



TAKE HOME RECIPES - 2024

WELCOME

Welcome, Rock The Bells Cruisers! We wanted to make sure you had a few recipes to help you remember your time at sea. Rock the Bites is something that we've created in hopes that your palettes will recall this time fondly, and you'll get a taste of some of the things you enjoyed onboard.

Enjoy - and don't forget to Rock (and recreate) The Bites!

-Your Friends at Rock The Bells & Sixthman

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CAJUN- SPICED POTATO CHIPS

RECIPE SOURCED: SNOOP DOGG PRESENTS: GOON WITH THE SPOON, BY SNOOP DOGG AND EARL "E-40" STEVENS



NOTE ALL RECIPES WILL NEED TO BE SCALE TO FINAL ORDERING, QUANTITIES PER FREQUENCY OF SERVING AND AMOUNT TO BE SERVED.
SERVES 6-8

INGREDIENTS

One 8 ½ oz bag plain kettle-cooked potato chips	¼ tsp dried thyme
1 Tbsp paprika	¼ tsp dried oregano
1 tsp garlic powder	¼ tsp cracked black pepper
1 tsp onion powder	¼ tsp white pepper
½ tsp sugar	¼ tsp cayenne pepper

DIRECTIONS:



Preheat the oven to 275 degrees. Spread the chips in the an even layer on a rimmed baking sheet, reserving the bag. Bake the chips until warm and slightly moist, about 7 minutes.



Meanwhile, in a small bowl, combine the paprika, garlic powder, onion powder, sugar, thyme, basil, oregano, black pepper, white pepper, and cayenne.



Remove the baking sheet from the oven and sprinkle the warm chips with the spice mixture. Carefully scoop the chips back into the bag and shake it gently to distribute the spices. Pour the seasoned chips into a large bowl and serve warm or at room temperature.

CREOLE STUFFED TOMATOES

RECIPE SOURCED: THINGS MY GRANDMA TOLD ME- THINGS MY GRANDMA SHOWED ME; MIA X



NOTE ALL RECIPES WILL NEED TO BE SCALE TO FINAL ORDERING, QUANTITIES PER FREQUENCY OF SERVING AND AMOUNT TO BE SERVED.
SERVES 10-12

INGREDIENTS

5-6 Creole tomatoes cut in half (note from CSL- if difficult to source can sub any heirloom variety)
1 cup cooked yellow rice
16 oz lump crabmeat
8 slices cooked bacon crumbled
1 cup mild Cheddar Cheese
3 green onions chopped fine

1 garlic clove chopped
1 egg
2 tablespoons of butter
1 cup of bread crumbs
1 Tbsp parsley

DIRECTIONS:



Cut tomatoes in half and clean out the inside. Turn tomato bowls upside down on paper towels to drain excess liquid. Once drained lightly sprinkle with salt and pepper.



Cook rice and bacon according to package instructions. In a large bowl combine rice, crabmeat, eggs, onions and half of crumbled bacon, cheese and other ingredients with the exception of the butter, garlic and bread crumbs.



Preheat oven to 400 degrees. Stuff tomatoes with mixture and place on sprayed baking pan. Melt butter with garlic and bread crumbs. Sprinkle with remaining cheese and bacon and garlic and butter bread crumb mixture. Bake for 20 minutes.

FLAMIN' HOT

CHEETOS

MAC 'N'

CHEESE

BITES

RECIPE SOURCED: THINGS MY GRANDMA TOLD ME - THINGS MY GRANDMA SHOWED ME: MIA X



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SERVES 6-8

INGREDIENTS









Salt (for water and additional seasoning)
1lb elbow macaroni
2 cups (480 ml) whole milk
1 cup (240) heavy cream
4 Tbsp (55g) unsalted butter, plus more for greasing
1 ¼ cups (175) all- purpose flour
2 ½ cups (200g) shredded extra sharp Cheddar cheese
2 tsp Worcestershire sauce
2 tsp dry mustard

1 tsp cracked black pepper
½ tsp ground nutmeg
¼ tsp cayenne pepper
Vegetable oil for frying
2 cups Flamin' Hot Cheetos
4 eggs, lightly beaten
Ranch or blue cheese dressing for serving.
I would recommend having both available

DIRECTIONS:

- Lightly butter a 9 x 13 in (23 by 33cm) baking dish and set aside.
- Bring a large pot of heavily salted water to a boil. Add the macaroni and cook until al dente, about 1 minute less than the time in the package instructions. Drain and set aside.
- In a small saucepan over medium heat, warm the milk and cream, being careful not to overboil it.
- Meanwhile, in a large skillet over medium heat, melt the butter. Sprinkle in ¼ (35g) cup of the flour and whisk constantly for 2 to 3 minutes. Gradually whisk in the warmed milk mixture. Cook, whisking frequently, for 2 minutes, or until thickened and smooth. (Adjust heat to keep milk from boiling.)
- Gradually add the cheese, whisking until fully incorporated and smooth. Add the Worcestershire sauce, mustard, black pepper, nutmeg and cayenne. Season with salt.

CONTINUED

-  Add the cooked macaroni to the cheese sauce and stir until combined. Spoon the mixture into the prepared baking dish. Let it cool until room temperature and then transfer to the refrigerator until firm, 3 to 4 hours or overnight.
-  When ready to fry the balls, line a baking sheet with paper towels. In a large saucepan over high heat, warm about ½ in (13mm) vegetable oil.
-  Place the Cheetos in a large ziplock plastic bag and, using a rolling pin, crush into crumbly consistency.
-  Arrange three shallow bowls and place the remaining 1 cup (140 g) of flour, the eggs, and the crushed Cheetos into separate bowls.
-  Using an ice-cream scoop, scoop 1 ½ to 2 inch wide balls from the baking dish onto the plate.
-  Chill the balls in freezer for 5 minutes.
-  Roll one ball in flour, then dip into the egg, covering all sides. Lastly, roll it into the crumble Cheetos. Shake off any excess and repeat with the rest of the balls.
-  In batches, fry the balls, turning to fry all sides- until crispy and golden, 2 to 3 minutes. Transfer the mac and cheese balls to the paper towel-lined baking sheet to drain. Serve immediately with ranch or blue cheese dressing.

