



FEED *your* FINGERS™

BIG GAME
FINGER *food* GUIDE



tina SALTER



Did you know that an average Big Game party includes 18 guests? That's a big crowd to feed for an entire evening! You need snacks that will go the distance. Make it easy on yourself and your budget with delicious finger foods. You can prepare these recipes in advance, so you can be sure to join in the fun with the other fans. Send them home with a tasty snack mix as a party favor, and you'll be the one they cheer for!

Chef Tina Salter is a cookbook author and creator of exclusive recipes for Diamond Foods.

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Savory Bites

Make Ahead

Bake the wings in advance and simply pop them on the grill to heat through when your guests arrive.



Bring It On

If guests ask what to bring, recruit your team to pick up party supplies in team colors.

Spicy Emerald Smoked Almond Relish on Honey-Baked Chicken Wings

Makes 25 wings

1/4 c. honey
1/4 c. Dijon mustard
2 T. canola oil
1 T. hot water
1/2 t. kosher salt
25 (about 3 lbs.) chicken drumettes, patted dry
chopped cilantro, for garnish

In a medium bowl, combine honey, mustard, oil, water and salt; mix well. Add chicken wings; toss well, coating completely. Refrigerate 2 hours or overnight. Preheat the oven to 375 degrees. Arrange chicken on a wire rack over a baking sheet; spoon on marinade. Bake, turning and basting occasionally, until golden brown and cooked through, about 45 minutes.

Dipping sauce:

1 c. Emerald Smoked Almonds, chopped
2 T. canola oil
1 c. minced onion
1 T. freshly grated ginger
1 T. chipotle chile in adobo sauce
2 t. minced garlic
1/2 t. ground cinnamon
1/4 t. ground allspice
1 c. tomato sauce
1 c. ketchup
1/4 c. packed dark brown sugar
1/4 c. Worcestershire sauce
2 T. balsamic vinegar

In a small pan, heat oil over medium-high heat. Add onion; cook, stirring, until translucent, about 4 minutes. Add ginger, chile, garlic, cinnamon and allspice; cook 2 minutes. Add tomato sauce, ketchup, brown sugar, Worcestershire sauce and balsamic vinegar; bring to a boil. Reduce heat; simmer until thickened, about 15 minutes. Stir in Emerald Smoked Almonds. If the sauce seems too thick, stir in a tablespoon of hot water. Transfer to a bowl; garnish with chopped cilantro. Arrange chicken wings on a platter; serve immediately with the dipping sauce and a bowl of the extra chopped Emerald Smoked Almonds.



Hearty Halftime

Serve these hot sandwiches with fresh veggies, crackers and assorted dips for a satisfying snack.

Emerald Cashew Tuna Melts

Makes about 18

18 slices cocktail-size pumpernickel or rye bread
1/2 c. Emerald Cashews, chopped
3-4 T. extra virgin olive oil
1 (6 oz.) can oil-packed tuna
3 T. mayonnaise
3 T. minced green onion
1 T. capers, minced
1 t. Dijon mustard
1/4 t. freshly ground black pepper
6 oz. mozzarella or cheddar cheese
Green onion, thinly sliced on the diagonal, for garnish

Preheat oven to 350 degrees.

Generously oil a baking sheet with 2 tablespoons of oil; arrange bread on top and brush with remaining oil. Bake until toasty and fragrant, 7-10 minutes.

Preheat broiler; set the rack about 4 inches from the heat source.

In a medium bowl, combine Emerald Cashews, tuna, mayonnaise, onion, capers, mustard and pepper; mix well. Using a spoon, scoop one tablespoon of the mixture onto each toast square; spread evenly. Slice the cheese into thin slices; arrange on top of each tuna-topped square and return to the same baking sheet. Broil until bubbly and golden, about 5 minutes. For an elegant gathering, cut them diagonally into triangles. Garnish with green onion; serve immediately.

Quick Clean-up

Place trays, baskets or containers in discreet locations so guests can dispose of used plates, napkins, glasses and utensils with ease.

Clear View

Keep the guest list manageable and rearrange furniture, so everyone can sit comfortably in the main viewing room.

Snack Mixes

Emerald Honey Roasted Peanuts & Smoked Almonds with Pop Secret Homestyle Popcorn

Makes about 8c. Preheat oven to 325 degrees.

- 1 c. Emerald Honey Roasted Peanuts
 - 1 c. Emerald Smoked Almonds
 - 6 c. Pop Secret Homestyle Popcorn, popped
 - 1/2 c. unsalted butter
 - 1 T. Worcestershire sauce
 - 1/2 t. kosher salt
 - 1/4 t. freshly ground black pepper
 - 1 c. thin pretzel sticks
- In a small pan, melt butter, Worcestershire sauce, salt and pepper over medium heat. Pour over Pop Secret Homestyle Popcorn; toss well. Transfer buttered popcorn to a baking sheet, spreading it out evenly. Bake, stirring occasionally, until golden and fragrant, about 12 minutes. Transfer to a bowl. Add the pretzel sticks, Emerald Honey Roasted Peanuts and Smoked Almonds; toss well. Serve immediately.

Pop Secret Butter Popcorn with Emerald Cashews and Honey Roasted Peanuts

- 6 c. Pop Secret Butter Popcorn, popped
 - 2 c. Emerald Sea Salt and Pepper Cashews
 - 2 c. Emerald Honey Roasted Peanuts
- In a large bowl, combine Pop Secret Butter Popcorn, Emerald Sea Salt and Pepper Cashews and Emerald Honey Roasted Peanuts; toss well. Serve immediately.



Everyone Wins

Fill up reusable containers with this recipe and send everyone home happy.



Pop Secret Movie Theater Butter Popcorn with Emerald Dry Roasted Peanuts & Parmesan

- Makes about 6c.* Preheat oven to 350 degrees. In a large bowl, combine the Pop Secret Movie Theater Butter Popcorn and Emerald Dry Roasted Peanuts; set aside.
- 6-8 c. Pop Secret Movie Theater Butter Popcorn, popped
 - 2 c. Emerald Dry Roasted Peanuts
 - 2 T. butter
 - 1 T. dried oregano, crushed
 - 1 t. chipotle chile powder
 - 1/2 t. kosher salt
 - 1 c. finely grated Parmesan cheese
 - 1 t. raw sugar crystals
 - 1/2 t. large sea salt crystals
 - 1/4 t. freshly ground black pepper
- In a small pan, melt the butter over medium heat. Add oregano, chile powder and salt; cook until fragrant, about 1 minute. Pour over the popcorn mixture; toss well. Add cheese, sugar, salt and pepper; toss well.
- Transfer the mixture to a baking sheet; bake, stirring occasionally, until dry and toasted, about 8 minutes.
- Transfer to a serving bowl. Serve immediately.