

Many families look forward to Olympic programing, and this year is no exception!

The 2026 Olympics will take place Feb 6-22 in Italy.

The Winter Olympics include hockey, ice skating, skiing, snowboarding, and all sorts of winter activities.

If you plan to include some fun and easy-to-share menu items to your watch party, we have included some great options this week!

Go Team USA!

Layered USA Drinks

Total Time: 5 min.

Red, white and blue juice or beverage that have 3 different sugar content amounts.

Example #1 - Langer's® Cranberry Raspberry, V8® Splash Tropical Colada and Powerade Zero®.

Example 2- White Cranberry Strawberry Juice Cocktail, Blue Typhoon Hawaiian Punch®, Sprite Zero®.

4-5 cups ice, per pitcher

Pour the drink with the highest sugar content in the cup or pitcher first. Add enough ice cubes so that the surface layer is covered.

Pour the next highest sugar content drink in next. Be careful to pour slowly and pour directly onto the ice cubes so that it does not mix with the first layer.

Add ice. Then repeat with the 3rd drink.

Mini Phyllo Sausage Bites

Prep Time: 20 min.

Cook Time: 20 min.

Servings: 15

16 oz. Bob Evans® Original Roll Pork Sausage

8 oz. cream cheese softened

1/2 C. parmesan cheese shredded

1/2 C. oil packed sun-dried tomatoes finely chopped

2 green onions minced

1 T. fresh oregano chopped

45 frozen miniature phyllo shells

Preheat oven to 400°F.

Cook sausage in a large skillet over medium heat until browned and crumbly; drain, if needed, and return to skillet.

Add cream cheese, parmesan, tomatoes, green onions, and oregano, cook over low heat, stirring occasionally, until blended.

Spoon mixture into phyllo shells and place on a rimmed baking sheet. Bake 10 to 12 min. or until lightly browned.

Blooming Quesadilla Ring

Prep Time: 15 min.

Total Time: 50 min.

Servings: 10-12

4 C. shredded cooked chicken

4 oz. cream cheese, softened

1/4 C. Buffalo sauce

3 scallions, thinly sliced

Salt

Black pepper

3 C. shredded cheddar

3 C. shredded Monterey Jack

24 small flour tortillas

Ranch dressing, for serving

Preheat oven to 400°F. Line a baking sheet with parchment. In a large bowl, combine chicken, cream cheese, Buffalo sauce, and scallions; season with salt and pepper.

In a medium bowl, combine cheddar and Monterey Jack cheeses. Cut tortillas in half. Sprinkle about 1 T. cheese mixture on one tortilla half. Place about 1 T. chicken mixture in center of tortilla half. Starting on the cut edge, fold bottom quarter of tortilla into a triangle, then continue to roll into a cone shape. Repeat with remaining tortillas, some cheese mixture (reserve for sprinkling), and remaining chicken mixture.

Place a 3"-wide cup or bowl in center of prepared sheet. Arrange smaller, pointed end of tortilla against cup. Continue to arrange rolled tortillas around cup to make a ring. Sprinkle some cheese mixture over top of tortillas. Repeat to make 2 more layers. Remove cup from center.

Bake quesadilla ring until cheese is melty and centers are warmed all the way through, 20 to 25 min.

Pour ranch dressing into a 3" ramekin. Place in center of quesadillas to serve.

Pulled Pork Macaroni & Cheese Sliders

Prep Time: 15 min.

Cook Time: 10 min.

Servings: 12

1 lb. cooked pulled pork in sauce

12 slider rolls

1 pkg. Bob Evans Macaroni & Cheese®

2-3 T. barbecue sauce

6 slices cheddar cheese

1 T. barbecue dry rub
1/4 C. butter
1 tsp. dried parsley

Preheat oven to 350°F.

Warm the pulled pork in the microwave as directed on the package.

Slice rolls in half. Place the bottom halves of the slider rolls in a 9x13 baking dish and top each half with the pulled pork.

Microwave the macaroni & cheese according to package directions and spoon it evenly over the pork on each sandwich roll.

Drizzle the barbecue sauce over the sandwiches. Lay the cheese in 2 rows of 3 over the sliders to cover each sandwich. Top with the top halves of the slider rolls.

