

Here are some more great recipes for your backyard entertaining.

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.

Raspberry Lemonade

Level: Easy

Total: 5 min

Prep: 5 min

Yield: 2-1/2 quarts

2 c. fresh lemon juice (from about 15 lemons)
1-1/2 c. sugar
1/2 (10 oz.) bag frozen raspberries

Put the lemon juice in a pitcher. Mix the sugar and 1-1/2 cups water to make a syrup, stirring well until the sugar dissolves. Add the sugar syrup to the lemon juice and top with 4 cups water. Taste to make sure it's sweet enough for you, then add the raspberries. (Keep in mind that the raspberries are tart, so be sure to sweeten enough!) Stir the lemonade, then chill in the fridge.

Chipotle Barbecue Ribs

Level: Easy

Total: 2 hr 30 min

Active: 55 min

Yield: 4 to 6 servings

Ribs:

2 racks baby back ribs (about 3-1/2 lbs. ea.)
1 T. paprika
1 T. garlic powder
Kosher salt & freshly ground black pepper

Barbecue Sauce:

2 T. vegetable oil
1 med. onion, chopped
Kosher salt
2 cloves garlic, finely chopped
1-1/2 c. no-sugar-added ketchup
3/4 c. fresh orange juice
2 tsp. Worcestershire sauce
2 chipotles in adobo, chopped, plus 1 T. adobo sauce

For the ribs: Preheat the oven to 350 degrees F. Line a large rimmed baking pan with foil.

Place the ribs on the prepared baking pan meat-side up. Sprinkle them with the paprika, garlic powder, 1 tablespoon salt and a generous amount of pepper. Rub the spices all over the ribs.

Cover the pan tightly with foil and bake until the meat is very tender and can easily be pulled off the bone, about 2 hours.

For the barbecue sauce: Meanwhile, heat the oil in a medium saucepan over medium heat. Add the onions and 1/2 teaspoon salt and cook, stirring often, until very soft and golden brown, about 20 minutes. Add the garlic and cook, stirring, 1 minute. Add the ketchup, orange juice, Worcestershire, chipotles and adobo and 1/2 cup water. Increase the heat to bring to a boil, then reduce the heat to keep at a simmer until slightly thickened, about 10 minutes. Transfer to a blender and puree until smooth (be careful when blending hot liquids). Alternately, an immersion blender can be used in the pot.

Finish the ribs: Preheat the grill to medium-high (or set the oven to broil).

Reserve about a cup of the barbecue sauce for serving alongside the ribs. Brush a small amount of the remaining sauce on the bone side of the ribs and a generous amount on the meaty side.

Grill the ribs, meaty-side up, until the underside is lightly charred, about 3 minutes. Turn the ribs over and grill until the meaty side is charred in spots, 3 to 5 minutes (if using the oven, simply broil for 3 to 5 minutes). Transfer to a cutting board and cut each rack in half. Serve immediately with the reserved sauce on the side.

When blending hot liquid, first let it cool for five minutes or so, then transfer it to a blender, filling only halfway. Put the lid on, leaving one corner open. Cover the lid with a kitchen towel to catch splatters, and pulse until smooth.

Grilled Pork Tenderloin with Corn on the Cob

Level: Easy

Total: 1 hr

Prep: 35 min

Cook: 25 min

Yield: 4 servings

1 T. paprika
Kosher salt & freshly ground pepper
1 tsp. packed light 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 sm. pork tenderloins (about 1-1/2 lbs. total)
4 ears corn, husked

For the sauce:

3/4 c. 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.

Layered Garden Bean Salad

*Prep/Total Time: 20 min.
Makes: 16 servings (1 c. ea.)*

2 c. shredded romaine
2 cans (15 oz. ea.) black beans, rinsed & drained
2 T. chopped red onion
2 c. frozen corn, thawed
2 English cucumbers, chopped
4 med. tomatoes, chopped
1/2 c. reduced-fat ranch salad dressing
1 tsp. cumin seeds

In a 4-qt. glass bowl, layer the first 6 ingredients. In a small bowl, mix salad dressing and cumin seeds; drizzle over salad.

