

Tail Gate Time

Appetizers

Pico de Gallo and Chips
Red Pepper Hummus and Veggies

Entree

Chili Lime Southwest Wraps
Italian Sub Sandwiches

Sides

Roasted Sweet Potato Salad
with Mustard Vinaigrette
Green Bean and Red Pepper Toss

Dessert

Brownies

Wine pairings:

Noble House Riesling \$13.99

Leatherhead Red \$10.99

Please Present this Menu at Apollo for 10%
off

Pico de Gallo (Coyote Café Cookbook, Mark Miller)

2 cups chopped tomatoes, 1/4 inch dice.

2 tablespoons minced onion, rinsed under hot water and drained.

1/4--1/2 teaspoons chipotle chile powder

2 tablespoons finely chopped cilantro

2 teaspoons sugar

1/4 cup Mexican beer

2 teaspoon sea salt

juice of 1 lime

Mix it all up and refrigerate at least 30 minutes before serving.

Roasted Red Pepper Hummus (Cooking with Paula Deen Sept/Oct 2010)

2 tablespoons olive oil, divided

1 tablespoon Greek seasoning

3 (15 ½ ounce) cans garbanzo beans, rinsed and drained

1 (12 ounce) jar roasted red peppers, drained

1/3 cup tahini

1 tablespoon lemon juice

2 cloves garlic, chopped

½ teaspoon ground red pepper

Combine all ingredients in the work bowl of a food processor and process until smooth.

Serve with carrot, celery, and bell pepper strips.

Chili Lime Southwest Wraps(Cooking with Paula Deen Sept/Oct 2010)

7 servings

½ cup mayonnaise

1 tablespoon lime juice

1 teaspoon chili powder

3 cups cooked shredded chicken

1 (10 ounce) can diced tomatoes and green chiles

1 (15.25 ounce) can black beans, rinsed and drained

1 (15.25 ounce) can whole-kernel corn, rinsed and drained (or use 1 ½ cups frozen corn, thawed)

½ cup chopped cilantro

7 (10 inch) flour tortillas

In a large bowl, combine mayonnaise, lime juice, and chili powder. Stir in chicken, tomatoes and green chiles, beans, corn and cilantro. Spoon mixture into each tortilla. Roll up tortillas and cut in half.

Italian Sub Sandwiches (personal recipe of Cecelia McPhail)

5-6 servings

1 (17 inch) loaf of French or Italian white bread

1 pound thin sliced assorted deli meats (turkey, salami, ham, prociutto, etc. I like to combine 2 or 3 for a total of 1 pound)

¼ pound deli sliced Swiss or Provolone cheese

2 tomatoes, sliced

½ cup sliced pepperoncini peppers

Green leaf lettuce leaves

Italian vinaigrette (recipe below)

Slice bread loaf in half lengthwise. Pull out and discard excess bread in both halves of the loaf. Arrange lettuce on bottom half of bread. Top with first meat, then cheese, then second meat, then tomatoes, then pepperoncini. Drizzle with Italian vinaigrette and cover with remaining bread half. Wrap tightly with plastic wrap until serving, then slice and serve.

Italian Vinaigrette (The Foster's Market Cookbook, Sara Foster and Sarah Belk King)

1/4 cup red wine vinegar

3 garlic cloves, minced

1 teaspoon Dijon mustard

2 tablespoons chopped fresh oregano or 2 teaspoons dried oregano

3/4 cup extra-virgin olive oil

Salt and freshly ground black pepper to taste

Combine the vinegar, garlic, mustard, and oregano in a small bowl. Add the olive oil in a slow, steady stream while whisking constantly until all the oil is incorporated. Season with salt and pepper and refrigerate in an airtight container until ready to use or up to 1 week.

Roasted Sweet Potato Salad with Mustard Vinaigrette (adapted from Fine Cooking Sept 2006)

8 servings

2 pounds sweet potatoes, washed, peeled, and cut into $\frac{3}{4}$ inch chunks

7 tablespoons extra virgin olive oil, divided

2 medium shallots, finely chopped

3 tablespoons whole grain Dijon mustard

2 tablespoons white wine vinegar

3 tablespoons coarsely chopped flat leaf parsley

Salt and pepper to taste

Preheat oven to 450°. Spread the potatoes on a heavy duty rimmed baking sheet. Drizzle with 3 tablespoons of olive oil, sprinkle with 1 teaspoon kosher salt and several grinds of pepper and roll them around to evenly coat with the oil. Spread the potatoes in a single layer. Roast them until they are tender when pierced with a fork, 20-30 minutes. They should be browned on the sides touching the pan. Loosen the potatoes from the pan with a thin spatula and transfer them to a large serving bowl.

