

May 17th and 18th, 2013 Hiawassee, GA



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ABT's

By Greg Morton (Egghead123SC)

Take 20 nice size jalapenos, slice in half and clean out ribs and seeds (end of small butter knife works well).

Fill each half with cream cheese, add a small 'Lil' smokie sausage, and wrap in bacon. Sprinkle with your favorite rub.

Cook indirect on top of adjustable rig at 350 for about an hour, or until bacon is crispy.

Then, brush top of each ABT with Hot Pepper Raspberry Chipotle Sauce. I use the Rothschild Farm brand from Costco (which they only sell during Christmas holiday season, so I buy 2 to 3 big jars each year). Cook about 10 minutes more.

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 Grate Eggpectations (Dale Vall & Preston Bartels [Lit])

Ingredients:

Pork Tenderloin

Apples

Brown Sugar

Cranberries (optional)

Cherry Chipotle sauce (optional)

Cheddar Cheese (or american)

Bacon

BGE Setup is raised direct at 400-450°F

Directions:

Filet the tenderloin.

Weave raw bacon (approx 10 pieces wide/tall) and bake in oven (on a cookie stand or anything else to let the drippings fall to a drip pan) until crispy.

Brown apples with sugar, butter and pecans for 2 - 3 minutes in a pan.

Place stuffing into the middle of the pork tenderloin, and add cheese, and cranberries (you can also add a Cherry Chipotle Sauce, as we did on half of our Pork Tenderloins).

Roll Tenderloin up with stuffing in the middle, and then roll on the Bacon Weave. Tie in 4 places with butchers twine.

Add Cherry wood for flavor.

Cook until internal temp of 145.

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.

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 Dates

By Keith Hickey (Hic)

Ingredients:

Bacon

Dates

Favorite bbq sauce

Cream cheese

Can of chopped chiles

Directions:

Mix chiles into softened cream cheese.

Split dates so the open like a book.

Put cream cheese mixture in the middle of date (piping bag works great for this).

Wrap date in bacon and hold in place with a toothpick.

Cook on BGE @ 350-400 indirect until bacon is cooked, we use a pizza screen so dates don't fall through the grate.

Right before taking off put some bbq sauce on them.

Bacon Wrapped Pork Tenderloin

By Eric McGuire

Ingredients:

1 pork tenderloin

Enough bacon to wrap around the tenderloin. Maybe 6 -10 slices depending on how tightly wrapped the tenderloin is.

Toothpicks

Your favorite BBQ seasoning (**Cook's Note)

BGE Set-up:

Direct, raised grill with temperature @ 325°. Cook until internal temperature reaches 145° for medium doneness

Directions:

Wrap tenderloin with bacon, securing with toothpicks along the way. Sprinkle with your favorite BBQ seasoning.

**Cook's Note – we use Strawberry's BBQ seasoning which can be ordered at www.strawsbbq.com

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

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.

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!!!

Bacon Wrapped Stuffed Pineapple

By Greg & Jeanan Martin (CNL) and Keith & Beth Martin (taterboat)

Ingredients:

whole pineapple
 pound bacon, sliced
 lb ground sausage, browned
 8oz pkg cream cheese
 Dizzy Pig Pineapple Head rub

BGE Set-up is 275-300°F indirect with plate setter.

Directions:

Peel and core pineapple.

Mix browned sausage with cream cheese (pulled pork also works great in place of sausage).

Stuff pineapple with meat and cream cheese mixture.

Sprinkle Pineapple Head rub on all sides of the pineapple.

Wrap pineapple with bacon around the bottom and sides using toothpicks as needed to hold it in place.

Bake on preheated egg for 30-45 minutes or until bacon is cooked through and pineapple is tender.

Bacon Wrapped Tater Tots

By Keith Hickey (Hic)

Ingredients:

Bacon Tater Tots Favorite bbq sauce

Directions:

Wrap Tots in bacon and hold in place with a toothpick.

Cook on BGE @ 350-400 indirect until bacon is cooked, we use a pizza screen so Tots don't fall through the grate.

Right before taking off put some bbq sauce on them.

Bacon Wrapped Watermelon Rinds

by Larry Ward (YB)

Ingredients:

1 jar (16 oz.) pickled Watermelon Rind Tony Chachere's or your favorite cajun-like seasoning 1 lb. Bacon

Directions:

Wrap a pickled watermelon rind with bacon and secure with a toothpick. Sprinkle liberally with Tony C's or some other cajun-like rub. Cook at 350 on a fish/veggie grid on a raised grill until the bacon is done. You have to watch them closely and rotate them often, because with the high sugar content they burn easily.

Barbecued Meatloaf with Shiitake Mushrooms

By Katie and Clayton Webber

Ingredients:

12 shiitake mushrooms, about 6 ounces total, each 1 ½ to 2 inches across Extra virgin olive oil

1 cup bread crumbs

1/4 cup milk

2 pounds ground chuck (80% lean)

1 egg, lightly beaten

2 tablespoons Dijon mustard

1 tablespoon minced garlic

1 tablespoon Worcestershire sauce

1 teaspoon dried thyme

1 teaspoon kosher salt

½ teaspoon finely ground fresh black pepper

1/3 cup barbecue sauce

Directions:

1. To prepare meatloaf: Remove and discard the tough stems from the mushrooms and then generously brush or spray them with oil. Grill over direct medium heat until barely tender, 6-7 minutes, turning once or twice. When cool enough to handle, cut the mushrooms into ½ inch pieces.

- 2. In a medium bowl combine the bread crumbs and milk, mix well, and let stand while combining the rest of the ingredients. In a large bowl, combine the meatloaf ingredients, including the mushrooms and soaked bread crumbs. Using your hands, mix the ingredients thoroughly but do not overwork. Form into a loaf about 9 inches long and 5 inches wide. Place the loaf in the middle of a disposable aluminum pan. Grill over indirect medium heat for 45 minutes.
- 3. After 45 minutes of grilling, brush the barbecue sauce over the top and sides of the meatloaf and continue to grill until the internal temperature reaches 160 degrees F, 40 to 45 minutes more. Let rest for 5 to 10 minutes. Cut into 1 inch slices and serve warm.

Beer Brats

By Clay Roberts (Clay Q)

Ingredients:

10 to 12 of your favorite brats

2 cans or bottles of room temperature lager beer preferably low on hop flavor. (A strong hop beer will give a bitter taste to the brats.)

1 cup medium sized onion, sliced

Half a stick of butter

BGE Setup:

12" cast iron skillet or other pan that's large enough to simmer brats in.

Direct heat, grid on fire ring.

Egg at 300-350 degrees dome.

Directions:

Melt butter in skillet and add onions. Cook onions until they start to brown up. Add brats to the skillet then slowly add the beer. If brats are not covered by the beer that's ok but there will need to be enough beer to simmer so add beer accordingly.

Simmer the brats for about 20 to 30 minutes uncovered. Turn brats over once after 10 minutes. When the brats reach 160 degrees internal they are ready to be browned up.

Remove skillet from the egg. Place brats on the grid for direct grilling to brown up. Keep brats away from hot spots in the fire. Turn often. What you are looking for is grill marks without burning or bursting the brats.

After about 8 minutes of browning return grilled brats to the skillet with beer. This will keep the brats juicy and hot until they are ready to be served.

Enjoy!

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 beaters1 jar of Braswell's Smokey Chipotle MustardPanko 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.

Pork Butt Braised in Beer and BBQ Sauce

By Joan Gaedke (Austin Egghead)

Ingredients:

4 pounds butt cut into thick country style ribs (bone in/out your choice)

1 very large sweet onion cut in half from pole to pole, but not skinned

1 Small bag of baby carrots

1 poblano pepper roasted, skinned and deseeded

1 jalapeño pepper

4-6 cloves garlic

1 Beer: either a good Bock, Stout or Porter

1 jar of favorite BBQ sauce (I use bone Suckin or Better than Good)

BBQ rub:

Equal amounts of garlic powder, onion powder, cayenne, smoked paprika, Aw Shit, Dizzy's Swamp Venom, cumin powder, coriander podwer, Megdaglia D'Ora expresso coffee, raw sugar (or brown sugar), chipotle powder and 1/2 amount of Mexican oregano and salt and fresh ground pepper.

Directions:

Add rub to pork and rub well into the meet. Let sit in fridge for 1 to 12 hours, the longer the better.

While meat marinating roast onion, garlic, peppers, carrots.

Place pork over direct heat and brown meat.

Place veggies in bottom of roasting pan, place seared pork on top and pour over the beer and BBQ sauce.

Seal tightly with HDAF place pan in egg. Cook indirect @ 400 until fork tender, about two hours.

Remove meat from sauce place back on a direct fire for about five minutes.

Remove veggies from sauce and skim grease from sauce

Place pork on board and shred, pour sauce over and mixed.

Served with the onion, garlic and carrots, roasted cherry tomatoes and garlic bread

Note: The recipe is doubled for Fests

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!

Breakfast Mix Up

by Jason (rockytopsc) & Angie (Mrs. FoodPolice) Corder

Ingredients:

half bag of Mini Tater Tots half cup chopped Green Pepper half cup chopped Red Onion 4 scrambled Eggs or Egg Beaters half cup pre-cooked Breakfast Sausage cup of Shredded Cheese 1/4 cup of Oil Salt & Pepper to taste

BGE Setup:

Wok and Spider set up. Basically the bottom vent is almost closed, since this is an open dome cook.

Directions:

- 1. Fry tater tots in oil, till almost done and crispy. At the fest these are thawed and break up from stirring.
 - 2. Add diced green pepper & onion's and cook till slightly sauteed.
 - 3. Add pre-cooked sausage, stir to break up.
 - 4. Add beaten eggs and scramble.
 - 5. Add shredded cheese, stir till melted.

