

Recipes from Possum Harding Adventures.

Every episode of Possum Harding Adventures ends with a meal.

Here for your enjoyment are the recipes.

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MELANIE'S CORN DOGS

Ingredients

Hot Dogs – We highly recommend using simple hot dogs – either beef, chicken or turkey hot dogs will do. If using longer-sized hot dogs, keep in mind they will need to fit the diameter of your pot to fry once your stick is on. Also, very thick hot dogs won't heat through as well.

Corn Meal – get “finely ground”

Flour, sugar, baking powder, and salt – pantry basics that help form the batter and make it fluffy.

Buttermilk and oil – add flavor and moisture to the batter

Egg – helps batter hold together.

Honey – adds sweetness to create a honey batter

Instructions

Pat Dry Hot Dogs with paper towels to help the batter to stick better.

Insert Sticks – skewer hot dogs make sure the length fits your pot)

Dry Ingredients – whisk together cornmeal, flour, sugar, baking powder, and salt.

Wet Ingredients – whisk together buttermilk, egg, olive oil, and honey.

Combine Batter – pour wet ingredients into dry ingredients and whisk until blended.

Dip Hot Dogs and Fry – Batter the corn dogs to completely cover the hot dog, let excess drip off at the edge then Fry 2-3 at a time at 350 °F for 3 minutes until golden brown.

POSSUM'S POTATO SALAD

Ingredients

Yukon gold potatoes (see below why they're the best)

white vinegar

hard boiled eggs

celery

green onion

Miracle Whip—it's the secret sauce to this potato salad dressing

yellow mustard

celery seed

kosher salt and fresh ground pepper

INSTRUCTIONS

Bring a large pot of cold water to a boil. Reduce the heat to a lightly rolling boil over medium heat. Cook for 20-25 minutes or until the potatoes are easily pierced with a fork or a paring knife. Drain and allow to cool until just able to handle.

Peel the skins from the potatoes and cut into 1/2" to 3/4" square pieces. Transfer the warm potatoes to a large mixing bowl and sprinkle with the white vinegar. Toss the potatoes with the vinegar and set the potatoes aside to cool, about 15-20 minutes.

Add the celery and the green onions to the potato mixture. Chop 4 of the hard-boiled eggs and add to the potato mixture.

In a medium bowl, mix the Miracle Whip or mayonnaise, yellow mustard, celery seed and salt and pepper. Fold into the potato mixture and season with more salt and pepper to taste. Slice the last egg into thin slices and place the slices on top of the salad. Sprinkle with paprika if desired. Chill for at least 1 hour or overnight before serving.

PRECIOUS WILSON'S CRAB CAKES

Ingredients

2 large eggs

2-1/2 tablespoons mayonnaise, best quality such as Hellmann's or Duke's

1-1/2 teaspoons Dijon mustard

1 teaspoon Worcestershire sauce

1 teaspoon Old Bay seasoning

1/4 teaspoon salt

1/4 cup finely diced celery, from one stalk

2 tablespoons finely chopped fresh parsley

1 pound lump crab meat (see note below)

1/2 cup panko

canola oil, for cooking

For the Quick Tartar Sauce

1 cup mayonnaise, best quality such as Hellmann's or Duke's

1-1/2 tablespoons sweet pickle relish

1 teaspoon Dijon mustard

1 tablespoon minced red onion

1-2 tablespoons lemon juice, to taste

Salt and freshly ground black pepper, to taste

Instructions

For the Crab Cakes

Line a baking sheet with aluminum foil for easy clean-up.

Combine the eggs, mayonnaise, Dijon mustard, Worcestershire, Old Bay, salt, celery, and parsley in a large bowl and mix well. Add the crab meat (be sure to check the meat for any hard and sharp cartilage) and panko; using a rubber spatula, gently fold the mixture together until just combined, being careful not to shred the crab meat. Shape into 6 cakes (each about $\frac{1}{2}$ cup) and place on the prepared baking sheet. Cover and refrigerate for at least 1 hour. This helps them set.

Preheat a large nonstick pan to medium heat and coat with canola oil. When the oil is hot, place the crab cakes in the pan and cook until golden brown, 3 to 5 minutes per side. Be careful as oil may splatter. Serve immediately with tartar sauce or a squeeze of lemon.

For the Quick Tartar Sauce

Mix all ingredients together in a small bowl. Cover and chill until ready to serve.

