

(Overtime Edition)

GAME DAY

with GRILL DAD



BRANDON PETERSEN



ABOUT the BOOK

As a former high school football coach, a college football podcaster, a sports fanatic, and a lover of food, game day at the Petersen residence is more than just watching games.

There's conversation about our teams, heckling opponents, and cursing officials. There's barbecue grills and backyard catch. There's wins and losses. There's tears of joy, heart ache, and heart burn. There's championships, and there's always next year.

This book has my favorite recipes matched with memories and game day traditions. May it help you have tailgates full of friends, sports, and full bellies. It's your game plan for unforgettable watch parties with plenty of food, fun, and minimal interruptions for maximum game enjoyability.

With out further adieu, I present to you *Game Day with Grill Dad*.



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SPECIAL SAUCE

I thought I'd better share a few of my tools and "go-to's". I don't have any secrets, and any success I've had grilling comes from conversations from my friends, reading books, and watching YouTube.

Cooking

Grills can be a touchy subject with dads. Our allegiance is strong to our brands and methods. I say, use what you are comfortable with. Here is what I use:

Pellet Head

My Traeger is the grill I got when my first gas grill finally needed replaced, and got me obsessing over barbecue. Some say real barbecuers don't use pellet smokers. Okay. I like good smelling and tasting food, and my Traeger delivers. It's perfect for smoking food when you don't want to be outside babysitting the meat during the cold months, or if you need something heating up slowly overnight. For more information about Traeger Grills, you can visit traeger.com.

Charcoal

My Kamado Joe (Red Egg) is my charcoal smoker. It is a fun grill that needs some tending to while cooking, but I love it. I use lump charcoal and hickory wood chunks. It also works great with my large cast-iron skillet for burgers and steaks. You can learn more about these smokers at kamadojoe.com.

Rubs

The main rub I use for my barbecue is called "Memphis Dust". I got this recipe along with many of my techniques from the Barbecue Whisperer at amazingribs.com. Bookmark that site, as it is a tremendous resource. You can find the recipe for "Memphis Dust" that I refer to throughout this book [here](#).

Hot Sauce

I love hot sauce. My favorite brand of hot sauce is Hot Tamn's! It is great tasting and made by great people. You can find all your hot sauce needs (along with other goodies) at hottamn.com.

Podcast

We haven't been active lately, but one day we'll be back, and we're going to be big! The Sing Second Podcast is a college football podcast that was a fun project with my friends. Some of these recipes have been demonstrated on our YouTube page where we shared tailgate tips. You can watch the videos [here](#).



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RISE & SHINE

Grandpa Ray's Breakfast Runza

Grandpa Petersen was known for getting up very early. I remember his laugh whenever he would call before 5:00 am to wish me a happy birthday and asking if I was up yet. Grandpa's breakfast of choice was biscuits and gravy. He emailed his recipe to me when I moved into my first place after college and was ready for adulting.

In Nebraska, we love our Runzas. For years I have heard Nebraskans clamoring for a breakfast Runza, which I always thought was ridiculous. A Runza with eggs? No thank you.

One day, we were making Grandpa's biscuits and gravy and hit me. Biscuits and gravy transformed into a breakfast Runza? That's an idea I can get behind. I present to you the world's first good breakfast Runza idea using Ray's biscuits and gravy recipe. When making these, be sure to use Grandpa Ray's name with it, or I will find you.

The Open, Ryder Cup, Olympics, World Cup, and NFL games played in Europe might have us up watching games as early as 2 or 3 am. It's never too early to tailgate.

The Lineup

- 1 Lb Pork Sausage
- 1 Can Pillsbury Flaky Biscuit Dough
- Milk
- Flour

Game Plan

1. Roll your individual biscuits into flat circles (you may need sprinkle flour to keep them from sticking).
2. In a large pan, fry your pork sausage until well done. You may choose to drain grease.
3. On medium heat, pour in enough milk for your desired amount of gravy (some like it thick, some like it runny).
4. Create a flour-milk mixture of 1/2 Cup milk and 3 Tbsp flour, and slowly add to bubbling gravy.
5. Stir until desired consistency.
6. Place a serving spoon of gravy on your dough circles. Fold them burrito style.
7. Place in the oven and bake until golden brown (sometimes we brush melted butter on the rolls).

