

COOKING WITH JAN

JULY 4, 2018 ~ Recipes at Coborns & kokk.com

TIME FOR 4TH OF JULY PICNICS, FIREWORKS & FAMILY TIME

GRILLED TERIYAKI PORK TENDERLOIN & PINEAPPLE

MARINADE	1/4 CUP EACH VEGETABLE OIL & SOY SAUCE	1 TBLS WHITE VINEGAR
	2 TBLS KETCHUP	2 CLOVES GARLIC, CHOPPED
	1/4 TSP BLACK PEPPER	
PORK	2 PORK TENDERLOINS	1 PINEAPPLE, PEELED & SLICED

MIX ALL THE MARINADE INGREDIENTS TOGETHER. FOLD THIN END OF THE TENDERLOINS UNDER SO PORK IS EVEN THICKNESS; SECURE WITH TOOTHPICKS. PLACE PORK IN RESEALABLE PLASTIC FOOD STORAGE BAG OR A SHALLOW GLASS DISH. POUR MARINADE OVER PORK; TURN TO COAT ALL SIDES. SEAL BAG OR COVER DISH; REFRIGERATE AT LEAST 8 HOURS BUT NO LONGER THAN 24, TURNING PORK OCCASIONALLY. BRUSH GRILL WITH OIL; PLACE DRIP PAN DIRECTLY UNDER THE GRILLING AREA IF USING CHARCOAL. HEAT GRILL TO INDIRECT HEAT. REMOVE PORK FROM MARINADE; RESERVE MARINADE. COVER & GRILL PORK OVER DRIP PAN (IF CHARCOAL) OR OVER UNHEATED SIDE OF GAS GRILL; COOK 25-30 MINUTES, BRUSHING OCCASIONALLY WITH MARINADE & TURNING MEAT ONCE. GRILL UNTIL CENTER OF PORK IS JUST SLIGHTLY PINK. CUT THE PINEAPPLE INTO 1/2" SLICES, THEN CUT SLICES IN HALF. ADD PINEAPPLE TO GRILL FOR THE LAST 2-4 MINUTES OF GRILLING, BRUSHING WITH THE MARINADE AND TURNING ONCE. DISCARD ANY OF THE REMAINING MARINADE. REMOVE TOOTHPICKS FROM PORK; CUT ACROSS THE GRAIN INTO THIN SLICES AND SERVE WITH THE PINEAPPLE. MAKES 6 SERVINGS.

LAYERED CALIFORNIA BLT DIP

3/4 CUP PLAIN YOGURT	1/2 CUP MAYONNAISE
2 TBLS RANCH DRESSING	3 OZS CREAM CHEESE, SOFTENED
1 CUP GUACAMOLE	2/3 CUP COOKED BACON, CRUMBLD
3/4 CUP SHARP CHEDDAR CHEESE	1/2 CUP LETTUCE, BROKEN IN SMALL PIECES
2/3 CUP TOMATOES, DICED	CHIPS

IN BOWL, MIX THE YOGURT, MAYONNAISE, RANCH DRESSING AND CREAM CHEESE UNTIL WELL BLENDED. SPREAD GUACAMOLE INTO BOTTOM OF GLASS SERVING BOWL. TOP WITH YOGURT MIXTURE, SPREAD OUT EVENLY. SPRINKLE TOP WITH BACON, CHEESE, LETTUCE & TOMATOES; SERVE WITH CHIPS. WILL MAKE ABOUT 12 SERVINGS.

PINEAPPLE CHICKEN TENDERS

1 CUP PINEAPPLE JUICE	1/2 CUP PACKED BROWN SUGAR
1/3 CUP LIGHT SOY SAUCE	2 LBS CHICKEN STRIPS

IN SMALL SAUCEPAN, MIX PINEAPPLE JUICE, BROWN SUGAR & SOY SAUCE; REMOVE FROM HEAT JUST BEFORE MIXTURE COMES TO A BOIL. PLACE CHICKEN STRIPS IN MIXING BOWL; COVER WITH THE PINEAPPLE MARINADE; REFRIGERATE FOR AT LEAST 30-40 MINUTES. PREHEAT GRILL; THRED CHICKEN STRIPS ONTO WOODEN SKEWERS. LIGHTLY OIL THE GRILL GRATES; GRILL CHICKEN FOR 5 MINUTES PER SIDE OR UNTIL JUICES RUN CLEAR. WATCH CLOSELY AS THEY WILL COOK QUICKLY. SERVE WITH YOUR CHOICE OF BBQ SAUCE OR OTHER CONDIMENT.

STRAWBERRY SLAB PIE

CRUST	1 BOX REFRIGERATED PIE CRUST, SOFTENED AS DIRECTED ON BOX	
FILLING	3/4 CUP WHITE SUGAR	1/4 CUP CORNSTARCH
	1/2 CUP WATER	1 TBLS FRESH LEMON JUICE
	6 CUPS FRESH STRAWBERRIES, SLICED	8 OZS CREAM CHEESE, SOFTENED
	1 TBLS FINELY GRATED LEMON PEEL	COOL WHIP, THAWED (OPTIONAL)

PREHEAT OVEN TO 450 DEGREES; REMOVE PIE CRUSTS FROM POUCHES. ON FLOURED SURFACE, UNROLL AND STACK CRUSTS ONE ON TOP OF THE OTHER. ROLL TO 17X12" RECTANGLE; PLACE CRUST ON 15X10X1" PAN, PRESSING FIRMLY INTO CORNERS & SIDES. FOLD EXTRA CRUST UNDER, EVEN WITH EDGES OF THE PAN. USING FORK, PRICK ALL OVER BOTTOM AND SIDES OF CRUST. BAKE 9-12 MINTUES OR UNTIL CRUST IS GOLDEN BROWN & COMPLETELY BAKED. COOL ON COOLING RACK FOR AT LEAST 15 MINUTES. IN SAUCEPAN, BEAT SUGAR, CORNSTARCH, WATER & LEMON JUICE WITH WHISK. IN SMALL BOWL, MASH 1 1/2 CUPS OF THE SLICED STRAWBERRIES WITH FORK TO MAKE 1 CUP; STIR INTO THE SUGAR MIXTURE. COOK OVER MEDIUM HIGH HEAT, STIRRING CONSTANTLY, UNTIL MIXTURE THICKENS & BEGINS TO BOIL. BOIL AND STIR FOR 1 MINUTE; POUR INTO MEDIUM BOWL AND COOL FOR 5 MINUTES. STIR REMAINING SLICED BERRIES INTO COOKED STRAWBERRY MIXTURE. IN ANOTHER BOWL, MIX CREAM CHEESE & LEMON PEEL UNTIL WELL BLENDED; SPREAD ONTO BOTTOM OF COOLED BAKED CRUST; SPOON STRAWBERRY MIXTURE OVER TOP AND SPREAD EVENLY. REFRIGERATE UNTIL SET, ABOUT 3 HOURS. JUST BEFORE SERVING, TOP PIECES WITH COOL WHIP. REFRIGERATE ANY LEFTOVER PIE. MAKES 16 SERVINGS!

HAPPY 4TH OF JULY!