



COOKING WITH JAN

March 14, 2018 ~ Recipes at Coborns & kokk.com

TIME TO CELEBRATE ST. PATRICK'S DAY

REUBEN CASSEROLE

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| 4 CUPS WATER | 1 1/2 CUPS COLD MILK |
| 1/3 CUP BUTTER | 1 TBLS YELLOW MUSTARD |
| 6 OZS SLICED CORN BEEF, CUT INTO 1/2" PIECES | 14 1/2 OZ CAN SAUERKRAUT |
| 2—4.7 OZ PKGS ROASTED GARLIC MASHED POTATOES | 8 OZS SHREDDED SWISS CHEESE |
| 4 TSP CARAWAY SEEDS (OPTIONAL) | THOUSAND ISLAND DRESSING |

PREHEAT OVEN TO 350 DEGREES; SPRAY 2 1/2 QT BAKING DISH WITH COOKING SPRAY. HEAT WATER AND BUTTER TO RAPID BOIL IN LARGE SAUCEPAN; REMOVE FROM HEAT. ADD IN THE MILK AND MUSTARD; STIR IN THE POTATOES JUST UNTIL MOISTENED. LET STAND FOR 1 MINUTE OR UNTIL LIQUID IS ABSORBED. WHIP WITH FORK UNTIL POTATOES ARE SMOOTH. SPREAD ABOUT 3 CUPS OF THE POTATOES INTO THE BAKING DISH; TOP WITH THE CORNED BEEF. SPREAD THE SAUERKRAUT OVER THE BEEF AND SPRINKLE WITH 2 TSPS OF THE CARAWAY SEEDS, IF DESIRED. SPOON REMAINING POTATOES OVER TOP; SPREAD GENTLY TO COVER THE SAUERKRAUT. SPRINKLE WITH THE CHEESE AND REMAINING CARAWAY SEEDS. BAKE IN THE PREHEATED OVEN, UNCOVERED, ABOUT 20 MINUTES OR UNTIL CHEESE IS LIGHT GOLDEN BROWN. MAKES 8 SERVINGS. MAKE THE NIGHT BEFORE OR EARLY IN THE DAY AND REFRIGERATE TO GIVE FLAVORS TIME TO BLEND. IF DOUBLING, DOUBLE ALL THE INGREDIENTS EXCEPT THE POTATOES. MAKES 8 SERVINGS.

CREAMY IRISH POTATO SOUP

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| 1 1/2 CUPS WATER | 5 POTATOES, PEELED & CUT UP |
| 1/2 CUP CELERY, SLICED | 1/4 CUP CHICKEN STOCK |
| 1 CUP HALF & HALF | 3/4 TSP SALT |
| 1/8 TSP WHITE PEPPER | 2 GREEN ONIONS, THINLY SLICED |
| 2 STRIPS COOKED BACON, CHOPPED | 1/4 CUP ONIONS, DICED |
| SHREDDED CHEDDAR CHEESE (FOR GARNISH) | |

HEAT 1 1/2 CUPS WATER TO BOILING IN SAUCEPAN; ADD POTATOES & CELERY. COVER AND HEAT TO A BOIL; REDUCE HEAT. SIMMER ABOUT 20 MINUTES OR UNTIL POTATOES ARE TENDER. POUR LIQUID INTO A BLENDER. REMOVE 3 CUPS OF THE POTATOES & CELERY FROM THE SAUCEPAN; POUR INTO BLENDER. ADD THE CHICKEN STOCK; COVER AND BLEND FOR ABOUT 1 MINUTE OR UNTIL SMOOTH. POUR THE PUREED VEGETABLES BACK INTO THE SAUCEPAN; ADD THE HALF & HALF, SALT, PEPPER, BACON AND ONIONS. HEAT OVER MEDIUM HEAT, STIRRING OCCASIONALLY, UNTIL HOT. WHEN SERVING, GARNISH WITH CHEDDAR CHEESE. NICE SERVED IN BREAD BOWL WITH THE CHEDDAR CHEESE GARNISH. MAKES 6 SERVINGS.

FROSTED IRISH CREAM BROWNIES

BROWNIES

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| 1 PKG FUDGE BROWNIE MIX | 1/2 CUP OIL |
| 1/4 CUP IRISH CREAM LIQUEUR | 2 EGGS |

FROSTING

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| 1/2 CUP BUTTER, SOFTENED | 2 CUPS POWDERED SUGAR |
| 2 TBLS IRISH CREAM LIQUEUR | 1/2 TSP VANILLA |
| 2-3 TSPS MILK | |

GLAZE

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| 1 OZ CHOCOLATE CHIPS, CHOPPED | 1 TSP BUTTER |
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PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 9X13" BAKING PAN. IN LARGE BOWL, COMBINE ALL BROWNIE INGREDIENTS; WHISK TOGETHER UNTIL WELL BLENDED. SPREAD INTO PREPARED PAN; BAKE FOR 25-30 MINUTES OR UNTIL BROWNIES ARE SET & BEGIN TO PULL AWAY FROM SIDES OF PAN. DO NOT OVERBAKE! COOL FOR 45 MINUTES OR UNTIL COMPLETELY COOLED. BEAT TOGETHER THE FROSTING INGREDIENTS, ADDING ENOUGH MILK FOR DESIRED SPREADING CONSISTENCY; FROST THE COOLED BROWNIES. PLACE GLAZE INGREDIENTS INTO SMALL MICROWAVE SAFE BOWL. MICROWAVE ON HIGH FOR 30 SECONDS; STIR UNTIL MELTED & SMOOTH. DRIZZLE OVER FROSTED BROWNIES; REFRIGERATE FOR 30 MINUTES OR UNTIL FIRM. CUT INTO BARS; MAKES 48 SERVINGS! THESE ARE YUMMY!

IRISH BEER

LIGHT COLORED BEER SUCH AS A PILSNER OR PALE ALE

GREEN FOOD COLORING

IN A PINT JAR/GLASS OR LARGE MUG, ADD 3-5 DROPS OF GREEN FOOD COLORING. BE SURE THE FOOD COLORING IS ADDED FIRST. STICK WITH CLASSIC GREEN GOOD COLORING FROM THE LITTLE SQUEEZE BOTTLES. SLOWLY POUR BEER INTO THE GLASS AND LET THE COLOR MIX AS THE BEER IS ADDED. IF YOU WANT A MORE VIBRANT GREEN COLOR, ADD A DROP OR TWO MORE OF COLORING.

HAPPY ST. PATRICK'S DAY!