

Winners Stir It Up With Coffee Creamer

(NAPSA)—A contest asking food lovers to stir up some imaginative new uses for coffee creamer has produced some delicious results.

Cooking enthusiasts were asked to submit breakfast, entrée or dessert recipes using creamers, such as International Delight®, Mocha Mix® and Farm Rich® non-dairy coffee creamers, from Morningstar Foods, Inc.

The results were impressive and surprising, but one in particular rose to the top. Mike Rhodes of Venice, Calif., submitted his daughter's favorite entrée recipe, which she named Big Daddy's Pecan Artichoke Fettuccine.

"My daughter Britt is lactose-intolerant and I can't use milk in my food recipes, so I had to come up with something unique," said Mike Rhodes, winner of "America's Most Delightful Recipe Contest," sponsored by Morningstar Foods, Inc. "Farm Rich non-dairy creamer is an easy substitute for milk in recipes."

Rhodes's recipe was selected from hundreds. He received \$2,500 and a year's supply of his favorite creamer. Recipes were judged on the most creative use of coffee creamer and on taste by chefs, Marc Cassel of The Green Room in Dallas, Texas and Chris Vaughn of Ciudad Restaurant in Dallas, Texas.

Big Daddy's Pecan Artichoke Fettuccine

- 1 tablespoon oil from sun-dried tomatoes
- 2 teaspoons finely minced garlic (2 cloves)
- $\frac{3}{4}$ pound cubed, boneless, skinless chicken breast cut in cubes
- 8 medium mushrooms, sliced
- 2 canned artichoke hearts, diced
- 10 sun-dried tomatoes in oil, sliced
- 2 green onions, chopped
- Seasoned salt, coarsely ground black pepper, dill, tarragon
- 2 tablespoons flour



The winner of a recipe contest has found a mouthwatering new use for non-dairy creamer.

- $\frac{1}{2}$ cup sherry
- 2 cups Farm Rich® non-dairy creamer
- 8 ounces fettuccine, cooked al dente
- Chopped parsley
- $\frac{1}{2}$ cup chopped, roasted pecans

Put pecans in pie pan and broil in oven at maximum temperature for 3-5 minutes or until they look and smell slightly toasted. Let them cool. Dice and set aside.

Separate sun-dried tomatoes from the oil in which they were packed. In a large skillet, heat sun-dried tomato oil (1 tablespoon) over medium heat. Add garlic and sauté about 30 seconds until you love the smell of the combination.

Add chicken, mushrooms, artichoke hearts, sun-dried tomatoes and green onions. While cooking, sprinkle with salt and pepper and herbs to taste. Add flour. Next, add sherry and Farm Rich® non-dairy creamer. Cook and stir until thickened.

Add fettuccine to skillet, toss and cook about 4-5 minutes or until heated thoroughly. Taste and adjust seasonings. Remove and sprinkle pasta with roasted pecans and parsley.

For winning recipes, including dessert and breakfast entrées, visit www.morningstarfoods.com.