

DOMINATE THE BIG GAME FROM THE VERY FIRST BITE

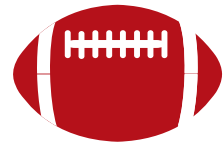
**Plan Your Big Game Party with
These Tips and Recipes!**



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TAILGATE PARTY MENU



Crispy Taters

Featured Gameday Tip:

Load Crispy Taters with your favorite nacho toppings or top with chili and cheese sauce.

Chili Cheese Crispy Taters

Prep Time: 10 minutes

Total Time: 25-30 minutes

Serves 12-14



- 1 pkg SCHWAN'S® Crispy Taters (708), prepared
- 1 can (4 oz) diced green chilies
- 1 cup LIVEMART™ Super Sweet Cut Corn (773), prepared and cooled
- 2 bowls LIVEMART™ Chili with Beans (841), prepared
- 2 cups shredded cheddar cheese
- 2 green onions, diced
- 1 medium tomato, diced
- 2 Tbsp sour cream

Preheat oven to 375°F.

Prepare 9x13 inch baking dish with pan spray.

Arrange half of the taters on bottom of dish.

Top with half of the green chilies, corn, chili and cheese.

Repeat to make a second layer.


Bake at 375° for 15-17 minutes.

Sprinkle with diced green onions and tomatoes.


Top with a scoop of sour cream.

Wild Card Suggestions:

 For a twist, substitute the chili with LIVEMART™ BBQ Pork (465)

 To create a little heat, add some sliced jalapenos

Time-Saving Tips:

 Use canned diced tomatoes (drained well) instead of fresh

 Prepare and cool the corn the night before



TAILGATE PARTY MENU



Chipotle Chicken Mini Tacos






Featured Gameday Tip:

Mix together sour cream and salsa for a dipping sauce.





Wild Card Suggestions:

Additional dipping sauce ideas:

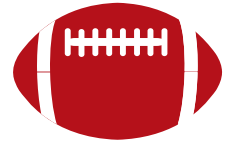
-  Guacamole
-  Hot cheese dip
-  Salsa
-  Ranch
-  Ranch mixed with salsa or hot sauce

Time-Saving Tips:

-  Make the sauce the night before
-  To bake mini tacos, line a baking sheet with parchment paper or foil for easy clean up



TAILGATE PARTY MENU



Crispy Chicken Breast Strips



Featured Gameday Tip:

Mix together hot sauce and BBQ sauce for dipping.





Wild Card Suggestions:

Additional dipping sauce ideas:

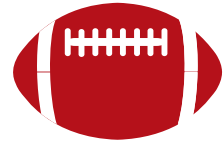
-  Honey Mustard
-  Teriyaki
-  Sweet Chili
-  Sweet and Sour
-  Warmed Orange or Apricot Preserve
-  Asian Peanut Sauce

Time-Saving Tips:

-  To keep chicken hot & crisp, serve on a warming tray or use a heat lamp
-  To easily serve as boneless wings, cut into smaller pieces, place in a bowl, drizzle with desired sauce and toss



TAILGATE PARTY MENU



Ultimate Fully Cooked Bratwurst

Featured Gameday Tip:

Simply cook brats in a slow-cooker with beer. Serve in sliced dinner buns with onions, pepper, whole grain mustard and sauerkraut.



Ultimate Fully Cooked Beer Brats

Prep Time: 10 minutes

Total Time: 2-4 hours

Serves 16

Ingredients:

- 8 links SCHWAN'S® Ultimate Fully Cooked Bratwurst (830), frozen
- ½ medium onion, thinly sliced
- 2 Tbsp butter
- ¼ cup brown sugar
- 1 can beer

Steps:

Place brats in medium slow-cooker.

Top with onion, butter and brown sugar.


Pour beer over brats and cook on High for 2-4 hours or on Low 4-6 hours.

Cut brats in half and place in dinner rolls to serve.

