

Our State eats

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Greek Salad With Feta Vinaigrette

Yield: 2 large salads.

For the salad:

- 4 cups Romaine lettuce, chopped
- ½ red onion, thinly sliced
- 6 cherry tomatoes, halved
- 6 pepperoncini peppers
- 8 Kalamata olives, pitted
- 1 English cucumber, cut in half lengthwise and sliced
- ½ cup feta cheese, torn into chunks
- ½ cup large croutons

For the vinaigrette:

- ¼ cup red wine vinegar
- 1 tablespoon granulated sugar
- 1 teaspoon dried oregano
- 2 ounces feta cheese
- ½ teaspoon garlic powder
- 2 anchovies or 1 teaspoon anchovy paste
- ½ cup extra virgin olive oil
- Salt and freshly cracked black pepper to taste

For the vinaigrette: In a blender on high speed, combine all ingredients for 10 to 20 seconds. Taste and add salt or pepper if needed.



For the salad: Pat dry lettuce with paper towels. Place lettuce in a large mixing bowl. Drizzle ¼ cup vinaigrette over lettuce and massage into lettuce with hands.

Place tossed lettuce in salad bowls or on dinner plates. Arrange sliced onion, tomatoes, peppers, olives, and cucumbers around lettuce. Top with croutons. Save extra vinaigrette to add to salads, pasta salad, or for dipping bread in.

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Grilled Barbecued Chicken With Fred's Sauce

Yield: 4 servings.

For the chicken:

- 2 tablespoons Lawry's Seasoned Salt
- 2 tablespoons smoked paprika
- 1 tablespoon lemon pepper
- 4 chicken quarters
- 2 lemons, halved (for garnish)

Fred's Barbecue Sauce:

- 1 cup apple cider vinegar
- 3 tablespoons Worcestershire sauce
- 3 tablespoons honey
- ½ cup ketchup
- ½ cup water
- 1 lemon, sliced, seeds removed
- 1 teaspoon crushed red pepper flakes
- ¼ teaspoon ground allspice
- 1 teaspoon dry mustard

For the sauce: Place all ingredients in a saucepot and simmer for 30 minutes, stirring occasionally.

For the chicken: Mix together seasoning salt, paprika, and lemon pepper. Rub seasoning mixture under and on top of chicken skin on both sides. Place chicken on a baking sheet and let sit for 15 minutes.

Heat a gas grill to 400°. Treat grill grates with a paper towel moistened with canola oil.



Place chicken on grill and reduce heat to 350°. Close grill lid. After 10 to 15 minutes, baste chicken with barbecue sauce. Turn chicken over; repeat this step every 10 to 15 minutes. Cook for about 50 minutes total or until internal temperature of the chicken reaches 165°.

Baste both sides of chicken with barbecue sauce and cook for about 5 more minutes or until skin is a bit crispy.

Remove chicken from grill and allow to rest for 5 minutes before serving. While grill is still hot, place lemon halves face down on the grates. With lid open, grill lemons for 1 to 2 minutes. Remove from grill and serve with chicken.

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Veal Piccata

Yield: 6 servings.

- 1½ pounds veal cutlets**
- ½ teaspoon salt**
- ½ teaspoon ground black pepper**
- ½ cup all-purpose flour**
- 4 tablespoons unsalted butter, melted**
- 2 tablespoons olive oil**
- 1 pound white mushrooms, sliced**
- 6 cloves garlic, minced**
- ½ cup dry white wine**
- 2 tablespoons lemon juice**
- 2 tablespoons capers with liquid**
- 3 tablespoons flat-leaf parsley, chopped**
- 1 lemon, sliced for garnish**

Place veal between 2 sheets of wax paper. With a tenderizing mallet, pound veal to ¼-inch thickness. Season with salt and pepper on both sides, then dredge in flour.

In a large skillet over medium-high heat, combine butter and olive oil. Sear veal until browned on both sides, about 2 minutes. Set veal aside and keep warm, reserving drippings in skillet.

Reduce heat to medium and add mushrooms and garlic to skillet; sauté for 2 to 3 minutes. Return veal to skillet; add wine and lemon juice. Bring to a low boil, cover, reduce heat, and simmer for 15 minutes.

Add capers and their liquid; simmer, uncovered, for an additional minute. Transfer veal to a serving platter. Sprinkle with parsley. Garnish with thin lemon slices.



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Shirley Payne's Chocolate Cream Pie

Yield: 6 servings.

- $\frac{3}{4}$ cup salted butter, at room temperature**
- $1\frac{1}{8}$ cups granulated sugar**
- 6 ounces unsweetened chocolate, melted**
- 1 teaspoon vanilla extract**
- 3 large eggs**
- 1 deep-dish piecrust, baked per package instructions**
- 2 cups whipped topping**
- Chocolate shavings (for garnish)**

In a large bowl, use an electric mixer to cream together butter and sugar until light and fluffy, or until sugar has dissolved.

Stir in melted chocolate and vanilla. Mix well.

Add 1 egg at a time, beating on high speed for 5 minutes per egg, for a total of 15 minutes.

Pour filling into piecrust and refrigerate for at least 6 hours or overnight.

Spread whipped topping over pie and garnish with chocolate shavings.



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