

Planning a spring salad luncheon? Here are some tasty salad and dessert recipes for you to try.

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.

Peach Ginger Bellini

Level: Easy

Total: 1 hr 25 min

Prep: 10 min

Inactive: 1 hr

Cook: 15 min

Yield: 4 drinks

Ginger Simple Syrup:

1/4 c. sliced fresh ginger, with skin
2 c. granulated sugar
2 c. cold water

Peach Puree:

10 oz. semi-frozen peaches
1/2 c. ginger simple syrup

For serving:

Ice cubes
1 bottle Champagne

Begin by making the ginger simple syrup. Peel and grate the ginger. Add it together with the sugar and cold water to a saucepan. Bring it to the boil and stir until the sugar dissolves. Cover and let steep for 15 minutes. Strain, discard ginger pieces and set simple syrup aside.

In a blender add frozen peaches and ginger simple syrup. Blend until completely pureed then place into the refrigerator to cool.

For serving:

Add ice cubes to a cocktail shaker and fill halfway with peach puree. Top off with Champagne and shake vigorously to combine. Pour into Champagne glasses and repeat process as needed.

Antipasti Chopped Salad

Yield: 4 - 6 servings

Prep Time: 30 mins

Total Time: 30 mins

1 head romaine lettuce
1/2 sm. head radicchio
1/2 c. pepperoncini, plus 3 T. brine
1/2 c. roasted red peppers
1 lb. bocconcini, quartered
1-1/2 c. marinated artichoke hearts, drained
8 oz. provolone cheese, cut into 1/2" cubes
8 oz. deli-sliced salami, cut into 1/2" pieces
4 oz. sliced pepperoni, quartered
1-1/4 tsp. kosher salt
Black pepper, to taste
1/4 c. red wine vinegar
1/2 c. olive oil
Crusty bread, for serving

Chop the romaine and radicchio and combine in a large bowl. Finely chop the pepperoncini and roasted red peppers and add to the bowl.

Add the bocconcini, artichoke hearts, provolone, salami, pepperoni, 1 teaspoon salt and a few grinds of pepper to the bowl.

Make the dressing: Whisk the vinegar, pepperoncini brine, the remaining 1/4 teaspoon salt and a few grinds of pepper in a medium bowl. Whisking constantly, slowly drizzle in the olive oil until combined.

Toss the salad, then pour in the dressing and toss again. Serve with bread.

Cashew-Curry Chicken Salad

Total Time: 20 min.

Yield: 6 servings

2/3 c. honey Greek yogurt
4 tsp. lemon juice
4 tsp. honey
1 tsp. curry powder
1/4 tsp. salt
1/4 tsp. garlic powder
1/4 tsp. pepper

1/8 tsp. ground ginger
3 c. cubed cooked chicken breast
4 celery ribs, chopped
2 med. carrots, chopped
2/3 c. golden raisins
1/2 c. chopped cashews

In a large bowl, combine the first eight ingredients. Add the remaining ingredients; toss to coat.

Grilled Southwestern Potato Salad

Prep Time: 30 min.
Grill Time: 20 min. + standing
Yield: 6 servings

1-1/2 lbs. lg. red potatoes, quartered lengthwise
3 T. olive oil
2 poblano peppers
2 med. ears sweet corn, husks removed
1/2 c. buttermilk
1/2 c. sour cream
1 T. lime juice
1 jalapeno pepper, seeded & minced
1 T. minced fresh cilantro
1-1/2 tsp. garlic salt
1 tsp. ground cumin
1/4 to 1/2 tsp. cayenne pepper
Lime wedges

Place potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, 5 minutes. Drain potatoes and toss with oil.

Grill poblanos, covered, over high heat 8-10 minutes or until skins are blistered and blackened on all sides, turning occasionally. Immediately place peppers in a small bowl; let stand, covered, 20 minutes. Reduce grill temperature to medium heat.

Grill corn and potatoes, covered, over medium heat 12-15 minutes or until tender and lightly browned, turning occasionally. Cool slightly.

Peel off and discard charred skin from poblanos; remove stems and seeds. Cut peppers into 1/2-in. pieces and place in a large bowl. Cut corn from cobs and cut potatoes into 3/4-in. pieces; add to peppers.

In a small bowl, whisk buttermilk, sour cream, and lime juice until blended; stir in jalapeno, cilantro and seasonings. Add to potato mixture, stirring in as much dressing as desired to coat. Serve with lime wedges. Refrigerate leftovers.

Honey-Pecan Kiwi Salad

Total Time: 10 min.
Yield: 6 servings

5 c. torn Boston lettuce
3 med. kiwi, peeled & sliced
1/4 c. chopped pecans, toasted
2 T. vanilla yogurt
2 T. lemon juice
1 T. olive oil
1 T. honey

Combine lettuce, kiwi and pecans. In a separate bowl, mix yogurt, lemon juice, oil and honey until smooth. Pour over salad and toss; serve immediately.

