

# A WINNING SUPER BOWL TACO BAR!

A Taco Bar: the ideal game day buffet

Score the easiest touchdown of the game. Easy & satisfying for everyone!

## What's a Taco Bar?

A build-your-own-taco buffet with all the ingredients for making your own custom, perfect taco (or nachos, sliders, whatever you want).

## What's the point?

Ever fill up at a hodge podge game day buffet ... but end up not really satisfied? (Well, if your team wins, that changes everything, doesn't it?). An easy way to build your own gourmet game day taco handles it! And a well-designed taco bar helps people socialize and enjoy the game as well as the food. Plus it reduces the stress of putting on the party and can save money.

## What makes a good Taco Bar (& game day party)?

- Advance planning
- Variety to suit a range of tastes
- Design for easy traffic flow
- Simple dishes that are easy to make, can be prepared in advance, and hold up well sitting on a buffet table for hours
- Easy for guests to contribute to in pot-luck fashion (but without the pot-luck hodge podge results)
- Keep it simple. Too many ingredients leads to chaos and traffic jams.

## Core elements

1. A place to set up the Taco Bar that has:

- A table large enough to easily hold all the key taco ingredients
- Enough space around the table for easy access, ideally on both sides
- Plenty of outlets close enough for plugging in slow cookers and other needed appliances
- Small surface rugs or cord covers to cover electrical cords so people don't trip on them
- Table positioning that encourages a flow with a starting point at one end (just like professional buffets)

2. Separation of the basic Taco Bar from additional food

- Additional taco ingredients at the tail end of the table or on a separate nearby table
- Separate dessert table
- Common appetizer / condiment ingredients placed on tables in TV room (example: bowls of salsas and dips and chips; spoons included)
- Coolers for drinks separate from food area, with easy access for TV watchers

3. Primary Taco Bar ingredients clustered together on main table

- Food arranged in logical order of use (tortilla first, then meat, then cheese, lettuce, etc)
- Napkins, plates, plasticware first
- Tortillas, tortilla chips, taco shells, bread
- Meats, limit to 3 to 4
- Beans, cheese, cheese sauce
- Lettuce, onions, tomatoes, guacamole, sour cream, salsa, jalapenos, chiles

#### 4. Additional ingredients

- Separated from primary ingredients (separate table or at end of table)
- Relishes, sauces, dips

#### 5. What other possible dishes?

- Separated from primary ingredients (separate table or at end of table)
- Vegetable platter
- Chili and Soup
- Shrimp with cocktail sauce
- Wings
- Jalapeno poppers
- Pizza
- Various appetizers

### Our Example Taco Bar Buffet Table

This is a 6 foot table - the smallest practical size for the primary taco bar ... cramped, but doable!



Rolls

Tortilla Chips (orange & blue)

Taco Shells

Tortillas (4" & 6")

Bean Dip

Napkins

Plastic Utensils

Disposable Plates

Pulled Pork

Pulled Chicken

Queso (warm)

Spicy Garlicky Beef

Jalapeno Slices

Sliced Green Onions

Diced Tomatoes

Papaya Guacamole

Sour Cream

Salsa

Shredded Lettuce

Shredded Cheese

**Note:** Pulled pork, pulled chicken, and Spicy Garlicky Beef can be used to make tacos, nachos, or sliders. How amazingly versatile! Sorta like food legos. Knock yourself out!  
Start at the left and move to the right as you build your taco or nachos.

## Advance Planning

1. Create guest list
2. Decide on specific items (like the meats) for Taco Bar
3. Do you want guests to bring certain Taco Bar items? Share your plans for the Taco Bar in your invitations and ask them to email what they would like to bring. Many will be happy to bring their special guacamole or salsa or a bag of shredded cheese. Perhaps someone has a pulled pork recipe they want to bring. Do they have their own unique appetizer or dessert? Fabulous! And if nobody is bringing a dessert, you have the chance to remedy the situation before the big game.
4. Work out timetable. What can be prepared ahead of time? Pulled pork, pulled chicken, and chili freeze well and can be prepared weeks in advance. Fresh veggies should be shredded or cut the day of the game. Make the guacamole same day, if possible.
5. Set up the table first thing in the morning (or even the day before).

I've set up taco bars and quesadilla bars at parties and get-togethers ... but this is the first time I've written up a guide on how to do it. I'd love your feedback! Please send me an email at [anita@denvergreenchili.com](mailto:anita@denvergreenchili.com) or go to [denvergreenchili.com/contact-us/](http://denvergreenchili.com/contact-us/)

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***And .. enjoy your Super Bowl Sunday!***

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