

# 2019 Festival Recipes

Mountain Mandarin Festival Recipe Gallery

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## Desserts

### 18 Layer Mandarin Chiffon Cake with Layers of Mousse and Marmalade

by Dan Stefani

#### Ingredients

- 5-6 Placer County Mandarins
- 4 egg yolks
- 3 cups heavy whipping cream
- 8 oz White Chocolate
- 2/3 cup sugar
- 1 cup water
- 3-4 Placer County mandarins
- 1 lemon
- 1 cup water
- 1-2 Tbsp Pectin
- 1 1/2 cups sugar
- 14 1/4 oz cake flour
- 1/2 tsp salt
- 3/4 cup vegetable oil
- 6 1/4 oz sugar
- 10 1/4 oz egg whites
- 0.6 oz baking powder
- 1 cup water
- 7-8 Placer County Mandarins
- 6 oz egg yolk
- 6 3/4 oz Sugar
- 8 mandarins
- 18 oz white chocolate
- 3/4 cup heavy whipping cream
- 1/2 cup heavy whipping cream
- 3 Tbsp Powdered sugar
- 2 mandarins

#### Directions

1. MOUSSE:
2. Add zest of Mandarins to 2/3 cup of heavy whipping cream in small saucepan and bring to a full simmer. Pour hot whipping cream zest mixture through sieve/cheesecloth onto white chocolate and mix until chocolate is melted.
3. Place egg yolks into a mixing bowl and whip them slightly to soften them up. Mix the sugar and 1/2 cup of water in saucepan and cook until it reaches 250 degrees.

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4. When the sugar reaches 250 degrees, while mixing the eggs vigorously, slowly add the sugar mixture until incorporated. Don't go too fast or the eggs will scramble!
5. Keep mixing sugar egg mixture until it cools down. Pour the chocolate mixture into the egg/sugar mixture and mix until smooth. Let the mixture cool to room temperature. Meanwhile, whip the remaining whipped cream. Fold the whipped cream into the cooled chocolate mixture 1/3 at a time till combined. Place the mousse in the refrigerator to set.
6. MARMALADE:
7. Remove peel from mandarins and lemon, being careful to remove only the colored part from the lemon. Slice peels thinly and add to small pot with the 1 cup of water. Bring to boil, cover, simmer for 20 minutes.
8. While the peels simmer, remove the pith and seeds from the mandarins and the lemon. Puree the flesh of the fruits. Once the 20 minutes is up, add the pureed juice to the peels. Bring to boil, then simmer uncovered until liquid is reduced by half and starts to thicken.
9. Add Pectin to mixture and continue simmering for an additional 10 minutes. Test mix by putting a drop on a plate in the freezer for 1-2 minutes, check to see if it wrinkles when you slide your finger through it. If it does, transfer mixture to bowl to cool, if not, continue simmering until it passes the test.
10. CHIFFON CAKE:
11. Sift the flour, baking powder, and salt into a bowl.
12. Combine water and oil and set aside.
13. Combine the 6.25 oz. of sugar with the mandarin zest and stir thoroughly.
14. Whip yolks and sugar/mandarin zest until volume is 2-3x original size.
15. Add dry ingredients to yolk mixture on slow speed, one large scoop at a time.
16. Alternate adding the oil-water mixture with dry ingredients.
17. In a separate bowl whip up the whites to medium peaks, then add the 6.75 oz. of sugar.
18. Fold whites into yolk/dry mixture 1/3 at a time.
19. Grease and flour two 9"x3" round cake pans and pour batter equally into prepared pans.
20. Bake at 325 degrees for 35-45 minutes. Start checking cakes after 30 minutes and adjust accordingly. Remove the cakes from the pans to cool.
21. ASSEMBLY:
22. Once cakes are cooled, split them into 3/16" thick layers.
23. Assemble the cakes by putting 1 layer of cake, followed by one layer of mousse, then cake, mousse, cake, and marmalade. Repeat the pattern until there are six layers of mousse and 2 layers of marmalade.
24. Put in the refrigerator while preparing the ganache.
25. GANACHE:
26. Add zest of Mandarins to heavy whipping cream in small saucepan.
27. Bring the whipping cream and zest to a full simmer. Do not boil.
28. Pour hot whipping cream zest mixture through sieve/cheesecloth onto white chocolate and mix until chocolate is melted.
29. Add 1/4-1/3 of zest from the sieve to the chocolate cream mixture. Cool for 5 minutes.
30. Pour 1/3 of the ganache onto the top of the cake to cover.

