



Game Day Favorites

Our 30 Best Munchies for Your Crowd

"OOH IT'S SO GOOD!!"[®]



Sponsored By
Idaho Potato Commission

A Free eCookbook from the Mr. Food Test Kitchen



Game Day Recipes: 30 Best Munchies for a Crowd

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The logo for Mr. Food Test Kitchen, featuring the text "Mr. Food" in a large, white, serif font with a registered trademark symbol, and "TEST KITCHEN" in a smaller, white, sans-serif font below it, all contained within a dark blue oval.



Dear Friend,

We think we may have scored a touchdown with this one! We've teamed up with our friends over at the Idaho Potato Commission to bring you 30 tasty munchies for the big game. Here's how we've broken down this recipe playbook: we get off to a running start with over a dozen finger foods, followed by a reverse switch down the pizza aisle with a hand-off to the dips and spreads before the sweet tooth end zone.

We're gaining 15 yards on our first play: Finger Foods. With so many options, you'll have to consult with your recipe coordinator to figure out which recipe to tackle first. From a bar classic like **Buffalo Potato Wedges** (page 3) to the appropriately messy **Pulled Brisket Sliders** (page 5), these dishes will fit right in. Don't forget to include the **Beer Soaked Buffalo Wings** (page 15) to complete your game day spread.

You've got the pizza delivery guys on second string, but don't worry – you won't need to call them in with homemade pizza recipes like **Potato Crusted Pizza** (page 16) and **Touchdown Buffalo Chicken Pizza** (page 19). Fresh from the oven, these recipes are sure to score you an extra point.

There's nothing like a reliable play for some chips 'n' dip that'll satisfy the crowd on game day. Get rid of those store-bought jars because it's time to pull out something new from the ol' playbook. Whether you go for the **Hot Pizza Dip** (page 22) or the **Cheddar Cheese Football Spread** (page 25), you're ready to take on even the hungriest crowd.

We're pulling out that secret play to really get the crowd going: our sweet desserts. Whether you prefer something a little salty and sweet with our recipe for **Potato Chip Cookies** (page 26) or you're looking for a last-minute play like our **Microwave Peanut Toffee** (page 30), there's no way you can lose with this playbook full of recipes made with that...

"OOH IT'S SO GOOD!!®"

Mr. Food Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 30 favorite munchies for a tasty addition to the big game. Remember, the *Game Day Recipes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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FAMOUS IDAHO POTATO TOUR



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Half-Time Skins

Everyone loves Potato Skins! They're the perfect finger food, especially for game-day gatherings. Score big points with these easy Half-Time Skins that will make you a hero!

Ingredients

6 small Idaho Russet potatoes
1/2 cup vegetable or olive oil
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon paprika or Cajun seasoning

Makes: 1 dozen

Cooking Time: 1 hr



Directions

1. Preheat oven to 375 degrees F. Coat a baking pan with cooking spray. Brush each potato lightly with oil and place in pan.
2. Bake about 45 minutes. Cut potatoes in half and scoop out centers, leaving 1/4 inch of potato attached to the skin. Save the scooped out part for another use.
3. In a small bowl, combine salt, pepper, and paprika.
4. Light brush inside of hollowed out potatoes with oil and sprinkle with seasoning mix.
5. Bake 15 minutes, or until golden brown.



Serving Suggestion: Serve these up with sour cream, scallions, salsa, guacamole, shredded Jack or Cheddar cheese, chili, and crumbled bacon and let everyone make their own creation.

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Wildly Wicked Raspberry Wings

Your taste buds will take flight from the tangy excitement of our Wildly Wicked Raspberry Wings. These finger-licking, lip-smacking-good chicken wings with our special raspberry glaze are wickedly awesome.

Ingredients

Serves: 4

Chilling Time: 1 hr Cooking Time: 55 min

1/3 cup soy sauce
1 tablespoon chopped fresh garlic
1/2 teaspoon black pepper
1 (5-pound) bag split chicken wings and drumettes, thawed if frozen
1/2 cup seedless raspberry jam
1/4 cup sweet chili sauce



Directions

1. In a large resealable plastic bag, combine soy sauce, garlic, and pepper. Add chicken wings, seal, and shake to coat well. Marinate in the refrigerator 1 hour.
2. Preheat oven to 400 degrees F. Line 2 large rimmed baking sheets with aluminum foil and coat with cooking spray. Remove wings from marinade; discard excess marinade. Spread wings in a single layer on baking sheets.
3. Bake 55 to 60 minutes, or until no pink remains.
4. In a medium bowl, combine raspberry jam and chili sauce; mix well. Transfer wings to a large bowl and pour glaze over them. Toss wings to coat completely, then serve immediately.



Test Kitchen Tip: Wanna make this a bit spicier, no problem. Add a few shakes of crushed Italian pepper to the sauce.

