

Ideas

[Recipes & Entertaining](#) | Entertaining

Battle of the Top 10 Game Day Recipes: Old Faves vs. New Classics

Which side are you cheering for? Old favorite game day foods or new classics?

By: [Anne C.](#) | [Walmart Ideas Editors](#)





Some dishes — like wings, pizza and burgers — are made for gathering around a screen and watching two teams duke it out. And, just like with sports, there's a sense of fierce competition when it comes to game day foods and how to prepare them. There are old favorites and then there are the new classics. So, which side are you cheering for? Check out these top 10 game day foods and decide the winner of each matchup for yourself.

1. Wings

Buffalo vs. Sriracha

No matter how you run this play in your kitchen, there's only one possible outcome when it comes time to eat: spicy deliciousness. But what's your game plan? Do you go Buffalo style or fake everyone out with a garlicky chili Sriracha play?

Recipes: [Buffalo-Style Wings by The Pioneer Woman](#) vs. [Sriracha Teriyaki Wings](#)

2. Burgers

Basic vs. fully-loaded

This matchup can divide friends, neighborhoods and households. Traditionalists insist on simple fixin's for a burger. But more forward-looking fans like toppings piled high – gooey burgers so tall you can barely get your mouth around them. Which side are you on?

Recipes: Heinz [Inside Out Burger](#) (or Kingsford's [The Perfect Burger](#)) vs. Kraft [Queso Burger](#) (or Kings Hawaiian [Chili Crunch Burger](#))

3. Pizza

Slices vs. finger foods

When you're in it to win it, the straightforward way isn't always the best play. And hey, it's the same with pizza. Sure, most of us love the classic round pie shape. But sometimes you need a little shock and awe. Sometimes pizza needs to be a bite-sized finger food. Boom.

Recipes: [Hawaiian Pizza](#) vs. [Pizza Cupcakes](#)

4. Sausages

Sausages vs. hot dogs

Technically, a hot dog is a type of sausage. But no one wants to win (or lose) on a technicality. So, for these purposes, the ruling on the field is that they're different enough to actually stop and think about it. Will you go tried-and-true with hot dogs or open

up the roster to the likes of brats or spicy Italian sausages? Then there's the whole bun vs. no bun competition – but that alone could send us into overtime.

Recipes: [Johnsonville Brat Hot Tub](#) vs. [Chicago Hot Dog](#)

5. BBQ

On-the-bone vs. pulled

Best of barbeque is a debate we won't solve today. In some parts of the country the regional variations vary from block to block. So for the big game, we're focusing more on form than flavor profile. Do you want an on-the-bone rib loaded with flavorful meat that you can sink your teeth into? Or are you a die-hard fan of barbecue that's pulled and shredded – either solo or as part of a winning team that pairs up with a bun or slice of white bread?

Recipes: [Tuffy Stone's Smithfield St. Louis Ribs](#) vs. [Pulled Pork Sandwiches](#)

6. Guacamole

MVP vs. team effort

Are you all about guacamole as the star player or teaming up with other ingredients in a layered dip? The creamy texture of this classic avocado dip can inspire loyal supporters and haters alike. But when layered with beans, cheese and sour cream? Oh, yeah. Bring. It. On. Which side are you cheering for?

Recipes: [Super Quick Guacamole Dip](#) vs. McCormick [Seven Layer Fiesta Dip](#)

7. Chili

Ground meat vs. chunks of meat

Yes, the struggle is real: to cook chili with ground meat or chunks of meat? This battle recruits all types of players — from beef and pork to even chicken. And when it's go-time in the kitchen, it really comes down to whether you want to be able to scoop up your chili with chips (go for ground meat) or enjoy it like more of a hearty stew (chunk of meat all the way).

Recipes: [The Pioneer Woman's Simple, Perfect Chili](#) vs. [Smithfield Slow-Cooked Pork Chili](#)

8. Nachos

Tortilla chips vs. potatoes

Not to accidentally blow your mind here but there is such a thing as non-tortilla chip nachos. And they're amazing. Which is why the potato nacho has grabbed attention and held on. We're talking baked or fried wedges, tots, waffle fries or even a bag of potato chips. But don't underestimate the reigning champ either. Tortillas can go corn or wheat, meaning there's always broad appeal for this crowd-pleasing classic.

Recipes: Old El Paso [Grilled Picnic Taco Nachos](#) vs. [Totchos](#)

9. Dip

Cool & creamy vs. hot & melty

When it comes to dip, the winning play could be the one you have the time to make. Have some extra time? Step up your appetizer game before the actual game by making an irresistibly melty dip in the oven. But if the play clock is ticking, go for the quick win with no-bake dip. Or let the temperature outside make the call for you.

Recipes: [Hidden Valley Spinach Ranch Artichoke Dip](#) vs. [Frank's Red Hot Buffalo Chicken Dip](#)

10. Chicken

Fried vs. grilled

Either way, you're going to be doing some work cooking up this game time grub. So, let's look again at the factor that can decide so many games: the weather. If it's snowing, you have an outdoor grill and aren't the president of your local Polar Bear Club, you might want to go ahead and fry up some chicken indoors. But when the weather is on your side, grilling gives you an easy way to create a whole line-up of grilled favorites including chicken (but also burgers, hot dogs and even veggies).

[Walmart Deli Fried Chicken](#) vs. **Recipe:** [McCormick Zesty Herb-Grilled Chicken](#)

Traditional or flavor-forward, no matter what you serve up on game day, your taste buds will win, every time. Go team!

Similar Posts

Entertaining

Easy Football
Party Foods: 5
Things to Buy Plus
1 DIY

Decorating

3 Easy DIY Spring
Table Setting Ideas

Entertaining

How to Make
Herb-Infused
Cocktails With
Herbal Ice Cubes

Recipes & Entertaining

How to Host an
Outdoor Summer
Party

Shop Dining & Entertaining

[Shop Dining & Entertaining](#)

ROLLBACK

