

**Snowy weather is the perfect time to hunker down and enjoy some comfort food. Besides a few soups and stews, we have a hodge-podge of recipes this week.**

**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](mailto:ads@thedrummer.com).**

## Bacon Breakfast Pizza

*Prep/Total: 30 min*

*Yield: 8 servings*

1 tube (13.8 ounces) refrigerated pizza crust  
2 T. olive oil, divided  
6 lrg. eggs  
2 T. water  
1 pkg. (3 oz.) bacon bits  
1 c. shredded Monterey Jack cheese  
1 c. shredded cheddar cheese

Preheat oven to 400°. Unroll and press dough onto bottom and 1/2 in. up sides of a greased 15x10x1-in. pan. Prick thoroughly with a fork; brush with 1 tablespoon oil. Bake until lightly browned, 7-8 minutes.

Meanwhile, whisk together eggs and water. In a nonstick skillet, heat remaining oil over medium heat. Add eggs; cook and stir just until thickened and no liquid egg remains. Spoon over crust. Sprinkle with bacon bits and cheeses.

Bake until cheese is melted, 5-7 minutes.

## Hoagie Dip

*Total: 25 min*

*Prep: 25 min*

*Yield: 8 servings*

1 med. onion  
2 pickled pepperoncini peppers  
1/2 head iceberg lettuce  
1 lrg. tomato, halved and seeded  
1/4 lb. deli-sliced genoa salami  
1/4 lb. deli-sliced ham  
1/4 lb. deli-sliced prosciutto  
1/4 lb. deli-sliced roast turkey  
1/4 lb. deli-sliced provolone cheese  
1/2 c. mayonnaise  
1 T. extra-virgin olive oil  
1 tsp. dried oregano  
1-1/2 tsp. dried basil  
1/4 tsp. red pepper flakes  
1 10-to-12-inch round loaf Italian bread  
8 hoagie rolls, cut into pieces, for dipping

Chop the onion, pepperoncini, lettuce and tomato into bite-size pieces. Dice the meats and cheese.

Combine the chopped vegetables, meats and cheese in a large bowl. Add the mayonnaise, olive oil, oregano, basil and red pepper flakes and stir until everything is all mixed up and tasty. Refrigerate until ready to serve.

Carve out the center of the bread loaf to make a bowl (don't cut through the bottom) and cut the scraps into bite-size pieces. Serve the hoagie dip in the bread bowl, with the extra bread and hoagie rolls to scoop it up.

## Chicken and Dumplings

*Yields: 8 serving(s)*

*Prep Time: 15 mins*

*Cook Time: 30 mins*

*Total Time: 45 mins*

2 T. butter  
2 T. olive oil  
1/2 c. all-purpose flour  
1 whole chicken, cut into pieces  
Salt and pepper  
1/2 c. finely diced carrots  
1/2 c. finely diced celery  
1 whole medium onion, finely diced  
1/2 tsp. ground thyme  
1/4 tsp. turmeric

6 c. low-sodium chicken broth  
1/2 c. apple cider  
1/2 c. heavy cream

**For the dumplings:**

1-1/2 c. all-purpose flour  
1/2 c. yellow cornmeal  
1 T. (heaping) baking powder  
1 tsp. kosher salt  
1-1/2 c. half-and-half  
2 T. minced fresh parsley (optional)  
Salt as needed

Sprinkle chicken pieces with salt and pepper, then dredge both sides in flour.

Melt butter in a pot over medium-high heat. In two batches, brown chicken on both sides and remove to a clean plate.

In the same pot, add diced onion, carrots, and celery. Stir and cook for 3 to 4 minutes over medium-low heat. Stir in ground thyme and turmeric, then pour in chicken broth and apple cider. Stir to combine, then add browned chicken. Cover pot and simmer for 20 minutes.

While chicken is simmering, make the dough for the dumplings: sift together all dry ingredients, then add half-and-half, stirring gently to combine. Set aside.

Remove chicken from pot and set aside on a plate. Use two forks to remove chicken from the bone. Shred, then add chicken to the pot. Pour heavy cream into the pot and stir to combine.

Drop tablespoons of dumpling dough into the simmering pot. Add minced parsley if using. Cover pot halfway and continue to simmer for 15 minutes. Check seasonings; add salt if needed. Allow to sit for 10 minutes before serving.

## Sausage and Spinach Tortellini Soup

1 T. butter  
1 T. olive oil  
1 onion, diced  
3 garlic cloves, minced  
1 lb. Italian sausage  
1 T. dried basil  
1 T. dried oregano  
1 lb. mushrooms, sliced  
5 c. chicken broth  
3 (14.5-oz.) cans diced tomatoes  
10 oz. frozen spinach  
20 oz. cheese tortellini  
Salt and pepper to taste

In a Dutch oven, melt butter and heat olive oil.

Add onions and sauté until translucent.

When the onions are fragrant and translucent, add the garlic and sauté for a few seconds, then add the sausage and brown it.

Push sausage to the side to make a small spot to pour one tablespoon of olive oil, add basil and oregano to the oil and toast for 20-30 seconds.

Mix the herbs with the sausage and add in the mushrooms.

When mushrooms have softened, add broth and tomatoes. Bring to a simmer.

Add frozen spinach and cook until thawed, bringing the liquids to a boil. Taste the broth and adjust seasonings with salt and pepper.

Add tortellini and cook according to package directions.

