



*Recipe Collection from the 4th Annual  
Georgia Mountain Eggfest  
May 16th and 17th, 2014  
Hiawassee, GA*





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# **“Skyline” Cincinnati Chili Dip**

By Eddie Meiners (FastEddieM) and Michael Tipton (Kentucky Wildcat Fan)

## **Ingredients:**

2- cans of Skyline Cincinnati Chili  
2 – boxes of Cream Cheese at room temperature  
1.5 to 2 lbs. of cheddar cheese  
Tostito’s “Scoops” chips

## **Directions:**

1. Spread Cream Cheese in the bottom of an aluminum pan to uniform thickness
2. Pour cans of chili over the top of cream cheese spreading evenly.
3. Cheddar cheese is sprinkled over the top

Bake indirect in the Egg at 350 F, preferably raised grid, until cheese is melted  
Either serve as “Chips and Dip” or use disher to add chili on top of chip and serve on a platter.

# Ah So Wings

By Cara & Keith Hickey (Hic)

## Ingredients:

1 can of Frozen Orange Juice Concentrate, thawed  
1 bottle of soy sauce  
2 jars of Ah So BBQ sauce (can be found @ Ingles)  
2 tbs minced garlic  
10 lbs of Chicken Wings

## Instructions:

Combine first 4 ingredients and mix well.

Split up wings into 2 aluminum pans and pour 1/2 of marinade over wings in each container.

Refrigerate and marinate for 4 hours.

Setup BGE for indirect cooking @ 375.

Put aluminum pans with wings and the sauce in the BGE and cook for 1 hour.

Remove wings from the pan and set up BGE for direct cooking at 275°F - 400°F.

Put wings directly on the grid and cook until done about another 15-20 minutes to crisp up the skin, flipping once.

# All Bark Pork

By Dale Vall

## Ingredients:

- Pork Shoulder (Boston Butt)
- [Soy Vay Hoisin Garlic](#)

## BGE Setup:

- Raised Direct, (300-350°F)

## Directions:

1. Cut shoulder into 1/2" Strips
2. Marinade in Hoisin Garlic sauce for 1-2 days
3. Cook on Big Green Egg until internal Temp of 145°F (takes 1-3 hours)
4. Brush with Hoisin Garlic sauce often to cause "bark"



# 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.

# Apple Pie Stuffed Pork Tenderloin

By Dale Vall

## Ingredients:

- Pork Tenderloin
- Apples
- Brown Sugar
- Butter
- Cinnamon
- Cheese
- Butchers Twine
- Bacon

## BGE Setup:

- Raised Direct, (300°F - 350°F)

## Directions:

1. Weave Bacon (see instructions [here](#))
2. Precook Bacon until cooked, but not crispy
3. Fillet the tenderloin (open it up flat)
4. Brown the apples with 1tsp Cinnamon and 3 TBSP brown sugar (add butter, we used lots (1 stick))
5. Apply apple mixture to flattened pork tenderloin and apply cheese
6. Roll Pork Tenderloin with the mixture (like a pinwheel)
7. Roll Bacon Weave around the tenderloin
8. Tie in 4 places with butchers twine
9. Place on Big Green Egg and cook until internal Temp of 145°F

# 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-Wrapped Chicken Bites w/Sweet-n-Spicy Moonshine Glaze**

by Ken Magnus (KMagnus)

## **Ingredients:**

4-5 Chicken thighs or 3 Chicken breast  
1 to 2 pounds bacon  
Your favorite chicken seasons (salt & pepper, bbq rub, etc...)  
Toothpicks, skewers, Fire Wire, etc....

## **Glaze:**

3/4 cup apricot habanero jelly  
3 to 4 tablespoons clover honey  
1 to 2 shots of Tim Smith's Climax Moonshine

## **BGE Setup:**

Indirect heat, plate setter w/legs up, drip pan, 325F - 350F

## **Directions:**

Cut chicken into bite-size chunks (approximately 1-1/2 inch)  
Wrap bacon around chicken and affix w/toothpick (or put on skewer). If skewering, ensure enough space is left to ensure bacon gets crisp. Once all have been assembled, dust with your favorite seasoning. Load all onto BGE at the same time.

Mix apricot habanero jelly & clover honey over medium-high heat. Add moonshine & flame, then combine using a mini whisk until the glaze is smooth.

When chicken is approximately 145F, brush the glaze over chicken bites. Turn, apply glaze and continue until all sides have been coated. When chicken and bacon are done, remove, and let rest for at least 4-6 minutes. Then serve immediately.



# Bacon-Wrapped Sea Scallops

By EggyBear.com

## Ingredients:

32 fresh or frozen sea scallops (if frozen, defrost)  
1 pound of bacon (16 slices)  
12–16 wooden skewers  
1 jar of Braswell's Fin-N-Fish Seafood Seasoning

## 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 dome temperature up to 350°F. Install the plate setter as you will be cooking indirect.

## Directions:

Soak the skewers to prevent them from burning too much while on the grill. Rinse the sea scallops in cold water and remove the hinge or side muscle. Not all scallops will have one as it may have already fallen off. Place them in cold water until you are ready to wrap them.

Slice bacon in half down the middle making 32 half-slices that are the standard width, but approximately half the length of a standard slice. If you use a whole slice of bacon, you will overpower the flavor of the scallop.

Take one of the half strips of bacon and stretch it slightly. Fold it in half along the long side so that you have a two-ply strip of bacon that is about ½ inch wide and about 5 inches long.

Place a scallop on your preparation surface. Wrap the bacon around the side of the scallop making sure to make at least a little more than a complete revolution around the scallop.

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Pierce the scallop with skewer at the point where the bacon wrap stopped to ensure that the bacon stays wrapped around the scallop. Repeat the process to skewer about 4-6 scallops per skewer making sure that the bacon wrapped scallops do not touch one another. (Trick: If you use two skewers, the scallops will not spin on the skewer when you flip them.)

Sprinkle the Braswell's Fin-N- Fish Seafood Seasoning to taste on both sides of the scallop.

Place them on the grill grate above the plate setter and cook for about 20-25 minutes, turning once. Make sure that the bacon is cooked through as the scallop will cook faster than the bacon.

Remove them from the Big Green Egg and slide them off of the skewer.  
ENJOY!!!

# Baked Catfish

By Zefrin and Ann Pospisil (Popsicle and Mrs. Popsicle)

## Ingredients:

Wet:

1 egg

4 Tablespoons milk

Dry:

½ cup yellow cornmeal

½ cup all-purpose flour

½ cup grated parmesan

1 teaspoon salt

1 teaspoon pepper

1 teaspoon red pepper

4 catfish fillets

## Directions:

Combine dry ingredients in a shallow dish. Combine wet ingredients in a shallow dish. Dip fillets in wet mixture, then coat in dry mixture. Place on foil-lined baking sheet or throw away grid coated with Pam.

Bake at 400/425-indirect/raised grid for 30 minutes.

# Baked Fruit Pies with Whipped Cream

by Jim Stevenson (Team Coney)

## **Ingredients:**

Cherry Pie Filling

Egg Roll Wrappers

Whipped Cream

## **BGE Setup:**

Indirect, standard height grid, plate setter legs up with temperature at 375 degrees

## **Directions:**

Cut Egg Roll Wrappers into four pieces, place into a sprayed mini muffin pan.

Spray wrappers lightly with kitchen spray and dust with pink sanding sugar. Spoon Cherry Pie filling into wrapper cups and bake for about 10 minutes. Remove and top with Whipped Cream.

# Bavarian Kraut

By Eddie Meiners (FastEddieM) and Michael Tipton (Kentucky Wildcat Fan)

## Ingredients:

10# Fresh Barrel Kraut, Rinsed and ring out  
3 Tbs. sugar  
1 Tbs. Cracked pepper  
1 tsp. seasoned salt  
1 cup beer or white wine  
1 tsp. Garlic  
1 medium chopped onion  
1 Tbs. Caraway seeds  
2 Bay Leaves

## Directions:

Place in aluminum or other non-reactive pan and simmer indirect at 350 F until flavors come together around 1.5 hours.



# Bayou-ish Blackened Fish

By Susan Handy (Susan Egglaine) and Teresa Nester (Teresa "Nest"er)

This was demoed in the Eggilicious Seafood Tips and Techniques class

The blackening technique made famous down in Louisiana involves coating the fish in butter, coating with seasoning, and cooking in a dry, smoking hot (at least 600 degrees) cast iron pan for just a couple minutes per side. This technique works best on thinner filets, and is only recommended outdoors or under a well ventilated exhaust hood. Good chance of setting off your smoke detector if you do this indoors without a strong exhaust fan. Blackening will toast and slightly char the spices the meat very quickly in 2-3 minutes per side. NOTE: For thicker filets, chicken, etc., please see our Deep Brown Pan Seared Fish recipe.

## Ingredients:

- Firm flesh fish filets about ½" to ¾" thick (redfish, mahi mahi, grouper, catfish, tilapia)
- Dizzy Pig Bayou-ish
- Melted butter

## Instructions:

1. Heat pan on well ventilated stove, hot grill, turkey fryer, or over the coals of a hot campfire. A cast iron pan is best. Everyone should own at least one. If cast iron is not available, a heavy bottomed pan made for high heat can be used.
2. If necessary, cut filets into manageable pieces so they can be easily flipped with a spatula.
3. Dredge fish through melted butter, or brush onto fish.
4. Apply a moderate to generous coating of Bayou-ish™. You can be surprisingly generous, as the intense heat will mellow the spices as they brown.
5. When pan is smoking hot, lay seasoned fish in pan. Some folks will spoon a more butter over the fish at this point.

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6. Smoke will pour off, and butter may catch on fire so be ready!
7. Cook 2-3 minutes on first side. Surface should be rich dark brown and black in places.
8. Carefully flip, and cook for slightly less time on the second side (it will brown more quickly once hot).
9. Remove and rest for a couple minutes, then eat immediately.

Author: Chris Capell

# Beef Tenderloin

By James R. Miles (Miles of smiles)

## **Ingredients:**

2 Beef Tenderloins  
Dizzy Pig Raisin' the Steaks

## **Directions:**

Cut tenderloins in half and sprinkle on the rub.  
Do a char for marking at about 450-500 degrees.  
Cook to about 130 degrees internal temp. for medium-rare.

# Biscuit Sticky Buns

By Cara and Keith Hickey (Hic)  
adapted from a Bobby Flay recipe.

