

EGGtoberfest 2009

October 17, 2009 Big Green Egg Headquarters, Tucker, GA



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Appetizers and such

Baby Bells w/Egg Wrapped in Turkey Bacon - Eggtoberfest 2009

Bacon-Wrapped Dates with Almonds

Bacon Wrapped Stuffed Mushrooms

Bacon Wrapped Watermelon Rinds

The Bees Knees Black Bean Dip

Grilled Pierogies

Hodag Cookies

Lobster Cheese Dip

Poppasam's Spicy Crackers

Pulled Pork Tostadas

Rod's Birthday Wontons

South of the Border Stuffed Fritos



Baby Bells w/Egg Wrapped in Turkey Bacon - Eggtoberfest 2009

6 eggs
1 Tbsp butter
1 tsp chopped dill
1/3 cup onion chopped
4 ounces Harvarti cheese, shredded
12 Mini Sweet Bell Peppers (carried by Sam's)
24 turkey bacon strips
24 toothpicks
Robert Rothschild Farms Roasted Pineapple and
Habanero Dip



Prepare Eggs

Melt butter in medium skillet

Beat together eggs, dill and cheese

Add onions to skillet and saute until onions are browned.

Add egg mixture to skillet and continue mixing to "scramble" the egg. Remove from heat when eggs get to a loose scramble - not runny, but loose.

Prepare Baby Bells

Rinse and dry peppers.

Cut top off of peppers and remove core.

Cut pepper in half lengthwise to create a "boat"

Assemble Baby Bells

Fill pepper "boat" with egg

Wrap turkey bacon around pepper "boat" and secure with toothpick

Brush Roasted Pineapple & Habanero Dip over bacon

Cook Baby Bells

Heat BGE to 400 degrees - indirect with platesetter

Place Baby Bells grill and close lid and cook for 10 minutes

Brush peppers with Roasted Pineapple Habanero Dip, close lid and cook for 5 minutes more.

Remove from grill and serve immediately.

Serves 24

Nutrition Facts

Nutrition (per serving): 82.7 calories; 80% calories from fat; 7.5g total fat; 62.1mg cholesterol; 196.6mg sodium; 46.4mg potassium; 0.6g carbohydrates; 0.0g fiber; 0.0g sugar; 3.4g protein.

Cooking Tips

I have found the Robert Rothchild Farms Roasted Pineapple and Habanero Dip at Fresh Market in Atlanta. If you are unable to find, substitute honey or maple syrup with a little bit of hot sauce.

Bacon-Wrapped Dates with Almonds

These were a treat at Eggtoberfest 2009

Ingredients

12 whole dates

12 whole almonds

4 slices bacon

Kosher salt

Freshly ground black pepper

Procedure

Fire up Egg to about 350 degrees.

Slice dates lengthwise and pull out pits.

Insert a whole almond into the middle where the pit was.

Cut the bacon into thirds. Wrap a slice of bacon around each date. Overlap the bacon slightly. If these are placed in the refrigerator the bacon will firm up as wrapped and will not need securing with a toothpick.

Season with salt and pepper.

Grill, turning as needed until the bacon is cooked through and crisp, about 10 minutes.

Serve warm or at room temperature.

Nutrition Facts

Nutrition (per serving): 0.0 calories; 0.0g total fat; 0.0mg cholesterol; 0.0mg sodium; 0.0mg potassium; 0.0g carbohydrates; 0.0g fiber; 0.0g sugar; 0.0g protein.

Bacon Wrapped Stuffed Mushrooms

Ingredients

Bacon
Baby Portabello Mushrooms
Whipped Cream Cheese
Rub

Procedure

Mix a couple of Tablespoons (or to taste) of DP's Raging River (or any of your favorite rubs) with a tub of whipped cream cheese. Fill mushroom caps with cheese mixture.

Wrap each mushroom in one piece of bacon, and secure with 2 toothpicks.

Place on 350°F egg and grill until bacon is cooked.

Recipe Source

Author: Pickle

Bacon Wrapped Watermelon Rinds

Long a favorite at EGGtoberfests, these are an "acquired" taste. One taste and you acquire a taste for another and another and another.

Ingredients

1 jar (16 oz) pickled watermelon rind
Tony Chachere's or your favorite cajun-like seasoning
1 lb bacon



Wrap a pickled watermelon rind with bacon and secure with a toothpick.

Sprinkle liberally with Tony C's or some other cajun-like rub.

Cook at 350 on a fish/veggie grid on a raised grill until the bacon is done. You have to watch them closely and rotate them often, because with the high sugar content they burn easily.

Recipe Source

Author: YB (Larry Ward)

The Bees Knees Black Bean Dip

This is enough to serve a bunch of people from a 15" skillet. Cut in half for "family size".

Ingredients

2 green bell peppers - diced
10 jalapenos - diced
4 large roma tomatoes - diced
3 Tbs minced garlic
1 yellow onion - diced
1 red onion - diced
1/4 cup spring onions - just chop up the green ends to make a bunch of little rings
16 oz shredded cheddar cheese
30 oz canned black beans (not drained)
2 Tbs lime juice
olive oil
sour cream (optional, but yummy)
Tabasco Chipotle

Procedure

Bring the Egg to 300 degrees.

Cook this direct on a light load of lump (not above fire box), or on an elevated grid.

Heat oil in in a large cast iron skillet or dutch oven and cook onions, bell and jalapeno peppers, garlic and lime juice until soft (about 15-20 minutes stirring every 5 minutes)



Add beans and tomatoes and mix together.



Let cook for 10 minutes stirring after 5 minutes.



Stir in shredded cheddar cheese and let cook for 15-20 minutes. Stir occasionally until beans are soft and liquid has begun to thicken up. Remove from heat, sprinkle with green onions and serve with a dollop of sour cream. Tabasco Chipotle sauce goes great with this so spice it up to your liking.

Recipe Source

Author: Hayhonker (Jason Strawhorn)

Grilled Pierogies

Ingredients

12 frozen Pierogies (I used Mrs. T's from Sam's)
Olive Oil to barely cover
Your favorite Dizzy Pig seasoning (We used regular coarse
Dizzy Dust and Cow Lick Steak Rub)
1/4 cup grated Parmesan Cheese

In two separate small bowls:

1/2 cup Salsa
2 Tbs chopped Cilantro, mixed
1/2 cup Sour Cream
1 chopped Green Onion, mixed

Instructions:

In a large bowl, toss still frozen pierogies with olive oil.

Sprinkle with desired amount of seasoning (we coat them pretty good).

Egg at 350° F. indirect for about 4-5 minutes; turn and cook another 3 minutes. Watch that they don't burn. When hot all the way through turn again and sprinkle with grated parmesan cheese.

Remove and plate. Let them set for a few minutes to firm up.

Serve with salsa and sour cream.

Recipe Source

Author: Mainegg

Hodag Cookies

Ok, this is easy and fun, perfect for the newbie and pro alike.

Ingredients;

1 pkg (1 lb) Italian sausage
1/4 medium onion
1/4 medium green pepper
1 pkg Bays English muffin halves
Grated cheese, cheddar or mozzarella or whatever you like
6 oz tomato paste or marinara sauce
Dizzy Pig Seasoning, your choice



Procedure

Set up the egg for direct grilling at 350 degrees dome.

Get your egg going first, and then prepare the sausage. In a food processor chop onion and pepper. Squeeze out the sausage from the casings and add to the processor and blend until it's well mixed. About 30 seconds of blending.

Split muffin halves, and toast on grid

With a butter knife spread the sausage mixture into the muffin halves so the little holes are filled and the sausage is about 1/8 inch thick over the entire surface.

Oil the grid and place sausage side down on grid. Grill for about 20-25 minutes or until meat is cooked (160 degrees). Remove Hodags to a pizza pan and spread on a thin buttering of tomato paste then lay on the cheese. The cheese will stick to the tomato paste. Sprinkle your seasoning on cheese.

Place Hodags in the pizza pan back on the grill and cook until cheese is melted (about 8 minutes). Then you're done. Yummmmm.

Recipe Source

Author: Desert Filly (Kim Price)

Lobster Cheese Dip

INGREDIENTS:

3 1/2 lbs fresh lobster meat
3 lbs cream cheese
1 Tbs garlic powder +/-
1/2 Tbs coarse black pepper
1/2 bunch flat leaf parsley chopped
1 bunch green onions chop just the greens
1/4 Cup Pinot grigio (what I happened to be drinking and the box was handy)

OR:

1/2 lb frozen lobster meat chopped coarse
8 oz cream cheese
1/2 tsp garlic powder
1/4 tsp coarse
2 Tbs chopped flat leaf parsley
2 Tbs chopped green onions cracked pepper
white wine or milk or cream



Procedure:

Nuke the cream cheese in microwave just till soft stir in garlic powder and pepper. stir in lobster and greens

if it is to stiff add your fav liquid till soft. not to runny it will thin when you heat it. I did direct on a lg till bubbly. I saved out a pound of meat and a few of the greens to spread over the top to garnish.

Recipe Source

Source: Eggtoberfest '09, Mainegg, 2009/10/17

Poppasam's Spicy Crackers

Several folks asked for the recipe from the afterparty, so here it is.

INGREDIENTS:

Three Sleeves Saltine crackers
1 1/2 Cups Canola oil
One Pkg Dry ranch dressing
1 Tsp Ground{cayenne}red pepper
1 Tsp Crushed red pepper

Procedure:

Put the crackers in a gallon container. Zip lock bag will work. I use a gallon plastic jar.
Mix the oil,dressing,and peppers together and pour over crackers. Let them set at least eight hours tumbling them often.

I made those in about five minutes friday night. They will keep several days but most of the time they seem to disappear fast. We have used oyster crackers and and the mimi crackers. You may want to try something to kick it up to your taste.

Go great with about anything but I have not tried peanut butter. Maybe tonight. Oh, that's right, I've got to make some more.

