



Must Have
**GAME DAY
GRUB RECIPES**

THE ULTIMATE COLLECTION OF DIPS, APPS, WINGS & SNACKS!

CHRISTINA HITCHCOCK

IT IS A
keeper
TRIED & TRUE EASY RECIPES

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About the Author

Hi! I'm Christina, the chief cook and bottle washer at It Is a Keeper where I share quick dinner ideas, easy slow cooker recipes, meal planning tips and cooking resources.

I'm a northeastern Pennsylvania food blogger and a self-proclaimed recipe hoarder who reads cook books cover to cover like most people read a juicy novel. I'm also a wife and busy mom.

I've always loved to cook. Cooking is very cathartic to me. I'm truly in my element in the kitchen. Maybe it's that I'm using all of my senses - the feel of the dough, the smell of the sauce or the sound of the vegetables being chopped. Whether I'm making an old favorite that I know by heart or trying a new recipe, it's exciting to see it all come together.

In 2010, as I was cleaning my house, I realized I had amassed hundreds of recipes (ripped from magazines, printed from emails and written on napkins). I made a decision right then and there that I was going to try each recipe in the pile, decide if it's a keeper (or not) and blog about my results. Today, It Is a Keeper to become a trusted authority for busy families.

My recipes are full of flavor and made with easy to find ingredients. I hope your family and friends enjoy these recipes as much as mine do.



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CHAPTER 1

DIPS

From taco dips to one of the best homemade guacamole recipes, you'll be sure to find multiple dips that will keep your guests wanting more. Each dip is versatile in what you serve with it, so no matter what you choose, it sure is a keeper of a dip!

7 LAYER TACO DIP

If you eat with your eyes, you will love this 7 Layer Taco Dip. It's as beautiful to look at and even better to eat.

SERVINGS: 16 PREP TIME: 15 MINUTES COOK/BAKE TIME: 30 MINUTES

INGREDIENTS

1 lb ground beef
3 Tbsp Taco Seasoning Blend, divided
2 tsp House Seasoning Blend, divided
3 Tbsp water
16 oz refried beans
4 oz cream cheese, softened
8 oz sour cream
2 C prepared guacamole
2 C shredded Mexican cheese blend
2 large tomatoes, diced
6 oz sliced black olives

Optional: Cilantro, green onions, jalapeños

DIRECTIONS

- In a large skillet, cook ground beef and drain excess fat.
- Add 1 and 1/2 tablespoons Taco Seasoning Blend, House Seasoning Blend and water to the cooked beef; Stir together.
- Spread beef mixture evenly into a 9×13 casserole dish.
- In a small, microwave safe bowl, microwave refried beans for 30 seconds.
- Stir beans and cream cheese together and spread them on top of the beef layer.
- In a separate bowl combine sour cream, remaining 1 and 1/2 tablespoons of Taco Seasoning Blend and remaining teaspoon of House Seasoning Blend.
- Spread seasoned cheese mixture evenly on top of refried beans.
- Spread prepared guacamole on top.
- Top shredded Mexican cheese blend.
- Add diced tomatoes.
- Top with sliced black olives.
- Refrigerate for 30 minutes before serving.



ANDY'S PIZZA DIP

Andy's Pizza is iconic in northeastern Pennsylvania. Between the beer infused crust, the super gooey cheese and their perfect sauce, this pizza is magical. This to-die for pizza dip tastes just like it.

SERVINGS: 8 PREP TIME: 5 MINUTES COOK/BAKE TIME: 10 MINUTES

INGREDIENTS

16 oz Process American
cheese, such as Velveeta
8 oz cream cheese
14.5 oz Don Pepino's pizza
sauce

DIRECTIONS

- In a medium saucepan over low heat, melt processed cheese and cream cheese together.
- When cheese is fully melted, add pizza sauce and stir until combined.
- Transfer mixture to a small slow cooker and set it to the “keep warm” setting.
- Serve dip immediately.



BLACK BEAN AND CORN SALAD

Healthy, flavorful, colorful and delicious are just a few words that describe this Black Bean and Corn Salad. It's a quick and easy salad that can be used as a salsa or a topping too!

SERVINGS: 4 PREP TIME: 15 MINUTES COOK/BAKE TIME: 1 HOUR

INGREDIENTS

15.5 oz black beans,
drained and rinsed
15.25 oz canned corn,
drained
4 tomatoes, chopped
2 cloves garlic, finely
minced
1/2 C chopped red onion
1/3 C chopped cilantro
1/8 C lime juice, about 1
large lime
1/4 tsp House Seasoning
Blend
1/2 tsp chili powder

DIRECTIONS

- Add all ingredients to a large bowl.
- Stir to combine.
- Refrigerate for 1 hour before serving.



BUFFALO CHICKEN DIP

Imagine being able to eat all the wonder that is wings without all the mess. Clean hands with no need to clean up a ton of bones and napkin mess after your party. This Crockpot Buffalo Chicken Dip will make your next party a breeze.

SERVINGS: 12 PREP TIME: 5 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

20 oz canned chunk
chicken, drained
3/4 C prepared hot wing
sauce
16 oz cream cheese, cubed
1 C Ranch dressing
1 1/2 C shredded Cheddar
Jack cheese blend, divided

DIRECTIONS

- Add chicken and hot sauce to a skillet over medium high heat.
- Cook until heated through.
- Add cream cheese and ranch dressing then stir until fully combined.
- Stir in half of the cheese.
- Transfer to a small crock pot and set to low.
- Top with remaining cheese and serve when hot and bubbly.



CHEESEBURGER DIP

This easy and delicious Cheeseburger Dip will be your new favorite party staple. It's the perfect appetizer if you are hosting the party or need to bring it to a holiday event..

