

Fairest of Them All				
Booth Name	Years	Food Entry	Temperature	Food Description
Sweet Temptations	25+	Peach Temptation	Hot	Our made from scratch sweet bread dough cut into bite size chunks covered in cinnamon & sugar, then baked to perfection. Then topped with peaches, homemade caramel sauce, signature cream cheese frosting, & soft serve vanilla.
Fazackerley's Fudge	15+	Caramel Apple	Room Temp.	A classic at any fair you go to is a caramel apple. It's a must get...we use the classic Grannysmith apple, which gives you a crisp apple to bite into - from which we dip it in our homemade caramel (which we make daily at the fair). Nothing says delicious like homemade caramel from scratch. Enjoy the goodness!
Creamy Creations	32	Raspberry Cream Cheese Brownie Dipped in Chocolate	Cold	Raspberries, cream cheese, whipped cream on Fudge Brownie dipped in chocolate.
Mexican Crazy Corn	10	Mexican Crazy Corn Nachos	Hot	Roasted Mexican Crazy Corn Nachos - nacho chips, white queso, crazy corn, special sauce, special cheese, bacon, jalapenos, cherry tomatoes & a fresh lime wedge. Optional chili lime seasoning or hearty seasoning.
Blackhawk BBQ Pit	2	Warhawk	Hot	This giant sandwich is stacked high with slow smoked pulled pork, smoked pepper sausage and topped with nacho cheese, jalapenos, and BBQ sauce!
CR Fish 'n' Things	20+	Smoked Salmon on a Bagel	Cold	Everything bagel (plain bagel also available) lightly toasted and covered with an herbed cream cheese mixture topped with house smoked salmon and cilantro and lemon pepper.
CR Fish 'n' Things	20+	Sampler Platter	Hot	1 piece of salmon, 1 piece of cod, and 3 shrimp over a bed of fries.
Billman's	28	The Bubba Burger	Hot	Toasted Kaiser bun, 3 angus beef patties all with 3 pieces of cheese & 3 pieces of smoked ham.
Smokin' B's BBQ	28	The Whole Dam Farm	Hot	Plate of fries, smoked mac & cheese, smothered with smoked brisket, smoked pork and smoked chicken.
Smokin' B's BBQ	28	Bowl of Pig Slop	Hot	Bowl of crisp french fries, stirred together with smoked mac & cheese along with bacon bits, nacho cheese, and 2 slabs of bacon.

Best New Sweet Item				
Booth Name	Years at the Fair	Food Entry	Temperature	Food Description
Fazackerley's Fudge	15+	Caramel Apple	Room Temp.	A classic at any fair you go to is a caramel apple. It's a must get...we use the classic Grannysmith apple, which gives you a crisp apple to bite into - from which we dip it in our homemade caramel (which we make daily at the fair). Nothing says delicious like homemade caramel from scratch. Enjoy the goodness!
Big E's Hawaiian Shave Ice	First year	Hawaiian Shave Ice with Ice Cream and Cream on Top!	Cold	Hawaiian Shave Ice with Ice Cream and Cream on Top!
Creamy Creation	32	Razza Colada Cake & Shake	Cold	Fresh raspberries on homemade white cake with Pina Colada, whipped cream, & a Raspberry Pina Colada Shake.
Rexburg Kiwanis	25+	Karie Anne's Gelati	Cold	Smooth cold Italian ice layered with amazingly creamy frozen custard.
Blackhawk BBQ Pit	2	S'mores Nachos	Hot	Delicious blend of chocolate, marshmallows, and graham crackers smoked into a gooey yum!
CR Fish 'n' Things	20+	Huckleberry Dream Churro Donut	Hot	Fried churro donut lightly dusted in cinnamon sugar topped with Huckleberry Sauce and whipped cream.
Camille's Crepes	6	Caramel Peach Crunch Crepe	Cold	Sweet crepe with peach ice cream, caramel drizzle and a blueberry crunch, whipped cream on top.

Best New Entrée				
Booth Name	Years	Food Entry	Temperature	Food Description
Tortatoes		Garlic Truffle Tortatoe	Hot	Burbank Potato sliced thin and golden fried, then tossed with garlic truffle oil and sprinkled with parmesean cheese & parsley.
BJ's Bayou	10+	Crescent City BBQ Shrimp	Hot	Large shrimp cooked in our famous Nawlins Brown Beer sauce, served on a stick. homemade corn chips, with
LaCasita Mexican Food	18	The Nacho Meat Monster	Hot	refried beans, carne asada, spicy pork, & ground beef drizzled with nacho cheese. Topped with fresh lettuce, tomatoes, jalapenos, pico de gallo, and finished off with crispy bacon bits, sour cream, and guacamole sauce.
Mexican Crazy Corn	10	Sweet Fire Crazy Corn	Hot	Roasted Mexican Crazy Corn shaved off the cob, served in a cup with special sauce, special cheese, crunchy corn snacks, bacon, and a fresh lime wedge.
Blackhawk BBQ Pit	2	Spicy Porkboy Burrito	Hot	The famous cheesy porkboy burrito has been recreated with some heat! This perfect marriage of slow smoked BBQ and creamy mac & cheese now has jalapenos, hot BBQ sauce, & is wrapped in a spicy tortilla!
Outlaw Catering Co.	12	Outlaw Country Fry	Hot	This year, Outlaw's bringing the best of all day breakfast with two new items! Our first item is our Outlaw Country Fry! This double battered fry comes with fried chicken, cheese, crispy bacon all smothered with scratch made country gravy & topped with chopped parsley.
Outlaw Catering Co.	12	Bullseye Brunch Burger	Hot	This year, Outlaw's bringing the best of all day breakfast with two new items. Our second item is our Bullseye Brunch Burger. This burnch burger is a spin on our classic Bullseye Burger. We've taken a sausage patty, crispy bacon, hashbrowns, fried eggs & cheese to create the ultimate breakfast burger. Even btter, this burger is served with a side of our scratch made country gravy!
Smokin' B's BBQ	28	Bowl of Pig Slop	Hot	Bowl of crisp french fries, stirred together with smoked mac & cheese along with bacon bits, nacho cheese, and 2 slabs of bacon.

