

GAME DAY

Gourmet

20
AIR FRYER
RECIPES FOR
PARTIES



COSORI[®]

Contents

Turboblaze™ 6.0-Quart Air Fryer

Louisiana-Style Linebacker Chicken Wings	4
Premier League Pigs in a Blanket	6
Roasted Tomato Touchdown Bruschetta Bites	8
Championship Cheese-Stuffed Mushrooms	10
Tight-End Buttermilk Chicken Tenders	12
Buzzer Beater Dijon Steak Tips	14
Philly Cheesesteak Downs	16
Chicago-Style Halftime Hot Dog Sensations	18

Pro II 5.8-Quart Smart Air Fryer

BBQ Chicken Play-By-Play Pizza	20
Kickoff Crab Cakes With Lemon Aioli	22
MVP Meatball Sliders	24
Coconut Shrimp Blitzers	26
Tsao Family Penalty-Kick Potstickers	28
Arancini: Fullback Party-Poppers	30
Slam Dunk Sliders	32

Dual Blaze® 6.8-Quart Smart Air Fryer

Spicy Endzone Empanadas	34
Spicy Korean Tailgate Tacos	36
Hat-Trick Brownie Ice Cream Sliders	38

Lite 4.0-Quart Smart Fryer

Chicken Tikka Tacklers	40
TikTok Pop Fly Popcorn Bread	42



Introducing

'Game Day Gourmet: Air Fryer Recipes for Winning Parties,' your ticket to an extraordinary Game Day feast. Inside this exclusive eBook, discover a winning lineup of irresistible appetizers, snacks, and party favorites, all expertly crafted using a COSORI Air Fryer.

Our selection of exceptional Game Day recipes will have everyone cheering for seconds. It's not just a recipe guide—it's your secret weapon for creating unforgettable moments during the game. Get ready to score big in the kitchen and leave your fellow fans in awe.



TURBOBLAZE™ 6.0-QUART AIR FRYER



YIELD
4 servings



PREP TIME
5 minutes



COOK TIME
16 minutes

1 tablespoon granulated garlic
1 teaspoon onion powder
1 chicken bouillon cube (reduced sodium)
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon smoked paprika

½ teaspoon cayenne pepper
½ teaspoon dried parsley
½ teaspoon dried thyme
½ teaspoon dried oregano
1½ pounds chicken wings

LOUISIANA-STYLE LINEBACKER

Chicken Wings

Dive into the deep South with our Louisiana Dry-Rubbed Chicken Wings. These wings bring the bold flavors of Cajun cuisine right to your fingertips. The dry rub, bursting with a blend of zesty spices, transports your taste buds to the heart of the bayou. Inspired by New Orleans cuisine, these wings harmonize heat and flavor in every crispy bite, made easily in your air fryer.

- 1. Place** the crisper plate into the COSORI Air Fryer basket.
- 2. Select** the Preheat function, adjust temperature to 395°F, then press *Start/Pause*.
- 3. Place** all of the seasonings in a large bowl and mix well, then add the chicken wings and toss to coat.
- 4. Place** the chicken wings onto the preheated crisper plate.
- 5. Select** the Air Fry function, adjust temperature to 395°F and time to 16 minutes, then press *Start/Pause*.
- 6. Remove** the chicken wings when done, then serve.



PREMIER LEAGUE

Pigs in a Blanket

Our Premier League Pigs in a Blanket are an all-time favorite and the perfect Game Day snack. Wrapped in flaky pastry, with a golden exterior and a savory surprise inside, they're a touchdown for your tastebuds. Easy to prepare, impossible to resist, and perfectly bite-sized, they're ideal for sharing with fellow fans. Make them in your COSORI air fryer for a winning play every time.

TURBOBLAZE™ 6.0-QUART AIR FRYER



YIELD
4 servings



PREP TIME
8 minutes



COOK TIME
7 minutes

1 package crescent roll dough
16 cocktail sausages

Oil spray
Mustard, for serving

- 1. Place** the crisper plate into the COSORI Air Fryer basket.
- 2. Select** the Preheat function, adjust temperature to 335°F, then press *Start/Pause*.
- 3. Unroll** the crescent dough pieces and slice them into 1½-inch-wide strips.
- 4. Place** a sausage on the wide end of each portion of crescent dough, then roll up tightly.
- 5. Place** the wrapped sausages onto the preheated crisper plate and spray them with oil spray.
- 6. Select** the Bake function, adjust temperature to 335°F and time to 7 minutes, then press *Start/Pause*.
- 7. Remove** the pigs in a blankets when done, then serve with mustard on the side.



YIELD
4 servings



PREP TIME
10 minutes



COOK TIME
15 minutes



1 baguette, cut into ½-inch rounds
1 tablespoon olive oil, plus more
for drizzling
3 cups cherry tomatoes, halved
3 garlic cloves, minced
1 shallot, minced

1 tablespoon fresh thyme leaves, chopped
1 teaspoon kosher salt
½ teaspoon black pepper, freshly ground
2 tablespoons Parmesan cheese, grated,
for garnish

ROASTED TOMATO TOUCHDOWN

Bruschetta Bites

Inspired by the sunny coasts of Italy with a Game Day twist, these Bruschetta Bites are an explosion of flavor. The roasted tomatoes and fresh basil in each bite add a burst of summer to any party. With the air fryer's help, you can whip up these appetizers effortlessly. Score big with your guests and elevate your Game Day experience.

