

# Game Night In Recipes

Game Night Grazing Board

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Enjoy these recipes by @offthepepper. These recipes are perfect for a game night with an Off The Pepper twist.

## SESAME KIMCHI WINGS



### INGREDIENTS

- ½ lb. chicken wings
- 1 Tbsp. sesame oil
- 1 Tbsp. kimchi seasoning
- 1 Tbsp. brown sugar
- 1 tsp. olive oil
- 1 Tbsp. apple cider vinegar
- 1 Tbsp. garlic
- Salt & Pepper to taste

### DIRECTIONS

Preheat oven to 400 degrees.

Clean chicken wings with salt & white vinegar. Once cleaned, season with salt & pepper. Then, set aside to prepare glaze.

In a small bowl, combine sesame oil, kimchi seasoning, apple cider vinegar, brown sugar, and garlic to create a thick glaze.

Coat chicken wings with glaze and roast for 20 minutes at 350 degrees to create a beautiful crust. Continue to cook at 300 degrees for 15 minutes or until fully cooked.

## JERK CORN RIBS



### INGREDIENTS

- 2 - 4 whole corn cobs
- 2 Tbsp. Grace Jerk Paste
- ¼ tsp. apple cider vinegar
- 1 Tbsp. rice wine vinegar
- 1 Tbsp. garlic, minced
- 2 Tbsp. olive oil

### DIRECTIONS

Cut the corn vertically into 4 even pieces to create a rib shape.

Combine the Grace Jerk Paste, apple cider vinegar, rice wine vinegar, and minced garlic. Mix until well combined.

Toss the corn pieces in the jerk sauce until completely coated.

Place in air fryer to cook at 350 degrees for 15 minutes. The corn will go from being straight to curved like a rib while becoming tender.

\* If you do not have an air fryer, bake in the oven for 35 minutes at 500 degrees.\*

## WASABI-SOY DEVEILED QUAIL EGGS



### INGREDIENTS

- 4 - 6 quail eggs
- 1 tsp. wasabi paste
- 1 tsp. garlic, minced
- 2 tsp. coconut aminos
- 1 tsp. sour cream
- Salt & Pepper to taste

### DIRECTIONS

Bring 2 cups of water to a boil and cook quail eggs for 8 minutes.

After 8 minutes, the eggs should be cooked to a hard boil. Peel, slice in half, and gently remove the yolk from the whites.

Place the yolks in a bowl and combine with wasabi paste, garlic, coconut aminos, and sour cream. Season with salt & pepper to taste.

After the filling is combined, fill the egg whites with the yolk mixture.

Serve & enjoy!

## SALTFISH WONTON DIP



### INGREDIENTS

- 2 lbs. pre-packaged saltfish
- 4 Tbsp. cream cheese
- 1 Tbsp. garlic, minced
- 1 tsp. scotch bonnet, minced
- ½ Valencia onion
- ½ tsp. smoked paprika
- ½ cup shredded cheese (your choice)
- Salt & Pepper to taste

### DIRECTIONS

Preheat oven to 350 degrees.

Boil saltfish twice to cook off the salt. The more you cook the fish, the less salt you will taste in the dish.

Once the fish has boiled, place in a bowl and combine with cream cheese, garlic, onion, and smoked paprika. Combine until all ingredients are incorporated.

Place in an oven-safe skillet and top with cheese (we used Gruyere). Bake at 350 degrees for 15 minutes, until the cheese has melted.

Allow to cool for 5 minutes and serve with wonton chips.