

Rhubarb is a great versatile fruit because it can be used fresh and you can freeze for up to a year. Best way to freeze rhubarb is to cut in one inch pieces. Lay flat on a parchment lined baking pan. Freeze until firm to the touch and place into freezer bags.

When frozen, you do not need to thaw rhubarb, you can use just as you would use fresh.

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).

## Double Rhubarb Dream Loaf

*Prep Time: 25min*  
*Cook Time: 50min*  
*Total Time: 1hour 15min*  
*Servings: 10 thick slices*

1/2 c. butter or margarine  
1 c. sugar  
1/2 c. milk  
2 c. pastry flour or all purpose flour  
1/2 tbsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1 c. diced rhubarb  
1/2 c. Rhubarb Butter (see next recipe)

Using an electric mixer, cream margarine and sugar together on high speed for 1–2 minutes or until light and fluffy.

Add milk, flour, baking powder, baking soda, and salt to the bowl. Mix on low speed for 30 seconds or until just incorporated, scraping down the sides of the bowl halfway through.

Fold in the diced rhubarb

Grease a loaf pan or line with parchment paper. Add half of the batter to the pan.

Layer the rhubarb butter on top. Top with remaining batter.

**Optional:** Press any reserved pieces of rhubarb into the top of the batter.

Bake in middle rack of oven at 350 °F for 50–60 minutes, or until the top is deep golden brown.

Let cool completely before slicing.

If you don't have rhubarb butter, you can replace it with whatever jam or fruit spread you have lying around. Apple butter or peach butter would be amazing, too.

This recipe is great because it works with either frozen or fresh rhubarb. You want the rhubarb to be diced pretty small so it completely softens up as it bakes.

## Easy Rhubarb Butter

*Prep Time: 5 min*  
*Cook Time: 40 min*  
*Total Time: 45 min*  
*Submitted by Lisa Parker– Drummer Test Kitchen*

1 lb rhubarb, which is approximately 3-4 c. chopped

1/2 c. sugar

squeeze of fresh lemon

2 T. water

**optional:** 1/4 tsp cardamom, or cinnamon, or the seeds of 1 vanilla bean

Rinse the rhubarb and trim the ends Slice it into 1 inch pieces and put in a heavy bottomed pot along with the sugar. Add 2 T. of water and the lemon juice, and stir to combine.

Heat, stirring constantly, until the rhubarb starts to give off juice and the mixture comes to a boil. Boil gently for about 20-30 minutes, until the rhubarb is very soft and mostly broken down.

Puree the mixture, in batches if necessary. Be careful when pureeing hot liquids, as they can 'explode' up through the spout of the processor or blender.

Put the puree in a clean pan back on the stove and bring to a boil, then turn down the heat and let it gently bubble away until reduced and thickened about another 20 min, Stir often, and be careful not to let the fruit scorch. If you are using the spice or vanilla bean, stir it in now.

Spoon the finished butter into a glass jar. Let cool, then cap and refrigerate. It will thicken further as it cools. You will have about a cup.

**Note:** If you want to make a larger batch, you can freeze this, and you can also can it.

There is no firm rule about how long to cook the pureed fruit. The longer you cook it and reduce it down, the thicker it will be. It's a matter of personal taste.

## Bacon-Wrapped Hot Dog Kabobs

*Prep Time: 20 min*  
*Cook Time: 7 min*

1 pkg (14 oz) Beef Franks

8 slices bacon

2 med red bell peppers, cored and cut into 1-inch chunks (24 pieces)

1 fresh pineapple, peeled, cored and cut into 1-inch chunks (24 pieces)

24 (6-inch) wooden skewers, soaked in water

1/2 c. barbecue sauce

Cut each beef frank crosswise into thirds. Set aside. Place 2 layers of paper towels on microwavable plate. Place bacon in single layer on paper towels. Cover with 1 layer of paper towel. Microwave on high 2 to 3 minutes or until bacon is partially cooked. Let cool slightly. Cut each bacon slice crosswise into thirds.

Wrap 1 piece bacon around 1 piece of beef frank. Alternately thread 1 bacon-wrapped frank with 1 piece of pineapple and bell pepper onto each skewer.

Grill over medium heat 1 to 2 minutes per side or until lightly charred, brushing with barbecue sauce.

## Grilled Chicken Marinade

*Prep Time: 10 mins*

*Cook Time: 10 mins*

*Additional Time: 4 hrs*

*Total Time: 4 hrs 20 mins*

*Servings: 5*

1/4 c. red wine vinegar

1/4 c. reduced-sodium soy sauce

1/4 c. olive oil

1-1/2 tsp dried parsley flakes

1/2 tsp dried basil

1/2 tsp dried oregano

1/4 tsp garlic powder

1/4 tsp ground black pepper

5 skinless, boneless chicken breasts, thinly sliced

Whisk vinegar, soy sauce, olive oil, parsley, basil, oregano, garlic powder, and black pepper together in a bowl. Pour into a resealable plastic bag. Add chicken, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator, at least 4 hours. Preheat grill for medium-low heat and lightly oil the grate. Drain and discard marinade.

Grill chicken on the preheated grill until no longer pink in the center, 4 to 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 ° F.

## Air Fryer Roasted Asparagus

*Prep Time: 10 mins*

*Cook Time: 10 mins*

*Total Time: 20 mins*

*Servings: 2*

1 bunch fresh asparagus, trimmed

avocado oil cooking spray

½ teaspoon garlic powder

1/2 tsp Himalayan pink salt

1/4 tsp ground peppercorns

1/4 tsp red pepper flakes

1/4 c. freshly grated Parmesan cheese

Preheat the air fryer to 375° F. Line the basket with parchment paper.

Place asparagus spears in the prepared basket and mist with avocado oil. Sprinkle with garlic powder, salt, pepper, and pepper flakes. Top with Parmesan cheese.

Air-fry until asparagus spears start to char, 7 to 9 minutes.

## Rhubarb Cookies

*Prep: 10min*

*Cook: 14min*

*Cool Time: 5min*

*Total: 29min*

*Submitted by Lisa Parker– Drummer Test Kitchen*

1 c. brown sugar

1/2 c. butter, softened

1 lg egg

1-3/4 c. flour

1 tsp cinnamon

1/2 tsp salt

1/2 tsp baking soda

1/2 tsp baking powder

1 c. rhubarb finely diced

**Cream Cheese Frosting (optional)**

4 oz cream cheese room temperature

4 T. butter, softened  
2 c. powdered sugar  
1 tsp vanilla  
1-3 T. milk as needed

In a large bowl, beat brown sugar, butter, and egg together.  
Add flour, cinnamon, salt, baking soda, and baking powder. Beat well until dough forms. Add diced rhubarb and mix again.  
Using a 1-inch cookie dough scoop, form balls of dough and place them on a greased cookie sheet.  
Bake cookies for 12-14 minutes or until baked through.  
Allow cooling on cookie sheet for 5 minutes.  
Then place on a rack until cool completely before frosting.

**Frosting Directions:**

Beat the cream cheese and the butter until combined and fluffy.  
Add the powdered sugar and vanilla and beat until smooth.  
Add milk as needed to get a spreadable consistency.

**Quote of the Week:**

*In respect to Flag Day (June 14), please consider the following: The Smithsonian Institute in Washington, D.C. houses the original flag which flew over Fort McHenry near Baltimore during the War of 1812, and which served as the inspiration for the 1814 Francis Scott Key poem and eventual national anthem.*

*~ The Gazette-Virginian*