## Ingredients:

### BISCUIT DOUGH:

Butter, for greasing  
4 cups all-purpose flour, plus more for dusting  
4 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
12 tablespoons cold unsalted butter, cut into small pieces  
1 1/2 cups cold buttermilk or 6 tablespoons buttermilk powder

### FILLING:

3 tablespoons unsalted butter, softened  
1/4 cup granulated pure cane sugar  
3 tablespoons light brown sugar  
1/2 teaspoon ground cinnamon  
1/2 cup finely chopped toasted pecans, plus more for topping

### TOPPING:

6 tablespoons unsalted butter  
1 1/4 cups packed light brown muscovado sugar  
1/2 cup heavy cream  
Pinch fine sea salt

## Directions:

Special equipment: Dough cutter, 9-by-13-inch baking dish

For the dough: Setup BGE for indirect cooking @375 degrees F. Lightly butter the sides and bottom of a 9-by-13-inch baking dish.

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Using a dough cutter, combine the flour, baking powder, baking soda, salt and buttermilk powder if using, in a large bowl. Cut in the butter using your fingers or a dough cutter until the mixture resembles coarse meal. Add the buttermilk or 1 1/2 cups cold water if using buttermilk powder, and gently mix until the mixture just begins to come together.

Scrape the dough onto a lightly floured counter. Using a rolling pin, roll the dough into a 16-by-12-inch rectangle about 1/4-inch thick. Position the dough so the short side is facing you.

For the filling: Brush the surface of the dough with the softened butter. Combine the sugar, brown sugar and cinnamon in a small bowl. Spread the mixture evenly over the butter, leaving a 1/2-inch border. Spread the chopped pecans over the sugar mixture.

Fold 1/4-inch of the short side in. Roll the dough up tightly into a log starting on the shorter side. Using your hands to apply pressure, roll the log back and forth a few times to seal the dough. Slice 1/4-inch of dough off each side to even the ends, then cut the log into 8 equal pieces.

For the topping: Combine the butter and 1/4 cup water in a medium nonstick saucepan over high heat and cook until the butter is melted. Whisk in the brown sugar and cook until smooth and bubbly. Reduce the heat to low, whisk in the heavy cream and cook for 1 minute. Add the salt, then remove from the heat and keep warm.

Pour the warm topping into the prepared baking dish. Scatter some additional chopped pecans evenly over the surface. Place the buns in the baking dish, cut-side down. Bake until puffed and golden brown, 25 to 35 minutes.

Let cool on a baking rack for 5 minutes. Carefully invert onto a platter.



# Black Bean Salsa Breakfast Pizza

By Kim Youngblood (Vidalia1)

## Ingredients:

1 lb pork sausage (not sage)( I use medium hot sausage)  
1 cup Hash Browns (thawed) or fresh shredded potatoes  
1 cup shredded cheese (your favorite)  
2 large eggs  
1/2 tsp salt  
dash of pepper  
1 pkg crescent rolls  
1/2 onion chopped & sautéed  
1/4-1/2 cup black bean salsa (or your favorite salsa)

## Cooking Instructions:

Cook sausage until brown & crumbly. Drain well. Sautee onion until soft and set aside. Separate crescent roll dough into 8 triangles and place in ungreased 12" pizza pan. (I used a CI skillet & sprayed it with Pam).

Press crescent roll dough over bottom of pan and half way up the sides of the pan to form crust.

Spoon sausage & sauteed onion over the crescent roll dough. Sprinkle on the hash browns or shredded potatoes. Spoon black bean salsa over the potatoes. Beat the eggs slightly and add salt & pepper. Drizzle the beaten eggs over the mixture. Sprinkle grated cheese on top of the pie.

Bake indirect on a raised grid at 350 for 30-35 minutes.

Be careful not to over bake.

Recipe adapted from Diane Grogan

# Blooming Onions

By Trip McAlhany (tripmac)

Credit to my sister Dana Hutcherson

## Ingredients:

2 Vidalia Onions (I prefer the short and fat ones)

1 carton of egg beaters

1 jar of Braswell's Smokey Chipotle Mustard

Panko Bread Crumbs (flavored ones work best)

## Big Green Egg Setup:

350°F indirect with platesetter legs up

## Directions:

Peel the onions and cross cut the top

Mix equal parts of mustard and egg beaters

Carefully work this mixture into the petals of the onion.

- (I use a ziplock bag for this. I fold the top of the bag back and put the onions in the bottom then pour the mixture over the top and use the bag to help work the mixture around the onions.)

Let the onions sit in the mixture for a couple of hours (overnight works as well)

When ready to cook take an onion out of the bag and place on a paper plate and sprinkle with the bread crumbs into the onion. Make sure to get some into each petal.

Place on grill and cook for 35 to 45 minutes.

# **Blueberry French Toast Roll Ups**

## **with Cream Cheese Sauce**

by Jim Stevenson (Team Coney)

### **Ingredients:**

- Loaf of sliced sandwich bread
- 1/2 cup blueberry jam
- 1/2 pint fresh blueberries
- 4 large eggs
- 1/2 cup milk
- 1/2 tsp vanilla extract
- 2 TBS all-purpose flour
- 1/2 tsp baking powder
- 1 pinch ground nutmeg
- 2 TBS butter, melted
- 1/3 cup granulated sugar
- 1 1/4 tsp cinnamon

### **Cream Cheese Sauce**

- 3 oz. cream cheese, softened
- 3 oz. butter, softened
- 1 cup powdered sugar
- 1 1/2 - 2 TBS milk
- 1/2 tsp vanilla extract

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## **BGE Setup:**

Indirect, standard height grid, plate setter legs up with temperature at 375 degrees

## **Directions:**

- Preheat BGE to 375 degrees. Stack bread into stacks of 4 slices, then trim crusts from bread. Working with one piece of bread at a time, use a rolling pin to flatten bread to about 1/2 it's original size. Evenly spread 1 tsp. blueberry jam just onto one half of the bread, and then align a row of blueberries over jam. Roll bread to opposite end and set aside, seam side down. Repeat with remaining slices of bread.
- Mix eggs, milk, vanilla, flour, baking powder and nutmeg. Cover and mix on low speed 10 - 15 seconds until well blended. Pour into a bowl and dip roll ups into egg mixture, allowing to rest several seconds to absorb liquid. Transfer to a lightly greased parchment paper lined baking sheet. Bake 9 minutes, then brush tops lightly with melted butter than rotate French toast roll ups to opposite side and brush lightly with melted butter. Return to BGE to bake 8 - 12 minutes longer until cooked through.
- In a small bowl whisk together granulated sugar and cinnamon. Once French toast roll ups are cool enough to handle, immediately dip and roll in cinnamon sugar mixture to evenly coat. Serve warm with cream cheese dipping sauce.
- For the cream cheese sauce:
- In a mixing bowl whip together cream cheese and butter until smooth and fluffy. Add in powdered sugar, milk and vanilla and whip until well blended and fluffy.

Recipe Source: Cooking Classy, inspired by [Cinnamon Spice & Everything Nice](#)

# Bourbon Brown Sugar Pork Tenderloin

By Richard and Laurie Moquin (Wky and Mrs. Wky griller)

## Ingredients:

- 2 (1-lb.) pork tenderloins\*
- 1/4 cup firmly packed dark brown sugar
- 1/4 cup minced green onions
- 1/4 cup bourbon
- 1/4 cup soy sauce
- 1/8 cup Dijon mustard
- 1/2 teaspoon freshly ground pepper
- 1/2 teaspoon cornstarch
- 6 oz bacon

## Directions:

1. Remove silver skin from tenderloins, leaving a thin layer of fat. Wrap tenderloin in bacon secure with tooth picks. Combine brown sugar and next 5 ingredients in a large zip-top plastic freezer bag; add pork. Seal bag, and chill 8 to 18 hours, turning bag occasionally. Remove pork from marinade, reserving marinade.

2. Preheat grill to 350° to 400° (medium-high) heat. Grill pork, direct 8 minutes on each side or until a meat thermometer inserted into thickest portion registers 150°. Remove from grill, and let stand 10 minutes.

3. Meanwhile, combine reserved marinade and cornstarch in a saucepan. Bring to a boil over medium heat; cook, stirring constantly, 1 minute. Cut pork diagonally into thin slices, and arrange on a serving platter; drizzle with warm sauce.

\*1 1/2 lb. flank steak may be substituted. Reduce grill time to 6 to 8 minutes on each side or to desired degree of doneness.

# Bourbon Chicken

By Leroy McMillin (Spring Chicken)

## Ingredients:

3 lbs. (8) Chicken Thighs, skinless, boneless

The sauce quantities are doubled in order to save some for use after the marinade.

8 oz. Soy Sauce

8 oz. Bourbon (Evan Williams)

6 cloves Garlic, pressed

2 Tbls. fresh Ginger, grated

1 cup Green Onions, chopped

2 Tbls. Rice Vinegar

1 cup Brown Sugar

Salt to taste

## Directions:

In a small saucepan over medium heat, combine soy sauce, brown sugar, garlic, ginger, onion, bourbon, and vinegar; stir just until sugar has dissolved, about 2-3 minutes. Set aside.

Trim excess fat off chicken. Pour HALF of the sauce over the chicken, cover and refrigerate for several hours or overnight.

Cook whole chicken thighs on hot grid (about 400) until 165 or lightly browned.

Once cooked, chop chicken into bite size pieces and add to second batch of sauce and simmer until chicken and sauce are thoroughly heated.

Serve immediately with pan juices over cooked Jasmine rice or steamed cabbage.

# Bourbon Meatballs

By Judy and Leroy McMillin (Spring Hen and Spring Chicken)

## Ingredients:

18 oz. Kraft Original Barbeque Sauce  
18 oz. Kraft Honey Barbeque Sauce  
18 oz. KC Masterpiece Original Barbeque Sauce  
3/4 cup Bourbon - Evans Williams  
14 oz. Yellow Mustard  
1 Tbls. Worcestershire Sauce  
4-28 oz. bags Rosina or Target Market Pantry Homestyle meatballs, thawed

## Directions:

Dump all ingredients together, stir and pour over meatballs.  
Simmer at 350, direct. until warm, stirring occasionally.  
Serve with Roll Gold Stick Pretzels.

# Braswell's Chicken

By Trip McAlhany (tripmac)

## Ingredients:

4 Chicken Breasts

1 jar of Braswell's Smokey Chipotle Mustard

Olive Oil

**Big Green Egg Setup** is 350°F direct.

## Directions:

Using a ziplock bag splash some evoo in the bag and add the chicken breasts.

Add the jar of Smokey Chipotle Mustard and work it around the chicken. Marinate this overnite.

Place on the egg, cook to 165 degrees.

Enjoy!



# Brisket Rub\*

By Monica Braverman (mollyshark)

## Ingredients:

4 Tbsp kosher salt  
4 Tbsp raw Hawaiian sugar (turbinado)  
4 Tbsp McCormick chili powder  
4 Tbsp Hungarian paprika  
2 Tbsp ground cumin  
2 Tbsp cracked black pepper  
1 Tbsp cayenne pepper  
2 Tbsp ground thyme

Mix in coffee grinder or in blender

\* Note: This is the recipe used by Monica Braverman in the "The Best Brisket" class.

