

Easter is just a week away. Are you hosting, and looking for some yummy recipes? We have some for you 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.

Layered Salad

*Yields: 12 servings
Total Time: 30 min*

Salad:

2 heads iceberg lettuce, chopped
8 oz. fluid baby spinach, washed & dried
Salt and pepper, to taste
8 whole hard-boiled eggs, chopped
16 oz. bacon, cooked and chopped
4 whole tomatoes, chopped
1 bunch green onions, thinly sliced
8 oz. cheddar cheese, grated
1 (10 oz.) bag of frozen peas, partially thawed

Dressing:

1/2 c. mayonnaise
1/2 c. sour cream
1 T. sugar (more to taste)
Chopped fresh dill, for topping

In a clear glass bowl, layer the salad ingredients in order starting with the lettuce, concentrating the ingredients around the perimeter of the bowl and filling in the center with lettuce, if needed. End with the layer of peas.

Combine the dressing ingredients in a separate bowl and mix well. Pour over the top of the peas and spread to cover, bringing the dressing all the way out to the edges of the bowl. Sprinkle with fresh dill.

Cover and refrigerate for up to 8 hours. Toss just before serving.

Classic Glazed Ham

*Level: Easy
Total: 3 hr 55 min
Active: 40 min
Yield: 12 servings*

For the Ham:

1 (9 to 10 lb.) bone-in fully cooked smoked ham (butt or shank half)
2 T. whole cloves (optional)
1-1/2 c. glaze of your choosing (recipes follow)

For the Apple-Maple Glaze:

2 c. apple cider
1/2 c. apple jelly
1/2 c. maple syrup
1/4 c. whole-grain mustard
1/2 tsp. ground allspice
1/4 tsp. grated nutmeg

For the Mustard-Orange Glaze:

1 c. light brown sugar
3/4 c. Dijon mustard
Grated zest & juice of 1 orange

For the Hoisin-Spice Glaze:

2 tsp. five-spice powder
1 T. peanut oil
1 c. hoisin sauce
3 T. honey
3 T. rice vinegar
1 T. soy sauce

For the Pineapple-Apricot Glaze:

Grated zest & juice of 2 limes
8 thin slices ginger
2 c. unsweetened pineapple juice
1 c. apricot preserves
1/4 c. Dijon mustard

Remove the ham from the refrigerator and bring to room temperature, about 30 minutes.

Prepare the glaze of your choosing.

For the Apple-Maple Glaze: Boil the apple cider in a saucepan over medium-high heat until reduced to 1/2 cup, 8 to 10 minutes. Reduce the heat to low; stir in the apple jelly, maple syrup, mustard, allspice and nutmeg.

For the Mustard-Orange Glaze: Mix the brown sugar, mustard and orange zest and juice in a bowl.

For the Hoisin-Spice Glaze: Toast the five-spice powder in a small saucepan over medium heat with the peanut oil, about 1 minute. Add the hoisin sauce, honey, rice vinegar, soy sauce and 1 cup water. Boil and reduce to 1-1/2 cups, about 5 minutes.

For the Pineapple-Apricot Glaze: Put the lime juice in a saucepan; add the ginger and pineapple juice. Boil until reduced to 1/2 cup, 8 to 10 minutes. Strain, then add the lime zest, apricot preserves and mustard.

Preheat the oven to 325° F. Trim off any skin from the ham. Use a sharp paring knife to score through the fat in a diagonal crosshatch pattern without cutting through to the meat. Insert the cloves into the ham (if using), placing them at the intersections of the cuts.

Put the ham, flat-side down, on a rack in a roasting pan. Pour 1/4 inch water into the bottom of the pan. Transfer to the oven and roast until a thermometer inserted into the thickest part of the ham registers 130° F, about 2 hours 30 minutes (about 15 minutes per pound).

Increase the oven temperature to 425° F. Pour half of the glaze over the ham and brush to coat. If the water in the bottom of the pan has evaporated, add more.

Return the ham to the oven and roast, basting every 10 minutes with the remaining glaze, until glossy and well browned, about 45 more minutes.

