

Superbowl Snacks



JANUARY 2019 | 9 FAVORITE THUESON SUPERBOWL RECIPES

Easily some of my favorite recipes - this edition is extra special because it's ALL gluten-free! You can still do the gluten versions but I specifically grouped these for the celiacs in your life!

Recipes include: Corn Crack Dip, Winger's Wings Dupe, Tropical Guacamole, Peanut Butter Balls, Bacon Wrapped Smokies, Magnolia's Banana Cream Pudding and Gluten-Free Nilla Wafers

BACON WRAPPED SMOKIES

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1 Lb sliced bacon - cut into thirds

1 (14 ounce) package beef cocktail wieners

3/4 Cup brown sugar

Why I Love This Recipe: You don't have to be a gourmet chef or french trained to whip these bad boys up. Super simple and a crowd favorite, little smokies are always a hit. Wrap in bacon and you've got a home run...or touchdown.

1. Preheat the oven to 325 degrees F (165 degrees C)

2. Refrigerate 2/3 of the bacon until needed. It is easier to wrap the wieners with cold bacon. Wrap each cocktail wiener with a piece of bacon and secure with a toothpick. Place on a large baking sheet. Sprinkle brown sugar generously over all.

3. Bake for 40 minutes in the preheated over, until the sugar is bubbly. To serve, place the wieners in a slow cooker and keep on the low setting.

All done! Take a picture and let us know how it turned out.

CORN CRACK DIP

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1 (4.5 ounce) can of Green Chillies
1/3 cup of Jalapeños
1 cup Mayonnaise, real
1 (8 ounce) package of Mexican Blend Cheese
1 cup Sour Cream, real
2 (11 ounce) cans Mexicorn, drained
Tops of 3 bunches of Green Onions, sliced

1 bag of your favorite Tortilla Chips

Why I Love This Recipe: My friend Ashley shared this recipe with me over winter break and I don't think it lasted more than 10 minutes. We had to remake it quite a few times during the break and we've even made it a few times since coming home! this 'crack' dip earns its name and I've never found a better use for corn!

Ok, pay attention because this recipe is really difficult...

12-24 hours before your event put all ingredients in the same bowl.

Stir.

Place in fridge to set up.

Take out of the fridge and watch it get devoured. Double up recipe to extend the inevitable.

TROPICAL GUACAMOLE

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3 Avocados, diced
1/4 cup minced red onion
1 tablespoon minced jalapeno
1/4 cup mango, chopped
1/4 cup pineapple, chopped
2 tablespoons chopped cilantro
juice of 1 lime

1 bag of your favorite Tortilla Chips

Why I Love This Recipe: Not going to lie - I could live on guacamole. It has everything I need and this version is super addictive. It's got the creaminess of the avocados, tang and bite from the lime and jalapeno, and a sweet treat at the end with pineapple and mango. The only thing you'll need to go with this is a tropical vacation.

Mix everything together making sure not to mash the avocado too much. You want this guac semi-chunky and you can even add in a splash of pineapple juice if you want a bit more sweet!

Pro Tip: Make some yummy quesadillas to serve with this guac!

WINGER'S WINGS

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1 Cup Franks Hot Sauce
4 1/2 Cups brown sugar
3 Tbsp. water

You can use this sauce over normal chicken wings or chicken fingers. 1/3 of the sauce is all that is needed to cover 10-12 pieces.

Why I Love This Recipe: *This recipe is gluten free. ALL OF IT!! I know so many people frequent Winger's and this is one of the best recipes. Plus, are you even having a Superbowl Party if you don't have wings?*

Making The Sauce & Wings:

1. Heat up hot sauce, brown sugar and water in a saucepan until all the sugar dissolves.
2. Remove from heat and allow to cool to room temp before adding to wings OR prepare ahead of time and refrigerate.
3. The wings turn out best if you don't pour warm sauce over them. You want it nice and thick.
4. If frying chicken wings, heat oil in a deep fryer to 375 degrees. Fry wings in hot oil for 10 to 15 minutes, or until parts of wings begin to turn brown.
5. Remove from heat, place wings in serving bowl, add sauce mixture and stir together.
6. If oven baking, coat wings in melted butter and lay single-file on parchment-lined cookie sheet and bake for 20 minutes at 420 degrees.

