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# **Alligator - Fried**

by Bill DeBay (Billybon)

### **Ingredients:**

Meats:

Alligator

Marinade

Buttermilk

Tony Chachere Cajun seasoning, 5g

Garlic powder

Onion powder

Coating

Zatarain's Seasoned Fish Fry

Tenderize alligator meat with the use of a Jaccard meat tenderizer tool. Cut the tenderized alligator into serving size pieces and then place them in a non-reactive container. Cover the alligator with the marinade and refrigerate fo 24 hours. When ready to fry, drain and coat with Zatarain's Seasoned Fish Fry.

### **Cooking Process:**

Set up the Egg for Wok cooking with the use of a Spider rack. Add shallow amount of high temperature oil to the wok and bring the temperature of the oil to 375. Fry the coated pieces of alligator until golden brown.

Continually monitor the oil temperature and remove the wok if the temperature exceeds 400. Add more oil as necessary.

# **Alligator Sausage**

By Bill DeBay (Billybon)

### **Ingredients:**

### **Meats:**

Alligator, ground	450g
Pork butt, ground	450g
Pork fat, ground	100g

### Ingredients per 1,000g of meat:

Salt	18g
Pepper	5g
Garlic, fine chop	50ml
Onion, fine chop	100ml
Celery, fine chop	100ml

Red bell pepper, fine chop 100ml

Parsley, fine chop 100ml
Sage, fine chop 20ml
Basil, fine chop 20ml
White wine, cold 125ml

Hot pepper sauce to taste

Mix meats with salt until sticky. Mix in all the remaining ingredients and stuff in natural casings.

### **Cooking Process:**

Simmer sausage in lightly salted water until temperature reaches 140 degrees. Remove sausage from water and continue to cook on the Egg over direct heat to crisp up the casing.

# **Apple and Bacon Salsa**

### By Robert Burdette

### **Ingredients:**

- 1 1/2 cups apple cider
- 1/3 cup cider vinegar
- 1 Tablespoon black peppercorns
- 1 Tablespoon kosher salt
- 1 Tablespoon dijon mustard
- 3 cloves crushed garlic
- 2-3 sprigs fresh thyme
- 1/2 large yellow onion (or 1 small), diced
- 4 center cut pieces bacon, diced
- 1 green apple, peeled and diced
- 1/3 cup brown sugar
- 1/2 cup apple cider
- 1/4 cup apple cider vinegar
- 1/2 cup good-quality bourbon
- 1/2 cup unfiltered apple cider

### **BGE Setup:**

Plate setter in a 350 degree egg. I use a cast iron frying pan.

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### **Directions:**

- 1. Heat a medium cast iron skillet over medium heat and add 2 teaspoons of oil to the pan. Add the bacon and onions and cook until the bacon is just crisp and the onions start to caramelize.
- 2. Add the apples to the pan and cook for another 3-5 minutes to brown the apples. Add in the cooking liquids (bourbon, cider, vinegar) and sugar and thyme leaves. Cook until liquids are mostly absorbed. Remove from heat and add salt and pepper to taste.

# **Apple Crumble Cones**

### by Ken Edwards

### **Ingredients:**

6-8 cups of cored, peeled and cubed red delicious apples (4 large or 8 small/medium apples)

1/4 cup Sugar

1/4 cup Brown Sugar

1/2 TBSP Cinnamon

1/2 TBSP Nutmeg

1 TBSP Lemon Juice

1 TBSP Vanilla

2 TBSP Butter

10 large or 20 medium waffle cones

Redi-whip topping or ice cream

Caramel or Salted Caramel

1 Cup Cherry or Apple wood chips Large cast iron skillet or aluminum casserole pan

### **Crumble:**

3/4 cups all-purpose flour

1/2 cup old-fashioned oats

1/2 cup brown sugar

1/4 cup butter

1/4 cup shortening

#### **Instructions:**

- 1. In a Gallon Ziplock bag, add sliced apples, white sugar, brown sugar, Cinnamon, Nutmeg, Lemon Juice and Vanilla.
- 2. Mix and let sit for 1 to 8 hours.
- 3. Mix flour, oats and brown sugar in medium bowl.

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- 4. Cut in butter and shortening until crumbly.
- 5. Preheat Egg to 350°F indirect cooking. Add Cherry or Apple wood.
- 6. Add 2 TBSP butter to cast iron skillet or pan and heat until melted.
- 7. Add apple mixture, then sprinkle crumble mixture on top.
- 8. Bake 45 minutes, or until topping is golden brown.

### **Serving:**

- 1. Drizzle some caramel into waffle cone.
- 2. Fill waffle cone 3/4 full with apple crumble.
- 3. Top with Redi-whip or ice cream.
- 4. Drizzle more caramel on top.

# **Apple Mini Muffin Bites**

By Paul Massey (outrageous)

### **Ingredients:**

1 can apple pie filling, 2 crescent dairy sheets, cake icing

**Bge setup:** 350 indirect

**Directions:** open can of apple pie filling, take knife and cut filling into small pieces, spray mini muffin pan with Pam, cut dough sheets into small squares, put into greased muffin pan, fill with apple filling, pull corners of dough over filling, cook until done, apply icing and enjoy.

# **Aqua Negra Marinade for Pork Loin**

By Robert Burdette

### **Ingredients:**

- 1 cup soy sauce
- 2 cups pineapple juice
- 2 tablespoons cumin
- 2 teaspoons garlic, minced
- 1/4 cup fresh lime juice
- 1 whole pork Loin

### **BGE Setup:**

Inverted plate setter with grill on top in a 350 degree egg.

### **Directions:**

Combine all ingredients with a whisk. Marinade can Store in the refrigerator for 2 days. Makes 3 1/4 cups.

Marinade the pork loin for at least 1 hour/ up to 6 hours.

Remove loin from marinade and place on grill. Cook until internal temperature is 145 degrees. It takes about 30 to 45 minutes. Do not overcook. The time passes quickly.

Serve with Apple and Bacon Salsa.

Cook's Notes: This is a fabulous flavorful marinade for carnitas, fajitas, flank steak and chicken. Marinate from 1 hour to overnight.

# **Asian Slaw**

By Bill DeBay (Billybon)

### **Ingredients:**

2 cups "Mae Ploy Sweet Chili Sauce"

2 cups canola oil

1 large Napa cabbage

### **Directions:**

Combine sweet chili sauce and canola oil and emulsify thoroughly in a bowl.

Thinly slice the Napa cabbage and mix with sauce/oil emulsion.

Best if chilled overnight before serving.

# **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

# **Boneless Chicken Thighs w/Alabama White Sauce**

By Jon Baskins (Ga BGE)

### **Ingredients:**

2 Cups Mayonnaise
1 Cup Apple Cider Vinegar
2 Tbsp. Lemon Juice
3 Tbsp. Black Pepper
1 tsp. Salt
½ tsp. Cayenne

Boneless Chicken Thighs
Your favorite BBQ Rub(I used Plowboys Yardbird)

**BGE Setup:** Raised Direct 350

### **Directions:**

Mix the first six ingredients and place in the refrigerator two hours prior to using.

Season the chicken thighs with your favorite rub. Cook chicken thighs raised direct at 350 degrees until done. Just before the chicken is done, spoon or brush the white sauce on the chicken. Once chicken is done, place in a pan and spoon or pour white sauce over chicken and cover until ready to serve. I usually reserve some sauce to use to dip while eating.

# **Bourbon Pecan Caramel Apple Cobbler**

Jon Baskins (Ga BGE)

### **Ingredients:**

1 Cup Pecans Chopped

\*Bourbon Pecan Caramel Sauce: 1 Cup Light Brown Sugar packed 1/2 Cup Light Corn Syrup 1/2 Cup Heavy Cream 1/2 Stick Butter 1/8 Cup Bourbon 1 tsp Vanilla extract

2 Cans Apple Pie filling1 Package of Butter Pecan cake mix1 - 12 oz. can of Sprite1 Stick of butter melted

**BGE Setup:** Indirect 350

### **Directions:**

Spread pecans on baking sheet and bake 5-8 minutes on 350, set aside.

\*Bourbon Pecan Caramel Sauce. In a large heavy saucepan, combine brown sugar, corn syrup, heavy cream and butter. Bring to a boil over medium heat. Reduce heat to medium low and continue cooking. Stir constantly so it doesn't burn. Cook until mixture is reduced to 1 1/2 cups. This takes about 10-15 minutes. Remove from heat and stir in bourbon, vanilla, and pecans. Let cool.

