# Holiday Recipes **Sorghum Pecan Praline Cheesecake**

Second Place Recipe developed by Brenda Watts, Gaffney, South Carolina

#### Cheesecake:

- 6 tablespoons unsalted butter, melted cup sorghum syrup plus 2 tablespoons, divided
- 1 3/4 cups graham cracker crumbs 4 packages (8 ounces each) cream cheese, softened
- 1/2 cup sour cream
- 1/3 cup packed light brown sugar
- 2 tablespoons all-purpose flour 1 1/2 teaspoons vanilla extract
- 4 large eggs
- Topping
- 1 package (6 ounces) pecan halves 1/2 cup packed light brown sugar plus 2 tablespoons, divided
  - tablespoons sorghum syrup, divided
- 6 tablespoons unsalted butter
- 3 tablespoons heavy cream
- teaspoon vanilla extract
- 1/8 teaspoon kosher salt

Heat oven to 325 F. Lightly spray bottom and sides of 9-inch non-stick springform pan with removable rim. Place pan over center of 3 18-inch sheets heavy-duty foil and securely wrap foil around outside bottom and sides of pan.

For cheesecake, in small bowl, combine butter and 2 tablespoons sorghum syrup. In medium bowl, toss graham cracker crumbs and sorghum butter mixture together until crumbs are moistened. Press crumb mixture evenly into bottom of prepared pan. Bake 8 minutes to form crust; remove from oven and cool 10 minutes over wire rack.

In large bowl use electric mixer on medium speed to beat cream cheese, sour cream, brown sugar and flour, 3 minutes, or until well blended and smooth. Gradually add 1 cup sorghum syrup, vanilla and eggs (one egg at a time) and continue beating 3 minutes longer from low speed increasing to medium speed, or until mixture is well blended and creamy. Pour filling evenly over crust in pan. Place pan in center of large baking pan (e.g., roasting pan) and pour 1 inch of hot water in large baking pan, around filled prepared pan.

## WITH WINNING FLAVOR

#### FAMILY FEATURES

hen you're looking for smart snacks and dishes to complement the traditional holiday ham or turkey, non-traditional ingredients

Sorghum, which is naturally high in fiber, iron and protein, is a highly versatile ingredient that can be used in a wide range of preparations. This cereal grain grown in America can lend a delicious flavor to a host of flour-based foods such as pizza dough, pastas and cereals. It can also be consumed in place of whole grain in countless recipes and as syrup.

These winning recipes from the Sorghum Checkoff's recent Sorghum Recipe Showdown will help keep your taste buds tingling all season long. Find more satisfying recipes using sorghum at healthysorghum.com

#### **Triple Sorghum Granola**

First Place Recipe developed by Pam Correll, Brockport, Pennsylvania

- 1 cup cooked sorghum (cooked
- according to package directions)
  1/2 cup dry whole oats
  1/2 cup pepitas (pumpkin seeds)
  1 cup slivered almonds

- tablespoons sorghum syrup
- 2 tablespoons coconut oil 1/2 cup dried cranberries
- 1/2 cup unsweetened coconut chips 1/2 cup popped sorghum (popped
- according to package directions)

Heat oven to 200 F. Spread sorghum on jelly roll pan. Place in oven 1 hour, turning every 15 minutes. Remove from oven and transfer to large mixing bowl. Stir in oats, pepitas

- and almonds. Raise oven temperature to 300 F.



In 1-quart sauce pan, heat sorghum syrup and coconut oil until oil melts. Blend well. Pour liquid mixture over dry ingredients; stir to blend well. Spread evenly on jelly roll pan. Bake 30 minutes, turning every 10 minutes. Remove from oven and stir in cranberries, coconut chips and popped sorghum. Allow to cool. Break apart. Store in airtight container.



#### Chicken, Leek and Sorghum Soup

Third Place Recipe developed by Fiona Green, Keller, Texas

- cups chicken stock
- cup whole grain sorghum
- tablespoon olive oil
- 1 leek, thinly sliced 2/3 pound chicken, cubed medium carrot, sliced
- 1/2 red pepper, sliced
- tomato, chopped
- chipotle chili peppers in adobo sauce, chopped 2
- salt and pepper to taste
- avocados, sliced
- tablespoons grated cheddar cheese (optional)
- 1/4 cup cilantro, chopped

In medium pot bring chicken stock to boil. Add sorghum, reduce heat and simmer.

Heat olive oil in frying pan, add leek and cook until translucent. Remove from heat and add to stock. Add chicken cubes to frying pan and saute until cooked through. Remove from heat and add to stock along with carrot, red pepper, tomato, peppers and salt and pepper. Simmer for approximately 1 hour. Sorghum grain should be soft. Remove soup from heat and allow to cool a few minutes.

