

Our State eats

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Whole Roasted Turkey

Yield: 12 to 14 servings.

- 1 whole turkey, thawed**
- 2 Granny Smith apples, cored and quartered**
- 1 sweet onion, skin removed and quartered**
- 1 orange, halved**
- 3 celery stalks, halved**
- 2 sprigs fresh rosemary**
- 6 to 8 sprigs fresh thyme**
- 1 small bundle fresh sage**
- 3 tablespoons extra-virgin olive oil**
- 3 tablespoons kosher salt**
- 2 tablespoons freshly cracked black pepper**
- 2 tablespoons smoked paprika**
- 2 tablespoons lemon pepper**
- 3 tablespoons poultry seasoning**

Preheat oven to 375°. Adjust oven rack to support roasting pan and height of turkey.

Remove neck and gizzard packet from inside turkey. Discard or save packet for giblet gravy or dressing.

Pat turkey dry with paper towels. Place turkey breast-side up on roasting rack in a large roasting pan. Fill the inside cavity with apples, onion, orange, celery, and herbs.



Rub outside of the turkey with extra-virgin olive oil. Make a dry rub by mixing together the salt, pepper, paprika, lemon pepper, and poultry seasoning. Sprinkle the dry rub over the turkey, making sure to get in between legs and wings, and massage dry rub into the meat.

Place turkey in the oven. Reduce heat to 325°. Roast turkey for 3 to 3¾ hours, or until meat thermometer reads 165° while inserted in the thickest part of the turkey.

Remove turkey from oven and let rest for 20 minutes before carving. Reserve the drippings to make gravy.

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Cornbread, Apple, & Chestnut Dressing

Yield: 8 to 12 servings.

- ½ cup butter, plus more for the dish
- 2 medium onions, peeled and chopped
- 2 celery stalks, thinly sliced
- 1 sweet apple, cored and cut into ½-inch dice
- 1 tart apple, cored and cut into ½-inch dice
- 2 tablespoons fresh thyme leaves
- 1 tablespoon chopped fresh sage
- 3 tablespoons finely chopped flat-leaf parsley
- 1 cup roasted or steamed chestnuts, crumbled
- 8 cups unsweetened, slightly stale cornbread, cut into 1-inch cubes (see note)
- 1 teaspoon kosher salt, or to taste
- ½ teaspoon ground black pepper, or to taste
- 2 large eggs
- 1½ to 2 cups richly flavored turkey or chicken broth

Preheat oven to 350°. Generously butter or mist with cooking spray a 9 x 13-inch baking dish or iron skillet.

Melt butter in a large skillet over medium-high heat. Add onions, celery, and a pinch of salt. Cook, stirring often, until mixture begins to soften, about 10 minutes.

Stir in apples and cook, stirring often, until tender, about 3 minutes.

Stir in thyme, sage, parsley, and chestnuts and cook for 2 minutes, stirring often. Pour into a large bowl.

Stir in cornbread. Season with salt and pepper.

In a small bowl, whisk eggs until the whites and yolks are blended, and then stir into the bread mixture.

Stir in enough broth to make the dressing quite moist, but not so much that there is standing liquid in the bottom of the bowl. Pour into the prepared baking dish or skillet.



Cover with aluminum foil and bake for 20 minutes. Remove foil and bake until the dressing is set and lightly browned on top, about 25 minutes longer. Let stand for 10 minutes before serving warm.

Note: If your cornbread is freshly made, spread the cubes in an even layer on a baking sheet and let stand, uncovered, overnight, or pop it into a 300° oven for 10 minutes. The cubes should be firm enough to hold their shape when gently squeezed, but not as dry as crouto

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Sausage, Sweet Potato, & Pecan Dressing

Yield: 8 to 12 servings.

Butter for the dish

- 4 cups coarsely crumbled cornbread, day-old and slightly stale
- 4 cups cubed country-style white bread, day-old and slightly stale
- 1½ pounds hot pork breakfast sausage
- 1½ pounds small sweet potatoes, peeled and diced into ¾-inch pieces
- 2 medium onions, diced
- 1 small red bell pepper, diced
- 3 celery stalks, chopped
- ¼ cup finely chopped fresh flat-leaf parsley
- 2 tablespoons chopped fresh sage
- 1 tablespoon chopped fresh thyme
- 2 large eggs
- Finely grated zest of 1 orange (about 2 lightly packed tablespoons)
- 1½ teaspoons salt
- ½ teaspoon ground black pepper
- ½ teaspoon freshly grated nutmeg
- 1 cup pecan pieces
- 1½ to 2 cups richly flavored turkey or chicken broth

Preheat oven to 350°. Generously butter a 9 x 13-inch baking dish or mist it with cooking spray.

In a large bowl, mix cornbread and bread.

