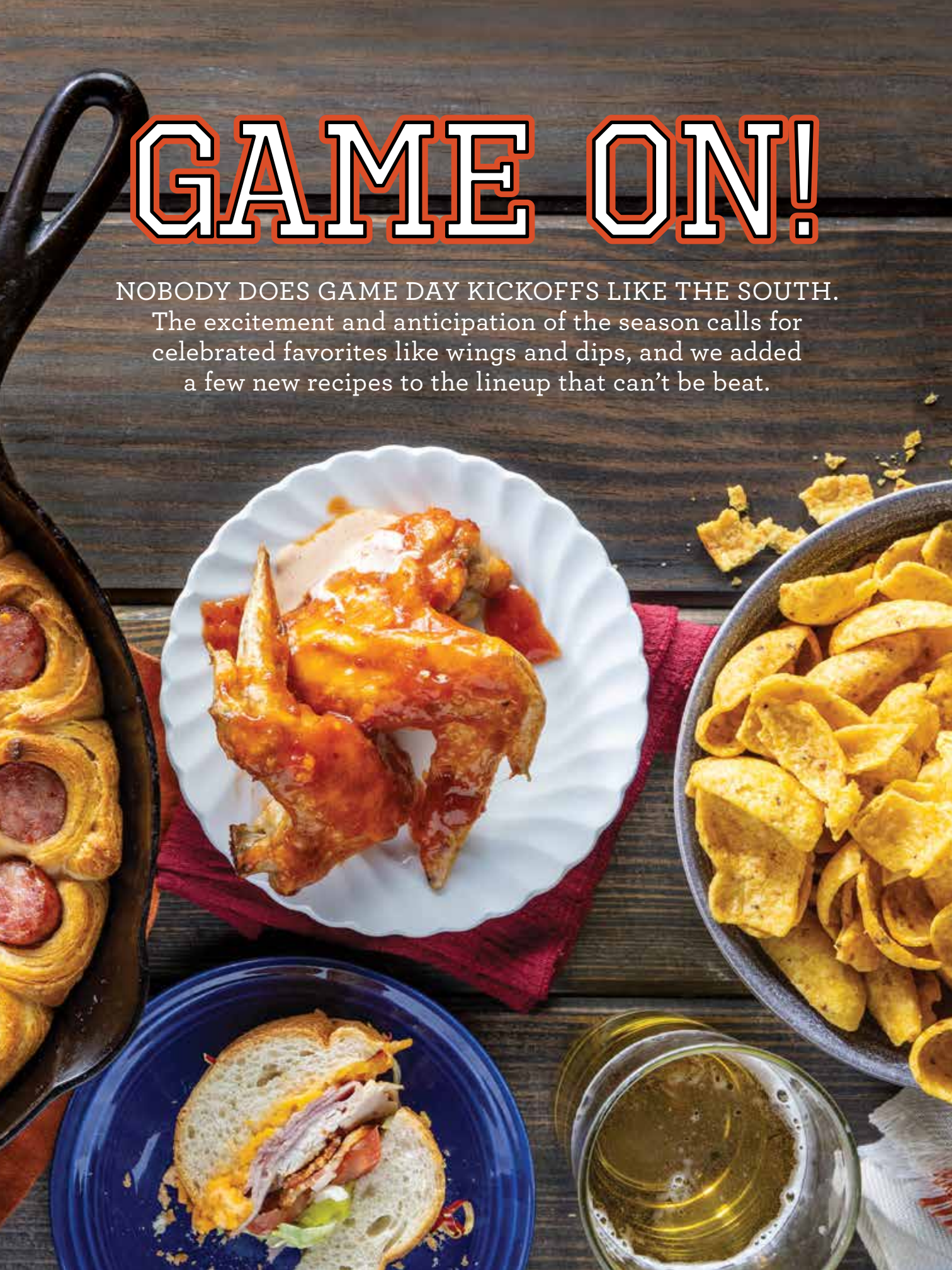


GAME ON!

