

## **“GAME DAY GRUB”**

URBANDALE, IOWA – It is almost here, the final football game of the season. While some football fans are truly excited to cheer on their favorite team, others are excited to plan the game day grub menu (myself included).

Instead of the same game day essentials, i.e. chips, dip, smokies, etc. shake things up a bit and offer your football fans something un-EGG-pected!

How about **Carbonara Style Egg Pizza**? A Warm, thick crust topped with crispy pancetta and creamy eggs. It is delicious! In the mood for a new dip for your Buffalo wings? You can't beat **Blue Cheese Egg Dip**! Savory and filling with just a bite of blue cheese. Carrot sticks, cucumber slices and celery sticks accompany this dip well too.

For more un-EGG-pected snacks and other recipe ideas visit [www.iowaegg.org](http://www.iowaegg.org)

### **Blue Cheese Egg Dip**

2 hard-boiled eggs, peeled and coarsely chopped  
2 Cups crumbled blue cheese  
1 ½ teaspoons lemon juice  
½ Cup plain yogurt  
Additional Crumbled blue cheese, as desired

### **Directions:**

Place eggs, blue cheese, lemon juice and yogurt in a blender or food processor. Cover and blend or process until smooth.

Transfer to a serving bowl. Sprinkle with additional blue cheese. Serve the dip with carrot or celery sticks or Buffalo wings. Makes 2 cups.