



COOKING WITH JAN

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TIME TO CELEBRATE EASTER

Slow-Cooker Ham with Fruit Sauce

4 1/2 LB FULLY COOKED BONELESS HAM
24 OZ JAR MANGOS, DRAINED
1 JALAPENO CHILI, SEEDED & CHOPPED
1/4 CUP CHOPPED CILANTRO

1/4 TSP BLACK PEPPER
12 OZ JAR PINEAPPLE JAM
2 TBLS WHITE WINE VINEGAR
20 OZ CAN SLICED PINEAPPLE

SPRAY INSIDE OF SLOW COOKER WITH COOKING SPRAY; PLACE HAM IN SLOW COOKER AND SPRINKLE WITH PEPPER. PLACE MANGOS, JAM, CHILI & VINEGAR IN BLENDER; COVER & BLEND ON HIGH SPEED FOR 30 SECONDS; POUR OVER HAM. COVER & COOK ON LOW HEAT FOR 6-8 HOURS. REMOVE HAM FROM SLOW COOKER; PLACE ON SERVING PLATTER & SPRINKLE WITH 1 TBLS OF THE CILANTRO. STIR THE REMAINING 3 TBLS CILANTRO AND THE PINEAPPLE SLICES INTO THE SAUCE STILL IN THE SLOW COOKER. BE SURE TO DRAIN THE PINEAPPLE SLICES & CUT INTO SIXTHS BEFORE ADDING TO THE SAUCE. SLICE THE HAM & SERVE WITH THE FRUIT SAUCE AS A DIPPING SAUCE. MAKES 12 SERVINGS. IF UNABLE TO FIND JARRED MANGOS OR PINEAPPLE JAM, SLICED PEACHES MAY BE SUBSTITUTED AND PEACH JAM.

5-CUP SPRING SALAD

11 OZ CAN MANDARIN ORANGES, DRAINED
8 OZ CAN CRUSHED PINEAPPLE, DRAINED
2 CUPS MINI MARSHMALLOWS

1 CUP FLAKED COCONUT
6 OZS SOUR CREAM

COMBINE ALL THE INGREDIENTS TOGETHER IN LARGE SALAD BOWL; STIR UNTIL WELL MIXED, THEN REFRIGERATE UNTIL CHILLED. SERVE WITH YOUR EASTER DINNER. CHOPPED PECANS CAN BE ADDED OR SUBSTITUTED FOR THE COCONUT; VANILLA YOGURT MAY BE SUBSTITUTED FOR THE SOUR CREAM!

ULTIMATE DINNER PARTY POTATOES

4 CUPS WATER
6 TBLS BUTTER, CUT INTO PIECES
2—4.7 OZ PKGS ROASTED GARLIC MASHED POTATOES
6 OZS CREAM CHEESE, CUT INTO PIECES

1 1/2 CUPS MILK
1/4 TSP BLACK PEPPER
1/2 CUP FRENCH FRIED ONIONS
1 TBLS CHOPPED PARSLEY

PREHEAT OVEN TO 375 DEGREES. IN SAUCEPAN, HEAT THE WATER, MILK AND BUTTER TO BOILING; REMOVE FROM HEAT. STIR IN THE POTATOES, CREAM CHEESE AND BLACK PEPPER; SPOON INTO AN UNGREASED 2-QUART CASSEROLE. BAKE IMMEDIATELY OR COVER & REFRIGERATE UP TO 24 HOURS. BAKE UNCOVERED FOR 20-25 MINUTES OR UNTIL HEATED THROUGH. SPRINKLE WITH THE ONIONS; BAKE 5 MINUTES LONGER OR UNTIL ONIONS ARE GOLDEN. SPRINKLE WITH THE PARSLEY. MAKES 14 SERVINGS.

ORANGE SHERBET DESSERT

2—6 OZ PKGS ORANGE JELLO
1 QUART ORANGE SHERBET
2—11 OZ CANS MANDARIN ORANGES

4 CUPS BOILING WATER
3 BANANAS, SLICED

COMBINE THE JELLO & THE BOILING WATER; STIR UNTIL DISSOLVED, THEN ADD THE SHERBET AND THE FRUIT. MIX WELL; POUR INTO A 9X13 GLASS BAKING DISH, CHILL UNTIL SET. SERVE COLD.

EASTER MONDAY MAC, CHEESE & HAM PIE

3 CUPS SHREDDED CHEDDAR CHEESE
1 CUP UNCOOKED MACARONI
2 EGGS
1/4 TSP SALT

1 CUP CUBED COOKED HAM
2 1/4 CUPS COLD MILK
1/2 CUP BISQUICK
CHOPPED PARSLEY

PREHEAT OVEN TO 400 DEGREES; SPRAY 9 1/2-10" DEEP DISH GLASS PIE PLATE WITH COOKING SPRAY. IN LARGE BOWL, MIX 2 CUPS OF THE CHEESE, THE CUBED HAM AND UNCOOKED MACARONI; SPREAD INTO THE PIE PLATE. IN BLENDER; PLACE MILK AND EGGS; COVER & BLEND ON MEDIUM SPEED UNTIL SMOOTH. ADD THE BISQUICK MIX & SALT; BLEND UNTIL SMOOTH. POUR OVER THE MACARONI & HAM IN THE PIE PLATE. BAKE 35-40 MINUTES OR UNTIL KNIFE INSERTED INTO CENTER COMES OUT CLEAN. SPRINKLE WITH THE REMAINING CHEESE; BAKE 1-2 MINUTES LONGER OR UNTIL CHEESE IS MELTED. LET STAND BEFORE SERVING; SPRINKLE WITH PARSLEY JUST BEFORE YOU SERVE.

HAPPY EASTER FROM COOKING WITH JAN!