

GAMEDAY

Gourmet



Collected entries from the University of Alabama National Alumni Association's tailgate recipe contest, received June 15 through July 15, 2008. Contest and online cookbook sponsored by the Alabama Alumni Magazine.

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CONTEST WINNERS

Grand Prize

Simply Delicious Pork Tenderloin

by Charles Edward Windham

1 pork tenderloin, tied in three places with cotton twine
Enough extra-virgin olive oil to coat tenderloin prior to putting it in the marinade
Enough Cajun seasoning to coat tenderloin generously
1 recipe Chuck's All-purpose Marinade (recipe follows)

Chuck's All-purpose Marinade:

8 oz. Dale's steak-seasoning sauce
2 oz. extra-virgin olive oil
1 tbsp. garlic powder
1 tsp. freshly ground pepper
1/3 cup light brown sugar

Combine all ingredients and mix well. Make sure sugar does not remain in lumps. Let rest for at least one hour. Use immediately! Marinade will not keep—even if refrigerated.

Rub tenderloin in olive oil and season generously with Cajun seasoning. Let rest in refrigerator for 30 minutes to one hour. Mix marinade and let it rest for one hour to let flavors blend. Put tenderloin in gallon-sized zip-seal bag and pour marinade over it. Let tenderloin marinate for 1 to 1-1/2 hours. Preheat gas grill to high or coals to hot. Remove tenderloin from marinade and reserve marinade for basting. Place tenderloin on grill, searing each side of tenderloin for five minutes. Baste tenderloin each time it is turned, and close grill between turnings. After each side is seared, turn gas grill to low or if using charcoal raise grate to highest setting to lower heat. Cook for an additional 18–24 minutes, basting tenderloin every three minutes, and turning every six minutes. One tenderloin feeds six people. Marinade should be multiplied according to how many tenderloins you plan to cook.

Second Place

Chocolate Chip Cheesecake

by Cindy Windle

2 rolls refrigerated chocolate-chip cookie dough
2 cups sugar
2, 8 oz. packages cream cheese, softened
3 eggs

Grease a 9" x 13" pan. Cut 1 roll of cookies into 1/4" slices and line pan. Mix sugar, eggs and softened cream cheese and beat until smooth. Pour over layer of sliced cookies. Cut other roll of cookies into 1/4" slices and put on top. Bake at 350 degrees for 45 minutes to an hour, or until brown.

Third Place

Italian Chicken Salad

by Rebecca G. Richey

10 cups coarsely chopped or shredded chicken (about three roasted whole chickens, can be from grocery deli);
remove all skin and visible fat
2 cups roasted red and/or yellow bell peppers, drained, patted dry and coarsely chopped
1-1/4 cups paper-thin sliced red onion
3/4 cup slivered almonds, toasted (bake at 350 degrees for 5 to 7 minutes.)
1/2 cup drained capers
1/2 cup pitted calamata olives, halved or sliced
1-1/2 cups (to taste) red wine vinaigrette (recipe follows)
Salt and freshly ground black pepper to taste
4 oz. parmesan cheese, freshly shaved with a vegetable peeler

Toss together all of above, except almonds and parmesan, with enough dressing to moisten. Top with toasted almonds and shaved parmesan.

Red Wine Vinaigrette:

1/2 cup red wine vinegar
1/4 cup fresh lemon juice
2 tsp. salt
Fresh ground pepper to taste
1 cup high-quality extra virgin olive oil

Combine everything except oil in blender. With machine running, gradually add the oil and blend until thickened. If you don't have a blender, put everything in a jar with a tight-fitting lid and shake vigorously until mixed well.

Can be served as a salad, and also in pita pockets or as lettuce wraps. Richey reports that her recipe is a perfect light meal for the dieter in your tailgate party. "It's cool and refreshing on those hot days early in the season," she said, and can be made on Friday and kept in the cooler until Gameday.

First Runner Up

Smoked Artichoke Dip with Pine Nuts

by Mr. and Mrs. T. Wade Wilson

4, 8.5 oz. cans quartered artichoke hearts (packed in water, drained, chopped coarsely or pulsed in food processor)
1 tsp. salt
1 tsp. black pepper
2, 4 oz. cans sliced green chilies
2-1/2 cups mayonnaise

2 cups shredded mozzarella cheese
2 cups shredded parmesan cheese (1 cup reserved)
2 cups pine nuts

Preheat oven and/or grill to about 350 degrees. Combine first seven ingredients in 12 or 14 inch Pyrex casserole dish. Top with reserved parmesan cheese, creating an even layer on top. Top with scattered pine nuts for top layer. Bake in oven or on covered grill for about 20 minutes, then put dish on indirect heat on grill and smoke for 15 more minutes. Serve with tortilla chips, Melba toasts, French bread rounds or crackers.

Second Runner Up

Crimson Tide Coleslaw

by Lenae Cleveland Denson

1 large head green cabbage
1 small head red cabbage
1 small sweet onion (white or red)
Just a touch of carrot, (not too much orange color)
1 jar Wickles sweet cubes or relish, drained (“They are sweet and spicy, and made by an Alabamian,” Denson wrote.)

Sauce:

1-1/2 to 2 cups Hellmann’s mayonnaise
1-1/2 to 2 cups sour cream
2–5 tbsp. seasoned rice vinegar
Salt and pepper to taste

The slaw tastes best if you mix the sauce mixture separately and add to the slaw just before serving. It keeps it from getting to watery taste. “Great on barbeque sandwiches or a wonderful side,” she noted.

Third Runner Up

Cheeseburger Muffins

by Carla Allen

1/2 lb. ground beef
1 small onion, finely chopped
2-1/2 cups all-purpose flour
1 tbsp. sugar
2 tsp. baking powder
1 tsp. salt
3/4 cup ketchup
3/4 cup milk
1/2 cup butter, melted
2 eggs
1 tsp. prepared mustard
2 cups shredded cheddar cheese

In a skillet, cook beef and onion over medium heat until meat is no longer pink, then drain. In a bowl, combine the flour, sugar, baking powder and salt. In another bowl, combine the ketchup, milk, butter, eggs and mustard. Stir in the dry ingredients just until moistened. Fold in the beef mixture and cheese. Fill greased miniature muffin cups 3/4 full. Bake at 425 degrees for 15–18 minutes, or until toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Refrigerate leftovers. Makes 5 dozen.

ENTRÉES

Tailgate Champion Shrimp and Orzo Salad

by Helen D. Cromwell

8 cups water, divided
3 tbsp. mixed pickling spices
3 lbs. large wild American shrimp
1 tbsp. salt, divided
4 oz. orzo
3 tbsp. olive oil
1 lemon juice
2 tbsp. small capers
18 grape tomatoes, halved
1, 7.5 oz. jar marinated artichoke hearts, drained
Ruffled green lettuce or red lettuce
3 tbsp. thinly sliced green onion tops

Bring 3 cups of water to boil with pickling spices. Simmer 15 minutes. Drain, discarding spices and reserving liquid. Add shrimp and 1/2 tsp. salt to spiced liquid and return to boil. Remove from heat, cover and let stand 5 minutes. Drain, peel shrimp and devein if desired. Simmer orzo in 5 cups water with 2 tsp. salt until al dente, about 10 minutes. Drain and toss with olive oil, lemon juice, remaining 1/2 tsp. salt, shrimp, capers, grape tomatoes and artichoke hearts. Cover and chill well. Taste for seasoning and add more salt if needed. Line large bowl with lettuce leaves and heap shrimp salad in center. Sprinkle with green onions. Cover with plastic or foil. Place in insulated container for transport to game site. Cromwell warned, “Stand back! This wonderful dish will attract hungry crowds.” 6 to 8 servings.

