

HORNED FROG

FAMILY WEEK

TAILGATE KIT





CUPCAKE TOPPERS

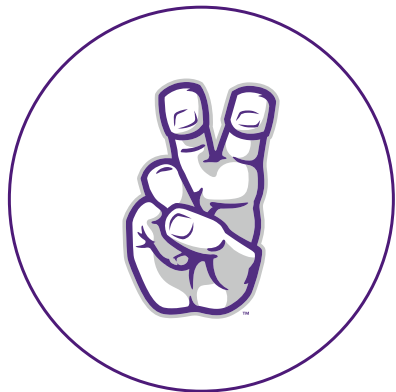
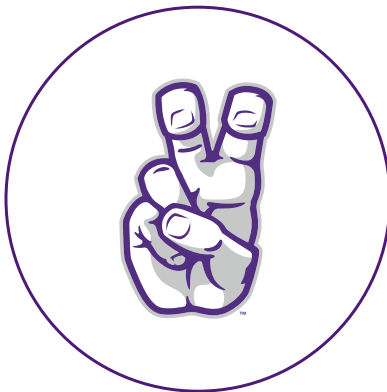
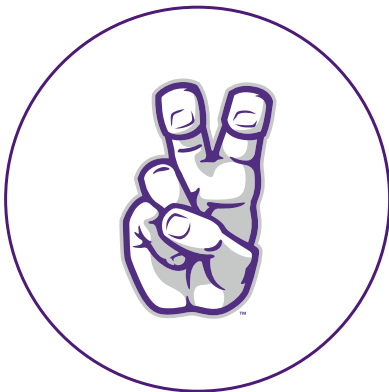
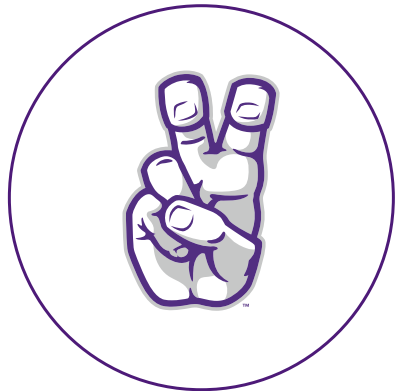
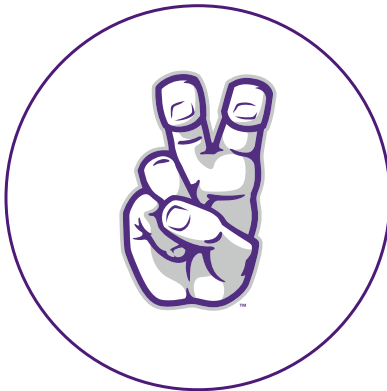
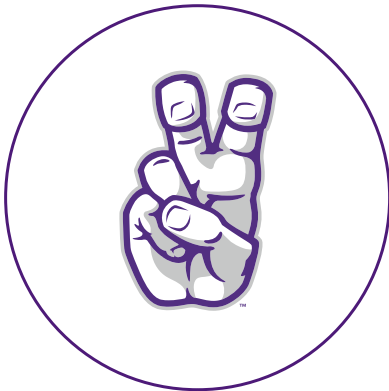


PRINT AND CUT OUT TOPPERS
ON THE FOLLOWING PAGES.
ADHERE TOOTHPICKS TO
BACKS WITH TAPE.
PLACE ON CUPCAKE. TADA!



