

Appetizer Round

Option 1: Baked Brie

(Double the recipe if more than 8 players.)

INGREDIENTS

- 1 (8 ounce) wheel Brie cheese
- 1/4 cup sliced almonds
- 1/2 (17.5 ounce) pack frozen puff pastry, thawed
- 1/2 cup Fruit Preserves/Optional

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degree C).
2. Lightly grease a 9 inch pie pan.
3. Slice the wheel of Brie in half, horizontally, so that the halves are two, flatter wheels of Brie.
4. Lay the puff pastry in the pie pan (optional preserves can be added before adding puff pastry).
5. Place half of the Brie (rind-side down) onto the pastry dough.
6. Sprinkle almonds evenly over the top.
7. Place the other half of the Brie (rind-side up) over the almonds.
8. Bundle the pastry dough around the Brie.
9. Bake 15 to 20 Min
10. Let cool 5 min and serve!

Appetizer Round

Option 2: Spinach Dip with French Bread to Die For

(Double the recipe if more than 8 players.)

INGREDIENTS

- 2 (8 ounce) package cream cheese
- 2 (10 ounce) box frozen chopped spinach, thawed and squeezed dry
- 2 (4 ounce) package feta cheese, crumbled
- 2 (4 ounce) can artichoke hearts, chopped
- 4 teaspoons minced garlic
- 2 (1 ounce) package dry ranch salad dressing mix
- 2 loaves French bread, sliced for dipping size

DIRECTIONS

1. In a large bowl, combine the cream cheese, spinach, feta cheese, artichokes, garlic and Ranch dressing mix. Mix together with clean hands until well blended.
2. Serve.

Soup/Salad Round

Option 1: French Onion Soup

(Double the recipe if more than 8 players.)

INGREDIENTS

- 1/2 cup and 1 tablespoon butter
- 16-1/2 onions, peeled and thinly sliced
- 3-1/4 cloves garlic, crushed
- 1-2/3 (12 fluid ounce) cans or bottles beer
- 6-2/3 cups beef broth
- 3/4 teaspoon dry mustard
- 1-3/4 teaspoons dried thyme
- 1/2 teaspoon ground black pepper
- 1-2/3 bay leaf
- 10 slices French bread, toasted
- 5 cups shredded Gruyere cheese

DIRECTIONS

1. In a large saucepan over medium heat, melt butter.
2. Cook onions in butter until golden brown, 15 minutes.
3. Stir in all other ingredients.
4. Bring to a boil, then reduce heat, cover and simmer 30 minutes.
5. Float slices of toasted bread and top with cheese.
6. Serve in bowls.

Soup/Salad Round

Option 2: Salade de Carottes Rapes

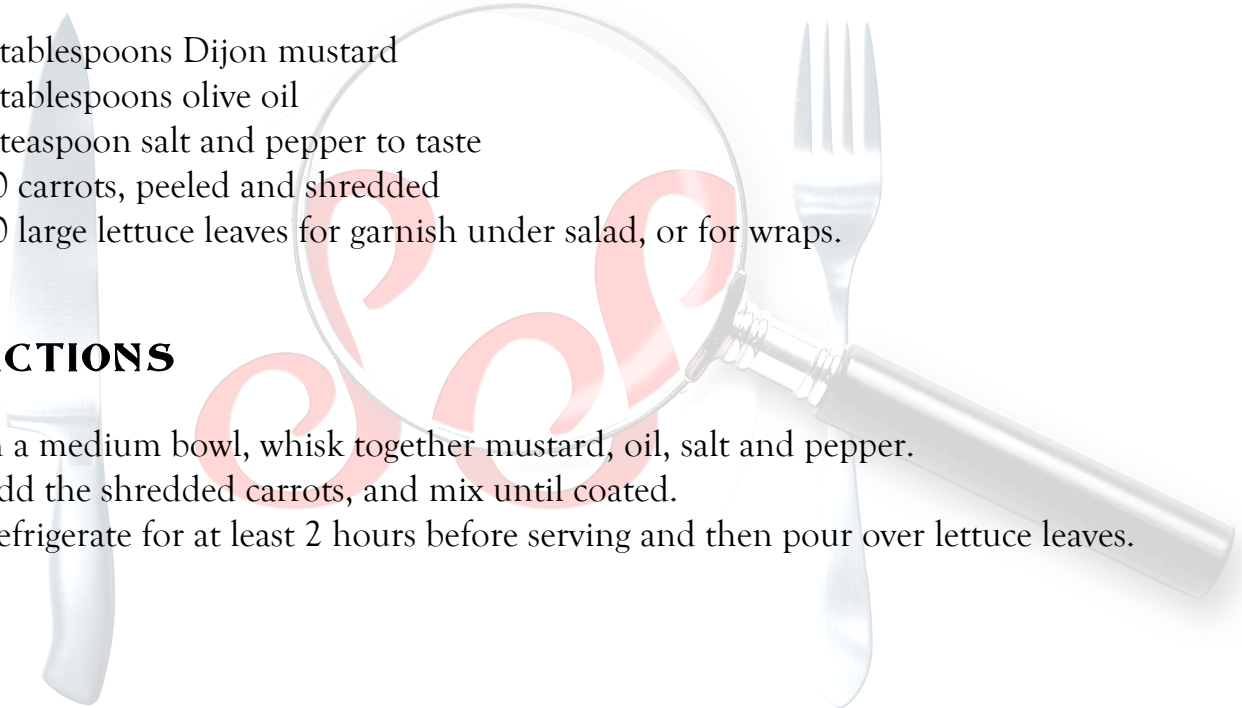
(Double the recipe if more than 8 players.)

