

2024 Festival Recipes

Mountain Mandarin Festival Recipe Gallery

Beverages

CRANBOOZY MANDARIN SPRITZER

Ingredients

- ice
- 4oz oz cranberry juice
- 2-3oz oz mandarin juice
- 2 shots shots vodka
- lime
- 3oz oz club soda

Directions

1. Take 4oz of cranberry juice and mix with 2-3oz of mandarin juice - shake with ice.
2. Mix in 2 shots of vodka of your choosing.
3. Add 3oz of club soda.
4. Serve over ice with a lime wedge.

Mandarin Sage Cocktail

Ingredients

- 1 ounce mandarin sage syrup
- 1 ounce gin
- 3 ounces elderflower tonic water
- 1/2 mandarin rind
- 3 sage leaves
- sage leaves
- 1 cup sugar
- 2/3 cup mandarin juice
- 1/2 cup water
- 5 fresh sage leaves
- Pinch salt

Directions

1. Mix ingredients together and mix in shaker with ice.
2. Muddle to release oils from sage leaves and mandarin rind.
3. Pour through strainer into cocktail glass.
4. Top with sage leaf.
5. For the Mandarin Sage Syrup:
6. Add all ingredients to a sauce pan.
7. Bring to a simmer.
8. Simmer for 15 minutes.

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9. Press mandarin skins to release any remaining juices.
10. Remove mandarin skins.
11. Pour into container and cool overnight (with sage leaves).

Mandarin Sunset Margarita ★ 1st Place - Adult Beverage, Mt. Mandarin Festival 2024. ⚠ Placeholder recipe reconstructed by the festival team — we intend to replace it with the entrant's original recipe once we locate it.

by Deja Mulvihill • 2 cocktails

Ingredients

- 4 oz fresh mandarin juice
- 3 oz blanco tequila
- 1 1/2 oz orange liqueur
- 1 oz fresh lime juice
- 1/2 oz agave syrup
- 1 cup ice
- Tajin or chili-salt, for the rim
- mandarin wheels and lime, to garnish

Directions

1. Rub a mandarin wedge around the glass rims and dip in Tajin or chili-salt.
2. Combine the mandarin juice, tequila, orange liqueur, lime juice, and agave in a shaker with ice.
3. Shake about 15 seconds until well chilled.
4. Strain over fresh ice into the rimmed glasses.
5. Garnish with a mandarin wheel and lime, and serve.

Sparkling Mandarin Bourbon Smash ★ 2nd Place - Adult Beverage, Mt. Mandarin Festival 2024. ⚠ Placeholder recipe reconstructed by the festival team — we intend to replace it with the entrant's original recipe once we locate it.

by Gio DeFabio • 1 cocktail

Ingredients

- 2 oz bourbon
- 2 oz fresh mandarin juice
- 3/4 oz honey syrup (1:1 honey and warm water)
- 3 fresh mandarin segments
- 4 mint leaves
- 2 oz chilled sparkling water
- ice
- mandarin twist and mint sprig, to garnish

Directions

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1. Gently muddle the mandarin segments and mint with the honey syrup in a shaker.
2. Add the bourbon, mandarin juice, and ice; shake until well chilled.
3. Strain over fresh ice into a rocks glass.
4. Top with the sparkling water and stir once.
5. Garnish with a mandarin twist and a mint sprig.

Spicy Mountain Mandarin Margarita

Ingredients

- 1.5oz oz Tequila
- .5oz oz Mezcal
- 1oz oz Ancho Chile liqueur
- 1oz oz Agave Syrup
- Tajín
- 3 Mountain Mandarins

Directions

1. Add all liquids and squeeze juice from 2.5 mandarins into a drink shaker and shake shake shake over ice.
2. Dip rim of glass into Tajín and fill with ice.
3. Strain drink shaker into the glass and garnish with mandarin. ENJOY!

SPIKED MANDARIN-ADE

Ingredients

- 1 mandarin
- 1 lemon
- 1 tablespoon sugar
- 2 oz tequila
- ice
- water

Directions

1. Combine all ingredients.
2. Shake, do not stir.

Desserts

Dusted Mandarin Balls

by Elisa Noble

Ingredients

- 2 cups flour

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- 1 cup butter
- 1 can eagle brand milk
- 1/2 teaspoon baking powder
- Mandarin Zest
- Mandarin Juice
- Powdered sugar

Directions

1. Mix all ingredients. Add zest and juice to taste.
2. Roll dough into balls.
3. Dust balls with powdered sugar.
4. Grate zest on all balls.
5. Put on cookie sheet and bake for 12 min @ 350.

