



TAILGATE MENUS TO GET THE GAME STARTED

EARLY KICK-OFF

Easy Tomato Preserves and Goat Cheese Baguette

- 1 baguette
- 1 20-ounce jar *Mast General Store Tomato Preserves*
- 4 ounces goat cheese

Slice baguette in half. Spread goat cheese evenly on each half. Drizzle tomato preserves on the top. You may wish to add fresh basil, oregano, salt and/or pepper to taste. Cut into desired serving pieces.

Creamy-Dreamy Grits

- 2 c. chicken broth
- 2 c. milk or cream
- 1 c. *Mast General Store White or Yellow Grits*
- 4 ounces soft, fresh goat cheese
- ½ c. finely chopped scallions
- ½ c. butter
- Salt and pepper to taste

Bring broth and milk to a boil. Gently stir in grits and cover. Reduce heat and simmer for 20 minutes. Add goat cheese, scallions, and butter. Heat through and serve.



Frittata

- 8 eggs
- ¾ c. milk
- 3 Roma tomatoes, seeded and chopped
- 6 fresh chives, chopped
- ½ c. onions
- ½ tsp. salt
- ½ tsp. pepper
- ½ c. grated Parmesan cheese
- 8 ounces mushrooms, sliced

Preheat oven to 350 degrees. In a large bowl, whisk eggs and milk until well blended. Add tomatoes, chives, onions, salt, and pepper. Stir again. Spray a 9x13-inch baking pan with vegetable oil cooking spray. Pour mixture into the pan and sprinkle cheese evenly on the top. Bake for 20–30 minutes or until golden brown and the eggs are set. Serve with *Mast General Store Good and Evil Sauce* for a great pre-game pick-me-up!

Easy Jam and Mascarpone Pie

- 1 pie shell
- 1 16-ounce container mascarpone cheese
- 4 tablespoons of your favorite *Mast Store jam, butter, or preserve* (do not use jelly)
- Fruit for garnish

Bake the pie shell and allow it to cool. In a large bowl, stir together Mascarpone cheese and jam until color is even. Spread mixture into the pie shell. Garnish with fruit slices that complement the jam you chose.



TAILGATE MENUS TO GET THE GAME STARTED

CHECKDOWN PASS

Black Peppercorn and Black Olive Dip

½ c. mayonnaise

½ c. sour cream

¼ c. *Mast Store Vidalia Onion Peppercorn Salad Dressing*

1/8 tsp. garlic granules

¼ c. Kalamata olives, chopped

Coarsely-ground black pepper, to taste

In a medium-sized bowl, thoroughly blend mayonnaise, sour cream, Vidalia Onion Peppercorn Salad Dressing, and garlic. Stir in olives and pepper. Serve with coin-sliced cucumbers and zucchini and baby carrots.

Salsa-fied Chicken with Cornbread

1 pound chicken breast pieces, cooked and cut into bite-size pieces

1 16-ounce jar *Mast Store Southern Black Bean Salsa*

1 fresh tomato, diced

½ c. fresh cilantro, chopped

Cornbread made from the recipe contained in the *Old Mill of Guilford Cornmeal* bag

Thinly-sliced green onion as a garnish

In a large bowl, stir together the chicken pieces, salsa, and cilantro. This combination works well served either hot or chilled. Serve over cornbread in chili mugs or in sturdy paper bowls. Garnish with green onion.

We recommend eating with the *Light My Fire sporks** from the Mast Store Outdoor Department. They are a perfect addition to your Tailgate Kit—and allow you to choose whether to eat this not-quite-soupy concoction with either a spoon or a fork.

Also, you have to use a *Lodge Cast Iron skillet* to bake your cornbread. It ain't cornbread without it.

(cont.)



