

Our State eats

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Lunch Box Chicken Sandwiches

Yield: 10 sandwiches.

- 2½ cups cooked chicken, shredded**
- 2 celery stalks, thinly sliced**
- 5 hard-boiled eggs, chopped**
- 4 ounces cream cheese, softened**
- 2 tablespoons mayonnaise**
- 2 teaspoons lemon juice**
- 1 teaspoon dry mustard**
- ¼ cup dill pickle relish, drained well**
- Salt and pepper to taste**
- 20 slices thin sandwich bread**

In a large mixing bowl, combine chicken, celery, eggs, cream cheese, mayonnaise, lemon juice, dry mustard, and pickle relish. Mix well to combine ingredients. Add salt and pepper to taste.

Divide and spread chicken mixture evenly on top of 10 slices of bread. Top each with remaining bread. Press tops of sandwiches lightly and slice diagonally. Wrap sandwiches in wax paper or plastic wrap; refrigerate until ready to serve.



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Spring Egg Salad

Yield: 10 to 12 servings.

- $\frac{3}{4}$ cup mayonnaise**
- 2 tablespoons onion, diced**
- 1 tablespoon lemon juice**
- 1 teaspoon salt**
- 8 hard-boiled eggs, coarsely chopped**
- $\frac{1}{2}$ cup celery, diced**
- 2 ripe avocados, pitted and chopped**
- Mixed greens (for serving)**

Mix together mayonnaise, onion, lemon juice, and salt until well combined. Add eggs, celery, and avocados. Toss lightly. Serve over mixed greens.



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Ham Salad-Stuffed Tomatoes

Yield: 4 to 6 servings.

- 3 cups cooked ham, diced**
- 2 tablespoons onion, diced**
- ¼ cup French salad dressing**
- ½ cup mayonnaise**
- 1 tablespoon mustard**
- ½ cup celery, diced**
- 4 to 6 ripe medium tomatoes, cored**
- Salt and pepper to taste**
- Fresh parsley, chopped (for garnish)**

Mix together ham, onion, French dressing, mayonnaise, mustard, and celery.

Place tomatoes on a platter, stem side down. Cut each tomato, not quite through, into six wedges. Lightly sprinkle inside of tomatoes with salt and pepper. Scoop ham salad into the center of each tomato. Garnish with parsley. Refrigerate until ready to serve.



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Sweetheart Shortbread Cookies

Yield: 16 cookies.

- $\frac{3}{4}$ cup shortening**
- $\frac{1}{2}$ cup granulated sugar**
- 1 large egg yolk**
- $1\frac{1}{2}$ cups all-purpose flour**
- 3 tablespoons raspberry jam**

Using an electric mixer, cream together shortening and sugar until well combined. Add egg yolk and flour, and continue mixing on low speed. Scrape dough onto the counter and form a ball. The dough will be crumbly. Wrap dough with plastic wrap and refrigerate overnight.

Preheat oven to 350°.

Remove dough from refrigerator and let sit for 10 minutes. Pinch off pieces of dough, about the size of a Ping-Pong ball, and roll into balls. Place balls of dough on a parchment-lined baking sheet, approximately 1 inch apart. Flatten the center of each ball with your thumb, making a small indentation, and fill with raspberry jam. Bake for 12 to 15 minutes or until cookies are lightly browned.

Remove cookies from oven and let cool. Store in an airtight container.



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