Spray bottom of dish with cooking spray. In a separate bowl, mix 2 cans of apple pie filling with the bourbon pecan caramel sauce. Spread the mixture on the bottom of cooking dish. Pour dry cake mix evenly over the apple mixture. Next, pour the 12 oz. of Sprite over the dry cake mix. Pour melted butter over the top of the sprite. Do NOT mix! Cook 45 minutes or until top is golden brown.

# **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 chedder cheese, and chicken.

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

Serve with corn chips or scoops for dipping!!!

# **Buffalo Chicken Dip**

by Jim Stevenson/ Marsha Miller (Western Maryland Cookers)

### **Ingredients:**

- 2 # chicken breasts, cooked
- 2 (8 ounce) packages cream cheese, softened
- 2 tablespoons Ranch dressing
- 1 cup Sour Cream
- 1 cup Frank's Red Hot Wing Sauce
- 1 1/2 cups shredded Cheddar cheese
- 1 package Green Onions or a jar of Jalapeno pickled peppers
- 1 package Egg Roll wrappers

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

### **Directions:**

Heat cooked chicken and hot sauce in a skillet over medium heat, until heated through. Stir in cream cheese, Sour Cream and Ranch Dressing powder. Cook all ingredients, stirring until well blended and warm. Cut egg roll wrappers into fourths, push down into sprayed mini muffin pan, fill with the dip, and bake until egg roll edges are dark tan, serve with green onion tops or peppers on top.

### **Burnt Cinnamon Pecans**

by Bill DeBay (Billybon)

### **Ingredients:**

Shelled pecan halves, 2 pounds
Sugar, 2 cups
Water, ½ cup
Sugar, ¼ cup
Cinnamon, 1 tablespoon
Butter, 2 tablespoon
Vanilla extract, 2 teaspoon

### **Cooking Process:**

Set up the Egg for Wok cooking with the use of a Spider rack. Add 2 cups sugar and ½ cup water to deep wok and bring to a boil. Wash down the sides and then add pecans. Cook and stir over low heat until the batch grains. Remove the wok from the Egg.

Off heat, continue stirring until all the liquid sugar is cooked dry. Then stir in the butter, Vanilla extract, and ¼ cup sugar which has been stirred with the cinnamon. Immediately put the wok back in the Egg on low heat. Stir until the pecans absorb all the rest of the sugar in the wok. Continue stirring until the outer layer of sugar coating the nuts starts to melt slightly. Remove wok before the pecans literally burn.

Spread the nuts on a silicone sheet to cool. Stir occasionally while they are cooling, so that they won't stick together.

# **Butt Nuggets**

by Gene Skillin

### **Ingredients:**

Pork Butt 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 John Hall (egret)

### **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.

### **Buttermilk Brined Chicken Tacos**

by: Kent Ballard (kent8621)

### **Ingredients:**

2-3lbs of boneless skinless Chicken thighs
Flour Tortillas
Dry slaw mix
Alabama white bbq sauce
Chicken Rub of choice (i use lanes bbq SPF 53)
1/2 gallon of buttermilk
1/2 cup of Kosher Salt
3 tablespoons of black pepper
1 teaspoon of cayenne pepper

### **BGE Setup:**

Raised direct at 350-400 degrees with peach wood

### **Directions:**

### **Chicken brine:**

Combine Buttermilk, salt, pepper and cayenne and mix well Place chicken in the brine overnight or at least 4 hours.

### **Cooking:**

Remove chicken from the brine and rinse.

Pat the chicken dry.

Apply the rub generously to the chicken and place on the egg for 20-35 minutes until the internal of the meat is about 165 degrees.

Remove the chicken, dice it up and place in tortilla with slaw mix and sauce and Enjoy!

# **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 Southwest Wontons**

By Charles Mann

### **Ingredients:**

1 pkg wonton wrappers

1 lb JimmyDean Sausage -I like the hot

1/2 cup ranch dressing

3 cups 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

**BGE Setup:** 350 degrees indirect

### **Directions:**

Brown sausage with peppers, onions jalapeno and seasoning.

Drain meat; add cheese and ranch dressing.

Spray muffin pan lightly with vegetable spray Place wontons in muffin pan.

Bake wontons about 4 minutes.

Add browned meat mixture to wonton wrappers. Sprinkle on seasoning to taste.

Cook approx 6-10 minutes until all is brown.

### **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.

### **Cherry-Glazed Pork Tenderloins**\*

by Roudy

### **INGREDIENTS**

### For the marinade:

1/4 Cup Soy Sauce

1/4 Cup Cherry Coke

1/4 Cup Dark Brown Sugar

3 Tbsp EVOO

1 Tsp Minced Onion

1 Tsp Ground Pepper

½ Tsp Salt

1/2 Tsp Minced Garlic

### For the sauce:

6 oz. cherry preserves

1 Tbsp Maple Syrup

½ Tbsp Vinegar

½ Tsp Worchestershire Sauce

1 ½ Tsp Water

### **BGE SETUP**

Preheat the Egg to 250°F with a raised grill.

### **DIRECTIONS**

Combine ingredients and marinade 2 pork tenderloins for 4-12 hours. Cook tenderloins direct on a raised grill until internal temperature of 145-155 (about 1 ½ hours per pound). You can also cook at a higher temperature for a shorter time. If you add smoking chips, use a mild fruit wood. For the sauce, mix ingredients and simmer for 3-5 minutes. Coat tenderloins evenly with sauce for the last 10 minutes of cooking. Remove and allow to rest for 10 minutes prior to carving. Drizzle additional sauce over slices.

<sup>\*</sup> Adapted from Big Bob Gibson's BBQ Book by Chris Lilly

### **Chicken and Waffle Cones**

by Ken Edwards

### **Ingredients:**

1 cup Buttermilk

2 large egg whites

4 boneless, skinless chicken breasts (about 2 lbs.)

Ken's Wing Rub\*

Salt & pepper to taste

Medium to large size waffle cones

### **Maple Gravy:**

4 TBSP Butter

1/4 cup Flour

2 and 1/3 cups Chicken Stock

1 TBSP Garlic Powder

1 TBSP Onion Powder

1/2 TSP Dried Sage

3 TBSP Maple Syrup

1 TSP Salt

1 TSP Pepper

### **Optional Add-Ons:**

Grated Parmesan Cheese

Chives

Bacon pieces

*Ken's Wing Rub	<u>4x recipe</u>
2 Tbsp chili powder	1/2 C
2 Tbsp onion powder	1/2 C
2 Tbsp garlic powder	1/2 C
1 Tbsp smoked paprika	1/4 C

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1 Tbsp black pepper	1/4 C
1 tsp salt	4 tsp
1 tsp cumin	1 TBL
1/2 tsp ground ginger	2 tsp
1 - 1/2 tsp ground sage	2 TBL
3/4 tsp ground cinnamon	1 TBL
1 Tbsp thyme	1/4 C
1 Tbsp brown sugar	1/4 C

### **Instructions:**

### Chicken:

- 1. Pound chicken to even thickness.
- 2. Whisk buttermilk and egg whites in a large freezer bag until well blended.
- 3. Add chicken and turn to coat. Marinate in the refrigerator for 30 minutes 4 hours.
- 4. Preheat Egg to 425°F direct cooking.
- 5. Remove chicken from marinate and shake to get off excess liquid.
- 6. Shake Ken's Wing rub liberally on both sides of each breast.
- 7. Grill chicken to internal temperature of 165°.
- 8. Remove from heat allow to cool slightly before slicing into cubes.

### **Maple Gravy:**

- 1. Preheat Egg to 350°F direct cooking.
- 2. Heat butter in a cast iron skillet.
- 3. Add flour and stir constantly 2-3 minutes until flour turns golden brown.
- 4. Slowly whisk in chicken stock.
- 5. Bring to a boil, stirring constantly until gravy thickens (about 10 minutes).
- 6. Season with salt and pepper to taste.
- 7. Stir in maple syrup.

### **Serving:**

- 1. In a large bowl, combine cubed chicken and gravy and any "Add-Ons" you are using.
- 2. Fill waffle cones with the mixture.

