

Preparing for snow and possible school snow days always has me thinking about being a kid and the excitement of a free day off! As an adult we typically do not get those days anymore but we can make these days a bit easier on ourselves with a bit of planning and the use of the crock pot and instant pot!

Let us know if there is something you would like us to put in our column, or if you have a recipe to share, please submit to [ads@thedrummer.com](mailto:ads@thedrummer.com).

## Crock-Pot Breakfast Casserole

*8 - 10 servings*

*Prep Time: 15 mins;*

*Total Time: 8 hrs, 30 mins*

1 (30-oz.) package of frozen, shredded hash browns  
1-1/2 lb. chorizo sausage (fresh Mexican sausage)  
12 eggs  
1 c. half and half  
1/2 c. sour cream  
1-1/2 tsp. kosher salt  
1 tsp. black pepper  
1/2 c. chopped red onion  
1 red bell pepper, chopped  
1 jalapeño pepper, chopped  
2 c. shredded Mexican four cheese blend, divided (1 8-oz. package)  
Butter or nonstick spray  
Salsa or pico de gallo  
Sliced avocado

Let the hash browns sit at room temperature for 30 minutes to partially thaw.

Heat a large skillet over medium heat. Add the sausage and break up into small pieces with a wooden spoon. Cook the meat until no pink pieces remain, 6 to 8 minutes. Transfer to a paper towel lined plate to drain and cool slightly.

In a large bowl, whisk to combine the eggs, half and half, sour cream, salt and pepper. Fold in the red onion, red bell pepper, jalapeño, and cooked chorizo. With your hands, or by tapping the bag on the counter, break apart any clumps remaining in the hash brown bag. Fold into the egg mixture until fully combined. (This mixture can be covered and refrigerated for up to 12 hours before cooking.)

Spray the insert of a 6-quart slow cooker with nonstick spray. Transfer the egg mixture to the insert and spread into an even layer. Cover and cook for 8 to 9 hours on low heat. Hold on warm for up to 1 hour.

Serve scoops topped with salsa or pico del gallo and sliced avocado, if you like.

## Pepperoni Pizza Wrap

*Level: Easy*

*Total: 10 min*

*Prep: 5 min*

*Cook: 5 min*

*Yield: 1 serving*

1 stick light string cheese  
1 med.-lg. flour tortilla  
2 T. pizza sauce  
Dash Italian seasoning  
Dash garlic powder  
Dash onion powder  
1/4 c. chopped spinach leaves  
1/4 c. canned stewed tomatoes, roughly chopped, patted dry

1 tsp. Parmesan-style grated topping  
6 pieces turkey pepperoni, chopped

Set toaster oven to highest setting.

Break string cheese into thirds and put in a blender or food processor-blend at high speed until cheese takes on a shredded or grated consistency. (Or just tear string cheese into pieces and roughly chop.) Set aside.

Place tortilla on a microwave-safe plate and microwave for 10 seconds, or until just warm. Evenly spread sauce onto the center of the tortilla, and sprinkle with a dash of each of the spices. Top with spinach, stewed tomatoes, Parm-style topping, chopped turkey pepperoni, and shredded/grated string cheese.

Wrap tortilla up like a burrito, folding the sides in first, and then rolling it up from the bottom. Place wrap on a microwave-safe plate, seam side down, and warm in the microwave for 30 seconds.

Transfer wrap to the toaster oven and cook until hot on the inside and slightly crisp on the outside, about 3 minutes. Dig in!

## Crock-Pot Chicken Tacos

2 lb. boneless, skinless chicken breasts (about 4)  
1/2 yellow onion, sliced  
1/3 c. lime juice  
4 chiles in adobo, chopped, plus 3 T. chiles in adobo sauce  
2 tsp. kosher salt  
1 T. packed brown sugar  
1 tsp. garlic powder  
1 tsp. chili powder  
1/2 tsp. cumin  
1 can Mexican beer, such as Modelo

### FOR SERVING

Corn tortillas  
Shredded purple cabbage  
Sliced jalapeño  
Sliced avocado

Place onions at the bottom of slow cooker, then place chicken on top. In a medium bowl or measuring cup, whisk together lime juice, chiles, salt, brown sugar, garlic powder, chili powder, and cumin. Pour lime juice mixture and beer over chicken. Cover and cook on low for 4 hours or high for 2 hours.

