

JOHN OFFERDAHL'S

GRIDIRON  
**GRILL-OFF**

John Offerdahl  
Food, Wine & Tailgate Festival

**WHERE CELEBRITY, COMPETITION & CHARITY COLLIDE!**

Friday, November 18, 2011 · 4:00 PM – 11:00 PM  
Pompano Beach Amphitheatre



Eugene "Mercury" Morris & Chef Fred Gushue (The Grill at Calvary Chapel)



22

**Mercury's "Perfectville" Baby Back Ribs**

Paired with San Pellegrino Sparkling Water

**VOTE TODAY!** [www.votegig.com/22](http://www.votegig.com/22)

Vote to win weekly prizes:

- ▶ Hospitality Package for 2 (3d/2n hotel stay plus \$200 restaurant gift card)
- ▶ Gridiron Grill-OFF tickets for 2





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[www.calvaryftl.org/ministries/thegrill/](http://www.calvaryftl.org/ministries/thegrill/)

From gridiron to grill, John Offerdahl is the Gridiron Griller. For 8 years, the 5x Pro-Bowler delivered bone-crushing tackles for the Miami Dolphins. Today, he delivers bone-licking food on his syndicated Gridiron Griller show, where he trades grill tips and recipes with sports celebrities. For recipes and videos, check out [www.gridirongriller.com](http://www.gridirongriller.com).



Gridiron Grill-OFF proceeds benefit 4KIDS of South Florida foster care, Here's Help Culinary Program, and the Miami Dolphins Foundation.



## “MERCURY” MORRIS • MIAMI DOLPHINS • 22 • RUNNING BACK

Third round draft pick out of West Texas State University in 1969. Member of three Super Bowl teams including 1972 Perfect Season. Three time Pro-Bowler and half of first NFL tandem to each rush for 1,000 yards along with Larry Csonka. Led NFL with 12 rushing touchdowns in 1972. Finished 8 year career with San Diego Chargers in 1976. Currently resides in “Perfectville.”

## FRED GUSHUE • THE GRILL AT CALVARY CHAPEL • EXEC. CHEF

Fred Gushue’s culinary path quickly grew to overseeing elite establishments such as Prezzo’s, Maxaluna, Max’s Grill, Hotel Astor and Max’s Beach Place. He later became managing partner in both the Addison and Max’s Bakery in Boca Raton. Fred continues his culinary career at the Grill at Calvary Chapel Fort Lauderdale. He follows Paul’s model in Acts 2:42, where believers devote themselves to teaching the Bible, fellowship, the breaking of bread, and prayer – “I’ve seen people get saved, counseled, and even marriages redeemed,” says Gushue.



# Mercury’s “Perfectville” Baby Back Ribs

**READY** LINE UP YOUR INGREDIENTS...

<b>Black Cherry Chipotle Barbeque Sauce:</b>	1 c olive oil	¼ c garlic cloves-minced
¼ c ginger-minced	5 c brown sugar	5 c tomato ketchup
¼ c lemon juice	3 c molasses	1 c cider vinegar
2 c cherry preserves	3 T salt	2 T ground black pepper
3 roasted jalapenos-remove stems	4 c Hawaiian Punch	4 T lavender leaves
2 sprigs fresh basil leaves	1 lb fresh red cherries-remove stems	

**Baby Back Ribs:** 2 full racks (quartered) baby back ribs apple cider vinegar, garlic, thyme

**PREP** PREPARE YOUR ENTRÉE, RUBS, DRESSINGS & SAUCES...

**BBQ Sauce:** Lightly sauté garlic and ginger in olive oil. Add all ingredients except basil in pot and cook on low-medium heat for approximately 1 hour. Add basil and buzz with hand mixer. Strain through a china cap. Cool.

**Ribs:** Rub lightly with a blackening spice. Place ribs in a shallow deep pan with apple cider vinegar, garlic, thyme and water. Cover tightly and cook at 250 for 4 hours.

**LET’S GRILL!** TAKE IT TO THE GRILL...

Pre-heat the grill to 400 (Medium High) and baste ribs generously with sauce and grill for about 4 minutes on each side or until desired degree of doneness.

For tickets, info and additional recipes go to [www.gridirongrilloff.com](http://www.gridirongrilloff.com)

