



# COOKING WITH JAN ~ JUNE 28, 2017 RECIPES AT COBORNS & kokk.com website

## SUMMER CELEBRATIONS

Happy 4th of July!

### SALSA GUACAMOLE

#### SALSA

1/4 CUP CHOPPED ONIONS	1/4 TSP KOSHER OR SEA SALT
1 CLOVE GARLIC, CHOPPED	2 TBLS CILANTRO, CHOPPED
14 OZ CAN FIRE ROASTED DICED TOMATOES, WELL DRAINED	
1 SMALL FRESH JALAPENO CHILE, SEEDED, FINELY CHOPPED	

#### GUACAMOLE

2 TBLS FRESH LIME JUICE	1/4 TSP KOSHER OR SEA SALT
1/2 TSP RED PEPPER SAUCE	1 CLOVE GARLIC, FINELY CHOPPED
3 RIPE, LARGE AVOCADOS, PITTED & PEELED	

IN MEDIUM BOWL, MIX ALL THE SALSA INGREDIENTS. IN ANOTHER BOWL, PLACE AVOCADOS AND COARSELY MASH; ADD THE REMAINING GUACAMOLE INGREDIENTS. SPOON THE GUACAMOLE INTO A SHALLOW SERVING BOWL; TOP WITH THE SALSA. SERVE WITH TORTILLA CHIPS AS DESIRED.

### RED, WHITE & BLUEBERRY PASTA SALAD

2 BOXES SUDDENLY SALAD CLASSIC PASTA MIX	WATER & OIL FOR SALAD MIX
2 CUPS DICED RED BELL PEPPERS	2 CUPS BLUEBERRIES
2/3 CUP CRUMBLLED FETA CHEESE	

MAKE PASTA SALAD AS DIRECTED ON BOXES. STIR IN BELL PEPPERS AND BLUEBERRIES; SPRINKLE WITH THE CHEESE. REFRIGERATE FOR AT LEAST 30 MINUTES BEFORE SERVING. COVER & REFRIGERATE ANY REMAINING SALAD. MAKES APPROXIMATELY 12 SERVINGS.

### GRILLED HONEY-BBQ PORK FOIL PACKS

1 CUP BBQ SAUCE	1/2 CUP HONEY
4 TSPS CUMIN	2 CUPS BABY CARROTS, HALVED LENGTHWISE
4 LG EARS CORN, EACH CUT INTO 6 PIECES	2 TSPS SALT
4 CUPS REFRIGERATED COOKED NEW POTATO WEDGES	
8 PORK BONELESS RIB OR LOIN CHOPS (3/4-1" THICK)	

PREHEAT GRILL FOR DIRECT HEAT. SPRAY HALF OF ONE SIDE OF 8 SHEETS OF HEAVY DUTY FOIL WITH COOKING SPRAY. MIX THE BBQ SAUCE, HONEY & CUMIN IN BOWL. PLACE 1 CHOP, 3 PIECES OF CORN, 1/4 CUP CARROTS & 1/2 CUP POTATOE WEDGES IN CENTER OF EACH SPRAYED FOIL SHEET; SPRINKLE WITH 1/4 TSP SALT. SPOON 3 TBLS SAUCE MIXTURE OVER MEAT & VEGGIES. FOLD FOIL OVER MEAT & VEGGIES SO EDGES MEET; SEAL, MAKING A TIGHT 1/2" FOLD. SEAL AGAIN, ALLOWING SPACE ON SIDES FOR CIRCULATION & EXPANSION. GRILL PACKETS 4-6" FROM MEDIUM HEAT FOR 15-20 MINUTES, TURNING ONCE, UNTIL MEAT IS SLIGHTLY PINK IN CENTER OR UNTIL COOKED TO DESIRED DONENESS. PLACE THE PACKETS ON SERVING PLATES; CUT LARGE X ACROSS TOP, FOLD BACK FOIL & ENJOY!

### COOKIE DOUGH CANDY BARS

1 PKG CHOCOLATE CHIP COOKIE MIX	1/3 CUP BUTTER, SOFTENED
1 EGG	1/2 CUP SWEETENED CONDENSED MILK
1 CUP FINELY CHOPPED SNICKER CANDY BARS	1/2 PLUS + 2 TBLS M & M CANDIES

PREHEAT OVEN TO 350 DEGREES; SPRAY 8" SQUARE PAN WITH COOKING SPRAY. IN LARGE BOWL, MIX COOKIE MIX, BUTTER & EGG UNTIL SOFT DOUGH FORMS. PRESS 2/3 OF THE DOUGH INTO THE BOTTOM OF THE PAN; BAKE 15 MINUTES, REMOVE FROM OVEN. DRIZZLE THE CONDENSED MILK OVER THE COOKIE BASE. SPRINKLE WITH THE SNICKER PIECES AND 1/2 CUP OF THE M & Ms. CRUMBLE CHUNKS OF THE REMAINING COOKIE DOUGH OVER THE CANDY; SPRINKLE WITH REMAINING 2 TBLS OF THE M & Ms. BAKE ANOTHER 23-28 MINUTES OR UNTIL TOP IS GOLDEN BROWN. COOL COMPLETELY, AT LEAST 3 HOURS. CUT INTO 4 ROWS BY 4 ROWS FOR 16 SERVINGS.

### EASY APPLE COLESLAW

6 CUPS CHOPPED CABBAGE	4 GREEN ONIONS, FINELY CHOPPED
2 UNPEELED RED APPLES, CORED & CHOPPED	2/3 CUP MAYONNAISE
2 UNPEELED GRANNY SMITHS, CORED & CHOPPED	2/3 CUP BROWN SUGAR
2 CARROTS, GRATED	2 TBLS LEMON JUICE (OR TO TASTE)
1 CUP FINELY CHOPPED RED BELL PEPPER	CHOPPED PECANS (OPTIONAL)

IN LARGE SALAD BOWL, COMBINE THE CABBAGE, APPLES, CARROTS, PEPPERS & GREEN ONIONS. IN A SMALLER BOWL, MIX TOGETHER THE MAYONNAISE, BROWN SUGAR AND LEMON JUICE. POUR THE DRESSING OVER THE SALAD. TOP WITH THE CHOPPED PECANS. MAKES 12 SERVINGS.