

Easy Golden Meatballs

from the Kitchen of: Kelli Hall, RVFTA Listener and Tailgating Expert

Ingredients:

- 1 pound bag of frozen meatballs
- 1 can of Golden Mushroom Soup
- 1.5 ounces of red wine

Directions:

Mix soup and wine together and pour over meatballs in an electric skillet heated to 350 degrees. You can use a crock pot if you prefer. Cook, stirring frequently, until meatballs are hot through the center. Turn down to lowest heat and keep warm for serving.

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Mark's Taco Salad

from the Kitchen of: Kelli Hall, RVFTA Listener and Tailgating Expert

Ingredients:

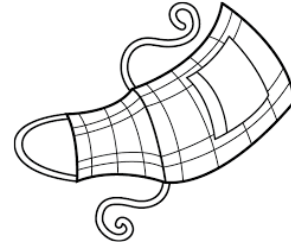
- 2 pounds ground beef
- 1 head iceberg lettuce shredded or cut into bite sized pieces
- 1 pint cherry tomatoes, halved
- 1 bottle Catalina dressing
- 1 large bag of Doritos, crushed in bag

Directions:

Cook the ground beef, seasoning with salt, pepper, garlic powder, cumin, and chili powder, or use a package of taco seasoning if preferred.

Prepare all ingredients before event, but keep separate until ready to serve. Mix all items in a large bowl and toss with the Catalina dressing.

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Sweet Sausage and Peppers

from the Kitchen of: Kelli Hall, RVFTA Listener and Tailgating Expert

Ingredients:

- 5 pounds Mild Italian Sausage (Kelli buys the Costco package)
- 24 multi-colored bell peppers (Kelli buys 4 packages at Costco)
- 4 large onions
- 1/4 cup balsamic vinegar
- olive oil

Directions:

Bake the sausages in a 350 degree oven for 35 minutes. Cut peppers and onions into long slices. Coat the bottom of a roaster pan with olive oil. Add the balsamic vinegar. Add peppers and onion and cook until they are lightly browned and sweet. You can add the sausages to the peppers and onions, or keep them separate for serving!

Note: this recipe feeds a crowd of 40 tailgaters, so adjust amounts accordingly...

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