



# GAME DAY GAME PLAN

## Cookup Instructions

### **KICKOFF: 4:00pm**

Heat the **coconut oil** in a large skillet over medium-high heat.

Brown the **turkey** in the skillet, crumbling as it cooks.

While the turkey cooks, dice up the **bell peppers and onion**.

Add the **bell peppers, onions, pumpkin, tomatoes, green chilies, cumin, chili powder, garlic granules, cinnamon, smoked paprika, cayenne, salt and pepper, cooked turkey, and water** to the crock pot and stir to combine.

Bring to a boil, then reduce to a simmer and cook for 30-60 minutes. (You can't really overdo it!)

### **1ST DOWN: 5:00pm**

Preheat the oven to 400 °.

While the oven is preheating, cut up your **pineapple** into bite-size chunks and slice open the **dates** lengthwise.

Lay the strips of **bacon** out on a baking sheet and place in the preheated oven for 12-15 minutes. You want it cooked through, but not crispy, otherwise you won't be able to wrap with it!

While the bacon is cooking, combine the **macadamia nuts, lemon juice, water, and salt** in the bowl of a food processor and run until the texture resembles ricotta cheese.

(You may have to scrape down the sides of the bowl a time or two.)

Transfer into a bowl and set aside. Wash the food processor bowl; you're going to need it again!



# GAME DAY GAME PLAN

When bacon is done, remove from oven and turn oven temperature up to 425°.

## **2ND DOWN: 5:15pm**

Remove the **bacon** from the baking sheet and set aside. Place the **wings** in a bowl and pour the remaining bacon grease from the baking sheet over the wings, then toss the wings to coat.

Wipe the baking sheet off with a paper towel, then coat with foil.

Lay the **wings** on a wire rack on the baking sheet in a single layer, sprinkle with salt and pepper, and bake in the preheated oven for 15 minutes, flip, then bake for 15 minutes more.

While the wings are baking for the first 15 minutes, combine **all sauce ingredients EXCEPT the arrowroot powder** in the food processor or high speed blender until smooth.

Scrape the sauce into a small saucepan over medium heat and whisk in the arrowroot powder.

Turn the heat up and bring to a boil, then reduce to a simmer and simmer for 10 minutes or until the sauce thickens and coats the back of a spoon.

## **HALFTIME: 5:30 pm**

While the wing sauce simmers, if you used your food processor to make the **sauce**, wash the bowl ONE more time!

Remove the **wing sauce** from heat.

While the wings are baking for the second 15 minutes, stuff each **date** with a bit of the **macadamia nut “ricotta.”** then wrap each date with a piece of **bacon** and hold in place with a toothpick.

*Alternate endings: crumble the bacon and top each date with it, or crumble the bacon and stir it into the nut mixture before stuffing.*



# GAME DAY GAME PLAN

## **3RD DOWN: 5:45pm**

Before removing the wings from the oven, turn the broiler on for 2-3 minutes and broil the wings to crisp them up, watching to make sure they don't burn.

Add the wings to the pot of sauce and use a spoon or spatula to toss and coat.

Remove the lid of the slow cooker, add the **arrowroot powder**, and stir. Allow the chili to sit for 5-10 minutes with the lid off to thicken before serving.

While chili thickens, use your skewers to stab a piece of **pineapple**, then fold over a piece of **pepperoni** twice and stab it, alternating until all pepperoni and pineapple is skewered.

## **INTERCEPTION: 5:55pm**

On three separate platters, lay out the pepperoni and pineapple skewers, devils on horseback, and wings.

## **4TH DOWN: 6:00pm**

Pit the **avocados** and scoop into the bowl of the food processor. Add the **cilantro**, **lime juice**, **cumin**, **salt and garlic** and purée until smooth.

Scoop into a bowl and serve with plantain chips, raw veggies, or even pork rinds!

## **TOUCHDOWN: 6:30pm**

Set out your platters, dip, and crockpot of chili and relax and enjoy the game!