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THE MASTERS

Pimento Cheese Dip

Magnolia Lane. Amen Corner. Augusta National. The quest for the Green Jacket. The Masters is one of my most favorite sporting events to watch. Four days of golf also provide unlimited possibilities for food. The slow pace may be boring for some. For me, it gives great flexibility for anything I want to make. I prefer a light snack during the event that I can eat throughout the day(s).

The Masters is known for its affordable pimento cheese sandwiches. I have a take on this recipe that can be used as a dip that goes great with crackers.

The Lineup

- 3 Cups Shredded Cheddar Cheese
- 4 oz Cream Cheese
- 1/2 Cup Mayonnaise
- 4 oz Pimentos
- 1 Tbsp Minced Onion
- 1/4 Tsp Salt
- 1/4 Tsp Pepper
- Pinch of Cayenne Powder (Optional)

Game Plan

1. Stir and mix ingredients.
2. Refrigerate over night.
3. Serve with choice of crackers.



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PLAYOFFS

Game Day Skewers

Uh, playoffs? Don't talk about playoffs! Are you kidding me? Playoffs? I just want something to eat! Playoffs put magic in the air. Whether it's NFL, NHL, or October baseball, your team in the playoffs gets you through tough times or a rough week at work. Enjoy your season as it's extended a game at a time.

Championship teams find multiple ways to win. The same goes for our food. My friend Danny introduced me to this recipe. The Game Day Skewer is versatile for any sport's playoffs, whether you're at home or tailgating on site. Easy to make and eat, and if used as a bloody mary garnish, can be enjoyed any time of day! These are great from wildcard all the way to the ship.

The Lineup

- Pre-cooked Kielbasa Sausage Links
- Colby Jack Cheese Cubes
- Dill Pickels or Jalapeno Stuffed Olives
- Skewers
- Rub or Seasoning of Choice
- BBQ Sauce of Choice

Game Plan

1. Slice slits halfway through the sausage every inch or so down the link.
2. Season with rub (I use **Memphis Dust**).
3. Smoke at 225°F for 1 hour.
4. Lightly brush BBQ sauce of choice.
5. Sprinkle rub lightly over the top.
6. Leave on smoke until sauce tightens.
7. Remove from grill, cut into pieces, and place on wooden skewers with cheese and choice of relish for serving.

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OPENING DAY

Crabby Fries

Take me out to the ball game, take me out to the crowd. Get me some root beer and crabby fries...

So we have a different version of the song based off our favorite snack to eat while watching the Phillies.

Legend has it, a restaurant in Philadelphia had extra seafood seasoning outside of crab season, so they added it to their fries. The Crab Fries were a huge hit and still are to this day. You can get Chickie's and Pete's crab fries at Philadelphia sporting events, but I associate them most with baseball.

The Lineup

- Olive Oil
- Old Bay Seasoning
- French Fries
- Nacho Cheese

Game Plan

1. Drizzle fries in oil, unless frying.
2. Sprinkle Old Bay over fries.
3. Bake or fry until golden.
4. Serve on a plate with a bowl of cheese dip. (Even better if you have a baseball helmet ice cream bowl.)

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BOWL GAMES

Chili Cheese Dip

It was the holiday season. Nebraska would be playing their bowl game. Friends and family would huddle around the television hoping for a national championship. Mom always had chili cheese dip going in the crock pot.

Fun family traditions and memories growing up.

Unfortunately today, bowl games have lost luster due to the college football playoffs. Nebraska can't seem to win enough games to be bowl eligible. More players opt out of bowl games to pursue their NFL career each year. The lone saving grace is chili cheese dip. It remains epic.



The Lineup

- 38 oz Can of Hormel Chili with Beans
- 32 oz Block of Velveeta Cheese
- Splash of Milk (Optional, if dip is too thick)
- Chips (Tortilla Chips or Fritos Scoops!)

Game Plan

1. Cut Velveeta into cubes.
2. Mix ingredients in crock pot.
3. Set crock pot low to medium.
4. Stir occasionally.
5. Add milk to desired consistency.

