

Let us know if there is something you would like us to put in our column, or if you have a recipe to share, please submit to ads@thedrummer.com.

Banana Milk Coffee

*Total Time 5 mins
Servings: 2 large cups*

6-1/2 fluid oz. coffee freshly brewed, strong & hot
8-1/2 fluid oz. milk
1 T. sugar
1 very ripe banana
1 tsp. cinnamon plus extra for dusting (opt.)

Mash the banana in a bowl with the sugar until it's smooth with not many lumps. Add to a saucepan under a low heat and stir until the sugar has dissolved and the banana is hot. Gradually add in half of the milk until it starts to steam, remove from the heat and add in the cinnamon, stir.

Add the banana milk to a blender and blend until completely smooth whilst gradually adding the other half of the milk. (A high-power blender is best to ensure no lumps remain)

Divide the hot coffee into two mugs and top with the banana milk (use a sieve when pouring the milk if you don't have a high-power blender). Top with an extra dusting of cinnamon is desired.

Notes: It's best to use a very ripe (almost completely black) banana for this.

If you don't have a high-power blender, try using a sieve when pouring the milk into the cups to ensure there are no lumps.

Salted Caramel Apple Cider

Makes: 4 (1-cup) servings

1/4 c. dark brown sugar
1/2 c. heavy whipping cream
1 tsp. pure vanilla extract
4 c. apple cider
1/2 tsp. of coarse salt
Whipped topping (thawed (opt.) as garnish)
Caramel syrup (opt. as garnish)
Cinnamon stick (opt. as garnish)

Combine brown sugar and heavy cream in a medium heavy-bottomed sauce pot and heat over medium heat.

Stir until sugar is dissolved in the cream and the mixture bubbles.

Slowly add the apple cider. It might bubble vigorously, so be gentle.

Add the vanilla extract and salt and stir to combine.

Allow mixture to simmer for 10 minutes, or until heated through.

Pour in tall glass or cups and enjoy warm.

Optional Step: Garnish with whipped topping, caramel syrup (store bought) and a cinnamon stick (optional).

Pull-Apart Dogs in a Blanket Ring

*Total: 45 min
Active: 15 min
Yield: 12 servings*

All-purpose flour, for dusting
4 (8-oz.) tubes refrigerated crescent dough sheets
1 large egg, well beaten
2 T. poppy seeds
2 T. white sesame seeds
16 (3/4-oz.) slices American cheese
12 large beef hot dogs, about 7 inches long
Spicy mustard, for serving

Position an oven rack in the center of the oven and preheat to 375 degrees F. Turn a large baking sheet over, then cut a piece of parchment large enough to cover the bottom of the baking sheet.

Lightly dust a work surface with flour. Stack 2 crescent dough sheets on top of each other, then use a rolling pin to roll the dough into a rectangle slightly larger than the parchment, about 17 inches by 13 inches. Gently transfer the dough to the parchment on the inverted baking sheet. Repeat with the remaining dough sheets, setting the second rectangle aside on the work surface. Brush the dough on the baking sheet with the beaten egg, sprinkle with half the poppy and sesame seeds and top with the cheese, leaving a 1/2-inch border all the way around. Top with the reserved rectangle of dough and pinch the sides to close.

Position a 3-1/2-inch bowl upside down in the center of the dough. Use a sharp knife to make 1 cut from the center of the top edge of the dough rectangle straight down to the rim of the bowl, 1 cut from the center of the bottom edge of the dough rectangle straight up to the rim of the bowl, 1 cut from the center of the left edge of the dough rectangle straight to the rim of the bowl and 1 cut from the center of the right edge of the dough rectangle to the rim of the bowl, dividing the dough into 4 equal pieces. Make 2 additional cuts within each piece so that you have 12 pieces total (some will be larger than others, but try your best to make the pieces as even as possible). Remove the bowl from the center.

Put 1 hot dog on each piece of dough so the ends meet in the middle of the dough. Gently wrap the piece of dough around each hot dog. Space the wrapped hot dogs as evenly apart as possible. Brush the dough all over with the beaten egg and sprinkle with the remaining poppy and sesame seeds.

Bake, rotating the baking sheet halfway through the cooking time, until the dough is puffed and golden brown, about 30 minutes. Transfer to a large cutting board. Fill a small bowl with spicy mustard and put into the baked dough in the center. Serve immediately.

