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Silver Spring Announces “Bring the Heat” Recipe Contest Winners

Eau Claire, Wis. (Dec. 15, 2008) – Berwyn resident Thomas Woytus and Kim Smyth of New Lenox are Grand Prize winners in the Silver Spring® “Bring the Heat” recipe contest, besting other Chicago-area residents for the prize package valued at \$1,800. Woytus wowed judges with his recipe for “Tom’s Sloppy Joes,” and Smyth also impressed with her “Mushroom Stuffed Clams.” Both recipes were prepared with Silver Spring Horseradish. Woytus and Smyth will be treated to a chef-instructed cooking class at the Calphalon® Culinary Center in Chicago with 12 of their friends. They’ll each also receive cookware and a Silver Spring gift basket.

Contestants in the Silver Spring “Bring the Heat” recipe contest, which kicked off Oct. 1 and ended Nov. 7, were asked to turn the heat up on their favorite dishes by incorporating Silver Spring Horseradish. Entries were evaluated for their creativity and appetite appeal by a panel of judges, including 2008 *Top Chef* winner Stephanie Izard.

“Horseradish adds that extra zap and is a great complementary flavor when combined with a specialty mustard, balsamic vinegar or other ingredients,” says Stephanie Izard. “It’s a perfect choice for meat, seafood or vegetable dishes and a great way to turn up the heat and personalize your favorite recipes.”

With an array of different horseradish combinations from fresh ground, prepared and cream style to extra hot, cranberry and beet varieties, Silver Spring has a product that will please any cook’s palate. The wide assortment of styles and flavors are always

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refrigerated to maintain their freshness and flavor and are available locally at Jewel® Food Stores.

Here are the prize-winning recipes for the Silver Spring “Bring the Heat” contest and how to prepare them:

Tom’s Sloppy Joes

Ingredients:

- 2-½ pounds lean ground chuck
- 1 cup chopped onion (about 1 large)
- 1 cup chopped green sweet pepper (about 1 large)
- 1 cup chopped celery
- 2 tablespoons sweet pickle relish
- 3 (8 ounces each) cans tomato sauce
- 1 tablespoon olive oil
- 1 cup water
- 1 cup ketchup
- 1 tablespoon Silver Spring Horseradish
- 2 teaspoons Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon garlic powder
- Dash bottled hot pepper sauce or to taste (optional)
- Kaiser rolls or hamburger buns. (split and toasted, optional)

Directions:

- In a large skillet, cook meat until brown. Drain off fat.
- In a covered skillet, sauté vegetables using 1 tablespoon of olive oil until tender.
- Stir in tomato sauce, water, ketchup, relish, horseradish, Worcestershire sauce, garlic, salt and hot pepper sauce and sautéed vegetables.
- Bring to boiling; reduce heat. Simmer uncovered for about 45 minutes stirring occasionally.
- Serve on rolls or hamburger buns.
- Makes about 20 sandwiches. (This recipe can be doubled for a crowd.)

Kim’s Mushroom Stuffed Clams

Ingredients:

- 24 mushrooms, 2 inches in diameter
- ½ stick butter, melted
- 24 littleneck clams, shucked
- 3 tablespoons Silver Spring Horseradish
- 6 tablespoons mayonnaise
- ½ teaspoon Worcestershire sauce
- 6 drops Tabasco® sauce
- ½ cup corn flakes or seasoned bread crumbs

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Directions:

- Take stems off of mushrooms, dip cap of mushroom in melted butter and place rounded side down on cookie sheet.
- Place a clam into each mushroom cap.
- Mix in a separate bowl the horseradish, mayo, Worcestershire and Tabasco and dribble over clams.
- Mix the corn flakes or bread crumbs into the remainder of the butter and sprinkle over the top of each mushroom.
- Broil until tender and topping turns brown.

Silver Spring Foods, Inc. is the world's largest grower and processor of horseradish. A family business for more than 75 years, Silver Spring takes great pride in the quality horseradish they grow and the products they produce for retail, foodservice, private label and industrial markets. In addition to horseradish and horseradish sauces, Silver Spring markets a variety of specialty mustards and has recently been rated one of America's fastest-growing brands in the specialty mustard category. For more information on the Silver Spring line of gourmet products visit <http://www.silverspringfoods.com>.

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