SERVINGS: 8 PREP TIME: 10 MINUTES COOK/BAKE TIME: 3 HOURS

INGREDIENTS

1 lb ground beef
1 tsp House Seasoning Blend
1 Tbps Worcestershire sauce
1 lb mild sausage, casings removed
2 lbs Velveeta processed cheese, cut into 1 inch cubes
1 10.5 oz can Cream of Cheddar Cheese soup
1 10 oz can Rotel diced tomatoes and green chilies
1 Tbsp Burger Seasoning Blend

DIRECTIONS

- Heat a large skillet over medium high heat.
- Season ground beef with House Seasoning Blend; add to the skillet.
- Add Worcestershire sauce to the skillet.
- Cook beef until browned, about 5-7 minutes, making sure to break up beef into fine pieces.
- Drain beef, remove from the skillet and add to the slow cooker.
- In same skillet, cook sausage over medium high heat until cooked through, make sure to break it up into fine pieces.
- Drain sausage, remove from skillet and add to the slow cooker.
- Add remaining ingredients to the slow cooker.
- Cover and cook on low for 3-4 hours.



HOMEMADE GUACAMOLE DIP

There's a saying that life without Mexican food is no life at all. Life without this Homemade Guacamole is definitely not worth living. It's thick, creamy and bursting with flavor.

SERVINGS: 6 PREP TIME: 10 MINUTES COOK/BAKE TIME: 1 HOUR

INGREDIENTS

3 avocados, pitted and diced
1 lime, juiced
1 tsp salt
2 plum tomatoes, diced
1/2 C red onion, diced
2 tsp fresh garlic, minced
3 Tbsp fresh cilantro, minced
1/2 tsp black pepper

DIRECTIONS

- In a medium bowl, mash together the avocados, lime juice and salt.
- Stir in the tomatoes, onion, garlic and cilantro; mix in black pepper.
- Refrigerate for 1 hour before serving for best results.



ITALIAN HOAGIE DIP

It's one of those dishes that has people begging for the recipe. Layers of Italian meats and cheese, topped with a tangy, Italian herb spread and garnished with lettuce, tomatoes, onions and peppers. It's a flavor explosion!

SERVINGS: 8 PREP TIME: 20 MINUTES

INGREDIENTS

1/4 lb sliced pepperoni, chopped small
1/4 lb deli turkey breast, chopped small
1/4 lb deli Genoa salami, chopped small
1/4 lb deli ham, chopped small
1/4 lb provolone cheese, chopped small
1 onion, finely diced
1/2 head lettuce, shredded and chopped
1/2 C banana peppers, finely chopped
1 tomato, seeded and chopped
1/2 C mayonnaise
1 tsp olive oil
1 Tbsp dried oregano
1 Tbsp dried basil
1/2 tsp crushed red pepper flakes

DIRECTIONS

- In a large bowl, combine the deli meats and cheese, onion, lettuce, tomato and banana peppers.
- In a small bowl, whisk together the mayo, olive oil, oregano, basil and pepper flakes.
- Pour the mayonnaise mixture over the meat mixture and stir to combine.
- Serve with sliced baguette or crackers.



PEPPERONI PIZZA DIP

Pepperoni Pizza Dip is one of the best go-to party essentials. It is so ooey, gooey and delicious that it is always a crowd favorite.

SERVINGS: 10 PREP TIME: 10 MINUTES COOK/BAKE TIME: 15 MINUTES

INGREDIENTS

8 oz cream cheese, room temperature
2 C shredded mozzarella cheese, divided
1 C grated parmesan cheese, divided
1 1/2 C marinara sauce
2 tsp garlic powder
2 tsp dried oregano
10 slices pepperoni

DIRECTIONS

- Spread cream cheese in an even layer in a pie dish or 9x9 baking dish.
- Sprinkle 1 cup of mozzarella cheese and 1/2 cup of parmesan cheese on top.
- Sprinkle 1 teaspoon garlic powder and 1 teaspoon oregano on top of the cheese.
- Pour marinara on top of the seasoning, making sure to spread it out evenly.
- Top with remaining cheeses and seasonings.
- Place pepperoni slices on top.
- Bake at 350 for 15 minutes or until cheeses melt.
- Serve hot with toasted baguette slices.



PHILLY CHEESESTEAK DIP

Let's hear it for Philly! Philly Cheesesteak that it is. Try this new twist on the iconic Philadelphia favorite. You can bring that same taste to your next party with a quick and easy to make Philly Cheesesteak Dip.

SERVINGS: 8 PREP TIME: 10 MINUTES COOK/BAKE TIME: 30 MINUTES

INGREDIENTS

2 Tbsp olive oil, divided
1 large onion, chopped
1 green bell pepper, seeded and diced
1 red bell pepper, seeded and diced
2 cloves garlic, minced
1 1/2 lbs thinly shaved steak, finely chopped
1 tsp House Seasoning Blend
1 Tbsp Worcestershire sauce
4 oz cream cheese, broken into pieces
4 oz Velveeta processed cheese, cut into 1 inch cubes
1/4 C mayonnaise
1/4 C sour cream
8 slices provolone cheese, diced

DIRECTIONS

- Heat 1 tablespoon olive in a large skillet over medium high heat.
- Add peppers and onion; sauté for 5-7 minutes or until tender.
- Add garlic and stir for 30 seconds.
- Remove from the skillet and add to the slow cooker.
- In the same pan, add the remaining tablespoon olive oil.
- Season beef with House Seasoning Blend and add to skillet; add Worcestershire sauce.
- Sauté 5-7 minutes, or until cooked through.
- Remove from the skillet and add to the slow cooker.
- Add remaining ingredients to the slow cooker.
- Cover and cook on low for 3-4 hours.



QUESO BLANCO DIP

Queso Blanco Dip is the perfect cheese snack obsession. It's a thick, creamy, delicious melted white cheese sauce that's perfect for dipping or pouring over your favorite Latin dishes.

