

Ohio State Fair Favorites

DIGITAL RECIPE GUIDE



*Brought to you by Ohio's farming community
and the Ohio State Fair*

2020 has been a year like none other – but despite all that’s going on in the world, a home-cooked meal and time around the table with loved ones can mean so much.

This summer, Ohio’s agriculture community invites your family to gather around the table and keep traditions of the Ohio State Fair alive with *The Ohio State Fair Favorites Digital Recipe Guide*. Complete with fair-inspired recipes and fan-favorites from the beloved Taste of Ohio Café, *The Ohio State Fair Favorites Digital Recipe Guide* brings a taste of the fair straight to your kitchen.

As you explore recipes from American Dairy Association Mideast, the Ohio Beef Council, Ohio Farm Bureau, the Ohio Pork Council, the Ohio Poultry Association, the Ohio Sheep Improvement Association, and the Ohio State Fair, we hope you enjoy learning a little more about Ohio agriculture and the hardworking farmers who are proud to put food on your plate.



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On behalf of Ohio's Egg and Poultry Farmers, we are happy to share these favorite recipes from the Taste of Ohio Café with you! Feel free to explore ohiopoultry.org and ohioeggs.com for more nutritious, family friendly recipes.

While we miss seeing you at the Ohio State Fair, please know that Ohio's Egg and Poultry Farmers continue to work to bring fresh, safe and nutritious food to Ohioans and to families across the country.

-Jim Chakeres, Executive Vice President,
Ohio Poultry Association



OHIO STATE FAIR MAPLE BUTTER BREAKFAST SLIDERS

Brought to you by: 

 30 MINUTES  OVEN  SERVES 6

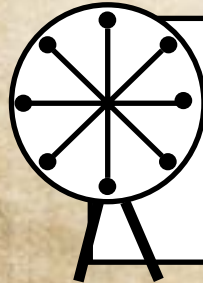


Ingredients:

- 12 large eggs
- nonstick spray or butter
- ½ tsp salt
- ¼ tsp pepper
- 12 slider buns
- 12 pre-cooked turkey sausage patties (approx. 1oz/each)
- 6 slices American cheese
- 6 tbsp butter, softened
- ⅓ cup brown sugar
- ¼ tsp maple extract

Preparation:

1. Pre-heat oven to 350°F. Line a 12x9" rimmed baking tray with parchment paper, coating both sides of the parchment with nonstick spray. Beat eggs, salt and pepper until combined. Pour egg mixture into prepared tray and place into center rack of pre-heated oven.
2. Bake for 13-15 minutes or until eggs are barely set in the middle. Once you remove the eggs from the oven, raise the oven temp to 400°F.
3. While the eggs are baking, beat softened butter, brown sugar and maple extract until combined. Set aside.
4. Lay the bottoms of the slider buns on a cookie tray. Cover with ½ slice of American cheese and one sausage patty per slider.
5. Cut tray of slightly cooled eggs into 12 square pieces and add 1 egg piece to each slider, cover with top bun.
6. Spread the butter/sugar topping evenly over the tops of the slider buns (approximately 1 Tbsp per slider).
7. Put the tray of assembled sliders on the top rack of the 400°F oven for 8-10 minutes, until the butter mixture has started to caramelize and gets crunchy at the edges.



Did you Know?

Ohio ranks **9th** nationally in turkey production with more than **280 million** pounds of turkey produced annually.

APPETIZERS & BEVERAGES



For many, the Ohio State Fair is about the rides, games, concerts and, of course, the food. For those of us in agriculture the fair is our chance to show off our industry with fairgoers, who may have never stepped foot on a farm, and share with them how food gets from Ohio fields to the kitchen table.

We will miss making thousands of new friends who would have ventured through Ohio Farm Bureau's Land and Living building at the state fair this summer, but we look forward to the opportunity to share the story of Ohio's #1 industry again at the great Ohio State Fair in 2021.

– Adam Sharp, Executive Vice President,
Ohio Farm Bureau



LEMON SHAKE UP

Brought to you by:

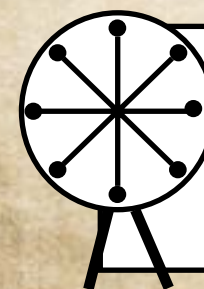


Ingredients:

- 2 lemons
- ½ cup sugar
- ½ cup cold water
- 1 cup crushed ice
- 16 ounce cup with lip

Preparation:

1. Pour sugar into the cup or cocktail shaker.
2. Cut lemons in half and hand-squeeze juice into the cup or shaker.
3. Drop the squeezed lemon halves into the cup or shaker.
4. Add ½ cup water. Fill with crushed ice.
5. Cover the cup and shake vigorously until the sugar is dissolved. You can adjust the recipe for desired sweetness or tartness.



Did you Know?