Cook sausage in a large skillet over medium heat until no longer pink, about 8 minutes, crumbling the meat with a spoon. Transfer with a slotted spoon into the bowl with the bread and toss, leaving the drippings in the pan.

Stir sweet potatoes into the drippings and cook until almost tender, 5 to 8 minutes, stirring occasionally.



Stir in onions, bell pepper, and celery. Cook until vegetables are tender, 5 to 8 minutes, stirring often. Remove from the heat and stir in parsley, sage, and thyme. Stir into cornbread mixture.

In a medium bowl, whisk together the eggs, orange zest, salt, pepper, and nutmeg. Stir into cornbread mixture. Stir in pecans.

Stir in enough broth to make the dressing very moist, but not so much that there is standing liquid in the bottom of the bowl. Pour into prepared baking dish.

Bake until set and lightly browned on top, about 45 minutes. Let stand for at least 10 minutes before serving warm.

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Oyster Dressing

Yield: 8 servings.

Butter for the dish

- 4 cups coarsely crumbled saltine crackers
- 12 tablespoons butter, melted
- 3 pints shucked oysters, drained with the liquor reserved
- ½ cup finely chopped fresh flat-leaf parsley
- ¾ cup cream
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 1 teaspoon hot sauce, or to taste
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon freshly grated nutmeg

Position a rack in the upper third of the oven. Heat oven to 400°. Butter a deep 10-inch pie plate or shallow 2-quart baking dish.

In a medium bowl, toss together crackers and melted butter. Stir in parsley.

Spread one-third of the crumb mixture over the bottom of the prepared baking dish.

Add half of the oysters and sprinkle with 3 tablespoons of the reserved oyster liquor.

Cover with one-third of the cracker mixture.

Add remaining oysters and sprinkle with 3 tablespoons of reserved oyster liquor.

Whisk together cream, salt, pepper, hot sauce, Worcestershire sauce, and nutmeg. Pour slowly and evenly over the dish.

Cover evenly with remaining cracker mixture.

Bake until the top begins to color and the juices are bubbling around the edge, about 25 minutes.

If the top is too pale, broil until golden brown, about 5 minutes more. Serve hot.



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City Dressing

Yield: 8 to 12 servings.

- 4 cups dry Pepperidge Farm Herb Seasoned Classic Stuffing mix**
- 3 cups finely crumbled soft bread (such as biscuits, buns, or rolls) or additional Pepperidge Farm mix**
- ½ cup butter**
- 1 medium onion, very finely chopped**
- 2 celery stalks, very finely chopped**
- ½ teaspoon salt**
- ½ teaspoon ground black pepper**
- ½ teaspoon poultry seasoning**
- 1 (12-ounce) can or box cream of chicken soup**
- 3 large eggs**
- 2 to 3 cups richly flavored turkey or chicken broth**

Position a rack in the upper third of the oven. Heat oven to 400°. Butter a deep 10-inch pie plate or shallow 2-quart baking dish.

In a medium bowl, toss together crackers and melted butter. Stir in parsley.

Spread one-third of the crumb mixture over the bottom of the prepared baking dish.

Add half of the oysters and sprinkle with 3 tablespoons of the reserved oyster liquor.

Cover with one-third of the cracker mixture.

Add remaining oysters and sprinkle with 3 tablespoons of reserved oyster liquor.

Whisk together cream, salt, pepper, hot sauce, Worcestershire sauce, and nutmeg. Pour slowly and evenly over the dish.

Cover evenly with remaining cracker mixture.

Bake until the top begins to color and the juices are bubbling around the edge, about 25 minutes. If the top is too pale, broil until golden brown, about 5 minutes more. Serve hot.



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Dottie's Brown Rice

Yield: 6 servings.

- 1 stick salted butter**
- 2 cups uncooked long-grain white rice**
- 2 (15-ounce) cans beef consommé**
- 1 yellow onion, sliced thin**

Preheat oven to 350°. Prepare a 9 x 13-inch baking dish with cooking spray.

In a large skillet, melt butter over medium-high heat. Add rice and stir until well-coated in butter.

Add rice to baking dish and stir in beef consommé. Top with sliced onion. Cover baking dish with foil and place in oven. Bake for 20 minutes or until rice is tender.



