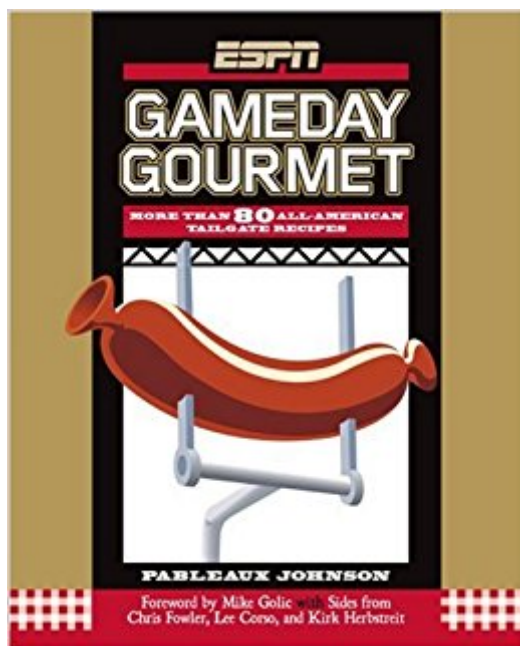


The book was found

ESPN Gameday Gourmet: More Than 80 All-American Tailgate Recipes



Synopsis

Forget the foie gras and the wine. We're talking about authentic, stick-to-your-ribs football food. Sizzling bratwurst grilled to perfection, the way they like 'em in Wisconsin. Steamy pots of spicy Texas chili and hearty Louisiana gumbo. Maybe some Peanut Butter Buckeyes or a slice of Commodore Chess Pie. All washed down, of course, with one of those great cocktails that Florida and Georgia fans mix up so well. Sound tempting? Well, dig in to ESPN GameDay Gourmet, a one-stop source for expert advice on the ultimate tailgate party. Inside you'll find more than 80 easy-to-follow recipes from the nation's most hallowed college football meccas, a rich mix of history and tradition, helpful cooking tips, and fun food facts, served with a double dollop of ESPN humor. With an introduction by Mike Golic and contributions from the ESPN College Gameday crew (Chris Fowler, Kirk Herbstreit, and Lee Corso), ESPN GameDay Gourmet is the perfect playbook for every autumn Saturday and a foolproof way to jump-start your taste buds for the many showdowns ahead.

Book Information

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Customer Reviews

". . . make you wish you were sitting down with him right now, with a crust of French bread in your hand . . ." -- Rick Bragg
"Pableaux Johnson is one of those people who can write about New Orleans food and make you wish you were sitting down with him, right now, with a crust of French bread in your hand, daubing at the red gravy." -- Rick Bragg

Pableaux Johnson is a New Orleans-based food and travel writer and author of several books on

Louisiana food. His work has appeared in the New York Times, Saveur, the New Orleans Times-Picayune, Texas Monthly, Cooking Light, and Coastal Living. He is the author of Lonely Planet's World Food New Orleans. He was a nominee for a 2004 James Beard Journalism Award.

Purchased this book to include in a "Sports" themed gift basket for raffle fundraiser. Once I had a chance to examine it, I was very tempted to keep it myself! A great gender-neutral gift that attracted both male and female interest!! I recommend it.

Great book (especially as a gift), fun to read, with delicious recipes! It is well used and enjoyed. Definitely recommend!

With a foreword by Mike Golic, former NFL and Notre Dame defensive tackle, now of Mike & Mike fame, this book starts off perfectly. Nothing fancy should be at tailgates, and ketchup doesn't belong on a brat (Golic agrees). The rest of the 174 pages of this magnum opus to tailgating do not disappoint. The entire production of Gameday Gourmet is perfect for the sports fan. Both the recipes and technicalities of tailgating are broken down like box scores. Nothing complicated, and very in order. The guide is not, however, stuffy and purely regurgitated ingredients; in fact, there is a ton of humor within. If it's not the "All-Time Tailgating Team" (e.g. Porkchop Womack, Refrigerator Perry, Jerry Rice, Jack Ham), it's the creatively named dishes and the sidebars with helpful information about the intricacies of pregame events. More than a simple recipe book, there are guides for the novice tailgater. What to bring, how to cook it, what's essential for set up, who to be on the lookout for, and even the basics of an indoor tailgating experience. This is the definitive guide of tailgating, the top of the pantheon, and everyone who follows the guidelines is well on their way to MVP status. A few favorites from the recipes: Breakfast: Sticky Fingers Monkey Bread - Like cinnamon rolls, but with nuts and more sugar. Perfect for the early morning starts on the west coast. Dips: Hurry up Black Bean Dip - A bit spicy, a pregame must for Big 12 games. Liquids: LSU Tigers Milk Punch - Essentially a milkshake with whiskey, a delicacy spawned from the insanity that is SEC football. Grilling/Barbecuing: First of all, if you don't know the difference between grilling and barbecue, you need to buy this book if you plan to tailgate. As for the my favorite from this book, easy, brats in beer. Long-cooking: Fighting Irish Beef Stew - The prep work is minimal, and it produces a delicious concoction with tons of ingredients. Could be similar to Bachelor Stew (i.e. grab a ton of stuff from the fridge and throw into crockpot). Casseroles: Hashmark Hash Brown Casserole - Stay away if you don't like cheese with your cheese. There's even a small section of

salads and desserts, neither of which belong at a tailgate. These two sections are the books only failing, and directly contradict Golic's advice in the foreword. Great book. Put on pounds like the big boys. POT ROAST! Jason Elin

I got this book because I'm a really big college football fan and I like the idea of learning how to cook better, but, truth be told, I'm not really very good at it. (I've never tailgated in my life, but love the bbq!) There are good tips in it for beginners without it feeling like the writer is talking down to you and the recipes that I've done have all come out GREAT without a lot of fuss. And the little sidebars by the ESPN guys are really funny, so I even read the whole thing. Who sits down and reads a COOKBOOK? Well, this one you can. I recommend it highly.

Intended receiver loved the book and the delivery from the vendor was prompt with great customer service! Thank you!

My husband and brother-in-law are both huge college football fans and love to cook so this was perfect for them. Love the way the book addresses individual teams instead of just lumping the usual tailgating favs together. Also liked having the commentators I'm used to seeing throw their 2 cents in. Would definitely recommend to friends!

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