

National Sugar Cookie Day is July 9 and no... sugar cookies are not only for Christmas. They are great summer cookies as they are freezer-friendly and transport nicely to summer activities.

Did you know . . . that sugar cookies can be traced back to the 1700's. German Protestants created a long-lasting biscuit that resembles what we now know as a sugar cookie. Other names throughout the years include: "Jumble Biscuit" and "Beer."

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.

Molasses Sugar Cookies

Prep Time: 25 mins

Cook Time: 15 mins

Additional Time: 3 hrs

Total Time: 3 hrs 40 mins

Yield: 6 dozen

1-1/2 c. shortening
2 c. white sugar
1/2 c. molasses
2 eggs
4 c. all-purpose flour
4 tsp. baking soda
2 tsp. ground cinnamon
1 tsp. ground cloves
1 tsp. ground ginger
1 tsp. salt

Melt the shortening in a large pan on the stove, and cool.

Add sugar, eggs, and molasses, beat well.

In a separate bowl, sift dry ingredients together and add to the pan. Mix well and chill 3 hours or overnight.

Form into walnut-size balls. Roll in granulated sugar. Place on greased cookie sheet about 2 inches apart.

Bake at 375° F for 8-10 minutes.

Store in an airtight container to keep from getting overly crisp. If they do lose their softness, an easy way to restore it is to place one slice of fresh bread in the container with the cookies for a couple of hours or overnight and they will be soft again!

Cream Cheese Sugar Cookies

Prep Time: 30 mins

Cook Time: 15 mins

Additional Time: 8 hrs

Total Time: 8 hrs 45 mins

Yield: 6 dozen cookies

1 c. white sugar
1 c. butter, softened
1 (3 oz) package cream cheese, softened
1 lg egg yolk
1/2 tsp. salt
1/2 tsp. almond extract
1/2 tsp. vanilla extract
2-1/4 c. all-purpose flour

Beat together sugar, butter, cream cheese, egg yolk, salt, almond extract, and vanilla in a large bowl with an electric mixer until smooth. Gradually mix in flour until dough comes together.

Divide dough into thirds and form each piece into a disk. Wrap tightly with plastic wrap and refrigerate, 8 hours to overnight.

When ready to bake, preheat the oven to 375 °F

Working with one disk at a time, roll dough on a lightly floured surface to an 1/8-inch thickness; keep other disks refrigerated until ready to roll. Cut dough into desired shapes with lightly floured cookie cutters. Place cookies 1 inch apart onto ungreased baking sheets.

Bake in the preheated oven until cookies are light golden brown, 7 to 10 minutes, switching racks halfway through. Remove from the oven and transfer cookies to wire racks.

Cool cookies completely before applying your favorite frosting.

Carolina-Style Barbecue Chicken

Level: Easy

Total: 40 mins

Active: 30 mins

Yield: 4 servings

1/2 c. yellow mustard
1/4 c. apple cider vinegar
1/4 c. packed light brown sugar
1-1/2 T. mustard powder

2 tsp hot sauce
1/2 tsp. Worcestershire sauce
Salt and ground pepper
2 T. unsalted butter, melted
8 skin-on, bone-in chicken thighs (2 to 2-1/4 pounds)
Vegetable oil, for brushing
1 large tomato, sliced

Preheat a grill to medium. Whisk the yellow mustard, vinegar, brown sugar, mustard powder, hot sauce, Worcestershire sauce, 1/2 teaspoon salt, and pepper to taste in a bowl. Whisk in the butter.

Season the chicken with salt and pepper, then toss with about one-third of the mustard sauce in a large bowl until coated. Let sit at room temperature, 10 minutes.

Brush the grill grates generously with vegetable oil. Put about 1/4 cup of the remaining mustard sauce in a small bowl for basting and reserve the rest for topping. Grill the chicken, covered, basting occasionally with the sauce, until well-marked and a thermometer inserted into the thickest part registers 170° F, 10 to 12 minutes per side.

Serve the chicken with the reserved mustard sauce, sliced tomato, and macaroni salad, if desired.

