

## October Fellowship Time

### October's Theme is Tailgating & Football

#### Recipes & Activity from your Fellowship Committee

Just because we cannot meet to have a monthly fellowship dinner doesn't mean we can't have one at our homes! Start with a prayer of thanks, and move on to a tailgating themed meal and activity. Here are two favorite recipes.

#### **TAILGATING BUFFALO CHICKEN PASTA SALAD**

Yields: 6-8 servings      Total Preparation Time: 20 minutes

A tangy, spicy, combination of all the things you love about buffalo chicken, tossed into a pasta salad. Grilled chicken coated in creamy blue cheese dressing and spicy hot sauce, tossed with onions and celery for a cold pasta salad perfect for any tailgating or picnic adventure

#### **INGREDIENTS**

1 pound of pasta, any type	2 ½ cups of cooked chicken breast, chopped
1 cup celery, chopped	1 onion, chopped
¾ cup blue cheese or Ranch Dressing	½ cup hot sauce (use more or less)
1 ½ cup blue cheese, crumbles (optional)	

#### **INSTRUCTIONS**

Boil a pot of water. Once the water is boiling, add the pasta and cook according to package directions. Drain the pasta, and rinse with cold water until pasta is cool.

In a large mixing bowl, mix together the pasta, celery, onion, chicken, blue cheese dressing or Ranch Dressing, and hot sauce. Mix thoroughly.

Transfer to a serving dish. Top the pasta with crumbled blue cheese. Serve cold

#### **PEANUT BUTTER CUPCAKES WITH JELLY FROSTING**

##### Ingredients for Cupcakes

1 box yellow cake mix	1 1/4 cups water
1/4 cup vegetable oil	3 eggs
3/4 cup creamy peanut butter	

#### **INSTRUCTIONS**

Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups.

In large bowl, beat cake mix, water, oil, eggs and 3/4 cup peanut butter with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups (about two-thirds full).

Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Remove from pan to cooling rack. Cool completely, about 30 minutes.

##### Ingredients for Frosting

1 box confectioners' sugar	1/2 c. butter
3/4 c. strawberry, raspberry, or grape jam	

#### **INSTRUCTIONS**

Beat the confectioners' sugar, butter, and jam in a large bowl, with a mixer on low speed, until blended. Then, increase the speed to high and beat until light and fluffy. Spread the frosting on the cooled cupcakes.



# Fellowship Committee Presents TAILGATING

Can you guess these football related words and phrases by their emojis?

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2. 🅂 🐮 \_\_\_\_\_
3. 🙌 ⬇️ \_\_\_\_\_
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