

Easter is just a couple weeks away. Are you hosting, and looking for some yummy recipes? We have some for you this week, and will have some more for you next 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.

Dogwood Punch

Yields: 6 - 8 servings

Total Time: 10 min

1 bottle sparkling rosé
3 c. strawberry lemonade
1/4 c. grenadine
1 sliced lemon
1/2 c. sliced strawberries
Mint sprigs for garnish

Combine sparkling rosé, strawberry lemonade, grenadine, sliced lemon, and sliced strawberries into a large pitcher. Serve over ice and garnish with mint sprigs.

Arugula and Three-Pea Salad

Yield: 6 - 8 servings

Prep Time: 25 min

Cook Time: 25 min

Total Time: 50 min

2 T. plus 3/4 tsp. kosher salt
6 oz. snow peas, trimmed & halved crosswise (2 c.)
1 lg. shallot, finely chopped
3 T. white wine vinegar
1/3 c. olive oil
1 c. frozen peas, thawed
6 oz. sugar snap peas, sliced crosswise (2 c.)
4 lg. red radishes, thinly sliced
1 (5 oz.) container baby arugula
1/2 c. fresh cilantro
1/2 c. fresh dill, roughly chopped
4 oz. garlic-and-herb goat cheese, at room temp.

Bring 6 cups of water to a boil in a medium saucepan and add 2 tablespoons salt. Fill a large bowl with ice water. Add the snow peas to the boiling water and cook until bright green and crisp-tender, about 1 minute. Using a slotted spoon, remove the snow peas and add to the ice water. Let cool completely, then drain.

For the vinaigrette: Combine the shallot, vinegar and the remaining 3/4 teaspoon salt in a large bowl. Let sit for 5 minutes. Slowly whisk in the olive oil.

Add the snow peas, thawed frozen peas, snap peas and radishes to the dressing and toss well. Add the arugula, cilantro, and dill and gently toss. Crumble in the goat cheese and toss again. Transfer to a serving dish.

Spinach-Feta Buns

Yields: 12 servings

Prep Time: 1 hr

Total Time: 2 hrs 40 min

Savory Bun Dough:

1 c. whole milk
1/4 c. vegetable oil
1/4 c. sugar
1 tsp. active dry yeast
2-1/4 c. all-purpose flour
1/4 tsp. baking powder
1/4 tsp. baking soda
1 tsp. kosher salt

Spinach-Feta Filling:

1 batch Savory Bun Dough
1 (12 oz.) bag frozen chopped spinach, thawed & squeezed dry
4 oz. feta cheese, crumbled (heaping 1/2 c.)
2 T. grated parmesan cheese
1 tsp. kosher salt
1/2 tsp. onion powder
1/2 tsp. black pepper
5 T. salted butter
All-purpose flour, for dusting

Make the savory bun dough: Heat the milk, vegetable oil and sugar in a large saucepan over medium heat until the mixture is warm and the sugar is dissolved, about 2 minutes (do not boil). Set aside to cool to lukewarm. Sprinkle the yeast on top and let sit until it bubbles slightly, about 1 minute.

Add 2 cups flour to the yeast mixture and stir until just combined. Cover with a kitchen towel and let rise in a relatively warm place until the dough has doubled in size, about 1 hour.

Whisk the baking powder, baking soda, salt and the remaining 1/4 cup flour in a small bowl. Add to the dough and stir, then knead with your hands until completely combined and the dough is elastic and not too sticky, about 2 minutes. Use the dough right away or place in a clean bowl, cover with plastic wrap and refrigerate for up to 3 days, punching down the dough if it rises to the top of the bowl.

While the dough is rising, make the filling: Mix together the spinach, feta, parmesan, salt, onion powder and pepper in a medium bowl. Set aside.

Melt 3 tablespoons butter in a small saucepan and keep warm. On a floured surface, roll out the dough into a 10-by-15-inch rectangle with a long side facing you. Spread the spinach mixture evenly over the dough.

Beginning with the long side farthest from you, use both hands to slowly roll the dough toward you, being careful to keep the roll tight (it's OK if the filling oozes out a bit). When you reach the end, pinch the seam together. Transfer to a cutting board and, with a sharp knife, cut into 12 slices. Brush a 9-inch round cake pan or deep-dish pie pan with about 2 tablespoons of the melted butter. Place the buns cut-side up in the pan. Brush the tops of the buns with the remaining tablespoon of melted butter.

Cover the pan with a kitchen towel and let rise at room temperature until puffy and nearly doubled in size, at least 20 minutes. Meanwhile, preheat the oven to 375°.

Uncover the buns and bake until golden brown, 20 to 25 minutes. (Don't allow the buns to become overly brown.) While the buns are baking, melt the remaining 2 tablespoons butter. When the buns come out of the oven, generously drizzle with the butter, getting it all around the edges and over the top.

Baked Ham with Brown Sugar Mustard Glaze

Total: 2 hr 25 min

Prep: 10 min

Cook: 2 hr 15 min

Yield: 12 servings w/leftovers

1 (12 lb.) shankless skinless smoked cured ham

Whole cloves for studding ham

1 c. firmly packed light brown sugar

1/4 c. prepared mustard

2 T. cider vinegar

1/2 tsp. ground cloves

Preheat oven to 350 degrees

Score top of ham into diamonds and stud center of each diamond with a clove. Place ham on a rack in a roasting pan and bake for 1-1/2 hours. In a bowl combine the sugar, mustard and vinegar and spread glaze evenly over ham. Bake for another 35 minutes. Transfer ham to a platter and let stand 15 minutes before carving.