Greek Orzo Salad

by Patrick Folmar

3/4 lb. orzo pasta
1/2 cup extra-virgin olive oil
3 tbsp. balsamic vinegar
3 tbsp. lemon juice
1 tsp. salt
1/2 tsp. pepper
1 tsp. minced garlic (for a crowd, Folmar usually omits)
1 pinch dried thyme

1/2 tsp. oregano
1/2 tsp. cumin powder
1 bunch fresh spinach (or one bag of washed spinach)
1/2 cup sliced Greek olives or black olives
1 red bell pepper, chopped
1/2 cup yellow bell pepper, chopped
1/4 cup chopped green onion
2 tsp. capers
1 cup sliced grape or cherry tomatoes

8 oz. feta cheese, crumbled
1/4 cup pine nuts

Prepare orzo pasta according to directions on package. Cool slightly. Whisk olive oil, vinegar, lemon juice and spices together. Toss with the pasta. Add all other ingredients, except feta and pine nuts, and toss together. The salad is best served at room temperature. Just before serving, toss in nuts and cheese. This recipe is easily doubled.

Bama Country Club Shrimp

by Audra Raybon

3 cups raw shrimp, peeled (nice, fresh, large ones)
9 tbsp. margarine, divided
2 tbsp. liquid shrimp boil
1 cup chopped onion
1 cup chopped green pepper
2 cloves garlic, minced
1 can cream of shrimp soup
1 can cheddar cheese soup
1/3 cup chopped fresh parsley
1 cup chopped green onion tops
1, 2 oz. jar chopped pimento
3 cups cooked white rice
1 tsp. salt
1 tsp. black pepper
1/2 cup homemade bread crumbs

Sauté shrimp in 1 tsp. margarine and shrimp boil until pink. Set aside. Sauté the onion, green pepper and garlic in the remaining margarine. Add soups, parsley, onion tops and pimento. Drain shrimp and add to other ingredients. Stir in rice, salt and pepper. Pour in 3-quart sprayed casserole dish. Sprinkle bread crumbs over top. Bake at 350 degrees for 30 minutes. Cook it ahead of time and warm it on the grill. "This dish will feed a lot of hungry Bama fans," Raybon said.

Beat 'Em Kabobs

by Janice and Dave Simon

6 chicken breasts, cut into medium-sized cubes
2 bell peppers, cut into triangles

1 large can of pineapple chunks
2 onions, cut in to triangles
1 pkg. bacon
Skewers, soaked in water

Marinade:

1 cup Dale's Steak Seasoning
2 tsp. ground pepper
Dash of wine vinegar
1 tbsp. kosher salt
1/2 cup soy sauce
Ginger to taste

Place chicken, bell pepper, pineapple and onion onto skewer, alternating in that order as you go. Wrap bacon around the kabob and secure on ends. Place in marinade overnight. Grill on medium heat. This cooks very fast and is a hit with everyone, wrote the Simons, and is also great with jumbo shrimp.

Big Al's Pork Loin

by Brooks Mewborn

1, 15 lb. pork loin
4 tbsp. olive oil
1 cup dark brown sugar
3 tbsp. chili powder
1 tbsp. oregano
1 tbsp. thyme
1 tsp. black pepper
1 tsp. salt
1 tbsp. basil

Rub olive oil on all parts of the pork loin. Set aside. Mix brown sugar, chili powder, oregano, thyme, pepper, salt and basil in a medium-sized bowl. Line a pan with heavy-duty tin foil. Set pork loin on foil with "fatty side" down. Use the rub of spices and cover the loin on all sides so that the meat turns a darker color. Pull foil up around the edges so that almost all the loin is covered, except for the top. Let stand for about 1 hour so the rub can penetrate the meat thoroughly.

While meat is caramelizing, pile 15–20 lbs. of charcoal on the end opposite of the grill smokestack. Light charcoal and let stand 8–10 minutes to ensure it is properly ignited. If charcoal is allowed to turn completely gray, it will not last for the entire smoking process.

After coals are ready, place the pork loin on the opposite end of the grill from the charcoal. Open the draft of your grill to about a quarter of the way open at the bottom end where charcoal is lit. Open the draft on the top where loin is to about the same setting (a quarter of the way open) so that the smoke will pull across the meat. Set timer for 3 hours, assuring that the grill stays around 325 degrees. (Amount of time may vary depending on how hot your grill gets). DO NOT open grill, it will lose too much of the heat needed for the smoking process. Check the thermostat on your grill every so often to make sure it doesn't lose its temperature. Use a meat thermometer to ensure that loin is cooked thoroughly (170 degrees for pork). If not, put loin back on grill for an extra 20 to 30 minutes. Remove loin and cut with knife. Serve on buns with BBQ sauce or with your favorite side entrée. "This loin will make Dreamland BBQ in Tuscaloosa jealous!" Mewborn claimed.

Neesy's Marinade

by Denese Marion

1/4 cup olive oil
1 tbsp. Worcestershire sauce
1 tbsp. liquid smoke
1/2 cup soy sauce
1 tbsp. white vinegar
1 tsp. celery salt
1 tsp. ground ginger
2 cloves crushed garlic
1 tsp. dry mustard
1/4 cup brown sugar

Mix all ingredients. Marinate 2 to 2-1/2 lbs. meat (beef or chicken) for about 4 hours, or overnight. This dish works well as shish kabob using meat, onions, mushrooms and bell peppers. Grill and serve.

Quail Kabobs

by Richard Herman

20 quail
40 short bamboo kabob sticks
Water chestnut slices, thickly sliced
Shallot or onion slices
Bacon, thick-cut
Italian dressing (Herman prefers Olive Garden dressing)

Soak short bamboo kabob sticks in water for 1 hour (or more). Breast out 20 quail, just as you would a dove. Using one breast per kabob, wrap the breast around one water chestnut slice and one small shallot or mild onion slice. Then wrap all of that with bacon and skewer. Make sure you have plenty of water chestnuts, as they break easily.

Marinate in your choice of Italian dressing for at least 30 minutes and grill until done. They will cook quickly, so you do not need your fire too hot. Serve as they come off the grill.

White Sauce

by Vickie Roach

2 cups mayonnaise
3/4 cup white vinegar
1/8 cup lemon juice
1/8 cup black pepper
1/8 cup salt

Mix all ingredients together and place in fridge for 18–24 hours. “Do not taste beforehand,” Roach cautioned, “as it is terrible.” Shake well before use. “This is a great white sauce to use with barbeque chicken or pork,” she wrote. “My husband likes it with anything.”

Duck Breast Over Rice a la Max

by Jim Montgomery

“This recipe presupposes a major bowl game gathering, when intrepid hunter alumni have had a successful month of duck season following the Auburn victory, to gather the critical ingredient,” Montgomery explained.

6 wild duck breasts
1 stick butter
Red wine (with crimson cast, of course)
Uncle Ben’s wild rice mixture, or brand of your preference
Salt, pepper, herbs

In a skillet, over grill coals or a gas burner, sauté the duck breasts in butter for about 10 minutes. Cover with wine. Simmer about 20 minutes until tender. Season gently to taste. While the breasts are simmering, prepare rice per directions on box, or reheat previously prepared rice. Slice cooked duck breasts diagonally in about 1/2 inch strips. Serve on a bed of rice and top with the reduced wine sauce. Serves 6–10, depending upon the appetite of the guests and the size of the ducks (mallards are larger; wood ducks are smaller).

“Savor slowly in small bites,” Montgomery recommended. “Both for the flavor and the possibility of undiscovered steel shot.”