FAMILY WEEK





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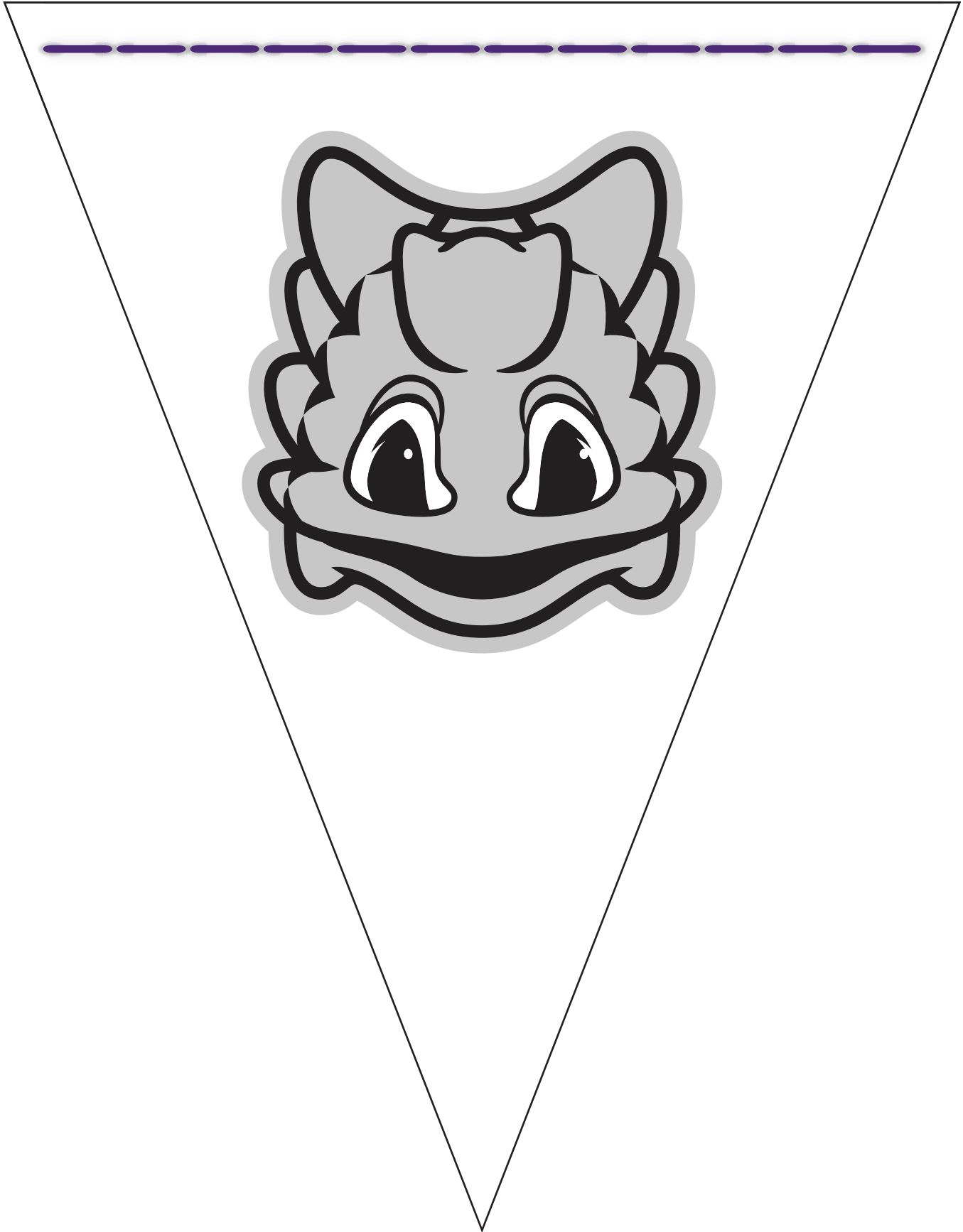


