

The Sandwich SPREAD

An all-purpose tailgating guide to local flavor, signature subs and draft picks from www.profootball101.org.

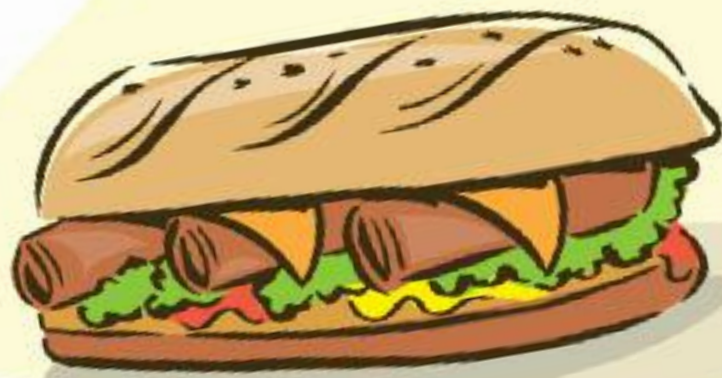
BY AURORA NESSLY

It's the smell of pigskin and the mighty vision of the body-painted hordes wearing their team's colors with pride. It's the heckling back and forth of the fans and the taste of cold beer and steaming grub. It's tailgating season and it's fierier than ever because we're kickin' it off *Chile Pepper* style!

Rain, snow, sleet, or hail—your teams play hard and you're there to scream them through it.

Now what'll get you through the season from crushing defeats to soaring victories is chile-powered fuel and a sneak peak at top draft picks to start your own fantasy football team from the website, ProFootball101. Crush your opponents online, crunch down on our signature subs, and eat like the locals with a look at popular sandwich joints from New England all the way to the West Coast. It's all here in the sandwich spread.

BIG TEN



Signature subs you'll root for!

Score a touchdown with any of these 10 team-themed hoagies. Meat and spice dominate the field but there's plenty of cheese on the sidelines to lessen the offensive. These sandwiches pay homage to the great local eats of NFL towns adding in some spice that's all their own.

You Gotta Muffuletta

Yield: 2 sandwiches • Zest Factor: Mild
A complete convert to the muffuletta sandwich, I tackled this beast with true relish. The olive mix is key and that was my medium for adding on the heat. Thanks to PaPa Fertitta's example, I had a delicious mold to work from.

- 1/2 cup prepared giardiniera, minced
- 1/2 cup pitted mixed olives, minced
- 1/2 cup pickled jalapeños, minced
- 2 tablespoons olive oil
- 1 teaspoon cumin
- 1/4 teaspoon cayenne
- 1/4 teaspoon garlic powder
- 2 teaspoons freshly squeezed lemon juice
- 1/4 teaspoon dried oregano
- 1/2 (10-inch) round focaccia
- spicy brown mustard
- 4 slices of deli ham
- 1/4 cup grated cheddar cheese
- 1/4 cup grated mozzarella
- 4 salami slices

Preheat oven to 375°. In a medium-size bowl, combine giardiniera, olives,

jalapeños, olive oil, cumin, cayenne, garlic powder, lemon juice and oregano. Mix until fully combined.

To assemble the sandwiches, remove a one inch section of bread from the center of the loaf to make crust crunchy and not too thick, reserve the unused bread for other uses. Top each half of focaccia with mustard and begin layering the bottom half with ham, cheddar, mozzarella, 1/2 cup of olive mix, salami and top with focaccia. Toast in oven for 10 minutes until cheese has fully melted. Slice in half and serve warm.

Philly Cheesesteak Melt

Yield: 2 sandwiches • Zest Factor: Mild
Eagles' fans know that cheesesteaks are an absolute game-day must. If you know and love McNally's (and we do), you'll savor this Philly cheesesteak melt, an ode to McNally's Schmitter.

