



let's cook better. together.

HOME-FIELD ADVANTAGE

This is it. The moment you've been waiting for. It's the last quarter and you're high-stepping into the end zone. The food is perfectly seasoned, the table meticulously prepared. Only real pros know the joy—the simple pleasure—of what it feels like to have everything go according to plan. This is your playing field. And with Food Network™ and Kohl's® on your side, you'll be the hostess with the mostest.

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gridiron grub

These regionally inspired recipes are great for catching the game at home and sure to make the crowd go wild. (Score!)



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new england nachos



southern blueberry corncake



california turkey sliders



team cheers

These versatile glasses are for more than your favorite brew. Check out a few of our fan favorites fit for the whole family.



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southern blueberry corncake

3 tablespoons unsalted butter, melted, plus more for brushing the skillet
1 cup heavy cream
2/3 cup sugar
2 cups milk
4 1/2 teaspoons distilled white vinegar
2 large eggs

Kosher salt
1 cup fine yellow cornmeal
3/4 cup all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
2 cups blueberries
Vanilla ice cream and blueberry jam, for serving

Preheat the oven to 350 degrees F. Butter six 5 1/4-by-1 1/4-inch **Food Network Mini Pre-Seasoned Cast-Iron Skillet**s. Put the skillet on a baking sheet; put in the oven to preheat.

Whisk together the heavy cream and 1 tablespoon sugar in a small bowl; set aside.

Whisk together the melted butter, milk, vinegar, eggs, remaining sugar and 1 teaspoon salt in a large bowl. Whisk together the cornmeal, flour, baking powder and baking soda in a medium bowl. Add the flour mixture to the egg mixture; stir until just combined. Fold in 1 1/2 cups blueberries.

Pour the batter into the preheated skillet, then slowly pour the seasoned cream into the center of the batter. Do not stir. Bake until a toothpick inserted near the edge of the corncakes comes out clean, about 30 minutes. Top with ice cream, a drizzle of blueberry jam and the remaining blueberries. Serve warm.

Yield: 6 servings
Active Time: 15 minutes
Total Time: 45 minutes



new england nachos

8 ounces maple-cured bacon, cut into 1/2-inch pieces
One 8-ounce bag kettle-cooked potato chips
One 16-ounce can Boston baked beans, drained
8 ounces white cheddar, shredded
8 ounces yellow cheddar, shredded
1/3 cup sour cream
2 scallions, chopped
Hot sauce and malt vinegar, for serving

Preheat the oven to 400 degrees F.

Cook the bacon in a **Food Network Pre-Seasoned Cast-Iron 12-in. Skillet** over medium heat until crisp, about 5 minutes. Remove with a slotted spoon and drain on a paper towel. Pour off the excess fat but do not wipe out the skillet.

Spread half the chips in an even layer in the skillet. Top with half the beans in small spoonfuls. Sprinkle with half the bacon and half the white and yellow cheddar. Repeat with the remaining chips, beans, bacon and cheddar.

Bake until the cheddar melts and the nachos are heated through, 5 to 8 minutes. Top with dollops of the sour cream and scallions. Serve with hot sauce and malt vinegar on the side.

Yield: 6 servings
Active Time: 20 minutes
Total Time: 20 minutes



Ginger Shandy

your favorite lager
+
ginger ale

Ice Cream Float

a chilled mug
+
vanilla ice cream
+
your favorite soda

Spicy Brewed Mary

your favorite
mexican beer
+
tomato juice
+
lime juice
+
a splash of hot sauce

california turkey sliders

2 pounds ground turkey
2 teaspoons paprika
2 cloves garlic, grated
Kosher salt and freshly ground black pepper
8 ounces goat cheese, at room temperature
2 tablespoons mayonnaise
1 large red onion, sliced into 1/4-inch-thick rounds
2 tablespoons balsamic vinegar
12 whole-wheat slider buns, halved
1 avocado, sliced
1 pint alfalfa sprouts

Preheat a **Food Network Pre-Seasoned Cast-Iron Reversible Grill Griddle** over medium-high heat.

Combine the turkey, paprika, garlic, 2 1/2 teaspoons salt and a few grinds of pepper in a medium bowl. Form into 12 small 1/4-inch-thick patties. Stir together the goat cheese and mayonnaise in a small bowl until smooth.

Grill the onion rounds until golden and just cooked through, about 3 minutes per side. Transfer to a medium bowl and toss with the vinegar. Grill the burgers until golden and cooked through, about 3 minutes per side. Transfer to a plate. Toast the buns on the grill for 15 to 20 seconds.

Spread the tops of the buns with the goat cheese mixture, then place a burger patty on each bottom bun. Top with the onions, avocado, sprouts and top buns.

Yield: 12 sliders
Active Time: 25 minutes
Total Time: 25 minutes

