

# Bright House 2015 Solar Energy Cook-Off Recipes

## Yellow Division

### 1<sup>st</sup> Place – Culinary

#### *Solar Sizzlers*

*Newberry Elementary School*

*Newberry, FL*

### Menu

The Garden Solar Special

Sea Biscuit with Garlic Parsley Butter

Hot Sizzlin' Apples with Craisin Crumb Toppings

#### **The Garden Solar Special**

- 1 onion, with top greens
- 1 cup kale
- 1 cup spinach
- 2 stalks of celery
- 1 cup cabbage
- 5 mini carrots
- 1 small red pepper
- ⅓ cup peas
- ¼ cup parsley
- 2 cloves garlic
- 2 radishes
- 1 can black beans
- 1 lime, juiced
- ¼ cup sorrel
- 1 can diced tomatoes
- ¼ tsp. red pepper flakes
- 2 cups vegetable broth
- 1 can cannellini beans, rinsed & drained
- Salt & pepper, to taste



Chop all vegetables into small pieces (very small pieces, if cloudy). Finely chop garlic and parsley. Save some onion tops and parsley for the garnish. Put all ingredients into the pot. Heat until vegetables are tender (approx. cooking time 1-3 hours). Serve with Sea Biscuits, onion tops & parsley as garnish.

### **Sea Biscuits**

- 1 cup Bisquick
- 1/3 cup milk
- 1 tsp. finely chopped parsley
- 2 tbsp. butter
- 1 tsp. finely chopped or minced garlic
- 1 star cookie cutter
- 1 rolling pin
- 1 baking sheet

Measure most of the Bisquick into a bowl. Put the rest on the surface where you will roll out the dough. Add milk and stir just until there is no more dry mix. Put mixture on the surface and roll out. Cut stars with the cookie cutter and put on baking sheet. Bake until golden brown or until cooked all the way through (approx. cooking time 45 min – 1.5 hours). Meanwhile, melt butter, parsley, and garlic in a small pan. Just before putting the biscuit on the soup as garnish, brush it with the butter mixture.

### **Hot Sizzlin' Apples**

- 2 cooking apples
- 2 granola bars
- 1 tbsp. raisins
- 1 tbsp. sliced almonds
- 4 tbsp. brown sugar
- 4 tsp. butter
- 2 tbsp. cinnamon
- 1 tbsp. raisins

If the sun is shining, cut the apples in half. If not, cut the apples into quarters or eighths. Scoop out seeds and core. Mix all the ingredients except for the butter in a bowl. Put a heaping amount of the mixture on top of each of the apples. Add 1 tsp. of butter to the top of each mound. Bake in a box cooker until tender (approx. cooking time 2-3 hours).

**2<sup>nd</sup> Place – Culinary**  
**Red Hot Chili Peppers**  
**Ocean Breeze Elementary School**  
**Indian Harbor Beach, FL**

**Menu**

Nachos

Mexican Tortilla Bowls with Beans, Rice, and Salsa

Bischachitos

Sun Tea

**White Rice**

$\frac{3}{4}$  cup long grain minute white rice  
1  $\frac{1}{2}$  cups water  
1 tsp. butter  
1  $\frac{1}{2}$  tbsp. green onions  
Pinch of salt

Add rice and water into a mason jar.  
Place in cooker and cook for 2-3 hours.  
Stir salt, butter, and green onions on top.

**Refried Beans**

16 oz. can of refried beans  
 $\frac{1}{2}$  cup sour cream  
2 tsp. hot sauce  
Handful of scallions

Put all ingredients into the mason jar. Make sure the lid is secure and cook for about an hour and 15 minutes or until heated through.

**Jalapeño Salsa**

6 fresh tomatoes  
3 tbsp. chili pepper paste  
4 cloves garlic  
 $\frac{3}{4}$  cup onion, chopped  
 $\frac{3}{4}$  cup cilantro, chopped  
1 tsp. salt  
1 tsp. pepper  
1 lemon, squeezed



Cook tomatoes for 10 minutes, or until peel splits. Set aside to cool. Chop onions, garlic, and cilantro and put into a bowl. Squeeze the lemon into the same bowl. Add salt and pepper and mix all of the ingredients in the bowl together. Peel the tomatoes, and cut out the core and seeds. Chop the tomatoes and add them to the bowl with the other ingredients. Mix ingredients together, then add the chili pepper paste and mix again.

