



FOR IMMEDIATE RELEASE

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## Make Your Kitchen Multitask this Super Bowl Sunday

*For an easy Super Bowl party, team up your appliances and tackle three dishes at once*

**WACO, Texas (Jan. 29, 2009)** — Why work harder than you need to on the biggest sports day of the year? You can make three great party dishes all at once and be back on the couch before you can say touchdown. Follow these great recipes for simple and tasty game day eats.

### **Asian Sesame Chicken Wings – (For the Oven and Stovetop)**

**Chicken** – Two dozen chicken wings, salt and pepper, olive oil, two tablespoons of sesame seeds (toast in skillet before using) and chopped fresh cilantro.

**Sauce** – (make this the day before and store in the fridge)

One juiced orange, ¼ cup hoisin sauce, ¼ cup ketchup, ¼ cup brown sugar, three tablespoons rice wine vinegar, three cloves garlic and one cup of soy sauce.

Combine the sauce ingredients in large saucepan. Simmer until thickened. Store the sauce until the wings are ready. Put oil coated wings (salt and pepper to your liking) in a 400 degree oven on a baking sheet. Bake them for 25-30 minutes or until cooked all the way through. If sauce was chilled, reheat and mix wings and sauce in a large bowl until thoroughly coated. Sprinkle sesame seeds over the top and garnish with cilantro.

### **Classic Cheese Dip – (For the Microwave)**

One pound of your favorite cheese spread and one can diced green chilies and tomatoes (don't drain the liquid).

Combine in a microwave safe dish and heat until all is melted together. Add jalapenos to give it a little more attitude. Grab a bag of your favorite tortilla chips and dig in.

### **Ultimate Ice Cream Balls – (For the freezer)**

To save time, you can make these days before the big game. Scoop and freeze ice cream until is hard. Dip into lukewarm melted chocolate and freeze until semi-hard. Roll the chocolate covered ice cream in shredded coconut, candy pieces or any other topping and freeze again. You could cut them up and cover in fresh fruit toppings or just serve them like they are.

“Appliance owners should be cautious any time their kitchen is working extra hard,” said Doug Rogers, president of Mr. Appliance Corp. “Appliances are more likely to break down when they’ve been working over-time. Spreading cooking tasks out between appliances may help reduce wear and tear.”

If you notice any strange noises coming from your appliances or they’re not heating or cooling as they should, contact your local appliance repair expert for help. View the use and care tips at [www.mrappliance.com](http://www.mrappliance.com) for more ways to maintain healthy appliances.

### **About Mr. Appliance®:**

Mr. Appliance® is North America’s largest appliance repair franchise system. Established in 1996, its franchises provide full-service residential and light commercial appliance repair. Mr. Appliance has more than 150 locations throughout the United States and Canada and is consistently ranked among the top home service franchises by Entrepreneur magazine and other industry experts. Mr. Appliance is a subsidiary of The Dwyer Group, Inc. For more information, visit [www.mrappliance.com](http://www.mrappliance.com).

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