BANNER



HORNED FROG

FAMILY WEEK



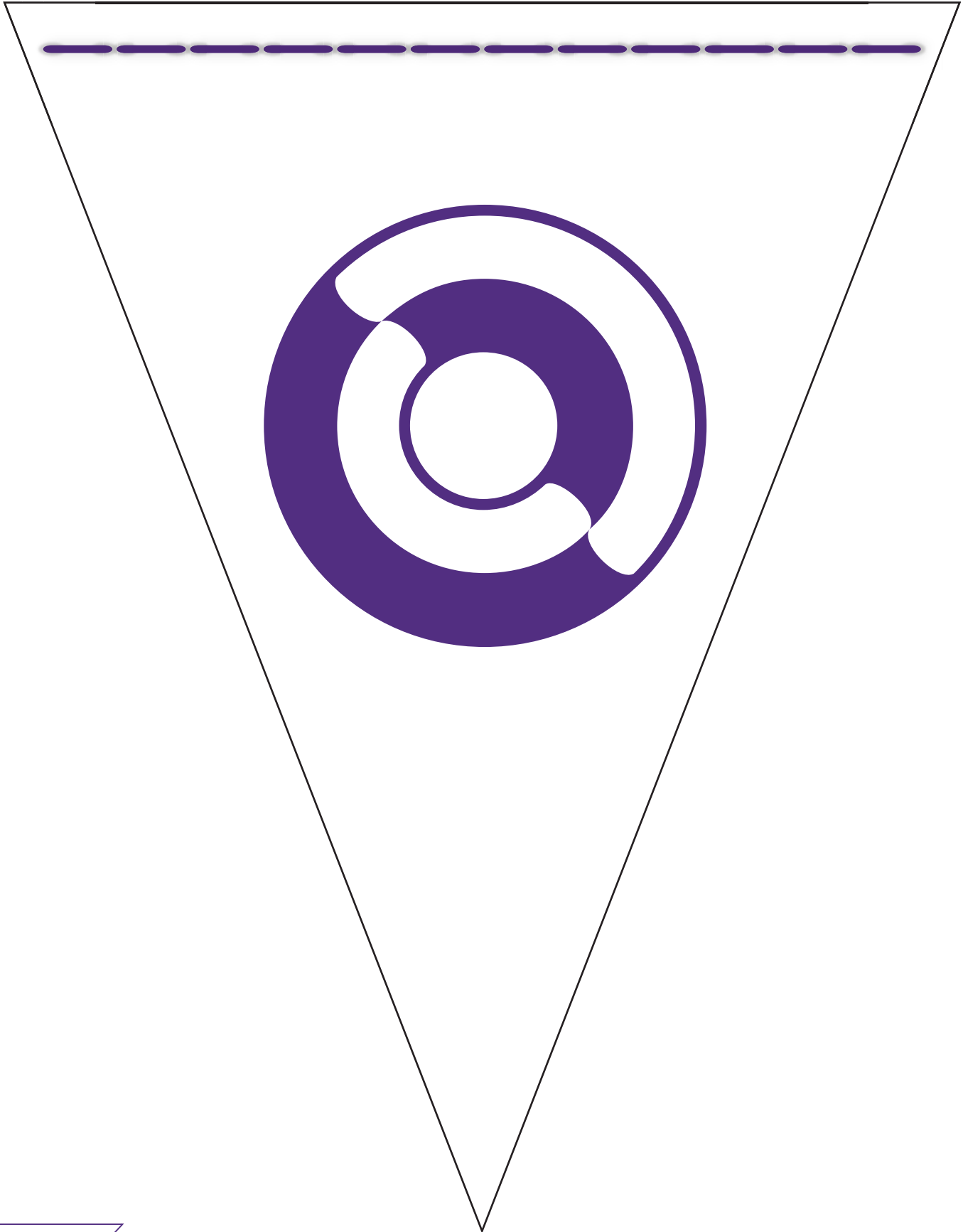
HORNED FROG

FAMILY WEEK



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