Hope all enjoyed and now enjoy more,
Poppasam

Recipe Source

Source: Egtoberfest '09, Poppasam, 2009/10/18

Pulled Pork Tostadas

Ingredients

Flour tortillas
Shredded cheese (cheddar, jack, ect.)
Diced green chilies
Thinly sliced red onion
Pulled pork
Texas Pete hot sauce
Air Bake pan (get at Target)



Procedure

Place the tortilla on the pan and spread out a thin layer of cheese.
Sprinkle the green chilies, onion, and meat randomly and then add a little more cheese.
Shake hot sauce on top.
Bake direct on a raised grid at 400 dome temp for 15-20 minutes, until the tortilla is crispy.

Recipe Source

Author: AZRP (Randy Price)

Rod's Birthday Wontons

INGREDIENTS:

1 lb lobster meat
1 lb cream cheese
1 cup parm cheese fine grated
1/2 tsp garlic powder
1/4 tsp cracked pepper
some chopped green onions and chopped flat leaf parsley
2 packages of frozen wonton's

Procedure:

Soften cream cheese in the microwave and mix in all the other ingredients except the wonton's

Lay out wonton's about 6 at a time and brush with warm water place a small amount of mixture in the center of each and fold and pat to seal. We looked online to see how to fold for a wonton.

<http://www.homemade-chinese-soups.com/how-to-fold-wontons.html>

We folded 72 of them envelope style.

These were very easy and make up fast. we layered between foil till we got to Rods and I was not to sure if they would stick and be a mess or not but they did fine so they can be made up at least 4 hours in advance and refrigerated fine. We fried them in a wok at Rods in about 2 inches of hot oil. no idea of temp or settings. just a hot wok direct on a med flip once and let them cool a little on paper towels as they are HOT inside.

Recipe Source

Source: Eggtoberfest '09, Mainegg, 2009/10/17

South of the Border Stuffed Fritos

Ingredients:

1 lb 93% lean ground beef
1 cup shredded cheddar cheese
1 packet of taco seasoning
1/4 cup onions chopped fine
4-5 Tbs salsa or 1/4 cup of taco sauce

Instructions:

Mix the ingredients together

Stuff Frito scoops

Cook indirect at 350 until they reach an internal temp of 150

Squeeze some sour cream and guacamole on the Stuffed Fritos after they come off the Egg

Caution:

If they go much above 150 they will start to dry out

Option:

Cut up a couple jalapenos and mix in or top with jalapeno slices

I personally like them with just the sour cream – no guac.

Recipe Source

Author: Frank From Houma

Soups, stews and other things to eat with a spoon

Chili Verde, Bacchus

Jambalaya

Paella by Hoss' BBQ

Potato Soup

Vegetarian Chili



Chili Verde, Bacchus

Several people asked me for the recipe for my Eggtoberfest Offering. Thank you very much for the compliments. I don't really follow recipes and darn sure don't know how to write one but here it is. I rarely measure anything, so I erred on the side of caution with the salt, cumin, and oregano, you can always add more to taste. Guy Fieri's recipe was a guide then I tweaked it from there based on other recipes and conversations with a Chef friend.

INGREDIENTS:

7qt Dutch Oven.

Heat 1 TBS Veg oil

Add 3 diced yellow onions

6 cloves minced garlic

10 diced jalapenos (seeds and ribs removed from half of them).

Sweat/Soften over low/med heat for 15-20 min.

Add 2 cups chicken broth

1 cup water

2 cups white wine (a good one)

1TBS white vinegar

2 tsp Cumin *it may have been more,

2 tsp Oregano (I used dried), *it may have been more

2 tsp Kosher Salt,*it may have been more

2 tsp Fresh Cracked Black Pepper

2 small cans diced green chili's

A dozen fresh tomatillo's, roasted : skins and stems removed.

2 16oz cans tomatillo's including juice

Procedure:

Simmer on 200-225 for 2 hours (covered for half the time)

Add Smoked pulled pork to reach desired consistency. (I used an entire 7lb butt)

Simmer 2 hours.

I like it in a bowl with a wedge of cornbread (no jals)

Recipe Source

Source: Eggtoberfest '09, Bacchus, 2009/10/18

Jambalaya

Real comfort food. Chicken, sausage, and corn jambalaya.

Ingredients

- 1 lb smoked sausage (sliced)
- 1 lb bite sized chicken meat
- 1 can rotel tomatoes
- 2 med. sized onions (chopped)
- 1 large bell pepper (chopped)
- 3 ribs celery (chopped)
- 1 lb frozen corn kernels
- 1 can chicken broth (Swansons 49.5 oz.)
- 1 box Uncle Bens rice (32 oz)



Procedure

Bring egg to about 600 degrees

Brown smoked sausage and chicken

Add rotel tomatoes, onions, bell pepper and celery

Cook and carmelize the veggies a little.

Add corn kernels and cook for about 15 minutes.

Add chicken broth and rice and cook until it starts to boil

Bring egg down to about 400 degrees and cook for about 20 minutes.

I did not cover the pot while it cooked. I did not add salt and pepper because of the sausage, rotel tomatoes, and broth.

Recipe Source

Author: Posted by Chef Wil on October 23, 2003

Paella by Hoss' BBQ

This is for making paella on a Large Egg. I used the egg to sear the chicken by opening the bottom vent to control the heat of the pan. I then cooked at a 350 f dome temp.

Ingredients:

1 1/2 tsp Saffron threads
1 medium white onion small diced
2 cup water
1 jalapeno pepper minced
1 tsp black pepper
6 Clove garlic minced
3 tsp paprika
1 red bell pepper short Julienne
1 tsp garlic powder
1 bunch scallions bias cut green part cut white part in 1/2 inch segments
1/8 tsp cayenne pepper
2 cup medium grain rice
3 tsp Kosher salt
2 cup Chicken stock
1 lb raw chorizo
1/4 cup Olive oil
1 lb 16x 20 shrimp peeled and cleaned
1 cup frozen peas
8 thighs chicken
1/4 cup Madeira, or white wine

Preparation Directions:

Toast the saffron threads in a sauce pan till you smell the saffron's aroma. Then add the water. Simmer 5 minutes. then let sit 10 minutes. This is called saffron tea

Combine the Black pepper, paprika, granulated garlic, cayenne pepper, Kosher salt. This will be the rub for the chicken

Rub the chicken and let sit covered in frig for at least one hour.

Break the raw chorizo up into pieces or dice chorizo if you have cooked sausage.

Cut scallion tops on the bias and reserve for garnish. Cut the white parts into 1/2 inch pieces to cook into the paella

Cooking Directions:

Heat the paella pan up on the egg. Add olive oil. Sear the chicken till nicely browned. (this may take two batches) then remove chicken from pan

If pan drippings are not burned at all proceed to brown the chorizo

Once chorizo is browning add the onions, Jalapenos, bell pepper, garlic and the white parts of the scallions saute approx. 2 minutes.

Once vegetables and chorizo are sauted add the rice. You are trying to coat the rice with the oil and lightly toasting the rice. This takes about 1-2 minutes.

Deglaze with the Madeira or white wine.

Next add all the saffron tea.

Add the seared chicken to the pan, and then cover with chicken stock. All the stock may not fit at this time it depends on your pan.

Close the BGE lid and maintain a 350 degree dome temp.

After Approx ten minutes add the shrimp and frozen peas. You can stir them into the paella now or later. Also if all the stock did not fit you can add the rest now.

Let cook another 10 minutes and check the doneness of the rice and chicken thighs. The paella may take up to another 20 minutes.

Special Instructions:

Garnish with bias cut scallions

You can add any other seafood you want. Clams and mussels should be added in with the chicken. They should open after 20 minutes.

Recipe Source

Author: Hoss' BBQ

Potato Soup

This is a modified version of my mother's Potato Soup. It is real easy to make and so good on a cold rainy day (Like EGGtoberfest '09)

Ingredients

- 1 Center Cut Ham Steak, diced
- 3 1/2 cup cubed peeled potatoes (I used small red potatoes)
- 1 can (14-1/2 oz) chicken broth
- 1 small carrot, grated
- 1/2 cup chopped onion
- 1 Tbs dried parsley flakes
- 1/2 tsp each celery seed, pepper
- 3 Tbs all-purpose flour
- 3 cup 2% milk
- 8 oz Velveeta cheese, cubed
- 2 green onions, thinly sliced, optional

Procedure

Stabilize EGG at 350 degrees.

Grill ham steak until hot, remove and cube.

Place Dutch oven on EGG and add 1T of vegetable oil and saute onions until soft.

Add potatoes, chicken broth, carrot, parsley, celery seed, pepper. Cover and simmer until potatoes are tender, about 20-30 minutes.

Combine flour and milk until smooth: add to soup. Bring to a boil; boil for two minutes.

Add cheese: stir until cheese is melted and the soup is heated through.

Garnish with green onions, if desired and serve.

Recipe Source

Author: Squeeze

Source: EGGtoberfest 2009

Vegetarian Chili

Ingredients

6 cans (14 oz) red pinto beans (drained)
2 carrots diced small
1 large onion diced small
2 celery sticks diced small
3 garlic cloves diced small
2 cans (28 oz) crushed tomato
1 cans (12 oz) beer
1 TBS unsweetened chocolate
1/4 tsp cinnamon
3 TBS chili powder
1 TBS oregano
3-4 TBS cumin powder
3 TBS vegetable oil
salt & pepper
hickory wood chips

Procedure

Heat up the egg to 300f

Place a dutch oven on the grid of the bge & allow to heat up, after 5 min add the oil and add carrots, onion & celery stirring from time to time, until the mix gets a little golden brown.

Now add the garlic & stir in.

Remove the dutch oven from the bge and remove the grid.

Place the platesetter on the fire ring with the legs facing up - place the grid on the legs and the dutch oven on top of the grid - pour some wood chips into the fire edge.

Add the beans, crushed tomato , chili powder, cumin, chocolate, cinnamon , oregano & beer.

Stir all ingredients well.

