

# Our State eats

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## Tangy Chilled Corn Soup

*Yield: 6 servings.*

- 8 ears of corn, shucked, rinsed, and patted dry**
- 3 to 4 tablespoons extra-virgin olive oil**
- 3 cups whole buttermilk**
- ¼ cup light brown sugar**
- 4 green onions, trimmed**
- 2 tablespoons lime juice**
- 2 tablespoons rice vinegar**
- 2 cloves garlic**
- 2 teaspoons kosher salt**
- Ground black pepper, to taste**
- ¼ cup toasted pumpkin seeds (for garnish)**

Preheat grill to 400°. Brush each ear of corn with olive oil. Place corn on hot grill. After 2 minutes, roll corn on grill so all sides get lightly charred, about 6 minutes total. Remove corn from grill and set aside to cool.

Once corn is cool to the touch, cut kernels from roasted ears using a large, sturdy knife. Place all kernels in a bowl and set aside.

In a high-powered blender, add buttermilk, brown sugar, 2 green onions, lime juice, vinegar, garlic, and salt. Blend on high until smooth. Add corn kernels to blender and blend on



low speed; corn should retain some texture. Add black pepper to taste. Refrigerate soup for 4 to 10 hours before serving.

Chop 2 green onions for garnish. Serve chilled soup in bowls or large ramekins; garnish with toasted pumpkin seeds and chopped green onions.

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## Zucchini “Crab” Cakes

*Yield: 4 servings.*

- 2½ cups grated zucchini, drained using paper towels**
- 1 large egg, beaten**
- 5 tablespoons unsalted butter, divided**
- 1 cup plain breadcrumbs**
- 3 green onions, finely chopped**
- 1½ teaspoons Old Bay seasoning**
- ½ teaspoon ground white pepper**
- ¼ cup all-purpose flour**
- ½ cup vegetable oil (for frying)**
- Fresh dill (for garnish)**
- Tartar sauce (for serving)**

In a large bowl, combine zucchini, egg, and 3 tablespoons of melted butter. Stir in breadcrumbs, onions, Old Bay seasoning, and white pepper. Mix well.

Shape mixture into 4 patties. Refrigerate for 1 hour.

Remove patties from refrigerator. Add flour to a plate and dredge patties on both sides.



In a large skillet over medium-high heat, add vegetable oil and remaining butter. Once hot, fry patties until golden on both sides, about 3 to 5 minutes. Place patties on a cooling rack to drain. Serve with dill and your favorite tartar sauce.

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## Fennel Salad With Fresh Peaches

*Yield: 4 servings.*

- 3** tablespoons lemon juice, about 1½ lemons
- Zest** of 1 lemon
- 3** tablespoons honey
- Pinch** of sea salt
- 4** tablespoons extra-virgin olive oil
- 2** fennel bulbs, sliced paper-thin
- 1 to 2** large, fresh peaches, peeled, pitted, and sliced
- 2** ounces goat cheese, crumbled
- 6** fresh mint leaves, thinly sliced
- Fennel fronds** (for garnish)

In a medium bowl, whisk together lemon juice, lemon zest, honey, and salt. Gradually add olive oil and continue whisking until dressing thickens slightly.

Add sliced fennel and peaches to bowl; gently toss together in the dressing.

Place salad in a serving bowl and top with goat cheese, mint leaves, and fennel fronds.



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## Eggplant Fontina Stacks

Yield: 6 servings.

- 6 tablespoons extra-virgin olive oil, plus more for finishing
- 18 slices eggplant, approximately ½-inch thick (about 2 to 3 large eggplants)
- 1 teaspoon kosher salt, plus more to taste
- Ground black pepper, to taste
- 2 cups marinara sauce, prepared or homemade
- 8 ounces fresh mozzarella, cut into 18 slices
- 1¼ cups fontina cheese, grated
- 12 fresh basil leaves, cut into thin strips, plus more for garnish
- Red pepper flakes (for garnish)

Preheat oven to 425°. Line 2 rimmed baking sheets with parchment paper, and brush 3 tablespoons of olive oil over each.

Arrange eggplant slices on baking sheets. Season eggplant slices generously with salt and pepper. Drizzle more olive oil over top of each slice.

Roast eggplant slices for 30 minutes or until lightly browned. Remove from oven.

Remove all but 6 roasted eggplant slices from baking sheets. Space the 6 slices of eggplant 2 to 3 inches apart.

Add approximately 1 to 1½ tablespoons of marinara sauce onto each of the 6 eggplant slices. Add a slice of mozzarella



and 1 tablespoon of grated fontina cheese, followed by a few strips of basil.

Repeat layers two more times, omitting basil on final layer. Each stack should have 3 layers, the final layer being fontina.

Reduce oven temperature to 400°. Bake stacks for 10 minutes or until cheese is melted. Remove from oven.

Place eggplant stacks on serving plates and drizzle each with olive oil, more grated cheese, and crushed red pepper to taste. Top with basil and serve.

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