Preheat oven to 350 degrees

Combine cloves, sugar and mustard and brush over Ham Steak. Bake in baking dish in 350 degree oven for 15 minutes until heated through.

Four-Cheese Scalloped Potatoes

Level: Easy

Total: 50 min

Active: 20 min

Yield: 6 to 8 servings

1-1/2 T. unsalted butter, cut into pcs., plus more for brushing

1/2 clove garlic

1/3 c. shredded mozzarella cheese

1/3 c. shredded asiago cheese

1/3 c. shredded raclette or comté cheese

2 lbs. russet potatoes, peeled & sliced 1/8" thick

Kosher salt & freshly ground pepper

2 c. heavy cream

1/4 tsp. freshly grated nutmeg

4 fresh bay leaves

1/4 c. grated parmesan cheese

Position a rack in the upper third of the oven and preheat to 425 degrees F. Generously brush a large skillet with butter, then rub with the garlic. Combine the mozzarella, asiago and raclette in a bowl.

Heat the skillet over medium-high heat. Add half of the potatoes, spreading them out. Sprinkle with 3/4 teaspoon salt, half of the cut-up butter, half of the shredded cheese blend, and pepper to taste. Arrange the remaining potatoes on top. Sprinkle with 3/4 teaspoon salt, and pepper to taste. Pour the cream over the potatoes, then add the nutmeg and bay leaves; simmer 3 minutes. Dot the potatoes with the remaining cut-up butter.

Generously brush a shallow baking dish with butter; slide the potatoes into the dish; arrange with a fork, if desired. (If your skillet is ovenproof, you can skip this step and bake the potatoes in the skillet.)

Sprinkle the potatoes with the parmesan and the remaining shredded cheese blend. Bake until golden, about 25 minutes. Let rest 5 minutes before serving. Discard the bay leaves.

Roasted Carrots with Spring Pesto

Yield: 6 - 8 servings

Prep Time: 30 min

Total Time: 45 min

1/2 c. raw almonds
3 lb. carrots, peeled, cut into 2" to 3" pcs. & quartered lengthwise
1/2 c. plus 2 T. olive oil
2-1/2 tsp. kosher salt
1/2 tsp. black pepper, plus more to taste
1 c. fresh mint
1 c. fresh parsley
1 lemon

Preheat the oven to 475°. Spread the almonds in a small ovenproof skillet or on a small baking sheet and roast, stirring once, until toasted, about 7 minutes. Let cool completely.

Divide the carrots between 2 baking sheets. Add 1 tablespoon olive oil, 1 teaspoon salt and 1/4 teaspoon pepper to each baking sheet and toss. Roast, stirring once or twice, until the carrots are tender and browned around the edges, about 15 minutes.

Meanwhile, put the toasted almonds in a food processor and pulse until coarsely ground. Add the mint and parsley; with the motor running, drizzle in the remaining 1/2 cup olive oil and process until fairly smooth. Grate the lemon zest into the food processor, then pulse to combine. Season with the remaining 1/2 teaspoon salt and a few grinds of pepper.

Transfer the carrots to a large platter. Add the pesto and toss well. Squeeze the lemon juice over the carrots and toss.

Raspberry Pink Velvet Cake with Raspberry Cream Cheese Frosting

Yields: 10 - 12 servings

Prep Time: 30 min

Total Time: 2 hrs 30 min

Raspberry Pink Velvet Cake:

Cooking spray
3 c. cake flour, spooned & leveled, plus more for pans
1 T. baking powder
1/2 tsp. Kosher salt
1 c. (2 sticks) unsalted butter, at room temp.
2 c. granulated sugar
4 c. fresh raspberries, divided, plus more for decorating
4 large eggs
2 tsp. pure vanilla extract
3/4 c. buttermilk
3 drops pink food coloring, optional
3 T. seedless raspberry preserves
Meringue kisses & edible flowers, for decorating

Raspberry Cream Cheese Frosting:

1/2 c. (1 stick) unsalted butter, at room temp.
4 oz. cream cheese, at room temp.
1/4 c. fresh raspberries
1 tsp. pure vanilla extract
1/2 tsp. Kosher salt
3 c. confectioners' sugar

Preheat oven to 350°F. **Make the cake:** Grease and flour 3 (8-inch) cake pans. Whisk together flour, baking powder, and salt in a bowl.

Beat butter and sugar on medium speed with an electric mixer until light and creamy, 1 to 2 minutes. Add 1 cup raspberries, and beat until smooth, 15 to 20 seconds. Add eggs, one at a time, beating until blended after each addition (mixture will look curdled). Beat in vanilla. Reduce mixer speed to low and beat in flour mixture and buttermilk alternately, beginning and ending with flour mixture, just until flour is incorporated. Mix in food coloring, if desired. Divide batter among prepared pans.

Bake until a wooden pick inserted in center comes out clean, 23 to 25 minutes. Cool in pans on wire racks 10 minutes, then invert onto wire racks to cool completely.

Make the frosting: Beat butter and cream cheese on medium speed with an electric mixer until creamy, 1 to 2 minutes. Beat in raspberries, vanilla, and salt, until raspberries are broken down, 15 to 20 seconds. Reduce mixer speed to low and gradually add confectioners' sugar until blended and smooth after each addition, 45 seconds to 1 minute.

Assemble the cake: Toss together preserves and remaining 3 cups raspberries in a bowl. Place one layer on a cake plate and top with 1/2 of the preserve mixture; repeat one more time. Top with remaining cake layer. Frost top and sides of cake with frosting. Decorate with meringue kisses, edible flowers, and raspberries.

Quote of the Week:

“Those who wish to appear wise among fools, among the wise seem foolish.”

~ Quintilian

