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Apple Pie Moonshine

by Rick & Jen Bostain (Rib Bones)

Ingredients:

- 1 gallon Apple Cider
- 1 gallon Apple Juice
- 3 cups Sugar
- 6 Cinnamon Sticks (I sprinkled with additional cinnamon for good measure)
- 1 750 ml bottle Ever Clear Grain Alcohol (or Moonshine if you've got it!)

Directions:

Bring apple cider, apple juice, sugar and cinnamon sticks to a boil. Cool completely and add moonshine or grain alcohol. Be careful....this is more potent than it tastes!

Note: We served this chilled.....but imagine it would be great heated.

Bacon Roll Ups

By Smashed Green Eggers

Ingredients:

1 inch cube of meat (chicken, deer, steak, elk)
½ slice of bacon for each cube of meat
Slices of Jalapeno Peppers
Toothpicks
Allegro Marinade (hot & spicy, hickory smoked, or original)

Preparation:

Wrap bacon around meat and jalapeno pepper slice. Secure with a toothpick. Place in a container with a lid. Marinate over night in Allegro Marinade. Preheat BGE to 275 degrees. Cook on direct heat for 20-30 minutes until bacon is completely cooked.

Bacon Wrapped Chicken Thighs

By Smashed Green Eggers

Ingredients:

- -Package of Boneless/Skinless Chicken Thighs (trimmed and tenderized)
- -Jalapeno Peppers (half a pepper for each piece of chicken)
- -Package of Cream Cheese (8 oz.)
- -Pack of Bacon
- -Bottle of your favorite BBQ sauce
- -Stick of Butter
- -Favorite Chicken Seasoning

Directions:

- 1. Set your BGE for indirect heat at 300 degrees.
- 2. Slice jalapenos in half lengthwise and clean out all seeds.
- 3. Fill the inside of the halved jalapenos with cream cheese.
- 4. Place cream cheese filled jalapeno half in the center of the tenderized chicken thigh and roll it into a spiral shape.
- 5. Wrap each chicken spiral with bacon and hold it all together with toothpicks.
- 6. Sprinkle with your favorite chicken seasoning.
- 7. Set each spiral rolled chicken thigh into an aluminum pan and top each with 1/4-inch slice of butter.
- 8. Bake uncovered for 45 minutes.
- 9. After 45 minutes, cover with aluminum foil and continue baking until internal temperature is 165 degrees.
- 10. Remove the pan from the BGE and cover your chicken thigh spirals with your favorite BBQ sauce.
- 11. Place pan back on the BGE for another 10-15 minutes.
- 12. Enjoy!

DATES STUFFED WITH MANCHEGO CHEESE WRAPPED WITH PEPPERED BACON

by Roudy

INGREDIENTS:

Medjool Dates – look for jumbo sized Manchego Cheese Good quality Peppered Bacon

BGE SETUP:

Preheat the Egg to 375 F with a raised grill

DIRECTIONS:

Pit the dates by slicing them lengthwise. Insert a piece of Manchego cheese into each date. Wrap with a slice of peppered bacon and place on a bamboo skewer. Cook direct on a raised grill until the bacon crisps (about 15-18 minutes).

You can substitute either a fresh almond or piece of Andouille sausage for the Manchego if you want a variation of flavors.

Baked Beans

Kevin & Janet Cecil, Arrington, TN

Ingredients

45 ounces (3 cans) Van Camp's Pork & Beans 1 cup Brown Sugar

3/4 cup your favorite BBQ Sauce

1/2 cup Onion (Chopped Fine)

1/3 cup Green Pepper (Chopped Fine) 2 Tablespoons Yellow Mustard

2 Tablespoons Bacon Grease

2 teaspoons Salt

1 teaspoon Black Pepper

2 teaspoons Garlic Powder

1/2 teaspoon Cayenne Pepper (for spicy beans) 1 cup your favorite Beer (Optional)

Big Green Egg Setup

Heat the Big Green Egg to 225°F, indirect, (for slow cooking), OR 325°F, direct, (for normal cooking), with a large cast iron skillet or dutch oven inside the Egg while heating.

Instructions

Mix all ingredients thoroughly in a large mixing bowl.

When the Egg reaches the desired cooking temperature, carefully pour bean mixture into pan and leave uncovered.

When slow cooking $(225^{\circ}-250^{\circ}F)$, you can simmer for 4-6 hours to enhance flavor. At normal cook temperature $(325^{\circ}F)$, beans will be ready to serve (bubbling) in 1-1-1/2 hours. When cooking at $325^{\circ}F$, stir every 15 minutes.

Biscuits and Gravy Casserole

Kevin & Janet Cecil • Arrington, TN

Ingredients

1 can refrigerated biscuit dough (12-15oz.)

1 pound pork sausage

1-1/2 cups shredded cheddar cheese, divided 6 eggs

1/2 cup milk

1-3/4 cups cold water

1 (1.5 ounce) package gravy mix Salt and black pepper to taste

Big Green Egg Setup

Heat the Big Green Egg to 375°F, indirect.

Instructions

In a cast iron skillet, fry (and stir) the sausage until browned and crumbly; drain the grease away and set the sausage aside

Line the bottom of the skillet with biscuits

Scatter the sausage over the biscuits and top with 1 cup of the cheddar cheese.

Whisk eggs, milk, salt, and pepper together in a bowl and pour over the cheese.

Mix water and gravy mix together in a saucepan; bring to a boil. Reduce heat and simmer until gravy is thickened, 1 to 2 minutes. Pour gravy over the egg layer.

Sprinkle remaining cheese over casserole. OK to add a little extra!

Place skillet directly on grate over convEGGtor or place on a cookie sheet or other suitable pan if over direct heat.

Cook Time: 30 minutes

Breakfast Casserole

By Wade Garrett & Jonathan Ervin (Serial Grillers)

Ingredients:

6-8 large poblano peppers (charred, peeled & sliced into strips)

1-7oz can of green chilies

8 large flour tortillas cut into 1/2" strips

11b cooked and drained chorizo sausage

2 cups Mexican melting cheese (or sharp cheddar)

½ cup milk

½ tsp black pepper

½ tsp salt

1 tsp garlic powder

1 tsp Dizzy Pig Peruvian-ish rub

8 large eggs

2 thinly sliced tomatoes

16oz queso fresco

NOTE: Make this dish the night before and allow to rest in refrigerator for best flavor!

BIG GREEN EGG SETUP: indirect, legs up at 350-375 degrees

Directions:

In a greased 13x9 casserole dish, layer a single layer of poblano peppers. Distribute green chilies evenly on top. Add a single layer of tortilla strips along with half of the chorizo and half of the Mexican melting cheese. Repeat process.

In a medium bowl, mix eggs, milk, salt, pepper, garlic power and Dizzy Pig Peruvian-ish rub until well blended.

Pour the egg mixture into the casserole dish. Place thinly sliced tomatoes on top in a single layer. Crumble queso fresco cheese on top of the casserole.

Expect to cook the casserole on the Big Green Egg for 45-60 minutes. Allow to rest 10 minutes before serving. Top with your favorite salsa (we recommend a roasted tomatillo salsa or Cholula Hot Sauce).

Brussel Sprouts

by Smashed Green Eggers

Ingredients:

20-- brussel sprouts cut in half
6 pieces of bacon
1 cup of pecans
1 cup of dried cranberries
1 cup of onions
1/2 cup of pure maple syrup
Cast iron skillet

Preparation:

Heat egg to 350.

Cook bacon in cast iron skillet, when bacon is crisp add the brussel sprouts, onions, pecans and cranberries.

Cook and strip until spouts are tender (about 10-15 minutes).

When sprouts are tender, add the maple syrup into the skillet and stir for about 3-5 minutes.

Pull skillet off the green egg

Prep time 20 minutes

Cook time 15- 20 minutes

Buffalo Chicken Dip

By Paul Massey (outrageous)

Ingredients:

4 grilled chicken breasts or whole store bought deli chicken Ranch dressing Franks hot sauce Soften cream cheese Sharp Cheddar cheese Frito Lay corn chips

BGE setup:

400°F indirect

Directions:

Cut up/ shred chicken into small pieces.

Mix 16 oz. of soften cream cheese, 1/2 cup of franks hot sauce, 8 oz of ranch dressing, 2 cups of cheddar cheese, and chicken.

Cook approx. 35-40 mins, stir every 10 mins.

Serve with corn chips or scoops for dipping!!!

