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### **“Score” Big with Pork**

*Achieve Block-and-Tackle Tailgating with Emmitt Smith’s Simple Tips*

The “MVP” (Most Valuable Protein) option on any tailgate menu is pork. With numerous, budget-friendly cuts on the roster, pork is the perfect option for game day festivities. Plus, pork’s versatility provides a fail-proof strategy for serving up great regional flavors that pack a punch.

To keep you in the game, professional football legend, Emmitt Smith and the National Pork Board have huddled together to create some touchdown tips. Read on for highlight-worthy tips on ways to win BIG at your next tailgating party.

### **End Zone Pointers**

Not sure on what recipes to feature in your starting line-up? Keep from fumbling this tailgating season with these “Blitzing” tips for an all-star menu:

- *“Flavor Hall of Fame”* – Get in the “end zone” by adding a delicious sauce to finish off your tailgating dish or a spicy dry rub to enhance the flavor of your meat before cooking. Both are easy to create and very economical flavor boosters. For Texas-style flavor, like Emmitt’s “Lone Star-Style Smokin’ Spicy Ribs,” use a spicy dry rub for delicious flavor in every bite.
- *“Menu Playbook”* – Make sure to include a variety of dishes for your hungry fans at your tailgating party. Planning a spread with everything from pork kabobs to Emmitt’s “Texas Barbecue Pork Chop Wraps” ensures no one will be sidelined by hunger.
- *“Points for Protein”* – Lean pork cuts such as pork tenderloin and pork chops make great tailgating companions. Consider passing these healthy indulgences during your next game day gathering.
- *“Regional Pride”* – Put a regional stamp on any favorite football snack. From North Carolina pulled pork to Memphis-style pork ribs, it’s easy to add regional flair and show support for your favorite team, no matter where you call your culinary home.

For more tailgating tips visit [www.TheOtherWhiteMeat.com](http://www.TheOtherWhiteMeat.com)

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