

“MEAT EATS”
for the
BIG GAME

YOUR TICKET
TO THE ULTIMATE
SUPER BOWL XLIV
MENU

Pigskin Pulled Pork Sliders

Yield: 8 servings

1 teaspoon salt
1 teaspoon black pepper
1 teaspoon crushed red pepper
1 (3 pound) fresh pork shoulder or butt, trimmed of fat
2 cups chopped onion
1/2 cup ketchup
1 Tablespoon Worcestershire sauce
2 Tablespoons cider vinegar
1/4 cup packed brown sugar
1 teaspoon dry mustard
8 sandwich buns, sliced and toasted



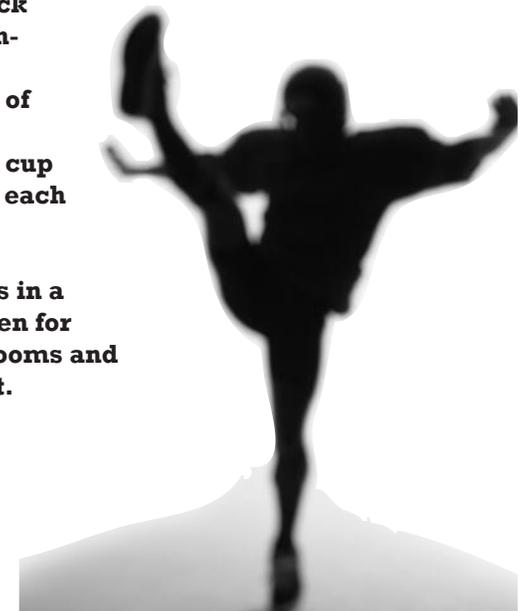
1. Preheat slow cooker on **HIGH** heat for approximately 15 minutes.
2. Meanwhile mix salt, pepper and crushed pepper together. Rub evenly into pork.
3. Mix onion, ketchup, Worcestershire, vinegar, sugar and mustard together in slow cooker.
4. Add pork and spoon mixture atop pork. Cover and cook on **LOW** for 8 hours or until fork tender.
5. Remove pork from cooker. Skim fat from the sauce. Allow pork to slightly cool for 10 minutes. With the lid off, turn cooker to **HIGH** setting and let sauce cook.
6. Shred pork with 2 forks, discarding all fat. Return shredded pork to slow cooker with enough sauce to cover. Heat throughout.
7. Hold pulled pork on **LOW** setting, with the lid on, until ready to serve or up to 1 hour.
8. Using a slotted spoon (to drain sauce) portion shredded pork on each bun.

Sideline Stuffed Mushrooms

Yield: 8 servings

8 portabella mushroom caps (3-4 inch diameter), cleaned
1 pound Italian sausage
1 teaspoon fennel seed, crushed
1/2 cup fresh whole wheat bread crumbs
8 ounces cream cheese, softened
1/8 teaspoon cayenne pepper
1/2 teaspoon each salt and freshly ground black pepper
Non-stick cooking spray
1/4 cup olive oil
1/4 cup Parmesan cheese

1. Remove stems from mushrooms and coarsely chop the stems.
2. Squeeze sausage from casings into a large skillet. Sauté sausage over medium heat, breaking up sausage into small pieces. Add chopped stems and fennel seed to pan and sauté until sausage is cooked through.
3. Remove from pan with a slotted spoon into a medium size bowl. Stir bread crumbs into sausage. Add softened cream cheese, cayenne, salt and pepper; mix well.
4. Place mushroom caps on baking sheet sprayed with non-stick cooking spray. Brush mushrooms, top and bottom with small amount of olive oil.
5. Fill each cavity with 1/4 cup sausage mixture. Sprinkle each with Parmesan cheese.
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6. Bake stuffed mushrooms in a preheated 325 degree F oven for 25 minutes or until mushrooms and stuffing are hot throughout.





