



COOKING WITH JAN ~ May 22, 2019

Recipes at Coborns and kokk.com ~ THIS & THAT for Summer

CREAMY SALSA DIP

1/2 CUP SOUR CREAM
3/4 CUP THICK N CHUNKY SALSA
TORTILLA CHIPS OR SNACK CRACKERS

1/2 CUP MAYONNAISE OR SALAD DRESSING
1/2 CUP CHOPPED FRESH CILANTRO

IN SMALL MIXING BOWL, MIX ALL INGREDIENTS (EXCEPT CHIPS/CRACKERS). CAN BE SERVED IMMEDIATELY OR COVERED & REFRIGERATED 1-2 HOURS TO BLEND FLAVORS. SERVE ON PLATTER WITH FAVORITE CHIPS AND/OR CRACKERS. MAKES APPROXIMATELY 14 SERVINGS.

OVEN-FRIED BBQ CHICKEN

1 CUP BUTTERMILK
1 TSP **EACH** SALT & BLACK PEPPER
2 TBLS HONEY

1 CUP FLOUR
1/2 CUP FAVORITE BBQ SAUCE
3-3 1/2 LBS CUT-UP FRYER CHICKEN

PREHEAT OVEN TO 400 DEGREES; POUR BUTTERMILK INTO LG SHALLOW DISH. IN LG PLASTIC FOOD STORAGE BAG, MIX FLOUR & SALT & PEPPER. DIP CHICKEN PIECES INTO THE BUTTERMILK, THEN PLACE IN BAG WITH FLOUR. CLOSE BAG & SHAKE UNTIL CHICKEN PIECES ARE COATED; MAY HAVE TO DO ONE AT A TIME. PLACE CHICKEN, SKIN SIDE DOWN IN LARGE UNGREASED BAKING PAN. SPRAY CHICKEN PIECES GENEROUSLY WITH COOKING SPRAY; TURN CHICKEN & SPRAY OTHER SIDE. BAKE, UNCOVERED, 45-50 MINUTES OR UNTIL CHICKEN IS CRISP & JUICES NO LONGER RUN PINK. IN ANOTHER SMALL BOWL, MIX THE BBQ SAUCE & HONEY; JUST BEFORE SERVING, BRUSH CHICKEN WITH SAUCE MIXTURE. MAKES 6 SERVINGS!

COWBOY CAVIAR PASTA SALAD

1 BOX SUDDENLY SALD CLASSIC PASTA SALAD MIX
2 TBLS **EACH** OLIVE OIL & LEMON JUICE
1 TSP CUMIN
1/4 TSP CRUSHED RED PEPPER FLAKES
5 SLICES CHOPPED, COOKED BACON
1/2 CUP CANNED BLACK BEANS, DRAINED & RINSED
1/2 CUP CHOPPED RED PEPPER
2 TBLS CHOPPED RED ONIONS

3 TBLS COLD WATER
1 TBL HONEY
1/4 TSP SALT
1 CUP CHOPPED, COOKED CHICKEN
1/2 CUP FROZEN CORN
1/2 CUP DICED TOMATOES
1/4 CUP CHOPPED CILANTRO

POUR PASTA INTO SAUCE PAN, 2/3 FULL OF BOILING WATER. GENTLY BOIL, UNCOVERED, 12 MINUTES, STIRRING OCCASIONALLY. DRAIN PASTA; RINSE WITH COLD WATER, SET ASIDE. IN LARGE BOWL, STIR TOGETHER SEASONING FROM THE SALAD MIX, COLD WATER, OIL, LIME JUICE, HONEY, CUMIN, SALT & RED PEPPER FLAKES TO MAKE THE DRESSING. COOK THE FROZEN CORN AS DIRECTED ON PACKAGE. ADD THE PASTA, CHICKEN, BACON, BEANS, CORN, BELL PEPPERS, TOMATOES, CILANTRO & ONIONS TO THE DRESSING MIXTURE; TOSS TO GENTLY COAT ALL. SERVE IMMEDIATELY OR COVER & REFRIGERATE UNTIL SERVING TIME.

CITRUS SMOTHERED PORK CHOPS

4 BONELESS PORK LOIN CHOPS, 3/4" THICK
1/4 TSP BLACK PEPPER
1 CUP THINLY SLICED ONIONS
1 1/4 CUPS CHICKEN BROTH
1/4 CUP ORANGE JUICE
1 TSP WHITE SUGAR

1/2 TSP SALT
2 TBLS OLIVE OIL
2 TBLS FLOUR
1 TSP GRATED ORANGE ZEST
1 TBL LIME JUICE

SEASON PORK CHOPS WITH SALT & PEPPER. IN SKILLET, HEAT 1 TBLS OF OIL OVER MEDIUM HIGH HEAT. ADD PORK CHOPS; COOK 4-5 MINUTES ON EACH SIDE OR UNTIL GOLDEN BROWN, TRANSFER TO SERVING PLATE. REDUCE HEAT TO MEDIUM; ADD THE REMAINING 1 TBLS OIL TO SKILLET. ADD THE ONIONS AND COOK 8-10 MINUTES, STIRRING OCCASIONALLY, UNTIL BROWNED & SOFTENED. ADD THE FLOUR; COOK & STIR 1 MINUTE, THEN STIR IN BROTH & ORANGE ZEST & HEAT TO BOILING. ADD THE PORK CHOPS BACK INTO SKILLET, SPOON SAUCE OVER TOP. REDUCE HEAT TO LOW; COVER & SIMMER 5-7 MINUTES OR UNTIL THE PORK IS COOKED THROUGH, THEN TRANSFER PORK CHOPS TO SERVING PLATE. ADD ORANGE JUICE, LIME JUICE & SUGAR TO SKILLET. COOK & STIR ABOUT 1 MINUTE OR UNTIL HOT; POUR OVER PORK CHOPS AND SERVE WITH SALAD & DINNER ROLLS. MAKES 4 SERVINGS.

CREAMY LEMON BARS

16.5 OZ ROLL REFRIGERATED SUGAR COOKIES
1/4 CUP FRESH LEMON JUICE + 1 TBL LEMON ZEST
2—8 OZS BRICKS CREAM CHEESE, SOFTENED

1/4 CUP WHITE SUGAR
2—6 OZ LEMON BURST YOGURT
3/4 CUP WHIPPING CREAM

PREHEAT OVEN TO 350. WITH YOUR HANDS, MIX TOGETHER THE COOKIE DOUGH & 1 TSP OF THE LEMON ZEST. PRESS DOUGH INTO BOTTOM OF UNGREASED 9X13" BAKING PAN; BAKE 15-20 MINUTES OR UNTIL GOLDEN BROWN. COOL COMPLETELY, ABOUT 30 MINUTES. BEAT TOGETHER THE CREAM CHEESE, SUGAR, LEMON JUICE & REMAINING 2 TSPS LEMON ZEST UNTIL SMOOTH & CREAMY; ADD YOGURT & BEAT UNTIL BLENDED. IN ANOTHER BOWL, BEAT THE WHIPPING CREAM UNTIL SOFT PEAKS FORM; GENTLY FOLD WHIPPING CREAM INTO CREAM CHEESE MIXTURE & BLEND WELL. SPOON ONTO COOLED CRUST; SPREAD EVENLY. COVER; REFRIGERATE 2 HOURS OR UNTIL SET; CUT INTO BARS TO SERVE. COVER & REFRIGERATE LEFTOVERS