



Holiday Recipes

WITH WINNING FLAVOR

FAMILY FEATURES

When you're looking for smart snacks and dishes to complement the traditional holiday ham or turkey, non-traditional ingredients can provide a flavor combination sure to please the palate. 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
- 2 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

- 7 cups chicken stock
- 1 cup whole grain sorghum
- 1 tablespoon olive oil
- 1 leek, thinly sliced
- 2/3 pound chicken, cubed
- 1 medium carrot, sliced
- 1/2 red pepper, sliced
- 1 tomato, chopped
- 2 chipotle chili peppers in adobo sauce, chopped
- salt and pepper to taste
- 2 avocados, sliced
- 4 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.



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, Cheyanne Paweltzki, Breanna Reynolds, Nick Thon

- Parkston — Ryan Ripp, Kailee Schnabel, Jonah Zwinger
- Platte — Sydney Antonson, 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@sdfafoundation.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.sdfafoundation.org or like the FFA on Facebook.

70th Anniversary Celebration



Mr. and Mrs. Strunk

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