



Get Your Sauce  
Game On...  
Recipes & Tips for  
Homegating

# EL YUCATECO

Sometimes, the best part of game day isn't the game.

El Yucateco Hot Sauce

# Get Your Sauce Game On

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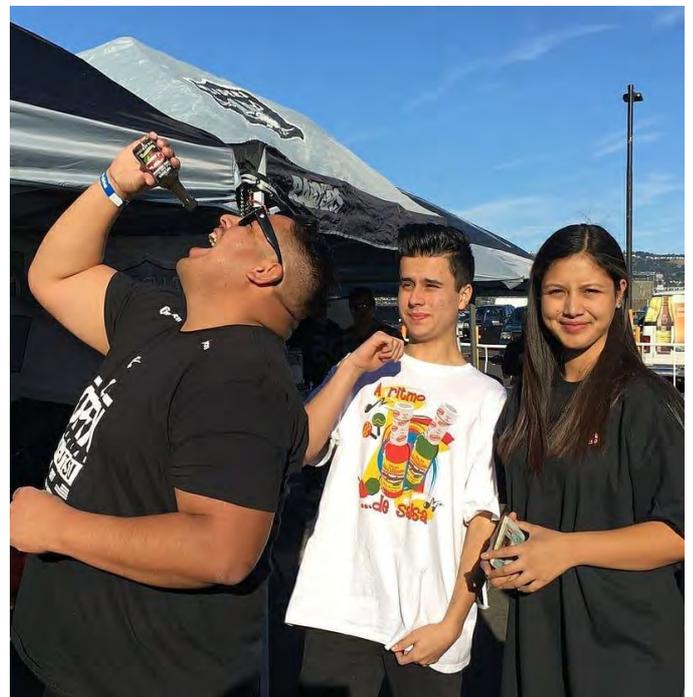
# Get Your Sauce Game On

## A Game of Flavor



The big day is almost here... we've been training since August. Think about all those amazing pre-season ribs and wings.

The dips and cocktails that got us through regular season and playoffs where our street teams joined you in the tailgating fun, and who could forget the nail biting championship chili cook offs! Now it's time, you want to be prepared with the all the right recipes, cocktails, apps and games and we have you covered!



This is a collection of some of our favorite recipes, games, and tips from bloggers and fans over the years to help you get the most out of your game weekend. And flavor! Game on!

# Get Your Sauce Game On

## Homegating Party Essentials

Whether you're tailgating or homegating, you'll want a few essentials at the ready. Here are a few football game time party supplies I keep on hand for our weekend gatherings. There are three basics to hosting a homegating party.



### HOW TO THROW AN EPIC HOMEGATING PARTY

& Spicy Bacon Ranch Dip Recipe



Today, we're making a delicious spicy bacon ranch dip recipe that is perfect to pair with chips, veggies, chicken and more! This flavor packed bacon ranch dip appetizer recipe is simple, delicious and of course features our favorite all purpose hot sauce, El Yucateco® Red Chile Habanero Hot Sauce. We're serving this dip with our easy tortilla chips.

## Spicy Bacon Ranch Dip Recipe



This flavorful spicy bacon ranch dip is perfect to pair with tortilla chips, potato chips, chicken wings or anything else you love to eat with ranch dip! I love dipping french fries too, some say that's weird – I say whatever! Serve this dip with a platter of all your favorite dipping foods and everyone at your football party will have something to munch on.

# Get Your Sauce Game On

As football season is in full swing and our favorite teams make their final push towards playoffs, we're gearing up for a whole bunch of homegating and tailgating fun! Today we're sharing how we prepare for homegating parties and we're also sharing an easy spicy bacon ranch dip recipe to serve along with chips or veggies! Check out these tips to help you prepare for your next tailgating or homegating party.

1. Decorations & Tableware
2. Food & Drinks
3. Party Game(s)

## Decorations & Tableware

- Table cloth
- Plates, cups, napkins, silverware
- Platter(s)
- Football themed decorations



# Get Your Sauce Game On

## Football Party Foods

Here in New England you won't find us grilling in December, but these are a couple of party foods that we like to have at our football gatherings.

- Spicy Bacon Ranch Dip (recipe below)
- Hot BBQ Drumsticks
- Pulled Pork Potato Skins
- Baked Tortilla Chips
- Drinks of choice, whatever your crew likes

## Spicy Bacon Ranch Dip

### Ingredients

- 1/3 cup cooked and chopped bacon
- 1/3 cup diced tomatoes
- 1 packet ranch seasoning mix
- 2 tbs El Yucateco® Red Chile Habanero Sauce
- 16 oz sour cream



# Get Your Sauce Game On

## Instructions

Stir together sour cream and ranch seasoning mix.

For the hot sauce, we're using the El Yucateco® Red Habanero hot sauce. You can use the El Yucateco® Green Chile Habanero or El Yucateco® Black Label Reserve instead, it all depends on how much heat and the flavor you're looking for. Try them all, they each have an awesome unique flavor that stands out in any dish.

So choose and stir in your El Yucateco® Hot Sauce.

Stir in diced the tomatoes.

Stir in the bacon pieces, reserving some to sprinkle on top.



Serve with a platter of these fresh baked tortilla chips. veggies, chicken wings or whatever else you might be serving at your homegating or tailgating party.

