



FOR IMMEDIATE RELEASE
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Raleigh man takes home top prize in Wake County Celebrates Cancer Warriors Challenge presented by Duke Raleigh Hospital

RALEIGH - Nick Lewis of Raleigh took first place Oct. 22, in the heart-led Home Chef Duke Cancer Care in Wake County Celebrates Cancer Warriors Challenge, presented by Duke Raleigh Hospital.

Keeping local produce in mind, contestants were asked to create an appetizer, main course or dessert in remembrance of someone they know who has experienced cancer. His recipe for Nana's Cheesecake with Basil Strawberry Sauce earned the \$500 top prize, which he plans to donate to breast cancer research.

Lewis' recipe shares a connection with two women in his life. The first, his Nana, a two-time breast cancer survivor and phenomenal baker who was known for her cheesecake recipe. And second, his good friend Lindsay, who was diagnosed with Triple Negative Breast Cancer this summer. Incorporated into the dessert's strawberry sauce is Lindsay's love for fresh, local produce and Sun Days, a beer her husband brews for Flying Machine Brewery in Wilmington. Each recipe included a short essay explaining who the recipe honored.

Lalya Bonilla of Garner took home second place and \$300 for a Milanese with Red Sauce & Rutabaga Mashed Potatoes recipe. Emoni Jennings of Knightdale won \$200 and third place with her Chicken Salad Wrap

The winning recipe follows:

Nana's Cheesecake with Basil & Strawberry Sauce

Yields 42 mini cheesecakes

Cheesecake

3, 8 oz. blocks of cream cheese
1 cup sugar
1 cup sour cream
3 whole eggs
2 teaspoons vanilla extract

Instructions

In a Kitchenaid mixer, combine cream cheese, sugar and sour cream. Add eggs one at a time. Add vanilla extract. Spray molds (mini cheesecake mold) with cooking oil. Pour cheesecake batter into molds.

Bake at 325 degrees for 15 minutes or until the center of the cheesecake is set. Pop out cheesecake and refrigerate.

Graham Cracker Crumble:

1 ½ cups graham cracker crumbs
½ stick unsalted butter
¼ cup brown sugar
1 tablespoon sugar
1 teaspoon salt

Instructions

Melt butter and place into a bowl. Add graham cracker crumb, brown sugar, sugar and salt. Spread out onto a sheet pan. Bake in the oven at 325 degrees for 10 minutes.

NC "Flying Machine Brewery" Strawberry Sauce

½ pint Sun Days by Flying Machine Brewery (save the other half for later)
1½ cups sugar, divided
1 cup water
12-15 NC strawberries, cut into quarters
1 tablespoon Agar Agar powder

Instructions

In a saute pan add Sun Days beer and 1 cup of sugar. Reduce for 5-7 minutes, until it has a syrup-like consistency.

In a separate saute pan, add ½ cup sugar, water and strawberries, reduce by half. Add beer syrup to strawberry syrup and puree in a blender. Add the puree mix back into the saute pan and bring to a simmer. Whisk in the

Agar Agar powder for 30 seconds. Pour into a small glass bowl and chill in the refrigerator for 1 hour. Once solid, puree in a blender with the other ½ pint of beer. Place in a squeeze bottle.

Basil Sauce

1 cup sugar

1 cup water

½ cup basil leaves

1 tablespoon Agar Agar powder

Instructions

In a saucepan add water and sugar, bring to a boil. Whisk in Agar Agar powder for 30 seconds. Puree in a blender with basil leaves. Pour into a glass bowl and let set up for 1 hour. Puree in a blender (add a little water if needed to make smooth). Place in a squeeze bottle.

To plate, start with basil sauce on the bottom. Add 3 mini cheesecakes, top with graham cracker crumble and dot with strawberry sauce. Garnish with strawberries and fresh basil leaves.

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