

COOKING WITH JAN

JUNE 27, 2018 ~ Recipes at Coborns & kokk.com

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

BROCCOLI PASTA SALAD

1 CUP MAYONNAISE
2 TBLS CIDER VINEGAR
1/2 CUP **EACH** RAISINS & SUNFLOWER NUTS
1 BOX SUDDENLY SALAD RANCH & BACON PASTA SALAD MIX
2 TBLS WHITE SUGAR
4 CUPS FRESH BROCCOLI FLORETS
1/4 CUP CHOPPED RED ONION

EMPTY PASTA MIX INTO 3-QUART CASSEROLE 2/3 FULL OF BOILING WATER; BOIL, UNCOVERED, 12 MINUTES, STIRRING OCCASIONALLY. DRAIN PASTA; RINSE WITH COLD WATER, THEN SHAKE TO DRAIN WELL. IN LARGE SALAD BOWL, MIX TOGETHER THE SEASONING MIX, MAYONNAISE, SUGAR & VINEGAR. ADD IN THE PASTA, BROCCOLI, ONIONS, RAISINS & SUNFLOWER NUTS; SERVE IMMEDIATELY OR REFRIGERATE UNTIL SERVING TIME. MAKES 8 SERVINGS!

GRILLED CHICKEN FAJITAS

1/4 CUP LIME JUICE
1 TSP CHILI POWDER
8 FLOUR TORTILLAS (8" IN DIAMETER)
1 LB BONELESS, SKINLESS CHICKEN BREAST HALVES, CUT INTO 4X1/4" STRIPS
1 TBLS VEGETABLE OIL
1 ONION, CUT INTO 1/4" SLICES
1 CUP **EACH** SALSA & GUACAMOLE

MIX LIME JUICE, OIL & CHILI POWDER IN SHALLOW GLASS BOWL OR HEAVY-DUTY RESEALABLE PLASTIC FOOD STORAGE BAG. ADD CHICKEN & ONIONS; TURN TO COAT WITH THE MARINADE. COVER BOWL OR SEAL BAG AND REFRIGERATE AT LEAST 1 HOUR BUT NO LONGER THAN 24 HOURS. BRUSH GRILL RACK WITH OIL; HEAT GRILL FOR DIRECT HEAT. REMOVE CHICKEN & ONIONS FROM MARINADE, SET THE MARINADE ASIDE. COVER AND GRILL THE CHICKEN & ONIONS 4-6" FROM HEAT FOR 8-10 MINUTES, BRUSHING FREQUENTLY WITH THE MARINADE. TURN THE CHICKEN AT LEAST ONCE; COOK UNTIL NO LONGER PINK IN THE CENTER. DISCARD ANY MARINADE THAT REMAINS. DIVIDE CHICKEN & ONIONS AMONG THE TORTILLAS, PLACING IN CENTER. FOLD ONE END OF TORTILLA UP ABOUT 1" OVER THE CHICKEN MIXTURE; FOLD RIGHT & LEFT SIDES OVER THE FOLDED END, OVERLAPPING. FOLD REMAINING END DOWN; TOP WITH THE SALSA & GUACAMOLE. SERVE THE FAJITAS WARM, 4 SERVINGS, 2 PER PERSON.

BACON JALAPENO TURKEY ROLL-UPS

8 OZ CREAM CHEESE, SOFTENED
1/4 TSP CAYENNE PEPPER
4—10" SPINACH FLAVORED TORTILLAS
9 OZS THINLY SLICED DELI TURKEY
1 TSP **EACH** CUMIN & CORIANDER
1/2 CUP CHOPPED COOKED BACON
2 TBLS PICKLED JALAPENO SLICES
8 MOZZARELLA CHEESE STICKS

IN MIXING BOWL, MIX CREAM CHEESE, CUMIN, CORIANDER & CAYENNE PEPPER. DIVIDE MIXTURE AMONG TORTILLAS, SPREADING TO EDGES OF TORTILLAS. TOP WITH BACON & JALAPENOS, THEN SLICES OF DELI TURKEY. PLACE 2 CHEESE STICKS AT ONE EDGE OF EACH TORTILLA, END TO END. ROLL UP VERY TIGHTLY, COVER WITH PLASTIC WRAP. REFRIGERATE AT LEAST 2 HOURS BUT NO LONGER THAN 24 HOURS. TO SERVE, CUT EACH ROLL INTO 6—1/2" SLICES. MAKES 24 SERVINGS, PERFECT FOR APPETIZER OR WITH A SALAD.

NO-BAKE FRUITY CHEESECAKE PIE

PIE 3/4 CUP COLD MILK
8 OZS CREAM CHEESE, SOFTENED
6 OZ CHOCOLATE GRAHAM CRACKER CRUST
24 REGULAR MARSHMALLOWS
2 TBLS ORANGE FLAVORED LIQUEUR
TOPPING 2 KIWI, PEELED, QUARTERED & SLICED
2 TBLS POWDERED SUGAR
1 1/2 CUPS FRESH RASPBERRIES

IN SAUCEPAN, HEAT MILK OVER MEDIUM HIGH HEAT UNTIL STEAMING. ADD MARSHMALLOWS; REMOVE FROM HEAT. LET STAND 15 MINUTES TO SOFTEN THE MARSHMALLOWS, STIRRING SEVERAL TIMES UNTIL SMOOTH. IN MIXING BOWL, BEAT CREAM CHEESE ON MEDIUM SPEED UNTIL FLUFFY. BEAT IN THE MARSHMALLOW MIXTURE AND THE LIQUEUR; POUR INTO THE CRUMB CRUST AND REFRIGERATE UNTIL SET, ABOUT 2 HOURS. IN ANOTHER BOWL, GENTLY COMBINE THE KIWI & RASPBERRIES; REFRIGERATE UNTIL SERVING TIME. TO SERVE, CUT PIE INTO WEDGES; PLACE ON DESSERT PLATES. SPOON FRUIT OVER TOP, THEN SPRINKLE WITH THE POWDERED SUGAR. STORE ANY LEFTOVER PIE IN REFRIGERATOR. MAKES 8 SERVINGS.

FIRECRACKER PUNCH

2/3 CUP RED CINNAMON CANDIES
6 OZ CAN FROZEN LEMONADE, THAWED
1 LITER BOTTLE GINGER ALE
4 CUPS WATER
1/3 CUP FROZER ORANGE JUICE, THAWED
6 ORANGE SLICES, CUT IN HALF

IN SAUCEPAN, COOK CINNAMON CANDIES & 1 CUP WATER OVER MEDIUM HIGH HEAT, STIRRING FREQUENTLY, UNTIL CANDIES ARE MELTED; REMOVE FROM HEAT. COOL COMPLETELY, ABOUT 30 MINUTES. IN LARGE PUNCH BOWL, COMBINE CANDY MIXTURE, REMAINING 3 CUPS OF WATER, THE LEMONADE & ORANGE JUICE. STIR UNTIL WELL MIXED THEN REFRIGERATE. JUST BEFORE SERVING, ADD GINGER ALE; GARNISH WITH ORANGE SLICES. MAKES 12 SERVINGS!