ARTICLE / COOKING STORY

P

The Most Popular Recipes, State by State

Yummly home cooks have spoken. See who loves shrimp and grits and apple pie the most — and find out if your favorite recipe made the list.





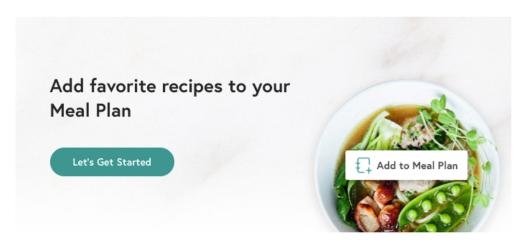
Infographic by Emma Trithart

With a country as vast as ours, you'd need a good long while to visit every state and try its regional specialty. Last summer my family took a three-week road trip, and we only hit 13 states! We discovered some favorite local dishes we never knew of, which left me wondering what else was out there. So when I heard Yummly Business and Data Analytics Manager Cansu Kaya had figured out which recipes are uniquely popular among Yummly home cooks in every state, I couldn't wait to dig in.

With millions of recipes in the database, Yummly is a great place to find and save new recipes — and that's what Yummly home cooks do, every day. When a lot of people save

the same recipe, you can be confident it's a good one. And when you drill down to look at the state-by-state choices, some interesting patterns emerge.

In many cases, the most popular recipes have a clear regional connection — like lowa's loose meat sandwiches, New Mexico's green chili stew, or North Dakota's knoephla soup. In others, the link proves more elusive. Why do Arizonans like Mediterranean chicken breast, while Marylanders go for turkey wings? We may never know. All that matters is, these recipes are proven favorites, the ones people turn to again and again. Read on to find some hidden gems from across the country.



Note: The Yummly Meal Planner is available to paid subscribers.



What are the most popular recipes? Click on the map to get a closer look.

Alabama: Famous Alabama Camp Stew





Famous Alabama Camp Stew by Southern Plate



This easy recipe, an Alabama version of Brunswick stew, is called "camp stew" because it's so simple to cook over a campfire — which means it's even easier to make in your home kitchen. Of its seven ingredients, six are canned! To get the dish going, you just dump everything into a pot (canned tomatoes, corn, butter beans, beef and pork in BBQ sauce, chicken, and a chopped raw onion) and let it simmer away.







Classic Halibut Olympia by Alaska Dispatch News



Alaska is known for its incredibly fresh seafood, so it makes sense that the top recipe from that state would feature fish. Halibut Olympia is an Alaskan classic, a baked fish dish made by slathering a mayo- and sour cream-based sauce on halibut fillets, sprinkling with Ritz cracker crumbs and Parmesan, and popping it into the oven.

Arizona: Healthy Instant Pot Mediterranean Chicken Breast



Ð



The connection to Arizona may not be clear here, but I imagine it has something to do with crowd-pleasing weeknight dinners. This recipe calls for basics like chicken breasts, canned artichoke hearts, sun-dried tomatoes, Italian seasoning, olive oil, and lemon juice, and it's on the table in about half an hour. I like it with mashed potatoes, but you can serve whatever side dish you're in the mood for.

Arkansas: Instant Pot Black Beans and Rice



Instant Pot Black Beans and Rice by My Plant Based Family



4 Add to Meal Planner

More than 40% of all rice grown in this country comes from Arkansas. Maybe that's why Yummly home cooks in the state go gaga for this effortless recipe. It's been perfectly timed so that dried black beans (no soaking required) and whole-grain brown rice go into the Instant Pot at the same time and come out perfectly cooked. Wrap some in tortillas and top with sliced jalapeños for easy tacos.

California: Easy Chicken and Broccoli Casserole

£

Ð



Easy Chicken and Broccoli Casserole by Yummly



I think of California cuisine as being light, even diet-conscious. And yet, Yummly home cooks in that state have endorsed this comfort-food casserole more than any other recipe. Can't say I blame them — thanks to rotisserie chicken, broccoli, cream of chicken soup, and cheddar cheese, it takes just five minutes to get into the oven.

Colorado: Green Chili





Green Chili by Spend with Pennies



Green chili (aka "chile") is an unofficial Colorado state dish. Chunks of pork shoulder simmer for hours in a stew made with tangy tomatillos, green chilies, fresh cilantro, jalapeños, and fire-roasted tomatoes until the meat is fork-tender and the flavor is ambrosial.

