

This week again, we will have recipes for your backyard cookouts.

If you have a favorite grilling or side, that you would like to share, send it in! Recipes, with photo (and a short story/history), if available, can be submitted to ads@thedrummer.com.

Summertime Tea

14 c. water, divided
6 black tea bags
1-1/2 c. sugar
3/4 c. thawed orange juice concentrate
3/4 c. thawed lemonade concentrate
Fresh mint leaves & lemon or lime slices, opt.

In a large saucepan, bring 4 cups water to a boil. Remove from the heat; add tea bags. Cover and steep for 3-5 minutes. Discard tea bags. Stir in the sugar, concentrates and remaining water. Refrigerate until chilled. Garnish with mint and lemon if desired. 18 servings, 3/4 cup each

Asian Cucumber Salad

Level: Easy
Total: 20 min
Prep: 20 min

3 T. rice wine vinegar
1 T. sesame oil
1/2 tsp. sugar
1/4 tsp. kosher salt
1 lb. persian cucumbers, sliced
2 scallions, sliced
1/4 c. cilantro
2 T. sliced pickled ginger
1/2 red jalapeno, finely chopped
1 T. sesame seeds

Mix rice wine vinegar, sesame oil, sugar and kosher salt in a medium bowl. Toss with sliced cucumbers, scallions, cilantro, pickled ginger, red jalapeno and sesame seeds.

Citrus BBQ Chicken

Level: Easy
Total: 50 min (plus 1 hr to overnight for marinating)
Active: 50 min
Yield: 8 servings

4 skin-on chicken leg quarters, cut into 8 pieces
1-1/3 c. ketchup
2 T. light brown sugar
Juice & zest of 1 orange
Juice & zest of 1 lemon
3 cloves garlic, grated
1 T. Dijon mustard
2 T. Worcestershire sauce
2 tsp. ground cumin
1-1/2 tsp. smoked paprika
Kosher salt & freshly ground black pepper

Put the chicken in a large resealable plastic bag.

Whisk the ketchup, brown sugar, orange zest and juice, lemon zest and juice, garlic, Dijon, Worcestershire sauce, cumin, smoked paprika, 1 teaspoon salt, and a few grinds of black pepper together in a 4-cup liquid measuring cup (or alternatively a medium bowl) until combined.

Remove 1 cup of the sauce and add the remaining sauce to the resealable plastic bag with the chicken. Seal and toss the bag to evenly coat the chicken. Marinate the chicken in the refrigerator for 1 hour and up to overnight.

Meanwhile, add the remaining sauce to a small saucepan. Bring the sauce to a boil over medium-high heat. Reduce the heat to low and simmer until the sauce thickens, about 10 minutes. Reserve reduced sauce for glazing and serving.

Prepare a grill for medium-high heat.

Remove the chicken from the marinade and allow any excess marinade to drip off. Arrange the chicken skin-side down on the grill, leaving some space between each. Cook until deep grill marks form and releases easily from the grill, about 4 minutes. Flip the chicken skin-side up. Cover the grill and cook until an instant-read thermometer inserted into the thickest part of each thigh reads 165 degrees F, 20 to 25 minutes more.

Brush the skin side of the chicken with some of the reduced sauce. Flip the chicken pieces and brush the other side of the chicken with the sauce and continue to cook, sauce-side down, for an additional minute. Flip and grill for 1 minute more. Transfer the chicken to a platter and let rest for 5 minutes.

Serve the chicken with the remainder of the sauce.

Cowboy Steaks and Potatoes With Broccoli and Cheddar-Scallion Spread

*Yields: 4 Servings
Total Time: 1 Hr 20 Min*

4 oz. cream cheese, at room temp.
1/4 c. sour cream
6 oz. sharp Cheddar, grated (about 1-1/2 cups)
2 scallions, chopped, green & white parts separated
1 tsp. hot sauce
Kosher salt & freshly ground pepper
Canola oil, for grill grate
4 small russet potatoes (about 2-1/2 lbs. total), pierced with a fork
1 lb. broccoli, halved lengthwise
1 tbsp. olive oil
2 (2-1/2"-thick) cowboy steaks (bone-in rib eyes, about 4 lbs. total)

Combine cream cheese, sour cream, Cheddar, scallion whites, and hot sauce in a bowl. Season with salt and pepper.

Set up grill for direct and indirect cooking and heat to medium. Once hot, clean and lightly oil grates with canola oil. Wrap potatoes with aluminum foil and place over indirect heat or toward the outer ring of the fire. Bake, rotating twice, until tender, 1 hour to 1 hour and 10 minutes.

Meanwhile, drizzle broccoli with olive oil. Season with salt and pepper. Grill over direct heat, turning occasionally, until crisp tender, 10 to 12 minutes. Roughly chop.

Season steaks with salt and pepper. Grill over direct heat, uncovered and turning once, until browned, 8 to 10 minutes. Transfer to indirect heat and grill, covered and turning once, to desired doneness, 14 to 16 minutes for medium-rare. Let rest 5 minutes and slice.

