

2009 Ozark Empire Fair

Results - Hidden Valley® Dressings “Fresh Taste For The Family” Recipe Contest

1st - Emily Sindle - Springfield MO - Squash “Sushi”

2nd - Elizabeth Frecks - All In One Breakfast

3rd - William Baker - Hidden Valley Polish Sausage Surprise

SQUASH “SUSHI”

This recipe is based on a treat my grandmother used to make for every holiday. My family would devour them in a matter of minutes. Developing this recipe was a fantastic way to remember her and to pass along this wonderful tradition to my family.

Ingredients:

1 med-sm cucumber
1 med-sm yellow squash
1 med-sm zucchini
1 env Hidden Valley Ranch dressing mix
1 8 oz pkg cream cheese
1 16 oz pkg sliced ham

*All squash used in this presentation is my Missouri garden fresh.

Instructions:

1. Let cream cheese stand at room temperature.
 2. Remove ham from packaging, rinse and let dry.
 3. Make sure produce is properly washed. Then slightly peel and cut squash into 1/2" slices.
 4. Mix cream cheese and entire envelope of dressing mix on medium speed until mix is incorporated.
 5. Lay one piece of dry ham on clean smooth surface. Spread with cream cheese mixture.
 6. Lay squash along width of ham. (Children love helping with steps 6 and 7.)
 7. Tightly roll the ham around the squash. Place seam side down on cutting board.
 8. Cut each roll into 1/2" slices, serve and enjoy!
- (Rolls may be refrigerated up to 24 hours before serving.)

Yields 12 rolls.

ALL IN ONE BREAKFAST

- 8 eggs
- 3 c cubed potatoes
- 1/2 red bell pepper, chopped
- 1/2 green bell pepper, chopped
- 1/2 orange bell pepper, chopped
- 1/2 yellow bell pepper, chopped
- 6 whole mushrooms, chopped
- 2 c shredded cheddar cheese
- 1/4 c milk
- 2 Tbsp Hidden Valley Ranch Seasoning mix
- 2 Tbsp butter
- 3 plum tomatoes, seeded and chopped

Butter bottom and sides of a 6-cup oven-safe pan. Line bottom of pan with cubed potatoes. In a bowl mix all other ingredients except tomatoes. Pour on potatoes. Bake at 375 for 30-40 minutes. Garnish with tomatoes. Makes 4-6 servings.

HIDDEN VALLEY POLISH SAUSAGE SURPRISE

- 1 c celery, chopped
- 1 c potatoes, chopped
- 1 c onions, sliced
- 1/2 c olive oil
- 1 pkg Hidden Valley Ranch Dressing mix

Saute until tender.

- 1 lb Polish sausage, sliced

Cook until sausage is done. Drain liquid. Slice fresh tomatoes and fold into blend. Serve warm.

Cooking and prep time 45 minutes. Serves 8.