FLAMIN' HOT CHEETOS MAC 'N' CHEESE BITES

RECIPE SOURCED: THINGS MY GRANDMA TOLD ME- THINGS MY GRANDMA SHOWED ME: MIA X

MIA X BREAD

PUDDING

WITH PEACH

COGNAC

SAUCE

RECIPE SOURCED: THINGS MY GRANDMA TOLD ME- THINGS MY GRANDMA SHOWED ME: MIA X



NOTE ALL RECIPES WILL NEED TO BE SCALE TO FINAL ORDERING, QUANTITIES PER FREQUENCY OF SERVING AND AMOUNT TO BE SERVED.
SERVES 6-8

INGREDIENTS

4 large eggs
1 tsp cinnamon
1 tsp nutmeg
½ tsp salt
1 Tbsp vanilla extract
1 Tbsp banana extract
2 cups whole milk
2 cups evaporated milk or heavy
whipping cream
2 Tbsp cognac
2 ½ cups brown sugar
2 ½ cups cane sugar
4 cups day old french bread- chopped
1 cup day old sliced bread, broken into pieces
1 stick of butter, sliced

½ cup raisins
½ cup of dates or apples, chopped
½ cup of diced peaches

DIRECTIONS:

Preheat oven 350 degrees. Combine eggs, milk, sugar and cognac until mixed well. Add in fruit. Line half of butter slices in baking pan. Place bread pieces in pan and pour over liquid mix until completely soaked. Mix together to distribute sauce and fruit evenly throughout bread. Add the rest of butter slices on top. Bake for 1 hour

COGNAC SAUCE

INGREDIENTS

1 Tbsp corn starch
3 Tbsp butter
1 cup cognac
½ cup of peach syrup (from
canned peaches)
4 Tbsp brown sugar
1 Tbsp vanilla
1 pinch of cinnamon
½ tsp lemon juice

DIRECTIONS:

Melt butter in saucepan. Mix in sugar and cornstarch. Stir into butter. Pour over peach syrup and stir until liquid boils. Cook until sauce begins to thicken. Remove from heat, stir in cognac. Serve warm over bread pudding.
*Garnish with peaches, whipped cream and mint leaf.

FRENCH ONION JUST DIPPIN'

RECIPE SOURCED: SNOOP DOGG PRESENTS: GOON WITH THE SPOON, BY SNOOP DOGG AND EARL "E-40" STEVENS



NOTE ALL RECIPES WILL NEED TO BE SCALE TO FINAL ORDERING, QUANTITIES PER FREQUENCY OF SERVING AND AMOUNT TO BE SERVED.
SERVES 6-8

INGREDIENTS

- 1 Tbsp olive oil
- 1 Tbsp unsalted butter
- 2 medium red onions, finely chopped
- 2 garlic cloved, minced
- 1 tsp sugar
- 1 tsp salt
- 1 cup sour cream
- ¼ cup mayonnaise
- 1 bunch chives, minced
- 1 tsp Worcestershire sauce
- Cracked black pepper
- Funyuns, or Flamin' Hot Funyuns crushed for garnish

*GOES WELL WITH CAJUN CHIPS RECIPE OR VEGETABLES

STICKY ASIAN CHICKEN WINGS

RECIPE SOURCED: SNOOP DOGG PRESENTS: GOON WITH THE SPOON, BY SNOOP DOGG AND EARL "E-40" STEVENS



NOTE ALL RECIPES WILL NEED TO BE SCALE TO FINAL ORDERING, QUANTITIES PER FREQUENCY OF SERVING AND AMOUNT TO BE SERVED.
SERVES 4

INGREDIENTS

3lb (1.4kg chicken party wings (split into drumettes and wingettes, wingtips removed)
1 TBsp Vegetable Oil

DIRECTIONS:

Preheat the oven to 450 F(230 C). Line a baking sheet with aluminum foil and spray with nonstick cooking spray or brush lightly with vegetable oil.

Pat the chicken wings dry with paper towels and arrange them evenly on the prepared baking sheet. Drizzle with oil and toss to coat. Bake until golden brown and crisp, about 45 min, turning the wing over after 30 minutes.

FOR THE SAUCE

2 TBsp sesame seeds
¼ cup (60ml) soy sauce
¼ cup (85g) honey
2 Tbsp brown sugar
1 Tbsp sriracha

1 tsp toasted sesame oil
1 tsp rice vinegar
2 garlic cloves, minced
¼ tsp grated fresh ginger
1 green onion, thinly sliced for garnish

In a small saucepan over medium heat, toast the sesame seeds until fragrant, about 4 minutes, stirring occasionally.

Add the soy sauce, honey, brown sugar, sriracha, sesame oil, vinegar, garlic, and ginger to the pan. Increase the heat to high and bring to a boil, then lower the heat to medium and simmer, until sauce is syrupy and coats the back of a spoon, 3 to 4 minutes, stirring occasionally.

Place the wings in a large bowl, pour sauce on top, and, with tongs, toss until evenly coated. Transfer the wings to a serving platter and sprinkle with green onion. Serve immediately.