No real measurements on the amount of ingredients but just base it on the amount of servings planned. The above amounts are what we used for one batch at the fest.

Buffalo 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.

Butt Rubbin' Wings

by John Hall (egret)

Ingredients:

Chicken Wings Bad Byron's Butt Rub Turbinado Sugar

Preparation:

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

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

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

Carmel Apple Pie Bites

By John Messer

Ingredients:

1 large Granny Smith Apple
1/3 Cup of Dark Brown Sugar Packed
2 Tsp Apple Pie Spice
1 Tsp Ground Cinnamon
2 Tbs Unsalted Butter
1 Packaged Pie Crust
1 Package of Kraft Carmel Bits
2 Tsp Self Rising Flour
Dizzy Dust Pineapple Head

BGE Setup:

Big Green Egg indirect at 450°F

Directions:

Peel core and dice the apple, toss with the self rising flour. In a sauce pan or cast iron skillet melt the butter and add the brown sugar stir until well blended. Add the apples, apple pie spice and cinnamon, cook until the apples start to get soft and the sauce thickens. Cut the pie crust into two and one half inch circles, place into a greased mini muffin pan. Place three to four Carmel bits in the bottom of the pie crusts then fill with the apple mixture. Sprinkle the tops with Dizzy Dust Pineapple Head, bake until the crusts are brown.

Carne Asada

By Chad & Flor Sears

Ingredients:

2 lbs fajita sliced steak (skirt steak from the Mexican supermarket) Juice of 6 limes

2 1/2 tbsp Mahler Seasoning (beef bullion powder from the Mexican supermarket)

1 small white onion, chopped Juice of 1/2 orange 1/2 cup chopped cilantro 4 cloves of garlic, crushed

BGE Set-up is direct over high heat.

Directions:

In a gallon ziplock bag, combine all ingredients except the steak. Mix until combined well.

Add steak to the bag, seal, and shake to cover steak in the mixture. Refrigerate overnight.

Grill direct over high heat 2-3 minutes per side or to desired doneness.

This is great for fajitas, tacos, and burritos.

Also, great right off the grill with a few chilly beers.

Cheesecake

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

Ingredients:

Crust:

1 pkg honey graham crackers, crushed (about 1 ¾ cup)

3 Tbs sugar

5 ½ Tbs salted butter, melted

Mix together graham cracker crumbs, sugar and butter. Spray Spring Form Pan with baking spray.

Press the crumb mixture inside. Bake for about 10 minutes.

Cake:

5 pkgs 8 oz cream cheese, softened

1 cup sugar

3 Tbs flour

1 Tbs vanilla

1 cup sour cream

4 eggs

Baking Spray

Favorite cheesecake topping

BGE Set-up:

Indirect, plate setter, feet down, grid for 20 minutes

Remove grid, place copper elbows on plate setter, then place cold pizza stone on elbows.

Directions:

Mix together cream cheese, sugar, flour and vanilla until well blended. Add sour cream. Mix well. Add eggs, one at a time, mixing until just blended. Pour over crust. Bake for 1 hour (using the instructions under the BGE set up) or until center is almost set.

Chile Verde Pork Posole

By Rebecca Paessun (eenie meenie)

Ingredients:

8 lb pork butt, trimmed of outer fat Spice rub:

- 1 Tbsp onion powder
- 1 teaspoon seasoning salt
- 1 1/2 Tbsp dried oregano leaves, crushed
- 1 1/2 teaspoon garlic powder
- 1 1/2 teaspoon chili powder
- 1 teaspoon ground cumin

18 Hatch Chiles

- 4 poblanos
- 2 jalapenos
- 2 diced onions, sautéed in oil
- 6 cloves minced garlic, sautéed in oil
- 2 or 3 cans of 15 oz white Hominy (or frozen, or make your own)

Chicken Broth

Directions:

GRILLING THE CHILES:

Grill the chiles until charred and puffy. Place in a bowl covered with plastic wrap after grilling. Then, remove the skins and seeds and cut into between ½ - ½ inch pieces. (dice the jalapenos finely). Set aside.

ROASTING THE PORK: Rub the butt with the spice mixture. Then,

Turbo Butt Method: Start the egg at 250 degrees, set up indirect. Smoke the pork butt for an hour. Then increase temp to 350 degrees and cook until

pork butt is about 160. You are not making pulled pork. You are basically roasting the pork.

Low & Slow: Cook indirect for about $1\frac{1}{2}$ - 2 hours per lb. Remove at 160 degrees or so. Remember, you are not making pulled pork, remove the pork at 160 degrees.

Let the butt rest for about ½ hour or so. Then cut the butt into 1/3 to 1/2 inch cubes. Trim the fat.

In a large pot place the cubed, roasted pork, the cut up chiles, diced sautéed onions, minced sautéed garlic, hominy, and add chicken broth to cover by about 2 inches or so. GENTLY SIMMER. Do not boil. Simmer for about 45 minutes or until the pork cubes are very tender.

Garnishes: Sliced radishes

Onions

Guacamole

Lime

Tomato

Queso Fresco Sour Cream

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.

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, softened1 cup creamy peanut butter4 cups confectioners sugar1/3 cup milk1 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.

Chorizo

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

Ingredients:

- 10 Lbs pork shoulder
- 4 Tb. fine sea salt
- 1 cup white vinegar
- 5 Tb paprika
- 3 Tb hot ground pepper
- 3 Tb fresh garlic
- 1 Tb oregano
- 2 tsp black coarse pepper
- 1 cup of water

Chorizo Sausage

By Joan Gaedke (Austin Egghead)

Ingredients:

1 lb ground pork

1 dried guajillo pepper

1 dried ancho

1 dried New New Mexican red

3-4 cloves of garlic

1 bay leaf

½ roasted yellow onion

½ tsp of cumin (bloomed)

½ tsp of roasted coriander

½ tsp of Mexican oregano

½ tsp Saigon cinnamon

½ tsp of Chipotle powder

½ tsp of cayenne

½ tsp of paprika

1/4 rounded tsp of expresso (in the sausage served in Georgia)

1 tsp of salt

¹/₄ C of apple cider vinegar (omit if using espresso)

Re-hydrated chili water as needed

Directions:

On CI comal or the egg toast the dried chiles until fragrant (don't burn). In another dry skillet add all the spices except cinnamon (and coffee if using) and heat to bloom, again don't burn. Place roasted peppers in a bowl and add the bay leaf. Pour boiling water over the peppers to cover and let steep for 15 minutes...no longer than 20 minutes or pepper will get bitter (taste the liquid to test for bitterness, if bitter throw out and start over) Place the bloomed spices in a bowl

and set aside. To a blender add the drained roasted peppers, onion, and garlic and blend to a paste. Add the vinegar (if using) and blend. If too thick add some of the rehydrating water to thin paste out slightly. Combine the chili paste, bloomed spices and cinnamon to the ground pork and mix well. Salt and pepper to taste. Pinch off small bit and cook. Adjust seasoning. When completely mix place on plastic wrap and roll into a log and seal. Store in refrigerator for several hours to allow spices to come together. Either cook within 24 hours or freeze.

Do not use Ceylon cinnamon...will over power the other spices

Cinnamon Roll Pull Aparts

Jim Stevenson & Marsha Miller

Ingredients:

1 unsliced round loaf sourdough bread
1/2 cup butter, softened
1/4 cup powdered sugar
1/4 cup honey
1 tsp. pure vanilla extract
1 cup sugar
1 1/4 tsp cinnamon
1 cup powdered sugar
1-2 Tbsp. milk

BGE Setup:

Indirect with pizza stone on grill ...350 degrees

Directions:

To make Vanilla Honey Butter: whip butter and 1/4 cup powdered sugar together until smooth; stir in honey and vanilla. Set aside.

Cut the bread lengthwise into 1/2" slices, without cutting through the bottom crust. Spread vanilla honey butter in between slices. Rotate the bread 90 degrees and slice the bread again into 1/2" pieces, without cutting through the bottom crust. Spread more vanilla honey butter in between new cuts. This doesn't need to be perfect – just make sure there is lots of butter in between all the cuts and it is spread over as much surface as possible so the cinnamon sugar mixture sticks to it. Generously sprinkle the cinnamon sugar mixture in between all cuts. (You may have extra butter and cinnamon sugar. It will just depend on how large your bread loaf is.) Wrap in foil, bake for 30 minutes and serve warm.

Citrus Marinated Chicken with Pico De Gallo

By John Messer

Ingredients:

- 2 Lbs of Chicken Tenders
- 2 Limes
- 1 Lemon
- 2 Oranges
- 1 Bunch of Cilantro
- 6 Cloves of Garlic
- 1 Jalapeño Pepper
- 1/4 Cup of Olive Oil
- 1/4 Cup of Red Wine Vinegar

Dizzy Pig Tsunami Spin

BGE Setup:

Big Green Egg raised grid at 450°F

Directions:

Squeeze the limes, oranges and lemon in a non reactive pan or gallon size ziplock bag. Add the olive oil and red wine vinegar. Mince the garlic, jalapeño and a fist sized bunch of the cilantro and add to the liquid. Add the chicken making sure to coat evenly. Cover and marinate the chicken at least one hour and up to four hours in the refrigerator.

Lightly dust the chicken with tsunami spin before grilling to an internal temp of 160.

Pico De Gallo

4 Roma Tomatoes

1/2 of a Red Onion

1/2 of a Jalapeño seeded

1 Fist Sizes Bunch of Cilantro

1 Lime Juiced

1 Clove of Garlic Minced

2 TBS Olive Oil

Kosher Salt And Fresh Ground Black Pepper to Taste

Dice the tomatoes and the red onion . Mince the garlic , jalapeño and cilantro . Add the lime juice , olive oil and salt and pepper to taste .

