

# **Delicious Football Recipes**

***The Perfect Recipes for Tailgating or Your Football Party***

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Smashwords Edition

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## Abbreviations

oz = ounce

fl oz = fluid ounce

tsp = teaspoon

tbsp = tablespoon

ml = milliliter

c = cup

pt = pint

qt = quart

gal = gallon

L = liter

## Conversions

$\frac{1}{2}$  fl oz = 3 tsp = 1 tbsp = 15 ml

1 fl oz = 2 tbsp =  $\frac{1}{8}$  c = 30 ml

2 fl oz = 4 tbsp =  $\frac{1}{4}$  c = 60 ml

4 fl oz = 8 tbsp =  $\frac{1}{2}$  c = 118 ml

8 fl oz = 16 tbsp = 1 c = 236 ml

16 fl oz = 1 pt =  $\frac{1}{2}$  qt = 2 c = 473 ml

128 fl oz = 8 pt = 4 qt = 1 gal = 3.78 L

# **Pizza Dip**

*Serves: 8-10*

## **What you need:**

4 oz cream cheese, at room temperature

1/2 cup sour cream

1/4 cup mayonnaise

1 cup shredded mozzarella cheese, divided

1/2 cup grated parmesan cheese, divided

1/2 tsp oregano

1 cup pizza sauce

Handful of pepperoni slices

Garlic pita chips for dipping

## **What to do:**

1. Preheat your oven to 350 degrees F.
2. Lightly grease a 9x9 baking dish and set it aside.
3. In a medium bowl, mix together the cream cheese, sour cream, mayonnaise, 1/2 cup of mozzarella, 1/4 cup of parmesan, and the oregano.
4. Pour or spoon the mixture into the prepared baking dish.
5. Spread on the pizza sauce and sprinkle the rest of the mozzarella and parmesan cheese on top of the sauce.
6. Cover with pepperoni slices.
7. Bake it for 20-24 minutes or until the cheese is melted and bubbling.
8. Serve with garlic pita chips.

# Sweet Cream Football

*Serves: 10-12*

## **What you need:**

- 8 oz cream cheese, softened
- 8 oz marshmallow cream
- 1/2 cup white chocolate chips
- 1 cup cocoa pebbles

## **What to do:**

1. In a large bowl, combine cream cheese, marshmallow cream with a mixer.
2. Take 2 tbsp out of the bowl and save it for later.
3. Fold in white chocolate chips.
4. Place mixture in freezer for 30 minutes.
5. Remove mixture from freezer and spoon out onto a large piece of parchment paper.
6. Wrap parchment paper around the mixture and form into a football shape.
7. Put it back in the freezer for about 30 minutes.
8. Pour cocoa pebbles onto a plate and roll the hardened football mixture around in the cocoa pebbles until it is coated and all brown.
9. Pipe the 2 tbsp of cream cheese/marshmallow mixture you saved earlier onto the top of the ball to resemble laces.
10. Serve with vanilla wafers, animal crackers, graham crackers, etc.

# **Buffalo Chicken Dip**

*Serves: 8-10*

## **What you need:**

3 chicken breasts, cooked and shredded

8 oz cream cheese, softened

1 cup ranch dressing

1 cup Frank's hot sauce

1 cup shredded cheddar cheese

## **What to do:**

1. Mix together the cream cheese, ranch dressing, hot sauce, and cheddar cheese in a crock pot.
2. Place shredded chicken into the mixture and combine.
3. Place the lid on the crock pot and heat on high for 30 minutes-1 hour.
4. Pour it into a serving dish when ready to serve.
5. This can be served with veggie slices, chips, crackers, etc.



# Potato Skins

*Serves: 8*

## **What you need:**

4 large baking potatoes

6 slices of bacon

Olive oil

Salt

Ground pepper

1 cup shredded cheddar cheese

Sour cream

4 green onions, sliced

## **What to do:**

1. Preheat your oven to 400 degrees F.
2. Scrub potatoes very well. I use a clean wire scrubber and try to scrub as much brown off as possible.
3. Rub potatoes with olive oil, place on a baking sheet, and sprinkle on a generous amount of salt.
4. Bake the potatoes for 1 hour, or until they are soft.
5. While the potatoes are baking, fry the bacon until crispy then chop.
6. When the potatoes are soft, remove from the oven and cut in half lengthwise.
7. With a spoon, scoop out the insides, leaving about 1/4 inch of potato. You may want to wait until the potatoes are cooled some.
8. Brush both sides of the potato with olive oil and sprinkle with salt and pepper.
9. Bake for 16-18 minutes, flipping them over halfway through.
10. After baking, remove them from the oven and sprinkle in shredded cheese and chopped bacon.
11. Return to the oven just long enough for the cheese to melt.

