

EGGtoberfest 2006

October 20-21, 2006 in Atlanta GA



Ken Gajda 1947-2006

This cookbook is dedicated to the memory of Ken Gajda, known to all of the Big Green Egg Forum as “KennyG”. Ken cooked his chili for us at the 2006 EGGtoberfest and was taken from us only a few days later. Ken, along with the late Bill Miller and others, started the first EGGtoberfest by challenging some other Kamado-based Q’ers who did not believe in the superiority of the ceramic Big Green Egg to a cook-off in 1998. When only Big Green Egg enthusiasts were willing to show up, the first annual EGGtoberfest was born. There were fewer than 50 EGGers in attendance that first year. With more than 1400 people in attendance this year, Ken’s inspiration has grown to one of the largest grilling events in the country. We’ll miss you, Kenny, but we’ll never forget you.

Table Of Contents

Adobo Chicken	1
Afterparty Salsa	2
Aladambam White BBQ Sauce	3
Alaskan Salmon	4
Alaskan Salmon Tartar/ Dill Sauce	5
Apple Crostatas on BGE	6
Atomic Buffalo Turds	8
Bacon Wrapped Watermelon Rinds	9
Bacon-Wrapped Dates with Manchego Cheese	10
Bloody Mary Chicken Wings	11
Breakfast Pizza	12
Car Wash Mike's Ribs!	13
Caramel Breakfast Rolls	15
Casserina	16
Cheese Bread	17
Chef Arnoldi Chili	18
Chubby's Chick's Red White & Blue Cookies	19
Corn Pudding	20
Crown Roast	21
Daddy Pat's Mellow Mushroom Bacon Bites	22
Daddy Pat's Shake and Grill Firecracker Wings	23
Dizzy Pig Nad Stew	24
Drunken Monkey Muffins	25
DZSO Joe's BBQ Bourbon Sauce	27
DZSO Joe's Caribbean BBQ Sauce	28
DZSO Joe's Come Back Sauce	29
DZSO Joe's Gasparilla BBQ Sauce	30
DZSO Joe's Spicy Asian BBQ Sauce	31
Eggfest Chili Recipe	32
Eggfest Ribs with No-Cook Barbeque Sauce	34
EggHatter's Chocolate Dream Roll	36
Eggribs	37

Eggtoberfest Dark Beer Brats	38
Eggtuary's Bourbon Bread Pudding	39
Georgia Red Wings	40
Grilled Marinated Hanger Steak	41
Grilled Salmon	42
GrillMeister's Disappearing Wings	43
Harvey Wallbanger Cake	44
Hong Kong Steamed Salmon	45
Kathy's Green Bean Casserole	46
Kathy's Peach Cobbler	47
Leg of Lamb	48
Lil Brother Smokin Turkey Necks	49
Maple-Planked Brie with Garlic and Roasted Peppers	50
Mediterranean Pork Tenderloin	51
Miss Alyce's Baked Apples	52
Mrs. Puj's "Apple Peeler Corer Slicer" Crumb	53
New England Smoked Apples	54
Paella	55
Phillipino Fried Rice	56
Red Neck Sushi	57
Sandbagger's Stuffed Shrooms	58
Sausage and Biscuits on the 3 Tier Rack	59
Sausage/Cheese Bread Roll	60
Sausage - Fatties	61
Schweineroulade	62
The 10 Pound Hamburger	63
The Great Pumpkin	65
WessB and SallyB's Eggtoberfest Stuffed Green Peppers	67
Tips from the Forum	69

Adobo Chicken

4 pkg (1.8 lb) boneless skinless thighs (7- 7 1/2 lbs)
2 onions sliced
1 cup water
1 cup lite soy sauce
1 cup cider vinegar
2 tsp Dizzy Pigs Tsunami Spin (I like the extra flavor it adds, if you leave it out you've got traditional adobo)
2-3 Tbs crushed/chopped garlic
1 Tbs ground pepper to taste (whole peppercorns are traditional- I made it that way once didn't care for it myself)
1 cup brown sugar (you can adjust the sugar to taste)
2-3 bay leaves



Place an enameled cast iron pot (or a dutch oven) on a 350°-450° (dome) Egg.

Place the raw chicken along with all the other ingredients into the pot and stir to thoroughly mix everything together.

Cook covered for 30-60 minutes to allow the heat to build faster.

Then remove the cover and cook uncovered for an additional 60-90 minutes stirring every 20-30 minutes and mashing the chicken with the spoon to assist in the breaking down of the chicken.

Recipe Source

Author: Dennis Huff

Notes: I said mashing. I kinda cut into the chicken with the side of the spoon. When you take the lid off after the initial cook the chicken is pretty much one big mass. Stirring breaks that up and then I work on breaking down the chicken ever so often as you stir.

Afterparty Salsa

AlaskanC served this at the get-together after EGGtoberfest 2006.

8-10 very firm Roma tomatoes
1 large sweet (white or yellow) onion
4 limes
1 bunch cilantro
2 fresh jalapeno peppers
salt to taste

Basically you want equal amounts of diced roma tomatoes & white or yellow onion.

Slice your tomatoes in half lengthwise and take out the seeds and pulpy stuff. Cut them into strips lengthwise and then cut them the other direction to dice them. You don't want to put them thru the food processor because that turns them to mush. Dice the onions to the same size. Toss all this in a bowl as you are cutting it.

Slice thru your cilantro until you get to the stems - throw those away. Now you want to mince your cilantro, then add it to the rest of the mix. Take your jalapenos and do the same as the tomatoes - cut them into very thin strips and then dice them. Cut your limes in half and squeeze the juice into the bowl with everything else. Mix it up and add salt to taste (remember that as each person dips their chip in, the salt from the chip will affect the saltiness of the salsa)

You can add more lime juice, salt or anything else to taste. We often add diced up yellow bell peppers too.

This salsa makes an excellent topping for lots of different things - you should try it on top of a steak!

Recipe Source

Author: AlaskanC (Melissa Turvey)

Aladambam White BBQ Sauce

1 cup Miracle Whip
10 Tbs white vinegar
1 1/2 Tbs prepared horseradish
1 tsp ground white pepper
1 tsp salt
1 beer (cold)



Except the beer, combine all of the ingredients until smooth..

The cook needs to drink the beer.

Serve with BBQ or veggies

Recipe Source

Author: DZSO Joe (Joe Loadholtes)

Alaskan Salmon

Served at EGGtoberfest 2006. AlaskanC brought in several pieces of salmon all the way from Alaska including a whole 20 pounder. She cooked them all the same way and the results were outstanding.

whole salmon (or filets)
butter - cut into pats
onions - sliced
lemons- sliced
your favorite seasoning
dill/ tartar sauce (see recipe)



Cover the insides of the salmon with pats of butter, sliced onions and sliced lemons.

Then sprinkle it with whatever seasoning you like. I used Tsunami Spin & Shakin' the Tree on the Eggtoberfest salmon.

Wrap the whole thing up in foil and cook until it's flaky (the time depends on the thickness of the fish).

Serve with dill/ tartar sauce

Recipe Source

Author: AlaskanC (Melissa Turvey)

Note that the amount of butter, onions and lemons will depend on the size of the salmon. It's hard to use too much so use it liberally.

Alaskan Salmon Tartar/ Dill Sauce

It's about the roughest guess I could give since I never measure the ingredients.... It needs to be scaled down for the average household, but as I found out the hard way it needs to be scaled UP for Eggtoberfest! :)

Ingredients

1 jar (32oz) jar Best Foods Mayo(or Hellmans as its called on the "other" side of the country)
1 jar (8oz) capers
15 (approximately) baby dill pickles
2 Tbs finely chopped fresh dill (I used a whole plastic pack of the fresh stuff)
2 lemons
1 white or yellow sweet onion
fresh cracked pepper

This is very much one of those "to taste" recipes, so change what you want.

Procedure

Put the mayo into a bowl
Squeeze the juice from the two lemons into the mayo, then stir it up.
Add about 2-3 tablespoons of the pickle juice (you don't want this to be too liquidy)
Chop/mince/ dice the rest of the ingredients (but not the capers) and add them in.
Drain most of the liquid off of the capers and dump the whole jar in
Stir it up, and let it sit for about an hour, then add cracked pepper to taste just prior to serving.

Recipe Source

Author: AlaskanC (Melissa Turvey)

Apple Crostatas on BGE

Wise One adapted Giada's recipe to work on the Big Green Egg. This is a great thing to cook while you are eating your main course.

Crust:

1 1/2 cups all-purpose flour
2 Tbs sugar
1/2 tsp salt
10 Tbs (1 1/4 sticks) unsalted butter, chilled, cut into 1/2-inch pieces
3 Tbs ice water

Filling:

2 small Golden Delicious apples, peeled, halved, cored, cut into 1/8-inch-thick slices
1 Pippin apple, peeled, halved, cored, cut into 1/8-inch-thick slices
1/4 cup plus 1 tablespoon sugar
1 tsp fresh lemon juice
1 large egg white beaten with 1 tablespoon of water (for egg wash)
2 Tbs sliced almonds, toasted

Procedure

To make the crust:

Mix the flour, sugar, and salt in a processor. Add the butter. Pulse until the mixture resembles a coarse meal. Add the ice water and pulse until moist clumps form.

Gather the dough into a ball; flatten into a disk. (If the dough still crumbles and does not form into a ball, add another tablespoon of ice water.)

Wrap the dough in plastic and refrigerate until firm, about 1 hour.

For the filling:

Combine the apples, 1/4 cup of sugar, and lemon juice in large bowl; toss gently to blend.

Set aside for 10 minutes.

Meanwhile, dust a large sheet of parchment paper with flour and roll out the dough on the paper to an 11-inch round.

Transfer the dough on the parchment paper to a sheet of Reynolds "Release" aluminum foil.

Spoon the apple mixture over the dough, leaving a 2-inch border. Fold the dough border over the filling to form an 8-inch round, leaving the apples exposed in the center. Pleat loosely and pinch the dough to seal any cracks.

Brush the crust with the egg wash and sprinkle with the remaining 1 tablespoon of sugar.

Baking

Set up for an indirect cook and preheat the EGG to 400°F.

Slide the Crostatas onto the platesetter or a pizza stone.

