

Casino Recipes

Casinos are home to some amazing buffets, which include a variety of iconic foods. What are your favorites? Try some of these popular buffet standards.

Macaroni and Cheese

Ingredients:

1 ½ cups elbow macaroni
3 tablespoons butter
3 tablespoons flour
2 cups milk
½ teaspoon each salt and pepper
2 cups shredded cheese

**Directions:**

Preheat oven to 350° F. Bring a pot of water to a boil; add the pasta. Meanwhile, melt the butter in a large skillet. Add the flour and stir over medium heat until mixture is lightly browned. Add the milk and whisk to remove lumps. Add salt and pepper and cook over medium heat until the sauce thickens and starts to bubble. About 6 minutes.

Stir in cheese and whisk until smooth and melted. Turn off the heat. Drain cooked pasta and add to the cheese sauce. Pour pasta and cheese sauce into a greased 2-quart dish.

Baked for 20-25 minutes until browned.

Prime Rib

Ingredients:

5-6 pounds beef rib roast, partially boned and tied
2 tablespoons butter, room temperature
1 ½ teaspoons kosher salt
1 ½ tablespoons dried Herbs de Provence
1 teaspoon fresh ground pepper
1 tablespoon minced fresh garlic
1 teaspoon fresh chopped rosemary
1 tablespoon fresh parsley, chopped
2 ½ cups beef broth
2-3 whole, peeled garlic cloves
A few sprigs fresh rosemary
½ cup red wine
2 teaspoons Worcestershire sauce



Directions:

Preheat oven to 400° F. Pat rib roast dry with a paper towel. Mix kosher salt, dried Herbs de Provence, pepper, minced garlic, rosemary, and parsley together in a small bowl. Rub butter mixture all over the rib roast. Place meat in roasting pan.

Add 1 ½ cups beef broth to the bottom of the pan. Add garlic cloves and rosemary sprigs.

Cook meat in the oven at 400° F for 15 minutes, then lower temperature to 325° F and cook 2 ½ hours. Remove roast from oven and place on cutting board. Cover with foil to keep warm.

Put the baking dish over stovetop burners and set them to medium low. Remove the rosemary and garlic cloves. Whisk in the Worcestershire and wine, scraping up all the bits from the bottom of the pan. Add in the remaining 1 cup of broth, reduce your heat slightly to a simmer for 3-5 minutes. Serve hot with sliced prime rib.

Chicken Wings

Ingredients:

20 chicken wings
½ teaspoon salt
½ teaspoon pepper
¾ cup plus 1 tablespoon hot sauce
1 tablespoon vegetable oil
¾ cup flour
½ teaspoon cayenne pepper
½ teaspoon garlic powder
½ cup melted butter



Directions:

Line a baking sheet with foil. Set a wire rack on the baking sheet and coat with cooking spray. Put salt, pepper, 1 tablespoon hot sauce, and vegetable oil in a Ziploc bag and shake to mix. Add chicken wings and toss until coated.

Place the flour, cayenne pepper, and garlic powder in another bag, and shake to mix. Pour the chicken wings from the first bag into the flour bag and toss until coated with flour mixture.

Place the wings onto the baking sheet rack and chill in refrigerator for at least 1 hour. Preheat oven to 400° F.

Melt the butter in a microwave- safe bowl. Whisk in the hot sauce. Dip the wings into the butter mixture one at a time and place back on baking rack. Bake until the chicken is crispy on the outside, about 1 hour. Turn the wings over about halfway through cooking to ensure even cooking.

Chocolate Pudding

Ingredients:

1 cup sugar
½ cup cocoa powder
¼ cup cornstarch
½ teaspoon salt
4 cups milk
2 tablespoons butter
2 teaspoons vanilla
Whipped cream (optional)



Directions:

In a medium pan, whisk together the sugar, cocoa, cornstarch, and salt. Whisk the milk into the mixture and heat to boiling, stirring constantly. Once it has started to boil, continue to cook and stir for another 2 minutes. Remove from heat and stir in butter and vanilla.

Transfer to serving dishes and chill in the refrigerator until pudding has thickened. Serve topped with whipped cream if desired.

Scalloped Potatoes

Ingredients:

3 pounds potatoes, peeled
½ yellow onion
4-6 garlic cloves, pressed
1 teaspoon salt
1 teaspoon black pepper
3 cups shredded cheddar cheese
2 cups heavy whipping cream
1 cup whole milk
4 tablespoons butter



Directions:

Preheat Oven to 375° F. Butter a 9" × 13" glass baking dish. Slice the potatoes into rounds that are about 1/8" thick. Place slices into a large bowl filled with water.

Sauté butter with chopped onion in a medium saucepan about 5 minutes or until onions are soft. Add garlic and stir an additional 1 minute. Stir in whipping cream and milk. Heat to a simmer.

Drain potatoes and pat dry with paper towels. Layer half the potatoes in the baking dish. Combine the salt and pepper and sprinkle half of the salt and pepper mixture on top of the potatoes. Sprinkle half of the cheese on top of the potatoes. Repeat with the other half of the potatoes, salt and pepper and cheese. Pour the cream over the potatoes.

Cover dish with foil and bake on the middle rack of the oven for 1 hour. Remove foil and bake for another 30-45 minutes until top is golden and bubbly and most of the liquid has been absorbed by the potatoes. Potatoes should be easy to pierce with a fork when done.