



BREAKFAST

Breakfast Pasta

Ingredients

- 1 pound(s) rigatoni
- 1 pound(s) bacon, cut into 1-inch pieces across the strips
- 3 clove(s) garlic, sliced
- 13 tablespoon(s) (or more as needed) olive oil
- 1 large onion, cut to 1-inch dice
- 2 tablespoon(s) fresh oregano
- 2 tablespoon(s) fresh thyme
- 1 tablespoon(s) fennel seeds
- Grated Asiago cheese (optional)
- Salt, to taste
- Pepper, to taste
- 1 quart(s) non-fat or low-fat plain yogurt

Directions

1. Pregame preparation: Cook the rigatoni al dente and refrigerate in a 1-gallon ziplock bag. In a pan over medium-low heat, cook bacon together with sliced garlic and a generous amount of black pepper. Remove before fully cooked and set aside.
2. Wipe out the bacon pan and add 5 to 6 tablespoons olive oil, onions, and a pinch of salt, and sauté 4 to 5 minutes. Remove from heat, add onions to bacon/garlic mixture, and refrigerate.
3. Clean herbs (if using fresh) and refrigerate.
4. Tailgate cooking: Place an iron skillet on the grates of a medium-hot grill and allow the skillet to warm for a minute or two. Make sure your skillet doesn't get too hot.
5. To the warm skillet, add 8 to 10 tablespoons of olive oil, the precooked pasta, bacon-and-onion mixture, oregano, thyme, and fennel seeds and toss to combine. Sauté and stir frequently to cook evenly until pasta begins to brown and get crunchy (15-18 minutes). Be patient — it will smell great and your audience will simmer with anticipation. Optional: Sprinkle some grated Asiago cheese while browning; add salt and pepper to taste (keep in mind there is plenty of salt in the bacon and cheese) while everything is cooking in the skillet. Open and gently stir yogurt until it has a smooth and creamy texture.
6. When the dish is colorful and sizzling nicely, remove skillet from heat and distribute the pasta on small plates for your tailgaters. Top each portion with 2 to 3 tablespoons yogurt, sprinkle with sumac, and serve immediately.



BREAKFAST

Breakfast Queso in a Pan on the Grill

Ingredients

- 8 ounces fresh Mexican chorizo, casings removed
- 1 fresh poblano chile, stemmed, seeded, and cut into small dice
- 1/2 medium yellow onion, small dice
- 4 large eggs
- 1/4 teaspoon kosher salt
- 12 ounces shredded Monterey Jack cheese (about 3 1/2 cups)
- 4 ounces shredded sharp cheddar cheese (about 1 1/4 cups)
- 2 medium scallions, thinly sliced (white and light green parts only)
- Mexican-style hot sauce, such as Cholula or Tapatio, for serving
- Tortilla chips or warmed flour or corn tortillas, for serving

Directions

1. Heat an outdoor grill to medium (about 350°F to 450°F).
2. Place a large cast iron skillet on the grill grate and heat until a drop of water sizzles and immediately disappears on the surface, about 5 minutes.
3. Add the chorizo, cover the grill, and cook, breaking up the meat into smaller pieces with a wooden spoon and stirring occasionally, until it's cooked through and starting to brown, about 5 to 8 minutes.
4. Add the poblano and onion, stir to combine, and cover the grill. Cook, stirring occasionally, until softened, about 8 minutes. Meanwhile, place the eggs and salt in a medium bowl and whisk until the eggs are broken up and evenly combined; set aside.
5. When the vegetables are ready, drizzle in the eggs and let sit undisturbed until they just start to set around the edges, about 30 seconds. Stir the mixture and spread it back into an even layer (the eggs will not be completely cooked at this point).
6. Immediately sprinkle the cheeses in an even layer over the egg mixture, cover the grill, and cook until the cheeses are just melted and starting to bubble, about 5 to 6 minutes. Sprinkle with the scallions and serve immediately with hot sauce and chips or tortillas for dipping.