# Brown Sugar Burger Bites

By Dale Vall

## Ingredients:

- 80% Ground Brisket
- 20% Ground Chuck Roast
- 2 Eggs
- Diced Onions
- Brown Sugar (approx 1 cup)
- Your choice of spice (we used Bad Byrons and Dizzy Pig Cow Lick)
- Pickles
- Toasted Bread or Bun

## BGE Setup:

- Raised Direct, (350-400°F)

## Directions:

1. Combine Brisket and Chuck with Onions, Brown Sugar, spice, and eggs, mix thoroughly
2. Slice Bread or buns into 9ths
3. Ball the ground mixture and place on cookie sheet
4. Slightly flatten balls
5. Cook until internal temp of 130-135°F
6. Top with pickle
7. Drizzle with Mustard and Ketchup
8. Place Bun or Bread on top only

# Buffalo Chicken Dip

By Paul Massey (outrageous)

## Ingredients:

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

## BGE setup:

400°F direct

## Directions:

Cut up/ shred chicken into small pieces.  
Mix 16 oz. of softened cream cheese, 1/2 cup of franks hot sauce, 8 oz of ranch dressing, 2 cups of cheddar cheese, and chicken.  
Cook approx. 35-40 mins, stir every 10 mins.  
Serve with corn chips or scoops for dipping!!!

# Camilla's Sauerkraut Balls

By Eddie Meiners (FastEddieM) and Michael Tipton (Kentucky Wildcat Fan)

Sauerkraut balls are actually an American creation. But the women at the Germania Society make more than 10,000 every year to sell at their Oktoberfest in August.

## Ingredients:

- 1 cup onions, minced finely
- 3 tablespoons butter
- 1 cup each: finely chopped ham (fat trimmed) and finely chopped corned beef
- 1 clove garlic, minced
- 4 cups drained and chopped sauerkraut
- Dash each: seasoned salt, Worcestershire sauce
- 1 tablespoon chopped parsley
- 1/2 cup beef stock
- 6 tablespoons flour
- 2 eggs, beaten

## BREADING:

- 1 cup flour
- Egg wash (2 eggs, beaten and mixed with 4 tablespoons milk)
- 2 cups fine bread crumbs
- Oil for frying

## Directions:

Saute minced onion in butter over medium heat in large pot until soft. Add chopped meat and garlic and stir. Add sauerkraut, seasoned salt, Worcestershire, parsley and beef stock; stir to combine. Add flour and stir to incorporate well.

Continued next page.....

While stirring, add two beaten eggs and stir rapidly and constantly for about 1 minute, until eggs are incorporated. Mixture should be stiff. Spread into shallow pan and refrigerate until chilled.

To make sauerkraut balls, roll about 1 teaspoon of sauerkraut mixture in palms until walnut-size. When all balls are formed, roll them first in flour, then in egg wash and finally in bread crumbs. (Refrigerate sauerkraut balls for an hour or so, if necessary, to make them firm.)

Heat vegetable oil to 375 degrees and fry sauerkraut balls until golden. Sauerkraut balls can be frozen for several weeks. Reheat in 350-degree oven, or fry briefly. Makes 80 sauerkraut balls.

Serve with the following sauce:

.5 cup Dijon or Whole grain mustard  
1.5 cups Sour Cream  
Salt and Pepper to taste

— Camilla Schwab

# Charlie's Southwest Wontons

By Charles Mann

## Ingredients:

1 pkg wonton wrappers  
1 lb JimmyDean Sausage -I like the hot  
1/2 cup ranch dressing  
3 cups shredded cheese - you can use cheddar but I like the Mexican style 3 cheese  
1/2 cup jalapeno peppers, diced  
1/2 cup diced red, yellow and green peppers; you can also add onion.  
Mini muffin pan  
Vegetable Spray  
1 TBS Chipolte type seasoning

**BGE Setup:** 350 degrees indirect

## Directions:

Spray muffin pan lightly with vegetable spray.  
Place wontons in muffin pan.  
Brown sausage with peppers, onions jalapeno and seasoning.  
Drain meat; add cheese and ranch dressing.

Bake wontons about 4 minutes.  
Add browned meat mixture to wonton wrappers.  
Sprinkle on seasoning to taste.  
Cook approx 6-10 minutes until all is brown.

# **Cheezy Hash Brown Casserole**

By Bart & Vicki Knies (H2O-VP & H2O-P)

## **Ingredients:**

2 lbs. of frozen Hash Brown Potatoes, thawed

½ cup of Margarine or Butter melted

1 can Crème of Chicken soup

½ cup Onion, chopped

2 cups Cheddar Cheese, grated

1/2 tsp. Pepper

½ tsp. Salt

¼ cup sweet Condensed Milk

## **BGE Set Up:**

Indirect cooking set at 350°F

## **Directions:**

Combine soup, onion, melted butter, condensed milk with salt and pepper, stir well, stir in the cheese and hash brown potatoes, place in a 9 x 13" dish and bake for 30 minutes.

# Chicken "Bombs"

By Patrick Clinton

## **Ingredients:**

Boneless, skinless chicken breast, flattened to about 1/4" thick

Jalapenos, halved lengthwise and seeded

Cream cheese

Garlic, chopped

Sharp cheddar cheese, shredded

Pre-cooked bacon strips

**BGE Setup:** 350 degrees, indirect

## **Directions:**

Stuff jalapeno halves with both cheeses and garlic.

Lay stuffed jalapenos on breast and roll up.

Wrap rolled breast with bacon and tie with butcher's twine.

Cook in BGE about 30 minutes, or until chicken is done.



# Chicken Bacon Ranch Wontons

By Michael Beer (EmandMsDad)

## Ingredients:

- 2 blocks of cream cheese
- 4 small boneless skinless chicken breasts, grilled and finished with BBQ sauce of your choice
- 1 hidden valley ranch powder packet
- 1 package eggroll wrappers cut into ¼s (keep under a dampened paper towel)
- Shredded asiago or parmesan cheese
- Cooked bacon (crispy), chopped into small pieces

## BGE Setup:

- Either plate setter legs up with grate on top, OR raised direct
- Egg at 375-400

## Directions:

1. Combined softened cream cheese, ranch powder, and BBQed chicken that has been diced or shredded
2. Spray mini muffin pan with non-stick cooking spray
3. Gently push 1/4ed egg roll wrappers into the muffin tin, be careful not to tear
4. Using a small cookie scoop or spoon, place about 2 TSP into the egg roll wrappers (you want it to be full but not overflowing)
5. Sprinkle a little cheese on top of each, and place a piece of bacon (or two!) on top
6. Bake for 8-10 minutes or until edges of egg roll wrappers are crisp
7. Let cool, cream cheese will be VERY hot
8. Serve and enjoy!

\*\* Using the same setup get creative with ingredients and combinations, we've tried Philly cheesesteak, pizza, and taco egg rolls, see what you come up with!\*\*

# Chicken Casserole With Figs

by Robert and Galyna Stevenson

## Ingredients:

2/3 cup granulated sugar  
1/2 cup white wine vinegar  
1 lemon slice  
1 cinnamon stick  
1 Lb. figs  
1/2 cup medium sweet white wine  
zest of 1/2 lemon  
3 1/4 Lb chicken  
2 oz bacon  
1 tbsp. olive oil  
1/4 cup chicken stock  
salt and pepper to taste

## BGE Setup:

Indirect with plate setter legs up – 350 degrees

## Directions:

Prepare the figs. Bring to a boil the sugar, vinegar, cinnamon stick, lemon slice and 1/2 cup of water in a pan. Let simmer 5 minutes. Add the figs and simmer another 10 minutes. Drain, add the wine and let steep for 3 hours. Season the chicken with salt and pepper. In a large enameled Dutch oven, crisp the bacon. Remove the bacon, add the olive oil and brown the chicken in the bacon fat and olive oil. Drain the figs and add to the Dutch oven containing the chicken. Cook until the liquid is reduced to a syrupy consistency. Cook uncovered another 20 minutes. Add the figs and stock, cover and cook for 10 minutes. Serve with warm pita bread.

# Chocolate Chip Cheesecake

by Rick & Jen Bostain (Rib Bones)

## Ingredients:

1 1/2 cups Oreos (about 18...crushed fine)  
2 to 3 Tbls. Butter, melted  
3 8-oz. blocks Cream Cheese  
1 can sweetened Condensed Milk  
3 Eggs  
2 tsp. Vanilla  
1 cup mini Chocolate Chips (divided)  
1 tsp. plain Flour

## BGE Set-Up:

Indirect on top of adjustable rig with stone on lower rack...300 degrees

## Directions:

Combine cookie crumbs and butter. Press on bottom of 9" springform pan lined with wax paper.

Beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla, mix well.

Toss 1/2 cup of the chocolate chips with flour. Stir into cheesecake mixture.

Sprinkle the remaining chocolate chips on top of the cheesecake.

Bake for 1 hour or until the center springs back.

Cool and refrigerate....or put on a cookie sheet and into the cooler.

Note: Don't forget to peel the wax paper from the bottom of cheesecake before serving. The wax paper makes it easier to remove from the pan. Just flip the cheesecake out onto a plate, peel off the paper, and then flip onto serving platter.

# Chocolate Peanut Butter Overload

by Rick & Jen Bostain (Rib Bones)

Hershey's "Perfectly Chocolate" Chocolate Cupcakes

## Ingredients:

2 cups sugar  
1-3/4 cups all purpose flour  
3/4 cup Hershey's cocoa  
1-1/2 teaspoons baking powder  
1-1/2 teaspoons baking soda  
1 teaspoon salt  
2 eggs  
1 cup milk  
1/2 cup vegetable oil  
2 teaspoons vanilla extract  
1 cup boiling water

## Additional Ingredients:

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

## Preparation:

Combine dry ingredients in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed 2 minutes. Stir in boiling water (batter will be thin). Pour into mini muffin pans lined with cupcake liners. Bake 10-12 minutes or until toothpick inserted in center comes out clean. Cool completely.....then pipe on a dollop of peanut butter frosting, lightly drizzle with Hershey's chocolate syrup and top with a mini Reese's peanut butter cup standing on edge.

Continued next page.....