For Homemade Gluten-Free Buttermilk Ranch:

2 tablespoons powdered buttermilk
2 teaspoons dried parsley
1 teaspoon onion powder
1/2 teaspoon dried chopped onion
1/2 teaspoon garlic powder
1/4 teaspoon dried dill weed
1/4 teaspoon salt
Pinch black pepper

Mix all ingredients together and pour into pourable container. Store in fridge until ready to use.

MAGNOLIA'S BANANA CREAM PUDDING



1 1/2 cups water
2/3 cup instant vanilla pudding mix
1 (14-ounce) can sweetened condensed milk
3 cups heavy cream
1 (12-ounce) box vanilla wafers
4 bananas, sliced

Why I Love This Recipe: Magnolia is a bakery in the West Village of New York City famous for its cupcakes but it's the pudding that really takes the cake! This stuff is so creamy and yummy - even the most anti-banana fans love this one. Nilla Wafers are NOT Gluten-free. If you want to make your own gluten-free wafers, see recipe for gluten-free nilla wafers!

1. Mix together the water, pudding mix, and sweetened condensed milk until smooth. Refrigerate for at least 4 hours, or overnight, until it sets up.
2. Whip heavy cream until soft peaks form. Working in thirds, fold the whipped cream into the pudding mixture until well incorporated.
3. Starting with the vanilla wafers, create a base layer for your puddings. Next, add a layer of sliced bananas and then a layer of pudding mixture; You should be able to do at least 3 layers of each. Use any leftover cookies or bananas as garnish.
4. Refrigerate for at least another 30 minutes before serving.

Pro Tip: Let sit overnight in the refrigerator before serving.

GLUTEN FREE NILLA WAFERS

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1 1/3 cups (187g) all-purpose gluten-free flour (I love Pamela's or Red Mill)
1/2 teaspoon xanthan gum (omit if your blend already contains it)
1/2 teaspoon baking powder
Dash (1/8 teaspoon) baking soda
1/2 teaspoon kosher salt
8 tablespoons (112g) unsalted butter, at room temperature
1/2 cup (109g) packed light brown sugar
1 egg at room temperature, beaten
4 teaspoons pure vanilla extract
2 tablespoons milk

Why I Love This Recipe: Because who doesn't love Nilla Wafers? Now you can have them gluten-free. These are perfect for banana pudding!

1. Preheat the oven to 325°F. Line rimmed baking sheets with unbleached parchment paper and set them aside.
2. In the bowl of your stand mixer fitted with the whisk attachment, add the flour, xanthan gum, baking powder, baking soda and salt, and whisk to combine.
3. Switch to the paddle attachment, and add the butter, sugar, egg, vanilla and milk, beating well after each addition. The batter should be thickened, but thin enough to be piped through a plain pastry piping tip.
4. Either scoop dough by the level tablespoonful, or pipe an equivalent amount through a pastry bag fitted with a plain piping tip (for more consistent cookie sizing), onto the prepared baking sheets. The mounds of dough should be spaced about 1 inch apart. They will spread, but not a lot. If you have piped the dough, with wet fingers, gently flatten the top of each raw cookie if anything is sticking up.
5. Chill the raw cookies on the baking sheet in the freezer for a few minutes until firm.
6. Once they are firm, place the baking sheet in the center of your preheated oven and bake for 15 to 17 minutes, or until the cookies are nice, uniform brown color.
7. Allow to chill for a few minutes on the baking sheets before moving to a wire rack to cool completely.

