

Utah Recipes

Utah Fry Sauce

Ingredients:

- 1 cup mayonnaise
- ½ cup ketchup
- ½ teaspoon onion powder
- 3 teaspoons pickle juice



Directions:

Mix all ingredients together in a small bowl. Serve with French fries.

Green Jell-O Salad

Ingredients:

- 1 (3-ounce) box lime Jell-O
- 2 cups boiling water
- 1 (20-ounce) can crushed pineapple
- 8 ounces cream cheese, room temperature
- 8 ounces whipped topping
- Chopped nuts (optional)



Directions:

Dissolve Jell-O in boiling water. In another bowl, combine cream cheese and crushed pineapple until smooth.

Add cream cheese mixture to Jell-O mixture. Put in fridge until thick (3-4 hours). Fold in whipped topping. Keep refrigerated. Sprinkle nuts on top (optional).

Honey Cupcakes

Ingredients:

½ cup unsalted butter, room temperature

¾ cup sugar

2 eggs

1 ½ cups all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

½ cup buttermilk

¼ cup honey

1 teaspoon vanilla extract



Directions:

Preheat oven to 350° F and line 12-cup muffin pan with cupcake liners. In medium bowl, mix dry ingredients. Set aside.

In small bowl, mix buttermilk, honey and vanilla extract. Set aside.

Beat butter and sugar on medium speed until combined. Add eggs, one at a time, beating well after each addition.

Gradually add the dry and wet ingredients, alternating, starting and ending with dry ingredients and mix until combined.

Fill cupcake liners about $\frac{2}{3}$ full. Bake for 18-20 minutes, until toothpick inserted into cupcake comes out clean. Let cupcakes cool in pans for 5 minutes, then remove to wire rack to finish cooling. Frost when cool. (See below for frosting recipe).

For frosting:

¾ cup unsalted butter, room temperature
4 ounces cream cheese, softened
3 cups confectioners' sugar
3 tablespoons honey

Directions:

Beat butter and cream cheese until combined. Gradually add confectioners' sugar and continue mixing. Mix in honey. Place the icing in a piping bag fitted with a round decorating tip and swirl the frosting on top of the cooled cupcake, going in a circular motion.

Funeral Potatoes

Ingredients:

1 (8-ounce) container sour cream
1 can cream of chicken soup
½ cup butter, melted
2-pound package frozen, diced hash browns
1 cup Monterrey Jack shredded cheese
½ cup chopped onions
¼ teaspoon salt
¼ teaspoon pepper
½ cup breadcrumbs
¼ cup melted butter

**Directions:**

Preheat oven to 350° F. Combine sour cream, cream of chicken, and melted butter in a large bowl. Add hash browns, grated cheese, and chopped onions. Stir well. Add a shake of salt and pepper.

Pour into a 9"x 13" pan. Cover with buttered breadcrumbs. Bake for 60 minutes.

Dutch Oven Pot Roast

Ingredients:

Salt and freshly ground black pepper
3 to 5-pound chuck roast
1 or 3 tablespoons olive oil
2 whole onions, peeled and halved
6 to 8 whole carrots, unpeeled, cut into 2" pieces
1 cup red wine
3 cups beef broth
2 or 3 sprigs fresh rosemary
2 or 3 sprigs fresh thyme



Directions:

Season the roast with salt and pepper. Heat the olive oil in large pot or Dutch oven over medium-high heat. Add the halved onions to the pot, browning them on both sides. Remove the onions to a plate.

Add carrots to pot and cook until slightly browned. Remove the carrots and place with the onions.

Add more olive oil to the pot. Sear the meat for about a minute on all sides until it is brown all over. Remove the roast and tent with foil.

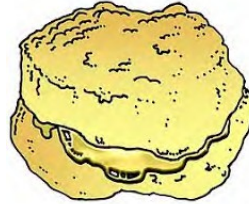
Deglaze the pot with either red wine or beef broth (about 1 cup), scraping up the brown bits on the bottom. Place the roast and vegetables back into the pot and add enough beef stock to cover the meat halfway. Add the fresh herbs.

Put the lid on and cook on low-medium heat for 4-5 hours.

Utah Scones

Ingredients:

½ cup warm water
½ teaspoon sugar
2 tablespoons yeast
1 ½ cups warm milk
2 tablespoons vegetable oil
3 teaspoons sugar
¼ cup water
2 teaspoons salt
4 to 5 cups flour



Directions:

Dissolve sugar and yeast in warm water and set aside. Add oil, sugar, yeast mixture, and ¼ cup water to scalded milk.

Mix flour and salt together. Add enough flour to make a soft dough and let sit for 5 minutes. Knead lightly again and roll to about 1" thick on floured board. Let it sit for 3 to 5 minutes. Cut into triangles and fry in hot oil turning once.