

# Our State eats

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## Skillet-Fried Cod With Tartar Sauce

*Yield: 4 servings.*

- 2 pounds or 4 (8-ounce) fillets fresh cod**
- 4 teaspoons smoked paprika**
- 2 teaspoons garlic powder**
- 2 teaspoons onion powder**
- 1 teaspoon celery salt**
- 1 teaspoon kosher salt**
- 2 teaspoons lemon pepper**
- 6 tablespoons vegetable oil**
- 4 lemon wedges (for garnish)**

Lay fish on cutting board and pat dry with a paper towel.

In a shallow bowl, whisk together paprika, onion and garlic powders, celery salt, kosher salt, and lemon pepper. Press both sides of fillets into seasoning mix and set aside on a plate.

To a large skillet over medium heat, add vegetable oil. Once oil is hot, carefully place fish into pan. Cook for 2 minutes, then use a fish spatula to flip fillets. Cook another 2 to 3 minutes or until fish forms a light brown crust. Drain fried fish on a cooling rack over a baking sheet and serve hot. Garnish with fresh lemon.

### For the Tartar Sauce:

- 1 cup mayonnaise**
- 1 teaspoon fresh lemon juice**
- 3 tablespoons finely chopped onion**
- 2 tablespoons dill pickle cubes or relish**
- 1 teaspoon hot sauce**
- ¼ teaspoon freshly cracked black pepper**
- ½ teaspoon Old Bay seasoning**

Add all ingredients to a bowl and stir until well incorporated. Refrigerate until ready to serve.



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## Cafeteria-Style Slaw

*Yield: 6 servings.*

- 1 small head green cabbage**
- 1 large carrot, peeled**
- 1 cup mayonnaise**
- 2 tablespoons granulated sugar**
- 2 tablespoons apple cider vinegar**
- 1 teaspoon ground mustard**
- 1 teaspoon salt**
- ¼ teaspoon freshly cracked black pepper**

Halve cabbage and remove core. Chop into 2- to 3-inch pieces. Working in batches, use a food processor to pulse cabbage 8 to 10 times or until finely chopped. Place prepared cabbage into a large bowl.

Cut carrot into chunks and place in food processor. Pulse until finely chopped. Add carrot to bowl.

In a medium bowl, combine mayonnaise, sugar, vinegar, ground mustard, salt, and pepper. Whisk ingredients until smooth and creamy.

Pour dressing over cabbage and carrots; toss until combined. Refrigerate until ready to serve.



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## Egg Custard Pie

Yield: 8 servings.

### For the crust:

- 1½ cups all-purpose flour, plus more for dusting
- 1 tablespoon granulated sugar
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 1 stick unsalted butter, very cold, cut into small chunks
- 2 large eggs
- 1 to 2 teaspoons water, very cold

### For the custard:

- 5 large eggs, plus reserved egg yolk from crust
- 1 cup granulated sugar
- ½ teaspoon kosher salt
- 2 teaspoons vanilla extract
- 1½ cups heavy whipping cream
- 1 cup whole milk
- ¼ teaspoon ground nutmeg, plus more for sprinkling

**For the crust:** In a large bowl, whisk together flour, sugar, baking powder, and salt until well combined.

Place mixture in the bowl of a food processor.

Gradually add cold butter and pulse until consistency resembles peas. Add one egg and cold water; pulse until dough holds together when pressed between fingers.

Turn out dough onto a lightly floured surface. Dough will be slightly crumbly. Flatten into a disc, then wrap in plastic wrap. Chill for 2 hours or up to overnight.

Remove dough from refrigerator and let rest for 2 to 3 minutes. Using a rolling pin, apply light pressure to the center while rolling away from you. Rotate dough and continue until crust is 2 to 3 inches wider than pie pan.

Carefully roll dough onto the rolling pin to transfer it into a 9-inch pie pan. Crimp the edges. Refrigerate until ready to bake.



Preheat oven to 375°.

Separate remaining egg; place yolk in one bowl and egg white in another. Beat egg white, then lightly brush it onto dough.

Place the pie crust on the center rack of oven and par-bake for 7 to 8 minutes.

Remove crust from oven and place on a wire rack to cool.

**For the custard:** In a large bowl, add the 5 eggs plus the reserved yolk. Using an electric mixer on medium speed, beat eggs until light and fluffy. Gradually add granulated sugar and continue mixing for 1 minute. Add salt, vanilla extract, heavy cream, whole milk, and nutmeg; continue mixing until consistency is smooth.

Pour egg mixture into par-baked pie crust and sprinkle top with ground nutmeg.

Bake for 35 to 45 minutes or until a knife inserted into the center comes out clean. Remove pie from oven and cool on a wire rack. Once the pie has cooled completely, loosely cover with parchment paper and refrigerate for at least 4 hours before serving.

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