

# Cooking Contest Corner



## Enter The Bigger And Better Eggland's Best "Your Best Recipe" Contest For A Chance To Win \$10,000

(NAPS)—If your creative juices start to flow when you enter a kitchen or if you have a crowd-pleasing egg recipe hidden up your sleeve, then you might have what it takes to win the 2014 Eggland's Best "Your Best Recipe" Contest!

Egg enthusiasts have until July 31, 2014 to visit the Eggland's Best website to submit their most original and mouthwatering recipes into one of four categories: Breakfast, Appetizer, Main Course, and Dessert.

Recipes must include at least two whole Eggland's Best eggs and will be judged against criteria including creativity, taste and visual appeal. Among this year's judges is Donna Pochoday-Stelmach, the winner of the first-ever Eggland's Best "Your Best Recipe" Contest.

"I'm honored to be part of this year's competition as a judge," said Donna Pochoday-Stelmach, 2012 Grand Prize Winner and 2014 judge of the Eggland's Best "Your Best Recipe" Contest. "Creating new recipes and elevating classic recipes, is one of my passionate hobbies. The one ingredient that remains consistent in my recipes is Eggland's Best eggs, since they are fresher and nutritionally superior, compared to ordinary eggs."

Eggland's Best will be awarding the best recipe in each category \$1,000. One of these four recipes will also receive the \$10,000 Grand Prize!

This year, Eggland's Best is introducing "Fan Favorite" and "Kid-friendly" awards where two additional recipes will have the



**This indulgent, delicious but easy-to-make Peach-Blueberry Egg Bread Bake won its inventor \$10,000.**

chance to win a \$1,000 cash prize.

Visit [www.egglandsbest.com/yourbestrecipe](http://www.egglandsbest.com/yourbestrecipe) to submit your recipes and learn more about the official contest rules.

To view recipes for inspiration, including Donna's winning Peach-Blueberry Egg Bread Bake, visit [www.egglandsbest.com](http://www.egglandsbest.com).

### **Peach-Blueberry Egg Bread Bake**

#### *Ingredients*

- 5 cups egg bread chopped into 1 inch pieces**
- 5-6 peaches, skinned and sliced into small slices**
- 2 cups blueberries**
- 3 Eggland's Best eggs**
- ¼ cup pure maple syrup**
- ½ cup brown sugar**
- 2 cups milk**
- 4 ounces butter, unsalted, melted**
- 1 teaspoon vanilla**
- 1 teaspoon cinnamon**
- 2 teaspoons granulated sugar**

#### *Directions*

- 1. Spray a deep pie baking dish**

**with cooking spray; set aside.**

- 2. Place half of the egg bread in baking dish.**

- 3. Add 2 cups of peaches and ¼ cup of blueberries over the egg bread; cover with remaining half of egg bread.**

- 4. In a medium bowl, beat eggs; add maple syrup and brown sugar gradually until well blended; add in milk, butter, then vanilla and cinnamon, and whisk until blended.**

- 5. Pour liquid ingredients over the bread cubes. Cover with plastic wrap and refrigerate for one hour.**

- 6. Preheat oven to 350°, remove dish from refrigerator and uncover. Spread the remaining peaches and blueberries over the top of the egg bread. Sprinkle granulated sugar over the dish, and bake for one hour until it has puffed up and is lightly brown.**

- 7. Remove from oven and cool 10 minutes.**