

Easy
**Tailgate
Recipes**



BY CHEF MEGAN GILL

FRIED CHICKEN TACO

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INGREDIENTS

- 6" flour tortillas
- Fried chicken tenders
- 1 head Napa Cabbage, shredded
- ½ head Red Cabbage, shredded
- 1 cup carrots, shredded
- 1 cup cilantro, leaves picked from stem
- Whataburger Creamy Jalapeño Ranch

DIRECTIONS

- In a bowl, mix together shredded cabbage, carrots, and cilantro to create a slaw.
- On a frying pan, heat up flour tortillas.
- Prepare fried chicken tenders as you normally would (oven-baked or fried).
- Once the tortillas are warm, place one chicken tender in each tortilla.
- Add cabbage slaw on top and finish with a drizzle with Whataburger Creamy Jalapeño Ranch.

PULLED PORK SLIDERS

RECIPE BY CHEF MEGAN GILL

INGREDIENTS

- Pork Shoulder, slow roasted and pulled
- 1 cup Whataburger Fancy Ketchup
- ¼ cup apple cider vinegar
- ¼ cup molasses
- ¼ cup brown sugar
- 1 ½ tsp Worcestershire
- 1 ½ tsp chili powder
- 1 tsp dry mustard
- 1 tbsp kosher salt
- 1 tsp black pepper
- Hawaiian Rolls (could also use brioche slider buns)
- Cabbage slaw (same from the chicken taco)

DIRECTIONS

- For the BBQ sauce: In a mixing bowl, combine Whataburger Fancy Ketchup, vinegar, molasses, brown sugar, Worcestershire, chili powder, dry mustard, kosher salt, and pepper.
- Roast and pull your pork as you normally would, reserving 2 cups of the cooking liquid.
- Combine the cooking liquid with the pulled pork and BBQ sauce.
- Cut the Hawaiian rolls in half and fill with the pork mixture.
- Garnish with cabbage slaw and cover with the top half of the buns.

HAWAIIAN SLIDERS

RECIPE BY CHEF MEGAN GILL



INGREDIENTS

- 1 12 ct Hawaiian Rolls
- 4-6 slices Swiss cheese
- 6-10 slices deli ham
- ½ cup Whataburger Classic Honey Mustard
- Grilled pineapple slices, as needed
- 1/3 cup softened butter
- 2 TBSP honey

DIRECTIONS

- Preheat oven to 350°F.
- Cut Hawaiian rolls in half and brush both of the insides with Whataburger Classic Honey Mustard
- Layer deli ham, Swiss cheese, and grilled pineapple into the roll.
- Put the sliders in the oven at 350°F for 5 minutes.
- While the sliders are baking, mix softened butter and honey together. Mix until well combined.
- Remove the sliders from the oven and brush the top with the sweet butter.
- Put back in oven for an additional 5 minutes.
- Remove from the oven and enjoy.

LOADED TOTS

RECIPE BY CHEF MEGAN GILL



INGREDIENTS

- Fried Tater Tots
- Shredded Cheddar cheese
- Chopped Bacon
- Finely Chopped Green Onion
- Whataburger Creamy Pepper Sauce

DIRECTIONS

- Preheat the oven to 350°F.
- Place pre-fried tater tots on a pan and cover with shredded cheddar cheese and chopped bacon to your liking.
- Place in the oven for 2 minutes or until the cheese has melted.
- Place onto serving vessel and garnish with Whataburger Creamy Pepper Sauce and chopped green onions.

SHRIMP COCKTAIL

RECIPE BY CHEF MEGAN GILL



INGREDIENTS

- Cocktail Shrimp
- 1 ½ cup Whataburger Fancy Ketchup
- ¼ cup horseradish
- 2 tsp tabasco
- Lettuce, for garnish
- Lemons, garnish

DIRECTIONS

- Combine Whataburger Fancy Ketchup, horseradish, and tabasco in a small bowl until well combined.
- Serve sauce with pre-cooked cocktail shrimp and lemon wedges.
- Serve on a bed of lettuce and enjoy.

