

Touchdowns & Tailgates:

Fall Flavors for Game Day

GOOD
FOOD
GREAT
COMPANY



A TTM/
Club BMG
Publication

EAT
DRINK
CHEER

Bacon and Cheddar
Football

Football Sliders

Chocolate Dipped
Football Brownies

Easy Weeknight Chili

Hot Italian Sandwich Ring

Walking Tacos

Chocolate Bacon

Chicken Tortilla Soup

Chicken Noodle Soup

Tomato Basil Soup

♥ Good Food. Great Friends. Game Day Memories. ♥

Touchdowns and Tailgates Fall Flavors for Game Day

The days are getting shorter, and we're hopefully getting closer to those first cooler evenings. That means it's time to start thinking about a little warmth from the inside out.

From tasty tailgating favorites made for sharing to bone-warming soups for cozy nights at home, September is full of reasons to gather around something delicious.

So pull up a chair—we've gathered a few seasonal recipes, easy ideas, and helpful tips to make the most of this in-between season. Come hungry. 

Thanks to Pampered Chef for their inspiration!
Thanks to Chad for all his support.



Ingredients

1 pkg (8 oz) cream cheese, softened
8 oz (cheddar cheese, grated
6 slices bacon, cooked, drained and chopped
1 Tblsp Smokey Barbecue Dry Rub
1/2 tsp onion powder
1./8 tsp garlic powder
4 oz Sour Cream

Directions

Combine cheeses and barbecue rub in a bowl and either mix on low with a mixer or stir until all ingredients are combined well.

Shape into a football shape and cover with chopped bacon.

Put sour cream in a ziplock baggie and carefully snip off the end to allow you to "pipe" or draw on the football laces and markings.

Refrigerate 2 hours before serving.

Serve with crackers and pretzels of your choice.



Ingredients

2 pkgs Kings Hawaiian Slider Buns, pre sliced
20 premade, precooked Meatballs
16 slices of Deli cheddar cheese
Bacon cooked, drained and crumbled

Sauce:

¼ c barbecue sauce
½ c mayo
1 tsp worcestershire sauce
1 tsp onion powder

Directions

Preheat oven to 350.

Heat meatballs in a microwave safe bowl covered for 3 ½ minutes on high with a small amount of water.

Drain thoroughly and pat dry.

Put the sauce ingredients into a bowl and combine well.

Cut each slice of cheese into 4 squares.

Put bottoms of the slider buns on a cookie sheet. Set tops aside.

Using a spreader put sauce on each of the bottoms, top with cheese, bacon, meatball and another piece of cheese. Add the bun tops.

Cover with foil and bake at 350 for 20 minutes.

Serve!



Ingredients

1 brownie package mix
 $\frac{3}{4}$ cup milk chocolate morsels
1 T Coconut Oil
White Cooking Frosting in a decorator pouch

Directions

Preheat oven to 325. Prepare Brownie pan with oil and sprinkle to coat with flour.
Prepare brownies according to package.

Scoop or spoon dough evenly into the Brownie Pan and bake for 15 minutes or until a toothpick comes out clean. Do not over back.

Remove brownies from oven and allow to cool for 5 minutes. Place parchment paper on a cooking rack and invert over brownie pan. Carefully flip to release brownie.

Allow to cool thoroughly on the cooling rack. Cut off two points to form a football shape.

In a microwave safe bowl, melt chocolate morsels and coconut oil for 30 seconds, then in 10 second intervals, stirring between each, until melted and glossy. Dip each cooled brownie in the chocolate to coat. Place in freeze for 10 minutes to firm up.

Remove and decorate with the Cookie Icing.

Hint: When flouring the pan use the brownie mix instead of flour. Tasty!

Don't throw out the piece of brownie you cut! Save them for a crumble on ice cream! (Freezes well!)



Easy Weeknight Chili

Ingredients

- | | |
|---|---|
| 1 pound ground beef | 2 tsp cumin |
| 1 onion, chopped | 1 Tblsp cocoa powder (The secret ingredient!) |
| 1 green pepper, diced | 1 teaspoon chili powder, more to taste |
| 1 (15 ounce) can tomato sauce | 1 pinch garlic powder |
| 1 (15 ounce) can kidney beans | salt and pepper to taste |
| 1 (14.5 ounce) can stewed tomatoes | |
| 1 ½ cups water, or as needed (Optional) | |

Directions

In a deep skillet, add meat, pepper and onion and cook, crumbling until cooked through. Meat should be finely separated and pepper and onion should be tender.

