



# COOKING WITH JAN ~ August 14, 2019

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### BEEF TIPS & VEGETABLES

1/2 LB BONELESS SIRLOIN TIP, CUT INTO 1/2" CUBES  
1 BAG FROZEN STIR-FRY VEGGIES WITH SNAP PEAS  
2 TBLS STIR-FRY SAUCE WITH GARLIC & GINGER  
1 CUP + 4 TSPS WATER  
1 CUP UNCOOKED INSTANT RICE

PREHEAT 10" SKILLET; COOK BEEF ABOUT 2 MINUTES, STIRRING FREQUENTLY, UNTIL BROWN. ADD IN THE VEGETABLES & 2 TSPS WATER; COOK 1 MINUTE, STIRRING FREQUENTLY. ADD THE STIR-FRY SAUCE; STIR UNTIL MELL MIXED, THEN REDUCE HEAT TO MEDIUM. COVER & COOK 2-3 MINUTES, STIRRING FREQUENTLY, UNTIL VEGETABLES ARE CRISP-TENDER. COOK RICE AS DIRECTED ON PACKAGE; SERVE THE BEEF MIXTURE OVER RICE. MAKES 4 SERVINGS

### SLOW-COOKER PLUM GLAZED RIBLETS

1 TBLS OLIVE OR VEGETABLE OIL  
2 TBLS RICE VINEGAR  
1/2 TSP SALT  
1/4 TSP BLACK PEPPER  
1 TBLS WATER  
1 1/2 LBS BONELESS LEAN COUNTRY-STYLE RIBS CUT INTO 1 1/2" PIECES  
1/4 CUP BEEF BROTH  
4 CLOVES GARLIC, FINELY CHOPPED  
1/4 TSP ASIAN 5-SPICE POWDER  
1 TBLS CORNSTARCH  
12 OZ JAR PLUM JAM

IN SKILLET, HEAT OIL OVER MEDIUM HEAT. COOK RIBLETS IN OIL 5-6 MINUTES, STIRRING OCCASIONALLY, UNTIL LIGHTLY BROWNEED. PLACE RIBLETS IN 2-3 QUART SLOW COOKER; IN SMALL BOWL, MIX THE BROTH, VINEGAR, GARLIC, SALT, 5-SPICE SEASONING & PEPPER; POUR OVER MEAT. COVER & COOK ON LOW FOR 3-4 HOURS. IN A BOWL, MIX THE CORNSTARCH & WATER; ADD THE JAM. DRAIN RIBLETS; RETURN TO COOKER, STIR IN THE JAM MIXTURE & INCREASE HEAT SETTING TO HIGH. COVER & COOK ANOTHER 25-30 MINUTES OR UNTIL SAUCE IS HOT & SLIGHTLY THICKENED; BE SURE RIBLETS ARE WELL COATED WITH THE SAUCE. SERVE WITH SKEWERS. MAKES 20 SERVINGS!

### ASIAN FONDUE

1 LB BONELESS, SKINLESS CHICKEN BREASTS  
1 LB BONELESS BEEF TIP SIRLOIN STEAK  
1/2 LB SNOW PEAS, STRINGS REMOVED, HALVED  
2 TBLS SOY SAUCE  
2 CLOVES GARLIC, THINLY SLICED  
1/2 CUP SWEET & SOUR SAUCE  
1 ZUCCHINI, CUT INTO 1/2" SLICES  
1 RED PEPPER, CUT INTO 1" CUBES  
5 1/2 CUPS CHICKEN BROTH  
2 OR 3 THIN SLICES GINGERROOT  
3/4 CUP PEANUT SAUCE

CUT CHICKEN & SIRLOIN INTO 1/4" STRIPS. ON SERVING PLATE, ARRANGE THE CHICKEN, BEEF, ZUCCHINI, PEPPERS & PEA PODS. IN SAUCEPAN, MIX THE BROTH, SOY SAUCE, GINGERROOT & GARLIC; HEAT TO A BOIL. POUR INTO A FONDUE POT; KEEP WARM OVER HEAT. SPEAR CHICKEN, BEEF & VEGGIES ONTO FONDUE FORKS & COOK IN BROTH MIXTURE UNTIL CHICKEN IS NO LONGER PINK IN THE CENTER, BEEF IS TO DESIRED DONENESS & VEGGIES ARE CRISP TENDER. LET SMALL PIECES OF FOOD REMAIN IN THE BROTH; SERVE THE CHICKEN, BEEF & VEGGIES WITH THE PEANUT SAUCE & SWEET & SAUCE SAUCE. MAKES 8 SERVINGS.

### DEEP FRIED CHEESECAKE

2 CUPS GRAHAM CRACKER CRUMBS  
7 TBLS BUTTER, MELTED  
3—8 OZ PKGS CREAM CHEESE, SOFTENED  
1 1/4 CUP WHITE SUGAR  
3 LG EGGS  
1—4 OZ BAR CHOCOLATE

PREHEAT OVEN TO 350 DEGREES. IN MIXING BOWL, COMBINE THE GRAHAM CRACKER CRUMBS, 1/4 CUP OF THE SUGAR & THE MELTED BUTTER. PRESS FIRMLY ONTO BOTTOM & 1" UP SIDES OF 9" SPRING FORM PAN; BAKE FOR 8 MINUTES. IN ANOTHER LARGER BOWL, COMBINE THE CREAM CHEESE & 1 CUP WHITE SUGAR. BEAT WITH MIXER UNTIL FLUFFY; ADD IN THE EGGS, 1 AT A TIME, BEATING WELL AFTER EACH ONE IS ADDED. MELT CHOCOLATE BAR; COOL SLIGHTLY. ADD MELTED CHOCOLATE TO THE CREAM CHEESE MIXTURE THEN CAREFULLY POUR INTO THE PREPARED CRUST; BAKE 45 MINUTES. LET COOL COMPLETELY ON WIRE RACK; CHILL 8 HOURS BEFORE SERVING TO ALLOW CAKE TO SET. CUT INTO APPROXIMATELY 3X1" UNIFORM SIZE PIECES & SERVE.

### THAI BASIL MOJITARITA

(PART MOJITO & PART MARGARITA)

2 TSP LIGHT AGAVE NECTAR  
4 FRESH THAI BASIL LEAVES  
2 OZS CLUB SODA, CHILLED  
1/2 OZ FRESH LIME JUICE  
1 OZ TEQUILA  
LIME WEDGES & BASIL FOR GARNISH

POUR AGAVE NECTAR & LIME JUICE INTO HIGHBALL GLASS. ADD THE BASIL LEAVES; GENTLY BREAK UP THE LEAVES WITH MUDDLER OR SPOON. ADD TEQUILA; FILL GLASS WITH ICE. TOP WITH CLUB SODA; STIR GENTLY & GARNISH AS DESIRED. MAKES 1 SERVING!