

SAZ'S™

Cooking Notes

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Food Fit for Football

Playoff Party Magic

The Playoffs – one of the best times of the year for an impromptu party. But what to serve on the spur of the moment? You want something easy to make (so you can watch the game too) and easy to eat (so you don't have food flying around the room with every score.) Here are a few fun ideas that will score big with your football fans.

- Tacos are fun, but can be messy to eat. How to get all that great flavor without half the filling squirting out the back and onto your favorite sofa? Disney's Family.com has a great idea – a mini taco cup. All you need is a bag of Tostitos® Scoops, a can of refried beans (warmed), about a 1/2 pound of your favorite taco seasoned meat (cooked), shredded cheddar (and/or jalapeño Jack), salsa, sour cream and sliced black olives. Simply layer up the cups and serve.
- Sloppy Joes sound sloppy, but they're delicious and can be easy to eat. The trick is in slicing the roll. Buy unsliced kaiser rolls, and then cut the rolls about 1/3 the way down. Then cut the inside portion from there to almost the bottom to form a neat little pocket. Spoon your sloppy Joe filling into the roll's pocket and then wrap a napkin around the bottom portion like a little diaper to help hold the roll together and keep any unwanted Joe from spilling out. For a fun twist on the classic try our Vidalia® Joe recipe at <http://www.sazs.com/Barbecue/VidaliaJoeSloppyBBQ.html>
- For a fun, healthy treat go with pita chips and dip. All you need is a bag of whole grain pita pockets and a fun dip. Cut the pita pockets into 8 triangles, lay them on a baking sheet in a single layer, spritz (or brush) with olive oil and sprinkle with your favorite Greek seasoning. No seasoning handy? Try this: 1 tps salt; 2 tps dried oregano; 1 tsp dried mint; 1 tps dried minced garlic; 1 tps dried minced onion; 1 tps lemon pepper (black pepper can be substituted. Just stir and sprinkle. For a nice yogurt dip, put a diced cucumber into a medium bowl and add 1 cup fat-free sour cream, 1 cup fat-free plain yogurt, 1 Tbsp lemon Juice, 1 Tbsp Greek Seasoning, a dash of salt and fresh ground pepper. Refrigerate for at least an hour and serve with pita chips.
- A perennial favorite is Deviled Eggs. For a little fun, try some different toppings. From jalapeños to bacon and cheese you can make the lowly deviled eggs stand out at your playoff party. Saveur has some really fun recipe ideas at <http://www.saveur.com/solrSearchResults.jsp?q=deviled+eggs>

