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Gameday Snacks

from *Spiced.*
ONE DASH AT A TIME





Greetings!

Nice to meet you! My name is David, and I'm the blogger behind the scenes here at Spiced.

I grew up in a Southern kitchen, and naturally food played a big part of my childhood. I've taken that love of food with me as I've grown older, and exploring all things culinary remains one of my favorite hobbies! After working for a number of years in the world of higher education and college athletics, I decided to follow my passion and venture into the world of recipe development.

When it comes to the kitchen, my advice is to explore and have fun. Stumble across a new ingredient in the store? Grab it and experiment! You can always learn from your mistakes, and you might just stumble into something really tasty along the way.

This free cookbook contains a number of my favorite gameday recipes from my blog. So whip up a delicious recipe (or two!), turn the big game on and sit back and enjoy!

For more tasty recipes, visit me on the web:
www.spicedblog.com

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Classic Soft Pretzels



Gameday isn't complete without soft, chewy pretzels! This homemade version is easier to make than you might think, too.

For the Dough

2½ cups all-purpose flour
1 tsp salt
½ Tbsp brown sugar
2¼ tsp active dry yeast
¾ cup + 2 Tbsp warm water

For the Soaker

1 cup boiling water
2 Tbsp baking soda

For the Pretzels

Coarse salt
2 Tbsp butter, melted

- 1 Using a countertop mixer with the dough hook attached, combine all of the dough ingredients; mix on medium speed for 5 minutes.
- 2 Transfer dough to an oiled bowl. Cover and place in a warm (85°F) location for 30 minutes. (Tip: An oven—turned off, but with the oven light on—is a great place to let dough rise!)
- 3 Meanwhile, prepare the soaker by combining the boiling water with the baking soda. Mix until baking soda is fully dissolved, and set aside to cool.
- 4 Once dough has risen, divide it into 8 pieces of equal size (~2½ oz. each). Allow dough to rest uncovered for 5 minutes, then roll each piece of dough into a long, thin rope about 24" long.
- 5 Draw both ends of the rope together to create a circle. Twist ends together and then lay twisted portion down on top of the circle. ([Check out the post on my site for a visual guide!](#))
- 6 Place each pretzel in the Soaker mixture for 2 minutes (spoon water over the top of the pretzel if it's not fully covered). Transfer the pretzels to a parchment-lined baking sheet. Sprinkle with coarse salt, and let pretzels rest for 10 minutes uncovered. (Tip: Spray the parchment paper with non-stick spray first to keep pretzels from sticking to paper.)
- 7 Bake at 475°F for 8-9 minutes, or until pretzels are golden brown in color. Brush hot pretzels with melted butter.

Zesty Ranch Pretzels

1 cup canola or vegetable oil
1 (1-oz) package powdered
ranch dressing mix
1 tsp garlic powder
1 tsp cayenne pepper
2 (16 ounce) bags thin pretzels

- 1 Preheat oven to 200°F. Line 2 baking sheets with aluminum foil; set aside.
- 2 Using a small mixing bowl, add the oil, ranch dressing mix, garlic powder and cayenne pepper; whisk together until well combined.
- 3 Spread pretzels onto baking pans (1 bag per pan) and pour oil mixture evenly over pretzels.
- 4 Bake pretzels for 90 minutes, flipping every 20 minutes.
- 5 Allow pretzels to cool before storing in an airtight container.



Looking for something to munch on during the big game?
These pretzels are easy and delicious...but beware: they are very
addicting!

Garlic Butter Pretzel Twists



Classic pretzels are taken to a whole new level in this braided form...especially when brushed with melted butter and garlic!