### **Chocolate Cobbler**

By Jason and Pam Armas – (Instagram – cheffy.chefferson)

### **Ingredients:**

- •1 cup All-purpose Flour
- \*2 teaspoons Baking Powder
- •1/4 teaspoons Salt
- •7 Tablespoons Cocoa Powder, Divided
- •1-1/4 cup Sugar, Divided
- •½ cups Milk
- •1/3 cups Melted Butter
- •1-1/2 teaspoon Vanilla Extract
- •1/2 cups Light Brown Sugar, Packed
- •1-1/2 cup Hot Tap Water

**BGE Setup:** Preheat BGE to 350\*F, utilizing the plate setter.

#### **Directions:**

Sift together together flour, baking powder, salt, 3 tablespoons of the cocoa, and 3/4 cup of the white sugar. Reserve the remaining cocoa and sugar.

Stir in the milk, melted butter, and vanilla to the flour mixture. Mix until smooth.

Pour the mixture into an ungreased 8-inch baking dish.

In a separate small bowl, mix the remaining white sugar (it should be 1/2 cup), the brown sugar, and remaining 4 tablespoons of cocoa. Sprinkle this mixture evenly over the batter.

Pour the hot tap water over all. DO NOT STIR!

Bake for about 40 minutes or until the center is set.

Let stand for a few minutes if you can hold yourself back. Serve with homemade ice cream or whip cream. Don't forget to spoon the gooey sauce all over the top.

### **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

1 cup boiling Water (or hot Coffee)

### **Additional Ingredients:**

2 teaspoons Vanilla Extract

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).

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.

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### **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.

# **Chorizo Hash and Eggs**

By Jason and Pam Armas – (Instagram – cheffy.chefferson)

**Ingredients:** 

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8 oz Chorizo, fresh
1 cup Cilantro
1 cubanelle pepper (seeded and diced)
1 Garlic clove (minced)
1 Green bell pepper (seeded and diced)
2 tsp Lime, zest
1 Russet potato
1 Yellow onion, large (diced)
6 eggs (violently mixed)
2 tbsp Lime juice
2 tsp Kosher salt (or more to taste)
3 tsp black pepper
1 tsp ancho chili powder
2 tsp paprika
3 tbsp butter
3 tsp olive oil
Directions:
In a 12-inch cast-iron skillet, heat the 2 tsp olive oil over medium-high heat. Add the chorizo and cook, using a wooden spoon to break it up, until golden brown, 4 to 5 minutes. Using a slotted spoon, transfer the chorizo to a bowl.

To the skillet, add the onions and minced cilantro stems, and cook until the onions have become translucent, about 5 minutes.

Add the 2 tbsp butter to the pan. Once melted, add the potato and 2 tsp of salt, chili powder, garlic powder, black pepper, and paprika. Continue to cook for about 15-20 minutes until potatoes being to become golden brown and are cooked through (a fork easily slides through). At this point add the garlic, bell pepper, chili, reserved chorizo and lime zest, and cook until the peppers begin to soften, 2 to 3 minutes. Stir in the lime juice and season with salt (remember the chorizo is usually salty to begin with, so be careful).

Make a well in the pan, add eggs and scramble. As they eggs begin to tighten, incorporate all ingredients to combine. Sprinkle with fresh cilantro and drizzle of olive oil. Serve immediately and enjoy.

# 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"\*\*\*

### **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 <a href="www.nakedwhiz.com">www.nakedwhiz.com</a> 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**

By Kevin & Janet Cecil • Arrington, TN

#### **Ingredients:**

28 ounce package Ore-Ida Steak Fries

3 tbsp. Olive Oil

1 tbsp. Kosher Salt

Dizzy Pig Swamp Venom Hot Deep South dry rub seasoning

#### **Big Green Egg Setup:**

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

#### **Instructions:**

Empty a 28 ounce package of frozen Ore-Ida Steak Fries package into a large mixing bowl.

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.

Sprinkle the salt over the fries.

Cook Time: 30-40 minutes, or until crispy

# **Dizzy Pig Shots**

By Kevin & Janet Cecil • Arrington, TN

#### **Ingredients:**

2 Beef Kielbasa Sausage

1 lb. Bacon (thick cut), cut in half

8 oz. Cream Cheese, softened

½ cup grated Mexican 4 cheese blend

3 oz. diced Green Chilies

½ cup Brown Sugar

½ tsp Chili Powder

½ tsp Cayenne Pepper

½ cup sliced Jalapeños

Dizzy Pig Swamp Venom Hot Deep South dry rub seasoning

#### **Big Green Egg Setup:**

Heat the Big Green Egg to 325°F, indirect.

#### **Instructions:**

Cut Kielbasa sausage into ½ inch thick discs

Wrap ½ slice bacon around disc and fix with a toothpick to make a meat "shot glass"

Mix together cream cheese, cheese blend and chilies

Place a slice of jalapeño on top of the disc

Spoon creamy mixture into shot until full

Mix together brown sugar, chili powder and cayenne pepper

Sprinkle on top of cream cheese mixture

Sprinkle dry rub seasoning over the top

Cook Time: 60 minutes or until bacon is crisp

### Doo-Z of a Cole Slaw

by Bill DeBay (Billybon)

#### **Ingredients:**

4 pounds very thinly sliced white cabbage (best done on a mandolin)

½ very thinly sliced large red onion

½ pound very thinly sliced carrots (chop after slicing)

½ cup dried parsley flakes

1 tsp salt

3 cups white sugar

2 T white pepper

2 T celery seed

2 cups white vinegar

#### **Directions:**

Thoroughly mix cabbage, onion and carrots with the salt.

Add parsley flakes, white pepper, celery seeds, and sugar and toss well.

Add vinegar and mix thoroughly.

Best if chilled overnight before serving.

# **Duck Confit - Tacos**

by Bill DeBay (Billybon)

#### **Ingredients:**

Meats:

Maple Leaf Farms Duck Leg Confit

Sauce:

Sweet Baby Ray Honey Chipotle

#### **Cooking Process:**

Set up the Egg for Wok cooking with the use of a Spider rack. Add shredded pieces of duck leg confit and cover sparingly with sauce of choice and heat to 140 degrees.

Serve the duck on flour tortilla and top with Doo-Z of a Cole Slaw.

# **Easy Skillet Apple Pie**

#### By Tom and Karen Chamberlain

#### **Ingredients:**

2 pounds Granny Smith Apples

2 pound Braeburn Apples

1 teaspoon Ground Cinnamon

34 cup granulated sugar

½ cup butter

1 cup firmly packed light brown sugar

1 14.1 oz package refrigerated pie crusts

1 egg white

2 tablespoons granulated sugar

#### **Preparation:**

- 1. Set up egg with plate setter feet up and cooking grid.
- 2. Peel apples and cut into ½ inch thick wedges. Toss apples with cinnamon and ¾ cup granulated sugar.
- 3. Melt butter in a 10 or 12 inch cast iron skillet over medium heat: add brown sugar and cook, stirring constantly, 1-2 minutes or until sugar is dissolved. Remove from heat and place 1 piecrust in skillet over brown sugar mixture. Spoon apple mixture over piecrust, and top with remaining piecrust. Whisk Egg white until foamy. Brush top of piecrust with egg white: sprinkle with 2 TBSP granulated sugar. Cut 4 or 5 slits in top for steam to escape.
- 4. Bake @ 350 degrees for about 1 hour or until golden brown and bubbly. Shielding with aluminum foil during last 10 minutes to prevent excessive browning.

# Four Cheese Sausage Mac & Cheese

By Greg Jacobson (@BasicEgger on Twitter & InstaGram)

#### **INGREDIENTS:**

- 1 (16 ounce) package elbow macaroni
- 1 one pound breakfast sausage
- <sup>1</sup>/<sub>4</sub> cup butter (a little more won't hurt)
- ½ cup all-purpose flour
- 3 cups milk
- 1 (8 ounces) cream cheese, cut into large chunks
- 1 teaspoon salt
- ½ teaspoon black pepper
- 2 cups extra sharp Cheddar cheese, shredded
- 2 cups Gouda cheese shredded (regular shred, not fine shred)
- 1 cup Italian blend shredded cheese (I use the Kroger brand, which has mozzarella, provolone, romano, parmesan, fontina and asiago cheeses)

This recipe makes enough for a full half pan tray. This yields about 50 sample size servings for an egg fest.

#### PREPARATION:

Cook pasta according to package instructions.

Brown sausage in a medium saucepan. Once it's done, remove it and drain out the grease.

In the same medium saucepan, melt the butter, and whisk the flour into the butter. Cook over medium heat for 2 minutes, until sauce is bubbly and thick. Add back the sausage and whisk in milk and bring to a boil. Cook 5 minutes until thickened.

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Add the cream cheese, stirring about every 30 seconds until mixture is smooth. Add salt and pepper.

