

Missouri Recipes

St. Louis Toasted Ravioli

Ingredients:

4 cups vegetable oil
6 whole eggs
½ cup half and half
2 cups all-purpose flour
2 cups seasoned breadcrumbs
24 whole frozen ravioli
2 cups marinara sauce, heated
¼ cup shredded parmesan cheese
1 tablespoon minced fresh parsley



Directions:

Heat the oil in a medium pot over medium-high heat until it reaches 400° F. Whisk together the eggs and half and half in a dish. Place the flour in a separate dish. Pour the breadcrumbs into a third dish.

Grab the ravioli out of the freezer. One at a time, drop the ravioli into the egg mixture, dredge in flour, dunk them once again in the egg mixture, and coat them in the breadcrumbs. Set them aside on a plate as you go. Drop the breaded ravioli, 3 or 4 at a time, into the oil and fry them for 1 ½ to 2 minutes, until the surface is golden brown, and the filling is hot. They brown quickly.

Remove them to a paper towel and repeat with the rest of the ravioli. Transfer them to a serving platter, sprinkle on the Parmesan and parsley, and serve with the marinara sauce.

Butterscotch Pie

Ingredients:

2 egg yolks
1 cup brown sugar
1 cup milk
½ teaspoon vanilla
2 tablespoons flour
1 tablespoon butter



Directions:

Beat the egg yolks and add sugar and milk. Mix well. Melt butter in small pan and add flour. Brown flour and butter together. Put in a double boiler and add egg, sugar, and milk mixture. Cook in double boiler until thick and add vanilla. Pour into small pie crust. Put in a 400° F oven and bake just until top browns, about 5 minutes.

Green Tomato Pie

Ingredients:

5 or 6 large green tomatoes
Salt
½ to ¾ cup sugar
1 teaspoon ground cinnamon
½ teaspoon nutmeg
¼ teaspoon ground cloves
Butter
Pie dough



Directions:

Line pie pan with dough, leaving a small amount of dough for the top crust. Chop green tomatoes into fine pieces into a bowl; use all the juice from tomatoes. Sprinkle tomatoes with a bit of salt to remove the sweet taste; mix slightly. Pour into uncooked pie crust. Sprinkle sugar and spice over the mixture and dot with butter. Roll out remaining dough and cut into strips. Crisscross the pastry across the pie for top crust. Bake for about an hour in a 350° F oven.

Springfield Cashew Chicken

Ingredients:

Chicken:

3 boneless, skinless chicken breasts
2 cups all-purpose flour
2 teaspoons baking soda
1 tablespoon cornstarch
4 eggs
3 to 4 cups peanut oil

Gravy:

2 cups chicken broth
2 tablespoons oyster sauce
1 tablespoon white sugar
2 tablespoons soy sauce
½ teaspoon ground white pepper
4 tablespoons cornstarch
Cold water
1 cup cashew halves
1 tablespoon chopped scallions



Directions:

Cut chicken breasts into 1" pieces. In a shallow bowl, mix flour, baking soda, and cornstarch. In another small bowl, beat eggs. Dip chicken pieces into flour mixture, then egg, and then flour mixture again.

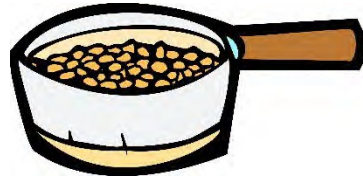
In a large saucepan over high heat, heat peanut oil and transfer coated chicken pieces to deep-fry for 3 to 4 minutes. Drain cooked chicken on paper towel-lined plate and set aside. In a medium saucepan, add chicken broth and bring to a boil. Add oyster sauce, sugar, soy sauce, and white pepper.

In a cup, mix cornstarch with a small amount of cold water. Slowly stir mixture into the broth to thicken and cook for another 5 minutes over medium-low heat. Pour finished gravy over chicken and top with cashew halves and scallions. Serve with steamed white rice.

Missouri Style BBQ Beans

Ingredients:

- ½ pound hamburger
- ½ pound bacon
- 1 medium onion
- 1 tablespoon molasses
- 1 tablespoon mustard
- ⅓ cup barbecue sauce
- ⅓ cup catsup
- ⅓ cup white sugar
- 1 cup brown sugar
- 1 can red kidney beans, drained
- 1 can lima beans
- 1 can pork beans



Directions:

Brown first 3 ingredients together. Mix molasses, mustard, barbecue sauce, catsup, and white and brown sugars; add to meat and then add beans.

Put in crockpot for about one hour on low.

Buffalo Chip Cookies

Ingredients:

2 cups butter
1 cup brown sugar
2 cups white sugar
4 eggs
1 tablespoon vanilla
1 teaspoon baking powder
2 teaspoons baking soda
1 teaspoon salt
4 cups flour
3 cups oatmeal
3 cups dry cereal
1 large bag chocolate chips
1 cup each, pecans, coconut, raisins



Directions:

Preheat oven to 350° F. Cream butter, brown sugar, and white sugar. Stir in 4 eggs and vanilla.

Sift together all dry ingredients. Add oatmeal, dry cereal, chips, nuts, coconut, and raisins.

Use ice cream scoop to scoop. Bake at 350° F for 15 minutes. Cool on a cooling rack.