



Grilling Recipes for Your Super Bowl Party

These five grilling recipes are a touchdown for any Super Bowl party because they offer a variety of flavors and textures to please every guest. The bacon-wrapped dates provide a salty-sweet bite, while the grilled pineapple salsa adds a fresh and zesty element. Sausage and pepper skewers are a classic game-day staple, and jalapeño poppers bring the heat. Finally, grilled pizza allows for customization and is a fun, interactive food experience. Together, these recipes create a winning spread that's sure to satisfy your Super Bowl crowd.

Grilled Bacon-Wrapped Dates

Ingredients:

- 12 Medjool dates, pitted
- 6 slices bacon, cut in half
- Optional: Goat cheese or a mixture of cream cheese and herbs for stuffing

Instructions:

1. **Prep the Dates:** If desired, stuff each date with a small amount of goat cheese or cream cheese mixture.
2. **Wrap with Bacon:** Wrap each date with a half slice of bacon and secure with a toothpick.
3. **Grill:** Preheat your grill to medium heat. Grill the bacon-wrapped dates for 2-3 minutes per side, or until the bacon is crispy.

Tips:

- Soak wooden toothpicks in water for 30 minutes before using to prevent them from burning on the grill.
- For a sweeter flavor, brush the dates with a little honey or maple syrup before grilling.

Grilled Pineapple Salsa

Ingredients:

- 1 ripe pineapple, peeled, cored, and cut into chunks
- 1 red onion, diced



- 1 red bell pepper, diced
- 1 jalapeño, seeded and minced
- 1/4 cup chopped cilantro
- 2 tablespoons lime juice
- Salt and pepper to taste

Instructions:

1. **Grill the Pineapple:** Preheat your grill to medium heat. Grill the pineapple chunks for 2-3 minutes per side, or until lightly charred.
2. **Chop and Combine:** Let the pineapple cool slightly, then chop it into smaller pieces. Combine the grilled pineapple with the red onion, red bell pepper, jalapeño, cilantro, and lime juice in a bowl. Season with salt and pepper to taste.

Tips:

- For a smokier flavor, grill the red onion and bell pepper along with the pineapple.
- This salsa can be made ahead of time and stored in the refrigerator for up to 2 days.

Grilled Sausage and Pepper Skewers

Ingredients:

- 1 pound Italian sausage, cut into 1-inch pieces
- 1 red bell pepper, cut into 1-inch pieces
- 1 green bell pepper, cut into 1-inch pieces
- 1 yellow onion, cut into 1-inch pieces
- Olive oil
- Salt and pepper to taste

Instructions:

1. **Assemble Skewers:** Thread the sausage, bell peppers, and onion pieces onto skewers.
2. **Season:** Drizzle the skewers with olive oil and season with salt and pepper.
3. **Grill:** Preheat your grill to medium heat. Grill the skewers for 8-10 minutes, turning occasionally, or until the sausage is cooked through and the vegetables are tender.

Tips:

- Marinate the sausage and vegetables in your favorite Italian dressing for extra flavor.



- If using wooden skewers, soak them in water for 30 minutes before using to prevent them from burning on the grill.

Jalapeño Poppers

Ingredients:

- 6 jalapeño peppers, halved lengthwise and seeded
- 4 ounces cream cheese, softened
- 1/2 cup shredded cheddar cheese
- 1/4 cup chopped bacon
- 2 tablespoons chopped green onions

Instructions:

1. **Mix Filling:** In a bowl, combine the softened cream cheese, cheddar cheese, bacon, and green onions.
2. **Fill Peppers:** Fill each jalapeño half with the cream cheese mixture.
3. **Grill:** Preheat your grill to medium heat. Grill the jalapeño poppers for 5-7 minutes, or until the filling is melted and bubbly.

Tips:

- For a milder flavor, remove the membranes from the jalapeños along with the seeds.
- Wrap each jalapeño popper with a half slice of bacon for extra flavor.

Grilled Pizza

Ingredients:

- 1 pound pizza dough
- Olive oil
- Your favorite pizza toppings

Instructions:

1. **Prep the Dough:** Divide the pizza dough in half. Roll out each half into a thin circle or rectangle.



2. **Grill the Crust:** Preheat your grill to medium-high heat. Brush one side of each dough circle with olive oil. Place the dough, oiled side down, on the grill grates. Grill for 2-3 minutes, or until lightly charred and bubbles start to form.
3. **Add Toppings:** Flip the crusts over and add your favorite pizza toppings to the grilled side.
4. **Finish Grilling:** Close the grill lid and cook for another 5-7 minutes, or until the cheese is melted and bubbly and the crust is cooked through.

Tips:

- Use a pizza stone for more even cooking and to prevent the crust from sticking to the grill grates.
- Preheat your toppings, such as sausage or peppers, before adding them to the pizza.