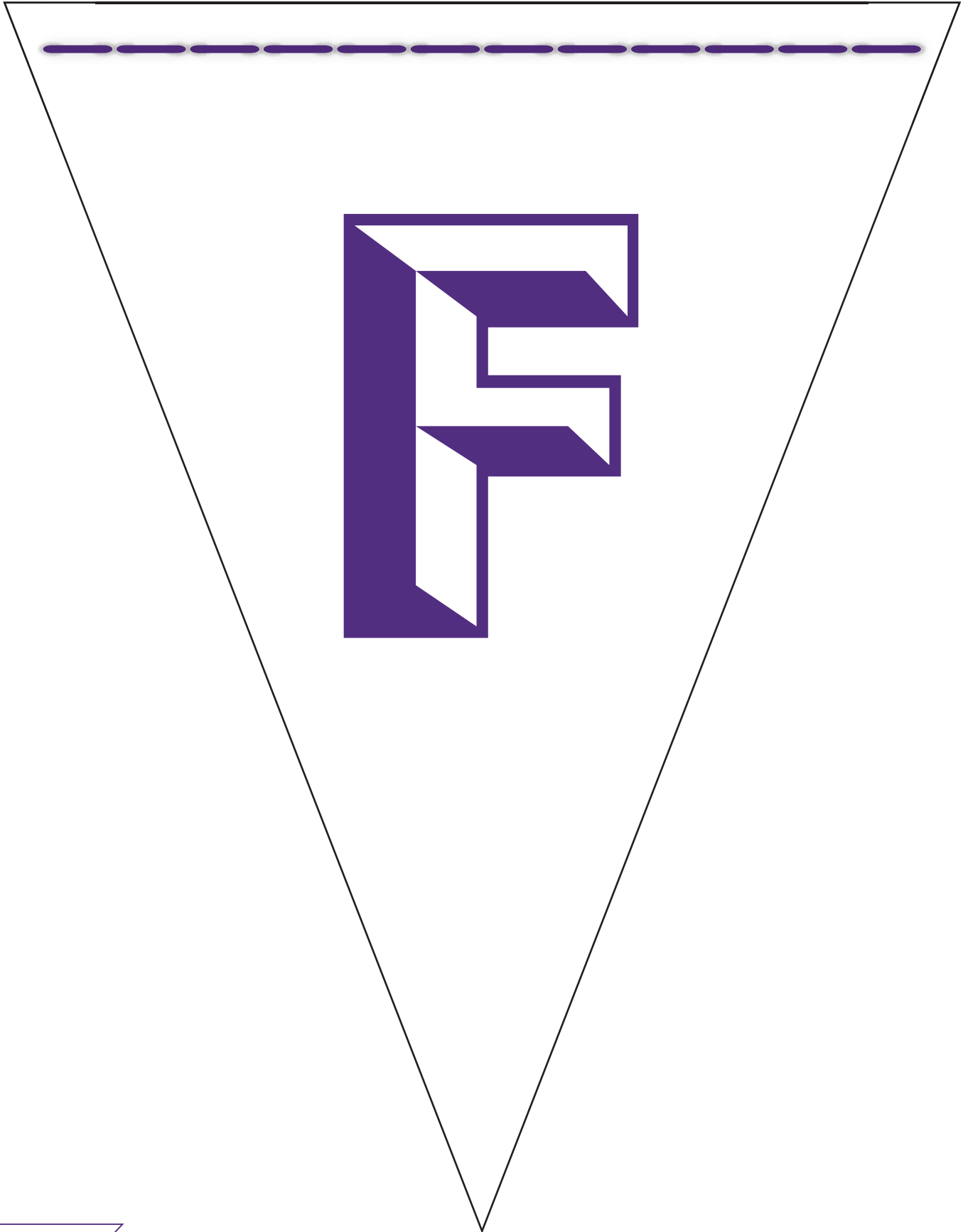
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FAMILY WEEK



