March 2012: Chicken or Beef

Spicy Peanut Chicken

Ingredients:

1 ¼ lb. chicken pieces (2 inch)

½ cup chunky peanut butter

3 tbsp. soy sauce

¼ cup orange juice

1 onion, chopped

1 jalapeno pepper, chopped

Put chicken in crock pot. Mix all other ingredients. Pour over chicken. Cook on low for 7 to 8 hours. Serve with white rice, chunky potatoes, small noodles, or chow mein noodles.

Easy Chicken and Cheese Enchiladas

Serves 6

Ingredients:

10 ¾ oz. can Campbell’s Condensed Cream of Chicken Soup

½ cup sour cream

1 cup Pace Picante Sauce

2 tsp. chili powder

2 cups chopped cooked chicken

½ cup shredded Monterey Jack cheese

6 flour tortillas, 6 inch, warm

1 small tomato, chopped

1 green onion, sliced

Heat oven to 350°. Stir soup, sour cream, picante sauce, and chili powder in medium bowl. Stir 1 cup soup mixture, chicken, and cheese in large bowl. Divide chicken mixture among tortillas. Roll up tortillas and place seam-side down in 11x7x2 inch baking dish. Pour remaining soup mixture over filled tortillas. Cover baking dish. Bake for 40 minutes or until enchiladas are hot and bubbling. Top with tomato and onion.

Lime in the Coconut Drumsticks

Serves 8

Ingredients:

3 cloves garlic, crushed

3 tbsp. chopped ginger

1 cup chopped scallions, white and green parts

1 cup cilantro

¼ tsp. cayenne

1/3 cup honey

1 cup coconut milk

1/3 cup lime juice, plus 1 tsp. and grated zest

10 skin-on chicken drumsticks

In a blender, combine all ingredients except chicken; puree. Cut 2 deep slits in each drumstick; marinate in coconut mixture, at least 1 hour. Transfer chicken to rack placed on foil-lined baking sheet; season. Bake at 450° for 20 minutes; flip and bake until cooked through, 10 minutes.

Cheesy Mexican Chicken

Serves 6

Ingredients:

6 small boneless chicken breast halves, pounded to ¼ inch thickness

10 ¾ can condensed cream of chicken soup

1 ½ cup Kraft Shredded Mild Cheddar Cheese, divided

½ cup milk

1 ¼ oz. Taco Bell Home Originals Taco Seasoning Mix

2 cup corn chips

4 ½ cup cooked rice

Preheat oven to 375°. Place chicken in 13x9 inch baking dish. Mix soup, 1 cup of cheese, milk, and seasoning mix until well blended; spoon over chicken. Top with chips; cover. Bake for 30 minutes. Sprinkle with remaining ½ cup cheese. Bake, uncovered, an additional 10 minutes or until the cheese is melted. Serve with rice.

Coronation Chicken

Serves 8

Ingredients:

1 tbsp. unsalted butter

1 small onion, chopped fine

1 tsp. curry powder

½ cup dry red wine

2 tbsp. fresh lemon juice, plus extra as needed

1 tsp. tomato paste

1 bay leaf

15 oz. can apricot halves in light syrup, drained

½ cup heavy cream

½ cup mayonnaise

2 lbs. cooked chicken cut into ½ inch pieces

Salt and pepper

Melt butter in medium skillet over medium heat. Add onion and cook until it begins to soften, about 3 minutes. Stir in curry powder and cook until fragrant, about 30 seconds. Stir in wine, lemon juice, tomato paste, and bay leaf, bring to simmer, and cook until thick and syrupy, about 5 minutes. Strain liquid into large bowl and let cool to room temperature. Process apricots in food processor until smooth, about 30 seconds. In a large bowl, whip cream with electric mixer on medium-low speed until frothy, about 1 minute. Increase speed to high and continue to whip cream to stiff peaks, about 1 to 3 minutes. Stir apricot puree and mayonnaise into cooled syrup. Gently fold in whipped cream, and then fold in chicken. Season with salt, pepper, and additional lemon juice to taste. Serve.

Chicken Breasts with Tomatillo Salsa

Serves 4

Ingredients:

2 tbsp. yellow cornmeal

2 tbsp. all-purpose flour

1 tbsp. chili powder

½ tsp. salt

¼ tsp. salt

4 skinless, boneless chicken breast halves

2 tbsp. cooking oil

13 oz. can tomatillos

3 tbsp. snipped fresh cilantro

3 tbsp. finely chopped onion

2 tbsp. lime juice

1 fresh jalapeno pepper, seeded and finely chopped

In a plastic bag combine cornmeal, flour, chili powder, salt, and pepper. Add chicken pieces, a few at a time, shaking to coat. In a large skillet cook chicken in hot oil for 8 to 10 minutes or until chicken is no longer pink (170°), turning once. Meanwhile, for salsa, drain, rinse, and coarsely chop tomatillos (about 1 cup). In a small bowl combine tomatillos, cilantro, onion, lime juice, and jalapeno pepper. Serve salsa over chicken.

