

TAILGATE FEVER

Your Ultimate Tailgating Guide

BROUGHT TO YOU BY:



Homes.com



WELCOME TO TAILGATING SEASON

Tailgating season is upon us! We are eager for the festivities to begin. So much so, that we've "teamed" up to provide you with this ultimate tailgating guide, sure to bring your tailgate to the next level!

It is our hope that this kit serves as a resource as you plan your next tailgating party, whether inside or outside of your home. In this guide you'll find:

- Recipes to help feed your crowd
- Beer pairing tips based on what you're grilling
- Kid-friendly treats
- Pre-game games
- Party theme ideas

As tailgaters know, the gathering is not about the sport, but rather getting the party started. So leave the planning to us! Let us be your partner for tailgating this season, so you can get busy creating memories with family and friends.





TABLE OF CONTENTS

04 | Infographic

06 | Interview With The Commish

08 | Dress It Up

The Big Game Day Football Party
Chili Bar Party
Tailgate Time Party

12 | Eat It Up

Appetizers
Main Dishes
Side Dishes
Desserts

17 | Drink It Up

Beer Pairing
Cocktail Recipes
Kid-Friendly Drink Recipe

21 | Play It Up

Comhole
Ladder Golf
Washer Toss

25 | Live It Up

Home-gating in Your Community
Home-gating in Your Humble Abode

28 | Conclusion

\Tail-gāt-ing\

Involves consuming beverages and grilling food. Tailgate parties usually occur in the parking lots at stadiums and arenas, before and occasionally after games and concerts. Tailgaters are friendly people by nature and enjoy partying with their community before an event.

Tailgating Cup – Terms of Measurement



Gear It Up



TV



Portable Speaker System



Grill



Folding Table & Chairs



Make identifiable for friends to find you



Cooler



Bring a personalized cup so you don't grab the wrong drink



Toilet Paper

continued



Ice



Trash Bags



First Aid Kit

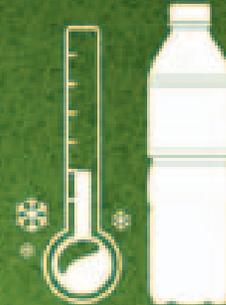


Rain Gear

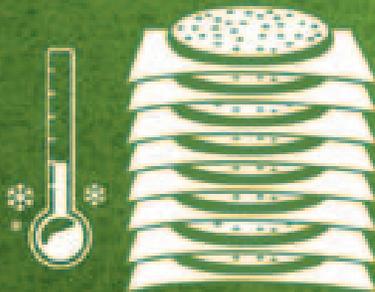
Grill It Up



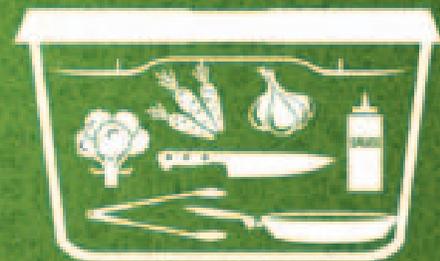
Line grill with aluminum foil for easy cleanup



Freeze bottled water to serve as ice in your cooler or to drink



Make burgers in advance & freeze between sheets of wax paper for easy cleanup

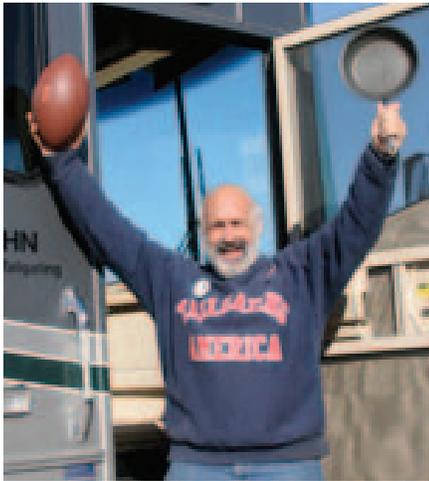


Use large storage bins to store your food & cooking supplies so transporting is easy



Use grill pan for chopped veggies, apply sauce after cooking so it won't burn or get sticky

SO WHO IS THE COMMISH?



Name: Joe Cohn

Title: Tailgating Commissioner

Background: Avid tailgating enthusiast who has tailgated more than 850 times and traveled more than 800 miles. Owner of Tailgating.com

Homes.com sat down with Joe Cohn, the owner of Tailgating.com and self-proclaimed commissioner of tailgating, to get his insight into his world. Joe's insight about this national "sport" was enlightening and full of warm fuzzies.