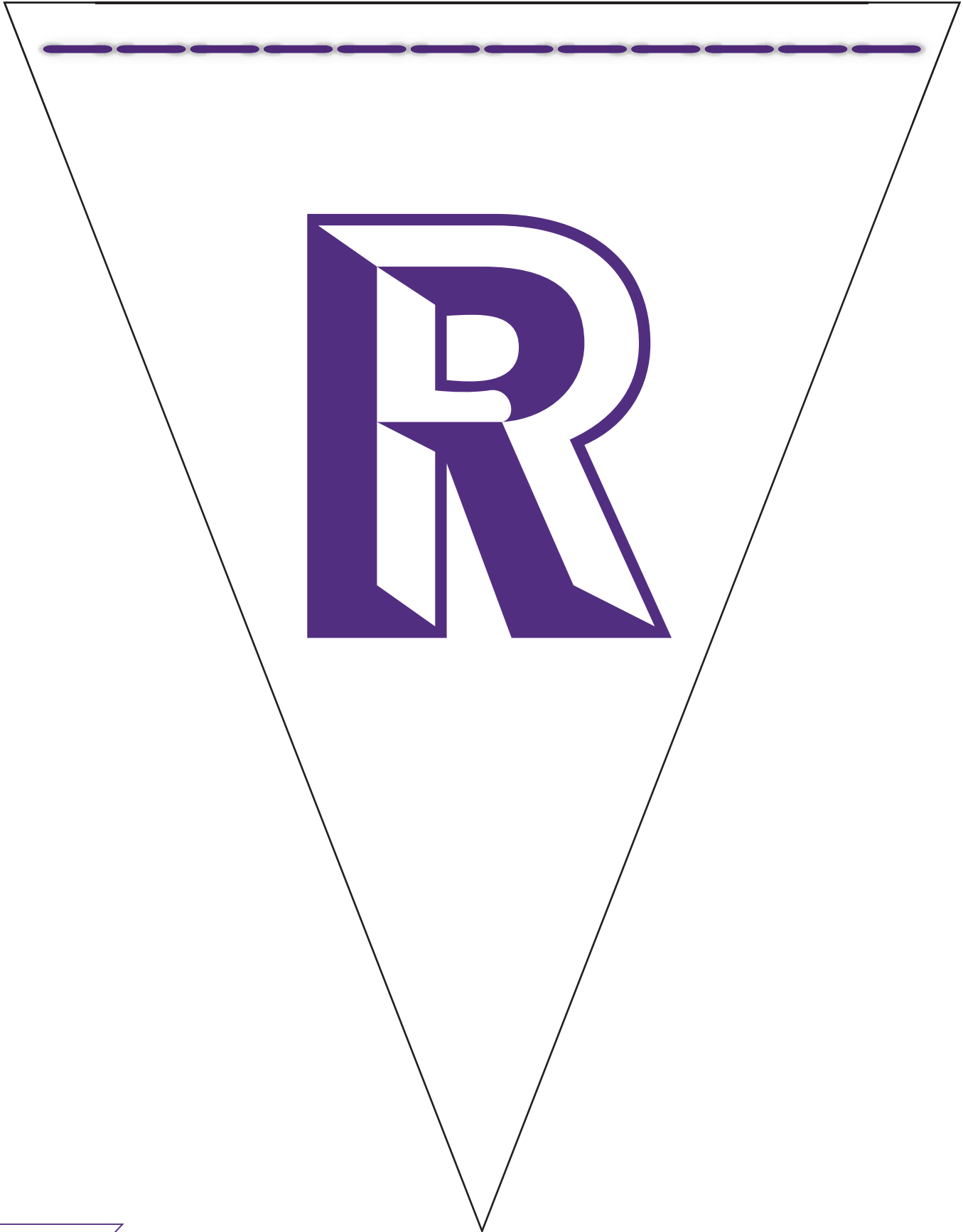
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FAMILY WEEK



