

The days have begun to take on the feel of Fall. Next week, we will feature some recipes using produce abundant in these cooler days. This week, we have a mixture of recipes, from appetizer to dessert.

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.

Buffalo Chicken Stuffed Poblano Peppers

4 poblano peppers
2 T. butter
4 green onions, thinly sliced, divided
3 c. shredded cooked chicken breast
1 c. frozen corn (about 5 oz.), thawed
4 oz. cream cheese, cubed
3/4 c. shredded Mexican cheese blend, divided
1/2 c. Buffalo wing sauce
1/4 c. crumbled blue cheese
1 tsp. granulated garlic

Preheat oven to 350°. Cut peppers lengthwise in half; remove seeds. Place in a greased 13x9-in. baking dish. In a large skillet, heat butter over medium-high heat. Add 3 green onions; cook and stir until tender, about 5 minutes. Add chicken, corn, cream cheese, 1/2 cup shredded cheese, wing sauce, blue cheese and garlic; cook and stir until cheeses are melted.

Fill pepper halves with chicken mixture. Bake, covered, 25-30 minutes. Sprinkle with remaining 1/4 cup shredded cheese and green onion; bake, uncovered, until cheese is melted, about 5 minutes. Eight servings.

Zucchini Pizza Bites

Cooking spray
1 medium zucchini, approximately 8"
Kosher salt
1/4 c. marinara sauce
1/2 c. shredded mozzarella

Preheat the oven 400°F. Line a baking sheet with aluminum foil or parchment paper and lightly spray with cooking spray.

Slice the zucchini 1/4-inch thick; you should get about 24 slices. Place the slices on the prepared baking sheet and sprinkle with salt. Top each slice with 1/2 teaspoon marinara sauce and 1 teaspoon mozzarella.

Bake until the cheese is melted and bubbly, about 8 minutes. 24 bites (Optional: Also try to add small bits of mushrooms, black olives, green peppers, crumbled cooked sausage, etc.)

Easy BBQ Short Ribs

Level: Easy
Total: 3 hr 10 min
Active: 10 min
Yield: 6 servings

4 lbs. boneless beef short ribs, cut into 3" long pieces
Kosher salt & freshly ground black pepper
2/3 c. light brown sugar
1 tsp. Hungarian paprika
1/2 tsp. garlic powder
1 T. white vinegar
1/2 tsp. dried ground thyme
2/3 cup ketchup
1 T. yellow mustard
1 T. Worcestershire sauce

Preheat the oven to 300 degrees F. Arrange the short ribs in a 13-by-9-inch baking dish and season with salt and pepper, to taste. In a small bowl, combine all the remaining ingredients and stir to incorporate. Pour the sauce over ribs and toss well, coating all the pieces. Cover with aluminum foil and roast until cooked through and tender, about 3 hours. Remove the foil during the last 30 minutes of cooking to brown the top. Transfer to a serving platter and serve.

Grilled Rib-Eyes with Peperonata

Level: Intermediate
Total: 2 hr
Active: 45 min
Yield: 4 servings

2 T. chopped fresh rosemary
2 T. ground fennel seeds
2 T. kosher salt
1 T. freshly ground black pepper

4 (1 lb.) boneless dry-aged rib-eyes
Olive oil
Peperonata

Peperonata:

1/4 c. olive oil
1 onion, halved & sliced 1/2" thick
1 red bell pepper, sliced 1/2" thick
1 green bell pepper, sliced 1/2" thick
1 yellow bell pepper, sliced 1/2" thick
4 cloves garlic, thinly sliced
1 (15 oz.) can whole peeled tomatoes, crushed by hand
3 sprigs fresh oregano
Pinch of sugar
Kosher salt & freshly ground black pepper
1/4 c. jarred Calabrian chiles, drained & sliced
1 T. sherry vinegar

Prepare and preheat your lump charcoal grill to create two heat zones: high and low.

In a small bowl, combine the rosemary, fennel, salt and pepper. Pat the steaks dry with paper towels and season both sides with the spice mixture. Lightly coat the steaks on all sides with olive oil.

Sear the steaks over the hot side of the grill until the exterior forms a nice crust, about 4 minutes per side. Move the meat to the low side of the grill, cover the grill and cook until the steaks reach an internal temperature of 125 degrees F for rare to 135 degrees F for medium, depending on your desired doneness, 5 to 10 minutes per side.

Transfer the steaks to a cutting board and let rest for 10 minutes before serving with the peperonata.

Peperonata: In a large heavy skillet, heat the olive oil over medium heat. Add the onion, bell peppers and garlic and cook, stirring, until the vegetables are soft, 10 minutes. Add the tomatoes, oregano and sugar; cook until the peppers are very soft and most of the liquid has evaporated, about 30 minutes. Season with salt and pepper; stir in the chiles and vinegar. Discard the oregano.

