

Memorial Day was originally known as “Decoration Day,” and it didn’t become an official federal holiday until 1971. The official birthplace of Memorial Day was declared as Waterloo, New York, starting the tradition in 1866 (History.com).

Enjoy the long weekend and remember those that have lost their lives to ensure we can enjoy our freedoms!

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.

Grilled Ribeye Steak with Herbed Steak Butter

Serves 4

4 (10 oz) ribeye steaks
1/2 pound un/salted butter, softened
1 T. roasted garlic
2 tsp. kosher salt
1 tsp. freshly ground black pepper
1 T. finely chopped shallots
1 T. finely chopped fresh parsley
2 tsp. finely chopped fresh sage
1 tsp. finely chopped fresh rosemary
Salt and freshly ground pepper to taste

Thoroughly combine softened butter with garlic, salt, pepper, shallots, parsley, sage and rosemary. Roll with plastic wrap into a log shape 1-inch in diameter; refrigerate 2 hours or until butter is solid. (Note: Recipe will yield 16 butter servings; reserve 12 for later use.)

Season ribeye steaks with salt and pepper. Grill to desired doneness. Cut butter into 1/4-inch slices and serve over hot steaks.

All about Shallots

Shallots are part of the Amaryllidaceae family, along with onions, leeks and garlic.

Shallots are slightly sweet, with a bit of a bite. They are smoother and less pungent than an onion but not as mild as a leek or as strong as garlic.

No special preparation is needed. Treat them as you would any onion or garlic. Cut off the ends and peel the papery skin off to reveal its white and purple tinged skin. Separate the bulbs and prepare as recipe directs. Substituting onions for shallots should be taken lightly. Best not to substitute if more than a 1/2 C. is needed. In small amounts they can be interchanged.

Grilled Corn In The Husk

Prep/Soak Time: 30 minutes Cook Time: 20 minutes

Yield: 8

8 ears corn
Butter and salt, for serving

Remove the silk: Remove any loose husks from the corn cobs. Shuck the corn by peeling down the outside layers one at a time and keeping them attached, facing downwards away from the cob. Remove the silk, then pull the husks back up over the corn (it can be a bit messy, so it doesn’t have to be perfect!).

Soak 20 minutes: Soak the corn cobs in cool water for at least 20 minutes to prevent scorching.

Preheat: Heat a grill to medium high heat (375 to 450°F).

Grill the corn: Place the corn directly on the grill grates and cook until the husk begins to blacken, then turn. Cook 20 to 22 minutes total, until the corn is cooked through (the outside husk will be charred). To check whether it’s done, pull back the husk on one corn to make sure it is bright yellow and cooked through all the way to the bottom of the cob. (You can err on the side of over-cooking it, since you may find the cooking is fairly uneven in the husk.) Serve immediately with butter and salt.

Grandma’s Potato Salad

Prep: 1 hour + chilling

Makes: 24 servings

6 lbs. medium red potatoes

Dressing:

1 c. water
1/2 c. butter, cubed
1/4 c. white vinegar
2 lg. eggs
1/2 c. sugar
4-1/2 tsp. cornstarch
3/4 c. heavy whipping cream
3/4 c. Miracle Whip

Salad:

1 sm. onion, finely chopped
2 green onions, sliced
1 tsp. salt
1/2 tsp. pepper

3 lg. hard-boiled eggs, sliced
Paprika

Place potatoes in a stockpot and cover with water. Bring to a boil. Reduce heat; cover and cook until tender, about 20 minutes. Drain. When cool enough to handle, peel and slice potatoes; cool completely.

For the dressing, in the top of a double boiler or metal bowl over barely simmering water, heat 1 cup water, butter and vinegar until butter is melted. In a small bowl, beat eggs; add sugar and cornstarch. Add to butter mixture; cook and stir until thickened, 5-7 minutes. Transfer to a large bowl; cool completely.

In a small bowl, beat cream until stiff peaks form. Stir Miracle Whip into cooled dressing mixture; fold in whipped cream. Stir in onion, green onions, salt and pepper. Add potatoes; toss lightly to combine. Refrigerate, covered, until chilled.

To serve, top with hard-boiled eggs; sprinkle with paprika.

Perfect Hard Boiled Eggs

Cook time: 20 mins

Total time: 20 mins

6 to 12 servings

Yield: 6 to 12 eggs

6 to 12 large eggs, straight from the fridge

1 tsp. Vinegar (opt)

1/2 tsp. salt (opt)

Fill a saucepan about a quarter of the way with cold water. Place the eggs in a single layer at the bottom of the saucepan. Add more water so that the eggs are covered by at least an inch or two of water.