Connecticut: Sourdough Starter Pizza Dough



Sourdough Starter Pizza Dough by More Momma



I grew up in a New York suburb about 10 minutes from the Connecticut border. As a New Yorker, I may get in trouble for saying this, but: Folks in the Nutmeg State make some mighty fine pizza. Top this sourdough-based dough with tomato sauce, veggies, and mozzarella and bake in a blazing oven, and it'll come out with a perfectly chewy crust.

Delaware: Authentic Chicken Curry (Easy Chicken Salan)



Authentic Chicken Curry (Easy Chicken Salan) by TEAFORTURMERIC



There's a sizable Indian population in Delaware, which may explain why this traditional chicken curry tops the favorite recipes list for Yummly home cooks in that state. Richly seasoned with fresh garlic, ginger, and small green chili peppers, plus dried spices like coriander, cumin, cloves, and turmeric, the sauce just begs for white rice to soak it up.

District of Columbia: Larb, Thai Chicken Salad



Larb, Thai Chicken Salad by This Is How I Cook



The salty-tangy-sweet-sour dressing for this ground-chicken salad couldn't be simpler— it's just lime juice, fish sauce, and brown sugar. The whole thing comes together in 20 minutes, so it's no wonder this is one of the most popular dinner recipes with Yummly cooks in the District of Columbia.

Florida: Ham and Cheese Quiche



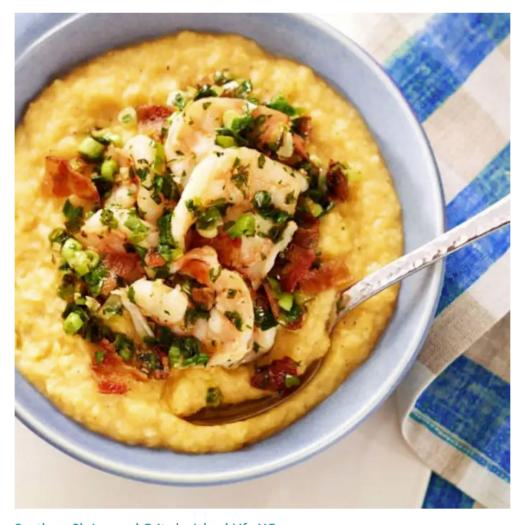


Ham and Cheese Quiche by Yummly



A store-bought pie shell makes easy work of this satisfying quiche. The filling, made with eggs, milk, heavy cream, mustard powder, diced ham, and shredded cheeses, bakes up into a rich, salty custard. It's perfect for brunch, lunch, or — with a salad — a light dinner.

Georgia: Southern Shrimp and Grits



Southern Shrimp and Grits by Island Life NC

Among the iconic dishes of the American South, shrimp and grits gets plenty of love from folks in Georgia. Here, the grits are enriched with half-and-half and cheddar cheese, and the shrimp meets up with bacon, veggies, and Worcestershire sauce.

Hawaii: Hawaiian Style Marlin with Poke Sauce



Hawaiian Style Marlin with Poke Sauce by Domesticated Wild Child



Add to Meal Planner

Marlin is a staple fish in Hawaii, and this marinated-and-grilled version is pretty stellar. The fish soaks up the flavors of ginger, soy sauce, brown sugar, sesame oil, and chili oil before it goes over the flames. Serve the fish with white rice, shredded cabbage, and the gingery, garlicky, cilantro-heavy poke sauce.

Idaho: Smothered Chicken Burritos



Ð





Smothered Chicken Burritos by Taste and Tell



Burritos are popular everywhere, but Yummly home cooks in Idaho *really* appreciate a big ol' flour tortilla filled with deliciousness — rice and beans, tender shreds of chicken simmered in a spicy sauce, avocado, and Monterey jack. Once the 'ritos are assembled and baked, they get topped with green tomatillo salsa and red chili salsa and drizzled with crema.







Sloppy Joe by I am homesteader



You'll find messy, ground beef-based sandwiches all over the Midwest — they're classic comfort food. In Illinois, the sloppy Joe, with its sweet and tangy tomato sauce, reigns supreme. I like to serve it with sweet potato fries to scoop up all those tasty bits that fall out.