Butt Nuggets

by North GA Eggers Team

Ingredients:

Pork Butt or Loin AlbuKirky Green Chile Rub Sweet Thai Chile Sauce

Directions:

Cut pork butt into 1/2-3/4" steaks. You can also buy pork shoulder steaks at the grocery or from your butcher.

Season with AlbuKirky Green Chili rub. Grill direct on the egg at 400* until cooked to 170* (use Thermapen).

Brush with Sweet Thai Chili Sauce and let it set. Serve.

Butt Rubbin' Wings

by North GA Eggers Team

Ingredients:

Chicken Wings Bad Byron's Butt Rub Turbinado Sugar

Preparation:

Cut off the "tip" ends of the chicken wings and discard (or, use them to make some fresh broth). Mix together one part Butt Rub with one part Turbinado sugar (I usually give the sugar a quick pulse in the food processor or coffee grinder to reduce the grain size).

Put several chicken wings in a ziplock bag. Pour in the rub-sugar mixture and shake the bag until all the wings are coated.

Grill direct on a raised grid at 350°F to 400°F, turning periodically, until the internal temperature is 180°F.

Cast Iron Skillet Shrimp and Grits

By Greg Morton (Smokin' Tiger 81)

Ingredients:

2 T. bacon grease from fried bacon, 1 med. onion minced, 2 medium garlic gloves minced or pressed (about 2 t.), 2 t. minced chipotle chilies in adobo sauce, 3 ½ c. water, ½ c. heavy cream, 1 c. old fashioned grits (NOT instant grits, and I prefer yellow grits), 8 oz. extra sharp shredded cheddar cheese (about 2 c), 3 large eggs slightly beaten, 4 scallions thinly sliced—just the green part, ¼ t. fresh ground black pepper, 1 ½ pounds large shrimp shelled and de-veined (and I actually prefer to slice these into 2 or 3 pieces each—decent bite sizes), 1 pound bacon cooked and crumbled, 12 inch cast iron skillet.

Preparation:

Cook bacon in MW, reserving 2 T. bacon grease. Crumble bacon when cool. Set up BGE for indirect cook w/ adj. rig, and heat skillet and bacon grease to 300, add onion, and cook until softened/translucent, about 8 minutes. Stir in garlic and chipotles until fragrant, about 30 seconds. Add water and cream and bring to a boil. Slowly whisk in grits. Reduce heat to 225-250 and cook stirring frequently until grits are thick and creamy, about 15 minutes. Remove pan from BGE and off heat whisk in ¾ cup of the cheddar cheese, eggs, scallions, pepper and bacon. Add shrimp and press down into grits until not visible. Smooth top and sprinkle remaining cheese on top. Raise temp to 450 and return skillet to BGE. Bake until grits hot and top cheese is browned, about 15 minutes. Cool 10 minutes and serve. (Note: this recipe adapted from Cooks Illustrated. You can do this in your oven in an oven proof skillet)

Charlie's Breakfast Wontons

By Charles Mann

Ingredients

1 pkg wonton wrappers

1 lb JimmyDean Sausage -I like the hot

Egg Beaters - I like the southwest style (you can also use the egg white kind is an option) they go along way.

1 cup of shredded cheese - you can use cheddar but I like the Mexican style 3 cheese

1/2 cup jalapeno peppers, diced

1/2 cup diced red, yellow and green peppers; you can also add onion.

Mini muffin pan

Vegetable Spray

1 TBS Chipotle type seasoning or more.

BGE Setup:

350 degrees indirect

Directions:

Brown sausage with peppers, onions jalapeno and seasoning. Drain meat.

Spray muffin pan lightly with vegetable spray.

Place wontons in mini-muffin pan.

Bake wontons about 4 minutes so they don't get soggy when you add the meat.

Add browned meat mixture to wonton wrappers. About 2/3 wonton full

Pour a small ant of egg beaters - you do not want it to be above the meat because it will rise. About a Tbs is plenty.

Sprinkle on cheeses and season to taste.

Cook approx 10 minutes until all is brown/egg cooked.

Cheesy Tater Tot Breakfast

By Steve Grazier ("Trivia Steve")

Ingredients

- 1 lb loose sausage
- 2 ½ cups cheddar jack cheese, shredded, divided
- 2 cups milk
- 2 extra large eggs
- ½ tsp pepper
- ½ tsp onion powder
- ½ tsp salt
- 2 lb frozen tater tots
- 4 slices bacon, cooked and chopped

Directions

In large skillet, cook sausage and crumble. Once cooked through, drain fat and spread out evenly in 13x9 foil pan. Sprinkle 2 cups of cheese over cooked sausage.

In a large bowl, combine eggs, milk, and spices. Once whisked together, pour evenly over the cheese and sausage in the foil pan. Layer with tater tots.

Egg setup -350 indirect, plate setter legs up, with wire grate resting on legs.

Cook uncovered for 35 minutes. Open egg, and top with remaining cheese and bacon and cook 10 more minutes.

Let it rest 5-10 minutes and serve.

Chocolate Chip Kahlúa Cake

By Charles Mann

Ingredients:

1 Box German Chocolate Cake

1 pkg Instant Devils Food Pudding

1 Cup Oil

1/3 Cup Kahlúa

1 bag chocolate chips

1 cup coconut(optional)

1 pint sour cream

Coco López or Cream of Coconut

BGE 350 Indirect

Directions

Mix everything but Coconut and Coco Lopez/Cream of Coconut

1/2 of mix in Bundt Pan

Place coconut around middle

Pour remaining on top

Bake 350 around 50-55 minutes(check with toothpick)

Drizzle with Coco Lopez(add a little Kahlúa for taste). Needs to cool a bit before serving.

Chocolate Lava Cakes

By Matt and Anna Seguin (The BBQ Nerds)

Ingredients

Ganache:

1 to 1 Semisweet Chocolate Bars to Heavy Cream ratio

Cake:

1 cup Dark Chocolate Chips

7 TBSP unsalted butter

3 Eggs

1/2 cup sugar

2 tbsp flour

Big Green Egg Set-up: Indirect at 350 degrees

Directions:

Ganache: Warm cream on the stove until steaming, pour over chocolate to melt, stir until chocolate and cream are fully combined. Put in small silicone ice cube trays and place in freezer.

Cake: Melt chocolate on low heat. Stir in unsalted butter until combined. Remove from heat. After cooling for a few minutes, stir in eggs, sugar and flour until combined.

To assemble: Grease mini muffin pan very well. Scoop some cake batter into the bottom of each muffin well, place a ganache cube into the center, being careful not to push too far, cover the ganache with another small scoop of cake batter. Place muffin pan directly on grill grate. Bake for 10-13 minutes.

Chocolate Peanut Butter Overload Cupcakes

By Rib Bones....Rick & Jen Bostain

Hershey's "Perfectly Chocolate" Chocolate Cupcakes

Ingredients:

2 cups Sugar

1-3/4 cups All Purpose Flour

3/4 cup Hershey's Cocoa

1-1/2 teaspoons Baking Powder

1-1/2 teaspoons Baking Soda

1 teaspoon Salt

2 Eggs

1 cup Milk

1/2 cup Vegetable Oil

2 teaspoons Vanilla Extract

1 cup boiling Water (or hot Coffee)

Additional Ingredients:

Peanut Butter Frosting (recipe below)
Hershey's Syrup (to drizzle on top of cupcakes)
Mini Reese's Peanut Butter Cups (for top of cupcakes)

Directions:

Combine dry ingredients in bowl. Add eggs, milk, oil and vanilla; beat on medium speed 2 minutes. Stir in boiling water (batter will be thin). Pour into mini muffin pans lined with cupcake liners (lightly spray inside cupcake liners with Pam or Bakers Joy).

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Bake 10-12 minutes or until toothpick inserted in center comes out clean. Cool completely.....then pipe on a dollop of peanut butter frosting, lightly drizzle with Hershey's chocolate syrup and top with a mini Reese's peanut butter cup standing on edge.

BGE Set-Up:

350 degrees indirect....we used plate setter on L and S BGE's and adjustable rig above spider with stone on the other L BGE

Peanut Butter Frosting

Ingredients:

1/2 cup butter, softened

1 cup creamy peanut butter

2 cups confectioners sugar

2 to 4 tablespoons milk (to consistency desired)

1 teaspoon vanilla

Directions:

Beat butter and peanut butter in large bowl until light and fluffy. Mix in confectioners sugar. Add vanilla and 2 tablespoons of the milk. Add more milk, a little at a time, to desired spreading consistency.

