

# SUPER BOWL MENU PLAN



### **APPETIZER**

#### JALAPENO POPPERS





CORN (1 CUP)

# APPETIZER

PRETZEL BITES



**RECIPE HERE** 

#### DIP

## COWBOY CAVIAR



RECIPE HERE

UNSALTED BUTTER (3/4 CUP)

#### APPETIZER

#### BONELESS WINGS



RECIPE HERE

BREASTS (1.5 LBS)

# DESSERT

## CHURRO CHEX MIX



**RECIPE HERE** 

# DESSERT

MUDDY BUDDIES



**RECIPE HERE** 

# **SHOPPING LIST**

PANTRY STAPLES	PANTRY STAPLES	<u>SEASONINGS</u>	<u>PRODUCE</u>
SUGAR (2 TBSP)	SEMI-SWEET CHOC CHIPS (1 CUP)	GARLIC POWDER (3/4 TSP)	JALAPENOS (11 LARGE)
ACTIVE DRY YEAST (1 TSP)	POWDERED SUGAR (2 1/2 CUPS)	ONION POWDER (1/4 TSP)	GREEN ONIONS (1/4 CUP)
FLOUR (3 1/2 CUPS)	GRANULATED SUGAR (1/2 CUP)	COARSE SALT (FOR TOPPING)	RED ONION (1)
BAKING SODA (2 TBSP)	CREAMY PEANUT BUTTER (1/2 CUP)	CUMIN (1/2 TSP)	AVOCADO (1)
OLIVE OIL (1/4 CUP)	VANILLA EXTRACT (1 TSP	CHILI POWDER (1/2 TSP)	ROMA TOMATOES (2)
PANKO (1 1/2 CUPS)		PAPRIKA (1/2 TSP)	FRESH CILANTRO (1/4 CUP)
VEGETABLE OIL (FOR FRYING)	DAIRY	SEASONED SALT (1/2 TSP)	LIME (1)
BUFFALO SAUCE (FOR DIPPING)	CREAM CHEESE (8 OZ)	GROUND CINNAMON (3 TSP)	
RICE CHEX CEREAL (12 CUPS)	SHREDDED CHEDDAR 1 1/2 CUPS)	SALT AND PEPPER	CANNED COORS
CINNAMON CHEX CEREAL (4 CUPS)	HEAVY CREAM (1/2 CUP)		CANNED GOODS
WHITE CHOC CHIPS (11 OZ)	WHOLE MILK (1/2 CUP + 1 TBSP)	PROTEIN	BLACK BEANS (1 15-OZ CAN)
	BUTTERMILK (1/2 CUP)	BACON (1/2 LB)	BLACK EYED PEAS (1 15-OZ CAN)
ROZEN	EGGS (3)	BONELESS SKINLESS CHICKEN	