

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



Dave Shula & Chef Shannon Murray (Shula's on the Beach)



347

Shula's "Undefeated" Bone-in Filet

Paired with Kendall Jackson Grand Reserve Cabernet Sauvignon

VOTE TODAY! www.voteig.com/347

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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DAVE SHULA • SHULA'S STEAK HOUSES, LLLP • PRESIDENT

Dave Shula is the son of legendary Hall of Fame Coach, Don Shula. Growing up around football, Dave went from ball boy, to NFL Player for the Baltimore Colts, to Head Coach of the Cincinnati Bengals. At the age of 32, Dave became the youngest Head Coach in NFL history. Proceeding the NFL in 1997, Dave teamed up with his Dad and joined Shula's Steak Houses, LLLP. Proving his leadership skills and work ethic, Dave was named President in 2000. Currently, Shula's Steak Houses, LLLP has 32 restaurant locations nationwide.

SHANNON MURRAY • SHULA'S ON THE BEACH • EXEC. CHEF

Shannon's journey with Starwood began in 1998 at the Walt Disney World Swan & Dolphin Resort where she was a cook in the Garden Grove Restaurant. Later, she worked at the Sheraton New York and the Westin Times Square as part of the Shula's opening team. She rejoined the Swan and Dolphin in 2005 to work as Junior Sous Chef at Todd English's Bluezoo and Sous Chef at the Cabana Bar and Beach Club before becoming the Executive Chef at Shula's on the Beach.

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.gridirongrillor.com.



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



Shula's "Undefeated" Bone-in Filet

READY LINE UP YOUR INGREDIENTS...

Root Vegetables: 3 parsnips	3 Idaho potatoes	2 carrots	2 c heavy cream
¼ c unsalted butter	salt and pepper to taste		
Sauce: 16 oz merlot	4 oz sugar	Meat: 4, 12 oz bone-in filets	salt and pepper to taste

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

Root Vegetables: Begin by washing, peeling, and dicing the vegetables. Place them in a pot with salted water. Bring to a boil and reduce heat to a simmer until the vegetables are tender. In a separate pot, bring the cream and butter to a simmer and remove from heat. Once tender, strain the vegetables with a colander. Place the vegetables in a large mixing bowl. With a stiff wire whisk, slowly mash the cream and butter with the root vegetables. Season and reserve.

Sauce: In a heavy bottom saucepan, combine the sugar and merlot. Bring to a simmer and reduce approximately by half. When bubbles of the simmering sauce begin to thicken, remove the sauce from the heat. **Meat:** Season steak with salt and pepper.

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

Pre-heat the grill to 400 (Medium High). Place the steaks on the grill for approximately 2 minutes. Rotate the steaks to create a diamond shape and grill again for 2 minutes before flipping the steaks over. Repeat grilling procedure on other side. Finish to desired doneness in a 375 degree convection oven. Medium-rare should take approximately 17 minutes depending on the heat of the grill and convection oven. Top with the merlot sauce and serve with the root vegetables.

For tickets, info and additional recipes go to www.gridirongrillor.com