# Get Your Sauce Game On

See, this dip is super easy and the El Yucateco® Hot Sauce adds so much awesome flavor, it takes this dip from an ordinary bacon ranch dip to an extraordinary, wow dip! It's a whole lot of flavor and spicy kick from a little bottle!



## Homegating Football Party Game

No homegating party is complete without a game to keep things interesting. Here's a little game that's fun to play with your family and friends. While you're all sitting around watching football and chowing down on delicious foods – this game is right in.

Rules:

- At the beginning of the game the Keyword will be chosen. This could be anything from a player's name to the word "touchdown!"
- Once a word is chosen, no one can say that word without being penalized.
- If someone says the word they get a penalty
- The penalty: you can't have another chip until the next first down

This game is easily adaptable, you can change the penalty to drink, or next touchdown – you can make the game fit your party. It's a fun game, especially when a couple of people get a penalty! Make sure you don't yell "Hey you said Touchdown!" or you'll be penalized, too!

["How To Throw A Homegating Party" Courtesy of Scrappy Geek](#)

# Get Your Sauce Game On

## How to have the hottest homegating party of the season

We're always looking to spice things up when it's time to get together. We like to do things differently whenever we can. We decided on some El Yucateco® hot wings along with some ranch and veggie sticks. We used this authentic hot sauce since the habaneros are hand picked from the brands own elds and you can taste the flavor!

Since one half of the party parents is pregnant and would still like to enjoy homegating drink recipes, we made a mock- tail party game to play that's non-alcoholic. It was the perfect game for people who wanted in on the fun but do not drink alcohol.



# Get Your Sauce Game On

For our wings, we started by grabbing a large glass bowl and tossing the flour and chicken wings. We sprinkled the flour mixture over them until they were evenly coated. If there is time you can cover the bowl and refrigerate for 60 to 90 minutes but it's not required. Next, we heated the oil in a pan. The oil should be just enough to cover wings an inch or so deep. While the wings were frying up we combined the butter and El Yucateco® Red Habanero hot sauce in a small bowl, but first we microwaved the butter until it was completely melted. We stirred them together and made sure the hot sauce mixture was well blended. You can serve on a bed of your choosing like lettuce or rice, but we chose to serve them on a bed of coleslaw.

You can find the wing recipe below:

## El Yucateco Hot Wings Recipe

### Ingredients

- 10 chicken wings
- 1/2 cup all-purpose flour
- 1/4 cup butter
- 1/4 cup El Yucateco Red Habanero hot sauce
- oil for deep frying



# Get Your Sauce Game On

## Instructions

1. In a glass bowl toss flour with chicken wings and sprinkle flour mixture over them until they are evenly coated
2. Cover dish or bowl and refrigerate for 60 to 90 minutes
3. Heat oil in a deep fryer or pan to 375 degrees F (190 degrees C).
4. The oil should be just enough to cover wings entirely, an inch or so deep
5. Combine the butter and hot sauce
6. Stir together and heat until butter is melted and mixture is well blended
7. Fry coated wings in hot oil for 10 to 15 minutes, or until parts of wings begin to turn brown. Remove from heat, place wings in serving bowl
8. Toss with hot sauce mix and serve



For the drinking game we played with small glasses of orange juice. Each person had to take a turn on the spinner and put that number of El Yucateco® XXX Hot Kutbil- ik drops into their glass. It's the hottest sauce they carry and has a rustic and earthy avor. Besides being fun the orange juice was full of flavor and tasted delicious!

["How to throw a 'Homegating Party'"](#) Courtesy of The Party Parents.

# Get Your Sauce Game On

## Orange Habanero Glaze



### Ingredients

- 1 12oz jar of Orange Marmalade
- 2-3oz El Yucateco Caribbean Habanero Sauce
- 4 oz Don Victor Agave Syrup

### Instructions

1. Combine all ingredients.
2. Adjust Habanero and Agave to taste.
3. This mixture is very versatile – use with grilled meats as a nishing glaze, drizzled over cheese and a cracker, or the most common is to toss a fried chicken strips or wings in this sauce.

# Get Your Sauce Game On

## Habanero Rance Sauce



### Ingredients

- 1 16oz jar of Ranch Dressing
- 4oz bottle of El Yucateco Green Chile Habanero Sauce

### Instructions

1. Mix together. Adjust Habanero to taste – the goal is to highlight the Habanero FLAVOR and heat but not overwhelm them with the heat.
2. Serve as a dip or a condiment.

# Get Your Sauce Game On

## Habanero Rum Punch

Start by combining pineapple juice, orange juice, lime juice and grenadine in a punch bowl or pitcher (if you prefer, pomegranate juice, mango juice, or other fruit juices also work too!). After mixing the juices together, you'll start to hear the subtle roar of the ocean waves in the background. Next, you'll add two tablespoons of El Yucateco® Red Habanero Hot Sauce (which I grabbed down the street at our local Publix. While I was there, I also picked up a bottle of El Yucateco® Green Habanero Hot Sauce).

When it's time to serve, set the rum punch out for your guests and let



them serve themselves. To keep your rum punch cold, pre-freeze pineapple and orange juice ice cubes and gradually add to the rum punch; they will keep the rum punch cold without diluting the flavor.

