



Crying Onion Personal Chefs  
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**Game Day**  
**Recipes**

## Herbed Goat Cheese Balls

14-16 oz goat cheese	Assorted garnishes, such as:	Black sesame seeds
Thyme or fine sliced chives	Crushed pistachios	Citrus zest
Candied ginger	Dried apricot	Lavender

1. Using your hands roll out identical sized balls of goat cheese onto a plate. You can use a melon baller or small mashed potato scoop to get identical sizes.
2. Place the goat cheese balls in the fridge for 10 minutes to harden the cheese.
3. In small bowls lay out your prepared garnishes.
4. Roll the goat cheese in them until coated and serve. You can make a day ahead of time and store in Tupperware between layers of parchment/wax paper.

## The world's easiest chili-cheese dip

1 16 oz can chili	8 oz cheddar or Mexican blend shredded cheese
Tortilla chips or strips for dipping	Garnish suggestions:
Chipotle hot sauce	Fine sliced scallions
Diced tomatoes	

1. With an immersion blender:
  1. Heat your can of chili over medium heat and puree until smooth.
  2. Stir in cheese and, if desired, blend again for an extra smooth consistency.
2. With a food processor:
  1. Add chili and cheese to food processor, run until smooth.
  2. Heat on the stovetop, microwave in microwave safe dish, or in the oven at 400.
3. For added effect, sprinkle a little more cheese on top and place under the broiler for ~2 minutes until the cheese starts to bubble and darken.
4. Top with your choice of garnish and serve with tortilla chips.

## Artichoke Spinach Dip

1 medium yellow/sweet onion	2 cloves garlic
8 oz cream cheese, at room temp if possible	1 cup (or more) mozzarella or Italian blend shredded cheese
Few tablespoons parmesan or asiago	1/2 - 3/4 cup mayo or sour cream. Either one works fine, choose based on personal preference or availability
Olive oil	Salt and black pepper
1 box frozen spinach, thawed	1 15 can artichoke hearts, drained or bag frozen, thawed
Tortilla chips, pita chips, crackers, toasted thin sliced bread for dipping	Optional: sourdough bread bowl, ¼ C sun-dried tomatoes, red pepper flakes

1. Dice onion and mince garlic. Sauté over medium heat in olive oil until slightly softened, about 5 minutes. Remove from heat.
2. In a food processor combine sautéed onion and garlic, cream cheese, mozzarella, ½ C mayo or sour cream, spinach, artichoke hearts, and salt and pepper. Blend until smooth. Add sun-dried tomatoes or red pepper flakes at this stage.
3. Taste and adjust for salt and pepper. If the mixture is too thick to mix add ¼ mayo or sour cream, or drizzle in olive oil while running until it comes together.
4. If serving in a casserole type dish: sprinkle parmesan on top and heat in 350 degree oven until warm, about 20-25 minutes. Optional: place under broiler for 2-3 minutes until parmesan starts to brown on top.
5. If using a sourdough bread bowl: heat the dip in the microwave until hot, then scoop into bread bowl. Top with parmesan. Place the bread bowl in a 350 degree oven for 5 minutes to warm and soften the bread. You can use a brulee torch or carefully place under the broiler to brown the cheese, but watch the bread doesn't burn.
6. Serve hot with your choice of dipping implements.

## Grilled Chicken Quesadillas

1 package of 10 fajita sized flour tortillas	2 bell peppers, any color
1 large onion	1.5-2 lbs chicken, white or dark meat
1 lb cheddar or Mexican blend cheese	Bunch green onion
Bunch cilantro	Assorted Mexican spices: cumin, paprika, chipotle powder, cayenne pepper, onion powder, garlic powder, salt and pepper or taco seasoning blend.
Fresh limes or lime juice	Optional dips and toppings: guacamole, sour cream, salsa, hot sauce

1. Preheat a heavy bottom pan or grill pan.
2. Rough chop cilantro (you won't need the whole bunch) and fine slice the green onions (about ¼ of the bunch)
3. Julienne bell peppers and onion. In a bowl, toss with salt and pepper, Mexican spices, and enough oil (any: olive, canola, soy, etc) to coat.
4. Pan grill until slightly softened. You want a bit of char here. Wipe any excess oil and spice out of the bowl you tossed them in, return the grilled veggies to the bowl and toss with some of the fresh cilantro, green onion, and juice of half a lime.
5. The chicken gets the same treatment, but wait until after grilling to cut. Toss with enough oil to lightly coat and the spices. Grill on HIGH until cooked and remove from heat..
  - TIP: don't overcook the chicken, take off the heat when it reaches 160 degrees on a meat thermometer or cheat and use the poke test- when you can just poke your finger through the chicken with little resistance, it's ready to come off the stove.
6. Let the chicken slightly cool, then slice. Stop here if making ahead of time. On the day of toss chicken slices with fresh lime juice and rough chopped cilantro.
7. Reheat veggies and chicken in microwave if made ahead of time.
8. Wipe dry the pan, but leave on medium high heat. Pre-toast your tortillas, about a minute per side. You can do this a few hours before serving time, but don't put in the fridge or they will get soggy.
9. Preheat oven to 400 degrees.
10. Assemble quesadillas on a cookie sheet. A little shredded cheese (less than you think for everything), chicken and veggies, sliced green onion, and a little more cheese so the two sides stick.
11. Heat for about 7-10 minutes, until the cheese is melted. Use a large sharp knife to cut into quarters. Serve garnished with cilantro and sliced green onions and accompanied with salsa, guacamole or sour cream.