**January 2023**

**SuperBowl Tailgate Treats**

**Applesauce Cake with Praline Glaze**

**Ingredients:**

 **Cake:**

* ¾ cup raisins
* 1 2/3 cups all-purpose flour
* 1 tsp baking powder
* ½ tsp baking soda
* ½ tsp salt
* ¾ tsp cinnamon
* ¼ tsp nutmeg
* ¼ tsp allspice
* ¼ tsp ground cloves
* ½ cup unsalted butter, softened
* ½ cup sugar
* ½ cup packed pight brown sugar
* 1 large egg, plus 1 egg yolk, at room temp.
* 1 tsp vanilla extract
* 1 cup smooth applesauce, at room temp
* ½ cup finely chopped pecans

**Glaze:**

* + ½ cup heavy cream or whipping cream
	+ 1/3 cup packed light brown sugar
	+ 2 Tbl unsalted butter
	+ 1/3 cup finely chopped pecans
	+ Pinch of salt
	+ ¼ tsp vanilla extract

**Directions:**

Butter a 9-inch springform pan. Set aside or line a baking pan for cupcakes.

Preheat oven to 350 degrees

**For Cake:** Put the raisins into a small bowl and add hot water to cover. Set aside.

Sift the flour, baking powder, baking soda, salt, and all of the spices into a medium bowl. Set aside.

Using an electric mixer on medium-high, cream the butter, gradually beating in the sugars. Add the egg and yolk and beat for 1 minute more. Add the vanilla and beat to blend. With the mixer on low or with a wooden spoon, blend about 1/3 of the flour mixture into the creamed ingredients. Add half of the applesauce, mixing until smooth. Repeat, ending with the remaining flour mixture. Drain the raisins and fold them and the pecans into the batter. Turn the batter into the prepared pan and smooth the top with a spoon. Bake on the center rack for about 40 minutes, until the top of the cake is a rich golden brown and a tester inserted in the cake comes out clean. Cool before adding the glaze.

**For Glaze:** Combine the cream, brown sugar, butter, pecans and salt in small saucepan. Bring to a boil over medium-high heat, stirring often. Lower the heat slightly and boil, stirring, for l minute more. Remove from the heat, stir in the vanilla, and set aside to cool for 15 -20 minutes. When the time has passed, spoon the glaze over the cake. Cool for at least 30 minutes more.

**Bacon Crescent Bites**

**Ingredients:**

* 1 lb. bacon, cooked crisp & crumbled
* 1 (8 oz.) package cream cheese, softened
* 1/2 c. grated or shredded Parmesan cheese
* 1/3 c. sliced green onions (about 4 onions)
* 2 T. milk
* 2 packages [crescent rolls](http://amzn.to/2CZ06PK) or crescent dough (1 piece)
* Dash ground black pepper

**Directions:**

* Place cream cheese, crumbled bacon, Parmesan, green onions, milk, and pepper in a mixing bowl. Stir together until well combined.
* Unroll one package of crescent rolls and place on a [baking sheet](https://www.amazon.com/gp/search/ref%3Das_li_qf_sp_sr_il_tl?ie=UTF8&tag=thekitismypla-20&keywords=baking%20sheet&index=aps&camp=1789&creative=9325&linkCode=xm2&linkId=13cd0a197a14b42641b64a13e185c214). With your fingers, gently press the seams together to seal them. Spread the bacon mixture evenly over the crescent roll dough, leaving about a 1/2-inch border along the edges.
* Unroll the remaining package of crescent rolls and place on top of the bacon mixture. Press the edges together to seal. Gently press the seams together.
* Bake at 375℉ for about 18-20 minutes, or until crescent roll dough is golden brown.
* Cut into small squares and serve. (A [pizza cutter](http://amzn.to/2FQsuqo) makes really quick and easy work of the cutting.)

**Chocolate Marshmallow Peanut Butter Squares**

**Ingredients:**

* 1 can (14 ounces) sweetened condensed milk
* 1 package (11 ounces) peanut butter and milk chocolate chips
* 1/2 cup milk chocolate chips
* 1/2 cup creamy peanut butter
* 1 teaspoon vanilla extract
* 1-1/2 cups miniature marshmallows
* 1 cup broken miniature pretzels
* 1 cup Rice Krispies

**Directions**

* Place first 5 ingredients in a large heavy saucepan; cook and stir over low heat until smooth and blended, about 5 minutes (mixture will be very thick). Remove from heat; stir in remaining ingredients. Spread into a greased 13x9-in. pan.
* Refrigerate, covered, until firm, about 4 hours. Cut into squares. Store in an airtight container in the refrigerator.

**Cheddar Bay Sausage Balls**

**Ingredients:**

* 1 (11.36-oz) package Red Lobster Cheddar Bay Biscuit mix
* 1 (8-oz) package cream cheese softened
* 1¼ cups shredded cheddar cheese
* 1 lb sausage uncooked

### Instructions:

* Preheat oven to 400ºF.
* In the bowl of an electric stand mixer fitted with a dough hook, combine biscuit mix and seasoning packet, sausage, cream cheese, and cheddar cheese. Mix until everything is incorporated into the sausage. Add a little milk if too dry.
* Shape into 1-inch balls. Place on a parchment-lined baking sheet. (Can freeze at this point)
* Bake for 15-20 minutes, until golden brown.

### Notes:

* If you don’t have a stand mixer, you can mix together the ingredients by hand.
* Do NOT cook the sausage. You are using the sausage raw.
* You make the sausage mixture and shape it into balls ahead of time and refrigerate overnight.
* You can make the sausage balls ahead of time and freeze unbaked for later. I always have a bag in the freezer for a quick snack. You can bake them frozen. Just add a couple of minutes to the cooking time so they can thaw in the oven.

