



COOKING WITH JAN ~ December 17, 2019

Sponsored by Coborns & Performance Radio ~ Recipes at Coborns & kokk.com

It's All About Holiday Appetizers

APPLE CRISP BAKED BRIE

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| 16 OZ ROUND BRIE CHEESE | 2 CUPS OATMEAL (NOT INSTANT PKGS) |
| 1/4 CUP PACKED BROWN SUGAR | 1/4 TSP SALT |
| 1 TSP GROUND CINNAMON | 1 1/2 CUPS RAW PECANS |
| 3/4 CUP BUTTER, SOFTENED | 2 RED APPLES, CHOPPED |
| CRACKERS OR TOASTED BREAD AS DESIRED | |

PREHEAT OVEN TO 350 DEGREES; SPRAY 10-12" ROUND PIE PLATE OR BAKING DISH WITH COOKING SPRAY. PLACE ROUND OF BRIE IN CENTER OF PIE PLATE. IN MEDIUM MIXING BOWL, MIX OATMEAL, BROWN SUGAR, SALT, CINNAMON & PECANS. ADD THE BUTTER; USING YOUR HANDS, INCORPORATE THE SOFTENED BUTTER INTO THE DRY MIXTURE. MIX UNTIL EVERYTHING IS MOISTENED; ADD THE CHOPPED APPLES. SPREAD THE APPLE MIXTURE OVER TOP OF BRIE & AROUND THE SIDES. BAKE 35 MINUTES OR UNTIL THE CRISP TOPPING IS BROWNED; SERVE HOT WITH CRACKERS OR TOASTED BREAD WEDGES. MAKES 6 SERVINGS!

SMOKED SALMON PINWHEELS

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| 8 OZ CREAM CHEESE, SOFTENED | 1 TBLS CHOPPED FRESH DILL WEED |
| 4—8-10" FLOUR TORTILLAS | 16 SPINACH LEAVES |
| 4 1/2 OZS SMOKED SALMON, SKINNED & CHOPPED | 16 STRIPS RED BELL PEPPER |

MIX CREAM CHEESE & DILL WEED; SPREAD 1/4 CUP OF THE MIXTURE OVER EACH TORTILLA. SPRINKLE EACH WITH 1/4 CUP SALMON; PLACE 3-4 SPINACH LEAVES & 4 BELL PEPPER STRIPS EVENLY SPACED ON EACH TORTILLA. ROLL TORTILLAS UP TIGHTLY; SEAL EDGES BY SPREADING WITH ADDITIONAL CREAM CHEESE, THEN WRAP SECURELY WITH PLASTIC WRAP. REFRIGERATE AT LEAST 2 HOURS BUT NO LONGER THAN 24 HOURS. TO SERVE, CUT INTO 1" PIECES. PLACE CUT SIDE UP ON SERVING PLATTER. MAKES 24 SERVINGS.

GRAPE JELLY MEATBALLS

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| 2—21 OZ JARS GRAPE JELLY | 2 PINCHES OF CAYENNE PEPPER |
| 4—12 OZ BOTTLES TOMATO BASED CHILI SAUCE | 2 1/2—5 LB BAGS FROZEN MEATBALLS |

COMBINE GRAPE JELLY, CHILI SAUCE & CAYENNE PEPPER IN A SAUCEPAN OVER MEDIUM HIGH HEAT; COOK UNTIL WARM, 5-10 MINUTES. PLACE THE MEATBALLS (COCKTAIL SIZE) INTO A SLOW COOKER; TOP WITH THE GRAPE JELLY MIXTURE. COOK ON LOW FOR 3-4 HOURS. MAKES 24 SERVINGS!

PEPPER JACK CHEESE BALL

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| 1 1/2 CUPS SHREDDED PEPPER JACK CHEESE | 1 CUP SHREDDED SHARP CHEDDAR |
| 6 OZS CREAM CHEESE, SOFTENED | 1 TBLS LIME JUICE |
| 1/2 TSP ONION POWDER | 1/4 CUP SLICED RIPE OLIVES |
| 1/4 CUP CHOPPED FRESH CILANTRO | 3/4 CUP NACHO CHIPS, CRUSHED |
| ASSORTED CRACKERS OR TORTILLA CHIPS | |

IN FOOD PROCESSOR OR BLENDER, PLACE CHEESES, LIME JUICE & ONION POWDER. COVER; PROCESS UNTIL WELL MIXED. SPOON INTO A MEDIUM SIZE BOWL; STIR IN OLIVES & CILANTRO. PLACE CRUSHED CHIPS ON WAXED PAPER; SPOON CHEESE MIXTURE ONTO THE CHIPS. ROLL TO COAT THE CHEESE BALL WITH CRACKERS. MAKES 18-20 SERVINGS! SO YUMMY!!!

CHEESY REUBEN APPETIZER

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| 8 OZS CREAM CHEESE, SOFTENED | 1 1/2 CUPS SHREDDED SWISS CHEESE |
| 1/2 CUP THOUSAND ISLAND DRESSING | 1/2 CUP WELL DRAINED SAUERKRAUT |
| 4 OZS DELI SLICED CORNED BEEF, CHOPPED | SLICED RADISHES (OPTIONAL) |
| PRETZEL CRACKERS, COCKTAIL RYE BREAD, TOASTED BREAD WEDGES | |

PREHEAT OVEN TO 400 DEGREES. MIX TOGETHER THE CREAM CHEESE, 1 CUP OF THE SWISS CHEESE, THE THOUSAND ISLAND DRESSING & THE CORNED BEEF. SPREAD INTO A 9X1" PIE PLATE OR 9X1" QUICHE DISH. TOP WITH THE SAUERKRAUT & THE REMAINING 1/2 CUP SWISS CHEESE. BAKE ABOUT 15 MINUTES OR UNTIL BUBBLY AROUND EDGES; SERVE HOT WITH YOUR CHOICE OF CRACKERS AND/OR BREAD. JUST BEFORE SERVING, GARNISH WITH THE SLICED RADISHES. MAKES 20 SERVINGS. CAN BE MADE IN ADVANCE; IF SO, COVER AND REFRIGERATE UP TO 24 HOURS BUT NO LONGER.

THERE WILL BE NO "COOKING WITH JAN" ON DECEMBER 25TH, SEE YOU IN 2020!

MERRY CHRISTMAS!

