

EASY GAME DAY EATS

Chef Andrea Benson
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Local Point, Housing & Food Services–UW Dining

Chef Tracey MacRae
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Sriracha Spicy Snack Mix

3 cups Corn Chex™ cereal
3 cups Rice Chex™
1 cup pretzels
1 cup wasabi peas
1 cup mixed nuts
1 cup crunchy chow mein noodles
1/4 cup butter
1/4 cup Sriracha sauce
2 tablespoons soy sauce
1 teaspoon ground ginger
1 teaspoon granulated garlic

Preheat oven to 250°.

Mix all the solid ingredients together.

Mix all the liquid ingredients together. Add the ginger and garlic in. Microwave to melt butter and warm the mixture.

Give it a good stir and pour the sauce over the cereal mixture. Toss to coat evenly.

Lay out evenly on a rimmed sheet pan or baking dish and bake for an hour, stirring every 15 minutes or so until crunchy and flavorful. Allow to cool. Once cool, store in an airtight container ... and try not to eat it all in one sitting.



Real Deal Buttermilk Ranch Dip

3/4 cup of buttermilk
2/3 cup mayonnaise
2/3 cup sour cream
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon dry tarragon, crumbled
1 tablespoon chopped fresh chives
1 tablespoon fresh dill
1 tablespoon chopped fresh parsley
1 teaspoon salt
1/2 teaspoon black pepper

Mix all ingredients and let sit at least 30 minutes before serving.

Keeps 1 week in the fridge.



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Artichoke Roasted Garlic Dip

8oz cream cheese, softened

1 cup mayonnaise, not Miracle Whip

1 cup shredded or grated parmesan cheese

½ cup roasted garlic

½ teaspoon granulated garlic

½ cup green onions, sliced thin, green part only

2 each 14oz cans (in water, not marinade) artichoke hearts, well-drained/squeezed, coarsely chopped

Place the cream cheese, mayo, parmesan, roasted garlic and granulated garlic in the bowl of a food processor. Pulse about 7-10 times to blend the mixture together.

Fold the drained artichoke hearts and green onions together.

This dip is great cold or hot.

To heat, place in an oven-proof dish and bake in a preheated 350° oven for 20 minutes.

**If you don't have a food processor, simply work the softened cream cheese into the mayo, cheese and garlicks with a rubber spatula. Fold in the artichokes and green onions.



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Frito Pie in a Bag

6 (1oz) bags Fritos corn chips

4 1/2 cups chili (you can make your own or use canned), heated

3 cups shredded cheddar-jack blend cheese

3 cups iceberg lettuce, shredded

1 cup tomatoes, diced

6 tablespoons sour cream

6 tablespoons green onions, finely sliced, green and white parts ok

1/2 cup pickled jalapenos (optional)

4 1/2 cups chili (you can make your own using the recipe below or use canned), heated

Crunch the pack of Fritos. You don't want them in crumbs, but you want them broken up a bit. Slice open the side of the package.

Pour in 3/4 cup of chili. Sprinkle some shredded lettuce on top of the chili.

Sprinkle some diced tomatoes on top of the lettuce.

Sprinkle the green onions on top.

Add a spoonful of sour cream. Top it all with cheese. Add a few pickled jalapenos ... if you like that kind of thing.



Beef and Bean Chili

1 tablespoon olive oil

2 large red onions, chopped

5 tablespoons chopped jalapeño chilies with seeds

8 garlic cloves, chopped

2 1/3 pounds ground beef (15% fat)

1/4 cup chili powder

2 tablespoons ground cumin

1 teaspoon smoked paprika

1 28oz can fire-roasted diced tomatoes in juice

2 15 1/4oz cans kidney beans, drained

1 14oz can beef broth

Heat oil in heavy large pot over medium-high heat. Add onions; sauté until brown, about 6 minutes. Add jalapeños and garlic; sauté 1 minute. Add beef; sauté until brown, breaking up with back of fork, about 5 minutes. Add chili powder, cumin, and paprika, then mix in tomatoes with juices, beans, and broth; bring to boil. Reduce heat and simmer until chili thickens and flavors blend, stirring occasionally, about 45 minutes. Skim any fat from surface of chili. (Can be made 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep refrigerated. Bring to simmer before continuing, stirring occasionally.)

Ladle chili into bowls.

Serve, passing bowls of sour cream, grated cheese, green onions, diced tomato, sliced olives, and cilantro separately. Makes 6 servings.