

# Playbook Tips To Score A Winning Tailgate

(NAPSA)—Looking for a way to turn your tired old tailgate food into a tantalizing and taste-tempting new tradition? Want to be named the most valuable tailgater, or know the essential ingredients for any pre-game revelry?

According to a recent Heinz Field “Tailgate Talk” survey, 95 percent of tailgaters agree food is an important part of a tailgate or pre-game football party, and the majority of respondents believe ketchup and barbecue sauce are condiments synonymous with tailgating and a must-have for every game.

“Tailgating is about food, fun, family and friends,” said Chef Steve Cassarino, a professional chef and one-half of the popular tailgating duo, The Clever Cleaver Brothers. “You should always prepare recipes that are full of flavor, can be cooked on a grill, and shared easily with others!”

True tailgating is all about football. Sources say tailgating started at a 1904 Yale game, making pre-game festivities nearly 100 years old. Heinz—providing winners for more than 100 years—celebrates the “anniversary” by offering new twists on traditional tailgate favorites.

Use these tips and techniques to perfect your tailgate game plan:

- Always make sure your foods are cooked properly—nothing says “party’s over” quite like food poisoning. Ground meat should be cooked to an internal temperature of at least 165 degrees and poultry to at least 180 degrees.

- Instead of putting loose ice in



**No matter what the score—great tailgate food makes every game day a win-win.**

your cooler, freeze water in a plastic milk jug. Your food will stay cold, your cooler won’t flood, and you’ll have drinking water for everyone.

- Lighting the grill. Done well, it’s an art. Done poorly, you’re the one who’s “well done.” Follow all safety precautions, wear an insulated fire-retardant barbecue mitt and use long-handled tools. For a real grilling test, try the Finger-Blitzin’ BBQ Ribs with Jack Daniel’s® Sizzling Smokehouse Blend Grilling Sauce™, a great sauce that can be used as a marinade, baste or dip.

- Get moving early and scout out a prime tailgate spot.

- Assume that you’ll be feeding a crowd. Plan big recipes for your home team and pack the new Heinz Easy Squeeze! Ketchup bottle—with its no-mess top.

- The mark of a “rookie” tailgater? No chairs. Make sure you bring enough seating for everyone.

- Eat well. For tasty tailgate recipes, go to [www.Heinz.com](http://www.Heinz.com). Loved by fans, used by chefs and praised by tailgaters, the taste of Heinz products can score big points with your team.

## **Finger-Blitzin’ BBQ Ribs**

*Recipe developed for H.J. Heinz Company by Rania Harris*

**3 racks baby-back ribs  
1 bottle of Jack Daniel’s®  
Sizzling Smokehouse  
Blend Grilling Sauce™**

*Rub:*

**1 tablespoon each salt,  
pepper, paprika and  
brown sugar**

**1 teaspoon each garlic and  
onion powder**

**Combine the ingredients for the rub in a bowl and stir to mix. Sprinkle the ribs on both sides with ⅔ of the rub, patting it in with your fingers. Let the ribs marinate for 30 minutes.**

**Preheat your oven to 350°. Roast the ribs, uncovered, in the oven for about 30 minutes.**

**Meanwhile, preheat your grill to a medium-high heat.**

**Place the pre-cooked rib racks on the grill and brush them generously with the Jack Daniel’s® Sizzling Smokehouse Blend Grilling Sauce™. Grill the ribs until they are well-browned and glazed with the sauce. Sprinkle with the remaining rub.**

**Serve the remaining barbecue sauce on the side.**

**Serves 6.**