

FOR PASSIONATE FANS of the University of Washington football team, game days can be a slingshot ride from victory to heartbreak. But no matter how their team fares, one longtime group of tailgaters always has a winning lineup.

The tailgaters—a rotating group of Seattle-area restaurateurs, winemakers, and professionals—take turns making the food. Today, chef Christopher Hartfield, best known for stints at restaurants like Bandoleone and Serafina, is manning the grill. “Each year we take it up a bit,” he says. “We started with hot dogs, but here we’re giving the menu a twist.”

“We’re evolving,” says David Crouch, a Seattle-area orthodontist. “Now that we have winemakers in our group, we’ve thrown out the box wine.” They’ve also extended the party well past game time, often catching the plays on radio or television as they continue feasting. Such is the case this day, and as the sound of 70,000 Husky fans howling in disappointment floats over the parking lot, Crouch lifts a glass, smiles, and says, “The lousier the team, the better the party.”

Spicy pork ribs

Hartfield cuts prep time by marinating ribs in harissa, a Tunisian spice paste. Though North African in origin, it imparts a warm heat that works with the rest of the menu.

PREP AND COOK TIME 1 hour, plus at least 8 hours marinating time

MAKES 8 servings

NOTES Harissa is available at gourmet markets, Middle Eastern markets, and Whole Foods stores. Hartfield recommends marinating the ribs two days ahead, grilling them the day before, and then reheating them on your portable grill at the party.

¾ cup harissa paste

3 tbsp. fresh lemon juice

1 tbsp. minced garlic

2 slabs baby back ribs (about 1½ lbs. each)

Kosher salt and freshly ground black pepper

2 bottles (12 oz. each) of beer, any type

1. In a small bowl, stir together harissa, lemon juice, and garlic. Set aside.
2. Rinse ribs and pat dry. Use a dull butter knife to loosen thin papery membrane that runs along underside, then pull it off

with your fingers. Rub ribs generously on both sides with salt and pepper, then slather all over with harissa rub. Wrap ribs in plastic wrap and marinate, refrigerated, for at least 8 and up to 24 hours.

3. Set up a charcoal or gas grill for medium indirect heat (300° to 350°; you should be able to hold your hand 1 to 2 in. above the hottest area of grill level only 4 to 5 seconds). Place ribs, bone side down, in cooler part of the grill; close lid. Cook, basting gently with beer on both sides every 10 minutes (keep ribs bone side down), until ribs are tender and cooked through and meat has shrunk back from ends of the bones, 40 to 50 minutes total. Try to keep harissa paste on the ribs while basting. Serve ribs hot, with salad.

PER SERVING 330 CAL., 71% (234 CAL.) FROM FAT; 20 G. PROTEIN; 26 G. FAT (9 G. SAT.); 3.2 G. CARBO (0 G. FIBER); 242 MG. SODIUM; 97 MG. CHOL.

Tomato, sweet onion, and parsley salad

Serve as a sweet counterpoint to the spicy ribs. Soaking the onions in water smooths out all their rough edges.

PREP TIME 10 minutes

MAKES 8 servings

NOTES You can make this salad up to 1 day ahead.

2 medium sweet onions (such as Walla Walla or Maui), cut into ¼-in.-thick wedges

2 lbs. grape or small cherry tomatoes, cut in half

1 can (14.5 oz.) hearts of palm, drained and cut into thin disks (optional)

¾ cup chopped flat-leaf parsley

¼ cup fresh lime juice

½ tsp. each kosher salt and freshly ground black pepper

1. Put onions in a bowl of cold water and soak for 5 minutes. Drain.
2. In large bowl, toss tomatoes with onions, hearts of palm, parsley, lime juice, salt, and pepper. Serve with ribs.

PER SERVING 54 CAL., 2% (0.9 CAL.) FROM FAT; 2.4 G. PROTEIN; 0.1 G. FAT (0 G. SAT.); 12 G. CARBO (2.5 G. FIBER); 143 MG. SODIUM; 0 MG. CHOL.

Green chile–chicken stew

Though loaded with chiles and peppers, this stew has a gentle heat. For a stronger punch, double the number of chiles.

PREP AND COOK TIME 2 hours

MAKES 10 servings

NOTES This stew is best made up to two



Chocolate chip
peanut butter bars



"Now that we have winemakers in our group, we've thrown out the box wine"

days in advance. Reheat in a cast-iron or other heavy-bottomed pot over a low flame on your grill or on a portable burner.

