

Perfect Super Bowl Recipes for Game Day!

Buffalo Chicken Wings

Serves 6–8 | Prep time 15 min. | Cooking time 40 min.

Ingredients

- 18 chicken wings, segmented
- 4 tablespoons vegetable oil
- 1 teaspoon salt
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup butter
- $1\frac{1}{2}$ tablespoons apple cider vinegar
- $\frac{1}{4}$ teaspoon cayenne (more if you like it spicier)
- $\frac{1}{4}$ teaspoon garlic salt
- $\frac{1}{4}$ teaspoon Worcestershire sauce
- 4 tablespoons hot sauce (more if you like it spicier)

For serving

- Celery and carrot sticks
- Blue cheese dressing

Directions

1. Preheat the oven to 425°F and line a large baking sheet with parchment paper.
2. In a large bowl, season the chicken wing segments with salt and pour in the oil. Using your hands, mix the wings a few times in the bowl. Add the flour and stir to coat the wings well. Arrange the wings on the baking sheet in a single row. Use a second baking sheet if necessary; wings should not overlap each other.
3. Place in the oven and bake for 40 minutes, turning the wings over after 20 minutes. Wings should be cooked through and golden brown.
4. While the wings are in the oven, prepare the sauce. Place a small saucepan over medium heat and add the butter. When it starts to melt, add the hot sauce, vinegar, cayenne pepper, and garlic salt. Stir a few times to combine the ingredients. When the sauce starts to bubble, remove it from the heat.
5. Place the wings in a large serving bowl. Add the sauce and stir to coat well. All wings should be evenly coated. Place the wings on a serving platter around a small bowl of blue cheese dip and celery and carrot sticks. Serve immediately.

Teriyaki Beef Skewers

Teriyaki is the ultimate Japanese street food. Salty, sweet, and savory, the flavors of this recipe blend to perfection and give you a tender, juicy bite. Make up a pot of rice and some stir-fried veggies, and you have the perfect meal.

Serves 4–6 | Prep. time 15 min. | Marinating time 1 hour | Cooking time 12 minutes

Ingredients

For the marinade

- ½ cup packed light brown sugar
- ¼ cup soy sauce
- 2 large garlic cloves, crushed and minced
- 1 teaspoon fresh minced ginger
- 1 tablespoon rice vinegar
- 1 tablespoon sesame oil
- ½ teaspoon red pepper flakes

Other ingredients

- 2 pounds sirloin steak, or another tender cut, cut in strips about ¾-inch thick
- 2 tablespoons cornstarch

For serving

- Rice and stir-fried veggies

Directions

1. Combine the marinade ingredients in a bowl or a large, sturdy resealable bag. Mix well.
2. Add the meat slices and turn to coat. Marinate for at least an hour, but preferably overnight.
3. If your skewers are bamboo, put them in water to soak.
4. Heat a grill to medium.
5. Drain the marinade into a small saucepan and mix in the cornstarch. Bring it to a simmer and cook 2–3 minutes, until thick.
6. Thread the meat onto the skewers and brush them with the marinade. Place them on the grill and cook for about 6 minutes on each side, until they are cooked through. Brush a final time with the marinade before serving.
7. Serve with rice and vegetables.

Sausage Rolls with Sauerkraut

Sausages top our list of tasty portable food, and this recipe certainly demonstrates that. These sausages are braised in beer and served on a bun with a thick layer of sauerkraut. If you haven't tried this, now is a good time!

Serves 6 | Prep. time 10 min. | Cooking time 45 min.

Ingredients

- 1 tablespoon vegetable oil
- 1 large onion, sliced
- 2 cups prepared sauerkraut, drained
- 1 ½ cups beer
- 1 cup water
- 6 Oktoberfest sausages
- 6 sausage buns
- Mustard, for serving

Directions

1. Heat a large pot or Dutch oven over medium heat. Add the oil and onion and cook for 4–5 minutes, until the onion is softened.
2. Add the sauerkraut, beer, and water, and turn to combine. Arrange the sausages on top, and cover the pan.
3. Bring it to a simmer and cook, partly covered, for 45 minutes.
4. Brown the sausages in a hot pan, if desired.
5. To assemble, slice the rolls and add a sausage. Top with a bit of drained sauerkraut and mustard to taste.

Fried Mac and Cheese

Here's something many people have tried but would never have thought to make at home. This is an excellent novelty food – whether you want to surprise the kids or serve it at a backyard barbecue.

Serves 6 | Prep. time 15 min. | Cooking time 15 min.

Ingredients

- 3 cups macaroni and cheese, homemade or store-bought
- 2 large eggs, beaten
- 1 ½ cups Panko crumbs
- 2 tablespoons Parmesan
- Oil for frying

Directions

1. Chill the macaroni and cheese until it is cold and firm.
2. Form the macaroni and cheese into 12 balls (about 1 ½ inches each)
3. In a Dutch oven or deep fryer, heat the oil to 350°F.
4. Prepare a plate with a sheet of paper towel.
5. In a mixing bowl, combine the Panko crumbs and Parmesan.
6. A few at a time, roll the mac and cheese balls in the egg and then the crumb mixture, and lower them into the hot oil.
7. Cook for 3–4 minutes, until golden and crispy.
8. Let them drain on the paper towel and serve hot.

New Orleans' Beignets

If you have visited New Orleans, then you know how amazing these beignets taste! Good news, if you cannot go there and get the original from one of the numerous street vendors, you can make them at home. It's easy and the whole family will be in awe!

Serves 4 | Prep. time 15 min. | Cooking time 6-24 min.

Ingredients

- ½ teaspoon baking soda
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2¾ cups flour
- 1 cup buttermilk
- ⅓ cup water
- ⅓ cup sugar
- ½ teaspoon nutmeg
- 1 egg, beaten
- ½ teaspoon vanilla extract
- Vegetable oil and confectioners' sugar as required

Directions

1. Add the flour, sugar, nutmeg, salt, baking powder, and baking soda to a large mixing bowl. Whisk to mix well.
2. To another mixing bowl, add the egg, buttermilk, water, and vanilla extract. Whisk to mix well.
3. Combine the two mixtures and mix well to form a dough.
4. Dust your work surface with flour. Knead the dough into a ½-inch-thick square. Slice into 2½-inch squares.
5. Heat oil in a deep-frying pan; drop in 3 squares at a time and fry for 3 minutes until evenly golden. Flip and fry for 3 more minutes.
6. Let cool down and sprinkle the confectioners' sugar on top; serve warm.

****These recipes and more can be found in Sarah Spencer's *Street Food: Irresistible Recipes from the Streets of the World*. To get your own copy, click on the cover or click [here](#).**

