The 2017 MdSNA Farm to Tray Recipe Contest was a great success with six teams representing Anne Arundel, Cecil, Dorchester, Harford, Montgomery and St. Mary’s counties, all competing for cash prizes and the top three ribbons as well as the People’s Choice Award. Congratulations to the Anne Arundel County Panther Queens with their 1st place winning recipe for “Salad in a Blanket”. Congratulations to all six teams for their creative and delicious recipes. The winners are listed below and the recipes are printed on the following page for your enjoyment.

Contest Winners:

1st Place
Anne Arundel County
Panther Queens: Salad in a Blanket

2nd Place & People's Choice Award
St. Mary's County
St. Mary’s Rockstars: A Berry Crunch Salad

3rd Place
Harford County
Harford Hurricanes: Zesty Squash Fries

Congratulations and thanks to all contestants for their enthusiasm, creativity, professionalism and a job well done!
FIRST PLACE AWARD
Salad in a Blanket – "Panther Queens" - Anne Arundel

Makes 25 1/2 cup servings

Ingredients:
Onions, fresh, chopped - 1 cup
Radishes, fresh - 1 cup
Tomatoes, fresh, grape - 1 3/4 cup
Celery, fresh - 1 3/4 cup
Broccoli, florets, fresh - 2 cups
Carrots, fresh, match stick - 2 cups
Spinach, fresh - 2 cups
Cucumber, fresh - 2 cups
Honey mustard dressing - 3/4 cup
Black pepper - 1/8 tsp
Mediterranean seasoning - 1/8 tsp

Directions:
1. Add to mixing bowl washed and chopped onions, radishes, tomatoes, celery, broccoli, carrots, spinach and cucumber.
2. Add dressing, pepper and seasoning and mix all well.
3. Cover and refrigerate.
4. Serve on lettuce leaf or with baked scoops.

SECOND PLACE & PEOPLE’S CHOICE AWARDS
A Berry Crunch Salad – “St. Mary’s Rockstars” – St. Mary’s

Makes 25 1/2 cup servings

Ingredients:
Red quinoa - 4 cups
Water - 8 cups
Lime juice - 1/2 cup, divided
Honey - 1/4 cup
Balsamic vinegar - 1/2 cup
Blueberries - 6 cups
Strawberries, sliced - 6 cups
Apples, diced - 6 cups
Mint, chopped - 1/4 cup
Mint, chiffonade for garnish

Directions:
1. Rinse quinoa under cold water.
2. Add to a saucepan and bring to boil on medium heat: quinoa, water, salt.
3. Simmer on low for 15 minutes or until water is absorbed. Remove from heat, fluff and cool.
4. Whisk together 1/3 cup lime juice with honey, vinegar and mint.
5. In a large bowl, mix apples, lime juice. Toss to coat.
6. Add remainder of fruit, dressing and quinoa. Toss to coat.
7. Chill for service. Top with chiffonade mint if desired.
THIRD PLACE AWARD
Zesty Squash Fries – "Harford Hurricanes" - Harford

Makes 50 1/2 cup servings

Ingredients:
Butternut squash - 7
Olive oil - 7 tsp
Cajun seasoning - 1 3/4 tsp
Black pepper - 3/4 tsp
Salt - 1/4 tsp

Directions:
1. Peel, clean and cut squash into slightly larger than 1/4” pieces in the shapes of shoestring fries.
2. Add olive oil and toss to cover all squash.
3. Sprinkle Cajun seasoning, black pepper and salt over squash and toss.
4. Preheat oven to 450º and spray baking sheet with cooking spray.
5. Place ingredients on sheet pan and bake for 10 minutes. Turn tray around and cook for another 10 minutes. Ovens can vary slightly so be sure to keep a close eye so no over-crisping or burning occurs.
6. Cook to an internal temperature of at least 140º. Once lightly browned and tender, serve with your choice of dipping sauces. Enjoy!

Mark your calendars now for the:
Farm to Tray Competition 2018
65th MdSNA Annual Convention
Hunt Valley, Maryland
October 6th

Start thinking about your winning recipes NOW!

Visit www.MdSNA.com to see more photos and a video of this year's competition.