



Top-Notch Tailgating



*Fall recipes for
sports fans*





As the summer days melt into cool autumn, football season is beginning. And in time for kick-off, the National Hot Dog and Sausage Council has recipe ideas for tailgating in the stadium lot before, during or after the game or for games in front of the big screen.



Whether you're a college or NFL football fan, these nine, new hot dog and sausage recipes will score. So tailgate, host a sports get-together or Super Bowl party with some of your favorite foods.

Who said hot dogs and sausages are only for summer!

PILE-ON SAUSAGE ENCHILADAS

Serves 8

- 1 pound fresh chorizo sausage
- 1 cup chopped onion
- 1 teaspoon minced garlic
- 1 15-ounce can cream style sweet corn
- 2 10-ounce cans enchilada sauce
- 1 teaspoon dried oregano leaves
- 1 4-ounce can chopped green chiles
- 10 (6-inch) corn tortillas, cut in half
- 2½ cups grated Monterey Jack cheese
- 1 cup sour cream
- Cilantro sprigs

1 Squeeze chorizo sausage from casings into a large skillet. Sauté sausage over medium heat, breaking up sausage into small pieces. Sauté until sausage is cooked through. Remove from pan with a slotted spoon and drain well on paper towels. Drain all but 1 teaspoon of pan drippings.

2 Over medium heat, cook onion and garlic in large skillet with 1 teaspoon pan drippings until onion is softened. Stir in corn, enchilada sauce, oregano, chiles and reserved sausage. Heat until simmering and continue to simmer for 3-4 minutes.

3 Spread a thin layer of sauce/sausage mixture in a 9x13 inch baking dish, just enough to cover the pan. Layer with half of the corn tortillas. Top with another portion of sauce/sausage, then 1 cup cheese. Repeat layers, ending with cheese.

4 Bake, covered, in a preheated 350 degree F oven for 25 minutes. Remove cover; bake for an additional 5 minutes or until bubbly throughout.

5 Allow to set for 5 to 8 minutes before serving. Garnish each portion with a dollop of sour cream and fresh cilantro leaves.

NOTE: This recipe is a quick and easy version of the standard rolled enchiladas recipe, allowing you more time to enjoy the game.



TOUCHDOWN SAUSAGE TOSTADAS WITH CHIPOTLE SAUCE

Serves 6

- 1 cup sour cream
- ½ teaspoon chipotle hot pepper sauce
- ½ teaspoon lime zest
- 1 tablespoon freshly squeezed lime juice
- 6 (6-inch) corn tortillas
- 2 tablespoons canola oil, DIVIDED
- ½ cup chopped onion
- 13-16 ounces fully cooked smoked chorizo sausage, sliced in ¼-inch pieces
- 1 10-ounce can diced tomatoes with mild green chiles, slightly drained
- 2 cups grated Pepper Jack cheese
- 1 cup shredded lettuce

1 For the Chipotle Cream Sauce, mix sour cream, chipotle sauce, lime zest and juice together. Cover and chill.

2 Preheat oven to 350 degrees F. Brush both sides of 6 tortillas with 1 tablespoon canola oil. Place on a large baking sheet and bake 10-12 minutes or until tortillas are slightly browned and crisp.

3 In a medium skillet, heat remaining tablespoon oil. Add onions and sauté until crisp. Add sausage and cook until heated through. Stir in tomatoes and cook until steaming.

4 Using a slotted spoon, portion chorizo mixture evenly atop 6 crisp tortillas. Sprinkle cheese evenly atop the chorizo. Return to oven and bake only until cheese has melted, about 2 minutes.

5 Portion lettuce evenly atop melted cheese among tortillas. On each serving, place a heaping tablespoon of chipotle cream sauce in the center of the lettuce. Serve immediately with remaining sauce.

Tailgating Note: Make chipotle cream sauce and chorizo mixture ahead and refrigerate. Reheat the chorizo mixture in a covered disposable foil pan over a campers stove or on the grill top. Brush tortillas with oil and quickly brown both sides on the grill, using the direct heat method. Layer the chorizo mixture, cheese, lettuce and chipotle sauce as above.



YARD LINE SALAMI LOAF

Serves 7-8 appetizer servings

- 1 13.8-ounce tube refrigerated pizza crust
 - 4 ounces thinly sliced hard salami
 - 2 ounces thinly sliced pepperoni
 - 6 ounces grated Provolone cheese
 - ¼ cup sliced ripe olives, well drained
 - 2 teaspoons olive oil
 - 1 teaspoon dried oregano leaves
 - Marinara sauce for dipping
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1 Roll pizza dough on a lightly floured surface into a 12x14-inch rectangle.

