



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ August 16, 2017

HOW DO YOU LIKE "YOUR" BACON?

BACON-WRAPPER BBQ PORK TENDERLOIN

8 SLICES BACON	2—1 LB PORK TENDERLOINS
1/2 TSP SALT	1/4 TSP BLACK PEPPER
1/3 CUP BBQ SAUCE OF CHOICE	1 TBLS CHIPOTLE CHILE IN ADOBO SAUCE
1/4 TSP GROUND CUMIN	

PREHEAT OVEN TO 425 DEGREES; LINE 15X10X1" BAKING PAN WITH HEAVY DUTY FOIL, SPRAY WITH COOKING SPRAY. MICROWAVE THE BACON SLICES BETWEEN LAYERS OF PAPER TOWELS FOR 3-4 MINUTES OR JUST UNTIL EDGES BEGIN TO BROWN BUT STILL SOFT & PLIABLE. CUT EACH PIECE IN HALF CROSSWISE. SEASON TENDERLOINS WITH SALT & PEPPER; ARRANGE IN PAN. PLACE THE BACON PIECES DIAGONALLY OVER THE TOP OF THE PORK, PRESSING THE BACON OVER THE SIDES. MIX BBQ SAUCE, CHIPOTLE CHILE & CUMIN; BRUSH TOP OF EACH TENDERLOIN WITH THE GLAZE. BAKE 30-35 MINUTES OR UNTIL MEAT REACHES 145 DEGREES IN CENTER. LET STAND FOR 10 MINUTES BEFORE SLICING; SERVE WITH MASHED POTATOES AND GREEN SALAD. LEFTOVERS CAN BE USED FOR SANDWICHES OR IN A PASTA OR GREEN SALAD.

BBQ BACON CHICKEN STUFFED WITH RANCH CREAM CHEESE

8 SLICES BACON	4 OZS CREAM CHEESE, SOFTENED
1 TBLS RANCH SALAD DRESSING MIX	4 BONELESS, SKINLESS CHICKEN BREASTS
1/2 TSP SALT	1/4 TSP BLACK PEPPER
1/2 CUP BBQ SAUCE	

PREHEAT OVEN TO 400 DEGREES; LINE 15X10X1" BAKING PAN WITH FOIL, SPRAY FOIL WITH COOKING SPRAY. MICROWAVE BACON BETWEEN LAYERS OF PAPER TOWELS FOR 3-4 MINUTES; CUT EACH PIECE IN HALF CROSSWISE. MIX TOGETHER THE SOFTENED CREAM CHEESE & THE RANCH DRESSING MIX. CUT A POCKET IN EACH CHICKEN BREAST BY MAKING A HORIZONTAL SLIT ALONG THE THIN LONG EDGE, BEING CAREFUL NOT TO CUT THROUGH TO THE OPPOSITE SIDE. STUFF EACH POCKET WITH 1/4 OF THE CREAM CHEESE FILLING (ABOUT 2 TBLS). PRESS EDGES OF CHICKEN TOGETHER TO SEAL; SEASON WITH SALT & PEPPER. ARRANGE BACON PIECES DIAGONALLY OVER TOPS OF CHICKEN BREASTS, PRESSING BACON OVER THE SIDES. BRUSH EACH WITH 1 TBLS OF THE BBQ SAUCE; BAKE FOR 15 MINUTES. BRUSH WITH THE REMAINING 1/4 CUP BBQ SAUCE, USING ABOUT 1 TBLS ON EACH PIECE OF MEAT. BAKE ANOTHER 10-15 MINUTES OR UNTIL THE JUICES RUN CLEAR & MEAT TEMPERATURE REACHES 165 DEGREES.

BACON CHEESEBURGER TATER TOT CASSEROLE

1 LB HAMBURGER	1 CUP CHOPPED ONIONS
2 TSPS STEAK GRILL SEASONING	1 CAN CREAM OF ONION SOUP
1/2 CUP SOUR CREAM	32 OZ BAG TATER TOTS
4 SLICES COOKED BACON, CHOPPED	2 CUPS SHREDDED CHEDDAR CHEESE
1/4 CUP CHOPPED GREEN ONIONS	

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13 GLASS BAKING DISH WITH COOKING SPRAY. IN SKILLET, COOK HAMBURGER AND ONIONS, STIRING FREQUENTLY, UNTIL BROWN; DRAIN AND RETURN TO SKILLET. ADD IN THE SEASONING, SOUP AND SOUR CREAM; STIR TO BLEND COMPLETELY. PLACE HALF OF THE TATER TOTS IN A SINGLE LAYER IN THE BAKING DISH; SPOON MEAT MIXTURE OVER THE TOP. TOP WITH HALF OF THE CHOPPED BACON, 1 CUP OF THE CHEDDAR CHEESE, REMAINING FROZEN POTATOES AND THEN THE REMAINING 1 CUP OF CHEESE. BAKE 40 MINUTES; TOP WITH REMAINING CHOPPED BACON AND BAKE ANOTHER 5-10 MINUTES OR UNTIL CASSEROLE EDGES ARE BUBBLY & POTATOES ARE LIGHTLY BROWNED. SPRINKLE WITH THE CHOPPED GREEN ONIONS. MAKES 8 SERVINGS.

CHOCOLATE PEANUT BUTTER-BACON BARS

1 PKG PEANUT BUTTER COOKIE MIX	1/3 CUP VEGETABLE OIL
2 TBLS MAPLE-FLAVORED SYRUP	1 EGG
10 SLICES BACON, COOKED & CRUMBLED	1/2 CUP CHOPPED PEANUTS
1 CUP CHOCOLATE CHIPS	

PREHEAT OVEN TO 350 DEGREES; SPRAY 8" SQUARE PAN WITH COOKING SPRAY. MIX TOGETHER THE COOKIE MIX, OIL, SYRUP & EGG UNTIL SOFT DOUGH FORMS. RESERVE 1/4 CUP CRUMBLED BACON FOR THE GARNISH. MIX REMAINING BACON & PEANUTS INTO THE DOUGH; PRESS EVENLY INTO PAN. BAKE 20-25 MINUTES OR UNTIL GOLDEN BROWN. REMOVE FROM OVEN; SPRINKLE WITH CHOCOLATE CHIPS. RETURN TO OVEN FOR 1 MORE MINUTE; REMOVE AND SPREAD THE CHOCOLATE OVER THE BARS. SPRINKLE THE RESERVED 1/4 CUP BACON OVER THE CHOCOLATE. COOL COMPLETELY, ABOUT 1 HOUR UNTIL THE FROSTING IS SET. CUT INTO 4 ROWS BY 4 ROWS; STORE TIGHTLY COVERED IN REFRIGERATOR. A UNIQUE BUT SWEET DESSERT.