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31. Chill remaining ganache for 1 hour. Whip cooled ganache with hand mixer.
32. Cover sides of cake with whipped ganache.
33. DECORATIONS:
34. Whip heavy whipping cream to medium-stiff peaks.
35. Fold in powdered sugar.
36. Pipe small star dollops around the top of cake and place mandarin segment in each dollop.

## Chocolate Mandarin Curd and Mousse Filled Cake

by Tori Mounts

### Ingredients

- 2 cups all-purpose flour
- 2/3 cup Dutch cocoa powder
- 4 tsp instant coffee
- 2 tsp baking soda
- 3 mandarins
- 2 tsp apple cider vinegar
- 1 cup maple syrup
- 1/2 cup organic sugar
- 2 tsp aluminum free baking powder
- 2 tsp Saigon cinnamon
- 1 tsp sea salt
- 1-1/2 cups soy milk
- 3/4 cup grapeseed oil
- 1 Tbsp vanilla
- 600 grams organic Silken soft tofu
- 1 tsp vanilla
- 2-1/4 cups dark chocolate
- 1 cup fresh mandarins
- 3 Tbs Ultra Gel
- 1/2 jar Snow's Mandarin Orange Fruit Spread
- 1 mandarin
- 2 lbs confectioners' sugar
- 1/3 to 1/2 cup warm water
- 3/8 tsp salt
- 1/4 cup Dutch cocoa powder
- 1 tsp clear vanilla flavoring
- 1 tsp orange extract
- 2 cups organic shortening

### Directions

1. Pre-heat oven 350 degrees.

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2. Oil sides of three 8-inch round cake pans and place parchment paper on the bottom.
3. Sift the dry ingredients into a bowl.
4. Whisk the mandarin zest into the dry ingredients; set aside.
5. Add soy milk to a bowl with apple cider vinegar and allow to stand for about 5 minutes to curdle.
6. Combine the grapeseed oil, maple syrup, vanilla to the soy milk mixture.
7. Mix wet ingredients gently into dry ingredients.
8. Divide evenly into 3 pans and bake for about 18 minutes.
9. Test with a toothpick. The cake should spring back when touched gently in the center.
10. Let cakes cool in pan about 10 minutes, then turn onto a cooling rack.
11. In a food processor with a metal blade beat tofu and vanilla until smooth.
12. In a double boiler melt dark chocolate.
13. After melted, add chocolate to silken mixture; mix thoroughly and set aside to cool.
14. Mix all ingredients together until thickened; set aside.
15. In a stand mixer add the water to the sugar and mix slowly to moistened.
16. Add one-third of the shortening and begin to beat on low.
17. Little by little add more shortening until all is added, scraping the sides of the bowl as needed.
18. Add the cocoa powder and whip until creamy.
19. Split the cakes horizontally into 2 layers. Place the first layer of cake on the serving dish and top with a thin layer of mandarin curd just shy of the edge of the cake.
20. Top with a layer of mousse. Place the next layer of cake on top and repeat with the remaining cake layers.
21. Frost the cake.

## Gluten-Free Dark Chocolate Mandarin Cupcakes with Mandarin Buttercream

by Carley Turney • Makes 12 cupcakes

### Ingredients

- 1 cup Sugar
- 1/2 cup White rice flour
- 2 Tbsp Tapioca flour
- 3/4 tsp Baking soda
- 1/2 tsp Xanthan gum
- 1/2 cup Milk
- 1 tsp Vanilla extract
- 1/4 cup Warm water
- 1/2 cup Cocoa powder
- 1/4 cup Potato starch
- 3/4 tsp Baking powder
- 1/2 tsp Salt
- 1 Egg
- 1/2 cup Vegetable oil

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- 1/4 cup Fresh mandarin juice
- 2 Tbsp Mandarin zest
- 1 cup Butter
- 1 tsp Vanilla extract
- 2 Tbsp Mandarin juice
- 1/8 tsp Salt
- 4-1/2 cups Powdered Sugar
- 3 Tbsp Half and Half
- 2 Tbsp Mandarin zest

## Directions

1. Preheat oven to 350 degrees.
2. Mix together all the dry ingredients for the cupcakes.
3. Add in the egg, milk, oil, vanilla, mandarin juice, water, and zest and mix until smooth.
4. Divide batter evenly among 12 paper liners in a cupcake tray.
5. Bake for 18-20 minutes or until inserted toothpick comes out clean.
6. Allow to cool completely before frosting.
7. For the frosting: Beat butter for about 2 min or until smooth.
8. Add powdered sugar, vanilla, half and half, juice, zest, and salt and beat for 3 more minutes.
9. Pipe or spread frosting onto cooled cupcakes.

