Philly Cheese Steak Warm Dip with Beer Bread Dippers

1 package Bountiful Beer Bread Mix
1 (12 ounce) can beer or club soda
3 tablespoons butter, melted, optional
1 packet Philly Cheese Steak Warm Dip Mix
1 (8 ounce) package cream cheese, softened
1 cup shredded Swiss cheese, divided

1. Preheat oven to 375°F. Prepare Bountiful Beer Bread Mix according to package directions using beer and butter.
2. Let bread cool. Slice into 10-12 slices. Cut each slice into 4-5 dippers.
3. Prepare Philly Cheese Steak Warm Dip Mix according to package directions using cream cheese and Swiss cheese. Serve with bread dippers.

Makes 12 servings.

Make Ahead:
Prepare through step 2 up to 1 day ahead. Store in an airtight container. Assemble step 3. Refrigerate up to 1 day. Microwave according to package directions when ready to serve.
Football Brownies

1 (15 ounce) can black beans, undrained
1 package Truffle Fudge Brownie Mix
White decorating icing with narrow tip

Special Equipment: 2½x1½-inch football-shaped or oval cookie cutter.

1. Preheat oven to 350°F. Place undrained beans in a food processor or blender. Purée until smooth.

2. Transfer bean purée to a large bowl. Add Truffle Fudge Brownie Mix (do not add butter or eggs from package directions). Stir to combine.


4. Decorate with icing to create laces and lines on football.

Makes 15 brownies.

Make Ahead: Prepare through step 3 up to 1 day ahead. Store in an airtight container. Continue with step 4 when ready to serve.

Beer Cheese Fondue

1 package Perfectly Potato Cheddar Soup Mix
3 cups water
1 (12 ounce) can beer
½ (8 ounce) package cream cheese, cubed
1 cup shredded Monterey Jack cheese
Baguette slices, grapes, apple slices
Little smoked sausages, cooked

1. In large saucepan over medium heat, combine Perfectly Potato Cheddar Soup Mix, water and beer. Bring to a simmer, stirring occasionally; simmer 30 minutes. Cool slightly.

2. Transfer to a blender (in batches, if needed) and blend until smooth. Salt and pepper as desired.

3. Transfer to a fondue pot or slow cooker on WARM. Serve with bread slices, grapes, apple slices and little smoked sausages.

Makes 12 servings.

Make Ahead: Make fondue up to 2 days ahead. Cool and refrigerate. When ready to serve, transfer to a saucepan and reheat over low heat, stirring frequently.

Almond Crème Shakes

2 packages Almond Crème Frozen Drink Mix
1 (1.5 quart) package vanilla bean or vanilla ice cream, divided
1 (16 ounce) container white frosting
½ teaspoon green food coloring
1 (12 ounce) can beer
12 milk chocolate truffles, unwrapped
2 cups 2% milk, divided
2 cups 2% milk, divided
¾ cup sliced almonds, toasted, divided
Aerosol whipped cream
6-8 maraschino cherries with stems

1. In a blender or food processor, combine 1 package Almond Crème Frozen Drink Mix, half the ice cream, 1 cup milk and ¼ cup toasted almonds. Blend until smooth.

2. Transfer to a freezer-safe container. Repeat with remaining Almond Crème Frozen Drink Mix, ice cream, milk and ¼ cup toasted almonds. Blend until smooth.

3. Remove from freezer; stir. Divide among 6-8 mason jars. Garnish with whipped cream, remaining toasted almonds and cherries.

Makes 6-8 servings.

Make Ahead: Prepare through step 2 up to 2 days ahead. Thaw to desired consistency.
**Tic-Tac-Toe Smokies & Meatballs**

1/2 (32 ounce) package frozen bite-size meatballs  
2 (14 ounce) packages little smoked sausages  
1 bottle Smoky Bacon BBQ Sauce  
Toothpicks

1. Combine all ingredients except toothpicks in a slow cooker. Cook on LOW 2-3 hours.
2. When ready to serve, push toothpicks through 2 sausages in an X pattern. Push toothpicks through meatballs. Place in a tic-tac-toe or football play pattern on a serving platter.

Makes 10-12 servings.