The average age of a farmer in Ohio is **55.8 years**.
Over **14,900** Ohio producers are under the age of 35.

GRILLED LAMB & VEGETABLE KABOBS

Brought to you by:



20 MINUTES GRILL SERVES 4-6



CHOCOLATE DEVEILED EGGS

Brought to you by:



20 MINUTES STOVE TOP SERVES 12



Ingredients:

- 12 (10-inch) wooden skewers
- ¼ cup olive oil
- 3 garlic cloves peeled and smashed
- 2 lbs boneless leg lamb, trim off fat, cut into 1-inch pieces
- 1 medium red onion, cut into 1-inch pieces w/layers
- 2 small zucchini, cut crosswise to 1/2in rounds
- 2 yellow squash, cut crosswise to 1/2in rounds
- 2 bell peppers, cut into 1/2in pieces
- ⅛ tsp salt
- ⅛ tsp pepper

Preparation:

- Place wooden skewers in a shallow dish and cover with water, set aside. In a small saucepan over low heat, simmer olive oil and garlic until garlic is golden brown, about 3 minutes, transfer to small bowl and set aside to cool.
- Thread 6 skewers alternating lamb and red onion. Thread remaining 6 skewers with zucchini, yellow squash and red pepper. Place on clean tray.
- On a gas grill, turn all burners to high, close lid and heat until hot, about 15 minutes. Brush lamb and vegetable kabobs with garlic oil and season with salt and pepper. Place skewers on the hot grill rack. Cover and cook, turning occasionally, until each side has grill marks and lamb is cooked through, about 8 to 10 minutes or until lamb reaches 160°F for medium doneness.
- Remove from grill onto clean tray. Serve with dipping sauces and whole-wheat pita.



Did you Know?

Ohio ranks **11th** nationally in sheep, lamb, and wool production with **121,000** head of sheep and lambs.

Ingredients:

- 6 hard boiled eggs
- 3 Tbsp cream cheese
- 3 tsp unsweetened, dark cocoa powder
- 1 ½ Tbsp confectioners sugar
- 1 ½ Tbsp heavy cream
- ½ tsp vanilla extract
- pinch of salt
- sprinkles

Preparation:

- Peel and halve eggs. Remove yolks and mash in a bowl.
- Add the cream cheese, cream and vanilla to the yolks and thoroughly mix. Add the cocoa, sugar and salt and continue to mix until well incorporated and smooth. A food processor will simplify this process.
- Fill the whites with the mixture.
- Garnish with sprinkles.



Did you Know?

Ohio produces more than **10 billion** eggs each year, which makes it the **No. 2** U.S. egg farming state.



There are many reasons people come to the Ohio State Fair - animals, tradition, rides, and of course, food. Whether fairgoers are visiting the Taste of Ohio Café for a farm-fresh meal, sampling something deep-fried, or walking around with a food served on a stick, they are likely to leave with a full stomach and a smiling face.

We've created a few copycat recipes with simple ingredients so you can enjoy some of your favorite fair foods at home. We hope you'll enjoy making fresh-cut fries, deep-fried candy bars, and fried pickles. Here's a pro tip we've learned from our time in the kitchen: you can put almost anything in the biscuit dough from our candy bar recipe to make a deep-fried creation –Oreos, cookie dough, buckeyes – so get creative and fry up some unique treats!

-Virgil L. Strickler, CFE,
General Manager, Ohio Expo Center & State Fair



FRESH-CUT FRIES

Brought to you by:

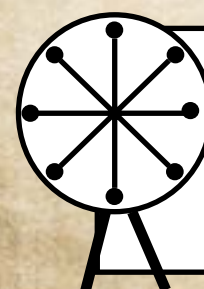


Ingredients:

- 4-5 Russet potatoes
- ½ cup Extra Virgin Olive Oil
- 1 tsp sea salt

Preparation:

1. Preheat oven to 400 °F.
2. Scrub potatoes thoroughly, removing any eyes.
3. Thinly slice potatoes into strips, leaving skin on.
4. Place potato strips in a bowl of cold water, letting potatoes sit for 1-2 minutes.
5. Drain potatoes.
6. Transfer potatoes to a clean towel. Thoroughly dry potatoes, patting dry with the towel or paper towel(s).
7. Place potatoes in a bowl. Toss with the ½ cup olive oil and 1 tsp sea salt, being sure to coat each fry.
8. Transfer fries to baking sheets, being sure to not to over-crowd the pans.
9. Bake at 400°F for 19-22 minutes, flipping fries after about 10 minutes.
10. Serve with your favorite fry toppings – like ketchup or vinegar, and enjoy!



Did you Know?

Nearly **200,000** orders of French fries are sold during a given year at the Ohio State Fair.

