



# COOKING WITH JAN

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## TIME FOR SUMMER ENTERTAINING

### ROASTED POTATO SALAD

<b><u>DRESSING</u></b>	1/4 CUP OLIVE OIL 1 TSP DIJON MUSTARD	1/4 CUP FINELY CHOPPED SHALLOTS 1 TSP HONEY	2 TBLS FRESH LEMON JUICE 1/4 TSP <b><u>EACH</u></b> SALT & PEPPER
<b><u>SALAD</u></b>	2 LBS YUKON GOLD, CUT IN HALF 1/4 TSP PEPPER	2 TBLS OLIVE OIL 3 CUPS FRESH ASPARAGUS	1/2 TSP SALT 3 CUPS BABY ARUGULA

PREHEAT OVEN TO 450 DEGREES; SPRAY 18X13" RIMMED BAKING PAN WITH COOKING SPRAY. IN SMALL BOWL, MIX DRESSING INGREDIENTS WITH WHISK. PLACE POTATOES IN CENTER OF BAKING PAN; DRIZZLE WITH 1 TBLS OF THE OLIVE OIL. SPRINKLE WITH 1/2 TSP SALT & 1/4 TSP PEPPER; TOSS TO COAT. SPREAD IN SINGLE LAYER IN PAN, ROAST 30 MINUTES, TURNING ONCE. CUT ASPARAGUS SPEARS INTO 2" PIECES; IN BOWL, TOSS WITH THE REMAINING 1 TBLS OF OIL. REMOVE POTATOES FROM OVEN AND ARRANGE THE ASPARAGUS ON THE BAKING PAN WITH THE POTATOES. ROAST ANOTHER 5-7 MINUTES OR UNTIL THE POTATOES ARE LIGHTLY BROWNED AND ASPARAGUS IS TENDER. TRANSFER TO YOUR SERVING BOWL; ADD THE DRESSING AND TOSS TO COAT. LET STAND 15 MINUTES TO ALLOW THE VEGETABLES TO ABSORB THE DRESSING; ADD THE ARUGULA, TOSS TO COMBINE & SERVE. MAKES 6 SERVINGS!

### SLOW COOKER HAM SANDWICHES

<b><u>HAM</u></b>	1 1/2 CUPS WATER 1/4 CUP VEGETABLE OIL 1 TSP HOT SAUCE	3/4 CUP PACKED BROWN SUGAR 2 TBLS WORCESTERSHIRE SAUCE 1/2 TSP DRY MUSTARD	1/3 CUP APPLE CIDER VINEGAR 2 TBLS KETCHUP 2 LBS SHAVED DELI HAM
<b><u>SANDWICHES</u></b>	8 KAISER ROLLS, TOASTED 1 CUP ARUGULA	8 SLICES PEPPER JACK CHEESE 1/2 CUP HONEY MUSTARD OR MAYONAISE	

IN SAUCEPAN, MIX ALL THE HAM INGREDIENTS **EXCEPT** THE DELI HAM; HEAT TO BOILING. BOIL FOR 5 MINUTES, STIRRING OCCASIONALLY. PLACE THE HAM IN A SLOW COOKER; POUR BOILED LIQUID ON TOP OF THE HAM. COVER & COOK ON HIGH HEAT FOR 2 HOURS. USING A SLOTTED SPOON, TRANSFER HAM TO YOUR ROLLS; TOP IMMEDIATELY WITH A SLICE OF CHEESE & THE ARUGULA. SPREAD THE TOPS OF THE ROLLS WITH THE HONEY MUSTARD AND/OR MAYONAISE; PLACE ON TOP OF ARUGULA. SERVE SANDWICHES IMMEDIATELY WITH CHIPS AND SLICED VEGGIES SUCH AS CARROTS, CELERY, TOMATOES AND ADD YOUR FAVORITE PICKLE!!

### SPRINGTIME PASTA SALAD

<b><u>DRESSING</u></b>	1/3 CUP OLIVE OIL 1 TSP HONEY 1 LEMON, ZESTED & JUICED	2 TSP DIJON MUSTARD 1 CLOVE GARLIC, GRATED SALT & PEPPER
<b><u>PASTA</u></b>	12 OZS PASTA 1 BOX FROZEN PEAS 1 PINT GRAPE TOMATOES 1/2 CUP FRESH DILL, CHOPEPD	4 OZS ASPARAGUS, BLANCHED & SLICED 12 OZ JAR ROASTED YELLOW PEPPERS 1 SHALLOT, MINCED RICOTTA CHEESE FOR GARNISH

TO PREPARE INGREDIENTS, COOK PASTA AS DIRECTED ON PKG, THEN RUN UNDER COLD WATER; SLICE THE ASPARAGUS ON THE BIAS; CHOP THE PEPPERS & SLICE THE TOMATOES IN HALF. WHISK ALL OF THE DRESSING INGREDIENTS TOGETHER IN A SMALL BOWL, SET ASIDE. TOSS THE PREPARED PASTA WITH THE ASPARAGUS, PEAS, ROASTED PEPPERS, TOMATOES, SHALLOTS & DILL. POUR DRESSING OVER THE SALAD, TOSSING TO COAT. LET SALAD STAND FOR A SHORT WHILE BEFORE SERVING TO ALLOW FLAVORS TO BLEND. WHEN READY TO SERVE, PLACE IN SERVING BOWL & SPRINKLE RICOTTA CHEESE CHUNKS OVER THE TOP. MAKES 6-8 SERVINGS.

### PINK LEMONADE DESSERT

<b><u>CRUST</u></b>	2 CUPS BROKEN PRETZELS 1/2 CUP BUTTER, MELTED	1/4 CUP WHITE SUGAR
<b><u>FILLING</u></b>	8 OZS CREAM CHEESE, SOFTENED 2-3 DROPS RED FOOD COLORING 2—4 SERVING SIZE CHEESECAKE PUDDING	12 OZ CAN PINK LEMONADE, THAWED 8 OZS COOL WHIP, THAWED

PREHEAT OVEN TO 350 DEGREES; IN BLENDER, PLACE PRETZELS & SUGAR. COVER & PROCESS 15-20 SECONDS OR UNTIL FINELY CRUSHED. DRIZZLE BUTTER INTO BLENDER, PULSING TO MIX WELL. PRESS THE CRUST MIXTURE INTO BOTTOM OF UNGREASED 11X7" PAN; BAKE 5-8 MINUTES OR UNTIL SET & GOLDEN BROWN. COOL COMPLETELY, AT LEAST 1 HOUR. MICROWAVE SOFTENED CREAM CHEESE FOR 45-60 SECONDS UNTIL VERY SOFT; STIR UNTIL SMOOTH. IN MIXING BOWL, BEAT PUDDING MIX & THAWED LEMONADE UNTIL WELL BLENDED; ADD FOOD COLORING & CREAM CHEESE MIXTURE. WHISK UNTIL BLENDED & FLUFFY. STIR IN 2 CUPS OF THE COOL WHIP AND MIX UNTIL SMOOTH; SPREAD OVER THE PRETZEL CRUST. SPREAD THE REMAINING COOL WHIP OVER LEMONADE MIXTURE; REFRIGERATE AT LEAST 2 HOURS OR UNTIL SET. CUT DESSERT INTO SQUARES TO SERVE; MAY GARNISH WITH LEMON SLICES IF DESIRED. MAKES 12 SERVINGS!