

LET THE TAILGATING BEGIN:

Fun New Recipes For Fall Events

Game Plan For The Perfect Game-Day Tailgate

(Family Features) This football season, you don't need tickets to enjoy the hottest grid-iron games with friends, family and food fresh off the charcoal grill. Gather up the home team and fire up the grill for a tailgate party with all the sights, sounds and smells of the stadium in your own backyard with these smart game-day strategies from champion pitmaster Chris Lilly and football analyst Mike Golic.

"Tailgating prior to kickoff is a football tradition in my family," said Golic. "I'm about as big of a grilling enthusiast as I am a sports fan, so any game day is a great day to be around the grill in my backyard."

The award-winning pitmaster recommends using a charcoal grill to bring out the best flavor of tailgate fare and shares a few quick tips to make your menu a success.

"Labor Day weekend may be right around the corner, but that doesn't mean it's time to put up your grill," said Lilly. "In fact, nothing says game day like friends and family enjoying the signature smoky aroma and flavors of food prepared on the charcoal grill."

• **Score an Early First Down:** Chips and dip make great appetizers for any party. Try pairing tortilla chips with a coal-fired pico de gallo for an instant fan favorite. Give tomatoes, peppers and onions a quick turn on the grill before combining with cilantro, garlic, salt, sugar and limejuice to taste.

• **Home Field Advantage:** Combine two game-day traditions at your tailgate party — grilling and pizza. Grilled pizza is a creative alternative to delivery when hosting guests for the big game. Plus, you can fire up another pizza on the grill immediately instead of having to wait for the delivery guy.

• **Instant Replay:** One of the perks to hosting your own tailgate party is enjoying the leftovers. From chicken tacos to Philly cheese steak sandwiches, there are limitless options for what you can fix with the meat your guests don't finish. Just make sure it gets cooked properly on game day — don't forget to let it sit or "rest" undisturbed for 10 to 15 minutes before serving to allow the temperature to equalize and reabsorb the internal juices.

For more ways to tailgate at home, includ-



ing additional tips and game day recipes, connect with us at Facebook.com/KingsfordCharcoal. While there, find out how you can prove your college football knowledge for the chance to win a backyard makeover worth more than \$10,000 and other weekly prizes (Aug. 4 through Dec. 4, 2010).

GRILLED STEAK PIZZA

MAKES: 4 SERVINGS
PREP TIME: 15 MINUTES
COOK TIME: 9-12 MINUTES

- 1/4 pounds sirloin steak
- Salt and freshly ground pepper
- 1 13.8 ounce tube pizza dough
- 4 scallions, finely chopped
- 1/2 cup queso fresca cheese
- 1/4 cup salsa verde

- 3 tablespoons freshly chopped cilantro
- Preheat grill using Kingsford charcoal. Season steak with salt and pepper and grill for 4 to 5 minutes for rare. Remove steak from grill and let rest for five minutes. Thinly slice steak.

Roll dough out on a well-floured board or pizza peel. Slide dough from peel on to grill and grill for 3 to 5 minutes or until toasted and crispy on the underside.

Flip the pizza dough over and top evenly with sliced steak, green onions, and queso fresca. Place cover over grill and cook for 5 to 7 minutes or until cheese has melted and is golden.

Remove pizza from grill and serve drizzled with salsa verde and cilantro.

Recipe created by football analyst, Mike Golic, on behalf of Kingsford charcoal

Revved-up Race Day Tailgate



(Family Features) If you can't make it to the big race this year, why not invite friends and family over to watch the race and host a tailgate in your backyard? It's the perfect way to gather fans around the grill and fuel up on championship food.

And there's no one who knows winning food more than Chris Lilly, head chef of Big Bob Gibson Bar-B-Q Competition Cooking Team, which has amassed 10 World BBQ Championships. The award-winning pitmaster recommends using a charcoal grill to bring out the best flavor of tailgate fare and shares a few tips to make your menu a success on the circuit.

- Take the lead: Do as much

as you can in the days before the party. Easy steps, like marinating meat or plating and refrigerating food platters the night before can make all the difference. Your food should be simple and enjoyed with one hand, standing up, and ideally without utensils.

• **Prepare for a crowd:** Your choice of meat is where you can be value-conscious without compromising taste. Try chicken wings instead of chicken breasts. Grill hotdogs, but offer a variety of mustards and gourmet toppings, like grilled peppers or spicy corn relish. Choosing fare you find at the speedway will help bring the sights, sounds and smells of a race right to your backyard.

