



BUFFALO CHICKEN SLIDERS



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Recipe Contributor/Dept: Laura Budinger – Marketing

Why I love this recipe: It's SUPER easy to make and is always tasty. Never not good, especially with homemade ranch

COOK: 45 MIN | SERVINGS: 4-6

INGREDIENTS

- 1 Tbsp vegetable oil
- 2 pounds skinless, boneless chicken thighs
- Kosher salt and freshly ground black pepper
- 1 Tbsp packed dark brown sugar
- 2 tsp paprika
- ¼ tsp cayenne pepper
- 1 cup hot sauce (such as Frank's RedHot)
- 18 to 24 small rolls (such as Hawaiian or Parker House), buttered and toasted
- Ranch dressing, for serving (even better when it's homemade with sour cream!)
- 1 cup crumbled blue cheese
- Sliced tomato and lettuce leaves, for serving

DIRECTIONS

1. Preheat the oven to 400° F. Heat a 12-inch ovenproof skillet over medium-high heat. Add the vegetable oil. Sprinkle both sides of the chicken with salt, black pepper, the brown sugar, paprika and cayenne. Add the chicken to the skillet and sear until golden on both sides, about 4 minutes.
2. Add the hot sauce to the skillet and bring to a simmer, then place in the oven to cook until an instant-read thermometer inserted into the chicken registers 160 °F, 12 to 15 minutes. Let the chicken cool in the skillet, then pull the meat with your fingers. Adjust the seasoning if necessary.
3. Preheat the broiler. Transfer the skillet to the broiler and cook until crispy and caramelized on top, about 4 minutes.
4. For the sandwich build: Place some chicken on the roll bottoms and top with ranch dressing, blue cheese crumbles, tomato and lettuce. Close with the roll tops.





CORN & WALNUT DIP



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Recipe Contributor/Dept: Joel LaFrance - Marketing

Why I love this recipe: One of my mom's recipes, and a big household favorite across all ages

PREP: 15 MIN, plus refrigerate 8 hours before serving

INGREDIENTS

- 2 (8oz) packages of cream cheese, softened
- 1 cup chopped walnuts
- ½ cup fresh lime juice
- 1 (4oz) can chopped chilies
- 1 Tbsp. cumin
- 3 green onions, chopped
- 1 tsp. Salt
- Serve with:
- 1 tsp pepper
- Tortilla chips (optional)
- 1 tap cayenne pepper
- 1 (8oz) can of whole kernel corn drained

DIRECTIONS

1. Whip the cream cheese until fluffy and beat in the lime juice, cumin, salt, paper, and cayenne pepper until smooth. Stir in corn, walnuts, green chilies and onions. Refrigerate. Make at least 8 hours before serving. Serve with your favorite tortilla chips!





PAT'S GAME DAY PRETZELS



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Recipe Contributor/Dept: Doreen Mason – Data Acquisitions

Why I love this recipe: Quick and easy and who doesn't love pretzels when watching the big game?

PREP: 5MIN | COOK: 15 MIN | SERVINGS: The Entire Gang

INGREDIENTS

- 1-18 oz bag of Pretzels (Snyders Sourdough Pretzels - works best)
- 1 cup of Oil
- 1 tsp of Dill
- 1 package of Dry Ranch Dressing
- 1 Tbsp of Lemon Pepper

DIRECTIONS

1. Pre-heat oven to 325° F
 2. Add Ranch Dressing, Lemon Pepper and Dill into large pan and mix
 3. Add Oil and mix
 4. Break pretzels to bite size, add to mixture and coat pretzels
 5. Bake for 15 minutes (@ 7 minutes stir mixture)
 6. Remove pan from oven and place in a dish lined with a napkin or paper towel.
- Best when served warm (and people will continue to eat them cold too).

