



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ November 29, 2017

Holiday Time ~ Party Appetizers

CRANBERRY-CHEESE BITES

1 CUP FRESH OR FROZEN (THAWED) CRANBERRIES	10.5 OZ JAR RED PEPPER JELLY
1/4 CUP WHITE SUGAR	1/4 CUP WATER
1/4 TSP CRUSHED RED PEPPER FLAKES	1/2 CUP PECAN HALVES
1 TSP CHOPPED FRESH ROSEMARY LEAVES	2 PKGS FROZEN FILLO SHELLS
8 OZS CAMEMBERT CHEESE, CUBED	ROSEMARY LEAVES (GARNISH)

SET FROZEN FILLO SHELLS OUT TO THAW; MAKE SURE THEY ARE THE MINI SHELLS. IN LARGE SAUCEPAN, HEAT CRANBERRIES, JELLY, SUGAR, WATER & PEPPER FLAKES TO BOILING OVER MEDIUM-HIGH HEAT, STIRRING OFTEN. REDUCE HEAT; SIMMER 10-15 MINUTES, STIRRING OFTEN, UNTIL CRANBERRY SKINS BEGIN TO SPLIT AND MIXTURE BEGINS TO THICKEN. REMOVE FROM HEAT; STIR IN CHOPPED ROSEMARY. SET ASIDE AND COOL COMPLETELY, ABOUT 45 MINUTES. PREHEAT OVEN TO 350 DEGREES; SPREAD PECANS IN UNGREASED SHALLOW PAN. BAKE UNCOVERED 6-10 MINUTES, STIRRING OCCASIONALLY, UNTIL LIGHT BROWN. INCREASE OVEN TEMPERATURE TO 375 DEGREES; SPRAY COOKIE SHEET WITH COOKING SPRAY. PLACE FILLO SHELLS ON COOKIE SHEET; PLACE 1 CHEESE CUBE INTO EACH SHELL. BAKE 5 MINUTES OR UNTIL CHEESE IS MELTED. TOP WITH 1/2 TSP OF THE CRANBERRY MIXTURE, 1 TOASTED PECAN HALF AND 1 ROSEMARY LEAF; SERVE IMMEDIATELY. MAKES 30 SERVINGS.

PARTY POTATOES

15 SMALL NEW POTATOES	2/3 CUP SOUR CREAM
DILL WEED SPRIGS OR CHOPPED FRESH CHIVES	

HEAT 1" OF WATER TO BOILING IN 3-QUART SAUCEPAN; ADD POTATOES. COVER & HEAT AGAIN TO BOILING; REDUCE HEAT. SIMMER 20-25 MINUTES OR UNTIL TENDER; DRAIN & COOL. CUT POTATOES IN HALF; PLACE CUT SIDES UP ON SERVING TRAY. (CUT THIN SLICE FROM BOTTOM OF EACH POTATO HALF, IF NECESSARY, TO HELP POTATOES STAY UPRIGHT). TOP EACH WITH 1 TSP SOUR CREAM AND DILL WEED. COVER AND REFRIGERATE ABOUT 2 HOURS OR UNTIL CHILLED. MAKES 30 SERVINGS.

PUMPKIN CHEESE TARTS WITH PECANS & CINNAMON SEA SALT

1/4 CUP COARSE SEA SALT	1/2 TSP GROUND CINNAMON
1/4 CUP CHOPPED PECANS	2 TSPS BUTTER
8 OZS CREAM CHEESE, SOFTENED	1/2 CUP FINELY SHREDDED CHEDDAR CHEESE
1/2 CUP CANNED PUMPKIN (NOT PIE FILLING)	1/2 TSP GARLIC POWDER
2+ DASHES WORCESTERSHIRE SAUCE	1/4 TSP GROUND CAYENNE POWDER
20 MINI FILLO TART SHELLS, THAWED TO ROOM TEMPERATURE	

COMBINE THE SEA SALT AND CINNAMON IN SMALL BOWL; STIR UNTIL WELL MIXED. HEAT A SMALL SKILLET OVER MEDIUM HEAT; MELT BUTTER & SAUTE PECANS UNTIL GOLDEN BROWN, ABOUT 1 MINUTE, STIRRING CONSTANTLY TO PREVENT BURNING. REMOVE FROM HEAT. BEAT TOGETHER CREAM CHEESE, CHEDDAR CHEESE, PUMPKIN PUREE, GARLIC POWDER, WORCESTERSHIRE SAUCE AND CAYENNE WITH MIXER ON MEDIUM SPEED UNTIL COMPLETELY COMBINED. PLACE CHEESE MIXTURE INTO A PASTRY BAG FITTED WITH SMALL OPEN STAR TIP; PIPE MIXTURE EVENLY INTO FILLO SHELLS. TOP EACH TART WITH SOME OF THE PECANS AND A SMALL AMOUNT OF THE CINNAMON SEA SALT, TO TASTE. SERVE IMMEDIATELY, OR REFRIGERATE UP TO 2 HOURS UNTIL READY TO SERVE.

BACON CRACKERS

16 OZ SLEEVE OF RITZ CRACKERS	1 LB SLICED BACON, CUT INTO THIRDS
1 LB BROWN SUGAR	

PREHEAT OVEN TO 250 DEGREES; ARRANGE THE CRACKERS IN A SINGLE LAYER ON A LARGE BAKING SHEET. TOP EACH CRACKER WITH 1/3 SLICE BACON AND SPRINKLE DESIRED AMOUNT OF BROWN SUGAR OVER TOP. BAKE 1 HOUR IN THE PREHEATED OVEN OR UNTIL BACON IS BROWNEED & CRISP. SERVE WARM.

SLOW COOKER BOURBON COCKTAIL SAUSAGES

1 LB SMOKED SAUSAGE, CUT INTO 3/4" SLICES	12 OZ BOTTLE CHILI SAUCE
1/3 CUP BOURBON	1/4 CUP PACKED BROWN SUGAR
2 TBLS GRATED ONION	

HEAT 12" NONSTICK SKILLET OVER MEDIUM HIGH HEAT; ADD SAUSAGE SLICES. COOK 2 MINUTES ON EACH SIDE OR UNTIL BROWNEED; DRAIN ON PAPER TOWELS. SPRAY SLOW COOKER WITH COOKING SPRAY; ADD THE CHILI SAUCE, BOURBON, BROWN SUGAR & ONION. ADD THE SAUSAGE AND TOSS TO COAT WELL. COVER; COOK ON LOW HEAT 3 HOURS OR UNTIL SAUCE IS SLIGHTLY THICKENED. SERVE IMMEDIATELY WITH TOOTHPICKS; MAKES 12 SERVINGS. APRICOT PRESERVES MUST BE USED IN PLACE OF BOURBON IF SO DESIRED. BBQ SAUCE CAN BE SUBSTITUTED FOR THE CHILI SAUCE.