



For Immediate Release

Contact: Courtney Eller (615) 780-3336

Courtney.Eller@dvl.com

Andrea Lindsley (615) 780-3315

**Color photos available at
www.marthawhite.com/media**

Goodness Gracious, We Have a Winner at the 17th Annual *Martha White*®/Lodge® Cast Iron National Cornbread Cook-Off

SOUTH PITTSBURG, Tenn. (May 7, 2013) — Lorie R. of Buckatunna, Mississippi, was presented with the cast iron skillet crown as the grand prize winner of the 2013 **Martha White**®/Lodge® Cast Iron National Cornbread Cook-Off for her original main dish recipe, [Roasted Poblano Chicken Posole with Floating Corn Cake Islands](#). Her winning recipe earned her \$5,000 cash and a 30-inch stainless steel gas range (a \$3,250 value) from FiveStar® Professional Cooking Equipment, a division of Brown Stove Works, Incorporated.

Lorie's grand prize winning dish features the addition of roasted poblano peppers, providing a distinctive twist to this hearty traditional Mexican soup. Crisp corn cakes, made from a batter of **Martha White** Buttermilk Cornbread Mix and whole kernel corn and cheese, float on top of each bowl of soup, creating a delicious combination of flavor and texture.

“**Martha White** and the National Cornbread Festival® are committed to preserving the celebration of Southern food,” said Linda Carman, **Martha White** baking expert. “We are so proud of all the winning recipes which help create special family moments any day of the week.”

The National Cornbread Cook-Off was held in conjunction with the National Cornbread Festival® in South Pittsburg, Tennessee. Ten finalists recreated their original, main dish cornbread

recipes made with **Martha White** Cornbread Mix in Lodge® Cast Iron cookware for the chance to win cash prizes. A panel of experts, including food writers and television personalities, took on the difficult task of selecting three winners after tasting all of the dishes.

The second place winner, Crystal S. of Northglenn, Colorado, took home a \$1,500 cash prize for her [Harvest Apple Cornbread Panzanella](#). It is a sweet and savory take on Italian bread salad with a Southern touch. Sage and pecans are added to **Martha White** Sweet Yellow Honey Cornbread Mix batter and baked in a cast iron skillet. The cornbread is cubed and combined with apples, chicken sausage, kale and cheese. A tangy vinaigrette adds a refreshing flavor sensation.

Third Place went to Kim B. of Henegar, Alabama, for her [Poppin' Chicken Pones](#). This updated version of the classic stuffed pepper uses poblanos instead of the traditional bell peppers. The peppers are filled with a zesty taco-flavored chicken mixture made with a **Martha White** Yellow Cornbread Mix batter. Quick and easy to make, this family-friendly recipe is delicious topped with a drizzle of spicy ranch sauce. She was awarded the third place prize of \$1,000 for her winning recipe.

The following Finalists each took home \$150 cash and special gifts from **Martha White** and Lodge® Cast Iron:

- Cathy B. of Joplin, Missouri
- Marilyn B. of Clintonville, Wisconsin
- Loanne C. of Fort Worth, Texas
- Barbara H. of Park Hills, Missouri
- Deborah P. of Lilburn, Georgia
- Justin R. of Nashville, Tennessee

The 18th annual National Cornbread Cook-Off will be held April 26, 2014, in conjunction with the National Cornbread Festival® in South Pittsburg, Tennessee. Official Rules and entry

requirements for the 2014 National Cornbread Cook-Off will be available after the first of the year at www.marthawhite.com.

A leading manufacturer of Southern baking mixes and ingredients, **Martha White** was founded in Nashville, Tennessee, in 1899.

###

Roasted Poblano Chicken Posole with Floating Corn Cake Islands

INGREDIENTS:

Soup

5 poblano chile peppers
2 tablespoons **Crisco**® Pure Vegetable Oil
1 medium onion, chopped
3 garlic cloves, minced
8 cups chicken stock
1 teaspoon each Mexican oregano, ground cumin, salt and pepper
4 cups shredded, cooked rotisserie chicken
2 (15.5 oz.) cans white hominy, rinsed and drained

Corn Cakes

1 (6 oz.) package **Martha White**® Buttermilk Cornbread & Muffin Mix
1/2 cup milk
1 large egg, beaten
1 (11 oz.) can Mexican style whole kernel corn, drained
1/2 cup shredded Monterey Jack cheese
Vegetable oil for frying

Toppings

Sour cream, shredded Monterey jack cheese, chopped fresh radishes, lime wedges and/or chopped cilantro

DIRECTIONS:

