

Our State eats

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Butter-Poached Chicken Thighs

Yield: 4 to 6 servings.

- 6 bone-in, skin-on chicken thighs**
- 1 teaspoon smoked paprika**
- 1 teaspoon garlic powder**
- 1 teaspoon onion powder**
- 1 teaspoon kosher salt**
- ½ teaspoon freshly cracked black pepper**
- 4 tablespoons salted butter, divided**
- ¼ cup fresh parsley leaves (for garnish)**

Preheat oven to 375°. Prepare a 9 x 13-inch baking dish with cooking spray.

Use a paper towel to dab chicken dry on both sides. In a small bowl, whisk together paprika, garlic powder, onion powder, salt, and black pepper. Sprinkle seasoning over both sides of chicken.

In a skillet over medium-high heat, melt 2 tablespoons butter. Place chicken skin-side down in skillet and cook for 4 to 5 minutes or until skin is golden brown and beginning to crisp. Flip chicken and cook for 2 to 3 minutes. Place chicken in baking dish, skin-side up. Pour skillet drippings over chicken. Cut remaining butter into 6 pieces and place on thighs.

Bake for 35 to 40 minutes or until internal temperature is 165°. Place chicken on serving platter and pour juices from baking dish over top. Garnish with parsley just before serving.



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Corn Pudding

Yield: 8 servings.

- 5 large eggs**
- 5 tablespoons salted butter, melted and slightly cooled**
- ¼ cup granulated sugar**
- ¼ teaspoon ground nutmeg**
- ½ cup whole milk**
- ¼ cup cornstarch**
- 1 (15.25-ounce) can whole kernel corn, drained**
- 2 (14.75-ounce) cans cream-style corn**

Preheat oven to 400°. Prepare an 8 x 8-inch baking dish with cooking spray.

To a blender, add eggs, butter, sugar, nutmeg, milk, and cornstarch. Blend on high speed until all ingredients are well incorporated. Pour mixture into greased baking dish. Add corn and gently stir.

Bake for 60 minutes or until the center is slightly set. The pudding will continue to set up once removed from the oven. Let sit for 10 minutes before serving.



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Hot Potato Salad

Yield: 6 servings.

- 1 cup mayonnaise**
- 1 teaspoon whole-grain mustard**
- 1 tablespoon Dijon mustard**
- 2 tablespoons red wine vinegar**
- 1 teaspoon granulated sugar**
- 5 to 6 Yukon Gold potatoes, peeled and cut into 1-inch cubes**
- 3 tablespoons extra-virgin olive oil**
- 3 tablespoons chopped fresh chives**
- 4 green onions, thinly sliced**
- Salt and pepper to taste**
- 3 pieces cooked bacon, chopped (for garnish)**

In a large bowl, whisk together mayonnaise, mustards, vinegar, and sugar. Set aside.

Place potatoes in a stockpot and cover with cold water. Bring water to a boil and cook for 10 minutes or until potatoes are fork-tender. Transfer to a strainer and drain well.

Preheat oven to 475°. Line a large baking sheet with parchment paper and brush with 3 tablespoons of olive oil. Spread potatoes evenly on baking sheet and cook for 15 to 20 minutes.

Once crispy, add them to the dressing. Add chives and green onions. Gently toss. Add salt and pepper to taste. Garnish with chopped bacon and serve immediately.



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