

More recipes for the ever-changing fresh produce available. As the summer winds down, the cabbage, tomatoes, melons and so much more produce is ready for harvest.

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.

Quick Watermelon Cooler

Prep/Total Time: 10 min.

Yield: 4 servings

2 c. lemonade
3 c. seedless watermelon, coarsely chopped
1 c. crushed ice

In a blender, combine all ingredients; cover and process until smooth. Pour into chilled glasses; serve immediately.

Cabbage Roll Casserole

Prep Time: 20 min.

Bake Time: 55 min.

Yield: 12 servings

2 lbs. ground beef
1 lg. onion, chopped
3 garlic cloves, minced
2 cans (15 oz. ea.) tomato sauce, divided
1 tsp. dried thyme
1/2 tsp. dill weed
1/2 tsp. rubbed sage
1/4 tsp. salt
1/4 tsp. pepper
1/4 tsp. cayenne pepper
2 c. cooked rice
4 bacon strips, cooked & crumbled
1 med. head cabbage (2 lbs.), shredded
1 c. shredded part-skim mozzarella cheese
Coarsely ground pepper, optional

Preheat oven to 375°. In a large skillet, cook beef and onion over medium heat, crumbling beef, until meat is no longer pink. Add garlic; cook 1 minute longer. Drain. Stir in 1 can tomato sauce and next 6 ingredients. Bring to a boil. Reduce heat; simmer, covered, 5 minutes. Stir in rice and bacon; remove from heat.

Layer a third of the cabbage in a greased 13x9-in. baking dish. Top with half the meat mixture. Repeat layers; top with remaining cabbage. Pour remaining tomato sauce over top.

Cover and bake 45 minutes. Uncover; sprinkle with cheese. Bake until cheese is melted, about 10 minutes. Let stand 5 minutes before serving. If desired, sprinkle with coarsely ground pepper.

Mexican Turkey and Squash Stew

Level: Easy

Total: 40 min.

Prep: 15 min.

Cook: 25 min.

Yield: 4 servings

1-1/2 lbs. skinless, boneless turkey breast
2 tsp. ground cumin
Kosher salt & freshly ground pepper
2 T. extra-virgin olive oil
8 lg. sprigs thyme or 1 tsp. dried thyme
1 lg. onion, chopped
1/2 lb. sm. red-skinned potatoes, thinly sliced
1 lb. cubed peeled butternut squash
2 sm. yellow squash or zucchini (about 1/2 lb.), cut into thick half-moons
3/4 c. prepared salsa verde
1 c. crumbled corn tostadas or tortilla chips, plus more for serving

Cut the turkey into 1-1/2-inch pieces. Sprinkle with the cumin, and salt and pepper to taste. Heat the olive oil in a Dutch oven or large pot over high heat. Add the thyme, then add the turkey and cook until browned on one side, about 3 minutes. Add the onion and cook, stirring occasionally, until softened, about 4 minutes.

Stir in 5 cups hot water, the potatoes, butternut squash, zucchini, salsa, and tostadas (the tostadas will dissolve and help thicken the broth). Cover and bring to a boil, then uncover and reduce to a simmer. Cook until the vegetables are tender, and the turkey is just cooked through, about 15 minutes. Serve with more tostadas.

Potato, Sausage and Broccoli Frittata

Level: Easy
Total: 1 hr. 15 min.
(includes cooling time)
Active: 1 hr. 10 min.
Yield: 8 to 10 servings

Nonstick cooking spray, for the pan
Olive oil, as needed
1 lb. loose breakfast sausage
1 Spanish onion, finely diced
1 lg. russet potato, diced
1 head broccoli, stem removed, cut into small florets
Kosher salt & freshly ground black pepper
3/4 c. whole milk
1/2 c. heavy cream
10 lg. eggs
1/2 bunch fresh dill, roughly chopped

Preheat the oven to 400 degrees F. Grease a 9-by-13-inch casserole pan with cooking spray.

Set a medium pan over medium heat and add 1 tablespoon olive oil. Add the sausage and cook, breaking it up with the back of a wooden spoon or spatula, until cooked through and beginning to brown, about 5 minutes. Remove to a bowl and set aside. Add the onion to the pan and sauté until translucent and the browned bits of sausage in the pan have been picked up by the onion, about 5 minutes -- this will add lots of flavor! Once the onions are cooked, add the potatoes. Cook until they are tender and just beginning to brown, about 7 minutes. If necessary, add more olive oil so the potatoes don't burn or stick to the bottom of the pan. Remove the potatoes and onions to the bowl of sausage. Coat the pan with a bit of olive oil and add the broccoli. Sauté until just tender, about 5 minutes. Season with salt and pepper. Transfer to the sausage bowl.

Add the milk, cream, eggs and some salt and pepper to a separate medium bowl and whisk to combine.

Transfer the sausage and vegetable mixture to the prepared casserole pan. Toss and distribute evenly on the bottom of the pan. Gently pour the egg mixture over the top. Bake until the frittata is puffed and beginning to brown, and the egg is set in the middle, about 30 minutes. Allow to set for 5 minutes before slicing. Garnish with the dill and serve. The frittata is delicious hot out of the oven, room temperature or even cold.

