



COOKING WITH JAN

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LET'S TRAVEL TO MEXICO

SLOW COOKER CARNITAS

1 TSP **EACH** SALT, GARLIC POWDER, CUMIN
4 LBS BONELESS PORK SHOULDER ROAST
1/2 TSP **EACH** OREGANO & CORIANDER
1/4 TSP CINNAMON
2 BAY LEAVES
2 CUPS CHICKEN BROTH

MIX TOGETHER THE SALT, GARLIC POWDER, CUMIN, OREGANO, CORIANDER AND CINNAMON IN MIXING BOWL. COAT THE PORK ROAST WITH THE SPICE MIXTURE; PLACE BAY LEAVES IN BOTTOM OF THE SLOW COOKER. PUT THE ROAST ON TOP OF BAY LEAVES; POUR THE CHICKEN BROTH AROUND THE SIDES OF THE PORK, BEING CAREFUL NOT TO RINSE OFF THE SPICES. COVER & COOK ON LOW UNTIL THE PORK SHREDS EASILY WITH A FORK, ABOUT 10 HOURS; TURNING THE MEAT AFTER 5 HOURS. WHEN PORK IS TENDER, REMOVE FROM SLOW COOKER & SHRED THE MEAT WITH 2 FORKS, USING THE LIQUID TO MOISTEN THE MEAT, IF NEEDED. ADD YOUR FAVORITE BBQ SAUCE & USE FILLING FOR TACOS, TAMALES, ENCHILADAS, BURRITOS OR JUST SERVED IN A BUN.

MEXICAN CORN

2—15 OZ CANS WHOLE KERNEL CORN, DRAINED
8 OZ PKG CREAM CHEESE
1/4 CUP BUTTER
10 JALAPENO PEPPERS, CHOPPED
1 TSP GARLIC SALT

IN SAUCEPAN, COMBINE CORN, CREAM CHEESE, BUTTER, JALAPENO PEPPERS AND GARLIC SALT. COOK OVER MEDIUM HEAT FOR 10-12 MINUTES OR UNTIL HEATED THROUGH, STIRRING CONSTANTLY AFTER CREAM CHEESE BEGINS TO MELT.

MEXICAN CHOCOLATE COOKIES

1/2 CUP DRIED CURRANTS
4 OZS UNSWEETENED CHOCOLATE
3 TBLS UNSALTED BUTTER
1/2 TSP BLACK PEPPER
1/8 TSP **EACH** CINNAMON & CAYENNE PEPPER
3/4 CUP WHITE SUGAR
2 TSP VANILLA
2 TBLS COFFEE FLAVORED LIQUEUR
2 OZS BITTERSWEET CHOCOLATE
1/2 CUP FLOUR
1/4 TSP BAKING POWDER
1/4 TSP SALT
2 EGGS
1 CUP DARK CHOCOLATE CHIPS

PREHEAT OVEN TO 350 DEGREES; LINE TWO BAKING SHEETS WITH PARCHMENT PAPER. HEAT THE CURRANTS & COFFEE LIQUEUR OVER LOW HEAT UNTIL IT BEGINS TO SIMMER, ABOUT 2-4 MINUTES. REMOVE FROM HEAT AND SET ASIDE TO COOL. COMBINE THE UNSWEETENED CHOCOLATE, THE BITTERSWEET CHOCOLATE AND THE BUTTER IN MIXING BOWL; PLACE BOWL ON TOP OF SAUCEPAN FILLED WITH ABOUT 1" OF WATER & ON LOW HEAT. STIR THE CHOCOLATE OCCASIONALLY UNTIL IT IS MELTED, ABOUT 5 MINUTES; REMOVE FROM HEAT AND SET ASIDE. MIX THE FLOUR, THE BLACK PEPPER, BAKING POWDER, SALT, CINNAMON AND CAYENNE PEPPER IN LARGE BOWL; SET ASIDE. WHISK THE SUGAR AND EGGS UNTIL LIGHT & FLUFFY AND PALE YELLOW, ABOUT 5 MINUTES. SLOWLY WHISK IN THE VANILLA AND THE MELTED CHOCOLATE MIXTURE. FOLD THE FLOUR INTO THE SUGAR AND CHOCOLATE MIXTURE AND STIR UNTIL WELL COMBINED. ADD IN THE CHOCOLATE CHIPS AND THE LIQUEUR SOAKED CURRANTS. DROP BY SPOONFULS, 2" APART ONTO THE PREPARED BAKING SHEETS; BAKE UNTIL THE COOKIES ARE ALMOST SET, ABOUT 12 MINUTES. REMOVE FROM OVEN BUT LEAVE ON BAKING SHEETS TO COOL, ABOUT 5 -7 MINUTES. TRANSFER TO COOLING RACK AND ALLOW TO FINISH COOLING. THE RECIPE IS TIME CONSUMING BUT THESE COOKIES ARE DELICIOUS, JUST THE RIGHT AMOUNT OF SPICE TO MAKE THEM EXTRA SPECIAL FOR YOUR MEXICAN DINNER.

MEXICAN COFFEE

4 OZS HOT BREWED COFFEE
1 OZ **EACH** COFFEE LIQUEUR & TEQUILA
PINCH COCOA POWDER, FOR GARNISH
1 TBLS COOL WHIP
PINCH CINNAMON, FOR GARNISH

THIS RECIPE IS FOR 1 MUG OF COFFEE. POUR THE COFFEE INTO YOUR MUG. STIR IN THE LIQUEUR AND THE TEQUILA; GARNISH WITH THE COOL WHIP, CINNAMON AND COCOA POWDER. FOR ADDITIONAL MUGS, JUST DOUBLE OR TRIPLE THE RECIPE.

Join us next week as we travel to Italy!!