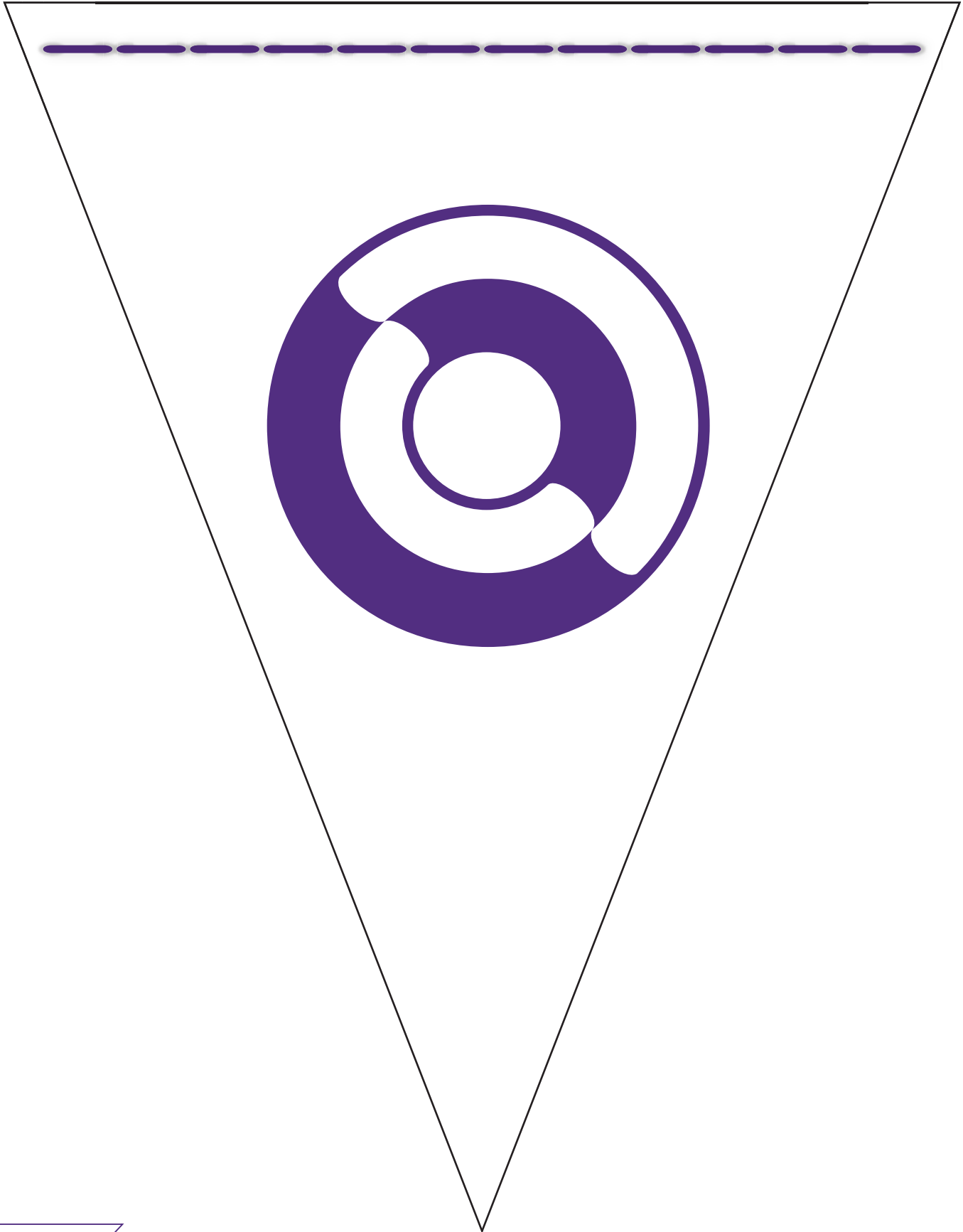
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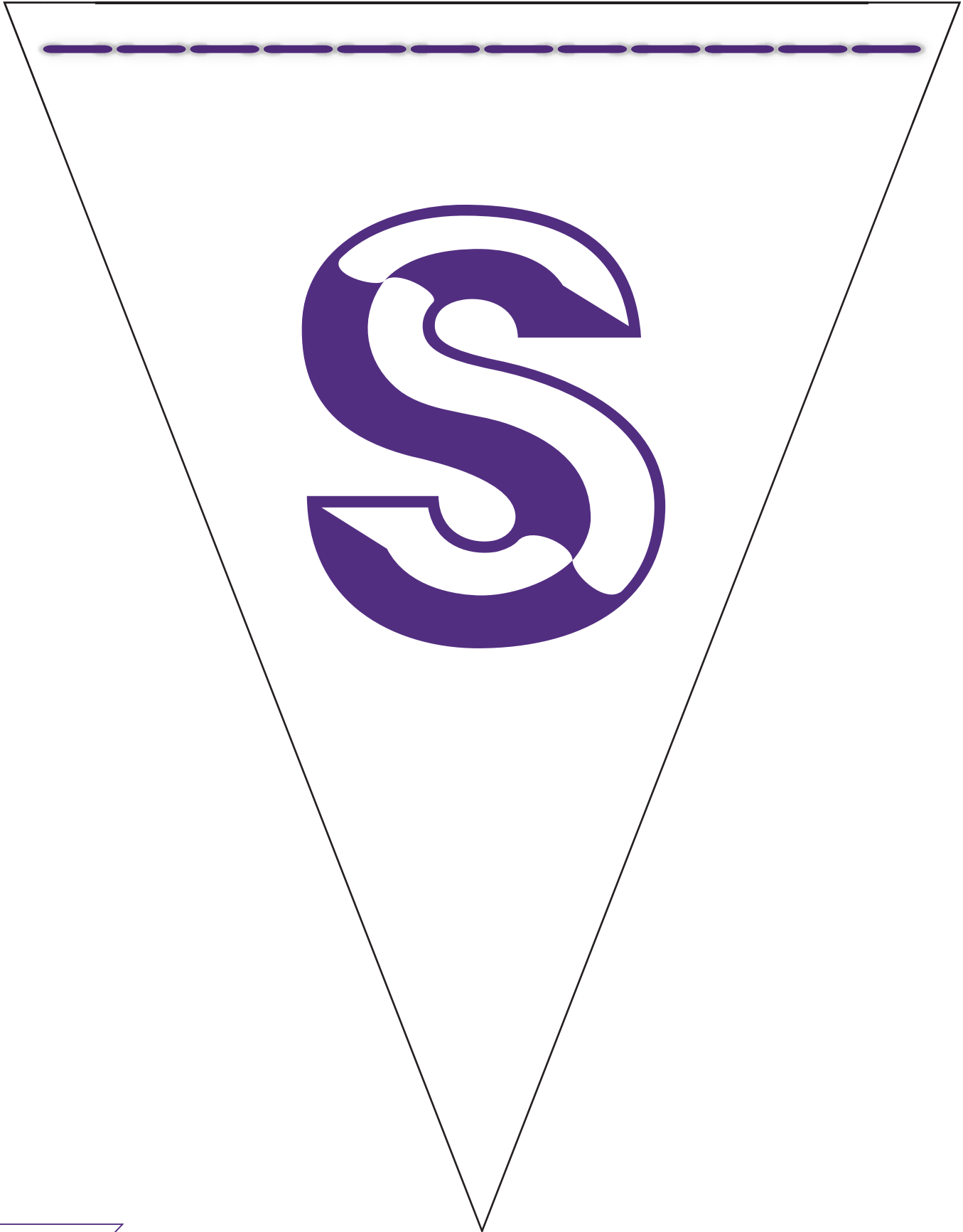
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BRUNCH RECIPES