Gameday Ribs

by Lamar Hutcheson

3 or 4 slabs of ribs
Dry rub (recipe follows)
Apple juice
Barbeque sauce (recipe follows)

Dry Rub (for 4–5 lbs. meat):

2 tbsp. kosher salt
2 tsp. cracked black pepper
1 tsp. paprika
1/2 tsp. onion powder
1/2 tsp. ground sage
1/2 tsp. thyme
1/4 tsp. cayenne

Barbeque Sauce:

2, 15 oz. cans tomato purée
1 cup white vinegar
3/4 cup brown sugar
2 tbsp. vegetable oil
1/2 tsp. onion powder

1/2 tsp. liquid smoke (hickory)
1 clove garlic, minced
1/4 tsp. salt
1/4 tsp. coarse, ground black pepper

To make the sauce, place all the ingredients in a sauce pan over medium to low heat. Let the sauce simmer for 15–20 minutes, then place a cover on the pot and set aside to cool. Use the sauce as needed with any BBQ.

Wash and dry the ribs and cover them evenly with the dry rub. Place the ribs in a pre-heated smoker; use a rib rack if you have one. Cook the ribs with coals and hickory at 325 degrees for 1-1/2 hours. Remove the ribs and coat them with barbeque sauce. Place the ribs in a pan lined with tin foil. Fill the pan with about 3/4 to 1 inch of apple juice. Cover the ribs with tin foil and return the pan to the smoker and cook for another hour at 325 degrees, or a little longer if the ribs are heavy. Check the apple juice after about 30–45 minutes and add more if needed. Do not let the juice dry out or the bottom will burn. Cool the ribs and wrap each well in heavy tin foil. Place the ribs in a refrigerator until you are ready to go. Transport them on ice to the game, and then reheat in the tin foil. Cut the ribs apart and serve with baked beans and cold slaw.

Gameday Pork Loin

by Van Land

1/2 or 1 whole pork loin, depending on the number you are serving
Chopped pecans
Molasses, honey or syrup
Strip of bacon
Toothpicks
Grill Master pork/poultry seasoning (or your preferred seasoning)

Optional ingredients:

Apple juice
Olive oil
Chopped garlic

As an optional first step for more flavor, marinate pork loin in apple juice the night before preparing. To prepare, slice the pork loin ALMOST from end to end. Stuff with chopped pecans and fill with molasses, honey or syrup. Press the opening tightly back together; lay a strip of bacon over the seam, and secure with toothpicks to hold meat closed. Rub meat with Grill Master seasoning (or whichever seasoning you prefer). “Occasionally I will pour some olive oil into the rub,” Land wrote. “I chop garlic and add to my olive oil for something extra.” If using a gas grill, place aluminum foil on the bottom rack and put hickory nuts or chips on it. Place the pork loin on the upper rack or bread rack, slow-cooking for 2 hours over the indirect heat. “Delicious—you can cut it with a fork, and moist is not the word for it!” he said.

Mesquite Salmon

by Lori and Mark Collinsworth

As many salmon filets as you think will fit on your grill
Cavender’s all-purpose Greek seasoning
Chopped garlic
Capers

Olive oil
Water
Freshly cut Mesquite

Preheat grill. Make individual trays for each filet with several layers of heavy-duty aluminum foil, each with sides about 1 inch tall. Alternatively, you could also use throwaway aluminum pans and cut the salmon to fit in the pan(s). Wash the fish and put the salmon in the trays/pans, skin-side down. Sprinkle Cavender's seasoning over the exposed filets with a little salt and pepper. Pour olive oil all over the salmon—enough so that there is at least a half inch of olive oil in the bottom of the tray/pan. This is to keep it from drying out. Pour a little water in the pan too, but don't pour the water on the fish—the olive oil keeps it moist. Now liberally cover the salmon with chopped garlic. Then, sprinkle capers on the garlic—enough to make it look “fancy.”

Take the trays/pans with the salmon in them outside and put trays/pans with the salmon in them on the grill. This is the most complicated part of the recipe. Put mesquite on the fire. Mesquite smokes longer and more prolifically if it is green (freshly cut) or wet. Works best if the fish is smoked with indirect heat (where the fire is not directly under the salmon). Try to keep heat between 275–300 degrees. You must take care not to dry out the salmon, but maintaining lower heat with more smoke over time produces the best flavor.

Fish is ready when it “flakes,” but the Collinsworths write that they smoke it past this stage at about 225 degrees. Generally, they cook the salmon for about 1 hour and 15 minutes. The salmon is great right off the grill; cold; or reheated for breakfast, lunch or dinner, they added.

Oysters on the Grill

by Rick Hayes

2 sticks butter
1 tsp. garlic salt
12 fresh oysters on-the-half-shell
Grated parmesan cheese

Melt butter and add garlic salt. Place oysters on preheated charcoal grill. Sprinkle with parmesan and drizzle with butter. Be generous with the butter even though it may spill onto the coals—this causes smoking which adds to the flavor. Cook until the cheese melts (3–5 minutes).

Leftover Thanksgiving Turkey Salad

by Regina DeWitt

Leftover turkey
Sour cream
Mayonnaise
Seedless grapes
Whole smoked almonds

Since the amount of leftover turkey varies, the amount of each ingredient varies; continue reading for tips on how to judge. Remove all bones and cartilage from turkey meat and chop in food processor. Cut grapes in halves (or quarters for really large grapes). Add grapes until the proportion of grapes to turkey is one piece of grape for every bite of turkey. Add equal amounts of sour cream and mayonnaise until turkey is heavily coated. Refrigerate and serve cold. When serving, top the salad with a generous portion of almonds. Each bite should

include a grape and an almond. “With this recipe, we buy an extra-big turkey so we’ll have plenty of leftovers for this salad,” DeWitt wrote.

Hermann’s Barbeque Sauce

by Wendell Wentz

“I got the recipe from my daddy, Hermann Wentz, who got it from his papa, George Wentz, who took it to Alabama from North Carolina in 1890,” Wentz related.

2 cups of tomato ketchup
1 cup vinegar
4 tbsp. Worcestershire sauce
1 tbsp. Tabasco sauce
1 tbsp. salt
3 tbsp. prepared mustard
1 dash red pepper
Juice of 1 lemon
1/2 lb. butter

Melt the butter, add vinegar and add other ingredients and bring to a boil. Let simmer for a few minutes and keep warm until ready to use.

Grilled Oysters in the Shell

by Mary Ann Sledge Weems

“This simple grill recipe actually steams the oysters inside the shell while picking up the smoky outdoor flavor of the grill,” Weems described.

1 bushel of un-shucked oysters
1 lb. or more butter
Juice of 3 lemons
3 cloves of garlic
Dash of Tabasco sauce
Salt to taste

Lemon-butter Sauce:

Chop garlic and put in ovenproof saucepan. Add butter and place in corner of grill which should be at medium temperature. After butter melts, add lemon juice, Tabasco and salt to taste.

Oysters:

Place unshucked oysters directly on grill completely covering grill. Close top of grill; when you hear hissing sound from the steam made by the oysters (which should be after 8–10 minutes) the oysters should open up and be ready. Using gloves, open up oyster further or remove top of shell and use shucking knife to cut oyster muscle from shell and drop into lemon-butter sauce. “Serve immediately to friends that are hovering around the grill!” said Weems.

Simply Delicious Steaks

by Rob Richardson

2 large steaks of your choice (Richardson prefers ribeyes and filets)

1/2 cup original Allegro marinade

1 tbsp. McCormick Montreal steak seasoning

1 tbsp. crushed garlic

Combine seasonings in a large zip-seal bag and marinade steaks for a least 2 hours. Grill steaks at medium to high temperature until desired doneness is achieved (best at medium-rare to medium).

Barbeque Shrimp

by Kara Franey

Large to extra-large peeled and deveined shrimp, uncooked

1 pkg. thickly sliced bacon

Teriyaki marinade (“You can either make [from recipe below] or buy your favorite brand. If you buy, use the entire bottle,” Franey recommended.)

