



COOKING WITH JAN

MAY 23, 2018 ~ Recipes at Coborns & kokk.com

TIME FOR SUMMER ENTERTAINING

GINGER COLESLAW WITH GOLDEN RAISINS

1 SMALL SAVOY CABBAGE, CORED
3 TBLS MAYONNAISE
1 1/2 TSPS FINELY MINCED GARLIC
1/4 CUP GOLDEN RAISINS
SEA SALT & BLACK PEPPER

1 LG CARROT
1 TSP FINELY MINCED GINGER
1 TBLS UNSALTED BUTTER
1 TBLS SHERRY VINEGAR
WHITE SUGAR

SHRED THE CABBAGE & CUT CARROT INTO THIN SLIVERS; COMBINE IN BOWL WITH MAYONNAISE, GINGER & GARLIC, MIX WELL. HEAT THE BUTTER OVER MEDIUM HIGH HEAT; ADD RAISINS & COOK UNTIL SOFT AND GOLDEN BROWN, ABOUT 2 MINUTES. MIX THE WARMED RAISINS INTO THE SLAW; ADD THE VINEGAR AND SALT, PEPPER & SUGAR TO TASTE. COVER & REFRIGERATE UNTIL READY TO SERVE. MAKES 6 SERVINGS.

GRILLED BEEF TENDERLOIN WITH GRILLED ONIONS

1 TBLS **EACH** TOASTED CORIANDER & CUMIN SEEDS
3 LBS BEEF TENDERLOIN, TRIMMED
2 BUNCHES SPRING ONIONS, STEMS REMOVED, CUT IN 1/2
HORSERADISH

1/2 TBLS CAYENNE PEPPER
KOSHER SALT
OLIVE OIL

PREHEAT GRILL TO MEDIUM HIGH HEAT. GRIND THE SEEDS; PLACE IN BOWL WITH THE CAYENNE PEPPER. FOLD THE TAIL END OF THE BEEF UNDER TO CREATE A ROLL OF MEAT THAT IS EVEN IN THICKNESS. TIE WITH BUTCHER'S TWINE TO SECURE TIGHTLY. SEASON THE BEEF GENEROUSLY WITH THE SALT & THEN RUB WITH THE SPICE MIX. POUR OLIVE OIL OVER TOP AND "MASSAGE" INTO THE BEEF. PLACE BEEF ON THE GRILL; COOK ON ALL SIDES UNTIL IT IS VERY BROWNED & SOMEWHAT CHARRED. MOVE BEEF TO COOLER PART OF THE GRILL, SHUT GRILL COVER AND COOK TO DESIRED DONENESS, ABOUT 20-30 MINUTES OR SO FOR MEDIUM RARE. IF COOKING INDOORS, PUT MEAT INTO A PREHEATED 375 DEGREE OVEN AND ROAST TO DESIRED DONENESS, ABOUT 125 TO 130 DEGREES FOR MEDIUM RARE. REMOVE MEAT FROM THE GRILL OR OVEN TO CUTTING BOARD; LET REST FOR 10 MINUTES BEFORE SLICING. TOSS THE ONIONS WITH THE OLIVE OIL; SALT AND THEN PLACE ON THE GRILL. COOK UNTIL SOFT & CHARRED. REMOVE FROM THE GRILL; SET ASIDE. TO SERVE YOUR TENDERLOIN, REMOVE STRING; CUT INTO THIN SLICES (OR THICKNESS YOU PREFER), SERVE WITH THE GRILLED ONIONS & HORSERADISH. MAKES APPROXIMATELY 8 SERVINGS!

BAKED PARM GREEN BEAN FRIES

1 LG EGG
1/2 TSP GARLIC POWDER
8 OZS FRESH GREEN BEANS, STEM ENDS REMOVED

1/2 CUP GRATED PARMESAN
KOSHER SALT & BLACK PEPPER

PREHEAT THE OVEN TO 400 DEGREES; LINE 2 BAKING SHEETS WITH PARCHMENT PAPER. BEAT THE EGG IN A SHALLOW PAN WITH 1 TBLS WATER. IN ANOTHER DISH, MIX TOGETHER THE PARMESAN, GARLIC POWDER AND SALT & PEPPER. DIP THE GREEN BEANS FIRST IN THE EGG MIXTURE, ROLLING THEM TO FULLY COAT. USING A FORK, GENTLY TRANSFER THE BEANS TO THE CHEESE MIXTURE AND ROLL TO EVENLY COAT ON ALL SIDES WITH THE CHEESE. TRANSFER TO THE BAKING SHEETS; PLACE IN SINGLE LAYER AND NOT TOUCHING. BAKE UNTIL GOLDEN BROWN AND CRISP TENDER, ABOUT 10-15 MINUTES. MAKES 4 SERVINGS.

PEANUT BUTTER NO-BAKE CHEESECAKE

8 OZS CREAM CHEESE, SOFTENED
3/4 CUP SMOOTH PEANUT BUTTER
1/3 CUP ROUGHLY CHOPPED ROASTED PEANUTS
1 CUP HEAVY CREAM
PEANUT BUTTER CHIPS FOR GARNISH

1/3 CUP SOUR CREAM
1 CUP + 3 TBLS POWDERED SUGAR
9" GRAHAM CRACKER PIE CRUST
1/4 CUP UNSWEETENED COCOA POWDER
CHOCOLATE SPRINKLES FOR GARNISH

COMBINE THE CREAM CHEESE, SOUR CREAM, PEANUT BUTTER (AT ROOM TEMPERATURE) & 1 CUP OF THE POWDERED SUGAR; MIX, WITH MIXER, UNTIL SMOOTH & CREAMY. SPRINKLE THE CHOPPED PEANUTS AROUND THE BOTTOM OF THE PIE CRUST; SPOON THE CHEESECAKE FILLING ON TOP, SMOOTHING OUT THE TOP & SPREADING TO EDGES. PLACE PLASTIC WRAP DIRECTLY ON TOP OF CHEESECAKE; REFRIGERATE UNTIL SET, AT LEAST 3 HOURS. WHISK TOGETHER THE HEAVY CREAM, COCOA POWDER & REMAINING 3 TBLS OF THE POWDERED SUGAR; WHISK UNTIL COMPLETELY DISSOLVED. COVER WITH THE PLASTIC WRAP; REFRIGERATE WITH THE CHEESECAKE. TO ASSEMBLE, WHISK THE HEAVY CREAM & THE COCOA POWDER AGAIN UNTIL STIFF PEAKS FORM. PLACE INTO A RESEALABLE PLASTIC BAG, SQUEEZE TOWARDS ONE CORNER, CUT A SMALL OPENING. PIPE THE FROSTING IN ANY PATTERN OF YOUR CHOICE AROUND THE EDGE OF THE PIE. SPRINKLE TOP OF FROSTING WITH THE PEANUT BUTTER CHIPS AND CHOCOLATE SPRINKLES. MAKES 6-8 SERVINGS.

