



TAILGATING PACK

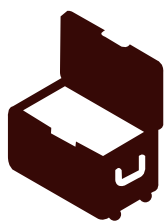
For millions of people, football is an integral part of the cooler months, as high school, college, and pro football teams create their own unique level of excitement and stir up local pride during autumn and winter. Many enjoy the long-held tradition of tailgating before these games. However, hosting the ultimate football tailgate takes a lot of planning.

Follow this guide to tackle your tailgate with ease—from food and drink, to games, and everything in between!

YOUR TAILGATING GAME PLAN

Hosting the ultimate game-day tailgate takes planning and a ton of necessities. Use this planning resource to make sure your tailgate is a winner, and not a soul-crushing defeat.

TOP 10 ESSENTIALS



**WHEELED COOLER
WITH ICE**



**GRILL OR CAMP
STOVE WITH FUEL**



**FAVORITE FOOD
AND DRINKS**



**TABLE, CHAIRS,
AND CANOPY**



**COOKING
UTENSILS**



**SERVING
SUPPLIES**



TRASH BAGS



RADIO



CONDIMENTS



GAMES

ALL-PRO TIPS

- Prep and pack all nonperishable items and gear the night before to save time in the morning.
- Marinate your barbecue favorites, and slice and dice any finger foods for easy game-day eats.
- Use frozen water bottles as ice packs. Once they melt, they'll provide refreshing, chilled water.
- Don't miss the action! Start packing up to an hour and a half before the game begins.

SCORE BIG WITH THESE APPS

BIG GAME BUFFALO 'N' BEER WINGS



1 c. stout beer
1 c. buffalo hot sauce
3 tbsp. butter
3 garlic cloves, peeled and minced
2 tbsp. brown sugar
2 tbsp. cornstarch
¼ c. water
2 tsp. Worcestershire sauce
1 lb. chicken wings
Celery sticks, on the side
Carrot sticks, on the side
Blue cheese or ranch dressing, for dipping

1. In a medium saucepan, over medium heat, whisk together beer, buffalo sauce, butter, garlic, and brown sugar until simmering, about 4–5 minutes. Whisk cornstarch with ¼ cup of water. Pour in cornstarch mixture, and whisk until slightly thickened. Add in the Worcestershire sauce, and stir. Remove from heat, and set aside.
2. Heat oil in a fryer or dutch oven to 350°F.
3. Drain wings, and pat dry with a paper towel. Gently place wings into the fryer in small batches. Fry for 6–8 minutes or until crispy and cooked through. Remove from the fryer, and place in a bowl.
4. Toss wings with sauce, and serve with celery sticks, carrot sticks, and blue cheese or ranch dressing.

BUFFALO CHICKEN DEVILED EGGS



6 hard-boiled eggs,
cooled, peeled, and cut in half
1 tbsp. mayonnaise
or blue cheese dressing
2 tbsp. hot sauce,
plus extra for garnish
¼ c. chicken,
finely diced or shredded
2 tbsp. blue cheese,
finely crumbled, plus extra for garnish

1. Scoop the yolks out of the egg halves.
2. In a medium size bowl, mash the egg yolks with a fork.
3. Add in mayo, hot sauce, chicken, and blue cheese. Stir until combined.
4. Transfer mixture to a piping bag, or a zip-top bag with the corner cut off.
5. Pipe about a tablespoon of the mixture back into the halved eggs.
6. Garnish with blue cheese and a drizzle of hot sauce, if desired. Chill and serve.

SCORE BIG WITH THESE APPS

CHORIZO PIGSKIN IN A BLANKET



1 box frozen puff pastry, thawed

2 eggs, beaten with 1 tbsp. water

Queso dip, for serving garnish

1–2 pkgs. chorizo link sausages

1 tbsp. taco seasoning

Chopped cilantro, for garnish

1. Preheat oven to 350°F.
2. Place puff pastry on a floured surface, and cut the sheet into quarters. Roll chorizo links in puff pastry, and seal the seam with egg wash.
3. Cut wrapped chorizo into bite sized slices, and brush with egg wash. Arrange, 1/2-inch apart, on a greased baking sheet, and season each with taco seasoning.
4. Bake for 30–40 minutes or until golden brown. Let rest for 5 minutes, serve with warm queso dip, and garnish with chopped cilantro.

