

## Snacks, sips and an escape for a Super day

Whether you're having the crew over for chili, chips and beer or putting together a New Orleans-style spread for Super Bowl Sunday, here are some treats that will play well with your party plans.

**Bacon Bourbon Caramel Corn:** Now, here's a team destined for the Snack Food Hall of Fame.

The over-the-top snack started almost as a dare to chef Ginna Haravon, who some years back hosted a Super Bowl party featuring all kinds of decadent eats.

"We thought it would be fun to add bacon to a caramel corn. It was a big hit and was requested for parties all of the time," says Haravon, who teaches at Flavour Cooking School in Forest Park.

You don't have to get invited to her party to enjoy it. Last year she started Salted Caramel, a food company that makes this incredible treat by hand in small batches and promises to add more treats to the line. Order it online, [saltedcaramel.net](http://saltedcaramel.net), or find it at Flavour Cooking School or Birchwood Kitchen in Chicago. An 8-ounce bag costs \$12; the 24-ounce "pig out" party size goes for \$34.

**Beer and Pretzel Truffles:** What's game day with out beer and pretzels? With these treats from Chicago-based candy maker truffle truffle you can have your beer and pretzels and your chocolate, too.

Chocolate stout mixes with smooth milk chocolate to create addictive bites of bittersweet goodness cloaked with crushed pretzels.

The combination is the brainchild of truffle truffle chef Nicole Greene, who also creates a toffee-like confection (pictured) with the same flavor profile.

Get them at Southport Grocers or Olivia's Market (both in Chicago) or order at [truffletruffle.com](http://truffletruffle.com). Order by today for 20 percent off. A nine-piece truffle box costs \$18; the brittle goes for \$20 for a half pound.

**Buffalo Chicken Wrap:** You'll have to make this recipe from [La Tortilla Factory](#) yourself, but the effort is minimal and the results delish and better for you than a plateful of spicy wings.

Toss a pound of hot, grilled chicken breast with 12 ounces of buffalo wing sauce. Place 4 large tortillas (whole wheat preferred) on a cutting board. Spread 2 tablespoons low fat ranch dressing on the mid section of each tortilla. Spread about 3/4 cup chopped romaine and 1/4 cup shredded carrot in the center of each. Top with warm sliced chicken and sprinkle with 1 tablespoon blue cheese. Fold each side of the tortilla toward the middle, then fold in the tortilla ends so the fillings are fully tucked in like a burrito. Cut wrap in half on the bias and serve.

**Maxim Blitz:** You may not be in Miami attending the swank game-week soirees, but you can imbibe like a player at home by mixing up a Maxim Blitz (pictured). This drink was created by mixologist Kevin Patricio especially for this week's Patron parties.



In a tall glass combine 1½ ounces of aged tequila, 1 ounce each of orange curacao and Lillet Rouge (vermouth) and a splash of orange bitters.

Creative cookies: Get off the couch and into the classroom and come home with impressive cookies. Sweet Whimsy owner and pastry chef Josh Baudin and his former culinary classmate Kristy O'Neil will teach you how to bake and decorate Valentine's cookies for that special someone (even if that someone is you).

The hands-on class costs \$25 and starts at 1 p.m. Sunday, Feb. 7 Advanced registration required: (847) 821-2021 or [info@sweetwhimsypastry.com](mailto:info@sweetwhimsypastry.com). Sweet Whimsy is at 251 Robert Parker Coffin Road, Long Grove.



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Page 2 of 2



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