SERVINGS: 2 CUPS PREP TIME: 5 MINUTES COOK/BAKE TIME: 10 MINUTES

INGREDIENTS

1 C half and half
3/4 lb white American
cheese, chopped
1/2 lb fontina cheese,
chopped
2 Tbsp canned green chilis
2 tsp Taco Seasoning
Cilantro and green chilis
for garnish

DIRECTIONS

- In a skillet or medium saucepan, heat half and half over medium-high heat until you see bubbles around the edges (but not boiling).
- Stir in half of the American cheese and half of the fontina cheese; stir until melted.
- Stir in remaining cheese until all cheese is melted.
- Add chilis and taco seasoning; stir until combined.
- Serve warm with cilantro and extra chilis for garnish.



SPINACH AND ARTICHOKE DIP

The beauty of this Easy Spinach Artichoke Dip is that it's a timeless, creamy, delicious, warm dip that will be the highlight of any entertaining table. It even has a secret ingredient that takes it over the top!

SERVINGS: 6 PREP TIME: 15 MINUTES COOK/BAKE TIME: 25 MINUTES

INGREDIENTS

2 pkgs, 9 oz frozen
creamed spinach (thawed)
8 oz cream cheese, room
temperature
1/2 C mayonnaise
1 can 14 oz artichoke
hearts
1/2 C grated parmesan
cheese
1/3 C chopped onion
1/8 tsp cayenne pepper
1/3 C crushed herb
stuffing mix
1/2 C chopped pecans

DIRECTIONS

- Preheat the oven to 400 degrees.
- Combine cream cheese and mayonnaise in a large bowl.
- Chop artichoke hearts into bite sized pieces.
- Add spinach, chopped artichoke hearts, parmesan cheese, onion and pepper; Stir to combine.
- Transfer mixture to a two quart baking dish.
- Combine stuffing and pecans and sprinkle over top.
- Bake for 20-25 minutes or until hot and lightly browned on top.





CHAPTER 2

APPETIZERS

The appetizers that'll have your game day guests satisfied until the main course. Any of these appetizers gives the guests a little taste to how delicious the main dish will be. These are guaranteed to be easy and quick to serve large game day parties!

BACON RANCH BLOOMING BREAD

Blooming bread or pull-apart bread? It doesn't matter what you call it. It's hands-down one of the best easy appetizers you could make!

SERVINGS: 6 PREP TIME: 15 MINUTES COOK/BAKE TIME: 25 MINUTES

INGREDIENTS

1 unsliced loaf of round sourdough or country bread
12 oz cheddar cheese thinly sliced
3 oz bag Real Bacon bits
1/2 C butter melted
1 Tbsp dry Ranch Dressing Seasoning

DIRECTIONS

- Using a sharp bread knife, cut the bread on the diagonal in one-inch sections, make sure you don't go through the bread.
- Repeat this step going in the opposite diagonal direction so that you have cross hatches.
- Place cheddar cheese in between the slices.
- Sprinkle bacon bits on bread, making sure to get in between the slices.
- Mix together butter and ranch dressing seasoning. Pour over bread.
- Wrap the entire loaf of bread in foil and place on a baking sheet.
- Bake at 350 degrees for 15 minutes.
- Unwrap. Bake for an additional 10 minutes, or until the cheese is melted.



SWEET BACON TATER TOTS

These little tots are incredible! How can you go wrong with bacon wrapped anything?! You can't. It's impossible. You will be the talk of the party when you make this!

SERVINGS: 8 PREP TIME: 20 MINUTES COOK/BAKE TIME: 15 MINUTES

INGREDIENTS

Approximately 50 – 55
frozen tater tots, thawed
1 16 oz package bacon
2/3 C brown sugar
2 Tbsp chili powder

DIRECTIONS

- Preheat the oven to 375 degrees.
- Line a baking sheet with foil and place a cooling rack on top of the foil.
- Cut each bacon strip into 3 pieces.
- In a small bowl, mix brown sugar and chili powder.
- Rub one side of each bacon piece with brown sugar mixture.
- Wrap each tater tot with a bacon piece and place it, seam side down, on top of the cooling rack.
- Bake for 15 minutes at 375 degrees.
- Increase the oven to 400 degrees and bake them for 5 more minutes, or until the bacon is crispy



BEEF SAUSAGE LOADED NACHOS

These Beef Loaded Nachos are the perfect appetizer for a crowd. Crispy nachos are topped with an easy to make beef sausage that kicks the flavor into high gear.

SERVINGS: 6 PREP TIME: 15 MINUTES COOK/BAKE TIME: 8 MINUTES

INGREDIENTS

BEEF SAUSAGE

1 lb Ground Beef
2 Tbsp red wine vinegar
1 1/2 tsp dried oregano leaves
1 1/2 tsp smoked paprika
1 1/2 tsp chili powder
1 tsp garlic powder
1/2 tsp salt
1/2 tsp chipotle chili powder

NACHOS

Prepared Beef Sausage, recipe included
1/2 C salsa
4 oz diced mild green chilis, drained
8 oz tortilla chips
1 C canned black beans, drained and rinsed
1 3/4 C shredded Mexican cheese blend
2 C thinly sliced lettuce
1 C diced seeded tomatoes
Garnishes: sliced avocado, fresh chopped cilantro leaves, sliced ripe olives, sour cream, sliced jalapeño peppers, lime wedges

DIRECTIONS

BEEF SAUSAGE

- Combine ground beef, red wine vinegar, dried oregano, smoked paprika, chili powder, garlic powder, salt and chipotle chili powder in a large mixing bowl.
- Heat a large nonstick skillet over medium heat.
- Add sausage mixture and cook 8 to 10 minutes, breaking into 1/2-inch crumbles.
- Drain any excess fat from the pan.