INGREDIENTS

- 2 tablespoons Dijon mustard
- 2 tablespoons olive oil
- 1 teaspoon salt and pepper to taste
- 10 carrots, peeled and shredded
- 10 large lettuce leaves for garnish under salad, or for wraps.

DIRECTIONS

1. In a medium bowl, whisk together mustard, oil, salt and pepper.
2. Add the shredded carrots, and mix until coated.
3. Refrigerate for at least 2 hours before serving and then pour over lettuce leaves.



Entree Round

Option 1: Ratatouille

(Double the recipe if more than 8 players.)

INGREDIENTS

- 1/4 cup and 1 tablespoon olive oil (for saute and coating casserole dish)
- 7-1/2 cloves garlic, minced
- 1 tablespoon and 2 teaspoons dried parsley
- 2-1/2 eggplant, cut into 1/2 inch cubes
- salt to taste
- 2-1/2 cups grated Parmesan cheese
- 5 zucchini, sliced
- 2-1/2 large onion, sliced into rings
- 5 cups sliced fresh mushrooms
- 2-1/2 green bell pepper, sliced
- 5 large tomatoes, chopped
- Diced, cooked, chicken or beef (optional – typically a vegetarian dish) 1.5 lbs

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Sauté garlic until lightly browned.
3. Mix in parsley and eggplant and sauté until eggplant is soft, about 10 minutes.
4. Season with salt to taste.
5. Spread eggplant mixture evenly across bottom of prepared casserole dish.
6. Sprinkle with a few tablespoons of Parmesan cheese.
7. Spread zucchini in an even layer over top.
8. Lightly salt and sprinkle with a little more cheese.
9. Continue layering in this fashion, with onion, mushrooms, bell pepper, and tomatoes, covering each layer with a sprinkling of salt and cheese.
10. Bake in preheated oven for 45 minutes.
11. Serve.

