



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ November 15, 2017

Holiday Time ~ Thanksgiving

BAKED VEGETABLE RISOTTO

2 TBLS OLIVE OIL	2 TBLS ONIONS, FINELY CHOPPED
2 CLOVES GARLIC, FINELY CHOPPED	8 OZS CRIMINI MUSHROOMS, QUARTERED
2 TSP ROSEMARY LEAVES, CHOPPED	1 CUP UNCOOKED ARBORIO RICE
14 OZ CAN VEGETABLE BROTH	1/2 CUP WHITE WINE OR WATER
1 1/2 CUPS FROZEN GREEN BEANS	1/2 CUP ROASTED RED PEPPERS FROM A JAR
1 CUP GRATED PARMESAN CHEESE	

PREHEAT OVEN TO 400 DEGREES; SPRAY 2 1/2 QUART CASSEROLE WITH COOKING SPRAY. IN SKILLET, HEAT OLIVE OIL OVER MEDIUM HEAT; ADD ONIONS, GARLIC, MUSHROOMS & ROSEMARY. COOK FOR 3-5 MINUTES, STIRRING FREQUENTLY, UNTIL MUSHROOMS START TO SOFTEN. ADD RICE; COOK FOR 2 MINUTES, STIRRING CONSTANTLY. ADD BROTH & WINE; HEAT TO BOILING, THEN REMOVE FROM HEAT AND POUR INTO CASSEROLE. COVER; BAKE 15 MINUTES. STIR IN THE GREEN BEANS (BE SURE TO THAW & DRAIN THEM); THE ROASTED PEPPERS AND 1/2 CUP OF THE CHEESE. COVER; BAKE FOR 10-15 MINUTES LONGER OR UNTIL LIQUID IS ABSORBED & RICE IS TENDER. ADD THE REMAINING 1/2 CUP OF CHEESE. MAKES 4 SERVINGS!

FABULOUS HOLIDAY FRUIT SALAD

1 RED APPLE, CORED & CHOPPED	1 GRANNY SMITH APPLE, CORED & CHOPPED
1 NECTARINE, PITTED & SLICED	2 STALKS CELERY, CHOPPED
1/2 CUP DRIED CRANBERRIES	1/2 CUP CHOPPED WALNUTS
8 OZS LEMON YOGURT	

IN LARGE BOWL, COMBINE APPLES, NECTARINE, CELERY, CRANBERRIES & WALNUTS; MIX IN THE LEMON YOGURT AND STIR TO COMBINE. CHILL UNTIL READY TO SERVE. CHERRIES, CHOPPED, COULD BE ADDED IF DESIRED. ALSO, VANILLA OR STRAWBERRY YOGURT COULD BE SUBSTITUTED FOR THE LEMON.

CRANBERRY WALNUT BREAD

3/4 CUP BUTTER, ROOM TEMPERATURE	4 1/2 TSPS BAKING POWDER
3 CUPS WHITE SUGAR	1 1/2 TSPS BAKING SODA
3 EGGS, ROOM TEMPERATURE	2 1/4 CUPS ORANGE JUICE
3 TBLS ORANGE ZEST	3 CUPS WHOLE CRANBERRIES
6 CUPS FLOUR	1 1/2 CUPS CHOPPED WALNUTS
1 TBLS SALT	

PREHEAT OVEN TO 350 DEGREES; SPRAY THREE 8X4" LOAF PANS WITH COOKING SPRAY, THEN LINE BOTTOM OF PANS WITH PARCHMENT PAPER. WITH A MIXER, BEAT THE BUTTER & SUGAR UNTIL LIGHT & FLUFFY; ADD THE ROOM TEMPERATURE EGGS, ONE AT A TIME. WHEN MIXTURE IS WELL BLENDED, STIR IN THE ORANGE ZEST. MIX TOGETHER THE FLOUR, SALT, BAKING POWDER AND BAKING SODA; ADD TO THE EGG MIXTURE, ALTERNATING WITH ORANGE JUICE. COARSELY CHOP THE CRANBERRIES. POUR THE FLOUR MIXTURE INTO THE MIXING BOWL ALTERNATELY WITH THE ORANGE JUICE, MIXING UNTIL JUST INCORPORATED. FOLD IN THE CHOPPED CRANBERRIES & WALNUTS, MIXING TO EVENLY COMBINE. DIVIDE THE BATTER EVENLY AMONG THE PREPARED PANS. BAKE FOR 30 MINUTES; CHECK FOR BROWNING, COVER THE TOPS WITH FOIL TO PREVENT FROM BURNING. BAKE UNTIL TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN, ABOUT 30 MINUTES MORE. COOL ON A WIRE RACK & SERVE WITH SOFT BUTTER OR CREAM CHEESE.

LAYERED CRANBERRY SALAD

8 OZS CREAM CHEESE, SOFTENED	8 OZS COOL WHIP, THAWED
2—14 OZ CANS WHOLE BERRY CRANBERRY SAUCE	
8 OZ CAN CRUSHED PINEAPPLE, DRAINED	

IN MEDIUM SIZE BOWL, BEAT THE CREAM CHEESE WITH MIXER UNTIL LIGHT & FLUFFY; FOLD IN THE COOL WHIP AND STIR IN DRAINED PINEAPPLE. POUR CRANBERRY SAUCE INTO A SEPARATE BOWL; STIR TO BREAK UP ANY LARGE CHUNKS. IN 8 GLASS SERVING DISHES, SPOON THE CRANBERRY SAUCE INTO THE BOTTOM. SPOON CREAM CHEESE MIXTURE EVENLY OVER THE TOP OF THE SAUCE; TOP WITH REMAINING CRANBERRY SAUCE. SERVE OR REFRIGERATE UNTIL SERVING TIME. IF DESIRED, SALAD CAN BE MADE IN LARGE GLASS SALAD BOWL. PLACE 1/2 OF CRANBERRY SAUCE ON BOTTOM OF BOWL; ADD THE CREAM CHEESE MIXTURE, THEN TOP WITH REMAINING SAUCE.