



AMERICAN
ART DECOR

presents

Super Bowl Snacks

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A tangy citrus marinade and succulent shrimp make this refreshing recipe the perfect appetizer or meal to kick-off your next party or tailgate. Our homemade shrimp ceviche recipe is easy to make and incredibly addicting and will leave your guests wanting more—guaranteed!





Zesty Shrimp Ceviche

Prep: 10-15 minutes | Cook: 30 minutes – 4 hours | Total: 45 minutes

You will need:

1-2 lbs. peeled and deveined shrimp*
8-10 medium-sized lemons OR a mix of 1-2 limes and 6 lemons**
½ red onion, finely diced
1 large cucumber, diced
1 medium tomato, diced
3 tbs. finely minced cilantro
Salt to taste

*Uncooked is customary but if you don't have access to fresh, high-quality seafood, or if you're nervous about raw seafood, pre-cooked is fine.

**Your choice of lemon or lemon/lime is based entirely on preference. If, however, you're cooking with raw shrimp, we recommend erring on the side of caution and squeezing out an extra ½ - 1 cup more of citrus juice to reserve for cooking exclusively.

(Optional)

2-3 preferred chili peppers (serrano, jalapeño, habanero, etc.), de-seeded to control heat;
1 avocado, halved and cubed OR sliced.

Yields 4-6 servings.

Directions:

Start by prepping your shrimp. Remove tails and shells (if any) then chop. Set aside.

**If starting off with fresh, raw shrimp: peel, devein and chop. Set aside.

Using a citrus reamer, extract the juice from your lemons. If you're following the recipe closely, you should end up with at least ¼ cup of juice. Reserve juice in an easy-pour cup.

**If using raw shrimp, reserve at least ½ - 1 cup extra citrus juice. Pour over the raw, chopped shrimp, taking care to ensure all of the shrimp is submerged. Cover closely with cling wrap, and allow to marinate in the refrigerator for at least 30 minutes and up to 4 hours, or until shrimp is pink all the way through.


Chef's Note: To de-flame onion for a milder flavor: submerge diced onion in about 1¼ cup of ice-cold water. Set aside for 10 minutes while you continue your prep.

In a glass, plastic, stainless steel, or similarly non-reactive bowl: combine onion, cucumber, tomato, cilantro, and chili pepper with chopped shrimp and toss or mix to combine.

Pour citrus juice over shrimp mixture and add salt to taste. Cover, and allow to rest for 30 minutes to an hour so your ceviche can absorb some of that delicious lemony goodness.

Just before serving add chopped avocado and mix to combine OR garnish dish with avocado slices.

Serve with Tapatío or hot sauce of choice and tortilla chips or tostadas to take your dish south of the border. Or try plantain or cassava chips in honor of this year's Super Bowl venue!



This unique spin on a game-day classic will have guests licking their fingers and begging for the recipe! Complete with all the flavors from the hottest eateries from Miami to Daytona Beach, these seriously addictive wings are the perfect balance of savory and sweet.



Sticky Sweet Florida Chicken Wings

Prep: 15-30 minutes | Cook: 1 hour | Total: 1.5 hours

You will need:

Glaze:

1 cup rum
1 cup brown sugar
3 tbs. Grade A Dark or Grade B maple syrup
1 tbs. lemon juice
1 tsp. cinnamon
1½ tbs. canned pineapple juice
A dash each of cardamom and cumin
1 tbs. unsalted butter, cubed
(optional) cayenne powder or chili flakes to taste or garnish

Wings:

3 lbs. chicken wings split at joint, wingtips discarded
½ bottle Mojo Criollo marinade
1½ tsp. salt
1 tsp. pepper
1 tsp. paprika
¼ tsp. garlic powder
¼ tsp. onion powder
½ tsp. baking powder

Yields 4-6 servings.

Directions:

The night before you plan to cook these: combine chicken and enough Mojo marinade to cover them in a large ziplock bag. Seal, and allow to marinate overnight in the refrigerator.


The following day remove wings from bag and pat completely dry. Set aside while you prep the dry rub.

Pre-heat oven to 425°F. In a large bowl, combine salt, pepper, paprika, garlic powder, onion powder, and baking powder. Add wing flats and drums, then toss to combine.

