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## **Raleigh woman and Knightdale boy takes home top prizes in the Bacontastic Fair Food Challenge presented by the N.C. Pork Council**

RALEIGH – Gail Fuller of Raleigh took first place honors and \$500 in the adult category of the Bacontastic Fair Food Challenge presented by the N.C. Pork Council. Christian Davis of Knightdale won first place and \$500 in the youth category for his Pizza Bacon Bagel, besting his mom Yvonne Payton Davis who took home third-place honors and \$200 in the adult category for her Bacon Stuffed French Toast Sticks.

Second place in the adult category and \$300 went to Margaret Hubacher of Chapel Hill for The King’s Waffle Delight recipe. Noriah Hoffman of Garner earned second-place honors and \$300 for her Bacon Buns recipe in the youth category. Third place and \$200 went to Cathryn Haynes for a Bacon Stuffed Pumpkins recipe in the youth category.

The winning recipes follow:

## BACON PECAN PIE BARS -Adult Category Winner

Makes 9 servings



### For the crust

1 1/4 cups flour  
1/4 cup sugar  
Pinch of salt  
6 tablespoons butter  
2 teaspoons lemon juice

### For filling

8 slices bacon - diced into small chunks  
3 large eggs  
1 cup light corn syrup  
1/3 cup sugar  
5 tablespoons butter - melted  
1 teaspoon vanilla  
1/2 teaspoon apple cider vinegar  
1 cup pecans - chopped

### Directions: Crust

Preheat oven to 375 degrees.

Combine flour, sugar and salt in a food processor. Add the butter and pulse until the mixture resembles a coarse meal

Add the lemon juice and pulse until the dough just comes together.

Press the dough into a greased 8-inch square baking pan.

Bake until lightly golden brown - about 15 minutes.

### Directions: Filling

Fry bacon until crisp and drain on paper towels.

Whisk the eggs, corn syrup, sugar, melted butter, vanilla and vinegar in a medium bowl until combined.

Scatter the chopped pecans and crumbled bacon over the prepared crust and pour in filling mixture.

Bake until the filling is set and the pecans are golden brown - about 30-35 minutes.

Cool completely and cut into squares. May be stored in covered container at room temperature.

### **Pizza Bacon Bagels – Youth Category Winner**

#### **Ingredients**

16-ounce package of bacon  
5 miniature bagels  
14-ounce of pizza sauce  
1 cup of mozzarella cheese  
1 cup of cheddar cheese  
1 cup of shredded lettuce  
2 Roma tomatoes, diced  
¼ teaspoon of salt  
¼ teaspoon of pepper

#### **Instructions**

Preheat oven to 400 degrees.

Take separate slices of bacon and place on baking pan. Bake for 15 - 20 minutes or until crispy. Crumble then set aside

Open bagels and lay them out on separate baking sheet.

Put 1 tablespoon of pizza sauce on each bagel. Divide mozzarella and cheddar cheese evenly and sprinkle on the 10 bagels pieces.

Top with cooked crumbled bacon. Bake in oven at 400 degrees for 6-8 minutes or until cheese is melted and bubbly.

While pizza is baking, combine diced tomatoes, salt and pepper in a bowl until fully combined.

Remove pizza from oven when done, top with shredded lettuce and tomatoes.