

The Times-Gazette

2016 Salt

Homemakers Show



4 p.m. Thursday, April 28, 2016

Patriot Center
Southern State Community College



Homemakers Show combines fun with a good cause



Tara Campbell



Terry Britton



Alex Butler

The Times-Gazette

The Times-Gazette's 2016 Salt Homemakers Show will once again feature local celebrity chefs and their partners preparing recipes and dishes that will be delicious and fun to make.

The show will be held Thursday, April 28 at the Patriot Center at Southern State Community College, with doors opening at 4 p.m. to visit vendors at the program, and the show kicking off at 6 p.m.

The three candidates for the contested Highland County commissioner seat will show off their culinary skills at the 28th edition of the show.

Republican candidate Terry Britton and his wife, Bonnie, will team up next Thursday to create their famous "Britton Bars."

Democratic candidate Tara Campbell and her cousin and cooking partner Ryan Matthews will concoct a helping of "Campbell's Cobbler."

Independent candidate Alex Butler and his mom, Andrea Holt, will whip up a "Patriotic Surprise."

Tickets are \$7 each and are available at the offices of The Times-Gazette, 108 Gov. Trimble Place, Hillsboro. A crowd of about 500 is typical for the show. All attendees must have a ticket.

Sharon Hughes, media sales director of The Times-Gazette, will once again emcee the show, along with Leslie Ramsey of WVNU.

As always, the event will also support the Highland County Homeless Shelter. Anyone bringing five cans of food will receive one door prize ticket. Bringing 10 cans of food will net three door prize tickets. More than a ton of food is usually collected for the shelter, and Sheriff Donnie Barrera traditionally helps collect the food at the door.

The event usually features around 40 vendors, all giving away food, gifts or prizes throughout the evening. Around 100 total gifts or door prizes are awarded during most shows.

Each year, the program showcases local individuals showing off their culinary skills in a fun and informative presentation that often brings laughter through humor both planned and unplanned.

The show moved last year from the SSCC auditorium to the nearby Patriot Center, where access to vendors was more convenient and audience members could take their seats earlier than in previous years.

"The Salt Homemakers Show is always one of the highlights of the year for all of us at The Times-Gazette," said Gary Abernathy, publisher and editor. "We appreciate all the presenters, vendors, volunteers and attendees who always help make every year's show a big success. And we especially appreciate everyone who brings food donations for the Highland County Homeless Shelter."

Red, White and Barbeque



Looking forward to seeing you at
The Homemakers Show @
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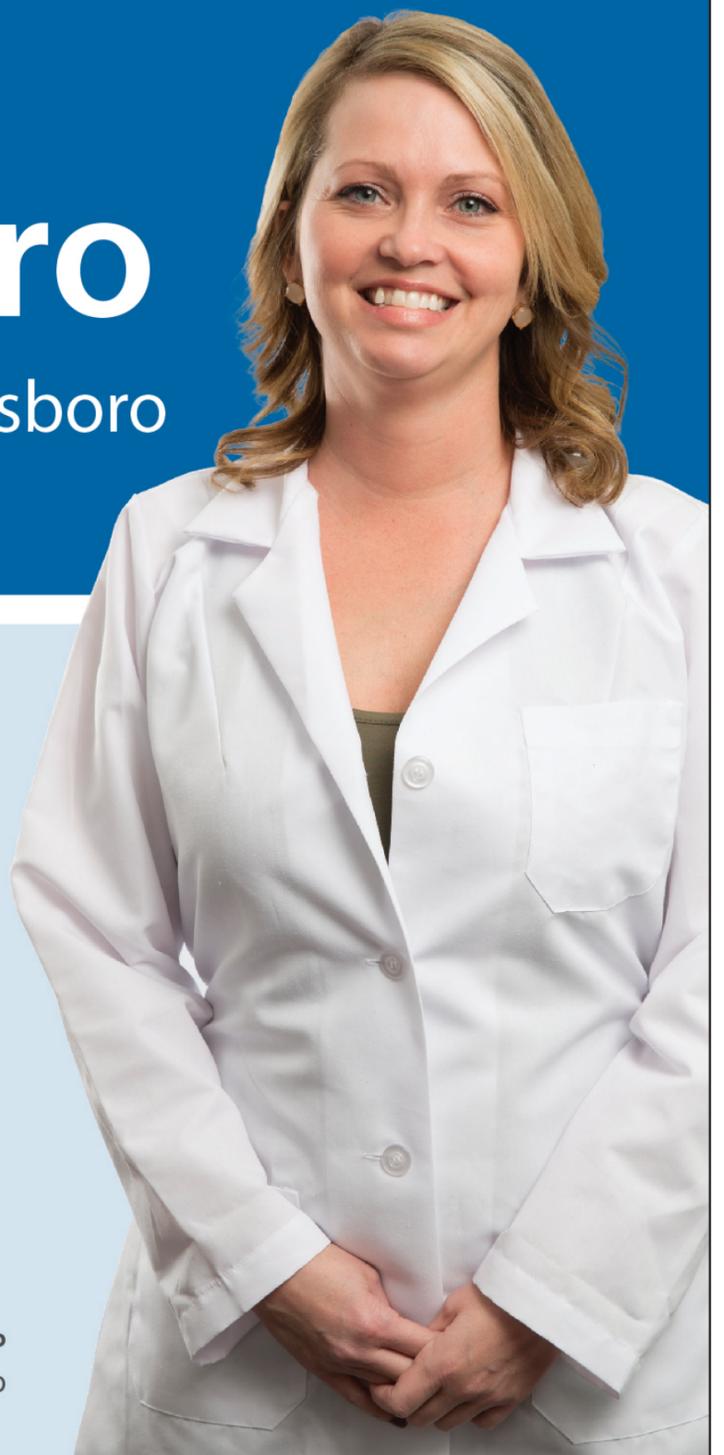


