

Gourmet Tailgating Sides

by Chef Brian Reyelt of Citizen Public House

Roasted Yam & Green Onion Salad

- 5 pounds yams, peeled and diced into ½ inch cubes
- 2 bunches green onions, finely sliced (both green & white parts)

For the dressing

- 2 cups crème fraiche
- 1 tablespoon grated nutmeg
- salt and pepper

For the yams

1. Preheat the oven to 350 degrees.
2. Toss the yams with extra virgin olive oil and salt and pepper. Spread them out on sheet pan and roast in the preheated oven for 15-20 minutes. Remove and cool.

For the salad

1. Combine the crème fraiche, nutmeg, salt and pepper to create the dressing. Fold together the cooled yams and green onions. Serve the salad at room temperature or chilled.

Local Gala Apple & Shaved Fennel Slaw

- 6 apples, quartered and sliced thin
- 2 heads fennel, shaved thin
- 1 cup dried cranberries
- 2 tablespoons pickled mustard seeds with liquid (reserved from sliders)
- ½ bunch parsley, rough chopped
- salt and pepper

Directions

1. Combine all the ingredients and mix well. Taste for seasoning before serving.

Manchego & Beer of the Gods Fondue

- 2 pounds Manchego cheese, grated
- 1 pounds Fontina cheese, grated
- ½ cup all purpose flour
- ½ cup corn starch, mixed with ½ cup room temp water
- 16 ounces Beer of the Gods
- 4 dashes Tabasco

Directions

1. Combine the cheeses and flour together and mix well.
2. Using a sauce pot, bring the beer up to a simmer, reduce the heat to low and add the cheese mixture in small batches. Slowly whisk the mixture until all the cheese is fully incorporated. Finish with the hot sauce and cornstarch slurry.
3. Remove from the heat and serve with bread and lamb bacon garnish.