Elisa Noble is entering a dessert.

Mandarin + Honey Cheesecake with Gingersnap Crust Recipe

by Alexandria DeStella • 12 servings

Ingredients

- 24 cookies gingersnap
- 2 TB mandarin orange zest
- 1/2 tsp cinnamon
- 1/2 tsp ground ginger
- 4 TB melted butter
- dash of salt
- 3 packages cream cheese
- 3/4 cup white sugar
- 3 large eggs
- 1 tub sour cream
- 1 TB honey
- 1 tsp vanilla
- 1/4 cup mandarin orange juice
- 2 TB mandarin orange zest
- 1 1/2 TB flour

Directions

1. Preheat oven to 350 degrees.
2. For the crust, combine all ingredients (gingersnap cookies, mandarin orange zest, cinnamon, ground ginger, melted butter, salt) in a food processor and pulse until you get even crumbs.
3. Press crumbs into a 9" spring form pan lined with parchment paper.
4. Bake crust for 12 minutes.
5. Reduce oven heat to 325 degrees.

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6. While the crust is baking, get started on the filling. Beat the cream cheese with a mixer on medium speed until fluffy, one or two minutes.
7. Scrape down the sides of the bowl as you go.
8. Slowly add in the sugar and beat on medium speed until smooth.
9. Add eggs one at a time, beating after each addition.
10. Add remaining ingredients (sour cream, honey, vanilla, mandarin orange juice, mandarin orange zest, flour) and mix until smooth.
11. Pour cheesecake filling into the spring form pan (with the baked crust).
12. Bake at 325 degrees for 1 hour and 30 minutes.
13. Let cool.
14. Refrigerate overnight before serving.

MANDARIN CAKE PUCK

Ingredients

- 1 mandarin cake
- 1/4 cup vanilla frosting
- 12 oz melting chocolate
- sprinkles

Directions

1. Crumble cake.
2. Mix frosting.
3. Cover pucks in chocolate.

MANDARIN CHOCOLATE POSSET

Ingredients

- Mandarin Oranges
- Heavy Cream
- Sugar
- Salt
- Lemon Juice
- Vanilla Extract
- chocolate shavings
- orange zest

Directions

1. Zest 1 mandarin and cut the remaining mandarins in half, then remove the insides ensuring not to break the shells.
2. Juice the mandarins and strain the pulp, leaving just the juice.
3. Add cream and sugar to a pot or saucepan then bring to a boil over a medium-high heat, stirring until the sugar dissolves.

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4. Reduce the heat to medium and boil for 3 minutes, stirring constantly. Adjust the heat if needed to prevent the mixture from boiling over.
5. Remove the mixture from the heat then stir in the mandarin juice, lemon juice, vanilla extract, salt and zest. Allow to sit for 10 minutes to cool.
6. Place the mandarin halves on a rimmed baking sheet to give yourself an easy way to transfer the treats. Strain the filling into the mandarin halves, then cover.
7. Carefully place the treats in the fridge to set for 3-4 hours.
8. Once set, top with chocolate shavings and orange zest and enjoy!

Mandarin Dark Chocolate Bread Pudding with Mandarin Cream Cheese Icing ★ 2nd Place - Dessert, Mt. Mandarin Festival 2024

by Rachel Griffith • 12

Ingredients

- 1 loaf fresh French Bread
- 8 oz Dark Chocolate Chips
- 2 oz Milk Chocolate Chips
- 10 count Mandarin Oranges
- 2 C Heavy Whipping Cream
- 3 count Eggs
- 1 C Brown Sugar
- 8 oz Cream Cheese
- 1/4 C Fresh Mandarin Juice
- 1/4 C Powdered Sugar
- Mandarin Zest

Directions

1. Preheat oven to 350 degrees.
2. Tear French Bread into small pieces, and place into a buttered 9" baking dish.
3. Pour Mandarin Juice and Pulp over bread in pan.
4. Mix Heavy Whipping Cream, Half and Half, Eggs, and Brown sugar together in a mixing bowl with a wire whisk.
5. Pour mixture over bread.
6. Bake at 350 for 30 minutes, until golden brown.
7. Before it cools, move the bread and chocolate chips around with a spoon, until the melted chocolate is fully incorporated and each piece of bread is coated.
8. To prepare the icing: Mix Cream Cheese in bowl with electric mixer with juice until smooth, but slightly liquid.
9. Add powdered sugar and continue mixing until stiff. If more powdered sugar is needed to make the mixture stiff, add 1 Tbsp at a time until desired consistency is reached.
10. Chill the icing for at least 1 hour.

