



# COOKING WITH JAN ~ MAY 10, 2017

WEEKLY RECIPES AT COBORNS & kokk.com ~ Graduation Reception Time

## VEGETABLE BUFFET PLATTER

### DRESSING

1 CUP MAYONNAISE  
2 TBLS CHOPPED FRESH PARSLEY  
1/2 TSP BLACK PEPPER

2/3 CUP BUTTERMILK  
1 TSP DRIED MINCED ONIONS  
2 CLOVES GARLIC, CRUSHED

### SALAD

3 CUPS SMALL BROCCOLI FLORETS  
2 RED PEPPERS, CUT INTO STRIPS  
2 ZUCCHINI, SLICED DIAGONALLY

3 CUPS SMALL CAULIFLOWER FLORETS  
2 YELLOW PEPPERS CUT INTO STRIPS  
6 CARROTS, SLICED DIAGONALLY

IN A TIGHTLY COVERED CONTAINER, SHAKE THE DRESSING INGREDIENTS UNTIL WELL BLENDED. WHEN TIME TO SERVE, ARRANGE THE VEGETABLES IN SEPARATE SECTIONS ON A SERVING PLATTER; POUR DRESSING INTO SMALL BOWL & PLACE IN CENTER. MAKES APPROXIMATELY 18-20 SERVINGS.

## PARTY FRUIT PLATTER

2 LBS SEEDLESS GREEN GRAPES, CUT INTO SMALL BUNCHES  
1 HONEYDEW MELON, PEELED & SLICED  
6 APRICOTS, PITTED & CUT IN HALF  
2 CUPS SOUR CREAM  
FRESH MINT LEAVES (OPTIONAL)

4 CUPS STRAWBERRIES  
1 CANTALOUPE, PEELED & SLICED  
4 KIWI, PEELED & SLICED  
1/2 CUP PACKED BROWN SUGAR

ARRANGE THE FRUIT ON A LARGE SERVING PLATTER. MIX THE SOUR CREAM AND BROWN SUGAR UNTIL WELL BLENDED. POUR INTO SMALL BOWL & PLACE IN CENTER OF FRUIT. MAKES 32-40 SERVINGS.

## BUFFET BREAD & SPREADS PLATTER

2—8 OZ CONTAINERS CHIVES & ONION CREAM CHEESE  
1/4 CUP DICED DRAINED ROASTED RED BELL PEPPERS  
1/4 CUP CHOPPED PIMIENTO STUFFED GREEN OLIVES

2 TBLS BASIL PESTO (FROM 7-OZ JAR)  
LEAF LETTUCE LEAVES  
1-2 LOAVES FRENCH BREAD, SLICED

DIVIDE THE CREAM CHEESE INTO 3 BOWLS; ADD RED PEPPERS INTO 1; OLIVES INTO ANOTHER; PESTO INTO A 3RD BOWL. LINE A SERVING PLATTER WITH THE LETTUCE LEAVES; MOUND THE 3 SPREADS ON THE LEAVES AND SURROUND WITH THE BREAD SLICES. RYE COCKTAIL BREAD MAY ALSO BE USED. THIS IS A TASTY TREAT TO ADD TO YOUR BUFFET TABLE. MAKES 18 SERVINGS.

## CREAMSICLE PARTY PUNCH

8 CUPS CHILLED GINGER ALE  
2 CUPS COLD MILK  
16 SCOOPS VANILLA ICE CREAM

8 CUPS CHILLED ORANGE SODA  
16 SCOOPS ORANGE SHERBET  
ORANGE SLICES IF DESIRED

MIX GINGER ALE, ORANGE SODA & MILK IN LARGE PUNCH BOWL. PLACE THE SHERBET & ICE CREAM INTO THE PUNCH BOWL & STIR TO BLEND. ORANGE SLICES CAN BE ADDED TO THE PUNCH PRIOR TO SERVING. MAKES APPROXIMATELY 16 SERVINGS DEPENDING ON SIZE OF PUNCH GLASSES.

## STRAWBERRY-ORANGE FRUIT DIP

16 OZS SOFTENED CREAM CHEESE  
1 TSP GRATED ORANGE PEEL  
ASSORTED FRUITS FOR DIPPING (KIWI, PINEAPPLE, MELONS, APPLES, ORANGES)

1/2 CUP POWDERED SUGAR  
1 CUPS CHOPPED STRAWBERRIES

IN BOWL, BEAT CREAM CHEESE, POWDERED SUGAR AND ORANGE PEEL WITH MIXER UNTIL SMOOTH. STIR IN THE CHOPPED STRAWBERRIES. PLACE DIP IN CENTER OF SERVING PLATTER AND SURROUND WITH FRUIT SLICES. MAKES APPROXIMATELY 24 SERVINGS.

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During the 2017 Performance Radio Senior Living Fair, we will have a **KUCHEN WITH JAN** contest. Bring your favorite KUCHEN to the Huron Campus Center by **10:30am on Wednesday, May 17th**. The first 15 entries will receive a certificate from the Kuchen Kitchen of Scotland! Entries will be judged at 11am with winners announced at 1pm. Prizes will include \$50 in Huron Bucks, Minnesota TWINS tickets & a \$25 Lewis Drug Gift Card. **Enter your favorite KUCHEN, May 17th, at the Senior Living Fair!**

**KUCHEN WITH JAN at the Senior Living Fair!**

