



BELLACOR.

Home is a life in progress.

What's in that Super Bowl? 15 Gourmet Dishes for the Big Game

 [Our Library](#)  [Editor's Picks](#)  [0 Comments](#)



15 Gourmet Dishes for the Big Game

The big game is upon us. All of your friends are coming over to watch Denver and Carolina (we think) pursue a championship. But what will your guests eat? Alas, we have the answers. These 15 recipes for gourmet dips, snacks or little bites came from some of the best chefs in the game. They're sure to make this Super Bowl Sunday a culinary success, even if you're still not exactly sure who is playing.

Truffle Popcorn



Truffled Popcorn

Ingredients

- 3 tablespoons extra-virgin olive oil
- ½ cup organic popping kernels
- 2 tablespoons nutritional yeast
- Coarse sea salt
- 1 tablespoon butter, melted
- Truffle-infused extra-virgin olive oil

Instructions

- Heat olive oil in a large pan over medium-high heat
- When oil simmers, add popping kernels and stir to coat all kernels
- Place lid on pot slightly ajar to allow steam to escape
- Once popping starts, gently shake pot over burner
- Keep lid slightly ajar, just enough to allow steam to escape but not any kernels
- Once popping slows to several seconds between pops, remove pan from heat
- Remove lid slowly and pour popcorn into large bowl
- Season with nutritional yeast and toss to coat
- Add ½ teaspoon salt and melted butter and toss
- Add 1 teaspoon truffle oil and toss to evenly distribute seasoning
- Taste and add more salt or truffle oil as desired
- Serve immediately

Makes 14 cups

Recipe courtesy of Annie Falk. Photography courtesy of Jerry Rabinowitz