Apple Walnut Slaw

Prep/Total Time: 15 min.
Yield: 12 servings

3/4 c. mayonnaise
3/4 c. buttermilk
4 to 5 T. sugar
4-1/2 tsp. lemon juice
3/4 tsp. salt
1/4 to 1/2 tsp. pepper
6 c. shredded cabbage (about 1 sm. head)
1-1/2 c. shredded carrots (2-3 med. carrots)
1/3 c. finely chopped red onion
1 c. coarsely chopped walnuts, toasted
3/4 c. raisins
2 med. apples, chopped

Whisk together first 6 ingredients. In a large bowl, combine vegetables, walnuts, and raisins; toss with dressing. Fold in apples. Refrigerate, covered, until serving.

Green Beans with Tomatoes

Yield: 10 servings
Prep Time: 20 min.
Cook Time: 45 min.
Total Time: 1 hr. 5 min.

5 slices bacon
1 whole onion (med.)
1-2 lbs. fresh green beans
2 (14.5 oz.) cans whole tomatoes
Cayenne pepper to taste

Slice the bacon up into 1-inch pieces and start cooking them in a large skillet or Dutch oven. Keep cooking until bacon turns brown. Meanwhile, dice 1 medium onion. When the bacon is beginning to brown, drain some of the fat and then add the onions. Cook, stirring now and then, until bacon and onions are both turning a nice golden.

Add the green beans right into the pan with the bacon and the onions. Next, throw in the two cans of whole tomatoes with their juice. Stir around gently and then cover and reduce heat to low. Cook for about 45 minutes.

When they are finished cooking add cayenne pepper to taste up to about 1/4 of a teaspoon for a hotter dish. Stir gently and serve!

Vietnamese Crunchy Chicken Salad

Prep Time: 30 min. + marinating

Cook Time: 10 min.

Yield: 4 servings

3 T. olive oil
2 T. lime juice
1 T. minced fresh cilantro
1-1/2 tsp. grated lime zest
1/2 tsp. salt
1/2 tsp. pepper
1/4 tsp. cayenne pepper
1 lb. boneless skinless chicken breasts, cut into thin strips

Dressing:

1/2 c. olive oil
1/4 c. lime juice
2 T. rice vinegar
2 T. sugar
1 T. grated lime zest
3/4 tsp. salt
1/2 tsp. crushed red pepper flakes
1/4 tsp. pepper

Salad:

5 c. thinly sliced cabbage (about 1 lb.)
1 c. minced fresh cilantro
1 c. julienned carrots
1 c. salted peanuts, coarsely chopped

In a large bowl, mix the first 7 ingredients; add chicken and toss to coat. Refrigerate, covered, 30 minutes. In a small bowl, whisk dressing ingredients.

In a large skillet over medium-high heat, stir-fry half the chicken mixture for 4-5 minutes or until no longer pink. Remove from pan; repeat with remaining chicken. Cool slightly.

In a large bowl, combine cabbage, cilantro, carrots, and chicken; toss to combine. Add peanuts and dressing; toss to coat. Serve immediately.

Blackout Peach Bread Pudding

Prep Time: 30 min.

Grill Time: 15 min.

Yield: 6 servings

4 lg. egg yolks
1 c. whole milk
1/3 c. sugar
1/4 c. mascarpone cheese
1/2 tsp. ground cinnamon
2 med. peaches, halved & pitted
1 T. butter, melted
4 potato dinner rolls, halved
2 T. brown sugar
1/2 c. caramel sundae syrup
Sweetened whipped cream, opt.

In a small bowl, whisk the first 5 ingredients until blended; refrigerate until assembling.

Brush peaches with butter. Grill, covered, on an oiled rack over medium heat or broil 4 in. from heat until lightly browned, 5-6 minutes, turning once. Grill rolls, uncovered, until lightly browned, 3-4 minutes, turning once. Cool slightly. Cut peaches and rolls into 3/4-in. cubes.

In a large bowl, combine peaches and brown sugar; stir in bread cubes. Spoon into 12 well-greased, disposable aluminum muffin cups. Pour egg mixture into muffin cups.

Grill, covered, over indirect high heat 12-15 minutes or until a thermometer reads at least 160°. Cool in pan 5 minutes before removing. Serve with caramel syrup and, if desired, whipped cream.

Mom's Peach Pie

Prep Time: 25 min.

Bake Time: 40 min.

Yield: 8 servings

Dough for single-crust pie
1 lg. egg white, lightly beaten

6 c. sliced peeled fresh peaches
2 T. plus 3/4 c. all-purpose flour, divided
1/2 c. packed brown sugar
1/3 c. sugar
1/4 c. cold butter, cubed

On a lightly floured surface, roll dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim crust to 1/2 in. beyond rim of plate; flute edge. Brush egg white over crust; refrigerate while making filling.

In a large bowl, combine peaches and 2 tablespoons flour; toss to coat. In a small bowl, combine remaining 3/4 cup flour and sugars; cut in butter until mixture resembles fine crumbs. Sprinkle two-thirds into crust; top with peach mixture. Sprinkle with remaining crumb mixture.

Bake at 375° for 40-45 minutes or until filling is bubbly and peaches are tender. Cover with foil during the last 15 minutes if it begins to brown too quickly.

Quote of the Week:

“A man’s country is not a certain area of land, of mountains, rivers, and woods, but it is a principle, and patriotism is loyalty to that principle.”

- George William Curtis