

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.

Sparkling Summer Lemonade

Level: Easy

Total: 25 min (includes steeping time)

Active: 15 min

Yield: 4 to 6 servings

1 c. sugar
3 sprigs fresh mint, plus more for serving
1/2 c. lemon juice plus 1 lemon, sliced into wheels
1/2 c. blackberries
1/2 c. raspberries
1/2 c. strawberries, halved
2 liters seltzer or soda water

Pour the sugar and 1 cup water into a small pot and place over medium heat. Bring to a simmer, stirring until the sugar is dissolved. Remove from the heat and add the mint sprigs. Let the mint steep for 10 minutes, then discard the mint.

Add the mint simple syrup to a large pitcher, punch bowl or serving canister. Add the lemon juice, blackberries, raspberries, strawberries and lemon wheels and give a good stir. When ready to serve, fill the pitcher halfway with ice. Top the mixture with seltzer and give a good stir. Serve over ice with sprigs of fresh mint.

Flank Steak and Rajas Fajitas

Level: Easy

Total: 1 hr 55 min

Prep: 1 hr 25 min

Cook: 30 min

Yield: 6 servings

1 (2 lb.) flank steak
1 c. pickled jalapeno peppers (including the onions & carrots from the jar or can)
Kosher salt & freshly ground pepper
1 med. white onion, sliced crosswise 1/2" thick, rings kept together
2 T. extra-virgin olive oil, plus more for brushing
4 poblano peppers
2 fresh jalapeno peppers
1 clove garlic, chopped
1 tsp. dried oregano
Flour tortillas, guacamole and pico de gallo, for serving

Put the steak in a baking dish and toss with the pickled jalapeno mixture; let marinate at room temperature, 1 hour.

Preheat a grill or grill pan to medium high. Brush the jalapeno mixture off the steak; season the steak with salt and pepper and grill until charred, 3 to 4 minutes per side. Transfer to a cutting board and let rest.

Secure each onion slice horizontally with a wooden skewer. Brush the onion slices with olive oil and season with salt and pepper. Grill, turning occasionally, until soft, 10 to 15 minutes. Meanwhile, put the poblanos and fresh jalapenos on the grill and char on all sides, about 8 minutes. Set aside until cool enough to handle, then peel off the skins, stem and seed. Cut the poblanos and jalapenos into strips. Once the onion slices are cool enough to handle, remove the skewers and separate into individual rings.

Preheat a large skillet over medium heat. Thinly slice the steak on the bias, against the grain. When the skillet is hot, coat the bottom with 2 tablespoons olive oil. Add the garlic and oregano and saute about 1 minute. Add the steak, onion and pepper strips and toss to heat through. Season with salt and pepper. Serve with tortillas, guacamole and pico de gallo.

Grilled Chicken and Mango Skewers

3 medium ears sweet corn
1 tablespoon butter
1/3 cup plus 3 tablespoons sliced green onions, divided
1-pound boneless skinless chicken breasts, cut into 1-inch cubes
1/2 teaspoon salt
1/4 teaspoon pepper
1 medium mango, peeled and cut into 1-inch cubes
1 tablespoon extra-virgin olive oil
Lime wedges, optional

Cut corn from cobs. In a large skillet, heat butter over medium-high heat; sauté cut corn until crisp-tender, about 5 minutes. Stir in 1/3 cup green onions. Keep warm.

Toss chicken with salt and pepper. Alternately thread chicken and mango onto 4 metal or soaked wooden skewers. Brush with oil.

Grill, covered, over medium heat or broil 4 in. from heat until chicken is no longer pink, 10-12 minutes, turning occasionally. Serve with corn mixture; sprinkle with remaining green onions. If desired, serve with lime wedges. 4 servings

Bacon and Egg Potato Salad

Level: Easy

Total: 40 min

Active: 15 min

Yield: 6 to 8 servings

1-1/2 lbs. fingerling potatoes
1-1/4 tsp. kosher salt
1/2 lb. slab bacon, small dice
2 T. red wine vinegar
3/4 c. Greek yogurt
3 T. whole grain mustard
6 scallions, thinly sliced on the bias
1 small red onion, small dice
1 T. granulated sugar
1/4 tsp. freshly cracked black pepper
2 large hard-boiled eggs, chopped

Put the potatoes in a medium-size saucepan and cover with cold water; add 1 teaspoon of the salt. Bring to a boil, then reduce the heat to medium and cook until fork tender, about 15 minutes. Meanwhile, saute the bacon in a skillet over medium-low heat until crispy, about 12 minutes.

