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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.

Apple Pie Moonshine

by Rick & Jen Bostain (Rib Bones)

Ingredients:

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

Directions:

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

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

AsiParm Potatoes

By EggyBear.com

Ingredients:

12 medium size red potatoes

1 ½ cups Hellmann's mayonnaise

1 cup shredded asiago cheese

1 cup shredded parmesan cheese

1 ½ teaspoons chopped garlic

1 teaspoon chopped parsley

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 plate setter with the legs up. Bring the dome temperature to 375°F.

Directions:

Wash the potatoes. Place them in a pot big enough to hold them covered with cold water. Boil the potatoes until they are about 80% done. The potato should be firm but not hard. When ready, remove from the hot water and place in a bowl of ice water to stop the cooking process.

Place the mayonnaise, cheeses, garlic and parsley in a mixing bowl and mix well. Place the mixture in a quart size Ziploc bag.

Cut the chilled potatoes into ¼ inch thick slices and arrange them on a grill safe tray.

Snip off one of the corners of the Ziploc bag and pipe mixture on each potato. If you prefer, you can simply spoon the mixture onto the potato directly from the mixing bowl. However, piping is easier.

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Place them on the Big Green Egg grill grate and bake them at 375°F for approximately 10-15 minutes or until the topping is golden brown.

Remove them and let them cool for about 5 minutes. ENJOY!!!

Notes:

We often do steps 1 and 2 ahead of time. We place the cut potatoes on wire mesh pizza trays so that the bottom of the potato is exposed to the open heat. You can place the potatoes directly on the grill grate. However, using a wire mesh pizza tray allows you to prepare 30–40 pieces at a time and place them on and take them off the grill in seconds.

Yield:

Approximately 60 pieces

Bacon Knots

(Jay & Kathy Taylor SSN686 & EggHatter)

Ingredients:

Bacon

Your favorite rub(s)

Directions:

Tie each strip of bacon in a loose double knot Place knots on parchment paper on a pizza pan (or other pan) Sprinkle both sides with your favorite rub(s)

Egg setup is indirect at 425° dome temp.

Bake for 10 to 12 minutes then flip and bake another 10 to 12 minutes (until bacon is done to your liking)...remove & let sit a few minutes to cool before serving.

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.

Bacon Wrapped Little Smokies

By Larry and Carol Davis

Ingredients:

Little Smokies
Bacon
Brown sugar
Wooden toothpicks

BGE Set-Up:

Indirect at 350 degrees

Directions:

Cut a piece of the bacon into three equal lengths
Wrap one piece of the bacon around a Little Smokie and skewer with a toothpick
Sprinkle with brown sugar
Cook for about an hour, or until bacon is done
Flip after 30 minutes to get the bacon crisp on both sides
Remove when the bacon is crisp

Bacon Wrapped Tater Tots

By Larry and Carol Davis

Ingredients:

Tater tots
Bacon
Rub (use your favorite)
Wooden toothpicks

BGE Set-Up:

Indirect at 350 degrees

Directions:

Let the tater tots thaw just enough to get a toothpick through them
Cut a piece of the bacon into three equal lengths
Wrap one piece of the bacon around a tater tot and skewer with a toothpick
Sprinkle with rub
Cook for about 45 minutes, or until bacon is done
Flip after 25-30 minutes to get the bacon crisp on both sides
Remove when the bacon is crisp

Baked Beans

Kevin & Janet Cecil, Arrington, TN

Ingredients

45 ounces (3 cans) Van Camp's Pork & Beans

1 cup Brown Sugar

3/4 cup your favorite BBQ Sauce

1/2 cup Onion (Chopped Fine)

1/3 cup Green Pepper (Chopped Fine)

3 Tablespoons Sugar

2 Tablespoons Yellow Mustard

1 Tablespoon Bacon Grease

2 teaspoons Salt

1 teaspoon Black Pepper

1 teaspoon Garlic Powder

1 teaspoon Cayenne Pepper (Optional, for spicy beans!)

1 cup your favorite Beer (Optional)

Big Green Egg Setup

Heat the Big Green Egg to 225°F, indirect, (for slow cooking), OR up to 350°F, direct, (for normal cooking), with a large cast iron skillet or dutch oven inside the Egg while heating.

Instructions

Mix all ingredients thoroughly in a large mixing bowl.