### **Nacho Ordinary Cheese**

12 oz. cheese

¼ cup milk

¼ cup salsa

½ cup scallions

Cut and grate cheese. Add milk. Stir for two minutes with a fork, or until well-blended. Cook for 15-20 minutes, or until melted. Take out of oven and stir. Add salsa and top with scallions.



### 3<sup>rd</sup> Place – Culinary

*Team B.A.M.*

*Martinez Middle School*

*Lutz, FL*

#### Menu

Kielbasa

Cinnamon Apples

Chocolate Chunk Cookies

#### **Kielbasa**

Kielbasa

Green pepper

Onion

Tomato sauce

Parsley

Italian seasoning

Salt

Pepper

Garlic

#### **Cinnamon Apples**

4 apples, peeled & sliced

½ cup firmly packed light brown  
sugar

1 tsp. ground cinnamon

¼ tsp. ground nutmeg

2 tbsp. water

1 tbsp. butter

#### **Chocolate Chunk Cookies**

½ cup butter, softened

½ cup granulated sugar

½ cup firmly packed light brown sugar

1 large egg

½ tsp. vanilla extract

¾ cup all-purpose flour

½ tsp. salt

½ tsp. baking soda

1 ¼ cup chocolate chunks



# Bright House 2015 Solar Energy Cook-Off Recipes

## Orange Division

### 1<sup>st</sup> Place – Culinary

*Girls, Doing Work!*

*Lake Nona Middle School*

*Orlando, FL*

### Menu

Tortilla Chips with Queso

Sesame Ginger Salmon Filet with Steamed Veggies

Peach Crisp Cobbler

Fresh Strawberries with Melted Chocolate

#### **Naturally Aged Queso**

- 1 cup Monterey jack cheese, cubed
- ½ cup medium cheddar cheese, cubed
- ½ of a jalapeño, stem & seeds removed, finely chopped
- 1 tbsp. fresh cilantro, chopped
- 1 tbsp. Roma tomato, chopped
- 1 pinch cayenne pepper
- 2 dashes Tabasco sauce
- Parsley (garnish)
- Bag of tortilla chips

Mix all ingredients in a small bowl, then arrange in a baking pot. Bake until the cheese is thoroughly melted, about 15-30 minutes using the solar oven. Remove from the oven and enjoy immediately with tortilla chips. Makes 3 servings.

#### **Sesame Ginger Salmon Filet with Steamed Veggies**

Salmon:

- ¼ cup plus 2 tbsp. dark brown sugar
- ¼ cup Asian sesame oil
- 3 tbsp. rice vinegar
- 2 tbsp. soy sauce
- 1 tbsp. fresh ginger, minced
- 1 garlic clove
- 1 salmon filet (8 oz.)
- 3 dashes salt & freshly ground pepper



1 tbsp. toasted black sesame seeds  
Basil (garnish)  
Veggies:  
½ cup snow peas  
½ cup carrots  
1 oz. butter  
Dash of salt & pepper

In a blender, combine brown sugar, sesame oil, vinegar, soy sauce, and garlic. Divide between two bowls. Season salmon with salt and pepper. Brush filet with sauce from one bowl. Bake for 3 hours in solar oven. Transfer to serving plate and pour remaining sauce over the filet. Sprinkle with sesame seeds. Serve immediately. Garnish with basil. Makes 3 servings. Place snow peas and carrots in the steam bag. Season with butter, salt & pepper. Bake for 30 minutes. Serve immediately with filet.