Entree Round

Option 2: Chicken Cordon Bleu

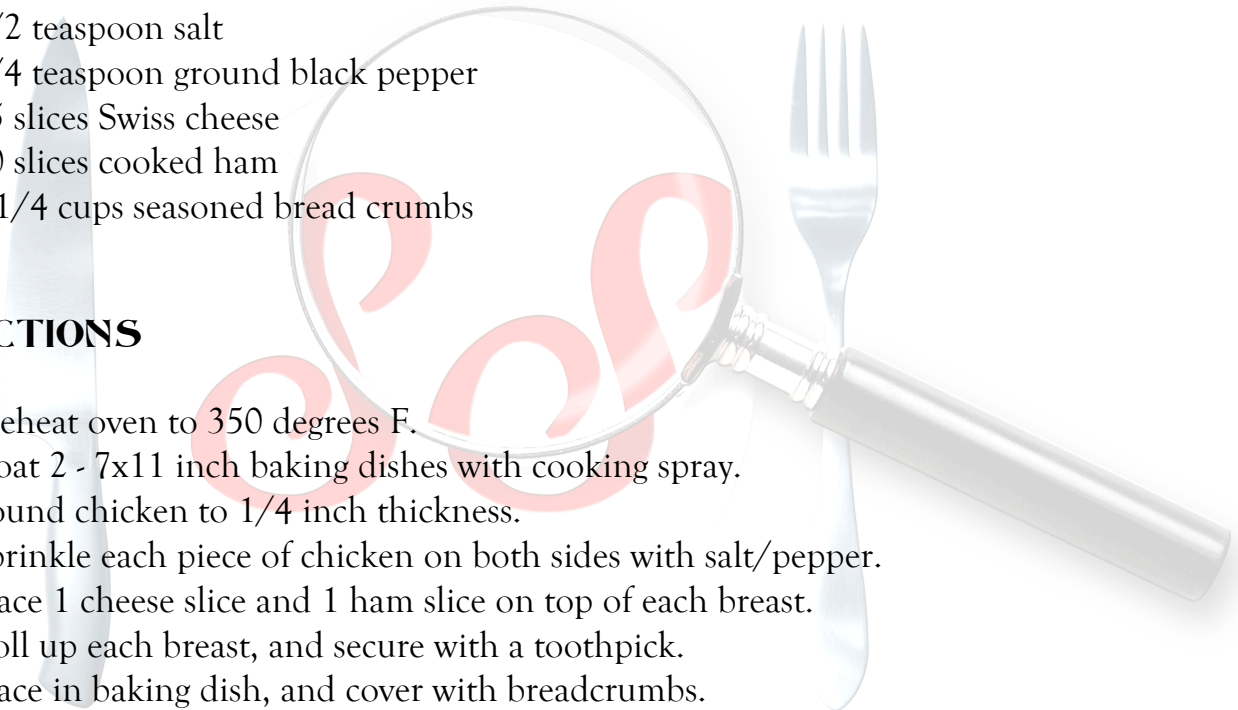
(Double the recipe if more than 8 players.)

INGREDIENTS

- 10 skinless, boneless chicken breast halves
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 15 slices Swiss cheese
- 10 slices cooked ham
- 1-1/4 cups seasoned bread crumbs

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Coat 2 - 7x11 inch baking dishes with cooking spray.
3. Pound chicken to 1/4 inch thickness.
4. Sprinkle each piece of chicken on both sides with salt/pepper.
5. Place 1 cheese slice and 1 ham slice on top of each breast.
6. Roll up each breast, and secure with a toothpick.
7. Place in baking dish, and cover with breadcrumbs.
8. Bake for 30 to 35 minutes, or until chicken is no longer pink.
9. Remove from oven, and place 1/2 cheese slice on top of each breast.
10. Return to oven for 3 to 5 minutes, or until cheese has melted.
11. Remove toothpicks, and serve immediately.



Dessert Round

Option 1: French Silk Pie

(Double the recipe if more than 8 players.)

INGREDIENTS

- 1/2 cup butter, room temperature
- 3/4 cup white sugar
- 2 - 1 oz squares unsweetened baking chocolate, melted and cooled
- 1 teaspoon vanilla extract
- 2 eggs
- 1 prepared 8 inch pastry shell, baked and cooled

DIRECTIONS

1. Cream butter in a mixing bowl.
2. Gradually beat in the sugar with an electric mixer until light colored and well blended.
3. Stir in the cooled chocolate, and vanilla extract.
4. Add the eggs, one at a time, beating 5 minutes on medium speed after each addition.
5. Spoon the chocolate filling into a baked, cooled pie shell.
6. Refrigerate at least two hours before serving.