For the Dough

2½ cups all-purpose flour
1 tsp salt
½ Tbsp brown sugar
2¼ tsp active dry yeast
¾ cup + 2 Tbsp warm water

For the Soaker

2 cups boiling water
¼ cup baking soda

For the Pretzels

4 Tbsp unsalted butter
3 tsp garlic, minced
1 tsp kosher salt

- 1 Line 2 baking sheets with parchment paper; set aside.
- 2 Using a countertop mixer, combine all of the dough ingredients; mix on medium speed for 6 minutes. Transfer dough to an oiled bowl; cover and place in a warm location for 30 minutes.
- 3 Prepare the soaker by combining the boiling water with the baking soda. Mix until baking soda is fully dissolved, and set aside to cool.
- 4 Once risen, roll dough into a large rectangle (~12"x15"). Cut dough in half length-wise to create (2) 6"x15" pieces. Then cut each piece of dough into 15 equally-sized strips to create a total of (30) 6"x1" pieces. Roll each strip of dough into an 8"-9" rope. Working with 3 pieces of dough at a time, braid dough together; pinch ends of braids together to seal.
- 5 Preheat oven to 475°F.
- 6 Pour Soaker mixture into a shallow dish. Place each braid in the soaker for 2 minutes (spoon water over the top of the braids if they are not fully covered). Transfer braids to the baking sheets; let rest for 10 minutes uncovered. (Tip: Spray baking sheets generously with non-stick spray. This will help keep the pretzels from sticking.)
- 7 Bake at 475°F for 8-9 minutes, or until golden brown in color.
- 8 Melt the butter and stir in minced garlic and kosher salt.
- 9 Remove knots from oven; brush with garlic butter mixture.

Mozzarella-Stuffed Breadsticks

4½ cups bread flour
1½ cups warm water
1 tsp salt
1 tsp instant dry yeast
3 Tbsp olive oil, divided

8 oz mozzarella cheese (in block form)
½ tsp Italian seasoning
¼ tsp kosher salt
¼ tsp garlic powder

- 1 Using an electric mixer, combine the bread flour, water, salt, and yeast. Mix on low for ~3 minutes. Add 1½ Tbsp of olive oil to the bowl; increase speed to medium and continue mixing for 3 more minutes. (Tip: If necessary, add 1-2 Tbsp of additional flour after adding the olive oil.)
- 2 Transfer the dough into an oiled bowl, cover, and place in a warm location to rise for 1 hour.
- 3 Turn dough out onto a floured countertop and fold several times. Place dough back into an oiled bowl and cover. Let rise in a warm location for 1 more hour.
- 4 Turn dough out onto countertop and fold 2-3 times. Cover loosely and let rest for 10-15 minutes at room temperature.
- 5 Cut the mozzarella into (12) 4" x ¾" pieces.
- 6 Divide dough into 12 equal-sized pieces and roll each piece into a 2"x5" rectangle. (Tip: Loosely cover the dough that you aren't working with to prevent it from drying out.)
- 7 Pat the top surface of the dough with water until dough is sticky to the touch. Place 1 piece of cheese lengthwise in the center of the rectangle. Roll the dough around the cheese, and pinch seams together to create a tight seal.
- 8 Place breadsticks seam-side down onto a parchment-lined sheet pan. Cover and place in a warm location for 30 min.
- 9 Preheat the oven to 425°F. In a small bowl, combine remaining olive oil, Italian seasonings, salt and garlic powder. Brush tops of breadsticks with the olive oil mixture.
- 10 Bake for 22-25 minutes, or until golden brown.



Breadsticks filled with melty mozzarella cheese...need I say more? These breadsticks are perfect football food!

Bacon Jalapeno Cheesy Breadsticks



Topped with bacon, jalapenos and two types of cheese, these breadsticks are an easy and delicious gametime snack!

8 oz. thick-cut bacon
1 batch pizza dough
([homemade](#) or store-bought)
2 Tbsp olive oil
½ tsp Italian seasoning
¼ tsp kosher salt

¼ tsp garlic powder
1 cup (4 oz.) mozzarella cheese,
shredded
1 cup (4 oz.) pepper jack
cheese, shredded
2 jalapenos, sliced and seeds
removed

- 1 Preheat oven to 425°F.
- 2 Using a large skillet, cook bacon over medium-high heat. Pat dry with paper towels; set aside.
- 3 Roll dough into a 10"x16" rectangle. Place on a large cutting board.
- 4 In a small dish, combine the olive oil, Italian seasoning, kosher salt and garlic powder. Brush this mixture evenly across the top of the pizza dough.
- 5 In a medium bowl, combine both cheeses until well mixed. Sprinkle cheese mixture evenly across top of dough.
- 6 Using a pizza wheel, slice the dough widthwise into 16 (10") pieces.
- 7 Place breadsticks on a parchment-lined sheet pan. Press jalapeno slices and crumbled bacon into each breadstick.
- 8 Bake breadsticks at 425°F for 15-17 minutes, or until edges are golden brown.

