



**WICKLES**

*WICKEDLY DELICIOUS!*

**PICKLE BOWL**



**START TRAINING YOUR TASTEBUDS WITH 20 WICKLES-APPROVED FOOTBALL PARTY RECIPES!**

# WICKLES

## WELCOME TO THE WICKEDLY DELICIOUS PICKLE BOWL!

20 Wickles-approved football party recipes that will keep your whole team of hungry tailgaters happy! From Spicy Red Buffalo Snack Mix and Cheeseburger Tater Tot Cups with Dirty Dill Chips for the kiddos, to Pickle Brined Chicken on Biscuits and Dirty Dill Martinis for the adults, these wickedly delicious recipes will be made again and again, even after the season is over!

**Enjoy, and Let's Get Wicked!**



You can find all these recipes plus our full line of products and more at:

**[WICKLES.COM](http://WICKLES.COM)**

# PUT ME IN COACH, I'M READY TO EAT!

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# QUESO FUNDIDO WITH SPICY RED SALSA AND HOMEMADE CHIPS PT. 1

**This Queso Fundido with Spicy Red Salsa is the perfect dip for the big game!**

## **Queso Ingredients:**

- 8 ozs Oaxaca cheese, grated
- 4 ozs Sharp Cheddar cheese, grated
- 4 ozs Monterey Jack cheese, grated
- 1 tbsp flour
- 1 tsp olive oil
- 5 ozs ground beef
- 1 medium onion, finely chopped
- 1/2 cup lager beer, plus more if necessary

## **Chip Ingredients:**

- 15 corn tortillas
- 2 tbsp olive oil, more for greasing baking sheet
- 1 tbsp lime juice
- salt

## **Salsa Ingredients:**

- 1 tomato, chopped
- 2 tbsp Spicy Red Sandwich Spread
- 2 tbsp chopped cilantro
- salt to taste

**“American football makes rugby look like a Tupperware party.”**

**- SUE LAWLEY**



# QUESO FUNDIDO WITH SPICY RED SALSA AND HOMEMADE CHIPS PT. 2

## Directions for the Salsa:

1. In a small bowl, mix the tomato, Spicy Red Sandwich Spread and cilantro. Season with salt and let it stand for at least 30 minutes, while you prepare the queso.

## Directions for the Queso:

1. In a medium bowl, toss the grated cheeses with the flour. Reserve.
2. Add the olive oil to a medium-sized skillet and bring it to the stove over medium heat. Cook the ground beef, breaking it up with a wooden spoon, until it starts to brown, about 2 minutes. Then, add the onions and continue cooking until the ground beef is fully cooked and the onions are soft and translucent. Remove (with a slotted spoon) from the skillet into a separate bowl.
3. In a medium cast iron pan, over medium heat, add the beer and let it simmer. When simmering, start to add the cheese, slowly. Whisk constantly and only add the next handful of cheese once the previous one has melted.
4. Once all the cheese has melted and is smooth, stir back in the ground beef/onion mixture.

## Directions for the Homemade Chips:

1. Preheat oven to 375 degrees F (190 degrees C). Brush two large baking sheets with olive oil or use cooking spray.
2. In a small bowl, mix 2 tablespoons of oil and 1 tablespoon of lime juice together. Brush oil on one tortilla, making sure to cover the entire surface. Stack another tortilla on top and brush on oil mixture. Continue until you get have about 7 or 8 tortillas in a stack. Cut tortillas in half. Cut each half into small triangles. Set aside. Brush oil on remaining tortillas and cut into triangles.
3. Arrange tortilla pieces on baking sheet in a single layer. They can be lined right next to each other as they'll shrink once baked. Sprinkle salt all over tortilla pieces.
4. Bake for 8 to 12 minutes, or until the chips are golden. Depending on the size of your baking sheets, you may need to bake everything in two batches.
5. Let chips cool before serving. Store chips in an airtight container. They should stay crispy for 1 to 2 weeks.





### **WICKED FOOTBALL PARTY TIP**

Cut coasters out of green AstroTurf to keep with the theme and provide enough coasters for your guest list.

# PICKLE-BRINED CHICKEN ON BISCUITS

All of your Southern favorites come together in these Wicked Pickle-Brined Chicken on Biscuits!

