

TAILGATING TREATS

SAUSAGE-STUFFED JALAPENOS

1 lb. bulk pork sausage
1 pkg. (8 oz.) cream cheese, softened
1 cup (4 oz.) shredded Parmesan cheese
22 large jalapeno peppers, halved lengthwise and seeded.
Ranch salad dressing, optional

In a large skillet, cook the sausage over medium heat until no longer pink. Drain. In a small mixing bowl, combine the cream cheese and Parmesan cheese; fold in sausage.

Spoon about 1 tablespoon into each jalapeno half. Place in two ungreased 13 x 9 x 2 baking dishes. Bake uncovered at 425 degrees for 15-20 minutes or until filling is lightly browned and bubbly. Serve with ranch dressing if desired.

BEER BREAD

3 c. self rising flour
4 tbsp. sugar
1 - 12 oz. can of beer

Mix, pour into a greased and floured pan (loaf) melt about 1/2 stick margarine. Pour over loaf before baking. Bake in oven 375 degrees for one hour.

GAME-DAY CHILI

2 pounds ground chuck
1 medium onion, chopped
3 to 4 garlic cloves, minced
2 (15 oz.) cans pinto beans, rinsed and drained
3 (8 oz.) cans tomato sauce
1 (12 oz.) bottle dark beer
1 (14.5 oz.) can beef broth
1 (6 oz.) can tomato paste
1 (4.5 oz.) can chopped green chilies
2 tablespoons chili powder
1 tablespoon Worcestershire sauce
2 teaspoons ground cumin
1 to 2 teaspoons ground red pepper
1 teaspoon paprika
1 teaspoon hot sauce
Garnish: pickled jalapeno pepper slices

Cook first 3 ingredients in a Dutch oven over medium heat, stirring until meat crumbles and is no longer pink. Drain well.

Combine meat mixture, beans, and next 11 ingredients in Dutch oven; bring to a boil. Reduce heat, and simmer 3 hours or until thickened. Garnish, if desired. Yield: 13 cups.

SAUSAGE BREAD

1 loaf of Rhodes frozen dough, thawed
1 (2 cup) package of shredded cheese of choice
1 lb. hot Tennessee Pride sausage, browned and drained

Sprinkle cayenne pepper in sausage while it's cooking to suit your taste.

Roll out dough flat (circle or rectangle shape is fine). Sprinkle the sausage on the dough and then the cheese. Roll up the dough and place on a baking sheet or stone. Bake at 350 degrees until outside of bread is golden brown. Slice like loaf bread.

VEGETABLE PIZZA

2 (8 ounce) packages refrigerated crescent rolls
2 (8 ounce) packages cream cheese, softened
1 cup mayonnaise
1 (1 ounce) package dry Ranch-style dressing mix
1 cup fresh broccoli, chopped
1 cup chopped tomatoes
1 cup chopped green bell pepper
1 cup chopped cauliflower
1 cup shredded carrots
1 cup shredded Cheddar cheese

Preheat oven to 375 degrees F (190 degrees C).

Roll out the crescent roll dough onto a 9x13 inch baking sheet, and pinch together edges to form the pizza crust.

Bake crust for 12 minutes in the preheated oven. Once finished cooking, remove crust from oven and let cool 15 minutes without removing it from the baking sheet.

In a small mixing bowl, combine cream cheese, mayonnaise, and dry Ranch dressing. Spread the mixture over the cooled crust. Arrange broccoli, tomato, green bell pepper, cauliflower, shredded carrots, and Cheddar cheese over the cream cheese layer. Chill for one hour, slice and serve.

SAUSAGE BALLS

1 pound sausage
4 cups shredded Cheddar cheese
2 cups baking mix

Let sausage and cheese come to room temperature.

Preheat oven to 400 degrees.

In a large bowl, combine the sausage, cheese, and dry baking mix. Mix together, and shape mixture into walnut-sized balls. Place on a foil-lined cookie sheet. (If mixture is too dry, add a few teaspoons of water until it blends well.)

Bake for 12 to 15 minutes. Serve hot.

