

With Father's Day just a week out, we have found some recipes to help celebrate the dads in our lives.

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.

Blackberry Shrub

Prep Time: 10 min.

Cook Time: 20 min + chilling

Yield: 2 cups

1-1/2 c. fresh or frozen blackberries, crushed
1 cinnamon stick (about 3")
1 c. cider vinegar
1-1/2 c. sugar
1/2 c. water

Serving Suggestion:

Optional: Ice cubes, sparkling water and fresh blackberries

Place fruit and cinnamon stick in a sterilized pint jar. Bring vinegar just to a boil; pour over fruit, leaving 1/4-in. headspace. Center lid on jar; screw on band until fingertip tight. Refrigerate for 1 week.

Strain vinegar mixture through a fine-mesh strainer into another sterilized pint jar. Press solids to extract juice; discard remaining fruit.

Bring sugar and water to a boil. Reduce heat; simmer until sugar is dissolved. Cool slightly. Stir into vinegar mixture; shake well. Store in the refrigerator up to 2 weeks.

To serve, drink 1-2 tablespoons or add to a glass of ice, top with sparkling water and garnish with fresh blackberries.

Southern Cobb Salad with Roasted Sweet Onion Dressing

Total Time: 1 hr 15 min

Yield: 4 to 6 servings

Dressing:

6 cloves garlic (unpeeled)
2 Vidalia onions (lg.; 1-1/2 lbs. peeled & quartered through the core)
1-1/4 c. vegetable oil (plus more for brushing)
1/2 c. apple cider vinegar
1/4 c. lemon juice (freshly squeezed)
Kosher salt
Freshly ground pepper

Salad:

10 c. mixed lettuces (lightly packed; 8 oz.)
Kosher salt
Freshly ground pepper
2 c. cooked chicken (shredded)
1 c. corn kernels (cooked fresh or thawed frozen)
1 c. buckwheat or radish sprouts
4 oz. blue cheese (1 c. crumbled)
1/2 c. cooked bacon (crumbled)
1 Hass avocado (peeled & diced)
1 tomato (medium diced)
1/2 c. toasted pecans (chopped)
2 hard-cooked eggs (peeled & sliced lengthwise)

Make the dressing: Preheat the oven to 425°. Wrap the garlic cloves in foil and set on a rimmed baking sheet. Brush the onions with oil and arrange on the baking sheet. Bake for about 1 hour, until the onions and garlic are lightly charred and soft. Let cool.

Peel the garlic and transfer the cloves to a blender. Add the onions, cider vinegar and lemon juice and puree until smooth. With the blender on, gradually add the 1-1/4 cups of vegetable oil until incorporated. Season the dressing with salt and pepper.

Make the salad: In a large bowl, toss the lettuces with 1/2 cup of the dressing and season with salt and pepper. Transfer to a serving bowl or platter. Arrange the remaining ingredients on top and serve, passing the remaining dressing at the table.

Make Ahead: The onion dressing can be refrigerated for up to 4 days.

Dad's Greek Salad

Prep/Total Time: 20 min.

Yield: 8 servings

4 lg. tomatoes, seeded & coarsely chopped
2-1/2 c. thinly sliced English cucumbers
1 sm. red onion, halved & thinly sliced
1/4 c. olive oil

3 T. red wine vinegar
1/4 tsp. salt
1/8 tsp. pepper
1/4 tsp. dried oregano, opt.
3/4 c. pitted Greek olives
3/4 c. crumbled feta cheese

Place tomatoes, cucumbers and onion in a large bowl. In a small bowl, whisk oil, vinegar, salt and pepper and, if desired, oregano until blended. Drizzle over salad; toss to coat. Top with olives and cheese.

Chili Dog Baked Potatoes

4 lg. baking potatoes
1 lb. lean ground beef (90% lean)
1/2 c. water
3 T. ketchup
1 T. chili powder
1 tsp. garlic powder
1 tsp. onion powder
1/2 tsp. salt
1/4 tsp. pepper
1/8 tsp. cayenne pepper
4 hot dogs
1/2 c. shredded cheddar cheese
Chopped onion
Crushed corn chips, opt.

Preheat oven to 400°F. Scrub potatoes; pierce several times with a fork. Bake until tender, 50-75 minutes.

Meanwhile, in a large skillet, cook beef over medium heat until no longer pink, 6-8 minutes, breaking into crumbles; drain. Stir in water, ketchup and seasonings; bring to a boil. Reduce heat; simmer, uncovered, until thickened, 3-5 minutes, stirring occasionally. Cook hot dogs according to package directions.

With a sharp knife, cut an "X" in each potato. Fluff pulp with a fork. If desired, season with additional salt and pepper.