*Not currently online, but available in-stores or by calling 1-866-FOR-MAST



TAILGATE MENUS TO GET THE GAME STARTED

CHECKDOWN PASS

(continued)

My Grandma's Peanut Butter Cookies

(with a couple of changes)

- 1 ½ c. sifted flour
 - 2 tsp. baking powder
 - ½ tsp. salt
 - ½ c. shortening (or butter)
 - ½ c. peanut butter*
 - ½ c. brown sugar
 - ½ c. granulated sugar
 - 1 egg
 - ½ tsp. Watkins Vanilla
- (Grandma never used any brand but Watkins)

In a medium mixing bowl, whisk together flour, baking powder, and salt. Set aside. In a large mixing bowl, cream together shortening (or softened butter), peanut butter, brown sugar, and sugar until light and fluffy. Add egg and vanilla. Beat well. Add flour mixture to the creamed mixture. Form dough into balls the size of marbles (shooters). Place one inch apart on ungreased baking sheets and press crosswise with a fork. Bake in a moderate oven, about 375 degrees, for 10-12 minutes.

*Grandma wouldn't approve of the extravagance, but try substituting Reginald's Homemade White Chocolate Macadamia Peanut Butter for everyday peanut butter.





TAILGATE MENUS TO GET THE GAME STARTED

TWO-POINT CONVERSION

Party Grits

- 4 c. whole milk
- 4 c. water
- 2 tsp. salt
- 2 c. *Mast Store White or Yellow Grits*
- 4 Tbsp. butter
- 1 ½ c. shredded Parmesan cheese
- 4 c. shredded sharp white or yellow Cheddar cheese
- 4 ounces cream cheese
- 8 ounces pepperoni
- 1 medium onion, quartered
- Hot sauce to taste
- 1 c. garlic or Italian bread crumbs

Bring milk, water and salt to a low boil over medium high heat in a heavy saucepan. Add the grits in a slow, steady stream, whisking constantly until smooth. Reduce heat to low; simmer until thick, stirring often with a wooden spoon, about 25 minutes. Stir more often as grits thicken. Remove from heat; add butter and cheeses. Preheat oven to 325 degrees. In a food processor, pulse pepperoni and onion until very fine. Stir into grits. Pour into a greased 9x13-inch pan. Dot grits with hot sauce if so desired. Sprinkle bread crumbs over grits. Bake until bread crumbs are golden, about 25 minutes. Makes 12 to 16 servings.

Tailgate Casserole

- 1 10-ounce box frozen spinach, thawed and drained
- 2 medium zucchini, chopped and cooked
- ½ jar *Mast Store Black Bean Salsa*
- 2 c. shredded Cheddar or mozzarella cheese
- 12 large eggs, beaten
- Hot sauce to taste

Preheat oven to 325 degrees. Evenly place spinach in a greased 9x13-inch pan. Put zucchini on the spinach. Pour salsa over zucchini. Spread the cheese evenly over the salsa. Slowly pour the eggs over the cheese. Dot eggs with hot sauce if so desired. Bake until eggs are set, about 50 minutes. Let rest outside of the oven for 25 minutes. With a sharp knife cut into 25 squares.

Banana Crumble

- 3 medium ripe bananas, sliced into discs
- ¼ c. packed brown sugar
- 1 box *Calhoun's Cherry Crumble* mix
- ½ stick unsalted butter

Preheat oven to 375 degrees. Arrange banana slices in 8 or 9-inch baking dish. Sprinkle brown sugar evenly over the slices. Combine melted butter with mix until crumbly. Sprinkle mixture over bananas. Bake for 25 to 30 minutes or until bubbly and golden brown. Serve warm. If desired, top with ice cream or whip cream. Serves 6 to 8.



TAILGATE MENUS TO GET THE GAME STARTED

THE SHOTGUN FORMATION

Cackalacky Disappearing Deviled Eggs

12 hard-boiled eggs, peeled
1/3 c. Duke's Mayonnaise
2 Tbsp. Cackalacky® Spice Sauce
6 slices bacon, cooked and chopped/crumbled
Kosher salt (to taste)
Minced chives (optional)
Paprika (optional)

Cut eggs in half lengthwise; remove yolks. In medium bowl, mash yolks with fork. Add mayonnaise, crumbled bacon, and Cackalacky® Spice Sauce and mix well. Refill whites with yolk mixture; garnish with minced chives and a light dusting of paprika. Serve immediately, or cover and refrigerate up to two days.

