

## Indiana Recipes

### Sugar Cream Pie

#### Ingredients:

1 deep dish pie crust  
4 tablespoons cornstarch  
 $\frac{3}{4}$  cup sugar  
4 tablespoons butter, melted  
2  $\frac{1}{4}$  cups heavy cream



#### For Topping:

4 tablespoons butter, melted  
 $\frac{1}{4}$  cup sugar and 2 teaspoons cinnamon combined

#### Directions:

Preheat oven to 325° F. Place the pie crust onto a baking sheet. Bake for approximately 10-12 minutes or until partially baked. Set aside.

In a small bowl, mix the cornstarch and sugar until blended. In a medium saucepan, bring the cornstarch and sugar mixture, melted butter, and heavy cream together over medium heat, stirring constantly until thick and creamy. Stir in the vanilla.

Pour the mixture into the prepared pie crust and smooth out the top. Drizzle on the melted butter and evenly sprinkle on the cinnamon sugar. Bake for 25 minutes, then turn on the broiler and broil for about 1 minute. Remove from oven and allow to come to room temperature before refrigerating for at least 1 hour to set.

# Hoosier Pork Tenderloin Sandwich

## Ingredients:

1 pork tenderloin  
1 cup buttermilk  
1 teaspoon kosher salt  
½ teaspoon ground black pepper  
½ teaspoon garlic powder  
½ teaspoon onion powder  
¼ teaspoon paprika  
¼ teaspoon sugar  
1 cup flour  
1 large egg, beaten  
2 cups plain breadcrumbs  
Vegetable oil, for frying  
4 hamburger buns, toasted on cut sides



## Directions:

Cut tenderloin crosswise into 4 even pieces. Cut each piece crosswise again, but do not go all the way through. Pound each piece with a mallet until ¼" thick and 6" – 8" across.

Whisk together the buttermilk, salt, black pepper, garlic powder, onion powder, paprika, and sugar in a shallow dish. Add the pork cutlets. Cover and keep refrigerated for at least 4 hours. Heat ½" oil in a large skillet set to 350° F.

Set up 3 dishes: flour in the first, eggs in the second, and breadcrumbs in the third. Dredge each cutlet in the flour first, then in the egg and finally in the breadcrumbs. Gently place into the hot oil without overcrowding the skillet. Cook until cutlets are golden brown on one side, about 2 minutes; carefully flip and cook for another 2 minutes. Drain well on a plate lined with paper towel. Serve on hamburger buns with lettuce and tomatoes.

# Persimmon Pudding

## Ingredients:

4 tablespoons melted butter, plus more for the dish  
5 persimmons, trimmed and chopped  
2 eggs, beaten  
2 cups sugar  
1 teaspoon baking soda  
1 cup buttermilk  
1 ½ cups flour  
1 ½ teaspoons baking powder  
1 cup heavy cream  
¼ teaspoon salt  
½ teaspoon vanilla extract  
Dash of cinnamon



## Directions:

Heat oven to 325° F and butter a 2-quart baking dish. Purée persimmons in a food processor until smooth. Strain pulp through a fine mesh strainer into a bowl. Measure out 2 cups of pulp.

Combine eggs, sugar, and persimmon pulp in a large bowl and beat with an electric mixer on medium speed until mixed. Stir baking soda into buttermilk, and then add to persimmon mixture; beat until combined.

In a separate bowl, sift together flour and baking powder. Beat flour mixture into persimmon mixture in batches, alternating with the cream.

Stir in melted butter, salt, vanilla and cinnamon. Transfer batter to prepared dish and bake until pudding is set about 1 hour.

## Hoosier Bacon Corn Chowder

### Ingredients:

8 strips bacon, diced  
¾ cup diced celery  
1 cup diced, uncooked potato  
1 (14-ounce) can cream style corn  
½ cup fresh corn kernels  
1 cup shredded carrots  
1 small onion, diced  
1 cup whole milk  
½ teaspoon seasoned salt  
½ teaspoon salt  
¼ teaspoon each, garlic powder and pepper



### Directions:

In a saucepan, cook bacon, celery, and onion over medium heat until bacon is cooked. Add potato, fresh corn, carrots and milk. Cover and simmer until potatoes are tender. Stir in remaining ingredients and heat through.

## Succotash

### Ingredients:

1 ½ pounds green beans  
1 red bell pepper, chopped  
1 ½ cups green onions with tops, chopped  
4 cups fresh corn  
1 tablespoon sugar  
1 ½ teaspoon salt  
6 tablespoons butter  
¾ teaspoon each, paprika and celery salt.



### Directions:

Cut beans and bell peppers. Cook beans in water with ½ teaspoon salt until tender; drain. Sauté green onions in butter until transparent. Add corn, bell peppers salt, paprika, celery salt, sugar, and beans. Simmer covered for about 10 minutes.