NOBODY DOES GAME DAY KICKOFFS LIKE THE SOUTH. The excitement and anticipation of the season calls for celebrated favorites like wings and dips, and we added a few new recipes to the lineup that can't be beat.





WE'RE BIG ON SHRIMP.

Savor the Flip Side of Florida

Not too far outside the big little town of Jacksonville, you'll stumble across a quaint spot where the welcome is as warm as the weather and fishing trawlers rest lazily against the docks as the crew unloads their catch — our world-famous Mayport shrimp.

From charming seafood shacks to waterfront dining spots, Jacksonville's big on local seafood, especially jumbo shrimp fresh from sea. Whether you like it fried, blackened, grilled, sauteed or boiled, there's a plate waiting for every palate.



Mayport
**SHRIMP
TRAIL**



Dig into the Mayport Shrimp Trail. Satisfy your appetite for more by downloading the Visit Jax app or at visitjacksonville.com.

Pork Rind Nachos

MAKES ABOUT 12 SERVINGS

- 2 (3.25-ounce) bags pork rinds**
- 1 pound pulled smoked pork**
- 2 cups shredded Colby-Jack cheese blend**
- ½ cup sliced pickled jalapeños, drained**
- 1 cup Sweet and Sour Coleslaw (recipe follows)**
- ⅔ cup prepared barbecue sauce**

- 1.** Preheat oven to 375°. Line a rimmed baking sheet with parchment.
- 2.** On baking sheet, arrange pork rinds in a single layer. Top with pork and cheese.
- 3.** Bake until cheese is melted, about 10 minutes. Top with jalapeño, Sweet and Sour Coleslaw, and barbecue sauce. Serve immediately.

Sweet and Sour Coleslaw

MAKES ABOUT 3 CUPS

- 1 (10-ounce) bag angel hair coleslaw**
- ½ cup thinly sliced green bell pepper**
- ½ cup sliced red onion**
- ½ cup distilled white vinegar**
- ⅓ cup grated carrot**
- 3 tablespoons sugar**
- 2 tablespoons vegetable oil**
- ½ teaspoon kosher salt**
- ¼ teaspoon ground black pepper**

- 1.** In a large bowl, toss together all ingredients. Cover and refrigerate for at least 1 hour or up to 2 days.

KITCHEN TIP

For quick assembly, make the slaw a day ahead.

With barbecue shop pulled pork and prepared slaw, these nachos will come together in a snap.



Think inside the box.

Tony Chachere's Creole Dinner Mixes are perfect for a quick, one-pot meal loaded with authentic Louisiana flavor! Just add your favorite meat, go vegetarian, or add your own special ingredients to create a new family favorite—in only minutes!

tonychachere.com





Cheese-Stuffed
Sausage Balls



Vidalia Onion and Bacon Stuffed Jalapeños

MAKES 24

You can stuff small, sweet snacking peppers with the cheesy filling for a milder bite.

- 1 **tablespoon canola oil**
- 12 **large jalapeños, halved lengthwise and seeded**
- 3 **slices thick-cut bacon, chopped**
- 1 **cup finely chopped Vidalia onion, divided**
- 1 **(8-ounce) package cream cheese, softened**
- 1 **cup shredded Monterey Jack cheese, divided**
- ¼ **cup chopped fresh cilantro**

- ¾ **teaspoon ground cumin**
- ½ **teaspoon kosher salt**
- Garnish: fresh cilantro, crumbled cooked bacon**

1. Preheat oven to 450°. Brush a large rimmed baking sheet with oil. Place pan in oven until very hot, about 5 minutes. Remove pan from oven; place jalapeños, cut side down, on pan.
2. Bake until peppers begin to soften, about 5 minutes. Remove from oven; turn peppers over. Reduce oven temperature to 350°.
3. In a medium skillet, cook bacon over medium heat until crisp. Remove bacon using a slotted spoon, and let drain on paper towels, reserving 1 tablespoon drippings in skillet.