In a large bowl, combine 1 cup Cheddar, 1 cup Gouda cheese, 1 cup Italian cheese, pasta, and cream sauce. Mix so that all of the shredded cheese is coated with the sauce. Spoon mixture into an 11 by 9 ½-inch aluminum roasting pan coated with nonstick cooking spray. Sprinkle top with remaining Cheddar cheese and Gouda cheese.

Place in egg and cook 2 hours on indirect heat at 225° F, until brown, bubbly and delicious.

### Ham/Cheese Bread Roll

by J. Curtis Taylor (SSN686)

#### **Ingredients:**

- 1 1# loaf frozen Bread Dough, thawed
- 1 # Ham, diced
- 6 oz. shredded Asiago Cheese
- 2 oz. shredded Swiss Cheese
- 2 Eggs (raw, used as a binder for other ingredients)

#### **Preparation:**

Roll dough into approx. 12" x 15" rectangle. Mix ham, shredded cheeses 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 (about 1 hour).

Egg setup is with platesetter (legs down) at about 375°F dome temp. Place bundt pan on platesetter and cook until top is golden brown (usually about 35 to 45 minutes). Invert bundt pan onto cutting surface and then brush butter on all sides of bread roll. Slice and enjoy.

# Iguana - Fried

by Bill DeBay (Billybon)

#### **Ingredients:**

Meats:

Iguana legs and tail pieces (skinned)

Sous vide seasoning:

Tony Chachere Cajun seasoning

Coating:

Zatarain's Seasoned Fish Fry

#### **Cooking Process:**

Season the iguana pieces with Tony Chachere Cajun seasoning and seal them in a sous vide bag. Set the sous vide temperature to 165. Sous vide the iguana for 4 hours.

Remove the cooked iguana from the SV bag and coat with Zatarain's Seasoned Fish Fry

Set up the Egg for Wok cooking with the use of a Spider rack. Add shallow amount of high temperature oil to the wok and bring the temperature of the oil to 375. Fry the coated pieces of iguana until golden brown.

Continually monitor the oil temperature and remove the wok if the temperature exceeds 400. Add more oil as necessary. Never close the lid if the Egg holds a wok with oil.

# **Indian Stuffed Masala Peppers with Paneer\***

by Roudy

#### **INGREDIENTS:**

#### Garam Masala Mix

2 Tbsp Garam Masala

1 Tbsp Cumin Powder

1 tsp Tumeric

1 Tbsp Chili Powder

1 Tbsp Cilantro – freshly chopped

Mix these ingredients together in a small bowl and set aside

#### **Masala-Paneer Filling:**

4 small red potatoes (boiled, peeled, and cubed)

1 white or red onion – diced

3 cloves garlic – crushed

3-4 Tbsp ginger

2-3 Tbsp lemon juice

1 handful of fresh cilantro

½ Cup of fresh paneer cubed into small pieces

½ Block of fresh paneer for garnishing

1 Cup of diced peas and carrots (I use Kroger brand frozen, thawed)

4-5 Tbsp of garam masala mixture (see above)

1-2 Tbsp salt

Coarse Black Pepper

1 Tbsp Vegetable oil

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### **Other Ingredients:**

#### **Tamarind Chutney**

20-30 baby sweet peppers (Publix normally has these in stock) PAM original flavor

#### **BGE SETUP:**

Preheat the Egg to 400°F with a plate setter.

#### **DIRECTIONS:**

In a large skillet, heat oil at medium high heat and sauté onion for about 30 sec. Add garlic and ginger and sauté about 5 minutes. Add the diced potatoes, followed by the garam masala mixture, salt, and pepper. Mix until the potatoes are well covered in spice. Add the carrots and peas and sauté for 5 min at medium heat. Add lemon juice. If the mixture is too dry add a little water and continue to cook. Add the cubed paneer and cook another 2-3 minutes. Add chopped cilantro and remove from heat. Cool down before stuffing. You can make this filling the night before cooking the peppers.

Spray a baking sheet with PAM. Cut each pepper in half length-wise and remove all veins and seeds. Spray the backs of the peppers with PAM. Add a generous portion of filling to each pepper. Drizzle with a little veg oil and top each with shredded paneer. Cover loosely with foil and bake for about 25 minutes until the pepper is softened and filling is warm. Place on a serving platter and drizzle with tamarind chutney and fresh chopped cilantro.

<sup>\*</sup> Taken from <a href="http://chefpriyanka.com/">http://chefpriyanka.com/</a>

# Jalapeno Poppers

By EggyBear.com

#### **Ingredients:**

8 large jalapeno peppers

8 oz package of cream cheese, softened

3 tablespoons Braswell's Cinnamon Chipotle Rub

16 large shrimp (U-20 to U-25)

1 pound of bacon (one package or 16 slices)

#### Big Green Egg Set-Up:

Fill the Big Green Egg to the top of the fire box (not the fire ring) with lump charcoal. Light it in the middle with a map gas torch or your preferred method. Bring the dome temperature to 350°F. Install the plate setter as you will be cooking indirect.

#### **Directions:**

Slice the jalapenos from top to bottom lengthwise and remove the seeds and membrane. This cuts the heat WAY back so that they are not as hot. If you like the heat, save the seeds and mix them in with the cream cheese.

Mix the softened cream cheese and the Braswell's Cinnamon Chipotle Rub.

Place the seasoned cream cheese in a zip-loc bag, snip off the tip of one of the bottom corners of the bag and pipe the seasoned cream cheese into the hollowed out pepper.

Remove the shell and tail from the shrimp and score the inside of the shrimp in a few places so that it will lay out straight without breaking.

Place the shrimp on top of the cream cheese. We place the head of the shrimp on the thicker side of the pepper (top) and the tail of the shrimp is on the thinner side of the pepper (bottom).

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Take one slice of bacon and wrap the pepper from one end to the other. Place the peppers on the Big Green Egg grill grate above the plate setter. Cook the poppers until the bacon is done to your likeness. Remove them from the grill, let them cool just a bit and ENJOY!!!

#### **Notes:**

We recommend wearing rubber gloves when preparing the jalapenos. Do not use fat free cream cheese as it will make a mess in your Big Green Egg. We like to use Black Label Maple Bacon. Make sure the bacon is done. It does not need to be burned, well done or dark in color. Bacon can be soft and still safe to eat. The pepper can be eaten raw. The cream cheese just needs to heat up. The shrimp will easily cook through the bacon. So, once the bacon is done to your likeness, everything else will be ready to eat! You can place a sheet of aluminum on the plate setter to make clean up easier in case the cream cheese melts and comes out of the pepper. It happens sometimes. If you use fat free cream cheese, I promise you it will happen!

#### Yield:

16 jalapeno poppers

# Janet's Rich Banana Bread

by Jim Stevenson/ Marsha Miller (Western Maryland Cookers)

#### **Ingredients:**

- 1/2 cup butter, melted
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup sour cream
- 1/2 cup chopped walnuts
- 2 medium bananas, sliced
- 1 teaspoon McCormick's Banana Extract

**BGE Setup:** Indirect, standard height grid, plate setter legs up with temperature at 350°

#### **Directions:**

Preheat Big Green Egg to 350° F Grease a 9x5 inch loaf pan.

In a large bowl, stir together the melted butter and sugar. Add the eggs and vanilla, mix well. Combine the flour, baking soda and salt, stir into the butter mixture until smooth. Finally, fold in the sour cream, walnuts and bananas. Spread evenly into the prepared pan.

Bake for 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely. Slice and dip into French toast batter, fry and serve with powdered sugar, Peanut Butter Drizzle and bacon pieces on top

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#### **Peanut Butter Frosting/ Drizzle**

#### **Ingredients:**

- ½ cup butter softened/ melted
- 1 pound powdered sugar (3 ¾ cups)
- 1 teaspoon vanilla
- 3 tablespoons milk
- ¾ cup peanut butter

#### **Directions:**

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.

# Jim Bob's Venison Balls

By James White

#### **Ingredients:**

1 medium Onion, finely chopped
1/2 cup uncooked instant Rice
1 tsp Salt
1/4 tsp Pepper
1 pound ground Venison
Mozzarella Cheese

Egg set up: indirect at 375 with oak

#### **Directions:**

In a large bowl, combine the first four ingredients. Crumble venison over mixture and mix well. Shape mixture into 1-1/2" balls over a small mozzarella piece. Bake uncovered 35-45 min or until meat is no longer pink. Spoon bbq sauce over cooked meat and serve.