Lemon garlic marinade (make from the recipe below or buy)

Small wooden skewers

Teriyaki Marinade:

1 cup soy sauce

1/2 cup packed brown sugar

1/4 cup rice wine or semi-dry sherry

2 tbsp. minced garlic

3 tbsp. minced fresh ginger

3 tbsp. or so chopped green onion

2 tsp. Asian 5-spice powder

Place all ingredients in a small saucepan and heat on low heat until the sugar is completely dissolved. Let cool.

Lemon-garlic Marinade:

2 tbsp. Dijon mustard

1/2 tsp. sugar

1/3 cup water

2 tsp. lemon peel zest

2/3 cup lemon juices

1/4 tsp. paprika

2 cloves minced garlic

Wisk all ingredients together in a small bowl.

Cut each slice of bacon in 1/2 inches, wrap around shrimp and secure with skewer. Combine teriyaki and lemon-garlic marinades in a large bowl and add shrimp. Marinate at least 12 hours. Cook shrimp on a medium to medium-high grill for 10 minutes or until bacon is crisp. Baste often with marinade. “Once the shrimp hits the grill, be prepared for tailgaters to come calling—the smell is amazing,” Franey predicted. “This works great as an appetizer or a main course, and it’s great for tailgating, since you assemble the night before and throw on the grill when you are ready,” she added.

Crock Pot Chicken and Rice

by Barbara Allison

Use a crock pot liner (you can tie up ends and transport easily in the crock). Layer in crock pot in the following order:

4 or 5 boneless chicken breasts (cut into smaller pieces)
1 box fresh sliced mushrooms (can be substituted with canned mushrooms)
1, 8 oz. block of cream cheese cut into small chunks
2 cans cream of mushroom soup

Cook all day or overnight on low. You might want to stir once or twice during the day. Serve over rice.

Gulf States Chicken

by Richard Burton

1/2 lb. margarine
1 cup vinegar
1 jar horseradish mustard
1/4 tsp. celery seed
1/2 tsp. chili powder
2 tbsp. Lea & Perrins Worcestershire sauce
2 tbsp. salt
1 pint water

Ingredients are enough for 12 half-chickens. Melt ingredients in 1 pint water. Do not boil. The chicken needs to be cooked very slowly to get full flavor.

South of the Border Turkey Burgers

by Brett Cornwell

1-1/2 pounds ground turkey, at room temperature
3 tbsp. finely chopped cilantro
1 scallion or green onion, finely chopped
1 garlic clove, minced
1 tsp. ancho chile powder (or your favorite chili powder)
1 tsp. kosher salt
1/2 tsp. freshly ground pepper
1/2 tsp. ground cumin
1/2 tsp. ground coriander
Pinch of ground cinnamon
Vegetable oil, for brushing
4 hamburger buns
4 slices of chipotle cheddar cheese (or pepper jack if you can't find chipotle cheddar)

1/2 ripe avocado, sliced

In a large bowl, mix the turkey with the cilantro, scallion, garlic, chili powder, salt, pepper, cumin, coriander and cinnamon. Shape the meat into 4 patties about 3/4 inches thick and set them on a plate lined with plastic wrap.

Light grill and when fire is medium-hot, brush the burgers and the grate lightly with oil. Grill the burgers until done, about 13 minutes, turning once, for medium. Just before taking off the fire, add slice of cheese to each burger so it melts on the burgers. Set the burgers on the buns; top with the avocado. “The flavors are really quite good together, and the burger doesn’t need a lot of extra condiments like pickles and tomatoes,” Cornwell said.

Tailgate Hamburger Delights

by Valerie Dotson

1-1/2 lbs. ground beef
1 cup cracker crumbs
1 egg, beaten
1/4 cup lemon juice
1 cup grated cheese
1/2 cup chopped green pepper
4 medium red potatoes, sliced thin
1 large onion, sliced thin
4 carrots, peeled and cut into strips
4 slices bacon
Salt and pepper, to taste

In a large bowl combine ground beef, cracker crumbs, egg, lemon juice, cheese, green pepper and house seasoning. Mix well. Shape into 4 patties. Place each patty onto 2 layers of heavy-duty aluminum foil (enough to cover and close). On each patty, place potato slices, onion slices and carrots. Season with salt and pepper, as desired. Slice bacon in half and place both slices on top. Seal aluminum foil tightly and cook on covered grill, at medium heat, for approximately 45 minutes. Foil packets can be made ahead of time, and travel in ice cooler until time to grill.

APPETIZERS & SIDE DISHES

Bacon Candy

by Stella Moore

1 lb. bacon (not thick cut)
1/4 cup brown sugar

Pre-heat oven to 350 degrees. Slice bacon into 1/2 inch strips and dredge in brown sugar until thoroughly coated. Crumple aluminum foil to allow grease drainage and place it on a baking sheet. Lay out bacon on this, making sure not to overlap pieces. Bake until crispy. Allow to cool and harden before serving.

Green Apple Slaw

by Drake Lavender

1/2 medium cabbage, shredded
1/4 red onion, julienned
2 large Granny Smith apples, julienned
3 tbsp. balsamic vinegar
5 tbsp. extra-virgin olive oil
1 tsp. whole caraway seeds
1/4 cup feta cheese
Salt and pepper to taste

Prepare cabbage, onion and apples, and place in a large mixing bowl. In a small mixing bowl, mix balsamic vinegar and caraway seeds. Slowly whisk in the olive oil, forming a vinaigrette. Taste the vinaigrette and add salt and pepper to taste. Pour the vinaigrette over the slaw mixture and toss to coat it all. Add feta and toss again. Refrigerate overnight for best results. Best served cold or (Lavender's favorite) room temperature.

Pork & Shrimp

by Tim Gann

2 lbs. of tails-off cooked shrimp
12 oz. pkg. of bacon
16 oz. raspberry vinaigrette salad dressing
Grated parmesan cheese

Marinate shrimp in the salad dressing in a shallow dish overnight. The next day, drain dressing and wrap each shrimp with a piece of a strip of bacon. Secure with a toothpick. When finished, sprinkle grated parmesan generously over all shrimp. Cook 30–40 minutes in a preheated oven at 350 degrees. When bacon is done, they are ready to eat. Remove and place on a platter covered with paper towels.

Roll Tide Red Beans and Rice

by Renée Snowden

1 bag of dried kidney beans
3 tsp. garlic powder
2 ribs celery, chopped
1/2 tsp. black pepper
1 tsp. salt
1 cup chopped onions
1 cup chopped bell pepper
1 lb. Bryan Smokey Hollow pork sausage, cut in 1/4 inch pieces
1 tbsp. sugar

Wash beans and then add everything to crock pot. Add enough water to cover. Cook on low all night or day. Serve over rice.

Hawaiian Baked Beans

by John and Cherie Theis

1, 55 oz. can baked beans
1, 20 oz. can pineapple chunks
1/2 cup brown sugar
4 tbsp. maple syrup
4 tbsp. yellow mustard
1/2 tsp. cinnamon
6 pieces of bacon, cut in halves

In an 11" x 14" baking dish or aluminum foil pan, mix all ingredients except bacon. Mix well, then put bacon on top. Bake 30 minutes at 350 degrees. Then broil on high 5 to 10 minutes until bacon is crispy. You can bake ahead and put on grill to keep warm at tailgate.

Muffuletta on a Stick

by Janice Greenwood

Deli-style smoked ham
Genoa salami
Large pitted black olives
Jar of 1-1/2" roasted red bell peppers
8 oz. bottle olive oil and vinegar dressing
Provolone cheese
Pepperoncinini salad peppers
Pimento-stuffed olives
3 tsp. Italian seasoning
24, 4" wooden skewers

Layer 1 slice ham, provolone cheese and salami, tightly roll up and slice into 4 equal pieces. Repeat procedure 5 times.