# Get Your Sauce Game On

Total time: 1 hour 10 mins

## Ingredients

- 2.5 cups pineapple juice
- 2.5 cups orange juice
- 1 cup lime juice
- 1 cup lime juice
- ¼-½ cup simple syrup
- 2 tablespoons El Yucateco Red Habanero Hot Sauce
- 2 cups white rum
- 1 cup coconut rum (optional, otherwise use 3 cups white rum)
- Pineapple and orange slices for garnish.



## Instructions

1. Mix pineapple juice, orange juice, lime juice and grenadine in large punch bowl or pitcher.
2. Add two tablespoons hot sauce.
3. Add simple syrup to taste.
4. Add rum.
5. Chill for at least an hour before serving.
6. Chill for at least an hour before serving.

[Habanero Rum Punch courtesy of Off the Eaten Path Blog](#)

# Get Your Sauce Game On

## Spicy Mango Margaritas

All of this football viewing needs a great cocktail. A spicy cocktail. Have you ever had a spicy cocktail? I haven't had many, but this Spicy Mango Margarita is one of my new all-time favorite cocktails.



It all starts with mango nectar, fresh lemon juice, fresh orange juice, high quality tequila, a bit of honey for sweetness and El Yucateco Green Habanero Hot Sauce that I picked up at Meijer. It is a spicy and flavorful addition that lets the flavor of the pepper shine through, complementing it with garlic and select spices and seasonings. It's perfect for just about any recipe, including this margarita. It makes the margarita a little more savory. I can see why this is El Yucateco's number one hot sauce.



Once I stir all these ingredients together, I add frozen mango chunks to the serving bowl. This helps to keep the drink super cold without watering it down. I always make sure to grab a couple extra mango chunks for my glass. They make the best snack! Using frozen fruit in drinks is my favorite party trick.

# Get Your Sauce Game On

## Ingredients

- 4 cups mango juice
- ½ cup freshly squeezed lemon juice
- ½ cup freshly squeezed orange juice
- ¼ cup honey
- 2 tablespoons El Yucateco Green Habanero Hot Sauce
- 1 ½ cups tequila
- 1 16 ounce bag frozen mango chunks

## Instructions

1. In a large serving bowl, stir together mango juice, lemon juice, orange juice, honey, Hot Sauce, and tequila.
2. Add the frozen mango chunks, and stir to combine.
3. Serve immediately. Replenish mango chunks as necessary to keep the margaritas chilled during serving.

Spicy Mango Margaritas courtesy of Pies and Plots



# Get Your Sauce Game On

## Strawberry-Lime Habanero Daiquiri



Tailgating or (Home-gating) is our favorite time of year.... Football, Fall weather and Strawberry Lime Habanero Daiquiri's ....YES you heard me right! I prefer to drink a delicious daiquiri over anything else, but what makes this recipe even more delicious is the El Yucateco® Red Chile Habanero Hot Sauce that gives this drink the perfect taste!

### Ingredients

- 1 Lime (Juice Only)
- 2 cups Strawberries cleaned and cut
- 2 tsp Stevia Sweetener (or any sweetener of your choice)
- 4 ounces Light Rum
- 2 ounces Triple Sec
- 2 tbl El Yucateco® Red Chile Habanero Hot Sauce

### Instructions

1. Mix ingredients in a blender and serve on a salted rim glass with lime!

[Strawberry-Lime Habanero Daiquiri](#) courtesy of Meximoments

# Get Your Sauce Game On

## Red Chile Habanero Shooters



This shooter is a personal favorite while cheering on my favorite team! The recipe is simple and can be made with a variety of mixes.

### Ingredients

- 1/4 Cup Clam Juice
- 2 Tablespoons Lemon Juice
- 2 Tablespoons Red Chile Habanero El Yucateco®
- 1/4 Cup Tomato Juice
- 2 Tablespoons Worcestershire Sauce

### Instructions

1. Mix all together and pour into 4 Shot glasses
2. Add two large olives and a piece of cooked shrimp onto a large toothpick
3. Drink in one gulp!
4. Enjoy the olives and shrimp afterward.

[Red Chile Habanero Shooters](#) courtesy of [Skinny Over 40](#)

# Get Your Sauce Game On

## Sweet & Spicy Meatballs



### Ingredients

- 1 18 oz jar of grape jelly
- 1 bottle of ketchup
- 1 4 oz bottle of El Yucateco Red Chile Habanero Hot Sauce
- 1 pound of frozen cooked cocktail meatballs

### Instructions

1. Combine all ingredients in a crock pot.
2. Cook on high in crock pot till meatballs are hot.
3. Serve with a toothpick.

