



COOKING WITH JAN
OCTOBER 17, 2018
Recipes at Coborns and kokk.com
TIME AGAIN FOR OKTOBERFEST

SLOW COOKER REUBEN SANDWICHES

2 LBS REFRIGERATED SAUERKRAUT
1 CUP THOUSAND ISLAND DRESSING
16 SLICES PUMPERNICKEL RYE BREAD, TOASTED
2-3 LBS CORNED BEEF BRISKET
8 SLICES SWISS CHEESE

PLACE SAUERKRAUT INTO A 3-4 QUART SLOW COOKER. PLACE BRISKET ON TOP & SEASON WITH DESIRED SEASONINGS. COVER & COOK ON LOW HEAT FOR 9-11 HOURS. REMOVE MEAT FROM SLOW COOKER; PLACE ON CUTTING BOARD & CUT INTO SLICES. TO SERVE, SPREAD 1 TBLS DRESSING ON EACH SLICE OF TOASTED PUMPERNICKEL. USING A SLOTTED SPOON, REMOVE SAUERKRAUT FROM SLOW COOKER; TOP 8 SLICES OF THE BREAD WITH 1/2 CUP OF SAUERKRAUT EACH. PLACE THE BEEF AND CHEESE SLICES OVER THE SAUERKRAUT; TOP WITH REMAINING TOAST SLICES. SERVE WITH GERMAN POTATO SALAD OR COLE SLAW. MAKES 8 SANDWICHES!

OKTOBERFEST PIE

1/2 LB COOKED BRATWURST
1 CUP SHREDDED SWISS CHEESE
1/2 CUP COLD MILK
2 EGGS
1 1/3 CUPS SAUERKRAUT, DRAINED
3/4 CUP BISQUICK MIX
1/2 CUP REGULAR BEER

PREHEAT OVEN TO 400 DEGREES; SPRAY 9" GLASS PIE PLATE WITH COOKING SPRAY. CUT BRATWURST INTO 3/4" PIECES. SPRINKLE THE BRATWURST PIECES, SAUERKRAUT & CHEESE INTO THE PIE PLATE. IN A SMALL BOWL, STIR THE REMAINING INGREDIENTS UNTIL WELL BLENDED; POUR INTO THE PIE PLATE. BAKE 30-35 MINUTES OR UNTIL KNIFE INSERTED INTO CENTER COMES OUT CLEAN. LET STAND FOR 5 MINUTES BEFORE SLICING & SERVING. FOR EXTRA FLAVOR, ADD 1-2 TSPS OF DIJON MUSTARD OVER THE SAUERKRAUT MIXTURE BEFORE ADDING THE CRUST MIXTURE. MAKES 6 SERVINGS!

PORK CHOPS WITH APPLES & STUFFING

1/2 TSP + 2 TBLS BUTTER
2 TSPS FLOUR
1/4 TSP CINNAMON
4 BONE-IN PORK CHOPS, 3/4" THICK
1 1/2 CUPS PORK STUFFING MIX
2 UNPEELED APPLES, SLICED
1 TSP PACKED BROWN SUGAR
1/2 TSP SEASONING SALT
1 CUP APPLE JUICE OR APPLE CIDER
1/4 CUPS DRIED CRANBERRIES

PREHEAT OVEN TO 375 DEGREES; BRUSH 1/2 TSP MELTED BUTTER OVER BOTTOM OF 9X13" GLASS BAKING DISH, TOP WITH THE APPLE SLICES. IN MIXING BOWL, MIX THE FLOUR, BROWN SUGAR AND CINNAMON; SPRINKLE OVER THE APPLES. SPRINKLE BOTH SIDES OF PORK CHOPS WITH SEASONING SALT & BLACK PEPPER, IF DESIRED, PLACE OVER THE APPLES. IN SAUCEPAN, HEAT THE APPLE JUICE OR CIDER WITH 2 TBLS BUTTER TO BOILING; STIR IN STUFFING MIX & CRANBERRIES. COVER; REMOVE FROM HEAT. LET STAND 5 MINUTES; FLUFF MIXTURE WITH FORK, SCOOP 1/2 CUP STUFFING ONTO EACH OF THE PORK CHOPS. SPRAY SHEET OF FOIL WITH COOKING SPRAY; PLACE OVER TOP OF BAKING DISH. BAKE 40-50 MINUTES; UNCOVER AND BAKE ANOTHER 5-10 MINUTES OR UNTIL PORK IS NO LONGER PINK IN CENTER AND MEAT THERMOMETER INSERTED INTO CENTER READS 160 DEGREES. TO SERVE, PLACE PORK CHOPS WITH STUFFING ON SERVING PLATES, SERVE APPLES ON THE SIDE. A FAVORITE FALL MEAL OF MINE! MAKES 4 SERVINGS.

BLACK FOREST DREAM BARS

1 PKG CHOCOLATE CHUNK COOKIE MIX
1 EGG
2-8 OZ BRICKS CREAM CHEESE, SOFTENED
1/4 CUP VEGETABLE OIL
21 OZ CAN CHERRY PIE FILLING
8 OZS COOL WHIP, THAWED

PREHEAT OVEN TO 350 DEGREES; LIGHTLY SPRAY BOTTOM & SIDES OF 9X13" BAKING PAN WITH COOKING SPRAY. IN MIXING BOWL, COMBINE THE COOKIE MIX, OIL & EGG UNTIL SOFT DOUGH FORMS. ON AN UNGREASED COOKIE SHEET, DROP 3 TABLESPOONS OF DOUGH, 2" APART TO MAKE 3 COOKIES. BAKE 12-13 MINUTES OR UNTIL SET. COOL 2 MINUTES; REMOVE FROM COOKIE SHEET TO WIRE RACK AND COOL COMPLETELY, ABOUT 15 MINUTES. PRESS REMAINING DOUGH INTO BOTTOM OF SPRAYED PAN; RESERVE 1 CUP CHERRY PIE FILLING FOR TOPPING. IN LARGE BOWL, BEAT CREAM CHEESE, SUGAR AND REMAINING PIE FILLING UNTIL WELL BLENDED; SPREAD OVER CRUST IN THE PAN. BAKE 35-40 MINUTES OR UNTIL SET; COOL FOR 30 MINUTES, THEN REFRIGERATE ABOUT 1 HOUR OR UNTIL CHILLED. SPREAD COOL WHIP OVER CREAM CHEESE LAYER; TOP WITH SPOONFULS OF THE RESERVED CHERRY PIE FILLING. COARSELY CRUMBLE BAKED COOKIES; SPRINKLE OVER TOP OF BARS. REFRIGERATE AT LEAST 1 HOUR BEFORE SERVING. STORE COVERED IN REFRIGERATOR; MAKES 20 SERVINGS!