

State Fair Fare

September 2011

Appetizers:

Corn Fritters with Chili Corn Puree
Real Wisconsin Fried Cheese Curds

Sides:

State Fair Potato Salad
Salad on a Stick
Cheesy Chorizo Strata

Entrees:

Grilled Pork Chop Pops
Emerald Scallop Ceviche in Tostada Boats
Corn Dogs

Dessert:

Orange Delight Cookies
World's Best Chocolate Cake
Fried Twinkies with Berry Sauce

Wines:

Present this menu at Apollo Liquor for a 10% discount
on featured wines:

White: Noble House Riesling for \$13.99. A great semi-sweet white wine
Red: Vini Pinot Noir \$10.99 This is a new entry into our store. A great value and was a hit
at a recent tasting at the Civic theater. A lighter wine that still retains some good fruit.

CORN FRITTERS WITH CHILE CORN PUREE

Suellen Calhoun charmed the judges with her ode to summer corn. They loved the crisp fritters with the chunky herbed corn and sweet pepper puree.



3 cups fresh corn kernels, about 6 ears
1/2 cup chopped yellow sweet pepper
2 Tbsp. olive oil
1 medium red onion, chopped
1 small hot green chile, seeded and finely chopped
2 cloves garlic, minced
1 cup vegetable or chicken broth
1/4 cup chopped parsley
1/4 tsp. ground cumin
Salt and ground black pepper to taste
2 cups fresh corn kernels, about 4 ears
1 cup finely chopped cooked chicken
1 large egg, lightly beaten
1/2 cup milk
2 Tbsp. butter, melted
1 tsp. salt
1/4 tsp. ground black pepper
1 1/2 cups all-purpose flour
1 tsp. baking powder
Cooking oil for deep-fat frying
4–6 cilantro sprigs (optional)
4–6 whole chile peppers (optional)

1. For puree, in a large skillet bring 2 cups lightly salted water to a boil; add 3 cups corn. Return to boil; cover and cook until tender, about 3 minutes. Drain; cool slightly. In a food processor, puree corn with the yellow pepper. In the same skillet heat olive oil. Add onion, chopped chile, and garlic; cook over medium heat until onions are tender. Add corn puree and broth; simmer, uncovered, over low heat for 15 minutes, stirring occasionally. Add the parsley and cumin; season with salt and pepper to taste. Cover and set aside.

2. For fritters, place 2 cups corn in a bowl; lightly crush with a potato masher. Stir in chicken, egg, milk, butter, 1 teaspoon salt, and 1/4 teaspoon black pepper. In another bowl combine flour and baking powder; stir into the chicken mixture just until moistened. In a deep-fat fryer or large saucepan heat 2 inches of oil to 375°. Drop scant 1/4 cup dough, a few at a time, into hot oil.* Fry for 3 to 4 minutes, turning if necessary, until golden brown and cooked through. Drain on paper towels; keep warm.

3. To serve, place puree on 4 plates; arrange fritters evenly atop. Garnish with cilantro and whole peppers, if desired. Serve warm. Makes 4 to 6 servings (about 16 fritters).

*NOTE: Corn may pop and cause oil to spatter; watch carefully while frying these fritters.

http://www.countryhome.com/recipes/everydaycooking/blueribbonfare_2.html

REAL WISCONSIN FRIED CHEESE CURDS

2 quarts corn oil for frying

1/4 cup milk

1 cup all-purpose flour

3/4 cup beer

1/2 teaspoon salt

2 eggs

2 pounds cheese curds, broken apart

Directions

Heat corn oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Whisk together milk, flour, beer, salt, and eggs to form a smooth, rather thin batter. Place cheese curds, about 6 or 8 at a time, into the batter, stir to coat, and remove with wire strainer.

Shake the curds a time or two to remove excess batter. Deep fry the curds until golden brown, 1 or 2 minutes. Drain on paper towels; serve hot.

<http://allrecipes.com/Recipe/real-wisconsin-fried-cheese-curd/detail.aspx>

SALAD ON A STICK

2 carrots, thinly sliced diagonally

1 cucumber, thinly sliced diagonally

1/2 head iceberg lettuce, cut into 2 1/2-inch chunks

1 cup grape or cherry tomatoes

Blue cheese dressing, for serving



Thread the carrots, cucumber, lettuce and tomatoes onto 4 long wooden skewers, alternating the vegetables. Refrigerate; serve with the dressing.