- 1. Place** the crisper plate into the COSORI Air Fryer basket.
- 2. Select** the Preheat function, adjust temperature to 400°F, then press *Start/Pause*.
- 3. Place** the baguette slices onto the preheated crisper plate and drizzle them with olive oil.
- 4. Select** the Air Fry function, adjust temperature to 400°F and time to 3 minutes, then press *Start/Pause*.
- 5. Remove** the toasted baguette slices when done and set aside.
- 6. Place** the tomatoes, garlic, shallot, 1 tablespoon olive oil, thyme, salt, and pepper directly into the air fryer basket and shake to mix well.
- 7. Select** the Roast function, adjust temperature to 430°F, then press *Start/Pause*.
- 8. Remove** the tomato mixture when done and spoon onto the toasted baguette slices, then garnish with grated Parmesan cheese before serving.



CHAMPIONSHIP CHEESE-STUFFED *Mushrooms*

These cheesy mushrooms are the ultimate Game Day appetizer. Earthy mushrooms are stuffed with a creamy and rich cheese blend that's as indulgent as it is flavorful. These small, savory bites cook quickly in your air fryer, satisfying Game Day cravings in next to no time. Get ready for a flavor explosion that leaves everyone cheering.

TURBOBLAZE™ 6.0-QUART AIR FRYER



YIELD
8 servings



PREP TIME
15 minutes



COOK TIME
5 minutes

16 cremini mushrooms, washed
5 ounces Fontina cheese, grated
5 ounces smoked Gouda cheese, grated
3 ounces goat cheese
2 garlic cloves, grated
½ tablespoon fresh rosemary, chopped

½ tablespoon fresh thyme, chopped
1 tablespoon parsley, chopped
1 small lemon, zested
¼ cup Parmesan cheese, grated
Olive oil, as needed
1 teaspoon paprika, for garnish

- 1. Place** the crisper plate into the COSORI Air Fryer basket.
- 2. Remove** the stems from each mushroom, making sure the entire stem is removed up into the cap. Discard the stems.
- 3. Combine** the Fontina, Gouda, goat cheese, garlic, fresh herbs, and lemon zest in a medium bowl and mix together.
- 4. Spoon** each mushroom cap full of the cheese mixture, heaping it slightly over the top of the mushroom.
- 5. Sprinkle** each mushroom with a bit of Parmesan cheese, then drizzle with a small amount of olive oil.
- 6. Select** the Preheat function, then press *Start/Pause*.
- 7. Place** the mushroom caps onto the preheated crisper plate.
- 8. Select** the Broil function, adjust time to 5 minutes, then press *Start/Pause*.
- 9. Remove** the mushrooms when done, garnish with paprika, then serve.





TIGHT END BUTTERMILK

Chicken Tenders

Our chicken tenders are the star players of any Game Day spread. These tender chicken strips are marinated in buttermilk, creating a juicy and flavorful experience. The air fryer transforms them into Southern delights, combining comfort and flavor seamlessly all while remaining versatile enough for your favorite dipping sauces. Whether you're hosting a gathering or simply enjoying a snack, these chicken tenders are the MVP of any Game Day menu.

TURBOBLAZE™ 6.0-QUART AIR FRYER



YIELD
4 servings



PREP TIME
4 hours
20 minutes



COOK TIME
10 minutes

1½ pounds chicken tenderloins
2 cups buttermilk
2½ teaspoons paprika, divided
2½ teaspoons kosher salt, divided
1½ teaspoons dried dill

1 teaspoon garlic powder
1 teaspoon onion powder
1½ teaspoons ground black pepper, divided
¾ cup all-purpose flour
2 teaspoons dried parsley

½ teaspoon cayenne pepper
2 large eggs, beaten
2 cups panko breadcrumbs
Oil spray

- 1. Place** the chicken tenders, buttermilk, 1½ teaspoons paprika, 1½ teaspoons salt, dried dill, garlic powder, onion powder, and 1 teaspoon black pepper in a large bowl and stir together. Cover and marinate for 4 hours in the refrigerator.
- 2. Place** the crisper plate into the COSORI Air Fryer basket.
- 3. Select** the Preheat function, adjust temperature to 395°F, then press *Start/Pause*.
- 4. Set** up a breading station with the flour, remaining teaspoon of paprika, dried parsley, and cayenne pepper in one bowl, the beaten eggs in another bowl, and the breadcrumbs, remaining teaspoon of salt, and remaining ½ teaspoon black pepper in a final bowl.
- 5. Lift** each chicken tender out of the marinade and dredge in the flour first, followed by the eggs, and finally the breadcrumbs, shaking off any excess. Repeat as needed until all of the tenders are coated.
- 6. Place** a single layer of the chicken tenders onto the preheated crisper plate and spray them on both sides with oil spray.
- 7. Select** the Air Fry function, adjust temperature to 395°F and time to 10 minutes, then press *Start/Pause*.
- 8. Remove** the chicken tenders when done, then serve.





YIELD
4 servings



PREP TIME
10 minutes



COOK TIME
6 minutes

2 pounds flat iron or flank steak, cut into 1-inch cubes
1 yellow onion, thinly sliced
2 slices bacon, diced
1½ tablespoons Worcestershire sauce
3 tablespoons Dijon mustard
2 tablespoons olive oil

2 tablespoons maple syrup
1½ teaspoons kosher salt
1 teaspoon paprika
2 tablespoons fresh parsley, chopped, for garnish
Mashed potatoes, for serving

BUZZER BEATER DIJON

Steak Tips

Prepare to be dazzled by our Dijon Steak Tips. These succulent morsels are marinated in a tangy Dijon mustard sauce, creating a symphony of savory and zesty notes. The air fryer ensures they're cooked to perfection—tender on the inside, with a delightful sear on the outside. Whether planning a Game Day feast or a special dinner, these steak tips promise a mouthwatering experience that leaves your guests raving.

