

Area Farmers Markets have begun their season, selling many home-grown produce and homemade products. This week, we have included three recipes using items now available: Rhubarb Breakfast Cake; Goat Cheese, Radish and Kale Spread; Honey Roasted Beets and Carrots.

If you have a favorite dish prepared with the goods you find at the Farmers Market near you, send it in! Recipes, with photo (and a short story/history), if available, can be submitted to ads@thedrummer.com.

Raspberry Vanilla Soda

1/4 c. water
1/4 c. sugar
1 c. fresh raspberries
1 T. lemon juice
1 tsp. vanilla extract
Seltzer water
Ice

In a small saucepan set over medium heat, combine the water, sugar, and raspberries. Cook for about 5 minutes until the mixture is bubbling away and the sugar is dissolved. Stir and cook this mixture for another 5 minutes, until the raspberries have cooked down.

Set a fine mesh strainer over a measuring cup or bowl and strain the saucepan mixture, pressing down on the raspberry pulp to squeeze out all the juice. Add the lemon juice and vanilla extract and let this chill in the refrigerator.

To serve, fill a glass with ice and add 2-3 tbsp. of the raspberry syrup. Add about a cup of seltzer on top and enjoy! 4 servings

Rhubarb Breakfast Cake

Prep Time: 15 min

Cook Time: 45 min

Total Time: 1 hour

Yield: 12 servings

1/2 c. half & half, cream, or buttermilk
1 tsp. lemon juice
1/2 c. unsalted butter at room temp.
1 c. granulated sugar plus 2 tsp. for sprinkling
1 lg. egg, at room temp.
1-1/2 tsp. vanilla extract
2 c. all purpose flour, saving out 1 T. to toss with rhubarb
2 tsp. baking powder
1 tsp. salt
2 c. thinly sliced rhubarb

Set oven to 350 degrees F. Lightly butter a 9x9 square baking pan. Line the pan with parchment paper with overhanging ends, so the cooled cake can be easily lifted out, for cutting. That's optional.

Stir the lemon juice into the half and half and set aside. Cream the soft butter and sugar in a stand mixer, or with electric beaters, until fluffy and pale yellow. Beat in the egg and vanilla, scraping down the bowl as necessary.

Take 1 Tbsp. of the flour to the rhubarb and toss well. Whisk together the remaining flour, baking powder, and salt. Add half of the flour mixture to the bowl and blend in. Add all of the half and half, and blend in. Finally add the rest of the flour and blend just until combined, don't over mix. Fold in the rhubarb. **Note:** the batter is on the thick side.

Spread the batter into the prepared pan and sprinkle the top evenly with a little sugar. Bake for about 40-45 minutes, or until the cake is turning golden and a toothpick in the center comes out without wet batter clinging to it (moist crumbs are fine.) Let the cake cool slightly before cutting.

Notes and variations: Other fruit like berries work beautifully in this rhubarb breakfast cake. Also try chopped banana.

Mix the topping sugar with a touch of cinnamon for a hint of spice.

For a lower fat option try buttermilk in place of the half and half and lemon. Half Greek yogurt and half milk would work, too.

Goat Cheese, Radish and Kale Spread

6 oz. fresh goat cheese
3 cloves garlic, finely chopped
2 T. mayonnaise
1 tsp. Dijon mustard
1 tsp. chopped fresh parsley
1 tsp. chopped chives
1/4 tsp. celery salt
4 c. finely chopped kale
5 radishes, diced small

In a large mixing bowl, combine goat cheese, garlic, mayonnaise, mustard, parsley, chives and celery salt. Mix until well combined. Add kale and stir until all leaves are well-coated. Stir in radishes. Serve immediately or refrigerate up to 2 days.

Honey Roasted Beets & Carrots

Prep Time: 5 Min

Cook Time: 25 Min
Total Time: 30 Min
Yield: 6 servings

4 med. beets
4 lg. carrots
1 T. olive oil
1/2 tsp. sea salt
1 T. butter
2 T. honey
1 T. fresh herbs (thyme, rosemary, dill, etc.)

Preheat the oven to 450°.

Wash and peel the carrots and beets. Chop the vegetables into even 1/2 inch pieces.

Add the beets and carrots to a sheet pan and toss with olive oil and salt.

Spread the vegetables out on the pan and roast at 450° for 20-25 minutes or until they are tender. The cooking time will vary based on the size of the vegetables.

