



TAILGATING
Menu

MENU INCLUDES:

Slow Cooker Pulled Pork Sliders

Buffalo Chicken-Cheese Dip

Jalapeño Poppers

Easy Blue Cheese Chicken Wings

Marinated Chicken, Onion and Mushroom Kabobs

Chocolate-Toffee-Peanut Butter Crispy Treats

SERVES 8-12



Slow Cooker Pulled Pork Sliders

INGREDIENTS

- * 6 lb bone-in pork shoulder roast, trimmed
- * 2 teaspoons salt
- * 2 teaspoons pepper
- * 2 tablespoons apple cider vinegar
- * 18 oz bottle barbecue sauce
- * ½ cup chicken broth
- * 16-oz jar bread and butter pickles
- * 2 (12-count) packages slider buns

INSTRUCTIONS

Sprinkle roast with salt and pepper. Combine roast, vinegar, barbecue sauce and broth in a 5 to 6-quart slow cooker. Cover and cook on Low 8 hours or until roast is very tender. Remove pork to a cutting board; shred with 2 forks. Return pork to slow cooker; toss to coat. Serve pork with pickles on slider buns. Note: This recipe makes about 10 regular-size sandwiches if preferred.

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Buffalo Chicken-Cheese Dip

INGREDIENTS

- * ½ cup buffalo hot sauce
- * 4 (5-oz) cans chunk chicken breast, drained
- * 1 cup ranch dressing
- * 2 (8-oz) packages cream cheese
- * 1 cup shredded mozzarella cheese
- * 2 (11-oz) packages tortilla chips

INSTRUCTIONS

Combine hot sauce and chicken in a large saucepan; bring to a simmer. Stir in ranch dressing and cream cheese; cook 2 minutes or until cream cheese is melted. Stir in mozzarella cheese; cook over low heat 10 minutes or until mozzarella is melted. Serve warm with chips.

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Jalapeno Poppers

INGREDIENTS

- * 1 teaspoon canola oil
- * ¼ cup chopped shallots
- * 2 teaspoons chopped garlic
- * 4 oz cream cheese, softened
- * 1 cup shredded mozzarella cheese
- * ¼ cup chopped fresh cilantro
- * 12 large jalapeño peppers
- * ¼ cup diced tomato

INSTRUCTIONS

Heat oil in a small skillet over medium heat. Add shallots and garlic to pan; sauté 3 minutes or until softened. Combine shallot mixture, cream cheese, mozzarella cheese, and cilantro in a medium bowl. Stir until blended. Preheat oven to 375 degrees. Cut peppers in half lengthwise. Discard membranes and seeds. Divide cheese mixture evenly among pepper halves. Place stuffed peppers on a baking sheet. Bake 20 minutes or until bubbly. Sprinkle with tomato. Note: Poppers can also be grilled.

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Easy Blue Cheese Chicken Wings

INGREDIENTS

- * 5 lb chicken wing pieces, halved
- * 2 tablespoons canola oil
- * 1 teaspoon salt
- * 1 teaspoon pepper
- * ½ cup buffalo hot sauce
- * 3 tablespoons butter, melted
- * 1 (5-oz) container crumbled blue cheese (optional)
- * 2 green onions, chopped

INSTRUCTIONS

Preheat oven to broil. Combine chicken and oil on a rimmed baking sheet; toss to coat. Sprinkle with salt and pepper. Broil 10 minutes per side. Place hot sauce and butter in a large bowl. Add chicken wings; toss to coat. Sprinkle with blue cheese, if desired. Sprinkle with green onions.