Note: If you can only find jumbo lump crab meat, you may need to break the pieces up a bit. If the clumps are too large, the crab cakes won't hold together well.

TAYLOR'S GENERAL TSO CHICKEN

Ingredients

For the chicken:

1/3 cup cornstarch

1/3 cup all-purpose flour

2 1/2 pounds boneless, skinless chicken thighs, cut into 1-inch pieces

Vegetable oil, for frying

For the sauce:

1 Tablespoon cornstarch

1/4 cup soy sauce

2 Tablespoons vegetable oil

1/4 cup dried whole chilies

1 Tablespoon minced garlic

1 Tablespoon minced ginger

1/4 cup rice wine vinegar

1/4 cup hoisin sauce

1/4 cup packed light brown sugar

1 cup chicken stock

1 Tablespoon sesame oil

Sliced scallions, for garnishing

Instructions

Make the chicken:

In a medium bowl, whisk together the cornstarch and flour with 1 teaspoon kosher salt and $\frac{1}{8}$ teaspoon pepper. Add the chicken pieces to the bowl, tossing to coat.

Add 2 to 3 inches of vegetable oil to a large heavy-bottomed stockpot set over medium-high heat. Line a plate with paper towels.

Once the oil is hot, shake off any excess flour mixture from the chicken pieces and add them to the oil in batches. (See Note.)

Cook the chicken pieces in batches, turning as needed, until golden brown and cooked through. Using a slotted spoon, transfer the cooked chicken to the paper towel-lined plate then make the sauce.

Make the sauce:

In a small bowl, whisk together the cornstarch and soy sauce to make a slurry. Set the slurry aside.

Add the vegetable oil to a large saucepan set over medium heat. Once the oil is hot, add the chilies, garlic and ginger and cook, stirring constantly, until the garlic is golden brown, about 1 minute.

Stir in the rice wine vinegar, hoisin, brown sugar, chicken stock and sesame oil.

Stir in the slurry, bring the sauce to a simmer and cook it until it thickens to the consistency of syrup, about 1 minute.

Return the chicken to the pan and toss to coat.

Serve the chicken topped with scallions.

ROMAN'S PASTA PRIMAVERA

Ingredients

3 carrots, peeled and cut into thin strips

2 medium zucchini or 1 large zucchini, cut into thin strips

2 yellow squash, cut into thin strips

1 onion, thinly sliced

1 yellow bell pepper, cut into thin strips

1 red bell pepper, cut into thin strips

1/4 cup olive oil

Kosher salt and freshly ground black pepper

1 tablespoon dried Italian Herbs or Herbs de Provence

1 pound farfalle (bowtie pasta)

15 cherry tomatoes, halved

1/2 cup grated Parmesan

Directions

Preheat the oven to 450 degrees F.

On a large heavy baking sheet, toss all of the vegetables with the oil, salt, pepper, and dried herbs to coat. Transfer half of the

vegetable mixture to another heavy large baking sheet and arrange evenly over the baking sheets. Bake until the carrots are tender and the vegetables begin to brown, stirring after the first 10 minutes, about 20 minutes total.

Meanwhile, cook the pasta in a large pot of boiling salted water until al dente, tender but still firm to the bite, about 8 minutes. Drain, reserving 1 cup of the cooking liquid.

Toss the pasta with the vegetable mixtures in a large bowl to combine. Toss with the cherry tomatoes and enough reserved cooking liquid to moisten. Season the pasta with salt and pepper, to taste. Sprinkle with the Parmesan and serve immediately.

NEELY'S CHEESE FONDUE

10 ounces chopped or grated gruyere cheese

10 ounces chopped camembert

10 ounces white wine

2 teaspoons corn flour

3 tablespoons kirsch (a clear colorless brandy)

1 clove garlic (peeled)

good grinding of pepper

good grating of nutmeg

Put the chopped or grated cheese into the fondue pot with the wine and heat gently, stirring frequently, until boiling on the hob, by which time the cheese should have melted.

Turn the pot down to a simmer. Slake the corn flour with the Kirsch in a small bowl, and add to the fondue pot along with the garlic clove.

Season with the pepper and nutmeg, stir well and place the fondue pot over a flame at the table.

To Serve

carrot (cut into batons)

bunch of radishes (trimmed)

radicchio (cut into spears or skinny wedges)

chicory (cut into spears or skinny wedges)

sourdough bread (toasted and cut into cubes)

BUSTER'S CARROT CAKE

Ingredients.

