



# COOKING WITH JAN ~ JANUARY 23, 2019

## Recipes at Coborns and kokk.com

### SUPER BOWL TIME IS PARTY TIME

#### IPA BEER CHEESE DIP

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|------------------------------|--------------------------------|
| 8 OZS CREAM CHEESE, SOFTENED | 1/2 CUP SHEDDED GOUDA CHEESE   |
| 1 CUP SHREDDED WHITE CHEDDAR | 1/2 CUP SHREDDED MONTEREY JACK |
| 1/2 CUP IPA BEER             | 1 TSP HONEY MUSTARD            |
| 1/8 TSP CAYENNE PEPPER       |                                |

IN SAUCEPAN, HEAT THE INGREDIENTS OVER LOW HEAT, STIRRING FREQUENTLY, UNTIL THE CHEESES HAVE MELT AND MIXTURE IS SMOOTH. SPRINKLE WITH SLICED GREEN ONIONS AND ADDITIONAL CAYENNE PEPPER IF DESIRED. SERVE WITH TORTILLA CHIPS, CORN CHIPS OR HARD ROLLS. MAKES 16 SERVINGS

#### BACON-WRAPPED CHICKEN WINGS WITH BOURBON BBQ SAUCE

##### WINGS

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|--------------------------------------|------------------------------|
| 1/4 TSP FRESH BLACK PEPPER           | 12 SLICES BACON, CUT IN HALF |
| 3 LBS CHICKEN WINGETTES & DRUMMETTES |                              |

##### BBQ SAUCE

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|---------------------------------|---------------------|
| 1/2 CUP KETCHUP                 | 1/2 CUP BOURBON     |
| 1/4 CUP BROWN SUGAR             | 2 TBLs SOY SAUCE    |
| 3 CLOVES GARLIC, FINELY CHOPPED | 1 TSP DIJON MUSTARD |
| 1/2 TSP RED PEPPER FLAKES       |                     |

PREHEAT OVEN TO 425 DEGREES; LINE 2 COOKIE SHEETS WITH SIDES WITH FOIL, SPRAY WITH COOKING SPRAY. SPRINKLE PEPPER OVER CHICKEN; WRAP EACH CHICKEN PIECE WITH A HALF SLICE OF BACON. PLACE CHICKEN ON COOKIE SHEETS, BACON END DOWN. BAKE, UNCOVERED, 30 MINUTES; TURN THE CHICKEN, ROTATE COOKIE SHEETS IN THE OVEN. BAKE 20-30 MINUTES LONGER OR UNTIL GOLDEN BROWN AND JUICE OF CHICKEN IS CLEAR WHEN THICKEST PART IS CUT AT THE BONE (AT LEAST 165 DEGREES). IN SAUCEPAN, MIX THE BBQ SAUCE INGREDIENTS; HEAT TO SIMMERING, STIRRING FREQUENTLY, UNTIL THE SUGAR IS DISSOLVED, ABOUT 5 MINUTES. REMOVE FROM HEAT AND SET ASIDE. IN A LARGE BOWL, TOSS THE CHICKEN WITH HALF OF THE SAUCE. SERVE WARM WITH THE REMAINING SAUCE ON THE SIDE FOR DIPPING. MAKES 12 SERVINGS!

#### SLOW-COOKER BBQ BACON CHEESEBURGER MEATBALLS

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|--------------------------------------|------------------------------|
| 1 LB HAMBURGER                       | 2 SLICES BACON, CHOPPED      |
| 1/2 CUP PLAIN BREAD CRUMBS           | 1/2 CUP FINELY CHOPPED ONION |
| 1/4 CUP MILK                         | 1 EGG, SLIGHTLY BEATEN       |
| 1 TBLs HONEY                         | 1 TBLs STEAK SEASONING       |
| 1 TSP SALT                           | 24 DILL PICKLE SLICES        |
| 24 (1/2") CUBES SHARP CHEDDAR CHEESE |                              |

SPRAY SLOW COOKER WITH COOKING SPRAY. IN LARGE BOWL, MIX ALL THE INGREDIENTS TOGETHER (**EXCEPT** THE PICKLES, CHEESE CUBES & BBQ SAUCE). SHAPE INTO 24 (1 1/2") MEATBALLS; PLACE ONE CHEESE CUBE INTO CENTER OF EACH MEATBALL AND SEAL COMPLETELY. ADD THE MEATBALLS TO THE SLOW COOKER; ADD THE BBQ SAUCE & GENTLY STIR TO COAT. COVER; COOK ON LOW HEAT FOR 3-4 HOURS OR UNTIL THE MEATBALLS ARE COOKED THROUGH (165 DEGREES). PLACE EACH PICKLE SLICE ONTO A TOOTHPICK AND SERVE WITH THE MEATBALLS. MAKES 12 SERVINGS!

#### NO-BAKE MUDDY BUDDY SNICKERDOODLE DROP COOKIES

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|---|--------------------------|
| 2—4 OZ SQUARES WHITE CHOCOLATE                          | 1 CUP CHOPPED WALNUTS    |
| 14 OZ CAN SWEETENED CONDENSED MILK                      | 3/4 CUP SHREDDED COCONUT |
| 4—1 OZ SQUARES BAKING CHOCOLATE                         | 2 TSPS SHORTENING        |
| 2 1/2 CUPS CHEX MIX MUDDY BUDDY SNICKERDOODLE SNACK MIX |                          |

CHOP THE WHITE & CHOCOLATE BAKING SQUARES; SLIGHTLY CRUSH THE SNACK MIX. PLACE MINI PAPER BAKING CUPS IN EACH OF 50 MINI MUFFIN CUPS. IN MICROWAVABLE BOWL, MICROWAVE THE WHITE CHOCOLATE, UNCOVERED, ON HIGH 2-3 MINUTES, STIRRING EVERY 30 SECONDS, UNTIL MELTED. STIR IN THE SWEETENED CONDENSED MILK; ADD THE CHOPPED WALNUTS, SNACK MIX & COCONUT. COVER WITH PLASTIC WRAP; LET STAND 15-20 MINUTES. SCOOP BY TABLESPOONFULS INTO THE MUFFIN CUPS; PLACE IN REFRIGERATOR FOR 2 HOURS. IN ANOTHER MICROWAVABLE BOWL, MICROWAVE THE BAKING CHOCOLATE AND SHORTENING, UNCOVERED, ON HIGH IN 30-SECOND INCREMENTS UNTIL MIXTURE CAN BE STIRRED SMOOTH. DRIZZLE OVER TOP OF EACH CANDY DROP COOKIE; REFRIGERATE UNTIL SET. STORE COOKIES IN AIRTIGHT CONTAINER IN THE REFRIGERATOR.