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11. Top the bread pudding with the prepared Icing and Mandarin Zest just before serving.

Mandarin Marmalade Cookies

Ingredients

- 1 1/3 cup all purpose flour
- 1 tablespoon malted milk powder
- 1 teaspoon baking powder
- 1/2 teaspoon Diamond Crystal Kosher salt
- 2/3 cup sugar
- 1 stick butter
- 1 large egg
- 3 tablespoons white miso
- 1 teaspoon vanilla
- Mandarin Marmalade
- Mandarin sugar
- 1/3 cup white chocolate
- 1/2 cup sugar
- 1 teaspoon mandarin zest

Directions

1. Place flour, malted milk powder, baking powder and salt in a bowl and stir to combine.
2. Cream butter and sugar until fluffy.
3. Add miso, vanilla and egg to combine.
4. Add flour mixture and mix until flour is combined.
5. Place dough in a bag and chill for at least 3 hours and preferably overnight.
6. Form the cookies by taking about 1 tablespoon of dough, form it into a ball, then make an indentation with your finger to create a space for the marmalade. Put a heaping 1/4 teaspoon of marmalade into the indentation then place a little more dough on top to seal it in and then reshape into ball.
7. Chill for around 30 minutes.
8. While dough is chilling, preheat oven to 350.
9. Press dough balls into flattened rounds about 1.5 inches wide.
10. Roll rounds in mandarin sugar.
11. Place rounds on parchment lined sheet.
12. Melt white chocolate in microwave at 30% power in 20 second increments until spreadable.
13. Spread thin layer of melted white chocolate on top of each cookie.
14. Bake until sides are firm about 12-13 minutes.
15. For the Mandarin Sugar Coating:
16. Mix 1/2 cup sugar with 1 teaspoon of mandarin zest.
17. Rub mixture together with your fingers to release the oils from the zest.

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Mandarin Orange Cake ★ 1st Place - Dessert, Mt. Mandarin Festival 2024; Overall Winner

by Emma Lindholdt

Ingredients

- 1 box yellow cake mix
- 1 can mandarin oranges
- 4 large eggs
- 1/2 cup vegetable oil
- 1/4 cup sour cream
- 1/2 cup heavy cream
- 1 cup mandarin juice
- 16 oz cream cheese
- 1 1/2 teaspoon mandarin zest
- 1/2 cup crushed fresh mandarins
- 1/2 cup sugar

Directions

1. Preheat oven to 350°F. Grease and flour 3 9" round pans and set aside.
2. Crush oranges with food processor or blender.
3. In a large bowl/mixer, cream butter and sugar until fluffy. Beat in egg yolks, crushed mandarin oranges and vanilla.
4. In a separate bowl, sift cake flour, baking powder and salt together.
5. Gradually incorporate into wet mixture, alternating with milk until just incorporated.
6. Pour into baking pans and bake 25-28 minutes when cake springs back after being touched. Allow to cool 20 minutes before turning onto rack or pedestal.
7. Crush fresh mandarin in food processor or blender. Set aside.
8. In a stand mixer, beat cream cheese until fluffy. Gradually add heavy cream, crushed mandarin and mandarin juice.
9. Place one layer of cake onto your serving dish and brush with syrup and fill with icing before placing the second layer on top. Ice, garnish and refrigerate until ready to serve.
10. Peel and add 1/2 cup fresh mandarin to a bowl then lightly mash
11. Add a small layer of mandarin mash to a mason jar or other container and then add an equal amount of sugar over the top
12. Repeat step 2 until you run out of mandarin mash
13. Put the lid on the jar/container and let it sit in a refrigerated space for 1 week
14. Strain out the mandarin mash from the syrup using a fine mesh strainer into another jar then use as you please

