

# South Tahoe amateur chef a finalist in national cook-off

Stella Ortega of South Lake Tahoe is one of four finalists invited to compete in the Auténtico Challenge Cook-off at Chef Aaron Sánchez's restaurant Centrico in New York City.

Cacique, the largest Hispanic cheese brand in the U.S., and Sanchez have partnered to find the best Latin-inspired recipes featuring Cacique's products.

Finalists are:

- Ortega with her spicy and complex Chicken a la Diabla.
- Leah Lyon of Ada, Okla., with Shrimp Rajas al Carbon Panela Tostaditos.
- Helena Giesea of Monte Rio, Calif., with her recipe for Cactus Frittata. and authentic, mild Panela cheese.
- Susan Ten Pas of Myrtle Creek, Ore., with her recipe for Roast Squash and Pear Soup with Chorizo Meatballs.

Fans may tune in to watch the finalists preparing their dishes in a series of vignettes during the cook-off on the Cooking Channel in February to see who earns bragging rights as the most unique, Latin-inspired recipe using Cacique's products.

The winner of the Go Auténtico Challenge Cook-off receives an all-expense paid trip for two to Napa Valley and a five-day culinary boot camp at the Culinary Institute of America.