



COOKING WITH JAN

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LET'S TRAVEL TO ITALY

PEPPERONI STROMBOLI

CRUST FILLING

- 3 LBS PIZZA DOUGH (HOMEMADE OR STORE BOUGHT), ENOUGH FOR 3 PIZZAS
- 2 CUPS TOMATO PASTA SAUCE
- 2 CUPS SHREDDED MOZZARELLA
- 1 TSP DRIED OREGANO LEAVES
- 8 OZS SLICED PEPPERONI

PREHEAT OVEN TO 450 DEGREES; DIVIDE DOUGH INTO 8 PIECES, THEN ROLL OUT EACH INTO 16X12" RECTANGLE. TO MAKE EACH STROMBOLI, SPREAD THIN LAYER OF PASTA SAUCE OVER EACH RECTANGLE. SPRINKLE EACH WITH THE MOZZARELLA CHEESE AND THE OREGANO; TOP WITH THE PEPPERONI. FOLD IN THE SIDES; ROLL UP DOUGH JELLY-ROLL FASHION; PLACE SEAM SIDE DOWN ON UNGREASED COOKIE SHEET. BAKE 15-20 MINUTES OR UNTIL GOLDEN BROWN, CUT STROMBOLI INTO SLICES TO SERVE.

TACO SPAGHETTI BAKE

- 12 OZS UNCOOKED SPAGHETTI
- 1 CUP CHOPPED ONIONS
- 1/4 CUP WATER
- 1 TSP GROUND CUMIN
- 15 OZ CAN TOMATO SAUCE
- 8 OZS VELVEETA CHEESE CUT INTO 1/2" CUBES
- 1 LB HAMBURGER
- 1 OZ PKG ORIGINAL TACO SEASONING MIX
- 4.5 OZ CAN CHOPPED GREEN CHILES
- 14.5 OZ CAN FIRE ROASTED DICED TOMATOES
- 2 CUPS SHREDDED MEXICAN CHEESE BLEND

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" BAKING DISH WITH COOKING SPRAY. COOK SPAGHETTI TO AL DENTE AS DIRECTED ON PACKAGE. IN DUTCH OVEN, COOK HAMBURGER AND ONIONS OVER MEDIUM HIGH HEAT 8-9 MINUTES, STIRRING OCCASIONALLY, UNTIL BROWN; DRAIN. ADD IN TACO SEASONING, WATER, CHILIES AND CUMIN; STIR UNTIL WELL BLENDED. ADD THE ROASTED TOMATOES, WITH JUICE, TOMATO SAUCE, 1 1/2 CUPS OF THE SHREDDED CHEESE AND THE COOKED SPAGHETTI; STIR WELL TO BLEND. POUR MIXTURE INTO BAKING DISH; SCATTER CHEESE CUBES OVER TOP, THEN PUSH GENTLY INTO PASTA. TOP WITH REMAINING 1/2 CUP OF SHREDDED CHEESE. BAKE 30-35 MINUTES OR UNTIL CHEESE IS MELTED AND LIGHTLY BROWNEED. MAKES 8 SERVINGS; SERVE WITH GARLIC BREAD & GREEN SALAD.

ORANGE-PROSCIUTTO CROSTINI

- 1/3 CUP WHIPPED CREAM CHEESE SPREAD
- 1/3 CUP ORANGE JAM
- 1 TBLS OLIVE OIL
- SALT & BLACK PEPPER
- 12 PURCHASED CROSTINI
- 12 SLICES PROSCIUTTO
- GRATED PEEL FROM 1 ORANGE

SPREAD ABOUT 1/2 TSP CREAM CHEESE SPREAD ONTO 1 SIDE OF EACH CROSTINI. SPREAD ABOUT 1/2 TSP JAM OVER THE CHEESE SPREAD BUT DO NOT COVER CHEESE COMPLETELY. LIGHTLY ROLL EACH SLICE OF PROSCIUTTO INTO CONE SHAPE; PLACE OVER THE JAM ON EACH CROSTINI. PLACE THE CROSTINI ON SERVING PLATE, SPRINKLE EACH WITH BASIL, ORANGE PEEL, SALT & PEPPER; DRIZZLE OLIVE OIL OVER TOP OF EACH. SERVE IMMEDIATELY!

ITALIAN ORANGE CAKE

- 1 BOX WHITE CAKE MIX
- 1/3 CUP LIGHT OLIVE OIL
- 12 OZS COOL WHIP, THAWED
- 1/4 CUP SWEET MARSALA, MUSCAT OR SHERRY DESSERT WINE; ORANGE JUICE CAN BE SUBSTITUTED
- 1 1/4 CUPS WATER
- 1 1/2 TSPS + 2 TBLS GRATED ORANGE PEEL
- 3 EGGS

PREHEAT OVEN TO 325 DEGREES; GENEROUSLY SPRAY BOTTOM ONLY OF 10" SPRINGFORM PAN WITH BAKING SPRAY WITH FLOUR. IN LARGE MIXING BOWL, BEAT CAKE MIX, WATER, OLIVE OIL, 1/4 CUP WINE, 1 TBLS ORANGE PEEL AND EGGS WITH MIXER ON LOW SPEED FOR 30 SECONDS, THEN ON MEDIUM SPEED FOR 2 MINUTES, SCRAPING BOWL OCCASIONALLY. POUR INTO PAN; BAKE 50-55 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CENTER COMES OUT CLEAN. COOL FOR 1 HOUR; RUN KNIFE AROUND SIDE OF PAN TO LOOSEN CAKE AND MOVE TO SERVING PLATE. IN BOWL, MIX THE COOL WHIP, 1 1/2 TSPS ORANGE PEEL AND 1 TBLS WINE UNTIL WELL BLENDED. FROST TOP AND SIDES OF CAKE; GARNISH WITH 1 TBLS ORANGE PEEL. STORE LOOSELY COVERED IN REFRIGERATOR. MAKES 12 SERVINGS.

SANGRIA GRANITA

- 1/2 CUP WATER
- 4 SLICES LEMON
- 1 CUP EACH CABERNET SAUVIGNON, MOSCATO OR SWEET RIESLING WINE
- 2 TBLS WHITE SUGAR
- 4 SLICES ORANGE

IN LARGE GLASS BOWL, MIX TOGETHER THE WINES, WATER & SUGAR UNTIL SUGAR IS DISSOLVED. ADD THE LEMON & ORANGE SLICES; COVER WITH PLASTIC WRAP AND CHILL 3-4 HOURS TO DEVELOP FLAVORS. REMOVE FRUIT SLICES; POUR INTO 8X8" GLASS BAKING DISH. COVER WITH PLASTIC WRAP THEN FREEZE 4 HOURS OR UNTIL FIRM. WHEN READY TO SERVE, USE TINES OF A FORK TO SHAVE SURFACE OF THE FROZEN GRANITA UNTIL A SLUSH FORMS; SPOON INTO BOWLS, SERVE IMMEDIATELY. MAKES 4 SERVINGS.