

Be sure to check out the area Farmers Markets and produce stands to find locally grown produce for these 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](mailto:ads@thedrummer.com).

## Braised Red Cabbage with Apples

*Yield: 6 to 8 servings*  
*Time: 1 hour 15 minutes*

1 lg. red cabbage, 2 to 2-1/2 lbs., quartered, cored & cut crosswise in thin strips  
2 T. canola oil  
1 sm. onion, thinly sliced  
2 tart apples, such as Braeburn or granny smith, peeled, cored and sliced  
About 1/3 c. balsamic vinegar  
1/4 tsp. ground allspice  
Salt  
Freshly ground pepper to taste

Prepare the cabbage, and cover with cold water while you prepare the remaining ingredients. Heat the oil over medium heat in a large, lidded skillet or casserole, and add the onion. Cook, stirring, until just about tender, about three minutes. Add 2 tablespoons of the balsamic vinegar and cook, stirring, until the mixture is golden, about three minutes, then add the apples and stir for two to three minutes.

Drain the cabbage and add to the pot. Toss to coat thoroughly, then stir in the allspice, another 2 tablespoons balsamic vinegar, and salt to taste. Toss together. Cover the pot, and cook over low heat for one hour, stirring from time to time. Add freshly ground pepper, taste and adjust salt, and add another tablespoon or two of balsamic vinegar as desired.

**Tip: *Advance preparation:*** This dish tastes even better the day after you make it, and it will keep for five days in the refrigerator. Reheat gently.

## Broccoli Bacon Salad

*Yields: 4 - 6 servings*  
*Prep Time: 20 mins*  
*Total Time: 35 mins*

### FOR THE SALAD:

Kosher salt  
3 heads broccoli, cut into bite-size pieces  
2 carrots, shredded  
1/2 red onion, thinly sliced  
1/2 c. dried cranberries  
1/2 c. sliced almonds  
6 slices bacon, cooked and crumbled

### FOR THE DRESSING:

1/2 c. mayonnaise  
3 T. apple cider vinegar  
Kosher salt  
Freshly ground black pepper

In a medium saucepan, bring 4 cups of salted water to a boil. While waiting for the water to boil, prepare a large bowl with ice water.

Add broccoli florets to the boiling water and cook until tender, 1 to 2 minutes. Remove with a slotted spoon and place in the prepared bowl of ice water. When cool, drain florets in a colander.

In a large bowl, combine broccoli, carrots, red onion, cranberries, almonds and bacon.

In a medium bowl, whisk together mayonnaise and vinegar and season with salt and pepper.

Pour dressing over broccoli mixture and stir to combine.

## Pork-and-Pumpkin Chili

*Level: Easy*  
*Total: 1 hr 40 min*  
*Cook: 1 hr 40 min*  
*Yield: 6-8 servings*

3 lbs. boneless pork shoulder, trimmed and cut into 1/2-inch cubes  
1 (12 oz.) bottle Mexican lager  
Kosher salt  
2 to 3 chipotle peppers in adobo sauce, finely chopped  
3 tsp. dried oregano, preferably Mexican  
1 (15 oz.) can pure pumpkin (about 1-3/4 c.)  
1/2 c. sour cream  
1/4 c. vegetable oil  
2 med. tomatoes, roughly chopped  
1 poblano pepper, seeded and chopped

2 med. white onions, diced  
1/4 c. chili powder, plus more for sprinkling  
4 cloves garlic, finely chopped  
1 bunch mustard greens, stems removed, leaves roughly chopped  
Lime wedges, for serving

Combine the pork, beer, 3 cups water and 2 teaspoons salt in a large pot and bring to a simmer over medium heat, skimming the foam off the surface. Add the chipotles and 1 1/2 teaspoons oregano, cover and cook about 30 minutes.

Mix 3 tablespoons pumpkin, the sour cream and salt to taste in a bowl; cover and chill.

Heat the vegetable oil in a skillet over medium heat. Add the tomatoes, poblano, onions and 2 teaspoons salt; cook until soft, 15 minutes. Add the remaining 1-1/2 teaspoons oregano, the chili powder and garlic; cook 5 minutes. Add the remaining pumpkin and cook 5 minutes.

Add the tomato mixture to the pork and simmer until the meat is tender, about 30 minutes. Add the greens and cook 10 more minutes. Season with salt. Ladle the chili into bowls; top with the pumpkin cream and more chili powder. Serve with lime wedges.

## Roast Pork Loin with Apples

*Level: Intermediate*

*Total: 1 hr 20 min*

*Prep: 15 min*

*Cook: 1 hr 5 min*

*Yield: 4 servings*

2 T. vegetable oil  
1 (2 lb.) boneless center cut pork loin, trimmed and tied  
Kosher salt and freshly ground black pepper  
1 medium onion, thickly sliced  
2 carrots, thickly sliced  
2 stalks celery, thickly, sliced  
3 cloves garlic, smashed  
3 sprigs fresh thyme  
3 sprigs fresh rosemary  
4 T. cold unsalted butter  
2 apples, such as Cortland or Rome peeled, cored and cut into 8 slices  
2 T. apple cider vinegar  
1 c. apple cider  
2 T. whole grain mustard

Preheat the oven to 400 degrees F.

In a large ovenproof skillet heat the vegetable oil over high heat. Season the pork loin all over generously with salt and pepper. Sear the meat until golden brown on all sides, about 2 to 3 minutes per side. Transfer the meat to a plate and set it aside.