PULLED PORK TOTCHOS

Brought to you by:



Recipe developed in partnership with The Food Hussy



30 MINUTES



OVEN



SERVES 3-4



FRIED PICKLES

Brought to you by:



5 MINUTES



STOVE TOP



SERVES 6



Ingredients:

- ½ bag tater tots
- 2 Tbsp Taco Johns Seasoning Mix
- ½ lbs (8 oz) bbq pulled pork (you can make your own or use Curly's)
- 1/2 can nacho cheese sauce
- 1 tomato, diced
- ¼ cup pickled jalapenos
- ¼ cup crushed tortilla chips
- ¼ cup red onion, diced (optional)

Preparation:

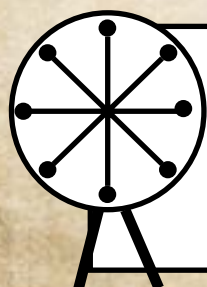
1. Preheat oven to 400°F.
2. In a round cake pan, add in a throw-away aluminum cake pan and spray throw-away pan with non-stick spray.
3. Layer tater tots across pan and bake for 10 minutes.
4. Remove from oven and top with pre-made pulled pork and bake for 10 minutes more.
5. Remove from oven and top with nacho cheese sauce and bake 5 minutes more.
6. Remove from oven and top with tomatoes, jalapenos, chips and onions.

Ingredients:

- ½ cup flour
- ⅔ cup Panko bread crumbs
- 2 eggs
- 12-15 dill pickle chips
- ½ tsp dried dill
- ½ tsp garlic powder
- Cooking oil

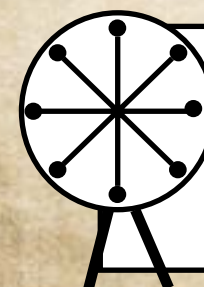
Preparation:

1. Heat oil in a small pan over low to medium heat. Oil temperature should reach approximately 350°F.
2. While oil is warming, prepare other ingredients.
3. Add ½ cup flour to a bowl; set aside.
4. Mix Panko, dried dill and garlic powder in a second bowl; set aside.
5. Beat eggs in a third bowl; set aside.
6. Place dill pickle slices in a single layer on a plate lined with a paper towel. Press another paper towel on top of the pickles, pressing firmly to dry pickles thoroughly. Repeat if necessary.
7. Dredge each pickle in flour, then egg, then Panko mixture.
8. Using tongs, gently place each coated pickle slice into the hot oil. Fry each one until golden brown, approximately 2-3 minutes on each side.
9. Carefully remove from hot oil, placing on a rack or a plate lined with a paper towel.



Did you Know?

Pork is produced on **3,500** Ohio Farms.



Did you Know?

The Ohio State Fair has been held in 10 Ohio cities (Cincinnati, Columbus, Cleveland, Dayton, Newark, Sandusky, Zanesville, Toledo, Springfield, Mansfield) It has been permanently at the Ohio Expo Center in Columbus since 1886.

