

# Tailgate Like a Seasoned Pro with Joe and Jennifer Montana

(NAPSA)—For years, Hall of Fame athlete Joe Montana worked his magic on the football field. Now that he's retired, Joe is putting his quarterbacking skills to work in another arena—tailgating. He knows it is a surefire way to entertain friends and family and meet new people who share a love of good food and good times.



Joe and his wife, Jennifer, also like that tailgating gives them the chance to prepare and enjoy the festivities together. And, since flavor is the main ingredient in any tailgate party, this dynamic duo always covers the spread, firing up the grill to cook everything from chicken wings to sausages, ribs and burgers.

Get in on the action with these fumble-proof tailgating tips from the Montanas:

- For maximum enjoyment of the game and the party, prepare as much as possible ahead of time.

- McCormick Grill Mates® marinades, sauces and seasoning blends are great tailgate time-savers. Find these ready-to-use flavor boosters at grocery stores.

- Arrive early to claim your spot. Bring folding tables and chairs, cooking utensils, disposable plates and cups, and napkins. Don't forget to display your team colors.



- All athletes need a good warm-up and for serious tailgaters, the grill is no exception to this rule. Allow at least 30 minutes for the charcoal to get hot. When using small, portable grills, remember it's better to cook a small amount of food at a time. Overloading the grill will greatly increase the cook time of most foods.

- Get your taste buds off the sidelines and into the game with a delicious spread of appetizers and side dishes. Sliced vegetables with dip, pasta and potato salads, and chips and salsa will keep your guests happy while the main dishes are cooking.

- Tailgaters like to keep one hand free, so finger foods are always welcome. Try serving grilled chicken wings, pork ribs, and Italian or smoked sausage. These tasty favorites allow for quick refueling, and since they don't require utensils, you and your guests can get right back into the game.

Here is one of Joe and Jennifer's favorite game day recipes, a smoky-sweet sensation that is sure to win fans. The sauce ingredients also combine to make a delicious dipping sauce that will help you score extra points at your next tailgate.

## Maple Mesquite Wings

### Ingredients:

- 5 pounds fresh or frozen chicken wing pieces (thawed, if frozen)**
- 2 tablespoons oil**
- 4 tablespoons McCormick® Grill Mates® Mesquite Seasoning, divided**
- 1 cup maple or pancake syrup**
- 2 tablespoons lemon juice**

### Directions:

- 1. Combine wings with oil in a large bowl; toss to coat evenly. Sprinkle wings with 1 tablespoon mesquite seasoning; toss again to coat evenly.**

- 2. Combine syrup, lemon juice and remaining 3 tablespoons mesquite seasoning; set aside.**

- 3. Grill seasoned wings over direct medium-high heat for 15-18 minutes or until done, turning often. Remove wings from grill and drizzle with half of syrup mixture; serve remaining syrup mixture as dipping sauce.**

For more flavorful tailgating tips and recipes, visit the Web site at [www.mccormick.com](http://www.mccormick.com).