Bake the crostata until the crust is golden and the apples are tender, about 40 minutes.
Transfer the sheet of foil with the Crostata to a rack; cool for 10 minutes.
Slide the crostata from the sheet of foil onto a serving plate.
Cool the crostata to lukewarm. Sprinkle with the almonds and serve.

Serves 8

Preparation time: 15 minutes

Cooking time: 40 minutes

Recipe Source

Source: Giada De Laurentiis -Everyday Italian Episode: Hearty Italian

Atomic Buffalo Turds

This is the most basic version of the famous ABT's and one of the best!

Ingredients :

12 Jalapenos - fresh (3-3.5 inches each)
1-8 oz pack of cream cheese
12 oz bacon (regular sliced-NOT thick sliced)
1 pack smoked cocktail wieners (Lil' Smokeys)
Dizzy Pig Red Eye Express rub



Preparation :

Wash, remove stems and halve jalapenos lengthwise. Only cut the stem off, don't cut the end of jalapeno off to remove the stem. If the jalapenos are pretty fresh, you can pull the stems off fairly easy. Remove seeds and veins (leave veins in if you would like a hotter ABT).

Fill jalapeno halves with cream cheese, then top with a cocktail wiener. Put the two halves together and wrap the whole thing with a piece of bacon. Secure the loose end of the bacon with a toothpick. Sprinkle a liberal amount of DP Red Eye Express rub all over the surface of the bacon.

Cooking Directions:

Stabilize BGE at 350 degrees with a drip pan under a raised grid. Add 3-4 good size chunks of hickory, place ABT's on the raised grid and cook for about 45 minutes. Turn them over to crisp up bottom side of bacon and cook for an additional 15 minutes.

Recipe Source

Author: Egret (John Hall)

Bacon Wrapped Watermelon Rinds

Long a favorite at EGGtoberfests, these are an "acquired" taste. One taste and you acquire a taste for another and another and another.

Ingredients

1 jar (16 oz) pickled watermelon rind
Tony Chachere's or your favorite cajun-like seasoning
1 lb bacon



Wrap a pickled watermelon rind with bacon and secure with a toothpick.

Sprinkle liberally with Tony C's or some other cajun-like rub.

Cook at 350 on a fish/veggie grid on a raised grill until the bacon is done. You have to watch them closely and rotate them often, because with the high sugar content they burn easily.

Recipe Source

Author: YB (Larry Ward)

Bacon-Wrapped Dates with Manchego Cheese

Ingredients

12 whole dates (the big kind)
3 oz Manchego cheese (or any cheese you like)
12 slices bacon
Kosher salt
Freshly ground black pepper



Procedure

Fire up Egg to about 350 degrees.
Slice dates lengthwise and pull out pits.
Cut cheese into sticks to fit in dates. Press cheese into dates and enclose.
Wrap a slice of bacon around each date, trimming all but an inch of overlap. Secure with a toothpick.
Season with salt and pepper.
Grill, turning as needed until the bacon is cooked through and crisp, about 10 minutes.
Serve warm or at room temperature.

Recipe Source

Author: Catherine Mayhew

Source: from the Food Network Kitchen's Get Grillin' Cookbook.

Bloody Mary Chicken Wings

As cooked at EGGtoberfest 2006.

16 single joint chicken wings

Bloody Mary Rub

1 Tbs celery salt

2 tsp black pepper

1 tsp chili powder

1 tsp onion powder

1 tsp granulated garlic

1 tsp brown sugar

Bloody Mary Sauce

1- 1/2 cup V-8 juice

3 Tbs Worcestershire

3 Tbs Tabasco Garlic Sauce

juice of 1 lemon

1 tsp salt

prepared horseradish to taste (optional)

...

Celery sticks

Chilled Russian Vodka

Procedure

In a small bowl mix the rub ingredients. Sprinkle over the chicken wings as needed, coating evenly.

Prepare the cooker direct at 350°F using cherry wood for flavor.

Grill the wings turning often for 30 minutes.

Meanwhile, mix the sauce ingredients together and set aside.

Put the vodka in the freezer.

Transfer the wings to an aluminum foil pan large enough to fit the wings in a single layer.

Pour the sauce over the wings and return to the cooker.

Cook for another 30 minutes turning the wings after 15 minutes to coat. If the pan goes dry, add a small amount of beer to keep it from burning.

Remove the wings to a plate, and drizzle with the sauce if there is any left.

Serve with celery sticks and shots of ice cold vodka.

Serves 4

Recipe Source

Author: drbbq (Ray Lampe)



Breakfast Pizza

Ingredients

1 ball of pizza dough (I get mine at Publix)
8 oz Boursin type garlic and herb cheese
8 oz crushed pineapple, drained
3/4 lb shaved ham
Shredded Cheddar cheese

Procedure

Heat Egg to 500 degrees.

Meanwhile, divide dough in half. Roll out one half of the dough, using flour to keep it from sticking, to medium thin (about 12-inches).

Spread Boursin cheese on dough.

Top with half the drained crushed pineapple.

Top with ham and then sprinkle with Cheddar cheese.

Bake on pizza stone on top of plate setter for about 10 minutes.

Repeat with remaining dough and ingredients.

Recipe Source

Author: Catherine Mayhew

Car Wash Mike's Ribs!

As done at 2006 Eggtoberfest! Let me start by saying that this technique is not new or original. There are many like it, so don't think I have this special process. I also cook over 100 slabs of baby backs a year for friends, family and myself. It takes time and patience. Don't give up. I truly baby, my baby backs.

Ingredients

baby backs
Dizzy Dust Original
Cherry or Apple Wood Chunks
apple juice
apple cider vinegar (blended with water for 5% acidity)



Procedure

I use baby backs exclusively.

Remove the membrane, rub bone side with Dizzy Dust Original.



Turn the ribs over, apply mustard, rubbing it in, then apply Dizzy Pig Original covering every part of the ribs. I don't rub in.

I like the ribs to set in a covered dish in the fridge for 4-5 hours before cooking.

Get the egg up to 275. Put the Plate Setter in with Cherry or Apple Wood Chunks. About 3 nice size ones. Near the middle of the fire where they can start smoking but not all at once.

Use a large drip pan inside the Plate Setter with foil. The pan I use had the corners bent in to fit.

The egg will drop in temp. That is okay. Open both vents. Get egg stabilized at 215-225. I like to spritz with 50/50 apple juice - apple cider vinegar (blended with water for 5% acidity) every hour or 45 minutes. Lightly.

Make sure no ribs are hanging over the plate setter. I cut them off and put them on top of the rib rack. These smaller pieces will cook quicker and give you a chance to sample what you are cooking.

I rotate ribs to make sure they are cooking evenly and always make sure there is plenty of air flow between each slab.

After 3 ½ hours if the temp is not up to 275 go ahead and open the vents a little.

After 4 ½ hours start really paying attention not to over cook. I hold a slab in my hands, if it folds in half easily they are ready to sauce.



I pull off all the ribs. Coat with Blues Hog (make sure it has been refridgerated). Put the ribs back on bone side down so the sauce can stick to the ribs. Leave on for 20+/- minutes. Pull off, slice and enjoy.

Recipe Source

Author: CarWashMike (Mike McKernan)

Caramel Breakfast Rolls

2 1-pound loaves, frozen bread dough (thawed)
1 cup brown sugar, packed
1 pkg (5.5 oz) vanilla pudding & pie filling mix
(not “instant”)
1/2 cup butter, melted
1/4 cup half & half
1/2 cup pecans, chopped coarse



Grease a 9 x 13" pan.

Combine and mix brown sugar, pudding mix, butter and half & half.

Cut one loaf of dough into small pieces; distribute evenly over bottom of the greased pan. Drizzle half the sugar and pudding mixture over the top; sprinkle with half the pecans.

Cut second loaf into small pieces; repeat as above using the remainder of the sugar and pudding mixture and the pecans.

Cover and refrigerate several hours, or overnight.

Bake uncovered at 325 degrees for 50 minutes. While still warm, invert pan onto a cookie sheet or serving platter.

Recipe Source

Author: BlueSmoke (Ken Stone)

Source: From Beth Braden, via Diana Beyer

Casserina

Casserole with German spaetzle (pasta), spinach and a tomato and cream topping covered by parmesan cheese.

Ingredients:

2 pkg Spaetzle (or can use short egg noodles if you cannot find Spaetzle)

1 can (15.5 oz) Diced tomatoes

1 pint Whipping cream

2-3 pkg Shredded parmesan cheese

2-4 Tbs Oregano

2-4 Tbs Basil

Salt, Pepper

4 Eggs

2 pkg Spinach leaves (fresh or frozen)

Preparation Directions:

Cook the Spaetzle al dente - as described on the pack (about 20 minutes) and fill the bottom of the casserole with it

Spread the spinach on top of the spaetzle as the second layer

Mix the diced tomatoes, whipping cream, 2 tbsp oregano + 2 tbsp basil, salt and (black and green) pepper and the eggs with 1 pack of shredded parmesan cheese

Fill the casserole with the tomato-mix and put the rest of the parmesan on top of it

Spread two tbsp oregano and basil and pepper on top

Cooking Directions:

The egg should have a temperature of about 400° F

The casserole needs about 30-40 minutes. Allow to rest for 10 minutes after removing.

Recipe Source

Author: Corinna Schramme

Cheese Bread

Filling:

3/4 lb Muenster cheese, grated
1/2 lb Swiss cheese grated
1/4 lb Mozzarella, grated
2 eggs, lightly beaten
1/2 cup chopped fresh mint leaves or 1T dried mint
Fresh ground white pepper

Dough

1/2 cup warm water
1 pkg active dry yeast
1 Tbs sugar
6 Tbs butter
1 cup warm milk
1 Tbs sugar
1 tsp salt
3- 3/4 cup flour
1 egg yolk

Preheat Egg to 375°F. Use an indirect setup to keep the bread away from heat source. At EGGtoberfest we used a pizza stone on top of an inverted platesetter.

FILLING:

Combine all in mixing bowl and set aside

DOUGH:

Combine water, yeast ,and 1T sugar and let stand until foamy and proofed, about 10 minutes.

Meanwhile, melt butter in small saucepan over very low heat. Remove from heat and blend in milk, sugar, and salt.

Place 3 1/2 cups of flour in large mixing bowl and make well in center. Pour yeast and milk mixtures into center and stir until dough forms. Dust dough with flour as necessary and knead in bowl or on lightly floured board until dough is smooth and pliable but not stiff, about 5 min.

