

MAKE TAILGATING DELICIOUS



**Hy-Vee**<sup>®</sup>



Delicious game day recipes plus tasty tips  
from Pat & Gina Neely, Food Network hosts



# Hunger is closer than you think.

Contrary to common belief, hunger is not confined to certain areas of the country or certain neighborhoods or to people who struggle with homelessness.

## For 1 in 6 Americans, hunger is a reality.

These are often hard-working adults or seniors or children – living in urban areas, in suburban communities or in rural households – who simply cannot make ends meet. In all, more than 50 million Americans don't have dependable, consistent access to enough food. Chances are, hunger affects your community more than you know. IT's a fight that can be won, but it will take all of us working together...

## BUY 10 participating Kraft Foods items and save \$5 with in-ad coupon.

For every coupon redeemed, we'll donate 10 meals to Feeding America® on behalf of local food banks.\*

(up to 500,000 meals)

See this week's HyVee® circular to get your \$5 coupon. Valid 9/25-10/4.

\*Retailer's goal of 500,000 meals is part of Kraft Foods' goal of providing 25 million meals. The monetary equivalent of meals will be donated. \$0.14 equals one meal secured by Feeding America on behalf of local food banks. A maximum of 500,000 meals will be donated.

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Neely's Original

PREP: 20 min. | MAKES: 12 servings.

### ▶ what you need!

- 1/3 cup KRAFT Mayo with Olive Oil Reduced Fat Mayonnaise
- 1 Tbsp. Sriracha sauce (hot chili sauce)
- 1 tsp. fresh lime juice
- 12 slider buns
- 12 slices OSCAR MAYER Deli Fresh Honey Ham
- 12 slices OSCAR MAYER Deli Fresh Slow Roasted Roast Beef
- 3 KRAFT Big Slice Colby Jack Cheese Slices, cut into quarters
- 2 plum tomatoes, cut into 12 slices
- 12 CLAUSSEN Bread 'N Butter Pickle Chips
- 12 stuffed green olives

### ▶ make it!

**MIX** mayo, Sriracha and lime juice in a small bowl. Spread each bun with 1-1/2 tsp. of the mayo mixture.

**FILL** each bun with 1 folded slice each ham and roast beef, a cheese slice quarter, tomato slice and pickle.

**TOP** each bun with a small decorative bamboo skewer, skewered with an olive.

**Variation:** Prepare in small, split dinner rolls or Hawaiian rolls.

**Nutrition Information Per Serving:** 180 calories, 7g total fat, 1.5g saturated fat, 15mg cholesterol, 630mg sodium, 22g carbohydrate, 1g dietary fiber, 5g sugars, 9g protein.



### NEELY'S TAILGATE TIP:

Olive toothpick toppers can easily hold handmade mini team pennants.



## Spicy Asian Snack Mix



Neely's Original

PREP: 5 min. | MAKES: 3 cups or 12 servings, 1/4 cup each.

### ▶ what you need!

- 1 cup PLANTERS Five Alarm Chili Dry Roasted Peanuts
- 1 cup sesame sticks
- 1/2 cup chopped dried mango pieces
- 1/2 cup wasabi peas

### ▶ make it!

**MIX** all ingredients together in a large bowl.

**STORE** in an airtight container.

**Storage Tip:** Snack mix can be stored at room temperature for up to 3 days.

**Nutrition Information Per Serving:**

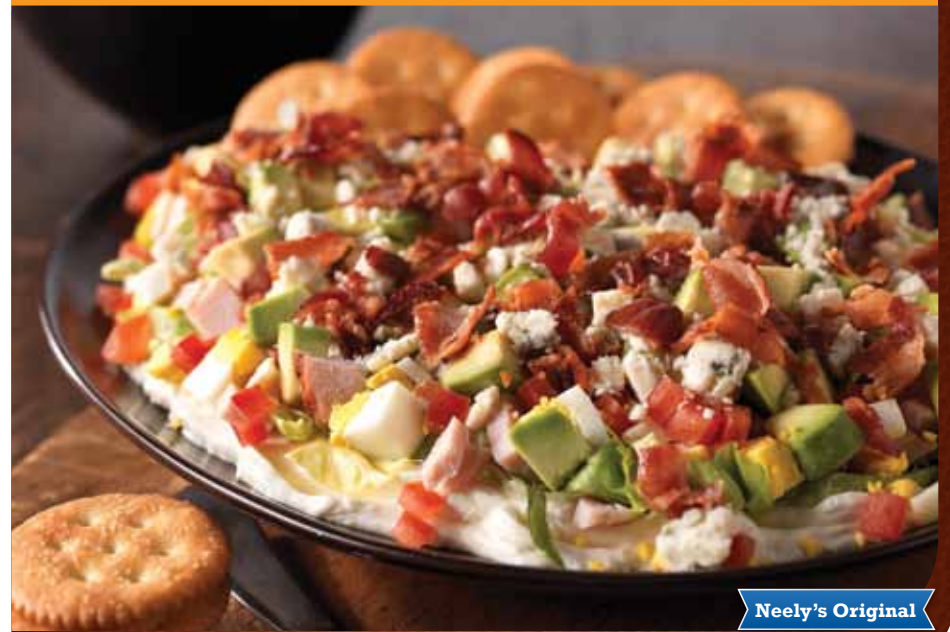
130 calories, 8g total fat, 1.5g saturated fat, 0mg cholesterol, 170mg sodium, 12g carbohydrate, 1g dietary fiber, 6g sugars, 4g protein.