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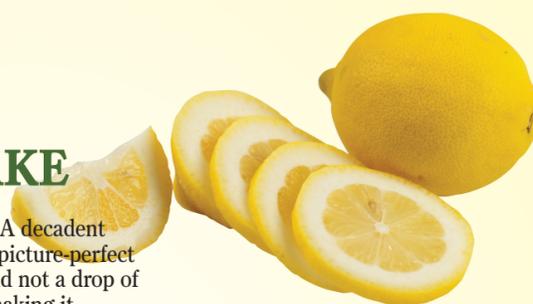
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Cooking with lemon

Andrea Chaffin
Food Editor, Salt Magazine

TRIPLE LEMON CAKE

This cake is not for the lemon faint of heart. A decadent dessert, it features distinct layers and makes a picture-perfect slice that will impress guests. All this lemon and not a drop of lemon extract. I used a total of seven lemons making it.



INGREDIENTS:

Cake

- 2 cups all-purpose flour
- 1 1/2 cups sugar
- 3/4 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 eggs
- 2/3 cup canola oil
- 2/3 cup lemon juice
- 3/4 cup sour cream

Lemon Curd

- 1/4 cup fresh lemon juice (about 1-2 lemons)
- 2 teaspoons lemon zest, finely grated
- 1/3 cup sugar
- 4 egg yolks
- 3 tablespoons butter (I used unsalted)

Lemon Buttercream

- 1 1/2 cups butter
- 1 1/2 cups shortening
- 9 cups powdered sugar
- 3 teaspoons finely grated lemon zest
- 6 tablespoons lemon juice
- 3/4 teaspoons vanilla

DIRECTIONS:

Cake

Combine flour, sugar, baking powder, baking soda and salt in a large bowl and whisk together. Add eggs, oil and lemon juice. Beat until smooth. Add sour cream and beat until smooth. Divide batter into two 8-inch pans. Bake for about 25 minutes or until done.

Lemon Curd

Combine all ingredients in a double boiler, or in a glass bowl over a pot of simmering water (like I did). Heat while stirring constantly with a whisk. It is done when it's thick enough to coat the back of a spoon. Refrigerate until cool and thick.

Lemon Buttercream

Beat butter and shortening together until smooth. Add half the powdered sugar, one cup at a time, beating to combine. Add lemon juice, lemon zest and vanilla and combine. Add the remaining powdered sugar and beat to combine.

To assemble the cake:

1. Divide the cake into 4 layers by slicing each cake in half. Do this with a serrated knife.
 2. Fill 2 layers with lemon buttercream and the other 2 with lemon curd.
 3. Frost the outside of the cake.
- (Recipe adapted from lifeloveandsugar.com.)



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LEMON DROP MARTINI

This classic cocktail has been a staple for generations. Never had one? Think about the Lemon Shake-Up at the county fair, and add booze. Rumor is it was created in the 1970s in a San Francisco bar with a goal to popularize "girly" drinks. Like with any martini that has so few ingredients and showcases the spirit, don't use cheap vodka.

INGREDIENTS:

- 2 ounces Ketel One Citreon vodka
- 2 teaspoons superfine sugar
- 3/4 ounce freshly squeezed lemon juice

DIRECTIONS:

Create a sugar-rimmed glass by taking a lemon wedge and rubbing the drinking surface of the glass so it is barely moist. Dip the edge of the glass into sugar.

Mix the vodka, sugar and lemon juice in a cocktail shaker half-filled with ice cubes. Shake well to make sure sugar is blended. Pour strained liquor into a sugar-rimmed martini glass and garnish with a lemon wedge or twisted peel of lemon.

