



COOKING WITH JAN ~ MAY 3, 2017

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

BLT PARTY DIP

2 LBS BACON
2 CUPS MAYONNAISE
16 OZS CREAM CHEESE

2 CUPS SOUR CREAM
2 TOMATOES, PEELED, SEEDED & DICED
4 CUPS SHREDDED CHEDDAR CHEESE

PLACE BACON IN LARGE, DEEP SKILLET; COOK UNTIL EVENLY BROWNED. DRAIN ON PAPER TOWELS AND SET ASIDE. IN MIXING BOWL, COMBINE THE MAYONNAISE, SOUR CREAM, CREAM CHEESE AND 1/2 OF THE SHREDDED CHEDDAR CHEESE. CRUMBLE THE BACON INTO THE MIXTURE; POUR INTO BAKING DISH AND BAKE AT 350 DEGREES FOR 15 MINUTES. SPRINKLE THE REMAINING CHEDDAR CHEESE OVER THE DIP; BAKE FOR ANOTHER 5-8 MINUTES. REMOVE FROM OVEN, TOP WITH THE DICED TOMATOES & SERVE. IS GOOD ON SNACK CRACKERS OR TORTILLA CHIPS. MAKES 32 SERVINGS!

SPARKLING PUNCH

4 LEMONS
2—6 OZ CANS FROZEN LEMONADE
2 BOTTLES SPARKLING APPLE CIDER
4 TRAYS ICE CUBES

6 LG ORANGES
2 LITERS CLUB SODA
2 TBLS WHITE SUGAR

THINLY SLICE THE LEMONS & ORANGES; PLACE IN LARGE PUNCH BOWL. POUR IN THE THAWED LEMONADE; SLOWLY STIR IN THE CLUB SODA & APPLE CIDER. ADD SUGAR TO TASTE; ADD THE ICE CUBES TO CHILL. MAKES 40 SERVINGS.

PULLED BARBECUE PORK

10 LBS BUTT ROAST
4 TSPS SEASONING SALT
1/4 TBLS CAYENNE PEPPER
6 CUPS BBQ SAUCE OF CHOICE

8 CLOVES GARLIC, MINCED
4 TSPS BLACK PEPPER
2 ONIONS, CHOPPED
FAVORITE BUNS

RUB GARLIC, SEASONING SALT, BLACK PEPPER AND CAYENNE PEPPER TO TASTE ONTO THE ROAST. PLACE ROAST IN LARGE DUTCH OVEN AND FILL HALF WAY WITH WATER; ADD ONIONS. BRING TO A ROLLING BOIL OVER HIGH HEAT; REDUCE HEAT TO SIMMER AND LET COOK UNTIL MEAT FALLS OFF THE BONE, APPROXIMATELY 3-4 HOURS, DEPENDING ON SIZE OF ROAST. PLACE IN CROCK POT AND ADD THE BBQ SAUCE. STIR UNTIL WELL BLENDED, TURN HEAT TO LOW TO KEEP MEAT WARM. SERVE ON BUNS; MAKES APPROXIMATELY 2 DOZEN SERVINGS, DEPENDING ON BUN SIZE.

REESE'S PEANUT BUTTER LAYER BARS

2 PKGS DOUBLE CHOCOLATE CHUNK COOKIE MIX
1 1/2 CUPS **SWEETENED CONDENSED MILK**
2 CUPS MINI PEANUT BUTTER CUPS, CHOPPED
1 CUP PEANUT BUTTER CHIPS

OIL, WATER & EGGS FOR COOKIES
2/3 CUP CREAMY PEANUT BUTTER
2 CUPS CHOCOLATE CHIPS
1 CUP COCKTAIL PEANUTS, CHOPPED

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM & SIDES OF 2—9X13" BAKING PANS WITH COOKING SPRAY. IN LG BOWL, MIX COOKIE MIX, OIL, WATER & EGGS UNTIL SOFT DOUGH FORMS. PRESS THE DOUGH INTO THE BOTTOM OF PANS; BAKE 15-20 MINUTES. IN MIXING BOWL, MIX THE CONDENSED MILK AND PEANUT BUTTER. POUR EVENLY OVER THE PREPARED CRUSTS, CAREFULLY SPREADING TO THE EDGES. SPRINKLE CHOPPED PEANUT BUTTER CUPS, CHOCOLATE CHIPS, PEANUT BUTTER CHIPS AND PEANUTS EVENLY OVER THE TOP. BAKE 18-22 MINUTES OR UNTIL BUBBLING ALONG THE EDGES. COOL COMPLETELY ON COOLING RACK FOR ABOUT 1 HOUR; CUT INTO 6 ROWS BY 4 ROWS. MAKES 48 BARS, DEPENDING ON SIZE YOU CUT THEM.

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!**

KUCHEN WITH JAN at the Senior Living Fair!

