

THE ULTIMATE COOKING EGGSPERIENCE WITH THE BIG GREEN EGG



By: Performance Pool & Spa

TABLE OF CONTENTS

Beef & Lamb

Pork

Poultry

Seafood

Pizza & Calzones

Baked Goods & Dessert

Casseroles & Stir Fry

Sides & Appetizers

Wild Game

BEEF & LAMB



Cast Iron Seared T-Bone Steak



Using a larger, thicker steak gives a delicious contrast between the crust on the outside and the tender meat inside. Basting the steak with butter deepens the seared crust.

Ingredients

1 large bone-in T-bone steak, at least 2 in (5 cm) thick
Kosher salt and freshly ground black pepper
1/4 cup (60ml) grapeseed or other high smoke-point oil
3 tbsp (45g) unsalted butter
6 sprigs thyme or rosemary
1 large shallot, finely sliced.

Method

Carefully pat the steak dry with a paper towel. Season liberally on all sides, including the edges, with salt and pepper. Let the steak rest at room temperature for 45 minutes. Set the EGG for direct cooking without the convEGGtor at 550°F/288°C.

Set the EGG for direct cooking without the convEGGtor at 550°F/288°C. Add a Big Green Egg Cast Iron Skillet to the cooking grid; heat the oil until it shimmers in the skillet. Carefully add the steak and cook, flipping once, until a golden-brown crust starts to develop, about 3 minutes total.

Add the butter, herbs and shallot to the skillet and continue to cook, flipping the steak occasionally and basting any light spots with butter. Continue searing and basting until an instant-read thermometer inserted into the thickest part of the tenderloin side registers 120– 125°F/49–52°C for medium-rare, 6 to 10 minutes total. Transfer the steak to a large platter and pour the juices on top. Let rest 5 to 10 minutes. Carve, serve, enjoy!

Smoked Beef Birria



Recipe Courtesy of Claudette Zepeda-Wilkins

This Smoked Beef Birria uses the stewing technique to make the *adobo* for the recipe – adding short ribs that have been smoked on the EGG.

Ingredients

8 lbs (3.6 kg) beef short ribs

Instructions

Set the EGG for indirect cooking at 350F/177C.

Clean the short ribs and marinate in $\frac{1}{2}$ of adobo mix for 2 to 3 hours. Add the short ribs to the grid and smoke for 4 hours. Move the beef ribs to a Dutch oven and cover with the remaining adobo; move the Dutch oven to the EGG and cook for an additional 4 hours.

Enjoy with minced onion, cilantro and limes accompanied with tortillas.

Adobo Ingredients

8 guajillo chiles, 5 ancho chiles, 10 garlic cloves, $\frac{1}{2}$ oz (14 g) ginger, 2 medium onions, 2 cups (480 ml) water, 2 tsp (10 ml) freshly ground black pepper, $\frac{1}{2}$ tsp (3 ml) ground cloves, $\frac{1}{2}$ tsp (3 ml) oregano, 8 sprigs thyme, $\frac{1}{2}$ tsp (3 ml) ground cinnamon, 4 bay leaves, 3 tsp (15 ml) salt, 4 tbsp (60 ml) vinegar

Adobo Instructions

In a Dutch oven, cook chiles, garlic, ginger and onions in a pot with water, until chiles are tender. Drain the water and process together with the rest of the adobo ingredients.

The Perfect Burger



80/20 ground beef is perfect for cooking up juicy burgers on the EGG. You can top your burgers off with your favorite condiments – try this avocado and applewood-smoked bacon salsa with melted Havarti cheese ... we think it's the best burger we've ever tasted.

(This recipe serves 4.)

Ingredients

2 pounds 80/20 ground beef, 2 tablespoons granulated garlic, Kosher salt and freshly

ground black pepper, 4 poppy seed buns, 8 tablespoons unsalted butter, melted, 4 slices Havarti (or your favorite!) cheese, 4 leaves butter lettuce (Boston or Bibb).

Instructions

Set the EGG for direct cooking (without the convEGGtor) at 600°F/316°C. Using a Cast Iron Grid will leave those beautiful sear marks.

Form the meat into 4 (8-ounce) patties about 1 inch thick. Season with the granulated garlic, salt and pepper and set aside. Cut the buns in half horizontally and brush the inside of each half with butter.

Place the hamburgers on the cooking grid, close the lid of the EGG, and cook for 3 minutes per side, for medium-rare. Top each burger with a slice of cheese, close the lid of the EGG, and cook for 30 seconds longer, until the cheese is melted. Transfer the burgers to a plate and let them rest while you grill the buns, buttered side down, until lightly toasted.

Avocado BLT Salsa Ingredients

1 cup diced vine-ripened tomatoes, 2 cups chopped applewood-smoked bacon, cooked until crisp (12 to 14 slices), ½ cup chopped scallion, 1 cup diced avoca, ½ cup mayo, 1 tablespoon freshly squeezed lemon juice, ½ teaspoon kosher salt, ½ teaspoon freshly ground black pepper

Avocado BLT Salsa Instructions

To make the salsa, mix the tomatoes, bacon, scallions, avocado, mayonnaise, lemon juice, salt, and pepper in a large bowl. Cover and refrigerate. Place 2 tablespoons of the salsa on top of each burger and serve. To assemble, place each burger inside a bun and top with a lettuce leaf.

SMOKED BRISKET



Recipe courtesy of John Cox, Chef/Partner of [The Bear and Star](#) (Los Olivos, CA).

Known for his acclaimed ventures in micro-regional cuisine, Chef John Cox earned accolades for his work at Post Ranch Inn in Big Sur and Cultura in Carmel before conceiving and launching The Bear and Star in Los Olivos, California, alongside the Fess Parker family in 2017.

At The Bear and Star, Chef Cox presents “refined ranch cuisine,” inspired by Texan family recipes and a California sensibility. On any given day, guests dining at the restaurant will experience the bounty of the Parker family’s home ranch – co-located with their 30-year old vineyard in Foxen Canyon – including responsibly raised Wagyu beef, pork, rabbits, quail, chicken, honey and organically grown vegetables, herbs and fruits.

Chef Cox has appeared on Food Network’s Beat Bobby Flay, BBQ Master Steven Raichlen’s Project Fire on PBS and participated in multiple epicurean events, including the Pebble Beach Food & Wine Festival, Taste of Yosemite, Santa Barbara Wine Auction, Slow Food Nation in Denver, Big Green Egg’s annual EGGtoberfest and the Los Angeles Food & Wine Festival.

Ingredients

1 6-9 lbs, brisket (best available preferably Wagyu), 1 cup salt, 1 cup ground black pepper, ¼ cup garlic powder, ¼ cup Paprika, ¼ cup ground white pepper, ¼ cup white sugar, ¼ cup ground mustard

Instructions

Set the EGG for indirect cooking using the convEGGtor at 275°F/135°C, using soaked oak or mesquite chips.

Trim excess fat off the brisket to make a smooth-even surface. Mix all the dry ingredients together and rub the brisket well with the seasoning mix (reserve any remaining for future brisket).

Cook the brisket until the internal temperature reaches 203°F/95°C. This usually takes 8-12 hours. Your brisket will hit a “stall” somewhere during the cook; you will notice the internal temperature increasing quickly and then plateauing when moisture starts to form on the outside of the brisket. Be patient – it can take a few hours to get past this stage. To speed up the cooking and reduce the darkness of the outer bark you can wrap the brisket in butcher paper and put back on the EGG.

When the brisket hits 203° drop it from 3” above a cutting board. The brisket should not bounce, rather it could settle on the board with a “jiggle”. This is the best way to test that all of the connective tissue has been fully cooked down and that the brisket will be tender.

BEEF KABOBS WITH CHIMICHURRI



(This serves 4).

Chimichurri is a piquant herbed sauce that is often served in Argentina and other Latin American countries as an accompaniment to grilled meats. In this recipe, the tenderloin is marinated in half of the sauce prior to grilling on a [Cast Iron Grid](#). The other half of the sauce is reserved to use as a dipping sauce. Chimichurri is also terrific served with chicken, lamb and fish.

Ingredients

2 pounds beef tenderloin, 2 cups extra-virgin olive oil, 1 cup red wine vinegar, 1 cup freshly squeezed lime juice (4 to 5 times), 4 jalapeños - seeded and chopped, 8 cloves garlic, 2 cups firmly packed fresh flat-leaf parsley leaves, 1 cup firmly packed fresh oregano leaves, 2 teaspoons red chile flakes, Kosher salt and freshly ground black pepper.

Instructions

Set the EGG for direct cooking with the [Cast Iron Grid](#) at 450°F.

Trim the beef and cut into 1½ inch cubes. Place in a shallow pan and set aside.

Add the olive oil, vinegar, lime juice, jalapeños, garlic, parsley, oregano, and red chile flakes to the bowl of a food processor fitted with the steel blade. Blend for 30 seconds, season with salt and pepper, then process for another 10 seconds. Pour half of the sauce over the beef, reserving the remainder. Toss the meat in the marinade until completely coated and refrigerate for 4 to 8 hours.

If using [bamboo skewers](#), place the skewers in a pan and cover with water. Soak for 1 hour. Remove the beef from the marinade and divide it into 4 (8-ounce) portions. Discard the used marinade. Thread the meat on the skewers and then place the skewers on the Grid. Close the lid of the EGG. Turn the skewers every 2 minutes for a total of 8 minutes for medium-rare to medium, making sure to grill the meat on all sides. Transfer the skewers to a platter and let the meat rest for 5 minutes before serving. Serve with the remaining sauce.

SMOKED BEEF SHORT RIBS



(This recipe serves 4.) Recipe courtesy Kevin Rathbun.

These smoked short ribs are a tribute to Rathbun's appetite for beef. He takes a once-lowly cut of meat and with innovative seasoning, [hickory chips](#) and slow cooking, turns it into tender, tasty fare, sure to please even the most discriminating palate. Ask the butcher to cut the short ribs 2 to 2½ inches thick, because they shrink during cooking. And be prepared for everyone to ask for second helpings.

Ingredients

1 teaspoon garlic powder, 1 teaspoon onion powder, 1 teaspoon smoked Spanish paprika, ½ teaspoon cayenne pepper, ½ teaspoon cayenne pepper, ½ teaspoon dried thyme, 4 pounds bone-in beef short ribs - cut 2 to 2 ½ inches thick, 16 ounces lager beer, 2 cups chicken stock.

Instructions

Set the EGG for direct cooking at 225°F/107°C . Generously rub the short ribs with the spices.

Place the hickory chips in a small bowl, cover with water and let soak for at least 1 hour. Drain and scatter over the preheated charcoal. Using barbecue mitts, place the grid in the EGG.

Place the ribs on the grid; close the dome of the EGG. Let the ribs smoke 1½ to 2 hours. Once the short ribs have finished smoking, transfer the ribs to the baking dish.

Using the Grill Gripper and barbecue mitts, carefully remove the grid and add the ConvEGGtor and replace the grid. Raise the internal temperature of the EGG to 375°F/190°C.

Mix the beer and the chicken broth in a large bowl and set aside. Place the vinegar in a heavy-bottomed saucepan on the stove top over medium heat for about 15 minutes, or until the liquid has reduced by half.

Pour the beef and chicken mixture over the ribs.

Cover the dish tightly with aluminum foil; place in the preheated EGG for 2½ hours, or until the ribs are fork tender.

