

With Father's Day just a couple weeks out, we have found some recipes sure to please Dad. 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](mailto:ads@thedrummer.com).

## Mason Jar Citrus Coolers

*Yields: 8 Servings  
Total Time: 10 Min*

1-1/2 c. fresh orange juice  
1/2 c. lime juice  
1/2 c. lemon juice  
1-1/2 tsp. sugar  
Lemon slices, for serving  
Lime slices, for serving  
6 c. club soda

In a measuring cup or pitcher, stir together fresh orange juice, lime juice, and lemon juice. Spoon sugar into each of 8 mason jars and top with juice mixture. If desired, add lemon and lime slices. When ready to serve, fill each mason jar with ice, cover, and shake to dissolve sugar, then top with club soda.

## Garlicky Grilled Flatbread Strips with Fresh Tomato Sauce

*Level: Easy  
Total: 25 min  
Prep: 15 min  
Cook: 10 min  
Yield: 6 to 8 servings*

2 ripe tomatoes, chopped (about 2 c.)  
1/4 c. extra-virgin olive oil  
1 tsp. white wine vinegar  
Kosher salt & freshly ground black pepper  
1 lb. ball prepared pizza dough  
All-purpose flour, for dusting  
2 cloves garlic, finely grated  
1/2 c. grated Parmesan  
1/4 c. chopped fresh basil

Preheat a grill to medium-high heat. In a medium bowl, stir the chopped tomatoes with 1 tablespoon olive oil, the vinegar, 1/2 teaspoon salt and 1/4 teaspoon pepper. Toss well and let stand to become juicy and soft while you make the pizza.

Divide the dough into 2 pieces. Stretch each piece of dough into a large rectangle on a lightly floured work surface using your hands or a rolling pin, about 10-inches long by 6-inches wide. Transfer to the back of a large baking sheet using your hands and reshape the rectangle, if necessary. In a small bowl, mix the remaining 3 tablespoons oil with the grated garlic and lightly brush the top of each piece of dough.

Working with one piece of dough at a time, place the dough, oiled-side down, on the grill until the dough puffs and the bottom is lightly charred with deep grill marks, 2 to 3 minutes. Flip the dough, using heatproof tongs and a spatula. Brush what is now the top of the pizza with half the oil and sprinkle with half the Parmesan. Grill until the cheese is melted and the pizza is crisped, about 2 minutes. Transfer to a large cutting board. Repeat with the second dough rectangle.

Cut the grilled pizza into 2-inch wide strips and cut each in half crosswise. Mash the tomato mixture, using a potato masher, to form a chunky sauce and stir in the basil. Serve the flatbread strips with the tomato sauce on the side.

## Grilled Baby Potato Salad

*Active Time: 30 mins  
Total Time: 1 hr  
Yield: 8 servings*

3 lbs. baby potatoes  
Kosher salt  
Pepper  
1 red onion (small sliced)  
1/2 c. Champagne vinegar  
1/4 c. extra-virgin olive oil (plus more for brushing)  
1 c. parsley (lightly packed, chopped)  
2 c. kettle-cooked salt-and-vinegar chips (coarsely crushed)

In a large saucepan, cover the potatoes with water and bring to a boil. Add a generous pinch of salt and cook over moderately high heat until tender, about 20 minutes. Drain and spread on a baking sheet to cool, then cut in half.

Meanwhile, in a large bowl, mix the red onion with the Champagne vinegar and let stand for 10 minutes.

Light a grill and oil the grate. Grill the potatoes cut side down over moderately high heat until lightly charred, about 5 minutes. Transfer to the bowl with the onions. Add the 1/4 cup of olive oil and mix well. Let cool completely. Stir in the parsley and season with salt and pepper. Top with the chips; serve.

## Sausage Mixed Grill

*Total Time: 40 mins*

*Yield: 4 servings*

12 breakfast sausages  
4 weisswursts  
4 hot or sweet Italian sausages  
16 multicolored mini bell peppers  
2 heads of radicchio, cut into 6 wedges each  
Olive oil, for brushing  
Salt and freshly ground black pepper

Light a grill. Poke the sausages all over with a knife. Thread each type of sausage onto a pair of skewers (to facilitate turning). Thread the peppers and radicchio onto separate paired skewers as well. Brush the sausages and vegetables with olive oil. Season the vegetables with salt and pepper.

