

TAILGATES FOR TRUMP



OFFICIAL COOKBOOK

TUT RECIPE

DONALD TRUMP'S SPICY MAGA-RITA

INGREDIENTS

- 3 slices of muddled red peppers
- 2 parts tequila
- 3/4 parts Cointreau
- 1/2 parts orange juice
- 1/2 parts simple syrup
- pinch of cilantro



HOW TO MAKE!

1. Combine all ingredients in a shaker and then pour into a glass with ice.
2. Garnish with a slice of red pepper.

(Leave out the peppers for an non-spicy version)



TAT RECIPE

TRUMP TOWER ZINGER BURGER

INGREDIENTS

1oz Chilli Heatwave Doritos
1 tsp chili powder
1 tsp garlic flakes
1 tsp paprika
1 tsp onion flakes
4 chicken breasts
1 cup cornflour

2 eggs
seeded burger buns, halved and toasted
1 red onion, sliced
1 large tomato, sliced
crispy iceberg lettuce, shredded
sweet mayonnaise
1 tbsp salt



HOW TO MAKE!

1. Preheat the oven to 320°F. Line a baking tray with non-stick paper or spray it well with cooking spray.
2. Place the Doritos into a zip-seal bag and crush using a rolling pin or meat mallet!
3. Add the chili powder, garlic, paprika, and onion flakes inside the bag and shake vigorously to ensure that all the ingredients mix well. Stop when you have even-sized fine crumbs.
4. Ensure that your chicken breasts are very dry by patting them with a paper towel.
5. Place the cornflour into a flat bowl. Whisk the egg well and place the beaten egg into another flat bowl. Lastly, add the Doritos crumb into a third flat bowl.
6. Take one chicken breast at a time and coat them in the cornflour, then egg, and lastly the Doritos crumb. Repeat the process once more so you have double-crumbed each breast.
7. Ensure that you shake each chicken breast so any excess cornflour falls off. This will help the egg and Doritos crumb stick better and will create a beautiful crisp chicken breast.
8. Place the crumbed chicken breasts on the baking tray and bake for 20-25 minutes. Turn the chicken breasts and bake for another 10-15 minutes. Before removing the chicken from the oven, make sure it is completely cooked through and crispy.
9. To assemble the burger, start by lightly toasting your seeded buns halves. Then place your Zinger patty on the bottom bun, followed by red onion rings, a slice of juicy tomatoes, crisp lettuce and the sweet mayonnaise.
10. Top with the other bun half and serve immediately with your favorite KFC-style side dish.

TOT RECIPE

Tim Walz's Creamy Horseradish Sauce

INGREDIENTS

- 1/2 cup sour cream
- 2 tbsp prepared horseradish, drained
- 2 tbsp mayo
- 1 tsp apple cider vinegar
- 1/4 tsp salt
- 1/8 tsp black pepper
- 1 tbsp chives, finely chopped



HOW TO MAKE!

1. In a small mixing bowl, stir all of the ingredients together.
2. Serve right away! It will last upto 2 weeks if covered and refrigerated.



WARNING

NO HORSES WERE
MILKED IN THE
MAKING OF THIS

T4T RECIPE

Stormy Daniel's **Pornstar Martini**

INGREDIENTS

- 1.2 fl oz vodka
- 1 tbsp Passoã passion fruit liqueur
- 2 tsp rich vanilla syrup
- 2 ripe passion fruit
- some ice
- Prosecco to top up glass,
plus 1.8 fl oz Prosecco extra to serve



HOW TO MAKE!

1. Put the vodka, passion fruit liqueur, syrup and the pulp from 1 passion fruit into a shaker with ice.
2. Shake well, then strain into a coupe glass.
3. Top up with prosecco, then float half a passion fruit on top and serve with the 1.8 fl oz prosecco in a small glass on the side.

