



COOKING WITH JAN
RECIPES AT COBORN'S & kokk.com
November 22, 2017

Holiday Weekend Snacks

BACON RANCH CHEESE BALLS

20 SLICES BACON
2 CUPS SHREDDED WHITE CHEDDAR

2—8 OZ PKGS CREAM CHEESE, SOFTENED
1 OZ PKG RANCH DRESSING MIX

IN NON-STICK SKILLET, COOK BACON IN BATCHES UNTIL CRISP; DRAIN ON PAPER TOWELS. COOL, THEN CRUMBLE. LINE COOKIE SHEET WITH PARCHMENT PAPER. IN SMALL BOWL, MIX TOGETHER THE CREAM CHEESE, CHEDDAR CHEESE, DRESSING MIX & 1/3 CUP OF THE CRUMBLED BACON. SHAPE MIXTURE INTO 24 SMALL BALLS; ROLL IN REMAINING CRUMBLED BACON. PLACE ON COOKIE SHEET; REFRIGERATE FOR AT LEAST 1 HOUR.

CRANBERRY-TOPPED BRIE

8 OZ ROUND BRIE CHEESE
2 TBLS SLICED ALMONDS

1/2 CUP CRANBERRY SAUCE
1/2 PKG BAKED WHOLE GRAIN CRACKERS

PREHEAT OVEN TO 325 DEGREES; PLACE CHEESE ON COOKIE SHEET. BAKE 10-15 MINUTES OR UNTIL IT IS SOFTENED. SPOON THE CRANBERRY SAUCE OVER TOP; SPRINKLE WITH THE SLICED ALMONDS. BAKE ABOUT 5 MINUTES LONGER OR UNTIL SAUCE IS HEATED. SERVE WITH THE CRACKERS. MAKES 12 SERVINGS. THIS IS A FAVORITE OF MINE, SO YUMMY!

HAM & CHEESE TORTILLA ROLL-UPS

1 1/2 CUPS SHREDDED CHEDDAR CHEESE
1/4 CUP SOUR CREAM
11 OZ CAN VACUUM PACKED WHOLE KERNEL CORN
10 SLICES DELI FULLY COOKED HAM

1/4 CUP MAYONNAISE
10—6" FLOUR TORTILLAS
CORN WITH RED & GREEN PEPPERS, DRAINED
CILANTRO SPRIGS OR PICKLE SPEARS

MIX CHEESE, MAYONNAISE, SOUR CREAM & CORN. TOP EACH TORTILLA WITH 1 SLICE HAM, 2 TBLS CORN MIXTURE & TOP WITH A CILANTRO SPRIG OR PICKLE SPEAR, IF DESIRED, THEN ROLL UP. MAKES 5 SERVINGS.

SPICY BBQ DIP WITH PIZZA ROLLS

1 CUP BBQ SAUCE OF CHOICE
2 TSPS CHOPPED CHIPOTLE CHILES IN ADOBE SAUCE
16 PEPPERONI PIZZA ROLLS

4 TSPS CHOPPED FRESH CILANTRO

IN BOWL, MIX THE BBQ SAUCE, CHILES & CILANTRO. COVER; REFRIGERATE 1 HOUR TO BLEND FLAVORS. BAKE PIZZA ROLLS AS DIRECTED ON PACKAGE; SERVE WARM WITH DIP. MAKES 8 SERVINGS.

BEST EVER SHRIMP DIP

8 OZ PKG CREAM CHEESE, SOFTENED
1/4 CUP CHOPPED ONIONS
1/2 LB COOKED & PEELED SHRIMP

1 CUP MAYONNAISE
1/4 CUP CHOPPED CELERY

IN MEDIUM SIZE BOWL, MIX TOGETHER CREAM CHEESE & MAYONNAISE. MIX IN THE ONIONS, CELERY AND SHRIMP; COVER BOWL & REFRIGERATE UNTIL SERVING. SERVE WITH SNACK CRACKERS OR COCKTAIL BREAD.

CRISPY CHEESY TWISTS

1/2 CUP PARMESAN CHEESE
1/2 TSP GARLIC POWDER
1 EGG WHITE

3/4 TSP BLACK PEPPER
17 1/2 OZ PKG PUFF PASTRY, THAWED

COMBINE THE PARMESAN CHEESE, BLACK PEPPER & GARLIC POWDER; UNFOLD PASTRY SHEETS ONTO A CUTTING BOARD. BRUSH LIGHTLY WITH THE EGG WHITE; SPRINKLE EACH SHEET WITH 1/4 OF THE CHEESE MIXTURE. LIGHTLY PRESS INTO THE PASTRY, TURN OVER; REPEAT. CUT EACH SHEET INTO 12 STRIPS; THEN TWIST EACH. PLACE ON UNGREASED COOKIE SHEET & BAKE IN A 350 DEGREE OVEN FOR 15 MINUTES OR UNTIL GOLDEN BROWN.