Add salt & pepper to taste

Cook 2 hours uncovered to let the sauce meld & infuse with some smokey flavor

Serve on top of rice or a baked potato

Recipe Source

Author: Chef Arnoldi

Baking

Black Bean Salsa Breakfast Pizza

Jalapeno Cornbread

Mexican Cornbread

Mexican Pizza Rollup

Quiche Lorraine Tartlets

SCOTCH SHORTBREAD

Sweet Potato Biscuits - Eggtobefest 2009

TRex's Gingersnaps



Black Bean Salsa Breakfast Pizza

Ingredients

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

Cooking Instructions

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

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

Spoon sausage & sauteed onion over the crust. Sprinkle on the hash browns or shredded potatoes. Spoon salsa over the potatoes Sprinkle grated cheese over the salsa.

Beat the eggs slightly and add salt & pepper. Drizzle the beaten eggs over the mixture.

Bake indirect on a raised grid at 350 for 25-30 minutes.

Be careful not to over bake.

Recipe Source

Author: Kim Youngblood

Source: Recipe adapted from Diane Grogan

Jalapeno Cornbread

Ingredients:

2 cups self rising cornmeal
3 Tbs sugar
2 Eggs
1/3 cup oil
1 can (16 oz) cream corn
1 cup cheddar cheese
Jalapeno peppers to taste - finely diced
1/2 cup onions - finely diced
Milk

Instructions:

Mix ingredients (except the milk) thoroughly. Add enough milk to make the mix the consistency of pancake batter.

Bake at 400* until done. Once a knife or fork comes out clean, the cornbread is done.

Let cool and serve with fresh butter.

Recipe Source

Author: Crimsongator

Mexican Cornbread

Ingredients:

1 cup self rising cornmeal mix (White Lily preferred)
1 cup flour
1 tsp salt
1 tsp baking soda
1 tsp baking powder
1/4 cup melted shortening
2 eggs, beaten
1 can (4 oz) diced jalapeno peppers (drained)
1 can (12 oz) Mexican niblet corn
3/4 cup buttermilk or sour cream or whole milk
2 cups grated cheese

Cooking Directions:

Get BGE to 350 degrees with platesetter feet down. Put little egg feet or other spacer on top of platesetter and use pizza stone. Cook the cornbread in a CI skillet on the pizza stone.

Combine cornmeal mix, flour, salt and soda, mix well.

Stir in eggs and melted shortening, mix well.

Stir in corn and buttermilk.

Add baking powder.

Stir in diced jalapeno peppers and cheese.

Lightly spray CI skillet with non stick spray. Bake in skillet at 350°F for 40 minutes or until brown.

Mexican Pizza Rollup

Ingredients

1 pkg refrigerated pizza dough
1/4 cup green chilies
1 can Mexican style tomato sauce
8 oz mexican style cheese
8 oz chorizo
1/4 cup chopped cilantro

Procedure

Spread the refrigerated pizza dough out flat on a sheet of non-stick aluminum foil about 18" long.. With the heel of your hand, spread the dough out until it is about 12" x 18 "

Grill the chorizo. Remove the casing and discard. Slice the chorizo into 1/8" slices.

Pour the tomato sauce onto the dough and spread evenly except for about 1" on the long side of the dough.

Spread the chilies, cilantro and sliced chorizo evenly over the tomato sauce dough.

Sprinkle the entire pizza with the cheese.

Starting with the long edge, roll the dough up toward the edge left free of sauce. You may wish to roll the foil initially, pulling the foil back as the pizza begins to roll onto itself. When you come to the uncovered edge, an egg wash or just plain water can be used to help seal the roll. Pinch each end slightly to help keep all the ingredient in.

Place the roll onto a plate setter on a 350° BGE. You can just use the same foil you rolled it on on top of the plate setter. This really facilitates removal when done.

Let the roll cook for about 30-45 minutes (or until golden brown on top).

Let the roll rest for about 10 minutes and then slice into 1/2 inch slices to serve.

Quiche Lorraine Tartlets

Ingredients

1 pkg (15 oz) refrigerated pie crusts (2 crusts),
2 eggs
1/2 cup half and half
1/8 tsp salt
Bacon bits to taste
1/2 medium red bell pepper (finely chopped)
2 Tbs finely chopped green onion
1/2 cup (2 oz) grated Swiss cheese
12 grape tomatoes (halved)



Procedure

Bring Egg temp up to 400 degrees. Set up for an indirect cook.

Unroll pie crust, cut with biscuit cutter, place crust in greased tart pan. Press crust into tart pan.

Whisk, eggs, half and half, salt, add bacon, bell peppers and cheese.

Spoon egg mixture into tart shells, top with grape tomatoes.

Bake 14-16 or until egg mixture is set and crusts are brown

Recipe Source

Author: Don Byrd - Labdad, Lisa Hill - Poodlemom, Corbin, KY

SCOTCH SHORTBREAD

Ingredients

8 oz Unsalted butter (2 sticks) at room temperature (Land O'Lakes)
2 cups All-purpose flour (King Arthur)
3/4 tsp Salt (regular)
1/2 cup Granulated sugar (regular)

Procedure

Place butter in a bowl of electric mixer fitted with paddle attachment. Cream until fluffy, 3 to 5 minutes. Add sugar, and continue to beat until very light in color and fluffy, occasionally scraping down the sides of the bowl with a spatula, about 2 minutes more. Add flour mixture, and combine on low speed, scraping with spatula if necessary, until flour is just incorporated and dough sticks together when squeezed with fingers.

Pat dough into prepared 9" round non-stick pan. If rolling out dough to cut into shapes, form into a 1/2 " flat disk; wrap in plastic. Chill until firm, at least 1 hour or I've left in refrigerator for 1-2 days.

Heat oven to 325°. Bake until firm and just starting to color, about 20 - 25 minutes. Cool completely on a wire rack before packaging. Will keep 3 to 4 weeks in an airtight container.

EGGTOBERFEST VERSION

I doubled the recipe. Divided into three cake pans. Cooked double-decker over inverted placesetter with porcelain grill and then grill extender with second pan on top. Cooked at 400 degrees dome, flipped pans after 30 minutes and continued cooking for approximately another 10 minutes until golden on top. I cooked 12 pans of shortbread, two at a time.

TIP: Always put dough between sheets of plastic wrap when rolling, it's so much easier to handle.

Depending on the thickness of the dough, check the oven frequently during cooking. Remove when it is just starting to turn golden color. It should still be pretty light in color.

Don't eat until completely cool. It doesn't taste as good warm. I'm probably wasting my breath on this suggestion!

Recipe Source

Author: Anne Cooper (originally from Dumfries, Scotland)

Sweet Potato Biscuits - Eggtoberfest 2009

2 cups all purpose flour
1/3 cup buttermilk
2 tsp baking powder
1 tsp baking soda
6 tsp brown sugar
4 Tbsp butter
1 1/2 cup sweet potatoes, boiled, peeled and mashed
1/2 tsp cinnamon
1/2 tsp pumpkin pie spice

BGE Set-up

Heat BGE to 425, indirect with platesetter

Make Biscuits:

In medium bowl, stir together flour baking powder, baking soda, cinnamon and sugar.

Cut the butter or shortening into pieces pea-sized or smaller

Mix in the sweet potatoes

Add the buttermilk slowly to make a soft dough. Be careful not to overwork the dough, this is key to making good biscuits.

Drop the biscuits onto greased cooking sheet or turn dough out onto a floured surface, and roll or pat out to a 1/2 inch thickness.

Cut into circles using a biscuit cutter

Place biscuits 1 inch apart onto a greased baking sheet.

Top each biscuits with a little pat of butter

Turn oven down to 400 degrees and bake 15 to 17 min. or until golden brown.

Serves 12

Nutrition Facts

Nutrition (per serving): 366.3 calories; 74% calories from fat; 31.0g total fat; 83.6mg cholesterol; 220.2mg sodium; 82.2mg potassium; 19.8g carbohydrates; 0.6g fiber; 0.0g sugar; 3.4g protein.

Recipe Source

Author: John & Gloria Broadus

Trex's Gingersnaps

Friends, *****What a pleasure it was to see old faces and meet new ones at this year's Eggtoberfest. Thank you to everyone for your kindness, friendship, and camaraderie - this truly is a special community of folks. It's kind of like coming home, in a way - no matter how long you've been gone, you're always welcomed back with open arms. And thanks to BGE Headquarters for throwing another successful fest.

*****Several of you have asked for it, and I know Bill wants it for the cookbook, so here is the ginger snap recipe (I have to give credit to Shirley Corriher - this is pretty much verbatim from her cookbook, BakeWise - I just added allspice to bring the spice medley closer to a "pumpkin pie spice"):

INGREDIENTS:

2 cups granulated (I use turbinado) sugar
3/4 cup unsalted butter
1/4 cup unsulfured molasses
1 large egg
2 1/4 cups spooned and leveled bleached all-purpose flour
2 tsp baking soda
1/2 tsp salt
1 Tbs ground ginger
1 tsp ground cinnamon
1/2 tsp ground cloves
1/4 tsp freshly grated nutmeg
(The I added 1 teaspoon allspice)

Procedure:

In a heavy-duty mixer, beat 1 3/4 cups of the sugar and the butter until fluffy. Add the molasses and beat to blend in well. Add the egg and beat on low just to blend in.

In a medium mixing bowl, stir together the flour, baking soda, salt, ginger, cinnamon, cloves, and nutmeg. Add this dry mixture to the mixer and blend on lowest speed. Cover and chill dough for at least 1 hour or overnight.

Preheat Egg with indirect setup to 350 F.

Roll the dough into 1 1/4 inch balls. Place the remaining 1/4 cup sugar in a small bowl and roll each ball in sugar. Place on the baking sheet, 2 inches apart. Bake until edges just begin to color, about 12 minutes.

Remove the cookies to a rack to cool completely.

Cooking Tips

Some notes for cooking these on the Egg: Honestly, Eggtoberfest was the first time I've done these on the Egg, and they did not produce a cracked surface like the ones I did previously in the oven and shown in the picture above. I think this was a combination of the very humid air outside and the moisture retention of the Egg. To get a cracked surface cooking these on the Egg, you might need to play with the moisture content of the dough - perhaps up the amount of flour a little bit. Just a thought.

