



COOKING WITH JAN ~ November 6, 2019 Sponsored by Coborns & Performance Radio

Recipes at Coborns & kokk.com

It's All About Thanksgiving Appetizers

CRANBERRY-GLAZED MEATBALLS

MEATBALLS

1 LB GROUND BEEF
1/2 CUP PLAIN BREAD CRUMBS
1/8 TSP BLACK PEPPER

1/2 CUP FINELY CHOPPED ONIONS
1/2 TSP SALT
2 EGGS, SLIGHTLY BEATEN

SAUCE

12 OZ BOTTLE CHILI SAUCE

14 OZ CAN JELLIED CRANBERRIES

GARNISH

60 FRESH CRANBERRIES (OPTIONAL)

PREHEAT OVEN TO 375 DEGREES. IN LARGE BOWL, STIR MEATBALL INGREDIENTS TOGETHER UNTIL WELL MIXED. SHAPE INTO 1" BALLS; PLACE IN UNGREASED 15X10X1" BAKING PAN. BAKE 25-30 MINUTES OR UNTIL MEATBALLS ARE THOROUGHLY COOKED & NO LONGER PINK IN THE CENTER. IN A 3-QUART SAUCEPAN, MIX SAUCE INGREDIENTS UNTIL WELL BLENDED; HEAT TO BOILING OVER MEDIUM HIGH HEAT. REDUCE HEAT TO LOW; SIMMER 5 MINUTES, STIRRING OCCASIONALLY. ADD MEATBALLS TO SAUCE; STIR TO COAT. COOK OVER MEDIUM HEAT, ABOUT 5 MINUTES, STIRRING OCCASIONALLY, UNTIL HEATED. THREAD FRESH CRANBERRIES ONTO TOOTHPICKS; STICK TOOTHPICKS INTO MEATBALLS TO SERVE. MAKES 30 SERVINGS!

APPLE PIE CHEX MIX

3 CUPS RICE CHEX CEREAL
1/2 CUP WALNUT PIECES
1/2 CUP PACKED BROWN SUGAR
1/2 TSP GROUND GINGER
1/2 CUP WHITE BAKING CHIPS
2 CUPS DRIED APPLES, CHOPPED IF NECESSARY

3 CUPS CORN CHEX CEREAL
3 TBLS BUTTER
1 TSP GROUND CINNAMON
1/2 TSP GROUND NUTMEG
1 TSP SHORTENING

IN LARGE MICROWAVABLE BOWL, MIX THE CEREALS & WALNUTS. IN 2 CUP MEASURING CUP, MICROWAVE THE BUTTER ON HIGH FOR 30 SECONDS OR UNTIL MELTED. STIR IN BROWN SUGAR, CINNAMON, GINGER AND NUTMEG; MICROWAVE, UNCOVERED FOR 1 MINUTE OR UNTIL SMOOTH & BUBBLY. POUR OVER THE CEREAL MIXTURE; STIR UNTIL EVENLY COATED. MICROWAVE CEREAL MIXTURE, UNCOVERED, ON HIGH 4 MINUTES, STIRRING AFTER EACH MINUTE. SPREAD ONTO WAXED PAPER OR FOIL TO COOL; SPRINKLE THE APPLE PIECES EVENLY OVER THE CEREAL. IN SMALL BOWL, MICROWAVE THE BAKING CHIPS & SHORTENING ON HIGH FOR ABOUT 1 MINUTE OR UNTIL CHIPS CAN BE STIRRED SMOOTH. DRIZZLE OVER THE CEREAL; LET STAND UNTIL SET. BREAK INTO BITE-SIZE PIECES; STORE IN AIRTIGHT CONTAINER. MAKES 24 SERVINGS!

WARM BRIE & PEAR TARTLETS

24 MINI PHYLLO TART SHELLS
1 RIPE PEAR, CUT INTO SMALL DICE
2 TBLS HONEY (OR TO TASTE)

1/4 LB BRIE CHEESE, CUT INTO 24 CHUNKS
2 SPRIGS FRESH THYME

PREHEAT OVEN TO 400 DEGREES; LINE A JELLY ROLL PAN WITH PARCHMENT PAPER. ARRANGE TART SHELLS ONTO PREPARED PAN. PUT PIECE OF BRIE CHEESE INTO EACH SHELL, SPRINKLE DICED PEAR & COUPLE THYME LEAVES INTO EACH SHELL & DRIZZLE WITH HONEY. BAKE IN PREHEATED OVEN UNTIL CHEESE IS MELTED & TARTS ARE GOLDEN, 12 TO 15 MINUTES. MAKES 24 SERVINGS!

HARVEST PUMPKIN DIP

2 CUPS POWDERED SUGAR
15 OZ CAN PUMPKIN
1/2 TSP GROUND GINGER

8 OZ PKG CREAM CHEESE, SOFTENED
1 TBLS PUMPKIN PIE SPICE
1 TSP VANILLA

BLEND SUGAR & CREAM CHEESE TOGETHER IN BOWL WITH ELECTRIC MIXER. ADD PUMPKIN, PUMPKIN PIE SPICE, VANILLA & GINGER; BEAT UNTIL SMOOTH. SERVE WITH APPLE OR PEAR SLICES, GRAHAM CRACKERS OR VANILLA WAFERS. MAKES 28 SERVINGS!

CRANBERRY-ORANGE NUT BREAD

2 CUPS FLOUR
3/4 TSP SALT
1/2 TSP BAKING SODA
1/2 CUP CHOPPED NUTS
1 EGG
3/4 CUP ORANGE JUICE

3/4 CUP WHITE SUGAR
1 1/2 TSPS BAKING POWDER
1 CUP CHOPPED CRANBERRIES
1 TBLS ORANGE ZEST
2 TBLS VEGETABLE OIL

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X5" LOAF PAN WITH COOKING SPRAY. COMBINE FLOUR, SUGAR, SALT, BAKING POWDER & BAKING SODA. ADD THE CRANBERRIES & CHOPPED NUTS; STIR TO COAT WITH THE FLOUR. COMBINE EGG, OIL, ORANGE JUICE & GRATED ORANGE ZEST; ADD EGG MIXTURE TO FLOUR MIXTURE AND STIR UNTIL JUST COMBINED. SPOON THE BATTER INTO PREPARED PAN. BAKE AT 350 DEGREES FOR 50 MINUTES. LET REST FOR 10 MINUTES; THEN REMOVE FROM PAN TO COOLING RACK & COOL COMPLETELY!