Comfort food anyone?
What is it about cooler weather and wanting comfort food?
Enjoy a few new comforting favorites to all to your weekly meal plans.
We are starting to think about holiday cooking and baking. If you have a favorite recipe you would like to share with our readers this holiday season, please submit it to:
ads@thedrummer.com
Attn.: Now We're Cookin'
Have a great week!

Pumpkin Spice Monkey Bread

Prep Time: 20 min.
Total Time: 1 hr. 10 min.
Servings: 12-16

3 (16.3-oz.) cans refrigerated buttermilk biscuits (non-flaky ones)
3/4 C. granulated sugar
1 T. pumpkin pie spice
1/2 C. salted butter
1 C. packed light brown sugar
1/2 C. heavy cream
1/2 C. pure pumpkin puree (not pie filling)
1 tsp. vanilla extract

Preheat the oven to 350°F.Cut each biscuit into quarters. In a large zip-top bag, combine the granulated sugar and pumpkin pie spice. Add half the biscuit pieces, seal the bag, and shake well to coat. Place the pieces in an even layer in a 10-cup Bundt pan. Repeat with the remaining biscuit pieces and sugar.

In a medium saucepan, heat the butter and brown sugar over medium heat until the sugar is mostly melted, 2 to 3 minutes. Whisk in the heavy cream and pumpkin puree. Bring to a simmer and cook, stirring frequently, until well combined and slightly thickened, 3 to 5 minutes. Remove from the heat and whisk in the vanilla. Pour the mixture over the biscuits.

Place the Bundt pan on a rimmed baking sheet and bake until the bread has puffed up by about 2 inches and is a deep dark brown on top, 45 to 50 minutes. Let the bread cool in the Bundt pan on a wire rack for 15 minutes.

Place a dinner plate or serving platter over the top of the Bundt pan. With oven mitts, hold the pan and dinner plate together, then flip over. Carefully lift off the Bundt pan (give it a few taps if the bread doesn't seem to be releasing), allowing the bread to slide out onto the plate.

Serve the monkey bread warm or at room temperature.

Chicken Pot Pie Soup

Prep Time: 15 min.
Total Time: 35 min.
Servings: 4-6

Cheddar Crust Dippers:
2 (9-in.) refrigerated pie crusts
1 C. grated cheddar cheese (about 4 oz.)
2 T. chopped fresh parsley

Soup:
4 T. salted butter
3 stalks celery, finely diced
2 med. carrots, peeled and finely diced
2 med. onion, finely diced
2 tsp. chopped fresh thyme
Pinch of turmeric
Salt and pepper, to taste
1/4 C. all-purpose flour
1/2 C. white wine
6 C. chicken broth
3 C. shredded rotisserie chicken
1/4 C. chopped fresh parsley
1/2 C. heavy cream

For the cheddar crust dippers: Preheat the oven to 375°F. Line 2 sheet pans with parchment paper.

Unroll a pie crust on each prepared sheet pan. Sprinkle the crusts with the cheese and parsley, lightly pressing everything in to adhere. Bake until the edges turn golden, the cheese is bubbling, and the crust is baked through, 12 to 14 minutes. Set aside to cool.

For the soup: Meanwhile, melt the butter in a large pot over medium heat. Add the celery, carrots, onion, and thyme. Season with the turmeric and a good pinch of salt and pepper. Stir and cook until the vegetables begin to soften, 3 to 4 minutes. Sprinkle the flour over the

vegetables, and stir until combined, letting the flour cook for 1 to 2 minutes. While stirring, slowly pour in the wine and chicken broth. Add the chicken and parsley. Let the soup come to a boil and thicken slightly. Stir in the cream, and taste. Adjust seasonings as needed.

Serve the soup in bowls, breaking the crusts into large pieces to serve on the side.

Pumpkin Mac and Cheese

Prep Time: 15 mins
Total Time: 45 mins
Servings: 4-6

1/4 C. plus 2 T. unsalted butter, divided
3 cloves garlic, grated and divided
1/2 C. panko breadcrumbs
2 tsp. kosher salt, divided, plus more for pasta water
3/4 tsp. ground black pepper, divided
1/4 C. grated parmesan cheese
1 lb. dry cavatappi pasta
6 sage leaves
1/2 med. yellow onion, grated
2 T. all-purpose flour
1 tsp. ground mustard
1/4 tsp. ground nutmeg
1/4 tsp. cayenne pepper
2 C. whole milk
1 (15-oz.) can pumpkin puree
8 oz. fontina cheese, shredded
8 oz. smoked gouda cheese, shredded

In a small nonstick skillet, melt 2 T. of the butter over medium heat. Add 1 grated garlic clove and cook until fragrant, about 30 seconds. Stir in the panko breadcrumbs, 1/2 tsp. salt, and 1/4 tsp pepper and toast, stirring frequently, until the panko is golden brown, 2 min.

Remove the mixture to a small bowl and cool for 5 min. Stir in the parmesan.

In a large pot over medium-high heat, bring water to a boil. Add the pasta and salt to taste. Cook, stirring the pasta, until just under al dente, 5 to 6 min. Drain the pasta, reserving 1/2 C. of the pasta water.

