



**GAME TIME  
RECIPES**

# SLOW COOKER BBQ = PULLED SLIDERS =

Serves:  
**6-8**

Prep Time:  
**15 min**

Cook Time:  
**8 hrs**

## INGREDIENTS:

1 (5-6 lb) bone-in pork shoulder  
whole Boston butt  
1 cup apple juice  
2 tsp Kosher salt  
1 tsp black pepper  
2 cups mustard barbeque sauce  
4 oz honey  
2 oz soy sauce  
1 tsp chili powder

2 oz apple cider vinegar  
2 oz oregano  
¼ cup lime juice  
3 packs slider buns  
½ cup sliced pickles

## METHOD:

Wash and dry the pork shoulder and set aside. Rub the pork with salt, pepper, chili powder and oregano. In the slow cooker, add the apple juice, vinegar, barbeque sauce and lime; mix well. Add the pork on top of the sauce. Cover and cook on low for 7-9 hours until meat falls apart. Cut open the slider buns and place about 2 ounces of meat inside the bun topped with sliced pickles.



A top-down view of a white bowl with a red rim, filled with baked beans, sliced sausage, and green onions. The background is green with white curved lines on the left and right sides.

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# = BAKED BEANS =

Serves:  
8

Prep Time:  
20 min

Cook Time:  
1 hr

## INGREDIENTS:

1 (16 oz) canned baked  
beans  
2 tbsp brown sugar  
½ cup barbeque sauce  
8 oz pork sausage  
6 oz bacon

## METHOD:

In a sauce pot, brown the sausage and bacon together for about 8-10 minutes. Add the brown sugar, barbeque sauce and baked beans cover and reduce to low. Simmer for 45 minutes.





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# BUFFALO = CHICKEN DIP =

Serves:  
**8-10**

Prep Time:  
**10 mins**

Cook Time:  
**2 hrs**

## INGREDIENTS:

1 SE Grocers canned chicken  
(about 2 lbs)  
5 oz ranch dressing  
16 oz cream cheese  
8 oz cheddar cheese  
4 oz SE Grocers buffalo wing sauce  
1.5 cup whole milk  
8 oz blue cheese crumbles  
½ tsp garlic powder  
2 tsp onion powder

1 tsp black pepper  
1 tsp Kosher salt

## METHOD:

Measure all ingredients and set aside. Using a large bowl, combine the ranch dressing, buffalo sauce, milk and seasonings; stir well to combine. Place a slow cooker on high heat. Add the sauce, cheeses and chicken to the slow cooker; stir to combine. Cover and cook for about 2 hours or until hot and all cheese is melted.



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# SLOW COOKER = CHILI =

Serves:  
**8**

Prep Time:  
**20 min**

Cook Time:  
**6 hrs**

## INGREDIENTS:

2 lbs lean ground chuck  
1 large onion, peeled and chopped  
1 clove garlic, minced  
1 (28 oz) can diced tomatoes, undrained  
1 (16 oz) can chili beans in sauce, undrained  
1 (15 oz) can tomato sauce  
2 tbsp chili seasoning  
½ tsp salt

½ tsp cracked pepper  
1 can dark beer

### For Toppings:

Shredded cheddar cheese  
Sour cream  
Sliced green onion

## METHOD:

In a large skillet, brown the beef with the onions for about 8-10 minutes. Drain the fat and add to a slow cooker. Add all of the remaining ingredients, except for the toppings, and stir well. Cook on low for 6-7 hours.