

COOKING WITH JAN ~ JANUARY 30, 2019Recipes at Coborns and kokk.com**SUPER BOWL TIME IS PARTY TIME****JALAPENO POPPER DIP & PIZZA ROLLS**

8 OZ PKG CREAM CHEESE, SOFTENED	1/4 CUP MILK
3 TBLS FINELY CHOPPED FRESH JALAPENO CHILES	1/2 TSP GROUND CUMIN
20 PIZZA ROLLS, PEPPERONI OR CHEESE	

IN SMALL MIXING BOWL, BEAT CREAM CHEESE & MILK WITH WHISK OR FORK. STIR IN THE JALAPENO CHILIES & CUMIN; COVER, REFRIGERATE 1 HOUR TO BLEND FLAVORS. BAKE THE PIZZA ROLLS AS DIRECTED ON PKG; SERVE WITH THE JALAPENO DIP. MAKES 10 SERVINGS.

PULL APART CRESCENT MEATBALL SLIDERS

16 FROZEN ITALIAN MEATBALLS	4 OZS SHREDDED MOZZARELLA
8 OZ CAN REFRIGERATED CRESCENT ROLLS	1/2 CUP TOMATO PASTA SAUCE
2 TBLS MELTED BUTTER	1 TSP ITALIAN SEASONING
1/2 TSP GARLIC POWDER	2 TBLS GRATED PARMESAN

PREHEAT OVEN TO 350 DEGREES; LINE LG COOKIE SHEET WITH PARCHMENT PAPER. MAKE MEATBALLS IN MICROWAVE AS DIRECTED ON PACKAGE; SET ASIDE TO COOL SLIGHTLY. UNROLL & SEPARATE DOUGH INTO 2 LONG RECTANGLES; PLACE ON SHEET 1" APART. FIRMLY PRESS EDGES & PERFORATIONS TO SEAL; PRESS EACH DOUGH SHEET INTO 14X4" RECTANGLE. SPRINKLE MOZZARELLA DOWN CENTER OF BOTH PIECES OF DOUGH; SPACE 8 MEATBALLS EVENLY OVER CHEESE ON EACH PIECE OF DOUGH. SPOON PASTA SAUCE OVER THE MEATBALLS; PRESS ENDS TOGETHER TO SEAL. STARTING FROM ONE END, STRETCH & PULL SIDES OF DOUGH UP & BETWEEN EACH MEATBALL; PRESS TOGETHER TO SEAL. WITH A TABLE KNIFE, SCORE DOUGH BETWEEN MEATBALLS. IN SMALL BOWL, MIX MELTED BUTTER, ITALIAN SEASONING AND THE GARLIC POWDER; BRUSH EVENLY OVER DOUGH AND SPRINKLE WITH THE PARMESAN. BAKE 26-30 MINUTES OR UNTIL DOUGH IS DEEP GOLDEN BROWN AND MEATBALLS ARE HOT IN THE CENTER, AT LEAST A READING OF 165 DEGREES. SERVE WITH ADDITIONAL WARMED PASTA SAUCE FOR DIPPING. THESE ARE A LITTLE TIME CONSUMING TO PUT TOGETHER BUT DELICIOUS! MAKES 16 SERVINGS!

CHEESEBURGER MAC SOUP

1 LB HAMBURGER	1/2 CUP CHOPPED ONIONS
1 CLOVE GARLIC, FINELY CHOPPED	1/4 TSP BLACK PEPPER
1 CAN DICED TOMATOES, UNDRAINED	2 CUPS EACH MILK & WATER
1/2 CUP CHOPPED DILL PICKLES	3 TBLS KETCHUP
1 TBLS YELLOW MUSTARD	2 CUPS SHREDDED AMERICAN CHEESE
1 BOX CHEESEBURGER MACARONI HAMBURGER HELPER	

IN DUTCH OVEN, COOK HAMBURGER, ONIONS, GARLIC & BLACK PEPPER OVER MEDIUM-HIGH HEAT FOR 5-7 MINUTES, STIRRING OCCASIONALLY, UNTIL NO LONGER PINK; DRAIN. STIR IN SAUCE MIX FROM THE HAMBURGER HELPER, THE TOMATOES, MILK, WATER, KETCHUP & MUSTARD; HEAT TO BOILING, STIRRING CONSTANTLY. REDUCE HEAT; COVER & SIMMER 10 MINUTES, STIRRING OCCASIONALLY. ADD IN THE UNCOOKED PASTA FROM THE HAMBURGER HELPER AND THE CHEESE. COVER; COOK 15 MINUTES LONGER, STIRRING OCCASIONALLY OR UNTIL IT IS HEATED THROUGH. WHEN SERVING, TOP EACH SERVING WITH THE CHOPPED PICKLES. MAKES 6 SERVINGS!

FROSTED CAKE MIX LEMON COOKIES

1 BOX LEMON CAKE MIX	1/3 CUP BUTTER, SOFTENED
1/4 CUP SHORTENING	1 EGG
1 CONTAINER RICH & CREAMY LEMON FROSTING	

PREHEAT OVEN TO 375 DEGREES. IN LG MIXING BOWL, BEAT THE CAKE MIX, BUTTER, SHORTENING & EGG ON MEDIUM SPEED ABOUT 1 1/2 MINUTES OR UNTIL COMPLETELY BLENDED. ON AN UNGREASED COOKIE SHEET, DROP DOUGH BY ROUNDED TABLESPOONFULS 2" APART. BAKE 9-12 MINUTES OR UNTIL LIGHT BROWN AROUND THE EDGES. COOL 1 MINUTE; REMOVE FROM COOKIE SHEET TO WIRE RACK AND COOL COMPLETELY. FROST WITH THE FROSTING; STORE COVERED, MAKES 30 SERVINGS!

SLOW COOKER HOT CHOCOLATE BUFFET ~ 20 servings

4 OZ UNSWEETENED CHOCOLATE, CHOPPED	1 CUPS SEMISWEET CHOCOLATE CHIPS
14 OZ CAN SWEETENED CONDENSED MILK	8 CUPS MILK
1 TBLS VANILLA	

IN SLOW COOKER, COMBINE THE CHOPPED CHOCOLATE, CHOCOLATE CHIPS & CONDENSED MILK; MIX WELL. COVER; COOK ON HIGH FOR 30 MINUTES, STIRRING EVERY 10 MINUTES, UNTIL CHOCOLATE IS MELTED. STIR IN 2 CUPS MILK & WHISK UNTIL SMOOTH; GRADUALLY ADD THE REMAINING 6 CUPS MILK & VANILLA. COVER; COOK ON HIGH FOR ANOTHER 2 HOURS OR UNTIL WARM. STIR; THEN REDUCE HEAT TO LOW & SERVE! TOP WITH WHIPPED CREAM, MINI MARSHMALLOWS, CHOCOLATE OR TOFFEE BITS, PEPPERMINTS. ETC.