Warm the reduced vinegar over low heat. Using a whisk, add the butter a little at a time, stirring constantly, until the butter is emulsified. Do not boil. Transfer the ribs to plates, top with the sauce and serve immediately.

Rub Ingredients

1 teaspoon garlic powder, 1 teaspoon onion powder, 1 teaspoon smoked Spanish paprika, ½ teaspoon cayenne pepper, ½ teaspoon dried thyme, ½ teaspoon ground coriander, 1 tablespoon kosher salt.

Rub Instructions

Mix the garlic powder, onion powder, paprika, cayenne pepper, thyme, coriander and salt in a small bowl.

PORK



Barbecued Baked Beans



(This serves 8,)

Once you make homemade baked beans in the EGG, you will never again settle for just opening a can of beans off the shelf. Cannellini beans (Italian white beans) are blended with applewood-smoked bacon in a rich, smoky sauce that's near perfection. Serve these with Barbecued Beef Ribs or a Shredded Pork Sandwich with Fennel Slaw.

Ingredients

12 ounces applewood-smoked bacon (12 to 14 slices) - diced, 2 cups finely diced yellow onions, 3 cups Basic Barbecue Sauce (see below), 1 cup firmly packed light brown sugar, ½ cup maple syrup, ½ cup yellow mustard, 4 (15-ounce) cans cannellini beans, drained and rinsed, 1 cup bean liquid reserved, 1 cup water, Kosher salt and freshly ground black pepper.

Instructions

Set the EGG for direct cooking at 400°F. Place the Dutch Oven on the grid and preheat for 10 minutes.

Add the bacon to the [Dutch Oven](#). Close the lid of the EGG and cook until crisp. Transfer the bacon with a slotted spoon to a paper towel to drain and set aside, reserving the fat in the Dutch Oven. Add the onions to the bacon fat. Close the lid of the EGG and cook for 8 minutes, or until caramelized.

Add the reserved bacon, barbecue sauce, brown sugar, maple syrup, mustard, reserved cannellini bean liquid, and water to the Dutch Oven, and mix well. Add the cannellini beans and stir. Cover the Dutch Oven. Close the lid of the EGG and cook for 30 minutes, stirring occasionally. Remove the lid of the Dutch Oven, close the lid of the EGG, and simmer,

continuing to stir, for 15 minutes, or until the sauce has thickened. Season with salt and pepper when the beans are nearly done. Let the beans rest for 10 minutes before serving.

Basic Barbecue Sauce Ingredients

2 (15-ounce) cans tomato sauce, 2 cups apple cider vinegar, ½ cup Worcestershire sauce, 1 cup firmly packed brown sugar, 1 teaspoon Kosher salt, 1 teaspoon freshly ground black pepper, ½ teaspoon celery seed, ¼ ground cinnamon, 2 teaspoon ground cloves, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 chipotle pepper in adobo.

Basic Barbecue Sauce Instructions

(This BBQ sauce makes 8 cups).

Barbecue sauces vary from region to region, with every area claiming to have the best. This version is rich and thick and has just the right proportion of sweet and sour. A chipotle pepper is thrown in for a bit of heat; add a few more if you dare!

Place the tomato sauce, vinegar, Worcestershire sauce, and brown sugar in a medium saucepan and mix well.

Whisk the salt, pepper, celery seed, cinnamon, paprika, cloves, garlic powder, onion powder, and chipotle together in a small bowl until completely blended. Add to the saucepan and mix well. On the stovetop, simmer the sauce over low heat for 15 minutes, stirring occasionally, or until the sauce has thickened. Remove the chipotle with a slotted spoon and serve. You may refrigerate the sauce in a sealed container for up to 2 weeks.

Pork Crown Roast



The pork crown roast is formed using the rib section of the loin. The reason for its name is apparent because once tied in a circle, it resembles a crown. The center is usually filled with a stuffing before the roast is baked. Because of the elaborate presentation, a crown roast makes a perfect holiday or special occasion dinner.

Ingredients

2 7-boned - frenched sections of pork loin, ½ cup Dijon mustard, 1 pound ground pork-sage sausage, 8 cups quartered small white mushrooms, 2 cups diced yellow onions, 1 cup diced celery, 1 cup peeled and diced Granny Smith apple, 1 cup chicken stock, 1 large egg, beaten, 4 cups plain croutons.

Instructions

Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C, adding a Roasting & Drip Pan between the convEGGtor and the grid.

Watch the video to learn to work the pork loin sections into a crown.

Using a basting brush, cover the crown roast, both inside and outside, with the mustard and set aside. Brown the sausage, mushrooms, onions, celery, and apple in a Dutch oven until caramelized. Using a slotted spoon, transfer the mixture to a medium bowl and let cool. Stir the chicken stock and the beaten egg together in a large bowl, add the croutons and continue to mix. Add the sausage mixture to the croutons and combine until all the ingredients are thoroughly blended.

Put the stuffing in the center of the pork crown roast and cover the top of the roast with aluminum foil. Place the roast on the grid above the Roasting & Drip Pan and close the lid of the EGG. Cook for 1½ hours. Remove the foil, close the lid of the EGG, and cook for 30 to 45 minutes longer, until the internal temperature of the pork registers 145°F. Remove the roast from the heat and let rest for 15 minutes. Slice and serve. Serves 8

Tip: For a nice brown color, spritz the roast with apple juice every 30 minutes while cooking.

Pork Tenderloin



Pork Tenderloin seasoned with Big Green Egg Sweet & Smoky Seasoning!

Ingredients

Whole pork tenderloin, olive oil, Big Green Egg Sweet & Smoky Seasoning, Big Green Egg Sweet & Smoky Kansas City Style Sauce.

Instructions

Set the EGG for direct cooking at 350°F/177°C.

Trim the pork tenderloin of any excess fat and silver skin. Season with a drizzle of olive oil and a generous amount of [Big Green Egg Sweet & Smoky Seasoning](#).

Place the tenderloins on the cooking grid. Roast for 15 to 20 minutes, turning occasionally, until the tenderloins reach an internal temperature of 145°F/63°C. Remove the tenderloins from the grill and place on a large piece of heavy-duty aluminum foil; wrap tightly and let rest for 10 minutes. Remove to a cutting board, slice and serve with the [Big Green Egg Sweet & Smoky Kansas City Style Barbecue Sauce](#).

Perfect Ribs



Simply Perfect Recipes typically have only a few ingredients. For our Perfect Ribs, you'll only need some great ribs (spare or baby back), seasonings and of course your EGG!

Ingredients

4 tbsp (60 ml) paprika, 2 tbsp (30 ml) oregano, 1 tbsp (15 ml) garlic powder, 1 tbsp (15 ml) brown sugar, 1 tbsp (15 ml) onion powder, 1 tbsp (15 ml) dry mustard, 2 tbsp (30 ml) cumin, 2 tbsp (30 ml) salt.

Instructions

Set the EGG for indirect cooking with the [convEGGtor](#) at 300°F/150°C.

Combine all spices in a small bowl. Remove the membrane from the ribs and apply seasoning to both sides.

Place the ribs in the [Rib and Roast Rack](#), bone side down, and cook for one hour. Flip the ribs and rotate the rack 180°. Cook for another hour.

Baste the ribs with the preserves (we used salted caramel peach preserves) then wrap tightly in foil – you do not want any gaps in the wrap or you will steam the ribs. Cook for an additional 30 minutes, then unwrap the ribs and place directly on the grid for a final 15 minutes to allow the glaze to tighten up.

Let rest for 5 to 10 minutes before serving.

PORTERHOUSE PORK CHOPS WITH PORK CRACKLINGS



Recipe adapted from Banner Butter's Chief of Butter, Drew. Visit bannerbutter.com for more recipes using their butter.

Ingredients

3 Porterhouse Pork Chops, salt, freshly cracked black pepper, 3 garlic cloves, 2 ½ tablespoons of Roasted Garlic Basil Parsley Butter.

Instructions

Set the EGG for direct cooking (no [convEGGtor](#)) at 450°F/232°C.

Take the Banner Butter out of the fridge. Crush the garlic cloves (leave skin on) with the flat side of a knife. Heat a [cast iron skillet](#) in the EGG for about 10 minutes.

Trim a good portion of the fat from each of the pork chops and cut into 3 or 4 inch strips. Carefully add the fat to the skillet and cook/turn until golden brown on all sides.

While the cracklings are cooking, score the pork chops and add a dash of salt and freshly cracked black pepper on both sides. Remove pork cracklings and set aside on paper towels to drain. Carefully pour off any additional fat from the skillet.

Add the pork chops and cook on both sides until brown (about 4 minutes for each side). Add the crushed garlic and the pork cracklings, moving them around in the skillet to coat in the cooking liquid. Cook for another 5-10 minutes until pork chops are springy (but not hard) and remove from the EGG. Divide the Butter evenly and place the Butter on the pork chops; rest the chops for 5 minutes. Plate the buttered chops with garlic and pork cracklings.

Pig Shooters

Recipe courtesy of Steven Raichlen.

Steven Raichlen shares his recipe of Pig Shooter prepared on the Big Green Egg.

Ingredients

1 lb. kielbasa, 8 slices thick-cut bacon - cut in half, 8 oz. cream cheese - cubed, 8 oz. coarsely grated pepper jack cheese, ½ lb. crab meat - diced into ½ inch pieces, 4 scallions - trimmed and thinly sliced, 2 tsp of your favorite Cajun seasoning.

Instructions

Set the EGG for indirect cooking with a convEGGtor at 375°F.

Make the “shot glasses” by slicing the sausage crosswise into ¼ inch thick rounds. Wrap each sausage snugly with ½ slice of bacon (forming a cup) and pin with a toothpick. Fill each cup with cream cheese, pepper jack cheese, crab, and scallions. Sprinkle with the Cajun seasoning.

Arrange the shots on the cooking grid and cook until the bacon is crisp and the filling is bubbling, about 15 to 20 minutes. Sprinkle with the remaining scallions, remove the toothpicks, and serve.

Poultry



Turkey & Wild Mushroom Pot Pie



There is nothing better than mushrooms, this pie is the ultimate comfort food. Loaded with juicy, tender pieces of roasted turkey breast and wild mushrooms, this pie is the ultimate comfort food.

(This recipe serves 4 to 6.)

Ingredients

1½ cups mixed dried wild mushrooms, 2 Tbsp unsalted butter, 2 Tbsp olive oil, 1 cup diced onions, 1 cup diced carrots, 1 cup diced celery, 2 Tbsp minced garlic, ⅓ cup all-purpose flour, ¼ cup white wine, 3 cups low-sodium chicken stock, 1 cup diced potatoes, 1 tsp minced fresh thyme, 1 cup frozen green peas, 2 cups chopped roasted turkey breast,

1 (9-inch) deep-dish pie shell and 1 pie dough disk, 1 large egg, 1 tablespoon water

Instructions

Set the EGG for direct cooking without the convEGGtor at 375°F. Place the Dutch Oven on the grid to preheat for 10 minutes.

Cover the mushrooms with hot water and let rehydrate until needed. Heat the butter and olive oil in the Dutch Oven. Add the onions, carrots, and celery. Close the lid of the EGG and cook uncovered for 5 to 6 minutes, until the vegetables are light brown and softened. Add the garlic and stir for 1 minute, then add the flour and stir. Add the wine and cook for 3 minutes.