Savoy, Lime and Cilantro Coleslaw

*Level: Easy
Total: 15 min
Prep: 15 min
Yield: 4-6 servings*

1 hd. Savoy cabbage
4 scallions
1/2 bunch fresh cilantro, torn
1/2 c. sour cream
1/2 c. mayonnaise
1-1/2 T. sugar
2 limes
Kosher salt & freshly ground pepper

Shave the cabbage with a sharp knife or mandoline so you have thin ribbons. Cut the scallions long and on the bias so you have pieces similar in shape to the cabbage. Toss the cabbage, scallions, and cilantro in a large salad bowl.

Make the dressing by combining the sour cream, mayonnaise, sugar, and the zest of the limes in a medium bowl. Season with salt and pepper and finish with a squeeze of lime juice. Pour the dressing over the cabbage mixture and toss to combine.

Red, White and Blue Potato Salad

*Level: Easy
Total: 35 min
Prep: 15 min
Cook: 20 min
Yield: 6 servings*

1 (28 oz.) mixed bag baby red skinned, Yukon & purple potatoes, halved or quartered
3 T. white wine vinegar
Kosher salt
1 tsp. Dijon mustard
Freshly ground black pepper
1/4 tsp. sugar

1/4 c. extra-virgin olive oil
1 (14 oz.) can hearts of palm, sliced lengthwise into thin strips
1/2 c. sliced, drained, jarred piquillo peppers
2 scallions, sliced

Put the potatoes in a medium pot and cover with cold water. Add 1 tablespoon of the vinegar and 1 tablespoon salt. Bring to a boil over medium-high heat and continue to boil until tender, about 15 minutes. Drain well and cool. Whisk the remaining 2 tablespoons vinegar with the Dijon mustard, 1/2 teaspoon salt, 1/4 teaspoon black pepper and the sugar in a small bowl. Pour in the olive oil and whisk until combined. Spread the potatoes in a single layer on a large serving plate and top with the pieces of hearts of palm. Scatter the piquillo peppers over top and drizzle with the dressing. Sprinkle with the scallion and salt and pepper to taste.

Strawberry Cheesecake Salad

Prep Time: 15 min

Total Time: 15 min

Yield: 8 servings

12 oz. whipped topping thawed
1 sm. pkg. cheesecake pudding powder 3.4 oz.
3 (6 oz.) strawberry yogurt
1 lb. fresh strawberries
3 bananas, sliced
2 c. miniature marshmallows opt.

Thaw the whipped topping. I always put it in the fridge the night before. In a large salad bowl mix the yogurt, pudding, and whipped topping together. Put in the fridge and allow it to set up for an hour.

Wash the strawberries and pat dry with a paper towel. Add the strawberries, marshmallows, and bananas right before serving. Keep refrigerated.

Pineapple Pretzel Fluff

Prep Time: 15 min. + chilling

Bake Time: 10 min. + cooling

Makes: 12 servings

1 cup coarsely crushed pretzels
1/2 cup butter, melted
1 cup sugar, divided
1 package (8 ounces) cream cheese, softened
1 can (20 ounces) unsweetened crushed pineapple, drained
1 carton (12 ounces) frozen whipped topping, thawed

Preheat oven to 400°. Mix pretzels, melted butter and 1/2 cup sugar. Press into a 13x9-in. pan. Bake 7 minutes. Cool completely on a wire rack.

Meanwhile, in a large bowl, beat cream cheese and remaining sugar until creamy. Fold in pineapple and whipped topping; refrigerate, covered, until serving.

To serve, break pretzel mixture into small pieces. Stir into pineapple mixture.

Quote of the Week:

“We on this continent should never forget that men first crossed the Atlantic not to find soil for their ploughs but to secure liberty for their souls.”

- Robert J. McCracken