#### **BBQ Sauce:**

3/4 cups water
1/3 cup packed brown sugar
1/3 cup ketchup
1/3 cup condensed tomato soup, undiluted
1 tbl ground mustard
2 tsp paprika

### **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.

### Meatloaf

#### By Brant Taylor

#### **Ingredients:**

1 1/2 lb. Beef, ground

1/2 cup Cracker crumbs

2 Eggs, beaten

18 oz. can Tomato sauce

1/4 cup Onion, finely chopped

2 tablespoons Bell pepper, chopped

1 dash Thyme, dried, crushed

1 dash Marjoram, dried, crushed

1 teaspoon Salt

#### **Topping Ingredients:**

1/2 cup Ketchup

1 tablespoon Sugar, brown, packed

1 tablespoon Worcestershire sauce

2 teaspoons Lemon juice

1/2 teaspoon Horseradish, prepared

#### **Directions:**

- 1. Set up BGE with convEGGtor and maintain temperature at 350 degrees.
- 2. Mix all meatloaf ingredients together.
- 3. Shape into loaf in an aluminum foil pan and place in BGE.
- 4. When internal temperature of meatloaf reaches 150 degrees, apply topping.
- 5. Remove meatloaf when internal temperature reaches 165 degrees and let rest for 15 minutes before serving.

### **Mexican Street Corn**

By Greg Morton (SmokinTiger81)

**Ingredients:** 6 ears fresh corn in husk

¼ c mayo
3 T. Sour Cream
¼ teaspoon cumin
Pinch of salt
Cotija Cheese, grated fine
Smoked Paprika or Chili Powder

**Preparation:** Take 6 ears fresh corn in shucks and cook 3 ears at a time, (5 minutes total for each 3 ears), in the microwave. Cut bottom off of each ear and shuck—very easy to shuck after microwaving. Then, corn is grilled on egg until lightly browned in spots. (Punch skewer holes in big end before grilling).

**Prepare spread:** The spread is ¼ c mayo (I use Hellman's Light), 3T sour cream, ¼ t cumin and pinch of salt. Combine all these together. Then, separately hand grate (us finest side of box grater) 1C of fresh Cotija cheese. This cheese is a key —I found it at Whole Foods and with fine hand grater it is like a powder almost.

Take the grilled corn, insert skewer, spread the corn with mayo/cream cheese mixture, and then roll each ear in the grated cheese, and sprinkle lightly with chili powder, smoked parika, chipotle pepper or smoked paprika—whatever you prefer. Insert skerer and serve as corn on a stick

Then enjoy a fantastic ear of what is commonly called Mexican corn (even though we got it at Cuban restaurant originally.

# **Mini Crescent Dairy Cinnamon Rolls**

By Paul Massey (outrageous)

#### **Ingredients:**

Crescent dairy rolls
Cinnamon
Melted butter
Brown sugar
Maple syrup

#### **BGE** setup:

350°F indirect

#### **Directions:**

Make 4 squares out of the 8 triangles in crescent dairy rolls. Roll out flat. Apply melted butter, brown sugar, and cinnamon. (raisins and nuts can be applied, too). Roll up each square in into a tight roll. Cut into 1/4 inch pieces with sharp knife. Put into a lightly greased mini muffin pan. Cook approx. 15 mins. until browned. Apply melted butter and maple syrup mixture on top or you can make your own icing.

### **Mud Pie Cookies**

#### By Robert Burdette

#### **Ingredients:**

- 1 cup semisweet chocolate morsels
- 1/2 cup butter, softened
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup chopped pecans
- 1/2 cup milk chocolate morsels
- 1 cup plus 2 Tbsp. miniature marshmallows

### **BGE Setup:**

Plate setter with a pizza stone on it in a 350 degree egg. I put parchment paper down for the cookies.

#### **Directions:**

#### Step 1

Microwave semisweet chocolate morsels in a small microwave-safe glass bowl at HIGH 1 minute or until smooth, stirring every 30 seconds.

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#### Step 2

Beat butter and sugar at medium speed with an electric mixer until creamy; add eggs, 1 at a time, beating until blended after each addition. Beat in vanilla and melted chocolate.

#### Step 3

Combine flour, baking powder, and salt; gradually add to chocolate mixture, beating until well blended. Stir in chopped pecans and 1/2 cup milk chocolate morsels.

### Step 4

Drop dough by heaping tablespoonfuls onto parchment paper-lined baking stone. Press 3 marshmallows into each portion of dough.

#### Step 5

Bake at 350° for 10 to 12 minutes or until set. Remove to wire racks.

### **No Fuss Peach Cobbler**

Smashed Green Eggers

#### **Ingredients:**

1 cup of sugar
3/4 cup of self-rising flour
3/4 cup of milk
1 stick of butter
1 (16 oz.) can sliced peaches, drained

#### **Preparation:**

Melt butter in a cast iron skillet. Mix flour, milk, and sugar together. Slowly pour batter into the skillet. DO NOT STIR!! Gently place peaches in batter. Bake indirect on the BGE at 350 degrees for 50-60 minutes. Serves 6. Great with a scoop of vanilla ice cream on top.

\*\*Other canned fruits may be used, but do not use the syrup. If fresh fruit is used, add 1 cup of sugar to the fruit.

# 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.

### **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!!

# Pig Candy (On A Stick)

by Robert Stevenson & Galyna Stevenson (Western Maryland Cookers (Southern Annex))

#### **Ingredients:**

- 1 Lb. Thick-sliced smoked bacon
- ¼ C Brown sugar
- ¼ C White sugar
- 1 Tsp Dry mustard powder
- ½ Tsp Cayenne pepper
- ½ Tsp Black pepper
- 1 C Chicharron (ground to flakes)

**BGE Setup:** Direct, standard height grid, with temperature at 225 degrees **Directions:** 

Combine the sugars, mustard, cayenne and pepper in a small bowl and mix well. The secret step, which takes some patience, is to dry the mixture to create a coating that will better adhere to the bacon. Spread it on a baking sheet tray and allow it to sit overnight. The next day, grind the mixture in a blender or processor and set aside.

Thread each bacon slice onto a bamboo skewer. Cover each slice of bacon in the coating mixture, shaking off any excess, and lay it on the grill. Bake for 10 to 15 minutes without turning, until the bacon is dark brown, bubbly, but still pliable; watch carefully so it doesn't burn. Remove bacon slices with a spatula and serve warm or at room temperature.

# **Pigshots**

#### Smashed Green Eggers

#### **Ingredients:**

- 2 Nathan's Beef Kielbasa
- 2 16 oz packages bacon
- 8 oz cream cheese
- ½ cup Mexican 4-cheese blend
- 3 oz green chilies diced
- ½ cup brown sugar
- ½ tbsp chili powder
- ½ tsp cayenne pepper
- ½ tsp BBQ rub

#### **Directions:**

Cut Sausages down to discs about 3/8" thick. Wrap ½ slice of bacon around the disc and fix in place with toothpick or skewer several "shots" (10" skewer can hold about 4-5 shots). Soften cream cheese blend into the shot. Mix brown sugar, chili powder, and cayenne pepper together and sprinkle on top of cream cheese filling. Lightly sprinkle with BBQ rub.

Cook indirect around 280-320 degrees until bacon has crisped up (approx. 70-90 minutes). Smoke wood is optional.

# **Pioneer Woman's Apple Dumplings**

By Kim Youngblood (Vidalia1)

#### **Ingredients:**

2 whole Granny Smith Apples
2 cans (8 Oz. Cans) Crescent Rolls
2 sticks Butter
1-1/2 cup Sugar
1 teaspoon Vanilla
Cinnamon, To Taste
1 can (12 Oz.) Mountain Dew Soda

#### **Preparation Instructions:**

Set up on BGE: Plate setter with feet up and cooking grate. I also use the pizza stone, but, I do not put it on until the CI skillet is ready.

Prep: Peel and core apples. Cut each apple into 8 slices each. Roll each apple slice in a crescent roll.

Place in a 9 x 13 buttered pan or in a Cast Iron pan. Melt butter, then add sugar and barely stir.

Add vanilla, stir, and pour entire mixture over apples. Pour Mountain Dew around the edges of the pan.

Sprinkle with cinnamon & sugar and bake indirect at 350 degrees for 30-40 minutes. Be sure and spin at least once to avoid hotspots in the BGE.

Serve with ice cream, and spoon some of the sweet sauces from the pan over the top.