4. Add ¾ cup onion to skillet; cook until soft and lightly brown, about 6 minutes.
5. In a medium bowl, beat cream cheese with a mixer at medium speed until creamy. Add bacon, cooked onion, ½ cup Monterey Jack, cilantro, cumin, and salt, beating to combine. Spread onion mixture into jalapeño halves.
6. Bake until onion mixture is heated through, 6 to 8 minutes. Sprinkle with remaining ¼ cup onion and remaining ½ cup Monterey Jack. Bake until cheese is melted, about 3 minutes more. Garnish with cilantro and bacon, if desired.

Cheese-Stuffed Sausage Balls

MAKES 24

- 1 **pound ground pork sausage**
- 2 **cups all-purpose baking mix***
- 1 **(8-ounce) block Monterey Jack cheese with peppers, shredded**
- 1 **(8-ounce) block sharp Cheddar cheese, shredded**
- ½ **cup chopped green onion**
- ½ **cup whole milk**
- 4 **ounces medium Cheddar cheese, cut into 24 small cubes**

Pepper jelly, to serve

Garnish: sliced green onion

1. Preheat oven to 375°. Line a rimmed baking sheet with parchment paper.
2. In a large bowl, combine sausage, baking mix, Monterey Jack, shredded Cheddar, green onion, and milk until well combined. Divide mixture into 24 portions. Flatten each portion, and place 1 Cheddar cube in center of each. Shape around cubes, and roll into smooth balls. Place on prepared pan.
3. Bake until golden brown and crisp, about 20 minutes. Serve warm with pepper jelly. Garnish with green onion, if desired.

**We used Bisquick Pancake and Baking Mix.*

INSIDE EVERY GREAT PO-BOY
There's one great mayo.



SCAN FOR RECIPES



BLUEPLATEMAYO.COM

THE OFFICIAL MAYO OF THE *Po-Boy*

Blue Plate Mayonnaise has been proclaimed by the State of Louisiana to be the Official Mayo of the Po-Boy! So whether it's a fried shrimp, a messy roast beef debris or a classic ham and swiss, dress it with that one mayo that makes you say, Oh yeah, that's the good stuff. Slather on some of that rich 'n creamy, only-the-egg-yolks Blue Plate Mayo - because it keeps getting better with every bite.



BLUE PLATE *Real* MAYONNAISE

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Burnt Orange Gin

MAKES ABOUT 2¾ CUPS

- 1 (750-ml) bottle gin**
- 4 small oranges, quartered**

1. Position oven rack to highest level. Preheat oven to broil.
2. On a baking sheet, place oranges.
3. Broil for 5 minutes. Turn, and broil for 2 to 3 minutes more. Let stand until cool enough to handle.
4. Place oranges in a 64-ounce jar, and top with gin. (Reserve gin bottle.) Cover and refrigerate for 3 to 4 days, shaking occasionally.
5. Discard oranges. Strain gin mixture through a fine-mesh sieve lined with a coffee filter. Transfer gin mixture to reserved bottle. Cover and refrigerate for up to 3 months.

Spicy Corn Vodka

MAKES ABOUT 2¾ CUPS

- 3 ears corn, shucked**
- 1 (750-ml) bottle vodka**
- 2 jalapeños, stemmed and halved**

1. Preheat a grill to high heat (400° to 450°).
2. Grill corn, turning occasionally, until charred. Let cool enough to handle.
3. Using a knife, cut corn kernels from cobs, reserving cobs.
4. In a 64-ounce jar, combine corn kernels, cobs, vodka, and jalapeños. Cover and refrigerate for 3 days.
5. Discard cobs. Strain vodka mixture through a fine-mesh sieve into a clean bottle, discarding solids. Cover and refrigerate for up to 1 week.



Cornhole Champion

Burnt on the Fourth Down

Toasted Coconut Bourbon

MAKES ABOUT 2¾ CUPS

- ½ cup unsweetened coconut chips**
- 1 (750-ml) bottle bourbon**

1. In a large skillet, cook coconut over medium heat, stirring occasionally, until toasted. Remove from heat, and let stand until cool.

