

The Ceramic Grill Recipe Book

Compiled by Bill Wise

December 26, 2014

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This collection was largely based on recipes and discussion found on the old Big Green Egg Forum hosted by the Miller Family (the late Bill Miller, his wife Brenda and son David). While the instructions were developed primarily by BGE users, some were provided by those using Primo, Kamado, and Grill Dome grills as well. The recipes know no brand of ceramic cooker and work equally well on all brands. So whether you have a Primo, a BGE, a Kamado, a Kamado Joe, a Grill Dome or any of the other various brands, I hope you enjoy. Bill Wise

Ceramic Grill Recipes

WEB SITES of Recipes and BBQ Needs (verified as of 12-24-14)

- [Http://www.recipesource.com/](http://www.recipesource.com/)
 - SOAR: The Searchable Online Archive of Recipes: this site list 3 million kinds of rubs, sauces, marinades.
- <http://southernfood.about.com/>
 - Southern Foods
- [Http://www.texascooking.com/cookbook.htm](http://www.texascooking.com/cookbook.htm)
 - Grandma's Cookbook - 400 Texas Cooking recipes
- <http://recipes2.alastra.com/>
 - Arielle's Recipes - a vast collection
- <http://www.justgamerecipes.com/index.html>
 - Just Game? A collection of game recipes
- [Http://www.gumbopages.com/food/poultry/turducken.html](http://www.gumbopages.com/food/poultry/turducken.html)
 - Paul Prudhomme's Pages for buying turducken
- [Http://www.pepperfool.com/recipe_home.html](http://www.pepperfool.com/recipe_home.html)
 - Pepper recipes galore.
- [Http://www.charcrust.com/](http://www.charcrust.com/)
 - Char Crust
- http://gernot-katzers-spice-pages.com/engl/spice_small.html?redirect=1
 - Great information on spices
- [Http://www.atlanticspice.com/default.asp](http://www.atlanticspice.com/default.asp)
 - A great source for spices
- [Http://www.barbecuen.com/](http://www.barbecuen.com/)
 - A good B-B-Q site
- [Http://www.bbcharcoal.com/](http://www.bbcharcoal.com/)
 - Wood and Charcoal
- <http://outdoorhome.com/>
 - BGE dealer who sells wood as well
- [Http://www.comforthouse.com/kittherkitti.html](http://www.comforthouse.com/kittherkitti.html)
 - Comfort House - thermometers
- [Http://www.aubuchon.com/framesetsearch.htm](http://www.aubuchon.com/framesetsearch.htm)
 - Aubuchon Hardware -Type in "Stove Gasket" to find Rutland gasket material. Also find Rutland furnace cement here.
- <http://www.smoking.net/list.asp>
 - The SmokeRing list of BBQ sites
- <http://www.tm52.com/bge/>
 - Tim M (BGE Forum)
- <http://www.nakedwhiz.com/ceramic.htm>
 - TheNakedWhiz ((BGE Forum)
- <http://www.mrsdogs.com/>
 - J Appledog ((BGE Forum)
- <http://dizypigbbq.com/>
 - Greatest selection of rubs anywhere
- [Http://www.wessb.com/](http://www.wessb.com/)
 - Wess B's Big Green Egg Web site

Ceramic Grill Recipes

Meat Cooking Guide

Raw Food	Internal Temp
Ground Products	
Hamburger	160°F
Beef, veal, lamb, pork	160°F
Chicken, turkey	165°F
Beef, Veal, Lamb Roasts & Steaks	
medium-rare	145°F
medium	160°F
well-done	170°F
Pork	
Chops, roast, ribs	
medium	160°F
well-done	170°F
Ham, fresh	160°F
Sausage, fresh	160°F
Poultry	
Chicken, whole & pieces	180°F
Duck	180°F
Turkey (unstuffed)	180°F
Whole	180°F
Breast	170°F
Dark meat	180°F
Stuffing (cooked separately)	165°F
Eggs Fried, poached	yolk & white are firm
Casseroles	160°F
Sauces, custards	160°F

Doneness Chart

Temp deg F	Beef	Lamb	Pork
Rare	130	140	Not advised
Medium rare	145	145	Not advised
Medium	160	145	150 (min safe)
Medium well	165	150	155
Well	175	165	160
Very well	185	170	185

Ceramic Grill Recipes

Spice Conversions

ounces to tablespoons- based on a level tablespoon

Allspice Whole	1 Oz. = 4 TBS	Gelatin	1 Oz. = 3 TBS
Anise Ground	1 Oz. = 4 TBS	Ginger Ground	1 Oz. = 4 TBS
Bay Leaf Ground	1 Oz. = 5 TBS	Honey	1 Oz. = 1 tsp
Basil Powder	1 Oz. = TBS	Instacure #1	1 Oz. = 2 TBS
Basil Leaf	1 Oz. = 8 TBS	Instacure #2	1 Oz. = 2 TBS
Caraway Powder	1 Oz. = 5 TBS	Mace	1 Oz. = 4 TBS
Caraway Seed	1 Oz. = 3 TBS	Marjoram Powdered	1 Oz. = 8 TBS
Cardamom Ground	1 Oz. = 5 TBS	Marjoram Whole	1 Oz. = 8 TBS
Cayenne Pepper	1 Oz. = 4 TBS	Mustard Seed Ground	1 Oz. = 4 TBS
Celery Ground	1 Oz. = 3 TBS	Mustard Seed Whole	1 Oz. = 3 TBS
Celery Seed Ground	1 Oz. = 4 TBS	Non Fat Dry Milk	1 Oz. = 3 TBS
Chili Powder	1 Oz. = 4 TBS	Nutmeg Ground	1 Oz. = 3 TBS
Cinnamon	1 Oz. = 3 TBS	Onion Cracked	1 Oz. = 3 TBS
Cloves Ground	1 Oz. = 4 TBS	Onion Powder	1 Oz. = 3 TBS
Coriander Ground	1 Oz. = 5 TBS	Onion Salt	1 Oz. = 2 TBS
Coriander Seed	1 Oz. = 5 TBS	Oregano Leaf	1 Oz. = 9 TBS
Corn Syrup Solid	1 Oz. = 2 TBS	Paprika Ground	1 Oz. = 4 TBS
Cumin Ground	1 Oz. = 4 TBS	Pepper Black	1 Oz. = 4 TBS
Curry Ground	1 Oz. = 4 TBS	Pepper Coarse	1 Oz. = 4 TBS
Dextrose Powdered	1 Oz. = 3 TBS	Pepper Red Leaf	1 Oz. = 5 TBS
Fat Replacer	1 Oz. = 3 TBS	Pepper White	1 Oz. = 4 TBS
Fennel Seed Ground	1 Oz. = 3 TBS	Pepper Whole	1 Oz. = 3 TBS
Fennel Seed Cracked	1 Oz. = 3 TBS	Pickling Spice	1 Oz. = 3 TBS
Fennel Seed Whole	1 Oz. = 4 TBS	Sage	1 Oz. = 8 TBS
Fermento	1 Oz. = 4 TBS	Salt Purified	1 Oz. = 1-1/2 TBS
Garlic	1 Clove = 1/8 tsp	Soy Protein	1 Oz. = 3 TBS
Garlic Cracked	1 Oz. = 3 TBS	Sugar	1 Oz. = 1-1/2 TBS
Garlic Granulated	1 Oz. = 3 TBS	Sugar Brown	1 Oz. = 1-1/2 TBS
Garlic Powder	1 Oz. = 3 TBS	Thyme Ground	1 Oz. = 4 TBS

