

Picked out a few quick recipes, recipes using some late summer/fall produce, and, of course, a couple desserts.
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.

Grilled Corn and Bean Salad

Level: Easy
Total: 1 hr
(includes standing time)
Active: 35 min
Yield: 12 to 14 servings

Salad:

4 fresh or frozen ears of corn, husks removed
1 (15 oz.) can black beans, rinsed & drained
1 (15 oz.) can chickpeas, rinsed & drained
1 c. loosely packed fresh cilantro leaves, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1/2 red onion, chopped
1/2 jalapeno or serrano chile pepper, seeded and finely chopped (wear plastic gloves when handling)
1 tsp. kosher salt
Freshly ground black pepper

Dressing:

1/2 c. freshly squeezed lime juice (from about 2 lg. or 4 sm. limes)
1 T. sugar
2 tsp. kosher salt
1 tsp. red wine vinegar
1 tsp. ground cumin
Pinch chili powder
2 cloves garlic, pushed through a press
1/4 c. extra-virgin olive oil
Hot sauce

For the salad: Preheat a grill on high for 5 minutes. Reduce the heat to medium high and grill the corn, with the cover closed and turning occasionally, until some kernels are black, about 12 minutes. Remove and allow the corn to cool slightly.

Using a sharp knife, cut off the kernels into a very large, deep serving bowl. (Hold the narrow end of the cob, point the other end into the bowl and cut downward, so that flying kernels are trapped by the bowl itself.) Add the black beans, chickpeas, cilantro, green and red bell peppers, onions, chile peppers, salt and pepper to taste to the bowl and toss.

For the dressing: Whisk together the lime juice, sugar, salt, vinegar, cumin, chili powder, garlic, and olive oil in a small bowl. Season to taste with hot sauce.

Pour the dressing over the salad and toss to thoroughly coat. Let sit at room temperature for 20 minutes, toss again and serve. The salad can be made a day in advance, covered and refrigerated. Bring to room temperature before serving.

German-Style Cabbage and Beans

Prep/Total Time: 30 min.
Yield: 6 servings

1 lb. fresh green beans, cut into 1-1/2" pcs.
3 bacon strips, cut into 1" pcs.
1/2 c. cider vinegar
1/4 c. sugar
3 T. chopped onion
1/2 tsp. salt
1/4 tsp. pepper
3 c. shredded red cabbage

Place 1 in. of water in a large saucepan; add beans. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until crisp-tender. Drain and set aside.

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 2 tablespoons drippings. Add the vinegar, sugar, onion, salt, and pepper to the drippings. Bring to a boil.

Add cabbage. Reduce heat; cover and simmer for 5 minutes. Add beans; cook 3-5 minutes longer or until heated through. Stir in bacon.

Italian Chicken Sheet Pan Supper

Level: Easy
Total: 45 min
Active: 15 min
Yield: 4 servings

1/4 c. balsamic vinegar
1 tsp. dried parsley flakes
1 tsp. dried basil
1 tsp. kosher salt
1/2 tsp. freshly cracked black pepper
5 cloves garlic, minced
1 c. plus 3 T. olive oil
8 bone-in, skin-on chicken thighs
1 lb. green beans
2 c. mixed cherry tomatoes
1 loaf crusty ciabatta bread
2 T. minced fresh parsley

Preheat the oven to 425 degrees F.

To a bowl or pitcher, add the vinegar, parsley, basil, salt, pepper, garlic and 1 cup of the olive oil. Whisk until well combined.

Put the chicken in a large zipper bag and pour in half the dressing. Seal the bag and squish to coat the chicken.

Trim the ends of the green beans and put in a large bowl with the tomatoes. Pour over the remaining dressing and toss.

Using tongs, arrange the chicken skin-side up on a sheet pan. Use a slotted spoon to transfer the beans and tomatoes to the sheet pan, leaving the excess marinade behind. Roast for 20 minutes.

Meanwhile, rip the bread into large chunks. Add to a bowl, drizzle with the remaining 3 tablespoons olive oil and toss.

After the chicken and vegetables have roasted for 20 minutes, shake the pan to prevent sticking, then add the bread chunks to the pan. Continue to roast until the chicken is cooked through and the skin is golden and crisp, about another 10 minutes. Sprinkle the sheet pan with parsley and serve.

Baked Pork Chops

Level: Easy
Total: 40 min
Active: 10 min
Yield: 4 servings

1-1/2 c. panko
5 T. vegetable oil
3 T. grated Parmesan
2 tsp. dried Italian seasoning
Kosher salt & freshly ground black pepper
4 (3/4") bone-in pork chops (about 2-1/4 lbs.)
Lemon wedges, for serving, opt.

Preheat the oven to 450 degrees F.

Combine the panko, oil, Parmesan, Italian seasoning and 3/4 teaspoon each salt and pepper in a large resealable plastic bag. Put the pork chops in a large bowl and toss to coat with 1 tablespoon water. Place the pork chops in the bag and shake well to coat, pressing the breadcrumb mixture firmly into the meat.

Place the pork chops on a wire rack set on a baking sheet and top evenly with any breadcrumbs remaining in the bag. Bake until the breadcrumbs are dark golden and the internal temperature of the chops registers 145 degrees F on an instant-read thermometer (avoid touching bone), 15 to 20 minutes.

Serve immediately with lemon wedges if using.

