

Our State eats

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Basil Lime Cookies

Yield: 50 to 60 cookies.

- 2 cups all-purpose flour, plus extra for dusting**
- 1½ teaspoons baking powder**
- ½ teaspoon salt**
- 10 tablespoons unsalted butter, at room temperature**
- 1 cup granulated sugar**
- 1 large egg**
- 1 teaspoon vanilla extract**
- 3 tablespoons fresh basil leaves, chopped**
- 1 tablespoon lime zest**
- 1 cup pistachios, chopped**

In a large bowl, whisk together flour, baking powder, and salt until well combined.

In a separate bowl, use a hand mixer on medium-high speed to whip butter until light and fluffy. Gradually add sugar and continue mixing. Add egg, vanilla extract, basil, and lime zest. Lower to medium speed and continue to mix until very light and fluffy. Reduce speed to low and gradually add dry ingredients. Scrape down sides of bowl. Fold in pistachios and mix well.

Place dough on a lightly floured surface and divide in half. Shape each half into a roll, 6 to 7 inches long. Wrap dough in plastic wrap and refrigerate for 8 hours or up to overnight.

When ready to bake, preheat oven to 375°. Cut dough into ⅛-inch slices and place 2 inches apart on an ungreased cookie sheet. Bake 8 to 10 minutes or until edges turn lightly brown. Immediately place cookies on wire rack to cool. Store in airtight container.



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Ginnie's Herb Chicken

Yield: 4 servings.

- 4 boneless, skinless chicken breasts, butterflied
- Salt and ground black pepper
- 1/3 cup all-purpose flour
- 2 tablespoons cornstarch
- 3 tablespoons canola oil
- 1/2 cup dry white wine
- 2 tablespoons honey
- 1/2 stick unsalted butter
- 1 shallot, minced
- 2 tablespoons parsley, chopped
- 2 tablespoons rosemary, chopped
- 2 tablespoons thyme, chopped
- 1/2 cup chicken stock
- 2 tablespoons lemon juice
- 1 teaspoon lemon zest

Place chicken breasts on a cutting board and season each side with salt and pepper.

In a small bowl, whisk together flour and cornstarch.

Pour flour mixture onto a plate. Coat each side of chicken breasts with flour. Shake each piece to discard excess flour and place them on a clean plate.

To a large skillet over medium-high, add canola oil. After about 30 seconds, add chicken to pan. If needed, cook in batches to avoid crowding. Sear each side for about 2



minutes, until a light golden crust forms. Remove chicken and set aside.

Reduce heat to medium-low, add wine, and stir continuously. When liquid has reduced by half, add honey, butter, shallot, and herbs. Sauté for 3 to 4 minutes, until butter has melted and shallots begin to turn translucent. Stir in stock, lemon juice, and lemon zest until well incorporated. When sauce comes to a light boil, reduce heat to a simmer. Taste sauce and season with salt and pepper if needed.

Return chicken to sauce, cover with lid, and simmer for approximately 10 minutes. Cook time will vary depending on size of chicken breasts. Internal temperature of chicken should reach 165°.

Place chicken on a platter or in shallow serving bowl. Spoon sauce over chicken and garnish with fresh herbs before serving.

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Sweet Potato & Parsley Salad

Yield: 6 servings.

- 5** sweet potatoes, baked, peeled, and cut into ½-inch chunks
- 1** small sweet onion, diced
- 1** celery stalk, diced
- 3** ounces goat cheese, crumbled
- ⅓** cup extra virgin olive oil
- Juice of 1** lemon
- 2** teaspoons soy sauce
- ½** cup fresh parsley, chopped
- 4** sprigs fresh marjoram or **1** teaspoon dried marjoram
- Salt and pepper to taste**
- ½** cup toasted cashews, for garnish

Into a large bowl, add sweet potatoes, onion, celery, and goat cheese.

In a separate bowl, whisk together olive oil, lemon juice, and soy sauce. Pour dressing over sweet potato mixture and toss.

Add parsley and marjoram; toss lightly. Add salt and pepper to taste. Garnish with cashews before serving. May be served warm or at room temperature.



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