

Hope you enjoy these summer-time recipes.

If you have a favorite recipe, send it in! Recipes, with photo (and a short story/history), if available, can be submitted to ads@thedrummer.com.

California Salad with Hard-Boiled Eggs

Level: Easy
Total: 25 min
Prep: 10 min
Cook: 15 min
Yield: 4 servings

6 large eggs
2 T. extra-virgin olive oil
1 (15 oz.) can no-salt-added chickpeas, drained, rinsed and patted dry
Kosher salt and freshly ground pepper
1/3 c. unsalted pepitas (hulled pumpkin seeds)
1/2 c. plain low-fat Greek yogurt
2 T. apple cider vinegar
2 T. chopped fresh chives, plus more for topping
1 (5 oz.) package mixed baby greens (about 8 c.)
2 oz. broccoli sprouts or alfalfa sprouts
8 small radishes, sliced
1 avocado, sliced

Put the eggs in a medium saucepan and cover with cold water by 1 inch. Bring to a boil, then reduce the heat and gently simmer 10 minutes. Drain and rinse under cold water until cool; set aside.

Meanwhile, heat 1 tablespoon olive oil in a small skillet over medium heat. Add the chickpeas and season with salt and pepper. Cook, stirring, until the chickpeas are lightly browned, about 3 minutes. Add the pepitas and cook, stirring, until lightly toasted, about 2 minutes; let cool.

Make the dressing: Whisk the yogurt, 2 tablespoons water, the vinegar, chives and the remaining 1 tablespoon olive oil in a small bowl; season with salt and pepper.

Peel and roughly chop the hard-boiled eggs. Toss the greens, sprouts and radishes in a large bowl; season with salt and pepper. Top each serving of salad with the chickpeas and pepitas, eggs and sliced avocado. Drizzle with the dressing and top with more chives.

Creamy Chicken and Pasta Salad

Level: Easy
Total: 25 min
Prep: 10 min
Cook: 15 min
Yield: 4 servings

Kosher salt
8 oz. tubetti or other small tube-shaped pasta
1-1/4 c. 2% percent Greek yogurt
1/2 c. mayonnaise
2 tsp. apple cider vinegar
1 tsp. dijon mustard
1/3 c. chopped fresh dill
1 T. chopped fresh chives
1 rotisserie chicken
2 stalks celery, chopped
1 Kirby cucumber, peeled, halved lengthwise, seeded and chopped
Freshly ground pepper
8 c. mesclun greens

Bring a pot of salted water to a boil. Add the pasta and cook as the label directs. Drain and rinse under cold water to stop the cooking.

Meanwhile, whisk the yogurt, mayonnaise, 1/4 cup water, the vinegar, mustard, dill, chives and 2 teaspoons salt in a medium bowl. Remove the skin from the chicken and shred the meat into large pieces. Add the chicken, celery and cucumber to the dressing and gently stir to combine.

Shake the excess water from the pasta and add it to the chicken salad. Season with pepper and toss. Serve over the greens.

Fish Tacos

Total: 26 min
Prep: 5 min
Inactive: 15 min
Cook: 6 min
Yield: 6 servings

1-1/2 lbs. mahi-mahi filets
1/4 c. dry white wine
2 T. lime juice

1 tsp. minced garlic
1 T. vegetable oil
1 lime, quartered
12 sm. corn tortillas, warmed
Romaine or Iceberg lettuce, shredded, for garnish
Pico de Gallo salsa, for garnish
1 avocado, pitted and cut into thin slices, for garnish
Sour cream or crema, for garnish

Pat fish dry and combine in a nonreactive bowl with the white wine, lime juice and garlic. Set aside to marinate about 10 to 15 minutes.

When fish is ready, remove it from the marinade, pat dry, and season with salt and freshly ground black pepper.

Heat oil in a large nonstick frying pan over medium-high heat. When oil shimmers, place fish skin-side down in skillet. Cook until opaque and firm to touch, about 3 minutes per side.

Flake the fish, squeeze one of the lime wedges over the top, and toss to coat. To make a taco, stack 2 tortillas on top of each other and fill with fish, lettuce, salsa, a few avocado slices, and a dollop of sour cream. Repeat to make 6 tacos total.

Mixed Berry Tiramisu

Total Time: 35 min. + chilling

Yield: 12 servings

3 c. fresh raspberries
3 c. fresh blackberries
2 c. fresh blueberries
2 c. fresh strawberries, sliced
1-1/3 c. sugar, divided
4 tsp. grated orange zest
1 c. orange juice
1 c. heavy whipping cream
2 cartons (8 oz. ea.) mascarpone cheese
1 tsp. vanilla extract
2 pkgs. (7 oz. ea.) crisp ladyfinger cookies
Additional fresh berries, optional

Place berries in a large bowl. Mix 1/3 cup sugar, orange zest and orange juice; toss gently with berries. Refrigerate, covered, 45 minutes.

Beat cream until soft peaks form. In another bowl, mix mascarpone cheese, vanilla and remaining sugar. Fold in whipped cream, a third at a time.

Drain berries over a shallow bowl, reserving juices. Dip ladyfingers in reserved juices, allowing excess to drip off; arrange in a single layer on bottom of a 13x9-in. dish. Layer with half the berries and half the mascarpone mixture; repeat layers, starting with ladyfingers.

Refrigerate, covered, overnight. If desired, top with additional berries before serving.

Quote of the Week:

“The greatest tyrannies are always perpetuated in the name of the noblest of causes.”

~ Thomas Paine