

Did you know that Mother's Day was officially established in 1914 when President Woodrow Wilson signed a measure officially establishing the second Sunday in May as Mother's Day! Here are a few recipes to celebrate all the wonderful women in our lives!

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.

Cauliflower and Ham Crustless Quiche

Level: Intermediate

Total: 2 hr 10 min

Prep: 20 min

Inactive: 1 hr

Cook: 50 min

Yield: 1 (9-inch) quiche, 6 to 8 servings

1/2 head cauliflower, cut into bite-size florets
2 T. extra-virgin olive oil
1 c. chopped white onion, about 1 med
2 T. chopped flat-leaf parsley
4 oz. deli boiled ham, cut in 1/4" cubes
2 T. unsalted butter, softened
2 T. finely grated Parmesan cheese
2 c. half-and-half
2 lg. eggs
2 lg. egg yolks
1 T. all-purpose flour
1/2 tsp. kosher salt
Freshly ground black pepper
4 oz. grated Gruyere or Swiss cheese, about 1 c.

Preheat oven to 350°F.

Bring a large pot of salted water to a boil. Add cauliflower florets and cook until very crisp tender, about 1 min. Drain in colander and rinse with cold water. Shake off excess liquid.

Heat the oil in a large skillet, over medium-high heat. Add the ham and the onions and cook until lightly brown, about 6 minutes. Add cauliflower and parsley and set aside to cool slightly.

Brush a 9-inch glass or ceramic pie pan with the soft butter and evenly sprinkle the bottom of the pan with the grated parmesan. Place pan on a baking sheet. Whisk the half-and-half, eggs, egg yolks and flour in large glass measuring cup. Season with salt and pepper, to taste. Spread half the cauliflower mixture evenly in the pan, top with about half the cheese; repeat with remaining filling and cheese. Pour the custard over the fillings.

Bake until the quiche is just set in the center, about 40 to 50 minutes. Cool on a rack before serving.

Brunch Cinnamon Rolls

Prep: 30 min.

Bake: 20 min.

Makes: 1 dozen

3/4 c. 4% small-curd cottage cheese
1/3 c. reduced-fat plain yogurt
1/4 c. sugar
1/4 c. butter, melted
1 tsp. vanilla extract
2 c. all-purpose flour
2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt

Filling:

2 T. butter, melted
1 c. chopped pecans
2/3 c. packed brown sugar
1-1/2 tsp. ground cinnamon

Maple glaze:

2/3 c. confectioners' sugar
3 T. maple syrup
1 tsp. vanilla extract

Preheat oven to 400°. In a food processor, combine the first 5 ingredients; cover and process until smooth. Add the flour, baking powder, baking soda and salt; cover and pulse until mixture forms a soft dough.

Transfer to a lightly floured surface; knead 4-5 times. Roll into a 15x12-in. rectangle. Brush butter to within 1/2 in. of edges. Combine the pecans, brown sugar and cinnamon; sprinkle over dough. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 12 slices. Place cut side down in a greased 9-in. round baking pan.

Bake until golden brown, 20-25 minutes. Cool for 5 minutes. Combine glaze ingredients; drizzle over rolls. Serve warm.

Strawberry Cheesecake Pancakes

Prep: 40 min.
Cook: 5 min./batch
Makes: 20 pancakes

6 oz. cream cheese, softened
1 T. sugar
1/2 c. crushed strawberries

Pancakes:

2 c. all-purpose flour
1/4 c. sugar
4 tsp. baking powder
1/2 tsp. salt
2 lg eggs, room temperature
1-1/2 c. 2% milk
1 c. sour cream
1/3 c. butter, melted
1 c. chopped fresh strawberries

Sauce:

3 c. crushed strawberries
1/4 c. seedless strawberry jam
1/4 c. water

In a small bowl, beat cream cheese and sugar until smooth; stir in strawberries. Chill until serving.

In a large bowl, combine the flour, sugar, baking powder and salt. Combine the eggs, milk, sour cream and butter. Stir into dry ingredients just until moistened. Fold in strawberries.

Pour batter by 1/4 cupfuls onto a greased hot griddle; turn when bubbles form on top. Cook until the second side is golden brown.