“I’m a
CRAZY
guy!”

First things first: we had to know, why is Joe a “crazy guy”? Well for starters, although he really enjoyed his previous job at a cooking school, he wanted to do something fun. Joe hails from New Orleans, which isn't exactly known for its tailgating. But, he did have the opportunity to go to a game and participate in the tailgating festivities—that is when he fell in love. He really enjoyed the neighborhood feel and sense of community. So he sold his business and home and took to traveling with his faithful sidekick Sophie, his catnip-addicted feline.

After participating in more than 850 tailgates and traveling more than 800 miles throughout the past 17 years, Joe has become a bit of a celebrity at tailgating events. When asked what his favorite team is, Joe stated “wherever I'm at!” In fact, he says with pride, “I've collected a jersey from every single stadium I've been to and wear it whenever I am in the hosting city.”

Given his “Commish” title, we asked Joe what he loves most about tailgating, and his answer may surprise you. “To me, it's really about the environment, making new friends and investing in your current friendships,” he says. “It involves good food, good friends and being a part of that community.”



TIPS FOR BEGINNING TAILGATERS



“Beginning tailgaters should get there early,” says Joe. “Probably about 3-4 hours before kick-off.” He also recommends that newbies bring just the essentials: some snacks, a cooler and a couple chairs. “Use this time to walk around and get to know other tailgaters,” he says. “It’s like visiting with friends you didn’t know you had.”

This time will allow you to figure out the “ins” and “outs” of tailgating at that stadium, where people park, what they bring, etc. You can do a little research so that at the next event you are prepared to go all out and enjoy yourself.

“Tailgating at home, and in the front yard, allows you to bring back that sense of **community** and **form friendships** with those around you.”

-The Commish

Q&A WITH THE COMMISH

What’s His Favorite Food at a Tailgate?

“Whatever people will feed me,” says Joe. He doesn’t bring food to tailgates anymore. He’ll walk around to say hello to everyone, and people are kind enough to share their food. He’s had Philly cheesesteaks in Philadelphia, lobsters in New England, you name it he’s probably had it. He’s had such amazing feasts at tailgating, and he’s never surprised at what people will come up with.

Does the Commish Get an Off-Season?

No, there is always something to tailgate at. Baseball, Jimmy Buffett concerts, you name it, tailgating can happen. And even if you don’t go to a game to tailgate, there are tons of stay-gating or home-gating which is tailgating in the home. As Joe puts it, “It’s not the location or even the food that makes the tailgate. It’s the people that make the time enjoyable.”

Is there ever an inappropriate time to tailgate?

Probably at a funeral—although he would love a tailgate at his funeral and have his ashes spread across a BBQ pit. But other than that, not really, there are sometimes where it’s inconvenient to tailgate.

dress it up

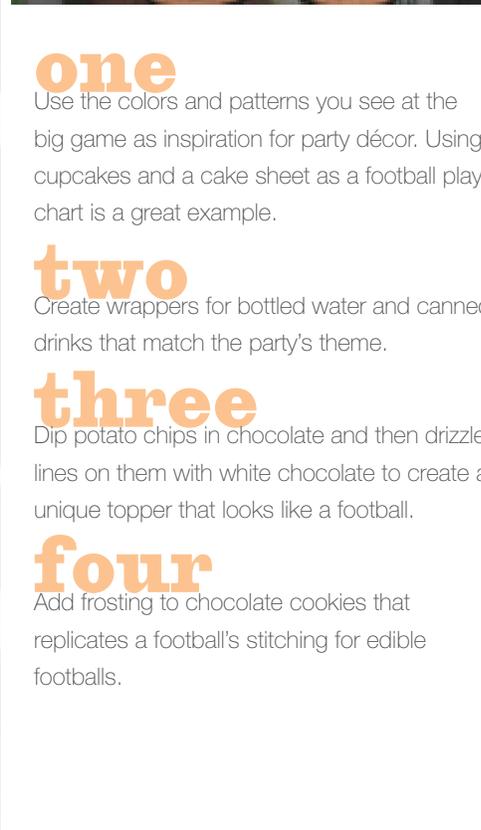
**BUILD
SOME
NACHOS**

“It's like Mardi Gras
with food.”