### **Peach Crisp Cobbler**

Peach:  
1 whole peach  
¼ cup sugar  
½ tbsp. cornstarch  
½ tbsp. lemon juice  
Mint leaf (garnish)

Topping:  
½ cup oats/granola  
⅓ cup biscuit mix  
1 tbsp. light brown sugar  
1 oz. butter, softened  
¼ tsp ground cinnamon  
Pinch of nutmeg  
½ tbsp. sugar



Prepare the topping: in a small bowl, combine cinnamon, nutmeg, and sugar. In a medium bowl, mix biscuit mix, brown sugar, and oats. Stir in the sugar mixture. Add softened butter and mix well, then set aside. Peel and slice the peach. In a small bowl, mix sugar and cornstarch together. In a medium bowl, combine the sliced peach, the sugar mixture and lemon juice. Stir to blend evenly. Place the sliced peach in a mini loaf pan. Spread the topping evenly over the peaches. Bake for 2 hours in the solar oven. Remove from the oven and let cool for 5 minutes. Enjoy immediately with a scoop of vanilla ice cream on top. Makes 3 servings.

### **Fresh Strawberries with Melted Chocolate**

3 fresh strawberries

1 cup candy melts

3 pocky sticks (garnish)

Place candy melts in a steam bag. Put the steam bag in the solar oven for 15 minutes. Remove from oven and enjoy immediately with fresh strawberries and garnish with pocky sticks.





**2<sup>nd</sup> Place – Culinary**  
***Rain in Spain Cooking Company***  
***Lake Nona Middle School***  
***Orlando, FL***

**Menu**

Pita Bread (from scratch)  
Salad with Tomatoes and Carrots  
Kibbeh  
Paella  
Alfajores

**Pita Bread**

2 cups all-purpose flour  
½ tsp. salt  
1 tbsp. extra virgin olive oil  
¼ oz. of dry yeast (dissolved in ¼ cup warm water)  
1/16 cup lukewarm water

Place flour, salt, and oil into a bowl. Mix together and make a well in the center. Add the yeast mixture and lukewarm water. Knead until smooth and elastic; add water or flour as needed. Shape into a ball and brush the entire outside with olive oil. Place into a bowl and cover. Put in oven and allow to rise for 1 ½ hours. Form dough into balls, place each on a dry cloth and cover, let sit for 30 minutes. Roll balls into circles ¼ inch, let sit for another 30 minutes, and then bake for another 30 minutes.

**Kibbeh**

Wheat  
7 spices  
Ground beef  
Cumin  
Bell peppers  
Warm water  
Onion  
Olive oil  
Pinch of salt



Mix the wheat with warm water and set aside. Blend red peppers, 7 spices, cumin, salt, and olive oil together. Mix the wheat water with the ground beef and mix into the blended paste.

Make the mixture into balls/patties. Then, the meat cooks for about 30 minutes in the cooker or until brown and firm.

### **Paella**

6 tbsp. rice  
6 tbsp. chicken broth  
12 mini shrimp and scallops  
3 tbsp. peas and chopped red bell peppers  
3 tsp. chopped tomatoes  
Sprig of rosemary  
2 slices lemon, to taste  
1 clove garlic  
2 chopped cocktail sausages  
Saffron & salt, to taste



Mix the rice, veggies, and herbs, then pour into square pan. Pour the chicken broth, saffron, and salt on top. Put the shrimp, scallions, and sausages on top and let cook for about an hour uncovered. After an hour, place a lid on top of the pan and cook for another half hour.

### **Alfajores**

½ cup wheat flour  
½ cup cornstarch  
½ tsp. baking powder  
⅛ tsp. sodium bicarbonate  
¼ cup unsalted butter  
¼ cup plus ½ tsp. powdered sugar  
2 small egg yolks  
¼ tsp. vanilla extract  
Dulce de Leche  
Coconut shavings

Mix flour, cornstarch, baking powder, and sodium bicarbonate together. In a separate bowl, whisk the butter and pour in sugar. Once mixed add the eggs one by one. Then add the vanilla extract and mix well. Gradually add the flour into the butter mixture and mix well. Make the dough into balls and let sit for 30 minutes. Then, bake for 30 minutes until hard. Make a “sandwich” with dulce de leche in the middle and decorate with coconut shavings and powdered sugar.

