



Next Week

Ready for romance? We're dishing on the 12 best new date night restaurants.



DOUG DURAN/STAFF

Super charge that Bloody Mary cocktail, center left, and serve a tangy Green Goddess Salad to offset a special chile on Super Bowl Sunday.

A winning spread makes even a Raiderless Super Bowl a party for you and your friends

By Jackie Burrell

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We're still coming to grips with the Raiderless status of Super Bowl LI. But we're always game for a football-watching party, no matter who's playing — especially when the spread includes habanero-spiked chili, high-octane bloody marys and a citrusy Bay Area riff on Long Island Iced Tea.

Cocktail blogger Jordan Catapano, mixologist for Concord-based BevMo, calls her Long Bay Iced Tea the perfect cocktail for a long afternoon of football-watching. It “may also come in handy during those long looming Sundays,” she says, “when September seems like it's years away.”

While the classic Long Island version combines vodka, tequila, rum, gin, triple sec and cola, for a drink that usually dips deep into the generic booze aisle, Catapano's cocktail uses high-quality spirits, including San Francisco's Distillery No. 209 gin. She subs in chambord for the orange liqueur and adds fresh orange and grapefruit juice, instead of soda. The recipe scales up easily for punch bowls, too.

San Francisco gets a nod, too, from Daina Falk, the New York-based tailgating guru you may have spotted on “Late Night With Seth Meyers” or the “Today” show. Tempting as it is to nosh on nothing but nachos or chicken wings for three hours, adding a bright, fresh Green Goddess Salad to the buffet will ease the tailgate guilt that ensues when you inhale an entire pot of chili — or 12 chocolatey Guinness cupcakes. Besides, she says, the salad is an homage to the 49ers.

The pale green, tarragon-tinged salad dressing originated at San Francisco's Palace Hotel in 1923. Falk cre-

ated her own version of it in 2013, when the Niners faced the Baltimore Ravens in Super Bowl XLVIII. (The salad is fab. We won't dwell on what happened to the Niners that year. Or this year.)

Falk lives and breathes sports. Her childhood revolved around gridirons, diamonds and courts — her father is sports agent David Falk, whose clients included Michael Jordan and Arthur Ashe. And her new “The Hungry Fan's Game Day Cookbook” (Oxmoor House/Time Inc., \$23) includes not only her own recipes, but dishes contributed by LeBron James, Andre Agassi and other star athletes.

“Having grown up around sports, having the unique experience of seeing sports from all different perspectives — players, teams, fans,” she says, “I found that my favorite part of game day is the fan experience.”

Falk walks the fan walk. And runs it into the end zone with her Hungry Fan lifestyle site (www.hungryfan.com), which brims with party plans, recipes, tailgate cooking gadgets and sports bar tips — and her own trademarked term to describe it all.

“Most people are familiar with tailgating in a parking lot,” she says. “But there are tons of fans — probably the majority of fans — at home or a sports bar, eating and drinking and hanging with family and friends. It's fangating.”

Consider her cookbook a fangating volume, with 165 recipes to complement what's happening on the field, from Buffalo Wings to Texas Toast Brisket Sandwiches and Super Sports Sunday Slow-Cooked Chili.

So go. Break out the koozies to keep drinks cool and the slow-cooker to keep things hot. And remember: The Raiders may not be playing, but we can always pre-

DAINA FALK'S SUPER BOWL PARTY TIPS

1. Work ahead: One of the most important things to me is not getting stuck in the kitchen. There's nothing worse than having all your friends and family in the other room — and you're missing the game, because you're in the kitchen warming up all the food. I'm a huge fan of making as much as possible ahead of time.

2. Split the cost: Throwing a Super Bowl party can be really expensive, especially the alcohol. Encourage your friends to split the cost. I really like Venmo or PayPal. Venmo has no fee, which is pretty great.

3. Vary the offerings: Be sensitive to food allergies. I like to offer a gluten-free or vegetarian item or both. I don't want anyone coming over and having to watch other people eat. That's awful.

4. Get crafty: Set out a bunch of koozies (insulated sleeves to keep cans cold) and Sharpies, and encourage people to decorate their own. One, it's fun. And two, the more you drink, the easier it is to forget which beer is yours.

5. Play games: Everybody likes a pool. It's fun to game-ify the game. There are forms online you can blow up (just Google “Super Bowl pool sheets”) or use a whiteboard and make one yourself.

6. Remember the kids: If you have kids coming to your party, make some kind of fruit-ade. Take watermelon, honeydew or other fruit, puree it, add in a little basil, honey or maple and ice and make a slushie fruit-ade. The kids will have something fun and healthier than soda. And grownups can add vodka to it.

— Daina Falk



OXMOOR HOUSE

Super Sports Sunday Slow-Cooked Chili

Serves 6

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| 2 pounds ground beef | ¾ cup beer, such as Negra Modelo |
| 1 large yellow onion, diced, plus more for serving | ¼ cup chili powder |
| 2 cloves garlic, minced | 1 tablespoon dried oregano |
| 15-ounce can pinto beans, drained | 1½ teaspoons ground cumin |
| 26.46-ounce box Pomi finely chopped tomatoes | ¼ teaspoon cayenne pepper |
| ½ habanero chile or to taste, seeded and very finely chopped | 1 teaspoon sea salt, plus more to taste |
| 6-ounce can or tube tomato paste | Garnishes: Sour cream or plain Greek yogurt, shredded cheddar, chopped cilantro, tortilla chips |
| 4-ounce can diced green chiles | |

1. In a large Dutch oven set over medium-high heat, cook the ground beef, onions and garlic until no pink remains, about 6 minutes. Drain and return to the pan.

2. Add all the other ingredients except the garnishes. Stir well, then bring to a boil over high heat. Let boil for a couple minutes, then stir, cover and reduce heat to low; simmer for 15 minutes. Give the chili a good stir, cover again and simmer for 3 hours, stirring occasionally. (Note: If you have Falk's 3-in-1 Fangating Bag, which is available on her website, just give the pot a couple of extra minutes on the stove, then transfer it to the bag to simmer for 3 hours at your tailgate site.) Season with salt.

3. Serve topped with your choice of fixings: sour cream (or Greek yogurt), shredded Cheddar, chopped cilantro, diced onions and tortilla chips, which can be crumbled on top.

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