



COOKING WITH JAN ~ APRIL 26, 2017

WEEKLY RECIPES AT COBORNS & kokk.com ~ Graduation Reception Time

PARTY TIME PINWHEELS

- 4—8 OZ PKGS CREAM CHEESE, SOFTENED
- 4 GREEN ONIONS, MINCED
- 1 CUP CELERY, DICED
- 1 CUP SHREDDED CHEDDAR CHEESE
- 2—1 OZ PKGS RANCH DRESSING MIX
- 1 CUP RED PEPPERS, DICED
- 2—2 OZ CANS SLICED BLACK OLIVES
- 8—12" FLOUR TORTILLAS

IN MEDIUM SIZE MIXING BOWL, COMBINE CREAM CHEESE, DRESSING MIX AND GREEN ONIONS; SPREAD THE MIXTURE ONTO EACH TORTILLA. SPRINKLE TOP OF CREAM CHEESE MIXTURE WITH RED PEPPERS, CELERY, BLACK OLIVES AND CHEESE; ROLL UP THE TORTILLAS AND WRAP, TIGHTLY WITH FOIL. CHILL 2-3 HOURS OR OVERNIGHT; CUT OFF ENDS OF THE ROLLS AND SLICE INTO 1" SLICES. MAKES 30 SERVINGS.

SALSA GUACAMOLE

- SALSA** 2—14 OZ CANS PLAIN DICED TOMATOES, DRAINED
- 4 TBLS FRESH CILANTRO, CHOPPED
- 2 CLOVES GARLIC, FINELY CHOPPED
- 1/2 CUP ONIONS, CHOPPED
- 1/2 TSP KOSHER OR SEA SALT
- 2 SMALL JALAPENO CHILES, SEEDED
- GUACAMOLE** 6 LARGE, RIPE AVOCADOES, PITTED & PEELED
- 1 TSP KOSHER OR SEA SALT
- 2 CLOVES GARLIC, FINELY CHOPPED
- 4 TBLS FRESH LIME JUICE
- 1 TSP RED PEPPER SAUCE

FINELY CHOP THE JALAPENO CHILI; MIX IN MIXING BOWL WITH REMAINING SALSA INGREDIENTS. IN ANOTHER BOWL, PLACE THE AVOCADOES; COARSELY MASH, THEN ADD THE REMAINING GUACAMOLE INGREDIENTS. POUR INTO A SHALLOW SERVING BOWL; TOP WITH THE SALSA. COVER & REFRIGERATE UNTIL SERVING TIME; SERVE WITH TORTILLA CHIPS. MAKES 24 SERVINGS.

TROPICAL FRUIT SALAD

- 3/4 CUP WHITE SUGAR
- 1/4 CUP + 3 TBLS FRESH OR BOTTLED LIME JUICE
- 14 CUPS CUT UP FRESH FRUIT SUCH AS PINEAPPLE, STRAWBERRIES, KIWI, GREEN GRAPES
- 1/4 CUP WATER
- 1 TSP GRATED LIME PEEL

IN SAUCEPAN, HEAT SUGAR & WATER TO BOILING; REDUCE HEAT. SIMMER, UNCOVERED, ABOUT 2 MINUTES, STIRRING CONSTANTLY, UNTIL SUGAR IS DISSOLVED; REMOVE FROM HEAT & STIR IN LIME JUICE. PLACE THE CUT UP FRUIT INTO LARGE SALAD BOWL. ADD THE LIME PEEL INTO THE DRESSING; POUR OVER THE FRUIT AND TOSS UNTIL FRUIT IS WELL COATED. SERVE IMMEDIATELY! DRESSING & FRUIT CAN BE PREPARED IN ADVANCE AND KEPT IN REFRIGERATOR UNTIL JUST BEFORE SERVING TIME. MAKES 28 SERVINGS.

LEMON BUTTERMILK SHEET CAKE

- CAKE** 1 BOX LEMON CAKE MIX
- 1/2 CUP VEGETABLE OIL
- 1 CUP BUTTERMILK
- 3 EGGS
- FROSTING** 1/3 CUP SHORTENING
- 1 TSP GRATED LEMON PEEL
- 3 CUPS POWDERED SUGAR
- 1/3 CUP BUTTER, SOFTENED
- 2 TBLS LEMON JUICE

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM & SIDES OF A 15X10" SHEET PAN WITH COOKING SPRAY. BEAT CAKE MIX INGREDIENTS WITH MIXER UNTIL WELL MIXED, SCRAPING SIDES OF BOWL OCCASIONALLY; POUR INTO PREPARED PAN. BAKE 20-25 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CENTER COMES OUT CLEAN. COOL CAKE COMPLETELY FOR AT LEAST 1 HOUR. MIX FROSTING INGREDIENTS ON HIGH SPEED OF MIXER UNTIL SMOOTH & CREAMY. ADD ADDITIONAL LEMON JUICE IF NEEDED. SPREAD OVER CAKE AND DECORATE AS DESIRED. STORE LOOSELY COVERED. THIS CAKE IS VERY GOOD AND PERFECT FOR ANY OCCASION. MAKES 24-30 SERVINGS DEPENDING ON SIZE OF INDIVIDUAL PIECES.

During the 2017 Performance Radio Senior Living Fair, we will have a **KUCHEN WITH JAN** contest. Bring your favorite KUCHEN to the Huron Campus Center by **10:30am on Wednesday, May 17th**. The first 15 entries will receive a certificate from the Kuchen Kitchen of Scotland! Entries will be judged at 11am with winners announced at 1pm. Prizes will include \$50 in Huron Bucks, Minnesota TWINS tickets & a \$25 Lewis Drug Gift Card. **Enter your favorite KUCHEN, May 17th, at the Senior Living Fair!**

IT'S TIME FOR KUCHEN!

