



2022 FOOTBALL SCHEDULES

<p>ALABAMA</p> <p>09/03 Utah State 09/10 at Texas 09/17 ULM 09/24 Vanderbilt 10/01 at Arkansas 10/08 Texas A&M 10/15 at Tennessee 10/22 Mississippi State 11/05 at LSU 11/12 at Ole Miss 11/19 Austin Peay 11/26 Auburn</p>	<p>ALABAMA A&M</p> <p>09/01 at UAB 09/10 at Troy 09/17 Austin Peay 09/24 at Florida A&M 10/01 Bethune-Cookman 10/08 Grambling State 10/16 Arkansas-Pine Bluff 10/29 Alabama State 11/03 at Mississippi Valley State 11/12 Jackson State 11/19 Texas Southern</p>	<p>ALABAMA STATE</p> <p>08/27 Howard 09/03 Miles 09/10 at UCLA 09/24 Prairie View A&M 10/01 at Texas Southern 10/08 Jackson State 10/15 Mississippi Valley State 10/29 Alabama A&M 11/05 at Bethune-Cookman 11/12 Florida A&M 11/24 UAPB</p>	<p>AUBURN</p> <p>09/03 Mercer 09/10 San Jose State 09/17 Penn State 09/24 Arkansas 10/01 LSU 10/08 at Georgia 10/15 at Ole Miss 10/29 Arkansas 11/05 at Mississippi State 11/12 Texas A&M 11/19 Western Kentucky 11/26 at Alabama</p>	<p>BIRMINGHAM SOUTHERN</p> <p>09/03 at McMurry University 09/10 Huntingdon 09/24 Point University 10/01 Berry College 10/08 at Trinity University 10/15 Millsaps 10/22 at Sewanee Univ. of the South 10/29 Hendrix College 11/05 Centre College 11/12 at Rhodes College</p>
<p>HUNTINGDON</p> <p>09/03 Linfield 09/10 at Birmingham Southern 09/17 at Guilford 09/24 Belhaven 10/01 at Maryville 10/15 Brevard 10/22 at Methodist 10/29 Greensboro 11/05 at N.C. Wesleyan 11/12 LaGrange</p>	<p>JACKSONVILLE STATE</p> <p>08/27 Stephen F. Austin 09/03 Davidson 09/10 at Murray State 09/17 at Tulsa 09/24 at Nicholls 10/01 Kennesaw State 10/15 North Alabama 10/22 Southeastern Louisiana 10/29 at Austin Peay 11/12 Eastern Kentucky 11/19 at Central Arkansas</p>	<p>MILES</p> <p>09/03 at Alabama State 09/10 West Alabama 09/17 Valdosta State 09/24 at Central State 10/01 at Albany State 10/08 at Benedict 10/15 Lane College 10/22 Kentucky State 10/27 Edward Waters 11/05 at Tuskegee</p>	<p>NORTH ALABAMA</p> <p>09/01 at Indiana State 09/10 UVA Wise 09/17 at Chattanooga 09/24 Tarleton State 10/08 at Kennesaw State 10/15 Jacksonville State 10/22 at Eastern Kentucky 10/29 at Central Arkansas 11/05 Austin Peay 11/12 Tennessee Tech 11/19 at Memphis</p>	<p>SAMFORD</p> <p>09/01 Kennesaw State 09/10 at Georgia 09/17 at Tennessee Tech 09/24 Western Carolina 10/01 at Furman 10/08 Wofford 10/22 at East Tennessee State 10/29 at The Citadel 11/05 VMI 11/12 at Chattanooga 11/19 Mercer</p>
<p>SOUTH ALABAMA</p> <p>09/03 Nicholls 09/10 at Central Michigan 09/17 at UCLA 09/24 Louisiana Tech 10/01 at Louisiana 10/15 ULM 10/20 Troy 10/29 at Arkansas State 11/05 at Georgia Southern 11/12 Texas State 11/19 at Southern Mississippi 11/26 Old Dominion</p>	<p>TROY</p> <p>09/03 at Ole Miss 09/10 Alabama A&M 09/17 at App State 09/24 Marshall 10/01 at Western Kentucky 10/08 Southern Miss 10/15 Texas State 10/20 at South Alabama 11/05 at Louisiana 11/12 Army 11/19 ULM 11/26 at Arkansas State</p>	<p>TUSKEGEE</p> <p>09/04 Fort Valley State University 09/10 at Hampton University 09/17 at West Alabama 09/24 Allen University 10/01 at Clark Atlanta University 10/08 Morehouse College 10/15 Central State University 10/22 at Lane College 10/29 at Kentucky State University 11/05 Miles College</p>	<p>UAB</p> <p>09/01 Alabama A&M 09/10 at Liberty 09/17 Georgia Southern 10/01 at Rice 10/08 Middle Tennessee 10/15 Charlotte 10/21 at WKU 10/29 at Florida Atlantic 11/05 UTSA 11/12 North Texas 11/19 at LSU 11/26 at Louisiana Tech</p>	<p>WEST ALABAMA</p> <p>09/03 at Morehouse College 09/10 at Miles College 09/17 Tuskegee 09/24 West Georgia 10/01 Shorter 10/08 at Valdosta State 10/15 at Delta State 10/22 North Greenville 10/29 at West Florida 11/05 Mississippi College</p>

**Schedules subject to change without notice.*



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ST. LOUIS STYLE BABYBACK RIBS

Ingredients

- 2 pounds trimmed pork loin ribs
- 3-4 tablespoons garlic salt
- ½ teaspoon ground celery seeds
- 2 tablespoons paprika
- 1 tablespoon onion salt
- 2 teaspoons of hot sauce
- 1 teaspoon sage
- ½ teaspoon cayenne pepper
- 1 cup apple juice

Directions

1. Trim excess fat from ribs and remove membrane from back of each rack.
2. In small bowl combine garlic salt, paprika, onion salt, sage, celery seeds and cayenne pepper in bowl. Sprinkle and rub mixture on both sides of ribs. Refrigerate for 2 hours.
3. Prepare Kamado for grilling (set to 175-200° F) – allow 20-30 minutes. Use a rib rack, Vision Grills lava stone and heat deflector bracket.
4. Add 3-5 mesquite or hickory wood chunks or 2-3 handfuls of chips over the charcoal for smoking and close lid until ready to add meat.
5. In another small bowl mix together hot sauce and apple juice. Place ribs on grill. Cook with lid down for 4-5 hours. Baste with apple juice-hot sauce mixture every hour.

BACON CHICKEN KABOBS

Ingredients

- 1 package chicken tenders
- 1 package thin-sliced bacon
- BBQ seasoning of choice
- BBQ sauce of choice
- Wooden or metal BBQ skewers

Directions

1. Before assembling the kabobs, heat your Kamado grill to 400° F. Use a diffuser and place a drip pan on the bottom shelf. (Cooking with bacon will cause flare ups if you don't catch the grease.)
2. Cut chicken tenders into one inch pieces.
3. Take a slice of bacon and thread about an inch from the point of the skewer. Then, add a piece of chicken. Weave the bacon around the chicken and run skewer through it again. Repeat until bacon is gone. (You should get 4-5 pieces of chicken on each skewer.)
4. Sprinkle both sides of kabobs with BBQ rub.
5. Place kabobs on the top rack of grill. Turn them over after 15-20 minutes. Continue cooking until chicken and bacon is done – approximately 25 minutes.
6. Remove from grill and lightly brush with BBQ sauce.