## **3<sup>rd</sup> Place – Culinary**

### ***Rookie Cookies***

***McLane Middle School***

***Brandon, FL***

### **Menu**

Chicken and Vegetable Shish Kebabs

Spaghetti Primavera

S'mores

Raspberry Sweet Tea

#### **Chicken and Vegetable Shish Kebabs**

White meat chicken breasts cut into 1 inch pieces

2-3 pieces squash & zucchini

2-3 pieces of bell pepper

2-3 pieces of tomato

2-3 mushrooms

1 pearl onion

Olive oil, brushed on

Salt & pepper

Take a skewer and put pieces of chicken and vegetables on it. Brush the shish kebab with olive oil and sprinkle on salt and pepper. Put the kebab in the solar oven for about 1 to 1 ½ hours.

#### **Spaghetti Primavera**

¼ cup water

8 oz. angel hair pasta

Fresh basil

Cherry tomatoes

Red pepper flakes

½ tsp. garlic powder

½ cup Italian dressing marinade

1 tbsp. olive oil

Boil water (takes about two hours) and place noodles in an oven bag to warm. While water is boiling, mix red pepper flakes, garlic powder, Italian dressing marinade, and olive oil together to make the sauce. Once water is boiled, place noodles in water (cook for amount of time on box). In a large bowl, mix together noodles, sauce, tomatoes, and basil. Serve warm.

## **S'mores**

- 1 graham cracker
- 1 marshmallow
- 1 piece chocolate
- Chocolate syrup
- Raspberries

Split the graham cracker into two pieces. Put the piece of chocolate and the marshmallow in between the two graham cracker pieces. Put in solar oven and cook for 30 minutes. Garnish with chocolate syrup and raspberries. Serve immediately.



# Bright House 2015 Solar Energy Cook-Off Recipes

## Red Division

### 1<sup>st</sup> Place – Culinary

*G.E.M.S.*

*Girl Scout Troop 30027*

*Stuart, FL*

### Menu

Zucchini Fritters

Frosted Grapes

Solar Shrimp Poppers

Trio of Sliders

Chocolate Nutella Lava Cake

#### **Zucchini Fritters**

1 ½ lbs. zucchini, grated

1 tsp. salt

⅓ cup all-purpose flour

⅓ cup seasoned bread crumbs

¼ cup grated Parmesan/Romano cheese

2 cloves garlic, minced

1 large egg, beaten

Kosher salt & freshly ground black pepper, to taste

2 tbsp. olive oil

Place grated zucchini in a colander over the sink. Add salt and gently toss to combine. Let sit for 10 minutes. Using a clean dish towel or cheese cloth, squeeze & drain zucchini completely. In a large bowl, combine zucchini, flour, bread crumbs, cheese, garlic and egg. Season with salt & pepper, to taste. Heat olive oil in a large skillet using parabolic or Fresnel solar cooker. Scoop tablespoons of batter for each fritter, flattening with a spatula, and cook until the underside is nicely golden brown, about 5 minutes. Flip and cook on the other side for another 5 minutes.

#### **Frosted Grapes**

Large bunch of seedless red grapes, washed & removed from stems

1 package black cherry Jell-O

½ cup water

Mint for garnish



Heat water to about 140°F (hot but not boiling). Drop grapes into the water, and quickly remove. Put grapes into a large Ziploc bag. Sprinkle Jell-O into the bag and toss gently until covered. Remove the grapes and place them into a single layer. Chill or freeze. Garnish with mint. Serves 8.

### **Solar Shrimp Poppers**

16 shrimp, deveined & tails removed  
8 jalapeño peppers, split in half & seeded  
8 mini sweet red peppers, split in half & seeded  
6 oz. goat cheese, softened  
½ tbsp. garlic, minced  
8 slices Applewood smoked bacon, halved  
Salt & pepper, to taste

Preheat solar oven to 250-275°F. Mix softened cheese with garlic. Divide cheese between peppers and top with shrimp. Wrap with bacon (if cloudy, microwave bacon for 3 minutes before wrapping and placing in oven) and secure with a toothpick. Place in preheated oven for 45 minutes. Serves 8.

