

Labor Day is only a week away. We have put together a few recipe suggestions to make for a tasty gathering. 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.

Sparkling Raspberry Limeade

Level: Easy

Total: 15 min

Prep: 15 min

Yield: 4 to 6 servings

1 c. sugar
6 oz. raspberries, plus more for garnish (about 3/4 c.)
1 c. freshly squeezed lime juice (16 to 25 limes)
1 liter club soda
1 lime, thinly sliced, for serving

Add the sugar, raspberries and 1 cup water to a medium saucepan and bring to a simmer. Stir until the sugar dissolves. Press the berries with the back of a wooden spoon so their juices leach into the mixture. Let sit and steep until cool. Strain, discarding the solids.

Combine the cooled raspberry syrup, lime juice and club soda in a large pitcher. Pour into tall glasses filled with ice and garnish with the lime slices and a few extra berries.

Corn Salsa

Level: Easy

Total: 1 hr 15 min

Prep: 15 min

Inactive: 1 hr

Yield: about 5 cups

1 (15 oz.) can yellow corn, drained
1 (15 oz.) can white corn, drained
1 (4 oz.) can chopped green chiles, drained
1 (2.5 oz.) can sliced black olives, drained
4 scallions, finely chopped
2 tomatoes, finely chopped
2 jalapeno peppers, seeded and chopped
3 T. white vinegar
1/3 c. olive oil
Kosher salt
1 T. finely chopped fresh cilantro

Mix the yellow and white corn, chiles, olives, scallions, tomatoes, jalapenos, vinegar, olive oil and 1/4 teaspoon salt in a medium bowl. Chill at least 1 hour. Just before serving, add the cilantro to the salsa.

Foil-Pack Grilled Sweet-and-Spicy Chicken Wings

Level: Easy

Total: 2 hr 35 min (includes marinating time)

Active: 15 min

Yield: 4 servings

1/4 c. chili powder
1/4 c. packed light brown sugar
1 tsp. chipotle chili powder
Kosher salt and freshly ground black pepper
4 lbs. air-chilled chicken wings (about 24), split at the joint, wingtips removed and discarded
1/4 c. vegetable oil
1/2 c. fresh cilantro, chopped
1 lime, cut into wedges

Whisk together the chili powder, sugar, chipotle powder, 1 teaspoon salt and 1/2 teaspoon pepper in a medium bowl to make a dry spice rub. Place the wings in a large bowl, toss with the oil, and sprinkle with the dry spice rub. Toss the wings to evenly coat, cover with plastic wrap and refrigerate for at least 1 hour and up to 2 hours.

Prepare a grill for high heat.

Tear off four 18-by-18-inch sheets of heavy duty non-stick aluminum foil. Remove the wings from the bowl, making sure to leave any excess liquid behind. Divide the wings among the foil pieces, centering them on each piece in a single layer. Sprinkle the wings with a generous pinch of salt and pepper. Bring two opposite ends of the foil together and fold twice to seal, then fold in the other sides to create leak-proof packets. Grill over high heat, turning once, until the wings are cooked through, about 25 minutes. Carefully open the packets (hot steam will escape). Scatter the cilantro over the tops and serve with the lime wedges.

Ranch-Rubbed Pork Ribs

Level: Easy
Total: 3 hr 30 min
Active: 30 min
Yield: 4 servings

Ranch Rub:

1/2 c. buttermilk powder (found in the baking aisle)
1 T. dried parsley
2 tsp. dried chives
2 tsp. dried dill
2 tsp. garlic powder
1 tsp. onion flakes
1 tsp. onion powder
1 tsp. kosher salt
1/2 tsp. freshly ground black pepper

Ribs:

2 racks pork baby back ribs or spareribs
Pickle juice, for spritzing

Prepare a grill for indirect heat. If using a charcoal grill, build the hot coals on one side only. If using a gas grill, heat one side only to medium-high heat. Place a pan filled with about 1 cup of water next to the coals for additional moisture.

For the ranch rub: Combine all the ingredients in a medium bowl and mix well.

For the ribs: Using a dry towel for grip, peel the membrane (silver skin) off the bone side of the ribs and discard. Generously season both sides of the ribs with the ranch rub.

Place the ribs bone-side down over indirect heat, cover the grill down and cook until the internal temperature of the ribs reaches 140 degrees F, about 1 hour. Wrap the ribs in aluminum foil and continue to cook for another hour.