Meanwhile, in a small microwave safe bowl, melt the butter in the microwave. Whisk in the honey.

Remove the beets and carrots from the oven and pour the honey butter mixture over them. Toss until they are well coated.

Return to the oven for 5 minutes. Serve tossed with fresh herbs.

Grilled Kiwi-Chicken Kabobs with Honey-Chipotle Glaze

6 garlic cloves, minced
2 T. lime juice
1 T. olive oil
1 tsp. salt
1 lb. boneless skinless chicken breasts, cut into 1" cubes
8 med. kiwifruits, peeled & halved
3 T. honey
1 T. minced chipotle peppers in adobo sauce
Lime juice, opt.
Hot cooked rice, opt.

Combine garlic, lime juice, oil, and salt. Add chicken and kiwi; turn to coat. Refrigerate, covered, up to 30 minutes.

Mix honey and chipotle peppers. Drain chicken and kiwi, discarding marinade. On eight metal or soaked wooden skewers, alternately thread chicken and kiwi.

Grill, covered, on an oiled rack over medium heat, turning occasionally, until juices run clear, 10-12 minutes. During last 4 minutes, baste frequently with honey-chipotle mixture.

Serve with fresh lime juice and rice if desired. 8 servings

Raspberry Tiramisu

Level: Easy
Total: 3 hr 20 min
Prep: 20 min
Inactive: 3 hr
Yield: 8 to 12 servings

1 c. seedless raspberry jam
6 T. orange liqueur
1 lb. mascarpone cheese, at room temp.
1 c. whipping cream
1/4 c. sugar
1 tsp. pure vanilla extract
28 soft ladyfingers or 2 (12-oz.) pound cakes, cut into 3x1x1-1/2" pcs.
3 (1/2 dry pint) baskets fresh raspberries (about 3-3/4 c. total)
Confectioners' sugar, for serving

Stir the jam and 4 tablespoons of the orange liqueur in a small bowl to blend.

Combine the mascarpone and remaining 2 tablespoons of orange liqueur in a large bowl to blend. Using an electric mixer, beat the cream, sugar, and vanilla in another large bowl until soft peaks form. Using a large rubber spatula, stir 1/4 of the whipped cream into the mascarpone mixture to lighten. Fold the remaining whipped cream into the mascarpone mixture.

Line the bottom of a 13 by 9 by 2-inch glass baking dish or other decorative serving dish with half of the ladyfingers. Spread half of the jam mixture over the ladyfingers. Spread half of the mascarpone mixture over the jam mixture, then cover with half of the fresh raspberries. Repeat layering with the remaining ladyfingers, jam mixture, mascarpone mixture and raspberries. Cover and refrigerate at least 3 hours or overnight.

Dust with the confectioners' sugar and serve.

Easy Cheesecake Brownies

1 family size box of brownie mix for a 9x13 baking dish, prepared according to package (avoid mixes that use chocolate/fudge syrup)
1 (8 oz. pkg.) of cream cheese, softened to room temp.
1 large egg, at room temp.
1/3 c. sugar (granulated sugar)
1/2 tsp. pure vanilla extract
1/2 c. mini chocolate chips or regular size chips, opt.

Preheat oven to 350 degrees F and grease a 9x13 baking dish with non-stick cooking spray.

In a large bowl, prepare your boxed brownie mix according to the directions on the box. When ready pour evenly into prepared baking dish.

In a medium size bowl beat cream cheese until smooth and creamy. Next add sugar, egg and vanilla, mixing until well blended. Add chocolate chips (optional) folding into cream cheese mixture.

Drop spoonfuls of cream cheese mixture evenly over brownie batter. Using a knife, gently swirl cream cheese mixture with brownie batter making a marble topping.

Place on middle rack of oven and bake for 35 to 40 minutes, check center of brownies using a toothpick to make sure it's baked through. Do not over bake.

Allow to cool completely, store covered in refrigerator. Enjoy!

TIPS:

- Be sure to use your favorite boxed brownie mix and avoid mixes that use fudge/chocolate syrup packs,
- Chocolate chips are optional but a great addition for chocolate lovers. You can use more or less than 1/2 cup of chips.
- Make sure your egg and cream cheese are at room temperature for the cheesecake topping (helps with smooth/creaminess).
- Not a fan of boxed brownie mixes? Use your favorite brownie recipe from scratch.

Quotes of the Week:

“Our flag does not fly because the wind moves it. It flies with the last breath of each soldier who died protecting it.”

~ Unknown