

COOKING WITH JAN ~ JUNE 14, 2017
RECIPES AT COBORNS & kokk.com website

SUMMER STRAWBERRIES

SUMMER LAYERED CHICKEN & STRAWBERRY SALAD



<u>SALAD</u>	7 CUPS TORN ROMAINE LETTUCE	1 CUP FETA CHEESE CRUMBLES
	1 CUP PECAN HALVES	3 CUPS FRESH STRAWBERRIES
	4 CUPS FULLY COOKED CHICKEN BREAST STRIPS (NOT BREADED)	
<u>DRESSING</u>	1/3 CUP OLIVE OR VEGETABLE OIL	2 TBLS WHITE SUGAR
	1/2 TSP SALT	3 TBLS RED WINE VINEGAR
	1 TSP DIJON MUSTARD	1 CLOVE GARLIC, CHOPPED

QUARTER THE STRAWBERRIES; IN LARGE SALAD BOWL, PLACE HALF OF THE LETTUCE. LAYER WITH THE CHICKEN, CHEESE, PECAN HALVES, REMAINING LETTUCE AND THE STRAWBERRIES. IN A 1-CUP MEASURING CUP, MIX THE DRESSING INGREDIENTS WITH A WHISK UNTIL WELL BLENDED. JUST BEFORE SERVING, POUR OVER THE SALAD. MANDARIN ORANGES AND/OR DRIED CRANBERRIES CAN BE ADDED IF DESIRED. MAKES 6 SERVINGS.

FRESH FRUIT SUMMER SALAD

1 FRESH PINEAPPLE, CUT INTO CHUNKS	2 CUPS FRESH STRAWBERRIES, SLICED
2 CUPS SEEDLESS GREEN GRAPES	2 CUPS FRESH BLUEBERRIES
1/2 CUP RASPBERRY VINAIGRETTE DRESSING	3-4 OZS FETZ CHEESE CRUMBLES
1 BUNCH LEAF LETTUCE	

IN LARGE SALAD BOWL, MIX THE PINEAPPLE CHUNKS, STRAWBERRIES, BLUEBERRIES AND GRAPES. PLACE LETTUCE LEAF/LEAVES ONTO SERVING PLATE; TOP WITH FRUIT MIXTURE. JUST BEFORE SERVING, DRIZZLE WITH DRESSING AND TOP WITH CHEESE CRUMBLES. MAKES 6 SERVINGS.

STRAWBERRY SMOOTHIE

2 CUPS FRESH STRAWBERRIES, SLICED	2 CUPS ORANGE OR PINEAPPLE JUICE
4—6 OZ CONTAINERS STRAWBERRY, KIWI OR MANGO YOGURT	
PINEAPPLE CHUNKS, STRAWBERRIES SLICES, KIWI SLICES FOR GARNISH	

IN BLENDER, PLACE THE YOGURT, STRAWBERRIES AND JUICE; COVER AND BLEND ABOUT 2 MINUTES OR UNTIL SMOOTH. POUR INTO SERVING GLASSES; GARNISH WITH THE FRUIT. MAKES 4 SERVINGS.

FRESH BERRY SLAB PIE

1 BOX PIE CRUSTS	2—6 OZ CONTAINERS PLAIN YOGURT
6 OZS CREAM CHEESE, SOFTENED	3 CUPS FRESH STRAWBERRIES, SLICED
1 1/2 CUPS FRESH BLUEBERRIES	1 1/2 CUPS FRESH RASPBERRIES
1 CUP STRAWBERRY GLAZE	

PREHEAT OVEN TO 450 DEGREES; UNROLL PIE CRUSTS AND STACK ONE ON TOP OF THE OTHER ON A LIGHTLY FLOURED SURFACE. ROLL TO 17X12" RECTANGLE; PLACE INTO 15X10" JELLY ROLL PAN, BEING SURE TO PRESS INTO CORNERS. FOLD EXTRA CRUST UNDER, EVEN WITH EDGES OF PAN; CRIMP THE EDGES. PRICK BOTTOM AND SIDES OF CRUST WITH FORK. BAKE 10-12 MINUTES OR UNTIL CRUST IS GOLDEN BROWN. COOL COMPLETELY ON COOLING RACK. IN MEDIUM BOWL, BEAT YOGURT AND THE CREAM CHEESE WITH ELECTRIC MIXER ON MEDIUM SPEED UNTIL SMOOTH. SPOON INTO COOLED BAKED CRUST; REFRIGERATE 1 HOUR OR UNTIL SET. IN LARGE BOWL, TOSS THE BERRIES WITH THE STRAWBERRY GLAZE. SPOON BERRY MIXTURE OVER THE CREAM CHEESE LAYER; STORE IN THE REFRIGERATOR. MAKES 24 SERVINGS.

STRAWBERRY FREEZER JAM

4 CUPS FRESH STRAWBERRIES, HALVED	4 CUPS WHITE SUGAR
3/4 CUP WATER	1 PKG POWDERED FRUIT PECTIN

PLACE STRAWBERRY HALVES INTO FOOD PROCESSOR OR BLENDER UNTIL SLIGHTLY CHUNKY (**NOT PUREED**) TO MAKE 2 CUPS CRUSHED STRAWBERRIES. MIX THE BERRIES AND SUGAR IN LARGE BOWL; LET STAND AT ROOM TEMPERATURE FOR 10-12 MINUTES, STIRRING A COUPLE OF TIMES. MIX THE WATER AND THE PECTIN IN SAUCEPAN; HEAT TO BOILING, STIRRING CONSTANTLY. BOIL AND STIR FOR 1 MINUTE; POUR OVER THE STRAWBERRIES AND STIR CONSTANTLY FOR 3 MINUTES. IMMEDIATELY SPOON INTO FREEZER CONTAINERS, LEAVING 1/2" HEADSPACE; WIPE RIMS & SEAL. LET STAND AT ROOM TEMPERATURE ABOUT 24 HOURS OR UNTIL SET. STORE IN FREEZER UP TO 6 MONTHS OR IN THE REFRIGERATOR UP TO 3 WEEKS. THAW FROZEN JARS AND STIR BEFORE SERVING. IS DELICIOUS ON TOAST AND AS AN ICE CREAM TOPPING.