

*Recipe Collection from the 5th Annual
Georgia Mountain Eggfest
May 15th and 16th, 2015
Hiawassee, GA*





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“Billybon” Smoke Generator

By Bill DeBay (Billybon)

Materials and Tools:

Tin can with lid removed

Lid from tin can

Electric Drill

Drill bit - 3/4”

5/8” wood dowel that is longer than the height of the can.

Sandpaper or round file

Directions:

Carefully drill a 3/4” hole in the center can bottom

Carefully drill a 3/4” hole in the center of the loose lid

Sand or file the holes smooth and be sure that the dowel will fit through both holes.

How to use “Billybon” Smoke Generator:

Insert dowel through the can and let it protrude an inch out of the bottom hole

With the dowel centered in the can and still in the bottom hole, fill the can with sawdust and firmly pack the dust in the can.

Slide the loose lid onto the dowel that is protruding above the top edge of the can and out of the bottom of the can.

With the lid held in place against the top of the can, remove the dowel. This will leave a top to bottom donut hole in the center of the sawdust. If the sawdust caves in, start over with the sawdust filling process.

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Set the sawdust loaded can on a grill grate or other nonflammable support that will allow access to the bottom hole.

Light the sawdust through the bottom hole and allow the center of the donut hole to establish a good flame.

Next, snuff the flame out by briefly covering the top of the can with a non-flammable flat surface and allow the embers to continue generating smoke.

The smoking “Billybon” can must be placed upright and in a position that allows air to enter the bottom and also allow spent sawdust ash to fall freely out the bottom.

The larger the can the longer your “Billybon” will generate smoke.

CAUTION: The “Billybon” can gets very hot.

ABT's-(Atomic Buffalo T__ __ __s)

By Greg Morton (Smokin' Tiger 81)

Ingredients:

22 larger jalapenos (this is about capacity on large BGE, adjust for smaller or XL BGE), cream cheese, 44 Lil'Smokie Sausages, Bacon, Your Favorite Rub, 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 when in stock at Costco. Whole Foods has similar product if you don't have a Costco or it is off season).

Preparation:

Slice peppers in half lengthwise and clean out ribs and seeds to remove heat (end of small butter knife works well for scraping out seeds and ribs—leave some in if you want the heat). Wear gloves or you will regret it later. Fill each jalapeno half with cream cheese, add a small 'Lil' smokie sausage pressing slightly into cream cheese, wrap in bacon, pin with toothpick, and sprinkle top with your favorite rub.

Cooking:

Bring BGE up to 325 degrees, and put in spider and stone, or platesetter, for indirect cook. Use drip pan for bacon grease. Cook indirect on top of adjustable rig at 325 for about an hour, or until bacon is crispy. Then, brush top of each ABT with Hot Pepper Raspberry Chipotle Sauce. Cook about 10 minutes more. Remove, let cool about 10 minutes as cream cheese is very hot, and serve.

Leftovers: There won't be any, no instructions needed.

Ann Burrell Meatballs and Sauce

By Walter Barineau

<http://www.foodnetwork.com/recipes/anne-burrell/excellent-meatballs-recipe.html>

Meatballs:

- Extra-virgin olive oil
- 1 large onion, 1/4-inch dice
- Salt
- 2 cloves garlic, smashed and chopped
- Pinch crushed red pepper
- 1/2 pound ground beef
- 1/2 pound ground veal
- 1/2 pound ground pork
- 2 large eggs
- 1 cup grated Parmigiano
- 1/4 cup finely chopped fresh Italian parsley leaves
- 1 cup breadcrumbs
- 1/2 cup water

Marinara Sauce:

- 1/4 cup extra-virgin olive oil
- 1/4 pound diced pancetta
- 2 large Spanish onions, cut into 1/4-inch dice
- Kosher salt
- 4 large garlic cloves, smashed and chopped
- 4 (28-ounce) cans Italian plum San Marzano tomatoes

Preparation:

Coat a large saute pan with olive oil, add the onions and bring to a medium-high heat. Season the onions generously with salt and cook for about 5 to 7 minutes.

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The onions should be very soft and aromatic but have no color. Add the garlic and the crushed red pepper and saute for another 1 to 2 minutes. Turn off heat and allow to cool.

In a large bowl combine the meats, eggs, Parmigiano, parsley and bread crumbs. It works well to squish the mixture with your hands. Add the onion mixture and season generously with salt and squish some more. Add the water and do 1 final really good squish. The mixture should be quite wet. Test the seasoning of the mix by making a mini hamburger size patty and cooking it. The mixture should taste really good! If it doesn't it is probably missing salt. Add more. Add more anyway.

Preheat the egg to 350 degrees F.

Shape the meat into desired size. Some people like 'em big some people like 'em small. I prefer meatballs slightly larger than a golf ball. Coat a large saute pan with olive oil (we use a cast iron cooker on the egg) and bring to a medium-high heat. Brown the meatballs on all sides. Place them on a cookie sheet and bake them in the preheated egg for about 15 minutes or until the meatballs are cooked all the way through. If using right away, add them to your big pot of marinara sauce. If not using right away, they can be frozen for later use. Serve with pasta and sauce or just eat them straight out of the pot! YUM!

Marinara Sauce:

Coat a large saucepot with olive oil and add the pancetta. Bring the pot to a medium-high heat and cook the pancetta for 4 to 5 minutes. Add the onions, season generously with salt and stir to coat with olive oil. Cook the onions for 6 to 7 minutes stirring frequently. The onions should become very soft and aromatic but have no color. Add the garlic and cook for another 2 to 3 minutes stirring frequently.

Pass the tomatoes through the food mill. Be sure to pass all of the pulp through the holes leaving only the stems and the seeds, and be sure to scrape the pulp off of the bottom of the food mill. That's all of the big money stuff! Add the tomatoes to the pot and rinse out 1 of the empty tomato cans with water and add that water to the pot (about 2 to 3 cups). Season generously with salt and TASTE IT!!!! Tomatoes take a lot of salt. Season in baby steps and taste every step of the way. Cook the sauce for 2 to 3 hours, stirring occasionally and tasting frequently.

Use the sauce right away on pasta or for any other tomato sauce need. This sauce can also be cooled and stored in the refrigerator for a few days and freezes really well.

Apple Cinnamon Pork Sausage

by Robert Stevenson/ Gala Stevenson (Team Coney - Southern Annex)

Ingredients:

- 2 Pounds pork ring sausage
- 1 Tablespoon butter
- 2 Apples, peeled, cored and thinly sliced
- 1 White onion, halved and thinly sliced
- 2 Teaspoons cinnamon
- 1 Pinch cayenne pepper
- 2/3 Cup apple cider
- 1/3 Cup heavy cream
- 1/2 Teaspoon salt and pepper to taste

BGE Setup:

Indirect, standard height grid, plate setter legs up with temperature at 400 degrees

Directions:

Place a small cast iron dutch oven on the grill. Wind the coil of sausage flat on the grill around the dutch oven. Put the butter in the dutch oven. Add the apples and onion, cover and cook until the onion is translucent (about 5 minutes). Stir in the brown sugar, cinnamon and cayenne. Next, stir in the apple cider and cream. Serve pieces of the sausage with the apple mixture spooned on top.

Apple Pie Moonshine

by Rick & Jen Bostain (Rib Bones)

Ingredients:

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

Directions:

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

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

AsiParm Potatoes

By EggyBear.com

Ingredients:

- 12 medium size red potatoes
- 1 ½ cups Hellmann's mayonnaise
- 1 cup shredded asiago cheese
- 1 cup shredded parmesan cheese
- 1 ½ teaspoons chopped garlic
- 1 teaspoon chopped parsley

Big Green Egg Set-Up:

Fill the Big Green Egg to the top of the fire box (not the fire ring) with charcoal. Light it in the middle with a map gas torch or your preferred method. Install the plate setter with the legs up. Bring the dome temperature to 375°F.

Directions:

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

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

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

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

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Place them on the Big Green Egg grill grate and bake them at 375°F for approximately 10-15 minutes or until the topping is golden brown. Remove them and let them cool for about 5 minutes. ENJOY!!!

Notes:

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

Yield:

Approximately 60 pieces

Bacon Wrapped Pineapple

by Greg & Jeanan Martin

Ingredients:

1 Whole Pineapple
1 Pound of Bacon Slices
1 8oz. Package Cream Cheese
Dizzy Pig Pineapple Head Rub

BGE Set-Up:

Set egg at 275°-300° indirect with platesetter.

Directions:

Peel and core pineapple. Stuff pineapple with cream cheese. Sprinkle outside of pineapple with Pineapple Head Rub. Wrap pineapple with bacon around the bottom and sides using toothpicks as needed to hold the bacon in place. Bake on preheated egg for 30-45 minutes until bacon is cooked through and pineapple is tender.

* Pulled pork can be added to the cream cheese filling or substituted for the cream cheese.

Bacon Wrapped Pineapple Bites

By Todd & Beth Mellendorf

Ingredients:

1 lb Bacon (cut in quarter pieces)
1 (20 oz) can Pineapple Chunks, drained
1 cup Brown Sugar
Toothpicks (soaked in water)
Cookie sheet or wire rack with drip pan under it

BGE Set-Up:

Indirect with plate setter legs up...375 degrees for 25- 30 minutes (or until bacon is to crispness you prefer)

Directions:

Cut bacon slices into four equal pieces and dredge each slice in brown sugar. Wrap bacon around a pineapple chunk and secure with a toothpick. Bake on a pan that has been sprayed with nonstick cooking spray or put a wire rack inside cookie sheet to catch drippings. Bake for 25 - 30 minutes @ 375 degrees or until bacon is crispy.

Bacon-Wrapped Sea Scallops

By EggyBear.com

Ingredients:

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

Big Green Egg Set-Up:

Fill the Big Green Egg to the top of the fire box (not the fire ring) with charcoal. Light it in the middle with a map gas torch or your preferred method. Bring the dome temperature up to 350°F. Install the plate setter as you will be cooking indirect.

Directions:

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

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

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

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

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

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

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

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

Barbeque Sushi

By Walter Barineau

Ingredients:

- 12 Slices of Bacon (maple flavored or plain-thin)
- 1 lb. ground beef
- 1 lb. ground spicy pork
- block of cheese
- BBQ sauce
- Pickled jalapenos (Optional)
- Pickles

Preparation:

Put 6 bacon slices on a sushi rolling mat, mix and season the meat with your favorite BBQ rub and apply a thin layer of meat on the bacon.

Place a cheese stick on the meat, pickles, and jalapenos (optional), roll it up tightly and prepare your barbecue for indirect heat. Put the rolls on an indirect zone of the grill, close the lid and cook for about 35 minutes at 350°F.

Glaze the rolls after 25 minutes with a BBQ sauce of your choice and cook for another 10 minutes. Glaze again after 5 minutes.

Serve the Bacon Sushi with extra BBQ sauce or a dipping sauce of your choice.

We use a remoulade sauce.

BBQ Bacon Sushi Roll

By Todd & Beth Mellendorf

Ingredients for (1) Rolls:

6 slices of bacon

1 lb ground beef (85/15 or 90/10)

BBQ rub / seasoning of your choice

Block of cheese cut into a long stick (we prefer a harder cheese like swiss that will not melt as much)

BBQ sauce of your choice (we like Rufus Teague- Honey Sweet)

Crumbled Nachos

Frenches- fried onions (cut up in tiny pieces)

BGE Set-Up:

Indirect with plate setter legs up (cover plate setter in aluminum foil) 350 degrees for 35 minutes or until bacon is crispy and glazed well

Directions:

- Put 6 pieces of bacon on a sushi rolling mat.
- Put pound of bacon into bowl and season with your favorite BBQ rub. Blend together. Press a thin layer of meat onto the top of the bacon.
- Place a cheese stick on the meat. Roll it up tightly and squeeze the ends to make sure the cheese does not ooze out while cooking.
- Prepare your grill for indirect heat. Put the moink- roll on the grill and cook for about 35 minutes.
- Glaze the moink-roll after about 25 minutes with a BBQ sauce of your choice and cook for another 10 minutes. Glaze again after 5 minutes.
- Coat the fully cooked moink-roll with crumbled nachos and/or fried onions and slice into 1" thick portions.
- Serve with extra BBQ sauce, sriracha-mayo or on a slider bun with jalepeno or pickles

Blooming Onions

By Trip McAlhany (tripmac)

Credit to my sister Dana Hutcherson

Ingredients:

2 Vidalia Onions (I prefer the short and fat ones)
1 carton of egg beaters
1 jar of Braswell's Smokey Chipotle Mustard
Panko Bread Crumbs (flavored ones work best)

Big Green Egg Setup:

350°F indirect with platesetter legs up

Directions:

Peel the onions and cross cut the top

Mix equal parts of mustard and egg beaters

Carefully work this mixture into the petals of the onion.

