

## **Super Bowl Appetizers**

*<http://butcherblockco.com/blog/appetizers/>*

*Recipes courtesy of Chef J Whiting*

### **Sliders**

2 pounds ground beef

Salt & pepper

1 yellow onion, finely chopped

24 small buns (I prefer those soft, sweet Hawaiian ones)

4 TBS butter

Real American cheese, sliced and cut into quarters (optional - but, come on!)

Season the beef and spread it evenly over a parchment lined baking sheet. Place another sheet of parchment paper on top and press it down with another baking sheet.

Flip the meat onto your cutting board and cut it into 24 squares - 6 columns lengthwise, 4 rows across. Use your finger to press a hole in the center of each patty.

Cook half of the onions in half of the butter in a large sauté pan over medium-low heat. Sprinkle in a bit more salt and pepper.

When the onions start to turn translucent, place half the patties in the pan. Cover and cook for 4 minutes. Remove and repeat with remaining ingredients.

Top with cheese and cooked onion. Put them in the buns. Eat way too many. Repeat as necessary.

### **Artichoke Queso Dip**

2 TBS oil

½ cup diced onion

1 cup finely chopped marinated artichoke hearts

2 cloves of garlic, minced

Juice of ½ a lime

1 oz. Tequila

1 cup cream

1 tsp cumin

½-1 tsp ground chile

1 tsp chopped oregano

½ tsp chopped thyme

1 tsp lime zest

2 cups shredded soft, melting cheese: Mozzarella, Oaxaca, Jack...

½ cup crumbled Cotija

Heat a large saucepan to medium, add the oil.

Sauté the onions until they begin to brown, add the garlic and artichokes.

When the artichokes have softened a bit add the lime juice and tequila.

Stir in the cream, and herbs and spices; bring to a simmer.

Slowly stir in the cheese. Season to taste.

## **Caramelized Onion & Chèvre Crepes**

### *Crepes:*

1 cup flour  
A pinch of salt  
3 eggs  
1 cup milk  
1 oz. melted butter

Combine all ingredients and blend until smooth.

Let batter sit for 30 minutes in the refrigerator.

In a hot, lightly oiled pan pour just enough batter to evenly coat the bottom.

Cook for 1 minute or until it starts to turn brown and set up. Flip and cook for another 30 seconds.

### *Onions:*

1 sweet yellow onion, finely sliced  
½ tsp sugar  
1 tsp balsamic vinegar  
1 tsp red wine vinegar  
Salt & white pepper  
2 TBS port wine  
2 oz. water

Toss the onion with the sugar and vinegar, cook over low heat until brown. Season to taste and remove from heat.

Deglaze the pan with port and water; pour over onions.

### *Goat Cheese Filling:*

8 oz. chèvre  
4 oz. cream  
1 tsp orange zest  
Nutmeg  
Salt & White pepper  
Caramelized onions

Combine all ingredients. Spread 2-3 TBS in each crepe and roll up.

## **Pecan Gorgonzola Empanadas**

1 small shallot, finely diced  
1 clove garlic, minced  
½ cup chopped toasted pecans  
½ cup Gorgonzola cheese  
1 tsp honey  
Salt & pepper

12 – 3”x3” puff pastry squares  
2 oz. melted butter

Heat oven to 375.

Combine all filling ingredients, season to taste.

Divide filling evenly onto pastry sheets. Fold shut, crimp edges with a fork and brush with melted butter.

Bake for about 12-14 minutes or until golden brown.