

# 27 OLD-FASHIONED STATE RECIPES

that don't compromise on flavor

27K followers



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# Table of Contents

Introduction

Kentucky

2.1 Kentucky Hot Brown

2.2 Non-Alcoholic Bourbon Balls

2.3 Kentucky Burgoo

Louisiana

3.1 Jambalaya

3.2 Crawfish Étouffée

3.3 Beignets

Iowa

4.1 Iowa Loose Meat Sandwich (Maid-Rite)

4.2 Sweet Corn Pudding

4.3 Dutch Letters

Pennsylvania

5.1 Shoofly Pie

5.2 Pennsylvania Dutch Chicken Pot Pie

5.3 Philly Cheesesteak

Vermont

6.1 Vermont Maple Custard Pie

6.2 Cheddar Apple Pie

6.3 Vermont Common Crackers with Cheese

Kansas

7.1 Kansas City-Style BBQ Ribs

7.2 Bierocks

7.3 Chicken Fried Steak

Missouri

8.1 St. Louis-Style Gooey Butter Cake

8.2 Toasted Ravioli

8.3 Missouri Burnt Ends

Mississippi

9.1 Mississippi Mud Pie

9.2 Comeback Sauce

9.3 Southern Fried Catfish

Tennessee

10.1 Nashville Hot Chicken

10.2 Memphis-Style Dry Rub Ribs

10.3 Tennessee Stack Cake

Conclusion

About DishTastes

Acknowledgments



## INTRODUCTION

# Hi, DishTastes Community.

Welcome to 27 Old-Fashioned State Recipes! We're thrilled to bring you a delightful collection of time-honored dishes that represent the rich culinary heritage of the United States. From the Southern charm of Mississippi Mud Pie to the heartiness of Kentucky Burgoo, this collection highlights beloved recipes from each state, showcasing the diverse and delicious flavors that define American cuisine.

At DishTastes, our passion is to connect you with the heart and soul of home cooking. Each recipe has been carefully selected to not only honor traditional cooking methods but also to make these classic dishes accessible for you to recreate in your own kitchen. Whether you're a seasoned cook or a kitchen novice, our easy-to-follow instructions are designed to help you create mouthwatering meals that bring joy to your table.

We believe that food is more than just sustenance; it's a way to gather loved ones, share stories, and create lasting memories. By exploring these recipes, you'll discover the unique tastes and cooking styles that make each state's cuisine special. So, gather your ingredients, roll up your sleeves, and get ready to embark on a culinary journey across America.

Enjoy these timeless recipes, and may each dish bring warmth and satisfaction to you and your loved ones. Happy cooking and bon appétit!



A close-up photograph of a white bowl filled with yogurt, topped with granola, fresh strawberries, and blueberries. The bowl is set on a light blue plate. In the background, there are more strawberries and a stack of white plates. A teal-colored graphic overlay with a white border is centered over the image, containing the text.

**27-RECIPES**  
**OLD-FASHIONED**  
**STATE**



# 1. KENTUCKY HOT BROWN

## Ingredients:

- 4 slices of bread
- 4 slices turkey breast
- 4 slices turkey bacon
- 2 cups Mornay sauce
- 1/2 cup grated Parmesan cheese



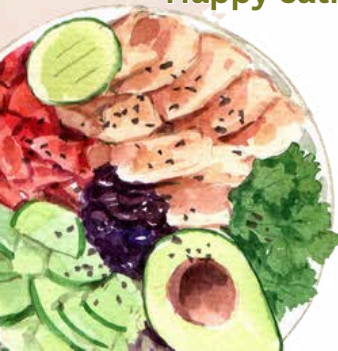
## Instructions:

1. Toast bread and place on a baking dish.
2. Top each slice with turkey and turkey bacon.
3. Pour Mornay sauce over the top and sprinkle with Parmesan cheese.
4. Broil until bubbly and golden.



