



# THE PENDULUM

FEBRUARY 2-5, 2022



*"It's not the SIZE of the dog in the fight, but the size of the FIGHT in the dog". - Archie Griffin, Cincinnati Bengals*

## What's in the Box?

### The Super Bowl Box

- Ground Beef
- Chorizo Sausage
- Pizza Kit
- Chicken Wings
- Speedy's Honey

### Habanero Hot 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.



## **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.**

## **Speedy's Honey Habanero Sauce**

**A sweet and savory sauce with natural honey and peaches. A do it all hot sauce for those with a taste for sweetness. All of our sauces are made from fresh produce and locally grown peppers. One could say that Speedy's was created out of a necessity for flavor and burn. Speedy's has a complex and rich smokey flavor because that is what I was after. Sauce should enhance what you are eating, not overpower it. Try it for yourself and start living the dream.**



## **Pendulum Pizza Kit**

First, you'll need to preheat the oven to 525°—or as hot as it'll go. Stretch the dough out, working it into a flattened round. Then, set a 9-12" cast-iron pan over a burner set to medium high. You want to preheat the pan so it's hot but not smoking (just watch your hands—and don't grab the handle!). Although any size pan is really fine, keep in mind that the smaller the pan, the thicker the crust will be. If deep dish-style pizza is your jam, go for the 9". If you want a crispier crust, use a larger pan. Sprinkle the hot pan with cornmeal and flour, and set the dough snugly in the pan (again, watch your fingers). Pull the sides of the dough up the sides of the pan so it doesn't slump back down, being sure to distribute the dough evenly for no thin patches. Brush the top of the dough with olive oil and let it start cooking over the burner. Once the dough starts to bubble, season with salt and pepper and add marinara sauce. Spread the marinara over the dough, and don't worry about leaving too much space for a crust. Top with mozzarella cheese and pepperoni. Slide that pizza into the oven and let it bake for 10-15 minutes until the cheese is melted, bubbling, and golden. Let it rest a few minutes and slice.



**20% off all beer and wine purchases for CSA members when they pickup their Super Bowl Box CSA. Town Center Pickups, email your beer and wine order to [dana@pendulummeats.com](mailto:dana@pendulummeats.com) for your discount.**