Drain the mushrooms, reserving the liquid. Add the chicken stock and the reserved mushroom liquid to the Dutch Oven and stir well. Add the potatoes. Close the lid of the EGG and continue cooking, covered, for 10 minutes, or until the potatoes are cooked through. Add the reserved mushrooms, thyme, peas, and turkey, stir, and cook for 2 to 3 more minutes. Remove the Dutch Oven from the heat and let cool for 15 minutes.

Using the Grill Gripper and barbecue mitts, carefully remove the grid and add the convEGGtor. Replace the grid and raise the EGG temperature to 400°F.

Spoon the filling into the pie shell. Roll out the pie dough disk on a lightly floured surface until it is large enough to cover the top of the pie. Unroll the pie dough onto the pie. Press the top and bottom edges of the dough together and crimp. Using a knife, cut four small slits on the top of the crust. Beat the egg with the water and brush the top with the egg wash.

Place the pie on top of the grid and close the lid of the EGG. Cook for 30 to 40 minutes, until the dough is light brown and the filling is hot and bubbling. Let rest for 5 minutes before serving. Serves 4 to 6

Grilled Island Chicken



Chef Lee Ann Whippen

Destination America's BBQ Pitmasters

Winner of Food Network's "Bobby Flay Throwdown"

The Grilled Island Chicken breasts are bathed for several hours in a coconut milk marinade before grilling, and then topped with Tropical Salsa, turning chicken into a dish that family and guests will ask for repeatedly.

(This recipe serves 6.)

Ingredients

6 boneless, skinless chicken breasts

Instructions

Set the EGG for direct cooking at 350°F/177°C.

To make the marinade, using a whisk, mix the coconut milk, cilantro, cinnamon, lime juice and jalapeno in a small bowl. Place the chicken breasts in a large shallow dish and pour the marinade over the chicken to cover. Cover the dish with plastic wrap and refrigerate for 2 hours.

To make the salsa, toss the onion, tomato, mango, green bell pepper, yellow bell pepper, jalapeno, salt, chili powder, lime juice and honey in a medium bowl. Cover with plastic wrap and refrigerate until ready to use.

Remove the chicken breasts from the marinade and discard the marinade. Place the chicken on the Grid and close the lid of the EGG. Grill for 10 to 12 minutes per side, until the thermometer reads 160°F/71°C.

Place the chicken breasts on plates and top with the salsa. Garnish each plate with lime wedges and a sprig of cilantro.

Marinade Ingredients

1 (14 oz) can unsweetened coconut milk, 3 tablespoons minced fresh cilantro, 1/8 teaspoon ground cinnamon, 2 tablespoons freshly squeezed lime juice (1 to 2 limes), 1 large jalapeño, seeded and minced

Tropical Salsa Ingredients

1/4 cup chopped red onion, 1/2 cup seeded and chopped tomato, 1/2 cup chopped mango, 1/4 cup chopped green bell pepper, 1/4 cup chopped yellow bell pepper, 1 tablespoon minced jalapeño, 1/2 teaspoon kosher salt, 1/2 teaspoon chili powder, 2 tablespoons freshly squeezed lime juice (1 to 2 limes), 1 tablespoon honey, Lime wedges for garnish, Cilantro sprigs for garnish.

Smoked Chicken Wings

Smoked wings seasoned tossed with the [Big Green Egg Habanero hot sauce](#).

Ingredients

3 dozen chicken wings, Big Green Egg Sweet & Smoky or Savory Pecan Seasoning, Big Green Egg Habanero Hot Sauce.

Instructions

Set the EGG for indirect cooking with the [convEGGtor](#) and a [disposable drip pan](#) at 225°F/107°C.

Rub 3 dozen wings liberally with [Sweet & Smoky or Savory Pecan Seasoning](#). Smoke the wings, turning occasionally, for 1 1/2 to 2 hours or until the internal temperature reaches 165°F/74°C or higher.

Toss the wings in the [Big Green Egg Habanero hot sauce](#).

Blueberry BBQ Chicken



Recipe courtesy of Vivian Howard. Her documentary film series, “A Chef’s Life,” has won a Peabody Award, a Daytime Emmy and was nominated for four James Beard Awards. “My Blue Q Sauce is inspired by typical Eastern North Carolina vinegar-based barbecue sauce. But we use a blueberry vinegar, so it’s a little more balanced than you would typically find at a barbecue stand here.”
–Vivian Howard

Ingredients

1 to 3 lb (450 g to 1.4 kg) chicken – ask your butcher to butterfly or spatchcock your chicken by cutting the backbone and sternum out and flattening, 2 tsp (10 ml) salt, 1½ tsp (8 ml) black pepper.

Instructions

30 minutes before you plan to cook it, bring the chicken to room temperature and season it thoroughly with 2 tsp (10 ml) salt and 1½ tsp (8 ml) black pepper. Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Place the chicken skin-side up on the cooking grid and roast for 20 minutes, then begin basting with the blueberry sauce every 5 minutes for an additional 20 minutes of cooking. After 40 minutes total, turn the chicken over to caramelize the skin and baste the other side 10 more minutes. Using a thermometer, check the temperature of the thigh. Once it’s at 165°F/74°C, remove the chicken from the EGG and douse the chicken in blueberry sauce; let rest for 10 minutes, then cut the chicken into 6 or 8 pieces and toss once more in sauce. Serve warm or at room temperature.

Blue Q Sauce Ingredients

3 cups (710 ml) blueberries, 2 cups (480 ml) apple cider vinegar, 2 cups (480 ml) granulated sugar, 1 tsp (5 ml) salt, One 3-inch cinnamon stick, 1 bay leaf, ¼ tsp (2 ml) chili flakes

Blue Q Sauce Instructions

To make the Blue Q Sauce (ingredients below), begin by combining the blueberries and a little of the vinegar in a food processor. Pulse the berries just to break them up. You're not trying to achieve smooth berries at this point; you just want to get some blue juice flowing. In a [Dutch oven](#) or 4 quart (3.75 L) saucepan, combine all of the sauce ingredients. Bring to a simmer over medium heat and cook for one hour, covered. Give it a stir from time to time to avoid scorching the bottom.

Carefully transfer the sauce to a blender. Pull the little knob off the top of the lid and cover it with a dish towel to prevent a mess! Blend the sauce to get it as smooth as you can, then strain it through a fine mesh strainer and transfer it back to your pan. Cook to reduce it by one-third. The Blue Q should coat the back of a spoon and be the viscosity of maple syrup. Refrigerate overnight to let things mellow out. This sauce will keep for months covered in the refrigerator.

Savory Beer Can Chicken



Simply Perfect Recipes typically have only a couple of ingredients. For our Simply Perfect Chicken uses ingredients you'll likely already have in your kitchen – mayonnaise, beer, seasonings and your Big Green Egg.

(This recipe serves 4.)

Ingredients

1 (4 to 5-pound) chicken, 1 (12-ounce) can beer, ¼ cup (60 ml) mayonnaise, 3 Tbsp (45 ml) Big Green Egg Savory Pecan Seasoning.

Instructions

Set the EGG for indirect cooking with a [convEGGtor](#) at 350°F/177°C.

Pour ½ of the beer into a drip pan. Place the can with the remaining beer in the center of the [Folding Beer Can Chicken Roaster](#) and snap the arms into place at the top.

Put the rack into the drip pan and place the chicken onto the rack. Combine the mayonnaise and the seasoning and coat the outer skin and inner cavity of the chicken with the mixture.

Roast the chicken until the internal temperature reaches 165°F/74°C; remove from the EGG and let rest for 10 minutes. Carve and serve.

Stuffed Caprese Chicken Sandwich

(This recipe makes 4 sandwiches.)

Recipe courtesy of Becky Hardin in partnership with [Cobblestone Bread Co.](#) For more recipes from Becky, visit their blog [thecookierookie.com](#). To view original recipe, [click here](#).

Ingredients

2 cups balsamic vinegar, 3 tablespoons honey, 4 large boneless skinless chicken breasts, salt, pepper, and garlic powder to taste, 4 large slices tomato, 8 small slices fresh whole milk mozzarella, 8 large leaves fresh basil, 4 Cobblestone Bread Co hamburger buns (Sesame Twist works great)

Instructions

In a small saucepan, heat the vinegar and honey over medium/high heat (375-450°F/191-232°C). Bring to a boil and then reduce to a simmer, stirring regularly. When it starts to thicken and has reduced by about half (approximately 10 minutes), remove from the heat and set aside.

Season each chicken breast with salt, pepper, and garlic powder to taste. Cut each breast lengthwise, but not all the way, forming a “pita” shape. This is where you will place the mozzarella, basil, and tomato later.

Place the chicken in two large ziplock bags and pour some of the balsamic reduction into each bag, reserving a small amount for garnish. Allow to marinate in the fridge for at least 30 minutes before grilling.

When ready to grill, spray your cooking grid with non-stick spray or brush with canola oil. Stuff each chicken with one slice tomato, 2 leaves basil, and 2 slices fresh mozzarella. Use a toothpick to seal the opening if desired, this will make flipping the chicken easier.

Grill the chicken over medium/high heat, approximately 450°F/232°C, for 5-7 minutes on each side or until chicken is cooked through. This will be determined based on the thickness of the chicken you picked. When the chicken is white throughout, it's done!

Place chicken on the bottom bun and drizzle with a bit more of the reserved balsamic reduction. Top with the top part of the bun. Enjoy!

Seafood



Ginger Garlic Shrimp Stir-Fry



Recipe courtesy of BGETeamGreen member Christopher Sussman AKA [The BBQ Buddha](#). The BBQ Buddha shares his recipe for Ginger Garlic Shrimp Stir-Fry prepared on the Big Green Egg [Carbon Steel Wok](#).

Ingredients

3 tbsp honey - separated, 1 tbsp rice wine vinegar, 1 tbsp soy sauce, 1 tbsp garlic chili sauce, 2 tsp freshly grated ginger, 1 lb. large shrimp - peeled and

deveined, 2 tbsp vegetable oil, 1 lb. Brussels sprouts - blanched, trimmed, halved, 1 red bell pepper - diced, Salt and pepper, 3 cloves garlic - thinly sliced, 3 scallions - white and green parts - separated and chopped, 2 tsp toasted sesame oil.

Instructions

Three hours before cooking, mix together 2 tbsp of honey, vinegar, soy sauce, garlic chili sauce, and ginger in a large bowl. Add shrimp and mix to combine. Cover the bowl and let marinate in the refrigerator.

Set the EGG for direct cooking without the convEGGtor at 500°F. Add the [Big Green Egg wok](#) to the [EGGspander System's convEGGtor Basket](#).

Heat 1 tablespoon vegetable oil in the wok. Add the Brussels sprouts and the red bell pepper. Sauté for about 5-7 minutes stirring frequently until the Brussels sprouts brown. Pull them out and place in a serving bowl, then drizzle with the remaining honey, salt and pepper; mix together.

Add remaining 1 tablespoon vegetable oil to the wok, add garlic and scallion whites then cook for 30 seconds. Remove the shrimp from the marinade and add to the wok. Cook for approximately 4 minutes until the shrimp curl and turn pink. Remove the wok from the EGG, and add the shrimp mixture to the serving bowl. Drizzle with sesame oil, top with scallion greens, and toss. Serve immediately.

Grilled Shrimp, Romaine & Avocado Salad



Recipe courtesy of [Olga Zambrano](#) from Big Green Egg Mexico. This Grilled Shrimp, Romaine and Avocado Salad recipe is simple yet delicious.