## Ingredients:

- 1 cup Dirty Dill Chips juice
- 8 chicken tenderloins
- vegetable oil, for frying
- 1 cup all-purpose flour
- 1½ tsp kosher salt
- 1 tsp ground black pepper
- ¾ tsp onion powder
- 1 cup whole buttermilk
- Dirty Dill Chips
- Buttermilk Biscuits
- honey mustard, to serve

## Directions:

1. In a resealable plastic bag, combine Dirty Dill Chips juice and chicken. Seal bag; refrigerate for at least 6 hours or up to 8 hours.
2. In a small Dutch oven, pour oil to halfway full, and heat over medium heat until a deep-fry thermometer registers 350°.
3. In a shallow dish, stir together flour, salt, pepper, and onion powder. In a medium bowl, place buttermilk. Remove chicken from marinade; discard marinade. Working in batches, dredge chicken in flour mixture, shaking off excess. Dip in buttermilk; dredge in flour mixture again, pressing gently to adhere coating. Place chicken on a wire rack.
4. Fry chicken in batches until a meat thermometer inserted in thickest portion registers 165°, about 8 minutes, turning occasionally. Let drain on paper towels. Sprinkle with additional salt and pepper. Serve with Dirty Dill Chips, biscuits, and honey mustard, if desired.

# ANTIPASTO SKEWERS WITH DIRTY DILLS AND OKRA

Fun and fancy, these Antipasto Skewers with Dirty Dill Baby Dills and Wicked Okra are a great appetizer for a party.

## Ingredients:

- 4 Dirty Dill Baby Dills, cut into thirds
- 4 Wicked Okra, cut in half
- 8 golden pepperoncini
- 8 artichoke hearts
- 8 black olives
- 8 marinated cherry tomatoes
- 8 marinated fresh mozzarella balls
- 8 cheddar cheese chunks
- 8 pickled crimini mushrooms
- 8 slices of genoa salami
- 8 slices of prosciutto
- 8 slices of sopresseta
- 8 skewers

## Directions:

Take a skewer in hand. Slide one of each ingredient onto the skewer. Repeat until all skewers are full. Refrigerate until ready to serve.

**“The man who complains about the way the ball BOzS is likely the one who DROPPED it.”**

**- LOU HOLTZ**





## SPICY RED BUFFALO SNACK MIX

A classic with a wicked twist—give this Spicy Red Buffalo Snack Mix a try for your next get together.

### Ingredients:

- 3 cup Wheat Chex cereal
- 3 cup Rice Chex cereal
- 1 cup pretzel sticks
- 1 cup mixed nuts
- 6 tbsp butter
- 6 tbsp buffalo hot sauce
- 6 tbsp Spicy Red Sandwich Spread
- 2 tsp seasoning salt

### Directions:

1. Melt butter and mix in the hot sauce, Spicy Red Sandwich Spread and seasoning salt. Add the cereal, pretzels and nuts in a large microwave safe bowl and pour the sauce over the ingredients and stir.
2. Spread out on a baking sheet and broil on high for 5 minutes, remove and stir and place back in oven for another 3-5 minutes until crispy.
3. Let cool and serve!



### WICKED FOOTBALL PARTY TIP

Use a ribbon to tie a bottle opener to your tub or cooler of beer so no one has to search for one again!

“Football is my sanctuary. It’s where I go to escape. It’s where I’m most happy.”

- ODELL BECKHAM, JR.

# CUBAN SLIDERS WITH WICKLES PICKLES SLICES

Easy and quick, these wickedly delicious Cuban Sliders with Wickles Pickles Slices will please the whole family this holiday season!

## Ingredients:

- 24 pack of Hawaiian rolls
- 1 package of sliced ham lunch meat
- 1 package of 8 slices of Swiss cheese
- Wickles Pickles Slices

## Dijon Spread

### Ingredients:

- 2 tbsp minced onion
- 1 stick of melted butter
- 2 tbsp dijon mustard

## Directions:

1. Preheat oven to 325 degrees
2. Grease 9×13 baking pan
3. Cut the Hawaiian rolls in half removing the top and placing the bottom of the rolls in the baking pan. Layer the meat, cheese, and Wickles Pickles Slices. Place the top of the rolls on top.