**Garlic Parmesan Wings**

1 bottle Garlic Parmesan Wing Sauce  
3 pounds chicken wings & drummies, thawed if frozen

1. Preheat oven to 350°F. Place chicken on a greased or foil-lined large rimmed baking sheet. Salt and pepper chicken as desired.
2. Brush both sides of chicken with Garlic Parmesan Wing Sauce. Bake 30 minutes.
3. Remove from oven. Turn chicken over, brushing both sides with additional Garlic Parmesan Wing Sauce. Continue baking 30 minutes or until internal temperature of chicken reaches 165°F on an instant-read food thermometer.
4. Transfer wings to a slow cooker on WARM, if desired. Serve with additional wing sauce for dipping.

Makes 6-8 servings.

**Football Truffle Cupcakes**

12 paper cupcake liners  
1 package Absolutely Almond Pound Cake Mix™  
1 cup water  
3/4 cup butter, melted  
12 milk chocolate truffles, nuggets or kisses, unwrapped  
1 (16 ounce) container white frosting  
3/4 teaspoon green food coloring  
1 cup white chocolate chips, melted  
24 pretzel sticks  
12 chocolate covered almonds  
White decorating icing

1. Preheat oven to 325°F. Place paper liners in a 12-count muffin pan. In large bowl, prepare Absolutely Almond Pound Cake Mix according to package directions using water and butter.
3. In small bowl, combine white frosting and green food coloring; frost cupcakes. Place melted chocolate chips in a storage bag; seal. Cut a small tip off the corner. Using chocolate, glue 4 pretzel sticks together creating a goal post; repeat with remaining pretzels. Set aside to dry. Pipe white chocolate lines on almonds creating football laces.
4. Use white decorating icing to draw lines on cupcakes creating yard lines. Place almonds on cupcakes; place goal posts on half the cupcakes.

Makes 12 cupcakes.

**TIP:** Gently press the tip of a fork into the frosting to create a grass-like effect.
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1 cup shredded Swiss cheese, divided

1. Preheat oven to 375°F. Prepare Bountiful Beer Bread Mix according to package directions using beer and butter.

2. Let bread cool. Slice into 10-12 slices. Cut each slice into 4-5 dippers.

3. Prepare Philly Cheese Steak Warm Dip Mix according to package directions using cream cheese and Swiss cheese. Serve with bread dippers.

Makes 12 servings.

Make Ahead: Prepare through step 2 up to 1 day ahead. Store in an airtight container. Assemble step 3. Refrigerate up to 1 day. Microwave according to package directions when ready to serve.

GROCERY LIST

Here’s a list of the groceries you’ll need to prepare the Touchdown Party Menu. Shop your own pantry first and cross off any items you already have.

Produce
☐ Grapes, apple slices (for Beer Cheese Fondue)

Bakery
☐ Baguette slices (for Beer Cheese Fondue)

Meat/Seafood
☐ Little smoked sausages (for Beer Cheese Fondue)
☐ 2 (14 ounce) packages little smoked sausages
☐ 3 pounds chicken wings & drummies

Dry Grocery
☐ 1 (15 ounce) can black beans
☐ 2 tubes white decorating icing with narrow tip
☐ 1 (16 ounce) container white frosting
☐ ½ teaspoon green food coloring
☐ 1 cup white chocolate chips
☐ 24 pretzel sticks
☐ 12 chocolate covered almonds
☐ ¾ cup sliced almonds
☐ 6-8 maraschino cherries with stems
☐ 12 milk chocolate truffles, nuggets or kisses
☐ Salt and pepper

Refrigerated/Dairy
☐ 1½ (8 ounce) packages cream cheese
☐ 4 ounces shredded Monterey Jack cheese (1 cup)
☐ 4 ounces shredded Swiss cheese (1 cup)
☐ 2 cups 2% milk
☐ Aerosol whipped cream
☐ ¾ cup + 3 tablespoons butter

Frozen
☐ 1 (1.5 quart) package vanilla bean or vanilla ice cream
☐ ½ (32 ounce) package frozen bite-sized meatballs

Liquor
☐ 2 (12 ounce) cans beer or club soda

Miscellaneous
☐ 2½x1⅝-inch football shaped or oval cookie cutter
☐ Toothpicks
☐ 12 paper cupcake liners
☐ 1 quart resealable freezer bag

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