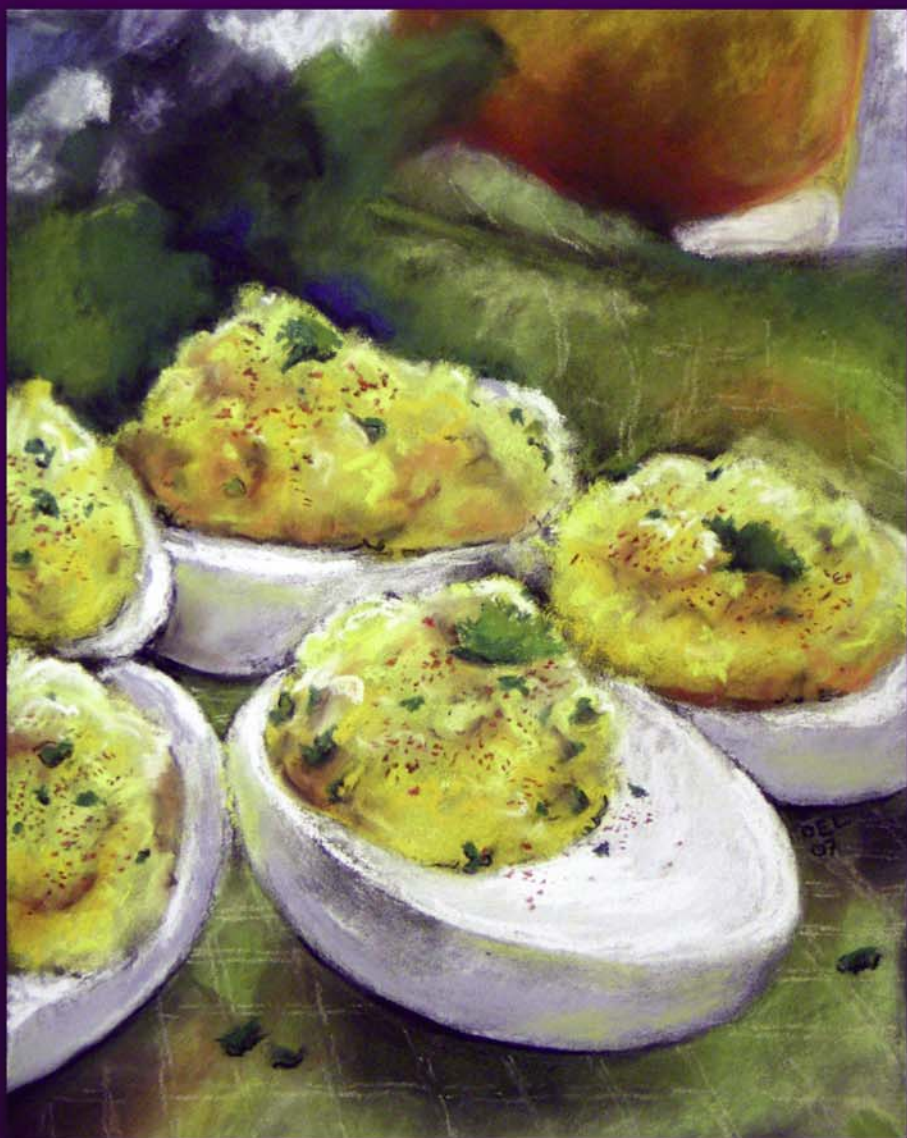

Flavorful Results

A Collection of Favorite Tailgate Recipes from the AHM&P Team



ALEXANDER & HAAS
MARTIN & PARTNERS

The AHM&P mission is to help clients create a donor-focused culture through “best-practices” and objective, strategic counsel. AHM&P also helps clients advance their mission by improving their ability to:

Raise money

Enjoy their success

Strengthen staff

Understand the donor

Leadership by volunteers

Team approach... *with*

Southern sensibility

Flavorful Results

A Collection of Favorite Tailgate Recipes from
the AHM&P Team

ALEXANDER & HAAS
MARTIN & PARTNERS

Piedmont Place • 3520 Piedmont Road, N.E.

Suite 300 • Atlanta, Georgia 30305-1512

Telephone: 404.525.7575 • Facsimile: 404.524.2992

Toll-free: 800.490.8039 • www.ahmp.com

Copyright © 2005

All rights reserved. Reproduction in whole or part without written permission is prohibited.

AHM&P's New Year's gift to you

This is the third year of the AHM&P “Flavorful Results” recipe book, created especially as a year end gift for our clients and friends. (We plan to keep producing them as long as y’all tell us you want them, and as long as you continue to contribute your own personal stories and favorite recipes!) As you can tell from the cover, this year’s theme is that time-honored southern tradition: *TAILGATING*. What better way to celebrate our clients and all the wonderful work they do as they honor their own traditions while seeking new frontiers to change the world for the better.

We think you will enjoy not only the many yummy (and easy!) recipes, but the personal stories and traditions behind them. Perhaps you will find something in here that you will add to your own tailgating tradition... we hope so!

Please accept “**Flavorful Results: Tailgating**” as our New Year’s gift to you, and a “thank you” for being part of the AHM&P team, and for what you do every day of the year to change the world.

Go Team!



Del Martin, CFRE



David King, CFRE

P.S. We hope that the next time you are facing a fundraising challenge or undertaking a capital or endowment campaign, you will call upon AHM&P to be your coach! We can be an important ingredient in your success.

Flavorful Results

A Collection of Favorite Tailgate Recipes
from the AHM&P Team

Table of Contents

Appetizers & Half-Time Snacks	1
Beverages.....	9
Chili, Barbeque & Grill Grub.....	17
Finger Food.....	25
Fork Fare.....	37
Desserts.....	49

Getting the Tailgate right!

Tailgating does not have to mean a football game. Museums often will give you the opportunity show off what you can do.

Back in the early nineties, the Mint Museum of Art in Charlotte sponsored a terrific series of Thursday night events in June out on the front lawn of the Museum called Jazzy Ladies. A jazz band with a female lead singer would play for the free event until dark and then a large outdoor screen was installed to show a classic old Hollywood film starring a great leading lady. Needless to say, 2000 people would show up almost every week and corporate sponsors were lined up to support the event.

In order to encourage even more fun, the Mint would sponsor a “creative picnicking” contest that made for a truly festive event. The winners often received great prizes provided by the corporate sponsors.

Below is my “recipe” from the best that I remember from those years of the winners:

- Bring an old hand-knotted carpet that you can get from a second hand shop. There are many places where you can find great old Persian Rugs that might have holes in them, making them unfit to display in your home, but that would be splendid spread out on the lawn to sit on for a feast.
- Bring out the biggest silver you have in the house that you received as wedding presents or inherited from your grandmother, that you would never consider using in the house but will make a splash outdoors. If you don't have any, see the same shopping hint for the rug above.
- Include the largest candelabra you can locate.
- Make sure you get bug repellent candle buckets and install them on the corners of your rug.
- Hire an attractive neighborhood young man to dress up in a tux and serve you.
- Get a large silver balloon with a long string that you can tie to the centerpiece. This will enable friends to locate you in a crowd.
- Stop by your favorite chicken place and get a bucket. Bring deviled eggs (always a hit) and plenty of wine. See my recipe for deviled eggs in the “Finger Food” section of this cookbook.
- If it's a competitive situation, make sure you give the judges some of the wine and deviled eggs. You are sure to win or at least have the best “show.”
- If it is really hot out, make sure to have plenty of banana popsicles to hand out to your picnic neighbors during desert time. They will love you for it!

Jim Hackney

Managing Partner

Alexander Haas Martin & Partners, Inc.

Appetizers & Half-Time Snacks

RESIST

The Origin of Tailgating – Version #1

Tailgating dates back to the very first college football game between Rutgers and Princeton in 1869, when fans traveled to the game by carriage, grilling sausages and burgers at the “tail end” of the horse. Today tailgating is a part of most athletic events, especially college football.

The Origin of Tailgating – Version #2

It all began at Yale in 1904. At least that’s what they tell you. Is it true? Well, other schools claim the honor, but the Yale story has been verified by, you guessed it... Yale. Seems there was a train made up of private railcars that brought fans to a Yale game. The train stopped at the station and the fans had to walk the distance to the stadium. When they arrived at the stadium, they were hungry and thirsty. So the idea was born to bring along a picnic hamper of food for the next game. And so Tailgating was born. Necessity is the mother of invention, right? Well, so they say.

Artichoke Dip

“This recipe is a favorite to have around as a different taste than the typical chips and dip. Everyone loves it – even those that claim not to like artichokes.”

INGREDIENTS

- 8 oz. package of cream cheese
- 14 oz. can artichoke hearts, drained
- 2 c. mayonnaise
- 1-3/4 c. grated parmesan cheese

PREPARATION

Beat cream cheese at medium speed with an electric mixer until smooth. Mash artichoke hearts; add to cream cheese, stirring well. Add parmesan cheese, mayonnaise and stir. Spoon into a greased 11 x 7 inch baking dish. Bake uncovered, at 350° for 20 minutes or until thoroughly heated. Serve with assorted crackers (my favorite are Wheat Thins®).

Shirley Harrington
Auburn University

Hot Spinach Dip

“This recipe for hot spinach dip makes a lot to feed all of your hungry friends. My friends who tailgate-hop always stop by our spot for some spinach dip and good times. Go Dawgs!”

INGREDIENTS

- 16 oz. cream cheese, softened
- 8 oz. Monterey Jack cheese, grated
- 4 oz. parmesan cheese
- 2 10 oz. Rotel
- 2 10 oz. thawed chopped spinach, drained well
- 1 onion, chopped
- 2 tsp. cumin
- 2 tsp. chili powder
- 1 tsp. garlic powder

PREPARATION

Mix cream cheese, Monterey Jack and parmesan cheese. Then add Rotel, spinach, onion, cumin, chili and garlic powder. Mix all well. Bake at 350° for 30 minutes and serve with tostada chips.

Kristin Collazuol
Project Coordinator
Alexander Haas Martin & Partners, Inc.

Cheese Ring

“This is an easy recipe that is always a hit in the Grove at Ole Miss – and surprisingly for a southern recipe, it has no canned soup in it! This recipe came from the Alligator Round-Up cookbook, which is my family’s cookbook. It is named the Alligator Round-Up because my grandmother was from a small town in Mississippi named Alligator... if you drive too fast toward Cleveland, you will miss this very small town with population of about 600.”

INGREDIENTS

- 1 lb. grated sharp cheddar cheese
- 1/3 c. of mayonnaise
- 1 small onion, chopped
- 1 c. pecans, chopped

PREPARATION

Mix and beat well. Mold into round ring. To serve, unmold onto platter. Put strawberry preserves in the center of the ring. Serve on crackers.

