



DELI MEAT COMPETITION



Junior Division

Beefy Pepper Cheese Rolls

2 pkg. crescent rolls	¼ cup mayonnaise or Miracle Whip®
1½ lb. CAB® deli-style roast beef, sliced thin	¼ cup prepared horseradish
1 lb. Co-Jack cheese, sliced thin	¼ to ½ cup thinly sliced pepperoncini peppers

Separate crescent rolls to form 8 rectangles; press perforations together. Mix mayonnaise and horseradish together and spread on crescent roll rectangles. Place one slice of roast beef on each rectangle; top with two slices of cheese and another slice of roast beef. Put one to two teaspoons of peppers in center of each rectangle. Roll and seal edge. Bake in 400° F oven for 12-15 minutes or until golden brown. Serve with leafy green salad and fruit or vegetable. Makes 8 servings.



► Illinois team members in the junior deli division include (from left) **Ashley McEwen**, Bushnell; **Kayla Widerman**, Good Hope; **Emily Harrell**, Roseville; and **Gabrielle Lemenager**, Clifton. They prepared “Beefy Pepper Cheese Rolls.”

Speedy Toasted CAB Sandwich

8 slices CAB® deli-style roast beef	1 fresh green pepper, sliced thin
8 slices CAB® deli-style pastrami	1 Tbs. butter
4 slices Provolone cheese	⅛ tsp. garlic salt
8 slices whole wheat bread	4 tsp. Thousand Island dressing
1 cup sliced fresh mushrooms	

Heat electric skillet to 300° F. Butter one side of bread, placing 4 slices, butter side down, on hot skillet. Top each with 2 slices roast beef and 2 slices pastrami, ¼ of the fresh mushrooms and ¼ of the green peppers. Sprinkle with garlic salt and top with cheese slices. Place remaining bread slices on top, butter side up. Toast until golden brown and crispy. Turn to toast other side. When toasted, open sandwich between bread and meat and spread with Thousand Island dressing.

Serve warm with chips and a pickle.



► Placing first in the recipe and showmanship in the junior deli meat division is Kansas. Team members include (from left) **Tyler Blythe**, White City; **Jake Schmalstieg**, McLouth; **Johanna Lundgren**, Ottawa; **Tyler Otensmeier**, McLouth; and **Hadley DeHoff**, Tonganoxie. They prepared “Speedy Toasted CAB Sandwich.”

Intermediate Division

Western Wrap

8 oz. CAB® deli-style roast beef, thinly sliced	6-12 large iceberg lettuce leaves
8 oz. light cream cheese spread	¾ cup shredded cheddar cheese
2 Tbs. smoky barbecue sauce	3 plum tomatoes, thinly sliced
6 8-in. flour tortillas	½ small red onion, thinly sliced

Mix cream cheese and barbecue sauce together; spread 2 Tbs. on tortillas, and layer with lettuce and beef. Sprinkle with cheddar cheese and top with tomatoes and onion. Roll up tightly and serve.



► Placing first in the showmanship category of the intermediate deli meat division is Iowa. Team members are (from left) **Ashley** and **Caitlin Kuehn**, both of Durant. They prepared “Western Wrap.”

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