- 1 chicken (3 to 4 lbs.), cut into 8 pieces
- 2 whole bay leaves
- 1 tbsp. whole black peppercorns
- 5 tsp. salt
- 1 package (1 lb.) frozen corn, defrosted and drained
- 2 green bell peppers, halved, stemmed, and seeded
- 4 Anaheim or New Mexico green chiles, halved, stemmed, and seeded
- 4 serrano chiles, halved, stemmed, and seeded
- 3 tbsp. canola oil
- 2 large yellow onions, chopped
- 2 tbsp. minced garlic
- 1 tbsp. each ground cumin and ground coriander
- 2 cans (12 to 15 oz. each) posole or hominy, drained
- 2 cans (15 oz. each) white beans, drained
- 1 can (28 oz.) whole tomatillos, drained and roughly chopped
- Lime wedges, chopped cilantro, and tortilla chips

1. Put chicken in a large pot with bay leaves, peppercorns, and 2 tsp. salt. Add water to cover chicken by 2 inches. Bring to a boil over high heat, then reduce heat to a simmer and cook, adding water as needed to keep chicken covered, until chicken is cooked through, 35 to 45 minutes. Remove chicken from pot and let cool. Pour broth through a strainer

and reserve; discard spices. When broth is cooled, skim off as much fat as you can.

2. Preheat oven to 400°. Spread corn in a baking pan and roast until it begins to turn bronze, 15 to 20 minutes. Remove from oven and let cool.

3. Reset oven heat to broil. Arrange peppers and chiles, cut side down, in 2 baking pans and broil 4 to 5 inches from the heat until skins are black, 5 to 8 minutes (remove each as it blackens). Let cool, then peel and coarsely chop.

4. Heat canola oil in a large pot over medium-high heat. Add onions, garlic, spices, and remaining 3 tsp. salt and cook, stirring, until onions are translucent, 4 minutes. Add peppers, chiles, and corn and cook 3 minutes. Add posole, beans, tomatillos, and 7 cups of reserved cooking broth; freeze remaining broth for later use. Bring stew to a boil, then reduce heat to a simmer and cook 10 minutes.

5. When chicken is cool enough to handle, remove skin and discard. Use 2 forks to shred meat off bone. Add meat to pot and simmer until chicken is warmed through, about 10 minutes. Serve topped with lime wedges, cilantro leaves, and tortilla chips.

PER SERVING 480 CAL., 30% (144 CAL.) FROM FAT; 31 G PROTEIN; 36 G FAT (3.7 G SAT.); 52 G CARBO (10 G FIBER); 1,940 MG SODIUM; 64 MG CHOL.

Chocolate chip peanut butter bars

We can't quite call these sinfully rich bars "health food," but with whole-wheat flour,

wheat germ, and rolled oats mixed in, they're much more respectable.

PREP AND COOK TIME 40 minutes
MAKES 12 bars

- 1/2 cup butter, softened
- 1/3 cup sugar
- 1/2 cup light brown sugar
- 1 egg
- 1/3 cup smooth peanut butter
- 1/2 tsp. vanilla
- 1/4 cup all-purpose flour
- 1/2 cup whole-wheat flour
- 1/4 cup wheat germ
- 1 cup rolled oats
- 1/2 tsp. baking soda
- 1/4 tsp. salt

1 package (6 oz.) semisweet chocolate chips

1. Preheat oven to 350°. In a large bowl with an electric mixer on medium speed, beat butter with sugars until smooth. Beat in egg, peanut butter, and vanilla until well blended.

2. In another bowl, whisk together flours, wheat germ, oats, baking soda, and salt; stir or beat into butter mixture until smooth, scraping down sides of bowl as needed. Stir in chocolate chips.

3. Spread dough evenly in a buttered 8-inch square baking pan. Bake until pale golden brown, 25 to 30 minutes. Let cool on a rack about 10 minutes, then cut into 12 pieces. Let cool completely.

PER SERVING 304 CAL., 50% (153 CAL.) FROM FAT; 5.7 G PROTEIN; 17 G FAT (8.4 G SAT.); 36 G CARBO (2.9 G FIBER); 226 MG SODIUM; 39 MG CHOL. ■