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Buffalo Potato Wedges

Our Buffalo chicken wing-inspired Buffalo Potato Wedges are made with hand-cut Idaho baking potatoes flavored with zesty ingredients. They're a lighter option to wings 'cause they have the same tasty flavor and are perfect for party nibbling.

Ingredients

1/4 cup olive oil
1 teaspoon salt
6 large Idaho baking potatoes, washed and cut into lengthwise wedges
1/2 cup wing sauce
1/2 cup blue cheese dressing
2 celery stalks, chopped

Serves: 6

Cooking Time: 50 min



Directions

1. Preheat oven to 425 degrees F.
2. In a large bowl, combine oil, salt, and potatoes; toss until evenly coated. Arrange on two rimmed baking sheets and bake 30 minutes. Turn potatoes and continue cooking another 20 to 25 minutes, or until golden and crispy.
3. Place potatoes in a large bowl, add wing sauce, and toss until evenly coated. Place potatoes on large platter and top with blue cheese dressing and celery. Serve immediately.



Test Kitchen Tip: Our Test Kitchen doesn't recommend refrigerating potatoes. The low temperature in refrigerators makes the starch in potatoes convert to sugar, which then causes them to darken prematurely when frying.

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Slow Cooker Sweet and Sour Meatballs

Aren't slow cooker recipes the best? For this crowd-pleasing appetizer, all you do is mix together flavorings with prepared frozen meatballs, turn on the slow cooker, and let it go. And when you use a slow cooker liner, there isn't even any cleanup!

Ingredients

- 1 (9- to 10-ounce) jar sweet and sour sauce
- 1/4 cup light brown sugar
- 3 tablespoons soy sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 2-1/2 pounds frozen meatballs
- 1 red bell pepper, chopped
- 1 (20-ounce) can pineapple chunks, drained

Serves: 12

Cooking Time: 7 hr



Directions

1. Place all ingredients in slow cooker; stir gently then cover with lid. Cook on low setting for 7 to 8 hours, or on high setting for 4 to 5 hours, until done.
2. Carefully remove lid to allow steam to escape.



Serving Suggestion: Make this look fancy -schmancy by serving these in a hollowed-out pineapple boat. It looks so good, maybe you should make a double batch!

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Pulled Brisket Sliders

We've given traditional sliders a change of pace makeover by substituting fork tender beef brisket for the usual mini burgers. Our flavorful oniony Pulled Brisket Sliders may be small in size but they're big on taste.

Ingredients

- 1 (4-pound) fresh beef brisket
- 2 (10-1/2-ounce) cans onion soup
- 2 large onions, thinly sliced
- 12 slider rolls

Makes: 12 sliders **Cooking Time:** 3 hr 30 min



Directions

1. Preheat oven to 350 degrees F. Coat a large roasting pan with cooking spray.
2. Place brisket in pan, then pour onion soup over brisket. Top with onions.
3. Cover tightly with aluminum foil and bake 3-1/2 to 4 hours, or until meat is fork-tender.
4. Place brisket on a cutting board and shred with 2 forks. Return to pan; mix well. Serve on slider rolls.



Serving Suggestion: Make sure you have some crispy coleslaw on hand to give these the crunch that makes them extra special.

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Potato Lollipops

These party-pleasing potato lollipop appetizers will be the hit of your next gathering. They're easy to prepare, easy to pass around, and eye-catching as can be!

Ingredients

24 wooden craft or lollipop sticks
1/2 cup olive oil
1 teaspoon garlic powder
1/2 teaspoon paprika
1 teaspoon salt
1/2 teaspoon black pepper
6 Idaho Russet potatoes, washed, not peeled

Yields: 24 pieces

Cooking Time: 25 min



Directions

1. Preheat oven to 450 degrees F. Soak the wooden craft sticks in water 20 minutes, to prevent burning.
2. In a small bowl, combine olive oil, garlic powder, paprika, salt, and pepper; mix well and set aside.
3. Cut ends off potatoes then cut each potato into 1/2-inch-thick slices (about 24 slices). Carefully slide craft sticks into each potato slice along the edge. Dip "lollipops" into the oil mixture. Using a pastry brush, make sure each potato slice is evenly coated on both sides. Place on rimmed baking sheets.
4. Bake 25 to 30 minutes, or until potatoes are fork-tender and golden, turning once halfway through cooking time.



Serving Suggestion: Serve with your favorite topping such as spicy mustard, pesto sauce, sour cream and chives, or chunky salsa.

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Loaded Jalapeno Poppers

Need something tasty to tide your hungry gang over before dinner's served? Well, who could resist popping our Loaded Jalapeno Poppers in their mouth! They're a little bit hot, a little bit smoky, a little bit creamy, and a whole lot of tasty!

