

[eat this]

pigskin PARTIES hosting AS A TEAM

By CHEF BEN MCCALLUM

How to score big points with your fiancée, friends, and family.

It's the fourth quarter and your favorite team is down by a field goal. The team recovers a fumble and runs in a 45-yard touchdown. You and your buddies go wild. Food flies, drinks spill, and the look on your fiancée's face seems to signal, that unlike your team, you won't be scoring any time soon. Oh the joys of fall football season.

It's all about planning

Passionate football fans understand that there is much more to the season than just watching the games. The ritual gathering of friends, cheering on their favorite team, drinking beer, and consuming mass quantities of food all make it truly special.

With this kind of camaraderie, we inevitably find ourselves with a house full of people all expecting to receive at least a little bit of nourishment. Good planning is the

key to the success of entertaining. If you are not blessed with a significant other who shares your passion for football, you must follow a couple key rules to keep the peace. Invite friends that you both get along with and who make her feel like she is part of the gang. The most important rule, though, is to NEVER ask her to prepare food for your guests. Your taking the initiative makes it much easier for her to enjoy game time entertaining.

Again, good planning is essential. It is important to start early in the week by planning and shopping for the necessities: beer, food, paper supplies, and don't forget a bit of face paint in your team colors. Prepare the food in advance so that you are not in the kitchen missing the kick off.

While we all have our favorite football food, the traditional bratwursts, hotdogs,

nachos, and meatballs, they tend to leave me feeling a bit unsatisfied and craving something slow cooked and savory. Slow roasted pulled beef is just the ticket for providing all the elements of a great football feed. It can all be prepared ahead of time and reheated prior to party time. It is easy for your guests to serve themselves, and it goes with a plethora of accompaniments that are easy to set out. I generally provide crisp tortilla chips and salsa, assortments of breads or buns, and fresh fruits and vegetables that embody the fall harvest season. I highly encourage a weekly visit to your local farmer's market to get the best picks.

With the proper planning and preparation, both you and your significant other can enjoy game time entertaining and spending time with guests and cheering on your favorite team. Skol Vikings! ^{TC}

SLOW ROASTED BARBEQUE BEEF BRISKET SANDWICH

Makes 10 Servings

5 lbs. Beef Brisket
Salt and pepper
2 cups Water
2 cups Apple Juice

Place brisket into high sided roasting pan. Using a paring knife, score the top of the brisket with 1/2" deep criss-cross pattern. Season the brisket with salt and pepper, rub with barbeque sauce and let sit covered in refrigerator overnight.

The next day, add the water and juice to pan. Cover the pan tightly with lid or aluminum foil and place into preheated 325° oven. Let it slow roast for 5 hours or until beef falls apart. Remove from the oven and let it rest until cool enough to touch. Pull the beef apart with fingers until it is all in small strings. Transfer the pulled beef to a large pot and add enough barbeque sauce to season the beef. Heat over a medium flame, stirring often to prevent burning.

For Chef Ben's signature barbeque sauces recipe check out the "Eat This" section at todaysgroom.com



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