- 2 tablespoons olive oil
- 1 medium yellow onion, thinly sliced
- 2 teaspoons red wine vinegar
- 1 teaspoon sugar
- salt and freshly ground pepper
- 1/2 pound rib eye steak, cut thin to win
- 1 tablespoon hot red pepper flakes
- 6 slices thick-cut spicy sopressata
- 2 brioche buns, toasted
- 1/4 cup buttermilk ranch dressing
- 4 slices provolone cheese
- 4 beefsteak tomato slices

In a large skillet over medium-high heat, warm olive oil and add the sliced onion. Sweat the onion for 3 to 4 minutes and then add the red wine vinegar, sugar, salt and pepper to taste. Cook until onions are browned, about 8 to 10 minutes. Remove the onions from pan, and set aside. Add thinly sliced rib eye to the hot pan, along with the red pepper flakes, salt and pepper. Continuously stir the sliced steak until browned, 4 to 5 minutes, remove the steak and set aside. Next, add the sopressata to the hot pan in batches, frying on each side for about 1 minute.

Preheat the oven to 400°. To assemble the sandwich, spread each top half of the brioche buns with ranch dressing, then layer the bottom buns with 3 slices each of sopressata, a slice of provolone cheese each, half of the browned rib eye divided between the two buns, half a cup of caramelized onions each and the remaining provolone. Toast the bottom buns with added ingredients in the oven for 3 to 4 minutes until the cheese has melted. Remove the sandwiches from the oven and add tomato slices and bun tops.



Photography by Bill Milne

You Gotta Muffuletta

Pulled Chicken BBQ Slam

Yield: 2 sandwiches • Zest Factor: Hot

For the Lethal BBQ Sauce:

- ½ cup Sriracha
- ¼ cup apple cider vinegar
- 2 tablespoons honey
- 1 tablespoon freshly squeezed lemon juice
- 2 tablespoons Worcestershire sauce
- ½ teaspoon ground mustard
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- 1 teaspoon hot smoked paprika
- 1 teaspoon of your favorite hot sauce
- 2 teaspoons brown sugar

For the pulled chicken sandwich:

- 2 chicken breasts

- salt and freshly ground pepper
- 2 cups chicken broth
- 1 large jalapeño, sliced in half
- 2 dried chiles negras
- 2 seeded buns, toasted
- ½ cup grated mozzarella cheese

Make the Lethal BBQ Sauce: Combine all the ingredients in a large saucepan and bring to a boil. Reduce heat and allow mixture to simmer for 10 to 15 minutes. Remove from heat, correct seasoning and set aside for later use.

Preheat oven to 350°. Season the chicken breasts with salt and pepper. In a medium-size saucepan over medium heat, add chicken broth, jalapeño, chiles negras and

chicken breasts. Simmer for 10 to 15 minutes until chicken is fully cooked. Remove chicken from broth and shred it with a fork. Store the flavorful broth in the fridge or freezer for other uses. Combine the shredded chicken with ¼ cup of the lethal BBQ sauce and stir until incorporated.

To assemble the sandwich, top each seeded bun with half of the BBQ pulled chicken and additional barbecue sauce. Then cover each with half of the mozzarella and toast in the oven 4 to 6 minutes until cheese has melted and buns have toasted. Top each bun with its lid and serve warm.

Hot Italian Beef

Yield: 1 sandwich • Zest Factor: Medium

Hail giardiniera, the bottled spicy pickled vegetable mix that's all Italian and all delicious. The giardiniera blend on this sandwich packs on the flavor and the spicy garlic bread seals the deal. Super crunchy, super beefy, nicely spicy—it's a solid three point stance.

- 3 garlic cloves, crushed
- 3 tablespoons butter, melted
- ½ teaspoon hot sauce
- 1 Italian roll
- 2 tablespoons Parmesan cheese
- 2 tablespoons olive oil, divided
- ½ pound rib eye steak, thinly sliced
- 1 tablespoon hot red pepper flakes, divided
- salt and freshly ground pepper
- ¼ cup giardiniera, finely chopped
- 1 tablespoon sliced banana peppers
- 1 tablespoon sliced pepperoncini
- 1 tablespoon sliced fresh serrano pepper
- 1 teaspoon dried oregano

Preheat oven to 350°. In a small bowl, mix garlic cloves, melted butter and hot sauce. Slice the Italian bread almost in half to open but do not fully separate sides. Coat bread with spicy garlic mixture. Top with Parmesan cheese and toast in oven for 6 to 8 minutes until golden brown and crunchy.