Ceramic Grill Recipes

Dry or Liquid Measurement Conversions

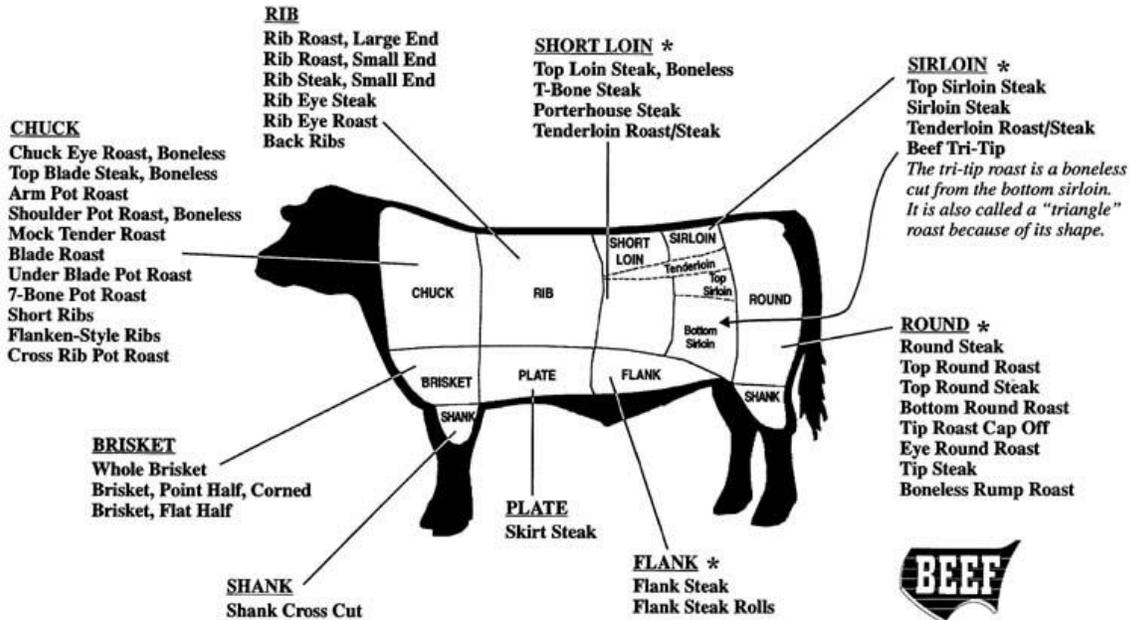
Measure	Equals
Teaspoons (tsp)	
Under 1/8 teaspoon	Dash or pinch
1-1/2 teaspoons	1/2 tablespoon
3 teaspoons	1 tablespoon
Tablespoons (TBS)	
1 tablespoon	3 teaspoons
4 tablespoons	1/4 cup
5-1/3 tablespoons	1/3 cup
8 tablespoons	1/2 cup
10-2/3 tablespoons	2/3 cup
16 tablespoons	1 cup
Cups (Cup)	
1/4 cup	4 tablespoons
1/3 cup	5-1/3 tablespoons
1/2 cup	8 tablespoons
1/2 cup	1/4 pint
2/3 cup	10-2/3 tablespoons
1 cup	16 tablespoons
1 cup	1/2 pint
2 cups	1 pint
4 cups	1 quart
Pints (pt), Quarts (qt) and Gallons (gal)	
1 quart	2 pints
1 US Gallon	4 quarts
Liquid Measures Equals	
2 tablespoons	1 fluid ounce (oz)
3 tablespoons	1 jigger
1/4 cup	2 fluid ounces
1/2 cup	4 fluid ounces
1 cup	8 fluid ounces

Ceramic Grill Recipes

US Measure	Metric	
	Exact Conversion	Standard Conversion
Ounces-Weight	grams	grams
1	28.3	30
2	56.7	55
3	85	85
4	113.4	115
5	141.7	140
6	170.1	170
7	198.4	200
8	226.8	250
12	340	350
16	453.6	500
32	917.2	1,000
Fluid Ounce	milliliter/liter	milliliter/liter
1 fl oz (1/8 cup or 1/32 quart)	29	
4 fl oz (1/2 cup or 1/8 quart)	118	
8 fl oz (1 cup, 1/2 pint or 1/4 quart)	236	
16 fl oz (2 cups, 1 pint or 1/2 quart)	473	
32 fl oz (4 cups, 2 pints, or 1 quart)	946	0.95 liter
128 fl oz (4 quarts or 1 gallon)	3.79	3.8 liter
Spoons	milliliter/liter	milliliter/liter
1/4 teaspoon	1.2	1
1/2 teaspoon	2.4	2
1 teaspoon	4.7	5
2 teaspoons	9.4	10
1 tablespoon	14.2	15
Cups	milliliter/liter	milliliter/liter
1/4 cup (4 TBS)	56.8	50
1/3 cup (5 1/3 TBS)	75.6	75
1/2 cup (8 TBS)	113.7	125
2/3 cup (10 2/3 TBS)	151.2	150
3/4 cup (12 TBS)	170.5	175
1 cup (16 TBS)	227.3	250
4 1/3 cups	984.8	1000 /1 liter

