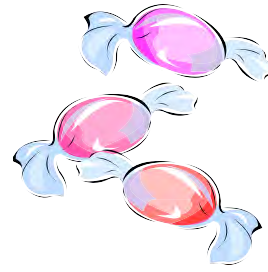


New Jersey Recipes

Taffy

Ingredients:

2 cups sugar
2 tablespoons cornstarch
1 cup light corn syrup
 $\frac{3}{4}$ cup water
2 tablespoons butter
1 teaspoon salt
1 teaspoon flavoring (such as mint, vanilla, or maple)
Food coloring (optional)



Directions:

Mix sugar and cornstarch in a saucepan. Use a wooden spoon to stir in the corn syrup, water, butter, and salt. Place the saucepan over medium heat and stir until the sugar dissolves.

Continue stirring until mixture begins to boil, then let cook, undisturbed, until it reaches about 270° F.

Remove the saucepan from the heat and add food coloring and flavoring. Stir gently, and then pour into a shallow greased cookie sheet to cool.

Grease hand with butter. Stretch (pull) the taffy until it lightens in color and becomes firm. Roll into bite-sized pieces and wrap in small squares of waxed paper.

Blueberry Cobbler

Ingredients:

3 tablespoons butter, melted
½ cup flour
2 teaspoons baking powder
½ cup milk
2 cups blueberries
¼ cup sugar
½ teaspoon salt
2 teaspoons sugar



Directions:

Spread melted butter over the bottom of a 9" glass pie plate. Cover the butter with the blueberries. In a medium-sized bowl, whisk together the flour, sugar, baking powder, and salt, and add milk. When blended, pour the batter over the blueberries. Sprinkle sugar over the batter.

Bake 45-50 minutes at 350° F, or until top is nicely browned. Serve with vanilla ice cream.

Leek and Potato Soup

Ingredients:

3 cups sliced leeks (white and tender green parts)
3 cups peeled and chopped potatoes
6 cups water
1 ½ teaspoons salt
½ cup heavy cream
½ cup sour cream for garnish,
Optional chopped chives or parsley for garnish



Directions:

Place chopped potatoes, leeks, water, and salt in a large pot and bring to a boil. Reduce heat to simmer, cover and cook for 18-20 minutes, or until leeks and potatoes are tender.

Carefully ladle into blender and puree until smooth. Return pureed mixture to pot over medium-low heat. Stir in heavy cream. Serve hot with a dollop of sour cream, chopped chives or parsley.

Cranberry Bread

Ingredients:

1 cup walnuts, about 4 ounces
1 stick butter, melted
1 cup sugar
1 egg
1 cup orange juice
3 cups flour
1 tablespoon baking powder
½ teaspoon grated orange zest
¼ teaspoon salt
1 cup cranberries

**Directions:**

Preheat oven to 350° F. Grease a 9" x 5" x 3" loaf pan. Place walnuts on a baking sheet and toast in oven until lightly browned, about 5 minutes. Coarsely chop nuts and set aside.

In a large bowl, using a handheld mixer, beat butter and sugar until light and fluffy. Add egg. Beat 1 minute. Gradually beat in juice. Add flour, baking powder, orange zest, and salt. Mix until just blended. Stir in cranberries and toasted walnuts. Spread batter into pan. Bake until top of loaf is golden and a toothpick inserted in center comes out clean, 50 to 55 minutes. Let stand for 10 minutes, remove from pan, place on a wire rack, and let loaf cool completely.

New Jersey Boardwalk Fries

Ingredients:

1 pound potatoes
Oil for frying
Salt
Malt vinegar



Directions:

Cut unpeeled potatoes into long strips. Fry in hot oil until desired doneness. Remove from oil to paper towel and generously salt. Serve in cup or cone with plenty of malt vinegar.

Disco Fries

Ingredients:

1 pound steak fries
1 cup gravy, store bought or homemade
½ cup mozzarella cheese

Directions:

Cook potatoes according to package directions (or follow recipe for Boardwalk fries above). Heat the gravy in a saucepan. To serve, top potatoes with heated gravy and sprinkle with mozzarella cheese.

New Jersey "Ripper" Hot Dogs

Ingredients:

Canola oil
Hot dogs (preferably New Jersey-made Thumann's)
Hot dog buns, steamed or toasted
Spicy mustard
Cole slaw or sauerkraut



Directions:

Heat oil in a heavy pot or deep fryer to 350° F. Carefully add hot dogs and cook until skin rips open. Place in buns and top with mustard and coleslaw or sauerkraut.

Corn, Tomato, and Basil Salad

Ingredients:

6 ears corn
2 tablespoons olive oil
6 cloves garlic, peeled and minced
¼ cup fresh basil, thinly sliced
30 cherry tomatoes, cut in half
2 teaspoons balsamic vinegar
Kosher salt and freshly ground black pepper to taste



Directions:

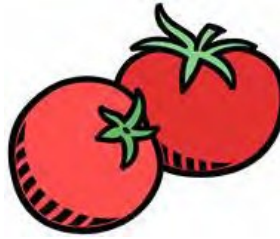
Cut corn kernels from cobs. Heat olive oil in a large skillet over medium-high heat. Add minced garlic. Sauté about 1 minute, but do not brown. Add corn kernels and sauté about 4 minutes. Remove from heat.

Add half of the sliced basil. Transfer mixture to a bowl. Cool slightly, stirring occasionally. Stir in tomatoes, vinegar, and remaining basil and salt and pepper. Cover and chill at least 3 hours.

Jersey Tomato Soup

Ingredients:

7 cups peeled, seeded, and chopped tomatoes
¾ cup chopped onion
1 cup chopped carrots
1 can chicken broth
1 tablespoon sugar
1 teaspoon salt
1 tablespoon butter
3 tablespoons flour
1 cup milk
1 teaspoon dried basil
¾ teaspoon garlic salt
½ teaspoon black pepper



Directions:

Bring the tomatoes, onion, and carrots to a boil over medium-high heat in a stockpot. Reduce heat to medium-low and simmer for 30 minutes. Stir in the chicken broth, sugar, and salt.

Melt the butter over medium-low heat in a small saucepan. Whisk in the flour, stirring until thick. Slowly whisk in the milk until smooth. Cook and stir, whisking constantly until thickened, about 5 minutes.

Stir milk mixture into the stockpot. Season with basil, garlic salt, and black pepper. Continue to simmer the soup on low to reduce and thicken, about 1 hour.