



# COOKING WITH JAN ~ JUNE 21, 2017

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### SUMMER CELEBRATIONS

#### BBQ BACON CHEESEBURGER MEATBALLS

Happy 4th of July!

|                               |                                |
|-------------------------------|--------------------------------|
| 1 LB HAMBURGER                | 2 SLICES BACON, CHOPPED        |
| 1/2 CUP CRISPY BREAD CRUMBS   | 1/2 CUP ONIONS, FINELY CHOPPED |
| 1/4 CUP MILK                  | 1 EGG, SLIGHTLY BEATEN         |
| 1 TBLS HONEY                  | 1 TBLS STEAK SEASONING         |
| 1 TSP SALT                    | 18 OZ BOTTLE BBQ SAUCE         |
| 24 CUBES SHARP CHEDDAR CHEESE | 24 DILL PICKLE SLICES          |

SPRAY LARGE SLOW COOKER WITH COOKING SPRAY. IN LARGE BOWL, MIX TOGETHER THE BACON, HAMBURGER, BREAD CRUMBS, ONIONS, MILK, EGG, HONEY, SEASONING & SALT. SHAPE INTO 24 MEATBALLS; PLACE ONE CUBE OF CHEESE INTO CENTER OF EACH, SEAL COMPLETELY. ADD THE MEATBALLS TO THE SLOW COOKER; ADD BBQ SAUCE AND TOSS TO COAT. COVER; COOK ON LOW HEAT FOR 3-4 HOURS OR UNTIL THE MEATBALLS ARE THOROUGHLY COOKED; STIR. PLACE THE PICKLE SLICES ONTO COCKTAIL PICKS; ADD A MEATBALL TO EACH. SERVE; MAKES 12 SERVINGS.

#### ANTIPASTO CURLY PASTA SALAD

|   |                                 |
|---|---------------------------------|
| 2 BOXES SUDDENLY SALAD CLASSIC PASTA SALAD MIX    | 6 TBLS COLD WATER               |
| 4 TBLS VEGETABLE OIL                              | 2 TSPS DIJON MUSTARD            |
| 2 CUPS CUBED SALAMI                               | 2 CUPS PROVOLONE CHEESE, CUBED  |
| 1 CUP RED ONIONS, FINELY CHOPPED                  | 2—6 OZ CANS PITTED BLACK OLIVES |
| 2—4 OZ JARS SLICED PIMIENTOS, CHOPPED             | 1 CUP SHREDDED PARMESAN CHEESE  |
| 2—7.5 OZ JARS MARINATED ARTICHOKE HEARTS, CHOPPED |                                 |

DRAIN THE OLIVES, PIMIENTOS & ARTICHOKE HEARTS BEFORE CHOPPING THEM. EMPTY PASTA MIXES INTO LARGE SAUCEPAN 2/3 FULL OF BOILING WATER. GENTLY BOIL, UNCOVERED, FOR 12-15 MINUTES, STIRRING OCCASIONALLY. IN LARGE BOWL, MIX TOGETHER THE SEASONING MIXES, WATER, OIL AND MUSTARD. ADD THE REMAINING INGREDIENTS **EXCEPT** THE PARMESAN CHEESE; TOSS TO COMBINE. DRAIN THE PASTA AND RINSE WITH COLD WATER; SHAKE TO DRAIN WELL. ADD THE PASTA TO THE SALAD MIXTURE AND STIR TO MIX WELL. SPRINKLE WITH THE PARMESAN CHEESE; SERVE IMMEDIATELY OR COVER AND PLACE IN REFRIGERATOR UNTIL SERVING TIME. MAKES 12 SERVINGS.

#### GRILLED RASPBERRY GLAZED CHICKEN

|  |                          |
|--|--------------------------|
| 1 CUP RASPBERRY JAM                        | 2 TBLS DIJON MUSTARD     |
| 12 BONELESS SKINLESS CHICKEN BREAST HALVES | 3 CUPS FRESH RASPBERRIES |

BRUSH GRILL RACK WITH VEGETABLE OIL; HEAT FOR DIRECT HEAT. MIX THE RASPBERRY JAM AND THE MUSTARD. COVER AND GRILL CHICKEN 4-5 INCHES FROM HEAT FOR 15-20 MINUTES, BRUSHING OFTEN WITH THE JAM MIXTURE AND TURNING ONCE. COOK UNTIL THE JUICE OF THE CHICKEN IS NOT LONGER PINK. DISCARD ANY REMAINING JAM MIXTURE. SERVE THE CHICKEN TOPPED WITH THE FRESH FRUIT; ADD A GREEN SALAD & POTATO FOR EASY MEAL. MAKES 12 SERVINGS.

#### TWIX COOKIE BARS

|                                 |                                  |
|---------------------------------|----------------------------------|
| 1 ROLL SUGAR COOKIES            | 1/4 CUP FLOUR                    |
| 1—11 OZ BAG CARAMELS, UNWRAPPED | 1/3 CUP HEAVY WHIPPING CREAM     |
| 1 1/2 CUPS MILK CHOCOLATE CHIPS | 1+ CUP TWIX COOKIE BARS, CHOPPED |

PREHEAT OVEN TO 350 DEGREES; LINE 9X13 BAKING PAN WITH FOIL, LEAVING EXTRA HANGING OVER SIDES. SPRAY THE BOTTOM OF THE PAN WITH COOKING SPRAY. IN MEDIUM SIZE BOWL, CRUMBLE THE COOKIE DOUGH; MIX IN FLOUR UNTIL WELL COMBINED. PRESS THE DOUGH ONTO THE BOTTOM OF THE PAN; BAKE 20 MINUTES, THEN COOL 5-6 MINUTES ON COOLING RACK. IN SAUCEPAN, HEAT THE CARAMELS AND THE CREAM, STIRRING CONSTANTLY, UNTIL CARAMELS ARE MELTED. REMOVE FROM HEAT; SPREAD OVER THE WARM COOKIE BASE. BAKE FOR ANOTHER 5 MINUTES; COOL ON THE COOLING RACK. SPRINKLE THE CHOCOLATE CHIPS OVER THE TOP, LET STAND 2-3 MINUTES. SPREAD THE MELTED CHIPS EVENLY OVER THE FILLING; COOL FOR 30 MINUTES THEN SPRINKLE WITH THE TWIX COOKIE BAR PIECES. REFRIGERATE THE BARS UNTIL THE CHOCOLATE IS FIRM, ABOUT 1 HOUR. REMOVE FROM PAN; CUT INTO 4 ROWS BY 3 ROWS. CUT EACH BAR IN HALF DIAGONALLY FOR TOTAL OF 24 TRIANGLE-SHAPED BARS.

