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Tailgate in Your Trunks

OCTOBER 2008

by Matt Alderton

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Keep that backyard grill alive and cookin' — fall is an even better time to grill by the pool than summer, says New Orleans-based Chef Joe Cahn. "This time of year, the weather is cooling down, and it's not overly hot," he says. "There's always a pleasant breeze in the air. In the summer, you can only be outside for a couple of minutes before you're just dead and dripping."

The change in season not only provides a delightful atmosphere for cooking outdoors, but it also presents an opportunity to begin a poolside tradition. Grilling out lends itself to socializing: While you're preparing food, you can converse freely with guests and keep an eye on the kids. Pool parties and tailgates have a lot in common, because both involve plenty of friends and fun, and both demand copious amounts of bite-size snacks.

To start the ultimate end-of-summer tailgating tradition, Cahn suggests throwing a sports-themed pool party. Tell friends and neighbors to bring their favorite jersey, and of course, a swimsuit. Everyone can watch the game and stay to grill out and swim. Move your television out near the pool or consider purchasing an outdoor TV if you plan to make poolside tailgating a tradition.

Tailgate Treats and Poolside Eats

Splashing around in the pool is certain to make your guests hungry. With pool parties, you want to pick food that is bite-sized, Cahn says.

Chef Cahn suggests his special chicken wings for tailgating (recipe below). Just remember to have everyone clean up before getting into the pool.

Joe Cahn's Wings that Fly

Preparation: 15 minutes  
Total: 1 hour, 5 minutes  
Makes 32 servings, 2 wing pieces each

Equipment:

- Large, re-sealable plastic kitchen bag
- Measuring cups
- Measuring spoons
- Large chef's knife, for separating wings
- Grill
- Basting brush
- Grilling tongs

Ingredients:

- 1 18-oz. bottle BULL'S-EYE Guinness Draught Beer Blend Barbecue Sauce
- 1 bottle (12 oz.) dark beer
- 1/4 cup olive oil
- 2 Tbsp. Worcestershire sauce
- 1 Tbsp. minced garlic
- 1-1/2 tsp. onion powder
- 32 chicken wings (5 lbs.) separated at joints, tips removed

Directions:

- Pour 1 cup of the barbecue sauce into a large, re-sealable plastic bag. Add all remaining ingredients. Seal bag; turn to evenly coat chicken with barbecue sauce mixture. Refrigerate 30 min. to marinate.
- Preheat grill to medium-high heat. Remove chicken from marinade; discard bag and marinade.
- Grill chicken 20 min. or until cooked through, turning occasionally and brushing with the remaining barbecue sauce for the last 10 min. of grilling time.
- Serve chicken on a large platter for guests. Provide plenty of napkins.

Chef's Tip

To jazz up this recipe, sprinkle your wings with 1 sliced green onion just before serving.

Recipe courtesy of Chef Joe Cahn, the "Tailgating Commissioner," and Kraft Foods.

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