

TAILGATING WITH THE



INDIANAPOLIS COLTS COOKBOOK



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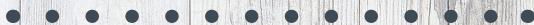
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KIM'S TAILGATING TIPS



TOUCHDOWN! I love all the foods that come with football season—the wings, the dips, and of course the good time! Score big with these tips for your next tailgate party!

– Kim Galeaz, Registered Dietitian and Recipe Developer

A dark blue pennant flag with a white number 1.

Be safe at the grocery store. Place chicken in a plastic bag, use disinfectant wipes on the shopping cart and always wash hands and surfaces after touching raw chicken.

A dark blue pennant flag with a white number 2.

Once cooked, hot foods should never stay out at room temperature longer than two hours, or foodborne bacteria will multiply. If it's over 90 degrees Fahrenheit outside, only one hour is acceptable.

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In order to keep foods safe, hot foods need to be at or above 140 degrees Fahrenheit, and cold foods should be kept in plenty of ice to prevent growth of food bacteria.

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Pack refrigerated food in a cooler with ice or freezable ice packs if you're taking it to a tailgate party.

A dark blue pennant flag with a white number 5.

Take an instant-read thermometer to your tailgate so you can check the pork temperature and make sure it's safe, above 145 degrees Fahrenheit.

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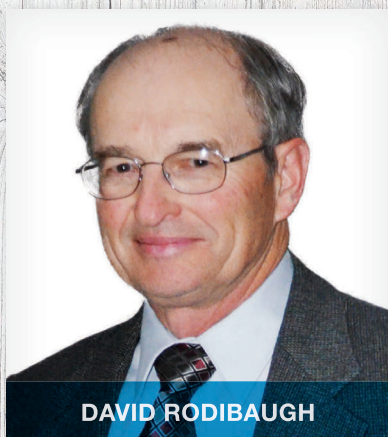
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23



SWEET PORK KABOBS





DAVID RODIBAUGH

SWEET PORK KABOBS

FROM THE RODIBAUGH FAMILY
SOYBEAN AND HOG FARM
RENSSELAER, IN

PREP TIME 30 mins + 2 hours for marinating	COOK TIME 10 mins	SERVINGS 6 Kabobs
DIRECTIONS <ol style="list-style-type: none"> Mix all ingredients for marinade/basting sauce well (or use blender). Use 1/2 of the mixture for marinade and reserve 1/2 for basting kabobs before and during grilling. Cut pork tenderloin into 1" cubes and marinate 30 minutes to 2 hours in the refrigerator. Soak skewers in cold water or use metal skewers. Remove pork from marinade (discard marinade). Assemble kabobs alternating pork, pineapple, mushrooms, onion, peppers & zucchini. Brush basting sauce over kabobs and grill over medium heat for 5 minutes. Turn kabobs and baste. Grill another 5 minutes. <p>Pork should be 145 degrees using meat thermometer. Can do additional basting to taste. Serve over wild rice.</p> <p><i>COOK'S NOTE: Most vegetable oil sold at the grocery store is soybean oil.</i></p>		INGREDIENTS <p>Kabobs Marinade & Basting Sauce</p> <ul style="list-style-type: none"> - 2 tablespoons Worcestershire sauce - 1/4 cup wine vinegar - 1/2 teaspoon Shoups Seasoning (or seasoned salt and pepper) - 1 tablespoon fresh minced garlic - 1/4 cup teriyaki sauce - 1/3 cup honey - 1 cup soybean oil - 2 tablespoons finely chopped onions (or 2 t. dried onion) - 1/2 cup soy sauce (can use low-sodium) <p>Skewers</p> <ul style="list-style-type: none"> - 1 1/2 - 2 pounds pork tenderloin - Whole mushrooms - Red and green peppers - Fresh pineapple - Sweet onion - Zucchini