NACHOS

- Add salsa and green chilis to sausage mixture to a large skillet and cook 2 to 3 minutes or until heated through.
- Meanwhile, preheat the oven broiler.
- Line a rimmed baking sheet with non-stick foil and spread tortilla chips in a single layer.
- Spread beef sausage mixture evenly over the chips.
- Top with beans and cheese.
- Broil 5 to 8 minutes or until the cheese melts.
- Top with lettuce and tomatoes and garnish with cilantro, olives, sour cream, jalapeños and lime wedges, or any of your other favorite nacho toppings.



GLAZED BACON CRACKERS

If you want to be the talk of the next party (in a good way, of course), you must make these super easy Glazed Bacon Crackers! People will be chasing you down to share the recipe.

SERVINGS: 6 PREP TIME: 10 MINUTES COOK/BAKE TIME: 10 MINUTES

INGREDIENTS

1 lb bacon
1 box Townhouse crackers
1/2 C brown sugar
1/2 tsp cayenne pepper

DIRECTIONS

- Cut each bacon slice into quarters.
- Place a rack on top of a rimmed baking sheet.
- Place crackers on the rack - you can place them close together.
- Place one bacon quarter on each cracker.
- In a small bowl, combine brown sugar and cayenne.
- Sprinkle a small amount of the brown sugar mixture on top of the bacon.
- Bake at 400 degrees for 10 minutes or until bacon is crisp.



MAPLE BACON CRACK

Need an easy appetizer recipe? Give this Maple Bacon Crack a try! It's sweet, salty and incredibly good. You'll love the combination of the soft pastry with the crispy, sticky bacon so much it'll make you drool.

SERVINGS: 6 PREP TIME: 10 MINUTES COOK/BAKE TIME: 40 MINUTES

INGREDIENTS

1 lb bacon
1 pkg refrigerated
crescent rolls, 8 count
1/2 C maple syrup
3/4 C brown sugar

DIRECTIONS

- Preheat the oven to 400 degrees.
- Place bacon on a rimmed baking sheet and bake for 15 minutes, or until right before it gets crispy.
- Remove from the oven and drain on paper towels and chop into large pieces.
- Turn the oven to 325 degrees.
- Line another rimmed baking sheet with foil and liberally spray with cooking spray.
- Unroll the crescent rolls onto the baking sheet in a single layer. Do not separate the triangles.
- Pinch any perforations together and stretch the dough to form a rectangle.
- Use a fork to prick holes all over the dough.
- Drizzle 1/4 cup of maple syrup on top of the crescent dough.
- Sprinkle 1/4 cup of the brown sugar on top of the syrup. Top with chopped bacon.
- Drizzle remaining maple syrup on top of the bacon and top with the remaining brown sugar.
- Bake for 25 minutes; Let stand for 10 minutes before cutting into bite sized pieces.



MARINATED CHEESE

It's an elegant but easy appetizer that will be devoured by your guests! The best part is that you can make everything the day before. Who doesn't love a recipe that can be made ahead of time?

SERVINGS: PREP TIME: MINUTES COOK/BAKE TIME: MINUTES

INGREDIENTS

1 0.7 oz envelope Italian dressing mix
1/2 C vegetable oil
1/4 C white vinegar
2 Tbsp minced green onion
2 Tbsp water
1 1/2 tsp sugar
1 8 oz block Monterey Jack cheese, chilled
1 8 oz block Cheddar cheese, chilled
1 8 oz pkg cream cheese, chilled
1 4 oz jar chopped pimiento, drained

DIRECTIONS

- Whisk together the first 6 ingredients. Set aside.
- Cut Monterey Jack cheese in half lengthwise.
- Cut each half crosswise into 1/4-inch-thick slices. Repeat with Cheddar cheese and cream cheese.
- Arrange cheese in 4 rows in a shallow 2 quart. baking dish, alternating Monterey Jack cheese, Cheddar cheese, and cream cheese.
- Pour marinade over cheese.
- Cover and chill for at least 8 hours.
- Drain marinade; arrange cheese on a platter in rows.
- Top with pimiento, and serve with assorted crackers



SWEET AND SMOKEY SAUSAGE

This Slow Cooker Sweet and Spicy Sausage is perfect for any party – especially game day! This appetizer has the perfect combination of both savory and sweet. It packs in just a touch of heat that gives it a little something extra addicting.

SERVINGS: 15 PREP TIME: 15 MINUTES COOK/BAKE TIME: 1 HOUR AND 30 MINUTES

INGREDIENTS

2 14 oz pkg of Smoked Sausage, sliced
1 tsp olive oil
3 cloves garlic, minced
12 oz chili sauce
12 oz grape jelly
1/2 tsp red pepper flakes
1/2 tsp cayenne pepper

DIRECTIONS

- In the bottom of a medium saucepan, drizzle olive oil.
- Cook garlic until translucent (about 2 minutes).
- Add chili sauce, grape jelly and seasonings to a pot and cook for 10 minutes, stirring frequently.
- Place sliced sausages in the bowl of the slow cooker and pour sauce over the top.
- Cook on high for 90 minutes, stirring after the first hour.



BEEF TACO TARTS

These Beef Taco Tarts may be tiny but they pack a big flavor. This quick and easy beef taco recipe makes a great appetizer or snack. They'll be devoured in minutes!

SERVINGS: 30 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

12 ounces ground beef
1/2 cup chopped onion
1 teaspoon minced garlic
1/2 cup prepared mild or medium taco sauce
1/2 teaspoon ground cumin
1/4 teaspoon salt
1/8 teaspoon pepper
30 mini phyllo shells
1/2 cup shredded Mexican cheese blend

TOPPINGS

Shredded lettuce, sliced grape or cherry tomatoes, guacamole, sour cream, sliced ripe olives

DIRECTIONS

- Preheat the oven to 350°F.
- Heat a large nonstick skillet over medium heat.
- Add ground beef, onion and garlic in a large nonstick skillet over medium heat 8 to 10 minutes.
- Break up the beef into small crumbles and stir occasionally.
- Add taco sauce, cumin, salt and pepper; cook and stir 1 to 2 minutes or until mixture is heated through.
- Place frozen phyllo shells on a rimmed baking sheet.
- Spoon beef mixture evenly into shells; top with cheese.
- Bake for 9 to 10 minutes or until shells are crisp and cheese is melted.
- Top tarts with your favorite taco toppings such as lettuce, tomatoes, guacamole, sour cream, and olives, as desired.