Meanwhile, in a large skillet on medium-high heat, add 1 tablespoon of olive oil and thinly sliced rib eye. Sauté till browned, about 4 to 6 minutes, top with red pepper flakes and season to taste with salt and pepper.

In a small bowl, combine chopped giardiniera, banana peppers, pepperoncini, serrano pepper, oregano and remaining tablespoon of olive oil.

To assemble the sandwich, fill

the garlic bread with browned rib eye and top with up to 3 tablespoons giardiniera blend. Serve hot.

Hot Brat Sliders

Yield: 2 sandwiches • Zest Factor: Hot

Bratwurst is a tradition and a point of pride with Packers fans. Simmered in beer, grilled to perfection, and large enough to serve as full sandwiches—serve these as duos with da' works and you'll have fans calling out for more.

- 1 tablespoon olive oil
- 1 medium yellow onion, sliced
- 2 teaspoons red wine vinegar
- 1 teaspoon sugar
- salt and freshly ground pepper
- 2 cups beer (we recommend a full flavored chocolate stout)
- 2 uncooked bratwurst links
- 2 (4-inch) hard rolls, sliced
- 1 tablespoon brown mustard
- 1 teaspoon hot sauce
- mayonnaise, as needed
- ketchup, as needed

In a large skillet over medium-high heat, add olive oil and onions and cook for 3 to 4 minutes. Add red wine vinegar, sugar, salt and pepper and cook an additional 4 to 6 minutes, until onions are browned. Remove onions and add beer to the pan. Poke several holes in the sausage links to vent steam and add them to the simmering beer mixture. Turn the heat to low and simmer 8 to 10 minutes, turning frequently. Remove the brats and slice them each in half lengthwise.

Grill brats on a pre-heated grill for 2 to 3 minutes per side until dark grill marks appear. Next, grill the rolls for 2 to 3 minutes.

Meanwhile, bring beer mixture

to a boil, then reduce heat to simmer and stir in brown mustard and hot sauce. Simmer until mixture is thick enough to coat the back of a spoon.

To assemble the hot brats, top each bun bottom with mayonnaise and ketchup, 2 split sausage halves (flat sides down), caramelized onions and a hefty dose of the beer sauce. Add a touch of mayo to the top buns and then top sandwiches and serve.

Chicken Fried Steak Sandwich with Pasilla Cream Gravy

Yield: 2 sandwiches • Zest Factor: Mild

However you want to call it—chicken fried or country fried—the results are in: this steak is delicious! Serve it without gravy as they do at the Dairyette or add on pasilla cream gravy to for a little smoke and substance to an already dominant steak.

- 2 (6-ounce) rib-eye steaks, fat trimmed
- 2 eggs
- 1 tablespoon Tabasco sauce
- salt and freshly ground pepper
- ½ cup flour plus 1 tablespoon for the gravy
- cayenne pepper
- canola oil for frying
- 2 tablespoons minced pasilla pepper
- ¾ cup water
- ¾ cup half and half
- 4 slices white Pullman bread, toasted and buttered
- lettuce and sliced tomato for serving

Take a long sheet of plastic wrap and fold it over the steaks to cover both sides. Once the steaks are wrapped in plastic wrap, begin



Pulled Chicken BBQ Slam

pounding them flat with a small mallet or bottom of a saucepan. Once the steaks are evenly flat and tenderized, season them with salt and pepper.

In a medium-size bowl, whisk eggs with Tabasco and season lightly with salt and pepper. In another medium-size bowl, add the flour and season with salt, pepper and cayenne pepper. Mix flour mixture to combine and dredge the steaks in flour, pat off excess, and then wash in egg mixture. Dredge steaks once more in flour and pat off excess.

Meanwhile, in a large frying pan over medium high heat, add canola oil to fill the pan half an inch. When the oil is hot but not smoking, fry the steaks for 3 to 4 minutes per side until golden brown and crunchy. Remove the steaks and set on a paper towel-lined plate, and lightly season with salt and pepper.