Drain the potatoes (do not rinse), transfer to a baking sheet and let cool for 6 to 8 minutes, then cut into quarters.

In a bowl large enough to mix the potatoes, combine the vinegar, yogurt, mustard, scallions, red onion, sugar, remaining 1/4 teaspoon of salt and pepper. Transfer the potatoes to the bowl, add the bacon and hard-boiled eggs and mix by folding carefully. Serve at room temperature.

Grilled Beans

Level: Easy

Total: 35 min

Active: 20 min

Yield: 4 to 6 servings

1/2 c. diced sweet yellow onion
1/2 c. diced green bell pepper
Oil, for cooking
2 (15.5 oz.) cans dark red kidney beans, drained & rinsed
2 (15.5 oz.) cans northern white beans, drained & rinsed
1 (15 oz.) can tomato sauce
1/2 c. ketchup
1/4 c. brown sugar
1 T. yellow mustard
1 T. apple cider vinegar
1 tsp. cayenne pepper
1 tsp. chili powder
1 tsp. smoked paprika
2 cloves garlic, minced
Green onions, for garnish (optional)

Preheat a grill for cooking at medium-high heat.

Place a skillet on the grill. Cook the onions and green peppers with some oil in the skillet for 3 to 4 minutes.

Add the beans, tomato sauce, ketchup, brown sugar, mustard, vinegar, cayenne, chili powder, smoked paprika and garlic and stir. Cook with the grill covered, stirring occasionally, for about 15 minutes. Garnish with green onions, if using.

Cook's Note: Add your favorite meat to these beans for a heartier meal!

Grill-Roasted Bacon-and-Scallion Corn Muffins

Active: 20 mins

Total: 45 mins

Yield: 12 Muffins

5 slices of bacon
1 c. all-purpose flour
1 c. yellow cornmeal
1/4 c. sugar
2 tsp. baking powder

2 tsp. salt
1/2 tsp. baking soda
1/2 tsp. freshly ground black pepper
Pinch of cayenne pepper
1-1/2 c. frozen corn kernels, thawed
4 lg. scallions, finely chopped
2 lg. eggs
1 c. sour cream
4 T. unsalted butter, melted

Set up a grill for indirect grilling, with the coals on one side, and heat to 425°. Meanwhile, in a medium skillet set on the grill or the stove, cook the bacon over moderate heat, turning once, until crisp, about 6 minutes. Drain on paper towels and crumble.

Line a 12-cup muffin tin with paper liners. In a large bowl, whisk the flour, cornmeal, sugar, baking powder, salt, baking soda, black pepper and cayenne. Stir in the corn, scallions and crumbled bacon.

In a medium bowl, whisk the eggs with the sour cream and melted butter. Fold the wet ingredients into the dry until just blended. Pour the batter into the muffin cups.

Place the muffin tin on the grate opposite the coals, cover the grill and bake for 20 minutes, or until a toothpick inserted in the center comes out with only a few crumbs attached. Serve slightly cooled.

Fire-Roasted Berry Crostini with Honey Crème Fraîche

*Total: 30 mins
Yield: 6 servings*

1/2 c. crème fraîche
1 T. honey
3 (1/2" thick) slices of country bread, halved crosswise
Softened unsalted butter, for brushing
1/4 c. sugar, plus more for sprinkling
4 c. mixed fresh berries
Pinch of kosher salt

Light a hardwood charcoal fire. In a bowl, whisk the crème fraîche with the honey.

Brush both sides of the bread slices with butter and generously sprinkle with sugar. Grill the bread over moderately high heat, turning once, until crisp and caramelized, 3 minutes. Transfer to a platter and let cool.

In a medium bowl, toss the berries with the 1/4 cup of sugar and the salt. Spread the berries on a perforated grill sheet or in a grill basket and grill over moderately high heat, tossing, until starting to burst, 4 minutes. Transfer to a bowl and let cool slightly.

Spoon the berries on the crostini and top with dollops of the honey crème fraîche.

Quotes of the Week:

"Freedom has it's life in the hearts, the actions, the spirit of men, and so it must be daily earned and refreshed - else like a flower cut from its life-giving roots, it will wither and die."

~Dwight D. Eisenhower