Recipe courtesy Food Network Magazine

STATE FAIR POTATO SALAD

Drizzling sweet pickle juice over the warm potatoes is the secret to this delicious salad.

Yield: Makes 6 to 8 servings

3 1/2 pounds red-skinned potatoes, peeled, cut into 3/4-inch pieces

1/4 cup juices from jar of sweet pickles

3/4 cup mayonnaise

1/3 cup buttermilk

4 teaspoons Dijon mustard

1 teaspoon sugar

1/2 teaspoon ground black pepper

3 hard-boiled eggs, peeled, chopped

1/2 cup chopped red onion

1/2 cup chopped celery

1/2 cup chopped sweet pickles



Cook potatoes in large pot of boiling salted water until just tender, about 10 minutes. Drain; transfer to large bowl. Drizzle pickle juices over potatoes and toss gently. Cool to room temperature.

Whisk mayonnaise, buttermilk, mustard, sugar, and pepper in medium bowl to blend. Pour over potatoes. Add eggs, onion, celery, and pickles and toss gently to blend. Season to taste with salt. (Can be made 8 hours ahead. Chill. Bring to room temperature before serving.

Bon Appétit | July 2002

Read More <http://www.epicurious.com/recipes/food/printerfriendly/State-Fair-Potato-Salad-106834#ixzz1VlcfBmmP>



CHEESY CHORIZO STRATA

Peter Clarac's delicious recipe won Best of Show in the cheese contest at the 2009 State Fair of Texas. Oprah and Gayle King loved it so much they named it as one of their two "Best of the Best."

Ingredients

1/2 pound chorizo sausage , cooked and drained
1/2 cup mild green chilies , chopped
1 fresh jalapeno , seeded and diced
1/2 pound Monterey Jack cheese , cut into 1/4-inch cubes
3 cups French bread crumbs
4 eggs
1 tsp. cumin powder
1/2 tsp. salt
1/2 tsp. pepper
2 2/3 cups milk
1/2 stick butter , melted

Directions

Preheat oven to 300°

Generously grease four 10-ounce ovenproof ramekins. Spread an even amount of chorizo over the bottom of each ramekin and top with the chilies and jalapenos. Spread half of the cheese cubes evenly among the ramekins, reserving the rest for later. Top with bread crumbs.

In a medium bowl, whisk the egg with the cumin, salt and pepper, followed by the milk.

Drizzle each ramekin with the melted butter, then divide the egg mixture evenly among them. Top with the remaining cheese. Chill at least 2 hours, but its best if chilled overnight.

Set ramekins in a bath of hot water and bake at 300° for 45 to 50 minutes, or until puffed and set.

Set the ramekins under the broiler for 5 to 7 minutes to get a nice, crispy, cheesy top. Watch carefully.

Serve with your favorite salsa.

<http://www.oprah.com/food/Cheesy-Chorizo-Strata>

GRILLED PORK CHOP POPS

Try this award-winning recipe adapted from the Iowa State Fair Cookbook.

- 1/2 teaspoon(s) Salt
- 1 teaspoon(s) Ground Mustard
- 1/2 teaspoon(s) Chili Powder
- 1/2 teaspoon(s) Fresh-Ground Pepper
- 1/2 teaspoon(s) Light-Brown Sugar
- 1 tablespoon(s) Olive Oil
- 4 (1-inch-thick, about 2 pounds) Bone-In Center-Cut Pork Loin Chop



Heat grill to medium-high. Stir together the salt, mustard, chili powder, pepper, and brown sugar in a small bowl. Trim about 1 inch of the meat along the rib bone to create a handle. Brush the pork chops with the olive oil and pat 1 1/2 teaspoons of the dry mixture onto each. Grill, turning once, until cooked through -- 9 to 12 minutes. (Two minutes before removing, brush with your favorite barbecue sauce, if desired.)
Serve immediately.