Ingredients

18 medium shrimp - peeled and deveined, 3 hearts of romaine lettuce, 3 firm avocados, 3 tbsp (45 ml) olive oil, Salt and pepper, 24 cherry tomatoes - cut in half, 8 oz (225 g) natural goat cheese, 1 cup (240 ml) skinless unsalted peanuts -cut into fine pieces.

Instructions

Divide the goat cheese into 12 balls and coat the cheese balls by rolling them over the peanuts. Set aside. Place the cut tomatoes in a bowl and season with salt and pepper. Set aside. Set the EGG for direct cooking without the convEGGtor at 400°F/204°C.

Skewer the shrimp and brush with olive oil. Add to the grid and grill three to four minutes, turning once, until they are opaque. Cut the avocados lengthways in halves without removing the peel; remove the pit. Brush each half with olive oil. Season with salt and pepper, and place the peel side up on the grill for three to four minutes until they have nice grid marks.

Cut the romaine hearts lengthways in halves. Brush each half with olive oil. Season with salt and pepper, and place the cut side down on the grill for one minute. Assemble with the shrimp, tomatoes, avocados and cheese balls and drizzle with vinaigrette. Serve immediately.

Vinaigrette Ingredients

1/3 cup (80 ml) lemon juice, 2 tbsp (30 ml) water, 2 tbsp (30 ml) chopped parsley, Salt and pepper, 2/3 cup (160 ml) extra virgin olive oil.

Vinaigrette Instructions

Shake all vinaigrette ingredients in a bottle until emulsified. Reserve.

Grilled Lobster Tails with Smoked Caper Cream



Decadent lobster meat is elevated with this Grilled Lobster Tails with Smoked Caper Cream recipe.

(This recipe serves 4).

Ingredients

4 Atlantic lobster tails, 1 cup wagyu beef tallow, 3½ oz (100 g) sage, 3½ oz (100 g) lemon thyme, 1 cup (240 ml) heavy cream (or thickened cream), 1 pinch sea salt and freshly ground black pepper, 1 tbsp (15 ml)

capers, ¾ cup (180 ml)

white wine vinegar in a spray bottle, 2 oz (57 g) finger limes (optional), 1 lemon, cut into wedges, 1 bunch parsley.

Instructions

Using kitchen shears cut the lobster tail and remove the digestive tract that runs through the meat.

Set the EGG for direct cooking without the convEGGtor at 500°F/260°C.

As the EGG heats, warm the beef tallow in a Sauce Pan to 175°F/80°C; add the sage and lemon thyme to infuse. When the EGG reaches cooking temperature, add a [cast iron skillet](#) to the grid until hot. Pour in the cream and a pinch of salt and pepper. When the cream on the side of the pan turns a light brown color, slowly use the spoon to stir the cream. When the cream is thick and a brown color, remove the pan from the EGG, mix in the capers and set aside.

Place the lobster tails side up on the cooking grid. Brush the infused beef tallow over the meat. Spritz the meat with white wine vinegar, then close the dome and cook for 3 to 4 minutes.

Move the cooked marron or lobster from the EGG; top with caper cream, finger limes, a squeeze of lemon and ice plant or parsley. Add salt and pepper to taste.

Zesty Cedar Planked Cod

Cod prepared on a cedar plank with zest from citrus.

Ingredient

2 5-8 oz cod loin portions, 1 orange - zested, 1 lemon - zested, 1 lime - zested, 1 tbsp peppercorn medley - ground, Kosher salt, Olive oil, Cedar Grilling Planks.

Instructions

Set the EGG for indirect cooking with the convEGGtor at 400°F. Soak the plank in hot water for at least 15 minutes.

Rub the cod with olive oil and sprinkle with salt and pepper. Combine the 3 citrus zests and place equal amounts on each piece of cod.

Set the cod on the cedar planks and place in the EGG. Cook for 10-15 minutes or until the cod reaches an internal temperature of 125°F.

Remove from the EGG and serve immediately. Enjoy!

Grilled Oysters with Pink Peppercorn Mignonette



This is an easy and delicious way to cook oysters, but make sure that the oysters you purchase are fresh and still alive. To ensure freshness, tap the top of the shell with your fingers. If the oyster is still alive, it will shut its shell tightly; if it does not, discard it. Prior to grilling, keep the oysters in the refrigerator. Store them with the cupped-shell side down so that the liquid does not leak out, or they will become dry. After grilling, discard any unopened oysters, as this is an indication that the oyster is not safe to eat. This dish can be served as an appetizer or main course. Just remember that the cooking time will vary depending on the size of your oysters.

(This serves 4.)

Ingredients

½ cup champagne vinegar, ¼ cup - minced shallots, 1 tablespoon pink peppercorns - crushed, ¼ cup minced fresh chervil or fresh flat-leaf parsley, 48 fresh oysters.

Instructions

Set the EGG for direct cooking with a [perforated grid](#) at 500°F.

To make the sauce, combine the vinegar, shallots, peppercorns, and chervil in a small bowl and refrigerate.

Place the oysters on the grid. Close the lid of the EGG and grill for 3 to 4 minutes, until the shells open and release steam. Transfer to a platter. If you have any oysters that do not open, try cooking for a minute or two longer. If they still do not open, discard, as they are not edible. For each oyster, remove the top lid of the shell and separate the oyster from the bottom shell, but do not remove it. Spoon 1 teaspoon of the sauce over each oyster. Serve the oysters immediately in their shells.

Seared Ahi Tuna

You can use this seared tuna recipe for tuna poke!

Ingredients

2 ahi tuna steaks, ¼ cup soy sauce, 1 teaspoon cornstarch, ¼ cup pineapple juice, ¼ cup honey, 1 teaspoon sriracha, 2 tablespoons sesame seeds - toasted.

Instructions

Set the EGG for direct cooking to 500°F/260°C. Mix soy sauce and cornstarch until smooth. Add pineapple juice, honey and sriracha.

Place the pot on the stove over medium heat and bring to a boil. Reduce heat and simmer for 3-4 minutes until thickened. Remove from heat.

Heat [Big Green Egg Cast Iron Skillet](#) and add oil. Sear tuna steaks 1-2 minutes, brushing each side with sauce mixture after searing. Garnish with sesame seeds.

Pizza & Calzones



Deep Dish Pizza



Did you ever wonder about the “pie” in pizza pie? This dish will make that connection clear for you. With its deep crust cradling distinct layers of cheese, sausage, and tomatoes, this is definitely a knife-and-fork pizza PIE.

The crust, based on a recipe whose supposed provenance is Pizzeria Uno, has an unusual flaky/tender texture and great. Also, the tiny bit of cornmeal adds subtle but delightful crunch.

Recipe courtesy of King Arthur Flour / kingarthurfour.com

Ingredients

4 cups (500 g) all-purpose flour, 3 tbsp (45 ml) yellow cornmeal, 1 3/4 tsp (10 g) salt, 2 3/4 tsp (8 g) instant yeast, 2 tbsp (30

ml) olive oil (plus extra for greasing the stone), 4 tbsp (60 ml) butter - melted, 2 tbsp (30 ml) vegetable oil or salad oil, 1 cup + 2 tbsp (280 ml) lukewarm water.

Instructions

Set the EGG for indirect cooking at 425°F/232°C.

To make the crust, [mix the dough ingredients and knead](#) — by hand, mixer, or bread machine — to make a smooth crust. This will take about 7 minutes at medium-low speed in a stand mixer.

Place the dough in a lightly oiled bowl or 8 cup measure (which makes it easy to track its rise), cover, and let rise till very puffy, about 60 minutes. While the dough is rising, ready your [Deep Dish Pizza/Baking Stone](#). Grease it with non-stick vegetable oil spray; pour in 3 to 4 tablespoons olive oil, tilting it to cover the bottom of the pan, and partway up the sides.

Stretch the dough to make as large a circle as you can (you can do this on a lightly oiled Dough Rolling Mat or simply stretch the dough in your hands). Lay the dough in the pan, and stretch it towards the edges till it starts to shrink back. Cover, and let it rest for 15 minutes.

Stretch the dough to cover the bottom of the pan, and then gently push it up the sides of the pan. The olive oil may ooze over the edge of the crust; that's OK. Let the crust rest for 15 minutes or so. Bake the crust for 10 minutes, until it sets and barely begins to brown. While it's baking, prepare the filling.

Bake the pizza in the EGG for about 25 minutes, or until the filling is bubbly and the topping is golden brown. Remove it from the EGG and allow the pizza to cool for about 15 minutes (or longer, for less oozing) before cutting and serving.

Serves 12

Filling Ingredients

12 oz (340 g) mozzarella cheese - sliced, 16 oz (455 g) Italian sweet or hot sausage - cooked and sliced, 28 oz (795 g) can plum tomatoes - lightly crushed, diced or chopped tomatoes, 2 to 4 garlic cloves - peeled and minced - optional, , 1 tbsp (15 ml) sugar - optional, 1 to 2 tsp (5 to 10 ml) Pizza Seasoning or mixed dried Italian herbs (oregano, basil, rosemary) - to taste, 1 cup (100 g) freshly grated Parmesan or Asiago cheese, 2 tbsp (30 ml) olive oil - to drizzle on top.

Filling Instructions

Drain the tomatoes thoroughly. Combine them with the pizza seasoning or herbs, and the garlic and sugar. Add salt to taste; you probably won't need any additional salt if you've used the Pizza Seasoning. Cover the bottom of the crust with the sliced mozzarella, fanning it into the crust. Add the sausage, then the tomato mixture. Sprinkle with the grated Parmesan, and drizzle with the olive oil.

Easy Beef Calzones

These are easy, healthy and extra flavorful!

(Makes 4 to 6 servings.)

Recipe and photo courtesy of Laura's Lean Beef. For more information, visit LaurasLeanBeef.com.

Ingredients

1/2 pound Laura's 92% Lean Ground Beef or 96% Lean Ground Round, 1/2 cup turkey pepperoni slices - halved, 1/2 medium onion - chopped, 1 garlic clove - minced, 1 teaspoon Italian seasoning, 1/8 teaspoon salt, 1/4 teaspoon pepper, 1 (13.8-ounce) can refrigerated pizza crust dough, 1 cup shredded reduced-fat mozzarella cheese, 1 cup marinara sauce - warmed.

Instructions

Set up EGG for indirect cooking at 450°F/232°C.

Cook beef and next 3 ingredients on the [Half Moon Cast Iron Griddle](#) or [Dutch Oven](#), stirring until beef crumbles and is no longer pink. Add Italian seasoning, salt and pepper; drain and remove from heat.

Divide dough evenly into 4 pieces; pat each dough piece into one square. Spoon beef mixture evenly onto each square, leaving a 1/2-inch border; top evenly with cheese.

Fold dough over filling until edges almost meet. Bring bottom edge over top edge; crimp edges of dough with fingers to form a rim. Place on a lightly greased baking sheet coated with cooking spray. Or use our [Calzone Press](#) for easy assembly.

Place on [Baking Stone](#) and bake at 450°F/232°C for 10 to 12 minutes or until lightly browned. Serve topped with marinara sauce.

Cooking tip: lightly brush calzones with olive oil before placing in the oven for a nice golden color and crisp texture. These calzones keep well in the fridge for leftovers, too.

Hatch Chiles Pizza



Pizza piled high with sausage, pepperoni and hatch chiles. Recipe courtesy of Chef Tim Fraker from Melissa's.

(Makes about 6 to 8 servings).

