



COOKING WITH JAN ~ FEBRUARY 20, 2019

Recipes at Coborns and kokk.com

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

CHICKEN TACO CHOWDER

4 CUPS DICED YUKON GOLD POTATOES
2—4 OZ CANS CHOPPED GREEN CHILIES
4 CUPS CHICKEN BROTH
1/2 TSP CAYENNE PEPPER
3 TBLS CORNSTARCH
3 CUPS SHREDDED CHEDDAR CHEESE
2—14.5 OZ CANS FIRE ROASTED DICED TOMATOES, DRAINED
3 CUPS FROZEN CORN
1 CUP DICED ONIONS
2—1 OZ PKGS TACO SEASONING
1 CUP HEAVY WHIPPING CREAM
3 TBLS WATER
6 BONELESS SKINLESS CHICKEN THIGHS
1 CAN BLACK BEANS, DRAINED
ADDITIONAL SHREDDED CHEDDAR CHEESE, SOUR CREAM, SLICED GREEN ONIONS FOR GARNISH

SPRAY 5-6 QUART SLOW COOKER WITH COOKING SPRAY. CUT CHICKEN THIGHS INTO BITE SIZE PIECES. INTO THE SLOW COOKER, PLACE THE DICED POTATOES, FROZEN CORN, DICED TOMATOES, GREEN CHILIES AND ONIONS. ADD IN THE CHICKEN BROTH, CHICKEN, TACO SEASONING & CAYENNE PEPPER; STIR TO COMBINE, COVER & COOK 5-6 HOURS ON LOW HEAT OR UNTIL POTATOES ARE TENDER. INCREASE HEAT SETTING TO HIGH; STIR IN CREAM. IN A SMALL BOWL, BEAT THE CORNSTARCH & WATER; WHISK INTO THE SOUP. COVER AND COOK ANOTHER 15-20 MINUTES OR UNTIL SOUP IS BUBBLY & THICKENED. ADD 3 CUPS SHREDDED CHEESE; STIR UNTIL MELTED. TO SERVE, LADLE SOUP INTO SOUP BOWLS, GARNISH AS DESIRED. SERVE WITH CRACKERS OR DINNER BUNS. MAKES 8 SERVINGS.

THREE CHEESE BROCCOLI SOUP

1/4 CUP BUTTER
1/2 TSP BLACK PEPPER
1/4 CUP FLOUR
32 OZ CARTON CHICKEN BROTH
16 OZ BAG FROZEN BROCCOLI FLORETS
1 CUP SHREDDED PARMESAN
1 CUP CHOPPED ONIONS
1/4 TSP SALT
12 OZ CAN EVAPORATED MILK
8 OZS VELVEETA CHEESE, CUBED
1 1/2 CUPS SHARP SHREDDED CHEDDAR
ADDITIONAL CHEESE FOR GARNISH

SPRAY SLOW COOKER WITH COOKING SPRAY. IN SAUCEPAN, MELT BUTTER; ADD ONIONS, SALT & PEPPER. COOK 3-4 MINUTES, STIRRING OCCASIONALLY UNTIL TENDER. STIR IN FLOUR; COOK 1 MINUTE, STIRRING CONSTANTLY. GRADUALLY STIR IN EVAPORATED MILK, STIRRING UNTIL MIXTURE IS SMOOTH. POUR INTO THE SLOW COOKER; ADD BROTH & THAWED BROCCOLI FLORETS. COVER; COOK ON LOW FOR 4-4 1/2 HOURS OR UNTIL HOT BUT NOT SIMMERING. ADD THE CHEESE CUBES; STIR UNTIL MELTED. ADD 1 1/2 CUPS OF THE CHEDDAR CHEESE & THE PARMESAN CHEESE; STIR UNTIL MELTED. SPRINKLE INDIVIDUAL SERVINGS WITH ADDITIONAL CHEDDAR CHEESE. MAKES 8 SERVINGS!

SPICY PUMPKIN CHILI

1 LB HAMBURGER
1 TSP MINCED GARLIC
1 GREEN PEPPER, CHOPPED
15 OZ CAN **EACH** KIDNEY BEANS, BLACK BEANS, WHITE NAVY BEANS, DRAINED & RINSED
8 OZ CAN TOMATO SAUCE
2—14.5 OZ CAN DICED TOMATOES
15 OZ CAN PUMPKIN PUREE
2 TSPS CHILI POWDER
1 SMALL CAN DICED GREEN CHILIES
1/2 TSP CRUSHED RED PEPPER FLAKES
1/2 LG ONION, DICED
1 RED PEPPER, CHOPPED
4 OZ CAN TOMATO SAUCE
1—14.5 OZ CAN FIRE ROASTED TOMATOES
2 TSPS PUMPKIN PIE SPICE
1 TSP **EACH** GROUND CUMIN & SALT
CAYENNE PEPPER TO TASTE

HEAT LG SKILLET; ADD HAMBURGER & COOK UNTIL CRUMBLY & NO LONGER PINK, ABOUT 5-8 MINUTES. STIR IN THE RED PEPPER FLAKES, GARLIC & ONIONS; CONTINUE COOKING UNTIL MEAT HAS BROWNED & ONIONS ARE SOFTENED & TRANSLUCENT. ADD THE PEPPERS; COOK 5 MINUTES MORE. WHILE MEAT IS COOKING, COMBINE THE BEANS, TOMATO SAUCES, ROASTED TOMATOES, DICED CHILIES & PUMPKIN PUREE IN A SLOW COOKER. SEASON WITH THE PUMPKIN PIE SPICE, CHILI POWDER, CUMIN, CAYENNE PEPPER & SALT. ADD MEAT MIXTURE TO THE SLOW COOKER; COOK ON LOW UNTIL CHILI IS HOT, 1-2 HOURS. WHEN SERVING, GARNISH WITH SHREDDED CHEESE & DICED JAPENOS IF DESIRED. TURKEY CAN BE SUBSTITUTED FOR THE HAMBURGER.

EASY WEEKNIGHT DESSERT

2—21 OZ CANS CHERRY PIE FILLING
3/4 CUP BUTTER, MELTED
1 BOX CHOCOLATE CAKE MIX
COOL WHIP, THAWED, OR VANILLA ICE CREAM

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM OF 9X13" BAKING PAN WITH COOKING SPRAY. SPREAD PIE FILLING INTO BAKING DISH; TOP WITH DRY CAKE MIX. POUR MELTED BUTTER OVER TOP, TILTING PAN TO COVER THE DRY MIX. BAKE 42-45 MINUTES OR UNTIL MOSTLY DRY ON TOP & BUBBLY AROUND EDGES. COOL FOR 10 MINUTES BEFORE SERVING; SERVE WARM WITH COOL WHIP OR ICE CREAM. MINI CHOCOLATE CHIPS CAN BE ADDED IF DESIRED. MAKES 12-15 SERVINGS!