

Your

Boat Floating,
Fish Catching,
Pie Scarfing,
Berry Picking,
Memory Making,
Deep Fried

BUCKET LIST*

RECIPES BEGIN
ON PAGE 46.



**THIS IS THE SUMMER
YOU DO IT ALL.*



DEEP-FRIED
COOKIES



CORN OKRA
CREOLE



HONEY
WALLEYE



ZUCCHINI
PICO DE GALLO
SALSA





ON THE COVER
SANTA MARIA
GRILLED SIRLOIN



WISCONSIN
BUTTER-BASTED
BURGERS



44 SUMMER 2018 TASTE OF HOME.COM



SPIKED LEMONADE



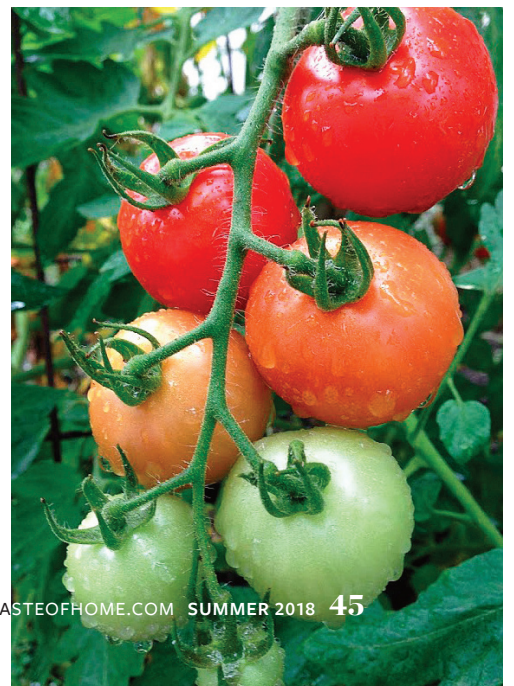
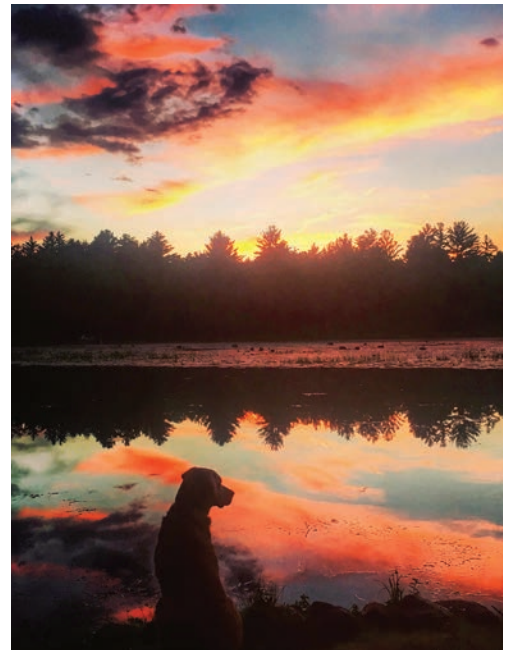
VERY BERRY SPREAD



GARDEN-STUFFED ZUCCHINI BOATS



SOUR CREAM-LEMON PIE





DEEP-FRIED COOKIES

My kids love this delicious, indulgent treat. I like to give the batter a kick by adding a pinch of cinnamon and a teaspoon of vanilla extract.

—Margarita Torres, Bayamon, PR

Takes: **25 min.** • Makes: **1½ dozen**

- 18 Oreo cookies**
- Oil for deep-fat frying**
- 1 cup biscuit/baking mix**
- 1 large egg**
- ½ cup 2% milk**
- Confectioners' sugar**

1. On each of eighteen 4-in. wooden skewers, thread one cookie, inserting pointed end of the skewer into filling. Freeze until firm, about 1 hour.

2. In an electric skillet or deep fryer, heat oil to 375°. Place biscuit mix in a shallow bowl. In another bowl, combine egg and milk; whisk into the biscuit mix just until moistened.

3. Holding skewer, dip frozen cookie into biscuit mixture to coat both sides; shake off excess.

4. Fry the cookies, a few at a time, 1-2 minutes on each side until golden brown. Drain on paper towels. Dust cookies with confectioners' sugar just before serving.

Per cookie: 100 cal., 5g fat (1g sat. fat), 11mg chol., 123mg sod., 13g carb. (5g sugars, 1g fiber), 1g pro.

CORN OKRA CREOLE

This side is a delicious representation of my region of the country. Fresh okra, corn and Creole seasonings are all cooking staples around here.