Indiana: Slow Cooker Beef and Noodles



Slow Cooker Beef and Noodles by Slow Cooker Gourmet



4 Add to Meal Planner

States in America's heartland are known for simple, soul-satisfying comfort food. In Indiana, Yummly home cooks really go for this rich, dump-and-go beef dish. With just six ingredients including chuck roast, seasoning blend, noodles, and heavy cream, it takes almost no effort.

Iowa: Maid-Rite Copycat



Maid-Rite Copycat by The Slow Roasted Italian



Maid-Rite is an lowa-born restaurant chain, now found all over the Midwest. This recipe recreates their signature dish. It's a loose meat sandwich, which is like a sloppy Joe, only the ground meat is seasoned simply, not tomato-sauced, and then piled into a soft bun with pickle chips and chopped onion.

Kansas: Southwest Chicken Salad





Southwest Chicken Salad by Downshiftology



Yes, Kansas is in the Midwest, but it's Southwest-adjacent, and I don't blame Kansans one bit for loving this easy salad. A cilantro-lime-cumin marinade flavors the chicken, which gets tossed with crisp romaine, cherry tomatoes, sweet corn, red onion, and a creamy avocado dressing.

Kentucky: Easy Classic Chili





Easy Classic Chili by Betsy's Kitchen Table



Who doesn't like an easy, beefy chili recipe? The folks in Kentucky might love this one more than the rest of us. It's easy to see why: This could be the simplest chili you'll ever make, nothing but ground beef, seasonings, crushed tomatoes, and kidney beans. Simmer for half an hour and serve with your favorite toppings.

Louisiana: Creamy Shrimp & Corn Soup



Creamy Shrimp & Corn Soup by Diary Of A Recipe



Add to Meal Planner

Smooth and luscious thanks to cream cheese, half-and-half, and canned cream-style corn, this popular Louisiana chowder gets a healthy dose of spice from a Creole spice

Maine: New England Fish Chowder



New England Fish Chowder by Omnomicon Makes



My family goes up to Maine almost every summer, and fish chowder is on the menu all over the place. Here's a classic rendition using salt pork (or bacon), potatoes, onion, milk and evaporated milk, and your favorite white fish. It's simple, traditional, and perfect.

Maryland: The BEST Baked Turkey Wings





The BEST Baked Turkey Wings by I Heart Recipes



If you're a chicken wing fan but you've never cooked turkey wings, the Yummly cooks of Maryland would like a word. This recipe tops their favorites list, possibly because it's so darn easy. To make it, you toss turkey wings with lemon juice, olive oil, and seasonings; put in a baking dish with broth or water; and bake. Pro tip: Definitely do the optional last step, and crisp up the skin under the broiler.

Massachusetts: Crispy Baked Haddock





Crispy Baked Haddock by Table for Two



Another New England state comes in with some seafood love. In Massachusetts, Yummly home cooks like to top haddock (or another mild white fish) with a mixture made of panko, mayo, mustard, and lemon, then bake until the fish is flaky and the crumbs are lightly browned.

Michigan: Award Winning White Chicken Chili



Award Winning White Chicken Chili by Art From My Table



Add to Meal Planner

Michigan winters are nothing to sneeze at, so maybe that's why the state's top recipe is a hearty slow cooker stew. Prep takes all of 10 minutes, since you're just putting cooked chicken, canned beans, salsa, and a handful of other ingredients into your slow cooker

Ð

Ð

Minnesota: Tater Tot Hotdish



Tater Tot Hotdish by Cookbooks and Coffee



Hotdish — a casserole of ground beef, frozen veggies, and a creamy sauce made with canned soup under a lid of crispy Tater Tots — was born in Depression-era Minnesota. *Naturally*, it's beloved by Minnesotan home cooks. This version slips a layer of shredded cheddar between the tots and the filling. Can't say no to that.

Mississippi: Best Damn Air Fryer Salmon







Best Damn Air Fryer Salmon by Recipe Teacher



Salmon isn't exactly native to the Magnolia State, but I can't blame Mississippians for putting this recipe at the top of their list. It goes from fridge to plate in just 15 minutes! That's thanks to the air fryer, which produces moist-inside, crisp-outside fillets in a flash.

Missouri: Oven Baked Bbq Pork Steaks

