

It's time for the Big Game!

We don't know about you, but for us it is more about the great food options!

We're always looking for something new to bring to events, and this week, we'll share a few that caught our eyes. Let us know if you try any of them!

Meatball Slider Bombs

Prep Time: 10 min.

Cook Time: 25 min.

Total Time: 35 min.

Servings: 24

2 (13.8 oz.) cans refrigerated pizza dough
24 frozen party-size meatballs, thawed slightly
2/3 C. marinara sauce, plus more for serving
1-1/2 C. shredded mozzarella cheese
3 T. olive oil
salt and black pepper
optional seasonings include crushed red pepper flakes, Italian seasoning, and garlic powder or minced garlic
1/4 C. freshly grated parmesan cheese

Preheat the oven to 400 °F. Lightly grease a mini muffin tin with cooking spray.

Roll one can of dough out on a lightly floured surface into a rectangle slightly larger than the muffin tin and place the dough on top of the muffin tin. Lightly press dough into each muffin cup.

Place a meatball into each muffin cup and top evenly with sauce and mozzarella cheese.

Roll remaining dough into a similar rectangle and place it on top. Press dough to seal each section, then use a knife to cut dough around each cup, forming 24 individual meatball sliders.

For each filled muffin cup, bring top corner of dough to meet bottom corner on the opposite side; repeat with the other side. Twist dough together lightly on top; pinch to seal. Repeat with all sections.

Place oil in a small bowl and season with optional seasonings if desired. Brush oil over each meatball slider and sprinkle evenly with grated parmesan cheese.

Bake in the preheated oven until golden brown and toasted, 22 to 24 minutes. Serve with extra marinara for dipping.

Party Kielbasa

Prep Time: 5 min.

Cook Time: 30 min.

Total Time: 35 min.

Servings: 15

2 lbs. kielbasa sausage
2 C. ketchup
2 C. grape jelly

Slice kielbasa into strips or circles.

Pour ketchup and jelly into a slow cooker. Turn the heat to a medium temperature, stir occasionally while the jelly and ketchup melt together. When the mixture forms into a thin glaze, add the kielbasa and cook until the kielbasa is hot.

Jalapeño Popper Wontons

Prep Time: 20 min.

Cook Time: 10 min.

Total Time: 30 min.

Servings: 5

1 (8 oz.) package cream cheese, softened
1 (4 oz.) can diced jalapeño peppers
20 (3.5 inch square) wonton wrappers
1/2 C. sweet chili sauce
oil for deep frying

In a medium bowl, stir together cream cheese and jalapeño peppers. Arrange wonton wrappers a few at a time on a clean dry surface. Set a cup or small bowl of water nearby. Place about a teaspoon of cream cheese mixture onto the center of each wrapper. Moisten your fingertip in the bowl of water and trace the edges of wonton wrappers. Fold into triangles or follow directions on the package for desired shapes. This part can be done ahead of time and refrigerated or frozen.

Heat oil in a deep fryer to 375°F. When hot, fry wontons a few at a time until golden brown, about 2 min. Drain on paper towels. Repeat with all wontons, then serve with sweet chili sauce for dipping.

Sriracha Chicken Wings

45 min.

1 T. extra-virgin olive oil

4 cloves garlic, minced
1/2 C. sriracha, or more to taste
1 C. tomato sauce
1 T. soy sauce
2 T. brown sugar
2 lbs. chicken wings, split
salt, to taste
black pepper, to taste
1 C. all-purpose flour, for dredging
Vegetable oil (or other high flashpoint oil), for frying
chopped cilantro, for garnish
lime wedges, for garnish

Heat a saucepan over medium heat. Add the olive oil, and then stir in the garlic. Cook for 1 to 2 min., or until the garlic is lightly browned.
Stir in the sriracha, tomato sauce, soy sauce and brown sugar. Reduce heat to low and simmer the sauce for about 3 to 5 min. or until thickened. Set aside.
Rinse the chicken wings and pat them dry. Generously season the chicken with salt and black pepper. Dredge the wings in flour, shaking off any excess flour, and set aside.

In a large saucepan or deep fryer, heat the oil to about 375°. Fry the chicken wings in small batches until golden brown, 8 to 10 min. Shake off any excess oil and place on paper towels to drain. Continue frying the chicken in batches until all of the wings are cooked.

Toss the wings in the sriracha sauce and garnish with cilantro and lime wedges. Serve warm.

Chicken Wing Dip

Prep Time: 10 min.