Italian Salad with Lemon Vinaigrette

Total Time: 20 min.
Yield: 8 servings
(1/2 c. vinaigrette)

1 pkg. (5 oz.) spring mix salad greens
1 sm. red onion, thinly sliced
1 c. sliced fresh mushrooms
1 c. assorted olives, pitted & coarsely chopped
8 pepperoncini
Optional toppings: Chopped tomatoes, shredded carrots & grated Parmesan cheese

Vinaigrette:

1/3 c. extra virgin olive oil
3 T. lemon juice
1 tsp. Italian seasoning
1/4 tsp. salt

1/4 tsp. pepper

In a large bowl, combine the first 5 ingredients; toss lightly. If desired, add toppings.

In a small bowl, whisk vinaigrette ingredients until blended. Serve with salad.

Prosciutto Pasta Toss

Total Time: 20 min.

Yield: 6 servings

1 pkg. (16 oz.) linguine

1/2 c. fresh or frozen peas, thawed

2 T. minced garlic

1 T. Italian seasoning

1 tsp. pepper

1/4 c. olive oil

1/2 lb. thinly sliced prosciutto or deli ham, chopped

1/4 c. shredded Parmesan cheese

Cook linguine according to package directions, adding peas during the last 3 minutes. Meanwhile, in a large cast-iron or other heavy skillet, sauté garlic, Italian seasoning and pepper in oil until garlic is tender, about 1 minute. Stir in prosciutto.

Drain linguine; add to skillet and toss to coat. Sprinkle with cheese.

Blueberry Lemon Layer Cake

Prep Time: 1 hr

Cook Time: 35 min

Total Time: 1 hr 35 min

Yield: 16 servings

Cake:

2-3/4 c. all-purpose flour sifted

1-1/2 tsp. baking powder

1 tsp. salt

1/2 tsp baking soda

1-1/4 c. sour cream room temp.

1/3 c. whole milk room temp.

1 T. fresh lemon zest from 1 lg. lemon

1-1/2 tsp. lemon juice from zest lemon

1 tsp vanilla extract

2/3 c. vegetable oil

1/3 c. unsalted butter

1-1/2 c. granulated sugar

3 lg. eggs room temp.

1-1/2 c. blueberries frozen or fresh, rinsed, dried & tossed in 1 T. all-purpose flour

Frosting:

1 c. butter room temp.

8 oz. cream cheese room temp.

Pinch of salt

2 lbs. confectioner's sugar (start with 1-1/2 lbs. & add more until preferred consistency)

1/4 c. blueberry jam

1 tsp. vanilla extract

1 tsp. lemon juice from zest lemon

For the Cake: Preheat your oven to 325°F, then liberally spray 2 (8-inch) round cake pans with non-stick baking spray.

In a mixing bowl, sift together the all-purpose flour, baking powder, salt, and baking soda, then set aside. In a separate bowl, whisk together the sour cream, whole milk, lemon zest, lemon juice, and vanilla extract. Set this mixture aside, as well.

In your mixer bowl, use the paddle attachment to stir together the butter, oil, and sugar on low speed. Once combined, increase the speed to high and beat the mixture for 4-5 minutes.

Once the mixture is white and slightly fluffy, decrease the speed to low and begin adding the eggs, one at a time. Mix well after each addition and scrape down the sides as needed.

After all of the eggs have been added, increase the speed to medium-high and beat until the mixture is thick and pale yellow in appearance.

With the mixer on the lowest speed, add flour mix and the sour cream mix to batter in stages. Begin with 1/3 of the dry ingredients, followed by 1/2 of the wet ingredients. Scrape down the bowl after the wet ingredients have been incorporated.

Continue this mixing in process: 1/3 of the dry, followed by remaining wet ingredients, and lastly the remaining dry ingredients.

Scrape down the sides of the bowl and the paddle and mix, on low speed just until the last of the dry mixture is combined.

Finally, using a large spatula, gently fold the flour-coated blueberries into the cake batter.

Divide the batter evenly between your prepared cake pans and bake for 30-35 minutes or until a toothpick inserted into the center of the cake comes out with minimal crumbs attached.

The sides of the cake will pull away from the pan, but the center will be springy and bounce back when pressed lightly.

Remove pans from the oven and allow them to rest in pans for 5 minutes. Invert cakes from pans onto cooling racks, then allow them to cool completely.

For the Frosting: In the bowl of your stand mixer, cream the room temperature unsalted butter, cream cheese, and salt together on medium-low speed until smooth.

Stop the mixer and scrape down the bowl and paddle. With the mixer on low speed, add the sifted confectioner's sugar to the bowl a cup at a time.

Once all sugar has been added, scrape down the bowl and paddle. Whip the butter-sugar mixture on high for 3-4 minutes or until light and fluffy.

