

Next week, we celebrate Independence Day! We've put together a few recipes to help make your celebration a success!

The Farmers Markets in the area are open, and full of fresh produce. Next week we will publish more recipes using the great finds at the Farmers Market.

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).

## Virgin Cranberry Basil Sangria

*Yields: 4 Servings*  
*Prep Time: 10 Mins*  
*Total Time: 10 Mins*

3 c. cranberry juice  
Juice of 1 orange (about 1/2 c.)  
1 (12-oz.) can seltzer  
1 orange, sliced  
1 apple, cored and sliced  
1/3 c. frozen cranberries  
1/4 c. packed basil leaves  
Ice

In a large pitcher, combine cranberry juice, orange juice, and seltzer. Add fruit and basil and stir to combine.  
Pour over ice to serve.

## Carolina-Style Barbecue Chicken

*Level: Easy*  
*Total: 40 min*  
*Active: 30 min*  
*Yield: 4 servings*

1/2 c. yellow mustard  
1/4 c. apple cider vinegar  
1/4 c. packed lt. brown sugar  
1-1/2 T. mustard powder  
2 tsp. hot sauce  
1/2 tsp. Worcestershire sauce  
Kosher salt & freshly ground pepper  
2 T. unsalted butter, melted  
8 skin-on, bone-in chicken thighs (2 to 2-1/4 lbs.)  
Vegetable oil, for brushing  
1 large tomato, sliced  
Prepared macaroni salad, for serving (optional)

Preheat a grill to medium. Whisk the yellow mustard, vinegar, brown sugar, mustard powder, hot sauce, Worcestershire sauce, 1/2 teaspoon salt, and pepper to taste in a bowl. Whisk in the butter.

Season the chicken with salt and pepper, then toss with about one-third of the mustard sauce in a large bowl until coated. Let sit at room temperature, 10 minutes.

Brush the grill grates generously with vegetable oil. Put about 1/4 cup of the remaining mustard sauce in a small bowl for basting and reserve the rest for topping. Grill the chicken, covered, basting occasionally with the sauce, until well marked and a thermometer inserted into the thickest part registers 170 degrees F, 10 to 12 minutes per side.

Serve the chicken with the reserved mustard sauce, sliced tomato and macaroni salad, if desired.

## Grilled Pork Tenderloin With Corn on the Cob

*Level: Easy*  
*Total: 1 hr*  
*Prep: 35 min*  
*Cook: 25 min*  
*Yield: 4 servings*

### For the pork and corn:

1 T. paprika  
Kosher salt & freshly ground pepper  
1 tsp. packed lt. brown sugar  
1 tsp. ground cumin  
1 tsp. mustard powder  
1/2 tsp. onion powder  
1/2 tsp. garlic powder  
2 tsp. extra-virgin olive oil, plus more for brushing  
2 small pork tenderloins (about 1-1/2 pounds total)

4 ears corn, husked

**For the sauce:**

3/4 cup apple cider vinegar  
3 T. packed light brown sugar  
2 T. ketchup  
1/2 tsp. red pepper flakes  
Kosher salt

**Make the pork:** Combine the paprika, 2 teaspoons salt, 1/2 teaspoon pepper, the brown sugar, cumin, mustard powder, onion powder and garlic powder in a bowl. Rub the olive oil all over the pork, then coat with the spice rub. Wrap each tenderloin tightly in plastic wrap and refrigerate 3 to 6 hours.

**Make the sauce:** Combine the vinegar, 1/2 cup water, the brown sugar, ketchup, red pepper flakes and 1 teaspoon salt in a small saucepan over medium heat. Bring to a simmer, stirring until the sugar dissolves; remove from the heat.

Remove the pork from the refrigerator about 30 minutes before grilling. Preheat a grill to medium high. Cook the pork, turning occasionally, until a thermometer inserted into the thickest part registers 140 degrees F to 145 degrees F, about 20 minutes. Transfer to a cutting board and let rest 15 minutes.

Meanwhile, brush the corn with olive oil; grill, turning, until marked, about 5 minutes. Slice the pork and drizzle with the sauce. Serve with the corn.

## Spicy Coleslaw

*Level: Easy*

*Total: 5 min*

*Active: 5 min*

*Yield: 4 to 6 servings*

2 (14 oz.) bags shredded coleslaw mix  
1/4 c. mayonnaise  
1/4 c. pickled jalapeno peppers, chopped, plus 2 T. pickling juice  
1/4 c. apple cider vinegar, plus more if needed  
1/4 c. canola oil, plus more if needed  
1/2 Vidalia onion, minced  
Fine sea salt & freshly ground black pepper

Toss the coleslaw mix, mayonnaise, pickled jalapenos and pickling juice, vinegar, oil, onion and salt and pepper to taste in a large bowl. If the slaw seems too dry, add more vinegar and oil.