RICH MANDARIN CREAM CHEESE POUND CAKE

Ingredients

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- 1 cup butter
- 8 ounces cream cheese
- 4 unpeeled Mandarins
- 1 1/2 cups sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- 2 tablespoons sour cream
- 1 cup powdered sugar
- 2-5 tablespoons mandarin juice

Directions

1. Preheat oven to 350°F.
2. In a large bowl, cream butter and cream cheese with a mixer on medium speed.
3. Chop Mandarins in a food processor.
4. Add chopped orange and sugar to butter mixture; beat for about 2 minutes.
5. Add eggs, 1 at a time, beating well after each addition.
6. Beat in vanilla.
7. In a medium bowl, combine flour, baking soda and salt; add to butter mixture and beat until smooth.
8. Add sour cream and beat until well combined.
9. Pour batter into a greased Bundt pan or 2 (9x5-inch) loaf pans.
10. Bake 50-60 minutes.
11. Cool completely.
12. Drizzle with orange icing, garnish with mandarin segments.

Spiced Mandarin Shortcakes

by Nancy Tilford • Makes 12 servings

Ingredients

- 1 yellow cake mix
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 2 teaspoons grated Mandarin peel
- 4 cans mandarin oranges
- 2 Tbsp cornstarch
- 1/2 cup honey
- 2 Tbsp orange juice concentrate
- 1 tsp almond extract
- 12 fresh mandarins
- 1 pint Heavy whipping cream

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- 1/4 cup sugar

Directions

1. Mix cake as directed then stir in cinnamon and grated Mandarin peel.
2. Pour in 9x13 pan and bake according to box instructions.
3. Cool the cake.
4. For the Mandarin Orange Sauce: Strain canned mandarin oranges to separate segments from juice. Keep juice. You should have approximately 4 cups of mandarin orange segments and 2 cups of juice; exact measurement does not matter.
5. Pour cornstarch into a small pot. Gradually whisk in 1/2 cup of reserved juice to fully dissolve cornstarch.
6. Whisk in the remainder of juice, honey, and orange juice concentrate. Stir constantly while bringing the mixture to a boil, about 3-5 minutes.
7. Continue to stir for one minute once it boils and begins to thicken and turn glassy. Add almond extract.
8. Taste and adjust sweetness to your liking and add mandarin orange segments. Cook for one minute more to incorporate any juice from added oranges.
9. Remove from heat and let cool. The mixture will thicken further as it cools.
10. Once cooled, toss with the fresh mandarin segments.
11. For the Whipped Cream: Whip 1 pint Heavy whipping cream with 1/4 cup sugar until stiff peaks form. (Double this if more whipped cream is desired).
12. For Assembly: Spread cooled whipped cream on top of the cake.
13. Layer with saucy mandarins.
14. Top with dollops of whipped cream and sprinkle with additional grated mandarin peel if desired.
15. Cut into 12 servings.
16. Serve.

Main Course

Chicken Mandarin Marbella

by Sheri Youngquist • 6-8

Ingredients

- 4 pounds chicken pieces bone-in
- 15 cloves garlic
- 3 tablespoons dried oregano
- 1/2 cup red wine vinegar
- 1/2 cup olive or avocado oil
- 1 cup pitted, sliced prunes
- 1/2 cup pitted, halved green olives
- 1/2 cup capers

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- 1 cup peeled sliced mandarin oranges
- 1 Tbsp mandarin zest
- lemon zest
- 6 bay leaves
- Salt and pepper
- 2/3 cup brown sugar
- 2/3 cup white wine
- fresh parsley or cilantro
- mandarin orange zest

Directions

1. In a large bowl combine the chicken, garlic, oregano, red wine vinegar, olive oil, prunes, olives, capers and liquid, mandarins, mandarin zest, lemon zest, and bay leaves. Season with salt and pepper. Cover and refrigerate at least half an hour, preferably overnight.
2. Preheat the oven to 350F. Arrange the chicken in a single layer in a large baking dish or two 9x13 baking dishes. You don't want the chicken pieces too crowded. Spoon marinade over evenly. Sprinkle chicken with brown sugar and pour wine around.
3. Bake for 45 minutes to 1 hour.
4. Using a slotted spoon, transfer everything to a serving platter. Spoon a bit of the pan juices over and garnish with the parsley or cilantro. Sprinkle with mandarin zest.
5. Transfer the pan juices to a sauce boat and pass around.
6. Serve with a piping hot bowl of couscous or rice.

