Winners All! From the BEST OF KETCHUP recipe contest.
**BLOCK PARTY BARBECUE**

Place in a large oven roaster:
- 6 pounds beef brisket
- 1 cup liquid smoke
- 1 teaspoon garlic powder

Cover and bake in a 275°F oven until fork tender, about 5 to 6 hours. Reserve 1 cup meat juices. Chill meat for easier slicing. Remove excess fat from meat; slice thinly across the grain.

In same roaster on top of range, blend:
- 2 cloves garlic, minced
- 3 to 4 pounds boneless beef
- Salt and pepper to taste
- 1 can (4 ounces) green chilies, drained, chopped

Add sliced beef and mix well. Heat and serve. Meat mixture will generously fill 36 hamburger or hard rolls. For easier eating, slice rolls only part way through, forming a pocket for the Block Party Barbecue.

Note: Meat and barbecue sauce mixture may be prepared ahead. Combine meat and sauce; refrigerate or freeze. Heat just before serving.

**FIRST PRIZE WINNER
JUDY LETH, ILLINOIS**

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**MEXICAN MOSAIC CHICKEN**

Place in a large oven roaster:
- 3 whole chicken breasts, halved, skinned, boned
- ½ cup all-purpose flour
- Salt and pepper to taste
- ¼ cup Heinz Tomato Ketchup
- 1 can (4 ounces) green chilies, drained, chopped
- ¼ cup sliced pimiento-stuffed olives
- 1 cup shredded Monterey Jack cheese
- 1 cup shredded Cheddar cheese
- 2 tablespoons minced cilantro or fresh parsley

Coat chicken in flour seasoned with salt and pepper. Brown in oil over medium heat, about 5 minutes on each side. Remove, place in a single layer in a baking pan. Mix together ketchup and chilies. Spread over chicken, dividing equally, then sprinkle with onions, olives, and cheeses. Bake in a preheated 350°F oven for 10 to 15 minutes, or until cheese is melted. Sprinkle with cilantro or parsley and serve. Makes 6 servings.

**FIRST PRIZE WINNER
DONNA DIXON, TEXAS**

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**ITALIAN MINESTROKE WITH TORTELLINI**

In 5-quart Dutch oven, brown sausage; drain excess fat. Add onions and sauté until tender. Add beef broth and next 7 ingredients. Bring to a boil; simmer uncovered for 30 minutes. Skin any fat from soup. Stir in zucchini, tortellini, green pepper and parsley. Simmer, covered, until tortellini are tender, 35 to 40 minutes. Sprinkle with cheese before serving. Makes 8 servings.

**FIRST PRIZE WINNER
DONNA GROSSE, OHIO**

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**REGAL POT ROAST**

Dredge meat in ½ cup flour; brown on all sides in oil. Season with salt and pepper. Add onion. Combine wine, ¼ cup water, ketchup and next 7 ingredients. Pour over meat. Cover and simmer 2½ to 3 hours or until meat is tender. Add mushrooms and heat. Remove meat from cooking liquid; skim excess fat. Blend ½ cup cold water and ¼ cup flour until smooth; add to cooking liquid and heat, stirring, until thickened. Discard bay leaf. Serve roast and gravy on bed of cooked rice. Makes 6-8 servings.

**FIRST PRIZE WINNER
DONNA DIXON, TEXAS**

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**LOUISIANA PECAN PORK**

Slice tenderloin into 1-inch pieces; rinse well. Combine flour, seasoned salt, garlic powder and black pepper in a bowl. Roll moist meat pieces in flour mixture; set aside. In large skillet, sauté bacon and onion until bacon is lightly browned; remove and drain on paper towel. Heat oil in same skillet, add tenderloin pieces and brown well. Combine ketchup, orange juice, lemon juice, brown sugar and hot pepper sauce. Pour ketchup mixture over meat; stir in bacon and onion. Cover; simmer 20 minutes, stirring occasionally to prevent sticking. Serve over rice and sprinkle with pecans. Makes 4 servings (4 cups).

**FIRST PRIZE WINNER
JANICE ELDER, S. CAROLINA**

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**CHICKEN CAMILLE**

Mix salt and pepper with flour. Dredge chicken in flour and sauté in 2 tablespoons butter until browned, about 10 minutes. Remove chicken from pan and place in an 8-inch square baking dish. In the same pan with the remaining 2 tablespoons butter, lightly sauté onion and green pepper about 4 minutes. Spoon over chicken. Place ketchup and remaining ingredients except rice into a saucepan and bring to a boil. Reduce heat; simmer for 5 minutes. Pour sauce over chicken; cover and bake in 350°F oven for 30 to 35 minutes. Serve over hot cooked rice. Makes 4 servings.

**FIRST PRIZE WINNER
CAMILLE SEWELL, FLORIDA**

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**GRAND PRIZE WINNER
JUDY LETH, ILLINOIS**

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**FIRST PRIZE WINNER
GLORIA KIRCHMAN, MINNESOTA**

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**FIRST PRIZE WINNER
DONNA GROSSE, OHIO**

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**FIRST PRIZE WINNER
CAMILLE SEWELL, FLORIDA**
CORAL CREAM SHRIMP

1 medium cucumber
2 tablespoons butter or margarine
1 cup milk
*1 pound raw shrimp, shelled, deveined
1/4 cup julienne pimiento
1/2 teaspoon salt
1/6 teaspoon pepper
1 1/2 tablespoons cornstarch
3 tablespoons water
1/4 cup Heinz Tomato Ketchup
3 tablespoons dry sherry (optional)
Hot buttered rice

Peel cucumber, split lengthwise and remove seeds; cut into strips 2 inches long. Sauté cucumber in butter 1 minute. Stir in milk; heat to simmering. Add shrimp, pimiento, salt and pepper. Combine cornstarch and water; stir into milk mixture. Cook until mixture is thickened, stirring occasionally. Blend in ketchup and sherry. Simmer, uncovered, 5 minutes; stir occasionally. Serve over rice. Makes 4 servings (about 3 1/2 cups).

*1 package (12 ounces) shelled deveined frozen shrimp, thawed, may be substituted.

For another copy of this recipe folder, send a large self-addressed stamped envelope to:

WINNERS ALL!
c/o Heinz Ketchup
P.O. Box 57
Pittsburgh, PA 15230-0057
More than 17,000 entries were received in the BEST OF KETCHUP recipe contest sponsored by Heinz Ketchup, the thickest, richest, best-tasting ketchup.

The selection of THE BEST among them was a difficult (albeit delicious) process. While hundreds of the recipes met all of the criteria for “The Best”, there were several that stood out as very special.*

We are happy to present the best of the best in the hope that you, your family and friends will agree that they are “WINNERS ALL!”

*These recipes were selected as winners by an independent testing service. They have been rechecked in the Heinz Consumer Test Kitchens and may have been modified to enhance understanding or simplify preparation.