Ceramic Grill Recipes

— BEEF CUTS — Where They Come From

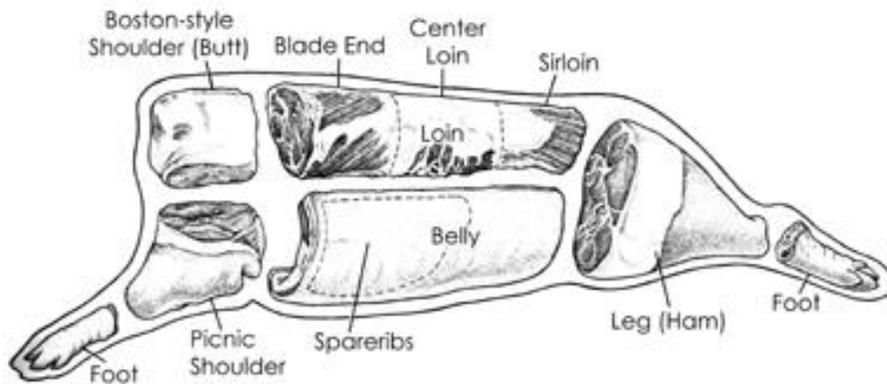


National Cattlemen's Beef Association
 444 North Michigan Avenue
 Chicago, Illinois 60611
 (312) 467-5520

* Beef primals that feature cuts lowest in fat.

21-500

PORK CUTS



Major cuts of Pork

Source: Culinary Cafe
 (http://www.culinarycafe.com/Meat_Dishes/Pork_Cuts.html)

Ceramic Grill Recipes

JUST SO YOU KNOW

Boston butt = Boston roast = pork butt roast = pork shoulder Boston butt = Boston-style shoulder = Boston shoulder = Boston-style butt = fresh pork butt = pork shoulder blade roast

Notes: This economical, rectangular roast is the cut of choice for pulled pork barbecue, since it's marbled with enough fat to keep the meat moist while cooking. You can buy it bone-in or boneless.

Substitutes: pork picnic roast (also works for pulled pork) OR pork center cut loin roast (This is lower in fat, so roast it at a lower temperature and avoid overcooking it.) 2 hours per pound at 225 degrees is a good rule of thumb. Remember this is for the individual piece of meat not the total weight. Two 5 pound butts (10 pounds total) should cook in about 10 hours as long as there is some separation on the grill.

HOW MUCH MEAT?

For pulled pork, a typical sandwich (or serving) is 4 oz of cooked meat. For adult males, you might want to plan on 2 sandwiches per person. For women and children, plan on one sandwich per person. The average butt loses about 40% of its weight while cooking. So, to get 6 pounds of cooked pork (24 sandwiches) you would need to start with 10 pounds of butt (2.4 servings per LB of uncooked meat). So a simple little table is all you need:

	People		Servings
Number of men	{Number of big eaters}	Times 2	{Servings}
Number of women and children	{Number of small eaters}	Times 1	{Servings}
		Total Servings	{Total servings}
		Divided by 2.4	{Pounds of Butt to buy}

Lunch for 12

Many years ago, I did a BBQ lunch for a group of 12 (3 women, 9 men) at work. Here is what we wound up eating. I had brought extra of everthing and encouraged everyone to take seconds so you might be able to get by with slightly less.

- A one-quart container of coleslaw.
- A 55 oz can of baked beans. (one and one-half quarts).
- 19 buns.
- 8 pounds of Boston Butt (provided 6 pints of pulled pork). (The formula above predicted 8.75 LBs)
- One and one-half bottles (16 oz each) of BBQ sauce.
- One-half of a 12 ¼ oz bag of potato chips.
- 12 soft drinks.
- 20 mini-moon pies.

Ceramic Grill Recipes

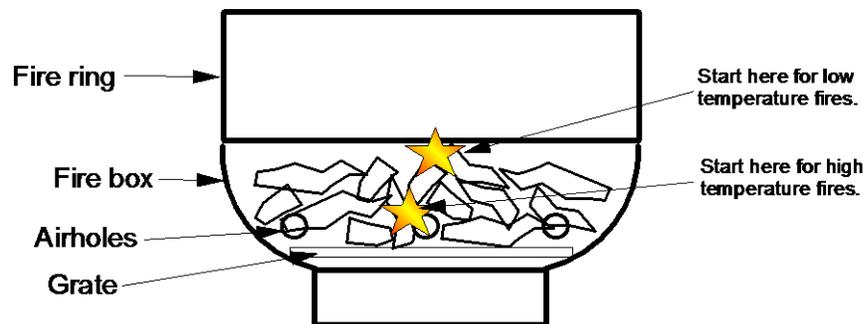
Fire Building Techniques for Ceramic Grills with lump charcoal

Adapted from the Ugly Brothers web site http://www.uglybrothers.net/grillosophy.htm#bge_fire

The heavy ceramic insulation of the Ceramic Grill allows it to retain much of the heat and moisture that would otherwise evaporate from more popular steel walled smokers. Small fires built in the Ceramic Grills can burn for hours consuming very little fuel.

Perhaps the biggest mistake is to light a big fire in the Ceramic Grill as many do in a steel smoker. OK, OK, OK, this would be great if you are cooking steaks, but for slow smoking this will create a hot fire which will be difficult to bring down. What we want to do for slow smoking is to create a small fire which we can more easily regulate.

To achieve this place the desired amount of hardwood charcoal in the Ceramic Grill, placing larger chunks on the bottom. For longer cooking items you will want to place enough hardwood charcoal in the firebox to set the level above the side air holes.



Starting with a charcoal chimney:

- Start about 15 hardwood briquettes in a charcoal chimney. These are the only briquettes you are allowed to use; the primary charcoal for your grill should be lump hardwood charcoal. When they are completely ignited, place about 10 of them in the firebox, distributing them evenly.