Ingredients

1 (8-ounce) package cream cheese, softened
1 cup shredded sharp Cheddar cheese
3 tablespoons bacon bits
12 fresh jalapeno peppers, split in half lengthwise, cutting through stems, seeds removed
1/3 cup all-purpose flour
2 eggs, lightly beaten
1/2 cup bread crumbs
Vegetable oil for frying

Makes: 2 dozen

Cooking Time: 20 min



Directions

1. In a medium bowl, combine cream cheese, Cheddar cheese, and bacon bits. Firmly press a heaping teaspoonful of cheese mixture into each pepper half. Cover and chill 1 hour.
2. Place flour, eggs, and bread crumbs in 3 separate shallow dishes. Dip stuffed pepper halves into flour, then eggs, then bread crumbs, coating thoroughly with each.
3. Fill a large saucepan or soup pot with 2 inches of oil and heat over medium-high heat until hot but not smoking. Carefully fry a few peppers at a time, 1 to 3 minutes, or until golden. Drain on paper towels and serve immediately.



Test Kitchen Tip: These are even better made ahead and reheated in the oven at 300 degrees for about 20 to 25 minutes, or until heated through.

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Sticky Finger Wings

What do football season, after-school snacks, and birthday celebrations have in common? They're all perfect times for enjoying Sticky Finger Wings!

Ingredients

Makes: 50-55 split pieces

Cooking Time: 1 hr

5 pounds split chicken wings or drumettes, thawed if frozen

2 (from a 2-ounce box) envelopes onion soup mix

1 cup molasses

1/2 cup soy sauce

1/2 cup salsa

3 teaspoons hot pepper sauce

1/2 cup lemon juice

1 teaspoon garlic powder



Directions

1. Preheat oven to 425 degrees F. Line a 10- x 15-inch rimmed baking sheet with aluminum foil.
2. Bake wings 30 minutes; drain any excess liquid.
3. In a large bowl, combine remaining ingredients, mixing well. Add wings and toss until well coated.
4. Transfer wings to prepared baking sheet and bake an additional 30 minutes, until sauce begins to caramelize and wings turn crispy.



Test Kitchen Tip: If you're a lover of really spicy wings, then another splash or two of hot pepper sauce will give these an extra zing. If you want to start with whole wings and split them yourself before cooking, split them at each joint and discard the tips. This makes them so much easier to eat.

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Idaho Potato Spinach Balls

Potato balls make for a tasty start to any meal, and these are kicked up a notch thanks to nutrient-rich spinach and spicy pepper Jack cheese. This one's a sure crowd-pleaser, for the holidays and beyond!

Ingredients

Makes: 24

Chilling Time: 20 min

Cooking Time: 12 min

4 Idaho Russet potatoes, peeled, boiled, and mashed

1 (10-ounce) package frozen chopped spinach, thawed and well drained

2 eggs

1/4 teaspoon nutmeg

1/4 teaspoon cayenne pepper

1 cup grated pepper Jack cheese

1/2 cup all-purpose flour, divided

Salt and pepper to taste



Directions

1. In a medium bowl, combine potatoes, spinach and eggs. Beat with mixer until well blended. Season with nutmeg and cayenne pepper. Add cheese and 4 tablespoons of flour. Stir until flour is well blended.
2. Spread remaining flour on a glass plate and season with salt and pepper. Form potato mixture into 1-inch balls. Drop potato balls onto flour-covered plate. Roll balls in flour to coat and place on a baking sheet that's been coated with cooking spray.
3. Chill in refrigerator for 20 minutes before baking. Preheat oven to 450 degrees F. Remove potato balls from refrigerator; spray lightly with cooking spray.
4. Bake 12 to 14 minutes or until golden brown and firm to the touch. Serve with ranch dressing for dipping and a squeeze of fresh lemon.



Did You Know? Did you know that Idaho potatoes are an excellent source of vitamin C, with one potato providing 45 percent (27 mg) of your daily recommendation?

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Pepperoni Pie Squares

This classic Mr. Food recipe is one of our most popular! Bake up this hearty twist on pepperoni pizza and you'll see why!

Ingredients

1-1/2 cups all-purpose flour
2 cups milk
2 eggs, lightly beaten
1 pound Muenster cheese, cubed
1 (8-ounce) package sliced pepperoni, chopped
1 teaspoon dried Italian seasoning

Serves: 8

Cooking Time: 25 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine all ingredients; mix well then pour into baking dish.
3. Bake 25 to 30 minutes, or until top is golden; cool slightly then cut into squares. Serve immediately.



Serving Suggestion: We thought that serving these with some warmed spaghetti sauce really made them stand out from the crowd.

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BBQ Deviled Eggs

We came up with a tasty twist on an old favorite. Our easy BBQ Deviled Eggs are great as a snack, yet elegant enough to serve as an hors d'oeuvre at a holiday gathering.