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

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

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

Place on grill and cook for 35 to 45 minutes.

Blue Velvet Mushrooms

by Robert Stevenson/ Gala Stevenson (Team Coney - Southern Annex)

Ingredients:

- 2 Pounds white button mushrooms
- 1 Container blue cheese crumbles
- 1 Bottle vidalia onion salad dressing

BGE Setup:

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

Directions:

Clean and stem mushrooms. Marinade in Vidalia onion salad dressing for at least 1 hour refrigerated. Fill bottom of mushroom caps with blue cheese crumbles and place on Egg grill. As soon as the cheese melts (about 5 minutes), remove and serve.

Bourbon Pecan Caramel Apple Cobbler

By Eric McGuire

Ingredients:

1 jar (12.5 oz) of Stonewall Kitchens Bourbon Pecan Caramel sauce
2 cans of apple pie filling
1 package of Butter Pecan cake mix
1 – 12 oz can of sprite
1 stick of butter melted

BGE Set-up:

Use plate-setter legs down. Put some type of spacer between plate-setter and dish to create an air gap. Cook at 350° for 30 to 35 minutes or until the top is golden brown.

Directions:

Spray bottom of dish with cooking spray. Set aside. In a separate bowl, mix 2 cans of apple pie filling with 1 jar of bourbon pecan caramel sauce. Spread on bottom of cooking dish. Pour dry cake mix evenly over the apple mixture. Next pour the 12 oz of sprite over the dry cake mix. Pour melted butter over the top of the sprite. No mixing!

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 Queso Fundido

by Ken Magnus (KMagnus)

Ingredients:

- 1/2 pound chorizo or other favorite sausage (casings removed)
- 1 medium onion, diced
- 1/4-1/2 jar Mezzetta Tamed jalapeño peppers
- 1 tomato, diced
- 2 clove garlic, chopped
- 1/2 can Mexican style corn (15 oz can)
- 1/2 can black beans (15 oz can)
- 4 large eggs, lightly beaten
- 8 ounces Monterey Jack cheese, shredded
- 2 tablespoon cilantro, chopped
- 1 tablespoon olive oil
- Chips or fresh tortillas

BGE Setup:

Direct heat, normal grid height, preheat to 325F

Directions:

In a dutch oven or black iron skillet, sauté onions in 1 tbsp olive oil until translucent.

Add sausage & sauté until cooked (about 5-7 minutes)

Add corn & beans, cook about 2-3 minutes.

Add tomato & garlic, cook about 1-2 minutes.

Add the eggs & scramble, cooking until just about set, about 2-3 minutes.

Sprinkle cheese & fold into mixture until it melts, about 2-3 minutes.

Add cilantro & jalapeños, fold gently.

Dip with tortilla chips or scoop into fresh tortilla

Breakfast Sausage Bake

By Todd & Beth Mellendorf

Ingredients:

Nonstick cooking spray

4 – 5 Buns (substitute slices of bread if you want)

1 lb bulk sausage, browned and drained

6 large eggs

2 cups Milk

2 tablespoons yellow mustard

½ teaspoon salt

¼ teaspoon black pepper

1 cup grated Sharp cheddar cheese (we like white sharp cheddar)

BGE Set-Up:

Indirect with plate setter legs up...350 degrees for 35 to 45 minutes or until knife inserted into center comes out clean

Directions:

- Coat an 8 x 10 or similar sized baking dish with nonstick cooking spray.
- Tear buns into small pieces and scatter over bottom of dish. Top with sausage.
- In medium bowl, whisk eggs until combined. Whisk in milk, mustard, salt and pepper. Pour over bread and sausage
- Sprinkle cheese over top
- Bake uncovered for 35 to 45 minutes or until set all the way to the center. (knife inserted in center will come out clean)

Cheesecake

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

Ingredients:

Crust:

1 pkg honey graham crackers, crushed (about 1 $\frac{3}{4}$ cup)

3 Tbs sugar

5 $\frac{1}{2}$ 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.

Chef D's Peach Cobbler

By Kim Youngblood (Vidalia1)

Ingredients:

- o (2) 29oz. Cans of Sliced Peaches with Heavy Syrup
- o 1 Cup Pineapple Tidbits
- o ½ Cup Tapioca pudding (usually found in the Jello aisle)
- o 1 Box YellowCake Mix
- o 1 ¼ Cup Brown Sugar
- o ¼ Stick Unsalted Butter
- o Big Green Egg Dutch Oven

EGG® Set Up:

Set the EGG® up indirect with the plate setter legs up and stabilize the EGG at 350 degrees.

Directions:

Place aluminum foil in a Cast Iron Dutch Oven covering the inside. Pour in both cans of sliced peaches and juice. Next, pour in pineapple tidbits over peaches. Then add the tapioca over the pineapple. Follow this with the cake mix and then brown sugar. Top the brown sugar with thinly sliced unsalted butter.

Place lid on Dutch oven and cook for 45 min. Turn CI DO 180 degrees once during cook.

Remove from EGG let cool for 15 min and ENJOY!!!

Chinese Tater Tots

Tim Barnes a/k/a CorbinEgg
Moonbow Eggers

Ingredients:

One large bag of frozen tater tots
Sriracha Mayo (I use Lee Kum Kee- available at Krogers)
Shredded mild cheddar cheese
Chopped green onions
Crumbled bacon
Diced jalapenos

BGE setup:

Cast Iron Griddle raised over indirect heat at 400F

Directions:

Oil the griddle to prevent sticking
Bake tater tots for approx. 32 mins turning every 8 mins
Then cover (to your taste) with Sriracha Mayo
Top with green onions, bacon and jalapenos
Melt Cheese for final 3/5 mins

Cream Cheese Pound Cake

by Rick & Jen Bostain (Rib Bones)

Ingredients:

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

BGE Set-Up:

325 degrees indirect on middle rack of adjustable rig

Directions:

Beat cream cheese, butter and sugar till light and fluffy, about 5 minutes. Add vanilla and salt. Beat in eggs, one at a time, alternating with 1/2 cup flour after each addition.

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

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

Cuban Sandwiches

By Greg Morton (SmokinTiger 81)

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

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

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

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

Cured Salmon on the “Billybon”

By Bill DeBay (Billybon)

Step 1 – Curing Process

Ingredients:

Salmon - 3 pounds filet, scaled skin on

Dry cure:

1 cup kosher salt

½ cup coconut sugar (or substitute brown sugar)

½ cup granulated sugar

2 teaspoons pink salt

2 teaspoons ground allspice

2 teaspoons ground white pepper

2 teaspoons Old Bay Seasoning

1 teaspoon ground cloves

1 teaspoon ground mace (or substitute ½ teaspoon nutmeg)

Mix all the dry ingredients together.

Put ½ of the mixed dry ingredients in the bottom of a snug fitting, non-reactive pan or dish. Place the salmon on the top of the dry mix and then cover the salmon with the remaining dry mix. Put two layers of plastic wrap over the salmon and the place another (same size) pan or dish on top of the plastic wrap. Weigh down the top pan or dish with two or three foil covered bricks. Place the containers in the refrigerator for about 36 hours.

Continued next page.....

Remove the salmon from the container and rinse off the cure. Dry excess moisture from the rinsed salmon and place it back in the refrigerator on a rack to air dry for 24 hours.

Step 2 – Cold Smoking Process

Ingredients

Salmon – Dry cured and air dried in step 1

Alder wood chips or sawdust

BGE Set up

This recipe uses the Egg to flavor the salmon with “cold smoke”. During the smoke flavoring step it is important to keep the temperature in the Egg at a very low (below 90F) temperature.

There are numerous ways to produce smoke while maintaining a low temperature in the Egg. One method is to clean out all the charcoal from your Egg and place 1 or 2 charcoal briquettes on the coal grate. Light the briquettes and place chips of alder wood on the hot briquettes.

Directions:

When the alder wood has started to smoke, put the plate setter in the Egg (feet up) and set the grill on the feet. Next place cured salmon, skin side down, on the grill. Close the lid and monitor the temperature to assure that it stays below 90F.

Remove the salmon after 4 hours (or more if a stronger smoke flavor is desired).

If the temperature of the Egg gets near 90F it is important to remove the salmon. Simply wrap the salmon in plastic wrap and return it to the refrigerator while the Egg is allowed to cool down. The process can be repeated enough times until the desired smoke flavor is achieved.

Tip:

Another alternative is to use a smoke generator such as the A-MAZE-N smoker to produce the smoke. Or better yet, make your own “**Billybon**” smoke generator (see instructions this Recipe file) from an old tin can and a stick.

Doo-Z of a Cole Slaw

By Bill DeBay (Billybon)

Ingredients:

4 pounds very thinly sliced white cabbage (best done on a mandolin)

½ very thinly sliced large red onion

½ pound very thinly sliced carrots (chop after slicing)

½ cup dried parsley flakes

1 tsp salt

3 cups white sugar

2 T white pepper

2 T celery seed

2 cups white vinegar

Directions:

Thoroughly mix cabbage, onion and carrots with the salt.

Add parsley flakes, white pepper, celery seeds, and sugar and toss well.

Add vinegar and mix thoroughly.

Best if chilled overnight before serving.

Dump Fruit Cobbler

by Robert Stevenson/ Gala Stevenson (Team Coney - Southern Annex)

Ingredients:

- 1 30 ounce can of diced peaches
- 1 Box of white cake mix
- 1 Stick butter, cut into pats
- 1 Tablespoon lemon juice
- 1/4 Teaspoon lemon zest
- 1/4 Teaspoon cinnamon
- 1/8 Teaspoon nutmeg

BGE Setup:

Indirect, standard height grid, plate setter legs down with temperature at 350 degrees

Directions:

Place a large cast iron dutch oven on the grill, with a piece of parchment paper lining it. Mix the lemon zest, nutmeg and cinnamon in with the peaches and pour into the dutch oven. Prepare the white cake mix per the directions on the box and pour over the peaches. Place the pats of butter on top of the cake mix and cover the dutch oven. Cook for about 20 minutes, until the cake batter browns. Spoon into cups and serve.

Easy Skillet Apple Pie

Tom and Karen Chamberlain (Rusty Rooster and Kentucky Woman)

Ingredients:

2 pounds Granny Smith Apples

2 pound Braeburn Apples

1 teaspoon Ground Cinnamon

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ cup butter

1 cup firmly packed light brown sugar

1 14.1 oz package refrigerated pie crusts

1 egg white

2 tablespoons granulated sugar

Preparation:

1. Set up egg with plate setter feet up and cooking grid.
2. Peel apples and cut into $\frac{1}{2}$ inch thick wedges. Toss apples with cinnamon and $\frac{3}{4}$ cup granulated sugar.
3. Melt butter in a 10 or 12 inch cast iron skillet over medium heat: add brown sugar and cook, stirring constantly, 1-2 minutes or until sugar is dissolved. Remove from heat and place 1 piecrust in skillet over brown sugar mixture. Spoon apple mixture over piecrust, and top with remaining piecrust. Whisk Egg white until foamy. Brush top of piecrust with egg white: sprinkle with 2 TBSP granulated sugar. Cut 4 or 5 slits in top for steam to escape.
4. Bake @ 350 degrees for about 1 hour or until golden brown and bubbly. Shielding with aluminum foil during last 10 minutes to prevent excessive browning.

