

October 2023 TV —Game Day Recipes

The biggest games of the year deserve the best recipes. Whether the tailgate is in the parking lot, backyard, or home kitchen you'll be the MVP with these great tailgating recipes.

Cheeseburger Dip

Impress your tailgate friends with this take on a cheesy dip. Serve this dip up with potato chips for that classic burger and fries combo.

Total recipe time: 30 minutes

Makes 12 servings

- 1 pound 90% Lean Ground Beef
- 3/4 cup onion, diced
- 2 Tablespoon ketchup
- 8 ounces cream cheese
- 1-1/2 cups Cheddar cheese
- 1 Tablespoon Worcestershire sauce
- 1 teaspoon granulated garlic
- 1 teaspoon freshly ground black pepper
- 3/4 cup dill pickle, chopped, divided
- 2 Tablespoon fresh parsley, chopped
- 1/4 cup Roma tomatoes, diced



1. Heat nonstick skillet over medium heat until hot. Add Ground Beef; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Add in onion and continue to cook for 3 to 4 minutes. Remove from heat and allow to cool.
2. In a standing mixer combine cream cheese, cheddar cheese, ketchup, Worcestershire sauce, garlic, pepper, and 1/2 cup of diced pickles until well incorporated. Add cooled beef mixture and mix until well incorporated. Remove bowl from mixer and refrigerate for at least 30 minutes or until ready to bake.
3. Spread the dip into a 8" cast iron or oven-proof skillet. Bake in a 375°F oven for 25 minutes or until golden brown and edges are bubbling. Remove from oven and top with remaining pickles, parsley, and diced tomatoes. Serve warm with potato chips or crackers.

Nutrition information per serving, (no serving size): 200 Calories; 132.3 Calories from fat; 14.7g Total Fat (7.8 g Saturated Fat; 0.4 g Trans Fat; 0.6 g Polyunsaturated Fat; 4.4 g Monounsaturated Fat;) 58 mg Cholesterol; 289 mg Sodium; 4.2 g Total Carbohydrate; 0.4 g Dietary Fiber; 2.2 g Total Sugars; 13 g Protein; 0.5 g Added Sugars; 134.8 mg Calcium; 1.1 mg Iron; 221 mg Potassium; 4 mcg Vitamin D; 0.2 mg Riboflavin; 4.3 mg NE Niacin; 0.2 mg Vitamin B₆; 1 mcg Vitamin B₁₂; 164 mg Phosphorus; 2.6 mg Zinc; 11.9 mcg Selenium; 35.2 mg Choline. *This recipe is an excellent source of Protein, Niacin, Vitamin B12, Zinc, and Selenium; and a good source of Calcium, Riboflavin, Vitamin B₆, and Phosphorus.*

Cheeseburger Eggrolls

Seasoned Ground Beef combined with Grillo's Pickles and flavors of a traditional cheeseburger, wrapped and fried in eggroll wrappers.

Total Recipe Time: 1 Hour 20 Minutes

Makes 16 eggrolls

- 1 pound Ground Beef, 80% lean or leaner
- 1/2 cup chopped white onion
- 2 teaspoons minced garlic
- 1/4 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon yellow mustard
- 2 teaspoons ketchup
- 1-1/2 cups Grillo's Pickles® Dill Chips drained, chopped



- 2 cups shredded Cheddar cheese
- Eggroll wrappers (7-inch diameter)
- Vegetable oil for frying

Garnish:

- Spicy ranch dressing (optional)

1. Heat large nonstick skillet over medium heat until hot. Add Ground Beef, onion, garlic and onion powder. Cook 8 to 10 minutes, breaking into 1/4-inch crumbles and stirring occasionally. Remove from skillet with slotted spoon into large bowl; drain if necessary. Stir in salt, pepper, mustard, ketchup, pickles and cheese.
2. Line shallow-rimmed baking sheet with parchment paper. Fill small bowl with water. Remove one wrapper from package; cover remaining wrappers with damp cloth to prevent from drying out. Place wrapper corner facing you. Spoon ¼ cup beef mixture evenly in a row across center of wrapper, leaving 1-inch border on right and left sides. Fold right and left sides of wrapper over filling. Moisten bottom corner with a little water. Fold bottom corner up over filling and roll up tightly, sealing eggroll. Place eggroll on prepared baking sheet. Repeat with remaining wrappers and beef mixture.
3. Heat vegetable oil (minimum of 3-inches deep) in medium saucepan to 375°F. Fry in batches 4 to 5 minutes until internal temperature reaches 165°F; turning once. Remove eggrolls; drain 5 minutes on paper towels. Repeat with remaining eggrolls. Cut in half; serve with spicy ranch dressing, as desired.