Remove all but 1 tablespoon of canola oil from the pan, leaving as much of the browned drippings as possible in the pan to flavor the gravy. Add 1 tablespoon of flour to the pan and stir until a light golden roux forms (about 2 to 3 minutes). Next add the minced pasilla, water and half and half, and simmer over medium-low heat for about 4 to 5 minutes stirring constantly. Season gravy generously with freshly ground pepper, cayenne, and a dash of salt.

To assemble the sandwiches, top two slices of toasted bread each with a chicken-fried steak and cover each with remaining bread slices, garnish with lettuce and tomato, if desired.

Grilled Salmon and Tim's Jalapeño Chips

Yield: 2 sandwiches • Zest Factor: Medium
A Seattlelite by birth I rightly worship good salmon and thrive on Tim's chips. I grew up on Ivar's and knew them for their killer claw chowder but the salmon and chips is a new treat. Here's a little taste of the Pacific Northwest, good to weather a storm with.

For the tartar sauce:

- ¼ cup sour cream
- 1 tablespoon mayonnaise
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon minced fresh dill
- 1 tablespoon minced scallions
- 1 tablespoon minced jalapeño salt and freshly ground pepper

For the Seattle slaw:

- 1½ cups shredded green cabbage
- 1 cup shredded carrot
- ½ large jalapeño, julienne
- 3 tablespoons furukaki ☺
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon rice wine vinegar
- 1 tablespoon olive oil

For the sandwich:

- 2 (6 to 8 ounce) salmon fillets, skinned
- 2 teaspoons olive oil
- 2 lemon slices
- 2 sprigs dill
- 1 thin baguette, halved and toasted
- 1 large bag Tim's Jalapeño chips ☺

Make the tartar sauce: In a medium bowl, combine sour cream, mayonnaise, lemon juice, dill, scallion and jalapeño. Mix well and season to taste with salt and pepper.

Make the Seattle slaw: In a large bowl, mix cabbage, carrot, jalapeño and furukaki. In a small bowl, mix lemon juice, rice wine vinegar and olive oil; stir and dress the cabbage slaw with dressing. Toss the slaw well, and then drain excess juice

from cole slaw just before assembling the sandwich.

For the salmon: Rub salmon fillets with olive oil and season with salt and pepper. Top each fillet with a sprig of dill and a slice of lemon. Grill on a preheated grill for 3 to 4 minutes per side until just starting to flake. Discard extra lemon and dill.

To assemble the sandwich, dress each baguette half lightly with tartar sauce and ½ cup of Seattle slaw. Top each with a grilled salmon filet and serve with the jalapeño chips.

Hot Lobster Roll

Yield: 1 large roll • Zest Factor: Mild
We can't think of fresh New England seafood without rumbling stomachs. Here you have a smokier and spicier version of the classic lobster roll, still keeping the focus on a generous helping of fresh lobster while adding the heat we all love so well.

- 2 (4 to 6 ounces) lobster tails
- ¼ cup butter, melted
- 3 teaspoons minced scallion, divided
- 1 teaspoon minced Anaheim chile
- dash garlic powder
- dash smoked paprika
- salt and freshly ground pepper
- 1 freshly baked lobster roll, toasted

In a large pot of boiling water, boil lobster tails for 4 to 5 minutes. Transfer them to a sheet pan and allow them to steam dry. Then pry the shells away, leaving the tail meat intact.

In a small bowl, mix butter, 2 teaspoons scallion, Anaheim chiles, garlic powder and smoked paprika. Season with salt and pepper. Chop lobster meat into medium dice and combine with seasoned butter. Fill toasted roll with lobster meat and top with a teaspoon of minced scallions.

☺ See *Ingredients*, page 82



Corned Beef a la Primanti

Corned Beef a la Primanti

Yield: 1 sandwich • Zest Factor: Medium
This sandwich has it all: white bread that melts in your mouth, thick corned beef, spicy slaw, fiery fries and everything you need on a plate all under one bun. Trying to give the Primanti Bros. their due, we kept the basic model and spiced up the heat.

