

# FIRST PLACE

## Watermelon Soup – “Watermelon Queens” – Dorchester County

Makes 25 1/2 cup servings

### Ingredients:

Watermelon-Raw, 3.5 lbs

Pears - Raw, 1.25 lbs

Lemon Juice, 3/4 t

Mint Leaves, 3/4 t

### Directions:

1. Purchase 7 lbs of watermelon.
1. Wash watermelon and cut in half.
2. Scoop out all flesh and place in bowl.
3. Wash and core pears, cut up, and put in bowl.
4. Wash lemon, squeeze juice and add to pears.
5. Chop fresh mint leaves and add to pears.
6. Blend or food process watermelon and pear mixture. Blend until smooth.
7. Place batch in a large pot. Mix well and chill for two hours.
8. Optional: If doing a presentation bowl, make that the watermelon half that is flat on the bottom. Pour chilled mixture into presentation bowl and then chill for two hours.



# SECOND PLACE & PEOPLE'S CHOICE AWARD

## Corn & Avocado Salsa – “Harford Foodies” – Harford County

Makes 25 1/2 cup servings

### Ingredients:

Corn, 12 cups

Avocados, 8

Red Onion, 3

Red Pepper, 4

Red Pepper Flakes, 4 t

Olive Oil, 7 T

Red Wine Vinegar, 1 1/3 cup

Lime Juice, 1 cup

Minced Garlic, 4 T

Ground Cumin, 4 T

Fresh Cilantro, 1 cup

Salt, 2 t

Pepper, 2 t

### Directions:

1. Placed cooked and cooled corn in a large bowl.
2. Peel and dice avocados. Set aside.
3. Finely dice red onion and add to corn.
4. Add red pepper, seeded and diced, red pepper flakes to corn.
5. Whisk together oil, vinegar, lime juice, garlic, cumin, cilantro, salt and pepper and then add to corn mixture.
6. Once together, gently toss in diced avocado.

**Enjoy with tortilla chips!**



Recipes are continued on next page.

# ... HUNT VALLEY, MARYLAND

# FARM TO TRAY CONTEST RECIPES - CONTINUED

## THIRD PLACE

### Autumn Slaw – “Northern High School” – Anne Arundel County

Makes 25 1/2 cup servings

#### Ingredients:

Fresh Lemon Juice, 1/2 cup  
Extra Virgin Olive Oil, 1/4 cup  
Fresh Ginger, 2 t  
Salt, 1/4 t  
Fresh Ground Black Pepper, 1/4 t  
Fresh Small White Turnips, 4 each  
Fresh Medium Pink Lady Apple, 2 each OR  
Fresh Medium Honeycrisp Apple, 2 each  
Fresh Brussel's Sprouts, 1/2 lb  
Poppy Seeds, 2 t



#### Directions:

1. Squeeze fresh lemons until you have 1/2 cup.
2. Peel and finely grate ginger.
3. In a large bowl, whisk juice, olive oil, and ginger.
4. Season with salt and pepper.
5. Peel and cut turnips into matchsticks.
6. Cut stem end off sprouts. Cut in quarters lengthwise.
7. Rub sprouts between hands to separate leaves.
8. Add produce and poppy seeds to bowl.
9. Toss until coated.



## HONORABLE MENTION

### Veggie Pizza Wrap – “Pasadena Panthers” – Anne Arundel County

Makes 25 servings

#### Ingredients:

6” Tortilla, 50 each  
Red Onion, 1/2 cup  
Red Peppers, 2 each  
Cauliflower, 1 head  
Broccoli, 10 oz.  
Mushrooms, 10 each  
Cherry Tomatoes, 40 each  
Zucchini, 2 each  
Green Onion, 2 each  
Minced Garlic, 2 t  
Salt, 1/2 t  
Pepper, 1 t  
Basil, 2 T  
Oregano, 2 T  
Rosemary, 2 t  
Marinara Sauce, 15 oz.

Recipe directions are continued on right.

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### Directions:

1. Wash all fresh ingredients and allow to air dry.
2. Cut off skin of onion. Dice and toss in large mixing bowl.
3. Cut off pepper top, cut into strips and toss in large mixing bowl.
4. Cut off stem of cauliflower and broccoli, dice and toss in mixing bowl.
5. Dice mushrooms and add to bowl.
6. Cut tomatoes into four quartres and add to bowl.
7. Dice zucchini and add to bowl. Toss.
8. Dice green onion and add to bowl. Toss.
9. Add minced garlic, salt and pepper.
10. Finely chop basil, oregano and rosemary and add to mixing bowl.
11. Mix all ingredients and then half of the marinara sauce and mix a second time.

### To Prepare Wraps:

12. Spread tortillas over the table.
13. Add spoon of marinara to outside ring of tortilla.
14. Place 1/2 cup of vegetable mixture to center of tortilla.
15. Close the tortilla by rolling and place on lined sheet plan.
16. Cook in preheated convection oven at 350 degrees F for appoximately five minutes or until internal temperature reaches 140 degrees F.

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