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

When slow cooking $(225^{\circ}-250^{\circ}F)$, you can simmer for 4-6 hours to enhance flavor. At normal cook temperature $(350^{\circ}F)$, beans will be ready to serve (bubbling) in 1 - 1-1/2 hours.

Banana Pudding

by Gary Woods

Ingredients:

2 boxes vanilla wafers

4 1/2 tablespoons melted butter.

3/4 cup chopped pecans

1/2 cup packed brown sugar

1 1/2 tsp ground cinnamon

2 boxes instant vanilla pudding - mixed to package instructions for pudding

12 oz. Cool Whip, thawed

8 - 10 bananas

Directions:

Preheat oven to 350 degrees. Mix 45 crushed vanilla wafers, melted butter, chopped pecans, packed brown sugar and cinnamon. Spread onto the bottom of a 15-by-10-by1 inch pan sprayed lightly with cooking spray. Bake until golden brown, stirring occasionally. Cool.

Mix about 1/3 container of Cool Whip into prepared pudding.

Pour a thin layer of pudding in the bottom of a pan. Then put a layer of whole vanilla wafers, bananas and then sprinkle with about 1/3 of the wafer and pecan mixture. Repeat. Finish with a final layer of pudding.

Top with the remaining Cool Whip and sprinkle with remaining wafer and pecan mixture. Refrigerate until cool.

This recipe can be decreased in size if needed. Also, I sometime will add a block of cream cheese and powdered sugar to the pudding. For every 4 ozs. use about 1/4 cup of powdered sugar.. I did not add the cream cheese at the meet and greet though. I always try to put a good size layer of the bananas so everyone gets a banana in every bite.

Bananas Foster Mini Cupcakes

by Jim Stevenson/ Marsha Miller (Western Maryland Cookers)

Ingredients:

- 1 (15.25-ounce) box butter pecan cake mix, Betty Crocker
- 2 cups mashed banana, about 3 small
- 1 cup water
- 3 large eggs
- 1/4 cup vegetable oil
- 1 teaspoon <u>vanilla extract</u>

Frosting

- 1 cup butter, softened
- 1/3 cup mashed banana
- 1 teaspoon lemon juice
- 2 tablespoons dark brown sugar
- 5 cups powdered sugar, sifted
- 1 tablespoon dark rum or 1 ½ teaspoon Rum Extract
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon cinnamon

Caramel Drizzle - commercial ice cream topping

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

Directions:

Cupcakes: Using mixer, beat cake mix, water, 2 cups mashed banana, eggs, vegetable oil, and vanilla for 2 minutes. Divide batter between mini muffin cups, filling almost to the top. Bake 20 to 25 minutes. Let cool.

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Frosting: Beat butter with an electric mixer for 1 minute. Mix together banana and lemon juice. Add to mixer and beat until incorporated into butter. With mixer on low, add brown sugar and then powdered sugar 1 cup at a time. Beat in rum, vanilla extract, and cinnamon. Use pastry bag fitted with a large star tip to frost cupcakes and dust with Dessert Rub.

Dessert Rub

This Dessert Rub for grilled peaches and it works equally well on grilled plums, bananas, pineapple, and apple (cut crosswise into ½-inch-thick slices). Turbinado sugar is a coarsely granulated, light brown cane sugar with crunchy crystals. If unavailable, use granulated sugar. Yield: Makes 1 cup

Ingredients:

1 cup Turbinado sugar, such as Sugar in the Raw

2 teaspoons ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground allspice

1/4 teaspoon ground cloves

Directions:

Place the sugar in a bowl and whisk in the cinnamon, nutmeg, allspice, and cloves. Transfer to a jar, cover, and store away from heat and light. Tips: This rub will keep for several weeks. Brush any sliced juicy fruit with melted butter or coconut milk, then crust it generously with Dessert Rub. Grill over a hot fire. Use the rub on grilled half lemons, limes, oranges, and grapefruit to make an outrageous sangria. Sprinkle on slices of buttered pound cake and grill to make dessert "toast." https://barbecuebible.com/recipe/dessert-rub/

Biscuits and Gravy Casserole

Kevin & Janet Cecil, Arrington, TN

Ingredients

1 can refrigerated or frozen 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

