

# Former White House Chef Picks One-Dish Recipe Contest Winners

(NAPSA)—From the White House to your house, Stephen Giunta, former chef under President Reagan, has selected two winning recipes in a one-dish turkey recipe contest.

As lead judge in the Honeysuckle White and Shady Brook Farms Turkey “One-Dish” Recipe Contests, Chef Giunta selected Deborah Wiedmer, of Longmeadow, Mass., as the Shady Brook Farms winner for her Margarita Chili recipe. Lynn McCulloch, of Englewood, Colo., won out with her Oriental Lettuce Wraps recipe in the Honeysuckle White contest. Each won the grand prize of \$1,000.

“As a White House Chef, I used to spend all day preparing dinner for the President,” Chef Giunta said. “But, I realize most Americans are on the run and they’re looking for easy and delicious recipes.

“Both of these recipes fill that bill,” said Giunta. “I also liked the use of easily available ingredients combined with the Mexican and Asian influences.” For more recipes, visit [www.honeysucklewhite.com](http://www.honeysucklewhite.com) or [www.shadybrookfarms.com](http://www.shadybrookfarms.com).

## Honeysuckle White Turkey Winner: Oriental Lettuce Wraps

- 1 lb. Honeysuckle White ground turkey, browned
- 3 Tbsp. soy sauce
- 1/4 cup hoisin sauce
- 2 Tbsp. chili paste w/garlic
- 2 Tbsp. sugar
- 1 bunch chopped green onions
- 1 cup water
- 1 Tbsp. cornstarch
- 8-10 large lettuce leaves (bibb, butter or iceberg)

Simmer for 15 minutes. Wrap in lettuce leaves to serve. Makes 8-10 wraps.



Winning turkey chili recipe offers easy, tasty meal.

## Shady Brook Farms Turkey Winner: Margarita Chili

- 2 Shady Brook Farms turkey tenderloins, cut into bite-size pieces
- 1 tsp. dried red pepper flakes
- 1 tsp. ground cumin
- 1 Tbsp. olive oil
- 1 Tbsp. garlic, chopped (about 6 cloves)
- 1 48-oz can of chicken broth, low fat
- 1 Tbsp. chopped jalapeño (either fresh or from a jar)
- 6 16-oz cans of cannellini (or navy) beans
- 1 small bunch fresh cilantro, chopped
- 2 medium limes
- 1 cup Monterey Jack cheese

In a large Dutch oven or other suitable pan, brown the turkey in oil with red pepper flakes, ground cumin and garlic. Add chicken broth, jalapeño, beans and bring to a boil. Stir in chopped cilantro and squeeze in lime juice. Serve in festive bowls, top with Monterey Jack cheese. Serves 6.