

The background of the entire image is a photograph of a football stadium at night. Two large, bright stadium lights are visible in the upper corners, casting a glow over the scene. The football field is visible at the bottom, with white yard lines and the numbers '3' and '0' clearly marked on the green grass. The sky above the field is a deep purple.

FOX NEWS

ACTIVITY KIT

**BIG GAME
EDITION**



BIG GAME SQUARES

PHILADELPHIA EAGLES



KANSAS CITY CHIEFS



BIG GAME GUESS SHEET

How long will the National Anthem be?	Over 2:01 Minutes	Under 2:01 Minutes	
Will the coin be heads or tails?	Heads	Tails	
What will the first offensive play be?	Run	Pass	
Will the opening kickoff be a touchback?	Yes	No	
Which will be the first team to score?	Kansas City	Philadelphia	
Method of the first score?	Touchdown	Field Goal	Safety
What will be the highest scoring quarter?	1 st Quarter	2 nd Quarter	3 rd Quarter 4 th Quarter
What will the first turnover be?	Interception	Fumble	Turnover on Downs
Which team will commit more turnovers?	Kansas City	Philadelphia	Tie
Which team will commit more penalties?	Kansas City	Philadelphia	
Will either team score in the last two minutes of the first half?		Yes	No
How many songs will be performed at halftime?		Over 7.5	Under 7.5
Will either team miss a Field Goal?	Yes	No	
Who will have more passing yards?	Patrick Mahomes	Jalen Hurts	
Who will have more receiving yards?	Xavier Worthy	A.J. Brown	
Who will have more rushing yards?	Kareem Hunt	Saquon Barkley	
Will any player besides a QB throw a pass?	Yes	No	
Will either team attempt a 2-point conversion?	Yes	No	
Will either team attempt an onside kick?	Yes	No	
What color will the liquid poured on the winning head coach be?	Orange	Blue	Red
	Yellow	Purple	Other

Total Correct

/20



BIG GAME WORD SEARCH

Find the below words

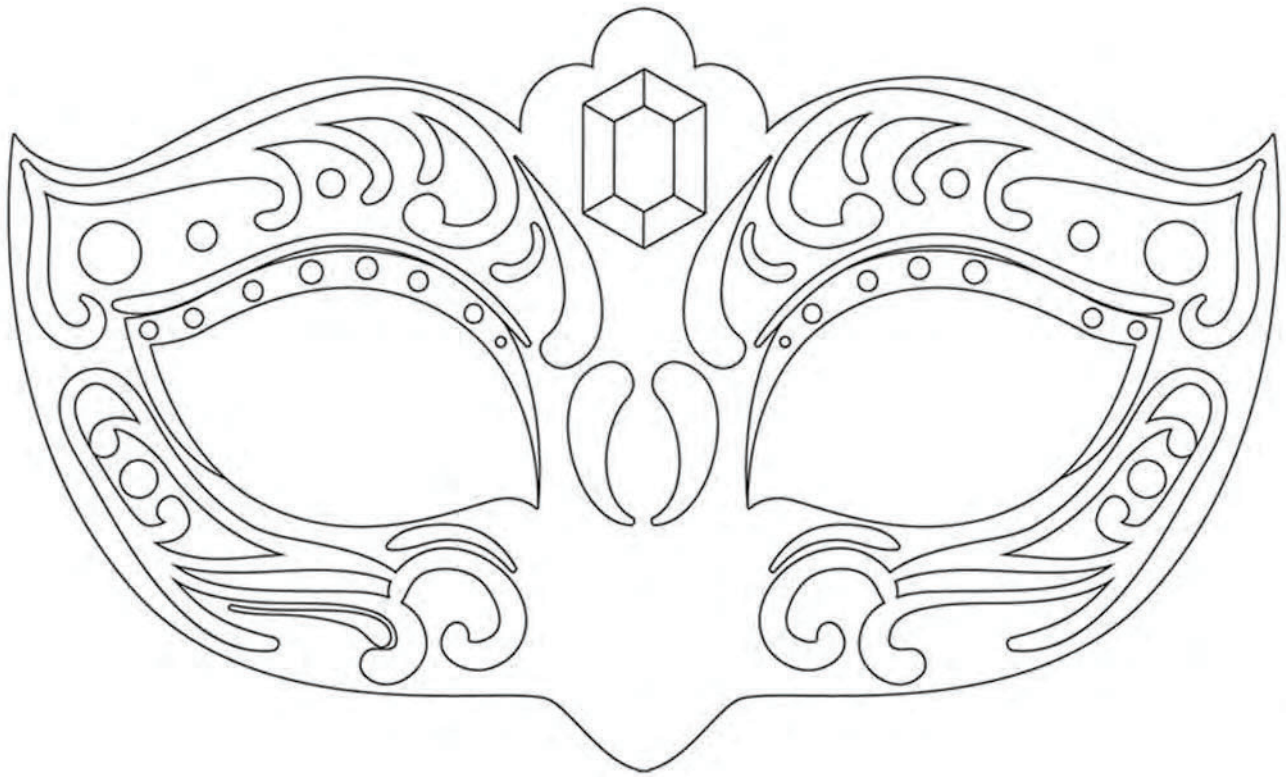
X V M E Z C X K X Q U H K L U A O L E N P G U Y
P V V I D L L H I G C L U N V N Z H R O I J K B
H K L R V Q T N X Q I I Z D R C X I O L K K D G
T H Q P X Z B G K T B G I F D L K X V A L U A Q
J I J U P X P R T X T S A N Z L R O R C X L L H
Q B M L O E O N K K L N G U Q B E P I T F S L G
D M G E L Y U M G L O M C Q Y G L Y M G U A G K
D P Q B O P R C K T Q E F K U X R N C W D C Z I
G A M O X U E S A N Z F O M O P V M I M A K H C
G U P A R I T K N V P H O Y Y B S Y L B U H F K
F B O F E E J I S P H Y T V I N S M H J J F I O
D Z C M C B S L A U R K B W F O X A O D H A N F
K S X T E O S U S J V B A P W T P O F K M Y T F
J I H A I A J T C X Y N L D Y H G R S E M L E B
I X Y C V P U O I R P O L S W I T P S E T W R X
P D M K E L U O T P H I L A D E L P H I A Y C C
G C B L R V M L Y F H S U Q Z O T P Y P L K E I
V I Z E G X A D Q X E U N N J R G S Q G P W P H
G H V T A C P I V Y O L Z C Z N C Q H L U W T Z
T O U C H D O W N H A L F T I M E Q I G H B I O
E Z C M X X B S U F A U X D Y F P V M Q G W O G
O J W W W C Y W J H P G M F Z V K G C Q K L N E
S P T M H P P L M U R V B Z Z H E L M E T C M N
S N A C K S F V L L R D C S S X D G B C X C E H