# Get Your Sauce Game On

## Jerk Chicken Skewers with Pineapple Habanero Garlic Aioli Sauce



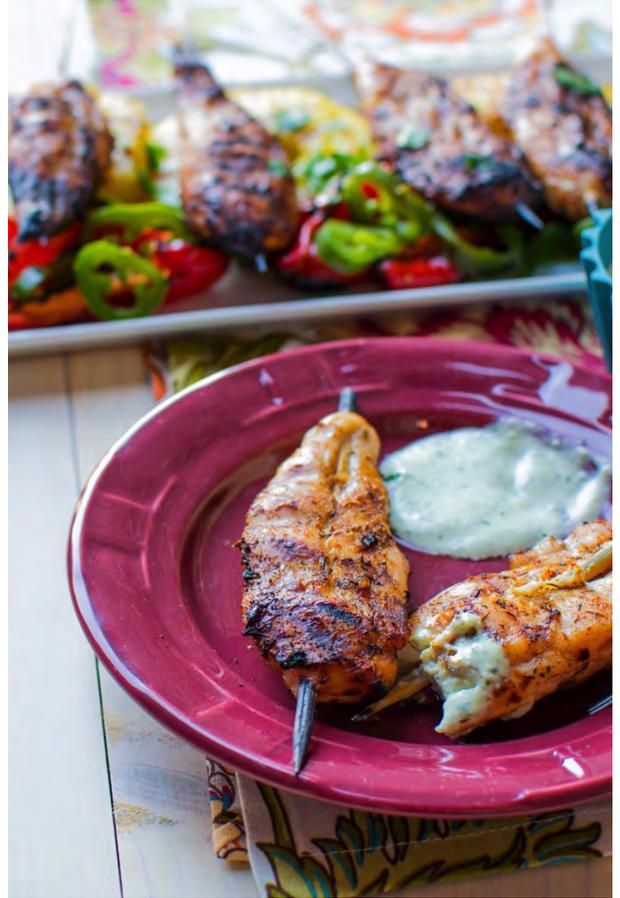
The secret to the Jerk Chicken is the marinade ahead of time. This marinade is the key to keeping the chicken juicy and flavorful, and prevents the strips from drying out on the grill. The combination of milk, orange juice and El Yucateco® Red Habanero Hot Sauce allows the chicken to get nice and tenderized while seasoning it at the same time. You can do this 2 hrs before, or up to 24 hours before.

I like to try to get as much done before my guests arrive, so I usually also place the chicken on the skewers before the first knock on the door. The pineapple habanero garlic aioli sauce is a breeze to make in the blender or food processor and can be done before guests arrive, or after, since it only takes about 10 minutes. I grill my chicken skewers up with a mixture of peppers and pineapple slices to add in some fruit and veggies, and to add color to the plate.

# Get Your Sauce Game On

You'll find the recipe below, but here's a brief overview on how it goes together:

- Start by making your marinade. I used El Yucateco® Red Chile Habanero which features habaneros which have been hand picked from their own elds. Since El Yucateco® is the #1 authentic habanero hot sauce, I knew my chicken would enjoy bathing in it!
- Again, you can do this the morning of, or the night before.
- Thread your chicken strips onto your pre-soaked wooden skewers and sprinkle on your favorite jerk seasoning before grilling.
- I like to place my pre-soaked skewer ends off to the side of the grill that isn't on, so they aren't subjected to such high heat. If you use metal skewers, you don't have to worry as much.
- The grill gives the chicken and veggies a nice char that you won't find from a skillet.



The pineapple habanero garlic aioli sauce “cools” the chicken a bit but is bursting with flavor itself. You might find yourself dipping other items in it as well!

Prep Time: 2 hrs

# Get Your Sauce Game On

## Ingredients

For the marinade

- 1 cup milk
- 2 TBSP El Yucateco® Red Chile Habanero Hot Sauce
- 1 TBSP orange juice
- 1/2 tsp cumin



For the Chicken skewers:

- 1 – 1.5 pounds uncooked chicken strips
- your favorite jerk chicken seasoning
- fresh or canned pineapple mixture of peppers: jalapenos bell peppers, etc
- fresh or canned pineapple

For the Pineapple Habanero Garlic Aioli

- 1/3 cup loosely chopped cilantro
- 2 1/2 TBSP pineapple juice
- 1 tsp El Yucateco® Green Chile Habanero Hot Sauce
- 4-6 cloves garlic
- 1/4 tsp salt
- 1/3 cup mayonaise
- 1/2 cup sour cream

# Get Your Sauce Game On

## Instructions

For the marinade

1. Combine all ingredients and pour over chicken. Allow to soak 2-24 hrs.

For the Chicken skewers:

1. Once marinated, place your chicken strips on a skewer (presoaked if wooden!) and sprinkle with your favorite jerk seasoning.
2. Cook on a pre-heated grill with the other veggies. Set the grill on medium to medium high heat and grill for about 6-8 minutes each side. The chicken juices should run clear. Always check to verify your chicken is cooked thoroughly.



For the Pineapple Habanero Garlic Aioli

1. Place all items into a blender or food processor and pulse until fully combined.

Jerk Chicken Skewers with Pineapple Habanero Garlic Aioli Sauce courtesy of Major Hoff takes a Wife

# Get Your Sauce Game On

## Spicy & Sweet Pineapple Tofu Skewers

This Spicy & Sweet Pineapple Tofu Skewers is a super easy recipe that comes together in less than an hour.

You start off by adding 2 cups of pineapple juice to a pan over a low flame.

Then add in 2 tablespoons of El Yucateco Red Habanero Hot Sauce and 2 tablespoons of El Yucateco XXX Habanero Hot Sauce (*\* You can add less sauce if you'd rather this sauce be more sweet than spicy – but the sauce is a key flavoring component and cannot be left out entirely*).

Also add in 2 tablespoons tomato paste, 3- 4 tablespoons honey, 1/2 teaspoon cumin, 1/2 teaspoon coriander, 1/2 teaspoon paprika and a pinch of salt and let simmer for 20 minutes.



