

Shopping List: MKII Pre-Fight Hype Party

Scorpion Wings

- 2 lbs chicken wings (drumettes & flats)
- 1 tbsp baking powder (for crispiness – *not* baking soda)
- ½ cup hot sauce (Frank's RedHot is classic)
- ¼ cup unsalted butter
- 1 tbsp honey
- 1 tbsp cayenne pepper (or more for *extra* heat)
- 1 tsp garlic powder
- Salt & black pepper

Sub-Zero Slushie

- 2 cups ice
- 1 cup blue raspberry syrup (or blue sports drink like Gatorade Frost)
- ½ cup lemonade
- ½ cup simple syrup (or to taste)
- 1 cup cold water
- Blue food coloring (optional – for *that* frozen look)

Liu Kang's Fireballs

- 12 large jalapeños
- 8 oz cream cheese (softened)
- 1 cup shredded cheddar cheese
- ½ cup cooked chorizo or ground beef (optional)
- 12 slices bacon (toothpicks to secure)

Shao Kahn's Hammer Bites (Mini Sliders)

- 1 lb ground beef (80/20)

- 8 slider buns
- 4 slices cheddar or American cheese (cut in half)
- ½ cup BBQ sauce
- ¼ cup crispy fried onions
- Salt & pepper
- Pickles (optional)

Kitana's Fan Blades

- 1 large store-bought pizza or flatbread
- ½ cup pizza sauce
- 1½ cups shredded mozzarella
- Pepperoni or toppings of choice

Finishing Veggie Tray

- Baby carrots
- Cucumber slices
- Bell pepper strips (red, yellow, orange)
- Celery sticks
- ½ cup ranch or blue cheese dip

Pantry Staples (Check before you go)

- Olive oil
 - Toothpicks (for Fireballs)
 - Parchment paper or aluminum foil
 - Paper towels (for wing fingers)
 - Blue paper cups (for Slushies – extra credit)
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Simple Recipes (No Chef Needed)

Scorpion Wings

Time: 55 min | Difficulty: Easy | Serves: 4

1. Preheat oven to 425°F (or air fryer to 400°F).
 2. Pat wings completely dry with paper towels – this is the secret to crispy skin.
 3. In a bowl, toss wings with baking powder, salt, pepper, and garlic powder.
 4. Bake 40–45 min (flip halfway) or air fry 20–25 min.
 5. While wings cook: In a small saucepan, melt butter. Whisk in hot sauce, honey, cayenne, and 1 tbsp water. Simmer 2 min.
 6. Toss hot wings in sauce. Serve with blue cheese or ranch if you're feeling fancy.
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Sub-Zero Slushie

Time: 5 min | Difficulty: Trivial | Serves: 2–3

1. Add ice, blue raspberry syrup, lemonade, simple syrup, and water to a blender.
 2. Blend until smooth. Add a drop of blue food coloring if it looks more "Toasty!" than "Ice."
 3. Pour into cups. Add a straw. Watch your tongue turn blue.
 4. Optional: Freeze for 1 hour before the party for a thicker, snow-like texture.
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Liu Kang's Fireballs (Bacon-Wrapped Jalapeño Poppers)

Time: 35 min | Difficulty: Medium | Serves: 4

1. Preheat oven to 400°F.
 2. Cut jalapeños in half lengthwise. Remove seeds and membranes (wear gloves or *do not touch your eyes*).
 3. In a bowl, mix cream cheese, cheddar, and optional chorizo/beef.
 4. Stuff each jalapeño half with the cheese mixture.
 5. Wrap each with half a slice of bacon. Secure with a toothpick.
 6. Bake 20–25 min until bacon is crispy and jalapeños are soft.
 7. Cool 5 min before serving (the cheese is lava).
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Baraka Bites

Time: 20 min | Difficulty: Easy | Serves: 4

1. Form ground beef into 8 small, thick patties (about 2 inches wide). Salt and pepper both sides.
 2. Cook in a hot skillet over medium-high heat, 2–3 min per side.
 3. Add cheese during the last minute of cooking. Cover the pan to melt it.
 4. Toast slider buns in the same pan (30 seconds).
 5. Assemble: Bottom bun → patty → BBQ sauce → crispy onions → pickles (optional) → top bun.
 6. Smash slightly before serving. Because Shao Kahn would.
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Kitana's Fan Blades

Time: 15 min (if using pre-made crust) | Difficulty: Trivial

1. Bake pizza according to package instructions.
 2. Let cool 2 minutes.
 3. Cut into thin, curved slices — instead of triangles, make crescent/fan shapes.
 4. Arrange on a plate in a fan pattern.
 5. Optional: Add a small bowl of marinara in the center (the "blade core").
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Finishing Veggie Tray

Time: 5 min | Difficulty: None

1. Arrange all vegetables on a platter.
2. Place dip in the center.
3. Label it "Flawless Victory" so your friends feel slightly guilty about skipping it.