TOT RECIPE

RFK JR'S

NUCLEAR CHILI

INGREDIENTS

- 1 1/2 cups ketchup
- 3 tbsp lime juice
- 1 tbsp brown sugar
- 1 tbsp Worcestershire sauce
- 2 tsp vinegar
- 1 1/2 tsp mustard
- 3 cups spicy hot V8, or regular
- 16 oz can kidney beans
- 1 14.5 oz can fire roasted tomatoes
- salt and pepper

AND THESE INGREDIENTS

- 3 lbs ground beef, or use half sausage and half ground beef
- 1 green pepper, diced
- 1 red bell pepper, diced
- 1 medium onion, diced
- 2 tsp garlic powder
- 1/3 cup chili powder
- 1 1/2 tbsp cumin

3 small jalapeno peppers, diced (seeds and veins removed for less spice)

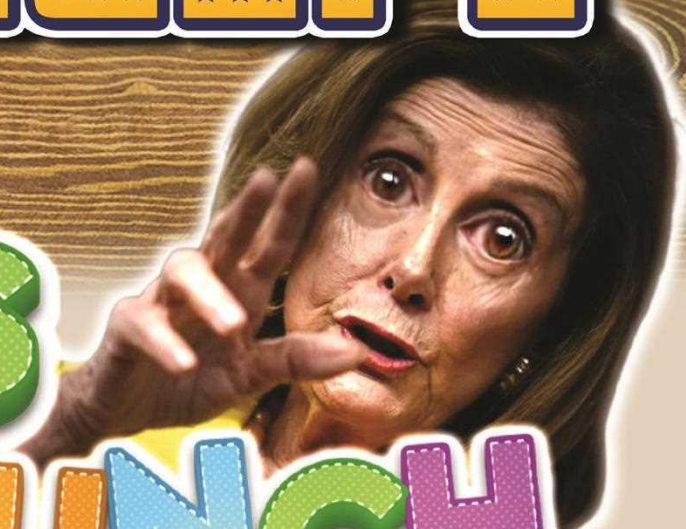


HOW TO MAKE!

1. In a large saucepan, brown the ground beef and ground sausage (if using), with a wooden spoon to break it into small pieces as it cooks. Drain most of the grease and transfer meat to a plate.
2. Add onion, bell peppers, and jalapeño peppers to the pot and sauté on medium high heat for 2-3 minutes.
3. Add spices, ketchup, lime juice, brown sugar, Worcestershire, vinegar, mustard, and V8. Stir well. Add beans, tomatoes, and salt and pepper.
4. Return the ground meat to the pot and bring the mixture to a low boil. Turn to a low simmer, cover, and cook for 1-2 hours.

TOT RECIPE

Pelosi's PUNCH



INGREDIENTS

- 13 fl oz dark rum
- 9.5 fl oz apple brandy
- 6 fl oz pear liqueur
- 3 fl oz allspice dram
- 6 fl oz rich Demerara syrup
- 9.5 fl oz ml fresh lemon juice
- 25 fl oz black tea (chilled)
- grated nutmeg for garnish

HOW TO MAKE!

1. Pour all ingredients into a large jar or punch bowl.
2. Stir.
3. Add ice, preferably a large single block of ice with fruit frozen (apple, pear slices) inside. But make do with what you have!
4. Serve in a punch glass, grate fresh nutmeg on top.

TOT RECIPE

NANCY PELOSI'S Gin Soaked Drizzle Cake

INGREDIENTS

- | | |
|---------------------------|--------------------------|
| 8.8 oz unsalted butter | 5 tbsp tonic water |
| 8.8 oz caster sugar | 7 oz icing sugar |
| 8.8 oz self raising flour | 3-4 tbsp gin (for icing) |
| 5 medium eggs | 1 lime zested |
| 1 lime zested | lime slices |
| 5 tbsp gin | 2.6 oz caster sugar |



HOW TO MAKE!

