

BIG GAME

Party
Planning



Big Game, Big Screen

Just like Super Bowl LIV won't be your dad's big game, it won't be watched on your dad's TV screen.

Inch sizes aside — new sets have grown to gargantuan proportions — the alphabet soup surrounding new televisions is overwhelming. Don't know your OLED from your UHD? Grab a seat; we'll keep you from drowning.

TERMS TO KNOW

Here are a few acronyms and words you might run into looking for a new TV.

HDR: High dynamic range. These TVs use technology to widen the range of contrast between the whitest whites and the blackest blacks, making the picture appear more lifelike.

UHD: Ultra-high definition TVs have a higher screen resolution than regular TVs. A 4K UHD TV (see what I mean about alphabet soup?) has four times the pixels than a regular 1080p HD TV. This usually results in a sharper image.

OLED: This stands for organic light emitting diode. For the record, regular light emitting diodes are found in LED screens, another acronym you're likely to encounter. OLEDs are pretty new to the market and are the new kings when it comes to television pictures. But new technology means higher price, and if you're looking for a smaller set,



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the cheaper LEDs may be your best bet.

SCREEN SIZE

Bigger isn't necessarily better when we're talking TV size. It might be tempting to make an entire wall of your family room a giant screen, but think about when you're at the movies and have to sit in the front row. Gives you a headache just

thinking about it, right? Now imagine that all the time. You want your television screen size to be a factor of your room size and your seating arrangements. Consumer Reports advises that you should sit about 1.6 times your screen size away from the TV for maximum field of view. So say you have a 60-inch screen. You'd need to sit 96 inches, or eight

feet away from the TV. Reverse the math for calculating from your sofa.

If you're looking into the new UHD sets, those images actually stay sharp even up close, so you could, technically sit much closer to the TV and still get a sharp picture.

No guarantees about your mom yelling at you for ruining your eyes.

ONLY AS GOOD AS IT GETS

Remember that no matter how fancy your screen and your resolution and the type of diodes, your picture will only be as good as you're getting to your home. Before spending a bundle on a 4K or even 8K television, make sure you can get 4K or 8K programming in your area.

Nacho Average Party

Cheesy, gooey nachos go great with football and they easily feed a crowd. For your Super Bowl party, please even the pickiest eaters with a nacho bar that will allow your guests to make their own delicious dish.

GO BOWLING

Bowls are the best way to go for a nacho bar. Plates can get tough to manage if the chips are piled high (and they will be). Pick a pack of disposable bowls with a football theme for easy clean up. Bowls can also more easily contain drips of salsa, cheese, sour cream, guac, black beans ...

FIXINS

We should probably get on to what to put on that nacho bar.

Start off with the right chip. If you have gluten-free guests, most corn tortilla chips are gluten free. Just look for the GF symbol somewhere on the bag. You can also get chips that are low sodium for guests watching their salt. If you want to kick it up a notch, look for blue corn chips, red corn chips, chips bathed in chili and/or lime, and much more at your local grocer. Put them out in giant, clearly labeled



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bowls.

Next comes the glue that holds it all together, the cheese. You can go the easy route and buy a variety of jarred cheese dips that can be heated up and poured into warming trays or a waiting slow cooker. Also buy shredded cheeses for sprinkling over the finished product.

Now for the protein. Grilled chicken strips, browned ground beef with taco seasoning, fajita steak strips, black beans, grilled shrimp, browned chorizo all good choices for your nacho bar. Keep each item toasty in a warming tray and watch how long items like shrimp are left out.

For the rest of the bar, put

out an assortment of toppings and condiments. Grilled peppers and onions are a good start, along with salsa, guacamole, refried beans or bean dip, sour cream and the usual staples. Go long with sliced limes, pico de gallo, tomatillo salsa, fresh sliced avocado (coat lightly in lime juice to keep it from turning brown),

grilled vegetables, rice, jalapeños, and chopped fresh cilantro.

SAFETY FIRST

Remember to keep cold things cold by balancing a small bowl of your food in a larger bowl of ice. Also put a serving spoon in each dish to avoid cross contamination.

Bingo!

The game on TV doesn't have to be the only game at your party. Keep the fun moving along by making up engaging bingo cards for your guests to fill out.

FOR FOOTBALL FANS

Make a sheet that includes game staples, like a first down, but also rarely seen moves, like a trick play. More ideas for football-themed squares:

- Interception.
- Quarterback sack.
- Previous play under further review.
- Two-point conversion.
- Onside kick.
- Time out.
- Trick play.
- Extra point.
- Safety.
- Fourth-down conversion.

FOR EVERYONE ELSE

Not everyone knows or cares enough about football, but we love them anyway. Some suggestions for squares are:

- Shirtless fan.
- Cheerleaders.
- Announcers talking about food.
- Blimp sighting.
- Fireworks.
- Spot a celebrity in the crowd.
- Shot of tailgating.

- A mascot. Any mascot.
- Coin toss.
- Cute kid.
- Commercials

Just here for the epic commercials? We've got a card for that, too.