## Tomato Salad With Bacon Vinaigrette

*Yields: 8 Servings*

*Total Time: 15 Mins*

4 slices thick-cut bacon, chopped  
1 small onion, chopped  
3 T. sherry vinegar  
2 tsp. Dijon mustard  
2 T. olive oil  
1 lb. Heirloom tomatoes, cut into wedges  
1 oz. blue cheese, crumbled  
Fresh chives, chopped

Cook bacon in a medium skillet on medium heat, stirring occasionally, until crisp, 8 to 10 mins. Transfer to a paper-towel-lined plate with a slotted spoon; pour off all but 2 Tbsp. grease. Add onion. Cook, stirring occasionally, until tender, 4 to 6 minutes. Add sherry vinegar and Dijon mustard; cook, scraping up any brown bits, until incorporated, 1 minute. Remove from heat; whisk in olive oil. Arrange tomatoes on a platter and drizzle with vinaigrette. Top with bacon, blue cheese, and chives.

## Thai Salad with Peanut Dressing

*Prep: 25 min.*

*Yield: 8 servings*

2 c. spring mix salad greens  
1/2 c. fresh cilantro leaves  
1 sm. napa cabbage, shredded  
1 sm. cucumber, sliced  
1 sm. red onion, julienned  
2 sm. carrots, shredded  
2 green onions, sliced  
1/4 c. creamy peanut butter  
3 T. hot water

1 T. lime juice  
1 T. sesame oil  
1 T. fish sauce  
1 T. rice vinegar  
1/2 tsp. crushed red pepper flakes  
1 sm.l garlic clove, minced  
1/4 c. dry roasted peanuts  
Jalapeno pepper slices, opt.

In a large bowl, toss salad greens and next 7 ingredients.

For dressing, in a small bowl, whisk the first eight ingredients. Add to salad mixture and toss to coat. Divide mixture between four plates; top with peanuts and jalapenos if desired.

## Easy Peach Cobbler

*Level: Easy*  
*Total: 1 hr 30 min*  
*Prep: 10 min*  
*Inactive: 20 min*  
*Cook: 1 hr*  
*Yield: 8 servings*

2 (15 oz.) cans sliced peaches in syrup  
1/2 c. (1 stick) butter  
1 c. self-rising flour  
1 c. sugar  
1 c. milk  
Homemade Whipped Cream, recipe follows

### **Homemade Whipped Cream:**

2 c. whipping cream, chilled in the fridge  
4 T. sugar

Preheat the oven to 350 degrees F.

Drain 1 can of peaches; reserve the syrup from the other. Place the butter in a 9- by 12-inch ovenproof baking dish. Heat the butter on the stove or in the oven until it's melted. In a medium bowl, mix the flour and sugar. Stir in the milk and the reserved syrup. Pour the batter over the melted butter in the baking dish. Arrange the peaches over the batter. Bake for 1 hour. The cobbler is done when the batter rises around the peaches and the crust is thick and golden brown. Serve warm with fresh whipped cream

**Homemade Whipped Cream:** Chill a large metal mixing bowl and the wire beater attachment in the freezer for about 20 minutes. Pour the chilled cream and sugar into the cold mixing bowl and beat until it forms soft peaks, about 5 minutes. The mixture should hold its shape when dropped from a spoon. Don't overbeat or you'll have sweetened butter! Yield: 4 cups

**Cook's Note:** If you don't have self-rising flour, substitute 1 cup all-purpose flour mixed with 1-1/2 teaspoons baking powder and 1/8 teaspoon salt.

## Red, White, and Blue Flag Dessert

5-6 c. of red fresh fruit: cherries, strawberries, and raspberries  
2 c. of blueberries  
3 c. of yogurt or white chocolate covered pretzels

Wash fresh fruit and dry. Lay out fruit and pretzels on a rectangular serving dish or tray to represent the flag stripes and place a small bowl of blueberries on the top left.

### **Quote of the Week:**

*"I believe our flag is more than just cloth and ink. It is a universally recognized symbol that stands for liberty, and freedom. It is the history of our nation, and it's marked by the blood of those who died defending it."*

~ John Thune