

Show 35: Sports Snacks

Get Sporty!

Dilled Grilled Prawns

24 bamboo skewers
24 large prawns
¼ cup vermouth
¼ cup olive oil
2 T fresh parsley, chopped
2 T green onion, chopped
2 T fresh dill
1 T Dijon mustard
1 medium clove garlic, minced
1 bay leaf
freshly ground pepper

Marinating time: 1 hour. Preheat grill

Cover bamboo skewers with hot water and soak 30 minutes or more. Peel and devein prawns and place in a shallow baking dish. Combine all other ingredients in a small bowl. Pour marinade over prawns, cover and refrigerate at least 1 hour or overnight.

Remove prawns from marinade. Grill 1 to 2 minutes per side, or until barely opaque throughout. Serve hot or at room temperature.

Kickoff Carmalized Onion Quesadillas

2 T (1/4 stick) butter
1 onion, thinly sliced
1 T golden brown sugar
¼ t. white wine vinegar
1 ½ Cups grated cheese of your choice
4 10-inch diameter flour tortillas
2 oz. sliced prosciutto, chopped or ham
2 T butter, melted

Melt 2 tablespoons butter in heavy medium skillet over medium heat. Add onion, brown sugar and vinegar; sauté until onion is golden brown, stirring frequently, about 25 minutes. Remove from heat. Cool to room temperature.

Preheat oven to 350. Sprinkle cheese over half of each tortilla, dividing equally. Sprinkle prosciutto (or ham) and sautéed onion over cheese. Season with pepper. Fold other half of each tortilla over cheese mixture. Brush tortilla with some of melted butter.

Brush heavy large skillet with some of melted butter. Place over medium-high heat. Working in batches, cook quesadillas just until brown spots appear, brushing skillet with butter between batches, about 2 minutes per side. Transfer quesadillas to heavy large baking sheet.

Bake until tortillas are golden and cheese melts, about 5 minutes.

Transfer quesadillas to work surface. Cut each into 6 triangles. Arrange on platter and serve hot.

Prosciutto Pinwheels

1 sheet frozen puff pastry, thawed
Flour for dusting

4 T sweet, hot mustard, or the mustard of your choice
4 oz. prosciutto, thinly sliced
1 cup Parmesan cheese, freshly grated

Preheat oven to 350

Dust work surface with flour and roll pastry sheet into a rectangle approximately 11 x 14 inches. Using a pastry brush, brush excess flour from surface of pastry. Spread mustard evenly over pastry, arrange prosciutto in a flat layer over mustard and sprinkle cheese evenly over all.

Starting at the long end, roll up pastry jellyroll style.

Wrap tightly in plastic wrap and freeze on an even surface for about 20 minutes, until very firm. When ready to bake, slice partially thawed roll into ½ inch slices and place on a parchment-lined baking sheet. Bake 20-25 minutes or until puffed and golden. Serve warm or at room temperature.

If you're not ready to bake, this can stay in the freezer for up to 3 months!

Makes 20-30 pinwheels per sheet of pastry.

Sesame Drummettes

1/3 C Soy sauce
3 T. Brown sugar
2 T. Lemon juice
1 T. Ground ginger or ½ t. if fresh
1 T. sesame oil
1 t. finely minced garlic
1 T. Cayan pepper
20 drummetts

Mix everything together, except the sesame seeds. Keep overnight in a plastic bag or 4 hours at room temperature.

Preheat oven to 425. Sprinkle chicken with sesame seeds and bake for 25 minutes, broil for 2 minutes
Reheat for 15 minutes, covered, at 200.

Slam Dunk Spinach & Artichoke Dip

This hot dip is delicious served with tortilla chips, veggies or crackers.

1 ½ Cups marinated artichoke hearts, chopped & drained
2 Cups frozen chopped spinach, thawed and squeezed dry
½ cup sour cream
½ cup may
¼ cup Parmesan cheese, grated
1 t. fresh garlic, minced
1 Cup jack cheese, shredded

Preheat the oven to 350.

In a large mixing bowl, stir together the artichokes hearts, spinach, sour cream, may, Parmesan cheese, garlic and ¾ cups of the Jack cheese. Transfer the mixture to an ovenproof casserole dish. Top with remaining cheese. Bake the dip for 20-30 minutes or until heated through and bubbly.

Bleacher Brew

A sweet & spicy blend perfect for your sports party festivities! Eliminate the brandy for a delicious non-alcoholic mulled cider.

8 cups Apple cider
2 T. red hot cinnamon candies
½ cup brandy
1 Green apple, cored and thinly sliced
Cinnamon sticks for garnish

In a large pot, bring the cider to a boil. Reduce the heat to simmer and add the candy. Stir constantly until the candy melts completely. Add the brandy and the apple slices.

Serve hot and garnish each serving with an apple slice or a cinnamon stick. Cheers!

Sports Lovers' Salsa

1 28 oz. can of diced tomato, drained
2 medium onions, diced
1/3 Cup cilantro
2 scallions
1 t. garlic, minced

Mix it all together and serve up some fun!