

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



2010 Toss-Off Bean Bag Champ Sam Madison  
& Chef Brian Cantrell (Blue Moon Fish Co.)



MG

29

**Sam's Spicy Sea Scallops**

Paired with Murphy Goode 'The Fume' Sauvignon Blanc

**VOTE TODAY!** [www.voteig.com/29](http://www.voteig.com/29)

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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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.



## SAM MADISON • MIAMI DOLPHINS • 29 • CORNERBACK

Sam Madison was drafted by the Dolphins in the second round of the 1997 NFL Draft. He made the Pro Bowl for four straight years from 1999-2002, finishing his career with the Dolphins by recording 353 tackles, a sack, 31 interceptions and two touchdowns. Madison signed with the New York Giants in 2006 and earned a Super Bowl ring with the Giants for the Super Bowl XLII win over the New England Patriots.

## BRIAN CANTRELL • BLUE MOON FISH CO. • EXECUTIVE CHEF

Executive Chef, Brian Cantrell, attended the Asheville School of Culinary Arts and later worked his magic in the kitchens of well known restaurants such as The Breakers Hotel in Palm Beach, Mark's at the Park in Boca Raton, and Emeril's and Nemo in Miami Beach before coming to the Blue Moon Fish Co. Now enjoying the elite status of a Five Stars Diamond Chef, in his first year as executive chef with Blue Moon, Brian won "best dish" at the Las Olas Food and Wine Festival in 2011.



# Sam's Spicy Sea Scallops

### READY LINE UP YOUR INGREDIENTS...

<b>Fruit Salad:</b> Mix 2 ea mango (medium dice)	2 ea papaya (medium dice)	1 ea red bell pepper (small dice)
1 bunch scallions (sliced thin)	¼ c fresh cilantro (finely chopped)	1 c passion fruit puree
1 c thai style sweet chili garlic sauce	1 c mango puree	½ c fresh OJ
1 lb fresh hearts of palm (cut ¼ inch on bias)	1 lb rock shrimp	1 T fresh tuzu juice
2 c court bouillon (equal parts white wine & water, season with bay leaf, peppercorn, pickling spice)		
<b>Caribbean Dry Spice Mix:</b> 1 t paprika	1 t cumin	1 t coriander
		1 t ancho chili powder
<b>Plantain Mash:</b> 3 lbs plantains peeled & sliced (½ inch thick)	1 c Myers dark rum	
1 ea vanilla bean split in half seeds scraped	1 c light brown sugar	<b>Scallops:</b> 10 ea U-10 size diver sea scallop

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

**Salad:** Poach rock shrimp in court bouillon chill & reserve. Mix the remaining salad ingredients and let marinate for 6 hours.

Combine rock shrimp & fruit mixture prior to grilling scallops

**Plantain Mash:** Bake plantains layered with Myers rum, brown sugar and vanilla beans at 350° covered for 45 minutes.

**Scallops:** Dry scallops with paper towel. Season with Caribbean spice mix.

### LET'S GRILL! TAKE IT TO THE GRILL...

Pre-heat oiled grill to 400 (Medium High). Cook scallops for 2 minutes on each side. Serve with plantain mash and salad.

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

