



COOKING WITH JAN ~ FEBRUARY 13, 2019

Recipes at Coborns and kokk.com

WIND, SNOW & COLD ~ TIME FOR SOUPS, STEWS & CHILI

SLOW-COOKER CHEESY POTATO SOUP

32 OZ BAG FROZEN DICED HASH BROWNS, THAWED
1/2 CUP DICED CELERY
1 CUP WATER
1 CUP HALF & HALF
12 SLICES BACON, CRISPLY COOKED & CRUMBLIED

1/2 CUP CHOPPED ONIONS
3 1/2 CUPS CHICKEN BROTH
3 TBLS FLOUR
2 CUPS SHREDDED CHEDDAR
1/4 CUP SLICED GREEN ONIONS

SPRAY SLOW COOKER WITH COOKING SPRAY. IN THE SLOW COOKER, MIX THE POTATOES, ONIONS, CELERY, BROTH & WATER. COVER; COOK ON LOW SETTING FOR 6-8 HOURS. IN A SMALL BOWL, MIX THE FLOUR AND THE HALF & HALF; STIR INTO THE POTATO MIXTURE. INCREASE HEAT SETTING TO HIGH; COVER & COOK 20 TO 30 MINUTES OR UNTIL SOUP HAS THICKENED. STIR IN THE CHEESE UNTIL MELTED; ADD 1/2 OF THE CRUMBLIED BACON. SPRINKLE THE INDIVIDUAL SERVINGS WITH THE REMAINING BACON AND THE SLICED GREEN ONIONS. MAKES APPROXIMATELY 6 SERVINGS. THE WATER MAY BE LEFT OUT AND 4 1/2 CUPS OF CHICKEN BROTH USED INSTEAD. ALSO DICED HAM AND/OR FROZEN CORN MAY BE ADDED TO THE SOUP.

SEAFOOD CHOWDER

1 1/2 CUP MILK
2 CLOVES GARLIC, MINCED
1 CUP CHOPPED GREEN ONIONS
1 CAN WHOLE KERNEL CORN, UNDRAINED
1 TSP DRIED PARSLEY
1/2 TSP BLACK PEPPER
1/2 LB EACH SHRIMP, BAY SCALLOPS, CRABMEAT & CALAMARI TUBES

8 OZS CREAM CHEESE
26 OZ CAN CREAM OF MUSHROOM SOUP
1 CUP SLICED CARROTS
1 1/2 CUPS CHOPPED POTATOES
6.5 OZ CAN CHOPPED CLAMS
1/2 TSP CAYENNE PEPPER

PLACE 1/2 CUP MILK, CREAM CHEESE & GARLIC IN LARGE POT OVER LOW HEAT. COOK & STIR UNTIL WELL BLENDED. MIX IN SOUP, GREEN ONIONS, CARROTS, CORN (WITH LIQUID), POTATOES, PARSLEY & REMAINING MILK; SEASON WITH BLACK PEPPER & CAYENNE PEPPER. SIMMER FOR 25 MINUTES BUT **DO NOT BOIL!** MIX IN ALL OF THE SEAFOOD; CONTINUE COOKING FOR 10 MINUTES OR UNTIL SEAFOOD IS OPAQUE. OTHER OPTIONS ARE TO ADD CLAM JUICE AND LEAVE OUT THE CORN.

WHITE BEAN CHICKEN CHILI

2 TBLS VEGETABLE OIL
2 CLOVES GARLIC, MINCED
18 OZ CAN TOMATILLOS, DRAINED & CHOPPED
7 OZ CAN DICED GREEN CHILIES
1/4 TSP CUMIN
1 LB COOKED CHICKEN, DICED
SALT & BLACK PEPPER TO TASTE

1 ONION, CHOPPED
14.5 OZ CAN CHICKEN BROTH
16 OZ CAN DICED TOMATOES
1/2 TSP DRIED OREGANO
2 EARS FRESH CORN (FROZEN WORKS)
15 OZ CAN WHITE BEANS

HEAT OIL; COOK ONIONS & GARLIC UNTIL SOFT. STIR IN BROTH, TOMATILLOS, TOMATOES, CHILIES & ALL THE SPICES. BRING TO A BOIL; SIMMER FOR 10 MINUTES. ADD THE CORN, CHICKEN & BEANS; SIMMER FOR 5-8 MINUTES, THEN SEASON WITH SALT & PEPPER TO TASTE. SERVE WITH VARIETY OF TOPPINGS SUCH AS LIMES, CILANTRO, CHEESE, AVOCADOS, SOUR CREAM & TORTILLA CHIPS.

SLOW-COOKER CHEESEBURGER SANDWICHES

1 1/2 LBS HAMBURGER
8 OZ BOX VELVEETA, DICED
1 CUP CHOPPED GREEN PEPPERS
2 CLOVES GARLIC, FINELY CHOPPED

1/2 TSP GARLIC PEPPER
2 TBLS MILK
1/4 CUP ONIONS, CHOPPED
12 HAMBURGER BUNS, SPLIT

COOK BEEF & GARLIC PEPPER IN SKILLET FOR 8-10 MINUTES, STIRRING OCCASIONALLY, UNTIL BEEF IS BROWNED; DRAIN. SPRAY SLOW COOKER WITH COOKING SPRAY; ADD BEEF MIXTURE & REMAINING INGREDIENTS, EXCEPT BUNS, TO SLOW COOKER. COVER & COOK ON LOW HEAT 6-7 HOURS. TO SERVE, FILL BUNS WITH MIXTURE. MAKES 12 SERVINGS!

SLOW-COOKER CHICKEN STEW

1 LB POTATOES, CUBED
8 OZS FRESH MUSHROOMS, HALVED
1/2 TSP SALT
1/4 TSP GARLIC POWDER
18 OZ JAR CHICKEN GRAVY

2 CUPS BABY CUT CARROTS
4 CHICKEN THIGHS
1 PKG ONION SOUP MIX
1 TBLS TOMATO PASTE
1/2 CUP DRY WHITE WINE OR WATER

IN SLOW COOKER, TOSS POTATOES, CARROTS & MUSHROOMS; PLACE CHICKEN ON THE VEGETABLES. ADD THE SALT, ONION SOUP MIX & GARLIC POWDER; STIR TOMATO PASTE INTO THE GRAVY & POUR OVER TOP, THEN ADD WINE. COVER; COOK ON LOW HEAT FOR 8-10 HOURS. MAKES 6-8 SERVINGS!