Chocolate Sea Salt Brownies

by Ryan, Crystal, Jeff & Angie Gill

Ingredients:

Lane's Chocolate Sea Salt Caramel Seasoning – 2 tsp. (put 1 tsp in the brownie mix and reserve 1 tsp to sprinkle on top when done)

Favorite Brownie Mix – mix per box directions (we used Hershey's Triple Chocolate Brownie Mix)

Directions:

Set up BGE for indirect cooking to 325. Grease pan on all sides to prevent sticking. Mix all ingredients in a mixing bowl until well blended. Spread into skillet. Bake until tooth pick comes out clean --time will vary based on brownie mix, quantity and pan used.

Sprinkle top with remaining 1 tsp of Lane's Chocolate Sea Salt Caramel Seasoning and serve immediately.

Cinnamon Roll Dessert Pizza

Jim Stevenson/ Marsha Miller (Western Maryland Cookers)

Ingredients:

Dough: (use Sam's Club Naan bread instead)

1½ cups warm water

2 Tbsp. sugar

1 Tbsp. yeast

3½ cups flour

1 tsp. Salt

Buttery Cinnamon Sugar Spread:

½ cup butter, softened

½ cup brown sugar

½ cup old fashioned oats

3 Teaspoons cinnamon

Cream Cheese Glaze:

4 tablespoons unsalted butter

2 ounces cream cheese, at room temperature

34 cup powdered sugar

½ teaspoon vanilla extract

BGE Setup:

Indirect, standard height grid, plate setter legs up with BGE preheated to 350 degrees F.

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Directions:

Mix together all ingredients for spread and place thin layer on bread. To make the glaze: Beat together butter and cream cheese. Add powdered sugar and vanilla until combined. Put the Naan bread on pizza stone lined with parchment paper. Cook until sugars are browned/ melted (3 minutes). Squirt cream cheese icing on top in circular fashion cut and serve.

Coffee-Rub Pork Tenderloin with Peach Barbecue Drizzle

by Jeff, Angie, Ryan & Crystal Gill

Coffee Rub:

2 tablespoons ground coffee
1 tablespoon turbinado sugar (course)
1 tablespoon chili powder
1 ½ teaspoons table salt
1 teaspoon finely ground black pepper

2 (1 pound) pork tenderloins 1 to 2 tablespoons olive oil

Peach Barbecue Drizzle:

1½ cups peach preserves
½ cup ketchup
2 teaspoons balsamic vinegar
2 tablespoons light brown sugar
¼ teaspoon freshly ground pepper

Set up the BGE for direct cooking with a cast iron grid. Preheat to 400 degrees. Combine all the ingredients for the rub. Brush the tenderloins with olive oil and season liberally with the rub. Let the meat rest for 10 minutes before cooking. Mix all the ingredients for the drizzle and heat for 3 minutes. Set aside and let cool. Place the tenderloins on the grid and cook until browned, turning as needed. Cook until internal temperature on your instant read thermometer reads 145 degrees. Place the meat on a platter and tent it loosely with foil. Let rest for 5 minutes. Slice Tenderloins and serve with the Peach Barbecue Drizzle.

*** from Big Green Egg Cookbook -- Ray Lampe "Dr. BBQ"***

Collard Greens

From Robert Mercogliano's Father

Prep Time: 1 hr Cook Time: 1 hr

Ingredients

- 2 Collard Greens
- 1 Turnip greens
- 1 Mustard Greens
- 2 Yellow Onions
- 1 Red Wine Vinegar
- 1 Red Pepper Flakes
- 1 Olive oil
- 1 Garlic
- 1 Salt
- 1 Pepper
- 3 cans Chicken Broth
- 1/2 cup Bourbon
- 1 Frozen Black Eye Peas
- 1 Fat Back
- 1 Thick slice smoked bacon

Preparation Steps

- **1.** In large pot heat olive oil then put bacon and fat back. Once browned put chopped onions until soft.
- 2. Put chicken broth and spices to taste
- 3. Add greens
- **4.** Add vinegar and bourbon to taste
- **5.** Taste and adjust for flavor with vinegar and spices
- **6.** Add black eye peas
- 7. Simmer for an hour until peas are soft.

Cream Cheese Pound Cake

by Rick & Jen Bostain (Rib Bones)

Ingredients:

8 oz. cream cheese, softened slightly
3 sticks butter, softened slightly
3 cups sugar
1 1/2 tsp. vanilla
dash of salt
6 eggs (room temperature)
3 cups all-purpose flour, sifted

BGE Set-Up:

325 degrees indirect on middle rack of adjustable rig

Directions:

Beat cream cheese, butter and sugar till light and fluffy, about 5 minutes. Add vanilla

and salt. Beat in eggs, one at a time, alternating with 1/2 cup flour after each addition.

Do not overbeat or cake will be tough! Pour into well-greased and floured tube pan.

Bake at 325 degrees for 1 1/4 hours or until toothpick comes out clean.

Cuban Sandwiches

By Greg Morton (SmokinTiger 81)

These are made with pork shoulder or pork butt, with the pork prepared per the Mojo Pork recipe found at www.nakedwhiz.com and set forth below. The pork butt is rubbed with the mojo paste, and then cooked low and slow like any other butt or shoulder. Then it is pulled and the sauce added, and then the sandwiches assembled.

Pork Paste: Combine 3 T. cumin, 3 T chili powder, ½ t. ground allspice, ½ t. ground cloves, 2 t. ground coriander, ½ t salt, 1 T. dark brown sugar, 2 T. crushed garlic, 1 t. Cholula Chipotle hot sauce, 4 to 5 T. olive oil. Reserve 2T. of paste for sauce, apply remaining paste to top and sides of butt, wrap in plastic, refrigerate for at least 4 hours.

Pork Sauce: 2 c. orange juice, ½ c. lime juice (about 6 limes), ½ c. lemon juice (about 3 large lemons), 1/3 c. dark brown sugar, 1/3 c. beer, 1/3 c. Pyrat Pistol rum, ½ c. pinot noir red wine vinegar, 1 T. crushed garlic, 5 bay leaves, 1 t. black pepper, 1 packet Goya Sazeon con cilantro y achiote, 2 T. of the paste from above, and 20 to 30 whole cloves peeled (I prefer to just dice 10 or so cloves very fine and add these instead of whole cloves) Add all to saucepan and bring to a boil, then simmer, stirring often, until reduced to one half. Pour over pork after pulling pork.

Sandwiches: Make a spicy mayo by combining ½ c mayo and up to 4 chipotle chiles in adobe sauce (use 2 if you don't like it spicy). Then take Cuban roll, add spicy mayo on bottom, pulled pork, imported slice swiss cheese, black forest ham, long dill pickle thin slices, brush bread with olive oil and finish in a sandwich press.

DATES STUFFED WITH MANCHEGO CHEESE WRAPPED WITH PEPPERED BACON by Roudy

INGREDIENTS

Medjool Dates – look for jumbo sized Manchego Cheese Good quality Peppered Bacon

BGE SETUP

Preheat the Egg to 375 F with a raised grill

DIRECTIONS

Pit the dates by slicing them lengthwise. Insert a piece of Manchego cheese into each date. Wrap with a slice of peppered bacon and place on a bamboo skewer. Cook direct on a raised grill until the bacon crisps (about 15-18 minutes).

You can substitute either a fresh almond or piece of Andouille sausage for the Manchego if you want a variation of flavors.

Deep South Steak Fries

Kevin & Janet Cecil • Arrington, TN

Ingredients

(1) 28 ounce package Ore-Ida Steak Fries3 tbsp. Olive OilDizzy Pig Swamp Venom Hot Deep South dry rub seasoning

Big Green Egg Setup

Heat the Big Green Egg to 450°F, indirect.

Instructions

Empty a 28 ounce package of frozen Ore-Ida Steak Fries package into a large plastic bag. Drizzle the olive oil over the fries. Shake until well-mixed. (if all fries are not shiny with oil, add a little more as needed)

Sprinkle the dry rub seasoning over the oiled fries. Shake until well-mixed. Repeat until all fries are lightly seasoned.

Set aside for an hour, or until the fries are thawed.

Arrange fries directly on the cooking grid (stainless or cast iron), being careful that there is no stacking. If you have a spare cooking grid or a wire mesh pizza pan, using one of those speeds up putting the fries on the Egg and taking them off. Cook Time: 15 minutes, or until crispy.

Dutch Oven Camp Stew

By Charles Mann

Ingredients:

- 2-3 lbs pork roast
- 2-3 lbs beef roast
- 1 lb chicken (Already cooked)
- 1 LG Onion
- 1 28 oz tomatoes stewed
- 1 can cream corn
- 1 can white corn
- 1 cup cider vinegar
- 2 Tbs black pepper
- 1 Tbs Ground Red Pepper/Smoked Paprika
- 1/2 Tbs crushed red pepper

Salt to taste.

