



Game Day Appetizers

Ingredients:

Salted Potatoes:

3 baking potatoes
2 tablespoons of olive oil
Kosher salt
1 tablespoon of shredded Cheddar
1 tablespoon of sour cream
1 tablespoon of bacon, cooked and chopped
3 to 4 broccoli florets

Vegetable Platter:

Prepared, assorted raw vegetables
1 cup softened cream cheese
1/2 cup shredded asiago cheese
4 tablespoon of fresh basil chiffonade
Kosher salt and fresh cracked pepper to taste
Tabasco to taste
Lea & Perrins to taste

Asian Wings:

12 assorted chicken wings
2 tablespoons of olive oil
Kosher salt and fresh cracked pepper to taste
1/4 cup honey
1/4 cup soy sauce
2 tablespoons of chili garlic sauce
2 teaspoons Sriracha sauce
2 ounces unsalted butter
Sliced green onions for garnish

Preparation:

Salted Potatoes:

1. In a large bowl rub down the potatoes with olive oil and salt and bake at 375°F for 60 minutes.



Vegetable Platter:

1. All vegetables chosen are at the buyer's discretion.
2. In a large bowl, mix together cheeses, herbs and seasonings and set aside.

Asian Wings:

1. On a sheet pan lined with parchment paper, season the wings with salt, pepper and olive oil.
2. Bake on 375°F for 35 minutes.
3. In a small pot on low heat, mix together honey, sauces and butter and set aside.

To Serve:

1. Serve the potatoes with cheddar cheese, sour cream, bacon and broccoli.
2. Serve the vegetables with the Asiago basil dip.
3. Serve the wings tossed in the sauce and garnished with sliced green onions.