

Rhode Island Recipes

Johnnycakes

Ingredients:

1 cup white cornmeal
1 teaspoon granulated sugar
½ teaspoon kosher salt
1 tablespoon butter, plus extra for serving
Maple syrup

**Directions:**

Preheat a frying pan or griddle over low-medium heat. In a large bowl, combine the corn meal, sugar, and salt.

In a microwave-safe bowl or measuring cup, or on the stovetop, bring 1 ½ cups water to a boil and pour into the cornmeal mixture. Combine with a whisk. Melt the butter in the preheated pan and drop the cornmeal mixture by tablespoon into the pan.

Flatten each one slightly. Let the johnnycakes cook until they are browned and crispy on the bottom. Flip and cook for 5 minutes more to crisp the other side. Serve hot, with butter and maple syrup.

Rhode Island Coffee Cabinet

Ingredients:

½ cup cold milk
¼ cup coffee syrup
8 medium scoops coffee ice cream, softened

**Directions:**

Place the milk and syrup in a blender and mix thoroughly. Add the ice cream and blend until the mixture is well-blended and thick. Pour into a chilled glass and serve at once.

Clam Cakes

Ingredients:

1 cup all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
1 egg
½ cup clam juice
4 tablespoons whole milk
6 ounces chopped clams or quahogs with juice
Oil for deep frying



Directions:

Sift together the dry ingredients and set aside. Drain clams and reserve ½ cup juice.

In a medium bowl, mix egg, clam juice, and milk. Stir in clams. Add dry ingredients, a little at a time, stirring well until the mixture is well blended.

Drop by tablespoonfuls into hot oil. Fry until brown. Drain on paper towels.

Rhode Island Stuffies

Ingredients:

10 pounds quahogs
1 large yellow onion, chopped fine
2 tablespoons minced garlic
1 cup butter
1 ½ cups breadcrumbs
Freshly ground black pepper
Paprika
Dried parsley flakes
Lemon wedges and hot pepper sauce



Directions:

Rinse the quahogs with cold water to remove any sand. In a large stockpot, combine the quahogs with about 1" of water. Over high heat, cook the quahogs until all the shells have opened. Remove the open quahogs from the pot so they can cool. Discard any quahogs that do not open. Save the quahog broth in the pot. Remove the meat from each quahog. Clean the quahog shells and set aside.

In a large saucepan, cook the onion and garlic in ½ cup butter until tender.

Using a food processor, grind the quahog meat. Combine the ground quahog meat with the cooked onion and garlic and the breadcrumbs. Season to taste with pepper. Strain the quahog broth through cheesecloth. Add the strained broth to the quahog meat mixture. Mix well.

Preheat oven to 325° F. Stuff the clean quahog shells with the quahog meat mixture. Sprinkle each stuffed quahog with a little paprika and parsley flakes. Add a small pat of butter to the top of each stuffed quahog. Bake the stuffed quahogs on a baking sheet for 20 minutes. Serve with lemon wedges and hot pepper sauce.

Hot Wieners

Ingredients:

¼ cup butter, cubed
1 medium onion, finely chopped
1 tablespoon Worcestershire sauce
2 tablespoons paprika
2 tablespoons chili powder
3 teaspoons ground cumin
1 teaspoon ground mustard
¾ teaspoon ground cinnamon
½ teaspoon ground allspice
1 pound ground beef
¼ cup water
8 hot dogs
8 hot dog buns, split and warmed
Toppings: yellow mustard, finely chopped onion and celery salt



Directions:

In a large skillet, heat butter over medium heat. Add onion; cook and stir 3-4 minutes or until tender. Stir in Worcestershire sauce and seasonings.

Add beef and cook 6-8 minutes or until no longer pink, breaking into crumbles. Stir in water and bring to a boil. Reduce heat; simmer, uncovered, 30 minutes.

In a large skillet, cook hot dogs over medium heat 8-10 minutes or until lightly browned, turning occasionally. Serve in buns with meat sauce and toppings.