

COOKING WITH JAN ~ February 26, 2020

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EVERYONE IS IRISH IN MARCH!

BAKED REUBEN SANDWICH

2 CUPS BISQUICK MIX	1 CUP MILK
1 EGG	2 TSPS CARAWAY SEED
1/2 LB SLICED DELI CORNED BEEF	1/4 CUP DELI STYLE MUSTARD
6 OZS SHREDDED SWISS CHEESE	14 OZS CAN SAUERKRAUT, DRAINED
1/2 CUP THOUSAND ISLAND DRESSING	

PREHEAT OVEN TO 400 DEGREES; SPRAY 8" SQUARE GLASS BAKING DISH WITH COOKING SPRAY. IN A MIXING BOWL, MIX THE BISQUICK, MILK, EGG & 1 TSP OF THE CARAWAY SEED WITH A FORK UNTIL WELL BLENDED; SPREAD 1 CUP BATTER INTO THE BAKING DISH. BRUSH THE CORNED BEEF SLICES WITH MUSTARD; LAYER ON TOP OF THE BATTER IN THE BAKING DISH. TOP EVENLY WITH THE CHEESE AND THE SAUERKRAUT (BE SURE IT IS DRAINED); SPREAD REMAINING BATTER OVER THE SAUERKRAUT & SPRINKLE WITH REMAINING 1 TSP CARAWAY SEED. BAKE, UNCOVERED, 28-32 MINUTES OR UNTIL LIGHT GOLDEN BROWN & CENTER IS SET. LET STAND 5 MINUTES BEFORE CUTTING; SERVE WITH THE THOUSAND ISLAND DRESSING. MAKES 6 SERVINGS!

IRISH POTATO SOUP

12 OZ PKG BACON	1 1/2 CUPS CHOPPED ONIONS
2 LBS BAKING POTATOES, PEELED & CUBED	6 CUPS CHICKEN BROTH
2/3 CUP BUTTER	3/4 CUP FLOUR
4 CUPS MILK	1 TSP SALT
1 TSP BLACK PEPPER	1 CUP DICED COOKED HAM
8 OZS SOUR CREAM	2 1/2 CUPS SHREDDED SHARP CHEDDAR
3/4 CUP SLICED GREEN ONIONS	

IN SKILLET, COOK BACON 6-7 MINUTES OR UNTIL CRISP; DRAIN ON PAPER TOWELS. CRUMBLE BACON, THEN SET ASIDE. RESERVE 2 TBLS DRIPPINGS IN SKILLET; COOK ONIONS IN BACON DRIPPING OVER MEDIUM-HIGH HEAT 6 MINUTES OR UNTIL ALMOST TENDER. IN DUTCH OVEN, MIX ONIONS, BROTH AND POTATOES; BRING TO BOIL, REDUCE HEAT & COOK FOR 20 MINUTES OR UNTIL POTATOES ARE VERY TENDER. IN SAME SKILLET, MELT BUTTER OVER LOW HEAT; STIR IN FLOUR UNTIL SMOOTH. COOK AND STIR FOR 1 MINUTE; GRADUALLY STIR IN 2 CUPS OF THE MILK. POUR MILK MIXTURE INTO THE POTATO MIXTURE; ADD REMAINING 2 CUPS MILK, SALT & PEPPER. COOK OVER MEDIUM HIGH HEAT, STIRRING OCCASIONALLY WITH WHISK, UNTIL MIXTURE IS THICKENED & BUBBLY. STIR IN HAM, HALF OF THE BACON, SOUR CREAM, 2 CUPS OF CHEESE & 1/2 CUP OF THE GREEN ONIONS. COOK UNTIL THOROUGHLY HEATED & CHEESE IS MELTED. EVENLY TOP INDIVIDUAL SERVINGS WITH REMAINING BACON, 1/2 CUP OF THE CHEESE & 1/4 CUP GREEN ONIONS. MAKES 15 SERVINGS!

IRISH WHISKEY BROWNIES

<u>BROWNIES</u>	16 OZ BOX SUPREME BROWNIE MIX	WATER, OIL & EGGS FOR CAKELIKE BROWNIES
	2/3 CUP TOFFEE BITS	
<u>FROSTING</u>	1/2 CUP BUTTER	1/3 CUP UNSWEETENED BAKING COCOA
	1/4 TSP SALT	1/4 CUP IRISH WHISKEY
	1 TSP VANILLA	3 CUPS POWDERED SUGAR

PREHEAT OVEN TO 350 DEGREES; LINE 9" SQUARE BAKING PAN WITH FOIL, ALLOWING SOME TO HANG OVER EDGES OF PAN. SPRAY BOTTOM & SIDES OF FOIL WITH COOKING SPRAY. MAKE BROWNIES AS DIRECTED FOR CAKELIKE BROWNIES, ADDING THE TOFFEE BITS; SPREAD INTO PAN. BAKE 28-31 MINUTES OR UNTIL TOOTHPICK IN CENTER COMES OUT CLEAN; PLACE ON COOLING RACK. IN SAUCEPAN, MELT BUTTER; STIR IN COCOA, SALT, WHISKEY & VANILLA. HEAT TO BOILING, STIRRING CONSTANTLY; REMOVE FROM HEAT. USING WHISK, GRADUALLY BEAT IN POWDERED SUGAR. RETURN TO HEAT; COOK OVER MEDIUM HIGH HEAT ABOUT 2 MINUTES, STIRRING CONSTANTLY, UNTIL FROSTING IS POURABLE. POUR HOT FROSTING OVER BROWNIES; SPREAD OVER TOP UNTIL SMOOTH. COOL FOR ABOUT 2 1/2 HOURS. USING FOIL EDGES, REMOVE BROWNIES FROM PAN; CUT INTO 6 ROWS BY 4 ROWS.

SPIKED IRISH CREAM HOT COCOA

8 CUPS MILK	1 CUP UNSWEETENED BAKING COCOA
1 CUP WHITE SUGAR	1 TSP SALT
2 TSPS VANILLA	1 CUP IRISH CREAM LIQUEUR
1/2 CUP VODKA (OPTIONAL)	COOL WHIP, CHOCOLATE CHIPS, SPRINKLES

IN SAUCEPAN, HEAT MILK, COCOA, SUGAR & SALT OVER MEDIUM HIGH HEAT, BEATING WITH WHISK UNTIL COCOA IS FULLY INCORPORATED & MIXTURE IS WARM & SMOOTH. REMOVE FROM HEAT; STIR IN VANILLA, LIQUEUR & VODKA. CAREFULLY POUR INTO HEATPROOF PUNCH BOWL; SERVE IMMEDIATELY WITH COOL WHIP, CHOCOLATE CHIPS & SPRINKLES FOR GARNISH!

THIS WILL BE THE FINAL COOKING WITH JAN SHEET! THANKS FOR A FUN 20 YEARS!

