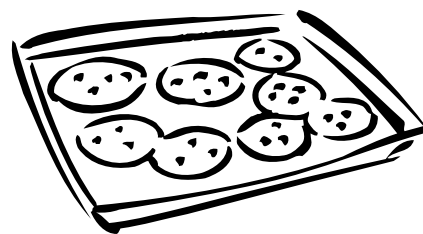


Culinary Arts Competition Winners

1st Place, Cookie Category

Chocolate Chewy Cookies

Louise Sanders, Putnam County



INGREDIENTS

YIELD: 100 cookies

DIRECTIONS

Margarine	1 3/4 pounds
Sugar	1 3/4 quarts
Eggs	25
Vanilla extract	1/4 cup
Flour, all purpose	1 3/4 quarts
Cocoa powder	1/2 quart
Baking soda	1/8 cup
Salt	1/2 Tbsp.
Pecan pieces	1/2 quart

Cream margarine and sugar. Add eggs and vanilla. Blend well. Combine flour, cocoa powder, baking soda, and salt. Blend into creamed mixture. Stir in nuts. Portion on ungreased or lined baking sheet using a #30 scoop. Bake at 350 degrees for 8-9 minutes. **DO NOT OVERBAKE.** Cookies will be soft and will puff during baking and then flatten upon cooling. Cool until set. Loosen from pan and let cool before serving.

NUTRIENTS: per cookie

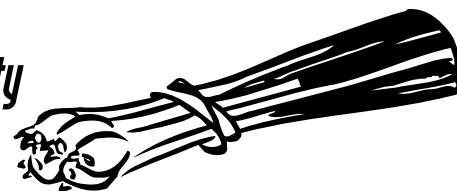
Calories: 71	Protein: 1 gram	Total Fat: 3.3 G (42% of calories)
Iron: 0.6 Mg	Cholesterol: 6 Mg	Sodium: 78Mg
Vitamin A: 0.42 RE	Vitamin C: 0.3 Mg	Saturated Fat: 0.57 G (7% of calories)
Calcium: 3 Mg		



Louise Sanders, Putnam County is presented with First Place in the Cookie Category for her Chocolate Chewy Cookies

Garnishes

Romona Ralph, Gwinnett County



Note: Wash all produce before using.

Onion Blossom: The day before needed, wash onion and cut with an onion blossom wedger. Place in 4-inch half pan that has been filled 3/4 full with cold water and 1 Tbsp. food coloring. Place in cooler overnight. Onion will blossom. Remove from cooler next day and place in perforated pan to drain.

Radishes: Radishes can be cut in two ways: 1. Cut about 1/8 inch thick on four sides, cutting toward the bottom but leaving the cut side of the radish attached to the bottom. Place in a pan of cold water. 2. Using a spiral garnishing tool, cut in a spiral to resemble a rose. Place in a pan of cold water.

Cabbage and Green Onions: Cut the tops of green onions in thin strips so they will fray. Core cabbage and separate the leaves. Cut each leaf in a V point at the top. Place three leaves together and place frayed green onion in center.

Tomato Roses: Peel tomato in one continuous circle. When finished peeling, roll peel up in circle with the outside peel to the outside. Start with a small circle, which will become larger as you roll.

Carrots: Peel carrots and slice into thin rounds, either by hand or on the slicer. Shape the carrot rounds into flowers, using toothpicks to hold them together.

1st Place, Garnish Category

Culinary Arts Competition Winners

Sharon's Banana Muffins

Sharon Weir, Gwinnett County



1st Place, Muffin Category

INGREDIENTS **YIELD:** 100 4 oz

- Sugar, granulated 2 Quarts, 3 1/8 cups
- Shortening, vegetable 2-3/4 cups
- Bananas, whole 40 medium
- Water, cold 2-3/4 cups
- Eggs, fresh 17 large
- Flour, all-purpose 3 quarts, 1-3/4 cups
- Baking soda 2 Tbsp., 1/4 tsp.
- Salt 2 Tbsp., 1/4 tsp.
- Cinnamon, ground 2 Tbsp., 1/4 tsp.
- Cloves, ground 1/2 tsp.
- Vanilla flavoring 1/4 cup
- Baking powder 2 1/8 tsp.
- Almonds, chopped 2/3 cup

DIRECTIONS

Mix sugar and shortening in mixer with paddle. Stir in bananas, water and eggs. Add remaining ingredients, except almonds. Mix only until blended. Chop almonds until the size of sunflower seeds. Stir in batter. Line muffin tins with paper liners. Use #16 dipper to portion batter into muffin papers. Bake 18 minutes at 350 degrees.

NUTRIENTS: per muffin

Calories: 281	Total Fat: 8.5 G (27% of calories)	Cholesterol: 35 Mg
Iron: 1 Mg	Saturated Fat: 2 G (6% of calories)	Sodium: 272 Mg
Total Fiber: 3 G	Calcium: 23 Mg	Carbohydrate: 64.06 G
Vitamin A: 172 IU	Vitamin C: 5 Mg	

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