Bright House 2015 Solar Energy Cook-Off Recipes

Yellow Division

1st 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
½ cup peas
½ 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. craisins

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).
2nd 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
¾ cup long grain minute white rice
1 ½ cups water
1 tsp. butter
1 ½ 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
½ 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
¾ cup onion, chopped
¾ 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.
3rd 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
¾ 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

1st 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


Peach Crisp Cobbler

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

Topping:
½ cup oats/granola
½ cup biscuit mix
1 tbsp. light brown sugar
1 oz. butter, softened
½ 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.
2nd 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)  
⅛ 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
½ 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.
**3rd 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

1st 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
¼ cup all-purpose flour
⅛ cup seasoned bread crumbs
⅛ 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
¼ 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
¼ cup Nutella
¼ 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.
2nd Place – Culinary
The Doctor’s Delight
Edgewood Jr/Sr. High School
Merritt Island, FL

Menu
Slitheen Toast
The 11th 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 11th 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 ¾ 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.
3rd Place – Culinary

The Ratatouilles

Robert Morgan Education Center

Miami, FL

Menu

Ratatouille
Cookies

Ratatouille

½ 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

1st 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.
2nd Place – Design
Team B.A.M.
Martinez Middle School
Lutz, 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.
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.
2nd 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.

3rd 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.
Energy Cook-Off
Best Design Awards

Red Division

1st 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.
2nd 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.

3rd 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