**Happy eating!**

*By DishTastes*





# Kentucky Hot Brown



## 2. NON-ALCOHOLIC BOURBON BALLS

### Ingredients:

- 1 cup crushed vanilla wafers
- 1 cup chopped pecans
- 1 cup powdered sugar
- 2 tbsp honey
- 2 tbsp water

### Instructions:

1. Mix all ingredients until well combined.
2. Roll into small balls and refrigerate until firm.

**Happy eating!**

*By DishTastes*



# Non-Alcoholic Bourbon Balls





### 3. KENTUCKY BURGEOO

#### Ingredients:

- 1 lb chicken, cut into pieces
- 1 lb beef stew meat
- 1 lb beef or turkey (substitute for pork)
- 2 cups corn
- 2 cups green beans
- 4 cups beef broth
- 1 cup barbecue sauce

#### Instructions:

1. Brown meat in a large pot, then remove.
2. Sauté onions and garlic, then add meat back in.
3. Add broth and bring to a boil.
4. Add vegetables and barbecue sauce.
5. Simmer until meat is tender.

Happy eating!

By DishTastes





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# Kentucky Burgoo

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## 4. JAMBALAYA

### Ingredients:

- 1 lb chicken, diced
- 1 lb shrimp, peeled
- 1 lb turkey sausage (substitute for regular sausage)
- 1 cup rice
- 1 onion, chopped
- 1 bell pepper, chopped
- 2 cups chicken broth
- 1 can diced tomatoes

### Instructions:

1. Sauté chicken, turkey sausage, and vegetables until cooked.
2. Add rice, broth, and tomatoes.
3. Simmer until rice is tender and liquid is absorbed.

**Happy eating!**

*By DishTastes*





# Jambalaya





## 5. CRAWFISH ÉTOUFFÉE

### Ingredients:

- 1 lb crawfish tails
- 1/4 cup butter
- 1/4 cup flour
- 1 onion, chopped
- 1 bell pepper, chopped
- 2 cups chicken broth
- 1 tsp paprika

### Instructions:

1. Make a roux with butter and flour.
2. Add onions and bell pepper and cook until tender.
3. Stir in crawfish and broth.
4. Simmer until thickened.

**Happy eating!**

*By DishTastes*





## Crawfish Étouffée



## 6. BEIGNETS

### Ingredients:

- 1 cup warm water
- 1/4 cup sugar
- 1 packet yeast
- 1 egg
- 3 cups flour
- Powdered sugar for dusting

### Instructions:

1. Dissolve yeast in warm water and sugar.
2. Mix in egg and flour to form a dough.
3. Roll out dough and cut into squares.
4. Fry in hot oil until golden.
5. Dust with powdered sugar.

**Happy eating!**

*By DishTastes*



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**Beignets**





## 7. IOWA LOOSE MEAT SANDWICH (MAID-RITE)

### Ingredients:

- 1 lb ground beef
- 1 onion, chopped
- 1/2 cup beef broth
- 1 tbsp mustard
- 1 tbsp vinegar
- Burger buns

### Instructions:

1. Brown beef and onion in a skillet.
2. Stir in beef broth, mustard, and vinegar.
3. Simmer until mixture thickens.
4. Serve on buns.

Happy eating!



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**Iowa Loose Meat Sandwich  
(Maid-Rite)**



## 8. SWEET CORN PUDDING

### Ingredients:

- 2 cups corn kernels
- 1 cup milk
- 1/2 cup sugar
- 1/4 cup butter, melted
- 3 eggs

### Instructions:

1. Preheat oven to 350°F.
2. Mix all ingredients and pour into a baking dish.
3. Bake until set.

**Happy eating!**

*By DishTastes*





**Sweet Corn Pudding**



## 9. DUTCH LETTERS

### Ingredients:

- 1 sheet puff pastry
- 1 cup almond paste
- 1 egg, beaten


### Instructions:

1. Roll out pastry and cut into shapes.
2. Spread almond paste on one half and fold over.
3. Brush with beaten egg and bake until golden.

**Happy eating!**

*By DishTastes*





**Dutch Letters**

## 10. SHOOFLY PIE

### Ingredients:

- 1 pie crust
- 1 cup molasses
- 1 cup sugar
- 1/2 cup flour
- 1/4 cup butter

### Instructions:

1. Preheat oven to 375°F.
2. Mix molasses, sugar, flour, and butter to make filling.
3. Pour into pie crust and bake until set.