Recipe Source

Source: Eggtobberfest '09, TRex, 2009/10/18

Desserts and other sweets

Miss Alyce's Baked Apples

Mountain Dew Caramel Apple Crescents

S'more Pizza

Strawberry Shortcake



Miss Alyce's Baked Apples

As cooked at the 2004, 2005, 2006, 2007, 2008, 2009 Eggtobberfest

Ingredients

1 can (6lb 8oz) White House Sliced Apples
1 stick real butter
2 Tbs ground cinnamon
2 Tbs whole cloves
1 Tbs nutmeg
2 cups brown sugar
3/4 cups raisins - dark
3/4 cups raisins - golden
2 cups Ocean Spray - Craisins - cranberries
2 cups walnuts
1/2 cup dark rum or apple brandy

Procedure

Cook/smoke in a 7qt. dutch oven for 1 and 1/2 hours at 350°F
add walnuts during last 15 minutes of the cook
remove, add rum, light, and serve

Cooking Tips

Variations: use pecans instead of walnuts or both - add other fruit; pears or cherries for example - chopped ginger is a nice addition - dark (grade b) maple syrup instead of the brown sugar - apple brandy or light rum, all is according to taste

Recipe Source

Author: Mrs. Toad (Alyce Deal)

Mountain Dew Caramel Apple Crescents

Ingredients

2 cans plain crescent rolls (regular size)
2 tart apples (I like Granny Smith)
1 bottle (20 oz) Mountain Dew
1 cup brown sugar
1 cup white sugar
2 sticks butter
2 tsp Cinnamon (2 teaspoons at least, more is better)
Good Caramel Sauce (Smuckers was what I used)
Walnuts

Directions

Set EGG at 375 degrees indirect
Peel apples and slice into 8 slices per apple (store in a bowl with a little Mt. Dew in it)
Roll in crescent dough (starting at the fat side as you would a crescent roll) and place in disposable lasagna pan. (Pour a little Mountain Dew on them to keep them from turning brown.)
Melt 2 sticks of butter with both sugars and pour over rolled apples and crescent rolls.
Pour a little more Mountain Dew over rolls
Add cinnamon to the top of crescent rolls
Bake for 40 min. at 375°F or until rolls are cooked (they will brown a little)
When you plate them, sprinkle some crushed walnuts over and enjoy!

Recipe Source

Author: Squeeze

S'more Pizza

This is a quick and easy dessert pizza. It was a big hit at the 2009

Ingredients:

Pizza dough

Chocolate fudge topping

mini marshmallows or large marshmallows cut in half

graham crackers broken into pieces

Instructions:

Prepare dough so there are rounded edges. Smear chocolate fudge topping on the dough then cover with marshmallow. (do not put marshmallows all the way to the edge as it will spread.

Bake the pie at 500 for 6-7 minutes...when the marshmallow starts to bubble and turn golden brown sprinkle crumbled graham crackers on top of marshmallows. Cook until pie is done.

Let the pie rest for 5 minutes to cool slightly. This is for easier slicing & to allow the chocolate to cool. Enjoy...

Serves 8

Preparation time: 15 minutes

Recipe Source

Author: Tim Youngblood

Strawberry Shortcake

Ingredients:

Shortcake Ingredients :

2 1/3 cups bisquick

3 Tbs sugar

3 Tbs melted butter

1/2 cup milk

Strawberry Ingredients:

4 cups sliced Strawberries

Sugar or sweetener to taste (approx 1/2 cup sugar)

Instructions:

For the Berries:

Remove tops and slice berries. Add sugar and “mash” berries with bottom of cup to release juices.

Set aside and preheat oven to 425*

For the shortcakes:

Mix ingredients thoroughly.

Roll out and cut biscuits out.

Bake at 425* for 10-12 minutes.

Split in half and serve with fresh berries and whipped cream

Recipe Source

Author: Crimsongator

Pork, Beef and Lamb

BOG Burgers (Bacon, Onion, Guinness)

Boneless Leg of Lamb

Carnivore Mini Meatloafs

Coffee Crusted Pork Tenderloin - Eggtoberfest 2009

Crown Roast - EGGtoberfest 2009

De Medici Pork Tenderloin

Grandma Woz's Sloppy Joes

Jamaican Firewalk Fatties

London Broil

"Rattlesnake" Sliders (snake not included)

Rosemary Marinated Lamb Skewers

Scotch eggs

Szechuan Pork

Triple Tri-Tip



BOG Burgers (Bacon, Onion, Guinness)

Ingredients

1 large onion, chopped
1 lb bacon
2 bottles Guinness beer
4 lb ground beef

Procedure

Fry the onion and bacon until about halfway done, then add the beer. Cook until beer is reduced.

Cool, then combine in food processor until chunky.

Combine with ground beef. Let the meat mixture rest for a few hours in the fridge.

Form into small patties and cook at 400 degrees until the burgers "sweat" (about 4 minutes), then flip them and cook about 4 more minutes.

Serve on small dinner rolls.

Recipe Source

Author: SousChef

Boneless Leg of Lamb

Ingredients

One boneless leg of lamb (approx 9-12 lbs)
Fresh Rosemary, chopped fine. Approximately 1 cup.
Fresh garlic, chopped, 20 cloves (or more if you are a real garlic fan!)
Olive oil (a good one)
Kosher salt
Fresh ground pepper

Procedure

Remove leg from netting, and lay it open. Butterfly overly thick areas to make the leg a uniform thickness.

Season both sides of leg liberally with kosher salt and fresh pepper. Allow to stand 10 - 15 minutes before proceeding so salt has dissolved.

Apply fresh chopped rosemary and chopped garlic liberally on both sides. Drizzle with a light drizzle of olive oil.

Place leg on a cookie sheet or in a roasting pan, cover tightly with plastic wrap, and allow to marinate for two hours minimum, overnight is better.

Just before grilling, add another liberal seasoning of kosher salt.

Grill direct (425* dome) until internal temperature is 122* for med rare. (carryover cooking will bring the temp closer to 130*) Remove from heat and allow to rest 15 minutes or more before carving.

Recipe Source

Author: Little Chef

Carnivore Mini Meatloafs

Ingredients

2 mini muffin pans
3 lbs lean ground beef
1 lb bulk sausage
8oz of Carnivore BBQ sauce Robust + some for topping
1/2 lb extra sharp cheddar cheese
1 egg (beaten)
Splash of milk
1 finely chopped green pepper
1 finely chopped yellow pepper
3 oz finely chopped fresh mushrooms
2 tbs onion powder or dehydrated onions (crushed)
Salt, Pepper, Oregano, Thyme (to taste)

Procedure

Combine all ingredients together and mix thoroughly with hands. Do not overwork or the meatloaf will be tough. Take meat mixture and press into cups of the mini muffin pan.

Top mini loafs with Carnivore BBQ sauce Robust, and place in egg, 350°F indirect. Cook until internal temp is 160°F, about 15-20 mins. Enjoy!

Recipe Source

Author: Big'un (Todd Hippo)

Coffee Crusted Pork Tenderloin - Eggtoberfest 2009

Pork Tenderloin

1 1/2 lbs pork tenderloin
3 Tbsp ground coffee
1 Tbsp kosher salt
1 Tbsp dark brown sugar
2 tsp paprika
1 tsp ground pepper
1 tsp garlic powder
1 tsp onion powder
1/2 tsp ground cumin
1/2 tsp ground coriander
1/2 tsp cocoa powder
2 Tbsp canola oil

Red Eye Barbeque Sauce

1 slice bacon, chopped
1/2 onion chopped, medium
3/4 cup brewed strong coffee or espresso
3/4 cup ketchup
1/4 cup worcestershire sauce
1/4 cup heavy cream
3 Tbsp brown sugar
2 Tbsp dijon mustard
salt to taste

Prepare Pork Tenderloin

Place a tenderloin on work surface and remove any silver skin. Place in baking dish.

Place coffee, salt, brown sugar, paprika, pepper, garlic and onion powders, cumin, coriander, and cocoa in a small bowl and stir to mix

Sprinkle rub all over the tenderloins, patting it onto the meat with your fingertips

Drizzle oil over the pork and rub it on well

Let the pork marinate in the refrigerator, covered, for at least 4 hours or as long as overnight

Grill Pork

Heat BGE to 400 degrees, indirect

Place the pork tenderloins on the hot grate and grill until cooked through, 3 to 4 minutes per side (12 to 16 minutes in all). The internal temperature should be about 160 degrees F

Transfer the grilled pork to a cutting board and let rest for about 3 minutes. Slice tenderloins crosswise on a diagonal and serve at once with the Redeye Barbecue Sauce on the side

Red Eye Barbeque Sauce

Place the bacon and onion in a heavy saucepan cook over medium heat until lightly browned

Stir in remaining ingredients and gradually bring to a boil

Reduce heat and simmer sauce until thick and richly flavored, whisking from time to time.

Add salt and pepper to taste.

Serves 8

Nutrition Facts

Nutrition (per serving): 82.6 calories; 19% calories from fat; 1.9g total fat; 1.3mg cholesterol; 1096.8mg sodium; 276.6mg potassium; 16.8g carbohydrates; 0.9g fiber; 0.0g sugar; 1.2g protein.

Recipe Source

Author: Colleen Bittinger

Source: Barbecue University, Steve Raichlin

Crown Roast - EGGtoberfest 2009

A Crown roast is made out of a bone in pork loin. My meat cutter at the New York Butcher Shoppe takes a 11 or 12 pound loin with about 14 or 16 bones, cuts one inch slits in between each bone and then rolls it in a circle and ties it with butchers twine.

Ingredients

- 11-12 lbs pork loin
- 1 lb of sausage with sage
- 1 apple
- 1 onion
- 1 small package of mushrooms (8 oz)



Procedure

Chop apple, onion and mushrooms.