Corn Relish and Roasted Red Pepper Black Bean Salad

*This one is easy-peasy and is best served chilled—so not to worry about transport—just toss this one in your **Yeti cooler** and serve alongside our Honey Chipotle Turkey Meatballs.*

1 15-ounce can black beans, rinsed and drained
1 16-ounce jar Mast General Store Corn Relish, drained
1 small jar roasted red peppers, chopped

Toss black beans, corn relish, and red peppers together in a large bowl. Chill and enjoy!

Honey Chipotle Turkey Meatballs

1 pound ground turkey
½ c. dry bread crumbs
1 egg, beaten
1 package Halladay's Harvest Barn of Vermont Smoky Chipotle Burger Blend*
1 6-ounce jar Blue Ridge Apiaries Chipotle Infused Honey

Mix turkey, bread crumbs, egg, burger blend mix, and honey together in a large bowl. Shape into 30 meatballs approximately one inch in diameter. Spray a nonstick pan lightly with vegetable oil or place on a cookie sheet. Cook the meatballs for 5–6 minutes on the stovetop or bake at 375 degrees for about 15 minutes until cooked through and nicely browned on the outside.

You will likely have to repeat the process for a second batch unless you have one big frying pan! Remove the meatballs from the pan and drizzle generously with honey.

Serving idea: Toss the meatball in a yeast roll for a delicious slider.



**Not currently online, but available in-stores or by calling 1-866-FOR-MAST*



TAILGATE MENUS TO GET THE GAME STARTED

HURRY UP OFFENSE

Raven's Nest Chile Grande

- 1 pkg. *Raven's Nest Chili Grande*
- 1 28-ounce can of diced tomatoes
- 3 28-ounce cans of pinto beans
- 1 42-ounce can of tomato juice
- 2 pounds lean ground beef or ground turkey*
- 1 large onion, diced

Brown the ground beef and pour off any fat. Add Chili Grande, tomatoes, pinto beans, tomato juice, and onion into an eight-quart pot. Stir well and bring to a boil. Lower heat to simmer, stir occasionally. Cook for at least 1 hour or to desired thickness. Serve with the following toppings: corn chips, chopped green onion, black olives, and sour cream.

*To make it vegetarian, add more beans and vegetables, or your favorite brand of ground soy

Double Chocolate Fruit Dip

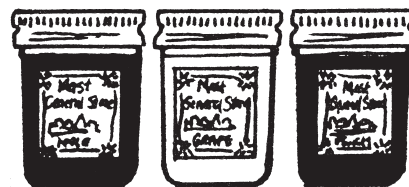
- 1 c. Greek yogurt
- 2 Tbsp. *Halladay's Harvest Barn Double Chocolate Cheesecake Mix**

Combine Greek yogurt and cheesecake mix and chill for several hours before serving. Serve with bananas, strawberries, pineapple and orange slices.

Sunset Salsa

- 1 8-ounce block cream cheese, softened
- 1 c. Cheddar cheese
- 1 16-ounce jar *Mast General Store Black Bean Salsa*

In a glass pie pan, spread the cream cheese across the bottom of the pan. Pour salsa over cream cheese enough to cover. Heat in microwave for 2-3 minutes. Top with shredded Cheddar cheese and serve with corn chips.



*Not currently online, but available in-stores or by calling 1-866-FOR-MAST



TAILGATE MENUS TO GET THE GAME STARTED

QUICK SNAP

Cream Cheese Tomato Preserves Crostini

4 ounces spreadable cream cheese

1 *Mast Store Provisions Tomato Preserves*

1 loaf toasted, crostini-style bread

Bacon

Slice crostini into 1/2-inch slices. Brush lightly with olive oil and bake at 350 degrees in the oven until crispy. Spread a layer of cream cheese on the crostini, followed by the tomato preserve. Add crumbled bacon as a topping.

Italian Meatballs in Slatherin' Sauce

1 2-pound bag frozen Italian meatballs

2 c. of *Slather Brand Slatherin' Sauce Original*

Place meatballs in a microwave safe dish. Heat meatballs on high until thawed. Place meatballs in a saucepan and stir until covered with the Slatherin' Sauce. Heat on low until all ingredients are warm. You can always add more sauce if you like. Serve in a chafing dish at your tailgate, or can serve at room temperature. This is always a big hit!

