

Cooking Corner

Cooking Up A Great Game Day Feast

(NAPSA)—On game day, there may be only one thing more important than cheering on your favorite team—the food. If you're the one hosting the next tailgating or viewing party, here are a few tips to help you score big when feeding a crowd of hungry fans.

Make foods that you can eat anywhere—Help your guests mingle and snack at the same time while eliminating the need for cutlery. Stick to finger foods, such as grilled sausages in buns or fruit skewers.

BYOB—If you're providing the food, let your guests get the beverages. It's often hard to predict what everyone will want to drink, so asking attendees to bring their favorites takes the guesswork out of the equation.

Opt for prepared foods—When cooking for a large group, it's key to keep prep time short. Reach for a fully cooked meat option, such as Gold'n Plump Chicken Sausages. Simply throw the sausage links on the grill all at once to heat them through. Then, keep them warm in the oven or on the grill until guests are ready to eat.

Keep the crowd moving—To keep the buffet line from getting too crowded, spread out the food over a big space. Offering multiple bowls of the same dish will also help avoid any bottlenecks in line.

Create a buffet of options—Accommodate your guests and their unique tastes by letting them take control of their meals. When choosing toppings and side dish options, think about all the different potential preferences. Consider setting out a salsa bar with chips for guests to mix their own flavors and levels of spice—plus, salsa is a great topping for chicken sausages. As for the veggie lovers, try this great recipe featuring peppers and onions on top of chicken sausages.



Sausages and peppers can be a winning combination on game day or any fun get-together.

Italian Sausages with Onions & Peppers
Serves 8

For The Sausage

- 2 packages of Gold'n Plump Chicken Sausages in the Italian Cheese & Peppers flavor
- 1 package of 8 hot dog-style buns

For The Peppers & Onions

- 2 Tbsp. vegetable oil
- 2 red peppers, deseeded and cut into ¼-inch slices
- 2 green peppers, deseeded and cut into ¼-inch slices
- 1 red onion, peeled and cut into ¼-inch slices
- Salt and pepper, to taste

Cook sausages on a grill over medium heat until fully heated through. In a large nonstick skillet, heat oil over medium-high heat. Add sliced peppers and cook 3–4 minutes, stirring occasionally. Add sliced onions and continue cooking for 3–5 minutes, until browned. Turn off heat and season with salt and pepper. Top sausages with the onion and pepper mixture. Note: You can add ½ teaspoon of crushed red pepper flakes to the peppers and onions for added heat.

Gold'n Plump Chicken Sausages are available in five flavors: Bacon Gouda, Hickory Smoked Apple, Italian Cheese & Peppers, Jalapeno Cheddar, and Spinach & Asiago. You can find more crowd-pleasing recipes at www.GoldnPlump.com.