Timmi Warlick

Assistant Director of Development
St. George’s Independent School Foundation

Lemon Dill Oyster Crackers

“Perfect for occasions like October 14, 2006: when Vanderbilt beat Georgia 24-22.”

INGREDIENTS

- 1 package (1 oz.) ranch salad dressing dry mix (like Hidden Valley)
- 1/2 tsp. dill weed
- 1/4 tsp. lemon pepper
- 1/4 tsp. garlic powder (optional)
- 3/4 c. salad oil
- 5 c. plain oyster crackers

PREPARATION

Preheat oven to 250°. Combine dry salad dressing mix with spices and oil. Pour over crackers and stir gently to coat crackers. Place on a cookie sheet or pizza pan and bake in oven for 15-20 minutes. Stir gently halfway through baking. Store in an airtight container or ziplock bag to hold the flavor. A simple and tasty nibble that goes well with anything from salads to steak.

Sandra K. Kidd

Partner
Alexander Haas Martin & Partners, Inc.

Heart Attack Waiting to Happen Rotel Dip

“If you’ve never had Rotel Dip, you’ve not lived. And, it is so easy to make that it can be done easily for tailgating. Virtually every Saturday during the fall, Bob Warren (from whom I got this recipe) makes a ‘double batch’ in his crock pot and we gather with friends someplace to watch the Noles play. He also does it over an open flame when we make our annual pilgrimage to Tallahassee for a game. I, personally, have never made this recipe – I have other responsibilities on game day – but I have probably eaten somewhere in the neighborhood of 50 lbs. of Bob’s Rotel. Here is his recipe.”

INGREDIENTS

1 lb. roll of sausage

16 oz. package of Velveeta

1 can Rotel tomatoes

Recommendation: Choose hot varieties of one or two ingredients, but not all three.

1 giant bag Fritos Scoops

1 giant bag Tostitos Scoops

PREPARATION

Crock Pot is not needed for the tailgate version. Cook sausage on grill in a 9” aluminum pan (disposable, you’ll thank me later), then add Rotel and Velveeta, cook until cheese melts, stir and serve. Return to the grill for “reheating” as needed.

David H. King, CFRE
Managing Partner & President
Alexander Haas Martin & Partners, Inc.

Greek Dip

“The University of Kansas is known as a basketball school. However, we soon discovered that tailgating in Kansas in the middle of winter was not the thing to do. Thus we tailgated in conjunction with our losing football team. This recipe was always popular with women and frowned upon by men because of the hummus. However it never failed that after a few adult beverages, the men would push the women aside and devour this dip.”

INGREDIENTS

- 8 oz. container cream cheese with chives and onions
- 8 oz. container hummus
- 1 cucumber, peeled, seeded, and chopped
- 3 Italian plum tomatoes, seeded and chopped
- 2-1/4 oz. can sliced black olives, drained
- 4 oz. container crumbled feta cheese with tomatoes and basil
- 1/4 c. chopped olives

PREPARATION

Spread in layers in a 10-inch quiche dish and serve with tortilla chips or crackers.

Glenda and Jack Hannings

Partner

Alexander Haas Martin & Partners, Inc.

Cheese and Pepper Jelly Spread

“This one is so easy – you don’t even need to cook! It is a good one to pick up at the last minute when you have to be somewhere and need something to take along.”

INGREDIENTS

- 8 oz. of cream cheese
- 1 small jar of pepper jelly – you choose the color

PREPARATION

Open the cream cheese and place it in a small, shallow casserole dish. Spoon the pepper jelly on top of the cream cheese. Use a condiment knife to serve; this goes well with Wheat Thins® or any other crackers.

Shirley Harrington

Campaign Director

LaGrange College

Mary Beth's Delta Dip

"I tailgate in 'the Grove' at Ole Miss, which is the capital of all football tailgating venues! In fact, recently TIME Magazine was there doing a photo essay on 'elegant tailgating'. My wife and I have discovered that the very best way to tailgate is to join someone else's group – and we were lucky enough to be asked by Layton and Campbell McCool (formerly of Atlanta) to join the Manning family's tailgating group (founded by the great Ole Miss football player Archie Manning and his wife Olivia). Archie's sons Eli (another former great Ole Miss player) and Cooper also join us when their schedules allow. And his family, of course, welcomes Peyton Manning as well, even though he played for Tennessee (I have no problem with that, as the University of Tennessee is an AHM&P client!). This is a recipe we enjoy almost every Saturday in 'the Grove' in Oxford."

INGREDIENTS

- 4 oz. each of chopped black olives and chopped green chilies
- 3 diced tomatoes
- 4 diced green onions
- 1/2 tsp. vinegar
- 3 T. vegetable oil
- 1/4 tsp. salt and 1/4 tsp. pepper

PREPARATION

Combine all ingredients- refrigerate for 24 hours and serve with corn chips.

G. Douglass Alexander

Founding Partner

Alexander Haas Martin & Partners, Inc.

Uncle Truett's Homemade Chicken Bites

"There's nothing quite like a Saturday in the fall in the greatest college town ever (that's Athens for those of you not in the know). To get the tailgating started, my friends and I love to get this one-of-a-kind food ready for all our friends. It's simple and quick so any "drunk, obnoxious Georgia fan" can prepare it."

INGREDIENTS

\$59.00 for each large tray

Someone to pick it up

PREPARATION

Hand the cashier at Chick-fil-a the \$59. Head on over to your tailgating spot, take off the plastic cover, and enjoy. This feeds plenty of Georgia fans, or just one Phillip Fulmer.

Simon Chio

Project Coordinator

Alexander Haas Martin & Partners, Inc.

Southern Caviar

“This is a perfect appetizer for an outdoor concert, tailgating or taking on a picnic because it’s easy to keep it in tupperware and pour in a bowl when you’re ready to eat. Tips for Chastain Park dining: enjoy this over fresh lettuce as a salad and don’t forget to bring a pretty cotton tablecloth, real silverware, candelabras and wine glasses for a memorable under-the-stars evening out.”

INGREDIENTS

- 2 cans black eyed peas w/out pork, drained and rinsed
- 2 small cans white Shoe Peg corn, drained
- 1 large firm tomato, chopped
- 4 green onions, chopped
- 1 small onion, chopped
- 1 green pepper, chopped
- 1 c. parsley, chopped
- 1 T. fresh cilantro, chopped
- 2 cloves garlic, minced
- 3/4 – 1 whole bottle Italian salad dressing (Wish Bone is preferred)

PREPARATION

Combine the peas, corn, green onions, onion, green pepper, parsley, garlic and cilantro in a large bowl. Add the salad dressing and toss lightly. Marinate in the fridge for 8 – 10 hours. Add the chopped tomato at the last minute. Serve over white corn chips or “scoops”.

Pressley Harris Peters
Wordsmith

Alexander Haas Martin & Partners, Inc.

D Beverages

RESULTS

Top Ten Must Haves at a Tailgate

Jumper cables: After a great tailgate party, some would love to stay in the parking lot forever... buy everyone might not share that thought.

Toilet paper: The MVP (most valuable product) of the tailgate party. Don't get caught with your pants down in a Port-A-Potty with no TP.

Plastic trash bags for clean up. A dedicated tailgater always respects their surroundings and leaves it clean.

Extra ice: There is no excuse to ever run out of ice. Just bring a full extra ice chest and enjoy.

Rain gear: When everybody else is in their car, or truck, you'll be cookin'!

First aid kit: Just in case that football (or soccer ball or softball) hits you in the head.

Sun block: Even if you burn the food, there is no reason for you to burn.

A friend: Change the life of a loved one. Bring them to their first tailgate party.

Comfortable shoes: Sometimes we forget how much we visit and with the right shoes you can walk to your stomach's content.

Antacid: With all the foods consumed at the tailgate, we need some help. Remember defense wins championships!

- From the self-proclaimed Commissioner of Tailgating, Joe Cahn

Bloody Mary Mix

“Savor this delicious crowd-pleaser created by my Dad. It’s the perfect tailgating drink for a fall football game. It was enjoyed at many pre-game afternoons in Tuscaloosa awaiting Bear Bryant and the Crimson Tide of Alabama to grace the field. Carry on Harris family tradition and before long, you’ll find this page of your cookbook splashed with lemon and tomato juice from making this drink over and over!”

INGREDIENTS:

46 oz. can V8 Juice
1/4 tsp. Tabasco
1/2 tsp. black pepper
1 tsp. salt
2 T. Worcestershire sauce
4 T. lemon juice

PREPARATION:

Mix all together and add vodka as desired. Garnish with lemon or celery.

Pressley Harris Peters

Wordsmith

Alexander Haas Martin & Partners, Inc.

“Moog” Punch

“This recipe was passed down to me from a British friend who became very creative after a couple of drinks. It quickly became a favorite during tailgates and outdoor concerts in college. A word of caution: Although this drink tastes just like Kool-Aid, it is NOT and should not be consumed as such!”

INGREDIENTS

1 bottle of vodka (any kind will do, but Absolut seems to work best)
1 packet of Skittles

PREPARATION

Open bottle of vodka. Pour in entire packet of Skittles. Let this mixture sit at room temperature for three days. At the end of three days, the Skittles will have dissolved into the Vodka, and you will have a yummy (and very potent!) drink.

Heather Harris

Project Coordinator

Alexander Haas Martin & Partners, Inc.

The Portable Kegorater

“Here is my solution to providing beer for a large group of thirsty tailgaters, without having to deal with multiple coolers and empty bottles and cans. This is a fairly simply apparatus that provides cold draft beer without having to keep the keg itself cold. The beer (warm or otherwise) flows through a copper tube that is packed in ice. The cold copper tube cools the beer to a perfect temperature. To prove it to a skeptical friend, we filled it with ice and hooked it up to the drain of his hot water heater. Even with 135 degree water going in, the water coming out the other end was ice cold. He was convinced and we’ve used this at our tailgates ever since – and of course painted it garnet and gold.”

MATERIALS (all available from beveragefactory.com)

- 1 – standard cooler (cooler with wheels is convenient)
- 1 – 60 foot roll of 1/4 inch inside diameter (ID) copper tube – must be 1/4 inch inside diameter.
- 10 foot 3/8” outside diameter plastic tube
- 1 – standard keg tap with hand pump
- 1 – standard tap head with 2” shank with a 1/4 inch nipple assembly
- 4 – small hose clamps

INSTRUCTIONS

Drill a 1 inch hole near the top of the left hand side of the cooler. It is important that the hole be at the top so the icy cold water cannot leak out (this is where hot beer will go in). Drill a second 1 inch hole on the right front of the cooler (this is where cold beer will come out).

Carefully coil the 60 feet of copper tube so that it will fit in the cooler and the top of the cooler can be put on. Coil such that the ends of the coil face up.

Feed the end of a 6 foot piece of plastic tube through the left side hole in the cooler, slide over the open end of the copper coil and secure it with a hose clamp. Attach the other end to the nipple on the end of the keg tap.

