As usual, the competition was fierce. But after several hours of careful tasting and re-tasting, our elite panel of judges has made their selections for the gold and silver medals in the 1990 Times Cookbook Contest.

We are especially proud of the winners of our two top awards, The Best of Show and Best Use of Louisiana Products. Hugh Gremillion has been a faithful contestant for several years now, along with his mother, Eloise. Hugh and Eloise usually bring a cheering section with them to the contest and they add greatly to the fun and celebration. His recipe for H.B.’s Roast Leg of Lamb really knocked the judges’ socks off.

The winner of our Best Use of Louisiana Products is 12-year-old Marcus Simpson who produced Cajun Hot Chili made from venison. Marcus confirms our belief that good cooking will be part of our culture for many years to come.

The Cookbook Contest wouldn’t be possible without the help of a number of enthusiastic folks. Linda Vincent of the USL Restaurant Administration program makes her department’s kitchens available on the night of the contest. Special thanks to her and her students for assisting in the preparations.

Finally, without the tireless work of the contest administrator, our own Margaret Andrews, there would be no cookbook. A special toast to her support.

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The Venerable Sandy Kaplan, above, brings inspiration to the judging each year. Joining him is Gary Wilkerson of Popey’s.

Best of Show
GOLD MEDAL
H.B.’S ROAST LEG OF LAMB
5 to 7 lbs. leg of lamb, deboned (Hebert’s Specialty Meats in Maurice)
1 box Konriko Wild Pecan Rice
1 box fresh mushrooms
1 small bag of unsalted pecans
1 small bottle maraschino cherries
1 jar orange marmalade
3 large lemons
1 jar B F Trappey’s liquid seasoning for
poultry
Curry powder to taste (small amount)
Rosemary (to taste)
Konriko “Hot & Spicy” Seasoning
Method:
Rice Mixture:
Prepare one box Konriko Wild Pecan Rice as per directions on box. Add 1/2 cup fresh mushrooms chopped, 1/4 cup white raisins (plumped in brandy), and 1/3 cup unsalted pecans.

Glaze mixture preparation:
In food processor add 1 small bottle maraschino cherries, 1 1/2 oz. jar orange marmalade and the juice of three lemons. Blend flavors together.

Lamb preparation:
Debone leg of lamb and season inside and outside with Konriko Hot & Spicy Seasoning, curry powder and rosemary. Inject lamb with BF Trappey’s liquid marinade for poultry. Let stand at room temperature for one hour.

Stuff roast with rice mixture and truss. Place roast in oven on a rack in a baking pan. Cover loosely with aluminum foil, and cook for approximately two hours at a temperature of 350 degrees. At this point remove foil over roast and baste with glaze mixture leaving foil off. Cook for another 20 to 25 minutes. Take leg of lamb from oven, baste again and let roast cool for about 45 minutes before slicing.

Garnish with glazed carrots and petite pois in pastry shells.

-Hugh F. Gremillion, Jr.
Lafayette

Best Use of Louisiana Products
GOLD MEDAL
CAJUN HOT CHILI
1-1/2 lbs. deer meat, cut in 1/2” to 1” pieces (shot in Louisiana)
8 oz. beer
3 cans Trappey’s Red Kidney Beans with Chili Gravy (Lafayette, La.)
1 can Ro-Tel Diced Tomatoes with chilies
1 medium onion, chopped (About 3/4 cup) (Home-grown, Carencro, La.)
2 teaspoons salt (Avery Island)
2 teaspoons cumin
1 teaspoon oregano (Rex’s Genuine Creole)
3 tablespoons chili powder
1/2 teaspoon minced garlic
1 tablespoon sugar (Gaudchaux’s, La. product)
1/2 teaspoon red pepper (Tony Chachere’s)
1/2 teaspoon black pepper
Put deer meat and beer in bowl. Cover and refrigerate 1 hour. Remove from fridge and pour into 6 quart pot. Cook over medium heat until meat is no longer pink. Turn down to low, cover and simmer for 1 hour. Add remaining ingredients. Stir well. Simmer uncovered 1-1/2 hours, adding water if it becomes too thick. Serve with corn bread.

-Garnish chilli with grated cheddar cheese.

-Marcus Simpson (age 12)
Carencro
The Perfect Combination

"Winn-Dixie and your favorite recipe"

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THE REAL SECRETS OF GREAT COOKING.

4. In a separate bowl whip up the two egg yolks until they are stiff and put the yolk mixture in the potato mixture, and cook one more heat for about 15 minutes. At this point mix in approximately 1/2 cup of the cheese, and add the egg yolks to the potato mixture until they are flat and folded until they are fluffy. Beat an egg and add to mixture until it forms a peak and fold into mixture. Make a border of duchess potatoes may be piped around the edge.

Bottle gourmets individual pot de crème and place on a serving platter. Spoon sauce over each one and serve chilled.

Sauce: In a large saucepan, add 4 cups water, sugar, and Tabasco. Bring to a boil then turn heat down to a simmer. Pour the remainder of your peanut oil, chopped parsley over dish before serving.

Cajun Popcorn Rice:

4 cups of rice
1 (28 oz) can chopped tomatoes, bell pepper, celery, onion, and seasonings
1 cup chopped parsley over dish before serving.

CRABMEAT AU GRATIN

3. Blend in cream and, again, stir until they are lemon in color. Stir these yolks into the egg mixture until they are thoroughly combined.

1 cup (6-8 crabmeat)
1 cup (6-8 chopped parsley)
1/2 teaspoon herb seasoning
1/2 teaspoon Worcestershire Sauce
1/2 teaspoon Italian Seasoned Bread Crumbs
1/2 teaspoon cayenne
1/2 teaspoon Cajun Seasoning
1/2 teaspoon dijon mustard
1/2 teaspoon dry mustard
1/2 teaspoon celery seed
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon pepper
1/2 teaspoon onion powder
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Italian Meat Loaf

Heat oil until hot. (One way to test is to put a small piece of bread in oil and if it sizzles, then the oil is ready.) Do not overcook.

Serving Size: 4

Sauce:

1/2 cup catsup
2 tablespoons brown sugar
1 tablespoon lemon juice
1 teaspoon dry mustard
1 teaspoon salt

Mix mustard and catsup. Blend in lemon juice and sugar. Pour over meatloaf.

Melt butter in skillet. Add onions and celery. Sauté until tender.

Bake 1 hour. Place the remaining smoked meatloaves on the top and bake until meatloaf is heated through. About 15 minutes. Serve with catsup and mustard. Add your choice of vegetables or salad.}

2-1 1/2 cups chopped onions
1 cup chopped celery
1/2 cup chopped parsley
2 tablespoons chopped green pepper
1/2 cup catsup
1 small onion, chopped
1 clove garlic, chopped
1/2 teaspoon dried marjoram, slightly crushed
1. Preheat oven to 375°F.
2. Place the meatloaves side by side in an ovenproof dish. Do not overlap. Preheat oven to 375°F. Combine the smoked meatloaves in a bowl and mix well.

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