Roll dough into circle 22-24 inches in diameter.

Butter 9x1/2 inch round cake pan. Line pan with dough, letting excess hang evenly all around edge.

Spoon filling into dough. Fold dough evenly into pleats around pan and then over filling with edges of pleats meeting at center top. Twist to form knob.

Bake until light golden brown, about 45 min.

Brush top with lightly beaten yolk and return to oven until golden brown, about 15 min. Remove from pan immediately and let cool several minutes before slicing into wedges.

Recipe Source

Author: Mollyshark (Monica Braverman)

Source: an old OLD Bon Appetit. I mean like nearly 30 years!

Chef Arnoldi Chili

Cooked at EGGtoberefest 2006

Ingredients

2-3 llb ground lean chuck
2-3 cans (15.5oz) pinto beans
1-2 Tbs salt
1 tsp black pepper
3 large red onions
4 cloves garlic
1 tsp cayenne pepper
2 Tbs dried oregano
2 Tbs dried thyme
1 square semi-sweet chocolate
1/4 tsp cinnamon powder
1 can (15.5 oz) can beef or chicken broth
4 Tbs Chilli powder
2-3 Tbs cumin powder
2 cans (28oz) CRUSHED tomatoes (HUNTS is the best)
1/4 cup olive oil



Get the BGE to about 400°F

In a Lodge cast iron dutch oven sautee' the chopped onion with some oil, then add chopped garlic.

When the meat is browned, remove the cast iron from the BGE and remove the fat.

Place a pizza stone on the BGE grid and place the cast iron on the pizza stone.

Add all the remaining ingredients and bring to a slow simmer for 1-2hrs until the meat is tender

Before serving check the flavors for salt/pepper/and spiciness and adjust to taste.

For consistency add more liquid as needed (broth or beer)

Recipe Source

Author: Chef Arnoldi (Mike Arnoldi)

Chubby's Chick's Red White & Blue Cookies

Several batches of these were done at EGGtoberfest 2006 and each batch went faster than the blink of an eye.

Ingredients

2 sticks butter, softened to room temp.
1 cup granulated sugar
1 cup brown sugar
2 tsp vanilla extract
2 eggs
2 1/4 cups all purpose flour
1 tsp baking soda
1/2 tsp salt
1 12 oz pkg. white chocolate chips
1 cup chopped nuts (macadamia or almonds work best)
1 1/2 cups dried mixed berries (blueberries, strawberries, cherries or cranberries)



Procedure

Making the dough

Cream together butter and sugars.

Mix in eggs one at a time and then add vanilla.

Mix salt & soda in flour and stir into creamed mixture.

By hand, mix in the nuts, dried berries and chips.

Divide mixture evenly into 4 logs shaped by hand and wrapped in parchment paper or plastic wrap.

Chill until firm (about 4 hours) or seal logs in zip top bags and freeze for up to a month before baking.

Cooking

Prepare Egg by inverting platesetter over charcoal that is burning clean (no smoke).

Place pizza stone on platesetter and heat until dome temp. reaches about 375-400 degrees. Cookies can be baked in conventional oven at 350 degrees.

Place a sheet of quick release (non stick) aluminum foil on pizza stone and arrange evenly sliced pieces of chilled (not frozen) cookie dough.

Bake for 8-12 minutes depending on the size of the cookie.

Remove foil with cookies attached to a cooling rack. Foil may be reused for another batch.

Recipe should yield 4-5 dozen cookies depending on the thickness of slices cut.

Recipe Source

Author: Chubby's Chick (Ann Tabor)

Corn Pudding

Here is the corn pudding recipe that we served at the Eggtoberfest 06. We cooked it in a 12 inch deep pizza pan.

- 1 stick butter, melted and slightly cooled
- 1 cup sour cream
- 1 can (16oz) cream style corn
- 1 can (16oz) whole kernel corn, undrained
- 2 eggs
- 1 box Jiffy corn muffin mix

Beat eggs with whisk, then stir in sour cream and mix well.

Stir in other ingredients, mixing in corn muffin mix last.

Bake in lightly greased 9 x 13 inch baking dish at 350°F for 50 minutes or until golden.

Be careful not to overbake or it will become dry.

Recipe Source

Author: Sam and Diane Grogan, Jus-Fer-Fun Cooking Crew

Crown Roast

A Crown roast is made out of a bone in pork loin. My meat cutter takes a 8 or 9 pound loin with about 14 bones, cuts one inch slits in between each bone and then rolls it in a circle and ties it with butchers twine.

Ingredients

8-9 lbs pork loin
1 lb sausage with sage
1 apple
1 onion
1 small package of mushrooms (8 oz)



Procedure

Chop apple, onion and mushrooms.

Brown sausage, onion, apple and mushrooms in a frying pan.

Make sure apples, onions, mushrooms and sausage are thoroughly mixed and hold the mixture in the bowl.

Cooking

Paint the roast with yellow mustard and sprinkle it with salt and pepper.

Place the roast on a rack over a drip pan and cook at 350°.

Allow the roast to cook for about 2 hours.

Remove the roast and put the stuffing in the center of the crown roast.

Return the roast to the grill and cook it until the internal temp reaches 150°.

Take it off, let it rest for 15 minutes, cut it up and serve.

Recipe Source

Source: YB (Larry Ward)

Daddy Pat's Mellow Mushroom Bacon Bites

Eggfest '06

12 small to medium fresh whole mushrooms

12 bacon strips (maple flavored)

1 cup Daddy Pat's 2005 Amateur Scovie Barbecue Sauce or

Any commercial brand available

Wrap each mushroom with a piece of bacon; secure with a toothpick.

Place wrapped bacon on BGE @ 325- 350 degrees for approximately 15 – 20 minutes or until bacon is crisp and mushrooms are tender. Turn bacon bites occasionally and baste with barbecue sauce once mushrooms are tender.

Note: smoking woods optional - hickory and maple chunks add great flavor.

Recipe Source

Author: Daddy Pat (Lawrence Patton)

Daddy Pat's Shake and Grill Firecracker Wings

12 chicken whole wings or 2 1/2 lbs

Firecracker Mix

2 Tbs chili powder

1 1/2 tsp dried oregano leaves

1 1/4 tsp cayenne pepper

1 tsp garlic salt

1 tsp ground cumin

1 tsp black pepper

Fold wings tips under the opposite ends to form a triangles

Place Firecracker Mix a resalable plastic bag. Add chicken to the Mix and shake until the chicken is coated with the Mix

Refrigerate for a minimum of 1 hour, but no longer than 24 hours. The heat level intensifies the longer you marinate the the chicken. (TIP: I usually marinate chicken for 3 hrs to create a nice heat level.)

Set grill up for an direct cook and grill chicken at 350-375 degrees dome temperature for approximately 30 minutes or until the chicken is no longer pink.

Serving suggestions traditional celery and carrots and a small bowl of sour cream sprinkled with paprika.

Recipe Source

Author: Daddy Pat (Lawrence Patton)

Dizzy Pig Nad Stew

Ingredients:

3-4 cups chicken thigh meat cut into bite size chunks
1 or 2 pieces of sausage
2 Tbs peanut (or other) oil
1 large sweet onion coarse chopped
1 whole head garlic smashed and chopped
1 or 2 poblano (or other mild pepper)
2 potatoes cubed
1 cup fresh corn (or other veggies of choice)
4 cups chicken broth
1 beer
Dizzy Pig Tsunami Spin (or rub of your choice)



Procedure

Season chicken chunks with light coating of rub.
Heat dutch oven with oil in your egg over direct heat until sizzling.
Brown chicken for a couple minutes. Do in small batches to assure good browning.
Remove with slotted spoon. Reserve.
Brown sausage next.
Remove with slotted spoon. Reserve.
Reduce heat and saute onion, peppers until onions are translucent.
Add garlic and cook a few minutes being careful not to burn.
Dump in chicken broth and reserved meat.
Slowly bring to bubbling simmer, and cook 30-60 minutes.
Add a beer once it cooks down a little.
Season with more rub, and add potatoes.
Cook until potatoes are nearly soft, then add corn.
Salt to taste and serve!

Recipe Source

Author: Nature Boy (Chris Capell)

Drunken Monkey Muffins

banana rum raisin muffins

Ingredients

Muffins

3 cup flour
1/2 cup Grape Nuts Cereal
1 tsp baking soda
1 tsp salt
1 tsp baking powder
1/2 tsp cinnamon
1/2 tsp nutmeg
1/2 tsp allspice

5 bananas
2 cup sugar
1 cup apple sauce (I like chunky natural/unsweetend, but can use any other) or (sub. 1 c. veg. oil)
3 eggs
1 Tbs vanilla
1 cup raisins with rum (best if soaked overnight, use the liquid & raisins to equal approx. 1 cup)

Cinnamon Sugar Topping

1/4 cup Cinnamon
1/2 cup sugar
2 sticks unsalted butter

Procedure

Get to a dome temp. on BGE of 375°. Stabilize fire until there is no smoke. Use Plate setter legs down.

Mix all dry ingredients in a medium bowl (first 8 ingredients). Mash bananas in a large bowl, then add the sugar, apple sauce, eggs, vanilla and rum and raisins.

Spray foil muffin cups with cooking spray and fill 2/3's of the way.

Put on pizza tray or something like it, I picked up heavy duty round aluminum pans at the dollar store, they were more like serving trays. Bake for 30-35 min or until skewer comes out clean.

Garnish with a small slice of banana if you have any on hand and a little bit of the cinnamon sugar butter, recipe below.

Cinnamon Sugar Topping

Put butter out to come to room temperature. Mix in cinnamon and sugar... enjoy.

These muffins also come out great in loaf pans. I usually whip up a batch and throw them on the BGE after I've cooked dinner. I close down the vents and use the residual heat. Basically it doesn't matter what the temp stays at as long as it was over 375° to start. It

may take 1 1/2 hours or so to finish cooking. I stick a wooden skewer through the top vent to check if they are done, then I don't lose any extra heat out of the egg.