- 1 cup frozen shoestring fries
- 2 tablespoons olive oil
- 2½ teaspoons cayenne powder, divided
- 1 teaspoon hot chile powder
- salt and freshly ground pepper

- ¼ cup mayonnaise
- 2 teaspoons Louisiana-style hot sauce
- 1 teaspoon freshly squeezed lemon juice
- 2 cups grated green cabbage
- 2 thickly sliced white bread
- 2 slices horseradish cheddar cheese
- 4 slices (⅛ pound) deli-sliced corned beef
- 2 slices fresh tomato
- 1 tablespoon pickled jalapeño slices

Bake the French fries according to package instructions and toss with olive oil, 2 teaspoons cayenne, chile powder, salt and pepper. In a

medium bowl, mix mayonnaise, hot sauce, lemon and remaining cayenne powder. Season to taste with salt and pepper and then dress the cabbage with the spicy mayo (there will be remaining spicy mayo left over).

To assemble the sandwich: top one thick slice of white bread with horseradish cheese, corned beef, ¼ cup mixed coleslaw, tomato slices, ½ cup seasoned fries and jalapeño slices. Finish with the second slice of bread. Optional: serve with extra coleslaw and fries.

LOCAL Flavor

Start off the season with a real taste of what the fans down home eat. Here's a roadmap to rustle up some authentically tasty tailgating treats.



Abbott's Lobster in the Rough

STAR PLAYER:
Famous Hot Lobster Roll
HOME TEAM:
New England Patriots

Chosen by Connecticut magazine for the "Best of Connecticut" award, Abbott's brings home the flavor and serves it up with style. With just three ingredients: fresh lobster meat, the highest quality drawn butter, and a toasted hamburger roll, their Famous Hot Lobster Roll is New England's glory and Noank's pride. Established in the late 1940s, Abbott's is a BYOB, so bring your favorite wines and beers to enjoy while you sit back and take in the view.

117 Pearl Street
Noank, CT • 860-536-7719
www.abbotts-lobster.com



Al's Beef

STAR PLAYER:
The Big Al Italian beef
HOME TEAM:
Da Bears

Al's is no longer a hidden gem but a living legend. Dating back to 1938, Al's Beef is a Chicago institution. The family originally began slicing the roast beef for their legendary sandwiches extra-thin during the depression to make it last. Little did they know they were making history. Heralded as one of the "Top 10 Sandwiches in America" by Esquire magazine, the Big Al is dipped in natural gravy and topped with their special spicy giardiniera. Check out their original location in the heart of Chicago's Little Italy.

1079 W. Taylor Street
Chicago, IL • 312-226-4017
www.alsbeef.com



Dairy-ETTE

STAR PLAYER:
Chicken Fried Steak
HOME TEAM:
Dallas Cowboys

Since 1956, the Dairy-ETTE has served up homespun decor, killer cheese-burgers, house-specialty root beer, and that Southern gem—the chicken fried steak. Celebrating their 54th anniversary in October, the Dairy-ette keeps a very loyal base of customers (including one man who arrives every morning, sometimes before opening). This family-run car hop (waitresses will take your order right from your car and bring a tray out to you in a jiffy), the Dairy-ette is a trip down memory lane.

9785 Ferguson Road
Dallas, TX • 214-327-9983
www.dairyette.com

Fertitta's Deli

STAR PLAYER:
The Muffy
HOME TEAM:
New Orleans Saints

Though outside of New Orleans, Fertitta's is worth the jaunt. Southern charm knows no bounds and a hungry customer will never be left stranded at Fertitta's Deli. Agatha Fertitta McCall makes Muffys by the hundreds, and Robert A. McCall makes vats of PaPa Fertitta's mouth-watering olive mix. Many know the muffu-

lata (a sandwich that originated in the French Quarter of New Orleans) but the only truly informed know the Muffy, a trademarked sandwich of Fertitta's Delicatessen. The original Muffy was created by PaPa Fertitta over 50 years ago and is a delicious blend of cold cuts, mozzarella, provolone, and cheddar cheeses topped with PaPa Fertitta's olive mix.

