

# POINT BLANK PEPPER COMPANY

## GAME DAY MENU IDEAS

### Baked Jalapeno Cheese Dip

2 cups shredded extra sharp cheddar cheese  
1 cups shredded Pepper Jack cheese  
6 oz cream cheese softened  
2/4 cup roasted red peppers, chopped  
3 TBSP Smoke Rings or Hallow Rings  
1/2 cup mayonnaise  
1/2 cup chopped fresh cilantro  
3 green onions finely chopped  
1 tsp Worcestershire Sauce  
1/4 crushed red pepper  
Salt and pepper to taste

Preheat oven to 325 degrees  
Stir together all ingredients  
Lightly grease a 2 qt baking dish or cast iron skillet  
Spread cheese mixture in prepared dish  
Bake 20-25 minutes until thoroughly heated and bubbly

Serve with corn or tortilla chips



### PITH'D Off Spicy Ranch Oyster Crackers

1 1/2 bags oyster crackers  
2 packets ranch dip mix  
2 Tbsp crushed red pepper  
2 tsp garlic powder  
1 tsp PITH'D Off  
2/3 cup light olive oil

Place the oyster crackers in a large gallon zip bag.  
Add the ranch mix powder, crushed red pepper, garlic powder and PITH'D Off.  
Shake the bag to evenly distribute the seasonings.  
Pour the oil in the bag, zip and gently shake the crackers around to coat them evenly.  
Allow the crackers to rest for 30 minutes in the seasoning.  
Preheat oven to 250 degrees.  
Spread the crackers evenly over two rimmed baking sheets.  
Bake for 18-20 minutes.  
Cool completely and place in an airtight container

## **“Elevated” Pulled Pork Sliders**

2 lbs pork shoulder or pork butt  
Salt and pepper, to taste  
4 Tbsp Table Sauce or Table Sauce Version 2.0  
¼ cup apple cider vinegar  
1 tablespoon brown sugar  
1 teaspoon chili powder  
½ teaspoon red pepper flakes (adjust to your desired level of spiciness)  
Slider buns  
Coleslaw, for serving

Season the pork shoulder or pork butt with salt and pepper and place it in a slow cooker. In a bowl, mix together the Table Sauce, apple cider vinegar, brown sugar, chili powder, and red pepper flakes. Pour the sauce mixture over the pork in the slow cooker, ensuring it's evenly coated. Cook the pork on low for 6-8 hours or on high for 4-6 hours, until the meat is tender and easily shredded with a fork. Once the pork is cooked, remove it from the slow cooker and shred it using two forks. Skim off any excess fat from the sauce in the slow cooker, then return the shredded pork to the sauce and mix it well. Serve on slider buns and top with Spicy Pineapple Slaw (see below)

## **“Elevated” Spicy Pineapple Slaw**

*Great with BBQ or Sandwiches*

4 cups shredded green cabbage (from 1 head)  
2 cups diced fresh pineapple  
1 cup shredded red cabbage  
1 cup radishes, thinly sliced  
½ cup loosely packed cilantro leaves  
2 Tbsp minced Smoke Rings or Hallow Rings  
1 teaspoon lime zest plus 2 Tbsp fresh juice (from 2 limes)  
1 tablespoon fresh lemon juice  
1 teaspoon Table Sauce or Table Sauce version 2.0  
½ teaspoon table salt  
¼ teaspoon black pepper  
1/3 cup extra-virgin olive oil

Toss together green cabbage, pineapple, red cabbage, radishes, cilantro, and Rings in a large bowl.

Whisk together zest, lime juice, lemon juice, Table Sauce, salt, and pepper in a small bowl. Add oil in a slow steady stream, whisking constantly until smooth. Add vinaigrette to cabbage mixture; toss to coat. Let stand 10 minutes; toss again, and serve.

## **“Elevated” BBQ Ribs**

2 racks of baby back ribs  
1 cup Smoke Rings or Hallow Rings  
1 cup barbecue sauce  
¼ cup brown sugar  
2 Tbsp apple cider vinegar  
1 tablespoon Dijon mustard  
Salt and pepper, to taste  
Instructions:

Preheat the oven to 275°F

Season the racks of ribs with salt and pepper, then place them on a large baking sheet lined with aluminum foil.

In a blender or food processor, blend the Rings, barbecue sauce, brown sugar, apple cider vinegar, and Dijon mustard until smooth.

Pour the sauce over the ribs, making sure they are evenly coated.

Cover the baking sheet tightly with aluminum foil and bake in the preheated oven for 2.5 to 3 hours, or until the meat is tender and starts to pull away from the bones.

Remove the foil and brush the ribs with additional sauce. Increase the oven temperature to 400°F and bake for another 10-15 minutes, or until the sauce caramelizes and becomes sticky. Let the ribs rest for a few minutes before cutting into individual portions.

## **“Elevated” Sesame Chicken Wings**

1 jar Apricot Jam  
Soy Sauce – about a half cup  
Garlic – as much or as little as you want  
Table Sauce or Table Sauce Version 2.0. (They used Version 2.0)

Put the jam, soy sauce and garlic in a saucepan and reduce over low to medium heat until liquified.

Add in Table Sauce and stir

Toss with Cooked chicken wings and garnish with sesame seeds.

**HINT** – can also be used on chicken breasts, pork or shrimp.

## Peppered Chocolate Brownies

1 cup unsalted butter  
1 ¾ cups granulated sugar  
4 large eggs  
1 teaspoon vanilla extract  
¾ cup all-purpose flour  
½ cup unsweetened cocoa powder  
¼ teaspoon salt  
½ cup Smoke Rings or Hallow Rings, finely chopped  
Powdered sugar, for dusting (optional)

Preheat the oven to 350°F (175°C) and grease a 9x13-inch baking pan.  
In a microwave-safe bowl, melt the butter. Stir in the sugar until well combined.  
Beat in the eggs, one at a time, followed by the vanilla extract.  
In a separate bowl, whisk together the flour, cocoa powder, and salt.  
Gradually add the dry ingredients to the butter mixture, stirring until just combined.  
Fold in the Rings.  
Pour the batter into the prepared baking pan and spread it evenly.  
Bake in the preheated oven for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.

Allow the brownies to cool completely before cutting into squares. Dust with powdered sugar if desired.



Enjoy! Visit the Recipe section on our website for more menu ideas.