Fletcher's Beef Brisket

by Craig Sniadach (Snides)

Ingredients:

2 x 15+ lb.	Full Packer Beef Briskets
2-3 cups	Yellow Prepared Mustard
2.5 cups	Apple Juice
1.25 cups	Water
1.25 cups	Apple Cider Vinegar
0.5 cup	Molasses
0.25 cup	Worcestershire Sauce
14+ oz. each	Fletcher's Road and Ranch Rub / Fletcher's Smokey Sweet Rub

Equipment:

- large BGE
- adjustable rig with stone/plate setter
- marinade injector
- hickory and mesquite woods or hickory and apple woods

Marinade Prep:

Into a saucepan over a low to medium heat, add the apple juice, vinegar, water, molasses, Worcestershire sauce, and 2-3 T of rub. Continuously blend the mixture just until the sugar and spice are dissolved and remove from heat. DO NOT COOK. Chill saucepan in a cold water bath or ice dump. DO NOT INJECT WARM MARINADE INTO ANY MEATS that require long cook times such as this.... please.

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Brisket Prep:

On a sheet tray, inject the full brisket, fat side up, every 1.5 square inches with as much of the cold marinade as it can hold. Flip and repeat.

Yes, it is dripping. Now inject around the sides and edges. Pour off all the leakage and reserve for later if needed. Blot the meat dry then flip-drain-blot again. Go to the next step now or triple plastic wrap and refrigerate meat for a day or so...

Lay the brisket on a piece of plastic wrap on a sheet tray and smear all exposed sides with yellow mustard. Cover/pack all visible mustard with one (or two) of Fletcher's Gourmet Dry Rubs. Place a piece of plastic wrap over the meat and carefully flip it over. Peel off the layer of mustard plastic wrap and finish coating the brisket with rub. Flip again as the brisket is placed on the prepped Egg and sit back a while. Brisket should be fat cap side up during roast.

BGE Set-Up:

Indirect on top of adjustable rig with stone on lower spider rack...225 degrees

Drip pan on stone

Hickory and Mesquite

Cooking Directions:

With Egg and hardware at temp, add the woods and place the briskets. One on the fire-ring grid and one on the adjustable rig, middle grid; but position this one 90 degrees to the other. After 10+ hours of roasting the first target temp is 165 degrees. Carefully pull each brisket, triple wrap it in foil with 1/4 cup reserved marinade, and place back on Egg.

Remove at 185 degrees and place in a cooler/hot box to temper for two hours or so. (I have pulled brisket and butt from the hot box four hours later and still too hot to hold barehanded).

Continued next page.....

Serving:

Carefully pull and unwrap the brisket, pour off any juice, and place on a cutting board.

Remove the fat from the point and choose which end to work first.

I prefer to slice the fat first, across the grain, and serve immediately.

Burnt Ends

Cut the point into 1 1/2 inch cubes and pile into the center of a big piece of foil or Dutch oven.

Sprinkle with dry rub, drizzle sauce all over it and mix it up. Seal the foil and/or put a lid on the Dutch oven and place back on the grill for 20 minutes or so.

Stir it up again and serve immediately.

German Chocolate Bites

by Rick & Jen Bostain (Rib Bones)

Ingredients:

1 pkg. (4 oz.) Baker's German's Sweet Chocolate Baking Bar
3/4 cup Butter
1 1/2 cups Sugar
3 Eggs
1 tesapoon Vanilla
1 teaspoon Baking Soda
2 cups All-Purpose Flour
1/4 teaspoon Salt
1 cup Buttermilk

BGE Set-Up:

350 degrees Indirect

Directions:

Melt chocolate and butter, stirring until chocolate is melted. Mix in sugar, eggs and vanilla. Combine flour, baking soda and salt.

Add about half of the flour to the chocolate mixture, mix well. Then mix in about half of the buttermilk. Mix in remaining flour and buttermilk.

Spoon into paper-lined mini cupcake pans about 3/4 full and bake at 350 degrees indirect for 12-14 minutes or until toothpick inserted in center comes out clean. (Makes about 24 full sized cupcakes. Full sized cupcakes bake for about 25-30 minutes.)

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Frosting:

1 (12 ounce) can Evaporated Milk
1 1/2 cups Sugar
6 Egg Yolks, lightly beaten
3/4 cup Butter
2 cups Pecans, chopped
2 cups Sweetened Flaked Coconut
1 1/2 teaspoons Vanilla Extract

Cook evaporated milk, sugar, egg yolks and butter in a heavy 3-quart saucepan over medium heat , stirring constantly, 3 to 4 minutes or until butter melts and sugar dissolves. Cook, stirring constantly, 12 to 14 minutes or until mixture becomes a light caramel color, is bubbling, and reaches a pudding-like thickness.

Remove pan from heat; stir in coconut, vanilla, and pecans. Transfer mixture to a bowl. Let stand, stirring occasionally, 45 minutes or until cooled and spreading consistency.

Ginger-Soy London Broil

by Ken Magnus (KMagnus)

Ingredients:

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

BGE Setup:

Direct heat, normal grid height, 550-650F

Directions:

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

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

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

Grilled Pineapple with Caribbean Rum Sauce

by Hotch & Shelly Van Blarcum (Prosper Eggheads)

Ingredients:

1 ripe pineapple cut into spears
1/2 cup dark rum
1/2 cup golden brown sugar
4 tablespoon butter
1/4 teaspoon cinnamon

BGE Set-Up:

Direct grill pineapple spears right on the grill grate.

Directions:

In a fairly deep sauce pan on medium heat, add the brown sugar and butter and cook/stir until it's melted and starts to turn a darker color and develops big bubbles (frothy). Takes about 4-6 minutes. Remember to keep stirring.

Now remove from the heat and gently pour in the rum. Have a whisk handy as it will clump and you'll think it's ruined. Fear not, keep stirring. After 2-3 minutes of stirring, place back on the heat back (the alcohol should have dissipated by now) and keep stirring until you have a semi-thick consistency. Make sure that your heat is at medium, if it is too hot it will scorch.

Grill your pineapple spears until you have good char marks on both sides, don't grill too long or they will start to become mushy.

Remove pineapple from the grill gently sprinkle with cinnamon and then pour your Caribbean rum sauce over the warm pineapple and serve. You can slice into chunks and serve with a toothpick or you can serve the whole spear. This makes a great summertime treat and an easy appetizer or dessert.

GARLIC LIME GRILLED PORK TENDERLOIN STEAKS

By Bill Blakely

Ingredients:

2 (1-lb) pork tenderloins, trimmed
¾ t salt
1 Tb grated lime zest
½ t pepper
¼ c lime juice
½ c vegetable oil
4 garlic cloves, minced
4 t mayonnaise
4 t honey
1 T chopped fresh cilantro
2 t fish sauce

Directions:

Slice each tenderloin in half crosswise to create 4 steaks total. Pound each half to ¾ inch thickness. Using sharp knife, cut ⅛ inch-deep slits space ½ inch apart in crosshatch pattern on both sides of steaks.

Whisk lime zest and juice, garlic, honey, fish sauce, salt, and pepper together in large bowl. Whisking constantly, slowly drizzle oil into lime mixture until smooth and slowly thickened. Transfer ½ cup lime mixture to small bowl and whisk in mayonnaise: set aside sauce. Add steaks to bowl with remaining marinade and toss thoroughly to coat; transfer steaks and marinade to large zipper-lock bag, press out as much air as possible and seal bag. Let steaks sit at room temperature for 45 minutes.

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Clean and oil cooking grate. Remove steaks from marinade (do not pat dry) and place over hotter part of grill. Cook, uncovered, until well browned on first side, 3-4 minutes. Flip steaks and cook until well browned on second side, 3 to 4 minutes. Transfer steaks to cooler part of grill, with wider end of each steak facing hotter part of grill. Cover and cook until meat registers 140 degrees, 3 to 8 minutes longer (remove steaks as they come to temperature). Transfer steaks to carving board and let rest for 5 minutes.

While steaks rest, microwave reserved sauce until warm, 15 to 30 seconds; stir in cilantro. Slice steaks against grain into ½-inch-thick slices. Drizzle with half of sauce; sprinkle with sea salt, if using; and serve, passing remaining sauce separately.

Lemon-Thyme Grilled Pork Tenderloin Steaks:

Substitute grated lemon zest and juice (2 lemons) for lime zest and juice. Add 1 tablespoon minced fresh thyme to lemon mixture with garlic. Omit cilantro.

Spicy Orange-Garlic Grilled Pork Tenderloin Steaks:

Reduce lime zest to 1 ½ teaspoons and juice to 2 tablespoons. Add 1 ½ teaspoons grated orange zest plus 2 tablespoons juice, 2 teaspoons grated fresh ginger, and ¼ teaspoon cayenne to lime mixture with garlic.

Grilled Thin Crust Pizzas

By Greg Morton (Smokin' Tiger 81)

Thin Crust Dough (makes 2 crusts): 3/4 c warm water, packet dry yeast, 1/2 t sugar, 1 1/2 c unbleached flour, 1/4 c whole wheat flour, 2 T. cornmeal, 2 T. ev olive oil. Combine yeast, warm water and sugar, let stand a couple minutes to make sure foams and yeast activated. Combine dry ingredients in kitchenaid mixer with dough hook on low, add yeast mixture and olive oil and combine on low, then once combined knead on med high for 2 minutes. Put 1/4t olive oil in a bowl, add yeast ball and turn to coat, cover with plastic wrap and let rise 1 1/2 to 2 hours in warm place until double in size. Then refrigerate until ready to use over next couple days (or at least 1 hour in fridge to firm up if you are using immediately). When using, gently punch down, cut in half, and roll out on floured boards into two 12 inch dough circles.

Grilling Dough and Cooking pizza (2 step cook!): Set up BGE for direct cook with adjustable rig with grate on top level. Bring temp to 400 dome, and then grill one side of crust until browned directly on grate. Remove from grate and this browned side now becomes top of pizza where you will load ingredients. Once all crusts are grilled on one side, put in spider, indirect stone, and pizza stone on top of adj. rig and increase temp to 450. (While some folks like to cook pizzas at very high temps, these thin crust pizzas cook quickly and you will burn the crust before toppings get hot if you go too high temp). After adding toppings, grill on pizza stone until bottom browned and ingredients heated.

Herbed Grill Oil (to brush on cooked crust side after cooking): 1/2 c good quality evoo, 1 minced garlic clove, 1/2 t dried oregano, 1/2 t dried thyme, 1/2 t dried basil. Combine all ingredients, refrigerate until ready to use. Warm slightly in mv if becomes too congealed in fridge.

Chunky Tomato Sauce: 2 cloves garlic, 8 fresh basil leaves, 1 1/2 pound ripe tomatoes--about 3 medium tomatoes, 2T or more tomato paste, 1t kosher salt, 3/4t fresh ground pepper, and 1/2t sugar. Mince or chop garlic, chop basil fine, dice tomatoes fine to medium, and combine all. Let chill one hour and up to 3 days. (use

Continued next page.....

2 14.5 oz cans good diced tomatoes, drained, if fresh not in season--I normally use fresh for my sauce). Use more tomato paste to thicken if needed (I found I had to drain water off sauce just before putting on pizza)

Basil Pecan Pesto: 1 bunch of basil, leaves twisted off stems, ¼ c. evoo, 1/3 c. grated parmesan, ¼ c. roasted pecans, 1 clove garlic, ¼ c. Italian parsley leaves, 1 T. chopped onion, pinch black pepper, ¼ t. kosher salt, ¼ t. sugar. Process all in food processor until smooth.

