

Iowa Cordon Blue

Ingredients

4 Iowa Chops
8 slices of smoked beef bacon (Edgewood Locker - Edgewood, IA)
6 ounces Old-Style Cheddar Cheese, shredded (Milton Creamery - Milton, IA)
½ cup flour
4 eggs, beaten (locally raised chickens)
8 slices Garlic Asiago Bread (Big Sky Bread Company - Urbandale, IA)
1 tablespoon chopped chives (Rolling Hills - West Union, IA)
4 tablespoons Sweet Cream Butter (Hansen's Dairy – Hudson, IA)
1 cup heavy cream (Hansen's Dairy – Hudson, IA)
3 tablespoons Dijon mustard
¾ cup chicken broth
3 tablespoons flour
1 teaspoon basil
Salt and pepper, to taste
Vegetable oil

Preheat oven to 350 degrees. Place bread slices on baking sheet and toast in oven for 6 to 8 minutes. Remove porkchop from the bone and butterfly open. Sprinkle with shredded cheese and cover cheese with two slices of bacon. Roll porkchop and secure with a skewer. Remove toasted bread from oven and pulse in food processor into fine crumbs. Heat 1 to 2 inches of oil in a deep skillet over medium heat until oil is 300 degrees. Coat porkchops evenly in flour, dredge in eggs, and then coat generously with breadcrumbs. Fry porkchops for 2 to 3 minutes per side until all breading is golden brown. Remove porkchops from oil and place in baking dish. Bake for 25 minutes, until center reaches 160 degrees. In a small saucepan, melt the butter. Once butter is melted, add cream, chicken broth, and mustard and stir until mixed. Simmer for two minutes, stirring continuously. Stir in basil, salt and pepper. Add flour, one tablespoon at a time until desired consistency achieved. Remove porkchops, cut into one-inch slices, drizzle with cream sauce, and garnish with chives.

Fondant Potatoes

Ingredients

6 medium Russet potatoes
¼ cup vegetable oil
¼ cup Sweet Cream Butter (Hansen's Dairy – Hudson, IA)
16 ounces chicken broth
Thyme sprigs (Rolling Hills - West Union, IA)
1 tablespoon minced garlic
Salt and pepper

Preheat oven to 350 degrees. Cut off both ends of each potato, creating a flat surface on both ends. Remove remaining peel from potatoes. Cut each potato into 1.5-inch cylinders and then cut each cylinder in half. Blanch potatoes in cold water for five minutes. Remove from water and pat dry with paper towel. Heat ½ inch of oil in a skillet over medium-high heat. Carefully place potatoes flat side down into oil and season tops with salt and pepper. Fry until bottom side is golden brown, about five minutes. Remove potatoes to a plate and drain oil from the skillet. Melt butter in the skillet. Once melted, add garlic and sprigs of thyme. Place potatoes into the skillet, uncooked side down and season tops with salt and pepper. Once butter has browned, add chicken broth. Place skillet in oven and cook for 30 minutes. Remove potatoes from oven, drizzle with remaining sauce, and garnish with thyme.

Apple Cider Slaw

Ingredients

½ medium head green cabbage, shredded
½ medium head red cabbage, shredded
2 small carrots, cut into matchsticks
2 small Honey Crisp apples, cut into matchsticks
¼ cup chopped cilantro (Rolling Hills - West Union, IA)
4 tablespoons apple cider vinegar
½ cup mayonnaise
⅓ cup sugar
Salt and pepper, to taste

Toss together green and red cabbage, carrots, apples, and cilantro in a large bowl.

Combine apple cider vinegar, mayonnaise, sugar, salt, and pepper in a large jar. Shake until mixed. Pour over cabbage mixture and toss well. Cover and chill until ready to serve.