**BGE Set-Up:**

350 degrees indirect....we put on top of adjustable rig with stone on bottom level

**Peanut Butter Frosting****Ingredients:**

1/2 cup butter, softened  
1 cup creamy peanut butter  
4 cups confectioners sugar  
1/3 cup milk  
1 teaspoon vanilla

**Preparation:**

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

# Cowboy Candy

by Meathead Goldwyn

## **Ingredients:**

2 cups white granulated sugar

1/2 cup water

2/3 cup distilled white vinegar

3/4 pounds fresh green jalapeños, washed thoroughly

## **Directions:**

Cut off the top stem. Slice them into 1/8" rings get a knife and reach down into the pepper with it and scrape off the white veins that hold the seeds. Then rinse out the cavity and slice into 1/8" rings. Cook the water, sugar, and vinegar in a saucepan over medium heat until it boils and stir until all the sugar has dissolved. Add the peppers and the liquid will stop boiling. Wait for it to boil again and turn it off after about 20 seconds. This will pasteurize the peppers. If you wish, leave it boil longer to reduce the spiciness. While it is hot, use a slotted spoon to move the peppers into a very clean 12 ounce jar. Pack them in tight and pour in the syrup. Poke around with a fork until most of the air is gone, tighten the lid, and refrigerate. Keep refrigerated they will start losing the bright green color and the peppers and the syrup will swap their fluids wait a week before serving.

## **Directions to assemble:**

Fill sugar ice cream cone with Cowboy Beans, top with a small scoop of mashed potatoes, place ½ slice of Kool-Pickles (see recipe) along inside of cone sticking out, top with Cowboy Candy.

# Cowboy Ice Cream Cones

by Jim Stevenson (Team Coney)

## Ingredients: Cowboy Beans

- 2 pounds lean ground beef
- 1 cup chopped onion
- 1 cup ketchup
- 1/2 cup barbecue sauce
- 1 cup granulated sugar
- 1 cup brown sugar
- 4 tbsp. molasses
- 2 tbsp. chili powder
- 2 tsp. salt
- 2 tsp. pepper
- 1/4 cup yellow mustard
- 2 cans (approx. 16 ounces each) pork 'n beans
- 1 can (approx. 16 ounces) butter beans, drained
- 1 can (approx. 16 ounces) light red kidney beans, drained
- 1 can (approx. 16 ounces) dark red kidney beans, drained
- 2 - 15 oz. cans French Cut Green beans
- 1 lb. bacon, cooked and crumbled
- 1 jar (12 oz.) yellow mild peppers with juice, and same amount of yellow mild peppers, no juice)

## BGE Setup:

Indirect, standard height grid, plate setter legs up with temperature at 375 degrees

Continued next page.....

**Directions:**

Beans: Cook ground beef until browned, breaking up and stirring as it cooks. Add onion and cook until tender; drain off excess grease. Add remaining ingredients. Place in casserole. Smoke with Hickory chips for 1 hour uncovered at 225°, and then covered at 225° for 2 to 4 hours.

Topping: instant mashed potatoes follow box directions.



# Crab Stuffed Mushrooms

By Susan Handy (Susan Egglaine)

## Ingredients:

1 lb lump crab meat  
2 oz cream cheese, softened  
3/4 cup panko bread crumbs  
1 Tbs chopped parsley  
1 Tbs lemon juice  
Old Bay seasoning  
24 button mushrooms, cleaned and stems removed

## Directions:

Preheat oven to 350° F.  
Mix all ingredients except old bay and stuff into mushrooms.  
Sprinkle mushrooms with old bay.  
Grill for about 12 minutes.

# Crispy Chickpeas

by Bogdan Teodorescu (misu)

(adapted from The Chew)

## Ingredients:

- 2 - 14 ounce can Chickpeas (drained; rinsed & dried)
- 1 teaspoon Tumeric
- 1 teaspoon Cumin
- 1 teaspoon Coriander
- 1/2 teaspoon Cayenne
  
- Lemon Salt
- 2 tablespoons Kosher Salt
- 1 Lemon (zested)

## BGE Setup:

- Set up the egg indirect at 450° F.

## Instructions:

Mix together the first 4 spices until evenly distributed. Toss with the Chickpeas then drizzle in enough Oil just to coat. Toss and then spread evenly on a baking sheet.

Bake for 30-40 minutes until Chickpeas are crispy.

Blend together the Salt and Lemon Zest to infuse the Salt.

Toss together the Chickpeas with Lemon Salt and allow to cool before serving.

# French Toast

By Dale Vall

## Ingredients:

- Bread
- 4 Eggs
- 2 Tablespoons of Milk
- 1/3 teaspoon of Cinnamon
- 1/2 teaspoon of Vanilla
- Butter
- Cast Iron Skillet
- Maple Syrup

## BGE Setup:

- Raised Direct, (350-400°F)

## Directions:

1. Let Cast Iron pan come up to temp on Big Green Egg
2. Mix Eggs, Vanilla, Milk and Cinnamon in mixing bowl (whisk or beat with mixer)
3. Dip bread in mixture
4. Place in Cast Iron skillet until brown on both sides
5. Melt Butter
6. Brush on Butter and apply syrup

# Garlic Bread Pimento Cheese Sandwiches

By Joan Gaedke (Austin Egghead)

## Ingredients:

1 loaf of Italian or French bread  
1 lb thick sliced bacon, cooked (optional)  
16 oz of favorite cheese or your own pimento cheese mixture (I use three different cheese: smoked gouda goat cheese, Irish cheddar and Oxaca cheese)  
3 smashed cloves of garlic  
1 stick of butter  
1/4 cup of parmesan cheese

## BGE Setup:

350°F, raised grid

## Directions:

Place butter, smashed garlic and parmesan cheese in a small sauce pan. Place on egg to melt. Slice lengthwise the bread and slather the melted garlic butter on the bread. Place on egg and toast for 5 minutes, just to brown the bread. Remove bread allow to cool for a few minutes, then slather the pimento cheese mixture on the bread. Top with bacon slice. Wrap in foil and place on egg at felt line and cook until cheese starts to melt (about 15 minutes).  
Slice and serve.

# Ginger-Soy London Broil

by Ken Magnus (KMagnus)

## Ingredients:

1 piece (2 to 3 inches) Fresh Ginger (peeled and thinly sliced)  
1/2 Red Onion (cut into semi-course [1 inch] chunks)  
4 to 6 Garlic cloves (coarsely chopped)  
1/2 cup fresh Cilantro or Flat-Leaf Parsley (chopped)  
1/4 cup Dry Red Wine  
1/3 cup Soy Sauce  
1/3 cup Canola Oil  
1/2 teaspoon Black Pepper  
1/2 teaspoon Montreal Steak Seasoning  
1 1/2 to 2 1/2 pound “London Broil” or Flank Steak

## BGE Setup:

Direct heat, normal grid height, 550-650F

## Directions:

Using a food processor, add ginger, onion, garlic, and cilantro and process into a paste. Add wine, soy sauce, canola oil, black pepper, steak seasoning & process to combine.

Place steak in a large bag (gallon or larger) and pour marinade over it. Let marinade in refrigerator no less than 6 hours, but preferably overnight. Be sure to turn the steak multiple times.

When ready to cook, remove steak and drain. Place steak on hot grate and cook at least 6-8 minutes per side for medium rare, up to 10 minutes per side for medium. But I rarely chance things - I use my Thermapen and pull between 140-146 F. Foil wrap the steak for at least for 5 minutes after pulling. Remove from foil, carve into semi-thin slices holding knife at a 45 degree angle. Serve immediately.

# Goetta Sliders

By Eddie Meiners (FastEddieM) and Michael Tipton (Kentucky Wildcat Fan)

Follow recipe below to make goetta.

Fry pieces on a griddle of a hot Egg, direct, with bacon drippings. Cook until the edges change color then flip and cook to desired crispness.

Serve on slider bun of your choice dressed with maple syrup.

## Ingredients:

1½ lb. boneless beef chuck, cut into 1" pieces

¾ lb. boneless pork shoulder, cut into 1" pieces

4 cups beef stock

Kosher salt, to taste

1 cup steel-cut oats (Pinhead brand if available)

¼ cup dried onion flakes

1¼ tsp. ground white pepper

¼ cup canola oil

## Directions:

1. Line a 9" x 5" loaf pan with plastic wrap, letting at least 4" hang over the edges; set aside. Bring beef, pork, stock, salt, and 4 cups water to a boil in a 6-qt. saucepan over high heat. Reduce heat to medium-low; cook until meat is very tender, 1½-2 hours. Strain meat, reserving ⅓ cup of cooking liquid. Transfer meat to a food processor; pulse until finely ground and set aside.

2. While meat is cooking, bring 3⅓ cups water to a boil in a 4-qt. saucepan over high heat. Stir in oats and salt; reduce heat to medium and cook, stirring

Continued next page.....

occasionally, until oats are tender, about 15 minutes. Transfer oats to a food processor; add meat, reserved cooking liquid, onion flakes, white pepper, and salt. Purée until mixture becomes a thick paste. Press into loaf pan and fold excess plastic wrap over top; refrigerate overnight.

3. To serve, heat oil in a 12" cast-iron skillet over medium-high heat. Unwrap goetta and slice crosswise into ½"-thick pieces. Working in batches, fry slices, flipping once, until crisp and browned, 4-5 minutes.

# Greek Sausages

by Robert and Galyna Stevenson

## **Ingredients:**

12 oz ground pork  
4 oz ground beef  
1 crushed garlic clove  
1/2 tsp ground cinnamon  
1/4 tsp dried thyme  
grated zest of 1 small orange  
1/2 tsp black pepper  
1/3 cup dry red wine  
lemon wedge, to garnish

## **BGE Setup:**

Indirect with plate setter legs up – 350 degrees

## **Directions:**

Mix all ingredients (except lemons), and let marinade in a refrigerator overnight.  
Form into 24 small sausage shapes about 2 inches long. Cook 15 minutes, turning until brown on all sides.  
Serve hot with a lemon wedge



# Grilled Pineapple with Chocolate

By Richard and Laurie Moquin (Wky and Mrs. Wky griller)

## **Ingredients:**

Pineapple peeled and cored

Dizzy Pig Pineapple Head seasoning

Chopped Hazelnuts

Gorgonzola Cheese

Hersey's Chocolate Syrup

## **BGE set up:**

Direct heat 350°F to 400°F

## **Directions:**

Cut Pineapple in ½" rings

Sprinkle with Pineapple Head from Dizzy Pig

Grill till pineapple is "grill Marked" and somewhat caramelized

Pull off the grill and place on a cookie sheet or in a large pan

Sprinkle with Gorgonzola Cheese and Hazelnuts while Pineapple is still warm

Drizzle Hersey's Chocolate Syrup and serve

# Grilled Za'atar-Rubbed Lamb

By Bogdan Teodorescu (misu)

(adapted from Smoke Signals columnist Jim Shahin)

## Ingredients:

- 2 cups plain regular or low-fat yogurt
- Grated zest and juice of 1 lemon, plus fresh juice of 2 lemons
- 7- to 8-pound leg of lamb boned and butterflied (about 5 pounds boneless)
- 2 tablespoons extra-virgin olive oil
- 3 tsp Dizzy Pig Mediterranean-ish
- 3 tablespoons za'atar (zahtar)

## BGE Setup:

The egg should be set up for direct cooking at around 450 degrees ideally on a raised grid.

