



COOKING WITH JAN ~ August 7, 2019

Recipes at Coborns.com & kokk.com ~ IT'S ALL ABOUT ASIAN CUISINE

ASIAN BARBECUED CHICKEN

4 TSPS VEGETABLE OIL	2 TSPS LIGHT BROWN SUGAR
1 1/2 TSPS SEASONING SPICE	KOSHER SALT & BLACK PEPPER
2 CHICKEN HALVES	2 1/2 TSPS GRATED GINGER
1 TSP GRATED GARLIC	1/4 CUP HOISIN SAUCE
2 TBLS RICE VINEGAR (NOT SEASONED)	3 1/2 TSPS HONEY
1 1/4 TSPS SESAME OIL	6 CUCUMBERS, CUT INTO 2" SPEARS

PREPARE A GRILL FOR INDIRECT HEAT; FOR GAS, PREHEAT TO MEDIUM HIGH, THEN TURN OFF BURNERS ON ONE SIDE, SET OTHER SIDE TO MEDIUM LOW. FOR COAL, ONCE THE COALS ASH OVER, PUSH TO ONE SIDE. MIX 2 TSPS VEGETABLE OIL, THE BROWN SUGAR, 1 TSP SEASONING, 1 TSP SALT & 1/4 TSP BLACK PEPPER IN A BOWL; RUB ON THE CHICKEN. GRILL, SKIN-SIDE DOWN, OVER DIRECT HEAT UNTIL MARKED, ABOUT 5 MINUTES. FLIP & MOVE TO THE COOLER SIDE OF THE GRILL; COVER & COOK UNTIL A THERMOMETER REGISTERS 165 DEGREES IN THE THIGH, ABOUT 30-40 MINUTES. HEAT THE REMAINING 2 TSPS VEGETABLE OIL IN A SAUCEPAN; ADD 2 TSPS GINGER, THE GARLIC & REMAINING 1/2 TSPS SEASONING SPICE. COOK FOR 2-3 MINUTES; ADD THE HOISIN SAUCE, 1 TBLS VINEGAR & 3 TSPS HONEY. COOK FOR 1 MINUTES; REMOVE FROM HEAT & ADD 1 TSP SESAME OIL. TOSS THE CUCUMBER SPEARS WITH REMAINING 1 TBLS VINEGAR, 1/2 TSP HONEY, 1/4 TSP OF SESAME OIL & 1/2 TSP GINGER; SALT TO TASTE. TOP THE CHICKEN WITH THE SAUCE & SERVE WITH THE CUCUMBERS ON THE SIDE. MAKES 4 SERVINGS.

ASIAN GRILLED PORK CHOPS

PORK CHOPS

4 CENTER-CUT PORK CHOPS, 1" THICK	2 TBLS VEGETABLE OIL
1 TBLS FRESH ORANGE JUICE	SALT & PEPPER TO TASTE

SAUCE

1 TBLS SESAME SEEDS	2 TSPS GROUND GINGER
1/2 TSP MINCED GARLIC	1/4 CUP SOY SAUCE
1 TBLS DARK SESAME OIL	1 1/2 TSPS RICE OR ANY LIGHT VINEGAR
1 TSP HONEY	

HEAT GAS OR CHARCOAL GRILL. RINSE PORK CHOPS; PAT DRY & RUB WITH VEGETABLE OIL. DRIZZLE WITH THE ORANGE JUICE; SPRINKLE WITH SALT & PEPPER (TO TASTE). IN SMALL BOWL, BEAT THE BASTING SAUCE INGREDIENTS WITH WHISK UNTIL WELL BLENDED. PLACE PORK ON HOTTEST SIDE OF GRILL; SEAR 1-2 MINUTES PER SIDE, BEING CAREFUL NOT TO BURN CHOPS. MOVE PORK TO COOLER SIDE OF GRILL; COOK 10-20 MINUTES, TURNING SEVERAL TIMES & BASTING BOTH SIDES GENEROUSLY WITH SOY SAUCE MIXTURE, UNTIL PORK IS FIRM TO THE TOUCH, JUICES RUN CLEAR & CENTER IS JUST PINK WHEN CUT INTO. (TIMING WILL DEPEND ON HEAT OF THE GRILL & THICKNESS OF CHOPS; COVERING GRILL WILL SPEED THE COOKING TIME). DISCARD ANY OF THE REMAINING BASTING SAUCE. IF DESIRED, SERVE THE PORK CHOPS OVER HOT COOKED PASTA OR ASIAN RICE. MAKES 4 SERVINGS!

ASIAN CHICKEN NOODLE SALAD

SALAD

16 OZ PKG RICE NOODLES	1/3 CUP MINCED FRESH CILANTRO
1/3 CUP MINCED FRESH MINT	3 TBLS CHOPPED SALTED PEANUTS
4 SCALLIONS, THINLY SLICED	2 BREASTS FOR ROTISSERIE CHICKEN
2 MEDIUM CARROTS	1/2 ENGLISH CUCUMBER, SLICED

SAUCE

1/4 CUP + 2 TBLS SOY SAUCE	3 TBLS FISH SAUCE
3 TBLS HONEY	3 TBLS RICE VINEGAR
2 TBLS LIME JUICE	1 TBLS GRATED FRESH GINGER
2 TBLS SESAME OIL	2 CLOVES GARLIC, GRATED
1 JALAPENO, MINCED	

CUT CHICKEN BREASTS INTO CUBES; CUT CARROTS INTO RIBBONS. FOR SALAD, COOK NOODLES PER THE PACKAGE DIRECTIONS. DRAIN & RINSE WITH COLD WATER UNTIL COOLED, THEN DRAIN AGAIN THOROUGHLY. MIX THE CILANTRO, MINT, PEANUTS, SCALLIONS, CHICKEN, CARROTS & CUCUMBER WITH THE NOODLES IN A LARGE BOWL. WHISK TOGETHER THE SAUCE INGREDIENTS IN A MEDIUM BOWL. TOSS SALAD WITH THE SAUCE; SERVE IMMEDIATELY OR REFRIGERATE UNTIL READY TO SERVE. MANGO CHUNKS AND/OR CHOPPED CELERY COULD BE ADDED TO SALAD. MAKES 8 SERVINGS.

MEXICAN FRIED ICE CREAM DESSERT

2 TBLS BUTTER	1/2 CUP SLICED ALMONDS
1 CUP CRUSHED CINNAMON TOAST CEREAL	1/2 CUP SHREDDED COCONUT
1/2 CUP BROWN SUGAR	1 1/2 QUARTS VANILLA ICE CREAM
1 TSP CINNAMON	

PREHEAT OVEN TO 375 DEGREES. IN SKILLET, MELT BUTTER; ADD ALMONDS & COOK & STIR FOR 3 MINUTES. ADD IN THE CRUSHED CEREAL, COCONUT & BROWN SUGAR. PRESS INTO BOTTOM OF UNGREASED 9X13" BAKING PAN; BAKE 5 MINUTES, THEN PLACE IN FREEZER FOR 30 MINUTES. REMOVE ICE CREAM FROM THE FREEZER TO SOFTEN. IN LARGE BOWL, MIX ICE CREAM & CINNAMON; SPREAD OVER TOP OF COOLED CRUST. COVER & FREEZE FOR 8 HOURS BEFORE SERVING. CUT INTO 5 ROWS BY 3 ROWS. MAKES 15 SERVINGS!