1. For soup: **HEAT** oven to broil. Place poblanos on baking sheet. Broil until skin is blistered and charred. Place in medium bowl. Cover tightly with plastic wrap for 30 minutes. Remove from bowl and peel. Cut off ends, slice open and lay flat. Scrape and discard seeds. Finely chop the chiles. Set aside.
2. **HEAT** oil in 5-quart Lodge® cast iron Dutch oven over medium heat. Cook onions and garlic until soft. Add chicken stock and bring to a boil. Reduce heat to simmer. Stir in the oregano, cumin, salt, pepper, shredded chicken, hominy and chopped poblanos. Bring to a boil. Reduce heat and simmer for 15 minutes.
3. For corn cakes: **WHISK** cornbread mix, milk and egg. Stir in corn and Monterey Jack cheese. Heat about 2 tablespoons oil in 10 1/2-inch Lodge® cast iron skillet over medium high heat until very hot. Pour corn cake batter by 1/4 cupfuls onto skillet. Cook until

golden brown. Turn and brown on other side. Add more oil as needed for remaining batter. To serve, spoon posole into bowls. Float a corn cake on top of soup. Top with desired toppings.

Makes 6 to 8 servings

Harvest Apple Cornbread Panzanella

INGREDIENTS:

2 teaspoons **Crisco**® 100% Extra Virgin Olive Oil
4 apple chicken sausage links, cut into 1/2 inch thick slices

Cornbread

1 (7 oz.) package **Martha White**® Sweet Yellow Honey Cornbread & Muffin Mix or Sweet Yellow Cornbread & Muffin Mix
2/3 cup milk
1 large egg
1/4 teaspoon dried rubbed sage
1/2 cup chopped pecans

Salad

2 Fuji or Honeycrisp apples, cored and cut into bite-sized pieces
1 teaspoon lemon juice
1/2 small red onion, halved and thinly sliced
4 cups packed baby kale
1/2 cup shredded sharp cheddar cheese

Dressing

1/2 cup **Crisco** 100% Extra Virgin Olive Oil
2 tablespoons red wine vinegar
2 tablespoons apple cider
Salt and cracked black pepper, to taste

DIRECTIONS:

1. For sausage: **HEAT** oven to 425°F. Place 8-inch Lodge® cast iron skillet over medium low heat. Cook sausage in olive oil for 10 minutes or until heated through, stirring frequently.
2. For cornbread: **WHISK** together cornbread mix, milk, egg, sage and pecans in medium bowl. Remove sausage from pan and drain briefly on paper towels. Keep warm. Pour cornbread mixture into the hot pan. Bake 15 to 20 minutes or until golden brown. Cool slightly and cut into 1-inch cubes.
3. **STIR** together apples and lemon juice in large bowl. Add onion, kale, cheese, sausage and cornbread cubes.
4. For dressing: **WHISK** oil with vinegar, cider, salt and pepper. Pour over salad. Toss gently to coat. Serve immediately.

Makes 6 servings

Poppin' Chicken Pones

INGREDIENTS:

Pones

- 4 poblano chile peppers
- 2 cups shredded chicken
- 1 (1.25 oz.) package taco seasoning
- 1 (4 oz.) can chopped green chiles
- 1/2 cup cream style corn
- 1 (10 oz.) can tomatoes with green chiles, drained
- 1 cup shredded Colby and Monterey Jack cheese blend
- 1 large egg
- 1/2 cup milk
- 1 (6.5 oz.) package **Martha White**® Yellow Cornbread & Muffin Mix

Spicy Ranch Sauce

- 1/2 cup ranch dressing
- 1 teaspoon chipotle hot sauce
- 1 teaspoon lime juice

DIRECTIONS:

1. For pones: **HEAT** oven to 400°F. Slice peppers in half lengthwise and remove seeds. Arrange on 12 x 15-inch Lodge® cast iron chef platter or in 12-inch Lodge® cast iron skillet. Combine chicken, taco seasoning, green chiles, corn, tomatoes, cheese, egg, milk and cornbread mix in large bowl. Mix well.
2. **FILL** pepper halves with equal portions of chicken mixture. Bake 30 to 35 minutes or until lightly browned.
3. For sauce: **STIR** together dressing, hot sauce and lime juice in small bowl. Drizzle sauce over pones.

Makes 8 servings

Lodge is a trademark of Lodge Manufacturing Company.

National Cornbread Festival is a trademark of National Cornbread Festival, Inc.

FiveStar is a trademark of Brown Stove Works, Inc.

Crisco is a trademark of The J.M. Smucker Company.