MAPLE BACON BEEF BURGERS



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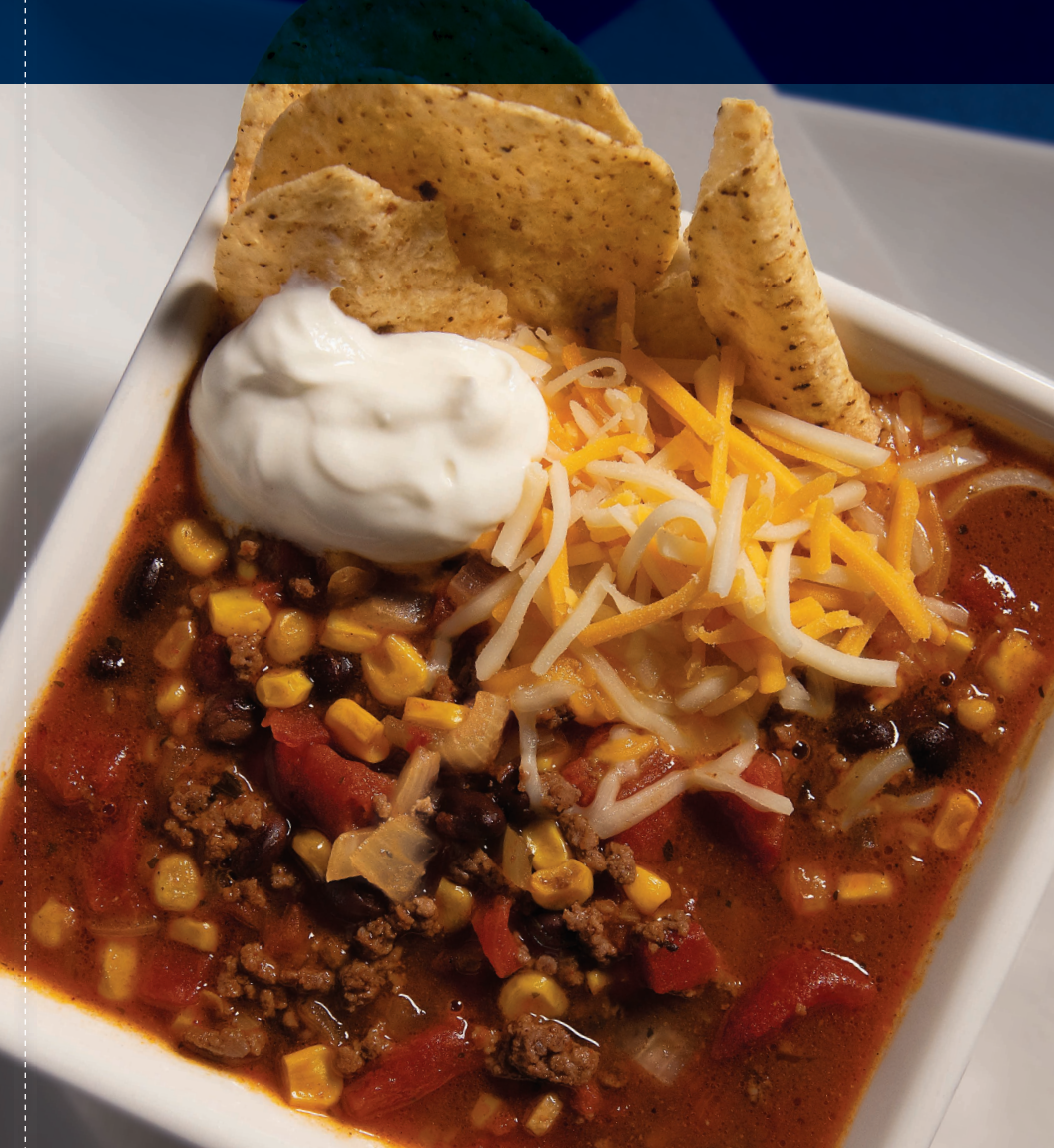