Ingredients

1 package prepared pizza dough,
Granulated garlic for taste, 1/2 cup each shredded cheddar cheese and Monterey Jack cheese, 2 Italian sweet sausage links – casings removed, cooked and crumbled, 1/2 package pepperoni slices, 1/2 sweet onion – caramelized, 1/2 each green, yellow and red bell pepper – sliced thin, 3 New Mexico Hatch Chiles – roasted, peeled and seeded, diced.

Instructions

Set the EGG for indirect cooking with the convEGGtor at 450°F/232°C. Add a baking stone to preheat.

Stretch dough with your fingers into a circle and place on the pizza stone. Sprinkle the dough with the granulated garlic and bake for 15 minutes or until it is golden brown.

Remove the dough from the oven and sprinkle with the cheese and the rest of the ingredients. Place it back into the oven and bake until the cheese is melted. Remove and serve.

Watermelon Pizza

A unique and delicious pizza created on a sliced watermelon.

Recipe courtesy of Kevin Ward, [Four 41 South BBQ](#).

Ingredients

1 Large Watermelon, 12 Large Shrimp - peeled and deveined, Big Green Egg Sweet & Smoky Seasoning, 3 TBS olive oil, 1 cup tomatoes - diced, 1 Jalapeño - sliced, 10 sprigs of Cilantro - chopped, 1 cup of Feta cheese - crumbled, 4 Big Green Egg Bamboo Skewers - soaked, Salt to taste.

Instructions

Set the EGG for direct cooking without the convEGGtor at 400°F/204°C.

Skewer the shrimp and season with the olive oil and Sweet & Smoky Seasoning.

Cut the Watermelon in a 3-inch diameter. Lightly salt the watermelon.

Grill Watermelon 3 minutes on each side and remove from the grill.

Grill the shrimp 3 minutes per side and remove from the grill.

Build the pizza with the shrimp, feta cheese, jalapeño, tomatoes and cilantro. Grill for another 5 minutes to soften feta and watermelon.

Enjoy!

Spinach, Onion & Three Cheese Calzone



Warm, crispy calzone filled with onions and Parmigiano-Reggiano, Mozzarella and Ricotta cheese. Able to be made in two different sizes with our handy [calzone press](#).

Ingredients

1¼ lb dough (60 kg) pizza dough, 10 oz (285 g) baby spinach, 2 tbsp (30 ml) olive oil - plus more for brushing, 1 sweet onion - minced, 2 cloves garlic - minced, ½ cup (45 g) freshly grated Parmigiano-Reggiano cheese, 4 oz (120 g) fresh mozzarella cheese - finely diced, 1 cup (225 g) ricotta cheese, Salt and freshly ground pepper, All-purpose flour for dusting.

Instructions

Let the dough sit at room temperature 1 to 2 hours before building the calzone.

Set the EGG for indirect cooking at 400°F/204°C.

Rinse the spinach and let drain. In a pan, heat the oil over medium heat. Add the sweet onion and cook until translucent, then add the garlic and cook for about 1 minute. Add the spinach, cover and cook until tender. Drain the spinach mixture in a colander, pressing gently to remove excess liquid; transfer to a bowl, add the cheeses and mix well. Season with salt and pepper.

Roll out the dough on a Dough Rolling Mat and use the Calzone Press to cut out the dough circles and form calzones. Place the calzones on a preheated Pizza/Baking Stone and bake until golden brown, about 20 minutes. Transfer to a cooling rack for 10 minutes. Serve warm.

Smothered Bread

Like a pizza but better because it's on crispy bread!

Ingredients

1 ciabatta baguette, 2 cups of shredded roasted chicken, 2/3 cups of Big Green Egg Cayenne Pepper Hot Sauce, ¼ cup ranch dressing, 6 oz. mozzarella - coarsely grated, ½ cup blue cheese - crumbled, 2 tbsp cilantro - chopped.

Instructions

Set the EGG for indirect cooking with the [convEGGtor](#) and the pizza stone at 375°F/191°C. Combine chicken and [hot sauce](#) and set aside. Cut the baguette in half and spread 2 tablespoons of ranch dressing over the bread. Sprinkle with the mozzarella cheese and top with the chicken mixture and blue cheese. Bake 3-5 minutes or until the cheese has melted and the bread is crisp. Top with cilantro and serve immediately.

Ranch Dressing Ingredients

1/4 cup buttermilk, 1 cup mayo, 1 tsp dried dill, 1 tsp garlic powder, 1 tbsp chives - minced,

Ranch Dressing Ingredients Instructions

Mix all the ingredients together and set aside.

Pesto, Caramelized Shallots and Goat Cheese Bread Ingredients

1 ciabatta baguette, ¼ cup pesto, 4 shallots - sliced, 3 cloves garlic - chopped, 1 cup whole milk ricotta, ½ cup goat cheese - crumbled, 1 tbsp minced chives, Salt and pepper to taste.

Pesto, Caramelized Shallots and Goat Cheese Bread Instructions

Set the EGG for indirect cooking with the convEGGtor and the pizza stone at 375°F/191°C. Cook the shallots and garlic for about 15 minutes or until golden brown and tender with salt and pepper. Spread the pesto over bread. Top with ricotta, shallots, and goat cheese. Bake for 3-5 minutes or until the cheese has melted and the bread is crisp. Top with chives and serve immediately.

Baked Goods & Desserts



Bourbon Butterscotch Brownies

Recipe courtesy of Elizabeth Burrell, Big Green Egg Culinary Center. Celebrate Halloween with these spooky brownies.

Ingredients

2 oz unsweetened chocolate - chopped, 2 oz semi-sweet chocolate - chopped, 9 oz. bittersweet chocolate - chopped, 1 cup unsalted butter - cubed, 5 extra-large eggs, 1½ cup packed brown sugar, 1 tsp vanilla extract, ¼ tsp sea salt, ½ cup bourbon, 1 cup all-purpose flour, 1 cup butterscotch chips.

Instructions

Set the EGG for indirect cooking with the convEGGtor at 325°F. Whisk together the bourbon glaze ingredients until smooth – refrigerate until needed.

In a saucepan, melt the chopped unsweetened chocolate, the chopped semi-sweet chocolate, half of the chopped bittersweet chocolate, and butter until smooth. Remove from the heat and set aside.

Whisk the eggs, sugar, vanilla, and salt and bourbon until blended. Slowly stream in the melted chocolate while whisking. Whisk until combined.

Gradually whisk in the flour. Before all of the flour has been absorbed, put in the remaining half of bittersweet chocolate. Finish stirring with a spatula until the flour disappears.

Put a few butterscotch chips in the bottom of your baking pan (we used skull pans). Pour brownie batter on top, filling to about ¼ of an inch below the edge. Add a few more butterscotch chips to the top. Bake for 40 minutes until a toothpick comes out almost clean (we want a little bit of gooeyness!) Let the brownies cool to room temperature. To serve, drizzle glaze over the top.

Bourbon glaze Ingredients

2 tbsp bourbon, 2 tbsp heavy whipping cream, 2 cups confectioners' sugar.

Bourbon glaze Instructions

Whisk together the bourbon glaze ingredients until smooth – refrigerate until needed.

Chocolate Bread Pudding



If you thought bread pudding couldn't get any more luscious, you haven't tried this version that features a creamy, rich chocolate sauce.

Ingredients

8 slices Nature's Own Butterbread, 2 cups whole milk, 2/3 cup sugar, 4 ounces bittersweet chocolate (60% cacao) - coarsely chopped, 2 tablespoons butter, 1/8 teaspoon salt, 2 teaspoons softened butter, 4 eggs, 1 teaspoon vanilla, Whipped topping (optional), Strawberries or raspberries for garnish.

Instructions

Set the EGG for indirect cooking at 350°F/177°C. Combine milk, sugar, chocolate, 2 tablespoons butter and salt in a medium saucepan. Heat on the stove over medium heat, stirring frequently, 12 to 15 minutes or until chocolate and butter are melted. Remove from heat; cool for 15 minutes. Butter a 2 quart casserole with softened butter.

Cube bread and layer evenly in the prepared casserole. Beat eggs and vanilla in a medium bowl. Stir into the milk mixture. Pour milk mixture over bread. Gently press bread cubes with fingertips until all are moistened. Bake for 45 to 50 minutes or until puffy and center is set. Serve warm with whipped topping, if desired. Garnish with berries.

Strawberry Pound Cake



This is the perfect dessert to make when strawberries and raspberries are fresh and plentiful. This pound cake is particularly moist because of the addition of yogurt to the recipe. The coulis is a thick strained fruit sauce and joins the macerated berries on top of the cake. The coulis is also delightful served over ice cream with fresh berries.

(This serves 6 to 8).

Ingredients

1 cup unsalted butter, at room temperature, 3 cups granulated sugar, 6 large eggs, 3 cups cake flour, 1/4 teaspoon table salt, 1/4 teaspoon baking soda, 1 cup plain yogurt, 2 teaspoons vanilla extract.

Instructions

Set the EGG for indirect cooking at 325°F/177°C.

To make the pound cake, in a large bowl using an electric mixer, cream the butter and sugar for 3 to 5 minutes. Add the eggs, 1 at a time, with the mixer on low. Blend until the eggs are completely incorporated. Mix the flour, salt, and baking soda in a separate bowl. With the mixer on low, add the yogurt and the flour mixture, alternately, until both are completely incorporated.

Add the vanilla and continue mixing for 15 seconds. Pour the batter into the prepared loaf pan and place the cooking grid. Close the lid of the EGG and bake for 1 hour, or until an inserted toothpick comes out clean.

To assemble, place a slice of cake on each plate. Top with the macerated strawberries and raspberries, spoon the coulis over the berries, and top with the whipped cream.

Strawberry-Raspberry Coulis Ingredients

1 pound fresh strawberries - hulled and quartered, 1 cup raspberries - fresh or frozen, 1 cup granulated sugar, 2 tablespoons freshly squeezed lemon juice.

Strawberry-Raspberry Coulis Instructions

To make the coulis, using a small paring knife, quarter the strawberries and place them in a small bowl with the raspberries. Add the sugar and lemon juice. Using a spoon, toss the strawberries and raspberries in the sugar. Place half of the strawberries and raspberries in the bowl of a blender or food processor fitted with the steel blade and refrigerate the other half. Puree the berries in the blender for 3 minutes on high. Strain the coulis into a small bowl.

Whipped Cream Ingredients

1 cup heavy cream, 1/2 cup confectioners' sugar, 1/2 teaspoon vanilla extract.

Whipped Cream Instructions

To make the whipped cream, using a whisk or electric mixer, beat the cream, confectioners' sugar, and vanilla for 5 minutes, or until light and fluffy.

Rosemary Yeast Rolls



Our Deep Dish Baking Stone is perfect for baked goods!

Ingredients

1 package active dry yeast, $\frac{1}{4}$ cup (60 ml) warm water 110°F/43°C, 1 cup (240 ml) + 1 tsp (5 ml) milk, 4 tbsp (60 ml) unsalted butter, 2 $\frac{1}{2}$ (600 ml) cups all-purpose flour - divided, or as needed, 2 tsp (10 ml) honey, 1 tsp (5 ml) salt, 2 tsp (10 ml) minced fresh rosemary leaves, $\frac{1}{2}$ cup (120 ml) all-purpose flour, 2 tbsp (30 ml) olive oil, 1 egg, Coarse sea salt to taste.

