

# Fairfield Field Hockey Favorite Tailgate Recipes

*A collection of favorite tailgate recipes from friends of the  
Fairfield University field hockey team*

Fairfield Field Hockey  
Favorite Tailgate Recipes

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Team huddle, game at Northwestern University, Chicago, Illinois  
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# Appetizers, Snacks



## **Mexican Dip**

***Gail Callahan***

*Lauren '08*

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**2 pkgs cream cheese**  
**1 jar chili sauce**  
**1 pkg shredded cheddar cheese**  
**1 red pepper, sliced**  
**1 green pepper, sliced**  
**1 bunch scallions-about 3-4 stalks, sliced**  
**1 tomato (optional)**

Spread both packages of cream cheese in a flat glass pan. Spread jar of chili sauce over cream cheese. Spread the peppers and scallions (and tomato, if using) over the chili sauce. Spread shredded cheese over the peppers/onions. Heat in the microwave for 2 minutes.

For tailgating, serve cold with taco chips.

## **Spinach Dip**

***Nancy Rath***

*Kelly '06*

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**1 10 oz pkg frozen chopped spinach**  
**1 cup sour cream**  
**1/2 cup mayonnaise**  
**1/2 cup minced onion**  
**1 tsp salt**  
**1/2 tsp celery salt**  
**1/4 tsp pepper**

Combine all ingredients, chill. Best served in a hollowed out round loaf of pumpernickel bread.





## **Shrimp Dip**

***The Knoblichs***

*Julie '04*

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**1 can tomato soup**  
**1 8oz pkg cream cheese**  
**1 cup chopped celery**  
**1 cup chopped onion**  
**2 cans small shrimp, drained**  
**1 envelope Knox gelatin**  
**2 cups mayonnaise (can use low fat)**

Warm soup and sprinkle gelatin on it. Beat cream cheese until smooth. Mix cream cheese, soup with gelatin, and remaining ingredients thoroughly and chill overnight. Serve with crackers.

## **Shrimp Ball**

***Diane Braden***

*Katie '08*

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**1/4 cup melted butter**  
**1/4 cup chopped onions**  
**1/4 cup mayonnaise**  
**3 cans petite or small shrimp (rinsed and well-drained)**  
**cocktail sauce**

Mix the first four ingredients. Mold in refrigerator for 2 hours. Turn onto serving dish and pour cocktail sauce over top. Serve with crackers.



## **Peppperoni Bread**

***Kris Nickl***

*Kiara '04*

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- 1 loaf pizza dough, frozen or fresh**
- ½ lb pepperoni**
- 1 small mozzarella ball, thinly sliced**

Roll out dough in a rectangle as if making pizza. Fill with pepperoni. Layer mozzarella on top. Roll and seal with egg yolk or olive oil. Place on greased cookie sheet. Bake at 350° for 30 to 40 minutes.

## **7 Layer Dip**

***Kathy Alves***

*Sarah '97*

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**2 cans bean dip or 1 can refried beans**  
**2 avocados**  
**2 Tbsp salsa**  
**1 pint sour cream**  
**3 Tbsp mayonnaise**  
**1 package taco seasoning**  
**shredded lettuce**  
**shredded cheese**  
**diced tomatoes**  
**scallions and jalapeno peppers (if desired)**

Layer bean dip or refried beans on bottom of serving dish. Process avocados and salsa in food processor, layer on top of bean dip. Combine sour cream, mayonnaise, and taco seasoning; layer on top of avocado/salsa mixture. Follow with successive layers of shredded lettuce, shredded cheese, diced tomatoes, and scallions and jalapenos (if using). Chill until serving time.

## **Sausage Bread**

***Carol Mazzocchi***

*Nicole '07*

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**2 cans Pillsbury pizza dough**  
**1/2 lb sweet and 1/2 lb hot sausage (squeezed from casing)**  
**sliced salami**  
**sliced pepperoni**  
**shredded mozzarella cheese**  
**grated romano cheese**  
**garlic powder**  
**black pepper**  
**sesame seeds**

Pan fry sausage, breaking up and mixing constantly. Set aside. Open dough cans and lay out side by side. Seam dough together. Place, in order, single layers of salami, pepperoni, crumbled sausage, mozzarella, and romano cheese. Sprinkle lightly with garlic powder and black pepper.

Roll into a log shape. Tuck in both edges and seal dough. Bake at 375° on ungreased cookie pan. After 10 minutes, brush top and sides with egg yolk wash and sprinkle with sesame seeds. Continue to bake until golden brown. Cool before slicing. Yield: 1 large loaf.





**Tortilla Roll-Up  
Appetizers**

***Gretchen Keith***  
*Lauren '08*

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**1-8 oz pkg cream cheese**  
**1-8 oz container sour cream**  
**1 pkg taco seasoning mix**  
**¼ cup chopped jalapeno peppers**  
**8 soft tortillas**  
**salsa**

Combine first four ingredients and spread evenly on tortillas. Roll tightly, wrap in plastic wrap, and refrigerate 3 to 4 hours, or overnight. Unwrap and cut into 1 inch slices. Serve with salsa for dipping.

