

This week, we are all about cucumbers. We have recipes from beverage to dessert. Hope you find a new way to use those abundant cucumbers. 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.

Honeydew, Cucumber, and Mint Soda

4 Servings

1 (2-1/2 lb.) honeydew, cut into 1" pieces (about 6 c.)
2 med. Persian cucumbers or 1 English hothouse cucumber, peeled, coarsely chopped
1/3 c. (packed) mint leaves, plus more for serving
Pinch of kosher salt
3 T. fresh lime juice
Club soda (for serving)

Purée honeydew, cucumbers, mint, and salt in a blender until smooth. Strain through a fine-mesh sieve into a large bowl (do not press on solids, which would make mixture cloudy). Stir in lime juice and chill 1 hour.

Divide honeydew purée among ice-filled glasses. Top off with club soda and garnish with mint sprigs.

Do Ahead: Honeydew purée can be made 1 day ahead. Cover and chill.

Inside-Out Veggie Dip

Total Time: Prep: 35 Min. + Chilling

Yield: 3-1/2 Dozen

2 large cucumbers
16 cherry tomatoes
1 pkg. (8 oz.) cream cheese, softened
1/4 c. finely chopped sweet red pepper
2 T. finely chopped celery
2 T. finely chopped green onion
1 T. finely chopped carrot
1 tsp. garlic powder
1/2 tsp. salt
1/2 tsp. onion powder

Peel strips from cucumbers to create decorative edges if desired; cut into 1/2-in. slices. Finely chop 2 slices; set aside. With a small spoon, scoop some of the seeds from the remaining slices.

Cut a thin slice from the bottoms of tomatoes to allow them to rest flat. Cut a thin slice from tops of tomatoes; scoop out pulp, leaving a 1/4-in. shell. Invert onto paper towels to drain.

In a large bowl, combine the cream cheese, red pepper, celery, onion, carrot, seasonings and chopped cucumber.

Fill tomatoes and cucumber slices with cream cheese mixture, about 1 teaspoon in each. Refrigerate for at least 1 hour.

Cucumber Mango Salsa

1 cucumber, about 4" long, diced
1 mango, diced
1 T. diced red onion
Fresh cilantro, chopped (about 1/4 c.)
Splash of lime juice
Season with salt & pepper
Garlic powder, to taste

Combine cucumber, mango, and red onion in bowl. Add cilantro, lime juice, and rest of seasonings.

Mix gently. Chill until ready to serve.

Cream Cheese Cucumber Dip

Serves 8

10 minutes active;

30 minutes inactive

8 oz. cream cheese, softened at room temp.
1/2 c. sour cream
1/2 c. mayonnaise
1 T. fresh dill, chopped
1 c. cucumber, shredded & drained
1/2 tsp. lemon juice
Salt and pepper, to taste

In a medium mixing bowl, combine cream cheese, sour cream and mayonnaise.

Add lemon juice, cucumber, dill, salt, and pepper, and stir thoroughly to combine.
Refrigerate until thoroughly chilled, 30-60 minutes. Serve cold with crackers, chips, or chopped veggies, and enjoy!

Charred Cabbage with Goat Cheese Raita and Cucumbers

4 Servings

1 garlic clove, smashed
4 oz. fresh goat cheese
1-1/2 c. plain whole-milk Greek yogurt
2 c. mint leaves, divided
2 c. parsley leaves with tender stems, divided
2 T. extra-virgin olive oil, plus more for drizzling
2 T. fresh lemon juice, divided
Kosher salt
1 med. head of purple cabbage (about 2-1/2 lb.)
3 cucumbers thinly sliced
1/2 c. crushed Corn Nuts
Aleppo-style pepper (for serving)

Pulse garlic, goat cheese, yogurt, 1 cup mint, 1 cup parsley, 2 Tbsp. oil, and 1 Tbsp. lemon juice in a food processor until smooth and pale green. Transfer raita to a medium bowl; season with salt.

Prepare a grill for medium heat. Cut cabbage in half through core. Cut each half into 3 wedges, keeping core intact. Drizzle wedges with oil to coat and season all over with salt. Grill until deeply charred on all sides (pretty much blackened) and a paring knife easily slips through the center, 8–10 minutes per side. Transfer to a cutting board and let cool 5 minutes (this also allows the cabbage to steam and become tender on the inside). Cut each wedge in half crosswise.

Toss cucumbers, remaining 1 cup mint, remaining 1 cup parsley, and remaining 1 Tbsp. lemon juice in a medium bowl. Season salad with a big pinch of salt and toss again.

Spread raita over plates; place a few pieces of cabbage on each. Top with salad and Corn Nuts. Sprinkle with Aleppo-style pepper; drizzle with more oil.

Do Ahead: Raita can be made 1 day ahead. Cover and chill.

Napa Cabbage and Cucumber Slaw

4 Servings

6 c. thinly shaved or sliced cucumbers and/or Napa cabbage
1/4 red or white onion, very thinly sliced
1/4 cup seasoned rice vinegar
2 T. extra-virgin olive oil

Combine vegetables and onion in a medium bowl; season generously with salt. Let sit until they start to release their water, 8–10 minutes, then begin to massage, gently at first so they don't break, then harder as they begin to expel their liquid, until softened to about the texture of coleslaw. Pour off all excess liquid and add vinegar and oil; toss to coat. Taste and season with more salt if needed.

Do Ahead: Slaw can be made 3 days ahead. Cover and chill.

Bread-and-Butter Pickles

Makes 1 Quart

1/2 English hothouse cucumber or 2 Persian cucumbers, thinly sliced
1 small onion, thinly sliced
2 jalapeños, thinly sliced
4 large dill sprigs
2 T. coriander seeds
2 T. mustard seeds
2 tsp. celery salt
2 c. distilled white vinegar
1 c. sugar
2 T. kosher salt

Special Equipment: 1-Quart Heatproof Glass Jar

Pack cucumber, onion, jalapeños, dill sprigs, coriander seeds, mustard seeds, and celery salt into jar.

Bring vinegar, sugar, and salt to a boil in a medium saucepan, stirring to dissolve sugar and salt. Carefully pour into jar, filling all the way to the top. Seal jar and chill at least 12 hours and up to 1 week.

Strawberry-Cucumber Ice Pops

2 English hothouse cucumbers, peeled, chopped
4 (10 oz.) bags frozen strawberries

1-1/2 tsp. finely grated lime zest

1/2 cup fresh lime juice

1/2 cup sugar

Pinch of kosher salt

Special Equipment: 30 (2-oz.) ice-pop molds and wooden sticks

Purée 1 cucumber and half of strawberries, lime zest, lime juice, and sugar in a blender until very smooth; transfer to a large pitcher or measuring cup. Repeat with remaining cucumber, strawberries, lime zest, lime juice, and sugar. Season with salt and stir to combine.

Pour strawberry-cucumber mixture into ice-pop molds. Cover and insert sticks. Freeze until solid, at least 4 hours. Dip molds briefly in hot water to release pops.

Do Ahead: Ice pops can be made 1 week ahead. Keep frozen.

Quote of the Week:

“Don’t tell secrets in the Garden. The potatoes have eyes, the corn has ears, and the beanstalk.”

~ Anonymous