

The area Farmers Markets are in full swing. The early summer produce is filling the booths.....radishes, beets, salad greens, cucumbers, peas, carrots, tomatoes and more. Here are a few recipes using items fresh from the Farmers Market.

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.

Chill-Out Honeydew Cucumber Slushy

Yield: 6 servings

4 c. honeydew (from about 1 sm.), rind removed, flesh cut into 1" pcs., frozen
2-1/2 c. coconut water
1/3 c. mint leaves
2 T. fresh lime juice
1/2 tsp. kosher salt
6 oz. English hothouse cucumber (about 1/2 cucumber), peeled, cut into 1" pcs., plus more sliced for garnish

Blend honeydew, coconut water, mint, lime juice, salt, 6 oz. cucumber, and 2 cups ice in a blender until smooth. Divide among glasses, then garnish with cucumber slices.

Do Ahead: Slushy can be made 1 hour ahead. Store in blender jar in freezer, then reblend on high speed to reincorporate.

Tomato-Melon Chicken Salad

Prep/Total Time: 15 min.

Makes: 6 servings

4 med. tomatoes, cut into wedges
2 c. cubed seedless watermelon
1 c. fresh raspberries
1/4 c. minced fresh basil
1/4 c. olive oil
2 T. balsamic vinegar
1/4 tsp. salt
1/4 tsp. pepper
9 c. torn mixed salad greens
4 grilled chicken breasts (4 oz. ea.), sliced

In a large bowl, combine the tomatoes, watermelon and raspberries. In a small bowl, whisk the basil, oil, vinegar, salt and pepper. Drizzle over tomato mixture; toss to coat. Divide salad greens among 6 serving plates; top with tomato mixture and chicken.

Cucumber Coleslaw

Prep/Total Time: 30 min.

Yield: 8 servings

Dressing:

1/3 c. olive oil
1/4 c. sparkling or dry white wine
1 T. minced fresh basil
1 T. Key lime juice
1 serrano pepper, seeded & minced
1-1/2 tsp. minced fresh mint
1-1/2 tsp. molasses
1 tsp. sugar
1 garlic clove, minced
3/4 tsp. salt
3/4 tsp. grated lime zest
1/2 tsp. pepper

Coleslaw:

3 English cucumbers, julienned
2 c. fresh arugula or baby spinach, coarsely chopped
1 c. fresh snow peas, cut into 1/2-inch pieces
1/2 c. sliced almonds, toasted
1 c. dried cranberries

In a small bowl, combine the first 12 ingredients. In a large bowl, combine cucumbers, arugula, peas, almonds and cranberries. Just before serving, pour dressing over salad; toss to coat.

Flamboyant Flamenco Summer Salad

Prep/Total Time: 25 min.

Makes: 8 servings

3 med. rainbow carrots
4 med. blood oranges, peeled & segmented
1/2 sm. red onion, thinly sliced
1/2 med. fresh beet, thinly sliced
1/2 med. watermelon radish, thinly sliced
2 radishes, thinly sliced
2 T. chopped pistachios, toasted
2 T. chopped oil-packed sun-dried tomatoes
1 T. capers, drained
1/4 tsp. salt
1/4 tsp. pepper
1/4 c. white balsamic vinaigrette
4 c. torn leaf lettuce
1/4 c. shaved Manchego or Parmesan cheese

Using a vegetable peeler, shave carrots lengthwise into very thin slices; place in a large bowl. Add oranges, red onion, beet, radishes, pistachios, tomatoes, capers, salt and pepper. Drizzle with vinaigrette; lightly toss to coat. Arrange lettuce on a platter; top with vegetable mixture. Top with cheese.

Grilled Pattypans

Prep/Total Time: 15 min.
Yield: 6 servings

6 c. pattypan squash (about 1-1/2 lbs.)
1/4 c. apricot spreadable fruit
2 tsp. hoisin sauce
1 tsp. rice vinegar
1/2 tsp. sesame oil
1/4 tsp. salt
1/8 tsp. ground ginger

Place squash in a grill wok or basket coated with cooking spray. Grill, covered, over medium heat until tender, 4 minutes on each side. Meanwhile, in a small bowl, combine the remaining ingredients. Transfer squash to a serving bowl; add sauce and toss gently.

