



A Virtual Event Tailgating Guide

Presented by
Maryland 5 Star at Fair Hill

RECIPES AND TIPS TO SLAY
YOUR NEXT TAILGATE.



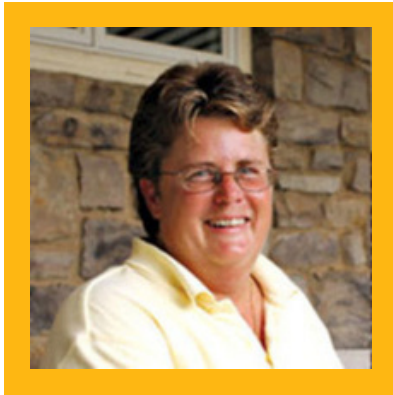
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Team Tailgating Favorites



Mary Coldren

Competition Manager

My favorite part about tailgating any event is a front row seat to all of the action!



Jeff Newman

President & CEO

"What I like most about tailgating? Connecting with your old college buds at the best darn game day experience there is... GO GATORS!"



Kim Marshall

Senior Event Director

"My favorite tailgating game is corn hole... it is a must have at any event!"



Kaitlyn McNerney

Director of Partnerships, Activation, & Hospitality

"The best part of tailgating is the food and fashion! I love seeing all the delicious tailgate spreads and everyone dressed in their best!"

Team Tailgating Favorites

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Marissa Melzer

Ticketing & Hospitality Sales Manager

"There's nothing better than being outside with friends and family, enjoying a day of sports, along with some stellar food and drink!"



Kaleigh Collett

Marketing Coordinator

"The key to a great tailgate is the company you invite! There's nothing better than enjoying food and drink with your friends!"



Annie Allman

Marketing & Sponsorship Consultant

"By the end of the day, everyone needs something heartier to eat! I like to bring a few large hoagies from a great sandwich shop to supplement!"

Cocktail Recipes



Champagne



Image from Vinfolio.com

Ingredients

- A generous, well chilled pour of your favorite champagne or prosecco!

Instructions

Instructions for this classic and classy adult tailgating beverage are simple: chill, pour, sip and enjoy!

Mary's Pro-Tip

Add some fresh cut strawberries or ripe raspberries to your glass for a sweet and colorful touch!



Maker's Mark Manhattan



Ingredients

- 2 parts Maker's Mark 46 Bourbon
- 1 part sweet vermouth
- 2 dashes aromatic bitters
- Cherry for garnish



Image from The Spruce Eats

Instructions

In a mixing glass, combine the bourbon, sweet vermouth, bitters and maraschino cherry juice. Fill mixing glass with ice and stir well to chill the cocktail. Strain into a rocks glass, garnish with a cherry and enjoy!

Jeff's Pro-Tip

"Try orange bitters for a citrus zing! Also, this cocktail is best when served chilled!"





Image from Delish.com

Classic Gin & Tonic

Ingredients

- McClintock Gardners Gin
- Fever Tree Tonic
- Cucumber Wheels

Instructions

One part McClintock Gardener's Gin to three parts Fever Tree tonic. Mix well over plenty of ice and enjoy!

Kim's Pro-Tip

"Add a cucumber wheel to the lip of the glass or in the cocktail for a refreshing touch!"



Tequila Southside Cocktail



Ingredients

- 2 ounces Casamigos Blanco Tequila
- ¾ ounce Simple Syrup
- 1 ounce fresh lime juice
- Several mint leaves



Image from FoodNetwork.com

Instructions

A modern twist on a Baltimore classic! Fill a cocktail glass of your choice and shaker with plenty of ice. Pour the tequila, simple syrup, lime juice and majority of the mint leaves into the shaker. Shake vigorously! Pour the cocktail over ice, garnish with the leftover mint leaves and enjoy!

Kaitlyn's Pro-Tip

"Muddle the mint leaves in the bottom of the shaker before adding the rest of the ingredients for a more intense mint flavor."





Image from liquor.com

Spicy Bloody Mary

Ingredients

- Regular or infused vodka of choice
- 48 ounce can of tomato juice
- 3 tablespoons of creamy hot horseradish
- 3 tablespoons of worcestershire sauce
- 2 teaspoons of celery salt
- 3 teaspoons of garlic salt
- Tabasco, black pepper and Old Bay to taste
- Garnish with celery stalks, olives, and a lime wedge

Instructions

Mix all the ingredients except the vodka together ahead of time and prepare garnish. At the tailgate mix 2 (or 3) ounces of vodka with 8 ounces of the bloody Mary mix over ice, garnish and enjoy!

