

Summertime is always a great time for family reunions. What do family reunions have in common? Food, of course.

This week we have a few recipes that were on the menu at a recent family reunion.

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.

Cucumber-Gin Spritz

Makes 4 Servings

1 English hothouse cucumber
4 oz. gin
2 oz. simple syrup
16 oz. dry Prosecco or other sparkling white wine
Club soda

Using a vegetable peeler, shave 12 long, thin ribbons from cucumber; set aside. Cut a 6" piece from remaining cucumber and cut into small pieces. Muddle in a cocktail shaker, then add gin and simple syrup and fill shaker with ice. Cover and shake vigorously until outside of shaker is frosty, about 30 seconds. Strain mixture into 4 ice-filled rocks glasses or large wine glasses. Top each with 4 oz. Prosecco and a splash of club soda. Gently stir together; garnish each with 3 cucumber ribbons.

Five Million Dollar Dip

5 green onions chopped
8 oz. shredded cheddar cheese
1-1/2 c. mayonaise
1/2 c. real bacon bits
1/2 c. slivered almonds

Adding mayo last, mix all ingredients together. Chill at least 2 hours. Chilling overnight is best.

Funfetti Dip

1 box funfetti cake mix
6 oz. vanilla yogurt
8 oz. whipped topping
1/4 c. rainbow sprinkles

Whisk together the cake mix, yogurt and whipped topping until smooth. Put the dip in the refrigerator for at least 1 hour, then right before serving mix in the sprinkles. Serve with Animal Crackers and fruit.

For the Love of Cottage Cheese Salad

Yields: 6 Servings

1 lb. cherry or other mixed small tomatoes, halved or quartered if large
3 small kirby or Persian cucumbers (about 10 oz. total), striped with a peeler, sliced into 1/4"-thick rounds
4 scallions, white and green parts separated, thinly sliced
1-1/2 tsp. kosher salt, divided, plus more
Freshly ground black pepper
1/2 bunch radishes (about 8 small; 5 oz. total), grated on the large holes of a box grater
1 (16-oz.) container cottage cheese, preferably large curd, 4% milk fat or higher
3 T. distilled white vinegar, divided
2 T. extra-virgin olive oil, plus more for drizzling

Gently—but thoroughly—toss tomatoes, cucumbers, scallion whites, 1 tsp. salt, and 4–5 good turns of pepper in a medium bowl to combine. Chill until ready to use, at least 30 minutes.

Meanwhile, season radishes with 1/2 tsp. salt in a medium bowl, then toss with your hands to combine, squeezing the radishes until they get good and juicy. Add cottage cheese and 1 Tbsp. vinegar and stir to combine; season to taste with salt. Chill until ready to use.

Spread cottage cheese vinaigrette on a platter. Pour off accumulated liquid from cucumber-tomato mixture. (Reserve the liquid if you like; it's great over ice with or without a shot of vodka.) Add 2 Tbsp. oil and remaining 2 Tbsp. vinegar to salad and toss gently to combine.

Spoon salad over vinaigrette, drizzle with oil, and garnish with scallion greens and a few turns of pepper.

Italian Sausage Orzo

*Total Time: Prep: 15 Min. Cook: 25 Min.
Yield: 6 Servings*

8 c. water
3 tsp. reduced-sodium chicken bouillon granules
1-1/2 c. uncooked whole wheat orzo pasta (about 8 oz.)

1 pkg. (19-1/2 oz.) Italian turkey sausage links, casings removed
1/2 c. chopped sweet onion
2 garlic cloves, minced
3 plum tomatoes, chopped
1/2 c. chopped roasted sweet red pepper
1/8 tsp. salt
1/8 tsp. pepper
1/8 tsp. crushed red pepper flakes
1/3 c. chopped fresh basil
1/4 c. grated Parmesan cheese

In a large saucepan, bring water and bouillon to a boil. Stir in orzo; return to a boil. Cook until al dente, 8-10 minutes. Drain orzo, reserving 3/4 cup cooking liquid.

In a large skillet coated with cooking spray, cook and crumble sausage with onion and garlic over medium heat until no longer pink, 6-8 minutes. Stir in tomatoes, roasted pepper, salt, pepper, pepper flakes and orzo. Heat through over medium-low heat; stir in reserved cooking liquid to moisten if desired. Remove from heat; stir in basil and cheese.

Mac & Cheese

16 oz. pkg. elbow pasta
2 c. heavy whipping cream
12 oz. shredded Colby-Jack cheese
12 oz. shredded sharp Cheddar cheese
3 c. milk
1 stick butter (1/2 c.), melted
Salt & pepper, to taste

Cook pasta according to package directions; drain. Mix all together. Put into a greased casserole dish and bake uncovered at 375 degrees for 1 hour.

Dried Cranberries Oatmeal Chocolate Chunk Cookies

Prep Time: 10 minutes

Cook Time: 12 minutes

Servings: 2-1/2 dozen cookies

2/3 c. butter or margarine, softened
2/3 c. brown sugar
2 large eggs
1-1/2 c. old-fashioned oats
1-1/2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 (6 oz.) pkg. dried cranberries
2/3 c. white or semi-sweet chocolate chunks or chips

Preheat oven to 375°F.

Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and chocolate chunks.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack. Makes approximately 2-1/2 dozen cookies.

Instant Pot Blackberry Peach Cobbler

FOR THE FRUIT:

6 lg. peaches, pitted & sliced into 1/2" wedges
2 c. blackberries
Juice of 1 lemon
1/3 c. granulated sugar
1 T. cornstarch
2 tsp. pure vanilla extract
1/4 tsp. cinnamon
Pinch of kosher salt

FOR THE COBBLER:

1 c. all-purpose flour
1/4 c. granulated sugar
1/2 tsp. baking soda

1/2 tsp. kosher salt
4 T. butter, cubed
1/4 c. buttermilk
1 large egg, lightly beaten
2 T. cinnamon sugar
Ice cream, for serving

In a large bowl, toss together peaches, blackberries, lemon juice, sugar, cornstarch, vanilla, cinnamon, and a pinch of salt. Pour mixture into an Instant Pot. In another large bowl, whisk together flour, sugar, baking soda, and salt. Work in butter with your hands until just combined, then stir in buttermilk and egg. Drop mixture by the spoonful on top of fruit mixture and sprinkle all over with cinnamon sugar. Lock lid and Pressure Cook on High for 15 minutes. Follow manufacturer's guide for "quick release" before unlocking lid. Serve warm with ice cream. Yields 6 servings

Quote of the Week:

"Tenderness is greater proof of love than the most passionate of vows."

~ Marlene Dietrich