### **Poblano Cheese Grits**

By Ryan, Crystal, Jeff & Angie Gill

#### **Ingredients:**

1 poblano pepper
2 cups shredded sharp cheddar cheese
1 cup old fashioned grits
2 cups cold milk
1 cup chicken broth
1 cup water
salt & pepper to taste

Set up BGE for direct cooking - heat to 200/225 degrees to start, being ready to switch to indirect after simmering.

#### **Directions:**

After charcoal is lit, char pepper directly on coals until black on all sides. Remove the pepper and place it in a plastic baggie to steam until it is cooled down enough to scrape off skin, remove stem and seeds, then finely dice the pepper.

Install grid and bring milk, broth, and water to a simmer/light boil. Once simmering, add pinch of salt. Whisk in grits stirring constantly. ---this is when you transition the grill to indirect cooking (plate setter legs up, with grid installed) so it doesn't boil too much or get too hot – keeping under 300 degrees. Keep stirring frequently until creamy, could take 10-15 minutes. Add more broth if it starts to dry out too much. Stir in cheese until melted, then add diced peppers stirring until mixed well (reserving some of both cheese and peppers to garnish). Add salt & pepper to taste.

Garnish with reserved cheese and peppers and serve immediately.

\*\*\*Recipe used with permission by FOGO Charcoal\*\*\*

# **Pork Tenderloin**

By Paul Massey (outrageous)

#### **Ingredients:**

Pork tenderloin Your favorite rub Paula Dean's Bourbon Sauce

### **BGE Setup:**

Direct at 350°F on a raised grid

#### **Directions:**

Prepare pork tenderloin with favorite rub. Cook to external temperature of 135°F (during the rest it will rise to 140). Do not overcook!! Slice crossways into medallions and apply Paula Dean's bourbon sauce over pork.

## **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

Continued next page.....

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 Root Veggies**

by Jay & Kathy Taylor (SSN686 & EggHatter)

### **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)

**BGE Setup:** Indirect at 425 degrees

#### **Directions:**

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.

# S'mores Dip

By Charles Mann

#### **Ingredients:**

1 large bag chocolate chips

1 large bag butterscotch chips

Large bag of marshmallows

Kraft makes a large snore marshmallow that are flatter that I like. 9x11 disposable aluminum foil pan.

Box of graham crackers.

**BGE Set-Up:** Indirect at 350

#### **Directions:**

Pour in both bags of chips into pan mixing them together Cover with marshmallows.

Bake until marshmallows brown.

Serve up with graham crackers to dip with.

# **S'mores Cones**

## by Robert Stevenson & Galyna Stevenson

## **Ingredients:**

20 ea. Sugar Cones

20 ea. Large marshmallows

20 ea. Hershey's® Chocolate Bar nibs

1 Can Pressurized Whipped Cream

1 Bottle Chocolate Topping

1 Shaker Chocolate Jimmies

**BGE Setup:** Indirect, standard height grid, plate setter legs up with temperature at 350 degrees

#### **Directions:**

Place one nib into each cone, insert a marshmallow and top with a second nib.

Place the cones in the rack and place the rack on the grid in the EGG. Cook for about 10 minutes,

or until the chocolate is gooey and the marshmallows start to brown. Remove the rack and top

the cones with, in order, whipped cream, chocolate topping, and chocolate Jimmies. Wait 2 minutes and serve.

# **Salameats**

By Jeff Kurtz

In 1956 (3rd grade) my family moved to Herrin IL. We are way (300 miles) south of Chicago in coal country, settled by Italian immigrants and home to some light industrial facilities. Dad worked for Norge Washing Machine co as an engineer.

90% of my grade school class (28 kids) were italian. We quickly assimilated and started learning the culture through picniks and church dinners.

George Marlow Jr (my confirmation sponsor) brought sausages to the cookouts and introduced us to "salameats." They just looked like sausages but were they ever tasty! Lots of garlic.

I moved back here in 2014 and one of my first menu items was a batch of salameats. When invited to the Big Green Fest in Hiawassee, GA this was a clear choice for a unique menu feature!



Last week I picked up 50 sausages (made fresh every Wednesday morning and sold out every Tuesday) from Louie's P&R (over 100 year old Italian deli) and a pack of 5 to experiment with. Their recommendation was either boiled or 2 hours at 200 degrees. Today is the day to experiment on the BGE!

A recipe: (not THE recipe!)

2.25 kg pork shoulder

40 grams salt

10 grams fresh ground black pepper

54 grams minced garlic

250 ml dry red wine

32-34 mm hog casings

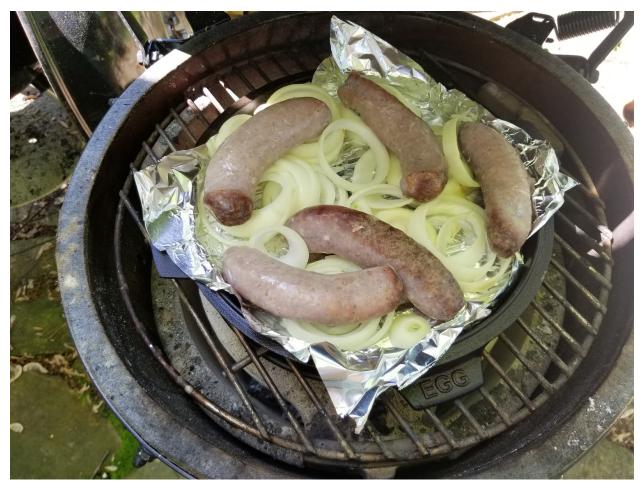


#### **Process:**

I set the Egg up with plenty of charcoal, planning on a 2 hour cook. Placing the convEGGtor (legs up) at 200 degrees for 2 hours and a tray of water under the grill.

Using the lid from the dutch oven I went to work. I like onions so I put a layer sliced under the salameats with a generous helping of canola oil. I use foil or parchment paper under the food to prevent sticking. Pepper is also a nice addition.

Many people boil salameats but I like the smoked flavor. Pouring in a bottle of Killian's Red Beer is a nice touch.



Every 30 minutes I check the batch to make certain things are progressing. At 2 hours, or more, everything is ready to enjoy! This sausage slices easily for hor dourves or finger food.

# 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 Pinwheels

By Tom and Karen Chamberlain

#### **Ingredients:**

1-2 cans of Pillsbury Crescent Dinner Rolls

1 pound of sausage, mild or hot your preference

### **Preparation:**

Open the can of rolls. It will come out as 4 rectangles. Let the sausage sit out of the refrigerator for a little while. (That will make it easier spread.) Spread a small amount of raw sausage on the rectangle. Roll starting with the small end of the rectangle like a jelly roll. Slice into 6 pinwheels.

Bake indirect on an air bake pan covered with parchment paper @ 350 degrees until brown.

To make ahead, prepare the rolls (do not slice) and wrap in cellophane, store in a Ziploc bag, up to a couple of days ahead.

# **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.

# **Scotch Eggs**

by Kent Ballard (kent8621)

## **Ingredients:**

3 lbs of breakfast sausage Pork Rub (I used Lanes bbq Signature rub)

12 Hard boiled eggs

Panko Bread Crumbs

## **BGE Setup:**

Indirect 300 degrees with apple wood

#### **Directions:**

Wrap each hard boiled egg in breakfast sausage to fully cover the egg. Spread rub of choice liberally over the sausage.

Coat the outside in panko bread crumbs.

Smoke for 35-45 minutes until sausage is fully cooked.

Slice and serve (great with stone ground mustard).

# **Shrimpburgers**

by Jay & Kathy Taylor (SSN686 & EggHatter)

#### **Ingredients:**

1 pound raw Shrimp (cleaned, shelled & deveined)
1 Egg
1/8 cup finely chopped Cilantro
1/2 cup Panko Crumbs
Kosher Salt
Freshly ground Black Pepper (DP Shaking the Tree)
DP Pineapple Head
Wasabi Mayonnaise (recipe follows)

#### **Directions:**

In a food processor, process half the shrimp with the egg. Coarsely chop (approximately 0.5" pieces) the remaining shrimp and put it into a bowl. Add the processed shrimp and the cilantro, panko crumbs, salt and pepper (I usually use DP Shaking the Tree about 0.5 tsp per pound). Divide the mixture into 4 portions and form them into patties (a square cookie cutter works well for forming the shrimp burgers. Put the cookie cutter on freezer or waxed paper and fill with the shrimp mixture, then gently pull off the cookie cutter). After the burgers are formed, put them in the refrigerator for at least an hour to help them firm up.