- 1. Remove** the crisper plate from the COSORI Air Fryer basket.
- 2. Select** the Preheat function, adjust temperature to 440°F, then press *Start/Pause*.
- 3. Mix** together the steak, onion, bacon, Worcestershire sauce, Dijon, olive oil, maple syrup, salt, and paprika in a medium bowl until thoroughly combined.
- 4. Place** the meat mixture directly into the preheated basket.
- 5. Select** the Broil function, adjust time to 6 minutes, then press *Start/Pause*.
- 6. Remove** the steak when done, garnish with parsley, then serve on a bed of mashed potatoes.





PHILLY CHEESESTEAK

Downs

Take a trip to Flavor Town with our Philly Cheesesteaks. These sandwiches are a masterpiece, featuring thinly sliced steak, sautéed onions, and oozing melted cheese, all embraced by a soft roll. Air frying ensures the bread stays delightfully crispy while the filling is warm and gooey. Whether you're a fan of the City of Brotherly Love or just fantastic food, these cheesesteaks are the perfect choice for your culinary journey.

TURBOBLAZE™ 6.0-QUART AIR FRYER



YIELD
4 servings



PREP TIME
10 minutes



COOK TIME
10 minutes

1½ pounds boneless top sirloin,
cut into ¼-inch-thick strips
1½ cups bell peppers, thinly sliced
½ yellow onion, thinly sliced
1 teaspoon olive oil

Kosher salt, to taste
Black pepper, freshly ground, to taste
4 slices provolone cheese
4 French-style hoagie rolls, halved
and toasted

- 1. Place** the cut sirloin, bell peppers, onions, and olive oil in a medium bowl, season to taste with kosher salt and freshly ground black pepper, and toss to combine.
- 2. Place** the crisper plate into the COSORI Air Fryer basket.
- 3. Select** the Preheat function, adjust temperature to 450°F, then press *Start/Pause*.
- 4. Place** the sirloin and pepper mixture onto the preheated crisper plate.
- 5. Select** the Broil function, adjust time to 10 minutes, then press *Start/Pause*.
- 6. Open** the basket when there are 2 minutes remaining on the timer and spread the 4 slices of provolone cheese over the cooked meat and peppers.
- 7. Use** tongs to divide the filling among the 4 hoagie rolls when done, then serve the Philly cheesesteaks.



CHICAGO-STYLE HALFTIME HOT DOG

Sensations

Chicago-Style Hot Dogs are a Game Day staple with a Windy City twist. Inspired by the streets of Chicago, these loaded dogs are a flavor explosion of toppings, capturing the essence of the city's culinary history. The air fryer brings out the best in these hot dogs, giving them a savory burst of flavor. With vibrant toppings and a poppy seed bun, they're the halftime heroes of any Game Day gathering. It's a classic choice with a taste of Chicago.

TURBOBLAZE™ 6.0-QUART AIR FRYER



YIELD
4 servings



PREP TIME
5 minutes



COOK TIME
4 minutes

4 beef hot dogs
4 sesame hot dog buns
Yellow mustard, as needed
4 sweet pickle slices, halved
2 Roma tomatoes, thinly sliced

3 tablespoons white onion, finely diced
4 sport peppers or pickled banana
peppers, chopped
½ teaspoon celery salt

- 1. Place** the crisper plate into the COSORI Air Fryer basket.
- 2. Select** the Preheat function, adjust temperature to 385°F, then press *Start/Pause*.
- 3. Split** the hot dogs lengthwise, without cutting them in half.
- 4. Place** the hot dogs onto the preheated crisper plate.
- 5. Select** the Air Fry function, adjust time to 4 minutes, then press *Start/Pause*.
- 6. Remove** the hot dogs when done and place into the buns.
- 7. Top** each hot dog with mustard, pickle slices, tomato slices, diced onion, peppers, a sprinkle of celery salt, then serve.



BBQ CHICKEN PLAY-BY-PLAY

Pizza

Our BBQ Chicken Play-By-Play Pizza is a touchdown for pizza lovers. Inspired by the pizzerias of America, this pizza combines the smoky flavors of barbecue chicken with the comforting embrace of melted cheese. The air fryer creates a crisp crust that's the perfect canvas for the barbecue sauce. Whether you're watching the game with friends or family, this pizza is a Game Day must-have. Share a slice of flavor and celebrate each play with a bite of BBQ goodness.

PRO II 5.8-QUART SMART AIR FRYER



YIELD
4 servings



PREP TIME
2 hours



COOK TIME
12 minutes

Homemade Pizza Dough

1½ cups bread flour, plus more for kneading
½ teaspoon granulated sugar
1½ teaspoons instant dry yeast
1 teaspoon kosher salt
¾ cup warm water (90°–110°F)
1 tablespoon plus 1 teaspoon olive oil

Pizza

1 large chicken breast, cooked and shredded
1 cup spicy barbecue sauce, divided
1 premade pizza dough
1 tablespoon olive oil
1 cup mozzarella cheese, shredded
½ cup smoked Gouda cheese, shredded
¼ cup red onion, thinly sliced
2 tablespoons fresh cilantro, chopped, for topping

Items Needed

Stand mixer fitted with the dough hook

- 1. Combine** the flour, sugar, yeast, and salt in the bowl of a stand mixer with the dough hook attached and mix on low speed until well combined.
- 2. Add** the warm water and 1 tablespoon olive oil and beat until the dough forms a ball, about 5 minutes.
- 3. Scrape** the dough onto a lightly floured surface and gently knead into a smooth, firm ball.
- 4. Grease** a large bowl with the remaining 1 teaspoon olive oil.
- 5. Add** the dough, cover the bowl, and allow to rise until doubled in size. This will take about 1 hour, depending on the temperature of your kitchen.
- 6. Turn** the dough out onto a lightly floured surface and divide into 2 equal pieces.
- 7. Cover** each piece with a clean kitchen towel and let rest for 10 minutes before making your pizza.
- 8. Select** the Preheat function on the COSORI Air Fryer, then press *Start/Pause*.
- 9. Place** the shredded chicken breast into a medium bowl. Add ½ cup barbecue sauce and toss to combine.
- 10. Stretch** out the pizza dough into a 7-inch circle on a floured surface.
- 11. Place** the pizza dough into the preheated air fryer. Brush the top with olive oil.
- 12. Set** temperature to 400°F and time to 5 minutes, then press *Start/Pause*.
- 13. Flip** the pizza dough over when the timer goes off and cook at 400°F for an additional 2 minutes.
- 14. Flip** the pizza dough back over when the timer goes off and top with the remaining barbecue sauce, shredded chicken, shredded mozzarella and and Gouda cheese, and red onion.
- 15. Cook** at 400°F for an additional 5 minutes.
- 16. Remove** when the dough is golden brown and the cheese is melted.
- 17. Top** with chopped cilantro and serve.



