



**FOR IMMEDIATE RELEASE
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Durham man bookends wins in the State Fair’s Home Chef Challenge, with top prize in the Nahunta Pork Center’s Not Your Mama’s Sausage Ball Challenge

RALEIGH – John Tyler Moore of Durham wrapped up the State Fair’s Home Chef Challenge series with a first-place win for his Brunch Balls recipe in the Nahunta Pork Center’s Not Your Mama’s Sausage Balls Challenge. Moore won the opening day contest, too. He took home \$500 prize for the win.

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Second place and a \$300 prize went to Jill Moore of Chapel Hill for her Flaming Lime Sausage Balls.

Third place and \$200 went to Kimberly Howell of Raleigh for her for her Slap Yo Sweet Mama – Pineapple Jalapeno Sausage Balls recipe.

The winning recipe follows:

Brunch Balls

Yields: 25-30 balls

Serving size: 2-3 balls

Ingredients

Sausage Balls

1 pound sausage; half hot, half regular

1 - 8.5 ounce package corn muffin mix

1 pound sharp cheddar cheese, freshly grated

½ cup flour

3 tablespoons of milk

½ block cream cheese, cubed into ½ inch cubes chilled

Maple Butter

2 tablespoons of salted butter

1 cup maple syrup

½ jalapeno, chopped

French Toast Sticks

10 slices of day-old brioche bread, sliced into thirds

3 large eggs

1 cup milk

1 teaspoon vanilla

1 teaspoon cinnamon

4 tablespoons butter

Preparation

Mix butter, maple syrup and jalapenos in small saucepan. Simmer on medium heat for 10 minutes. Strain mixture into bowl or small mason jar.

Mix sausage, muffin mix, flour and cheddar cheese in large mixing bowl until combined. Use milk to bring mixture together. Roll out sausage balls (about 1.5 ounces). Stuff cream cheese into center of sausage balls. Placed sausage balls on 13×9-inch baking pan lined with oiled foil or parchment paper. Bake in oven for 20-25 minutes at 350 degrees. Remove from pan and let drain any extra grease. Brush each sausage ball liberally with maple butter.

Mix eggs, milk, vanilla and cinnamon in large mixing bowl until combined. Dip sliced bread in egg mixture and pan fry in butter on medium heat until golden brown and crispy (about 2 minutes each side).

Skewer French toast stick to sausage ball with toothpick, drizzle with maple butter.

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