-The Commish

THE BIG GAME DAY FOOTBALL PARTY

What's more exciting than gathering your friends and family to cheer on your favorite team? No need to wait for the Super Bowl to host an exciting football party in your home now. Adding in a few of these ideas will make your party the talk of the season.



one

Use the colors and patterns you see at the big game as inspiration for party décor. Using cupcakes and a cake sheet as a football play chart is a great example.

two

Create wrappers for bottled water and canned drinks that match the party's theme.

three

Dip potato chips in chocolate and then drizzle lines on them with white chocolate to create a unique topper that looks like a football.

four

Add frosting to chocolate cookies that replicates a football's stitching for edible footballs.

CHILI BAR PARTY

Football and chili are a match made in heaven, don't you think? This pretty simple meal can be turned into a fun party theme and allows people to try new chili combos while interacting with friends and watching the big game. This is one party that is sure to be a crowd pleaser.



1

Offer smaller servings—for example, cut hot dogs and potatoes in half and provide smaller dining plates so people can try more than one combo.

2

Serve mini Frito bags so people have the option to just fill the bag with chili and topping and eat right out of the bag. This is a perfect for those who are really into the game or for an outdoor event.

3

Use burlap or a cloth to cover the not-so-pretty Crock-Pot. This allows it to be a part of the décor on the table and not an eyesore.



TAILGATE TIME PARTY

The best part of football is tailgating and enjoying time with friends. It also serves as a great party theme. Energize your typical Sunday football get-together with these creative tips!

1

Design a memorable table covering by re-creating a football field. Use grass carpeting for the base, white duct tape for the yardage lines and yellow duct tape along with PVC pipe to form the uprights.