Brussel Sprouts with a Calabrian Chili Honey Sauce

By Karen and Walter Barineau

- Ingredients
- 2 pounds Brussels sprouts (trimmed and halved)
- 2 tablespoons olive oil
- freshly ground black pepper
- kosher salt
- Instructions
- Place Brussels sprouts in a zip-lock baggie. Put oil and seasonings to liking. Place Brussels sprouts on BGE @ 400° with plate setter. Cook until crispy, approximately 30 minutes.
- Move to pan, drizzled with Calabrian chili honey sauce

Calabrian chili honey sauce

- Ingredients
- Calabrian Chili paste
- Honey
- Mix 2 parts honey to one part paste
- Add one tablespoon lemon juice to thin
- Instructions
- Mix ingredients in a bowl
- Drizzle over Brussels sprouts

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!!!

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.

Carols' Chicken Wings

By Larry and Carol Davis

Ingredients:

Chicken wings
Texas Pete Hot Sauce
Butter
Honey
Rub (salt, pepper, garlic powder)

BGE Set-Up:

Indirect at 350 degrees

Directions:

Brine the wings overnight
Remove the wings from the brine and allow them to dry in the fridge
Sprinkle with rub and place on BGE
Cook for approximately 50-60 minutes
After 45 minutes, brush the wing sauce on the wings

Wing Sauce:

1 cup Texas Pete1/3 cup honey1/3 cup butter

Carrot Cake Cupcakes

by Rick & Jen Bostain (Rib Bones)

Ingredients:

- 2 cups All-Purpose Plain Flour
- 2 cups Sugar
- 2 teaspoons Baking Soda
- 1 teaspoon Salt
- 3 teaspoons Cinnamon

16 ounce can Crushed Pineapple (drained))

- 1-1/2 cups Vegetable Oil
- 4 Eggs
- 3 cups Grated Carrots
- 1-1/2 cup Smoked Candied Pecans (Recipe below)

BGE Set-Up: 350 degrees Indirect

Directions:

Sift dry ingredients together into a large bowl. Mix in vegetable oil and eggs. Gently stir in pineapple, carrots and pecans.

Grease and flour a bundt pan, then line the bottom with waxed paper.

Pour mixture into prepared pan and bake for about 40-50 minutes, until test with toothpick comes out clean.

Allow to cool, remove from bundt pan and peel off waxed paper.

**These times are all approximate. Test with a toothpick to make sure not still runny.

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Cream Cheese Frosting

1 stick Butter, softened

1 8-ounce block Cream Cheese, softened

1 box Confectioners Sugar

1 teaspoon Vanilla

Beat butter, cream cheese and vanilla together until smooth and creamy. Blend in confectioners sugar until well-blended. Spread or pipe frosting on cooled cake or cupcakes.

Smoked Candied Pecans

Ingredients:

1 Egg White1 tsp. Ground Cinnamon1/2 cup Brown Sugar1/2 cup White Sugar3/4 tsp. Salt2 tbls. Vanilla1 pound Pecan Halves

BGE Set-Up: 250 degrees Indirect

Directions:

Lightly butter a baking sheet.

In a bowl, beat the egg white until foamy. Mix in cinnamon, sugars, salt and vanilla. Mix well. Stir in pecan halves, stirring until well coated. Spread on baking sheet.

Bake for one hour, stirring every fifteen minutes.

Spread pecans on waxed paper (I used parchment paper) and cool.

Cathy's Blueberry French Toast Bake

By Team HOG WILD

Indirect cooking on the EGG at 350 degrees.

Ingredients:

12 slices white bread, crusts removed

2 - 8 ounce pkgs cream cheese

1 C. blueberries

12 eggs

2 C. milk

1/2 tsp. salt

2 tsp. vanilla

1/3 C. Maple syrup

Sauce:

1 C. Sugar

1 C. Water

2 T. cornstarch

1 C. Blueberries

1 T. Butter

Directions:

Grease 9X13 pan. Cut bread in 1-inch cubes and place half of bread cubes in pan. Cut cream cheese in 1-inch cubes and place on top of bread. Top with blueberries and remaining bread cubes.

Mix eggs, milk, salt, vanilla & syrup and pour over bread mixture. Cover and refrigerate overnight.

Bake covered in 350 oven for 30 min. Uncover and bake 25-30 min.