Brown sausage, onion, apple and mushrooms in a frying pan.

After cooling, put stuffing in the center of the crown roast.

Paint the roast with yellow mustard and sprinkle it with salt and pepper.

Cooking

I basted with a mixture of honey, Vidalia onion jelly and orange juice the last 30 minutes.

Place the roast on a rack over a drip pan and set it on a pizza stone or plate setter then cook at 350° until internal temp reaches 150°. I take it off, let it rest for 15 minutes, cut it up and serve.

Recipe Source

Author: YB (Larry Ward)

De Medici Pork Tenderloin

Ingredients

Pork tenderloin
Thick spaghetti sauce
Fresh ricotta cheese
Baby spinach
Artichoke bruchetta
Sliced artichoke
red and yellow peppers
cremini mushrooms
mozzarella cheese
roasted Hungarian paprika

First: Pork tenderloin - butterfly carefully not to cut completely through loin

Next: Layer the following - covering the entire loin

Thick spaghetti sauce - well drained - thin layer
Fresh ricotta cheese
Baby spinach

Next: Place the following in rows

Artichoke bruchetta
Sliced artichoke - red and yellow peppers - cremini mushrooms

Next: Cover with mozzarella cheese

Next: Tie and give a good sprinkle of roasted Hungarian paprika - for color

Next: Smoke with apple wood - cook at 350 until internal temp reaches 140 - careful not over cook - remove pork from egg, cover and let rest for 20 minutes - slice and serve

Recipe Source

Author: Mr Toad (Rodney Deal)

Grandma Woz's Sloppy Joes

Ingredients

1/4 green pepper, chopped
1/2 medium onion, chopped
2 ribs celery, chopped
1 lb ground beef
Texas Pete Hot Sauce
1 bottle chili sauce
1 can tomato soup
Sister Shuberts Yeast Rolls

Procedure

Get Egg medium heat (350ish).

In a Dutch Oven, fry together green peppers, onion, and celery.

Add ground beef and brown until no longer pink.

Add a couple drops of Texas Pete. And chili sauce and tomato soup.

Cook about a half hour, stirring often. Split rolls and fill.

Can be increased in size by doubling or tripling the ingredients.

Recipe Source

Author: Squeeze

Source: EGGtoberfest 2009

Jamaican Firewalk Fatties

Ingredients

1 lb coarse ground rib trimmings or Jimmy Deans pork sausage (hot if you can find it)
1 1/2 Tbs Jamaican Firewalk + extra to sprinkle on right before cooking.
1/4 cup Fischer & Wieser, Mango Ginger Habanero Sauce*
Extra Sauce to glaze
1 pkg. of Pillsbury Grands biscuits

Procedure

Spread the meat out on a cookie sheet, sprinkle on the Dizzy Pig Jamaican Firewalk, add the Mango Habanero sauce. Form into a log (about 12 inches). Refrigerate overnight in the refrigerator if possible.

Sprinkle with more Jamaican Firewalk before cooking for crusting and color purposes

Cook at 300, raised direct to 170-175 internal. Brush on some Mango Habanero sauce for the last 20 mins.

It takes about 45-60 mins. to get the color, crust and fat rendered.

Serve on biscuits with a little warmed Mango Habanero Sauce.

Recipe Source

Author: reelgem & GB Packer Fan

London Broil

It is the marinade that makes this recipe. Any size London broil will work & the longer you marinade it, the better. Just put both in a zip bag & leave in your meat drawer. Occasionally turn to be sure all sides are well covered.

Ingredients

1 London broil, covered with seasoning salt and pepper

Marinade

1 cup cooking oil (canola)

1/2 cup Dijon mustard

1/4 cup white vinegar

1/8 cup Worcestershire

Procedure

Put the mustard, Worcestershire sauce and vinegar into your blender and while running on high, drizzle in all the oil that will emulsify. I usually use canola but any you like will do.

Pour marinade ingredients in a zip bag. Then add meat and be sure it is well covered. Squeeze out the air and refrigerate turning every few hours. Try to marinade at least eight hours, 24 will be better.

After removing the meat, put the marinade in a small egg safe pan. I usually use a disposable 1/2 loaf pan. Put this on your egg while cooking the meat & heat thoroughly to cook any meat juice in it. Then after slicing pour this over the meat as a sauce or gravy.

Cook direct to your desired doneness, remembering that this is a lean cut & it will be tougher the more it is cooked.

Slice your London broil thinly against the grain. I usually cook it to approx. 125 and let it rest a bit before slicing.

Recipe Source

Author: Tom and Karen Chamberlain (Rusty Rooster)

"Rattlesnake" Sliders (snake not included)

This was our first EGGtoberfest, and it was a lot of fun! My husband wanted to cook, so we thought we'd make something simple. We settled on burger "sliders". While they seemed to be popular, next time we will make something a lot less labor-intensive so that we have more time to enjoy other people's dishes!

Ingredients

1 lb andouille sausage, casings removed, cut into 1-inch pieces
1 lb ground chicken
1/2 Tbs coarse ground pepper
1/2 Tbs kosher salt
1 tsp garlic powder
1 tsp onion powder
1 tsp cayenne pepper

Procedure

Using a food processor, process the andouille until finely chopped.

Mix with chicken and spices, taking care not to overwork.

Form into small patties (about 2 oz.) and cook at 400 degrees until the burgers "sweat" (about 4 minutes), then flip them and cook about 4 more minutes.

Serve on small dinner rolls.

Recipe Source

Author: SousChef

Rosemary Marinated Lamb Skewers

Ingredients

Boneless Leg of Lamb
8 Sprigs Rosemary
Bamboo Skewers
Montreal Steak Seasoning
Olive oil

Procedure

Trim fat off of Lamb, and cut into 2 inch cubes.
Marinate overnight in bag with Olive Oil, chopped Rosemary, Steak Seasoning (to taste).
Thread on Soaked skewers, and grill for 10-15 minutes at 350.
Serve with Tzaziki sauce.

Recipe Source

Author: Pickle

Scotch eggs

Ingredients

2 packs Tennessee Pride Hot Breakfast Sausage
8 Hardboiled Eggs

Procedure

Hardboiled eggs wrapped in Tennessee Pride Hot Breakfast Sausage.
Grilled at 350°F with PlateSetter and Drip Pan.
Slice and Serve.

Recipe Source

Author: Pickle

Szechuan Pork

Ingredients:

Medium red pepper
Green onions
1 lb pork tenderloin
Chili garlic sauce
Fresh ginger
Low sodium chicken broth
Low sodium soy sauce
Peanut butter
Rice or spaghetti noodles
Pea Pods
Cooking oil

Directions

Take 1lb pork tenderloin and cut it into 1" strips.

In a plastic zip lock bag marinade the pork by mixing 1 tablespoon chili garlic sauce and one teaspoon of minced fresh ginger and mix it into the pork. Set aside and marinade for 2-4 hrs.

Slice a medium red pepper into strips or Julienne style.

Next take 4 green onions and slice them diagonally into 1 1/2" pieces.

Cut ends off of pea pods and cut the pods in half. Set vegys aside for later use.

Next take 1/4 cup of low sodium chicken broth (you must use low sodium or it will be very salty when cooked) and 1 1/2 tablespoons of low sodium soy sauce and add it to 1 tablespoon of peanut butter Mix this together with a fork or small whisk.

Get the BGE stabilized at 350 degrees.

Place the wok in the egg for about 5 minutes so the wok gets hot.

Put 2 tablespoons of a good quality cooking oil into the wok. Next add the pork to the wok. You only need to get the outside of the pork browned but not fully cooked before you add the red pepper. The smaller the pork chunks and the hotter your wok is the shorter the cook times will be and vice versa.

Cook the red peppers & pea pods until they start to soften slightly before moving on to the next step.

At this point the pork has been cooking about 12 minutes at 350 deg.

Now that the peppers & pods have started to soften it is time to add the green onion and peanut butter mixture and mix thoroughly. Allow this to cook until the sauce thickens slightly. About 2-4 minutes.

With extra caution and two oven mitts remove the wok and pour the Szechuan Pork into a bowl making sure to get all of the sauce from the wok.

We served this over fried rice & it was great.

Eat & enjoy

Recipe Source

Author: Kim Youngblood

Triple Tri-Tip

Recipe #1

Brush Tri-Tip in olive oil

Season with Slap Ya Mama Cajun Seasoning or Tony Chachere's Creole Seasoning

Wrap in plastic wrap overnight

Recipe #2

Brush Tri-Tip in olive oil

Season with Crazy Jane Mixed Up Salt

Season with black pepper.

Wrap in plastic wrap overnight

Recipe #3 (Most people liked this one the best)

Brush Tri-Tip in olive oil

Season with Crazy Jane Mixed up Salt

Season with black pepper

Season with dried oregano

Wrap in plastic wrap overnight

To Cook:

Sear on both sides for 5-6 minutes (lid Up)

Turn over and put lid down, cook 5-10 minutes

Raise lid and turn over, put lid down and cook for 5 minutes.

When internal temperature is 125 degrees that is perfect for Medium Rare.

Take off and let rest 10 minutes before you slice.

Slice against the grain at an angle.

Recipe Source

Author: Grillin' Bill (Bill Wellborn)

Chicken

Bacon Wrapped Chicken Cordon Bleu

Chicken Enchiladas

Georgia Red Wings

Hawaiian Chicken w/Grilled Pineapple - Eggtoberfest 2009

Little Steven Biryani

Mexican Party Wings Recipe

Mexican Chicken Wings



Bacon Wrapped Chicken Cordon Bleu

Ingredients:

4 chicken breast
4 thick slices of Honey maple ham
4 slices of good aged Swiss cheese
9 slices honey maple bacon (Sprinkle with light brown sugar if you use regular bacon)
Roasted garlic seasoning
Montreal chicken seasoning



Directions:

Wash chicken breast and cut a pocket, which is to butterfly without cutting the ends. Lay the ham and cheese together and roll small enough into fit the pocket Sprinkle with both the Montreal and garlic seasoning.

