

2008 PACIFIC NORTHWEST EVERGREEN EGGFEST RECIPES



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Troy's Bacon-Wrapped Chicken AKA "TBC Balls"

Troy Olson

Applewood Rosemary Smoked Chicken (Rusty and Jacque Coe)

Whole Chicken (giblets removed rinsed and patted dry with a paper towel)

Half onion

Half head of garlic

2 twigs of fresh Rosemary

1-1/2 cups Apple Juice

Seasoning (Johnny's Seasoning Salt, Emeril's, etc)

Rosemary wood chips

Non-stick cooking spray

Chicken Sitter (can be purchased from BGE)

Drip pan or aluminum pie pan.

1. Spray a Chicken Sitter with non-stick cooking spray.
2. Chop onion
3. Peel and chop garlic
4. Strip rosemary and cut leaves with kitchen shears.
5. Place onion, garlic, rosemary and apple juice inside Chicken Sitter.
6. Season inside of chicken and place on Chicken Sitter legs down.
7. Bring Egg to 350 degrees.
8. Scatter rosemary chips over coals and place grill in position.
9. Place Chicken Sitter with whole chicken on drip pan or aluminum pie pan to catch drips.
10. Cook at 350 for about two hours or so until temperature in thigh reads 180 degrees.

Bacon-Wrapped Tater Tots (Gwen "Dimple's Mom" and Jim Brass)

Frozen tater tots

Maple bacon

Shakin' the Tree Dizzy Pig rub

Wrap one-half slice of bacon around each frozen tater tot. (You won't be able to stick toothpicks through them because the tater tot is frozen.) Lay on your grilling surface and sprinkle with the rub. Grill indirect at about 400 until the bacon is cooked through. Turn carefully as you go so the bacon doesn't fall off.

Source: 2008 Florida Eggfest



BBQ Institute Pizza (Konrad "Teddy Bear" Haskins, John Seufferling, and Jim Keen – 2nd Place People's Choice Award)

Single Batch

3 Cups Flour 1 lb Bread Flour

1.25 Cups .63 lb Water

1 Tablespoon EVOO

1 Heaped Teaspoon Kosher Salt

Fast Rise

1 Teaspoons Instant Yeast

1 Teaspoons granulated cane sugar

water at 110f

24 Hour Rise

1/2 Teaspoons Instant Yeast

1/2 Teaspoons granulated cane sugar

water at Room Temp

Double Batch

6 Cups - 2 lb Bread Flour

2.5 cups - 1.25 lb water

2 Tablespoons EVOO

2 Heaped Teaspoon Kosher Salt

Fast Rise

2 Teaspoons Instant Yeast

2 Teaspoons granulated cane sugar

water at 110f

24 Hour Rise

1 Teaspoons Instant Yeast

1 Teaspoons granulated cane sugar

water at Room Temp

Mix together all dry ingredients

Add water and evoo

Mix till just incorporated

let sit for 30 minutes (autolyse)

Need till smooth

Divide single batch yields 3 12" pies (0.6 lbs ea.)

Roll in to balls coat with EVOO and let rise. Fast Rise at 100f, slow rise at room temp

Dump straight on to floured board sprinkle with flour (do not knead) flatten in to circle and form.

You can refrigerate for up to a week before allowing to rise.

Thin crust and thin topping bakes in 3 to 5 minutes at 500°F to 600°F, top wide open (no metal or ceramic top.) Thick toppings work better at lower temps with longer bake time. I like to set the place setter legs down and raise the pizza stone off the place setter with BGE feet.

For pizza sauce we used Contadina® Marinara run through a blender.

If using garlic, roast first before using as a topping.

I use a metal peel liberally sprinkle with corn meal to put on pizza. I have a wooden peel to remove the pizza, the wood keeps pizza warm. While waiting for one pizza to bake I'm making a second on the metal peel.

You can use any cheese but I prefer a low moisture mozzarella.

Secret topping/garnish is fresh Rosemary.

