



COOKING WITH JAN ~ May 1, 2019

Recipes at Coborns and kokk.com

CINCO DE MAYO ~ MAY 5TH, 2019

CHARRED CORN GUACAMOLE & CORN CHIPS

4 EARS GRILLED CORN
SALT & BLACK PEPPER
1 SERRANO CHILI, FINELY DICED
1 LIME, JUICED

4 TBLS CANOLA OIL
3 AVOCADOS, PEELED, PITTED & DICED
1 SMALL RED ONION, FINELY DICED
1/4 CUP CHOPPED CILANTRO LEAVES

PREHEAT GRILL TO HIGH. REMOVE HUSKS FROM THE CORN & DISCARD. BRUSH THE EARS OF CORN WITH 2 TBLS CANOLA OIL; SEASON, TO TASTE, WITH SALT & BLACK PEPPER. GRILL THE EARS UNTIL THE KERNELS ARE LIGHTLY GOLDEN BROWN ON ALL SIDES, ABOUT 5 MINUTES. REMOVE THE KERNELS FROM THE EARS. PLACE THE AVOCADO IN A MEDIUM BOWL & MASH SLIGHTLY WITH A FORK. ADD THE CORN, SERRANO CHILI, ONIONS, LIME JUICE, CILANTRO & REMAINING 2 TBLS OF CANOLA OIL; SALT & PEPPER TO TASTE, THEN GENTLY STIR TO COMBINE! SERVE WITH CORN CHIPS OR WARMED FLOUR TORTILLAS.

MARGARITA CHICKEN SKEWERS

10 OZ CAN FROZEN MARGARITA MIX, THAWED
1/2 CUP CHOPPED FRESH CILANTRO
BABY ARUGULA & LIME HALVES
1 1/2 LBS SKINLESS, BONELESS CHICKEN BREASTS, CUT INTO 12 STRIPS

2/3 CUP TEQUILA
2 TBLS CHICKEN SEASONING
VEGETABLE OIL, FOR THE GRILL

PLACE THE CHICKEN, MARGARITA MIX, TEQUILA, CILANTRO & CHICKEN SEASONING IN LARGE RESEALABLE PLASTIC BAG; SQUEEZE OUT THE AIR & SEAL. MASSAGE THE BAG TO COMBINE THE INGREDIENTS; PLACE IN REFRIGERATOR FOR 30 MINUTES TO 1 HOUR. SOAK 12 WOODEN SKEWERS IN WATER. PREHEAT THE GRILL TO MEDIUM. REMOVE CHICKEN FROM MARINADE & THREAD EACH PIECE ONTO A SKEWER. OIL THE GRILL GRATE; GRILL THE CHICKEN SKEWERS FOR 1-2 MINUTES PER SIDE OR UNTIL MEAT IS COOKED THROUGH. SERVE ON A PLATTER WITH THE ARGULA & LIME HALVES.

GARLIC-LIME FLANK STEAK FAJITAS

1 1/3 LB BEEF FLANK STEAK, TRIMMED
1 TBLS BROWN SUGAR
1/4 TSP CAYENNE PEPPER
3 CUPS RED OR YELLOW PEPPERS
1 TBLS VEGETABLE OIL
1/2 TSP SALT

1/2 PKG TACO SEASONING MIX
1 TBLS FINELY CHOPPED GARLIC
1/4 CUP LIME JUICE
1 CUP SLICED ONIONS
1 TSP **EACH** GROUND CUMIN & CORIANDER
6—8" FLOUR TORTILLAS FOR BURRITOS

CHOPPED CILANTRO, SLICED GREEN ONIONS, AVOCADO SLICES & SOUR CREAM FOR GARNISH

PLACE MEAT IN LARGE, RESEALABLE FOOD-STORAGE BAG. IN SMALL BOWL, MIX THE TACO SEASONING, BROWN SUGAR, GARLIC, CAYENNE PEPPER & LIME JUICE; POUR OVER THE MEAT. SEAL THE BAG; PLACE IN REFRIGERATOR FOR 8-10 HOURS. CUT THE RED/YELLOW PEPPERS INTO STRIPS; MIX WITH THE ONIONS, OIL, CUMIN, CORIANDER & SALT, SET ASIDE. SPRAY GROUND GRILL PAN WITH COOKING SPRAY; HEAT TO MEDIUM-HIGH HEAT. REMOVE MEAT FROM MARINADE & PLACE ON PAN; DISCARD ANY REMAINING MARINADE. COOK 10-20 MINUTES, TURNING ONCE, UNTIL MEAT THERMOMETER READS 135 DEGREES. TRANSFER MEAT TO CUTTING BOARD; TENT WITH FOIL & LET STAND FOR 5 MINUTES. MEANWHILE, IN GRILL PAN, COOK THE PEPPER & ONION MIXTURE 5-7 MINUTES, STIRRING OCCASIONALLY UNTIL VEGGIES ARE CRISP-TENDER AND BROWNED. CUT STEAK ACROSS GRAIN AT ANGLE INTO THIN SLICES. TO SERVE, PLACE BEEF & VEGGIES DOWN CENTER OF WARMED TORTILLAS; TOP WITH REMAINING INGREDIENTS. DELICIOUS!

MEXICAN CINNAMON BROWNIES

1 BOX SUPREME BROWNIE MIX
1 1/2 TSPS GROUND CINNAMON

WATER, OIL & EGGS AS NEEDED FOR BROWNIES

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM OF 8" SQUARE PAN WITH COOKING SPRAY. MAKE THE BROWNIES AS DIRECTED ON BOX; STIR IN CINNAMON, THEN SPREAD IN PAN. BAKE 35-38 MINUTES OR UNTIL TOOTHPICK IS ALMOST CLEAN. COOL COMPLETELY ON COOLING RACK, ABOUT 90 MINUTES. CUT INTO 4 ROWS BY 4 ROWS. MAKES 16 BROWNIES.

SANGRIA

1 BOTTLE DRY RED WINE
2 TBLS WHITE SUGAR
2 SLICED GREEN APPLES

1/4 CUP **EACH** BRANDY & ORANGE LIQUEUR
2 SLICED ORANGES
1 1/2 CUPS SELTZER

MIX THE WINE, BRANDY, LIQUEUR & SUGAR IN LARGE PITCHER, STIRRING UNTIL SUGAR IS DISSOLVED. ADD THE FRUIT SLICES; REFRIGERATE AT LEAST 1 HOUR OR UP TO 1 DAY. ADD THE SELTZER JUST BEFORE SERVING. OTHER FRUIT THAT COULD BE ADDED INCLUDES FRESH CHERRIES, LIME AND/OR LEMON SLICES AND PEACH SLICES.