Recipe Source

Author: Mojopin (Jill Schoenwalder)

DZSO Joe's BBQ Bourbon Sauce

1 beer for the cook
1/2 cup of chopped onion
3-4 garlic cloves, minced
2 cups Hunts catsup
1/3 cup white vinegar
1/4 cup Worcestershire sauce
1/2 cup brown sugar (packed)
3/4 cup molasses
1 1/2 tsp black pepper
1/2 tsp salt
1/4 cup Tomato paste
2 tsp liquid BBQ smoke
1/2 tsp hot sauce
2 shots (more or less to taste) of bourbon



Combine onion, garlic, and bourbon in a saucepan. Sauté until onion and garlic are soft, add remaining ingredients and bring to a boil. Turn down the mixture to a simmer. Cook for 20 minutes, stirring occasionally. This should make about 4 cups

Recipe Source

Author: DZSO Joe (Joe Loadholtes)

DZSO Joe's Caribbean BBQ Sauce

- 1 Minced onion
- 2 Tbs extra virgin olive oil
- 2 garlic cloves, minced
- 1 Tbs ginger root, or use the ginger paste
- 2 cups of Hunts catsup
- 1/2 cup brown sugar
- 1/4 cup molasses
- 1/2 cup dark rum
- 3 Tbs hosing sauce
- 2 Tbs tomato paste
- 2 Tbs white vinegar
- 1 Tbs chili powder
- 1/4 tsp cayenne pepper
- 1 beer for the cook

Heat the olive oil in a saucepan over medium heat, stir in the onion, garlick and gnger, cook until tender.

Reduce the heat and add the catsup, brown sugar, molasses, rum, hosing sauce, tomato paste, chili powder, and cayenne pepper.

Cook and stir for about 5 minutes, until it is well blended.

Add another splash of rum.

Recipe Source

Author: DZSO Joe (Joe Loadholtes)

DZSO Joe's Come Back Sauce

1/2 cup Miracle Whip
1/4 cup Extra Virgin Olive oil
3 Tbs chili sauce
2 tbs Hunts catsup
1 Tbs water
2 Tbs Worcestershire sauce
2 tsp prepared mustard
1 tsp coarse ground pepper
A dash of paprika
A dash or 2 of your favorite hot sauce
1 small onion mince
1 garlic clove minced
1 beer for the cook

While the cook drinks the beer, combine all the other ingredients, whip until smooth, and chill.

Recipe Source

Author: DZSO Joe (Joe Loadholtes)

DZSO Joe's Gasparilla BBQ Sauce

1 cup of minced onion
1 cup butter
1/2 cup white vinegar
1/2 cup brown sugar
1 tsp grated garlic
1 Tbs horseradish
2 Tbs Worcestershire sauce
1 Tbs dry mustard
1 Tbs salt
1 tsp pepper
1 cup chili sauce
1 cup tomato puree
1 Tbs liquid smoke



Simmer the onion in butter for 5 minutes.

Add remaining ingredients and simmer an additional 10 minutes.

This make about 1 quart.

Recipe Source

Author: DZSO Joe (Joe Loadholtes)

DZSO Joe's Spicy Asian BBQ Sauce

1 beer for the cook
1 tsp vegetable oil
2 tsp sesame oil
1/2 cup minced onion
3 cloves of minced garlic
1 tsp crushed red pepper
1/2 tsp ginger
1 tsp Chinese 5 spice
2 1/2 cups Hunts catsup
1/4 cup soy sauce
3 tsp Plum sauce
2 Tbs Hoisin sauce
2 Tbs oyster sauce

Heat oils in a sauce pan over medium heat, sauté the onion and garlic until soft.

Add the rest of the spices and simmer for 3 minutes.

Add the remaining stuff and simmer for 30 minutes

Serve on BBQ meat, beef, pork, or poultry, it all works well with this sauce.

Recipe Source

Author: DZSO Joe (Joe Loadholtes)

Eggfest Chili Recipe

Here's the base recipe. This will provide 4 hearty servings or about 15 EggFest portions and will double, triple, and quadruple nicely for company and larger crowds. I made a 4X batch for EggFest. note: *=recommended brands. Also see Eggers notes below.

Ingredients

1 large can (28 oz.) diced tomatoes and liquid.
*(Muir Glen)
2 cans (14 oz. each) chili beans and liquid.
*(Bush's, hot or mild)
1 lb ground meat or sausage (ground chuck, sirloin in any fat/lean combination) left over sausage, etc.) I used a 2:1 ratio of ground meat and spicy pork sausage at EggFest.
2-3 strips of bacon.
2-3 medium cloves of garlic run thru a garlic press.
1 large or 2 small onions, medium chop
*(vidalia).
2 stalks celery, small dice.
2 Tbs chili powder *(McCormick or something better).
1 Tbs ground cumin.
1/2 tsp ground cinnamon.
1 squirt chocolate syrup or 1 T. Cocoa powder
*(Hersheys, Swiss Miss).
Splash of balsamic vinegar.
Splash or Tabasco hot sauce or your favorite.
1 tsp oregano.
2 Tbs BBQ rub *(Dizzy Dust, Lysanders, Bilardo Bros.).
6 Oz. beef broth *(Swanson) or better yet, beer or fruity red wine.
1 large dried chili pepper (guarillo, california, pasilla, chipotle, scotch bonnet-(5 alarm).
Kosher salt and fresh cracked pepper to taste.
Wood chunks, I used Kiawe (Hawaiian mesquite) and pecan in ATL.

***Indicates recommended brands**

Preparation:

Preheat your Egg to 275-300°

Open tomato and bean cans and dump into appropriately sized "chili pot", deep Corningware casserole dish, metal stockpot, cast iron dutch oven, etc.



Fry bacon extra crisp in a non stick skillet and crumble into chili pot.

Use bacon drippings to brown ground meat and sausage, seasoning with salt and pepper as you go. Halfway thru the browning process, add onions, garlic and celery. Drain grease and dump contents into chili pot. Float your dried peppers on top.

Add all remaining ingredients and stir thoroughly to incorporate well.

Cook on the Egg with smoking chunks, placing chilipot on a pizza stone or other "thermal barrier". This allows the chili to heat slowly and pick up more smoke flavor. Stir and taste every 20 minutes or so.

Monitor the chili temp with an instant read thermo or Polder. Remove the dried pepper when you have the heat you are looking for. At about 140° internal and/or 1.5-2 hours, remove the thermal barrier. With the pot directly over the heat now, it should come up to a boil in about 30 more minutes.

Serve with thinly sliced green onions and graded cheddar cheese on top, perhaps a dollop of sour cream also.

It will taste even better the next day when reheated from a refrigerated and not frozen state.

Freezing is OK, but something will get lost in the translation.

Eggers Notes:

If you prefer a "no beans" Texas chili, skip the beans while adding another 1/2 pound of meat and another 4 oz. of beef broth per batch.

Enjoy!

Recipe Source

Author: KennyG (Ken Gajda)

Eggfest Ribs with No-Cook Barbeque Sauce

These ribs are quick and easy, total time from lighting the fire to serving is about 2 hours or less. They were done first at Eggfest 2000.

Ingredients:

3 Slabs St. Louis Style or regular spare ribs
2 Tbs Brown sugar, packed
Salt, pepper and cayenne to taste
1 Tbs Coleman's Dry Mustard
2 cup Jack Daniel's Oak chips, soaked for at least 2 hours in water
1 Tbs Hot Hungarian Paprika
1 cup Ketchup
2 tsp Black pepper
1/2 cup Rose or other light red wine
4 Garlic cloves, coarsely chopped
1/4 cup Corn or vegetable oil
4 tsp Dried oregano
1/4 cup Soy sauce
1/4 cup White wine vinegar

Preparation Directions:

Remove the membrane from the ribs. Cut each slab into 2 pieces. Season to taste on both sides with salt, pepper and cayenne pepper. Refrigerate until ready to cook.

For the sauce:

Blend the ketchup and next 10 ingredients in a blender or food processor until combined. Transfer to a bowl or jar. (Can be made up to 2 weeks ahead. Cover and refrigerate.)

Cooking Directions:

Light the BGE and bring to 300F. Add the soaked wood chips and replace the grill.

Arrange the 6 rib sections on the grill, bone side down, and lower the dome. (The wood chips may lower the temp a bit. If it doesn't build back soon, open the bottom and top vents to bring it up, then reset the vents.)

After 40 minutes, flip the ribs.

After another 35 minutes, baste the bone side with sauce. Flip the ribs and baste with sauce.

Repeat basting and flipping every 5 minutes for 20 minutes or until done. The last flip should bring the meat side up. Don't baste this side so there won't be any uncooked sauce on the ribs.

Special Instructions:

The ribs should be refrigerated, covered, for 2 hours and will hold for up to 2 days after the spices are applied.

Don't use baby backs since they tend to cook too quickly and dry out.

If Jack Daniel's chips aren't available, either hickory or oak chips will work.

The peppery sauce works well on beef, chicken and pork. Brush on during the last 20 minutes of grilling or roasting.

Recipe Source

Author: Jim Wimer (JimW) jwimer@dycon.com

Source: Sauce adapted from Bon Appetit Magazine, Jan 1977

EggHatter's Chocolate Dream Roll

Ingredients:

1 lb loaf frozen bread dough, thawed
1 cup almonds, chopped
1 cup semi-sweet chocolate chips
1/2 cup brown sugar
1/4 cup softened butter

Glaze

2 cups powdered sugar
1 to 2 Tbs milk
1 Tbs Hershey chocolate syrup.



Glaze

Mix together powdered sugar with milk and chocolate syrup.

Preparation/cook:

In a food processor, with a standard utility blade, chop almonds and chocolate chips until finely ground. Using hand mixer, add in sugar and butter until chocolate mixture is a paste. Set aside. Roll thawed dough into a approx. 12" x 15" rectangle. Spread chocolate mixture on 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 (feet down) at about 375 dome temp. Place bundt pan on platesetter and cook until top is golden brown (usually about 20 to 25 minutes). Invert bundt pan onto cutting surface and then drizzle glaze on roll. Slice and enjoy.

Recipe Source

Author: EggHatter (Kathy Taylor)

Eggribs

These "porkburger" were a big hit at the 2006 EGGtoberfest

Unseasoned ground pork (I make 1/3 pound patties)

Onion -sliced thin

Dill pickles

Buns -I like Kaiser Buns best but Sesame seed is good too

BBQ sauce- the sauce I used at the fest was Montgomery Inn



Cook the burgers at 350-400°F till done (about 8-10 minutes per side and then check for doneness)

Put the bbq sauce in a container and thoroughly coat the pork burgers.

Assemble with a little or a lot of onion and pickle.