Also try crust (no sauce or cheese) with just a drizzle of EVOO, sprinkle kosher salt and few leaves of fresh rosemary.

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Baron of Beef (Bruce Bratz and Greg Monroe)

1 top round roast

Cook at 325 temp for 20 minutes per pound of meat.

Note: The roast at the Eggfest was purchased from a butcher with the rub already on it. The au jus was from Costco, as were the rolls.

Cedar-Planked Brie with Raspberry, Almond and Honey Topping (Todd and Kimberly Hulseman)



6 3/4" x 15 7/8" x 1/3" cedar plank
1 pint fresh raspberries
2 tablespoons slivered almonds
1 tablespoon fresh thyme -- chopped
black pepper to taste -- coarsely ground
4 tablespoons honey
2 whole wheels cheese -- Brie, Camembert,
or Cambozola
fresh baguettes -- sliced

Soak the cedar plank in cold water for a minimum of 1 hour.

Preheat the grill to medium heat, about 400 degrees.

In a small bowl, combine raspberries, slivered almonds and fresh thyme, and season to taste with black pepper. Drizzle with honey and gently mix to combine.

Remove the plank from the water. Place wheels of Brie on the plank, evenly spaced.

Top each wheel with half of the raspberry honey mixture.

Place the plank on grill and close the lid. Plank cheese for 20 to 25 minutes, until cheese is golden brown and slightly puffy, topping is hot and almonds are light golden brown. Remove plank from grill and allow to cool for 1 to 2 minutes.

Serve immediately with fresh sliced baguette, a few big spoons and lots of napkins.

Recipe By: Ted Reader

Source: The Costco Connection -- May 2008

Cedar-Planked Mashed Potatoes (Gwen “Dimple’s Mom” and Jim Brass)

Cedar Plank
2 lbs Yukon Gold potatoes
1 head of garlic
light olive oil
1 onion chopped or sliced
2 tsp or more Kosher salt
Pepper to taste
6 Tbs softened butter
1/4 cup whipping cream
1 cup grated white cheddar cheese
4 String cheeses, cut in 1/4" pieces
2 Tbs chopped fresh parsley
1/2 cup Parmesan cheese, grated
Salt & fresh ground pepper to taste

Cut top off the garlic head and set it in a square of foil or parchment. Drizzle with olive oil, and then roast in an oven or on the Egg until the garlic is soft. When cool enough to handle, squeeze the soft roasted garlic cloves out of the skins.

Meanwhile, place potatoes in a large pot and cover with cold water. Add onion and salt and cook till tender. Drain and mash. Stir in butter, roasted garlic cloves, and cream. Cool for 20 minutes, then stir in cheeses, parsley, s&p; mix well. Transfer to large bowl; cover and refrigerate for 24 hours.

When ready to grill, mound chilled mashed potatoes on a cedar plank that was soaked in water for at least 1 hour. Firmly pat and smooth into shape. Heat egg to 400 degrees; place plank on egg and close lid. Bake for 20-25 minutes, until golden brown and hot all the way through. Sprinkle with the parmesan cheese towards the end of the cooking time, just long enough for the cheese to melt and begin to brown. Remove plank and serve.

Recipe Source: Based on a recipe from the Big Green Egg Forum

Cedar-Planked Salmon (Gwen "Dimple's Mom" and Jim Brass)

Proportions are not exact:

Brown sugar

Soy sauce

3-4 scallions sliced

1-2 crushed garlic cloves

I mix about 2 cups of soy (depending on how much salmon there is) and add brown sugar until it has almost a syrupy consistency (usually an equal amount +/- to the amount of soy sauce). Then add scallions and garlic and blend.

Marinate salmon in a Pyrex dish until ready to cook.

For salmon, we like to use (in order of preference):

Wild king (Chinook)

Wild silver

Wild coho

Frozen in the same order

Soak the plank for at least an hour, 2 is better. Egg should be between 325 and 350. Either remove the skin and put the salmon on the plank with the side that had the skin down or leave the skin on and put the salmon skin-side down on the plank. Indirect setup until the salmon reaches an internal temp of 135.

