




GAME DAY RECIPES
PLAYBOOK

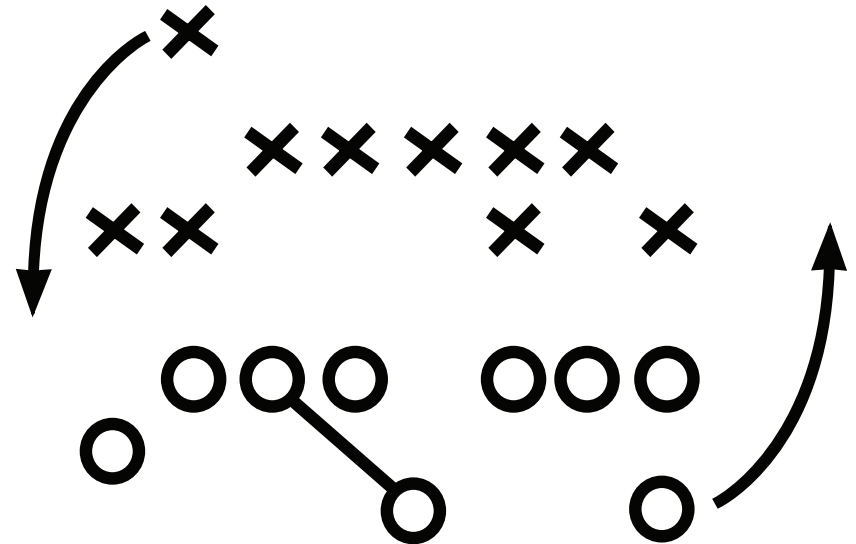


RECIPES &
FUN TIPS for
 the **BIG GAME**



TABLE OF CONTENTS

game day tips	3
football peanut butter brownies	4
honey kettle corn	5
brown sugar bacon cocktail franks and sweet sriracha dip	6
chocolate chip cookie dough dip	7
cinnamon sugar pretzel bites and sweet cream dip	8





GAME DAY TIPS

Getting ready for game day can be a challenge for even the most seasoned player. Be prepared from kick-off to last down with these tips for tailgating and in-house parties.

TAILGATING TIPS

1

pre-game prep — Much of your tailgating food prep can be done at home and save you precious minutes at the game. Shape burger patties, skewer kabobs, marinate meats, slice burger toppings and bread chicken before you even leave the house.

2

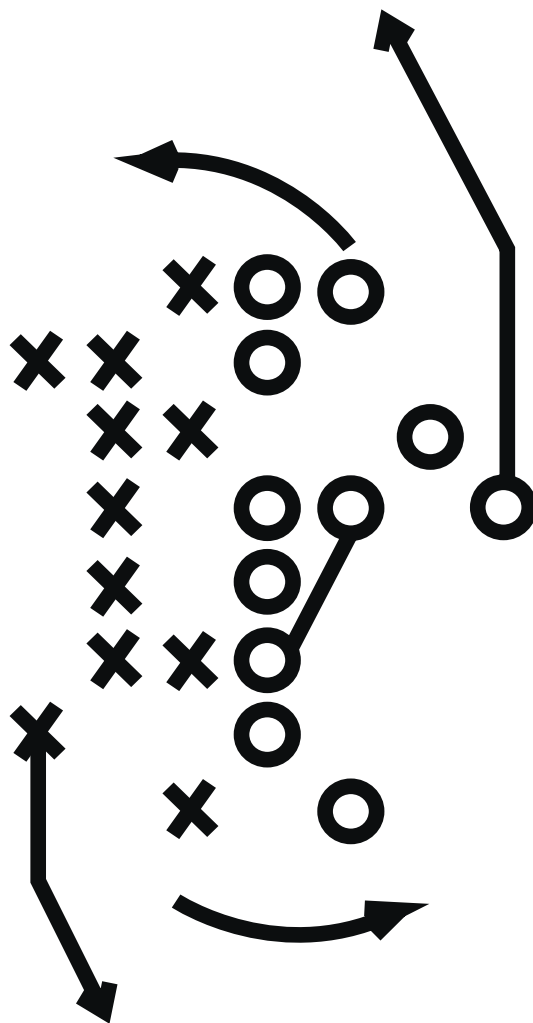
stick with finger foods — Plates, bowls and utensils can leave you with a lot of unnecessary waste. Substitute fork foods with finger foods such as wings, kabobs, hot pretzels, brownies, cookies or soup served in bread bowls.

3

turn your cooler into a heater — Wrap bricks in heavy foil and heat them in the oven at 300°F for 20-25 minutes. Line the bottom of a cooler with a layer of paper and top with hot bricks. Store cooked food atop bricks to keep it warm and ready.

4

grill greener — When loading your cooler, try recycling your 6-pack holders instead of tossing them. Wrap or paint the holders in your team's colors and use them to carry condiments and utensils.



