



COOKING WITH JAN

JUNE 13, 2018 ~ Recipes at Coborns & kokk.com

TIME TO "TURN THE OVEN OFF"

CITRUS-GLAZED GRILLED SALMON

1/4 CUP ORANGE JAM	1 TBLS LEMON JUICE
1/2 TSP DRIED BASIL LEAVES	4—6 OZ SALMON FILLETS
1/2 TSP GARLIC-PEPPER BLEND	1/4 TSP SALT

PREHEAT GAS OR CHARCOAL GRILL. IN SMALL BOWL, COMBINE JAM, LEMON JUICE AND BASIL; MIX WELL. SPRAY SKIN SIDE OF SALMON WITH NONSTICK COOKING SPRAY; TURN FILLETS OVER & SPRINKLE WITH THE GARLIC-PEPPER BLEND & SALT. PLACE SALMON, SKIN SIDE DOWN, ONTO THE GRILL; COOK 12-17 MINUTES OR UNTIL FILLETS FLAKES EASILY WITH FORK. BRUSH WITH THE JAM MIXTURE DURING THE LAST 8-10 MINUTES OF COOKING TIME. SERVE WITH GREEN SALAD OR FRESH FRUIT PLATE.

GRILLED RASPBERRY CHICKEN

1/2 CUP RASPBERRY JAM	1 TBLS DIJON MUSTARD
6 BONELESS SKINLESS BREAST HALVES	1 1/2 CUPS FRESH RASPBERRIES

BRUSH GRILL RACK WITH VEGETABLE OIL; HEAT FOR DIRECT HEAT. WHISK TOGETHER THE RASPBERRY JAM AND MUSTARD UNTIL WELL BLENDED. COVER & GRILL 4-5 INCHES FROM HEAT FOR 20-25 MINUTES, BRUSHING OCCASIONALLY WITH THE JAM MIXTURE, TURNING ONCE, UNTIL JUICES RUN CLEAR. DISCARD THE REMAINING JAM MIXTURE; SERVE CHICKEN TOPPED WITH THE RASPBERRIES.

ON THE GRILL PEAR SALAD

1/4 CUP RED WINE VINEGAR	2 TBLS CHOPPED FRESH BASIL
10 OZ JAR SEEDLESS RASPBERRY JAM	1 CLOVE GARLIC, FINELY CHOPPED
1/2 TSP EACH SALT & PEPPER	1/3 CUP CANOLA OIL
3 FIRM RIPE PEARS, CUT INTO 1/2" WEDGES	5 OZ BAG MIXED SALAD GREENS
1/2 SMALL RED ONION, THINLY SLICED	2 CUPS FRESH RASPBERRIES
3/4 CUP HONEY-ROASTED CASHEWS	1 CUP CRUMBLLED GOAT CHEESE

IN BOWL, WHISK TOGETHER VINEGAR, RASPBERRY JAM, BASIL, GARLIC, SALT & PEPPER; SLOWLY ADD THE CANOLA OIL, STIRRING CONSTANTLY, UNTIL SMOOTH. HEAT GRILL TO MEDIUM-HIGH HEAT. PLACE PEAR WEDGES ON GRILL; COVER & COOK FOR 2-4 MINUTES, TURNING ONCE, UNTIL GOLDEN. SET ASIDE. IN LARGE SALAD BOWL, TOSS THE MIXED GREENS, ONIONS, RASPBERRIES, CASHEWS & CHEESE. TOP WITH THE GRILLED PEARS; DRIZZLE WITH DESIRED AMOUNT OF DRESSING AND TOSS TO COMBINE. SERVE IMMEDIATELY WITH ANY REMAINING DRESSING ON THE SIDE! MAKES 8 SERVINGS.

NO-BAKE SNICKER CHEX BARS

<u>BARS</u>	8 CUPS RICE CHEX CEREAL	10 OZ PKG PEANUT BUTTER CHIPS
	1/4 CUP CHOPPED COCKTAIL PEANUTS	1/4 CUP BUTTER, CUT INTO TABLESPOONS
	10 OZ BAG MINI MARSHMALLOWS	1/2 CUP CARAMEL BITS
<u>TOPPING</u>	12 OZ PKG CHOCOLATE CHIPS	1/2 CUP CHOPPED SNICKER BARS
	1 CUP FINELY CHOPPED COCKTAIL PEANUTS	

SPRAY 9X13" BAKING PAN WITH COOKING SPRAY. SPRAY LARGE MIXING BOWL WITH COOKING SPRAY. IN THE BOWL, MIX TOGETHER THE CEREAL, 2/3 CUP OF THE PEANUT BUTTER CHIPS AND THE CHOPPED COCKTAIL PEANUTS. SPRAY A MICROWAVABLE BOWL WITH COOKING SPRAY; ADD THE BUTTER PIECES AND MARSHMALLOWS. MICROWAVE, UNCOVERED, ON HIGH 90 SECONDS TO 2 MINUTES OR UNTIL SMOOTH, STIRRING AFTER EACH MINUTE. ADD IN THE CARAMEL BITS; MICROWAVE FOR 30 SECONDS; STIR TO BLEND WELL. POUR THE HOT MARSHMALLOW MIXTURE OVER THE CEREAL; STIR UNTIL CEREAL IS WELL COATED, THEN PRESS FIRMLY INTO THE PAN. IN ANOTHER MICROWAVABLE BOWL, MICROWAVE THE CHOCOLATE CHIPS & REMAINING 1 CUP OF PEANUT BUTTER CHIPS, UNCOVERED, ON HIGH FOR 1-2 MINUTES, STIRRING EVERY 30 SECONDS, UNTIL SMOOTH. SPREAD OVER THE BARS; SPRINKLE WITH THE CHOPPED CANDY & COCKTAIL PEANUTS. LET STAND AT LEAST 2 HOURS BEFORE CUTTING. CUT INTO 6 ROWS BY 4 ROWS; STORE COVERED IN AIRTIGHT CONTAINER AT ROOM TEMPERATURE.

GRILLED SLOW COOKER RIBS

3 1/2 LBS PORK LOIN BABY BACK RIBS	1/4 CUP BROWN SUGAR
1 TSP SALT	1/2 TSP PEPPER
3 TBLS LIQUID SMOKE	2 CLOVES GARLIC, FINELY CHOPPED
1 MEDIUM ONION, SLICED	1/2 CUP COLA
1 1/2 CUPS BBQ SAUCE	

SPRAY INSIDE OF 4-5 QUART SLOW COOKER WITH COOKING SPRAY. REMOVE INNER SKIN FROM RIBS. MIX BROWN SUGAR, SALT, PEPPER, LIQUID SMOKE & GARLIC; RUB MIXTURE INTO THE RIBS. CUT RIBS INTO 4 PIECES; LAYER RIBS & ONIONS IN THE SLOW COOKER. POUR COLA OVER TOP. COVER AND COOK ON LOW 8-9 HOURS OR UNTIL TENDER. REMOVE RIBS FROM SLOW COOKER; DRAIN & DISCARD THE LIQUID. HEAT GRILL TO MEDIUM HEAT; PLACE RIBS ON GRILL, BRUSH WITH BBQ SAUCE. COVER AND GRILL 4-6 INCHES FROM HEAT FOR 15 MINUTES. THESE ARE SO YUMMY!