Instructions

Dissolve yeast in warm water in a small bowl. Set aside in a warm place until the yeast softens, about 15 minutes. Combine 1 cup milk and butter in a small saucepan over low heat. Cook until butter is melted; remove pan from heat. Combine 2 cups flour, yeast mixture, honey, 1 tsp salt, rosemary and milk/butter mixture in the bowl of a stand mixer fitted with a dough hook; mix on low until no dry spots remain. Stir in $\frac{1}{2}$ cup flour, 3 tablespoons at a time, mixing well after each addition. Continue adding flour until a firm dough forms.

Knead on medium until elastic and soft but still tacky, about 5-7 minutes. Transfer dough to a clean bowl and coat with olive oil. Cover loosely with plastic wrap or a clean dish towel and let rise in a warm spot until doubled in size, about 1 $\frac{1}{2}$ hours. Set the EGG for indirect cooking with the convEGGtor at 375°F/190°C.

Set the EGG for indirect cooking with the convEGGtor at 375°F/190°C.

Lightly coat a [Deep Dish Baking Stone](#) with oil. Transfer dough to a work surface and shape to about 1 inch thick. Cut into 36 equally-sized pieces. Form each piece into a ball. Lightly beat the egg with 1 teaspoon milk in a small bowl.

Transfer 18 dough balls to the prepared Deep Dish Stone, placing them close together but not touching. Brush tops lightly with half of the egg mixture and sprinkle with sea salt. Place remaining dough balls on parchment. Cover and let rise in a warm place until nearly doubled, 20 to 30 minutes.

Bake the first batch in the preheated EGG until golden brown, about 20 minutes. Remove the rolls from the stone to cool. Add remaining dough balls to the stone and cook for about 20 minutes.

Grilled Pineapple Upside-Down Cake



For this delicious cake, fresh pineapple rings are grilled and then placed on the bottom of the cake pan before the cake batter is added. Once the cake is baked and inverted onto a plate, the caramelized pineapple rings will be sitting on top of the cake like a crown.

Ingredients

½ cup plus ½ cup firmly packed light brown sugar, 1 (14-ounce can) sweetened condensed milk, 7 fresh pineapple slices - ¼ inch thick, 1½ cups all-purpose flour, 1½ teaspoons baking powder, ¼ teaspoon table salt, 1 cup unsalted butter, 3 large eggs, 5 large egg yolks, 1½ teaspoons vanilla extract, 1 cup granulated sugar, 7 maraschino cherries.

Instructions

Set the EGG for direct cooking without the [convEGGtor](#) at 325°F/163°C. Mix ½ cup brown sugar and the condensed milk in a small bowl, blending well. Cut a hole, the same diameter as the cherries, in the center of each pineapple slice. Dredge the pineapple slices in the milk mixture and place them on the grid. Close the lid of the EGG and cook for 2 minutes on each side. Transfer the pineapple to a plate and let cool.

Add the convEGGtor and replace the grid, stabilize the temperature again at 325°F/163°C. Sift the flour, baking powder and salt together in a medium bowl. Set aside. Melt the butter in a saucepan on the stovetop and let cool. Set aside. In a large bowl, whisk the eggs and egg yolks together. Add the vanilla, remaining ½ cup brown sugar, and granulated sugar and stir until all the ingredients are incorporated. Slowly add the flour mixture to the egg mixture. Add the melted butter and mix well. Arrange the pineapple slices on the bottom of an oiled 9-inch round cake pan. Place a cherry in the center of each pineapple ring, then pour the batter over the top of the pineapple. Use a spatula to smooth the batter until it is evenly distributed.

Place the cake pan on the cooking grid. Close the lid of the EGG and bake for 30 to 35 minutes, until an inserted toothpick comes out clean. Remove the pan and let cool for 10 minutes. Gently run a knife around the outside edge of the pan. Cover the top of the cake pan with a platter and, holding the cake pan and the platter firmly together, gently turn the platter right side up with the pan upside down. Remove the pan and serve.

Big Green Egg Chocolate Almonds

A wonderful sweet snack for everyone.

Ingredients

12 ounces of semi-sweet baking chocolate, 4 cups of raw - whole almonds, 2 cups of granulated sugar, 6 tablespoons water, 1½ teaspoons salt, 1½ teaspoons cinnamon, 4 tablespoons cocoa powder.

Instructions

Set the EGG for indirect cooking with the convEGGtor at 325°F/163°C.

Place almonds in an XL Disposable Drip Pan and roast in the EGG for approximately 10-12 minutes; remove almonds and set aside.

Remove the convEGGtor and set the EGG for direct cooking at 400°F/204°C.

Mix the sugar, salt and cinnamon in a Big Green Egg Dutch oven. Add roasted almonds and water. Stir to combine. Place Dutch oven on the EGG and cook. Stir constantly until the liquid cooks down and almonds are coated with a semi-dry sugar coating.

Spread the almonds out evenly on a sheet pan and refrigerate for 20 minutes. While the almonds are cooling, melt the chocolate. Add the almonds to the melted chocolate and stir until evenly coated.

Spread the coated almonds out evenly on a sheet pan lined with wax paper and place back into the refrigerator for 30 minutes to set. Once cooled, break the almonds apart and toss them with cocoa powder. Enjoy!

Casseroles & Stir Fry



Chicken & Veggie Stir-Fry



Stir-frying is a fast, easy and healthful way to cook and shows just how versatile the EGG can be. Though chicken is used here, you can easily make this dish with just about any meat or vegetable that you have on hand. Just remember that to ensure even cooking, try to cut all of your vegetables about the same size. The Vegetable Fried Rice is a great side to serve with this dish.

(This serves 6.)

Ingredients

2 tablespoons toasted sesame oil, 1½ teaspoons plus 1½ teaspoons minced garlic, 1½ teaspoons plus 1½ teaspoons minced fresh ginger, 2 pounds boneless, skinless chicken breasts - cubed, ½ cup rice wine, ½ cup light soy sauce, ½ cup chicken stock, ¼ cup hoisin sauce, 2 tablespoons rice wine vinegar, 2 tablespoons granulated sugar, 2 tablespoons cornstarch, 1 teaspoon chili garlic sauce (optional), ½ cup canola oil, 4 cups broccoli florets, 1 cup broccoli stems, trimmed and julienned, 1 cup julienned carrots, 1 cup drained water chestnuts, diced, 1 tablespoon toasted sesame seeds.

Instructions

Set the EGG for direct cooking at 500°F/260°C. Combine the sesame oil, 1½ teaspoons of the garlic, and 1½ teaspoons of the ginger in a small bowl, add the chicken, and toss to coat. Let the chicken marinate for 30 minutes.

To make the sauce, mix the remaining 1½ teaspoons garlic, 1½ teaspoons ginger, rice wine, soy sauce, chicken stock, hoisin sauce, rice wine vinegar, sugar, cornstarch, and chili garlic sauce in a small bowl. Set aside. Place a [Wok](#) on the [EGGspander](#) and preheat for 2 minutes. Place the canola oil and chicken in the Wok. Close the lid of the EGG and cook for 5 to 6 minutes, until seared on all sides. Add the broccoli florets and stems, carrots, and water chestnuts and cook for 2 to 3 minutes, stirring well. Add the sauce and continue to cook until the sauce has thickened. Remove the Wok from the EGG. Transfer the stir-fry to a bowl and garnish with the sesame seeds.

Veggie Noodle Stir-Fry



Use a vegetable peeler to slice the carrots, zucchini, and squash into wide, thin ribbons, then cut the ribbons lengthwise into thin julienne slices with a knife. You will have a medley of brightly colored vegetables all intertwined like long, thin, beautiful noodles. This is a dish that cooks in a matter of minutes and would go well as a side dish with roasted chicken or pork.

(Serves 4 as a main course, or 8 as a side dish).

Ingredients

½ cup freshly squeezed lemon juice (3 lemons), ½ cup freshly squeezed orange juice (1 orange), ½ cup rice wine vinegar, ½ cup soy sauce, 4 teaspoons red curry paste, ½ cup peanut oil, 1 cup sliced shallots, 2 tablespoons minced fresh ginger, 2 teaspoons minced garlic, 2 cups julienned red bell pepper, 2 cups snow

peas, 4 cups julienned napa cabbage, 2 cups julienned carrots, 2 cups julienned zucchini, 2 cups julienned yellow crookneck squash, 4 cups bean sprouts, 18 to 20 scallions - green parts only, cut in half lengthwise, 1 cup firmly packed fresh basil leaves, 1 cup firmly packed fresh cilantro leaves, ½ cup firmly packed fresh mint leaves, 1 cup thinly sliced red radishes, 1 cup chopped peanuts.

Instructions

Set the EGG for direct cooking at 425°F/218°C. To make the sauce, use a whisk to stir the lemon juice, orange juice, vinegar, soy sauce, and red curry paste together in a small bowl.

Place a Paella Pan on the grid and preheat for 2 minutes. Pour the peanut oil into the preheated [Paella Pan](#). Add the shallots, ginger, garlic, bell pepper, and snow peas. Close the lid of the EGG and sauté for 30 seconds. Add the cabbage, carrots, zucchini, squash, bean sprouts, and scallions and cook for 1 minute.

Add the sauce and cook for 30 seconds. Remove the Paella Pan from the heat, then add the basil, cilantro, and mint and stir. Place the mixture in individual bowls and garnish with the radishes and peanuts. Serve immediately.

Venison Sausage, Egg and Cheese Breakfast Bake

[Chris Lane](#)'s breakfast casserole with venison sausage. Ingredients

Ingredients

6 large eggs, $\frac{1}{3}$ cup 2% or whole milk, $\frac{1}{2}$ tbsp dried parsley flakes, 1 teaspoon Big Green Egg Savory Pecan Seasoning, Big Green Egg Cayenne Pepper Hot Sauce - to taste, 8 ounces ground venison sausage, 1 tablespoon butter, 2 cups frozen hash brown potatoes - thawed to room temperature, $\frac{1}{4}$ cup red onion - chopped, 1 cup shredded cheddar cheese.

Instructions

Set the EGG for direct cooking at 350°F/177°C.

Whisk eggs, milk, parsley, [Big Green Egg Savory Pecan Seasoning](#), and [Big Green Egg Cayenne Pepper Hot Sauce](#); set aside. In a [10-inch Cast Iron Skillet](#), cook the sausage until no longer pink.

Add the butter, potatoes and onion and cook and stir until the onions are tender.

Add the egg mixture; cook and stir until almost set. Sprinkle with the cheese; cook until cheese is melted, about 1 to 2 minutes.

Green Bean Casserole



A traditional holiday casserole with a twist.

Ingredients

3 slices of bacon - diced, ½ cup yellow onion - chopped, 2 cloves garlic minced, 2 cups sliced baby bella mushrooms - chopped, 5 cups fresh green beans - trimmed, 3 tablespoons butter, 3 tablespoons all-purpose flour, 4 cups low-sodium chicken broth - divided, 1 cup half-and-half, ¾ teaspoon salt, ¼ teaspoon freshly ground black pepper, ½ cup shredded cheddar cheese, 1 can French's® Crispy Fried Onions.

Instructions

Set the EGG for indirect cooking at 350°F/177°C. Boil the green bean in 3 cups chicken broth for about 10 minutes, and then drain. Fry the bacon in a large skillet until crispy. Add the onions and cook until soft and translucent, about 4-5 minutes. Add the mushrooms and garlic and cook for another 4-5 minutes until the mushrooms are soft. Transfer the mix to a bowl. Melt the butter in the same skillet and whisk in the flour. Once combined, continue whisking for another 2 minutes until the mixture has slightly deepened in color. Add the half-and-half and 1 cup chicken broth while constantly whisking to prevent lumps.

