

The University Express Tailgate Cookbook

Fifteen crowd-pleasing recipes for football season in Western New York



Fall 2026

Erie County's free lifelong-learning program for adults 50 and older

(Recipes are favorites of Alisa, Kitty, Eric & Chef Jim. We hope you enjoy!)

Welcome to the Table

Around here, football is a family affair, and nobody cheers on an empty stomach! These are fifteen recipes we love on the University Express staff: the dips, sliders, chili, and other game-day favorites that have kept our families fed through big Bills victories, nail-biting fourth quarters, and those unbelievable Josh Allen plays that send everyone jumping off the couch. They've been part of our Sunday traditions, our celebrations, and our annual declaration: "This could be our Super Bowl year!"

Now we're sharing a little of our game-day table with you. Whether you're bundled up at the tailgate or claiming your lucky spot in the living room, we hope these favorites bring your people together for good food, big laughs, and plenty of "Did you see that?!" moments. Use the make-ahead tips to spend less time in the kitchen and more time catching the action. Pass the plates, save room for seconds, and keep those Super Bowl dreams alive. From our University Express family to yours: Go Bills!

Tailgate Food Safety

Keep cold food cold — 40°F or below. Carry perishables in a cooler with ice or frozen gel packs, and set an appliance thermometer in the cooler so you can check.

Keep hot food hot — 140°F or above. Slow cookers, chafing dishes, and warming trays all work; serve small portions and refill often.

Follow the two-hour rule. Perishable food should not sit out longer than 2 hours — or just 1 hour when the temperature is above 90°F. When in doubt, throw it out.

Reheat to 165°F. If you cook at home and reheat at the lot, use a food thermometer and heat until steaming.

What's Inside

- 1. Fresh Pineapple Salsa** — Sweet pineapple, jalapeño, and lime — a bright scoopable bite with chips or on grilled chicken.
- 2. Tzatziki** — Cool Greek yogurt-cucumber dip with dill, lemon, and garlic.
- 3. Roasted Red Pepper Dip** — Creamy, smoky-sweet red pepper dip that comes together in the food processor.
- 4. Slow-Cooker Buffalo Chicken Dip** — Creamy, spicy, and feeds a crowd straight from the slow cooker.
- 5. Bacon-Wrapped Jalapeño Poppers** — Cheese-stuffed, bacon-wrapped, and gone in minutes — make a double batch.
- 6. Boilermaker Tailgate Chili** — A cook-off-winning chili and one of the most popular tailgate recipes on Allrecipes.
- 7. Hawaiian Ham and Cheese Sliders** — Sweet rolls, ham, Swiss, and a buttery poppy-seed glaze — a potluck constant.
- 8. Grape Jelly BBQ Meatballs** — Three ingredients, one slow cooker, and endlessly poppable.
- 9. Walking Tacos** — Personal chip bags loaded with taco meat and toppings — no plates, no mess.
- 10. Philly Cheesesteak Egg Rolls** — Ribeye, peppers, onions, and melted provolone in a crisp egg-roll wrapper.
- 11. Slow Cooker Texas Pulled Pork** — Allrecipes' most-saved tailgate recipe ever — fork-tender pork that shreds into buns.
- 12. Loaded Sheet Pan Nachos** — A whole sheet pan of chips, melted cheese, and toppings — demolished in one quarter.

13. Spinach–Artichoke Stuffed Mushrooms — Creamy spinach-artichoke filling with a golden Parmesan-panko topping.

14. Fresh Fruit Salad with Lemon–Mascarpone Dip — Colorful fresh fruit with a creamy, tangy lemon-mascarpone dip on the side.

15. Strawberry Spinach Salad — Fresh spinach and strawberries with sweet-tangy homemade sesame–poppy-seed dressing.

Fresh Pineapple Salsa

FRESH DIP

Yield 6 servings · Prep 15 min · Total 15 min



Ingredients

- 1 cup finely chopped fresh pineapple
- ¼ cup finely chopped red onion
- ¼ cup chopped red bell pepper
- 1 jalapeño pepper, seeded and minced
- 1 tablespoon finely chopped fresh cilantro
- 1 tablespoon lime juice
- 1 clove garlic, minced (optional)
- ½ teaspoon white sugar
- ½ teaspoon salt

Directions

1. Combine the pineapple, red onion, bell pepper, jalapeño, cilantro, lime juice, garlic, sugar, and salt in a medium bowl, and stir until mixed.
2. Serve right away with tortilla chips, or refrigerate until chilled so the flavors blend. It is also delicious spooned over grilled chicken or fish.