I set my Dutch Oven directly on my plate setter at 350.

I normally use smoked meat but you can place cut up meat in Dutch oven, Just cover with water.

Simmer to tender.

When meat is cooked drain meat Reserve broth.

Chop meat finely

Finely chopped onion (optional)

Add tomatoes with juice, corn, vinegar & seasoning

Add broth for stew consistency as needed.

Remove lid and cook down some if you want thicker. Can add potatoes, carrots, celery, etc..., to the recipe depending on your taste.

Fat Elvis

By Matt and Anna Seguin (The BBQ Nerds)

Ingredients:

1 pack Thin Cut Bacon6 Bananas1 pack Double Stuffed Nutter ButtersFavorite BBQ Rub

Big Green Egg Set-up: Indirect at 350 degrees

Directions:

Cut bacon in half. Slice Bananas in 1/8 to 1/4 inch slices on an angle. Stack one cookie and banana slice together. Wrap a piece of bacon lengthwise around the cookie so ends overlap on the bottom. Sprinkle with favorite bbq rub. Place on greased grill grate and cook for 20-30 minutes until bacon looks good.

French Onion Soup Casserole

By Steve Grazier ("Trivia Steve")

Ingredients

½ cup unsalted butter

5 medium Vidalia onions (about 3 lb) thinly sliced

2 t kosher salt

½ t black pepper

3 thyme sprigs

2 flat leaf parley sprigs

2 bay leaves

1 (16 oz) baguette, thinly sliced OR 1 bag of bread cubes, dried

1/3 cup all purpose flour

3 ½ cups beef broth

1 t thyme leaves

8 oz gruyere cheese, shredded (or swiss, if you want to go cheaper – provolone does not work so well) (Aldi's has an 8 oz bag of shredded gruyere/swiss mix, which is what I used).

Directions

Melt butter in dutch oven over medium low heat. Add onions, salt, pepper, thyme, parsley sprigs and bay leaves. Cook, stirring often until onions are golden brown, approximately 1 hour.

Remove and discard bay leaves, thyme and parsley sprigs from mixture. Add flour and cook, stirring constantly 2 minutes. Add broth. Bring to a boil over high, boil, stirring constantly until slightly thickened.

You can do this ahead of time and refrigerate overnight if you want.

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Set up egg for 350 indirect, plate setter legs up.

Preheat oven to 350. Arrange baguette slices in a single layer on a baking sheet. Bake until slightly toasted, about 12 minutes. If using dried bread cubes, skip this step.

Layer $\frac{1}{2}$ of the toasted baguette slices in a 13 x 9 foil pan OR layer the bottom of the pan with dried bread cubes. Spoon onion mixture evenly over bread. Top evenly with remaining baguette slices or bread cubes. Sprinkle with cheese, cover with aluminum foil. Put on egg for 30 minutes. Remove foil and broil until cheese is bubbly, about 3 minutes.

Sprinkle with thyme leaves and serve.

Green Chile Breakfast Bake

by Jeff, Angie, Ryan & Crystal Gill

Ingredients

1 1/2 lbs breakfast sausage (browned but not drained)

1/8 cup flour + 1 tbsp

1 cup Whipping Cream

1 cup shredded cheddar cheese

1 can Pillsbury Grands Biscuits

8 beaten eggs (seasoned with salt & pepper)

1 can green chiles

AlbuKirky Seasonings Green Chile Rub

Directions

Brown your sausage and then add the flour and whipping cream to it. Heat until hot but not bubbly. Pour over into pan you will be using to cook it all in – I use a disposable aluminum half pan. Top the mixture with the shredded cheese. Cut each one of your biscuits into 4 pieces and layer on top of cheese in pan. Beat the 8 eggs together in a bowl and add the whole can of green chilies to it. Pour egg mixture over top of the biscuits – being sure to coat them all. Sprinkle top with the AlbuKirky Green Chile Rub. Cook uncovered for approx. 30-35 minutes or until egg is set and the biscuits are golden brown on top. Allow to cool for 10 minutes before cutting into it to serve it.

BGE set up: 350 degrees, indirect

***This recipe was used with permission from the original creators:

Sean Garrett & Rhonda Hollis

GRILLED SHRIMP & MANGOES WITH GUAVA-PINEAPPLE-LIME-GINGER GLAZE* By Roudy

Ingredients

- 4 Tablespoons minced fresh ginger
- 4 Tablespoons *nam pla* or similar SE Asian fish sauce
- 4 Tablespoons roasted sesame oil
- 3 Tablespoons ground coriander

Kosher salt and white pepper to taste

- 2 Pounds 21-25 count shrimp (I use frozen, peeled & deveined from Costco)
- 2-3 firm but ripe mangoes, peeled, pitted, and cut into 8 chunks each

For the glaze:

- 2 Cups guava juice (look for Jumex brand in ethnic markets)
- 1 Cup pineapple juice
- ½ Cup white or rice vinegar
- 2 Tablespoons minced fresh ginger
- 1/3 Cup fresh lime juice
- 1/4 Cup roughly chopped fresh mint

Directions

In a large bowl, combine ginger fish sauce, sesame oil, coriander, salt & pepper and mix well. Add the thawed shrimp and mangoes, tossing to coat. Cover and refrigerated while making the glaze.

In a medium saucepan, combine the guava & pineapple juice, vinegar, and ginger, and bring to a boil over high heat. Reduce the heat to medium and simmer vigorously until the mixture is reduced by 2/3 and becomes slightly syrupy (30-40 minutes). Remove from heat, allow to cool to room temp, and stir in lime juice and fresh mint.

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Cook on Egg @ 350-400 one of two ways: I like to use the throw away aluminum mesh grill toppers from Wal Mart. With these you can simply place the individual shrimp and mango pieces on the grill. Alternatively, you can thread the shrimp and mangoes on skewers. Cook for about 2-3 minutes a side, and glaze heavily the last minute before taking off the grill. Serve and enjoy!!

* Adapted from Let the Flames Begin by Schlesinger and Willoughby

Indian Stir-Fried Carrots

By Lynn Joseph

Ingredients:

2 Tbsp Ghee (clarified butter)
1 Tbsp Minced Ginger
1/2 Tbsp Minced Garlic
1 Tbsp Cumin Seeds
1 fresh Curry Leave (optional)
1 lb Carrots, peeled & sliced to 1/8" thick
1 cup Cilantro, chopped (stems ok)
1/2 cup Unsweetened Coconut
Salt to taste

BGE Set-up: 450 degrees, direct using a Wok or well-seasoned Cast Iron Skillet.

Directions:

- 1. Place wok or skillet in Egg to preheat before adding ingredients (about 1 minute).
- 2. Add ghee, garlic and ginger, stirring constantly with a wooden or silicone spoon/spatula, scraping the bottom to mix.
- 3. Add cumin and whole curry leave, continuing to mix to allow spices to bloom...the cumin will start popping.
- 4. Add carrots, continuing to mix constantly to ensure the carrots have been coated with the spice mix.
- 5. Close the lid of the egg for 2 minutes and allow the carrots to cook & get a little char. After the 2 minutes, open Egg and continue to stir the carrots gently until tender with a fork.
- 6. Add cilantro and coconut and stir a bit more to incorporate into carrots.
- 7. Remove from heat and remove whole curry leave.
- 8. Salt to taste and serve! Enjoy!

Iron Skillet Pecan Pie

Kevin & Janet Cecil • Arrington, TN

Ingredients

2 tbsp butter (melted in skillet) 1 cup corn syrup

1/2 cup sugar

3 eggs

1 tsp vanilla

1/2 tsp salt

1 cup pecans

1 pie crust (frozen or homemade)

Homemade Crust Ingredients

1 1/4 cups unbleached all-purpose flour

1/2 tsp sea salt

1 tbsp sugar

6 tbsp cold unsalted butter (3/4 stick), cut into 1/4-inch slices 1/4 cup chilled solid vegetable shortening, cut into 2 pieces

2 tbsp vodka, cold 2 tbsp cold water

Big Green Egg Setup

Heat the Big Green Egg to 350°F, indirect.

Crust Instructions

Combine dry ingredients and pulse in food processor Add cubed butter and pulse until mealy consistency Add cold liquids and pulse until incorporated and pulling away from processor wall Roll out on floured surface to a 18-inch circle, about 1/8 inch thick

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Pie Instructions

In a 12" cast iron skillet, place the butter and heat on the Egg until completely melted, approximately 5 minutes. Remove from heat.