If you don't have a plank, it still turns out great! Same egg temp, but direct cook. Put it skin side down on top of a sheet of foil and cook about 5-7 minutes, then slide a spatula between the skin and the foil to flip it (attempting to have it sit right back on top of the skin again when flipped). Then about 5-7 minutes more. If you want to do indirect, then just cook longer.

Crab-Stuffed, Bacon-Wrapped, Cherry-Smoked Sweet Peppers (Konrad "Teddy Bear" Haskins, John Seufferling, and Jim Keen – 1st Place People's Choice Award)

That's pretty much it. I season the crab with rub and sometimes use crab, cream cheese and rub to stuff the pepper. Once wrapped in bacon, you can optionally sprinkle with rub or fresh ground black pepper. Cook at 300°f indirect with place setter till bacon is crispy.

Jalapeños also work and if you want really hot, add a sliver of Habanero.

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FireWalker French Bread (Shane “FireWalker” and Diane Shier)

This recipe is best made with a mixer with a dough hook, but can be hand-kneaded.

6 Cups all purpose flour
2 packets quik yeast
2-1/2 cups warm water
2 T sugar
1 T salt
2 T Olive oil
1 Egg
corn meal

Instructions:

Add 3 cups flour and 1 T salt in mixer bowl with the dough hook installed, combine the 2 ½ cups warm with the 2 packets of yeast and the 2 T of sugar. Next turn mixer on slow and slowly add the water yeast sugar mixture. Add 2 tablespoons of Olive oil to mixing bowl. Now slowly add the remainder of the flour, increase mixer speed one notch, dough will start to ball up on dough hook after about 2 or 3 minutes at this point remove from mixer and cover with kitchen towel. For the next 40 minutes every 10 minutes with floured hands punch down dough, after the fourth punch remove dough onto a flat floured surface. form loaf, make three slices on top of loaf with sharp knife. Beat egg and paint top surface of loaf, slide loaf onto an open ended cookie sheet sprinkled with corn meal.

Egg setup is as follows, plate setter feet up grill installed four fire brick pieces on grill pizza stone on top. Preheat egg to 400 degrees slide loaf from cookie sheet onto stone insert temp probe bread is done when internal temp hits 210 degrees. Perfect bread every time.

Grilled Pancetta-Wrapped Asparagus (Gwen “Dimple’s Mom” and Jim Brass)

1 bundle Asparagus
1 or 2 TBS olive oil
Fresh ground pepper
1 slice of pancetta for each piece of asparagus

1. Using an asparagus peeler, peel asparagus and snap end of stem off at breaking point. Rinse and pat dry. Drizzle with olive oil, sprinkle with pepper, and toss. Wrap the middle of each asparagus with 1 slice of pancetta. Hold in place with toothpick.
2. Prepare BGE for direct grill at 350-400 dome temp.
3. Lightly oil grill/cooking rack. Grill asparagus, uncovered, turning until pancetta is golden brown in spots and asparagus is crisp-tender. Depending on thickness of asparagus, about 4-6 minutes. Needs to be watched.

Cooking Tip: Asparagus can be wrapped in pancetta the day before or that morning. Chill until cooked.

Mango Brie Quesadilla (Gwen “Dimple’s Mom” and Jim Brass)

2 Flour tortillas
Mango, peeled, seeded, and sliced
Brie, cut into pieces

Arrange the mango and brie on one flour tortilla, cover with the second tortilla, and place on the BGE direct at 350-400 dome. Cook just a minute or two on each side, til cheese is melted and outside of tortilla is lightly browned and crisped. Remove, cut into fourths, and serve.

