FAMILY WEEK
TAILGATE KIT

INSIDE//

3 CHIPS & DIPS RECIPES
3 SLIDER SANDWICH RECIPES
2 DRINK RECIPES
CUPCAKE TOPPERS
BANNER
DIRECTIONS

PRINT AND CUT OUT TOPPERS ON THE FOLLOWING PAGES.

ADHERE TOOTHPICKS TO BACKS WITH TAPE.

PLACE ON CUPCAKE, TADA!
BANNER

HORNED FROG FAMILY WEEK
**PURPLE MARGARITA**  
*PREP: 5 MIN | SERVINGS: 1*

**INGREDIENTS//**
- 1-1.5 OZ PREMIUM TEQUILA
- 1/2 CUP SWEET & SOUR MIX
- 1-1.5 OZ RASPBERRY LIQUEUR
- 1 LIME WEDGE
- ICE
- COARSE SALT

**DIRECTIONS//**
Salt the rim of a large margarita glass. In a cocktail mixer full of ice, combine tequila, sweet & sour mix, raspberry liqueur and shake vigorously. Strain into salted-rim glass. Garnish with lime wedge.

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**FROG LEMONADE**  
*PREP: 5 MIN | SERVINGS: 8-10*

**INGREDIENTS//**
- 1 CAN 295 ML GRAPE PUNCH FROZEN CONCENTRATE, THAWED (UNDILUTED)
- 1 CAN 295 ML LEMONADE FROZEN CONCENTRATE, THAWED (UNDILUTED)
- 3 CUPS LEMON-LIME SPARKLING BEVERAGE
- 2 CUPS WATER

**DIRECTIONS//**
In a large pitcher, stir together grape punch and lemonade concentrates, sparkling beverage and water; mix well. Fill with ice cubes or add an ice ring to keep cold.
**Texas Caviar**

**Prep:** 20 min  |  **Chill:** 1 hr  |  **Servings:** 8 - 12

**Ingredients:**
- 1 (15 oz) Can Black-Eyed Peas, Drained & Rinsed
- 1 (15 oz) Can Black Beans, Drained & Rinsed
- 1 (15 oz) Can Corn, Dried
- 1 (10 oz) Can Diced Tomato & Green Chiles
- 1 Jalapeno, Seeds Removed & Diced
- 1 Avocado, Cubed
- 1 Cup Zesty Italian Salad Dressing
- Salt & Pepper to Taste

**Directions:**
Add all ingredients to a large bowl and toss to combine. Cover and refrigerate at least 1 hour, up to 24 hours. Serve with tortilla chips.

For an added Texas flair, add 1/2 cup chopped cilantro.

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**Guacamole**

**Prep:** 10 min  |  **Chill:** 1 hr  |  **Servings:** 2 - 4

**Ingredients:**
- 2 Medium Ripe Avocados
- 1 Roma Tomato, Diced
- 1/4 Cup Red Onion, Diced
- 1 Jalapeno, Seeds Removed, Minced
- 1/3 Cup Cilantro, Finely Chopped
- 1 Cup Zesty Italian Salad Dressing
- Salt to Taste

**Directions:**
In a medium bowl mash avocados. Stir in jalapeno, red onion, and cilantro. Cut lime in half and squeeze juice from each half. Add garlic powder and salt to taste. Gently stir until combined. Serve with tortilla chips.

For a Texas kick, add another jalapeno.

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**Beefy Queso**

**Prep:** 15 min  |  **Cook:** 2 hrs  |  **Servings:** 12

**Ingredients:**
- 1 lb Lean Ground Beef
- 1 Medium Yellow Onion, Chopped
- 1 Tomato, Diced
- 2 Jalapenos Seeded & Chopped
- 1 (4 oz) Can Diced Green Chilies
- 1 (24 oz) Block of American Cheese, Cubed
- 2 Tsp Garlic Powder
- 1 Tsp Cayenne Pepper
- Salt to Taste

**Directions:**
Brown beef, drain grease and place in slow cooker. Add remaining ingredients. Cover and cook on low, stirring occasionally. Serve with tortilla chips.

For a Texas kick, substitute chorizo for beef.
MEATBALL
TIME: 1 HR | SERVINGS: 12

INGREDIENTS://
- MEATBALLS
- FROZEN MEATBALLS
- 1 CUP MARINARA SAUCE
- 1 PACK DINNER ROLLS
- 6 SLICES MOZZARELLA CHEESE

GARLIC BUTTER://
- 4 TBSP UNSALTED BUTTER, MELTED
- 2 TBSP GARLIC, CHOPPED
- 2 TBSP ITALIAN SEASONING
- 2 TBSP GRATED PARMESAN CHEESE

DIRECTIONS://
PREHEAT OVEN TO 350°F. COOK FROZEN MEATBALLS ACCORDING TO THE PACKAGE. POUR MARINARA SAUCE INTO PAN AND ADD MEATBALLS. COOK 8-10 MINUTES UNTIL SAUCE HAS A THICK CONSISTENCY. REMOVE FROM HEAT. CUT THE SHEET OF DINNER ROLLS IN HALF, PLACE BOTTOM HALF IN 9X13 PAN. PLACE MEATBALLS ON TO ROLLS AND LAYER MOZZARELLA EVENLY ON TOP. COVER WITH TOP HALF OF ROLLS. IN A SMALL BOWL, COMBINE GARLIC BUTTER INGREDIENTS. POUR MIXTURE OVER THE TOP OF THE SLIDERS. BAKE FOR 20 MINUTES UNTIL ROLLS ARE GOLDEN BROWN AND CHEESE IS MELTED.

