

Our State eats

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Sweet & Sour Corn Relish

Yield: Approximately 8 pints.

- 10 ears sweet yellow corn, shucked**
- 1 large red bell pepper, cored and finely chopped**
- 1 large yellow bell pepper, cored and finely chopped**
- 1 large green bell pepper, cored and finely chopped**
- 4 ribs celery, finely chopped**
- 1 large sweet onion, finely chopped**
- 4 cups apple cider vinegar**
- 2 cups granulated sugar**
- 1 tablespoon whole yellow mustard seeds**
- 3 teaspoons salt**
- 1 teaspoon crushed red pepper flakes**
- 2 tablespoons pickling spice**

Using a sharp knife, slice kernels off the cob and into a large stockpot. Combine all of the other ingredients in the pot and bring to a boil, stirring until the sugar is dissolved. Reduce heat to medium and simmer, uncovered, for about 20 minutes or until the vegetables are tender.

Ladle the relish into hot, sterilized jars, leaving $\frac{1}{2}$ inch of headspace. Wipe rims and seal with lids. Process the jars in a boiling water bath for 15 minutes.

Store in a dark, cool place. Will keep for 1 year. Once opened, refrigerate for up to 2 months.



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Corn & Jalapeño Fritters with Pineapple Mustard

Yield: 16 fritters.

- $\frac{3}{4}$ cup all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ cup grated Cheddar cheese
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ cup whole buttermilk
- 1 large egg, beaten
- 2 ears corn, kernels removed from the cob (about 2 cups)
- 1 jalapeño, cut lengthwise, seeded, and finely chopped
- Vegetable oil (for frying)

Pineapple Mustard:

- $\frac{1}{4}$ cup canned crushed pineapple, drained well
- 2 tablespoons honey
- $\frac{1}{4}$ cup honey mustard
- $\frac{1}{2}$ teaspoon chili powder

For the fritters: In a large bowl, mix the flour, baking powder, Cheddar, garlic powder, salt, and pepper. Add the buttermilk and egg, mixing until just combined. Stir in the corn and jalapeño.

In a Dutch oven or heavy-bottomed skillet, heat 2 to 3 inches of oil on medium-high. When oil reaches 350°, drop tablespoonsize balls of batter into the oil for 4 to 5 minutes or until golden and crisp on all sides. Remove and drain on a wire rack with paper towels underneath.

For the mustard: Mix all ingredients in a bowl until smooth and creamy. Season with salt if needed. Serve the fritters with mustard for dipping.



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Rosemary & Lemon Cornmeal Cake

Yield: 12 servings.

- 1 cup yellow cornmeal
- 3 cups all-purpose flour
- 1 cup granulated sugar
- $\frac{1}{3}$ cup powdered sugar, plus more for dusting
- $1\frac{1}{2}$ tablespoons baking powder
- 1 teaspoon salt
- $\frac{2}{3}$ cup vegetable oil
- $\frac{1}{3}$ cup melted unsalted butter
- 2 tablespoons honey
- $2\frac{1}{2}$ cups whole buttermilk
- 4 eggs, beaten
- 2 teaspoons fresh lemon juice
- $\frac{1}{2}$ teaspoon fresh rosemary, stem removed and leaves chopped

Preheat oven to 350°. Grease a 9 x 13-inch baking dish with cooking spray.

In a large mixing bowl, stir together the cornmeal, flour, granulated sugar, powdered sugar, baking powder, and salt. Pour in the vegetable oil, melted butter, honey, buttermilk, beaten eggs, lemon juice, and rosemary. Stir just to moisten.

Pour the batter into the prepared baking dish and bake for 45 minutes, until the top of the cornmeal cake starts to brown and show cracks. Remove from oven and allow to cool. Dust cake with powdered sugar before serving.



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Skillet-Fried Sausage & Hominy

Yield: 4 to 6 servings.

- 2** tablespoons unsalted butter, cold
- 1** large sweet onion, chopped
- 2** cloves garlic, crushed
- ¼** teaspoon ground chili powder or chipotle powder
- Salt to taste**
- 1** pound ground sausage, cooked and drained
- 1** (15½-ounce) can white hominy, drained
- ¼** cup whole milk
- 4** large eggs
- 2** teaspoons fresh cilantro, finely chopped
- Pepper to taste**
- Hot sauce (optional)**

In a large sauté pan, melt the butter over medium heat. Add the chopped onions, crushed garlic, chili powder, and salt. Sauté until the onions are soft, about 5 minutes.

Add the cooked sausage and hominy. Stir and cook for another 2 minutes. Stir in the milk and cook until the milk is almost absorbed by the hominy.

Whisk the eggs and add them to the sausage and hominy mixture. Stir and cook on low heat for an additional 3 to 5 minutes. Stir in the cilantro and add additional salt, pepper, and hot sauce if needed.



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