Cranberry Orange Mascarpone Cookie Sandwiches

8 ounces mascarpone cheese

1/2 c. *Mast General Store
Cranberry Orange Marmalade*

1 package *Grey Ghost Bakery
Cranberry Orange Cookies**

Mix mascarpone and marmalade together in a small bowl. Spread mixture between cookies. Chill for 30 minutes before serving.



**Not currently online, but available in-stores
or by calling 1-866-FOR-MAST*



TAILGATE MENUS TO GET THE GAME STARTED

LINE OF SCRIMMAGE

Oven Baked Sweet Potato Fries

1 16 to 20 ounce bag sweet potato fries

Boar and Castle Sauce

Bake one bag of sweet potato fries in an oven at 425 degrees until crisp. Serve in a basket with Boar and Castle Sauce for dipping.

Boar and Castle also makes a great dip for wings!

Salsa Beef Biscuit Squares

1 pound lean ground beef

1 16-ounce jar *Mast General Store Chipotle Salsa* *

2 c. biscuit mix

$\frac{3}{4}$ c. milk

1 small onion, chopped

1 c. shredded Cheddar cheese

Preheat oven to 400 degrees. Spray a 9-inch square 2-inch deep baking pan with cooking spray. Brown the ground beef over medium heat, about eight minutes. Drain grease. Stir in salsa and pour into baking pan.

In a separate bowl, combine biscuit mix, milk, chopped onion, and cheese. Mix well. Drop by the spoonful over the ground beef and salsa mixture to form 12 pieces. Bake uncovered for 20 minutes until the biscuit tops are golden brown. Test with a toothpick. They are done when it comes out clean. These can be served in a cupcake paper.

Strawberry Jam Bars

2 c. biscuit mix

1 c. quick cook oatmeal

$\frac{3}{4}$ c. brown sugar

$\frac{1}{2}$ c. butter, softened

1 c. *Mast General Store Strawberry Jam*

Preheat the oven to 400 degrees. Grease a 9-inch square 2-inch deep dish.

Mix biscuit mix, oatmeal, and brown sugar together. Cut in butter using a pastry blender until the mixture is crumbly. Divide in half.

Press the crumb mixture into the bottom of the baking dish, leaving about $\frac{1}{4}$ inch from the side of the pan. Spread the jam over the crumb mixture. Cover the jam with the remaining crumb mixture and gently press it into the fruit.

Bake 25-30 minutes. After it cools a bit, cut into six rows by four rows. A quick and tasty dessert that travels well.



**Not currently online, but available in-stores or by calling 1-866-FOR-MAST*



TAILGATE MENUS TO GET THE GAME STARTED

THE GOAL LINE STAND

Pancake Cupcakes with Maple Cream Cheese Frosting

One canister *Stonewall Kitchen Farmhouse Pancake and Waffle Mix**

3 eggs

2 ¼ c. whole milk or buttermilk

3 Tbsp. melted butter

One jar Lilly's Gourmet Maple Butter

2 8-ounce blocks cream cheese

1 tsp. vanilla

½ tsp. salt

Preheat oven to 400 degrees. Line muffin tins with paper liners and spray with nonstick cooking spray (very important, do not skip the spray!) In a large bowl, prepare the pancake mix according to package directions. Mix just until combined, lumps are okay! Divide batter between muffin cups. Bake for 10 minutes until puffed up and firm to the touch. Cool for 15 minutes.

Add cream cheese, maple butter, vanilla and salt into the bowl of a stand mixer. Mix until light and fluffy, about 2 minutes on high. Frost cupcakes with an offset spatula; delicious toppings include bacon crumbles and pretzels.

Makes about two dozen cupcakes.

Baked Cheese Dip with Fresh Tomatoes

1 c. shredded sharp white Cheddar cheese

8 ounces goat cheese

1 8-ounce block cream cheese

1 pkg. *Aunt Mazie's Smack Ya Lips From Over Yonder Italian Dip**

2 c. fresh tomatoes, chopped
(or 1 15-ounce can diced tomatoes, drained)

Salt and pepper to taste

2 Tbsp. butter

1 c. Panko bread crumbs

Preheat oven to 375 degrees. Combine Cheddar cheese, goat cheese, and cream cheese in the bowl of a stand mixer. Mix on high speed for two minutes until fluffy. Add *Aunt Mazie's Dip* and mix well.