In the same pot over medium heat, melt the remaining 1/4 C. of butter. Stir in the sage leaves. Cook, stirring frequently, until the sage is lightly fried and the butter is deeply golden and smells toasty. Remove the sage leaves to a paper towel-lined plate and add the onion to the butter. Cook until the onion is soft and translucent, 3 to 4 min. Add the remaining 2 grated garlic cloves and cook until fragrant, about 30 seconds. Whisk in the flour, mustard, nutmeg, cayenne, the remaining 1-1/2 tsp. of salt, and the remaining 1/2 tsp. pepper. Cook until the raw flour smell disappears, 3 to 4 min. Gradually whisk in the milk until smooth. Whisk in the pumpkin puree and cook until very thick, 5 min.

Remove the pot from heat and gradually add the shredded cheeses, whisking until melted before adding more. Taste for salt.

Fold in the drained noodles, adding pasta water 1 T. at a time until the sauce coats the noodles.

Serve the pumpkin mac and cheese hot, sprinkled with the toasted panko bread crumbs and crumbled sage.

Stuffed Spaghetti Squash

Prep Time: 30 min.
Total Time: 1 hr. 45 min.
Servings: 4-6

2 sm. spaghetti squash, cut in half and seeds removed (about 3 lb. each)
3 T. olive oil
2 tsp. kosher salt
1 tsp. black pepper
1 lb. ground turkey
1 (1-oz.) packet taco seasoning
1 (15-oz.) can black beans, drained and rinsed
1 C. frozen corn
1 C. salsa, plus more for serving
2 C. shredded Mexican blend cheese
1 C. fresh cilantro, chopped
Plain Greek yogurt or sour cream, for serving
1 ripe avocado, diced, for serving
Hot sauce, for serving

Preheat the oven to 400°F.On a baking sheet, place the spaghetti squash cut-side up. Drizzle with 2 T. of the oil and sprinkle with 1 tsp. of the salt and pepper. Flip the spaghetti squash cut-side down and bake until fork-tender, 45 min. to 1 hour.

Meanwhile, in a large skillet, heat the remaining 1 T. oil over medium heat. Add the turkey and cook, crumbling with a wooden spoon, until the turkey is lightly browned, 3 to 5 min. Add the taco seasoning and 1/2 C. of water and cook until thickened slightly, 1 to 2 min. Stir in the beans, corn, salsa, 1 C. of the cheese, and three-quarters of the cilantro.

Let the squash cool slightly before carefully flipping over, cut-side up. Use a fork to loosen the flesh and form spaghetti-like strands. Divide the turkey mixture among the spaghetti squash halves and mix it gently with the squash strands. Sprinkle the halves with the remaining cup of cheese. Return the squash to the oven and bake until the cheese is melted and bubbly, 10 to 15 min.

Serve the squash topped with yogurt, avocado, hot sauce, salsa, and the remaining cilantro.

Apple Streusel Cheesecake Bars

Prep Time: 20 min.
Total Time: 3 hr. 40 min.
Servings: 24
Submitted by: Jenny White, Drummer Test Kitchen.

1 pouch (17.5 oz.) Betty Crocker™ Oatmeal Cookie Mix
1/2 C. firm butter or margarine
2 pkgs. (8 oz. each) cream cheese, softened
1/2 C. sugar
2 T. Gold Medal™ all-purpose flour
1 tsp. vanilla
1 egg
1 can (21 oz.) apple pie filling
1/2 tsp. ground cinnamon
1/4 C. chopped walnuts (opt.)

Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray.

Place cookie mix in large bowl. With pastry blender or fork, cut in butter until mixture is crumbly and coarse. Reserve 1-1/2 C. crumb mixture; press remaining crumbs in bottom of pan. Bake 10 min.

Meanwhile, in large bowl, beat cream cheese, sugar, flour, vanilla and egg with electric mixer on medium speed until smooth.

Spread cream cheese mixture evenly over partially baked crust. In medium bowl, mix pie filling and cinnamon. Spoon evenly over cream cheese mixture. Sprinkle reserved crumbs over top. Sprinkle with walnuts.

Bake 35 to 40 min. longer or until light golden brown. Cool about 30 min. Refrigerate to chill, about 2 hours. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.

Apple Cider Margarita

Prep Time: 5 min.
Total Time: 5 min.
Servings: 1

Sugar Rim:
2 T. turbinado sugar
1 tsp. apple pie spice
2 T. maple syrup

Margarita:
2 oz. apple cider
1 oz. silver tequila
1/2 oz. orange juice
1/2 oz. orange liqueur
Splash of soda water
2 to 3 slices sweet red apple, such as Red Delicious or Gala, for garnish

For the sugar rim: In a shallow dish, combine the turbinado sugar with the apple pie spice. Put the maple syrup in a separate shallow dish. Dip the rim of a glass in the maple syrup, then into the spiced sugar, turning to coat; set aside.

For the margarita: To the base of a cocktail shaker or mason jar, add the apple cider, tequila, orange juice, and orange liqueur. Add ice, secure the lid, and shake until very cold. Fill the rimmed glass with ice and pour in the shaken cocktail. Top with a splash of soda. Garnish the drink with the apple slices.

Quote of the Week:

"I remember it as October days are always remembered, cloudless, maple-flavored, the air gold and so clean it quivers."
~ Leif Enger, Peace Like a River