

# A Pregame Party Plan

(NAPSA)—More than 15 percent of Americans have celebrated in the parking lot before a big football game and many more entertain in their backyard before turning on the television, according to the Hearth, Patio & Barbecue Association.

“Getting psyched for the game tops the list of reasons for a tailgate party,” says Jamie Purviance, author of “Weber’s Real Grilling.” “The menu you choose says a lot about your attitude. If you are not grilling, it just feels like a picnic. Rally the crowd with at least a couple of seared, smoky recipes.”

If you’re planning a pregame party, consider adding these strategies to your lineup before the next game:

## **Bring Your A-Game**

Finish at home as much of the chopping, marinating and sauce making as you can, suggests Purviance. Ideally, the food will go directly from portable containers to the grill to the plates, and all you will need are two sets of tongs—one for handling raw food and one for cooked food.

## **Scope Out The Field**

Arrive at the parking lot three to four hours before the game starts to claim your spot. Excellent locations have views of the stadium or are at the end of parking rows near grass. Mark your location with a team flag or banner hung from a tall pole so your friends can find you. Consider tents in case of rain or space heaters in case it’s cold.

## **Chill Those Beverages**

Chill a variety of beverages in several large, easy-to-reach coolers approximately one half hour before your party starts. Designate specific coolers to hold specific drinks such as beer, soda and water. For example, consider using a Coors Light Plastic Bottle Cooler Box—just rip open and add ice to 18 bottles.



## **Work With The Clock**

Grilling times on food packages and in recipes are approximate and don’t account for cold or windy days or higher altitudes. Purviance suggests using an instant-read thermometer to check for doneness, making sure to place it for just a few seconds in the thickest part of the meat or the area that takes longest to cook.

## **Line Up A Referee**

Days before the party, ask someone to be a designated driver for guests. When the brats and burgers come hot off the grill, reward that someone with the best of the bunch.

## **Keep Your Game Plan Closed**

To reduce the chance of flare-ups and trap wonderfully smoky aromas, keep the lid closed as much as possible, Purviance recommends. This also allows your food to cook faster and more evenly.

## **Make A Clean Sweep**

Bring plenty of garbage bags to pack up your trash and a suitable fireproof receptacle for hot coals—many stadiums don’t provide enough of these resources.

For more pregame party tips and recipes, you can pick up a Silver Playbook at Coors Light and Weber displays in grocery stores nationwide or visit [www.weber.com](http://www.weber.com).