



# 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.



# OFFENSE

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

## SOUTHWEST CHEESEBURGERS

**DIRECTIONS** MAKES: 4 SERVINGS  
PREP TIME: 15 MINUTES  
COOK TIME: 20-30 MINUTES

1. Preheat grill to medium.
2. Combine ground beef, green onions and cumin in medium bowl, mixing lightly but thoroughly.
3. Lightly shape into four 1/2-inch thick patties.
4. Place patties on grid and grill, uncovered, 11 to 13 minutes to medium (160°F) doneness, until no longer pink in center and juices show no pink color, turning occasionally.
5. Season with salt and pepper, as desired.
6. Place burger on bottom of each bun; top with cheese and tomato.
7. Close sandwiches.

Photo and Recipe Courtesy of The Beef Checkoff [BeefItsWhatsForDinner.com](http://BeefItsWhatsForDinner.com).



### INGREDIENTS

- 1 pound ground beef (75% to 80% lean)
- 1/4 cup finely chopped green onions
- 1/2 teaspoon ground cumin
- Salt and pepper
- 4 hamburger buns, split, toasted
- 1/4 cup shredded Mexican cheese blend
- 1/2 cup chopped tomato

## FIRECRACKER BURGERS WITH COOLING LIME SAUCE

**DIRECTIONS** MAKES: 6 SERVINGS  
PREP TIME: 35 MINUTES  
COOK TIME: 8-10 MINUTES

1. Combine ground beef and seasoning ingredients in large bowl, mixing lightly but thoroughly.
2. Shape into six 1/2-inch thick patties.
3. Place patties on grid over medium, ash-covered coals.
4. 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.
5. Meanwhile combine sauce ingredients in small bowl; set aside.
6. Spread sauce on cut sides of rolls. Place one burger on bottom half of each roll; top evenly with watercress.
7. Close sandwiches and enjoy



### INGREDIENTS

- 1-1/2 pounds ground beef
- 6 sesame seed sandwich rolls, split, toasted
- 1 cup watercress or mixed spring greens

### SEASONING

- 1 tablespoon curry powder
- 1 tablespoon Caribbean jerk seasoning
- 1 teaspoon salt

### SAUCE

- 1/2 cup reduced-fat mayonnaise
- 1/4 cup low-fat plain yogurt
- 1 tablespoon fresh lime juice
- 2 teaspoons grated lime peel
- 1/4 teaspoon salt

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**BlueRhino.com**  
**800.258.7466**

For more tailgating tips and recipes,  
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