## Mandarin Blondies

by Tammy Slade

### Ingredients

- 1 1/2 cups all-purpose flour
- 1 tsp salt
- 4 eggs
- 2 tsp mandarin juice
- 2 cups granulated sugar
- 1 cup butter
- 1 cup white chocolate chips
- 1 tsp mandarin zest
- 8 oz cream cheese
- 4 Tbsp butter
- 1 pound powdered sugar
- 2 Tbsp mandarin zest
- 2 Tbsp mandarin juice

### Directions

1. Heat oven to 350°. Spray a 9x13 inch baking dish with non-stick cooking spray.
2. Stir together the flour, sugar, and salt in a large bowl or the bowl of a stand mixer. Add the butter,

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eggs, chips, mandarin juice, and mandarin zest. Beat until well blended.

3. Pour the batter into the prepared pan and bake until a tester inserted in the center comes out mostly clean, about 30 minutes. Remove and let cool completely.

4. For the Mandarin Cream Cheese Frosting:

5. In a large bowl or the bowl of a stand mixer, whip the cream cheese and the butter together.

6. Gradually beat in the powdered sugar until it is completely combined and smooth.

7. Beat in the mandarin zest and the mandarin juice.

8. Spread the frosting over the blondies.

9. Store leftovers in the refrigerator.

## Mandarin Cloud

by Marie Munger

### Ingredients

- 8oz oz cream cheese
- 1/2 cup sugar
- 12 oz oz cool whip
- 1 can Mandarins
- 8 oz oz fresh raspberries
- 1/2 cup pineapple pieces

### Directions

1. Mix cream cheese and sugar until well blended.

2. Add the cool whip and mix until light and fluffy.

3. Fold the fruit into the mixture.

4. Spoon into a pie dish or 9 x 13 dish. Cover with saran wrap and freeze for 4 hours.

5. Before serving remove from freezer and thaw for at least half an hour.

6. Spoon mixture into individual dishes.

## Mandarin Parfait

by Cynthia McCarver

### Ingredients

- 3 egg whites egg whites
- 3/4 cup almonds
- 1/2 cup sugar
- 3 eggs eggs
- 1/2 cup sugar
- 3 Tbsp fresh lemon juice
- 4 oz unsalted butter
- 3 egg yolks egg yolks
- 1/4 cup fresh mandarin juice

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- 2 Tbsp mandarin zest
- 4 egg yolks egg yolks
- 1/2 cup flour
- 1/2 cup sugar
- 2 cups half and half
- 1 tsp vanilla extract
- fresh mandarin segments

## Directions

1. Cut parchment paper to fit inside a baking sheet. Invert the serving bowl onto the parchment paper and trace 2 bowl shapes onto the parchment.
2. Whip the egg whites and sugar in a stand mixer until stiff peaks form. Gently fold in the almonds.
3. Put the mixture into a pastry bag fitted with a large star tip or a large plain round tip. Pipe into the circles on the parchment covered baking sheet. Bake at 200° for two hours.
4. In a large bowl, whisk together eggs, yolks, and sugar. Add fruit juices and cook over a double boiler until thickened.
5. Remove from heat and whisk in butter.
6. Refrigerate for at least two hours before using.
7. Whisk yolks and sugar until sugar dissolves. Whisk in flour; then add half-and-half.
8. Cook over medium heat until mixture has thickened. Remove from heat and add the vanilla.
9. Refrigerate for at least 2 hours before using.
10. Place a small amount of pastry cream in the bottom of the serving container.
11. Place one meringue wafer on top then add mandarin mousse on top.
12. Repeat the layers to fill the container.
13. Place fresh mandarin segments on top.

## Mandarin Shortcakes with Mandarin Curd and Nutmeg Whipped Cream

by Rachel Griffith

### Ingredients

- 2 cups Flour
- 1 tsp baking soda
- 1 tsp mandarin zest
- Mandarin segments
- 1 tsp baking powder
- 1 tsp salt
- 1/2 cup buttermilk
- 4 egg yolks
- 1/2 cup sugar
- 6 mandarins
- 6 mandarins
- 2 Tbsp lemon juice

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- 2 Tbsp Snow's Citrus Mandarin Grill Sauce
- whipped cream
- nutmeg

## Directions

1. For the biscuits: Combine dry ingredients (Flour, baking soda, baking powder, salt) and make a well for buttermilk.
2. Add buttermilk and mix with hands, do not over-work.
3. Form biscuits and place on parchment paper lined baking sheet.
4. Bake at 425 degrees Fahrenheit for 14 minutes.
5. For the mandarin curd: In a double-boiler, constantly whisk the egg yolks and sugar until yellow and smooth and doubled in volume.
6. Add mandarin juice and zest to the curd mixture.
7. Cool the curd for 2 hours.
8. Blend Snow's Citrus Mandarin Grill Sauce into the curd after it has cooled.
9. To assemble: Top biscuits with curd and mandarin segments, then top with whipped cream and nutmeg.

