



Beer & Slider Tasting



The Super Bowl is like an unofficial holiday and should be celebrated accordingly! In our house it's really a "Foodie Fest" with a small portion of our friends excited over which team is going to take home the trophy. Another group is just looking to watch the fun commercials (I'm hoping the work monkeys will be back), but the majority of our super bowl invitees can't wait to try a new appetizer or dessert recipe! Some of them have been planning all year – Too Fun!

This year our foodie fest is inspired by TasteBud Zoe; **A Beer & Slider Tasting!** We've asked our friends to bring a 6 pack of their favorite beer, and an appetizer or dessert. We'll provide the chips and Sliders. If you want to ensure you have a good variety of beers, you could assign people to bring a certain type of beer like Pale Ale, Belgium, Stout, German, etc. You'll also need to provide small glasses for the "tasting" and chilled glasses for your guests to enjoy the beer of their choice. Coolers or tubs to keep the beer cold and a scorecard for people to vote for their favorite beer! Start your tasting with the lightest beer, move to medium and end with the darkest beer.



Bowls of pretzels, Fritos, tortilla chips or nuts are great accompaniments during the Beer Tasting. A Cheese and Guinness Spread would be a great! And by the way, "The Bowl That Does It All" is perfect for this party – all the chips and dip fit in one bowl – leaving room on your table for the beer, glasses and appetizers that your guests bring. When everyone has selected their "Beer of Choice" bring out the Sliders, put your feet up and enjoy the half-time show! Your friends will cheer when they taste these ridiculously good recipes!

The Bowl That Does It All is available in the "Shop" section of our website. [Click here](#) to learn more.



Poppy Seed Ham & Cheese Sliders

24 Hawaiian Rolls
24 Slices of Deli Ham
24 slices of Baby Swiss Cheese
½ cup Butter, melted
2 Tbsp. Prepared Mustard
1 Tbsp. Worcestershire
1 Tbsp. Poppy Seeds
1/3 cup Brown Sugar

Directions:

1. Slice rolls in half. Place one slice of ham and one slice of cheese inside each bun.
2. Place buns in a 9 x 13 pan (you may need to squeeze them in).
3. Mix the melted butter, mustard, Worcestershire sauce, poppy seeds and brown sugar together. Pour evenly over all the sandwiches and let sit 10 minutes, until butter sets slightly.
4. Cover with foil and bake at 350 degrees for 20 minutes.
5. Makes 24 Sliders!



White Castle Wanna-Be Sliders

1/2 cup dried Onion Flakes
2 pounds Ground Chuck- 80/20 ground beef
1/2 tsp. Lawry's Seasoning Salt
6 slices Cheddar cheese or American cheese slices
12- Small party rolls like Sara Lee Rolls
24 Dill pickle slices

Directions:

1. Evenly spread the dried onion flakes on the bottom of a jelly roll baking pan. Gently press the ground beef on top of the onion flakes. Press evenly making one giant pattie.
2. Sprinkle with the Lawry's seasoning salt. At this point you can use a drinking straw and poke holes throughout the meat (Like the original white castle sliders).
3. Bake in a 400 degree oven for 20 minutes.
4. Top with the dill pickle slices and cheese, return to oven for 2 more minutes.
5. Remove from oven, let sit 5 minutes then cut into patties. Slice open and separate each party roll. Place bottom of rolls on a large platter. Place a slider onto each bun bottom. Top each slider with the bun lid. Serve immediately.
6. Makes 24 sliders.