**NEELY'S TAILGATE TIP:**

While you prepare the main dishes, tailgating guests can "warm up" with this snack with a flavor kick!

## Cobb Salad Dip



Neely's Original

PREP: 15 min. plus refrigerating | MAKES: 6 1/2 cups dip or 52 servings, 2 Tbsp. dip & 5 crackers each.

### ▶ what you need!

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1/4 cup KRAFT ROKA Blue Cheese Dressing
- 1 cup finely chopped iceberg lettuce
- 1/2 cup chopped OSCAR MAYER CARVING BOARD Oven Roasted Turkey Breast
- 2 hard-cooked eggs, finely chopped
- 2 small plum tomatoes, finely chopped
- 1 avocado, pitted and diced
- 1/4 cup ATHENOS Crumbled Blue Cheese
- 4 slices OSCAR MAYER Bacon, crisply cooked and crumbled
- RITZ Crackers

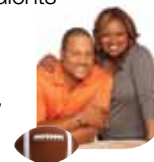
### ▶ make it!

**MIX** cream cheese and dressing until well blended; spread onto serving plate or bottom of pie plate. Refrigerate 1 hour.

**TOP** with layers of all remaining ingredients except crackers.

**SERVE** with crackers.

**Nutrition Information Per Serving:** 120 calories, 7g total fat, 2g saturated fat, 15mg cholesterol, 200mg sodium, 11g carbohydrate, less than 1g dietary fiber, 2g sugar, 2g protein



**NEELY'S TAILGATE TIP:**

An upside-down helmet makes a great dip holder! Line a helmet with foil and napkins and place a small bowl of dip inside.

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## Pat's Wings of Fire

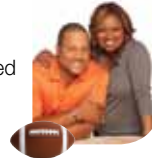


Neely's Original

PREP: 20 min. | TOTAL: 2 hrs. (incl. refrigerating) | MAKES: 12 servings, 2 wings and 2 Tbsp. sauce each.

### ▶ what you need!

- 2 tsp. ground black pepper, divided
- 2 tsp. ground red pepper (cayenne), divided
- 1 tsp. seasoned salt
- 1 tsp. crushed red pepper flakes
- 1 tsp. smoked paprika
- 40 RITZ Crackers, crushed (about 1-1/2 cups)
- 12 chicken wings, split at joints, tips removed
- 2 eggs
- 1 Tbsp. hot pepper sauce for Buffalo wings
- 1 Tbsp. yellow mustard
- 3/4 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1/2 cup KRAFT Mayo with Olive Oil Reduced Fat Mayonnaise
- 1/4 cup chili sauce
- 2 Tbsp. A.1. Original Steak Sauce



### NEELY'S TAILGATE TIP:

Pre-game prep: prepare sauce as directed and refrigerate up to 24 hours prior to kickoff!

### ▶ make it!

**HEAT** oven to 350°F.

**IN** a small bowl, whisk together 1 tsp. **each** black pepper and cayenne pepper, seasoned salt, red pepper flakes and smoked paprika. Mix 1 Tbsp. seasoning mix and crushed RITZ in a pie plate and set aside.

**SPRINKLE** the wings evenly with the remaining seasoning mix. Cover and refrigerate at least 1 hour.

**WHISK** eggs, hot sauce, mustard and the remaining black pepper and cayenne pepper in a separate pie plate. Dredge chicken wings into the egg mixture, then into the crushed cracker mixture. Place in greased shallow baking pan.

**BAKE** 35 to 40 min. or until golden brown and done, turning after 20 min.

**MIX** remaining ingredients together in small bowl. Serve with wings.

**Nutrition Information Per Serving:** 230 calories, 16g total fat, 4.5g saturated fat, 70mg cholesterol, 380mg sodium, 10g carbohydrate, less than 1g dietary fiber, 2g sugars, 11g protein.