## Directions:

Combine the yogurt, lemon zest and half of the lemon juice in a gallon-size zip-top bag. Add the lamb and seal, pressing out as much air as possible. Refrigerate for at least 8 hours or up to overnight.

Combine the oil, za'atar and DP rub in a small bowl.

Remove the lamb from the marinade; discard the marinade. Use paper towels to wipe the meat dry. Smear the za'atar mixture all over the lamb. Bring the meat to room temperature, which will take about an hour.

Grill the lamb (uncovered) for 10 to 12 minutes on each side or until an instant-read thermometer inserted horizontally into the thickest part of the meat registers 125 degrees (medium-rare; see headnote).

Transfer the lamb to a cutting board. Pour the remaining lemon juice evenly over the meat. Cover loosely with aluminum foil and rest the meat for 10 minutes before slicing and serving with any juices that have accumulated on the cutting board.

# Hammann's Nürnberg Bratwurst

By Eddie Meiners (FastEddieM) and Michael Tipton (Kentucky Wildcat Fan)

## Ingredients:

2.5 Lbs pork shoulder  
1.5 lbs. lean veal  
1 lb smoked bacon  
4 tsp. Salt  
2 Tbs. White pepper, ground  
2 Tbs. Caraway, whole seeds  
1 tsp. Mace, ground  
.05 oz Citric Acid or Lemon Juice

## Directions:

1. Cut the meat and bacon into pieces to fit your grinder and partially freeze.
2. Grind the meat and bacon through small plate. Keep the meat as close to 38 degrees F as possible.
3. Mix all dry ingredients and sprinkle them over the meat. Mix them well for several minutes.
4. Stuff into a 22 mm sheep/hog casing and tie off into 8" links.
5. To cook bring pot of water to boil; lower to 170 F, add sausages and cover the pot and let them sit for 15 minutes/ and or grill to color and temp.

# Hashbrown Cups

By Tom and Karen Chamberlain (Rusty Rooster and KY Woman)

## **Ingredients:**

1 pkg Simply Potatoes plain or Southwestern  
1 can cream of chicken soup  
8 oz sour cream  
1 cup finely grated cheddar cheese  
1 pound sausage browned and crumbled  
1/8 cup melted butter

## **BGE Set-up:**

Indirect, place setter feet up, grid on top of place setter ... 350 - 400 degrees

## **Directions:**

Mix all of the above ingredients. Spoon into mini-muffin pan. Turn pan while cooking. Cook until brown on bottom.

# Hot Chicken Dip

By Ginny Youngblood (Mint Tulip)

## Ingredients:

1 Whole Cooked Chicken (I have Egg'd the chicken and we also have gotten a rotisserie chicken from the store)  
16 oz Cream Cheese (softened)  
2 cups Sharp cheddar Cheese (grated)  
½ bottle Buffalo Wing Sauce (we prefer Texas Pete brand Buffalo Wing Sauce)  
8 oz bottle Ranch Dressing  
½ Onion (diced & sauteed)  
½ bunch Green Onions (diced)(optional)  
Salt & Pepper to taste  
Bagel Chips, Crackers of your choice or tortilla chips

Get BGE to 350-375 indirect while preparing the dip.

After cooking or buying a rotisserie chicken, skin & chop cooked chicken. Discard the skin. We like the chicken in bite size pieces.

Dice ½ an onion and sauté in butter or olive oil until done. Drain & set aside.

In a bowl mix the softened cream cheese, grated cheddar cheese, Buffalo wing sauce, sautéed onion, Ranch dressing & chicken. Mix all together. Add salt & pepper to taste.

Put the dip in a casserole dish and cook indirect for 30 minutes or until bubbly. Be sure & turn at least once to avoid hot spots. When ready to serve sprinkle green onions on top of the dip. (optional) Serve with bagel chips, crackers or tortilla chips.

# Jalamango Lime Chicken Wings

By Craig Dyal (Dyal\_SC)

## **Ingredients:**

For the Wings:

4 lbs Chicken Wings untrimmed / or 3 lbs Chicken Wings cut into flats and drumettes

1 TBSP Baking Powder

1 TBSP BBQ Rub (something not too salty)

For the After-Sauce:

1/3 cup Hot Mango Chutney (about half of a 9 oz bottle)

1/4 cup Sliced Pickled Jalapenos, plus 1-2 TBSP Diced Pickled Jalapenos

Juice and Zest of 1 small to medium-sized Lime

1/2 TBSP freshly chopped Ginger, plus 1 tsp freshly chopped Ginger

2 TBSP Pineapple Juice

3 TBSP Honey

1 large clove of Garlic

Salt and Pepper to taste

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## **BGE Setup:**

Set up your BGE for an indirect cook with the platesetter or stone in place at around a 350-375 deg f dome temperature.

## **Directions:**

For the chicken wings, evenly coat them with the Baking Powder and BBQ Rub. Place them in the fridge to air dry and set your BGE for an indirect cook at a 350-375 deg f dome temperature. Make sure your grill grate is lubricated with cooking spray. Once you get a nice clean burn, toss on your wings. Let them cook for about 1 hour (sometimes upwards of 1 hour and 15 minutes) until the skin is nice and crispy. They should have a fried-like texture when they are done. They will stay plenty moist on the inside, so don't worry about overshooting your target temp.

While you are waiting for your wings to cook, whip up the After-Sauce. In a food processor, combine the Hot Mango Chutney, ¼ cup Pickled Jalapenos, Lime Zest, Lime Juice, ½ TBSP Ginger, Pineapple Juice, Honey and Garlic. Pulse the mixture until it is thoroughly combined, and then transfer to a bowl. Then add in your additional 1-2 TBSP Diced Jalapenos, 1 tsp Chopped Ginger and Salt and Pepper to taste. Adding the Jalapenos and Ginger at the end will create a little bit of texture for the sauce.

Once your wings are done, toss them in a bowl and pour your After-Sauce over them. Toss them around and serve at once.

# 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

# Jalapeno Shrimp Poppers

Eric McGuire & Leigh Kemp

## Ingredients:

1/2 lb shrimp peeled & cleaned. Marinate in KC Masterpiece Caribbean Jerk Marinade for about an hour. Skewer shrimp and partially grill (they will finish cooking in the poppers). If you use wooden skewers, soak them in water to keep them from burning. Fire Wire ([www.firewiregrilling.com](http://www.firewiregrilling.com)) works great for this recipe. You could probably even skip this step and mix the marinated raw shrimp in with the goat cheese. Once the shrimp are cooled, dice into bite size pieces.

Jalapeno peppers cut in half lengthwise & seeded. (we wear pharmaceutical gloves for preparation to protect from the oil of the peppers). Wash hands thoroughly after preparation, even if you wear gloves!! \*\*

1 bottle of Robert Rothschild pineapple, coconut, mango tequila sauce (or your favorite sauce)

small package goat cheese, softened

1-2 cloves fresh minced garlic (your preference)

Package of bacon, cut in half

Toothpicks, soaked in water to keep from burning

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**Preparation:**

Mix goat cheese, garlic, and shrimp together. Stuff jalapenos with goat cheese mixture. Wrap with a ½ slice of bacon and secure with toothpick. Larger jalapenos may require more than a ½ slice of bacon to fully cover.

Set BGE up for indirect cooking. Temperature at about 325-350 degrees. After 30 minutes brush with a little of the pineapple, coconut, mango tequila sauce (or sauce of your choice). Cook for 5 minutes longer or until bacon is at desired doneness.

\*\* Sour cream works well to soothe skin (such as arm or hand) that comes in contact with the oil from the jalapenos. Be cautious with touching eyes after working with jalapenos even if hands are protected.

# Kool Pickles

By Jim Stevenson (Team Coney)

## Ingredients:

1 gallon whole dill pickles

1 cup sugar

2 packets *Cherry Kool-Aid*

## Directions:

Drain juice from pickles, cut into  $\frac{1}{4}$  inch slices lengthwise, return pickles to jar, pour sugar over pickles and fill the jar with the juice, let stand for two weeks, turning occasionally.

# Mac EGG Cheese

By Tim Barnes (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 350°F; 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.

# Macaroni & Cheese with Wine

By John Hall (egret)

## Ingredients :

1 1/2 cups uncooked elbow macaroni  
1/2 cup chopped onion  
3 Tbs. butter (melted)  
3 Tbs. all-purpose flour  
1 cup milk  
1/2 cup sour cream  
1/2 cup dry white wine  
1/2 tsp. salt  
pinch of pepper  
3 cups (12 ounces) shredded sharp cheddar cheese (divided)  
paprika  
dry bread crumbs

## Directions:

On range top :

Cook macaroni, drain and set aside.

Sauté onion in butter in heavy saucepan; add flour, stirring until mixture is smooth.

Cook one minute, stirring constantly.

Gradually add milk and wine; cook over medium heat, stirring constantly, until mixture is thickened and bubbly.

Remove from heat; add salt, pepper, and 8 ounces of cheese.

Stir until cheese melts.

Add macaroni and mix well.

Pour into a lightly greased 2-quart casserole.

Sprinkle with 4 oz. cheese, paprika and bread crumbs.

## Cooking Directions:

Stabilize egg at 350 degrees with plate setter (legs up) and grid.

Cover and bake in green egg for 15 minutes.

Uncover and continue baking 15 minutes.

Remove and let rest for about 10 minutes before serving.

# Malt Vinegar Potato Chip Dip

by Jim Stevenson (Team Coney)

## Ingredients:

½ cup Mayonnaise  
¼ cup Sour Cream  
2 teaspoons Dijon Mustard  
¼ cup Malt Vinegar  
½ teaspoon ground Black Pepper  
¼ teaspoon Garlic Powder  
¾ teaspoon Sugar

## Directions:

In a small bowl, add all of the ingredients and whisk together.

If you find that the taste is too bitter for your liking, add a little more sugar.

Serve chilled or at room temperature with potato chips, French fries, or fish sticks.

Yield: Serves 2

Recipe source: <http://www.couponclippingcook.com/malt-vinegar-potato-chip-dip/>

# Maple Bourbon Flank Steak

By Ryan Sampson

## **Ingredients:**

1 flank steak 1-2 lbs  
1/4 cup soy sauce  
1/4 cup bourbon (I used makers mark)  
1 Tbsp minced garlic  
1 Tbsp maple syrup

## **Directions:**

Mix together and marinate overnight.

Grill at 500 for 6 minutes a side or until desired internal temperature.



