

Two recipes this week include Pancetta - which provide a great option for those who would like a little something different this year on their Easter table. Pancetta is a cured pork product that has a similar taste to bacon. NOTE: All sites I visited did say you can substitute bacon for the pancetta but to expect a smokier flavor when using bacon.

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.

Bubble Bread

*Prep Time: 28 minutes + rising & proof (second rising) time;
Yield: 2 servings*

1-1/4 c. bread flour
1/2 c. + 2 tsp soy milk, substitute almond, rice, or coconut milk
2 tsp sugar
2 T. coconut condensed milk
1/2 tsp instant dry yeast
1/2 tsp salt
2 tsp unsalted butter

If using soy milk straight out of the refrigerator, microwave for 20 seconds or until slightly warmer than room temperature. Add warm soy milk to a bowl and sprinkle the yeast on top. Roll the bowl to submerge the yeast. Add in sugar, condensed milk, salt and melted butter. Give it a quick whisk and then add in the flour. Use a wooden spoon utensil and mix together until just combined. Then use a spatula and mix together until no more flour remains and then cover.

Quicker Version: Leave at room temperature for 1 1/2 - 2 hours or until double in size.

Overnight Version: Place in refrigerator for 12-15 hours. When ready, take it out of the refrigerator and let it proof in the oven with the lights on for 1 1/2 - 2 hours or until double in size.

The dough will be quite sticky (this is normal). Dust the dough, working surface and hands with flour to prevent sticking. Degas (or punch down) the dough by pressing the air pockets out with your hands while shaping and speeding it into a square. Cut it into strips and then into small pieces. They do not have to be the same size or weight, about 6-15g each (about 30 pieces total). Place them onto a lined baking tray 1/4 inch apart from each other.

Place into your oven with lights on and let it rise until double in size (about 30-60 minutes).

Pre-heat your oven to 320°F. Right before putting into the oven, brush with soy milk. Bake for 15-18 minutes or until nice and golden on top. Transfer to a wire rack and immediately brush melted butter or seasoned whipped butter on top. Serve and enjoy!

Fresh Herb Butter

*Total time: Prep: 25 min. + freezing;
Yield: 24 servings.*

1 c. butter, softened
2 T. minced fresh chives
2 T. minced fresh parsley
1 T. minced fresh tarragon
1 T. lemon juice
1/4 tsp. pepper

In a small bowl, beat all ingredients until blended. Spread onto a baking sheet to 1/2-in. thickness. Freeze, covered, until firm.

Cut butter with a 1-in. cookie cutter. Store, layered between waxed paper, in an airtight container in the refrigerator for up to 1 week or in the freezer up to 3 months.

Pancetta - Wrapped Pork Roast

*Total: 1 hr 25 min
Prep: 25 min
Cook: 1 hr
Yield: 6 to 8 servings*

8 lg. garlic cloves
1 T. finely chopped fresh rosemary leaves
1 T. finely chopped fresh thyme leaves
1 T. olive oil
1 (3-1/2 to 4 lb.) tied boneless pork loin roast
Salt & freshly ground black pepper
4 oz. thinly sliced pancetta
1-1/2 c. chicken broth
1-1/2 c. dry white wine

Blend the garlic, rosemary, thyme, and oil in a small food processor, scraping down the sides of the bowl occasionally, until the garlic is minced.

Sprinkle the pork roast generously with salt and pepper. Arrange the pancetta slices on a work surface, overlapping slightly and forming a rectangle. Spread half of the garlic mixture over 1 side of the pork and between the 2 loins that meet in the center of the tied pork roast. Place the pork, garlic mixture side down, in the center of the pancetta rectangle. Spread the remaining garlic mixture over the remaining pork. Wrap the pancetta slices around the pork. Place the pork in a roasting pan. Cover and refrigerate at least 1 hour and up to 1 day.

Preheat the oven to 400 ° F.

Pour 1/2 c. of broth and 1/2 c. of wine into the roasting pan. Add more broth and wine to the pan juices every 20 minutes. Roast the pork until a meat thermometer inserted into the center registers 145 ° F for medium-rare, about 1 hour. Transfer the pork to a cutting board. Tent with aluminum foil and let stand for 10 minutes. Pour the pan drippings into a glass measuring cup and spoon off any fat that rises to the top.

Using a large sharp carving knife, cut the pork into 1/4-inch-thick slices and serve with the pan juices.

Creamy Spring Peas with Pancetta

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 ounces)

1 lb sugar snap peas, trimmed

1/4 lb snow peas, trimmed and 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.

Simple Au Gratin Potatoes

Prep: 20 min.,

Bake: 1-1/2 hours;

Yields: 8 servings

3 T. butter

3 T. all-purpose flour

1-1/2 tsp. salt

1/8 tsp. pepper

2 c. 2% milk

1 c. shredded cheddar cheese

5 c. thinly sliced peeled potatoes (about 6 medium)

1/2 c. chopped onion

Additional pepper, optional

Preheat oven to 350°F. In a large saucepan, melt butter over low heat. Stir in flour, salt, and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir 2 minutes or until thickened. Remove from heat; stir in cheese until melted. Add potatoes and onion.

Transfer to a well-greased 2-qt. baking dish. Cover and bake 1 hour. Uncover; bake 30-40 minutes or until the potatoes are tender. If desired, top with additional pepper.

Lemon Pound Cake

Yield: 16 servings

Prep Time: 35 mins

Total Time: 2 hrs

Cake:

Cooking spray

3 sticks salted butter, softened

3 c. granulated sugar

5 large eggs

1/4 tsp. salt

3 c. all-purpose flour

1 c. lemon-lime soda

3 T. grated lemon zest (from 2-3 lemons)

Glaze:

2 T. grated lemon zest (from about 2 lemons)
2 c. powdered sugar, sifted
2 T. fresh lemon juice, plus more if needed
1/4 tsp. salt
1 T. water

For the cake: Preheat the oven to 325°. Thoroughly coat a 10-cup Bundt pan with cooking spray. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter with the granulated sugar on medium-high speed until light and fluffy, about 5 minutes. Add the eggs one at a time, mixing after each addition. With the mixer on medium-low speed, add the salt, then mix in the flour 1 cup at a time, mixing after each addition. With the mixer on low speed, mix in the soda and then the lemon zest. Scrape down the sides of the bowl and mix again.

Add large spoonfuls of batter to the Bundt pan until the pan is filled, then smooth the top. Bake until a toothpick inserted into the cake comes out clean, 70 to 75 minutes. Let cool on a rack for 15 minutes, then carefully turn out the cake onto the rack and let cool completely.

For the glaze: Spread out the lemon zest on a plate and air-dry for about 30 minutes. Combine the powdered sugar, dried lemon zest, lemon juice, salt and water in a medium bowl. Gently whisk until thick but pourable, thinning with a little more lemon juice if needed. Put the cake on a cake stand or platter and use a large spoon to drizzle the glaze all over the cake. Let it set, about 30 minutes.

Quote of the Week:

“You can fool all the people some of the time, and some of the people all the time, but you cannot fool all the people all the time.”
~ Abraham Lincoln