Starting with an electric starter:

- Place the electric starter on top of the loaded charcoal in the firebox. Place a few small pieces on top of the starter coil. Open the bottom vent up completely. Plug the starter in and allow it to heat up for 5 to 6 minutes. The coil should be red hot and you will see several red hot coals as well (and possibly a few flames). Unplug the starter and remove it to a safe spot where it can cool.

Starting with paraffin firestarters:

- Place the starter on top of the pile of charcoal. Light the starter and place a couple of pieces of lump around the starter. Allow it to burn for about five minutes until the lump itself is ignited

Controlling the temperature

Close the lid on the grill and allow the fire to burn for about 5 minutes with the bottom vent about half way open and the top vent open full. After this, close the bottom vent to about 1/2-inch and close the top vent at least 3/4 of the way. In a short while the temperature will rise and level off. For slow smoked

Ceramic Grill Recipes

meats such as brisket, butts and ribs we are shooting for a smoker temperature of approximately 190-200°F. Adjust the vents accordingly to raise or lower the temperature. It is very important not to let the temperature to get too far past the desired temperature. [Please note that Char-Woody disagrees with this and routinely brings his grill up to 600 degrees or so before bringing it back down to his desired temperature.]

A smaller fire such as this will burn for long periods in a Ceramic Grill, spreading slowly to the unlit charcoal and giving you a good 12 hours of constant heat. There should be no need to re-fuel the fire unless you are working under EXTREME conditions of cold and wind. If you are working under such conditions take comfort in the fact that a steel walled smoker would have required constant attention and would have been difficult to get up to temperature!

Higher Temperature Cooking:

- To achieve hotter temperatures (375-750), place the electric starter, the hot briquettes or the firestarter at the bottom of the pile of charcoal with only a few pieces of coal between the starter and the grate. You might wish to only place a few pieces on top until the fire is going and then add more pieces to form the full pile. Since most high temperature cooks are shorter in duration, there is not the need to use as much lump charcoal as in the low temperature cook. Larger pieces allow the oxygen to get to the fire. Using small pieces of charcoal may limit the upper end of the temperature to less than desired.

TIPS:

- Hardwood charcoal only!
- E-Z light briquettes NO WAY! You will taste the fuel. Obviously, NO LIGHTER FLUID.
- Mesquite charcoal & chips use sparingly. Blend mesquite with other hardwood charcoals. Mesquite sputters and sparks a lot.
- You can insert a smaller rack above the fire which can hold a water pan (for keeping a moist environment) or pizza stone (as a heat deflector).
- Open the vents, raise the temperature; close the vents, lower the temperature..
- Fire started at bottom - high temperature. Fire started at top - low temperature.
- When opening the dome when a fire is going but the vents are closed down, be VERY careful. The sudden rush of oxygen will often times create a fireball which can remove arm and facial hair if not careful. When opening the dome under these circumstances (for example, after a dwell time after cooking steaks at 750), it is best to “burp” the grill by lifting the dome an inch or so, closing it, and repeating this until no flames are seen before opening it completely. The use of fire protective gloves is certainly helpful. You can also open your top vent completely before opening the dome after a dwell. Allow ten seconds to avoid “flame-ups”.

CERAMIC GRILL RECIPES

RUBS & MARINADES

JJ's Favorite Rub

Submitted by: JJ

Based on Jim Goodes Beef Rub this has long been a favorite of JJ.

Ingredients:

- 5 TBS dark brown sugar
- 4 TBS paprika
- 1 TBS rosemary
- 4 tsp onion powder
- 4 tsp garlic powder
- 4 tsp dry mustard
- 3 tsp dried sweet basil
- 2 tsp ground bay leaves (If you can't find ground use whole)
- 1½ tsp ground coriander
- 1½ tsp ground savory
- 1½ tsp dried thyme
- 1½ tsp ground black pepper
- 1½ tsp white pepper
- ¼ tsp ground cumin
- Salt, to taste

Directions:

- Place all ingredients into a food processor and blend. If you use whole bay leaves blend until leaves are pulverized.
- Rub meat and cover with saran wrap.
- Marinade over night in fridge. Allow to come to room temperature and place in smoker.

Sugarless Texas Sprinkle

From: The BGE Forum (Cat)

Ingredients:

- 1/3 cup salt
- 1/4 cup paprika
- 3 TBS chili powder
- 2 TBS black pepper
- 1 TBS ground cumin
- 1 TBS garlic powder
- 1 TBS cayenne (or less to taste - I substitute a teaspoon of chipotle powder)

CERAMIC GRILL RECIPES

Nature Boy's Rib Rub

Submitted by Nature Boy (Chris Capell)

This is a rub I developed for ribs, but have been using it on chicken and fish as well. It has a fresh zing to it from the ginger and the lemony flavor of the coriander seeds, and plenty of pepper.

Ingredients:

- ½ Cup Turbinado Sugar (or Brown sugar)
- 1 TBS Black Peppercorns
- 1/3 Cup Kosher Salt
- 1 TBS Green Peppercorns
- 2 TBS Hungarian Paprika
- 1 TBS Celery Seed
- 2 TBS Onion Powder (I use Penzey's Toasted)
- 1 tsp Ground Chipotle (or more to taste)
- 1 TBS Ginger Powder (I use Penzey's China Cracked Ginger and grind myself)
- 1 tsp Rubbed Sage
- 1 TBS Brown mustard seeds (optionally yellow)
- 1 tsp Cayenne Pepper (optional)
- 1 TBS Curry Powder
- 1 TBS Coriander

Preparation Directions:

- Grind peppercorns, coriander seeds and cracked ginger. Blend all ingredients together.

Slap yo' Momma butt Rub

Submitted by: Tember2

Rub, Perfect for Boston Butts

Ingredients:

- 1 Cup sugar (can be split into ½c brown ½ white)
- ½ Cup salt (can be split into ¼ kosher ¼ table)
- ½ Cup garlic salt
- ½ Cup spanish paprika (Hungarian will work)
- 1 TBS garlic pepper
- 1 tsp coriander
- 1 tsp cinnamon
- 3 tsp cayenne pepper
- 1 TBS chili powder
- 1 TBS black pepper
- 1 Pinch love

Preparation Directions:

- slap it all together and mix it up

Cooking Directions:

- rub your butt and throw it on the egg.
- cook low temp 225 or so and let the temp in the meat get to 180.
- Pull meat once it has cooled and sprinkle with the rub for additional flavor.
- When cooking I suggest getting a squirt bottle filled with equal parts apple juice and cider vinegar. Spray yo' butt with it and it will help open the muscle striations up and give it a good sweet flavor.