Dessert Round

Option 2: Tarte Au Sucre

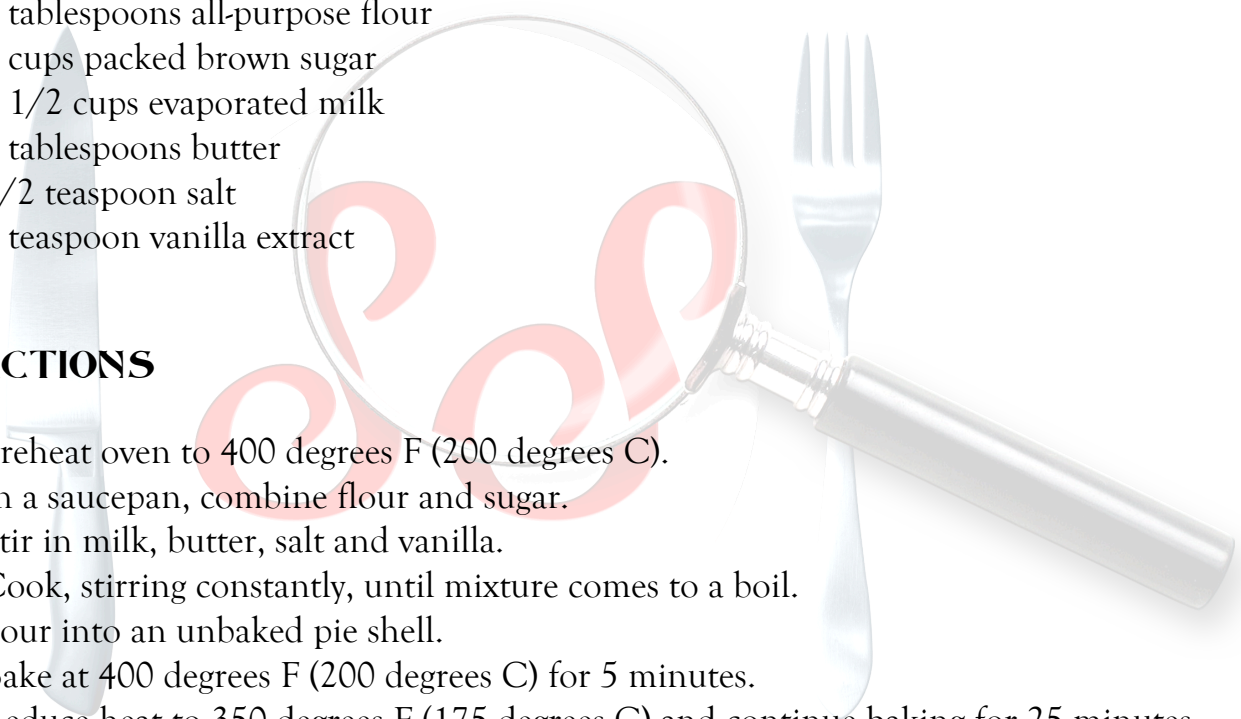
(Double the recipe if more than 8 players.)

INGREDIENTS

- 6 tablespoons all-purpose flour
- 2 cups packed brown sugar
- 1 1/2 cups evaporated milk
- 4 tablespoons butter
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 400 degrees F (200 degrees C).
2. In a saucepan, combine flour and sugar.
3. Stir in milk, butter, salt and vanilla.
4. Cook, stirring constantly, until mixture comes to a boil.
5. Pour into an unbaked pie shell.
6. Bake at 400 degrees F (200 degrees C) for 5 minutes.
7. Reduce heat to 350 degrees F (175 degrees C) and continue baking for 25 minutes.



French Lace Cookies

(To be divided amongst the award winners!)

INGREDIENTS

- 1/2 cup light corn syrup
- 1/2 cup shortening
- 2/3 cup packed brown sugar
- 1 cup all-purpose flour
- 1 cup chopped pecans

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. Prepare cookie sheets by covering with parchment.
3. In a medium saucepan, heat the corn syrup, shortening and brown sugar over medium heat. Stir constantly until the mixture comes to a boil.
4. In a small bowl toss together the flour and nuts
5. Stir mixture of flour and nuts into the saucepan mixture, and remove from the heat.
6. Keep the batter warm by setting over a pan of hot water.
7. Drop by teaspoonfuls onto the prepared cookie sheets. (Cookies should be 3 in. apart.)
8. Bake for about 5 minutes or until the center of the cookie is set.
9. Let the cookies cool before removing from the baking sheets.