



# COOKING WITH JAN ~ January 22, 2020

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## *It's Winter ~ Bring on the Soups & Comfort Food*

### TURKEY CLUB SOUP

#### CROUTONS

3 CUPS CUBED FRENCH BREAD  
1 TBL FRESH PARSLEY, CHOPPED

1/2 CUP BUTTER, MELTED  
1/2 TSP GARLIC, FINELY CHOPPED

#### SOUP

6 SLICES BACON, CHOPPED  
1 CUP CARROT, COARSELY CHOPPED  
3 CUPS CHICKEN BROTH  
3 CUPS SMOKED TURKEY BREAST, CHOPPED  
2 CUPS FRESH BABY SPINACH LEAVES  
AVOCADO SLICES (OPTIONAL)

1 CUP ONIONS, CHOPPED  
2 TSPS GARLIC, FINELY CHOPPED  
8 OZS CHEESE, CUT INTO CUBES  
1/2 CUP TOMATOES, CHOPPED  
1/4 TSP SALT

PREHEAT OVEN TO 375 DEGREES. IN MIXING BOWL, MIX THE CROUTON INGREDIENTS UNTIL BREAD IS WELL COATED; SPREAD ON UNGREASED 15X10" BAKING SHEET. BAKE 15-18 MINUTES, STIRRING OCCASIONALLY, UNTIL GOLDEN BROWN & CRISPY; SET ASIDE. IN DUTCH OVEN, COOK THE BACON 4-6 MINUTES, STIRRING OCCASIONALLY, UNTIL BACON IS CRISP. REMOVE TO PAPER TOWEL-LINED PLATE, LEAVING THE DRIPPINGS IN THE PAN; SET COOKED BACON ASIDE. RETURN DUTCH OVEN TO STOVE; REDUCE HEAT TO MEDIUM HIGH. ADD ONIONS, CARROTS & GARLIC TO THE BACON DRIPPINGS; COOK 2-3 MINUTES, STIRRING OCCASIONALLY, UNTIL VEGGIES ARE SOFTENED. STIR IN CHICKEN BROTH; HEAT TO BOILING; REDUCE HEAT TO LOW. COOK, UNCOVERED, 10 MINUTES, STIRRING OCCASIONALLY. SLOWLY ADD IN CHEESE, STIRRING CONSTANTLY WITH WHISK, UNTIL CHEESE IS MELTED. STIR IN TURKEY; ADD TOMATOES, SPINACH & SALT. COOK 3-5 MINUTES OR UNTIL HEATED THROUGH & SPINACH IS WILTED. SERVE SOUP, TOPPED WITH CROUTONS, BACON PIECES AND AVOCADO SLICES (OPTIONAL). MAKES 7 SERVINGS!

### ITALIAN BAKED PASTA

16 PKG UNCOOKED ZITI OR RIGATONI PASTA  
1/2 CUP GRATED PARMESAN OR ROMANO CHEESE  
2 CUPS SHREDDED MOZZARELLA CHEESE

4 CUPS MARINARA SAUCE  
15 OZS RICOTTA CHEESE

COOK PASTA IN GENEROUSLY SALTED WATER FOR 3 MINUTES LESS THAN RECOMMENDED ON PKG. DRAIN. MEANWHILE, HEAT OVEN TO 350 DEGREES; LIGHTLY SPRAY 9X13" GLASS BAKING DISH WITH COOKING SPRAY. POUR 2 CUPS OF THE MARINARA SAUCE INTO THE DISH; ADD 1/2 OF THE COOKED PASTA, TOSS WELL, THEN SPRINKLE WITH 1/4 CUP PARMESAN CHEESE. SPOON HALF OF THE RICOTTA CHEESE IN DOLLOPS OVER THE TOP; THEN SPRINKLE WITH 1 CUP OF THE MOZZARELLA CHEESE. REPEAT LAYERS, ENDING WITH THE MOZZARELLA CHEESE. COVER LIGHTLY WITH FOIL, MAKING SURE THE FOIL IS NOT RESTING ON THE CHEESE. BAKE 35 MINUTES; UNCOVER, BAKE 10-15 MINUTES LONGER OR UNTIL CENTER IS BUBBLY AND HEATED THROUGH. COOL 10-15 MINUTES BEFORE SERVING. HAMBURGER OR ITALIAN SAUSAGE CAN BE ADDED TO THE PASTA IF DESIRED. MAKES 10 SERVINGS!

### REUBEN SOUP

#### CROUTONS

3 CUPS PUMPERNICKEL OR RYE BREAD  
1/4 TSP CARAWAY SEEDS (OPTIONAL)

2 TBL MELTED BUTTER

#### SOUP

2 TBL BUTTER  
1 MEDIUM STALK CELERY, CHOPPED  
4 CUPS BEEF BROTH  
2 CUPS COOKED CORNED BEEF, CUT IN STRIPS  
5 SMALL RED POTATOES, UNPEELED & QUARTERED  
SHREDDED SWISS CHEESE & THOUSAND ISLAND DRESSING (OPTIONAL)

1 LG ONION, CHOPPED  
1 TSP FINELY CHOPPED GARLIC  
1 CUP SAUERKRAUT, DRAINED  
1/2 TSP SALT

PREHEAT OVEN TO 375 DEGREES. IN BOWL, MIX THE CROUTON INGREDIENTS UNTIL THE BREAD IS WELL COATED. SPREAD ON UNGREASED 15X10" BAKING PAN; BAKE 12-15 MINUTES, STIRRING OCCASIONALLY, UNTIL GOLDEN BROWN & CRISPY, SET ASIDE. IN DUTCH OVEN, MELT 2 TBL BUTTER; ADD ONIONS, CELERY AND GARLIC, COOK 2-3 MINUTES OR UNTIL VEGGIES ARE SOFTENED. ADD BEEF BROTH AND THE POTATOES; HEAT TO BOILING, THEN REDUCE HEAT. COVER; SIMMER ABOUT 15 MINUTES OR UNTIL POTATOES ARE TENDER WHEN PIERCED WITH FORK. STIR IN THE CORNED BEEF STRIPS, SAUERKRAUT & SALT; COOK 3-5 MINUTES, STIRRING OCCASIONALLY, UNTIL HEATED THROUGH. SERVE SOUP TOPPED WITH THE CROUTONS AND SWISS CHEESE. IF DESIRED, DRIZZLE WITH THOUSAND ISLAND DRESSING. MAKES 8 SERVINGS!