Feed the shank of the tap head through the hole in the front of the cooler and secure with the provided nut. Attach the nipple assembly.

Attach the remaining 4 foot piece of plastic tube to the end of the copper coil in and secure with a hose clamp then cut the plastic tube to length, and attach it to the nipple on the tap head shank and secure with a hose clamp.

Fill the cooler with ice, tap the keg and enjoy cold beer all day long.

David H. King, CFRE

Managing Partner & President
Alexander Haas Martin & Partners, Inc.

Prosecco Sangria

“The calendar may say football season, but in the South the thermometer can still read 90 degrees. This is a refreshing change of taste for a pre-game sipper. Prosecco is a sparkling wine from the northeastern region of Italy, lighter than champagne and without the after-effects. You can find it in most wine shops. For those who like to measure, here are the precise proportions:”

INGREDIENTS

- 1 peach, 1 nectarine, 3 apricots, all pitted and cut into wedges
- 5 oz. peach brandy (any brand will do)
- 1 750 milliliter bottle chilled prosecco
- 1 c. peach nectar (you can find this on the fruit juice aisle of the grocery store)
- Superfine sugar, to taste

PREPARATION

In a large pitcher, combine the peach, nectarine, and apricot wedges. Stir in peach brandy and let stand at least 1 hour at room temperature. Stir in prosecco and peach nectar and add sugar to taste. Refrigerate until well-chilled. Alla salute and cin cin!

Makes 2 quarts

Sandra K. Kidd
Partner

Alexander Haas Martin & Partners, Inc.

60/40 Thoroughbred Thirst Quencher

“This recipe is foolproof, if you follow the directions closely! I ‘borrowed’ it from Wesley Smith, a member of our Leadership Counsel Campaign Solicitation Committee. I know that it is a staple of his steeplechase tailgate parties!”

INGREDIENTS

- Ice
- Your favorite (adult) beverage

PREPARATION

1. Fill a cup 60% full of ice.
2. Add your favorite (adult) beverage to fill the remaining 40%.

Warning: Do not deviate from the recipe. Professionals have perfected this ratio with years of testing during the Steeplechase at Callaway. Neither 75/35 nor 80/20 worked. No one can remember the results of the 50/50 test.

B. David Rowe, Ph.D.
Vice President for Advancement
LaGrange College

Spiced White Grape Juice

“LaGrange College tailgating has fast become a popular tradition, more so than we ever anticipated. The parking lot populated with RVs, tents, grills, and all sorts of college paraphernalia has created a community atmosphere and experience for graduates, parents and friends of the College that we could never have created any other way. Adding football was almost worth the benefits just derived from tailgating!”

INGREDIENTS

4 2-inch sticks of cinnamon
2 whole nutmegs
32 whole cloves
2 (24 oz.) bottles white grape juice
6 c. water
1/3 c. lemon juice
1/4 c. sugar
Cheesecloth, 6-inch square

PREPARATION

Cut a 6-inch square from cheesecloth and place first three ingredients in cloth; tie with string. Combine white grape juice and water in a Dutch oven. Add spice bag; bring to a boil. Reduce heat, simmer 20 minutes. Remove spices. Stir in lemon juice and sugar. Add libation of choice if desired!

Makes 3 quarts

F. Stuart Gulley, Ph.D.
President
LaGrange College

Mint Iced Tea

“When LaGrange College added Panther football to our athletic offerings in the fall of 2007, we little realized that we had created an excuse for a party that the whole community would enjoy. Everyone from alumni to parents and community members alike, were eager to purchase a LaGrange College tent for tailgating. My husband, along with his friend Lee, now join the hundreds of other revelers setting up their LaGrange College tents early each Saturday, inviting friends, young and old, to join in the fun. It is apparent that there are no strangers at this event but only friends who have not yet been introduced. We pack a cooler full of assorted beverages, grab the most radio active Buffalo wings available and enjoy a potpourri of snacks provided by friends. Visiting other tents and tasting their goodies is also fun. Here’s a beverage that is good for the tee-totalers (or tea-lovers!) in the group.”

INGREDIENTS

- 3 green tea bags
- 1 quart boiling water
- 1/4 c. sugar
- 1/2 large lemon, cut into 1/4-inch slices
- 1 bunch fresh mint, washed
- 2 c. cold water

PREPARATION

Brew tea in boiling water, letting steep for 10 minutes. Pour brewed tea into a serving pitcher. Add sugar and lemon, and swirl in the mint, holding it by the stems and using it to stir and dissolve the sugar. When sugar is dissolved, drop mint into pitcher and add 2 cups cold water. Refrigerate until thoroughly chilled. Strain mint out before serving and serve cold.

Martha Weldon Pirkle
Senior Director of Development and College Relations
LaGrange College

Mint Juleps

"In addition to enjoying the fun and fellowship of the new tradition of LaGrange College Football game day tailgating, a competitive game of hillbilly golf (a fun game with golf balls on string and PVC rails) provide entertainment before the main event. It doesn't seem to matter whether or not the Panthers win a game; the party is going to happen.

"Panther football has provided a chance for renewing friendships and creating new ones. For me personally, football has provided an opportunity to reconnect with treasured friends from Macon, where I once lived, and cheer their son, Chase, #85. Who would have ever imagined that on a night many years ago as we gathered in the hospital for his arrival that we would be cheering him along side the other Panther football players?

"I sure do look forward to next year. GO PANTHERS!"

INGREDIENTS

4 c. water

2 c. sugar

4 c. loosely packed fresh mint leaves, chopped

4 c. bourbon

Crushed ice

Fresh mint leaves for garnish

PREPARATION

Combine water and sugar in a medium saucepan; bring to a boil. Reduce heat to medium and cook for 10 minutes. Reduce heat to low, added chopped mint leaves and simmer 30 minutes. Let syrup stand at room temperature overnight. Strain. Fill julep cups (or plastic cups with your team logo!) with crushed ice. Combine bourbon and mint syrup; pour over ice. Garnish with mint. Yields 7-1/2 cups.

Martha Weldon Pirkle

Senior Director of Development and College Relations
LaGrange College

Chili, Barbeque & Grill Grub

RESISTANCE

Tailgating Stats

Results from a survey of 5000 Tailgaters across America

How old is the average Tailgater?	4% are between 12-20 60% are between the ages of 25-44 9% are over 55 years old
Who Tailgates more, men or women?	79% are men 18% are women
How educated are Tailgaters?	23% have a high school diploma 58% have a college degree 14% have a graduate degree
How many times a year do they Tailgate?	46% Tailgate 6-10 times a season 21% Tailgate 11-15 times 8% Tailgate at more than 16 games a season
Who does the shopping?	44% of Tailgate food is bought by both the husband and wife 27% by just the husband 21% leave the shopping to someone else
How much do they spend?	41% of our Tailgaters spend over \$500 a season on food and supplies 31% spend between \$200-\$500
How long does it take to get to the event?	49% travel less than one hour to the stadium 15% travel between 2-4 hours 8% travel more than 4 hours
How early do they get there?	9% set-up 1-2 hours prior 51% set-up 3-4 hours before the game 39% set-up more than 5 hours before kick-off
Are they really cooking in the parking lot?	95% of our Tailgaters prepare their food at the stadium 5% bring fast food or prepared food to the stadium
What are they cooking on?	39% use a grill to cook 1% use a smoker 1% use a stove 59% use a combination of grills, stoves, and smokers to cook

VA's Bar-B-Que Ribs

"It has been so long since I have tailgated that I was trying to remember what we used to do. I'm sure it included lots of beer, but, other than that, I can't remember the food at all. (Probably because of the 'lots of beer'.) Even after all these years, unlike most schools these days, when people attend an Alabama game they still 'dress' for the game. This means male students wear coats and ties, never removing their coats, and the girls normally wear skirts. Never, never do you see jeans at a game, except for those fans that never went to school there. Archaic I know, but that is the way they are in Tuscaloosa. Football games are a social event.

"So if I were tailgating today here is what I would bring. The ribs can be prepared in advance and put on the grill at the last minute because if you do them my way they only require about 10 minutes on the grill. I would serve them with grilled vegetables and grilled corn on the cob. And lots and lots of napkins!"

INGREDIENTS

Enough Pork Baby Back Ribs to feed whatever size army you have with you (I allow one "slab" per person because they will come back later in the day for more).

6 fresh lemons

1/2 c. B-B-Q Sauce (I use 1/2 Heinz Hot and 1/2 Sweet)

Enough water to fill the pot

PREPARATION

Cut the ribs between each rib bone and place in pot of boiling water. Squeeze the juice of the 6 lemons (put the rinds in as well) and pour the B-B-Q sauce into the water. Cover, lower the heat and cook until the meat begins to leave the rib bone on each end - at least one hour. Let the ribs cool a little, brush with more B-B-Q sauce and place them in large Zip Lock bags or plastic containers. Refrigerate.

Note for my dieting friends: life isn't worth living if you can't eat B-B-Q so go ahead and do it, but if you prepare them this way a lot of the fat cooks out of them in the boiling.

About 10 minutes before serving time, place the ribs on the grill and brush with more sauce on each side. After 5 minutes turn the ribs. The sauce will burn easily so be very careful. Serve with lots of beer because considering the kind of seasons Alabama has had lately, you will need it!

Virginia King

Office Manager

Alexander Haas Martin & Partners, Inc.

Grilled Vegetables

“This is the side dish I would recommend to go along with the Bar-B-Que Ribs. This is not something I would ever have served when we used to tailgate because back then we had never heard of grilled vegetables! I grew up in Alabama where they cook their vegetables to the point that when you sit down at the table you think to yourself, ‘What in the world is this green stuff? Kind of resembles green beans but it is hard to tell.’

“These are delicious and they can be prepared and even placed in the grill basket before you leave for the game. They don’t need to be refrigerated if you are going straight to the stadium.”

INGREDIENTS

Enough of any of your favorite vegetables to feed the crew (I love zucchini, yellow squash, cherry tomatoes and green beans but you can use anything)

Melted butter or olive oil if you don’t eat butter

Rosemary, Italian seasoning, garlic or anything else you want to sprinkle on them

Fresh ground pepper

Salt to taste

PREPARATION

Cut squash in strips long-ways; leave the tomatoes and beans whole. Brush with butter or olive oil. Season with salt and pepper (the more fresh pepper the better) and whatever other seasoning you choose.

Place in wire grill basket sold at kitchen shops especially for grilling vegetables and cook for 10 minutes, or until crispy-done, turning frequently to avoid burning. Serve immediately while still piping hot.

Virginia King
Office Manager
Alexander Haas Martin & Partners, Inc.

White Chili

“This is my world famous recipe for White Chili. I got it from one of my donors in Greensboro, NC – Lori Hooper Haddock. Please try it because you will love it. It makes a bunch, but I only recommend it for cold weather.”