**YIELD**
6 servings**PREP TIME**
40 minutes**COOK TIME**
8 minutes**Crab Cakes**

1 large egg
 1½ teaspoons Old Bay® Seasoning
 2 teaspoons Worcestershire sauce
 ¼ teaspoon cayenne pepper
 ¼ cup mayonnaise
 1 teaspoon Dijon mustard
 2 cloves garlic, minced

1 teaspoon kosher salt
 1 pound jumbo lump crab meat,
 squeezed dry and picked
 through for shells
 1 cup panko breadcrumbs
 Oil spray, as needed

Lemon Aioli

½ cup mayonnaise
 ½ teaspoon lemon zest
 3 tablespoons lemon juice,
 fresh squeezed
 1 garlic clove, minced
 ½ tablespoon chives, chopped
 Salt & pepper, to taste

KICKOFF CRAB CAKES

With Lemon Aioli

Kick off your Game Day with our fan-favorite Crab Cakes With Lemon Aioli. Our crab cakes are packed with succulent crabmeat and seasoned to perfection, transforming a coastal favorite into a culinary touchdown. The air fryer ensures they're perfectly crispy on the outside and tender on the inside, while the zesty lemon aioli adds a burst of flavor that's sure to please. Whether hosting a seafood feast or simply celebrating the game, these crab cakes are a delicious addition to your menu.

- Combine** the egg, Old Bay® Seasoning, Worcestershire sauce, cayenne pepper, mayonnaise, Dijon mustard, garlic, and salt in a large bowl and whisk until smooth.
- Add** the crab meat and panko and gently fold the mixture together until combined, being careful not to shred the crab meat.
- Form** mixture into 6 medium-sized patties.
- Place** the mixture in the refrigerator for 30 minutes.
- Select** the Preheat function on the COSORI Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
- Spray** the air fryer baskets with spray oil, then arrange the crab cakes in a single layer inside the baskets. Spray the crab cakes with a light coat of spray oil.
- Set** temperature to 380°F and time to 8 minutes, then press *Start/Pause*.
- Whisk** together the lemon aioli ingredients in a medium bowl. Season to taste with salt and pepper and set aside.
- Remove** the crab cakes when done and serve immediately with the lemon aioli on the side.

**YIELD**
9 servings**PREP TIME**
15 minutes**COOK TIME**
19 minutes**Sliders**

3 tablespoons unsalted butter
 4 garlic cloves, minced
 9 store-bought pull-apart dinner rolls
 1 cup prepared tomato sauce
 ½ cup shredded Italian cheese blend
 2 tablespoons fresh basil, chopped

Meatballs

2 tablespoons olive oil
 1 small onion, finely diced
 3 garlic cloves, minced
 ½ teaspoon red pepper flakes
 1 pound grass-fed ground beef
 2 tablespoons fresh parsley, finely chopped
 1 large egg
 ¼ cup plain breadcrumbs
 ¼ cup Parmesan cheese, freshly grated
 1½ teaspoons kosher salt
 1 teaspoon black pepper
 Olive oil spray

Items Needed

Small skillet
 Aluminum foil

- Place** olive oil in a small skillet over medium heat to start the meatballs.
- Add** the diced onion and sauté until translucent and lightly golden, about 3 minutes.
- Add** the minced garlic and red pepper flakes and sauté for another minute.
- Remove** the skillet from the heat and let cool to room temperature.
- Transfer** the cooled onions and garlic to a large bowl.
- Add** the beef, parsley, egg, breadcrumbs, Parmesan cheese, salt, and pepper, and mix with your hands until well combined.
- Shape** all of the mixture into 2-inch balls.
- Select** the Preheat function on the COSORI Smart Air Fryer, then press *Start/Pause*.
- Place** the meatballs into the preheated air fryer and lightly spray the tops with oil spray.
- Set** temperature to 400°F and time to 12 minutes, then press *Start/Pause*.
- Remove** the meatballs when done and transfer to a plate.
- Note:** Clean the air fryer basket before continuing.
- Place** butter in a small skillet over medium heat to start the sliders.
- Add** the minced garlic once the butter is sizzling, then turn off the heat. Let the garlic infuse the butter for 5 minutes.
- Cut** a 2-inch-diameter circle into the top of each roll without cutting all the way through, creating a well. Discard the removed bread.
- Brush** the garlic butter over the outside and inside of each roll.
- Line** the air fryer basket with foil that goes up the sides of the basket.
- Place** the rolls into the air fryer basket.
- Set** temperature to 400°F and time to 5 minutes, then press *Start/Pause*.
- Remove** the rolls when golden brown and lightly toasted.
- Place** 1 tablespoon of tomato sauce into the bottom of each well, then place the meatballs on top.
- Top** each meatball with another tablespoon of tomato sauce and sprinkle cheese over the whole roll.
- Set** temperature to 400°F and time to 2 minutes, then press *Start/Pause*.
- Remove** the sliders when done and the cheese is melted and golden.
- Serve** the sliders warm, topped with fresh basil.