# Get Your Sauce Game On

Then you want to take this off the stove and while it cools a tad, drain and dry a block of extra firm tofu on paper towels. Then cut the tofu into cubes and place the cubes in a dish and pour about 3-4 tablespoons over the cubes, making sure all the cubes are covered.

Then soak some wooden skewers in water.

Chop some green bell peppers and cube 1/4 of a fresh pineapple.



Assemble the skewers by adding a grape tomato, green bell pepper slice, 2 pieces of tofu, a cube of pineapple, another 2 pieces of tofu and finishing off with another bell pepper slice and finally a tomato. I made 6 skewers and brushed them with olive oil. I simply sautéed the remaining tofu, bell peppers and pineapple chunks to make a simple stir fry.

After the skewers are assembled, place them in an oven that's been pre-heated to 400 degrees, for 15 minutes. Turn them once (brush with olive oil if needed) and let bake for another 15 minutes. While the skewers are baking, place the

leftover sauce on a low flame and let it reduce down to a thick sauce that will be served with the skewers.

# Get Your Sauce Game On

El Yucateco Red Habanero Hot Sauce is made with fresh red habanero peppers, tomato, select spices and seasonings and is the perfect “all purpose” sauce. It contains less vinegar than traditional hot sauces so the true avor of the peppers shines through! El Yucateco XXX Habanero Hot Sauce – a favorite among hot sauce lovers – consists of 90% of the ripest habaneros giving it a rustic and earthy avor. Even though it is the spiciest, it isn't so extremely hot that it cannot be used as an everyday sauce.

PREP TIME: 5 MINUTES – COOK TIME: 50 MINUTES – TOTAL TIME: 55 MINUTES

SERVINGS: 6

## Ingredients

- 2 cups of pineapple juice
- 2 tablespoons of El Yucateco Red Habanero Hot Sauce
- 2 tablespoons of El Yucateco XXX Habanero Hot Sauce
- 2 tablespoons tomato paste
- 3-4 tablespoons honey
- 1/2 teaspoon cumin
- 1/2 teaspoon coriander
- 1/2 teaspoon paprika
- A pinch of salt
- 1 block of extra firm tofu
- 6 wooden skewers in water
- 1 green bell pepper
- 1/4 of a fresh pineapple
- grape tomatoes
- olive oil
- cilantro to garnish



# Get Your Sauce Game On

## Instructions

1. Add 2 cups of pineapple juice to a pan over a low flame
2. Then add in 2 tablespoons of El Yucateco Red Habanero Hot Sauce and 2 tablespoons of El Yucateco XXX Habanero Hot Sauce. \* You can add less sauce if you'd rather this sauce be more sweet than spicy - but the sauce is a key flavoring component and cannot be left out entirely.
3. Also add in 2 tablespoons tomato paste, 3-4 tablespoons honey, 1/2 teaspoon cumin, 1/2 teaspoon coriander, 1/2 teaspoon paprika and a pinch of salt and let simmer for 20 minutes.
4. Preheat the oven to 400 degrees
5. Then you want to take this sauce/marinade the stove and while it cools a tad, drain and dry a block of extra firm tofu on paper towels.
6. Then cut the tofu into cubes and place the cubes in a dish and pour about 3-4 tablespoons over the cubes, making sure all the cubes are covered.
7. Then soak some wooden skewers in water
8. Chop some green bell peppers and cube 1/4 of a fresh pineapple
9. Assemble the skewers by adding a grape tomato, green bell pepper slice, 2 pieces of tofu, a cube of pineapple, another 2 pieces of tofu and nishing off with another bell pepper slice and nally a tomato. I made 6 skewers and brushed them with olive oil. I simply sautéed the remaining tofu, bell peppers and pineapple chunks to make a simple stir fry
10. After the skewers are assembled, place them in an oven that's been preheated to 400 degrees, for 15 minutes.
11. Turn them once (brush with olive oil if needed) and let bake for another 15 minutes.
12. While the skewers are baking, place the leftover sauce on a low ame and let it reduce down to a thick sauce that will be served with the skewers.

[Spicy & Sweet Pineapple Tofu Skewers](#) courtesy of [Savory Spin](#)

# Get Your Sauce Game On

## Game Time Cheese Football

### Ingredients

- 16 Ounces of Cream Cheese
- 1 Cup of Blue Cheese
- 3 Tablespoons of El Yucateco® Black Label Reserve
- 1/2 Cup of Sliced Green Onions
- 1/2 Teaspoon of Salt
- 2 Cups of Mini Pepperoni
- 1 Cheese Stick
- Crackers and Celery for Dipping



### **GAME TIME** *Cheese Football*

### Instructions

Instructions While I know that my Game Time Cheese Football looks impressive, it's deceptively simple to make! By giving my classic cheese ball recipe a flavorful twist to make it homegating ready, I can whip up with game time dish quickly and easily! To start, I added my cream cheese, blue cheese, El Yucateco® Black Label Reserve, green onions and salt to a bowl and mixed them together well.



# Get Your Sauce Game On

By adding the El Yucateco® Black Label Reserve that is created from re roasted habanero's and has a rich, smoky avor, I was able to leverage the newest addition to the El Yucateco® line to add an earthy smoke avor with the sweetness of chipolte sauce that paired perfectly with my mixture of cheeses and green onion. It brought just the right amount of heat to my cheese ball without an overpowering smoke taste!

