



COOKING WITH JAN ~ August 28, 2019

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Recipes at Coborns & kokk.com ~ IT'S ALL ABOUT QUICK & EASY

MAKE AHEAD BREAKFAST BURRITOS

1 LB BULK PORK SAUSAGE	2 GREEN ONIONS, CHOPPED
8 EGGS	1 TBLS BUTTER
8—8" FLOUR TORTILLAS	1 CUP SHREDDED CHEDDAR CHEESE
THICK & CHUNKY SALSA	SOUR CREAM

IN SKILLET, COOK SAUSAGE OVER MEDIUM HIGH HEAT UNTIL NO LONGER PINK; DRAIN. STIR IN THE GREEN ONIONS; REMOVE FROM SKILLET & SET ASIDE. IN LARGE BOWL, BEAT EGGS UNTIL WELL BLENDED; WIPE THE SKILLET CLEAN WITH PAPER TOWEL. IN SAME SKILLET, MELT BUTTER; ADD EGGS & COOK, STIRRING FREQUENTLY, UNTIL SCRAMBLED & SET. ADD THE SAUSAGE & ONIONS, MIXING GENTLY. HEAT TORTILLAS AS DIRECTED ON PACKAGE; SPOON SAUSAGE EVENLY ONTO EACH. SPRINKLE EACH WITH 2 TBLS CHEESE, FOLD IN SIDES, THEN ROLL UP TO MAKE A BURRITO. PLACE IN A FREEZER CONTAINER WITH WAXED PAPER BETWEEN LAYERS. FREEZE 8 HOURS OR OVERNIGHT. NIGHT BEFORE USE, PLACE BURRITOS IN THE REFRIGERATOR TO THAW. IN MORNING, HEAT OVEN TO 350 DEGREES. WRAP EACH BURRITO IN FOIL; PLACE ON BAKING SHEET. BAKE 10-15 MINUTES OR UNTIL HOT; SERVE, TOPPED WITH SALSA & SOUR CREAM. IF DESIRED, WHEN SERVING, WRAP IN PAPER TOWEL & MICROWAVE. MAKES 8 SERVINGS.

MAKE AHEAD BRUNCH CUPS

30 OZ BAG FROZEN SHREDDED HASH BROWNS	3/4 CUP CHEDDAR CHEESE SOUP
12 EGGS	2 TBLS BUTTER
3/4 CUP COOKED REAL BACON PIECES	1 1/2 CUPS SHREDDED CHEDDAR

SPRAY 24 REGULAR SIZE MUFFIN CUPS WITH COOKING SPRAY; COOK POTATOES ON STOVETOP AS DIRECTED ON PKG. SPOON POTATOES EVENLY INTO MUFFIN CUPS, ABOUT 2 TBLS EACH; PRESS DOWN INTO THE CUPS. SPOON HEAPING TEASPOON OF SOUP ON TOP OF POTATOES IN EACH CUP. IN LARGE BOWL, BEAT EGGS UNTIL WELL BLENDED. IN 10" SKILLET, MELT BUTTER OVER MEDIUM HIGH HEAT. ADD EGGS; COOK & STIR UNTIL SCRAMBLED & SET. SPOON EGGS EVENLY OVER THE SOUP; SPRINKLE EACH WITH 1/2 TBLS BACON & 1 TBLS CHEESE. REFRIGERATE 8 HOURS OR OVERNIGHT. AT SERVING TIME, HEAT OVEN TO 350 DEGREES; BAKE ABOUT 30 MINUTES OR UNTIL THOROUGHLY HEATED & CHEESE IS MELTED. MAKES 12 SERVINGS. IF YOU DESIRE, CAN BE PREPARED IN 9X13" BAKING PAN, JUST FOLLOW DIRECTIONS AS LISTED ABOVE.

BREAKFAST BITES

3 1/2 CUPS BISQUICK	1 CUP MILK
12 EGGS	2/3 CUP GRATED CHEDDAR CHEESE
2/3 CUP DICED HAM	1 TSP SALT
1/4 TSP BLACK PEPPER	1/2 TBLS CHOPPED FRESH ROSEMARY

PREHEAT OVEN TO 375 DEGREES. SPRAY 12 REGULAR MUFFIN CUPS WITH COOKING SPRAY. IN MIXING BOWL, MIX BISQUICK & MILK WITH SPOON, FORMING THICK DOUGH. DUMP OUT ONTO A FLOURED SURFACE; USE A FLOURED ROLLING PIN TO ROLL TO 1/4" THICK. CUT INTO ROUNDS WITH 3 OR 4" ROUND CUTTER. PRESS THE ROUNDS INTO MUFFIN CUPS; SPRINKLE CHEESE INTO EACH OF THE CUPS, FOLLOWED BY A FEW CUBES OF THE HAM. CRACK THE EGGS, INDIVIDUALLY INTO A SMALL BOWL, THEN GENTLY SLIDE 1 EGG INTO EACH MUFFIN CUP. TOP WITH REMAINING CHEESE & HAM; SPRINKLE WITH SALT, PEPPER & ROSEMARY. BAKE FOR 20-25 MINUTES OR UNTIL EGG WHITES ARE SET. COOL IN PAN FOR 5 MINUTES, THEN LIFT CUPS OUT USING KNIFE; SERVE IMMEDIATELY. STORE LEFTOVER EGG CUPS IN AIRTIGHT CONTAINER IN REFRIGERATOR UP TO 3 DAYS OR IN FREEZER UP TO 1 WEEK. WHEN SERVING, REHEAT IN MICROWAVE. COOKED BACON, DICED OR COOKED SAUSAGE CAN BE SUBSTITUTED FOR HAM IF DESIRED. MAKES 12 SERVINGS.

EASY MINI BREAKFAST SAUSAGE PIES

SAUSAGE	3/4 LB GROUND PORK BREAKFAST SAUSAGE	1/2 CUP CHOPPED ONIONS
	4 OZ CAN MUSHROOM PIECES & STEMS, DRAINED	1/2 TSP SALT
	3 TBLS CHOPPED FRESH SAGE	1 CUP SHREDDED CHEDDAR CHEESE
CRUST	1/2 CUP BISQUICK MIX	1/2 CUP MILK
	2 EGGS	

PREHEAT OVEN TO 375 DEGREES; SPRAY 12 REGULAR SIZE MUFFIN CUPS WITH COOKING SPRAY. IN SKILLET, COOK SAUSAGE & ONIONS OVER MEDIUM HIGH HEAT FOR 5-7 MINUTES, STIRRING FREQUENTLY, UNTIL THE SAUSAGE IS NO LONGER PINK; DRAIN. COOL 5 MINUTES; STIR IN THE MUSHROOMS, SAGE & CHEESE. IN A MIXING BOWL, STIR THE CRUST INGREDIENTS UNTIL WELL BLENDED. SPOON 1 TBLS OF THE MIXTURE INTO EACH MUFFIN CUP; TOP WITH 1/4 CUP SAUSAGE MIXTURE. SPOON 1 TBLS BAKING MIXTURE ONTO THE SAUSAGE MIXTURE IN EACH MUFFIN CUP. BAKE ABOUT 30 MINUTES OR UNTIL TOOTHPICK INSERTED INTO THE CENTER COMES OUT CLEAN, AND TOPS OF MUFFINS ARE GOLDEN BROWN; COOL FOR 5 MINUTES. WITH THIN KNIFE, LOOSEN SIDES OF PIES FROM PAN; REMOVE & PLACE TOP SIDES UP ONTO A COOLING RACK. COOL 10 MINUTES OR LONGER AND SERVE. MAKES 6 SERVINGS!