Ladle into bowls and top with avocado, cheese and cilantro.

Bake 1 hour and 15 minutes or until center is almost set but slightly jiggles. Remove from oven, remove cheesecake from baking pan and gently remove wrapped foil from cheesecake. Place cheesecake onto wire rack to cool 15 minutes. Run thin, sharp knife around edge of pan to loosen edges; cool in pan 2-3 hours in refrigerator.

Meanwhile, prepare pecans. Increase oven temperature to 350 F. Line baking sheet pan with large sheet of parchment paper. In bowl, sprinkle brown sugar and drizzle 1 tablespoon sorghum syrup over pecans. Using large spoon, toss to evenly coat and spread pecans flat over parchment paper-lined pan. Bake pecans 8 minutes or until lightly browned and glazed. Place pan over wire cooling rack, use large spoon to separate and evenly coat pecans; let cool 10 minutes.

In heavy duty 1-quart non-stick saucepan, melt butter over medium heat. Add 1/2 cup brown sugar and 3 tablespoons sorghum syrup into melted butter and cook 2-3 minutes or until blended and heated through, stirring constantly. Stir heavy cream, vanilla and salt into mixture; continue stirring constantly until praline mixture comes to a boil. Simmer until slightly thickened, about 3 minutes. Stir occasionally. Remove from heat and let cool.

To serve, remove rim of pan from cheesecake. Place cheesecake on large round serving plate. Place glazed pecans flat on top of cheesecake, starting at outer edges and ending in center. Spoon or pour praline topping evenly over top of cheesecake.

### **Record Number Of FFA Jackets Awarded By South Dakota FFA Foundation**

BATH — To its owner, the FFA jacket is a physical reminder of the personal accomplishments achieved through the organization - a symbol of commitment and dedication for all who wear the corduroy.

This fall, 239 South Dakota FFA members from 44 chapters, a record number, earned their own FFA jackets through the SD FFA Foundation Blue Jackets Bright Futures FFA Jacket Program - carrying forward that long-standing tradition of pride, dignity and honor. Jackets were sponsored by various individuals through the SD FFA Foundation program, welcoming new members into the fabric of FFA. FFA members filled out the Blue Jackets Bright Futures FFA Jacket Program application, answering four short essay questions about

their FFA experience and goals, competing to earn their own FFA jacket instead of purchasing one.

The 2015 area recipients

are: • Alcester/Hudson — Luke Christensen, Sara Kemner, Tori Rasmussen, Heidi Renken

• Beresford — Kaitlyn Knudson

• Centerville — Amanda Knutson

• Centerville — Lee Wesche

• Freeman — Josie Fuhrmann, Sarah Wipf, Karen Schamber

• Menno — Justin Edelman, Hailey Handel, Megan Lemme, Jaedyn Oplinger

• Parker — Camden Bialas, Hannah Even, Jacob Hoffmeister, Joseph Joffer, Blake Olson, Chevanne Paweltzki, Breanna Reynolds, Nick Thon

• Parkston — Ryan Ripp, Kailee Schnabel, Jonah Zwinger

• Platte — Sydney Antonsen, Beau Dean, Molly Muilenberg, Kaitlyn Slaba, Jessica Vanderheiden

• Viborg-Hurley — Shania Knutson

"When you zip up your FFA jacket, you become something much larger than yourself. You become one of more than 600,000 FFA members developing leadership, bettering their communities, and working for a better tomorrow. Thank you to the sponsors who helped welcome members into an organization that reaches far beyond the limits of a high school classroom," said Woonsocket FFA member Jonathan Linke.

When students join the FFA, they typically pur-

chase or borrow jackets to compete in the many Career Development Events offered through FFA. The jacket is their team "uniform" to be worn at all official FFA events. The blue corduroy FFA jacket has been the status symbol of the national FFA organization since 1933, when delegates to the national convention voted to make the jacket part of the organization's official attire, thus creating the long standing tradition.

Individuals and businesses interested in sponsoring an FFA jacket for a SD FFA member should contact Gerri Ann Eide, SD FFA Foundation Executive Director at 605-765-4865 or gerri@sdffafoundation.org. Sponsorships are \$65 per jacket. The SD FFA Foundation

is proud to support Agricultural Education and the FFA's mission to make a difference in the lives of students by developing their potential for premier leadership, personal growth and career

success through agricultural education. For more information about the South Dakota FFA Foundation and South Dakota's FFA programs, visit www.sdffafoundation.org or like the FFA on Facebook.



Delmar & Velma Strunk **Open House** 

Sunday, October 11, 2015 2-4 p.m. United Church of Christ Scotland

Greetings can be sent to: PO Box 334 Scotland, SD 57059





