

Mary Calvi, Alex Denis, John Elliott & Chris Wragge's Favorite Super Bowl Recipes

Mary Calvi's Grilled Cheese Fries With Tomato Bisque

Ingredients:

- 2 cans crescent roll dough
- 12 slices American cheese
- 1/2 cup shredded cheddar

Preparation:

Roll out dough. Cover half with the cheeses. Fold over the other half of the dough. Roll a couple of times to flatten.

Place on ungreased cookie sheet and slice into pieces. Bake for 11-13 minutes at 350 degrees.

Alex Denis' Fluff Dip

Ingredients:

- 1 pkg. 8 oz. Cream Cheese, softened
- 1 jar 7 oz. Jet-Puffed Marshmallow Fluff

Preparation:

Mix ingredients until well blended.

Serve with assorted cookies or cut-up fresh fruit.

John Elliott's Super Bowl Brie

Ingredients:

- Brie
- Chopped Pecans
- Craisins
- ¼ cup Brown Sugar
- Honey

Preparation:

Cut top off round of brie, and scoop out a little.

Mix a handful each of chopped pecans & craisins and stir in brown sugar to taste.

Place on top of brie and drizzle with honey.

Heat in microwave for 90 seconds.

Served with sliced apples and bread.

Chris Wragge's Super Bowl Sausage Bread

Ingredients:

- Fresh pizza dough
- 2 sticks of pepperoni
- Sweet & Hot Sausage
- Mozzarella

Preparation:

Place ingredients on rolled pizza dough and bake until done.