Stir the dry rub into the melted butter. Spoon evenly over the tops of the sandwiches. Sprinkle with the parsley.

Bake, uncovered, for 10 min. Serve immediately.

Mini Taco Bowls

Prep Time: 5 min.

Cook Time: 10 min.

Servings: 12

16 six-inch flour tortillas
16 oz. Bob Evans® Original Roll Pork Sausage
1 T. chili powder
2 tsp. cumin
1/2 tsp. paprika
1/4 tsp. oregano
Shredded lettuce for topping
Shredded cheese for topping
Diced tomato for topping
Sour cream for topping
Salsa for topping
Diced avocado for topping
Corn for topping

Preheat oven to 400°F.

Microwave all tortillas for 30 seconds to soften. Fit each into one muffin pan cup.

Bake tortillas in muffin pan 5 to 7 min. or until golden brown. Set aside.

In medium skillet over medium heat, crumble and cook sausage until browned. Stir in chili powder, cumin, paprika and oregano. Remove from heat.

Spoon 2 to 3 T. sausage mixture into each tortilla cup and add your favorite toppings.

English Muffin Pizzas

Prep Time: 10 min.

Cook Time: 10 min.

Total Time: 20 min.

Servings: 4

4 English muffins, split
1/2 C. canned pizza sauce
2 C. shredded mozzarella cheese
16 slices pepperoni sausage

Gather all ingredients. Preheat the oven to 375°F.

Arrange the English muffin halves cut-side up on a baking sheet.

Spread pizza sauce evenly on top of each one.

Sprinkle with mozzarella cheese and top with pepperoni slices.

Bake in the preheated oven until cheese is melted and browned on the edges, about 10 minutes.

Note: You can toast the muffins first if you prefer a crispier crust.

Red, White, and Blue Rice Krispies® Treats

Cook Time: 30 min.

Total Time: 30 min.

Servings: 24

6 T. unsalted butter
15 C. mini marshmallows, about 2 bags
9 C. Rice Krispies®
1/4 C. festive sprinkles, opt.
1/2 C. M&M's®, optional
red and blue food coloring

Butter a 9x13" dish and set aside.

Place 2 T. butter and 5 C. of marshmallows in 3 separate microwavable bowls. Cook the first bowl for 1 min. and then stir. Cook an additional 15 sec. if needed and then stir in the blue food coloring.

Once the mixture is smooth, stir in 3 C. of Rice Krispies® until combined. Then press into the bottom of the dish. You can either butter your hands or use a piece of wax paper to push down the layers. Repeat with the 2nd layer and red food coloring. Repeat for the top layer with no food coloring.

Top immediately with sprinkles and M&M's® if desired. Cover with plastic wrap until ready to serve. Butter your knife and then cut into squares. Enjoy!

Olympic Torch Cone Cupcakes

Servings: 12

1 orange cake mix prepared according to the package instructions (An 8.25 oz. Funfetti Orange All Star Cake Mix® makes exactly the right amount of batter for 12 cupcakes)
12 sugar ice cream cones
Cupcake cone baking rack
1 container vanilla frosting
Red, yellow, and orange gel food coloring
Piping bags and tips This 3-color swirl coupler set creates a great “flamelike” effect
Yellow and red sugar sprinkles
Chocolate gold coin candies

Preheat oven to 350°F. Place the 12 ice cream cones into the openings of the cone baking rack. Use a small ice cream scoop or a spoon to fill the cones with batter, leaving about 1/2” unfilled at the top of the cone. Place the baking rack and filled cones in the preheated oven. Bake for approximately 15 min., or until a cake tester inserted into the center comes out clean. Allow the cupcakes to cool completely.

While the cupcakes are cooling, divide the vanilla frosting among three bowls. Add the food coloring to the frosting in the bowls, and mix well with a spoon.

Fill piping bags with the tinted frosting (or, if using a swirl piping set, prep the bag/couplers according to the product instructions).

Pipe swirls of the frosting onto the cooled cupcakes, creating a flame effect. Next, sprinkle on the yellow and red sugar sprinkles for some extra pizzazz before finishing everything off with a gold medal for extra good luck as you root on your team.

Quote of the Week:

“A snowflake is winter’s version of a butterfly.”

~ Anonymous