



Camacho Tailgate Domination Pairing #4 (Camacho Ecuador Distillery Edition)

The "Pre-Game" Spicy chicken sandwich

Ingredients:

Two boneless/skinless chicken breast (about 0.5 lbs each)

6 cooked bacon strips

2 sunny side up fried eggs (or prepared anyway you like)

1 teaspoon salt

1/4 teaspoon black pepper

1/4 teaspoon paprika

1/4 teaspoon garlic powder

1/3 cup all purpose flour

Canola oil

Parmesan French Toast

Seasoned flour

Egg wash

Spicy mayo

Seasoned flour

Ingredients:

1/3 cup all purpose flour

1/2 teaspoon kosher salt

1/2 teaspoon black pepper

1/4 teaspoon paprika

1 teaspoon cayenne

Recipe:

1.) Add all ingredients to a medium bowl and whisk until well incorporated.

Egg wash

Ingredients:

1 egg

1 teaspoon hot sauce

Recipe:

1.) Add all ingredients to a small bowl and whisk until well incorporated.

Spicy Mayo

Ingredients:

- 1/2 cup mayonnaise
- 3 tablespoons sriracha
- 1 teaspoon lemon juice
- Pinch kosher salt & pepper

Recipe:

- 1.) Add all ingredients to a small bowl and whisk until well incorporated.

The "Pre-Game"

Recipe:

- 1.) Add canola oil to medium sized sauce pot, 1" high and bring to medium high heat.
- 2.) Batter chicken breast in plain flour, then egg wash, then seasoned flour.
- 3.) Shallow fry chicken breasts about 5 to 6 mins on each side, until golden brown and reads internal temp of 165.
- 4.) Serve on 2 slices Parmesan French toast, with spicy mayo, 3 strips of bacon, and sunny side up egg.

Savory Parmesan French toast

Ingredients:

- 2 eggs
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1/2 cup whole milk
- 1/2 cup freshly grated Parmesan cheese
- 4 slices Texas toast
- 2 tablespoon butter

Recipe:

- 1.) In a medium bowl combine egg, milk, Parmesan cheese, salt, pepper, and garlic powder and whisk until well incorporated.
- 2.) In a large cast iron pan add butter and bring to medium high heat.
- 3.) Dip Texas toast slices in egg mixture and batter on both sides.
- 4.) Place Texas toast slices into cast iron pan and cook until egg batter cooked thru, and golden brown, about 2 to 3 mins on each side.

Yield: 2 sandwiches

Bloody "Hail Mary"

Ingredients:

2 cups Bloody Mary mix (your favorite brand)

10 oz vodka

2 teaspoons cocktail olive juice

Roasted Serrano peppers

Cocktail olives

Pepperoncini peppers

3 slices lemon

2 tablespoons Old bay seasoning

2 wooden skewers

Roasted Serrano peppers

Ingredients:

4 Serrano peppers

Pinch salt

Pinch pepper

1 tablespoon olive oil

Recipe:

- 1.) Toast serrano peppers in a small bowl with olive oil, salt, and pepper.
- 2.) Roast serrano peppers on grill until blistered all over, about 6 to 8 mins, then place in ziploc bag for 8 to 10 mins until tender and softened.

Bloody "Hail Mary"

Recipe:

- 1.) Place roasted serrano peppers (keep seeds in peppers for spicier Bloody Mary/remove seeds to make less spicy.) with Bloody Mary mix, and olive juice
- 2.) Add Bloody Mary mix to a large shaker and add vodka, and stir for 10 to 12 seconds until well mixed.
- 3.) On a small plate place Old Bay seasoning, use one lemon slice and rub the rim of both glasses, and then rub the rims of the glasses in the Old Bay seasoning.
- 4.) Fill glasses up with ice, split contents of Bloody Hail Mary shaker in both glasses.
- 5.) On each wooden skewer place, two cocktail olives, 2 pepperoncinis, and one lemon slice.
- 6.) Place skewers on rim of glasses, enjoy!!

Yield: 2 cocktails