CHAPTER 3

MAINS & WINGS

Warning! These dishes go fast! Make sure you make extra servings of any of these mains and wings. From wings to chili to pulled pork sandwiches, they are each game day staples that your guests will devour in seconds. Any of these are crowd favorites!

AWARD WINNING CHILI

If you are looking for a beef chili recipe that will make your taste buds sing, you found it! This award winning chili has everything you'd desire - it is thick, hearty, sweet, smoky and spicy..

SERVINGS: 8 PREP TIME: 10 MINUTES COOK/BAKE TIME: 30 MINUTES

INGREDIENTS

1 1/2 lbs ground beef
1 sweet onion, diced
1 bell pepper, diced
4 cloves garlic, minced
2 tsp House Seasoning blend
3 Tbsp Chili Seasoning Mix
2 Tbsp brown sugar
2 tsp chili in adobo
2 Tbsp flour
1 29 oz can crushed tomatoes
2 C butternut squash, diced
1 15.5 oz can kidney beans
1 15.5 oz can black beans
1 15.25 oz can corn

DIRECTIONS

- In a large pot, add ground beef, onion, bell pepper, garlic and House Seasoning blend and cook over medium high heat until meat is no longer pink.
- Drain excess fat from meat.
- Stir chili seasoning mix, brown sugar, chili in adobo and flour into meat mixture; Cook for 2 minutes.
- Add crushed tomatoes, squash, kidney beans, black beans and corn; stir until combined.
- Reduce heat to medium, cover and cook for 30 minutes or until squash is fork-tender.
- Serve with your favorite chili toppings.



DR. PEPPER PULLED PORK

A new twist on a classic pulled pork recipe. The Dr. Pepper transformed the flavor and gave it a very subtle cherry flavor. This stuff is crazy-good and so easy to make on your own!

SERVINGS: 8 PREP TIME: 15 MINUTES COOK/BAKE TIME: 8 HOURS AND 20 MINUTES

INGREDIENTS

PORK

7 lbs bone-in pork butt
Spice rub, recipe below
12 oz Dr. Pepper
8 sandwich rolls
Spicy BBQ Sauce, recipe below

SPICE RUB

2 Tbsp dark brown sugar
1 tsp paprika
1 tsp chili powder
3/4 tsp ground cumin
1/2 tsp ground chipotle chili pepper
1/4 tsp ground ginger
1/2 tsp salt

SPICY BBQ SAUCE

1 large onion, diced
1 Tbsp vegetable oil
12 oz tomato paste
12 oz Dr Pepper
6 Tbsp apple cider vinegar
4 Tbsp Worcestershire sauce
4 Tbsp molasses
4 tsp prepared mustard
2 C ketchup
2 tsp chili powder
2 tsp dry mustard
1 tsp garlic powder
1/2 tsp allspice
1/4 tsp ground red pepper
2 tsp salt
3 tsp liquid smoke

DIRECTIONS

Spice Rub

- Combine all ingredients in a bowl.

Pork

- Rub the entire roast with spice rub and place fat side up in the slow cooker.
- Pour Dr. Pepper into the slow cooker.
- Cover and cook on high for 7-8 hours or until meat falls off the bone.
- Remove pork from the slow cooker and place on a large rimmed baking sheet.
- Using two forks, shred pork, removing excess fat and bone.
- Place a helping of pork on roll and top with Spicy BBQ Sauce.

BBQ Sauce

- In a large pot, sauté onion in vegetable oil over medium heat until softened but not browned.
- Add all other ingredients and cook for 10-20 minutes, or until sauce thickens to desired consistency.



GARLIC BEER BRATS

These Garlic Beer Brats are simmered in beer and flavor and then grilled to perfection. It's amazing how much flavor these sausages have when you prepare them like this. These will quickly become one of your favorite grilled foods.

SERVINGS: 6 PREP TIME: 5 MINUTES COOK/BAKE TIME: 25 MINUTES

INGREDIENTS

2 (12 oz) bottles beer, any type
6 bratwurst links
1 onion, sliced
4 cloves garlic, crushed
1 tsp House Seasoning Blend
1 tsp crushed red pepper

DIRECTIONS

- Place all ingredients into a braising pot or dutch oven.
- Bring to a boil then reduce heat to simmer.
- Simmer for 10 minutes.
- Remove brats from pan and grill on medium high heat until cooked through, about 5 minutes per side.
- Serve on buns with braised onions and other desired toppings.



GARLIC PARMESAN WINGS

If you love wings, you need to try this recipe! Instead of a spicy, tomato based sauce, these wings are coated in a rich, zesty garlic parmesan sauce.

