

Virginia Recipes

Oyster and Spinach Chowder

Ingredients:

2 ½ dozen freshly-shucked oysters and their liquid
1 ½ cups clam juice
½ cup water
1 tablespoon butter
1 tablespoon extra-virgin olive oil
1 cup diced onion
1 large clove garlic, minced
2 cups diced potatoes
1 ½ cups heavy cream
6 ounces baby spinach leaves, thick stems discarded
Salt and pepper, to taste

**Directions:**

Combine the oyster liquid, clam juice, and water. Set aside.

In a medium soup pot over medium heat, sauté the onion in the butter and olive oil until soft. Add the garlic and sauté for about 30 seconds more.

Add the reserved broth and potatoes to the pot. Bring to a boil and then simmer until the potatoes are tender, about 10 minutes.

Add the cream, bring back up to a simmer, and stir in the spinach. Cook until the spinach just barely wilts, and then add the oysters and any accumulated juices. Bring back to a simmer again and simmer for 3 to 4 minutes, until the oysters are just done. Season to taste with salt and pepper and serve.

Blue Crab Fritters

Ingredients:

½ cup corn meal
½ cup flour
1 tablespoon baking powder
½ cup buttermilk
1 clove garlic, minced
1 onion, minced
¼ cup parsley, minced
1 teaspoon hot sauce
1 teaspoon Old Bay seasoning
1 Egg
1 pound lump blue crab meat
Canola oil for frying



Directions:

In a large bowl, stir together the dry ingredients; add the milk and egg, mixing until smooth. Fold in the crab.

Heat the oil in a heavy saucepan or deep fryer to 375° F. Drop batter by the tablespoonful into the hot oil. Fry 2 to 3 minutes until golden brown, turning once if needed.

Drain on paper towels. Serve hot.

Peanut Pie

Ingredients:

1 egg, beaten
1/3 cup creamy peanut butter
1/3 cup white sugar
1/3 cup light corn syrup
1/3 cup dark corn syrup
1/3 cup butter, melted
1 teaspoon vanilla extract
1 cup salted peanuts
1 (9") unbaked pie crust



Directions:

Preheat oven to 375° F. In a mixing bowl, blend eggs, peanut butter, sugar, light and dark corn syrups, butter, and vanilla. Fold in peanuts and pour into pie crust. Bake 30 to 35 minutes or until set. Remove from oven and cool; serve with ice cream or whipped cream if desired.

Brunswick Stew

Ingredients:

4 tablespoons butter
3 cloves garlic, minced
1 large yellow onion, finely chopped
1 (15-ounce) can fire roasted tomatoes, undrained
4 cups chicken stock
1 1/2 cups barbecue sauce
1 tablespoon Worcestershire sauce
1 tablespoon brown sugar
1/4 teaspoon cayenne pepper
1 1/2 pounds smoked pulled pork or chicken
8 ounces frozen corn
8 ounces frozen lima beans
Salt and pepper, to taste



Directions:

Melt butter in a large Dutch oven over medium-high heat. Once melted, add the garlic and onions and sauté until soft, about 5 minutes.

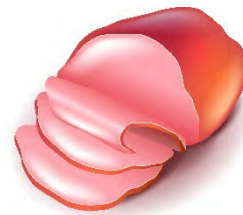
Stir in tomatoes, chicken stock, barbecue sauce, Worcestershire, brown sugar, cayenne, smoked pork, lima beans, corn, and salt and pepper.

Bring the mixture to a boil and then reduce to a simmer. Cook over medium-low heat for 1 ½ hours, stirring occasionally.

Honey Glazed Ham

Ingredients:

- 1 bone-in shank ham
- 4 cups water
- ½ cup honey
- ½ cup brown sugar
- 1 tablespoon liquid smoke flavoring
- 2 tablespoons Worcestershire sauce
- 1 pinch ground cloves

**Directions:**

Preheat oven to 275° F. Place ham in a roasting pan. Pour in water to a 2" depth. Cover with a tight-fitting lid.

Bake for 6 to 8 hours in the preheated oven. Remove from the oven, pour off drippings and reserve. Skim fat from the top of the drippings, and discard.

In a small bowl, mix one cup of the drippings with honey, brown sugar, liquid smoke, Worcestershire sauce, and cloves. Pour this over the ham, cover, and return to the oven. Bake for another 30 to 60 minutes in the preheated oven. Let stand for 10 minutes before serving.

Marble Cake

Ingredients:

2 cups cake flour
2 teaspoons baking powder
½ teaspoon salt
1 cup butter, at room temperature
1 ½ cups sugar
8 egg yolks, room temperature
¾ cup whole milk, at room temperature
2 teaspoons vanilla extract
2 tablespoons butter, melted
¼ cup cocoa



Frosting:

1 ½ cups butter, at room temperature
4 cups powdered sugar
¾ cup cocoa powder
4 tablespoons heavy whipping cream
2 teaspoons vanilla extract
Salt

Directions:

Heat oven to 350° F. Butter two 8” round cake pans and add a piece of parchment to the bottom of the pans.

Sift together cake flour, baking powder, and salt in a medium bowl and set aside. In the bowl of a stand mixer with whisk attachment, cream together butter and sugar on medium-high until light and fluffy, at least 3 minutes.

Lower speed to medium and add egg yolks, one at a time, whisking after each addition. With the mixer on low, add milk and vanilla and fully incorporate. Remove bowl from mixer and fold flour mixture into butter mixture. Mix until just combined.

In a small bowl add the melted butter and cocoa and mix until combined. Add $\frac{3}{4}$ cup of the yellow cake batter into the cocoa/butter mixture and fold together.

Now add $\frac{3}{4}$ cup yellow cake batter to each cake pan and smooth out. Divide the chocolate batter evenly between the two pans by dropping spoonfuls into the yellow batter.

Divide the remaining yellow cake batter between the pans and smooth out as much as possible without mixing. Take a clean table knife and make a swirling pattern throughout the cake to gently achieve the marble effect.

Bake for 20-30 minutes or until an inserted toothpick comes out clean. Cool for about 10 minutes, and then turn out onto wire rack.

In the bowl of an electric stand mixer, fitted with whisk attachment whisk butter and sugar on medium-high speed about 5 minutes. With the mixer off, add in cocoa powder, vanilla and salt. Turn mixer on low and blend for about 30 seconds. One tablespoon at a time, add in heavy cream.

Once all cream has been added, turn the mixer on medium-high to high, and whisk for 3-5 minutes or until mixture is lighter and fluffier. Place one layer of cooled marble layer on cake stand. Cover in about $\frac{1}{2}$ cup (can use more if desired) chocolate buttercream and smooth out with a spatula. Gently set other marble cake layer on top and frost top and sides.