2 Layer dough with salami and pepperoni. Sprinkle evenly with Provolone and well drained olives, leaving 1-inch border on all sides.

3 Starting on long side, roll up, jelly roll style. Tightly pinch long seam and ends to seal. Place seam side down on a baking sheet lined with parchment paper or sprayed with non-stick cooking spray.

4 Lightly brush top of loaf with olive oil and sprinkle top with oregano. Cut shallow slits crosswise along top of dough, about 2 inches apart.

5 Bake in a preheated 350 degree F oven for about 25-30 minutes or until loaf is a deep golden brown. Let cool for 5 minutes and slice on the diagonal.

6 Serve warm with Marinara sauce for dipping.

Tailgating Note: To keep warm for a tailgating party, remove from the oven and immediately wrap loaf in heavy foil, then wrap in clean towels. It will stay warm for about one hour.



MVP SAUSAGE AND EGG BAKE

Serves 6

- 8 ounces fresh bulk sausage
- ½ cup chopped sweet onions
- 8 large eggs
- 1 cup whole milk
- 1 4-ounce can chopped green chiles
- 1 teaspoon chipotle pepper sauce
- ¼ teaspoon ground cumin
- ¼ teaspoon salt
- ½ teaspoon freshly ground black pepper
- 2 cups grated Monterey Jack cheese
- Non-stick cooking spray
- Picante sauce

1 In a heavy skillet, sauté sausage over medium heat, breaking up sausage into small pieces. Sauté until sausage is cooked through. Drain well on paper towels. Reserve 1 teaspoon pan drippings, discard remaining pan drippings. Sauté onion in reserved pan drippings until onion is tender.

2 In a large bowl, whip eggs until frothy. Add milk, chiles, seasonings and cheese.

3 Spray a 9x9-inch baking pan with non-stick cooking spray. Spoon sausage and onions into pan and pour egg mixture atop.

4 Bake, uncovered, in a 325 degree F oven for 35 to 40 minutes or until set. Remove from oven and rest for 5 minutes. Cut into squares and serve hot with picante sauce.

OT SAUSAGE WRAPS

Serves 6

- 2 teaspoons olive oil
- 1 pound smoked sausage, cut in half lengthwise, then cut into bite-size chunks
- 1 cup onion strips
- 3 cups red or green bell peppers or combination, seeded & cut in thin strips
- 6 ounces portabella mushrooms, cleaned and cut in strips
- 1 teaspoon minced fresh garlic
- 2 teaspoons dried oregano leaves
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 1 tablespoon balsamic vinegar
- 6 (8-inch) flour tortillas

1 Over medium heat, heat oil in a large skillet. Sauté sausage and onion until sausage is heated through and onions are soft.

2 Add peppers and sauté for 2-3 minutes. Stir in mushrooms, garlic, oregano, salt and pepper. Stir occasionally and continue to cook until vegetables are tender.

3 Add balsamic vinegar. Stir, over medium heat, for 1 minute or until heated through. Reduce heat to warm.

4 Meanwhile, warm tortillas according to package directions. For each sandwich, portion sausage

mixture down center of tortillas, dividing equally. Fold up lower portion of each tortilla and then fold in sides. Serve hot.

Tailgating Note: The recipe may be prepared, through step 3, one day ahead then refrigerated. On game day, reheat the sausage filling in a covered disposal pan over a campers stove or on the grill top.



FIRST DOWN DOGS

Serves 4 to 6

- 1½ teaspoons canola oil
- ½ cup chopped red bell pepper
- ½ cup chopped sweet onion
- 1 4-ounce can chopped green chiles with juices
- 1 pound hot dogs, sliced in ¼-inch pieces
- 1 tablespoon prepared mustard
- 1 large egg
- ¾ cup milk
- 1 teaspoon dried oregano leaves
- ⅛ teaspoon cayenne pepper

- ¼ teaspoon black pepper
 - 1 6½-ounce packet corn muffin mix
 - 1 cup grated extra sharp Cheddar cheese, DIVIDED
 - Non-stick cooking spray
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1 Heat oil in a large heavy skillet over medium-high heat. Add bell pepper and onion and sauté until vegetables are soft. Remove from heat and place in a large bowl. Add green chiles. Measure ¼-cup vegetables and reserve.

2 In same skillet, sauté hot dogs until they are lightly brown. Add to vegetables. Stir in mustard and mix thoroughly.

3 Beat egg in another large bowl. Whip in milk, oregano and peppers.

4 Add the corn muffin mix and stir just until blended; batter will be slightly lumpy. Fold in remaining cheese and then fold in vegetable/hot dog mixture.