INGREDIENTS

- 4 16 oz. cans Great Northern White beans
- 9 c. shredded cooked chicken breasts (6-8 breasts, I usually don't measure for 9 cups)
- 1 T. olive oil
- 1 T. chopped garlic
- 1 medium onion, chopped
- 4 oz. can chopped green chilies
- 1 tsp. ground cumin
- 1-1/2 tsp. oregano leaves
- 1/4 tsp. cayenne pepper
- 4 cans chicken broth
- 4 c. grated Monterey Jack cheese

PREPARATION

Cover chicken breasts with water and bring to boil. Simmer until tender – usually 30 minutes. Drain, cool, and pull apart. Can shred or leave in larger pieces – I shred it because it makes it thicker. After chicken is ready, cook onions and garlic in the olive oil until done. Add chilies and spices; sauté 5 minutes. Add un-drained beans and chicken broth. Bring to boil. Reduce heat and add chicken and cheese. Stir until melted. Season with salt and pepper.

Serve with sourdough rolls or corn bread. Also good with oyster crackers.

Scott Snowden Wells
Major Gifts Officer
East Carolina University

Honey Barbeque Sauce

“This was my ‘fool-proof’ secret weapon when it was time to cook for the new College of Charleston boyfriend. It makes up a great sauce for grilled chicken or pulled pork sandwiches. The first time I made it was in my boyfriend’s college apartment and his roommates wouldn’t leave the kitchen because the sauce smelled so good cooking!”

“Since we didn’t have a football team, I used to take my famous Honey Garlic Barbeque chicken breasts to the C of C version of tailgating. This was really just hanging out on picnic blankets in our preppy pink and white Phi Mu sorority shirts and jeans watching our men’s soccer team practice. We found that having picnic baskets next to the field with lots of snacks and cookies meant that the players were going to come right over!”

INGREDIENTS

2 c. ketchup

1 full bulb of garlic, (approximately 6–8 pieces) peeled, crushed and browned

1 c. water

Lemon juice and grated rind from two lemons

1/4 c. A-1 steak sauce

2 tsp brown sugar

2 tsp. Worcestershire sauce

1 tsp. salt

1 pinch crushed red pepper

1 pinch ground white pepper

1 pinch ground black pepper

1/4 c. honey

1/2 c. butter melted

PREPARATION

In a large saucepan over medium-low heat, mix together ketchup, lemon juice and lemon rind, garlic, 1 cup of water, A-1 sauce, brown sugar, Worcestershire sauce, salt, red pepper, white pepper and black pepper. Allow the mixture to simmer approximately 30 minutes. Stir into the sauce mixture. Continue simmering approximately 15 minutes. Add honey. Stir melted butter into the sauce mixture. Continue simmering mixture approximately 15 more minutes until the sauce has begun to thicken.

Joy Hallinan, CFRE

Partner

Alexander Haas Martin & Partners, Inc.

Black Bean Chili

“Dr. Bernie Sliger was the beloved President of FSU for 14 years. He was as comfortable shooting pool with students as he was in a corporate board room. He lead FSU during an important part of its history and many of the Academic and Athletic things the university enjoy today are because of him.

“We played Oklahoma for the first time back in the early 80’s and Dr. Sliger, the chair of our board and I went on the team plane, means that you get to the game about 3-1/2 hours before kick-off. So, we started to walk around the stadium and an OU fan, seeing we were from FSU, invited us over to tailgate. Soon after the conversation got around to what we did. I said I was a fund raiser, the chairman stated his position and Bernie said he was President of Florida State. Our host confronted Bernie, and said Bernie did not have to lie. Things started to go down hill as our Chairman had a short temper. Out of the corner of my eye I saw a vendor and got a program to show our host Bernie’s picture. Our host could not believe it. He was a 50 year grad and had never even met an OU President.

“We all had many tailgate beverages, had a good laugh and left as friends.”

INGREDIENTS

3/4 lb. ground beef

3/4 c. sliced green onion

1 small green or red sweet pepper, chopped (1/2 c.)

1/3 c. coarsely shredded carrot

14-1/2 oz. can low-sodium tomatoes, cut up

16 oz. can black beans, drained and rinsed

2 8 oz. cans low-sodium tomato sauce

2 jalapeño or serrano peppers, seeded and chopped

1-1/2 to 2 tsp. chili powder

1/4 tsp. pepper

Shredded cheddar cheese (optional)

Fresh basil leaves (optional)

PREPARATION

In a 3 qt. sauce pan, brown ground beef. Drain fat. Sauté onion, sweet peppers and carrot until tender. Stir in remaining ingredients. Bring to boil, then reduce heat. Cover and let simmer for 20 minutes. Season to taste with salt and pepper. Ladle into bowls and top with cheese and basil for garnish. Enjoy!

Walter Massey
Associate Vice President
Georgia State University Foundation
(formerly with Florida State University Foundation)

Berger's Burger

"Now its one thing to tailgate at a USC game or before a Braves game at Turner Field, but the real die-hards live up north where game day temperatures often drop below zero. I've got a couple of friends who live in Cincinnati and tailgate for hours before a Bengals game. In addition to the grill, party supplies include hats, gloves, scarves and full body parkas. Typical food includes bratts, metts and the perfect burger. Growing up with the last name "BERGER", I felt an obligation to come up with a recipe I could call my name sake."

INGREDIENTS

1 lb. ground sirloin
1/4 c. brown sugar
1 tsp. chili powder
1/2 tsp. garlic salt
Coarsely-ground black pepper to taste
Ciabatta bread, sliced

PREPARATION

Mix the first 5 ingredients together in a bowl and shape into patties. Throw them on the grill and cook on medium heat for 3 minutes each side. This should give you a good medium rare burger. Grill the Ciabatta bread slices for a minute on each side and use them as the bun.

The result is a spicy and sweet burger indicative of its inventor. Enjoy.

Aaron Berger
Partner
Alexander Haas Martin & Partners, Inc.

Finger Food

RESULTS

Football Tailgating: North VS. South

Stadium Size:

NORTH: College football stadiums hold 20,000 people.

SOUTH: High school football stadiums hold 20,000 people.

Fathers:

NORTH: Expect their daughters to understand Sylvia Plath.

SOUTH: Expect their daughters to understand pass interference.

Campus Decor:

NORTH: Statues of founding fathers.

SOUTH: Statues of Heisman trophy winners.

Heros:

NORTH: Rudy Guilliani

SOUTH: Archie, Peyton, & Eli Manning

Getting Tickets:

NORTH: 5 days before the game you walk into the campus ticket and purchase tickets.

SOUTH: 5 months before the game you walk into the campus ticket and put your name on a waiting list for tickets.

Parking:

NORTH: An hour before game time, the University opens the campus for game parking.

SOUTH: RVs sporting their school flags begin arriving on Wednesday for the weekend festivities. The really faithful arrive on Tuesday.

Tailgating:

NORTH: Raw meat on a grill, beer with lime init, listening to local radio station with truck tailgate down.

SOUTH: 30-foot custom pig-shaped smoker fires up at dawn. Cooking accompanied by live performance of "Dave Matthews Band," who come over during breaks.

Getting to the Stadium:

NORTH: You ask "Where's the stadium?" When you find it you walk right in.

SOUTH: When you're near it, you hear it. On game day it becomes the state's third largest city.

After the Game:

NORTH: The stadium is empty way before the game ends.

SOUTH: Another rack of ribs goes on the smoker. Planning begins for next week's game.

Del's Deviled Eggs

"To me it isn't a tailgating party without good deviled eggs! I admit I am one of those people that doesn't like pickles or relish in my deviled eggs— it ruins them! I also prefer them without celery. Having said that, I doubt I have ever made them the exact same way twice! (In fact, I had to make a batch to be able to actually HAVE a recipe to share with you here!) That's the beauty about deviled eggs— it just takes a few basics, you can measure by sight, and improvise with what you have on hand. That said, here is a version I use most often, and there is seldom one left on the plate. Oh — and here's a fond tailgating memory: joining my parents when they came to their annual football game while I was a student at the University of Georgia— they would usually park near the Delta Chi House (where I was a 'Little Sister') and all my roommates and friends would stop by, knowing that Mama would have one of her special rum cakes to share with everyone. The delicious-but-potent smell of it when she took it out of the cake tin rivaled the scent of bourbon wafting from the red plastic cups in the frat boys' hands!"

INGREDIENTS

12 eggs, hard boiled

6 slices bacon (or more, if you really LOVE bacon, like I do!)

3 T. fresh chives, chopped

1 T. butter, softened

Dollop of mayonnaise {Hellman's is the best!} (It is hard to say how much a dollop is— it needs to be larger if you use large or extra large eggs — you want enough to mix up with the yolks, but not so much that the yellows get too white-looking).

1 tsp. mustard

Salt and pepper to taste

PREPARATION

Cut hard-boiled eggs in half lengthwise and scoop out yolk and put into mixing bowl. Fry bacon until crisp and crumble or chop up finely. Mash egg yolks with mayo, butter, mustard until they are well mixed. Add 2 T. of the chives and the bacon, and mix in. Salt and pepper to taste (it will need at least ½ tsp. of salt). Fill egg whites and sprinkle remaining chives on top, and chill. Pack in a plastic deviled egg carrier, which every good southern tailgater should have!

Del Martin, CFRE
Managing Partner & Chairman
Alexander Haas Martin & Partners, Inc.

Ham and Swiss Crescent Braid

“This is a really neat sandwich to serve. It doesn’t need to be kept warm, but you may need some napkins around to keep it from being too messy. You can substitute chicken or turkey for the meat – it will change the taste and still be good!”

INGREDIENTS

- 3/4 lb. cooked ham, chopped (about 2-1/4 c.)
- 1 c. frozen broccoli, chopped
- 1 c. shredded Swiss cheese
- 1 small can sliced mushrooms
- 1/2 c. mayonnaise
- 1 T. honey mustard
- 2 8 oz. cans refrigerated crescent rolls
- 1 egg white, beaten
- 2 T. slivered almonds

PREPARATION

Heat oven to 375°. Spray cookie sheet with nonstick cooking spray. In large bowl, combine ham, broccoli, cheese, mushrooms, mayonnaise and mustard; mix well.

Unroll both cans of dough into 2 large rectangles. Place dough with long sides together on sprayed cookie sheet, forming 15 x 12-inch rectangle. Press edges and perforations to seal.

Spoon and spread ham mixture lengthwise in 6-inch-wide strip down the center of the dough. With scissors or a sharp knife, make cuts 1-1/2 inches apart on long sides of dough to within 1/2 inch of filling.

Twisting each strip once, alternately cross strips over filling. Tuck short ends under; press to seal. Brush dough with beaten egg white. Sprinkle with almonds.

Bake at 375° for approximately 30 minutes or until deep golden brown. Cook 5 minutes. Cut crosswise into slices.