Creamy Spring Peas with Pancetta

Level: Easy

Total: 30 min

Prep: 5 min

Cook: 25 min

Yield: 6-8 servings

Kosher salt

2 c. shelled fresh English peas or thawed frozen peas (about 10 oz.)

1 lb. sugar snap peas, trimmed

1/4 lb. snow peas, trimmed & thinly sliced

4 oz. pancetta, chopped

2 T. all-purpose flour

1-1/2 c. low-sodium chicken broth

1/2 c. heavy cream

Juice of 1 lemon

Freshly ground pepper

Bring a large pot of salted water to a boil over high heat. Fill a large bowl with ice water. If using fresh English peas, add to the boiling water and cook until tender, about 1 minute. Add the snap peas and cook until bright green, about 2 minutes, then add the snow peas and cook 30 seconds. Drain the peas and plunge into the ice water to cool.

Cook the pancetta in a large skillet over medium heat until crisp, 8 to 10 minutes. Transfer to a paper towel-lined plate with a slotted spoon. Add the flour to the drippings in the skillet and cook, whisking, until toasted, about 1 minute. Whisk in the chicken broth and cream and cook until reduced by one-third, about 6 minutes.

Drain the peas, shaking off the excess water, then add to the skillet (if using frozen peas, add them here). Cook, stirring, until heated through, 3 to 5 minutes. Stir in the lemon juice and season with salt and pepper. Transfer to a serving bowl and top with the pancetta.

Speckled Malted Coconut Cake

Yields: 12 - 15

Prep Time: 45 mins

Total Time: 1 hr 30 mins

Baking spray, for pan

3 c. cake flour, spooned & leveled

1-1/2 tsp. baking powder

1/4 c. malted milk powder

1 tsp. Kosher salt

1 c. canola oil

1 c. half-and-half, at room temp.

1 c. sugar

1 tsp. pure vanilla extract

1 tsp. pure coconut extract

1 lg. egg plus 2 lg. egg whites, at room temp.

Coconut Buttercream:

1 c. (2 sticks) unsalted butter, at room temp.

1/2 c. cream of coconut

6 c. confectioners' sugar

1 tsp. pure vanilla extract

Pinch of Kosher salt

Blue gel food coloring

1/8 tsp. brown gel food coloring

Phyllo nest:

6 sheets of phyllo dough

Cooking spray

Robin's egg candies

Preheat oven to 350 degrees F. Lightly grease three 8-inch cake pans and line bottoms with parchment paper rounds. Whisk together flour, baking powder, malt powder, and salt in a bowl.

Whisk together oil, half-and-half, sugar, vanilla, coconut extract, and whole egg in a separate bowl until smooth. Fold in flour mixture just until incorporated. Beat egg whites with an electric mixer on medium-high speed until stiff peaks form, 1 to 2 minutes. Fold egg whites into batter just until combined.

Divide batter among prepared pans. Bake until a toothpick inserted in the center comes out clean, 18 to 22 minutes. Cool in pans on a wire rack for 15 minutes, then invert onto racks to cool completely.

Butter Cream Frosting: Beat butter and cream of coconut with an electric mixture on medium speed until smooth, 1 to 2 minutes. Gradually beat in sugar. Beat in pure vanilla extract and a pinch of kosher salt until combined. Beat in blue gel food coloring, one drop at a time, to desired color. Place one layer on a cake plate and frost top with 1 cup Coconut Buttercream. Repeat two more times. Frost sides with remaining Coconut Buttercream.

Stir together brown food coloring and 2 drops water in a bowl. Dip the tip of a wide, stiff paintbrush into the mixture. Holding the brush 6 to 8 inches from the cake, gently fling the mixture onto iced cake. Repeat for desired effect.

Phyllo Nest: Tightly roll 6 sheets of phyllo dough lengthwise. Very thinly slice. Transfer to a baking sheet, loosely separating layers. Spray with cooking spray. Bake at 350 degrees F until golden-brown, 10 to 12 minutes. Cool completely.

Spread Phyllo Nest around the base of the cake, and nestle robin's egg candies in nest.

Quote of the Week:

“Kindness can be its own motive,” longshoreman and philosopher Eric Hoffer once said, *“We are made kind by being kind.”*