Grill the sausages over moderate heat, turning, until cooked through, 10 minutes for the breakfast sausages, 12 minutes for the weisswursts and 25 minutes for the Italian sausages. Grill the peppers, turning, until lightly charred, 10 minutes. Grill the radicchio until crisp, 2 minutes per side. Serve.

## Maple Bacon Double Cheeseburgers

*Level: Easy*

*Total: 1 hr*

*Active: 1 hr*

*Yield: 6 double cheeseburgers*

3 lbs. ground beef chuck  
Vegetable oil, for the grill  
12 slices bacon, halved  
3 T. pure maple syrup  
Coarsely ground pepper  
6 sesame hamburger buns, split  
1/4 c. mayonnaise  
2 T. ketchup  
2 tsp. spicy brown mustard  
1 tsp. Louisiana-style hot sauce  
Kosher salt  
12 slices colby jack cheese  
Pickle chips, for topping

Form the ground beef into 12 thin patties, about 4-1/2 inches wide. Place on a baking sheet and refrigerate for at least 30 minutes to firm up. Preheat a grill to high and lightly oil the grates.

Meanwhile, put the bacon in a large nonstick skillet (it's OK if the slices overlap -- they'll shrink). Turn the heat to medium and cook, turning occasionally, until browned and crisp, 15 to 20 minutes. Remove the bacon to a plate. Pour the drippings into a bowl and reserve.

Return the bacon to the skillet in a single layer. Drizzle with the maple syrup and sprinkle with 1 teaspoon pepper. Cook over medium heat, turning the bacon to coat in the syrup, until glazed, about 1 minute; remove to a plate to cool. Brush the cut sides of the buns with some of the bacon drippings. Mix the mayonnaise, ketchup, mustard and hot sauce in a small bowl.

Season the patties with salt and pepper on both sides. Working in batches, grill the patties until marked on the bottom, 2 minutes, then flip and top each with a slice of cheese. Cover and cook 30 more seconds for medium doneness. Toast the buns on the grill.

Assemble the burgers: Spread the mayonnaise sauce on the buns. Fill with the pickles, patties (2 per burger) and bacon.

## Almond Bars

*Prep Time: 15 minutes*

*Cook Time: 20 minutes*

*Total Time: 35 minutes*

*Yield: 54 Bars*

### **For the bars:**

3-1/2 c. all-purpose flour  
4 tsp. baking powder  
1/2 tsp. kosher salt  
1 c. unsalted butter, softened  
2 c. granulated sugar  
2 large eggs  
1 tsp. almond extract

### **For the topping:**

2 T. milk (any variety)

1 c. sliced almonds

**For the glaze:**

2 c. powdered sugar

1/2 tsp. almond extract

2 T. milk (any variety)

Preheat oven to 325 degrees F. Generously butter (or use baking spray) on a half sheet pan (approximately 18"x13"). Set aside.

In a medium bowl, combine flour, baking powder, and salt. Set aside.

In a mixing bowl, beat butter and sugar until light and fluffy, about 3-4 minutes. Add in eggs and almond extract. Beat until combined. Slowly add in flour mixture. Mixing until well blended.

Press this dough into the bottom of your prepared baking dish. Use your fingers or a pastry roller to smooth the top of the dough.

Using a pastry brush, brush the milk to the top of the dough (you may not need to use all of it). Sprinkle with sliced almonds, pressing them lightly into the dough.

Bake for 20-22 minutes until done. You don't want to brown these bars.

Cool for about 5 minutes, then cut them with a knife into bars. If they are too soft to cut, allow to cool a little bit more. Carefully remove them to a wire rack to continue cooling.

Once cooled, you can make your glaze by whisking the sugar with the almond extract and milk. Drizzle over the bars and allow to set. Enjoy!

**Notes:** \*To freeze these bars, prepare as directed and allow glaze to set completely. Then place them in a single layer in a large gallon sized ziploc. You can fit one dozen into the bag. If you want to add more, separate layers with wax paper (or parchment). Freeze. Thaw at room temperature before serving.

\*If you only want to make 18 bars, cut recipe in half. Baking time remains the same.

### Quotes of the Week:

*"What you do has greater impact than what you say."*

~ Stephen Covey