



MARCH MADNESS MENU



- MEATS:**
- 8 pounds smoked beef brisket
 - 10 pounds smoked chicken wings (assorted sauces)
 - 7 pounds smoked pork shoulder (for pork sliders)
 - 5 pounds shredded BBQ chicken (for shredded chicken sliders)
- SIDES:**
- Loaded Smashed Potatoes
 - Sausage Stuffed Portobello Mushrooms
 - Buffalo Chicken Dip
 - Antipasto Skewers
 - Tangy Meatballs
 - Pizza Pinwheels w/ Marinara dipping sauce
 - Cheesy Sausage Chili Dip
 - Pasta Salad
 - Coleslaw (also a topping for pork sandwiches)
 - Cowboy Beans
 - Veggies & Dip
- DESSERTS:**
- Brownies
 - Assorted Cookie Tray
 - Rice Krispy Treats
 - Cookie Dough Ice Cream Skillets
- LATE NIGHT:**
- Chicken Egg Rolls
 - Pork Wantons
 - Taquitos
 - Assorted Pizza

RECIPIES

***All meats except for the shredded BBQ are cooked on a smoker, based on cooking times from Traeger.com. For the BBQ chicken, I literally throw 5 pounds of chicken breasts into the crock pot with any kind of BBQ sauce (I prefer brown sugar varieties, like Sweet Baby Ray's Hickory & Brown Sugar but you can use something spicy, or if it's just a regular BBQ sauce sometimes I'll throw in a couple tablespoons of brown sugar to sweeten it up) - cook on low for about 6 hours, then grab 2 forks and shred. This will stay nice and moist in the crock pot (you can add extra BBQ sauce if needed once the shredded chicken soaks up the water after shredding) - serve on slider buns, Hawaiian rolls, etc.**

Loaded Smashed Potatoes: 5 pound bag of red potatoes, scrubbed (leave peels on), cut into halves/thirds to make them all around the same size - boil for 20-25 minutes until tender. Add 1 stick of butter (no one said these were healthy), 3/4 cup sour cream, 1 cup cheese, 1/4 cup bacon crumbles, 1/2 cup ranch dressing - mash in potatoes with some milk (start slow and add more to make them as creamy as you want) - salt and pepper to taste. I usually make these the day ahead of time to cut down on prep time the day of - keep in tight tupperware, then reheat the next day for the party - they also do well in a food warmer.

Sausage Stuffed Portobello Mushrooms: Cook up 1 lb of ground Italian sausage, drain - mix in one block (8oz) cream cheese, 1 cup shredded cheese (cheddar, or pepper jack if you want a little spice), 1 clove minced garlic, heavy sprinkle of parmesan cheese. Open 2 packages of mushrooms, take off mushroom caps (a lot of people dice these up, fry them in the pan, and add them to the mixture to stuff into the mushroom - this however freaks me out for some reason, so I just pitch them and feel awful about the waste) - stuff mixture into baby portobellos (you can use regular white mushrooms too) and put in a greased 9x13 glass dish - brush with melted butter - bake at 375 for about 20 minutes (you should still have some sausage mixture left over - I use this for the cheesy chili dip below!)

Buffalo Chicken Dip: 2 large cans of chunk chicken, 1 block (8oz) cream cheese, 2 cups shredded cheddar, 1/4 - 1/2 cup Frank's Red Hot (more if you like it spicy!) and 1/4 cup ranch dressing - mix altogether in a crock pot and heat (can also be microwaved initially if you need to heat it quick, then let it stay on low in the crock pot - stir occasionally).

Antipasto Skewers: (These come out a little different every time I make them depending on what I have lying around, but they are delicious with various combinations!) Grab some kabob sticks (I usually break them in half so they are more finger/plate friendly - layer olives, salami, cheese cubes, pepperoni, and assorted peppers on the stick - pics of finished product further down in blog).

Tangy Meatballs: I have 2 go-to recipes for these. My favorite: General Tso's sauce from GFS - I just pour it in a crock pot with the meatballs and let them simmer on low for a couple hours. If I'm in a pinch and I don't have any pre-made sauce, I go with the classic ketchup/brown sugar/BBQ sauce mix - my quantities of each depend on who I'm feeding (women typically like more brown sugar, more ketchup for kids, more BBQ sauce for men) - I just dump all 3 in a bowl, mix it up to taste, and pour it in the crock pot with the pre-made meatballs. Fast and easy (and always one of the dishes to be empty)

Pizza Pinwheels: I use either crescent dough or pizza dough sheets (whichever I have around, either works!) - roll out the dough into a large rectangle and layer some marinara sauce (just a thin layer, or it gets messy!) pepperoni, and shredded mozzarella pizza - slowly roll it up lengthwise into one giant roll, then cut into 1-inch sections. Put on a greased baking pan and bake at 375 for 11-13 minutes. Serve with the rest of your marinara sauce in a side dish.

Cheesy Sausage Chili Dip: In a crock pot, mix in leftover sausage from the mushrooms (or if you're making this separate, thrown in 1/2 pound of cooked ground sausage - can be omitted though and the dip is still amazing!) - mix in 1 block (8oz) cream cheese, 2 cups cheddar, one can Chili w/out beans. Heat on low until gooey. Serve with tortilla chips. Mmmmmm.

Cowboy Beans: These are always scarfed up, and they are so easy. Cook 1/2 lb ground beef with a couple tablespoons of minced onion (you can throw a little minced garlic in there too if you like that). Mix with 1 large can Bush's Baked Beans (I like the Maple Bacon flavor), 1 can Pork N' Beans, 1/2 cup of shredded bacon (or already cooked bacon pieces, those work just as well) and 1/4 - 1/2 cup brown sugar (depending on how sweet you want them) and cook on low in a crock pot for a couple hours (stir occasionally).