

SUPER BOWL PARTY MENU



THE LINE-UP

SERVES: ALL YOUR FRIENDS

GRILLED BBQ MEATBALLS

2 lbs bbq meatballs
2 cups sweet baby ray's honey bbq sauce

GRILLED CHICKEN WINGS

3 lbs chicken wings
ranch, for dipping

BACON WRAPPED ARMADILLO EGGS

1 lb creole sausage
12 thin slices ox bacon
6 jalapeños (stems, core, and seeds removed)
4 oz cream cheese
4 oz cheddar cheese
1 cup sweet baby ray's honey bbq sauce



GRILLED BBQ MEATBALLS

Start by shaping the meat into 2 ounce balls (about the size of a golf ball.) We're using our gas grill to cook these, so preheat to medium-high and make sure your top rack is in place. Set the meatballs on that top rack and cook for 10 - 12 minutes, or until the internal temperature reads 155 degrees.

Once cooked, move the meatballs directly to the grates for a few minutes so they develop a char and pick up some color. Pop the meatballs into a crock pot filled with your favorite barbeque sauce and serve.

GRILLED CHICKEN WINGS

You're gonna play with direct and indirect heat on this one. Set your grill to medium, leaving one of your burners off. Place the wings on direct heat, flipping occasionally to ensure an even cook. Keep an eye on 'em, and if they are getting too dark too fast, move them over to indirect heat. Pull 'em when the temperature reads 165 degrees. Serve with ranch.

BACON WRAPPED ARMADILLO EGGS

Combine cream cheese, cheddar, and a tablespoon of the bbq sauce into a bowl. Stuff the mixture into the jalapeños. Cover the jalapeños with the sausage, rolling back and forth so it forms an egg shape. Then wrap the sausage-jalapeños with one or two pieces of thinly sliced bacon so it's fully covered. Use toothpicks to secure the bacon and keep the egg together.

To cook, place the armadillo eggs on indirect heat and grill for 25 - 30 minutes or until the sausage temperature reads 160 degrees. Brush "eggs" with BBQ sauce and move to direct heat to caramelize. Happy Super Bowl.