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Super Food For Super Bowl

Masterbuilt Products Provide Tempting and Tasty Options

Super Bowl parties have become hugely popular. In fact, according to Hallmark research, the average number of people attending a Super Bowl party is 18. And with a crowd that size, it just makes sense to plan for fun, easy entertaining.

Masterbuilt gives party planners two great options: plug in an outdoor Electric Digital Smokehouse, or an indoor Electric Digital Fryer.

Designed for outdoor use, the heavily-insulated box smoker features an air damper that allows backyard barbecuers to control the amount of smoke surrounding their foods as well as the moisture level. An adjustable door latch creates an airtight seal.

Perhaps best of all, the units feature a push button digital control panel that allows users to set the thermostat at a precise temperature, ranging from 100 to 275 degrees. The digital timer offers 24 hours of cooking time, with an automatic shut-off feature – and when the time has elapsed, the Smokehouse will keep food warm until it is removed. A side-loading wood chip tray makes it a cinch to replenish wood when needed, and to remove ash.

With four smoking racks, it's a cinch to throw on a variety of foods – think racks of ribs, ham, pork butt, turkey or some of each. Even party starters

such as cheese and nuts can be kissed by the aroma of mesquite or hickory while larger foodstuffs are cooking. It's a no-brainer way to turn out lots of fabulous food with very little effort.

An electric fryer can turn out lots of fun and flavorful foods too -- hot wings, stuffed jalapeño peppers, Southern fried chicken, mini-crab cakes or even fried string cheese are great finger foods for a group of football fans. These new fryers can also be used to steam batches of corn on the cob or luscious lobsters, create a low-country boil, or to prepare party-size pots of jambalaya or gumbo.

This newest generation of fryer is easier to use than any other before it. The fryers now feature a push button digital control panel that allows users to cook at a precise temperature. The 28-quart models have an easy-to-use "Turkey Tap"™ drain valve, which makes it effortless to drain oil or water from the interior aluminum pot. While in use, a cover slides down over the tap keeping it safely hidden to avoid being touched. Also, these units have a built-in timer on the control panel. It's as simple as using your oven, but with superior results.

These appliances also are the ultimate in safety – if the liquid overheats, the unit will shut off. A reset button can be pressed to turn the unit back on when the temperature drops back below 400 degrees. Also, the heating coil will not heat unless properly seated in its cradle. They are also CSA approved to UL 1083 Standards insuring indoor compatibility.

Here's an easy recipe to kick-off the party!

Fried String Cheese*

Oil for frying

½ cup all purpose flour

1 teaspoon salt

3 large eggs, beaten

½ cup milk

2 (12 ounce) packages mozzarella string cheese sticks
2 cups Italian-season breadcrumbs

Preheat oil to 400 degrees in electric fryer. In medium bowl, blend flour and salt well. In a second bowl, whisk together eggs and milk. Dredge string cheese in flour mixture; shake off excess flour. Dip in egg mixture. Roll in breadcrumbs, coating well. Cover and chill one hour. Fry 4 or 5 sticks at a time, for 2 to 3 minutes or until golden brown, turning once. Remove from hot oil and drain on paper towels. Serve warm. Serves 12

*Recipe courtesy of Bruce Foods Corporation, New Iberia, LA

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