Superfine sugar is instantly dissolving sugar that is typically used in drinks. If you want to avoid the shaking, make a simple syrup to use in place of the sugar.



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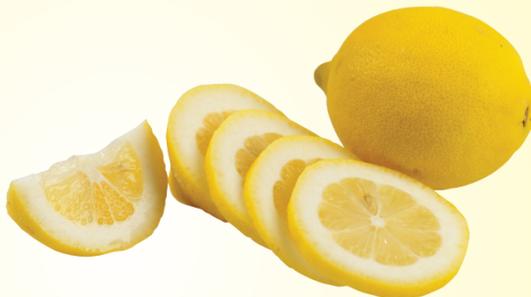
CHICKEN PICCATA

This classic cocktail has been a staple for generations. Never had one? Think about the Lemon Shake-Up at the county fair, and add booze. Rumor is it was created in the 1970s in a San Francisco bar with a goal to popularize “girly” drinks. Like with any martini that has so few ingredients and showcases the spirit, don’t use cheap vodka.

Piccata is a method of preparing food where meat is sliced, coated, sauteed and served in a sauce. This dish is simple to make, but looks complicated and elegant. Extra “adult” points for the fancy-looking capers.

INGREDIENTS:

- 2 skinless and boneless chicken breasts, cut in half lengthwise
- Salt and pepper to taste
- All-purpose flour, for dredging
- 4 tablespoons butter, unsalted
- 2 tablespoons olive oil
- 1/3 cup fresh lemon juice
- 1 cup chicken stock or dry white wine (I used Chardonnay)
- 1/3 cup brined capers
- 1/3 cup fresh parsley, chopped



DIRECTIONS:

Season chicken with salt and pepper. Dredge chicken in flour and shake off excess. In a large skillet, melt 2 tablespoons of butter with the olive oil, over medium to high heat. Add chicken pieces to the skillet and cook for about 3 to 4 minutes per side until browned. When chicken is cooked, remove chicken from skillet.

Remove skillet from heat. Add lemon juice, chicken stock or wine, capers and scrape up the brown bits from the pan for extra flavor. Return skillet to heat and bring to a boil. Taste the sauce and season with additional salt and pepper if needed. Add chicken back to skillet and simmer for about 5 minutes. Remove chicken to a platter, add remaining butter, and whisk for about a minute. Sauce will thicken a bit.

You can return chicken to skillet and garnish with parsley. Alternatively, you can pour the sauce over the chicken and garnish with parsley. Serve over buttered angel hair pasta. (Recipe inspired from jocooks.com.)



Tracy Binkley, CNP



Tracy Binkley received her Family Nurse Practitioner certification from the University of Cincinnati. She is a lifelong Lynchburg resident. She and her husband Scott stay busy with their two children, who are active in sports. Tracy is happy to serve the healthcare needs of her community and is accepting patients of all ages.

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REUBEN CASSEROLE

Jean Robinette of Leesburg

This is a great-tasting dish and one of our favorites. I have tweaked it a bit, because it originally called for noodles instead of rye bread as the base. I think the rye bread makes it taste more like a Reuben sandwich.

INGREDIENTS:

- 10-13 slices rye bread
- 1 pound corned beef, sliced
- 1 14.5-ounce can sauerkraut
- 2 cups shredded Swiss cheese
- 1/2 cup milk
- 1/2 cup Thousand Island dressing
- 1 tablespoon prepared mustard
- 1 tablespoon melted butter

DIRECTIONS:

Preheat oven to 350 F. Spray 13-by-9-inch pan with PAM. Place 8-10 rye bread slices in pan, saving the other 2-3 slices for the topping. In a large bowl, combine the corned beef, sauerkraut and Swiss cheese. Stir well, then pour on top of rye bread. In a small bowl, combine the dressing, mustard and milk. Mix well, then pour over corned beef mixture. Melt the butter. Tear the remaining 2-3 slices of rye bread into medium pieces, and stir into melted butter till completely covered. Sprinkle over casserole. Bake uncovered 25 to 20 minutes.



Cheesburger N' Fries Casserole

Here's a simple, tasty casserole everyone will like.

INGREDIENTS:

- 1 1/2 pounds ground beef
- 1 medium onion, chopped
- 1 can cream of mushroom soup, undiluted
- 1 can cheddar cheese soup, undiluted
- 1 20-ounce bag frozen french fries, thawed

DIRECTIONS:

Preheat oven to 350 F. Brown beef and onion. Drain. Stir in both cans of soup and blend well. Pour mixture into a greased 13-by-9-inch pan. Arrange french fries on top of mixture. Bake uncovered for 50 to 55 minutes.



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