Stabilize egg at 350° with a raised grid. Sprinkle on DP Pineapple Head then place the burgers on a perforated pan such as a pizza pan with holes or the cooking grid. Place pan on the raised grid and grill until cooked through, turning once, about 3 to 4 minutes per side.

Remove the burgers to a sweet Hawaiian roll that has been spread with the wasabi mayonnaise. Add more wasabi mayonnaise on top of the shrimp burger. Enjoy!

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#### Wasabi Mayonnaise:

1 cup Mayonnaise

1/4 cup prepared Wasabi (available in the Asian section of your supermarket)

1 tsp. freshly grated Ginger

2 Tbls. Soy Sauce

1 tsp. Sugar

Pinch Salt

Mix all the ingredients together. Taste and adjust the seasoning. Cover and refrigerate until ready to use.

To make more than four ¼ pound size, just increase the ingredients proportionately (no need to make more mayo, there is plenty for at least 5 pounds of shrimp). If you make the shrimpburgers about the size of the small Hawaiian rolls you should get 7 or 8 per pound of shrimp.

# **Smoked Pancetta-Bourbon Apple Crisp**

by Robin & Pattie Clark "northGAcock"

## **Ingredients:**

## For the Filling

- 2 strips thick cut pancetta cut crosswise into ¼-inch slivers (can substitute think bacon if Pancetta is not available to you)
- 3 pounds crisp, sweet apples like Honeycrisps or Galas
- ½ cup packed light or dark brown sugar, or to taste
- 1½ tablespoons all-purpose flour
- 1 teaspoon finely grated lemon zest
- 1 teaspoon ground cinnamon
- Pinch of salt
- 3 tablespoons bourbon (your best should be reserved for drinking and not the crisp

## For the topping

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

**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.

# **Smoked Sausage**

By Jon Baskins (GaBGE)

# **Ingredients:**

Smoked Sausage from Carroll's Sausage, Ashburn, Ga., I cooked Cheddar Bacon and Vidalia Onion and Cheese.

**BGE Setup:** Direct 350

## **Directions:**

Cook over direct heat at 350 degrees until done.

# 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 a nine-inch baking dish, keeping the crust facing up around the edges in scattered within the 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.

# Jim Bobs Barbeque Southern Style Collard Greens

By Bob Mercogliano and Jim White

## **Ingredients:**

Any combo of greens to taste Several cans, or frozen, fresh:

> Mustard greens Collard greens Turnip greens

2 lg cans or bags of frozen black eye peas

2 - 3 large onions

1/4 cup of olive oil

2- 3 lbs of thick sliced smoked bacon

1 - 2 lbs of fatback

½- 1 cup Red wine vinegar

½ to 1 cup Bourbon

1 Tablespoon red crushed pepper

1 - 2 large cans on chicken broth

2 Tablespoon Garlic salt

1 Tablespoon of pepper

#### **Directions:**

In extra large pot put the following on a medium flame:

Add Olive Oil

Add Diced Onions

After onion have softened and browned:

Add diced fatback

Add strips of bacon cut into 4 pieces each

Add Garlic Salt

#### Once Browned

Add First can of chicken broth

Add Greens

Add 2<sup>nd</sup> broth until covers the greens

Add vinegar

Add pepper

Add bourbon

## Let simmer for 1hour

Adjust to taste with more garlic salt or pepper or vinegar

## After 1 hour

Add black eye peas

If frozen add directly if canned then rinse first.

Cook another 30 to 45 minutes on low flame

Done!

Enjoy

# **Spent Grain Bread**

(makes 1-2 loafs)
By Robert Burdette

## **Ingredients:**

- 1 cup warm water (you can also use a flat porter style beer at room temperature)
- 2 tbsp sugar, honey, or agave
- 2 tbsp vegetable oil or olive oil
- 1 pkg active dry yeast
- 2 tsp salt
- 4 cups all purpose flour
- 2 cups spent grain

## **BGE Setup:**

Plate setter in a 350 degree egg. I use cast iron loaf pans, but you could use a pizza stone.

#### **Directions:**

- 1. Mix together the liquid ingredients (water/beer & oil) in a mixing bowl. Mix in the sugar and yeast and set aside for 5-10 minutes.
- 2. Place the spent grains in a large mixing bowl. Mix in the all purpose flour and salt and mix well.
- 3. Form a well in the middle of the dough and pour in the liquid ingredients. Mix well.
- 4. Form the dough into a ball. The dough should be easily pliable, but not sticky. If your dough is sticky, knead in more flour.
- 5. Oil a mixing bowl and place the dough in the bowl to rise. Give it 60-90 minutes.

- 6. At this point, the dough should have risen. If it didn't, you may need more yeast, or a fresh batch of yeast.
- 7. Punch down the dough, roll it into a nice loaf and place it in a greased loaf pan or on a baking stone that is covered with a dusting of cornmeal. Let the dough rise for another 60-90 minutes.
- 8. Heat your BGE to 350°F.
- 9. Bake the bread for about one hour. The bread is done when a toothpick stuck into the middle of the loaf comes out clean.
- 10.Smother your bread with butter, make a sandwich, or make French toast enjoy!

# Sriracha Chicken Wings

(adapted from recipe on "Nibble Me This" blog) by Rick & Jen Bostain (Rib Bones)

## **Ingredients:**

12 each chicken wings, cut into drumettes and wingettes

2-3 tbls. Dizzy Pig Tsunami Spin rub

1 cup orange marmalade (or apricot-pineapple)

2 tbls. brown sugar

2 tbls. honey

2 tbls. Srirachi sauce

1 tbls. finely diced green onion

## **BGE Set-Up:**

We had wings on both large and small Eggs.....30-20-10 (30 minutes indirect, then flip for 20 more minutes, then direct for last 10 minutes) at 350°F.

Large - Indirect on top of adjustable rig with stone on lower level.

Small - Indirect on top of grid over platesetter legs up.

#### **Directions:**

Apply rub to wings and cook indirect for 30 minutes. Flip wings and cook additional 20 minutes. Move wings to large bowl. Convert Egg to direct set-up.

While the wings are cooking, mix remaining ingredients in a saucepan over medium heat until just blended. Pour sauce over wings and toss to cover well. Put wings back on Egg and cook 10 more minutes direct or until wings are done and sauce begins to caramelize.

# **Stuffed Mushrooms**

#### **Smashed Green Eggers**

#### **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!

# **Sweet Little Piggies**

by Rick & Jen Bostain (Rib Bones)

## **Ingredients:**

1 tube (8 oz.) refrigerated Original Crescent Rolls 24 miniature Lit'l Smokies Smoked Sausages 1/2 cup Butter, melted 1/2 cup chopped Pecans 3 tablespoons Honey 3 tablespoons Brown Sugar

## **BGE Set-Up:**

Indirect 400 degrees

#### **Directions:**

Unroll Crescent Rolls and separate each roll. Then cut each roll lengthwise into 3 triangles. Place Lit'l Smokies on the wide end of each piece, and roll up tightly.

Combine the remaining ingredients in a 11"x7" baking dish (we made several batches and used disposable pans at the fest for easy clean-up). Place the sausage rolls, seam side down, on top of the butter mixture. Bake at 400 degrees for 15-20 minutes or until golden brown.

# **Sweet Tea Brined Chicken Wings**

By EggyBear.com

#### **Ingredients:**

#### Brine

- 4 large tea bags
- 4 cups water
- 1 ½ cups granulated sugar
- 4 tablespoons kosher salt
- 1 teaspoon black pepper
- 1 teaspoon chopped garlic
- 1 sprig rosemary
- 3 lbs or 30 medium size chicken wings

#### Seasoning

- 1 tablespoon kosher salt
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon thyme

## **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. Install the grate as you will be cooking direct.

#### **Directions:**

Bring four cups of water to boil. Once the water has begun to boil, turn the stove off, place the tea bags in the water and allow tea bags to steep for five minutes. Remove the tea bags and add the salt, sugar, pepper, garlic and the leaves of the rosemary sprig. Stir until the sugar and salt are dissolved. Allow the brine to cool to room temperature.

Wash the wings and place them in a one gallon Ziploc bag. Pour in the room temperature brine. Squeeze and seal the bag so that all of the air is out. Massage the bag to distribute the rosemary. Place the bag in the refrigerator for 24 - 48 hours. You can massage the bag one or twice during this time to ensure a good distribution of the brine.