# Maple Crown Royal Pineapple w/Cheesecake Sauce

By Jason Christman

## Ingredients:

5 whole pineapples (cleaned, cored, and sliced lengthwise into 6 pieces)  
27.6 fl oz bottle Hungry Jack Original Syrup  
750 ml Crown Royal Maple Finished Whiskey  
12 oz Harris Teeter Pure Clover Honey  
Philadelphia ready-to-eat Cheesecake Filling

**BGE Set-Up:** Direct on a raised grid... 300 degrees

## Directions:

For marinade - Mix the Crown Royal, syrup, and honey.

Marinate pineapple for 12 hours.

Remove pineapple from marinade (reserve the marinade).

Grill pineapple for 15 minutes on 1 side.

Place the pineapple back in the marinade for 10 minutes (not sure if necessary but easier than basting).

Grill pineapple on the other side for 15 minutes (adjust according to your desired doneness).

For sauce – Mix the cheesecake filling with some of the marinade (add enough marinade to make the cheesecake filling pourable but not too runny).

Put cheesecake sauce on the grilled pineapple and enjoy.

**\*\*note\*\*** The leftover marinade makes a very good drink **\*\***

# Maple Sausage Pancake Mini Muffins

by Robert and Galyna Stevenson

## Ingredients:

- Pancake batter made according to directions- Any recipe that uses 2 cups flour or 2 cups dry mix will work.
- 1/2 lb ground breakfast sausage, cook until browned and done and drain off fat
- 1/2 cup maple syrup, if you use real maple syrup it will have more of a maple flavor, if you use pancake syrup it gives it a different taste.

## BGE Setup:

Indirect with plate setter legs up – 350 degrees

## Directions:

1. Make pancake batter according to directions and stir in cooked sausage and maple syrup.
2. Pour into greased mini muffin tins and bake at 350 degrees for 18 minutes or until done.

# Marinated Pork Tenderloin

Eric McGuire & Leigh Kemp

## Ingredients:

2 pork tenderloins (about 1 lb each)  
1 bottle Wickers original BBQ marinade & baste  
1 bottle Italian dressing  
Strawberry's BBQ dry rub seasoning

## Directions:

Marinate meat overnight in Wickers and Italian dressing. Remove from marinade and cover liberally with Strawberry's BBQ dry rub seasoning. Cook on a raised grill @ 275 degrees until internal temperature reaches 135 degrees. Remove from grill and allow to rest for 10 minutes. Slice into medallions and pour drippings over the slices.

If so desired, tenderloins can be packed in brown sugar before cooking as well.

Wickers BBQ is located in Hornersville, MO. Their website is

[www.wickersbbq.com](http://www.wickersbbq.com)

Strawberry's BBQ is located in Holcomb, MO. Their website is

[www.strawsbbq.com](http://www.strawsbbq.com)

Recipe as published in Delta Crossroads Magazine and submitted by Ashley Wimberley

# Mexi Shrimp Bites

By Susan Handy (Susan Egglaine)

## Ingredients:

1 can Rotel  
1 cup Sour Cream  
1 cup Cream Cheese  
Cilantro, chopped  
1 lb 40/50 count Shrimp, cleaned  
Scoops with a touch of Jalapeno  
Old Bay Seasoning

## Directions:

Preheat egg to 350° F. using indirect heat (plate setter, feet down, spacers, pizza stone).

Mix Rotel, cream cheese, sour cream, and a teaspoon chopped cilantro & heat until blended.

Put a dollop of mixture in a scoop, add one shrimp, cook approximately 15 minutes until shrimp is done,

Move to serving platter and top with chopped cilantro.

# Mini Crescent Dairy Cinnamon Rolls

By Paul Massey (outrageous)

## Ingredients:

Crescent dairy rolls

Cinnamon

Melted butter

Brown sugar

Maple syrup

## BGE setup:

350°F indirect

## Directions:

Make 4 squares out of the 8 triangles in crescent dairy rolls.

Roll out flat.

Apply melted butter, brown sugar, and cinnamon. (raisins and nuts can be applied, too).

Roll up each square in into a tight roll.

Cut into 1/4 inch pieces with sharp knife.

Put into a lightly greased mini muffin pan.

Cook approx. 15 mins. until browned.

Apply melted butter and maple syrup mixture on top or you can make your own icing.

# Mini-Egg Easy Cheesy Quesadillas

by Al & Kathy Calvi (Mini-me)

## Ingredients:

Tortilla Shells 8" diameter

Shredded Cheese

Variations include: luncheon meat, pepperoni, sliced peppers or thin veggies with shredded cheese.

## BGE Setup:

Place 8" diameter cooking stone on rack to pre-heat stone

Bring Mini-Egg & cooking stone to 400 deg F

Caution: cooking stones cannot withstand large temperature fluctuations. Stones will crack if taking off Egg and replacing on hot surface.

Best to have large diameter quesadilla spatula

## Directions:

Spread finely grated or shredded cheese in between two 8" diameter Tortilla shells, keep cheese within 1" of outside diameter since cheese will melt.

Place quesadilla on pre-heated stone

Heat for approximately three minutes per side; until golden brown

NOTE: flip shells quickly as not to lose too much heat in the turning process

Remove from stone and let cool for about one minute

Slice in eight sections

Enjoy with favorite salsa, dip or simply plain

# Monkey Bread

By Michael Beer (EmandMsDad)

## Ingredients:

- 2 cans Pillsbury grand's biscuits
- 1 cup white sugar
- 3 TBLS cinnamon
- 1 stick butter
- ½ cup light corn syrup or honey
- ½ cup brown sugar
- Optional: pecans, peanuts, dried fruit, etc..

## BGE Setup:

- Plate setter legs up
- Grate on top of legs
- Egg at 350-400

## Directions:

1. Mix white sugar and cinnamon in large ziplock bag
2. Cut each biscuit into 8 pieces (pizza style works best)
3. Put biscuit pieces in bag of cinnamon sugar
4. Carefully melt butter in 9x15 pan, combine with brown sugar and corn syrup, stirring occasionally until brown sugar just melts
5. Evenly spread biscuits and cinnamon sugar mixture on top of pan
6. Bake 35-45 minutes or until biscuits are done in center, should be a littler crunchier than you would expect
7. Carefully flip over onto aluminum foiled cookie sheet. Suggested method: place cookie sheet on top of pan, grab with oven mits and flip over and remove 9x15 pan.
8. Allow to cool and “set” for a few minutes, then eat and enjoy!

# Nibroc Cheese Dip

By Mel Chandler (Bigblueegg)

## Ingredients:

½ cup Mayo

1 block of cream cheese, softened

1 cup sharp cheddar

½ cup Monterey jack cheese

2 green onions, chopped

½ can of diced green chilies

1 dash of cayenne pepper

Crushed ritz crackers

Cooked and crumbled bacon

## BGE Setup:

Preheat egg to 350 degrees.

## Directions:

In a bowl mix all ingredients but crackers and bacon. Transfer mixture to shallow pan. Top the mixture with cracker crumbs and bake until heated through about 15-20 minutes. During the last 5 minutes of cooking top with bacon. Remove the pan and serve immediately with corn chips, crackers or bagel chips.



# Nutella S'mores

By Dale Vall

## Ingredients:

- Bread
- Nutella
- Marshmallows
- Gram Crackers
- Butter

## BGE Setup:

Raised Direct (400°F)

## Directions:

1. Spread Nutella on the top and bottom of the bread.
2. Crumble graham crackers on the nutella on the bottom.
3. Place on 2 halved marshmallows (total of 4 halves).
4. Coat the outside top and bottom with butter (like a grilled cheese sandwich).
5. Cook until toast is brown, flip until other side is brown (and marshmallows are melted).

# Pastor Ryan's Monkey Bread

By Joan Gaedke (Austin Egghead)

Adapted for the egg from the Pioneer Woman recipe

## Ingredients:

- 3 cans Buttermilk Biscuits (the Non-flaky Ones)
- 1 cup Sugar
- 2 or 3 teaspoons Cinnamon
- 2 sticks Butter
- 1/2 cup Brown Sugar (light or dark)
- 2 tablespoons of good quality rum

## Egg set up:

350°F, indirect, at felt line

## Directions:

Preheat the egg to 350 degrees.

Open up all three cans of biscuits and cut each biscuit into quarters.

Combine the white sugar with 3 teaspoons of cinnamon and shake to mix.

Drop all of the biscuit quarters into the cinnamon-sugar and shake to evenly coat.  
Spread dough out evenly in the bundt pan.

Melt 2 sticks of butter with ½ cup of brown sugar in a saucepan. Place butter/sugar mixture on egg, stirring for a few minutes until butter melts and sugar dissolves.

Add 2 tablespoons of good quality rum

Once mixed pour sugar/butter/rum over the biscuits.

Bake indirect for about 30-40 minutes until the crust is a deep dark brown on top.  
When its finished cooking, remove it from the egg.

Allow it to cool for about 15-30 minutes before serving (That didn't happen at the Texas fest).

# Peach Cobbler

By Charles Mann

## Ingredients:

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

## BGE setup:

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

## Directions:

Melt butter in pan

Mix flour sugar milk - can be lumpy

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

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

Sprinkle top with cinnamon and sugar mix.

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

You can use toothpick to test consistency.

# Peach Enchiladas

By Zefrin and Ann Pospisil (Popsicle and Mrs. Popsicle)

## Ingredients:

1 cup sugar  
1 cup water  
1 stick butter  
2 cans pie filling (peach, cherry, apple, apricot-your favorite)  
12-15 flour tortillas (I am using HEB Butter Tortillas-made fresh in store)

## Directions:

Bring to boil-sugar, water and butter, set aside.

Place 2 tablespoons pie filling on tortilla and roll up like an enchilada, place in 13X9 baking dish (spray with PAM before putting tortillas in).

Pour liquid mixture over tortillas and sprinkle with cinnamon-cool, cover and refrigerate overnight to let the tortillas absorb the sugar mixture before baking.

Bake @ 350-indirect/raised grid for 30 minutes or until golden brown-\* Enjoy!

# Peanut Butter Frosted Brownies

By Cara & Keith Hickey (Hic)

## Ingredients:

### Brownies:

1/2 cup Ghirardelli Semi-Sweet Chocolate Chips  
4 ounces Ghirardelli Semi-Sweet Chocolate Baking Bar  
1/2 cup (1 stick) unsalted butter, cut into pieces  
1 cup firmly packed light or dark brown sugar  
1 teaspoon pure vanilla extract  
2 large eggs  
3/4 cup plus 2 tablespoons all-purpose flour  
1/4 teaspoon baking powder  
3/8 teaspoon salt

### Frosting:

1/2 cup butter, softened  
1 lb powdered sugar  
1 tsp vanilla  
3 tbsp milk  
3/4 cup Peanut Butter

## Directions:

Prepare BGE for indirect setup @ 350.