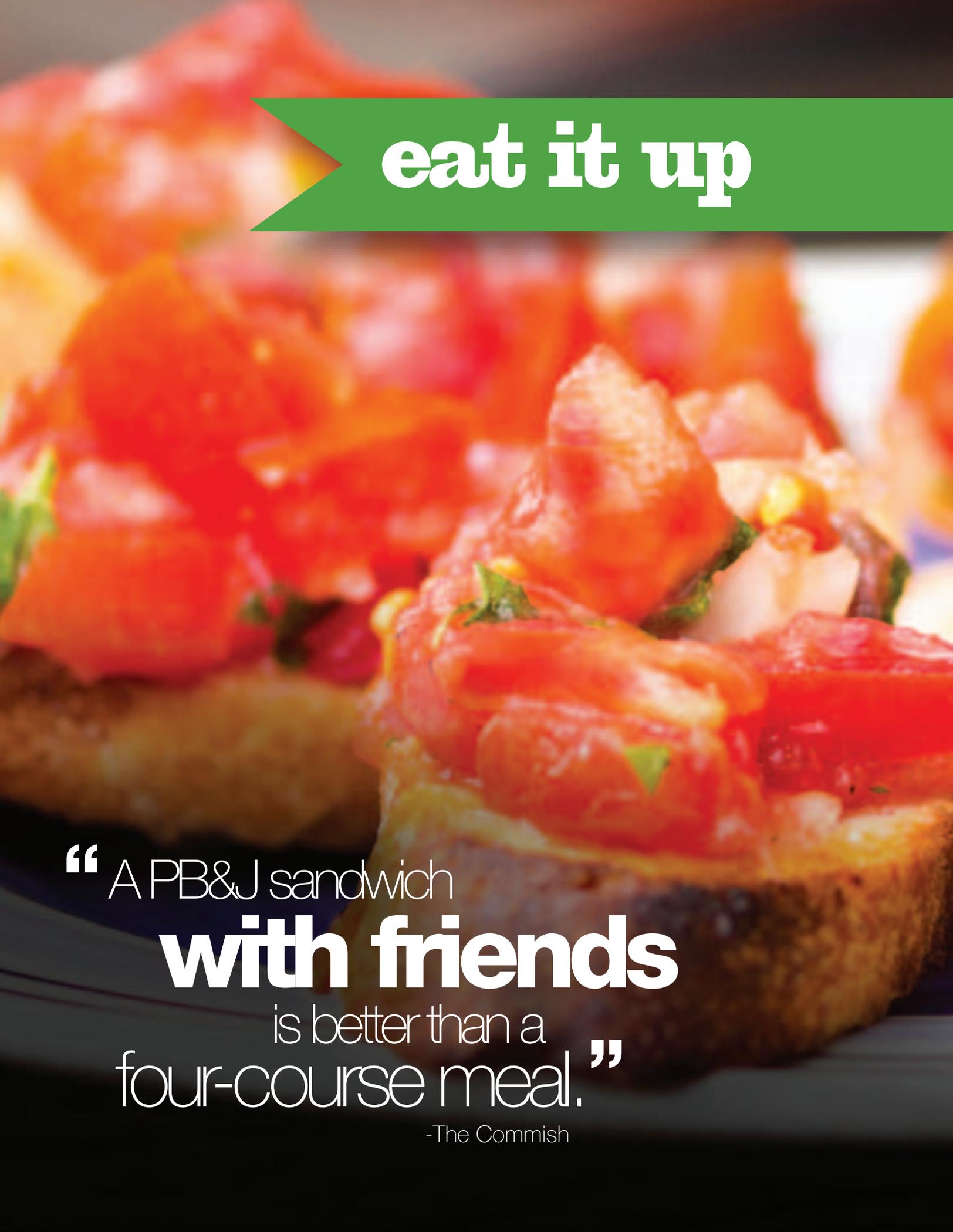
2

Jazz up your décor by filling large glasses with inexpensive small footballs and setting cheer horns on tall candlesticks.

3

Let your paper/plastic products show your team spirit by buying them in your team colors. Most party stores carry every imaginable color so alternate your colors for your utensils, paper plates, napkins, etc.





eat it up

“ A PB&J sandwich
with friends
is better than a
four-course meal. ”

-The Commish



BACON CRESCENTS

ingredients

- 1 (8 oz) package low fat cream cheese, softened
- 8 slices bacon, crisply cooked & crumbled
- 1/3 cup grated Parmesan cheese
- 1 tsp onion powder
- 2 tsp dried parsley
- 1 tbsp milk
- 2 cans (8 oz each) refrigerated crescent dinner rolls

directions

Preheat oven to 375°F. Mix cream cheese, bacon, Parmesan cheese, onion powder, parsley and milk until well blended; set aside. Open each can of dough. Firmly press perforations together to seal. Spread each rectangle with 1/2 of the cream cheese mixture. Roll each rectangle up jelly roll style and cut into 16 pinwheels (32 total). Place on baking sheet. Bake 12 to 15 minutes or until golden brown. Serve warm.

Source: Plain Chicken

FIRE ROASTED POBLANO CORN SALSA

ingredients

- 4 ears corn, husks removed
- 2 poblano peppers
- 2 mini peppers
- 2 limes
- 1/2 sweet onion, sliced in rings
- 1 ripe avocado, halved & seed removed
- 15-18 cherry tomatoes, skewered
- 1/4 cup chopped cilantro
- 1 tsp sea salt

directions

Prepare a grill for medium heat with two cooking zones- direct and indirect. Grill the corn on direct heat, turning as the kernels develop a nice char. Cook for about 15 minutes total. Grill poblanos, mini peppers, tomatoes, onions, avocado and limes until there is a nice char. Move to the indirect heat side. Once done, let veggies cool. Chop poblanos, mini peppers, onions and avocado. Put into a bowl. Squeeze the

lime juice on top of the mixture. Slice the kernel and add along with the tomatoes and cilantro. Add sea salt to taste.

Source: Grill Grrrl



SOUTHWEST TURKEY BURGERS

ingredients

- 4 Nature's Own 100% Whole Wheat Sandwich Rolls
- 1/3 cup salsa
- 1/4 cup chopped green onions
- 1 tsp dried oregano leaves
- 1/2 tsp ground cumin
- 1/4 tsp salt
- 1 small ripe avocado, mashed
- 1 tbsp reduced-fat sour cream
- 1 tbsp chopped fresh cilantro
- 1 tbsp lime juice
- 4 lettuce leaves
- 4 tomato slices
- 1 pound ground turkey breast

directions

Preheat broiler. Combine turkey, salsa, green onions, oregano, cumin and salt in large bowl. Shape into four 1/2-inch-thick patties. Spray rack of broiler pan with nonstick cooking spray; place patties on rack. Broil, 4 inches from heat source, 4 to 5 minutes per side or until burgers are cooked through. Meanwhile, combine avocado, sour cream, cilantro and lime juice in medium bowl. Season with salt; set aside. Place lettuce leaf on each roll bottom. Top with burger, tomato slice and avocado mixture. Close sandwiches.