PEANUT BUTTER BALLS

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18 ounces Peanut Butter, see note
One 16-ounce box confectioners' sugar
1 1/3 cups gluten-free rice krispie cereal
3/4 cup (1 1/2 sticks) unsalted butter, softened
12 ounces milk chocolate, melted (We love Guittard's Milk Chocolate)

NOTE: To make homemade peanut butter (or any nut butter - just substitute your favorite nut) pour raw nuts into food processor, grind the nuts until smooth. With the motor of the food processor running, add coconut oil if necessary, and puree until the nuts are the consistency of nut butter.

Why I Love This Recipe: *These are so stinking good! They are simple, gluten-free treats that are easy to make and perfect to keep on hand! If you want to forego the sugar, you can replace with maple syrup or honey!*

1. In a large bowl, combine Peanut Butter, confectioners' sugar, rice krispies and butter.
2. Mash together until combined.
3. Form the mixture into balls.
4. Transfer to the refrigerator until hardened, about 30 minutes.
5. Dip the peanut butter balls into the melted chocolate and set inside mini paper cupcake forms. If you want less of a mess, just dip half of the ball in chocolate. Let the chocolate set before serving.

SPINACH ARTICHOKE DIP

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1/2 cup Greek yogurt
1/3 cup (3 ounces) cream cheese, softened
1/4 cup finely grated Parmesan cheese
1/4 teaspoon salt
1/4 teaspoon garlic powder
1 10-ounce package frozen chopped spinach, thawed and drained
1 14-ounce can water-packed artichoke hearts, drained and roughly chopped
1 cup shredded mozzarella cheese
crusty bread, tortilla chips, pita chips, or crackers for serving

Why I Love This Recipe: This is the type of dip that I could finish with a spoon. Gluten, but not fat-free (sorry ladies) but super savory, salty, and just yummy. You can also cut up a baguette, brush with olive oil, and broil in the oven for crispy dippers.

1. Preheat the oven to 375 degrees F.
2. Whisk the yogurt and cream cheese together until no cream cheese lumps remain.
3. Stir in the Parmesan, salt, and garlic powder with a spatula or wooden spoon, then stir in the spinach, chopped artichokes, and mozzarella.
4. Spread the dip in an oven-safe baking dish. Bake for 20 minutes, until the dip is bubbling at the edges.
5. Serve warm with crusty bread, tortilla chips, pita chips, or crackers.

SLOW-COOKER PULLED PORK

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2 tablespoons kosher salt
1 tablespoon ground black pepper
1 tablespoon packed light or dark brown sugar
1 teaspoon smoked paprika
1 teaspoon garlic powder
1/2 teaspoon ground cumin
1/4 teaspoon cayenne pepper
1 4-5 pound bone-in pork shoulder or 1 3-4 pound boneless pork shoulder
2 medium to large yellow or red onions, peeled and quartered
4 large carrots, peeled and halved
4 large garlic cloves, peeled and halved
1 1/2 cups chicken broth

Why I Love This Recipe: *This makes the best port sliders! Make up your favorite coleslaw (love one with apples for the crunch and sweetness) and grab your favorite rolls (preferably gluten-free) and these sliders will be a huge hit! These are also awesome in a lettuce leaf-like pork lettuce wraps!*

1. Whisk the salt, pepper, sugar, paprika, garlic powder, cumin, garlic, and cayenne together in a small bowl.
2. Generously rub the pork on all sides with the spice blend.
3. Place carrots, onions, ad garlic on the bottom of the slow cooker.
4. Pour in the chicken stock then set the pork inside the slow cooker.
5. Cook on low for 8 hours.
6. With a pair of tongs, carefully remove the pork from the slow cooker—it will be so tender that it will start to fall apart as you lift it out of the liquid. Place in a large bowl. Reserve 1 cup of cooking liquid and discard the remaining liquid and vegetables.
7. Use a hand or stand mixer to shred pork. Toss with enough of the reserved liquid to keep it moist; you may not need the entire cup.
8. Gently mix the pork with sauce of choice or portion into freezer bags for storage up to 3 months.
9. The pork can be slow cooked up to 2 days before you plan to serve it. To reheat, toss with the sauce and place in a casserole dish. Cover with foil and heat in a 300 degree F oven for 15-20 minutes, stirring occasionally.