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Signature HealthCare Hosts Its Version Of 'Chopped'

By LISA WARREN Staff Writer 23 hrs ago



The winning dessert from Signature HealthCare of Greenville's "Chopped" competition was "Warm Chocolate Pastry," by Carl Landers and Thelma Bostock.

Photo Special To The Sun

Three residents and three staff members at Signature HealthCare of Greenville recently took a page from the TV cooking show "Chopped" with a similar competition of their own.

Residents were each paired with a participating staff member from the health care facility to form three teams for the event on March 25 at the Greenville nursing facility.

On the popular Food Network cooking show, "Chopped," the participants are given baskets filled with mystery ingredients, which they must then use to make dishes for the competition. The "Chopped" competition at Signature HealthCare was no different.

According to Robin Shepherd, who served as hostess for the event, teams were given a basket filled with three mystery ingredients: cocoa mix, cream cheese and graham crackers.

The teams had to use these three ingredients – along with any other ingredients that they wished – to make a dessert. The team members selected their team name, their recipe and then went shopping for the remaining ingredients to make their tasty creations.

The participating teams were:

- the “Chocolate Popped Pastry” team of dietary manager Carlas Landers and resident Thelma Bostock, who baked a warm chocolate pastry;
- the “Cake Heads” team, of the nursing home’s administrator, Daniel Amodio, and resident Judy Horton, who made a “Cheesecake Heaven” dessert, and
- the “Chop Chop Get ‘Er Done” team, of Vickie Lawing, CNA, and resident Audrey Kinsella, who made an “Oreo Surprise” dessert.

Serving as judges for the dessert competition were Greene County Mayor Kevin Morrison, Greene County Clerk Lori Bryant, and Greene County Trustee Nathan Holt, who ended up selecting the warm chocolate pastry as the winner.

“The judges said that they liked the dessert because they could taste each of the secret ingredients and that none of them were overpowering,” Shepherd said.

Following the judging, everyone in attendance at the judging enjoyed samples of the desserts.

“This event brought lots of excitement for the entire building,” Shepherd said. “Several guests, residents and staff said they enjoy watching the cooking show.”

She noted that Signature HealthCare was hosting similar “Chopped” cooking competitions at its other facilities as well.

Here is the winning recipe made by Carlas Landers and Thelma Bostock:

WARM CHOCOLATE PASTRY

Recipe Ingredients:

1 package graham crackers

3 rolls crescent pastry dough

3 packages Philadelphia cream cheese

1 pack Swiss Miss Coco mix

¼ bar bakers' chocolate

1 can sweetened condensed milk

1 stick salted butter (melted)

1 container fresh strawberries

1 package chocolate melts

Coconut oil spray

Instructions: Roll out 2 packages of pastry dough place onto cookie sheet sprayed with coconut oil.

In large bowl mix together cream cheese, milk, Swiss miss. Spread onto pastry dough. Add last package of pastry dough on top. Sprinkle crushed graham crackers on top.



Bake at 350 degrees for 10 minutes.

Remove from oven. Brush melted butter on top of dough and place back in oven and bake for 5 additional minutes.

Garnish plate with chocolate-dipped strawberries. Serve warm.