GAME DAY PARTY TIPS

1

team spirit cupcakes — Show off your team spirit with cupcakes. Print and cut out tiny team logos. Adhere the logos to toothpicks and stick them in cupcakes to create fan-friendly flags.

2

coating chicken wings — Save time and evenly coat your cooked wings by dropping them into a salad spinner with the sweet or spicy sauce of your choice.

3

DIY drinks — Prepare for the switch from alcoholic to non-alcoholic drinks as the night goes on by offering an array of beverages. Visit our website for homemade root beer, punch and cider recipes.

4

kid-friendly football fun — Bake and cool a few batches of sugar cookies, then cut into various football shapes (find cookie cutters at your local craft store). Set out frostings and toppings, and allow kids to make their own edible party favors.

FOOTBALL PEANUT BUTTER BROWNIES

INGREDIENTS

brownies

2 cups all-purpose flour
1/2 tsp salt
1/2 cup unsweetened Dutch cocoa powder
1 1/2 cups Domino® Granulated Sugar
1/2 cup Domino® Light Brown Sugar; packed
3/4 cup canola oil

3 eggs, at room temperature, lightly beaten
2 tsp vanilla extract
1 tsp instant espresso powder
1 cup smooth peanut butter, warmed

glaze

1/2 cup Domino® Confectioners Sugar
2-3 tbsp water

DIRECTIONS

brownies — Preheat oven to 350° F.

Butter the sides and bottom of a 9 × 13-inch baking pan. Line pan with parchment paper. Allow parchment paper to hang over the edges of the pan to easily remove brownies for cutting.

In a medium bowl, sift flour, salt and cocoa powder together; set aside.

Mix sugars and oil together. Add eggs, vanilla and espresso powder. Mix until creamy. Stir in flour mixture until just blended.

Heat one cup of smooth peanut butter in microwave on high power for 45 seconds.

Spread 1/2 of the brownie batter into the pan to cover the bottom. Pour heated peanut butter onto the first layer of brownie batter and spread to cover brownie batter. Pour on the remaining brownie batter and spread to cover peanut butter layer.

Bake 20-25 minutes. Brownies are done when a toothpick inserted into the center of the brownies comes out clean. Let brownies cool completely. Lift out of the pan using the overhanging parchment paper. Cut into football shapes with a football-shaped cutter.

glaze — In a large bowl, stir sugar and water well to make a thick glaze. Fill a piping bag with glaze. Cut tip and pipe football laces onto the top of each brownie. Allow glaze to harden before serving. Makes 1/4 cup glaze.



TIP

Spray measuring cup with cooking spray and the peanut butter will slide right out.



20
MINS



20-25
MINS



12
BROWNIES

HONEY KETTLE CORN

INGREDIENTS

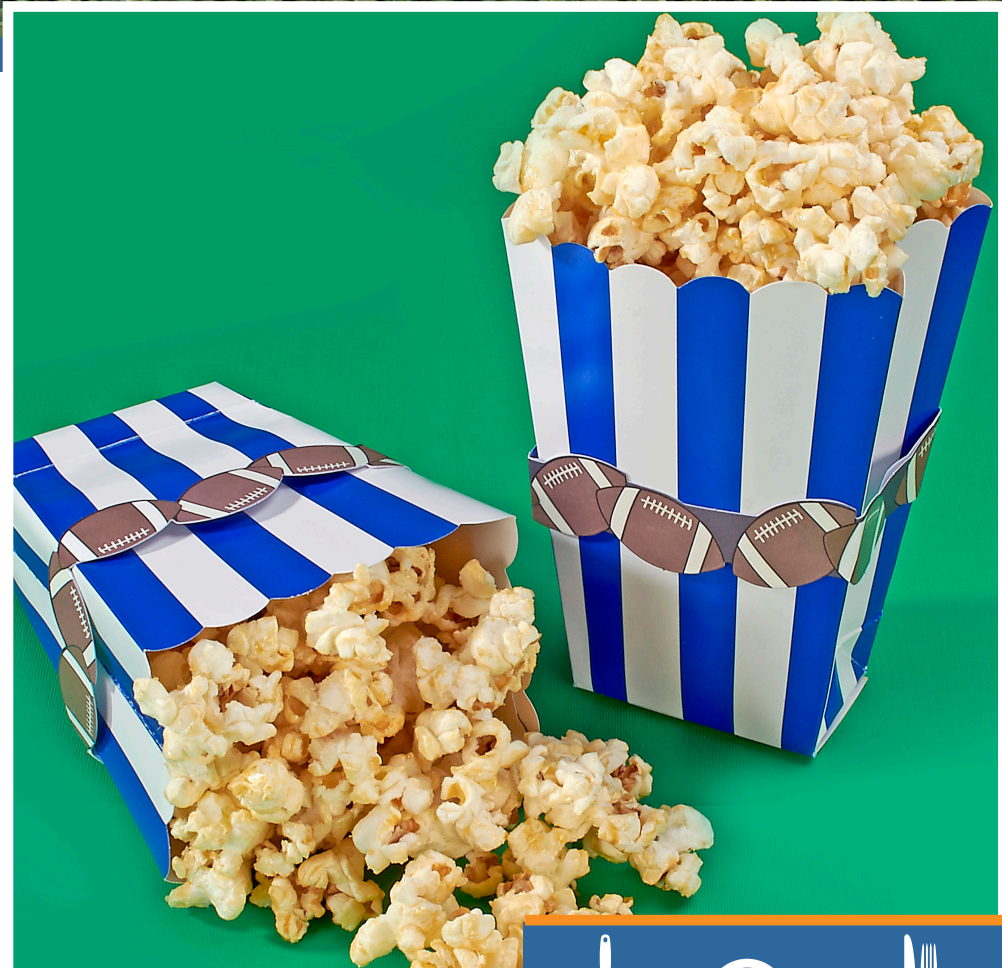
6 cups popped popcorn
1/2 cup Domino® Honey Granules
3 tbsp water