Source: [Nature's Own](#)



We Are Nature's Baker.



GRILLED LIME CHICKEN

ingredients

- 1 tbsp lime zest (approx 1 lime)
- 1/3 cup fresh lime juice (approx 2 limes)
- 2 tbsp olive oil
- 1 tbsp sesame oil
- 3/4 tsp sea salt
- 4 boneless, skinless chicken breasts
- 1 gallon Ziploc bag

directions

Combine first 5 ingredients in a small bowl, whisk to incorporate. Place chicken in gallon Ziploc bag, pour marinade over chicken, seal bag, toss to coat, marinate 2-4 hours, refrigerated. Preheat grill to medium high, place chicken on grill, and cook 7-8 minutes per side or until juices run clear.

Source: [What's Cooking with Ruthie](#)



Source: [It All Started with Paint](#)

COOLER CORN

ingredients

- 10 corn husks
- 1 cooler

directions

Place a giant pot of water on the grill. Husk the corn while waiting for the water to boil. Place shucked corn into a clean cooler. Then pour the boiling water on top of the corn and shut the lid. The corn will cook in the cooler and stay warm and ready to eat all day.

VEGETABLE SKEWERS

ingredients

- 2 small zucchini, 1/2 inch thick slices
- 2 small yellow squash, 1/2 inch thick slices
- 16 oz baby mushrooms
- 1 red onion, quartered
- 8 wooden skewers, soaked in water for 10 minutes
- Olive oil cooking spray
- Sea salt
- Pepper
- Onion powder

directions

Alternate threading the flat side of each vegetable on wooden skewer until full, repeat for each skewer. Spray each side of skewer with cooking spray, sprinkle sea salt, pepper and onion powder on each side. Cook each side 3-4 minutes until tender, firm and grill marked.

Source: [What's Cooking with Ruthie](#)



CREAMY APPLE CARROT ROLL-UPS

ingredients

- 8 slices Nature's Own 100% whole wheat bread, crusts removed
- 2 oz (1/4 cup) cream cheese, softened
- 2 tsp honey
- 1/3 cup finely chopped apple
- 1/4 cup shredded carrot

Source: [Nature's Own](#)

directions

Flatten bread slices with rolling pin until very thin. Combine cream cheese and honey in a small bowl until smooth. Stir in apple and carrot. Spread each bread slice with about 2 tablespoons cheese mixture. Starting at a long end, roll up bread slice to enclose filling; pinch edge closed. Cut each roll-up diagonally in half.



We Are Nature's Baker.



We Are Nature's Baker.

LUSCIOUS CHOCOLATE BREAD PUDDING

ingredients

8 slices Nature's Own Butterbread
 2 cups whole milk
 2/3 cup sugar
 4 oz bittersweet chocolate (60% cacao), coarsely chopped
 2 tbsp butter
 1/8 tsp salt
 2 tsp softened butter
 4 eggs
 1 tsp vanilla
 Whipped topping (optional)
 Strawberries or raspberries for garnish

Source: [Nature's Own](#)

directions

Combine milk, sugar, chocolate, 2 tablespoons butter and salt in medium saucepan. Heat over medium heat, stirring frequently, 12 to 15 minutes or until chocolate and butter are melted. Remove from heat; cool 15 minutes. Preheat oven to 350°F. Butter 2-quart casserole with softened butter. Cube bread and layer evenly in prepared casserole. Beat eggs and vanilla in medium bowl. Stir into milk mixture. Pour milk mixture over bread. Gently press bread cubes with fingertips until all are moistened. Bake 45 to 50 minutes or until puffy and center is set. Serve warm with whipped topping, if desired. Garnish with berries.

TAILGATE APPLE CRUNCH PUSH-UP POPS

ingredients

Apple Filling

1 ½ cups vegetable oil
 2 cups sugar
 3 eggs, room temperature
 3 cups all-purpose flour
 1 tsp salt
 1 tsp baking soda
 1 tsp ground nutmeg
 1 tsp ground cinnamon
 3 tbsp vanilla extract
 3 cups diced Granny Smith apples
 1 cups pecans, chopped
 ½ cup butter
 1 cup brown sugar
 1 tsp vanilla extract
 ½ cup milk

Pecan Crunch

2 cups pecan halves
 ½ tsp salt
 ½ cup brown sugar
 ¼ cup butter, melted

directions

Preheat oven to 325°F. Beat the oil, sugar and eggs with an electric mixer until well blended. Add the dry ingredients. Stir in vanilla, apples and pecans. Pour batter into a greased jelly roll pan. Bake for 24 to 28 minutes or until lightly golden and cooked through. Let cool. Mix butter, brown sugar, vanilla and milk in a saucepan. Bring to a rolling boil and pour over the cooled cake. Let cool completely and then chill in the refrigerator for at least 1 hour.