Serve over the marinated chicken.

Clay Q's Focaccia Bread

By Clay Roberts (Clay Q)

Homemade bread is something of a lost art. My adaptation of focaccia bread is about eating well and sharing a delicious and wondrous food that is handmade and baked in a ceramic cooker. This is a rustic flat bread that is easy to make and delicious to eat. I guarantee you will be impressed.

Ingredients:

- 2 cups spring water
- 1 teaspoon plus 1/4 teaspoon dry yeast
- 2 Tablespoons plus 1 teaspoon sugar
- 2 teaspoons salt
- 2 teaspoons dried Italian herbs (optional)
- 4 Tablespoons olive oil
- 5 cups bread flour plus 1/2 cup bread flour for reserve

Directions:

Makes one 12" round rustic loaf. Allow 9 hours.

Baking with ceramic cooker; Use indirect setup at 400 degrees dome.

Baking with kitchen oven; Set to 375 degrees.

To start, make a poolish;

- 1 1 cup spring water room temp.
- 2 1/4 teaspoon dry yeast.
- 3 1 teaspoon sugar.
- 4 1 cup bread flour.

Mix ingredients using a sturdy spoon in a large bowl until well blended. Cover and rest 2 hours at room temp.

Next make the dough by adding to the poolish;

- 1 1 cup spring water room temp.
- 2 1 teaspoon dry yeast.
- 3 2 Tablespoons sugar.
- 4 2 teaspoons salt.
- 5 2 teaspoons dried Italian herbs, no salt. (optional)
- 6 1 cup bread flour.

Mix batter until well blended. Then add 2 Tablespoons light or virgin olive oil.

Mix again incorporating olive oil into batter. Then add 2-1/2 cups bread flour.

Mix until flour has just become wet (a few seconds) then rest 15 minutes.

Measure out;

1 cup bread flour. Dust a bread board or counter top with some of the flour. Turn out dough onto the dusted surface and knead for 10 minutes while dusting with just enough flour to keep the dough from sticking. Try not to add more than half the measured 1 cup of bread flour to keep the dough moist. The dough will be soft and somewhat sticky after fully kneaded. Form into a ball. Total amount of flour for finished dough should be 5 cups.

Grease a large bowl with a liberal amount of shortening. Place dough in the bowl and cover. Rest for 30 minutes at room temp.

Next is the stretch and fold procedure. First, wet hands with cool water so the dough will not stick to your fingers. Carefully pick up the soft dough and let one side slump downward out of your hands and when double in length from the stretch fold the dough onto itself. Make another stretch in the opposite direction then fold again and return dough to greased bowl. Cover and rest 30 min.

Perform the stretch and fold procedure a second time. Handle gently as there are beneficial gas bubbles forming within the dough. Cover and rest 30 min.

Prepare a 14" pizza pan with parchment paper that is cut to fit the pan.

Do the stretch and fold procedure one more time. Place dough in the center of pizza pan. Again, be careful to keep as much gas in the dough as you can. If the dough is not perfectly round when in the pan that's ok, this is rustic bread. Brush a liberal amount of olive oil over entire surface of the dough. You may gently dimple

the dough with oiled fingers to push into a round shape and help re-distribute gas bubbles. Proof dough 4 hours in a draft free place at room temp.(65-70 degrees F).

Start ceramic cooker one hour before you plan to bake. Stabilize temp. at 400 degrees with indirect heat as you would for baking a pizza. An indirect setup is made by placing the plate setter in ceramic cooker with legs up and setting the grid on top of legs then placing a pizza stone centered on the grid. If you have a preferred indirect setup, use it.

When baking with kitchen oven set temperature to 375 degrees with wire rack to support pizza pan.

Place pizza pan with proofed dough in ceramic cooker and bake about 30-40 minutes rotating pan after the first 15 minutes to prevent over baking one side from a potential hot spot. Bread is done when internal temp. reaches 200 degrees using your instant read thermometer.

If using a kitchen oven bake for about 25 min. The bread is done when internal temp. reaches 200 degrees.

Cool before slicing.

Enjoy one of life's great pleasures!

Notes:

Homemade bread is something of a lost art. My adaptation of focaccia bread is not about convenience or speed, it's about eating well and sharing a delicious and wondrous food that is handmade and baked in a ceramic cooker. Here are a few tips and explanations to help guide you.

I created this recipe for the ceramic cooker. If you decide to use a kitchen oven for baking I have included temperature and time adjustments to do so.

The unbleached bread flour I like is made by King Arthur Flour but other brands may substitute just as well. Be aware that bread flour is not the same as all-purpose flour.

When I make bread it is by the old fashion way, by hand. I use a sturdy wood spoon and an 11" glass mixing bowl and a large wood board to kneading the

dough. Human power is always there at the ready and I feel I get better bread when using my hands. You may adapt this recipe to an electric stand mixer but results are not as good as by hand, in my opinion. Handling the dough during the stretch and fold is made much easier by first wetting the hands with cold water. The soft and sticky dough can be a little difficult to get used to, be patient. Go gently, let gravity slump the dough into a stretch before you fold in half. Experience will be your teacher. When you get the hang of it the stretch and fold will bring a few chuckles. Focaccia is perfect bread for additions. Dried herbs in the dough give extra flavors that make this bread stand out. Cheese is delicious melted on top of focaccia. I will shred a block of Fontina or Asiago cheese to make about a cup full and spread it out across the top of the bread during the last 7 minutes of baking. Think pizza when making focaccia. Fire roasted peppers, pizza seasoning, caramelized onions, nuts are all acceptable. Be creative! This is soft moist bread that's great for anytime eating. Toasted and buttered, yummmm. Very good with BBQ'ed meats and grilled seafood, focaccia is also perfect as an appetizer for all occasions.

Clay's Pulled Beef

by Clay Roberts (ClayQ)

Ingredients:

3 choice Chuck Roasts
10 strips of good Bacon
1 cup of tomato based BBQ Sauce
1/3 cup Maple Syrup
2/3 cup Water
1 Tbls. Dizzy Pig Cow Lick Steak Rub
3 Tbls. Peanut Oil

Preparation Directions:

Set the beef out on the table and rub with peanut oil and then spice, (Dizzy Pig Cow Lick).

Fire up the egg and stabilize at 250 degrees dome. Be prepared for an 8 hour cook. Set up is indirect, platesetter feet up, grid on platesetter, drip pan and v rack on grid. At this time leave the grid off.

Cooking Directions:

Stage one; set beef on v rack in pan with a little water or beer in pan. Lay bacon on top of beef. Lift platesetter enough to throw a handful of hickory chips on burning lump. Place grid in egg and set in the pan with beef. Cook for about 5 hours and when beef is 160 internal remove from egg.

Stage two; in a No.12 Dutch oven, oil inside with peanut oil, remove bacon from beef and lay across bottom of Dutch oven. Carefully lift beef off of rack and place in Dutch oven. Pour the maple syrup and water over beef. Making sure the meat

probe is inserted in the meat, put the lid on and return to the egg and set on top of platesetter after removing grid. Be careful not to have the dome temp over 250. Cook for about 2 hours, until beef is 215 internal and remove from egg.

Stage three; set the beef out on a tray to rest while you drain the beef juice from the Dutch oven into a container. Place the container in the freezer to chill so that you can skim off the fat later. Discard bacon. Trim any fat you find on the beef and start pulling with a fork. Remove gristle and fat as you pull. Return pulled beef to Dutch oven and add your favorite sauce. Taste test. Now skim fat from juice and return juice to the beef. Taste test. Ok, let's go back to the egg. Lift platesetter and throw hickory chips on burning lump and return Dutch oven to smoke with the cast iron lid off. Cook for about 1 and ½ hours. Maintain a dome temp no higher than 250.

Special Instructions:

Stir and serve on soft hamburger buns with pickles on the side. This is a treat that brings together great beef flavor, sauce and hickory smoke. Let's eat!

Cuban Sandwiches

By Greg Morton (Egghead123SC)

Started with pork shoulder, 10 to 12 pounds. Make one inch wide by one inch deep slits all over about 2 inches apart with paring knife. Then, brine for 24 hours in fridge in large pot in 6 qts water, 3 C. sugar, 1 C. table salt, 2 heads (not cloves, 2 heads) of garlic separated and crushed, and 4 C. orange juice.

Make a garlic citrus paste to coat meat before cooking: 12 medium cloves garlic roughly chopped, 2T. cumin, 2T dried oregano, 1T table salt, 1 1/2t fresh ground black pepper—put all in food processor for about 10 one second pulses. Then, with processor running, pour in 6T orange juice, 2T white vinegar, and 2 T olive oil and run for about 20 seconds. Mine was more of a juicy rub than a paste—so I added some flour to get to a paste consistency that would stick to meat. Put paste on meat, and cook indirect at 275 degrees for 12 hours (I did fat cap down whole time). Took off at 190 to 195 degrees internal, wrapped in foil and towel, and rested in cooler for about 1 to 2 hours. Then, pull the meat with bear claws and use for the sandwiches.

Then, a Cuban sandwich has spicy mayo which is made in food processor with ½ c mayo and 4 canned chipotle chilies in adobe sauce (this has a pretty good bite so I started with 2 chipotle chilies and then adjusted with more if desire a little spicier).

Then to make the sandwich, use spicy mayo, hefty helping of pork, slice of black forest ham, slice of imported Swiss cheese (very important—get the imported not domestic swiss) and slice of dill pickle (sliced longways). I used a sub roll, could not find Cuban bread. Then, into the grill press to warm up and toast bread.

