

# Football Season *Signature* Recipes



Westminster  
Communities  
of Florida

# Football Season Signature Recipe

## Ingredients

1 tbsp.	Paprika, smoked
1 tsp.	Kosher salt
1 tsp.	Garlic powder
1 tbsp.	Brown sugar
2½ lbs. - 3 lbs.	Pork shoulder, boneless
¼ cup	Water
1 cup	Barbeque sauce, bottled
5-6 sprays	Pam or other non-stick cooking spray
8	Brioche bun
As needed	Pickle chips

# Slow Cooker Pulled Pork

## Directions

1. In small bowl, stir together paprika, salt, garlic powder and brown sugar.
2. Spray 5 to 6-quart slow cooker with cooking spray. Rub paprika mixture on pork to cover completely. Place pork in slow cooker. Pour water around pork.
3. Cover; cook on Low heat setting 7 to 8 hours or High heat setting 3 to 4 hours, until extremely tender. The meat should easily fall apart when pierced with a fork
4. Transfer pork to cutting board. Let rest until cool enough to handle. Use 2 forks to shred pork. Discard liquid in slow cooker. Return shredded pork to slow cooker; stir in barbecue sauce until well mixed. Cover; cook on High heat setting 10 to 15 minutes or until hot.
5. Portion out approximately  $\frac{2}{3}$  cup of pork on each brioche bun bottom.
6. Top with pickle chips if desired. Cover with brioche bun top. Serve with extra barbecue sauce on the side.

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## Ingredients

1 ¾ lb.	Chicken wings, separated into drums and flats
2 tsp.	Kosher salt
1 ½ tsp.	Baking powder
1 tsp.	Coriander, ground
½ tsp.	Ginger, ground
½ cup	Pepper jelly, red
1 tbsp.	Cider vinegar
1 tbsp.	Butter, unsalted

# Crispy Baked Chicken Wings with Pepper Jelly Glaze

## Directions

1. Preheat oven to 450° F. Pat chicken very dry with paper towels; place in a large bowl. Stir together salt, baking powder, coriander, and ginger in a small bowl. Sprinkle spice mixture over chicken; toss well to coat.
2. Arrange chicken, fatty side down, in a single layer on a rimmed baking sheet lined with parchment paper (or lined with aluminum foil and then parchment paper if you want to make clean up easier).
3. Bake in preheated oven 25 minutes. Turn chicken over; bake until well browned and crispy, 17 to 20 minutes. Remove baking sheet from oven. Drain chicken on paper towels; let stand 5 minutes.
4. Stir together jelly and vinegar in a large skillet; bring to a boil over high. Cook, stirring occasionally, until jelly melts, about 2 minutes. Add butter, and stir until butter melts, 30 seconds. Add chicken; toss well to coat, and remove from heat.
5. Serve with blue cheese dressing, kettle chips, carrot and celery sticks.

# Football Season Signature Recipe

## Ingredients

3 tbsp.	Canola oil
2 cups	Minced onion, divided
To taste	Kosher salt
To taste	Black pepper, fresh ground
1 large	Red bell pepper, minced
1 tbsp.	Hot sauce
2 tbsp.	Honey
½ cup	Rice vinegar
2 lb.	Ground beef
4 tbsp.	Butter, unsalted
8	Hot dog buns

## Cornstarch mixed with water

1 tbsp. mixed with 1  
tbsp. water (slurry)

# Onion Burger "Hot Dogs" with Sweet Chile Relish

## Directions

1. Place a large and heavy skillet over medium heat to warm it up. Coat the pan by adding 1 tbsp. of the oil and swirling it. Wait until the oil is hot to add 1 ½ cups onions and the salt and pepper seasoning, then brown them for 5 to 6 minutes without stirring them.
2. After one side of the onions are browned, turn them and let the other side brown for 3 to 4 minutes. Cool the onions in a large bowl.
3. While the onions are cooling, place the garlic in the skillet, add pepper and salt, and stir them for 1 minute to saute them. Saute the red peppers for 30 seconds before adding the honey and hot sauce. Stir, then add your vinegar. Turn down the heat to bring it to a simmer, and then mix in the cornstarch slurry, simmering it again until the relish has thickened (30 seconds).
4. Cool the relish in a bowl until it is room temperature, then clean the skillet. Place the beef and reserved onions in a large bowl and season them with salt and pepper. Mix these together slightly.
5. Shape the beef and onion mix into 8 ovals, about bun-length. Then, flatten their tops and season it with salt and pepper. Add the remainder of your oil (about 2 tbsp.) to a skillet you warmed up over medium-high heat. Then, swirl this around to coat the pan. Add the beef patties once the oil is hot and turn them once, cooking each for 4 minutes for medium-rare. Add one more minute per side for medium, and 2 more minutes for medium well.
6. Put the 2 tablespoons of butter in a medium pan that is over medium heat to warm the butter. Once the butter has melted, toast the buns crumb-side down on the pan, moving them in the butter as you toast them, for about 1 minute to get a golden brown color. Repeat this process with the remaining butter and buns. Place the hot dogs in the buns, cover with the relish, and serve.



