



MENU INCLUDES:

Slow Cooker Pulled Pork Sliders

Buffalo Chicken-Cheese Dip

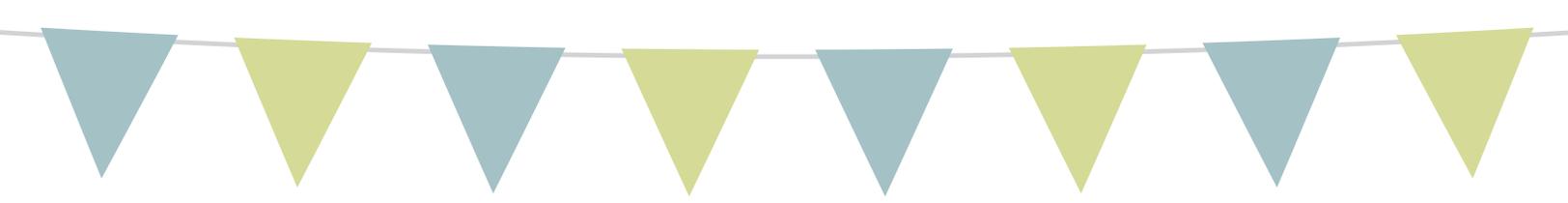
Jalapeño Poppers

Easy Blue Cheese Chicken Wings

Marinated Chicken, Onion and Mushroom Kabobs

Chocolate-Toffee-Peanut Butter Crispy Treats

SERVES 8-12



Slow Cooker Pulled Pork Sliders

INGREDIENTS

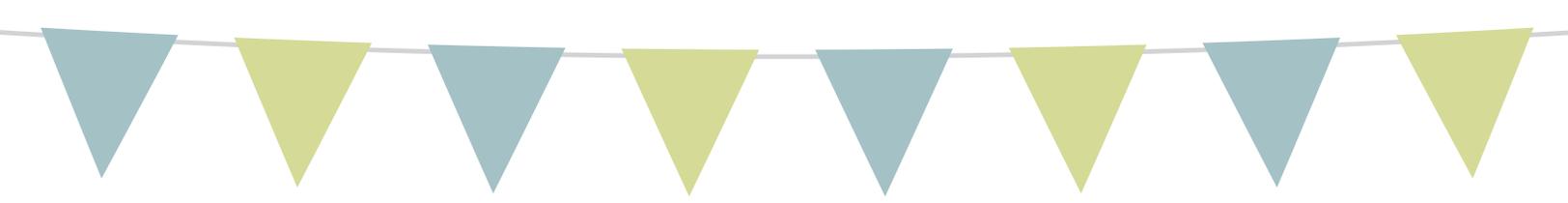
- * 6 lb bone-in pork shoulder roast, trimmed
- * 2 teaspoons salt
- * 2 teaspoons pepper
- * 2 tablespoons apple cider vinegar
- * 18 oz bottle barbecue sauce
- * ½ cup chicken broth
- * 16-oz jar bread and butter pickles
- * 2 (12-count) packages slider buns

INSTRUCTIONS

Sprinkle roast with salt and pepper. Combine roast, vinegar, barbecue sauce and broth in a 5 to 6-quart slow cooker. Cover and cook on Low 8 hours or until roast is very tender. Remove pork to a cutting board; shred with 2 forks. Return pork to slow cooker; toss to coat. Serve pork with pickles on slider buns. Note: This recipe makes about 10 regular-size sandwiches if preferred.

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Buffalo Chicken-Cheese Dip

INGREDIENTS

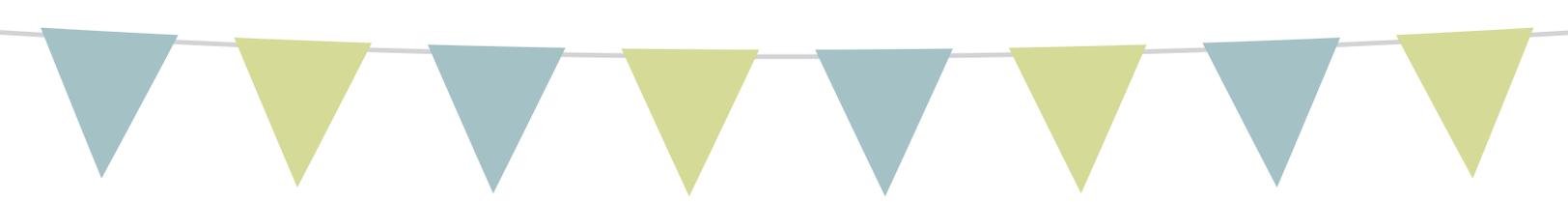
- * ½ cup buffalo hot sauce
- * 4 (5-oz) cans chunk chicken breast, drained
- * 1 cup ranch dressing
- * 2 (8-oz) packages cream cheese
- * 1 cup shredded mozzarella cheese
- * 2 (11-oz) packages tortilla chips

INSTRUCTIONS

Combine hot sauce and chicken in a large saucepan; bring to a simmer. Stir in ranch dressing and cream cheese; cook 2 minutes or until cream cheese is melted. Stir in mozzarella cheese; cook over low heat 10 minutes or until mozzarella is melted. Serve warm with chips.