12. Serve with a dollop of sour cream and a sprinkle of green onion.

# Cocktail Sausages

*Serves: 10-12*

## **What you need:**

2 14-oz packages little smokies

1 24-oz bottle Bull's Eye BBQ sauce

8 oz grape jelly

4 oz juice from jar of jalapenos

## **What to do:**

1. Turn your crock pot on low.
2. Place BBQ sauce, jelly, and jalapeno juice in crockpot and whisk together until combined.
3. Add in little smokies and mix with sauce.
4. Cover and cook for approximately 4 hours, stirring every half hour.
5. Serve with toothpicks.

# Oreo Dirt Cake

*Serves: 8-10*

## **What you need:**

- 1 package Oreos, crushed
- 8 oz cream cheese, softened
- 1/4 cup butter
- 1 cup powdered sugar
- 3 cups milk
- 2 small packages instant vanilla pudding mix
- 1/2 tsp vanilla extract
- 12 oz cool whip, thawed

## **What to do:**

1. Cream together cream cheese, butter, and powdered sugar in a large bowl.
2. In a separate bowl, mix together milk, pudding, vanilla extract, and cool whip.
3. Add cream cheese mixture to pudding mixture.
4. Layer with Oreos in a large glass serving bowl.

# **Pico De Gallo**

Serves: 8-10

What you need:

1 large cucumber

2-3 jalapenos

2 large onions

10 roma tomatoes

2 lemons

2 limes

Salt to taste

What to do:

1. Chop vegetables and place in large bowl in the following order: cucumber, jalapeno (remove stems and seeds), onion, tomato.
2. Squeeze the juice of the lemons and limes into the mixture (WATCH FOR SEEDS!)
3. Add some salt (I normally just sprinkle some around.)
4. Mix everything together really well (you can use a spoon, but I normally just do it with my very clean hands.)
5. Taste to see if it needs more salt.
6. Serve with tortilla chips.

# Guacamole

*Serves: 8-10*

## **What you need:**

2 roma tomatoes

1 jalapeno

1 small onion

4 avocados

2 lemons

Salt to taste

## **What to do:**

1. Chop the tomatoes and onion and combine.
2. Cut the stem off the jalapeno and cut it in half. Remove the seeds and stems. Chop and add it to the onion and tomato.
3. Cut open, remove skins and seeds, and roughly chop the avocados. Add them to the mixture.
4. Use a masher (or your clean hands) to mash up the avocados and to combine the mixture.
5. Squeeze in the lemon juice (watch for seeds.)
6. Add salt to taste.

# Football Deviled Eggs

*Yield: 24 deviled eggs*

## **What you need:**

1 dozen boiled eggs

1/3 cup mayonnaise

2 tbsp mustard

Salt and pepper, to taste

Chives

## **What to do:**

1. Peel the boiled eggs and cut them in half lengthwise.
2. Remove the yolks and place them in a small bowl.
3. Add the mayonnaise and mustard into the bowl with the egg yolks.
4. With a fork, mash yolks, mayo, and mustard together and mix well.
5. Add salt and pepper to taste.
6. Spoon the yolk mixture into the egg white halves.
7. Cut chives into small pieces and arrange on the yolks to look like football laces.

# Layered Mexican Dip

*Serves: 8-10*

## **What you need:**

- 1 16-oz can refried beans
- 10 oz guacamole
- 2 ripe tomatoes, diced
- 1 pkg taco seasoning
- 12 oz sour cream
- 2 cups shredded fiesta cheese
- 3 green onions, chopped

## **What to do:**

1. Evenly spread the refried beans into the bottom of a 9x13 baking dish.
2. Spread guacamole on top of the beans.
3. Sprinkle the chopped tomatoes on the guacamole.
4. In a small bowl, mix together the sour cream and the taco seasoning.
5. Gently spread the sour cream mixture over the tomatoes.
6. Sprinkle the cheese over the sour cream.
7. Sprinkle the green onions over the cheese.
8. Serve with Fritos.