## Mandarin Upside-Down Cake

by Kathy Partak

### Ingredients

- 4 mandarins
- 2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 cup unsalted butter
- 3 large eggs
- 1/4 cup mandarin puree
- 1 pint mandarin marmalade
- 1 jar caramel
- 1 tsp baking powder
- 3/4 tsp kosher salt
- 1 cup granulated sugar
- 1 tsp orange extract
- 1 cup buttermilk

### Directions

1. Preheat the oven to 350.
2. Lightly butter the round cake pan. Slice the mandarins as thinly as you can (about 1/8 to 1/4 inch thick), set aside.
3. Pour the caramel into the buttered cake pan.
4. Starting in the center of the pan, layer the mandarin slices on top of the caramel, overlapping a bit

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and working your way toward the outer edge. Set pan aside.

5. In a medium bowl whisk together the flour, baking powder, baking soda, and salt; set aside.

6. In a separate large bowl, use an electric mixer to cream the butter and sugar until fluffy, about 3 minutes. Add the eggs one at a time, beating well after each addition, and then blend in the orange extract and mandarin puree.

7. Add the flour mixture in three parts, alternating with the buttermilk, beating just to combine.

8. Once it's all mixed, stir in the mandarin marmalade. Spoon the batter in dollops over the oranges in the cake pan, being careful not to move them around too much. Smooth the top of the batter

## Mandarin White Chocolate Cream Pie

by Barbara Janosko

### Ingredients

- 4 egg whites
- 1/2 tsp cream of tartar
- 3/4 cup granulated sugar
- 4 mandarins
- granulated sugar
- 3 or 4 mandarins
- 1 envelope gelatin
- 1/4 cup powdered sugar
- 4 oz cream cheese
- 1/2 tsp vanilla
- 12 oz white chocolate chips
- 1-2 Tbsp mandarin zest
- 2 cups whipping cream
- 1/3 cup Mandarin Marmalade
- Mandarin segments

### Directions

1. Preheat oven to 270°.
2. Beat egg whites and cream of tartar, add sugar 1 Tbsp at a time. Beat until stiff peaks form. DO NOT UNDERBEAT!
3. Place the meringue in a 9-inch pie plate, building up the sides.
4. Bake for 90 minutes.
5. After baking, turn off the oven and leave the pie shell in the oven overnight to dry.
6. Pour boiling water over the mandarin peels.
7. Scrub, rinse with cold water and pat dry.
8. Slice the peel thinly.
9. Put the peels in a pot of water, enough to cover, and bring to a boil.
10. Simmer for 5 minutes.
11. Repeat the above another 3 times, except on the third, simmer for 30 min.

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12. Strain the peel, but reserve the water.
13. Measure the water and add an equal amount of sugar.
14. Return the peel and sugar mixture to the pot and simmer for about 45 minutes.
15. Avoid stirring or the mixture will crystallize.
16. Turn off the heat and cool.
17. When cool, strain and place strips on a large baking sheet lined with parchment paper.
18. Bake at 203–240° for approximately one hour.
19. Cut unpeeled mandarins in half, removing the sharp ends, and place in the bowl of a food processor.
20. Process until almost pureed.
21. In small pan, heat the pureed mandarins and gelatin, until the gelatin is dissolved.
22. Set aside to cool.
23. Beat powdered sugar, vanilla and cream cheese until creamy.
24. Melt the white chocolate chips in microwave at 70 percent for about 1-1/2 minutes, or until smooth, set aside and cool.
25. Whip 1 cup of the cream until medium soft peaks form.
26. Slowly add mandarin/gelatin mixture to the cream cheese mixture.
27. Then slowly add cooled white chocolate.
28. When combined, fold in whipped cream and mandarin zest.
29. Pour into Meringue shell and cool for at least 12 hours.
30. Once cool, spread the marmalade on top of pie.
31. Garnish with mandarin segments.
32. Whip additional cream until medium peaks form, spread 1/2 on top of mandarin segments.
33. Garnish with Candied Mandarin Peel, and remaining whipped cream.

