



COOKING WITH JAN

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TIME FOR "IT'S TO HOT TO COOK"

EASY CHICKEN ON THE GRILL

4 SKINLESS, BONELESS CHICKEN BREAST HALVES
1 CUP ITALIAN STYLE DRESSING
1 ZUCCHINI

1 RED BELL PEPPER
1 GREEN BELL PEPPER

PLACE THE WASHED CHICKEN BREASTS IN A LARGE RE-SEALABLE PLASTIC BAG; ADD THE DRESSING AND CLOSE BAG TIGHTLY. LET MARINATE FOR AT LEAST 30 MINUTES BUT LONGER IF POSSIBLE; BEST WOULD BE TO PLACE IN REFRIGERATOR & MARINATE OVERNIGHT. CUT THE PEPPERS INTO BIG CHUNKS; CUT ZUCCHINI INTO BIG SLICES. PUT VEGGIES INTO ANOTHER RE-SEALABLE BAG AND COAT WITH LEFTOVER DRESSING. GRILL CHICKEN & VEGGIES OVER MEDIUM HEAT; GRILL TO DESIRED DONENESS. MAKES 4 SERVINGS.

SWEET & CRUNCHY SUMMER SALAD

2—3 OZ PKGS CHICKEN FLAVORED RAMEN NOODLES
1/2 CUP WHITE SUGAR
16 OZ PKG SHREDDED COLESLAW MIX
11 OZ CAN MANDARIN ORANGES, DRAINED & SLICED
1/2 CUP SUNFLOWER SEEDS

1/2 CUP VEGETABLE OIL
1/3 CUP WHITE WINE VINEGAR
8 OZ CAN WATER CHESTNUTS
1 BUNCH GREEN ONIONS
1/2 CUP CASHEWS

PLACE NOODLES IN BOWL OF WARM WATER AND SOAK FOR 15 MINUTES TO SOFTEN. WHISK TOGETHER THE OIL, SUGAR, VINEGAR AND SEASONING PACKETS. DRAIN THE NOODLES; COMBINE IN LARGE BOWL WITH THE COLESLAW, ORANGES, WATER CHESTNUTS AND SUNFLOWER SEEDS. CHOP THE GREEN ONIONS; ADD TO THE SALAD. POUR DRESSING OVER TOP AND TOSS TO COAT EVENLY; REFRIGERATE FOR 2-4 HOURS. JUST BEFORE SERVING, ADD THE CASHEWS; SALTED PEANUTS MAY BE SUBSTITUTED IF DESIRED.

SIRLOIN BURGERS WITH BLU CHEESE

2 LBS GROUND BEEF SIRLOIN
1 OZ PKG DRY RANCH SALAD DRESSING MIX

1 RED ONION, DICED
4 OZS CRUMBLED BLU CHEESE

PREHEAT AN OUTDOOR GRILL TO MEDIUM-HIGH HEAT; LIGHTLY OIL THE GRATE. LIGHTLY MIX TOGETHER THE SIRLOIN, ONION, DRESSING AND BLU CHEESE IN A BOWL; FORM INTO 6 PATTIES. GRILL THE BURGERS ABOUT 5 MINUTES PER SIDE ON GRILL UNTIL WELL DONE OR TO DESIRED DONENESS. MAKES 6 SERVINGS.

GRILLED PINEAPPLE

1 CUP BROWN SUGAR
1 PINEAPPLE, PEELED, CORED & CUT INTO 6 WEDGES

2-3 TSPS CINNAMON

PREHEAT OUTDOOR GRILL TO MEDIUM-HIGH HEAT; LIGHTLY OIL THE GRATE. WHISK THE BROWN SUGAR AND CINNAMON TOGETHER; POUR INTO LARGE RE-SEALABLE PLASTIC BAG. PLACE PINEAPPLE WEDGES INTO THE BAG AND SHAKE UNTIL WELL COATED. GRILL THE PINEAPPLE UNTIL HEATED THROUGH, ABOUT 3-5 MINUTES PER SIDE. SERVE AS IS OR CUT WEDGES INTO SMALLER PIECES AND ADD TO GREEN SALAD. SERVE WITH A SCOOP (OR 2) OF VANILLA ICE CREAM AS A DESSERT.

BLT PASTA SALAD

16 OZ PKG SEASHELL PASTA
1 1/2 CUPS RANCH STYLE SALAD DRESSING
2 TOMATOES, CHOPPED

1 LB SLICED BACON
1 SMALL ONION, CHOPPED

BRING LARGE POT OF LIGHTLY SALTED WATER TO A BOIL; ADD THE PASTA AND COOK UNTIL TENDER, ABOUT 8 MINUTES. DRAIN; RINSE UNDER COLD WATER TO COOL. MEANWHILE, COOK THE BACON IN DEEP SKILLET UNTIL BROWNED AND CRISP. REMOVE FROM SKILLET; DRAIN ON PAPER TOWELS. IN A LARGE BOWL, MIX TOGETHER THE RANCH DRESSING, ONION AND TOMATOES; STIR IN THE COOLED PASTA. (THE PASTA WILL ABSORB SOME OF THE DRESSING). COVER & REFRIGERATE FOR SEVERAL HOURS OR OVERNIGHT; CRUMBLE THE BACON OVER TOP JUST BEFORE SERVING. CHOPPED GREEN ONIONS AND/OR CHOPPED CELERY CAN BE ADDED TO THE SALAD IF DESIRED.

NO-BAKE LEMON ICEBOX PIE

1—9" GRAHAM CRACKER PIE CRUST
14 OZ CAN SWEETENED CONDENSED MILK
1 TBLS GRATE LEMON PEEL

8 OZS CREAM CHEESE, SOFTENED
1/2 CUP FRESH LEMON JUICE

IN LARGE BOWL, MIX TOGETHER THE CREAM CHEESE, CONDENSED MILK, LEMON JUICE & LEMON PEEL; BEAT UNTIL SMOOTH. SPREAD EVENLY INTO THE PIE CRUST; REFRIGERATE AT LEAST 4 HOURS BUT NO LONGER THAN 8 HOURS. SERVE WITH A DOLLOP OF COOL WHIP, IF DESIRED. MAKES 8 SERVINGS.