

Illinois Recipes

Chicken Vesuvio

Ingredients:

1 tablespoon fresh oregano
1 teaspoon garlic powder
Salt and pepper to taste
1 (3½-4 pound) chicken, quartered
⅓ cup extra virgin olive oil
3 large russet potatoes, cut into wedges
6 large garlic cloves, peeled and minced
¼ cup white wine
1 cup peas



Directions:

Preheat oven to 425° F. Sprinkle oregano, garlic powder, salt, and pepper onto chicken pieces and set aside. Heat olive oil in large oven-safe pot over high heat. Add potato wedges and sauté until golden brown; remove and put aside.

Add chicken to pot and brown until golden on all sides. Add garlic cloves and continue to sauté for 2 to 4 minutes. Remove chicken; drain on paper towels.

Return potatoes and chicken to pot, add wine, and cook for 1 to 2 minutes. Remove from heat, cover pot tightly, and bake until chicken is cooked (about 30 minutes). Add peas and bake for 5 additional minutes. Arrange potatoes and peas around chicken on serving platter, pour remaining gravy over chicken, and serve.

Jibarito

Ingredients:

1 large green plantain, peeled and sliced lengthwise and in half (4 pieces)

Oil

1 tablespoon butter

2 teaspoons olive oil

1 cup thinly sliced onions

1 clove garlic, smashed and minced

¼ teaspoon cumin

1 pinch cayenne

6 ounces shaved chicken breast

Salt and freshly ground black pepper, to taste

4 slices American cheese

1 tablespoon mayonnaise

Romaine lettuce

Thinly sliced tomatoes or roasted red peppers

1 teaspoon melted butter

¼ teaspoon roasted minced garlic



Directions:

Heat oil and fry the peeled and sliced plantain for 1 minute. Remove plantain from oil, place on a heavy cutting board, top with another cutting board, and flatten the plantain between them. Fry the flattened plantain in the oil again, until outside is golden and crispy; remove from oil, set aside on paper towels to blot oil, and keep warm.

Over medium-high heat, melt 1 tablespoon butter and olive oil together, and then sauté the onions until just becoming soft. Add the garlic, cumin, and cayenne. Stir well and then add the chicken slices; sauté until browned. Season to taste with salt and pepper.

Spread mayonnaise on bottom slice of flattened, fried plantain; lay down 2 slices of American cheese, followed by the meat and onions. Top with lettuce and thinly sliced tomato and place the remaining plantain on top.

Combine 1 teaspoon melted butter with ¼ teaspoon roasted minced garlic and brush the top plantain slice with the butter garlic mixture.

Horseshoe Sandwich

Ingredients:

Cheese sauce:

1 tablespoon butter
½ cup beer
2 egg yolks
2 cups grated sharp cheddar cheese
1 teaspoon Worcestershire sauce
¼ teaspoon dry mustard
Salt



Sandwich:

1 ½ pounds ground beef
Salt and freshly ground pepper
8 slices toasted thick white bread
1 pounds cooked French fries

Directions:

For the sauce:

Melt the butter in the double boiler and add the beer. While constantly whisking, slowly incorporate the egg yolks. Add the cheese and stir constantly until melted and the sauce is thick, about 5 to 8 minutes. Add the Worcestershire and mustard. Season the sauce with salt to taste.

Season the beef with the salt and pepper and form into 8 patties. Heat a large nonstick skillet over medium-high heat and cook the patties until desired doneness. For each serving, place 2 slices of toast on a large plate and top each with a patty. Pour the cheese sauce over the beef and top with French fries.

Homemade Cracker Jacks

Ingredients:

- 1 ½ cups white sugar
- 6 tablespoons butter
- 1 tablespoon pancake syrup
- 1 cup shelled peanuts, unsalted
- ½ teaspoon salt
- 16 cups popped popcorn, un-popped seeds removed



Directions:

In small saucepan, combine salt, sugar, and butter. Cook on medium-high heat and stir constantly for about 5 minutes. Add pancake syrup and continue to cook. Keep stirring and cooking until mixture becomes sticky and caramelized; approximately 15 minutes. Once it has reached the caramel state, remove from heat and stir in peanuts. Let mixture stand for about 5 minutes. Pour over popped popcorn and mix thoroughly.

Gingerbread Cookies

Ingredients:

- ¾ cup butter softened
- ¾ cup brown sugar packed
- 1 (3.4-ounce) package butterscotch instant pudding
- 1 egg
- 1 cup flour
- 1 teaspoon baking soda
- 1 tablespoon ground ginger
- 1 ½ teaspoons ground cinnamon



Directions:

Preheat oven to 350° F. In a large bowl, beat butter, sugar, dry pudding mix, and egg until well blended. In a separate bowl, mix remaining ingredients. Slowly add ingredients from second bowl to the butter mixture. Refrigerate for at least 1 hour or until dough is firm. Roll dough out on a floured work surface to ¼" - ½" thick. Use cookie cutters and place cutouts on a greased baking sheet. Bake 10-15 min.

Spinach Deep Dish Pizza

Ingredients:**Crust:**

4 cups unbleached all-purpose flour
3 tablespoons cornmeal
3 ½ teaspoons active dry yeast
1 ¾ teaspoons salt
2 tablespoons olive oil
4 tablespoons unsalted butter, melted
2 tablespoons vegetable oil
1 cup plus 2 tablespoons lukewarm water
Olive oil, for the pan

**Filling:**

1 (28-ounce) can diced tomatoes, thoroughly drained
3 teaspoons minced garlic
1 teaspoon granulated sugar
2 teaspoons Italian seasoning
Salt and pepper, to taste
¾ pound sliced provolone cheese
1 pound frozen, chopped spinach, thawed, cooked, and thoroughly drained
1 cup grated Parmesan cheese
Olive oil, for drizzling

Directions:

In a large bowl, combine flour, cornmeal, yeast, salt, olive oil, melted butter, vegetable oil, and water. Stir to combine. Knead by hand or in stand mixer on medium-low speed for 7-10 minutes or until soft, smooth and elastic. Shape into a ball and place in a lightly greased bowl. Cover and let rise until nearly doubled, about 1 hour.

When dough is nearly ready, prepare the pan: Coat the bottom and sides of a 12" cast-iron pan with 3-4 tablespoons olive oil. Preheat oven to 425° F. Punch down risen dough and remove from bowl. Stretch dough into a circle large enough to cover the bottom and almost all the way up the sides of your prepared pan. Press dough evenly into pan. Cover pan with a tea towel and let dough rest 15 minutes.

When dough has rested and oven is ready, place pan in oven and bake 10 minutes, or until crust is set and barely turning brown.

Meanwhile, make the filling. In a large bowl, combine tomatoes, minced garlic, sugar, Italian seasoning, and salt and pepper to taste. When crust is set, remove from oven and cover bottom evenly with sliced provolone cheese. Top with chopped spinach, then with tomato mixture. Sprinkle with Parmesan cheese and drizzle lightly with olive oil, if desired.

Return pan to oven and bake until filling is bubbling and crust is a deep golden brown, about 25-30 minutes. Remove from oven and cool at least 15 minutes before slicing.