



COOKING WITH JAN ~ October 9, 2019

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Recipes at Coborns.com & kokk.com
IT'S ALL ABOUT OCTOBERFEST

BRAT & SAUERKRAUT FILLED PRETZELS

2 COOKED BRATWURST, FINELY CHOPPED	1/2 CUP SAUERKRAUT, CHOPPED
13 OZ CAN REFRIGERATED PIZZA CRUST	1/4 CUP BAKING SODA
1 EGG	1 TBLS WATER
1/2 TSP CARAWAY SEE	MUSTARD (OPTIONAL)

PREHEAT OVEN TO 400 DEGREES; LINE LARGE BAKING SHEET WITH PARCHMENT PAPER. BEFORE CHOPPING THE SAUERKRAUT, BE SURE IT IS SQUEEZED DRY. IN SMALL BOWL, MIX THE BRATWURST & SAUERKRAUT; SET ASIDE. UNROLL THE DOUGH ONTO LIGHTLY FLOURED SURFACE; ROLL INTO 14X12" RECTANGLE. USING A PIZZA CUTTER, CUT DOUGH LENGTHWISE INTO 4 STRIPS. SPOON ABOUT 1/4 CUP OF THE BRATWURST MIXTURE ONTO THE LONG EDGE OF EACH DOUGH STRIP. STRETCH DOUGH OVER THE BRATWURST FILLING, BRUSH EDGES WITH WATER & PINCH TO SEAL. PICK UP ENDS OF FILLED DOUGH & STRETCH TO MAKE A 24" ROPE. TO MAKE PRETZEL SHAPE, FORM EACH ROPE INTO A U SHAPE; TWIST ENDS TWICE. PRESS DOWN WHERE DOUGH OVERLAPS IN AN X TO HOLD SHAPE. PICK UP ENDS & FOLD OVER SO THEY REST OVER THE BOTTOM OF U SHAPE. IN MICROWAVABLE BOWL, MICROWAVE 2 CUPS WATER, UNCOVERED, ON HIGH ABOUT 2 MINUTES OR UNTIL HOT. ADD BAKING SODA & STIR UNTIL DISSOLVED; DIP EACH PRETZEL, 1 AT A TIME, INTO THE WATER MIXTURE. IMMEDIATELY REMOVE FROM WATER WITH LARGE PANCAKE TURNER; LET THEM STAND FOR 5 MINUTES. IN A SMALL BOWL, BEAT EGG & 1 TBLS WATER WITH WHISK; BRUSH PRETZELS WITH EGG MIXTURE. PLACE PRETZELS ON COOKIE SHEET; SPRINKLE WITH CARAWAY SEED. BAKE 11-15 MINUTES OR UNTIL TOPS OF PRETZELS ARE DARK GOLDEN BROWN. SERVE WITH MUSTARD IF DESIRED!

SLOW COOKER REUBEN SANDWICH

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

PLACE SAUERKRAUT IN SLOW COOKER; PLACE BRISKET OVER TOP OF SAUERKRAUT. IF BRISKET INCLUDES PACKET OF SPICES, SPRINKLE SPICES OVER TOP. COVER & COOK ON LOW HEAT FOR 9-11 HOURS. REMOVE BRISKET FROM SLOW COOKER & PLACE ON CUTTING BOARD; CUT INTO SLICES. TO SERVE, SPREAD 1 TBLS OF DRESSING ON EACH TOAST SLICE. USING A SLOTTED SPOON TO REMOVE THE SAUERKRAUT, TOP 8 SLICES OF THE TOASTED BREAD WITH 1/2 CUP SAUERKRAUT. TOP THE SAUERKRAUT WITH BRISKET & A CHEESE SLICE. CONTINUE WITH THE REMAINING SLICES OF BREAD. MAKES 8 SANDWICHES. SO YUMMY!!!

SLOW COOKER BEER-GLAZED BRATS & BEANS

2—28 OZ CANS BAKED BEANS	1/4 TSP CHILI POWDER
2 TBLS BUTTER	1 LG SWEET ONION, THINLY SLICED
8 BRATWURST	1 TBLS PACKED BROWN SUGAR
1 TSP GROUND MUSTARD	1/4 CUP BBQ SAUCE
1/4 CUP BEER	8 HOT DOG BUNS, TOASTED

SPRAY 6-QUART SLOW COOKER WITH COOKING SPRAY; ADD BEANS & CHILI POWDER TO THE COOKER. IN A SKILLET, MELT BUTTER OVER MEDIUM HEAT. COOK THE ONIONS IN THE BUTTER FOR 6-8 MINUTES, STIRRING FREQUENTLY, UNTIL VERY TENDER. USING SLOTTED SPOON, REMOVE ONIONS FROM SKILLET & PLACE OVER THE BEANS, **DO NOT** STIR INTO THE BEANS; ARRANGE BRATWURST OVER THE ONIONS. IN A BOWL, MIX THE BROWN SUGAR, MUSTARD, BBQ SAUCE & BEER; POUR OVER THE BRATWURST BUT **DO NOT** STIR. COVER; COOK ON LOW HEAT SETTING FOR 3-4 HOURS. TO SERVE, PLACE BRATWURST IN EACH BUN; LIFT ONIONS OUT WITH TONGS & ADD TO EACH BUN. SERVE THE BEANS AS A SIDE DISH. LOVE THIS RECIPE!

BLACK FOREST DREAM BARS

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

PREHEAT OVEN TO 350 DEGREES; LIGHTLY SPRAY BOTTOM & SIDES OF 9X13" BAKING PAN WITH COOKING SPRAY. IN MIXING BOWL, MIX COOKIE MIX, OIL & EGG UNTIL SOFT DOUGH FORMS. ON A **UNGREASED** BAKING SHEET, DROP 3 TABLESPOONFULS OF DOUGH 2" APART TO MAKE 3 COOKIES. BAKE 12-15 MINUTES OR UNTIL SET; COOL 2-3 MINUTES, THEN REMOVE FROM BAKING SHEET TO WIRE RACK. COOL COMPLETELY, ABOUT 15 MINUTES. PRESS REMAINING COOKIE DOUGH INTO BOTTOM OF THE SPRAYED BAKING SHEET. SET ASIDE 1 CUP OF THE PIE FILLING; COVER & REFRIGERATE. IN ANOTHER BOWL, BEAT THE CREAM CHEESE, SUGAR & REMAINING PIE FILLING WITH MIXER UNTIL WELL BLENDED. SPREAD THE CREAM CHEESE MIXTURE OVER THE CRUST IN THE PAN. BAKE 35-40 MINUTES OR UNTIL SET; COOL 30 MINUTES, THEN REFRIGERATE ABOUT 1 HOUR TO COMPLETELY CHILL. SPREAD COOL WHIP OVER THE CREAM CHEESE LAYER; TOP WITH DOLLOPS OF THE RESERVED PIE FILLING. CRUMBLE THE BAKED COOKIES OVER TOP. REFRIGERATE AT LEAST 1 HOUR BEFORE SERVING FOR FLAVORS TO BLEND. MAKES 20 SERVINGS!