Shirley Harrington
Campaign Director
LaGrange College

Hackney's Judge-Bribing Deviled Eggs!

"These are my special deviled eggs for winning the judges over at the Mint Museum 'Jazzy Ladies' concerts on the lawn. They're a sure hit for the 'creative picnicking' contest!"

INGREDIENTS:

6 hard-boiled eggs, peeled and cut lengthwise
1/4 c. regular mayonnaise (Dukes, if you are in the South)
1 tsp. spicy mustard
4 dashes of hot Tabasco sauce
1/8 tsp. salt
1/4 tsp. ground black pepper
Dash of chili powder

PREPARATION:

Take out the eggs yolks and mash with a fork. Add mayonnaise, mustard, Tabasco sauce, salt and pepper and mix thoroughly. Fill the empty egg whites with the mixture and sprinkle lightly with chili powder.

Cover and refrigerate before serving. Make sure you keep them cold and in an ice chest for tailgating in warm weather. The mayonnaise will spoil if they are left in the heat for even a short amount of time.

Remember, they are called DEVILED Eggs. Don't be scared of the Tabasco or the chili powder.

James R. Hackney, Jr., CFRE
Managing Partner
Alexander Haas Martin & Partners, Inc.

Those Sandwiches

“Most people wouldn’t call Easter Brunch at Mary’s house a ‘tailgating’ event, but for some of us Episcopalians, it’s about as close to that as we get! Mary always requests that I bring ‘those sandwiches’ to serve as appetizers – perfect with Bloody Marys or Mimosas on a lovely spring morning (and perfect, I’m sure, for ‘tailgating’).

“Now, don’t go turning up your nose when you see that the sandwiches combine pimento cheese and apricot preserves! This is a very tasty twist on an old Southern sandwich staple. In addition to your favorite ‘homemade’ pimento cheese recipe, you’ll need one jar of apricot preserves, and two loaves of bread – one loaf of white bread and one loaf of whole-wheat bread. Feel free to stick with white bread if you wish, but the whole-wheat adds colorful and creative interest! (Who would’ve thought you need directions for putting a pimento cheese sandwich together?) And, of course, you must have an electric carving knife to remove the bread crust without crushing the sandwiches!”

INGREDIENTS

Mama’s Basic Pimento Cheese Recipe

2 c. grated sharp cheddar

1/2 c. mayonnaise (or more depending upon the creamy consistency you’d like)

1 small jar of pimentos, drained and chopped

Salt and pepper, to taste

Mix all the ingredients until well blended

PREPARATION

Take one slice of whole wheat bread and spread about 2 tablespoons of pimento cheese – go all the way to the edges! Place one slice of white bread on top. Next, spread the top slice of white bread with about 2 tablespoons of apricot preserves. Then, place a second slice of whole wheat bread on top of that. Get out your favorite electric knife and trim off the crust. Slice into four small triangle-shaped mini-sandwiches. Repeat this spreading system until you’ve used up the pimento cheese.

Jerry W. Henry, CFRE
Partner

Alexander Haas Martin & Partners, Inc.

Home Team Brunch

“Men’s ALTA tennis is serious business on Saturday mornings in Atlanta. A tradition in ALTA tennis is that the home team provides food and drink for all players and spectators in the grass or parking lot adjacent to the tennis courts. While women’s teams are known for their elegant fare, tablecloths, and fresh flowers, men’s teams tend to keep their food a little more basic. This recipe is tried and true and it is amazing how many neighborhood teams throughout Atlanta serve this as the main entrée at tennis matches.

“This recipe was helpful one fall when our team was in the playoffs. We won on Saturday and thus survived to play the next day. I went home and washed all the clothes that I was wearing and put them back on the next day, much to the dismay of my wife. When we arrived at the match the next day, the funny thing was that all of my fellow team mates were also similarly superstitious and were wearing the same clothes. Unfortunately this gimmick did not work as we lost. We realized that our mistake was in actually removing and washing our clothes. However, this tasty recipe will certainly dull the pain of any loss!”

INGREDIENTS

One dozen Krispy Kreme donuts (any variety will do)

One 12 pack of light beer (any brand will do)

PREPARATION

Consume one donut. Cleanse your palate with one light beer. Repeat as necessary to sufficiently celebrate a victory or wash away a loss.

Jack Hannings

Partner

Alexander Haas Martin & Partners, Inc.

Parmesan Chicken Wings

“My father was a BIG sports fan. If men wore a uniform and handled a ball of any sort, my father watched it (and yelled at the TV a lot while doing that). Now, my father had daughters, and my sister and I weren’t really the athletic types. So, the saving grace for him was his nephew who received a scholarship to play football for the University of Georgia. My father was like my cousin’s surrogate father, and I will tell you, when he played ball we never missed a game... EVER. And we always started game day out of the back of our car in a parking lot (except at the bowl games, when he was nice enough to let us fly). We’d always park next to my cousin’s roommate’s family (I secretly had a crush on the roommate, he wore cute shoes). The adults would congregate, my sister would run off with one of her friends, and I would be left to help my mother put the spread out. I wasn’t really a big football fan back then, but I was however a fan of food, especially the kind of food that was served from the back of cars, so I didn’t complain much about going to the games.

“A particular favorite that my mom whipped up was her parmesan chicken. (She called it Shaker Cheese Chicken. I am aging myself, but I remember when parmesan cheese came in a tin can and you poked holes in the top and shook it out.) I have revised her version and use only chicken wings here. They can be made a couple days in advance and served cold or at room temperature. As my daddy would say, ‘they’ll get in your mouth.’”

INGREDIENTS

1-1/2 c. freshly grated Parmesan cheese

2 T. minced fresh flat leaf Italian parsley

2 tsp. crumbled dried Italian herbs (or you can mix your own using oregano, basil and garlic powder)

Freshly ground black pepper to taste

2 lbs. chicken wings

1/3 c. melted butter

PREPARATION

Preheat the oven to 375° and lightly grease a baking sheet and set aside. In a large bowl mix together the cheese, herbs and pepper. Dip each chicken wing into the butter and then dip into the cheese mixture and roll to coat. Place on the prepared baking sheet. Bake for 25 minutes, and then flip over. Bake for an additional 10-15 minutes, or until golden brown. Looking for something to dip them in? Try Ranch dressing or a marinara sauce. Enjoy.

Ginger Barton Chakalall

Wordsmith

Alexander Haas Martin & Partners, Inc.

Peachtree Parade Pizzas

“When I came to Atlanta to join AHM&P, I wanted a completely different living experience than that of rural South Georgia where I spent 4 years. So I took a place on the 22nd floor of a high rise in Midtown that overlooks Peachtree Street. For those outside Atlanta, the infamous Peachtree is the thoroughfare for every major event ranging from marathon races, charity walks, to every parade known to man.

“In the last year, I’ve invited friends over for the St. Patrick’s Day Parade, the fireworks on the 4th of July and to watch the Peachtree Road Race. Watching others exert themselves from a distance is as close as I get to tailgating.

“If you ever need a dish that goes well with 15,000 passers-by, try these little BBQ Pizzas. They’re easy, relatively healthy, and there’s something decadent about kicking back and eating pizza while others provides the entertainment 22 stories below.”

INGREDIENTS

1/2 lb. ground round

1/2 c. chopped onion

1/2 c. chopped carrot

1/3 c. barbecue sauce

3 T. brown sugar

1/4 tsp. salt

Dash of black pepper

4 (4 oz.) Italian pizza crusts (such as Boboli)

1/4 c. finely shredded Provolone or part-skim Mozzarella cheese

2 T. chopped fresh cilantro

PREPARATION

Preheat oven to 450°. Cook beef, onion, and carrot in a large nonstick skillet over medium-high heat until browned, stirring to crumble. Drain well; return meat mixture to pan. Stir in barbecue sauce, sugar, salt, and pepper; reduce heat, and simmer 5 minutes.

Place pizza crusts on a baking sheet. Divide beef mixture evenly among crusts, and sprinkle with cheese. Bake pizzas at 450° for 12 minutes or until cheese melts. Sprinkle pizzas with cilantro. Cut each pizza into wedges.

Aaron Berger

Associate Partner

Alexander Haas Martin & Partners, Inc.

Pizza Chicken

“When I think of tailgating, the first memory that comes to mind for me is tailgating at Clemson University in the 80’s with the Bouknights and other avid Clemson fans. In my memory, the sky was always clear, the sun always shining, and there was always an air of excitement and hope among the orange-clad throng. My (former) mother-in-law would always be there with enough food for not only her family, but another 97 of their friends! She was a great cook, and food was one thing we could connect on— this was one of her standard tailgating protein dishes, and I made a pig out of myself the first time she served it. It became one of my favorites, and she graciously shared her recipe with me. I have used it often over the years – for football games and Chastain Park Concert picnics. It is easy to make, easy to pack up in Tupperware and carry, and you will NEVER have any leftovers to take home!”

INGREDIENTS

1 egg

1/2 c. milk (your choice: whole, 2%, skim, or even buttermilk!)

1 cut-up chicken (or 3-4 cut up boneless chicken breasts)

1 c. crushed cornflakes

1 tsp. salt

1 tsp. pepper (I prefer fresh ground, but it doesn’t really matter!)

1 tsp. dried oregano

1 tsp. garlic powder

1/2 c. Parmesan cheese (this can be the kind in the can, believe it or not! However, using the real stuff really takes it up a notch!)

PREPARATION

Mix cornflakes, seasonings, and Parmesan cheese. Beat egg and add milk.

Dip chicken in egg-milk mixture, then roll in cornflakes and spice mixture.

Place pieces in a greased baking pan and bake for one hour at 350°.

Store in a plastic container or wrap in aluminum foil and carry to the ball game – and enjoy!

Del Martin, CFRE

Managing Partner & Chairman
Alexander Haas Martin & Partners, Inc.

Thai Ribs

“My sister Charlene is a fabulous hostess, cook and creative cake-maker so whenever I have culinary questions I consult with her. For several years she has been a member of the Atlanta Tailgaters (yes, there is an actual group of like-minded aficionados of car partying) so I asked her to share not only a great recipe but a fun story as well. Here is her story:

“At my first tailgating event with the group we attended an Atlanta Braves game. We gathered with about 8 to 10 cars. It was great fun meeting new people, grilling brats, drinking brews, and tossing frisbees. The first pitch was made and the game was underway. However we stayed in the parking lot for several innings. Then it started raining. This didn’t stop our party, but eventually the game was called for rain. So, in my first tailgate I never made it into the stadium!”

