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TAILGATE APPROVED RECIPES

Fire-up your grills football fans—it's tailgating season and what better way to kick-off and enjoy the game than to grill out with friends and family. While you get ready to cheer on your favorite team, turn up the heat this football season with pre-game bites fit for any player or fan! Savory and scrumptious, these tailgate approved recipes by the Commissioner of Tailgating and the Hearth, Patio, & Barbecue Association are the perfect game day attraction.

Burger Bacon Dogs

Ingredients:

1 pound of hamburger

1 pound of thin sliced bacon

8 hot dogs (the real deal, no cheap ones!)

4 slices of cheese (split the slices of cheese in half)

1 egg

16 toothpicks

Tin Foil Wrap

Instructions: Combined hamburger, egg and your spices/seasonings to taste and form 8 hamburger patties. Spread out your bacon with every two slices being about 2" apart. Slice each hot dog from end to end, NOT completely through, maybe half through the thickness of the dog and insert one half slice of the cheese into each dog. Place the dog on one end of the hamburger patty and carefully roll the dog while wrapping it with the patty. Place this carefully at the ends of your bacon, which should be spaced 2" apart (2 slices of bacon per burger-dog). Carefully roll and wrap the bacon. Secure bacon to each burger-dog with two toothpicks.

NOTE: Leave each toothpick exposed on one side or the other in order to remove them after cooking. Wrap your burger-dogs with tin foil and place on grill over medium heat, but do not place directly over flame. Cook for half-hour and then CAREFULLY remove foil from burger-dogs (HOT JUICE-Be Careful!). Place burger dogs back onto grill for browning. Serve with any condiments by itself or on a large Hoagie Roll.

Flank Steak

Ingredients:

1 flank steak

Soy sauce

Minced garlic

Black pepper (fresh cracked)

Teriyaki barbecue sauce

Steak rolls

Instructions: Marinate 1 flank (steak that is poked with a fork about 100 times, with shallow cross-slits cut in both sides) overnight in soy sauce, minced garlic, and black pepper. Grill steak while brushing with teriyaki barbecue sauce. Remove while still rare. Very important: cut very thin slices at an angle. Toss on a steak roll.

Herky's Famous Fire Sticks

Ingredients:

1 1/2 pounds sirloin steak

3 beef bouillon cubes

1 tablespoon water

3 heaping teaspoons cayenne pepper

1 teaspoon black pepper

1/2 teaspoon Kosher salt (regular salt works as well)

2 tablespoons vegetable oil

Instructions: The night before the game cut the steak into 1/2 inch cubes. In large bowl, crumble bouillon cubes into water and stir until a thick paste is formed. Stir in cayenne pepper, black pepper and salt. Add the meat and toss thoroughly to coat. Skewer meat onto wooden skewers, place in plastic container or gallon sized freezer bags and place in cooler.

At the game heat the grill, brush some oil on the fire sticks, brush remaining oil on the grill using paper towel and tongs. Place sticks on grill and cook 2-3 minutes per side.

Turkey Kraut Burgers

Ingredients:

1 pound lean ground turkey

1 can (14.4 ounces) sauerkraut: drained

1/2 cup sliced green onions, divided

1 tablespoon chopped pimiento

1 egg white, beaten

2 tablespoons Dijon mustard

1/2 cup shredded reduced-fat cheddar cheese

Instructions: In mixing bowl, combine turkey, 1 cup sauerkraut, 1/2 cup onions, the pimiento, egg white and mustard. Shape size into 4-inch patties. Broil 6 inches from heat for 11 to 13 minutes, or until meat is no longer pink, turning over once. Combine remaining sauerkraut, onions and the cheese. Top patties with mixture. Broil 3 to 5 minutes, or until cheese melts. Serve on hamburger buns, if desired.

Touchdown Teriyaki Sesame Ginger Wings (or thighs)

Ingredients:

Chicken wings or thighs

To make teriyaki sauce:

1/2 cup of sesame seeds

1 cup soy sauce

1 cup grapefruit juice

1/4 cup hoisin sauce

1/4 cup ketchup

1/4 cup rice wine vinegar

1/4 cup light brown sugar

5 garlic cloves, halved

3 teaspoons of ground ginger

Instructions: Place all the teriyaki ingredients in a Ziploc bag and mix well, set aside. Clean in cold water and cut the fat off of the wings or thighs and pat them dry. Put them in the Ziploc bag with the teriyaki sauce and put in the refrigerator and let them sit overnight. Cook on a hot grill until they are browned (5-7 minutes per side).

Grilled Chicken Quesadillas

Ingredients:

2 pounds boneless skinless chicken breast-thin

4 ounces of hot and spicy butter marinade (inject with meat injector)

1/2 teaspoons Cajun seasoning

1/2 teaspoons spicy meat rub

1/4 teaspoons garlic powder

1 jar salsa, hot or mild

2 red peppers, quartered and seeded

2 yellow peppers quartered and seeded

1 large onion chopped into 1/4" pieces

8 ounces of Colby jack jalapeno cheese

8 large tortilla shells

Instructions: The night before the game take each chicken breast and inject with a little marinade. Then take your Cajun seasoning, garlic powder and meat rub and coat chicken really good. Place in a glass bowl, cover and refrigerate over night. On game day get your

grill ready! When grill is hot place chicken on outside edge of the grill. Cook chicken and veggies about 15-20 minutes. Take off grill and slice into thin strips. Then place 4 tortillas in the middle of the grill. Heat for about 3 minutes. Remove from grill. Cover 2 of the tortillas with cheese, salsa, chicken and veggies. Place other 2 tortillas on top. Place back on grill. Heat until cheese is melted.

