



## Score a Tailgate Touchdown

Are you ready for some football? The best thing about football, besides watching the game of course, is tailgating with delicious food and tasty drinks. So before settling in to watch your favorite team toss the pigskin, roll out some goodies that will score extra points with friends and family.



These entertaining ideas from Wilton will ensure you don't cause a delay of game by rushing and fumbling around your tailgate. Whether hosting fans at home or celebrating at the stadium, start by drafting a roster of easy-to-prepare snacks like chips and salsa or veggies with dip. Just make sure to have a yummy variety to hold ravenous receivers over until halftime.

Now for the tailgate MVP: mini pulled pork sandwiches. This tiny take on a familiar favorite makes for perfect handoffs to your hungry crowd. Here's the game plan:

- Homemade pulled pork is easy. Just marinate pork shoulder in a spicy-sweet mustard mixture, then cook slowly until fork-tender.
- While the pork cooks make homemade buns. The Wilton Whoopie Pie Pan makes perfect petite buns for the pork. Kick off the process with frozen bread dough rolls and accent with a sprinkling of sesame seeds before baking. Assemble the sandwiches, or set out the fixings and fans can help themselves. Top off with pickles and pennant-shaped picks.
- Run out the game clock with Chocolate Kicker Cereal Treats, a surefire way to bring your team to the end zone.

For the football-shaped Chocolate Kicker Cereal Treats recipe and other tailgating ideas, visit [www.wilton.com](http://www.wilton.com).

## Mini Pulled Pork Sandwiches

### For Pork:

- 1 onion, chopped
- 6 cloves garlic, peeled
- 1 jalapeño pepper, seeded and chopped
- 3/4 cup apple cider vinegar
- 1/2 cup ketchup
- 1/3 cup molasses
- 1/4 cup Dijon mustard
- 2 teaspoons Worcestershire sauce
- 2 teaspoons chili powder
- 2 teaspoons paprika
- 1 tablespoon salt
- 4 pounds pork shoulder roast, trimmed of excess fat
- 1 quart water

In bowl of food processor, combine all ingredients except pork and water; process until smooth. Pour over pork shoulder, turning to coat on all sides. Marinate at least 3 hours or overnight.

In large pot, mix pork, marinade and water. Bring to simmer over low heat. Cook covered 2-1/2 to 3 hours or until pork pulls apart easily with a fork, turning meat every half hour. Remove pork from pot; shred. Meanwhile, over high heat, reduce sauce by 2/3 or until slightly thickened. Pour over shredded pork and toss to coat.

### For Rolls:

- 12 frozen bread dough rolls, thawed according to package directions
- 1 egg, lightly beaten with 1 tablespoon water
- 2 tablespoons sesame seeds

Preheat oven to 350°F. Prepare Whoopie Pie Pan with vegetable cooking spray. Place one thawed roll in each cavity; spray lightly with cooking spray and cover with plastic wrap. Let sit in a warm area 30 minutes or until doubled in size. Press down dough lightly to fill whoopie pie cavity. Brush with egg wash and sprinkle with sesame seeds. Bake 15-18 minutes or until light golden brown.

Makes about 12 mini sandwiches.