Combine sugar, water and cornstarch in saucepan. Bring to a boil over medium heat and stir till thickened. Stir in blueberries and bring to a second boil. Reduce heat and simmer 8-10 minutes. Remove from heat and stir in butter. Pour over French toast and serve warm.

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.

^{*} Adapted from Big Bob Gibson's BBQ Book by Chris Lilly

Chicken Drumsticks

Kevin & Janet Cecil, Arrington, TN

Ingredients

12 Chicken legs

Your favorite dry rub seasoning (I use Dizzy Pig Swamp Venom)

Olive oil

Freshly ground black pepper

Corn Starch

Big Green Egg Setup

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

Instructions

Rinse, then pat the chicken completely dry.

Using a brush, coat the drumsticks with oil. Don't drown them, but make sure each piece is completely covered.

Shake a liberal amount of rub, and pepper to taste, making sure to cover all sides.

Shake a light coating of corn starch on the legs to give them an extra crispy texture when cooked.

Cover and set the chicken aside.

Place the drumsticks directly on the grate and cook 15 minutes, then turn.

Cook an additional 15 minutes, then check the temperature. Cook until the internal temperature reaches 165°F, then brush on your favorite BBQ or hot sauce.

Close all vents, and allow to rest for 2 minutes in the grill for a rich, smokey flavor.

Cilantro Lime Slaw

by Smashed Green Eggers

Ingredients:

8 cups coleslaw/cabbage mix

1 cup sour cream

8 tbsp finely chopped cilantro

4 tbsp fresh lime juice

4 cloves of garlic, minced

Salt and pepper

Mix all ingredients and refrigerate.

Cream Cheese Pound Cake

by Rick & Jen Bostain (Rib Bones)

Ingredients:

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

BGE Set-Up:

325 degrees indirect on middle rack of adjustable rig

Directions:

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

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

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

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

Cuban Sandwiches

By Greg Morton (SmokinTiger 81)

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

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

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

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

Eastern North Carolina Pulled Pork Bar-B-Q

By Larry and Carol Davis

Ingredients:

Pork butt
Apple juice
Apple cider vinegar
Bar-B-Q rub
Eastern NC bar-b-q sauce

BGE Set-Up:

Indirect at 225 degrees

Drip pan filled with a mixture of apple juice and apple cider vinegar

Directions:

Inject the butt with a mixture of apple cider vinegar and apple juice Completely coat the butt with bar-b-q rub Let it rest for at least an hour

Place on BGE and cook until an internal temperature of 195 degrees is reached Remove from the BGE and wrap in a double layer of foil.

Wrap with a towel and place in a cooler to rest for at least 2 hours

After the rest period, pull the pork and add the eastern NC bar-b-q sauce to taste

Eastern NC Bar-B-Q Sauce

Ingredients:

2 cups apple cider vinegar2 tablespoons brown sugar

2 teaspoons salt

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- 1 tablespoon crushed red pepper flakes
- 1 teaspoon cayenne pepper
- 1 teaspoon ground black pepper
- 1 tablespoon worcestershire sauce
- 1 teaspoon Texas Pete

Combine all ingredients in a saucepan and bring to simmer for 1 minute. Allow to cool and pour into a jar and shake vigorously. Store in the refrigerator.

Easy Skillet Apple Pie

Tom and Karen Chamberlain (Rusty Rooster and Kentucky Woman)

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.

Green Chile Breakfast Bake

by Jeff, Angie, Ryan & Crystal Gill

Ingredients:

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

1/8 cup flour + 1 tbsp

1 cup Whipping Cream

1 cup shredded cheddar cheese

1 can Pillsbury Grands Biscuits

8 beaten eggs (seasoned with salt & pepper)

1 can green chiles

AlbuKirky Seasonings Green Chile Rub

Directions:

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

BGE set up: 350 degrees, indirect

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

Sean Garrett & Rhonda Hollis

Grilled Shrimp

Kevin & Janet Cecil, Arrington, TN

Ingredients

1 pound peeled, uncooked shrimp
Your favorite dry rub seasoning (I use Dizzy Pig Bayou-ish)
Olive oil
Freshly ground black pepper
Corn Starch (optional)

Big Green Egg Setup

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

Instructions

Rinse, then pat the shrimp completely dry.

Skewer the shrimp (it is helpful when removing the shrimp to oil the skewers first) Using a brush, coat the raw shrimp with oil. Don't drown the shrimp, but make sure each shrimp is covered.