1. Grease and line a 2lb loaf tin, and preheat your oven to 355°F / 320°F fan.
2. Cream together your butter and caster sugar until light and fluffy.
3. Add in the eggs, flour, and lime zest, and beat again until smooth and combined.
4. Pour your cake ingredients into your tin, and bake in the oven for 40-45 minutes. When baked fully, a cake skewer should come out clean, and the cake shouldn't be making a bubbling sound.
5. Remove the cake from the oven and leave to cool slightly whilst making the drizzle.
6. Add the caster sugar, gin, and tonic to a small pan.
7. Heat on a low-medium whilst stirring, and wait for the sugar to dissolve. Once dissolved, turn off the heat.
8. Poke your cake lightly with a cake skewer/fork, and then drizzle over the drizzle. Leave the cake to cool fully in the tin.
9. Once the cake has cooled, remove it from the tin.
10. In a small bowl, add your icing sugar, and gradually mix in the gin until you get a thick pourable consistency. You don't want it too thin otherwise it will all run off.
11. Pour or drizzle the icing over the cake, and sprinkle over some lime zest, and then add some lime slices for more decoration.

TOT RECIPE

KATHY HOCHUL'S DIRTY OLD MANHATTAN



INGREDIENTS

Per Serving:
0.25 fl oz orange juice
dash orange Bitters
tsp cherry juice
0.8 fl oz red vermouth
1.6 fl oz rye whiskey
optional orange perfume

HOW TO MAKE!

1. Pour the rye whisky into a cocktail shaker.
2. Combine with the fresh orange juice, vermouth, cherry juice, and bitters.
3. Fill with ice and shake vigorously for about six seconds.
4. Strain into a chilled cocktail glass.
5. Take an orange rind and spritz a good amount of orange perfume around the rim of the glass.
6. Garnish with the orange rind and a cherry, and serve.

TOT RECIPE

KAMALA'S UNBURDENED BY WHAT HAS BEEN CASSEEROLE

INGREDIENTS

- 1 tbsp olive oil
- 1 small red onion, diced
- 1 stalk celery, diced
- ¼ cup chopped carrot
- 2 cloves garlic, minced
- 1 (15 oz) can fire-roasted diced tomatoes, not drained
- 1 tbsp brown sugar
- 1 tsp kosher salt
- 1 tsp chili powder
- 1 tsp dry mustard
- ½ tsp smoked paprika
- ½ tsp ground cumin
- ¼ tsp cayenne pepper
- 1 (16 oz) can vegetarian baked beans, not drained
- 1 (16 oz) can pinto beans drained and rinsed
- 5 oz greens, stems removed and chopped
- ¼ cup water
- 1 tsp apple cider vinegar
- 1 tsp soy sauce or tamari (or Worcestershire sauce)
- ~8 oz grated Colby jack or cheddar cheese
- optional chopped fresh parsley/sliced green onion

HOW TO MAKE!

1. Preheat oven to 400°F. In a large cast iron skillet (or other oven-proof skillet) over medium-high heat, heat the oil.
2. Add the onion, celery, and carrots. Cook, stirring occasionally, until the vegetables start to soften, about 5-7 minutes.
3. Add the garlic and cook for 1 more minute.
4. Stir in the tomatoes (with their juices), brown sugar, kosher salt, chili powder, dry mustard, smoked paprika, cumin, and cayenne. Add the beans; bring to a simmer. Stir in the greens, water, vinegar, and Worcestershire sauce; cook until the greens are tender, about 5-7 minutes for heartier greens like collards and kale, or almost instantly for baby spinach.
5. Remove from the heat. Taste and season with salt and pepper, if necessary. Sprinkle cheese on top.
6. Transfer the skillet to the oven. Bake for 5-10 more minutes, until the cheese melts and the filling is hot and bubbly. If you like the top more browned and crisp - place it under the broiler for 1-2 minutes (don't walk away - keep an eye on it)!