Recipe Source

Author: Dennis Huff

Eggtoberfest Dark Beer Brats

Ingredients

20 brats
2-3 bottles Becks Dark
2 sliced yellow onions

Procedure

Put 20 brats or so in pot and cover with a dark brew. I used Becks Dark (drink all beer not used).

Add two sliced yellow onions.

Bring to slow roll. Then ease back on heat

Cook 15 or so minutes until brats turn a nice gray color. Careful not to overcook and cause the brats to split.

Use tongs to move from beer to Egg and cook with hot fire turning to get a good crust on the brats

Serve immediately

Recipe Source

Author: NC-Kris

Notes: The use of a dark beer makes these brats different and tasty. . The more flavorful the beer, the more flavor in the brats

YB suggested I coat them with yellow mustard before moving to the Egg. He said that this would help get an even better crust – What about a dark mustard or a hot mustard?

Eggtuary's Bourbon Bread Pudding

BREAD PUDDING

4 cups raisin bread, cubed
4 eggs, beaten
2 cups milk
1 Tbs vanilla
1/2 cup sugar
1/2 tsp cinnamon

BOURBON SAUCE

2 sticks butter, softened
3 cups powdered sugar (sift if necessary)
2 tsp vanilla
2 to 6 Tbs bourbon

BREAD PUDDING

Place the cubed bread in an ungreased casserole dish.

Mix all the other ingredients in another bowl and pour over the bread cubes. If any bread cubes remain dry, lightly stir the mixture in the casserole.

Bake on the Egg using an indirect setup at 350 to 375 dome, for 35 to 45 minutes. Test for doneness with a metal knife inserted near the center. It should come out almost (but not quite) clean.

Serve warm with the sauce.

BOURBON SAUCE

Beat the butter at high speed in a mixer.

Lower speed to medium and add the powdered sugar 1/2 cup at a time.

Add the vanilla, then raise the speed back to high. Beat until the mixture is about the consistency of frosting.

Lower the speed and very slowly add the bourbon. People who don't want a very pronounced bourbon taste should use only 2 tbsp of bourbon. Most folks seem to prefer 4 tbsp. But we like the bourbon to really stand out, so we may add as much as 6 tbsp (as we did at the Fest.)

Once the bourbon is incorporated, increase the speed back to high until the consistency is again much like frosting.

Serve over warm bread pudding.

Recipe Source

Author: Eggtuary (Mike Stone)

Note: I prefer to use Jim Beam as the bourbon for this and all other recipes calling for bourbon. It has a much more distinctive bourbon taste than the cheaper bourbons I've tried, and is far more reasonably priced than the high-end bourbons like Maker's Mark.

Georgia Red Wings

I think you'll like this, it's definitely one of the best I've ever tasted. It's not overpoweringly spicy but quite flavorful.

Ingredients

3/4 cup soy sauce
3/4 cups water
1/2 cup Texas Pete hot sauce
1/2 cup lemon juice
1 cup Hot and Spicy V8 juice
3-4 lbs chicken wings

Procedure

Cut the wings apart at the joints discarding (or saving for stock) the tips.

Combine marinade ingredients in a large container with a lid. and place the wings in the container making sure they are all covered with marinade.

It is best to let the wings marinate in the refrigerator overnight (or at least 2-4 hours).

Remove the wings from the marinade and sprinkle with Big Green Egg Gourmet Seasoning (or your favorite rub for chicken).

Grill indirect at about 350 deg. for 15 to 30 minutes on each side. If grilling direct, monitor carefully and turn every 10 minutes.

Recipe Source

Source: submitted by Wise One (Bill Wise)

Notes: Personally, I like them very crispy (an hour) but some like them just barely browned (30-40 minutes).

This does enough wings to cover the grill of a large BGE with some space between the wings. You could probably double the recipe and get them all on, but you would be overlapping some.

Grilled Marinated Hanger Steak

Eggtoberfest 06

What you will need

1 Hanger Steak (you need to find a butcher that will get them for you)

1 shallot

Soy sauce

Take the hanger steak and tenderize it with a jaccard (tool with many sharp pointed blades, or you can simply use a sharp pointed knife)

Finely chop shallot. Put steak, chopped shallot, and about 1/3 cup of soy sauce into a plastic zip lock bag. Let marinade for a few hours (all day is fine or 1 hour is ok).

Remove from marinade, pat dry, the grill direct at 500 degrees till done (I like it around 130 internal at the thickest part). Remove from egg, let stand a few minutes, then slice thinly down the long side of the steak. Be careful to remove the tough piece of gristle that separate the steak into two halves.

Recipe Source

Author: Mad Max Beyond Eggdome (Max Rosen)

Grilled Salmon

Marinade:

1/2 cup soy sauce
1/2 cup lemon juice
1/3 cup brown sugar -- packed
1/4 cup vegetable oil
2 cloves garlic -- crushed

..

Salmon fillet -- skin on
2 Tbs Butter (melted)
2 Tbs Maple Syrup Dizzy Pig Raging River rub

Combine soy sauce, lemon juice, brown sugar, oil and garlic and stir to mix.

Place salmon in a ziplock bag and add marinade.

Place in refrigerator and marinate 3-6 hours.

Remove salmon from refrigerator about 30 minutes before cooking and 'pat' dry with paper towels.

Mix together butter and maple syrup and brush over entire surface of salmon. Sprinkle with a liberal amount of Dizzy Pig's Raging River Rub.

Big Green Egg set-up : raised grid, direct, dome temperature at 350-400 degrees.

Place salmon on raised grid, close egg dome and cook 15-20 minutes, depending on thickness. It's best to 'undercook' to prevent drying out. Salmon is done when a knife inserted in the fillet slides in easily with no resistance,

Remove salmon, brush on any remaining maple syrup-butter, and wrap in foil for 5-10 minutes before serving.

Recipe Source

Author: Egret (John Hall)

GrillMeister's Disappearing Wings

6 lbs wings
Bad Byron's Butt Rub
Turbinado Sugar



Mix 3 parts Butt Rub and 1 part Turbinado Sugar (enough for about 1.5 cups)

Rinse wings off and cut the little fleugel part off.

Lightly dust wings (both sides) with rub and place in a large ziplock back to marinate for a few hours or overnight.

Heat up the egg to 350°F and place the wings same side up on a raised grid. Dust the wings again with rub.

After a minute or so, turn all the wings over on the other side and dust again.

Egg at 350°F for approximately an hour to render out the fat and crisp up the wings.

Turn frequently and rotate grid to avoid hot spots.

Let the wings sit for 5 minutes before serving.

Harvey Wallbanger Cake

Ingredients:

1 box orange cake mix (about 18 1/2 oz.)
1 box (3 1/4 oz.) instant vanilla pudding mix
4 eggs
1/2 cup vegetable oil
4 oz Liqueur Galliano
1 oz Mandrin Orange Vodka
4 oz Orange Juice

Directions:

Combine cake mix and pudding in a large bowl.
Blend in eggs, oil, 4 oz. Liqueur Galliano, 1 oz. Vodka, and 4 oz. orange juice.
Mix batter until smooth and thick.
Pour into a greased and floured 10 inch bundt pan.
Bake at 350F indirect for 45 minutes or until toothpick comes out clean.
Let cool in pan 10 minutes, then remove and place on rack.

Recipe Source

Author: Squeeze (Kevin Jacques)

Hong Kong Steamed Salmon

Eggtoberfest 2006

What you'll need

Wok that fits in egg
Bamboo Steamer Baskets
1 bag baby spinach leaves
Fresh Ginger, cut into slivers
Couple of scallions, finely chopped
One bottle dry sherry
Teriyaki Sauce
2 lbs salmon Fillets, skin removed, cut into single portions



Build fire in center of egg (dome temp should be around 425 - 450°F, but this is not as important as having direct heat under your wok)

Place layer of spinach leaves (about ½ bag) in each steamer basket. On top of leaves place salmon fillets. Sprinkle ginger and scallions on top of that.

In the cold wok, pour about 2 cups of sherry and about ½ cup of teriyaki sauce. Set the steamer basket stack on the wok. Place the entire wok/steamer basket stack in the egg close to the fire. Close dome. Check fish after about 10 minutes and again at 15 minutes. Shouldn't take more than 20 minutes to be done. Also, if the liquid is reducing too much in the wok, simply add the rest of the bottle of sherry.

Best served in large bowls, with the spinach, the fish, and pour some of the left over liquid from the wok on top of it.

Recipe Source

Author: Mad Max Beyond Eggdome (Max Rosen)

Note: This recipe also works great with Chilean Sea Bass and Halibut, and probably any other thick fish.

Kathy's Green Bean Casserole

This one is real easy. Go get a can of French's Original French Fried Onion Rings and follow the instructions on the can with the following changes:

Use french style green beans (drained)

Add 2 teaspoons of Worcestershire Sauce

Add one small can of sliced mushrooms (drained)

Add fresh cracked pepper to taste

Place in the middle rack with the egg between 350°F and 400°F and cook until warm and bubbly (I go to 210°F)

Sprinkle top with the Onion Rings and return to the Egg until the onion rings are brown then serve. One key is to have meat on the egg at the same time so that the smoky meat flavor will permeate the casserole.

Recipe Source

Author: Why1504 (Hank Perkins)

Kathy's Peach Cobbler

With this recipe you want to cook it alone with as little smoke as possible.

Batter

1 cup self rising flour

1 tsp baking powder

3/4 cup white sugar

1 cup buttermilk

.....

1 stick of salted butter

1 large can of peaches (drained)

Procedure

Mix flour, baking powder, sugar and buttermilk thoroughly to create the batter.

Melt 1 stick of salted butter in the pan you plan to cook the cobbler

Pour the batter on top of the melted butter

Take 1 large can of peaches (drained) and spread out across the batter.

With the egg at 425°F cook on the middle rack until the top is brown. At Eggtoberfest, we made a double batch and cooked it in a disposable aluminum pan (here I checked the internal as the batch was a good bit deeper than we had cooked before. It was @ 210 internal when I pulled it to serve.). We have cooked this in a cast iron skillet with good results.

Recipe Source

Author: Why1504 (Hank Perkins)

Leg of Lamb

MollyShark cooked this Boneless Rolled Leg of Lamb (EVERY BITE IS SENSATIONAL) at EGGtoberfest 2006.