—Ruth Aubey, San Antonio, TX

Takes: **30 min.** • Makes: **6 servings**

- 1 cup chopped green pepper**
- ½ cup chopped onion**
- 3 Tbsp. vegetable oil**
- 2 cups fresh or frozen corn or 1 can (15¼ oz.) whole-kernel corn**
- 1½ cups fresh sliced okra or 1 pkg. (16 oz.) frozen okra**
- 3 medium tomatoes, peeled and chopped (1½ cups)**
- 1 Tbsp. tomato paste**
- ¼ tsp. dried thyme**
- Salt to taste**
- ¼ tsp. coarsely ground pepper**
- ½ tsp. hot pepper sauce, optional**

1. In a large skillet, saute green pepper and onion in oil until tender. Add corn and okra; cook over medium heat for 10 minutes, stirring occasionally.

2. Stir in the tomatoes, tomato paste, thyme, salt, pepper and, if desired, pepper sauce. Cover and simmer for 3-5 minutes, stirring occasionally.

Per serving: 147 cal., 8g fat (1g sat. fat), 0 chol., 19mg sod., 20g carb. (8g sugars, 4g fiber), 4g pro.

Test Kitchen tip: Dried thyme adds a lot of flavor, but if you have fresh available, by all means, use it! We suggest using ¾ tsp. fresh in place of the ¼ tsp. dried.

HONEY WALLEYE

Our state is known as the Land of 10,000 Lakes, so fishing is a favorite activity here. This recipe is a quick way to prepare all the fresh walleye that's hooked by the anglers in our family.

—Kitty McCue, St. Louis Park, MN

Takes: **20 min.** • Makes: **6 servings**

- 1 large egg**
- 2 tsp. honey**
- 2 cups crushed butter-flavored crackers (about 45 to 50)**
- ½ tsp. salt**
- 1½ lbs. walleye fillets**
- ½ cup canola oil**
- Lemon wedge and minced fresh parsley, optional**

1. In a shallow bowl, beat egg; add honey. In another bowl, combine crackers and salt. Dip fish in egg mixture, then dip in crackers, turning until coated.

2. In a skillet, cook fish in oil over medium heat 3-5 minutes per side or until golden and fish flakes easily with a fork. Top with parsley and serve with lemon if desired.

Per serving: 389 cal., 22g fat (3g sat. fat), 133mg chol., 514mg sod., 23g carb. (5g sugars, 1g fiber), 25g pro.

ZUCCHINI PICO DE GALLO SALSA

I make big bowls of this salsa, which we eat with pretty much everything when tomatoes are bountiful in the summer. My kids love it, though I leave out the jalapeno when making it for them.

—Amy Gattuso, Madison Heights, MI

Field Editor

Prep: **20 min. + chilling** • Makes: **4½ cups**

- 2 large tomatoes, chopped**
- 1 medium zucchini, finely chopped**
- 1 poblano pepper, seeded and chopped**
- ½ cup chopped onion**
- 1 seeded and diced jalapeno pepper, optional**
- 2 Tbsp. minced fresh cilantro**
- 2 garlic cloves, minced**
- ½ tsp. salt**
- ¼ tsp. pepper**
- 3 Tbsp. lime juice**

Combine first nine ingredients. Add lime juice; toss to coat. Cover and refrigerate at least 1 hour.

Per ¼ cup: 10 cal., 0 fat (0 sat. fat), 0 chol., 68mg sod., 2g carb. (1g sugars, 1g fiber), 0 pro.

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ON THE COVER
SANTA MARIA
GRILLED SIRLOIN

A simple dry rub is enough to turn this beef into a real crowd-pleaser. The spiced meat is irresistible as is, or as leftovers piled on warm, toasty sandwich buns.

—Allison Ector, Ardmore, PA

Prep: **20 min. + marinating** • Grill: **1 hour + standing** • Makes: **6 servings**

- 4 Tbsp. paprika
- 3 Tbsp. brown sugar
- 2 Tbsp. chili powder
- 1 Tbsp. garlic powder
- 1 Tbsp. white pepper
- 1 Tbsp. celery salt
- 1 Tbsp. ground cumin
- 1 Tbsp. dried oregano
- 1 Tbsp. pepper
- 2 tsp. cayenne pepper
- 1 tsp. ground mustard
- 1 beef tri-tip roast or beef sirloin tip roast (2 to 3 lbs.)
- 2 cups soaked hickory wood chips or chunks
- 2 Tbsp. canola oil

1. Combine the first 11 ingredients; rub desired amount over roast. Wrap in plastic and refrigerate overnight. Store leftover dry rub in an airtight container for up to 6 months.
 2. Remove roast from refrigerator 1 hour before grilling. Prepare grill for indirect heat, using a drip pan. Add wood chips according to manufacturer's directions.
 3. Unwrap the roast and brush with oil; place over drip pan. Grill, covered, over medium-low indirect heat for 1-1½ hours or until meat reaches the desired doneness (for medium-rare, a thermometer should read 135°; for medium, 140°; for medium-well, 145°). Let stand 10-15 minutes before slicing.
- Per serving:** 294 cal., 16g fat (4g sat. fat), 91mg chol., 324mg sod., 5g carb. (3g sugars, 1g fiber), 32g pro.