**Happy eating!**

*By DishTastes*



# Shoofly Pie



## 11. PIEPENNSYLVANIA DUTCH CHICKEN POT PIE

### Ingredients:

- 2 cups cooked chicken, diced
- 2 cups chicken broth
- 1 cup peas
- 1 cup carrots
- 1 pie crust

### Instructions:

1. Combine chicken, broth, and vegetables in a baking dish.
2. Top with pie crust.
3. Bake until crust is golden.

**Happy eating!**

*By DishTastes*



# Pennsylvania Dutch Chicken Pot Pie





## 12. PHILLY CHEESESTEAK

### Ingredients:

- 1 lb beef steak, thinly sliced
- 1 onion, sliced
- 1 bell pepper, sliced
- 4 slices provolone cheese
- Hoagie rolls

### Instructions:

1. Sauté beef, onions, and peppers until cooked.
2. Place in hoagie rolls and top with cheese.
3. Melt cheese under broiler.

**Happy eating!**



*By DishTastes*





# Philly Cheesesteak





## 13. VERMONT MAPLE CUSTARD PIE



### Ingredients:

- 1 pie crust
- 1 cup maple syrup
- 1 cup milk
- 3 eggs
- 1 tsp vanilla



### Instructions:

1. Preheat oven to 350°F.
2. Whisk together syrup, milk, eggs, and vanilla.
3. Pour into pie crust and bake until set.



**Happy eating!**



*By DishTastes*





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# Vermont Maple Custard Pie

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## 14. CHEDDAR APPLE PIE

### Ingredients:

- 1 pie crust
- 4 apples, peeled and sliced
- 1 cup sugar
- 1/2 cup shredded cheddar cheese

### Instructions:

1. Preheat oven to 375°F.
2. Mix apples with sugar and place in pie crust.
3. Sprinkle cheese on top and bake until golden.

