

GRILLIN' CHILLIN' SERVIN'

Stories, Devotions, and Recipes
For Men

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Introduction

If you're a guy who enjoys grillin', chillin', and servin' your family, you already know that outdoor cooking is a wonderful way to spend time with your clan. When you grill up one of your favorite meals, and when your family and friends genuinely appreciate the results, you feel a real sense of satisfaction, the satisfaction that accompanies a job well done. But that's not all. As you're cooking for your family and friends, you also experience the joy of serving them. This little book celebrates the joys of grilling and the joys of service, but not necessarily in that order.

On the pages that follow, you'll find some tasty recipes, a heaping helping of timely tips about grilling, and a cornucopia of great ideas from noted Christians about faith, hope, love, and service. And, of course, you'll also find a treasury of inspired wisdom from God's Holy Word.

So during the next 21 days, try this experiment: read a chapter from this book each morning. If you're already committed to a daily time of worship, this text will enhance that experience. If you are not, the simple act of giving God a few minutes each day will change the tone and direction of your life.

Are you willing to allow God to work in you and through you? Are you willing to let Him lead you to the people He wants you to serve? And do you desire the eternal abundance and peace that can be yours through God's Son? If so, ask for God's guidance many times each day . . . starting with a regular daily devotional. When you do, you will soon discover that your heavenly Father is not just near, He is here. He's with you at work, at home, at church, at the grill, and everywhere else, for that matter. And He stands ready, willing, and able to transform you into a new creation—all you must do is ask.

Serving Your Family, Serving God

*The greatest among you will be your servant.
Whoever exalts himself will be humbled,
and whoever humbles himself will be exalted.*

Matthew 23:11-12 HCSB

You're out back chillin' at the grill, cooking up a big feast for your family, and there's nobody else around—but you're not alone. Why? Because God is there, too, and He wants to be a full partner in all of your endeavors, which includes, of course, the time you invest caring for your clan. And of this you can be sure: God wants you to serve, and not just out back at the grill.

You're a one-of-a-kind guy, created by God, and He has unique work for you to do. Are you willing to seize those one-of-kind opportunities for service that the Creator has placed before you? Hopefully so. But if you're like some men, you may have fallen into a trap—the trap of taking yourself and your opportunities for granted.

God created you with a surprising array of talents, and He placed you precisely where you are—at a time and place of His choosing. God has done His part by giving your life, love, blessings, and more opportunities than you can count. Your particular situation is unique and so are your opportunities to serve. And the rest is up to you.

If you aren't serving, you're just existing, because life is meant for ministry.

Rick Warren

Direct or Indirect Grillin' . . . That Is the Question

There are two ways to cook anything on a grill: using either direct or indirect heat. When using the direct method, you'll place the food directly on the grill's grate—this grillin' style is used to sear the food, to cook it quickly, and to hold in its juices. So if you're aiming for a tasty outer crust, direct cooking is probably your best bet. But if you're a novice around the grill, please remember that direct flames can quickly turn your tasty outer crust into a rock-hard, tooth-rattling scrap that even your dog might find inedible.

When using the indirect grilling method, you'll place the food, not directly on the grill's grates, but instead on a heat barrier, usually a metal pan or aluminum tray. Indirect grilling is preferable when you want to cook the food more slowly or when you want to avoid searing.

Since some foods do best on a direct flame while other dishes do better with indirect heat, you (as the commander-in-chief of your grill), have an important decision to make every time you strap on the apron and pull out the safety matches: Direct or indirect? It's a question that you'll need to answer correctly if you want to achieve greatness at the grill.

A Prayer

Dear Lord, when Jesus humbled Himself and became a servant, He also became an example for me. Make me a faithful steward of my gifts, and let me be a humble servant to my loved ones, to my friends, and to those in need. Amen