## Dijon Spread:

1. Whisk together the butter and the dijon mustard. Add in the minced onion and stir. With a spoon pour the dijon spread over the top of the rolls.
2. Cover the sliders with foil and bake for 15 minutes.
3. Remove the foil and continue to bake for an additional 10 minutes or until the rolls are a toasted brown.
4. Cut the sliders and remove from the baking pan. Enjoy!





### WICKED FOOTBALL PARTY TIP

Play music during commercial breaks and halftime (unless it's the Super Bowl) to keep the energy high.



## CHICAGO CUP DOGS WITH WICKLES RELISH

Take your snack food game to a whole new level with these Chicago Cup Dogs with Wickles Relish!

### Ingredients:

- 1 can Pillsbury™ Grands!™ Flaky Layers refrigerated Original biscuits
- 1 package hot dogs, cut into 1/2-inch slices (about 10 hot dogs)
- 2 tbsp yellow mustard
- 2 tsp Worcestershire sauce
- 1 egg
- 1 tbsp water
- 3/4 tsp poppy seed

### Directions:

1. Heat oven to 350°F. Spray 16 regular-size muffin cups with cooking spray.
2. Separate biscuit dough into 8 biscuits. Carefully separate each biscuit into 2 thin rounds to make 16 total rounds. Firmly press 1 biscuit round in bottom and up side of each muffin cup, forming 1/4-inch rim.
3. In medium bowl, stir sliced hot dogs, 2 tablespoons yellow mustard and the Worcestershire sauce. Spoon mixture evenly into biscuit cups.
4. Beat egg with 1 tablespoon water; brush mixture on edges of biscuit cups. Sprinkle poppy seed evenly on edges of biscuit cups. Bake 18 to 20 minutes or until edges of biscuit cups are golden brown. Transfer biscuit cups to serving plate. Top each with 1/2 teaspoon yellow mustard, 1 tablespoon Wickles Relish and 1 tablespoon white onion. Sprinkle cups evenly with celery salt.

### Topping:

- 3 tbsp yellow mustard
- 1 cup Wickles Relish
- 1 cup finely chopped white onion
- 1/4 tsp celery salt

# BUFFALO CHICKEN POTATO SKINS WITH SPICY RED SANDWICH SPREAD PT. 1

Buffalo Chicken Potato Skins with Spicy Red Sandwich Spread, need we say more?

## Ingredients:

- 2 whole, skinless, boneless chicken breasts
- 1/2 tsp whole black peppercorns, or fresh ground pepper
- 1 tsp Kosher salt
- 2 cups low sodium chicken broth
- a few sprigs of fresh Thyme
- 1/3 cup Hot Sauce (such as Frank's wing sauce)
- 1/3 cup Spicy Red Sandwich Spread
- 4 large baking potatoes
- canola oil
- 1 tbsp unsalted butter, melted
- salt and pepper
- blue cheese dip
- extra blue cheese or shredded cheddar for garnish
- sliced green onions for garnish
- sliced celery and carrots for serving
- 2 tbsp dijon mustard

“What I say is that, if a man really likes potatoes, he must be a pretty decent sort of fellow.”

- A.A. MILNE



# BUFFALO CHICKEN POTATO SKINS WITH SPICY RED SANDWICH SPREAD PT. 2

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## Directions:

1. To poach the chicken combine the broth, salt, thyme and peppercorns in a high-sided frying pan or sauté pan. Make sure the broth will almost cover the chicken breasts so use a pan that is just about large enough to fit them in one layer. Bring the broth to a boil and reduce the heat to maintain a simmer. Add the chicken breasts and poach (lightly simmer – do not boil) turning once, about 15 minutes. Turn off the heat and cover the pan. Allow the chicken to rest in the broth and finish cooking for about 15 more minutes. If the breasts are large or thick, allow them to poach an extra 10 minutes or so. Remove the chicken (save about 1/2 cup of the broth) slice or shred as desired. Refrigerate the chicken if making ahead until ready to use.
2. Preheat oven to 400 degrees.
3. Using a vegetable brush, scrub and wash the potatoes in clean water making sure to remove any blemishes. Pat the potatoes dry with a paper towel. Rub the potatoes with canola oil and place on a baking sheet. Bake for about 60 minutes or until the potatoes are cooked through. Remove from the oven and set aside to cool slightly. (Leave the oven on)
4. When cool enough to handle, cut the potatoes in half lengthwise and scoop out the middle leaving about 1/2" of potato attached to the skin, forming a boat. Store the extra potato in a container and refrigerate for another use (makes great mashed potatoes!)
5. Combine 1 tablespoon canola oil with the melted butter. Brush the mixture on the inside of each potato skin. Add salt and pepper and turn them over and brush the backs of the potatoes. Place the baking sheet back in the oven and cook for about 10 minutes. Turn the potatoes over and continue cooking for about 5 minutes. Remove from the oven and set aside.
6. While the potatoes are cooking combine the shredded chicken with the hot sauce and Spicy Red Sandwich Spread in a small saucepan. Add a little of the chicken broth to thin as needed. You want the chicken to be moist but not drippy wet. Heat on medium low until hot.
7. Fill each potato skin with 1/8 of the chicken, then top with a dollop of the Blue Cheese Dip, additional blue cheese crumbles and sliced green onions if desired. If you prefer top a few with cheddar cheese in place of the blue cheese. Plain sour cream goes well with the cheddar Buffalo Chicken Skins.





