



# THE PENDULUM

FEBRUARY 3-6, 2021



**"I'VE BEEN TRAINING ALL FOOTBALL SEASON  
FOR SUPER BOWL FOOD."**

## What's in the Box?

**"The Superbowl Box"**

- **1 lb. Ground Beef**
- **1 lb. Smoked Cocktail Franks**
- **2 lbs. Chicken Wings**
- **1 lb. Chorizo**
- **1 Bottle Speedy's Mango Crush Sauce**

## Chicken Wings

**1. Preheat oven to 400 degrees. Set a wire rack inside a large rimmed bakings sheet.**

**2. Bake wings until cooked through and skin is crispy, about 30 minutes.**

**3. Toss wings in melted butter and Speedy's Sauce.**



# **Chorizo Cheese Dip**

## **Ingredients:**

1 lb Chorizo Sausage  
1 can (10 oz each) Ro\*Tel® Original Diced Tomatoes & GreenChilies, undrained  
1 pkg (8 oz each) Philadelphia® Original Cream Cheese  
Tortilla chips



## **Instructions:**

Heat large skillet over medium-high heat. Add sausage and cook completely. Drain. Add undrained tomatoes and cream cheese; stir until cream cheese melts. Serve warm with tortilla chips.

# **Pendulum Cocktail Franks**

## ***Lil Half Smokes***

You get the first ones ever! Our cocktail franks of made with beef and pork. They are fully cooked, our lovingly made ode to "little smokies." They are a cross between kielbasa and andouille. We hope you love them as much as we do! There are so many ways to use these. Perfect for "Pigs in a Blanket," wrapped in crescent rolls and baked. Also delicious served in sauce (See recipe below.)

## ***Barbecue and Bourbon Cocktail Franks***

### **Ingredients:**

1/2 cup ketchup  
1/2 cup brown sugar (packed, light or dark)  
1/4 teaspoon Worcestershire sauce  
1/2 cup barbecue sauce  
3 tablespoons bourbon

Combine all ingredients in the slow cooker and cook on high for one hour. Remove the lid and cook on warm for another hour. Serve.