TAILGATE TIP

Make it at home up to a day ahead and carry it to the lot in the cooler — the flavor gets even better as it chills. Keep it at 40°F or below and set out small portions.

Recipe from Allrecipes — <https://www.allrecipes.com/recipe/265002/fresh-pineapple-salsa/>

Tzatziki

FRESH DIP

Yield about 2 cups · Total 15 min



Ingredients

- 1 cup Greek-style plain yogurt
- 1 medium (12-oz.) cucumber, peeled, seeded, and cut into ¼-inch pieces
- 1 garlic clove, finely grated
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons chopped fresh dill, plus extra for garnish
- ½ teaspoon kosher salt, or to taste
- ¼ teaspoon freshly ground black pepper, or to taste
- Toasted pita or pita chips, for serving

Directions

1. Stir together the yogurt, cucumber, garlic, lemon juice, and dill in a medium bowl.
2. Season with the salt and pepper, taste, and adjust the seasonings.
3. When ready to eat, garnish with more fresh dill and serve with toasted pita.

TAILGATE TIP

Make it up to 1 day ahead and refrigerate in an airtight container — the flavor improves overnight. Keep it cold at the tailgate (40°F or below) and serve with pita chips and fresh vegetables.

Recipe from Kate Winslow, Food & Wine — <https://www.foodandwine.com/cucumber-dill-tzatziki-6418256>

Roasted Red Pepper Dip

DIP

Yield 6 servings · Total 5 min (plus at least 30 min chilling)



Ingredients

- 1 clove garlic, roughly chopped
- 1 jar (17 oz.) roasted red peppers, drained and roughly chopped
- 1 package (8 oz.) cream cheese
- ¼ cup mayonnaise
- 2 tablespoons lemon juice

Directions

1. Using a food processor, pulse the garlic until finely minced. Add the roasted red peppers, cream cheese, mayonnaise, and lemon juice, and process until smooth.
2. Spoon the dip into a serving bowl, cover tightly, and chill until ready to serve — at least 30 minutes or up to 2 days.
3. Serve with wedges of warm pita bread or an assortment of fresh vegetables.

TAILGATE TIP

Make it a day ahead; the resting time helps the flavors mingle and the dip thicken. Keep it chilled at 40°F or below and refill the serving bowl from the cooler as needed.

Recipe from Isabelle Boucher, Crumb —

<https://www.crumbblog.com/ridiculously-easy-roasted-red-pepper-dip/>

Slow-Cooker Buffalo Chicken Dip

DIP

Yield 10 servings · Cook 1½–2 hours on LOW



Ingredients

- 12 oz. chopped cooked chicken (about 3 cups)
- 1 (8-oz.) package cream cheese, cut into cubes
- 4 oz. shredded low-moisture mozzarella (about 1 cup)
- 4 oz. shredded Colby-Jack cheese (about 1 cup)
- 1 cup sour cream
- 1 cup hot sauce (such as Frank's RedHot)
- 2 oz. crumbled blue cheese (about ½ cup)
- ¾ teaspoon black pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ cup chopped scallions
- Celery sticks, carrot sticks, and tortilla chips, for serving

Directions

1. Combine the chicken, cream cheese, mozzarella, Colby-Jack, sour cream, hot sauce, blue cheese, pepper, garlic powder, and onion powder in a 4-quart slow cooker.
2. Cover and cook on LOW until the cheeses melt, 1½ to 2 hours, stirring after the first hour. Stir in the scallions.
3. Serve warm with celery sticks, carrot sticks, and tortilla chips.

TAILGATE TIP

This one travels in the slow cooker itself — carry it to the tailgate, plug it in, and serve straight from the pot on the warm setting (140°F or above).

