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FOOD EDITORS RELEASE

October 2017

Contact: Beth C. W. Nelson, President

Bittersweet Results in “Get Wild with Wild Rice” Contest

Recipe Contest Veteran is Recognized with a Final Win

As one of the only nationwide wild rice recipe competitions, the “*Get Wild with Wild Rice*” Recipe Contest attracted entries from every corner of the country. Traditional, creative, and many times peculiar wild rice recipes were submitted in the categories of appetizers, soups, salads, entrées, sides, and desserts, demonstrating the versatility of wild rice.

This year was the first time a dessert was selected as a finalist by the Minnesota Cultivated Wild Rice Council. It ended up being a touching tribute to Pam Correll, a contest veteran from Brockport, PA, who shared her incredible recipe-developing talent with us in her submission of “Where the Wild Things Are Dessert.”

All contest finalists were featured on the Council website for a public vote to determine the People’s Choice Award. The contest opened days before Pam was lost to cancer. Friends within her cooking circles started sharing her recipe in an effort to give her one last win. Within days Pam’s recipe was hundreds of votes ahead of other challengers. Pam’s family and friends, and even her fellow competitors, have honored her by voting her the People’s Choice Award winner for 2017.

The Grand Prize Award was selected by a panel of judges. Ken Goff, a well-known Twin Cities executive chef who has received acclaim for his regional cuisine led a panel of judges in selecting *Wild Rice & Salsa Verde Chicken Soup* submitted by Sharyn LaPointe Hill of Las Cruces, NM. Goff was particularly impressed with the recipe’s creativity, ease of preparation, and its nod to southwestern flair.

Grand Prize Winner – Wild Rice & Salsa Verde Chicken Soup (Sharyn LaPointe Hill, Las Cruces, NM)

Our Grand Prize winning recipe is rich in the flavors of the southwest and one you’ll be eager to try at your next gathering or party. *Wild Rice & Salsa Verde Chicken Soup* combines the fiery spice of jalapeno and poblano peppers with tender rotisserie chicken, cumin, tomatillos, and wild rice, and can serve as a deliciously unique starter or satisfying entrée.

People’s Choice Winner – Where the Wild Things Are Dessert (Pam Correll, Brockport, PA)

For the first time in our contest’s history, a dessert takes home our People’s Choice Award - but with just one taste you’ll quickly understand why. *Where the Wild Things Are Dessert* combines blueberry cream cheese, coconut milk, wild rice, fresh blueberries, and whipped cream in a fresh and fruity finale to the perfect meal.

(The Council’s website is home to the world’s largest online wild rice recipe library. To get any of the 2017 finalists, visit www.mnwildrice.org/search.php - “Contest Finalist” category.)

To receive your free copy of the Council's latest recipe brochure, *Minnesota Cultivated Wild Rice Recipes and Answers to Often Asked Questions*, featuring contest winning recipes and other wild rice favorites, including soups, salads, entrées, and a dessert, send a self-addressed-stamped-envelope to: Minnesota Cultivated Wild Rice Council, Newest Recipes, 4630 Churchill St #1, St. Paul, MN 55126.

WILD RICE & SALSA VERDE CHICKEN SOUP

Sharyn LaPointe Hill, Las Cruces, NM

- ½ cup chopped onion
- 1 tbsp minced garlic
- 1 large poblano pepper, seeded and finely chopped
- 2 medium jalapeno peppers, seeded and finely chopped
- 1 cup finely chopped tomatillos
- 3 tbsp canola oil
- 4 cups chicken broth
- 2 cups shredded Gold'n Plump® Deli Fresh Rotisserie Chicken, Original Flavor
- 2 cans (7 oz ea) Green Giant® Mexicorn, drained
- 1½ tsp each: ground cumin and dried oregano leaves
- ½ cup lime juice
- 1 tsp salt
- ½ tsp pepper
- 3 cups cooked wild rice
- 2 cups Crystal Farms® Shredded Mexican 4 Cheese
- ¼ cup chopped fresh cilantro leaves

In large saucepan, sauté onion, garlic, peppers, and tomatillos in oil, 3-4 minutes. Add broth, chicken, Mexicorn, cumin, oregano, lime juice, salt, and pepper; bring to a boil. Reduce heat; add rice and cheese, stirring until cheese melts. Stir in cilantro. Serve immediately. 6 servings.

WHERE THE WILD THINGS ARE DESSERT

Pam Correll, Brockport, PA

- 2 cups cooked wild rice
- 1 cup coconut milk
- ½ cup pure maple syrup
- 2 tbsp canola spread
- 1 tub (8 oz) Crystal Farms® Blueberry Cream Cheese Spread, at room temperature
- 1 tsp vanilla extract
- ¼ tsp nutmeg
- 1½ cups fresh blueberries, divided
- 2 cups sweetened whipped cream
- 4 fresh spearmint leaves

In large saucepan, combine wild rice, coconut milk, maple syrup, and canola spread. Bring to a boil over medium heat, stirring constantly; reduce heat. Simmer 15-20 minutes until wild rice absorbs liquid; stirring frequently. Remove from heat. Stir in cream cheese, vanilla, and nutmeg; cool completely. In four clear, small custard cups, layer wild rice mixture, 1 cup blueberries, and whipped cream. Garnish with remaining blueberries and mint leaves. 4 servings.

Note to Editor:

For a high-resolution electronic copy of the photos, call or email our office.

Due to limited funds, we are unable to utilize a clipping service. Run our release and send us a copy — we'll return the favor by sending you a 1/2 pound of cultivated wild rice. If you cannot accept the wild rice, we'd still appreciate a clipping to show our growers — **thanks!**

Readers responding to the brochure offer receive a "Mail Order Supplier" list along with the 2017 *Minnesota Cultivated Wild Rice Recipes and Answers to Often Asked Questions* brochure. Due to limited funding, readers need to send a business size self-addressed-stamped-envelope to:

Minnesota Cultivated Wild Rice Council

Newest Recipes

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St. Paul, MN 55126

Wild Rice & Salsa Verde Chicken Soup

Credit: Minnesota Cultivated Wild Rice Council



Where the Wild Things Are Dessert

Credit: Minnesota Cultivated Wild Rice Council

