



Iowa Egg Council

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Iowa Egg Council Recipe Contest Winners Announced

In celebration of May Egg Month, the Iowa Egg Council is pleased to announce the winners in its 28th annual “Incredibly Good Eggs” recipe contest. Contestants were encouraged to rejuvenate traditional recipes and think about eggs in entirely new ways.

Alissa Ward of Windsor Heights, Beth Seuferer of West Des Moines and Trey Moore of Marshalltown each won iPad minis for first prize entries in the adult, culinary student and student divisions. Ward’s Nutty Whiskey Ice Cream, a creamy vanilla concoction studded with spiced pecans, won top honors in the adult division. Seuferer took first place in the culinary student division with her Artichoke and Bacon Risotto Strata, a breakfast casserole featuring Mediterranean flavors. Moore’s rich and chocolaty Strawberry ’n’ Mousse Surprise, subtly enhanced with coffee, came out on top in the student category.

Penelope Miller of Boone, Beth Seuferer of West Des Moines and Danielle Epp of Des Moines each won Kitchen Aid stand mixers for second prize entries in the adult, culinary student and student divisions. Miller’s individual Baked Egg Casseroles, entered in the adult division, paired eggs with a chunky tomato sauce accented with fresh tarragon, Swiss chard and Herbes de Provence. Seuferer’s Egg Drop Soup showcased

homemade egg noodles, chicken and vegetables. Epp's caramel-flavored French Toast Casserole, entered in the student division, featured tender egg bread slices baked in an egg custard and topped with strawberry sauce.

Cheryl Rogers of Ames and Olivia Smith of Winterset each won \$250 Kitchen Collage gift cards for third prize entries in the adult and student divisions. Rogers' Egg Nog Parfaits, entered in the adult division, revealed flavorful layers of rum-flavored pudding, white cake, apricot jam, golden raisins and toasted spiced nuts. Smith, a student, put her own twist on deviled eggs using a combination of bacon, spinach, tomato and fresh basil in her BLT Deviled Eggs.

The winning recipes were selected from more than 200 entries by a panel of culinary food experts. They were judged on taste, appearance, texture and ease of preparation as well as creativity and significant use of eggs. Jilissa Schmidt of Dumont won the viewer's choice award as part of a Facebook contest where she received the most "likes" for her Strawberry-Raspberry Gelato.

"The results of the 'Incredibly Good Eggs' recipe contest show once again that eggs have great potential for use in all types of recipes, from appetizers to desserts," says Lois White, director of consumer affairs at the Iowa Egg Council.

Recipes and photos of the winning entries can be found on the Iowa Egg Council website by visiting www.iowaegg.org. For more information, call us toll free at 1-877-IOWAEGG (1-877-469-2344).

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