INGREDIENTS

2 lbs. of pork loin baby back ribs cut into bite size portions

2 T. of olive oil

3 – 4 garlic cloves – crushed

2 tsp. of pepper to taste

2 T. of fish sauce

2 T. of soy sauce

1/4 – 1/2 c. of teriyaki sauce (use Maui Land Hot Teriyaki Marinade & Sauce or Annie Chung’s Teriyaki Sauce)

Dipping Sauce

1 clove of garlic and 1 tsp. dried red pepper flakes

Lemon juice – to taste

Fish sauce – to taste

PREPARATION

Rinse the rib-lets, drain well and pat dry. Sprinkle with the pepper; heat the olive oil and the crushed garlic in an electric Dutch oven pan; sauté the rib-lets in the olive oil on high heat, stirring constantly; add the fish sauce, soy sauce and teriyaki sauce and continue to sauté until the juices reduce and the meat just begins to fall off the bone. Then turn down and simmer for 2–3 minutes until the ribs are done (internal temp of 160°). Once done simmering, remove the ribs from the pan with a slotted spoon and drain on paper towels. Assemble the dipping sauce and serve in a chip and dip bowl. You can make ahead and heat up prior to the tailgate and keep warm in an aluminum pan with foil for transport to the tailgate. Enjoy!!

Judy Anderson

Project Director

Alexander Haas Martin & Partners, Inc.

Tempe Tortillas

“Tailgating in 100 degree weather in Arizona was an experience. It doesn’t break 100 until late October so most of the season we were on hot asphalt tailgating. Thus beverages were important!

“This is the dish I usually made for Arizona State tailgating parties when I worked there. You make it the night before (or even a couple of days before) you need to assemble it. I hardly ever had to bring home leftovers... but when we did, they were even better the next day!”

INGREDIENTS

4 – 6 chicken breasts (boneless is easier!)

A bottle of salsa

Soft flour and/or corn tortillas, or nacho chips, or taco shells

PREPARATION

Put the chicken breasts and the bottle of salsa (choose your favorite flavor and Scoville Scale rating of salsa) in a crock pot. Shred the chicken with a fork. Roll up in tortillas, put on top of nachos or stuff in taco shells.

Amy Nitsche
Vice President for University Advancement
Georgia College & State University

Fork Fare

RESULTS

Tailgating Tips

- There is nothing worse than running out of food, except for running out of your favorite liquid refreshment. It is worth the extra money to have too much food; you can bring extra food home, but you can't eat (or drink) what's not there.
- Make a list of what you need to bring; this will ensure nothing is left at home. Put your event tickets on the list as well.
- Use zip-lock bags and tinfoil pans that can be thrown away afterwards instead of cleaned.
- Buy good rolls for your food; nothing can ruin great burgers, chicken, or hot dogs like a bad roll. Spend a few extra cents on good rolls.
- Bring chairs. Rookie tailgaters never have them.
- Choose a parking lot (and space) that allows you to interact with other tailgaters.
- Bring water; you will need it to put out the fire, and it comes in handy for general cleanup too. Not bringing water is another rookie mistake.
- Don't forget to bring:
 - trash bags
 - paper towels/napkins/wet naps
 - a good kitchen knife (but don't bring it into the stadium or concert venue!)
 - bottle opener/can opener
 - an ice chest (with ice!)
 - several big umbrellas if the forecast calls for rain. You can't let a little weather spoil the day.
- Finally, don't drink and drive; have a designated driver for post-event transportation.

Best Pasta Salad Recipe

“April is supposed to be the time of year in Atlanta when the flowers begin to bloom and the temperatures range in the mid to upper 70’s. We had visitors come into town this April and thought it would be the perfect time of year for an Atlanta Braves game. We decided to head down to the stadium early for some tailgating and good times in downtown Atlanta. That morning, we awoke to find that we would be tailgating on the coldest recorded day in over 100 years for that particular date in Atlanta. We ended up sitting inside the car with the heater on, eating great food and dreading getting out into the elements for the game. This pasta salad was a hit as we loaded ourselves with carbohydrates in the hope that it would somehow insulate us for the April wintry weather. It is a truly delicious Jamie Oliver recipe and I would assume it is as good in warm weather tailgating as we found it to be in cold weather.”

INGREDIENTS

11 oz. small shell pasta
3 cloves garlic
9 oz. yellow cherry tomatoes
9 oz. cherry tomatoes
1/2 c. black olives, pitted
2 T. fresh chives
1/4 c. fresh basil
1 medium cucumber
4 T. white wine vinegar
7 T. extra virgin olive oil
Sea salt
Fresh ground pepper

PREPARATION

Bring large pan of salted water to a boil. Throw in pasta and garlic and simmer for about 5 minutes or until al dente, and drain. Place garlic to side for the dressing. Place pasta in bowl.

Chop tomatoes, olives, chives, basil and cucumber into pieces about half the size of the pasta and add to the bowl. Squash the garlic cloves out of their skins and pound with a pestle and mortar. Add vinegar, oil and seasoning. Drizzle this over the salad, adding a little more seasoning to taste.

David Daniel
Associate Partner
Alexander Haas Martin & Partners, Inc.

Artichoke, Mushroom, Roasted Red Pepper Lasagna

“Living in the mountains of Western North Carolina offers wonderful year-round opportunities for picnics. One of my favorite spots is Craggy Gardens along the Blue Ridge Parkway. Beautiful at any time of year, I love it best in early spring when many of the wildflowers are in bloom.

“One bright spring Sunday when my sister and her husband were visiting from Raleigh, we packed a picnic basket and drove up to the Parkway by an unofficial back road from Barnardville. As we slowly made our way up the winding dirt road, Andrea suddenly called out “back, back, back!” Once we recovered from the startle of her outburst, we realized that she had spotted an unusual wildflower and wanted to take a closer look. So, we reversed the car and crept backwards ten or fifteen feet. Out came the wildflower books and the cameras until the blossom was identified to within an inch of its life. As a result of her keen eye, our 3,000-foot trek up the mountain was slow and filled with many cries of “back, back, back!” and amazing sightings of glorious wildflowers.

“On that particular day, a breezy fog shrouded Craggy Gardens. We were glad that we chose this warm lasagna to help stave off the chill. Paired with a bottle of good chardonnay, it created a delightful picnic and a fond memory.”

INGREDIENTS

Filling

- 2 T. (1/4 stick) butter
- 1 lb. mushrooms, sliced
- 2 large roasted red peppers from jar, drained, patted dry, chopped
- 6 garlic cloves, minced
- 2 8-oz. packages frozen artichoke hearts, thawed, coarsely chopped OR 2 cans of artichoke hearts – drained and chopped
- 1 c. dry vermouth

Béchamel sauce

- 4-1/2 T. butter
- 4-1/2 T. all purpose flour
- 4-1/2 c. whole milk
- 2-1/2 c. freshly grated Parmesan cheese (about 7-1/2 ounces)
- Ground nutmeg
- 1 9-oz. package oven-ready (no-boil) lasagna noodles
- 1 lb. whole-milk mozzarella cheese, shredded

PREPARATION

For filling:

Melt butter in large skillet over medium-high heat. Add mushrooms and garlic; sauté until mushrooms release juices and begin to brown, about 7 minutes. Add artichokes, roasted red peppers, and vermouth. Cook until liquid is absorbed, stirring occasionally, about 10 minutes. Season with salt and pepper.

For béchamel sauce:

Melt butter in heavy medium saucepan over medium-high heat. Add flour; stir 1 minute. Gradually whisk in milk. Reduce heat to medium and simmer until sauce thickens and lightly coats spoon, stir occasionally, about 20 minutes. Stir in 1-1/2 cups Parmesan. Season to taste with salt, pepper, and ground nutmeg.

Spread 2/3 cup béchamel sauce over bottom of 13 x 9 x 2-inch glass baking dish. Top with enough noodles to cover bottom of dish. Spread 1/4 of artichoke mixture over. Spoon 2/3 cup béchamel sauce over. Top béchamel with 1/4 of mozzarella.

Sprinkle with 3 tablespoons Parmesan. Top with enough noodles to cover. Repeat layering 3 more times, finishing with a layer of noodles, then remaining béchamel. Sprinkle with remaining Parmesan. (Can be prepared 1 day ahead. Cover with foil and refrigerate.)

Preheat oven to 350° F. Bake lasagna covered with foil 1 hour (or 1 hour 15 minutes if chilled). Remove foil. Increase temperature to 450°. Bake lasagna until golden on top, about 10 minutes longer.

Makes 8 servings.

John R. Pfaff
Director of Institutional Advancement
Carolina Day School

Creole Jambalaya

“Rain or shine. Winning or losing. Tigers or Saints. Tailgating is not another day on the calendar, it’s a season, like crawfish season, Mardi Gras season and hurricane season. A reason to eat and drink, no matter what the outcome, great food is a must.”

INGREDIENTS

- 1/2 lb. smoked ham, cubed
- 1 lb. smoked sausage, cut in 1/2” slices
- 1 c. chopped onions
- 3 c. uncooked rice
- 1/4 c. chopped green onions
- 1 tsp. red pepper
- 1 T. parsley
- 1 tsp. ground thyme
- 1 T. chopped garlic
- 1/2 c. green pepper, chopped
- 1 tsp. salt
- 1 bay leaf
- 1 lb. shrimp peeled and de-veined
- 4 c. boiling water

PREPARATION

Saute onions, parsley garlic and green pepper in 2 T. of vegetable oil. Add ham and sausage. Cover and cook 5 minutes. Add rice and stir well. Add other ingredients. Bring to a boil. Let boil 5 minutes. Lower heat. Cover pot tightly and let cook slowly for 35 minutes or until rice is tender. Serves 8.

Andrea Olivier
Project Coordinator
Alexander Haas Martin & Partners, Inc.

Cold Chinese Noodles

“This recipe is from Sarah Lean Chase’s Open House Cookbook and has become one of my standard portable meals. I’ve taken it to Chastain, the Georgia Shakespeare Festival, church pot-lucks and my girls’ weekend, as well as served it to my book club and my garden club. It makes a ton and is full of flavor. I’ve changed it a bit to require less complicated cutting, fewer decisions and more practical directions.”

INGREDIENTS

- 1 whole boneless, skinless chicken breast (two halves), poached and cut into bite-sized pieces (sometimes I use more)
- 5 oz. boiled ham, sliced and cut into julienne strips
- 1 bunch of scallions, chopped
- 1/2 c. walnut pieces
- 1 lb. vermicelli noodles, cooked *al dente*, drained in colander and run under cold water
- 1 c. vegetable oil
- 2-1/2 T. Oriental sesame oil
- 2 T. sesame seeds
- 3 T. ground coriander seeds
- 3/4 c. soy sauce
- 1 scant tsp. hot chili oil

PREPARATION

Combine the chicken, ham, scallions and walnuts in a large bowl. Add the pasta. Heat the oils and seeds in a small pan over medium heat until the sesame seeds turn light brown. Remove from the heat and stir in the coriander and soy sauce. Stand back as you do, for it will sizzle and pop! Then stir in the chili oil.

