

Turning the clocks always creates a week of chaos for everyone when trying to get schedules back on track, but it does mean Spring is getting closer! This week we are focusing on a few new ideas for meals during Lent. Here's to being closer to Spring!

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.

Cheeseburger Dip

*8 - 10 servings;
Prep Time: 7 mins;
Total Time: 25 mins*

For the dip:

1 T. vegetable oil
1 lb. ground sirloin
1 T. Worcestershire sauce
1 tsp. kosher salt
1 tsp. ground black pepper
12 oz. cream cheese, softened
1 bag (8 oz.) shredded cheddar jack cheese
1 c. thinly sliced lettuce, such as romaine
1/2 c. diced tomatoes
1/4 c. diced red onions
1/4 c. chopped dill pickles

For serving: Kettle cooked potato chips or pita chips

For the special sauce:

1/3 c. mayonnaise
1 T. mustard
1-1/2 T. ketchup
1/4 tsp. garlic powder
1/4 tsp. onion powder
1/4 tsp. smoked paprika
1 T. pickle brine (juice from the jar)

Preheat the oven to 375°F.

For the dip: Heat the oil in a medium skillet over medium-high heat. Add the ground beef, Worcestershire sauce, salt, and pepper. Cook, while breaking apart into small pieces with a wooden spoon, until lightly browned and no longer pink, about 6 minutes. Remove from the heat.

Spread the cream cheese to fill the bottom of a 10-inch cast-iron skillet. Top with 1/2 of the shredded cheese, the cooked ground beef, then the remaining shredded cheese on top. Bake for 18 to 20 minutes until the edges are bubbly. Let cool slightly, about 10 minutes.

For the special sauce: In a small bowl, stir together the mayonnaise, mustard, ketchup, garlic and onion powders, smoked paprika, and pickle brine.

Top the dip with lettuce, tomato, red onion, and pickle slices. Drizzle with special sauce. Serve with kettle-cooked potato chips or pita chips.

Easy Pesto Pizza

*Prep Time: 20 min.
Bake Time: 20 min.
Yield: 8 servings*

1 loaf (1 pound) frozen bread dough, thawed
1/2 c. shredded Parmesan cheese, divided
1/2 tsp. dried basil
1/2 tsp. dried oregano
1/4 c. prepared pesto
1 c. sliced fresh mushrooms
1 c. shredded part-skim mozzarella cheese

Preheat oven to 425°. Place dough on a lightly floured surface; let rest for 10 minutes. Knead in 1/4 C. cheese, basil and oregano. Roll into a 12-in. circle; place on a greased 14-in. pizza pan. Prick with a fork. Bake 10 minutes.

Spread pesto sauce over the crust. Sprinkle with mushrooms, mozzarella cheese and the remaining Parmesan cheese. Bake until golden brown, 8-10 minutes longer.

Fish Fry

*Total: 22 min;
Prep: 10 min;
Cook: 12 min;
Yield: 4 servings*

Vegetable oil, for frying
1-1/2 to 2 pounds fresh cod
Salt and pepper
1/2 c. all-purpose unbleached flour
2 large eggs

2 T. cold water, a splash
2 c. plain breadcrumbs
1/2 tsp. dried mustard powder
1/4 tsp. cayenne pepper optional
Wedge lemons and malt vinegar for topping

Pour 2-inches of vegetable oil into a large skillet. Place skillet over large burner and heat oil over medium high heat. To check if the oil is hot enough, drop in 1-inch cube of white bread. The bread should brown in a 40 count.

Cut cod into 4 servings, 6 to 8-ounce portions and season with salt and pepper. Place a couple of scoops of flour in a pie tin. Combine egg and water in second tin. Season plain breadcrumbs and mustard and cayenne in the third tin. Coat fish in flour, then egg, and then breadcrumbs. Gently set coated fish into hot oil and fry 5 minutes on each side until medium golden brown in color.

When the fish is evenly golden all over, remove and drain on brown paper sacks.

Suggestion: 3 disposable pie tins or use deeper plates.

Hasselback Potatoes

Prep Time 15 mins;

Cook Time 1 hr 5 mins;

Total Time 1 hr 20 mins; Servings: 4 servings

4 medium Russet potatoes, washed and dried with skin on

2 T. olive oil

1 tsp. garlic powder

1/2 tsp. flaky sea salt

1/2 tsp. white or black pepper

1 T. chives or scallions, chopped

Toppings:

2 T. shredded cheese

1 piece bacon, or more to your liking, cooked and chopped

2 T. sour cream

Preheat the oven to 425°F

Line a baking sheet with foil or parchment and spray with non-stick spray.

Chop scallions or chives and set aside.

Wash and dry the potatoes. Leave the skin on.

Suggestion: On a cutting board, place each potato between chopsticks (or two wooden spoons). This will insure that you don't slice all the way through the potato.

Slice the potatoes by cutting straight down through the potato from top to bottom in increments of 1/8 - 1/4 inches, making sure to stop about 3/4 of the way down.

In a small bowl, combine olive oil, garlic powder, salt and pepper.

Transfer potatoes to the prepared baking sheet and brush the olive oil mixture onto the outside of the potatoes making sure to drizzle it into the slits.

Place in preheated oven and bake for 55-65 minutes, or until outside skin is lightly crisp and the inside is tender. Time will vary based on potato size.

If desired, add cheese and bacon and return to oven for about 5 minutes to let the cheese melt before serving.

Add additional toppings and top each potato with scallions or chives, plus herbs, sour cream, chopped fresh broccoli, etc.

Skillet Green Beans

Total time: 15 minutes

Yield: 5 cups

2 T. extra virgin olive oil

1/2 tsp. red pepper flake, or to taste

1- 1/2 pounds green beans, trimmed

2 cloves garlic, minced

1/2 tsp. coarse kosher salt

2 T. water

Heat oil in a large skillet over medium-high heat. Add red pepper flake and stir to coat the pepper in the oil. Add green beans and cook, stirring often until the beans are blistering and browning in areas, 5 to 7 minutes. Add garlic and salt and cook, stirring constantly until the garlic is fragrant and browning, about 30 seconds. Add water and immediately cover. Cook covered until the beans are bright green and crisp tender, 1 to 2 minutes. Serve immediately.

Oreo® Cupcakes with Cookies and Cream Frosting

Yield: 2 Dozen

2/3 c. butter, softened

1-3/4 cups sugar

2 large eggs, room temperature

1-1/2 tsp. vanilla extract

2-1/2 c. all-purpose flour

2-1/2 tsp. baking powder

1/2 tsp. salt
1-1/4 c. 2% milk
2 c. coarsely crushed Oreo® cookies

Frosting:

1 c. butter, softened
3 c. confectioners' sugar
2 T. 2% milk
1 tsp. vanilla extract
1-1/2 c. finely crushed Oreo cookie crumbs
24 mini Oreo® cookies

Preheat oven to 350°F. Line 24 muffin cups with paper liners.

In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. In another bowl, whisk flour, baking powder and salt; add to creamed mixture alternately with milk, beating well after each addition. Fold in crushed cookies.

Fill prepared cups three-fourths full. Bake 20-22 minutes or until a toothpick inserted in center comes out clean. Cool in pans 10 minutes before removing to wire racks to cool completely.

In a large bowl, combine butter, confectioners' sugar, milk, and vanilla; beat until smooth. Fold in cookie crumbs. Pipe or spread frosting over cupcakes. If desired, sprinkle with additional cookie crumbs and garnish with mini Oreo® cookies.

Quote of the Week:

“The deep roots never doubt spring will come.”

~ Marty Rubin