SWEET AND SOUR SKEWERS

RECIPE BY CHEF MEGAN GILL

INGREDIENTS

- 3/4 cup sugar
- 1/3 cup white vinegar
- 2/3 cup water
- ¼ cup soy sauce
- 1 TBSP Whataburger Spicy Ketchup
- 2 TBSP corn starch
- ½ tsp ground ginger
- ½ tsp garlic powder
- Chicken thighs, cut into one-inch cubes
- Red onion, cut into one-inch cubes
- Red/orange/yellow bell pepper, cut into one-inch cubes
- Green Onions, finely sliced for garnish
- Bamboo Skewers

DIRECTIONS

- In a sauce pan, combine Whataburger Spicy Ketchup, sugar, vinegar, water, soy sauce, corn starch, ginger and garlic and bring to a boil.
- Once the sauce mixture has thickened, remove from heat.
- Dress bamboo skewers with cubed chicken, peppers, and onions.
- Grill skewers over medium-high heat and glaze with sweet and sour sauce.
- Garnish with green onions.

JALAPEÑO POPPERS

RECIPE BY CHEF MEGAN GILL



INGREDIENTS

- 3 fresh whole jalapeños
- 3 oz cream cheese
- 6 strips bacon
- Whataburger Creamy Jalapeño Ranch
- Green onion, finely chopped for garnish

DIRECTIONS

- Start by cutting the ends off the jalapeños and deseeding them.
- Place ½ oz of cream cheese inside the jalapeño pepper and wrap with 2 strips of bacon using toothpicks to hold bacon in place.
- Fry until bacon is cooked and crispy.
- Place on serving vessel and drizzle with Whataburger Creamy Jalapeño Ranch. Garnish with green onion.

PORK MEATBALLS

RECIPE BY CHEF MEGAN GILL



INGREDIENTS

- 1 lb. spicy Italian sausage
- 1 egg
- 1 cup brown sugar
- 1 cup red wine vinegar
- ½ cup water
- 1 cup Whataburger Fancy Ketchup
- 1 TBSP soy sauce
- 1 tsp ground ginger
- 1 tsp garlic powder

DIRECTIONS

- In a large mixing bowl, combine egg and sausage.
- Form into 2 oz. balls and set aside.
- Combine the Whataburger Fancy Ketchup, brown sugar, red wine vinegar, water, soy sauce, ginger, and garlic in a pot. Bring to a gentle simmer and immediately take off heat.
- Brown the meatballs on all sides in a pan, and then cover with the sauce.
- Let simmer until cooked, or about 15 minutes.

DEVILED EGGS WITH BRISKET

RECIPE BY CHEF MEGAN GILL



INGREDIENTS

- Brisket, smoked and chopped
- 6 large eggs, boiled
- 3 tbsp Whataburger Creamy Pepper Sauce
- 1 tsp dry mustard
- 1 tsp kosher salt
- Green onions, finely sliced
- Paprika, for garnish

DIRECTIONS

- Place a pot of water on a stove and bring to a boil.
- Place eggs into the water and let boil until cooked thoroughly.
- Pull the boiled eggs from the water and remove the boiled egg yolks.
- Place egg yolks in a food processor and combine with Whataburger Creamy Pepper Sauce, dry mustard, and salt until smooth.
- Pipe the mixture into a half egg white and place on serving vessel.
- Cover with a generous portion of precooked chopped brisket, and garnish with the paprika and green onions.

SLIDERS WITH BURGER SAUCE

RECIPE BY CHEF MEGAN GILL

INGREDIENTS

- 2 oz burger patty
- Brioche buns
- Butter
- Cheddar Cheese, sliced
- Sliced Bacon
- Shredded Romaine Lettuce
- Caramelized Onions
- Sliced Pickles
- 1 cup mayo
- ½ cup Whataburger Spicy Ketchup
- ¼ sweet relish
- ¼ cup yellow onion, finely diced
- 1 garlic clove, grated
- 1 TBSP dry mustard
- Salt and pepper, as needed

DIRECTIONS

- For the burger sauce: In a small mixing bowl, combine Whataburger Spicy Ketchup, mayo, relish, onion, garlic, and dry mustard.
- Mold the burger patties and place on a stove top until cooked and cover with cheddar cheese.
- On a small frying pan, toast the buns with butter.
- Brush the burger sauce on the insides of the top and bottom brioche buns.
- In a separate small frying pan, caramelize your onions over medium heat.
- Layer your burger patty, bacon, lettuce, and caramelized onions. Cover with top bun.