# **Cake Batter Dip**

*Serves: 10-12*

## **What you need:**

16 oz container vanilla yogurt

1 box funfetti cake mix

12 oz cool whip, thawed

Animal crackers, for serving

## **What to do:**

1. In a large bowl, mix together vanilla yogurt, cake mix, and cool whip with a mixer until thoroughly combined.
2. Refrigerate for 1 hour.
3. Serve with animal crackers.

# **Football Sammies**

*Yeild: 12*

## **What you need:**

1 dozen pumpernickel rolls

4 oz cream cheese

Honey mustard

1 lb thinly sliced turkey

12 slices cheddar cheese

6 leaves romaine lettuce

12 slices tomato

2 oz cream cheese

## **What to do:**

1. Spread cream cheese on the inside bottom of each roll.
2. Spread honey mustard on the inside top of each roll.
3. Layer each bottom roll with lettuce, tomato, turkey, and cheddar cheese.
4. Place top roll on top of the cheddar cheese.
5. Place the 2 oz of cream cheese in a microwave safe bowl and microwave for 30 seconds.
6. Spoon cream cheese into a zip lock bag and cut a tiny hole in one of the bottom corners of the bag.
7. Pipe the cream cheese on the top of each roll to resemble football laces.

# **Bacon Wrapped Stuffed Jalapenos**

*Yield: 18*

## **What you need:**

9 jalapeno peppers

8 oz cream cheese

½ cup shredded cheese

3 tbsp ranch seasoning

9 slices bacon, cut in half

## **What to do:**

1. Preheat your oven to 375 degrees F.
2. Cut the jalapenos in half and remove the seeds.
3. In a microwave safe bowl, mix the cream cheese and shredded cheese and heat for 30 seconds then mix cheeses together.
4. Add ranch seasoning to cheeses and mix well.
5. Fill pepper halves with cheese mixture.
6. Cook bacon until almost done. It should still be pliable, not crispy and crumbly.
7. Pat excess grease from bacon and wrap around each pepper.
8. Place bacon wrapped peppers on a foil covered baking sheet and bake for 20 minutes.
9. Turn on the broiler and broil peppers for 2-3 minutes until the bacon looks crispy.
10. Remove from oven and cool slightly before serving.

# **Fried Pickles with Zesty Ranch**

*Serves: 8-10*

## **What you need:**

For the pickles:

Oil for frying

1 cup flour

1 cup buttermilk

¼ cup pickle juice

1 tsp paprika

1 tsp salt

2 cups dill pickle chips

For the ranch:

1 package (or 2 tbsp) ranch seasoning

½ cup sour cream

2 tbsp buttermilk

2 tbsp Tapatio or your favorite hot sauce

## **What to do:**

1. Add a couple inches of oil to a deep skillet and heat to 375 degrees F (medium heat).
2. Combine flour, buttermilk, pickle juice, paprika, and salt in a shallow bowl.
3. Drop the pickles in the batter and stir until they are completely coated.
4. When the oil is heated, drop the pickles in one at a time without overcrowding the skillet.
5. Flip the pickles over after a minute or two and continue cooking for about another minute or until the batter is crispy and golden.
6. Remove pickles from oil and drain on a paper towel lined plate.

7. To make the ranch, mix together sour cream, buttermilk, and ranch seasoning well. Add in the hot sauce and mix well.

# Spicy Cheese Ball

*Serves: 8-10*

## **What you need:**

8 oz cream cheese at room temperature

8 oz mozzarella cheese

3 green onions, chopped

1 packet ranch seasoning

½ tsp garlic powder

¼ cup red paper flakes

Ritz crackers

## **What to do:**

1. With a mixer, mix the cream cheese, mozzarella cheese, green onions, ranch seasoning, and garlic powder until well-combined.
2. Pour the mixture out onto a large sheet of parchment paper, cover, and shape into a ball.
3. Refrigerate ball for 1 hour.
4. Pour red pepper flakes onto a small plate.
5. Remove the cheese ball from the refrigerator and roll into the red pepper flakes.
6. Serve with Ritz crackers.

