

Write it Right to Win

It takes more than a creative idea to win the Pillsbury Bake-Off® Contest. Only well-written recipes that meet all the entry rules make it past the first round of judging. When you create your recipe, pay attention to the contest categories and the qualifying products. Follow these tips for writing your recipe.



Sloppy Joe Loaf

Read category rules and make sure your recipe meets them.

PREP TIME: 20 minutes
(ready in 50 minutes)

Choose easy-to-find, family friendly ingredients.

Spell out tablespoon and teaspoon to be clear.

Use two or more eligible products: new this contest.

List all ingredients and exact amounts.

INGREDIENTS:
1 lb. extra-lean ground beef
1 small onion, chopped
1 (8-oz.) can tomato sauce
1 tablespoon flour
1/4 teaspoon dried basil leaves
1/4 teaspoon dried oregano leaves
1/4 teaspoon fennel seed
1 (11-oz.) can Pillsbury® Refrigerated Crusty French Loaf
4 oz. (1 cup) shredded mozzarella cheese

Note specific pan and size.

Heat oven to 350°F. Spray cookie sheet and large skillet with non-stick cooking spray. In sprayed skillet, combine ground beef and onion; cook until beef is thoroughly cooked, stirring frequently. Drain.

Include every step, such as drain the meat.

Add tomato sauce, flour, basil, oregano and fennel seed; mix well. Reduce heat to medium-low; simmer 5 minutes. Remove from heat.

Explain how to use all the ingredients listed in your recipe.

Meanwhile, remove dough from can; place on lightly floured surface. Cut loaf in half lengthwise. Roll each half to form 16x4-inch rectangle. Place 1 dough rectangle on sprayed cookie sheet, being careful not to change shape.

Include exact temperature/setting and cooking or baking time. Suggest how it looks when done.

Stir 1/2 cup of the cheese into ground beef mixture. Spoon and spread mixture over dough rectangle on cookie sheet. Sprinkle with remaining 1/2 cup cheese; top with remaining dough rectangle.

Tell us how many servings the recipe makes.

Bake at 350°F. for 25 to 30 minutes or until golden brown. Cut into slices.

6 servings