



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ December 20, 2017

Holiday Time ~ New Year's Eve parties

HOT CRAB CROSTINI

FRENCH BAGUETTE, CUT INTO 24 SLICES	1 TBLS OLIVE OIL
6 OZS CRABMEAT, WELL DRAINED & FLAKED	2 OZ JAR PIMENTOS, DRAINED
1/2 CUP SHREDDED SWISS CHEESE	1/2 CUP GRATED PARMESAN
1/4 CUP CHIVE & ONION CREAM CHEESE	1/4 TSP RED PEPPER SAUCE
1 TBLS CHOPPED FRESH CHIVES	

PREHEAT OVEN TO 400 DEGREES; PLACE BREAD SLICES ON UNGREASED BAKING SHEET. BRUSH THE TOPS LIGHTLY WITH OLIVE OIL; BAKE 3-5 MINUTES OR UNTIL CRISP AND VERY LIGHT BROWN. IN MIXING BOWL, MIX ALL THE REMAINING INGREDIENTS, **EXCEPT** CHIVES. SPREAD 1 ROUNDED TBLS OF MIXTURE ONTO EACH BREAD SLICE. BAKE 5 MINUTES OR UNTIL FILLING IS HOT & CHEESE IS MELTED; SPRINKLE WITH THE CHIVES. MAKES 24 SERVINGS. EASY & TASTY PARTY APPETIZER.

PAN FRIED ONION DIP

2 LG YELLOW ONIONS	4 TBLS UNSALTED BUTTER
1/4 CUP VEGETABLE OIL	1/4 TSP GROUND CAYENNE PEPPER
1 TSP KOSHER SALT	1/2 TSP BLACK PEPPER
4 OZS CREAM CHEESE, SOFTENED	1/2 CUP SOUR CREAM
1/2 CUP MAYONNAISE	

CUT THE ONIONS IN HALF & SLICE INTO 1/8" THICK HALF ROUNDS. SHOULD HAVE ABOUT 3 CUPS OF SLICED ONIONS. HEAT BUTTER AND OIL IN LARGE SAUTE PAN; ADD THE ONIONS, CAYENNE, SALT & BLACK PEPPER. SAUTE FOR 10 MINUTES; REDUCE HEAT TO LOW & SIMMER, STIRRING OCCASIONALLY, FOR ANOTHER 20 MINUTES OR UNTIL THE ONIONS ARE BROWNED AND CARAMELIZED. SET ASIDE FOR ONIONS TO COOL. PLACE CREAM CHEESE, SOUR CREAM AND MAYONNAISE IN BOWL & MIX WITH MIXER UNTIL SMOOTH. ADD THE ONIONS AND MIX WELL; TASTE FOR SEASONINGS & ADD AS NEEDED TO TASTE. SERVE DIP AT ROOM TEMPERATURE WITH VEGGIES (CARROTS, CELERY STICKS) OR SNACK CRACKERS.

BRIE WITH CRANBERRY CHUTNEY

1 CUP FRESH CRANBERRIES	2/3 CUP WHITE SUGAR
1/3 CUP CIDER VINEGAR	2 TBLS WATER
2 TSPS FINELY CHOPPED GINGER	1/4 TSP GROUND CINNAMON
1/8 TSP GROUND CLOVES	VEGETABLE OIL
8 OZ ROUND OF BRIE CHEESE	SLIVERED ALMONDS, TOASTED
CRACKERS	

MIX CRANBERRIES, SUGAR, VINEGAR, WATER, GINGER, CINNAMON & CLOVES IN 1-QUART SAUCEPAN. HEAT TO BOILING; REDUCE HEAT TO LOW. COOK, UNCOVERED, ABOUT 20 MINUTES, STIRRING FREQUENTLY, UNTIL THICKENED. COOL SLIGHTLY (CHUTNEY WILL THICKEN AS IT STANDS). PREHEAT OVEN TO 350 DEGREES; LIGHTLY BRUSH OVENPROOF PLATE WITH VEGETABLE OIL. PLACE UNPEELED BRIE IN CENTER; BAKE, UNCOVERED, FOR 8-10 MINUTES OR UNTIL CHEESE HAS SOFTENED & IS PARTIALLY MELTED. SPOON HALF OF THE CHUTNEY OVER THE CHEESE; SPRINKLE WITH THE TOASTED ALMONDS. SERVE WITH THE CRACKERS; ADD CHUTNEY TO CHEESE AS NEEDED. MAKES 10 SERVINGS.

BAKED HAM & CHEESE PARTY SANDWICHES

3/4 CUP MELTED BUTTER	1 1/2 TBLS DIJON MUSTARD
1 1/2 TSP WORCESTERSHIRE SAUCE	1 1/2 TBLS POPPY SEEDS
1 TBLS DRIED MINCED ONION	24 MINI SANDWICH ROLLS
1 LB THINLY SLICE COOKED DELI HAM	1 LB THINLY SLICED SWISS CHEESE

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" BAKING PAN WITH COOKING SPRAY. IN BOWL, MIX TOGETHER THE BUTTER, DIJON MUSTARD, WORCESTERSHIRE SAUCE, POPPY SEEDS & DRIED ONIONS. SEPARATE THE TOPS FROM THE BOTTOMS OF THE ROLLS; PLACE BOTTOMS INTO THE PREPARED BAKING PAN. LAYER HALF OF THE HAM ONTO THE ROLLS; PLACE THE SWISS CHEESE OVER TOP OF THE HAM SLICES, THEN ADD THE REMAINING HAM. PLACE TOPS OF ROLLS ONTO THE SANDWICHES; POUR THE MUSTARD MIXTURE EVENLY OVER THE ROLLS. BAKE UNTIL ROLLS ARE LIGHTLY BROWNED AND THE CHEESE HAS MELTED, ABOUT 20 MINUTES. SLICE INTO INDIVIDUAL SANDWICHES THROUGH THE HAM & CHEESE LAYERS TO SERVE. DELICIOUS AS APPETIZER OR EASY MEAL IDEA.



**THERE WILL BE NO "COOKING WITH JAN" RECIPE NEXT WEEK, 12/27/17.
WE WILL RETURN ON WEDNESDAY, JANUARY 3RD.
MERRY CHRISTMAS & HAPPY NEW YEAR!**