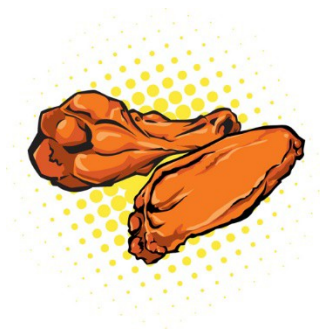


Super Bowl Recipes

Jalapeño-Lime Chicken Wings

Ingredients:

2 pounds chicken wings
2 jalapeño peppers, de-seeded and cut into chunks
¼ cup coconut oil
4 cloves garlic, peeled
1 teaspoon ground cumin
Juice of 1 lime
½ cup fresh cilantro leaves
Ranch Dressing Dip



Directions:

Add the marinade ingredients (not the chicken!) to a blender. Process until smooth. If the marinade is a little thick, add a splash of water and re-process. Put the chicken wings into a container or large freezer bag. Pour in the marinade and toss the wings so that they are evenly coated. Marinate for at least 30 minutes, up to overnight.

When you are ready to cook, preheat the oven to 400° F. Line a baking tray with foil and place a cooling rack onto the foil-lined tray. Place the wings onto the metal rack, and bake for 15 minutes. Turn the oven up to 425° F. Turn the chicken wings over and return them to the oven for another 15 minutes, or until browned. While the chicken is cooking, make the Ranch Dressing Dip. Serve with Ranch Dressing Dip.

Philly Cheesesteak Sliders

Ingredients:

3 pounds rib eye steak
2 tablespoons butter
2 bell peppers, diced
2 medium yellow onions, diced
2 cups cheese sauce
16-20 frozen dinner rolls
Salt and pepper, to taste



Directions:

Place steak in freezer for 30 minutes so that the meat is easier to slice. Remove the meat from the freezer and slice very thinly.

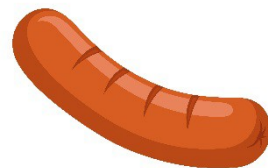
In a large sauté pan, melt butter. Add in onions and peppers, and sauté over medium heat until onions are translucent, about 7 minutes. Meanwhile, preheat oven according to dinner roll package instructions.

Add meat to pan and sauté on medium until only slightly pink, about another 7 minutes. While the meat cooks, put the rolls in the oven and heat according to package instructions, and heat the cheese sauce according to jar instructions. Assemble the sliders: Slice dinner rolls long-ways, and fill each with some of the meat mixture. Top each with cheese sauce. Serve warm with extra cheese sauce on the side.

Bacon Wrapped Smokies

Ingredients:

1 (16-ounce) package Little Smokies
1 pound bacon
1 stick butter
1 cup brown sugar



Directions:

Preheat oven to 350° F. Cut the bacon slices in half and wrap each smokie with a half strip of bacon. Place all the wrapped smokies in a single layer in a baking dish or rimmed sheet pan. Melt the butter and pour it over the smokies. Sprinkle the brown sugar over the smokies. Bake for about an hour or until bacon is crisp

Cookie Dough Dip**Ingredients:**

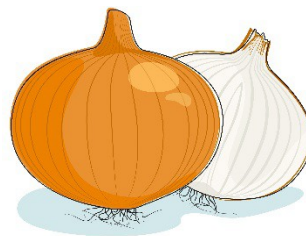
½ cup unsalted butter, room temperature
8 ounces cream cheese, room temperature
⅓ cup light brown sugar
1 pinch salt
1 teaspoon vanilla extract
½ cup powdered sugar
¾ cup chocolate chips
Graham crackers and pretzels

**Directions:**

Using a stand mixer, add in butter and cream cheese and beat on medium until fluffy. Switch mixer to low and add in brown sugar, salt, vanilla, and powdered sugar. Mix until combined. Using a spatula, fold in chocolate chips until chips are evenly dispersed. Serve immediately with graham crackers or pretzels.

Blooming Onion**Ingredients:**

1 large Vidalia onion (or any yellow onion)
⅔ cup Panko breadcrumbs
1 tablespoon Cajun seasoning
2 ¼ teaspoons salt
2 Eggs

**Directions:**

Preheat oven to 400° F. On a cutting board, use a knife to cut off the top ¼” of the onion until a few of the inside layers are exposed. Peel the outermost layer of the onion down to the root, but leave the root intact.