Shake a light coating of rub, then pepper the skewered shrimp to taste. Turn the skewers and repeat on the other side.

(Optional) Shake a very light coating of corn starch on the shrimp to give them an extra crispy texture.

Place the skewered shrimp on the grate and cook 4 minutes then flip the skewers over.

Cook an additional 4 minutes, then close all vents, and allow to rest for 2 additional minutes in the grill for a rich, smokey flavor.

Ham Balls

(Jay & Kathy Taylor SSN686 & EggHatter)

Ingredients:

- 1 pound ground ham
- 1 pound ground pork
- 0.5 cup oats
- 4 slices broken bread
- 0.25 cup chopped onions
- 1 beaten egg

This makes a ham loaf mixture that the following additional ingredients are added to make the ham balls:

- 1 teaspoon salt
- 2 cups bread crumbs (we used Panko)
- 1 cup milk

Ingredients for sauce/glaze:

- 1.5 cups brown sugar
- 0.5 cup vinegar
- 0.5 cup pineapple juice
- 1 teaspoon dry mustard
- 1 can pineapple chunks (drained, using for the juice above)

Directions:

Shape mixture into small balls (about 1") & bake in an open pan for 30 to 35 minutes (just beginning to brown)...while doing the first bake of the ham balls mix the sauce ingredients (not the pineapple chunks) & heat to a boil...add pineapple chunks to the pan of ham balls then pour sauce over everything...place back on the Egg (still indirect) & bake for 45 minutes.

Egg setup	is	indirect	at 350°	dome	temp.
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If you want to make only the ham loaf don't include the additional ingredients & bake indirect (350) until internal 150 brushing with the glaze & topping with pineapple chunks

This makes 90 to 100 ham balls – for more increase ingredients proportionally.

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

Other Ingredients

Tamarind Chutney

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

PAM original flavor

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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.

^{*} Taken from http://chefpriyanka.com/

Iron Skillet Apple Pie

Kevin & Janet Cecil, Arrington, TN

Ingredients

1 stick plus one tablespoon butter

1/2 to 3/4 cup brown sugar (depending on apple tartness)

2 pie crusts

1/2 cup white sugar

4-6 cups peeled and sliced apples

1/2 teaspoon cinnamon

(Optional) 1/4 teaspoon clove, all spice or your favorite spice

Big Green Egg Setup

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

Instructions

In a cast iron skillet, place the stick of butter and brown sugar. Heat on the Egg until the butter is completely melted, approximately 5-7 minutes.

Remove from the Egg.

Lay in one pie crust over the melted butter and brown sugar mixture.

Spread the apples evenly over the first crust.

Mix together the white sugar, cinnamon and any other spices to taste.

Sprinkle this mixture evenly over the apples, saving about a teaspoon for the top crust.

Cover with the second crust.

Make a few slits in the top crust, dot with butter and sprinkle with remaining cinnamon sugar mixture.

Cook approximately 1 hour or until apples are tender and crust is golden brown.

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

Joy's Triple-Corn Spoon Bread

By Hog Wild Team – Larry & Carol Davis

This moist, slightly sweet dish is a cross between corn bread and creamed corn.

INGREDIENTS:

1 C. sour cream

 $4-T = \frac{1}{2}$ stick melted butter

1 large egg

½ C. chopped onion

1 (15-25 oz) can whole kernel corn – <u>UNDRAINED</u>

1 (15 oz) cream style corn

1 package Jiffy Corn muffin mix

Cooking spray

DIRECTIONS:

Bring EGG to 350 on indirect heat. Combine first 3 ingredients in a large bowl, stir well with a whisk. Stir in onion, corns and muffin mix. Pour into an 8" square baking dish coated with cooking spray. Bake at 350 for 1 hr or until pudding is set in center and lightly browned on top.

Kentucky Pineapples

Tim Barnes a/k/a CorbinEgg

Ingredients:

Fresh Pineapple cut into rings Dizzy Pig Pineapple Head Moonshine (legal kind of course)

BGE setup:

Direct heat at approximately 400 degrees

Directions:

Marinate fresh pineapple in moonshine overnight. Remove and sprinkle with Dizzy Pig Pineapple Head and grill. Turn and repeat Pineapple Head.