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Jalapeno Poppers

INGREDIENTS

- * 1 teaspoon canola oil
- * ¼ cup chopped shallots
- * 2 teaspoons chopped garlic
- * 4 oz cream cheese, softened
- * 1 cup shredded mozzarella cheese
- * ¼ cup chopped fresh cilantro
- * 12 large jalapeño peppers
- * ¼ cup diced tomato

INSTRUCTIONS

Heat oil in a small skillet over medium heat. Add shallots and garlic to pan; sauté 3 minutes or until softened. Combine shallot mixture, cream cheese, mozzarella cheese, and cilantro in a medium bowl. Stir until blended. Preheat oven to 375 degrees. Cut peppers in half lengthwise. Discard membranes and seeds. Divide cheese mixture evenly among pepper halves. Place stuffed peppers on a baking sheet. Bake 20 minutes or until bubbly. Sprinkle with tomato. Note: Poppers can also be grilled.

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Easy Blue Cheese Chicken Wings

INGREDIENTS

- * 5 lb chicken wing pieces, halved
- * 2 tablespoons canola oil
- * 1 teaspoon salt
- * 1 teaspoon pepper
- * ½ cup buffalo hot sauce
- * 3 tablespoons butter, melted
- * 1 (5-oz) container crumbled blue cheese (optional)
- * 2 green onions, chopped

INSTRUCTIONS

Preheat oven to broil. Combine chicken and oil on a rimmed baking sheet; toss to coat. Sprinkle with salt and pepper. Broil 10 minutes per side. Place hot sauce and butter in a large bowl. Add chicken wings; toss to coat. Sprinkle with blue cheese, if desired. Sprinkle with green onions.

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Marinated Chicken, Onion & Mushroom Kabobs

INGREDIENTS

- * 12.25-ounce bottle lemon-pepper marinade
- * 2 lb boneless, skinless chicken thighs, cut into bite-size pieces
- * 2 large green bell peppers, seeded and cut into 1-inch pieces
- * 1 large red onion, cut into 16 wedges
- * 8 oz package whole small fresh mushrooms
- * 16 (12-inch) bamboo skewers
- * 1 teaspoon salt
- * 1 teaspoon ground black pepper

INSTRUCTIONS

Combine marinade and chicken in a large bowl; cover and refrigerate at least 4 hours. Remove chicken from marinade ; discard marinade. Divide chicken, bell pepper, onion and mushrooms evenly among skewers. Sprinkle with salt and pepper. Preheat grill to medium-high. Place kabobs on a grill rack coated with cooking spray. Grill 12 minutes or until chicken is done, turning occasionally. Note: Soak skewers in water 1 hour before grilling to prevent burning.

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Chocolate-Toffee-Peanut Butter Crispy Treats

INGREDIENTS

- * ¼ cup butter
- * ¼ cup creamy peanut butter
- * 10 oz bag mini marshmallows
- * 1 cup semisweet chocolate chips
- * 6 cups crisp rice cereal
- * ½ cup toffee bits

INSTRUCTIONS

Melt butter and peanut butter in a large saucepan over medium heat. Stir in mini marshmallows. Cook 2 minutes or until melted, stirring constantly. Stir in chocolate chips. Quickly stir in rice cereal until completely coated. Fold in toffee bits. Spoon cereal mixture into a 13x9-inch baking dish coated with cooking spray; press into an even layer. Let cool. Cut into bars.

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Tailgating Menu for 8 to 12

RECIPE #	X	GROCERY ITEM	PRICE
-----	X	<i>Produce</i>	
3		1 bunch fresh cilantro	.74
3		12 large jalapeno peppers	1.24
3		1 roma tomato	.31
4		Bunch green onions, for 2 chopped	1.00
5		2 large green bell peppers	1.56
5		1 large red onion	1.65
5		8 oz container small whole fresh mushrooms	1.78
-----	X	<i>Meat & Seafood</i>	
1		6 lb bone-in pork shoulder roast	12.48
4		5 lb chicken wings	11.70
5		2 lb boneless, skinless chicken thighs	6.36
-----	X	<i>Refrigerated</i>	
2,3		8 oz package shredded mozzarella cheese	2.28
4		5 oz container crumbled blue cheese (optional)	3.48
-----	X	<i>Canned & Packaged</i>	
1		18 oz bottle barbecue sauce	.98
1		14.5 oz can chicken broth	.78
1		2 (12 count) packages slider mini buns	5.00
1		16 oz jar bread and butter pickles	1.88
2,4		12 oz bottle buffalo hot sauce	2.58
2,3		3 (8-oz) packages cream cheese	5.94
2		4 (5-oz) cans chunk chicken breast	3.92
2		16 oz bottle ranch dressing	1.66
2		2 (11-oz) packages tortilla chips	4.00
5		12.25 oz bottle lemon pepper marinade	1.48
6		12 oz package semisweet chocolate chips, for 1 cup	2.50
6		9 oz box crisp rice cereal	1.98
6		10 oz bag mini marshmallows	.96
6		8 oz bag toffee bits, for 1/2 cup	2.50
-----	X	<i>APPROXIMATE TOTAL:</i>	80.74

Necessary Staples

Recipe 1	Recipe 2	Recipe 3	Recipe 4	Recipe 5	Recipe 6
2 tablespoons apple cider vinegar	None	1 teaspoon canola oil 1 large clove garlic 1 shallot, for 1/4 cup chopped	2 tablespoons canola oil 3 tablespoons butter	16 (12-inch) bamboo skewers	¼ cup butter ¼ cup creamy peanut butter