Muffin Tin Garlic Knots

24 oz. pizza dough ([homemade](#) or store-bought)
1½ Tbsp olive oil
5 Tbsp unsalted butter
2 Tbsp Parmesan cheese, grated
2 tsp garlic, minced
1½ tsp Italian seasoning
1 tsp kosher salt

- 1 Spray muffin tin with nonstick baking spray; set aside.
- 2 Divide the pizza dough into 12 equal pieces (~2 oz. each).
- 3 Cut each piece of dough into 5 pieces. Using a circular motion, roll each piece of dough between countertop and palm of your hand until dough ball becomes tight. Place 5 balls of dough into each muffin cup. Brush tops of dough with olive oil.
- 4 Cover pan and place in a warm location for 1 hour, or until dough has risen ~1" over top of pan. (Tip: For a warm location, I put the pan in my oven with just the oven light on.)
- 5 Once dough has risen, bake at 350°F for 28-30 minutes, or until tops of garlic knots are lightly browned.
- 6 While garlic knots are baking, melt the butter and stir in the Parmesan cheese, minced garlic, Italian seasoning and kosher salt.
- 7 Remove garlic knots from oven and brush with the garlic butter mixture. Serve hot.



These garlic knots are baked in muffin tins for an easy and delicious snack. They're sure to be gone by the end of the 1st quarter!

Pepperoni Pizza Pull-Apart Bread



1 large loaf of artisan crusty bread (i.e. peasant bread, sourdough, Vienna, etc.)
 4 oz. unsalted butter, melted
 1 tsp garlic, minced
 ¼ tsp salt

1½ tsp dried oregano, divided
 1½ tsp dried basil, divided
 1 cup Mozzarella cheese, shredded
 3 oz. pepperoni, sliced
 2 cups pizza sauce (for serving)

- 1 Preheat oven to 350°F.
- 2 Using a serrated knife, make diagonal cuts into bread 1" apart. (Note: Do not slice bread all the way to bottom. Instead, slice only about ¾ way through loaf.) Rotate loaf 90° and make another set of diagonal cuts 1" apart.
- 3 In a small bowl, combine the melted butter, garlic, salt, 1 tsp of oregano and 1 tsp of basil.
- 4 Carefully pour the butter mixture evenly into all of the cuts in the bread. (Tip: Pull the cuts apart gently as you work across the loaf to ensure butter spreads all the way to the bottom of the loaf. You can also use a small spoon or table knife to help spread the butter into the bread.)
- 5 Using your fingers, pull apart the cuts and stuff evenly with cheese and pepperoni.
- 6 Wrap loaf in foil and bake at 350°F for 15 minutes. Remove foil and bake for 5-10 more minutes, or until loaf is golden brown.
- 7 Garnish with remaining ½ tsp of oregano and basil. Serve immediately with warmed pizza sauce.

This Pepperoni Pizza Pull Apart Bread is what happens when a loaf of buttery garlic bread is tackled by a pepperoni pizza.