Zucchini Pizza Casserole

Prep Time: 20 min.
Bake Time: 40 min.
Yield: 8 servings

4 c. shredded unpeeled zucchini
1/2 tsp. salt
2 lg. eggs
1/2 c. grated Parmesan cheese
2 c. shredded part-skim mozzarella cheese, divided
1 c. shredded cheddar cheese, divided
1 lb. ground beef
1/2 c. chopped onion
1 can (15 oz.) Italian tomato sauce
1 med. green or sweet red pepper, chopped

Preheat oven to 400°. Place zucchini in colander; sprinkle with salt. Let stand 10 minutes, then squeeze out moisture.

Combine zucchini with eggs, Parmesan and half the mozzarella and cheddar cheeses. Press into a greased 13x9-in. or 3-qt. baking dish. Bake 20 minutes.

Meanwhile, in a large saucepan, cook beef and onion over medium heat until meat is no longer pink, breaking meat into crumbles; drain. Add tomato sauce; spoon over zucchini mixture. Sprinkle with remaining cheeses; add green pepper. Bake until heated through, about 20 minutes longer.

Buttery Horseradish Corn on the Cob

Prep/Total Time: 30 min.
Yield: 12 servings

3/4 c. butter, softened
1/4 c. shredded pepper jack cheese
1/4 c. prepared horseradish
1 T. dried parsley flakes
3 tsp. salt
2 tsp. balsamic vinegar
1/2 tsp. pepper
1/4 tsp. dried thyme
12 med. ears sweet corn, husks removed

In a small bowl, mix the first 8 ingredients until blended; spread over corn. Wrap each with a piece of heavy-duty foil (about 14 in. square), sealing tightly. Grill corn, covered, over medium heat until tender, turning occasionally, 15-20 minutes. Open foil carefully to allow steam to escape.

Dark Chocolate Raspberry Cheesecake

*Submitted by
Zachary Marquette
Prep Time: 25 min.
Cook Time: 1 hr 20 min.
Inactive Time: 7 hrs
Total Time: 8 hrs 45 min.
Yield: 10 servings*

For the Crust:

(1) full-size pkg. Oreo® cookies, crushed into fine crumbs (36 sandwich cookies in total)
1/2 c. unsalted butter, melted

For the Chocolate Raspberry Cheesecake:

2 c. semi-sweet chocolate, coarsely chopped
2 tsp. espresso powder
1-1/2 lbs. full-fat cream cheese, at room temp.
1 c. granulated sugar
1/3 c. (light brown sugar, packed
2-1/2 T. Dutch-process cocoa powder
4 lg. eggs plus 2 egg yolks, at room temp.
3/4 c. heavy cream, at room temp.
2 tsp. vanilla extract
1 c. fresh raspberries

For the Chocolate Ganache:

1-1/3 c. semi-sweet chocolate, finely chopped
1-1/4 c. heavy cream
1/4 c. unsalted butter, at room temp., cut into cubes

For Garnish (optional):

1 c. raspberries
1 c. chocolate sauce (use your favorite store-bought variety)
1/2 tsp. cocoa powder

For the Crust: Preheat oven to 350°F. Grease the bottom and sides of a 9-inch springform pan. Wrap the outside of the pan in layers of heavy duty aluminum foil. You'll be placing this pan in a water bath, so be sure the pan has been wrapped from every angle.

In a large bowl combine the crushed cookie crumbs and melted butter, mix well to combine.

Press the mixture into the bottom - and slightly up the sides - of the prepared pan.

Bake the crust in preheated oven for 10 minutes. Remove the crust from the oven and set aside on a cooling rack until needed. Reduce the oven temperature to 325 degrees (F).