Peas & Pepper Pasta Salad

Prep Time: 20 min.

Cook Time: 10 min. + standing

Yield: 10 servings

1 pkg. (16 oz.) acini di pepe pasta
1-1/2 c. coarsely chopped Cubanelle peppers or miniature sweet peppers
1 c. loosely packed fresh Italian parsley leaves
4 radishes, trimmed & quartered
1/2 med. red onion, coarsely chopped
2 green onions, cut into 1-inch pieces
1-3/4 c. frozen petite peas (about 8 oz.), thawed
1/2 c. creamy Caesar salad dressing
3/4 tsp. salt
1/2 tsp. freshly ground pepper
Thinly sliced radishes, optional

Cook pasta according to package directions. Drain; rinse with cold water and drain well. Place peppers, parsley, radishes, red onion and green onions in a food processor; pulse until finely chopped, scraping sides of food processor bowl as necessary.

In a large bowl, combine pasta, chopped vegetables and peas. Add dressing, salt and pepper; toss to coat. Let stand 15 minutes to allow flavors to blend. If desired, top with sliced radishes.

Leftover Turkey Casserole

Yield: 9 servings

Prep Time: 5 minutes

Cook Time: 40 minutes

Total Time: 45 minutes

4 T. butter unsalted
1/4 c. flour
1/2 tsp. kosher salt
1/2 tsp. crushed black pepper
1 c. McCormick Simply Better Turkey Gravy®
1 c. whole milk
1 c. mozzarella shredded
3 c. cornbread cut into 1" chunks
3 c. chopped turkey meat cooked
1/2 c. frozen peas
1 c. chopped carrots
1 c. chopped frozen green beans

Preheat the oven to 350 degrees and add the butter to a medium sized saucepan melting it on medium heat.

Add the flour to the pan and whisk well together for 1 minute before adding in the gravy, milk and mozzarella, whisking until smooth.

Add the cornbread, turkey, peas, carrots and green beans to a 9x13 pan and cover with the gravy before cooking for 20-25 minutes covered, followed by 10 minutes uncovered.

Instant Pot Stuffed Peppers

Yields: 16-20 servings

Prep Time: 20 mins

Total Time: 1 hr

1/2 - 1 c. cooked white rice
1 T. olive oil
1-pound ground beef
4 large cremini mushrooms, sliced
1 can diced tomatoes
1 T. tomato paste
6 cloves garlic, minced
1 medium onion, minced
1 tsp. dried Italian seasoning
1 T. regular soy sauce

Kosher salt
Freshly ground black pepper
4-6 med.-large bell peppers, tops + cores removed; dice the tops
Finely chopped parsley, for garnish
1/4 c. cheddar cheese, freshly shredded
1/4 c. mozzarella cheese, freshly shredded

Brown Ground Beef & Mushrooms: Press “Sauté” button to “Sauté More” to heat up Instant Pot. Wait until it says “HOT” (~8 mins.) to ensure the pot is as hot as it can be. Add 1 tbsp. olive oil in Instant Pot, and ensure the whole bottom is coated.

Season one side of ground beef with salt and black pepper. Place the whole chunk of ground beef brown (don’t touch it for 5 minutes), then add sliced mushrooms to the side. Let the whole chunk of ground beef brown (don’t touch it for 5 minutes).

Generously season the other side with salt and black pepper. After 5 minutes, chop the ground beef into 6 chunks, then flip to the other side.

Tip: There will be a lot of juice coming out of the beef and mushrooms, let the juices reduce until no juice left (~10 mins).

Break the ground beef into small chunks, mix them with the mushrooms, then sauté for another 3 minutes.

Sauté Onion & Pepper: Add minced onions and 1 tbsp. regular soy sauce in Instant Pot, then sauté for 2 minutes. Add in diced bell pepper (from pepper tops) and 1 tsp (1.2g) dried Italian seasoning, then sauté for 2 minutes.

Sauté Garlic & Rice: Add in 1/2 cup - 1 cup cooked white rice, 1 tbsp. tomato paste, and minced garlic, then sauté for 30 seconds. Break up rice clumps and ensure the rice is not sticking together. Remove the inner pot from heat.

