



## COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ January 3, 2018

**"BABY, IT'S COLD OUTSIDE" ~ Time for Soup**

### CHEESEBURGER MAC SOUP

2 LBS HAMBURGER	1 CUP CHOPPED ONIONS
2 CLOVES GARLIC, FINELY CHOPPED	1/2 TSP BLACK PEPPER
2—15 OZ CANS DICED TOMATOES, UNDRAINED	4 CUPS MILK
4 CUPS WATER	6 TBLS KETCHUP
2 TBLS YELLOW MUSTARD	4 CUPS SHREDDED AMERICAN CHEESE
1 CUP CHOPPED DILL PICKLES	2 BOXES HAMBURGER HELPER CHEESEBURGER MACARONI

IN LARGE DUTCH OVEN, COOK THE HAMBURGER, ONIONS, GARLIC & PEPPER, STIRRING OCCASIONALLY, UNTIL NO LONGER PINK; DRAIN. ADD SAUCE MIX FROM HAMBURGER HELPER BOXES, DICED TOMATOES, MILK, WATER, KETCHUP & MUSTARD; HEAT TO BOILING, STIRRING CONSTANTLY. REDUCE HEAT; COVER & SIMMER FOR 10 MINUTES, STIRRING OCCASIONALLY. ADD IN UNCOOKED PASTA FROM HAMBURGER HELPER AND THE SHREDDED CHEESE. COVER; COOK 15 MINUTES LONGER, STIRRING OCCASIONALLY OR UNTIL SOUP IS HEATED THROUGH. TOP WITH THE CHOPPED PICKLES AND SERVE WITH CRACKERS OR CHIPS. RECIPE WILL MAKE 10-12 SERVINGS.

### CREAM OF BROCCOLI & POTATO SOUP

5 TBLS BUTTER	3 CUPS CHICKEN BROTH
1 ONION, CHOPPED	5 CLOVES GARLIC, CRUSHED
3 TBLS FLOUR	1 LG WHITE POTATO, CUBED
1 CUP MILK	1 CUP MILK
8 CUPS BROCCOLI FLORETS & STEMS	1 CUP EVAPORATED MILK
SALT & PEPPER TO TASTE	

MELT 2 TBLS BUTTER IN LARGE SOUP POT; ADD ONIONS & GARLIC & COOK UNTIL TENDER, ABOUT 10 MINUTES. ADD THE POTATOES & BROCCOLI STEMS; GENEROUSLY SEASON WITH SALT & PEPPER. POUR BROTH INTO THE POTATO MIXTURE; COVER & SIMMER UNTIL POTATOES ARE SOFTENED, ABOUT 10 MINUTES. MIX THE BROCCOLI FLORETS INTO THE SOUP; SIMMER UNTIL FLORETS ARE TENDER, ABOUT 5 MINUTES. BLEND THE SOUP IN BLENDER UNTIL SMOOTH. MELT 3 TBLS BUTTER IN SMALL SAUCEPAN; ADD FLOUR, MILK & THE EVAPORATED MILK. SEASON WITH SALT & PEPPER; WHISK UNTIL BUBBLING & THICKENED, ABOUT 5 MINUTES. SLOWLY STIR THE MILK MIXTURE INTO THE SOUP AND MIX WELL; ADD ADDITIONAL SEASONING IF NEEDED. IF DESIRED, SPRINKLE TOP OF SOUP WITH SHREDDED CHEDDAR CHEESE BEFORE SERVING.

### TEXAS BEEF SOUP

2 TBLS OLIVE OIL	1/2 GREEN PEPPER, FINELY CHOPPED
1 LB BEEF STEW MEAT	2 1/2 CUPS BEEF BROTH
SEASONING SALT TO TASTE	15 OZ CAN MIXED VEGETABLES
1/2 TSP BLACK PEPPER	11.5 OZ CAN SPICY V8 JUICE
1 SMALL ONION, FINELY CHOPPED	

HEAT THE OLIVE OIL IN SKILLET; SEASON STEW MEAT TO TASTE WITH SALT & PEPPER. COOK MEAT IN OIL WITH THE CHOPPED ONIONS & PEPPERS UNTIL BROWNED. TRANSFER TO A SLOW COOKER; ADD THE BEEF BROTH. COOK ON LOW FOR 6-8 HOURS OR UNTIL MEAT IS TENDER. DURING THE LAST 30 MINUTES, ADD IN THE VEGETABLES & V8 JUICE. SERVE WITH HARD ROLLS TO COMPLETE YOUR DINNER. IF DESIRED, ADD UNCOOKED MACARONI TO THE SOUP FOR THE LAST 30 MINUTES. ALSO, FROZEN MIXED VEGETABLES CAN BE ADDED IN PLACE OF THE CANNED. MAKES 8-10 SERVINGS.

### BESTEST CORN CHOWDER

1/2 LB BACON	15 OZ CAN WHOLE KERNEL CORN
2 STALKS CELERY, CHOPPED	4 CUPS CHICKEN BROTH
2 SMALL ONIONS, DICED	2 CUPS MILK
2 TBLS MARGARINE	6 SMALL POTATOES, CUBED
SALT & PEPPER TO TASTE	2 CARROTS, CHOPPED
2 TBLS FLOUR	14 OZ CAN CREAM-STYLE CORN

FRY BACON IN PAN UNTIL ALMOST DONE; ADD ONIONS & CELERY, SAUTE UNTIL LIGHTLY BROWNED. TRANSFER TO SOUP POT; ADD BOTH CANS OF CORN, BUTTER AND CHICKEN BROTH. ADD THE CARROTS & POTATOES; COOK FOR ABOUT 15 MINUTES. MIX THE FLOUR & A LITTLE WATER TO FORM A PASTE. ADD THE MILK & THE FLOUR PASTE; SIMMER FOR 30 MINUTES OR UNTIL READY TO EAT. SALT & PEPPER TO TASTE. MAY NEED TO ADD MORE FLOUR & WATER FOR A PASTE DEPENDING ON HOW THICK YOU WANT YOUR CHOWDER.