

# COOKING WITH JAN

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## TIME TO CELEBRATE EASTER

### SPRING RASPBERRY SALAD

1/4 CUP CHOPPED WALNUTS  
1 BAG TORN MIXED SALAD GREENS  
1/2 CUP RED ONIONS, THINLY SLICED  
1/3 CUP BALSAMIC VINAIGRETTE

2 TBLS WHITE SUGAR  
2 1/2 CUPS FRESH RASPBERRIES  
1/2 CUP CHOPPED DATES  
2 OZS GOAT CHEESE, CRUMBLD

IN 8" NONSTICK SKILLET, COOK WALNUTS & SUGAR OVER LOW HEAT FOR 10 MINUTES, STIRRING CONSTANTLY, UNTIL SUGAR IS MELTED AND WALNUTS ARE COATED; COOL & BREAK APART. IN LARGE MIXING BOWL, COMBINE SALAD GREENS, RASPBERRIES, ONIONS & DATES. JUST BEFORE SERVING, POUR VINAIGRETTE DRESSING OVER SALAD; TOSS GENTLY TO COAT. TOP WITH THE GOAT CHEESE AND CANDIED WALNUTS. MAKES 8 SERVINGS.

### SLOW COOKER MAPLE-BROWN SUGAR HAM

5-6 LB COOKED BONELESS HAM  
1/2 CUP REAL MAPLE SYRUP  
PINEAPPLE RINGS

1/2 CUP HONEY DIJON MUSTARD  
1/2 CUP PACKED BROWN SUGAR

SPRAY 6-7 QUART OVAL SLOW COOKER WITH COOKING SPRAY. MAKE CUTS ABOUT 1" APART AND 1/4" DEEP IN A DIAMOND PATTERN IN TOP OF HAM; PLACE HAM INTO THE SLOW COOKER. IN A SMALL BOWL, WHISK TOGETHER THE MUSTARD, SYRUP & BROWN SUGAR UNTIL WELL BLENDED; POUR OVER TOP OF THE HAM. COVER; COOK ON LOW HEAT FOR 3-4 HOURS OR UNTIL MEAT THERMOMETER INSERTED INTO HAM READS 140 DEGREES. REMOVE HAM FROM SLOW COOKER; COVER LOOSELY WITH FOIL AND LET STAND 10-15 MINUTES. STRAIN THE COOKING JUICES OFF; SLICE HAM & PUT ONTO YOUR SERVING PLATTER & POUR THE JUICES OVER THE TOP. PLACE THE PINEAPPLE RINGS ONTO THE HAM SLICES; SPRINKLE LIGHTLY WITH BROWN SUGAR. BROIL FOR 4-5 MINUTES TO CARAMELIZE THE PINEAPPLE RINGS. BE SURE TO WATCH SO THE SUGAR DOESN'T BURN. MAKES 12 SERVINGS.

### ASPARAGUS & PROSCIUTTO TART

1 BOX REFRIGERATED PIE CRUST  
1 TBLS OLIVE OIL  
2 CUPS SHREDDED MOZZARELLA CHEESE  
1/2 CUP PLUS 3 TBLS SHREDDED PARMESAN  
1 CLOVE GARLIC, FINELY CHOPPED  
1-3 OZ PKG THINLY SLICE PROSCIUTTO  
1 TBLS WATER

1 LB FRESH ASPARAGUS, TRIMMED  
1/2 TSP **EACH** SALT & PEPPER  
4 OZS CREAM CHEESE, SOFTENED  
1/2 CUP SOUR CREAM  
1 EGG  
1 EGG YOLK

PREHEAT OVEN TO 450 DEGREES. ON LIGHTLY FLOURED SURFACE, UNROLL SOFTENED PIE CRUSTS; STACK ON TOP OF EACH OTHER. ROLL TO 17X12" RECTANGLE & PLACE ON UNGREASED 18X13" BAKING PAN. IN LARGE BOWL, TOSS ASPARAGUS IN THE OLIVE OIL, 1/4 TSP OF THE SALT & PEPPER; SET ASIDE. IN MEDIUM BOWL, STIR TOGETHER MOZZARELLA CHEESE, CREAM CHEESE, 1/2 CUP OF THE PARMESAN CHEESE, THE SOUR CREAM, GARLIC, EGG, REMAINING SALT & PEPPER. SPREAD THE CHEESE MIXTURE EVENLY ONTO PIE CRUST, LEAVING 1/2" BORDER AROUND THE EDGE. CUT THE PROSCIUTTO INTO 1/2" STRIPS; ARRANGE ON TOP OF THE CHEESE MIXTURE. ARRANGE THE ASPARAGUS, ALTERNATING TIPS TO BOTTOMS, ON TOP OF THE PROSCIUTTO. FOLD EDGE OF PIE CRUST OVER ALL THE FILLING, LEAVING THE ASPARAGUS UNCOVERED. IN ANOTHER BOWL, WHISK THE EGG YOLK AND WATER; BRUSH EDGES WITH THE EGG YOLK MIXTURE, THEN SPRINKLE WITH THE REMAINING 3 TBLS OF PARMESAN CHEESE. BAKE 19-24 MINUTES OR UNTIL EDGES ARE GOLDEN BROWN AND THE ASPARAGUS IS TENDER. COOL 15 MINUTES ON PAN ON A COOLING RACK. MAKES 8 SERVINGS.

### KEY LIME COCONUT ANGEL CAKE

1 BOX ANGEL FOOD CAKE MIX  
14 OZ CAN **SWEETENED** CONDENSED MILK  
1 TSP GRATED LIME PEEL  
1 CUP FLAKED COCONUT

1 1/4 CUPS COLD WATER  
1/3 CUP KEY LIME JUICE  
12 OZ COOL WHIP, THAWED  
SLICED STRAWBERRIES (OPTIONAL)

MAKE CAKE AS DIRECTED ON BOX, USING COLD WATER; BAKE & COOL COMPLETELY. CUT THE CAKE HORIZONTALLY INTO 3 LAYERS. PLACE BOTTOM LAYER, CUT SIDE UP, ON SERVING PLATE. IN A LARGE BOWL, BEAT THE MILK, KEY LIME JUICE (REGULAR LIME JUICE MAY BE USED), AND THE LIME PEEL WITH WHISK UNTIL SMOOTH & THICKENED; FOLD IN THE COOL WHIP. SPREAD 1 CUP OF THE LIME MIXTURE EVENLY OVER TOP OF 1ST LAYER; PLACE 2ND LAYER CAREFULLY ON TOP AND SPREAD WITH 1 CUP OF THE LIME MIXTURE. TOP WITH THE REMAINING LAYER OF CAKE; FROST TOP & SIDES OF CAKE WITH THE REMAINING LIME MIXTURE. SPRINKLE WITH THE COCONUT AND GARNISH WITH THE SLICED STRAWBERRIES. SERVE & ENJOY! MAKES 16 SERVINGS.