

Do you have that winning appetizer recipe?

Are your appetizers tops? Enter Taste of Home Cooking School's 'Taste of Home Recipe Box Contest' and Win a \$1,000 gift pack from Taste of Home Entertaining!

Are friends and family always asking you to bring that one appetizer to any and every gathering? Then it's time to let America in on the delicious secret, by entering your winning appetizer recipe in the *Taste of Home* Recipe Box Contest. The winner will receive a prize pack from Taste of Home Entertaining, plus, the winning recipe will be featured in a future Taste of Home Cooking School magazine.

People who love to cook often have at least one showstopper recipe. That's why the expert culinary specialists at Taste of Home Cooking School are sponsoring this national contest to bring the best appetizer to *Taste of Home*. "*Taste of Home* is about great food and real people who take pride in what they cook and have fun doing it," said Kristi Larson. "People love *Taste*

of Home recipes but they value equally the connection they feel with other cooks just like themselves who want their families leaving the table full, happy, and raving about their meals now and for generations to come."

The famous traveling cooking school is coming to Goodland at Max Jones Fieldhouse on February 20, 2007. Culinary Specialist Kristi Larson is hosting the event, which will bring area residents together for a very special evening of great recipes and cooking wisdom. The event is sponsored by *The Goodland Star-News*.

"We're excited about this season's contest, and I hope a local resident will be the big winner," said Larson. "All types of 'finger-foods' are welcome, from dips and spreads to wings and wontons. The winning recipe will be chosen based on originality, ease of preparation, and taste.

To enter the contest, bring a copy of your best appetizer recipe to a Taste of Home Cooking School and drop it into the recipe box receptacle in front of the stage. For official rules or to enter online, log on to www.tasteofhome.com/contest. Be sure to include your name, address, email address and phone number.

The Grand Prize winner receives a prize pack from Taste of Home Entertaining, including kitchen gadgets, serving ware, and more—a \$1,000 value.

The contest winner will also be made famous—the recipe will be featured in a future Taste of Home Cooking School magazine.

All entries must be received by 11:59 p.m. on June 1, 2007. A panel of culinary specialists will conduct impartial judging for the Taste of Home Cooking School.

The contest will be only one of the exciting events at the Taste of Home Cooking School at

Max Jones Fieldhouse on February 20, 2007. Kristi Larson will demonstrate preparation of seasonal recipes provided by the event's national sponsors and *Taste of Home*. Participants will receive a free Taste of Home Cooking School Classic Cooking magazine with the featured recipes. There will also be a number of fantastic door prizes supplied by local businesses and national sponsors.

Tickets are available for \$8 each at the following locations: *The Goodland Star-News*, *Colby Free Press*, *The St. Francis Herald*, *Oberlin Herald*, *Norton Telegram*, *Western Times* and *Health Essentials*. Doors will open at 5 p.m. for guests to visit local vendor booths. The program will begin at 6:30 p.m. Come enjoy a night of fun food preparation, kitchen wisdom and cooking secrets as revealed by your expert host. For more information, call Sheila Smith at 785-899-2338.

Spring "*Taste of Home*" recipe demonstrations

Sensational Desserts

1. Pineapple Dessert Squares
2. Chocolate-Strawberry Bombe

Let's Do Brunch!

3. Ham & Asparagus Puff Pancake
4. Raspberry Cream Cheese Coffee Cake
5. Apple-Berry Pomegranate Freezer Jam
6. Spinach-Blue Cheese Brunch Bake

International Favorites

7. Spanish-Style Paella
8. Basil & Garlic Chicken Marsala with Orzo
9. Easy Penne with Vodka Cream Sauce made with Italian-Style Marinara Sauce
10. Gyro Salad with Tzatziki Dressing

When you present your ticket at the door the night of the show, you will receive the books with these recipes included.

Subscription special

The Goodland Star-News

\$75 for one year
(savings of \$6)

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(savings of \$4)

Bring this coupon in to
1205 Main, Goodland, Kan.
785-899-2338
Offer ends May 31, 2007



Spring into the Kitchen

Are you ready to break out of the cooking doldrums? Add some new zest and flavor to your home cooking? Then *The Goodland Star-News* has just the thing — Taste of Home's new 'Savor Spring' Cooking School show is coming to Goodland on February 20, 2007, presented by Ball, Domino, C&H, Egglund's Best, McCormick, Taste of Home Entertaining and Viva. Culinary Specialist Kristi Larson will be your host for an entertaining night of delicious recipes to spice up your spring menu.

How does Pineapple Dessert Squares or Basil & Garlic Chicken Marsala sound? Music to your taste buds, no doubt! These are just 2 of the 10 mouth-watering recipes Kristi will prepare live for you. "I'm excited to bring you a new season of great food, plus some time-saving hints and tips you'll use again and again," exclaims Ms. Larson. "And the fun doesn't stop with the food. Everyone who attends will receive a free gift bag of recipe brochures, coupons, and more! Plus, you'll be eligible to win

one of many exciting giveaways awarded throughout the show." To continue the cooking at home, all attendees also receive a complimentary copy of Taste of Home Cooking School Classic Cooking magazine with 150 recipes to share with family and friends.

Kristi graduated with a Bachelor of Science in Family and Consumer Science Education and she earned an Associate's degree in Culinary Arts. She enjoys sharing new recipes and ideas with everyone who attends the show.

For a fun-filled night of great recipes and cooking know-how, make sure to get your tickets early for Taste of Home's 'Savor Spring' Cooking School sponsored by *The Goodland Star-News* on Tuesday, February 20, 6:30 p.m. The doors will open at 5 p.m.