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THE DRAFT

Moink Balls

Every professional sport has their Christmas time for the fans. The Draft. Before the packages are opened, unlimited possibilities exist. We all have our wish list. Will we get everything? Will we get some of our requests? Will it be total disappointment? It's like having to take turns with your family opening presents, but having to wait much longer for the next draft pick to be announced. Sometimes someone else gets the gift you really, really wanted. The only draft I really care about is the NFL Draft. It's the last taste of football until spring scrimmages, so your hoping the commissioner announces at least one player you are excited about.

The first round of the draft is on a Thursday night, which doesn't give a lot of time to prep. This is why I suggest the moink balls. The formula is simple. Moo + Oink = moink balls. Beef meatballs wrapped in bacon.

When you stress eat like I do, it's best to have something that isn't too terribly filling to eat on a work night. I'm not trying to add heartburn to draft day anxiety for a work Friday.

The Lineup

- Precooked Frozen Beef Meatballs
- 1/2 as many Bacon Strips as Meatballs
- Barbecue Sauce
- Rib Rub of Your Choice
- Pepper
- Toothpicks

Note

I like making my moink balls in the charcoal smoker with some hickory wood chips for a little extra smoky flavor.

Game Plan

1. Heat oven or grill to 375°F.
2. Wrap meatball with 1/2 bacon strip.
3. Secure with toothpick.
4. Sprinkle with your favorite rib rub (I use the [Memphis Dust](#)).
5. Add moink balls to oven or grill.
6. Wait until bacon appears brown and crisp (about 30 minutes).
7. Lightly brush your barbecue sauce over the moink balls.
8. Let set for about 5 more minutes for sauce to tighten.
9. Put on a plate and lightly sprinkle some pepper to your liking.

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HALL of FAME

Jalapeno Popper Dip

The start of the football season always kicks off with Hall of Fame weekend in the NFL. I don't care that it's preseason and I don't care if it's sloppy. It's football, it's back, and I'm here for all of it. I also enjoy listening to the HOF enshrinement speeches.

The Hall of Fame Game isn't only a scrimmage for the players, but also a scrimmage for grill masters. It's time to get dialed in and start getting in the right mindset for a season full of tailgates and watch parties.

The main course for this game may change each year for me, but Jalapeno Popper Dip is usually making an appearance.

The Lineup

- 1 Pkg Cream Cheese
- 3 Cups Shredded Cheddar Cheese
- 1 Cup Sour Cream
- 8 Strips of Bacon
- 3 Jalapenos
- 2 Tbsp Crushed Pineapple
- Fritos Scoops!

Game Plan

1. Fry and chop bacon.
2. Slice jalapenos and remove seeds.
3. Mix contents in a bowl.
4. Refrigerate until ready to serve.

Note

If you don't like your chip options, you might check to a hot route. Deliver the same recipe, but spread it on tortillas for fast, easy, tasty roll-up snacks.

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NOON GAME

Feaux Boys

Early games are challenging. You don't have much time to prepare. You don't want to miss kick-off, tip-off, or tee-off when finishing meal prep. I recommend the Feaux Boy, my take on the po boy sandwich.

It's easy to make, and easy to scale for company.



Note

I usually do all this on the grill. Sometimes I smoke the meat at 225°F for about 40 minutes before I bring the temp to 250°F. I will also spread butter over the hot dog buns and toast them a little before I take the meat off the grill.

The Lineup

- 1 Pkg Bratwurst (or sausage)
- 1 Pkg Precooked, Peeled, Deveined Shrimp
- 1Pkg Shredded Cabbage
- 1/2 Cup Mayonnaise
- 1 Tbsp Brown Mustard
- 1 Tsp Horseradish
- 1 Tsp Hot Sauce
- 1/2 Tsp Lemon Juice
- 1/2 Tsp Pickle Juice
- Pepper
- Hot Dog Buns

Game Plan

1. Heat grill or oven to 350°F.
2. Mix Mayonnaise, Mustard, Horseradish, Lemon Juice, Pickle Juice, and pepper (to liking) in bowl, then refrigerate.
3. Put Bratwursts in grill or oven for 20 minutes or until done.
4. Heat shrimp in frying pan on stove with splash of olive oil. Medium heat until warmed through (or put on foil in grill with Bratwursts until done).
5. Cut bratwursts into pieces.
6. Spread sauce on both sides of hot dog bun. Add bratwursts and shrimp. Top with shredded cabbage.

