

Quiche - Sounds fancy or scary, but it's really not! This great leftover recipe is basically an egg bake in a crust. This easy recipe can be changed up by adding different meats or veggies. Give it a try!

Wishing everyone Easter Blessings!

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.

Deep-Dish Hash Brown Ham and Cheese Quiche

*Level: Easy
Total: 2 hr
(includes cooling time)
Active: 25 min
Yield: 8 to 10 servings*

1-1/2 sticks (12 T.) unsalted butter, melted, plus more for greasing the pan
32 oz frozen, shredded hash browns, thawed, drained if needed
7 large eggs
1-1/2 c. half-and-half
1-1/2 c. shredded mixed Gruyere and Swiss cheese
1/3 c. chopped fresh chives
4 oz sliced deli ham, diced
Kosher salt and freshly ground black pepper

Position an oven rack in the bottom third of the oven and preheat it to 425°F. Generously grease a 9-inch springform pan with butter.

Toss the hash browns with the butter in a large bowl until well coated. Evenly press the hash browns into the bottom and up the sides of the prepared pan. Bake until deep golden brown and crispy, 40 to 45 minutes. Reduce the oven temperature to 350°F.

Meanwhile, whisk the eggs and half-and-half in a large bowl until combined. Fold in the cheese, chives, ham, 1 tsp. salt and a few grinds of black pepper. Pour the egg mixture into the potato crust and bake until the eggs are set, 40 to 45 minutes more.

Let cool in the pan for 10 minutes. Run a knife around the edge of the pan, unmold the quiche and transfer to a serving plate or cutting board.

Apple Butter Biscuit Breakfast Bake

*Prep: 30 min. + chilling Bake: 50 min. + standing
12 Servings*

10 biscuits (3-inch diameter)
3/4 c. apple butter
2 c. shredded sharp cheddar cheese
1-1/2 c. cubed fully cooked ham
1/4 c. minced fresh parsley
6 large eggs
2-1/2 c. 2% milk
1 tsp. salt
1/2 tsp. pepper
1/4 tsp. ground mustard

Cut biscuits crosswise in half. Spread apple butter over cut sides of biscuits. Replace tops. Cut each biscuit into quarters; arrange in a single layer in a greased 13x9-in. baking dish. Top with cheese, ham and parsley.

In a large bowl, whisk eggs, milk, salt, pepper and mustard. Pour over biscuits. Cover and refrigerate overnight.

Preheat oven to 325°. Remove baking dish from refrigerator while oven heats. Bake, uncovered, until puffed and edges are golden brown, 50-60 minutes. Let stand 10 minutes before cutting.

Lasagna Flatbread

*Prep Time: 25 mins
Cook Time: 15 mins
Total Time: 40 mins Servings: 6*

1 (15 oz.) container ricotta cheese
1 (8 oz.) package shredded mozzarella cheese, divided
1 (3 oz.) package Parmesan cheese
1 egg
2 tsp. Italian seasoning
1 lb. Italian sausage
1/2 (26 ounce) jar marinara sauce
6 flatbreads

Preheat oven to 375°F.

Combine ricotta cheese, 1/2 of the mozzarella cheese, Parmesan cheese, egg, and Italian seasoning in a bowl.

Cook Italian sausage in a skillet over medium heat until no longer pink, 5 to 10 minutes; drain. Stir in marinara sauce. Spread 1/6 of the cheese mixture evenly on each flatbread; cover with sausage mixture. Top with remaining mozzarella cheese. Bake in the preheated oven until cheese is melted and bubbly, 10 to 15 minutes.
Note: Cottage cheese can be substituted for ricotta cheese. Hamburger can be substituted for Italian sausage.

John Legend's Macaroni and Cheese

4 T. (1/2 stick) unsalted butter, plus more for baking dish
Coarse salt & freshly ground pepper
3 c. elbow macaroni
2 (12 oz.) cans evaporated milk
1/3 c. skim milk
2 lg. eggs
1/2 tsp. seasoned salt
1/4 tsp. garlic powder
2 (8 oz.) pkgs. extra-sharp cheddar cheese, grated
1 (8 oz.) pkg. Monterey Jack cheese, grated
Paprika, for sprinkling

Preheat oven to 375°F. Generously butter a 13-by-9-inch glass baking dish; set aside. Bring a large pot of water to a boil; add salt and macaroni. Cook until al dente according to package directions. Drain, and return to pot. Add butter, and toss until pasta is coated and butter has melted; set aside.

