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## FAMILY FEATURES

When the clock ticks down toward game day and you're putting together a snacking plan of attack, turn to recipes like these that you and your guests can savor for all four quarters of action.

With different choices to draft from, there's no need for a superstar main course at the center of the meal. Instead, rely on options like customizable brats and pulled pork sandwiches, baked chicken wings and game-day dips for winners all around.

Find more recipes for hosting game day at [Culinary.net](http://Culinary.net).

## Top Your Tailgate

Take your tailgate or home viewing party to the next level by setting up a topping station with a variety of both traditional and unexpected condiments and garnishes to let your fellow fans customize their grilled fare. Include options such as:

- Ketchup and mustard (with flavor variations for added zing)
- Sauerkraut or cole slaw
- Chopped fresh and grilled onions
- Chili (homemade or from a can)
- Pickle spears and relish
- Barbecue sauce
- Sriracha
- Assorted shredded and crumbled cheeses
- A variety of peppers

# Chow Down on Championship Snacks

## A Game-Day Winner

Game time is no time to mess around when it comes to fast, savory snacks. Crispy and light, tangy and bold, these spicy hot wings pair perfectly with Litehouse Chunky Blue Cheese or Homestyle Ranch Dressing and may result in another game day rivalry: blue cheese vs. ranch. Whether you're hosting the game-day party or bringing a dish to a friend's bash, these wings can make mouths water from the opening kickoff to the final whistle. Find more game-day recipes at [litehousefoods.com](http://litehousefoods.com).

## Crispy Baked Buffalo Chicken Wings

Total time: 1 hour, 25 minutes

Serves: 8

- 4 pounds chicken wings
- 2 tablespoons baking powder
- 1 teaspoon salt
- nonstick cooking spray
- 4 tablespoons unsalted butter, melted
- 1/2 cup hot sauce
- 1/2 cup Litehouse Chunky Blue Cheese or Homestyle Ranch dressing

- 1/3 cup Litehouse Blue Cheese Crumbles
- carrots
- celery

Lay wings on rack on rimmed baking tray and let dry in refrigerator overnight, or pat dry with paper towels.

Heat oven to 250 F. Put one oven shelf in lower quarter of oven and one in top quarter.

Place wings in large re-sealable bag. Add baking powder and salt. Shake bag to coat wings evenly.

Line tray with foil. Spray rack on baking tray with nonstick spray. Place wings skin side up on rack. Bake on lower shelf 30 minutes.

Move tray to higher shelf and turn oven up to 425 F. Bake 40-50 minutes, rotating tray halfway through. Wings are done when they are dark, golden brown and skin is crispy.

While wings bake, whisk together butter and hot sauce; keep warm.

Remove wings from oven and toss with hot sauce; sprinkle immediately with blue cheese crumbles. Serve with blue cheese or ranch dressing, carrots and celery sticks.



Crispy Baked Buffalo Chicken Wings



Bruschetta-Topped Hummus

## Dip into Game Day

Game day is about huddling up with friends and family, and feeling good about the food you share. Kick off the big game with Sabra, the official dip of the NFL, and help the crowd go wild when you put a twist on traditional hummus by topping it with bruschetta. Available in more than a dozen flavors, Sabra Hummus is made with fresh chickpeas, a touch of garlic and smooth tahini, making it a wholesome and delicious accompaniment for your favorite game-day chips, crackers and veggies. Find more big-game recipes at [sabra.com](http://sabra.com).

## Bruschetta-Topped Hummus

Prep time: 5 minutes

## Bruschetta:

- 2 cups multi-colored cherry tomatoes
- 1 clove garlic, minced
- 10 fresh basil leaves, chopped
- 1 tablespoon olive oil, plus additional (optional)
- salt, to taste

- 1 container Sabra Classic Hummus (10 ounces)

**To make bruschetta:** Cut cherry tomatoes into quarters or eighths, if large. Place in small mixing bowl. Stir in garlic, basil and olive oil, and season with salt, to taste.

Scoop hummus out of container and swirl onto serving plate. Top with bruschetta and drizzle with touch of olive oil, if desired. Serve with fresh vegetables or pita chips.

## A Heaping Handheld

Snack like a champion during the big game with recipes that please palates without overfilling like these Smoked Pulled Pork Sandwiches. Since guests can pile their sandwiches as high as they like with sweet pork and optional toppings, there's no need to worry about serving sizes. Find more honey-infused recipes for tasty meal solutions at [honey.com](http://honey.com).

## Smoked Pulled Pork Sandwiches with Honey Barbecue Sauce

Recipe courtesy of the National Honey Board  
Servings: 8-10

## Pork Rub:

- 1/4 cup sugar
- 1 tablespoon chili powder
- 2 teaspoons paprika
- 1 1/2 teaspoons seasoned salt
- 1 1/2 teaspoons garlic powder
- 1 1/4 teaspoons onion powder

- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1 teaspoon pepper
- 1/4 teaspoon cayenne pepper

- 1 bone-in pork shoulder roast (4 pounds)
- 2 cups hickory chips
- 1 cup water
- 1 1/2 cups barbecue sauce
- 1 1/2 cups honey
- 1 cup ketchup
- 8-10 rolls
- chopped jalapeno peppers (optional)
- chopped onion (optional)
- chopped pickles (optional)

**To make Pork Rub:** Stir together sugar, chili powder, paprika, seasoned salt, garlic powder, onion powder, salt, cumin, pepper and cayenne pepper.

Massage Pork Rub over surface of pork and let stand 30 minutes.

Soak hickory chips in water; drain well. Wrap chips in foil; punch holes in foil and place on top of gas grill

set on high. When chips begin to smoke, place pork on grill and cook until well browned on all sides with lid closed, about 30-45 minutes.

Heat oven to 300 F.

Remove pork from grill and place in turkey-size oven bag set in large, shallow baking dish. Add water and seal well; pierce bag several times with small knife. Cook 3-3 1/2 hours, or until meat is tender and pork bone can be removed easily. Remove from oven. Remove bone and set aside until cool enough to handle.

Shred meat into small pieces, removing fat. Add juices from cooking bag, skimming off excess fat.

In separate saucepan, stir together barbecue sauce, honey and ketchup, cooking until hot and honey has dissolved. Stir most of sauce into shredded pork and mix well.

Serve on rolls and drizzle with remaining sauce. Top with jalapenos, onions and pickles, if desired.



Smoked Pulled Pork Sandwiches

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