DENISE SCARBOROUGH

MAPLE BACON BEEF BURGERS

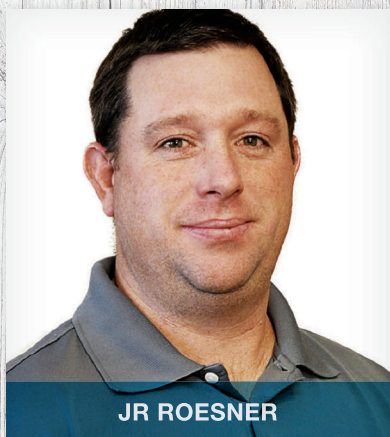
FROM THE SCARBOROUGH FAMILY
SOYBEAN FARM
LACROSSE, IN

PREP TIME 10 mins	COOK TIME 7-9 mins	SERVINGS 4
<p>DIRECTIONS</p> <ol style="list-style-type: none"> 1. Combine ground beef, beer, and Worcestershire in medium bowl, mixing lightly but thoroughly. Shape into four 1/2-inch thick patties. 2. Place patties in center of grid over medium, ash-covered coals. Grill, uncovered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. About 2 minutes before burgers are done, place buns, cut-side down, on grid. Grill until lightly toasted. During last minute of grilling, top each burger with cheese. <p><i>COOK'S NOTE: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.</i></p> <ol style="list-style-type: none"> 3. Place burgers on bottom of buns; top with bacon slices. Close sandwiches. <p><i>COOK'S NOTE: Reduced-sodium or regular bacon may be substituted for Maplewood smoked bacon.</i></p>		<p>INGREDIENTS</p> <ul style="list-style-type: none"> - 1 pound ground beef (96% lean) - 1/4 cup beer - 1 tablespoon Worcestershire sauce - 4 whole wheat hamburger buns, split - 4 slices reduced-fat cheddar cheese - 4 extra-thick slices Maplewood-smoked bacon, cut in half, cooked crisp



TACO SOUP





JR ROESNER

TACO SOUP

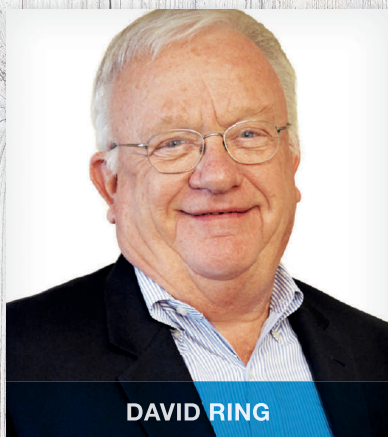
FROM THE ROESNER FAMILY
CORN FARM
FERDINAND, IN

PREP TIME 5 mins	COOK TIME 45 mins	SERVINGS 6
DIRECTIONS <ol style="list-style-type: none"> 1. In a dutch oven or stock pot brown the hamburger, drain. 2. Add the onion and sauté for a couple minutes. 3. Add remaining ingredients and simmer for 30 minutes. 4. Serve with shredded cheese, sour cream and corn chips. 		INGREDIENTS <ul style="list-style-type: none"> - 1 pound ground beef browned and drained - 1 onion chopped - 1 (15.25 ounce) can corn, drained - 1 (15.25 ounce) can black beans, drained and rinsed - 1 (10 ounce) can Diced Tomatoes and Green Chilies - 2 (14.25 ounce) cans diced tomatoes - 1 (14 ounce) beef broth - 1 (1 ounce) taco seasoning mix - 1 (1 ounce) ranch salad dressing and seasoning mix Garnish <ul style="list-style-type: none"> - Shredded cheese, sour cream and corn chips



FAST-OFF-THE-GRILL CHORIZO QUESADILLAS





DAVID RING

FAST-OFF-THE-GRILL CHORIZO QUESADILLAS

FROM THE RING FAMILY
CORN, TURKEY AND DAIRY FARM
HUNTINGBURG, IN

PREP TIME 30 mins	COOK TIME 5 mins	SERVINGS 8
DIRECTIONS <ol style="list-style-type: none"> Heat a medium skillet over medium-high heat. Use a spatula to crumble the chorizo as you place it in the pan. Sauté the chorizo until browned and cooked through, about 5 minutes. Using a slotted spoon, remove the chorizo from the skillet to a plate. Arrange 5 tortillas on a work surface. Spread about 1/4 cup refried beans evenly over half of each tortilla, leaving a 1/2-inch border. Scatter about 1/3 cup cooked chorizo over beans. Scatter a generous 1/3 cup of cheese over top. Divide and arrange cilantro over top of cheese. Fold opposite half of tortilla over the filling. (The quesadillas can be assembled up to 1 hour before serving. Cover loosely with plastic wrap so they don't dry out, and set aside at room temperature.) Prepare a medium fire in a charcoal grill or preheat a gas grill on medium. Brush outsides of tortillas with a small amount of oil. Using a wide spatula, transfer quesadillas to the grill. Grill on one side for about one minute, slide and turn quesadillas 90 degrees, grilling until nice cross-hatch grill marks appear. Slide spatula underneath to flip quesadillas and grill the second side. Transfer the quesadillas to a cutting board. Use a sharp knife or pizza cutter to cut the quesadillas into 5 wedges. Arrange on a platter and serve immediately accompanied with the tomatillo salsa. <p><i>COOK'S NOTE: Look for tomatillo salsa fresh in the refrigerator case or in jars on the shelf in well-stocked supermarkets.</i></p>		INGREDIENTS <ul style="list-style-type: none"> - 3/4 pound pork chorizo - 5 10-inch flour tortillas - 1 (16 ounce) can black bean refried beans - 1/2 pound Colby cheese, shredded - 1 cup fresh cilantro loosely packed - For brushing olive oil - 1 1/2 cups tomatillo salsa (store-bought, see Cook's Note)