Recipe Source: Desert Filly, 2007 BGE Eggtoberfest, Tucker GA

Mango Sausages with Kinder’s BBQ Sauce (Gwen “Dimple’s Mom” and Jim Brass)

4 Mango or Mango Jalapeño sausages
1/4 cup Kinder’s BBQ Sauce

Grill sausages direct at 400 dome temp. Remove, slice into appetizer-sized servings, and serve with Kinders BBQ Sauce as a dip. Can also be served in a bun as the main dish.

Cooking Tip: I used Adele’s Mango Jalapeño sausages purchased at Costco.

Marinated Pork Tenderloins (Rusty and Jacque Coe)

Marinate in Wishbone Fat Free Italian Salad Dressing overnight. 350 temp, indirect, for one hour. We used a half-moon upper rack/grill that we bought at Sutter Home & Hearth the day before the Eggfest.

Oil Drum Chicken (Todd and Kimberly Hulseman)

5 pounds chicken pieces
1/2 cup red wine vinegar
1/2 cup apple cider vinegar
1/2 cup peanut oil
1/4 cup Worcestershire sauce
1 tablespoon kosher salt
1 tablespoon sugar
4 cloves garlic
1 teaspoon onion powder
1 teaspoon white pepper
1 teaspoon black pepper
1/2 teaspoon celery salt
1 teaspoon dried basil
1 teaspoon dried parsley
1 teaspoon red pepper flakes

Put the salt and garlic in a food processor and pulse until the garlic is minced. Add the remaining ingredients, except the chicken, and give them a whirl until they are well-combined. This makes just under 2 cups of marinade. Reserve a half cup for basting the chicken.

Put the chicken in a freezer bag and coat with the remaining marinade. Squeeze the air out of the bag and seal. Marinate in the refrigerator for at least 4 hours, overnight is best.

Set your grill up for a direct cook over medium-high (400 °F) heat. Put the chicken on the grill and close the lid. Cook for about 5 minutes, then flip and baste with the reserved marinade using a basting brush or mop. Flip and baste every five minutes. Cook for about 30 to 40 minutes, until the juices run clear and the meat is no longer pink in the center, or until you reach 170 °F in the breast and 180 °F in the thickest part of the thigh.

Source: Big Green Egg Forum

Paella (Todd and Kimberly Hulseman)

The following ingredients are per person

1/2 cup short-grain rice
1 cup chicken stock
5 threads saffron -- dissolved in 1/2 cup white wine
4 tablespoons olive oil
1 chicken thigh
1 whole sausage -- cut 1" thick
1 teaspoon paprika -- sweet
1 clove garlic -- minced
1/4 cup onion -- chopped
1/8 cup tomato -- grated
2 shrimp
clams -- 2-4
red pepper -- cut in strips
artichoke hearts, green beans, or peas
lemon wedge -- for garnish



Heat stock and keep warm.

Toast saffron gently in a small pan. When aroma is released, add white wine. Allow to come to a boil then remove from heat.

Heat paella pan over medium heat, add olive oil and fry chicken. When chicken is golden and the juice runs clear, add garlic and onions and sauté until translucent. Add chorizo and cook until heated. Add the rice, stirring until well coated with oil (about one minute). Add the paprika and grated tomato. Stir, add saffron flavored wine and hot stock. Bring to a boil, scraping the bottom of pan, then add piquillo pepper and add artichoke hearts, green beans, cooked judión beans or peas.

Adjust heat to maintain a slow boil. After about five minutes, add the seafood. Cook another 15 minutes, or until rice is done. Sprinkle with chopped parsley, garnish with lemon wedges and serve.

NOTES : Traditionally, Paella is not stirred during the second half of the cooking time. This produces a caramelized layer of rice on the bottom of the pan considered by many to be the best part. With a large pan, it is difficult to accomplish this on an American stove and you may prefer to stir the Paella occasionally or move the pan around on the burner(s). Another alternative is to finish the Paella by placing it in the oven for the last 10-15 minutes of cooking. Paelleras can also be used on a barbeque, over an open fire (the most traditional heat source), or on a counter-top grill.