Cook Time: 30 min.

Total Time: 40 min.

Servings: 16

2 (8 oz.) packages cream cheese, softened
3/4 C. hot pepper sauce
2 C. diced cooked chicken
1 C. ranch-style salad dressing
1 C. shredded cheddar cheese

Gather all ingredients. Preheat the oven to 350°F.

Mix cream cheese and hot pepper sauce together in a medium bowl until well blended; stir in chicken, dressing, and cheddar cheese.

Spread into a 9x13-inch baking dish.

Bake in the preheated oven until bubbly, about 30 min. If oil collects on the top, dab it off using a paper towel.

Loaded Baked Potato Dip

Prep Time: 20 min.

Cook Time: 10 min.

Additional Time: 1 hr.

Total Time: 1 hr. 30 min.

Servings: 48

3 lbs. bacon, cut into 1/2-inch pieces
6 C. sour cream
1/2 lb. shredded extra-sharp cheddar cheese
1 C. chopped green onion
1 pinch cayenne pepper
black pepper to taste

Topping:

1/4 C. sour cream, or as needed

1-1/2 C. chopped green onion, green parts only, or more as needed

Place bacon in a large skillet over medium-high heat; cook, turning occasionally, until evenly browned and crisp, about 10 min. Cool to room temperature; finely chop cooled bacon.

Stir sour cream, cheddar cheese, chopped green onion, cayenne pepper, and black pepper together in a large bowl until well-mixed. Cover the bowl with plastic wrap and refrigerate until chilled, at least 1 hour.

Spread sour cream mixture into a football shape in the center of a serving platter. Spread bacon over the top to resemble the outside of a football.

Topping: Place 1/4 C. sour cream in a piping bag; pipe 1 line on each end of the "football" and 1 set of "laces" down the center of the "football". Spread 1-1/2 C. chopped green onion around the "football" to resemble "grass".

Caramel Corn

Prep: 15 Min.

Bake: 45 Min. + Cooling

6 qts. popped popcorn
2 C. packed brown sugar

1 C. butter, cubed
1/2 C. corn syrup
1 tsp. salt
3 tsp. vanilla extract
1/2 tsp. baking soda

Place popcorn in a large bowl and set aside. In a large saucepan, combine the brown sugar, butter, corn syrup and salt; bring to a boil over medium heat, stirring constantly. Boil for 5 min., stirring occasionally.

Remove from the heat. Stir in vanilla and baking soda; mix well. Pour over popcorn and stir until well coated. Pour into 2 greased 13x9-in. baking pans.

Bake, uncovered, at 250° for 45 min., stirring every 15 min. Cool completely. Store in airtight containers.

Caramel Chocolate Bars

Total Prep: 25 Min.

Bake: 20 Min. + Cooling

2-1/4 C. all-purpose flour, divided
2 C. quick-cooking oats
1-1/2 C. packed brown sugar
1 tsp. baking soda
1/2 tsp. salt
1-1/2 C. cold butter, cubed
2 C. semisweet chocolate chips
1 C. chopped pecans
1 jar (12 oz.) caramel ice cream topping

Preheat oven to 350°. In a large bowl, combine 2 C. flour, oats, brown sugar, baking soda and salt. Cut in butter until crumbly. Set half aside for topping.

Press the remaining crumb mixture into a greased 13x9-in. baking pan. Bake for 15 min. Sprinkle with the chocolate chips and pecans.

Whisk caramel topping and remaining flour until smooth; drizzle over top. Sprinkle with the reserved crumb mixture. Bake for 18-20 min. or until golden brown. Cool on a wire rack for 2 hours before cutting.

Brownie Mix Cookies

Prep: 15 Min. + Standing

Bake: 10 Min./Batch

1 pkg. fudge brownie mix (13x9-inch pan size)
1 C. all-purpose flour
1 lg. egg, room temperature
1/2 C. water
1/4 C. canola oil
1 C. semisweet chocolate chips
Confectioners' sugar

Preheat oven to 350°. In a large bowl, beat brownie mix, flour, egg, water and oil until well blended. Stir in chocolate chips. Let stand 30 min.

Place confectioners' sugar in a shallow dish. Drop dough by tablespoonfuls into sugar; gently roll to coat. Place 2 in. apart on greased baking sheets. Bake 8-10 min. or until set. Remove from pans to wire racks to cool.

Quote of the Week:

“The darker the night, the brighter the stars. The deeper the grief, the closer is God!”

~ Fyodor Dostoevsky (1821-1881)