



# TAILGATE *Recipes*

*Recipes by Chef Brittany Szczechowski*







# GREEK HUMMUS DIP

## INGREDIENTS

- 1 Whipped Cream Cheese
- 1 Hummus of your choice  
(I use roasted red pepper)
- ¼ Cup Diced Red Onion
- ¼ Cup Diced English Cucumber
- ¼ Cup Cherry Tomatoes,  
cut in 4th's
- ¼ Cup Katamala Olives,  
cut in half
- 1 Tablespoon Fresh Dill
- 1 Bag Pita Chips

## DIRECTIONS

1. In a serving dish of your choice spread out cream cheese.
2. On top of the cream cheese spread of hummus.
3. Top hummus with red onion, cucumber, tomatoes and olives.
4. Garnish your dip with fresh dill and serve with Pita Chips or Pretzel Chips.



# BBQ LETTUCE WRAPS

## INGREDIENTS

1 Bib Lettuce

2# Chicken Salad, I used Smokehouse Chicken Salad! You can find this in the Deli in our Smokehouse locations.

¼ Cup BBQ Sauce

2 Green Onions thinly sliced

## DIRECTIONS

1. Take leaves off your bib lettuce.
2. Place chicken salad in lettuce like a taco. You can use any chicken salad for this recipe!
3. Drizzle BBQ over lettuce wraps and top with green onion.







## MINI NAAN PIZZA BITES

### INGREDIENTS

- 1 Package Stonefire Naan Dippers found in the Deli
- 1 Package Rana Marinara Sauce found in the Deli
- 1 Cup Shredded Mozzarella
- 1 Package Mini Pepperoni

### DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Place Naan Dippers on a lined backing sheet in a single layer.
3. Top each Naan Dipper with a Tbls of Marinara.
4. Top with Shredded Mozzarella and Pepperoni. You can use any pizza topping your like for this recipe!
5. Place in the oven for 10 minutes and enjoy!



# GYRO PIZZA



## INGREDIENTS

1 Opaal Gyros Kit found in the Deli

1 Cup Greek Olive and Feta Salad from the Olive Bar

¼ Cup thinly sliced red onion

Olive Oil

## DIRECTIONS

1. Preheat oven to 375-degree F.
2. Take gyro kit apart and rub one side of each pita with a drizzle of olive oil.
3. Chop your gyro meat and place on the pizza.
4. Chop your olive salad and place on your pizza with a few slivers of red onion.
5. Bake for 15 minutes.
6. Cut each pita into 4 sections and top with a dollop of tzatziki!

# CHICKEN AND WAFFLE BITES

## INGREDIENTS

2lbs. Boneless Chicken Bites from the Deli

1 Package Mini Waffles from Frozen

½ Cup Syrup

2 Tbls Hot Sauce

## DIRECTIONS

1. Heat Waffles to package instructions.
2. Mix hot sauce and syrup together.
3. Place one boneless chicken bite over a waffle holding them together with a toothpick.
4. Drizzle spicy syrup over your bite and enjoy!





# BLOODY MARY CRAB DIP

## INGREDIENTS

1# Simply Superior Buttery  
Krab Dip for the Seafood  
Department

1 Tbls Slap ya Mama  
Hot Seasoning

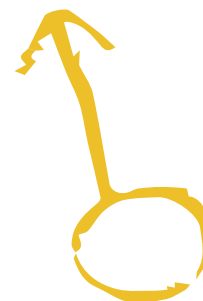
1 Tbls Lemon juice

Sprinkle of celery seeds

Pretzel Crisps, Celery Sticks and  
Baby Carrots for Dipping!

## DIRECTIONS

1. Mix Crab dip and seasoning together.
2. Mix in fresh lemon juice.
3. Garnish with celery seed and a few lemon wedges.
4. Serve with pretzels, celery and carrots.



# JARLSBERG HAM SAMMIES

## INGREDIENTS

1lb. Jarlsberg Cheese Spread from the Deli

1lb. Ham of your choice, I love the Cherry Wood Ham!

1 French baguette from Bakery



## DIRECTIONS

1. Preheat oven to 350 degrees
2. Cut baguette in half without going all the way through the bread.
3. Open baguette and place your ham slices along the bottom of your sandwich.
4. Top evenly with Jarlsberg cheese spread.
5. Fold top of bread back over and wrap baguette in foil.
6. Place in the oven for 15 minutes.
7. Open foil and cut 2-inch sandwiches or size of your liking.

**PRO TIP:** You can wrap your precut sandwiches back in the foil to keep warm until serving or for transport!

# DESSERT HUMMUS WHOOPIE PIE

## INGREDIENTS

1 Dessert Hummus from Deli

1 Package of Sugar Cookies from Bakery

1 Cup Fresh Strawberries

2 tbs powdered sugar

## DIRECTIONS

1. Slice Strawberries ¼ inch thick.
2. Spread hummus on bottom of 1 cookie and top with a few strawberry slices.
3. Top with second cookie.
4. Sprinkle with powdered sugar and enjoy!