Read more: Grilled Pork Chop Pops - Country Living
<http://www.countryliving.com/recipefinder/grilled-pork-chop-pops-3113?magazine=countryliving>

EMERALD SCALLOP CEVICHE IN TOSTADA BOATS

This ceviche won Best of Show in the Tex Mex contest at the 2009 State Fair of Texas

Ingredients

8 ounces fresh sea scallops
1/2 cup fresh lime juice
3 medium tomatillos , husked and minced
1 clove garlic , minced
1 small yellow tomato , seeded and diced
1 Tbsp. olive oil
2 serrano chilies , seeded and minced
1 avocado , peeled, seeded and diced
1 Tbsp. chopped cilantro
2 Tbsp. chopped basil
Salt to taste
1 package corn tortillas
Oil for frying

Directions

Place scallops in stainless steel bowl and marinate for 1 hour in the refrigerator. Drain the scallops, cut them into quarters, and reserve 1 tablespoon of the juice. Add the remaining ceviche ingredients and the reserved juice. Chill for a minimum of 30 minutes. To make boats, cut 3-inch rounds from standard-size tortillas. Deep-fry them in 375° oil for 30 seconds. To obtain shape, place the tortilla in a 2-ounce ladle and use a spoon to hold in place while submerging it in to the oil. Drain on paper towels. You can omit these steps if you want to avoid a mess. The scoops-style premade tortilla chips also make the perfect-size tostada boat. Garnish each emerald boat with a cilantro leaf flag.

Recipe created by Peter Clarac Read more: <http://www.oprah.com/food/Emerald-Scallop-Ceviche-in-Tostada-Boats#ixzz1Vln9hgdw>



CORN DOGS

Ingredients

1 gallon peanut oil
1 cup yellow cornmeal
1 cup all-purpose flour
2 teaspoons kosher salt
1 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon cayenne pepper
2 tablespoons (approximately 1 large) jalapeno pepper, seeded and finely minced
1 (8.5-ounce) can cream-style corn
1/3 cup finely grated onion
1 1/2 cups buttermilk
4 tablespoons cornstarch, for dredging
8 beef hot dogs

Directions

Special equipment: 8 sets chopsticks, not separated

Pour oil into a deep fryer or large heavy pot and heat to 375 degrees F. In a medium mixing bowl, combine the cornmeal, flour, salt, baking powder, baking soda, and cayenne pepper. In a separate bowl, combine the jalapeno, corn, onion, and buttermilk. Add the dry ingredients to the wet ingredients all at once, and stir only enough times to bring the batter together; there should be lumps. Set batter aside and allow to rest for 10 minutes.

Scatter the cornstarch into a dry pie pan. Roll each hot dog in the cornstarch and tap well to remove any excess.

Transfer enough batter to almost fill a large drinking glass. Refill the glass as needed. Place each hot dog on chopsticks, and quickly dip in and out of the batter. Immediately and carefully place each hot dog into the oil, and cook until coating is golden brown, about 4 to 5 minutes. With tongs, remove to cooling rack, and allow to drain for 3 to 5 minutes.

Recipe courtesy Alton Brown, 2003

<http://www.foodnetwork.com/recipes/alton-brown/corn-dogs-recipe/index.html>



ORANGE DELIGHT COOKIES

In 1961, these light, orange-frosted tea cookies won Jo Ryman Scott the first-ever Bake-off at Tanana Valley State Fair in Fairbanks, Alaska, making her Grand Champion. Scott brought the family recipe — credited to Pauline Angerhofer — to Alaska with her from South Dakota in 1953. She says the flavorful secret to these deceptively plain-looking little delights, is dipping the fresh-baked cookies while still hot-from-the-oven into a mixture of fresh-squeezed orange juice and sugar.

1 1/2 cups packed brown sugar
1 1/2 sticks butter, softened
2 eggs
1 teaspoon vanilla
3 cups flour
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup milk
1 teaspoon vinegar
1/2 teaspoon baking soda
1 cup fresh-squeezed orange juice, about 3 oranges
3 cups granulated sugar
2 teaspoons finely grated orange zest

Beat brown sugar and butter in large bowl with electric mixer until smooth and creamy. Add eggs one at a time, beating after each addition. Beat in vanilla.

Sift flour, baking powder and salt together in a medium bowl. Mix milk and vinegar in a cup; stir in baking soda until dissolved. Alternate adding flour and milk mixtures to the bowl. Beat until smooth. Refrigerate dough 3 hours.