Ingredients

6 hard-boiled eggs, peeled and cut in half lengthwise
3 tablespoons barbecue sauce
1 tablespoon mayonnaise
1 to 2 tablespoons French-fried onions, chopped
1 scallion, thinly sliced

Serves: 6

Preparation Time: 10 min



Directions

1. In a small bowl, combine egg yolks, barbecue sauce and mayonnaise; mix well.
2. Fill egg white halves with yolk mixture and place on a platter. Sprinkle each egg with French-fried onions and scallions to garnish.
3. Cover with plastic wrap and refrigerate until ready to serve.



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Potato Puffs

Win over party guests or even your family with these homemade, melt-in-your-mouth Potato Puffs. The warm, golden crust contrasts with the creamy potato filling to ensure that you'll never want store-bought again!

Ingredients

Makes: 24 large or 72 small puffs

Preparation Time: 20 min

Cooking Time: 1 hr 5 min

3 pounds Idaho Russet potatoes, peeled and quartered

1 large onion, chopped

3 tablespoons olive oil

1 cup cracker crumbs

2 teaspoons salt

1/2 teaspoon black pepper

2 egg yolks, beaten



Directions

1. Preheat oven to 400 degrees F. Coat a baking sheet with cooking spray.
2. Place potatoes in a soup pot and add just enough water to cover them. Bring to a boil over high heat then reduce heat to medium and cook 12 to 15 minutes, or until fork-tender. Drain off water, mash the potatoes, and allow to cool.
3. In a small saucepan, saute onion in olive oil over medium heat until tender. Add sauteed onion, the cracker crumbs, salt, and pepper to mashed potatoes; mash mixture.
4. With your hands, roll mixture into balls and place potato balls on prepared baking sheet. Brush with egg yolk and bake 40 to 45 minutes, or until golden and crusty.



Test Kitchen Tip: Never use a knife for opening a baked potato; it flattens the surface and alters the normal fluffy texture of a baked spud. Instead, pierce the potato with a fork, once lengthwise and once crosswise. Press the potato at both ends and it will “blossom”.

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Ham 'n' Turkey Rollups

This deli favorite is a treat for kids and adults alike! This easy kid-friendly lunch recipe makes a great substitute for those tired of the regular, ol' PB & J. Not only are these great for lunches, but you can even serve 'em up on a platter to serve the gang during the big game.

Ingredients

1 (8-ounce) container garlic-and-herb whipped cream cheese spread
1/2 cup chopped bottled roasted red bell peppers
6 (8-inch) flour tortillas
3 cups firmly packed baby spinach leaves
12 ounces sliced lean deli ham
12 ounces sliced deli turkey breast

Serves: 6

Preparation Time: 10 min



Directions

1. Stir together cream cheese and peppers in a small bowl until smooth.
2. Spread about 1/4 cup cream cheese mixture evenly over 6 tortillas. Place 1/2 cup spinach on each tortilla. Top evenly with ham and turkey slices. Roll up jelly-roll fashion, and cut in half. Secure each half with a wooden toothpick.



Test Kitchen Tip: With this recipe, we sneak some greens into the gang's rollups? Betcha they won't mind at all! For heartier appetites, these rollups will serve 6, or pair halves with a soup or salad and stretch 'em for 12 servings.

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Chicken and Slaw Wraps

Rotisserie chicken is so handy! Use it to make these Chicken and Slaw Wraps, and you'll have a hearty chicken sandwich ready for lunch, dinner or a nutritious snack in minutes.

Ingredients

2-1/2 cups chopped cooked rotisserie chicken
1-1/2 cups shredded coleslaw mix with carrots
1/3 cup ranch dressing
1/4 cup sweet pickle relish
8 deli-style white Cheddar cheese slices (about 3 ounces)
4 sun-dried tomato basil wraps

Serves: 4

Preparation Time: 15 min



Directions

1. In a large bowl, stir together first 4 ingredients.
2. Place 2 cheese slices in a single layer on 1 side of each wrap; top each evenly with about 3/4 cup chicken mixture. Roll up jellyroll-style; wrap in plastic wrap, twisting ends of wrap to seal. Chill up to 8 hours, if desired. Cut in half to serve.



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Beer Soaked Buffalo Wings

Baked buffalo wings can be just as delicious as fried. Try our Beer Soaked Buffalo Wings for something unique and a bit lighter than the usual.