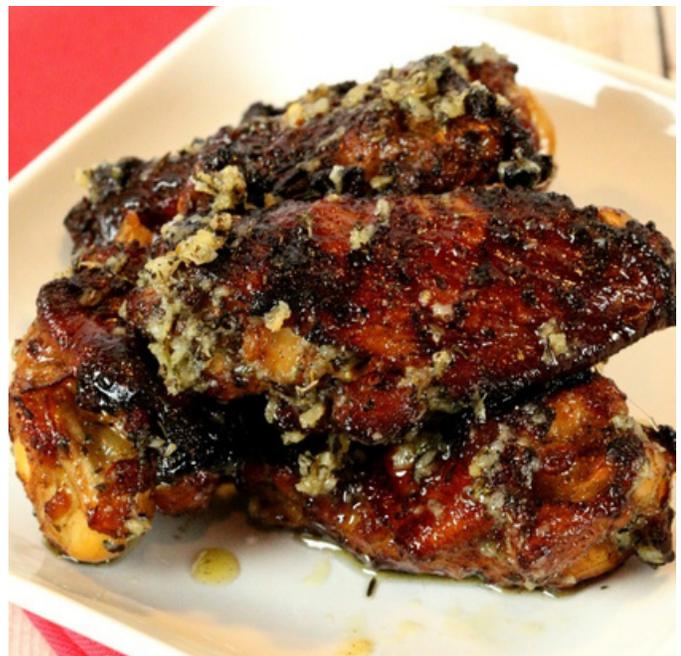
SERVINGS: 1 PREP TIME: 5 MINUTES COOK/BAKE TIME: 10 MINUTES

INGREDIENTS

12 chicken wings
3 Tbsp Extra Virgin Olive
Oil
2 Tbsp dried basil
2 cloves garlic, minced
1 tsp dried thyme
1/2 tsp black pepper
1/4 tsp crushed red pepper
1/3 C Parmesan cheese

DIRECTIONS

- In a large bowl, combine olive oil, basil, thyme, garlic, peppers and cheese.
- Grill wings over medium heat for 20 minutes, turning every 5 minutes.
- Add cooked wings and toss to coat.
- Serve hot.



KOREAN BBQ GRILLED WINGS

If you are looking for a great wing recipe that is easy to make, give these Korean BBQ Wings a try! The grilled chicken wing marinade is a super easy recipe and is finger-lickin' good!

SERVINGS: 4 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

12 chicken wings
2 Tbsp vegetable oil
3 Tbsp fresh ginger, grated
1/4 C sherry
1/4 C vinegar
2 Tbsp sesame oil
1/4 C honey
1/2 C soy sauce
1/4 C chili garlic sauce

DIRECTIONS

- Heat the oil in a saucepan. Add ginger to the oil and sauté for 2 minutes or until fragrant.
- Add sherry, vinegar, sesame oil, honey, soy sauce and chili garlic sauce to the pan and whisk until combined.
- Simmer for 5 minutes, or until desired consistency.
- Grill wings over medium heat for 20 minutes, turning every 5 minutes.
- Remove 1/2 cup of the sauce from the pan and use for basting.
- During the last 5 minutes of grilling, baste wings with sauce, turning frequently.
- Remove from the grill and toss the wings in the remaining sauce.
- Serve immediately.



MISSISSIPPI POT ROAST SANDWICHES

There is nothing more satisfying and delicious as beef when it is done to perfection. This Mississippi Pot Roast Sandwich has so many layers of flavor that you will savor each bite.

SERVINGS: 6 PREP TIME: 5 MINUTES COOK/BAKE TIME: 8 HOURS

INGREDIENTS

3-4 lbs chuck roast
0.6 oz envelope Italian salad dressing mix
1 oz packet Au Jus Gravy mix
1/2 C unsalted butter
1 C pepperoncini, sliced into rings
1 C roasted red peppers, sliced
6 crusty sandwich rolls
6 slices provolone cheese

DIRECTIONS

- Place roast in slow cooker.
- Pour Italian salad dressing mix and Au Jus Gravy mix over the roast.
- Add butter and sliced pepperoncini to the slow cooker; cover and cook on low for 8 hours.
- Remove meat from the slow cooker and shred with two forks; reserve sauce.
- Place shredded beef on sandwich roll and top with roasted red peppers and provolone cheese.
- Broil for 1-2 minutes or until the cheese melts.
- Dip sandwiches in reserved sauce.



THE BEST HOMEMADE SLOPPY JOES

For a dish that is this simple and easy to prepare, you need your flavors to be on point. Therefore, this easy Sloppy Joes recipe has the best flavor and is perfect for those busy weeknights or parties!

SERVINGS: 6 PREP TIME: 5 MINUTES COOK/BAKE TIME: 15 MINUTES

INGREDIENTS

1 lb ground beef
1 green bell pepper,
chopped
1 onion, chopped
3/4 C ketchup
1 tsp celery seed
2 tsp dry mustard
1 tsp vinegar
2 te sugar
Salt and pepper to taste

DIRECTIONS

- Brown beef with onions and peppers in a large skillet.
- Drain well and return to the skillet.
- Add remaining ingredients and simmer for 15 minutes.
- Serve on your favorite sandwich roll.



SLOW COOKER BUFFALO CHICKEN SLIDERS

These sliders will become one of your favorite slow cooker recipes to make! The spiciness of the chicken will give you a huge blast of flavor that won't be compared to anything else. It is a keeper!

SERVINGS: 6 PREP TIME: 5 MINUTES COOK/BAKE TIME: 6 HOURS

INGREDIENTS

4 boneless skinless chicken breasts
16 oz Buffalo wing sauce, your favorite brand
1/2 C Blue Cheese dressing
4 stalks celery, finely chopped
12 slider rolls

DIRECTIONS

- Place chicken in the slow cooker and top with Buffalo wing sauce.
- Cook on low for 6 hours.
- Remove chicken from the slow cooker and shred using two forks.
- Place shredded chicken in a large bowl and add 1 cup of Buffalo wing sauce from the slow cooker.
- Stir in blue cheese dressing.
- Place chicken mixture onto slider rolls and top with chopped celery.
- Serve immediately.



SUPER STROMBOLIS

This classic Italian restaurant take-out item is easy to make at home. It's perfect for a quick dinner or a party. It's packed with meats, cheeses and seasonings and served with a side of marinara for dipping.