1. Football
2. Touchdown
3. Helmet
4. KansasCity
5. Fox
6. Philadelphia
7. Halftime
8. Snacks
9. Punt
10. Safety
11. Sack
12. Tackle
13. Receiver
14. Flag
15. Fumble
16. Interception
17. Huddle
18. Timeout
19. NOLA
20. Kickoff



BIG GAME COLORING PAGE

Fill this page with color





BIG GAME ESSENTIALS

CARLEY SHIMKUS

Cooking with Friends

EAT, DRINK
& BE MERRY



Fun,
Fast, Easy &
Affordable Meals
from America's
Best Friends

FOXNEWS.COM



BBQ DEVILED EGGS



Serves 8

12 large eggs

½ cup mayonnaise, preferably Duke's

1 tablespoon yellow mustard

1 tablespoon very finely chopped dill pickle

½ teaspoon kosher salt

½ teaspoon fresh-cracked black pepper

1 splash of hot sauce

¼ cup finely chopped smoked pork

TO FINISH

About 1 teaspoon dry rub

1 teaspoon finely sliced chives

1. In a large pan, arrange the eggs into a single layer and submerge under water, covering them by at least 1 inch when measured from the top. Bring eggs to a boil over medium-high heat, turn off the heat (leaving the pan on the burner), cover, and allow the eggs to sit for 10 minutes. Remove the eggs to an ice bath until cooled, about 5 minutes.

To peel, tap the eggs on a flat hard surface and remove the shells under cold running water.

2. Slice eggs lengthwise and, using a spoon, very carefully remove the egg yolks to a medium-size mixing bowl. Transfer the egg whites to a serving platter. Add the mayonnaise, mustard, pickle, salt, pepper, and hot sauce to the yolks and mash with a fork until evenly combined. Next, fold the pork into the yolk mixture until combined.

3. Spoon the yolk mixture evenly into the egg white halves. Garnish with a sprinkle of the dry rub and the chives. Serve



BEER BRAT SLIDERS WITH MUSTARD



Serves 6

1 large sweet onion, thinly sliced
3 thyme sprigs
1 12-ounce bottle pale ale, such as Sierra Nevada
2 tablespoons course-grained mustard, plus more for serving
2 tablespoons apple cider vinegar
1 tablespoon honey
1 teaspoon kosher salt
3 4-ounce bratwurst links
6 2-ounce mini-hoagie rolls, such as King's Hawaiian

1. Stir together the onion, thyme, beer, mustard, vinegar, honey, and salt in a cast-iron skillet. Submerge the bratwurst links and let them marinate while you prepare the grill.

2. Open the bottom and top vents of a charcoal grill completely. Light a charcoal chimney starter filled halfway with charcoal. When the coals are covered with gray ash, pour them onto the bottom grate of the grill. Adjust the vents as needed to maintain an internal temperature of 400°F. If using a gas grill, preheat to medium-high.

3. Place the skillet with the bratwurst mixture on unoiled grates in the center of the grill. Grill, covered, until the bratwursts are cooked through, about 30 minutes.

