

Hope you enjoy these summer-time recipes.

If you have a favorite recipe, send it in! Recipes, with photo (and a short story/history), if available, can be submitted to ads@thedrummer.com.

Cantaloupe Mint Agua Fresca

1 cantaloupe (3.5 lbs., or 4 c. chopped fruit)
1-1/2 c. cold water
1 T. fresh lemon juice (or lime juice)
Few sprigs fresh mint (or basil)
Ice

Cut the cantaloupe up by first cutting in half, then into quarters, and cut the flesh away from the rind. Cut into chunks and place into a blender. Blend until fully pureed, then strain the puree through a fine mesh strainer in order to collect the juice.

Pour the juice into a pitcher and add the water, fresh lemon juice, and mint. Refrigerate for at least one hour so it's thoroughly chilled and the flavors are melded. Pour over ice, top with fresh mint or basil, and enjoy! 4 servings

Garden Pasta With Bocconcini

Level: Easy
Total: 30 min
Prep: 20 min
Cook: 10 min
Yield: 6 servings

For the dressing:

1 clove garlic
1/2 c. cherry tomatoes (preferably mixed colors)
3 T. red wine vinegar
1/4 c. fresh basil
1/3 c. extra-virgin olive oil
Kosher salt and freshly ground pepper

For the salad:

Kosher salt
8 oz. campanelle or fusilli pasta (about 4 c.)
1 small zucchini
1-1/2 c. halved cherry tomatoes
1 c. halved bocconcini (small mozzarella balls)
1/4 c. pine nuts or slivered almonds, toasted
1/2 c. fresh basil, thinly sliced
Freshly ground pepper

Make the dressing: Bring a small saucepan of water to a boil; add the garlic and cook 2 minutes. Remove the garlic and place in a blender with the cherry tomatoes, vinegar and basil; puree until smooth. With the motor running, add the olive oil in a slow, steady stream and blend until smooth. Season with salt and pepper.

Make the salad: Bring a large pot of salted water to a boil. Add the pasta and cook until al dente (about 2 minutes less than the label directs). Drain and rinse under cool water; shake off the excess. Transfer the pasta to a bowl and toss with the dressing.

Shave the zucchini into strips with a vegetable peeler or mandoline; halve the strips crosswise and add to the pasta. Add the tomatoes, bocconcini, pine nuts and basil and toss. Season with salt and pepper. Serve immediately or refrigerate, covered, up to 6 hours. (Bring to room temperature before serving.)

Grilled Shrimp with Walnut Pesto

Level: Easy
Total: 25 min
Active: 25 min
Yield: 6 servings

For the pesto:

1/2 c. walnut halves
Grated zest and juice of 1 large lemon
1/3 c. extra-virgin olive oil
Kosher salt
5 scallions, thinly sliced
1 c. packed fresh basil
1/2 c. packed fresh parsley

For the shrimp:

2 lbs. large shrimp, peeled and deveined, tails intact
2 T. vegetable oil
Kosher salt
2 tsp. red pepper flakes

2 T. red wine vinegar
Mixed greens, for serving

Preheat a grill to high. Soak six 10-inch wooden skewers in water for at least 30 minutes.

Meanwhile, make the pesto: Pulse the walnuts, lemon zest and juice, olive oil and a pinch of salt in a food processor until the walnuts are in small pieces. Pulse in the scallions, basil and parsley until fairly smooth. With the machine on, drizzle in 2 to 4 tablespoons cold water to loosen. Transfer to a bowl and season with salt.

Make the shrimp: Thread the shrimp through the tail and top end onto the prepared skewers so they lie flat. Brush with the vegetable oil and season on both sides with salt and the red pepper flakes. Grill the shrimp on the hottest part of the grill until marked, 3 to 4 minutes; flip and grill until cooked through, 2 to 3 more minutes. Remove from the grill and drizzle with the red wine vinegar. Remove the shrimp from the skewers, if desired, and serve over mixed greens. Drizzle with some of the pesto and serve the remaining pesto on the side.

Prosciutto-Wrapped Chicken Kebabs

Level: Easy
Total: 30 min
Active: 30 min
Yield: 4 servings

Vegetable oil, for the grill
2 lbs. skinless, boneless chicken breasts, cut into 24 pcs. (about 1-1/2" ea.)
1 T. extra-virgin olive oil
1 T. white or red wine vinegar
1 tsp. chopped fresh rosemary
1 clove garlic, grated
1/4 tsp. red pepper flakes
Pinch of kosher salt
4 oz. Fontina cheese, cut into 24 cubes (about 1/2" ea.)
24 thin slices prosciutto (about 6 oz.)
1 pint grape tomatoes

Preheat a grill to medium high and brush the grates with vegetable oil. Toss the chicken with the olive oil, vinegar, rosemary, garlic, red pepper flakes and salt in a large bowl. Place a cheese cube on a piece of chicken and wrap tightly with a slice of prosciutto. Repeat with the remaining cheese, chicken and prosciutto.

Thread the chicken bundles onto eight 10-inch skewers along with the tomatoes. Grill the kebabs, covered, turning occasionally, until the prosciutto is crisp and the chicken is cooked through, about 10 minutes.

