



COOKING WITH JAN ~ August 21, 2019

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SIDELINE SMOKIES

1—16 OZ PKG OF BACON
1—14 OZ PKG OF LITTLE SMOKIE SAUSAGES
1 CUP OF BROWN SUGAR

PREHEAT OVEN TO 350 DEGREES; LINE BAKING SHEET OR JELLY ROLL PAN WITH FOIL. CUT THE BACON INTO THIRDS (CUTTING WHOLE SLAB AT ONE TIME). WRAP 1/3 OF EACH BACON SLICE AROUND A SMOKIE; SECURE WITH TOOTHPICK. AFTER ALL SMOKIES ARE WRAPPED, PLACE ON THE BAKING SHEET & SPRINKLE THE BROWN SUGAR OVER TOP OF EACH. BAKE SAUSAGES FOR 40-45 MINUTES OR UNTIL BACON IS CRISPY & BROWN SUGAR HAS MELTED. SERVE IMMEDIATELY OR KEEP WARM & SERVE FROM CROCK POT.

YUMMY FOOTBALL DIP

2 LBS GROUND BEEF
16 OZS CREAM CHEESE, ROOM TEMPERATURE
2 PKGS TACO SEASONING
2—8 OZ JARS SALSA
2 LBS VELVEETA CHEESE, SLICED

PREHEAT OVEN TO 400 DEGREES. PLACE GROUND BEEF IN SKILLET, ADD TACO SEASONING & COOK, STIRRING TO CRUMBLE, UNTIL NO LONGER PINK; DRAIN ANY GREASE. SPREAD THE CREAM CHEESE IN AN EVEN LAYER IN BOTTOM OF A 9X13" BAKING DISH. SPREAD A LAYER OF SALSA OVER THE CREAM CHEESE; COVER WITH THE GROUND BEEF. TOP WITH SLICES OF THE VELVEETA; COVER WITH FOIL & BAKE 15-20 MINUTES OR UNTIL HEATED THROUGH. SERVE HOT. IF TRANSPORTING, CAREFULLY SPOON INTO CROCK POT TO KEEP WARM. SERVE WITH TORTILLA CHIPS OR EVEN SNACK CRACKERS. MAKES 16-20 SERVINGS.

HAM & CHEESE SLIDERS

12 KINGS HAWAIIAN DINNER ROLLS
PROVOLONE OR PEPPER JACK SLICES
GARLIC SALT BUTTER
SHARP CHEDDAR CHEESE SLICES
DELI HAM
ITALIAN SEASONING

CUT ROLLS IN HALF; PLACE BOTTOM HALF INTO GREASED BAKING PAN. PLACE CHEDDAR CHEESE SLICE ON TOP OF EACH; LAYER HAM (GENEROUSLY). ADD A SLICE OF THE PROVOLONE OR PEPPER JACK CHEESE; PLACE TOP ROLL OVER THE CHEESE. MELT BUTTER WITH THE GARLIC SALT & SEASONING (TO TASTE); BRUSH OVER THE ROLLS, COVERING WELL. BAKE, COVERED WITH FOIL, FOR 15 MINUTES; REMOVE FOIL & CONTINUE TO BAKE UNTIL TOPS TURN GOLDEN BROWN, ABOUT 15 MINUTES. BE SURE TO WATCH SO THAT THE ROLLS DO NOT BURN. REMOVE FROM OVEN, SLICE ACCORDING TO ROLL DIVISIONS & SERVE WARM.

SWEET & CRUNCHY POPCORN SNACK MIX

2 CUPS CRISPY CORN & RICE CEREAL
2 CUPS PEANUT BUTTER CORN PUFF CEREAL
8 OZS PLAIN M & Ms
1/2 CUP BUTTER
1 CUP BROWN SUGAR
1/2 CUP PEANUT BUTTER
2 CUPS HONEY GRAHAM CEREAL
2 CUPS POPPED POPCORN
1 CUP SALTED PEANUTS
2 TBLS FLOUR
1/2 CUP CORN SYRUP
WAXED PAPER

LINE A LARGE BAKING SHEET WITH WAXED PAPER. COMBINE THE CEREALS, POPCORN, M & Ms AND PEANUTS IN A LARGE BOWL. MELT BUTTER IN LARGE SAUCEPAN; WHISK IN THE FLOUR UNTIL SMOOTH, 2-3 MINUTES. ADD THE BROWN SUGAR & CORN SYRUP; BRING TO A BOIL, STIRRING OCCASIONALLY, UNTIL SUGAR IS WELL DISSOLVED, ABOUT 1 MINUTE. STIR THE PEANUT BUTTER INTO THE SUGAR MIXTURE UNTIL CREAMY, MIX WELL; POUR OVER THE CEREAL MIXTURE & STIR/TOSS UNTIL COATED. SPREAD MIXTURE ONTO THE BAKING SHEET AND ALLOW TO COOL, ABOUT 30 MINUTES. ONCE COOLED, BREAK INTO CHUNKS AND STORE IN A AIRTIGHT CONTAINER.

BUTTERSCOTCH PEANUT BUTTER BARS

1/2 CUP BUTTER, ROOM TEMPERATURE
3/4 CUP CREAMY PEANUT BUTTER
1 TSP VANILLA
1 TSP BAKING SODA
1/2 CUP OATMEAL (NOT INSTANT)
1 CUP POWDERED SUGAR
1/2 CUP EACH WHITE SUGAR & BROWN SUGAR
1 LG EGG
1 CUP FLOUR
1/4 TSP SALT
1 CUP BUTTERSCOTCH CHIPS
4 TBLS MILK

PREHEAT OVEN TO 350 DEGREES; GREASE 9X13" BAKING PAN WITH BUTTER. USING MIXER, CREAM THE SUGARS & 1/2 CUP PEANUT BUTTER; ADD THE EGG & THE VANILLA. SIFT THE FLOUR WITH THE BAKING SODA AND THE SALT; ADD IN THE OATMEAL, THEN STIR THE FLOUR MIXTURE INTO THE CREAMED MIXTURE. SPREAD BATTER INTO THE BAKING PAN; SPRINKLE BUTTERSCOTCH CHIPS OVER BATTER, BAKE 20-25 MINUTES OR UNTIL BROWNEDED EDGES. WHISK TOGETHER THE POWDERED SUGAR, MILK & 1/4 CUP PEANUT BUTTER UNTIL SMOOTH; POUR OVER THE BARS, SPREAD EVENLY. ALLOW TO COOL COMPLETELY BEFORE CUTTING.