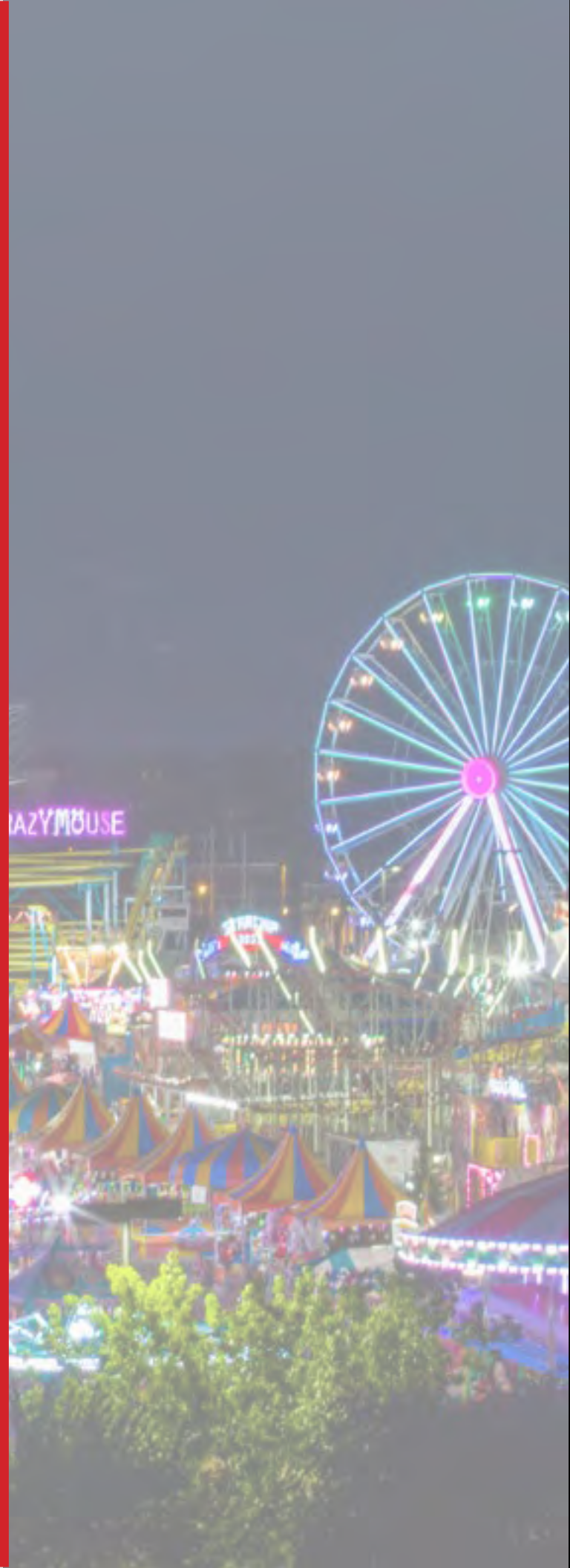
SANDWICHES



While we may not be able to celebrate pork at the Ohio State Fair this summer, Ohio's pig farmers invite you to enjoy some of their fair-favorite recipes at home, instead. Whether you choose to celebrate fair traditions in the kitchen or around the grill, Ohio's 3,500 pig farmers are proud to provide quality, wholesome pork for your family.

We look forward to seeing you at the 2021 Ohio State Fair, but in the meantime, we hope you'll enjoy our Legendary Ohio State Fair Pork Loin Sandwich, Pork Chop on a Stick, or Pulled Pork Totchos at home with your loved ones!

-Cheryl Day, Executive Vice President,
Ohio Pork Council



LEGENDARY OHIO STATE FAIR PORK LOIN SANDWICH

Brought to you by:



1.5 HOURS



SMOKER/ GRILL



SERVES 10

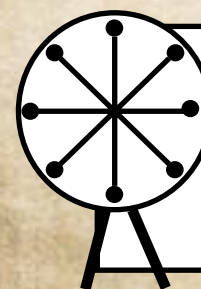


Ingredients:

- 1 boneless pork loin (whole, approximately 3 pounds)
- Garlic salt
- Canadian steak seasoning
- Sandwich buns

Preparation:

1. Pre-heat your smoker to 225°F or create a 2 zone/indirect cooking set-up on your kettle grill. An indirect cooking set-up is created by placing the coals on one half of the grill and placing the meat on the opposite half of the grill. Adjust the dampers to control the heat. Once you have reached 225°F, add a 4-ounce piece of wood to your coals. Watch your thermometer on the grill and adjust the dampers to keep that heat consistently at 225°F.
2. Coat pork with garlic salt first, then Canadian steak seasoning. Rub seasoning into the meat, then repeat on the second side.
3. Place the pork loin into the smoker fat side up to allow the salts to combine. Smoke the meat for 45 minutes. After 45 minutes, start checking the internal temperature every 15 minutes until it reaches 145°F.
4. Immediately remove the pork loin from the smoker and wrap in aluminum foil length-wise to maintain juiciness. Allow meat to rest 15 minutes in aluminum foil.
5. Cut into ½ inch slices. Serve on sandwich buns.



Did you Know?

Ohio's pig farmers produce **1.3 billion** pounds of pork per year and help create more than **11,000** jobs.

MAPLEWOOD-SMOKED BACON BEER BURGERS

Brought to you by:



25 MINUTES GRILL SERVES 4



FAMOUS OHIO STATE FAIR SWISS CHEESE SANDWICH

Brought to you by:



5 MINUTES NO COOKING SERVES 1



Ingredients:

- 1 pound Ground Beef (96% lean)
- 1/4 cup beer
- 1 Tbsp Worcestershire sauce
- 4 whole wheat hamburger buns, split
- 4 slices reduced-fat Cheddar cheese
- 4 extra-thick slices Maplewood-smoked bacon, cut in half, cooked crisp

Preparation:

- Combine Ground Beef, beer, and Worcestershire in medium bowl, mixing lightly but thoroughly. Shape into four 1/2-inch thick patties.
- Place patties in center of grill rack over medium, ash-covered coals. Grill, uncovered, 8-10 minutes (over medium heat on preheated gas grill, 7-9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. About 2 minutes before burgers are done, place buns, cut-side down, on grid. Grill until lightly toasted. During last minute of grilling, top each burger with cheese.
- Cook's Tip: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.
- Place burgers on bottom of buns; top with bacon slices. Close sandwiches.
- Cook's Tip: Reduced-sodium or regular bacon may be substituted for Maplewood-smoked bacon.



Did you Know?

98% of farms are family owned and operated.

Ingredients:

- 2 slices Manchester square rye bread
- 1 Tbsp butter
- 3 slices Swiss cheese

Preparation:

- Butter each slice of bread on one side.
- Assemble sandwich with one slice of bread, buttered side up, followed by Swiss cheese and a second slice of bread, buttered side down.
- Serve immediately.

