



Game Day Menu

Cheat Sheet

Potted Pepperoni Sandwiches

Ingredients

3 6-oz Packages of Sliced Pepperoni
1 29-oz Can Tomato Puree
1 Large Clove Garlic, minced
1 tsp Salt
1 tsp Italian Seasoning

Instructions

In a medium saucepan, add the tomato puree, minced garlic, salt and Italian seasoning. Add the pepperoni and continue to simmer for 15 minutes.

Serve on hard sandwich rolls.



Pasta Salad

Ingredients

6 oz Feta Cheese
1 Lb Rotini Pasta
2 TBSP Chopped Basil
2 Cups Broccoli Florets
1/4 Lb Sliced pepperoni
1 Pint Grape Tomatoes, Sliced
1 Can Small Black Olives, Pitted & Slice
1/2 Lb Hard Salami (Roll of Salami)
2 6-oz Jars Marinated ARTichoke Hearts
1 16 oz Bottle Italian Salad Dressing
Salt & Pepper



Instructions

Boil pasta following the package directions. Drain and season with salt and pepper. In a large bowl, add the hot pasta and 1/2 the feta cheese. Mix well. Add the tomatoes, olives, pepperoni, salami, artichoke hearts and cooked broccoli florets. Toss. Add the salad dressing and chopped basil

Chili

Ingredients

1 Lb Ground Pork
1 Lb Ground Beef
1 Cup Onions – chopped
1 Cup Peppers (any color) – chopped
1 TBSP Olive Oil
1 ½ Cup Dry Red Wine
1 – 15.5 oz Can Beans – small red beans (or any beans of your choice)
1 28 oz Can Crushed tomatoes
3 TBSP Chili Powder
2 TBSP Cumin
1 TBSP Paprika
1 tsp Oregano
1 TBSP Unsweetened Cocoa
1 TBSP Worcestershire Sauce
1 Cup Beef Broth
1 Can Diced Green Chili's
1 TBSP Salt
1 tsp black pepper

Instructions

In a heavy bottom saucepan, heat the olive oil and add the onions and peppers to the oil. Season with salt. Cook until the onions are soft. Add the meat and cook until it is completely browned. Once the meat is brown, add the chili powder, cumin, paprika and oregano to the meat and vegetables. Cook for 1 minute. Add the red wine and deglaze the bottom of the pan while stirring. Rinse and drain the beans, add to the pot. Add the tomatoes, cocoa, Worcestershire sauce, broth, green chili's, salt and pepper. Let simmer on low heat for 2 hours. If the chili is to thick, add additional beef broth.

Loaded Potatoes

Ingredients

2 Medium Potatoes
Cooking Spray
1/2 Lb Cheddar Cheese
4 Green Onions
1 Lb Bacon
Sour Cream
Salt & Pepper

Instructions

Preheat the oven to 350°
Cut the potatoes in rounds approximately 1/4 thick and lay single layer on a sheet pan sprayed with cooking spray. Sprinkle with salt and pepper. Cook the potatoes for 30 minutes, or until they are soft. In the meantime, fry the bacon and drain on a papertowel to absorb the grease. Let cool, then crumble. Set aside. Chop the green onions and set aside. When the potatoes are cooked, add the cheese. Put back into the oven until the cheese melts. Sprinkle the bacon crumbles and chopped green onions. Add a dollop of sour cream on each potato.

Stromboli

Ingredients

Pizza Dough
1/4 Lb Mozzarella
1/4 Lb Provolone
1/4 Lb Salami or Ham
1/4 Lb Pepperoni
1 Egg



Instructions

Preheat oven to 400°
Roll out the pizza dough until it is in a rectangular shape the size of a baking sheet. Add the meat and cheese layering each one. Start rolling the dough with the meat and cheese from one of the long sides moving toward the other end. Place the roll, seam side down on a cooking sheet with parchment paper or sprayed with cooking spray. Whisk the egg with some water in a small bowl. Brush the stromboli with the egg wash. Bake for 45-50 minutes, or until the crust is golden brown.

Baked Loaded Chips

Ingredients

Multi Grain Scoops
Cheddar Cheese
Pancetta or Bacon
Black Olives - Sliced
Green Onions - Chopped
Sour Cream



Instructions

Preheat oven to 350°
Line a sheet pan with a piece of parchment paper. Lay the chips on the parchment paper single file. Fill each one with cheese and bake for approximately 8-10 minutes. While the chips are in the oven, fry the pancetta or bacon. Drain on paper towels. When cool, crumble. Slice the black olives and chop the green onions. When the chips come out of the oven, sprinkle with the bacon, olives and green onions. When the chips are completely cool, add a dab of sour cream.