Wrap with couple of pieces of bacon to seal. Cook at 325 degrees on the Green Egg for approx 30-40 minutes.

Recipe Source

Author: (Mr.T) Travis Lanier

Chicken Enchiladas

Ingredients

- 1 white onion diced
- 2 to 3 garlic cloves
- 2 to 3 Tbs oil
- 1 can Ro-tel original diced tomatoes & green chilies
- 2 cans Ro-tel mild diced tomatoes & green chiles
- 1 tsp oregano
- 1 tsp salt
- 1/2 tsp sugar
- 3 boneless skinless chicken breasts diced
- 8 to 10 flour tortillas
- 2 cups cheddar cheese shredded
- 1/2 to 3/4 cup sour cream
- 1 package taco seasoning mix
- 2/3 cup milk
- 1 can cream chicken soup



Procedure

In a separate bowl, mix the can of cream of chicken soup and milk, then set aside.

Saute' onion and garlic in hot oil for about 5 minutes until tender, keep stirring. Stir in the oregano, salt, sugar & Ro-tel. Simmer for 10 minutes, uncovered, keep stirring.

Add diced chicken and taco seasoning, stirring until chicken is almost done.

Lightly toast flour tortillas over medium heat in aluminum skillet, cooking on each side for 10 - 15 seconds.

Remove and add meat mixture and some cheese on tortilla & roll up. Place with the seam side down in narrow buttered casserole dish.

Top with the milk mixture & finally top all of this with the shredded cheese.

Bake @ 375° covered for about 25 minutes then uncovered for 15 minutes.

When you are ready to serve then add the sour cream on top.

Recipe Source

Author: Rusty Rooster (Tom and Karen Chamberlain)

Georgia Red Wings

I think you'll like this, it's definitely one of the best I've ever tasted. It's not overpoweringly spicy but quite flavorful.

Ingredients

1 cups soy sauce
3/4 cup water
1/2 cup Texas Pete hot sauce
1/2 cup lemon juice
1 1/4 cup Hot and Spicy V8 juice
3-4 lbs chicken wings



Procedure

Cut the wings apart at the joints discarding (or saving for stock) the tips.

Combine marinade ingredients in a large container with a lid, and place the wings in the container making sure they are all covered with marinade.

It is best to let the wings marinate in the refrigerator overnight (or at least 2-4 hours).

Remove the wings from the marinade and sprinkle with Big Green Egg Gourmet Seasoning (or your favorite rub for chicken).

Grill indirect at about 350 deg. for 15 to 30 minutes on each side. If grilling direct, monitor carefully and turn every 10 minutes.

Recipe Source

Source: submitted by Wise One

Hawaiian Chicken w/Grilled Pineapple - Eggtoberfest 2009

This recipe will marinate 14 pounds of chicken... figure 4 servings per pound.

Marinade for Chicken

46 ounces unsweetened pineapple juice

16 ounces cooking sherry

13 ounces soy sauce

6 ounces red wine vinegar

1 cup sugar

1 Tbsp garlic powder

Chicken & Pineapple

14 lbs Chicken breasts- bone out with skin

1 can pineapple slices canned in own juice, drained

Pour marinade over chicken breasts, ensuring that chicken is completely covered, reserving some marinade for pineapple.

Marinate chicken breasts for 48-72 hours, refrigerated.

Pour remaining marinade over pineapple rings in a separate container. Refrigerate until ready to grill.

Grill chicken & pineapple on BGE at 400 degrees - direct heat

Serves 56

Nutrition Facts

Nutrition (per serving): 79.2 calories; 8% calories from fat; 0.7g total fat; 34.2mg cholesterol; 38.4mg sodium; 152.2mg potassium; 3.7g carbohydrates; 0.0g fiber; 0.0g sugar; 13.6g protein.

Cooking Tips

This is also a great marinade for Top Sirloin Steak. Marinade time is 24-48 hours.

Recipe Source

Author: Gregg McIver, "greggsegg"

Little Steven Biryani

Ingredients

4 Tbs ghee

Spices for marinade/gravy

2 large onions, finely chopped

2 cloves garlic, minced

3 long green chilies chopped

2 long red chilies chopped

2 Tbs minced fresh ginger root

1 tsp Indian chili powder (I used 2)

1 tsp whole black pepper

1/2 tsp ground turmeric

1 tsp cumin seed

1/2 tsp black cumin seed

1 tsp coriander seed

1 tsp mustard seed

1/2 tsp fenugreek whole

3 green cardamom pods

3 black cardamom pods

2 (2 inch) pieces cinnamon stick

3 whole cloves

3 Allspice berries

2 Tbs biryani masala or garam masala

4 medium plum tomatoes, peeled and chopped

2 Tbs tomato paste

1 cup plain yogurt

For meat

Two small whole chickens cut in 4 pieces each and extra fat removed(I used skinless, boneless at the fest for serving reasons but it is much better this way)

For Rice

1 tsp salt

3 pods green cardamom

3 Indian bay leaves

1 (1 inch) piece cinnamon stick

1 lb basmati rice

5 cups chicken stock

5 cups water

1 1/2 tsp salt

1/2 cup coarse chopped coriander leaves/cilantro

1/2 cup coarse chopped mint leaves

Garnish

2 large onions finely sliced

1 cup hot heavy cream

1 pinch powdered saffron (about 8 to 10 threads)

1/2 cup whole cashews
1/4 cup almonds in skin
1/2 cup golden raisins

Method

Soak saffron in cream

Toast all seeds, pods and stalks in cast iron pan till they start to darken and smell really good. Pound in a mortar just to break. Whiz them in spice mill til a coarse ground consistency like coarse ground pepper.

In a large skillet, in 2 tablespoons ghee. Fry chopped onion, garlic and ginger until onion is soft and golden. Add toasted and other spices plus tomatoes and paste. Cover and cook over low heat, stirring occasionally until the tomatoes are cooked to a pulp. It may be necessary to add a little chicken stock if the mixture becomes too dry and starts to stick to the pan.

When the mixture is thick and smooth remove from heat and cool well

When spice mix is cool mix with yogurt and combine. Cover chicken in mixture rubbing over all parts. Cover and marinate 4 hours or longer.

In a clean enameled cast iron Dutch oven fry sliced onion in 1 tablespoon ghee til dark golden and drain on paper towel. They should crisp up.

Wash rice well and drain in colander for at least 30 minutes. Basmati rice is very starchy and water should run clear when rinsing in colander.

This rice is cooked like pasta rather than normal method. In a medium-size pot combine chicken stock and water, add rice, green cardamom, cinnamon stick, bay leaf and salt. Bring to a boil and check rice constantly by squeezing a grain between thumb and forefinger. When rice breaks easily into three pieces with the middle piece still firm drain in a sieve. Spread on cookie pans in thin layers and allow to cool.

Heat egg to about 450* and place Dutch oven on main grid and allow to heat up

Add remaining ghee to Dutch oven and fry chicken til breast at 150 and leg at 170 removing pieces when they get to temp and hold. Add remaining marinade and reduce by half. Remove and allow to cool for 10 minutes or so. Remove Dutch oven from egg

Set for indirect and controls to 275*

Place a layer of chicken pieces in Dutch oven, cover with half of the rice. Sprinkle half of mint and coriander. Repeat this step and cover top layer with fried onion. Cover Dutch oven with heavy duty aluminum foil and place lid on foil.

Return Dutch oven to 275* egg for about 40 minutes or until thermometer reads 170* in the middle of the casserole.

Remove foil and lid and spread cashews, almonds and golden raisins and cook for about 5 minutes just to warm garnish.

Drizzle saffron cream in a random pattern over dish

Serve by ladle full making sure to get some of every layer in each serving

Recipe Source

Author: Little Steven

Source: Eggtobefest '09, Little Steven, 2009/10/18

Mexican Party Wings Recipe

Ingredients:

1 cup purchased Ranch salad dressing
1 (4.5-ounce) can chopped green chiles
1/2 cup flour
1 (1.25-ounce) package taco seasoning mix
2 tsp oil
24 chicken drummettes
Dried parsley flakes

Directions:

Preheat grill to 350 degrees. In blender container, combine salad dressing and chilies; blend until smooth.

Spoon dipping sauce into small serving bowl. Refrigerate while preparing drummettes. Lightly spoon flour into measuring cup; level off. In shallow dish, combine flour and taco seasoning mix; mix well. Add oil; stir with fork until well-combined. Coat drummettes with flour mixture.

Coat drummettes again to use all flour mixture. Place on platesetter covered with non-stick aluminum foil. Cook for 15 minutes. Turn drummettes; cook an additional 14 to 17 minutes, or until chicken is fork-tender and juices run clear. Sprinkle parsley on salad dressing mixture. Serve with warm drummettes.

Serves 8

Recipe Source

Author: Mario

Mexican Chicken Wings

Ingredients

1/2 cup corn oil
1/4 cup chili powder
1 tsp oregano
1 tsp ground cumin
12 oz tortilla corn chips
1 lb chicken wings; disjointed - tips discarded

Instructions

Preheat oven to 350F. In a small bowl, whisk together the oil, chili powder, oregano, and cumin to blend well.

Pulverize the tortilla chips in a food processor. Pour into a shallow bowl.

Dip the chicken pieces in the seasoned oil; then dredge in the ground chips until coated. Set on a foil-lined baking sheet and bake for 45 minutes, until browned and crisp outside and tender inside. Serve hot.

Serves 12

Seafood

Blackened Scallops

Crab Stuffed Mushrooms

Eggin' Shrimp & Grits - Eggtoberfest 2009

Mexi Shrimp Bites

NOLA Style BBQ Shrimp

Shrimp Pestodillas

Smoked Salmon Croquettes



Blackened Scallops

Ingredients

Sea Scallops

Blackened Seasoning

Procedure

Open all vents for maximum heat. Set up Egg with Spider and small Cast Iron Pan.

Brush scallops with Olive Oil and dust with a generous amount of Blackened Seasoning.

Cook in cast iron pan for 1 minute per side.