## Chicken Barley Stew

*4 serving(s)*

*Prep Time: 15 mins*

*Cook Time: 1 hr 10 mins*

*Total Time: 1 hr 25 mins*

4 tsp. Olive Oil, Divided  
1 lb. Boneless, Skinless Chicken Breast, Cut Into ¾-inch Pieces  
1 tsp. Salt, Divided  
1 tsp. Ground Pepper, Divided  
1 Yellow Onion, Chopped  
2 med. Carrots, Cut Into ½-circles  
1 stalk Celery, Cut Into ½-inch Dice  
3 cloves Garlic, Minced  
1 tsp. Dried Thyme  
1 c. Pearl Barley  
4 c. Chicken Broth  
1 can (14 oz. Size) Petite Diced Tomatoes  
1/4 c. Minced Flat-leaf Parsley

Heat 2 teaspoons of olive oil in a large saucepan set over medium-high heat. Add the chicken, 1/2 teaspoon salt and 1/2 teaspoon ground pepper, and cook until the chicken is cooked through, about 5 minutes. Transfer the chicken to a plate and keep warm.

Heat the remaining 2 teaspoons of olive oil in the saucepan. Add the onion, carrots and celery. Cook, stirring occasionally, until the vegetables soften, about 5 minutes.

Add the garlic, thyme and remaining 1/2 teaspoon salt and 1/2 teaspoons ground pepper. Cook for 1 minute.

Stir in the pearl barley, chicken broth and diced tomatoes. Bring to a boil, then reduce the heat to medium-low, cover and simmer until the barley is tender, 50–60 minutes. Stir in the chicken and parsley. Serve.

## Green Bean-Mushroom Alfredo

1 tablespoon margarine or butter  
1/4 c. sliced almonds  
1 bag (12 oz) frozen cut green beans, or equal amount of fresh green beans  
1/4 c. chopped red bell pepper  
2 T. water  
1 (8-oz.) can mushroom pieces and stems, drained, or equal amount of fresh chopped mushrooms  
3/4 cup purchased Alfredo sauce

Melt margarine in small skillet over medium heat. Add almonds; cook 3 to 4 minutes or until golden brown, stirring occasionally. Remove from skillet; set aside. Meanwhile, in 1-1/2-quart microwave-safe casserole, combine green beans, bell pepper and water.

Cover; microwave on HIGH for 11 to 14 minutes or until vegetables are crisp-tender, stirring once halfway through cooking. Drain.

Uncover; stir in mushrooms and Alfredo sauce. Sprinkle with toasted almonds. Microwave, uncovered, on HIGH for 3-4 minutes or until bubbly around edges. 8 servings.

## Lemon Bars

*Yield: 20 servings*

*Prep Time: 15 min*

*Cook Time: 40 min*

*Total Time: 55 min*

### **Crust:**

2 c. flour  
1/2 c. sugar  
1/4 tsp. salt  
2 sticks (1 c.) salted butter, cut into sm. cubes

### **Filling:**

1-1/2 c. sugar  
1/4 c. flour  
4 whole lg. eggs  
Zest & juice of 4 med.-sized lemons  
Powdered sugar, for sifting

**For the crust:** Preheat the oven to 350°. Grease a 9-by-13-inch pan with butter. (Use an 8 x 10 pan if you'd like the layers to be a little thicker.)

Stir together the flour, sugar, and salt. Add the butter to the bowl and use a pastry cutter to cut it all together until the mixture resembles fine crumbs. Press into the prepared pan and bake until golden around the edges, about 20 minutes.

**For the filling:** Stir together the sugar and flour. Crack in the eggs and whisk to combine. Add the lemon zest and juice and mix until combined. Pour over the crust and bake about 20 minutes.

Allow to cool in the fridge for a minimum of 2 hours, then sift powdered sugar over the top before cutting into squares.

## Chocolate Tart with Cocoa Whipped Cream

*Level: Easy*

*Total: 1 hr 45 min (plus 2-hour chilling time)*

*Active: 45 min*

*Yield: 8 servings*

### **Crust:**

30 chocolate wafer cookies (about 6 oz.)  
3 T. granulated sugar  
Pinch of salt  
6 T. unsalted butter, melted

### **Filling and topping:**

1-1/2 cups milk  
4 lrg. egg yolks  
1/3 c. granulated sugar  
2 T. cornstarch  
1/4 c. unsweetened cocoa powder  
1 tsp. pure vanilla extract  
1/4 tsp. salt  
4 oz. semisweet chocolate, chopped

1 c. cold heavy cream  
3 T. confectioners' sugar  
Chocolate sprinkles, for topping

**Make the crust:** Preheat the oven to 350 degrees F. Pulse the cookies, granulated sugar and salt in a food processor until finely ground. Add the melted butter and pulse until the mixture starts to clump. Transfer to a 9-inch fluted tart pan with a removable bottom and firmly press on the bottom and up the side of the pan. Bake until the crust is firm, 12 to 15 minutes. While the crust is still warm, use the back of a spoon to gently press any cracks together. Transfer to a rack to cool completely.

**Make the filling:** Heat 1 cup milk in a medium saucepan until hot but not boiling. Meanwhile, whisk the egg yolks, granulated sugar, cornstarch, 1 tablespoon cocoa powder, the vanilla, salt and the remaining 1/2 cup milk in a large bowl. Gradually whisk the hot milk into the egg yolk mixture until smooth. Pour the mixture into the saucepan and cook, whisking constantly, until it comes to a boil and is thick like pudding, 3 to 5 minutes. Remove from the heat and whisk in the chocolate until melted. Pour the filling into the crust and smooth the surface with an offset spatula. Gently press plastic wrap directly onto the surface to prevent a skin from forming. Refrigerate until cold and set, about 2 hours.

**Make the topping:** Beat the heavy cream, confectioners' sugar and remaining 3 tablespoons cocoa powder in a large bowl with a mixer on medium speed until soft peaks form. Spread the cocoa whipped cream on the tart and top with sprinkles.

### Quote of the Week:

*“All the beautiful sentiments in the world weigh less than a single lovely action.”*

~ James Russell Lowell