

**Green Bay Football Outdoor
Cooking and Tailgating Recipes:
Pack Attack Party Planning With
Appetizers, Meat & Game**
By Coach Kaleb

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FEED BACK AND AN HONEST REVIEW OF
THIS BOOK... ENJOY!!**

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Kaleb:**

**1) Green Bay Football Outdoor Cooking and Tailgating Recipes: Pack Attack Party Planning
With Appetizers, Meat & GAME**

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**4) Detroit Football Outdoor Cooking and Tailgating Recipes: Ford Field Fan Appetizers,
Quick & Easy Desserts, Food & Wine**

**5) Indianapolis Football Outdoor Cooking and Tailgating Recipes: ColtStrong Quick & Easy
Main Courses & Side Dishes**

**6) Pittsburgh Football Outdoor Cooking and Tailgating Recipes: Delicious Roethlis Burgers
& Sandwiches ~ Sports and Outdoors STEELER STYLE**

**7) Seattle Football Outdoor Cooking and Tailgating Recipes: SeaHawk Poultry & Seafood for
SUPER SUNDAYS & Special Occasions**

**8) New Orleans Football Outdoor Cooking and Tailgating Recipes: Superdome Poultry &
Seafood for Saints and Special Occasions**

**9) Denver Football Outdoor Cooking and Tailgating Recipes: Mile High Main Courses & Side
Dishes ~ Manning Up to Meat & Game**

**10) Dallas Football Outdoor Cooking and Tailgating Recipes: Cookbooks for Cowboy FANS
Barbecuing & Grilling Meat & Game**

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1. Introduction

ATTENTION PACKER FOOTBALL FANS!!! Are You Ready to Kick Your Barbecuing & Grilling Skills Back Into High Gear?!? It's Time for Tailgating, American Football and Outdoor Cooking...FROZEN TUNDRA STYLE!

My name is Coach Kaleb and I have been an Outdoor Cooking Enthusiast as well as a local football coach for over 17 years now. If I know Anything, it's that Nothing says the Season is HERE like Burgers & Sandwiches, Quick & Easy Appetizers, Poultry & Seafood, Meat & Game and Anything Else we can Get on the Grill!! There is NO Second String for these GameDay Tailgating Recipes! We're Talking FIRST AND TEN Folks!

In this Cookbook you will find Incredibly Easy Tailgating Recipes for Entertaining, Special Occasions and Delicious Sports and Outdoor Cooking... Consider this your Gameday Party Planning Playbook! Recipes which were awarded the Pigskin Seal of Approval by Offensive Linemen and FAN-atics across the League...

Down, Set, Hut...These recipes are Rated Easy, COMPLETE with Full Ingredient Lists and Super Simple Instructions. The only thing that could Possibly make these Tailgating Recipes any Better would be a Lombardi Trophy to put the Leftovers in!

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"Who Else Wants to Discover Simple Secret Recipes for Mouth Watering, Fall Off The Bone Ribs, Chicken & BBQ Sauce So Tasty You'll Be the Envy of the Neighborhood..."

AND MUCH, MUCH MORE....

ENJOY!!!

2. Football Cheese Ball

Makes 18 servings

Ingredients:

2 (8 ounce) packages cream cheese, softened

1 cup shredded Cheddar cheese

1/4 cup finely chopped green onions

2 tablespoons Worcestershire sauce

1/2 (1.25 ounce) package taco seasoning mix

1/2 slice American cheese, sliced into strips



Instructions:

Mix together the cream cheese, shredded Cheddar, green onion, Worcestershire sauce, and taco seasoning mix in a large bowl. Press the cheese mixture into a ball, turn it out onto a sheet of plastic wrap.

Use the plastic wrap to press the cheese ball into the shape of a football by flattening the ball and rounding each end. Place the cheese football on a plate, arrange the strips of American cheese like laces on the top of the cheese football. Cover and refrigerate for at least 2 hours.

Remove the cheese ball from the refrigerator 30 minutes before serving.

3. Seven Layer Dip

PREP: 15 mins

READY IN: 15 mins

Recipe makes 1 9x13 inch pan Change Servings

Ingredients:

1/2 cup sour cream

1 (1.25 ounce) package taco seasoning mix

1 (9 ounce) can bean dip

1 large avocado

2 tablespoons lemon juice

1/2 teaspoon garlic salt

1/2 cup sliced black olives

2 large tomatoes, chopped

1 (8 ounce) can jalapeno processed cheese spread

1/2 cup green onions

1 (14.5 ounce) package corn tortilla chips



Directions:

In a small mixing bowl combine the sour cream and taco mix; mix well.

Spread bean dip into the bottom of a 9x13 inch clear glass dish. Layer avocado on top of the bean dip. Sprinkle the lemon juice and garlic salt over the mixture. Spread the sour cream mixture over the avocados.

Layer the olives over the sour cream, the tomatoes over the olives; spread the cheese dip and onions over the entire mixture. Serve with tortilla chips for dipping.

"Who Else Wants to Discover Simple Secret Recipes for Mouth Watering, fall off the Bone Ribs, Chicken & BBQ Sauce So Tasty You'll Be the Envy of the Neighborhood...." [CLICK HERE NOW](#)

4. Wisconsin Bratwurst

PREP: 10 mins

COOK: 5 mins

READY IN: 45 mins

Recipe makes 10 servings

Ingredients:

2 pounds fresh bratwurst sausages

2 onions, thinly sliced

1 cup butter

6 (12 fluid ounce) cans or bottles beer

1 1/2 teaspoons ground black pepper

10 hoagie rolls



Directions:

Prick bratwurst with fork to prevent them from exploding as they cook. Place in a large stock pot with the onions, butter, and beer. Place pot over medium heat, and simmer for 15 to 20 minutes.

