

# SAZ'S™

## Cooking Notes

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Super Bowl

### Super Spreads Make a Super Party

Throwing a Super Bowl party? Take a tip from the pros (catering pros that is) and consider a series of food stations. You don't have to worry about running plates of appetizers around or timing the courses with the game. People can graze at will. And the big eaters can help themselves at will.

So what kind of food stations can you create that are festive, satisfying and easy? Here are a few ideas that you can expand or combine as your guest list dictates...

- Cheese and charcuterie – whether your guests prefer wine, beer, mixed drinks or soda, a healthy selection of cheese and meats is always a great match. From pungent blues, and crumbly cheddars to creamy Port-Salut and Brie, a well balanced selection is always a crowd pleaser. Charcuterie can range from salami and sausage to pâté and carpaccio.
- Salads – really? salad and Super Bowl? Why not - meat goes great with potato salad, caesar salad and pasta salad. And you can't go wrong with cole slaw and caprese. I like to make party caprese as individual portions - stack a slice of fresh mozzarella with a nice basil leaf topped with a slice of plum or heirloom tomato. Arrange the platter with your mini capreses and drizzle with dressing (1 part balsamic vinegar to 3 parts garlic olive oil and 1 part Dijon mustard.)
- Seafood - keep it simple. I worry about sushi since you're watching the game, not the clock on keeping your sushi offering fresh and safe. Go for cooked shrimp and cocktail sauce, crab and lobster cakes with remoulade, and smoked fish.
- Soup and Sandwiches - put out a big pot of chili that guests can dish up themselves. Accompany your chilli with bowls of shredded aged cheddar, diced onion and chilled sour cream. And sandwiches on great textured bread or rolls helps even your thirstiest guest make it through the game in fine shape. Whether you choose to stuff your rolls with a home cooked tenderloin or a variety of meats from your local deli, be sure to offer guests an array of condiments from sliced cheese, slices of onion and tomato to mustards and flavored mayos like chili, chipotle and pesto mayo. For a quick pesto mayo simply whisk together a little chopped basil, crushed garlic and olive oil with Hellman's mayonnaise.
- Dessert - end the grazing experience with a simple medley of brownies, cookies, fruit and coffee. Of course you can make it more elegant if you like, but don't feel you have to be overly fussy - your guests are here to watch the game - even dessert loses priority.

Go Packers!