Turkey Burgers

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

3 lbs. ground turkey
1/4 c. seasoned breadcrumbs
1/4 c. finely diced onion
2 egg whites, lightly beaten
1/4 c. chopped fresh parsley
1 clove garlic, peeled and minced
1 tsp. salt
1/4 tsp. ground black pepper

Mix ground turkey, seasoned breadcrumbs, onion, egg whites, parsley, garlic, salt, and pepper together in a large bowl.

Form into 12 patties.

Cook the patties in a medium skillet over medium heat, turning once, to an internal temperature of 180°F.

Serve hot and enjoy.

Note: Some common toppings include lettuce, tomato, cheese, ketchup, mustard, mayonnaise, pickles, jalapeños, avocado, guacamole, or an egg if you're going for a breakfast-for-dinner vibe.

Summer Slaw Recipe

Prep Time: 15 mins

Servings: 12

Summer Slaw Ingredients:

1 sm. head of cabbage 2 lbs.
1 tomato diced
1/2 English cucumber diced
few springs scallions

Dressing:

1/2 c. mayonnaise
1 tsp lemon juice
3 T. sugar
3 T. milk
2 T. vinegar
1 tsp. salt

In a large bowl, combine the diced tomatoes, cucumbers, cabbage, and scallions. Set aside.

To make the dressing whisk together all the dressing ingredients until smooth.

Pour dressing over the slaw and toss everything together. Keep refrigerated and stir before serving.

Red, White & Blue Finger Jell-O®

Makes: 32 pieces

Active time: 30 mins

Total Time: 2 hr

1 (6-oz.) box Berry Blue Jell-O®
1 (6-oz.) box Strawberry Jell-O®
4 env. unflavored gelatin
1 (14-oz.) can sweetened condensed milk
boiling water and cold water

Spray a 9x13-inch glass pan with nonstick spray.

Make the blue layer: In a medium bowl, mix the blue Jell-O® with 1 envelope of the unflavored gelatin. Add 2 cups boiling water and stir to dissolve. Cool to room temperature and pour into the prepared pan. Refrigerate for about 30 minutes, or until quite firm.

Make the white layer: In another bowl, mix sweetened condensed milk with 1 cup boiling water. In a separate small bowl, sprinkle 2 envelopes of unflavored gelatin over 1/2 cup cold water. Let stand for a few minutes and then add 1/2 cup boiling water to dissolve the gelatin. Add to the milk mixture and stir to combine. Cool to room temperature. Pour the white layer over the firmed-up blue Jell-O® layer. Refrigerate for at least 30 minutes, or until quite firm.

Make the red layer: In a medium bowl, mix the red Jell-O® with 1 envelope of the unflavored gelatin. Add 2 cups boiling water and stir to dissolve. Cool to room temperature and pour over the firmed-up white layer. Refrigerate for at least 30 minutes, or until firm.

Slice into individual servings (small enough to hold in your hand), scoop out with a small spatula, and serve. For a more festive look, turn some of them upside-down so you have both red and blue showing on your serving platter.

Note: Be sure to let each layer come to room temperature before adding to the pan. Overly warm layers will melt the firmed-up layer.

Campfire Nachos

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

2 servings for dinner, or 4 servings as an appetizer.

1 T. neutral flavored oil
1/2 lb. tortilla chips
1 (7.75 oz.) can hot tomato sauce
1 c. shredded Mexican cheese blend
1 (14.5 oz.) can black beans, drained
1 large avocado, cubed
4-5 green onions, sliced
handful of fresh cilantro, chopped
1 small lime, cut into wedges

Lightly oil the bottom of a large Dutch oven, to prevent the nachos from sticking.

For the first layer, evenly spread 1/3 of the chips into the Dutch oven, topped with 1/4 can hot tomato sauce, 1/4 can black beans, 1/4 c. cheese, and a handful of avocado, green onions, and cilantro. Repeat for the second layer.

For the third and final layer, use the remaining 1/3 portion of chips, 1/2 can hot tomato sauce, 1/2 can black beans, 1/2 c. cheese, and the remaining avocado, onion, and cilantro.

Cover the Dutch oven and place on a metal grill over your campfire for about 10 minutes, until the cheese has melted. Serve with the lime wedges.

Quote of the Week:

“Think what a better world it would be if we all, the whole world, had cookies and milk about three o’clock every afternoon and then lay down on our blankets for a nap.”

~ Barbara Jordan