Add the mushroom and bacon mixture along with the salt and pepper. Let the sauce simmer for a couple of minutes, then add the green beans. Stir to combine. Pour the bean mixture into the Rectangular Drip Pan and sprinkle the French's® Crispy Fried Onions and the cheddar cheese over the top. Bake uncovered for 30 minutes.

Brisket Spinach Frittata

Recipe courtesy of Elizabeth Burrell from Big Green Egg Culinary Center.

A great and delicious addition to breakfast!

(Serves 15.)

Ingredients

14 eggs, 1 whole yellow onion - diced, 2 Tbsp extra virgin olive oil, 1 lb. smoked brisket flat (cooked, sliced and then pulled apart), $\frac{3}{4}$ cup goat cheese, $1\frac{1}{2}$ cup fresh spinach - chopped, , Salt and pepper - to taste, 1 cup half-&-half.

Instructions

Set the EGG for indirect cooking with the [convEGGtor](#) at 400°F/204°C.

Heat the extra virgin olive oil in a 14-inch [Big Green Egg Cast Iron Skillet](#). Cook the diced onions until they are soft and slightly caramelized. Add the spinach to the onions with a pinch of salt.

While the onions and spinach are cooking, whisk the eggs in a bowl with salt and pepper, and heavy cream.

Add the egg mixture and stir to get all the spinach and onion even. Add the pulled brisket into the still wet mixture, while reserving about a cup of brisket.

Bake for 12 minutes, or until slightly golden. Add the goat cheese in pieces all over the top of the frittata. Close the lid and cook for another 3 minutes. Sprinkle the remaining cup of brisket on the top of the frittata. Serve immediately.

Blueberry French Toast Casserole

The Big Green Egg is a truly versatile and fun piece of cooking equipment. Your friends and family will be amazed when you fire it up in the morning to make a great make-ahead breakfast. I like blueberries, and they were beautiful the day I made this for the first time, so they are in the recipe. But if they don't look good that day or you like strawberries better, go for it. Even bananas or peaches would work. Just be sure the casserole gets cooked in the middle and it will be great.

From Ray Lampe's Big Green Egg Cookbook by Ray Lampe/Andrews McMeel Publishing, LLC. Photo by Angie Mosier.

(8 servings.)

Ingredients

15 slices Texas toast-style white bread, 1 pound breakfast sausage - cooked, crumbled, and cooled, 8 large eggs, 2 cups half-and-half, 1 cup milk, 2 tablespoons firmly packed light brown sugar, 1 tablespoon vanilla extract, ½ teaspoon kosher salt, ½ cup salted butter - melted and cooled, 4 ounces fresh blueberries, Maple syrup - warmed, for serving.

Instructions

The night before you plan to cook, tear each bread slice into 9 pieces and put the pieces in a large bowl. Add the sausage and toss to mix. In another large bowl, beat the eggs until frothy and blended. Add the butter and whisk until blended. Pour the egg mixture over the bread mixture. Using a large spoon, gently fold them together until the bread is evenly soaked.

Spray a 9 by 13-inch EGG-safe pan with vegetable cooking spray. Pour the bread mixture into the pan and spread it evenly. Sprinkle the blueberries over the top, distributing them evenly, and then push them down into the bread mixture just to hold them in place. Cover the casserole and refrigerate for at least 4 hours and up to 24 hours. In the morning, take the casserole out of the refrigerator to warm at room temperature for 1 hour. Prepare the EGG to cook indirect with the [convEGGtor](#) at 350°F/177°C. Uncover the casserole, place it on the EGG cooking grid, and cook for 30 minutes. Spin the casserole 180 degrees to ensure even cooking and continue cooking for another 25 to 30 minutes, until the casserole is firm and set in the middle. Remove from the EGG and let rest for 5 minutes. Serve with maple syrup on the side.

Sides & Appetizers



BBQ Baked Beans



Once you make homemade baked beans in the EGG, you will never again settle for just opening a can of beans off the shelf.

Cannellini beans (Italian white beans) are blended with applewood-smoked bacon in a rich, smoky sauce that's near perfection.

Serve these with Barbecued Beef Ribs or a Shredded Pork Sandwich with Fennel Slaw.

(Makes 8 cups.)

Ingredients

12 ounces applewood-smoked bacon (12 to 14 slices) - diced, 2 cups finely diced yellow onions, 3 cups Basic Barbecue Sauce (see below), 1 cup firmly packed light brown sugar,

1/2 cup maple syrup, 1/2 cup yellow mustard

4 (15-ounce) cans cannellini beans - drained and rinsed, 1 cup bean liquid reserved, 1 cup water, Kosher salt and freshly ground black pepper.

Instructions

Set the EGG for direct cooking at 400°F. Place the Dutch Oven on the grid and preheat for 10 minutes.

Add the bacon to the Dutch Oven. Close the lid of the EGG and cook until crisp. Transfer the bacon with a slotted spoon to a paper towel to drain and set aside, reserving the fat in the Dutch Oven. Add the onions to the bacon fat. Close the lid of the EGG and cook for 8 minutes, or until caramelized.

Add the reserved bacon, barbecue sauce, brown sugar, maple syrup, mustard, reserved cannellini bean liquid, and water to the Dutch Oven, and mix well. Add the cannellini beans and stir. Cover the Dutch Oven. Close the lid of the EGG and cook for 30 minutes, stirring occasionally. Remove the lid of the Dutch Oven, close the lid of the EGG, and simmer, continuing

to stir, for 15 minutes, or until the sauce has thickened. Season with salt and pepper when the beans are nearly done. Let the beans rest for 10 minutes before serving.

Serves 8

Basic Barbecue Sauce Ingredients

2 (15-ounce) cans tomato sauce, 2 cups apple cider vinegar, 1/2 cup Worcestershire sauce, 1 cup firmly packed brown sugar, 1 teaspoon kosher salt, 1 teaspoon freshly ground black pepper, 1/2 teaspoon celery seed, 1/4 teaspoon ground cinnamon, 2 teaspoon smoked paprika, 1 teaspoon ground cloves, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 chipotle pepper in adobo.

Basic Barbecue Sauce Instructions

Barbecue sauces vary from region to region, with every area claiming to have the best. This version is rich and thick and has just the right proportion of sweet and sour. A chipotle pepper is thrown in for a bit of heat; add a few more if you dare!

Place the tomato sauce, vinegar, Worcestershire sauce, and brown sugar in a medium saucepan and mix well.

Whisk the salt, pepper, celery seed, cinnamon, paprika, cloves, garlic powder, onion powder, and chipotle together in a small bowl until completely blended. Add to the saucepan and mix well. On the stovetop, simmer the sauce over low heat for 15 minutes, stirring occasionally, or until the sauce has thickened. Remove the chipotle with a slotted spoon and serve. You may refrigerate the sauce in a sealed container for up to 2 weeks.

—From Big Green Egg Cookbook/Andrews McMeel Publishing

Candied Sweet Potatoes



These sweet potatoes are baked in the EGG, then peeled, sliced and layered in a baking dish. Enhanced with orange juice, brown sugar and corn syrup, they're topped with thin orange slices, then returned to the EGG and baked until wonderfully caramelized. They are sure to get rave reviews.

(Serves 6.)

Ingredients

2 lbs sweet potatoes, 1½ cups plus 2 Tbsp firmly packed light brown sugar, ¼ cup freshly squeezed orange juice, 1 cup plus 2 Tbsp light corn syrup, 6 Tbsp unsalted butter, cut into cubes, 1 navel orange - peeled and thinly sliced.

Instructions

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C.

Place the sweet potatoes on the grid. Close the lid of the EGG and cook for 7 to 8 minutes. Turn the potatoes, close the lid of the EGG and continue cooking for 7 to 8 minutes, until easily pierced with a fork. Remove the potatoes from the EGG and cool completely.

Peel the sweet potatoes and cut them into ¼ inch-thick rounds. Lay the potatoes in the baking dish. Sprinkle 1½ cups of the brown sugar evenly over the sweet potatoes. Drizzle with the orange juice and 1 cup of the corn syrup and dot with the butter.

Place the orange slices on the sweet potatoes, drizzle the remaining 2 tablespoons corn syrup on the orange slices, and sprinkle with the remaining 2 tablespoons brown sugar. Place the baking dish on the grid. Close the lid of the EGG and bake for 1 hour, or until the sweet potatoes are tender. Serve immediately.

Bacon, Egg and Cheese Smoked Deviled Eggs

Suzanne Vizethann is the chef, founder and owner of [Buttermilk Kitchen](#), the beloved breakfast/brunch restaurant in the Buckhead neighborhood of Atlanta GA. After working in fine dining restaurants around the city, Suzanne opened the Hungry Peach, a cafe and catering concept, which later led to the opening of Buttermilk Kitchen in 2012.

The breakfast innovator and brunch queen is a Food Network CHOPPED champion, contestant on the hit show Guy's Grocery Games, and has also been featured on the Today Show, the Chew, and Diners Drive-Ins and Dives. Suzanne has a whimsical approach to the typical American breakfast, and considers herself to be a 'breakfast designer', creating innovative recipes that are not only delicious but also beautiful to look at.

Ingredients

6 hard boiled eggs - cooked and peeled, 3 Tbsp mayonnaise, 1 Tbsp cheddar cheese - shredded, 1 tsp stone ground mustard, Salt and pepper - to taste, 2 slices bacon - cooked and crumbled, bacon fat reserved, Chives - minced for garnish.

Instructions

Set the EGG for indirect cooking with the convEGGtor at 200°F/93°C.

Place cooked and peeled eggs directly on the grill grate. Smoke eggs for 15-20 minutes (flipping over halfway through the cook). Remove and allow the eggs to cool.

Cut off about 1/8" slice off opposite sides of each hardboiled egg and discard. Removing this piece of egg white will ensure that your deviled eggs will sit flat on the plate. Next cut each hard-boiled egg in half crosswise and carefully lift out the yolks and place into a small mixing bowl.

Add mayonnaise, cheddar cheese, mustard, reserved bacon fat, salt and pepper to the yolks and mash with a fork. Place filling into a piping bag and pipe into egg whites. Garnish with crumbled bacon and minced chives.

Grilled Butternut Squash and Apple Skewers



A flavorful side that is a perfect pairing with your favorite pork dish.

Ingredients

1 medium butternut squash - peeled, 2 medium Fiji apples, 3 tablespoons olive oil, 1 teaspoon ground cinnamon, Salt and pepper - to taste, 10 Big Green Egg Bamboo Skewers - soaked.

Instructions

Set the EGG for direct cooking at 350°F/177°C.

Cut the squash into half and deseed. Coat with olive oil and salt and pepper.

Grill the butternut squash, flesh down, for about 10 minutes. Flip over and grill for another 10 minutes. Take off the grill and let cool.

Cut the apples and squash into 1-inch cubes and skewer. Sprinkle with cinnamon and place back on the grill.

Grill for about 10 minutes rotating after 5 minutes. Serve immediately.

Roasted Corn with Cotija Cheese & Chipotle Butter



Butter is laced with chipotle chiles – dried smoked jalapeño peppers – then used to baste this corn on the cob as it roasts right on the grid. Peeling back the husks and tying them with butcher's twine makes for easy basting and a playful presentation.

(Serves 4.)