Pour the hot dressing over the noodles, then take off your rings and toss the mixture with your hands until the noodles are evenly coated. Transfer the noodles to a serving bowl and refrigerate about 3 hours, to chill thoroughly. If you double the recipe, decrease the amount of oil you use.

Makes 8 servings.

Kathleen Lewis
Writer

Alexander Haas Martin & Partners, Inc.

Curried Chicken Salad

“Long, long ago in a city far, far away in the Midwest - I was a young wife and one of our favorite ‘date nights’ on a budget was to pack a picnic and go to free concerts in the park. I also loved to take candles and set-up an elegant ‘spread’ with linens, wine glasses, and china. One time I had a candelabra and it fell over and caught the blanket on fire. The security staff ran over and they had to stomp out the spreading grass fire since the prairie grass was so dry! One of the tricks I therefore learned was to put tea light candles in the base of each impression in a muffin tin. This way, the wind didn’t blow out the candle and there wasn’t a chance of fire!”

INGREDIENTS

4 boneless chicken breasts

White wine

Chicken broth

Poultry seasoning

Bunch of green seedless grapes – cut each grape in half

Can of sliced water chestnuts

Can of pineapple chunks in juice

Package of blanched almond slices

Two bunches of green onions

Miracle Whip (about a 1/4 cup)

Curry powder – as hot or mild as you like!

Sugar – 1 tsp. or to taste

Fried Chinese noodles – 1 can

4 croissants

PREPARATION

Poach the chicken breasts in white wine, pinch of poultry seasoning and chicken broth until done. After the chicken has cooled, cut up the breasts into small pieces. Wash and slice the green onions. Drain the water chestnuts and pineapple chunks. Mix the cut-up chicken, grapes, green onions, almonds, water chestnuts, pineapple, Miracle Whip (until the mixture looks like a great chicken salad) and about 1 tsp. to 1 T. of curry powder. You can adjust the curry powder to make this hotter. Add in a pinch of sugar. Place the chicken salad in the refrigerator until you are ready to leave for the park.

At the park, mound the chicken salad on individual croissants and top with the fried Chinese noodles. Keep a fire extinguisher handy just in case your candles cause a fire!

Joy K. Hallinan, CFRE

Partner

Alexander Haas Martin & Partners, Inc.

Low Country Boil

“My husband and I love to tailgate! We go to every home Wofford football game in the fall and have a feast with all of the guys that Jeremy used to play football with and their wives. We all gather in the President’s Lot a good 3 – 4 hours before kick-off and set up our tent, chairs, tables and grub. One of our favorite meals was this low country boil we cooked in our turkey fryer which also serves as a boiling pot! This is great because it has everything in it, so all you need to accompany it is dessert, beer and good friends!”

INGREDIENTS

4 lbs. of shrimp (thaw and marinate in Old Bay Seasoning)

6 lbs. of Hillshire Farms Sausage

1 bag of Birdseye Short Eared Corn (about 30 ears)

2 boxes of Crab Broil

1 can of Old Bay Seasoning (optional)

PREPARATION

Fill pot 1/2 – 1/3 full of water. Dump two bags of Crab Broil into the water (you may also want to add a little Old Bay Seasoning for extra spice). Boil for 5 minutes. Dump bag of corn (30 ears) in and wait until boiling. Let boil for 15- 20 minutes.

Add sausage (6 lbs.). Let boil for 5- 7 minutes.

Dump shrimp in (4 lbs.) and wait 3 minutes or until shrimp turns pink and floats to top, whichever comes first. It is very important to not overcook the shrimp so err on the side of shorter time.

Jane L. Scott
Project Manager
Alexander Haas Martin & Partners, Inc.

Mimi's Potato Salad

"During my years at Wake Forest University, the football team generally had more losses than wins, so tailgating was truly the main event. Students who refused to take anything earlier than a noon class would gladly wake up at the crack of dawn on the Saturday mornings of home games to dress to the nines, set up the grill, fill the coolers, and start the pre-game festivities by 9:00 AM sharp – regardless of the kick-off time. Living on campus with nothing but a microwave to cook in, most side dishes, including this potato salad, were out of the question, so I was usually assigned to punch duty. Although I did not include the recipe for my famous Delta Force punch (any interested parties are free to inquire), I would like to share my grandmother's potato salad recipe.

"Like most good recipes, this one lends itself to experimentation. Although my grandmother uses Irish potatoes and yellow onion, red potatoes and red onions work, too. Feel free to spice it up any way you want, but the Italian dressing is essential!"

INGREDIENTS:

- 5 lbs. of potatoes
- 1/2 c. onion, finely chopped
- 2 tsp. salt
- 1/4 tsp. pepper
- 1/2 c. Italian salad dressing (Wishbone)
- 1 c. mayonnaise
- 1 c. chopped celery
- 4 hard-boiled eggs, chopped

PREPARATION

Wash potatoes. Heat 1 inch salted water to boiling. Add whole potatoes. Cover tightly; heat to boiling and cook for 30-35 minutes until tender. Drain; cool and peel. Cut potatoes into cubes; combine in bowl with onion. Sprinkle with salt and pepper; mix with Italian dressing. Cover; refrigerate at least 2 hours. Just before serving, add mayonnaise; toss until potatoes are well coated. Stir in celery and eggs.

Makes 10-12 servings.

Cara Lee
Project Coordinator
Alexander Haas Martin & Partners, Inc.

Tuna Macaroni Salad

“This salad is made a little tropical, served on pineapple slices. A delicious pasta salad with tuna and chopped celery. During my sophomore year at Clemson University, I was tailgating with my roommates at the Sigma Alpha Epsilon house called the Ski Lodge during a football game. We were sitting outside after the game and a guy had walked past me and said hello. We started talking and realized we were both from the same city, Columbia, SC. We exchanged numbers, and eventually he called me a month later to invite me to a party. I met him that evening, and not even knowing his real name (his friends called him by his middle name, Tweed), we fell in love. He proposed my senior year; we got married in September 2006 and had the reception at the Columbia Museum of Art. How’s that for tailgating!”

INGREDIENTS

- 1 package (8oz.) small shell or elbow macaroni
- 1 large can (12 oz.) tuna, drained and flaked
- 3/4 c. chopped celery
- 1/3 to 1/2 c. mayonnaise
- 1/2 tsp. prepared mustard
- 2 tsp. lemon juice
- mixed salad greens
- 4 pineapple slices

PREPARATION

Toss tuna and celery together in a bowl. In another bowl, combine the mayonnaise, mustard, and lemon juice. Add about half of the mayonnaise mixture or more, to moisten to your taste. Arrange greens on salad plates and top each with a pineapple slice.

Meagan J. Warren
Development Assistant
Columbia Museum of Art

Pebble Salad

“I got this recipe from my mother years ago, and have always used it for tailgating parties or to take to a Chastain Concert when I really wanted to serve something that looked elegant. It takes a little bit of prep time, but it is worth the effort: It is very pretty, and I always get compliments on it— it tastes so fresh and delicious! One evening when I served this at an outdoor concert, my then-husband was proudly demonstrating to our friends how unbreakable our acrylic wine glasses were... by smashing one against the concrete step. It took him a minute to understand why I was laughing hysterically – I had to show him the shattered pieces of acrylic before it dawned on him what he had done!”

INGREDIENTS

2-1/2 c. water

6 oz. package long grain-wild rice mix

12 oz. can whole kernel corn, drained

1 small cucumber, peeled and diced (pieces about the same size as the corn)

2 medium carrots, peeled and diced (pieces about the same size as the corn)

1/2 c. dry roasted sunflower seeds (NOT the ones with the hulls!)

1/3 c. slivered almonds

2 green onions sliced (pieces about the same size as the corn)

1/3 c. chopped fresh parsley

The marinade

1/3 c. extra virgin olive oil

1/4 c. lemon juice

2 cloves minced garlic

1/2 tsp. dill (if using fresh dill, 1 tsp.)

1/4 tsp. dry mustard

1/4 tsp. pepper

PREPARATION

Pretty served in lettuce cups, but not necessary if you don't want to go to the trouble of taking lettuce leaves! Bring water and rice to boil; cover tightly and simmer until the water is absorbed (about 25 minutes). Let cool; put in a large bowl (make your life easier by using the bowl you plan to store it in to take to the tailgate). Stir in corn, cucumber, carrots, onions and parsley. Mix oil, lemon juice, garlic, dill weed, pepper and mustard; stir into rice mixture. (Add salt to taste, but check first, usually the rice mixture and spices give it enough flavor.) Chill bowl overnight. When ready to serve (or to pack up to transport) mix in sunflower seeds and sprinkle almonds on top.

Del Martin, CFRE

Managing Partner & Chairman
Alexander Haas Martin & Partners, Inc

Desserts

RESULTS

How to clean up after a Tailgate Party

Leave the area cleaner than it was when you got there. For quick cleanup, use as many disposable items as you can.

Instructions

- **STEP 1:** Ask all your guests to take 10 minutes to help clean.
- **STEP 2:** Repack all the dishes. Use one plastic container for the dirty dishes and another for the clean ones.
- **STEP 3:** If you used a grill, dispose of the charcoal and ashes. Pack the grill in a box or garbage bag, then clean it thoroughly at home later.
- **STEP 4:** Pack perishables in the cooler or throw them away.
- **STEP 5:** Toss all garbage in a large trash bag or in trash receptacles.
- **STEP 6:** Place aluminum cans and recyclable plastics in a trash bag to be recycled later.
- **STEP 7:** Return the keg to the store where you purchased it and get your deposit back.
- **STEP 8:** Remove all banners, streamers and pennants from your vehicle before leaving the area.
- **STEP 9:** Inspect the area around your car to make sure that you're not inadvertently littering.

- found on the internet

Lemon Crème Pie

"During my provisional year of the Junior League of Atlanta, we were required to attend the General Membership Meeting, which was held at a Jewish Synagogue in Buckhead. Upon acceptance into the League, provisionals are assigned to a small group of about six to eight other provisionals for the first year. The small group which I was a part of really meshed well together. We always had fun when we got together, and it made fulfilling our provisional requirements that much easier because we enjoyed each other so much. As a result of the new relationships that we formed, we decided to add a little fun to our first General Membership meeting. Since we were all coming from work, we all planned to tailgate an hour before the meeting so we could fill our bellies prior to going inside. The weather was absolutely gorgeous and we really made a statement! Here was this group of "professional" women tailgating in the middle of the parking lot of a (busy, might I add) Jewish Synagogue. Many people who had to drive past us to get to a parking space were wondering what in the world was going on. One of my fellow members even cranked up the lot with jazz music from her car's radio to set the atmosphere; it was so much fun and a moment that I will always remember! A fellow League member who was passing by gave us a thumbs up and said that our group really knew how to throw a party! We had so much great food and such a wonderful time, not to mention that we accomplished our mission - we were very full and happy during the course of the meeting! I made an easy layered cheese dip (which I got from the 2006 AHM&P cookbook). In celebration of tailgating (and a great first experience for me) I am sharing one of my favorite quick and easy desserts to make. I will most likely whip this one up for my next impromptu tailgating party. Here's to the Junior League of Atlanta and the Winter Provisional Group of 2007!"