Notes: *Sandwich is best served at room temperature. Preferred condiment is mustard.



Did you Know?

Ohio ranks **1st** in Swiss cheese production.

AMERICAN LAMB & FRITES BURGER

Brought to you by:



25 MINUTES



GRILL



SERVES 4

Ingredients:

- 1.5 lbs American ground lamb
- 1 tsp Tabasco
- 1 tsp steak sauce and more for garnish
- salt and pepper to taste
- 4 slices cheddar cheese
- 4 slices tomato
- Fresh arugula
- 4 hamburger buns
- French fries (fresh or frozen or cooked), for garnish

Preparation:

1. Preheat a grill to medium-high heat. Place the ground lamb in a bowl and add in the Tabasco, steak sauce, salt and pepper. Using your hands mix the lamb and form into four burger patties. Place the lamb burgers on the grill and cook for about six minutes per side for medium. With about a minute left in cooking, add a cheddar slice to burger to melt.
2. To assemble the burger, place some arugula on the bottom bun. Top with tomato followed by the lamb burger, handful of frites, more steak sauce and the top bun. Repeat process for remaining burgers. Serve and enjoy!



Did you Know?

Ohio ranks as the largest sheep, lamb, and wool producing state east of the Mississippi River.

FOR MORE RECIPES AND INFORMATION ABOUT OHIO AGRICULTURE,
Follow us on Social Media!



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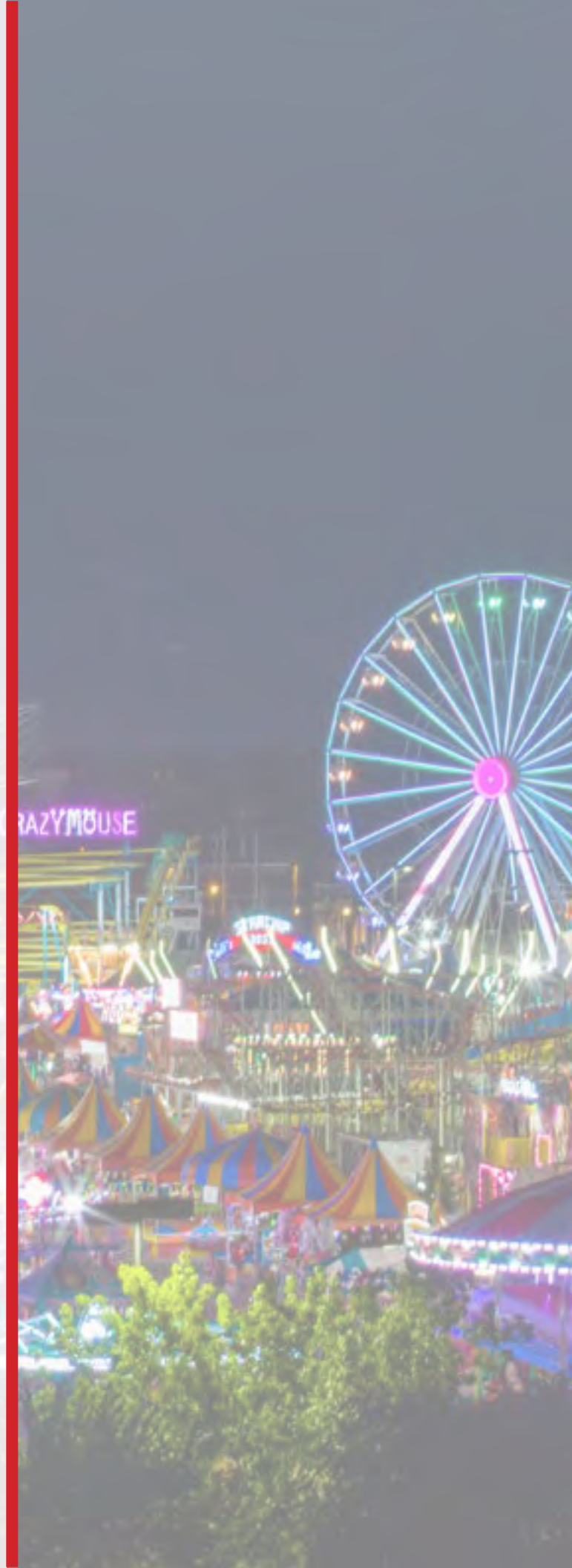
[t](#) @OhioPork



On behalf of the over 17,000 beef farm families throughout Ohio, the Ohio Beef Council is pleased to share these recipes for your family's enjoyment at home this summer.

While we all regret not having the opportunity to enjoy them at the great Ohio State Fair, the health and safety of fair attendees is our top priority. Not to worry though. You can continue to enjoy great steaks, burgers and barbeque brisket with your family and help us celebrate the bounty of Ohio agriculture all summer long. For more great recipes or to meet more of Ohio's beef farm families visit us at ohiobeef.org.

