

Wisconsin Recipes

State Fair Cream Puffs

Ingredients:

1 cup water
½ cup butter
¼ teaspoon salt
1 cup all-purpose flour
4 eggs
1 tablespoon milk
1 egg yolk, lightly beaten
1 cup heavy whipping cream
¼ cup confectioners' sugar
½ teaspoon vanilla extract
Additional confectioners' sugar



Directions:

In a large saucepan, bring the water, butter, and salt to a boil over medium heat. Add flour all at once and stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth and shiny.

Drop by ¼ cupfuls 3" apart onto greased baking sheets. Combine milk and egg yolk; brush over puffs. Bake at 400° F for 30-35 minutes or until golden brown. Remove to wire racks. Immediately cut a slit in each for steam to escape; cool.

In a large bowl, beat cream until it begins to thicken. Add sugar and vanilla; beat until almost stiff. Split cream puffs; discard soft dough from inside. Fill cream puffs just before serving. Dust with confectioner's sugar.

Beer Battered Cheese Curds

Ingredients:

Corn oil for frying

¼ cup milk

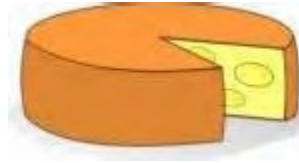
1 cup flour

¾ cup beer

½ teaspoon salt

2 eggs

2 pounds fresh cheese curds



Directions:

Heat oil in a large fryer to 375° F. Whisk together milk, flour, beer, salt, and eggs. Place cheese curds in batter 6-8 at a time, stirring to coat.

Use a slotted spoon to pull them from the batter, shaking off excess. Deep fry the curds until golden brown. Drain on paper towels.

Wisconsin Fish Boil

Ingredients:

6 medium potatoes

6 onions, peeled

1 cup salt

4 pounds fresh fish steaks

Drawn butter, parsley, lemon



Directions:

Bring 5 quarts water to a boil. Place potatoes in a basket and lower into boiling water. Add onions and salt. Cover and boil on medium heat for 18 minutes.

Add fish. Cover and boil about 12 minutes. Cook fish only until it can be flaked easily with a fork. Drain and serve with drawn butter, parsley and lemon.

Wisconsin Chicken Booyah

Ingredients:

1 whole roasting chicken, cut into quarters
1 pound beef stew meat, bones included
1 pound pork stew meat, bones included
2 large onions, chopped and divided
4 quarts water, divided
6 carrots, diced
6 potatoes, peeled and diced
1 cup fresh or frozen peas
1 small bunch celery, diced
1 (28-ounce) can whole tomatoes, undrained and cut up
Salt and freshly ground black pepper to taste



Directions:

In a large soup pot or cast iron Dutch oven over medium heat, add chicken, beef, pork, ½ of chopped onions, and 2 quarts water; cover and bring to a boil, Reduce heat to low and simmer 20 to 30 minutes until chicken is tender and the meat falls from the bone; remove chicken from the pot to a large bowl and set aside to cool (when cool, take meat from the bones and cut into pieces). Refrigerate cooked chicken until ready to use.

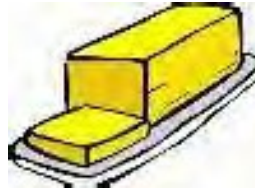
Continue to cook beef and pork approximately 1 ½ to 2 hours or until tender. Remove beef and pork from the pot to a large bowl and let cool. When cool, take the meat from the bones and cut into pieces. Refrigerate beef and pork until ready to use.

Strain the stock, place in refrigerator, and let cool. When cool, remove fat from surface of stock. Return cooled and strained stock to soup pot. Add remaining 2 quarts water; bring to a boil. Reduce heat to low and add remaining onions, carrots, and potatoes; simmer 10 to 15 minutes or until vegetables are tender. Add chicken, beef, pork, peas, celery, tomatoes, salt and peppers; simmer until thoroughly heated. Serve in large soup bowls.