CERAMIC GRILL RECIPES

All Purpose Rub

Posted by Palisin on June 12, 2001

Used with Swordfish with Mango Chutney.

Ingredients:

Ratios for all purpose rub

- 1 TBS chopped Ginger
- 1 TBS chopped Garlic
- 1 TBS chopped Scallions
- 1 tsp allspice
- Dried hot peppers to taste (I recommend it spicy)
- 1 tsp Salt
- 1 tsp black pepper
- 1 TBS olive oil
- 1 tsp soy sauce

Combine in mortar & pestle or food processor cover steaks or seafood generously.

Emeril's Rustic Rub

Good with poultry or fish.

Ingredients:

- 8 TBS paprika
- 3 TBS cayenne
- 5 TBS freshly ground black pepper
- 6 TBS garlic powder
- 3 TBS onion powder
- 6 TBS salt
- 2½ TBS dried oregano
- 2½ TBS dried thyme

Preparation instructions:

- Combine all the ingredients in a mixing bowl.
- Blend well.
- Store in an airtight container in your spice cabinet for up to 3 months.

More About Rubs

Barbecues & Grilling (<http://bbq.about.com/>)

with Derrick Riches Your Guide to one of hundreds of sites

In the science of rubs there's only a couple of rules to remember. First of all, don't overpower your cooking. Too much is far worse than not enough. This applies particularly to salt. Some people say that salt will dry out meats and should be avoided at all costs. Others say that salt enhances flavor and helps carry flavor into the interior of meats. My opinion is that generally salt is something for the table. Spices and herbs are what make a good rub. This isn't to say that you won't find me adding salt to something before it hits the grill or the smoker. I just prefer different flavors to be cooked in.

CERAMIC GRILL RECIPES

Another thing to remember is that sugars will caramelize and burn the surface of meats. So only use sugars, whether straight on derived from some other source like fruits, when slow cooking with indirect heat or at the end of cooking. If you want to use sugar in a rub, avoid refined white sugar at all costs. White sugar dissolves easily. A good sugar to use is turbinado sugar. You can usually find this kind of sugar in natural food stores. Turbinado sugar is a coarse raw sugar that has a molasses flavor and tends to not dissolve into meats as quickly as white sugar does.

The third thing to remember is the heat. Not the cooking temperature but the spicy heat of chili powders or cayenne. A good rule of thumb is to avoid things that will make your dish too hot. Chili powders made from something like a Habanero can make a kind of heat many people find hard to cope with. When making a hot rub, remember who you're cooking for and take it a little at a time. Try starting out on the mild side and working your way up. It's better than throwing out a 12 hour smoked brisket because no one can eat it.

The last thing to remember is the secret of every famous chef or author of cook books. Write it all down. The perfect concoction is only worth a meal of two if you can't reproduce it. So when mixing rubs of your own, write down what you do. If it turns out terrible you can burn the paper in the grill and no one will ever know. But if it turns out wonderful you'll want to know how you did it.

Avoid excessive salts in your rubs. This means more than just limiting the table salt, look for salt in prepared spice mixtures as well.

Devil's Rub

Source: *Barbecues & Grilling* (<http://bbq.about.com/>)

- ¾ Cup minced garlic
- ½ Cup packed brown sugar
- ½ Cup white vinegar
- ¼ Cup red pepper flakes
- ¼ Cup tomato paste
- 3 TBS hot pepper sauce
- 2 TBS coarse salt

Mix all ingredients together. Store in an airtight container.

Spicy Dry Rub

Source: *Barbecues & Grilling* (<http://bbq.about.com/>)

- 6 TBS dry mustard
- 3 TBS dried oregano leaves
- 2 TBS chili powder
- 1 TBS garlic powder
- 1 TBS pepper
- 1 TBS salt

Mix all ingredients together. Store in an airtight container.

CERAMIC GRILL RECIPES

Tandoori Rub for Fish or Chicken

Source: *Barbecues & Grilling* (<http://bbq.about.com/>)

- 1 TBS ginger
- 1 TBS cumin
- 1 TBS coriander
- 1 TBS paprika
- 1 TBS turmeric
- 1 TBS salt
- 1 TBS cayenne

Mix all ingredients together. Store in an airtight container.

Memphis Style Rib Rub

Posted by [Stogie](#) on April 08, 2002

To do a "dry rib" no "recipe" is needed. Just don't sauce at the end and sprinkle more rub on prior to serving. Here are 2 rubs that are widely used on dry ribs in the Memphis area. Enjoy!!

Ingredients:

- 4 TBS Paprika
- 2 TBS Celery salt
- 2 TBS Salt
- 2 TBS Black pepper, coarsely ground
- 2 TBS Cumin powder
- 2 TBS Brown sugar, dark
- 1 TBS Turbinado sugar
- 1 TBS Oregano, dried
- 1 TBS Cayenne pepper
- 2 tsp Sage, dried
- 2 Bay leaf(s)
- 1 tsp Dry mustard

Preparation:

- Crush the bay leaves and combine all ingredients.
- Just before serving, sprinkle with more rub.

CERAMIC GRILL RECIPES

Rendezvous Rib Rub

Posted by [Stogie](#) on April 08, 2002

To do a "dry rib" no "recipe" is needed. Just don't sauce at the end and sprinkle more rub on prior to serving. Here are 2 rubs that are widely used on dry ribs in the Memphis area. Enjoy!!

Ingredients:

- 2 TBS Paprika
- 2 tsp Seasoned salt
- 2 tsp Black pepper
- 2 tsp Garlic powder
- 2 tsp Onion powder
- 1 tsp Oregano
- 1 tsp Dry mustard
- ½ tsp Chili powder
- ½ tsp Cayenne pepper

Preparation:

- Combine all and mix well.
- Then, just before serving, lightly sprinkle with the rub.