Spinach Artichoke Pasta Salad

Level: Easy
Total: 13 min
Prep: 8 min
Cook: 5 min
Yield: 4 servings

Coarse salt
1 pkg. fresh mushroom or chicken prosciutto or spinach filled tortellini available on dairy aisle in most markets
1/2 lb. fresh baby spinach
1 (15 oz.) can baby artichoke hearts in water, drained & chopped
1 red roasted pepper, drained & chopped
1/2 small red onion, chopped
1 clove garlic, cracked from skin
1 lemon, zested
2 tsp. lemon juice, the juice of 1 wedge
2 T. red wine vinegar, a couple of splashes
1/4 c. extra-virgin olive oil
1 T. fresh thyme leaves, chopped or 1/2 tsp. dried leaves, eyeball it
Black pepper
A handful sun-dried tomatoes packed in oil, coarsely chopped

Bring 5 or 6 inches of water to a boil in a large pot. Salt boiling water and add pasta. Cook for 3 to 4 minutes, until pasta is just tender and the tortellini are floating like buoys. Drain tortellini, then cool the cooked pasta by spreading them out on a large plate or a cookie sheet in a single layer.

Coarsely chop baby spinach. Combine with artichoke pieces, roasted red pepper and red onion. Chop garlic, then add salt to it and mash it into a paste with the flat of your knife. Transfer garlic paste to a small bowl and add lemon zest, lemon juice and vinegar to it. Whisk in oil, thyme and pepper. Add pasta and sun-dried tomatoes to the salad. Dress salad and gently toss. Serve or refrigerate.

Whipped Parsnips

1 lb. parsnips
1 large russet potato
2 garlic cloves
Water to cover parsnips & potato & 1/2 tsp. kosher salt, to boil
1/3 c. sour cream
3 T. butter
1 tsp. salt
Nutmeg to taste

Peel and chop 1-pound parsnips and 1 large russet potato; put in a saucepan with 2 garlic cloves. cover with water, add kosher salt and bring to a boil; cook until soft, 20 minutes. reserve 1/2 cup cooking water, then drain the vegetables and return to the pan. Add the reserved cooking liquid, 1/3 cup sour cream, 3 tablespoons butter, 1 teaspoon salt, and nutmeg to taste. beat with a mixer until smooth. Season with pepper.

Watermelon and Charred-Tomato Salad

Total: 30 mins

Yield: 6 to 8 servings

4 plum tomatoes, halved lengthwise
Extra-virgin olive oil, for brushing
2 lbs. seedless watermelon—rind removed, flesh cut into 1/2" dice
1 English cucumber—halved, seeded and cut into 1/2" dice
3 T. fresh lime juice
1/2 tsp. crushed red pepper
1/2 c. chopped cilantro
Kosher salt

Light a grill or preheat a grill pan; oil the grill grate. Brush the tomatoes with olive oil and grill cut side down over high heat until charred, about 4 minutes. Transfer to a plate and let cool completely. Cut the tomatoes into 1/2-inch dice.

In a large bowl, toss the tomatoes with the watermelon, cucumber, lime juice and crushed red pepper. Stir in the cilantro, season with salt and serve at once.

Berry Dump Cake

Level: Easy

Total: 1 hr 10 min

(includes cooling time)

Active: 45 min

Yield: 6 servings

Nonstick cooking spray, for the baking dish
4 c. mixed berries (See Cook's Note)
1/4 c. sugar
2 T. cornstarch
1 T. fresh lemon juice
1 tsp. vanilla extract
1 (15.25 oz.) box vanilla cake mix
8 T. unsalted butter, cut into cubes
Vanilla ice cream, for serving

Preheat the oven to 350 degrees F. Spray a 9-inch square baking dish with nonstick cooking spray.

Combine the berries, sugar, cornstarch, lemon juice and vanilla in a medium bowl. Toss to coat the berries. Pour the mixture into the greased baking dish, then spread the cake mix over the top in an even layer. Scatter the butter cubes over the top. Cover the baking dish with aluminum foil and bake until the top is puffed and golden and the fruit is bubbling, about 40 minutes. Remove the foil and continue baking for 5 minutes more.

Let the cake cool slightly before scooping and serving with vanilla ice cream.

Cook's Note: Any combination of fresh or frozen blueberries, raspberries, blackberries or strawberries will work. Hull and chop strawberries into bite-sized pieces. We used blueberries and strawberries for our cake.

Quote of the Week:

"The attacks of September 11th were intended to break our spirit. Instead, we have emerged stronger and more unified. We feel renewed devotion to the principles of political, economic, and religious freedom, the rule of law and respect for human life. We are more determined than ever to live our lives in freedom."

~ Rudolph Giuliani