-Elizabeth Harsh,
Ohio Beef Council Executive Director



GRILLED PORTERHOUSE STEAKS WITH GARLIC-HERB PEPPERCORN CRUST

Brought to you by:



35 MINUTES



GRILL



SERVES 4



Ingredients:

- 2 beef Porterhouse Steaks or T-Bone Steaks, cut 1 inch thick (about 1 lbs each)
- 1 tsp coarsely ground mixed peppercorns (black, white, green and pink)
- Salt

Seasoning:

- 2 Tbsp chopped fresh parsley
- 2 Tbsp chopped fresh thyme
- 5 cloves garlic, minced
- 2 tsp coarsely ground mixed peppercorns (black, white, green and pink)

Preparation:

1. Combine seasoning ingredients in small bowl; press evenly onto beef steaks.
2. Place steaks on grid over medium, ash-covered coals. Grill, covered, 11-16 minutes (over medium heat on preheated gas grill, 15-19 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
3. Remove bones from steaks; carve into slices. Season with 1 tsp peppercorns and salt, as desired.



Did you Know?

There are **17,000** beef farms in the state of Ohio, spanning across all 88 counties.

PORK CHOP ON A STICK

Brought to you by: 

 20 MINUTES  GRILL  SERVES 4



OHIO STATE FAIR CHICKEN & NOODLES

Brought to you by: 

 40 MINUTES  STOVE TOP  SERVES 4



Ingredients:

- 4 Ribeye Pork Chops
- 4 cups Water
- 1/4 cup Salt
- 1 Tbsp Minced Garlic
- 1 tsp Black Pepper

Preparation:

1. Trim the pork chops to create a handle (the "stick") & place in a resealable bag.
2. In a medium bowl, combine the water, salt, garlic, and pepper & pour into the bag of chops; seal bag and refrigerate for 2 hours.
3. Pre-heat grill to medium-high heat.
4. Place the chops on the grill and sear, about 2-3 minutes per side.
5. Reduce the heat to medium and continue to cook 12-15 minutes or until the chops have reached an internal temperature of 145°F.
6. Wrap the "stick" in foil and enjoy!



Did you Know?

Ohio ranks 8th in the nation for pork production.



Did you Know?

Ohio's egg, chicken and turkey farms create more than **20,000** jobs and generate **\$718 million** in annual earnings for the state's economy.



Ohio's sheep, lamb and wool industry continues a long tradition of being diverse and progressive. Ohio remains on the forefront of producing top quality lamb and wool products, as well as top notch 4-H and FFA market lamb and breeding sheep projects.

Ohio's diversity has been instrumental in it's success for many generations of sheep, lamb, and wool producing families.

-Roger A. High, Executive Director,
Ohio Sheep Improvement Association



OHIO ROAST LEG OF LAMB

Brought to you by:



1.5 HOURS



OVEN



SERVES 12

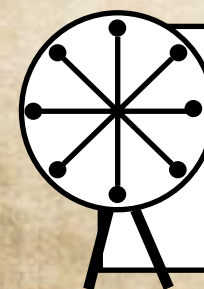


Ingredients:

- 1 Boneless Leg of Lamb (4-6 lbs)
- ½ cup garlic powder
- ¼ cup black pepper
- 1 Tbsp kosher salt
- 1 small onion, diced

Preparation:

1. Set oven to 375°F. Trim any excess fat from the lamb.
2. Mix together the powdered garlic, salt, and pepper in a small bowl. Spray roasting pan with cooking spray. Rub the mixture all over the lamb and place in a cooking bag and place in roasting pan.
3. Sprinkle diced onion over the top of the leg of lamb.
4. Cook until thermometer inserted into the thickest part of the lamb reads 135°F for medium rare, approximately 1 hour and 20 minutes.
5. Let lamb rest for 10 minutes before carving.



Did you Know?

Ohio has **3,400** sheep, lamb, and wool farms ranking Ohio sixth in the number of sheep, lamb and wool producing operations.

BBQ BEEF BRISKET

Brought to you by:



4 Hours

STOVE TOP

SERVES 8



CORN DOGS

Brought to you by:



10 MINUTES

DEEP FRYER

SERVES 8



Ingredients:

- 1 beef Brisket Flat Half (about 3 lbs)
- ¾ cup barbeque sauce
- ½ cup dry red wine

Rub:

- 2 Tbsps chile powder
- 1 Tbsp packed light brown sugar
- 1 ½ tsps garlic powder

Preparation:

1. Combine rub ingredients in small bowl; press evenly onto beef Brisket Flat Half. Place brisket, fat side up, in stockpot.
2. Cook's Tip: You may substitute Brisket Point Half for Brisket Flat Half with no change to cook time. Brisket Point Half is not considered a lean cut.
3. Combine barbeque sauce and wine in small bowl. Pour around brisket; bring to a boil. Reduce heat; cover tightly and simmer 2-3/4 to 3-1/4 hours or until brisket is fork-tender. Remove brisket; keep warm.
4. Skim fat from cooking liquid. Bring cooking liquid to a boil. Reduce heat to medium and cook, uncovered, 8-10 minutes or until reduced to 1 cup sauce, stirring occasionally.
5. Trim fat from brisket, as desired. Carve diagonally across the grain into thin slices. Serve with sauce.