Mandarin BBQ Teriyaki Meatballs

by Echo Valley

Ingredients

- 1 bag frozen meatballs
- 6 or more mandarins juice
- 2 bottles teriyaki bbq marinade sauce

Directions

1. Pour meatballs in crock pot bowl.
2. Spread one bottle of sauce on meatballs.
3. Squeeze the juice of the mandarins on the meatballs.
4. Stir and put in fridge overnight.
5. Remove from fridge.
6. Pour rest of sauce on and stir.
7. Crock pot in high for 4-6 hours.
8. Serve.

Mandarin Chicken and Waffle Stacks

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by Sheri Youngquist

Ingredients

- 2 cups canned chicken
- 1 cup mandarin oranges
- 1 cup mayonnaise
- 2 Tbsp green onion tops or chives
- 2 tsp onion powder
- 1 tsp everything bagel seasoning
- Salt and freshly ground black pepper
- 2 Tbsp butter
- 1 cup pecans
- 2 Tbsp sugar
- 1-2 tsp mandarin orange zest
- 8-10 Homemade or store-bought waffles
- 1-2 cups crispy fried bacon crumbles
- 1/2 cup maple syrup
- 1/2 cup mandarin orange syrup
- 2 tsp mandarin orange zest
- fresh parsley

Directions

1. Combine all chicken salad ingredients and mix well. Add salt and pepper to taste. Set aside.
2. Prepare candied pecans by melting butter in heavy skillet over medium high heat. Add chopped pecans and stir for 1-2 minutes, until toasty. Stir in sugar, stirring quickly for about 15 seconds; don't let pecans caramelize. Remove from heat and sprinkle with mandarin zest. Set aside.
3. Prepare homemade waffles or bake/toast store-bought waffles, as directed on package. Cut into halves or fourths.
4. To assemble: place waffle pieces on serving platter. Place a spoonful of chicken salad on top. Top with a generous amount of bacon. Drizzle with maple syrup and mandarin orange syrup. Top with pecans.
5. To garnish: sprinkle with orange zest and fresh parsley. Decorate platter with leaves from mandarin orange tree.

Pulled BBQ Chicken Sandwich

Ingredients

- sourdough bread
- Pulled BBQ Chicken
- Mandarin Slaw
- Fried Onions
- Fried Jalapenos

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- dill pickles
- 1 cup fresh mandarin juice
- 1 tablespoon mandarin orange zest
- 1 small onion
- 1/2 teaspoon salt
- 2 cups cabbage
- 1/2 cup fresh mandarin oranges
- 1/3 cup yogurt
- Salt & pepper

Directions

1. Toast sourdough to your liking.
2. Build sandwich as follows: Chicken, Pickles (as many as you like), Slaw, Fried onions and fried jalapeños (as many as you like), Top slice of bread.
3. For the Pulled BBQ Chicken:
4. Put everything into a slow cooker and mix.
5. Slow cook for 4-5 hours until the chicken shreds easily.
6. In the slow cooker shred chicken with two forks.
7. Let simmer cook for about 15-30 more minutes.
8. Drain chicken so it is not too wet on the sandwich.
9. For the Mandarin Slaw:
10. Mix everything together.
11. Salt and pepper to taste.

Sweet 'n' Spicy Mandarin Chicken

Ingredients

- 1 1/2 lb chicken breast
- 2/3 cup cornstarch
- 2 egg
- 2 tbsp soy sauce
- 1/2 cup oil
- 2 tsp sesame oil
- 2 tbs minced garlic
- 3/4 cup mandarin juice
- 1 zest
- 1/4 cup soy sauce
- 2 tbs honey
- 1 tbs cornstarch
- splash water
- 1/2 tsp red pepper flakes

