

Our State eats

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Grilled Steak & Cheese Subs

Yield: 6 sandwiches.

- ¼ cup vegetable oil**
- 1 tablespoon hot sauce**
- 2 cloves garlic, minced**
- 2 tablespoons soy sauce**
- 2 tablespoons Worcestershire sauce**
- 1 teaspoon salt**
- ½ teaspoon ground black pepper**
- 1 lemon, halved**
- 1 (2-pound) London broil or flank steak**
- 2 tablespoons unsalted butter**
- 1 large yellow onion, thinly sliced**
- 1 red bell pepper, cored and thinly sliced**
- 6 Italian sandwich rolls**
- 12 slices provolone cheese**

In a large resealable bag, combine vegetable oil, hot sauce, garlic, soy sauce, Worcestershire sauce, salt, and black pepper. Squeeze juice from both lemon halves into bag. Add the squeezed lemons, too. Place steak into bag and securely seal, squeezing out as much air as possible. Place bag in a baking dish and refrigerate overnight.

Remove marinated steak from refrigerator. Preheat grill to medium-high heat (about 450°). Remove steak from bag and pat dry with paper towels.

Place steak on grill and cook for 4 to 6 minutes per side for medium-rare, or until it reaches your desired doneness. A meat thermometer should read 135° for medium-rare.

Remove steak from grill and let rest for 10 minutes on a cutting board, covered loosely with foil.

While the steak rests, in a large skillet over medium heat, melt butter.



Add onion and bell pepper and cook until softened and slightly caramelized. Remove from heat.

Once rested, thinly slice steak against the grain.

Slice rolls horizontally and lightly toast them on grill if desired. Spread any preferred sauce or condiment in rolls.

Layer steak slices, onions, and peppers on the bottom half of each roll. Top with 2 slices of cheese and top half of roll.

Place sandwiches back onto grill over low heat, cover, and cook until the cheese is melted.

Slice sandwiches in half, wrap each half in foil or butcher's paper, and serve on platter or tray.

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Hot Cheesy Corn Dip

Yield: 6 to 8 servings.

- 4 cups frozen corn**
- 1 (8-ounce) package cream cheese, at room temperature**
- ¼ cup sour cream**
- 1 (4-ounce) can mild green chiles, drained**
- 1 teaspoon ground cumin**
- ½ teaspoon garlic powder**
- ½ teaspoon onion powder**
- ½ teaspoon smoked paprika**
- 1 teaspoon salt**
- 6 ounces Monterey Jack cheese, shredded**
- Fresh cilantro, chopped, for garnish**
- Lime wedges, for garnish**

Preheat oven to 350°. Prepare an 8 x 8-inch baking dish with nonstick spray.

In a large bowl, combine all ingredients except for cilantro and lime. Pour mixture into baking dish. Bake for 35 to 45 minutes or until the cheese is bubbly and golden brown. Remove from oven and rest for 10 minutes. Top with cilantro. Serve with lime and tortilla or pita chips.



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Sweet & Salty Dark Chocolate Pistachio Bark

Yield: 10 to 12 servings.

- 12 ounces bittersweet chocolate chips, 70% cacao**
- 1/3 cup dried apricots, cut into small bits**
- 1/3 cup dried cranberries**
- 1/2 cup pistachios, coarsely chopped**
- 1/2 teaspoon flake salt**

Line a baking sheet with parchment paper.

In a double boiler over medium heat, melt chocolate chips for about 2 minutes, stirring occasionally.

Pour melted chocolate onto the baking sheet and spread evenly, making sure to get into the corners.

Immediately sprinkle apricots, cranberries, and pistachios over the melted chocolate, followed by the flake salt.

Place baking sheet in refrigerator for 1 hour.

Remove baking sheet from the refrigerator and, using your hands or a kitchen hammer, break the bark into bite-size pieces.

Place on a platter or in individual clear bags for guests.



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