Nutrition information per serving, 1 eggroll: 121 Calories; 70.2 Calories from fat; 7.8g Total Fat (2.8 g Saturated Fat; 0.2 g Trans Fat; 1.7 g Polyunsaturated Fat; 2.4 g Monounsaturated Fat;) 21 mg Cholesterol; 279 mg Sodium; 6 g Total Carbohydrate; 0.1 g Dietary Fiber; 0.3 g Total Sugars; 6.5 g Protein; 0.1 g Added Sugars; 75.9 mg Calcium; 0.7 mg Iron; 85 mg Potassium; 0.1 mcg Vitamin D; 0.1 mg Riboflavin; 2.5 mg NE Niacin; 0.1 mg Vitamin B₆; 0.5 mcg Vitamin B₁₂; 80 mg Phosphorus; 1.2 mg Zinc; 7.9 mcg Selenium; 12.7 mg Choline. This recipe is an excellent source of Vitamin B₁₂; and a good source of Protein, Niacin, Zinc, and Selenium.

Bacon Cheeseburger Sliders

Bacon Cheeseburger Sliders baked in the oven are a deliciously easy way to feed a hungry crowd! Score big when you serve this cheesy appetizer recipe piled high with savory bacon and all of your favorite cheeseburger toppings.

Total recipe time: 40 minutes

Makes 12 servings

- 1 pound lean Ground Beef
- 12 Hawaiian rolls
- 12 slices American cheese
- 6 slices bacon, cooked
- 12 slices dill pickles
- Ketchup and mustard or condiments of your choice; ketchup and mayonnaise spread in rolls also works well
- ¼ teaspoon salt
- 2 teaspoon olive oil
- 1 tablespoon onion powder
- 2 teaspoons sesame seeds
- 1 tablespoon butter, melted
- 1 teaspoon garlic powder



1. Preheat oven to 350° F. In a large skillet, add Ground Beef, salt and onion powder. Cook until the meat is cooked through, about 8-10 minutes.
2. Split the rolls in half, setting the tops aside. Place the bottoms of the rolls back in the paper container. Place 6 slices of American cheese on bottom rolls. Spread beef mixture over the cheese. Using your remaining slices of cheese, create a second layer of cheese over the top.

- Cut each cooked bacon strip in half and add to rolls. Add a pickle slice to each roll. Drizzle with ketchup and mustard or add ketchup and mayonnaise mixture to top buns by spreading inside (optional).
- Add the tops of the rolls. Cover the sliders with aluminum foil and bake for 15 minutes.
- Melt butter in the microwave and add the garlic powder. Remove foil after 15 minutes is up and brush the rolls with melted butter. Sprinkle with sesame seeds.
- Bake for another 5 minutes or until cheese is completely melted. Serve, and enjoy!

Nutrition information: Calories: 350kcal, Carbohydrates: 21g, Protein: 16g, Fat: 23g, Saturated Fat: 10g, Cholesterol: 68mg, Sodium: 1939mg, Potassium: 311mg, Fiber: 2g, Sugar: 7g, Vitamin A: 513IU, Vitamin C: 2mg, Calcium: 299mg, Iron: 2mg.

Recipe courtesy of [Sunday Supper Movement](#).

Cowboy Butter Steak Sliders

Perfectly grilled tender steak and caramelized onions are sandwiched between cheesy slider buns smothered in zesty-herby cowboy butter.

Recipe time: 40 minutes

Makes 4 servings

Sliders:

- 1 ½ pounds boneless Top Sirloin Steak (Ribeye, Tenderloin, Strip Steak will also work)
- Avocado or Olive oil
- Salt and pepper, to taste
- 3 medium sweet onions, thinly sliced
- 9-12 slider buns
- ¾ pound sliced (or 12 slices) Havarti cheese

Cowboy Butter:

- 1 stick unsalted butter, room temperature
- 4 garlic cloves, minced
- 1/2 lemon, zested and juiced
- 1 tablespoon Dijon mustard
- 1 teaspoon paprika
- 1/2 teaspoon cayenne
- 1/2 teaspoon dried thyme
- 1 teaspoon red pepper flakes
- 1 tablespoon chives, minced
- 2 tablespoons fresh parsley, minced
- Salt and pepper, to taste



