



COOKING WITH JAN ~ DECEMBER 19, 2018

Recipes at Coborns and kokk.com

TIME FOR NEW YEAR'S EVE PARTY FUN

DRIED FRUIT CHEESE BALL

8 OZS CREAM CHEESE, SOFTENED
1/2—8 OZ PKG SHREDDED CHEDDAR CHEESE
6 OZ PKG DRIED MIXED FRUIT, CHOPPED
2 TBLS HONEY
1 CUP CHOPPED PECANS

IN MIXING BOWL, COMBINE CREAM CHEESE & HONEY; BEAT UNTIL SMOOTH. STIR IN CHEDDAR CHEESE AND CHOPPED DRIED FRUIT; MIX WELL. FORM INTO A BALL, ROLL IN CHOPPED NUTS THEN WRAP IN PLASTIC WRAP. CHILL FOR A LEAST 3 HOURS; SERVE WITH CHOICE OF SNACK CRACKERS.

RUMAKI WITH PINEAPPLE

24 PINEAPPLE CHUNKS
1/2 CUP LOW FAT SESAME GINGER DRESSING
8 THICK-CUT BACON SLICES, CUT CROSSWISE INTO 3 PIECES
24 TOOTHPICKS
24 WATER CHESTNUT SLICES
1 TBLS CHOPPED GREEN ONIONS
COOKING SPRAY

PREHEAT OVEN TO 450 DEGREES; LINE BOTTOM SECTION OF BROILER PAN WITH FOIL, TOP WITH BROILER RACK & SPRAY WITH COOKING SPRAY. PLACE A WATER CHESTNUT SLICE ATOP EACH PINEAPPLE CUBE; WRAP WITH 1 BACON SLICE, SECURING WITH A TOOTHPICK. ARRANGE THE WRAPPED PINEAPPLE ON THE BROILER RACK; BAKE FOR 7 MINUTES. TURN EACH CUBE & CONTINUE BAKING UNTIL BACON IS ALMOST CRISP, ABOUT 8 MORE MINUTES. BRUSH WITH THE SALAD DRESSING; CONTINUE BAKING UNTIL BACON IS CRISP, ABOUT 5-7 MORE MINUTES. GARNISH WITH THE CHOPPED GREEN ONIONS.

CRANBERRY SALSA

12 OZ BAG CRANBERRIES, FRESH OR FROZEN
1 BUNCH GREEN ONIONS, CUT INTO 3" PIECES
1 JALAPENO PEPPER, SEEDED & MINCED
1 PINCH SALT
1 BUNCH CILANTRO, CHOPPED
2 LIMES, JUICED
3/4 CUP WHITE SUGAR

COMBINE ALL THE INGREDIENTS IN A FOOD PROCESSOR OR BLENDER; CHOP TO MEDIUM CONSISTENCY. IF NOT USING IMMEDIATELY, REFRIGERATE; IS BEST SERVED AT ROOM TEMPERATURE. SERVE WITH AN ASSORTMENT OF SNACK CRACKERS; OVER A CREAM CHEESE BLOCK WITH CRACKERS; OR OVER HAM, TURKEY OR PORK.

SHRIMP & CRABMEAT LOAF

6 OZ CAN SMALL SHRIMP, DRAINED
6 OZ CAN CRABMEAT, DRAINED & FLAKED
1/4 CUP DICED CELERY
8 OZ PKG SHREDDED MOZZARELLA CHEESE
1 LB LOAF FRENCH BREAD, HALVED HORIZONTALLY
1/2 CUP MAYONNAISE
1/4 CUP THINLY SLICED GREEN ONIONS
1/8 TSP SALT
1/8 TSP BLACK PEPPER

IN MIXING BOWL, MIX WELL ALL THE INGREDIENTS EXCEPT THE BREAD. SPREAD THE MIXTURE ON THE BOTTOM HALF OF THE BREAD, REPLACE THE TOP. IF SERVING IMMEDIATELY, CUT INTO 8 PIECES; IF NOT, WRAP IN FOIL & REFRIGERATE UNTIL READY TO USE. TO HEAT, PREHEAT OVEN TO 400 DEGREES; BAKE THE WRAPPED LOAF FOR 20 MINUTES OR UNTIL HEATED THROUGH, CUT INTO 8 PIECES.

MINI CHEESECAKES

12 VANILLA WAFERS
2—8 OZ PKGS CREAM CHEESE, SOFTENED
21 OZ CAN CHERRY PIE FILLING
2 TBLS LEMON JUICE
2/3 CUP WHITE SUGAR
2 EGGS

PREHEAT OVEN TO 350 DEGREES; LINE MUFFIN TINS WITH 12 BAKING CUPS. PLACE A VANILLA WAFER IN THE BOTTOM OF EACH CUP. IN MIXING BOWL, BEAT THE CREAM CHEESE UNTIL FLUFFY; ADD EGGS, LEMON JUICE AND SUGAR. BEAT UNTIL SMOOTH & THOROUGHLY COMBINED. FILL EACH BAKING CUP 2/3 FULL WITH THE CREAM CHEESE MIXTURE. BAKE FOR 15-17 MINUTES; COOL ON BAKING RACK; TOP WITH THE PIE FILLING. TO SERVE, TOP EACH WITH A DOLLOP OF COOL WHIP AND SPRINKLE WITH CHOPPED CHOCOLATE.

POINSETTIA COCKTAIL

4 OZS CHAMPAGNE
1 1/2 TBLS CRANBERRY JUICE

POUR CHAMPAGNE INTO HOLIDAY GLASS; TOP WITH JUICE. THIS MAKES 1 SERVING. DELICIOUS & FESTIVE!

THERE WILL BE NO COOKING WITH JAN NEXT WEEK (DECEMBER 26TH)

MERRY CHRISTMAS & HAPPY NEW YEAR!