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Mashed Potatoes With Roasted Garlic & Herbs

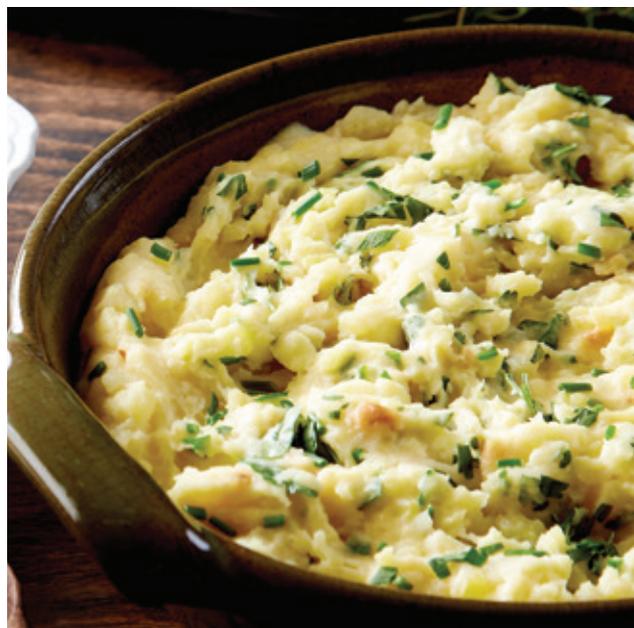
Yield: 6 servings.

- 1 bulb garlic
- 2 teaspoons olive oil
- 4 large Yukon Gold potatoes, peeled and quartered
- ½ stick unsalted butter
- 4 ounces cream cheese, softened
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons extra-virgin olive oil
- ¼ to ½ cup light whipping cream
- 2 thyme sprigs, stems removed
- ¼ cup lightly packed fresh parsley, chopped
- 6 fresh chives, chopped

Preheat oven to 400°.

Slice the top off the garlic bulb, opposite the root end, just enough to expose the tops of the cloves. Place garlic cut side up in the center of a square of foil and drizzle olive oil over top. Bring all sides of foil up and around the garlic; twist corners tightly to make a packet and place on a small baking sheet. Roast for 45 to 60 minutes or until the cloves are light brown and soft.

While the garlic is roasting, place quartered potatoes in a large pot and fill with just enough water to cover potatoes. Bring to a boil, reduce heat to medium, and cover.



Cook potatoes until fork-tender, about 10 to 15 minutes. Drain potatoes in a colander, then return to the pot.

Add butter, cream cheese, salt, pepper, and extra-virgin olive oil to hot potatoes. Use a hand masher to mash potatoes to a smooth consistency. Gradually add light cream to potatoes and mash to desired consistency.

Remove garlic from foil and, holding by the root, squeeze garlic pulp into mashed potatoes. Add herbs to the pot and stir until well incorporated. Serve hot.

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Annie Beam's Lima Bean & Asparagus Casserole

Yield: 8 to 10 servings.

For the cream sauce:

- ½ cup unsalted butter
- 5 tablespoons all-purpose flour
- 3 cups whole milk, or more as needed
- 1 cube chicken bouillon
- Salt and pepper to taste

For the vegetables:

- 2 tablespoons unsalted butter, divided
- 1 pound fresh asparagus, cut into 1-inch pieces, stems and ends removed
- 8 ounces fresh mushroom caps, chopped
- 1 (10-ounce) bag frozen lima beans, cooked per instructions
- 1 (8-ounce) can sliced water chestnuts, drained
- 1 cup French's Original Crispy Fried Onions

For the cream sauce: In a saucepan over medium heat, melt butter. Add flour and stir to make a paste. While stirring, gradually add milk and bouillon cube. Cook over low heat until thickened. Add salt and pepper to taste. Set aside.

Preheat oven to 350°. Prepare a 3-quart baking dish with cooking spray.

For the vegetables: In a large skillet over medium-high heat, melt 1 tablespoon of butter. When butter begins to bubble,



add asparagus. Cook asparagus for 2 to 3 minutes or until fork tender, stirring occasionally.

Add asparagus to a large mixing bowl.

In the same skillet, melt 1 tablespoon of butter, and add chopped mushrooms. Cook over medium heat for 5 to 8 minutes.

Add mushrooms, lima beans, and water chestnuts to bowl. Toss until combined.

Cover the bottom of baking dish with a layer of cooked vegetables, followed by ⅓ of the sauce. Repeat until the final layer is sauce. Bake for 45 minutes. Top the casserole with fried onions and bake an additional 10 minutes. Remove from oven and let sit for 15 minutes before serving.

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Sera Cuni's Mac & Cheese

Yield: 8 servings.

- 1 pound (16 ounces) penne or whatever pasta you like
- 4 tablespoons unsalted butter
- 4 tablespoons all-purpose flour
- 2 (12-ounce) cans evaporated milk
- 1 cup whole milk
- 2 cups sharp cheddar, shredded
- 1 cup Gruyère, shredded
- ½ cup mozzarella, shredded
- ½ cup Monterey jack, shredded
- 1 teaspoon Dijon mustard
- 1 clove garlic, chopped (about 1 teaspoon)
- 1 teaspoon hot sauce
- 1 teaspoon salt (plus more for pasta water)
- ½ teaspoon ground black pepper
- 1 cup (about 8 ounces) Velveeta, cubed
- 4 ounces cream cheese

Boil pasta in salted water until just al dente (1 minute less than package instructs). Drain and set aside.

