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**Judges choose Spicy Southern Pasta Bake as best in 2014 ‘The South’s Best Foods Recipe Contest’ from the Southeastern Food Processors Association**

**Mark Griffin earns \$500 Grand Prize from some of the South’s top name brands.**

(Charleston, SC) Since 2008, the Southeastern Food Processors Association (SFPA) has issued a call for consumers’ best recipes using member products. Each year, judges are amazed by the variety, creativity and downright goodness of the entries. This year was no different.

Recipes were entered by consumers from 12 different states including California, Maine, Florida, Georgia and the Carolinas. The winning recipe for 2014 was submitted by Mark Griffin from Apex, N.C. He earned the \$500 grand prize with his Spicy Southern Pasta Bake. The recipe’s colorful presentation and extraordinary taste that had both heat and flavor won over the judges. Griffin used Texas Pete® Hot Sauce and Glory Foods® Sensibly Seasoned Collard Greens in the dish. Entries were judged on taste, appearance and ease of preparation, among other factors.

“I love cooking for my family, and living here in the South I like to keep it fresh and spicy,” says winner Mark Griffin. “I grow a lot of my own food and love everything about cooking.”

Griffin continues, “For this recipe I just built upon things that we already love: hardy pasta, Texas Pete<sup>®</sup>, my daughter loves sausage, and I slipped some greens in there for color and to make it healthier. It’s a very versatile recipe ... in the summer you can add other vegetables, such as squash, or you could use ground beef instead of sausage.”

Griffin’s winning recipe was announced during the SFPA’s Annual Convention Oct. 16-19 held in St. Simons Island, Ga.

The other two finalists in the recipe contest were Lori Vick Millsap of Atlanta, Ga., for her “Not Just for New Year’s” Southern Greens Pie that incorporated Glory Foods Sensibly Seasoned Mixed Greens and Glory Foods Moist Rich Cornbread Mix; and Nancy Elliott, of Houston, Texas, with her Buffalo Chicken Potato Bites using Texas Pete<sup>®</sup> Hot Sauce.

The SFPA sponsored the recipe contest as part of the organization’s annual “Buy The South’s Best Foods” promotion. Each May nearly 200 million coupons are distributed for member brands across the Southeast.

“The association continues to build awareness of these brands that originate in the South through the recipe contest and distribution of coupons of the brands,” said SFPA President Marion Swink of McCall Farms. “Our loyal brand users are also great cooks, and each year we look forward to seeing the creativity and flavor the recipe contest brings.”

The SFPA’s origin dates to 1942. The association’s mission is for the sharing of ideas and new technologies within the food industry and to support college students seeking careers in food through scholarships. SFPA members who participated in the 2014 “Buy the South’s Best Foods” celebration included: Texas Pete<sup>®</sup> Hot Sauce, Wing Sauce and Chili Sauce; Golding Farms<sup>®</sup> Salad Dressings and Mustards; Patterson’s<sup>®</sup> Barbecue Pork and Beef; House-Autry<sup>®</sup> Seafood and Chicken Breaders; Anne’s<sup>®</sup> Chicken Base and Flat Dumplings; Mrs. Campbell’s<sup>®</sup> Chow Chow; Peanut Patch<sup>®</sup> Boiled Peanuts; and Glory Foods<sup>®</sup> and Margaret Holmes<sup>®</sup> Southern Vegetables.

## **SPICY SOUTHERN PASTA BAKE**

### **Ingredients:**

12 oz. penne pasta  
2 Tbsp. vegetable oil  
1 lb. lean ground pork  
1 onion, diced  
2 Tbsp. garlic  
¼ C Texas Pete<sup>®</sup> Hot Sauce  
1 (14.5 oz.) can Glory Foods<sup>®</sup> Sensibly Seasoned Collard Greens, drained

1 (24 oz.) jar marinara sauce  
1 C cheddar cheese, shredded  
1 C mozzarella cheese, shredded

**Directions:**

Preheat oven to 350 degrees.

Cook the penne pasta according to package directions.

In a large, hot, straight-sided skillet, heat the oil and brown the ground pork. Add the onion and garlic and sauté briefly. Add hot sauce and stir to combine.

Add the collards and marinara sauce and allow to come to a boil over medium-low heat, stirring frequently.

Mix the sauce and pasta thoroughly and pour into a greased 13x9" pan.

Sprinkle with cheeses.

Bake until bubbly and cheese is melted and lightly browned, about 25 minutes.

Enjoy!

Servings: 8