**WICKED  
FOOTBALL PARTY TIP**

Bake cupcakes ahead of time for dessert and let the kids decorate them with icing and sprinkles in their favorite team's colors.

## TATER TOT KABOBS WITH SPICY FRY SAUCE

**Yup, we went there—Tater Tot Kabobs with Spicy Fry Sauce. Give your tastebuds a wickedly delicious treat!**

### Ingredients:

- 1 bag tater tots
- 1/2 cup ketchup
- 1/2 cup mayonnaise
- 4 tbsp Spicy Red Sandwich Spread
- 1 tsp yellow mustard
- Dash of sea salt
- 1/2 tsp ground pepper
- 1 tsp apple cider vinegar

### Directions:

1. Cook tater tots according to package.
2. While tater tots are cooking, mix fry sauce.
3. When tater tots are done cooking, remove from oven and place on skewers.
4. Dip and enjoy!

**“Let food be thy medicine  
and medicine be thy food.”**

**- HIPPOCRATES**

# SPICY CHORIZO WALKING TACOS WITH RED AND GREEN RELISH

Everyone's favorite meal is made even easier in these wickedly delicious Spicy Chorizo Walking Tacos with Red and Green Relish!

## Ingredients:

- 10 oz ground beef
- 2 cups cole slaw mix
- 1/4 cup cilantro
- 1 lime
- 1 tbsp sugar
- 1 tbsp olive oil
- 4 corn chip snack bags
- 1 small hass avocado, diced

## Garnish:

- cilantro
- crema Mexicana
- Spicy Red Sandwich Spread
- Wicked Jalapeño Relish
- lime wedges

## Directions:

1. In a non-stick skillet cook the ground beef until cooked through. Transfer to a bowl set aside.
2. In a medium bowl combine coleslaw, juice from the lime, sugar, and cilantro.
3. Cut open the corn chip bags and roll back the edges. Top the corn chips with ground beef, coleslaw, and avocado. Drizzle with crema Mexicana, and garnish with chopped cilantro, Spicy Red Sandwich Spread or Wicked Jalapeño Relish and a lime wedge.

**“When it’s done properly,  
taco should be a verb.”**

**- JONATHAN GOLD**





## DIRTY DILL DIP WITH PRETZEL CHIPS

Enjoy the big game with this Wicked Dirty Dill Dip with Pretzel Chips.

### Ingredients:

- 1 (8 oz) package cream cheese, softened
- 1/3 cup diced red onion
- 1/4 cup Dirty Dill Spears juice
- 2 tsp finely chopped garlic
- 1 tsp Old Bay seasoning
- 1 tsp coarse ground pepper
- 2 cups diced Dirty Dill Spears

### Directions:

1. In a large bowl add cream cheese, red onion, Dirty Dill Spears juice, garlic, Old Bay seasoning and pepper. Combine with a hand mixer. Add diced Dirty Dill Spears and continue mixing until fully combined.
2. Refrigerate at least 3 hours and up to three days before serving.



### WICKED FOOD FACT

11 million pounds of chips, 4 million pounds of pretzels, and 2.5 million pounds of nuts will be consumed on Super Bowl Sunday.

“The Rose Bowl is the only bowl I’ve ever seen that I didn’t have to clean.”