## M-M-Mandarin Cookies

by Mason Partak

### Ingredients

- 1 cup shortening
- 2 cups white sugar
- 3 eggs
- 1/3 cup mandarin puree
- 1 Tbsp. orange extract
- 1/4 cup mandarin marmalade
- 5-1/2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 1 cup powdered sugar
- 1/4 cup mandarin juice
- 1-2 tsp water

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## Directions

1. In a large bowl, cream together the shortening and sugar.
2. Beat in the eggs, one at a time.
3. Then stir in the mandarin puree, orange extract, and marmalade.
4. Combine the flour, baking powder and salt.
5. Stir the dry ingredients into the creamed mixture until well blended.
6. Cover and refrigerate overnight.
7. Preheat the oven to 375 degrees F (190 degrees C).
8. On a lightly floured surface, roll the dough out to 1/4-inch thickness. Use a little flour if the dough is sticky when rolling out.
9. Cut into shapes with cookie cutters or stamps.
10. Place the cookies 1-inch apart onto an unprepared cookie sheet.
11. Bake for 8-10 minutes in the preheated oven.
12. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.
13. To make the icing, add the mandarin juice to the powdered sugar and mix completely.
14. If the icing is too thick, add a little cold water, one teaspoon at a time until it is the desired consistency.
15. Ice cooled cookies.

## Whole Mandarin Glazed Cake

by Jonathan Stefani

### Ingredients

- 1-1/4 cups sugar
- 3 eggs
- 1-3/4 cups all-purpose flour
- 2-1/2 tsp baking powder
- 1/3 cup butter
- 1/3 cup plain Greek yogurt
- 5 whole mandarins
- 4 mandarins
- 1/3 cup sugar
- Cool whip

### Directions

1. Preheat oven to 350°F.
2. Prepare an 8" round pan by rubbing bottom and sides with butter.
3. Place the sugar and eggs in a large bowl and beat with mixer until light and fluffy.
4. Sift the flour and baking powder together in another bowl and then add to the mixture a little at a time. Add the softened butter. Continue to mix until completely blended; stir in the yogurt.

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5. In a blender or food processor, process the whole mandarins until almost pureed.
6. Add the mandarins to the cake mixture and stir until evenly combined.
7. Put the batter into the prepared pan. Bake for approximately 45 minutes; test with a cake pick to make sure the cake is done before removing from the oven.
8. Allow to cool for several minutes, then remove the cake from a pan to cool.
9. Prepare the glaze by melting the sugar in the mandarin juice and allow to simmer for a few minutes, until the liquid has a syrupy consistency.
10. Brush over the top of the cake and allow to cool completely before cutting.
11. Serve with cool whip on top.

## Main Course

### Brown Sugar Mandarin Ham

by Kathy Partak

#### Ingredients

- 1 cup Dijon mustard
- splash seasoned rice vinegar
- 1/8-1/4 cup peppers
- 3-1/2 lb spiral cut ham
- 1/2 cup dark brown sugar
- 1/2 tsp ground cloves
- 2 mandarins
- 1/8 cup Mandarin Pepper Mustard
- 1 tbsp apple cider vinegar
- 1-2 tbs Snow's mandarin grilling sauce or-1 tbsp ground mustard
- 1/2 cup mayonnaise
- 1/4 cup ground mustard
- 2 tsp apple cider vinegar
- 1 mandarin

#### Directions

1. Process the peppers in the food processor, add the Dijon mustard and rice vinegar to taste. Set aside.
2. Preheat the oven to 350.
3. Put the ham in the oven to start heating it through, bake for 30 minutes.
4. Combine the brown sugar, cloves, juice, zest, mandarin pepper mustard, and mandarin grill sauce. Glaze the ham making sure the glaze gets in between the slices.
5. Bake for another 15-20 minutes.
6. Whisk together the mayonnaise, mustard, apple cider vinegar, and the zest one mandarin.
7. Serve with the ham. The ham sauce compliments the little bit of spice from the mandarin pepper