Prepare a sheet pan with a sheet of parchment and an oven-safe cooling rack. Line rack with an even layer of wings before placing the pan in the center of your oven. Remove from oven and turn wings every 15-20 minutes until browned and crispy all around. Total cooking time will depend on the size and internal temperature of your wings; chicken should be cooked to an internal temperature of 180°F.

While wings are baking, combine all the ingredients for the glaze (except butter) in a saucepan, whisking occasionally to combine and to keep the sugars from burning. Simmer. When the sauce is thick enough to coat the back of a spoon, add cubed butter and stir to combine. Continue to simmer the sauce until thick and syrupy.

When wings are cool, place in a large bowl and pour about ¼ cup of the glaze over top. Toss to coat and replace evenly on the rack, then return wings to oven to finish cooking and continue browning.



This Latin-inspired chili features smoky chipotle peppers, well-seasoned beef, and crunchy corn chips and packs tons of protein to satisfy everyone at your tailgate. People will come running to your kitchen when they catch wind of this aromatic and totally mouth-watering recipe!



Tantalizing Tailgate Chili Bar

Prep: 20 minutes | Cook: 30 minutes | Total: 1 hour

You will need:

2 pounds lean ground beef
2 onions, chopped
4 chipotle peppers in adobo sauce*
2 10oz. cans diced tomatoes with green chile peppers
2 cans red or kidney beans, drained and rinsed
1½ tbs. cumin
1 clove of garlic, finely minced
Salt, chili powder, & hot sauce to taste

(optional, but not really)
2 large bags of Fritos corn chips
2 cups shredded Mexican cheese blend or Monterey cheese
2 avocados, cubed
1 cup cilantro
1 8-16 oz. tub of sour cream

*You can find chipotle peppers in the Latin food aisle of your supermarket or at a Latin grocer. Make sure to purchase the can of chipotle peppers in Adobo Sauce. If you don't want it too spicy, just adjust the hot sauce and chili powder.

Yields 8 servings.

Directions:

In a heavy-bottomed pot, sauté onions and garlic until just transparent.

Mix in chipotle peppers and 3-6 tablespoons of the adobo sauce and allow to simmer. Drain well.

In a large stockpot, combine the beef mixture, canned tomatoes, beans, salt, cumin, chili powder, and hot sauce.

Don't be afraid to take a few sample tastes, and adjust the seasoning as needed.

Simmer until thickened, and serve alongside bowls of cheese, chips, avocado, cilantro, and sour cream for your guests to garnish as they wish.

Leftovers will be hard to come by with these super sweet and slightly crunchy Rice Krispie treats. Get the whole family in on making these satisfying desserts and enjoy them together at your next get-together.





Rice Krispie Touchdown Pops

Prep: 15-30 minutes | Cook: 10 minutes | Total: 40 minutes

You will need:

3 tbs. butter
A pinch of salt
1 tsp. vanilla extract or flavor emulsion of choice
4 cups mini marshmallows
5 cups Rice Krispies cereal
Unflavored nonstick cooking spray
1 pack of bamboo skewers or lollipop sticks

(optional)

4-6 drops food color for your team of choice
Assorted sprinkles, chocolate, candies, etc. to decorate

Directions:

In a large pot, bring water to a rolling boil. Lower to maintain a soft simmer and reserve.

Add butter into a separate saucepan and heat until melted. Add vanilla or flavor emulsion to the melted butter and stir to combine before adding in the marshmallows. Keep the mixture moving so that it melts quickly and evenly into a smooth, peanut butter-like consistency. Add a few drops of food coloring if desired, and remove from heat.

Stir in cereal until well combined. Cool until manageable.

Chef's note: If the mixture becomes difficult to work with, place pot over the boiling pot of water from earlier to create a makeshift bain-marie. This will heat the mixture through, and make the marshmallows easier to work with.

Grease a 2-5" tall baking sheet thoroughly with unflavored nonstick cooking spray. Spoon your Rice Krispie mixture into the pan, smooth, and allow to cool before cutting with a greased knife or cookie cutters.

Slide skewers or sticks into the base of your chosen shape for a mess-free treat and garnish as desired.

Yields 4-8 servings.