Mac EGG Cheese

Tim Barnes a/k/a CorbinEgg

Ingredients:

- 4 cups dry elbow macaroni
- 4 cups no-salt added chicken broth
- 4 cups heavy whipping cream
- 4 cups shredded Velveeta cheese
- 1 heaping tablespoon of your favorite BBQ rub (I use Butt Rub)
- 1 heaping teaspoon of cayenne pepper

BGE setup:

Cast Iron Dutch Oven raised over indirect heat at 350F; add smoking chips

Directions:

Dump all ingredients above (in order) into cast iron dutch oven and stir. Cook for 30 mins uncovered under heavy smoke, stirring every 10 mins Cover and cook additional 30 mins or until macaroni is gooey and cheesy; stirring every 10 mins.

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.

Parmesan Baked Fish

By Karen and Walter Barineau

Ingredients:

2/3 cup mayonnaise (can you reduced calorie)

1/4 cup grated Parmesan cheese

1/4 cup chopped green onions

2 teaspoon white wine Worcestershire sauce

Chopped Jalapenos

Instructions:

Place fillets in an 8-in. square baking dish coated with cooking spray. In a small bowl, combine the mayonnaise, Parmesan cheese, onions and Worcestershire sauce. You do not have to use jalapeno but it will give the fish a little kick. Spoon over fillets.

Bake, uncovered, at 450° for 12-15 minutes or until fish flakes easily with a fork. Yield: 4 servings.

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
- ½ 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.

Poor Man Steak Sandwiches

Tim Barnes a/k/a CorbinEgg

Ingredients:

Whole 3 to 5 lb beef bologna ½ cup yellow mustard
Tony Chacheres Original Seasoning (amount to your liking)
White Bread

BGE setup:

Set BGE up for indirect heat at 250F. Add smoking chips

Directions:

Use a sharp knife to score bologna in X pattern. Rub bologna in yellow mustard. Apply hefty amount of Tony Chacheres Original Seasoning on top of yellow mustard.

Smoke bologna for approximately 2 hours.

Slice and serve on white bread.

Pork Tenderloin Street Tacos with Mango Salsa

by Ryan and Crystal Gill

Pork Tenderloins seasoned with Dizzy Pig – **Fajita-ish**

Corn Tortilla (Taquito size/street taco size)

Thunderbird Whitebird Sauce

Mango Salsa:

2 mangos

1 habanero pepper

3 slices fresh pineapple (cut ¾ inch thick)

3 ears corn

5 cloves garlic

½ cup loosely packed cilantro

½ a lime

½ teaspoon salt (optional)

Set BGE up direct– preheat to 350 degrees.

Prepare ingredients:

Wash habanero; cut mango in half, cut out the pit and remove peel; slice the pineapple (remove core and rind); shuck corn; separate garlic cloves; wash and chop cilantro.

On a grill pan place habanero, mango halves, pineapple slices, corn, and lime half on the hot grill. Turn items as needed and remove from grill as they begin to blacken. Set everything aside to cool.

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Remove skin from habanero, then mince both the habanero and the garlic as fine as possible. Cut corn off cob. Chop mango and pineapple into small bits.

Combine everything in a bowl, squeeze lime juice on top and add salt if desired. Stir to combine.

Brush tenderloins with olive oil and season with the Dizzy Pig Fajita-*ish*. Grill Pork Tenderloins until internal temperature is 145 degrees. Slice it then take the slices and cut up into smaller bite size pieces.

Place Tortillas on grill until softened, remove and fill tortillas with bits of pork, top with Whitebird sauce and a small scoop of Mango Salsa.

Pulled Pork - Boston Butt

By EggyBear.com

Ingredients:

8 lb Boston Butt roast3-4 Tablespoons of French's yellow mustardBraswell's Original Pork RubMesquite Wood Chips

Big Green Egg Set-Up:

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

Directions:

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

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

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

Notes:

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

Yields:

Approximately 5-6 pounds of pulled pork.

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.

Sausage Balls

Karen and Walter Barineau

• Ingredients

- 2 packages of breakfast sausage
- 1 and ¼ cup Cheese and Garlic Bisquick
- 4 cups sharp cheddar cheese
- 2-4 tsp Dizzy Pig Swamp Venom, or other Cajun seasonings

• Instructions

• Mix all ingredients in a large bowl until just blended. Shape into 1 inch balls. Preheat grill to 375°, bake 12-14 minutes (cook indirect)

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/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.