Making the Pizza: Once the crust has been grilled on one side and flipped, most of the pizza beginnings are the same. Brush the grilled side with 1 T. of the herbed grill oil, sprinkle about a tablespoon of fresh grated parmesan reggiano, and then a cup of mozzarella. Then, just follow instructions for various varieties of pizza.

The Olympian (ingredients from 6 countries): Prepare with brushed oil, parmesan and 1 c. mozzarella as above. Dollop one cup of the chunky tomato sauce over the surface—do not smooth out, okay for each bite to be different. Then add 4 oz. smoked sausage sliced into rounds, 1 oz. pepperoni sliced, 5 artichoke hearts quartered (about ½ of 13 oz can), 2 halves sun dried tomatoes sliced into ribbons, ½ c feta, ¼ c. diced green bell peppers, and 2 T. sliced black olives. Return to BGE and cook as previously directed.

The Gambrien (sautéed shrimp with pesto and tomato sauce): Dice one half pound shrimp into bite sized pieces, and sauté in butter for about 1 ½ minutes—does not have to be totally cooked as will cook on pizza also. Brush crust with grill oil, add 1T parmesan reggiano, and add 1 c. grated mozzarella. Dollop top of cheese with alternating chunky tomato sauce and basil pecan pesto, about ½ c total of each. Top with shrimp, ¼ cup thinly sliced sun dried tomatoes, ½ c thin sliced red onions, 2 t. capers and 3 cloves thinly sliced garlic (sauté garlic first if desired). Then return to BGE to cook on pizza stone.

The Pizza Book to Own: Grilled Pizzas and Piadinas—Craig Priebe

Hashbrown Cups

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

Ingredients:

1 pkg	Simply Potatoes plain or Southwestern
1 can	cream of chicken soup or cream of mushroom 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

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

Jalapeno & Cheddar Sausage with Tequila BBQ Sauce

by Hotch & Shelly Van Blarcum (Prosper Eggheads)

Ingredients:

1 pkg. Kielbasa Jalapeno Cheddar Sausage (grilled on the BGE)
1 small California/New Mexico dried chile
One 6-ounce can of tomato paste
1 cup packed light brown sugar
1/2 cup white tequila
1/4 cup lime juice
1 tablespoon minced fresh garlic
1 tablespoon molasses
Kosher salt and freshly ground black pepper

BGE Set-Up:

Direct grill sausage, then straight cut 1/2 inch slices

Directions:

Begin by placing the dried chile in a bowl with 1/4 cup hot water to rehydrate. In a medium saucepan, add the tomato paste, light brown sugar, tequila, lime juice, garlic and molasses. Stir well and bring to a gentle simmer. Add in the chile and soaking water, season with salt and pepper and simmer until the flavors meld together, 2 hours, stirring often (remove chile 1/2 way through the simmering process (don't let the chile fall apart)) you can use this as a traditional BBQ Sauce (will be a thick sauce) or you can process with an emulsion blender to use as a dipping sauce.

Place sliced sausage and sauce in a traditional roasting pan (sauce should be warm), serve with toothpicks. Makes a great and easy appetizer.

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).

Continued next page.....

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

Jelly Belly Cuban (Appetizer)

By Bill DeBay (Billybon)

Ingredients:

½ pork belly (approximately 6 pounds)

Olive oil

1 whole garlic head

Handful of fresh thyme

Bottle of dry white wine

Salt and pepper

Kosher dill gherkin pickles

Swiss cheese slices cut into 3/4 “ square pieces

Boiled ham slices cut into ¾” square pieces

4” bamboo skewers

Mustard / mayo mix

BGE Set up:

First cook:

325F Indirect with plate setter legs up

Cooking grill on the legs

Snug fitting pan that is at least 5 inches deep

Continued next page.....

Second cook:

425F Indirect with plate setter legs up

Cooking grill on the legs

Silicone pan on the grill

Directions:

Peel all the garlic cloves and place them in the pan and add the fresh thyme

Coat the pork belly with olive oil and then season liberally with salt and pepper.

Place the pork belly in the pan skin side down.

Add enough wine to cover the pork.

Cover the pan tightly with foil and place pan on the grill.

Close the lid and cook at 325F for 8 hours or until the belly shakes like jelly.

Carefully remove the pork belly from the pan and put it into a smaller pan that will snugly fit around the now smaller piece of cooked pork belly. Cover the pork belly with pieces of plastic film and then place a second same size pan on top of the jelly belly. Add 3 foil covered bricks to the top pan and put it all in the refrigerator for several hours.

Remove the pressed belly from the refrigerator and score the skin side.

Cut the scored pressed belly into $\frac{3}{4}$ " square pieces.

Heat and crisp the pork cubes on a silicone pan at 425F.

Assembly of Jelly Belly Cuban:

First item on the skewer is a $\frac{3}{4}$ " piece of dill pickle.

Next two square pieces of Swiss cheese

Next, two square pieces boiled ham

Next, two square pieces of Swiss cheese

Lastly one $\frac{3}{4}$ " piece of heated pressed jelly belly.

Drizzle with mustard / mayo sauce and serve

Kentucky Pineapples

Tim Barnes a/k/a CorbinEgg
Moonbow Eggers

Ingredients:

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

BGE setup:

Direct heat at approximately 400 degrees

Directions:

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

Kentucky Toast

Tim Barnes a/k/a CorbinEgg

Moonbow Eggers

Ingredients:

Loaf of French bread sliced into ½" pieces

4 eggs

2 ounces of heavy cream

Dash of cinnamon

2 tbsp of Dizzy Pig Pineapple Head

Shot glass of Kentucky Bourbon

Powdered sugar

Syrup

Fresh Fruit (optional)

BGE setup:

Cast Iron Griddle over direct heat at 400F

Directions:

Combine and mix all ingredients except powdered sugar, syrup and fruit

Dip bread into egg mixture

Coat griddle lightly with oil

Place dipped bread onto griddle

Grill each side for approx. 2 mins until bread is golden brown

Sprinkle with powdered sugar and cover with syrup and fruit

LAMB SLIDERS

By John Roudebush (Roudy)

BGE Setup:

Direct, raised grill at 375-425 F

For the "Tzatziki" Yogurt Sauce:

- 1/2 cup plain Greek-style yogurt
- 1 teaspoon minced garlic
- 3 tablespoons grated cucumber
- 1 tablespoon olive oil
- 2 teaspoons fresh lemon juice
- 1 tablespoon chopped fresh parsley
- 1/2 teaspoon freshly ground black pepper
- salt to taste

For the Lamb Burgers:

- 1 pound lean ground lamb
- 1 tablespoon minced garlic
- 2 tsp salt
- 2 teaspoons cracked black pepper
- 1 tablespoon olive oil
- 1 tsp fresh minced rosemary
- 1 tsp fresh minced mint
- 8 to 10 Pepperidge Farm Slider buns

Combine the tzatziki ingredients in a small bowl and refrigerate until needed. Mix the lamb burger ingredients together and shape into small burgers (~4 inches diameter). Cook the sliders on a raised grill at 375-425 until done, about 8-10 minutes. Serve on slider bun with a generous dollop of tzatziki sauce.

Lard Butt Carnitas

By Bill DeBay (Billybon)

Ingredients:

16 pounds pork butt (deboned and cut into about 2 pound pieces)

Lard (enough to cover the meat in the pot)

2 Cup water

2 fresh oranges cut into slices

8 Bay leaves

12 oz Mexican Coca Cola (without corn syrup)

6 oz Sweetened condensed milk

6 cinnamon sticks

3 Tablespoons sea salt

Limes

BGE Set up:

Large or XL BGE (no chimney cap used during cook)

Spider

Pizza stone

Large metal cooking pot (ie 20 QT)

The first part of the cook is done direct at 375 and the pot sitting on the spider

The second part of the cook is done indirect at 275F with the pizza stone on the spider and the pot sitting on washers or other spacers between the pizza stone and the pot.

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Directions:

Stabilize Egg temperature at 375F

Pour the lard in the pot and place the pot on the spider.

Close the lid and allow the lard to come to 375F.

While the lard is heating, cut the pork into large pieces (about 2 pounds each) and dry off excess moisture with paper towels.

When lard reaches 375F carefully add the pork (one piece at a time) to the pot.

After 20 minutes, remove the pot and insert the pizza stone on the spider and the spacers on top of the stone. Return the pot to the Egg on top of the spacers.

Add 2 cup of water to the pot and close the lid.

After 10 minutes, squeeze the orange slices into the pot and drop the slices into the pot.

Next, add in this order:

Mexican Coca Cola,

Sweetened condensed milk,

Bay leaves,

Cinnamon sticks, and

Sea salt.

Close the lid and stabilize the temperature of the Egg at 350F

The temperature of the lard drops when the liquids are added. As the moisture evaporates, the temperate will gradually increase. Start checking pork for doneness at about 1 ½ hours.

When the pork is tender, remove the entire pot from the Egg. (Careful, it is hot.)

Remove the pork from the lard and allow to rest a few minutes before cutting into serving size.

Serve on soft taco shell with a squeeze of lime and toppings of choice.

Like-A Salmon Out of Water

By Bill DeBay (Billybon)

Step 1 – Cold Smoking Process

Ingredients:

Salmon (portion sizes with skin on)

Alder wood chips or sawdust

BGE setup:

Indirect with Plate setter legs up and grate set on legs.

This recipe uses the Egg to flavor the salmon with “cold smoke” before it is bagged and cooked in a sous vide water bath. During the smoke flavoring step it is important to keep the temperature in the Egg at a very low (below 90F) temperature.

There are numerous ways to produce smoke for a short duration while maintaining a low temperature in the Egg. One method is to clean out all the charcoal from your Egg and place 1 or 2 charcoal briquettes on the coal grate. Light the briquettes and place chips of alder wood on the hot briquettes.

Another alternative is to use a smoke generator such as the A-MAZE-N smoker to produce the smoke. Or better yet, make your own “Billybon” smoke generator from an old tin can and a stick.

Directions:

When the alder wood has started to smoke, place portion size pieces of raw salmon, skin side down, on the grill. Close the lid and monitor the temperature to assure that it stays below 90F. Remove the salmon after 30 minutes (or more if a stronger smoke flavor is desired).

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Step 2 – Water Bath Cooking Process

Ingredients:

Salmon (smoke flavored in step 1)

Salt & pepper (or favorite seasoning)

Fresh dill

Olive oil

Plastic bags

Directions:

Season the now smoke flavored raw salmon with salt and pepper or your favorite seasonings. Insert the seasoned raw salmon in a sous vide bag, add olive oil and a sprig of fresh dill. Vacuum seal the bag (or use displacement method) and place the sealed bag in a preheated sous vide water bath set at 130F. Remove bag from water bath after 20 minutes.

Open the bag and remove the cooked salmon. Pull the skin away from the cooked salmon. Place the skinless piece of cooked salmon on a soft tortilla shell and serve with Mango Tango Salsa and balsamic glaze. (or other favorite toppings).

Lobster Mac & Cheese

Eric McGuire & Leigh Kemp

Ingredients:

4 tbsp butter plus 1 for greasing cast iron skillet
Kosher salt
Fresh ground pepper
1 lb pasta (use your favorite)
2 small shallots, finely chopped
2 cloves of garlic, chopped
2 tbsp tomato paste
5 tbsp of all-purpose flour
¼ cup white wine
4 cups heavy cream
¼ tsp cayenne pepper
1 bay leaf
2 cups shredded sharp white cheddar
2 cups shredded Gruyere
2 - 8 oz lobster tails, defrosted if frozen, meat removed from shell and chopped into bite size pieces
¼ cup panko bread crumbs
¼ chopped flat leaf parsley

BGE Set-Up:

Use plate-setter legs down. Put some type of spacer between plate-setter and cast iron skillet to create an air gap. Cook at 350° for 25-30 minutes or until top is golden brown.

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Directions:

In a large pot of salted boiling water over medium heat, add the pasta and boil until al dente. Drain the pasta and reserve.