2. In a 1-quart jar, combine coconut and bourbon. (Reserve bourbon bottle.) Seal, and shake. Let stand in a cool, dark place for 3 days, shaking occasionally.
3. Strain mixture through a fine-mesh sieve lined with a coffee filter. Discard solids. Transfer to reserved bottle. Cover and refrigerate for up to 3 weeks.

Burnt on the Fourth Down

MAKES 1 SERVING

- 2 ounces Burnt Orange Gin (recipe on opposite page)**
- 2 ounces fresh orange juice**
- Juice of ¼ lime (about ¼ ounce)**
- 2 ounces sparkling water**
- Garnish: fresh rosemary sprig, orange peel**

1. Fill a rocks glass with ice. Add Burnt Orange Gin, orange juice, and lime juice; top with sparkling water.

2. Using a long match or a stick lighter, char rosemary sprig and orange peel. Garnish cocktail with rosemary sprig and orange peel, if desired.

Cornhole Champion

MAKES 1 SERVING

Chile pepper and lime seasoning*

- 2 ounces Spicy Corn Vodka (recipe on opposite page)**
- ¾ ounce fresh lemon juice**
- 1 teaspoon honey syrup (see note)**
- 2 ounces sparkling water**
- Garnish: fresh cilantro**

1. Wipe the rim of a collins glass with a wet towel, and dip in chile pepper and lime seasoning. Carefully fill glass with ice; add Spicy Corn Vodka, lemon juice, and honey syrup. Top with sparkling water, and garnish with cilantro, if desired.

*We used Tajin.

Note: Make a honey syrup by combining equal parts honey and boiling water. Stir until dissolved. Cover and refrigerate up to 1 week.

Unnecessary Smoothness

MAKES 1 SERVING

- 2 ounces Toasted Coconut Bourbon (recipe on opposite page)**
- 2 ounces unsweetened coconut water**
- 1 ounce fresh lime juice (about 1 lime)**
- 1 ounce brown sugar simple syrup (see note)**
- 4 dashes chicory pecan coffee bitters***

Garnish: small lime wedge

1. In a rocks glass, combine Toasted Coconut Bourbon, coconut water, lime juice, simple syrup, and bitters; top with ice, and stir until cold. Garnish with lime wedge, if desired.

*We used El Guapo Chicory Pecan Bitters.

Note: Make a brown sugar syrup by combining equal parts firmly packed dark brown sugar and boiling water. Stir until dissolved. Cover and refrigerate up to 1 week.



Spicy Barbecue
Air-Fried Chicken
Wings with White
Barbecue Sauce





Over-the-Top Crisp Rice Treats

MAKES 24

- 10 cups crisp rice cereal**
- 2 cups crushed pretzels**
- 2 cups miniature chocolate-covered peanut butter cups**
- 1 cup chocolate toffee bits**
- 1 cup unsalted butter**
- 8 cups miniature marshmallows**

1. Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, combine cereal, pretzels, peanut butter cups, and toffee bits.
3. In a large saucepan, melt butter over medium-low heat. Cook, stirring frequently, until butter is golden brown and has a nutty aroma, 7 to 10 minutes. Stir in marshmallows, and cook, stirring frequently, until melted and smooth. Pour over cereal mixture, and stir until well combined. Transfer to prepared pan, and gently press to fill corners and remove any air pockets. Let cool completely. Using excess parchment as handles, remove from pan, and cut as desired.

KITCHEN TIP

These can be made with any combination of mix-ins totaling 5 cups, such as candy-coated chocolate, crushed cookies, or potato chips.