- Cute animal.
- Love story.
- Beer commercial.
- Local commercial.
- Aging rockers.
- CGI gold.
- Car commercial.
- Contest commercials.
- To-be-continued commercials.
- Commercial for a show after the game.

RULES OF PLAY

Mix up the squares when you're making the cards so that not everyone will bingo at the same time. Put out washable markers for guests to mark their cards, and let the games begin. If you want to go whole hog, spring for a couple of prizes, like gift cards or a silly trophy that can be passed around year after year.



Wing It

Wings may be the perfect football food. Snackable, easily held in one hand, and perfectly dippable, they're definitely a candidate. For your Super Bowl spread, try one or more of these recipes.

BUFFALO WINGS

2 1/2 pounds chicken wing pieces
1/3 cup melted butter
1/2 cup hot sauce, like Frank's Red Hot. Ask your grocery if there's a local favorite.

1. Preheat the oven to 450 degrees. Season wings with salt and pepper, then lay out on a foil-lined pan.

2. Mix together the butter and hot sauce. Set aside.

3. Bake the wings on the lowest rack of the oven for 30 minutes or until crispy, turning once. Coat finished wings in sauce and broil for 1-2 minutes. Serve with blue cheese or Ranch dressing and carrot and celery sticks.

HONEY BARBECUE WINGS

2 1/2 pounds chicken wing pieces
1/2 cup barbecue sauce
1/2 cup honey
1/2 cup soy sauce

1. Preheat the oven to 350 degrees.



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Spray a 9x13 pan with cooking spray. Season the wings with salt and pepper and place in the pan.

2. Mix together the barbecue sauce, honey and soy sauce. Pour over wings and cook in the oven for about an hour or until juices run clear.

JERK CHICKEN WINGS

3 pounds chicken wing pieces
1/2 yellow onion

1/2 green onion
6 cloves garlic
3 habanero peppers, seeded and chopped

3 tablespoons fresh thyme leaves
1 tablespoon Kosher salt
2 teaspoons ground black pepper
2 teaspoons ground allspice
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cumin
1/2 teaspoon ground nutmeg
2 tablespoons vegetable oil

3 tablespoons soy sauce
2 tablespoons brown sugar
1/3 cup lime juice

1. Put onions, garlic, peppers, thyme, salt, pepper, allspice, cinnamon, cumin, nutmeg, oil, soy sauce, brown sugar and lime juice in a blender and blend until smooth.

2. Place chicken in a bowl and pour the marinade over. Stir and toss to coat, then marinate in the fridge overnight. Allow chicken to come to room

temperature before continuing.

3. Preheat oven to 450 degrees and line a baking sheet with foil. Remove chicken from bowl and place on sheet, reserving marinade.

4. Bake for 25 minutes, then turn and brush marinade over chicken. Bake for 15 minutes, then turn and brush again. Bake for 10-15 more minutes, or until caramelized. Remove and allow to rest five minutes before serving.

Through the Uprights

Food on sticks is always a fan favorite, and an easy pass-around party food, too. Keep reading for recipes that will keep your guests snacking throughout the game.

BETTER WITH BACON

What's better than food on a stick? Food with bacon on a stick. This twist on the traditional cocktail sausages will score big with your guests.

BROWN SUGAR SMOKIES

- 1 pound bacon
- 16 ounces cocktail sausages
- 1 cup brown sugar
- Toothpicks soaked in water

1. Preheat oven to 350 degrees. Cut bacon into thirds, then wrap around the sausage and secure with moistened toothpick. Arrange on a baking sheet, sprinkle with brown sugar and bake until bacon is crisp and sugar is melted.

LOG IT

These tater tot logs can be dressed to perfection with sprinkles of cheese and chives. Serve with a sour cream-Ranch dipping sauce. Oh, and this is also a great one to add bacon to, either in raw slices in between the precooked tots or crisp pieces sprinkled in with the cheese.

TATER TOT LOGS

- 1 pound frozen tater tots, thawed
- 1 cup shredded cheddar
- Chopped chives
- Skewers

- 1/2 cup Ranch dressing
- 1/2 cup sour cream

1. Preheat oven to 425 degrees. Place a wire rack on a rimmed baking sheet and spray with cooking spray.

2. Pop 4-5 tots on a skewer. Arrange on the rack,



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then sprinkle with cheese and chives. Bake for 20 minutes or until crisp and the cheese is melted.

3. Mix the dressing and sour cream together. Serve with skewers.

POP SOME PASTA

It doesn't get much easier than these eye-catching ravioli pops. Throw together just a few store-bought basics for a quick appetizer everyone will love.

