



COOKING WITH JAN ~ DECEMBER 5, 2018

Recipes at Coborns and kokk.com

TIME FOR CHRISTMAS PARTY APPETIZERS

HOT CRAB PARMESAN DIP

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| 8 OZS CREAM CHEESE, SOFTENED | 1/4 CUP GRATED PARMESAN CHEESE |
| 1/4 CUP GREEN ONIONS, SLICED THIN | 1/4 CUP MAYONNAISE |
| 1/4 CUP DRY WHITE WINE | 2 TSPS WHITE SUGAR |
| 1 TSP GROUND MUSTARD | 1 GARLIC CLOVE, FINELY CHOPPED |
| 1/3 CUP SLICED ALMONDS, TOASTED, IF DESIRED | |
| 6 OZS CRABMEAT, DRAINED, CARTILAGE REMOVED & FLAKED | |

PREHEAT OVEN TO 375 DEGREES. MIX ALL INGREDIENTS, EXCEPT CRABMEAT, ALMONDS & CRACKERS, IN A MEDIUM BOWL UNTIL WELL BLENDED; STIR IN CRABMEAT. SPREAD MIXTURE IN A 9X14" UNGREASED PIE PLATE; SPRINKLE THE TOP WITH THE ALMONDS. BAKE, UNCOVERED, 15-20 MINUTES OR UNTIL HOT AND BUBBLY, SERVE WITH YOUR CHOICE OF CRACKERS OR COCKTAIL RYE. APPLE JUICE MAY BE SUBSTITUTED FOR THE WHITE WINE IF DESIRED. MAKES 18-20 SERVINGS.

CRANBERRY GLAZED APPETIZER MEATBALLS

MEATBALLS

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| 1 1/2 LBS LEAN GROUND BEEF | 1/2 CUP FINELY CHOPPED ONIONS |
| 1/2 CUP PLAIN BREAD CRUMBS | 1/2 TSP SALT |
| 1/8 TSP BLACK PEPPER | 2 EGGS, SLIGHTLY BEATEN |

SAUCE

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| 12 OZ BOTTLE CHILI SAUCE | 1 CUP JELLIED CRANBERRY SAUCE |
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PREHEAT OVEN TO 375 DEGREES; IN LG BOWL, MIX MEATBALL INGREDIENTS UNTIL WELL MIXED. SHAPE INTO 1" BALLS; PLACE ON UNGREASED 15X10" BAKING SHEET. BAKE 25-30 MINUTES OR UNTIL MEATBALLS ARE THOROUGHLY COOKED & NO LONGER PINK IN CENTER. IN 3-QUART SAUCEPAN, STIR SAUCE INGREDIENTS UNTIL WELL BLENDED; HEAT TO BOILING OVER MEDIUM HEAT. REDUCE HEAT TO LOW; SIMMER 5 MINUTES, STIRRING OCCASIONALLY. ADD MEATBALLS TO SAUCE; STIR TO COAT. COOK OVER MEDIUM HEAT ABOUT 5 MINUTES, STIRRING OCCASIONALLY, UNTIL HEATED THROUGH. STICK TOOTHPICKS INTO THE MEATBALLS WHEN SERVING. FOR GARNISH, PLACE 2 FRESH CRANBERRIES ON TOP OF EACH MEATBALL AFTER THE TOOTHPICK IS ADDED. MAKES APPROXIMATELY 30 SERVINGS!

RASPBERRY BAKED BRIE

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| 1 CAN REFRIGERATED CRESCENT ROLLS | 8 OZS ROUND BRIE CHEESE |
| 1 TBLS SEEDLESS RASPBERRY JAM | 1/4 CUP FRESH RASPBERRIES, NOT FROZEN |
| 1 EGG BEATEN | ASSORTED CRACKERS OR COCKTAIL RYE |

PREHEAT OVEN TO 350 DEGREES; UNROLL ROLLS; SEPARATE CROSSWISE INTO 2 SECTIONS. PRESS EACH SECTION INTO 6" SQUARE, FIRMLY PRESSING PERFORATIONS TO SEAL. PLACE CHEESE ON CENTER OR 1 DOUGH SQUARE; TOP WITH JAM & RASPBERRIES. WITH SMALL COOKIE CUTTER, CUT 1 SHAPE FROM EACH CORNER OR REMAINING DOUGH SQUARES, 1" FROM CENTER OF SQUARE; SET CUTOUTS ASIDE. PLACE SQUARE ON TOP OF CHEESE ROUND; PRESS DOUGH EVENLY AROUND CHEESE, FOLDING BOTTOM EDGES OVER TOP EDGES. PRESS TO SEAL COMPLETELY, PLACE ON BAKING SHEET. BRUSH DOUGH WITH BEATEN EGG; ARRANGE DOUGH CUTOUTS ON TOP, THEN BRUSH WITH EGG. BAKE 25-30 MINUTES OR UNTIL GOLDEN BROWN. REMOVE FROM BAKING SHEET; PLACE ON SERVING PLATE. COOL 10 MINUTES; SERVE WARM WITH CRACKERS OR BREAD. STORE IN REFRIGERATOR, MAKES 12 SERVINGS!

PEANUT BUTTER COOKIE TRUFFLES

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| PEANUT BUTTER COOKIE MIS | WATER, OIL & EGGS AS NEEDED PER PKG |
| 4 OZS CREAM CHEESE, SOFTENED | 1/4 CUP CREAMY PEANUT BUTTER |
| 2 CUPS CHOCOLATE CHIPS | 2 TBLS SHORTENING |
| 1/4 CUP FINELY CHOPPED COCKTAIL PEANUTS | |

PREHEAT OVEN TO 375 DEGREES. MAKE COOKIES AS DIRECTED ON PKG; COOL COMPLETELY, AT LEAST 15 MINUTES. IN FOOD PROCESSOR OR BLENDER, PROCESS HALF OF THE COOKIES TO FINE CRUMBS. REMOVE & SET ASIDE; PROCESS REMAINING COOKIES TO CRUMBS. COMBINE ALL OF THE COOKIE CRUMBS IN THE PROCESSOR; ADD CREAM CHEESE & PEANUT BUTTER. PROCESS UNTIL WELL COMBINED AND CAN BE PRESSED INTO A BALL, ABOUT 1-3 MINUTES. SHAPE INTO 48 (1 1/4") BALLS; PLACE ON BAKING SHEET LINED WITH WAXED PAPER. REFRIGERATE 15 MINUTES. IN SMALL BOWL, MICROWAVE CHOCOLATE CHIPS AND SHORTENING, UNCOVERED ON HIGH 60-90 SECONDS; STIR UNTIL SMOOTH. USING 2 FORKS, DIP AND ROLL CHILLED COOKIE BALLS, ONE AT A TIME, INTO THE MELTED CHOCOLATE. RETURN TO BAKING SHEET; IMMEDIATELY SPRINKLE TOPS WITH CHOPPED PEANUTS. REHEAT CHOCOLATE IF IT HAS COOLED TOO MUCH. REFRIGERATE TRUFFLES ABOUT 10 MINUTES OR UNTIL COATING IS SET; STORE COVERED IN THE REFRIGERATOR. MAKES 48 TRUFFLES!