# PIMENTO SLIDERS

## INGREDIENTS

- 1lb. Pimento cheese spread from Deli
- 1 Package of Slider Buns from Bakery
- ½ Cup Frenches Fried Onions
- 12 Sliders from Meat Department

## DIRECTIONS

1. Grill Sliders to your preferred doneness.
2. Place sliders on bottom bun, top with pimento cheese spread.
3. Top cheese with Frenches fried onions and top with top bun!







# BEER CHEESE PHILLY'S

## INGREDIENTS

- 1 package Steak Umm from Frozen
- 1 package Pretzilla sausage buns from Bakery
- ½ green pepper sliced thin
- ½ small yellow onion sliced thin
- 1 cup liquid beer cheese from the deli
- 1 tbs Olive Oil

## DIRECTIONS

1. Sauté peppers and onions in olive oil, sprinkle with a pinch of salt and pepper.
2. Heat steak ums see package instructions.
3. Place steak on warmed pretzel bun, top with peppers and onions.
4. Warm beer cheese in microwave and top phillys with beer cheese!



# SPICY SAUSAGE DIP



## INGREDIENTS

- 1lb. Spicy Sausage found in Meat Department
- 2 Bricks of Cream Cheese
- .5lb. Fresh Pico De Gallo found in Deli
- 1 10oz package of Queso Fresco found in the specialty cheeses in Deli
- 1 bag of tortilla chips

## DIRECTIONS

1. Turn your crockpot on low, add cream cheese and Pico.
2. While cream cheese is melting cook your spicy sausage over medium high heat in a skillet on the stovetop.
3. Once sausage is done add that to the crock pot party.
4. Top with a sprinkle of queso fresco and enjoy with tortilla chips!

# PARTY POPCORN



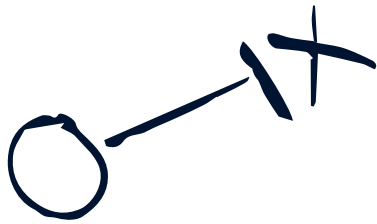
## INGREDIENTS

- 1 Bag of Martin's Marvelous Mix Popcorn
- 1 Bag Spartan Mountain Trail Mix
- 2 Cups of Pretzels Twists

## DIRECTIONS

1. Mix all ingredients together to form a delicious and easy tailgating treat!
- PRO TIP:** We have so many flavors of popcorn, get creative and try new flavors and toppings for your mix!





# CHORIZO TATER TOTS

## INGREDIENTS

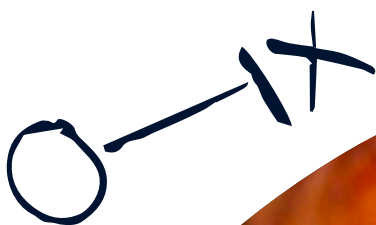
- 1 Bag of your favorite Tater Tots from Frozen
- 1 10 oz Chorizo
- 1 Mexicali Dip found in Deli
- 1 Cup Chihuahua Cheese
- ½ Cup Pico De Gallo Freshly made in the Deli

## DIRECTIONS

1. Cook tater tots to package instructions, for this recipe you want them crispy.
2. Cook Chorizo in a skillet over medium high heat, slightly browning it.
3. In crockpot, mix cooked chorizo and Mexicali dip together.
4. Lightly toss tater tots in your mixture.
5. Top with cheese and Pico de Gallo.
6. Keep crock pot on warm and enjoy!







# NASHVILLE HOT CHICKEN WINGS

## INGREDIENTS

20 Martin's Famous Fried Wing Sections from the Deli

1 Cup Hot Oil

3 Tabs Cayenne Pepper

1 Tabs Packed Light Brown Sugar

1 Tsp Black Pepper

1 Tsp Sea Salt

1 Tsp Paprika

1 Tsp Garlic Powder

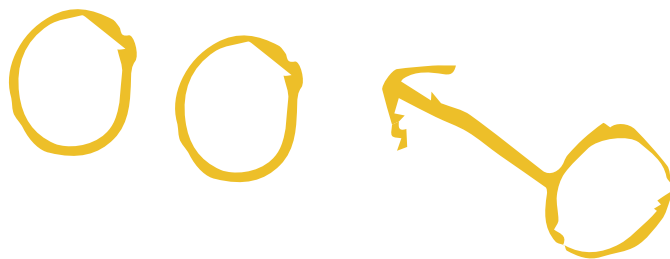
Sliced Dill Pickles

## DIRECTIONS

1. On the stovetop heat your oil until it reaches 300 degrees F.
2. In a small crock pot turn temperature to high.
3. In crockpot add cayenne, brown sugar, pepper, salt, paprika and garlic powder. Mix all spices together.
4. Once oil is hot pour carefully in crock pot with all your spices stirring gently to combine. The oil will activate all the spices.
5. Have a basting brush available so you can brush your wings with this delicious hot chicken oil and serve with sliced pickles.
6. Do not dip your chicken so the chicken skin stays nice and crispy!