Marissa's Pro-Tip

"Try using an infused vodka! If you're feeling crafty, you can plan ahead and infuse your own vodka at home!"



Virgin Frozen Strawberry Daiquiri



Ingredients

- 12 ounces of frozen strawberries
- 4 ounces lime juice
- 5 tablespoons of sugar
- 10 fresh strawberries



Image from FoodNetwork.com

Instructions

In a blender, combine the frozen strawberries, lime juice and sugar. Blend until smooth and divide among 6 highball or hurricane-style glasses.

Garnish each glass with a strawberry slice!

Kaleigh's Pro-Tip

"Plan ahead and chop up fresh strawberries to put in the freezer overnight, they're a bit sweeter this way. Also, invest in a small portable blender to use on the go!"





Image from GlenMorgan.com

The Pine Valley

Ingredients

- 12 oz can of Minute Maid Frozen Limeade concentrate
- 12 oz of Vodka
- 12 oz of Gin
- One bottle of Club Soda
- Fresh mint

Instructions

Partially thaw a 12 oz can of Minute Maid Frozen Limeade concentrate. Pour the contents into a portable container. Fill empty can with vodka, add to Limeade. Fill empty can with gin, add to mix. Stir the three liquids together, and refrigerate.

At tailgate, muddle mint into glasses, add ice. Fill glass approx 1/3 with Limeade mix, top with seltzer/club soda.

Annie's Pro-Tip

"Warning: these can be strong. As an owner though, they can be very soothing when your horse gets DQ'd from an event!"



Appetizer Recipes



Watermelon and Feta Salad



Ingredients

- 1/4 cup extra-virgin olive oil
- 2 tbsp. red wine vinegar
- 1/2 tsp kosher salt
- 3 cups seedless watermelon
- 1 cup chopped cucumber
- 1 cup crumbled feta
- 1/2 cup thinly sliced red onion
- 1/2 cup coarsely chopped mint



Image from Recipe Runner

Instructions

Prepare all your ingredients as follows:

- Cube the seedless watermelon
- Chop the cucumber
- Thinly slice the red onion
- Coarsely chop the mint

In a small boat whisk together the extra-virgin olive oil, red wine vinegar, salt and pepper to taste. In a large serving bowl combine the watermelon, cucumbers, feta, red onion and chopped mint. Drizzle the dressing over top, toss well. season with salt and pepper and enjoy!

This dish is at its tastiest when the watermelon is good and cold!



Horses can sleep standing up or lying down!

Grilled Sweet Italian Sausage, Peppers and Onions



Ingredients

- Italian Sausages
- Multi-colored Bell Peppers
- Sweet Yellow Onions
- Olive Oil
- Worcestershire Sauce
- Balsamic Vinegar
- Hoagie Rolls (optional)



Image from Kate's Recipe Box

Instructions

Cut peppers into large slices and the onions into rings or slices depending on preference. Cover them in olive oil and cook over an oiled rack on the grill.

Pull off the grill, put back into the prep bowl and toss the peppers and onions in Worcestershire sauce and balsamic vinegar. Put the sausages on the grill and cook until golden and cooked through.

Grab some onions, peppers, and sausage and either throw them on a hoagie roll or simple enjoy as they are!



How much money does a bronco have? **A buck.**



Image from Betty Crocker

Tortellini Soup

Ingredients

- 1 pound Italian Sausage
- 0.5 cup chopped onions
- 1.5 cups sliced carrots
- 0.5 cup sliced celery
- 5 cups beef broth
- 0.25 cup water
- 16 oz. can diced tomatoes, undrained
- 0.5 cup ketchup
- 1 tbsp Italian seasoning
- 0.5 tbsp Garlic Powder
- 5 cups tortellini
- 0.5 cup chopped red bell pepper
- Grated Parmesan Cheese

Instructions

In a non-stick Dutch oven over medium heat, brown the Italian sausage. Then, in the same pan with the sausage, saute the onions.

Once the onion has softened add carrots, celery, beef broth, water, tomatoes, ketchup, Italian seasoning and garlic.

Bring to a boil and simmer for 30 minutes. Next, stir in the tortellini and red peppers. Simmer until tortellini are soft. Season with salt and pepper to taste and serve with the grated parmesan cheese sprinkled over top!

A male horse is called a stallion. A female horse is called a mare. A young male horse is called a colt. A young female horse is called a filly.