**Happy eating!**

*By DishTastes*



## Cheddar Apple Pie







## 15. VERMONT COMMON CRACKERS WITH CHEESE



### Ingredients:

- 1 cup flour
- 1/2 cup butter
- 1/2 cup shredded cheddar cheese

### Instructions:


1. Mix flour and butter to form a dough.
2. Roll out and cut into shapes.
3. Bake until crisp and golden.



**Happy eating!**



*By DishTastes*



**Vermont Common Crackers  
with Cheese**



## 16. KANSAS CITY-STYLE BBQ RIBS

### Ingredients:

- 2 lbs beef ribs
- 1 cup BBQ sauce
- Seasoning

### Instructions:

1. Rub ribs with seasoning.
2. Bake at 300°F for 2.5 hours.
3. Brush with BBQ sauce and grill for additional flavor.

**Happy eating!**



*By DishTastes*





# Kansas City-Style BBQ Ribs





## 17. BIEROCKS

### Ingredients:

- 1 lb ground beef
- 1 cup sauerkraut
- 1 onion, chopped
- 1 package yeast dough

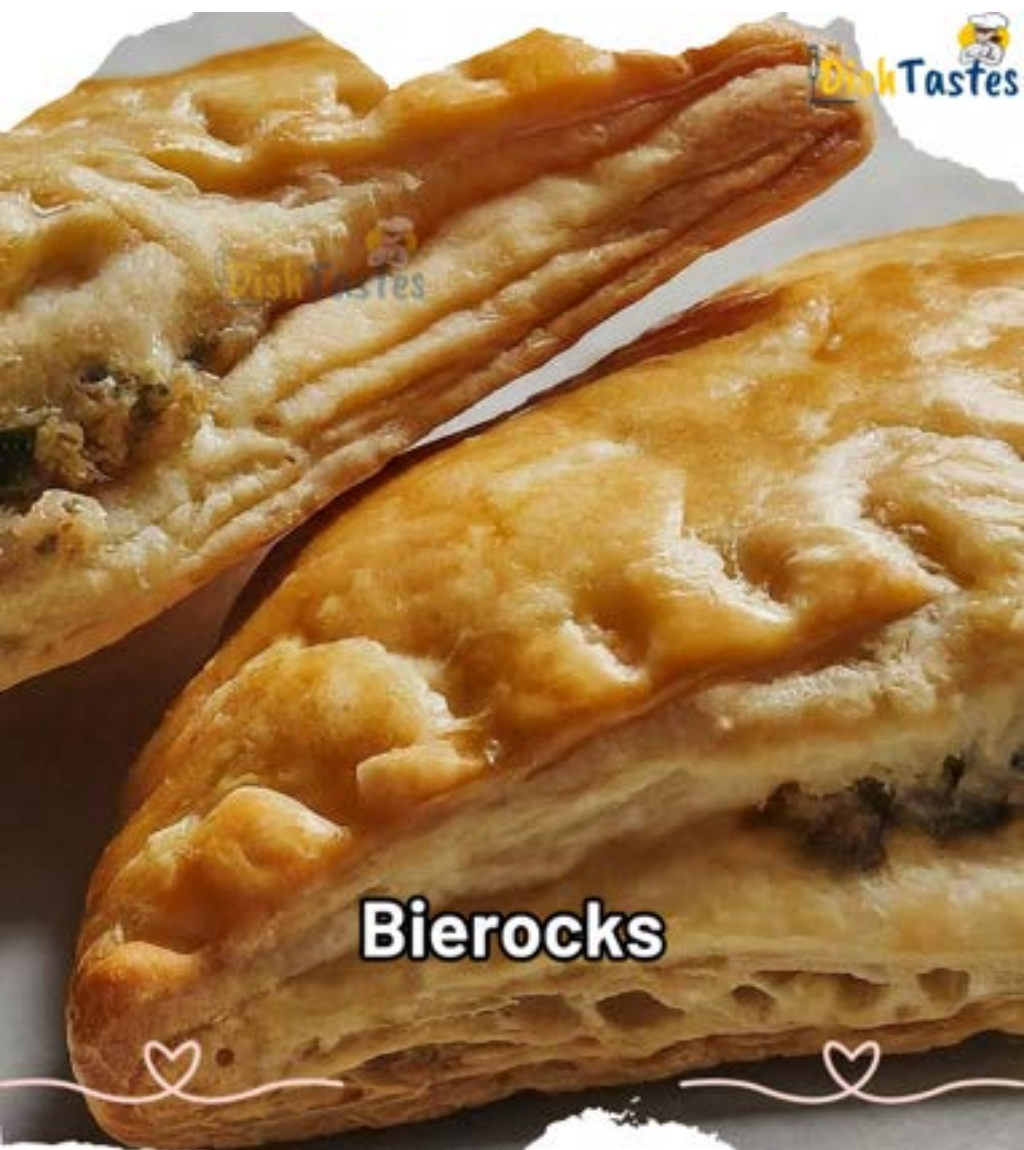
### Instructions:

1. Cook beef with onion until browned.
2. Mix in sauerkraut.
3. Fill dough squares with filling, fold, and bake until golden.

Happy eating!

By DishTastes





# Bierocks





## 18. CHICKEN FRIED STEAK



### Ingredients:

- 4 beef cube steaks
- 1 cup flour
- 2 eggs, beaten
- 1 cup milk
- Oil for frying



### Instructions:

1. Dredge steaks in flour, dip in egg mixture, and coat with flour again.
2. Fry in hot oil until crispy and cooked through.



**Happy eating!**



*By DishTastes*





## Chicken Fried Steak





## 19. ST. LOUIS-STYLE GOOEY BUTTER CAKE

### Ingredients:

- 1 cake mix
- 1 egg
- 1/2 cup butter
- 1 package cream cheese
- 2 cups powdered sugar

### Instructions:

1. Mix cake mix, egg, and butter to form a crust.
2. Beat cream cheese with powdered sugar and spread over the crust.
3. Bake until set.

**Happy eating!**



*By DishTastes*





# St. Louis-Style Gooey Butter Cake



## 20. TOASTED RAVIOLI

### Ingredients:

- 1 package frozen ravioli
- 1 cup bread crumbs
- 1/2 cup grated Parmesan cheese
- Oil for frying

### Instructions:

1. Coat ravioli with bread crumbs and Parmesan cheese.
2. Fry in hot oil until crispy and golden.

**Happy eating!**

*By DishTastes*





## Toasted Ravioli



## 21. MISSOURI BURNT ENDS

### Ingredients:

- 2 lbs beef brisket
- 1 cup BBQ sauce
- Seasoning

### Instructions:


1. Rub brisket with seasoning and cook until tender.
2. Cut into chunks, toss with BBQ sauce, and bake until caramelized.

