

For Immediate Release

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Local Americus, Georgia Resident wins National Recipe Contest

Baton Rouge, La. – The Louisiana Sweet Potato Commission, along with *Louisiana Cookin'* magazine, have announced the conclusion of the fourth annual Sweet Rewards Recipe Contest for Canned Sweet Potatoes, naming five first-place winning recipes and one grand-prize winner.

Penelope Malcolm, from Americus, Georgia, won first place in the Desserts Category. Malcolm's *Sweet Potato-Pineapple Cobbler with Toffee Drizzle* won the category and earned her a \$500 cash prize.

This year, there were over 665 entries from 46 states nationwide. Entries were grouped into five categories: breads and breakfasts, soups, sides, desserts, and professional, a new category added to this year's competition for professional chefs. Twenty-six students from the Culinary Arts program at Delgado Community College in New Orleans prepared the final recipes for judging.

Judges for the contest assigned a first, second and third place winner from each category, as well as an overall grand-prize winner. The winning recipes were decided based on overall flavor, texture, visual appeal and creativity.

Louisiana Cookin' magazine featured the winners' names and recipes in its October issue and posted the winning recipes on their website. Recipes are also posted in the recipe section on the Louisiana Sweet Potato Commission's website.

The Louisiana Sweet Potato Commission is the main sponsor for the 2009 Sweet Rewards Recipe contest. Their mission is to promote the consumption of Louisiana sweet potatoes by educating consumers on the yam's many nutritional attributes and its amazing versatility in popular, delicious recipes. Bruce Foods, Allen Canning, the Culinary Arts Department at Delgado Community College and nomenu.com also sponsored this year's contest.

The next Sweet Rewards Recipe Contest for Canned Sweet Potatoes will begin in January 2009. Contest information, free recipes and nutritional information about sweet potatoes are available on the commission's website at www.sweetpotato.org.

1st Place Desserts

Sweet Potato-Pineapple Cobbler with Toffee Drizzle

Makes 6 to 8 servings

Cobbler:

3 tablespoons unsalted butter, cut into chunks

1 15-ounce can Louisiana cut sweet potatoes, cut into 1-inch dice, reserve syrup

1 15-ounce can pineapple chunks in syrup, reserve syrup

1 teaspoon pumpkin pie spice, in all

1 teaspoon vanilla, in all

1 1/2 cups all purpose flour

1/2 teaspoon salt

1 cup sugar

1 1/2 cups whole buttermilk

1/2 cup toasted chopped pecans

Brandy Toffee Drizzle:

6 tablespoons unsalted butter, cut into chunks

3/4 cups light brown sugar

1/2 cup heavy cream

1/4 teaspoon salt

1 tablespoon brandy

Preheat the oven to 400 °F. Place the butter in a 9x13x2-inch baking dish and place it in the oven until the butter has completely melted. In a large mixing bowl, gently toss together the sweet potatoes and reserve syrup, with the pineapple and reserve syrup, 1/2 teaspoon of the pumpkin pie spice and 1/2 teaspoon of the vanilla.

In another large mixing bowl, whisk together the flour, salt, sugar and remaining pumpkin pie spice and vanilla. Add the buttermilk and whisk just until smooth. Stir in the pecans. Pour the batter mixture over the melted butter evenly but without stirring it. Spoon the sweet potato and pineapple mixture over the batter evenly, again without stirring. Place the cobbler on the middle rack of the oven and bake for 1 hour or until the crust has risen to the top and turned a golden brown.

While the cobbler is cooking, prepare the toffee drizzle by combining all of the ingredients in a 2-quart, heavy-bottomed saucepan over medium-low heat, stirring often, until the butter has melted and the sugar has dissolved, about 7-10 minutes. Serve the cobbler warm from the oven with a generous topping of brandy toffee drizzle.

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