Neiman Marcus Dip with Club Crackers



Ingredients

- 5 to 6 green onions, chopped
- 8 ounces cheddar cheese, shredded
- 1.5 cups mayonnaise
- 1 jar Hormel Real Bacon Bits
- 1 cup slivered almonds
- A few sleeves of Club Crackers



Image from Home in the Finger Lakes

Instructions

Mix the onions, cheese, mayonnaise, bacon bits and almonds together In a large serving bowl. Chill for two hours and serve with club crackers!

What kind of bread do horses like to eat?
Thoroughbred



Simple Spicy Guacamole



Ingredients

- 5 ripe avocados
- 3 finely chopped fresh garlic cloves
- 0.5 red onion, finely chopped
- 1-1.5 jalapenos, finely chopped
- 0.5 cup of pre-made salsa
- 0.25 cup fresh lime juice
- Salt, pepper and garlic powder to taste
- Hint of Lime Tortilla Chips



Image from Food & Wine Magazine

Instructions

Scoop the avocados into a bowl, add the fresh lime juice and mash with a fork until the majority is smooth with just a few larger pieces left. Add the finely chopped fresh garlic, red onion, jalapeño, and salsa. Taste and then season to your preference with salt, pepper and garlic powder. Chill and serve with Hint of Lime Tortilla Chips.

Horses are measured in "hands." One hand is equal to 4 inches.



Caramel Apple Dip

Ingredients

- 8 oz. cream cheese, softened
- 2 tbsp honey
- 2 tbsp brown sugar
- 12 oz. caramel ice cream sauce
- 2 regular sized Heath Toffee Candy Bar (or 1 cup of Heath Bits o' Brickle Toffee Bits
- 2-3 Granny Smith apples

Instructions

Beat cream cheese, honey, and brown sugar until mixed well. You must use a hand mixer or free-standing cake mixer to thoroughly blend ingredients. Spread cream cheese mixture in a thin layer on a large, flat dish in the shape of a circle. Spread the jar of caramel sauce over the cream cheese mixture evenly. Crush 2 Heath Toffee Candy Bars until they are in small, chip like pieces. Sprinkle evenly over the caramel layer. Slice the Granny Smith apples into slices. and arrange them in a fan shape around the edges of the dip. If you want a different dipping option, Ginger Snap cookies are a great addition to the apple slices!



Image from Jennfiercooks.com



What do you call a horse that likes to stay up late?
A night mare!

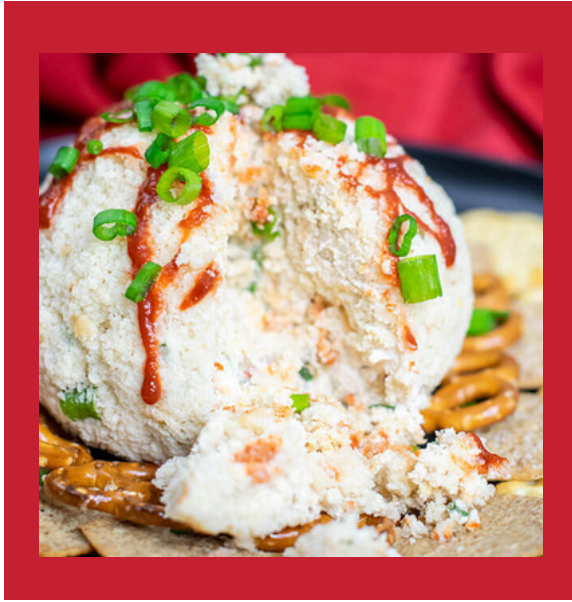


Image from The Starving Chef

Maryland Crab Cheese Ball

Ingredients

- Two (2) 8 oz. packs of cream cheese, softened
- 6 oz. can of crab meat
- 1 of a small bottle of cocktail sauce
- Old Bay seasoning
- Celery
- Cucumbers
- Crackers

Instructions

Fold the canned crabmeat into the softened cream cheese and add half of the bottle of cocktail sauce. Mix and form into a ball and chill until the tailgate. Once at the tailgate, add the second half of the bottle of cocktail sauce over top and sprinkle with Old Bay seasoning. Serve with cucumber slices, celery stalks, and crackers!

The fastest recorded sprinting speed of a horse was 88 kph (55 mph).





Tailgating Checklist













Maryland 5 Star at Fair Hill Tailgating Checklist



- Folding Table(s) & Chairs
- Table Cloth/Table Decor
- Cooler(s)
- Insulated Cups/Koozies
- Disposable Plates & Cutlery
- Lots of Clothing Layers
- Trash & Recycling Bags
- Favorites Food & Beverages
- Good Company!



Thank you!

We hope to see you tailgating on
the cross-country course at
Fair Hill next October 14-17, 2021!

For more information, visit
maryland5star.us

