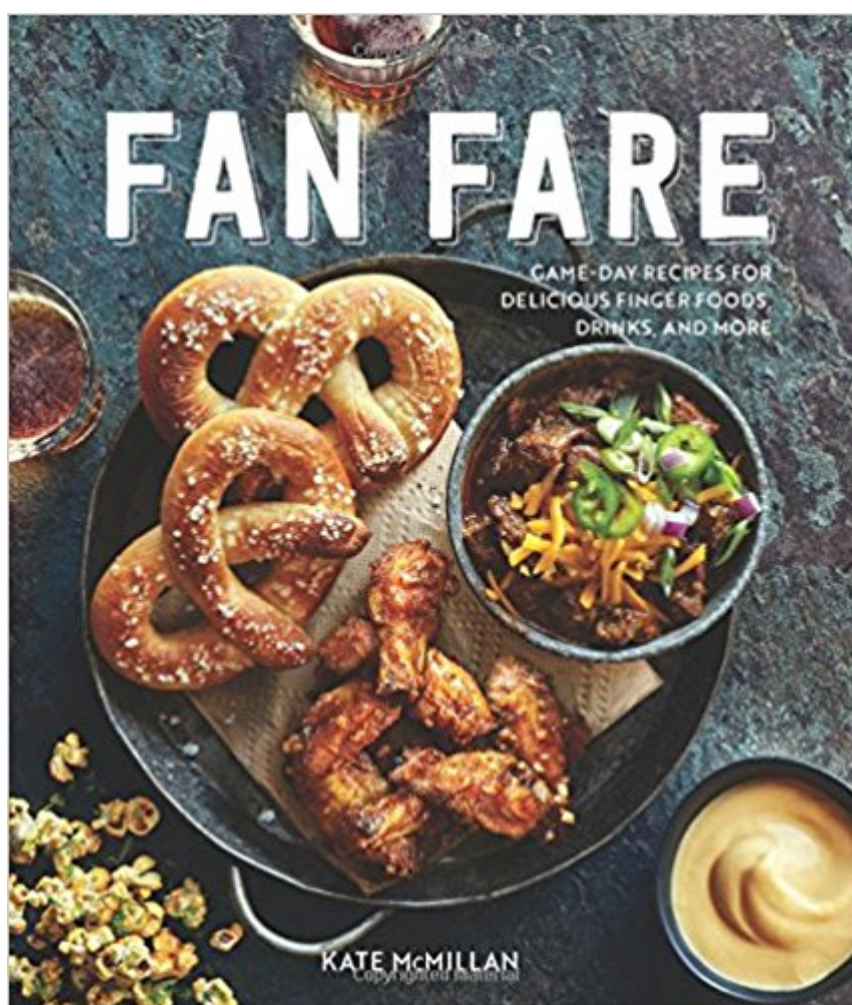


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# Fan Fare: Game Day Recipes For Delicious Finger Foods, Drinks & More



## Synopsis

Whether or not the game is any good doesn't matter as long as you have great eats: eating well during the game is nearly as important as the game itself. Packed with classic game day fare, from munchies and small bites to classic tailgating stand-bys and stadium standards, this book is your complete guide to game-day-grub. From simple dips to a variety of wings, fully-loaded nachos and Texas chili to meaty sliders and cheesy quesadillas, this book is packed with exactly what everyone wants to eat in front of the tv or at the game. The 60 recipes offer lots of easy variations on favorite game day classics and are accompanied by helpful tips for serving and making things ahead.

Selection of recipes:

- Snacks and Dips: Guacamole and Salsa, Cheesy Fundido Dip, Hot Artichoke-Parmesan Dip, Sweet & Spicy Bacon Popcorn, Beer Nuts, Potato Chips, Onion Strings, Sweet Potato Fries and Garlic-Parmesan Fries
- Small Bites: Jalapeño Poppers, Bacon-Wrapped Shrimp, Meatballs with Romesco Sauce, Fried Calamari, Sausage-Stuffed Mushrooms, Deep Dish Mini Pizzas, Soft Pretzels, Ahi Tuna Wontons, and Classic Deviled Eggs
- Small Plates: Ham and Cheese Stromboli, Tandoori Chicken Kebabs, Spicy Buffalo Wings, BBQ Baby Back Ribs, Pulled Pork Sliders, Hanger Steak Sliders, Buffalo Burger Sliders, Texas Chili, Taco Salad, Cheesy Pull-Apart Bread, Chicken and Artichoke Pizza, Sausage and Onion Flatbread, Sloppy Joes, Loaded Nachos, and a variety of Quesadillas, Twice-Baked Potato Skins, and Panini.
- Pitcher Drinks: Margaritas, Mojitos, Bloody Marys, Ramos Fizz, Beer Cocktails, and Greyhounds

## Book Information

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## Customer Reviews

Kate McMillan is a cookbook author, caterer, and cooking instructor. She has authored several

cookbooks including Sheet Pan, Soup of the Day, and the six volumes in the Whatâ™s for Dinner series. She lives in Northern California with her husband and three young daughters.