- ERMA BOMBECK

# PULLED PORK SLIDERS WITH WICKLES PICKLES CHIPS

It doesn't get any better than these Pulled Pork Sliders with Wickles Pickles Chips!

## Ingredients:

- 1 (2 ½ lb) boneless pork loin roast
- 1 bottle of BBQ sauce
- water as needed
- 8 sandwich buns
- Wickles Pickles Chips

## Directions:

1. Place pork in slow cooker with enough water to cover the bottom of the slow cooker
2. Cook on low for 7 hours
3. Transfer pork to a bowl and shred with 2 forks
4. Return pork to slow cooker and stir in BBQ sauce, cook on low for 45-60 minutes
5. Spoon a generous amount of pulled pork onto each bun
6. Cover with extra BBQ sauce, if desired, and Wickles Pickles Chips

“The question is not whether we will barbecue, but how we will barbecue.”

- JOAN Z. BORYSENKO



## WICKED FOOTBALL PARTY TIP

Can you make anything ahead of time? Get crock-pot recipes cooking early so you have one less thing to worry about while your wickedly delicious food cooks to perfection.



## COWBOY CAVIAR WITH JALAPEÑO RELISH

Sit down and enjoy the big game with this wickedly delicious Cowboy Caviar with Jalapeño Relish.

### Ingredients:

- 1/2 cup olive oil
- 1/2 Jalapeño Relish
- 1/3 cup sugar
- 1/3 cup white wine vinegar
- 1 tsp chili powder
- 1 tsp salt
- 1 lb Roma tomatoes, seeded and diced
- 1 (15 oz) can black-eyed peas, drained and rinsed
- 1 (15 oz) can black beans, drained and rinsed
- 1 (11 oz) can super sweet corn, drained
- 1 red onion, diced
- 1/2 cup diced green bell pepper
- 1/2 cup diced red bell pepper
- 1 cup chopped cilantro (from 1 bunch)

### Directions:

1. In a large bowl, whisk together the olive oil, sugar, white wine vinegar, chili powder, and salt.
2. Add tomatoes, black-eyed peas, beans, corn, red onion, and bell peppers, and Jalapeño Relish. Stir to combine.
3. Stir in cilantro. Cover and chill at least 1 hour or overnight to blend flavors. Serve chilled or at room temperature.

# PICKLE-BRINED FRENCH FRIES

**These wicked Pickle-Brined French Fries will be a dream come true for all of you Dill lovers!**

## Ingredients:

- 1 bag of french fries, we used steak cut fries
- 3 cups Dirty Dill Baby Dills juice
- olive oil
- garlic powder
- sea or kosher salt and fresh black pepper
- dried dill weed

## Directions:

1. Add the Dirty Dill Baby Dills juice to a medium saucepan over medium-high heat and bring to a boil.
2. Pour the hot juice over the french fries.
3. Cover with foil.
4. Once the french fries have cooled refrigerate overnight or for at least 2 hours.

## When ready to bake:

1. Preheat the oven to 425 degrees F. Lightly grease a large baking sheet with olive oil from edge to edge.
2. Drain the french fries in a colander and pat them dry with paper towels.
3. Place them on the baking sheet and drizzle with 1 – 2 teaspoons olive oil. Use your hands to massage it all over the fries then spread them out in one layer.
4. Sprinkle garlic powder, light salt and pepper over them.
5. Bake 8 – 12 minutes until lightly browned on the bottom then flip and bake 8 – 10 minutes longer or until they have golden brown spots on them. Taste test one of them to check for doneness.
6. Sprinkle with a little dill to finish and serve with more salt and pepper to taste plus ketchup for dipping.





**WICKED**  
**FOOTBALL PARTY TIP**  
Running out of room in the fridge? Turn your washing machine into an extra cooler by loading it with ice and putting beer, bottles of wine, soda and water in there for when the second half rolls around and your party guests are thirsty!

## BACON CHEDDAR JALAPEÑO RELISH PINWHEELS

Be prepared for these Bacon Cheddar Jalapeño Relish Pinwheels to quickly become your new favorite appetizer!

