



GAME DAY
GAME PLAN

TAILGATING MENU



**Winning
Recipes**

Your Team's Goal

Pure Pleasure and Enjoyment. First, “Create a Great Game Plan.” The real purpose of that backyard cookout or tailgate experience is stress reduction and community with friends and family. To be stress free at kickoff, one needs to execute early through advance preparation. If your plan includes grilling or smoking, let common sense rule. Enjoy the moment. Planning, preparation, patience, and experience are your keys to success. Lastly, watch out for those “Grill Master Coaches” in the stands who can’t agree on anything and often give contradictory advice; even those in your team’s colors. Our advice, or advance preparation results in great execution along with a great selection of recipe suggestions.

Grilled Wicked Wings

Ingredients:

Brine: 1 Gallon Cold Water

1/2 Cup Table Salt

1 Cup Sugar

Or Inject 1/4 tsp. Cajun Injector Brine Solution, Creole Butter, or Jalapeño Butter Marinade in each Wing Segment

Olive Oil

Cajun Shake Seasoned Salt or

Louisiana Wicked Wing Seasoning

Original Louisiana Wing Sauce

Method:

Separate Wings at joints and discard wing tips. Rise Wings in cold water and immerse in Prepared Brine. Stir occasionally. After 30 minutes, drain and blot dry with paper towels. Brush wings lightly with Olive Oil and lightly sprinkle with seasoning. Grill over medium heat (350-400° F). Grill for 3-5 minutes per side for 15-20 minutes until skin is crisp and brown, and juices run clear. As always with poultry, be careful not to undercook. The goal is to produce wings with a crispy skin, yet still be juicy inside. You can also experiment with a two layer fire...searing on high heat and moving to low/medium heat (some suggest wrapping the grating in foil prior to heating so Wings cook slower with reduced burning or scorching of the wings). Two methods are generally suggested. First, Tailgaters suggest searing then moving to medium heat to finish cooking; and a second group suggests low to medium heat to start, then crisping on high heat to finish wings. We suggest experimenting to determine how you prefer your sacred, wicked wings. On another part of the grill, melt butter solution and add Wicked Wing Sauce following directions on bottle. Remove wings from grill, toss in warm basting sauce and serve immediately with celery and carrot sticks, and your favorite ranch or blue cheese dip.



Mesquite BBQ Flavor Hamburger Patties

Ingredients:

- 2 lbs. ground beef round (85% lean)
- 1 lb. ground pork or ground turkey
- 2 Eggs
- 1 16.oz. jar Cajun Injector BBQ Mesquite Marinade
- 1 tbsp. Cajun Shake or salt & pepper
- 1 Cup Bread Crumbs

Method:

Delicately mix all ingredients together being careful not to overwork the meat (too much mixing will cause the meat to become denser and tough). Form the meat into twelve 4oz. patties or 6 half pound patties as thick as possible; press a dimple into the center of each patty, place in refrigerator for at least an hour before cooking. Sear patties over medium/high heat, moving to a cooler part of the grill after searing (2-3 minutes each side). Cook patties for about 8-10 minutes total or until patty internal temperature reaches 165° F. *Hint: Limit Flipping burgers and never press down on the burger with a spatula.*

Place on your favorite bun and dress as you like it.

Mexene Double Chili-Cheeseburger with Grilled Onions

Ingredients:

- 8 3oz. hamburger patties (85% Lean), about 1/3-inch thick
- 2 tsp. Cajun Shake or salt & pepper
- 1 cup thinly sliced yellow onions
- 4 hamburger buns
- 8 oz. sharp cheddar, cut into 8 slices
- 1 lb. Championship Chili recipe (See Recipe Above)

Method:

Delicately form the patties. Preheat the grill. Lightly season the patties on both sides with Cajun Shake. Place the patties on the medium grill and cook for 3 minutes. Flip the patties, add 1 slice of cheese to each and continue to cook an additional 2-3 minutes or until internal patty temperature reaches 165° F. Cook the onions until wilted (about 4 minutes) and season to taste. Place the hamburger buns on the grill and warm for about 2 minutes (until lightly toasted). Remove buns from grill and place a hamburger patty on each bottom bun; spoon chili on top of patties. Top each with another patty and more chili. Finally, place the cooked onions on top and cap with bun.

HINT: For backyard and tailgating, make chili in advance. Reheat and place in thermos for use when topping hamburger.

Smokey Dogs on Fire

Ingredients:

- 2 lb. Smoked sausage, cut into hot dog bun length pieces
- 1 16 oz. jar Cajun Injector Mesquite Marinade
- 1 tbsp. Cajun Shake or salt & pepper
- 2 tbsp. Original Louisiana Hot Sauce
- 1 8 oz. jar of Louisiana Sliced Jalapenos
- 1 pack hot dog buns

Method:

Inject each sausage link with 1 oz. of the mesquite marinade by following instructions on the marinade jar. Grill until internal temperature reaches 165° F. To assemble the dogs, place the sausage link in a hot dog bun, add condiments of choice and sprinkle with Cajun Shake. Finally, add a few drops of Louisiana hot sauce along with jalapeno or hot peppers.