For sauce, in a small saucepan, combine the strawberries, jam and water; heat through. Spread cream cheese mixture over pancakes; top with sauce. (Refrigerate remaining sauce for another use.)

Blueberry Pancake Cake

Level: Easy
Total: 55 min
Active: 20 min
Yield: 4 to 6 servings

Cake:

2 c. all-purpose flour
1/2 c. light brown sugar
2 tsp. baking powder
1 tsp. kosher salt
2 c. blueberries
2 c. buttermilk
1 tsp. vanilla extract
2 lg. eggs, lightly beaten
3 T. vegetable oil
2 T. unsalted butter

White Pancake Syrup:

1 c. light corn syrup
1 T. vanilla extract
Pinch of ground cinnamon

For the cake: Place a 10-inch cast-iron skillet in the oven. Preheat the oven to 375 degrees F.

Whisk together the flour, brown sugar, baking powder and salt in a large bowl. Add the blueberries and toss them gently in the flour mixture; this will help keep the blueberries from sinking to the bottom of the cake.

In a separate bowl, whisk together the buttermilk, vanilla and eggs. Remove the skillet from the oven and add the oil and butter to the hot skillet. Let the butter melt completely, then pour the oil and butter into the buttermilk mixture and whisk together, fully incorporating the hot fats. Add the liquid mixture into the dry mixture and stir gently until combined and most lumps are gone. Pour the batter into the hot skillet. Bake until the cake is fluffy and golden brown and a toothpick comes out clean when inserted in the middle, 30 to 35 minutes.

For the white pancake syrup: While the pancake cooks, add the corn syrup, vanilla and cinnamon to a small saucepan. Stir together and cook over low heat until the syrup is warm and pourable.

Slice the warm pancake in wedges and serve with the white pancake syrup.

Lemon-Thyme Sheet-Pan Chicken and Potatoes

Yield: 4 - 6 servings
Prep Time: 15 mins

Total Time: 1 hour 5 mins

1/3 c. olive oil
1-1/2 tsp. roughly chopped fresh thyme
4 garlic cloves, chopped
Grated zest & juice of 1 lemon, plus 1 lemon cut into wedges
3 tsp. kosher salt
1-1/4 tsp. black pepper
10 skin-on, bone-in chicken thighs (4 to 4-1/2 lbs.)
2 lb. red potatoes (6 med.), cut into 1" pcs.
2 T. finely chopped fresh parsley

Preheat the oven to 425°. Whisk the olive oil, thyme, garlic, lemon zest, lemon juice, salt and pepper in a large bowl.

Add the chicken, potatoes and lemon wedges to the bowl. Toss well.

Dump the mixture onto a rimmed baking sheet. Turn the chicken skin-side up and space the pieces evenly apart.

Roast on the middle oven rack, rotating the pan halfway through, until the chicken is golden brown and registers 165° on an instant-read thermometer, about 50 minutes. Remove to a platter and sprinkle with the parsley. Drizzle with any juices from the baking sheet and squeeze the roasted lemon wedges on the chicken.

Strawberry Trifle

Total Time

Prep: 20 min. + chilling

Makes

10 servings

Submitted by Karie Bruder – Drummer Test Kitchen

1 c. 2% milk
1 c. sour cream
1 pkg (3.4 ounces) instant vanilla pudding mix
1 tsp. grated orange zest
2 c. heavy whipping cream, whipped
8 c. cubed angel food cake
4 c. sliced fresh strawberries

In a large bowl, beat the milk, sour cream, pudding mix and orange zest on low speed until thickened. Fold in whipped cream.

Place half the cake cubes in a 3-qt. glass bowl. Arrange a third of the strawberries around sides of bowl and over cake; top with half the pudding mixture.

Repeat layers once. Top with remaining berries. Refrigerate for 2 hours before serving.

Tips: To avoid squishing angel food cake, freeze it overnight, then cut it with a serrated knife.

Quote of the Week:

“So never lose an opportunity of urging a practical beginning, however small, for it is wonderful how often in such matters the mustard seed germinates and roots itself.”

~ Florence Nightingale, British nurse, social reformer, and statistician (aka The Lady with the Lamp)