Prepare the seasoning by combining a tablespoon each of the kosher salt, black pepper, onion powder and thyme into a bowl. Mix well.

When the wings have finished brining, place them in a single layer on the grill grate. Sprinkle the seasoning on them and cook them until they are done. Turn the wings one time after about 12-15 minutes. Placing seasoning on the other side of the wing after flipping them is optional.

#### **Notes:**

The seasoning may yield more than you need for this recipe. We use a ¼ cup of each and make a jar that we can use for several months. It keeps very well.

#### Yield:

Approximately 30 wings

# **Tangy Bacon Weave Pork Tenderloin**

Kevin & Janet Cecil • Arrington, TN

#### **Ingredients:**

1 pork tenderloin (3-4lbs.)

1 lb. bacon (approximately 20 slices)

1/4 cup Brown Sugar

½ tsp Chile Powder

½ tsp Cayenne Pepper

1/4 cup Braswell's Carolina Tangy BBQ Sauce

2 tbsp Dizzy Pig Dizzy Dust dry rub seasoning

### Big Green Egg Setup:

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

#### **Instructions:**

On a sheet of parchment paper, make a bacon weave approximately 12" square Brush the BBQ sauce directly onto the weave

Mix together brown sugar, chili powder and cayenne pepper. Sprinkle over the weave

Place tenderloin in the center of the weave

Wrap the tenderloin in the bacon weave and secure the bacon with skewers

Sprinkle Dizzy Dust over the outer surface of the weave until lightly covered

Place the tenderloin on the Big Green Egg in the center of the stainless steel grate

Cook Time: Internal temperature of 145°F (approximately 45 minutes)

# **Tomato Bisque**

by Morgan Ewers

### **Ingredients:**

5 tablespoons unsalted butter

1 tablespoon minced bacon (about 1/2 ounce) + additional for topping (Like lots of bacon?, cook lots of bacon, just do not leave to much fat/grease in the pan)

- 1 Yellow onion, chopped
- 2 Carrot, chopped
- 2 stalk celery, chopped
- 4 cloves garlic, minced
- 7 tablespoons all-purpose flour
- 5 cups chicken broth
- 1 (28-ounce) can whole, peeled tomatoes (with liquid), roughly chopped (or just smash it up while whisking/stirring)
- 3 parsley sprigs
- 3 fresh thyme sprigs
- 1 bay leaf
- 1 cup heavy cream
- 2 teaspoon kosher salt (Your liking, may need more or less depending on the salt from the chicken stock)

Freshly ground black pepper (Your Liking)

Optional

Grated Parmesan cheese (Not the powder stuff)

Green Onions diced for garnish.

Also chopped basil is a great topping if you want more of a tomato basil feel for the dish.

#### **BGE Set up:**

Set your BGE up direct heat around 300 degrees. (Approximate, open grill use your best judgment) I typically have the coal bed around ½ to ¾ full.

You will also be shifting to indirect at higher temp later.

5 quart cast iron Dutch oven will be used or any other grill safe soup pot. Cast iron can react some with the acid in the tomato base. Better to serve immediately or transfer to serving dish of your liking.

#### **Directions:**

- 1. Heat the butter in grill safe soup pot over the direct heat. Add the minced bacon and cook, stirring, until crisp and most of the fat has rendered. Transfer the bacon to a paper towel-lined plate and set aside. Maintain heat, remove excess bacon fat/grease but retain some, add the onion, carrots, celery, and garlic and cook, stirring occasionally, until soft and fragrant, about 8 minutes. I will close the lid some during this step to get some good BGE flavor infused.
- 2. Stir in the flour and cook, stirring, for 3 minutes. Pour in the broth and tomatoes and bring to a boil while whisking. You can maintain direct heat and monitor while whisking or you can set up indirect at this time and maintain a simmer with less chance of scorch. Add the parsley sprigs, thyme, and bay leaf to the pot. Keep it around a simmer for 30 minutes. Remove from the heat and allow to cool. \*\*I have also moved this step to stove top if you are having issues with temperature control. The nice BGE flavor has been infused with the previous steps already.
  - \*While the soup base is cooling, if you have not set up indirect already, now is a good time. Indirect around 350 degrees to bring the final product back up to temp.
- 3. When the soup base is cool, remove and discard the herbs using a slotted spoon. Working in batches, transfer the mixture to a blender or nutria-bullet type system and puree until smooth. Using a sieve over a large bowl, strain the tomato puree. Return the puree to the pot and return to BGE on indirect heat.
- 4. Whisk the heavy cream and salt into the soup and season with pepper to taste. Divide among soup bowls, garnish with the crispy bacon, green onions and parmesan or basil (if preferred) and serve immediately.

# **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 or Brisket**

By Jim Legros (Jupiter Jim), Paul Massey (outrageous), Tom Chamberlain, Kim Youngblood (Vidalia 1) and Bart Knies (H2O-VP)

#### **Directions:**

Prepare butts or brisket with rub of you 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 or slice the brisket skim the fat off the juice and reheat the juice. When you are ready to serve, brush meat with juice and serve.

# Vidalia Onion Dip

Jon Baskins (Ga BGE)

#### **Ingredients:**

3 Strips of Bacon

2 large Vidalia Onions

2 Cups Grated Cheddar Cheese

1 Cup Grated Mozzarella Cheese

½ Cup Mayonnaise

4 oz. Cream Cheese at room temperature

½ tsp Garlic Salt

1/4 Cup grated Parmesan Cheese

**BGE Setup:** Indirect 375

#### **Directions:**

Preheat egg to 375. Cook bacon in a cast iron skillet, remove bacon from the skillet, chop and set aside. Chop onions and saute' in the bacon grease. Remove the onions from the pan and discard the grease. Mix chopped bacon, onions, cheddar & mozzarella cheese, mayonnaise, cream cheese, and garlic salt until well combined. Spoon into the cast iron skillet. Top with grated parmesan cheese. Cook on egg until melted and heated evenly throughout. Serve with tortilla chips.

# Vietnamese Lemongrass Grilled Pork -Bahn Mi Tacos

By Jason and Pam Armas – (Instagram – cheffy.chefferson)

### **Ingredients:**

For	the	lemongrass	steak

½ cup soy sauce

1 tablespoon fish sauce

3 tablespoons extra-virgin olive oil

2 tablespoons minced lemongrass

2 teaspoons rice wine vinegar

1 teaspoon honey

1 teaspoon minced ginger

2 teaspoons minced garlic

½ teaspoon ground white pepper

1 teaspoon kosher salt

2 pounds sliced pork shoulder (boneless, ¼"thick)

2 tablespoons honey

½ cup water

# For the pickled vegetables:

1 large daikon radish, peeled and julienned

1 large carrot, peeled and julienned

1 teaspoon kosher salt

1 teaspoon plus ½ cup granulated sugar, divided

1 cup white vinegar

For the taco:

16 corn tortillas

1/4 cup mayonnaise

1 large cucumber, thinly sliced

2 jalapeños, thinly sliced

½ cup cilantro leaves

#### **Instructions:**

For the lemongrass pork:

In a bowl whisk together the soy sauce, fish sauce, olive oil, lemongrass, rice wine vinegar, honey, ginger, and garlic. Season the steak on both sides with the salt and pepper then place it in an airtight container, pour the marinade over the top and turn the pork so that both sides are coated. Marinate the steak for at least an hour and up to overnight.

Grill pork over high direct heat. After 3 minutes each side, baste with honey/water mixture. Once carmelized remove from grill to rest for 15 minutes. Thinly slice the meat and set aside.

For the pickled vegetables:

Add the daikon and carrots to a bowl and toss with the salt and 1 teaspoon of the sugar. Use your hands to massage and squeeze the vegetables until they have reduced to about ¼ of their size. Rinse the vegetables in a fine mesh strainer under cold water then return to the bowl. In another medium bowl combine 1 cup of cold water, the remaining sugar and vinegar. Stir until the sugar has dissolved. Pour over the daikon and carrots then cover and refrigerate for at least an hour before using and up to 4 weeks. When ready to use remove the vegetables from the marinade.

For the taco:

Warm tortillas in cast iron pan or griddle over medium-low heat, until slightly warm and malleable., about 2 minutes per side

To assemble the tacos, spread about a tablespoon of mayonnaise on the bottom half of each tortilla, then top with a layer of cucumber then jalapeños followed by a layer of pork then pickled carrots and daikon then cilantro. Serve and enjoy

Note: this also works fantastic with chicken, steak, and shrimp.