

This week, we have a few more cucumber recipes, along with recipes featuring fresh goodies from the garden. We have two submitted recipes this week: Peach-Ginger Slaw and Blackberry Cheesecake (made with fresh goat cheese). 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](mailto:ads@thedrummer.com).

## Pineapple, Cucumber, and Jalapeño Juice

*2 Servings*

1/2 pineapple, cut into lg. pcs.  
1-1/2 English hothouse cucumbers, peeled, cut into lg. pcs.  
1 jalapeño, seeds removed

Pass pineapple, cucumber, and jalapeño through a juicer. Serve over ice.

## Peach-Ginger Slaw

*Hands-On: 20 mins*

*Total: 30 mins*

*Yield: Makes 8 servings*

1 c. chopped pecans  
3 T. pepper jelly  
1/4 c. rice wine vinegar  
1 T. sesame oil  
1 tsp. grated fresh ginger  
1/3 cup canola oil  
1 (16-oz.) pkg. shredded coleslaw mix  
2 lg. fresh peaches, unpeeled & coarsely chopped  
(about 2 c.)

Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 10 to 12 minutes or until toasted and fragrant, stirring halfway through. Cool completely (about 10 minutes).

Meanwhile, microwave jelly in a large microwave-safe bowl at HIGH 15 seconds. Whisk in vinegar and next 2 ingredients until blended. Gradually add canola oil in a slow, steady stream, whisking constantly until well blended.

Add coleslaw mix, and toss to coat. Gently stir in peaches. Stir in pecans; add salt to taste. Serve immediately, or cover and chill up to 8 hours, stirring in pecans and salt to taste just before serving.

## Cucumber and Melon Salad with Chile and Honey

*4 Servings*

1/4 c. raw pistachios  
1/2 jalapeño or Fresno chile, thinly sliced  
2 T. white wine vinegar  
1 tsp. honey  
3 T. extra-virgin olive oil  
Kosher salt, freshly ground pepper  
1 English hothouse cucumber, halved crosswise, then halved lengthwise, seeds scooped out with a spoon  
1/4 med. ripe honeydew melon or cantaloupe, rind removed  
5 oz. ricotta salata (salted dry ricotta) or feta  
1/2 c. basil leaves

Preheat oven to 350°. Toast pistachios on a rimmed baking sheet, tossing once, until golden brown, 7–9 minutes. Let cool, then finely chop 2 Tbsp. pistachios. Leave remaining nuts whole; set aside.

Whisk chopped pistachios, chile, vinegar, and honey in a small bowl. Gradually stream in oil, whisking constantly until emulsified; generously season dressing with salt and pepper.

Using a mandoline, shave cucumber and honeydew lengthwise (or thinly slice with a knife). Place in a large bowl. Set blade to a slightly wider setting; shave cheese into planks. Add to bowl along with basil and reserved pistachios; drizzle dressing over and toss gently. Season with salt and pepper.

## Spicy Peach and Avocado Salad

3 T. fresh lemon juice  
3 T. olive oil  
2 tsp. pure honey  
1 shallot, finely chopped  
1 Fresno chile, thinly sliced  
Kosher salt and freshly ground black pepper  
3 ripe but firm peaches, cut into wedges  
2 avocados, pitted and cut into wedges  
1/2 c. fresh mint, torn if large, plus more for garnish

1/4 c. roasted pistachios, chopped

Whisk together lemon juice, oil, honey, shallot, and chile in a bowl. Season with salt and pepper. Add peaches and toss to coat. Let sit at least 15 minutes, and up to 1 hour.

Just before serving, add avocado and mint and toss to combine. Season with salt and pepper. Top with pistachios and garnish with mint. 8 servings

## Tomato Avocado Melt

4 slices bread

1-2 T. mayonnaise

Cayenne pepper, to taste (opt.) or other favorite spice/s

1 small roma tomato, sliced thin

1 avocado, sliced thin

8 slices cheese (your favorite kind)

Spread a thin layer of mayonnaise on each piece of bread. Sprinkle with a pinch of cayenne pepper/spice/s. Layer bread with tomato and avocado slices and top with cheese. Broil on high for 2-4 minutes, or until bread is toasted and cheese is bubbly. 4 servings

## Seared Steak with Blistered Tomatoes

*Yields: 4 Servings*

*Prep Time: 5 Mins*

*Total Time: 20 Mins*

2 (1-1/2" thick) strip steaks (about 1-1/2 lbs.)