MVP

Meatball Sliders

Bring a taste of Italy to your Game Day party with these MVP Meatball Sliders. They combine tender meatballs with savory marinara sauce and melted cheese, all tucked into soft slider buns. The air fryer transforms them into perfectly toasted delights that are easy to enjoy during the game. Whether you're tailgating or cheering from your couch, these sliders are the real MVPs of Game Day cuisine.



YIELD
3 servings



PREP TIME
12 minutes



COOK TIME
16 minutes

¼ cup all-purpose flour
1 teaspoon salt, divided
½ teaspoon black pepper, divided
½ teaspoon garlic powder, divided
½ teaspoon paprika, divided
2 large eggs, beaten

1 tablespoon milk
¼ cup panko breadcrumbs
½ cup unsweetened flaked coconut
½ pound large shrimp, peeled
(tails left on) and deveined
Oil spray

COCONUT SHRIMP *Blizzards*

Coconut Shrimp Blizzards are a tropical power play for Game Day. Inspired by island cuisine, these shrimp are coated in a crispy coconut breading that's simply irresistible. The air fryer gives them a delightful crunch without deep frying. Paired with your favorite dipping sauce, they're a Game Day treat that's hard to resist.

- 1. Set** up a breading station with the flour and half of the seasonings and spices in one bowl, the eggs and milk in another bowl, and the panko breadcrumbs, coconut, and remaining half of the seasonings and spice in a final bowl.
- 2. Coat** each shrimp with flour, then dip in egg, and then roll in breadcrumbs and coconut. Dip in egg and crumbs again. Set aside.
- 3. Select** the Preheat function on the COSORI Air Fryer, adjust temperature to 350°F, then tap *Start/Pause*.
- 4. Add** the shrimp evenly into the preheated air fryer and spray with oil spray.
- 5. Select** the Frozen Foods function, adjust time to 8 minutes, then tap *Start/Pause*.
- 6. Flip** the shrimp halfway through cooking. The Shake Reminder will let you know when.
- 7. Remove** when done and serve.





TSAO FAMILY PENALTY-KICK

Potstickers

Tsao Family Penalty-Kick Potstickers are a Game Day favorite. These potstickers are filled with savory goodness and air fried to perfection—crispy on one side and tender on the other. Served with a traditional dipping sauce, they're a winning play for Game Day gatherings.



YIELD
75 Potstickers



PREP TIME
25 minutes



COOK TIME
20 minutes

Dumpling Filling

1 head Napa cabbage
1 tablespoon plus 2 teaspoons kosher salt
1 pound ground pork
1 pound shrimp, sized 41/50, peeled, heads removed, and deveined
1 bunch Chinese chives, finely chopped
1 bunch green onions, finely chopped
½-inch piece fresh ginger, peeled and minced
2 tablespoons soy sauce
1½ teaspoons sesame oil
¼ teaspoon white pepper

Dumpling Wrapping

All-purpose flour, as needed
1 cup water, plus more as needed
2 packages dumpling wrappers, room temperature
Oil spray, to turn into potstickers

Items Needed

Plastic wrap
3 half-sheet baking pans

For Serving

Soy sauce
Sambal
Black vinegar
½-inch piece fresh ginger, peeled and julienned

- Wash** the cabbage by gently pulling apart the leaves and rinsing each layer.
- Arrange** the cabbage leaves horizontally onto a cutting board and cut into 2-inch-long, ¼-inch-thick pieces. Place into a large bowl.
- Sprinkle** 1 tablespoon of kosher salt over the cabbage, mix well, and let sit for 10 minutes.
- Squeeze** the cabbage over a large colander to wring out excess moisture and catch any pieces that fall out. Set aside.
- Add** the pork, shrimp, Chinese chives, green onions, cabbage, and ginger to a large mixing bowl and mix well.
- Add** soy sauce, sesame oil, white pepper, and 2 teaspoons salt to the mixing bowl, and mix well.
- Lay** plastic wrap onto a clean surface for your wrapping station and sprinkle a small amount of flour across the entire surface. Prepare 3 half-sheet baking pans by sprinkling flour onto each and setting aside.
- Set** up your wrapping station by arranging the dumpling filling, 1 cup of water, and the room temperature dumpling wrappers in the middle of your working surface.
- Place** one wrapper completely flat in the palm of your hand. Place a minimum of 2 teaspoons of filling in the center of the wrapper.
- Dip** your pinky or index finger into the water and circle the edge of the wrapper.
- Fold** the wrapper in half and pinch the sides in, forming a half moon with triangles on each end to seal.

Note: For a visual guide on sealing dumplings, see our *Cooking with COSORI* video.

- Place** the completed dumplings onto the floured baking sheets, continuing with the remaining filling and wrappers.

TO COOK AS DUMPLINGS

- Fill** a large pot halfway with water and bring to a boil.
- Add** 15 dumplings at a time to the water. Allow the water to come back to a boil, then lower heat to a medium simmer.
- Cook** the dumplings until done, about 8 minutes.
- Remove** the dumplings from the water when done and place on a clean plate.
- Serve** immediately with a side of soy sauce and sambal to enjoy as dumplings.

TO COOK AS POTSTICKERS

- Select** the Preheat function on the COSORI Air Fryer, set temperature to 380°F, and press *Start/Pause*.
- Spray** the preheated inner air fryer basket and dumplings with oil spray.
- Place** 12 dumplings (frozen or cooked) into the inner air fryer basket. You will need to work in batches.
- Set** temperature to 380°F and time to 10 minutes, press *Shake*, then press *Start/Pause*.
- Flip** the potstickers over and spray with oil spray halfway through cooking. The Shake Reminder will let you know when.
- Remove** the potstickers from the air fryer when done.
- Repeat** the cooking process with the remaining dumplings.
- Serve** immediately with a side of soy sauce, sambal, black vinegar, and fresh ginger.

