



COOKING WITH JAN

February 7, 2018 ~ Recipes at Coborns & kokk.com

TIME FOR PIZZA IN 2018 ~ National Pizza Day/February 9

PIZZA SPAGHETTI CASSEROLE

12 OZS UNCOOKED SPAGHETTI BROKEN INTO THIRDS
3/4 LB BULK ITALIAN PORK SAUSAGE
24 OZ JAR ROASTED GARLIC TOMATO PASTE SAUCE
2 CUPS SHREDDED ITALIAN CHEESE BLEND

1 TBL OLIVE OIL
3 CUP SLICED MUSHROOMS
1/2 CUP SLICED PEPPERONI
1/4 CUP GRATED PARMESAN

PREHEAT OVEN TO 350 DEGREES; SPRAY 14" DEEP DISH PIZZA PAN WITH COOKING SPRAY. COOK & DRAIN SPAGHETTI AS DIRECTED ON PACKAGE, USING MINIMUM COOKING TIME. IN SKILLET, HEAT OIL OVER MEDIUM HIGH HEAT; COOK SAUSAGE IN OIL 5-7 MINUTES, STIRRING OCCASIONALLY, UNTIL THOROUGHLY COOKED. WITH SLOTTED SPOON, REMOVE SAUSAGE FROM SKILLET; SET ASIDE. COOK THE MUSHROOMS IN DRIPPINGS OVER MEDIUM HEAT ABOUT 5 MINUTES OR UNTIL BROWNED & TENDER. PLACE COOKED SPAGHETTI INTO THE PIZZA PAN; TOP WITH SAUSAGE, PASTA SAUCE, PEPPERONI, MUSHROOMS & CHEESES. BAKE CASSEROLE, UNCOVERED, 15-20 MINUTES, OR UNTIL BUBBLY AND THE CHEESE IS MELTED. SERVE WITH GREEN SALAD AND GARLIC TOAST. MAKES 8 SERVINGS!

BUBBLE PIZZA

12 REFRIGERATED BREAD STICKS
15 OZ CAN PIZZA SAUCE
2 TBLS GRATED PARMESAN CHEESE

32 FROZEN COOKED MEATBALLS
1/2 CUP CHOPPED PEPPERONI
2 CUPS SHREDDED PIZZA CHEESE

PREHEAT OVEN TO 375 DEGREES; SPRAY 11X7" GLASS BAKING DISH WITH COOKING SPRAY. UNROLL DOUGH INTO RECTANGLE; CUT CROSSWISE INTO 8 STRIPS SO EACH STRIP HAS 6 PIECES. AT PERFORATIONS, SEPARATE DOUGH TO MAKE 48 PIECES. ARRANGE 1/2 OF THE DOUGH PIECES RANDOMLY IN THE BOTTOM OF BAKING DISH. IN MICROWAVABLE BOWL, PLACE MEATBALLS & PIZZA SAUCE. COVER; MICROWAVE ON MEDIUM HIGH HEAT 5-8 MINUTES OR UNTIL SAUCE IS BUBBLY & MEATBALLS ARE THAWED. STIR IN THE PEPPERONI SLICES; POUR OVER THE DOUGH & SPRINKLE WITH THE PARMESAN CHEESE. ARRANGE THE REMAINING DOUGH PIECES OVER THE CHEESE. BAKE 16-20 MINUTES OR UNTIL EDGES ARE GOLDEN BROWN AND DOUGH PIECES ARE NO LONGER DOUGHY. SPRINKLE WITH THE PIZZA CHEESE BLEND; BAKE ANOTHER 4-5 MINUTES LONGER OR UNTIL CHEESE IS MELTED. LET STAND 5-10 MINUTES BEFORE SERVING.