For the Chocolate Raspberry Cheesecake: Fill a medium pot one-third full with water and bring it to a low simmer over medium heat. Place a heatproof bowl that will fit on top of the pan snugly, but will not touch the simmering water, on top of the pan.

Reduce the heat to low and add the chopped chocolate and espresso powder into the bowl over the pot. Heat until the chocolate is completely melted, stirring occasionally with a silicon spatula. Remove the pot from the heat, leaving the bowl of chocolate over the hot water. Set aside until needed.

In the bowl of a food processor, pulse the cream cheese until completely smooth, scraping down the sides of the bowl as needed, about 2 minutes. Add in both sugars and cocoa powder and beat smooth. Add in the eggs and egg yolks, one at a time, beating until just combined.

Slowly add in the heavy cream and vanilla mix until just combined, about 20 seconds.

Finally, fold in the melted chocolate. The batter will get very thick at this point!

Remove the bowl from the food processor and, using a rubber spatula, stir the filling several times, to ensure the batter is evenly blended.

Pour half of filling over the partially baked crust. Add raspberries in a single layer. Then pour remaining batter on top, making sure all raspberries are covered by the batter.

Place the springform pan in a roasting pan or large baking pan. Place the roasting pan in the preheated oven and pour enough hot water into the pan to come 1-inch up the sides of the springform pan.

Bake the cheesecake in the water bath for 1 hour and 10 minutes, or until the center of the cake is set but still slightly jiggly. The cake will set completely as it cools.

Remove the cake from the water bath and place the pan on a wire rack. Carefully loosen the foil, then immediately run the tip of a knife around the sides of the pan, to prevent the top from cracking.

Cool completely (in the pan), then transfer cheesecake to the refrigerator to chill for at least 6 hours before removing from the pan and slicing.

For the Chocolate Ganache: Add chopped chocolate to a medium bowl and set aside.

In a small saucepan over medium-heat, bring the cream to a rolling boil then immediately remove from heat. Pour the cream on top of the chocolate pieces and set aside for 1 minute. With a whisk, begin to incorporate the melted chocolate into the cream, whisking until smooth and glossy.

Add in the butter and use a spatula to stir until the butter is completely melted. The mixture will be dark and glossy. Set aside, at room temperature, until needed.

Pour ganache over cooled cheesecake. Set aside until ganache is set, about 1 hour.

To Garnish & Serve: To serve, slice the cheesecake with a thin-bladed sharp knife, wiping the knife clean between each cut.

Top each slice of cheesecake with a drizzle of chocolate sauce, a few raspberries, and a light dusting of cocoa powder. If you're presenting the cheesecake whole, you can drizzle the chocolate sauce over the entire cheesecake, then top with raspberries, and cocoa.

Store, loosely covered, in the refrigerator, for up to 5 days.

Rhubarb Upside-Down Cake

Prep Time: 20 min.

Bake Time: 35 min.

Yield: 10 servings

3 c. sliced fresh or frozen rhubarb

1 c. sugar

2 T. all-purpose flour

1/4 tsp. ground nutmeg

1/4 c. butter, melted

Batter

1/4 c. butter, melted

3/4 c. sugar

1 lg. egg, room temp.

1-1/2 c. all-purpose flour

2 tsp. baking powder

1/2 tsp. ground nutmeg

1/4 tsp. salt

2/3 c. 2% milk

Sweetened whipped cream, optional

Place rhubarb in a greased 10-in. cast-iron or other heavy ovenproof skillet. Combine sugar, flour and nutmeg; sprinkle over rhubarb. Drizzle with butter. For batter, in a large bowl, beat the butter and sugar until blended. Beat in the egg. Combine the flour, baking powder, nutmeg and salt. Gradually add to egg mixture alternately with milk, beating well after each addition.

Spread over rhubarb mixture. Bake at 350° until a toothpick inserted in the center comes out clean, about 35 minutes. Loosen edges immediately and invert onto a serving dish. Serve warm. If desired, serve with whipped cream.

Quote of the Week:

“If we’re not meant to have midnight snacks, why is there a light in the fridge?”

- Unknown