

## Super Bowl XLV Menu -- Local Goodness Style

Pittsburgh has its iconic foods and this year we pay homage to several in our kicked-up Super Bowl menu worthy of a Championship team!

### Mini Mac -- Lamb Slider with Caramelized Onions

Pittsburgh is home to the Big Mac. This is our miniaturized version made with local lamb, sweet onions and Heinz special sauce

- 2 tablespoons butter
- 1 tablespoon olive oil
- 1 large sweet onion, sliced (such as Somerset Sweet)
- pinch of salt
- 1 pound ground lamb (preferably local)
- 2 tablespoons finely diced shallot
- 2 cloves garlic, finely minced
- 1 teaspoon dried thyme
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- Heinz HP Sauce
- small slider buns or Hawaiian rolls

Heat butter and olive oil in a large sauté pan. Add onions and pinch of salt. Cook for 5 minutes over medium-high heat then reduce heat medium and cook an additional 15 minutes or until the onions are soft and caramelized.

While onions are cooking, place lamb, shallots, garlic, thyme, salt and pepper in a mixing bowl. Gently mix together with hands or a fork, being careful not to compress the meat. Evenly divide the mixture into six patties.

Place patties on a hot, oiled grill and cook for 4 minutes. Flip and cook an additional 2 minutes or until desired doneness. Place on buns. Add 1 teaspoon of HP sauce on each burger and top with caramelized onions. (Serves 6)

### Steak Salad Lettuce Wraps

In Pittsburgh we're famous for putting fries on salads and sandwiches. Here we tribute to this tradition with crispy roasted potatoes wrapped in local lettuce with juicy filet, provolone cheese and our favorite dressing.

- 4 small to medium Yukon Gold potatoes
- 1 tablespoon olive oil
- 1/4 teaspoon dried thyme
- 1 8-ounce filet of local beef
- dressing of your choice (we like Sito's Mediterranean dressing)
- Butter or Bibb Lettuce (such as Milestone Hydroponic)
- 1 cup shredded provolone cheese
- salt and pepper

Cut potatoes into wedges, toss with olive oil, dried thyme and a pinch of salt and pepper. Place on a cookie sheet and roast in a 400-degree for 30 minutes or until browned and crispy on the outside.

Sprinkle filet with salt and pepper. Grill on a hot grill for approximately 5 minutes on one side, flip and cook an additional 4 minutes for medium rare or until desired doneness. Let rest for 5 minutes.

Slice steak into strips and place in a mixing bowl with the roasted potatoes. Drizzle with dressing and gently toss to coat the potatoes and steak.

To serve, place some of the steak and potatoes in a leaf of the lettuce. Top with cheese, gently roll and enjoy! (Serves 4-6)

## Pierogies Devonshire

*The Devonshire Sandwich was created in Pittsburgh. Here we borrow some of this sandwich's best ingredients with a Pittsburgh staple, pierogies, for a delicious side*

- 4 tablespoons butter
- 1/2 sweet onion, diced
- 2 dozen cheese & potato pierogies (we like Gosia's Pierogies)
- 3 slices crisply cooked thick bacon
- 1/4 cup butter, melted
- 1/2 cup flour
- 1 cup chicken broth
- 1 cup hot milk
- 1/8 pound grated cheddar cheese
- 1/2 teaspoon kosher salt
- 1/4 cup parmesan cheese

Melt 2 tablespoons of butter in a large sauté pan. Add onions and cook 5-8 minutes until tender. Remove from pan and set aside. Add 2 more tablespoons butter to the pan, melt and add pierogies, cook until slightly browned.

Place pierogies and onions in a 9x13 baking dish or oval au gratin dish coated with nonstick cooking spray.

In a medium pot, melt 1/4 cup butter. Stir in the flour until well combined with the butter. Whisk in chicken broth and hot milk. Stir in the cheese and salt. Bring mixture to a boil then reduce heat to medium-low. Cook, stirring constantly, until the sauce is thickened and smooth.

Pour sauce over the pierogies and onions. Top with crumbled bacon and parmesan cheese.

Bake in a 450-degree oven for 10 - 15 minutes or until cheese is browned and bubbly. (Serves 6-8)

## Candied Pretzel Rods

*The Clark Candy Bar, created in Pittsburgh, is a time-honored favorite. It's crunchy, peanut-y goodness is the inspiration for this treat that's as fun to make as it is to eat!*

- 1 package individually wrapped caramel candies, unwrapped
- 1 tablespoon water
- Pretzel Rods (Snyder is our local favorite)
- 1 1/2 cups honey roasted peanuts, roughly chopped
- 1/2 cup mini chocolate chips

Place unwrapped caramels and the water in a microwave-safe bowl. Microwave for 2-3 minutes, stirring after each minute, until the caramels is melted and smooth.

On a plate, mix together the chopped peanuts and mini chocolate chips.

Dip pretzel rod into the melted caramel, leaving enough room at the end for a handle. Roll in the peanut-chocolate chip mixture then place the coated pretzel rods on a cookie sheet lined with parchment or waxed paper. Place in a cool location to let the caramel set (may use the refrigerator). (makes 12-15 pretzel rods)

## Rashard on the Rocks

*Our friends at Boyd & Blair vodka have created a week's worth of Super Bowl inspired cocktails leading up to the Big Game. We love this Pittsburgh vodka simply on the rocks with a twist, but this creation is a special treat for game day! More Steelers-inspired drinks can be found on Boyd and Blair's Facebook page.*

- 1.5 ounces Boyd & Blair Potato Vodka
- 1 ounce Galliano
- 1/4 ounce freshly squeezed lime juice

Place ingredients in a shaker with plenty of ice, shake and serve on the rocks...go baby go!! (Serves 1)