

# 1<sup>st</sup> Cooking Contest Corner

## A Call For Favorite Family Cheese Recipes

(NAPSA)—Here's some news you may want to nibble on. America's moooost favorite spokesperson, Elsie, wants your family's favorite recipes.

By sharing your own treasured family recipe in the Borden® Cheese "Elsie's Family Favorites Recipe Contest," you may become the Grand Prize Winner and receive a \$5,000 kitchen makeover and a home-cooked meal prepared by a celebrity chef! Twenty-five finalists will each receive \$100 cash, a year's supply of Borden Cheese and a commemorative chef's apron.

For complete details including contest rules, visit [www.elsie.com](http://www.elsie.com) and click on "Elsie's Family Favorites Recipe Contest." Then complete the online entry form and enter a recipe in one of four categories—Breakfast, Lunch, Dinner or Snack.

Recipes must use a minimum of four ounces of any Borden Cheese (Natural Shredded, Chunk, Slices or String, or Processed Cheese) to qualify.

Elsie loves personal stories, especially about recipes. Be sure to include in 50 words or less why your recipe is a family favorite. Online entries will be accepted from March 15, 2006 through May 31, 2006.

Twenty-five finalists' recipes and accompanying stories will be selected by a group of independent judges and posted online at [www.elsie.com](http://www.elsie.com) from June 26, 2006 through August 1, 2006. Consumers are encouraged to visit the Web site and cast a vote for their favorite recipe. The finalist that receives the most online votes becomes the Grand Prize Winner.

"Family favorite recipes are often treasured, passed on and enjoyed from generation to genera-



**SAY CHEESY**—You may win a \$5,000 kitchen makeover if your favorite family cheese recipe wins.

tion," says Mark Korsmeyer, President of American Dairy Brands. "Gathering families around the table to savor these recipes, whether it is Grandma's Cheesy Potato Casserole or Aunt Susie's Macaroni and Cheese, is an integral part of preserving family heritage."

Elsie looks forward to some moovelous family favorite recipes and memories.

To get your creative juices flowing, here's a recipe you may want to try:

### **Double Cheese Rigatoni Al Forno**

- 1 tablespoon olive oil
- 1 red bell pepper, diced
- 1 orange bell pepper, diced
- 1 zucchini, sliced
- 1 red onion, sliced
- 1 teaspoon garlic and pepper seasoning
- 1 (16-oz.) package rigatoni, uncooked
- 1 (26-oz.) jar spaghetti sauce

- 1 (8-oz.) package Borden Colby Chunk Cheese, shredded\*

- 1 cup (4 oz.) Borden Mozzarella Chunk Cheese, shredded\*

**PREHEAT** oven to 375° F. **Toss** vegetables and seasoning in oil; roast in pan, uncovered, for 30 minutes. **Cook** rigatoni according to package directions; drain. **Combine** rigatoni, spaghetti sauce, vegetables and Colby cheese in large bowl; toss to blend. **Transfer** into greased 13 x 9-inch baking dish. Cover; bake for 25 minutes. Uncover; top with mozzarella cheese and heat an additional 5 minutes.

\*For added convenience, use Borden® Colby-Monterey Jack and Mozzarella Shredded Cheese in the recipe.

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