

COOKING WITH JAN ~ JANUARY 16, 2019

Recipes at Coborns and kokk.com

COLD & SNOW MEANS WARM SOUPS

FIRE ROASTED TOMATO-BASIL CRAB BISQUE

14.5 OZ CAN FIRE ROASTED CRUSHED OR DICED TOMATOES, UNDRAINED
3/4 LB FRESH LUMP CRABMEAT OR 2—6 OZ PKGS REFRIGERATED LUMP CRABMEAT
1/4 CUP SLICED GREEN ONIONS, WHITE PART ONLY 2 TBLS FLOUR
2 1/2 CUPS HALF & HALF 1/4 CUP DRY WHITE WINE
1/2 TSP SALT 1/4 TSP BLACK PEPPER
2 TBLS CHOPPED FRESH BASIL LEAVES 2 CUPS CHICKEN BROTH
6 TBLS UNSALTED BUTTER 1/2 CUP CHOPPED CELERY

IN 2-QUART SAUCEPAN, COMBINE TOMATOES, BROTH, CELERY & ONIONS. COOK OVER MEDIUM-HIGH HEAT 10-12 MINUTES, STIRRING OCCASIONALLY, UNTIL CELERY IS SOFTENED. IN 4-QUART SAUCEPAN, MELT THE BUTTER OVER LOW HEAT USING WIRE WHISK; STIR FLOUR INTO THE BUTTER & COOK 1 MINUTE, STIRRING CONSTANTLY. SLOWLY ADD THE HALF & HALF, STIRRING CONSTANTLY TO AVOID SCORCHING. STIR IN THE TOMATO MIXTURE, 1 CUP AT A TIME. ADD THE WINE, SALT & PEPPER; BRING TO A BOIL OVER MEDIUM-HIGH HEAT. REDUCE HEAT TO LOW; STIR IN CRABMEAT & THE BASIL. COVER & SIMMER 30 MINUTES, STIRRING OCCASIONALLY. SHREDDED CHEESE CAN BE SPRINKLED OVER TOP OF EACH BOWL WHEN SERVING. IN PLACE OF THE CRABMEAT, SHRIMP OR EVEN CHICKEN COULD BE USED. MAKES 6 SERVINGS.

30-MINUTE BEER CHEESE SOUP

1/2 CUP BUTTER OR MARGARINE 3/4 CUP FINELY CHOPPED CARROTS
1/2 CUP FINELY CHOPPED CELERY 1/4 CUP FINELY CHOPPED ONIONS
1 CUP FLOUR 1/2 TSP PAPRIKA
1/8 TSP BLACK PEPPER 1/8 TSP CAYENNE PEPPER
3 CUPS CHICKEN BROTH 1 CUP WHIPPING CREAM
4 CUPS SHREDDED SHARP CHEDDAR CHEESE 12 OZ CAN BEER

IN DUTCH OVEN, MELT BUTTER; ADD CARROTS, CELERY & ONIONS. COOK FOR 10-12 MINUTES, STIRRING OCCASIONALLY, UNTIL CELERY & ONIONS ARE TRANSPARENT. ADD FLOUR, PAPRIKA, BLACK PEPPER AND CAYENNE PEPPER; STIR IN BROTH & HEAT TO BOILING. BOIL & STIR FOR 1 MINUTE. REDUCE HEAT; STIR IN THE WHIPPING CREAM & CHEESE; HEAT UNTIL CHEESE IS MELTED, STIRRING OCCASIONALLY, THEN ADD BEER IF DESIRED, WHEN SERVING, TOP WITH POPCORN. MAKES 4 SERVINGS!

SLOW-COOKER CHICKEN TACO CHOWDER

4 CUPS DICED YUKON POTATOES 3 CUPS FROZEN CORN KERNELS
14.5 OZ CAN FIRE ROASTED TOMATOES 1 CUP DICED ONIONS
2—4.5 OZ CAN CHOPPED GREEN CHILIES 4 CUPS CHICKEN BROTH
1 OZ PKG TACO SEASONING MIX 1/2 TSP CAYENNE PEPPER
1 CUP WHIPPING CREAM 3 TBLS CORNSTARCH
3 TBLS WATER 3 CUPS SHREDDED CHEDDAR CHEESE
6 BONELESS, SKINLESS CHICKEN THIGHS, CUT INTO BITE-SIZE PIECES

SPRAY SLOW COOKER WITH COOKING SPRAY; DRAIN TOMATOES. TO THE SLOW COOKER, ADD THE ONIONS, FROZEN CORN, DICED TOMATOES, GREEN CHILES & POTATOES. STIR IN THE CHICKEN BROTH, CHICKEN, TACO SEASONING & CAYENNE PEPPER. COVER; COOK 5-6 HOURS ON LOW HEAT SETTING OR UNTIL POTATOES ARE TENDER. INCREASE HEAT SETTING TO HIGH; STIR IN CREAM. IN SMALL BOWL, BEAT THE CORNSTARCH AND WATER. WHISK THE CORNSTARCH MIXTURE INTO THE SOUP; COVER. COOK ANOTHER 15 MINUTES OR UNTIL BUBBLY & THICKENED. ADD 3 CUPS CHEDDAR CHEESE TO COOKER; STIR UNTIL MELTED. WHEN SERVING SPRINKLE SHREDDED CHEESE, CHOPPED BLACK OLIVES, DICED TOMATOES AND/OR CRUSHED CORN CHIPS OVER TOP OF SOUP IF DESIRED. MAKES 8 SERVINGS.

ITALIAN SAUSAGE & TORTELLINI SOUP

1 LB BULK MILD ITALIAN SAUSAGE 1 ONION, CHOPPED
2 CARROTS, CHOPPED 3 CLOVES, GARLIC, FINELY CHOPPED
8 CUPS CHICKEN BROTH 5 OZ BAG BABY SPINACH
9 OZ PKG REFRIGERATED FRESH CHEESE TORTELLINI

IN DUTCH OVEN, COOK SAUSAGE, ONIONS, CARROTS & GARLIC OVER MEDIUM HIGH HEAT FOR 8-10 MINUTES, STIRRING OCCASIONALLY, UNTIL SAUSAGE IS COOKED THROUGH; DRAIN. STIR IN CHICKEN BROTH; HEAT TO BOILING. ADD TORTELLINI; REDUCE HEAT TO LOW & COOK 8-12 MINUTES OR UNTIL TORTELLINI ARE TENDER. ADD SPINACH & COOK 1-2 MINUTES OR UNTIL SPINACH IS WILTED. MAKES 6 SERVINGS!

