



## COOKING WITH JAN

MAY 30, 2018 ~ Recipes at Coborns & kokk.com

### TIME FOR SUMMER ENTERTAINING

#### SUMMER QUINOA-TOMATO SALAD

2 CUPS COOKED QUINOA	2 LG TOMATOES, QUARTERED & CUBED
1/4 RED ONION, CHOPPED	3 TBLS FRESH BASIL, CHOPPED
2 CLOVES GARLIC, FINELY CHOPPED	1/4 CUP OLIVE OIL
3 TBLS BALSAMIC VINEGAR	SALT & BLACK PEPPER
DASH OF WHITE SUGAR	GRATED PARMESAN CHEESE

COOL COOKED QUINOA. IN MIXING BOWL, TOSS THE PREPARED VEGETABLES WITH THE OIL & VINEGAR, THEN SEASON WITH THE SALT, PEPPER & SUGAR. SPREAD THE COOLED QUINOA INTO A LARGE SERVING BOWL OR SERVING PLATTER; SPOON TOMATO SALAD OVER THE TOP. COVER; REFRIGERATE UNTIL SERVING TIME. BEFORE SERVING, SPRINKLE WITH THE CHEESE. MAKES 8 SERVINGS. SO GOOD!!

#### SUMMERTIME FRESH FRUIT SALAD

1 PINEAPPLE, CUT INTO 1" CHUNKS	2 CUPS FRESH STRAWBERRIES, SLICED
2 CUPS BLUEBERRIES	2 CUPS SEEDLESS GREEN GRAPES
1 BUNCH LEAF LETTUCE	1/2 CUP RASPBERRY VINAIGRETTE
3-4 OZS FETA CHEESE, CRUMBLD	

MIX THE PINEAPPLE, STRAWBERRIES, BLUEBERRIES AND GRAPES IN LARGE SALAD BOWL. SERVE THE FRUIT ON THE LETTUCE; DRIZZLE WITH THE DRESSING AND TOP WITH THE CHEESE. MAKES 6 SERVINGS.

#### EASY CORN SALAD

5 EARS CORN, BOILED OR GRILLED	1 TOMATO, SEEDED & DICED
1 RED ONION, CHOPPED	1 GREEN PEPPER, DICED
1 LIME, JUICED	3 TBLS OLIVE OIL
FRESH CILANTRO, TO TASTE	SALT & PEPPER

REMOVE KERNELS WITH PARING KNIFE AND PLACE IN LARGE SALAD BOWL. ADD THE DICED TOMATOES, ONIONS & PEPPERS; TOSS TO COMBINE. ADD THE LIME JUICE & OLIVE OIL; SNIP IN CILANTRO TO YOUR TASTE, SEASON WITH SALT & PEPPER AND SERVE! MAKES 4 SERVINGS

#### GRILLED PEAR SALAD

1/4 CUP RED WINE VINEGAR	10 OZ JAR SEEDLESS RASPBERRY JAM
2 TBLS FRESH BASIL, CHOPPED	1 CLOVE GARLIC, CHOPPED
1/2 TSP SALT	1/2 TSP BLACK PEPPER
1/3 CUP CANOLA OIL	5 OZ BAG GOURMET MIXED GREENS
3 FIRM RIPE PEARS CUT INTO 1/2" WEDGES	1/2 RED ONION, THINLY SLICED
2 CUPS FRESH RASPBERRIES	3/4 CUP HONEY ROASTED CASHEWS
1 CUP GOAT CHEESE, CRUMBLD	

IN SMALL BOWL, WHISK TOGETHER THE VINEGAR, RASPBERRY JAM, BASIL, GARLIC, SALT & PEPPER. SLOWLY ADD THE OIL INTO THE MIXTURE, STIRRING CONSTANTLY, UNTIL SMOOTH. HEAT GRILL; PLACE PEAR WEDGES ON THE GRILL OVER MEDIUM-HIGH HEAT. COVER; GRILL 2-4 MINUTES, TURNING ONCE, UNTIL GOLDEN; SET ASIDE. IN LARGE BOWL, TOSS SALAD GREENS, ONIONS, RASPBERRIES, CASHEWS AND CHEESE; TOP WITH THE GRILLED PEARS. JUST BEFORE SERVING, DRIZZLE WITH THE DESIRED AMOUNT OF DRESSING; TOSS TO COMBINE. MAKES 8 SERVINGS.

#### GRILLED CHICKEN WITH TOMATO-CUCUMBER SALAD

1 CLOVE GARLIC	1 TSP KOSHER SALT (OR TO TASTE)
1 TBLS OLIVE OIL	1 CUP PEAR TOMATOES, SLICED
1 TBLS FRESH DILL	1 TBLS LEMON JUICE
3 PEPPERONCINI PEPPERS, STEMMED & MINCED	4 CHICKEN BREASTS
1 CUCUMBER, UNPEELED, QUARTERED LENGTHWISE & SLICED	

SMASH THE GARLIC CLOVE, SPRINKLE WITH 1 TSP OF SALT; CONTINUE TO MASH TO A COARSE PASTE. PUT THE GARLIC PASTE IN LARGE BOWL; STIR IN OLIVE & LEMON JUICE. ADD THE TOMATOES, THE CUCUMBERS, PEPPERONCINI AND DILL; TOSS. SPRINKLE WITH BLACK PEPPER (TO TASTE), THEN TOSS AGAIN; SET ASIDE. GRILL CHICKEN TO DESIRED DONENESS; PLACE EACH BREAST ON A SERVING PLATE; SERVE TOPPED WITH THE SALAD. MAKES 4 SERVINGS!

#### LEMONADE ICE TEA

3 CUPS WATER	4 TEA BAGS	2 CUPS COLD WATER
12 OZ CAN FROZEN LEMONADE	8 CUPS ICE CUBES	8 THIN LEMON SLICES

IN SAUCEPAN, HEAT WATER TO BOILING; REMOVE FROM HEAT, ADD TEA BAGS; LET STAND 10 MINUTES. REMOVE & DISCARD TEA BAGS; ADD LEMONADE CONCENTRATE & COLD WATER; STIR TO BLEND. POUR INTO SERVING PITCHER; ADD ICE CUBES & LEMON SLICES. MAKES 8 SERVINGS. PINK LEMONADE CAN BE USED IF DESIRED.