Heat 1 tablespoon of the oil in a small skillet over medium heat. Add the shallots and cook, stirring frequently until soft, 2 to 3 minutes. Add the remaining 3 tablespoons of olive oil, the mustard and vinegar. Season with kosher salt and pepper to taste and mix well.

Add the warm vinaigrette and parsley to the warm potatoes and toss. Taste for seasoning and serve.

Green Bean and Red Pepper Toss (Southern Living Oct. 2007)

6-8 servings

2 tablespoons butter

2 (8 ounce) packages French green beans

1 red bell pepper, cut into thin strips

3 shallots, sliced

2 garlic cloves, minced

1/2 teaspoon salt

1/8 teaspoon ground red pepper

Melt butter in a large Dutch oven over medium-high heat. Add green beans, bell pepper strips, and remaining ingredients, tossing to coat. Add 1/4 cup water.

Cook, covered, 4 to 6 minutes; uncover and cook, stirring often, 1 to 2 more minutes or until water is evaporated and beans are crisp-tender.

Brownies, 3 ways (Fine Cooking May 2010)

Yields 2 dozen

12 oz. (1 1/2 cups) unsalted butter, cut into 9 pieces; more softened for the pan

3-3/4 oz. (1-1/4 cups) unsweetened natural cocoa powder, sifted if lumpy

2-3/4 cups granulated sugar

1/2 tsp. table salt

5 large eggs
2 tsp. pure vanilla extract
7-1/2 oz. (1-2/3 cups) all-purpose flour

Position a rack in the center of the oven and heat the oven to 325°F. Line the bottom and sides of a 9x13-inch straight-sided metal baking pan with heavy-duty aluminum foil, leaving about a 2-inch overhang on the short sides. Lightly butter the foil.

Put the butter in a large (4-quart) saucepan over medium-low heat and stir occasionally until melted, about 2 minutes. Off the heat, whisk in the cocoa powder until smooth, 1 minute. Add the sugar and salt, and whisk until well blended. Use your fingertip to check the temperature of the batter—it should be warm, not hot. If it's hot, set the pan aside for a minute or two before continuing.

Whisk in the eggs, two and then three at a time, until just blended. Whisk in the vanilla until the batter is well blended. Sprinkle the flour over the batter and stir with a rubber spatula until just blended.

Scrape the batter into the prepared pan and spread evenly. Bake until a toothpick inserted in the center comes out with small bits of brownie sticking to it, 35 to 45 minutes. For fudgy brownies, do not overbake. Cool the brownies completely in the pan on a rack, about 3 hours.

When the brownies are cool, use the foil overhang to lift them from the pan. Invert onto a cutting board and carefully peel away the foil. Flip again and cut into 24 squares. Serve immediately or wrap in plastic and store at room temperature for up to 3 days. They can also be frozen in an airtight container or freezer bag for up to 1 month.

Embellish the brownies with one or more of these variations if you like:

Add-Ins: Stir 1 cup chopped toasted nuts (such as pecans, unsalted peanuts, or walnuts) or 3/4 cup baking morsels (peanut butter, or bittersweet, semisweet, or white chocolate) into the batter after adding vanilla.

Chocolate Glaze and Toppings: Put 6 oz. chopped bittersweet chocolate and 4 oz. unsalted butter, cut into 4 pieces, in a small, heatproof bowl set over a small pot of barely simmering water and stir frequently until melted, about 3 minutes. (Alternatively, the chocolate and butter can be melted in a microwave.) Pour the glaze onto the center of the cooled brownie (after unmolding but before cutting into squares). Using a small offset spatula, spread the glaze evenly over the brownie. If you like, sprinkle your choice of topping (crushed toffee or peppermint candies, or chopped nuts) over the just-poured glaze. Let the glaze cool until set, 1-1/2 to 2 hours, then cut and serve.