

contest Corner

A Recipe Contest For California Raisin Lovers

(NAPSA)—Dust off your recipe cards, pull out your mixing bowls and start preparing your favorite raisin recipes! This year, the California Raisin Marketing Board is sponsoring the California Raisins Wise Choices Recipe Contest, which will earn one raisin lover the grand prize of \$10,000 cash.

Already thinking of your favorite raisin recipe? The 2007 California Raisins Wise Choices Recipe Contest runs now through June 30 and home cooks and bakers across the country may enter their favorite recipes using California natural and/or golden seedless raisins.

A panel of esteemed judges, including California Raisin growers and their families, will evaluate the recipe entries. In addition, celebrity personal trainer Valerie Waters will name the winner of the Valerie Waters Wise Choice Award for the healthiest recipe.

To enter, visit LoveYourRaisins.com or mail a list of ingredients and preparation instructions on an 8½ by 11-inch sheet of paper to California Raisins Wise Choices Recipe Contest, 400 Capitol Mall, Suite 2640, Sacramento, CA 95814.

For contest criteria, rules or additional information and recipes, visit LoveYourRaisins.com. For raisin inspiration, try this winning recipe.

Minted Yogurt Soup with California Raisins

- 1 cup California natural and golden raisins**
- ½ cup dry sherry**



California Raisins are the key ingredient in this winning recipe.

- 1 tablespoon each honey and balsamic vinegar**
- 2 cups plain low-fat yogurt**
- 1 cup low-fat milk**
- 1 large cucumber; peeled, seeded and chopped**
- 2 hard-cooked eggs, chopped**
- ¼ cup each scallions and fresh chives, minced**
- 1 teaspoon salt**
- ½ teaspoon white pepper**
- ½ cup fresh mint, chopped**
- 1 cup walnuts, chopped**

Soak raisins in sherry, honey and balsamic vinegar for 20 minutes. In large bowl, combine yogurt, milk, cucumber, eggs, scallions, chives, salt, pepper and mint. Add raisins with liquid and walnuts. Cover and chill thoroughly, at least 3 to 4 hours or overnight. Stir soup and adjust seasonings to taste. Serve in chilled bowls with raisins, walnuts, chives and sprigs of mint as garnish. Serves 6.