Add 4 tbsp butter to a large pan over medium heat, add shallots and garlic and saute until translucent. Season with salt & pepper to taste. Add the tomato paste & flour and stir to toast, about 3 – 4 minutes.

Add the white wine and reduce by half, about 2 minutes. Slowly add the cream, whisking to add any lumps. Add the cayenne & bay leaf. Bring the cream up to a simmer and then turn to low. Reduce until the cream is thick and coats the back of a spoon, about 5 – 10 minutes. When thickened, remove the bay leaf. Stir in the shredded cheeses a little at a time and combine well after each addition. Add the pasta and stir. Once the pasta mixture has cooled a little, add the chopped lobster tails. Stir until incorporated well. Add pasta mixture to a large cast iron skillet that has been buttered with 1 tbsp of butter. Sprinkle the top with the panko bread crumbs and parsley. Bake for 25 minutes or until bread crumbs have browned up a bit. Let rest 10 minutes before serving.

Mac EGG Cheese

Tim Barnes a/k/a CorbinEgg
Moonbow Eggers

Ingredients:

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

BGE setup:

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

Directions:

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

Mango Tango Salsa

By Bill DeBay (Billybon)

Ingredients:

2 ripe mangos, peeled, pitted, and diced (about 3 cup)

½ cup finely chopped red onion

1 jalapeno chile, finely minced (ribs and seeds removed unless more heat desired)

1/2 cup chopped fresh cilantro

¼ cup chopped fresh mint

2 limes

Directions:

Combine all ingredients (except lime) in a bowl.

Cut the limes in half and squeeze all the juice into the salsa. Use a spoon to scrape all of the pulp out of the limes and add the pulp to the salsa. (If the mango is tart, coconut sugar can be added to balance the taste.)

Mix gently to prevent breaking the mango cubes.

Best if chilled overnight before serving.

Marinated Pork Tenderloin

Eric McGuire & Leigh Kemp

Ingredients:

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

BGE Set-up:

Cook at 275° raised-direct for 1 ½ hours or until the internal temperature reaches 135°. Remove from grill and allow to rest for 10 minutes before slicing into medallions. Serve with pan juices.

Directions:

Marinate meat overnight in Wickers and Italian dressing. Remove from marinade and cover liberally with Strawberry's BBQ dry rub seasoning. Pack in brown sugar allowing it to melt into a glaze.

Wickers BBQ is located in Hornersville, MO. Their website is www.wickersbbq.com

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

Meatballs with Chipotle Citrus BBQ Sauce

by Hotch & Shelly Van Blarcum (Prosper Eggheads)

Ingredients:

½ oz. all beef meatballs – 16 oz. package (pre-cooked)
2 cups molasses based sweet BBQ Sauce (your favorite)
2 Tbls. finely chopped chipotle in adobo sauce
4 Tbls. lime juice (natural)
6 Tbls. bourbon (adjust to your taste)(We have used as much as 10 Tbls.)

BGE Set-Up:

Indirect in a roasting pan...350 degrees

Directions:

Combine BBQ Sauce, lime juice, chipotles and bourbon in a saucepan, bring up to 160 degrees.

Turn down heat and simmer on low for thirty minutes (don't let it, burn-stir often)

Add 1 layer of beef meatballs (don't use a seasoned one) in a roasting pan and cover with sauce.

Foil and cook on BGE for approximately 15-20 minutes from thawed or 25 minutes from frozen. Meatballs should come up to 140-150 degrees IT.

Serve with toothpicks or pretzels. Makes a great and easy appetizer.

Meatloaf

by Greg & Jeanan Martin

Ingredients:

1 ½ lbs. lean ground beef
½ cup dried bread crumbs
1 large egg, beaten
1 small onion, finely chopped
1 clove garlic, minced
¼ cup of your favorite BBQ sauce
2 tablespoons balsamic vinegar
1 ½ teaspoons coarse salt, or more to taste
½ teaspoon black pepper
Cooking Oil Spray

BGE Set-Up:

Indirect at 325°-350°.

Directions:

Combine ground beef, bread crumbs, egg, onion, garlic, BBQ sauce, vinegar, salt, and pepper in nonreactive mixing bowl. Cook in a loaf pan sprayed with cooking oil spray or form into a loaf and grill on the grate without a pan. Cook until internal temperature reaches 150°-160°. Brush the loaf with BBQ approximately 10-15 minutes prior to removing it from the grill. Allow to rest for ten minutes and slice.

Mickey's Mac & Cheese

Capt Frank and Mickey

Ingredients:

These measurements are for a 12" CI skillet

3 cups elbow macaroni
6 tablespoons butter
6 tablespoons all purpose flour
4 cups whole milk
1 tsp salt
dash or two of black pepper [to taste]
1/2 cup minced onion
4 cups shredded sharp cheddar cheese
Panko or tomato slices for topping [optional]

Egg Setup:

Raised indirect at 350 with a little gentle smoke, apple, pecan, etc.

Directions:

Pre-cook macaroni in salted boiling water until tender and drain [this can be done the day before and kept in the fridge]

Melt butter, blend in flour, add milk and stir until thick, add salt, pepper, onion, and cheese and stir until cheese melts.

Mix in with the macaroni and pour into a 12in CI skillet or casserole.

sprinkle top with Panko or as an option sprinkle some tomato slices with salt and spread around top, pushing slightly down into cheese

Bake in 350 egg for 45min or until bubbly and browned

Allow to cool 10 min before serving.

Mini Crescent Dairy Cinnamon Rolls

By Paul Massey (outrageous)

Ingredients:

Crescent dairy rolls

Cinnamon

Melted butter

Brown sugar

Maple syrup

BGE setup:

350°F indirect

Directions:

Make 4 squares out of the 8 triangles in crescent dairy rolls. Roll out flat. Apply melted butter, brown sugar, and cinnamon. (raisins and nuts can be applied, too). Roll up each square in into a tight roll. Cut into 1/4 inch pieces with sharp knife. Put into a lightly greased mini muffin pan. Cook approx. 15 mins. until browned. Apply melted butter and maple syrup mixture on top or you can make your own icing.

Mini-Egg Easy Cheesy Quesadillas

by Al & Kathy Calvi (Mini-me)

Ingredients:

Tortilla Shells 8" diameter

Shredded Cheese

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

BGE Setup:

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

Bring Mini-Egg & cooking stone to 400 deg F

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

Best to have large diameter quesadilla spatula

Directions:

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

Place quesadilla on pre-heated stone

Heat for approximately three minutes per side; until golden brown

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

Remove from stone and let cool for about one minute

Slice in eight sections

Enjoy with favorite salsa, dip or simply plain

Note: Kids love this healthy easy cheesy snack

Monkey Bread

Capt Frank & Mickey

Ingredients:

1/2 cup brown sugar
2 sticks butter
2-3 tsps cinnamon
3 cans buttermilk biscuits [the non-flakey variety]
1 cup sugar

Egg Setup:

Raised indirect at 350
You need a bundt pan for the baking dish

Directions:

Cut each biscuit into quarters and shake in a zip-lox bag with sugar and cinnamon
spread evenly into bundt pan
Melt butter and brown sugar, stir together and pour over biscuits
Bake indirect at 350 for 30-40 min
Allow to cool for 10-15 min [sugar will be very hot]
Turn out on plate and serve with toothpicks

Moonbow Pasta

a/k/a Shrimp Tchoupitoulas

Tim Barnes a/k/a CorbinEgg
Moonbow Eggers

Ingredients:

6 ounces cold butter, divided
1 tablespoon Creole seasoning
Crushed red pepper flakes to taste
2 ounces clam juice
1 cup of white wine
2 teaspoon finely minced fresh garlic
10 to 12 large shrimp (21 to 25 count), peeled and de-veined, without tails
2 tablespoons minced fresh parsley leaves
3 tablespoons thinly sliced scallions, green part only
1 thin sliced squash
1 thin sliced zucchini
1 chopped asparagus
16 oz angel hair pasta

BGE setup:

Cast Iron Skillet over direct heat at 400F

Directions:

Cook angel hair pasta according to directions on box

Melt 4 ounces of the butter in a skillet. Add the Creole seasoning, pepper flakes, clam juice, wine, garlic, squash, zucchini and asparagus. Sauté until veggies are tender. Add the shrimp and sauté till shrimp are pink. Add parsley and scallions along with remaining 2 oz of butter and cook for additional 2 to 3 minutes.

Toss pasta and shrimp mix and serve

NORTH CAROLINA STYLE PULLED PORK

By Bill Blakely

Day 1: Brine your butt & Prep the Egg (cleaning & loading the Smoker can be done any time before placing the butts on the smoker)

Day 1: Soak your butt

Brine (per Boston Butt):

8 ounces or 3/4 cup molasses

12 ounces pickling salt

2 quarts bottled water (if using a cooler as the brining chamber, reduce this to 1.5 quarts and use 4-5 lbs of ice to keep the Butts cold)

Rinse off the Butts and put them in the brine. Let them sit in the brine for 24 hours.

Clean out the entire smoker. Take any partially burned pieces of wood and set them aside. Remove the fire ring and firebox to make sure ALL of the ashes are out of the egg. Reassemble the egg (don't forget to make sure the hole in the bottom of the firebox ring lines up with the draft door on the egg) Open the bags of charcoal and separate the pieces of charcoal into the 3 large bins - Large, Medium, & Small (include the charcoal dust in the small bin). Stack the largest & longest pieces in the bottom of the egg so that there are lots of small gaps for oxygen to get in from the bottom. Keep building up using smaller and smaller pieces (including the pieces of partially used lump you pulled out of the smoker from your last session) until you are within approximately 1" of the top of the fire ring (your hickory chunks will need that room between the charcoal and the plate setter).

If you are using the Maverick ET-73 Redi Check Smoker thermometer to monitor the dome temperature, remove the clip from your BGE dial thermometer, but leave that thermometer in the Egg (you will use the dial thermometer prior to putting the butts on the egg).

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Day 2 Shake your butt

Rub (per Boston Butt):

- 2 tbs. mild paprika
- 1 tbs. hot paprika ("Pride of Szeged")
- 3 tsp. firmly packed light brown sugar
- 1 tsp. celery seeds
- 1 tsp. garlic powder
- 1 tsp. dry mustard
- 1 tsp. black peppercorns
- 1 tsp. dehydrated onion flakes
- 1/2 tsp. kosher salt

Grind the celery seeds, peppercorns, onion flakes, and kosher salt into a powder with the spice/coffee grinder. Mix those ingredients with the rest of the rub ingredients.

Take the butts out of the brine and dry them off with paper towels. Put the butt in a large (2 Gallon) plastic zip top bag and pour in some of the butt rub. Repeat this process with each butt, adding more rub as necessary. Dispose of any left over rub. Place each butt in a different large (2 gallon) zip lock bag and place in either a refrigerator or in a cooler with ice in sealed bags or dry ice (if using the same cooler that was used to brine the butts, drain the brine solution and dry it out before putting in the rubbed butts).

Pour 2-3 bottles of the beer into a large bowl or pail. Place about 10-15 chunks of hickory in the bowl (make sure they all fit below the top of the bowl/pail.) Fill in the gaps with several handfuls of hickory chips. Fill up the rest of the bowl with water and hold the wood under with a heavy plate or pan top. (the chunks and chips should soak for at least an hour or two before you put them on the fire. However, soaking them on the day before you intend to use them means that is one less thing to forget about!)

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Day 3 Smoke your butt

If you haven't already prepared your smoker or soaked your chips, do so now! Start your BGE with either starter squares or, if you can find it, Greenheat gel. I start fires in four locations in the charcoal and usually get 2 or 3 to keep going. Open the draft door and take the cap off the top. (Cheating tip - if you don't have a BGE Guru forced air unit, get one of those cheap hand-held fans that use an AA battery and position it in front of the draft door. It will force air up through your charcoal stack and will get your fire going a lot faster.)