Heat oven to 350 degrees. Roll rounded teaspoonfuls of dough into balls; place on parchment-lined cookie sheet. Bake until lightly browned on bottom, 10-12 minutes.

4 Meanwhile, whisk together orange juice, sugar and zest for a glaze. Dip warm cookies into the glaze; set on waxed paper to dry, 1 1/2 hours. Turn; dry 1 1/2 hours.

http://articles.chicagotribune.com/2010-07-30/features/sc-food-0730-state-fair-add-20100730_1_baking-soda-cups-granulated-sugar-cake

WORLD'S BEST CHOCOLATE CAKE

Gerry Frank has long had a sweet tooth. When Frank's friend, Sen. Mark Hatfield, first ran for governor of Oregon in 1959, he made a plan. "Hatfield said, 'If I win, I'm going to have you appointed as the cake taster at the Oregon State Fair,'" Frank remembered. Hatfield won the race and Frank has been tasting cakes ever since. "I take two bites of each cake," said Frank, who downs Pepto-Bismol to make it through the competitions. Of all the cakes he has judged, this adaptation of an early winner is his favorite.

For cake:

- 2 1/2 cups flour
- 1/2 cup cocoa powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2/3 cup butter
- 1 3/4 cups sugar
- 2 large eggs
- 1/2 cup water
- 1 teaspoon vanilla
- 1 cup buttermilk

For frosting:

- 1 package (6-ounces) semi-sweet chocolate chips (3/4 cup)
- 1 cup butter
- 1/2 cup whipping cream
- 2 1/2 cups confectioners' sugar

Heat oven to 350 degrees. Butter and flour two, 9-inch cake pans. Line bottoms with parchment or waxed paper cut into circles. Butter and flour paper.

Sift together flour, cocoa, baking soda, baking powder and salt in a bowl. Cream butter in another large bowl with electric mixer. Gradually add sugar, beating at medium speed 1 minute. Add eggs, one at a time, beating a minute after each addition. Gradually add water and vanilla; beat 1 minute. Alternately add flour mixture and buttermilk, beating on low between additions, just until flour is no longer visible. Pour batter into prepared pans; tap pan to settle batter. Bake until toothpick inserted in the center comes out clean, about 30 minutes. Cool 10 minutes; invert cakes onto wire racks. Cool completely before frosting.

For frosting, combine chocolate chips, butter and whipping cream in double boiler top; heat over water on medium heat, stirring, until mixture is smooth, 5 minutes. Remove from heat. Whisk in confectioners' sugar. Place pan over a bowl filled with ice; whisk until frosting holds its shape, about 10 minutes.

http://articles.chicagotribune.com/2010-07-30/features/sc-food-0730-state-fair-add-20100730_1_baking-soda-cups-granulated-sugar-cake

FRIED TWINKIES

"a great novelty treat. This recipe is awesome, great for a party, kids love it. Adults enjoy it."

Ingredients

6 Hostess Twinkies

6 wooden popsicle sticks

vegetable oil, enough to cover twinkies

flour

BATTER

1 cup milk

2 tablespoons vinegar

1 tablespoon oil

1 cup flour (mix to consistency)

1 teaspoon baking powder

1/2 teaspoon salt

Directions

Freeze the twinkies for at least 2 hours. can freeze overnight.

Heat your oil in fryer to 375 degrees.

Mix your batter as such: milk, vinegar, oil. In another bowl blend flour, baking powder and salt. whisk wet ingredients into dry, mix until smooth.

refrigerate until oil reaches temperature. insert sticks into twinkies, leaving enough of a end to hold. dust with flour and dip into batter be sure batter covers the entire twinkie
place twinkie in hot oil with utensil being sure the twinkie browns evenly (the twinkie will float) about 3- 4 minutes.

Remove to paper towel- cool 5 minutes.

Serve with a Berry Sauce Raspberries or mixed Berry preserves heated until warm.

<http://www.food.com/recipe/fried-twinkies-41317>

BERRY SAUCE

Ingredients

1 10-ounce jar of seedless raspberry preserves

1 cup fresh or frozen mixed berries

Directions

In a saucepan, heat preserves over low heat until melted. Add 1 cup of fresh or frozen mixed berries. Heat until sauce just simmers. Cover; refrigerate until served.

<http://www.wchstv.com/gmarecipes/deepfriedtwinkies.shtml>