Note: Freeze the remaining dumplings or potstickers on baking sheets overnight, then transfer into an airtight bag or container to store. The frozen dumplings or potstickers have a shelf life of 1 month and are best eaten within 3 weeks of freezing.



ARANCINI: FULLBACK

Party Poppers

Arancini: Fullback Party-Poppers are Italian delights that make a statement at any Game Day party. These party poppers are filled with rich and creamy risotto, making them the ultimate comfort food. The air fryer transforms them into golden and crispy bites that are easy to enjoy. These arancini are the perfect finger food for both tailgating and Game Day gatherings.

PRO II 5.8-QUART SMART AIR FRYER



YIELD
15 servings



PREP TIME
3 hours



COOK TIME
15 minutes

5 cups low-sodium chicken stock
4 tablespoons unsalted butter, divided
1 medium onion, finely chopped
1½ teaspoons kosher salt, plus more for seasoning
3 garlic cloves, minced
1 cup Arborio rice
½ cup dry white wine
¾ cup Parmigiano Reggiano, freshly grated
2 teaspoons lemon zest

½ cup frozen peas
1 teaspoon black pepper, plus more for seasoning
2 ounces low-moisture mozzarella, cut into ½-inch pieces
2 cups panko breadcrumbs
½ cup all-purpose flour
2 eggs
Olive oil spray

Items Needed
Medium pot
Baking sheet
Parchment paper
Food processor

- 1. Place** the chicken stock in a medium pot and bring to a simmer over medium heat. Once simmering, keep warm over low heat.
- 2. Place** 2 tablespoons of butter in a medium saucepan over medium heat.
- 3. Add** the onion and salt and cook until softened, about 4 minutes. Add the garlic and cook for 1 more minute.
- 4. Add** the rice and stir until the rice is fully coated in the butter and starts to turn translucent around the edges, about 3 minutes.
- 5. Add** the wine and cook, stirring often, until the pan is almost dry. Ladle in 1 cup of the warm chicken stock until the rice is just covered.
- 6. Cook**, stirring often, until the chicken stock is just above the surface of the rice, keeping the liquid at a consistent low boil. Repeat this process until you have added all of the chicken stock and the risotto is cooked through.
- 7. Remove** the risotto from the heat and add the Parmigiano Reggiano, lemon zest, remaining butter, peas, pepper, and salt to taste.
- 8. Spread** the risotto in an even layer on a baking sheet lined with parchment paper. Chill in the refrigerator for 1 to 2 hours.
- 9. Scoop** the risotto into ¼-cup portions and form into 2-inch balls.
- 10. Stuff** 2 to 3 pieces of mozzarella into the center of each ball, sealing any holes. Place the risotto balls onto a baking sheet lined with parchment paper and freeze for 10 minutes.
- 11. Place** the panko breadcrumbs into a food processor and pulse until the crumbs become fine. Transfer the breadcrumbs to a shallow dish.
- 12. Set** up a breading station with the breadcrumbs in a dish, the flour in another dish, and the eggs beaten in a final dish. Season the flour lightly with salt and pepper.
- 13. Select** the Preheat function on the COSORI Air Fryer, adjust temperature to 380°F, and press *Start/Pause*.
- 14. Remove** the risotto balls from the freezer.
- 15. Dredge** each risotto ball in the flour, shaking off any excess. Then, evenly coat the risotto balls with the egg mixture, followed by the breadcrumbs.
- 16. Spray** the risotto balls evenly on all sides with olive oil spray.
- 17. Place** the arancini into the preheated air fryer basket.
- 18. Set** temperature to 380°F and time to 15 minutes, then press *Start/Pause*.
- 19. Remove** the arancini when golden brown and serve immediately.



SLAM DUNK

Sliders

Get ready to savor the irresistible flavors of our Cheeseburger Sliders. These mini marvels are like a taste of summer at your fingertips—imagine juicy beef patties, perfectly seasoned and topped with melting cheese, all nestled between soft, toasted buns. Air frying brings out the ultimate bite-sized indulgence. A guaranteed crowd-pleaser, these sliders can be served as both an appetizer and the main event.

PRO II 5.8-QUART SMART AIR FRYER



YIELD
4–6 servings



PREP TIME
10 minutes



COOK TIME
8 minutes

1 pound ground beef (80/20)
½ teaspoon salt
½ teaspoon black pepper
1 teaspoon Worcestershire sauce
1 teaspoon Dijon mustard

1 small onion, grated
1 egg, beaten
2 tablespoons olive oil
4 slices cheddar cheese
Slider buns, for serving

- 1. Mix** together the ground beef, salt, black pepper, Worcestershire sauce, Dijon mustard, grated onion, and egg until well combined.
- 2. Form** the beef into 4 even patties and chill in the fridge for 1 hour.
- 3. Select** the Preheat function on the COSORI Air Fryer and press *Start/Pause*.
- 4. Rub** the patties with olive oil and place the burgers into the preheated air fryer.
- 5. Select** the Steak function, adjust time to 8 minutes, then press *Start/Pause*.
- 6. Flip** the burgers halfway through cooking to ensure even browning.
- 7. Add** the slices of cheddar cheese to each of the burgers when there is 1 minute left on the cook time.
- 8. Remove** when done and serve on mini slider buns.



SPICY ENDZONE

Empanadas

Spicy Endzone Empanadas bring a kick to your Game Day spread. Packed with a flavorful filling and a touch of spice, they're an explosion of taste in every bite. Your air fryer ensures a satisfying, even crunch that is ideal for dipping in a bright and refreshing chimichurri sauce. Our next-level empanadas are a bold and spicy addition to the lineup.