Once I had mixed my cheese, El Yucateco® Black Label Reserve, green onions and salt together, I transferred the mixture onto a serving dish and used my hands to create a football shape (keep in mind, this doesn't have to be perfect!). Once I had my football shape made, I placed my Game Time Cheese Football into the refrigerator for long enough for it to set (about 30 minutes). This step is not absolutely necessary if you're homegating guests are waiting but it does help the Game Time Cheese Football to hold it's shape!



Once I had my mini pepperoni covering the entire surface of my Game Time CheeseFootball, I pulled out a piece of string cheese and cut it into slices, using the longest slice to add a lace down the middle of my cheese ball and then placing the shorter slices across the long slice to create the look of laces.

# Get Your Sauce Game On



Once I had my Game Time Cheese Football looking like, well, a football, I pulled out my crackers and celery and placed them around my prepared homegating dish.

Immediately I had a platter that screamed football fun and was perfect for serving to all my game time guests! Whether they dipped a cracker or crunched on a piece of celery, the Game Time Cheese Football was clearly the star of my homegating celebration!

I was even able to add my El Yucateco® hot sauces to the table for my guests who like a little extra heat! I quickly discovered that no matter how they ate it, this Game Time Cheese Football was as big of a score as the plays that were happening on the field!

[Game Time Cheese Football courtesy of J-Man and Miller Bug](#)

# Get Your Sauce Game On

## Hail Mary Habanero Hamburgers

Copa's tips for your best burger:

1. Bring meat to room temperature before placing on a hot grill or skillet.
2. An 80/20 blend is ideal. The fat brings juicy flavorings!
3. Don't over pack your meat. Avoid the urge to pound your patties!

THE PLAYERS ON THE FIELD: Your team for these game winning burgers include provolone cheese, bacon, hamburger seasoning, hot sauce, and meat. Five ingredients – that's it! Sometimes the simplest play on the field is the most dramatic. #HailMaryPass



HUDDLE UP: For each burger, chop 1 slice of bacon and 2 slices of provolone cheese, 1 teaspoon of our house hamburger seasoning, 1/2 teaspoon El Yucateco® Red Chili Habanero sauce. Set aside one cup of hamburger meat, separated. Make two hamburger patties, one half cup of meat each. Mix the sauce, cheese & bacon together. Place mixture in the center of one patty. Cover with second patty, and pinch the seams to seal in that robust goodness!

# Get Your Sauce Game On

Finally, season both sides of your Hail Mary Habanero Hamburger with our house hamburger seasoning and place the patty in a heated, cast iron skillet. I like to place a pat of butter in the pan just before adding the meat for even more depth of flavor.

Of course, grills are always a part of tailgating. Fire up the grill and throw on the burgers! For our homegating parties, my preference is to use a cast iron skillet to cook our hamburgers. The hot skillet and rich butter really sear the meat for that full, juicy burger we all crave. Once the burger is cooked to your preference, just add toppings! I have to tell you, the hamburger is so flavorful, you may be satisfied with fresh crisp lettuce, a custom burger sauce and a few slices of crisp bacon. I added a few crispy onion straws, too!



For our tailgate, I whipped up two sauces just for these burgers with cream Mexican cheese and a few generous dashes of the sauces in each. The cream sauce provided subtle, cool flavoring to burgers. We offered both cream sauce options for our guests at our tailgate.

TOUCHDOWN:

It's juicy with a robust depth of flavor; better than any restaurant burger hands down! Hail Mary Habanero

Hamburgers will be your first round draft pick tailgate after tailgate!

# Get Your Sauce Game On

Take It To The Tailgate Tip: If you are grilling on site, make your patties (including stuffing them) before you leave home. Wrap each patty in wax paper, then place in a zip top bag before placing in a cooler.

## Ingredients

### Hamburgers

- 2 pounds hamburger meat
- 8 slices provolone cheese
- 2 tablespoons El Yucateco® Red Chile Habanero
- 4 slices cooked bacon
- 4 tablespoons butter
- 4 teaspoons coffee rub

### Hail Mary Hamburger Sauce

1. 1/2 cup Mexican Crema
2. 1/4 teaspoon El Yucateco® Black Label Reserve

### Hamburger House Seasoning

- 2 tablespoons ground coffee (not instant)
- 1 tablespoon brown sugar
- 1/2 teaspoon paprika
- 1/2 teaspoon Onion powder
- 1/2 teaspoon garlic powder
- 1/4-1/2 teaspoon salt



# Get Your Sauce Game On

## Instructions

### Hamburgers

1. Let the hamburger meat come to room temperature. While the meat rests, chopped cooked bacon and provolone cheese in a small bowl. Pour 2 tablespoons El Yucateco® Red Chile Habanero sauce over the bacon and cheese mixture. Mix well. Separate into four equal portions and set aside.
2. Separate hamburger meat into 4 one cup servings. Working with one cup of meat at a time, separate each portion in half. (You will have two 1/2 cups of meat.) Work the meat into two separate patties.
3. In the center of one patty, place 1/4 of the cheese & bacon. Place the 2nd patty on top; completely covering the cheese & bacon patty. Seal edges.
4. In a skillet on medium-high heat, add one tablespoon of butter to the skillet for each burger you will cook. (If you have a small skillet, you will be cooking the hamburgers one at a time, and a fresh pat of butter should be added to the skillet prior to the addition of each new burger to your pan.)
5. While the skillet heats and the butter melts, coat both sides of each hamburger patty with 1 teaspoon of Hamburger House Seasoning.
6. Sear each hamburger 2-3 minutes on each side or to preference.