Donut Holes

By Keith Hickey (Hic)

Ingredients:

Vegetable Oil
Pillsbury Biscuits
1/2 cup cinnamon
1 cup sugar

Directions:

Heat about 1 1/2 - 2 inches of oil in a cast iron Dutch oven directly over heat until frying temp (350 - 400).

Depending on the biscuits you get, cut either in half or quarters.

Carefully drop biscuit pieces in oil.

Cook until golden brown the flip over - chopsticks work perfectly.

Once both sides are golden, take them out and place on a paper towel.

Roll them in a cinnamon sugar mixture.

Fletcher's Hanger Steaks

by Craig Sniadach / Snides Fletcher's Provisions

Ingredients:

4 cleaned and trimmed Beef Hanging Tender Steaks Liquid smoke Braggs Liquid Aminos Fletchers Road and Ranch Rub

BGE Set-Up:

Heat Egg to 450°F - 550°F direct, cast iron grid.

Directions:

Place hangers on a tray or in a large bowl, single layer.

Splash a generous amount of liquid smoke to the steaks and rub aggressively.

Flip steaks over and repeat liquid smoke application. Toss well and lay single layer.

Splash generous amount of Bragg's Liquid Aminos onto steaks and rub aggressively.

Flip steaks and repeat Liquid Aminos application. Toss Well and lay single layer. Apply a medium coat of Fletcher's Road and Ranch Rub onto the steaks and pat

onto surface.

Flip steaks over and apply FRRR again.

Put them in a big ziplock bag and gently agitate to get a full even coat of all the goodies.

Put them on the Big Green Egg now, later, or tomorrow. No later than day after.

Place steaks on the Big Green Egg for about two to three minutes or so and flip.

Continue to flip every two to three minutes.

Trimmed hangers seem to have a three point flip so grill all of the surfaces evenly. Hangers are best done rare to medium-rare. Overcook them and they will toughen up.

Take steaks off at 155°F and place under covered plate to rest for five minutes or so. Slice into medallions, You deserve them.

Enjoy!

Fletcher's Lightnin' Chicken Thighs

by Doug Carroll (Dr. Zauis) and Craig Sniadach (Snides) Fletcher's Provisions

Ingredients:

8 Chicken thighs

2 oz. Fletcher's Road and Ranch Rub - FRRR

8 oz. Fletcher's Lightnin' Sauce - FLS

BGE Set-Up:

Heat Big Green Egg to 450°F direct heat with a raised grid about an inch or so above the rim.

30 - 35 minute cook time

Directions:

Rinse the chicken thighs, pat dry, and lay onto a tray or plate, skin side down Apply a light coating of Fletcher's Road and Ranch Rub and gently pat. Flip thighs over and apply a light to medium coating of FRRR to the skin side. (sneak some seasoning under the peeled skin if you enjoy a deeper flavor)

Place thighs skin side up on the raised grid and grill in five minute increments between flipping and rearranging. Remember, we started with skin side up.

The goal is to cook all thighs evenly and have each batch finish at the same time so pay special attention to any hot spots or rogue sized thighs.

Twenty minutes into this Big Green Eggsession; make the flip, and then apply a light to medium coating of Fletcher's Lightnin' Sauce to the skin side. Continue cooking for five minutes,

After five minutes, touch up the skin side with FLS, make the flip, and apply a light to medium coating of FLS to non-skin side

Continue cooking for five minutes.

Touch up the thighs with sauce and flip for one last time to lightly caramelize the natural sugars in the sauce.

Fletcher's Lightnin' Sauce is sweetened with brown and natural sugars, applesauce, and California sun dried raisins.

Thighs will finish at 165°F and set to rest under a covered plate for five minutes, if you or your guests can wait...

Can They?

Greek Bruschetta

By Eric McGuire

Ingredients:

1 loaf baguette, sliced
1 pint grape tomatoes, chopped
3-4 green onions, chopped
8 oz feta cheese, crumbled
2-3 tsp Cavender's Greek seasoning
Handful or two of chopped Kalamata olives
1/3 cup of very good EVOO (Extra Virgin Olive Oil)

BGE Set-up:

Medium heat

Directions:

Combine chopped tomatoes, green onions & kalamata olives in a medium bowl. Sprinkle with the Cavender's Greek seasoning and mix. Next add in crumbled feta and combine. Add EVOO & combine well. This is best if made a few hours before serving or even the day before. It is also better if it comes back to room temp before serving.

Take sliced bread and lay on top of grill. Cook just long enough to toast and give a slight golden color and then flip. Do the same for opposite side. Take off grill and serve with Greek topping.

Cavender's Greek seasoning can be found in most grocery stores on the spice aisle.

Also fresh feta that comes in a block is what is preferred here. It has more moisture. The pre-crumbled feta may be used but keep in mind that it may be a little more dry and require a few extra dashes of EVOO & seasoning. I often double this recipe for parties.

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 Dog Sauce (Gurdy Cave's)

Jim Stevenson and Marsha Miller (Team Coney)

This recipe comes from the Appalachian Mountains where I grew up and still live - hard times - inexpensive good food - hard working people - recommend you try this one.

Ingredients:

1 # hamburger

2 cans tomato paste (6 oz size)

2 stalks celery chopped

2 medium onions chopped

1 teaspoon salt

3 tablespoons brown sugar

Chili powder to taste

Directions:

Mix together and add enough water to cook without sticking. Heat the sauce through before adding the ground beef. Cook at least 20 minutes (add chili power last). If too bland add Onion powder.

Hot Italian Sausage

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

Ingredients:

5000 gr pork shoulder

140 gr fine sea salt (the ratio between salt and meat is 28% each 1 kg)

15 gr ground fresh black pepper (the ratio between black pepper and meat is 3X1000 each kg)

20 gr fennel seed, 1/3 whole 2/3 crushed (toasted if you like)(the ratio between fennel and meat is 4X1000 each kg)

10 gr peperoncino powder (the ratio between peperoncino and meat is 2X1000 each kg)

50 gr sweet paprika (the ratio between paprika and meat is 1% each kg)

150 ml dry white wine (for 5000 gr of meat)

3 cloves of garlic fine chopped (for 5000 gr of meat)

We ground the meat with the large grinding plate.

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).

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

King Arthur Flour Cinna Buns

By John Messer

Dough

1 cup (8 ounces) lukewarm milk

2 large eggs, room temperature

1/3 cup (2 5/8 ounces) unsalted butter, cut up

4 3/4 cups (20 ounces) Mellow Pastry Blend OR 4 1/2 cups (19 1/2 ounces) King Arthur Unbleached All-Purpose Flour

1 3/4 teaspoons salt

1/2 cup (3 1/2 ounces) sugar

2 1/2 teaspoons instant yeast

Filling

1/3 cup (2 5/8 ounces) unsalted butter, softened 1 cup (7 1/4 ounces) brown sugar, packed 3 tablespoons (3/4 ounce) ground cinnamon

Icing

one 3-ounce package cream cheese, softened 1/4 cup (2 ounces) unsalted butter, softened 1 1/2 cups (6 ounces) glazing or confectioners' sugar 1/2 teaspoon vanilla extract

Manual/Mixer Method: Combine all of the dough ingredients in a large mixing bowl, stirring till the mixture becomes cohesive. Transfer the dough to a lightly oiled work surface, and knead it for 5 to 8 minutes, till it's smooth. Or knead it in an electric mixer, using the dough hook, for 4 to 7 minutes at medium speed. Place the dough in a lightly oiled bowl, turn to grease all sides, cover the bowl with a proof cover or plastic wrap, and let it rise for 60 minutes, till it's nearly doubled in bulk.

Bread Machine Method: Place all of the dough ingredients into the pan of your bread machine in the order recommended by the manufacturer (usually, liquids

first, yeast last). Program the machine for dough or manual, and press Start. After about 10 minutes of kneading, check the dough's consistency; it should be fairly smooth, not too sticky, not dry and "gnarly." Adjust its consistency with additional flour or water, if necessary, and allow the machine to complete its cycle.

Assembly: Transfer the dough to a lightly greased work surface, and roll it into a 16 x 21-inch rectangle. Spread the dough with the 1/3 cup butter. Mix the brown sugar and cinnamon, and sprinkle it evenly over the dough.

Starting with a short end, roll the dough into a log, and cut it into 12 slices. Place the buns in a lightly greased 9 x 13-inch pan. Cover the pan with a proof cover or plastic wrap, and let the buns rise until they're nearly doubled, about 30 minutes.

Bake the buns in a preheated 400°F oven until they're golden brown, about 15 minutes. While the buns are baking, make the icing.

Icing: In a small bowl, beat together the cream cheese, butter, sugar, and vanilla. Spread the icing on the buns while they're warm. *Yield: 12 big buns*.

Lil Smokies Wrapped in Crescent Dairy Rolls

By Paul Massey (outrageous)

Ingredients:

Package of Lil Smokies
Package of 8 crescent dairy rolls

BGE Setup:

Indirect at 350°F

Directions:

Spread dairy rolls into rectangles. Cut into 7 strips. Roll lil smokies up in each strip. Cook until brown.

Serve with spicy mustard sauce, or strawberry jam, or Japanese shrimp sauce (sold in store as yum yum sauce).

Loaded Baked Potato Rounds

By Ginny and Kim Youngblood (Mint Tulip & Vidalia1)

Ingredients:

Baked Potatoes or Yukon Golds (usually you can get 8-10 slices out of each potato) (people eat 3-4 slices or more so judge accordingly)
Butter, melted
Bacon bits (optional)
Shredded Cheese (your favorite kind also optional)
Diced Green Onion (optional)

Directions:

Sour Cream (optional)

Preheat BGE indirect to 350-375.