DUAL BLAZE® 6.8-QUART SMART AIR FRYER



YIELD
12 servings



PREP TIME
45 minutes



COOK TIME
8 minutes

1 tablespoon olive oil
1 cup sweet potato, grated
¼ cup yellow onion, grated
1 carrot, grated
3 garlic cloves, minced
1 can diced tomatoes (15 ounces)
½ pound ground beef
1 tablespoon parsley, chopped

¼ cup green olives, chopped
¼ cup pine nuts
2 teaspoons kosher salt
½ teaspoon ground cinnamon
½ teaspoon ground coriander
½ teaspoon ground cloves
Chimichurri, for serving

Empanada Dough
3 cups all-purpose flour, plus more for dusting surface
½ teaspoon kosher salt
10 tablespoons unsalted butter, softened to room temperature
2 large eggs
Water, as needed

Items Needed
Food processor
Rolling pin
Pastry brush

- Warm** the olive oil in a large sauté pan over medium-high heat. Add the sweet potato, onions, and carrot and cook for 3 to 4 minutes, stirring often, until the potatoes and carrots are softened.
- Add** the garlic and tomatoes and stir to combine, then stir in the beef and break the beef apart with a spoon or spatula until it is browned and cooked through.
- Stir** in the remaining ingredients to the beef mixture, then simmer for 10 minutes or until most of the moisture has cooked off. Remove the pan from the heat to let cool slightly.
- Place** the flour and salt into the bowl of a food processor and pulse to combine, then add the butter and pulse several times. Blend in the egg and water a little bit at a time until the dough comes together and forms a shaggy dough.
- Turn** the dough out onto a lightly floured surface and bring it together using your hands, adding more water as needed, a tiny bit at a time. The dough will be ready to use when it is smooth and not sticky but not crumbly or dry. Refrigerate wrapped in plastic wrap until ready to use.
- Remove** the dough from the refrigerator, divide the dough into portions, and keep them covered until ready to use.
- Whisk** an egg and 1 tablespoon of water together in a small bowl to make an egg wash.
- Roll** the dough portions out to ¼ to ⅛-inch-thick rounds using a rolling pin on a floured surface. Fill each dough round with 2 tablespoons of the filling, then fold the dough over the filling.
- Fold** the edges of the dough over each other starting at one end and ending at the other to seal. Alternatively, press the edges of the dough together with the tines of a fork to seal.
- Brush** the tops of the empanadas with the egg wash.
- Select** the Preheat function on the COSORI Air Fryer, adjust temperature to 375°F, then press *Start/Pause*.
- Place** the empanadas into the air fryer basket.
- Set** temperature to 375°F and time to 8 minutes, then press *Start/Pause*.
- Remove** the empanadas when done and brush again lightly with the egg wash for shine while they are still very hot, then serve with the chimichurri on the side.



YIELD
6–8 servings
(3 tacos each)



PREP TIME
40 minutes



COOK TIME
18 minutes

½ cup gochujang
(Korean red pepper paste)
1 tablespoon gochugaru
(Korean red pepper flakes)
1 tablespoon granulated sugar
¼ teaspoon ground black pepper
¼ teaspoon kosher salt
1 tablespoon light soy sauce
1 teaspoon mirin
1 tablespoon sesame oil
5 garlic cloves, finely minced
1 teaspoon ginger, grated

1½ pounds frozen pork butt or pork belly, thinly sliced, slightly thawed
½ medium onion, sliced
2 scallions, white part, quartered
1 tablespoon sesame seeds, toasted
24 corn tortillas, street taco size (3-inch diameter), toasted
24 perilla leaves, cleaned and patted dry
2 scallions, green parts only, thinly sliced

Kimchi Crema
2 tablespoons kimchi brine
2 tablespoons kimchi, finely chopped
1 cup Mexican crema

SPICY KOREAN *Tailgate Tacos*

Shake up your Game Day experience with a bold twist—our Spicy Korean Pork Tacos. These tantalizing tacos combine tender, marinated pork with an explosion of fiery flavors. Each bite is a journey through sweet, savory, and spicy sensations, all wrapped in a warm tortilla. The air fryer transforms the pork into a crispy delight without sacrificing juiciness. Whether you're watching the game or simply craving a culinary adventure, these tacos will keep your taste buds dancing.

- Whisk** together the gochujang, gochugaru, black pepper, kosher salt, soy sauce, mirin, sesame oil, garlic, and ginger together until well combined.
- Add** in the pork belly and massage in the marinade.
- Add** in the onion and white parts of scallion and toss to combine.
- Cover** and marinate in the refrigerator for 30 minutes.
- Remove** the crisper plate from the COSORI Smart Air Fryer basket.
- Place** pork directly into the air fryer basket.
- Select** the Roast function, adjust temperature to 400°F and time to 18 minutes, then tap *Start/Pause*.
- Flip** the pork belly halfway through cooking.
- Remove** when done and garnish with sesame seeds.
- Whisk** together the ingredients for the kimchi crema into a small bowl and set aside.
- Assemble** tacos by laying down the tortillas, perilla leaf, spicy pork, then top with the thinly sliced green onions and kimchi crema.





HAT-TRICK BROWNIE

Ice Cream Sliders

This delectable Game Day delight combines rich and fudgy brownie cookies with the cool, creamy indulgence of ice cream. Imagine sinking your teeth into a warm brownie cookie enveloped by a generous scoop of your favorite ice cream, creating a perfect harmony of texture and taste. You're sure to score the winning goal with this COSORI favorite.

