



FOR IMMEDIATE RELEASE

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**FOUR RECIPES FOR MARCH MADNESS “FINAL FOUR” THAT ARE PERFECT  
FOR A PARTY**

*Allow family and guests to taste their way through an appetizing starting lineup!*

St. Simons Island, GA., Feb., 2008 -- With Selection Sunday just around the corner, March Madness fans are gearing up for another round of brackets, bets and...party bites!

Appetizers are the perfect way to keep friends and family energized and happy during the month-long NCAA basketball tournament. Just make a fast break to the local grocery store's freezer aisle and you can have the #1 selling cheese stick, made by Farm Rich, in the country on your table just in time for the jump ball. In addition to cheese sticks, Farm Rich offers a full line of family-friendly, party-sized snacks and appetizers that include Mozzarella Bites made with creamy mozzarella wrapped in pizzeria-style dough, and Mini Stuffed Pizza Slices made with cheese, pepperoni and marinara sauce all sandwiched between two layers of pizza crust.

Farm Rich's appetizers are not only delicious, they are also wholesome and nutritious. These snacks are made with 100% mozzarella cheese, are a good source of calcium and protein, and contain no trans fats. And, that's a winning combination any basketball fan will feel good about serving!

Not only are Farm Rich snacks perfect straight from the bag, they are delicious as a part of one of these four tasty recipes. Each are easy to prepare and serve. Simply add in something sweet, a signature beverage and enjoy the game! And just remember, any time

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## Farm Rich Final Four Recipes/2

there is a need for some family fun, head over to [www.FarmRichFun.com](http://www.FarmRichFun.com) where anyone can sign up to receive recipes, serving tips and contest information. The new website also showcases fun health facts for food savvy consumers, online coupons and a registration opportunity for the Farm Rich Fun Club. There is also an opportunity to register for the upcoming Farm Rich Family Fun Trek, with details to be announced soon!

### Farm Rich Cheese Sticks with Sausage Tomato Cream Sauce



Start to Finish: 35 minutes

Serves: 4

#### Ingredients:

1 package Farm Rich® Cheese Sticks

1/3 cup sausage

1 TBS flour

1/4 cup marinara sauce

2 TBS grated Parmesan cheese

1/4 cup half-and-half

1 tsp Italian seasoning

#### Preparation:

PREPARE Cheese Sticks according to package directions.

CRUMBLE and cook sausage in pan until brown while Cheese Sticks are cooking. Add flour and cook for 2 minutes.

ADD marinara sauce and half-and-half. Stir in Italian seasoning and bring to a boil.

SPRINKLE cheese on top and serve with Cheese Sticks.

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## Farm Rich Final Four Recipes/3

### Farm Rich Cheese Stick and Chicken Finger Roll Up

Start to Finish: 25 minutes

Serves: 5

#### Ingredients:

10 Farm Rich® Cheese Sticks

10 chicken fingers

5 flour tortillas

ketchup or salsa

#### Preparation:

PREPARE Cheese Sticks and chicken fingers according to package directions.

PLACE two Cheese Sticks and two chicken fingers in tortilla and fold edges, rolling up like a burrito.

SERVE with ketchup or salsa for dipping.

### Pepperoni Cheese Sauce

Start to Finish: 13 minutes

Serves: 4

#### Ingredients:

1 package Farm Rich® Mozzarella Bites

1/4 cup marinara sauce

1/4 cup mozzarella cheese, shredded

1/4 cup pepperoni, diced

2 TBS grated Parmesan cheese

1/4 cup black olives, chopped

1/4 cup milk

1 tsp Italian seasoning

#### Preparation:

PREPARE Mozzarella Bites according to package directions.

MIX all remaining ingredients in a bowl. Microwave on high for 2 minutes, then remove and stir. Microwave on high for an additional 30 seconds.

SERVE with Mozzarella Bites.

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## Farm Rich Final Four Recipes/4

### Salsa Ranch Dipping Sauce

Start to Finish: 10 minutes

Serves: 4

#### Ingredients:

1 package Farm Rich® Mini Stuffed Pizza Slices (Four Cheese or Pepperoni Flavor)

1/2 cup ranch dressing

1/4 cup salsa

1 tsp jalapeño, diced

1 tsp fresh cilantro, chopped

celery sticks

#### Preparation:

PREPARE Pizza Slices according to package directions.

MIX remaining ingredients in a mixing bowl.

SERVE with Pizza Slices and celery.

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