

## Florida Recipes

### Orange Marmalade

**Ingredients:**

4 medium oranges  
2 medium lemons  
2 ½ cups water  
⅛ teaspoon baking soda  
1 box fruit pectin  
½ teaspoon butter  
5 ½ cups sugar, measured into separate bowl

**Directions:**

Bring a boiling-water canner  $\frac{3}{4}$  full of water, to a simmer. Wash jars and screw bands in hot soapy water; rinse with warm water. Let stand in hot water until ready to use. Drain jars well before filling. Remove the colored part of the peel from oranges using a vegetable peeler. Cut into thin slivers.

Mix the peels, water and baking soda in large saucepan. Bring to boil. Reduce heat to medium-low, cover and let simmer for 20 minutes, stirring occasionally. Add the fruit and juice. Cover and simmer an additional 10 minutes. Measure 4 cups of prepared fruit into an 8-quart sauce pot.

Stir pectin into prepared fruit in sauce pot. Add butter and bring mixture to full rolling boil on high heat, stirring constantly. Stir in sugar. Return to full rolling boil and boil 1 minute, stirring constantly. Remove from heat. Skim off any foam with metal spoon.

Carefully ladle hot marmalade immediately into prepared jars, filling to within  $\frac{1}{4}$ " of tops. Wipe jar rims and threads. Cover with 2-piece lids and screw bands on. Place jars on elevated rack in canner. Lower rack into canner. Cover; bring water to gentle boil. Process 5 min. Remove jars and place upright on towel to cool completely.

## Corn Casserole

### Ingredients:

- 1 (15-ounce) can whole kernel corn, drained
- 1 (14-ounce) can cream-style corn
- 1 (8-ounce) package Jiffy corn muffin mix
- 1 cup sour cream
- 4 tablespoons butter, melted
- 1 to 1 ½ cups shredded Cheddar



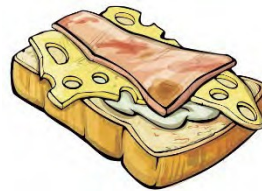
### Directions:

Preheat oven to 350° F. Grease a 9" x 9" baking pan. Mix the corn, Jiffy corn muffin mix, sour cream and butter in a large bowl. Stir in the cheese. Pour into the prepared pan. Bake for 55 minutes, or until golden brown and set. Let stand 5 minutes before serving.

## Cuban Sandwich

### Ingredients:

- 3 slices crusty bread
- 2 tablespoons yellow mustard
- 8 thin slices Swiss cheese
- 8 slices roasted pork
- 6 thin slices smoked ham
- 4 large pickles
- 2 tablespoons butter



### Directions:

Spread 1 tablespoon yellow mustard on one side of each slice of bread. Add 2 slices of Swiss cheese to 2 pieces of bread. Top each sandwich with roast pork, 3 ham slices, and 2 pickles. Top each sandwich with 2 more slices of Swiss cheese.

Top with bread and thinly coat the outside of each sandwich with butter. Heat a skillet and cook sandwiches on each side until bread is grilled and cheese is melted.

# Key Lime Pie

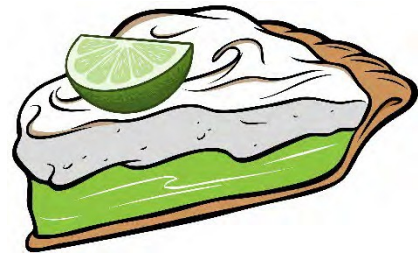
## Ingredients:

### Graham cracker crust:

$\frac{3}{4}$ -pound graham crackers  
4 tablespoons granulated sugar  
2 sticks melted butter  
 $\frac{1}{4}$  teaspoon sea salt

### Filling:

4 egg yolks  
1 can (14 ounces) condensed milk  
 $\frac{2}{3}$  cup fresh Key lime juice  
1 lime, grated zest



### Topping:

1 cup heavy or whipping cream, chilled  
2 tablespoons powdered sugar  
 $\frac{1}{2}$  teaspoon vanilla extract

### Directions:

**To make graham cracker crust:** Preheat the oven to 325° F. Break up the graham crackers, place in a food processor and process to crumbs. Add the melted butter, sugar and salt, and pulse until combined. Press the mixture into the bottom of a 9" pie pan, forming an even layer on the bottom, sides and edge. Bake the crust for 10 minutes. Remove from the oven and allow the crust to cool.

**To make filling:** While the crust is resting, in an electric mixer with the wire whisk attachment, whip the egg yolks and lime zest at high speed until fluffy. Gradually add the condensed milk and continue to whip until thick. Lower the mixer speed and slowly add the lime juice until incorporated. Pour the mixture into the crust and bake for 15 minutes. Cool on a wire rack, and then refrigerate for 20 minutes.

**To make topping:** Whip the cream, confectioners' sugar and vanilla until nearly stiff. Evenly spread the whipped cream on top of the pie and place in the freezer for 20 minutes prior to serving.

## Smoked Fish Dip

### Ingredients:

1 cup smoked fish  
2 tablespoons mayonnaise  
4 tablespoons sour cream  
½ teaspoon Old Bay seasoning  
4 drops Tabasco sauce  
Dash of Worcestershire sauce  
4 drops liquid smoke  
Black pepper to taste



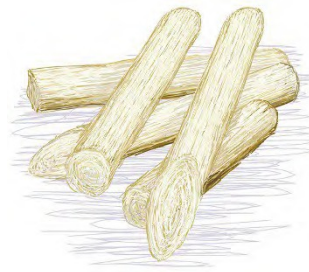
### Directions:

Break fish into large pieces and remove any bones. Place in a large bowl. In a smaller bowl, mix all other ingredients until smooth. Pour mixture over the fish and stir with a fork until the fish is coated with sauce. Chill until ready to serve. Serve with crackers.

## Hearts of Palm Salad

### Ingredients:

¼ cup sliced red onion  
2 cups hearts of palm  
1 cup sliced celery  
1 tablespoon chopped parsley  
3 tablespoons lemon juice  
3 tablespoons olive oil  
Salt and pepper  
Arugula or other lettuce



### Directions:

Toss together red onions, hearts of palm, celery, and parsley. Add lemon juice and olive oil. Season with salt and pepper. Serve over lettuce.