Kosher salt

Pepper

4 T. olive oil

6 cloves garlic, in their skins

2 bunches cherry tomatoes on the vine (about 1-1/2 lbs.)

2 sprigs fresh rosemary

2 T. white wine vinegar

1/4 small red onion, finely chopped

3 T. crumbled blue cheese (about 1 oz.)

Arugula salad, for serving

Heat oven to 450°F. Heat large cast-iron skillet on medium-high. Season steaks with salt and pepper. Add 1 teaspoon oil to skillet, then add steaks and garlic and cook until steaks are browned, 3 minutes per side.

Place tomatoes on the vine and rosemary in skillet, drizzle with 2 teaspoon oil and season with salt and pepper. Transfer skillet to oven and roast until steak is at desired doneness and tomatoes begin to slightly break down, 3 to 4 minutes for medium-rare. Transfer steaks to cutting board and let rest at least 5 minutes before serving. Transfer tomatoes and garlic to platter; squeeze garlic cloves from skins.

In small bowl, combine vinegar, remaining 3 tablespoon oil and 1/4 teaspoon each salt and pepper; stir in onion and fold in blue cheese. Serve steak, tomatoes and garlic drizzled with vinaigrette, and arugula salad.

## Blackberry Cheesecake

*Yields: 16 Servings*

*Prep Time: 20 Mins*

*Cook Time: 1 Hour 15 Mins*

*Total Time: 1 Hour 35 Mins*

### **Crust:**

1 box vanilla wafers

1/2 c. pecans

1 stick (1/2 c.) butter, melted

1-1/2 tsp. vanilla

### **Filling:**

2 (8 oz.) pkgs. cream cheese, room temp.

8 oz. soft goat cheese

1-1/2 c. sugar

4 whole eggs

1/2 c. sour cream

### **Topping:**

2 c. blackberries

1/2 c. sugar

2 T. water

Preheat oven to 350 degrees.

Place vanilla wafers and pecans into the bowl of a food processor. Pulse until mixture becomes crumbs. Add melted butter and vanilla and pulse again until combined. Pour into a 10-inch springform pan and press crumbs into the bottom of the pan. (If they come up the sides, that's okay!)

For the filling, beat cream cheese and sugar until smooth. Add eggs one at a time, beating after each addition. Add sour cream and mix again. Pour mixture into crust, smooth the top, and bake for 1 hour, 10 minutes. Turn off oven and open door and allow to sit in the oven with the door opened for 15 minutes. Remove and allow to cool.

For the topping, add blackberries, sugar, and water to a saucepan or skillet. Bring to a boil over medium-high heat and cook for 4 to 5 minutes. Turn off the heat and allow to cool slightly.

Pour blackberries over the cheesecake and place pan into the fridge to cool and set for at least 2 hours---several hours is better.

When ready to serve, remove rim around pan and slice into 16 pieces with a long-serrated knife.

## Chocolate Peanut Butter No-Bake Cookies

2 c. sugar

1/2 c. butter or margarine, cubed

1/2 c. 2% milk

3 T. baking cocoa

Dash salt

1/2 c. creamy peanut butter

1 tsp. vanilla extract

3 c. old-fashioned oats

In a large saucepan, combine the first 5 ingredients. Bring to a boil, stirring constantly. Cook and stir 3 minutes.

Remove from heat; stir in peanut butter and vanilla until blended. Stir in oats. Drop mixture by tablespoonfuls onto waxed paper-lined baking sheets. Refrigerate until set. Store in airtight containers. Yields 2-1/2 dozen

### Quote of the Week:

*"As you grow older, you will discover that you have two hands, one for helping yourself, the other for helping others."*

~ Audrey Hepburn