



charcuterie

The Tennessee Tailgate

1.

The following items will be used to create your charcuterie. It is possible that your supermarket will not have some of these items. Please pick at least one of the items from each of the following categories:

MAIN INGREDIENT/SHOPPING LIST

CHEESE

- Pepper Jack
- Taleggio
- Red Dragon Cheddar Mustard

MEATS

- Pigs in a Blanket*
- Quick Deviled Egg *
- Meat and Cheese Rollups*

PRODUCE

- Celery
- Jalepenos
- Mini Sweet Peppers (yellow, red and orange)
- Baby Carrots
- Pickles (your choice)

CRUNCHY

- Potato Chips (your choice)
- Mixed Nuts
- Pretzels

DIPS

- Ranch Dressing
- Chicken Buffalo Dip*
- Pimiento Cheese

GARNISH

- Fresh Dill
- Fresh Chives

**** Minimum cost is approximately \$17.00**

2.

The items marked with an * will be demonstrated and added to the charcuterie. They have additional ingredients. besides those listed in Step 1. When making your grocery list, please be sure to also pick up these ingredients if you choose to make any of the * items listed below.

PIGS IN A BLANKET*

- Lil' Smokies or hotdogs (1 package)
- Refrigerated crescent rolls (1 can)
- Sliced American cheese (optional)
- Mustard (optional)

QUICK DEVILED EGGS*

- Eggs (at least four)
- Mustard
- Mayonaise
- Salt
- Pepper
- Paprika
- Fresh Dill
- Zip Lock Bag

MEAT AND CHEESE ROLLUPS*

- Sliced Lunch (Deli) Meat (your choice)
- Sliced Cheese (your choice)
- Toothpicks
- Pickles or Olives (optional)

BUFFALO CHICKEN DIP*

- Shredded Cooked or Canned Chicken (1 1/2 cups)
- Cream cheese, Softened (1- 8 ounce package)
- Red Hot Sauce (1/2 cup)
- Hidden Valley Ranch Dip Mix (1- 1 ounce package)
- Crumbled Bleu Cheese (1/2 cup_
- ^a Sour Cream (1/2 cup)

3.

Preparation is key! Please complete the following steps **BEFORE** the live session begins!

1. Wash raw produce
2. Boil your eggs (if you are making the quick deviled eggs) and remove the shells. Not sure how to boil eggs? Simply place a pot of water on the stove (with the help of an adult!). Place your eggs gently in the water. Bring the water to a rolling boil. Allow to boil for 10 minutes. Remove pot from heat (with the help of an adult). Transfer eggs to a bowl of ice water. When eggs cool, remove from ice water. Crack the shells and peel.



charcuterie

The Tennessee Tailgate

INGREDIENTS

- Lil' Smokies or hotdogs (1 package)
- Refrigerated crescent rolls (1 can)
- Sliced American cheese (optional)
- Mustard (optional)

DIRECTIONS

- Heat oven to 375°F.
- Unroll can of crescent rolls separate into 8 triangles.
- Cut triangles lengthwise into 3 narrow triangles.
- Place sausage on the longest side of each triangle.
- Roll up each, starting at longest side of triangle and rolling to opposite point;
- Place point side down on ungreased cookie sheets.
- Bake 12 to 15 minutes or until golden brown.
- Serve warm.

Pigs in a Blanket



charcuterie

The Tennessee Tailgate

INGREDIENTS

- Eggs (at least four)
- Mustard
- Mayonaise
- Salt
- Pepper
- Paprika
- Fresh Dill
- Zip Lock Bag

DIRECTIONS

- Cut hard-boiled eggs in half and place on platter.
- Sprinkle lightly with salt and pepper.
- In a small bowl, combine 1/2 cup of mayonnaise and 1/2 cup mustard; Mix together
- Transfer mixture to a quart-sized Ziploc bag; seal and gently cut the corner off the bottom of the bag.
- Squeeze the mayo and mustard mixture onto the top of the hard-boiled eggs.
- Sprinkle lightly with more pepper and paprika.
- Add fresh dill.

Quick Deviled Eggs



charcuterie

The Tennessee Tailgate

INGREDIENTS

- Sliced Lunch (Deli) Meat (your choice)
- Sliced Cheese (your choice)
- Toothpicks
- Pickles or Olives (optional)

DIRECTIONS

- Lay out 1 slice of deli meat on a cutting board.
- Lay out 1 slice of cheese on top of the meat.
- Roll up the wrap ending with seam side down.
- Cut diagonally. Repeat with the other roll ups.
- Spear pickle or olive onto toothpick and place toothpick in center of each diagonal cut.

Options:

- Spread a thin layer of the ricotta cheese or mayo on top of the cheese.
- Add thin strips of red peppers and/or banana peppers.
- Add 1 tsp. of chopped basil on top of the peppers.
- Garnish with green onions, if desired.

Meat and Cheese Roll-Ups



charcuterie

The Tennessee Tailgate

INGREDIENTS

- Shredded Cooked or Canned Chicken (1 1/2 cups)
- Cream cheese, Softened (1- 8 ounce package)
- Red Hot Sauce (1/2 cup)
- Hidden Valley Ranch Dip Mix (1- 1 ounce package)
- Crumbled Bleu Cheese (1/2 cup_
- ^a Sour Cream (1/2 cup)

DIRECTIONS

- Preheat oven to 350
- In a medium bowl, combine ingredients until blended, then spoon in shallow 1-quart baking dish.
- Bake 20 minutes or until mixture is heated through; stir.
- Serve warm with crackers, shops, pretzels and/or vegetables.

**** Alternative Slow Cooker Method:**

- Transfer mixture from medium bowl to a slow cooker
- Cook on high for 1 1/2 to 2 hours.

Buffalo Chicken Dip