

## 1st Place Winner – Soups Category

### Crawfish Sweet Potato Chowder with Roasted Chiles

From the kitchen of Penelope Malcolm of Americus, GA

MAKES 8 SERVINGS

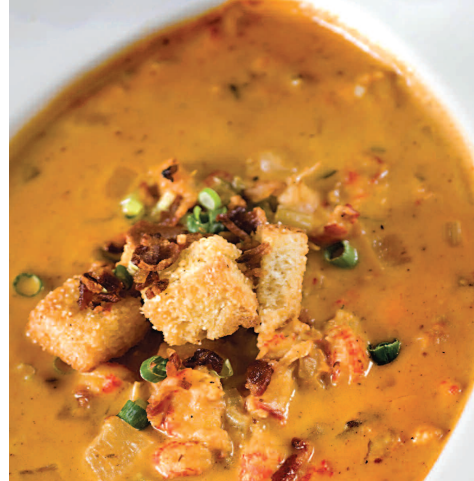
1 large red bell pepper  
4 large poblano peppers  
1 large jalapeño pepper  
6 slices thick-cut bacon, diced  
2 cups onion, chopped  
1 cup celery, chopped  
1 tablespoon garlic, minced  
4 tablespoons all-purpose flour  
5 cups chicken stock  
2 cups half and half  
1 cup whole milk  
1 can Louisiana mashed sweet potatoes, 15.5 ounces  
2 teaspoons salt  
1 teaspoon black pepper  
1 teaspoon dried thyme  
1 bay leaf  
1 teaspoon paprika  
1 teaspoon Creole mustard  
2 tablespoons Worcestershire sauce

1 15 ounce can Louisiana cut sweet potatoes, cut into 1-inch dice  
1 1/2 pounds crawfish tails

#### Garnishes:

Parmesan croutons  
Bacon pieces from above recipe  
Chopped scallions

Place bell, poblano, and jalapeño peppers on a foil-lined baking sheet and place under oven broiler on top rack. Turn peppers so that all sides blister and blacken. Remove peppers from the oven, place in a large bowl and cover tightly with plastic wrap so that the peppers steam. When peppers have cooled enough to handle, remove the blackened skins, stems, seeds and ribs and chop coarsely. Set aside. In a 6-quart, heavy-bottomed Dutch oven, cook bacon over low heat until crisp. Remove with a slotted spoon and drain on paper towels. (Bacon will be part of the garnish.) In



remaining bacon fat, add onion, celery and garlic and cook until softened, 3 to 4 minutes. Whisk in flour and cook for 1 minute. Gradually whisk in chicken stock until flour mixture is smoothly incorporated into the stock. Add half and half, milk, mashed sweet potatoes and roasted peppers. Add salt, pepper, thyme, bay leaf, paprika, mustard, and Worcestershire sauce. Bring to a simmer and cook, stirring often, for 10 to 15 minutes. Add diced sweet potatoes and crawfish and allow to heat through, 1 to 2 minutes. Just before serving, garnish with Parmesan croutons, bacon and scallions.

## 1st Place winner – Desserts Category

### Isle Style Sweet Potato Sundaes with Hot Butter Rum Sauce

From the kitchen of Margee Berry of Trout Lake, WA

MAKES 6 SERVINGS

#### Sundaes:

1/2 cup mashed Louisiana sweet potatoes, from a can, drained  
1 pint French vanilla ice cream, softened  
3/4 cup cake flour  
1 tablespoon granulated sugar  
1 1/4 tablespoon pumpkin pie spice  
1/2 teaspoon salt  
1/3 cup unsweetened coconut milk  
1/3 teaspoon vanilla  
2 large eggs, separated  
2 tablespoons unsalted butter  
1/3 cup chopped pecans, toasted  
1 aerosol can real whipped cream  
1/3 cup flaked sweetened coconut, toasted

#### Hot Butter Rum Sauce:

1/2 cup dark rum  
1/4 cup unsalted butter  
1 cup packed dark brown sugar  
1 cup water  
3 tablespoons light corn syrup

Mix together the sweet potatoes and ice cream in a food processor. Place back in freezer to harden in a 9x9x2-inch

glass baking dish covered with plastic wrap. Preheat nonstick Belgian waffle iron to medium. Sift flour, baking powder, pumpkin pie spice and salt in a large bowl, then make a well in center. In a small bowl, whisk together coconut milk, yolks, butter, and vanilla. Pour into well and mix with flour until just blended. Beat egg whites in a medium bowl with an electric mixer until stiff peaks form then fold into flour mixture along with pecans. Cook batter according to manufacture's directions or until golden brown. To serve, cut waffles into 4 sections then place 1 section onto each of 6 dessert plates (save extra for another use). Top with a large scoop of the sweet potato ice cream, then the hot buttered rum sauce. Add a dollop of whipped cream to the top of each and, sprinkle with the coconut.

To make rum sauce, boil 1/4 cup of rum in a 2-quart heavy saucepan until reduced to 1 tablespoon. Reduce heat to medium, add butter and stir until melted. Add brown sugar, water and corn syrup, boil until thickened. Mixture should coat the back of a wooden spoon. Stir in remaining rum and serve over ice cream. To toast pecans and coconut, place both in separate skillet and heat over medium, shaking skillet often until golden all over.



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