Tickets are available at *The Goodland Star-News*, *Colby Free Press*, *The Saint Francis Herald*, *The Norton Telegram*, *Oberlin Herald*, *Western Times* and *Health Essentials*.



Culinary Specialist Kristi Larson

The Chocolate Lovers' dream cookbook

The date is fast approaching for the Taste of Home Cooking School at Max Jones Fieldhouse in Goodland on Tuesday, Feb. 20.

The school will "Savor Spring" with 10 flavorful fast-to-fix recipes demonstrated by culinary specialist Kristi Larson. Tickets for the event are \$8 each.

Among other booths, *The Goodland Star-News* will be offering cookbooks for sale at the Taste of Home show.

This cookbook should be a favorite for all of the chocaholics out there. "Taste of Home's Chocolate Lover's Cookbook" has 230 recipes, maybe even something appropriate for Valentine's Day. There are recipes for candies, cookies, brownies, cakes, cheesecakes and beverages.

Here are three samples:

Tiny cherry cheesecakes

1 cup flour
1/3 cup sugar
1/4 cup baking cocoa
1/2 cup cold butter or margarine
2 tablespoons cold water
Filling:
2 packages (3 ounces each) cream cheese, softened
1/4 cup sugar
2 tablespoons milk
1 teaspoon vanilla extract
1 egg

1 can (21 ounces) cherry or strawberry pie filling
Combine flour, sugar and cocoa in a small bowl. Cut in butter until crumbly. Gradually add water. Toss dough with a fork until it forms a ball. Shape into 24 balls. Place balls in greased miniature

muffin cups and press dough into bottom and up sides of each cup

Beat cream cheese and sugar until smooth in a mixing bowl. Beat in milk and vanilla. Add egg and mix until just combined. Spoon about 1 tablespoon into each cup. Bake at 325 degrees for 15 to 18 minutes or until set. Cool for 30 minutes on a wire rack. To cool completely carefully remove from pans. Top with pie filling. Store in the refrigerator.

Yields two dozen.

Chocolate sauce

1/2 cup butter (no substitutes)
2 squares (1 ounce each) unsweetened chocolate
2 cups sugar
1 cup half-and-half cream or evaporated milk
1/2 cup light corn syrup

1 teaspoon vanilla extract

Melt butter and chocolate in a saucepan. Add sugar, cream, corn syrup and vanilla. Stir constantly and bring to a boil. Boil for 1 1/2 minutes, then remove from heat. Serve warm or cold over ice cream or pound cake. Store in refrigerator.

Yields about 3 1/3 cups.

Chocolate dessert cups

1 cup (6 ounces) semisweet chocolate chips
1 tablespoon shortening
8 scoops peppermint ice cream
miniature candy canes

Melt the chocolate chips and shortening in a microwave oven or saucepan. Brush evenly on the inside of eight paper or foil muffin cup liners. Chill until hardened, about 25 minutes. Remove liners and fill with ice cream. Garnish with candy canes.

Yields eight servings.

Cookbook has 205 hamburger recipes

"Taste of Home's Ground Beef Cookbook" has 205 dishes using the American favorite, hamburger. There are recipes for appetizers, snacks, soups, salads, sandwiches, pizzas, pies, pockets, meat loaves, meatballs, casseroles and skillet suppers.

Here are three samples from that cookbook.

Mini crescent burgers

1 pound ground beef
1 cup (4 ounces) shredded cheddar cheese
1 envelope onion soup mix
3 tubes (8 ounces each) refrigerated crescent rolls

Cook beef in skillet over medium heat until the meat is no longer pink and drain. Stir in cheese and soup mix and set aside.

Separate crescent dough into triangles and cut each triangle in half lengthwise to form two smaller triangles. Put a tablespoon of the beef mixture along the wide end of the triangle and

roll up. Bake pointed side down on ungreased baking sheets for 15 minutes at 375 degrees or until golden brown.

Yields 4 dozen.

Mushroom burger cups

18 slices of bread with the crusts removed
1/4 cup softened butter
1 pound cooked and drained ground beef
1 can (10 3/4 ounce) undiluted condensed cream of mushroom soup
1 beaten egg
1/2 cup shredded cheddar cheese
1/4 cup chopped onion
1 teaspoon Worcestershire sauce
salt and pepper to taste

Cut 1 1/2 in circles from the bread slices using a biscuit cutter. Butter one side. Press circles with buttered side down into ungreased miniature muffin cups.

Combine the remaining ingredients in a bowl

and mix well. Spoon into the bread cups.

Bake at 350 degrees for 35 minutes or until golden brown.

Yields 1 1/2 dozen.

Stuffed meat loaf

2 eggs
2 tablespoons milk
1/4 cup ketchup
1 1/2 teaspoons salt
1/8 teaspoon pepper
1 1/2 pounds ground beef
Stuffing
1/2 pound fresh mushrooms, sliced
1 medium onion, chopped
2 tablespoons butter
2 cups soft bread crumbs
2 tablespoons chopped fresh parsley
1/2 teaspoon dried thyme
1/2 teaspoon salt
1/8 teaspoon pepper

Beat eggs, milk, ketchup, salt and pepper in a large bowl. Crumble meat and mix well. Make a loaf of half of the beef mixture and put into a greased 9-inch by 5-inch by 3-inch loaf pan and set aside.

To make stuffing, sauté mushrooms and onions in butter until tender. It should take about three minutes. Add bread crumbs, parsley, thyme, salt and pepper. Sauté until bread crumbs are lightly browned.

Spoon stuffing mixture over loaf of meat in the loaf pan. Cover with remaining meat mixture and press down lightly. Bake for one hour at 350 degrees or until meat is done or 160 degrees on a meat thermometer. Drain fat as necessary.

Yields six servings.