SNACKS

Maple Glazed Peanuts & Bacon

Ingredients

- 1/2 cup pure maple syrup
- 3 cups unsalted roasted peanuts (1 pound)
- 1/2 teaspoon dry mustard
- 1 tablespoon thyme leaves, minced
- 1/2 teaspoon cayenne pepper
- 3/4 teaspoon Old Bay Seasoning
- 3 thick slices of bacon (3 ounces)
- 1 tablespoon kosher salt

Directions

1. Preheat the oven to 325°. In a medium skillet, cook the bacon over moderate heat until crisp. Transfer to paper towels to drain, then finely chop.
2. In a medium bowl, mix the thyme, salt, Old Bay, cayenne and dry mustard. Add the peanuts, maple syrup and bacon and toss until the peanuts are evenly coated. Scrape the nuts onto a parchment paper-lined baking sheet and roast for about 30 minutes, stirring once, until the maple syrup has thickened. Let the peanuts cool completely, stirring frequently to break up any large clumps. Transfer the peanuts to glass jars or a large bowl and serve.

Make Ahead: The peanuts can be stored in an airtight container for up to 5 days.



SNACKS

Black Pepper Jerky

Ingredients

- 3 cups amber ale or lager
- 2 cups soy sauce
- 1/2 cup Worcestershire sauce
- 2 tablespoons cracked black peppercorns, plus 2 tablespoons coarsely ground black pepper, for sprinkling before drying the meat
- 2 pounds trimmed beef top round or bottom round, about 1 1/2 inches thick

Directions

1. In a large bowl, combine the ale or lager with the soy sauce, Worcestershire sauce and the cracked black peppercorns.
2. Cut the beef into 1/4-inch-thick slices, either with or against the grain.
3. Add the beef to the marinade, a few slices at a time, stirring well to coat each slice with the marinade. Cover and refrigerate for 6 to 8 hours.
4. Preheat the oven to 200°. Set a large wire rack on each of 3 large rimmed baking sheets. Remove the beef from the marinade and pat dry with paper towels. Arrange the beef on the racks, leaving 1/4 inch between slices. Sprinkle with coarsely ground black pepper. Bake for about 4 hours, until the jerky is firm and almost completely dry, but still chewy. Let cool completely on the racks before serving.



THE MAIN EVENT

Super Easy Skirt Steak

Ingredients

- Skirt Steak (any size)
- Italian Dressing
- Large Zip Lock Bag

Directions

1. Marinate any size skirt steak in Italian dressing in a large zip lock bag up to 2 days in advance.
2. Fire up the charcoal grill and cook on hi for 3-4 minutes a side for medium/medium rare.
3. Slice on an angle in 1 inch thick pieces.

Simple as that!

Sausage is the best!

Ingredients

- 1 tablespoon vegetable oil
- 2 pounds good-quality kielbasa or other smoked sausage, cut into bite-size pieces
- 3/4 cup ketchup
- 3/4 cup spicy brown mustard
- 1 tablespoon hot sauce

Directions

1. Soak 8 to 10 wooden skewers in water for about 20 minutes.
2. Preheat a grill to medium and brush with the oil. Thread the sausage onto the skewers, leaving space between each piece. Grill until slightly crisp, 3 to 4 minutes per side.
3. Mix the ketchup, mustard and hot sauce in a bowl. Serve with the sausage for dipping.



DESSERT

Grilled Mini Doughnuts!

Ingredients

- Buy the small powdered donuts (Sweet 16, Tastykake, Hoestess, doesn't matter which brand).

Directions

1. Clean the grill grates and grill on high for 10-15 seconds per side.
 2. Make sure the flame is out and you are just using the high heat.
 3. The powdered coating will caramelize and the insides will be soft. It's legit!
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Chocolate Covered Bacon

Ingredients

- Bacon!
- Chocolate Sauce
- (easy recipe: ½ cup sugar, 2 tbsp cocoa, 1/8 tsp salt, ¼ cup water for consistency).

Directions

It's bacon, so it's good. It's chocolate, so it's automatically good.

1. Cook the bacon in a skillet on the grill.
2. Using paper towels dry the bacon once it's reached the desired firmness.
3. In a pot, heat chocolate sauce
4. Method 1: dip bacon and serve.
5. Method 2: completely dunk bacon, let cool and serve.