Take the ribs out of the foil and put back onto the grill, still bone-side down. Spritz with pickle juice, cover the grill and continue to cook until the bones start to pull away from the meat, another hour or so. Check the ribs by flipping a rack over so the bones are facing up. Press your finger on the meat between the bones. If there is some give and the meat starts separating from the bone, they are ready. If not, continue cooking for another 30 to 45 minutes.

Remove the ribs from the grill, cut into 1-bone pieces and pile onto a platter to serve!
(Alternatively, you can bake the ribs in a 300 degrees F oven for 3 to 4 hours.)

Grilled Picnic Corn

Level: Easy
Total: 30 min
Active: 10 min
Yield: 5 servings

8 ears corn, shucked
1/4 c. melted butter or olive oil
1 T. cilantro
1 clove garlic, minced
2 tsp. chile powder
1/2 tsp. salt
2/3 c. mayonnaise
1/4 c. fresh lime juice
3/4 c. grated Romano cheese
Lime wedges, for garnish

Preheat an outdoor grill to medium-high heat. Alternatively preheat the broiler to low, and line a baking sheet with parchment paper or aluminum foil.

Brush the corn with melted butter or olive oil. Grill the corn until hot and lightly charred all over, 7 to 10 minutes, depending on the temperature of the grill. Alternatively, broil the corn ears 6-inches from the heat source until charred spots appear, about 10 minutes. Flip the corn and broil for an additional 10 minutes.

While the corn is charred, mix the cilantro, garlic, chile powder, salt, mayonnaise, and lime juice.

Spread the mayonnaise mixture evenly over the corn, and sprinkle with Romano cheese. If desired, return the corn to the grill or broiler for just a few minutes. Serve warm with lime wedges.

Cook's Note: Grilled Corn Serving Variations: Smaller Portions For A Party: Cut each corn on the cob in half creating double the amount of servings. Elotes Corn Salad: After charring the corn, cut it off the cob and toss with the mixed dressing, still serving with lime wedges and chopped cilantro. Easier To Handle: Make sure to provide your guests with plenty of napkins for eating. You can also stick a rounded skewer or popsicle stick in one end of the corn making it easier to pick up and eat.

7-Layer Pasta Salad

Level: Easy
Total: 30 min
Active: 20 min

Yield: 8 servings

Kosher salt
8 oz. farfalle (about 2 c.)
2 stalks broccoli, cut into florets
1/2 c. mayonnaise
1/2 c. buttermilk
1/4 c. plus 1 T. chopped fresh chives
1/4 c. chopped fresh parsley
Juice of 1 lime
Freshly ground black pepper
2 avocados, diced
1 (12 oz.) piece deli ham, diced (about 2 c.)
8 oz. yellow Cheddar cheese, shredded
1 small head romaine lettuce, sliced
2 tomatoes, diced

Bring a large pot of salted water to a boil. Add the pasta and cook until al dente (about 2 minutes less than the label directs), adding the broccoli during the last 4 minutes of cooking. Drain the pasta and broccoli and rinse under cool water; shake off the excess. Remove the broccoli and pat dry.

Whisk the mayonnaise, buttermilk, 1/4 cup chives, the parsley, half of the lime juice, 1/4 teaspoon salt, and pepper to taste. Toss the pasta and a few tablespoons of the dressing in a medium bowl.

Assemble the salad: Toss the avocados with the remaining lime juice in a large glass serving bowl and season with salt; arrange in an even layer. Top with layers of the ham, broccoli, pasta, cheese, lettuce and tomatoes. Drizzle some of the remaining dressing on top and sprinkle with the remaining 1 tablespoon chives, or cover and refrigerate the salad and dressing separately up to 6 hours. (Bring to room temperature before serving.)

Fresh Blackberry Crisp

Total: 35 min

Prep: 5 min

Cook: 30 min

4 c. fresh blackberries
1/2 c. sugar
Juice of 1 lemon
2 T. flour, plus 1/2 c.
1/2 c. brown sugar
1 stick butter

Preheat oven to 375 degrees. In large bowl combine blackberries, sugar and lemon juice together with 2 tablespoons of flour. Pour into deep dish pie plate. In separate bowl blend remaining 1/2 cup flour, brown sugar and butter. Mix until crumbly. Sprinkle over berries. Bake for 30 minutes until bubbly.

Quote of the Week:

“Our greatest weapon against stress is our ability to choose one thought over another.”

~ William James