Recipe from Southern Living —

<https://www.southernliving.com/recipes/slow-cooker-buffalo-chicken-dip-recipe>

Bacon-Wrapped Jalapeño Poppers

FINGER FOOD

Yield 24 poppers • Prep 15 min • Bake 35–40 min



Ingredients

- 1 (8-oz.) block cream cheese, softened
- 1½ cups shredded pepper Jack cheese
- 1 clove garlic, minced
- Kosher salt
- Freshly cracked black pepper
- 12 jalapeños
- 12 slices bacon, halved

Directions

1. Preheat the oven to 400°F. In a large bowl, combine the cream cheese, pepper Jack, and garlic; season with salt and pepper.
2. Halve the jalapeños lengthwise and use a spoon to scrape out the seeds and veins. Fill each half with the cheese mixture and wrap with a half-slice of bacon.
3. Bake on a sheet pan until the bacon is crisp and the peppers are tender, 35–40 minutes. (Air fryer: 400°F, 10–12 minutes per batch.)

TAILGATE TIP

Assemble ahead: the filling keeps in the refrigerator, and assembled poppers freeze well on a parchment-lined sheet tray before going into a freezer bag.

Recipe from Delish — <https://www.delish.com/cooking/recipe-ideas/a45623/bacon-wrapped-jalapenos-recipe/>

Boilermaker Tailgate Chili

HEARTY MAIN

Yield 12 servings · Prep 30 min · Simmer 2 hours or more



Ingredients

- 2 lb. ground beef chuck
- 1 lb. bulk Italian sausage
- 3 (15-oz.) cans chili beans, drained
- 1 (15-oz.) can chili beans in spicy sauce
- 2 (28-oz.) cans diced tomatoes, with juice
- 1 (6-oz.) can tomato paste
- 3 celery stalks, chopped
- 1 large yellow onion, chopped
- 1 green bell pepper, seeded and chopped
- 1 red bell pepper, seeded and chopped
- 2 green chile peppers, seeded and chopped
- 1 tablespoon bacon bits
- 4 beef bouillon cubes
- ½ cup beer
- ¼ cup chili powder
- 1 tablespoon minced garlic
- 1 tablespoon Worcestershire sauce
- 1 tablespoon dried oregano
- 2 teaspoons ground cumin
- 2 teaspoons hot pepper sauce (such as Tabasco)
- 1 teaspoon each: dried basil, cayenne, paprika, sugar, salt, and black pepper
- 1 (10.5-oz.) bag corn chips and 8 oz. shredded Cheddar, for serving

Directions

1. Brown the chuck and sausage in a large stockpot over medium-high heat, crumbling as it cooks; drain off the grease.
2. Add the beans, tomatoes, tomato paste, vegetables, bacon bits, bouillon, beer, and all the seasonings. Stir, cover, and simmer over low heat for at least 2 hours, stirring occasionally.
3. Taste and adjust the salt, pepper, and chili powder. Ladle into bowls and top with corn chips and Cheddar.

TAILGATE TIP

Chili is even better on day two — make it the night before, refrigerate, and reheat at the tailgate until steaming hot (165°F by thermometer).

Recipe from Allrecipes — <https://www.allrecipes.com/recipe/78299/boilermaker-tailgate-chili/>

Hawaiian Ham and Cheese Sliders

HANDHELD

Yield 12 sliders · Prep 15 min · Bake 20–25 min · Total 50 min



Ingredients

- Cooking spray
- ½ cup butter
- 1 onion, minced
- 3 tablespoons Dijon mustard
- 1 tablespoon poppy seeds
- 2 teaspoons Worcestershire sauce
- 1 (12-count) package Hawaiian sweet rolls, split
- 1 lb. sliced deli ham
- 8 slices Swiss cheese

Directions

1. Heat the oven to 350°F and spray a 9x13-inch baking dish. Melt the butter in a saucepan over medium-low heat and soften the onion in it, 5–10 minutes; stir in the Dijon, poppy seeds, and Worcestershire and cook 5 minutes more.
2. Arrange the roll bottoms in the dish and spoon two-thirds of the butter mixture over them. Layer the ham and Swiss on top, replace the roll tops, and brush with the remaining butter mixture.
3. Cover with foil and bake 15 minutes; uncover and bake 5–10 minutes more, until the tops are lightly browned.

TAILGATE TIP

Bake at home, tent with foil, and carry the dish to the lot — keep them warm on a warming tray or over low grill heat (140°F or above), and cut apart only when serving.

