

Super-easy and delicious treat!

PEANUT BUTTER-CARAMEL CANDY BITES

1 (16.5 oz) package refrigerated peanut butter cookie dough
24 bite size candy bars (i.e., Snickers, Milky Way)
Preheat oven to 350.

Shape cookie dough into 24 1-inch balls. Place in cups of lightly greased miniature muffin pans. Bake 15 to 18 minutes or until edges are lightly browned. Watch closely. Remove from oven and press 1 bite-size candy bar into each cookie. Let cool and remove from pans.

Tailgating doesn't always have to be brats and burgers!

GRILLED TERIYAKI CHICKEN PIZZA

12-inch refrigerated pizza crust
2 grilled chicken breasts, cut into bite-sized pieces
1 cup teriyaki glaze
2 cups mozzarella cheese
1 sweet onion, thinly sliced
12 oz. pineapple chunks, drained.

Coat chicken with 3/4 cups of teriyaki glaze and set aside.

Brush top of pizza crust lightly with olive oil. Place oiled side down on a medium-heat grill for 1 to 2 minutes. WATCH CLOSELY, do not let crust touch flame or it will burn.

Remove crust, flip over and top the grilled side with cheese, onions, chicken and pineapple chunks.

Return pizza to grill. Close lid or cover pizza loosely with foil. Grill until cheese melts, 2-4 minutes. Remove pizza and drizzle with remaining teriyaki glaze.

HUSKERS

continued from page 14

Memphis barbeque and crawfish from the gulf. The food is dependent upon what each family wants to bring and where their imagination can take them.

The tailgate parties begin each week with the core group of about 14 people. They typically plan food for 50-75 people, as they always have friends and family show up. Each week is a new experience and a chance to meet new friends. They've hosted plenty of fans from visiting teams at their tailgate, which has led to some new friendships and a chance for people to reconnect when they go to road games.

The group has taken the tailgate party on the road to most of the schools in the Big 12 North Conference. The hospitality they have enjoyed and the friends they have made through the years are priceless. "We always enjoy our trips to Ames, IA, and Lawrence and Manhattan, KS," said Tim.

Setting up and planning the tailgate party each week is a lot of work. "We usually try to get set-up at least 5-6 hours before kick-off. Sometimes this has meant setting up in the dark when the wind is blowing and the temperatures are frigid," said Tim, "but rain or shine we are always there."

When the Morrows first began, many years ago, they thought they would try it for a year or two. Now 14 years later, it is just what they do. The results of the games fade over the years, but the ability to spend a few hours each week with people you enjoy being around make it all worth while. Both Tim and Denise agree, "Tailgating has given us the opportunity to meet new people each week. Those that sometimes arrive as strangers, always leave as friends and always come back and see us on their next trip to Lincoln." GO BIG RED!

■ by Cathy Sudbeck

Photos Courtesy of PR Olson, Todd Woods and Tim Morrow

Nebraska Favorites

Courtesy of Tim Morrow

CORN DIP FOR FRITOS

2 – 11 oz. cans of Mexi-Corn, drain
1 – 4 oz. can diced green chilies, drain
1 cup Miracle Whip
8 oz. sour cream
2-3 green onions chopped
2 cups of shredded Colby Jack cheese
3/4 can chopped jalapenos (to taste)
Mix and set in refrigerator for a day or two
Serve with large bag of Frito Scoops

TAILGATE OMELETS

- Eggs
- Quart-size Ziploc freezer bags
- A variety of ingredients: cheeses, ham, crispy bacon, onion, green pepper, tomato, mushrooms, cooked hash browns, salsa, etc.
- Salt & Pepper
- Water for boiling
- Bring water to a rolling boil in a large pot.
- Crack 2 eggs (large or extra-large) into the bag (not more than 2) and shake to combine them.
- Each guest adds prepared ingredients of choice to their bag and shakes. Make sure to get the air out of the bag and zip it up.
- Place the bags into rolling, boiling water for exactly 13 minutes. You can usually cook 6-8 omelets in a large pot. For more, make another pot of boiling water.
- Open the bags and the omelets will roll out easily.

Must Haves At A Tailgate

TENT - When everybody else is in their car or truck avoiding the rain, you'll be cooking!

JUMPER CABLES - After a great tailgate party, some would love to stay in the parking lot forever... but everyone might not share that thought. Especially valuable if you're running electrical appliances off your vehicle battery.

PLASTIC TRASH BAGS FOR CLEAN UP - A dedicated tailgater always respects their surroundings and leaves it clean.

EXTRA ICE - There is no excuse to ever run out of ice. Just bring a full extra ice chest and enjoy.

FIRST AID KIT - Just in case that football hits you in the head.

COMFORTABLE SHOES - I know it's a no-brainer, but sometimes we forget how much we visit and with the right shoes, you can walk to your stomach's content.

ANTACID - With all the foods consumed at the tailgate, we need some help. Remember defense wins championships.

CHAIRS - It seems like such a obvious necessity, but many rookies forget them.

FOLDING TABLE(S) - Absolutely indispensable. A place to put all the plates, napkins, flatware, drinks, ice, food, and a place to sit down and eat. A whole lot better than trying to balance paper plates in your lap.

WATER - Not only to extinguish the grill, but also for general clean-up. Bring at least two gallons.

PROPANE - Make sure the propane bottles are full — better yet, bring two.

TOILET PAPER - The MVP (most valuable product) of the parking lot. If your stadium doesn't have readily accessible indoor restrooms, don't get caught with your pants down in a Port-A-Potty with no TP.