4. Remove the bratwursts to a platter and set aside. Move the skillet to the perimeter of the grill and cook the onion mixture, uncovered, stirring occasionally, until the mixture thickens into a relish, about 20 minutes. Remove from the heat and discard the thyme.

5. While the onion mixture cooks, place the bratwursts directly on oiled grates. Grill, uncovered, turning occasionally until browned and crisp, about 10 minutes. Transfer to a cutting board and let cool slightly, about 5 minutes. Slice each bratwurst in half crosswise at an angle.

6. Spoon 2 tablespoons of the onion relish into each split roll; top with half a bratwurst and a dollop of mustard. Arrange the brats on a serving platter.

TEX-MEX CHICKEN PULL-APART BREAD



Serves 6

- 1 12-inch crusty round bread loaf
- 1 cup store-bought pulled rotisserie chicken
- 8 tablespoons (1 stick) unsalted butter, melted
- 1 1-ounce packet taco seasoning mix
- 1 cup grated mozzarella cheese
- 1 cup grated Monterey Jack cheese
- 1 16-ounce container fresh salsa, such as Fresh Cravings, plus more for dipping

1. Preheat one side of a gas grill to medium heat, or preheat your oven to 350°F. Using a bread knife, score the top of the bread loaf into a grid-like pattern, cutting about three-quarters of the way into the bread, but taking care to leave the base intact.
2. Mix the rotisserie chicken with the melted butter, taco seasoning, cheeses, and salsa. Using your fingers or a spoon, carefully disperse the chicken mixture in between the slits in the bread.
3. Securely wrap the loaf with its filling in foil. Place on the grill rack over indirect heat and bake for 15 minutes. Next, remove the foil from the top of the loaf and continue to bake until the topping is bubbly, 5 to 10 minutes. Serve the pull-apart bread on a platter with additional salsa on the side.



DINER-STYLE BURGERS



Serves 4

4 6-ounce hamburger patties
1 tablespoon kosher salt
1 tablespoon fresh-cracked
black pepper
1½ teaspoons garlic powder
4 thick slices American cheese
Burger Sauce (recipe follows)
4 soft hamburger buns, warmed

1. Preheat a cast-iron skillet over medium heat. Meanwhile, generously season both sides of the patties with salt, pepper, and garlic powder. Add the patties to the skillet and cook for 3 to 4 minutes per side, or to desired doneness. In the final minute of cooking, top the burgers with the American cheese to melt just slightly.

2. To serve, spread the burger sauce on both halves of the cut buns. Place the burgers on the bottom portion of the bun and add the top bun. Serve immediately.

Burger Sauce

¼ cup mayonnaise
¼ cup yellow mustard
2 tablespoons finely chopped dill pickle
2 tablespoons finely chopped onion

Add all of the ingredients to a small bowl and stir until combined.



DRY RUB RIBS

Serves 8

4 racks baby back ribs,

membrane removed

¼ cup kosher salt

¼ cup fresh-cracked black

pepper

Mop Sauce (recipe follows)

Finishing Rub (recipe follows)

1. Prepare the ribs by patting them dry and seasoning them liberally on both sides with kosher salt and fresh-cracked pepper.

2. Preheat a grill or smoker to medium heat. Arrange the ribs on the grate over direct heat, bone side down, and grill until sizzling and golden brown, 25 to 30 minutes. Turn the ribs and grill, meat side down, mopping with the sauce every 10 minutes, until sizzling and golden brown, for an additional 20 to 30 minutes.

3. To finish, mop the sauce over the ribs on both sides once more. Thickly sprinkle the meat with the finishing rub to form a crust. Slice the racks in half to serve.

Mop Sauce

1 cup distilled white vinegar

1 tablespoon kosher salt

2 tablespoons Finishing Rub

(recipe right)

Place 1 cup water, the vinegar, salt, and finishing rub in a small bowl and whisk until the salt is dissolved.

Finishing Rub

3 tablespoons paprika

2 tablespoons chili powder

1 tablespoon kosher salt

2 teaspoons fresh-cracked
black pepper

2 teaspoons garlic powder

2 teaspoons onion powder

2 teaspoons dried thyme

2 teaspoons dried oregano

2 teaspoons yellow mustard
seeds

1 teaspoon ground coriander

1 teaspoon celery seed

½ teaspoon cayenne pepper

Place all of the ingredients in a small bowl and stir to mix.



CLAM DIP



Serves 4

1 8-ounce package cream cheese,
softened at room temperature

6½ ounces canned minced clams,
drained with 1 tablespoon clam juice
reserved

¼ cup sour cream

½ teaspoon Worcestershire sauce

¼ teaspoon hot sauce

2 garlic cloves, minced

2 tablespoons minced fresh parsley

½ teaspoon ground black pepper

1 pinch of kosher salt

TO SERVE

Cut veggies

Assorted crackers

Add the cream cheese, reserved clam juice, sour cream, Worcestershire, and hot sauce and beat with an electric hand mixer until well combined. Stir in the clams, garlic, parsley, pepper, and salt.

Serve with veggies and crackers.