**POTATO SKINS WITH CARAMELIZED ONIONS & CHEESE** Serves 8 • 8 russet potatoes (about 3 lb/1.5 kg total weight), scrubbed and patted dry 4 tablespoons (2 oz/60 g) butter, melted

**FOR THE ONION & CHEESE FILLING** 2 tablespoons olive oil 2 tablespoons butter 4 yellow onions, halved and thinly sliced Kosher salt and freshly ground pepper 2 tablespoons balsamic vinegar 1 tablespoon chopped fresh thyme 6 oz (190 g) crumbled goat cheese • Preheat the oven to 450° F (230° C). Prick the potatoes all over with a fork, and place on a baking sheet. Bake until fork-tender, about 1 hour. Remove and let cool slightly, then cut in half lengthwise and remove the flesh, leaving ½ inch (6 mm) around the perimeter. Reserve the potato flesh for another use. • Preheat the broiler. Place the potato skins in a single layer on a baking sheet and brush both sides with butter. Broil 4 minutes, turn over, and continue to broil until the edges are golden brown, about 4 minutes longer. • To make the filling, in a frying pan over high heat, warm the oil and butter. Add the onions, season with salt and pepper, and sauté, stirring often, until softened, about 8 minutes. Reduce the heat to low and continue to cook, stirring occasionally, until deep brown, about 20 minutes. Stir in the vinegar and thyme and cook for 10 minutes. Spoon the onions into the potato skins, then divide the goat cheese over the top. Return the filled skins to the broiler and cook just until the cheese is melted, about 4 minutes. Transfer to a platter and serve. •

**PANCETTA & CHEDDAR** In a frying pan over medium heat, fry 10 oz (315 g) diced pancetta until crispy. Divide the pancetta, 3 chopped green onions, and 2 cups (8 oz/250 g) shredded Cheddar cheese among the skins. •

**TOMATO, CHIVES & GRUYÈRE** Divide 6 diced Roma tomatoes, 1½ cup (1½•3 oz/10 g) chopped fresh chives, and 2 cups (8 oz/250 g) shredded Gruyère cheese among the skins. •

**REUBEN** Divide ½ lb (125 g) sliced corned beef, 2 cups (16 oz/1 kg) sauerkraut, 1 cup (8 oz/250 g) Thousand Island dressing, and 8 halved slices Swiss cheese among the skins. •

**TEXAS BEEF CHILI** SERVES 8 • 2 teaspoons whole cumin seeds • ½ cup (1 oz/30 g) ancho chile powder 1 tablespoon Spanish smoked paprika 2 teaspoons dried oregano 4 lb (2 kg) boneless beef chuck roast Kosher salt and freshly ground pepper 3 tablespoons olive oil 1 large yellow onion, chopped 1 jalapeño chile, seeded and chopped 1 large red bell pepper, seeded and chopped 4 cloves garlic, chopped 1 bottle (12 oz/375 ml) lager beer 1 cup (250 ml) beef broth or water 2 tablespoons yellow cornmeal • Shredded Cheddar cheese, chopped red onions, sour cream, and minced jalapeño chiles for serving • Heat a frying pan over medium heat. Add the cumin seeds and heat, stirring often, until toasted (you may see a wisp of smoke), about 1 minute. Transfer to a mortar and finely

grind with a pestle (or use a spice grinder). Transfer to a bowl and add the chile powder, paprika, and oregano. Mix well and set aside. **Â** Cut the beef into 1 1/2-inch (12-mm) cubes. Season with salt and pepper. In a Dutch oven or heavy-bottomed pot over medium-high heat, warm 2 tablespoons of the oil. In batches to avoid crowding, add the beef cubes and cook, turning occasionally, until browned, about 5 minutes per batch. Transfer to a plate. **Â** Add the remaining 1 tablespoon oil to the pot. Add the onion, jalapeÃ±o, bell pepper, and garlic and reduce the heat to medium. Cover and cook, stirring occasionally, until the onion softens, about 5 minutes. Uncover, add the spice mixture, and stir well for 30 seconds. Stir in the beer and broth. Return the beef to the pot, cover, and reduce the heat to low. Simmer until the beef is fork-tender, 1 1/2 hours. **Â** Remove the chili from the heat and let stand for 5 minutes. Skim off any fat that rises to the surface. Return the pot to medium heat and bring to a simmer. Transfer about 1 1/2 cup (125 ml) of the cooking liquid to a small bowl, add the cornmeal, and whisk well. Stir into the chili and cook until lightly thickened, about 1 minute. **Â** Season to taste with salt and pepper. Spoon the chili into warmed bowls and serve hot, with bowls of Cheddar, onions, sour cream, and jalapeÃ±os on the side for sprinkling on top. **Â**

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