Our State eats

Published in the January 2023 issue of Our State

Betty Feezor's Apple Barbecued Pork Chops

Yield: 6 servings.

- **6 bone-in pork chops, approximately 1 inch thick**
- **2 cups applesauce, unsweetened**
- **½ cup apple cider vinegar**
- **2 teaspoons dry mustard**
- **½ cup light brown sugar**
- **2 teaspoons Worcestershire sauce**
- **1 small sweet onion, chopped (about ½ cup)**

Preheat oven to 325°.

Prepare a 9 x 13-inch baking dish with cooking spray. Place pork chops in baking dish. Combine other ingredients in a medium bowl and pour mixture over pork chops. Bake, uncovered, for 1½ hours or until pork chops reach an internal temperature of 145°.

RECIPE ADAPTED BY LYNN WELLS / PHOTOGRAPHY BY MATT HULSMAN

Our State eats

Published in the January 2023 issue of Our State

Richard Petty's Favorite Crab Salad

Yield: 4 to 6 servings.

- **1 pound lump crabmeat**
- **3 stalks celery, chopped**
- **2 tablespoons onion, chopped**
- **2 tablespoons green bell pepper, chopped**
- **¾ teaspoon salt**
- **1 cup Cheddar cheese, shredded**
- **1 cup mayonnaise**
- **1 teaspoon Worcestershire sauce**
- **1 teaspoon hot sauce**

Combine all ingredients in a large bowl and toss until incorporated. Chill for 2 hours. Serve with crackers or toast points.

RECIPE ADAPTED BY LYNN WELLS / PHOTOGRAPHY BY MATT HULSMAN

Our State eats

Published in the January 2023 issue of Our State

Southern Syllabub

Yield: 8 to 10 servings.

1 cup Madeira wine
1 cup granulated sugar
4 cups heavy cream, very cold
Zest and juice from 1 lemon

In a large mixing bowl, whisk together wine and sugar until sugar is dissolved.

Using an electric mixer on medium-high speed, gradually pour cream into wine mixture and beat until stiff peaks form, 3 to 5 minutes. Add lemon zest and juice and continue mixing for an additional 30 seconds. Portion syllabub into punch glasses and serve immediately.

RECIPE ADAPTED BY LYNN WELLS / PHOTOGRAPHY BY MATT HULSMAN

Our State eats

Published in the January 2023 issue of Our State

Edenton Tea Party Cakes

Yield: about 36 cakes.

- **4 cups all-purpose flour**
- **¾ cup cold unsalted butter, cut into small pieces**
- **3 large eggs, at room temperature**
- **2 cups light brown sugar**
- **1¼ teaspoons baking soda**
- **1 teaspoon vanilla extract**

Preheat oven to 350°.

In a large bowl, use a pastry cutter or two forks to cut butter into the flour until the mixture resembles coarse sand. Place bowl in refrigerator.

In a separate bowl, use an electric mixer to combine eggs and brown sugar until smooth and creamy. Dissolve the baking soda in a tablespoon of warm water; add to the egg and sugar mixture. Add vanilla extract and continue mixing. While the mixer is on low speed, add the chilled flour mixture. Do not overmix.

Place dough on a floured counter or cutting board. Softly, with very little pressure, roll dough to ¼-inch thick-ness. Using a 2- to 3-inch round biscuit or cookie cutter, cut cakes (number will depend on size of cutter). Place cakes on parchment-lined baking sheet. Bake for 10 to 12 minutes.

RECIPE ADAPTED BY LYNN WELLS / PHOTOGRAPHY BY MATT HULSMAN