# Football Season Signature Recipe

## Ingredients

1 lb.	Elbow macaroni
6 tbsp.	Salted butter
1/3 cup	Yellow onion, grated
2 tsp.	Dry mustard
1 tsp.	Kosher salt
1/4 tsp.	Black pepper, ground
1/8 tsp.	Nutmeg, ground
1/8 tsp.	Cayenne pepper
6 tbsp.	All-purpose flour
3 1/2 cups	Milk, whole
1 3/4 cups	Heavy cream
2 tsp.	Worcestershire sauce

Yellow cheddar, extra sharp,  
shredded, (~ 1 cup),  
4 oz. diced (~ 1 cup), divided

Sharp white Cheddar cheese,  
4 oz. shredded, (~ 1 cup),  
4 oz. diced (~ 1 cup), divided

# Macaroni and Cheese

## Directions

1. Preheat oven to 350° F. Prepare pasta according to package directions for al dente.
2. Melt butter in a large saucepan over medium. Add the next 6 ingredients; cook, stirring, 30 seconds. Add flour, and cook, stirring, until golden, 2 minutes. Gradually whisk in milk and cream. Bring to a boil, whisking occasionally. Reduce heat to medium-low; simmer, whisking, until slightly thickened, about 5 minutes.
3. Stir in Worcestershire sauce. Remove from heat; stir in 3/4 cup each of shredded Cheddar cheeses until melted. (Reserve remaining 1/4 cup each of shredded cheeses.)
4. Stir in pasta and diced cheeses; pour into a lightly greased 13- x 9-inch baking dish. Bake on a rimmed baking sheet in preheated oven until bubbly and golden, about 30 minutes.
5. Remove from oven; increase oven temperature to broil. Sprinkle with reserved shredded cheeses; broil 6 inches from heat until cheeses are melted and golden, about 2 minutes. Remove from oven; cool slightly on a wire rack, about 15 minutes before serving.

# Football Season Signature Recipe

## Ingredients

1	Red bell pepper, seeds removed, sliced thin
1	Yellow bell pepper, seeds removed, sliced thin
2	Cucumbers, washed, sliced thin in half moons
1	Red onion, medium, sliced thin
¼ cup	Parsley, Italian, flat leaf, chopped
1 tbsp.	Basil, fresh, chopped
1 tsp.	Oregano, fresh, chopped
2 tbsp.	White wine vinegar
1 tbsp.	Extra virgin olive oil
1 tsp.	Kosher salt
½ tsp.	Black pepper, ground, fresh

# Cucumber and Sweet Pepper Salad

## Directions

1. Add all ingredients, except the salt and pepper, to a medium-sized mixing bowl.
2. Lightly toss all ingredients to coat.
3. Taste salad and adjust seasoning with salt and pepper.
4. Keep refrigerated and serve cold.



# Football Season Signature Recipe

## Ingredients

4	Russet potatoes, large, washed
4 tbsp.	Olive oil
2 tsp.	Kosher salt
2 tsp.	Garlic powder
2 tsp.	Italian seasoning
½ cup	Parmesan cheese, shredded
2 tbsp.	Italian parsley flat leaf, chopped

# Roasted Garlic Parmesan Potato Wedges

## Directions

1. Preheat oven to 375°. Lightly oil a large baking sheet and set aside.
2. Place potato wedges in a large bowl. Drizzle with olive oil and toss to coat.
3. In a small bowl whisk together salt, garlic powder, and Italian seasoning. Sprinkle potato wedges with the shredded cheese, tossing to coat, then sprinkle with the seasoning mixture.
4. Place potato wedges on prepared baking sheet in a single layer with skin sides down.
5. Bake for 25-35 minutes until potatoes are fork-tender and golden. Sprinkle with freshly chopped parsley.
6. Serve with your favorite dressing for dipping.



# Football Season Signature Recipe

## Ingredients

3 cups	All-purpose flour
1 tbsp.	Baking powder
1 tbsp.	Baking soda
1 tbsp.	Cinnamon, ground
1 tsp.	Salt
1 ½ cups	Butter, room temperature
1 ½ cups	Granulated sugar
1 ½ cups	Light brown sugar, packed
3	Eggs
1 tbsp.	Vanilla extract
3 cups	Chocolate chips, semisweet
3 cups	Old-fashioned rolled oats
2 cups	Coconut, sweetened, shredded
2 cups	Pecans, chopped

# Cowboy Cookies

## Directions

1. Heat oven to 350° F. Mix flour, baking powder, baking soda, cinnamon and salt in bowl.
2. In 8-quart bowl, beat butter on medium speed until smooth and creamy, 1 minute. Gradually beat in sugars to combine, 2 minutes. Add eggs, one at a time, beating after each. Beat in vanilla.
3. Stir in flour mixture until just combined. Add chocolate chips, oats, coconut and pecans.
4. For each cookie, drop ¼ cup dough onto ungreased baking sheets, spacing 3 inches apart.
5. Bake in 350° F oven 17 to 20 minutes, until edges are lightly browned; rotate sheets halfway through.
6. Remove cookies to rack to cool.