The more eggs that are crowding the pan the more water you should have over the eggs. 6 eggs should be covered by at least an inch, 7 to 12 eggs, 2 inches.

Adding a teaspoon of vinegar to the water may help keep egg whites from running out if an egg does crack while cooking. Also some people find adding 1/2 teaspoon of salt to the water helps prevent cracking as well as making the eggs easier to peel. If desired, add either or both of these ingredients as the water begins to boil.

Leave the pan uncovered. Turn the heat to high and bring the water to a rolling boil. Turn off burner.

Depending on how cooked you like your hard boiled eggs, the eggs should be done perfectly after sitting for 10-12 minutes.

It is very hard to overcook eggs using this method. You can let the eggs sit, covered, for up to 15-18 minutes without the eggs getting overcooked.

Strain the hot water from the pan, careful not to dump out the eggs, and run cold water over them until they are cool to the touch. This will stop the eggs from cooking further and make them easier to peel.

Or, if you are cooking a large batch of eggs, remove them with a slotted spoon to a large bowl of ice water. Let them sit for a few minutes, or until cooled.

It is easiest to peel the eggs under a bit of running water.

The best way to store hard boiled eggs is unpeeled in a covered container in the refrigerator. Eggs can release odors in the fridge which is why it helps to keep them covered.

They should be eaten within 5 days. Peeled eggs should be eaten within a day or two.

The good thing about this method is that even if you forget and the eggs sit in the water a few minutes longer than you had planned, they'll still be fine.

Note: Some people like their eggs less or more hard cooked than others. If you want your eggs still a little translucent in the center, let them seep in the hot water for only 6 minutes or so.

Pesto Pasta with Chicken

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

1 (16 oz.) package bow tie pasta

1 tsp. olive oil

2 cloves garlic, minced

2 skinless, boneless chicken breasts, cut into bite-sized pieces

1 pinch crushed red pepper flakes, or to taste

1/2 c. pesto sauce

1/3 c. oil-packed sun-dried tomatoes, drained and cut into strips

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain.

Heat oil in a large skillet over medium heat. Sauté garlic until tender, then stir in chicken and season with red pepper flakes. Cook until chicken is golden and cooked through.

Combine pasta, chicken, pesto, and sun-dried tomatoes in a large bowl; toss to coat evenly.

Lemony Fruit Dip

Prep Time: 10 min. + chilling

Yield: 12 servings (1/4 c. ea.)

1/2 c. confectioners' sugar

1-1/2 tsp. grated lemon zest

3 T. lemon juice

1 carton (8 oz.) frozen whipped topping, thawed

4 to 5 drops yellow food coloring, optional

Assorted fresh fruit

In a bowl, mix confectioners' sugar, lemon zest and lemon juice until blended. Stir in whipped topping and, if desired, food coloring. Refrigerate, covered, at least 4 hours before serving. Serve with fruit.

M&M Pretzel Cookies

Prep: 20 min. + chilling

Yield: 6 dozen

1/2 c. butter, cubed
2 c. sugar
1/2 c. 2% milk
2 T. baking cocoa
1 c. creamy peanut butter
2 tsp. vanilla extract
3 c. quick-cooking oats
1 c. coarsely crushed pretzels
1 c. milk chocolate M&M's

In a large saucepan, combine the butter, sugar, milk and cocoa. Bring to a boil over medium heat, stirring constantly. Cook and stir 1 minute.

Remove from heat; stir in peanut butter and vanilla until blended. Stir in oats; let stand 5 minutes to cool. Fold in pretzels and M&M's. Drop mixture by tablespoonfuls onto waxed paper-lined baking sheets. Refrigerate until set.

Grilled Angel Food Cake with Strawberries

Prep/Total Time: 15 min.

Makes: 8 servings

2 c. sliced fresh strawberries
2 tsp. sugar
3 T. butter, melted
2 T. balsamic vinegar
8 slices angel food cake (about 1 oz. ea.)
Opt.: Reduced-fat vanilla ice cream & blueberry syrup

In a small bowl, toss strawberries with sugar. In another bowl, mix butter and vinegar; brush over cut sides of cake.

On a greased rack, grill cake, uncovered, over medium heat until golden brown, 1-2 minutes on each side. Serve cake with strawberries and, if desired, ice cream and blueberry syrup.

Quote of the Week:

"It is rather for us to be here dedicated to the great task remaining before us, that from these honored dead we take increased devotion to that cause for which they here gave the last full measure of devotion, that we here highly resolve that these dead shall not have died in vain."

~ Abraham Lincoln, The Gettysburg Address