



Football Party Appetizers

Get ready to level up your gameday party! These straightforward recipes are ideal for both avid and casual football enthusiasts, ensuring a delightful game-day experience. From classic comfort food to crowd-pleasing snacks, you'll find everything you need to satisfy your cravings and impress your guests. So grab your favorite team's jersey and let's get cooking!

Simple Chocolate Chip Cookies



Ingredients:

- 1 cup unsalted butter, softened
- 1 cup white sugar
- 1 cup brown sugar, packed
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips

Instructions:

1. **Cream Wet Ingredients:** Combine the butter, white sugar, and brown sugar in a bowl. Beat until light and fluffy. Add eggs one at a time, then stir in the vanilla.
2. **Combine Dry Ingredients:** In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry mixture to the wet mixture, mixing until just combined. Stir in the chocolate chips.
3. **Bake Cookies:** Drop spoonfuls of dough onto ungreased baking sheets. Bake at 375°F (190°C) for 10-12 minutes or until golden brown. Let cool briefly before transferring to wire racks to cool completely. Enjoy!

Fudge Brownies Easy Recipe



Ingredients:

- 1 cup unsalted butter, melted
- 1 cup white sugar
- 1 cup brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon salt

Instructions:

1. **Preheat Oven:** Heat oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan.
2. **Combine Wet Ingredients:** In a bowl, whisk together the melted butter, white sugar, and brown sugar. Beat in the eggs one at a time, then stir in the vanilla.
3. **Mix Dry Ingredients:** In a separate bowl, whisk together the flour, cocoa powder, and salt. Gradually add the dry mixture to the wet mixture, mixing until just combined.
4. **Bake Brownies:** Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out with moist crumbs. Let cool completely before cutting into squares.

Homemade Potato Chips Recipe



Ingredients:

- 2 large russet potatoes, peeled and thinly sliced
- Vegetable oil
- Salt

Instructions:

1. **Prepare Potatoes:** Peel and slice the potatoes into thin, even slices.
2. **Fry Potatoes:** Heat vegetable oil in a deep fryer or large pot to 350°F (175°C). Carefully add the potato slices in small batches. Fry until golden brown and crispy, about 2-3 minutes.
3. **Drain and Season:** Remove the chips from the oil using a slotted spoon and drain on paper towels. Season immediately with salt.

Easy Homemade Pizza



Ingredients:

- Pizza dough (store-bought or homemade)
- Pizza sauce

- Shredded mozzarella cheese
- Your favorite toppings (e.g. pepperoni, mushrooms, onions, bell peppers,...)

Instructions:

1. **Preheat Oven:** Heat oven to 475°F (245°C).
2. **Prepare Pizza:** Roll out the pizza dough on a floured surface. Transfer to a baking sheet.
3. **Add Toppings:** Spread pizza sauce over the dough, then top with shredded mozzarella cheese and your desired toppings.
4. **Bake Pizza:** Bake in the preheated oven for 10-15 minutes, or until the crust is golden brown and the cheese is bubbly. Enjoy!



There you have it! Simple recipes to elevate your game day. Remember to pack [stadium-approved clear bags](#) if you're attending a game. Alternatively, prepare your favorite snacks and beverages, and anticipate an exhilarating football season. Let the games begin!

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