

SUPER BOWL MENU

Prep time 15 minutes

Cooking time 45 minutes

Makes 24

Crispy Stuffed Potato Skins with Monterey Jack and Chiles

Recipe from Boston Globe



Instructions

Set oven to 400 degrees. Have on hand a rimmed baking sheet.

With tip of a paring knife, prick each potato in three places. On the baking sheet, toss the potatoes with 1 tablespoon of the oil. Spread them in a single layer and bake for 25-30 minutes, or until tender when pierced with the tip of the paring knife. Remove and cool slightly. Turn the oven temperature to 450 degrees.

Cut the potatoes in half. With a small spoon, scoop the insides into a bowl, leaving a ¼-inch layer of potato in the shell.

On the baking sheet, set the shells, cut sides down. Brush the skins with oil and sprinkle with salt. Bake 8-10 minutes, remove from oven when crisp. Turn the oven to broil. Set a rack 6 inches from broiler element.

Meanwhile, mix the potato pulp with a fork, stir in the cheese, sour cream, scallions, jalapenos, salt, and black pepper. The mixture should be slightly chunky.

Fill each potato half with a rounded spoonful of filling and return to the baking sheet.

Broil for 6-8 minutes, watching them carefully, or until brown and bubbly. Sprinkle with cilantro and serve.

Ingredients

12 (1 ¼ pounds) baby Yukon Gold potatoes
2-3 T olive oil
Salt and black pepper, to taste
1 C (4 ounces) shredded Monterey Jack cheese

1/3 C sour cream
2 scallions, sliced
2 T chopped pickled jalapenos from a jar, to taste
Chopped fresh cilantro leaves to garnish

Another *“highly recommended”* recipe from [Saute Sip Sizzle](#)

Slow Cooker Chipotle Brisket Sliders

Recipe from Southern Living Magazine

15 minutes active

4 hours, 15 minutes total

Makes 12 sliders



Ingredients

1 ½ T packed light brown sugar
2 tsp kosher salt
1 tsp ground cumin
¾ tsp black pepper
1 (2 lb.) trimmed beef brisket
2 chipotle chiles in adobo sauce (about 2 T)
3 garlic cloves, smashed
1 C barbecue sauce
12 slider buns
½ C spicy pickle chips

Preparation

Stir together brown sugar, kosher salt, cumin, and black pepper in a small bowl. Season brisket with sugar mixture. Place brisket, chipotle chiles and garlic in a 6-quart slow cooker. Cover and cook until tender, 4 to 5 hours on HIGH or about 8 hours on LOW.

Transfer brisket to a cutting board, reserving ½ cup cooking liquid. Using 2 forks, shred brisket; place in a large bowl. Add barbecue sauce and reserved cooking liquid; stir until meat is fully coated. Divide meat evenly among bottom halves of buns. Add pickle chips and cover with bun tops.

If you love spicy food, consider doubling the chipotle chiles!

Another [SAUTE SIP SIZZLE](#) highly recommended recipe!