



COOKING WITH JAN ~ MARCH 27, 2019

Recipes at Coborns and kokk.com

IT'S TIME FOR EASTER ~ DINNER SIDES

BROCCOLI—BACON SALAD

1/2 CUP MAYONNAISE OR SALAD DRESSING
5 CUPS BROCCOLI, CUT INTO FLOWERETS
1/4 CUP CHOPPED YELLOW ONION
6 SLICES BACON, CRISPLY COOKED & CRUMBLLED

2 TBLS WHITE SUGAR
1/4 CUP CHOPPED RED ONION
1/4 CUP SUNFLOWER SEEDS
2 TBLS WHITE VINEGAR

MIX TOGETHER THE MAYONNAISE OR SALAD DRESSING, SUGAR & VINEGAR IN LARGE BOWL. ADD IN THE BROCCOLI & ONIONS; TOSS UNTIL WELL COATED. COVER & REFRIGERATE AT LEAST 2 HOURS TO BLEND THE FLAVORS. JUST BEFORE SERVING, SPRINKLE WITH THE SUNFLOWER SEEDS & CRUMBLLED BACON. RAISINS AND/OR DRIED CRANBERRIES CAN BE ADDED FOR EXTRA FLAVOR. MAKES 6 SERVINGS!

NUT & BERRY SALAD TOSS

1/3 CUP RASPBERRY VINEGAR
2 TBLS SNIPPED FRESH MINT
1/4 TSP SALT
2 CUPS CHOPPED COOKED CHICKEN BREASTS
2 CUPS FRESH STRAWBERRIES, HULLED & SLICED
1 OZ SEMI-SOFT GOAT CHEESE, CRUMBLLED

2 TBLS HONEY
1 TBLS CANOLA OIL
4 CUPS FRESH BABY SPINACH LEAVES
1/4 CUP WALNUTS, TOASTED & CHOPPED
1/2 CUP FRESH BLUEBERRIES
1/4 TSP BLACK PEPPER

FOR THE VINAIGRETTE: IN SCREW TOP JAR, COMBINE THE VINEGAR, MINT, HONEY, OIL & SALT. COVER AND SHAKE UNTIL WELL BLENDED. IN A LARGE MIXING BOWL, TOSS TOGETHER THE BABY SPINACH, CHICKEN, STRAWBERRIES, BLUEBERRIES, WALNUTS & GOAT CHEESE. TRANSFER TO SERVING PLATES; DRIZZLE WITH THE VINAIGRETTE & SPRINKLE WITH THE PEPPER. MAKES 4 SALADS!

HASH BROWN POTATO BAKE

1 CAN CREAM OF MUSHROOM
8 OZS SOUR CREAM
1/4 TSP PEPPER
30 OZ BAG FROZEN HASH BROWNS, PARTIALLY THAWED

1 CAN CREAM OF CHICKEN SOUP
1/2 CUP MILK
1/2 CUP SLICED GREEN ONIONS
1 CUP SHREDDED CHEDDAR CHEESE

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM & SIDES OF 9X13" BAKING DISH. IN LARGE MIXING BOWL, COMBINE THE SOUPS, SOUR CREAM, MILK & PEPPER. STIR IN THE POTATOES & ONIONS; SPOON INTO BAKING DISH. BAKE, UNCOVERED, 30 MINUTES; SPRINKLE WITH CHEESE. BAKE 15-20 MINUTES LONGER OR UNTIL GOLDEN BROWN ON TOP & BUBBLY AROUND EDGES. MAKES 8 SERVINGS. ONE OF MY FAVORITE EASTER DINNER DISHES!

HAZELNUT & PARMESAN ASPARAGUS

2 CUPS WATER
2 TBLS BUTTER
1/2 TSP DRIED BASIL LEAVES
1/4 TSP BLACK PEPPER
1/4 CUP CHOPPED HAZELNUTS

2 LBS ASPARAGUS SPEARS
3 CUPS SLICED MUSHROOMS
1/4 TSP SALT
1/4 CUP SHREDDED PARMESAN CHEESE

IN SKILLET, HEAT WATER TO BOILING; ADD THE ASPARAGUS SPEARS. BRING TO BOILING AGAIN; REDUCE THE HEAT TO MEDIUM. COVER & COOK 4-6 MINUTES OR UNTIL CRISP-TENDER; DRAIN & SET ASIDE. IN SAME SKILLET, MELT THE BUTTER OVER MEDIUM-HIGH HEAT; ADD THE MUSHROOMS. COOK 2-3 MINUTES, STIRRING FREQUENTLY, UNTIL MUSHROOMS ARE LIGHT BROWN. STIR THE ASPARAGUS, BASIL, SALT & PEPPER INTO THE MUSHROOMS UNTIL VEGETABLES ARE COATED WITH THE SEASONINGS & ASPARAGUS IS HEATED THROUGH. SPRINKLE WITH THE CHEESE & HAZELNUTS. MAKES 8 SERVINGS!

CLEMENTINE, DATE & STILTON SALAD

6 CLEMENTINES
2 TSPS HONEY
1/4 TSP SALT
8 CUPS MIXED SPRING GREENS
3/4 CUP CRUMBLLED SILTON CHEESE

2 TBLS WHITE BALSAMIC VINEGAR
1/4 CUP CANOLA OIL
1/4 TSP BLACK PEPPER
3/4 CUP CHOPPED DRIED DATES
1/2 CUP CHOPPED CANDIED WALNUTS

GRATE PEEL FROM 2 OF THE CLEMENTINES TO MAKE 1 TSP. CUT 2 CLEMENTINES IN HALF; SQUEEZE JUICE FROM THE CLEMENTINES INTO A MEASURING CUP TO MAKE 2 TBLS. PEEL & SLICE THE REMAINING CLEMENTINES. IN SMALL BOWL, STIR THE JUICE, PEEL, VINEGAR, HONEY, OIL, SALT & PEPPER WITH WIRE WHISK UNTIL WELL BLENDED. ARRANGE THE SALAD GREENS ON SERVING PLATTER. TOP THE GREENS WITH THE SLICED CLEMENTINES, DATES, STILTON CHEESE & CANDIED WALNUTS. DRIZZLE WITH THE DRESSING OR SERVE ON THE SIDE. MAKES 8 SERVINGS!