



# COOKING WITH JAN ~ OCTOBER 31, 2018

## Recipes at Coborns and kokk.com

### TIME FOR HOLIDAY SIDES & APPETIZERS

#### MICROWAVE SPICED NUTS

- 1/4 CUP BUTTER
- 1/2 CUP BROWN SUGAR
- 1/2 TSP GROUND NUTMEG
- 1 TSP GROUND CINNAMON
- 2 TBLS WATER
- 3 CUPS PECAN HALVES

MELT BUTTER IN A 4-QUART GLASS CASSEROLE; STIR IN THE BROWN SUGAR, NUTMEG, CINNAMON AND WATER. MICROWAVE ON HIGH FOR 1 MINUTE; STIR IN THE NUTS SO THEY ARE WELL COATED. MICROWAVE FOR 4-5 ADDITIONAL MINUTES ON HIGH, STIRRING EVERY MINUTE. SPREAD THE COOLED NUTS OUT ONTO PARCHMENT OR WAXED PAPER TO COOL. WALNUTS CAN BE USED IN PLACE OF THE PECANS OR A COMBINATION OF BOTH! YUMMY TREAT!

#### CRANBERRY BRIE BITES

- 8 OZ ROUND BRIE CHEESE
- COOKING SPRAY
- 1 SHEET FROZEN PUFF PASTRY, THAWED
- 1/2 CUP CRANBERRY SAUCE
- 1/3 CUP FINELY CHOPPED WALNUTS
- SEA SALT TO TASTE

REMOVE RIND FROM BRIE; PLACE IN FREEZER FOR 20 MINUTES. SPRAY A MINI MUFFIN PAN WITH COOKING SPRAY. ROLL 1 PUFF PASTRY SHEET OUT INTO 1—10X14" RECTANGLE. CUT THE SHEET LENGTHWISE INTO 4 EVEN STRIPS & CROSSWISE INTO 6 EVEN STRIPS, SHOULD BE 24 SQUARES. SEPARATE AND PRESS THEM GENTLY INTO THE MUFFIN CUPS. CUT CHILLED BRIE INTO 24 PIECES, APPROXIMATELY 3/4" IN SIZE. ADD 1 TSP CRANBERRY SAUCE TO EACH PASTRY-LINED MUFFIN CUP; PRESS IN 1 PIECE OF THE BRIE, TOP WITH 1 TSP OF CHOPPED WALNUTS. SPRINKLE WITH SEA SALT; CHILL FOR AT LEAST 30 MINUTES OR UP TO 3 DAYS. IF MAKING EARLY, WRAP THEM IN PLASTIC WRAP WHEN PLACING IN REFRIGERATOR. PREHEAT OVEN TO 400 DEGREES; BAKE BITES IN PREHEATED OVEN UNTIL GOLDEN BROWN, ABOUT 18-20 MINUTES. REMOVE FROM MUFFIN TIN TO SERVING PLATE. MAKES 24 BITES, LOVE THESE!

#### SLOW COOKER SWEET POTATOES with APPLESAUCE

- 12 MEDIUM (4 LBS) SWEET POTATOES
- 1 CUP BROWN SUGAR
- 2 TSPS CINNAMON
- 3 CUPS APPLESAUCE
- 6 TBLS BUTTER, MELTED
- 1 CUP CHOPPED NUTS, TOASTED

PEEL & CUT SWEET POTATOES INTO 1/2" CUBES; PLACE IN SLOW COOKER. MIX REMAINING INGREDIENTS, **EXCEPT NUTS**, IN MIXING BOWL; SPOON OVER TOP OF SWEET POTATOES. COVER & COOK ON LOW HEAT 6-8 HOURS OR UNTIL POTATOES ARE VERY TENDER. SPRINKLE WITH THE TOASTED NUTS (PECANS OR WALNUTS), POUR INTO SERVING BOWL. MAKES 12 SERVINGS.

#### THE BESTEST CREAM CORN

- 2—10 OZ PKGS FROZEN CORN, THAWED
- 1 TSP SALT
- 2 TBLS BUTTER
- 2 TBLS WHITE SUGAR
- 1/4 TSP BLACK PEPPER
- 1 CUP HEAVY CREAM
- 2 TBLS WHOLE MILK
- 2 TBLS FLOUR
- 1/4 CUP GRATED PARMESAN CHEESE

IN SKILLET OVER MEDIUM HEAT, COMBINE THE CORN, CREAM, SALT, SUGAR, BLACK PEPPER & BUTTER. WHISK TOGETHER THE MILK & FLOUR; STIR INTO THE CORN MIXTURE. COOK, STIRRING CONSTANTLY, UNTIL MIXTURE IS THICKENED & CORN IS COOKED THROUGH. REMOVE FROM THE HEAT, ADD THE PARMESAN CHEESE, STIR UNTIL MELTED. SERVE HOT!

#### CRANBERRY APPLE CASSEROLE

- 21 OZ CAN APPLE PIE FILLING
- 1/4 CUP BUTTER, SOFTENED
- 3/4 CUP BROWN SUGAR
- 16 OZ CAN WHOLE BERRY CRANBERRY SAUCE
- 1 1/2 CUPS OATMEAL, NOT INSTANT

PREHEAT OVEN TO 350 DEGREES. COMBINE PIE FILLING & CRANBERRY SAUCE IN 2- QUART BAKING DISH. IN MIXING BOWL, MIX THE BUTTER, OATMEAL & BROWN SUGAR UNTIL CRUMBLY; SPRINKLE EVENLY OVER THE FRUIT MIXTURE. BAKE IN PREHEATED OVEN FOR 40 MINUTES OR UNTIL BROWNEED & CRISP.

