

Our State eats

Published in the September 2021 issue of Our State

Roast Beef Sliders *with* Horseradish Sauce

Yield: 12 sliders.

Horseradish Sauce:

- ¼ cup sour cream
- ¼ cup mayonnaise
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons prepared horseradish

Sliders:

- 2 tablespoons unsalted butter, softened
- 1 (12-count) package Hawaiian sweet rolls
- 12 slices provolone cheese
- 1 pound deli roast beef, rare to medium rare
- Sweet pickles (optional)

Seasoning:

- 6 tablespoons unsalted butter, melted
- 1 teaspoon Worcestershire sauce
- 1 tablespoon toasted sesame seeds
- ¾ teaspoon dried minced garlic
- ½ teaspoon onion powder
- ½ teaspoon kosher salt

For the horseradish sauce: In a small mixing bowl, whisk all of the ingredients together. Refrigerate until ready to use.

For the sliders: Preheat oven to 350°. Butter the bottom of a 9 x 13-inch baking dish. Without separating the rolls, slice the package of rolls horizontally in half. Place the bottom half of the rolls in the baking dish. Top with 6 slices of cheese, roast beef, the remaining 6 slices of cheese, and the top halves of the rolls.

For the seasoning: In a small bowl, whisk all of the ingredients together until well combined.



Cover the rolls evenly with the seasoning mixture. Bake the sliders, uncovered, for 10 minutes or until the cheese is melted and the tops of the rolls are golden brown.

Remove the sliders from the oven and let sit for 5 minutes. With a large spatula (or two), remove the sliders from the pan and, using a large serrated knife, cut them apart.

Serve the sliders with horseradish sauce on the side and sweet pickles, if desired.

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Championship Hot Wings

Yield: 6 servings.

- 3 pounds chicken wings
 - 3 tablespoons vegetable oil
 - 2 teaspoons garlic powder
 - 2 teaspoons onion powder
 - 1 teaspoon kosher salt
 - 1 teaspoon freshly ground black pepper
 - ½ teaspoon ground cayenne pepper
 - ¼ cup hot sauce
 - 4 tablespoons honey
 - 6 tablespoons butter
- Ranch dressing, carrot sticks, and celery sticks (for serving)

Preheat oven to 400°. Place a wire rack over a baking sheet. Spray the wire rack with cooking spray.

Lay out the chicken wings on paper towels and pat dry. In a large bowl, toss wings with oil and season with garlic powder, onion powder, salt, black pepper, and cayenne pepper. Transfer to rack over baking sheet. Bake for 10 minutes, then reduce heat to 325° and bake for 45 minutes, flipping the wings halfway through. Remove chicken from oven.

In a small saucepan, whisk together hot sauce and honey. Bring to a simmer, then stir in butter. Cook until butter is melted and sauce is slightly reduced, about 2 minutes.

Set broiler to 500°. Transfer baked wings to a large bowl and toss with sauce until completely coated. Return wings to rack and broil for 3 minutes or until sauce caramelizes. Serve with ranch dressing, vegetables, and plenty of napkins.



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Game Time Fruit Punch Iced Tea

Yield: 6 servings.

- 4 cups water**
- 3 family-size tea bags (black or orange pekoe)**
- 1 cup pineapple juice**
- ¼ cup cherry juice**
- ¼ cup grenadine**
- 6 orange slices (for garnish)**
- 6 cherries (for garnish)**
- Fresh mint sprigs (for garnish)**

Bring water to a boil. Once boiled, remove water from heat and steep tea bags for 5 minutes; set aside to cool completely. In a large pitcher, combine tea, pineapple juice, cherry juice, and grenadine. To serve, pour tea into glasses filled with ice and garnish each with an orange slice, a cherry, and fresh mint.



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Walnut Fudge Brownies

Yield: 6 large brownies.

- 1½ cups granulated sugar**
- ¾ cup all-purpose flour**
- ⅔ cup cocoa powder, sifted**
- ½ cup powdered sugar, sifted**
- ½ cup dark (60 percent cacao) chocolate chips**
- 1 teaspoon sea salt**
- 2 large eggs, at room temperature**
- ½ cup canola oil**
- 2 tablespoons water**
- ½ teaspoon vanilla extract**
- 1 cup chopped walnuts**

Preheat oven to 325°. Lightly grease an 8 x 8-inch baking dish with cooking spray. Line the baking dish with a 12 x 12-inch sheet of parchment paper and coat with cooking spray.

In a medium bowl, combine the granulated sugar, flour, cocoa powder, powdered sugar, chocolate chips, and salt. In a large bowl, whisk together the eggs, canola oil, water, and vanilla. Sprinkle the dry mixture over the wet mixture and stir until just combined. Batter will be thick.

Pour the batter into the prepared pan and use a spatula to spread it into the corners. Sprinkle the walnuts evenly over the top. Bake for 40 to 45 minutes, or until a toothpick comes out with only a few crumbs attached. The brownies should be gooey in the middle but will firm up as they cool. Allow brownies to cool completely before slicing, approximately 2 hours. Store in an airtight container at room temperature or in the refrigerator. These also freeze well!



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