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BALLPARKS

Jalapeño Popper Chicken Sandwich

There was a time when you thought of ballpark food, you were thinking of hotdogs, popcorn, peanuts, and ice cream in a helmet bowl.

Ballpark vendors have stepped up their food game with interesting takes on concession foods. This recipe puts a fun spin on the chicken sandwich. This sanny requires little to no prep, and can be made with things you probably already have in your kitchen. You can also fix this in a parking lot just as easy as your home.

I love eating this sandwich on summer afternoons under the back porch, listening to the Phils jackin' taters out of the yard.

The Lineup

- Frozen Chicken Patties
- Hamburger Buns
- Bacon
- Plain Cream Cheese
- Can of Nacho Cheese
- Sliced Jalapeños

Game Plan

1. Thaw and heat chicken patties according to directions on the package.
2. Fry your bacon.
3. Heat nacho cheese.
4. Spread cream cheese on top and bottom hamburger bun.
5. Place patty on the bottom bun.
6. Put some nacho cheese on the patty.
7. Add jalapeños and bacon.

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OH MAHA

Smash Burger

Sometimes during the week, I have a hard time coming up with an idea for the game day grill. I still want to grill, but I couldn't think of anything fun. Or, you may have had a plan, but company from out of town surprises with a visit and you need to postpone the day long barbecue session. You need to check out of your original play and into something else.

It's similar to when Peyton Manning didn't like what he saw with the defense, and would call "Omaha" to let the offense know they were going into a different plan of attack for that particular play.

Smash burgers are my "Omaha" to check into if I need a successful game day meal option.

The Lineup

- 1 Lb Hamburger
- 8 Bacon Strips
- Salt
- Pepper
- Worcestershire Sauce
- Olive Oil
- 1/2 Onion
- Favorite Cheese Slices
- Pickle Slices
- Ketchup
- Mustard
- Hamburger Buns

Note

I use a large cast iron skillet on a grill for my smash burger heated surface. Sometimes I also substitute hamburger buns with large soft dinner rolls or Kellogg's Eggo Waffles. Don't knock it until you try it!



Game Plan

1. Heat surface to about 450°F.
2. Put sliced onion in pot with some olive oil on low until caramelized.
3. Fry bacon and chop into pieces.
4. Mix bacon, salt, pepper, and a splash of Worcestershire Sauce.
5. Roll 4 quarter pound hamburger balls
6. Smash ball as hard as possible into thin patties on hot surface with large, flat spatulas.
7. Flip when bottom has crust present.
8. Flip again after about 2 minutes.
9. Pile onions and then a slice of cheese.
10. Remove when cheese is melted.
11. Place on bun with pickles, ketchup and mustard.



BRISTOL

Poor Man's Burnt Ends

Drivers, start your engines! I became a NASCAR fan when it was the first sport you could watch during the 2020 Covid lock-downs. Lots of action, plenty of drivers to root for (or against), and great events to barbecue for. The Bristol races have become my favorite, especially with the implementation of the dirt track. It rewards the best drivers who have also had experience driving on dirt, and provides many memorable moments.

My Poor Man's Burnt Ends came from limited availability of meat cuts in 2020 at our local grocery stores. I like to use the smoker with hickory wood, but any low heat source will do. If I have the race on the TV outside, I will use the charcoal smoker. If it's cold out and I don't want to babysit the grill, I'll use the pellet smoker.

The Lineup

- Chuck Roast
- Yellow Mustard
- Kosher Salt
- Prime Rib Rub
- Worcestershire Sauce
- Brown Sugar
- Your Favorite BBQ Sauce
- Pepper

Game Plan

1. Sprinkle and rub in roast with kosher salt the night before.
2. The morning of, coat roast with yellow mustard, and rub in prime rib rub.
3. Set the smoker to 225-250°F.
4. Smoke the meat for about 6 hours.
5. Add Worcestershire Sauce each hour.
6. Once the meat is about 190-195°F, remove and cut into bite sized pieces.
7. Place pieces on foil, sprinkle with brown sugar, and return to smoker.
8. Once meat looks cooked through, brush your choice of barbecue sauce over the top lightly, then continue to heat until sauce tightens.
9. Remove pieces from grill, sprinkle pepper to your liking.

