

## Ohio Recipes

### Peanut Butter Buckeyes

**Ingredients:**

1 ½ cups creamy peanut butter  
1 stick softened butter  
½ teaspoon vanilla  
3 cups powdered sugar  
3 cups semi-sweet chocolate chips  
2 teaspoons vegetable shortening

**Directions:**

In a large bowl, combine the peanut butter, butter, and vanilla. Gradually add the powdered sugar to the mix until it is well mixed.

Roll the mixture into  $\frac{3}{4}$ " balls and place on a tray lined with waxed paper. Stick a toothpick in each of the balls. Chill in the freezer for about 30 minutes.

When the peanut butter balls have set, gently melt the chocolate and shortening in the top of a double boiler, stirring frequently, until smooth.

Dip the frozen peanut butter balls in the chocolate, holding them by the toothpick. Leave a small portion of the peanut butter showing at top. Return the buckeyes to the tray. Gently remove the toothpick and smooth over the hole. Refrigerate at least two hours before serving.

# Cincinnati Chili

## Ingredients:

1 large onion, chopped  
1 pound extra-lean ground beef  
1 clove garlic, minced  
1 tablespoon chili powder  
1 teaspoon ground allspice  
1 teaspoon ground cinnamon  
1 teaspoon ground cumin  
½ teaspoon cayenne pepper  
½ teaspoon salt  
1 ½ tablespoons unsweetened cocoa  
1 (15-ounce) can tomato sauce  
1 tablespoon Worcestershire sauce  
1 tablespoon cider vinegar  
½ cup water  
1 (16-ounce) package uncooked spaghetti  
Toppings (Oyster crackers, shredded cheddar cheese, chopped onions, kidney beans)



## Directions:

In a large frying pan over medium-high heat, sauté onion, ground beef, garlic, and chili powder until ground beef is slightly cooked.

Add allspice, cinnamon, cumin, cayenne pepper, salt, unsweetened cocoa, tomato sauce, Worcestershire sauce, cider vinegar, and water. Reduce heat to low and simmer, uncovered, 1 hour 30 minutes. Remove from heat.

Cook spaghetti according to package directions and transfer onto individual serving plates.

Spoon Cincinnati Chili mixture over the cooked spaghetti and serve with toppings of your choice.

## Sauerkraut Balls

### Ingredients:

1 pound bulk sausage  
1 tablespoon chopped sweet onion  
1 cup sauerkraut, drained  
4 ounces cream cheese  
1 egg, slightly beaten  
1 tablespoon flour  
1 teaspoon dry mustard  
Sea salt  
Freshly ground pepper  
2 cups milk  
3 eggs, slightly beaten  
2 cups dry, unseasoned breadcrumbs  
Vegetable oil for frying



### Directions:

Cook the sausage and onions in a medium skillet over a medium-high heat until the sausage is just done, breaking the sausage up with a fork as it cooks. Remove from heat. Add the sauerkraut, cream cheese, egg, flour, and mustard. Add salt and pepper to taste. Mix well.

Roll into 1" balls. Place in the freezer on a plate or cookie sheet topped with wax paper until partially frozen.

In a medium bowl, combine the milk and the eggs. Dip each ball into the mixture and roll in the breadcrumbs.

Fry the ball in hot vegetable oil about 5 minutes or until golden brown. Remove from oil with a slotted spoon and drain on paper towels.

## Oven-baked Walleye

### Ingredients:

6 tablespoons milk  
2 teaspoons lime juice  
1 teaspoon Dijon mustard  
1 cup corn flake crumbs  
4 walleye fillets, cleaned and boned  
Olive oil cooking spray  
Garlic powder  
Sea salt  
Freshly ground black pepper



### Directions:

Preheat oven to 450° F. Mix together milk, lime juice, mustard, garlic powder, salt, and pepper. Place the corn flake crumbs on a plate. Dip the fish in the milk mixture and then in the cornflake crumbs, coating both sides.

Place fish on nonstick baking sheet. Spray with olive oil cooking spray. Bake until lightly brown, about 10 minutes. Turn the fish and spray the other side with olive oil cooking spray. Bake until crisp.

## Hanky Pankies

### Ingredients:

1 pound sausage  
1 pound lean ground beef  
1 tablespoon Worcestershire sauce  
½ teaspoon garlic salt  
1 pound Velveeta cheese, cut into cubes  
Cocktail size rye or pumpernickel bread

### Directions:

Brown the meat, breaking up with a fork. Drain. Add the cheese. Stir until melted and combined. Add the garlic salt and Worcestershire sauce. Season with salt and pepper. Let cool. Spread meat and cheese mixture on bread slices and place on cookie sheets. Put under the broiler until slightly brown on top and the cheese is bubbling.

# Apple Crisp

## Ingredients:

4 medium tart cooking apples, sliced (4 cups)

$\frac{3}{4}$  cup packed brown sugar

$\frac{1}{2}$  cup Gold Medal® all-purpose flour

$\frac{1}{2}$  cup quick-cooking or old-fashioned oats

$\frac{1}{3}$  cup butter or margarine, softened

$\frac{3}{4}$  teaspoon ground cinnamon

$\frac{3}{4}$  teaspoon ground nutmeg

Ice cream, if desired



## Directions:

Heat oven to 375° F. Grease the bottom and sides of 8" square pan with shortening.

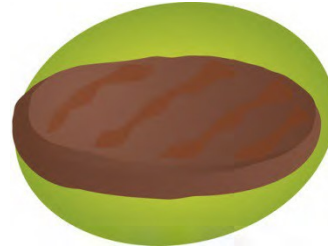
Spread apples in pan. In medium bowl, stir remaining ingredients except cream until well mixed; sprinkle over apples.

Bake about 30 minutes or until topping is golden brown and apples are tender when pierced with a fork. Serve warm with ice cream.

# Goetta

## Ingredients:

2 pounds ground pork and/or beef  
5 cups chicken or vegetable stock  
1½ cups finely chopped onion  
3 teaspoons salt  
½ teaspoon pepper  
½ teaspoon sage  
¼ teaspoon thyme  
4 bay leaves  
2½ cups steel cut oats  
½ cup cornmeal to thicken flour



## Directions:

Sauté meat and chopped onion in large saucepan until meat is brown. Season with salt, pepper, and spices; stir to mix. Add the chicken or vegetable stock and heat until boiling.

Add the oats, stir, reduce heat, and cook slowly, stirring occasionally, one hour or until thickened. If too thin, add cornmeal as necessary to achieve desired consistency.

Spoon the mixture into lightly greased loaf pans and cool. Refrigerate overnight.

Form mixture into patties. Dredge in flour. Fry in a small amount of hot fat. Brown each side until crisp and golden. Serve with eggs or use in a sandwich.