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& *Walgreens*

# GAS GRILL TAILGATING GUIDE



## KICKOFF

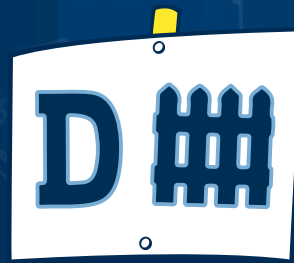
### ARE YOU READY TO KICK OFF YOUR TAILGATE?

- Know the tailgating rules for the stadium.
- Make sure you have enough propane. Pick up a ready-to-grill Blue Rhino tank at Walgreens!
- Don't forget accessories like tongs and paper goods.
- Walgreens has a great selection of snacks and drinks.
- Prep meat ahead of time and keep it on ice during transportation to ensure freshness.
- Arrive early to start up the grill.

## DEFENSE

### IN FOOTBALL, DEFENSE WINS CHAMPIONSHIPS. IN GRILLING, DEFENSE MEANS SAFETY.

- Secure your tank upright when transporting, in a well-ventilated area of your vehicle. Drive directly to where it will be used. Do not allow tank to sit in a vehicle unattended.
- Inspect grill and tank before each use. Check tank for leaks before cooking using soapy water.
- Always keep tanks upright.
- Never move a grill that is in use.
- Never allow children to operate a grill or play around a grill.
- Have a fire extinguisher handy.
- Place the grill in an open area away from vehicles and children.
- Before heading into the stadium, make sure the grill control knobs are turned to off and the tank valve is closed.



For leak checking instructions, visit [bluerhino.com](http://bluerhino.com)

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# OFFENSE

IN FOOTBALL, THE RIGHT OFFENSE PUTS POINTS ON THE BOARD. THE RIGHT RECIPE FOR YOUR TAILGATE WILL MAKE FOR A WINNING EVENT!

## Honey Pork Tenderloin Kabobs

Total Recipe Time: 30 minutes

Serves 4

### DIRECTIONS

Mix first four ingredients in a bowl; stir well and set glaze aside. Steam or boil sweet potatoes until crisp-tender. Thread 3 sweet potato cubes, 3 pork cubes, 2 peach quarters, 4 green pepper pieces and 4 onion pieces alternately onto each of eight 10-inch skewers. Brush kabobs with honey glaze mixture. Lightly oil grill. Grill over medium-hot coals 5 minutes on each side or until thoroughly heated, basting occasionally with glaze. \* **Bourbon is optional, can substitute 2 tablespoons cider vinegar.**



### INGREDIENTS

- 1/2 cup bourbon, \* OR 2 tablespoons cider vinegar
- 1/2 cup honey
- 1/2 cup mustard
- 1 teaspoon dried tarragon
- 3-4 sweet potatoes, cut into 24 one-inch cubes
- 1 1/2 pounds pork tenderloin, cut into 24 one-inch cubes
- 4 medium ripe peaches, unpeeled, pitted and quartered
- 4 green peppers, each cut into 8 two-inch pieces
- 8 yellow onions, each cut into 4 two-inch pieces
- Olive oil for grilling

## Classic Ranch Burger

Total Recipe Time: 30 Minutes

Serves 4

### INGREDIENTS

- 1 pound ground beef (95% lean)
- 4 teaspoons Ranch Rub (recipe follows)
- 4 whole wheat hamburger buns, split
- 1/4 cup prepared reduced-fat creamy ranch dressing
- 2 tablespoons canned French-fried onions
- Romaine lettuce
- Tomato slices

### DIRECTIONS

Lightly shape ground beef into four 1/2-inch thick patties. Press Ranch Rub onto patties. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. \***Cooking times are for fresh or thoroughly thawed ground beef.** Color is not a reliable indicator of ground beef doneness. Serve in buns with dressing, onions, lettuce and tomato.



It's not just propane.  
It's Blue Rhino.™

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