Recipe Source

Author: Pickle

Crab Stuffed Mushrooms

Ingredients :

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

Preparation:

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

Recipe Source

Author: Susan Handy (Susan Egglaine) (Made at after party)

Eggin' Shrimp & Grits - Eggtoberfest 2009

This recipe is a combination of several Shrimp & Grits recipes that are published on the web. However, the main inspiration is the Flyin' Shrimp & Grits, served at the Candler Park, Flying Biscuit Cafe in Atlanta, GA.

5 cups water
2 cups half-and-half or light cream
2 Tbsp butter
2 cups Quick Grits
8 ounces Gruyere cheese, shredded
1 can Fire Roasted Tomatoes, diced
1 Tbsp garlic clove, minced
1 red bell pepper, thinly sliced
5 basil leaves, thinly sliced
4 Tbsp butter
6 green onion, sliced
2 tsp hot sauce
1/4 tsp crushed red pepper, or to taste
1 can chopped green chilis
1 Tbsp worcestershire sauce
2 lbs Shrimp, raw with tails on, deveined



BGE Set-up:

Heat BGE to 400 degrees, indirect with platesetter

Prepare Grits:

Add water, 2 tbsp butter and half & half to 9 qt dutch oven place on BGE, stirring occasionally, to just below boil

Add Quick Grits to liquid and stir thoroughly to eliminate lumps. If cooking on a Large BGE, move dutch over over to the side to allow room for shrimp skillet. If cooking on a smaller size BGE, remove from heat once the grits begin to thicken.

Stir grits occasionally to ensure even distribution of grits in liquid.

Prepare Shrimp:

Add 4 tbsp butter and minced garlic to cast iron skillet. Allow to saute for a few minutes to brown butter and garlic.

Add red bell pepper, green onions, hot sauce, crushed red pepper, and worcestershire sauce. Simmer until the red bell peppers begin to cook through.

Add fire roasted tomatoes (DO NOT DRAIN), basil, and chopped green chiles

Simmer mixture for 10 minutes.

Add shrimp to tomato mixture. Continue to simmer until shrimp is cooked through.

When shrimp is cooked:

Add Gruyere to grits, stirring occasionally to ensure that cheese melts evenly into grits.

Spoon grits into bowls and serve shrimp mixture over grits.

Serves 8

Nutrition Facts

Nutrition (per serving): 844.3 calories; 79% calories from fat; 76.3g total fat; 208.0mg cholesterol; 87.8mg sodium; 255.5mg potassium; 36.8g carbohydrates; 1.5g fiber; 0.0g sugar; 6.5g protein.

Recipe Source

Author: Lynn Joseph, "Girly Egg"

Mexi Shrimp Bites

Ingredients :

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

Preparation :

Preheat egg to 350° F. using indirect heat (plate setter, feet down, spacers, pizza stone).
Mix Rotel, cream cheese, sour cream, and a teaspoon chopped cilantro & heat until blended.
Put a dollop of mixture in a scoop, add one shrimp, cook approximately 15 minutes until shrimp is done,
Move to serving platter and top with chopped cilantro.

Recipe Source

Author: Susan Handy (Susan Egglaine)

NOLA Style BBQ Shrimp

This Saucy Shrimp dish is a popular dish in New Orleans.

INGREDIENTS:

1/2 lb Butter (Unsalted)
2-3 Med Onions (Chopped Coarsely)
Full Bottle Zesty Italian Dressing
Head of Garlic (Cut in half)
1 Tbs Tobasco Sauce
1/2 cup Worstershire Sauce
1 Lemon (Halved, queezed into sauce and rinds dropped into sauce)
Cajun Seasoning to taste
2 lbs Shrimp

Procedure:

In a pyrex dish or aluminum pan combine all ingredients and heat at 400 degrees untill the onions become translucent and the sauce mixture begins to boil. Add shrimp and stir occasionally untill all shrimp are pink. Serve with fresh french bread.

Recipe Source

Source: Eggtoberfest '09, EggieG, 2009/10/18

Shrimp Pestodillas

I couldn't make these fast enough....Quesadillas are simple. Amounts of ingredients vary by taste. Cooking these over charcoal on cast iron adds a real nice flavor.

Ingredients

8" flour tortillas (one per 'dilla)

chopped lettuce

1 lb 100-200 count pre-cooked frozen cocktail shrimp (or grilled bay shrimp chopped up into smaller pieces). A pound will do 15+ of these. Buy two pounds if making more than 15.

any pesto sauce (these are readily available in a jar, or you can make your own)

chopped tomato

canned or cooked jalapeno pepper slices (optional)

a package or two of shredded mozzarella cheese (or Monterrey Jack. I used mozz at Eggtoberfest and ran out of the first pack after about 8 'dillas)

chopped fresh cilantro

Procedure

Heat egg for "direct cooking" to 250-300

Lay one tortilla on a cast iron "fajita skillet" or griddle.

Coat with 2 TBS pesto sauce

Add some shrimp to one half of the tortilla

Cover the whole tortilla with cheese, lettuce, tomatoes and jalapenos(optional). Just a bit of each.

Sprinkle with fresh cilantro

Fold in half and press down with another pan/skillet - just let the 2nd skillet sit on top to press the folded tortilla flat

Cook for 30-60 seconds, flip, press and cook for 30-60 more or until shell is browned.

Cut into wedges and serve.

You can garnish these with sour cream, salsa, guacamole, etc. but they are just fine by themselves.

Recipe Source

Author: Hayhonker (Jason Strawhorn)

Smoked Salmon Croquettes

Ingredients:

2 Tbs lemon juice
2 Tbs yellow mustard
2 Tbs Worcestershire sauce
dash Tabasco
4 Tbs melted butter
4 Tbs mayonnaise
2 eggs
1/2 to 1 package crushed saltine crackers (too much makes them a bit dry).
1 med. onion, chopped
1 lb smoked salmon, tuna or crab..(At least 1 pound ...more fish..more crackers)

Preparation:

Preheat egg to 350° F. using indirect heat (plate setter, feet down, spacers, pizza stone).
Mix all ingredients and roll into ping pong size balls.
Cook about 20 minutes.

Recipe Source

Author: Susan Handy (Susan Egglaine)

Veggies, Fruits and such

Balsamic Glazed Beets - Eggtoberfest 2009

Grilled Eggplant w/Toppings - Eggtoberfest 2009

Honey Garlic Grilled Eggplant - Eggtoberfest 2009

Jalapeno Pie

Roasted Carrots - Eggtoberfest 2009

Roasted Garlic & New Potatoes

Sundried Tomato and Basil Pesto

Vegetarian Steaks (Stuffed Portabellas)

VIDALIA ONION PIE



Balsamic Glazed Beets - Eggtoberfest 2009

3 lbs beets
1/2 cup balsamic vinegar
3 Tbsp brown sugar - (packed)
2 Tbsp butter
1 tsp kosher salt
1/2 fresh pineapple chunks, canned or frozen may be used

BGE Set-up: Indirect at 400 degrees

Wrap beets in aluminum foil (2 or 3 to a foil pack). Do not peel or cut beets.

Place in BGE for 1 hour or until a knife can be inserted into the beet. Consistency should be a firm "baked potato"

Prepare Glaze: Bring balsamic vinegar and brown sugar to boil in a large skillet over medium heat, stirring until the brown sugar dissolves.

Reduce heat and simmer until vinegar thickens slightly, about 3 minutes.

Add butter and salt and stir until butter melts and set aside

Prepare Beets: Remove beets from Egg and unwrap. Allow to cool slightly for easier handling.

Slip or Peel skins from beets and cut into 1 inch chunks

Raise BGE temp to 450 degrees

Combine roasted beets and pineapple chunks in a deep sided pan/skillet for finishing on the Egg.

Pour glaze over beets, mix well.

Place pan in the Egg and roast for an additional 15-20 minutes, stirring at least once. The glaze should start to caramelize on the beets. The longer the mixture is left in the oven, the more the beets will caramelize. Note that the beets, themselves, will also provide additional sugars for glazing.

Remove pan from fire and transfer to serving dish.

Serves 8

Preparation time: 15 minutes

Cooking time: 75 minutes

Ready in: 90 minutes

Nutrition Facts

Nutrition (per serving): 229.0 calories; 87% calories from fat; 23.0g total fat; 61.9mg cholesterol; 240.5mg sodium; 52.8mg potassium; 7.2g carbohydrates; 0.1g fiber; 0.0g sugar; 0.3g protein.

Cooking Tips

Tip 1:

This recipe is great with any root vegetable (sweet potatoes, parsnips, beets, etc.) or fall "squash" (acorn, pumpkin, butternut). The key is to make sure all of the "pieces" are cut to the same size to ensure a more even cooking time for the mixture. Bigger pieces will

take longer to cook than smaller ones! (Mom taught me that one!)

Tip 2:

Root vegetables, especially beets are fairly dense and take a long time to cook! Therefore, if you're in a hurry, you can parboil the vegetables (not the pineapple) in the microwave or on the stove-top (don't forget to save the healthy "broth" for other uses!) prior to adding to the balsamic mixture...

Variation 1:

Reduce the amount of brown sugar to 1 ½ tablespoons, and add 2 tablespoons of Captain Morgan's Rum! The glaze will not get as thick in the skillet, but will glaze nicely in the roasting pan on the egg!

Variation 2:

Instead of pineapple, try adding a ½ tablespoon more of brown sugar and about 1 cup of fresh cranberries. The cranberries will "burst" and produce a nice sweet/tangy taste with the veggies! This is the way I do it when I do this recipe with only sweet potatoes.... The red and the orange colors are spectacular!

Variation 3:

Top off the dish for serving with some toasted pecans!

Variation 4:

To serve it in a salad, omit the butter from the glaze (it will congeal), and roast as usual. Let it cool and then serve over a bed of arugula, and sprinkle the top with gorgonzola, feta or any other salty cheese.... And don't forget those toasted pecans!