Once you see your dome temperature starts to move above 250, open the lid and make sure your fires have established themselves throughout the top of the stack. If they have, start placing the hickory chunks on top of the charcoal stack. Once they are placed, scatter the hickory chips over the top of the stack.

Place your plate setter, "legs" side up, on top of the fire ring (you might have to "tamp" down some of the hickory chunks a few times to get the plate setter to sit flat). Place the drip pan on top of the plate setter. Place your smoker grid on top of the legs of the plate setter.

Take the butts out of the cooler or refrigerator at this time. You want them to be as cold as possible before you put them on the egg.

As they warm up, they will absorb the smoke flavor faster than if they start off at room temperature. Arrange 3 (2 for the medium egg)

butts on the grid with the layer of fat on top (you want the fat to trickle over and through the butt as it melts!) (If you have a large egg, you can get 4 butts on the grid by placing them on their sides). Insert the meat probe from your remote thermometer into a meaty part of one the butts (you might have to fish around inside the butt to get around the bone).

If you are using the Maverick ET-73 Redi Check Smoker thermometer, replace the BGE dial thermometer with the Smoker probe.

With either thermometer, make sure that the end of the probe is not sticking into one of the butts when you close the lid. If it does, rearrange the butts so there is a gap between the butts in the front middle portion of the grid.

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Start adjusting the temperature of the egg. Move the draft door so that you have a gap of about 1/4th of an inch. Close down the daisy wheel so that no smoke is coming out of the draft door or between the lid and the base of the egg. You want to bring the dome temperature to a range of 210 to 225. As you reach that range, move the draft door so that you have a gap of 1/8th inch opening and start closing down the daisy wheel. Once you have the temperature within that range, you will generally only use the daisy wheel to adjust your temperature. If the temperature starts to fall, open the daisy wheel to allow the smoker to pull more air through the egg. If the temperature starts to rise, close down the daisy wheel to slow down how much air can move through the egg (which in turn dampens the ability of the fire to pull more air from the draft door.).

The real work is done! Now the worrying begins! (just kidding!). If you are using the Maverick thermometer, make sure you set it to alert you if the smoker temperature goes below 200 degrees. Keep an eye on the smoker temperature for the next few hours to make sure the temperature is staying within your range and adjust the daisy wheel as necessary (try not to adjust both the daisy wheel and the draft door at the same time - it is extremely difficult to smoothly adjust temperatures if you adjust both simultaneously). Also keep an eye on the meat temperature. If the temperature starts to jump, move the probe to another location or another butt (the probe was probably in a pocket of fat which has melted and gotten hotter than the meat).

One word of caution - due to the large amount of smoking wood used, your egg will look like a smokestack for the first few hours. This is what I call "marinating with smoke" (I use this same concept with spatchcocked chickens - but that is another story). The cold meat is more receptive to absorbing the smoke flavor, so the longer it takes to reach 140F, the more smoke flavor your butts will contain (as I understand it, when the meat reaches 140F, the pores which have been absorbing smoke start to close up). If you need to open your egg watch out for huge plumes of smoke for the first 30 seconds. Try not to keep the dome open more than a minute or minute and a half at a time (the coals will suck in huge amounts of air while the dome is open and will flame up).

If you are dealing with cold temperatures (50F or below), you need to open the draft door a bit more to compensate for the fire having to burn hotter in order to

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keep the dome temperatures in the 220 range. If you are smoking in cold weather, keep a close eye on the charcoal levels in the smoker. Because the fire burns hotter, it might use the entire lump before the butts are finished. If you think that might happen, lift up a section of the grid and toss more pieces of lump down into the smoker.

Over the next 14-16 hours the temperature of the butts will gradually rise to the 180F range. Once they reach that range, the temperature will plateau for 3-4 hours as the collagen around the bone melts. When it starts moving again, move the meat thermometer to a few spots on different butts to make sure that all of the butts have completely broken down the collagen. At that point, open the draft door 1/2 of an inch and let the dome temperature rise to around 335F. When the meat thermometer gets to 205F, move it to different positions on different butts. When you find a position that has a lower temperature than the previous site, leave the probe and close the dome. Keep doing this until you move it four or five times and don't find a site with a temperature lower than 203.

Pull the butts off of the smoker, close down the draft door, and replace the daisy wheel cap with the ceramic cap (you want to shut down the egg as quickly as possible so that you can re-use any partially burned lump). You can cover the butts in tinfoil for 30 minutes to let them rest. I have not found any real benefit to doing that (other than keeping the butts hot while I get ready to pull them apart).

In order to make "pulled pork", you must pull apart the strands of meat (as opposed to slicing or chopping it). You can use your fingers or a pair of forks (place one in each hand and turn them inside out). The first step is to pull off a section of the butt. Pull the outer crust off and set it aside. This is called the "Bark" (as in the bark of a tree). It is very chewy and very intensely flavored (it contains the rub that did not soak into the meat and was directly exposed to the smoke). Next, scrape off and discard any remaining fat from the outside of the muscles. Finally, pull apart the meat using your fingers or the forks. Once you have a "mound" of meat, add vinegar sauce to taste.

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Vinegar Sauce

2 cups (1/2 cup) cider vinegar

1 1/3 cups (1/3 cup) water

1/2 cup + 2 tbs. (2.5T) ketchup

1/4 cup (1T) brown sugar, or more to taste

5 tsp. (1 1/4 tsp) salt or more to taste

4 tsp. (1 tsp.) hot red pepper flakes

1 tsp. (1/4 tsp.) freshly ground black pepper

1 tsp. (1/4 tsp.) freshly ground white pepper

Combine all ingredients in a non-reactive medium size bowl and whisk until the sugar and salt are dissolved. Taste for seasoning, adding sugar or salt as necessary; the sauce should be piquant but not quite sour. (The quantities in parenthesis are for a smaller quantity of sauce. The sauce is best when made fresh)

North Carolina Style Coleslaw

1 sm. or 1/2 lg. head green cabbage

1 c. Vinegar sauce, or to taste

Salt

Shred cabbage and add the vinegar sauce. Let stand for 10 minutes and re-season if necessary.

Oh My ! Mini Biscuits

by Jim Stevenson/ Marsha Miller (Team Coney)

Ingredients:

- 4 cans Grand's Flaky Biscuits (refrigerated)

Maple glaze

- 4 cups confectioner's sugar
- ½ cup milk
- 1 teaspoon McCormick Maple Flavor

BGE Setup:

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

Directions:

Cut refrigerated biscuits into quarters, place into sprayed mini muffin pan and bake until light brown. Dip pieces into Maple glaze and serve on skewers.

Okra

By Walter Barineau

Ingredients:

- Whole okra
- Olive oil
- Salt, pepper, and other seasons

Preparation:

Wash Okra and let dry.

Place okra in a zip-lock baggie. Put on olive oil and seasonings to liking. Cook on the grill @300-320 degrees until they are just starting to brown (around 10 minutes, turning them once or twice). Serve hot off of the egg.

Overnight Blueberries & Cream Cheese French Toast

Eric McGuire & Leigh Kemp

Ingredients:

18 slices of white bread, day old works best
2 – 8 oz blocks of cream cheese, softened to room temp
2 cups frozen blueberries (not thawed)
¼ powdered sugar
10 eggs
1 ½ cups of milk
2 tsp vanilla extract
1/3 cup maple syrup

Blueberry Syrup:

1 cup granulated sugar
2 tbsp cornstarch
1 cup water
2 cups frozen blueberries (not thawed)
1 tbsp butter

BGE Set-Up:

Use plate-setter legs down. Put some type of spacer between plate-setter and dish to create an air gap. Cook at 350° for 45 minutes or until the center is set.

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Directions:

Spray a 9 x 13 pan with non-stick cooking spray. Cut all the bread in cubes, spread ½ the bread in the bottom of the casserole pan, pressing down slightly. In a bowl, mix the cream cheese and powdered sugar with a mixer. Drop by spoonfuls over the bread, spreading if desired.

Top with blueberries and then remaining bread. In a large bowl, whisk the eggs, milk, vanilla and maple syrup. Pour over the entire casserole and cover. Place in the refrigerator overnight. When ready to bake, remove from the refrigerator 30 minutes prior to baking to take the chill off. Cover with aluminum foil and bake for 30 minutes. Remove aluminum foil and bake for another 25- 30 minutes or until the center is set. Let cool slightly before serving and then top with blueberry syrup.

Blueberry Syrup:

While the casserole is baking, prepare the syrup. In a medium saucepan, combine the sugar, cornstarch and water. Bring to a boil stirring occasionally. Once it's reach a boil, simmer for 3-4 minutes. Add blueberries and simmer for 10 more minutes. Pour syrup over entire casserole or individual portions.

Papaw Frank's Wings

Tim Barnes a/k/a CorbinEgg
Moonbow Eggers

Ingredients:

3 lbs chicken wings
3/4 cup hot pepper sauce (we like to use Franks)
1/4 cup butter, melted
3 tablespoons apple cider vinegar
1 envelope ranch dressing mix
1/2 teaspoon paprika

BGE setup:

Set up your BGE direct raised grate cook at 400

Directions:

In a gallon-size resealable plastic bag, combine hot pepper sauce, melted butter and vinegar.

Add chicken wings, seal bag and toss to coat evenly. Refrigerate for 4-8 hours.

Mix together the ranch dressing powder and paprika.

Remove wings from marinade and sprinkle liberally with dressing mix and paprika.

Grill for 35-40 minutes. Wings can be cooked higher than chicken breasts and I usually take them to 175-180. More of the fat renders out and they become crispier than if you pull at 165.

The wings should take 35-40 minutes to cook, but keep an eye on them. You may want to flip and rotate them if you have hot spots on your grill to prevent them from burning and to ensure they cook evenly. If desired, add some wood chips to give them a hint of smoke flavor. We really like a touch of mesquite with our wings.

Parmesan Smoked Salmon

By Walter Barineau

Ingredients:

- Salmon fish fillets
- 1/3 cup mayo
- 2 tablespoons shredded parmesan cheese
- 2 tablespoons sliced green onions
- Diced jalapeno peppers (optional)
- 2 teaspoons white wine Worcestershire sauce

Preparation:

In a small bowl mix mayo, parmesan cheese, green onion, Worcestershire sauce and jalapenos (optional) to make a thick paste. You may add more ingredients to make the paste thicker. No exact measuring required.

Salt and pepper fish and spread paste over fish

Egg temp should be at 450 for 15 minutes till fish flakes easily and some browning occurs on the paste

We use cedar planks for smoking the fish.

Peach Cobbler

by Greg & Jeanan Martin

Ingredients:

1 cup self rising flour
1 tsp. baking powder
 $\frac{3}{4}$ cup white sugar
1 cup buttermilk
1 stick of salted butter
1 large 28oz. can of sliced can peaches (drained)

BGE Set-Up:

Set egg at 425° indirect.

Directions:

Mix flour, baking powder, sugar, and buttermilk thoroughly to create batter. Melt 1 stick of butter in an 8 x 8 casserole dish. Pour the batter on top of the melted butter. Drain the peaches and place them evenly across the pan on top of the batter. Bake on egg for approximately 45 minutes until the top is a golden brown.

* We apologize if we violated any copyrights with this recipe, but it sure tastes good!

Peepin' S'mores

by Rick & Jen Bostain (Rib Bones)

Ingredients:

Graham Crackers (1 whole cracker per s'more)

Marshmallow Peeps (1 per s'more...we used green and pink bunny rabbits)

Hershey's Chocolate Bars

BGE Set-Up:

350 degrees Indirect

Directions:

Carefully break graham crackers in half and place on cookie sheet. Place a peep on every other graham cracker. Heat till eyes on peeps melt and marshmallow is a little mushy. Add a couple squares of chocolate on top of each peep and melt. Then top with the remaining graham crackers. Cool slightly before eating.

