

# “GOOD FOOD” CHALLENGE

## Orzo Salad - 1<sup>st</sup> Place Winner - Karen C.

- 1 lb Orzo (located in rice or pasta section)
- 1 - 12 oz btl Griard's Champagne Salad Dressing  
(do not buy light version)
- 1 - 10 oz pkg fresh spinach
- 1 - 3.5 oz jar sun dried tomatoes
- 1 pkg pine nuts
- 1 - med red onion chopped
- 2 pkgs tomato basil feta cheese  
(if unable to find regular Feta cheese is okay)

Boil Orzo for 10 minutes, drain and rinse. Chop red onion and sun dried tomatoes into small pieces. Lightly toast pine nuts. Mix together with  $\frac{3}{4}$  bottle Griards Dressing. Refrigerate. A couple of hours before serving, add the spinach and sprinkle with feta cheese.



## 2<sup>nd</sup> Place Winners—(Tied)

### Cherry Cheese Cake— Patti R.

- 1 Ready Made Graham Cracker Crust
- 2 eggs
- 1 - 21 oz can cherry pie filling
- 1 - 8 oz pkg cream cheese
- $\frac{1}{2}$  cup sugar
- 1 - can or tub whipping cream

In a large mixing bowl, combine cream cheese, eggs and sugar. Blend thoroughly and pour into the Graham cracker crust. Bake at 325 for 25 minutes. Cool. Pour cherry pie filling on top. Refrigerate until ready to serve. Garnish with whipped cream. Serves 6

### Graham Cracker Crust (if you would like to make your own)

- 1 cup Graham crackers, crumbled
- $\frac{1}{2}$  cup melted butter
- $\frac{1}{2}$  cup powdered sugar

Combine the three ingredients and place in a 9-inch pie tin.



## Rockin' Ribs— Elaine S. (Tied)

- 2 lbs beef or pork ribs
- 1 cup ketchup
- $\frac{1}{3}$  cup soy sauce
- $\frac{1}{2}$  cup honey
- A few shakes of cayenne pepper
- A few shakes of garlic powder

Boil or broil ribs until tender, about 1.5 hours. While ribs cook, mix ketchup, soy sauce, honey, cayenne pepper and garlic powder to make sauce. When ribs are tender, add to sauce making sure the ribs are covered. Allow the ribs to marinate for a few minutes before baking. Bake in a 350° oven for 15 minutes.

Note: Instead of baking, you could put the ribs and sauce on the BBQ. Also, you can play around with the ingredients and adjust to your taste on whether you want it sweeter or spicier.

**1st Place** winner Karen, took home a lovely basket of kitchen goodies, a recipe book and a one-year WDS membership.

**2nd Place** winners Patti, took home a beautiful red Azalea plant, and Elaine took home books of inspirational reflections.