MAC 'N CHEESE WAFFLES

Total Time: 40 minutes

Yield: 8 servings

1 (6-8 ounce box) macaroni and cheese

2 tbsp butter

¼ c milk

1 ½ c shredded Cheddar cheese

1 egg, beaten

⅓ c bread crumbs

Nonstick cooking spray

Waffle iron

1. Preheat the waffle iron on the regular setting.
2. In a medium saucepan filled with boiling water, cook macaroni until al dente, about 7-8 minutes. Drain.
3. Melt 2 tablespoons of butter in the same pot over low heat. Add milk and cheese packet and whisk well. Turn off the heat and return macaroni to pot. Add 1 cup cheddar and stir until the cheese has melted and the macaroni is evenly coated in the cheese sauce. Stir in egg and bread crumbs until evenly combined.
4. Spray waffle iron with nonstick cooking spray. Scoop about ½ cup of the prepared macaroni and cheese into the center of each section of the waffle iron and sprinkle with more cheese.
5. Close the iron and cook until golden and crispy, about 5 minutes. Carefully remove the waffle from the iron. Repeat until you have used up all the macaroni and cheese.
6. Serve warm.

CANDIED BACON

Total Time: 30 minutes

Yield: 8 servings

1 c light brown sugar, packed

1 tbsp fresh ground black pepper

1 lb thick cut bacon

Wire rack

Baking sheet

1. Preheat oven to 375 degrees.
2. Place a wire rack on a foil-lined baking sheet. Arrange the uncooked bacon on the wire rack and sprinkle with the black pepper.
3. Lightly pat the brown sugar on top of the bacon to create a thin layer.
4. Bake for about 25 minutes or until the brown sugar has melted and the bacon is crisp.
5. Remove from the oven and cool for 10 minutes before serving.



BRUNCH RECIPES

WAFFLE IRON HASH BROWNS

Total Time: 35 minutes

Yield: Approx. 5 full-sized waffles

1 (30 ounce) bag frozen, shredded hash browns, thawed

4 tbsp butter, melted

1 tsp salt

½ tsp pepper

¾ c shredded Cheddar cheese

Nonstick cooking spray

Waffle iron

1. Preheat the waffle iron on the regular setting.
2. Squeeze out any excess moisture from the thawed hash browns using paper towels.
3. Pour the melted butter over the hash browns. Sprinkle with salt and pepper.
4. Spray waffle iron with nonstick cooking spray. Scoop about ½ cup of the prepared hash browns into the center of each section of the waffle iron and sprinkle with 2 tablespoons of cheddar cheese. Top with a ¼ cup of the prepared hash browns.
5. Repeat for each section of the waffle iron.
6. Close the lid and cook for 15 minutes, or until hash browns are crispy. Repeat until you have used all the hash brown mixture.

Recipe Twist: You don't have to add just cheese to the waffles. Try adding cheese plus an ingredient such as ham, bacon crumbles, scallions, or crumbled sausage. Just be careful not to add anything with a lot of moisture, such as tomatoes or other vegetables, or your waffles will come out soggy.

CINNAMON ROLL WAFFLES

Total Time: 25 minutes

Yield: 8 servings

1 can (17.5 ounce) refrigerated cinnamon rolls

1 c powdered sugar

3 tbsp milk

1 tsp vanilla

Nonstick cooking spray

Waffle iron

1. Preheat the waffle iron on the regular setting.
2. Separate refrigerated dough into individual cinnamon rolls. Set icing aside.
3. Spray waffle iron with nonstick cooking spray.
4. For each waffle, place 1 cinnamon roll in the center of each section of the waffle iron. Close the lid.
5. Bake for 3-4 minutes until each waffle is cooked and golden brown.
6. Meanwhile, in a small bowl, stir together frosting from cinnamon rolls, powdered sugar, milk, and vanilla – making a smooth glaze.
7. Pour the glaze over hot waffles.