Ingredients

- 1 Leg of Lamb Roast
- 3 Tbs Floor
- 2 Tbs Olive Oil
- 1 Tbs Salt
- 2 Clove Crushed Garlic
- 1/2 tsp Ginger
- 1/2 tsp Sage
- 1/2 tsp Marjorm
- 1/2 tsp Pepper
- 1/2 tsp Thyme



Preparation Directions:

Mix ingredients into a paste.

De-bone the roast and flatten it.

Spread 1/2 of the paste onto the flattened roast.

Roll up the roast into a sausage shape and tie off every 1 in. or as required to hold shape (more is better when it comes to serving).

Spread the remaining paste on the outside of the roast.

Cooking Directions:

Cook indirect over plate sitter, etc. at 350 degrees until done.

About 1 hour for a 4 lb. roast.

Do not over cook medium to medium rare is best.

Recipe Source

Author: Big Daddy

Lil Brother Smokin Turkey Necks

Smoked Turkey Necks

Ingredients:

10 lb Turkey Necks
16 oz Louisiana Crawfish Boil
14 quart stock pot
7 quart water
big green eqq seasoning



Preparation Directions:

Wash Turkey Necks

Cooking Directions:

Fill stock pot with water.

Add Louisiana Crawfish boil.

Let solution boil about 15 minutes.

Add Turkey necks and bring to a second boil for about 15 - 20 minutes.

Turn stock pot off and cover.

Let stand 15 minutes. (Caution the longer they stand the hotter they become).

Remove the necks from stock pot and sprinkle with big green egg seasoning.

Spray grill with non-stick spray.

Put necks on grill at 275 degrees for 5 minutes, turn and cook another 5 minutes.

Special Instructions:

To spice them up a notch try sprinkling with uncle butt rub.

Bar-B-Que sauce can be added in the last minute of cooking for a different taste.

Serve with your favorite cold beverage.

Eat and enjoy.

Recipe Source

Author: William Kelsey ckelsey822@netzero.com

Maple-Planked Brie with Garlic and Roasted Peppers

Served at EGGtoberfest 2006 to the great delight of an anticipating crowd.

Ingredients

- 1 maple plank, soaked (at least 4 hours)
- 2 small wheels brie (1/4 lb. each)
- 1/4 cup olive oil
- 6-8 cloves of garlic, chopped
- 2 green onions, finely chopped
- 1 red bell pepper, roasted, peeled, seeded and finely chopped
- 1 jalapeno pepper, seeded and minced (optional)
- 2 Tbs chopped fresh thyme
- 2 Tbs balsamic vinegar
- black pepper and salt to taste



Procedure

Preheat EGG to 400 degrees dome.

Scrape rind off top of each wheel of brie to expose cheese and set aside.

Heat olive oil in saute pan (or cast iron skillet) and add garlic, cooking until softened but not browned.

Add green onions, peppers, thyme, vinegar and saute for 5 minutes, stirring occasionally. Remove from heat and salt & pepper to taste.

Place the maple plank on direct grill and listen for it to “pop” (about 8-10 minutes). Divide the pepper mixture evenly on top of brie wheels and place on plank.

Close lid and bake for 8-10 minutes until cheese begins to melt... (or the plank catches fire, as in Chubby’s case!!).

Serve with slices of crusty bread or crudites.

Recipe Source

Author: Chubby (Evans Tabor)

Mediterranean Pork Tenderloin

Butterfly the tenderloin - careful not to cut through

Cover with grape leaves

Layer:

...one row of anchovies

...one row of stuffed green olives and/or black olives

...generous layer of sun dried tomatoes

...even more generous layer of feta cheese

...sprinkle with basil, a bit of onion, and garlic

Roll or fold the tenderloin - tie and dust with smoked spanish paprika

smoke with grape wood - 350°F indirect - until an internal temp. of 140°F

let stand 15 min - slice and serve

Recipe Source

Author: Mr. Toad (Rodney Deal)

Miss Alyce's Baked Apples

As cooked at the 2006 Eggtoberfest

Ingredients

1 can (6lb 8oz) White House Sliced Apples
1 stick real butter
2 Tbs ground cinnamon
2 Tbs whole cloves
1 Tbs nutmeg
2 cups brown sugar
3/4 cups raisins - dark
3/4 cups raisins - golden
2 cups Ocean Spray - Craisins - cranberries
2 cups walnuts

Procedure

Cook/smoke in a 7qt. dutch oven for 1 and 1/2 hours at 350°F- add walnuts during last 15 minutes of the cook

Cooking Tips

Variations: use pecans instead of walnuts or both - add other fruit; pears or cherries for example - chopped ginger is a nice addition - dark (grade b) maple syrup instead of the brown sugar - apple brandy or light rum, all is according to taste

Recipe Source

Author: Mrs. Toad (Alyce Deal)

Mrs. Puj's "Apple Peeler Corer Slicer" Crumb

Eggtoberfest 2006

Ingredients

Apples (use your favorite baking apples)

4 Fuji apples

3 Granny Smith apples

3 Braeburn apples

2 1/2 cups finely diced walnuts

1 Cinnamon sugar

The Crumb

1 stick of butter (softened)

1 box (16 oz) box of dark brown sugar

5 to 7 tsp ground cinnamon

3 to 5 tsp ground allspice

3 to 5 tsp ground nutmeg

2 to 2 1/2 cups oatmeal

Bring the BGE Internal Temp to 375F° to 400F°, Indirect Setup

Directions:

Peel, core and slice the apples to 1/4" thickness. Spray the inside of an aluminum pan (large enough size pan to bake a whole chicken) with a cooking spray (e.g. Pam). Cover the bottom of the pan with the walnuts. Place the sliced apples on top of the walnuts, sprinkling the apples with cinnamon sugar occasionally (or as you like).

In a separate mixing bowl make the crumb by combining the butter, dark brown sugar, allspice, nutmeg, cinnamon, and oatmeal. Spread the crumb on top of the apples. Cover the apples and crumb with aluminum foil. Place in the Egg to bake.

Baking Instructions:

Bake covered for 60 to 70 minutes, remove to test for doneness (use a cake tester to check the apples for doneness). Place the pan of apples back into the Egg uncovered for an additional 10 to 15 minutes. Remove and serve.

Recipe Source

Author: Mrs Puj (Cheryl Pujda)

New England Smoked Apples

12 Large Apples (McIntosh are what I used, also tried some Red Rome Apples however they took slightly longer to smoke)

1 stick Unsalted Butter

One celery stalk

One small sweet onion

1 tsp dried Sage. (little goes a long way)

16 ounce bulk original sausage.

Maple Syrup

Apple Wood Chips or Chunks for smoking.



Melt 1 Tsp of Butter in Med Hot pan.

Finely chop the onion and celery stalk, saute them until slightly brown.

Add sausage and sage turn heat up to high; break up sausage while cooking with wooden spoon. Cook mixture until all the sausage is done.

Remove from heat, and strain. Let cool to room temp before adding to apples.

Core apples with melon baller, make sure not to go out the bottom of the apple, leaving a cavity for sausage stuffing.

Fill apples 1/2 way with sausage stuffing, then add small amount of Maple Syrup, fill the rest of the cavity with the stuffing. This can be done several hours before cooking, just cover and put in fridge.

Ready to cook;

get Egg up to around 350-375, indirect w/ drip pan. Add lots of apple wood for smoke flavor. (I've never tried any other woods with this dish).

Right after apples hit the egg, put a dab of butter on them.

About 20mins into the cook, add some syrup to the top of the apples.

Apples should take about 45 minutes to 1hour depending on the size of apples. You want them to be soft, when the skin splits is a good sign they are done. Serve hot, and with lots of Syrup! Yum ;-)

Serve as a side dish, or as main course. I'm thinking about on Turkey Day, maybe in the morning with breakfast.

Recipe Source

Author: locolongball (Bryan Marr)

Paella

1 cup short grain rice
1 can (14 oz) can of chicken broth
1 cup hot water
4 green onions, coarsely chopped
handful of frozen peas
1/2 cup roasted red peppers
1 ear of corn, sliced into 1" rounds
1/2 can of clams and 2 or 3 ounces of the juice
1/2 lb chorizo sausage, formed into meatballs
1 chicken breast, bone in with skin removed
(wings are good too)
6 shrimp, peeled
1/4t salt
rub for chicken & shrimp



Stabilize the Egg at 375 degrees dome. Season the chicken and the shrimp. Lightly grill the shrimp, grill the chicken and sausage about halfway done, remove from the grill and set the plate setter on the grill, legs down. Chop the chicken into several pieces, leaving the rib bones in place.

Combine all ingredients in a pan suitable for the Egg except for the 1 cup of hot water. This can be added during the cook if needed. Cook until rice is done, about 45 minutes, rotating 90 degrees once or so. Remove and cover with foil for 15 minutes. I like a little of Tony Chachere's "Original Creole Seasoning" added at the table. It is great on the corn.

Paella is like many things that can and should be adapted to your personal tastes. Since posting this page, a couple of folks have told me they are making vegetarian versions with corn, peas, mushrooms, snow peas, squash etc. I also like using all seafood especially when I can get fresh clams and mussels.

Recipe Source

Author: ~thirdeye~ (Wayne Nelson)

Note: bobbyb (Bob Bullard) cooked this at EGGtoberfest 2006

Phillipino Fried Rice

6 cups Jasmine rice cooked the night before and left uncovered in the refrigerator to dry out.

1/4 cup water

salt to taste

1 Tbs kosher or sea salt

3 Tbs oil

2-3 Tbs garlic.



Cook the Jasmine rice the night before and leave uncovered in the refrigerator to dry out.

Mix in ~1/4 cup of water to moisten it back up a bit

Add salt to taste (I start with 1 tablespoon of kosher or sea salt and go from there)

Add 3 tablespoons of oil to your wok and 2-3 tablespoons of garlic.

Cook the the garlic just a little (don't brown it) and then add in the rice. Stir it mixing the garlic into the rice for about 2-3 minutes.

Recipe Source

Author: Dennis Huff

Red Neck Sushi

Spicy Buck Roll

Ingredients

1 lb Lean Ground Venison
1/2 lb Cream Cheese
3 lbs Bacon
1 Jar Sliced Jalapenos
1 Jar Dizzy Pigs' Raging River Rub
1 pkg Skewers or metal skewers.
1 Jar Tiger Sauce (a pepper sauce)

Procedure

Mix the ground venison and cream cheese together.
Lay out the bacon strips, flat across a chopping block.
Spread a thin layer of mixture on each strip of bacon.
Place a slice of jalapeno on each end of the bacon.
Sprinkle with raging river.
Slice the bacon into two short strips.
Roll up from the jalapeno end and stick onto skewer.
Marinate in Tiger Sauce for 15 to 20 minutes and then Grill.
Grill at 350° to 400°.
Best if bacon is not crispy but ham like and is served warm.