Slice potatoes into ¼ inch rounds. Brush both side of potato slices with butter; place them on a cookie sheet. (We use our Air Bake pizza pans)

Bake indirect for approximately 15 minutes then flip. Cook for another 15-20 minutes. You want the potatoes done but not really crispy just lightly browned on both sides..

When potatoes are ready, top with bacon, diced green onion, and then the cheese. Put loaded potato back in the BGE for 5 minutes tops or until the cheese has melted;

Add a dollop of sour cream when done, serve and enjoy. Great as an appetizer or side dish....and you can top the slices with anything you like....

Maple Red Eye Fatties

by John Hall (egret)

Ingredients:

1 lb. roll Jimmy Dean Sausage (I used Sage flavored)1/2 -1 cup Maple SyrupDizzy Pig Red Eye Express

BGE Setup:

Set BGE up indirect with the plate setter legs up and gird on plate setter. Stabilize the temperature at 300°F.

Preparation:

Remove sausage from casing. Cut sausage down the middle lengthwise almost all the way through to form two halves. Cut several lengthwise slits down each "half" not quite all the way through. Pour maple syrup liberally into all the slits. Knead with both hands until all the maple syrup is distributed throughout the sausage. Reform the loaf and place on a piece of plastic wrap. Roll the plastic wrap around the sausage tightly and twist both ends by spinning (twirling) the roll while holding the two ends until the roll is tightly wrapped. Refrigerate several hours to firm up the sausage roll.

Sprinkle a liberal amount of Red Eye on all surfaces of the sausage. Place sausage roll on grid and cook, turning occasionally, until internal temperature is about 160°F.

Let rest a few minutes and slice.

Maple-Bourbon Ham

by John Hall (egret)

Ingredients:

Maple-Bourbon Paste (recipe follows)
10-12 # cooked, ready to eat Ham (bone-in Butt or Shank section)
1/2-1 cup Maple Syrup
Cherry and Apple Chunks

Preparation:

The day before smoking, place ham in a pan flat side down. Inject in multiple locations with maple syrup (use more than 1 cup if it will take it). Smear the Maple-Bourbon Paste all over the exposed surfaces (except flat side). Cover loosely with plastic wrap and put in refrigerator until ready to smoke (You can remove ham from refrigerator up to one hour before cooking). Stabilize egg at 250°F with plate setter (legs up) and regular grid on plate setter. Put 3 or 4 good size chunks of wood on coals, then place ham on grid. Cook until internal temperature reaches 140°. (this should take about 5 hours).

Maple-Bourbon Paste:

2 Tbls. pure Maple Syrup

2 Tbls. freshly ground Black Pepper

2 Tbls. Dijon or Honey-Dijon Mustard

1 Tbls. Bourbon

1 Tbls. Vegetable Oil

1 Tbls. Paprika

1 Tbls. Onion Powder

2 tsp. coarse Salt, either Kosher or Sea Salt

Mexican Street Corn

By Greg Morton (Egghead123SC)

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

Before grilling, prepare corn spread and grate cheese. The spread is ¼ c mayo (I use Hellman's Light), 3T sour cream, ¼ t cumin and pinch of salt. Combine all these together. Then, separately hand grate 1C of fresh Cotija cheese. This cheese is a key—I found it at Whole Foods and with fine hand grater it is like a powder almost. Take the grilled corn, insert skewer, spread with mayo/cream cheese mixture, and then roll each ear in the grated cheese, and sprinkle lightly with chili powder, smoked parika, chipotle pepper—whatever you prefer.

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

Mini Corn Dog Muffins

By Jim Stevenson and Marsha Miller

Ingredients:

10 boxes of Martha White yellow Corn Muffin Mix1 large package National Hebrew hotdogsMustard and Maple Syrup for serving

BGE Setup:

Indirect with pizza stone on grill ...375 degrees

Directions:

Preheat Big Green Egg to 375 degrees. Spray a mini muffin tin with non-stick spray, and place batter into each mini muffin cup until ½ full. Place one hot dog bite into the middle of each cup. Bake the corn dogs for 8-12 minutes or until cornbread is golden brown on the bottom. Cool in mini muffin tin for 5 minutes before serving.

Mini Dutch Babies

Jim Stevenson & Marsha Miller

Ingredients:

Dutch Babies:

3 tablespoons butter

4 eggs

1 cup milk

1 cup flour

3 tablespoons sugar

Glaze:

4 cups confectioners' sugar

1/3 cup fresh lemon juice

1 lemon, zested

3 tablespoons vegetable oil

3 tablespoons water

BGE Setup:

Indirect pizza stone on grill...425 degrees

Directions:

Batter: spray mini muffin pans with cooking spray, combine eggs in bowl and mix for 1 minute alternately add flour and milk. Add sugar and vanilla and process 30 seconds more. Pour batter into hot buttered pan and bake for 7-8 minutes until puffed and golden brown. Serve immediately after dipping on ½ Bamboo skewer

Glaze: sift the sugar into a mixing bowl. Add the lemon juice, zest, oil, and 3 tablespoons water. Mix with a spoon until smooth. Dip the Dutch Babies into the glaze while they're still warm, covering as much of the cake as possible, serve on skewer.

Mini Meat Loaves

By Amanda Legros

Ingredients:

½ cup ketchup
2 tbsp packed brown sugar
1 lb ground beef
½ lb ground pork
Breads crumbs to your liking
Salt and pepper to taste
I small onion (finely chopped)
1 egg
Dash of Worcestershire

BGE Setup:

Indirect at standard grid

Directions:

Heat oven to 450. In small bowl stir ketchup and brown sugar until mixed; add in a dash of Worcestershire. Set aside ¼ cup for topping. In large bowl combine the remaining ingredients with the rest of ketchup mixture.

Place meat mixture on baking sheet and mold into a 12x4" rectangle. Cut lengthwise down the center of the loaf and then across to make 12 mini loaves. Separate 4 loaves so they are not touching. Using a brush, coat the meat loaves with the reserved ketchup mixture.

Bake for 18-20 minutes or until loaves are no longer pink in center. Meat thermometer should read 160.

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 350 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.

Mint Tulip's Ain't Yo' Mama's Macaroni and Cheese

By Ginny Youngblood (Mint Tulip)

Ingredients:

1 ½ cups Elbow Macaroni
3 tbls Butter
2 cups Milk
¼ cup finely chopped onion
6 oz Extra Sharp Cheese (cubed)
2 oz Asiago Cheese (cubed)
2 tbs all purpose Flour
½ tsp Salt
Dash of Black Pepper
Dash of Red Pepper flakes

Directions:

On stove top cook 1 ½ cups elbow macaroni in boiling salted water till tender; drain & set aside.

Prepare cheese mix on a stove top or BGE indirect at 350. In a saucepan or 5 Qt CIDO, melt 3 tablespoons butter; blend in 2 tablespoons all-purpose flour, ½ teaspoon salt, and dash of black pepper and a dash of red pepper flakes.

Slowly add 2 cups milk; cook and stir till thick and bubbly. Add ¼ cup finely chopped onion and 6 ounces extra sharp cheese and 2 oz Asiago; stir until the cheese is melted.

Carefully mix cheese sauce with macaroni. Pour mixture into 1 ½ quart (sprayed with Pam) casserole dish. Bake in oven or BGE indirect at 350 degrees for 35 to 40 minutes, or till heated through.

Makes 6 - 8 servings.

Nutella Quesadillas

By Ginny and Kim Youngblood (Mint Tulip and Vidalia1)

Ingredients:

4-8 large flour tortillas (it depends on how many people you are fixing dessert for) 8 oz Nutella (usually found in the peanut butter section of the grocery store) 1 ripe banana, thinly sliced, or 1 pint strawberries, trimmed and thinly sliced 2 Tbsp powdered sugar

Directions:

After you have cooked on your BGE and the fire is subsiding I like to do this dessert. Adults & kids love them...I usually cook the quesadillas at 250-300 direct. Just watch them closely so they do not burn.

Lay the tortillas on your work surface. With a knife... spread half of the tortillas with Nutella, leaving a margin of at least half 1/4 inch all the way around. Arrange banana or strawberry slices in a single layer on the Nutella...lay the other tortilla (without the Nutella) on top of the tortilla with Nutella & fruit....press them firmly together....

Place the whole tortilla on the cooking grate and cook for 2-3 minutes depending on the heat....flip when a slight browning & char mark occurs. When both sides are lightly browned remove to a cutting board and sprinkle one side with powdered sugar. Cut each quesadilla into four pieces, or thirds or halves or eat them whole... serve warm. Be careful to not bite tooooo soon as the Nutella will be hot...

Nutella S'mores

by Grate Eggspectations (Dale Vall & Preston Bartels [Lit])

Ingredients:

Bread

Nutella

Marshmallows

GramCrackers

Butter

BGE Setup:

Raised Direct (450°F)

Directions:

Spread Nutella on the top and bottom of the bread.

Crumble grhaam crackers on the nutella on the bottom.

Place on 4 marshmallows.

Coat the outside top and bottom with butter (like a grilled cheese sandwich).

Cook until toast is brown, flip until other wide is brown (and marshmallows are melted).

