“Flash Light”
By: Mayerly Rodriguez

*Voted First Place
“Flash Light”
By: Mayerly Rodriguez

Ingredients:
- 1 Can of beans
- 1 Can of corn
- 1 Can of chicken
- 1 Can carrots
- Dried cilantro (to taste)
- Toast bread
- Salt (to taste)
- Pepper (to taste)

Prep Time: 4 mins
Total Time: 5 mins

Directions:
Open cans, mix, place on toast and enjoy!
“Bourbon Balls”
By: Elizabeth Steen

*Voted Second Place*
# Bourbon Balls

**By: Elizabeth Steen**

**Ingredients:**
- 1 (12oz package of vanilla wafers, finely crushed)
- 1 cup chopped walnuts
- 3/4 cup powered sugar
- 2 tablespoons cocoa
- 2 1/2 tablespoons light corn syrup
- 1/2 cup bourbon

**Directions:**
1. Combine vanilla wafers, walnuts, powdered sugar and cocoa in a large bowl; stir well.
2. Combine corn syrup and bourbon, stirring well. Pour bourbon mixture over wafer mixture; stir until blended. Shape into 1 inch balls; roll in additional powdered sugar. *Can store in an airtight container up to 2 week.

**Prep Time:** 30mins  
**Total Time:** 30mins
“Spam Fried Rice”
By: Thomas Sakach
## “Spam Fried Rice”

**By: Thomas Sakach**

### Ingredients:
- 1 cup dry rice, cooked (1 cup dry rice cooked in 2 cups of water)
- ½ can spam, cut into ¼ dices
- 1- 15oz can peas & carrots, well-drained
- 6 tbsp. Dehydrated egg, reconstituted
- 2 tbsp. vegetable oil, divided
- 1 tbsp soy sauce
- ¼ tsp ground pepper

### Directions:
- Reconstitute eggs according to manufacturer's instruction.
- Bring 1 tbsp oil to temp in frying pan over high heat, add egg mixture. Cook while stirring till done, about 2 min. Reserve eggs. Add other 1 tbsp oil to pan, bring to temp. Add spam dices, cook until golden brown around edges, about 2-3 mins.
- Add rice and pepper while stirring occasionally, about 2-3 more mins. Rice should pick up slight change in color.
- Add drained peas and carrots, incorporate into rice and spam. about 1 min. Add reserved eggs and soy sauce, stir about 1 more minute and serve.

**Prep Time:** 20 mins  
**Total Time:** 10 mins
“Stovetop Cobbler”
By: John Ringer
“Stovetop cobbler”
By: John Ringer

**Ingredients:**
- 1 can of sliced peaches (or other fruit)
- 1 9oz box of cake mix
- 3 tablespoons olive oil
- 1 teaspoon cinnamon
- 1 tablespoon sugar

**Prep Time:** 5 mins  
**Total Time:** 35 mins

**Directions:**
Discard some of the juice from the canned fruit and then pour the rest into a saucepan. Add the cinnamon and sugar. Pour the cake mix on top in an even layer.
Pour the olive oil across the top.
Cover the pan with a lid and bring to a simmer. Once it starts steaming reduce heat to medium-low and cook for 10 more minutes.
Do not lift the lid. Remove from heat and let sit for 15 minutes before serving.
“Chicken Posole”

By: Lynn Abraham
“Chicken Posole”

By: Lynn Abraham

Ingredients:
- 1 canned chicken
- 1 can hominy
- Dried spices
- 1 can of jalapenos
- 1 can of tomatoes
- 1 bag of tortitoe chips
- 1 Jarred salsa and cheese
- 32 oz chicken broth

Directions:
Add chicken broth to pot, add in drained chicken and hominy, tomatoes, jalapenos to taste. Bring to boil, simmer for 15 minutes, add spices simmer for 2 minutes. Serve hot with tortilla chips and queso with salsa. Garnish with jalapenos to taste.

Prep Time: 10 mins
Total Time: 25 mins
Exhibitors

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And all the participants!

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