



COOKING WITH JAN

AUGUST 8, 2018 ~ Recipes at Coborns & kokk.com

TIME FOR "END OF SEASON" FARMERS' MARKET

FARMERS' MARKET PASTA

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| 1 LB SPAGHETTI | 2 TBLS BUTTER |
| 2 TBLS OLIVE OIL | 3 CLOVES GARLIC |
| 1 CUP GRAPE TOMATOES, HALVED | 1 CUP ZUCCHINI, SLICED & QUARTERED |
| 1 CUP FRESH CORN KERNELS | 1 RED BELL PEPPER, CHOPPED |
| 1-2 TBLS BALSAMIC VINEGAR | 1/2 CUP FRES BASIL LEAVES |
| 1/2 CUP SHREDDED PARMESAN CHEESE | |

COOK SPAGHETTI AS DIRECTED ON PACKAGE; DRAIN. IN SKILLET, HEAT BUTTER & OIL UNTIL BUTTER IS MELTED; ADD GARLIC & COOL FOR 1 MINUTE. ADD TOMATOES & ZUCCHINI; SAUTE FOR 5 MINUTES. ADD CORN KERNELS & BELL PEPPERS; COOK FOR 5-6 MINUTES, STIRRING OCCASIONALLY. STIR IN THE VINEGAR; TOP WITH BASIL LEAVES (CUT INTO JULIENNE STRIPS) & THE PARMESAN CHEESE. SERVE OVER THE COOKED SPAGHETTI; ADD GARLIC TOAST OR FRENCH BREAD ROLLS TO COMPLETE THE MEAL. MAKES 6 SERVINGS!

BALSAMIC HONEY-GLAZED CHICKEN & VEGGIES

- 4 MEDIUM CARROTS, EACH CUT IN HALF LENGTHWISE & THEN INTO PIECES
- 3 MEDIUM YUKON GOLD POTATOES, EACH CUT INTO 6 PIECES
- 1 ZUCCHINI, CUT INTO SMALL CHUNKS
- 1 CUP GRAPE OR PLUM TOMATOES, HALVED
- 1 MEDIUM RED ONION, CUT INTO THIN WEDGES
- 4 BONE-IN, SKIN-ON CHICKEN THIGHS

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| 1 TSP SALT | 1/2 TSP BLACK PEPPER | 2 TSPS OLIVE OIL |
| 3 TBLS BALSAMIC VINEGAR | 2 TBLS HONEY | 3 FRESH THYME SPRIGS |

SPRAY 5-QUART SLOW COOKER WITH COOKING SPRAY. PLACE CARROTS, POTATOES, ONIONS & ZUCCHINI INTO COOKER; SEASON WITH 1/2 TSP OF SALT & 1/4 TSP OF BLACK PEPPER. SEASON THE CHICKEN WITH THE REMAINING SALT & PEPPER. IN SKILLET, HEAT OIL OVER MEDIUM-HIGH HEAT; PLACE CHICKEN INTO THE SKILLET, SKIN SIDE DOWN. COOK CHICKEN, 3-5 MINUTES, TURNING ONCE, UNTIL BROWNED ON BOTH SIDES, THEN TRANSFER TO THE SLOW COOKER. IN A SMALL BOWL, BEAT THE VINEGAR & HONEY; POUR OVER THE CHICKEN, PLACE THE THYME SPRIGS AROUND THE CHICKEN. COVER; COOK ON HIGH SETTING 3 1/2 TO 4 HOURS OR UNTIL JUICES ARE CLEAR, CHICKEN HAS HEATED TO 165 DEGREES ON MEAT THERMOMETER & VEGETABLES ARE TENDER. REMOVE THE THYME SPRIGS; TRANSFER CHICKEN & VEGGIES TO SERVING PLATTER, COVER & KEEP WARM. POUR COOKING LIQUID INTO SAUCEPAN; COOK 10-13 MINUTES OR UNTIL THE LIQUID HAS SLIGHTLY THICKENED & IS REDUCED TO ABOUT HALF. DRIZZLE OVER THE CHICKEN & THE VEGGIES; ADD THE TOMATOES AND SERVE. MAKES 4 SERVINGS!

SLOW-COOKER BUTTERNUT SQUASH SOUP

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| 2 TBLS BUTTER | 1/2 CUP ONIONS, CHOPPED |
| 2 LBS BUTTERNUT SQUASH, PEELED & CUBED | 2 CUPS WATER |
| 1/2 TSP DRIED MARJORAN LEAVES | 1/4 TSP BLACK PEPPER |
| 1/8 TSP CAYENNE PEPPER | 4 CHICKEN BOUILLON CUBES |
| 8 OZS CREAM CHEESE, CUBED | |

IN SKILLET, MELT BUTTER; ADD ONIONS & COOK, STIRRING OCCASIONALLY, UNTIL CRISP-TENDER. IN A 3-4 QUART SLOW COOKER, MIX THE COOKED ONIONS WITH THE REMAINING INGREDIENTS **EXCEPT** THE CREAM CHEESE. COVER; COOK ON LOW HEAT FOR 6-8 HOURS. IN BLENDER OR FOOD PROCESSOR, PLACE 1/3 TO 1/2 OF THE MIXTURE AT A TIME. WHEN ALL BLENDED, RETURN MIXTURE TO SLOW COOKER; STIR IN THE CREAM CHEESE. COVER; COOK ON LOW HEAT FOR 30 MINUTES LONGER OR UNTIL CHEESE HAS MELTED, STIRRING WITH WIRE WHISK UNTIL SMOOTH. SERVE WITH CROUTONS OR HARD ROLLS FOR DIPPING.

PINEAPPLE-ZUCCHINI UPSIDE DOWN CAKE

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| 1/2 CUP BUTTER, MELTED | 3/4 CUP BROWN SUGAR |
| 20 OZ CAN PINEAPPLE RINGS | 12 WALNUT OR PECAN HALVES |
| 3/4 CUP FLOUR | 2/3 CUP WHITE SUGAR |
| 2 TSPS BAKING POWDER | 1/2 TSP BAKING SODA |
| 1/4 TSP SALT | 1/4 TSP CINNAMON |
| 1/2 CUP BUTTERMILK | 1/4 CUP VEGETABLE OIL |
| 1 EGG | 1 CUP ZUCCHINI, GRATED |

PREHEAT OVEN TO 350 DEGREES; POUR MELTED BUTTER INTO 9" ROUND CAKE PAN. USING A PASTRY BRUSH, COAT BOTTOM & SIDES OF PAN. SPRINKLE BROWN SUGAR OVER BUTTER; TOP WITH PINEAPPLE RINGS, THEN PLACE WALNUTS/PECANS IN CENTERS & BETWEEN PINEAPPLE RINGS; SET ASIDE. MIX FLOUR, BAKING POWDER, BAKING SODA, SALT & CINNAMON; IN ANOTHER BOWL, MIX BUTTERMILK, OIL, EGG & ZUCCHINI. ADD THE WET INGREDIENTS TO THE DRY; STIR UNTIL JUST COMBINED, POUR INTO PAN OVER PINEAPPLE RINGS. BAKE 35-40 MINUTES; COOL 1 HOUR, THEN RUN KNIFE AROUND EDGE TO LOOSEN CAKE. PLACE SERVING PLATE UPSIDE DOWN ON TOP OF CAKE; RELEASE CAKE ONTO PLATE. SLICE & SERVE!