Pillsbury Monkey Bread

Craig and Elle Dyal

Grands!® Cinnamon Pull-Apart Bread Recipe

DESCRIPTION:

Shake things up with this ooey-gooey, cinnamon-flavored coffee cake, deliciously drizzled with a buttery brown sugar topping that complements a cup of fresh java!

INGREDIENTS:

1/2 cup granulated sugar
1 teaspoon ground cinnamon
2 cans (16.3 oz each) Pillsbury® Grands!® Homestyle refrigerated buttermilk biscuits
1 cup packed brown sugar
3/4 cup butter or margarine, melted

DIRECTIONS:

1. Heat oven to 350°F. Lightly grease 12-cup fluted tube cake pan.
2. In large plastic food-storage bag, mix granulated sugar and cinnamon. Separate dough into a total of 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan. Mix brown sugar and butter; pour over biscuit pieces.
3. Bake 28 to 32 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm.

High Altitude (3500-6500 ft): Heat oven to 375°F. Bake 33 to 37 minutes.

<https://www.flickr.com/photos/pillsburyrecipes/3252948267/>

Pittsburgh - Isaly's Chipped Ham Barbeque

by Jim Stevenson/ Marsha Miller (Team Coney)

Ingredients:

- 1 Pound Isaly's Chipped Ham
- 1 Tablespoon water
- 4 Tablespoons Cider Vinegar
- 4 Tablespoons dark brown sugar
- ½ Teaspoon dry mustard
- 8 Tablespoons Heinz catchup
- 1 Tablespoon shorting
- 1 Teaspoon paprika to color

BGE Setup: Indirect, standard height grid, plate setter legs down with temperature at 375 degrees

Directions:

Heat chipped ham in cast iron skillet with tablespoon shorting. Mix the barbeque ingredients and heat separately. Pour sauce over Islay's chipped ham and mix thoroughly. Allow to simmer for 5 minutes. Serve on plain or toasted buns. Original recipe ingredients are below for the old time Western Pennsylvania sandwich.

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Isaly's Chipped Ham Barbecue

1 LB. Isaly's Chipped Ham

4 Tablespoons Vinegar

2 Tablespoons water

4 Teaspoons sugar

½ Teaspoon Dry Mustard

Paprika to color

Poor Man Steak Sandwiches

Tim Barnes a/k/a CorbinEgg
Moonbow Eggers

Ingredients:

Whole 3 to 5 lb beef bologna

¼ cup yellow mustard

Tony Chacheres Original Seasoning (amount to your liking)

White Bread

BGE setup:

Set BGE up for indirect heat at 250F.

Add smoking chips

Directions:

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

Smoke bologna for approximately 2 hours.

Slice and serve on white bread.

Pork Tenderloin

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.

Pork Tenderloin Bites

Capt Frank and Mickey

Ingredients:

Pork tenderloins

Dales Sauce Marinade [or your favorite]

Egg Setup:

Raised direct at 425-450

Directions:

Trim fat and silver skin from tenderloins and marinate for several hours or over night.

Roast meat whole for approx 25-30 min to internal temp of 145-150.

Allow to rest/cool for ten minutes then cut into bite sized pieces and serve with toothpicks.

As a variation, the loins can be sliced into 1/4 in pcs and served on slider buns, sauces optional.

Pork Tenderloin Sliders

by Greg & Jeanan Martin

Ingredients:

1 large pork tenderloin
Pork Rub (we like Dizzy Pig Jamaican Firewalk or Dizzy Dust)
12-16 slider buns
1-2 Granny Smith apple
1 block of sharp white cheddar cheese
Your favorite sweet BBQ sauce

BGE Set-Up:

Set egg at 325° direct with a raised grid.

Directions:

Dust all sides of the tenderloin with rub of choice. Grill direct until internal temperature reaches 145° plus. Rest for 5-10 minutes. Slice and serve on slider buns layered with apple slices, cheese, and BBQ sauce.

Pulled Pork

by Greg & Jeanan Martin

Ingredients:

Boston Butt
Yellow Mustard
Rub (recipe below)

Rub Recipe:

1 cup brown sugar	¼ cup white sugar
2 Tbsp. ground sea salt	1 Tbsp seasoned salt
3 Tbsp black pepper	1 ½ Tbsp garlic powder
1 Tbsp onion powder	2 tsp chili powder

BGE Set-Up:

Indirect at 250°.

Directions:

Brush the outside of Boston Butt with a light coat of yellow mustard. Coat generously with rub on all sides. Place on egg grate and smoke until internal temperature reaches 195°-205°. Double wrap in heavy-duty aluminum foil and allow to rest for 30-60 minutes. Pull and serve with sauce of choice.

* Unpulled meat can be held at temperature double wrapped in foil and wrapped in towels in a cooler for up to 4-5 hours.

* The recipe for the vinegar sauce served at the festival is below.

Continued next page.....

Vinegar Sauce

2 cups Cider Vinegar

½ cup plus 2 Tbsp. Ketchup

5 tsp. Salt

1 tsp. Black Pepper

1 1/3 cups water

¼ cup Brown Sugar

4 tsp. Red Pepper Flakes

Combine all ingredients in a nonreactive bowl.

*Yields 1 Quart

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.

Pulled Pork Egg Rolls with a Sweet Chili Mustard Based BBQ Sauce

Craig and Elle Dyal

INGREDIENTS FOR THE EGG ROLLS:

LEFTOVER PULLED PORK
EGG ROLL WRAPPERS
PREPARED COLE SLAW (recipe below)
WATER
DIPPING SAUCE (recipe below)

FOR THE SAUCE:

ONE 18OZ BOTTLE STICKY FINGERS CAROLINA CLASSIC BARBECUE SAUCE
ONE EQUIVALENT BOTTLE SWEET THAI CHILI SAUCE (brand of your choice)

FOR THE COLE SLAW:

1/4 CUP SEASONED RICE WINE VINEGAR
2 TBSP SUGAR
2 TBSP CANOLA OIL
1 16 OZ PACKAGE OF CABBAGE/COLESLAW MIX
SALT AND PEPPER TO TASTE

DIRECTIONS FOR COLE SLAW:

1. Mix the rice wine vinegar, sugar, and oil.
2. Add the package of cabbage mixture and season with salt and pepper.
3. Toss with a large spoon to combine
4. Let stand at least 30 minutes in the refrigerator
5. Toss again and serve.

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DIRECTIONS FOR THE EGG ROLLS:

1. On a standard egg roll wrapper, diagonally place pulled pork and the prepared coleslaw.
2. Fold and wrap the corners as directed on egg roll packaging and seal by brushing with water
3. Preheat a pan of canola oil to 350 degrees F.
4. Carefully place the prepared pulled pork egg roll in the preheated oil for approximately 1 minute per side until golden brown and crispy.
5. Remove and place on a paper-towel lined platter/plate.
6. Season with salt to taste
7. Slice in half and serve immediately with the sauce.

DIRECTIONS FOR SAUCE:

1. Mix the Sticky Fingers Carolina Classic Barbecue sauce and Sweet Thai Chili sauce in 50/50 mixture.

Pumpkin Cupcakes

by Rick & Jen Bostain (Rib Bones)

Ingredients:

2 cups Sugar
2 cups canned Pumpkin
1 1/4 cups Vegetable Oil
4 Eggs
2 teaspoons Cinnamon
2 cups All-Purpose Flour
2 teaspoons Baking Powder
2 teaspoons Baking Soda
1 teaspoon Salt
1/2 cup chopped Pecans
1/2 cup Coconut

BGE Set-Up:

350 degrees Indirect

Directions:

Mix together sugar, pumpkin, vegetable oil and eggs. Sift together cinnamon, flour, baking powder, baking soda and salt. Mix in with pumpkin mixture. Stir in pecans and coconut.

Fill liner filled cupcake pans about 3/4 full and bake for about 12-14 minutes or until toothpick comes out clean.

****NOTE:** We usually make this recipe in a Bundt pan (40-50 minutes or until done). Last minute decision to make mini cupcakes so I could get them out to the tasters faster.

We used cupcake liners, but think It would be better to just spray pans with Pam or Bakers Joy because the cupcakes stuck to the paper.

Raspberry Chipotle Bacon Wrapped Chicken Roulades

Eric McGuire & Leigh Kemp

Ingredients:

3 boneless skinless chicken breast, 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 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.

S'mores Cones

by Robert Stevenson/ Gala Stevenson (Team Coney - Southern Annex)

Ingredients:

- 20 Sugar cones 2 sticks butter
- 20 Large marshmallows
- 20 Hershey's® Chocolate Bar pieces

BGE Setup:

Indirect, standard height grid, plate setter legs up with temperature at 350 degrees

Directions:

Place one marshmallow into each cone. Add one piece of chocolate to each cone.

Place the Big Green Egg Jalapeno Rack on a Pizza/Baking Stone. Add the cones to the rack and place the stone on the EGG. Cook for about 10 minutes, or until the chocolate is gooey and the marshmallows start to brown.

S'mores in a Cone

By EggyBear.com

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

Ingredients:

Sugar cones

Chocolate chips

Mini marshmallows

BGE Setup:

Set the Egg up for indirect cooking at 350 degrees.

Directions:

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

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

Salmon Nachos

Tom and Karen Chamberlain (Rusty Rooster and Kentucky Woman)

Ingredients:

Salmon Filet

Dizzy Pig Ragin River

Cedar Plank

Deli style Naco Chips or scoops

Red Onion, finely chopped

Capers

Raspberry Chipotle Sauce (Fischer & Weiser jelly.com)

Procedure:

1. Dust filet with Ragin River and cook until flaky on cedar plank @ 350 degrees
2. Chop Salmon then lay out chips on serving tray
3. Place a little salmon on each chip
4. Top with red onion and a few capers then a dollop of sauce and enjoy

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-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.

Simple Pizza Dough

by Mel Chandler, Jr (BigBlueEgg)
melcjr@me.com

Ingredients:

3.5 cups unbleached AP Flour
1 Tablespoon EVOO
1 Tablespoon Extra Fine Sea Salt
1 Single Package/Envelope of Active Dry Yeast (Standard-Not Rapid or Pizza)
1 Pinch Fine Granulated Sugar
12 oz of Warm Water (between 110 and 115 degree F)
....Spice shaker of Semolina Flour
....Spice shaker of unbleached AP Flour

BGE Set-Up:

My best luck has been with a WOO and Pizza Stone on bottom for indirect with Adj Rig and either a Lodge Pizza Steel, “Baking Steel” or standard Pizza Stone on top of Adj Rig. Just make sure indirect low with pizza setup just above felt.

Directions:

Combine Flour, EVOO and Sea Salt in large mixing bowl and mix well by hand.

Pour Dry Yeast into warm water and mix well. Add Sugar to help activate yeast. Set aside in covered plastic container until Proofed. You will see the yeast exploding to the top of the water and foam forming on the top. If it smells like yeast bread, that is “proof” that it is ready.

Once Proofed, pour liquid into Dry ingredients mixing well until there is halfway decent ball of dough. Lightly spread flour onto a hard surface and begin Kneading the dough until it is ready. You will know it is ready when you can highly press your finger into the dough and it springs back like a memory foam would.

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Cut the dough ball into four even sections. This will yield (4) 12” pizza crusts. You will want to lightly oil down some small plastic containers with EVOO to keep dough from sticking before forming the dough into solid balls. Allow Dough to rise in Covered containers for appx min of 45 minutes.

Take Risen dough and flatten with hands or roller into a circle. Stretch/form the dough as needed.

Dust a pizza peel with Semolina Flour and place dough on dusted peel. Load dough with your favorite ingredients. Bake until your desired consistency. Usually about 10-12 minutes at 500degF.

This will yield a thin and crispy type crust.