Spicy Barbecue Air-Fried Chicken Wings with White Barbecue Sauce

MAKES 6 TO 8 SERVINGS

- 1 cup apple cider vinegar**
- 1 cup ketchup**
- ½ cup firmly packed light brown sugar**
- ¼ cup unsalted butter**
- 2 tablespoons kosher salt, divided**
- 1 tablespoon crushed red pepper**
- 1 tablespoon hot sauce**
- 1 teaspoon ground black pepper, divided**
- 3 pounds whole chicken wings**
- 1 tablespoon baking powder**
- 1 tablespoon vegetable oil**

White Barbecue Sauce (recipe follows)

Pickled vegetables, to serve

1. In a medium Dutch oven, bring vinegar, ketchup, brown sugar, butter, 1 tablespoon salt, red pepper, hot sauce, and ½ teaspoon black pepper to a gentle boil over medium heat. Cook, stirring occasionally, until slightly thickened, about 15 minutes. Remove from heat; let cool completely.
2. Pat chicken dry; place in a large bowl. Add baking powder, oil, remaining 1 tablespoon salt, and remaining ½ teaspoon black pepper, and toss until well coated.
3. Preheat oven to 200°. Line a rimmed baking sheet with a wire rack.
4. If preheating is recommended by your air fryer manual, preheat air fryer to 400°.
5. Working in batches, place a few wings in a single layer in air fryer basket. Set temperature to 400°; cook until golden brown and crispy, about 12 minutes. Turn wings; cook until golden brown and crispy, about 10 minutes. Place on prepared rack; keep warm in oven. Repeat with remaining wings. Toss wings with vinegar mixture; serve immediately with White Barbecue Sauce and pickled vegetables.

White Barbecue Sauce

MAKES ABOUT 1½ CUPS

- 1 cup [mayonnaise](#)***
- 3 tablespoons apple cider vinegar**
- 1 tablespoon prepared horseradish**
- 2 teaspoons Worcestershire sauce**
- 1 teaspoon dry mustard**
- 1 teaspoon smoked paprika**
- 1 teaspoon fresh lemon juice**
- ¼ teaspoon kosher salt**
- ¼ teaspoon garlic powder**
- ¼ teaspoon ground black pepper**
- ¼ teaspoon crushed red pepper**

1. In a medium bowl, whisk together all ingredients until smooth. Cover and refrigerate until ready to use.

**We used Blue Plate Mayonnaise.*



Loaded Hot Sub Sandwich

Chili Cheese Dog Dip



Loaded Hot Sub Sandwich

MAKES 8 TO 10 SERVINGS

- 1 (14-ounce) loaf soft French bread
- $\frac{3}{4}$ cup pimiento cheese
- $\frac{1}{2}$ cup [mayonnaise](#)*
- $\frac{1}{4}$ cup stone-ground mustard
- $\frac{1}{2}$ pound sliced deli turkey
- $\frac{1}{2}$ pound sliced deli ham
- 5 slices bacon, cooked
- 1 medium tomato, thinly sliced
- 1 cup shredded iceberg lettuce
- $\frac{1}{2}$ cup sliced pepperoncini
- $\frac{1}{2}$ cup sliced white onion or pickled red onion

1. Preheat oven to 350°.
2. Cut bread in half horizontally. Spread pimiento cheese onto cut side of bottom half of bread; spread mayonnaise and mustard onto cut side of top half. Layer turkey, ham, and bacon on top of pimiento cheese, and place top on sandwich. Loosely wrap in foil, and place on a baking sheet.
3. Bake until heated through and pimiento cheese is melty, 15 to 20 minutes. Remove top half of bread, and top meats with tomato, lettuce, pepperoncini, onion, and top half of bread. Slice into smaller sandwiches as desired. Secure each slice with a wooden pick.

*We used Blue Plate Mayonnaise.