Source: The Spanish Table, Seattle WA

Pan Perdue (Gwen "Dimple's Mom" and Jim Brass)

Preheat the Egg and CI skillet to around 400 dome (you can do this on the stove if you want)

1-1/2 cups milk
4 eggs
1 tsp vanilla
1/2 teaspoon of nutmeg
1 cup of sugar
Day old bread, sliced – I used a baguette

Beat the eggs, add all the other ingredients, and stir it around a bit to get the sugar to dissolve - it probably won't all dissolve.

Soak the bread in the mixture for about 10 minutes turning it several times.

Put a small amount of vegetable oil in the skillet and put the bread in.

Adjust the vanilla and the nutmeg to your own taste or you can leave it out all together if you like. You can also substitute whipping cream for some of the milk if you wish.

Source: Frank in Houma, Big Green Egg Forum

Shrimp Skewers (Rusty and Jacque Coe)

Bamboo Skewers
1 lb Jumbo Shrimp (raw and deveined)
1 bottle Wishbone Fat Free Italian Salad Dressing

Soak bamboo skewers for an hour or more in water.

Marinate Jumbo raw deveined Shrimp (shell on or off*) in salad dressing.

Skewer Shrimp on bamboo.

Cook on Egg at about 300 degrees for 10 minutes, turning once midway through cooking.

Remove from skewers and serve.

*Leaving the shell on helps prevent the Shrimp from drying out. However, if you're feeding a crowd or entertaining with this, you may consider taking the shells off before cooking. In this way, you simply pull your skewers out of the shrimp over a serving platter and it's very fast. The Shrimp I served at the 2008 PNW Eggfest did not have the shells on and were fine.

Sliders (Mike Johnson – 3rd place People's Choice Award)



Good Ground Meat: 15 – 20% fat

Slider Buns: Usually found at Wholesale Food centers, Dinner Rolls work also.

2 – 3 oz Ice Cream Scoop – Scoop the burger. 3" Cookie Cutter also works to pre-make.

Diced Onions

Bacon Bits

Seasoning: Your favorite!

Heat your BGE up to 400 degrees.

Scoop up some burger...make your patty.

Smash diced onion & bacon bits on top.

Slap the patty on the grill for about 3 – 4 min & flip.

After 2 min...a little dab of cheese.

Wahlah! You have a slider.

I have to thank my son Jake for giving me the idea for sliders for the PNW Eggfest. He LOVES them.

Smoked Paprika Marinated Grilled Chicken (Peter “Grate Expectations” and Janet Longenecker)

8 boneless skinless chicken thighs
3 tblspns smoked paprika, sweet or hot
2 tblspns marjoram leaves
4 tblspns rosemary leaves
1/2 cup flat leaf parsley
6 cloves garlic
4 tspns kosher salt
2/3 cup olive oil
6 tblspns lemon juice

1. Reserve two tablespoons of the lemon juice
2. Blend all the marinade ingredients in a food processor until you have a coarse puree
3. Spoon about one-third of the marinade into a small container; add in the reserved lemon juice; cover and refrigerate until after you have cooked the chicken
4. Toss the chicken with the remaining two-thirds marinade and refrigerate in a covered bowl or re-sealable freezer bag overnight
5. On cook day, fire up the egg, raised grill, direct, 350 degrees
6. Cook the chicken about 12 minutes a side (25 minutes total)
7. Brush all the cooked chicken with the reserved marinade

NOTE: this recipe is adapted from The Herbal Kitchen by Jerry Traunfeld (who when he wrote the book was chef at the Herbfarm outside Seattle)

NOTE: this recipe can be easily doubled – which was what we did at the Eggfest

Spanish Breakfast Casserole (Todd and Kimberly Hulseman)

1 pound chorizo
1/2 onion -- diced
1/2 small can diced green chilis
1 chipotle chile canned in adobo -- pureed
4 slices bread -- cut in 1/2" cubes
6-8 eggs
2 cups milk
1 cup favorite cheese -- jack, cheddar, or Mexican
1/2 teaspoon salt
1/2 teaspoon dry mustard

Crumble sausage in skillet with onions over med heat until brown. Remove with slotted spoon, drain well.