### **Trio of Sliders**

Slider 1:

2 lbs. premium ground beef (80% lean, 20% fat)  
1 tbsp. Dijon mustard  
3 tbsp. olive oil, plus extra for brushing the grill  
1 tsp. thyme leaves, chopped  
3 tsp. garlic, chopped  
1 tsp. kosher salt  
1 tsp. freshly ground black pepper  
6 oz. grated gruyere  
12 small brioche buns  
4 oz. baby arugula  
3 medium tomatoes, sliced in ⅛ inch thick rounds  
2 small red onion, sliced in ⅛ inch thick rounds  
Ketchup, for serving



Pre-heat & brush oil on skillet. Place ground beef in a large bowl and carefully mix mustard, olive oil, thyme, garlic, salt, and pepper, taking care not to compress the ingredients. Shape the meat into 12 patties (about 2 inches each) of equal size and thickness. Place the sliders on pre-heated & oiled cast iron skillet. Cook until desired doneness. Remove and cover with foil. For

the last 2 minutes of cooking time, place ½ oz. gruyere on top of each burger. Slice the buns in half crosswise and toast the halves cut side down on the pan. Add toppings.

Slider 2:

2 lbs. ground beef  
2 tbsp. heavy whipping cream  
6 dashes Worcestershire sauce  
1 tsp. kosher salt  
Freshly ground black pepper  
8 whole dinner (or slider) rolls, split  
1 lb. thick-cut peppered bacon  
3 yellow onions, halved & sliced  
3 tbsp. butter  
8 oz. gorgonzola

Preheat cast iron pan. Cook the bacon until slightly crisp. Remove from the pan and cut into bite-sized pieces. In a separate pan, cook the onions in the butter until caramelized. Use a fork to crumble the gorgonzola. Put the bacon, caramelized onions and crumbled gorgonzola into separate bowls. Serve as toppings for sliders. Mix the ground beef, heavy cream, Worcestershire sauce and salt & pepper into a bowl. Use hands to thoroughly mix ingredients. Form ¼ cup of meat mixture into patties, making 16 patties total. Make an indentation with your thumb to keep the patties from plumping up too much when they cook. Cook the sliders until desired doneness, remove and cover with foil. Toast the halved buns on the pan and serve with the toppings.

Slider 3:

Onions –  
2 tbsp. extra virgin olive oil  
2 jumbo sweet onions, thinly sliced  
2 tbsp. bourbon  
3 tbsp. unsalted butter  
2 tbsp. sugar  
Kosher salt & freshly ground pepper

Aioli –

2 cups mayonnaise  
1 tbsp. tequila  
2 tbsp. fresh lime juice  
3 tbsp. pickled jalapeños  
¼ cup fresh cilantro, chopped  
Kosher salt & freshly ground pepper

Patties –

3 lbs. ground beef

Vegetable oil, for the pan

1 tsp. garlic salt

Sea salt & freshly ground pepper

12 mini burger buns

Unsalted butter, softened, for brushing

12 lime wedges

Heat olive oil in a large skillet until almost smoking. Add the onions and stir to coat. Cook until the onions are golden. Remove from heat and add the bourbon, scraping up any browned bits with a wooden spoon. Return heat, add the butter and cook until melted. Add the sugar, and salt & pepper to taste. Cook until there is little liquid left. Set aside. Pulse all aioli ingredients in a food processor until combined. Cover and refrigerate until ready to use. Preheat pan for patties. Form beef into 12 patties (4 oz. each, about ½ inch thick). Oil the pan. Add the patties and season with garlic salt, sea salt & pepper to taste. Grill until desired doneness. Top with caramelized onions. Brush the insides of the bun tops with about 1 tbsp. aioli. Put patties on bun bottoms and cover with bun tops. Thread each lime wedge onto a skewer and pierce through the sliders.

### **Chocolate Nutella Lava Cake**

10 tbsp. unsalted butter

1 cup chocolate chips

⅓ cup Nutella

½ cup all-purpose flour

1 cup granulated sugar

3 large eggs

3 egg yolks

1 tsp. vanilla extract

Confectioner's sugar for dusting

Oil the inside of 12 jam jars (4 oz.). Melt butter, chocolate chips, and Nutella until it can be stirred smoothly. Carefully fold in the flour and sugar until smooth. While whisking continuously, add the eggs and egg yolks, one at a time. Then, add vanilla extract. Whisk well until mixture is smooth and glossy. Divide the batter evenly amongst the jam jars so that each one is about ¾ full. Bake for 15-25 minutes, or until edges are set but center is still soft. Remove jars from oven and let cool. Shower with confectioner's sugar and serve.

