



**COOKING WITH JAN**  
**RECIPES AT COBORN'S & kokk.com ~ January 31, 2018**  
**“SUPER BOWL PARTY 2018”**

**SLOW-COOKER CHEESY CHICKEN ENCHILADA CHILI**

2—15 OZ CANS WHOLE KERNEL CORN, DRAINED  
2—15 OZ CANS BLACK BEANS, DRAINED  
2 CUPS SHREDDED COLBY-MONTEREY JACK CHEESE  
CHOPPED GREEN ONIONS, CHOPPED JALAPENOS & SOUR CREAM (OPTIONAL)  
2—20 OZ PKGS BONELESS, SKINLESS CHICKEN BREASTS, CUT INTO 1" PIECES  
8 CUPS TORTILLA CHIPS PLUS HARD ROLLS OR WARMED SOFT TORTILLAS  
2—10 OZ CANS ENCHILADA SAUCE  
2 ENVELOPES TACO SEASONING  
2 CUPS SHREDDED PEPPER JACK

SPRAY A 4-QUART SLOW COOKER WITH COOKING SPRAY. IN THE SLOW COOKER, MIX THE CHICKEN, CORN, BEANS, ENCHILADA SAUCE & TACO SEASONING MIX. COVER; COOK ON LOW HEAT FOR 8 HOURS OR ON HIGH HEAT FOR 4 HOURS. STIR IN 3 CUPS OF THE CHEESE; TOP WITH GREEN ONIONS, JALAPENOS AND SOUR CREAM. ADD THE REMAINING 1 CUP OF CHEESE AND SERVE WITH CHIPS, ROLLS OR TORTILLAS. WILL MAKE 8 SERVINGS!

**PULL-APART CRESCENT MEATBALL SLIDERS**

16 FROZEN ITALIAN MEATBALLS  
1 CUP SHREDDED MOZZARELLA CHEESE  
2 TBLS MELTED BUTTER  
1/2 TSP GARLIC POWDER  
1—8 OZ CAN REFRIGERATED CRESCENT ROLLS  
1/2 CUP TOMATO BASIL PASTA SAUCE  
1 TSP ITALIAN SEASONING  
2 TBLS GRATED PARMESAN CHEESE

PREHEAT OVEN TO 350 DEGREES; LINE LARGE COOKIE SHEET WITH COOKING PARCHMENT PAPER. MAKE MEATBALLS IN MICROWAVE AS DIRECTED ON PACKAGE; SET ASIDE TO COOL SLIGHTLY. UNROLL AND SEPARATE DOUGH INTO 2 LONG RECTANGLES; PLACE ON COOKIE SHEET 1" APART. FIRMLY PRESS EDGES AND PERFORATIONS TO SEAL; PRESS EACH DOUGH SHEET INTO 14X4" RECTANGLE. SPRINKLE THE MOZZARELLA CHEESE DOWN THE CENTER OF BOTH PIECES OF DOUGH. SPACE 8 MEATBALLS EVENLY OVER CHEESE ON EACH PIECE OF DOUGH, SPOON PASTA SAUCE OVER THE MEATBALLS; PRESS ENDS TOGETHER TO SEAL. STARTING FROM ONE END, STRETCH AND PULL BOTH SIDES OF DOUGH UP AND BETWEEN EACH MEATBALL; PRESS TOGETHER TO SEAL. WITH A TABLE KNIFE, SCORE DOUGH BETWEEN THE MEATBALLS. IN SMALL BOWL, MIX THE MELTED BUTTER, SEASONING AND GARLIC POWDER; BRUSH EVENLY OVER THE DOUGH, THEN SPRINKLE WITH PARMESAN CHEESE. BAKE 26-30 MINUTES OR UNTIL DOUGH IS A DEEP GOLDEN BROWN AND THE MEATBALLS ARE HOT IN THE CENTER. SERVE WITH ADDITIONAL WARM PASTA SAUCE FOR DIPPING. MAKES 16 SERVINGS. THIS RECIPE IS A LITTLE TIME CONSUMING BUT THE SLIDERS ARE VERY GOOD AND A NEW ADDITION TO YOUR SUPER BOWL BUFFET.

**EASY TACO STUFFED PARTY SUB**

2 LBS HAMBURGER  
2 CUPS SHREDDED MEXICAN CHEESE BLEND  
4 TBLS MELTED BUTTER  
2 ENVELOPES TACO SEASONING  
2 LOAVES FRENCH BREAD, SPLIT LENGTHWISE  
SHREDDED LETTUCE, CHOPPED TOMATOES,  
SLICED RED ONIONS, CILANTRO, SALSA,  
SOUR CREAM & GUACAMOLE

PREHEAT OVEN TO 350 DEGREES; LINE COOKIE SHEET WITH FOIL. COOK HAMBURGER AND SEASONING AS INSTRUCTED ON SEASONING ENVELOPES. STIR IN HALF OF THE CHEESE; SPOON MIXTURE ONTO THE BOTTOM HALF OF BREAD. SPRINKLE WITH THE REMAINING CHEESE; PLACE TOP HALF OF BREAD OVER TOP AND BRUSH WITH THE MELTED BUTTER. BAKE ABOUT 10 MINUTES OR UNTIL CHEESE IS MELTED AND THE BREAD IS JUST CRISP ON OUTSIDE. CUT EACH LOAF INTO 4-5 PIECES; GARNISH WITH THE LETTUCE, TOMATOES, ONIONS ETC. MAKES 8-10 SERVINGS.

**SLOW COOKER BBQ BACON CHEESEBURGER MEATBALLS**

1 LB HAMBURGER  
1/2 CUP PLAIN CRISPY BREAD CRUMBS  
1/4 CUP MILK  
1 TBLS HONEY  
1 TSP SALT  
18 OZ BOTTLE BBQ SAUCE  
2 SLICES COOKED BACON, CHOPPED  
1/2 CUP FINELY CHOPPED ONIONS  
1 EGG, SLIGHTLY BEATEN  
1 TBLS STEAK GRILL SEASONING  
24—1/2" CUBES SHARP CHEDDAR CHEESE  
24 DILL PICKLE SLICES

SPRAY 4-QUART SLOW COOKER WITH COOKING SPRAY. IN LARGE BOWL, MIX THE HAMBURGER, BACON, BREAD CRUMBS, ONIONS, MILK, EGG, HONEY, GRILL SEASONING AND SALT. SHAPE INTO 24 MEATBALLS; TUCK ONE PIECE OF CHEESE INTO THE CENTER OF EACH MEATBALL & SEAL COMPLETELY. ADD MEATBALLS TO SLOW COOKER; ADD THE BBQ SAUCE & GENTLY TURN TO COAT. COVER; COOK ON LOW HEAT FOR 3-4 HOURS OR UNTIL MEATBALLS ARE THOROUGHLY COOKED. THREAD PICKLE SLICES ONTO THE COCKTAIL PICKS AND SERVE WARM WITH THE MEATBALLS.