S'MORES DIP



8 oz. cream cheese, softened

5 oz. marshmallow fluff,
about half a standard-sized tub

1 tsp. vanilla extract

graham crackers or sliced fruit,
for dipping

1 c. powdered sugar

1 c. mini marshmallows

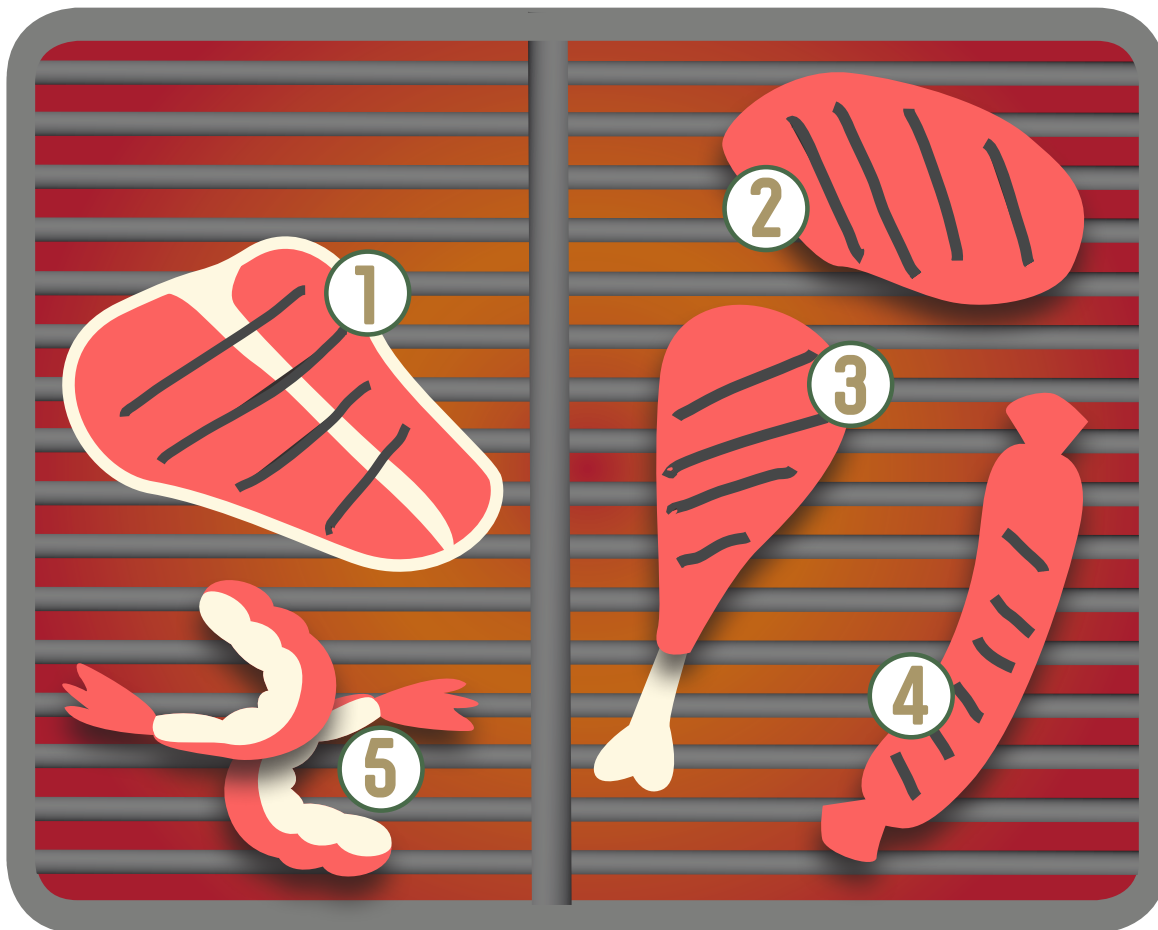
1/2 c. heavy whipping cream

1/4 c. cocoa powder

1. With a stand mixer or hand mixer, combine 4 ounces of the cream cheese, 1/2 cup of the powdered sugar, and the marshmallow fluff, on high until smooth. Add in about 3/4 cup of the mini marshmallows, and set the mixture aside.
2. In a new bowl, mix together the other 1/2 cup of powdered sugar, heavy whipping cream, and the vanilla, until stiff peaks form, about 3–5 minutes.
3. In another bowl, combine the rest of the cream cheese and cocoa powder until smooth. Add in the whipped cream mixture until fully combined. Then, mix together the marshmallow and chocolate mixes in a single bowl, using a knife to incorporate. Top the dip off with the remaining mini marshmallows, and serve immediately.

GRILLING GUIDE

Do you ever get tired of standing over a hot grill, wondering whether the meats on the grates are actually done inside? Whether you're a first-time griller or a seasoned professional, this guide is a great tool for reference. Be sure to bring a meat thermometer so you can tell when your food reaches the correct internal temperature listed below.



1

BEEF

GROUND BEEF 160°F
STEAKS 145°F

3

CHICKEN

BREASTS 165°F
LEGS 165°F

5

SEAFOOD

SALMON 145°F
SHRIMP 145°F

2

TURKEY

TURKEY BURGERS 165°F
BREASTS 165°F

4

PORK

SAUSAGES 165°F
PORK CHOPS 145°F



Hopefully this tailgating pack helps you host some amazing parties that you'll be talking about long after the game is over. Remember: football season is supposed to be fun, not stressful. If there's anything else you need help with, don't hesitate to reach out. (And referrals are always appreciated!)

FROM:

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