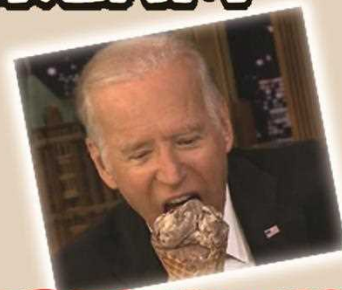
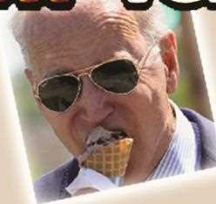


TOT RECIPE

JOE BIDEN'S

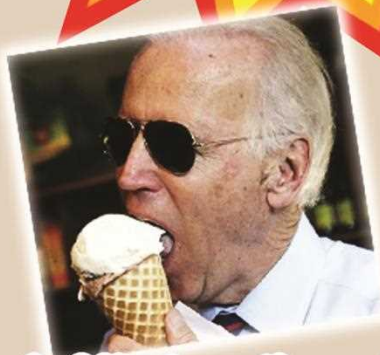
"YOU AIN'T BLACK"

CHOCA CHOCA CHIP ICE CREAM



INGREDIENTS

- 1 1/2 cups whole milk
- 1 1/2 cups sugar
- 1/4 tsp salt
- 1 1/2 cups half and half
or 3/4 whole milk and 3/4 whipping cream
- 1 1/2 tbsp pure vanilla
- 2 cups whipping cream
- 1/2-1 cup mini chocolate chips



HOW TO MAKE!

1. Mix together all ingredients but the chocolate chips, and pour into a 2 qt. ice cream maker.
2. Follow manufacturers directions to make the ice cream.
3. About 5 minutes before ice cream is done, pour in chocolate chips and churn for 5 more minutes to allow them to incorporate.
4. Place ice cream into a freezer container to set up.



THT RECIPE

KAMALA HARRIS'S TUNA MELTDOWN



INGREDIENTS

- 1 can tuna packed in water
- 1-2 ribs celery
- 1 large slice red onion (optional)
- 1 1/2 to 2 tbsp mayonnaise
- 1 tsp Dijon mustard
- 1 tbsp fresh parsley, chopped
- salt and pepper to taste
- ~1 tsp fresh lemon juice
- 2 slices whole wheat bread
- 2 slices cheddar cheese
- 1-2 tbsp butter

HOW TO MAKE!

1. Drain the water from the tuna and place in a mixing bowl. Break up the larger tuna chunks with a fork or spoon. Trim the celery ribs and dice them fine.
2. Chop the red onion, if using, and add to the tuna. Harris accomplishes this by cutting an onion in half cross-wise, cutting a criss-cross pattern on one cut side, and then slicing off the pattern to make chopped onion.
3. Add mayonnaise and and Dijon mustard. Add pepper and a little salt to taste.
4. Add lemon juice and mix again.
5. Spread some tuna salad on one slice of bread, and lay the cheddar slices on the other. Put them together to make a sandwich.
6. Spread a little mayonnaise on the outside surfaces of the sandwich.
7. Melt butter in a skillet, and cook the sandwich on both sides until the bread is browned and the cheese has melted. Slice in half and serve.

TOT RECIPE

Jill Biden's

BREAKFAST TACOS

INGREDIENTS

For Tortillas:

8 small flour tortillas, (6" diameter), or corn tortillas for gluten free

12 oz chorizo sausage, (casings removed if present) or bacon

8 large eggs

¼ cup milk (skimmed or whole milk)

¼ tsp fine sea salt

2 tbsp unsalted butter

For Toppings:

1 cup shredded cheddar, or Mexican cheese blend

1 large avocado, diced

1 cup Roasted Tomato Salsa, Pico De Gallo, or diced fresh tomatoes

hot sauce, to taste

cilantro, to garnish



HOW TO MAKE!

Prep:

1. Preheat oven to 300°f and prepare all of the toppings so they are ready for assembly when the eggs are warm and ready.

Heat Tortillas:

1. Wrap flour tortillas in foil in 2 stacks of 4 and place in a preheated oven at 300°f for 15 minutes or until heated through. Remove from the oven and keep tortillas in foil to keep warm until ready to assemble. If using corn tortillas, toast on a dry cast iron skillet.