Roll dough loosely around a rolling pin and unroll over skillet, leaving at least 1-inch overhang on each side. Trim as needed. Press into form of skillet

Combine corn syrup, sugar, eggs, vanilla and salt and stir well. Add pecans and stir Pour mixture into skillet. Place in pre-heated BGE immediately

Bake approximately 40 minutes or until filling is no longer liquid

Italian Meatballs

JR Whitee

Ingredients

11b. Ground Chuck

11b. Ground Veal

11b. Ground Italian Sausage

1/2 cup Fresh Basil

1/4 cup Oregano

Fresh Garlic tow - I use a lot

TBL.Worcestershire sauce

1 Small Yellow Onion finely chopped

1/2 cup Bread Crumbs

2 Eggs

Lawrys Seasoning to taste

Cook indirect at 350 degrees for 30-45 minutes, or until internal temperature is 165 degrees.

Top with Pasta Sauce and serve.

Juan Chung Tacos

By Wade Garrett & Jonathan Ervin (Serial Grillers)

Ingredients:

- 1.5 lbs organic boneless skinless chicken thighs
- 1 lb organic boneless chicken breast, cut into strips (3-4 each breast)
- 15-20 street taco tortillas (we recommend handmade flour tortillas from Haydee's Meat Market in Gainesville, GA)

For marinade:

(Reserve some marinade to add to meat prior to serving)

20 oz Dole 100% pineapple juice

10 oz low sodium soy sauce

1 tbsp granulated garlic

1tbsp onion powder

½ cup fresh finely chopped pineapple

2 tbsp pickled diced jalapeños

2 tbsp pickled jalapeño juice from the jar

Combine all ingredients and set some aside for serving. Add remaining marinade to chicken and allow to marinate for 4-6 hours in the refrigerator.

For "Slawsa":

10 oz angel hair coleslaw, chopped3 mini sweet red peppers, finely chopped

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2 capfuls of rice wine vinegar

2 tbsp diced pickled jalapeños

1/3 cup finely chopped fresh pineapple

Handful of finely chopped cilantro

Combine all ingredients in a bowl and allow to chill in the refrigerator for an hour or two prior to serving.

For aioli:

¼ cup Dukes mayonnaise
1 tbsp Sriracha
Juice of ¼ lemon
Salt and pepper to taste
Pinch of chopped fresh or dried parsley

Combine all ingredients and allow to chill in refrigerator prior to serving.

BIG GREEN EGG SETUP: Direct at 350-375 degrees

Directions:

Cook chicken direct, flipping often for a nice even char.

Pull chicken, allow to rest for a few minutes.

Finely chop chicken, mixing white and dark meat.

Add reserved marinade to chicken prior to serving (a little goes a long way).

Assemble tacos with prepared chicken, add the Slawsa and aioli to finish.

Kimchi & Chinese BBQ Pork Stir Fry

By Lynn Joseph (GirlyEgg)

Chinese BBQ Pork:

- 1 14 oz. jar Char Siu Sauce (Lee Kum Kee brand)
- 3 lbs Pork Loin or Shoulder, cut into 1/2-inch steaks or strips

BGE Set-up: 450 Degrees, Direct

Mix pork with sauce and grill pork pieces until internal temp is 145 degrees. Remove from grill, allow to cool. Cut into bite sized pieces & set aside.

NOTE: The sauce has sugar and will burn easily, so make sure to control flame flare-ups.

To Make Stir Fry:

- 2 Tbsp Ghee (clarified butter)
- 1 Tbsp Minced Ginger
- 1/2 Tbsp Minced Garlic
- 1 Tbsp Gochujang (optional)
- 1 head Napa Cabbage, shredded (like slaw)
- 4 cups Kimchi (preferably napa cabbage), squeezed of juice & chopped into bite sized pieces

Chinese BBQ Pork (above)

Sesame Oil (to taste)

BGE Set-up: 450 degrees, Direct using a Wok or well-seasoned 10 inch Cast Iron Skillet or paella pan

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Directions:

- 1. Place wok or skillet in Egg to preheat before adding ingredients (about 1 minute).
- 2. Add ghee, garlic, ginger & gochujang stirring constantly with a wooden or silicone spoon/spatula, scraping the bottom to mix.
- 3. Add napa cabbage and stir well until wilted to coat with spice mixture.
- 4. Add Kimchi and continue to stir until juice is absorbed and kimchi begins to slightly brown.
- 5. Add pork and stir well.
- 6. Remove from heat and drizzle with sesame oil to taste, and stir until mixed in. Serve & Enjoy!

NOTES:

- If using gochujang, select a mild kimchi. If not, select a medium or hot kimchi to add a little heat to the dish. Mild kimchi has little to no heat.
- To make Kimchi & Pork Fried Rice, add 3-4 cups of day old rice after adding kimchi. Reserve some of the juice to add for additional moisture, if needed.
- There shouldn't be a need to add additional salt due to the salt content in the kimchi & gochujang.

(Serves 4-6)

Marinated Pork Tenderloin

By Greg Morton/SmokinTiger'81

Ingredients: 2 Pork Tenderloins (double marinade recipe if doing 4 PT's)

Marinade: Combine All and Marinate Overnight (if you don't marinate overnight, you will not get desired flavor)

1/4 c sugar
1 tsp grated fresh ginger
1 tsp dry mustard
1 tsp salt
2 T molasses
1/4 c soy sauce,
1/4 c oil (vegetable or canola)
1/4 c water
2 crushed garlic cloves

Egg Setup: Two Stage Reverse Sear Cook

Step 1: Indirect setup (I use adjustable rig top grate, with large drip pan, spider and stone in place) with dome temp at 275 to 290 range.

Step 2: Remove rig, stone and spider, and put grate at fire ring level.

Increase temperature to 500 to 550 dome.

Cook Instructions:

Step 1: cook indirect as noted with temp probe in smallest diameter in smallest pork tenderloin. When internal meat temp reaches 128 degrees, double check with

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thermapen. When at 128 degrees internal, remove the smallest tenderloin and tent with foil in a pan, and insert internal probe in next smallest tenderloin. Continue until all tenderloins have reached 128 degrees internal and have been removed from Egg.

Step 2: Remove rig and stone from egg and move grate to top of fire ring. Open vents and increase egg temp to 500 or 550 degrees. Then sear all four sides of each tenderloin—about 1 minute per side.

When finished, rest 10 minutes under tented foil, then slice and serve. This should be a medium rare, slightly pink, end result. If too rare for you, increase internal meat temp in step one by 5 degrees if preferred.

Mary Used to Have a Little Lamb

By Wade Garrett & Jonathan Ervin (Serial Grillers)

Ingredients:

4-6 lb boneless leg of lamb (lamb from New Zealand or Australia works best)
2 tbsp extra virgin olive oil
Mediterranean/Greek style BBQ rub (we recommend Dizzy Pig Mediterranean-ish or Spiceology Greek Freak)
Salt to taste
Pepper to taste
Whole romaine lettuce, ends cut off, separated into "boats"
Diced roma tomatoes
Thinly sliced or diced red onion
Crumbled feta cheese
32 oz plain green yogurt
1 whole red onion, minced
1 whole cucumber, grated
Juice of one lemon

BIG GREEN EGG SETUP: Indirect, legs up at 300-325 degrees

For leg of lamb:

¼ cup red wine vinegar

Coat leg of lamb liberally with extra virgin olive oil and your preferred Mediterranean/Greek style rub. Add kosher salt to taste depending on your rub.

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Tzatziki Sauce:

In a medium bowl, mix greek yogurt, minced red onion, grated cucumber, lemon juice, red wine vinegar and your preferred Mediterranean/Green style rub to taste. Add salt and pepper as needed. Allow to combine in refrigerator for several hours prior to serving.

Directions:

Cook leg of lamb until it reaches an internal temperature of 145 degrees. Allow to rest for 5-10 minutes. Slice thinly.

In a romaine lettuce boat, add your sliced lamb, top with diced tomatoes, red onion, crumbled feta and tzatziki sauce.

Oh My! Mini Biscuits

by Jim Stevenson/ Marsha Miller (Western Maryland Cookers)

Ingredients:

• 3 cans Grand's Flaky Biscuits

Maple glaze

- 4 cups confectioner's sugar
- ½ cup milk
- 1 teaspoon McCormick Maple Flavor
- Sanding sugar (Red)

BGE Setup: Indirect, standard height grid with Woo, plate setter legs up with temperature at 375 degrees

Directions:

Cut refrigerated biscuits into quarters, place into sprayed mini muffin pan and bake until light brown. Dip pieces into Maple glaze and serve in cups.