Overnight Brisket

by Bogdan Teodorescu (misu) inspired by instructions from *The Pickled Pig BBQ Team*

Ingredients:

15 lbs full packer from Sams

Beef Stock (something that contains MSG)

Better than bouillon

Concentrated Au Jus sauce (Publix sells little bottles)

Worcestershire

Tiger Sauce

Tabasco

Apple Cider Vinegar

Celery Seeds

Onion powder

Garlic powder

Olive oil

Williamson Bros BBQ sauce

BBQ rub, something good

Hickory and Cherry chunks or chips

Egg setup:

Indirect setup with a pan on top of the plate setter to catch the drippings. Mix wood between charcoal and load the egg with enough for a long cook. Ideal temperature is about 250 but anything under 300 degrees works

Instructions:

Start working in the afternoon, put it on the egg late at night so you can foil it in the morning and have it finished and rested for dinner.

Trim most of the fat, the point will almost entirely separate from the flat.

Make an marinade/injection from 2 cups of beef stock, Au Jus sauce,

Worcestershire, Tiger Sauce and about a tablespoon of Better than bouillon, boil it then cool a bit and inject in several places parallel to the grain. Let brisket sit in marinate for at least 4 hours.

Remove from marinade and season it with your favorite rub (I like Dizzy Pig stuff) then put it on the stabilized egg for about 6 hours or until it reaches around 160 internal. Use a V-rack to lift the middle if it's too big for a large egg.

In the meantime make another marinade/mop sauce with water (or beer), garlic and olive powder, tabasco, olive oil, apple cider vinegar, celery seeds, concentraded Au Jus.

Foil it with about a cup of the mop sauce and let it cook until about 200 degrees internal. I use a small aluminum pan for this part.

Remove it from the egg and save the juice from the foil then put the brisket in a cooler wrapped in towels and let it sit for as long as needed (at least 1 hour and up to 5 hours if you have a good cooler).

Burnt Ends: The point should separate easily from the flat, take it out and cut it in 1 inch cubes. Make a sauce from 2 cups of BBQ sauce and a little of the reserved sauce, warm it up and place the cubes in that sauce and place it back on the egg. It's ok to get it a little warmer if in a rush.

The flat should be sliced against the grain with a good knife. Finishing sauce to be served with the flat is made out of the rest of the juice mixed with some BBQ sauce, sort of opposite proportions from the burnt ends sauce, that's how I remember it:)

Peach Crisp with Caramel Sauce

By Keith & Beth Martin (taterboat)

Ingredients:

6 peaches, peeled and chopped
1/2 shot (1/2 oz.) orange liqueur
2 tbsp. Honey
1 tbsp. maple syrup
12 tbsp. light brown sugar (divided)
2 tsp. cinnamon (divided)
1 stick butter
1 cup granola (I use maple-almond)
Flour as needed (to thicken)

BGE Set-up is 350°F indirect with plate setter.

Directions:

Combine peaches, liqueur, honey, syrup, 4 tbsp. brown sugar and 1 tsp. cinnamon. Cover and cook over med-high heat until peaches are tender, stirring occasionally.

Stir in flour 1 tbsp. at a time until a texture between cobbler and pie is reached.

Melt butter and stir in remaining brown sugar and cinnamon (this mixture won't dissolve completely, that's fine.

Put granola in a zipper bag, add butter mixture, and shake/knead to fully coat granola.

Put peach mixture in a dish and cover evenly with the granola.

Bake, uncovered, until granola is lightly browned (10-15 minutes)

The caramel sauce recipe can be found at:

www.simplyrecipes.com/recipes/caramel_sauce/

* Great made with apples in place of peaches. Mighty tasty with some vanilla ice cream.

Pecan Pancake Pizza

By Jim Legos (Jupiter Jim)

Ingredients:

2 cups pancake mix

2 eggs, beaten

1-3/4 cups milk

2 tablespoons vegetable oil

1 teaspoon maple flavoring

¾ cup honey glazed pecans, chopped

Cracker Barrel maple pancake syrup

BGE setup:

Big Green Egg set up indirect, plate setter legs up grid on legs and pizza pan on grid.

Directions:

Place pancake mix in a bowl and half of the pecans. Combine egg, milk, oil and maple flavoring; add to pancake mix and mix well. Pour into a greased 14-inch pizza pan; sprinkle the rest of the pecans on top. Bake at 425°F 10-15 minutes or until a toothpick comes out clean. Cut into wedges and serve with syrup.

Recipe courtesy of Taste of Home.

Pioneer Woman's Apple Dumplings

By Ginny and Kim Youngblood (Mint Tulip and Vidalia1)

Ingredients:

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

Directions:

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

Prep: Peel and core apples. Cut each apple into 8 slices each. Roll each apple slice in a crescent roll. Place in a 9 x 13 buttered pan or in a Cast Iron pan. Melt butter, then add sugar and barely stir. Add vanilla, stir, and pour entire mixture over apples. Pour Mountain Dew around the edges of the pan. Sprinkle with cinnamon & sugar and bake indirect at 350 degrees for 30-40 minutes. Be sure and spin at least once to avoid hot spots in the BGE.

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

Recipe courtesy of Ree Drummond (Pioneer Woman)...

Pizza Recipe for Fests

By Frank Straub (Capt. Frank)

Go to Restaurant Depot and buy 2 cases of 12" crusts, 10 lbs of Mozzerella/provolone mixed shredded cheese, 5 lbs of pepperoni and one gallon of sauce. Pre-heat a large egg to 500 degrees with platesetter [legs down], green feet or other spacers, then pizza stone on top.

Find a cute blond you can trick into building pizzas all day [promise her diamonds or a cruise, or whatever it takes].

Cook the pies for seven minutes. As the pies come off the cute blond should have the next one ready to go on the egg. Do not, under any circumstances, say "Honey, you need to be a little faster" or anything remotely similar!

Cut finished pies into 16 rectangular pieces. Explain to taster #17 thru 46 or 94 or however many are standing in line that the next pie will be ready in [look at timer] "five and a half minutes folks" or whatever.

When you are finished for the day be sure to hydrate yourself and the cute blond with plenty of alcoholic beverages. Do this for an hour, maybe two, before you say anything like "WOW, that was fun, I can't wait until next year!!!"

Pork Tenderloin

By Paul Massey (outrageous)

Ingredients:

Pork tenderloin Your favorite rub Paula Dean's Bourbon Sauce

BGE Setup:

Direct at 350°F on a raised grid

Directions:

Prepare pork tenderloin with favorite rub.

Cook to external temperature of 135°F (during the rest it will rise to 140).

Do not overcook!!

Slice crossways into medallions and apply Paula Dean's bourbon sauce over pork.

Potato Breakfast Casserole

By Larry Ward (YB)

Description:

Egg, potato, cottage cheese casserole. A Christmas tradition for our family. I pop it in the oven (or on the Egg) when everyone begins to gather around the tree. It's ready to enjoy after the gift opening.

Ingredients:

- 6 slices bacon, fried & crumbled
- 1 green onion, chopped
- 1 6 oz pkg hash brown potato mix with onions
- 1 tsp salt
- 1 qt hot water
- 1/8 tsp pepper
- 5 eggs
- 4 Dash hot sauce
- ½ cup cottage cheese
- 4 dash paprika
- 1 cup shredded Swiss cheese

Instructions:

Cook bacon; drain, crumble and set aside. Cover potatoes with the quart of hot water and set aside for 10 minutes. Drain water from potatoes. Beat eggs; add potatoes and remaining ingredients, except bacon and paprika. Pour mixture into buttered, 10-inch pie pan. Sprinkle with bacon and paprika. Cover and refrigerate overnight.

Remove casserole from refrigerator. Place cold, uncovered pie pan in COLD oven or Big Green Egg on pizza stone. Bake at 350 for 40 minutes or until eggs are set.

Yield: 6 servings

Pulled Pork - Boston Butt

By EggyBear.com

Ingredients:

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

Big Green Egg Set-Up:

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

Directions:

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

Continued next page.....

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

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

Notes:

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

Yields:

Approximately 5-6 pounds of pulled pork.

Raspberry Chipotle Bacon Wrapped Chicken Roulades

By Eric McGuire

Ingredients:

3 boneless skinless chicken breasts, flattened out thin enough to roll into a log form 4 oz goat cheese softened to room temperature

Handful or two of chopped candied jalapenos (your personal preference for spiciness) (**cook's note)

3-4 slices of bacon for each breast

Kitchen twine for tying the roulades

Your favorite chicken rub (***cook's note)

BGE Set-up:

Direct, raised grill with temperature @ 325°. Cook until chicken is no longer pink.

Directions:

Flatten each chicken breast thin enough to roll into a log form. You also want this thin enough to wrap well so the goat cheese doesn't melt out of the roulade.

In a small bowl, mix the softened goat cheese, chopped candied jalapenos and a couple shakes of your chicken rub.

Next, spread the goat cheese mixture over the flattened chicken breast. Roll, the chicken into a log form. Sprinkle each breast with the chicken rub. Next, wrap each breast with 3- 4 slices of bacon (depending on how tight you want the bacon around the chicken).

Tie the chicken roulades with the kitchen twine.

**Cook's note – you can find candied jalapenos at specialty food stores and many

Continued next page.....

websites as well as the recipe on how to make them. They are often referred to as cowboy candy. The specialty store we purchase our candied jalapenos from is local to the Charleston area and does not sell items over the web.

***Cook's note – we use Kenny's raspberry chipotle chicken rub and this can be ordered online at www.kennysspices.com.

Red Pork Marinade by Xiao

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

Ingredients:

1/3 cup Rice Wine

2 tbls Red Rice (ground)

1 tbls salt

1 tsp granulated garlic

2 tbls sugar

2 tbls 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. Marinade meat approximately 24 hours. Cook until internal temperature of 160 degrees.

Served with Oriental Cole Slaw:

1 pkg coleslaw

1/4 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.

