

super bowl ix : patriots v. seahawks

[football]

2022

guest list

1. craig
2. krysta
3. greg
4. jackie

menu

1. veggie pizza
2. mac + cheese bites
3. bbq chip whisperer dip
4. crockpot buffalo chicken dip
5. cocktail franks
6. turkey pumpkin chili
7. salted brown butter
rice krispie treats
8. rum cake

guest menu

1. cheese plate [krysta]

bbq chip whisperer dip

[chat gpt]

½ c sour cream
1 tsp apple cider vinegar
½ tsp garlic powder
½ tsp smoked paprika
pinch of sugar
salt + pepper to taste
hot sauce or
squeeze of honey

1. add all ingredients to a small bowl
2. stir until smooth and well combined
3. let rest 5-10 minutes for flavors to mingle
4. serve with bbq chips and enjoy

mac + cheese bites

[food network]

nonstick cooking spray
kosher salt
½ lb elbow macaroni
½ c heavy cream
4 oz cream cheese, at room temperature
2 large eggs
1 tbs yellow mustard
½ tsp sweet paprika
1 small clove garlic, finely grated
1 c shredded mild cheddar (about 3 oz)
1 c shredded monterey jack cheese (about 3 oz)
2 tbs breadcrumbs
1 tbs unsalted butter, melted
hot sauce, for serving, optional

1. special equipment: 2 or 3 mini-muffin pans (for 36 muffins), mini-muffin liners
2. position oven racks in the upper and lower thirds of the oven, and preheat to 400 degrees f. line 2 or 3 mini-muffin pans with liners, and coat the liners generously with cooking spray.
3. bring a medium pot of salted water to a boil. add the macaroni and cook according to the pkg directions until al dente. drain the macaroni and rinse under cold water until cool. drain again and shake off any excess water.
4. put the heavy cream, cream cheese, eggs, mustard, paprika and garlic in a large bowl. beat on low speed with an electric mixer until combined (the mixture may have small lumps). add the macaroni, cheddar and monterey jack, and stir until combined.
5. drop heaping tbsfuls of the mac 'n' cheese into the prepared muffin liners. combine the breadcrumbs and butter with your fingers in a small bowl until the mixture is the texture of wet sand. sprinkle the top of each mac 'n' cheese mound with the buttered breadcrumbs.
6. bake until the cheese is melted and the bites are golden brown, 25 to 30 minutes. let cool for at least 5 minutes before serving hot or at room temperature. serve with hot sauce on the side, if desired.

cocktail franks

[mom]

¼ c a1 steak sauce
1 c ketchup
¼ c brown sugar
2 tbs white vinegar
2 pkg lil smokies

1. mix all ingredients and add to slow cooker
2. set on warm until warmed through

veggie pizza

[mom + pillsbury]

2 cans (8 oz) refrigerated
crescent dough sheet or
2 cans (8 oz) crescent rolls
1 pkg (8 oz) cream
cheese, softened
½ c sour cream
1 tsp dried dill weed
⅓ tsp garlic powder
1 pkg ranch mix
1 bag broccoli slaw
cherry tomatoes, halved
¼ c shredded cheddar

1. heat oven to 375°F. spray 15x10x1-inch pan with cooking spray.
2. if using dough sheets: unroll both cans of dough. place dough in prepared pan; press in bottom and up sides to form crust.
3. if using crescent rolls: unroll both cans of dough; separate dough into 4 long rectangles. place dough in prepared pan; press in bottom, and up sides to form crust.
4. bake 13 to 17 minutes or until golden brown. cool completely, about 30 minutes.
5. in small bowl, use a rubber spatula to mix cream cheese, sour cream, dill and garlic powder together until smooth with no lumps. spread over crust.
6. top pizza with prepared vegetables. if the toppings seem loose or not sticking to the sauce, gently press down on them with the back of a clean spatula.
7. serve immediately, or cover and refrigerate 1 to 2 hours before serving.

pumpkin turkey instant pot chili

[mary's whole life]

2 lbs ground turkey
1 tbs ghee,
or cooking fat of choice
1 onion, diced
1 pepper
(red or green), diced
3 cloves garlic, minced
2 tbs tomato paste
15 oz diced tomatoes
4 oz fire-roasted
diced green chilis
1 can pumpkin puree
2 tbs chili powder
1 tbs cumin
1 tsp oregano
2 tsp sea salt (to taste-
start small, add more if
needed after cooking!)
1 tsp pumpkin pie spice
1 tsp cinnamon
1 tsp paprika
½ tsp cayenne pepper
1 c chicken broth

1. set your instant pot to saute and add your cooking fat. once heated, add in the onions and peppers and saute for 2-3 minutes until beginning to soften. add in the garlic and stir for another minute or two. sprinkle some salt over the veggies.
2. add in the ground turkey and saute until browned (almost cooked through). add in the remaining ingredients, including spices. stir everything to combine. hit the "cancel/keep warm" button and then manually pressure cook for 15 minutes on high pressure.
3. when it's done, you can manually release the pressure to eat right away, or let it release on it's own if you have some time to kill. top with cilantro, coconut cream, regular sour cream, or whatever you desire.

crockpot buffalo chicken dip

[food network]

2 8-ounce pkgs
cream cheese,
cut into small pieces
2 c shredded white meat
from a rotisserie chicken,
skin and bones discarded
2 c shredded cheddar
(about 6 oz)
1 c buttermilk
⅓ c hot sauce,
such as frank's
1 tbs all-purpose flour
1 tsp worcestershire sauce
¾ tsp cayenne pepper
1 tsp garlic powder
1 tsp onion powder
½ c parsley leaves,
chopped
¼ c crumbled blue cheese
celery and carrot sticks,
for serving

1. put the cream cheese, chicken, cheddar, buttermilk, hot sauce, flour, worcestershire, cayenne, garlic powder and onion powder in a slow cooker, and stir to roughly combine.
2. cover, and cook on high for 2 hours; the mixture should be bubbling and the cheddar melted. stir until smooth and combined. sprinkle with the parsley and blue cheese, reduce the heat to warm and serve with celery and carrot sticks.

salted brown butter rice krispie treats

[smitten kitchen]

½ c (4 oz) unsalted butter,
plus extra for the pan
1 10 oz bag marshmallows
heaping ¼ tsp
coarse sea salt
6 c (160 g) crispy rice
cereal (about half a 12 oz
box)

makes 16 2-inch squares or 32 1- x 2-inch small bars

1. butter (or coat with non-stick spray) an 8-inch square cake pan with 2-inch sides.
2. in a large pot, melt butter over medium-low heat. it will melt, then foam, then turn clear golden and finally start to turn brown and smell nutty. stir frequently, scraping up any bits from the bottom as you do. don't take your eyes off the pot as while you may be impatient for it to start browning, the period between the time the butter begins to take on color and the point where it burns is often less than a minute.
3. as soon as the butter takes on a nutty color, turn the heat off and stir in the marshmallows. the residual heat from the melted butter should be enough to melt them, but if it is not, turn it back on low until the marshmallows are smooth.
4. remove the pot from the stove and stir in the salt and cereal together. quickly spread into prepared pan. i liked to use a piece of waxed or parchment paper that i've sprayed with oil to press it firmly and evenly into the edges and corners, though a silicon spatula works almost as well.
5. let cool, cut into squares.