Did you Know?

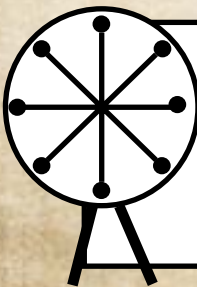
Ohio beef farmers produce **437 million** pounds of beef annually.

Ingredients:

- 1 ½ cups all-purpose flour (1 cup for mixing, ½ cup for coating)
- 1 cup finely ground corn meal
- 3 Tbsps granulated sugar
- 2 tsps baking powder
- 1 tsp salt
- 1 egg
- 1 ¼ cups of buttermilk
- 8 hot dogs
- Vegetable oil for frying
- Mustard

Preparation:

1. Combine the flour, cornmeal, sugar, baking powder, and salt in a large bowl.
2. In a smaller bowl, whisk together the egg and 1 cup of the milk or buttermilk.
3. Whisk the wet ingredients into the dry ingredients, mixing just until combined.
4. Heat a couple of inches of oil in a deep pot or ample oil in a deep fryer to 360-365° F.
5. Scatter some flour on a plate. To help the batter stick, roll a hot dog in the flour. Then dip the hot dog in the batter and coat it evenly. Add the corn dog to the hot oil and quickly repeat, frying only a few corn dogs at a time and being careful not to crowd them.
6. Cook until the batter is golden brown on all sides and the hot dog is warmed through (about 2-3 minutes). Transfer to a paper towel-lined plate. Once oil is back to temperature, repeat with the remaining hot dogs and batter.



Did you Know?

Ohio has **77,805** farms on nearly **14 million** acres of farmland.

DESSERTS

A trip to the Ohio State Fair is not complete without a Swiss cheese sandwich or delicious ice cream from the Taste of Ohio Café and the Dairy Products Building, home of the famous butter cow display!

I look forward to these activities every summer, as do many others. To honor these traditions, we're bringing you some of our favorite ice cream recipes from our food blogger friends, as well as my all-time favorite, our famous Swiss cheese sandwich recipe.

On behalf of Ohio's 1,750 dairy farms, please enjoy these delicious summer favorites with your family at home!

-Scott Higgins, CEO,
American Dairy Association Mideast



STRAWBERRY ICE CREAM

Brought to you by:



Recipe developed in partnership with Beyond Frosting



4-5 Hours



ICE CREAM MAKER



SERVES 4

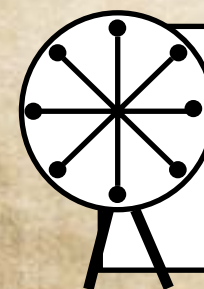


Ingredients:

- 12 ounces frozen strawberries
- 2 Tbsps lemon juice
- 3 cups heavy whipping cream, divided
- ½ cup granulated sugar
- ¼ cup light brown sugar
- 1 tsp pure vanilla extract

Preparation:

1. Pre-freeze your ice cream maker according to the manufacturer's instructions (usually overnight).
2. Combine the frozen strawberries and lemon juice in a food processor and pulse until the berries are a granular consistency.
3. In a medium-sized saucepan, combine 2 cups of heavy whipping cream with the sugar and brown sugar and the strawberries. Heat over medium heat, stirring frequently just until the mixture starts to boil.
4. Remove from the heat and transfer to a heat-proof bowl. Stir in the remaining 1 cup heavy whipping cream and the vanilla extract and stir to combine. Cover the mixture with plastic wrap and refrigerate for a minimum of 2-3 hours until the mixture is completely cooled. Mixture may thicken, re-stir prior to churning.
5. Add your mixture to the ice cream machine according to the manufacturer's instructions. Churn the ice cream for about 8-10 minutes or until the mixture is thickened to a soft serve like consistency.
6. Transfer to a freezer-safe container and freeze for 4-6 hours until firm. I recommend allowing the ice cream to soften for about 20 minutes before serving.



Did you Know?

Vanilla is the most popular ice cream flavor in the United States.