Open foil and split potatoes. Season potatoes with salt and pepper. Top with Cheddar mixture, broccoli, and scallion greens. Serve with sliced steak alongside.

Favorite Grilled Pork Chops

1/2 c. Worcestershire sauce
1/4 c. minced fresh parsley
1/4 c. balsamic vinegar
1/4 c. soy sauce
2 T. olive oil
1 tsp. minced garlic
1/2 tsp. pepper
1/4 tsp. cayenne pepper
4 boneless pork loin chops (8 oz. ea. & 1" thick)

In a large bowl, combine the first eight ingredients. Add pork chops; turn to coat. Refrigerate for 8 hours or overnight.

Drain and discard marinade. Grill pork chops, covered, over medium heat for 10-15 minutes on each side or until a thermometer reads 145°F, medium-rare; 160°F, medium. Let meat stand for 5 minutes before serving. 4 servings

No Bake Snickers Crunch Bars

*Prep Time: 30 min
Total Time: 30 min
Yield: 36 servings*

Crunchy Chocolate Top and Bottom Layer:

12 oz. semi-sweet chocolate chips divided
11 oz. butterscotch chips divided
1 c. creamy peanut butter divided
3 c. chocolate crispy rice cereal divided

Nougat Layer:

1/4 c. unsalted butter
1 c. granulated sugar
1/4 c. evaporated milk
7 oz. marshmallow creme
1/4 c. creamy peanut butter
1-1/2 c. roasted lightly salted peanuts, coarsely chopped
1 tsp. vanilla extract

Caramel Layer:

11 oz. bag caramels or caramel bits
1/4 c. evaporated milk

Crunchy Chocolate Bottom Layer: Spray a 9x13 baking dish with cooking spray and line with parchment paper. Set aside.

Combine half of the chocolate chips, butterscotch chips, and peanut butter in a large microwave safe container. Microwave on high heat in 30 second intervals, stirring in between, until the chips are fully melted and the mixture is smooth.

Stir in cereal until fully coated. Pour mixture into prepared baking dish. Refrigerate until firm, about 15 minutes.

Nougat Layer: In a small saucepan, combine butter, sugar, and evaporated milk over medium heat, stirring until butter is completely melted and the sugar is dissolved.

Bring mixture to a boil and cook for an additional 5 minutes, stirring frequently. Remove from heat. Stir in marshmallow creme until completely combined. Stir in peanut butter and vanilla extract until combined. Fold in peanuts.

Pour the nougat layer over the chilled chocolate bottom layer. Refrigerate until firm, about 15 minutes.

Caramel Layer: Combine unwrapped caramels and evaporated milk in a microwave-safe container and heat on high for 1 minute. Stir and heat on high in 30 second intervals until caramel is completely melted. Spread caramel over the top of the chilled nougat layer.

Crunchy Chocolate Top Layer: Repeat the bottom layer. Combine remaining half of the chocolate chips, butterscotch chips, and peanut butter in a large microwave safe container.

Microwave on high heat in 30 second intervals, stirring in between, until the chips are fully melted and the mixture is smooth. Stir in cereal until fully coated. Pour mixture on top of the chilled caramel layer. Refrigerate until firm, about 30 minutes.

Bars should be refrigerated until ready to eat. Cut and serve.

Blackberry Tart

2 refrigerated rolled pie crusts

3 (6 oz.) containers blackberries, divided

3/4 c. confectioners' sugar, divided

3 T. lime juice, divided, plus zest for garnish

1 lb. mascarpone (Italian cream cheese), at room temperature

1-1/2 T. chopped fresh mint, plus more for garnish

Dried beans (to be used in baking the crust)

Preheat oven to 425°F. Fit piecrusts in the bottom and up sides of an 8- by 11-inch tart pan with removable bottom, trim excess. Place on a rimmed baking sheet and prick bottom with a fork. Line with parchment, leaving a 2-inch overhang; fill with dried beans. Bake until beginning to brown around edges, 12 to 15 minutes. Lift parchment to remove beans. Bake until bottom is light golden brown, 4 to 5 minutes; cool.

Puree 1 container berries, 2 tablespoons sugar, and 1/2 tablespoon lime juice. Strain through a fine mesh sieve; discard seeds.

Whisk together mascarpone and 1/2 cup sugar with an electric mixer on medium speed until stiff peaks form. Fold in blackberry puree.

Toss together mint, remaining 2 containers berries, 2 tablespoons sugar, and 1/2 tablespoon lime juice in a bowl; let sit 5 minutes. Spread mascarpone mixture in crust. Top with berries and juices. Sprinkle with lime zest and mint. Serve immediately. 10-12 servings

Quotes of the Week:

“Live so that when your children think of fairness, caring, and integrity, they think of you.”

~ H. Jackson Brown Jr.