Chili Cheese Dog Dip

MAKES 10 TO 12 SERVINGS

- 1 (8-ounce) package refrigerated crescent rolls
- 1 pound smoked sausage*, cut into 2-inch pieces
- 1 (8-ounce) package cream cheese, cubed and softened
- 1 teaspoon [Creole Seasoning](#)*
- 1 (15-ounce) can chili (without beans)
- $2\frac{1}{2}$ cups shredded Cheddar cheese
- Corn chips, to serve

1. Preheat oven to 375°. Lightly spray a cast-iron skillet with cooking spray.
2. Unroll crescent roll sheets, and separate into triangles. Cut each triangle into 3 smaller long triangles. Place 1 piece of sausage at base of each triangle, and roll toward point. Place in a ring around edge of prepared skillet, leaving a well in center.
3. In a medium bowl, stir together cream cheese and Creole seasoning until smooth. Stir in chili and $2\frac{1}{4}$ cups Cheddar. Spoon into center of skillet. Top with remaining $\frac{1}{4}$ cup Cheddar.
4. Bake until dip is bubbly and crescent rolls are browned and crisp, 15 to 20 minutes. Serve with corn chips.

*We used Conecuh Smoked Sausage and Tony Chachere's Original Creole Seasoning.



DESTINATION TAILGATING

Jacksonville

Home of the Georgia-Florida Game

Since 1933, perennial powerhouse teams University of Georgia and University of Florida have met in Jacksonville, Florida, to play out their historic rivalry. This year, the Georgia Bulldogs are considered the home team, and the Florida Gators will be working hard to overcome last year's defeat. Join us this year at the Taste of the South Tailgate & Celebrate on October 31. gafljax.com

Starkville

Home of the Bulldogs

If you ever wondered if college football needed more cowbell, the tailgating experience at Mississippi State University is not to be missed. From countless fans cooking up Southern favorites at the Junction to the Dawg Walk (where the team and mascot parade to Davis Wade Stadium), the community vibe makes this campus a can't-miss. hailstate.com

Baton Rouge

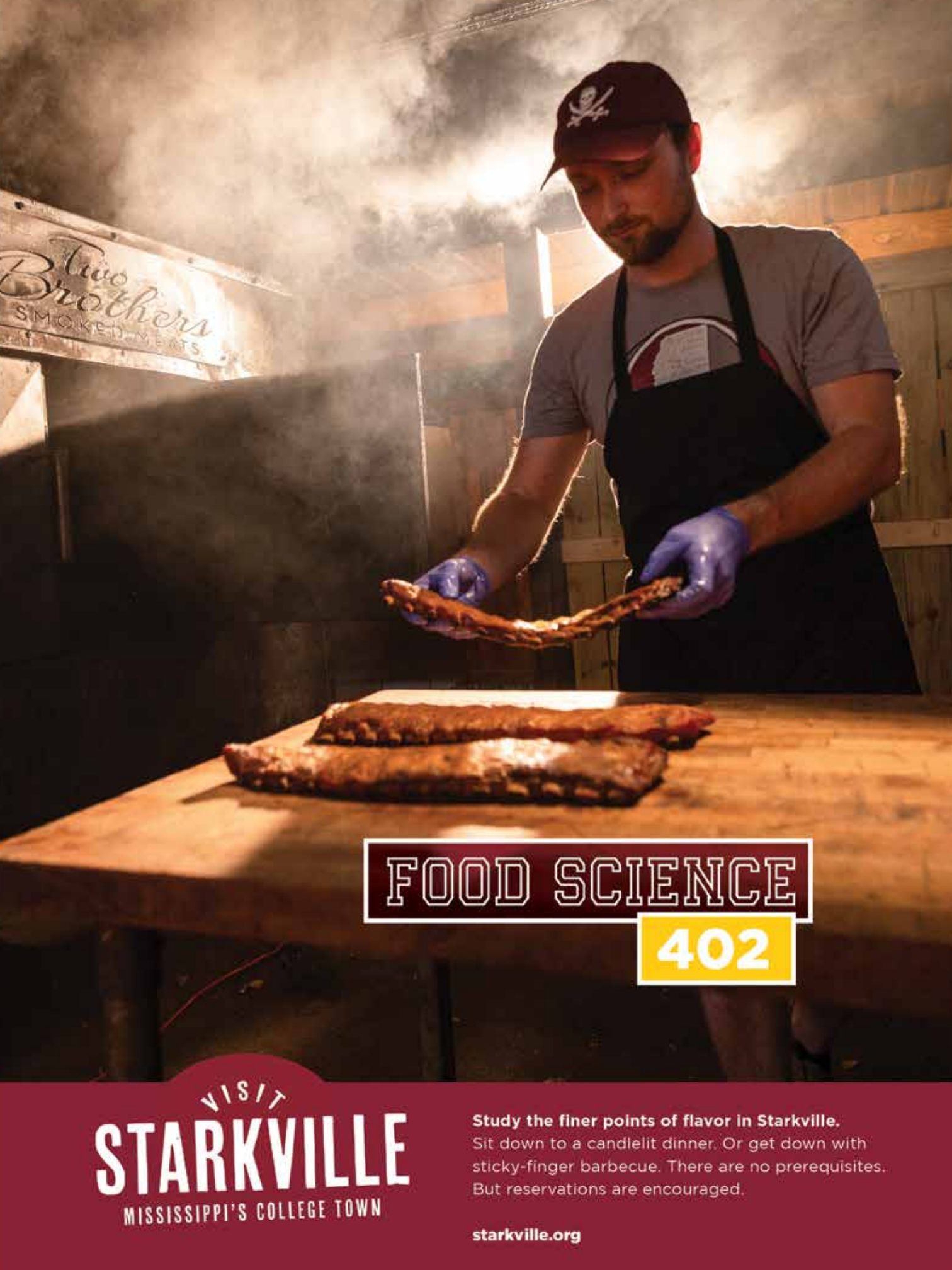
Home of the Louisiana State University Tigers