Stir in tomato sauce, kidney beans, and stewed tomatoes. For a thinner consistency, add water. Add chili powder, garlic powder, cocoa, cumin salt, and pepper. Bring to a boil, reduce heat to low, cover and let simmer, about 15 minutes. Add additional chili or salt and pepper as desired.

Serve with toppings: grated cheese, sour cream, chopped onion or green onion, jalapenos.

Recipe is easily doubled and freezes well.



Ingredients

2 tsp
2 pkgs (8 oz.) refrigerated crescent roll dough-cold
6 slices provolone cheese
6 oz. deli ham, sliced thin
3 oz. pepperoni
2 oz. prosciutto (capocollo, salami or any other meat can be used as desired.)
½ cup roasted red pepper strips, drained and patted dry
¼ cup sliced peperoncini (if less heat desired use banana peppers) drained and patted dry
1 egg white, whisked
1 Tblsp dried parsley or 1 Tblsp fresh parsley, chopped

Directions

Preheat the oven to 375°F. Lightly grease a round stone or pizza pan with oil.

Open and separate the crescent rolls dough into 16 triangles. Place a small bowl in the center of your round stone. Arrange the triangles in a circle on the stone around the bowl, with the wide ends overlapping in the center and the points facing outward. Gently press the center to flatten and assure the center bakes together.

Lay the cheese down in a circle, followed by the meats. Top with the roasted red pepper and peperoncini or banana peppers.

Bring the points of triangles up and over the filling, then tuck under the dough at the center to form a ring (some filling will show).

Brush the top with the egg white and sprinkle with the parsley. Bake for 25–30 minutes, or until it's golden brown. Let it rest for at least 10 minutes.

Pat dry excess liquid as necessary before serving.



Ingredients

2 pounds ground beef
1 large onion grated
2 Tablespoons Taco Seasoning (or 1 packet of taco seasoning)

For Serving:

8 single serve bag Nacho Cheese or Original Flavor Doritos

Optional Toppings:

Shredded Lettuce
Diced Tomatoes
Shredded Cheese
Beans
Sour Cream
Gordo's Cheese Dip

Directions

In a large skillet over medium heat, cook the ground beef and onion until no longer pink, breaking it up as it cooks. Drain any excess grease.

Add the taco seasoning and water to the cooked ground beef. Stir to combine and simmer for 3–4 minutes, until the sauce has thickened.

Gently crush the chips into the Doritos bags. Carefully cut open the top or the side of the bag.

Give each person a bag and allow them to make their own walking tacos with beef and additional toppings.



Ingredients

- 1 lb. thick-cut bacon (about 12 slices)
- 1 cup milk chocolate chips (about 8 oz.)
- 2 tsp. Coconut oil
- 1/3 cup salted roasted nuts chopped (I prefer peanuts but pecans or almond work too)

Directions

Preheat the oven to 400°F. Line a baking sheet with foil and place a baking rack (or metal cooling rack) on top.

Arrange your bacon slices in a single layer on the baking rack and bake until crisp. (About 18 minutes) but not burnt. Transfer to a paper towel and pat to remove all excess grease. Allow to cool to the touch.

In a small microwave-safe bowl, microwave the chocolate chips and coconut oil in 15-second intervals, stirring between each, until fully melted and glossy.

Using a silicone bakers brush, generously brush both sides of each bacon slice with the melted chocolate. Place the slices on the parchment-lined baking sheet.

Sprinkle both sides of each bacon slice with nuts. Drizzle with more chocolate. Refrigerate until set, (about 15 to 20 minutes.)



Chicken Tortilla Soup

Ingredients

4 (6-inch) corn tortillas
1/2 cup onion, chopped
3 boneless, skinless chicken breast halves (about 12 ounces)
1 garlic clove, pressed
1/4 teaspoon chili powder
1/4 teaspoon ground cumin
2 cans (14 1/2 ounces each) chicken broth

1 can (14 1/2 ounces) diced tomatoes, undrained
1/2 can (2 1/4 ounces) chopped green chilies, undrained (optional)
1/2 can black beans
1/2 can corn
4 teaspoons fresh cilantro, snipped
2 ounces cheddar cheese, shredded (1/2 cup)
1 Avocado, sliced

Directions

Preheat oven to 400°F.