Place potatoes on a baking sheet. Place a hot dog on each potato. Spoon beef mixture over hot dogs; sprinkle with cheese. Bake until cheese is melted, 3-5 minutes. Sprinkle with chopped onion and if desired, corn chips. 4 servings

Stuffed Double-Cut Pork Loin Chops

Level: Intermediate

Total: 3 hr 10 min

Prep: 25 min

Inactive: 2 hr

Cook: 45 min

Yield: 4 servings

Brine:

4 bone-in, double-cut loin chops (3-4 lbs. total)
5 c. water
1/4 c. kosher salt
1 T. fresh cracked black pepper
3 T. Dijon mustard
1 T. dried sage
1 T. granulated garlic

Stuffing:

2 T. olive oil
1 T. butter
1/2 c. diced pancetta
6 c. cremini mushrooms, very thinly sliced
Salt & fresh cracked black pepper
1/4 c. minced shallots
1 tsp. minced fresh sage leaves
1/2 c. shredded fontina cheese

Breading:

1 tsp. Italian seasoning
1 tsp. fresh cracked black pepper
3/4 c. panko breadcrumbs
1/2 c. flour
2 eggs
2 T. olive oil

1/4 c. bacon fat

Sauce:

1/4 c. minced shallots
1 c. chicken stock
2 T. whole grain Dijon mustard
2 T. plain yogurt
2 tsp. lemon juice
1/2 tsp. kosher salt
1 T. chopped Italian flat-leaf parsley, for garnish

For the brine: Rinse and pat the chops dry, slit a pocket into each chop about 3 to 4 inches long and as deep as the bone. Combine the remaining ingredients in a re-sealable bag, place in the refrigerator and brine for 1 to 2 hours.

For the stuffing: In a saute pan over medium-high heat, add the oil and butter, and when the butter melts and foams, add the pancetta and cook until crispy. Remove to a paper towel-lined plate, leaving the fat in the pan. Add the mushrooms, sprinkle with salt and pepper and cook over medium-high heat, stirring frequently for 6 minutes. Add the shallots, sage and 1/2 of the pancetta and cook for 3 minutes more. Remove to a plate to cool, spreading out evenly. Once cool, add the fontina cheese. Reserve the extra pancetta for service.

Remove the chops from the brine and pat dry. Stuff with the cooled filling and secure the opening with toothpicks. Reserve any remaining filling for the sauce. Preheat the oven to 350 degrees F.

For the breading: In a shallow pan or bowl, add the Italian seasoning, pepper, panko and flour. Mix well. Add the eggs to a second shallow bowl and beat.

Dredge the chops through the egg, then lay in the breading and press to adhere. Repeat with all the chops.

In a large saute pan, add the oil and bacon fat and, when shimmering, add the pork chops, cooking until golden brown, about 5 minutes each side. Hold gently with tongs and cook the edges as well. Place on a baking pan fitted with a wire rack and place into the oven. Cook until the meat registers 135 degrees F on a thermometer, 10 to 15 minutes. Remove and lightly tent with foil.

For the sauce: In the same pan that the chops were cooked in, add the shallots and any remaining mushroom filling and cook over medium-high heat for 4 to 5 minutes. Deglaze the pan with the stock and scrape any bits from the bottom. Whisk in the mustard and yogurt until well combined, and then add the lemon juice and salt.

Remove the chops from the baking pan, remove the toothpicks and place on a serving platter. Top with the sauce. Garnish with the parsley and the remaining pancetta and serve immediately.

Strawberry Country Cake

Level: Intermediate

Total: 1 hr 15 min

Prep: 30 min

Cook: 45 min

Yield: 2 (8-inch) cakes

12 T. (1-1/2 sticks) unsalted butter, room temp.
2 c. sugar
4 extra-lg. eggs, room temp.
3/4 c. sour cream, room temp.
1/2 tsp. grated lemon zest
1/2 tsp. grated orange zest
1/2 tsp. pure vanilla extract
2 c. all-purpose flour
1/4 c. cornstarch
1/2 tsp. kosher salt
1 tsp. baking soda

For the filling for each cake:

1 c. (1/2 pint) heavy cream, chilled
3 T. sugar
1/2 tsp. pure vanilla extract
1 pint fresh strawberries, hulled & sliced

Preheat the oven to 350 degrees F.

Butter the bottom of two 8-inch cake pans. Then line them with parchment paper and butter and flour the lined pans.

Cream the butter and sugar on high speed in the bowl of an electric mixer fitted with the paddle attachment until light and fluffy. On medium speed, add the eggs, 1 at a time, then the sour cream, zests, and vanilla, scraping down the bowl as needed. Mix well. Sift together the flour, cornstarch, salt, and baking soda. On low speed, slowly add the flour mixture to the butter mixture and combine just until smooth.

Pour the batter evenly into the pans, smooth the tops, and bake in the center of the oven for 40 to 45 minutes, until a toothpick comes out clean. Let cool in the pans for 30 minutes, then remove to wire racks and let cool to room temperature. If using 1 cake, wrap the second well and freeze.

To make the filling for one cake, whip the cream, sugar, and vanilla in a mixer fitted with the whisk attachment until firm. Slice one of the cakes in half with a long, sharp knife. Place the bottom slice of the cake on a serving platter, spread with 1/2 the whipped cream and scatter with sliced strawberries. Cover with the top slice of the cake and spread with the remaining cream. Decorate with strawberries.

Quotes of the Week:

“Every human being is intended to have a character of his own; to be what no others are, and to do what no other can do.”

~ William Channing