Transfer into a *Lodge Cast Iron 2-quart Dutch oven* or 8-inch skillet. Top with tomatoes and sprinkle generously with salt and pepper.

Melt butter in a skillet, add bread crumbs and stir until slightly toasted. Sprinkle over the top of the tomatoes. Bake until brown and bubbly at the edges. Serve with crostini, raw vegetables, and sturdy crackers.

(cont.)



*Not currently online, but available in-stores
or by calling 1-866-FOR-MAST



TAILGATE MENUS TO GET THE GAME STARTED

THE GOAL LINE STAND (continued)

Oven Baked Cheese Straw Chicken Fingers

1 box Salem Baking Co. Classic Cheddar Cheese Straws*

1 c. Panko bread crumbs

1 Tbsp. fresh oregano

2 eggs

Raw chicken strips

Preheat oven to 350 degrees. Pulse cheese straws, bread crumbs, and oregano in a food processor until crumbled.

Whisk together eggs until slightly scrambled. Dip raw chicken strips first into egg wash and then into cheese straw mixture, shaking slightly after each dip to remove excess. Space out chicken strips on a cookie sheet and spray or very lightly drizzle the tops with oil. Bake for 8-10 minutes or until no longer pink in the center.

**Not currently online, but available in-stores
or by calling 1-866-FOR-MAST*



TAILGATE MENUS TO GET THE GAME STARTED

BUMP & RUN

Grilled Pepper Poppers

16 jalapeño peppers, halved lengthwise and seeded (about 1 1/2 pounds)

Cooking spray

1 c. grated sharp Cheddar

1 c. grated mild Cheddar

1 Tbsp. *Zippy Beer Cheese Mix*

1/4 tsp. Worcestershire sauce

1/2 c. mayonnaise

Prepare grill to medium-high heat. Prepare *Zippy Beer Cheese Mix* according to package directions. Spoon about 2 teaspoons cheese mixture into each pepper half. Place pepper halves, cheese side up, on grill rack coated with cooking spray. Grill peppers five minutes or until bottoms of peppers are charred and the cheese mixture is lightly browned. Carefully place peppers on a serving platter. For extra flavor, try wrapping them in bacon.

Melvin's Bar-B-Q Meatballs

1 bag of frozen pre-cooked meatballs

1 19-ounce bottle of *Melvin's*

Spicy Golden Secret Bar-B-Que Sauce

Place frozen meatballs in the crock-pot or slow cooker. Cover meatballs with sauce. Turn crock-pot on HIGH for 2-3 hours (crock-pots vary), then turn crock-pot down to low to keep warm. (Alternatively, cook on low for 5-6 hours). Serve with toothpicks or on buns for a meatball sub.

MoonPie Banana Pudding

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

For the Filling:

1 8-ounce package cream cheese, softened at room temperature

1 14-ounce can sweetened condensed milk (not evaporated milk)

2 c. milk

1 5.1-ounce box instant vanilla pudding

For the Banana Pudding:

6 Original MoonPies, cut into squares or wedges

6 bananas, sliced

1 8-ounce Cool Whip, thawed
or equal amount of whipped cream

For the filling, cream the cream cheese until smooth; add the sweetened condensed milk and stir until blended. In a separate bowl, whisk the pudding mix with the milk until blended. Combine the two and mix well.

To assemble the banana pudding, cut three of the MoonPies in half and then into three slices, for a total of 6 pieces, reserving any crumbs and storing them until needed for garnish. In the bottom of a 2-quart bowl, add about 1 cup of the pudding mixture, the 3 chopped MoonPies and slice three of the bananas on top. Repeat layers with about half of the remaining pudding mixture, 3 more chopped MoonPies, 3 more sliced bananas, and top with all of the remaining pudding mixture. Spread the pudding across the top, add the whipped cream or Cool Whip on top, and carefully spread it evenly on top. Cover and refrigerate several hours or overnight. Scatter the MoonPie crumbs all over the top as a garnish, and add extra wedges of MoonPie, if desired.

Cook's Note: This dessert is delicious but extremely rich, so serve in small portions.