Recipe from Allrecipes — <https://www.allrecipes.com/recipe/237358/hawaiian-ham-and-cheese-sliders/>

Grape Jelly BBQ Meatballs

FINGER FOOD

Yield about 24 appetizer servings (96 meatballs) · Prep 5 min · Cook 5–6 hrs LOW



Ingredients

- 48 oz. frozen precooked meatballs, thawed*
- 40 oz. barbecue sauce
- 30 oz. grape jelly

Directions

1. Add the meatballs, barbecue sauce, and grape jelly to a 6–8 quart slow cooker; stir to coat evenly.
2. Cover and cook on LOW for 5–6 hours (or HIGH for 2–3 hours), stirring about once an hour so the meatballs absorb the sauce.
3. Serve warm from the cooker with toothpicks.

TAILGATE TIP

Keep the cooker on warm and let guests graze. Leftovers keep 5 days in the refrigerator or 3 months in the freezer.

* **HOMEMADE MEATBALL OPTION:** For one batch, gently combine 2 lb. lean ground beef, ½ small very finely diced onion, ½ cup breadcrumbs, 2 eggs, and 1 teaspoon black pepper. Roll into 1-inch balls. Bake on a parchment-lined pan at 350°F for about 18–20 minutes, until the centers reach 160°F. Make two batches to have enough; weigh out 48 oz. of cooked meatballs for the BBQ sauce and grape jelly above, and freeze any extra. Add only fully cooked meatballs to the slow cooker. Homemade prep and baking time are additional.

Recipe from Averie Cooks — <https://www.averiecooks.com/slow-cooker-grape-jelly-meatballs/>

Homemade meatballs from Spend With Pennies —

<https://www.spendwithpennies.com/amazing-cocktail-meatballs-these-are-always-a-hit/>

Walking Tacos

HANDHELD

Yield 6 · Prep 15 min · Cook 5–10 min · Total 20 min



Ingredients

- 1 lb. ground beef
- 1 (1-oz.) packet taco seasoning mix
- 6 (1.75-oz.) bags nacho cheese corn chips (such as Doritos)
- 1 (8-oz.) package taco cheese blend
- 2 tomatoes, diced
- 1 cup shredded lettuce
- 1 (8-oz.) container sour cream

Directions

1. Brown the ground beef in a large skillet over medium-high heat, 5–10 minutes; drain, then stir in the taco seasoning.
2. Without opening the bags, gently crush the chips. Open each bag, spoon in seasoned beef, and let everyone top their own with cheese, tomato, lettuce, and sour cream — eaten right from the bag with a fork.

TAILGATE TIP

Cook the beef at home and reheat it on-site, then set out the bags and toppings buffet-style so each guest builds their own.

Recipe from Allrecipes — <https://www.allrecipes.com/recipe/269613/walking-tacos/>

Philly Cheesesteak Egg Rolls

HANDHELD

Yield 12 egg rolls · Prep 20 min · Cook 15 min · Total 35 min



Ingredients

- 1½ tablespoons butter, divided
- 1 green bell pepper, chopped
- ½ cup onion, chopped
- 1 lb. boneless ribeye steak, sliced or coarsely chopped
- Salt and pepper, to taste
- 6 slices provolone cheese
- 12 egg roll wrappers
- Oil, for frying
- Ranch dressing, for dipping (optional)

Directions

1. Melt half the butter in a large skillet over medium-high heat. Cook the pepper and onion for 3–4 minutes until softened; transfer to a plate.
2. Melt the remaining butter in the skillet. Add the ribeye, season with salt and pepper, and cook for 3–4 minutes until browned and cooked through. Stir the vegetables back in.
3. Place half a slice of provolone and 2–3 tablespoons of filling in each wrapper. Fold following the wrapper package directions, moistening the edges with water to seal.
4. Heat 2–3 inches of oil in a deep pan to 350°F. Fry 3–4 rolls at a time for 3–5 minutes, turning occasionally, until golden. Drain on paper towels and serve with ranch if desired.

TAILGATE TIP

Prefer the oven? Coat the assembled rolls with cooking spray and bake at 425°F for 15–20 minutes, until browned and crisp. They will be less crunchy than the fried version. Assemble up to one day ahead and keep refrigerated until cooking.