Thread 24 wooden skewers with 1 each: pepperoncinini salad peppers, meat and cheese roll, roasted red bell peppers, large pitted ripe black olives, another roasted red bell pepper, and pimiento-stuffed Spanish olive.

Place in a 13" x 9" baking dish. Whisk together 1 bottle olive oil and vinegar dressing and Italian seasoning. Pour over skewers and chill 30 minutes. Makes 24 servings.

Tailgate Caviar

by Nancy McDonald

2, 16 oz. cans black-eyed peas, drained
2, 11 oz. cans white shoepeg corn, drained
2, 11 oz. cans diced tomatoes with green chilies, undrained
2 large green bell peppers, chopped
12 small green onions, chopped
3 ripe tomatoes, chopped
1 tsp. garlic powder

1 tsp. salt
1 tsp. dried parsley flakes
1, 16 oz. bottle Italian dressing

Combine all ingredients except dressing in a large bowl, blending well. Pour dressing over all and toss well to coat. Refrigerate overnight and serve with Scoops tortilla chips.

Coconut Grilled Pineapple

by Craig Slay

1 fresh pineapple, cored and sliced into 1/4 inch rings (use only fresh pineapple)
1 can coconut milk (“I use Thai Kitchen brand, as it is the thickest and adheres well,” shared Slay.)
1/2 cup pure cane sugar
1/2 tsp. ground cinnamon
1 boat paddle

In a shallow glassware dish (don’t use metal) pour coconut milk. Soak pineapple slices for several minutes, being sure to coat both sides. Mix together sugar and cinnamon. Liberally coat both sides of coconut milk-soaked pineapple slices with the cinnamon/sugar mixture. Place each slice over hot coals for 5 minutes on each side, being careful while flipping so as to not break the slices. Slay recommended using a large hamburger flipper for this purpose. “Use boat paddle to beat back guests who try to graze on your pineapple slices prematurely,” he joked, adding “this is an excellent accompaniment to any grilled beef or chicken recipe.”

Black Bean Salsa Dip

by Karen Gruver Spearing

1, 15 oz. can black beans
1, 15 oz. jar prepared salsa
1/4 cup chopped green onions
1/4 cup chopped red bell pepper
1 tbsp. lime juice
1 tbsp. olive oil
1/2 tsp. minced garlic
1/4 tsp. ground cumin
2 tbsp. fresh cilantro (or 1 tsp. dried cilantro)

Rinse and drain the black beans and place in a large bowl. Add all the other ingredients and mix well. Chill, covered, for 1 hour or longer. Serve with tortilla chips. Use this same dip when making quesadillas, as a topping for grilled chicken, and for spicing up Mexican omelets.

Buffalo Chicken Wing Dip

by Megan O’Sullivan

“Since I am from Buffalo, New York, and currently reside there now, I thought I would give you a recipe that is unique to the area and a staple at all of my Alabama viewing parties,” O’Sullivan wrote.

- 1, 8 oz. bottle of Frank's Red Hot Sauce
- 2, 8 oz. pkgs. cream cheese
- 1 cup of shredded chicken ("I usually buy the pre-made taco shredded chicken," she suggested.)
- 1 cup shredded cheddar cheese

Place cream cheese and hot sauce in a large microwave-safe dish and microwave for approximately 3 minutes. Remove dish and stir, then put back into microwave and repeat until mixture is creamy. At this point, take the bowl out, and add in the chicken and cheese and mix well.

Preheat oven to 325 degrees. Pour the mixture into a round, glass baking dish. Sprinkle some shredded cheese on top and bake for 20 minutes. "Serve with tortilla chips and enjoy this Buffalo tradition; almost as good as the wings!" she concluded.

Pasta Garden Salad

by Shirley Hardin

- 1, 16 oz. pkg. garden twists
- 1 red onion
- 1 medium red bell pepper
- 1 bunch broccoli
- 8-12 oz. sharp cheese
- 2-3 carrots
- Salt and pepper to taste
- 3-4 tbsp. red wine vinegar
- 1-1/2 to 2 cups mayonnaise
- 1/2 to 3/4 cup sugar
- 1 lb. bacon or 1 jar of real bacon pieces

Combine mayo, vinegar and sugar. Cook pasta according to directions on package. Drain and cool in ice water, then drain again. Combine with onions, broccoli, cheese, bell pepper, carrots, salt and pepper. Mix in mayonnaise mixture. Chill until ready to serve. Add bacon just before serving.

Roll Tide Ham & Cheese Rolls

by Billie Clokey

- 2 pkgs. Pepperidge Farm party rolls
- 1 stick butter, softened
- 1/3 cup grated onion
- 3 tbsp. poppy seed
- 3 tbsp. mustard
- 1 tbsp. Worcestershire sauce
- Cooked ham, sliced as thin as possible
- 6 oz. shredded Swiss cheese

Combine butter, onion, poppy seed, mustard and Worcestershire sauce. Without cracking rolls, slice in half. Spread top and bottom of rolls with mixture. Sprinkle bottom with cheese, then place some ham on top of cheese, then more cheese on top of ham. Place tops in rolls and put back in original pan. Place foil over

completely and either freeze in plastic bag it came in or cook when ready to serve. Bake at 350 degrees 15–20 minutes. Serve in a pan or on a Bama tray.

Cheese Dip

by Terry Rogers

1 can cream of mushroom soup
2 lbs. of sausage (your choice hot or mild, or mix)
2 lbs. of Velveeta cheese
1 lb. of Monterrey jack cheese with jalapenos
Chips

Brown sausage and drain grease. Mix all other ingredients in crock pot, and heat until melted.

Spinach Dip

by Tally Loper Shanley

1, 10 oz. pkg. of frozen chopped spinach, thawed and drained well
2 small green onions, chopped
2 sprigs of parsley, chopped
1 cup Hellman's real mayonnaise
1 cup sour cream
Pepper to taste

Mix ingredients together. Refrigerate for several hours before serving. "Goes well with any crackers or tortilla chips, but tastes the best with Fritos," Shanley recommended.

Buffalo Chicken Dip

by Jenifer Lawrence

2, 10 oz. cans chunk chicken drained
2, 8 oz. pkgs. cream cheese, softened
1 cup ranch dressing
3/4 cup pepper sauce, such as Frank's Red Hot
1-1/2 cups shredded cheddar cheese
1 bunch celery, cleaned and cut into 4-inch pieces
1, 8 oz. box chicken-flavored crackers

Heat chicken and hot sauce in a skillet over medium heat, until heated through. Stir in cream cheese and ranch dressing. Cook, stirring until well blended and warm. Mix in half of the shredded cheese and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top, cover and cook on low setting until hot and bubbly. Serve with celery sticks and crackers.

Bama Caviar

by Katie Shackelford Bennett

- 2, 15.5 oz. cans black eyed peas, drained
- 1, 15.5 oz. can white hominy, drained
- 2 medium tomatoes, chopped
- 1 large purple onion, chopped
- 2 green onions, chopped
- 1 green bell pepper, seeded and chopped
- 1 fresh jalapeno, seeded and chopped
- 1 red, yellow or orange bell pepper, seeded and chopped
- 1 bunch cilantro, chopped
- 1 small bottle Italian salad dressing (Bennett prefers Wish Bone.)

In large bowl, combine all ingredients. Marinate overnight if possible. Serve with tortilla chips.