Recipe Source

Author: Lynn Joseph, "Girly Egg"

Grilled Eggplant w/Toppings - Eggtoberfest 2009

3 eggplants
olive oil
salt and pepper to taste
16 ounces ricotta cheese
1/4 cup parsley, finely chopped
8 plum tomatoes
5 Tbsp olive oil
1/2 red onion, minced
2 Clove garlic minced
2 Tbsp balsamic vinegar
1/4 cup basil leaves, finely copped
8 roma tomatoes
2 Tbsp sugar
1 cup basil, chopped
Kitchen Parchment

Prepare Eggplant

Slice eggplant into 1/2 inch thick circles.

Lay out a large sheet of paper towels. Sprinkle eggplant generously with small amount of salt on both sides and lay out on paper towels. The eggplant will release a lot of liquid. This will help get rid of bitterness (if any) and make the eggplant more succulent and less watery after it's cooked. Let sit for 15-20 minutes, and then dry both sides well with paper towels.

Heat BGE to 400, indirect with platesetter

Brush each eggplant slice with olive oil on both sides and season to taste with salt and pepper.

Grill for 3 to 4 minutes per side or until golden brown and slightly charred (i.e., grill marks). Remove from grill and leave whole or cut each slice in half. Place grilled eggplant on a large platter and top each slice with a heaping tablespoon of a topping

Ricotta Topping

Stir together ricotta, parsley and black pepper. Season with salt and pepper to taste

Grilled Tomato Basil Relish

Place tomatoes in a bowl and toss with 2 Tbsp. olive oil and season to taste with salt and pepper

Place tomatoes on the grill and grill until charred on all sides, and just cooked through, about 6-7 minutes.

Remove from the grill and coarsely chop

Put the tomatoes in a bowl and add the remaining 3 Tbsp. oil, onion, garlic, vinegar, and basil

Gently mix until combined. Let sit @ room temperature for 30 minutes. Can be made 4 hours in advance and refrigerated. Bring to room temperature before serving

Roasted Basil Tomatoes

Slice tomatoes into ½ inch thick slices

Lay out on the kitchen parchment on a cookie sheet

Mix the salt, black pepper, sugar, and fresh basil

Brush both sides of tomato slices with olive oil

Sprinkle/spoon mixture over each tomato slice

Roast 3 hours in oven @ 250 degrees or 2 hours @ 250 degrees then turn off oven and leave overnight in oven.

Serves 6

Nutrition Facts

Nutrition (per serving): 60.9 calories; 55% calories from fat; 3.8g total fat; 0.0mg cholesterol; 2.6mg sodium; 64.2mg potassium; 6.8g carbohydrates; 0.6g fiber; 0.0g sugar; 0.5g protein.

Recipe Source

Author: Linda Chapla

Honey Garlic Grilled Eggplant - Eggtoberfest 2009

1 Eggplant (2 if using smaller Italian eggplants)
1 Tbsp honey
2 Tbsp olive oil
2 Clove garlic crushed
2 tsp balsamic vinegar
salt and pepper to taste

Slice eggplant into ½ inch thick circles

Lay out a large sheet of paper towels. Sprinkle eggplant generously with small amount of salt on both sides and lay out on paper towels. The eggplant will release a lot of liquid. This will help get rid of bitterness (if any) and make the eggplant more succulent and less watery after it's cooked. Let sit for 15-20 minutes, and then dry both sides well with paper towels

In a large bowl (or plastic bag) mix honey, olive oil, garlic, balsamic vinegar, salt and pepper to taste. Coat both sides of each eggplant slice with this marinade.

Heat BGE to 400 degrees direct. Place eggplant slices on the grill, cover, and turn down heat to 350. Grill until marked, about 3 minutes.

Brush the slices with the remaining marinade, flip and repeat the grilling on the other side. *Regulate heat and flip often so that the eggplant is browning, but not burning*. Remove to a plate and enjoy!

Serves 2

Nutrition Facts

Nutrition (per serving): 134.8 calories; 32% calories from fat; 5.0g total fat; 0.0mg cholesterol; 8.8mg sodium; 542.2mg potassium; 23.0g carbohydrates; 5.9g fiber; 0.0g sugar; 2.9g protein.

Cooking Tips

Note: May need to double the ingredients for a large eggplant or proportionally increase ingredients for multiple eggplants.

Recipe Source

Author: Linda Chapla

Jalapeno Pie

Ingredients:

6 Eggs, lightly beaten
1/4 tsp salt
1/4 tsp Dizzy Pig Red Eye Express
2 Jalapenos, seeded, deveined and diced (cut a few slivers for garnish on top)
2 cups Mexican Four Cheese, shredded

Instructions:

Spray pie pan with Crisco Oil, butter flavor
Mix together eggs, jalapenos, salt and Red Eye.
Pour into pan and spread cheese on top.
Thin slices of jalapeno for decoration on top of cheese.

Cook on BGE direct at 350 until done. Rotate twice. Approx 10 minutes.

Slice like pie and serve warm.

Serves 6

Nutrition Facts

Nutrition (per serving): 74.0 calories.

Recipe Source

Author: Spring Chicken (Leroy McMillin)

Roasted Carrots - Eggtoberfest 2009

1 1/2 lb Organic Carrots with greens
2 Tbs Butter
3 Tbs honey
1 tsp cinnamon

BGE Set-up: Indirect with platesetter, 375 degrees

Wash, peel and trim baby carrots with greens cut to 1 inch above carrot

Rub carrots with Butter and lightly salt

Wrap carrots in foil packets of 5 carrots each

Roast carrot packets for 40 minutes or until done. Carrots will be done when a fork can be inserted easily.

Remove from Egg and place on platter. Drizzle with honey.

Serves 4

Preparation time: 45 minutes

Cooking time: 40 minutes

Ready in: 45 minutes

Nutrition Facts

Nutrition (per serving): 87.3 calories; 31% calories from fat; 3.2g total fat; 0.0mg cholesterol; 572.3mg sodium; 487.0mg potassium; 14.9g carbohydrates; 3.3g fiber; 0.0g sugar; 1.4g protein.

Recipe Source

Author: Lynn Joseph, "Girly Egg"

Roasted Garlic & New Potatoes

Ingredients

20 small to medium new potatoes

5 to 7 whole heads of garlic

1/3 to 1/2 cup olive oil

1/3 to 1/2 cup dry white wine

Kosher salt

Freshly ground black pepper

Procedure

Quarter new potatoes and set on a large rimmed baking sheet.

Lop off the very top of each garlic head and arrange throughout the potatoes.

Drizzle olive oil over the tops of the garlic and all over potatoes; do the same with the wine.

Generously salt and pepper potatoes and garlic. Toss potatoes to coat.

Cover tightly with aluminum foil and bake at 375 for 45 minutes.

Remove foil and continue baking for 20 to 30 minutes until nice and golden.

Recipe Source

Author: Kim Youngblood

Sundried Tomato and Basil Pesto

Ingredients

4 oz Sun-Dried Tomatoes in Oil (process entire jar beforehand and measure from that)

3/4 cup Olive Oil

1/4 cup Red Wine Vinegar

1 cup Fresh Basil - Minced

2 tsp Garlic - Minced

1/2 cup Green Onion - Chopped

Double Recipe

8 oz Sun-Dried Tomatoes in Oil

1 2/3 cups Olive Oil

1/3 cup Red Wine Vinegar

2 cups (or 3 oz) Fresh Basil - Minced

1 Tbs Garlic - Minced

1 cup (or 1 bunch) Green Onion - Chopped

Procedure

Place all ingredients in processor (salt and pepper to taste) and process until the consistency of pesto.

Can be tossed with hot pasta, works great with spaghetti squash, mixed in cream cheese as a spread or even served on the side with any grilled meat or seafood. Also great on panini sandwiches.

Recipe Source

Author: Anne Cooper

Source: mooneyfarms.com I got the recipe off their jar of sundried tomatoes.

Vegetarian Steaks (Stuffed Portabellas)

Ingredients

20 Large Portobello mushrooms
1 Large Bag of fresh spinach finely chopped
1 Large Jar (approximately 48 oz.) of Tomato
Bruschetta - we buy @ Sam's Club
Dice the stems from mushrooms
1 small bunch of green onions
6-10 shakes of Dizzy Pig Cow Lick
2 Large packages shredded Mozzarella Cheese
24 Slices Provolone Cheese
Balsamic Vinegar
Olive Oil



Procedure

Combine Balsamic Vinegar and Olive oil in a large Ziploc bag. Marinate 2-4 mushrooms at a time in mixture. Marinate for approximately 15 minutes.

Combine finely chopped spinach, tomato bruschetta, stem from mushrooms, green onions, steak seasoning, a splash of olive oil.

Grill set up should be direct. Grill Portabellas gill side down for 3-4 minutes @ 350-400.

Turn mushrooms after 3-4 minutes; fill with spinach mixture, top with shredded mozzarella and provolone.

Recipe can easily be adjusted to 4-6 portabellas by mixing less filling!

Recipe Source

Author: Don Byrd - Labdad, Lisa Hill - Poodlemom, Corbin, KY

VIDALIA ONION PIE

Ingredients

3 lbs Vidalia Onions (or whatever sweet onions available)
4 Tbs butter
3 eggs well beaten
1 cup sour cream (lite sour cream works too)
1/4 tsp salt
1/2 tsp white pepper
3 shakes of the Tabasco bottle
1 deep dish pastry shell, unbaked (frozen is OK)
2 cups cheddar cheese (I use four-cheese Mexican blend and I also use extra cheese, approximately 3-4 cups)

Preparation / Directions

Sauté onions in butter 15-20 min. Not caramelized but still el dente.

Combine eggs and sour cream. Add to onion mixture with 2/3 of the cheese. Season mixture and pour in pastry shell. Top with rest of cheese.

Cooking Directions

Bake on Egg at 375 degrees for 40 minutes.

Serves 6

Recipe Source

Author: Anne Cooper

Source: The original recipe was submitted by Larry Ward larryw@mail.mcg.edu From:
Tea Time at the Masters

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