Our State eats

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Crispy Seasoned Fries

Yield: 4 large servings.

- **4 large russet potatoes, washed**
- **3 tablespoons olive oil**
- **1 tablespoon Old Bay Seasoning**
- **1 teaspoon salt**
- **¼ teaspoon ground cayenne pepper**

Cut potatoes lengthwise to your desired size, leaving skins on. Place potatoes in a large bowl of cold water and let sit for 30 minutes.

Remove potatoes from water, place on paper towels, and pat dry, making sure to remove any excess water.

Preheat oven to 375°. Place potatoes in a large bowl and add olive oil. Toss potatoes to cover in oil. Spread potatoes out on a parchment-lined baking sheet, leaving space in between. Bake for 20 minutes. Turn the oven up to 425° and cook fries until golden, about 20 to 25 minutes more.

In a small bowl, combine Old Bay, salt, and cayenne pepper. Transfer hot fries to a large bowl and sprinkle seasoning while tossing fries. Serve hot.

ORIGINAL RECIPE BY LYNN WELLS / PHOTOGRAPH BY MATT HULSMAN

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Classic Double Cheeseburger

Yield: 4 burgers.

- ½ cup Duke's mayonnaise
- 3 tablespoons ketchup
- 2 tablespoons dill pickle relish
- 1 teaspoon white vinegar
- ½ teaspoon garlic powder
- 1 teaspoon sugar
- 2 pounds ground beef chuck
- 2 tablespoons vegetable oil
- Kosher salt
- Freshly ground pepper
- 8 slices American cheese
- 2 tablespoons butter, softened
- 4 hamburger buns, split
- ¼ cup dill pickle chips
- 4 slices tomato
- 4 slices sweet onion
- 1 cup shredded iceberg lettuce

In a small bowl, combine mayonnaise, ketchup, relish, vinegar, garlic powder, and sugar. Set aside.

Form the beef into 8 patties, each about 4 inches wide and ½ inch thick (about 4 ounces each). Place a large cast-iron skillet over medium-high heat; lightly brush with vegetable oil. Season both sides of the patties with salt and pepper. Working in batches, transfer the patties to the skillet and cook 4 minutes. Flip the patties and cook another 4 minutes. Lay a slice of cheese on top of each patty. Stack patties to make 4 double burgers.

Spread butter on the inside of each bun half. In a separate skillet on medium heat, toast the buns cut-side down. Spread each bun bottom with about 1 tablespoon of the mayonnaise mixture. Transfer the double patties to the bun bottoms, followed by pickles, tomato, onion, and lettuce. Spread another dollop of the mayonnaise mixture on inside of bun top and place on burger.

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Bacon & Cheese Corn Dogs

Yield: 8 servings.

- **2 cups self-rising yellow cornmeal mix**
- **2 tablespoons cornstarch**
- **1 tablespoon sugar**
- **2 eggs**
- **1 cup whole milk**
- **1 quart vegetable oil (for frying)**
- **8 all-beef hot dogs**
- **8 strips bacon, cooked**
- **4 ounces sharp Cheddar cheese, sliced**
- **8 long wooden skewers**
- **Mustard (optional)**

In a medium bowl, combine cornmeal mix, cornstarch, and sugar. Stir in eggs and milk.

In a heavy-duty pot or Dutch oven, heat oil on medium-high to 350°. While the oil is heating, make a slit down each hot dog without cutting all the way through. Stuff each hot dog with a slice of bacon and ½ ounce of cheese. Insert wooden skewers into hot dogs lengthwise.

Pour batter into a tall glass. Dip each hot dog into batter until well coated. Fry 2 or 3 corn dogs at a time until lightly browned, about 3 minutes. Drain on paper towels. Serve with mustard.

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Banana Pudding Milkshake

Yield: 2 servings.

- **2 scoops vanilla ice cream (approximately 2 cups)**
- **1 cup whole or 2 percent milk**
- **2 frozen bananas, sliced**
- **½ teaspoon vanilla extract**
- **6 vanilla wafers, crushed (for serving)**
- **Whipped cream (for serving)**

In a blender, process ice cream, milk, bananas, and vanilla extract until smooth and evenly combined. Pour the milkshake into 2 chilled glasses. Top with crushed vanilla wafers and whipped cream.

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