MUFFIN-TIN ITALIAN SAUSAGE PIZZAS

11 OZ CAN THIN PIZZA CRUST
1/4 LB ITALIAN SAUSAGE
8 OZ PKG SLICES MUSHROOMS
2 CUPS SHREDDED MOZZARELLA

1 TBL OLIVE OIL
1/4 TSP SALT
1 CUP PIZZA SAUCE
1 TBL CHOPPED FRESH BASIL

PREHEAT OVEN TO 425 DEGREES; SPRAY 12 REGULAR SIZE MUFFIN CUPS WITH COOKING SPRAY. DO NOT UNROLL THE DOUGH; CUT ROLLED DOUGH INTO 12 PIECES; PLACE INTO MUFFIN CUPS. LET THE DOUGH REST FOR 15 MINUTES. IN SKILLET, HEAT OIL OVER MEDIUM HIGH HEAT. ADD SAUSAGE; COOK 5-6 MINUTES OR UNTIL NO LONGER PINK. USING SLOTTED SPOON, TRANSFER TO SMALL BOWL. ADD ONIONS AND SALT TO SKILLET; COOK 2-3 MINUTES OR UNTIL SOFTENED. ADD MUSHROOMS; INCREASE HEAT TO HIGH; COOK ANOTHER 4-6 MINUTES OR UNTIL MUSHROOMS RELEASE THEIR LIQUID AND ARE BROWNED. REMOVE FROM HEAT. STIR IN COOKED SAUSAGE & 1/2 CUP OF THE PIZZA SAUCE; COOL 5 MINUTES, THEN ADD 1 1/2 CUPS OF THE CHEESE. PRESS PIZZA DOUGH INTO CUPS, PRESSING FIRMLY UP THE SIDES. DIVIDE THE SAUSAGE MIXTURE EVENLY AMONG THE CUPS. BAKE 11-14 MINUTES OR UNTIL CRUSTS ARE BROWNED AND COOKED THROUGH. TOP WITH REMAINING 1/2 CUP CHEESE; LET STAND 1 MINUTE & RUN KNIFE AROUND OUTSIDE OF EACH CUP. WARM REMAINING 1/2 CUP PIZZA SAUCE AND SERVE WITH PIZZA CUPS. TOP WITH BASIL

APPLE CRISP COOKIE PIZZA

1 PKG OATMEAL COOKIE MIX
1 EGG
1/3 CUP OATMEAL **NOT INSTANT**
1/4 CUP BUTTER, COLD & CUBED
1 TSP LEMON JUICE
1/2 TSP CINNAMON

1/2 CUP BUTTER, SOFTENED
1 TBL WATER
1/3 CUP CHOPPED PECANS
3 APPLES, CORED & THINLY SLICED
1/3 CUP WHITE SUGAR
1 CUP POWDERED SUGAR

PREHEAT OVEN TO 375 DEGREES; SPRAY LARGE ROUND PIZZA PAN WITH COOKING SPRAY. MEASURE OUT 1/3 CUP OF COOKIE MIX & SET ASIDE. IN BOWL, BEAT REMAINING COOKING MIX WITH THE SOFTENED BUTTER, EGG & WATER 2-3 MINUTES OR UNTIL CREAMY. DROP DOUGH ONTO PAN; SPREAD SO IT COMPLETELY COVERS BOTTOM OF PAN. BAKE 5-6 MINUTES OR UNTIL EDGES JUST BEGIN TO BROWN. MIX RESERVED COOKIE MIX, OATMEAL AND NUTS; USING PASTRY BLENDER, CUT BUTTER INTO DRY INGREDIENTS. IN BOWL, TOSS APPLES, LEMON JUICE, WHITE SUGAR & CINNAMON. SCATTER APPLES OVER TOP OF CRUST; SPRINKLE WITH OAT MIXTURE. BAKE 10-12 MINUTES OR UNTIL TOPPING IS CRISP; COOL COMPLETELY. MAKE GLAZE WITH POWDERED SUGAR & DRIZZLE OVER TOP OF PIZZA. LET STAND 15 MINUTES BEFORE SERVING.