



COOKING WITH JAN ~ January 29, 2020

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It's Winter ~ Bring on the Comfort Food

BISCUITS & GRAVY CASSEROLE

10 OZ CAN GRANDS BISCUITS	1 LB BULK PORK SAUSAGE
1 1/2 CUPS SHREDDED CHEDDAR CHEESE	6 EGGS
1/2 CUP MILK	1 1/2 CUPS COLD WATER
1.5 OZ ENVELOPE PORK GRAVY MIX	SALT & PEPPER TO TASTE

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" BAKING PAN WITH COOKING SPRAY. LINE BOTTOM OF THE BAKING PAN WITH THE BISCUITS. HEAT A LARGE SKILLET TO MEDIUM HIGH HEAT; COOK SAUSAGE IN HOT SKILLET UNTIL BROWNE & CRUMBLY, ABOUT 5-7 MINUTES. DRAIN & REMOVE FROM SKILLET; SPRINKLE SAUSAGE OVER BISCUIT LAYER & TOP WITH 1 CUP OF THE CHEDDAR CHEESE. WHISK THE EGGS, MILK, SALT AND PEPPER TOGETHER IN BOWL; POUR OVER THE CHEESE LAYER. MIX THE WATER & GRAVY MIX PKG TOGETHER IN SAUCEPAN; BRING TO A BOIL, REDUCE HEAT & SIMMER UNTIL THICKENED, ABOUT 1-2 MINUTES. ADD MORE WATER AS NEEDED IF YOU DESIRE A THINNER GRAVY. POUR GRAVY OVER EGG LAYER; SPRINKLE REMAINING 1/2 CUP CHEESE OVER THE CASSEROLE. BAKE IN PREHEATED OVEN UNTIL EGG IS FLUFFY AND CHEESE IS BUBBLING, ABOUT 30-35 MINUTES. MAKES 8-10 SERVINGS!

SLOW COOKER CREAMY HAM & WILD RICE SOUP

2 CUPS DICED COOKED HAM	1 CUP JULIENNE CUT CARROTS
3/4 CUP UNCOOKED WILD RICE	1/2 CUP CHOPPED ONIONS
1 3/4 CUP CHICKEN BROTH	10 OZ CAN CREAM OF CELERY SOUP
1/4 TSP BLACK PEPPER	3 CUPS WATER
1 CUP HALF & HALF	1/4 CUP SLICED ALMONDS
2 TBLS DRY SHERRY (OPTIONAL)	1/4 CUP CHOPPED PARSLEY

SPRAY 3-4 QUART SLOW COOKER WITH COOKING SPRAY. INTO THE COOKER, MIX ALL THE INGREDIENTS **EXCEPT** HALF & HALF, ALMONDS, SHERRY & PARSLEY. COVER; COOK ON LOW HEAT FOR 7-8 HOURS. STIR IN REMAINING INGREDIENTS; INCREASE HEAT SETTING TO HIGH. COVER; COOK 10-15 MINUTES LONGER OR UNTIL HOT. MAKES 6 SERVINGS!

"BACK FOR SECONDS" MEATLOAF

1 1/2 LBS HAMBURGER	2 EGGS
1 ONION, CHOPPED	1/2 CUP BBQ SAUCE
3/4 CUP CRUSHED CRACKERS	1 CUP CRUSHED POTATO CHIPS
3/4 TSP LIQUID SMOKE FLAVORING	3/4 TSP BACK PEPPER
1 TSP SALT	1/2 TSP GARLIC POWDER
1 PINCH CAYENNE PEPPER	6 SLICES BACON

PREHEAT OVEN TO 375 DEGREES. IN LARGE BOWL, COMBINE ALL THE INGREDIENTS **EXCEPT** THE BACON, MIX WELL. ON A LIGHTLY GREASED BAKING SHEET, SHAPE THE MIXTURE INTO A LOAF; LAY THE BACON STRIPS ACROSS THE WIDTH OF THE LOAF SO THAT THE ENTIRE SURFACE IS COVERED. COVER THE LOAF LOOSELY WITH FOIL; BAKE FOR 1 1/2 HOURS. SERVE WITH MASHED POTATOES & GREEN SALAD. YUMMY!

TATER TOT CHICKEN POT PIE

4 TBLS BUTTER	1 CUP CHOPPED ONIONS
1 TBLS GRILL SEASONING	1/2 TSP DRIED THYME LEAVES
1/4 CUP FLOUR	2 CUPS CHICKEN BROTH
4 OZS CREAM CHEESE, CUBED & SOFTENED	3 CUPS COOKED CHICKEN, CHOPPED
12 OZ PKG FROZEN MIXED VEGETABLES	32 OZ BAG TATER TOTS
1 CUP SHREDDED SHARP CHEDDAR CHEESE	

PREHEAT OVEN TO 400 DEGREES; SPRAY 9X13" BAKING PAN WITH COOKING SPRAY. IN SAUCEPAN, MELT BUTTER; ADD IN ONIONS, SEASONING & THYME. COOK 4-6 MINUTES, STIRRING FREQUENTLY, UNTIL THE ONIONS SOFTEN. STIR IN FLOUR; COOK & STIR FOR 1-2 MINUTES OR UNTIL MIXTURE IS DEEP GOLDEN BROWN. ADD BROTH; HEAT TO BOILING OVER HIGH HEAT, STIRRING FREQUENTLY. BOIL & STIR FOR 1 MINUTE; REMOVE FROM HEAT AND ADD CREAM CHEESE CUBES. STIR UNTIL MELTED; ADD IN CHICKEN AND THE FROZEN MIXED VEGETABLES. POUR THE CHICKEN MIXTURE INTO BAKING DISH; TOP WITH THE FROZEN TATER TOTS. BAKE 35-40 MINUTES OR UNTIL GOLDEN BROWN & MIXTURE TEMPERATURE IS AT LEAST 165 DEGREES IN CENTER. TOP WITH CHEDDAR CHEESE; BAKE ANOTHER 2-4 MINUTES OR UNTIL CHEESE IS MELTED. MAKES 8 SERVINGS!