Mojo marinade

Great on roast pork

Ingredients:

- 1/3 cup lemon juice
- 1/3 cup orange juice
- 1/3 cup white vinegar
- 1 oz. salt
- 1 oz. peppercorns
- 2 oz. annato seeds (soaked in warm water for 2 hours)
- 15 cloves garlic
- 10 allspice berries
- 2 serrano peppers (seeds removed)
- 1 bunch cilantro

Directions:

- Place all ingredients in blender and puree.

NOTE: Annato seeds are from the Achiote plant and are available at Mexican groceries or specialty groceries.

CERAMIC GRILL RECIPES

Mojo Marinade and Sauce

Great on roast pork

Ingredients:

- 3 large oranges, juiced (approximately 1-1/2 cups)
- 2 large limes, juiced
- 6 TBS olive oil
- 1/3 cup minced fresh parsley
- 2 TBS minced fresh oregano
- 1 tsp salt

The roast pork here in Tampa is usually done in the oven with a nice crust.

South Carolina Gold (Hot!)

From the kitchen of Kevin Taylor, the BBQ GURU

I make my own habanero powder.

Ingredients:

- 3/4 Cup Mustard
- 3/4 Cup red wine vinegar
- 1/2 Cup Sugar
- 2 TBS Butter
- 1 TBS Worcestershire sauce
- 1 TBS hot sauce
- 1 TBS habanero powder
- 2 tsp Salt
- 2 tsp Pepper

Directions:

- Mix together and simmer for 30 minutes.

CERAMIC GRILL RECIPES

Killer Jerk Marinade

Posted by Turkey (Mark) on June 01, 2001

Been making this for years and the BGE made it the best yet. Wife and kid are out of town this weekend so I'm making it the way I like it, HOT! You can do what you want with the peppers, the recipe my mom gave me just said 1 "hot" pepper.

Ingredients:

- 1 medium onion (quartered)
- 2-3 jalapeño peppers (or other peppers)
- 3 TBS Soy Sauce
- 1 TBS Olive Oil
- 1 TBS Vinegar
- 3-4 TBS Spice Mix (below)

Spice Mix Ingredients

- 4 TBS Thyme (fresh or dried)
- 2 TBS salt
- 4 TBS Sugar
- 2 TBS Allspice
- 1 TBS ground cinnamon
- 1 TBS ground nutmeg
- 2 TBS ground black pepper

Preparation:

• Take 3-4 TBS of the spice mix below (I use 4) and put in a food processor with onion (quartered), hot peppers, soy sauce, oil and vinegar. Pulse until everything is chopped fine but not liquefied.

I like it with chicken thighs (bone in) or pork tenderloin but it's really good on everything. I usually marinate at least 4-6 hour or overnight if I can.

I make a big batch of this and keep it in a ziploc bag as I cook this often in the summer. ENJOY!!

CERAMIC GRILL RECIPES

CASSEROLES

JJ's Quiche

Submitted by: JJ

Ingredients:

- 1 tsp Butter
- ¼ LB Grated Parmesan cheese
- 8 Oz Sausage, crumbled
- ½ Cup Flour
- 1 LB Mushrooms, sliced thin
- 1 TBS Baking powder
- Pinch Fresh ground pepper
- ½ tsp Salt
- 3 Oz Cream cheese
- 9 Eggs, beaten
- ½ LB Ricotta cheese
- 2 Cup Chopped chives
- ½ LB Monterey Jack cheese shredded
- ¼ LB Extra sharp cheddar cheese, shredded

Preparation Directions:

- Spray large rectangular pan with Pam
- In a skillet over medium heat, brown the sausage for 4 to 6 minutes.
- Add mushrooms and sauté until wilted, about 3 to 4 minutes.
- Season with black pepper.
- Remove from heat and cool slightly.
- In a large mixing bowl, combine the cream cheese and ricotta cheese and mix thoroughly.
- Stir in the flour, baking powder and salt.
- Add the eggs, a little at a time, and mix until fully incorporated.
- Stir in the sausage/mushroom mixture, grated cheeses and green onions.
- Pour into the prepared pan and cover tightly with plastic wrap.
- Refrigerate overnight or for at least 12 hours.

Cooking Directions:

- Preheat EGG to 400 degrees using an inverted plate setter or fire bricks
- Remove mixture from refrigerator and bake for about 45 minutes — or until golden brown and the ante, slightly jiggles.
- Remove from EGG and cool for 5 minutes before serving; spoon onto serving plates and serve immediately.

CERAMIC GRILL RECIPES

Meatloaf on the BGE

Posted by sprinter on August 31, 2001

Been lots of talk lately about pork butts, briskets, chicken etc. Thought I'd add my two cents about a relatively unknown or at least seemingly unspoken BGE meal, a meatloaf. Last night I cooked one and I had forgotten myself what a great meal they make. This was a real nice change of pace from the steaks and chicken and pork that we've been cooking lately and the family really enjoyed it as well. Not too many things for which the kids (4 and 2) ask for seconds, this was one of them. Another one is grilled fish, go figure.

Ingredients:

- 2 LBs ground chuck
- 1 LB sage breakfast pork sausage
- 1 egg
- ½ Cup diced green and red pepper
- ½ Cup diced red onion
- ½ Cup Italian bread crumbs (I had homemade, could use others)
- ¾ Cup ketchup
- 3 TBS Worcestershire sauce (more or less to your liking)
- 1 Cup shredded sharp cheddar cheese
- 2 TBS Fajita Seasoning

Directions:

- Cook indirect at about 325 until the internal temp was 170. It took about 1 ½ to 2 hours. No wood chips added.
- I have one of those adjustable V racks. It adjusts from completely flat to a V of about 20 degrees in small increments. I lay it flat, cover it with foil and poke holes in the foil every couple of inches, then adjust the sides to about a 45 degree angle and place the meatloaf inside of that. Works out great and it allows the smoke to penetrate the whole loaf, not just the top.

