

TAILGATE RECIPES

**Looking for some great game day
food?**

Want some inspiration?

**We've got your recipes
right here!**

**Our Alumni Relations team
cooked up some winners!**

TAILGATE FOOD

Beermosas

INGREDIENTS

- * 4 bottles beer (such as Blue Moon)
- * 1 cup orange juice
- * Orange slices, for serving

DIRECTIONS

Fill tall glasses 1/4 full with orange juice and top off with beer. Garnish with orange slices.

TAILGATE FOOD

Flamin' Hot Bloody Marys

INGREDIENTS

FOR RIM

1/3 c. Flamin' Hot Cheetos, finely crushed
1 tsp. lime zest
1 lime wedge

FOR DRINK

2 c. tomato juice
8 oz. vodka
2 tbsp. Worcestershire sauce
1 tbsp. horseradish
1 tbsp. hot sauce (such as Cholula)
Juice of 1/2 lime
Freshly cracked black pepper

FOR GARNISH

3 pickle spears
3 stalks celery
3 lime wedges
Flamin' Hot Cheetos

DIRECTIONS

On a small, shallow plate, stir to combine crushed Cheetos and lime zest. Rub the lime wedge around the rims of three glasses, then rim with Cheeto mixture.

In a large pitcher, stir together tomato juice, vodka, Worcestershire, horseradish, hot sauce, and lime juice and season Bloody Mary mixture generously with pepper.

Add ice to glasses and fill with Bloody Mary mixture. Garnish with pickle spears, celery stalks, lime wedges, and a small handful of Cheetos. Serve with straws.

TAILGATE FOOD

Overnight Pumpkin French Toast Casserole

Ingredients

- 1 loaf (1 pound) cinnamon-raisin bread
- 1 package (8 ounces) reduced-fat cream cheese, cut into 3/4-inch cubes
- 8 large eggs
- 1 can (12 ounces) evaporated milk
- 1 cup canned pumpkin
- 2/3 cup packed brown sugar
- 1/2 cup fat-free milk
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/2 cup chopped pecans
- Confectioners' sugar, optional
- Maple syrup, warmed, optional

Directions

Cut each slice of bread into quarters. Arrange half of the bread in a greased 13x9-in. baking dish; layer with cubed cream cheese and remaining bread, pressing down slightly.

In a large bowl, whisk eggs, evaporated milk, pumpkin, brown sugar, fat-free milk, spices and salt. Pour over top. Refrigerate, covered, overnight.

Preheat oven to 350°. Remove casserole from refrigerator while oven heats. Bake, covered, 40 minutes. Uncover; sprinkle with pecans. Bake, uncovered, 25-30 minutes or until lightly browned and a knife inserted in center comes out clean.

Let stand 5-10 minutes before serving. If desired, dust with confectioners' sugar and serve with maple syrup.

TAILGATE FOOD

Breakfast Sausage Enchiladas

Ingredients

1 pound of pork sausage
2 tablespoons canola oil
7 cups frozen shredded hash brown potatoes, thawed (20 ounces)
1/2 teaspoon salt
1/2 teaspoon chili powder
1/4 teaspoon cayenne pepper
1/4 teaspoon pepper
1 can (4 ounces) chopped green chiles
2 cups shredded cheddar cheese, divided
10 flour tortillas (6 inches)
2 cans (10 ounces each) green enchilada sauce
Optional toppings: Chopped red onion, chopped sweet red pepper and chopped fresh cilantro

Directions

In a large skillet, cook and crumble sausage over medium heat until no longer pink, 5-7 minutes. Remove from pan with a slotted spoon; discard drippings.

In same pan, heat oil over medium-high heat; saute potatoes until lightly browned, 8-10 minutes. Remove from heat; stir in seasonings, chiles, sausage and 1/2 cup cheese.

Place 1/2 cup filling on each tortilla; roll up and place in a greased 13x9-in. baking dish, seam side down. Top with sauce. Refrigerate, covered, several hours or overnight.

Preheat oven to 375°. Remove enchiladas from refrigerator while oven heats. Bake, covered, 30 minutes. Sprinkle with remaining cheese. Bake, uncovered, until lightly browned and heated through, 10-15 minutes. If desired, serve with toppings.

TAILGATE FOOD

Maple-Bacon Breakfast Rolls

Ingredients

- 10 slices precooked bacon
- 1 can (8 oz) Pillsbury™ refrigerated Crescent Dough Sheet SAVE \$
- 3 tablespoons butter, softened SAVE \$
- 5 tablespoons maple syrup
- 1/3 cup powdered sugar

Directions

Heat oven to 375°F. Microwave bacon as directed on package until very crisp. Drain on paper towels. Set aside to cool.