Recipe from Dinner at the Zoo — <https://www.dinneratthezoo.com/philly-cheesesteak-egg-rolls/>

Slow Cooker Texas Pulled Pork

HEARTY MAIN

Yield 8 sandwiches · Prep 15 min · Cook 10–12 hrs LOW (or 5–6 hrs HIGH)



Ingredients

- 1 teaspoon olive oil (or avocado oil)
- 1 (4-lb.) pork shoulder roast
- 1 cup barbecue sauce
- ½ cup apple cider vinegar
- ½ cup chicken broth
- ¼ cup light brown sugar
- 1 tablespoon prepared yellow mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon chili powder
- 1 extra-large onion, chopped
- 2 large garlic cloves, crushed
- 1½ teaspoons dried thyme
- 8 hamburger buns, split
- 2 tablespoons butter

Directions

1. Pour the oil into the slow cooker, add the roast, then pour in the barbecue sauce, vinegar, and broth. Stir in the brown sugar, mustard, Worcestershire, chili powder, onion, garlic, and thyme.
2. Cover and cook on LOW for 10–12 hours (or HIGH for 5–6 hours), until the pork shreds easily with a fork.
3. Shred the meat with two forks and stir it back into the juices. Butter the buns and toast them butter-side down in a skillet until golden, then pile in the pork.

TAILGATE TIP

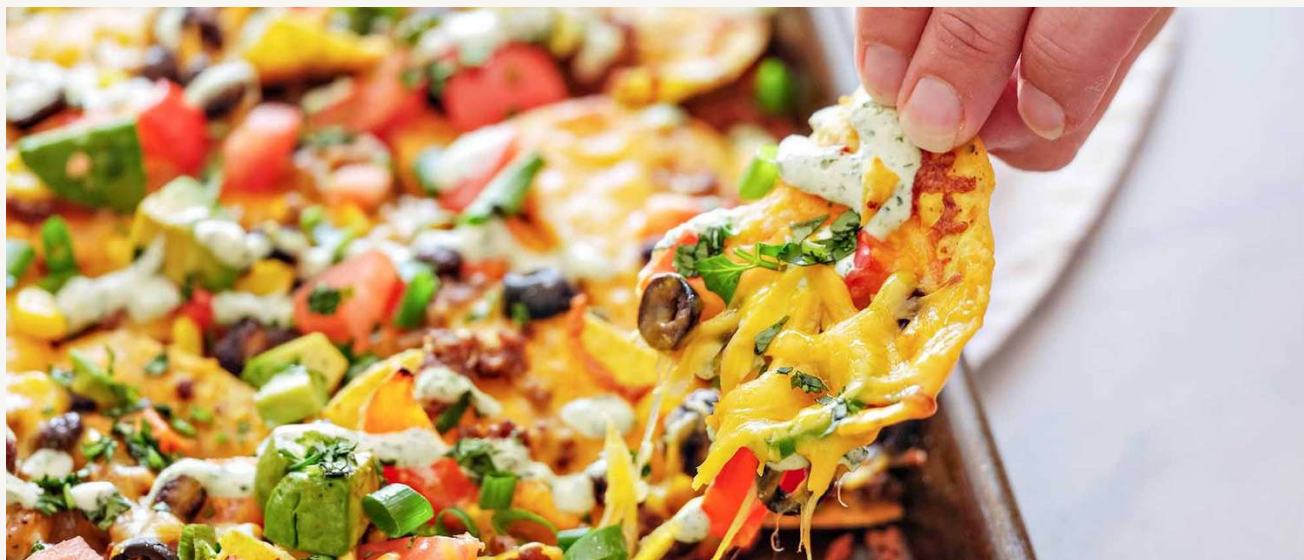
Start it on LOW the night before the game — it cooks while you sleep and is ready to shred straight into lunch.

Recipe from Allrecipes — <https://www.allrecipes.com/recipe/92462/slow-cooker-texas-pulled-pork/>

Loaded Sheet Pan Nachos

SHAREABLE

Yield 8 · Prep 5 min · Bake 5–7 min (plus 10 min for the beef)



Ingredients

- 1 tablespoon olive oil
- 1 medium onion, chopped (about 1 cup)
- 1 lb. ground beef (80/20)
- 1 teaspoon chili powder
- 1 teaspoon coriander
- ½ teaspoon dried oregano
- ¾ teaspoon kosher salt
- 1 (16-oz.) bag sturdy tortilla chips
- 1 bell pepper, chopped (about 1 cup)
- 1 (15-oz.) can black beans, rinsed and drained
- 1 cup frozen corn
- 1 (2.25-oz.) can sliced black olives (about ¼ cup)
- 1–1½ cups grated Cheddar or shredded Mexican blend
- 1 avocado, cubed; 2 scallions, sliced; 1 plum tomato, diced; 1 jalapeño, seeded and sliced; ½ cup chopped cilantro, for garnish
- For the crema: 1 cup sour cream, juice of 1 lime, 1/3 cup chopped cilantro, pinch of salt
- 1/3 cup sour cream, for drizzling