1124 Fairfield Ave
Shreveport, LA • 318-424-5508
www.papafertittas.com



Ivar's Acres of Clams

STAR PLAYER:
Salmon n' Chips
HOME TEAM:
Seattle Seahawks

Ivar Haglund's now legendary Ivar's Acres of Clams opened in 1946. Spawned from a fish and chips stand he opened to feed the visitors to his nearby aquarium, patrons would often find Ivar singing to them as they entered. Seattle natives love Ivar's rich clam chowder, served at many ferry terminals and

throughout the Seattle area. But on game day, go for the grilled salmon n' chips sandwich on deliciously crusty bread with plenty of tartar sauce. You can choose to dine in or take out depending on the weather and your mood.

Pier 54, 1001 Alaskan Way
Seattle, WA • 206-587-6500
www.ivars.com



Katz's Delicatessen

STAR PLAYER:
Hot Pastrami Sandwich
HOME TEAM:
New York Giants

Since 1888 Katz's has been bringing old world flavor to the heart of the Lower East Side of Manhattan. The meat is divine and the atmosphere could not possibly be more authentically New York. Katz's hot pastrami would turn a vegan into a raging carnivore. The helpings are lavish and succulent, and you might even sit at the table where Meg Ryan savored her lunch in *Where Harry Met Sally*. All in all, their pastrami is worthy of a last meal, and you can choose to dine here at or get the meat shipped to your door from Katz's thoughtful mail-order service.

205 East Houston Street
New York, NY • 212-254-2246
www.katzdeli.com



McNally's

STAR PLAYER:
The Schmitter
HOME TEAM:
Philadelphia Eagles

Family operated and duly loyal to the Philly community since 1921, McNally's has become synonymous with popular local cuisine and die hard tailgating. The Schmitter sandwich was created in the 1960s in an attempt to feed a Vietnam vet who had a certain penchant for the tap beer named Schmidt's. To feed this ravenous lad, the family whipped up the legend that became known as The Schmitter, a layered combination of beef, onions, grilled salami, fresh tomato slices and cheese on a hard Kaiser roll. You'll find McNally's anywhere you see the green and white flying but be sure to check out their original nesting grounds.

634 Germantown Avenue
Philadelphia, PA • 215-247-9736
www.mcnallystavern.com

Primanti Bros.

STAR PLAYER:
"Almost Famous" Corned Beef and Cheese Sandwich
HOME TEAM:
Pittsburgh Steelers

A cult institution in Pittsburgh, the Primanti Bros own the turf and claim it with their multilayered, mouthwatering sandwiches. In 1933 the original



The Old Fashioned

STAR PLAYER:
Double Bratwurst

HOME TEAM:
Green Bay Packers

The heart of Wisconsin may be its cheese, it may be its bratwurst, and it may be its beer. To solve the great debate, savor them all under one roof at the Old Fashioned. Inspired by Wisconsin's traditional taverns and supper clubs, The Old Fashioned has been paying tribute to local foods and spirits since its opening in 2005. Be sure to order the double bratwurst with a side of fresh Wisconsin beer-battered cheese curds for a true taste of the town.

23 N. Pinckney Street
Madison, WI • 608-310-4545
www.theoldfashioned.com

owned and operated restaurants in the Indianapolis area. Scintillating meat and ridiculously finger licking BBQ are the order of the day for Squealers. Squealers' "Cook It Low and Slow" mantra has made them a favorite with customers and at cook-offs. With a vast array of options such as ribs, pulled pork, brisket and chicken, their menu has something for everyone. Colt fans love Squealers' game day specials, available at both Squealers locations.

5515 W. 86th Street
Indianapolis, IN • 317-871-7427
www.squealersbbq.biz



Primanti brothers, Joe, Dick, and Stanley, opened shop in Pittsburgh's strip district. According to local lore, they were chanced upon by a trucker with a carload of frozen potatoes. The brothers ingeniously cooked up the spuds and threw them into their sandwiches, creating a convenient way for truckers to have an entire meal packaged between two slices of bread, leaving their other hand free to drive. Almost Famous Sandwiches are all made with the meat of your choice, grilled with melted cheese on a slice of fresh Italian bread, piled high with French fries, topped with sweet and sour coleslaw, and tomatoes. Luckily for sports fans, Primanti Bros. has outlets in both Pittsburgh stadiums.

