



E's Best BBQ Chicken Dip

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- 2 (8oz) blocks low fat Cream Cheese, softened
- 1/4 cup Olive Oil Mayo
- 1/2 packet Hidden Valley Ranch seasoning
- 1/2 cup E's Best Sauce (Killer recommended) plus extra for drizzling
- 1 rotisserie chicken (pulled/chopped)
- 1 bag (2 cups) shredded cheese of choice



Preheat oven to 350 degrees

Combine cream cheese, mayo, and 1/2 ranch seasoning packet (or more to taste) together with wooden spoon

Spread mixture evenly into bottom of 9x13 baking dish

Drizzle desired amount of E's Best Sauce over ranch mixture

In mixing bowl, toss chopped chicken with 1/2 cup E's Best Sauce

Spread chicken over ranch layer

Top with shredded cheese

Bake for 20 minutes or until heated through and cheese bubbles

Serve with tortilla chips or crackers

Add 1 more block of cream cheese and entire ranch dressing packet for bigger baking dish/more servings



E's Best BBQ Shrimp Cocktail

- Fresh steamed shrimp
- E's Best Sauce (Killer or Smoky)
- Prepared Horseradish
- Lemon juice

To 1 cup of sauce add horseradish to taste, then squeeze in 1-2 teaspoons of lemon juice. Mix together.

Enjoy!!



E's Best BBQ Smokies

- 2-13 oz. bags of little cocktail sausages (or more) — drained
- 1-2 — bottles of E's Best Barbecue Finishing Sauce (Killer or Smoky)

Put sausages in small crock pot. Add 1 to 2 bottles of E's Best (to your desired consistency).

Heat on high until heated through and then reduce to low or warm.

The easiest holiday appetizer!





E's Best BBQ Grilled Wings

Seasoned Salt
Onion Powder
Garlic Powder
Ground Cinnamon
Vegetable Cooking Spray
Dried Basil
Cayenne Pepper (optional)
E's Best Killer or Smoky
Finishing Sauce



Sprinkle seasoned salt on one side of wings.

Turn over wings and sprinkle on the next three ingredients.

Lightly coat with vegetable spray to adhere seasonings; then sprinkle on dried basil. Repeat light spray to adhere dried basil to seasonings.

Option — for hot wings sprinkle spray-coated side with cayenne pepper.

Grill time 30 minutes — Low to medium heat. Watch for flare ups!

Place the wings salt-side up on the grill and cook for 10 minutes.

Turn over the wings and grill for another 10 minutes.

Turn the wings again salt side up and brush a thick layer of E's Best Sauce on the salt side of the wings. Cook for another 10 minutes and remove from grill.



E's Best Smoky Smashed Potatoes

8-10 Medium red potatoes
4 Tablespoons garlic powder
3 Tablespoons seasoned salt
6 Tablespoons dried tarragon
or basil
1 Tablespoon cayenne pepper
(optional)
1 Cup extra virgin olive oil
12 Spritzes "I Can't Believe It's Not Butter"
4 Tablespoons E's Best Smoky or Killer Sauce



Wash the potatoes and then pierce with a fork. Place potatoes in a deep microwave-safe pot and cover with a tight fitting microwave-safe lid. Microwave on HIGH for 15-20 minutes. Keep covered until ready to serve. Carefully remove the lid. With a chef's knife and long fork, slice up the potatoes in a crisscross pattern, leaving both large and small chunks. Immediately add and thoroughly mix in the next four seasonings. Then add the olive oil, 12 spritzes of "I Can't Believe It's Not Butter" and E's Best Sauce and stir into potato mixture.

Everything should be piping hot and ready to enjoy E's Best comfort food!