DIRECTIONS

Place 6 cups of popped popcorn in a large bowl; set aside.

In a microwave safe bowl, mix honey granules and water. Microwave 1 minute on high power. Carefully remove bowl. Stir until all of the honey granules have dissolved. If necessary, heat in additional 15-second intervals.

Pour syrup over the popcorn. Toss together using a spoon.



5
MINS



1
MIN



6 CUPS
POPCORN

BROWN SUGAR BACON COCKTAIL FRANKS AND SWEET SRIRACHA DIP

INGREDIENTS

cocktail franks

1 package cocktail franks
1/4 cup apple juice
3 tbsp Domino® Pourable Light Brown Sugar, plus extra for sprinkling
1 lb bacon

sweet sriracha dip

3/4 cup mayonnaise
1 tbsp Sriracha sauce
1/4 cup Domino® Organic Blue Agave Nectar
Amber Syrup

DIRECTIONS

cocktail franks — Preheat oven to 400° Line a large baking sheet with sides with foil.

Unwrap cocktail franks and drain any liquid from package. Pat dry with paper toweling; set aside.

Place apple juice in a bowl and heat 45 seconds in the microwaves on high power. Carefully remove bowl. Stir in brown sugar; set aside.

Cut bacon into three 3-inch sections. Peel apart one section of the bacon and soak the pieces in the apple juice/sugar mixture.

Wrap one 3-inch piece of bacon around each frank. Place in rows on prepared sheet pan. Sprinkle tops of each bacon-wrapped frank with pourable brown sugar. Bake 20-25 minutes.

Remove from oven and insert a toothpick into each frank. Serve with sweet sriracha dip.

sweet sriracha dip — Add all ingredients to a bowl. Stir well to combine. Refrigerate, covered, until ready to serve. Makes 1 cup.



15
MINS



20-25
MINS



36
FRANKS

CHOCOLATE CHIP COOKIE DOUGH DIP

INGREDIENTS

4 tbsp butter, softened
4 ounces cream cheese, softened
1/4 cup Domino® Confectioners Sugar
1 tsp vanilla extract
1/2 cup Domino® Dark Brown Sugar
1 cup semi-sweet mini chocolate chips
pretzel sticks, for dipping

DIRECTIONS

In a large bowl, cream together butter and cream cheese. Add confectioners' sugar, vanilla extract and brown sugar; mix until incorporated. Stir in chocolate chips.

Store covered in the refrigerator until ready to serve. Serve with pretzel sticks for dipping.



10
MINS



1
CUP

CINNAMON SUGAR PRETZEL BITES AND SWEET CREAM DIP

INGREDIENTS

pretzel bites

1/4 cup Domino®
Granulated Sugar
1/2 tsp ground cinnamon
1 (11 oz.) package refrigerated
breadsticks
4 tbsp butter, melted

sweet cream dip

4 ounces cream cheese, softened
1/4 cup Domino® Light Brown Sugar
1/2 tsp vanilla extract
1/2 cup vanilla Greek yogurt

DIRECTIONS

pretzel bites — Preheat oven to 350° F. Lightly grease baking sheet or line with parchment paper.

In a small bowl, mix together sugar and cinnamon; set aside.

Place dough flat onto a cutting board. Cut into 1-inch squares. Fold each piece in half and place back onto cutting board. Brush tops with melted butter. Dip each dough piece into cinnamon/sugar mixture. Place folded ends down onto prepared baking sheet.

Bake 7-10 minutes. Cool completely.

sweet cream dip — With an electric mixer, mix cream cheese, brown sugar and vanilla extract until well blended and creamy. Add yogurt; mix just until incorporated. Refrigerate until ready to serve. Makes 1 cup.



20
MINS



7-10
MINS



35
BITES