Cook Chorizo or Bacon:

1. Set a large skillet over medium/high heat and add chorizo. Break it up with a spatula and cook until browned and fully cooked through then transfer to a paper towel-lined plate to drain. If using bacon, cook bacon in the oven/Air Fryer until browned and crisp then drain on paper towels and chop.

How to Scramble Eggs:

1. In a medium mixing bowl, add 8 eggs, ¼ cup milk and ¼ tsp salt, and beat together with a fork until eggs are well blended.

2. Place a large non-stick skillet over medium/low heat. Melt in 2 tbsp butter. Once eggs are frothy, add well-beaten eggs. Let eggs sit for a moment until you see them starting to cook at the edges and bottom. Use a silicone spatula to pull the cooked eggs toward the middle, letting the liquid eggs take the place of the cooked eggs and working around the skillet as you go.

3. Towards the end, fold eggs onto themselves, but don't over-stir. Remove from heat when the eggs still look a little moist and they will finish cooking on the residual heat from the skillet. Be careful not to overcook. When done, they should look moist, but not wet. Cover to keep warm until ready.

To Assemble Breakfast Tacos:

1. Fill each tortilla with eggs then shredded cheese to melt over the eggs. Add bacon or chorizo, avocado, pico or salsa, and hot sauce if using along with your favorite toppings. Garnish with cilantro.

TOT RECIPE

Hunter Biden's MOSCOW MULE

INGREDIENTS

- 1 ½ fl oz vodka
- ½ fl oz lime juice
- ice cubes
- ½ cup ginger beer
- 1 lime wedge for garnish

HOW TO MAKE!

1. Gather the ingredients.
2. Pour vodka and lime juice into a mug; add ice cubes and ginger beer.
3. Stir to combine.
4. Drop a lime wedge into the mug for garnish.



TOT RECIPE

HUNTER'S CHRISTMAS CRACK

INGREDIENTS

- 35-40 saltine crackers
- 1 cup butter
- 1 cup brown sugar
- 2 cups semi-sweet chocolate chips
- 1/2 cup chopped pecans



HOW TO MAKE!

1. Preheat oven to 400°f. Line a 10×15 inch baking sheet with aluminum foil and spray with cooking spray.
2. Place your saltine crackers in even rows and set aside.
3. In a saucepan over medium high heat melt the butter and brown sugar and then whisk and let it boil for a few minutes.
4. Pour over the saltines and spread out and bake in the oven for 5 minutes.
5. Remove from the oven and sprinkle with chocolate chips and let it sit.
6. Spread the chocolate over the Saltines and sprinkle with chopped pecans and let it harden. Cut into pieces and serve.

TAT RECIPE

COFFEE BRAND COUFEFE

INGREDIENTS

- 1 lb. ground CoffeeBrandCoffee (good, rich roast)
- 8 qt. cold water
- half-and-half (healthy splash per serving)
- sweetened condensed milk (2 to 3 tbsp. per serving)
- milk, sugar, syrups (optional)

HOW TO MAKE!

1. Mix the ground CoffeeBrandCoffee coffee with the water in a large container. Cover and allow to sit at room temperature for at least 12 hours or up to 24 hours.
2. Line a fine mesh strainer with cheesecloth and set over a pitcher or other container. Pour the coffee/water mixture through the strainer, allowing all the liquid to run through. Discard the grounds.
3. Place the coffee liquid in the fridge and allow to cool. Use as needed.
4. To make iced coffee, pack a glass full of ice cubes. Fill the glass 2/3 full with coffee liquid. Add a healthy splash of half-and-half. Add 2 to 3 tablespoons of sweetened condensed milk (you can use plain sugar instead) and stir to combine. Taste and adjust half-and-half and/or sweetened condensed milk as needed.