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OCTOBER FEST

Sauerkraut (For Your Bratwurst)

The first weekend in October, Sidney, Nebraska hosts its October Fest. Back in the day you would see Petersens and other relatives from all over gathered around a large spool sharing stories over beer. You never knew if it would be 110 degrees or negative ten degrees. The bratwursts served are amazing, and it's all because of the sauerkraut. It was a great time to enjoy some good food, be around family and watch the Huskers (Oklahoma vs. Texas was usually on that weekend as well). This is the closest I could get to the Sidney October Fest sauerkraut. Great for those fall-afternoon games.

The Lineup

- 1 Can Sauerkraut
- 1/2 Can Beer
- 6 Strips of Bacon
- 1 Sweet Apple
- Pinch of Brown Sugar

Game Plan

1. Fry bacon then chop.
2. Peel and dice apple.
3. Add everything to a pot on low-medium heat.
4. Stir until heated through.
5. Drain excess liquid.
6. Serve on bratwurst, with meat, or eat plain.

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MADNESS

Make Once Taco

Tacos are a tough culinary topic for me. I know everyone loves tacos. I don't like the concept of making the taco meat and toppings, then having to still assemble the meal. You're basically making your meal twice. Unnecessary amounts of extra work. Taco Bars create a ton of extra mess to clean up. I'm also not a fan of the walking taco. Let's call it what it really is, taco salad in a bag. What's with all the deceit?

We all love the chaos of March Madness. Just because your bracket is busted, doesn't mean your taco has to be. I present you the make once taco.

The Lineup

- 1 Lb Hamburger
- Taco Seasoning
- Shredded Cheese
- Salsa
- Sour Cream
- Package of Wonton Wrappers
- Cooking Spray
- Cupcake Tin

Game Plan

1. Preheat oven to 375°F.
2. Spray cupcake tin with cooking spray.
3. Heat and stir beef in frying pan on medium-high heat until browned.
4. Stir in taco seasoning.
5. Place wonton wrapper in each cupcake spot.
6. Add meat, salsa, and cheese to cup.
7. Bake in oven until shells are crispy, and cheese is melted.
8. Remove tacos, and place a dollop of sour cream on the top for serving.

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STANLEY CUP

Chili

Hockey is such a great sport. All the action of basketball, as challenging to score as soccer, the physicality of football, and some good-old fights!

Whether its a regular season Wednesday night matchup or a Stanley Cup final, chili is my favorite food to eat while watching hockey.

The Lineup

- 1.5 Lbs of Meats
- 1 Tbsp Vegetable Oil
- 3 Minced Garlic Cloves
- 1 Diced Onion
- 1 Jalapeno
- 1/2 Red Bell Pepper
- 4 Tbsp Chili Powder
- 1 Tsp Salt
- 1 Tsp Pepper
- 28 oz Can Crushed Tomatoes
- 14 oz Can Diced Tomatoes
- 1/2 Busch Light Tall Boy
- Shredded Cheese
- Corn Chips

Game Plan

1. Heat the meat. You may be grilling it special for the chili, or you may be reheating leftovers. It may be chuck roast, hamburger, brisket, burnt ends, bacon, etc.
2. Add everything into a large pot, put on low heat and stir periodically until heated through.
3. Serve in bowl on top of corn chips and top with shredded cheese.



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SANDLOT

Pulled Pork

*About time Benny, my clothes are going out of style!
There might not be a movie more quotable than
The Sandlot.*

The 4th of July scene is so memorable with the neighborhood picnic and baseball under the fireworks. I love spending Independence Day outside making barbecue pulled pork, watching baseball, and listening to kids lighting firecrackers.