Cranberry Meatballs

Makes 4 ½ dozen

Ingredients:

2 lb. ground chuck

2 large eggs

1/3 cup dry breadcrumbs

1 tsp. salt

½ tsp. pepper

½ tsp. garlic powder

½ tsp. onion powder

½ tsp. thyme

16 oz. can cranberry sauce

12 oz. jar chili sauce

¼ cup orange marmalade

¼ cup water

2 tbsp. soy sauce

2 tbsp. red wine vinegar

1 tsp. dried red pepper flakes

Combine the first 8 ingredients in a large bowl. Shape mixture into about 54 (1 inch) balls. Cook meatballs, in batches, in a large skillet over medium-high heat until browned about 5 minutes; remove meatballs from pan, and drain well on paper towels. Stir together cranberry and chili sauces and next 5 ingredients in a large Dutch oven over medium heat, and cook, whisking occasionally, 5 minutes or until smooth. Add meatballs; reduce heat to low, and cook, stirring occasionally, 15 to 20 minutes or until centers are no longer pink.

BBQ Beef

Ingredients:

6 ½ lbs. chuck roast

2 stalks celery

4 large onions

2 green peppers

20 oz. bottle of ketchup

3 tbsp. vinegar

1 tbsp. hot sauce

1-3 tbsp. chili powder

1 tbsp. salt

1 tsp. pepper

3 cups water

Bake in oven for 325° for 6 hours, turning often. Add extra water as needed. Shred meat and discard fat. Place shredded meat in a bowl and add BBQ sauce from pan. Add some water to the pan to remove the sauce that is struck to the pan and add that to the meat. Mix well. Add additional water to achieve desired moistness.

Double Bacon Cheese Burger Dip

Serves 4

Ingredients:

½ lb. ground beef

6 strips bacon, cut into 1 inch pieces

1 small onion, diced

1 clove garlic, chopped

4 oz. cream cheese, room temperature

½ cup sour cream

¼ cup mayonnaise

½ cup mozzarella, shredded

½ cup cheddar cheese, shredded

1 tbsp. Worcestershire sauce

2 tbsp. ketchup

Cook the ground beef in a pan over medium heat, set it aside and drain the grease from the pan. Cook the bacon in the pan until crispy, about 6 to 10 minutes, set aside and drain all but a tbsp. of grease. Add the onion and sauté until tender, about 5 to 7 minutes. Add the garlic and sauté until fragrant, about a minute. Mix in ground beef, bacon, onions, garlic, cream cheese, sour cream, mayonnaise, mozzarella, cheddar, Worcestershire sauce, and ketchup and pour into a baking dish. Bake in a preheated 350° oven until the top starts turning a light golden brown and then sides are bubbling, about 20 to 30 minutes.

Corned Beef-Onion Filling

Makes 1 ½ cups

Ingredients:

1 cup chopped cooked corned beef

½ cup mayonnaise

1/3 cup minced celery

1 tbsp. minced onion, red

2 tsp. horse radish mustard

½ tsp. dill

½ tbsp. parsley

Combine mayonnaise, celery, onion, parsley, mustard, and dill. Fold in beef and gently mix to combine. Serve as a spread for sandwiches, crackers, or fill tomatoes.

Tangy Buffet Meatballs

Ingredients for meatballs:

2 lb. ground meat

¾ cup bread crumbs

2 eggs

1/3 cup ketchup

1 tsp. salt

¼ tsp. pepper

1 tsp. parsley, dry

Mix ingredients, shape into 1 or 2 inch balls. Bake on greased cookie sheets in 400° oven for about 17 minutes or until brown and semi crisp.

Ingredients for sauce:

1 cup ketchup

½ to ¾ cup grape jelly

Combine in a four quart casserole and heat until bubbly. Add cooked meatballs and cook until meatballs are just coated. Stir very gently so as to not break the meatballs.

Mini Chicken Pies

Makes 16

Ingredients:

2 tbsp. butter

¼ lb. chorizo or bacon, minced

1 medium yellow onion, finely chopped

2 garlic cloves, minced

¼ cup dry white wine

¼ cup chicken stock or store bought low sodium broth

1 tbsp. all-purpose flour, plus more for dusting

½ lb. dark meat, thighs or legs, from a rotisserie chicken, skinned and shredded, 2 cups

2 tsp. fresh marjoram leaves, minced

1/8 tsp. ground nutmeg

Pinch of ground cloves

Kosher salt and freshly ground black pepper

17 ¼ oz. package frozen puff pastry, thawed

1 large egg, beaten with 1 tsp. water

Heat the butter in a medium skillet over medium high heat until it shimmers. Fry the bacon, stirring occasionally, until crispy, 5 to 6 minutes. Using a slotted spoon, transfer to paper towels. Dump the onion into the pan and cook stirring often, until softened, about 5 minutes. Add the garlic and cook for 1 minute more. Turn the heat to high, splash in the wine, and cook until it almost evaporated. Add the stock, sprinkle with the flour, and cook, stirring continuously, until the liquid thickens, about 2 minutes. Remove from the heat and fold in the bacon, chicken, marjoram, nutmeg, and cloves. Season well with salt and plenty of pepper. Let cool completely. Position a rack in the center of the oven and crank up the heat to 400° for 15 minutes. Lightly dust a work surface and rolling pin with flour. Roll out one pastry sheet into an 11x15 inch rectangle, lifting it several times to prevent sticking. Prick it very well with a fork. Using biscuit cutters or drinking glasses, cut eight 3 ½ inch circles and 8 2 ¼ inch circles. Tuck the larger.