EASY TACO PIZZA





KELLY WHITEMAN SNIPES

EASY TACO PIZZA

**FROM THE SNIPES FAMILY
CORN FARM
ROCHESTER, IN**

PREP TIME 35 mins	COOK TIME 18-22 mins	SERVINGS 6
DIRECTIONS <ol style="list-style-type: none"> 1. Heat oven to 400 degrees F. In large non-stick skillet, cook ground pork with taco seasoning mix over medium heat for approximately 10 minutes or until pork is crumbly and no longer pink. 2. Prepare pizza crust according to package directions.* 3. Spread crust evenly on greased 12-inch pizza pan and top evenly with salsa. Sprinkle on taco meat, cheese, and tortilla chips. 4. Bake in 400 degrees F. oven for 18-22 minutes or until crust is golden brown. 5. Remove from oven, top with shredded lettuce and olives. <p><i>COOK'S NOTE: *May substitute homemade 12-inch pizza crust.</i></p>		INGREDIENTS <ul style="list-style-type: none"> - 1/2 pound ground pork - 2 tablespoons (1/2 package) taco seasoning - 1 (6 1/2 ounce) package pizza crust mix - 1 cup salsa - 1 cup Colby Jack cheese, reduced fat, shredded - 2/3 cup tortilla chips, coarsely crushed - 1 1/2 cups lettuce shredded - 2 tablespoons ripe olives, sliced



ALOHA BEEF SLIDERS



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ANGIE STEINBARGER

ALOHA BEEF SLIDERS

FROM THE STEINBARGER FAMILY
SOYBEAN AND BEEF FARM
EDINBURGH, IN

PREP TIME 15 mins	COOK TIME 15 mins	SERVINGS 4
<p>DIRECTIONS</p> <ol style="list-style-type: none"> Heat large nonstick skillet over medium heat until hot. Add ground beef, onion and bell pepper; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. <i>COOK'S NOTE: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.</i> Stir in barbecue sauce, Worcestershire and pineapple. Bring to a boil and cook 2 to 3 minutes or until sauce is thickened, stirring occasionally. Divide beef mixture evenly onto rolls. Garnish with toppings, if desired. 		<p>INGREDIENTS</p> <ul style="list-style-type: none"> 1 pound ground beef (93% lean or leaner) 1 cup chopped yellow onion 1 cup chopped red bell pepper 1/2 cup barbecue sauce 1 tablespoon Worcestershire sauce 1 can (8 ounce) crushed pineapple in juice, undrained 12 sweet Hawaiian honey wheat dinner rolls, split, warmed <p>Toppings (optional):</p> <ul style="list-style-type: none"> Sweet or dill pickle slices or pickled jalapeños