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mustard

## Chicken Sriacha Mandarin Tostadas

by Joanne and Jacob Halley

### Ingredients

- 1-1/2 tbsp mandarin orange marmalade
- 1/4 cup water
- 1/2 cup fresh cilantro leaves
- 2 tbsp Sriracha sauce
- 1/4 tsp pepper
- 1/2 cup sour cream
- 1/4 cup olive oil
- 1 tsp lemon juice
- 1/2 cup chopped green onion
- 3/4 tsp red pepper flakes
- 3 cups cabbage
- 3 chicken breasts
- 2 tbsp mandarin orange marmalade
- 1/2 tbsp brown sugar
- cotija cheese
- cilantro
- 3 tbsp olive oil
- 1/2 tbsp chili powder
- 6 tostada shells
- avocado slices
- 1 mandarin

### Directions

1. Combine all slaw ingredients, except the sour cream and cabbage until well blended; add sour cream.
2. Hand mix with chopped cabbage and set aside.
3. Heat olive oil in a sauté pan.
4. Add chicken, marmalade, chili powder, and brown sugar.
5. Cook until fully combined and warm.
6. Place scoops of the chicken mixture on tostada.
7. Top with slaw mix.
8. Sprinkle with grated cotija cheese.
9. Garnish with sliced avocado, cilantro and mandarin orange slices.

## La Pappardelle with Bacon and Mandarin

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by Liza Stefani

## Ingredients

- Kosher Salt
- 12 oz thin sliced bacon
- 3 mandarins
- 1 cup mandarin marmalade
- 1/4 cup Parmesan cheese
- 17 oz Pappardelle
- 1 mandarin
- 1/2 cup heavy whipping cream
- Fresh ground black pepper

## Directions

1. Bring a large pot of water to a boil.
2. Season the water with salt. Add pasta and cook; stirring occasionally. Cook for 5 to 6 minutes, to just before al dente; drain.
3. Melt butter in a large nonstick skillet over medium-high heat. Add bacon and sauté approximately 3 minutes, until browned.
4. Add mandarin juice, half of zest, cream, and marmalade; bring to a boil. Add pasta and cook, stirring, until pasta is coated with sauce and is al dente; about 1 minute.
5. Season the pasta with salt and pepper. Stir in cheese and divide among warm bowls. Sprinkle remaining mandarin zest over pasta.

## Mandarin Fiesta Lasagna

by Billie Kucala

## Ingredients

- 1 bottle Snow's Citrus Court - Mandarin Orange Grill Sauce
- 4 chicken breasts
- 9 lasagna noodles
- 1 onion
- 1/2 cup flour
- 2 cups chicken broth
- 2 chipotle peppers
- 1 cup Parmesan cheese
- 1 tsp black pepper
- 10 oz spinach
- 4 Tbsp mandarin zest
- 1/2 cup butter
- 1 garlic clove
- 1 tsp salt
- 1-1/2 cups milk

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- 4 cups mozzarella cheese
- 1 tsp dried oregano
- 2 cups ricotta cheese
- 2 Tbsp cilantro

## Directions

1. Put chicken and Snow's Citrus Court - Mandarin Orange Grill Sauce in crock-pot.
2. Cook on high 5 hours then shred the chicken in the crock-pot and mix in mandarin zest.
3. Strain the spinach, pressing out all moisture and set aside.
4. Cook the lasagna noodles for 8 to 10 minutes.
5. Melt butter in large saucepan over medium heat.
6. Cook onion and garlic until tender.
7. Stir in flour and salt. Simmer till bubbly.
8. Mix in broth, milk and chipotle pepper. Boil for 1 minute.
9. Stir in 2 cups mozzarella cheese and 1/4 cup Parmesan cheese.
10. Season the sauce with oregano, and black pepper. Set aside.
11. In a 9x13 baking dish cover bottom of dish with thin layer of sauce.
12. Cover the bottom of the pan with a layer of 3 lasagna noodles.
13. Top the noodles with ricotta cheese and chicken.
14. Place a second layer of 3 lasagna noodles on top of the chicken mixture.
15. Add a layer of spinach, the remaining mozzarella, 1/2 cup of Parmesan cheese and half of the sauce.
16. Add the remaining noodles to create the third layer.
17. Cover with the remaining sauce and Parmesan cheese, and then sprinkle with cilantro.
18. Bake 35 to 40 minutes at 350°.