Ingredients

2 (12-ounce) cans beer
1 (5-pound) package frozen chicken wings, thawed
2 teaspoons ground red pepper (see Tip)
1 teaspoon salt
3/4 cup cayenne pepper sauce (see Note)
1/4 cup (1/2 stick) butter, melted

Serves: 4

Cooking Time: 55 min



Directions

1. Set aside 1/3 cup beer. Pour remaining beer into a large shallow dish; add chicken wings, cover, and marinate at least 4 hours in refrigerator; drain wings.
2. Preheat oven to 425 degrees F. Line two large rimmed baking sheets with aluminum foil; coat foil with cooking spray.
3. Season wings with ground red pepper and salt, and place on prepared baking sheets. Bake 30 minutes. Turn wings over and cook 25 to 30 more minutes, or until crispy and no pink remains.
4. In a large bowl, combine cayenne pepper sauce, butter, and reserved 1/3 cup beer; mix well. Add chicken wings and toss until evenly coated. Serve immediately.



Test Kitchen Tip: Be sure to use cayenne pepper sauce instead of regular hot pepper sauce because that would make these REALLY spicy! And if you prefer less of a kick, use less ground red pepper.

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Potato Crusted Pizza

Score a tasty touch down at half-time with this awesome and novel Potato Crusted Pizza! You just may get more attention than the players on the field when you serve this one up!

Ingredients

1 teaspoon salt
1 teaspoon freshly cracked black pepper
4 tablespoons cornstarch
1-1/2 pounds Idaho Russet potatoes (about 4 medium), scrubbed
3 tablespoons olive oil, divided
1/4 cup beef or chicken broth
1/3 cup basil pesto
1 cup cooked, shredded chicken
1 red bell pepper, seeded and cut into rings
4 ounces crumbled reduced-fat feta cheese
1/4 cup grated Parmesan cheese
8 to 10 fresh basil leaves, torn into pieces

Serves: 6

Cooking Time: 30 min



Directions

1. Preheat oven to 400 degrees F. In a small bowl, combine salt, pepper and cornstarch; set aside. Using a food processor or mandoline, slice potatoes very thinly and place them in a large mixing bowl. Sprinkle half the cornstarch mixture over potato slices; toss potatoes, then sprinkle them with remaining cornstarch mixture.
2. Brush 1 tablespoon of oil over a 12-inch round pizza pan. Layer potatoes on pan, overlapping slices to cover the pan completely. Sprinkle potatoes with broth, brush them with remaining oil, then press potatoes down firmly with your hands to compact them into a crust. On a lower oven rack, bake potato crust 20 to 30 minutes, or until edges are browned and potatoes are tender.
3. Remove potato crust from oven and gently spread pesto over it. Top with cooked chicken, pepper rings, feta, and Parmesan cheeses. Bake another 10 minutes, or until feta is softened and pizza is heated through. Remove from oven, sprinkle with basil, and cut into wedges.



Did You Know? This recipe won first prize in the Grown in Idaho Recipe Contest, so you know it's extra good!

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Touchdown Potato Pizzas

These yummy mini potato-crust pizzas will score you big entertaining points whenever you serve them. Imagine the reaction when you pass around a platter of these awesome Touchdown Potato Pizza appetizers.

Ingredients

Serves: 10

Preparation Time: 10 min

Cooking Time: 20 min

1/4 cup extra virgin olive oil, divided
4 Idaho potatoes, scrubbed and cut into 1/4-inch-thick slices
2 ounces pepperoni (about 30 slices) chopped
3/4 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
1 teaspoon Italian seasoning
1/2 teaspoon garlic powder
1/2 teaspoon salt



Directions

1. Preheat oven to 425 degrees F. Coat 2 baking sheets with 1 tablespoon each of olive oil.
2. Arrange potato slices on baking sheets and bake 10 minutes, or until pale golden in color. Turn potato slices over and cook 6 additional minutes, or until fork-tender and beginning to brown.
3. In a medium bowl, combine remaining ingredients except remaining olive oil, and toss until well blended.
4. Remove potatoes from oven and evenly distribute pepperoni mixture on top of each potato slice. Return to oven and bake an additional 3 to 5 minutes, or until cheese begins to melt. Remove from oven, and then drizzle remaining 2 tablespoons oil evenly over topped potato slices. Let stand 5 minutes to allow flavors to absorb, then serve.



Did You Know? Did you know that Idaho potatoes are usually available year-round, whereas potatoes from some other states are only available for a portion of each year?

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Potato Plank Bruschetta

This prize-winning recipe for Potato Plank Bruschetta features easy-on-the-waistline-and-wallets Idaho potatoes. As a novel appetizer or side dish, this twist on traditional bruschetta will make for memorable entertaining.