DINNER RECIPES

CORN DOG BITES

Total Time: 25 minutes

Yield: 18 corn dog bites

1 package of bun-length hot dogs

1 (8.5 ounce) corn muffin mix

Ingredients required by corn muffin mix, such as egg, oil, and/or milk

Nonstick cooking spray

Mini muffin pan

1. Preheat oven to the temperature indicated on the muffin mix packaging.
2. Remove 3 hot dogs from package. Slice each hot dog into 6 pieces.
3. In mixing bowl, prepare corn muffin mix as per the directions on the package.
4. Spray mini muffin pan with nonstick cooking spray.
5. Pour batter into mini muffin pan – filling each cavity about halfway. Place one hot dog piece into the center of each filled cavity.
6. Bake for 16 minutes, or until muffins are brown around the edges and on the top.
7. Allow to cool for 5 minutes.
8. Serve with your choice of dipping sauce – ketchup, mustard, honey mustard, etc.

LOADED TATOR TOT SKEWERS

Total Time: 45 minutes

Yield: 12 servings

1 bag of frozen tator tots

8 slices of cooked bacon, crumbled

1 c shredded Cheddar cheese

4 green onions, chopped

1 tbsp ranch seasoning

Baking pan

Wooden or metal skewers

1. Bake the tator tots according to the directions on the package. Cook until golden in color and crispy.
2. After removing the tots from the oven, let cool for 2-5 minutes until capable of handling.
3. Put 6-7 cooked tator tots on a skewer and place back on the baking pan.
4. Once the skewers are on the pan, sprinkle ranch dressing over the tot skewers.
5. After that, sprinkle on the green onions, bacon, and the cheese.
6. Put the pan back into the oven for an additional 10 minutes until the cheese is fully melted and golden in color.
7. Remove from the oven and serve.

Tip: To make your tator tots extra crispy, use an air fryer or spray a little cooking spray on them before baking.



DINNER RECIPES

QUICK AND EASY STROMBOLI

Total Time: 30 minutes

Yield: 6 servings

1 tube refrigerated pizza dough

½ c pizza sauce

Pepperoni

1 ½ c mozzarella cheese

1 egg, beaten

1 tsp Italian seasoning

Baking pan

Parchment paper

1. Preheat oven to 400 degrees.
2. Roll the dough out and stretch it out on a piece of parchment paper. Spread the pepperoni about 2 inches from the edge. Top with cheese. And then top with more pepperoni.
3. Roll the dough up like a cinnamon roll, pinching closed the edges and the seam.
4. Lay the stromboli seam side down. Brush with the egg and cut small slits in the top. Top with ¼ cup cheese and Italian seasoning.
5. Bake for 15-20 minutes or until golden brown on top. Serve with warm pizza sauce for dipping.

Recipe Twist: Don't limit yourself to pepperoni. Try adding ham, salami, Italian sausage, or crumbled beef. Just be careful not to add anything with a lot of moisture, such as tomatoes or other vegetables, or your stromboli will come out soggy.

BUFFALO CHICKEN DIP

Total Time: 25 minutes

Yield: 12 servings

2 c cooked, shredded chicken

1 (8 ounce) package cream cheese, softened

½ c buffalo-style hot sauce

½ c ranch dressing

½ c blue cheese crumbles

1 quart baking dish

1. Preheat oven to 350 degrees.
2. Mix all ingredients in a large bowl. Spoon into shallow 1-quart baking dish.
3. Bake for 20 minutes, or until mixture is heated through. Stir.
4. Serve with chips, crackers, or cut up vegetables.

Recipe Twist: For some added flavor and color, sprinkle with green onions.



DESSERT RECIPE

APPLE PIE BITES

Total Time: 25 minutes

Yield: 8 servings

¼ c packed light brown sugar

1 ¼ tsp apple pie spice

3 tbsp unsalted butter, melted

1 small Granny Smith apple, cored and diced

1 (8 ounce) tube refrigerated crescent rolls

Baking pan

Parchment paper

1. Preheat oven to 375 degrees. Line a baking sheet with parchment paper.
2. In a small bowl, combine brown sugar and 1 teaspoon of the apple pie spice. Set aside.
3. Melt butter and toss apple chunks in the butter. Set aside.
4. Arrange crescent roll triangles on the lined baking sheet. Evenly distribute the brown sugar mixture on to each triangle.
5. Place 1/8 of the apple chunks on the wide end of each triangle. Roll up the crescent dough.
6. Brush each crescent roll with remaining melted butter and sprinkle lightly with ¼ teaspoon of the apple pie spice.
7. Bake for 10-12 minutes until golden brown.
8. Cool for 5 minutes before serving.

Recipe Twist: For some added crunch and flavor, add chopped pecans to the inside of your crescent rolls before rolling. Or, up your presentation by serving à la mode with a scoop of your favorite vanilla ice cream or drizzling with a store-bought caramel sauce.