Variations: Chopped green peppers, onions, olives, tomatoes or any combination of ingredients (including your own favorites) can be rolled into each tortilla before wrapping.

## **Sausage Bread II**

***Peggy Martin***

*Lindsay '04*

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**2 pkgs refrigerated dough (1 ½ lbs)  
2 pkgs frozen chopped broccoli  
shredded cheddar cheese  
sausage or pepperoni  
olive oil  
grated cheese  
1 to 2 cloves garlic  
egg yolk**

Let dough rise for ½ hour. Cut each package of dough in half and oil all pieces. Roll each out into 10 inch oval.

Cook broccoli. Add a small amount of oil to broccoli, followed by grated cheese and garlic to taste. Cook sausage, breaking into small pieces.

Spread broccoli and sausage (or pepperoni, if using) on dough. Roll up jelly roll style and pinch ends to make a seam on the bottom. Grease a cookie sheet, and place roll on sheet, seam side down. Beat egg yolk and rub on top of loaf.

Bake at 375<sup>0</sup> for 20 minutes. Check bottom of loaf which should be golden brown. Yield: 4 loaves.

## **Stromboli**

***C. Cerbone***

*Tina '98*

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**1 loaf pizza dough**  
**1 small container ricotta cheese**  
**8 oz mozzarella cheese**  
**¼ lb prosciutto**  
**¼ lb pepperoni**  
**parmesan and romano cheese mixture**

Stretch pizza dough to fit a large lightly greased (Pam works well) cookie sheet. Spread ricotta cheese over the entire dough. Layer prosciutto, pepperoni, mozzarella and parmesan cheese. Roll up jelly roll style. Bake at 400<sup>o</sup> for 30 minutes or until golden brown. Cool 5 minutes. Slice into 1 inch pieces, serve hot.

Can also be made with just the cheese.

## **Seasoned Pretzels**

***Marie Pizzi***

*Lauren '05*

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**2 bags sourdough hard pretzels**  
**1 pkg Hidden Valley Ranch Dressing mix (dry)**  
**1 cup oil**  
**1 tsp garlic powder**  
**1 tsp dill**  
**lemon pepper, to taste**

Break pretzels into pieces. Combine next five ingredients. Stir pretzels into oil/spice mixture until well coated. Bake at 350<sup>o</sup> for 25 minutes.



## Red Hot Wings

**C. Cerbone**

*Tina '98*

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**16 chicken wings**  
**oil**  
**1 tsp salt**  
**½ tsp black pepper**  
**4 Tbsp butter**  
**½ cup red hot sauce**  
**1 tsp cayenne pepper**  
**1 Tbsp Worcestershire sauce**  
**2 cloves garlic, minced**

Coat wings with salt and pepper. Fry wings in oil 12 to 15 minutes until golden brown. In saucepan melt butter, add hot sauce, cayenne pepper, Worcestershire sauce, and garlic. Cook 3 to 4 minutes. Pour sauce over wings.

Double or triple the recipe as needed. Can be reheated in oven or microwave.



## **Chocolate Dipped Pretzel Sticks**

***Diane Braden***  
*Katie '08*

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**1 bag (6 oz) semisweet chocolate chips**  
**1 Tbsp shortening**  
**1 bag long pretzel sticks**  
**assorted toppings to sprinkle over chocolate**

Heat chocolate chips and shortening in 1 quart heavy saucepan over low heat, or in double boiler. Stir frequently until smooth; remove from heat.

Dip pretzels into chocolate about half way up the pretzel. If desired, sprinkle with additional toppings\* and then place on waxed paper lined cookie sheet. When all pretzels have been dipped, refrigerate for about 30 minutes until the chocolate is firm.

\*For additional toppings you can use Heath toffee (usually found in the baking department by chocolate chips), or various ice cream toppings (found in the ice cream cone section). (Diane uses a chopped cookie with mini peanut butter chip combo). Other toppings can include chopped nuts, coconut, sprinkles, or a drizzle of warm caramel.

This recipe can also be used to dip fruit (strawberries, dark sweet cherries, bananas, or pineapple, as well as small cookies).

## **Sugared Tailgate Nuts**

***Gail Callahan***

*Lauren '08*

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**1 Tbsp egg white**  
**2 cups pecans or walnuts**  
**¼ cup sugar**  
**1 Tbsp cinnamon**

Heat oven to 300<sup>0</sup>. Place nuts in small bowl. Pour egg white over and stir until nuts are coated and sticky. Mix sugar and cinnamon, then sprinkle over nuts, stirring until sugar mixture completely coats nuts. Spread on ungreased baking sheet. Bake 30 minutes. Makes 2 cups; recipe can be doubled.

## **White Chocolate Popcorn**

***Gretchen Keith***

*Lauren '08*

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**1 bag popcorn, popped**  
**12 oz bag white chocolate pieces**  
**1 cup pecan pieces**  
**1 cup pretzel sticks**

Mix popcorn, pecans, and pretzel sticks in a bowl. Melt white chocolate and pour over ingredients in bowl. Spread on a greased cookie sheet, refrigerate for 1 hour. Break into pieces.

## Notes