

2022 Bath County High School Junior Chef Recipe

Wildcat Catering Crew Team #1

Wildcat Cater 'Tater Soup

Serves 6

Ingredients:

- 6 cups Yukon Gold Potatoes**
- 1 ¼ cups water**
- 2 ½ cups Low-sodium Chicken Broth**
- 2 15.5 oz. cans White Northern Beans**
- ¼ cup diced yellow onion**
- ¼ cup diced celery**
- ¼ tsp Mrs. Dash seasoning**
- ¼ tsp pepper**
- ¼ tsp Garlic Powder**
- 4 oz. cream cheese, softened**
- 1 ¼ cup 2% Milk**
- ¾ lb. Low-sodium Bacon**
- ¾ cup Shredded Sharp Cheddar Cheese**
- ¼ cup sliced scallions**
- 1 Recipe Cat Paws Muffins (See below)**

DIRECTIONS: Pre-heat oven to 400 degrees.

SOUP:

1. Wash, peel & Cut potatoes into ½" cubes. Combine potatoes, water, broth, onion, and celery in a large stock pot. Cover and bring to a boil; reduce heat to medium and simmer for about 15 minutes or until potatoes are tender.
2. Meanwhile, drain and rinse the beans in a strainer and transfer to a blender, or food processor. Blend until smooth and set aside.
3. In medium bowl, beat cream cheese, gradually adding in the milk, until smooth.
4. When potatoes are tender, add the pureed beans, Mrs. Dash, pepper and garlic powder and stir to blend. Slowly add the cream cheese mixture, stirring until completely incorporated. Cover the pot, reduce the heat to low, and let simmer.
5. Place bacon strips on parchment-lined sheet pan and bake for 15 minutes or until crispy. Remove bacon from oven and drain on paper towels. Chop or crumble and set aside.
6. Chop green ends of the scallions for garnish.

7. To Serve: Ladle hot soup into 6 soup bowls. Garnish with chopped bacon, shredded cheese, and scallions. Place Cat Paw Muffin in the middle of the bowl, or on the side, as desired.

Cat Paws Muffins

Ingredients: 1 8.5 oz. box Jiffy Muffin Mix
Non-stick cooking spray
1 large egg
1/3 cup Whole Milk
¼ cup green peppers, diced
¼ cup red peppers diced

Directions:

1. Spray muffin tin with cooking spray.
2. In mixing bowl, combine Jiffy Mix, egg, and 1/3 cup milk. Stir lightly to incorporate.
3. Add diced peppers to mix and stir just until distributed.
4. Spoon mixture evenly into muffin tin and bake 15 minutes or until golden brown and toothpick inserted in center comes out clean.
5. Remove to a wire rack and allow to cool slightly before removing from pan.