Stop the mixer and add the blueberry jam, vanilla extract, and lemon juice to the bowl. Whip the frosting on medium-high speed for 2 minutes, stopping the mixer after 1 minute to scrape down the bowl and paddle. This ensures your frosting is well-blended.

Once finished, your blueberry frosting will be a pale lilac color and light and fluffy in texture.

You can store the frosting at room temperature until you're ready to frost the cake or covered in the refrigerator for up to 1 week.

To Assemble: Level the cakes by trimming off domed tops (if any). Slice each cake horizontally into two layers making a total of four layers of cake.

Spread a 1/2-inch-thick layer of frosting between layers, then frost the entire cake with remaining frosting.

To create an ombre look, spread a 1/2- to 1-inch border of blueberry jam towards the bottom of the frosted cake and smooth the sides of the frosting to create a faded look.

Garnish the frosted cake with fresh blueberries and lemon zest and enjoy.

Store leftovers covered at room temperature or in the refrigerator for 3 days.

Pineapple Upside-Down Cake

Level: Intermediate

Total: 1 hr 15 min (includes cooling time)

Active: 25 min

Yield: 8 to 12 servings

Pineapple:

2 T. unsalted butter

1/2 c. lightly packed dark brown sugar

1 (20 oz.) can sliced pineapple, drained & juice reserved

1 (20 oz.) can crushed pineapple, drained & juice reserved

Cake:

1-1/3 c. all-purpose flour

2 tsp. baking powder

1/4 tsp. fine salt

1/2 c. whole milk

2 tsp. pure vanilla extract

1/4 c. reserved pineapple juice (from the cans)

3/4 c. granulated sugar

1/2 c. unrefined coconut oil

1 lg. egg

Preheat the oven to 350 degrees F.

For the pineapple: In a 10-inch cast-iron skillet over medium heat, melt the butter and add the brown sugar. Cook, stirring constantly, until the sugar melts, about 2 minutes. Remove from the heat and arrange the pineapple slices in the skillet. Fill in the spaces with the crushed pineapple. Set aside.

For the cake: Meanwhile, combine the cake ingredients in this fashion: In one bowl, whisk together the flour, baking powder and salt. In bowl number 2, combine the milk, vanilla extract and 1/4 cup of the reserved pineapple juice.

In the bowl of a stand mixer fitted with a paddle attachment, combine the granulated sugar and coconut oil on medium speed until thick and creamy, about 3 minutes. Beat in the egg. Add half of the flour mixture and mix on low until just combined. Add the milk mixture and stir until just combined. Add the rest of the flour and mix until combined, about 1 minute.

Pour the batter over the pineapple slices in the skillet and spread evenly. Bake until the top is golden brown and a toothpick comes out clean when inserted, 25 to 35 minutes, checking after 20 minutes to make sure the top isn't getting too brown. If it is, cover loosely with aluminum foil.

Let cool for 15 minutes. Cover with a cutting board or large plate and invert the cake.

Spice Cake with Lemon Sauce

Level: Intermediate

Total: 1 hr 55 min

Active: 55 min

Yield: 8 to 10 servings

Spice Cake:

Cooking spray

2 sticks (1 c.) unsalted butter, softened

2 c. granulated sugar

1/2 c. light brown sugar

3 c. all-purpose flour

1/4 tsp. baking soda

1-1/4 tsp. cinnamon

1 tsp. cloves

1/2 tsp. nutmeg

6 lg. eggs, at room temp.

1 c. sour cream

Lemon Sauce:

3 lg. eggs

2 c. granulated sugar

Juice of 3 lemons

Grated zest of 1 lemon

2 sticks (1 c.) unsalted butter, cut into cubes

Special equipment: a 10-inch Bundt pan

For the spice cake: Preheat the oven to 350 degrees F. Spray the inside of a 10-inch Bundt pan with cooking spray.

Cream the butter, granulated sugar and brown sugar with an electric mixer on medium speed until light and fluffy.

Sift together the flour, baking soda, cinnamon, cloves, and nutmeg.

Add the eggs to the creamed butter, one at a time, beating after each addition. Add the sour cream, alternating with the flour mixture, beginning and ending with the flour and beating until no flour is visible -- don't overbeat.

Pour the batter into the prepared pan; tap the pan on the counter to remove any air pockets. Bake for 1 hour, until a toothpick inserted into the center of the cake comes out clean. Cool slightly in the pan, 5 to 10 minutes, then turn out onto a rack while still warm.

For the lemon sauce: Meanwhile, whisk together the eggs and granulated sugar in the top of a double boiler over medium heat. Stir in the lemon juice, zest and butter. Cook until thickened, whisking often, about 30 minutes.

Serve the cake warm or room temperature with the lemon sauce.

Quote of the Week:

“A mother is clothed with strength and dignity, laughs without fear of the future. When she speaks her words are wise and she gives instructions with kindness.”

~ Proverbs 31:25-26