Shrimpburgers

(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.

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)

Smashed Green Eggers Brisket

Ingredients:

- 4 tbsp paprika
- 2 tbsp oregano
- 1 tbsp garlic powder
- 1 tbsp ancho chili powder
- 1 tbsp chipotle chili powder
- 1 tbsp black pepper
- 1 tbsp onion powder
- 1 tbsp dry mustard
- 2 tbsp cumin
- 2 tbsp salt
- 1 whole packer brisket

Wood chunks, I like to use cherry, peach, apple, hickory, pecan, or maple with brisket.

EGG set up:

Set the EGG up for indirect cooking, using the convEGGtor plate, and stabilize at 225 degrees F.

When you load up your coal bed do it in layers, first put down a layer of charcoal, next place 5 wood chunks the size of the palm of your hand down, and then cover with another layer or charcoal. Light in only one place in the center.

Directions:

Trim the fat cap down to ¼ inch and rub thoroughly with the spice mix. Place the brisket on the EGG fat cap down and smoke 1.5 hours per pound. Wrap the brisket tightly in foil or butcher paper at 165 degrees F. Start to check the brisket for tenderness at 203-degree internal temperature, it should prob like room temperature butter. Pull it off the grill and allow it to rest in an empty cooler for one hour. Slice to serve as needed.

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

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Once Browned

Add First can of chicken broth

Add Greens

Add 2nd 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

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 Chili in a Bread Bowl

by Jim Stevenson/ Marsha Miller (Western Maryland Cookers)

Ingredients:

- 1 large can Kidney beans use liquid
- 1 large can Butter beans use liquid
- 1 large can Baked beans use liquid
- 2 small cans French cut green beans drain
- 1 small jar yellow mild banana pepper rings and juice (Mt. Olive 12 FL oz.)
- Big box Sour Cream
- 2 # ground beef (make ahead)
- 1 large onion

Sauce: (make ahead)

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup ketchup
- ¼ cup yellow mustard
- **BGE Setup:** Indirect, standard height grid with Woo, plate setter legs up with temperature at 375° degrees

Directions:

Fry 2 pounds Hamburg with large onion in cast iron pot, drain. Mix all ingredients together and bake 350 degrees for 1 hour (approximate), until done. Serve in bread bowls made from dinner rolls using 1 7/8 inch hole saw drilling down from top, remove inside bread fill with chili and top with sour cream using Beef Jerky Gun.

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.

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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

Triple Berry Crumble

by Jeff, Angie, Ryan and Crystal Gill

Ingredients:

3 cups oats

½ cups all purpose flour plus 2 tablespoons

1 cup chopped pecans (optional)

1 cup dark brown sugar

1 cup sugar, divided

2 teaspoons cinnamon

2 sticks unsalted butter, cut into small pieces

7 cups frozen berry mix (raspberries, blackberries, blueberries)

BGE Setup:

Preheat BGE to 400 degrees, indirect

Directions:

In a large bowl toss together oats, flour, pecans (optional), brown sugar and ½ cup sugar, and cinnamon – and set this aside.

Place berries in pan, sprinkle with remaining ½ cup sugar and 2 tablespoons of flour, gently toss. Scatter the oat mixture over berries and top with the pieces of butter.

Place in BGE, indirect, and cook until fruit is bubbly and top is golden brown – about 35 minutes.

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

Jeff Raymond

Triple Treat

Tim Barnes a/k/a CorbinEgg

Ingredients:

Large package of Nutter Butter cookies

One package of refrigerated chocolate chip cookie dough

One box of fudge brownie mix

BGE setup:

Approximate 11 3/4 x 9 1/2 aluminum pan raised over indirect heat at 350F

Directions:

Spray aluminum pan with cooking oil. Arrange refrigerated chocolate chip cookie dough in pattern to fill aluminum pan. Crumble Nutter Butter cookies over top of cookie dough. Prepare brownie mix as directed on box and pour over cookies; spread like icing.

Bake uncovered for approximately 20-25 mins until brownie mix is done and becomes gooey. Make sure plan is raises off cooking surface and be careful not to burn bottom of cookie dough.

Best if served with vanilla ice cream.

Turbo Butt or Brisket

By Jim Legros (Jupiter Jim), Paul Massey (outrageous), Tom Chamberlain, 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.