In a medium bowl, whisk together evaporated milk, skim milk, and eggs. Add seasoned salt, garlic powder, 1 tsp. salt, and 1/2 tsp. pepper; set aside. In another medium bowl, combine cheeses; set aside.

Place 1/3 macaroni in an even layer in the bottom of prepared baking dish; cover evenly with 1/3 cheese. Repeat with remaining macaroni and cheese mixture. Pour milk mixture evenly over contents of baking dish. Sprinkle with paprika. Bake until top layer is lightly browned, 35 to 45 minutes. Let stand 10 to 15 minutes before serving.

Ultimate Winter Salad

Yield: 4 serving
Prep time: 20 mins
Total time: 20 mins

For the salad:

6 oz. shredded kale
1/2 small lemon, juiced
1 T. extra-virgin olive oil
6 oz. shredded vegetables, such as Brussels sprouts, Cabbage, Carrots
2 medium apples, cored and diced
1-1/2 c. candied pecans
4 oz. crumbled goat cheese
1-1/2 c. roasted butternut squash
1/2 c. pomegranate arils

For the dressing:

1/2 c. red wine vinegar
4 tsp. whole grain or Dijon mustard
4 tsp. pure maple syrup
1/4 tsp. sea salt
1/4 tsp. ground black pepper
1/2 c. extra-virgin olive oil

Put the shredded kale in a very large salad bowl. Add lemon juice and extra-virgin olive oil. Use your hands to massage the lemon juice and olive oil into the greens, about a minute or so. The greens should wilt slightly and take on a deep green color.

Add the other shredded vegetables to the bowl as well as the chopped apple and pecans. Make the dressing by combining all of the dressing ingredients in a lidded glass jar or canning jar. Shake vigorously for 30 seconds and then pour it over the salad. Mix well.

Add the crumbled goat cheese, butternut squash, and pomegranate arils on top. Serve.

Granola Bars

Yield: 8 servings
Prep Time: 5 mins
Cook Time: 30 mins
Total Time: 35 mins

2 c. Old fashioned oats
1/2 c. Dried cranberries
1/2 c. Pumpkin seeds
1/2 c. Almond flour
1/2 tsp. Ground cinnamon
1/2 tsp. Salt

1/4 c. Honey
1/2 c. Corn syrup or brown rice syrup
4 tbsp. Unsalted butter

Preheat oven to 350°F. Butter an 8x8 pan or line with parchment paper.

In a large bowl, stir to combine oats, cranberries, pumpkin seeds, almond flour, cinnamon, and salt. Set aside.

In a small saucepan, bring honey, corn syrup, and butter to a boil over medium high heat, then cook for 3 minutes. Remove from heat and pour all over the oat mixture. Press into an 8x8 pan, compacting very well. Bake for 20 minutes until slightly golden on the edges.

Flip the granola square out of the pan and let cool on a flat surface. Cut into bars and enjoy!

Recipe note: The amount of wet ingredients used is the bare minimum for holding together. You may find you like to double the wet ingredients for a more sticky and sweet bar.

Storage: The granola bars will keep for 4–5 days at room temperature.

Peanut Butter Cookies with Chocolate Chips & Sea Salt

Submitted by Lisa Parker – Drummer Test Kitchen

3/4 c. butter
1 c. brown sugar
1 c. white sugar
1-1/4 c. peanut butter
2 large eggs
1 tsp. pure vanilla (or 2 tsp. imitation)
2-1/2 c. flour
1 tsp. soda
Pinch of salt
1 – 12 oz. bag of chocolate chips
Sea Salt to top

Preheat oven to 350° F. Combine butter, sugars, peanut butter, vanilla, and eggs, mix well. Add flour, soda, and a pinch of salt, mix well. Add chocolate chips, mix thoroughly.

Drop by 1-1/4 in. cookie scoop or heaping teaspoon, onto cookie sheet.

Sprinkle lightly with sea salt.

Bake for 9 minutes, until done.

Quote of the Week:

“The story of Easter is the story of God’s wonderful window of divine surprise.”

~ Carl Knudsen