TOT RECIPE

DUCK À L'SPRINGFIELD



INGREDIENTS

4.4 oz plain flour

5.2 fl oz milk

1 large egg, beaten

pinch of salt

2 duck confit legs

soft leaves, such as spinach or rocket

rhubarb jam, or blackberry, cherry, plum, cranberry

handful of cornichons, halved lengthways

honey mustard sauce, equal parts honey and dijon mustard

groundnut oil or duck fat



HOW TO MAKE!

1. Add the flour and salt to a large bowl. Combine the milk and egg and gradually add the milk to the flour, whisking as you go. Whisk together until you have a smooth batter. About 2 minutes. You want the batter to be roughly the consistency of thick, double cream. If the batter is too thick – add some milk.
2. Cover the bowl and leave the batter to rest in the fridge until ready to use. (This batter will keep for 1-2 days and will actually be better if prepared the night before.)
3. Lightly oil a small frying pan with groundnut oil or duck fat, and place over a high-heat. Once hot, add about a ladle of batter to the pan and spread out over the pan with a rubber spatula. These are small pancakes and you want each one to be about 15cm in diameter. Again, if you feel like the batter is too thick, add a little milk.
4. Once the pancake looks to be set and the edges are just starting to crisp, flip over. About 1 minute. Cook for a further minute until fully cooked through on both sides with slight 'leoparding'.
5. Repeat until the batter is used up. You should have about 8 pancakes. Keep warm until ready to serve
6. Prepare and cook the duck by pan-frying for a few minutes until crisp-skinned and hot. If using store-bought, please cook as outlined in the instructions.
7. Serve these duck pancakes you would Peking duck, with the confit legs, shredded into small, bite-sized pieces with the warm crepes. Serve with tart jam – in this case, rhubarb, a honey-mustard sauce, cornichons and some soft delicate leaves. Encourage tailgaters to build their own pancake!

TUT RECIPE

THE CLINTON'S COOLER

INGREDIENTS

4 fl oz cranberry juice
2 ½ fl oz orange juice
splash lemon juice
ginger ale



HOW TO MAKE!

1. Blend ingredients with ice until smooth.
2. Place in a glass and top with ginger ale.

TUT

RECIPE

BUTTIGIEG'S

BOOTY JIGGLIN'

XL HOT DOGS IN BUNS



INGREDIENTS

2 large onions, finely sliced
3 tbsp vegetable oil
4 jumbo sausages
2 heaped tsp mild curry powder
12 rashers of streaky bacon
3.5 oz thick mayonnaise
1.4 oz German mustard

3 tsp finely chopped shallot
10 cornichons, finely sliced
2 tbsp finely chopped dill
salt and freshly ground black pepper
4 long hot dog rolls (just the way Pete likes)
8 thick slices of smoked Bavarian cheese
8 large slices of dill pickle
spring onions, green part only, finely sliced

HOW TO MAKE!

1. To cook the onions, place a cast-iron pan on the hot barbecue and add the oil. When it is hot, add the onions with a generous pinch of salt. Stir well and cook for about 20 minutes until softened, dark and caramelised.
2. Meanwhile, prepare the sausages. Poke a metal skewer through the length of each sausage and lay the skewers on a tray. Season with the curry powder, trying to get an even coating all over the sausages. Wrap each one in bacon, using 3 rashers per sausage,
3. Lay the bacon-wrapped sausages on the hot barbecue and cook for about 10 minutes, turning every minute or two. While they are on the barbecue, mix the German mustard mayo ingredients together in a bowl, seasoning with salt and pepper to taste; set aside until needed.
4. Once the sausages are cooked through, lift them off the barbecue and place on a tray. Remove the metal skewers.
5. To build the hot dogs, slit the rolls open through the top and lay the cheese slices in them. Add the bacon-wrapped sausages and top with plenty of caramelised onions and the pickle slices.
6. Place the hot dogs on a sturdy baking tray on the barbecue, put the lid on and leave for a minute or two so that the cheese becomes all gooey and melted.
7. Transfer the hot dogs to plates and spoon on the German mayo or Tim Walz's Horseradish Sauce! Scatter over the spring onions for freshness and serve.