GRILLED BRATWURST WITH CHOW-CHOW

MAKES: 8 SERVINGS
PREP TIME: 20 MINUTES, PLUS 4-12 HOURS FOR MARINADE
COOK TIME: 1 HOUR, 10 MINUTES

- 8 uncooked bratwurst sausages
- 8 hotdog buns
- 2 cans cola (24 ounces)
- 1 medium head cabbage, shredded
- 4 green bell peppers, diced
- 2 onions, diced
- 2 green tomatoes, diced (can substitute tomatillos)
- 1/2 cup salt
- 3 cups vinegar
- 2 1/2 cups sugar
- 1 tablespoon celery seed
- 1 teaspoon turmeric

In large container, combine cabbage, peppers, onions, and tomatoes (raw vegetables should equal 2 1/2 to 3 quarts). Mix with 1/2 cup salt, cover, and let stand for 4-12 hours. Drain well.

Combine vinegar, sugar, celery seed, and turmeric in a large pot and bring to a boil. Add drained vegetables and simmer for 1 hour, stirring occasionally. Chow-chow can be served as a hot or cold topping. For canning, spoon into sterilized pint canning jars and seal. (Makes 3 pints)

Pour cola into small pot. Add sausages, bring to a boil. As soon as cola turns clear, remove sausages (about 4-5 minutes).

Preheat charcoal grill to 400°F. Place bratwursts on hot grate over direct heat for 2 minutes on each side. Remove from grill and place on bun. Top with a generous helping of Chow-chow. Recipe created by Barbecue Expert Chris Lilly.

Score At Tailgate Cooking With Great Beef

(Family Features) Tickets? Check. Foam finger? Check. Favorite team jersey? Check. Tailgating food that scores with all your friends? You bet.

Beef and tailgating are a winning team. In fact, for a tailgating party with friends, burgers are the preferred food of choice, according to a survey by Pelegrin Research Group on behalf of the Beef Checkoff.

And we know that the grill is king of the grid-iron with 61 percent of people saying they prefer to cook beef outside on the grill. So when the time comes to bring friends and family together for the big game, you'll have the best hand-off of the day with a parking lot-friendly Bruschetta Burger.

Charge ahead. Score a touchdown for your tailgating team with a burger fit for champions.

BRUSCHETTA BURGER

MAKES 4 SERVINGS
TOTAL TIME: 30 TO 35 MINUTES

- 1 pound ground beef
- 1/4 cup grated Parmesan cheese
- 2 tablespoons minced green onions
- 1 teaspoon minced garlic
- Salt and pepper

- 4 slices rustic crusty bread, cut 1/2 inch thick
- Olive oil

BRUSCHETTA TOPPING

- 3/4 cup chopped red tomatoes
- 1/2 cup chopped yellow tomatoes
- 1 tablespoon thinly sliced fresh basil
- 1/4 teaspoon minced garlic
- 1/2 teaspoon salt
- Pepper

Combine Bruschetta Topping ingredients in medium bowl; set aside.

Combine ground beef, cheese, green onions and garlic in medium bowl, mixing lightly but thoroughly. Lightly shape into four 1/2-inch thick patties.

Place patties in center of grid, over medium, ash-covered coals. Grill, uncovered, 11 to 13 minutes (over medium heat on preheated gas grill, covered, 7 to 8 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turn-



ing occasionally.

Meanwhile, brush both sides of bread slices with oil. About 3 minutes before burgers are done, place bread on grid. Grill until lightly toasted, turning once.

Season burgers with salt and pepper, as desired. Place 1 burger on each bread slice; top each with 1/4 cup Bruschetta Topping. Serve open-faced.

Cook's Tip: Cooking times are

for fresh or thoroughly thawed ground beef. Color is not a reliable indicator of ground beef doneness.

Cook's Tip: If using 95 percent lean ground beef, combine ground beef with 1/4 cup soft bread crumbs, 1 egg white and ingredients as directed in step 2. Courtesy of The Beef Checkoff beefItsWhatsForDinner.com

Thank You!

I would like to thank all of my friends and relatives who phoned or sent cards in wishing me a Happy 90th Birthday. Your thoughtfulness and kind words made my day special.

Donald Zavadi

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Yankton's Home Team!

The Surgeons and Staff at Lewis & Clark Specialty Hospital

Welcome Dr. Christopher A. Hathaway to Yankton and our hospital!

Christopher A. Hathaway, MD, Ph.D graduated from the University of South Dakota School of Medicine and completed his residency in Urology at the Medical College of Georgia. He joins Dr. Joseph Boudreau in practice at Yankton Urological Surgery, Prof., L.L.C., 2009 Locust, Yankton, SD.

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