Multiple locations in the Pittsburgh area and Florida
412-325-2455
www.primantibrothers.com

Squealers Award Winning Barbecue

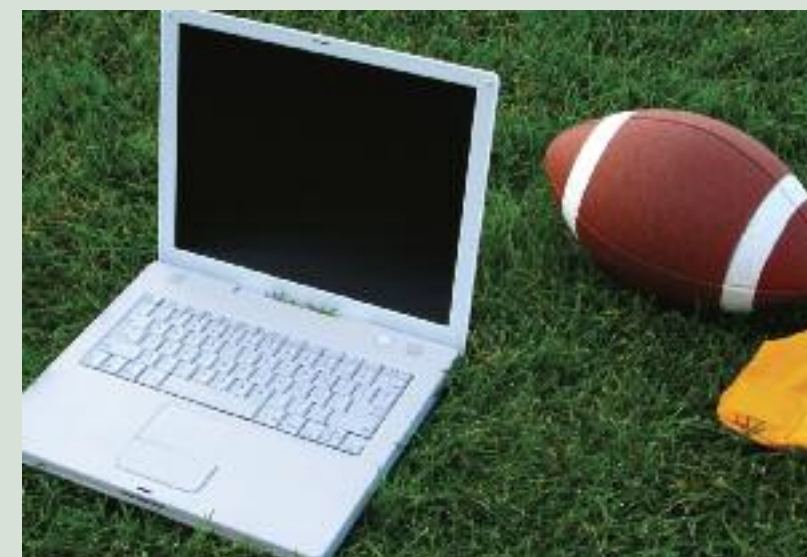
STAR PLAYER:
Squealer's Favorite Pulled Pork
HOME TEAM:
Indianapolis Colts

The winner of over 65 awards in nationally sanctioned BBQ competitions, Squealers has two locally

DRAFT PICKS

From a Pro

Admit it, you and your coworkers aren't sending multiple emails about the latest staff memo... you are razzing each other over your fantasy football league! But it's all good because chances are that even your boss is in the game. Everyone wants a piece of the action. Here's the scoop on some players to look out for from top fantasy blogger ProFootball101.



DeSean Jackson, Philadelphia Eagles

Did anyone provide more big plays of over 50 yards than Jackson last year? Not by a long shot. The explosive second year receiver was a menace to opposing secondaries. He now teams up with Kevin Kolb who he did quite well with in their short time playing together last year. Look for another year of big plays.

Aaron Rodgers, Green Bay Packers

Last year's number one finisher, Aaron Rodgers, finished with 327 fantasy points and over 4,400 yards and 30 touchdowns. He was money the entire season expect for the fantasy championship game, where Green Bay blew out the Seahawks but five of the touchdowns came on the ground. He'll have a healthier O-Line this season, the same stellar receiving threats, and should enjoy similar success as last year. His name is coming off the fantasy draft board before Peyton and Brady's this year.

Reggie Wayne, Indianapolis Colts

Wayne removed all doubts as to whether he could be a number one after Marvin Harrison left in last year's season. He posted over 1300 receiving yards and 9 touchdowns, and if not for a late season injury, coupled with the team's decision not to go for perfection, he would've done more. While Manning has many reliable receivers to throw to, Wayne's still his go-to guy. **CP**

Tom Brady, New England Patriots

Brady struggled to come back from his torn ACL suffered in 2008, yet still managed to throw for 4,300 yards and 28 touchdowns. While it won't get an easier this season, with Randy Moss a year older, Wes Welker coming off a torn ACL and the division rival Jets and Dolphins both on the rise, expect Brady to still find plenty of success in the air and finish the season with over 4,000 yards and 30 touchdowns.

Drew Brees, New Orleans Saints

Brees comes off a Super Bowl season in which he threw for over 4,000 yards and 34 touchdowns and finished as the

second-rated fantasy quarterback in 2009. An improved defense and fewer shootouts were the reason for the drop off from No. 1. The Saints should find the going tougher this year but expect Brees to once again light up the tote board.

Miles Austin, Dallas Cowboys

As the ultimate Fantasy Sleeper of 2009, Austin put his name on the board after his 250+ yard, 2 touchdown performance against the Chiefs. From then on, he and Romo developed an exceptional rapport and Austin finished with 194 fantasy points. He'll be the number one receiver again and should finish be stellar right back