Line 13x9x2-inch baking pan with aluminum foil, leaving 2-inch overhang on both short sides. Spray foil with nonstick spray. Chop the 4 ounces of semi sweet chocolate bars into 1" pieces. In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the 4 chopped chocolate and butter, stirring occasionally until smooth. Remove the pan from the heat and let cool to room temperature. Stir the brown sugar and vanilla into the chocolate mixture. Add the eggs and mix well. In a bowl, sift together flour, baking powder, and salt. Slowly fold the flour mixture into the chocolate mixture, mixing well until blended. Stir in the chocolate chips and pour the batter into the prepared pan.

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Bake for 25 to 30 minutes, until a tester comes out clean.

Remove from the oven and cool for at least 30 minutes.

For frosting:

Combine peanut butter and butter in medium bowl. Using electric mixer, beat until smooth. Add powdered sugar and vanilla extract and beat until well blended and smooth. Spread frosting evenly over brownies in pan. Refrigerate at least 1 hour. Using foil as aid, lift out brownies from pan. Cut into squares.

# Peanut Butter Mini Muffins

by Robert and Galyna Stevenson

## Ingredients:

- One 16.5-ounce package refrigerated peanut butter cookie dough
- 1 bag of 24 miniature chocolate-peanut butter cups

## BGE Setup:

Indirect with plate setter legs up – 350 degrees

## Directions:

Special equipment: mini muffin pan.

Preheat the egg to 350 degrees F.

Slice the cookie dough into 1-inch-thick slices, then into quarters. Place one quarter into each cup of a mini muffin pan. Bake for 9 to 11 minutes.

While the dough is still warm, push a peanut butter cup into each muffin cup and let cool in the pan. When the cookies are cool, use a spoon to remove from the pan.

# Pioneer Women's Apple Dumplings

By Michael Beer (EmandMsDad)

## Ingredients:

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

## BGE Setup:

Plate setter legs up OR raised direct

## Directions:

Peel and core apples. Cut each apple into 8 slices each. Roll each apple slice in a crescent roll. Place in a 16 x 16 buttered pan.

Melt butter, then add sugar and barely stir. Add vanilla, stir, and pour entire mixture over apples. Pour Mountain Dew around the edges of the pan. Sprinkle with cinnamon and bake at 350 degrees for 40 minutes. Serve with ice cream, and spoon some of the sweet sauces from the pan over the top.

WARNING: Prepare this dish at your own risk. It is beyond imaginable.



# Pizzaiola "Scaloppini"

By Molly Hamlin (cookn biker) and Enrico Romagnoli (Mattogrosso)

## Ingredients:

28 oz whole peeled plum tomatoes (squash with hands)  
2 boneless and skinless chicken breasts, sliced thin and pounded  
3 cloves of garlic, sliced  
A bunch of fresh chopped oregano (just leaves)  
A bunch of fresh chopped parsley (no stems)  
Salt and black pepper  
1¼ cup of water  
Mozzarella sliced thin or another melting cheese (pepper jack works very well)  
2 Tbsp of evoo

## Directions:

Into a hot pan saute evoo with garlic and herbs.  
Careful not to burn the garlic.  
Add the crushed tomatoes and a 1¼ c. of water, or white wine, or beer.  
Cook the sauce until reduces and tightens, aprox 10-15 min.  
Add the scaloppini covered well with the sauce.  
Turn after few minutes to be sure they cook well.  
Top with sliced cheese and wait to melt.  
Serve with or on top bruschetta.

This leftover sauce is excellent for topping poached eggs in the morning, reaping two fine meals.

The BGE should be about 300 dome temp.

# Poor Man Steak Sandwiches

By Tim Barnes (CorbinEgg)

## **Ingredients:**

Whole 3 to 5 lb. Beef Bologna

¼ cup yellow Mustard

Tony Chacheres Original Seasoning (amount to your liking)

White Bread

## **BGE setup:**

Set BGE up for indirect heat at 250°F.

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 Sliders

By Paul Massey (outrageous)

## Ingredients:

Pork tenderloin

Your favorite rub

Hawaiian rolls

Spicy mustard, yum yum sauce, or sweet Thai chili sauce

## BGE setup:

350°F direct on raised grid

## Directions:

Apply your favorite rub to tenderloin.

Cook tenderloin on raised grid to 135°F-140°F. Do not overcook!!!

Wrap with aluminum foil for 10 mins.

Slice into small medallions.

On slider buns or Hawaiian rolls, apply your favorite mustard type or Thai sweet sauce.

Apply pieces of tenderloin and enjoy!!!

# Pulled Pork - Boston Butt

By EggyBear.com

## Ingredients:

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

## Big Green Egg Set-Up:

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

## Directions:

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

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

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

**Notes:**

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

**Yields:**

Approximately 5-6 pounds of pulled pork.

# Raging River Maple/Butter Crusted Salmon

By Susan Handy (Susan Egglaine) and Teresa Nester (Teresa "Nest"er)

## Ingredients:

- 1-2 lb salmon fillet
- Dizzy Pig® Raging River Rub
- Pure maple syrup
- Butter

## Instructions:

1. Remove skin and cut the fillet into 3-6 inch wide strips.
2. Remove the “bloodline” \*1
3. Apply Dizzy Pig’s Raging River Rub on all sides of the fillets.
4. Let the rub “melt” in for 20-30 minutes
5. Prepare grill for direct cooking and medium hot fire.
6. Set the fish on a preheated raised grate.
7. Cook the fish on side one for anywhere from 10-20 minutes\*2
8. When browned flip carefully.
9. After 5-10 minutes liberally drizzle and brush mixture of butter & maple syrup.
10. After glazing, cook for 5-10 mins.
11. Then carefully flip and glaze side two heavily.
12. Brush on one last coating of glaze before removing from grill onto serving plate.
13. Best served hot.\*3

## Notes:

\*1 The “bloodline” is under the skin running down the center of the fillet lengthwise. It is a narrow channel of dark meat that has an especially fishy flavor.

\*2 The time depends on the thickness of the fish, and the heat of your fire.

\*3 Raging River Salmon is best served hot, right off the grill, but it is surprisingly good cold on crackers.

Author: Dizzy Pig

# Red Pork Marinade by Xiao

By Tom and Karen Chamberlain (Rusty Rooster and KY Woman)

## Ingredients:

1/3 cup Rice Wine  
2 tbs Red Rice (ground)  
1 tbs salt  
1 tsp granulated garlic  
2 tbs sugar  
2 tbs soy sauce  
¼ tsp ground black pepper  
½ cup white corn syrup (Karo)  
1 14 oz jar Char Siu Sauce (Lee Kum Kee brand)

**BGE Set-up** is direct @ 350 – 400 degrees.

## Directions:

Mix all of ingredients thoroughly. It may be kept in the refrigerator a week ahead .  
Marinate meat approximately 24 hours. Cook until internal temperature of 160 degrees.

## Served with Oriental Cole Slaw:

1 pkg coleslaw  
¼ cup sunflower seeds  
1 sm pkg slivered almonds  
¼ cup oil  
¼ cup sugar  
1/3 cup vinegar  
1 pkg chicken flavored Ramen Noodles (soup)

## Directions:

Mix coleslaw, sunflower seeds and almonds in large bowl. In separate small bowl mix oil, sugar, vinegar and flavor packet from noodles. Pour over coleslaw mixture and toss. When ready to serve break noodles up into coleslaw and toss.

# Redhound Links

By Mel Chandler (Bigblueegg)

## **Directions:**

Take a small “Little Smokie” type cocktail link sausage and wrap with a half piece of bacon. Hold the Smokie and Bacon together with a toothpick and sprinkle brown sugar over the new Pigskins.

Cook on BGE at 350 degrees until bacon is done but not crisp.



# Rum Infused Pineapple

by Robert and Galyna Stevenson

## **Ingredients:**

20 oz can of pineapple slices

1/4 tsp mulling spices

1/3 cup dark rum

## **BGE Setup:**

Indirect with plate setter legs up – 350 degrees

## **Directions:**

Drain liquid from pineapple slices. Mix mulling spices into rum, and then, pour over pineapple slices in a snap top food container. Choose one that allows the rum mixture to cover all the slices. Place directly on the grill, turning once to caramelize both sides of the slice. Remove, cut into 4 pieces and serve on a toothpick.

# **S'more Cones**

## **Regular, Peanut Butter, Banana Split**

By Tim Barnes (CorbinEgg)

### **Ingredients:**

Large box of sugar cones  
Large bag of mini marshmallows  
Bottle of chocolate syrup  
Reese baking chips  
Bananas  
Strawberries

### **BGE setup:**

Plate setter with legs down at 350/375°F  
Use BGE Pepper Grilling Rack

### **Directions:**

Regular s'mores: fill sugar cones alternating with chocolate syrup and mini marshmallows until full.

Peanut Butter s'mores: add Reese baking chips to Regular S'mores.

Banana Split S'mores: add bananas and strawberries to Regular S'mores.

Place the BGE Pepper Grilling Rack on plate setter. Add filled sugar cones to pepper rack and cook for approximately 10 minutes or until marshmallows begin to brown.

# S'mores in a Cone

By EggyBear.com

Here's a wonderful treat for those summertime cookouts. The kids will love them!

## **Ingredients:**

Sugar cones

Chocolate chips

Mini marshmallows

## **BGE Setup:**

Set the Egg up for indirect cooking at 350 degrees.

## **Directions:**

Use a pepper grilling rack to hold the cones while preparing and cooking. Place a mini marshmallow at the bottom of each cone to keep the chocolate from running out the bottom. Then, put a mixture of chocolate chips and mini marshmallows until the cone is full, leaving approximately  $\frac{1}{4}$ " -  $\frac{1}{2}$ " of space at the top for the marshmallows to expand.

Place the pepper rack on a grate and then place on the Egg. Cook for 10-15 minutes, or until the chocolate is gooey and the marshmallows start to brown.

# Sausage & Cheese Casserole

By Phyllis Bell & Greg Hutcheson

## Ingredients:

1 lb hot sausage  
1 cup sliced mushrooms (Canned or fresh)  
1 lb Velveeta process cheese, cubed  
5 cups sourdough bread cubes (I cut up sourdough sub rolls & toast at 450 degrees just slightly)  
6 green onions sliced  
1 cup milk  
7 eggs

## BGE Setup:

Use plate setter for indirect heat and cook at 350 degrees.

## Directions:

Brown sausage, mushrooms, & drain.  
Stir in Velveeta, bread cubes & onions. Spoon into greased 9 x 13 baking dish.  
Beat milk & eggs. Pour over sausage mixture. Cover. Refrigerate several hours or overnight.  
Cook uncovered 40 to 45 minutes or until golden brown. Let stand 10 minutes before serving.  
Makes 6-8 servings.

# Sausage Balls

By EggyBear.com

## Ingredients:

2 cups Bisquik baking mix  
1 pound country sausage  
½ cup water  
½ cup to 1 cup grated cheese (optional and to taste)  
cayenne pepper (optional and to taste)

## 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 it up to 350°F. Install the plate setter as you will be cooking indirect.