**Happy eating!**



*By DishTastes*





**Missouri Burnt Ends**

## 22. MISSISSIPPI MUD PIE

### Ingredients:

- 1 pie crust
- 1 cup chocolate chips
- 1/2 cup butter
- 1 cup powdered sugar
- 2 eggs

### Instructions:

1. Melt chocolate and butter together.
2. Beat in sugar and eggs.
3. Pour into pie crust and bake until set.

Happy eating!

By DishTastes



## Mississippi Mud Pie



## 23. COMEBACK SAUCE

### Ingredients:

- 1/2 cup mayonnaise
- 1/4 cup ketchup
- 1 tbsp chili sauce
- 1 tbsp lemon juice

### Instructions:

1. Mix all ingredients until smooth.
2. Serve as a dipping sauce or dressing.

**Happy eating!**

*By DishTastes*



## Comeback Sauce





## 24. SOUTHERN FRIED CATFISH

### Ingredients:

- 4 catfish fillets
- 1 cup cornmeal
- 1/2 cup flour
- 1 tsp paprika
- Oil for frying

### Instructions:

1. Mix cornmeal, flour, and paprika.
2. Dredge catfish fillets in the mixture.
3. Fry in hot oil until crispy and cooked through.

**Happy eating!**

*By DishTastes*





# Southern Fried Catfish



## 25. NASHVILLE HOT CHICKEN

### Ingredients:

- 4 chicken pieces
- 1 cup buttermilk
- 1 cup flour
- 2 tbsp hot sauce
- Oil for frying

### Instructions:

1. Marinate chicken in buttermilk.
2. Coat with flour and fry until crispy.
3. Brush with hot sauce and serve.

Happy eating!



By DishTastes

# Nashville Hot Chicken





## 26. MEMPHIS-STYLE DRY RUB RIBS

### Ingredients:

- 2 cups flour
- 1 cup sugar
- 1 cup applesauce
- 1/2 cup butter
- 2 eggs

### Instructions:


1. Mix all ingredients and bake in layers.
2. Layer cake with frosting or fruit preserves.

Happy eating!



By DishTastes





**Memphis-Style Dry Rub Ribs**





## 27. TENNESSEE STACK CAKE

### Ingredients:

- 2 cups flour
- 1 cup sugar
- 1 cup applesauce
- 1/2 cup butter
- 2 eggs

### Instructions:


1. Mix all ingredients and bake in layers.
2. Layer cake with frosting or fruit preserves.

Happy eating!



By DishTastes





# Tennessee Stack Cake

## CONCLUSION

Thank you for taking the time to explore our collection of 27 Old-Fashioned State Recipes with DishTastes. We hope these carefully curated recipes bring a taste of nostalgia and the rich flavors of each state into your kitchen. From classic comfort foods to regional specialties, our aim is to celebrate the diverse culinary traditions that make American cuisine so unique and beloved.

As you cook these recipes, we hope you experience not only the delicious results but also the joy of connecting with the culinary heritage of each state. Whether you're gathering with family and friends or enjoying a quiet meal at home, these dishes are sure to add a touch of tradition and warmth to your dining experience.

Stay tuned to DishTastes for more exciting recipes, cooking tips, and culinary inspiration. We're committed to helping you discover new flavors and create memorable meals that bring people together. Thank you for being part of our food-loving community. Here's to many more delightful cooking adventures!

## ABOUT DISHTASTES

DishTastes is dedicated to bringing you mouthwatering recipes from across the USA. Our goal is to connect you with the best home-cooked meals and culinary traditions. Join us as we continue to explore new recipes and flavors!

## ACKNOWLEDGMENTS

A special thanks to our followers for your support and enthusiasm. Your love for food and cooking inspires us every day. Enjoy these recipes and happy cooking!

Enjoy every bite, and happy cooking!

**- DISHTASTES TEAM**