Roast Beef Quarterback Quesadillas

Yield: 8 servings

2 teaspoons canola oil
1 cup chopped onions
1 large fresh jalapeno, seeded and minced
2 cups diced cooked/leftover medium-rare roast beef with any juices
1/2 cup thick or chunky salsa
1/4 teaspoon salt
Vegetable cooking spray
4 (10-inch) soft flour tortillas or wraps, (Mexican flavor preferred)
1 cup shredded Mexican cheeses blend
1/2 cup fresh cilantro leaves
Extra salsa, if desired

1. Over medium heat, in a medium-size skillet, heat oil until hot. Add onions and jalapeno. Sauté until onions are tender. Stir in beef and stir-fry until beef is warm. Stir in salsa and salt and heat briefly. Remove from heat.
2. For each quesadilla: Over medium heat, lightly spray an 11-inch to 12-inch skillet with cooking spray, place one tortilla in skillet and heat for 20 seconds. Turn over and sprinkle warm side with 1/4 cup cheese. Place 2/3 cup of beef mixture and 1 heaping tablespoon cilantro evenly on one-half of tortilla.
3. When cheese melts and all ingredients are hot, fold tortilla in half, pressing the edges together. Remove from skillet and cut each quesadilla into 4 wedges. Serve warm with additional salsa, if desired.

Endzone Enchiladas

Yield: 8 servings

1 pound fresh chorizo sausage
1 cup chopped onion
1 teaspoon minced garlic
1 15-ounce can cream style sweet corn
2 10-ounce cans enchilada sauce
1 teaspoon dried oregano leaves
1 4-ounce can chopped green chiles
10 (6-inch) corn tortillas, cut in half
2 1/2 cups grated Monterey Jack cheese
1 cup sour cream
Cilantro sprigs



1. Squeeze chorizo sausage from casings into a large skillet. Sauté sausage over medium heat, breaking up sausage into small pieces. Sauté until sausage is cooked through. Remove from pan with a slotted spoon and drain well on paper towels. Drain all but 1 teaspoon of pan drippings.
2. Over medium heat, cook onion and garlic in large skillet with 1 teaspoon pan drippings until onion is softened. Stir in corn, enchilada sauce, oregano, chiles and reserved sausage. Heat until simmering and continue to simmer for 3-4 minutes.
3. Spread a thin layer of sauce/ sausage mixture in a 9x13 inch baking dish, just enough to cover the pan. Layer with half of the corn tortillas. Top with another portion of sauce/sausage, then 1 cup cheese. Repeat layers.
4. Bake, covered, in a preheated 350 degree F oven for 25 minutes. Remove cover; bake for an additional 5 minutes or until bubbly throughout.
5. Allow to set for 5 to 8 minutes before serving. Garnish each portion with a dollop of sour cream and fresh cilantro leaves.

Gridiron Grilled Knockwurst and Potato Salad with Grilled Sausage

Gridiron Grilled Knockwurst

Yield: 8 servings

8 knockwurst
2 garlic cloves
1 (12 ounce) bottle or can ale
1 Tablespoon olive oil
1 pound yellow onions, sliced very thin
2 Tablespoons spicy brown mustard
1/4 teaspoon freshly ground black pepper

1. Pierce each knockwurst 4 to 6 times with a fork. Mash garlic cloves with a knife. Combine knockwurst, garlic and ale in a glass dish. Cover and marinate, in the refrigerator, for one hour.
2. Heat oil in a large heavy nonstick skillet over medium heat. Add onions. Place knockwurst atop onions and add 1/2 cup ale marinade. Bring ale to a simmer. Cover skillet and cook sausages about 5 minutes.
3. Remove knockwurst to a colander to drain.
4. Continue to cook onions, stirring often, until onions are soft and golden. Do not let burn. Stir in mustard and pepper. Keep warm.
5. Meanwhile, prepare grill for medium-heat direct cooking. Grill knockwurst, 4 to 5 inches from the heat. Grill, turning sausages as needed, until knockwurst are slightly brown and the internal temperature reaches 165°F.
6. Serve knockwurst atop onions.



