



COOKING WITH JAN ~ APRIL 5, 2017

WEEKLY RECIPES AT COBORNS & kokk.com ~ EASTER DINNER

RIESLING PEACH GLAZED HAM

1 FULLY COOKED SMOKED BONE-IN HALF HAM
2 SPRIGS FRESH THYME
18 OZ JAR PEACH JAM
1/2 CUP STONE-GROUND MUSTARD

1 CUP RIESLING WINE
1 SHALLOT, FINELY CHOPPED
1/2 CUP BROWN SUGAR

PREHEAT OVEN TO 350 DEGREES; LINE SHALLOW ROASTING PAN WITH FOIL. PLACE HAM ON RACK IN ROASTING PAN, INSERT OVENPROOF MEAT THERMOMETER INTO HAM MAKING SURE TIP IS IN CENTER OF THICKEST PART OF MEAT BUT NOT TOUCHING BONE.. IN SAUCEPAN, HEAT THE WINE, THYME AND SHALLOT TO BOILING OVER MEDIUM HIGH HEAT. REDUCE HEAT; SIMMER, UNCOVERED, 7-8 MINUTES OR UNTIL WINE IS REDUCED TO 1/2 CUP. REMOVE FROM HEAT; DISCARD THE THYME SPRIGS. STIR IN THE JAM, BROWN SUGAR AND MUSTARD; BRUSH HALF OF GLAZE MIXTURE OVER HAM. BAKE, UNCOVERED, FOR 1 HOUR, 30 MINUTES, BASTING WITH REMAINING GLAZE EVERY 30 MINUTES. COVER LOOSELY WITH FOIL; BAKE 30 MINUTES LONGER OR UNTIL THERMOMETER READ 140 DEGREES. LET THE HAM STAND FOR 15 MINUTES BEFORE SLICING. SPRITE MAY BE USED INSTEAD OF THE RIESLING WINE IF DESIRED. MAKES APPROXIMATELY 12 SERVINGS.

FRUIT SALAD SUPREME

1/2 CUP HONEY
1/4 CUP FRESH LIME JUICE
1/4 TSP CINNAMON
1 TBLS MILK
1 CANTALOUPE, PEELED, SEEDED & CUBED
1 LB STRAWBERRIES, HULLED & SLICED
6 LG KIWI, PEELED & DICED
8 OZS COOL WHIP, THAWED

1 LG LIME, ZESTED
1/8 TSP NUTMEG
8 OZS CREAM CHEESE, SOFTENED
1 1/2 TBLS POWDERED SUGAR
1 QUART FRESH BLUEBERRIES
1 LB RED SEEDLESS GRAPES, HALVED
20 OZ CAN PINEAPPLE CHUNKS
1/3 CUP CHOPPED PECANS

WHISK HONEY, LIME ZEST, LIME JUICE, NUTMEG & CINNAMON TOGETHER IN SMALL BOWL. BEAT THE CREAM CHEESE, MILK & POWDERED SUGAR TOGETHER IN A SEPARATE BOWL UNTIL FLUFFY. IN A LARGE TRIFLE BOWL OR HIGH SIDED GLASS BOWL, SPREAD THE CANTALOUPE IN A LAYER, FOLLOWED BY THE BLUEBERRIES AND STRAWBERRIES. POUR 1/2 OF THE LIME DRESSING EVENLY OVER THE STRAWBERRIES, THEN SPREAD THE CREAM CHEESE MIXTURE EVENLY OVER THE LIME MIXTURE AND SPRINKLE WITH THE HALVED GRAPES. PLACE THE KIWI FRUIT INTO A BOWL; POUR THE REMAINING LIME MIXTURE OVER TOP AND STIR TO COAT. LAYER THE KIWI OVER THE GRAPE LAYER IN THE TRIFLE BOWL; DRAIN THE PINEAPPLE CHUNKS AND SPOON ON TOP OF THE KIWI LAYER. CHILL IN THE REFRIGERATOR FOR 1-2 HOURS BEFORE SERVING. TOP WITH THE COOL WHIP & CHOPPED PECANS WHEN SERVING. IT IS BEST PREPARED THE DAY OF SERVING. MAKES 8-10 SERVINGS.

ASPARAGUS BUNDLES

TOPPING 1/2 CUP PANKO BREAD CRUMBS
2 TBLS FINELY CHOPPED FRESH PARSLEY
2 TBLS FRESHLY GRATED PARMESAN CHEESE

PINCH OF SALT & BLACK PEPPER
2 TSPS GRATED LEMON PEEL

ASPARAGUS 2 TSPS SALT
4 TBLS EXTRA VIRGIN OLIVE OIL
SALT & PEPPER

2 LBS FRESH ASPARAGUS, TRIMMED
16 THIN SLICES PROSCIUTTO
UNSALTED BUTTER FOR BAKING DISH

PREHEAT OVEN TO 400 DEGREES. TO PREPARE TOPPING, IN SMALL BOWL, MIX THE BREAD CRUMBS, SALT & PEPPER. ADD THE PARSLEY, LEMON PEEL & CHEESE; TOSS WELL. IN 3-QUART SAUCEPAN, HEAT 6-8 CUPS WATER AND 1 TSP SALT TO BOILING. ADD THE ASPARAGUS; BRING TO A BOIL, THEN REDUCE HEAT. SIMMER ABOUT 5-8 MINUTES OR UNTIL ASPARAGUS IS CRISP-TENDER; DRAIN. BUTTER A SHALLOW BAKING PAN. TOSS THE COOLED ASPARAGUS WITH 4 TBLS OLIVE OIL; SPRINKLE WITH SALT & PEPPER. DIVIDE THE ASPARAGUS INTO 8 EQUAL BUNDLES. ON YOUR WORK SURFACE, ARRANGE 2 SLICES OF THE PROSCIUTTO SO THEY SLIGHTLY OVERLAP EACH OTHER. TOP WITH 1 ASPARAGUS BUNDLE AND ROLL UP CAREFULLY. PLACE IN BAKING DISH; REPEAT WITH REMAINING PROSCIUTTO AND ASPARAGUS. FLATTEN TOPS OF THE BUNDLES SLIGHTLY; SPRINKLE WITH THE TOPPING. BAKE 10 -15 MINUTES OR UNTIL HEATED THROUGH AND CRISP. SERVE IMMEDIATELY.

JELLYBEAN BARK

1 LB WHITE CHOCOLATE BARK

1 LB JELLYBEANS OF CHOICE

LINE JELLY ROLL PAN WITH WAXED PAPER & SET ASIDE. MELT CHOCOLATE BARK IN TOP OF DOUBLE BOILER, STIRRING CONSTANTLY TO AVOID SCORCHING. SPREAD CHOCOLATE ONTO THE PREPARED PAN; SPRINKLE WITH THE JELLY BEANS. REFRIGERATE ABOUT 1 HOUR OR UNTIL FIRM; BREAK INTO PIECES TO SERVE.