**COLTS-FORGED
BACON CHEESEBURGER
EGGROLLS**





LORIN COOK

COLTS-FORGED BACON CHEESEBURGER EGGROLLS

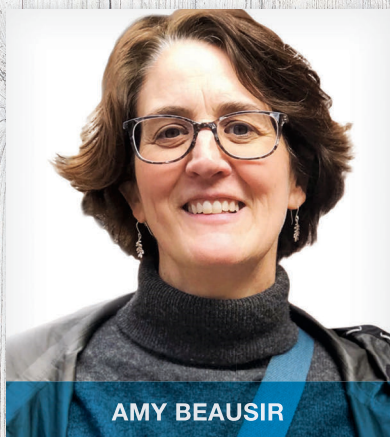
COLTS TAILGATE RECIPE
OF THE YEAR SEMIFINALIST

PREP TIME 30 mins	COOK TIME 3-4 mins	SERVINGS 6
DIRECTIONS <ol style="list-style-type: none"> 1. In a large, nonstick frying pan, heat 3 T soybean oil <i>COOK'S NOTE: Most vegetable oil sold at the grocery store is soybean oil.</i> 2. Sauté onions and garlic until just translucent. Add corn and cook just a minute or two, season with salt, pepper and chili powder. Remove from heat and transfer to bowl. 3. In a medium frying pan, cook the 6 slices of bacon until just done. Remove to paper towel to drain. 4. Cut casing of Italian sausage and mix with ground beef to combine. 5. In a large non-stick skillet, add some soybean oil to the bottom and cook the meat mixture until brown. Add cajun blackened seasoning and salt and pepper to taste. 6. Drain meat in colander and place in bowl to cool. 7. Fill the fryer with soybean oil and heat to 350 degrees. 8. Set out cheese, meat and onion mixture. Fill eggroll wrappers with meat, onion mixture, tomatoes and cheese. Wrap up. 9. Set in fryer for 3-4 minutes. Drain on paper towels. 10. Serve sliced in half with spicy ketchup (ketchup with a few drops of hot sauce). 		INGREDIENTS <ul style="list-style-type: none"> - 3 tablespoons soybean oil - 1 large yellow onion (chopped) - 2 cloves garlic (minced) - 2 ears Indiana corn (shucked) - ¼ teaspoon salt - ¼ teaspoon ground pepper - ¼ teaspoon chipotle chili powder - 6 slices lean bacon - 1 roll paper towels - 1 large hot Italian sausage link - 1 package (1 pound) ground beef - 3 tablespoons cajun blackened seasoning - 1 (64 ounce) large plastic bottle of soybean oil - 1 package large eggroll wrappers - 1 package (2 cups) cheddar cheese (grated) - 1 package (2 cups) mozzarella cheese (grated) - 6 Campari tomatoes (chopped) - Ketchup - Hot sauce



**HOT HONEY TACKLES
LIME AND CILANTRO
CHICKEN SLIDERS**





AMY BEAUSIR

HOT HONEY TACKLES LIME AND CILANTRO CHICKEN SLIDERS

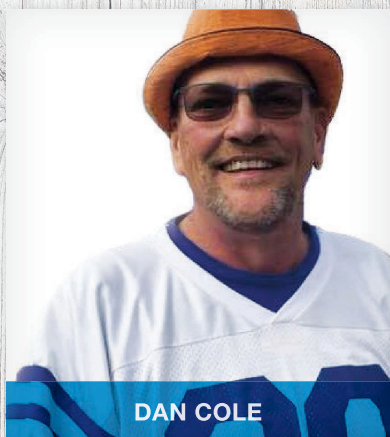
COLTS TAILGATE RECIPE
OF THE YEAR SEMIFINALIST

PREP TIME 15 mins + 2 hours for marinating	COOK TIME N/A	SERVINGS 24
DIRECTIONS <ol style="list-style-type: none"> Whisk together olive oil, hot honey, lime juice and zest, cilantro, kosher salt, pepper and ginger. Pour over shredded chicken in ziplock bag. Seal bag; turn to coat. Marinate in refrigerator or pack in cooler 2 hours ahead of your tailgate. <p>Garlic Mayo: Whisk garlic & mayo, pack in 1 cup resealable server/ container for tailgate.</p> <p>Toppings: Pack lettuce & tomatoes in ziplocks.</p>		INGREDIENTS <ul style="list-style-type: none"> - 2 Indiana-raised rotisserie chickens - meat pulled and shredded (or about 2.5 - 3 pounds of grilled & pulled chicken) - 6 tablespoons extra virgin olive oil - 2 tablespoons Mike's Hot Honey - Juice from 2-3 limes - Grated lime zest from 2-3 limes - 1/3 cup chopped cilantro (ask your junior tacklers to chop cilantro in a coffee cup using kitchen scissors) - 2 teaspoons kosher salt - 1/2 teaspoon pepper - 1 tablespoon chopped fresh ginger - 2 cloves minced garlic - 1 cup mayonnaise - Indiana grown lettuce and sliced tomatoes from local farmers market - 3 packages of (8) slider buns



