

School of Cooking

Martin's

Game Day Favorites

Hosted by Chef Pete Pica

January 29, 2008

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Mahogany Chicken Wings

Yield: 8 servings

Ingredients

3 lbs chicken wings, split and tips discarded
½ cup soy sauce
½ cup honey
¼ cup molasses
2 tbsp chili sauce
1 tsp ground ginger
2 cloves garlic, finely chopped

Instructions

Place chicken in a shallow, medium dish. In a medium bowl, mix soy sauce, honey, molasses, chili sauce, ground ginger and garlic. Pour mixture over the chicken. Cover and refrigerate approximately 1 hour, turning occasionally. Preheat oven to 375 degrees F. In a large baking dish, arrange chicken in a single layer. Bake in the preheated oven approximately 50 minutes, brushing with remaining soy sauce mixture often and turning once, until meat is no longer pink and juices run clear.

BLT Dip

Yield: 10 servings

Ingredients

1 lb bacon
1 cup mayonnaise
1 cup sour cream
1 tomato, peeled, seeded and diced

Instructions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain on paper towels. In a medium bowl, combine mayonnaise and sour cream. Crumble bacon into the sour cream and mayonnaise mixture. Mix in tomatoes just before serving. Serve with sliced baguette.

Superbowl Chili

Yield: 10 servings

Ingredients

2 tbsp vegetable oil
2 onions, chopped
3 cloves garlic, minced
1 lb ground beef
¾ lb beef sirloin, cubed
1 (14.5 oz) can peeled and diced tomatoes with juice
1 (12 oz) can or bottle of dark beer
1 cup strong brewed coffee
2 (6 oz) cans tomato paste
1 (14 oz) can of beef broth
½ cup packed brown sugar
3 ½ tbsp chili powder
1 tbsp cumin seeds
1 tbsp unsweetened cocoa powder
1 tsp dried oregano
1 tsp ground cayenne
1 tsp ground coriander
1 tsp salt

4 (15 oz) cans kidney beans
4 fresh hot chili peppers, seeded and chopped

Instructions

Heat oil in a large sauce pan over medium heat. Cook onions, garlic, ground beef and cubed sirloin in oil for 10 minutes, or until the meat is well-browned and the onions are tender. Mix in the diced tomatoes with juice, dark beer, coffee, tomato paste and beef broth. Season with brown sugar, chili powder, cumin, cocoa powder, oregano, cayenne pepper, coriander and salt. Stir in 2 cans of the beans and the hot chili peppers. Reduce heat to low, and simmer for 1 ½ hours. Stir in the 2 remaining cans of beans, and simmer for another 30 minutes.

Strawberry Fruit Dip

Ingredients

1 (8 oz) strawberry cream cheese
1 (7 oz) jar marshmallow cream

Instructions

In a medium bowl, mix the strawberry-flavored cream cheese and marshmallow cream until well blended. Chill in the refrigerator approximately 1 hour before serving. Serve with strawberries, apples, grapes and pineapple.

Barbequed Pork Rollups

Yield: 8 servings

Ingredients

1 lb sliced bacon
1 ½ lb pork tenderloin, fat trimmed
1 ½ cup mustard based barbeque sauce
1 tsp salt
1 tsp pepper

Instructions

Preheat a grill for medium heat. When hot, lightly oil the grate. While the grate is heating, slice the pork tenderloin into flat strips similar to the bacon. Roll up the strips of bacon inside the strips of the pork tenderloin and secure with skewers. Season with salt and pepper. Grill the rolls for about 10 minutes on one side, then turn over. Baste the rolls with some barbeque sauce while the other side cooks for 10 minutes. Remove from the grill and baste the un-basted side. Serve immediately or hold warm for service.

Garden Veggie Pizza Squares

Ingredients

1 (8 oz) package refrigerated crescent rolls
1 (8oz) package, softened cream cheese
1 (1 oz) package ranch style dressing mix
2 carrots, finely chopped
½ cup chopped red bell peppers
½ cup chopped green bell peppers
½ cup fresh broccoli, chopped
½ cup chopped green onions

Ingredients

Preheat oven to 375 degrees F. Roll out crescent rolls onto a large non-stick baking sheet. Stretch and flatten to form a single rectangular shape on the baking sheet. Bake 11-13 minutes in the preheated oven, or until golden brown. Allow to cool. Place cream cheese in a medium bowl. Mix cream cheese with ½ of the ranch dressing mix. Adjust the amount of dressing mix to taste. Spread the mixture over the cooled crust. Arrange carrots, red bell pepper, broccoli and green onions on top. Chill in the refrigerator approximately 1 hour. Cut into bite-size squares to serve.