- Make Cowboy Butter: In a saucepan over low heat, melt the butter and whisk continually. Add lemon juice and zest, garlic, Dijon, and dry seasonings. Remove from heat and add chives and fresh parsley. Salt and pepper to taste. Set aside.
- Caramelize Onions: In a large cast-iron pan add a few tablespoons of Cowboy Butter, once it melts add the sliced sweet onions. Allow onions to cook until caramelized, stirring occasionally, about 15 to 20 minutes. Remove onions and set aside to cool.
- In the same cast iron pan, heat 1-2 tbsp oil over medium-high heat until it's shimmering. Place the steaks in the skillet (being careful not to overcrowd the pan) and cook for 4 minutes on one side without touching. Use tongs to flip the steaks and cook for 4 more minutes on the other side. Reduce heat to medium-low, add a few spoonfuls of cowboy butter. As the butter melts, tilt the skillet and spoon the butter over the steaks repeatedly until the steaks reach desired doneness (140 degrees for medium-rare). Transfer the steaks to a plate or cutting board, and allow them to rest, internal temperature will continue to rise.

- Pre-heat oven to broil. Line a baking sheet with parchment paper. Separate the slider buns, and cut if needed, and brush the inside of the slider buns with all remaining cowboy butter. Add the sliced Havarti cheese to the top and bottom buns then add the grilled onions to the bottom buns. Place a few strips of sliced steak per bottom slider. Broil for 1-2 minutes or until cheese begins to melt. Place the top sliders over the steak, slice and enjoy!

Recipe courtesy of [Bad Batch Cooking](#).

Italian Beef Sausage Stromboli

Whether as pizza toppings or filling for a stromboli (a close relative of the calzone), it's hard to beat the all-star combo of homemade Italian Sausage and melty mozzarella.

Total Recipe Time: 1 hour 5 minutes

Makes 4 servings

- 1 recipe **Italian-Style Beef Sausage**
- 2 cups pasta sauce
- 1-1/2 cups sliced button mushrooms
- 1 teaspoon minced garlic
- 1 can (13.8 ounces) refrigerated whole grain pizza dough
- 2 cups packed arugula leaves
- 1-1/3 cups part-skim mozzarella cheese



- Preheat oven to 400°F. Prepare Italian-Style Beef Sausage. Stir pasta sauce, mushrooms and garlic into sausage mixture. Bring to a boil; reduce heat and simmer 10 minutes, stirring occasionally. Remove from heat; stir in arugula and cheese.

Italian-Style Beef Sausage: Combine 1 pound Ground Beef, 1 teaspoon fennel seed, 1/2 teaspoon salt, 1/4 teaspoon coriander, 1/4 teaspoon garlic powder, 1/4 teaspoon paprika, 1/4 teaspoon black pepper and 1/8 to 1/4 teaspoon crushed red pepper in large bowl, mixing lightly but thoroughly. Heat large nonstick skillet over medium heat until hot. Add sausage mixture; cook 8 to 10 minutes, breaking into 1/2-inch crumbles and stirring occasionally.

Cook's Tip: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.

- Meanwhile, spray large baking sheet with cooking spray. Place pizza dough in pan; press dough into 15 x 10-inch rectangle. Spoon sausage filling down center of rectangle, leaving 2-1/2-inch border on long sides and 1/4-inch border on short sides of dough. Cut dough at 1-inch intervals along each long side just to edge of filling. Alternating sides, fold dough strips halfway over filling at an angle, creating braided appearance. Pinch short sides of dough together to seal and enclose filling.
- Bake in 400°F oven 20 to 23 minutes or until crust is golden brown. Let stand 5 minutes; cut crosswise into 8 slices to serve.

Nutrition information per serving: 619 Calories; 225 Calories from fat; 25g Total Fat (10 g Saturated Fat; 6 g Monounsaturated Fat; 99 mg Cholesterol; 1497 mg Sodium; 53 g Total Carbohydrate; 10.7 g Dietary Fiber; 46 g Protein; 6.4 mg Iron; 11.7 mg NE Niacin; 0.5 mg Vitamin B₆; 3.3 mcg Vitamin B₁₂; 7.5 mg Zinc; 27.8 mcg Selenium; 91.2 mg Choline.

This recipe is an excellent source of Dietary Fiber, Protein, Iron, Niacin, Vitamin B₆, Vitamin B₁₂, Zinc, and Selenium; and a good source of Choline.

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