



# COOKING WITH JAN ~ June 12, 2019

## Recipes at Coborns and kokk.com ~ SUMMER APPETIZERS

### PROSCIUTTO & MELON

1 CANTALOUPE, SEEDED & CUT INTO 8 WEDGES

8 THIN SLICES PROSCIUTTO

REMOVE THE FLESH FROM THE RIND OF THE CANTALOUPE; WRAP EACH PIECE OF FRUIT WITH A SLICE OF THE HAM. SERVE COLD! CAN BE PUT ONTO WOODEN SKEWERS AND GRILLED FOR A DIFFERENT TWIST. WATCH CAREFULLY ON GRILL & TURN EVERY 3-4 MINUTES. BE SURE TO SOAK SKEWERS IN COLD WATER BEFORE PUTTING FRUIT ONTO THEM, WILL PREVENT BURNING WHEN ON GRILL!

### THE BESTEST SUMMER FRUIT DIP

8 OZ PKG CREAM CHEESE, SOFTENED

1 TSP FRESH LEMON JUICE

14 OZ CAN SWEETENED CONDENSED MILK

BLEND CREAM CHEESE, SWEETENED CONDENSED MILK & LEMON JUICE IN MEDIUM BOWL. COVER & CHILL IN THE REFRIGERATOR AT LEAST 3 HOURS BEFORE SERVING. SERVE WITH SELECTION OF FRUIT SUCH AS PINEAPPLE CHUNKS, BANANAS & STRAWBERRIES.

### BRUSCHETTA

4 TBLS OLIVE OIL

1 PT RED GRAPE TOMATOES, HALVED LENGTHWISE

1 PT YELLOW GRAPE TOMATOES, HALVED

16 WHOLE FRESH BASIL LEAVES

SALT & BLACK PEPPER

5 CLOVES GARLIC, FINELY MINCED

1 WHOLE BAGUETTE

1 TBL BALSAMIC VINEGAR

1 STICK BUTTER

IN SMALL SKILLET, HEAT OIL OVER MEDIUM-HIGH HEAT. ADD GARLIC & STIR, LIGHTLY FRYING FOR ABOUT A MINUTE, REMOVING BEFORE GARLIC GET TOO BROWN. POUR THE GARLIC & OIL INTO A BOWL & SET ASIDE TO COOL. ADD THE TOMATOES, BALSAMIC VINEGAR & BASIL; SPRINKLE WITH SALT & PEPPER. TOSS TO COMBINE; TASTE & ADD MORE BASIL & SALT IF NEEDED. COVER & REFRIGERATE FOR AN HOUR OR 2 TO LET FLAVORS BLEND. CUT BAGUETTE INTO DIAGONAL SLICES TO ALLOW FOR THE MOST SURFACE AREA POSSIBLE. MELT 4 TBLS OF BUTTER IN LG SKILLET & GRILL HALF THE BREAD ON BOTH SIDES, MAKING SURE THEY'RE NICE & BUTTERY. COOK UNTIL GOLDEN BROWN ON BOTH SIDES; REPEAT WITH THE REMAINING 4 TBLS BUTTER & OTHER HALF OF THE BREAD. TO SERVE, GIVE THE TOMATO MIXTURE A FINAL STIR; SPOON GENEROUSLY OVER THE BREAD SLICES. SERVE AS FIRST COURSE OR APPETIZER.

### BEEF & PROVOLONE PINWHEELS

1/4 CUP MAYONNAISE

2 FLOUR TORTILLAS FOR BURRITOS

1/4 LB THINLY SLICED DELI ROAST BEEF

1 TOMATO, THINLY SLICED

2 CLOVES GARLIC, FINELY CHOPPED

1 CUP FRESH SPINACH

6 SLICES PROVOLONE CHEESE

TOOTHPICKS (24)

MIX MAYONNAISE & GARLIC IN SMALL BOWL; SPREAD MIXTURE EVENLY OVER THE TORTILLAS. TOP EACH TORTILLA WITH LAYERS OF THE SPINACH, BEEF, CHEESE & TOMATOES; ROLL UP TIGHTLY. CUT EACH TORTILLA INTO 12 PIECES; SECURE WITH TOOTHPICKS. SERVE IMMEDIATELY OR REFRIGERATE UNTIL SERVING TIME.

### BEACH BALL PARTY CHEX MIX

3 CUPS RICE CHEX CEREAL

1 CUP TINY FISH SHAPED PRETZEL CRACKERS

1 TBL DRY RANCH DRESSING MIX

3 CUPS CORN CHEX CEREAL

1/2 CUP BUTTER

2 CUPS PUFFED CHEESE BALLS

IN LARGE MICROWAVABLE BOWL, PLACE CEREALS & CRACKERS; MIX UNTIL COMBINED. IN ANOTHER MICROWAVABLE BOWL, HEAT THE BUTTER, UNCOVERED, ON HIGH 30-60 SECONDS OR UNTIL MELTED. STIR IN DRY RANCH DRESSING MIX UNTIL NO CLUMPS REMAIN. POUR BUTTER MIXTURE EVENLY OVER THE CEREAL; CAREFULLY STIR UNTIL EVENLY COATED. MICROWAVE, UNCOVERED, ON HIGH 4 MINUTES, STIRRING CONSTANTLY. STIR IN THE CHEESE BALLS; COOL 5 MINUTES BEFORE SERVING. SERVE IMMEDIATELY OR STORE IN AIRTIGHT CONTAINER.

### BACON ARUGULA APPLE BITES

1 LG DELICIOUS APPLE, CUT INTO 20 SLICES

1/2 CUP GARLIC & HERBS SPREADABLE CHEESE

1 CUP BABY ARUGULA

1 TBL LEMON JUICE

1/3 CUP BACON, COOKED & CRUMBLED

1/8 TSPS CRACKED BLACK PEPPER

IN LARGE BOWL, TOSS APPLE SLICES WITH LEMON JUICE; PAT DRY WITH PAPER TOWELS. SPREAD EACH SLICE WITH 2 TSPS OF THE CHEESE; TOP WITH BACON, ARUGULA & PEPPER. SERVE IMMEDIATELY. MAKES 10 SERVINGS!