7 Layer Buffalo Chicken Dip

- 8 oz. bacon

1 (16-oz. can) refried beans

¾ cup buffalo hot sauce, divided

16 oz. cream cheese, softened

¼ cup ranch dressing

1 Tbsp dry ranch seasoning

2 cups rotisserie chicken breast, finely chopped
- 1½ cups pepper jack cheese

¾ cup corn

¾ cup blue cheese, crumbled

⅓ cup green onions, chopped

tortilla chips, celery and carrots, for serving

- 1

Preheat oven to 350°F.
- 2

Using a large skillet, cook bacon until crispy. Transfer to a paper-towel lined plate and pat dry; set aside.
- 3

For the 1st layer, combine the refried beans with ¼ cup of buffalo sauce; stir until well combined. Spread this layer into bottom of a medium round or 8"x8" square glass baking dish.
- 4

For the 2nd layer, combine 8 oz. of cream cheese with ranch dressing and dry ranch seasoning; stir until well combined. Spread this layer on top of refried beans, taking care not to mix the two layers.
- 5

For the 3rd layer, combine the remaining 8 oz. of cream cheese with remaining ½ cup of buffalo sauce. Add chicken; stir until well combined. Spread this layer on top of cream cheese layer. Sprinkle pepper jack cheese evenly on top.
- 6

Bake at 350°F for 20 minutes, or until dip is hot and cheese has fully melted.
- 7

Remove from oven and top with corn, crumbled blue cheese and green onions. Crumble cooked bacon on top before serving.
- 8

Serve with tortilla chips, celery and carrots.



Complete with spicy buffalo chicken, creamy refried beans and crunchy bacon, this 7-Layer Buffalo Chicken Dip is a surefire party favorite!

Spinach Artichoke Dip w/ Fried Pasta



Skip the chips with this tasty Spinach Artichoke Dip. Go with fried bowtie pasta instead!

For the Fried Pasta

8 oz. bowtie pasta
3 large eggs
1/3 cup milk
1 1/4 cups seasoned breadcrumbs
canola or vegetable oil, for frying

4 cloves garlic, minced
2 tsp hot sauce
1/2 Tbsp lemon juice
1/2 cup Parmesan cheese, grated
1 cup sour cream
8 oz. cream cheese, softened
1 (14-oz) can artichoke hearts, drained and diced

For the Spinach Artichoke Dip

2 (10-oz) boxes frozen spinach
8 Tbsp (4 oz.) unsalted butter
3/4 cup white onion, finely diced

1/2 tsp salt
1/2 tsp paprika
1 cup Monterey Jack or pepper jack cheese, shredded

- 1 Cook the pasta in boiling water for about 7 minutes. (Note: This is less than the recommended directions on the package.) Drain pasta and let cool.
- 2 In a small bowl, whisk together the eggs and milk. Place the seasoned breadcrumbs in another small bowl.
- 3 Using a large frying pan, heat the oil to 375°F. (To check temperature, drop a pinch of flour in the oil. If it immediately bubbles up and turns brown, then the oil is ready.)
- 4 Dip each piece of pasta in the egg mixture and then into the breadcrumbs.
- 5 Fry pasta until deep golden brown in color (~3-4 minutes).
- 6 To make the Spinach Artichoke Dip, cook spinach according to package instructions. Once cooked, press the spinach into a colander to drain out as much water as possible. Set aside.
- 7 Using a large frying pan, melt the butter over low heat. Add the onion and garlic; cook over medium heat for 4-5 minutes.
- 8 Add drained spinach and remaining dip ingredients (except for cheeses). Continue cooking over medium-low heat until simmering.
- 9 Transfer dip into an oven-proof dish. Sprinkle top with cheeses. Bake for 15-20 minutes, or until cheese is fully melted. Serve hot. 10

Classic Nacho Cheese Dip

- 2 Tbsp unsalted butter

½ medium white onion, diced

1 jalapeno, seeded and diced

2 cloves of garlic, diced

2 Tbsp all-purpose flour

½ tsp cumin

¾ cup milk

8 ounces Monterey Jack cheese, cubed
- 12 ounces mild cheddar cheese, cubed

1 (10 oz) can diced tomatoes and green chilies, drained

1 (4.5 oz) can diced green chilies, drained

2 Tbsp fresh cilantro, chopped

½ cup sour cream

- 1

Using a deep frying pan, melt the butter over medium-high heat. Once melted, add the diced onions and diced jalapenos. Cook over medium-high heat for 5-6 minutes, or until onions begin to soften. Add diced garlic and cook for 2 more minutes, stirring often.
- 2

Whisk the flour and cumin into the pan and cook for about 1 more minute, stirring constantly.
- 3

Add the milk and cubed cheeses. Reduce heat to medium-low and cook for 8-10 minutes, stirring occasionally, or until cheese has completely melted.
- 4

Remove from heat and stir in the canned diced tomatoes, canned diced chilies, cilantro and sour cream; stir until well combined.
- 5

Transfer mixture to a serving bowl; serve hot with tortilla chips.