Directions

1. Heat the oven to 400°F. Soften the onion in the olive oil in a skillet, about 5 minutes; add the beef, chili powder, coriander, oregano, and salt and cook until browned, 8–10 minutes.
2. Spread the chips across a sheet pan in a mostly single layer. Scatter the beef (drained of fat), bell pepper, black beans, corn, olives, and cheese over the top.
3. Bake 5–7 minutes, until the cheese is melted and bubbly.
4. While it bakes, blend the sour cream, lime juice, cilantro, and salt into a smooth crema (or simply stir chopped cilantro and lime into sour cream).
5. Finish with the avocado, scallions, tomato, and jalapeño; drizzle with crema and serve right from the pan.

TAILGATE TIP

Cook the beef ahead and carry it in the cooler, then assemble and bake on-site — the whole pan comes together in about 10 minutes.

Recipe from Simply Recipes — https://www.simplyrecipes.com/recipes/loaded_sheet_pan_nachos/

Spinach–Artichoke Stuffed Mushrooms

ELEGANT BITE

Yield 16–20 mushrooms (4–6 servings) · Bake 20–25 min at 400°F



Ingredients

- 16–20 small to medium cremini mushrooms
- 2 tablespoons extra-virgin olive oil
- ½ teaspoon kosher salt, plus more for sprinkling
- 1 (9-oz.) can artichokes in water, drained (or frozen artichokes, thawed)
- 5 oz. frozen spinach, thawed and squeezed dry
- 1 clove garlic
- 4 oz. cream cheese, at room temperature
- ¼ cup mayonnaise
- ¼ cup grated Parmesan
- 3 large fresh basil leaves
- ½ teaspoon freshly ground black pepper
- Breadcrumb topping:
 - 1 tablespoon unsalted butter
 - 1/3 cup panko breadcrumbs
 - 2 tablespoons grated Parmesan
 - 2 tablespoons minced fresh parsley
- Kosher salt and freshly ground black pepper

Directions

1. Heat the oven to 400°F and line a baking sheet with parchment. Remove mushroom stems and scoop out any remaining stem pieces. Toss the caps with olive oil, arrange opening-side up, and sprinkle with salt.
2. Pulse artichokes, spinach, and garlic in a food processor. Add cream cheese, mayonnaise, ¼ cup Parmesan, basil, ½ teaspoon salt, and pepper; pulse until combined. Spoon into a pastry bag or resealable bag with a large corner snipped off.
3. For the topping, melt butter in a skillet. Stir in panko and toast until golden. Transfer to a bowl; mix in the remaining 2 tablespoons Parmesan and parsley. Season with salt and pepper.
4. Pipe the filling into the mushroom caps and press the breadcrumb topping onto each. Bake for 20–25 minutes, until the mushrooms are tender.

TAILGATE TIP

Squeeze the thawed spinach very dry and drain the artichokes well so the filling stays creamy rather than watery. Keep the mushrooms in a single layer when carrying them to the table to protect the crisp topping.

Recipe from Katie Lee Biegel, Food Network —

<https://www.foodnetwork.com/recipes/katie-lee/spinach-artichoke-dip-stuffed-mushrooms-17813604>

Fresh Fruit Salad with Lemon-Mascarpone Dip

FRESH SIDE

Yield 12 servings · Prep about 15 min · Keep chilled



Ingredients

- Fruit salad:
- 2 cups pineapple chunks
- 2 cups strawberries, quartered
- 2 cups blueberries
- 2 cups red grapes
- Lemon-mascarpone dip:
- 1 cup mascarpone cheese
- ½ cup lemon curd, plus a little for garnish
- 2 tablespoons fresh lemon juice
- Up to ¼ cup powdered sugar, optional, to taste

Directions

1. Rinse and thoroughly dry the berries and grapes. Cut the pineapple into bite-size chunks and quarter the strawberries. Gently combine all four fruits in a serving bowl.
2. In a separate bowl, whisk the mascarpone, lemon curd, and fresh lemon juice until smooth. A hand mixer may also be used.
3. Taste the dip and whisk in powdered sugar a little at a time, if desired. Spoon into a serving bowl and swirl a little extra lemon curd over the top.
4. Keep the fruit and dip covered and refrigerated separately until serving. Serve the dip alongside the fruit so guests can add as much as they like.

