

Game Day's Almost Here! Are You Ready?

There's no better Super Bowl tailgate than the one with propane. We've got you covered with a few funlicious recipes you won't need to tackle to score a touchdown!

Swiss Cheeseburger Sliders / Serves 8

Ingredients

Propane and your portable propane grill
Vegetable oil to brush and coat your grill
1 lb ground chuck
1 tbsp. salt
1 ½ tsp. freshly ground black pepper
2 thin slices Swiss cheese, cut into small squares to fit sliders
8 slider buns, halved and slightly grilled

Suggested Slider Toppers

Crisp, cooked bacon
Chive sour cream
Honey mustard
Guacamole
Mayonnaise and ketchup mix (half each combined)
Dill pickles
Salsa: mango, black bean and/or pico de gallo
Hummus

Directions

Prior to the tailgating, in a large bowl, mix meat, salt and pepper until well combined. Shape into eight ¼-inch thick patties. Chill until ready to grill.

1. Brush patties with vegetable oil when ready to prepare.
2. Rub grate with a towel dipped in vegetable oil and heat grill to medium heat (350 degrees F)
3. Cook the patties until browned on first side (about 1-2 minutes) then flip over, top with cheese, close grill top and cook until cheese is melted and patty is cooked through (about 1-2 additional minutes).
4. Serve patties on slider buns with your favorite toppings.

This recipe also at: <https://www.foodnetwork.com/recipes/aida-mollenkamp/swiss-cheeseburger-sliders-recipe-1948486>

Beered Burgers / Serves 6

Ingredients

Propane and your portable propane grill!

1 large egg

2 cloves minced garlic

4-ounce can of diced and drained chilies

1/3 cup of crushed saltines

1/3 cup beer

1 tablespoon Worcestershire sauce

1/4 teaspoon dry mustard

1/4 teaspoon cayenne pepper

1 lb lean ground beef

6 slices pepper Jack cheese

6 hamburger buns

Your favorite toppings, like onions, pickles, lettuce and/or tomatoes.

Directions

Prior to the tailgating, in a large bowl, combine egg, garlic, chilies, saltines, beer, Worcestershire sauce, dry mustard, cayenne pepper and ground beef. Mix well. Divide beef mixture into 6 patties.

1. Preheat grill to medium-high heat.
2. Grill 7 to 9 minutes on each side turning once or until internal temperature reaches 160 degrees. Top each burger with 1 slice of cheese and grill for an additional 1 to 2 minutes or until cheese melts.
3. Remove burgers from grill, serve on buns with desired toppers and enjoy!

This recipe also at: <https://www.hy-vee.com/recipes-ideas/recipes/tailgate-beer-burgers>

Hot Quick Banana Boats. Recipe c/o Taste of Home / Serves 4

Ingredients

Propane and your portable propane grill!

4 large, unpeeled bananas

8 tsp. semisweet chocolate chips

8 tsp. trail mix

¼ cup miniature marshmallows

Directions

1. Place each banana on a 12-inch square of foil. Crimp and shape foil around bananas so they sit flat. Do NOT close over top.
2. Cut each banana lengthwise about ½-inch deep, leaving ½ inch uncut at both ends. Gently pull each banana peel open, forming a pocket.
3. Fill pockets with chocolate chips, trail mix and marshmallows.
4. Grill bananas, covered, over medium heat for 4-5 minutes or until marshmallows are melted and golden brown.
5. Serve in individual foil packet.

This recipe also at: <https://www.tasteofhome.com/recipes/hot-quick-banana-boats/>