Little Doggies

by Jeff Buck

- 1 lb. sliced bacon, cut into thirds
- 1, 14 oz. of cocktail smokies
- 3/4 cup brown sugar, or to taste
- 1 bottle of your favorite barbeque sauce

Wrap 1/3 piece of bacon around each wiener and secure with toothpicks. If possible, it's best to use cold bacon because it will be easier to wrap onto smokies. Over medium to medium-high heat, cook the Little Doggies until bacon is done. Flip occasionally. Mix the brown sugar and barbeque sauce in a bowl. It is always more convenient to prep while you're still at home and to transfer it back into the bottle. When fully cooked, brush the barbeque sauce/brown sugar mixture over the Little Doggies and leave on the grill until the sauce is warm. Serve Little Doggies on your favorite Roll Tide platter.

Spinach and Strawberry Salad

by Katie Self

- 12 oz. fresh spinach (Self recommends baby spinach), washed, with stems removed
- 2 tbsp. sesame seeds, toasted (watch not to burn)
- 1 pint strawberries, sliced

Dressing:

- 1/4 Saffron oil
- 2 tbsp. salad vinegar
- 2 tbsp. sugar
- 2 tbsp. minced green onions
- 1 tsp. salt
- Dash of pepper
- Dash of Tabasco sauce (a good, solid dash)

Wash, trim and dry spinach. Toast sesame seeds to golden brown at 350 about 10–12 minutes. Be careful, Self writes—they burn quickly at the end. Combine all ingredients for dressing and shake very well making sure the sugar is dissolved. Refrigerate spinach and strawberries until dressing coats well. Add sesame seeds just before serving so they stay crisp and toss again. Makes 4 servings. Just double, triple, etc., for how many you think you will serve. Double the dressing if you double the salad.

Buffalo Dip

by Lynn F. McColl

4 cans of “chicken in a can,” drained
2, 16 oz. pkgs. cream cheese
3/4 cup Ranch dressing
1 cup sharp shredded cheese
5 oz. Frank’s Hot Sauce

Mix all ingredients and place in baking pan (McColl uses a round pie dish). Bake for 40 minutes at 350 degrees. Use tortilla chips to dip.

Summer Squash/Zucchini with Olive Oil

by Sandy Tatum

As many large squash as needed to feed your group
Garlic salt
Fresh or dried parsley to taste

Allow 3–4 slices of squash per person. Wash squash and pat dry. Slice squash in 1/2 inch slices into a pan large enough to allow stirring. Pour olive oil to wet each side of each slice. Add garlic salt and either fresh or dried parsley to taste. Stir squash until it is well-coated with the salt and parsley. Put the coated squash on the grill and cook it until fork-tender with grill marks on each side. Do not overcook.

Potato Salad

by Patricia Freitag

8 cups cold boiled red potatoes
4 tbsp. minced onions
4 tbsp. chopped pimento
1 cup mayo—do not substitute; use good quality or homemade (Freitag uses Hellman’s)
1/2 cup sour cream
1/2 cup chopped dill pickles
4 tbsp. mustard
Salt and pepper to taste

Mash 1/2 of potatoes, mix with diced ones and add onions, celery, pimento and pickles. Mix mayonnaise, sour cream and mustard. Blend well and fold into the potatoes mixture. Correct seasonings as needed. Refrigerate until chilled and flavors are blended. Stores well, if there happen to be any leftovers, she said.

Sausage Balls

by Gene Brown

3 cups Bisquick
2 cups sharp cheddar cheese
1 lb. sausage

Preheat oven to 350 degrees. Hand mix until blended. Roll into tablespoon-sized balls. Place on cookie sheet sprayed with Pam. Bake for 20 minutes.

Red Hot Buffalo Chicken Dip

by Jacob Marley

4 boneless chicken breasts
12 oz. jar hot sauce (Frank's Red Hot)
2, 8 oz. blocks of cream cheese
16 oz. jar ranch dressing
1/2 cup chopped celery
1/2 cup blue cheese
8 oz. shredded cheddar cheese

Boil chicken until cooked. Shred the chicken and spread it in the bottom of a 13" x 9" pan. Pour whole bottle of hot sauce over the chicken. In a separate pan, cook the cream cheese and the ranch dressing over medium heat, stirring occasionally until cream cheese is melted. Once melted, pour this over the shredded chicken mixture. Sprinkle the celery, blue cheese and cheddar over the chicken mixture. Bake at 350 degree for 30–40 minutes, uncovered. Serve with celery and tortilla chips.

Pachyderm Caviar

by Shana Hice

2 cans shoepeg corn, drained
1 can black eyed peas, drained
1 can black beans, drained
1 can pinto beans, drained
2 cans Rotel (mild or hot)
1/2 cup white onion, finely chopped
1 bell pepper, seeded and chopped
1 jalapeno pepper, seeded and chopped
1 bottle of Italian salad dressing

Combine all ingredients except Italian dressing; mix well. Stir salad dressing in mixture, cover and refrigerate. Serve as a dip with tortilla chips or Fritos.

Crock Pot Taco Soup

by Ashley Grissom

1 lb. lean ground beef, cooked and drained
1 medium onion, chopped
1, 15 oz. can kidney beans
1, 11–15 oz. can whole-kernel corn
1, 15 oz. can black beans
1 pkg. taco seasoning
1, 28 oz. can crushed tomato
1 small can diced tomatoes
1, 15 oz. can pinto beans
1 pkg. Hidden Valley ranch dressing (powder)

Brown the ground beef; drain well. Place all ingredients in crock pot and stir. Simmer in slow cooker on low for 6–8 hours. Serve with tortilla chips, cheese and/or sour cream. Add more or less beans and corn as you like. “I cook the meat at home and assemble the soup on the quad,” noted Grissom.

Buffalo Chicken Dip

by Mary Catherine McDougal

1/2 cup ranch dressing
1/2 cup hot wing sauce (“The hotter the better!” wrote McDougal.)
1 block of cream cheese
1 handful bleu cheese crumbles
2 cups shredded chicken (“Use store-bought for quick-fixin’,” she recommended.)
2 cups shredded, sharp cheddar cheese

Preheat oven to 375 degrees. In a bowl, combine ranch dressing, hot wing sauce, block of room-temperature cream cheese, a handful of bleu cheese crumbles and shredded chicken. Stir ingredients together until well blended. Pour mixture into baking dish; cover bottom leaving at least one inch from the top of the pan. Lastly, cover the mixture with sharp cheese; sprinkle generously until mixture is completely covered. Bake at 375 degrees for 20–22 minutes, or until cheese is bubbling and melted. Best if served with Fritos Scoops or Tostitos Scoops. Note: Can be made without bleu cheese depending on preference. Serves 6 or more.

Grilled Tomatoes

by Chris Stirling

4 large slicing tomatoes
Mrs. Dash Garlic & Herb Seasoning Blend
Extra-virgin olive oil
Fresh mozzarella cheese, sliced to approximately 1/4 inch.

Remove stem, stem core and bottom portion of tomato. Slice tomatoes approximately 1/2 to 3/4 an inch thick. Lay out slices in a casserole dish or on plates, without stacking tomatoes. Drizzle tomato tops with extra-virgin olive oil. Make sure the top of each tomato is coated. Generously season tops of each slice with Mrs. Dash

seasoning. Place tomato slices directly onto grill. If grill is on high heat, place tomatoes on middle or upper rack. When skins of tomatoes begin to wrinkle, add mozzarella slices. When cheese has begun to melt, remove with a spatula and serve hot off the grill.

Oriental Slaw

by Jan Byars

2 pkgs. Ramen oriental beef soup mix
1 cup slivered almonds
1 cup sunflower seeds, toasted
1 bunch green onions, chopped
1 lb. pkg. of broccoli slaw
2 pkgs. flavoring from soup mix
1 cup oil (or less)
1/2 cup sugar (or less, or can use Splenda)
1/3 cup vinegar

Crush noodles while still in packaging. Mix with next 4 ingredients. Combine flavoring from soup mix, oil, sugar and vinegar, and add to slaw mixture. “This is a great slaw, with no mayonnaise,” Byars explained. “It travels well, is super easy and very delicious!”