DUAL BLAZE® 6.8-QUART SMART AIR FRYER



YIELD
12 servings



PREP TIME
15 minutes



COOK TIME
7 minutes

Brownie Cookie

¾ cup all-purpose flour
2 tablespoons Dutch process unsweetened cocoa powder
1 teaspoon baking powder
¼ teaspoon kosher salt
8 ounces semisweet chocolate, finely chopped

¼ cup unsalted butter, cubed
2 large eggs, room temperature
½ cup granulated sugar
½ cup brown sugar
1 teaspoon vanilla extract
½ cup semisweet chocolate chips

Ice Cream

1 pint vanilla ice cream
Red, white, and blue sprinkles

Items Needed

Sifter
Stand mixer or hand mixer
1½-tablespoon cookie scoop
Wire Rack

- 1. Sift** together the flour, cocoa, baking powder, and salt in a bowl.
- 2. Place** the chopped chocolate and cubed butter in a double boiler or in a heat-proof bowl over a saucepan of gently simmering water. Melt the chocolate and butter, stirring occasionally until smooth. Remove from heat and set aside to cool slightly.
- 3. Combine** the eggs, granulated sugar, and brown sugar in a stand mixer fitted with the whisk attachment and whisk on medium-high speed for 5 minutes, or until pale in color and doubled in volume.
- 4. Reduce** speed to low, then add the melted chocolate-butter mixture and vanilla extract.
- 5. Add** the flour mixture and mix on low speed until just combined. Fold in the chocolate chips.
- 6. Form** the dough into balls, about 1½ tablespoons in size.
- 7. Remove** the crisper plate from the basket, then place 4 dough balls directly into the basket, spaced evenly apart. You will need to work in batches.
- 8. Select** the Bake function on the COSORI Smart Air Fryer, adjust time to 7 minutes, then press *Start/Pause*.
- 9. Remove** the cookies when done, then transfer to a wire rack to cool completely. Repeat with remaining cookie dough.
- 10. Flip** a cooled cookie over and place one generous ice cream scoop on top. Sandwich a cookie on top and gently press together to make a compact sandwich. Roll the sides in sprinkles, then serve.





YIELD
4 servings



PREP TIME
35 minutes



COOK TIME
10 minutes

2 large boneless skinless chicken breasts, trimmed and cut into 1-inch pieces
½ cup plain Greek yogurt
2 tablespoons neutral oil
2 tablespoons tikka masala spice blend
1 tablespoon kosher salt
1 lime, zested and juiced
2 garlic cloves, grated

2 teaspoons fresh ginger, grated
1 red bell pepper, ribs and seeds removed, cut into 1-inch square pieces
1 yellow bell pepper, ribs and seeds removed, cut into 1-inch square pieces
1 red onion, cut into 1-inch square pieces

Items Needed
4 metal or wooden skewers

CHICKEN TIKKA

Tacklers

A fusion of spice and succulence, Chicken Tikka Tacklers are the crowd-pleasers your Game Day party needs. Marinated in a medley of spices and yogurt, then air-fried for a hint of char, these skewers offer a perfectly-balanced zing of flavors that's sure to score with your guests. Whether tailgating or hosting at home, these Chicken Tikka Tacklers are a winning addition to your Game Day playbook.

- 1. Combine** the chicken, yogurt, oil, tikka masala spices, salt, lime zest and juice, garlic, and ginger in a bowl and mix well.
- 2. Marinate** covered at room temperature for 30 minutes.
- 3. Skewer** the chicken, bell peppers, and onion pieces evenly between the metal or wooden skewers, alternating between each as you build the skewers.
- 4. Place** the crisper plate into the COSORI Smart Air Fryer basket.
- 5. Select** the Preheat function, then press *Start/Pause*.
- 6. Place** the skewers onto the preheated crisper plate.
- 7. Select** the Steak function, adjust time to 10 minutes, then press *Start/Pause*.
- 8. Remove** the skewers when done, then serve.





TIKTOK POP FLY

Popcorn Bread

Ready for a culinary adventure? Try our TikTok Popcorn Bread, a delightful fusion of crunch and comfort. Imagine a golden cornbread base with a playful twist—popcorn! The air fryer gives it a crispy sensation, making it perfect for snacking during your game or movie night. This unique creation is sure to be a conversation starter at all your gatherings.

LITE 4.0-QUART SMART AIR FRYER



YIELD
2–3 servings



PREP TIME
20 minutes



COOK TIME
5 minutes

5 brioche hot dog buns (or
4 slices of your choice of
bread, 1-inch thick each)
½ cup water

½ cup white granulated sugar
2 tablespoons unsalted
butter, melted
¼ cup milk

Items Needed
Parchment paper
Popcorn bags, for serving

- 1. Slice** the brioche buns into 1-inch by 1-inch cubes. Keep the buns whole and do not slice in half. If they come pre-sliced, keep the bun whole while slicing into cubes.
- 2. Remove** the crisper plate from the COSORI Smart Air Fryer.
- 3. Select** the Preheat function, adjust temperature to 355°F and time to 5 minutes, then tap *Start/Pause*.
- 4. Place** the bread cubes directly into the preheated basket.
Note: It's okay if some overlap or are stacked on top of each other.
- 5. Set** temperature to 355°F and time to 5 minutes, then tap *Start/Pause*.
- 6. Transfer** the bread cubes onto a large cutting board or plate when done. Allow the bread to cool completely.
- 7. Combine** the water and sugar in a saucepan and bring to a simmer, about 5 minutes, then add in the butter and milk. Once the butter is completely melted, lower the heat and stir using a silicone spatula until a bubbly, foamy caramel has formed. Remove the pan from the stove and set on a heat resistant surface.
- 8. Toss** the cooled bread cubes into the pan and evenly coat the bread cubes on all sides with the caramel.
- 9. Transfer** the coated bread cubes onto a parchment paper-lined flat surface and separate each cube so they don't stick together. Allow to cool for 5 minutes.
- 10. Serve** the popcorn bread in popcorn bags.

COSORI®

Questions or Concerns?

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