

Memorial Day weekend will soon be here. A great time for family and friends to gather, remember those who passed away, and enjoy a meal together. It is also the kick-off to grilling season for many. We have some great recipes for a day of remembering.

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](mailto:ads@thedrummer.com).

## Dogwood Punch

*Yield: 6 - 8 servings*

*Total Time: 10 mins*

1 bottle sparkling rosé  
3 c. strawberry lemonade  
1/4 c. grenadine  
1 sliced lemon  
1/2 c. sliced strawberries  
Mint sprigs for garnish

Combine sparkling rosé, strawberry lemonade, grenadine, sliced lemon, and sliced strawberries into a large pitcher. Serve over ice and garnish with mint sprigs.

## Barbecued Chicken Pizzas

*Prep Time: 25 min.*

*Grill Time: 10 min.*

*Makes: 2 pizzas (4 pcs. ea.)*

2 boneless skinless chicken breast halves (6 oz. ea.)  
1/4 tsp. pepper  
1 c. barbecue sauce, divided  
1 tube (13.8 oz.) refrigerated pizza crust  
2 tsp. olive oil  
2 c. shredded Gouda cheese  
1 sm. red onion, halved & thinly sliced  
1/4 c. minced fresh cilantro

Sprinkle chicken with pepper; place on an oiled grill rack over medium heat. Grill, covered, until a thermometer reads 165°, 5-7 minutes per side, basting frequently with 1/2 cup barbecue sauce during the last 4 minutes. Cool slightly. Cut into cubes.

Divide dough in half. On a well-greased large sheet of heavy-duty foil, press each portion of dough into a 10x8-in. rectangle; brush lightly with oil. Invert dough onto grill rack; peel off foil. Grill, covered, over medium heat until bottom is lightly browned, 1-2 minutes.

Remove from grill. Spread grilled sides with remaining barbecue sauce. Top with cheese, chicken, and onion. Grill, covered, until bottom is lightly browned and cheese is melted, 2-3 minutes. Sprinkle with cilantro.

## Tacos on a Stick

*Prep Time: 15 min. + marinating*

*Grill Time: 15 min.*

*Makes: 6 servings*

1 envelope taco seasoning  
1 c. tomato juice  
2 T. canola oil  
2 lbs. beef top sirloin steak, cut into 1" cubes  
1 med. green pepper, cut into chunks  
1 med. sweet red pepper, cut into chunks  
1 lg. onion, cut into wedges  
16 cherry tomatoes  
Salsa con queso or sour cream, optional

In a large shallow dish, combine the taco seasoning, tomato juice and oil; mix well. Remove 1/2 cup for basting; refrigerate. Add beef and turn to coat. Cover; refrigerate for at least 5 hours.

Drain and discard marinade from beef. On metal or soaked wooden skewers, alternately thread beef, peppers, onion, and tomatoes. Grill, uncovered, over medium heat for 3 minutes on each side. Baste with reserved marinade. Continue turning and basting until meat reaches desired doneness, 8-10 minutes. If desired, serve with salsa con queso or sour cream.

## Gourmet Burgers with Sun-Dried Tomato

*Prep Time: 40 min.*

*Grill Time: 10 min.*

*Makes: 8 servings*

1 jar (7 oz.) oil-packed sun-dried tomatoes  
3 med. onions, halved & thinly sliced  
3 T. balsamic vinegar  
1/2 c. finely chopped red onion  
2 T. dried basil  
2 tsp. ground cumin  
2 tsp. ground chipotle pepper  
1/2 tsp. salt  
1/4 tsp. pepper  
3 lbs. lean ground beef (90% lean)  
1 c. crumbled goat cheese  
8 hamburger buns, split  
Mixed salad greens, optional

Drain tomatoes, reserving 1/3 cup oil; set aside. In a large skillet, sauté sliced onions in 3 Tbsp. reserved oil until softened. Add vinegar. Reduce heat to medium-low; cook, stirring occasionally, until deep golden brown, 30-40 minutes.

Meanwhile, chop sun-dried tomatoes and transfer to a large bowl. Add the red onion, seasonings and remaining 7 tsp. of the reserved oil. Crumble beef over mixture and mix lightly but thoroughly. Shape into 16 thin patties. Place 2 tablespoons goat cheese on the center of 8 patties. Top with remaining patties and press edges firmly to seal.

Grill burgers, covered, over medium heat until a thermometer reads 160° and juices run clear, 5-7 minutes on each side.

Place buns, cut side down, on grill until toasted, 1-2 minutes. Serve burgers on buns with onions and, if desired, mixed greens.

## Salmon Grilled in Foil

*Prep/Total Time: 20 min.*

*Makes: 4 servings*

4 salmon fillets (4 oz. ea.)  
1 tsp. garlic powder  
1 tsp. lemon-pepper seasoning  
1 tsp. curry powder  
1/2 tsp. salt  
1 sm. onion, cut into rings  
2 med. tomatoes, seeded & chopped

Place salmon, skin side down, on a double thickness of heavy-duty foil (about 18x12 in.). Combine the garlic powder, lemon pepper, curry and salt; sprinkle over salmon. Top with onion and tomatoes. Fold foil over fish and seal tightly.