Wild Card Suggestions:

-  Serve with cheese sauce
-  Top with chili and cheese
-  Make it Chicago style with pickles, diced onions, peppers, relish and mustard

Time-Saving Tip:

-  Grill brats the day before and refrigerate until ready to use



TAILGATE PARTY MENU







Raspberry Oat Streusel Bars

Featured Gameday Tip:


Drizzle bars with chocolate sauce for a special touch.



Wild Card Suggestions:

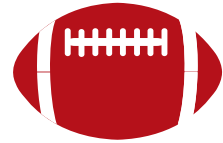
-  Serve warm and top with a scoop of SCHWAN'S® Vanilla Ice Cream (204)
-  Cut bars diagonally to make decorative mini bite sized desserts
-  Serve on a platter with nuts and fresh berries
-  Sprinkle with powdered sugar

Time-Saving Tip:

-  Thaw in refrigerator night before and place on a serving platter covered in plastic wrap. On party day simply remove wrap and serve.



ALL-PRO PARTY PACK MENU



Italian Style Meatballs

Featured Gameday Tip:

Create skewers with teriyaki glazed meatballs and chunks of green peppers, onions, and fresh pineapple.

Teriyaki Meatball Skewers

Prep Time: 10 minutes
Total Time: 30 minutes
Serves 18



- 2 green peppers
- 1 red onion
- ½ fresh pineapple
- 1 bag SCHWAN'S® Italian Style Meatballs (401), thawed
- 1½ cup teriyaki sauce

Preheat grill to medium heat.



Cut peppers, onion and pineapple into pieces large enough to skewer.

Skewer three meatballs with alternating peppers, onions and pineapples pieces.


Place skewers on grill and cook for 10-12 minutes, turning occasionally.

Brush with teriyaki sauce during last minutes of grilling.

Wild Card Suggestions:

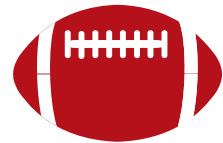
-  Meatballs can also be prepared in a slow-cooker. Place meatballs in a medium slow-cooker and cook on Low 4-6 hours or High 2-4 hours
-  Instead of teriyaki sauce, try 1½ cup chili sauce mixed with 1 cup grape jelly

Time-Saving Tip:

-  Skewer meatballs the night before and refrigerate. When company arrives, remove skewers, bake and enjoy.



ALL-PRO PARTY PACK MENU



Starter Crusts

Featured Gameday Tip:

Make your own pizza combination—or try our chicken club recipe!

The Club

Prep Time: 10 minutes

Total Time: 35 minutes

Serves 8

- 1 SCHWAN'S® Starter Crusts (671), frozen
- ¾ cup ranch dressing
- 8 thin slices roasted turkey or chicken
- 1 cup chopped ham
- 4 SCHWAN'S® Fully Cooked Bacon Slices (811), thawed and sliced into 1" pieces
- ½ cup diced tomatoes
- 1 ½ cups shredded cheddar cheese
- 2 cups shredded lettuce

Preheat oven to 400°F.

Spread ranch dressing evenly over crust.

Arrange turkey, ham and bacon evenly over dressing.

Sprinkle with tomatoes.

Bake pizza for 10 minutes. Remove from oven and top with cheddar cheese.

Bake an additional 10-12 minutes or until cheese is melted.

Top with shredded lettuce.



Wild Card Suggestions:



Hawaiian Pizza

- Honey Mustard Dressing
- Chopped Ham
- Chopped Pineapple
- Chopped Onions
- Chopped Green and Red Peppers
- Shredded Cheese, such as cheddar or mozzarella



Buffalo Pizza

- Ranch or Blue Cheese Dressing
- Wing Sauce
- Chopped Chicken or Crispy Chicken Strips
- Chopped Celery
- Shredded mozzarella Cheese

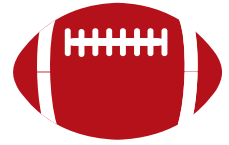
Time-Saving Tip:



Assemble pizza, without lettuce, the night before. Cover with plastic wrap and place in refrigerator. Remove 10 minutes before baking. Bake 15 to 20 minutes.