**2<sup>nd</sup> Place – Culinary**  
***The Doctor's Delight***  
**Edgewood Jr/Sr. High School**  
**Merritt Island, FL**

**Menu**

Slitheen Toast  
The 11<sup>th</sup> Doctor's Fish Sticks & Custard with Greenie Babies  
Pond's Pudding  
Adipose Marshmallows  
English Tea

**Slitheen Toast**

2 cucumbers, thinly sliced  
Cheese  
4 slices Italian toast  
6 tbsp. olive oil  
5 tbsp. lemon juice

Combine 2 tbsp. olive oil and lemon juice in a small bowl. Use the rest of the olive oil to oil the pan. Spread the oil and lemon mix evenly onto each slice of bread. Add cheese to the bread and put the bread on the

pan. Place the pan in the oven and cook until cheese melts and bread is golden brown, about 15 minutes. Take bread out of the oven and place 4 slices of cucumbers on each piece. Serve.



**The 11<sup>th</sup> Doctor's Fish Sticks & Custard with Greenie Babies**

400 g. skinless sustainable white fish, sliced into 12 pieces  
85 g. white breadcrumbs, made from day-old bread  
Zest & juice from 1 lemon  
1 tsp. dried oregano  
1 tbsp. olive oil  
4 tbsp. mayonnaise  
140 g. frozen peas  
1 egg, beaten

Preheat oven to 200°C. Pour egg into a shallow dish. Put bread crumbs onto a plate, mixing with lemon zest, lemon juice, and oregano. Dip the fish into the egg and roll onto the

breadcrumb mixture. Repeat for all fish slices. Place fish slices onto a baking dish and cook for 20 minutes, or until golden brown. Steam peas in butter until fully cooked. Place fish slices and peas onto plates and serve.

### **Pond's Pudding**

1 oz. butter  
8 thin slices of bread  
12 fl. oz. whole milk  
2 eggs  
2 fl. oz. heavy cream  
2 oz. golden raisins  
2 tsp. cinnamon  
1 oz. sugar  
Ground nutmeg



Grease 1 liter pie dish with butter. Preheat oven to 180° Cut crust off of bread slices and spread butter onto one side of each slice. Arrange a layer of bread, buttered-side up, on the bottom of the dish. Add a layer of raising, sprinkle with cinnamon, and repeat, finishing with a layer of bread. Warm cream and milk (hot, but not boiling). Crack egg into a bowl, adding  $\frac{3}{4}$  of sugar and lightly whisking until white. Add cream mixture to custard and strain into bowl. Pour custard on bread. Leave standing for 30 minutes, then bake for 30 minutes. Serve.

### **Adipose Marshmallows**

1 bag large marshmallows  
1 bag small marshmallows  
1 bag white chocolate chips  
1 container fluffernutter  
1 bag black icing

Melt the chocolate chips and mix with fluffernutter in a small bowl. Take one large marshmallow and add melted mixture to the two sides and two places on the bottom of the marshmallow. Put small marshmallows where the mixture was applied, making arms and legs. Use the black icing to make eyes and a mouth. Repeat.



## 3<sup>rd</sup> Place – Culinary

### *The Ratatouilles*

*Robert Morgan Education Center*

*Miami, FL*

### Menu

Ratatouille

Cookies

#### **Ratatouille**

¼ cup olive oil  
1 ½ cups yellow onion, diced  
1 tsp. minced garlic  
1 ½ cups tomatoes, peeled, seeded & chopped  
1 tbsp. basil leaves, thinly sliced  
1 cup green/red bell peppers, diced  
2 cups eggplant, diced  
1 cup zucchini/yellow squash, diced  
1 tbsp. parsley leaves, chopped  
Thyme, to taste  
Salt & pepper, to taste



Set large 12 inch sauté pan over medium heat and add olive oil. Once hot, add onions and garlic to the pan. Cook onions, stirring occasionally, until wilted and caramelized, about 5-7 minutes. Add eggplant & thyme and stir. Cook for about 5 minutes. Add peppers, zucchini, and squash and cook for 5 more minutes. Add tomatoes, basil, parsley, salt, and pepper and cook for 5 more minutes. Stir & serve.

