

# 7 Tips for Tailgate Fun

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With a chill in the air and the football season in full swing, it is a perfect time to have a tailgate party. Remember to include these essential things.

1. **Invite a group of friends**, including some who are party starters mixed with those who are less outgoing. This will get you off to a good start.
2. **Plan for any type of weather.** If the weather is great, enjoy the sunshine. If the weather is bad or

stormy, be prepared by having an awning or tarp for protection. A portable heater could come in handy on a really cold day.

3. **Have enough food to feed your guests.** Portable food that can be prepared in advance works best. Food can have a theme. Serve Kickoff Chili or Hammering Hot Dogs.
4. **Don't forget the little things that are essential,** like plates, utensils, cups and napkins. Focus on keeping cold items cold and hot things hot. Have large garbage bags to help make clean up easy. If garbage cans are available, use them, but if not, be considerate and carry your garbage out, like when you camp or backpack.
5. **Have some games,** music or decorations to celebrate the occasion. Banners or team flags work great.
6. **Chairs are a must.** If people forget to bring their own, have some on hand. Be sure to tell people how to find you. Have a prearranged meeting place or you can tell them where you hope to set up and be early enough to get your spot.
7. **Have fun!**

Here's a great tailgate recipe:

### **Kickoff Chicken Chili**

- 1 Tbsp. olive oil
- 1 Tbsp. sugar
- 1 Tbsp. butter
- 1 bay leaf
- 1 medium onion, finely chopped
- 2 tsp. ground cumin
- 1 garlic clove minced finely
- 1 tsp. onion powder, garlic powder, chili powder
- 2 cans kidney beans rinsed and drained
- $\frac{1}{4}$  tsp. crushed red pepper flakes, celery seed, pepper
- 2 cans pinto beans or black beans rinsed and drained
- $\frac{1}{2}$  tsp. salt
- 1 can of diced tomatoes un-drained

$\frac{1}{8}$  tsp. ground turmeric  
3 cups shredded cooked chicken  
 $1\frac{2}{3}$  cups whole milk  
1 cup of chicken broth  
2 Tbsp. chicken bouillon granules

Cook onions until tender. Add garlic, and cook one minute more. Stir in remaining ingredients. Bring to a boil, stirring constantly. Reduce heat and simmer. Remove bay leaf before serving.

Serve with cheese or better yet serve your chili over a small bag of Fritos that serve as a garnish and a bowl. What a deal!