TAILGATE TIP

Make the dip a day ahead and keep it tightly covered in the refrigerator. Pack the fruit separately and dry it well so the dip stays creamy. At the tailgate, keep both chilled at 40°F or below; serve small portions over ice and refill from the cooler.

Recipe from Tristin Rieken, Fresh Flavorful (dip) — <https://freshflavorful.com/lemon-mascarpone-fruit-dip/>

Strawberry Spinach Salad

VEGETARIAN SIDE

Yield 8 servings · Total 15 min · Homemade sesame–poppy–seed dressing



Ingredients

- Salad:
- 2 bunches fresh spinach, washed and dried
- 1 pint fresh strawberries, hulled and sliced
- Homemade dressing:
- ½ cup sugar
- 2 tablespoons sesame seeds
- 1 tablespoon poppy seeds
- 1½ teaspoons finely chopped onion
- ¼ teaspoon vegetarian Worcestershire sauce
- ¼ teaspoon paprika
- ½ cup vegetable oil
- ¼ cup cider vinegar

Directions

1. Place the spinach and sliced strawberries in a large serving bowl.
2. In a blender or food processor, combine the sugar, sesame seeds, poppy seeds, onion, vegetarian Worcestershire sauce, and paprika.
3. With the motor running, gradually pour in the oil and cider vinegar in a steady stream. Blend until the dressing thickens.
4. Drizzle the dressing over the salad just before serving and toss gently. Serve immediately.

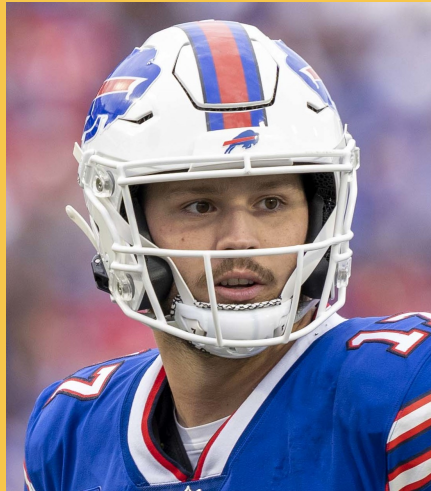
TAILGATE TIP

Pack the dressing separately and toss just before eating so the spinach stays crisp. Choose Worcestershire sauce explicitly labeled vegetarian or vegan; many regular versions contain anchovies. Keep both salad and dressing chilled until serving.

Recipe from Taste of Home — <https://www.tasteofhome.com/recipes/strawberry-spinach-salad/>

Buffalo Bills 2026 Schedule

5-1 and charging — the table is set for a special season



WEEK 1 · SUN SEP 13
at Texans
W 36-31

WEEK 2 · THU SEP 17
vs Lions
W 41-31

WEEK 3 · SUN SEP 27
vs Chargers
W 24-16

WEEK 4 · SUN OCT 4
vs Patriots
L 26-29

WEEK 5 · MON OCT 12
at Rams
W 37-34 OT

WEEK 6 · SUN OCT 18
at Raiders
W 33-30

WEEK 7 · BYE
Bye week

WEEK 8 · SUN NOV 1
vs Ravens
1:00 PM

WEEK 9 · MON NOV 9
at Vikings
8:15 PM

WEEK 10 · SUN NOV 15
at Jets
1:00 PM

WEEK 11 · SUN NOV 22
vs Dolphins
1:00 PM

WEEK 12 · THU NOV 26
vs Chiefs
8:20 PM

WEEK 13 · SUN DEC 6
at Patriots
4:25 PM

WEEK 14 · SUN DEC 13
at Packers
8:20 PM

WEEK 15 · SAT DEC 19
vs Bears
8:20 PM

WEEK 16 · FRI DEC 25
at Broncos
4:30 PM

WEEK 17 · SUN JAN 3, 2027
at Dolphins
1:00 PM

WEEK 18
vs Jets
Date & time TBD

All times Eastern · Schedule as of October 19, 2026 · Subject to change

Go Bills!

Schedule from <https://www.buffalobills.com/schedule/>