### Ingredients:

- 1 can of Pillsbury Crescent Rolls
- 1 cup shredded Cheddar Cheese
- 1-2 Wickles Jalapeño Relish
- 5 slices crisp bacon, diced/crumbled
- 4 oz cream cheese, room temperature

### Directions:

1. Preheat oven to 350 degrees.
2. Mix cream cheese, bacon and Wickles Jalapeño Relish together in a small bowl and set aside.
3. Roll out crescent roll dough and lightly press seams together to form a sheet.
4. Layer ingredients evenly on the dough, reserving about 2 Tbsp of cheddar, and roll lengthwise.
5. Cut into 3/4" slices and place 2" apart on a foil lined cookie sheet. Top with reserved shredded cheddar, if desired.
6. Bake for 9-11 minutes, or until bread begins to brown.
7. Allow to cool slightly before plating and serving.

**“Most football players are temperamental.**

**That’s 90% temper and 10% mental.”**

**- DOUG PLANK**

# SPICY RED JALAPEÑO POPPER PULL APART BREAD

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Win over all of your guests this holiday season with this wickedly delicious Spicy Red Jalapeño Popper Pull Apart Bread!

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## Ingredients:

- 16 oz Italian Bread
- 1 lb bacon diced, cooked and drained
- 8 oz cream cheese room temperature
- 1/2 cup Spicy Red Sandwich Spread
- 1/2 tsp garlic salt
- 1 cup mozzarella cheese shredded

## Directions:

1. Preheat the oven to 350 degrees.
2. Cut the bread diagonally, cutting down most of the bread, but not all the way through. Turn around and repeat the other direction.
3. Cream together the cream cheese, bacon, Spicy Red Sandwich Spread, garlic salt, and mozzarella cheese.
4. Do your best to push the all of the mixture into the crevices of the bread.
5. Cover loosely with tin foil, and bake for 25 to 30 minutes or until the mixture is completely melted. Serve immediately.





# CHEESEBURGER TATER TOT CUPS WITH DIRTY DILL CHIPS

**Make these Cheeseburger Tater Tot Cups with Dirty Dill Chips for your next gathering and have the whole crowd talking!**

## Ingredients:

- 48 Tater Tots, frozen
- 1 lb ground beef
- 1/2 cup onion, finely diced
- salt and pepper to taste
- 2 tbsp mayonnaise
- 2 tbsp yellow mustard
- 2 tbsp ketchup
- 2 tbsp Wickles Relish
- 1 cup cheddar cheese, shredded
- 2 tbsp Dirty Dill Chips for garnish

## Special Sauce

- 1/2 cup mayonnaise
- 4 tbsp Wickles Relish
- 2 tbsp yellow mustard
- 1 tsp white wine vinegar
- 1 tsp paprika
- 1 tsp onion powder
- 1 tsp garlic powder

## Directions:

1. Preheat oven to 425 degrees.
2. Brown ground beef in a skillet over medium high heat. Once meat has browned drain the grease then add beef and onions back to the skillet and cook until softened.
3. Add mayonnaise, mustard, ketchup, and Wickles Relish to the ground beef and stir to combine. Salt and pepper to taste.
4. Grease a mini muffin pan and place three tater tots in each cup. Bake for 10 minutes.
5. After 10 minutes remove the muffin pan from the oven and use a tamper to press the tater tots down into each cup. This will create a tater tot cup.
6. Fill the tater tots with the ground beef mixture and top with cheddar cheese.
7. Place the tater tots back in the oven and cook for another 15 minutes.
8. Remove the cheeseburger tots from the oven and let cool for 5 minutes before removing them from the muffin pan.
9. While the cheeseburger tots cool mix together all of the special sauce ingredients.
10. Drizzle the special sauce over the cheeseburger tots and top with chopped Dirty Dill Chips.

# LOADED FRIES WITH WICKLES PICKLES

The perfect appetizer for friends, these Loaded Fries with Wickles Pickles will have everyone wanting more!