INGREDIENTS

Graham Cracker Pie Crust

12 oz. bowl of Cool Whip

1/2 c. lemon juice

2 T. lemon flavor

1 can condensed milk

PREPARATION

Blend all ingredients together with mixer. Pour into pie crust. Place in refrigerator to set. (Allow at least 4 hours for firm set.) Enjoy!

Keisha L. Tennyson
Project Manager, Client Development
Alexander Haas Martin & Partners, Inc.

Mississippi Mud Cake

"Mississippi Mud has always been a favorite of mine. My mother used to make it as a special treat when I was little, and when I became old enough to cook, it was one of the first things I learned how to make! I also realized that it was even better tasting after a beer or two while waiting for the game to start. (And it really lives up to its name after it's been sitting out in the hot sun for about 20 minutes!!) Just be careful to keep the cake away from the guys who want to practice throwing the football and making passes before the game starts. I saw first hand how messy it can be to fall face-first into a huge pan of this chocolate cake!"

INGREDIENTS

- 1 c. corn oil
- 4 eggs
- 1-1/2 c. flour
- 1/3 c. cocoa
- 1/4 tsp. salt
- 3 tsp. vanilla
- 1/2 to 1 c. chopped pecans
- 1 jar marshmallow cream or small package of mini-marshmallows

PREPARATION

Cream sugar and eggs and oil. Mix flour, cocoa, salt and add to sugar mixture. Add vanilla and nuts. Stir well. Bake 30 minutes in 9 x 13-1/2" pan at 350°. Let cool 10 minutes. Then spread marshmallow on top.

ICING INGREDIENTS

- 2 c. sugar
- 2 sticks butter
- 1 box powdered sugar
- 1 tsp. vanilla
- 1/2 c. cocoa
- 1/2 c. canned milk
- 1 c. chopped pecans

ICING PREPARATION

Sift sugar and cocoa. Mix with butter, milk and vanilla. Stir in nuts and spread on top of marshmallow.

Heather Harris
Project Coordinator
Alexander Haas Martin & Partners, Inc.

Oatmeal Carmelitas

"Here is a great recipe for Oatmeal Carmelitas (a very good dessert food for tailgating. All the boys love them!). We tailgate right beside a row of porta johns... and USC sorority girls get VERY dolled up for football games. Well this one cute sorority girl walked into the porta john very pretty and prissy like... and came out with her dress tucked in her underwear! Of course she most likely was a visiting Clemson fan."

INGREDIENTS

- 1-1/2 c. flour
- 1-1/2 c. quick cooking oats
- 1 c. packed brown sugar
- 3/4 tsp. baking soda
- 1/2 tsp. salt
- 1 c. (2 sticks) margarine, melted
- 6 oz. semisweet chocolate chips
- 1/2 c. chopped walnuts
- 3/4 c. caramel topping
- 1/4 c. flour

PREPARATION

Combine 1-1/2 cups flour, oats, brown sugar, baking soda and salt in a mixing bowl. Add the melted margarine and stir until crumbly. Press half of crumb mixture into a 9-inch square baking pan coated with non stick cooking spray. Bake at 350° for 10 minutes or until golden brown. Remove from oven and sprinkle with chocolate chips and pecans. Combine caramel topping and 1/4 cup flour in a small bowl. Drizzle caramel mix over the chocolate and pecans. Crumble the remaining oats mixture over the top. Bake at 350° for 15 - 20 minutes or until golden brown. Cool on a wire rack. Chill for 4 hours. Cut into bars and serve!

Caroline Quillen
Development Manager
Columbia Museum of Art

Follow Your Bliss Summer Pudding

“This is a great easy dessert that I first made for an outing at the Hollywood Bowl in L.A. a few years ago. A group of us started the evening with a huge picnic spread before seeing Cassandra Wilson perform on the legendary stage. I thought it would be a fitting tribute to add something “Hollywood Bowl-shaped”. This recipe did the trick.

“Now, for the story behind this great recipe: When I was Director of the Albany Museum of Art, I was invited to a donor’s house for dinner. He was a very logical thinker who had a bit of a reputation for lacking any personality outside of his knowledge of finance. Needless-to-say, I was expecting a rather dull dinner accompanying even duller conversation. However, he served the most fantastic meal of Fennel Soup followed by Pork Chops with Peaches and Cashews and an array of freshly steamed vegetables. The dining room was casually decorated with bouquets of wildflowers and candles. When the banker returned to the kitchen to prepare dessert, I (as tactfully as possible) said to his wife that I never pictured the banker cooking such elaborate and creative meals. She confessed to me that he had always wanted to be a chef, and his ‘uninspired’ 9-5 personality was the result of not following his bliss. At that moment he returned to the dining room with a beautiful Summer Pudding that I instantly devoured. It was the perfect end to a perfect meal. So I call this “Follow Your Bliss Summer Pudding” because with every bite of the fresh fruit it reminds me of that night and that life is about passion and pursuing your dreams. Hopefully your dreams are as sweet as this terrific dessert! Enjoy!

INGREDIENTS

- (A 4 or 5 cup bowl is a must for this recipe)
- 2 c. quartered fresh strawberries
- 1 c. fresh blueberries
- 1 c. fresh raspberries
- 1 c. peeled, finely chopped Golden Delicious apple
- 1/2 c. pitted, quartered fresh, sweet cherries
- 1/3 c. sugar
- 5 slices day-old white bread
- 3/4 c. vanilla low fat yogurt

PREPARATION

Combine strawberries and next 5 ingredients in a large saucepan. Cook over medium heat 15 minutes or just until fruit is tender. Drain fruit, reserving 1 cup liquid.

Line a 4 or 5 cup bowl with 3 bread slices, cutting and arranging slices to fit the bowl (use more bread as necessary). Drizzle 1/2 cup reserved liquid over sides and bottom of bread; let stand 2 minutes. Spoon fruit mixture into bowl. Place 1 whole bread slice over fruit mixture; tear remaining bread slice into small pieces and arrange around whole bread slice. Drizzle 1/4 cup reserved liquid over bread; cover and refrigerate remaining 1/4 cup liquid. Cover surface of pudding with plastic wrap. Place a small plate over plastic wrap; place a weight on top of the plate. Refrigerate the pudding at least 8 hours.

To serve, let stand at room temperature 10 minutes. Gently loosen edges of pudding with a knife; invert pudding onto serving plate. Drizzle remaining 1/4 cup reserved liquid over pudding. Cut into wedges. Serve with yogurt.

Aaron Berger
Partner

Alexander Haas Martin & Partners, Inc

Your Favorite Dessert

"I don't tailgate, nor do I go camping. And I've never understood the fascination with dragging all your belongings out-of-doors to some far away spot and setting up house. That's why we have restaurants and hotels. But when I'm invited by friends to some outdoorsy event, I try to remember my upbringing and I'll offer to bring a dessert."

INGREDIENTS

Phone number and directions to your favorite bakery.

PREPARATION

Call the bakery three to five days in advance to place an order for your favorite dessert. Never wait until the last minute, otherwise you'll end up having to choose from whatever is left over in the bakery's display case.

Show up on time at the designated "tailgating" location with dessert in hand. Serve and enjoy!

Barry Dodd
Senior Graphic Designer
Alexander Haas Martin & Partners, Inc.

Big Mama's Old Fashioned Tea Cakes

"The favorite cookie of my sister and I growing up – bar none. ('Big Mama' was our grandmother, who we loved unreservedly.) In fact, this was the only cookie recipe my mother ever had. These cookies traveled well, so they were often packed in a tin for any sort of tailgating trip we did growing up. I remember when I was a student at the University of Georgia and would sometimes meet my parents in front of the Delta Chi Fraternity House on River Road to share their tailgating feast, I would be so excited when my mother had a tin of these... and of course, she always had an extra one for me to take back to the Phi Mu house to share with my roommates.

"Actually, I looked for her recipe for rum cake, because that was the dessert my mother made most often for UGA game day tailgating when she and my father came to Athens (which was only once or twice a season). It had so much rum in it that when she opened the Tupperware cake server, you thought you were INSIDE the fraternity house! Unfortunately, it seems to be lost (and maybe that's a good thing!)."

INGREDIENTS

- 1 c. Crisco
- 1 round c. sugar
- 1 egg
- 1/2 c. buttermilk
- 3 c. self-rising flour
- 1 tsp. baking soda
- 1 tsp. vanilla extract
- 1/2 tsp. salt
- Pinch of sugar

PREPARATION

Mix the Crisco and the sugar and cream well. Add the egg, buttermilk, flour, baking soda, vanilla and salt. Mix to a soft dough (may have to add more flour). Chill in the refrigerator one hour or more. Roll out on a lightly floured board; sprinkle with sugar. Cut with fancy cookie cutters or just a round biscuit cutter. Bake 6–8 minutes at 400°. Remove with a spatula and cool on a rack before storing.

Serves 2 piggish children (or adults) or 6–8.

Del Martin, CFRE
Managing Partner & Chairman
Alexander Haas Martin & Partners, Inc

Acknowledgements

We would like to acknowledge and thank all the recipe contributors for taking time to share two very special things with us: a favorite recipe, and a favorite story or memory of a tailgate party of the past. It is you that have made this little book so special. We also would like to thank them all for being part of the AHM&P Team – whether as a client or alumni client, staff or alumni staff, or special friend. It is because of the talents and efforts of the “team” that our clients are able to reach – and exceed – their goals, both monetary and strategic.

Thanks to Jane Scott, AHM&P Project Manager, and Jeff Ritter AHM&P Project Coordinator, for serving as co-editors by helping keep us on deadline, and endlessly proofing! A special “Rah-Rah!” goes to Barry Dodd, AHM&P Senior Graphic Designer, for making this book attractive as well as user-friendly, while at the same time providing our clients with high quality case statements and printed collateral for their campaigns. He has truly served as a “key player”!

We would also like to dedicate this year’s book to the memory of our dear colleague, Mark Anderson. His unexpected death this fall has left a huge hole in our hearts, and in all our lives. Mark loved sports, and loved his alma mater, Wofford College. If Mark was at your tailgate party, you could be sure it was a very lively one, full of laughter. We miss him very much.

And finally, thank you to our clients – past, present and future. It is your passion which has inspired ours, and make us want to give you our very best. Go Team!



ALEXANDER & HAAS
MARTIN & PARTNERS

Piedmont Place § 3520 Piedmont Road, N.E. § Suite 300
Atlanta, Georgia 30303-1512
404-525-7575 § FAX 404-524-2992 § Toll-free 800-490-8039
www.ahmp.com