Football isn't football without this classic dip, and this homemade version is a favorite in our house!

BBQ Pulled Pork Potato Skins

Snack mixes &
Finger foods



Forget the sandwich! These BBQ Pulled Pork Potato Skins are a tasty way to serve up pulled pork!

For the potatoes

4 medium russet potatoes
2 Tbsp butter, melted

For the BBQ Pulled Pork

2 cups pulled pork ([homemade](#) or store-bought)
¼ cup barbecue sauce
¼ cup sour cream
red onions, thinly sliced
fresh cilantro, chopped

- 1 Preheat oven to 375°F.
- 2 Pierce each potato several times with a fork and then bake for 60-80 minutes, or until fork-tender. Remove from oven and set aside to cool.
- 3 Once potatoes have cooled, cut each potato in half lengthwise. Scoop out most of the flesh, leaving ~¼-½" of flesh on the skins. Brush tops and bottoms of potatoes with the melted butter.
- 4 Heat grill (or grill-pan, if cooking indoors) to medium-high. Add potatoes and grill for 4-5 minutes. Flip and continue grilling for 4-5 more minutes, or until skins are crispy.
- 5 Using a small saucepan, add the pulled pork and barbecue sauce. Heat over medium heat, stirring occasionally, until hot.
- 6 Divide pulled pork among potato skins. Top with a dollop of sour cream, thinly sliced red onions and freshly chopped cilantro.

Oven Roasted Potato Wedges

For the Potato Wedges

4 medium russet potatoes,
washed
2 Tbsp olive oil
1½ tsp kosher salt
1 tsp pepper
½ tsp garlic powder
½ tsp smoked paprika (optional)

For the Smoky Ketchup

¾ cup ketchup
1 Tbsp adobo sauce (see note)
½ tsp smoked paprika

Note: Canned chipotles in
adobo sauce can be found in
cans in the Mexican section at
grocery store. This recipe calls
for the sauce only.

- 1 Preheat oven to 400°F.
- 2 Line two baking sheets with parchment paper; set aside.
- 3 Slice each potato in half widthwise. Then slice each piece in half lengthwise. Finally, slice each of these pieces into thirds lengthwise. This creates 12 wedges from each potato.
- 4 Using several paper towels, completely dry sliced potatoes. (Note: This is a critical step to ensure that wedges are crispy.)
- 5 Place wedges in a large bowl and toss with olive oil until well coated. Place wedges cut-side down on parchment-lined baking sheets.
- 6 Sprinkle wedges with ~½ of the salt, pepper, garlic powder and smoked paprika.
- 7 Bake at 400°F for 30 minutes. Remove wedges from oven and flip so that other cut side is down. Sprinkle with the remaining salt, pepper and smoked paprika.
- 8 Reduce oven temperature to 350°F and bake wedges for 20 more minutes, or until golden brown.
- 9 Make the Smoky Ketchup by combining all of the ingredients in small bowl; whisk together until well combined.



Serve these delicious Oven Roasted Potato Wedges with a quick and easy Smoky Ketchup. I dare you to just eat one!

Southern Fried Pickles

Snack mixes &
Finger foods



Fried pickles are a unique and delicious finger food. Serve 'em up with a spicy dipping sauce for extra flavor!

