Game Day Gourmet

Make stadium favorites with a homemade twist!

**Culinary Skills**
- Shaping Pretzels
- Stovetop Safety
- Dry Measuring Skills

**Recipes**
- Ballpark Pretzels
- Game Day Chili
- Sporty Cookie Cake

**Collectibles**
- Pastry Brush
- Iron-On Patch
- Pop-Out Table Talk Cards

**Games and Activities**
- "The Kitchen Bowl" Activity
- "Secret Message" Game

**Shop**
Grocery list on back!

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Game Day Chili
Yield: 6-8 servings

- 1 onion
- 2 carrots
- 4 cloves garlic
- 1 lb lean ground beef
- 2 Tbsp chili powder
- 1 Tbsp cumin
- 2 Tbsp cocoa powder
- 1 tsp oregano
- 1 (15 oz) can pinto beans
- 1 (15 oz) can kidney beans
- 1 (15 oz) can black beans
- 1 (28 oz) can crushed tomatoes
- 1 (15 oz) can tomato sauce
- optional toppings: sour cream, cheese, green onion, avocado

Sporty Cookie Cake
Yield: 8 servings

- 2 cups flour
- 2 tsp cornstarch
- 1 tsp baking soda
- ¾ cup brown sugar
- ¼ cup sugar
- 2 tsp vanilla
- 1 ½ cups chocolate chips
- ¾ cup butter
- 2 Tbsp heavy cream
- 1 egg

Ballpark Pretzels
Yield: 6 pretzels

- 1 (.25 oz) packet instant or rapid-rise yeast
- 1 Tbsp sugar
- 2 ½ cups flour
- 2 tsp baking soda

From Your Pantry:
You'll also need cooking oil, salt, and pepper.
Visit raddishkids.com for dietary modifications.