**UNCLE DAN'S AWARD WINNING
SCHNACKBURGERS
WITH SPICY FRIED CORN**





DAN COLE

UNCLE DAN'S AWARD WINNING SCHNACKBURGERS WITH SPICY FRIED CORN

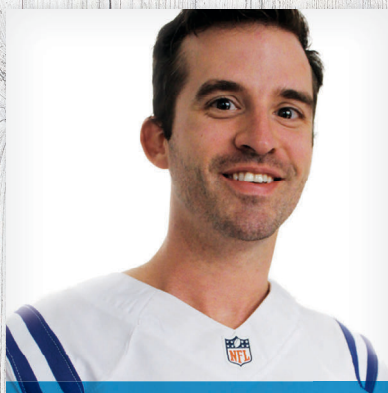
COLTS TAILGATE RECIPE
OF THE YEAR FINALIST

PREP TIME 20 mins	COOK TIME 20 mins	SERVINGS 6
<p>DIRECTIONS</p> <p>Schnackburgers</p> <ol style="list-style-type: none"> 1. Fry the bacon until two-thirds done. 2. Add all of the ingredients to a large bowl and mix together. 3. We like our burgers big, so this will yield about 6 large burgers. 4. Grill until medium well. 5. Top with additional bacon strips (like you could ever have enough bacon), hot pepper cheese (the hotter the better), mayo & and fresh tomato. Yum! <p>Spicy Fried Corn</p> <ol style="list-style-type: none"> 1. Fry the bacon until done and chop it when it's cooled down. 2. Heat the bacon drippings to a medium high heat and add all of the chopped veggies, with the exception of the corn, until the onion becomes almost clear. 3. Add the corn and fry for about 5-6 minutes. 4. Add the bacon. 5. Reduce the heat, cover and simmer for about 10 more minutes. <p><i>COOK'S NOTE: The nice thing about both of these is that I can do all of the prep work the night before the games. Then it's just a matter of setting up in the parking lot and cooking everything. Fast & fresh!</i></p>		<p>INGREDIENTS</p> <p>Schnackburgers</p> <ul style="list-style-type: none"> - 2 pounds ground chuck - 2 tablespoons Worcestershire sauce - 1 tablespoon minced garlic - 2 packets Lipton Onion Mushroom Soup - 1 tablespoon Spicy Montreal Seasoning - 6 ounces of mushrooms (chopped) - 6 slices of bacon (fried and chopped) <p>Spicy Fried Corn</p> <ul style="list-style-type: none"> - 6-8 ears fresh corn on the cob (cut off the cob) - 1 teaspoon salt - 1 teaspoon pepper - 3 jalapenos* - 1 small red onion* - 1 red and 1 yellow bell pepper* - 2 tomatoes* - ½ pound bacon <p><i>*chop and set aside</i></p>



HEARTLAND CHILI





KYLE ETHERIDGE

HEARTLAND CHILI

COLTS TAILGATE RECIPE
OF THE YEAR FINALIST

PREP TIME 20 mins	COOK TIME 4+ hours	SERVINGS 8
DIRECTIONS <p>Thick and hearty chili made with beef, beans, tomatoes and even beer! All right here in the Indiana heartland! Perfect to warm you up on a Colts game day.</p> <ol style="list-style-type: none">1. Sauté ground beef with diced yellow onion and the brown sugar until meat is browned and the onions are soft. (To save time, use the pot you're cooking the chili in, or if you plan on using a crock pot, a larger pan.) DO NOT DRAIN.2. Add the rest of your ingredients in no particular order. (I prefer to add the Sun King beer last – it's a fun finish!)3. Give it a good stir and let it simmer for at least 4 hours.4. Garnish with locally sourced shredded cheddar and sliced garden jalapenos! (Have crackers, sour cream, or whatever your fans prefer available, as well.) <p>Enjoy your Heartland Chili and prepare for a Colts victory!</p>		INGREDIENTS <ul style="list-style-type: none">- 2 pounds Indiana ground beef (80/20)- 1 large garden-fresh yellow onion (diced)- 2 cans (15.5 ounce) Red Gold hot chili beans- 2 cans (15.5 ounce) Red Gold kidney beans- 2 cans (15.5 ounce) Red Gold diced tomatoes- 1 can (29 ounce) Red Gold tomato sauce- 1 can (12 ounce) Sun King Oktober Fest German Style Lager- ¼ cup brown sugar- 2 tablespoons chili powder- 2 teaspoons ground cumin- ½ teaspoon cayenne pepper- ½ teaspoon garlic powder- 1 teaspoon onion powder- 2 teaspoons salt- ½ teaspoon fresh cracked black pepper

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