

Tailgating Favorites

- 10.17.23 -

Recipe #1: Tailgate Macaroni Salad

Servings: 6

Ingredients:

- 1 pound elbow pasta noodles, uncooked
- ½ cup low fat mayonnaise
- ½ cup low fat sour cream
- 1 cup shredded low fat mozzarella cheese
- 1 teaspoon dijon mustard
- 1 teaspoon cider vinegar
- Salt and pepper to taste
- 1 large red pepper, seeded and finely diced
- 1 medium yellow pepper, seeded and diced
- ½ cup grape tomatoes, halved cherry tomatoes can be used
- 1 medium carrot, peeled and diced
- 1 medium shallot, peeled and diced

Instructions:

1. Cook the pasta according to the package. Drain well, set aside.
2. Wash, peel, and cut vegetables respectively.
3. In a large mixing bowl, whisk together mayonnaise, sour cream, Dijon mustard, apple cider vinegar, and season with salt and pepper
4. To the bowl, add cooked pasta, peppers, grape tomatoes, carrots, cheese, and shallot. Mix well.

Source: <https://www.everydayeileen.com/lighter-homemade-macaroni-salad/>

Recipe #2: Hamburger Sliders

Servings: 10

Ingredients:

- 1 lb ground beef
- Salt and pepper to taste
- 10 Hawaiian rolls
- 10 slices of cheddar cheese (or cheese preference)
- 2 tbs vegetable oil for cooking

Instructions:

1. Divide ground beef into 10 even portions. Roll into balls.
2. Slightly flatten each patty and sprinkle with salt and pepper.
3. Heat vegetable oil in large skillet/fry pan over medium high heat. This oil will keep the first patties from sticking too much; the additional patties won't need it because of the grease from the cooking hamburgers. You want the oil to just barely start smoking.
4. Place a slider* in the pan, cook for ~10 seconds, flip, then smash flat with a large spatula. Use something like a wooden spoon or a soup can to really smash the slider flat.* Let it cook for 30 seconds to 1 minute (you want it golden brown), flip* and cook another ~30 seconds. Repeat with the remaining sliders.
5. Slice the Hawaiian rolls in half if using, add your burger, cheese, and any other toppings you want!
6. Enjoy!

Source: <https://www.atablefullofjoy.com/hamburger-sliders/#recipe>

Recipe #3: Pigs in a blanket

Servings: 6-8 servings

Ingredients:

- For the Pigs in a blanket
 - 8-ounce can refrigerate crescent roll dough
 - 14-ounce package cocktail-sized smoked sausages, patted dry
 - 1 large egg
 - everything bagel seasoning (optional)
- For the spicy mayo dipping sauce
 - 3/4 c. mayonnaise
 - 1/4 c. chile-garlic sauce or Sriracha
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Instructions:

1. Preheat the oven to 375°. Working quickly while cold, unroll the crescent dough sheet on a lightly floured surface and separate the perforated dough into 8 triangles. Cut each dough triangle into three equal skinny triangles.
2. Place one cocktail sausage on the wide base of one skinny triangle. Roll the sausage toward the pointed end of the triangle, allowing the dough to overlap and wrap around the sausage. Place the rolled sausage on a parchment-lined baking sheet, point-side down. Repeat with the remaining dough triangles and sausages.
3. Whisk together the egg with 1 teaspoon water in a small bowl until smooth. Brush the egg wash over the dough and sprinkle with the everything bagel seasoning, if desired. Bake at 375° until the dough is puffed and golden brown, 12 to 15 minutes.
4. Make the dipping sauces: For the Spicy Mayo Dipping Sauce, stir together the mayo and chile-garlic sauce in a small bowl until smooth.

Source: <https://www.thepioneerwoman.com/food-cooking/recipes/a38642465/pigs-in-a-blanket-recipe/>

Recipe #4: 7 Layer Bars

Servings: 36 servings

Ingredients:

- ½ cup unsalted butter
- 1 ½ cups graham cracker crumbs
- 1 cup semisweet chocolate chips
- 1 cup butterscotch chips

- 1 cup chopped walnuts
- 1 (14 ounce) can sweetened condensed milk
- 1 ½ cups shredded coconut

Instructions:

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Put butter in 13x9-inch baking pan and place in oven until melted.
3. Swirl to coat bottom and sides with butter.
4. Spread graham cracker crumbs evenly over bottom of pan. Layer chocolate chips, butterscotch chips, and walnuts over crumbs.
5. Pour condensed milk over walnuts and sprinkle with coconut.
6. Bake in preheated oven until edges are golden brown, about 25 minutes.
7. Cool and cut into 36 bars.

Source: <https://www.allrecipes.com/recipe/9889/seven-layer-bars/>