In Louisiana, food and music go hand in hand, so tailgating at Louisiana State University comes with bold flavors and hot jams. Another tightly held tradition at Death Valley is to "cook the mascot" of their rivals, so visitors would expect menus to include alligator when the University of Florida is in town and lots of roasted pork during an Arkansas Razorbacks game. lsusports.net

Tuscaloosa

Home of the Alabama Crimson Tide

Tailgating for a Crimson Tide game in Tuscaloosa, Alabama, is a feast for the senses. From thousands of fans cooking up Southern comfort foods to backyard games and a performance from the Million Dollar Band, tailgating at The Quad is an essential part of the SEC experience. rolltide.com



FOOD SCIENCE

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VISIT
STARKVILLE
MISSISSIPPI'S COLLEGE TOWN

Study the finer points of flavor in Starkville. Sit down to a candlelit dinner. Or get down with sticky-finger barbecue. There are no prerequisites. But reservations are encouraged.

starkville.org



TAILGATING TIPS

The South's passion for football is legendary, but it's the tailgating tradition that truly sets us apart. It's a symphony of flavors, camaraderie, and that inimitable Southern hospitality. Here's how to elevate your tailgate, [Taste of the South](#) style:

Set the Scene

Southern tailgating is an outdoor celebration, embracing both the crispness of autumn and the lingering warmth of early fall. Create a comfortable and stylish space with a sturdy tent, ample seating, and charming touches like plaid blankets, vintage coolers, mason jar cocktails, and fresh flowers, showcasing true Southern hospitality.

Feast Fit for a Tailgate

Go beyond the usual tailgate fare and impress your guests with Southern classics like brisket, pimento cheese deviled eggs, and shrimp and grits. Don't forget to satisfy their sweet tooth with pecan pie bars, bourbon bread pudding, or cobbler, and wash it all down with festive craft cocktails like mint juleps or spiked sweet tea.

Tailgating Etiquette

Southern tailgating is defined by warm hospitality – welcome fellow fans, share your food and drinks, and foster a friendly atmosphere. Remember to respect the environment by cleaning up and using reusable items, ensuring future generations can enjoy this tradition.

taste OF THE south

PHOTOGRAPHY BY JIM BATHIE | RECIPE DEVELOPMENT BY IZZIE TURNER
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