**Upscale Tailgate**

**ORDER:**

* preheat oven

**Baked Brie with Cranberries**

-½ c cranberries

-1 Tbsp brown sugar

-1 pat butter

Preheat oven to 375F.

In a small skillet, heat 1 pat butter on medium high heat and add cranberries. Cook for 2 minutes until cranberries pop

Add 1 Tbsp brown sugar to cranberries, reduce heat to medium low. Cook and stir for 1 minute until well combined and sugar bubbles. Remove from heat.

Remove wrapping from brie and place in oven safe baking dish. Bake for ten minutes. Place cranberry mixture on top of brie and bake for another five minutes.

**Barbecue Chicken, Apple-Radish Slaw & Brussels Sprouts**

 -chicken (3 small)

 -cobbies sauce (2 oz = 4 T = ¼ c)

 -brussels sprouts (12)

 -granny smith apple

 -radishes (2)

Raise oven temperature to 400F.

Rinse brussels sprouts. Trim ends and cut each in half.

Place in oven safe baking dish and toss with 1 Tbsp olive oil and salt and pepper.

Roast for 25-30 minutes. stirring occasionally, until cooked through and slightly browned. Season to taste with salt and pepper.

Rinse chicken. Cut into long strips. Place in bowl and toss with 2 Tbsp Cobbie’s BBQ Sauce. Set aside.

Rinse apple and radishes. Trim ends off radish and cut into ¼” matchsticks.

Cut apple into quarters, remove core, cut into ¼” match sticks.

Place apple and radish in a bowl and toss with 2 tsp olive oil. Season to taste with salt and pepper.

Heat large skillet with ½ Tbsp olive oil on medium heat.

Place chicken in skillet and cook for 2-3 minutes on each side.

Plate chicken (do not put back in sauce bowl).

Drizzle with rest of sauce (optional) and top with slaw.

**Pumpkin Cake in a Mug**

- butter (6 pats)

 - brown sugar (½ c)

 - ground cinnamon (1 tsp)

 - ground cloves (¼ tsp)

 - self-rising flour (⅔ c)

 - pumpkin puree (⅓ c)

In a microwave-safe mug, mix together 2 pats butter and 2 Tbsp brown sugar.

Add 2-3 Tbsp pumpkin, mix well. Add ¼ c flour, ¼ tsp cinnamon and ⅛ tsp cloves. Stir until combined, scrape down sides and spread cake mixture evenly in bottom of mug.

In a small bowl, place 1 pat butter, 1 Tbsp brown sugar, ¼ tsp cinnamon and 1 heaping Tbsp flour. Mix with fingers until combined and clumpy. Pour streusel topping over cake mixture.

Microwave 50 seconds. Top should be barely set up. If more time is needed, cook in 10 second increments to avoid overcooking.

Repeat with second mug. Eat immediately (better when warm).