Mike's Smoked Meatloaf

Submitted by Mike Harmon

Ingredients:

- 2 lbs lean ground beef
- 1 TBS canola oil
- 1 LB lean ground pork
- ½ cup minced onion
- 1½ cups bread crumbs
- ½ cup chopped green/red pepper
- 2 TBS Worcestershire sauce
- 3 cloves minced garlic
- 1 egg
- 1 tsp ground black pepper
- ¼ cup beef stock
- 1 tsp salt
- 1 tsp Tabasco
- ½ tsp ground cumin

CERAMIC GRILL RECIPES

Directions:

- Warm the oil in a skillet over medium heat.
- Add the pepper, salt, onion, bell pepper and cumin and sauté until the veggies are softened.
- Put the veggies into a large bowl.
- Add the rest of the meatloaf ingredients and mix well with your hands.
- Then mound the meat into a metal loaf pan and season with Ultimate Steak and Roast rub.

Light your BGE and stabilize at 225 degrees.

- Add smoking woods to the coals and put the meatloaf in the BGE.
- All you do now is add more smoking woods (if you want to) and wait till it is time to eat.
- I use Jack Daniel's Barrel Chips for this and the result is amazing.
- If you want to top the meatloaf with sauce, you can do so about 20 minutes before you take the meatloaf out of the BGE. Enjoy!

Eggfest Meat Loaf

Submitted by Cat

Not for the cholesterol-conscious. This is good cold too.

Ingredients:

- 1 LB ground chuck
- 1/2 LB ground pork
- 1/2 LB ground veal
- 1/4 Cup Worcestershire sauce
- 1/4 Cup Dijon mustard
- 1 Cup shredded mild cheese (I mix Colby cheddar & Monterey jack)**
- 10 Oz Andouille sausage, coarsely chopped*
- 3 large egg yolks
- 1 1/2 Cup diced yellow onion
- 1/2 Cup minced fresh parsley
- 3 large garlic cloves, minced
- 1/2 tsp ground chipotle
- 1/2 Cup diced red pepper
- 1/2 tsp ground cumin
- 2 Tbs olive oil (or bacon grease)
- salt & fresh ground pepper to taste
- 3 TBS sour cream

Preparation Directions:

- Sauté onion & garlic in olive oil until lightly browned; add red pepper & sauté until soft. Season with salt & pepper. Cool.
- Mix cooked vegetables with other ingredients. Pack into a 9x5x3" loaf pan lined with foil or plastic wrap. Chill for several hours.

Cooking Directions:

- Turn loaf out onto a shallow pan.
- Heat Egg to 200 dome. Add a few chunks smoking wood (I like red oak) if desired. Put meat loaf on the fire & gradually increase dome temp to 300 over 20 minutes or so.
- Cook until the loaf's internal temperature is 150. This takes an hour to an hour and a half.
- Let rest for 20 minutes before slicing.

Special Instructions:

- Serve with Jimsberry finishing sauce (see recipe section) if desired.
- *Three Aidells sausages. Substitute any cooked sausage; chop in food processor.
- **Thanks for the suggestion, Spin!

CERAMIC GRILL RECIPES

Roasted Garlic and Grape Tomatoes Spaghetti Sauce

Posted by [Rich](#) on November 03, 2001

I found a spaghetti recipe that works perfectly in the egg and BOY does it taste great. Give it a try.

Ingredients:

- 2 lbs grape tomatoes, halved
- 16 cloves garlic, peeled
- ½ cup extra virgin olive oil
- ¼ tsp crushed red pepper flakes
- ½ tsp salt
- ¼ tsp black pepper
- 1 LB spaghetti
- 1 handful torn fresh basil leaves

Preparation directions:

- Arrange tomatoes and garlic cloves so they fit snugly in an oven tray or oven proof pan (I used the BGE drip pan).
- Drizzle with oil and sprinkle with red pepper flakes, salt and pepper.

Cooking directions:

- Heat BGE to 400 degrees (I added soaked peach wood chips to the fire, but this is optional and you can add what ever you like).
- Put the tray directly on the grill (no pizza stone).
- Roast until the garlic is soft and golden, about 25 minutes (try not to peek).
- Add to cooked spaghetti. Toss well to coat.
- Sprinkle with basil.
- Serve immediately.

CERAMIC GRILL RECIPES

BREADS & PIZZA

Naan--Eggtobberfest 2000

Submitted by: b davidson

From: Vishnu Shenoy

Traditionally, naan, an Indian bread, is made by "slapping" the dough onto the inside wall of a tandoori, a clay oven. The dough cooks in about a minute or so and is then peeled off the side of the tandoori using a metal or wooden spatula. Given that the inner dome surface of most of our eggs is neither easily accessible nor "fit for dough slapping," a 600 degree pizza stone was used. Additionally, a number of different fillings can be used to enhance the flavor.

Ingredients:

- 2.5 Cup unbleached flour
- 1 beaten egg
- 1 tsp sugar
- 2.5 tsp baking powder
- ½ Cup chopped almonds
- ½ Cup chopped raisins
- 1.5 tsp chopped ginger

Preparation Directions:

- Mix the first four of the above ingredients in a mixing bowl. Slowly add milk until the mixture forms a stiff dough. Allow the dough to rise overnight then divide it into fist-sized balls and set aside.
- Mix the raisins, ginger and almonds in a separate bowl.
- Using your fingers, create a small hollow in a ball of dough and deposit about 2-3 tsps of the raisin/almond/ginger mixture into it, sealing the mixture inside the dough by pinching it closed at the top of the hollow. Then flatten out the dough on a floured surface with a rolling pin.

Cooking Directions:

- "Slap" the rolled dough onto a preheated 600 degree pizza stone (a little extra ceramic mass below the stone would be more desirable, but not absolutely necessary). Peek through the top of the egg to ensure that the bread doesn't burn. One flip of the bread may be necessary to be certain that the bread is baked evenly.
- Try baking a piece of plain bread without the filling.
- Other fillings, including onions and garlic, are also very good, but "Passage Naan" is my favorite.

Special Instructions:

- After removing the naan from the egg, brush the surface with some butter and serve.

CERAMIC GRILL RECIPES

Hamburger or Hot Dog Buns

Submitted by Char-Woody

Summer is the time of year when everyone thinks about grilling outdoors. Homemade buns make hamburgers and hot dogs taste out of this world. If you live in an area where the temperature gets so hot you don't want to heat up your oven, make a bunch of buns early in the season and freeze them. To give them a heartier texture, you can substitute 2 cups of King Arthur Traditional Whole Wheat Flour for an equal amount of King Arthur Unbleached All-purpose Flour.