Peach Cobbler

By Charles Mann

Ingredients:

3/4 cup sugar
1 stick of butter
1 cup self-rising flour
1 qt peaches
1/2 cup milk
1 TBS cinnamon sugar mix

BGE Setup:

350 indirect; make sure you preheat well to reduce smoke.

Directions:

Melt butter in pan

Mix flour sugar milk - can be lumpy

Pour in 9" x 11" disposable pan (for double batch) on top of butter.

Add fruit - I like to add a little cinnamon to the fruit, maybe a tsp.

Sprinkle top with cinnamon and sugar mix.

Takes about 45 minutes; doubled recipe takes about 1 hour and 5 minutes. Self rising flour comes to the top and should be browned.

You can use toothpick to test consistency.

Peepin' S'mores

by Rick & Jen Bostain (Rib Bones)

Ingredients:

Graham Crackers (1 whole cracker per s'more)
Marshmallow Peeps (1 per s'more...we used green and pink bunny rabbits)
Hershey's Chocolate Bars

BGE Set-Up:

350 degrees Indirect

Directions:

Carefully break graham crackers in half and place on cookie sheet. Place a peep on every other graham cracker. Heat till eyes on peeps melt and marshmallow is a little mushy. Add a couple squares of chocolate on top of each peep and melt. Then top with the remaining graham crackers. Cool slightly before eating.

Picadillo

by Rick & Jen Bostain (Rib Bones) based on recipe from Janet Killebrew-Lazo

Ingredients:

- 3-4 pounds Ground Chuck, Sirloin or Round
- 1 large Onion, chopped (1/2" dice)
- 1 large Green Pepper, chopped (1/2" dice)
- 8 large cloves of Garlic, crushed through garlic press
- 2 8-ounce cans Spanish Tomato Sauce

Extra Virgin Olive Oil (to brown meat)

- 1 1/2 teaspoons Oregano
- 2-3 Bay Leaves
- 28 Green Olives, (slice and use some of the juice)
- 3-4 tablespoons Goya brand Capers (use some juice)
- 1-2 small individual serving boxes of Raisins

BGE Set-Up:

400 Direct in large dutch oven

Directions:

Brown the meat in a dutch oven in just a small amount of EVOO. Remove some of the grease. Add remaining ingredients. Cover and simmer for one hour. (Note that I chose not to cover the pan.)

Serve over yellow rice, with a side of fried plantains and cuban bread. (Sorry....wish I could have found plantains and cuban bread!)

NOTE: I tripled this recipe in a 8-quart dutch oven at the fest. I did not cover the pan, in hopes to get a little smokey flavor. Stirred often to keep the bottom from scorching. Also didn't measure the olives, capers and raisins. MORE is always better!!

Pigs in a Comforter

By Steve Grazier ("Trivia Steve")

Sausage links (I use Schmidt's Sausage. Schmidtssausage.com. They will gladly ship. I used the smoked hot and smoked mild sausage links). Schmidt's Sausage is located in Harrisburg, PA, and they make some of the finest German-Hungarian sausage I've ever eaten. Great people and excellent quality food products.

loose sausage bacon strips

Cut sausage links into 4" pieces. Use about ¼ - 1/3 lb loose sausage as a wrap; try to keep the loose sausage about ¼" thick around the link. It will generally take 2 strips of bacon to make the "comforter."

Egg setup – 300 direct. Cook until bacon comforter is done, turning the pigs occasionally throughout the cook so as to prevent burning.

Pineapple-Blueberry Upside-Down Cake

By J.Taylor (SSN686)

Ingredients:

Caramelized Pineapple:

½ cup butter

½ cup brown sugar

Fresh pineapple, rind removed, cored, cut in 1/3-inch slices

34 cup fresh blueberries

½ cup dark rum

½ cup heavy cream

Cake Ingredients:

2 cups flour

34 teaspoon baking powder

½ teaspoon baking soda

34 teaspoon salt

34 cup softened unsalted butter

1 & 1/3 cup sugar

3 eggs, separated

1 & ½ teaspoons vanilla extract

½ cup buttermilk

1/4 cup fresh pineapple juice

Directions:

Starting with the pineapple, combine butter and brown sugar in a 12 inch cast iron skillet and heat until bubbly. Add pineapple slices and caramelize to a deep, golden brown, turning once. Remove slices and set aside. Pour rum and heavy cream into skillet and cook over low heat for 5 minutes, until thickened, stirring constantly with a whisk (do not burn the butter). Remove from heat.

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Butter a 10 to 12 inch round pan and line it with parchment paper. Arrange pineapple slices to cover the bottom of the pan. Pour sauce (prepared above) over pineapple slices and set aside. To make the cake, sift dry ingredients together and set aside. Cream butter and sugar till light and fluffy. Add egg yolks, one at a time, beating after each addition. Add vanilla. Combine pineapple juice and buttermilk; add alternatively with dry ingredients. Pour over pineapple slices in pan and bake indirect at 350 degrees F about an hour, or till tester comes out clean. Invert onto serving platter.

Pork Tenderloin Lollipops

By J. Taylor (SSN686)

Ingredients:

Pork tenderloin

Rub of your choice (for the 2021 GA Mtn fest I used Dizzy Pig Mediterranean-ish & Dizzy Pig Pineapple Head)

Bamboo skewers (4 to 5 inches long

Procedure:

I recommend brining the tenderloins for 90 to 120 minutes first, then cut into medallions about ½ inch thick...apply your preferred rub...grill direct raised grid at about 400 until internal temperature is 140 to 145...remove from the Egg & stick the skewer into the side of the tenderloin...serve with your favorite sauce on the side if desired.

Pulled Pork - Boston Butt

By EggyBear.com

Ingredients:

8 lb Boston Butt roast 3-4 Tablespoons of French's yellow mustard Braswell's Original Pork Rub Mesquite Wood Chips

Big Green Egg Set-Up:

Fill the Big Green Egg to the top of the fire box (not the fire ring) with charcoal. Light it in the middle with a map gas torch or your preferred method. Bring the Big Green Egg dome temperature up to 250F.

Directions:

- Place a couple of handfuls of wood chips in a Ziploc bag. Fill the bag with hot water and seal it while squeezing out any air. After a few hours, an air bubble will appear. You can crack the seal and squeeze that air to keep all of the chips completely submerged in water.
- Rinse the Boston Butt and pat it dry with a paper towel.
- Rub the Boston Butt with the French's Yellow Mustard.
- Sprinkle the Braswell's Original Pork Rub all over the Boston Butt. Be generous with the rub to help give it a flavorful crust.
- Wrap it tightly with plastic wrap, place it in a Ziploc bag, seal it and refrigerate it for 24 hours.
- Pull the Boston Butt from the refrigerator about an hour before you plan to place it on the Big Green Egg so that it can begin to approach room temperature.
- Drain the wood chips and place them in an even layer over the top of the

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coals. As the charcoal burns outwards, it will light more of the wood chips and provide smoke for a couple of hours.

- Install the plate setter with the legs up. Place a grill safe water bath pan, 2/3rds full of water, in the middle of the plate setter. We use the Big Green Egg Drip Pan or the 12 x 2 Wilton Performance Round Pan, depending on the size and shape of what I am cooking. In the case of a Boston Butt, I use the Big Green Egg Drip Pan. Wrapping it in foil makes clean up easier, faster and makes the pan last longer. Place the grate on the plate setter legs and place the Boston butt on the grate. Close the lid and do not peak!
- When the internal temperature reaches 185, pull the Boston Butt, wrap it in plastic wrap and then a beach towel and place it in a small cooler until you are ready to serve it. The internal temperature will still continue to rise even though it is not on the Big Green Egg. In fact, it will stay very warm in the cooler for hours. This is helpful because it will free up your Big Green Egg to cook something else like a side item to go with the Boston butt.
- When you are ready to serve it, unwrap it and use Bear Paws (plastic meat shredders) to separate the pork into the size pieces that you would like. ENJOY!!!

Notes:

We recommend you use a meat thermometer so that you can constantly monitor the internal temperature of the roast. You can pull it earlier, say 172F, let it cool and then slice it if you would like sliced pork. If you would like to pull it, let the internal temperature get to 188F - 192F. Either way, let it rest for 15-20 minutes before you cut into it. You want a good smoke for about 4-5 hours. Any more than that and the smoke will begin to overpower the taste of the pork.

Yields:

Approximately 5-6 pounds of pulled pork.

