



COOKING WITH JAN ~ May 29, 2019

Recipes at Coborns and kokk.com ~ SUMMER PICNIC RECIPES

ORIENTAL COLD NOODLE SALAD

15 OZS DRIED SOBA NOODLES
1/3 CUP RICE VINEGAR
ZEST OF ONE LIME
2 CLOVES GARLIC, MINCED
1 CUP FINELY GRATED CARROTS
1/2 CUP CHOPPED FRESH CILANTRO (OPTIONAL)

1 1/2 TSPS DARK SESAME OIL
JUICE OF ONE LIME
2 TBLS BROWN SUGAR
2 TSPS RED PEPPER FLAKES
1/4 CUP CHOPPED SALTED PEANUTS

IN LARGE POT, COOK NOODLES ACCORDING TO PACKAGE DIRECTIONS; DRAIN, RINSE WITH COLD WATER AND SET ASIDE. POUR INTO A LARGE MIXING BOWL THE SESAME OIL, RICE VINEGAR, SOY SAUCE & LIME JUICE. MIX IN THE LIME ZEST, BROWN SUGAR, GARLIC & RED PEPPER FLAKES; STIR JUST UNTIL SUGAR DISSOLVES, THEN TOSS IN GRATED CARROTS, THE PEANUTS & CILANTRO. CUT NOODLES INTO 3" LENGTHS; STIR INTO THE DRESSING. COVER & REFRIGERATE FOR A LEAST 1 HOUR TO ALLOW FLAVORS TO BLEND. TOSS SALAD AGAIN BEFORE SERVING; IF SEEMS DRY, SPLASH WITH A LITTLE SOY SAUCE & VINEGAR. SERVE COLD. SOOO GOOD!

DILLED CUCUMBER & TOMATO SALAD

3 CUPS TOMATOES, CUT INTO WEDGES
1/2 CUP FINELY CHOPPED RED ONIONS
4 TSPS WHITE SUGAR
1/2 TSP SEASONING SALT

5 CUPS CUCUMBERS, THINLY SLICED
1/2 CUP RICE VINEGAR
1 TBL FINELY CHOPPED FRESH DILL

IN LARGE GLASS SERVING BOWL, MIX TOMATOES, CUCUMBERS & ONIONS. IN ANOTHER SMALLER BOWL, MIX ALL THE REMAINING INGREDIENTS UNTIL WELL BLENDED. POUR THE VINEGAR MIXTURE OVER THE VEGGIES; TOSS TO COAT. COVER; REFRIGERATE 1 HOUR TO BLEND THE FLAVORS. TOSS AGAIN JUST BEFORE YOU SERVE SALAD; SERVE WITH A SLOTTED SPOON.

COBB PASTA SALAD

2 BOXES SUDDENLY SALAD BLT PASTA MIX
3 TBLS LEMON JUICE
8 SLICES SHREDDED COOKED CHICKEN
1/2 CUP CRUMBLLED BLUE CHEESE
4 HARD BOILED EGGS, PEELED & CHOPPED

1 CUP MAYONNAISE
4 CUPS CHOPPED ROMAINE LETTUCE
1 1/2 CUPS CHERRY TOMATOES, HALVED
2 AVOCADOES, PITTED, PEELED & CHOPPED

IN 4-QUART SAUCEPAN, COOK PASTA AS DIRECTED ON BOX; DRAIN, THEN RINSE WITH COLD WATER. IN A LARGE SALAD BOWL, STIR TOGETHER THE SEASONING MIX POUCHES, THE MAYONNAISE & LEMON JUICE; STIR INTO THE COOKED PASTA. SPREAD THE LETTUCE ONTO A LARGE SERVING PLATTER; TOP WITH THE PASTA MIXTURE. ARRANGE THE REMAINING SALAD INGREDIENTS IN ROWS OVER THE PASTA.

CRUNCHY CHICKEN SALAD

3 TBLS BUTTER
2 TBLS SESAME SEEDS
1/4 CUP WHITE VINEGAR
1/2 TSP BLACK PEPPER
1/2 CUP DRY ROASTED PEANUTS
16 OZ BAG COLESLAW MIX

3 OZ PKG ORIENTAL RAMEN NOODLE SOUP MIX
1/4 CUP WHITE SUGAR
1 TBL VEGETABLE OIL
2 CUPS CUT-UP COOKED CHICKEN
1/4 CUP SLICED GREEN ONIONS

MELT BUTTER IN 10" SKILLET OVER MEDIUM HIGH HEAT. STIR IN THE SEASONING PACKET FOR THE NOODLES. BREAK BLOCK OF NOODLES INTO BITE-SIZE PIECES OVER THE SKILLET; STIR NOODLES INTO THE MELTED BUTTER. COOK FOR 2 MINUTES, STIRRING CONSTANTLY; STIR IN THE SESAME SEEDS. COOK FOR ANOTHER 2 MINUTES, STIRRING CONSTANTLY, UNTIL NOODLES ARE GOLDEN BROWN. MIX SUGAR, VINEGAR, OIL AND PEPPER IN A LARGE BOWL; ADD THE REMAINING INGREDIENTS AND NOODLES MIXTURE; TOSS UNTIL WELL MIXED.

FRESH PEACH SALSA

2 CUPS CHOPPED FRESH PEACHES
2-4 TBLS GRAPEFRUIT JUICE
2 TBLS GREEN ONIONS, CHOPPED

1/4 CUP FINELY CHOPPED RED BELL PEPPER
4 TSPS CHOPPED FRESH CILANTRO
DASH OF SALT

MIX ALL INGREDIENTS IN A GLASS OR PLASTIC SALAD BOWL. COVER & REFRIGERATE AT LEAST 1 HOUR TO BLEND FLAVORS. SERVE OVER CHICKEN OR PORK; SERVE WITH CHIPS.

2-INGREDIENT PINEAPPLE ANGEL FOOD CAKE

1 BOX WHITE ANGEL FOOD CAKE MIX
20 OZ CAN CRUSHED PINEAPPLE WITH JUICE

PREHEAT OVEN TO 350 DEGREES. IN LG BOWL, BEAT DRY CAKE MIX WITH PINEAPPLE UNTIL WELL BLENDED. POUR INTO **UNGREASED** 10" TUBE PAN; BAKE 40-45 MINUTES OR UNTIL GOLDEN BROWN. COOK COMPLETELY UPSIDE DOWN AS DIRECTED ON PKG, ABOUT 2 HOURS. RUN KNIFE AROUND EDGES; TURN COOLED CAKE ONTO SERVING PLATE. CUT INTO SLICES & TOP WITH COOL WHIP, ICE CREAM OR SERVE PLAIN. YUMMY!