## Mandarin Lamb Lollipops with Mandarin Almond Gremolata

by Rachel Griffith

### Ingredients

- 6 French-cut lamb ribs
- Snow's Citrus Mandarin Orange Grill Sauce
- 1 Tbsp Mandarin rind
- 2 Tbsp olive oil
- 1 Tbsp Salt
- 1 Tbsp Harissa
- 1 Tbsp black pepper
- 1/4 cup Marcona Almonds
- 1 bunch Italian parsley
- 1 bunch green onions
- 2 mandarins
- Arugula and Mandarin zest

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## Directions

1. Combine salt, pepper, mandarin rind, and Harissa, and generously season each lamb lollipop on all sides, pressing mix into meat.
2. Sear each piece of lamb on Med-High heat in olive oil, in cast iron skillet.
3. Baste with Snow's Citrus Mandarin Orange Grill Sauce every minute.
4. Turn after 3 minutes for Medium, and be sure to render fat from all sides.
5. Remove from heat and allow to rest.
6. For the Gremolata, combine all ingredients (Marcona Almonds, Italian parsley, green onions, mandarins), except arugula and mandarin zest, in a blender and blend until smooth.
7. Place Gremolata under each lamb lollipop and place a very small amount on top of each one, so that arugula and mandarin zest will stick.

## Side Dishes

### Blooming Mandarin Sourdough

by Noelle Mays

#### Ingredients

- 400 grams Semolina flour
- 350 grams water
- 10 grams salt
- 200 grams diced Candied Mandarins
- 30 grams Mandarin Juice
- 1/8 to 1/4 tsp ground Cardamom
- Sesame seeds
- vegetable oil
- Rice flour
- 100 grams Bread Flour
- 75 grams sourdough starter
- 1/2 tsp Malt Syrup or Honey
- 75 grams golden raisins
- 2 Mandarins
- 1/4 tsp ground coriander

#### Directions

1. Mix Flours with 280 grams water in the mixing bowl of a stand mixer. Mix well, by hand, and let rest covered at room temperature for 2 hours.
2. While dough rests prepare combine raisins, mandarin juice, mandarin zest, coriander, and cardamom. Let soak.
3. After the dough has rested add remaining 70 grams of water, malt or honey, starter and salt to the dough. Mix with the dough hook in the mixer until it is smooth and elastic and passes the windowpane

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test. (You should be able to pluck a bit out and stretch it out to resemble a windowpane. If it breaks, mix a bit longer.)

4. Remove 180 grams of dough for the wrap. Place it in a mixing bowl, covered with plastic.
5. Drain golden raisins and add them to the remaining dough then add the candied Mandarins. Mix gently, for a moment. Move main dough to a mixing bowl and cover with plastic wrap.
6. Proofing of the dough will take 3-4 hours depending on starter and temp. During the first hour and half perform light coil folds every 30 minutes to the wrap and the main dough. When dough is proofed, a finger pressed lightly on the surface will leave a dent that will slowly be filled in by the dough, but not completely. You will then do a rough shaping of the dough. Let rest for 25 minutes.
7. Perform a final shaping of your main dough, a nice firm boule. Slightly dampen the outside and roll in sesame seeds.
8. Tricky Part, be brave! Flatten out the wrap into a disk large enough to envelope the main loaf. If it springs back, walk away for 10 minutes to let the dough relax. Coat liberally with oil and wrap the main dough, seam on the top. Place in a proofing basket lined with a cotton towel and dusted with rice flour.
9. Place in a food grade plastic bag and place in refrigerator overnight.
10. Preheat oven 450 degrees. Place Dutch oven in the oven to pre-heat.
11. Turn bread out onto parchment paper. Score top of bread through the skin, into 3 or 4 radiating lines. (Be careful not to score the main loaf, you want it to stay smooth) To make sure that the skin is loose, lightly lift each section and place back down on the dough. This way when the main bread springs up, the skin will pull back like a flower.
12. Place dough, lifting by parchment paper into preheated Dutch oven. Cover and bake for 35.
13. After 35 minutes, remove the cover, reduce temp to 400 degrees and bake for another 15 minutes until it is golden brown. Be careful not to burn the parchment paper.
14. Remove the bread from the Dutch oven and place onto a cooling rack. Cool completely for at least 3 hours.

## Italian Sausage and Peppers, Mandarin Style Appetizer

by Barbara Janosko

### Ingredients

- 2 packages Chicken Italian Sausage
- 4 shallots
- 1 yellow pepper
- 1/2 cup fresh sweet basil
- 3 or 4 sprigs fresh rosemary
- 1/4 cup fresh Oregano
- 3 cups tomatoes
- salt and pepper
- 5 Cloves garlic
- 1 red pepper
- 2 Tbsp olive oil

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- 1/2 cup Thai basil
- 1/4 cup red wine
- 4 mandarins
- 1 or 2 cans black olives
- 1 lb fresh mozzarella cheese

