

PARTY RECIPES



OVERVIEW:

This array of recipes will add an abundance of flavor to your game day or award show party.

Print and cut out the cards to have a full set of recipes that are perfect for any gathering.

WHAT'S INCLUDED:

- **Recipe Cards**
Eight delicious recipes to help bring your party to life.

HEALTHY SNACKS

everything bagel HUMMUS DIP

SERVES 6–8



ingredients

FOR THE HUMMUS

3¼ c. (2 cans) garbanzo beans, drained and rinsed
2 tbsp. tahini paste
½ lemon, juiced
2 garlic cloves, peeled and minced
¼ c. olive oil
¼ c. vegetable broth
½ tsp. salt

FOR THE EVERYTHING BAGEL SEASONINGS

1 tbsp. poppy seeds
1 tbsp. sesame seeds
1 tbsp. black sesame seeds
1 tbsp. dried minced garlic
1 tbsp. diced minced onion
1 tsp. flaky salt
2 tbsp. extra-virgin olive oil

instructions

1. Combine hummus ingredients in a food processor, and blend until smooth. Keep refrigerated until ready to serve.
 2. In a medium bowl, stir together everything bagel seasonings until combined.
 3. Spoon hummus into a bowl, drizzle with the olive oil, and sprinkle with seasonings before serving.
- Tip:** Serve this dip with bagel chips, pita chips, or fresh vegetables—it's good.

bloody mary BITES

SERVES 10–12



ingredients

Vodka, to inject
Chili powder
1 pt. cherry tomatoes
1 large rib celery, cubed
5 slices of bacon
1 (12-oz) jar peperoncini

instructions

1. Using a syringe, carefully inject a small amount of chili-infused vodka into a cherry tomato through its stem base.
2. Top the tomato with a small sprig of celery, and skewer through a toothpick, followed by a cube of celery, a piece of bacon, and a slice of peperoncini.
3. Repeat steps 1 and 2 until all of the ingredients have been used.
4. Refrigerate until ready to serve.

KEY

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SOMETHING SWEET

COCOA MINI MUNCHIES

SERVES 12–14



ingredients

½ c. walnuts
½ c. almonds
3 tbsp. cocoa powder
⅛ tsp. salt
½ c. pitted dates, packed
1 tbsp. pure maple syrup
1 tbsp. almond milk
⅛ tsp. peppermint extract
¼ tsp. salt
Powdered sugar, for garnish

instructions

1. Pulse the walnuts and the almonds in a food processor until they reach a fine crumb. Add in the cocoa powder and salt, and blend for a few extra seconds.
2. Add in the dates, maple syrup, almond milk, and peppermint extract. Blend until they're combined and a sticky ball of dough forms.
3. Wet your hands, and mold the mixture into small balls. Roll the balls in cocoa powder, and sprinkle with powdered sugar.
4. Refrigerate in an airtight container.

limoncello PANNA COTTA

SERVES 6–8



ingredients

1 tbsp. powdered unflavored gelatin
2 tbsp. cold water
2 c. heavy cream
⅓ c. granulated sugar
⅓ c. limoncello
Fresh berries, garnish
Lemon peel, garnish
Mint sprigs, garnish

instructions

1. In a small bowl, sprinkle gelatin powder over cold water to bloom. Set aside. In a medium pot over medium heat, whisk together heavy cream, sugar, and limoncello.
2. Bring to a gentle simmer for 5 minutes, whisking frequently, until sugar has dissolved. Whisk in gelatin until dissolved, and pour into cups or molds.
3. Refrigerate for a minimum of 6 hours or until chilled and firm. Garnish with berries, lemon peel, and mint before serving.
4. Refrigerate in an airtight container.

KEY

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THE CLASSICS

deep-dish pizza ONION RINGS

SERVES 4



ingredients

Oil, for frying
1 c. flour, plus ½ c. reserved
1 c. deep-dish-pizza-flavored-potato chips, crushed
½ tsp. salt
1½ c. lager-style beer
¼ c. buttermilk
3 yellow onions, peeled and sliced thick

instructions

1. Preheat oil in a deep fryer or large Dutch oven to 350°F.
2. In a large bowl, whisk together flour, crushed chips, and salt until combined. Whisk in beer and buttermilk until smooth and slightly thick.
3. Coat sliced onions in flour, and dip in batter. Gently drop into hot oil, and fry for 2–3 minutes or until crispy and golden brown. Let drain on a wire rack or paper towel before serving.

spicy wings WITH AVOCADO DIP

SERVES 3–4



ingredients

FOR THE WINGS

1 c. barbecue sauce
¼ c. coconut oil
¼ c. chipotles in adobo
¼ tsp. cayenne pepper
¼ tsp. salt
12 chicken wings, defrosted or unfrozen

FOR THE DIP

1 avocado
¼ c. milk of your choice
½ c. cilantro, finely chopped, plus more for garnish
Lime juice

instructions

1. In a blender, puree the barbecue sauce, coconut oil, chipotles in adobo, cayenne, and salt, until smooth.
2. Place wings in a large bowl, and pour half of the sauce over them, turning the wings until thoroughly coated. Cover the bowl with plastic wrap, and refrigerate for 8–24 hours.
3. Preheat oven to 450°F. Place a wire rack on top of a baking sheet, and arrange the wings about 1 inch apart.
4. Bake for 25–35 minutes, until the skin appears crispy. While the wings are baking, prepare the avocado dip by placing all the ingredients in a blender and pulsing until well combined.
5. When the wings are done, remove from the oven, and baste with the remaining sauce. Garnish with cilantro, if desired, and serve with the avocado dip.

KEY

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FANCY FOODS

moroccan-spiced POPOVERS

MAKES 12



ingredients

1½ tbsp. butter, melted
1½ c. flour
1 tsp. salt
2½ tsp. ras el hanout
3 eggs, room temperature
1½ c. milk, room temperature
2 tbsp. butter, softened
Honey, for topping

instructions

1. Preheat oven to 425°F.
2. In a large bowl, whisk together the melted butter, flour, salt, ras el hanout, eggs, and milk until smooth and blended.
3. Grease a large muffin pan with softened butter. Place greased pan in the oven for 2–3 minutes.
4. Carefully remove hot pan, and fill pan with batter, filling only halfway full. Bake for 30 minutes.

thai chili TEMPURA VEGETABLES

SERVES 4



ingredients

FOR THE SAUCE

¼ c. soy sauce
⅛ c. rice vinegar
1 tbsp. ginger, peeled and minced
2 tbsp. scallions
2 garlic cloves, peeled and minced
2 tsp. sugar
1 tsp. sesame oil

FOR THE BATTER

Oil, for frying
½ c. cornstarch
½ c. all-purpose flour

1 c. thai chili-flavored potato chips, crushed
2 eggs

¼ c. vodka
¾ c. club soda

THE VEGETABLES:

3 red, yellow, and orange bell peppers or 2 cups mini bell peppers
1 carrot, peeled and sliced
1 c. snap peas
1 head baby bok choy, leaves removed
6 radishes, halved
6 scallions, trimmed

instructions

1. In a medium bowl, whisk together the dipping sauce ingredients. Cover, and refrigerate until ready to serve.
2. Preheat oil in a fryer or Dutch oven to 350°F. In a medium bowl, whisk together tempura batter ingredients until smooth.
3. Coat vegetables in batter, and gently drop into the fryer in batches. Cook for 1–2 minutes or until coating is crisp. Let drain on paper towels or wire rack.
4. Serve warm with dipping sauce.

Tip: Pick any of your favorite vegetables to dip or fry.

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