TOT RECIPE

Joe Biden's BRAIN BLAST

INGREDIENTS

- 1 cup pineapple juice
- 1 cup orange juice
- 1/2 cup sweet and sour mixer
- 1/3 cup fresh lemon juice
- 2 cups lemon lime soda
- lime wedges for garnish
- ice for serving



HOW TO MAKE!

1. In a gallon sized pitcher combine all the ingredients, stir well, serve over ice, and garnish with lemon & lime wedges.
2. Serve in a gallon pitcher!

THT RECIPE

AOC'S

SPICY COCKTAIL



INGREDIENTS

FOR THE DRINK:

1 fl oz mezcal

1 fl oz tequila

1 oz lime

1 fl oz fresh pineapple juice

1 or 2 dashes of árbol chili

dehydrated pineapple slice, for garnish

3/4 oz turmeric and ginger syrup (recipe below)

FOR THE SYRUP:

4 cup simple syrup

4 oz turmeric root

4 oz fresh ginger

HOW TO MAKE!

For the Drink:

1. Combine all ingredients in a cocktail shaker and shake hard. Strain into a chilled coupe glass.
2. Garnish with dehydrated pineapple slice.

For the Syrup:

1. Peel the ginger and turmeric root and cut into small pieces.
2. Combine the ginger and turmeric pieces with simple syrup in a blender and blend for one minute.
3. Strain the syrup through a fine-mesh sieve and push on the solids with the back of a spoon to extract as much flavor from them as possible.
4. Discard the solids and pour the syrup into a squeeze bottle and refrigerate.

TOT RECIPE

AOC'S green new dip

INGREDIENTS

- 1 avocado
- 1/4 cup plain Greek yogurt
- a squeeze of lime juice (to taste)
- a pinch of garlic powder (to taste)
- 1/4 tsp salt (more to taste)



HOW TO MAKE!

1. Mash avocado.
2. Mix in yogurt, lime juice, garlic powder, and salt. Adjust to taste.



TOT RECIPE

ADAM KINZINGER'S CRY-BABY BACK RIBS

INGREDIENTS

FOR THE SPICE RUB:

3 tbsp sugar
2 tsp salt
1½ tbsp smoked paprika
1½ tsp garlic powder
1½ tsp onion powder
1 tsp ground cumin
1 tsp dried oregano
½ tsp ground mustard
½ tsp cayenne pepper

FOR THE RIBS:

2 racks baby back ribs
About 6 tbsp homemade
or store-bought BBQ sauce,
plus more for serving

HOW TO MAKE!

1. Make the Spice Rub: In a medium bowl, whisk together the sugar, salt, smoked paprika, garlic powder, onion powder, cumin, oregano, ground mustard, and cayenne pepper.
2. Preheat the smoker to 225°F or the oven to 300°F. (If using the oven, set one rack in the middle position and one rack in the top position.)
3. Remove the membrane that coats the underside of each rack of ribs: Using a butter knife, loosen the membrane around one of the end bones, scraping it away from the ribs. Once you get under it, grab the membrane with a paper towel and peel it off. If you're lucky, it will come off all in one piece. (Alternatively, ask your butcher to do this for you.)
4. Coat the ribs evenly on both sides with about half of the spice rub. Allow the ribs to sit for about 15 minutes to "sweat" and absorb the rub, then coat the racks with the remainder of the rub. It will seem like too much rub but it's not – use it all.
5. Smoker Method: Place the spice-coated ribs in the smoker and cook for 2 hours. Remove the ribs from the smoker and double wrap each rack in heavy-duty foil. Return to the smoker for 1½ hours. Remove the foil-wrapped ribs from the smoker (hot grease may drip out of the foil, so be careful). Carefully unwrap, leaving the ribs on the foil, and brush to the top of each rack with about 3 tablespoons of the BBQ sauce. Fold the edges of the foil around the ribs, creating a makeshift "pan" for each rack. Place the racks back in the smoker on the foil and cook for 45 minutes to 1 hour more, or until the racks are tender. To determine if they're done, lift them from the center with tongs – if they bend easily and the meat "cracks" on top, they are ready. Let the ribs cool for about 10 minutes, then slice and serve.
6. Oven or Oven-to-Grill Method: Line a baking sheet with heavy-duty aluminum foil. Place the spice-coated ribs on the prepared pan, cover the pan tightly with foil, and bake until tender, about 2 hours. Turn the oven to broil. Remove the foil from the ribs and brush each rack with 3 tablespoons of the barbecue sauce. Broil until the sauce just starts to bubble and caramelize, 2 to 4 minutes. Keep a close eye on the ribs while they're under the broiler; because of the sugar in the rub and sauce, they will quickly go from nicely caramelized to burnt. (Alternatively, you can skip the broiling and finish the ribs on the grill. Preheat the grill to medium and grill the baked racks for 10 to 15 minutes, brushing occasionally with the BBQ sauce until charred in spots and heated through. Adjust heat as necessary to prevent burning.) Let the ribs cool for about 10 minutes, then slice and serve.