## Directions

1. Place sausages in a pan, add 1-1/2 cups of water and cook for approximately 20 minutes. Cool and drain.
2. Cut sausages into diagonal slices. Return the sausages to pan to brown. When browned, remove from pan.
3. Add olive oil to pan and loosen any browned bits. Add shallots, garlic, peppers and 1/2 of the herbs and sauté until softened and the shallots are translucent (about 20 minutes).
4. Deglaze the pan with red wine. Add the tomatoes, mandarins, salt and pepper to taste. Simmer sauce until thickened, about 30-40 minutes.
5. Put the sauce into an oven-proof dish and add the sausage and black olives to the sauce. Cover the sausage with fresh mozzarella cheese and remaining herbs, and bake at 350 degrees for 30-40 minutes.
6. Serve with sliced sour dough baguette.

*2nd Place Winner - Mandarin Side Dishes*

## Mandarin Flat Bread with Caramelized Onions, Roasted Garlic and Bleu Cheese

by Rachel Griffith

### Ingredients

- 2 cups Flour
- 1 tsp quick acting yeast
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp mandarin zest
- 1 tsp fennel seed
- 1 Tbsp Olive Oil
- 1/4 cup cream cheese
- Snow's Citrus Mandarin Grill Sauce
- 4 garlic cloves
- 2 mandarins
- Olive Oil
- Balsamic glaze
- 2 white onions
- 1/2 cup brown sugar
- 2 mandarins
- Arugula
- Point Reyes Bleu Cheese

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## Directions

1. Combine 2 cups Flour, 1 tsp quick acting yeast, 1 tsp baking soda, 1 tsp salt, 1 tsp mandarin zest, 1 tsp fennel seed, and 1 Tbsp Olive Oil in stand mixer fitted with dough hook and combine until pliable.
2. Let rest, covered at room temperature for 2 hours.
3. Punch down dough and roll into flat bread shape.
4. Bake at 400 for 8 minutes.
5. When cool, spread 1/4 cup softened cream cheese over flat bread.
6. Sautee 2 white onions in Snow's Citrus Mandarin Grill Sauce, 1/2 cup brown sugar, 2 juiced mandarins, and 2 zested mandarins.
7. Allow mixture to cool.
8. Top the flatbread with the cooled onion mixture, 4 roasted garlic cloves, and arugula (dressed in olive oil).
9. Finish with balsamic glaze and Point Reyes Bleu Cheese.

## Mandarin Slaw

by Marie Munger

### Ingredients

- 1 bag Tri-Color Cole Slaw
- 1 can mandarin's
- 2-3 green onions
- 1/8 cup water chestnuts
- 1/2 cup toasted pecans
- 1/2 cup fresh squeezed mandarin juice
- 1 Tbsp sesame oil
- 1 tsp honey
- 2 Tbsp Snows Zesty Orange Vinaigrette

### Directions

1. Combine Cole Slaw, mandarin's, green onions, and water chestnuts.
2. Combine dressing ingredients and mix well.
3. Pour dressing over Slaw mixture and toss.
4. Refrigerate for 2-4 hours.
5. Add pecans right before serving.

## Squeeze the Day

by Liza Stefani

### Ingredients

- 2 parts Pinnacle Whipped Vodka
- 8 parts Mandarin Juice
- 1 part Triple Sec

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## Directions

1. In your favorite drink dispenser or punch bowl, fill 3/4 full with ice.
2. Add the appropriate amount of whipped vodka, mandarin juice and triple sec.
3. Garnish glasses with mandarin orange slices and enjoy responsibly.

## Woven Bacon Mandarin Kabobs

by Jonathan Stefani

### Ingredients

- 6 pieces thin sliced bacon
- 3 mandarins
- 12 cherry tomatoes
- 4 jalapenos
- Snow's Citrus Mandarin Orange Grill Sauce
- 1/2 cup whipped cream cheese
- 2 mandarins
- 3 Tbsp Snow's Citrus Mandarin Orange Grill Sauce

### Directions

1. Preheat oven broiler on high.
2. Place a baking cooling rack over a foil lined baking tray, for easier cleanup.
3. Mix and marinate mandarin slices in Snow's Citrus Mandarin Orange Grill Sauce.
4. As you add items on skewer, weave the bacon around slices of mandarin, cherry tomatoes and jalapenos.
5. Broil for a few minutes on each side until bacon is at desired finish.
6. For the Dip:
7. Prepare the dipping sauce by pureeing together whipped cream cheese, mandarins and Snow's Citrus Mandarin Orange Grill Sauce into a creamy consistency.
8. Serve kabobs warm with dip.