Bacon Wrapped Water Chestnuts with Sweet and Sour Glaze

by Andrea Pope

3–4 cans whole water chestnuts
1 lb. bacon
Toothpicks
1 cup ketchup
1 cup brown sugar

Drain the water chestnuts and set aside. Cut the bacon into thirds. Wrap a piece of bacon around each chestnut and secure with a toothpick. Put into a jellyroll pan or a 9” x 13” pan. (This can be done prior to the tailgate.) Before you leave, bake on 350 degrees until the bacon is cooked—approximately 20–25 minutes. Drain the grease. Mix the ketchup and brown sugar and pour over the hot chestnuts. Turn on the broiler and return the pan to the oven. Watch until these bubble. Remove and pour into a container with a lid for transportation to the tailgate.

Buffalo Chicken Dip

by Mike Pope

3–4 boneless chicken breasts
2 pkgs. cream cheese, at room temperature
1 bottle Louisiana hot sauce
1 bottle Marzetti blue cheese salad dressing
Large bag Scoops chips

Boil the chicken and drain. Cut into small pieces. Pour a small amount of the hot sauce in a nice 9”x 13” serving dish (Pope uses a casserole dish). Spread the cheese in the dish. Mix the chicken with the hot sauce and pour over the cream cheese. Pour the blue cheese over the top. Bake on 350 degrees until it bubbles. Serve with scoops.

Spicy Coleslaw

by Jimmy Autrey

1 bag shredded cabbage
1/2 large white onion, chopped fine
1 tbsp. balsamic vinegar
2 tbsp. mayonnaise
1 tbsp. yellow mustard
1 tbsp. Dijon mustard
2 tbsp. ketchup
1 tbsp. crushed red pepper
1 tbsp. garlic salt
Salt and pepper to taste

Combine onion with the shredded cabbage in a large bowl. Combine next 7 ingredients in small bowl and mix well. Pour mixture over cabbage and stir well by turning the cabbage over many times. Refrigerate a minimum of one hour (the longer, the spicier). Salt and pepper prior to serving. “I was amazed at how wonderful this tastes,” Autrey wrote. “It is spicy, so be careful.”

DESSERTS

German Chocolate Cheesecake

by Gwenda Pepper

Cake:

1 box German chocolate cake mix
2, 8 oz. pkgs. cream cheese softened
1-1/2 cups sugar
4 eggs, lightly beaten

Prepare cake mix as directed on box and set aside. Mix cheese and sugar until smooth; add eggs, beat on low speed until combined. Pour half of cake mix batter into a greased 9” x 13” baking pan. Gently pour cream cheese mixture over batter. Spoon remaining batter over top, spread to edge of pan. Bake at 325 for 70 to 75 minutes, until toothpick comes out clean. Cool cake for 1 hour.

Frosting:

1 cup sugar
1 cup evaporated milk

1/2 cup butter
3 egg yolks
1 tsp. vanilla
1-1/2 cup coconut
1 cup chopped pecans

Combine sugar, milk, butter and yolks in saucepan. Cook and stir until thick. Remove from heat and add vanilla, nuts and coconut. Spread on cooled cake. Make ahead of time and freeze for a few days. "This cake is served at every home game, right in front of Barnwell Hall," Pepper shared.

Kentucky Whiskey Cake

by Ricky Pepper

1 pkg. yellow cake mix
1, 4 oz. pkg. of vanilla instant pudding mix
4 eggs
1/2 cup vegetable oil
1/2 cup water
1 cup chopped pecans

Whiskey Topping:

1/4 cup water
1/2 cup Jim Beam whiskey
1 cup sugar
1/2 cup butter

For Whiskey Topping combine water, whiskey, butter and sugar in saucepan. Bring to a boil, and then simmer for 3-1/2 minutes, stirring frequently.

Combine cake mix, pudding mix, eggs, oil and water in mixing bowl. Beat well. Stir in pecans and pour mixture into a greased and floured tube pan. Bake at 350 degrees for 40–45 minutes, or until toothpick comes out clean. Pour whiskey topping over hot cake (you can put a few holes in it, allowing it to soak-in better), and let set to cool in pan. Turn out onto desired plate after cooling.

Easy Eclair Pie

by Melissa Gilbert

1, 3 oz. box vanilla instant pudding mix
1, 3 oz. box French vanilla instant pudding mix
3-1/2 cups milk
12 oz. Cool Whip
1 box graham crackers

Mix pudding and milk. Beat in whipped topping. Place a layer of graham crackers (not crumbs) in bottom of a 9" x 13" pan. Break or cut sections to fit. Pour half of pudding mix over crackers, place a layer of crackers over pudding mix; pour rest of pudding mix over crackers. Cover with third layer of crackers.

Frosting:

1 cup sugar

1/4 cup milk

1/2 cup Hershey's cocoa

Pinch of salt

1/4 cup margarine (1/2 stick)

1 tsp. vanilla

Combine sugar, milk, cocoa and salt. Cook 1 minute over medium-high heat. Add margarine and vanilla. Stir for several minutes over heat until mixture is not grainy. Cool slightly. Pour over graham crackers, refrigerate overnight, and eat. (Graham crackers should soften.)

Pound Auburn Pound Cake

by Katie Crawford

1 pkg. yellow cake mix, without pudding (Duncan Hines)

6 oz. instant Jello butterscotch pudding

1/2 cup sugar

2/3 cup water

3/4 cup vegetable oil

1, 8 oz. carton sour cream

4 large eggs

6 oz. butterscotch morsels

Beat cake mix, pudding, sugar, water and oil until smooth. Add sour cream and mix well, then add eggs, one at a time. Blend all until smooth. Remove from mixer and stir in morsels with a large spoon. Pour into a greased bundt pan. Bake at 350 degrees for 1 hour. Can use substitutes for butterscotch pudding and morsels to create other flavors.

Symphony Bar Brownies

by Tom Odom

1 box Duncan Hines "Family Style" fudge brownie mix (and the eggs, oil and water the mix prescribes)

3 large Symphony candy bars (either plain or toffee)

Mix brownies as directed on the back of the box by adding eggs, oil and water. Spray 9" x 13" pan with Pam. Spread 1/2 of the brownie mix in pan. Layer candy bars side by side on top of mixture. Top with remaining brownie mixture. Bake according to directions on box. Cool and enjoy! This recipe can also be made in a 9" square pan with 2 large candy bars instead of 3. This size needs to bake longer.

Peanut Butter Brownies

by Julie Childress Otto

Brownies:

1 cup butter

1/3 cup cocoa

2 cups sugar
1-1/2 cups flour
1/2 tsp. salt
4 eggs
1 tsp. vanilla
1, 12 oz. jar chunky peanut butter (Otto uses Jif)

Frosting:

1/2 cup butter
1/4 cup cocoa
1/3 cup milk
10 large marshmallows
1 lb. box powdered sugar, sifted

Combine butter and cocoa from the brownie ingredient list in a saucepan. Stir over low heat until butter melts. Cool slightly. Next, combine sugar, flour and salt in a separate mixing bowl. Add the chocolate mixture and mix with hand mixer on medium speed, or until blended. Add eggs and vanilla and mix well. Spread in a greased 9" x 13" pan. Bake at 350 degrees for 20–25 minutes or until a toothpick inserted comes out clean. Put the peanut butter into a glass bowl. Microwave 30 sec.–1 min., depending on the wattage of the microwave oven, just to make it easy to spread. Spread over the warm brownies. Chill for 30 minutes or until set. Store brownies in refrigerator.

