

Arkansas Recipes

Possum Pie

Ingredients:

1 ½ sticks butter
2 cups flour
1 cup crushed pecans, separated
1 (8-ounce) package cream cheese, room temperature
1 cup powdered sugar
12 ounces Cool Whip
1 box milk chocolate instant pudding
1 box chocolate fudge instantpudding
3 cups milk

**Directions:**

Heat oven to 350° F. Cut butter into flour to make crumbly pastry dough. Add 1 cup crushed pecans. Press into 2 (8" or 9") pie pans. Bake 15 minutes or until flour starts to brown. Remove and cool.

Cream together cream cheese and powdered sugar. Add 6 ounces of Cool Whip and beat until fluffy. Spread over the bottom of both pies.

Blend together both pudding mixes with milk. Pour on top of the cream cheese mixture and allow to set.

Spread the remaining Cool Whip over the top of both pies and sprinkle with pecans.

Fried Pickles

Ingredients:

1 (16-ounce) jar of dill pickle wedges
1 egg
¼ cup milk
½ cup flour
½ teaspoon salt
½ teaspoon garlic powder
½ teaspoon paprika
Oil for frying
¼ cup ranch dressing
5-6 drops hot sauce



Directions:

Remove pickles from jar and blot with a paper towel until they are dry. Whisk together milk and egg in 1 bowl. In a separate bowl combine all dry ingredients.

Dip the pickle wedges in flour mix, then egg mix, and then back in flour mix. Heat 2" of oil over medium-high heat for 4-5 minutes. Carefully place pickles in oil and let cook for 2-3 minutes until golden brown. Place on a paper towel.

Combine ranch and hot sauce in a bowl for dipping.

Chocolate Gravy

Ingredients:

¼ cup cocoa
3 tablespoons all-purpose flour
¾ cup white sugar
2 cups milk
1 tablespoon butter, softened
2 teaspoons vanilla



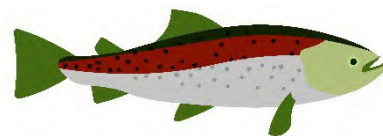
Directions:

Whisk the cocoa, flour, and sugar together in a bowl until there are no lumps. Pour the milk into the mixture and whisk until well incorporated. Transfer the mixture to a saucepan and cook over medium heat, stirring frequently, until consistency is like gravy, 7 to 10 minutes. Remove from heat and stir the butter and vanilla into the mixture until the butter is melted. Serve over biscuits.

Smoked Trout Cakes

Ingredients:

4 green onions, thinly sliced
¼ cup finely chopped green sweet pepper
¼ cup finely chopped red sweet pepper
¼ cup mayonnaise
¼ cup Dijon-style mustard
1 clove garlic, minced
2 tablespoons lemon juice
1-2 tablespoons capers, drained
1 teaspoon Old Bay® Seasoning
⅛ teaspoon cayenne pepper
1 pound smoked trout, flaked, with skin and bones removed (3½ cups)
1 cup panko crumbs
1 tablespoon vegetable oil
Lemon wedges



Directions:

In a large bowl, combine onions, green and red sweet pepper, mayonnaise, mustard, garlic, lemon juice, drained capers, seasoning, and cayenne pepper. Add fish and breadcrumbs. Mix well. Shape trout mixture into 12 patties, 2 ½" - 3" in diameter.

In a large skillet, heat olive oil over medium heat. Cook trout cakes, half at a time, in hot oil for 4 to 5 minutes or until lightly browned and heated through, turning once halfway through cooking. Transfer trout cakes to an ovenproof serving platter or cookie sheet. Keep warm in a 300° F oven while cooking remaining patties.

Serve trout cakes with lemon wedges.

Watermelon Sorbet

Ingredients:

1 cup sugar
1 cup water
8 cups cubed seedless watermelon
2 tablespoons lemon juice

**Directions:**

In a small saucepan, bring sugar and water to a boil. Cook and stir until sugar is dissolved; set aside.

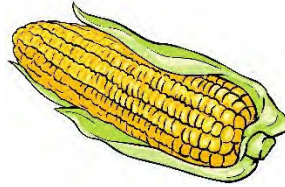
In a blender, process the watermelon in batches until pureed. Transfer to a large bowl; stir in the sugar syrup and lemon juice.

Pour into a 13" x 9" dish; cover and freeze for 8 hours or until firm. Just before serving puree watermelon mixture in batches until smooth.

Fried Corn on the Cob

Ingredients:

1 cup milk
1 egg, beaten
1 ½ cups flour
1 teaspoon seasoning salt
½ teaspoon pepper
6 ears corn, husks removed
Oil for frying



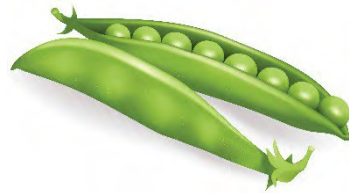
Directions:

Combine milk and egg in medium bowl. Mix well. Combine flour, seasoning salt, and pepper in a different bowl. Cut corn ears in half and dip in milk mixture and then roll in flour mixture. In a large skillet heat oil to 350° F. Add corn to the skillet to fry. Fry for 5 minutes or until golden brown. Drain on paper towel.

Arkansas Green Beans

Ingredients:

5 (15-ounce) cans green beans, drained
7 slices bacon
⅔ cup brown sugar
¼ cup butter, melted
7 teaspoons soy sauce
1 ½ teaspoons garlic powder



Directions:

Preheat an oven to 350° F. Place the drained green beans in a 9" x13" baking pan. Cook bacon in a microwave on microwave-safe plate for 2 minutes until slightly cooked. Lay the bacon on top of the green beans.

Combine the brown sugar, melted butter, soy sauce, and garlic powder in a small bowl. Pour the butter mixture over the green beans and bacon. Bake uncovered in the preheated oven for 40 minutes.