For the Dipping Sauce

½ cup mayonnaise
2 tsp ketchup
2 tsp horseradish
½ tsp paprika
pinch cayenne pepper

½ Tbsp hot sauce
½ Tbsp Worcestershire sauce
2 large eggs
1 cup all-purpose flour
½ cup cornmeal
½ Tbsp Cajun seasoning
1 tsp chili powder

For the Pickles

2-3 cups vegetable oil, for frying
1 cup buttermilk

1 (32-oz) jar dill pickles, cut into
1/2" slices (crinkle cut are best)
kosher salt, to taste

- 1 Combine all of the ingredients for the dipping sauce; set aside.
- 2 Pour oil into a deep fry pan until it is ~1" deep. Place over medium-high heat until temperature reaches 375°F. Meanwhile, prepare a tray with 2 layers of paper towels; set aside. (Tip: To check temperature, drop a pinch of flour in the oil. If it immediately bubbles up and turns brown, then the oil is ready.)
- 3 In a medium bowl, whisk together the buttermilk, hot sauce, Worcestershire sauce and eggs. Place pickle slices in the buttermilk mixture and set aside.
- 4 In a separate bowl, combine the flour, cornmeal, Cajun seasoning, and chili powder.
- 5 Working in batches of 8-10 pickles, place pickles in the bowl of dry ingredients; toss until well coated. Shake any extra flour off of the pickles; carefully place pickles into the hot oil. Fry until golden brown, approximately 2-3 minutes. Remove pickles with a slotted metal spoon and place on paper-towel lined plate.
- 6 Serve hot with the dipping sauce.

Homemade Cracker Jack

4 Tbsp unsalted butter
1¼ cups brown sugar
¼ cup light corn syrup
2 Tbsp molasses
½ tsp salt, plus more for finishing

8 cups popped unflavored popcorn, or 2 (3-oz) bags of microwave popcorn
1¼ cups salted peanuts
½ tsp vanilla extract

- 1 Using a medium saucepan, combine the butter, brown sugar, corn syrup, molasses and salt. Bring mixture to a boil over medium heat, stirring often. Continue to boil, stirring occasionally, until mixture reaches 265°F (this will take about 3-4 minutes after it starts to boil).
- 2 Meanwhile, preheat the oven to 250°F and place the cooked popcorn and peanuts in a large bowl.
- 3 Once the caramel mixture reaches 265°F, remove it from the heat and stir in the vanilla extract. Pour mixture into the bowl with the popcorn and peanuts; stir until well coated. (Note: The caramel mixture will be very sticky, so just stir as well as possible at this stage.)
- 4 Transfer popcorn and peanuts to a foil-lined sheet pan and bake for 45 minutes, stirring every 15 minutes. (Tip: I used a large flat turner to help flip the popcorn and peanuts.)
- 5 Let cool and add salt to taste.



How can you go wrong with caramel, popcorn, and peanuts?

Slow Cooker Cajun Snack Mix

Snack mixes &
Finger foods

3 cups corn Chex cereal
3 cups rice Chex cereal
3 cups wheat Chex cereal
2 cups pretzels sticks
2 cups unflavored bagel chips
1½ cup peanuts
1 cup pecan halves

6 Tbsp (3 oz.) unsalted butter, melted
2 Tbsp Worcestershire sauce
½-1½ tsp hot sauce (depending on preference)
2 Tbsp Cajun seasoning (see note)

- 1 Add first seven ingredients (3 types of cereal, pretzels, bagel chips, peanuts and pecans) to slow cooker; stir until well combined.
- 2 Using a medium bowl, whisk together the melted butter, Worcestershire sauce, hot sauce and Cajun seasoning. Pour mixture over snack mix and stir until well combined.
- 3 Cook **uncovered** on high for 2 hours, stirring every 20 minutes.
- 4 Spread snack mix on baking sheet and let cool fully before serving.

Note: If you prefer to make your own seasoning mixes, then just use the following combination for the Cajun Seasoning: 2 tsp paprika, 1 tsp dried oregano, 1 tsp garlic powder, 1 tsp black pepper, 1 tsp onion powder, ¼ tsp salt, ½ tsp cayenne pepper

Oven option: Spread the snack mix evenly across 2 sheet pans. Bake at 200°F for 90 minutes, stirring every 15 minutes.