Stir together ingredients for pecan crunch until nuts are well coated. Place in a single layer on a baking sheet lined with parchment paper. Bake at 350°F for 12 to 15 minutes, stirring several times. Cool. Use the open end of a push-up pop to cut out circles in the iced cake. Place one cake circle at the bottom of a push-up pop mold and top with 1 to 2 tablespoons of pecan crunch. Repeat layers until full. Garnish with whipped cream, if desired.



Photo courtesy of Kyle Dreier

Source: [Pizzazzerie](#)



drink it up

**“Friendships
& laughter**

are the best ingredients to add to
any recipe.”

-The Commish

BEER & BBQ PAIRING GUIDE

While some football fans are not too keen on beer, many are and look forward to drinking their favorite beer while noshing on whatever the grill gods are serving up. The Brewers' Association has a fantastic beer and food pairing chart, but for our purposes, we've narrowed it down to three tailgate favorites.

Pale ales are spectacular when paired with hamburgers. The brewing process involves the use of a warm fermentation and predominately pale malt. Some suggested pale ales are Sierra Nevada Pale Ale, Sam Adams Pale Ale and Schell's Pale Ale.

Pilsners are best when paired with lighter foods. Try them with chicken dishes, a summer salad, salmon or a grilled bratwurst. They are also complimented well by mild white Vermont cheddar. Pilsners are bottom-fermented for better clarity and shelf-life. Suggested Pilsners are Stella Artois, Heineken and Amstel.

Amber lagers are hearty and best paired with spicy foods, barbeque, sausages and roasted meats. All great tailgating foods! For a cheese pairing think white cheddar, jack or brick cheeses. Lager is a type of beer that is fermented and conditioned at low temperatures. Some suggested lagers are Yuengling, Dos Equis Amber Lager and Karl Amber Lager.

If none of those tickle your fancy, take a look at The Brewers' Association's chart and find the beer that works the best for you!

<http://www.craftbeer.com/pages/beer-and-food/pairing-tips/pairing-chart/>





PEACH SANGRIA

ingredients

- 1 (750-milliliter) bottle white wine
- 1 cup peach schnapps
- 1/2 cup frozen lemonade concentrate, thawed
- 2 nectarines, sliced
- 1 cup green or red grapes, whole or sliced

directions

Combine all ingredients in a large pitcher. Cover and chill at least 2 hours or overnight. Stir before serving.

Source: Pizzazzerie

FROZEN CRANBERRY MARGARITAS

ingredients

- 1 (10-oz.) can frozen mojito mix
- 3/4 cup tequila
- 1/4 cup whole-berry cranberry sauce
- 2 tsp orange liqueur
- 2 tbsp fresh lime juice
- Ice

directions

Combine first 5 ingredients in a blender. Fill blender with ice to 5-cup level, and process until smooth. Serve immediately.



Source: Pizzazzerie



PINK LEMONADE

ingredients

- 1 (12-oz.) can frozen pink lemonade concentrate, thawed
- 3 (12-oz.) bottles beer (not dark), chilled
- 3/4 cup vodka, chilled
- Ice

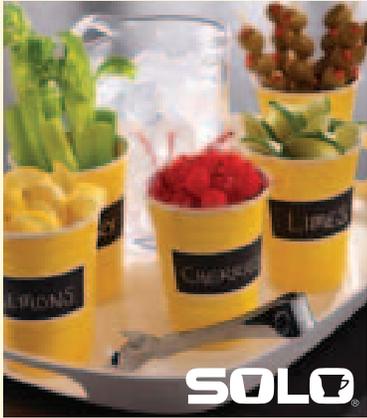
garnishes

fresh cranberries, citrus slices

directions

Stir together first 3 ingredients. Serve over ice.