DEEP FRIED OREOS

Brought to you by:



1 HOUR



DEEP FRYER



SERVES 6



DOUBLE CHOCOLATE ICE CREAM

Brought to you by:



Recipe developed in partnership with Katrina's Kitchen



4-5 HOURS



ICE CREAM MAKER



SERVES 4



Ingredients:

- 18 Oreos
- 1 cup biscuit mix
- 1 egg
- ½ cup milk
- Confectioners sugar
- Vegetable oil for frying

Preparation:

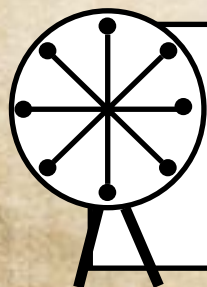
1. On each of eighteen 4-in. wooden skewers, thread one cookie, inserting pointed end of skewer into filling. Freeze until firm, about 1 hour.
2. In a deep cast-iron skillet or deep fryer, heat oil to 375°F. Place biscuit mix in a shallow bowl. In another bowl, combine egg and milk; whisk into biscuit mix just until moistened.
3. Holding skewer, dip cookie into biscuit mixture to coat both sides; shake off excess.
4. Fry cookies, a few at a time, until golden brown, 1-2 minutes on each side. Drain on paper towels. Dust with confectioners sugar before serving.

Ingredients:

- 2 cups heavy cream, divided
- 3 Tbsps Dutch-process cocoa powder
- 5 ounces semi-sweet chocolate, finely chopped
- 1 cup whole milk
- ¾ cup sugar
- Pinch of salt
- 5 large egg yolks
- ½ tsp vanilla extract

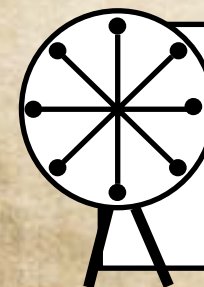
Preparation:

1. In a medium saucepan, combine 1 cup of the cream with cocoa powder over medium-high heat. Whisk to dissolve cocoa and bring the mixture to a boil.
2. Reduce heat to medium-low and simmer for about 1 minute, whisking constantly. Remove from heat and add the chopped semi-sweet chocolate, stirring until smooth.
3. Stir in the remaining 1 cup cream. Transfer mixture to a mixing bowl and set a large fine mesh strainer over the top. Set aside.
4. Using the same saucepan combine milk, sugar, and salt over medium-high heat.
5. In a separate bowl whisk together the egg yolks. When the milk mixture is warm, slowly pour it into the egg yolks while whisking constantly, careful not to scramble the eggs. Then, pour the egg-milk mixture back into the saucepan.
6. Stir mixture continually over medium heat, scraping the bottom as you go to avoid a bottom film, until it thickens into a custard and coats the spoon/spatula. It should be 170-175°F.
7. Pour custard through the strainer into the chocolate mixture that you had set aside. Add vanilla extract and stir until smooth and creamy. Cover with plastic wrap and refrigerate overnight.
8. Using a 1 1/2-quart ice cream maker, churn using manufacturer's instructions. Freeze at least 4 hours or until desired firmness. Store in an airtight container in the freezer.



Did you Know?

Ohio agriculture adds a whopping **\$9 billion** to the state's economy each year.



Did you Know?

Ohio ranks **4th** in hard ice cream production in the United States.

DEEP FRIED CANDY BARS

Brought to you by:



5 MINUTES



STOVE TOP



SERVES 8



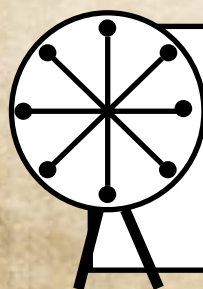
Ingredients:

- 1 package refrigerated jumbo biscuit dough
- 16 mini candy bars of your choice*
- Cooking oil, such as vegetable or canola
- Confectioners sugar

Preparation:

1. Heat oil in a small pan over low to medium heat. Oil temperature should reach approximately 350°F.
2. While oil is warming, remove biscuits from canister.
3. Flatten each biscuit and cut it in half. You will now have 16 pieces of dough.
4. Place a mini candy bar on top of each flattened biscuit portion. Wrap the biscuit dough around the candy bar. Pinch the dough to seal well.
5. Using tongs or a spoon, gently add dough-wrapped candy bars to hot oil. Fry each one until golden brown, being sure to brown all sides, approximately 2-3 minutes. Bubbles should appear around the edges of the dough.
6. Carefully remove from hot oil, placing each candy bar on a rack or plate lined with a paper towel.
7. Sprinkle with confectioners sugar.

Notes: *This recipe works well with other sweet fillings – such as a scoop of cookie dough, an Oreo, a buckeye, etc. Try placing a different filling in each piece of dough to make an assortment of deep-fried treats. The instructions are the same regardless of what item is inside the biscuit dough.



Did you Know?

There are more than two dozen different types of food that are served deep-fried at the Ohio State Fair, and 32 different foods served on a stick – and some foods are deep-fried on a stick!

SAVE THE DATE: JULY 28-AUGUST 8, 2021



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