Roasted Salsa

By John Messer

Ingredients:

- 6 Roma Tomatoes
- 2 Jalapeño peppers
- 2 Bell Peppers
- 4 Ears of Corn
- 2 Limes
- 1 Lemon
- 1 Bunch of Cilantro
- 4 Cloves of Garlic
- 1 Red Onion

Extra Virgin Olive Oil

Kosher Salt

Fresh Ground Black Pepper

Set Big Green Egg for direct grilling

Directions:

Grill the corn until done and roast the bell and jalapeño peppers until the skins are charred. Place the peppers in a ziplock bag and let cool to make the skin easier to remove. Dice the tomatoes, remove the skin from the peppers, remove the seed from the bell peppers and one of the jalapeños and dice. Cut the kernels from the corn, mince the garlic and a fist size bunch of cilantro. Dice the red onion. Add the juice of the limes and lemon to the salsa, add 1/4 cup of olive, salt and pepper to taste.

Roasted Whole Hog Head

by Patty Cohen (PattyO)

Ingredients:

Cleaned and scalded whole hog, head hair removed, with skin, eyes, brain and tongue

Egg Setup:

275°F raised direct over drip pan.

Directions:

7 hrs for 14 lb head.
200°F and it's done. Pork Confit.
Parade around a bit.
Carve and enjoy.
Save me a piece of cheek and some skin.

S'more Cups

By Pampered Chef

By Amanda Legros and Alex Morrow

Ingredients:

7 whole graham crackers (1 cup, finely crushed)
1/4 cup powdered sugar
6 tbsp. butter, melted
4 bars milk chocolate candy, divided
12 large marshmallows

BGE setup is indirect at standard grid.

Directions:

Preheat oven to 350°F. Place graham crackers into a large re-sealable plastic bag. Finely crush into crumbs. Combine graham cracker crumbs, powdered sugar and butter. Place scant scoop of crumb mixture in each cup of mini-muffin pan. Press crumbs to form shallow cups. Bake 4-5 minutes or until edges are bubbling. Meanwhile, break two of the candy bars into rectangles. Remove pan from oven; place one rectangle into each cup.

Cut marshmallows in half crosswise using shears dipped in cold water. Place one marshmallow half, cut-side down, into each cup. Return to oven 1-2 minutes or until marshmallows are just slightly softened. Remove from oven and cool 15 minutes. Carefully remove cups from pan. Cool completely.

Yield: 24 cups

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 Egg Muffins

By Amanda Legros & Alex Morrow

Ingredients:

1 pound Italian sausage (sweet, mild, hot variety depending on your preference)

8 large eggs

1/4 cup milk (or half and half depending on how you're feeling that day)

1/2 tbsp vegetable oil

1/2 tsp baking powder

salt & pepper to taste

Freshly grated parmesan and cheddar cheese as needed

BGE set up is indirect at standard grid.

Directions:

- 1. Preheat oven to 375°F.
- 2. Brown Italian Sausage for about 5 minutes or until the sausage is no longer pink. Remove from heat and stir in cheese.
- 3. Whisk together eggs, milk, oil and baking powder. Season with salt and pepper.
- 4. Lightly spray a 12-cupcake pan with oil. Spoon out the sausage and cheese mixture evenly into each cupcake.
- 5. Ladle the egg mixture over sausage and cheese.
- 6. Sprinkle with additional cheese if desired.
- 7. Bake for 15-20 minutes.

Sausage Swirls

by Rick & Jen Bostain (Rib Bones)

Ingredients:

2 8-oz. cans Crescent Rolls

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

1 lb. sharp Cheddar Cheese (shredded)

Parchment Paper (to cover cookie sheet)

Directions:

Fry sausage over medium heat and drain; set aside.

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

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

Egg Set-Up:

375 degrees indirect with platesetter, legs up.

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.

Scoop Nachos

By Paul Massey (outrageous)

Directions:

Place cooked hamburger into scoops and top with Colby /Jack cheese.

Cook indirect on 350°F.

Great ballgame snacks.

Shrimp Zucchini Kebabs

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

Ingredients:

Zucchini seasoned with The Spice House "Back Of The Yards", and shrimps with Old Bay Seasoning.

"That's Just Not Right" Smoked Deviled Eggs with Bacon

By Jim Stevenson & Marsha Miller

Ingredients:

5 dozen hard boiled eggs
Yellow mustard
Hellman's Mayonnaise
Basil
Pre-cooked bacon
Olive Oil
Bone Sucking Sauce Seasoning and Rub

BGE Setup:

Indirect with pizza stone on grill ...350 degrees

Directions:

Peel eggs, spray with Olive Oil, sprinkle on the rub, smoke 45 minutes. Cut/make into deviled eggs, top with crispy bacon pieces.

Smoked Pinto Beans

By Greg & Jeanan Martin (CNL) and Keith & Beth Martin (taterboat)

Ingredients:

2 lb. Bag of dried Pinto beans1/2 lb. Pork side meat1/2 lb. country ham seasoning meatSalt and pepper to tastePecan wood

BGE Setup:

275°F indirect with plate setter. Add the pecan to the coals prior to setting the plate setter and the smoke burn clear.

Directions:

After looking through the beans, soak them covered in water overnight.

Rinse the beans and cover with clean water.

Bring the beans to a boil in a cast iron Dutch oven (either direct on the egg or on the stovetop).

Lightly grill the seasoned meat to impart flavor.

Place the beans on the egg using a spacer between the pot and plate setter to prevent scorching.

Add the seasoning meat along with the additional salt and pepper to taste.

Stir occasionally until the beans are completely tender and the soup has thickened to your liking.

Note: I cook these with the lid off the pot the entire time (typically 5-7 hours).

Smoked Venison Pastrami

By Katie and Clayton Webber

Cure:

½ gallon water

1 cup kosher salt

½ cup sugar

½ ounce Instacure No. 1 (sodium nitrite)

2 bay leaves, crushed

1 tablespoon red pepper flakes

1 tablespoon dried thyme

1 teaspoon caraway seeds (optional)

1 cinnamon stick

6 cloves

Coating:

½ cup lard, duck fat or unsalted butter
 ½ cup cracker black pepper
 2 tablespoons toasted coriander seeds, crushed
 1 tablespoon garlic powder

- 1. Add the cure ingredients to a pot and bring to a boil. Turn off the heat and cover, then let it cool to room temperature while covered. This will take a few hours.
- 2. Meanwhile, trim any silver skin you find off the roast.
- 3. Once the brine is cool, place the meat in a container large enough to hold the roast and cover with the brine.
- 4. Make sure the roast is completely submerged in the brine. Cover and put in the fridge for 3-7 days, depending on the roast's size. A good

Continued next page.....

- rule of thumb is 1 day per inch of thickness of the roast. The longer you soak, the saltier it will get but you want the salt and nitrite to work its way to the center of the roast, and that takes time. Err on extra days, not fewer days.
- 5. After the allotted time has passed, you have corned venison. Now it's time to turn it into pastrami. Dry the roast well, then smear it all over with the lard. Venison is so lean you need this extra bit of fat. Now coat the roast with the black pepper, coriander and garlic.
- 6. Set the venison in your smoker and smoke to an internal temperature of 140 degrees F. You can also cook this very slowly over indirect heat on your grill. Either way, this will probably take at least 3 hours, and up to 8 hours for a really big roast. Cooking to this internal temperature will leave the meat nicely pink in the center and tender all the way through.
- 7. No matter how you cook your pastrami, let the meat rest at least 15 minutes before cutting into it.

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.

Spicy Roasted Squash

By Rebecca Paessun (eenie meenie)

3 lbs or so **Winter squash**, such as butternut **Seeds** from the squash 10 **green onions**, chopped 1 bunch **cilantro**

Spice Mixture:

1-2 small dried **chilies** (or to your personal taste)

1 Tsp coriander seeds

1/4 - 1/2 tsp cinnamon

Salt & Pepper

Combine the spice mixture ingredients in mortar and pestle

Dressing:

olive oil (about a ½ cup or so) equal in volume to the lime juice lime juice from 4 limes

1-2 tsp sesame oil

2 Tbsp soy sauce

2 tsp **brown sugar** or to taste

2 cloves **garlic** grated on microplane

1-2 fresh **Fresno chiles** grated on microplane

Various Additions:

fennel seeds Fresh mint rosemary prosciutto thyme pancetta Radicchio bacon

Arugula parmesean cheese spinach pecorino cheese

goat cheese

Continued next page.....

Directions:

- 1. Cut the squash in half and remove the seeds (but do not discard). Cut the squash into chunks of about 1 ½ 2 inches. You don't need to peel the squash if it is organic.
- 2. Take the seeds and clean the squash strands off of them so you have bare seeds.
- 3. Place the squash chunks in a bowl and drizzle with olive oil, then sprinkle on the ground spice mixture and mix to coat the squash.
- 4. Place squash and in the roasting pan place the and roast in a 350- 400 degree egg for 40 60 minute until tender. (May need to cover if getting dry). If you have room roast the squash seeds.
- 7. When the baked squash has slightly cooled, mix with the dressing.
- 8. Then toss with the cut up green onions and cilantro.
- 9. Garnish with the seeds and serve.

If you don't want to roast your own seeds, or if the squash are small and don't have many seeds, sprinkle on some purchased pumpkin seeds. You can make extra spice mixture and coat the seeds in the spice mixture before roasting.