Ingredients

4 ears corn, 8 tablespoons unsalted butter - at room temperature, 2 tablespoons chopped dried chipotle chiles, $\frac{1}{4}$ teaspoon kosher salt, $\frac{1}{2}$ cup crumbled cotija cheese or feta cheese (2 ounces), $\frac{1}{4}$ cup finely chopped fresh cilantro, 1 fresh lime - cut into quarters.

Instructions

Set the EGG for direct cooking with the [convEGGtor](#) at 400°F/204C°.

Place the corn into a large pan and cover with cold water. Let soak for 1 hour. Pull the husks back from each ear of corn and tie them into a bundle with butcher's twine. Completely remove the silk from each ear. Combine the butter, chiles and salt in a [Cast Iron Sauce Pot](#) and mix well. Using a knife or small spatula, spread 1 tablespoon of the butter evenly over each ear.

Place the corn on the grid with a piece of aluminum foil under each husk to prevent the husks from burning. Add the sauce pot to the EGG until the butter melts. Roast the corn for 6 minutes, basting the corn with the chipotle butter and turning every 2 minutes. Continue grilling for 6 more minutes, or until the corn is tender.

Transfer the corn to a platter and coat with more chipotle butter. Sprinkle with the cheese and cilantro. Serve immediately with lime wedges.

Butternut Squash Soup

Butternut Squash Soup with Savory Pecan Seasoning prepared on the Big Green Egg.

Recipe courtesy of Taylor Shulman, Big Green Egg Culinary Center.

Ingredients

4 lbs. butternut squash - peeled and diced, 3 tbsp Big Green Egg Savory Pecan Seasoning, 2 cups heavy cream or coconut milk, 1 to 3 cups of vegetable stock - depending on desired thickness

1 head of garlic with the top removed

3 tbsp olive oil

Salt and pepper to taste

Instructions

Set the EGG for indirect cooking with the [convEGGtor](#) at 375°F/191°C.

Place the cubed squash into a Big Green Egg [Cast Iron Dutch Oven](#) and toss it with the [Savory Pecan Seasoning](#). Add to the EGG and roast until the squash becomes soft, about 30-40 minutes. Add the head of garlic to the Dutch oven and cook for an additional 30 minutes. Set aside to cool and remove the skin from the garlic cloves.

In a blender, puree the softened squash, garlic cloves, olive oil and cream. Pour half of this back into the Dutch oven. Depending on the thickness you prefer for the soup, add the vegetable stock to the blender in batches with the squash and puree it further, then stir it back into the Dutch oven until you have reached the desired thickness.

Cover and place back on the EGG for 10 minutes until heated through. Add salt and pepper to taste.

Wild Game



BBQ Chicken Soup



Barbecue Chicken Soup prepared by O'Neill Outside and Jamie Rosenthal.

(Serves 8.)

This version of barbecue soup is a cross between Brunswick stew and a traditional soup. It is a meal on its own but can also be served in small portions as a first course. Though the recipe calls for leftover Beer-Brined Chicken, roasted turkey, beef brisket or shredded pork would work just as well. For a real treat, serve this with cornbread. Check out other Dutch Oven Recipes, Tips & Techniques [Click Here](#).

Fishing, hunting — if it's related to the outdoors, O'Neill Williams will be there! Watch the "Outdoor Cooking on the Big Green Egg" segments each week on O'Neill Outside, airing on NBC Sports, SportSouth and SunSports. Check your local listings for times in your viewing area. Remember, "If you're too busy to go fishing or hunting, you're just too busy!"

Ingredients

12 ounces applewood-smoked bacon, diced (about 14 slices), 4 tablespoons of your favorite barbecue seasoning, 1/2 pounds tomatoes - chopped (about 4 cups), 1/2 cups chopped yellow onions, 1/4 cup minced garlic, chipotle pepper in adobo, 12 ounces lite lager beer, 4 cups chicken stock, 2 cups ketchup, 1/4 cup yellow mustard, 1/2 cup apple cider vinegar, 1 cup firmly packed light brown sugar, 2 tablespoons Worcestershire sauce, 2 cups yellow corn kernels (about 2 ears), 1 pound tomatoes - grilled and chopped (about 3 cups), 3 cups fresh or frozen lima beans - cooked and drained, 4 cups chopped Beer-Brined Chicken, 1 teaspoon freshly ground black pepper.

Instructions

Set the EGG for direct cooking at 450°F/232°C. Preheat the Dutch Oven on the grid for 10 minutes.

Place the bacon in the Dutch Oven, close the lid of the EGG, and cook until crisp. Using a slotted spoon, transfer the bacon to a small bowl lined with paper towels and set aside. Reserve the bacon fat in the Dutch Oven.

Add the barbecue rub to the bacon fat and cook for 1 minute. Add the tomatoes, onions, garlic, and chipotle and cook for 2 to 3 minutes, until the onions are translucent. Slowly add the beer to the Dutch Oven, stirring with a wooden spoon to deglaze. Add the chicken stock, ketchup, mustard, vinegar, brown sugar, and Worcestershire sauce. Leave the Dutch Oven uncovered, but close the lid of the EGG. Simmer for 30 minutes, or until the soup has thickened slightly.

Remove the Dutch Oven from the heat.

Puree the soup using an immersion blender, or carefully spoon it into the bowl of a food processor fitted with the steel blade, process until smooth, and return to the Dutch Oven. Add the corn, grilled tomatoes, lima beans, chicken, and pepper and stir until completely combined. Serve topped with the reserved bacon pieces.

Southwest Baked Oysters

Recipe courtesy of O'Neill Williams and [O'Neill Outside](#).

Ingredients

Clean oyster shells, Olive oil, Oysters, Finely chopped jalapeno chiles, Shredded cheddar cheese or grated parmesan cheese, Bacon bits or soy bacon bits, Italian-style seasoned bread crumbs.

Instructions

Set the Big Green Egg for indirect cooking at 375°.

Arrange the oyster shells in a [Perforated Cooking Grid](#). Spray with olive oil. Place 1 large or 2 small oysters in each shell.

Top each with 2 or 3 tiny pieces of jalapeno. Sprinkle with cheese and bacon bits. Top with bread crumbs.

Place pan on the cooking grid and bake at 375° for 10 to 15 minutes or until bubbly; do not overcook.

Stuffed Jalapeño Peppers

Jalapeño peppers stuffed with ground turkey and cheese!

Ingredients

2½ cups grated Parmesan cheese, 10 Jalapeño peppers (split and seeded)
1 pound ground turkey, 8 ounces cream cheese, 4 ounces shredded cheddar.

Instructions

Using the Jalapeño Corner from the [Jalapeño Pepper Rack](#), cut off the stem end of the jalapeños and remove the seeds. Be careful not to touch eyes or face, as pepper juice can sting.

Place Parmesan cheese, turkey and cream cheese in a food processor. Blend until all ingredients are combined; spoon the mixture into each of the split jalapeños.

Set the EGG for indirect cooking at 375°F/190°C.

Grill the jalapeños until the peppers are tender and lightly browned, about 20 to 30 minutes for twenty average size peppers. Add the shredded cheese 2 minutes before you finish cooking the peppers so that it will have time to melt.

Chili Crusted Boar Ham

Ingredients

Heavy duty disposable roasting pan, 1 wild boar ham (regular ham can be used), 6 oz chili powder, 1 Tablespoon granulated garlic, 1 Tablespoon onion powder, 2 Tablespoons cumin, 4 Tablespoons dark brown sugar, 12 oz can of Coca-Cola®.

Instructions

Set the EGG for indirect cooking at 300°F/145°C.

Place the ham in a Drip Pan. Combine all of the dry seasonings including the brown sugar and mix until they are mixed well. Pat the seasoning blend liberally onto the ham, covering it completely on all sides.

Pour the Coca-Cola into the pan (but not over the ham) and cover very tightly with foil.

Place the pan on the cooking grid and bake for 4 hours or until tender. Do not open the foil while cooking. Remove from the EGG and let cool; shred with Big Green Egg Meat Claws and serve as sandwiches with Amy's Coleslaw.

Steak & Egg Sandwich

(Serves 4.)

Ingredients

¼ cup sour cream, 1 tablespoon prepared horseradish, 1 tablespoon minced fresh chive, ¼ teaspoon kosher salt, ¼ teaspoons freshly ground black pepper, 4 tablespoons plus 2 tablespoons unsalted butter, 4 English muffins cut in half, 4 slices beefsteak tomato, ¼ inch thick, 4 (4-ounce) beef tenderloin steaks, kosher salt and freshly ground black pepper, 4 large eggs, 4 slices white Cheddar cheese.

Instructions

Set the EGG for direct cooking with the [Cast Iron Grid](#) and the [Half Moon Griddle](#) flat side up and preheat the EGG to 400°F.

To make the horseradish cream, whisk the sour cream, horseradish, chives, salt, and pepper in a small bowl until blended. Set aside.

Melt 4 tablespoons of the butter in a small saucepan on the stovetop over low heat. Using a pastry brush, spread the muffin halves with butter. Place the muffin halves on the Griddle, cut side down, until toasted and lightly browned. Using a long-handled spatula, transfer the muffins to a platter. Spread each of 4 muffin halves with 2 teaspoons of the horseradish cream. Set aside.

Brush all the tomato slices first and then the steaks with butter, and season with salt and pepper. Place the steaks on the Grid and, while they are cooking, melt the remaining 2 tablespoons of butter on the Griddle. Crack the eggs onto the hot Griddle. Close the lid of the EGG and cook for 3 minutes, or until the whites of the eggs are set.

Using a long-handled spatula, turn the steaks and eggs over and top each egg with a slice of cheese. Close the lid of the EGG and continue to cook for 2 minutes or until the cheese is melted. Using a long-handled spatula, remove each steak and place it on the bottom half of an English muffin. Top each steak with 1 egg, a slice of tomato, and the top of the English muffin. Place the assembled sandwiches on the Grid.

Close the lid of the EGG and heat for 1 minute, until the sandwiches are hot. Transfer the sandwiches to a platter and serve immediately.

Bacon-Wrapped Stuffed Shrimp

(Serves 4.)

Ingredients

4 jumbo shrimp, ¼ cup fresh crab meat, 1 teaspoon olive oil, ¼ teaspoon black pepper, ¼ teaspoon red pepper, ¼ teaspoon salt, ¼ teaspoon parsley, ¼ teaspoon lemon juice - fresh, 4 slices of bacon, 1 cup Italian dressing.

Instructions

Set the EGG for indirect cooking at 350°F/177°C.

Devein and butterfly the shrimp. Place the shrimp and Italian dressing in a freezer bag and marinate for at least 2 hours.

In a skillet, sauté the fresh crab meat with olive oil, salt, black pepper, red pepper, parsley and lemon juice. Place a spoonful of the crabmeat in the shrimp and lay on the end of the bacon. Roll up the shrimp and bacon and fold it over to ensure crab meat stays intact.

Place the shrimp on the Grid. Sear the bacon for a few minutes on each side. Cook for 20 minutes or until shrimp is pink.

We hope you enjoy these recipes, as much as we do! At Performance Pool & Spa, we stock all of the Big Green Egg accessories! Now that you've read this cookbook, you may be interested in owning a BGE! We've got a coupon that'll hopefully help you in making your decision!



**10% OFF ANY
ADDITIONAL
BIG GREEN
EGG
ACCESSORIES**

**With Purchase of
the Big Green Egg**

Valid Through 6/30