WISCONSIN
BUTTER-BASTED BURGERS

It's no secret Wisconsinites love their dairy—in fact, they love it so much they top their burgers with a lavish pat of butter. My recipe is a lot like the juicy butter burgers found in restaurants all over the Dairy State.

—Becky Carver, North Royalton, OH

Field Editor

Takes: **30 min.** • Makes: **4 servings**

- 1 lb. lean ground beef (90% lean)
 - ½ tsp. seasoned salt
 - ½ tsp. pepper
 - 8 oz. medium fresh mushrooms
 - 2 Tbsp. plus 4 tsp. butter, divided
 - 4 hamburger buns, split
- Optional toppings: tomato slices, lettuce leaves, dill pickle slices, ketchup and mustard

1. Sprinkle ground beef with seasoned salt and pepper. Pulse mushrooms in a food processor until finely chopped. Add mushrooms to seasoned beef, mixing lightly but thoroughly. Shape into four ½-in.-thick patties.
 2. In a large skillet, heat 2 Tbsp. butter over medium heat. Add burgers; cook 6-8 minutes on each side, basting with butter, until a thermometer reads 160°. Remove from heat; keep warm. Add bun tops to skillet; toast until golden brown.
 3. Transfer burgers to bun bottoms. Top each with 1 tsp. butter. Add toppings as desired. Replace bun tops.
- Per serving:** 400 cal., 21g fat (10g sat. fat), 96mg chol., 543mg sod., 24g carb. (3g sugars, 1g fiber), 28g pro.

SPIKED LEMONADE

A touch of rum gives a tropical twist to this fabulous homemade lemonade.

For an easy variation, substitute your favorite vodka for the rum.

—Taste of Home Test Kitchen

Prep: **15 min. + chilling**
 Makes: **8 servings (2 qt.)**

- 2¼ cups sugar
- 5 cups water, divided
- 1 Tbsp. grated lemon zest
- 1¾ cups fresh lemon juice
- 1 cup light rum or vodka
- 6 to 8 cups ice cubes

GARNISH

Lemon slices

BURGER
BOOSTERS

OUR FACEBOOK FANS SHARE WHAT MAKES THEIR SIGNATURE BURGERS SIZZLE.

I make my own “Big Mac” sauce using mayo, a finely diced dill pickle, paprika, onion powder, garlic powder, chili powder, parsley, Dijon mustard, Tabasco, maple syrup and lemon juice. Spread it generously on both buns.

—STEVE PAUL, TROIS-RIVIERES, QC

I like to add mayo—to keep burgers moist on the grill—plus a packet of onion soup mix. Add a tablespoon of pickle juice for extra flavor. Yum!

—KATIE HARTMAN, CORNING, NY

We love anything with a southwest flavor, so I mix some salsa ranch dressing with chopped green chilies to slather on the buns, then top burgers with avocado slices and pepper jack along with the trimmings. Add finely chopped onions and fresh jalapenos to the burger before throwing it onto the grill. Now that's a southwest burger.

—JOAN HALLFORD, NORTH RICHLAND HILLS, TX

I tuck a pat of butter inside the hamburger patty and season with Old Bay. Of course—I'm from Maryland!

—LINDA MAE ALLEN, HAGERSTOWN, MD

1. In a large saucepan, combine sugar, 1 cup water and lemon zest. Cook and stir over medium heat until sugar is dissolved, about 4 minutes. Remove from the heat. Stir in lemon juice and remaining water. Pour into a 2-qt. pitcher; refrigerate until chilled.
 2. Stir in rum. For each serving, place ¾-1 cup ice in a Collins or highball glass. Pour lemonade mixture into glass. Garnish with lemon slices as desired.
- Per cup:** 296 cal., 0 fat (0 sat. fat), 0 chol., 1mg sod., 61g carb. (56g sugars, 0 fiber), 0 pro.

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VERY BERRY SPREAD

Two kinds of berries go into this delicious jam. I always keep some of the spread on hand to enjoy for breakfast or as a sweet treat during the day.

—Irene Hagel, Choiceland, SK

Prep: 15 min. • Process: 10 min.
Makes: about 8 half-pints

- 5 cups fresh or frozen raspberries
- 3 cups fresh or frozen blueberries
- 1 Tbsp. bottled lemon juice
- 1 Tbsp. grated lemon zest
- 1 pkg. (1¾ oz.) powdered fruit pectin
- 6 cups sugar

1. In a Dutch oven, combine the berries, lemon juice, zest and pectin. Bring to a full rolling boil over high heat, stirring constantly. Stir in the sugar; return to a full rolling boil. Boil for 1 minute, stirring constantly.