2 cups sugar

1 cup canola oil

2 cups all-purpose flour

2 to 3 teaspoons ground cinnamon

3/4 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon salt

1/4 teaspoon ground nutmeg

2 cups grated carrots

Frosting.

1/2 cup butter, softened

3 ounces cream cheese, softened

1 teaspoon vanilla extract

3-3/4 cups confectioners' sugar

2 to 3 tablespoons 2% milk

1 cup chopped walnuts, optional

Orange and green food coloring, NOT optional

In a large bowl, combine the eggs, sugar and oil. Combine the flour, cinnamon, baking soda, baking powder, salt and nutmeg; beat into egg mixture. Stir in carrots.

Pour into two greased and floured 9-in. round baking pans. Bake at 350° for 35-40 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in another large bowl, cream butter and cream cheese until light and fluffy. Beat in vanilla. Gradually beat in confectioners' sugar. Add enough milk to achieve desired spreading consistency. Reserve 1/2 cup frosting for decorating if desired. If desired, stir walnuts into remaining frosting.

Spread frosting between layers and over top and sides of cake. If decorating the cake, tint 1/4 cup reserved frosting orange and 1/4 cup green. Cut a small hole in the corner of pastry or plastic bag; insert #7 round pastry tip. Fill the bag with orange frosting. Pipe twelve carrots on top of cake, so each slice will have a carrot. Using #67 leaf pastry tip and the green frosting, pipe a leaf at the top of each carrot.

Store cake in the refrigerator.

STECKFUS' DEVILED HAM

Ingredients

1.5 pounds diced ham (about 4 cups)

3/4 cup mayo

1 tablespoon Dijon mustard

1/4 teaspoon hot sauce

1 teaspoon Worcestershire sauce

2 teaspoons white vinegar

Instructions

In a food processor, pulse diced ham until finely minced.

In a large bowl, combine ham, mayo, mustard, hot sauce, Worcestershire, and vinegar and stir to combine well.

Refrigerate for at least two hours for best texture and flavor. Serve on crackers, as a dip, or on a sandwich.

PALMER'S RANCH DRESSING

1 cup mayonnaise

3/4 cup buttermilk

1/4 cup sour cream

1/2 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

1/4 teaspoon onion powder

1/4 teaspoon garlic powder

1/8 teaspoon dried thyme

1 tablespoon finely chopped fresh parsley

Combine the mayonnaise, buttermilk, sour cream, salt, pepper, onion powder, garlic powder, thyme, and parsley in a bowl and whisk until completely mixed.

Cover and refrigerate for 2 hours before serving.

OLIVER'S AIRLINE CHICKEN

Ingredients

1 whole chicken

1 drizzle olive oil

kosher salt to taste

ground black pepper to taste

2 pinches Herbs de Provence, or to taste

$\frac{1}{4}$ teaspoon cayenne pepper, or to taste

1 tablespoon olive oil

3 tablespoons butter, divided

1 sprig fresh rosemary

2 sprigs fresh thyme

$\frac{1}{2}$ cup chicken stock, or to taste

Directions

Step 1

Slice off 1/2 of each chicken wing by cutting through the joint where the wing meets the drumette. Slice through the skin between the thighs and breasts. Make a shallow cut along the breast bone and 2 deep cuts on either side, separating the breasts.

Step 2

Slice each breast off the carcass using the tip of the knife, keeping the blade pressed against the bone. Cut through the cartilage to remove breast with the wing attached.

Step 3

Remove the tenders and trim as needed. Season with a drizzle of olive oil, salt, pepper, herbs de Provence, and cayenne pepper.

Step 4

Push your finger gently under the skin of each breast, right next to the wing bone, to separate it from the meat. Slide 1 tender under the skin, center it, and smooth over the skin. Sprinkle salt over breasts.

Step 5

Heat 1 tablespoon olive oil in a skillet over medium-high heat. Add chicken breasts, skin-side down. Cook until bottom is browned, 6 to 7 minutes. Flip, reduce heat to medium, and cook until no longer pink on the inside, 7 to 10 minutes more. Add 1 tablespoon butter, rosemary, and thyme. Baste chicken with the butter. Remove chicken from the skillet.

Step 6

Pour stock into the pan; increase heat to high. Boil until reduced to desired thickness, about 2 minutes. Turn off heat and whisk in remaining butter. Slice each chicken breast into thirds and spoon the pan sauce on top.