

Since the new year is still new, now is the time to try a new recipe or two this week. You never know, you may just discover a new favorite dish. 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.

Maple Chai Tea Latte

Total Time: 5 minutes
Servings 1

1-1/2 c. milk regular, almond, coconut etc.
1 -2 chai tea bags, 2 for stronger flavor
1/2 tsp. pure vanilla extract
1 T. pure maple syrup
Opt.: ground cinnamon, nutmeg, or allspice

Heat milk until steaming (not boiling) in the microwave or in a saucepan on the stovetop.
Pour steaming milk over chai tea bag(s) in mug and steep 3-5 minutes. Remove tea bag(s). Stir in vanilla and maple syrup.
Pour into a mug and serve hot.
Optional: Lightly dust with ground cinnamon, nutmeg or allspice.

Note: Make this in quantity in a saucepan on the stovetop. For four servings, use 6 cups milk, 4 chai tea bags, 2 teaspoons vanilla extract, and 4 tablespoons pure maple syrup.

London Fog Tea

Total: 5 minutes
Yield: 1 cup

1/2 c. milk
1/2 c. water
1 Earl Grey tea bag
1 tsp. vanilla extract
Vanilla sugar to taste (opt.)

Steep tea in hot water for 2-4 minutes.
Heat milk over medium low heat (do not let it boil). Whisk the milk to froth the top.
Remove tea bag, pour hot milk into tea, add vanilla, and stir.

Bacon Cheddar Deviled Eggs

Prep Time: 30 mins
Cook Time: 10 mins
Total Time: 40 mins

12 eggs
1/2 c. mayonnaise
4 slices bacon
2 T. finely shredded Cheddar cheese
1 T. mustard

Place eggs in a saucepan, and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. To cool more quickly, rinse eggs under cold running water.

Meanwhile, place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Alternatively, wrap bacon in paper towels and cook in the microwave for about 1 minute per slice. Crumble and set aside.

Peel the hard-cooked eggs and cut in half lengthwise. Remove yolks to a small bowl. Mash egg yolks with mayonnaise, crumbled bacon and cheese. Stir in mustard. Fill egg white halves with the yolk mixture and refrigerate until serving.

French Onion Dip

Prep Time: 5 mins
Total Time: 5 mins
Yields: 6 servings

1 c. sour cream
1 T. dried chopped onion
1 tsp. onion powder
1 pinch garlic powder
1/4 tsp. salt
1 T. finely chopped fresh parsley, or 1 tsp. dried parsley

Place sour cream in a small bowl. Add dried onion, onion powder, garlic powder, salt, and parsley. Mix together very well until completely uniform. Taste with a chip and adjust seasonings, if necessary.

Refrigerate for 1 hour to allow the flavors to meld and the dried onion to soften. Store in the refrigerator for 5 - 7 days.

Beef Stew with Beer and Paprika

Prep Time: 10 mins

Cook Time: 2 hrs 30 mins

Total Time: 2 hrs 40 mins

Yields: 6 serving(s)

3 T. olive oil
1 T. butter
2 lb. stew meat
1 whole medium onion, diced
3 cloves garlic, minced
1 can (12 oz. size) beer
4 c. beef stock (or 4 c. water + 4 beef bouillon cubes)
2 c. water (additional, if needed)
1 T. Worcestershire sauce
2 T. tomato paste
1/2 tsp. paprika
1/2 tsp. Kosher salt
Freshly ground black pepper
1-1/2 tsp. sugar
4 whole carrots, washed, unpeeled, and roughly sliced
4 whole new potatoes, quartered
Minced parsley (opt.)

Heat oil and butter in a large pot over medium-high heat. Brown meat in two batches, setting aside on a plate when brown. Cut pieces in half. Set aside.

Add diced onions to the pot. Stir and cook for two or three minutes until softened, then add garlic for another minute. Pour in beer and beef stock, then add Worcestershire, tomato paste, paprika, salt, pepper, and sugar. Add beef back into the pot. Stir to combine. Cover and simmer for 1-1/2 to 2 hours.

NOTE: The liquid should cook down to a thicker state. If it gets too thick/reduces too much, add additional water as needed.

Add carrots and potatoes, then cover and cook for an additional 30 minutes. (If stew gets dry, just add a cup of hot water at a time to replenish the liquid.) Taste and adjust seasonings as needed.

Serve in bowls next to crusty French bread. Sprinkle with minced parsley, if desired.

Quick Chicken Piccata

1/4 c. all-purpose flour
1/2 tsp. salt
1/2 tsp. pepper
4 boneless skinless chicken breast halves (4 oz. each)
1/4 c. butter, cubed
1/4 c. white wine or chicken broth
1 T. lemon juice
Minced fresh parsley, opt.

In a shallow bowl, mix flour, salt and pepper. Pound chicken breasts with a meat mallet to 1/2-in. thickness. Dip chicken in flour mixture to coat both sides; shake off excess.