Grill, covered, over medium heat for 10-15 minutes or until fish flakes easily with a fork. Open foil carefully to allow steam to escape.

## Grilled Cabbage

*Prep/Total Time: 30 min.*

*Makes: 8 servings*

1 med. head cabbage (about 1-1/2 lbs.)  
1/3 c. butter, softened  
1/4 c. chopped onion  
1/2 tsp. garlic salt  
1/4 tsp. pepper

Cut cabbage into 8 wedges; place on a double thickness of heavy-duty foil (about 24x12 in.). Spread cut sides with butter. Sprinkle with onion, garlic salt and pepper.

Fold foil around cabbage and seal tightly. Grill, covered, over medium heat until tender, about 20 minutes. Open foil carefully to allow steam to escape.

## Grilled Romaine Salad

*Prep/Total Time: 20 min.  
Makes: 12 servings*

1/3 c. plus 3 T. olive oil, divided  
2 T. white wine vinegar  
1 T. dill weed  
1/2 tsp. garlic powder  
1/8 tsp. crushed red pepper flakes  
1/8 tsp. salt  
6 green onions  
4 plum tomatoes, halved  
1 lg. cucumber, peeled & halved lengthwise  
2 romaine hearts

In a small bowl, whisk 1/3 cup oil, vinegar, and seasonings. Set aside.

Brush the onions, tomatoes, cucumber, and romaine with remaining oil. Grill the onions, tomatoes, and cucumber, uncovered, over medium heat for 4-5 minutes on each side or until onions are crisp-tender. Grill romaine for 30 seconds on each side or until heated through. Chop the vegetables; place in a large bowl. Whisk dressing and pour over salad; toss to coat. Serve immediately.

## Lemon-Ricotta Cookies

*Prep Time: 20 min.  
Bake Time: 10 min./batch  
+ cooling  
Makes: 3 dozen*

1/2 c. butter, softened  
2 c. sugar  
2 lg. eggs, room temp., lightly beaten  
1 carton (15 oz.) ricotta cheese  
3 T. lemon juice  
1 T. grated lemon zest  
2-1/2 c. all-purpose flour  
1 tsp. baking powder  
3/4 tsp. salt  
Frosting:  
1-1/2 c. confectioners' sugar  
3 T. lemon juice  
2 tsp. grated lemon zest

Preheat oven to 375°. In a large bowl, beat butter and sugar until well blended, about 5 minutes. Beat in the eggs, cheese, lemon juice and zest. Combine the flour, baking powder and salt; gradually add to butter mixture and mix well.

Drop by heaping tablespoonfuls 3 in. apart onto greased baking sheets. Bake until lightly browned, 10-12 minutes. Cool for 2 minutes before removing to wire racks to cool completely.

In a small bowl, combine the frosting ingredients. Spread over cookies.

**How do you store lemon ricotta cookies?** These lemon ricotta cookies last for about three to four days at room temperature when stored in an airtight container. You can also freeze this unfrosted cookie recipe for up to three months. Just store in an airtight container layered between wax paper.

## Skillet Brownies on the Grill

*Total: 1 hr 10 mins  
Active: 10 mins  
Yield: 8 servings*

3/4 c. plus 1 T. all-purpose flour  
1/2 tsp. kosher salt or fleur de sel  
1/4 tsp. baking soda  
7 oz. unsweetened chocolate, chopped  
1/2 c. (4 oz.) salted butter, plus more, melted, for greasing skillet  
2 T. canola oil  
3 lg. eggs  
1 c. packed light brown sugar  
1 c. granulated sugar

2 tsp. vanilla bean paste or vanilla extract  
Vanilla ice cream (opt.)

If using a charcoal grill, open bottom vent of grill completely. Light charcoal chimney starter filled with briquettes. When briquettes are covered with gray ash, pour onto bottom grate of grill, and then push to one side of grill. Adjust vents as needed to maintain an internal temperature of 350°F to 400°F. If using a gas grill, preheat to medium (350°F to 400°F) on 1 side. If using an oven, preheat to 350°F.

Whisk together flour, salt, and baking soda in a small bowl; set aside. If grilling, place a heatproof bowl on unoiled grates over the side without the coals (or the unlit side of a gas grill). If using an oven, heat a medium saucepan over low. Add chocolate, butter, and oil to bowl or saucepan; cook, stirring constantly, until melted and smooth. Remove from heat. Let cool slightly, about 5 minutes. Add eggs, brown sugar, granulated sugar, and vanilla to chocolate-butter mixture; stir together until smooth and thoroughly incorporated. Add flour mixture; stir gently until just combined.

Grease a 10-inch cast-iron skillet with melted butter. Pour in batter, spreading in an even layer.

If grilling, place skillet on grates over the side without the coals (or the unlit side of a gas grill). Grill, covered, until a wooden pick inserted in center of brownies comes out almost clean (it will have crumbs but should not be wet), 40 to 45 minutes. If using an oven, bake in preheated oven about 35 minutes. Remove from heat; cool in skillet 10 minutes. Cut into wedges and serve with ice cream, if desired.

### Quote of the Week:

***“Word to the Nation: Guard zealously your right to serve in the Armed Forces, for without them, there will be no other rights to guard.”***

~ President

John F. Kennedy