## Directions:

Mix all of the ingredients together in a large bowl.  
Roll dough into small balls that measure about an inch in diameter.  
Place the sausage balls on the Big Green Egg for about 10-12 minutes.  
Remove them from the Big Green Egg, let them rest for a few minutes and ENJOY!!!

## Notes:

These can be made the night before and stored in the refrigerator. We grill them on mesh wire pizza rack so that they can be placed on and removed from the Big Green Egg quickly and easily. They do not take long at all to cook. The internal temp should be 160°F.

## Yield:

Approximately 30-35 sausage balls.

# Sausage Balls

By Phyllis Bell & Greg Hutcheson

## **Ingredients:**

1 lb hot Tenn Pride Sausage  
2 cups shredded cheddar  
1 cup Bisquick

**BGE Setup:** Using plate setter, preheat BGE to 400 degrees.

## **Directions:**

Mix all ingredients well and form in small balls. Cook at 400 degrees for 10 -15 minutes or until golden brown.

# 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.

# Seasoned Sliced Tomatoes

By Molly Hamlin (cookn biker) and Enrico Romagnoli (Mattogrosso)

## Ingredients:

Fresh mature roma tomatoes or plum, sliced thick

1 cloves of garlic for each tomato you use

1/2 tsp dried oregano for each tomato

2 Tbsp of evoo

Salt and black pepper

1\4 cup of white wine

## Directions:

Put the sliced tomatoes in the cast iron pan\pot, layering if needed.

Season every layer with garlic chopped thin and dried oregano salt and black pepper.

Drizzle the evoo on top all over.

Put the cast iron on top of a direct grid.

BGE temp should be close to 300 degrees.

Cook for 10 minutes and add the liquid.

Cook just the time needed for evaporated all liquid.

Serve as a side or as a topping on bruschetta.



# Skillet Corn\*

By Teri and Duane Pifer (3milefinal)

## Ingredients:

8 ears of corn, husks and silk removed

¼ cup bacon, cut into small dice

½ tsp. unsalted butter

½ cup Vidalia onion, minced

½ cup heavy cream

½ tsp. salt

Cracked black pepper, to taste

1 tsp. chives, minced

## Directions:

I keep the Egg at around 350 degrees to char the corn and let it cool a bit before making the sauce. By that time, it should be around 300 or so degrees.

To remove corn kernels, cut off the ends of each ear to make flat surfaces. Then, stand ears in a wide casserole dish and, one at a time, carefully cut down the sides with a sharp knife. Next, hold each cob over a bowl and scrape with the back of a butter knife to remove the milk and pulp. Discard cobs and set liquid aside.

Heat a cast-iron pan on medium-high. Add cut corn and cook for 2 to 3 minutes. Add bacon and continue to cook until kernels are slightly charred. Remove from heat and set aside.

In a medium saucepan, melt butter over medium-low. Add onion and cook until soft, about 2 to 3 minutes. Add pulp liquid, charred corn, and heavy cream. Reduce heat to low and cook, stirring often, 4 to 5 minutes. Season with salt and pepper. Sprinkle with chives and serve.

\*This recipe from Garden & Gun (From Whitney Otawka of [Farm 255](http://farm255.com); Athens, GA). Original recipe titled: Cast Iron Charred Corn (<http://gardenandgun.com/article/cast-iron-charred-corn>)

# South By Southwest Sliders

by Robert and Galyna Stevenson

## Ingredients:

2 Lbs. ground beef  
1 8 oz. can cooked chopped green chilies  
1 tbsp. Worchester Sauce  
1 egg  
1 cup shredded cheddar cheese  
2 small green tomatoes  
Dill pickle hamburger slices

## BGE Setup:

Indirect with plate setter legs up – 350 degrees

## Directions:

Mix all ingredients except green tomatoes and cheese together. Cover bottom of slider form with mixture, add 1 tsp cheese into mini burger form and cover with more hamburger mix. Press finished slider out onto plate. Repeat for remaining hamburger mix. Cut green tomatoes into slices. Place on grill at the same time the slider patties are put on. Turn tomato slices once to make sure both sides are lightly charred. Cook slider patties without turning until done (juice runs clear). Place on a slider bun with cooked green tomato slice and a dill pickle slice. Serve.

# Spanish Bean Soup

by Rick & Jen Bostain (Rib Bones)

## Ingredients:

1 package ham chunks or 1 meaty ham bone  
3 slices bacon, diced  
1 medium onion, diced  
1/2 green pepper, diced  
1 tablespoon olive oil  
1 medium tomato, diced  
1/8 teaspoon garlic powder  
2 or 3 large potatoes, cut into small chunks  
5 cups water  
2 cans garbanzo beans  
1/2 package Vigo Spanish Flavoring  
4 strands saffron  
salt and pepper to taste  
1 package chorizos

## BGE Set-Up:

Direct on top of grid 250 degrees

## Directions:

Saute first seven ingredients in a large dutch oven. Simmer until vegetables are tender; about fifteen minutes. Add remaining ingredients. Simmer for 2 1/2 to 3 hours until beans and potatoes are tender, adding water as necessary. For thicker soup, mash some of the beans. Add thinly sliced chorizos and heat through. Serve with buttered cuban bread.

# Spatchcocked Chicken

By Patty Cohen (PattyO)

<http://www.nakedwhiz.com/spatch.htm>

Raised direct, 375 °F

## **Ingredients:**

Chicken, seasoning, smoking wood or chips

## **Directions:**

Clean a fryer chicken (not a large roasting hen).

Dry the chicken.

Remove back bone.

Press flat, breast up.

Season with any rub or seasoning you prefer.

It was Morton's Season All at the eggfest.

Toss in a few wood chips or chunks for smoke.

It was pecan wood at the eggfest.

When egg is up to 375 °F, put chicken on grid, raised direct.

Close the lid, wait an hour.

Check temperature, Breast should be close to 160', and thigh close to 180'

Remember. There is always carryover heat bringing it higher to target temp.

Cover loosely with foil

Wait about fifteen minutes to cut, keeping the juices in.

Time to eat.

This is a great beginner cook, and also my go-to cook. Never disappoints.

# Spicy Asian Chicken Wings

By Craig Dyal (Dyal\_SC)

## Ingredients:

For the Wings:

20 Wingettes (broken down into flats and drumettes)

Approximately 1 TBSP Baking Powder (give or take...just eyeball it)

Approximately 1 TBSP Spicy BBQ Rub (something not too salty...again, eyeball it)

**\*NOTE\*** You will want the chicken's skin to not be so wet, and lightly dusted down with Baking Powder and your Rub. It helps to use Paper Towels to absorb the juices off the wings before applying the Baking Powder and Rub. It also helps to air dry the wings in the refrigerator before cooking them up.

For the Sauce:

5 TBSP Sweet and Sour Sauce

2 TBSP Sriracha Sauce

1 TBSP Oyster Sauce

1 TBSP Soy Sauce

1 TBSP Freshly Chopped Basil (or enough to your liking)

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**BGE Setup:**

Set up your BGE for an indirect cook with the platesetter or stone in place at around a 350-375 deg F dome temperature.

**Directions:**

For the chicken wings, evenly coat them with the Baking Powder and BBQ Rub. Place them in the fridge to air dry and set your BGE for an indirect cook at a 350-375 deg f dome temperature. Make sure your grill grate is lubricated with cooking spray. Once you get a nice clean burn, toss on your wings. Let them cook for about 1 hour (sometimes upwards of 1 hour and 15 minutes) until the skin is nice and crispy. They should have a fried-like texture when they are done. They will stay plenty moist on the inside, so don't worry about overshooting your target temp.

While you are waiting for your wings to cook, whip up the sauce. In a small bowl, combine the Sweet and Sour Sauce, Sriracha Sauce, Oyster Sauce, Soy Sauce and Basil. Stir to mix.

Once your wings are up to temp and crispy, brush the sauce on the wings and continue to cook for another 5 to 10 minutes. Serve at once.

# Sriracha Chicken Wings

(adapted from recipe on "Nibble Me This" blog)

by Rick & Jen Bostain (Rib Bones)

## Ingredients:

12 each chicken wings, cut into drumettes and wingettes

2-3 tbs. Dizzy Pig Tsunami Spin rub

1 cup orange marmalade (or apricot-pineapple)

2 tbs. brown sugar

2 tbs. honey

2 tbs. Srirachi sauce

1 tbs. finely diced green onion

## BGE Set-Up:

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

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

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

## Directions:

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

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

# Strawberry Shortcake

by Rick & Jen Bostain (Rib Bones)

## Grandmother's Cream Cheese Pound Cake

### 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

### Preparation:

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.

### Egg Set-Up:

325 degrees indirect on middle rack of adjustable rig.

## Strawberries

Flat of strawberries washed and sliced lengthwise, top with lots of sugar to taste  
...this will make a heavy syrup. Stir together and refrigerate until ready to serve.

Slice cake and top with strawberries and whipped cream. Yummy!



# 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

# Taco Boats

By Mel Chandler (Bigblueegg)

## Ingredients:

1 pound of ground beef 93% lean  
1 cup shredded Colby jack cheese  
1 small onion, finely diced  
1 TBSP jalapeno, finely diced  
1 packet taco seasoning mix  
¼ cup salsa or enchilada sauce  
2 TBSP roasted red pepper, finely diced  
2 TBSP Cilantro, finely diced  
Top with sour cream or spicy ranch

## Instructions:

Preheat grill indirect heat to 350 degrees.

Mix all ingredients thoroughly. Stuff meat mixture into Frito scoops or taco boat shell.

Roast on the grill until the meat registers an internal temp of 165 which should be about 20 minutes.

Serve immediately.

# Triple Treat

By Tim Barnes (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  $\frac{3}{4}$  x 9  $\frac{1}{2}$  aluminum pan raised over indirect heat at 350°F

## 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 pan is raised 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 Kim Youngblood (Vidalia1), Jim Legros (Jupiter Jim)  
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.

# Virginia BBQ Chicken

By Teri and Duane Pifer (3milefinal)

Sauce (proportions for 30 halves of chicken). You can reduce to suit your needs.

## Ingredients:

- 1 gallon of vinegar
- 1/2 gallon of wesson oil
- 1 - 46 oz can of tomato juice
- 1/2 cup of salt
- 1/3 cup of pepper
- 1 box of poultry seasoning
- 1 bottle of onion salt
- 1 bottle of Texas Pete hot sauce
- 1 bottle of garlic salt
- 1 box of mustard sauce

## Directions:

Mix all ingredients thoroughly and soak chicken overnight in sauce. Put the egg at around 350 degrees on direct heat and baste chicken regularly on the Egg as it cooks to your required doneness.