



COOKING WITH JAN

AUGUST 22, 2018 ~ Recipes at Coborns & kokk.om

TIME FOR FAIR FOOD

FRIED ZUCCHINI STRIPS

3 CUPS BISQUICK MIX
2 TSPS **EACH** ONION POWDER & GARLIC SALT
1 1/2 TSPS **EACH** DRIED DILL WEED, PARSLEY FLAKES, DRIED BASIL LEAVES & BLACK PEPPER

4 EGGS
6 ZUCCHINI CUT INTO 1/4" THICK STRIPS

VEGETABLE OIL

IN SHALLOW BOWL, MIX TOGETHER THE BISQUICK MIX, ONION POWDER, GARLIC SALT, DILL, PARSLEY, BASIL & BLACK PEPPER; IN ANOTHER BOWL, WHISK EGGS. IN DEEP FRYER OR HEAVY POT, HEAT 2 CUPS OF VEGETABLE OIL TO 350 DEGREES. WORKING IN SMALL BATCHES, DIP ZUCCHINI STRIPS INTO THE BATTER, THEN EGGS & THEN BACK TO THE BATTER. FRY IN HOT OIL UNTIL GOLDEN BROWN ON BOTH SIDES; DRAIN ON PAPER TOWELS. SERVE FRIED ZUCCHINI STRIP HOT WITH RANCH DRESSING FOR DIPPING. MAKES APPROXIMATELY 12 SERVINGS.

BEER BATTERED BROWNIE BITES

1 BOX SUPREME BROWNIE MIX
1/4 CUP VEGETABLE OIL
1/2 TSP SEA SALT
12 OZ BOTTLE DARK BEER, CHILLED

1/4 CUP WATER
2 CUPS FLOUR
3 TSPS BAKING POWDER
VEGETABLE OIL FOR FRYING

1 EGG
1 TSP TABLE SALT

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 8" ROUND OR SQUARE PAN WITH COOKING SPRAY. IN MIXING BOWL, MIX TOGETHER THE BROWNIE MIX, SYRUP POUCH, WATER, 1/4 CUP OIL AND EGG UNTIL WELL BLENDED; SPREAD BATTER INTO PAN. BAKE 38-40 MINUTES OR UNTIL TOOTHPICK COMES OUT ALMOST CLEAN. COOL COMPLETELY IN PAN ON COOLING RACK FOR 90 MINUTES; CUT INTO 4 ROWS BY 4 ROWS. IN DUTCH OVEN, HEAT 2-3 INCHES OF OIL TO 350 DEGREES. IN A BOWL, STIR TOGETHER THE FLOUR, BAKING POWDER, 1 TSP SALT & THE BEER UNTIL SMOOTH. WORKING IN SMALL BATCHES, DIP BROWNIES INTO THE BATTER; FRY ABOUT 2 MINUTES OR UNTIL GOLDEN BROWN. DRAIN ON PAPER TOWELS & SPRINKLE WITH SEA SALT. CUT BROWNIES IN HALF TO MAKES SMALL BITES. MAKES ABOUT 16 SERVINGS!

GRILLED & SPICY CHIPOTLE BBQ TURKEY LEGS

2 TBLs FINELY CHOPPED ONIONS
4 TBLs APRICOT JAM
2 TSPS CHOPPED CHIPOTLE CHILES IN ADOBO SAUCE

4 TSPS WATER
1/4 TSP SALT

1/2 CUP BBQ SAUCE
4 TURKEY LEGS

PREHEAT GRILL. IN SAUCEPAN, COOK ONIONS & WATER FOR 3-5 MINUTES OR UNTIL ONIONS ARE TENDER. ADD IN THE BBQ SAUCE, JAM, CHILES & SALT; COOK 1-2 MINUTES OR UNTIL HEATED THROUGH. SET ASIDE 3 TBLs OF THE SAUCE. COVER & GRILL TURKEY LEGS OVER MEDIUM HIGH HEAT FOR 25 TO 30 MINUTES, TURNING FREQUENTLY AND BRUSHING WITH SAUCE DURING THE LAST 5 MINUTES OF COOKING; JUICES OF TURKEY LEGS SHOULD RUN CLEAR WHEN DONE. SERVE WITH THE RESERVED BBQ SAUCE.

FRIED PICKLES WITH RANCH DIPPING SAUCE

32 OZ JAR DILL PICKLE SLICES, DRAINED
2 TBLs RED PEPPER SAUCE
2 TBLs CAJUN SEASONING

1 CUP BUTTERMILK
1 CUP **EACH** FLOUR & YELLOW CORNMEAL
2 TSPS SALT
RANCH DRESSING

PAT PICKLE SLICES DRY WITH PAPER TOWEL. IN SMALL MIXING BOWL, MIX TOGETHER 2 TSPS PEPPER SAUCE & 1 CUP BUTTERMILK; IN ANOTHER BOWL, MIX THE FLOUR, CORNMEAL & CAJUN SEASONING. IN DEEP FRYER OR HEAVY SAUCEPAN, HEAT 2-3 INCHES OF OIL TO 350 DEGREES. DIP PICKLES INTO BUTTERMILK MIXTURE, THEN COAT WITH THE FLOUR MIXTURE. WORKING IN SMALL BATCHES, FRY PICKLES 2-3 MINUTES OR UNTIL GOLDEN BROWN AND CRISP. DRAIN ON PAPER TOWELS; THEN IMMEDIATELY SPRINKLE WITH 2 TSPS SALT. POUR A BOTTLE OF RANCH DRESSING INTO A SMALL SERVING BOWL. TO IT ADD, 1 TBLs WORCESTERSHIRE SAUCE, 1 TSP SALT, 1/2 TSP BLACK PEPPER, 2 TBLs CHOPPED FRESH DILL WEED & 1 TBLs CHOPPED FRESH CHIVES. SERVE THE PICKLES WITH THE RANCH DIPPING SAUCE. MAKES APPROXIMATELY 8 SERVINGS.

STATE FAIR FOOT LONG DOGS

6 LONG HOT DOG (ABOUT 12")
15 OZ CAN CHILI WITH BEANS
3/4 CUP SHEDDED CHEDDAR CHEESE
PICKLE RELISH

1 TBLs BUTTER, MELTED
6 LONG HOT DOG BUNS, SPLIT
1 LG ONION, CHOPPED
CONDIMENTS OF CHOICE

PREHEAT GRILL. CUT CROSSWISE DIAGONAL CUTS INTO EACH HOT DOG (1/2" APART, 1/4" DEEP). BRUSH GRILL RACK WITH VEGETABLE OIL; PLACE HOT DOGS ON GRILL RACK & GRILL, UNCOVERED, FOR 15-20 MINUTES, TURNING FREQUENTLY & BRUSHING WITH MELTED BUTTER. GRILL UNTIL HOT DOGS ARE HOT & CUTS BEGIN TO OPEN. HEAT CHILI; TO SERVE, TOP BUNS WITH CONDIMENT/S OF CHOICE THEN PUT HOT DOGS IN BUNS, TOP WITH CHILI, ONIONS & PICKLE RELISH! ENJOY, SO YUMMY!!!