Garlic and Herb Grilled Sweet Potato Fries

Level: Easy
Total: 35 min
Prep: 10 min
Cook: 25 min
Yield: 6 servings

6 lg. sweet potatoes
Salt
5 T. olive oil
6 cloves garlic, finely chopped
2 tsp. finely chopped fresh thyme leaves
1/4 tsp. red chili flakes
2 T. finely chopped fresh flat-leaf parsley

Place the potatoes in a large pot of cold water, add 2 tablespoons of salt and cook until potatoes are tender, but still firm, about 15 minutes. Drain and let cool slightly.

Heat the grill to high.

While the potatoes are cooling, heat 2 tablespoons of the oil in a small saute pan on the grates of the grill. Add the garlic, thyme and chili flakes and cook until the garlic is just soft, about 45 seconds. Remove from the heat.

Slice each potato in half lengthwise then slice each half into 3 or 4 wedges, depending on the size. Brush the wedges with the remaining 3 tablespoons of oil and season with salt. Grill until lightly golden brown and just cooked through, about 6 minutes. Remove to a platter and immediately toss with the garlic mixture and chopped parsley.

Cast Iron Skillet Corn Bread

1-1/4 c. coarsely ground cornmeal
3/4 c. all-purpose flour
1/4 c. granulated sugar
1 tsp. kosher salt
2 tsp. baking powder

1/2 tsp. baking soda
1/3 c. whole milk
1 c. buttermilk
2 eggs, lightly beaten
8 T. unsalted butter, melted

Preheat the oven to 425°F and place a 9-inch cast iron skillet inside to heat while you make the batter.

In a large bowl, whisk together the cornmeal, flour, sugar, salt, baking powder, and baking soda. Whisk in the milk, buttermilk, and eggs. Whisk in almost all of the melted butter, reserving about 1 tablespoon for the skillet later on.

Carefully remove the hot skillet from the oven. Reduce oven temperature to 375°F. Coat the bottom and sides of the hot skillet with the remaining butter. Pour the batter into the skillet and place it in the center of the oven. Bake until the center is firm and a cake tester or toothpick inserted into the center comes out clean, 20 to 25 minutes. Allow to cool for 10 to 15 minutes and serve. 8-10 servings

Lemon Meringue Bars

Lemon Bars:

1-1/2 sticks (6 oz.) unsalted butter, at room temp., plus 1 T. for buttering the pan
2 c. all-purpose flour, sifted
2 c. sugar
3 T. cornstarch
1/4 tsp. fine salt
4 lg. eggs
2 lg. egg yolks
3/4 c. fresh lemon juice (from about 6 lemons)

Meringue:

1/2 c. sugar
1/4 tsp. cream of tartar
Pinch fine salt
4 lg. egg whites

Position a rack in the center of the oven and preheat to 350°F. Line a 9-by-13-inch glass baking dish with foil leaving a 2-inch overhang on two sides. Grease the foil and dish with 1 tablespoon butter.

For the lemon bar crust: Pulse 1-1/2 cups flour, 1/3 cup sugar, butter, cornstarch and salt together in a food processor until a dough forms, about 1 minute. Press the dough evenly into the bottom of the prepared pan. Bake until the crust is golden at the edges and pale golden in the center, about 30 minutes. Transfer to a wire rack.

Reduce the oven temperature to 300°F.

For the lemon bar filling: Whisk together the eggs and egg yolks with the remaining 1-2/3 cups sugar and the remaining 1/2 cup flour in a bowl until smooth. Whisk in the lemon juice.

Pour the filling over the warm crust and return to the oven. Bake until the filling is just set, about 30 minutes. Cool the bars, completely, on a wire rack, about 30 minutes.

Meanwhile, for the meringue: Bring a few inches of water to a boil in a large saucepan. Whisk together the sugar, cream of tartar, salt and egg whites in a large bowl that sits comfortably in the saucepan without touching the water. Set the bowl above the boiling water and continue whisking until the mixture is hot to the touch (135°F) and the sugar dissolves, 2 to 3 minutes. Remove from the heat and beat on medium-high speed with an electric mixer until the whites hold soft peaks. Increase the speed to high and continue to beat until the meringue holds stiff, but spreadable peaks. Spread and swirl the meringue on top of the cooled lemon bars.

Preheat the broiler to high. Set the lemon bars under the broiler until the meringue is evenly toasted and golden brown, about 30 seconds. (Alternatively, brown the meringue with a hand torch.) Cut into 24 squares and serve or refrigerate until ready to serve.

Pot of S'mores

1 pkg. (14-1/2 oz.) graham crackers, crushed
1/2 c. butter, melted
1 can (14 oz.) sweetened condensed milk
2 c. semisweet chocolate chips
1 c. butterscotch chips
2 c. miniature marshmallows

Prepare grill or campfire for low heat, using 16-18 charcoal briquettes or large wood chips.

Line a cast-iron Dutch oven with heavy-duty aluminum foil. Combine cracker crumbs and butter; press into bottom of pan. Pour milk over crust and sprinkle with chocolate and butterscotch chips. Top with marshmallows.

Cover Dutch oven. When briquettes or wood chips are covered with white ash, place Dutch oven directly on top of 6 of them. Using long-handled tongs, place remaining briquettes on pan cover.

Cook until marshmallows begin to melt, about 15 minutes. To check for doneness, use the tongs to carefully lift the cover. 12 servings

Quote of the Week:

"A garden is a grand teacher. It teaches patience and careful watchfulness; it teaches industry and thrift; above all, it teaches entire trust."

~Gertrude Jekyll