TOT RECIPE

BERNIE SANDERS I AM ONCE AGAIN ASKIN' PORK SCRATCHIN'

INGREDIENTS

- 1 pound raw pork skin
- olive oil cooking spray
- 1 tsp Diamond Crystal kosher salt
- Optional spices:
 - ¼ tsp black pepper
 - ¼ tsp garlic powder
 - ¼ tsp onion powder
 - ¼ tsp paprika - or smoked paprika



HOW TO MAKE!

1. Preheat your oven to 325°F. Line a rimmed baking sheet with parchment paper.
2. Using a sharp knife, cut the pork skin into bite-size pieces. If the skin has a thick layer of lard attached to it, trim some of the fat, but don't go nuts about it - it's OK and very tasty to leave a thin layer of fat attached to the skin.
3. Arrange the pieces on the prepared baking sheet, skin side up and fat side down, in a single layer. Make sure they don't touch each other.
4. Generously spray the pork skin squares with olive oil and sprinkle them with salt.
5. Bake until crispy and golden. Depending on your oven and the pieces' thickness, this should take between 1.5 and 2 hours, but please start checking after an hour.
6. Transfer the chicharrones to paper towels, skin side up, and allow them to cool for at least 20 minutes before enjoying them. They greatly improve in taste and texture after they cool.

TOT RECIPE

Biden's

BUILD BACK BURGER BOARD

INGREDIENTS

hamburger or slider patties
cheese slices
hamburger or slider buns
lettuce
tomato slices
red onion slices
jalapeños slices
avocado slices
pickles slices
bacon
ketchup
mustard
mayonnaise
BBQ sauce
potato chips
BBQ potato chips

EQUIPMENT

board & mason jars



HOW TO MAKE!

1. Place a dish in the middle of the board to put the hamburger patties on once they're grilled. Prep the hamburgers for grilling. Before grilling the burgers, place all of the hamburger makings around the plate to the edge of the board.
2. Start by placing the buns in the top left corner of the board.
3. Down the right side of the board, place the sliced avocado, sliced tomato, pickle slices, sliced red onion, sliced jalapeños and bacon strips.
4. Place four mini mason jars, filled with ketchup, mustard, mayonnaise, and BBQ sauce, on the left middle side of the board. Add small spoons or spreading knives for spreading.
5. Place the lettuce at the bottom center of the board and potato chips in the top right corner and bottom left corner of the board.
6. Grill the hamburger patties, melting cheese on them, if desired. Place the grilled hamburger patties on the plate in the middle of the board and serve.

THT RECIPE

JOE BIDEN'S SHANDY GAFFE



INGREDIENTS

ice
pilsner lager or beer
ginger ale

HOW TO MAKE!

1. Add ice cubes to glass
2. Fill glass 2/3 up with pilsner lager or beer
3. Top up with ginger ale

THANK YOU FOR YOUR SUPPORT

from all of us
at the Tailgates4Trump team!

Get some stickers & start
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