

Chef Robert's Superbowl Line-up

Best Super bowl Chicken Kebob

2 pounds skinless, boneless chicken breasts, (preferably fresh), cut into cubes
 1 medium onion, grated
 1 cup plain whole-milk yogurt
 3-4 tablespoons extra virgin olive oil
 3-4 tablespoons freshly squeezed lime juice
 1 teaspoon powdered saffron dissolved in 2-3 tablespoons of hot water
 2 teaspoons salt
 1 teaspoon black pepper
 A pinch of red pepper powder (optional)

Directions

In a bowl combine the yogurt, onion, olive oil, lime juice, liquid saffron, salt and pepper. Blend everything into a smooth mixture, then adjust the seasoning by adding lime juice, salt, and pepper. Pour the mixture over the chicken in a large bowl, making sure that all the pieces are fully covered with the sauce. Cover with plastic wrap and refrigerate for 6-8 hours. Thread the chicken pieces onto metal skewers, place the skewers on the hot grill and continue grilling until chicken pieces are well cooked. Or bake in oven at 400F



Fiesta Salsa with Tortilla chips

One 19-ounce can black beans
 1 small tomato, seeded, cut into 1/2-inch dice
 2 scallions, finely chopped
 1 jalapeno pepper, seeds and membranes removed, minced
 1/2 cup chopped fresh cilantro
 2 tablespoons freshly squeezed lime juice
 1/2 teaspoon coarse salt

Rinse beans under cold running water. Make salsa: Place 1/4 cup black beans in the bowl of a food processor. Pulse until coarsely chopped; transfer to a bowl. Add remaining beans, tomato, scallions, jalapeno, cilantro, lime juice, and salt. Stir to combine; serve with your favorite tortilla Chips

Party Wings

1 1/2 pounds chicken wings, cut in half at joint (wing tips removed)
 1/4 cup fresh lemon juice (from 2 lemons)
 1 tablespoon ground pepper
 1 tablespoon garlic powder
 1 tablespoon onion powder
 2 teaspoons coarse salt
 2 teaspoons dried thyme
 1/2 teaspoon cayenne pepper
 1/4 cup (1/2 stick) unsalted butter, melted
 Blue cheese or ranch dressing, or barbecue sauce, for dipping

Preheat oven to 500 degrees. Line a large rimmed baking sheet with foil. In a large bowl, toss chicken wings with lemon juice. Add pepper, garlic and onion powders, and salt. Add thyme, crushing it between your fingers as you go. Add cayenne and melted butter. Stir mixture thoroughly, then arrange wings in one layer on baking sheet. Cook 20 minutes, then rotate sheet and flip wings. Cook until wings are browned and cooked through, 10 minutes. Serve with desired dipping sauce.

Party Meatball

2 slices white or other soft bread, torn into bite-size pieces
 1/2 cup whole milk
 1 pound ground beef chuck
 1 pound ground pork
 6 thin slices pancetta (2 1/2 ounces), finely diced
 1/2 small onion, minced (1/3 cup)
 2 large egg yolks, lightly beaten
 Coarse salt and freshly ground pepper
 1/2 teaspoon mild smoked paprika
 2 teaspoons finely chopped fresh thyme
 Extra-virgin olive oil, for frying

Soften bread thoroughly in milk in a large bowl. Add beef, pork, pancetta, and onion; mix with your hands. Mix in egg yolks, 2 teaspoons salt, some pepper, the paprika, and thyme.

Form into 1- to 1 1/4-inch balls. Chill in a single layer 1 hour.

Preheat oven to 300 degrees. Lightly coat a large skillet with oil, and fry meatballs in a single layer (do not crowd) over medium-high heat until browned on all sides, about 8 minutes. Repeat with remaining meatballs.

Transfer to a baking pan, and bake until cooked through, 10 to 15 minutes.

Best super bowl dip

8 ounces cream cheese, room temperature
 3/4 teaspoon coarse salt
 1/2 cup chopped scallions (from 3 or 4 scallions), plus more for garnish (optional)
 1/2 cup hot-pepper relish or salsa verde
 Tortilla chips, for serving
 Crudites, such as cucumber, carrots, and jicama, for serving

Beat cream cheese with a mixer on medium-high until fluffy, about 1 minute. Beat in salt and scallions. Fold in relish; garnish with scallions. Serve with chips and crudites.