In a large pot over medium heat, melt butter. Whisk in flour and cook 1 minute to form a roux. Slowly whisk in evaporated milk and regular milk until smooth. Simmer 5 to 7 minutes



until slightly thickened. Melt in shredded cheeses. Stir in Dijon, garlic, hot sauce, salt, and pepper. Lower heat and add Velveeta cubes and cream cheese, stirring until melted. Stir until smooth and creamy.

Toss pasta into cheese sauce until well coated. If you want to bake the mac and cheese, place in a 9 x 13 pan. Cover with some of the shredded cheeses and bake, uncovered, at 350° for 10 minutes.

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Poppy Seed Dinner Rolls

Yield: 12 rolls.

- 1½ cups bread flour
 - 1½ cups all-purpose flour
 - 2 tablespoons granulated sugar
 - 1 tablespoon salt
 - 1 (.25-ounce packet) instant yeast
 - 1½ cups whole milk
 - 5 tablespoons unsalted butter, melted,
plus more for greasing the pan
 - 1½ tablespoons poppy seeds, plus more for garnish
 - 1 large egg
 - 1 tablespoon water
- Flake salt

To a stand mixer bowl, add flours, sugar, salt, yeast, and milk. Using a dough hook, mix on low speed until incorporated. Increase speed to high and knead for about 12 to 15 minutes until dough is smooth and holds together when stretched thin. Return to low speed and add melted butter. Increase speed to high and mix for 8 to 10 minutes until dough is smooth and the sides of the bowl are clean. Return speed to low; add poppy seeds and mix until well distributed.

Place dough in an oiled bowl, cover with a dry dish towel, and let rise 2 hours. The dough will roughly double in size.

Transfer dough to a clean surface and divide into 12 equal pieces. Form the rolls by cupping your hand around the pieces and making quick, circular motions on the counter, rolling the dough until a tight ball forms.



Butter a 9 x 13-inch baking dish. Place rolls in dish, leaving some space between each.

Cover with oiled plastic wrap and let rise another 45 minutes to 1 hour until rolls are puffy and nearly doubled in size (they'll nearly touch at this stage).

During this final rise, whisk egg and water in a small bowl. Set aside.

Preheat oven to 350°.

Brush tops of rolls with egg wash and sprinkle with poppy seeds and flake salt.

Bake for 25 to 30 minutes or until tops are golden brown.

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The Perfect Late-Night Turkey Sandwich

Yield: 1 sandwich.

- 3** tablespoons mayonnaise
- 2** tablespoons cranberry sauce or relish
- 2** slices sourdough bread, toasting optional
- 2** slices roasted turkey breast
- 3** slices thick-cut bacon, cooked
- ½** cup fresh arugula
- Freshly cracked black pepper to taste**

Whisk together the mayonnaise with the cranberry sauce or relish. Spread mayonnaise mixture over each slice of bread.

Place turkey on one slice, followed by bacon, then arugula. Add pepper to taste. Top with second slice of bread. Slice and serve after the kitchen is clean.



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Turkey Tetrazzini

Yield: 8 servings.

Cooking spray

- ½ cup unsalted butter, divided
- ½ sweet onion, chopped
- 2 stalks celery, sliced
- 2 cloves garlic, minced
- ¼ cup all-purpose flour
- 4 cups chicken stock
- 2 cups heavy cream
- 4 ounces Swiss cheese, shredded
- 1 teaspoon salt
- 4 cups cooked turkey, shredded
- 1 pound spaghetti, cooked al dente
- 1 cup frozen peas
- Salt and pepper to taste
- 1 cup panko bread crumbs
- ½ cup Parmesan, grated

Preheat oven to 400°. Prepare a 2-quart casserole dish or 13 x 9-inch pan with cooking spray.

Melt ¼ cup butter in a large skillet over medium heat. Add onion and celery; cook until translucent, about 5 minutes. Add garlic and cook for 1 minute. Sprinkle flour over the onion and celery and cook for 1 to 2 minutes more, stirring occasionally.

Whisk in chicken stock and heavy cream. Bring liquid to a strong simmer, whisking occasionally. Reduce heat and cook until mixture is slightly thickened, about 3 to 5 minutes. Stir in Swiss cheese and salt.



Add turkey, spaghetti, and frozen peas. Add more salt and pepper to taste, if desired. Transfer pasta mixture to prepared casserole dish.

In a medium skillet, melt remaining butter. Add bread crumbs and Parmesan, mix well, and cook until lightly toasted. Sprinkle bread crumb mixture over top of casserole.

Bake for 30 minutes or until hot and bubbling, and bread crumb topping is lightly browned.

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