

Our State eats

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Corned Beef Hash *with Fried Eggs*

Yield: 4 servings.

- 2 to 3 tablespoons unsalted butter
- 1 medium yellow onion, diced (about 1 cup)
- 3 cups cooked corned beef, sliced ½-inch thick and chopped into 1-inch pieces
- 2 cups Yukon Gold potatoes, boiled and chopped into 1-inch cubes
- 2 green onions, sliced
- Salt and pepper to taste
- 2 to 4 eggs, fried

Melt butter in a large skillet (preferably cast iron) on medium heat. Add yellow onion and cook for a few minutes, until translucent.

Add corned beef and potatoes to skillet and spread out evenly. Raise heat to medium-high or high and press down on the mixture with a metal spatula. To ensure a crispy crust, do not stir.

After 3 to 4 minutes, check the bottom of the hash. If nicely browned, use the spatula to flip sections over in the pan to brown on the other side. Press down firmly with the spatula. Continue cooking for another 3 to 4 minutes.

Remove from heat. Stir in green onions, and add salt and pepper to taste. Top with fried eggs and serve.



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Buttermilk & Apple Pancakes

Yield: 4 servings.

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 3 tablespoons dark brown sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 large eggs
- 1½ cups buttermilk
- ½ cup sour cream
- ¼ cup unsalted butter, melted
- 1 large Honeycrisp or Pink Lady apple, peeled, cored, and grated (about 2 cups)

Apple topping:

- 1 large Honeycrisp or Pink Lady apple, peeled, cored, and thinly sliced
- 2 teaspoons fresh lemon juice
- 2 tablespoons unsalted butter
- Whipped topping (for garnish)
- Cinnamon (for dusting)

For the pancakes: In a large bowl, mix together flour, baking soda, baking powder, brown sugar, salt, and cinnamon.

In another bowl, whisk together eggs, buttermilk, sour cream, and melted butter; add to flour mixture and stir until flour is just moistened. Stir in grated apple.



Drop ¼ cup of batter at a time onto a hot, lightly greased griddle. When bubbles start to appear in the batter, flip the pancake and cook for 1 minute. Repeat with remaining batter.

For the topping: Mix together apple slices and lemon juice.

In a skillet, melt butter, add the apple slices, and cook on medium heat until apples are just tender, about 2 to 3 minutes. Top pancakes with cooked apples, and finish with whipped topping and a sprinkle of cinnamon.

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Fried Pork Tenderloin Biscuit

Yield: 4 to 6 biscuits.

For the biscuits:

- 2 cups self-rising flour
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 3 tablespoons unsalted butter, very cold, cut into small cubes
- 1¼ cups buttermilk, divided

Preheat oven to 475°. In a large bowl, whisk together flour, salt, and pepper. Using a pastry blender or fork, cut butter into flour until the mixture resembles coarse sand. Make a well in the center of the flour and pour in 1 cup of buttermilk. Turning the edge of the bowl, add flour to buttermilk until all liquid has been absorbed. Do not overmix.

Place dough onto a clean, floured surface and knead 3 or 4 times, folding the dough over each time. Use hands to spread dough out to ½-inch thickness. Using a 3- to 4-inch biscuit cutter, cut out biscuits, dipping the cutter in flour between each biscuit.

Place biscuits on a large baking sheet. Brush the tops with remaining buttermilk. Bake for 12 to 15 minutes or until tops are lightly browned. Remove from oven and tear or slice open.

For the fried pork tenderloin:

- 2 pounds center-cut boneless pork loin
- 2 large eggs
- 2 cups buttermilk
- 1 teaspoon onion powder
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- ¼ teaspoon cayenne pepper
- 2 cups cornflakes, crushed
- 2 cups instant flour
- Peanut oil, for frying
- Heirloom tomato, sliced (for serving)
- Texas Pete (for serving)



Cut the pork crosswise into 4 equal pieces. Without cutting all the way through, slice each piece horizontally until 1 inch of pork remains. Open pork pieces. Place between 2 sheets of plastic wrap. Using a mallet or heavy skillet, pound until ¼-inch thick.

Whisk eggs, buttermilk, onion powder, salt, black pepper, and cayenne in a shallow bowl. Add pork, cover, and refrigerate at least 4 hours or overnight.

Pour crushed cornflakes into a shallow dish. Put flour in another shallow dish. Remove each piece of pork from marinade, letting excess liquid drip off. Dredge both sides in flour, dip into buttermilk marinade again, then coat with crushed cornflakes.

Heat ¼ to ½ inch of peanut oil in a large, heavy-bottom skillet over medium-high heat until a deep-fry thermometer registers 360°. Fry pork in batches until golden and cooked through or until internal temperature reaches 145°, about 3 minutes per side. Drain on paper towels.

Place pork inside biscuits and serve with hot sauce and heirloom tomato slices.

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