Ingredients

4 Idaho russet potatoes (about 6 ounces each)
1-1/2 quarts water
1/2 teaspoon salt
2 teaspoons canola oil, divided
1 (16-ounce) can cannellini beans, rinsed and drained
1/3 cup prepared basil pesto
1 tomato, diced
8 pitted kalamata olives, finely chopped
1-1/2 ounces (1/3 cup) crumbled reduced-fat or regular feta cheese

Serves: 8

Cooking Time: 30 min



Directions

1. Slightly trim opposite sides of each potato, then cut each potato lengthwise into 4 slices, creating four ovals or “planks.”
2. In a large pot, bring water and salt to a boil. Add potatoes and return to a boil, then reduce heat to low, cover, and simmer 5 minutes. Using a slotted spoon, remove potatoes to a paper towel-lined platter.
3. In a large nonstick skillet over medium heat, heat 1 teaspoon oil. Cook half the potato slices 3 to 5 minutes per side, or until light golden; set aside on serving platter. Repeat with remaining oil and potatoes.
4. In a small bowl, roughly mash beans with a fork. Add pesto and stir until well blended. Spread equal amounts of pesto mixture on top of each potato slice, then sprinkle evenly with diced tomato, chopped olives, and feta cheese.



Serving Suggestion: These can be served at room temperature as an appetizer, or warmed briefly in the oven and served as a side dish (perfect with roasted or grilled entrees). You can also double the serving size and serve them as a meatless main dish. The potatoes can even be cooked in advance and assembled just before serving.

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Touchdown Buffalo Chicken Pizza

Mamma Mia, what a hot pizza! You'll score big points with your gang anytime you serve our Touchdown Buffalo Chicken Pizza. It boasts two favorites, the tastes of pizza and hot wings, all rolled into one party pizza everyone will love.

Ingredients

- 1 (12-inch) Italian-style pizza crust
- 4 tablespoons (1/2-stick) butter, melted
- 1/4 cup hot cayenne pepper sauce
- 2 cups diced cooked chicken (about 1/2 pound)
- 1/2 cup chopped celery
- 1 cup (4 ounces) crumbled blue cheese

Serves: 4

Cooking Time: 10 min



Directions

1. Preheat the oven to 450 degree F. Coat a 12- to 14-inch pizza pan with nonstick cooking spray. Place the pizza crust on the pan.
2. In a medium bowl, combine the butter and hot cayenne pepper sauce; mix well. Add the chicken and celery; toss to coat well. Spread evenly over the pizza crust then sprinkle with the blue cheese. Bake for 10 to 12 minutes, or until heated through and the crust is crisp. Slice and serve.



Test Kitchen Tip: Make certain that you use hot cayenne pepper sauce and not hot pepper sauce – yes, there is a difference!

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Steakhouse Dip with Potato Crisps

Pass around the stack of plates, and dig in! When you're looking for a restaurant-quality appetizer to set out for you and your friends during the big game, this five-star recipe for Steakhouse Dip with Potato Crisps will earn you major points with the gang.

Ingredients

6 baking potatoes
Cooking spray
6 tablespoons butter, softened
1 cup sour cream
1/2 teaspoon salt
1 cup shredded sharp Cheddar cheese
1/4 cup bacon bits
2 to 3 scallions, sliced thin

Serves: 12

Cooking Time: 55 min



Directions

1. Preheat oven to 425 degrees F. Place potatoes on baking sheet and coat each potato with cooking spray on all sides.
2. Bake 45 minutes. Remove from oven and let cool 10 to 15 minutes.
3. Cut potatoes in half lengthwise and hollow out each half with a spoon, leaving some potato around edge. Cut each potato half into 2 or 3 strips and return to baking sheet. Spray with cooking spray.
4. Bake an additional 10 to 15 minutes, or until crisp.
5. Meanwhile, in a large bowl, combine potato pulp, butter, sour cream, and salt; mix with an electric mixer until smooth. Stir in remaining ingredients. Serve warm with potato crisps.



Did You Know? Did you know Russet potatoes are grown in many states, however, only potatoes grown in Idaho can be called Idaho® potatoes. Idaho's ideal growing conditions - the rich, volcanic soil, climate and irrigation - are what differentiate Idaho® potatoes from potatoes grown in other states?

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Drop Kick Idaho Potato Dip

Need a great crowd-pleasing game-watching recipe? Well then these spuds are for you! Our Drop Kick Idaho Potato Dip fits any of your favorite dippers from crackers to veggies and more!

Ingredients

2/3 cup water
1/4 cup 2% milk
2/3 cup Idaho potato flakes
1 ripe avocado, peeled, pit removed
1/2 cup light sour cream
2 tablespoons lime juice
2 garlic cloves, minced
1 teaspoon ground cumin
1/2 teaspoon salt
3/4 cup fresh salsa

Serves: 8

Preparation Time: 10 min



Directions

1. Place all ingredients except salsa in a blender; puree until smooth.
2. When ready to serve, place dip in a serving bowl and top with salsa.



Serving Suggestion: Serve with baked pita chips or assorted veggies, such as red bell pepper slices, jicama, squash rounds, cucumber rounds, and carrots.