When chicken is tender, remove from slow cooker and shred, then return to slow cooker with 3 T. chilis in adobo sauce and toss with the cooking liquid. Remove chicken with slotted spoon or tongs and serve with tortillas and toppings of your choice. 8 servings

## Instant Pot Chicken with Raisins and Capers

2 T. olive oil, divided  
8 boneless skinless chicken thighs (4 ounces each)  
1 tsp. salt  
1 tsp. pepper  
1/2 c. Marsala wine  
1/2 pound sliced fresh mushrooms  
1 medium sweet red pepper, thinly sliced  
1 medium onion, thinly sliced  
1 can (14-1/2 ounces) diced tomatoes, undrained  
1/2 c. golden raisins  
2 T. capers, drained  
1/4 c. chopped fresh basil  
Hot cooked couscous

Select sauté or browning setting on a 6-qt. Instant Pot or electric pressure cooker. Adjust for medium heat; add 1 T.oil. Sprinkle chicken with salt and pepper. When oil is hot, brown chicken in batches. Add wine to pressure cooker. Cook 1 minute, stirring to loosen browned bits from pan. Press cancel. Return chicken to pressure cooker.

Stir mushrooms, red pepper, onion, and tomatoes, raisins and capers into pressure cooker. Lock lid; close pressure-release valve. Adjust to pressure-cook on high for 6 minutes. Quick-release pressure. A thermometer inserted in chicken should read at least 170°F. Sprinkle with basil before serving. Serve with hot cooked couscous. 8 servings

## Slow-Cooker Lemon-Rosemary Beets

2 lb. beets (about 6), peeled, cut into wedges

2 T. fresh lemon juice

2 T.extra-virgin olive oil

2 T. honey

1 T. cider vinegar

¾ tsp. kosher (coarse) salt

½ tsp. freshly ground pepper

2 sprigs fresh rosemary

½ tsp. grated lemon peel

Spray 4-quart slow cooker with cooking spray. In slow cooker, stir together all ingredients except lemon peel. Cover; cook on Low heat setting 8 hours. Remove and discard rosemary sprigs. Stir in lemon peel. 6 servings

## No-Bake Peanut Butter Bars

*Yield: 20 servings*

*Prep Time: 20 mins*

*Total Time: 20 mins*

2 c. Semi-Sweet Chocolate Chips

1/2 c. Creamy Peanut Butter

2 sticks Butter, Softened, Plus More For Greasing The Pan

1 c. Chunky Peanut Butter

2 c. Powdered Sugar

1 box (12-ounces) Vanilla Wafers

1 bag (12 Ounces) Semi-sweet MINI Chocolate Chips

1/2 c. Chopped Peanuts

For the topping: Using a double boiler or a microwave, melt the chocolate chips and creamy peanut butter. Allow to cool for a couple of minutes while you make the bars.

For the bars: Grease a 9-by-13-inch pan with some butter. Using a stand or electric hand mixer, mix together the butter and chunky peanut butter until smooth. Stir in the powdered sugar a cup at a time.

Add the vanilla wafers to a food processor and process until they are in crumbs. Then add the crumbs and mini chocolate chips to the peanut butter mixture and mix until just combined. Spread it evenly into the buttered pan and set aside.

Pour the topping over the base. Spread it out evenly and sprinkle over the chopped peanuts. Refrigerate for at least 1 hour, then cut into 20 bars. Keep refrigerated, as the bars and chocolate will soften at room temperature.

## Kids Can Make: Oatmeal-Chocolate Snack Cakes

*Level: Easy*

*Total: 1 hr 5 min*

*Prep: 5 min*

*Inactive: 30 min*

*Cook: 30 min*

*Yield: 12 snack cakes*

Cooking spray

1 c. whole-wheat pastry flour

3/4 c. rolled oats

1/2 tsp. baking soda

1/4 tsp. kosher salt

6 T. unsalted butter, melted and slightly cooled

1 large egg

3/4 c. packed light brown sugar

1/2 c. unsweetened applesauce

3/4 c. semisweet mini chocolate chips

Preheat the oven to 350 degrees F. Line the bottom of a 9-inch square baking pan with a foil strip long enough to overhang on 2 opposite sides. Spray the foil lightly with cooking spray; set aside.

Whisk together the flour, oats, baking soda and salt in a medium bowl; set aside. Whisk the butter, egg, brown sugar and applesauce in a large bowl until combined. Add the dry ingredients to the wet and mix until barely mixed. Stir in the chocolate chips.

Spread the batter in the prepared baking pan. Bake until the cake is light brown around the edges and a toothpick inserted in the center comes out clean, 25 to 30 minutes. Remove from the oven and let cool on a rack for 15 minutes. Use the foil overhang to lift the cake out of the pan and let cool completely on the rack. Invert onto a plate and peel the foil off. Re-invert the cake onto a cutting board, cut into 12 pieces and serve.

### **Quote of the Week:**

***“Two roads diverged in a wood and I - I took the one less traveled by, and that has made all the difference.”***

***~ Robert Frost***