### Black Label Burger Sauce

1. Incorporate El Yucateco® Black Label Reserve into crema Mexican cheese. Keep refrigerated until ready to use.

### Hamburger House Seasoning

1. In a small bowl, mix all ingredients together. Cover and store in a refrigerator until ready for use.

[Hail Mary Habanero Hamburgers courtesy of Totally Tailgates](#)

# Get Your Sauce Game On

## Philly Cheesesteak Macaroni & Cheese

I used El Yucateco® Red Chile Habanero sauce in this recipe and adds the perfect amount of rich flavor and heat! It doesn't have as much vinegar as other hot sauces do, so you can actually taste the peppers! The small bottle is also portable and so easy to take with you on the go! It is tailgating season and spicy foods are definitely king during a tailgate. I love adding El Yucateco® to my burger meat mixture, putting a hearty dash into my chili, sprinkling some over some nachos, or putting a few dashes in a Bloody Mary! All delicious and spicy tailgate foods! The Red Chile Habanero sauce is really an all purpose sauce!



This red habanero sauce works so well together with the creamy cheese sauce. The tang of the cheese with the flavor of the Red Chile Habanero mesh really well together. The Green Chile Habanero Sauce would be great in this macaroni and cheese as well, even though it's a little spicier than the red.

# Get Your Sauce Game On

If you can find it, use shaved steak for this recipe. I am able to find it at Walmart and it is the perfect meat to use for this dish, my Italian Philly Cheesesteak Sliders, fajitas, or any other sandwich recipe. It cooks up so quickly and is the perfect texture for mixing it into the macaroni and cheese.



## Ingredients

- 1 lb. cavatappi pasta
- 1 lb. thinly sliced steak cut into bite sized pieces
- List item #3
- 1 medium onion thinly sliced
- 2 medium green peppers thinly sliced
- 12 oz. extra sharp white cheddar cheese grated
- 3 tbsp. butter
- 3 tbsp. flour
- 2 cups of milk
- 2 tbsp. El Yucateco® Red Chile Habanero Sauce
- 1/2. tsp pepper
- 1 tsp. garlic powder
- 1 tbsp. olive oil
- 2 tsp. steak sauce
- 1/2 cup crispy fried onions

# Get Your Sauce Game On

## Instructions

1. Preheat oven to 400 degrees and set a large pot of water on the stove to boil. When boiling, cook pasta according to directions.
2. In a large skillet add the olive oil and heat to medium high heat. Add steak, onions, and peppers and quickly cook until meat isn't pink. Add 1/2 tsp. salt and 1/2 tsp. garlic powder and 1/4 tsp. pepper to the steak mixture. Add the steak side and stir. Set aside.
3. In a small sauce pot, add the butter and melt over medium heat. Once melted, whisk in the flour until a roux forms. Cook for 1 minute or until roux is golden brown. Slowly whisk in the milk. Cook over medium heat or until milk starts to bubble and thicken. Once thick, about 5 minutes, add the hot sauce. Whisk to combine.
4. Off the heat, add 2/3 of the cheese and whisk well.
5. In a large mixing bowl or your pasta pot, mix together the steak mixture, pasta, and cheese sauce. Stir well and then add additional seasonings to taste. Pour into a casserole dish and top with remaining cheese and the fried onions.
6. Bake for 10-15 minutes or until bubbling.
7. Serve immediately.



[Philly Cheesesteak Macaroni & Cheese](#) courtesy of Old House to New Home

# Get Your Sauce Game On

## Cornbread Topped Chili



We're big fans of slow cooker meals - especially cornbread-topped chili - for having friends over for football. Slow cooker dishes are low-maintenance, feed a crowd, and warm you up on during chilly football season in the Midwest. You can easily load up the slow cooker in the morning and have the chili and cornbread ready for game time.

A promotional banner for El Yucateco sauce. The banner is divided into four quadrants with a radial sunburst pattern. Top-left: A football. Top-right: A grill with food cooking. Bottom-left: A hand holding a bottle of El Yucateco sauce. Bottom-right: The text 'King of Flavor Since 1968'. In the center, the text reads 'Get Your SAUCE Game On WITH El Yucateco'.

# Get Your Sauce Game On

Servings 6 servings

## Ingredients

- 1 pound lean ground beef
- 1 medium-sized yellow onion chopped (about one cup)
- 1 pepper any color, chopped (about one cup)
- 1 cup frozen corn
- 1 package of store-bought taco seasoning
- 1 can of condensed tomato soup do not add water
- 1/4 pound cheese
- 1 prepared cornbread mix
- 1 box plus ingredients to make batter
- 2-3 Tablespoons El Yucateco Red Habanero Hot Sauce to taste

Optional Toppings: tortilla chips salsa, guacamole, sour cream, shredded cheese

I like to set up a “topping station” where my guests can help themselves and top their chili the way that they prefer. Chips, shredded cheese, salsa, sour cream – I love it all. So I load up my chili and dig in.