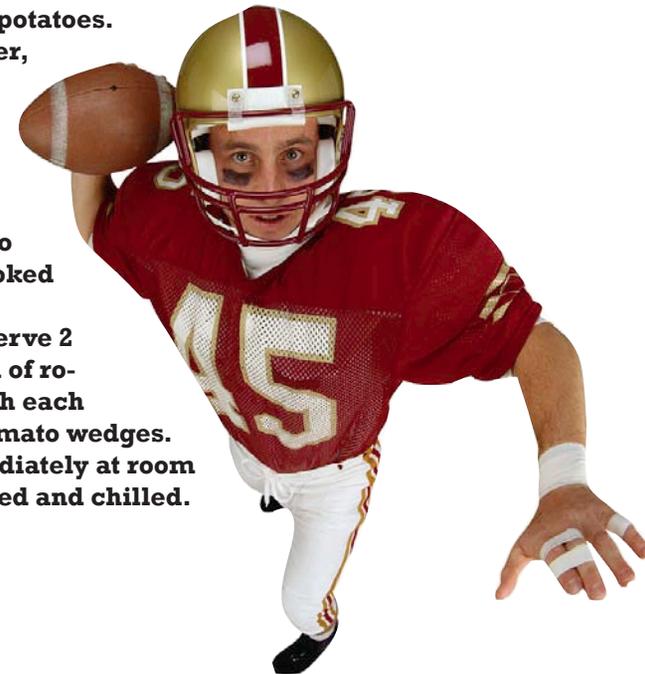
Potato Salad with Grilled Sausage

Yield: 4 servings

12 ounces **FULLY-COOKED SMOKED SAUSAGE OR FULLY COOKED LOW-FAT SMOKED SAUSAGE**

1 1/2 pounds small to medium red bliss potatoes, washed
2/3 cup green onion, chopped
2 Tbsp. cider vinegar
1/3 cup light mayonnaise
1/4 cup non-fat plain yogurt
1 tsp. caraway seeds
4 ounces Gruyere cheese, medium dice
8-12 romaine lettuce leaves, washed and dried
12 tomato wedges

1. Reheat sausage thoroughly according to package directions. Cool slightly and cut into thin slices.
2. Meanwhile, cover potatoes with cold water and bring to a boil in a 2 to 3 quart saucepan. Reduce heat and simmer for about 20 minutes or until the potatoes are tender when pierced with a fork.
3. Drain and cool just until they are cool enough to handle. Cut potatoes into 1/8 inch slices.
4. In a large bowl, combine onions and vinegar with the potatoes. Using a rubber scraper, gently stir together. Cool.
5. In a small bowl, mix the mayonnaise, yogurt, and caraway seeds. Gently fold into the potatoes. Add smoked sausage and cheese.
6. For each portion, serve 2 cups salad atop a bed of romaine leaves. Garnish each entree plate with 3 tomato wedges. May be served immediately at room temperature or covered and chilled.



Quick Smoked Sausage Jambalaya

Portion: 4 entrees

1 pound KIELBASA SMOKED SAUSAGE or LOW-FAT KIELBASA SMOKED SAUSAGE, cut into 1/4 inch slices

1 cup chopped red onion

1 cup chopped green pepper

1/2 cup chopped celery

1 1/2 cups long-grain white rice

1 1/3 cups low-salt chicken broth

1 15-ounce can stewed tomatoes, (Cajun recipe preferred)

1/2 tsp. thyme

1/4 tsp. cayenne pepper

1/8 tsp. ground cloves

1. Over moderate-high heat, brown kielbasa in a 5-quart heavy saucepan, stir frequently. When the sausage is brown, transfer with a slotted spoon to a paper towel lined bowl. Reserve 1 tablespoon of pan drippings but discard any other drippings.

2. Return pan drippings to saucepan and add onion, green pepper and celery. Saute over moderate-high heat, stirring occasionally until onion is soft.

3. Stir in the rice, chicken broth, tomatoes with their juices, herbs and spices. Cover pan and simmer over low heat for about 10 minutes.

4. Return sausage to the saucepan and continue to simmer for about 5 minutes until all the liquid is absorbed and the rice is tender.

5. Serve immediately in heated shallow bowls.

*Established in 1994, the **National Hot Dog and Sausage Council** conducts scientific research to benefit hot dog and sausage manufacturers. The Council also serves as an information resource to consumers and media on issues related to quality, safety, nutrition and preparation of hot dogs and sausages.*

*The **American Meat Institute** represents the interests of packers and processors of beef, pork, lamb, veal and turkey products and their suppliers throughout North America. Together, AMI's members produce 95 percent of the beef, pork, lamb and veal products and 70 percent of the turkey products in the United States. Headquartered in Washington, D.C., the Institute provides legislative, regulatory, public relations, technical, scientific and educational services to the industry.*