#### **Cookies**

Betty Crocker cookie mix  
1/3 cup butter, softened  
2 tsp. water  
1 egg

Preheat oven to 375°F. Stir together cookie mix, softened butter, water & egg in a medium bowl until dough forms. Form balls of dough (1 tsp. each) and place 2 inches apart onto ungreased cookie sheets. Bake as directed or until edges are light golden brown. Let cool.

# Bright House 2015 Solar Energy Cook-Off Best Design Awards

## Yellow Division



### 1<sup>st</sup> Place – Design

*Red Hot Chili Peppers*

*Ocean Breeze Elementary School*

*Indian Harbor Beach, FL*

The Red Hot Chili Peppers of Newberry Elementary build an easy lid/heaven's flame solar cooker. Built out of a cardboard box, sand bricks, Plexiglas, and mason jars.



**2<sup>nd</sup> Place – Design**

***Team B.A.M.***

***Martinez Middle School***

***Lutz, FL***



**3<sup>rd</sup> Place – Design**

***Solar Sizzlers***

***Newberry Elementary School***

***Newberry, FL***



This team built a parabolic umbrella cooker. They used an umbrella, a torn emergency solar blanket, a horse lead strap, four shelf brackets, a bungee cord, a bamboo pole, and a tripod to build their cooker.



# Bright House 2015 Solar Energy Cook-Off Best Design Awards

## Orange Division



### 1<sup>st</sup> Place – Design

*Solar Buddies*

*Hidden Oaks Middle School*

*Palm City, FL*

The Solar Buddies of Hidden Oaks Middle School won first place in the orange division design competition with their spot solar cooker. They used a Fresnel lens, taken from an old projector TV, to make their design the most effective. Other materials they used include wood and an ironing board.

## 2<sup>nd</sup> Place – Design

*Rain in Spain Cooking Company*

*Lake Nona Middle School*

*Orlando, FL*

The Rain in Spain Cooking Company chose to make a double box cooker for their solar oven design. They used recycled home insulation and cardboard boxes as their main materials.



## 3<sup>rd</sup> Place – Design

*Girls, Doing Work!*

*Lake Nona Middle School*

*Orlando, FL*

Girls, Doing Work! made a wooden parabolic box solar cooker. They designed it so that they were able to cook multiple food items at once, which made their cooking more efficient. Some of the materials that the team used for the cooker were an old mirror, wood, and glass.



**Bright House**

**2015 Solar**



# Energy Cook-Off Best Design Awards

## Red Division



### 1<sup>st</sup> Place – Design

*Solar APES  
Pine Ridge High School  
Deltona, FL*

The Solar APES won first place in their division for their box-magnifier solar cooker design.



## **2<sup>nd</sup> Place – Design**

***Thunder Tabemono***  
***Lake Region High School***  
***Eagle Lake, FL***

Thunder Tamemono of Lake Region High won second place with their solar water heater cooker design.

## **3<sup>rd</sup> Place – Design**

***The Doctor's Delight***  
***Edgewood Jr/Sr. High School***  
***Merritt Island, FL***

The Doctor's Delight of Edgewood high creatively modeled their solar oven off of the tardis from the show Doctor Who. Some of the materials that they used to make their cooker were Plexiglas, wood, and paint.



**Bright House 2015 Solar Energy Cook-Off  
WOW! Awards**



**Yellow Division**

*Solar Sizzlers  
Newberry Elementary School  
Newberry, FL*

**Orange Division**

*Rain in Spain Cooking Company  
Lake Nona Middle School  
Orlando, FL*

**Red Division**

*The Ratatouilles  
Robert Morgan Education Center  
Miami, FL*