This classic snack mix gets a boost from Cajun seasonings!

Buffalo Chicken Nachos

2 (16-oz.) bags tortilla chips (I used a mix of white and blue corn chips)
2½ cups buffalo chicken, shredded ([homemade](#) or store-bought-see note)
1½ cups cheddar cheese, shredded

1½ cups Monterey Jack cheese, shredded
¼ cup red onion, thinly sliced
½ cup celery, thinly sliced
½ cup blue cheese, crumbled
green onions, sliced
buffalo wing sauce

- 1 Preheat oven to 375° F.
- 2 Spray a 9"x13" pan with nonstick baking spray. Spread half of chips evenly across pan. Top with half of the buffalo chicken, cheese, onion and celery. Repeat with remaining chips, chicken, cheese, onion and celery.
- 3 Bake for 8-10 minutes, or until cheese had completely melted.
- 4 Remove from oven and top with crumbled blue cheese, green onions and additional buffalo wing sauce (optional).
- 5 Serve hot.

Note: You can also mix 2½ cups of shredded rotisserie chicken with ½ cup of buffalo wing sauce.



Nachos are a requirement for game day snack tables! Step up your game by adding some shredded buffalo chicken!

Grilled Cheese Bar



Be the MVP of your party with this fun and delicious **Grilled Cheese Bar**! Get creative with the ingredients, let your guests build their own sandwiches and then award prizes for the more unique sandwiches.

Cheese Options

Mozzarella
Gouda
Cheddar
Pepper Jack
Swiss
goat cheese, crumbled

Bread options

white bread
wheat bread
sourdough bread
rye bread

Toppings Options

bacon, cooked
white onions, thinly sliced
sundried tomatoes, sliced
roasted peppers
pickled jalapeno slices
Granny Smith apple, thinly sliced
prepared pesto
ridged potato chips
fresh spinach
fresh arugula
pepperoni
French fries
olives, sliced

- 1 Lay out an assortment of various breads, cheeses and toppings.
- 2 Let your guests build their own grilled cheese sandwiches.
- 3 Cook the sandwiches (Tip: A large pancake griddle will help speed this part up!)
- 4 Award prizes for the best and most unusual sandwiches. 18

Smoked Brisket Grilled Cheese

- 8 slices thick-cut bread
- salted butter, room temperature
- ½ tsp Italian seasonings
- ¼ tsp garlic powder
- 4 oz. Gruyere cheese, grated
- 4 oz. sharp cheddar cheese, grated
- 4 oz. Monterrey Jack cheese, grated
- 12 oz. (~2 cups) [smoked beef brisket](#), chopped (see note)
- 4 Tbsp barbecue sauce

- 1 Preheat large griddle or cast-iron skillet over medium-low heat.
- 2 Butter one side of each of the slices of bread. Sprinkle Italian seasonings and garlic powder on top. Place one slice of bread buttered-side down. Layer grated cheeses, beef brisket and barbecue sauce on top of bread. Top with another slice of bread buttered-side out.
- 3 Place sandwiches onto griddle. Cook on medium-low heat for 3-4 minutes, or until bottom slice of bread is golden brown.
- 4 Flip and continue cooking until other side is golden brown and cheese has completely melted.

Note: If you don't want to smoke your own brisket, just grab some from a local BBQ restaurant.



Make your next sandwich epic with this **Smoked Brisket Grilled Cheese!**

Slow Cooker Buffalo Chicken Tacos



For the Chicken

4 boneless, skinless chicken breasts
 1 (12-oz) bottle buffalo wing sauce (Note: Wing sauce, not hot sauce!)
 1 (1-oz) package dry ranch dressing mix

For the Tacos

8 small flour tortillas
 ½ cup blue cheese or ranch dressing
 3 cups lettuce, shredded
 ¼ cup green onions, sliced (plus more for garnishing)
 1 stalk celery, sliced
 {optional} ½ cup blue cheese, crumbled (plus more for garnishing)

