

## ZINZINNATI FOOTBALL TAILGATE SEASON

It's that time of year --- FOOTBALL SEASON! Who Dey goin' not tailgate before the game!?!?! Well, Jungle Jim's to the scene with tons of ideas and recipes to start the season out on a winning note. All these tailgate recipes are easy to prepare and simply delicious, whether they are creamy or cheesy or spicy or crunchy! Go Bengals! The first three dips are the dips that I get calls on every single week --- many times from my own boys! These recipes score extra points every time!

### Buffalo Chicken Dip

2	Skinless, boneless Chicken Breasts, cooked
1	16 oz. block of Sharp Cheddar, shredded
1	8 oz. package of Cream Cheese, softened
1 Cup	Frank's Red Hot Original Cayenne Pepper Sauce*

\*Please note before you begin that you must use only Frank's Original Pepper Sauce to get the true flavor that we associate with Buffalo Chicken Wings.

That said, you can use leftover cooked chicken breasts, torn into bite size pieces, or you can simply put your raw chicken in a low saucepan covering with water and seasoning if you like, bringing to a boil and then reducing heat and simmering until cooked through about 20-25 minutes. You can also bake the chicken if you prefer or purchase one of Jungle Jim's wonderful Amish fully cooked chickens and just use that cooked meat, shredded.

Also, another tip is that I find that if you shred or grate a block of cheddar yourself, the cheese melts smoother for a creamier consistency, but if you are in a hurry, you can use the package shredded kind.

Combine the softened cream cheese, shredded Cheddar cheese, and the Frank's hot sauce in a bowl. Stir in the shredded cooked chicken. Spread in an oven-proof pan, deep pie, or quiche dish or any ovenproof ceramic dish and cover with aluminum foil. (You can also do this ahead of time and refrigerate until time to bake.) Preheat oven to 350 degrees and bake covered for 40 minutes or until heated through. Serve with tortilla chips, corn chips, or crackers.

This dip tastes like Buffalo Wings without all the mess, bones, and skin! It's addictive and a real crowd pleaser.

### Pepperoni Pizza Dip

1	8 oz. Cream Cheese, softened
2 Tsp.	Grated Parmesan Cheese
1 jar	Pizza Quick Sauce (Ragu makes a good one.)
1	Small Package of Sliced Pepperoni
½ Cup	Shredded Parmesan or Mozzarella Cheese

Spread softened cream cheese into an oven or microwave proof pie plate or pan (glass pie plate or ceramic quiche pan works great). Sprinkle the Parmesan on top of the cream cheese. Top with Pizza Sauce. Cut the Pepperoni slices into quarters and top the sauce.

Cook in the microwave until heated thoroughly. Top with shredded Parmesan or Mozzarella cheese and microwave just until cheese begins to melt. You can also garnish this with sliced black olives or your favorite pizza garnishes if you like. Serve with chips or crackers or crostini. Yum! (Can also cover with foil and cook in the oven until heated through if that's more convenient for you.)

### Cincinnati Skyline Dip

1	8 oz. Package of Cream Cheese, softened
1	Can of Skyline Chili or 1 individual frozen Serving of Skyline Chili, thawed
1	8 oz. package of finely shredded Cheddar Cheese

Spread the softened cream cheese in a glass pie plate or ceramic quiche dish. Top with the Skyline Chili. Heat thoroughly in the microwave until hot. Sprinkle the cheese on top and serve with crackers or chips. Couldn't be easier!

NOW, we cannot forget that it is Oktoberfest Zinzinnati this weekend, so if you want to celebrate Football along with Oktoberfest, here are some recipes especially for you:

### **Cincinnati Bengal Beef Beer Franks and Sauerkraut for a Zinzinnati Tailgate**

1	Bottle of Beer --- German or your favorite
3 lbs.	Boar's Head Beef Frankfurters --- or your favorite
2 lbs.	Sauerkraut, drained --- I like Boar's Head
	Salt and Pepper to taste
	German Mustard or your favorite Mustard
	Jungle Jim's Bakery Hot Dog Buns

Slit frankfurters lengthwise, being careful not to cut all the way through. Place in a large slow cooker. Cover with drained sauerkraut and top with a bottle of beer --- over the franks and kraut, that is. Cover and cook on low for simply 4-5 hours --- doesn't need much time. Meat will be plump and the sauerkraut tasty.

Split the fresh bakery buns and add the frankfurter cut side up. Using tongs or slotted spoon, add sauerkraut to franks and swirl on your favorite mustard on top. (Can halve if you want an appetizer size.) Serve with some Cincinnati Potato Chips and a cold drink!

You can find Boar's Heads meats and sauerkraut at Jungle Jim's Deli. While there pick up some cheese balls and ready to go salads! Maybe some German potato salad?!?!?

### **Zinzinnati Oktoberfest Brew Pub Cheese Dunk (with Soft Dough Pretzels, of course!)**

8 oz.	Process Cheese Spread, cubed (Velveeta works well)
¼ Cup	Strong Ale or Beer (no light beer)
¼ Tsp.	Caraway Seed
Dash	or two of Cayenne Pepper or Hot Sauce

Combine the above ingredients in a saucepan over medium low heat. Heat and stir over medium-low heat until cheese is melted and all ingredients are combined. Serve warm beer cheese dip with large soft dough pretzels warm from the oven. Score!

Last but certainly not least, Jungle Jim's Deli Department has an assortment of cheese balls and dips and salsas and salads and party trays to choose from --- so, if you down to the wire, a quick trip to the Jungle will get your team on top again. Here's one final recipe for you:

### **Beefy Cheese Football**

2	Beef and Green Onion Cheeseballs (found in Jungle Jim's Deli)
1 pkg.	Shaved Beef, finely chopped
	Pecan Halves

First, take the two cheeseballs out of the containers and with clean, slightly damp hands, shape the two cheeseballs into one football shape. Roll the football in the finely chopped beef to cover and then decorate the top of the football with thin slices of pecan halves to resemble football laces. Place on a dish and surround with your favorite crackers. Travels well to the game, too!

Well, I gotta go and get my recipes together for the Bengal's first home game. Even if you are not going to the game, you can enjoy these simple, quick, delicious recipes anytime at home!

*Don't you just love football season? Jungle Jim's Margie Potts*