In a large skillet, heat butter over medium heat. Brown chicken on both sides. Add wine; bring to a boil. Reduce heat; simmer, uncovered, until chicken is no longer pink, 12-15 minutes. Drizzle with lemon juice. If desired, sprinkle with parsley. 4 servings

Hoppin' John

Prep Time: 6 hrs

Cook Time: 1 hr

Total Time: 7 hr

Yields: 10 servings

4 T. butter
1 whole large onion, diced
4 cloves garlic, minced
1 whole green bell pepper, diced
2 stalks celery, diced
4 c. soaked, black-eyed peas
5 c. low-sodium chicken broth
1 whole ham hock
Kosher salt and pepper, to taste

Cayenne pepper, to taste
2 T. white vinegar
White or brown rice, for serving

Soak black-eyed peas in cool water for at least 6 hours. Rinse before using.

Heat butter in a large pot over medium-high heat. Add onion, garlic, green pepper, and celery and stir. Cook for 3 to 4 minutes. Stir in soaked beans, then add chicken broth and ham hock as well as salt, pepper, and cayenne to taste. Bring to a boil, then reduce heat and cover the pot for 30 minutes.

After 30 minutes, check the liquid level; if it's too soupy, cook with the lid off for another 15 minutes or so. If it's too thick, splash in a little more broth. Stir in vinegar, then taste for seasonings. Add more spice if needed.

Serve over white or brown rice, making sure to get plenty of the cooking liquid spooned over the top. Or you may mix the bean mixture with the rice before serving.

Variations: Add red bell pepper, canned diced tomatoes, diced jalapeños, diced ham (instead of ham hocks), or sliced bacon (instead of ham hocks). Stir in torn-up kale when 5 minutes of cooking time remain. You can also use canned, drained black-eyed peas if preferred. Just use diced ham instead of ham hock and a little less broth, as peas won't need to cook as long.

Easy Cinnamon Roll Casserole

Prep Time: 15 mins

Cook Time: 25 mins

Additional Time: 15 mins

Total Time: 55 mins

1/2 c. butter, melted
2 (12.4 oz.) cans refrigerated cinnamon rolls with icing
6 large eggs
1/2 c. heavy cream
2 tsp. ground cinnamon
2 tsp. vanilla extract
1 c. chopped pecans
1/2 c. maple syrup

Preheat the oven to 350 degrees F. Pour melted butter into a 9x13-inch heat-resistant glass baking dish.

Cut each cinnamon roll into 8 pieces and spread over the bottom of the dish. Set icing aside.

Whisk eggs in a large bowl. Whisk in heavy cream, cinnamon, and vanilla until combined; pour over cinnamon rolls. Sprinkle with pecans and drizzle with maple syrup.

Bake in the preheated oven until golden brown, about 25 minutes. Remove from the oven and let cool for 15 minutes.

Microwave icing for 10 to 15 seconds; drizzle over cooled casserole.

Chocolate and Vanilla Marble Cake

Total: 1 hr 35 min

Yield: 12 slices

2 c. all-purpose flour
1 + 1/4 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
4 oz. semi-sweet chocolate, coarsely chopped
3/4 c. unsalted butter, softened
1 + 1/4 cup granulated sugar
3 large eggs
2 tsp. vanilla extract
3/4 c. milk (or buttermilk)

Preheat oven to 350°F. Spray a 1.5 lb. loaf pan with cooking spray and line it with parchment paper, leaving an overhang on the sides. Set aside.

In a medium mixing bowl, sift together flour, baking powder, baking soda, and salt. Set aside.

Melt the chocolate in a small bowl. You can melt it by placing the bowl on a steamer basket, over a small pot of boiling water, or melt in the microwave in 30 second increments, stirring between each increment until melted and smooth. Set aside.

In a large mixing bowl, use a hand mixer (or stand mixer) to beat the butter and sugar together until light and fluffy, about 2 minutes. Add eggs, one at a time, and beat until each is incorporated. Add vanilla extract and beat until incorporated.

Turn the mixer to low speed and add half the flour mixture and beat until combined. Add the milk and beat until combined. Finally, add the remaining flour and beat until combined.

Remove 2 cups of the cake batter and transfer to another bowl. Stir in the melted chocolate.

Use a large spoon and drop alternating dollops of vanilla and chocolate batter into the prepared loaf pan in a checkerboard pattern. After you have completed one layer, use a toothpick or skewer to lightly swirl into each other.

Repeat with alternating dollops until you have used up all the batter. Take a toothpick and do a final swirl to create the marble effect, but be careful not to overdo it. Just a few swirls will do the trick.

Bake for 1 hour 20 minutes, or when the tops are golden-brown and a toothpick inserted into the center comes out clean.

Allow the cake to chill in the pan for 15 minutes, then use the parchment paper overhang to lift it from the pan and place onto a wire cooling rack to cool completely.

NOTES: Do not overbake. If you overbake, the cake will get too dry. The best way to test that your cake is done is to check it with a toothpick. Once the toothpick comes out completely clean, it's time to take out the cake.

How to store: Store this marble loaf cake at room temperature for a few days or keep it in the fridge for up to five days. Either way, ensure it's in an airtight container, so it doesn't get stale.

How to freeze: This vanilla and chocolate marble cake freezes well, too. Wrap the entire cake or individual slices tightly with plastic cling wrap and then store in a freezer bag or airtight container. Freeze for up to 3 months. Allow the cake to thaw in the refrigerator overnight before serving, or place on the kitchen counter for a few hours until defrosted.

Quote of the Week:

"I was going to sip on a diet soda, but a little voice convinced me I needed the extra calcium from a cup of hot chocolate."

~ Cathy Guisewite