The Lineup

- 1 Pork Butt
- Kosher Salt
- Mayo
- Rib or Pork Rub
- Squeeze Butter
- Honey
- Worcestershire Sauce

Game Plan

1. Season pork with kosher salt and rub in the night before smoking.
2. The morning of, set smoker to 225°F (I like using apple or hickory wood).
3. Coat pork with thin layer of mayo and rub in your favorite pork rub (can't go wrong with the **Memphis Dust**).
4. Place in smoker.
5. Check temperature about every hour, I like to sprinkle Worcestershire Sauce each time I check.
6. Squeeze some butter and put some honey over the top of pork at 190°F.
7. Remove from smoker at 200°F, let set for 30 minutes to 1 hour and shred.
8. Serve on a bun with pickles, mayo, and your favorite BBQ sauce.

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SUPER BOWL

Memphis Style Ribs

Super Bowl Sunday is a recognized holiday at our house. Leading up to the game, I enjoy making ribs, playing Tecmo Super Bowl, and our family even has a tiki toss championship that gets pretty serious.

The Lineup

- 1 or 2 Racks of Ribs
- Mayo
- Kosher Salt
- Rib Rub
- Worcestershire Sauce
- Hot Sauce (Optional)

Game Plan

1. Remove membrane from ribs.
2. Coat and rub ribs with Kosher Salt.
3. Set grill/smoker to 225°F (I use hickory wood).
4. Lightly coat ribs with mayo, then rub in rib rub (**Memphis Dust** works great).
5. Place in grill.
6. After 3 hours, give a break test, check ribs, sprinkle some Worcestershire sauce, and repeat until ready.
7. Once you pick up one end of ribs with tongs and you see breaks in the bark, your ribs will be done (Could take around 6 hours). Lightly brush some hot sauce if you want (I use **Hot Tamn's**).
8. Remove from heat, let cool a bit, then serve.



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ARMY NAVY

Filet Mignon

My favorite sporting event of the year, and it's not even close. Cookies are decorated, we get out the old electric vibrating football game, and sometimes Football Santa swings by early and leaves us America's Game gear underneath the football tree. As crazy as all that sounds, none of it is made up. From the pregame show, to the march on, through the game, until singing second, I take it all in. Army Navy Game commercials are better than Super Bowl commercials.

There is no substitute for going to the actual game, but when we are at home, I want to make it as special as I can to give it the fanfare it deserves. My favorite thing to make for the game is filet mignon sandwiches.

Note

I use my Kamado Joe with a flat cast iron surface below and the warming rack above. You may need to adjust your technique depending on your setup.

The Lineup

- Filet Mignon
- 1 to 2 Bacon Strips per Filet
- Kosher Salt
- Black Pepper
- Minced Garlic
- Butter
- Olive Oil
- 1/2 Onion

Game Plan

1. Bring meat to room temperature.
2. Season meat with kosher salt and black pepper.
3. Wrap bacon around outside edge of filet mignon.
4. Preheat grill to 250°F.
5. Place filet mignon on warming rack and leave until 10°F less than desired temperature (140°F for my family).
6. Slice onion and place in pot with olive oil on low, stirring to caramelize onions.
7. Sprinkle some minced garlic and some butter over the top of each filet.
8. Heat cast iron surface to 450 degrees.
9. Sear the filet mignon on the cast iron for about 2 minutes per side (you can flip every 30 seconds to a minute if you'd like) until desired doneness.
10. Rest to let juices settle.
11. Serve on dinner roll buns with your caramelized onions.

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THE DERBY

Peach Cobbler

The Run for the Roses! Will we see the next legendary Triple Crown Winner? Where my sports love is for the Army Navy Game, the rest of my family shares this passion for the Kentucky Derby, especially my Dad. When I was a kid, we would each bet a penny on the race. My daughter and I have an ongoing computerized simulation where we ask our friends for names to use for the horses, then stream the race online for friends and family to watch wherever they are at.

The real race is always fun to watch and provides time throughout the day for any of your favorite foods to be made. I thought I'd use this last recipe for a great southern dessert, Peach Cobbler.

