

Chili Recipe

3 lbs ground beef, browned
2 large white onions chopped and sautéed with meat
2 cans Green Giant Mexicorn
2 cans dark red kidney beans
2 cans diced tomatoes
2 jars salsa (mild)
3 pkgs mild chili seasonings
3 tbs chili powder
1 tbs ground cumin

Line a 6 qt crock pot (or larger) with a crock pot liner. Add all ingredients to the crock pot. Mix and cook on low for 8 hours or on high for 4 hours.

Deliver your crock pot to the Snack Shack. Be sure to label your crock pot with your name so that you can pick up at the end of the event. All empty pots will be lined against the fence outside the Snack Shack for pick up.
Thank you!!!!

Pulled Pork Recipe

8-9 lb pork shoulder

1 large onion, sliced

1 tablespoon each of paprika, granulated garlic, salt, pepper

½ cup water

Lay sliced onion on bottom of crock pot. Add ½ cup water. In a separate bowl, mix spices together. Rub spice mixture over meat until meat is completely covered. Sprinkle any remaining spice mixture over onions. Place meat on top of onions. Cook on low for 8 – 10 hours. Once complete shred meat and put in aluminum trays. Add as much of the natural juice as possible so the meat doesn't dry out.

PLEASE DO NOT ADD BBQ SAUCE TO THE PORK

Deliver to the Snack Shack HOT and ready to serve. Thank you!!!