Grilled Oysters with Butter

Ingredients:

1 lb. butter melted & clarified
2 tbs. chopped garlic
1 tsp. salt
1 tsp. ground black pepper
3 dozen oysters on the half shell

Instructions: Open oysters and place on the half shell on the grill. Ladle butter mixture on top. When cooked, sprinkle with Parmesan Cheese & bit of chopped parsley on each oyster. Serves about 36.

Chesapeake Bay Grilled Shrimp

Ingredients:

1-2 pounds of shrimp, peeled and de-veined (tail left on)
1-2 tablespoons of Old Bay seasoning
1/2 stick butter

Instructions: Place a seafood cooking grill on the regular BBQ grill so shrimp do not fall through. Melt butter and add spice. Put shrimp on grill. Baste with a bit of butter and spice mix. Turn shrimp. Cook till pink, about 10 minutes.

Smoked Salmon Hawaiian Cajun Style

Ingredients:

Half side of salmon or fillets

1/2 teaspoon Cajun seasoning or to your taste

1/2 teaspoon spicy meat rub or to your taste

1/4 teaspoon garlic

1 can sliced pineapple

3 or 4 wood chunks of your choice smoked flavor (cherry, walnut, hickory)

Instructions: The night before game take a paper towel and dry off salmon. Take 1 slice of pineapple and rub it into salmon on both sides really good. Then take the all seasonings and coat salmon. Place in glass dish top with 2 slices of pineapple and cover. Refrigerate overnight. On game day place the salmon in a plastic bag to take to the game. While the grill is heating up air dry the salmon. When coals are ready, place your wood chunks on top of the coals and move to one side of the grill. Place the salmon on the other side of grill cover and smoke for 30 minutes to 1 hour. The longer you let it smoke the more smoke affect you will get.

BBQ Fish (Red snapper)

Ingredients:

1 whole red snapper

White and yellow onions

Green peppers

All purpose seasoning

Black pepper

Lemon

Beer

Butter

Instructions: Wrap a mid to big size red snapper in aluminum foil with white/yellow onions and green peppers. Slated with seasoning power, add black pepper, some lemon drops, splash with beer and butter. Put on the BBQ for about 7 to 12 minutes.

Kielbasa

Ingredients:

Hillshire Farms Kielbasa (any variation)

White American cheese (sliced and NOT processed!)

Long French bread, hard style without seeds

BBQ sauce (your choice)

Instructions: Take the Kielbasa link- split the horse shoe in half so you have two lengths. Take the links and split them up the middle- wing out length, but keep it together so it could fold. After a couple of minutes on the grill, place the white American slices in the folds of the kielbasa. Let them melt a little. Add the special sauce on top. Cook the sausages a bit, let them brown and the cheese melt. Baste the links with some more sauce. Split open the French bread. You may add some sauce so the sausage sits on a bed of it.

Barbecued Ribs**Ingredients:**

10 lbs. pork ribs

Salt

Pepper

Creole Seasoning

Garlic powder

1 cup Worcestershire sauce 7UP or beer

Your favorite barbecue sauce

Wood chips

Instructions: On the day before cooking, place the ribs in a deep aluminum tray. Season generously with salt, pepper, garlic powder and Creole seasoning. Add one cup Worcestershire sauce to the tray. Add enough 7UP or beer until the ribs are nearly covered. Cover and refrigerate overnight. On the big day, allow coals to heat up. Move the coals to one end of the pit. Place ribs on the opposite end. Shut lid of pit and allow ribs to cook four to six hours. During cooking, ribs should be turned and basted several times with your favorite barbecue sauce. This will seal in the flavor. Wood chips can be added to the fire anytime during cooking.

Boneless BBQ Pork Chop Sandwiches

Ingredients:

Thick boneless Pork Chops

One bottle of your favorite BBQ sauce

One bottle of Italian Dressing

Hoagie Rolls or Kaiser Rolls (thick)

Instructions: The night before the game, take the pork chops and poke holes in them with a fork, then place them in a sealable pan. Pour in enough Italian Dressing to cover the chops. Let them sit in the dressing until you are ready to grill them, at least over night. When you are ready to grill, take out of the marinade, and place on the grill, they should only take about 2-3 min. per side. Next: Let them sit for the next 10 minutes away from the heat, but in a warm place. This is as important as cooking them, the juices must re-disperse throughout the meat. Finally smother in BBQ sauce, and place on your roll.

River City Sausage & Peppers

Ingredients:

3 lbs. of Italian sausage, cut into 2-3" chunks

6 Cubanelle peppers, slice thin (substitute green bell peppers if you can't find Cubanelle peppers)

2 bags of frozen diced onions

1 head of garlic, peel and dice all the cloves really small

4 baking potatoes cut in half lengthwise, and than slice into 1/8" pieces

6 oz. of good Italian olive oil

1 (small) can of tomato sauce

Salt & Pepper

1 bag of Mozzarella cheese (shredded)

Fresh Italian bread or rolls from bakery

Instructions: In a large foil roasting pan, add olive oil, sausage, peppers, onions, garlic, tomato sauce, some salt & pepper. Mix all ingredients together. In a separate bowl, stir a little olive oil with the potato slices— just enough to coat the potatoes. Put potatoes on top of all other ingredients in roasting pan. Cover with foil, and put in the oven for about 1 1/2 hours on 350 degrees. Then take off foil, put oven on 400 and cook for another 10 minutes. Let it sit overnight at room temperature with foil covering.

Reheat at the parking lot with foil covering. VERY IMPORTANT -- add Mozzarella inside fresh Italian bread or roll, then add mixture of peppers, onions, and potatoes, THEN add sausage. Makes about 15 subs.