

# *Super Bowl*

## *Cooking Directions*

### *Hot Hors d'oeuvres*

*Preheat oven to 350 degrees. Serve immediately after heating.*

#### *Buffalo Chicken Wings*

*Transfer to a lightly greased cookie sheet and bake for 10-15 minutes.*

#### *Sirloin Meatballs*

*Transfer to a microwavable bowl and heat until hot, stirring occasionally.*

#### *Buffalo Chicken Dip*

*Bake at 425 degrees for 8-10 minutes or until hot.*

#### *Southwestern Bean Dip*

*Bake at 425 degrees for 10-12 minutes or until hot.*

#### *Everything Cocktail Franks*

*Transfer to a lightly greased cookie sheet and bake for 5-8 minutes or until golden brown. These will brown more evenly if they are turned over halfway through the baking time.*

#### *Chicken Sate Skewers with Thai Peanut Sauce*

*Transfer skewers to a lightly greased cookie sheet and bake for 10-12 minutes or until hot.*

#### *Organic Chicken & Zucchini Poppers*

*Transfer to a lightly greased cookie sheet and bake for 5-8 minutes or until hot.*

#### *Jalapeno Poppers*

*Transfer to a lightly greased cookie sheet and bake for 10-12 minutes.*

#### *Yukon Gold Potato Skins*

*Transfer potato skins to a lightly greased cookie sheet and bake for 10-12 minutes or until hot.*

#### *Parmesan Garlic Bread*

*Bake 15-18 minutes or until hot.*

## *Entrée's & Side Dishes*

### *Cedar Plank Salmon*

*Serve at room temperature or heat in a 350 degree oven for 10-15 minutes or until slightly warm*

### *Buttermilk Fried Chicken Basket*

*Remove from refrigeration 1 hour before serving. Serve at room temperature.*

### *Santa Fe Beef Chili*

*Transfer to a microwavable bowl and heat until hot, stirring occasionally.*

### *Maryland Crab Cakes*

*Heat uncovered for approximately 15 minutes or until hot.*

### *Pulled Pork Sliders*

*Transfer for a cookie sheet and cover with tinfoil then bake 8-10 minutes or until hot.*

### *Eggplant Lasagna*

*Cover and heat for 45 minutes or until hot.*

## *Desserts*

*Our cakes are best if left to stand at room temperature for at least three hours. Fruit tarts and whipped cream cakes should be kept refrigerated.*