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Marinated Chicken, Onion & Mushroom Kabobs

INGREDIENTS

- * 12.25-ounce bottle lemon-pepper marinade
- * 2 lb boneless, skinless chicken thighs, cut into bite-size pieces
- * 2 large green bell peppers, seeded and cut into 1-inch pieces
- * 1 large red onion, cut into 16 wedges
- * 8 oz package whole small fresh mushrooms
- * 16 (12-inch) bamboo skewers
- * 1 teaspoon salt
- * 1 teaspoon ground black pepper

INSTRUCTIONS

Combine marinade and chicken in a large bowl; cover and refrigerate at least 4 hours. Remove chicken from marinade ; discard marinade. Divide chicken, bell pepper, onion and mushrooms evenly among skewers. Sprinkle with salt and pepper. Preheat grill to medium-high. Place kabobs on a grill rack coated with cooking spray. Grill 12 minutes or until chicken is done, turning occasionally. Note: Soak skewers in water 1 hour before grilling to prevent burning.

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Chocolate-Toffee-Peanut Butter Crispy Treats

INGREDIENTS

- * ¼ cup butter
- * ¼ cup creamy peanut butter
- * 10 oz bag mini marshmallows
- * 1 cup semisweet chocolate chips
- * 6 cups crisp rice cereal
- * ½ cup toffee bits

INSTRUCTIONS

Melt butter and peanut butter in a large saucepan over medium heat. Stir in mini marshmallows. Cook 2 minutes or until melted, stirring constantly. Stir in chocolate chips. Quickly stir in rice cereal until completely coated. Fold in toffee bits. Spoon cereal mixture into a 13x9-inch baking dish coated with cooking spray; press into an even layer. Let cool. Cut into bars.

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Tailgating Menu for 8 to 12

| RECIPE # | X | GROCERY ITEM | PRICE |
|----------|---|--|--------------|
| ----- | X | Produce | |
| 3 | | 1 bunch fresh cilantro | .74 |
| 3 | | 12 large jalapeno peppers | 1.24 |
| 3 | | 1 roma tomato | .31 |
| 4 | | Bunch green onions, for 2 chopped | 1.00 |
| 5 | | 2 large green bell peppers | 1.56 |
| 5 | | 1 large red onion | 1.65 |
| 5 | | 8 oz container small whole fresh mushrooms | 1.78 |
| ----- | X | Meat & Seafood | |
| 1 | | 6 lb bone-in pork shoulder roast | 12.48 |
| 4 | | 5 lb chicken wings | 11.70 |
| 5 | | 2 lb boneless, skinless chicken thighs | 6.36 |
| ----- | X | Refrigerated | |
| 2,3 | | 8 oz package shredded mozzarella cheese | 2.28 |
| 4 | | 5 oz container crumbled blue cheese (optional) | 3.48 |
| ----- | X | Canned & Packaged | |
| 1 | | 18 oz bottle barbecue sauce | .98 |
| 1 | | 14.5 oz can chicken broth | .78 |
| 1 | | 2 (12 count) packages slider mini buns | 5.00 |
| 1 | | 16 oz jar bread and butter pickles | 1.88 |
| 2,4 | | 12 oz bottle buffalo hot sauce | 2.58 |
| 2,3 | | 3 (8-oz) packages cream cheese | 5.94 |
| 2 | | 4 (5-oz) cans chunk chicken breast | 3.92 |
| 2 | | 16 oz bottle ranch dressing | 1.66 |
| 2 | | 2 (11-oz) packages tortilla chips | 4.00 |
| 5 | | 12.25 oz bottle lemon pepper marinade | 1.48 |
| 6 | | 12 oz package semisweet chocolate chips, for 1 cup | 2.50 |
| 6 | | 9 oz box crisp rice cereal | 1.98 |
| 6 | | 10 oz bag mini marshmallows | .96 |
| 6 | | 8 oz bag toffee bits, for 1/2 cup | 2.50 |
| ----- | X | APPROXIMATE TOTAL: | 80.74 |

Necessary Staples

| Recipe 1 | Recipe 2 | Recipe 3 | Recipe 4 | Recipe 5 | Recipe 6 |
|-----------------------------------|----------|---|--|-----------------------------|--|
| 2 tablespoons apple cider vinegar | None | 1 teaspoon canola oil 1 large clove garlic 1 shallot, for 1/4 cup chopped | 2 tablespoons canola oil 3 tablespoons butter | 16 (12-inch) bamboo skewers | ¼ cup butter ¼ cup creamy peanut butter |