Spaghetti Squash and Meatballs

Level: Easy
Total: 1 hr 10 min
Yield: 4 servings

1 med. spaghetti squash (about 2 lbs.)
Kosher salt

3 T. extra-virgin olive oil, plus more for brushing
2 stalks celery, chopped
1 med. carrot, roughly chopped
1 med. onion, roughly chopped
6 cloves garlic
1 c. fresh parsley leaves
1 lb. ground beef
1 lb. ground pork
2 lg. eggs
1 c. Italian-style breadcrumbs
1 c. plus 3 T. grated parmesan cheese
2 (28 oz.) cans tomato puree
2 lg. sprigs basil
1 tsp. dried oregano

Preheat the oven to 425 degrees F. Halve the squash lengthwise and scoop out the seeds. Sprinkle the cut sides with 1/2 teaspoon salt, then brush both sides with olive oil. Put the squash, cut-side up, in a baking dish and cover tightly with aluminum foil. Roast 20 minutes, then uncover and continue roasting until the squash is tender, about 35 more minutes.

Meanwhile, make the meatballs: Brush a baking sheet with olive oil. Pulse the celery, carrot, onion, garlic, and parsley in a food processor to make a paste. Transfer half of the vegetable paste to a bowl; add the ground beef, ground pork, eggs, breadcrumbs, 1 cup parmesan and 1 teaspoon salt and mix with your hands until just combined. Form into about 24 two-inch meatballs; transfer to the prepared baking sheet. Bake until firm but not cooked through, about 10 minutes.

Make the sauce: Heat 3 tablespoons olive oil in a large pot over medium-high heat. Add the remaining vegetable paste and cook, stirring occasionally, until it looks dry, about 5 minutes. Stir in the tomato puree; rinse each can with 1 cup water and add to the pot. Stir in the basil, oregano and 1-1/2 teaspoons salt. Bring to a simmer, then add the meatballs and simmer until the sauce thickens and the meatballs are cooked through, 15 to 20 minutes. Remove the basil.

Use a fork to scrape the spaghetti squash flesh into strands; transfer to a large bowl and toss with 2 tablespoons grated parmesan. Season with salt. Divide the squash among bowls and top each with some meatballs, sauce and the remaining 1 tablespoon parmesan.

This recipe makes extra sauce and meatballs. Let cool completely, then freeze in a storage container for up to one month.

Italian Lemon Drop Cookies

Prep time: 15 mins

Cook time: 12 mins

Drummer Test Kitchen Recipe

1/2 c. sugar
1 stick butter, softened
3 lg. eggs
1-1/2 tsp. lemon extract
2 c. all-purpose flour
3 tsp. baking powder
1/8 tsp. salt
3 c. confectioners' sugar
1/4 c. water
1 tsp. lemon extract

Preheat oven to 350°F.

Mix flour, baking powder and salt in a large bowl. Set aside. Cream together sugar and butter. Add eggs and lemon extract and beat well. Add flour mixture, mix well until smooth texture (dough will be a bit sticky). If dough seems light colored, add a drop or 2 of yellow food coloring. Chill dough until firm.

With a small cookie scoop, drop dough onto a slightly greased cookie sheet, spacing them about 2-inches apart.

Bake for about 12-15 minutes, or until firm and lightly brown. Remove cookies from cookie sheet and allow to cool completely.

Combine the Icing ingredients in a bowl until just smooth. You want it more thick than thin, but still runny.

Dip the tops of the cooled cookies into the glaze, then return to the wire rack, allowing the glaze to drip down the sides of the cookie. Top with sprinkles or a little lemon zest, while glaze is still wet. Store in an airtight container.

* If you want to freeze the cookies, freeze unfrosted and frost once thawed.

Raspberry Fudge Torte

Prep Time: 30 min. + chilling

Bake Time: 25 min. + cooling

Yield: 12 servings

1 pkg. devil's food cake mix (regular size)
1 c. sour cream
3/4 c. water
3 lg. eggs, room temp.
1/3 c. canola oil
1 tsp. vanilla extract
1 c. miniature semisweet chocolate chips

Ganache:

1 c. semisweet chocolate chips
1/2 c. heavy whipping cream
1 T. butter

Raspberry Cream:

1 pkg. (10 oz.) frozen sweetened raspberries, thawed
3 T. sugar
4 tsp. cornstarch
1/2 c. heavy whipping cream, whipped
Fresh raspberries, mint & confectioners' sugar, opt.

In a large bowl, combine the cake mix, sour cream, water, eggs, oil and vanilla; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Fold in miniature chips.

Pour into three greased and floured 9-in. round baking pans. Bake at 350° for 25-30 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For ganache, place chocolate chips in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate; whisk until smooth. Whisk in butter. Chill until mixture reaches spreading consistency, stirring occasionally.

For raspberry cream, mash and strain raspberries, reserving juice; discard seeds. In a small saucepan, combine sugar and cornstarch; stir in raspberry juice. Bring to a boil, cook, and stir over low heat for 1-2 minutes or until thickened. Place in a bowl; chill for 30 minutes. Fold in whipped cream.

Place 1 cake layer on a serving plate; spread with half of the ganache. Top with second cake layer and the raspberry cream. Top with remaining cake layer; spread with remaining ganache. Store in the refrigerator. If desired, top with raspberries, mint and confectioners' sugar.

Quote of the Week:

"The heat of autumn is different from the heat of summer. One ripens apples, the other turns them to cider."

- Jane Hirshfield

(Beginning of fall quote)