SERVINGS: 4 PREP TIME: 10 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

2 loaves of frozen bread dough, thawed
1/4 lb Oscar Mayer classic salami slices
1/4 lb Pepperoni slices
1/4 lb deli ham, sliced
1/4 lb American cheese, sliced
2 C grated mozzarella cheese
2 C pizza sauce
1 tsp olive oil
2 tsp Italian seasoning

DIRECTIONS

- Roll out one loaf of bread dough to a rectangle that is 1/4 inch thick.
- Spread pizza sauce on the entire rectangle, leaving a 1 inch border all the way around.
- Place half of the salami in a single layer, covering the pizza sauce.
- Repeat with half of the American cheese, ham, pepperoni and mozzarella cheese.
- Bring the long sides together over the center, and pinch together to seal.
- Turnover, so that the seam is on the bottom, and place on an ungreased baking sheet.
- Repeat all of the steps above with a second loaf of bread dough.
- Brush the top of each Stromboli with olive oil and sprinkle with Italian seasoning.
- With a sharp knife, cut 3 diagonal slices in each Stromboli to allow the steam to escape.
- Bake at 350 degrees for 15-20 minutes, or until golden brown. Allow to cool slightly before slicing.



SWEET AND SPICY WINGS

The wings get a slightly smoky flavor from the sauce as it caramelizes on the grill. They get sticky and so yummy! Sweet and Spicy Wings are finger-lickin' good!

SERVINGS: 12 PREP TIME: MINUTES COOK/BAKE TIME: MINUTES

INGREDIENTS

12 Buffalo Wings
1/4 C Balsamic vinegar
1/4 C Honey
2 tsp Sriracha hot sauce

DIRECTIONS

- In a medium sized bowl, combine balsamic vinegar, honey and Sriracha.
- Whisk until combined and set aside.
- Grill wings over medium heat for 20 minutes, flipping every 5 minutes.
- During the last 5 minutes of grilling, baste wings with sauce, turning frequently.
- Remove from the grill and baste one more time before serving.
- Serve immediately.





CHAPTER 4

SNACKS

Keep the party going for an after-game party with these snacks! In this chapter, there are dessert snacks, salty snacks, and even chocolate snacks!. No matter if you have a sweet tooth or not, your guests will be sure to love each and every one of these dishes!

BEST DEVILED EGGS

This deviled eggs recipe is a classic recipe that every cook needs in their recipe box. Just the right balance of creamy, zesty and tangy. This easy deviled eggs recipe is a must try!

SERVINGS: 24 PREP TIME: 15 MINUTES

INGREDIENTS

12 hardboiled eggs
1/2 C mayonnaise
2 tsp Dijon mustard
1/4 tsp cayenne pepper
1 tsp House Seasoning Blend
Chives, paprika, parsley or other garnish

DIRECTIONS

- Slice eggs in half lengthwise.
- Remove yolks and transfer to the bowl of a food processor.
- Add mayonnaise, Dijon mustard, cayenne and House Seasoning Blend.
- Blend until creamy and smooth.
- Transfer to a piping bag and fill egg white halves with filling.
- Top with garnish of choice.



CONFETTI CAKE BATTER DIP

With only a few simple ingredients, this easy Confetti Cake Batter Dip takes only minutes to make. It's an easy sweet treat that's always a crowd pleaser.

SERVINGS: 12 PREP TIME: 5 MINUTES

INGREDIENTS

1 15.25 oz box Funfetti
Cake Mix
1 8 oz container frozen
whipped topping, thawed
1 1/2 C vanilla yogurt
Sprinkles
Cookies or crackers for
dipping

DIRECTIONS

- In a large bowl, stir together cake mix, whipped topping and yogurt until combined.
- Transfer to a serving bowl and refrigerate for at least 15 minutes.
- Top with sprinkles before serving with crackers or cookies.



CHOCOLATE PECAN BRITTLE

The perfect combination of salty and sweet. You and your family will not be able to get enough of this quick and easy Chocolate Pecan Brittle.

SERVINGS: 8 PREP TIME: 5 MINUTES COOK/BAKE TIME: 40 MINUTES

INGREDIENTS

2 sleeves of saltine
crackers
1 C brown sugar
1/2 C butter
12 oz chocolate chips
1 C pecans, chopped

DIRECTIONS

- Preheat the oven to 350 degrees.
- Grease a large rimmed baking sheet.
- Place crackers in a single layer, covering the entire baking sheet.
- Boil butter and sugar for one minute; pour over crackers.
- Bake for 8-10 minutes.
- Remove from oven and quickly place chocolate chips on top in a single layer.
- As chocolate chips melt, spread into an even coating.
- Refrigerate until hard (at least 30 minutes) and break into pieces.



CRISPY MUDDY BUDDIES

Muddy Buddies (or Puppy Chow, depending on where you're from) are one of my family's favorite snacks and will be your family's as well! This is an easy snack that can be whipped up in no time!

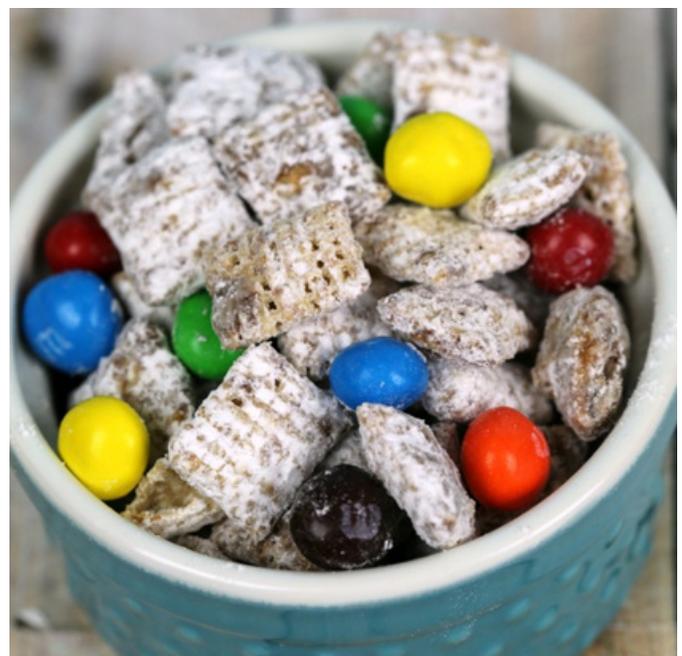
SERVINGS: 9 CUPS PREP TIME: 10 MINUTES COOK/BAKE TIME: 10 MINUTES

INGREDIENTS

13.5 oz box crispy rice
square cereal
1 C chocolate morsels
1/2 C peanut butter
1 tsp vanilla
1/4 C butter
1 1/2 C powdered sugar
1 bag crispy chocolate
candies