Add the onion, carrot, celery, garlic, herb sprigs, and 2 tablespoons of the butter to the skillet. Stir until the vegetables are browned, about 8 minutes. Stir in the sliced apples, then push the mixture to the sides and set the pork loin in the middle of the skillet along with any collected juices on the plate. Transfer the skillet to the oven and roast the loin until an instant-read thermometer inserted into the center of the meat registers 140 to 150 degrees F, about 30 to 35 minutes. (See Cook's Note.)

Transfer the pork to a cutting board and cover it loosely with foil while you make the sauce. Arrange the apples and vegetables on a serving platter and set aside. Remove and discard the herb sprigs. Return the skillet to a high heat and add the vinegar scraping the bottom with a wooden spoon to loosen up any browned bits. Reduce by half then add the cider and reduce by about half again. Pull the skillet from the heat and whisk in the mustard, and the remaining 2 tablespoons of cold butter. Adjust the seasoning with salt and pepper, to taste.

Remove the strings from the roast and slice into 1/2-inch thick pieces and arrange over the apple mixture. Drizzle some sauce over meat and serve the rest on the side.

**Cook's Note:** Pork cooked this way will be slightly pink. If desired, cook the pork to 160 degrees F, but be aware that this lean cut will not be as moist at the higher temperature.

## Sesame-Ginger Green Beans

*Yields: 4 servings*

*Prep Time: 10 mins*

*Total Time: 30 mins*

1 c. vegetable oil  
3 small shallots  
1 lb. fresh green beans  
1 T. olive oil  
1 T. Sesame Oil  
1 T. grated fresh ginger  
1 tsp. salt  
2 T. sesame seeds

Preheat oven to 400 degree F. Meanwhile, in a small pan over medium-high heat, heat vegetable oil. Add shallots and fry, stirring occasionally with a wooden spoon, until golden brown, 12 to 15 minutes. Transfer to a paper-towel-lined plate to drain.

Meanwhile, on a rimmed baking sheet, toss green beans with olive oil, sesame oil, ginger, and salt to coat. Roast beans until tender but still green, 5 to 8 minutes.

Transfer beans to a serving dish and toss with sesame seeds. Top with reserved shallots.

## Broccoli Cheese Soup

*Level: Easy*

*Total: 45 min*

*Prep: 10 min*

*Cook: 35 min*

*Yield: 10 servings*

4 heads broccoli, cut into 1" pieces

Olive oil, for drizzling

Salt and freshly ground black pepper

1 stick (4 oz.) unsalted butter

1 whole onion, diced

1/3 c. all-purpose flour

4 c. whole milk

2 c. half-and-half

Pinch nutmeg

3 c. grated cheese (mild Cheddar, sharp Cheddar, Jack, etc.), plus more for garnish, optional

1 c. chicken broth, optional

Preheat the oven to 375 degrees F.

Remove 2 cups of the broccoli florets, cut in half, drizzle with olive oil and sprinkle with salt and pepper. Place on a baking sheet cut-side down and bake until the florets begin to crisp and turn slightly brown.

Meanwhile, melt the butter in a pot over medium heat. Add the onions and cook until softened, 3 to 4 minutes. Sprinkle the flour on top. Stir to combine and cook until the flour is absorbed and smells lightly toasted, 1 minute or so. Add the milk and half-and-half. Add the nutmeg, then the broccoli, a small dash of salt and plenty of black pepper. Cover the pot and reduce the heat to low. Simmer until the broccoli is tender, 20 to 30 minutes. Stir in the cheese and allow to melt.

Taste and season with salt and pepper as needed. Serve the soup as is, mash with a potato masher to break up the broccoli a bit, or transfer to a blender in two batches and puree completely. (If you puree in a blender, return the soup to the heat to heat back up. Splash in some chicken broth if needed for thinning.) Garnish with the toasted broccoli or grated cheese and serve.

## Spiced Pumpkin-Raisin Cookies

*Level: Easy*

*Total: 40 min*

*Prep: 20 min*

*Cook: 20 min*

*Yield: 23 to 26 cookies*

1 c. all-purpose flour

2/3 c. old-fashioned oats

1 tsp. ground cinnamon

1/2 tsp. baking soda

1/2 tsp. fine salt

1/4 tsp. ground allspice

3/4 c. raw sugar, plus additional for sprinkling

1/2 c. canned pumpkin puree

1/3 c. vegetable oil

1 T. pure maple syrup

1 tsp. vanilla extract

1/2 c. raisins

Position a rack in the center of the oven and preheat to 350 degrees F. Line 2 heavy large baking sheets with parchment paper.

In a medium bowl, combine the flour, oats, cinnamon, baking soda, salt and allspice. Stir to blend well. In a large bowl, combine the sugar, pumpkin puree, oil, syrup and vanilla; whisk to blend. Using a flexible rubber spatula, gradually stir the dry ingredients into the pumpkin mixture. Stir in the raisins.

For each cookie, drop 1 generous tablespoon of batter onto the prepared baking sheet, spacing the mounds about 1 inch apart (or use a mini ice cream scoop). Using moistened fingertips, flatten each to a 2-inch-diameter round. Sprinkle each cookie with a bit more raw sugar.

Bake the cookies until brown and a bit firm to the touch, 17 to 20 minutes. Using a metal spatula, transfer the cookies to a rack and cool completely.

## Quote of the Week:

*“Freedom prospers when religion is vibrant and the rule of law under God is acknowledged.”*

~Ronald Reagan