# HOT RUBEN DIP



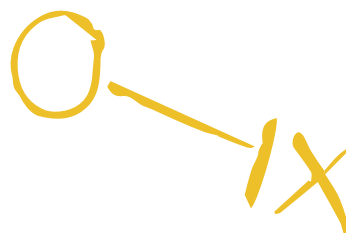
## INGREDIENTS

- 1 Block of cream cheese
- ½ Cup Mayonnaise
- ½ Cup Thousand Island Dressing
- 1 Cup Sauerkraut drained
- 2 Cups Corned Beef found at the Deli meat case
- 2 Cups grated swiss cheese
- 1 Bag pits chips

## DIRECTIONS

1. Mix cream cheese, mayonnaise, thousand island dressing and sauerkraut.
2. Roughly chop your corned beef into bite size pieces.
3. Mix that into your mixture along with your swiss cheese.
4. Place in crockpot on low and once warm (about 2 hours) serve with pita chips.

# BAKED BUFFALO CHICKEN EGG ROLLS



## INGREDIENTS

- 1.5 Cups of pulled rotisserie chicken from the deli
- ½ Cup Diced Celery
- ½ Cup Blue Cheese Crumbles from the deli
- ½ Cup of buffalo sauce
- 10 egg roll wrappers
- Olive oil

## DIRECTIONS

1. Preheat oven to 400 degrees F.
2. In a bowl combine chicken, celery, blue cheese crumbles and buffalo sauce.
3. Position an egg roll wrapper like a Dimond. In the middle of the diamond place 2 tablespoons of chicken mixture. Fold the bottom corner up and sides toward the center. Brush water on the top corner and sides and finish rolling to form your egg roll.
4. Place egg rolls on a lined backing sheet and brush top with oil.
5. Bake for 10-15 minutes until golden brown.
6. Serve with blue cheese dressing for dipping!





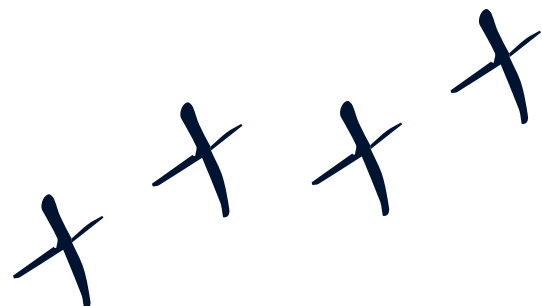
# GRILLED CHEESE AND TOMATO SOUP

## INGREDIENTS

- 1 Garlic Bread Loaf found in Frozen
- 2 cups mozzarella cheese or any cheese you love
- 2 Cups Creamy Tomato Basil Soup found in the Deli

## DIRECTIONS

1. Place Garlic Bread loaf open faced and cover one side with cheese.
2. Bake garlic bread to package instructions.
3. Warm tomato basil soup up and keep in small crock pot.
4. Cut your garlic bread grilled cheese into 1-inch sections and dip away!





# MINI SPIN-DIP STUFFED PEPPER

## INGREDIENTS

- 1 Package Mini Sweet Peppers from Produce
- 1 Container of Spinach Dip
- ½ Cup Parmesan Cheese

## DIRECTIONS

- Preheat oven to 375-degree F.
- Halve each pepper and clean out ribs and seeds.
- Stuff each pepper with a tablespoon on spinach dip.
- Sprinkle each pepper with parmesan.
- Bake for 10-15 minutes until warmed through and cheese is slightly browned.



# LOBSTER MAC CUPS

## INGREDIENTS

- 1 package of wonton wrappers
- 1lb lobster mac n cheese from seafood
- Chives for garnish

## DIRECTIONS

1. Preheat oven to 375-degree F.
2. Place 2 wonton wrappers in a cupcake tin lightly offsetting them. You can to form a cup shape with them.
3. Bake in the oven for 5 minutes.
4. Take wonton wrappers out of the oven and fill with lobster mac n cheese.
5. Put back in the oven for 10 minutes.
6. Top with chives.





# MEATBALL SLIDERS



## INGREDIENTS

- 1 Package Kings Hawaiian Rolls
- 1 Bag Armour Meatballs found in Frozen
- 1 Rana Marinara found in the Deli
- 6 slices of provolone cheese
- 2 Tbls melted Butter

## DIRECTIONS

1. Preheat oven to 350 degree.
2. Slice kings Hawaiian Rolls in half horizontally, leaving the rolls attached.
3. Place bottom of rolls in a nonstick backing dish.
4. Place one meatball on the bottom of each slider.
5. Top with marinara putting a little on each slider.
6. Top with provolone cheese, if you use more than 6 slices we won't tell!
7. Place top of sliders on top and finish with melted butter.
8. Bake for 15 minutes and enjoy your pull apart meatball sliders!

