



COOKING WITH JAN

JUNE 20, 2018 ~ Recipes at Coborns & kokk.com

TIME TO COOK LIKE A COWBOY WELCOME RODEO VISITORS

COWBOY CAVIAR

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| 15 OZ CAN BLACK BEANS, DRAINED & RINSED | 4 OZ CAN BLACK OLIVES, CHOPPED |
| 1/4 CUP ONION, FINELY CHOPPED | 1 GARLIC CLOVE, FINELY CHOPPED |
| 2 TBLS EACH VEGETABLE OIL & LIME JUICE | 1/8 TSP BLACK PEPPER |
| 1/4 TSP EACH SALT, CRUSHED RED PEPPER AND GROUND CUMIN | |
| 8 OZS CREAM CHEESE, SOFTENED | 2 HARD BOILED EGGS, CHOPPED |
| 1 GREEN ONION, SLICED | TORTILLA CHIPS |

MIX ALL INGREDIENTS, **EXCEPT** CREAM CHEESE, EGGS, ONIONS & CHIPS; COVER & REFRIGERATE AT LEAST 2 HOURS. SPREAD CREAM CHEESE ON SERVING PLATE; SPOON BEAN MIXTURE EVENLY OVER TOP. ARRANGE EGGS ON BEAN MIXTURE IN RING AROUND EDGE OF PLATE; SPRINKLE WITH THE SLICED GREEN ONIONS. SERVE WITH THE TORTILLA CHIPS. MAKES 16 SERVINGS.

SLOW COOKER COWBOY STEW

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| 1 1/4 LBS STEW MEAT | 4 POTATOES, UNPEELED, CUT INTO 1" PIECES |
| 1/2 CUP CHOPPED ONIONS | 1 TSP SALT |
| 1/4 TSP BLACK PEPPER | 28 OZ CAN BAKED BEANS IN BBQ SAUCE |

IN SLOW COOKER, MIX THE BEEF, POTATOES, ONIONS, SALT & PEPPER; SPREAD THE BEANS OVER TOP OF BEEF MIXTURE. COVER & COOK ON LOW HEAT FOR 8-10 HOURS OR UNTIL BEEF IS TENDER. SERVE WITH CRACKERS OR HARD ROLLS. MAKES 6 SERVINGS.

TERRIFIC TRAIL MIX

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| 1 CUP COMBINATION OF DICED DRIED FRUIT (PRUNES, APRICOTS, PEARS, APPLES) | |
| 1/2 CUP RAISINS AND/OR DRIED CHERRIES OR CRANBERRIES | |
| 1 CUP UNSALTED DRY-ROASTED PEANUTS, HONEY ROASTED, OR CHOPPED ALMONDS | |
| 1 1/2 CUPS UNSALTED SUNFLOWER SEEDS | 1 CUP PLAIN M & Ms |

MIX ALL TOGETHER IN LARGE BOWL; MAKES 4 CUPS OR 16 SERVINGS. OTHER GOODIES THAT CAN BE INCLUDED ARE CHOPPED CASHEWS, MIXED NUTS, CHOCOLATE COVERED RAISINS OR PEANUTS. STORE IN COVERED CONTAINER.

ON THE TRAIL BREAKFAST

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| 12 SLICES BACON, CUT CROSSWISE INTO 1/4" PIECES | 2 TBLS OLIVE OIL |
| 4 WHITE POTATOES, CUBED | 8 EGGS, BEATEN |
| 2 ONIONS, CHOPPED | SALT & BLACK PEPPER TO TASTE |
| 2 SMALL TOMATOES, DICED | SHREDDED CHEESE |

COOK & STIR BACON IN SKILLET UNTIL CRISPY, ABOUT 5-8 MINUTES; TRANSFER TO PAPER TOWEL LINED PLATE TO DRAIN. DISCARD THE BACON GREASE, THEN ADD OLIVE OIL TO SKILLET. ADD POTATOES, SALT & PEPPER; COOK UNTIL BROWNED AND SLIGHTLY CRISPY, ABOUT 10 MINUTES. MIX ONIONS INTO THE POTATOES; COOK UNTIL ONIONS ARE TRANSLUCENT, ABOUT 5 MINUTES. RETURN BACON AND ADD DICED TOMATOES TO THE MIXTURE; COOK & STIR UNTIL HEATED THROUGH, ABOUT 5 MINUTES. POUR EGGS OVER TOP AND COOK UNTIL EGGS ARE SET, 7-8 MINUTES. TOP WITH SHREDDED CHEESE WHEN SERVING, MAKES 4-5 SERVINGS.

COWBOY CASSEROLE

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| 1 LB HAMBURGER | 16 OZ CAN BAKED BEANS |
| 1/2 CUP BBQ SAUCE, ANY FLAVOR | 2 CUPS BISQUICK MIX |
| 2/3 CUP MILK | 1 TBLS BUTTER, SOFTENED |
| 1/2 CUP SHREDDED CHEESE | SLICED BLACK OLIVES, MUSHROOMS,
CHOPPED RED PEPPERS |

PREHEAT OVEN TO 425 DEGREES. IN SKILLET, COOK HAMBURGER OVER MEDIUM-HIGH HEAT 5-7 MINUTES, STIRRING OCCASIONALLY, UNTIL THOROUGHLY COOKED; DRAIN. MIX BEANS AND BBQ SAUCE INTO MEAT; HEAT TO BOILING, STIRRING OCCASIONALLY, THEN POUR INTO CASSEROLE DISH. IN BOWL, MIX TOGETHER THE BISQUICK, MILK AND BUTTER UNTIL SOFT DOUGH FORMS. DROP DOUGH BY 12 SPOONFULS ONTO THE BEEF MIXTURE. BAKE, UNCOVERED, 18-22 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN. SPRINKLE WITH CHEESE; BAKE ABOUT 3-4 MINUTES LONGER OR UNTIL THE CHEESE IS MELTED. MAKES 6 SERVINGS!