## Ingredients:

- 1 bag french fries
- 1 lb ground beef
- 1 yellow onion
- mustard
- ketchup
- Wickles Pickles Chips

## Special Sauce:

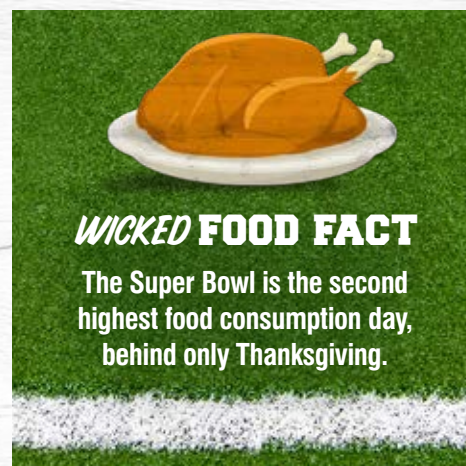
- 1/2 c mayonnaise
- 4 tbsp Wickles Relish
- 2 tbsp yellow mustard
- 1 tsp white wine vinegar
- 1 tsp paprika
- 1 tsp onion powder
- 1 tsp garlic powder

## Directions:

1. Bake french fries according to package
2. While french fries are baking, brown ground beef
3. Add in onion and cook until translucent
4. When french fries are done, place on plate and cover with ground beef
5. Garnish with special sauce, ketchup, mustard and Wickles Pickles Chips

**“The strength of the team is each individual member. The strength of each member is the team”**

**- PHIL JACKSON**



### WICKED FOOD FACT

The Super Bowl is the second highest food consumption day, behind only Thanksgiving.





# DILL PICKLE AND BRAT SOUP WITH DIRTY DILL SPEARS

Warm up this winter with this Wicked Dill Pickle and Brat Soup with Dirty Dill Spears!

## Ingredients:

- 1 yellow onion, chopped
- extra virgin olive oil
- 1 carrot, grated
- 1 cup finely chopped Dirty Dill Spears
- 3 large red potatoes (skins on), cut in 1/2 inch dice
- 32 oz carton chicken broth
- 1/2 cup Dirty Dill Spears juice
- 1 tbsp Worcestershire sauce
- 3 cloves garlic, minced
- 1/2 cup fresh dill, chopped
- 3 cooked brats, grilled and sliced (you may want to cut each slice in half, for smaller pieces)
- 3/4 cup sour cream
- 3 tbsp flour
- salt & pepper, to taste

## Garnish:

- fresh dill
- thinly sliced Dirty Dill Spears

## Directions:

1. Coat the bottom of a heavy pan with olive oil and saute the onion and carrot for about 5 minutes, or until the onion has softened.
2. Add the rest of the ingredients, up to but not including the sour cream, and bring to a simmer. Cover and simmer for about 15 minutes, or until the potatoes are tender but not mushy.
3. Mix the flour and sour cream together until completely combined and stir in to the soup. Season to taste with salt and pepper and cook for a further few minutes.
4. Serve garnished with sprigs of dill and thinly sliced Dirty Dill Spears.
5. CROCK POT METHOD: Put everything in the crock pot up to, but not including the sour cream, etc. Let it cook on low for 4 hours. Stir in the sour cream and flour mixture and cook for another hour until smooth and slightly thickened.

# THE JUDY PIMENTO CHEESE GRILLED CHEESE ROLL-UPS

These Judy Pimento Cheese Grilled Cheese Roll-Ups give a childhood favorite a wicked twist!

## Ingredients:

- 8 slices white bread, crusts trimmed
- 8 oz The Judy Pimento Cheese
- 1/4 cup unsalted butter

## Directions:

1. Using a rolling pin, flatten bread squares to 1/4-inch thickness.
2. Spread pimento cheese on flattened bread, roll
3. Melt 2 tablespoons butter in a large skillet over medium high heat. Working in batches, add roll ups to the skillet, cooking until all sides are golden brown and the cheese has melted, about 3-4 minutes, adding more butter as needed.
4. Serve immediately.

“I just don’t see the point of not eating cheese. I mean, if God didn’t want us to eat cheese, would he have let man invent it?”

- LISA SAMSON



**WICKED  
FOOD FACT**

Americans drink 50 million cases of beer on Super Bowl weekend.



## DIRTY DILL PICKLE MARTINI

Introducing the Dirty Dill Pickle Martini, made for those nights when things get a bit wicked.

### Ingredients:

- Ice
- 6 shots vodka
- 1 shot extra dry vermouth
- 1/4 cup Dirty Dill Baby Dills juice
- Small dill pickles or cornichons (optional for garnish)

### Directions:

1. Fill a cocktail shaker with ice.
2. Add remaining ingredients and shake well.
3. Pour into glasses.
4. Garnish with Dirty Dill Baby Dills

“I am prepared to believe that a dry martini slightly impairs the palate, but think what it does for the soul.”

- ALEC WAUGH