Raspberry Chipotle ABT's

By Greg Morton (Smokin' Tiger 81)

Ingredients:

22 larger jalapenos (this is about capacity on large BGE, adjust for smaller or XL BGE), cream cheese, 44 Lil'Smokie Sausages, Bacon, Your Favorite Rub, Hot Pepper Raspberry Chipotle Sauce (I use the Rothschild Farm brand from Costcowhich they only sell during Christmas holiday season, so I buy 2 to 3 big jars each year when in stock at Costco. Whole Foods has similar product if you don't have a Costco or it is off season).

Preparation:

Slice peppers in half lengthwise and clean out ribs and seeds to remove heat (end of small butter knife works well for scraping out seeds and ribs—leave some in if you want the heat). Wear gloves or you will regret it later. Fill each jalapeno half with cream cheese, add a small 'Lil' smokie sausage pressing slightly into cream cheese, wrap in bacon, pin with toothpick, and sprinkle top with your favorite rub.

Cooking:

Bring BGE up to 325 degrees, and put in spider and stone, or platesetter, for indirect cook. Use drip pan for bacon grease. Cook indirect on top of adjustable rig at 325 for about an hour, or until bacon is crispy. Then, brush top of each ABT with Hot Pepper Raspberry Chipotle Sauce. Cook about 10 minutes more. Remove, let cool about 10 minutes as cream cheese is very hot, and serve.

Leftovers: There won't be any, no instructions needed.

Roasted Grape Crostini

Jim Stevenson/ Marsha Miller (Western Maryland Cookers)

Ingredients:

5 cups seedless Red Grapes
¼ cup peanut butter
¼ cup grape jelly
Hot Honey for drizzling
Peanut butter drizzle (make ahead)
1 baguette

BGE Setup:

Indirect, standard height grid, plate setter legs up with temperature at 450 degrees.

Directions:

Preheat the oven 450 degrees F (indirect). Put the grapes on a baking sheet lined with parchment paper and drizzle with Hot Honey. Roast until the grapes burst and get soft, wilted and a little charred, 25 to 30 minutes. Roast bread slices until browned, coat with Peanut butter/ jelly mixture. Place three grapes on top and drizzle with Peanut butter drizzle.

Peanut Butter Frosting/ Drizzle (2012 Atlanta Eggfest)

½ cup butter softened/ melted

1 pound powdered sugar

1 teaspoon vanilla

3 tablespoons milk

34 cup peanut butter

Combine peanut butter and butter in medium bowl. Using electric mixer beat until smooth. Add powdered sugar and vanilla extract and beat until well blended and smooth. Add more milk to make it a drizzle consistency.

Roasted Root Veggies

By J. Taylor (SSN686)

Ingredients:

1 bunch red beets (about 4 to 5 beets)

1 bunch carrots (about 8 carrots)

1 bag (pound) fingerling potatoes (mixed colors)

2 or 3 sweet potatoes (depending on size)

1 bag (pound) baby red potatoes

2 heads garlic

Olive oil

Salt & Pepper (or use Dizzy Pig Shaking the Tree rub or DP Mediterranean-ish rub or your favorite rub)

Directions:

Egg setup is indirect at 425 degrees

Trim the stems off the beets & lightly scrub with a vegetable brush to remove the tough outer layer. Cut the beets into "bite-size" pieces & set aside. Trim & clean the carrots then also cut into bite-size pieces & set aside. Clean & cut the various potatoes into bite-size pieces & set aside. Mix all the vegetable together in a zip lock with olive oil & seasonings. Pour bag into roasting pan & spread around. Remove most of the skins from the garlic & slice just the top enough to allow for olive oil...place the two heads in opposite ends of the pan & drizzle with olive oil. Roast veggies in Egg until the beets are just tender (the rest of the veggies will be soft – depending on the size of the pieces should take 30 to 45 minutes)...remove the garlic heads & "pop-out" the individual cloves (which are now very soft)...mix garlic cloves into the veggies & add more salt/pepper/seasonings to taste & serve.

Sausage/Cheese Bread Roll

(Jay & Kathy Taylor SSN686 & EggHatter)

Ingredients:

- 1 1# loaf frozen Bread Dough, thawed
- 1 1# Breakfast Sausage (Jimmy Dean Sage is our favorite)
- 8 oz. shredded Cheese (we typically use cheddar, but anything is good)
- 2 Eggs (raw, used as a binder for other ingredients)

Directions:

Roll dough into approx. 12" x 15" rectangle. Cook sausage. Mix cooked sausage, shredded cheese and eggs. Spread mixture on bread dough. Roll dough with mixture inside like a jelly roll and drop into a greased (Pam spray works also) bundt pan. Let rise in warm area until puffy (maybe 30 minutes).

Egg setup is indirect at about 375° dome temp. Place bundt pan on grid above platesetter and cook until top is golden brown (usually about 35 to 40 minutes). If in an oven then place on center rack at 375°. Invert bundt pan onto cutting surface and then brush butter on all sides of bread roll. Slice and enjoy.

We typically prep it the night before & keep in the refrigerator until morning...pull from fridge...then light the Egg...when Egg is up to temperature roll is warmed enough to put on the Egg.

Sausage-Cranberry Strata

by Rick & Jen Bostain (Rib Bones)

Ingredients:

1 cup Sweetened Dried Cranberries
1 1/2 lbs. bulk Pork Sausage (spicy)
10 English Muffins, diced (about 12 cups)
4 medium Green Onions, sliced (1/4 cup)
8 Eggs
1 1/2 cups Milk
1 cup Sour Cream
1/2 tsp. Salt
1/4 tsp. Black Pepper
3 cups shredded Monterey Jack Cheese (12 oz.)

BGE Set-Up:

Heat Egg to 325°F with platesetter (legs up)

Directions:

Spray 13x9-inch (3 quart) glass baking dish with cooking spray. Cook sausage in skillet over medium heat till done, stirring occasionally; drain.

Spread half of the diced muffins in the pan. Top with half of the sausage, half of the onions, and half of the cranberries. Repeat layers with remaining muffins, sausage, onions and cranberries.

In a large bowl, beat eggs, milk, sour cream, salt and pepper with a wire whisk until well blended; pour over mixture in pan. Sprinkle cheese over top. Spray sheet of foil with cooking spray; place sprayed side down over pan. Refrigerate at least 4 hours, but not longer than 24 hours.

Place covered casserole directly on grid and bake for 30 minutes. Uncover; bake additional 30-40 minutes or until top is golden brown and knife inserted in center comes out clean. Cut into squares.

Sausage Swirls

by Rick & Jen Bostain (Rib Bones)

Ingredients:

2 8-oz. cans Crescent Rolls

1 lb. ground Sausage (we used Jimmy Dean hot)

1 lb. sharp Cheddar Cheese (shredded)

Parchment Paper (to cover cookie sheet)

Directions:

Fry sausage over medium heat and drain; set aside.

Separate one can of rolls into 4 rectangles. Firmly press the perforations to seal. Top with sausage and cheese. Starting at the short end, roll each rectangle tightly into a log. Wrap in plastic wrap. Repeat with second can of rolls. Chill for 30 minutes or until firm.

Slice each log into several swirls and place on parchment paper on cookie sheet. Bake at 375 degrees for about 12 minutes or until golden brown.

Egg Set-Up:

375 degrees indirect with platesetter, legs up.

Skillet Meatloaf

Kevin & Janet Cecil, Arrington, TN

Ingredients

2 lbs. 80/20 ground beef
1/4 cup Heinz 57®
1/3 cup Lea & Perrins® Worcestershire Sauce
1/3 cup finely chopped onion
1/3 cup of finely chopped sweet bell peppers 1 cup plain dry breadcrumbs
2 eggs, lightly beaten
1/3 cup ketchup

Big Green Egg Setup

Heat the Big Green Egg to 350°F, indirect.

Instructions

In a large bowl, combine all ingredients. Press into a 10" cast iron skillet. Cook uncovered for about 1 hour, or until cooked through. Remove from heat and spoon ketchup over top surface. Place back on the Egg for 3-5 minutes. Allow to rest for 5 to 10 minutes before serving.

