

football fare

Food is an essential part of the football experience, whether you're tailgating or watching at home with your loved ones. The term "tailgating" has origins from the early 1900s when Yale football fans packed loads of foods and beverages for a pre-game feast following their train ride to the stadium. Whether you're a football fanatic or a fair-weather fan, this spread is sure to satisfy the masses on game day.

Italian Potato Salad

Prep: 10 minutes

Bake: 45 minutes • Serves: 16

- 2 pounds Schnucks red potatoes, unpeeled and cut into 1-inch chunks (about 8 cups)
- 2 small red onions, each cut into 8 wedges
- 5½ tablespoons **Pompeian® extra virgin olive oil**, divided
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 pound fresh green beans, trimmed
- 3 tablespoons **Pompeian® red wine vinegar**
- 1 tablespoon Schnucks Dijon or honey mustard
- 1 package (¾ ounce) fresh basil, leaves removed and chopped
- ½ cup drained sliced pepperoncini peppers

1. Preheat oven to 425°F. In large bowl, toss potatoes, onions, 1½ tablespoons oil, salt and pepper until vegetables are well coated. Spread potato mixture in single layer in large rimmed baking pan. Bake 30 minutes. Stir in green beans and bake 15 minutes longer or until vegetables are tender.

2. In large bowl, with whisk, stir vinegar, mustard and remaining 4 tablespoons oil. Add basil, pepperoncini and potato mixture and toss to coat well. Serve warm or at room temperature, or cover and refrigerate up to 1 day ahead. Makes about 11 cups.

Each serving: about 104 calories, 5 g total fat (1 g saturated), 0 mg cholesterol, 51 mg sodium, 14 g carbohydrate, 2 g fiber, 2 g protein



Fudgy Chocolate Chunk Walnut Brownies

Prep: 15 minutes plus cooling

Bake: 50 minutes • Makes: 9 brownies

- Schnucks nonstick cooking spray
- 1 package (11.5 ounces) 60% cacao bittersweet chocolate chips, divided
- ½ cup Schnucks unsalted butter (1 stick), cut into pieces
- 1 cup packed Schnucks light brown sugar
- ¼ teaspoon salt
- 3 Schnucks large eggs
- ⅓ cup Schnucks sour cream
- 2 teaspoons Schnucks pure vanilla extract
- ½ cup Schnucks all-purpose flour
- 1 package (2.25 ounces) chopped walnuts (½ cup)

1. Preheat oven to 325°F. Line 8 x 8- to 9 x 9-inch metal baking pan with foil, extending foil over edge at 2 sides of pan. Spray foil with nonstick cooking spray.

2. Set aside ½ cup chocolate chips. In microwave-safe medium bowl, heat remaining chocolate chips and butter in microwave oven on high 1 minute, stirring once halfway through heating. Let stand 1 minute. Stir until mixture is smooth. Stir in sugar and salt, then eggs, 1 at a time, blending well after each addition. Stir in sour cream and vanilla. Stir in flour.

3. Spread batter into prepared pan; sprinkle reserved ½ cup chocolate chips and walnuts evenly over batter. Bake brownie 50 to 55 minutes or until wooden pick inserted about 2 inches from center comes out clean. Cool brownie in pan on wire rack. Use foil to lift brownie out of pan and onto cutting board. Cut lengthwise into 3 strips, then cut each strip crosswise into 3 brownies.

Each serving: about 468 calories, 28 g total fat (15 g saturated), 102 mg cholesterol, 99 mg sodium, 54 g carbohydrate, 3 g fiber, 6 g protein