- 1 Place chicken breasts in slow cooker. Pour wing sauce on top and then sprinkle ranch mix over wing sauce. Cover and cook on low for 6-7 hours.
- 2 Once cooked, remove the chicken breasts to a plate and shred with 2 forks. Remove cooking liquid from slow cooker. Return shredded chicken to slow cooker along with ~¼ cup of cooking liquid; stir.
- 3 Assemble the tacos by spreading 1 Tbsp of blue cheese or ranch dressing evenly on top of each tortilla.
- 4 Top with shredded chicken, lettuce, green onions and celery.
- 5 {Optional} Sprinkle blue cheese evenly among tortillas before serving.

Slow Cooker Buffalo Chicken Tacos. Easy, epic football food that's perfect for feeding a crowd!

Stuffed Pepperoni Pizza Rolls

For the Dough

1 batch pizza dough
([homemade](#) or store-bought)

For the Pizza Rolls

1 cup favorite pizza sauce
1½ cup mozzarella cheese,
shredded
3 oz. pepperoni, diced

¼ cup onion, diced
1 jalapeno, seeded and diced

For the Topping

¼ cup Parmesan cheese, grated
½ Tbsp Italian seasonings
½ tsp coarse salt
1 large egg, lightly beaten

- 1 Roll dough into a 16" x 16" square. Using a pizza cutter, cut the dough into 16 (4"x4") squares.
- 2 Spread pizza sauce among squares, leaving ½" border on all sides. Divide mozzarella, pepperoni, onions and jalapeno among squares.
- 3 Working with one square at a time, pull two opposite corners together and pinch to seal. Repeat with two remaining corners, pinching all seams to seal. Place seam-side down on a parchment-lined baking sheet; repeat with remaining squares.
- 4 Cover lightly with plastic wrap. Place in a warm location for 25-30 minutes.
- 5 Preheat oven to 400°F.
- 6 Using a small bowl, whisk together Parmesan cheese, Italian seasonings and salt.
- 7 In a separate bowl, whisk together egg with 1 Tbsp of water.
- 8 Brush tops of rolls with egg wash and then sprinkle with the Parmesan mixture.
- 9 Bake for 14-16 minutes, or until lightly golden.



Who says pizza needs to be served by the slice? These **Stuffed Pepperoni Pizza Rolls** are a tasty twist on a classic!

Snickers Ice Cream Pie



Don't forget the dessert! This ice cream pie is a great treat to bring out during the 2nd half...or after the game!

For the Crust

24 Oreo cookies, separated and filling removed

2 Tbsp light brown sugar

5 Tbsp unsalted butter, melted

For the Caramel Sauce

½ cup sugar

2 Tbsp unsalted butter

- 1 Using a food processor, pulse the Oreo cookies until finely ground. In a medium bowl, combine the cookies, brown sugar and melted butter; stir until fully combined.
- 2 Press the crust mixture into the bottom and sides of a 9" pan. Bake at 350°F for 10 minutes; set aside and let cool.
- 3 Place sugar in a heavy-bottomed saucepan over medium heat; whisk constantly as sugar begins to melt. (Tip: Use a large saucepan as the mixture will bubble up when the other ingredients are added!)
- 4 Once the sugar has fully melted and turns light caramel in color, remove pan from heat and add the butter. Stir until butter has fully melted. (Note: The mixture will bubble up rapidly once the butter is added.)
- 5 Slowly whisk in the heavy cream. Let cool at room temperature for at least 20 minutes.
- 6 Spread half of the ice cream over the crust; freeze pie until firm.
- 7 Spread caramel sauce evenly over the ice cream. Sprinkle with half of chopped candy bars; freeze pie until firm.
- 8 Spread remaining ice cream over the top of the caramel layer. Place pie back in the freezer until firm.
- 9 Press remaining chopped candy bars into top of the pie. Freeze at least 2 hours, or until firm.

1/3 cup heavy cream

For the Filling

2 quarts vanilla ice cream

½ cup Caramel Sauce

6 full-size Snickers bars, chopped

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*Cheers,
David*

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