Lay the onion on the cutting board so that the flat side (that you just cut) is facing downward. Then use a knife to section the onion into 16ths, beginning with a knife $\frac{1}{8}$ " away from the root and cutting straight down. Once all cuts are complete, turn the onion over and set on a piece of parchment paper on a baking sheet. Then use your fingers to gently spread apart the petals. If any of your cuts did not go all the way through, you can use a paring knife to be sure that the entire onion is cut into 16ths.

In a separate small bowl, whisk together the Panko bread crumbs, Cajun seasoning, and salt until combined. In a separate bowl, whisk the eggs until combined. Beginning with the lowest (bottom) layers of the onion, brush the top of each petal with the egg mixture until coated and immediately sprinkle with the Panko mixture. Repeat until all petals are coated.

Carefully form a tent with aluminum foil over the baking sheet until the onion is completely enclosed. Bake for 5 minutes, then remove tent and bake for an additional 10-15 minutes, until the onion is soft and the tips are lightly crisped. Remove and serve with your choice of dipping sauce.

Mozzarella Sticks

Ingredients:

Block of soft mozzarella cheese

Italian seasoned bread crumbs

Flour

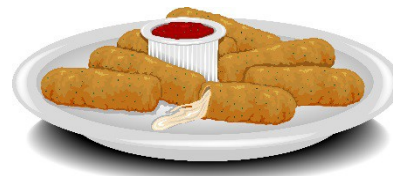
4 eggs

1 tablespoon milk

Water

4-5 cups vegetable oil

Marinara sauce for dipping



Directions:

Cut mozzarella cheese into sticks about $\frac{1}{4}$ " thick. Crack eggs into a bowl. Add milk and beat well. Prepare a work station with a bowl of water, a bowl of flour, egg wash, and a bowl of bread crumbs. Take a mozzarella stick and dip it in the water. Then dip it in the flour. Next put the stick into the egg wash and make sure it's coated. Finally roll the stick in the bread crumbs. Put the oil in a

saucepan and heat until 350° F. Fry cheese stick for 1-2 minutes, until golden brown but not burned. Remove stick and set on a paper towel-covered plate. Repeat process for remaining cheese sticks. Serve with marinara sauce.

Jalapeno Poppers

Ingredients:

9-10 jalapeno peppers, 2-3" in size
½ cup grilled pineapple, minced
½ cup green onion, sliced
8 ounces cream cheese, softened
1 cup bacon, cooked to your liking
1 cup pepper jack cheese, shredded
½ cup asiago cheese, shredded
Dash of salt and pepper



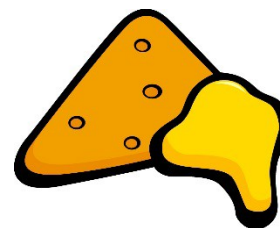
Directions:

Preheat your baking stone and oven to 425° F. Cut bacon into little pieces and cook. Sauté pineapple in a pan and mince. Grate cheese. Cut the jalapenos in half and clean out the seeds. Wash, pat dry, and set aside. Prepare the filling by combining all the ingredients and mixing well. Fill a large gallon bag with the filling and snip a corner. Bake the poppers on a baking pan for 15-20 minutes.

7 Layer Dip

Ingredients:

Chips
Bag of shredded cheese
Green onions
Tomato
2 cans bean dip (one hot, one regular)
Sour Cream and Taco Seasoning Packet, mixed
Guacamole

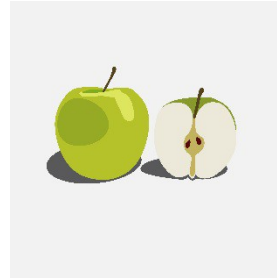


Directions:

Spread the ingredients in even layers on a cookie sheet. Start with the beans. Next spread the guacamole and then the sour cream seasoning mix. Next Sprinkle with green onions and tomatoes. Top with cheese. Serve with chips.

Caramel Apple Dip**Ingredients:**

5 apples, sliced
8 ounces cream cheese, softened
½ cup powdered sugar
8 ounces caramel topping
¾ cup salted peanuts, chopped

**Directions:**

In a medium bowl, whip cream cheese and powdered sugar together until smooth. Spread the sweetened cream cheese into a thin layer on a plate or platter. Pour caramel topping over the cream cheese, and then sprinkle with peanuts. Serve with sliced apples.