

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.

Slow Cooker Potato Soup

Yields: 6 - 8 servings
Prep Time: 20 mins
Total Time: 4 hrs 20 mins

6 slices bacon, chopped
2 lb. russet potatoes, peeled and cubed
3 celery stalks, sliced
1 large leek, cleaned and chopped
3 garlic cloves, finely chopped
4 c. chicken stock
1 tsp. kosher salt
6 sprigs of fresh thyme
1/2 tsp. ground black pepper
3/4 c. sour cream, plus more for garnish
To serve: Shredded cheddar cheese, chopped chives, sour cream, reserved bacon

Heat a large skillet over medium heat. Add the bacon strips and cook until golden brown, 6-8 minutes. Remove to a paper towel lined plate. Reserve 2 pieces for garnish. Crumble the remaining 4 pieces.

Place the crumbled bacon, potatoes, celery, leek, garlic, stock, salt, thyme sprigs, and pepper in the base of a 6- to 8-quart slow cooker. Put the lid on the slow cooker, and cook on high for 4 hours (or low for 6 to 8 hours) until the potatoes are tender when pierced with a fork. Remove the thyme sprigs and discard.

Use an immersion blender to blend the soup to a semi-smooth consistency, leaving small chunks of potato and vegetables for texture. Stir in the sour cream. (Add 1/4 - 1/2 cup of water, to thin the soup out to your desired consistency). Serve in bowls, garnished with cheese, chives, additional sour cream, and the reserved bacon slices crumbled over top.

Sausage, Pumpkin and Arborio Soup

Level: Easy
Total: 1 hr 10 min
Active: 20 min
Yield: 4 to 6 servings

2 T. olive oil, plus more for drizzling
1 lb. bulk Italian sweet sausage w/fennel
3 to 4 cloves garlic, chopped
1 onion, chopped
1 large bay leaf
1 butternut squash or small pumpkin (2 lbs.), peeled and cut into 3/4" dice
Kosher salt and freshly ground pepper
Freshly grated nutmeg
6 c. chicken stock
2 c. half-and-half
1 small bunch Tuscan kale, stemmed and chopped
3/4 c. Arborio rice
A few fresh sage leaves, torn
Shaved Parmigiano-Reggiano, for serving

Heat the olive oil in a soup pot or large Dutch oven over medium-high heat. Add the sausage and cook, crumbling it with a wooden spoon, until browned. Add the garlic and onions and cook until soft, about 5 minutes. Add the bay leaf and squash and season with salt, pepper and a little nutmeg. Stir in the stock and half-and-half and bring to a boil. Reduce the heat to medium and add the kale. Simmer until the squash is tender, about 20 minutes.

Add the rice and simmer until just tender, 18 to 20 minutes, stirring every 2 to 3 minutes. Stir in the sage.

Ladle the soup into shallow bowls. Top with Parmigiano-Reggiano and a drizzle of olive oil.

Cook's Note: The soup, without the rice, can be covered and refrigerated for a make-ahead meal. Add the rice before serving.

Poblano-Potato Bundles

Yields: 8 servings
Prep Time: 15 mins
Total Time: 40 mins

2 lb. russet or Yukon Gold potatoes, cut into chunks
1 large onion, roughly chopped
2 large poblano chile peppers, seeded and thinly sliced
1 stick salted butter, melted
1/2 c. heavy cream
2 T. paprika

2 tsp. granulated garlic
1/4 c. finely chopped fresh parsley
2 tsp. kosher salt
Black pepper, to taste

Preheat a grill to medium. Tear off eight 18-inch sheets of foil and fold each in half. Toss the potatoes, onion and poblanos in a large bowl with the melted butter, heavy cream, paprika, granulated garlic, parsley, salt and a generous amount of pepper.

Divide the potato mixture among the folded foil sheets, piling it in the center. Bring the edges of the foil together and tightly seal into packets. Grill, moving and turning the packets often to make sure they cook evenly, until the potatoes are tender, about 25 minutes.

Beef Stew with Beer and Paprika

Yields: 6 servings

Prep Time: 10 mins

Cook Time: 2 hrs 30 mins

Total Time: 2 hrs 40 mins

3 T. olive oil
1 T. butter
2 lb. stew meat
1 whole medium onion, diced
3 cloves garlic, minced
1 can (12 oz.) beer
4 c. beef stock
2 c. water (add'l., if needed)
1 T. Worcestershire sauce
2 T. tomato paste
1/2 tsp. paprika
1/2 tsp. Kosher salt
Freshly ground black pepper
1-1/2 tsp. sugar
4 whole carrots, washed, unpeeled, and roughly sliced
4 whole new potatoes, quartered
Minced parsley (optional)

Heat oil and butter in a large pot over medium-high heat. Brown meat in two batches, setting aside on a plate when brown. Cut pieces in half. Set aside.

Add diced onions to the pot. Stir and cook for two or three minutes until softened, then add garlic for another minute. Pour in beer and beef stock, then add Worcestershire, tomato paste, paprika, salt, pepper, and sugar. Add beef back into the pot. Stir to combine. Cover and simmer for 1-1/2 to 2 hours.

***UPDATE:** The liquid should cook down to a thicker state. If it gets too thick/reduces too much, add additional water as needed.

Add carrots and potatoes, then cover and cook for an additional 30 minutes. (If stew gets dry, just add a cup of hot water at a time to replenish the liquid.) Taste and adjust seasonings as needed.

Serve in bowls next to crusty French bread. Sprinkle with minced parsley, if desired.

Quote of the Week:

“How beautifully leaves grow old. How full of light and color are their last days.”

~ John Burrows