



COOKING WITH JAN ~ November 20, 2019

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It's All About The Sides

SWEET POTATOES & MARSHMALLOWS

2 TBLS UNSALTED BUTTER
1/2 CUP WATER
1 LEMON, SLICED & SEEDED
3 CUPS MARSHMALLOWS

1 CUP PACKED BROWN SUGAR
3 1/2 LBS SWEET POTATOES
1/2 CUP CHOPPED PECANS

PREHEAT THE OVEN TO 350 DEGREES. MELT THE BUTTER IN LARGE PAN; ADD THE BROWN SUGAR & WATER, BRING TO A BOIL. REDUCE THE HEAT TO MEDIUM & SIMMER, STIRRING UNTIL REDUCED & THICKENED, ABOUT 10 MINUTES. BRING A LARGE POT OF WATER TO A BOIL. PEEL THE POTATOES & CUT THEM LENGTHWISE, THEN LENGTHWISE AGAIN, MAKING LONG QUARTERS. CUT INTO 1" PIECES; BOIL POTATOES UNTIL THEY ARE SLIGHTLY TENDER WHEN POKED WITH A FORK, ABOUT 5 MINUTES. DRAIN POTATOES & ARRANGE IN A SINGLE LAYER IN BUTTERED 3-QUART BAKING DISH. POUR SYRUP OVER TOP, MAKING SURE IT COVERS ALL THE POTATOES. PLACE THE LEMON SLICES ON TOP & BAKE FOR 35 MINUTES, SPOONING THE SYRUP OVER THE POTATOES TWICE DURING THAT TIME. THE POTATOES ARE DONE WHEN THEY ARE FORK TENDER! REMOVE FROM OVEN, DISCARD THE LEMON SLICES & STIR IN THE PECANS. TOP WITH THE MARSHMALLOWS; TURN OVEN TO 400 DEGREES, PLACE THE BAKING DISH BACK IN THE OVEN. COOK UNTIL THE MARSHMALLOWS PUFF & TURN BROWN, ABOUT 10 MORE MINUTES. MAKES 8-10 SERVINGS!

SLOW COOKER CREAMED CORN

16 OZS FROZEN CORN KERNELS
1/2 CUP BUTTER
1 TBLS WHITE SUGAR

8 OZ PKG CREAM CHEESE
1/2 CUP MILK
SALT & PEPPER TO TASTE

IN SLOW COOKER, COMBINE CORN, CREAM CHEESE, BUTTER, MILK & SUGAR; SEASON TO TASTE WITH THE SALT & PEPPER. COOK ON HIGH FOR 2-4 HOURS OR ON LOW FOR 4-6 HOURS.

CRANBERRY SAUCE WITH ORANGE JUICE, HONEY & PEARS

1 CUP ORANGE JUICE
12 OZ PKG FRESH CRANBERRIES
1/3 CUP HONEY

1 CUP WHITE SUGAR
2 PEARS, DICED
2 CINNAMON STICKS

HEAT ORANGE JUICE & SUGAR IN SAUCEPAN OVER MEDIUM HIGH HEAT UNTIL SUGAR IS DISSOLVED. STIR IN CRANBERRIES & COOK UNTIL THEY START TO POP, 5-10 MINUTES. STIR IN PEARS, HONEY & CINNAMON STICKS; COOK FOR 10 MINUTES. REMOVE FROM HEAT & TRANSFER TO A BOWL; CRANBERRY SAUCE WILL THICKEN AS IT COOLS. REMOVE THE CINNAMON STICKS BEFORE SERVING!

THREE GREENS & FRUIT WITH VINAIGRETTE

6 TBLS WHITE WINE VINEGAR
1 RED ONION, THINLY SLICED
1/4 TSP SALT
3/4 TSP BLACK PEPPER (OR TO TASTE)
1 HEAD ROMAINE LETTUCE, TORN
2 BUNCHES FRESH SPINACH
4 OZS PKG FETA CHEESE

6 TBLS VEGETABLE OIL
1/4 CUP WHITE SUGAR
2 DASHES HOT PEPPER SAUCE
1/2 CUP CHOPPED WALNUTS
1 HEAD BUTTER LETTUCE, TORN
2 PEARS, CORED & SLICED

IN BOWL, COMBINE THE VINEGAR, OIL, SUGAR, SALT, HOT SAUCE & BLACK PEPPER; COVER & REFRIGERATE 1 HOUR. IN SKILLET, COOK THE WALNUTS, STIRRING CONSTANTLY, UNTIL LIGHTLY TOASTED. IN A LARGE SALAD BOWL, MIX THE WALNUTS, THE GREENS & THE PEARS. TOSS WITH THE DRESSING MIXTURE UNTIL WELL COATED; SPRINKLE WITH FETA CHEESE JUST BEFORE SERVING.

CRANBERRY NUT QUICK BREAD

2 CUPS FLOUR
1 1/2 TSPS BAKING POWDER
1 ORANGE, JUICED & ZESTED
1 EGG, BEATEN
1 CUP CRANBERRIES, QUARTERED
3 TBLS BUTTER, SOFTENED
1 TBLS MILK

1/2 TSP **EACH** SALT & BAKING SODA
1 CUP WHITE SUGAR
2 TBLS BUTTER, MELTED
1 CUP CHOPPED WALNUTS
1 1/2 CUPS POWDERED SUGAR
1 TBLS ORANGE JUICE

PREHEAT OVEN TO 350 DEGREES; GREASE & FLOUR A LOAF PAN. IN LARGE BOWL, COMBINE FLOUR, SALT, BAKING POWDER, BAKING SODA & SUGAR. IN MEASURING CUP COMBINE JUICE & ZEST OF THE ORANGE, BUTTER & ENOUGH BOILING WATER TO REACH 3/4 CUP. ADD IN THE FLOUR MIXTURE; FOLD IN EGG, WALNUTS AND CRANBERRIES, POUR INTO PREPARED PAN. BAKE FOR 1 HOUR OR UNTIL CENTER IS DONE; COOL IN THE PAN FOR 5 MINUTES BEFORE REMOVING TO WIRE RACK TO COOL COMPLETELY. FOR THE ICING, COMBINE THE BUTTER, POWDERED SUGAR, ORANGE JUICE & MILK; ADD MORE MILK IF NEEDED SO ICING IS THIN & EASY TO DRIZZLE OVER BREAD. ALLOW ICING TO SET BEFORE SLICING THE BREAD.