## Chicken Cordon Bleu Hero



Neely's Original

PREP: 10 min. | TOTAL: 29 min. | MAKES: 4 servings.

### ▶ what you need!

- 3/4 lb. boneless skinless chicken breasts
- 1 French bread baguette (16 inch), sliced in half horizontally
- 1/4 cup KRAFT SANDWICH SHOP Horseradish Dijon Flavored Reduced Fat Mayonnaise
- 8 slices OSCAR MAYER Deli Fresh Honey Ham
- 4 KRAFT Big Slice Swiss Cheese Slices
- 1/4 cup baby spinach leaves

### ▶ make it!

**HEAT** grill to medium heat.

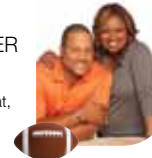
**GRILL** chicken 6 to 7 min. on each side or until cooked through. Slice into strips.

**SPREAD** baguette bottom with 2 Tbsp. of mayonnaise; top with chicken strips, ham and cheese.

**HEAT** broiler. Place baguette bottom on baking sheet and broil until cheese is melted, about 5 min. Top with spinach, remaining mayonnaise and baguette top. Slice into 4 pieces.

**Shortcut:** If in a hurry, use 8 oz. OSCAR MAYER CARVING BOARD Rotisserie Chicken.

**Nutrition Information Per Serving:** 460 calories, 15g total fat, 6g saturated fat, 85mg cholesterol, 890mg sodium, 45g carbohydrate, 2g dietary fiber, 4g sugars, 36g protein.



### NEELY'S TAILGATE TIP:

Set the table with napkins, plastic utensils and plates in team colors then wrap place settings with matching ribbons.

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## Touchdown Dogs



Neely's Original

PREP: 10 min. | TOTAL: 19 min. | MAKES: 4 servings.

### ▶ what you need!

- 4 OSCAR MAYER Selects Angus Bun-Length Beef Franks
- 1 red bell pepper, sliced into strips
- 1 red onion, sliced into half moons
- 1-1/2 tsp. olive oil
- 2 KRAFT Provolone Cheese Slices, halved
- 4 poppy seed hot dog sandwich rolls
- 2 Tbsp. A.1. Thick & Hearty Steak Sauce
- 1/4 cup French fried onions

### ▶ make it!

**HEAT** grill to medium heat.

**GRILL** franks 7 to 9 min. or until heated through, turning occasionally.

**MEANWHILE**, cook vegetables in oil in large nonstick skillet on medium heat for 5 to 7 min. or until tender, stirring occasionally. Divide the vegetables into 4 portions and top with cheese. Cook on low heat until melted.

**PLACE** franks in rolls, add steak sauce to each and top with the vegetable-cheese mixture and fried onions.

**How to Grill the Peppers and Onions:** To grill the peppers and onions instead of cooking them in the skillet, place the cut-up vegetables in a grill basket. Grill along with the franks, cooking just until tender, stirring occasionally.

**Nutrition Information Per Serving:** 420 calories, 26g total fat, 11g saturated fat, 50mg cholesterol, 960mg sodium, 32g carbohydrate, 2g dietary fiber, 9g sugars, 14g protein.



#### NEELY'S TAILGATE TIP:

A football-shaped platter for serving Touchdown Dogs should be part of your winning game plan!

## Sunday Supper Mac & Cheese



Neely's Original

PREP: 20 min. | TOTAL: 35 min. | MAKES: 6 servings, 1 cup each.

### ▶ what you need!

- 1 pkg. (14 oz.) KRAFT Deluxe Four Cheese Macaroni & Cheese Dinner
- 4 oz. OSCAR MAYER CARVING BOARD Slow Cooked Ham, chopped
- 1/2 cup frozen sweet peas
- 2 tsp. GREY POUPON Dijon Mustard
- 1/3 cup KRAFT Shredded Triple Cheddar Cheese with a Touch of PHILADELPHIA
- 1/4 cup thinly sliced fresh chives

### ▶ make it!

**HEAT** oven to 375°F.

**PREPARE** Dinner in large saucepan as directed on package.

**STIR** in ham, peas and mustard. Spoon into 1-1/2-qt. casserole or baking dish sprayed with cooking spray; top with shredded cheese.

**BAKE** 15 min. or until heated through. Top with chives.

**Serving Suggestion:** Serve with a cold glass of prepared CRYSTAL LIGHT Iced Tea.

**Shortcut:** This mac and cheese is equally delicious without the baking step. Just stir the ham, peas and mustard into the prepared Dinner in saucepan; cook and stir 2 to 3 min. or until heated through. Top with chives.