# **Football Brownies**

*Serves: 8-10*

## **What you need:**

- 1 box brownie mix + ingredients that box recipe calls for
- 1 cup chocolate chips
- 1 cup vanilla frosting

## **What to do:**

1. Preheat your oven to 350 degrees F.
2. Line a baking pan with foil. Use enough foil to where it extends over the edges so you can pull out the brownies later.
3. Grease the pan and set it aside.
4. Mix the brownies according to the directions on the box.
5. Stir the chocolate chips into the mixture.
6. Pour the mixture into the baking pan and bake for 18-20 minutes or until a toothpick inserted into the center comes out clean.
7. Allow the brownies to cool completely then lift the foil edges to remove the brownies from the pan.
8. Use a football-shaped cookie cutter to cut the brownies out of the pan.
9. Pipe vanilla frosting onto each brownie to resemble football laces.

# **Tangy Meatballs**

*Serves: 8-10*

## **What you need:**

Large pack of frozen meatballs

1 12 oz jar grape jelly

1 16 oz jar of chili sauce

## **What to do:**

1. Combine jelly and chili sauce in a small sauce pan over medium heat until mixed well.
2. Put all the meatballs in a crock pot and pour the sauce mixture on top. Stir until all meatballs are coated.
3. Cook them on high for 4-5 hours, stirring every hour or so.
4. Serve while they are still hot.



# Baked Buffalo Wings

*Serves: 6-8*

## **What you need:**

$\frac{3}{4}$  cup all-purpose flour

$\frac{1}{2}$  tsp cayenne pepper

$\frac{1}{2}$  tsp garlic powder

$\frac{1}{2}$  tsp salt

20 chicken wings

$\frac{1}{2}$  cup butter

1 cup Frank's hot sauce

Ranch dressing or bleu cheese dressing for dipping

## **What to do:**

1. Place flour, cayenne pepper, garlic powder, and salt in a gallon zip lock bag and shake to mix it all together.
2. Put the chicken wings in the bag, seal, and shake until they are well coated with the flour.
3. Refrigerate chicken wings in the bag for about an hour.
4. Preheat your oven to 400 degrees F.
5. Line a baking sheet with aluminum foil.
6. Melt the butter and mix it with the hot sauce in a small bowl.
7. Dip the wings into the hot sauce mixture and place on the baking sheet.
8. Bake for 45-50 minutes, turning over halfway through cooking time.
9. Remove from oven and serve with ranch or bleu cheese dressing.

# **Cheeseburger Sliders**

*Serves: 8*

## **What you need:**

1 lb ground beef

8 slider buns

Cheddar cheese, cut into 8 thin slices

1 tsp paprika

1 tsp black pepper

½ tsp salt

1/8 tsp garlic powder

1/8 tsp onion powder

1/8 tsp cayenne pepper

1 tbsp ketchup

3 tbsp spicy brown mustard

Lettuce

8 tomato slices.

## **What to do:**

1. In a large bowl, mix the hamburger meat and all of the seasonings (paprika, pepper, salt, garlic powder, onion powder, cayenne pepper) together very well.
2. Portion the hamburger meat into 8 small patties.
3. Cook patties on a grill or in a skillet. Cook all the way through.
4. Add cheese slices to patties and let melt.
5. Toast the slider buns.
6. In a small bowl, mix together the ketchup and mustard.
7. Spread the ketchup/mustard mixture on each of the bottom slider buns.

8. Place lettuce on top of ketchup/mustard mixture.
9. Place cooked patty on top of lettuce.
10. Place tomato slice on top of the patty.
11. Place top bun on top of the patty.

# Muddy Buddies

*Serves: 8-10*

## **What you need:**

- 9 cups Chex cereal
- 1 cup semi-sweet chocolate chips
- 1/2 cup Nutella
- 1 cup peanut butter
- 1/4 cup margarine
- 1 tsp vanilla extract
- 1 1/2 cup powdered sugar
- 1 small pack m&m's

## **What to do:**

1. Pour the Chex into a large bowl.
2. Combine chocolate chips, Nutella, peanut butter, and margarine in a microwave safe bowl and microwave for 2 minutes or until smooth. Stir after 1 minute.
3. Stir in the vanilla.
4. Slowly pour the peanut butter/chocolate mixture over the Chex.
5. Stir to coat all the Chex evenly.
6. Pour it all into a gallon sized zip lock bag.
7. Add the powdered sugar, close the bag, and shake to coat well.
8. Add m&m's to bag. You could even use your team's colors.
9. Spread out onto parchment paper until cooled.
10. Serve or store in covered container.