Stuff Bell Peppers: While the ingredients are hot, mix in shredded cheddar cheese and mozzarella cheese. Mix 1 can diced tomatoes into the stuffing. Give it a taste and season if necessary (for reference, we added ¼ tsp fine salt). Fill bell peppers with stuffing.

Pressure Cook Stuffed Peppers: Clean and dry the inner pot. Add 1 cup cold water and trivet in Instant Pot. Place the stuffed peppers on the trivet.

Close lid, then turn Venting Knob to Sealing position. Pressure Cook at High Pressure for 5 minutes + Quick Release. Open the lid carefully.

Optional - Melt Cheese on Stuffed Peppers: Sprinkle cheese on top of the bell peppers.

Serve Stuffed Peppers: Garnish stuffed peppers with finely chopped parsley, then serve immediately. 4-6 servings

Caprese Chicken Pasta

Yields: 4-6 servings

Prep Time: 20 mins

Total Time: 25 mins

Kosher salt, to taste
1 lb. rigatoni
1/4 c. olive oil
1/3 c. panko breadcrumbs
2/3 c. grated parmesan cheese
1 lb. skinless, boneless chicken breasts, cut into 1-inch chunks
Black pepper, to taste
2 pt. grape or cherry tomatoes
3 garlic cloves, thinly sliced
Pinch of red pepper flakes
8 oz. bocconcini (mini mozzarella balls), halved
1/2 c. fresh basil, torn

Bring a large pot of salted water to a boil. Add the pasta and cook according to the package directions for al dente. Reserve 2 cups of the cooking water, then drain the pasta.

Meanwhile, heat 1 tablespoon olive oil in a large skillet over medium-low heat. Stir in the panko and cook, stirring, until golden, 1 to 2 minutes. Scrape into a bowl to cool, then stir in 1/3 cup parmesan and set aside.

Wipe out the skillet. Add 2 tablespoons olive oil and heat over medium-high heat. Add the chicken and season with salt and pepper. Cook, turning, until browned on all sides, about 3 minutes; remove to a plate.

Add the remaining 1 tablespoon olive oil to the skillet over medium-high heat. Add the tomatoes and cook until blistered, about 1 minute. Reduce the heat to medium, add the garlic and red pepper flakes and cook until the garlic just begins to turn golden, about 30 seconds. Add 1-1/2 cups of the reserved cooking water and bring to a boil. Lower the heat and simmer until the liquid is reduced by half and the tomatoes begin to burst, about 3 minutes.

Return the chicken to the skillet and cook through, about 2 more minutes.

Add the pasta to the skillet and toss to coat, adding some of the remaining pasta water if needed. Remove from the heat; sprinkle with the remaining 1/3 cup parmesan. Add the mozzarella and basil, season with salt and pepper and toss well. Sprinkle with the panko mixture just before serving.

Banana Nut Cookies

Submitted by Lisa Parker – Drummer Test Kitchen

3/4 c. white sugar
3/4 c. brown sugar
1 c. butter
1 tsp. pure vanilla (or 2 tsp. imitation)
2 bananas, mashed
2 large eggs
2-1/4 c. flour
2 tsp. baking powder
1/4 tsp. soda

1/4 tsp. salt
1/2 tsp. cinnamon
1 - 8 oz. bag of walnuts (or nuts of your choice)

Preheat oven to 375° F. Combine sugars, butter, vanilla, bananas, and eggs, mix well. Add flour, baking powder, soda, salt, and cinnamon. Mix ingredients well. Add nuts and mix thoroughly.

Refrigerate for 1/2 hour to set up.

Drop by 1-1/4 in. cookie scoop or heaping teaspoon, onto cookie sheet.

Bake for 8-9 minutes, until done.

Peanut Clusters

Submitted by Lisa Parker – Drummer Test Kitchen

1 c. chopped walnuts
1 - 16 oz. jar dry roasted peanuts, with sea salt
1 - 24 oz. pkg. chocolate almond bark
1 c. peanut butter
1 tsp. vanilla
1/4 tsp. almond extract
1 tsp. cinnamon

Put peanuts and walnuts in crockpot, then add rest of ingredients. Cover and set temperature on low. Let cook until chocolate is thoroughly melted, stirring occasionally.

Drop by 1-1/4 in. cookie scoop or by tablespoon, onto cookie sheet lined with waxed paper.

Quote of the Week:

“Some people are worth melting for.”

Olaf, “Frozen”