

# COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ November 8, 2017

## Holiday Time ~ Thanksgiving Sides

### SAUSAGE & CRANBERRY BAKED STUFFING

8 CUPS PACKED FRENCH BREAD CUBES	1 LB BULK SPICY PORK SAUSAGE
1 1/2 CUPS CELERY, CHOPPED	1/2 CUP ONIONS, CHOPPED
1/2 TSP DRIED SAGE LEAVES	1/2 CUP DRIED CRANBERRIES
1 CUP CHICKEN BROTH	1 CUP MILK
2 EGGS, BEATEN	

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" BAKING PAN WITH COOKING SPRAY. PLACE THE BREAD CUBES IN THE BOTTOM OF THE BAKING DISH. IN SKILLET, COOK THE SAUSAGE, CELERY & ONIONS OVER MEDIUM HEAT, STIRRING OCCASIONALLY, UNTIL SAUSAGE IS NO LONGER PINK & VEGETABLES ARE TENDER; DRAIN. ADD THE SAUSAGE MIXTURE, SAGE & CRANBERRIES TO THE BAKING DISH; MIX ALL LIGHTLY WITH BREAD CUBES. IN MIXING BOWL, BEAT BROTH, MILK & EGGS WITH WHISK UNTIL WELL MIXED; POUR OVER THE BREAD & STIR GENTLY TO SOAK ALL THE BREAD CUBES IN THE MILK MIXTURE. COVER AND REFRIGERATE AT LEAST 8 HOURS BUT NO LONGER THAN 12 HOURS. BAKE, UNCOVERED, 35-40 MINUTES OR UNTIL KNIFE IN CENTER COMES OUT CLEAN & TOP IS GOLDEN BROWN. MAKES 12 SERVINGS.

### SLOW-COOKER SWEET POTATOES WITH APPLESAUCE

2 LBS SWEET POTATOES, PEELED & CUBES	1 1/2 CUPS APPLESAUCE
2/3 CUP BROWN SUGAR	3 TBLS BUTTER, MELTED
1 TSP CINNAMON	1/2 CUP CHOPPED NUTS, TOASTED

PLACE SWEET POTATOES INTO A 2-3 1/2 QUART SLOW COOKER; MIX REMAINING INGREDIENTS, EXCEPT NUTS & SPOON OVER THE SWEET POTATOES. COVER & COOK ON LOW HEAT 6-8 HOURS OR UNTIL THE POTATOES ARE TENDER. SPRINKLE WITH THE TOASTED NUTS & SERVE. MAKES 6 SERVINGS.

### PEAR & GREEN SALAD WITH VINAIGRETTE

#### VINAIGRETTE

1/4 CUP MAPLE SYRUP	2 TBLS BALSAMIC VINEGAR
1/2 TSP DIJON MUSTARD	1/4 TSP <b>EACH</b> SALT & BLACK PEPPER
1/4 CUP VEGETABLE OIL	

#### SALAD

1/3 CUP PECAN HALVES	8 CUPS TORN MIXED SALAD GREENS
1/3 CUP SWEETENED DRIED CRANBERRIES	
3 MEDIUM PEARS, PEELED & CUT INTO WEDGES	

IN SMALL BOWL, MIX ALL THE VINAIGRETTE INGREDIENTS, EXCEPT OIL, WITH WHISK UNTIL WELL BLENDED. STIR IN THE OIL & MIX UNTIL BLENDED. PLACE PECANS IN 1-CUP MEASURING CUP. MICROWAVE ON HIGH FOR 2—2 1/2 MINUTES, STIRRING EVERY 30 SECONDS, UNTIL BROWNEED. DIVIDE THE SALAD GREENS ONTO 6 SERVING PLATES. ARRANGE PEAR WEDGES ON THE GREENS; SPRINKLE WITH THE TOASTED PECANS AND THE DRIED CRANBERRIES. JUST BEFORE SERVING, DRIZZLE WITH THE VINAIGRETTE.

### CRANBERRY-NUT BREAD

1 1/2 CUPS <b>WHITE</b> FLOUR	1 1/2 CUPS <b>WHEAT</b> FLOUR
1 1/4 CUPS WHITE SUGAR	1/4 TSP BAKING SODA
1 TSP <b>EACH</b> SALT & GROUND GINGER	3/4 CUP SKIM MILK
1/2 CUP MAPLE SYRUP	1/3 CUP CANOLA OIL
2 TSP VANILLA	2 EGG WHITES
2 CUPS FRESH OR FROZEN (THAWED & DRAINED) CRANBERRIES, COARSELY CHOPPED	
1/2 CUP CHOPPED PECANS, TOASTED	

PREHEAT OVEN TO 350 DEGREES. SPRAY BOTTOMS ONLY OF 2 (8X4") LOAF PANS WITH COOKING SPRAY. IN LARGE MIXING BOWL, MIX TOGETHER THE FLOURS, SUGAR, BAKING POWDER, SALT, GINGER AND BAKING SODA UNTIL WELL BLENDED. IN MEDIUM BOWL, STIR MILK, MAPLE SYRUP, OIL, VANILLA AND EGGS UNTIL WELL BLENDED. ADD INTO THE FLOUR MIXTURE AND MIX UNTIL WELL COMBINED. STIR IN THE CRANBERRIES & PECANS; SPOON BATTER EVENLY INTO PANS. BAKE 55-60 MINUTES OR UNTIL TOOTHPICK INSERTED INTO THE CENTER COMES OUT CLEAN. COOL FOR 10 MINUTES; LOOSEN SIDES FROM PANS AND REMOVE FROM PANS TO COOLING RACKS. COOL COMPLETELY, ABOUT 1 HOUR. WRAP TIGHTLY AND STORE IN REFRIGERATOR. MAKES ABOUT 32 SERVINGS.