2. Remove from heat; skim off any foam. Carefully ladle hot mixture into hot half-pint jars, leaving ¼ in. of headspace. Remove air bubbles; wipe jar rims and adjust lids. Process for 10 minutes in a boiling-water canner.

Note: The processing time listed is for altitudes of 1,000 feet or less. Add 1 minute to the processing time for each 1,000 feet of additional altitude.

Per 2 Tbsp.: 86 cal., 0 fat (0 sat. fat), 0 chol., 0 sod., 22g carb. (20g sugars, 1g fiber), 0 pro.



FAIR DELIGHTS

Craving elephant ears, corn dogs and anything-on-a-stick? Check out the state fair foods that take grand prize any time of year.

tasteofhome.com/fairfood

GARDEN-STUFFED ZUCCHINI BOATS

These boats are basically a one-dish meal that cover all the bases. Feel free to swap in any of your favorite garden goodies.

—Janie Zirbser, Mullica Hill, NJ **Field Editor**

Prep: 40 min. + cooling • Bake: 25 min.
Makes: 3 servings

- 3 medium zucchini
- ¾ lb. ground beef
- ¾ cup chopped onion
- ½ cup chopped green pepper
- 2 garlic cloves, minced
- 1½ cups water, divided
- ¾ cup fire-roasted diced tomatoes or chopped fresh tomatoes (with seeds and juices)
- ½ cup chopped roasted sweet red peppers, drained
- ⅓ cup chopped fresh mushrooms
- ¼ cup ditalini or other small pasta
- 2 tsp. minced fresh thyme or 1 tsp. dried thyme
- ½ tsp. minced fresh oregano or ¼ tsp. dried oregano
- ¼ tsp. salt
- ¼ tsp. pepper
- ¼ cup grated Parmesan cheese
- 1 cup shredded Italian cheese blend, divided
- Pasta sauce, optional

1. Preheat oven to 350°. Halve zucchini lengthwise; place cut side down in an ungreased 13x9-in. baking dish. Bake 10 minutes. When cool enough to handle, scoop out seeds, leaving a ¼-in. shell.

2. Meanwhile, in a large skillet, cook the beef, onion, green pepper and garlic over medium heat 8-10 minutes or until beef is no longer pink, breaking into crumbles; drain. Stir in 1 cup water, tomatoes, red peppers, mushrooms, pasta, thyme, oregano, salt and pepper. Cook until mixture is thickened and pasta is cooked al dente, 12-15 minutes. Stir in Parmesan.

3. Spoon mixture into zucchini shells. Place in an ungreased 13x9-in. baking dish; sprinkle with ¾ cup Italian cheese blend. Pour the remaining ½ cup water into bottom of dish. Bake, covered, 20 minutes. Sprinkle with remaining cheese. Bake, uncovered, until zucchini is tender and cheese is melted, about 5 minutes longer. Serve with pasta sauce if desired.

Per serving: 489 cal., 24g fat (12g sat. fat), 103mg chol., 992mg sod., 28g carb. (10g sugars, 4g fiber), 36g pro.



SOUR CREAM-LEMON PIE

I first tasted this pie at a local restaurant and hunted around until I found a similar recipe. After adding my own personal touch, it's now my household's favorite.

—Martha Sorensen, Fallon, NV

Prep: 20 min. + chilling
Makes: 8 servings

Pastry for single-crust pie (9 in.)

- 1 cup sugar
- 3 Tbsp. plus 1½ tsp. cornstarch
- 1 cup milk
- ½ cup lemon juice
- 3 large egg yolks, lightly beaten
- ¼ cup butter, cubed
- 1 Tbsp. grated lemon zest
- 1 cup sour cream
- 1 cup heavy whipping cream, whipped

1. Preheat oven to 450°. On a lightly floured surface, roll pastry to a ⅞-in.-thick circle; transfer to a 9-in. pie plate. Trim pastry to ½ in. beyond rim of plate; flute edge.

2. Line unpricked pastry with a double thickness of foil. Fill with pie weights, dried beans or uncooked rice. Bake 8 minutes or until bottom is lightly browned. Remove foil and weights; bake 5-7 minutes longer or until golden brown. Cool on a wire rack.

3. In a large heavy saucepan, mix sugar and cornstarch. Whisk in milk and lemon juice until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat to low; cook and stir 2 minutes longer. Remove from heat.

4. In a small bowl, whisk a small amount of hot mixture into egg yolks; return all to the pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Remove from heat. Stir in butter and lemon zest. Cool without stirring.

5. Stir in sour cream. Add filling to the crust. Top with whipped cream. Store in the refrigerator.

Per serving: 437 cal., 26g fat (15g sat. fat), 145mg chol., 197mg sod., 46g carb. (29g sugars, 0 fiber), 4g pro. ■