Cast Iron Skillet Shrimp and Grits

By Greg Morton (Smokin' Tiger 81)

Ingredients:

2 T. bacon grease from fried bacon, 1 med. onion minced, 2 medium garlic gloves minced or pressed (about 2 t.), 2 t. minced chipotle chilies in adobo sauce, 3 ½ c. water, ½ c. heavy cream, 1 c. old fashioned grits (NOT instant grits, and I prefer yellow grits), 8 oz. extra sharp shredded cheddar cheese (about 2 c), 3 large eggs slightly beaten, 4 scallions thinly sliced—just the green part, ¼ t. fresh ground black pepper, 1 ½ pounds large shrimp shelled and de-veined (and I actually prefer to slice these into 2 or 3 pieces each—decent bite sizes), 1 pound bacon cooked and crumbled, 12 inch cast iron skillet.

Preparation:

Cook bacon in MW, reserving 2 T. bacon grease. Crumble bacon when cool. Set up BGE for indirect cook w/ adj. rig, and heat skillet and bacon grease to 300, add onion, and cook until softened/translucent, about 8 minutes. Stir in garlic and chipotles until fragrant, about 30 seconds. Add water and cream and bring to a boil. Slowly whisk in grits. Reduce heat to 225-250 and cook stirring frequently until grits are thick and creamy, about 15 minutes. Remove pan from BGE and off heat whisk in ¾ cup of the cheddar cheese, eggs, scallions, pepper and bacon. Add shrimp and press down into grits until not visible. Smooth top and sprinkle remaining cheese on top. Raise temp to 450 and return skillet to BGE. Bake until grits hot and top cheese is browned, about 15 minutes. Cool 10 minutes and serve. (Note: this recipe adapted from Cooks Illustrated. You can do this in your oven in an oven proof skillet)

Smoked Ham, Smoked fresh Pork Hock and Bean Soup

By Patty Cohen (PattyO)

Smoked ham,
Smoked pork hocks
Canned white beans
Canned chicken broth
onion
carrot
celery

All amounts are to your taste.

Direct in Dutch Oven

Saute chopped onion, carrot and celery until partly cooked.

Add chopped up smoked ham, whole hocks, chicken stock and drained beans.

Adjust vents to Simmer until hock meat is soft (it has already been “cooked”), vegs are cooked and all flavors combined.

I used canned beans and broth at eggfests. At home I used dried beans and my own stock.

When done, switch to indirect and close vents to keep warm. Stir often and be sure liquid doesn't evaporate.

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.

SPICED PINEAPPLE BITES

By James R. Miles

BACON FOR WRAP.
TOOTHPICKS FOR STICKING

THE PREP

LAY OUT BACON STRIPS
ON A PREP AREA
PLACE PINEAPPLE BITE ON BACON
WRAP ONE TURN AND SLICE OFF BACON,
STICK WITH A TOOTHPICK TO SECURE BACON
ONTO PINEAPPLE BITE.

THE COOK

PLACE BITES ONTO A COOKING GRID (AVAILABLE
FROM WAL-MART FOR ABOUT .89 EA.)
EGG TEMP SHOULD BE AROUND 350°-400°.
TILL BACON IS DONE.

EAT WELL

Squash Casserole

by Rick & Jen Bostain (Rib Bones)

Ingredients:

4-5 pounds Yellow Squash
1 pound Bacon, cut-up in squares
2 medium Onions, diced
8 ounces Sharp Cheddar Cheese, shredded

BGE Set-Up:

We boiled the squash in a dutch oven direct at about 400 degrees.

We sauteed the bacon and onions in a cast iron skillet direct at about 400 degrees.

Indirect 350 degrees in a 9"x13" heavy Pyrex or similar pan for the casserole.

Directions:

Slice squash and boil gently, drain really well. Saute bacon until done, but not crisp. Remove bacon from pan, reserving grease. Saute onion in bacon grease until transparent. Add bacon, onions, and cheese to squash and toss gently. Salt and pepper to taste. Bake at 350 degrees direct for about 30-45 minutes.

Sriracha Chicken Wings

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

by Rick & Jen Bostain (Rib Bones)

Ingredients:

12 each chicken wings, cut into drumettes and wingettes

2-3 tbs. Dizzy Pig Tsunami Spin rub

1 cup orange marmalade (or apricot-pineapple)

2 tbs. brown sugar

2 tbs. honey

2 tbs. Srirachi sauce

1 tbs. finely diced green onion

BGE Set-Up:

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

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

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

Directions:

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

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

Indian Stuffed Masala Mini-Sweet Peppers with Paneer

by John Roudebush (Roudy)

Ingredients:

- 4 small potatoes (boiled, peeled and cubed)
- 1 white onion-diced
- 3 cloves garlic- crushed and minced
- 3-4 tbsp [ginger](#)- freshly grated
- 2-3 tbsp lemon juice- freshly squeezed
- 1 handful [cilantro](#)- washed and finely minced
- 1/2 cup fresh paneer- cubed into small pieces (or use [Firm Cubed Tofu](#))
- 1/2 block paneer crumbled reserved for garnishing (or the Tofu crumbled)
- 1 cup diced carrots and peas (I used frozen, thawed)
- 4-5 tbsp garam masala
- 1-2 tbsp salt
- coarse black pepper- few grinds
- PAM
- 1 tbsp vegetable oil
- 20-30 baby sweet peppers
- [tamarind chutney](#) (for garnishing)

BGE Setup:

Direct, raised grill. I typically cook the filling on the stove and only use the BGE for final cook

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Directions:

1. In a large skillet, heat oil over medium-high heat. Add onions and saute for about 30 seconds. Add garlic and fresh ginger and saute until onions are soft and brown- about 5-7 minutes.
2. Add the diced potatoes and saute until well combined. Add the garam masala, salt and pepper. Combine until each potato is coated well. Add the carrots and peas and saute. Saute for another 5 minutes over medium heat until all the veggies are soft and coated with the masala. Add lemon juice and combine. If you feel that it's a little dry, you can add a few tbsp of water and continue cooking.
3. Add the cubed paneer (or tofu) and continue sautéing. Cook for another 2-3 minutes until paneer is soft. Add chopped cilantro and remove from heat. Cool down before stuffing. This can be made a day ahead.
4. Preheat Egg to 400 degrees. Spray a grill topper with PAM and set aside.
5. Cut each pepper in half and remove veins and seeds (without removing the stem!).
6. Add a generous portion of the filling to each pepper, making sure to stuff it in (about 1-2 tbsp). Line them up in a row on the grill topper. Spray with pam and drizzle with a LITTLE vegetable oil. Top each one with the reserved crumbled paneer. Cook for about 15-25 minutes, or until pepper is tender and filling is warmed.
7. Place the peppers on a serving platter, and drizzle with chutney and cilantro.

Courtesy of Chef Priyanka:

<http://www.chefpriyanka.com/indian-stuffed-masala-peppers-with-paneer/>

Stuffed Sausage Fatties

by Greg & Jeanan Martin

Ingredients:

1 lb. mild breakfast sausage
Chopped yellow or sweet onions
Shredded cheddar cheese
Chopped Apples
Maple Syrup

*Optional – Rub to taste (We like a light dusting of Dizzy Pig Jamaican Firewalk or Pineapple Head)

BGE Set-Up:

Indirect at 275°-300°.

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. Place on egg rack and cook until it reaches an internal temperature of 160°. Ten minutes before removing the sausage from the grill, brush with pure maple syrup and allow to glaze. Allow to rest for 10 minutes. Slice into patties and serve.

* 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.

Sweet Little Piggies

by Rick & Jen Bostain (Rib Bones)

Ingredients:

1 tube (8 oz.) refrigerated Original Crescent Rolls

24 miniature Lit'l Smokies Smoked Sausages

1/2 cup Butter, melted

1/2 cup chopped Pecans

3 tablespoons Honey

3 tablespoons Brown Sugar

BGE Set-Up:

Indirect 400 degrees

Directions:

Unroll Crescent Rolls and separate each roll. Then cut each roll lengthwise into 3 triangles. Place Lit'l Smokies on the wide end of each piece, and roll up tightly.

Combine the remaining ingredients in a 11"x7" baking dish (we made several batches and used disposable pans at the fest for easy clean-up). Place the sausage rolls, seam side down, on top of the butter mixture. Bake at 400 degrees for 15-20 minutes or until golden brown.

Sweet Tea Brined Chicken Wings

By EggyBear.com

Ingredients:

Brine

- 4 large tea bags
- 4 cups water
- 1 ½ cups granulated sugar
- 4 tablespoons kosher salt
- 1 teaspoon black pepper
- 1 teaspoon chopped garlic
- 1 sprig rosemary
- 3 lbs or 30 medium size chicken wings

Seasoning

- 1 tablespoon kosher salt
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon thyme

Big Green Egg Set-Up:

Fill the Big Green Egg to the top of the fire box (not the fire ring) with charcoal. Light it in the middle with a map gas torch or your preferred method. Install the grate as you will be cooking direct.

Directions:

Bring four cups of water to boil. Once the water has begun to boil, turn the stove off, place the tea bags in the water and allow tea bags to steep for five minutes. Remove the tea bags and add the salt, sugar, pepper, garlic and the leaves of the rosemary sprig. Stir until the sugar and salt are dissolved. Allow the brine to cool to room temperature.

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Wash the wings and place them in a one gallon Ziploc bag. Pour in the room temperature brine. Squeeze and seal the bag so that all of the air is out. Massage the bag to distribute the rosemary. Place the bag in the refrigerator for 24 - 48 hours. You can massage the bag one or twice during this time to ensure a good distribution of the brine.

Prepare the seasoning by combining a tablespoon each of the kosher salt, black pepper, onion powder and thyme into a bowl. Mix well.

When the wings have finished brining, place them in a single layer on the grill grate. Sprinkle the seasoning on them and cook them until they are done. Turn the wings one time after about 12-15 minutes. Placing seasoning on the other side of the wing after flipping them is optional.

Notes:

The seasoning may yield more than you need for this recipe. We use a ¼ cup of each and make a jar that we can use for several months. It keeps very well.

Yield:

Approximately 30 wings

Triple Treat

Tim Barnes a/k/a CorbinEgg
Moonbow Eggers

Ingredients:

Large package of Nutter Butter cookies
One package of refrigerated chocolate chip cookie dough
One box of fudge brownie mix

BGE setup:

Approximate 11 $\frac{3}{4}$ x 9 $\frac{1}{2}$ aluminum pan raised over indirect heat at 350F

Directions:

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

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

Best if served with vanilla ice cream.

Turbo Butt or Brisket

By Kim Youngblood (Vidalia1), Jim Legros (Jupiter Jim)
and Bart Knies (H2O-VP)

Directions :

Prepare butts or brisket with rub of you choice. Set up BGE indirect with Egg at 350-375. Cook meat until internal of meat is 150-160. Usually this takes about 2 1/2 hrs. Double wrap meat in heavy duty aluminum foil and continue cooking meat for approx 1 1/2 hrs until meat temp is approx 200 degrees internal. A thermometer or fork should pierce the meat like going into warm butter. When the meat is done carefully unwrap the meat and drain the juice into a container to be used for later. Refrigerate juice. Rewrap the meat in foil and wrap in a towel and place in a cooler for 1-3 hours.

When you are ready to pull the pork or slice the brisket skim the fat off the juice and reheat the juice. When you are ready to serve, brush meat with juice and serve.

Ultimate Grilled Cheese Sandwich

by Jim Stevenson/ Marsha Miller (Team Coney)

Ingredients:

- 2 dozen glazed doughnuts
- 2 sticks butter
- 2 packs Velveeta cheddar cheese pre wrapped slices

Maple glaze:

- 4 cups confectioner's sugar
- ½ cup milk
- 1 teaspoon McCormick Maple Flavor

Bacon for topping (1 pound)

BGE Setup:

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

Directions:

Cut doughnuts like a bagel, butter cut sides, place on griddle and top one piece with cheddar cheese slice, cook until brown on both sides, remove from griddle, top with Maple glaze. and precooked bacon. Maple Glaze (McCormick), mix all ingredients in large bowl whisk until smooth. Add more powdered sugar if too thin. Drizzle over the doughnuts and top with precooked bacon.