



COOKING WITH JAN ~ MARCH 15, 2017

WEEKLY RECIPES AT COBORNS & kokk.com

QUICK & EASY APPETIZERS FOR ANY OCCASION

EASY ROOT BEER BBQ MEATBALLS

MEATBALLS

1 LB HAMBURGER
1/4 CUP BREAD CRUMBS
2 GARLIC CLOVES, GRATED

1 EGG
3 HABANEROS, MINCED
1/4 CUP PARMESAN CHEESE

SAUCE

24 OZS ROOT BEER

1 CUP BBQ SAUCE

MIX ALL THE MEATBALL INGREDIENTS TOGETHER IN A MIXING BOWL; SHAPE INTO MEATBALLS AND PLACE ON A BAKING SHEET. BROIL TO BROWN, ABOUT 7 MINUTES. FLIP THEM; BROIL 5-6 MINUTES OR UNTIL BROWNED & COOKED THROUGH. POUR THE ROOT BEER INTO A SMALL SAUCEPAN AND SIMMER FOR ABOUT 20 MINUTES UNTIL IT HAS REDUCED AND BECOMES SLIGHTLY SYRUPY. ADD IN THE BBQ SAUCE; ADD THE WARM MEATBALLS AND STIR TO COAT WELL. SIMMER FOR ANOTHER 10-15 MINUTES AND THEN SERVE WITH CHOICE/VARIETY OF CRACKERS. THIS RECIPE MAKES ABOUT 20 SERVINGS. STOREBOUGHT MEATBALLS MAY BE USED, PREPARE ACCORDING TO DIRECTIONS ON PACKAGE.

BACON-CHEDDAR-RANCH PINWHEELS

2—8 OZ PKGS CREAM CHEESE, SOFTENED
6 SLICES BACON, COOKED & CHOPPED
2 TBLS CHOPPED FRESH CHIVES
1/2 TSP ONION POWDER
1/4 TSP SALT OR TO TASTE

1 1/2 CUPS SHREDDED CHEDDAR CHEESE
1 TBL DRY RANCH DRESSING MIX
1/2 TSP GARLIC POWDER
1/4 TSP BLACK PEPPER
5—8" FLOUR TORTILLAS

IN LARGE MIXING BOWL, BEAT ALL THE INGREDIENTS, **EXCEPT** THE TORTILLAS, ON MEDIUM SPEED UNTIL WELL BLENDED. DIVIDE THE MIXTURE EVENLY AMONG THE 5 TORTILLAS, SPREADING EVENLY ON SURFACE. TIGHTLY ROLL UP TORTILLAS; PLACE ON PLATE AND COVER WITH PLASTIC WRAP OR FOIL. REFRIGERATE FOR AN HOUR TO SET; CUT INTO 1/2" SLICES AND SERVE. MAKES 10 SERVINGS.

PIZZA DIP

12 OZS CREAM CHEESE, SOFTENED
1 CLOVE GARLIC, FINELY CHOPPED
1/4 CUP PARMESAN CHEESE
1 CUP FRESH CHERRY TOMATOES, HALVED
1 LOAF FRENCH BREAD

14 OZ CAN DICED TOMATOES, DRAINED
2 TSPS ITALIAN SEASONING
6 OZS FRESH MOZZARELLA, SLICED
1/2 CUP FRESH CHOPPED BASIL

PREHEAT OVEN TO 350 DEGREES. IN LARGE BOWL OR MIXER, BEAT TOGETHER THE CREAM CHEESE, DICED TOMATOES, GARLIC, ITALIAN SEASONING AND PARMESAN CHEESE. SPREAD INTO A 9" BAKING DISH. PLACE MOZZARELLA SLICES ON TOP; SPRINKLE WITH FRESH HALVED TOMATOES. BAKE FOR 17-23 MINUTES OR UNTIL THE CHEESE ON TOP MELTS AND BEGINS TO BUBBLE AT THE EDGES. GARNISH WITH FRESH BASIL; SERVE WITH FRENCH BREAD SLICES FOR DIPPING. MAKES 6 SERVINGS.

ANTIPASTO BITES

48 SLICES SALAMI (MEDIUM THICKNESS)
1/2 CUP CHOPPED FRESH BASIL
8 OZS FRESH MINI MOZZARELLA BALLS

2 CUPS MARINATED ARTICHOKE HEARTS
2/3 CUP JARRED CHOPPED RED PEPPERS
SALT & PEPPER TO TASTE

PREHEAT OVEN TO 375 DEGREES; POSITION OVEN RACK IN MIDDLE OF OVEN. PLACE SALAMI SLICE INTO EACH OF 48 UNGREASED MINI MUFFIN CUPS. PRESS THE SALAMI INTO THE CUPS. BAKE FOR 7-10 MINUTES OR UNTIL SALAMI IS CRISP; REMOVE FROM OVEN AND COOL. DRAIN AND FINELY CHOP THE ARTICHOKE HEARTS; MIX WITH REMAINING INGREDIENTS IN LARGE BOWL. PLACE 2-3 TBLS OF THE ARTICHOKE MIXTURE INTO EACH SALAMI CUP. MAKES 16-20 SERVINGS.

RASPBERRY-PEANUT BUTTER PINWHEELS

1/2 CUP PLAIN YOGURT
8—6" WHOLE WHEAT FLOUR TORTILLAS

4 TBLS CREAMY PEANUT BUTTER
1 1/2 CUPS FRESH RASPBERRIES, HALVED

IN MIXING BOWL, MIX TOGETHER THE YOGURT AND PEANUT BUTTER. SPREAD ON ONE SIDE OF EACH TORTILLA; TOP EVENLY WITH THE RASPBERRIES. ROLL UP, WRAP IN PLASTIC WRAP AND REFRIGERATE FOR AT LEAST AN HOUR TO SET. TO SERVE, SLICE EACH WRAP WITH A SERRATED KNIFE INTO 1" WIDE SLICES. MAKES 8 SERVINGS.