

## **Let the Tailgating Begin!**

No, I'm not talking about following so close in your car you can see the blond roots of the lady driving in front of you. I'm talking about the "ritualistic celebration of your favorite sports organization through eating, drinking, and the shouting of stimulating phrases like 'Go, Bucks!' normally conducted in a parking area adjacent to a sports arena or stadium."



There are people out there who have honed tailgating down to a fine art and they're willing to share the wisdom gleaned from years of personal experience. (My favorite is don't forget your team colors body paint and a decent first aid kit.) Hey, who am I to argue? These are, after all, the "experts."

As you might imagine, the extremes of tailgating fall into that range of experiences "too weird not to be true." There's one group that brings their own portable hot tub. People set up huge plasma televisions to watch pre-game shows so often now that no one really notices. One event in Virginia boasts portable candelabras, tables set with white pressed linens and menus to rival a 5 Star restaurant.

There really isn't one specific tailgating season. Tailgating happens with a host of sports including football, horse racing, NASCAR, and many more. But there does seem to be a particularly strong showing during the fall for high school, college or professional football games. If you're ready to have a go, here are some ideas for your menu this weekend.



### **Mojo Pork & Chicken Skewers**

(serving size = 2 skewers per person)

We served these great off-the-grill treats this past weekend at the Yellow Springs Blues' Fest and they were a hit. Kids love them and you'll find that the sauce is great for a ton of other recipes.

#### **Mojo Criollo Marinade:**

- 1 garlic head
- 6 ounces orange juice
- 2 ounces lemon juice
- 2 teaspoons ground cumin
- 1 tablespoon ground oregano
- 3 teaspoons salt
- 4 ounces water

Peel and mash the garlic cloves into a paste and add all of the remaining ingredients in a medium bowl. Refrigerate and let stand a minimum of one hour, over night is even better.

#### **Pork & Chicken Skewers:**

- One ½ inch thick slice of pork loin roast = 2 skewers
- One medium sized boneless skinless chicken breast = 2 skewers

Cut your pork or chicken into ½ inch by ½ inch strips. Place strips in two bowls, one for chicken and one for pork. Depending on how many skewers you would like to make you may need to double or triple your Mojo marinade batch. Pour the marinade over the strips in each bowl until just covered. Seal and place in refrigerator to marinate 3 or 4 hours.

Using bamboo skewers right before serving carefully impale the chicken or pork on each leaving 3 to 4 inches as a handle. Use the worm on a hook threading method. Over a medium gas or charcoal grill place a triple thick strip of aluminum foil over the grate so that it will protect the handles on each skewer during the cooking process. Lay the

skewers on the barbecue with the handle portion of the bamboo over the foil and turn them as often as needed to evenly grill the pork or chicken.

Serve them immediately and keep your favorite hot sauce handy to jazz them up if you like. One other suggestion...have a set of clean wire cutters handy as they are perfect for clipping off the sharp end of the skewer before serving. You'd be amazed at how many people stick themselves in their rush to "dig in."

Here's my favorite macaroni salad from my days back at Ohio State...yes, there was such a thing as macaroni even back then!

### **Mac Salad a la Woody**

(serves 8 or one Archie Griffin)

#### **Dressing:**

¾ cup buttermilk

¾ cup mayonnaise

1 tablespoon Dijon mustard

½ teaspoon Worcestershire sauce

black pepper to taste

#### **Salad:**

4 cups cooked elbow macaroni

1 pound lean cooked ham, cut into ½ inch cubes

2 ribs celery, chopped

½ cup peas

½ cup chopped sweet pickles

½ cup chopped red bell pepper

2 scallions, chopped

(Garnish: Cherry Tomatoes)

Whisk all of your dressing ingredients together in a small bowl and refrigerate until ready to use.

Assemble all of your salad ingredients in a large bowl and mix thoroughly. Add your dressing and toss once again to mix. Add your cherry tomatoes and enjoy.

I have some great ideas for your drink enjoyment but I would stress two things before making any proposals about beverages with alcohol for your tailgating shindig. First, know the laws and local ordinances regarding open containers where you are having your party. Secondly, be smart...keep in mind the need for a designated driver for later along with the importance of not overdoing it before the big event.

One of the truly enjoyable concoctions ever thought up involves Champagne and fresh orange juice. The Mimosa and the Grande Mimosa are great treats and really festive at adult gatherings.

The plain Mimosa is simply the combination of a good sparkling wine (1/3 portion) and your orange juice (2/3 portion). To make it a Grande Mimosa simply add ½ shot of Grande Marnier before serving.

My favorite sparkling wine for this recipe is the German schaumwein Blau-Gold, which has a fine, tickle bubble along with a pleasant fruitiness that combines beautifully with the orange juice. It's also terrific by itself. The term schaumwein means "foam wine" and many people through out the world love these sparklings for their pleasant ripe fruit styling. Give it a try at your next party!

If we can answer any questions for you please call us at (888) 288-0668 or visit us on the web at [www.winedog.com](http://www.winedog.com). Cheers!