Ramekins are a fun way to serve it. So hearty and delicious. And it keeps you going well into overtime! We're ready for the playoffs at our house!

Prep Time 10 minutes

Cook Time 4 hours

# Get Your Sauce Game On

## Instructions

1. Add ground beef, onion, pepper, corn, seasoning, tomato soup, and El Yucateco Red Habanero Hot Sauce to slow cooker.
2. Cover with lid and cook on "high" setting for 3 hours, until beef is cooked through.
3. Break apart beef and mix all ingredients.
4. Top with shredded with cheese and corn muffin batter.
5. Add lid and cook to cook on "high" for 60 minutes or until cornbread topping is cooked through.
6. Scoop into ramekins and add toppings!

[Cornbread Topped Chili courtesy of Life a Little Brighter](#)



# Get Your Sauce Game On

## Spicy Meatball Sub Sandwiches

Start by getting your sauce going. You'll heat up a large pan with a bit of olive oil and cook down the onion a few minutes, then the garlic for about a minute until you can smell it. Cooking garlic is SO GOOD. Next, add the whole tomatoes and break them up a bit, the tomato sauce, basil, a bit of salt and pepper, and hot sauce.

Bring to a quick boil, then reduce the heat and let it simmer. I like mine to simmer about an hour to REALLY let the flavors develop, but half hour is no problem if you're in a rush. I check it a few times as it cooks and adjust with salt, pepper and more hot sauce to my personal tastes.

While the sauce is simmering, let's get to work on the meatballs. Go ahead and add the meatballs ingredients to a large mixing bowl – ground beef, minced onion and garlic, beaten egg, panko, Parmesan cheese, basil, salt and pepper, and plenty of hot sauce. The recipe calls for 2 tablespoons, but you can easily add more to your personal preference.

I freely admit I added more.



# Get Your Sauce Game On



Mix it all together by hand, but be careful not to overmix. If you overmix it, the end meatballs can become mealy, and you want them meaty, not mealy. Form them into 18 meatballs, like so.

With 2 pounds of meat PLUS all of the other ingredients, that should work out to 18 meatballs of roughly 2 ounces each. If you serve 3 meatballs on a sub, this will give you 6 good sized meatballs sub sandwiches. If you're throwing a larger party, scale up accordingly, or add in more ingredients to make bigger meatballs. Not a bad idea!

Sear up the meatballs in a bit of oil in a large pan, just enough to nicely brown the edges, then cover them with your red sauce. Lower to heat and simmer the whole thing about 20-30 minutes to cook the meatballs through.



You can let them simmer a while at low heat.

Once your party guests arrive and are ready to eat, serve these up on some French rolls or hoagie rolls, top them with grated Parmesan cheese and extra El Yucateco® Red Chile Habanero Hot Sauce and you're good to go!

# Get Your Sauce Game On

## Ingredients

Makes 6 meatballs subs, so scale up accordingly!

### FOR THE SAUCE

- 1 tablespoon olive oil
- 1 white onion, chopped
- 2 cloves garlic, chopped
- 1 15 ounce can whole peeled tomatoes
- 1 15 ounce can tomato sauce
- 2 tablespoons El Yucateco® Red Chile Habanero Hot Sauce (or more to taste)
- 2 tablespoons dried basil
- Salt and pepper to taste

### FOR THE MEATBALLS

- 1 small white onion, minced
- 3 cloves garlic, minced
- 2 pounds ground beef (or a bit more for larger meatballs)
- 1 egg, beaten
- ½ cup panko
- 1 cup shredded Parmesan cheese
- 3 tablespoons dried basil
- 2-3 tablespoons El Yucateco® Red Chile Habanero Hot Sauce
- 2 tablespoons olive oil
- Salt and pepper to taste

### FOR SERVING

- French rolls or hoagie rolls
- extra grated Parmesan cheese
- more El Yucateco® Red Chile Habanero Hot Sauce.

# Get Your Sauce Game On

## Instructions

1. Get your sauce going first by heating a sauce pan to medium and adding olive oil. Add the onion and cook about 4 minutes to soften, then add garlic and stir. Cook another minute until you can smell the garlic. Mmmm.
2. Add whole tomatoes, tomato sauce, El Yucateco® Red Chile Habanero Hot Sauce, basil, and salt and pepper to your preference. Stir it up!
3. Bring the whole thing to a quick boil, then reduce the heat and let it simmer at least 30 minutes. An hour is better to let the flavors mingle.
4. Next, get your meatballs going by adding the ground beef, egg, panko, Parmesan cheese, dried basil and El Yucateco® Red Chile Habanero Hot Sauce to a large mixing bowl. Add salt and pepper to taste.
5. Hand mix the seasoned meat, but do not overmix, or the meatballs can become mealy. Form them into 18 meatballs.
6. Heat a large pan to medium heat and add olive oil. Add meatballs and cook a couple minutes per side to brown them up. Pour the red sauce over them and let the whole thing simmer about 20- 30 minutes to cook through.
7. Serve the meatballs onto hoagie or sub rolls. Top with extra Parmesan cheese and habanero hot sauce. Enjoy!

Spicy Meatball Sub Sandwiches courtesy of [Chili PepperMadness](#)