Cut tortillas into 1/2-inch strips using Shears or a pizza cutter.
Place on Rectangle Stone or baking sheet. Bake 7-8 minutes or until crisp.

Chop onion.. Cut chicken into 1/2-inch pieces. Using a 4 qt pan, add 1 tblsp oil and heat a few minutes to get it hot. Add the chicken cook for about stir 3 minutes.
Add onion and garlic, chili powder and cumin.

Cook and stir 2 minutes. Stir in broth, tomatoes, beans, corn and chilies. Bring to a boil.
Reduce heat and simmer 10 minutes.

Snip cilantro. Divide tortilla strips among 4 bowls.

Ladle soup over tortillas. Sprinkle shredded cheese. Sprinkle soup with cilantro. Garnish each bowl with one or two avocado slices, and serve.



Ingredients

- | | |
|--|---|
| 1/2 Tablespoon butter | 1/8 teaspoon dried rosemary |
| 2 ribs celery, diced | 1/8 teaspoon dried thyme |
| 3-4 large carrots, diced | 4 cups dry egg noodles |
| 1 clove garlic, minced | 3 cups shredded chicken |
| 10 cups chicken stock or broth | 1 teaspoon chicken bouillon (I prefer Better than Bouillon Chicken flavoring) |
| 1 teaspoon salt | |
| 1/2 teaspoon freshly ground black pepper | |

Directions

Add butter, diced celery and carrots to a large stock pot over medium-high heat. Saute for 3 minutes until soft. Add garlic and cook for another 30 seconds.

Add chicken stock and season with rosemary, thyme, and salt (definitely TASTE the broth before adding more salt), and pepper.

Taste and add a spoonful of "better than bullion" chicken or chicken bouillon cubes or granules as needed.

Bring broth to a boil. Add noodles and cook just until noodles are al dente.

Remove pot from heat as soon as they are just barely tender. The noodles will continue to cook once you remove the pot from the heat.

Add shredded chicken. Taste the broth again and add more seasonings if desired.

Can be kept in the refrigerator for 4-5 days, in a tightly sealed container depending on the freshness of the chicken you used.

Hint: Save time by buying a rotisserie chicken and save some for another day!



Ingredients

- | | |
|-------------------------------------|--|
| ¼ cup unsalted butter | ⅓ cup basil chopped (or 1 Tblsp dried basil) |
| 1 medium yellow onion chopped | 1 Tblsp balsamic vinegar |
| 3 cloves of garlic minced | ½ cup heavy whipping cream |
| 2 28 ounce cans of crushed tomatoes | ⅓ cup Parmesan cheese finely shredded |
| 2 tablespoons sugar | black pepper and salt to taste |
| 2 cups chicken broth | |

Directions

Heat a large stock pot over medium heat. Melt the butter, then add the chopped onion. Cook for 7 to 10 minutes, stirring occasionally, until soft and translucent. Do not let the onion brown.

Add the garlic and cook for about 30 seconds, stirring constantly, just until fragrant.

Add the tomatoes, broth, most of the basil, balsamic vinegar, black pepper and sugar. Reserve a small amount of basil to stir in after blending or use as a garnish. Stir and bring the mixture to a gentle boil. Reduce the heat to medium-low and simmer for 20 minutes. Stir occasionally.

Let the soup cool for a few minutes. Carefully transfer it to a blender in batches, filling the blender no more than halfway. Remove the center cap from the lid and cover the opening loosely with a folded kitchen towel so steam can escape. Blend until smooth, then return the soup to the pot.

Place it over low heat. Stir in the cream and Parmesan and cook for about five minutes, until heated through and the cheese has melted. Do not let the soup boil. Add salt to taste.

Ladle the soup into bowls and garnish with a drizzle of cream, Fresh ground pepper chopped fresh basil and grated Parmesan cheese.

Store leftover soup in an airtight container in the refrigerator for up to four days.

Touchdowns & Tailgates:

Fall Flavors for Game Day

Brought to you by 

Club BMG and Table Time Memories with Lissa



Lissa Ballard,

Independent Director, Pampered Chef



www.ClubBMG.net



PamperedChefwithLissa@gmail.com



www.pamperedchef.com/pws/LissaS



757-345-9289

*Good Food
Brings
People
Together* 

*Real People. Real Food.
Real Connections.* 