Sweet Victory Kabobs

Ingredients:

- 1 lb. chicken breasts, cut into 1" cubes
- 1 lb. beef sirloin, cut into 1" cubes
- Cajun Injector Teriyaki & Honey Recipe Marinade
- Cajun Injector Cajun Shake Seasoning Mix
- 2 red peppers
- 2 yellow peppers 1 large onion
- 1 small package fresh mushrooms

Method:

Wrap chicken breast with plastic wrap. Inject each breast with 1 oz. of marinade. Once all chicken is injected, cut peppers and onions into 1" squares. Skewe, beginning with onions. When all meat and vegetables are on the skewers, season generously with Cajun Shake. Grill over medium heat for about 15 minutes or until meat is completely cooked.



Wildly Wicked Cole Slaw

Ingredients:

- 8 oz. Mayonnaise
- 4 oz. Sour Cream
- 2 oz. LA Wildly Wicked Wing Sauce
- 2 oz. Sugar
- 1 oz. Apple Cider Vinegar
- 1 Clove Minced Garlic
- 1 lb. Cole Slaw Mix

Method:

In a large mixing bowl, combine and blend mayo, sour cream, wing sauce, sugar, vinegar, and garlic. Add the mixture to prepared slaw mix. Blend thoroughly and refrigerate until ready to serve.

No Problem Hickory BBQ Baked Beans

Ingredients:

- 2 16 oz. cans of Baked Beans
- 8 fl. oz. (1/2 Jar) Cajun Injector Hickory BBQ marinade
- 2 TB brown sugar
- 1/4 freshly diced onion
- 1/2 tsp. Cajun Shake
- 1 tbsp. prepared mustard Yellow or Brown as desired
- 1/4 tsp. Original Louisiana Hot Sauce
- 1/4 tsp. Louisiana Gold Green Jalapeno Sauce or Pickled Jalapeno Juice

Method:

Empty cans of baked beans into a saucepot and add the remaining ingredients. Simmer for 10 minutes while adjusting flavors to your liking.



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Marinated Steak

Ingredients:

- 4 12 oz. steaks such as ribeye, sirloin, tenderloin, or loin strip (New York strip)
- 1 16 oz. jar Cajun Injector BBQ Marinade: Teriyaki, Mesquite, Hickory, or Honey Bacon BBQ
- 1 tbs. Magic Garden Grinder Fresh Tangy Steak Rub, Cajun Shake, or salt & pepper

Method:

Pour the jar of marinade into a gallon size freezer bag. Place the steaks in the bag and marinate in refrigerator for a minimum of one hour. Remove steaks from the bag; dry the surface area of the meat and grind and rub on Magic Garden Steak Rub, or sprinkle Cajun Shake onto both sides of the steak. Place steaks on grill preheated to 550° F; flip steaks 1 once during searing phase. Hint: To get those great grill marks, place a heavy frying pan on the steaks during searing. After searing, move steaks to medium heat turning steaks at 90 degrees to get cross-hatched marks while finishing cooking. Cook until meat thermometer injected into thickest part of meat reaches desired temperature (Rare = 150° F; Medium = 160° F; Well = 170° F). Cover steaks with aluminum foil and allow to set at least 5 minutes before serving. Internal temperature of meat will rise 5-10 degrees during this process.

Simply Grilled Pork Loin

Ingredients:

- 1 2-3 lb. boneless pork loin roast
- 1 16 oz. jar of Cajun Injector Honey Bacon BBQ
- 1 tbs. Cajun Shake or salt & pepper

Method:

Prepare your grill for indirect cooking by placing the charcoal on only one side of the grill, or if using a gas grill, heat only one burner on high. Sprinkle the Cajun Shake liberally on surface of the loin roast; sear all sides of the meat over hot side of the grill, turning as required. Once seared, remove loin roast and inject with Cajun Injector Honey Bacon BBQ or other flavored marinade (2 oz. per pound of pork loin). Return meat to the grill over indirect heat (the opposite side of the grill with no coals/flame). Grill for one hour at 350° F or until the internal temperature of loin reaches 165° F.

Championship Chili

Ingredients:

- 1 lb. ground beef (90% lean)
- 3/4 cup onion, chopped
- 1 garlic clove, minced
- 2 tbsp. Mexene Chili Powder Seasoning
- 1 tbsp. flour
- 1 tsp. salt
- 1/2 tsp. ground cumin
- 1/2 tsp. sugar
- 1 (8 oz.) can tomato sauce
- 1 cup water



Method:

Brown the ground beef, onion, and garlic. Drain excess fat. Stir in remaining ingredients. Mix well. Cover and simmer 30 minutes. Makes 4 servings.

Alternate: Follow instructions on 1.6 oz. Mexene Chili Mix foil package.

Grid Iron 8 Layer Chili Dip

Ingredients:

- 1 (16 oz.) can Casa Fiesta Refried Beans
 - 1 lb. of prepared Championship Chili (see above)
 - 1 (4 oz.) can Casa Fiesta Diced Chilies
 - 1 (16 oz.) carton sour cream mixed with 1 (1.25 oz.) pkg. Casa Fiesta Taco Seasoning Mix
 - 1 tomato, chopped
 - 1/2 cup green onions, chopped
 - 1 cup Casa Fiesta Guacamole Dip mixed with 1 (4 oz.) can chopped black olives
 - 1 cup grated cheddar, jack, or mexican cheese
- Garnish with Casa Fiesta Picanté Sauce or Salsa
- Optional: Top with Casa Fiesta Sliced or Diced Jalapeños (12 oz. jar or 4 oz. can)

Method:

In a shallow 12 inch bowl or plate, layer series of ingredients in the order listed. Place container of dip on large platter and surround with Casa Fiesta Tortilla Chips.

Dip and enjoy!