HAM & CHEESE
TIME: 30 MIN | SERVINGS: 12

INGREDIENTS://
- 1/2 CUP MELTED BUTTER
- 1 TBSP DIJON MUSTARD
- 1 TSP WORCESTERSHIRE SAUCE
- 1 TBSP POPPY SEEDS
- 1/2 TBSP ONION POWDER
- 12 SWEET ROLLS
- 1/2 LB DELI HAM, THINLY SLICED
- 12 SLICES CHEDDAR CHEESE

DIRECTIONS://
PREHEAT OVEN TO 350°F. GREASE 9X13 BAKING DISH. IN A BOWL, MIX TOGETHER BUTTER, DIJON MUSTARD, WORCESTERSHIRE SAUCE, POPPY SEEDS, AND ONION POWDER. SLICE SHEET OF ROLLS IN HALF, PLACING BOTTOM LAYER INTO A BAKING DISH. LAYER HALF OF HAM ONTO ROLLS, THEN ALL OF CHEDDAR CHEESE, AND FINALLY THE REMAINDER OF THE HAM. TOP WITH THE OTHER HALF OF THE ROLLS. POUR SAUCE MIXTURE EVENLY OVER THE ROLLS. BAKE 20 MINUTES, UNTIL ROLLS ARE LIGHTLY BROWNED AND CHEESE IS MELTED.

BBQ CHICKEN
TIME: 30 MIN | SERVINGS: 12

INGREDIENTS://
- 3 CUPS SHREDDED, COOKED CHICKEN, WARM
- 12 SWEET ROLLS
- 1/3 CUP BBQ SAUCE
- 2 CUPS PREMADE COLE SLAW
- SLICED PICKLES

DIRECTIONS://
SLICE SHEET OF ROLLS IN HALF. PLACE BOTTOM HALF ONTO SERVING DISH. TOSS CHICKEN IN THE BBQ SAUCE. SPREAD CHICKEN EVENLY ACROSS THE ROLLS, FOLLOWED BY THE COLESLAW. TOP WITH PICKLE SLICES AND THE OTHER HALF OF ROLLS.
**TEXAS CAVIAR**
- 1 (15 OZ) CAN BLACK-EYED PEAS
- 1 (15 OZ) CAN BLACK BEANS
- 1 (15 OZ) CAN CORN
- 1 (10 OZ) CAN DICED TOMATO & GREEN CHILES
- 1 JALAPENO
- 1 AVOCADO
- ZESTY ITALIAN SALAD DRESSING
- SALT
- PEPPER

**MEATBALL SLIDER**
- FROZEN MEATBALLS
- MARINARA SAUCE
- 1 PACK DINNER ROLLS
- 6 SLICES MOZZARELLA CHEESE
- UNSALTED BUTTER
- GARLIC
- ITALIAN SEASONING
- GRATED PARMESAN CHEESE

**GUACAMOLE**
- 2 MEDIUM RIPE AVOCADOS
- 1 ROMA TOMATO
- 1 RED ONION
- 1 JALAPENO
- CILANTRO BUNCH
- 1 MEDIUM LIME
- GARLIC POWDER
- SALT

**HAM & CHEESE SLIDER**
- MELTED BUTTER
- DIJON MUSTARD
- WORCESTERSHIRE SAUCE
- POPPY SEEDS
- ONION POWDER
- 12 SWEET ROLLS
- 1/2 LB DELI HAM, THINLY SLICED
- 12 SLICES CHEDDAR CHEESE

**BEEFY QUESO**
- 1 LB LEAN GROUND BEEF
- 1 MEDIUM YELLOW ONION
- 1 TOMATO
- 2 JALAPENOS
- 1 (4 OZ) CAN DICED GREEN CHILES
- 1 (24 OZ) BLOCK OF AMERICAN CHEESE
- GARLIC POWDER
- CAYENNE PEPPER
- SALT

**BBQ CHICKEN SLIDER**
- 3 CUPS SHREDDED, COOKED CHICKEN
- 12 SWEET ROLLS
- BBQ SAUCE
- PREMADE COLE SLAW
- SLICED PICKLES

**PURPLE MARGARITA**
- PREMIUM TEQUILA
- SWEET & SOUR MIX
- RASPBERRY LIQUEUR
- LIME
- ICE
- COARSE SALT

**FROG LEMONADE**
- 1 CAN 295 ML GRAPE PUNCH FROZEN CONCENTRATE
- 1 CAN 295 ML LEMONADE FROZEN CONCENTRATE
- LEMON-LIME SPARKLING BEVERAGE
- WATER