**Ham BBQ**

**Ingredients:**

* 2lb chipped ham
* 1 cup ketchup
* ½ cup vinegar (apple cider preferred)
* ½ cup sweet relish
* ½ cup brown sugar

**Directions**:

* In a large saucepan, simmer all but the ham for 15 minutes. Add ham and serve on the bun of your choice.

**Spinach Artichoke Bean Dip – adapted from Rainbow Plant Life**

**Ingredients**

* 1 1/3 cups (185g) raw cashews
* 1 can cannellini beans (drained and rinsed)
* 2 cups (480 mL) water
* ⅓ cup (28g) nutritional yeast
* 2 teaspoons lemon zest + 1 tablespoon freshly squeezed lemon juice
* 1 teaspoon salt
* Freshly cracked black pepper to taste
* ¼ cup (30g) tapioca starch
* 1 tablespoon oil of choice
* 1 tablespoon vegan butter (or more olive oil)
* 2 small onions, diced
* 6 garlic cloves, minced
* ½ teaspoon red pepper flakes (optional, for a subtle kick)
* 2 (14-ounce/400g) cans of artichokes, drained, rinsed, and quartered
* 8 to 10 ounces (230 to 285g) of baby spinach (or frozen spinach, thawed and excess water squeezed out)

**Instructions**

* Cover cashews with boiling water for 10 minutes (or longer) while you prep everything else. (optional: soak cashews overnight in water to make them extra soft and smooth)
* Preheat the oven to 375ºF/190ºC.
* Make the cashew cream. Drain and rinse the cashews. Add to a high-powered blender with the beans, water, nutritional yeast, lemon zest and juice, kosher salt, and black pepper to taste. Blend on high speed for a few minutes until thoroughly blended and all cashew bits have been pulverized. Taste, adding more salt or nutritional yeast as desired. Now add the tapioca starch and blend again (it may taste chalky but it will cook off).
* In a large pan, heat the olive oil and butter over medium heat. Once warmed, add the shallots/onions and garlic and cook until golden and aromatic but not browned, 2 to 3 minutes. Add the artichokes and, if using, red pepper flakes, and cook for 2 to 3 minutes. Add a few handfuls of spinach, cook until wilted, and repeat with the rest of the spinach, until most of the liquid has evaporated.
* Pour in the cashew cream mixture, stirring constantly, for a minute. Cook for another 3 to 4 minutes, stirring occasionally, until no longer runny and the mixture is thickened and creamy. Turn off the heat. Taste and, if needed, season with salt and pepper
* Bake the dip in the oven at 375 F for 15 minutes

**Tailgate “Poor-Boys”**

**Ingredients:**

* + 12 buns (slider or regular)
	+ 1 lb kielbasa thinly sliced
	+ 4 oz pepperoni thinly sliced
	+ 2 Tbl oil
	+ 1 large onion
	+ 3 peppers – various colors
	+ 4 oz mild salsa
	+ ¼ cup ketchup
	+ ¼ water
	+ 2 Tbl soy sauce

**Directions:**

* Lightly saute the veggie in the oil in a skillet, do not brown
* Add the sliced meats
* Add the salsa, ketchup, water, and soy sauce.
* Put in a crockpot and cook on high for 2 hours, lower to keep warm.
* Serve on buns, coleslaw as a side is nice!

**Touchdown Taco Dip**

### **Ingredients**

* 8 oz cream cheese softened
* 1 cup sour cream
* ¾ c mayonnaise
* 3 tbsp taco seasoning (1 store bought packet)
* 1 lb ground beef
* 8oz can tomato sauce
* 4 cups shredded lettuce
* 2 tomatoes diced
* 1 onion diced
* 2 cups Mexican blend or cheddar or taco blend cheese shredded
* 1medium green pepper diced
* Tortilla chips

### **Instructions:**

* Combine the cream cheese, sour cream, mayo until smooth and remaining taco seasoning and mix until combined. Spread on a pizza pan or serving dish. Refrigerate for an hour.
* Cook the ground beef in a skillet over medium heat. Once browned, drain the meat, add the taco seasoning and tomato sauce, cook and stir for 5 minutes. Cool completely.
* Spread meat mixture over the cream cheese layer and refrigerate.
* Just before serving layer or sprinkle with shredded lettuce, cheese, tomatoes, green peppers, onions on top of the mixture.
* Serve with tortilla chips.

**Snickerdoodle Blondie Bars:**

**Ingredients:**

* 1 cup butter, softened
* 2 cups packed brown sugar
* 3 teaspoons vanilla extract
* 2 large eggs, room temperature
* 2-2/3 cups all-purpose flour
* 2 teaspoons baking powder
* 1 teaspoon ground cinnamon
* 1/4 teaspoon ground nutmeg
* 1/2 teaspoon salt

**TOPPING:**

* 1-1/2 teaspoons sugar
* 1/2 teaspoon ground cinnamon
* **Directions**
* 1. Preheat oven to 350°. Cream butter and brown sugar until light and fluffy, 5-7 minutes. Beat in the vanilla. Beat in the eggs, 1 at a time, beating well after each addition. In another bowl, whisk together flour, baking powder, spices and salt; gradually beat into creamed mixture. Spread into a greased 9-in. square baking pan.
* 2. Mix topping ingredients; sprinkle over top. Bake until set and golden brown, 35-40 minutes. Cool completely in pan on a wire rack. Cut into bars.