Preheat grill for medium-high heat.

Lightly oil grate. Cook bratwurst on preheated grill for 10 to 14 minutes, turning occasionally to brown evenly. Serve hot off the grill with onions on hoagie rolls.

5. Wazzu Tailgate Chili

PREP: 30 mins

COOK: 12 hrs 30 mins

READY IN: 23 hrs

Recipe makes 8 servings

Ingredients:

- 1 pound ground beef
- 1 pound ground pork
- 2 tablespoons olive oil
- 1 large onion, chopped, divided
- 1 green bell pepper, chopped
- 1 habanero peppers, seeded and minced
- 2 jalapeno pepper, seeded and minced
- 3 cloves garlic, minced
- 3 tablespoons chopped green onion
- 3 (15 ounce) cans chili beans
- 1 (14.5 ounce) can diced tomatoes
- 1 (6 ounce) can tomato paste
- 1 (8 ounce) can tomato sauce
- 1 (12 ounce) bottle lager-style beer
- 2 tablespoons cornmeal
- 1 cup water
- 1/4 cup chili powder
- 1 tablespoon ground cumin
- 1 teaspoon garlic powder
- 1/2 teaspoon cayenne pepper
- 1 tablespoon salt
- 1 1/2 teaspoons ground black pepper
- 1 cup shredded Cheddar cheese



Directions:

Cook ground beef and pork in a large skillet over medium-high heat until the meat is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease.

Meanwhile, heat the olive oil in a large pot over medium heat. Stir in 3/4 of the onion and all of the green pepper, habanero pepper, jalapeno pepper, and garlic. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir the drained meat into the onion mixture along with the green onion, chili beans, diced tomatoes, tomato paste, tomato sauce, beer, and water. Sprinkle with the cornmeal, then season with chili powder, cumin, garlic powder, cayenne pepper, salt, and black pepper.

Bring to a simmer over medium heat, then reduce heat to medium-low. Simmer at least 2 hours, stirring occasionally. Refrigerate overnight.

Reheat the chili over medium heat until it begins to simmer again. Top individual servings of chili with cheese and remaining chopped onion.

As Seen On TV: Make Your Favorite Restaurant
Dishes At Home!
Cheesecake Factory, KFC, Olive Garden, PF
Chang's, Red Lobster, Chili's

6. Pretzel Dogs

PREP: 35 mins

COOK: 35 mins

READY IN: 2 hrs 10 mins

Recipe makes 18 servings

Ingredients:

1 (12 fluid ounce) can or bottle room temperature beer

1 tablespoon white sugar

2 teaspoons kosher salt

1 (.25 ounce) package active dry yeast

4 1/2 cups bread flour

1/4 cup unsalted butter, melted

1 large egg yolk

1 tablespoon water

10 cups water

2/3 cup baking soda

1/4 cup kosher salt, divided - or to taste

18 hot dogs



Directions:

Heat the beer in a saucepan over low heat until it reaches 110 degrees F (45 degrees C).

Combine the warm beer, sugar, and 2 teaspoons kosher salt in a bowl. Sprinkle the yeast on top, and let stand for 5 minutes until the yeast softens and begins to form a creamy foam.

Place the bread flour and butter in a bread machine. Add the yeast mixture, then select the dough cycle.

Preheat an oven to 450 degrees F (230 degrees C).

Line 2 baking sheets with parchment paper or grease with vegetable oil.

Beat the egg yolk in a small bowl with 1 tablespoon water; set aside.

Stir baking soda into 10 cups water in a large pot until dissolved, and bring to a boil.

Turn the dough out onto a lightly-oiled surface, and roll into a 10x20-inch rectangle.

Cut the dough into 18 1-inch wide strips, then wrap each strip tightly around a hot dog in a spiral, pinching the edges to seal, and leaving the ends open. About half an inch of hot dog should peek out of each end of the dough wrapper.

Drop 2 or 3 dough-wrapped hot dogs into the boiling water for 30 seconds.

Arrange the boiled hot dogs on the prepared baking sheets. Brush each pretzel dog with the egg yolk mixture, and sprinkle with the remaining 1/4 cup salt.

Bake in the preheated oven until golden brown, about 15 minutes.

HOT TIP:

If using instant yeast, you can add all ingredients directly to your bread machine and begin. You only need to proof the yeast if you use active dry yeast.

7. Furious Jalapeño Poppers

PREP: 20 mins

COOK: 10 mins

READY IN: 30 mins

Recipe makes 8 servings

Ingredients:

1 (4 ounce) package cream cheese, softened

4 ounces shredded Cheddar cheese

6 ounces fresh corn kernels

Salt and ground black pepper to taste

8 fresh jalapeno peppers, halved lengthwise and seeded

8 slices bacon, cut in half

16 toothpicks



Directions:

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Mix together the cream cheese, Cheddar cheese, corn, salt, and black pepper in a bowl.

Fill the jalapeno halves with the cream cheese mixture.

Wrap each stuffed pepper with bacon, securing it with a toothpick. Be sure the toothpick pokes through the bacon as well as the pepper.

Place the poppers face down on the grill over direct heat. Grill until bacon is crispy and brown, about 5 minutes; turn the poppers over and grill until bacon is crisp on other side, 5 more minutes.

HOT TIP:

These can also be cooked in the oven at 400 degrees for about 20 minutes.

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