**Substitute:** Substitute sliced green onions for the chives.

**Nutrition Information Per Serving:** 270 calories, 9g total fat, 3.5g saturated fat, 25mg cholesterol, 890mg sodium, 33g carbohydrate, 2g dietary fiber, 3g sugars, 14g protein.



#### NEELY'S TAILGATE TIP:

Keep party food warm by placing hot dishes (covered) in a low 200°F oven. Replenish buffet table as needed.

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## Gina's Nutty Brownie Bites



Neely's Original

PREP: 20 min. | TOTAL: 1 hour 20 min. | MAKES: 16 servings.

### ▶ what you need!

- 1/2 cup unsalted butter
- 4 oz. BAKER'S Semi-Sweet Chocolate, chopped
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 2 large eggs
- 1/4 tsp. salt
- 1/4 tsp. vanilla
- 1/2 cup all-purpose flour
- 3/4 cup coarsely chopped PLANTERS FLAVOR GROVE Cocoa and Cinnamon Almonds, divided



### NEELY'S TAILGATE TIP:

For football fun, serve 11 of these yummy treats at a time, and place them in X and O formation on the platter!

### ▶ make it!

**HEAT** oven to 350°F.

**LINE** an 8 by 8-inch pan with foil, leaving a 2-inch overhang. Spray with cooking spray.

**MELT** butter and chocolate in saucepan over medium heat, stirring constantly. Once the chocolate is fully melted and smooth, remove from the heat.

**STIR** in sugars, eggs, salt and vanilla. Whisk until smooth. Add flour; stir until thoroughly combined. Stir in 1/2 cup of the nuts. Spread into the pan and sprinkle with remaining nuts.

**BAKE** for 30 min. Remove from oven and let cool completely on wire rack.

**Serving Suggestion:** Serve with a cup of MAXWELL HOUSE Coffee.

**Nutrition Information Per Serving:** 190 calories, 11g total fat, 5g saturated fat, 40mg cholesterol, 55mg sodium, 20g carbohydrate, 1g dietary fiber, 15g sugars, 3g protein.

## OREO Cupcakes



PREP: 10 min. | TOTAL: 1 hour 5 min. (incl. cooling) | MAKES: 24 servings.

### ▶ what you need!

- 24 OREO Cookies
- 1 pkg. (2 layer size) chocolate cake mix
- 2 cups thawed COOL WHIP Whipped Topping

### ▶ make it!

**PLACE** 1 cookie in each of 24 paper-lined muffin cups. Prepare cake batter as directed on package; spoon over cookies. Bake cupcakes as directed on package. Cool in pans 5 min.; remove to wire racks. Cool completely.

**REMOVE** paper liners; cut cupcakes horizontally in half.

**FILL** with COOL WHIP. Serve cookie-sides up. Keep refrigerated.

**Note:** These cupcakes are served upside-down so the cookies show on top. If the cupcake tops are rounded, trim off the rounded tops before using to assemble desserts as directed.

**Nutrition Information Per Serving:** 210 calories, 12g total fat, 3.5g saturated fat, 25mg cholesterol, 250mg sodium, 25g carbohydrate, less than 1g dietary fiber, 15g sugars, 3g protein.

**Score other delicious tailgating recipes at [kraftfoods.com](http://kraftfoods.com)**

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# How can you help fight hunger in your community?



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**Meet Your Local Food Bank Team:** Invite representatives from your local Feeding America food bank to speak to your group or organization, then brainstorm ways you can help fight hunger in your community.

**Volunteers Needed:** Ending hunger in America depends on the volunteer work of literally millions of Americans who know that they can make a difference. There are so many different ways you can volunteer at your local Feeding America food bank or pantry such as sorting and repackaging donated food, transporting food to charitable agencies or helping at affiliated pantries and soup kitchens. Reach out to your local food bank and ask about specific volunteer opportunities in your community.

**Tailgate for the Cause:** Having your friends and fans all gathered for tailgating gives you an opportunity to make your parties goodwill events. Ask for a donation in honor of your local food bank. Just pass the “Hunger Helmet” as you walk the aisles of tailgating cars, soliciting \$1 donations and making it clear to those who give what a difference they are making in the effort to fight hunger in the local community. On big game days, turn up your game plan by challenging individuals in your tailgate party to see who can stuff the helmet with the most donations. Make a fun sign promoting your efforts – and keep a tally of how much has been donated by your group.

**Football Food Drive:** Capture the team spirit of local football by holding a canned food drive at the game. Work with the Team Mom, band parent, cheerleading coach or other involved parent to rally the community team for the cause. Your local Feeding America food bank has details on how to conduct a drive simply and effectively.

**Go to [feedingamerica.org](http://feedingamerica.org) to find your local food bank & further information.**

YOU CAN HELP FIGHT HUNGER