Butter Burger

Ingredients:

1 stick butter
1 onion chopped
Kosher salt and ground pepper
1 pound ground beef sirloin
6 soft hamburger buns, split



Directions:

Preheat the broiler. Melt 2 tablespoons butter in a large cast iron skillet over medium heat. Add the onions and cook until translucent. Add $\frac{1}{3}$ cup water, cover and continue cooking until the onions are golden brown. Season with salt and pepper. Transfer the onions to a bowl and wipe out the skillet.

Divide the meat into 6 patties. Heat the skillet over high heat. Add the patties to the hot skillet and season with salt and pepper. Cook, flipping once, until well done. Toast the buns under the broiler. Put the patties on the bottom buns and top each with $\frac{1}{4}$ cup of onions. Smear 2 tablespoons butter on the cut side of each top bun, then put on top of the burgers. Serve immediately.

Cherry Pie

Ingredients:

1 $\frac{1}{4}$ cups sugar
 $\frac{1}{3}$ cup cornstarch
1 cup cherry juice blend
4 cups fresh cherries, pitted
 $\frac{1}{2}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{1}{4}$ teaspoon almond extract
2 cups flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{2}{3}$ cup shortening
4 to 7 tablespoons cold water



Directions:

In a large saucepan, combine sugar and cornstarch; gradually stir in cherry juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Add the cherries, cinnamon, nutmeg, and almond extract; set aside.

In a large bowl, combine flour and salt; cut in shortening until crumbly. Gradually add cold water, tossing with a fork until a ball forms. Divide pastry in half so that one ball is slightly larger than the other.

On a lightly floured surface, roll out larger ball to fit a 9" pie plate. Transfer pastry to pie plate; trim even with edge of plate. Add cherry pie filling. Roll out remaining pastry and make a lattice crust. Trim, seal, and flute edges.

Bake at 425° F for 10 minutes. Reduce heat to 375° F; bake 45-50 minutes longer or until crust is golden brown. Cool on a wire rack.

Polonia Medley

Ingredients:

1 cup onion, sliced
3 pounds kielbasa
1 cup bell pepper strips
3 tablespoons pine nuts
3 tablespoons raisins
2 cups crushed tomatoes
1 cup heavy cream
8 ounces wide noodles or dumplings, cooked
Fresh mint

**Directions:**

Sauté onion and kielbasa (cut into 1" sections) until lightly browned. Add bell pepper strips, pine nuts, and raisins. Stir and add crushed tomatoes. Simmer covered 30 minutes. Add cream and gently stir. Serve over noodles or dumplings and garnish with mint.

Wisconsin Cassoulet

Ingredients:

1 pound dry navy beans
4 celery tops
1 bay leaf
2 sprigs parsley
 $\frac{3}{4}$ cup chopped celery
1 cup chopped onion
 $\frac{3}{4}$ cup chopped carrots
1 teaspoon thyme
 $\frac{1}{4}$ teaspoon savory
 $\frac{1}{3}$ cup maple syrup
2 teaspoons salt
 $\frac{1}{4}$ pound hickory smoked bacon, chopped
2 chicken breasts, skinned, boned and cubed
1 small pork tenderloin, cubed
3 cups chicken broth
3 garlic cloves, minced
1 can stewed tomatoes
2 tablespoons chopped parsley
 $\frac{1}{4}$ teaspoon dry mustard
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ teaspoon cracked pepper
 $\frac{1}{2}$ cup breadcrumbs
 $\frac{1}{2}$ pound smoked kielbasa, cubed



Directions:

Soak beans overnight; drain. Put beans in soup pot and add water to cover. Add celery tops, bay leaves and parsley and simmer for 30 minutes. Brown the cubed pork and chicken in 4 tablespoons chopped bacon. Set the browned meat aside. Brown celery, carrots, and onion in $\frac{1}{2}$ cup chopped bacon. Add the browned meat and vegetables with drippings to beans. Add remaining ingredients, except for Kielbasa. Simmer for 1 hour. Add Kielbasa and stir. Continue simmering for 2 hours. Sprinkle breadcrumbs over top, pushing down into soup with spoon. Simmer for 30 minutes.