Recipe Source

Author: Tyson Wood

Sandbagger's Stuffed Shrooms

Softened Cream Cheese (as much as you need)
we started with one package
Little Smokies... chopped until they appear
crumbled
Large white mushrooms (I guess you could use
whatever variety you like)
Your favorite rub or seasoning ...we used Red
Eye Express and Shakin' The Tree.
pinch of salt



Remove stems from mushrooms....mix the cream cheese, seasoning and Little Smokies until they uniformly blended.

With a small spoon or fork, fill each cap with the mixture.

Cook raised, direct at 300 to 350 until mixture starts to bubble slightly. Incredibly simple and delicious. Add just a pinch of salt at the end if desired.

Recipe Source

Author: Sandbagger (Tom Vogds) Photo of LawnRanger serving.

Sausage and Biscuits on the 3 Tier Rack

Ingredients

roll of Jimmy Dean Hot Sausage

Dizzy Pig Swamp Venom

Southern Biscuit

2 cups White Lilly All Purpose Flour (Yep White Lilly only)

4 tsp baking powder

1/4 tsp baking soda

3/4 tsp salt

2 1/8 Tbs butter

2 1/8 Tbs shortening

9-10 oz buttermilk, chilled

Sausage

This is a typical fatty. Take a roll of Jimmy Dean Hot Sausage and liberally coat it with Dizzy Pig Swamp Venom (I like lots, most of the heat stays on the outside and you get different heat as you work through. Place on the middle rack of the 3 Tier rack at 375 - 400 (this is out of spec for the three tier and why it is on the middle). When the Fatties (I usually do 2) hit 135 - 140 internal the biscuits go on the top and the temp gets jacked up to 425. Now on to the biscuits.

Southern Biscuit

In advance, take the butter and the shortening and cut it into 1/4 3/8 of an inch squares and put these in the freezer so that they are really cold. Then, combine flour, baking powder, baking soda and salt. I now glove up to give my hand some additional thermal barrier. Using your fingertips, rub butter and shortening into dry ingredients until mixture looks like crumbs. You do not want to over process here, you want the fats to remain solid and just cut the fat in. Many people use a pastry knife here but I prefer to use my hands. Next add the buttermilk, I stop at 8 oz, and add the milk until it gets good and sticky. I never get to 10 oz but do get close. Now, I use my hands here but you can use a rubber spatula if you prefer. Don't over stir. If you are successful the flour will absorb the milk and the fats will be in layers in the dough.

Turn dough onto floured surface, dust top with flour and pat them out by hand to 1/2 inch thick. I pat them into a rectangle and cut them with a chef's knife into squares. Place biscuits in a disposable aluminum pan so that they just touch. Now, normally you would cook these @ 450 With the sausage in the middle rack we don't want it to dry out. So we cook @ 425. It will take about 30-35 minutes. You will know they are done when the tops are brown. The sausage will be @ 180 about 5 minutes before the biscuits are done, giving you time to rest and cut the fatties. Good Luck. BTW, I plan to try these on my pizza stone, I expect they will get ready sooner.

Recipe Source

Author: Why1504 (Hank Perkins)

Note: I must admit, I started with Alton Brown's Southern Biscuit recipe. I use Alton's recipe inside and really like it, better than my Grandmother's. Outside it did not work as well so here is the modified version.

Sausage/Cheese Bread Roll

Ingredients:

1 pound loaf frozen bread dough, thawed
1 pound breakfast sausage (Jimmy Dean Sage is our favorite)
8 to 10 oz shredded cheese (we typically use cheddar, but anything is good)
2 eggs (raw, used as a binder for other ingredients)



Preparation/cook:

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 (about 1 hour).

Egg setup is with platesetter (feet down) at about 375 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.



The Ham version

Recipe Source

Author: SSN686 (Jay Taylor)

Sausage - Fatties

Smoked sausage logs have been around quite a while. Calling them "fatties" seems so fitting. Thanks go out to Bigdog, a member of The BBQ Brethren for the now famous nickname. I know I usually recommend grinding, mixing and stuffing your own sausage, but fatties are an exception. There are some store-bought logs that consistently turn out very good. Jimmy Dean and Bob Evans brands are at the top of the list for quality and seasonings. If you are into rolling-your-own fatties buy or make a batch of bulk sausage and roughly form it into one pound logs. Wrap the sausage in plastic wrap and tie a knot in one end. Twist the other end clockwise to tighten up the log, then refrigerate for an hour or so to let it set up.



Fatties are a quick cook, 3 hours or less at temperatures between 215° and 270° measured at the grate. This means that anytime your cooker is running is a good time to toss one or two fatties on.

Just slice the plastic tube and sneak the log out of the wrapper. Re-form if necessary.

Season with a little rub if you like.

Cook them to an internal temperature of 170° then rest in foil for around an hour before slicing. They are excellent with biscuits.

That's all there is. Now go smoke a fatty!

Recipe Source

Author: ~thirdeye~ (Wayne Nelson)

bobbyb (Bob Bullard) cooked these at EGGtoberfest 2006

For stuffing, make a thick patty and add filling in the center. Carefully form into a log and follow the instruction from above.

For EGGtoberfest I used Jimmy Dean Sage breakfast sausage stuffed with salami, provolone, and bell pepper. I applied Ken Stone's Witchy Red rub to the outside.

If I smoke them for the next day I sometimes pull at 150° internal and wrap in foil with a little apple juice and return to the cooker until they reach 170°. Leave them in foil, cool down and refrigerate, slicing the next day. Reheating in the microwave or skillet works great.

The store-bought ones do have a higher meat to fat ratio, but the cook time renders a lot of the grease out. The mass helps keep them moist. If you have a multiple grate set-up in your cooker, try fatties on the top grate and chicken, meatloaf or pit beef underneath.

Schweineroulade

This is based on the German "Rinderroulade" recipe except this uses a pork roast rather than a beef roast. This recipe is based on something similar served at "Teske's Germania" in San Jose, California.

INGREDIENTS:

4 lbs boneless pork roast (I used a pork loin)
1 lb pork sausage
32 carrot strips
16 dill pickle strips
1 onion, chopped
7 crushed juniper berries
1 cup german mustard
Thyme, Oregano, Curry, Paprika, Cayenne Pepper and Black Pepper*

* German cooks do not measure these things...depending on their instincts to guide them to the proper taste.

PREPARATION:

Cut the Pork Roast into about 16 slices about 1/4". Using a rolling pin, flatten to about 1/8".

Combine sausage, onions, juniper berries, mustard and other herbs and spices, Spread a thin layer of sausage mixture on each pork slice.

Lay two slices of carrot and one slice of pickle on each.

Roll and pin with a wetted toothpick.

Grill over a raised grill at 350°F for about 35-40 minutes turning once.

Recipe Source

Author: Wise One (Bill Wise)

The 10 Pound Hamburger

This makes a great dish for a kids' party or an office event. This was done at EGGtoberfest 2006 on an XL Egg. I imagine you could do it on a large, you would just have to use a smaller mold which would make the burger thicker. Just remember to push a divot into the meat or you will have a giant meatball sandwich.

Ingredients

10 pounds ground beef (I used an 80/20 mix)

5 eggs

Your favorite rub

Bun (available at www.thegianthamburger.com)

(Tell them you saw this at Eggtoberfest)

Favorite toppings



Procedure

Heat egg to 400-450 degrees indirect

Mix burger with 5 eggs well. Make sure to work the egg into the meat well.

Add rub to your taste and mix in. Remember, this is a lot of meat!



Form patty out in an 18" deep dish pizza pan, work the meat until it is smooth and no cracks around it.

Transfer the meat to an 18" pizza screen that has been sprayed with Pam.

Push a divot (an indentation) into the center of the burger patty. This will keep it from bubbling up like a meatball.



Place burger on pizza screen into egg and dust with more rub.

Cook until meat is about 185 degrees through out, there is no need to flip. You will have to ladle off fat from the divot area.



Once the burger is cooked throughout, transfer to your giant hamburger bun and top to your liking.

Recipe Source

Author: Squeeze (Kevin Jacques)

The Great Pumpkin

This recipe is loosely based upon a recipe that I found in a Native American cookbook. Pumpkin was a staple of both Colonial America and Native Americans. In my house, we have been eating pumpkin for some years, as it is very flavorful. This recipe is fun to make and has a great presentation. It is also a lot of work but relax and enjoy. You can also be creative as to what you put in the stuffing so substitute as needed. The original recipe called for ground buffalo or ground venison mixed with Italian sausage. One final note: it is actually my wife that gave me the idea to cook this.

Ingredients:

- 1 Pie Pumpkin, about 4-5 pounds
- 1 cup Long-Grain Rice
- 1 cup Wild Rice
- 1.5 lbs Bulk Country Sausage
- 1 can low sodium Chicken Broth (approx. 1 3/4 cup)
- 1 medium Yellow Onion, peeled and sliced
- 1 Leek, sliced in half, rinsed and sliced
- 1 clove Garlic, crushed
- 2 Tbs Butter
- 6 Mushrooms, medium-sized, cleaned and sliced
- 3 Green Onions, chopped
- 1/4 lb Tasso Ham, diced
- 2 Apples, medium-sized, peeled and chopped
- 1/4 cup fresh Parsley, chopped
- 1 tsp Fresh Thyme
- 1 tsp Sage
- 1/4 cup Bourbon
- 1/4 cup Raisins
- 1/4 cup Golden Raisins
- 1/4 cup Dried Currents
- 1/4 cup Dried Cranberries
- Salt and pepper, to taste
- 2 Eggs, lightly beaten



Preparation:

Cook the Long-Grain Rice as you normally would.

Rinse the Wild Rice with cold water. Bring the chicken broth and wild rice to a boil in a saucepan. Cover and simmer for about 45 minutes, stirring occasionally. Start checking after 35 minutes for doneness. It is ok if it is a little under done and all of the liquid is not absorbed.

Brown the sausage in a skillet and drain most of the grease.