Smashed Green Eggers Stuffed Mushrooms

Ingredients

15 mushrooms
1 tablespoon canola oil
2 tablespoons chopped garlic
½ tablespoon kosher salt
½ tablespoons freshly ground black pepper
8 ounces softened cream cheese
¼ cup Italian breadcrumbs
½ cup shredded parmesan cheese, divided
2 tablespoons chopped parsley
Kosher salt
Freshly ground black pepper
Chopped parsley, to garnish

Preparation

Preheat BGE to 350° F. Cut the stems off of each of the mushrooms and finely chop them, setting the mushroom caps aside for later. Heat the oil in a pan over high heat. Cook the chopped stems with the garlic, salt, and pepper for about six to eight minutes, constantly stirring. Be careful not to burn the garlic. Remove from heat. In a medium bowl, combine cooked stems, cream cheese, breadcrumbs, half of the parmesan, parsley, salt, and pepper, mixing until evenly combined. The mixture should be extremely thick. Space out the mushroom caps evenly on a baking sheet, upside down. Spoon a generous amount of the cream cheese mixture on top of each mushroom. Top each mushroom with a sprinkle of parmesan cheese. Bake indirect for 20 minutes. Garnish with a sprinkle of parsley, then serve!

Smashed Green Eggers Wings

By Smashed Green Eggers

Ingredients:

Wings

Sea Salt

Pepper

Garlic Powder

Paprika

Cayenne Pepper

Jalapeno Pepper (finely chopped)

Ground Tumeric

Olive Oil

Preparation:

Mix all ingredients together and marinate 24 hours. Grill on the BGE at 350 degrees indirect heat for 45 minutes to 1 hour.

Smoked Chex Mix

By Steve Grazier ("Trivia Steve")

Follow the directions on thew box for ingredients.

Put in foil pan, indirect on egg at 225-250 degrees for 1 hour, stirring occasionally.

Smoked Pancetta-Bourbon Apple Crisp

By Robin Clark (northGAcock)

Ingredients:

For the Filling

- 1. 2 strips thick cut pancetta cut crosswise into ¼-inch slivers (can substitute think bacon if Pancetta is not available to you)
- 2. 3 pounds crisp, sweet apples like Honeycrisps or Galas
- 3. 1/3 cup packed light or dark brown sugar, or to taste
- 4. 1½ tablespoons all-purpose flour
- 5. 1 teaspoon finely grated lemon zest
- 6. 1 teaspoon ground cinnamon
- 7. Pinch of salt
- 8. 3 tablespoons bourbon (your best should be reserved for drinking and not the crisp)

For the topping

- 1. 8 tablespoons (1 stick) unsalted butter, cut into ½-inch pieces and placed in the freezer until icy cold
- 2. ½ cup crushed gingersnap cookies or granola
- 3. ½ cup all-purpose flour
- 4. ½ cup granulated sugar
- 5. ½ cup light or dark brown sugar
- 6. Pinch of salt

SMOKING TIME: 45 minutes to 1 hour

FUEL: Rockwood with Apple wood chunks or chips

GEAR: A 10-inch cast-iron skillet

WHAT ELSE: You can cook this crisp low and slow, but you'll get a crisper

topping if you work at higher heat.

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BGE Setup:

Set up your Egg for indirect grilling and preheat to 400°F.

Directions:

- 1. Make the filling: Fry the Pancetta (or bacon) in a 10-inch cast-iron skillet over medium heat, stirring with a slotted spoon, until crisp and golden brown, 4 minutes. Transfer the bacon to a large bowl. Pour off most of the pancetta drippings for another use. Don't wipe out or wash the skillet.
- 2. Peel and core the apples and cut them into 1-inch pieces. Add them to the bacon. Stir in the sugar, flour, lemon zest, cinnamon, and salt. Stir in the bourbon. Taste the mixture for sweetness, adding sugar as needed. Spoon the filling into the skillet.
- 3. Make the topping: Place the butter, Granola, flour, white and brown sugars, and salt into a bowl. Mix to a coarse mixture. Don't over stir.... the mixture should remain loose and crumbly. Sprinkle the topping over the apples.
- 4. Place the crisp on the BGE. Add the wood to the coals and close lid. Smokeroast the crisp until the topping is browned and bubbling, the apples are soft (they should be easy to pierce with a skewer), and the filling is thick, 45 minutes to 1 hour.
- 5. Serve the crisp hot off the grill or smoker. Extra points for topping it with vanilla Smoked Ice Cream if doing so at home.

Sourdough Bread Pudding with Bourbon Cream Sauce

By Roudy (Original Recipe by Tom Perrini)

Ingredients:

2 eggs

2 tablespoons melted butter

2 tablespoons vanilla

2 1/2 C milk

2 C sugar

3 1/2 to 5 C sourdough bread, cut into 1-inch cubes

1/3 C pecans, chopped finely

Directions:

Preheat Egg to 325 degrees, and setup for indirect heat with platesetter. Beat together eggs, butter, vanilla, and milk. Add sugar and mix until sugar is dissolved. Arrange bread cubes tightly in one layer in a nine-inch baking dish. Pour liquid over the bread. Sprinkle pecans all over and bake for 55 to 70 minutes, or until crust is golden brown all over the top.

While the bread pudding is baking, make the Bourbon Cream Sauce:

1/2 cup sugar

1 stick butter

1/2 cup cream

1/4 cup Bourbon

Combine all ingredients in a saucepan. Stir constantly over low heat until mixture reaches a low boil. Pour a small amount over the individual servings of bread pudding.

Tajin Salmon

By J. Taylor (SSN686)

Ingredients:

Salmon
Dizzy Pig Mediterranean-ish rub
Tajin seasoning

Procedure:

Remove skin (I do this for an EggFest to make it easier for serving purposes, but is optional for home & your preference)...sprinkle a light layer of the Mediterraean-ish rub, then a heavier layer of the Tajin seasoning...grill direct at about 400 for 3 to 5 minutes per side (until done to your liking).

Triple-Threat Brownies

by Paul Massey (Outrageous)

Ingredients:

Chocolate Chip Cookie Mix Bag of Oreos Brownie Mix

BGE Set-up:

Indirect @325

Directions:

Spread one roll of chocolate chip cookie dough in the bottom of a 9x13 egg proof pan. Top this with a layer of your favorite oreo cookie. It will take a whole bag. I used peanut butter. Mix up a package of your favorite brownie mix. I used chocolate chunk as I was not sure if this would be chocolaty enough. Spread the brownie mix all over the oreo cookies in a thin layer.

Bake indirect at 325 for 25 minutes or so or until center is half done. Gooey is good.

Serve with vanilla ice cream and lots of milk. Cut the pieces small as it is super rich.

Turbo Butt

By Pat McDonough (flapoolman), Paul Massey (outrageous), Kim Youngblood (Vidalia 1), Bart Knies (H2O-VP), Todd Mellendorf, and J. Curtis Taylor (SSN6860

Directions:

Prepare butts with rub of your choice. Set up BGE indirect with Egg at 350-375. Cook meat until internal of meat is 150-160. Usually this takes about 2 1/2 hrs. Double wrap meat in heavy duty aluminum foil and continue cooking meat for approx 1 1/2 hrs until meat temp is approx 200 degrees internal. A thermometer or fork should pierce the meat like going into warm butter. When the meat is done carefully unwrap the meat and drain the juice into a container to be used for later. Refrigerate juice. Rewrap the meat in foil and wrap in a towel and place in a cooler for 1-3 hours.

When you are ready to pull the pork skim the fat off the juice and reheat the juice. When you are ready to serve, brush meat with juice and serve.

WHISKEY-GLAZED PORK TENDERLOIN* By Roudy

Ingredients

- 2 pork tenderloins, about 2.5-3 pounds total weight
- 2 Granny Smith Apples, cored and halved

For the Brine

- 1/4 C Kosher salt
- ¼ C packed light brown sugar
- 2 Tbsp pickling spice
- ½ C Scotch whiskey
- 1/4 C prepared horseradish
- 3 C hot water

For the Glaze

- 1/4 C Agave nectar
- ½ tsp cinnamon
- ½ tsp ground cayenne pepper
- 2 Tbsp light brown sugar
- 2 Tbsp raw sugar
- 2 Tbsp Scotch whiskey

Directions

To make the brine whisk the ingredients together until solids are dissolved, and place in resealable plastic bag with tenderloin. Refrigerate 2-4 hours.

To make the glaze, simply whisk the ingredients together. Reserve half for basting.

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Remove pork from brine, pat dry with paper towels. Brush with glaze and let sit for 30 minutes at room temp before cooking.

Cook on Egg @ 400 indirect on a raised grill with drip pan. Roast until pork reaches 140 F (about 20-30 minutes). Brush pork with glaze halfway through the cooking process.

Brush apples with reserved glaze and place cut side up around the pork. Cook about 10 to 15 minutes, brushing with glaze while cooking.

Remove pork and apples and let rest 5-10 minutes before slicing.

* Adapted from GO KAMADO by Chef JJ Boston