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Hot Pizza Dip

Why wait forever to get your party pizza delivered? When you're hosting the next game party, mix up this warm and creamy Hot Pizza Dip that's sure to be the hit of your get-together.

Ingredients

- 1 (8-ounce) package cream cheese, softened
- 1/2 cup sour cream
- 1 teaspoon oregano
- 1/2 cup pizza or spaghetti sauce
- 1 cup shredded mozzarella cheese
- 1/3 cup chopped pepperoni
- 1/4 cup sliced black olives
- 1/2 cup grated Parmesan cheese

Serves: 6

Cooking Time: 10 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9-inch pie plate with cooking spray.
2. In a medium bowl, combine cream cheese, sour cream, and oregano; stir until smooth and well blended. Spread mixture evenly into prepared pie plate.
3. Top with pizza sauce, mozzarella cheese, pepperoni, and olives. Sprinkle with Parmesan cheese.
4. Bake 10 minutes, or until cheese is melted.



Serving Suggestion: Serve with bread sticks, crackers and/or carrot, celery, and pepper sticks. And if you'd like to make a lighter dip, substitute the cream cheese, sour cream, and shredded mozzarella with their lighter versions.

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Six Layer Dip

A winner every time, Six Layer Dip has got lots of tasty layers without taking lots of work!

Ingredients

- 1 (16-ounce) can refried beans
- 1 (8-ounce) container prepared guacamole (see Note)
- 1 (16-ounce) container sour cream
- 1 (1-¼-ounce) package dry taco seasoning mix
- 2 cups (8 ounces) shredded Mexican cheese blend
- 1 medium-sized ripe tomato, chopped
- 4 scallions (green onions), thinly sliced

Serves: 8

Preparation Time: 5 min



Directions

1. Spread refried beans over a 12-inch round serving platter then spread guacamole over beans.
2. In a medium bowl, combine sour cream and taco seasoning; mix well then spread over guacamole. Sprinkle with cheese then the tomato, followed by the scallions. Serve immediately, or cover and chill until ready to serve.



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Mango Tango Black Bean Salsa

As if salsa wasn't exciting enough on its own with a fiesta of flavors and textures, this recipe for Mango Tango Black Bean Salsa will really get the party started, 'cause it gets an extra boost from refreshing diced mango!

Ingredients

Serves: 8

Preparation Time: 5 min

1 (15-ounce) can black beans, rinsed and drained
1 (15-ounce) can whole kernel corn with peppers, drained
1 mango, peeled, seeded and diced
1/4 cup chopped onion
1/4 cup coarsely chopped fresh cilantro
2 tablespoons fresh lime juice
1 teaspoon garlic powder
1/2 teaspoon salt
1/4 teaspoon ground cumin



Directions

1. In a medium bowl, combine all ingredients.
2. Chill 1 hour or until ready to serve.



Serving Suggestion: How about serving this good-for-you dip with baked tortilla chips or pita chips?

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Cheddar Cheese Football Spread

Make the most of football season by serving our easy recipe for Cheddar Cheese Football Spread that'll have the gang cheering for YOU.

Ingredients

2 cups (8 ounces) finely shredded sharp Cheddar cheese
1 (8-ounce) package cream cheese, softened
3 tablespoons sour cream
1/3 cup real bacon bits
3 to 4 scallions (green onions), divided
1/2 teaspoon dry mustard
1 (6-3/4-ounce) jar whole roasted almonds

Serves: 10

Preparation Time: 15 min



Directions

1. In a large bowl, combine Cheddar cheese, cream cheese, sour cream, bacon bits, 2 chopped scallions, and dry mustard; mix until well combined. Spoon onto a serving plate and form into a football shape.
2. Lightly press almonds into cheese mound, completely covering its surface (see photo).
3. Cut remaining scallions to look like football laces and place between almonds (see photo). Serve, or cover and chill until ready to serve.



Serving Suggestion: Serve with your favorite crackers or thin slices of French bread. Sure, you can shape this into a basketball or baseball -- or any ball at all.

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Potato Chip Cookies

Bet you won't be able to stop reaching for our melt-in-your-mouth novel Potato Chip Cookies. These slightly sweet, slightly salty, butter cookies make for the perfect marriage of two favorites.

Ingredients

2 cups (4 sticks) butter, softened
1 cup sugar
3-1/4 cups all-purpose flour
1 teaspoon vanilla extract
1-1/2 cups coarsely crushed potato chips

Makes: 4 dozen

Cooking Time: 20 min



Directions

1. Preheat oven to 300 degrees F.
2. In a large bowl, cream butter and sugar. Slowly add flour and vanilla until well blended. Stir in potato chips; mix well.
3. Drop by rounded teaspoons 2 inches apart onto ungreased cookie sheets. Using a fork, flatten each cookie.
4. Bake 20 to 22 minutes, or until light golden around edges. Let stand 5 minutes then remove to a wire rack to cool completely.