5 Spray in a 9x9-inch glass baking dish with non-stick cooking spray. Pour mixture into dish and sprinkle reserved vegetables and remaining cheese on top.

6 Bake in a preheated 375 degree F oven for 25 minutes or until lightly browned. Allow to rest for 5 minutes before cutting into squares.

FULLBACK SAUSAGE STUFFED MUSHROOMS

Yields 8 servings

- 8 portabella mushroom caps (3-4 inch diameter), cleaned
- 1 pound Italian sausage
- 1 teaspoon fennel seed, crushed
- ½ cup fresh whole wheat bread crumbs
- 8 ounces cream cheese, softened
- ⅛ teaspoon cayenne pepper
- ½ teaspoon each salt and freshly ground black pepper
- Non-stick cooking spray
- ¼ cup olive oil
- ¼ cup Parmesan cheese

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- 1** Remove stems from mushrooms and coarsely chop the stems.
 - 2** Squeeze sausage from casings into a large skillet. Sauté sausage over medium heat, breaking up sausage into small pieces. Add chopped stems and fennel seed to pan and sauté until sausage is cooked through.
 - 3** Remove from pan with a slotted spoon into a medium size bowl. Stir bread crumbs into sausage. Add softened cream cheese, cayenne, salt and pepper; mix well.
 - 4** Place mushroom caps on baking sheet sprayed with non-stick cooking spray. Brush mushrooms, top and bottom with small amount of olive oil.
 - 5** Fill each cavity with ¼ cup sausage mixture. Sprinkle each with Parmesan cheese.

6 Bake stuffed mushrooms in a preheated 325 degree F oven for 25 minutes or until mushrooms and stuffing are hot throughout.

Tailgating Note: The mushrooms may be prepared one day ahead then refrigerated. On game day, reheat the mushrooms in a covered disposal pan over a campers stove or on the grill top.



HALF TIME FRANKS AND NOODLES

Serves 6

- 1 tablespoon canola oil
- 1 cup chopped onions
- 1 cup chopped green bell peppers
- 1 teaspoon minced garlic
- ½ cup sweet red roasted peppers, drained and chopped
- 28 ounces canned Italian herbed diced tomatoes, with juices
- 8 ounces tomato sauce
- 1 pound hot dogs
- 12 ounces wide egg noodles, uncooked
- ¾ cup grated extra sharp Cheddar cheese

1 Heat oil in a large heavy skillet, over medium heat, and sauté onions and peppers until soft. Add garlic and sauté only until garlic is fragrant, about 1 minute.

2 Stir in roasted peppers, tomatoes and tomato sauce.

3 Slice hot dogs lengthwise, and then cut into ¼-inch pieces. Stir into tomato mixture and reduce heat to low. Cover and simmer for 25-30 minutes, stirring occasionally.

4 Meanwhile, cook egg noodles in boiling salted water according to package directions. Drain.

5 In shallow pasta bowls, evenly portion noodles and top with hot dog mixture.

Sprinkle each with 2 tablespoons Cheddar cheese.



HEISMAN POTATO SALAD WITH GRILLED SAUSAGE

Yields 8 cups

- 2½ pounds small whole red potatoes (or other waxy potato), scrubbed clean
- ¼ teaspoon salt
- 1 tablespoon vegetable oil
- 1 cup chopped onion
- 1 Tablespoon sugar
- ½ teaspoon celery seed
- 1 teaspoon dry mustard
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ⅔ cup water
- ⅓ cup cider vinegar
- 8 ounces kielbasa, split lengthwise
- 2 tablespoons chopped fresh chives

1 Cover potatoes in a large saucepan with cold water. Sprinkle with ¼ teaspoon salt. Bring to a boil. Reduce heat and simmer, covered, for about 25-30 minutes or just until tender. Drain well and cool slightly. Leaving peel on, cut potatoes into ¼-inch slices. Set aside.

2 Meanwhile, heat 1 tablespoon oil in heavy skillet and add onions to pan. Cook until onions are soft. Blend in sugar, all seasonings, water and vinegar and cook over low heat just until mixture is bubbly.

3 Grill sausage halves over direct medium heat until lightly brown and heated through. Remove from grill and cut, on the diagonal, into ¼-inch pieces.

4 Stir potatoes and sausage into onion mixture and gently stir to coat all. Cook over low heat until mixture is warm.

5 Transfer to heat proof serving dish. Garnish with chives. Serve hot.

Tailgating Note: The salad may be prepared one day ahead then refrigerated. On game day, reheat the salad in a covered disposal pan over a campers stove or on the grill top.





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