

NEW this month!!!

We have Bill and Nancy Maack who have a passion for making great meals as easy as can be.

introducing Cook's Corner



Chicken and Beans with Cornbread Pancakes

Chicken and Beans serves 12

Directions:

Wash chicken breasts. Rinse black beans. Sprinkle taco seasoning on chicken breasts, and place in a large crock pot. Add remaining ingredients. Cook on high for an hour, then turn to low, cooking for 4 more hours. Remove chicken breasts and shred with a fork, then put back in and stir.

Ingredients:

- 2** 16oz can black beans
- 2** 16oz can pinto beans
- 6** boneless chicken breasts
- 1** tablespoon Taco seasoning
- 1** pint chicken broth

Cornbread Pancakes

Use Jiffy Cornbread Mix, two boxes, and prepare using directions. Add extra milk or water to thin to the consistency of pancake batter. Cook on a griddle as you would pancakes. Alternatively, you can bake in pans as regular cornbread, but the pancakes are fun.

Serve chicken and beans ladled out of the crock pot, and cornbread or cornbread pancakes on the side. Enjoy!

Happy Cooking,
Nancy Maack

