



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ September 27, 2017

Fall Means COMFORT FOOD

UPSIDE DOWN CHICKEN POT PIE

A TWIST ON THE EVER POPULAR CHICKEN POT PIE!

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| 1 1/4 LBS BONELESS, SKINLESS CHICKEN BREASTS | 1/4 CUPS CHOPPED ONIONS |
| 1 DRIED BAY LEAF | 1/4 TSP BLACK PEPPER |
| 2—18 OZ JARS CHICKEN GRAVY | 2/3 CUP MILK |
| 2 1/4 CUPS BISQUICK MIX | POULTRY SEASONING |
| 12 OZ BAG FROZEN MIXED VEGETABLES | SLICED CELERY |

PLACE CHICKEN IN BOTTOM OF SLOW COOKER; TOP WITH CHOPPED ONIONS, BAY LEAF, POULTRY SEASONING, PEPPER AND CHICKEN GRAVY. ADD CELERY SLICES, THEN COVER & COOK ON LOW FOR 8-10 HOURS. ABOUT 30 MINUTES BEFORE SERVING, MAKE & BAKE 8 BISCUITS USING BISQUICK MIX AND MILK AS DIRECTED ON BOX. ADD THE FROZEN VEGGIES INTO THE CHICKEN MIXTURE; INCREASE HEAT TO HIGH, COVER AND COOK FOR ANOTHER 15 MINUTES. REMOVE BAY LEAF. TO SERVE, SPLIT THE BISCUITS AND PLACE THE HALVES INTO SOUP BOWLS. SPOON 3/4 CUP OF THE CHICKEN MIXTURE ON TOP; ADD ADDITIONAL SALT & PEPPER IF DESIRED.

FALL VEGETABLE SALAD

A PERFECT SALAD SERVED WITH THE PORK ROAST

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| 6 SLICES BACON | 3 CUPS CHOPPED BROCCOLI |
| 3 CUPS CHOPPED CAULIFLOWER | 3 CUPS CHOPPED CELERY |
| 10 PKG FROZEN PEAS, THAWED | 1 CUP DRIED CRANBERRIES |
| 1 1/2 CUPS MAYONNAISE | 1/4 CUP PARMESAN CHEESE |
| 1/4 CUP WHITE SUGAR | 2 TBLS GRATED ONIONS |
| 1 TBLS WHITE WINE VINEGAR | 1 TSP SALT |
| 1 CUP SPANISH PEANUTS | |

PLACE BACON IN A LARGE DEEP SKILLET; COOK OVER MEDIUM HIGH HEAT UNTIL EVENLY BROWN, 10-15 MINUTES. DRAIN BACON ON A PAPER TOWEL LINED PLATE; CRUMBLE. MIX BROCCOLI, CAULIFLOWER, CELERY, PEAS & CRANBERRIES IN A LARGE BOWL. WHISK MAYONNAISE, PARMESAN CHEESE, SUGAR, ONIONS, VINEGAR & SALT TOGETHER IN A BOWL. POUR DRESSING OVER THE SALAD; ADD THE PEANUTS AND CRUMBLED BACON AND TOSS.

SLOW COOKER PINEAPPLE PORK ROAST

ADD THE VEGGIE SALAD & DINNER ROLLS TO MAKE YOUR FALL MEAL COMPLETE

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| 3 LB BONELESS PORK ROAST | 2 TSPS SEASONED SALT |
| 1 TSP BLACK PEPPER | 20 OZ CAN PINEAPPLE CHUNKS |
| 1 1/2 CUP CHOPPED DRIED CRANBERRIES | |

RUB ROAST ON ALL SIDES WITH SALT & PEPPER; PLACE IN SLOW COOKER. ADD THE PINEAPPLE CHUNKS WITH THE JUICE; SPRINKLE IN THE CRANBERRIES. COVER AND COOK ON LOW FOR 7 HOURS.

AUTUMN CHEESECAKE

DELICIOUS CHEESECAKE THAT SAYS "FALL"

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| 1 CUP GRAHAM CRACKER CRUMBS | 1/2 CUP FINELY CHOPPED PECANS |
| 3 TBLS WHITE SUGAR | 1/2 TSP CINNAMON |
| 1/4 CUP UNSALTED BUTTER, MELTED | |
| 16 OZS CREAM CHEESE, SOFTENED | 1/2 CUP WHITE SUGAR |
| 2 EGGS | 1/2 TSP VANILLA |
| 4 CUPS APPLES, PEELED, CORED, SLICED | 1/3 CUP WHITE SUGAR |
| 1/2 TSP CINNAMON | 1/4 CUP CHOPPED PECANS |

PREHEAT OVEN TO 350 DEGREES. IN A LARGE BOWL, MIX TOGETHER THE GRAHAM CRACKER CRUMBS, 1/2 CUP CHOPPED PECANS, 3 TBLS WHITE SUGAR, 1/2 TSP CINNAMON AND THE MELTED BUTTER; PRESS INTO THE BOTTOM OF A 9" SPRINGFORM PAN, BAKE FOR 10 MINUTES.

IN LARGE MIXING BOWL, COMBINE THE CREAM CHEESE AND 1/2 CUP WHITE SUGAR. BEAT UNTIL SMOOTH; THEN ADD EGGS, ONE AT A TIME, MIXING WELL AFTER EACH ADDITION. STIR IN THE VANILLA; POUR FILLING INTO THE BAKED AND COOLED CRUST.

IN ANOTHER BOWL, MIX TOGETHER 1/3 CUP WHITE SUGAR AND 1/2 TSP CINNAMON. TOSS THE CINNAMON SUGAR MIXTURE WITH THE APPLES TO COAT; SPOON APPLES OVER THE CREAM CHEESE LAYER AND SPRINKLE WITH 1/4 CUP CHOPPED PECANS. BAKE IN THE PREHEATED OVEN FOR 60-70 MINUTES. WITH A KNIFE, LOOSEN THE CAKE FROM THE RIM OF THE PAN. LET COOL, THEN REMOVE THE RIM; CHILL THE CHEESECAKE BEFORE SERVING.