Source: Pizzazzerie



SOLO tip:

Let your kids help out by adding their own fruit to the mix. Use SOLO cups and chalkboard paint labels for additional fun!



REAL FRUIT SPRITZER

ingredients

- Strawberries
- Blueberries
- Pineapple
- Ginger Ale or Lemon Lime Soda

directions

Place a few strawberries, blueberries and chunks of pineapple in a glass. Muddle the fruit by mashing it with a wooden spoon or muddler (if you have fancy barkeep type equipment). Toss in some ice cubes and bits of the aforementioned fruits. Pour in a favorite ginger ale or lemon lime soda.



play it up

“Tailgating

is the new
community social.

It's about

being a participant

rather than
an observer.”

-The Commish



BEAN BAG TOSS AKA CORNHOLE

Cornhole or Bean Bag Toss is similar to horseshoes except you use wooden boxes called cornhole platforms and corn bags instead of horseshoes and metal stakes. Contestants take turns pitching their corn bags at the cornhole platform until a contestant reaches the score of 21 points. A corn bag in the hole scores 3 points, while one on the platform scores 1 point.

Source: [American Cornhole Association](#)



LADDER GOLF

Ladder Golf is played in rounds, each round consisting of all players tossing 3 bolas (two golf balls attached by a nylon rope, spaced 13" apart). A coin toss is used to decide which player or team will toss first. The first player must toss all 3 bolas before the next player is able to toss his or her bolas. Bolas can be tossed in any way the player chooses (and can be bounced off the ground), as long as they are tossed individually.

Games are played to an exact point total of 21. To win, a player must be the only one to score exactly 21 points after the completion of a round. If a player goes over the exact point total, that player's points for that round do not count.

After every team has tossed all its bolas, scoring is determined by the bolas that are still hanging from the steps. Players can knock-off bolas during the course of the game. In fact knocking-off other players bolas is encouraged and a good way to play defensively. Bolas that are knocked off during play do not count as points. Only bolas that are left hanging after all bolas are tossed are counted as points.

Points are determined by which step a bola wraps around. The top step is worth 3 points the middle step is worth 2 points and the bottom step is worth 1 point. Players can score an optional bonus of 1 point by hanging all 3 bolas from the same step or by hanging a bola on all 3 (1-2-3) steps in one round. The highest amount of points available per player is 10. This is accomplished by hanging all 3 bolas on the top (3 point) step. The winner of the round earns the first toss in the next round.

Source: <http://www.laddergolf.com/>



WASHER TOSS

Setup: Place Washer Toss boards 21 feet apart. (Distance may be changed based on skill level.)

How to Play: Each person or team chooses four washers of the same color to use throughout the game. If you have two players, both players will toss at the same box. If you have four players, teammates toss from opposite boxes. All players must toss in the designated Toss Area. Players at the same box alternate throws at the opposite box and cup until all eight washers have been played. The round is over and the person or team that scores goes first the next round.

How to Score: Washers that land and stay on the board are worth one point. Washers that land in the cup on the board are worth three points. No points are earned if washers land outside the box.

How to Win: The first team to reach 21 points wins.



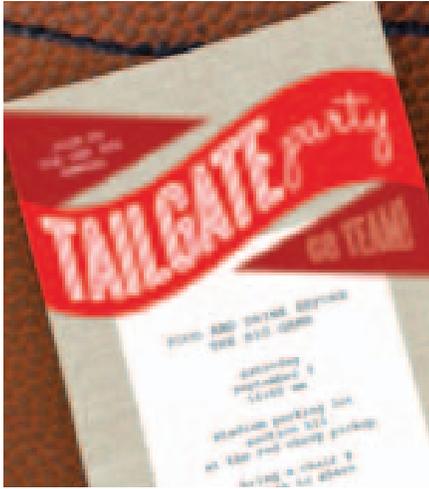


live it up

“...it's about
getting together.”

-The Commish

HOME-GATING IN YOUR APARTMENT COMMUNITY



Source: [ellinée journal](#)

Tailgating doesn't only have to take place at an event. Create the tailgating experience in your home by throwing a home-gating party. Whether you're a renter or homeowner, here are some tips for throwing the ultimate home-gating extravaganza!

If your community has amenities such as a clubhouse, pool, grill or courtyard, grab your neighbors and cheer on your favorite team.