DIRECTIONS

- Place the cereal in a large mixing bowl; set aside.
- Place the chocolate morsels, peanut butter, butter and vanilla in a microwave safe bowl.
- Microwave on high for 30 second increments, stirring in between, until chocolate is melted.
- Pour the melted chocolate mixture on top of the cereal and stir to combine.
- Place 1/2 of the powdered sugar into a gallon sized zip top bag.
- Add cereal mixture to the bag and top with the remaining powdered sugar.
- Close the bag and shake until all of the cereal is coated in the sugar.
- Place in a large bowl and stir in candies.



HOMEMADE GARLIC CRISPS

These Homemade Garlic Crisps are light, crispy and low carb. They are an easy snack recipe. It's something savory that will help satisfy your taste buds.

SERVINGS: 64 PREP TIME: 5 MINUTES COOK/BAKE TIME: 7 MINUTES

INGREDIENTS

8 Mission Food Whole
Wheat Tortillas
1 Tbsp olive oil
House Seasoning Blend

DIRECTIONS

- Cut each tortilla into 8 wedges.
- Lay wedges on a baking sheet and brush with a light coating of olive oil.
- Sprinkle House Seasoning Blend on top of chips.
- Bake in a 400 degree oven for 5-7 minutes or until crisp.



PARTY SNACK MIX

This Slow Cooker Party Snack Mix is super delicious, great for a party, and one of the best slow cooker recipes of all time.

SERVINGS: 12 PREP TIME: 10 MINUTES COOK/BAKE TIME: 3 HOURS

INGREDIENTS

4 C rice Chex-shaped cereal
4 C corn Chex-shaped cereal
1 1/2 C oat o-shaped cereal
2 1/2 C pretzels
1 C peanuts
6 Tbsp melted butter
1/4 C Worcestershire sauce
1 Tbsp House Seasoning blend
1 tsp cumin
1 tsp paprika

DIRECTIONS

- Add cereal, pretzels, cheerios and peanuts to the crock of a slow cooker.
- In a separate bowl, mix together butter, Worcestershire sauce and seasonings until fully combined.
- Pour sauce over cereal mixture and stir until all dry ingredients are evenly coated with seasoning (may take a minute or so).
- Cover crock and cook on low for 3 hours, stirring once every hour.
- When cooking is finished, spread snack mix onto rimmed baking sheets to cool completely (at least 30 minutes).
- Serve or store in an airtight container.



EASY RANCH PARTY CRACKERS

Who wouldn't want to have a snack that bursts with flavor? That's what you'll get with these buttery and season packed Ranch Party Crackers.

SERVINGS: 8 PREP TIME: 5 MINUTES COOK/BAKE TIME: 20 MINUTES

INGREDIENTS

16 oz saltine crackers
8 Tbsp butter, melted
1 1 oz pkg ranch salad dressing mix
1 Tbsp red pepper flakes
1 Tbsp garlic powder

DIRECTIONS

- Preheat the oven to 300 degrees.
- Place melted butter in a large bowl. Add crackers and gently toss ensuring that each cracker is coated.
- In a small bowl, combine ranch salad dressing mix, red pepper flakes and garlic powder; stir to combine.
- Sprinkle dressing mixture over crackers ensuring that each cracker is coated.
- Spread crackers in an even layer on a rimmed baking sheet.
- Bake for 20 minutes.
- Cool completely before serving.
- Store in an airtight container.



TEX MEX SPICED ALMONDS

Almonds are a great snack because they are protein-rich, fiber-rich and a great source of antioxidants. They will keep you satisfied longer than other snacks. These spiced almonds have all the great benefits and that salty taste for when you're craving it.

SERVINGS: 8 PREP TIME: 5 MINUTES COOK/BAKE TIME: 13 MINUTES

INGREDIENTS

1 Tbsp olive oil
1/4 tsp salt
1/8 tsp black pepper
1/4 tsp cumin
1/2 tsp paprika
1/4 tsp garlic powder
1/2 tsp chili powder
2 C almonds

DIRECTIONS

- Preheat the oven to 350 degrees F.
- Line a baking sheet with parchment.
- In a medium bowl, stir together olive oil and spices.
- Add almonds; toss until all almonds are coated evenly.
- Spread almonds out on a parchment lined baking sheet.
- Bake for 13 minutes, stirring the almonds after 8 minutes.
- Allow to cool completely before eating.



WHITE TRASH CANDY

What exactly is “White Trash”? Maybe it’s because of the delicious white chocolate involved. What really matters is how much of a keeper this recipe is! Beware though, it’s addictive!

SERVINGS: 10 PREP TIME: 10 MINUTES COOL TIME: 60 MINUTES

INGREDIENTS

2 C Chex cereal
2 C Cheerios toasted oat cereal
2 C peanuts
2 C salted pretzel sticks, broken into pieces
2 C M&M’s
3 16 oz bags white chocolate chips

DIRECTIONS

- Mix all of the dry ingredients in a large bowl.
- Melt the white chocolate chips in the microwave and then pour into the bowl with the dry ingredients.
- Lay the mixture flat on cookie sheets and refrigerate until hardened.
- Remove from the refrigerator and break the mixture apart.



Final Words

If you enjoyed these recipes, be sure to check out my other eBooks, including

50 Incredible Flavored Moonshine Cocktail Recipes

You can find them all here:

www.itisakeeper.com/my-books/

And, please visit my website for more easy recipes. I have thousands of easy recipes that I've personally tried and tested to ensure they are delicious.

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