



COOKING WITH JAN ~ NOVEMBER 7, 2018

Recipes at Coborns and kokk.com

TIME FOR HOLIDAY SIDES & DESSERTS

MAPLE-BACON HASSELBACK SWEET POTATOES

4 MEDIUM SWEET POTATOES
1/2 TSP SALT
2/3 CUP COOKED CRUMBED BACON
4 TBLS BUTTER, MELTED
4 TBLS REAL MAPLE SYRUP
2 TSPS CHOPPED FRESH THYME

PREHEAT OVEN TO 400 DEGREES; SPRAY 9X13" BAKING PAN WITH COOKING SPRAY. POKE EACH SWEET POTATO SEVERAL TIMES WITH A FORK. PLACE ON MICROWAVABLE PLATE; MICROWAVE, UNCOVERED, ON HIGH FOR 5 MINUTES, THEN COOL FOR 5 MINUTES. USING A SERRATED KNIFE, CUT SWEET POTATOES CROSSWISE INTO 1/8" SLICES, LEAVING BOTTOM 1/4-1/2" INTACT. PLACE SWEET POTATOES IN BAKING DISH; BRUSH WITH 1 TBLS OF THE MELTED BUTTER & SPRINKLE WITH SALT. BAKE 50-65 MINUTES OR UNTIL COMPLETELY TENDER; BRUSH WITH REMAINING MELTED BUTTER. BRUSH THE SWEET POTATOES WITH THE SYRUP & TOP WITH BACON & THYME. MAKES 8 SERVINGS!

APPLE, CHEESE & TOASTED WALNUT SALAD

DRESSING
1/3 CUP VEGETABLE OIL
3 TBLS WHITE WINE VINEGAR
1/2 TSP SALT
1/4-1/2 TSP CELERY SEED
1/4 CUP WHITE SUGAR
1 TBLS FINELY CHOPPED RED ONION
1/2 TSP GROUND MUSTARD

SALAD
2 RED APPLES, CUT INTO BITE SIZE PIECES
4 CUPS MIXED SALAD GREENS
4 OZS BLU OR GORGONZOLA CHEESE CRUMBLES
1 CUP WALNUT HALVES, TOASTED
10 CUPS ROMAINE LETTUCE, TORN INTO BITE SIZE PIECES

IN MIXING BOWL, MIX THE DRESSING INGREDIENTS WITH WHISK UNTIL SUGAR IS DISSOLVED (DRESSING WILL BE THICK); SET ASIDE. IN A VERY LARGE SALAD BOWL (AT LEAST 4 QUARTS), MIX SALAD INGREDIENTS. JUST BEFORE SERVING, POUR DRESSING OVER SALAD; TOSS TO COAT & SERVE IMMEDIATELY. MAKES 10 SERVINGS.

MAKE AHEAD MASHED POTATOES

3 LBS POTATOES
1/2 CUP HEAVY WHIPPING CREAM
1 TSP SALT
3/4 CUP MILK
1/2 CUP BUTTER
1/8 TSP BLACK PEPPER

SCRUB POTATOES; LEAVE SKINS ON IF DESIRED, CUT INTO LARGE PIECES. HEAT SALTED WATER TO BOILING; ADD POTATOES, COVER & HEAT TO BOILING, REDUCE HEAT. COOK, COVERED, 20-25 MINUTES OR UNTIL THE POTATOES ARE TENDER; DRAIN. SHAKE PAN GENTLY OVER LOW HEAT TO DRY THE POTATOES. HEAT THE MILK, CREAM, BUTTER, SALT & PEPPER IN SAUCEPAN, STIRRING OCCASIONALLY, UNTIL BUTTER IS MELTED. MEASURE OUT 1/4 CUP OF THE MILK MIXTURE; COVER & REFRIGERATE. ADD REMAINING MILK MIXTURE IN SMALL AMOUNTS TO THE POTATOES, MASHING AFTER EACH ADDITION. (AMOUNT OF MILK NEEDED TO MAKE POTATOES SMOOTH & FLUFFY WILL DEPEND ON KIND OF POTATOES YOU USE). BEAT UNTIL THE POTATOES ARE LIGHT & FLUFFY. SPRAY 2-QUART CASSEROLE WITH COOKING SPRAY; SPOON POTATOES INTO THE CASSEROLE, COVER & REFRIGERATE UP TO 24 HOURS. TO BAKE, HEAT OVEN TO 350 DEGREES. REHEAT THE RESERVED MILK IN MICROWAVE, POUR OVER THE POTATOES. BAKE, UNCOVERED, 40-45 MINUTES OR UNTIL POTATOES ARE HOT. JUST BEFORE SERVING, STIR. MAKES 8-10 SERVINGS.

PUMPKIN-CREAM CHEESE PIE

1 REFRIGERATED PIE CRUST
3 TBLS FLOUR
1 TSP CINNAMON
15 OZ CAN PUMPKIN (NOT PIE FILLING)
1/4 TSP EACH NUTMEG, GINGER & CLOVES
1 CUP WHITE SUGAR
12 OZS CREAM CHEESE, SOFTENED
3 EGGS
1 TBLS MILK

PREHEAT OVEN TO 375 DEGREES; PLACE PIE CRUST IN 9" PIE PLATE AS DIRECTED ON PACKAGE FOR A ONE CRUST PIE. BAKE ABOUT 8 MINUTES OR UNTIL CRUST IS LIGHT GOLDEN BROWN. IN LARGE BOWL, BEAT THE SUGAR, FLOUR & CREAM CHEESE WITH MIXER UNTIL SMOOTH; RESERVE 1/2 CUP IN A SMALL BOWL. ADD THE REMAINING INGREDIENTS, EXCEPT THE MILK, TO THE CREAM CHEESE MIXTURE. BEAT ON MEDIUM SPEED, SCRAPING BOWL CONSTANTLY, UNTIL SMOOTH; POUR INTO CRUST. STIR MILK INTO THE RESERVED CREAM CHEESE MIXTURE; SPOON OVER THE PUMPKIN MIXTURE. CUT THROUGH THE CREAM CHEESE AND PUMPKIN FILLING WITH KNIFE IN S SHAPED CURVES TO GIVE A MARBLED EFFECT. TURN PIE PLATE 1/4 TURN AND REPEAT. COVER EDGE OF CRUST WITH 2-3" STRIP OF FOIL TO PREVENT EXCESSIVE BROWNING; REMOVE FOIL FOR LAST 15 MINUTES OF BAKING. BAKE 35-45 MINUTES OR UNTIL KNIFE INSERTED IN CENTER COMES OUT CLEAN. COOL 30 MINUTES; COVER LOOSELY AND REFRIGERATE AT LEAST 4 HOURS BEFORE SERVING. STORE COVERED IN REFRIGERATOR, MAKES 8-9 SERVING!