To make frosting, combine first four ingredients in a saucepan over low heat until marshmallows melt. Add the sifted powdered sugar and blend together. Frost the chilled brownies and enjoy.

Bama Banana Chocolate Chip Cookies

by Suzanne Barnes

“‘Saban’ room for dessert?’” Barnes asked. “Then give this recipe a try.”

2 extra-ripe, medium bananas, peeled
1, 17.5 oz. pkg. chocolate chip cookie mix
1/2 tsp. ground cinnamon
1 egg, lightly beaten
1 tsp. vanilla extract
1 cup toasted wheat germ

Preheat oven to 375 degrees. Spray cookie sheets with non-stick cooking spray. In a small bowl, mash bananas with fork. In a large bowl, add the cookie mix and cinnamon. Lightly stir. Add the contents of enclosed flavoring packet, mashed bananas, egg and vanilla. Beat until well blended. Stir in wheat germ. Drop batter by heaping tablespoonfuls 2" apart onto cookie sheets. Shape cookies with back of spoon. Bake for 10 to 12 minutes until lightly browned. Allow to cool on wire racks.

Grandmother Cain's Homemade Ice Cream

by Ruby Cain; submitted by Joseph Thomas Cain

1 cup sugar
2 cups milk
1/4 tsp. salt
2 eggs well beaten
1 large can evaporated milk
1-1/4 tsp. vanilla

Bring milk and sugar to a boil. Add beaten eggs. Bring to a second boil, stirring constantly to keep from burning on bottom. Medium heat is best. Let cool. Add evaporated milk and vanilla. Triple ingredients for 5 quarts. If you use fruit, double recipe, but sweeten fruit to taste before adding it to cool mixture. "This recipe for homemade ice cream has been in my family for over 50 years," Joseph wrote. "If you can find a better recipe for homemade ice cream, I'll yell War Eagle—and that's not going to happen!"

For chocolate ice cream:

1/2 cup cocoa for triple recipe
1/3 cup cocoa for double recipe
1/4 cup cocoa for one batch
Mix cocoa with sugar before mixing with milk.

Chocolate Indulgence Cake

by Paul Underwood

2 sticks butter
1/3 cup cocoa, dark or regular
2 cups sugar
4 eggs, lightly beaten
1-1/2 cups flour
1 tsp. vanilla
Pinch of salt, if using unsalted butter
3 large Hershey's dark chocolate bars, or miniature Reese's Cups
1 pkg. of dried cranberries

Melt butter and cocoa together. It is best to get butter going then add chocolate. Remove from stove, and then stir in eggs and sugar. Add vanilla; stir in 4 eggs and salt; and add cranberries. Pour half the mixture in a greased 9" x 12" baking pan. Top with candy to cover, and then cover again with remaining batter. Bake at 350 degrees for 35 to 40 minutes, until middle is set. With the melted chocolate bars, a toothpick may not come out clean. Top cake with dry roasted peanuts and marshmallows instead of walnuts.

Icing:

1 lb. powdered sugar
1/2 stick of butter
1/2 cup of milk
1/3 cup cocoa
1 tsp. vanilla

Or, alternate icing ingredients:

- 1 lb. powdered sugar
- 1/2 cup buttermilk
- 1 stick of butter
- 1/3 cup cocoa
- 1/2 to 1 cup of toasted nuts (walnut or pecan)
- 1 tsp. vanilla

For icing recipes, heat butter, milk and cocoa until hot (almost a boil). Remove from heat and gradually stir in powdered sugar, until well mixed. Spread nuts on top of cake. Pour warm icing on top of hot cake and spread to cover. Serves approximately 20.

Mini Stick Brownies

by Amy Richardson

Brownies:

- 2 squares unsweetened chocolate
- 1/2 cup butter
- 2 eggs, beaten
- 1/2 tsp. vanilla
- 1 cup sugar
- 1/2 cup flour
- 1/8 tsp. salt

Melt butter and chocolate together, and then add remaining ingredients. Bake in un-greased 8" x 8" or 9" x 9" pan at 350 degrees for 20–25 minutes. Let cool.

Frosting:

- 4 tbsp. butter, softened to room temperature
- 2 cup powdered sugar
- 2 tbsp. cream
- 1/2 tsp. peppermint extract
- few drops green food coloring

Combine ingredients and beat well. Frost brownies and refrigerate.

Glaze:

- 2 squares unsweetened chocolate
- 2 tbsp. butter

Melt together and drizzle glaze over frosted brownies. Refrigerate. Slice in small "sticks" and serve chilled.

Almond Bark

by Mickey Sherrer

- 1 pkg. almond bark
- 2 cups pretzels

2 cups peanuts
2 cups Captain Crunch cereal

Microwave almond bark. Add ingredients and stir until all are covered with bark. Pour onto wax paper to desired thickness and let set. Cut into portion-size squares.

KK's Chocolate Snacking Cake

by Elaine Hammonds

1 cup water
2 sticks butter
1/4 cup cocoa
2 cups sugar
1-3/4 cups all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
3 eggs
3/4 cup sour cream

Frosting:

2 cans sweetened condensed milk
1 cup butter
6 egg yolks, slightly beaten
2 tsp. vanilla extract
2 cups chopped pecans

Heat oven to 350 degrees. Spray 15" x 10" x 1" jellyroll pan. Combine water, butter and cocoa in medium saucepan. Cook over medium heat, stirring occasionally until mixture boils. Boil one minute. Remove from heat. Stir together sugar, flour, baking soda and salt in a large bowl. Add eggs and sour cream; beat until blended. Add cocoa mixture; beat just until blended. Pour into prepared pan. Bake 25–30 minutes and let cool on wire rack. Prepare frosting and spread on cake.

Frosting:

Mix sweetened condensed milk, butter and egg yolks in saucepan. Cook over low heat, stirring constantly, until mixture is thickened and bubbly. Remove from heat; stir in vanilla and pecans. Cool to room temperature and spread over cake. You can add two cups of coconut if you like. Cut into squares and enjoy!

Meow Bark Candy

by Rita Rollins Harris

1 pkg. vanilla almond bark
1-1/2 cups crunchy peanut butter
3 cups Rice Krispies
2 cups miniature marshmallows
1-1/2 cups dry roasted peanuts

Melt almond bark in microwave for one minute. Stir in peanut butter. Add other ingredients, stirring well after each addition. Drop by tablespoons onto wax paper. Cool approximately 30 minutes. Stores well in refrigerator or freezer.

Rum-Glazed Pineapple Wedges

by Linda Harrison Boston

“Not only is [this recipe] pretty, it is delicious, and has a mystery ingredient added before serving,” Boston wrote.

3 tbsp. unsalted butter
2 tbsp. fresh lime juice
1 tbsp. light brown sugar
1/8 tsp. vanilla
1 ripe pineapple, with leaves
Pinch of salt
Pinch of ground pepper
1 or 2 drops of Tabasco
1 jigger (Myers) dark rum
Cuarenta y Tres (“43” liquor)

Combine all but the pineapple and cook low-medium until butter and sugar melts; stir occasionally. Place pineapple on its side. With a sharp knife, trim 1 inch from the bottom. Quarter pineapple lengthwise, including leaves. Score each wedge every 1/2 inch, almost to the bottom. Using knife to spread scores, brush with glaze (reserve small amount). Wrap only the leaves in foil. Grill wedges on all three sides over medium heat 9–12 minutes or until soft, turning every 3–4 minutes. Remove from grill.

Plate pineapple, then drizzle remaining glaze over and between scored wedges. Serve hot with vanilla ice cream. Lightly drizzle the “secret ingredient” on top of each wedge: Cuarenta y Tres (“43” liquor). For tailgating, prepare the glaze at home and reheat. “Take the ‘43’ in a small container so no one can guess the secret ingredient!” Boston recommended.