Test Kitchen Tip: If you'd like, after cooling, sprinkle the cookies with confectioners' sugar or drizzle with melted chocolate. To make melted chocolate, in a small microwaveable bowl, simply melt 1/2 cup semi-sweet chocolate chips and 1 teaspoon vegetable shortening 45 to 60 seconds in the microwave, or until melted and smooth when stirred together.

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Marbled Brownie Bars

A swirl of cream cheese in the batter of our homemade Marbled Brownie Bars is the secret to these to-die-for brownies that you can take all the credit for baking yourself.

Ingredients

2 (8-ounce) packages cream cheese, softened
2 eggs
2 tablespoons granulated sugar
1 teaspoon vanilla extract
1 (21-ounce) package brownie mix, batter prepared according to package directions

Serves: 12

Cooking Time: 35 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray; set aside.
2. In a medium bowl, with an electric beater on medium speed, combine cream cheese, eggs, sugar, and vanilla until fluffy.
3. Spread half the brownie batter into prepared baking dish. Spoon cream cheese mixture over batter then top with remaining half of the batter. Using a table knife, cut through the batter, swirling to create a marbled effect.
4. Bake 35 to 40 minutes, or until a toothpick inserted in center comes out clean. Allow to cool then cut into bars and serve, or cover and chill until ready to serve.



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Chocolate Chip Bars

We've taken a few liberties here to make scratch baking a cinch! The end result is an easy recipe for Chocolate Chip Bars that will earn you brownie points with your hungry gang!

Ingredients

- 1 cup (6 ounces) semisweet chocolate chips
- 1 cup chopped pecans
- 3 tablespoons light brown sugar
- 1 (18.25-ounce) package yellow cake mix
- 1/2 cup (1 stick) butter, softened
- 2 eggs

Makes: 15-18 bars **Cooking Time:** 35 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a small bowl, combine chocolate chips, pecans, and brown sugar; mix well and set aside.
3. In a large bowl, with an electric beater on medium speed, beat cake mix, butter, and eggs until thoroughly combined (mixture will be stiff).
4. Stir half of the chocolate chip mixture into batter and spread over bottom of baking dish. Sprinkle remaining chocolate chip mixture over batter and bake 30 to 35 minutes, or until a toothpick inserted in center comes out clean. Allow to cool completely then cut into bars and serve.



Test Kitchen Tip: Individually wrapped, these bars make the perfect lunch box treat.

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Game Day Cupcakes

Mr. Food creates smiles with his super easy idea for decorating Game Day Cupcakes. These cupcakes are sure to score lots of points for you. No need to buy store-bought when homemade cupcakes look and taste this good!

Ingredients

- 1 (19.5-ounce) box chocolate cake mix, batter prepared according to package directions
- 1 (4.67-ounce) box chocolate mint candies, chopped
- 1 (16-ounce) can white frosting
- 1/2 teaspoon peppermint extract
- Green food color
- White decorating gel
- 18 chocolate-covered almonds

Makes: 18 cupcakes **Cooking Time:** 26 min



Directions

1. Preheat oven to 350 degrees F. Line cupcake pans with 18 paper liners.
2. Add chopped chocolate mints to cake batter; mix well. Pour batter into lined cups.
3. Bake 26 to 30 minutes, or until a toothpick inserted in center comes out clean.
4. In a medium bowl, combine frosting with peppermint extract and 8 to 10 drops green food color until desired shade of green (for grass). Frost cupcakes when cool.
5. Using decorating gel, create yard lines by drawing two lines across each cupcake (see photo); add a number to each. Place a chocolate-covered almond between the two lines on each cupcake and draw football stitching lines on each. Serve, or keep loosely covered until ready to serve.



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Microwave Peanut Toffee

No candy thermometer needed here! Thanks to the microwave, you can have homemade toffee in just 20 minutes.

Ingredients

Makes: 1 Pound

Chilling Time: 2 hr

Cooking Time: 8 min

3/4 cup finely chopped unsalted peanuts, divided
1/2 cup butter
1 cup sugar
1/4 cup water
1 cup peanut butter-and-milk chocolate chips



Directions

1. Spread 1/2 cup chopped peanuts into a 9-inch circle on a lightly greased baking sheet.
2. Coat top 2-inches of a 2-1/2-quart microwave-safe glass bowl with butter; place remaining butter in bowl. Add sugar and 1/4 cup water to bowl. (Do not stir.) Microwave at HIGH 8 minutes or just until mixture begins to turn light brown; carefully pour over peanuts on baking sheet.
3. Sprinkle with chips; let stand 1 minute. Spread melted chips evenly over peanut mixture, and sprinkle with remaining 1/4 cup chopped peanuts. Chill 2 hours or until firm. Break into bite-sized pieces. Store in an airtight container.



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