Wash off the outside of the pumpkin. Clean the pumpkin like you would for a Jack-O-Lantern. Save the top and the seeds.

With a fork pierce the inside of the pumpkin being careful not to break the skin. Sprinkle the inside of the pumpkin with salt and pepper.

In a skillet, sauté the onion, leek and garlic in the butter for a couple of minutes

Add the Mushrooms and Green Onions to the skillet and continue to sauté for a couple of minutes more.

Add the Apples, Sausage and Ham to the skillet. Continue cooking until all is heated.

Remove from heat.

In a large bowl, combine the rice, wild rice, the mixture from the skillet and the rest of the ingredients (except eggs)

Mix in the beaten eggs.

Fill the pumpkin with the stuffing and put the top back on.

Cooking Instructions:

Place the stuffed pumpkin in shallow baking dish or pie plate.

Cook on the BGE, over indirect heat at 350 for about 1.5 to 2.5 hours.

The pumpkin will tell you when it is done. When you touch the outside of the pumpkin, it should feel soft.

Make sure that the stuffing reaches 180 degrees just to be on the safe side.

Let the pumpkin rest for 15 minutes after cooking. This is important to allow the juices to be absorbed back into the stuffing.

You can serve the pumpkin two ways, you can slice it or you can scoop out the contents making sure to include some of the pumpkin meat with stuffing.

Special Notes:

The White Rice can be made the day before.

I browned the Sausage the day before.

I used a mixture of Apples: one Gala, ½ Granny Smith, ½ Cortland.

I used a mixture of Mushroom: ½ button, ½ Cremini. You could use whichever kind you would like. Wild Mushrooms would be appropriate.

You can experiment with the type of Sausage and Ham.

To make this a vegetarian meal, just leave out the meat and add more mushrooms.

Save the Pumpkin Seeds for the children to clean and roast.

Place any extra stuffing in a covered baking dish and bake at 350 for about an hour.

If baking the pumpkin in a conventional oven, place the pumpkin in a shallow baking dish with some water in it to maintain moisture.

Recipe Source

Author: RhumAndJerk

Source: based upon a recipe that I found in a Native American cookbook

WessB and SallyB`s Eggtoberfest Stuffed Green Peppers

20 large bell pepper (grrree, re dor yellow)

2 cups grated parmegano regianno

Stuffing

1 to 1 1/2 pound ground beef

6 to 8 sweet italian suasage links, casing removed

5 cans tomato sauce

2 bags boiil in bag rice, or any substitute you wish

1 large tomato, diced

1 large onion, diced

2 cups grated parmegano regianno

couple garlic cloves, use as much or as little as you like

1 Tbs Ken Stones witchy red (or your favorite spice)

salt & pepper to taste

1 Tbs sugar, takes the twang away from the tomatoes



Stuffing...

This stuffing can be made in advance and frozen, as we did at Eggtoberfest. I chose to make this on the stove top, but with the proper pan it could easily have been prepared on the egg.

Brown and crumble the ground beef and sausage together. Adding the onion and garlic while browning.

Drain grease from pan and return meats to the pan.

Add all remaining ingredients except for the rice and cheese, and bring to a boil.

When mixture is well mixed add the rice and cheese and continue at a simmer to desired consistency.

These amounts made enough to stuff roughly 20 good sized green bell peppers.

Cooking.....

You will also need a couple more cups of Regianno for this step.

Get the egg stabile at 325° to 350° , stabile being key here, you want the fire as calm as possible to not char the peppers to bad. I do this as a direct cook, there really is no reason you couldn't do it indirect if you prefer.

Cut the top of the peppers (it's best to pick ones that will stand up on their own) and remove the membranes and seeds and wash thoroughly.

Layer in about 1/4" of grated regianno and fill pepper roughly 1/3 of the way with stuffing.

Add another layer of Regianno, continue with the stuffing to roughly 1/4" to 1/2" below the top of the pepper.

Another layer of Regianno and the fill remaining space with shredded mozzarella.

The peppers I used at fest were good sized and I could only fit 12 on a large egg.

Place on the egg direct and cook for about 1 hour, I started peeking at around 45 minutes. I never had to relocate any of them.

Recipe Source

Author: WessB (Wess Breeden)

A Few Tips from the Forum

Don't use the wrong type of apple for baking. Red Delicious are eating apples, try a baking apple like Cortland, Empire, Gala, Ida Red, Jonathan, Granny Smith or Melrose. These are all more baking apples. You can even try a mixture of three different types. Most of these apples are just coming into season between now (August) and Eggtoberfest. Continue experimenting until then and you will get the right consistency.

--RhunAndJerk

For crispier skin on baked potatoes, make sure the skin is dry (free of water) before cooking, use olive oil on the skin, and bump up the temp of your Egg to 400 - 425 for the last 10 minutes or so.

--TRex

I vacuum pack pulled pork with a little Coca-Cola (or Royal Crown Cola) and a little low sodium chicken broth and reheat the bag in boiling water. Ziplock bags won't work this way, but you could do it in aluminum pans in the oven. The Coca-Cola seems to make things taste fresh again. I got the chicken broth idea from Old Dave and the cola idea from RRP. I mixed the two and was very happy

--fishlessman

A leaf of lettuce dropped into a pot of soup absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose.

-- Etowah Tenn Cookbook

Use a rain cap if rain is predicted. A 6 inch cap fits snugly on the Daisey Wheel which is good for higher wind areas like mine. A 7 inch can also be used, it doesn't fit snugly.

-- Eggecuttioner

Or even cheaper: A large coffee can with "Church Key" holes poked in around the sides at the top.

--Morro Bay Rich

A wadded up piece of aluminum foil makes a great tool to clean the surface of your grid.....

-- egret

The best way to maintain a temp of 350 degrees (a great 'baking' temp) is to start your fire with bottom and top vents fully opened. ..as you start getting near 300 degrees, leave the bottom vent fully opened, but close the top vent and only open the daisy wheel so that the little holes are fully open. .. most large eggs will steady right in the 350 range this way. . . if temps start going up above 350, then adjust by closing the bottom vent some. . .

--mad max beyond eggdome

Of all the egged food I have eaten over the years...by friends and at the fests....the most common (and noticeable) mistake that people make is putting their food on before the smoke is right. Tan, white or thick smoke, gotta wait. Thin or blue smoke is good. No visible smoke is just fine too. Also, folks should put their nose into the smoke.

--Nature Boy

Index

A

Adobo Chicken	1
Afterparty Salsa	2
Aladambam White BBQ Sauce	3
Alaskan Salmon	4
Alaskan Salmon Tartar/ Dill Sauce	5
almond	6, 7, 19, 36
apple	6, 7, 13, 21, 25, 52, 53, 54
Apple Crostatas on BGE	6
Atomic Buffalo Turds	8

B

bacon	8, 9, 10, 22, 32, 33, 57
Bacon Wrapped Watermelon Rinds	9
Bacon-Wrapped Dates with Manchego Cheese	10
banana	25
barbecue	22
bean	18, 32, 33, 46
Bloody Mary Chicken Wings	11
Breakfast Pizza	12

C

Car Wash Mike's Ribs!	13
Caramel Breakfast Rolls	15
carrot	23, 62
Casserina	16
celery	11, 23, 33, 54
Cheese Bread	17
Chef Arnoldi Chili	18
cherry	11, 19, 52
chili	11, 23, 28, 29, 30, 32, 33
Chubby's Chick's Red White & Blue Cookies	19
cilantro	2
corn	20, 24, 55
Corn Pudding	20
cranberry	19, 52
Crown Roast	21

D

Daddy Pat's Mellow Mushroom Bacon Bites	22
Daddy Pat's Shake and Grill Firecracker Wings	23
Dizzy Pig Nad Stew	24
Drunken Monkey Muffins	25
DZSO Joe's BBQ Bourbon Sauce	27
DZSO Joe's Caribbean BBQ Sauce	28
DZSO Joe's Come Back Sauce	29
DZSO Joe's Gasparilla BBQ Sauce	30
DZSO Joe's Spicy Asian BBQ Sauce	31

E

Eggfest Chili Recipe	32
Eggfest Ribs with No-Cook Barbeque Sauce	34
EggHatter's Chocolate Dream Roll	36
Eggribs	37
Eggtoberfest Dark Beer Brats	38
Eggtuary's Bourbon Bread Pudding	39

G

Georgia Red Wings	40
ginger	28, 31, 45, 52
grape	51
Grilled Marinated Hanger Steak	41
Grilled Salmon	42
GrillMeister's Disappearing Wings	43

H

ham	12, 57
Harvey Wallbanger Cake	44
Hong Kong Steamed Salmon	45

K

Kathy's Green Bean Casserole	46
Kathy's Peach Cobbler	47

L

leek	66
Leg of Lamb	48
lemon	4, 5, 6, 11, 40, 42
Lil Brother Smokin Turkey Necks	49
lime	2

M

macadamia	19
Maple-Planked Brie with Garlic and Roasted Peppers	50
Mediterranean Pork Tenderloin	51
Miss Alyce's Baked Apples	52
Mrs. Puj's	53
mushroom	21, 22, 46, 55, 58, 66
mustard	13, 21, 29, 30, 62

N

New England Smoked Apples	54
---------------------------	----

O

olive	18, 28, 50, 51
orange	44

P

Paella	55
pea	55
peach	47
peanut	24
pear	52
pecan	15, 32, 52
Phillipino Fried Rice	56
pineapple	12
pork	21, 31, 32, 35, 37, 62
pumpkin	65, 66

R

raisin	25, 39, 52
Red Neck Sushi	57
ribs	13, 14, 34
rice	55, 56, 65, 66, 67

S

Sandbagger's Stuffed Shrooms	58
sausage	21, 24, 32, 33, 48, 54, 55, 59, 60, 61, 62, 65, 67
Sausage - Fatties	61
Sausage and Biscuits on the 3 Tier Rack	59
Sausage/Cheese Bread Roll	60
Schweineroulade	62
sesame	31
shallot	41
soy	1, 31, 40, 41, 42
spinach	16, 45
squash	55
steak	2, 41
strawberry	19

T

The 10 Pound Hamburger	63
The Great Pumpkin	65
tomato	2, 16, 18, 28, 30, 32, 51, 67
turkey	49
Tips from the Forum	69

W

walnuts	52, 53
WessB and SallyB's Eggtoberfest Stuffed Green Peppers	67