RAVIOLI POPS

- 1/2 cup dry bread crumbs
- 2 teaspoons pepper
- 1 1/2 teaspoons dried oregano
- 1 1/2 teaspoons dried parsley
- 1 teaspoon salt
- 1 teaspoon crushed red pepper flakes
- 1/3 cup flour
- 2 large eggs, beaten
- 9 ounces refrigerated cheese ravioli
- Oil for frying

Lollipop sticks

1. Mix bread crumbs and seasonings in a shallow bowl. In other bowls, put the flour and eggs, respectively. Dip ravioli in flour, then eggs, then bread-crumbs.

2. Fry ravioli in oil heated to 375 degrees until golden brown, about 2 minutes per side. Drain on paper towels. When cooled slightly, insert lollipop sticks. Serve with warm marinara. If you're traveling with these pops and they cool down, reheat in a 425 degree oven.



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Games for Everyone

Not everyone (thinking of the kids here) will want to sit and watch hours of football. Have a plan on hand for your smallest guests, too, and the bigger ones that just can't watch football for hours.

TOURNEY TIME

Set up a room of your house for board games, card game or video game tournaments. Make a bracket

and have an older kid or an adult be in charge. Have age-appropriate prizes for first, second and third place. Some favorites that are just as fun to watch as they are to play include Jenga and Hedbanz.

BIG SCREENS

Set up an outdoor projector and screen a favorite film on the side of your house or on your garage door. Let the kids snuggle up in blankets with popcorn and hot cocoa and watch a show that's just for them.

FLAG FOOTBALL

If it's just that some people need

to move their feet, here's a great idea for before the game or the half. Just remember to enforce no tackles. If there's one bad place to watch the Super Bowl, it's from the ER.

BUILD IT

If someone's got an epic building block collection and is willing to share, have kids and adults alike build a giant cityscape. Bonus points if it's Miami.

OUTSIDE GAMES

Weather cooperating, make an outside playspace of popular tailgating games, like ring toss, horseshoes,

cornhole and more. Again, you can set up a bracket and let the games go until a champion is crowned.

INSIDE GAMES

It is January, after all, and the weather may not cooperate. To keep little hands busy, set up a crafting or coloring station (or both, depending on your guests and the length of your party). It can be as easy as rolling out a roll of shelf paper on a folding table and letting them to go to town with washable crayons and markers. Other ideas: painting rocks, making jewelry or necklaces, coloring pages and books.

Go Small or Go Home

Giant flavor can come in small packages as these party-friendly tiny snacks prove. Get your hands on these big hits.

SWEET ROLL SAMMIES

Recipe is from King's Hawaiian.

- 24 slices of deli honey ham
- 6 slices of Swiss cheese, quartered
- 1/3 cup mayonnaise
- 1 tablespoon poppy seeds
- 1 1/2 tablespoons dijon mustard
- 1/2 cup butter, melted
- 1 tablespoons onion powder
- 1/2 teaspoon Worcestershire sauce
- 2 12-count packages Hawaiian sweet rolls

1. Cut rolls in half and spread mayo on one side. Place a slice of ham and a piece of cheese in each roll. Place the top halves back on and line them up in a baking dish.

2. Whisk together the poppy seeds, mustard, butter, onion powder and Worcestershire sauce. Brush over the rolls, then cover with foil and let sit for 10 minutes.

3. Heat oven to 350 degrees and bake until cheese is melted. Uncover and cook about 2 more minutes or until browned and crisp. Serve warm.

MAC AND CHEESE BITES

- 2 pounds uncooked macaroni noodles
- 1 cup seasoned bread crumbs, divided
- 2 tablespoons butter
- 2 tablespoons flour
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon seasoned salt

- 1 3/4 milk
 - 2 cups shredded sharp cheddar, divided
 - 1 cup shredded Swiss cheese
 - 3/4 cup biscuit or baking mix
 - 2 large eggs, beaten
1. Preheat oven to 425 degrees. Cook macaroni according to directions, drain.
 2. Sprinkle 1/4 cup bread crumbs into 36 greased mini muffin tins.
 3. In a large saucepan, melt butter over medium heat. Stir in flour and sea-

sonings until smooth, then gradually whisk in milk. Stirring constantly, bring to a boil and cook until thickened. Stir in 1 cup cheddar and all of the Swiss until melted.

4. Remove from heat and stir in biscuit mix, eggs and 1/2 cup bread crumbs. Add the macaroni noodles and toss to coat. Spoon mixture into muffin tins, pressing down lightly. Sprinkle with remaining cheese and bread crumbs.
5. Bake about 10 minutes or until

golden. Cool in pans 5 minutes before removing with a fork or skewer and serving.

MINI CHICKEN AND WAFFLES

Hit the frozen food section and then the oven for these quick and impressive trendy bites. When choosing your chicken, go for whole chicken chunks, not the pressed nuggets. Those have their place, but this is not it.

- 1 24-ounce package frozen chicken nuggets or tenders
 - 24 frozen mini waffles
 - Maple syrup
 - Salt and pepper to taste
1. Cook the chicken according to package instructions. While that's on, start toasting your waffles.
 2. Top a toasted waffle with a nugget and run a party pick or a skewer through it. Add salt and pepper to taste and top with warm maple syrup.



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