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Directions

1. Prep Chicken & Sauce: Cut chicken into bite sized pieces and add to a large bowl. Toss with 2tbs soy sauce. Set aside.
2. Make Sweet & Spicy Orange Sauce: In a small sauce pan, heat 2tsp sesame oil on medium low until warm. Add minced garlic & toss until fragrant and coated for about 30 seconds to a minute. Add other sauce ingredients: orange juice, zest if using, ginger, soy sauce, rice vinegar & honey. You will use tbs cornstarch at the end. Cook on medium low 15 minutes or so while cooking chicken. Stir often.
3. Coat Chicken in Cornstarch: Heat large skillet with avocado oil. Drain chicken of soy sauce the best you can. Next, add egg whites to chicken and toss to coat. Drain again. I like to leave a little in there for the corn starch to stick & extra crispy bits. Add 1/3 cup of cornstarch and toss chicken to coat. It's going to be sticky. Toss again in another 1/3 cup cornstarch. Add a splash of water if it seems too dry or there is a lot of unmixed cornstarch.
4. Make Chicken: Air Fryer instructions below. When oil is hot enough (chicken sizzles as soon as it hits the oil), add chicken pieces in one layer not touching. Cook 2-3 minutes on one side until nice and golden brown. Flip and cook another 2 minutes. Drain on double lined paper towels.
5. When chicken is finished cooking: mix 3tsp cornstarch with a splash of water. Add cornstarch mixture to sauce & Raise heat to medium-high & look for slow, fat bubbles after about 30 seconds to 1 minute. Toss chicken with mandarin orange sauce.
6. Serve hot over sticky rice & lots of green onion with your favorite steamed veggies.

Teriyaki Mandarin Chicken

Ingredients

- 5 Boneless skinless chicken thighs
- 1/2 cup soy sauce
- 1/4 cup brown sugar
- 1/4 cup ketchup
- 2 Tablespoons wine
- 1-2 Tablespoons grated ginger
- 4 thinly sliced garlic cloves
- finely chopped rosemary, oregano, basil
- 1 or 2 TB cornstarch

Directions

1. Mix together ingredients for Marinade.
2. Marinate chicken, 1/2 day to overnight, in half the sauce.
3. Drain chicken pieces.
4. Place chicken pieces in pan.
5. Heat remaining marinade in saucepan, adding cornstarch to thicken.
6. Simmer a few minutes.
7. Spoon heated, thickened remaining marinade on top of chicken.

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8. Bake @ 325 for about 45 min (or until juices run clear), basting occasionally.

Salads

Mandarin Avocado Spinach Salad with Mandarin Poppyseed Vinaigrette ★ 1st Place - Salad, Mt. Mandarin Festival 2024. ⚠ Placeholder recipe reconstructed by the festival team — we intend to replace it with the entrant's original recipe once we locate it.

by Michelle Swager • 4-6 servings

Ingredients

- 6 cups baby spinach
- 2 cups peeled mandarin segments (about 5 mandarins)
- 1 avocado, sliced
- 1/2 cup thinly sliced red onion
- 1/2 cup toasted pecans
- 1/3 cup crumbled feta
- 1/4 cup olive oil
- 3 Tbsp fresh mandarin juice
- 1 Tbsp white wine vinegar
- 1 tsp Dijon mustard
- 1 tsp honey
- 1 tsp poppy seeds
- 1/2 tsp mandarin zest
- salt and pepper, to taste

Directions

1. For the vinaigrette, whisk the olive oil, mandarin juice, white wine vinegar, Dijon, honey, poppy seeds, and mandarin zest until emulsified; season with salt and pepper.
2. In a large bowl, combine the spinach, mandarin segments, avocado, red onion, pecans, and feta.
3. Drizzle with the vinaigrette and toss gently just before serving.
4. Finish with extra mandarin zest.
5. Tip: brush the avocado slices with a little mandarin or lemon juice to keep them from browning, and dress the salad only just before serving so the spinach stays crisp.

Salad - Steak Mandarin Fall Salad ★ 2nd Place - Salad, Mt. Mandarin Festival 2024

by Emmily Pruitt / Placer Nevada Cattlewomen • 8 people

Ingredients

- 1 Marinated Steak

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- 1 head Napa Cabbage
- 1 small bag Spinach
- 3 mandarins
- 1/2 cup Almonds
- 1/4 cup Green onions
- 1 tbsp Sesame seeds
- 1/3 c. crumbled Feta Cheese
- 1/3 c. Dried Cranberries
- 1/2 c. Apricot Teriyaki glaze
- 1/2 c. Mandarin / orange juice
- 1 tbsp. Honey
- 1 tbsp. Apple cider vinegar
- Salt and pepper

Directions

1. Cut up steak to preferred size.
2. Mix bag of spinach with cut up head of napa cabbage.
3. Add all salad ingredients except mandarins (save for the end).
4. Add all dressing ingredients to a bowl or jar and shake / mix till everything is incorporated.
5. Add half the dressing to the salad and mix salad to incorporate ingredients with dressing.
6. Add mandarin slices to top of salad and sprinkle with dressing.
7. Enjoy!!

