



How to...

Throw a Super Bowl party

Get ready for the big game with these ideas, recipes, and crafts!

The football event of the year, the Super Bowl, takes place on Sunday, February 9, and it is the perfect opportunity to throw a party. Whether you're a football fan or you're just looking forward to the commercials, there's something for everyone. Here's how to start planning your party.

Make the guest list

Will your Super Bowl party be for your family, or will you have friends over? Talk to an adult about who to invite, and count how many people you're expecting. Then reach out to guests and let them know a time to arrive before the kick-off. Encourage guests to wear their favorite team's colors!

Set up the room

Start by surveying the space where you'll be watching the game. Make sure sofas and chairs are angled so everyone has a good view of the TV. You can add some additional comfy seating for your guests by plopping

large pillows on the floor. To decorate, hang homemade signs and team flags made out of recycled construction paper.

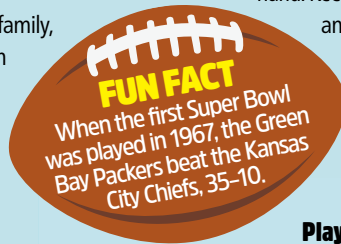
Prep the snacks

Talk with an adult about how many snacks to have on hand. Keep them nearby so no one has to miss anything (including the commercials).

Classics are chicken wings, nachos, pigs in blankets, and precut vegetables like carrot and celery sticks with a variety of dips. You can also check out the fun recipes on these pages!

Play a game

You can get everyone involved in the excitement by playing a game, like Super Bowl Commercial Bingo, while you watch the action on the field. With an adult, search online for free playing cards for this year's game and print them out. The first person to cross out a row of consecutive squares wins!



Mix up sweet and salty snacks

What you'll need

For the base of the snacks, use any mix of sweet or salty treats, such as:

- Pretzels or popcorn
- Nuts
- Cereal
- Green candy-coated chocolates (like M&M's)
- Yogurt-covered or chocolate-covered raisins or peanuts
- Mini marshmallows

For the almond footballs:

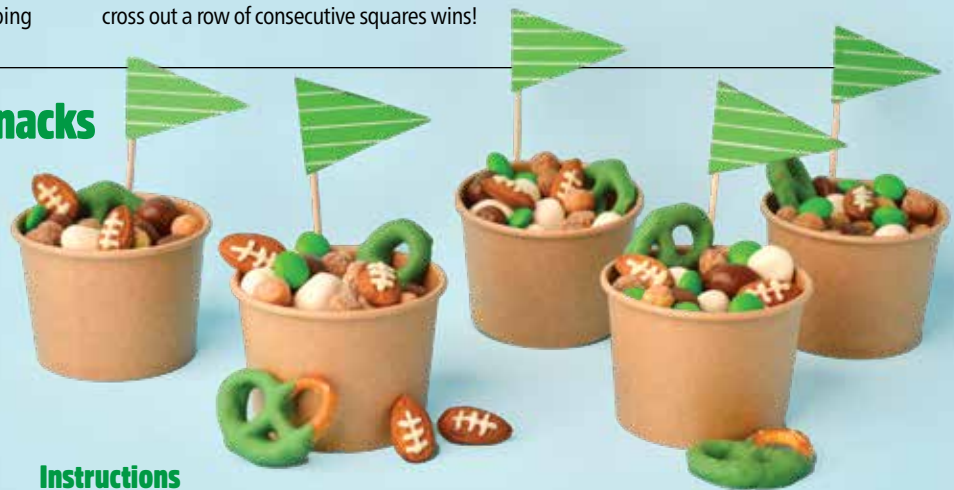
- Almonds
- Sandwich bag with a twist tie or a rubber band
- Small juice glass
- 2 ounces (half a bar) white chocolate
- Scissors

For the green pretzels:

- 20 mini pretzels
- 1 cup green candy melts
- Tray or baking sheet lined with wax paper

For the pennant toothpicks:

- Green construction paper or cardstock
- Thin white paint pen (we used a "milky" pen)
- Ruler
- Pencil
- Scissors
- Toothpicks
- White glue and tape
- Small cups for serving



Instructions

- 1. Make almond footballs:** To make a piping bag, see steps 4 and 5 in the "strawberry footballs" recipe on the next page. Fill the bag with white chocolate, then pipe a vertical line and 3 horizontal lines onto each almond.
- 2. Make green pretzels:** Place candy melts in a microwave-safe bowl. Heat for 30 seconds and stir. Repeat in 15-second intervals, stirring between, until just melted. Dip each pretzel $\frac{3}{4}$ of the way into the melted candy and place on tray lined with wax paper. Let cool and set.
- 3. Make pennant toothpicks:** Use a ruler and a white milky pen to draw stripes on green

paper (about $\frac{1}{4}$ inch apart). Make a triangle template and use it to trace triangles all over the striped paper. Cut out the triangles and glue them to toothpicks. Tape the flags to the outside of the serving cups.

- 4. Toss the sweet and salty snacks into a large bowl and mix gently. Spoon the mixture into serving cups. Top with a few almond footballs, green pretzels, and a pennant toothpick.**

TIP: For smoother, more dippable candy melts (or chocolate), you can stir in about $\frac{1}{4}$ teaspoon of coconut oil. Add more coconut oil in small amounts if needed.

How to...



WARNING!
Ask an adult's permission before using the microwave.



Make chocolate-dipped strawberry footballs

What you'll need

- 16-ounce container of strawberries
- 2 (4 ounce) milk chocolate bars or 12 ounces chocolate chips (bars melt more smoothly than chips)
- Tray or baking sheet lined with wax paper
- Sandwich bag with a twist tie or a rubber band
- Small juice glass
- 2 ounces (half a bar) white chocolate
- Scissors

Instructions

1. Wash strawberries and pat-dry with paper towels. (The berries should be very dry before dipping.)
2. Break the chocolate bars into pieces and place in a microwave-safe bowl. Heat in the microwave for 30 seconds and stir. Repeat for 15-second intervals, stirring between, until just melted.
3. Hold each strawberry by the stem and dip into the melted chocolate. Let the excess chocolate drip off and place berry on the tray or baking sheet. Refrigerate for 5 to 10 minutes.
4. Melt white chocolate. (See step 2.)
5. To make a piping bag: Place

one corner of a plastic sandwich bag in a small juice glass to hold it. Pour the melted white chocolate into the bag, then seal with a twist tie or a rubber band. Cut off the tiniest tip of the corner—just enough for a thin line of chocolate to come out.

6. Pipe a vertical white chocolate line down each strawberry, then pipe 3 horizontal lines across to create a football pattern.
7. Let the white chocolate set before serving. The strawberries can be stored at room temperature for a few hours or refrigerated in an airtight container for up to 2 days.

Create goalpost cupcake toppers

What you'll need

- Paper straws, 1 per cupcake
- Pencil
- Ruler
- Scissors
- White glue or hot glue
- Piece of wax paper or parchment paper that is large enough for all the goalposts to dry on
- Cupcakes
- Green frosting
- Green sprinkles

Instructions

1. Use the pencil to mark 3 increments on the straw that are each 2 inches long. Cut the straw into the three 2-inch pieces you marked, then set aside the remaining smaller piece.
2. Lay down a piece of wax paper or parchment paper to protect your work surface. Use white glue or hot glue to adhere two of the 2-inch pieces to the ends of the smaller piece, forming a "U" shape. Then glue the third 2-inch piece to the bottom, centered, to create the stand. Allow the goalposts to dry on the wax paper.
3. Top cupcakes with a "grassy field": Use green food coloring to tint store-bought vanilla frosting. Then, using a knife, frost the cupcakes. Shake the green sprinkles over the green-frosted cupcakes.
4. Once the goalposts are dry, gently poke them into center of the "grass."
5. If you wish, add an almond football to the top of the cupcake. (See step 1 in the "sweet and salty snacks" recipe on opposite page.)

