Champion recipe contest winners

Food ranks high among Christmas traditions. Favourite recipes from Christmas past are welcomed year after year with some new and exciting ones added that may set new trends.

Our readers were asked to share some of the recipes they like to prepare at this time of year. They responded by entering a selection of sweets, appetizers and main course meals in The Champion recipe contest. Unfortunately they won't be appearing in the cookbook as that publication had to be cancelled.

The winners of the four categories are being featured in the newspaper. Two appeared last Friday and the other two winners are featured here. Congratulations to the winners and thanks to all who entered.



Helen Reichert

Shrimp Stuffed Sole

Helen Reichert, Milton

Tasty is the only way to describe this recipe for seafood lovers. It's also easy to make.

- 6 tbsp butter divided;
- 1 can 4 1/2 oz shrimp;
- 1/2 cup bread crumbs; 1/4 cup light cream;
- 1 tbsp chop parsley;
- 1 lb. sole;
- 2 tbsp lemon juice;
- 1 tsp dill weed;
- 1 tsp paprika;
- Salt to taste;

Directions: In pan, cook 3 tbsp butter until melted. Mix in shrimp, bread crumbs, cream and parsley. Set aside. In 8-inch square glass dish, cook remaining butter for 1 1/2 mins until melted. Cut fillets in half lengthwise. Place in melted butter. Spoon even amount of shrimp mixture on each fillet half. Fold each toward centre so both ends are tucked under. Sprinkle with dill, paprika.





Carol Smith, Campbellville Cheese Mice

This attractive appetizer is not only fun to eat. It tastes good, too. Cheese lovers, young or old, will enjoy this recipe.

- 8 oz/250 g pkg. cream cheese, softened:
- 3 cups grated cheddar cheese;
- 1/4 cup sour cream;
- 1/4 cup snipped green onions;
- Dash worchester sauce; · Dash tabasco sauce:
- 10 whole almonds;
- 10 black peppercorns;
- Parsley stems;

Directions: Blend cheeses, sour cream, onions, worchester and tabasco. Chill if necessary, then form cheese mixture into five egg shapes. At narrow end of each, insert two almonds to form ears. Use peppercorns for eyes and parsley stems for whiskers and tail. Place mice on serving tray. Surround with crackers.

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