The Lineup

- 5 Peeled & Sliced Peaches
- 3/4 Cups Granulated Sugar
- 1/4 Tsp Salt
- 6 Tbsp Butter
- 1 Cup Granulated Sugar
- 2 Tsp Baking Powder
- 3/4 Cup Milk
- Cinnamon

Note

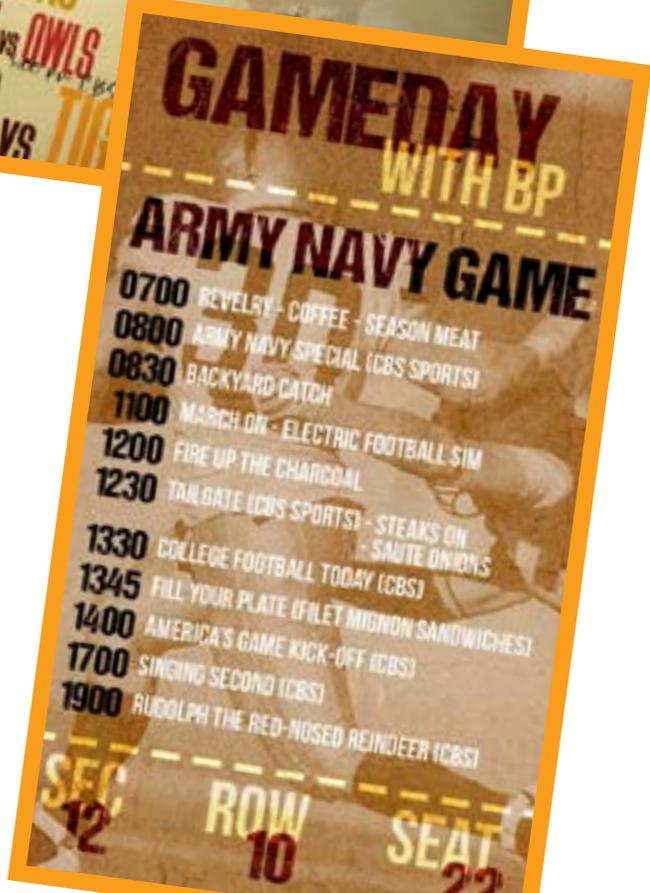
It may seem weird making this in a grill, but when I was in Boy Scouts, we'd make this in a Dutch oven by the campfire. The smoke from the wood chips or pellets is more for my nostalgia than anything, and may not be for everyone.

Game Plan

1. Add peaches, sugar, salt to pan.
2. Cook on medium until sugar is dissolved and juices extract from the peaches.
3. Set oven or grill to 350°F.
4. Slice butter into pieces and add to baking dish.
5. Place dish in oven/grill to melt butter, then remove from oven.
6. Mix flour, sugar, baking powder, and salt in a bowl. Stir in milk. Pour mixture into pan with melted butter.
7. Place peaches and juice over the batter.
8. Sprinkle cinnamon to your liking.
9. Place in heat at 350°F until done (about 50 minutes).
10. Serve warm (goes great with ice-cream).

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ITINERARY

The Order of Battle

My high school band director would have a precise schedule for us to follow for any trips, competitions, etc. At the top of the itinerary were the words "Order of Battle." I use the same words for my classes for our daily schedule. I use the same concept on the weekends for my sports watching schedules.

Having my Order of Battle allows me to enjoy myself putting together food for game day while missing as little of the action as possible, and still having plenty of time to enjoy family and friends who are over.

I will look at the games I'm interested in, decide a meal I can do throughout the events, and schedule tailgate games when it works with the schedule. If I get real ambitious and a little pretentious, I will create a graphic of my order of battle and post it on social media.

Preheating the grill or waiting for those temperatures to hit are great times to play catch outside with the kids. Corn hole, tiki toss, and Kubb are great ways to have some fun instead of watching a pot boil.

That is about it. Hopefully you can take some of these traditions of mine, mix them with yours, and create memories of good food and cheering your team on with those you love. Cheers!

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ABOUT the AUTHOR

Hi, I'm Brandon Petersen, a Grill Dad. I am a Communication Specialist, High School teacher, and Adjunct College Professor who teaches a variety of design, technology, and education classes.

Although I specialize in digital design, I love sports and tinkering on the grill. This eBook is the perfect opportunity to take my love for digital design, sports, and game day cooking and share it with anyone else who wants it.

You can learn more about me at my website, codepetersen.com.

You can also find me on the following social media platforms: Twitter, Instagram, Threads, TikTok, and YouTube at @codePetersen.

I'd love to hear from you and learn about your gameday cooking and traditions!

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