- **Invitations:** Be sure to plan your party in advance and send out invitations to your neighbors.
- **Grill:** Use the community grill for the main dishes and have neighbors bring their favorite side.
- **Pool:** Not a fan of half-time shows? Use your community's pool to get in a couple laps or play a game of volleyball.
- **Clubhouse:** Your home away from home; use the community clubhouse to watch the game on the big screen, retreat from the weather, use the restrooms and take advantage of the fully-functioning kitchen!
- **Courtyard:** No home-gating party would be complete without the games. Use the courtyard for traditional games such as ladder golf, cornhole and washer toss.



Source: [Cortona Apartments for rent in Fairview, TX, a Fairfield Residential Community, ForRent.com](#)

HOME-GATING IN YOUR HUMBLE ABODE

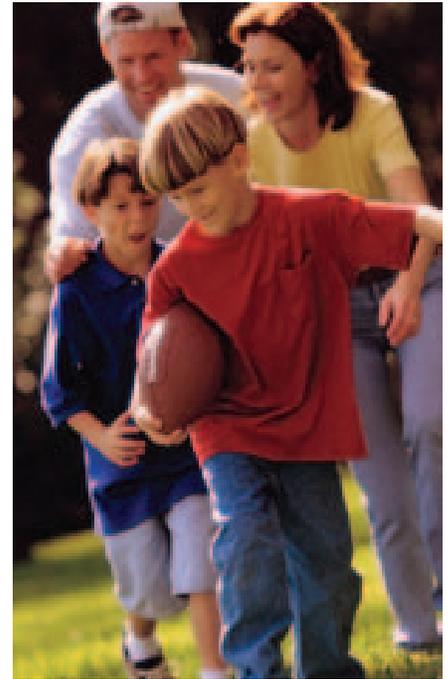


There's no better spot to watch the big game than at home. Why not throw a home-gating party at your place and invite family and friends to come party with you?

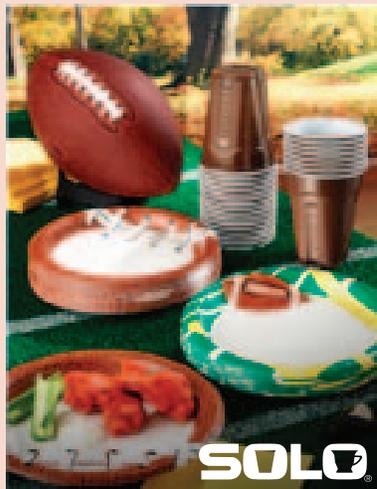
- Create your own mini-bar with a drink station at the table for guests to make their favorite beverage.
- Use your countertops to serve as a food buffet. Show off your cooking skills and let people snack on your homemade deliciousness throughout the game.

- Ready for kick-off? Gather around the big screen and root for your favorite team.
- Channel your inner quarterback during halftime with a quick game of football in the backyard.

Don't have an area to home-gate? When you're searching for your next place, whether you're renting or buying, be sure to look for space to entertain within the home and amenities outside the home if you are a fan of home-gating with neighbors.



Source: [Homes.com](https://www.homes.com)



SOLO tip:

When home-gating with good friends and good food, be sure to use football-themed items, such as these products from SOLO, to help get the party started!

To outfit your party with these items, visit [the SOLO online store](https://www.soloparty.com).

CONCLUDING THOUGHTS

We hope this kit has inspired you for your next tailgating experience, whether it's in your front yard with your neighbors or in the parking lot of a major stadium with your friends.

Now get out there and be the tailgate master we know you can be!



Homes.com



CENTURY 21 and the CENTURY 21 logo are registered service marks owned by Century 21 Real Estate LLC and used with permission. Century 21 Real Estate LLC fully supports the principles of the Fair Housing Act and the Equal Opportunity Act. Each Office is Independently Owned and Operated. The programs described herein are available through participating offices and do not require the listing or purchase of real estate through a franchised office as a condition of participation. This promotion is void where prohibited. A consumer purchase of a product or service may result in the seller or service provider paying a fee or commission to the Broker or Sales Associate who obtained the sale. Neither Century 21 Real Estate LLC nor any of its franchisees or other affiliated companies, including Realogy Corporation, provides any product or service in connection with the program. Not all products or services are available in all states. All products and services are provided by the applicable service provider described herein. Realogy Corporation, and its subsidiaries, including Century 21 Real Estate LLC, may receive compensation or other benefits, including goods and services, provided in connection with this promotion.