Spicy Santa Maria Style Tri Tips

by Grate Eggspectations (Dale Vall & Preston Bartels [Lit])

Ingredients:

Tri Tips
Cluck & Squeal All Purpose Rub
Bad Byrons Butt Rub
Cosmic Cow (or Cow Lick Steak Rub)
Susie-Q Brand
Fat Boys All Purpose
Plowboys BBQ Yardbird Rub Seasoning
John Henry's Apple Chipotle

BGE Setup:

Standard Grid height for searing (700+), then raised indirect for duration (350-400)

Directions:

Wash Tri Tips, dry and apply olive or vegetable oil, and apply your favorite rub (at the fest we used: Cluck & Squeal, Bad Byrons, Cosmic Cow, Susie-Q, Fat Boys All Purpose, Plowboys BBQ Yardbird Rub, and John Henry's Apple Chipotle mixed together)

Sear Tri tips until brown/black, remove and place in foil to rest.

Remove Grill, throw in some smoking wood (at the fest we used Bourbon Barrel charred white oak), place in platesetter, and place grill back on top of platesetter. Remove Tri Tips from the foil and cook to an internal temp of 130 and then remove and rest the Tri Tips in Foil for 5 - 10 minutes.

Slice into 1/4" slices and serve.

http://www.foodnetwork.com/recipes/bbq-with-bobby-flay/santa-maria-style-bbq-oakwood-grilled-tri-tip-recipe/reviews/index.html

Sriracha Chicken Wings

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

Ingredients:

12 each chicken wings, cut into drumettes and wingettes

2-3 tbls. Dizzy Pig Tsunami Spin rub

1 cup orange marmalade (or apricot-pineapple)

2 tbls. brown sugar

2 tbls. honey

2 tbls. Srirachi sauce

1 tbls. finely diced green onion

BGE Set-Up:

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

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

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

Directions:

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

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

St. Louis Pork Steaks

by Bogdan Teodorescu (misu) based on America's Test Kitchen recipe and method

Ingredients:

One Pork butt/shoulder about 6 lbs (Costco sells 2 boneless in a pack)
One 18 oz Maull's original BBQ sauce (Amazon)
Fresh ground black pepper
One can American beer

Egg Setup:

Set up for direct at first around 500 degrees. Then add the plate setter for indirect about 300 degrees, lower will take longer. Back to direct again for the final sear 500 degrees.

Directions:

Cut steaks into 1 inch slices as good as you can and season them with the pepper and sear them about 5 minutes/side. Mix beer and sauce then put the steaks in aluminum pan with sauce mix and cover with foil.

Set the egg to indirect and let them simmer until tender about 1.5 hr.

Remove from fire and convert back to direct setup, crank up the heat and sear them again about 1 minute per side.

Skim the fat from the leftover sauce and serve on top of steaks.

Steelhead Trout

by Grate Eggspectations (Dale Vall & Preston Bartels [Lit])

Ingredients:

Tomatoes

Red Onion

Balsamic Vinegar

Maple Syrup

Salt

Bad Byrons Seafood

Pepper

BGE Setup:

Raised Direct (350-400°F)

Directions:

Prepare Salsa:

Dice tomatoes, and onions, place in a bowl.

Add maple syrup and Balsamic vinegar (enough to make the mixture wet).

Add some salt (to taste).

Throw in Feta cheese to taste.

Wash fish.

Glaze with maple syrup.

Apply pepper, and Bad Byron's Seafood Seasoning.

Pam the cooking grate.

Cook with skin on until flakey.

Serve topped with the Salsa.

Stir Fry Rice

by Jason (rockytopsc) and Angie (Mrs. FoodPolice) Corder

Ingredients:

1 lb. cooked Country Ribs

1 finely chopped Onions

2 1/2 Tbls. Oil

1 Egg, lightly beaten

Few drops Soy Sauce

Few drops Sesame Oil

1/2 cup frozen Carrots

1/2 cup frozen Peas

4 cups cold cooked Rice

4 Green Onions, chopped

2 Tbls. Soy Sauce

BGE Setup:

Wok and Spider set up. Basically the bottom vent is almost closed, since this is an open dome cook.

Directions:

If you don't have any cooked, leftover rice you will want to make some first. I use day old rice.

Cut up ribs into bite sized pieces.

Heat the sesame oil in a large pan or wok. Sauté onion until it turns clear.

Add the carrots and peas and stir for a minute or so.

Add the pork and stir for another 2-3 minutes, or until heated through.

Whisk egg in a small bowl. Add a few drops of sesame oil and soy sauce.

Add the whisked egg and green onions and stir.

Add the cooked rice and stir well.

Heat through and serve.

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!

Stuffed Sausage Fatties

By Greg & Jeanan Martin (CNL) and Keith & Beth Martin (taterboat)

Ingredients:

1 lb roll of mild breakfast sausage

Chopped yellow or sweet onions

Shredded cheddar

Chopped Fuji apples

Maple syrup

(optional) rub to taste (we like a light dust of Dizzy Pig Jamaican Firewalk or Red Eye Express)

Directions:

Roll the sausage into a flat rectangular patty of even thickness (about 1/2").

Cover the middle not quite to the edges with the cheese, onions, and apples.

Roll the sausage back to its original shape being careful to get all the stuffing enclosed.

Pinch ends of roll closed.

Sprinkle the roll with rub at this time if you choose.

Place on the pre-heated egg @ 275-300° indirect.

Cook until 160° internal temp is reached.

5-10 minutes before removing brush with pure maple syrup and allow to glaze.

Allow to rest for 5-10 minutes.

Slice into patties and serve.

Note: It is best to roll the patties flat on wax paper that has been sprayed with cooking spray. This prevents the sausage from pulling apart while rolling back into shape.

* Fills a biscuit nicely.

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

Thai Ginger Chicken

by Jason (rockytopsc) & Angie (Mrs. FoodPolice) Corder

Ingredients:

2 cups bite-sized pieces chicken

1 Tbsp chopped garlic

2 Tbsp vegetable oil

1/2 cup finely striped ginger

1/2 cup green bell pepper

1/2 white onion, sliced

2 Tbsp oyster sauce

2 Tbsp light soy sauce

1/2 cup chicken stock, or water

1/2 cup 1"-pieced green onion

1/2 cup carrots

2-3 Tbsp slurry (a mixture of corn starch & water 1:2), to thicken the sauce

BGE Setup:

Wok and Spider set up. Basically the bottom vent is almost closed, since this is an open dome cook.

Directions:

- 1. Mix together oyster sauce and light soy sauce. Set aside.
- 2. Heat oil in a wok or large pan over medium-high heat. Add garlic, white onion, and chicken, stir fry until fragrant and chicken is partially cooked.
- 3. Stir in seasoning sauce mixture and ginger, toss the ingredients around until chicken is cooked and everything is mixed well, about 2-3 minutes. Add stock or water if too dry.
- 4. Add bell pepper and green onion. Stir for just a few moment. Season to taste.
- 5. Add 2-3 Tbsp of slurry to thicken the sauce. Stir briefly.
- 6. Serve hot with rice.

Tostito Chili Cheese Dogs

by Grate Eggspectations (Dale Vall & Preston Bartels [Lit])

Ingredients:

Hot Dogs
Tostitos Scoops
Chili (canned or home made)
Hot Sauce (sriracha)
Cheddar Cheese

BGE Setup:

Raised Direct, 350-400°F

Directions:

Cook Hot Dogs.

Place Hot Dog on a Tostitos Scoop.

Top With Chili.

Place on Shredded Cheddar Cheese.

Place on cookie sheet, and place into egg to melt cheese.

Triple Bypass Macaroni & Cheese

by Greg & Jeanan Martin (CNL)

Ingredients:

4 slices of bacon

2-3 tbsp plain flour

Milk

4 tbsp butter

8 oz plain Velveeta cheese, cubed

1 cup shredded Cheddar cheese

1 cup shredded Mozzarella cheese

1/2 cup shredded Parmesan cheese

1-8 oz box of macaroni noodles

Chipotle pepper flakes or roasted jalapenos

BGE Setup:

350° indirect with plate setter.

Directions:

Boil macaroni noodles per box instructions until fully cooked and drain to remove all water.

While noodles are boiling melt butter in a large saucepan.

Fry bacon slices in the butter.

Remove bacon and drain on a paper towel.

Reduce heat to medium-low and whisk approx 2-3 tbsp of plain flour into the hot grease.

Stir in enough milk to achieve the consistency of gravy.

Slowly melt the 4 cheeses into the gravy mixture, adding milk as needed to

Continued next page.....

maintain the consistency (add more milk if you prefer a creamier mac and less for a casserole style mac).

Add drained macaroni noodles to the cheese mixture and stir until combined.

Chop cooked bacon into small pieces.

Add chopped bacon and enough chipotle flakes or roasted jalapenos to season to taste.

Pour into a 9x9 baking dish that has been sprayed with cooking spray.

Bake on preheated egg for 30-40 minutes to desired brownness.

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.

Vidalia Onion Pie

By Larry Ward (YB)

Description:

Onion Pie - goes great with steak.

Ingredients:

- 2 lb Vidalia Onions
- 8 tsp butter
- 3 eggs, well beaten
- 1 cup sour cream
- ¼ tsp salt
- ½ tsp white pepper
- Dash tabasco
- 1 pastry shell, unbaked
- 2 cups cheddar cheese

Instructions:

Saute onions in butter. Combine eggs and sour cream. Add to onion mixture with ½ the cheese. Season mixture and pour in pastry shell. Top with rest of cheese.

Bake on Egg at 375 degrees for 40 minutes.

Notes: Serves 6

Vidalia Onion Rings

By Paul Massey (outrageous)

Directions:

Prepare Vidalia onion into rings. Put onion rings in ice water to chill. Batter is mixture of flour, baking powder and water or beer. Batter should be soupy---not thick or thin---cook a couple and adjust batter as needed. I use a deep Dutch oven with approximately 2 inches of oil. Put on egg with open top. Get grease to 350°F and cook several at a time. Be careful!!