Salad with Fried Goat Cheese Rounds

Ingredients

- 4 cups butter lettuce
- 1/2 cup sliced almonds
- 2 cups peeled mandarin oranges
- 1 teaspoon chopped garlic
- 1 mandarin juice
- 1/2 cup chopped fresh chives
- salt
- pepper
- 6 fried goat cheese rounds
- 1/2 cup olive oil
- 6 ounces goat cheese
- 1 egg
- 1/2 cup flour
- 1/2 cup panko bread crumbs
- oil

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Directions

1. Finely chop almonds then add two teaspoons of the mandarin zest, garlic, and 1/2 cup olive oil.
2. Place butter lettuce and almond mixture together in a bowl and toss.
3. Add mandarin juice, salt and pepper to your taste and toss.
4. Add mandarin fruit and chopped chives and toss.
5. Arrange goat cheese slices on top of salad.
6. Enjoy!
7. For the Fried Goat Cheese Rounds:
8. Slice goat cheese into 1 ounce rounds.
9. Heat oil in pan.
10. Dredge each slice into flour, then egg, then panko.
11. When oil is hot, place rounds into the pan and fry each side until golden brown.
12. Remove from oil and drain on paper towels.

Side Dishes

Mandarin Brie and Bacon Bites

Serves 6-12 depending on size of cupcake pan

Ingredients

- Fresh Phyllo Dough
- 1/2 cup Mandarin Oranges
- 1/4 cup melted butter
- 6 oz Brie Cheese
- 2 strips bacon
- 2 tsp Brown Sugar
- Pinch Crushed Red Pepper flakes

Directions

1. Preheat oven to 350 degrees
2. In cupcake pan, you will make 6-12 Mandarin Brie and Bacon Bites
3. Place 3-4 layers of Phyllo Dough, folded into triangles, into each cupcake holder in the pan, brushing butter thoroughly between each layer.
4. Place 2 cubes of Brie Cheese into each phyllo-lined cupcake holder.
5. Place 1 Tbsp of the chopped mandarin oranges over brie.
6. Place a pinch of the cooked bacon on top, and top with a pinch of brown sugar and crushed red pepper flakes.
7. Bake at 350 for 15-18 minutes or until the phyllo dough is crispy and golden brown.
8. Remove from pan with offset spatula and allow to cool slightly before serving.

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Mandarin-Glazed Roasted Carrots ★ 1st Place - Side, Mt. Mandarin Festival 2024. **⚠ Placeholder recipe reconstructed by the festival team — we intend to replace it with the entrant's original recipe once we locate it.**

by Sheri Youngquist • 4-6 servings

Ingredients

- 2 lbs carrots, peeled and halved lengthwise
- 2 Tbsp olive oil
- 1/2 cup fresh mandarin juice
- 2 Tbsp honey
- 1 Tbsp butter
- 1 tsp mandarin zest
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 Tbsp chopped fresh thyme
- 2 Tbsp toasted sliced almonds (optional)

Directions

1. Heat the oven to 425 degrees F. Toss the carrots with olive oil, salt, and pepper on a sheet pan.
2. Roast 20-25 minutes until tender and caramelized, flipping once.
3. Meanwhile, simmer the mandarin juice, honey, butter, and zest 4-5 minutes until slightly syrupy.
4. Drizzle the glaze over the roasted carrots and toss to coat.
5. Garnish with thyme and toasted almonds; serve warm.

Side Dish - Asian Mandarin Marinated Meatballs ★ 2nd Place - Side, Mt. Mandarin Festival 2024

by Emmily Pruitt • 10-12 people

Ingredients

- 1 bag cooked frozen meatballs
- 1 cup mandarin / orange marmalade
- 1/2 cup mandarin juice
- 1 cup Apricot Teriyaki Glaze
- 1 tsp sesame seeds

Directions

1. Add bag of meatballs to crock pot and turn on low for 1 hour or until cooked.
2. Mix marmalade, juice and glaze in bowl and pour over meatballs.
3. Mix with meatballs until everything is coated.
4. Turn on low for another hour or until meatballs and sauce are heated through.
5. Sprinkle sesame seeds on top for serving.