ALL-PRO PARTY PACK MENU



Philly Beef Steak

Featured Gameday Tip:

Make sliders by sandwiching Philly Beef Steak in mini-buns. Serve with cheese or BBQ sauce.

Beef Philly Mini Sliders

Prep Time: 10 minutes

Total Time: 20 minutes

Serves 8



- 4 portions SCHWAN'S® Philly Beef Steak (429), frozen
- 2 loaves LIVESMART™ French Baguette Bread (667), thawed
- 1½ cups thinly sliced peppers and onions
- 4 slices provolone cheese

Preheat oven to 350°F.

Prepare beef according to package instructions, adding peppers and onions during last 4-5 minutes of cooking.

Slice baguette and fill with prepared beef and vegetable mixture.


Top with cheese.

Heat in oven 7-10 minutes or until cheese melts.

Wild Card Suggestions:

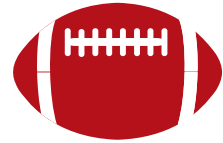
-  **Southwest**
Chopped tomatoes, sliced avocado, Pepper Jack cheese
-  **Cowboy**
BBQ sauce, diced onion, diced or spears of pickles, cheddar cheese
-  **Italian**
Warm marinara, sautéed peppers & onions, mozzarella cheese
-  **All American**
Ketchup, mustard, American cheese

Time-Saving Tip:

-  Prepare sandwiches ahead of time, wrap in foil and refrigerate until ready to use. Bake in 350°F oven for 18-20 minutes.



ALL-PRO PARTY PACK MENU



Oven Roasted Chicken Bites

Featured Gameday Tip:

Wrap Chicken Bites in Fully Cooked Bacon slices. Use a toothpick to hold together. Serve with ranch, BBQ or honey mustard dressing.



Bacon Wrapped Chicken Bites

Prep Time: 10 minutes

Total Time: 20

Serves 12-14

- 1 bag **LIVSMART™** Oven Roasted Chicken Bites (494), prepared
- 10 **SCHWAN'S®** Fully Cooked Bacon Slices (811), thawed and cut in half
- 20 toothpicks

Preheat oven to 375°F




Cut larger pieces of chicken in half.

Wrap chicken with one half of bacon slice.

Secure with tooth pick.

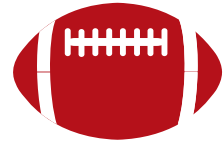
Bake 4-6 minutes or until bacon is crisp.

Wild Card Suggestions:

-  Try other creative sauces like sweet chili or sweet and sour
-  Serve on a bed of lettuce
-  For a little sweetness, add a chunk of pineapple to chicken bites before baking



ALL-PRO PARTY PACK MENU



Chocolate Chip Frozen Cookie Dough

Featured Gameday Tip:

Bake cookies, and decorate as mini-footballs.



Football Cookies

Prep Time: 10 minutes

Total Time: 12-14 minutes

Serves 12

Ingredients:

- 12 pieces SCHWAN'S® Chocolate Chip Frozen Cookie Dough (644), slightly thawed
- Chocolate & vanilla frosting

Steps:

Preheat oven to 350°F.

Form cookies into an oblong football shape.


Place cookies on an ungreased cookie sheet.

Bake for approximately 6 minutes. Remove cookies and reshape into a football with a spatula if needed.


Bake an additional 6 to 8 minutes or until cookies are baked to desired doneness.

Frost with chocolate and decorate with white for laces.

Wild Card Suggestion:

-  Decorate with your favorite team colors

Time-Saving Tip:

-  Prepare football cookies night before and place on a serving platter. Cover with plastic wrap, and simply serve the next day.