Spread bread cubes in a buttered 12x8x2" baking dish. Top with sausage mixture and cheese.

Combine eggs, milk, chipotle, green chilis, seasonings and beat well.

Pour over cheese, cover and refrigerate overnight (even 1 hr is enough).

Bake in Egg at 350° for 30-40 min. or until set. Remove and let cool slightly before serving.

Source: Dale Olstinske, Eggs By the Bay Eggfest 2008

Sweet Onion Sausages with Mustard (Gwen "Dimple's Mom" and Jim Brass)

4 Sweet onion sausages
1/4 cup Deli Mustard

1. Grill sausages direct at 400 dome temp. Remove, slice into appetizer-sized servings, and serve with mustard as a dip. Can also be served in a bun as the main dish.

Cooking Tip: I used Sweet Onion Sausages purchased at the Bayview Farmer's Market in Bayview.

Teriyaki Tri-Tip (Mark Wiltse – 2nd Place People's Choice Award)

Marinated for several days (light marinade – not syrupy.) Purchased pre-marinated from B&E Meats.

Grill direct at 450-500 degrees, turning about every 10 minutes for a total of 30-40 minutes.

Allow it to rest for 10-15 minutes and slice across the grain in very thin slices. Pour remaining juice over meat when serving.

Texas Chili (Peter “Grate Expectations” and Janet Longenecker)

- ® ½ cup canola oil
- ® 4 pounds yellow onions, diced
- ® 4 pounds (net weight after trimming) chuck roast or other beef, diced (half inch cubes)
- ® 1 pound (net weight after trimming) pork, diced (half inch cubes)
- ® 3 cups tomato sauce
- ® 18 oz (3 6-ounce cans) pineapple juice
- ® 1 cup water – may not need this; hold back on this until needed if at all

Spice mixture

- ® ½ cup mild chili powder, preferably non-flavored
- ® 1 tblsp ancho chili powder
- ® 1 ½ tspns chipotle chili powder
- ® 1 ½ tblspns salt
- ® 2 tblspns granulated sugar
- ® 1 ½ tspns ground basil
- ® 1 ½ tspns granulated garlic (we used fresh)
- ® 1 ½ tspns sweet paprika
- ® 1 ½ tspns ground coriander
- ® 1 ½ tspns black pepper
- ® 1 ½ tspns cumin, toasted and ground
- ® 5 bay leaves

In a large cast iron pot:

1. Sauté onions until tender.
2. Sear meat in batches, pouring off the liquid
3. Add in all the meat and the spice mixture; mix together and sauté for three or four minutes
4. Add the remaining ingredients, bring to a simmer and cook for three hours, stirring frequently

NOTE: this is from a January 1, 2008 article in the Seattle Post-Intelligencer by Rebekah Denn; the recipe comes from John Howie, chef at Sport Restaurant, Seattle

Troy's Bacon-Wrapped Chicken AKA "TBC Balls" (Troy Olson)

Boneless Skinless Chicken Thighs (rinse and clean)

Jalapenos

Cream Cheese

Thin Sliced Bacon

Bad Byron's Butt Rub

Ground Sage

Toothpicks

Slice the Jalapeno peppers in half length wise, rinse and de-seed,

Fill the Jalapeno's with your favorite flavor of cream cheese,

Place chicken boned side up on cutting board

Season the chicken with Butt Rub and Sage

Place Jalapeno in the thigh and fold over,

While holding the thigh together wrap a piece of thin sliced Bacon around in the shape of a cross and pin with the toothpick.

To cook, heat your Egg to 275 degrees, cook directly over coals turning occasionally to brown the bacon uniformly for approx.45min to 1 hour depending on size, let them rest for 5 minutes and pull the toothpick out and serve.