Generously spray large cookie sheet (dark cookie sheet not recommended) with Crisco® Original No-Stick Cooking Spray, or line with cooking parchment paper. Unroll dough sheet on work surface; press into 12x8-inch rectangle.

In small bowl, mix 2 tablespoons of the butter and 2 tablespoons of the syrup with fork or wire whisk until smooth and creamy. Spread mixture evenly over dough, covering to edges. Finely chop bacon; reserve 1 tablespoon for garnish. Spread remaining bacon evenly over butter mixture. Starting at short end, roll up dough; pinch edge to seal. Wrap roll in plastic wrap; refrigerate 5 minutes to chill so dough will be easier to cut.

Unwrap roll; place seam side down on cutting board. Using serrated knife, cut roll into 12 (about 3/4-inch) slices. Place slices, cut sides up, on cookie sheet.

Bake 8 to 13 minutes or until light golden brown. Place waxed paper under cooling rack. Remove rolls from cookie sheet to cooling rack; cool 5 minutes.

Meanwhile, in small bowl, mix powdered sugar, remaining 1 tablespoon butter and remaining 3 tablespoons syrup with wire whisk until smooth. Drizzle icing over rolls. Garnish with reserved bacon.

TAILGATE FOOD

Breakfast Pizza

INGREDIENTS

- 1 13.8 oz tube Refrigerated Pizza Crust
 - 2 tbsp Olive oil divided
 - 8 Eggs
 - 1/3 cup Milk
 - 6 Pieces of Bacon cooked and chopped*
 - 2 cups Shredded Cheddar Jack Cheese
- Salt and Pepper to taste

INSTRUCTIONS

Preheat oven to 425 degrees.

Unroll the pizza crust into a 15x10x1 inch sheet cake pan, stretch to fill the pan and curl up the edges to form a crust.

Brush crust with olive oil and prick with a fork to avoid bubbles.

Bake until lightly browned about 7-8 minutes.

In a medium size bowl whisk together the eggs, milk salt and pepper.

In a medium skillet heat a little oil over medium heat. Add egg mixture and cook until soft scrambled.

Spoon egg mixture over crust, add bacon and cheese. Bake for another 7 minutes or until cheese is melted.

*Feel free to substitute out bacon for another meat like ham or sausage. You can also skip completely for a vegetarian option and add peppers and/or mushrooms.

TAILGATE FOOD

Spicy Bison Chili

Ingredients

- 1 tablespoon vegetable oil
- 2 1/2 pounds ground [buffalo meat](#)
- 1 large onion (chopped)
- 3 cloves garlic (minced)
- 2 jalapenos (seeded and diced)
- 1 red bell pepper (diced)
- 1 28-ounce can tomato puree
- 1/2 cup chili powder
- 1 tablespoon ground cumin
- 1/2 teaspoon ground chipotle pepper
- 1/4 teaspoon cinnamon
- 1 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon cayenne
- 2 cups beef broth (or water)
- 2 15-ounce cans pinto beans (drained)

Steps to Make It

1. Cook the ground bison in the oil in a large pot over medium-high heat until browned and broken into small pieces.
2. Add the onions and saute for 5 minutes. Add the garlic and cook for one minute.
3. Add all remaining ingredients except the beans and bring to a boil.
4. Reduce the heat to low and simmer 1 hour, stirring occasionally.

Add the beans and cook for 15 minutes more. Water can be added during the cooking to adjust for thinner or thicker chili.

If you like loaded chili, top with shredded cheddar and a dollop of sour cream.

TAILGATE FOOD

Buffalo Chicken Dip

INGREDIENTS

- 2 cups shredded cooked chicken
- 1 package (8 ounces) cream cheese, softened*
- 1/2 cup Frank's Buffalo Sauce
- 1/2 cup ranch dressing*

1/2 cup blue cheese crumbles (not a fan of blue cheese, sub out with mozzarella or cheddar cheese)

DIRECTIONS

1. **PREHEAT** oven to 350°F. Mix all ingredients in a large bowl. Spoon into shallow 1-quart baking dish.

BAKE 20 minutes or until mixture is heated through; stir. Sprinkle with green onions, if desired, and serve with chips, crackers and/or cut up veggies.

* For a healthier option, use reduced fat cream cheese and light ranch (my favorite is Bolthouse Farms Classic Ranch Yogurt Salad Dressing)