Ingredients:

- 2 TBS granulated sugar
- 2 packets or 2 scant tablespoons active dry yeast
- ½ cup warm water (105°F to 115°F)
- 2 cups warm milk (105°F to 115°F)
- 2 TBS vegetable oil
- 2 tsp salt
- 6-7½ cups King Arthur Unbleached All-purpose Flour*

egg wash:

- 1 egg beaten with 1 tablespoon cold water
- sesame, poppy or caraway seeds or coarse salt (optional)

*We give you this fairly wide variation for a couple of reasons. First, you'll find in the summer that you'll need a bit more flour to absorb a given amount of liquid than you will in the winter. This is because it's humid and flour acts somewhat like a slightly dampened sponge as a result. Second, this particular dough should be quite slack, i.e., very relaxed in order to make soft and tender buns. So you want to add only enough more flour, past the 6-cup point, to make the dough just kneadable; sprinkling only enough more to keep it from sticking to you or the board.

Mixing:

- In a large bowl, dissolve the sugar and then the yeast in the warm water. Add the milk, oil, salt and 3 cups of flour to the yeast mixture. Beat vigorously for 2 minutes.
- Gradually add flour, 1/4 cup at a time, until the dough begins to pull away from the sides of the bowl. Turn the dough out onto a floured work surface.
- Kneading: Knead until you have a smooth, elastic dough. Because this dough is so slack, you may find that a bowl scraper or bench knife can be helpful in scooping up the dough and folding it over on itself.
- Rising: Put the dough into an oiled bowl. Turn once to coat the entire ball of dough with oil. Cover with a tightly-woven dampened towel and let rise until doubled, about one hour.
- Shaping: Turn the dough out onto a lightly oiled work surface. Divide into 18 equal pieces. This is done most easily by dividing the dough first into thirds, then those thirds into halves, then the halves into thirds.
- Shape each piece into a ball. For hamburger buns, flatten the balls into 3 1/2-inch disks. For hot-dog buns, roll the balls into cylinders, 4 1/2-inches in length. Flatten the cylinders slightly; dough rises more in the center so this will give a gently rounded top versus a high top.
- For soft-sided buns, place them on a well-seasoned baking sheet a half inch apart so they'll grow together when they rise. For crisper buns, place them three inches apart.
- Second Rising: Cover with a towel and let rise until almost doubled, about 45 minutes.

CERAMIC GRILL RECIPES

Baking:

- Fifteen minutes before you want to bake your buns, preheat your BGE to 400°F. Just before baking, lightly brush the tops of the buns with the egg wash and sprinkle with whatever seeds strike your fancy.
- Bake for 20 minutes or until the internal temperature of the bread reaches 190°F. (A dough thermometer takes the guesswork out of this.)
- When the buns are done, remove them from the baking sheet to cool on a wire rack. This will prevent the crust from becoming soggy.

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Mrs. Puj's EGGtoberfest 2001 Calzone

Contributed by Mrs. Puj (Cheryl Pugda)

Preparation - Dough

- 1¾ cups water
- 4½ cups unbleached white or all-purpose flour
- ¾ tsp instant yeast
- 1/3 tsp Honey
- 2 tsp fine sea salt
- 1 TBS olive oil

This dough is prepared using the dough cycle of a bread machine. Place ingredients into the bread machine, set the dough cycle, and let the machine do its work. Divide dough into 8 equal pieces and wrap in plastic wrap. Keep cool until ready to bake.

Preparation - Sauce

- 12 oz. Water
- 12 oz. can tomato paste
- 15 oz. can tomato sauce
- 1 TBS chopped basil leaves
- 1 tsp Oregano
- ½ tsp parsley flakes
- ½ tsp Salt
- ¼ tsp Pepper
- 2 TBS olive oil
- 1 tsp Italian seasoning
- 1/8 tsp garlic powder
- ½ tsp sugar

Combine all ingredients into a sauce pan and simmer for 45 minutes. Stir sauce throughout the simmer. Let cool.

Baking Instructions

- Light the egg and place the plate setter and pizza stone in the egg when the internal temperature reaches 200°F.
- Bring the egg to 500°F to 530°F and let the temperature stabilize for 30 to 45 minutes.
- Prepare the calzone with ingredients that you like; different cheeses, sausages*, pepperoni, vegetables are all good.

CERAMIC GRILL RECIPES

- Roll each dough ball into a thin rectangle.
- Sprinkle corn meal on the pizza peel and put the rolled dough on the peel.
- Place the sauce and ingredients on one side of the rectangle.
- Fold over the dough and crimp the open ends tightly.
- Spread olive oil on top of the dough**.
- Bake for 18 to 20 minutes.

* Recommended to precook all meats prior to baking

** Optional

Sprinter's Smoked Cheese Loaf

Posted by [sprinter](#) on January 08, 2002

Been debating whether or not to post this recipe for the past few months, kind of an odd duck as far as BGE recipes go, but all of this talk of bread, smoke, some like smoke, others don't etc. Give this one a shot and you can use store-bought bread (I've used bagels, French and Italian breads) or make a loaf of your own, either way is great. This is so simple it's stupid but we bring this to a lot of get together and it's gone in a flash. Give this a go and let me know what you think of it. It's not for those who are watching their waistlines but it sure tastes good.

Ingredients:

- 1 loaf Round unsoiled white bread (can use French, Italian, Sourdough or whatever)
- 2 TBS butter
- 1½-2 Cup mayonnaise
- 1½ Cup Parmesan or Roman cheese (or Kraft 3 cheese blend)
- 1 TBS minced garlic

Directions:

- Get your egg setup for indirect cooking, like pizza or calmness. You want a dome temp of about 450-500 degrees. Preheating the stones is not necessary but do it if you want to.
- Take a round loaf of white bread and cut it equally in half widthwise (cut the top off in other words). Any bread will work, those with a bit more body like sourdough work well but softer breads will work. You now have 2 large rounds of bread.
- Butter (about 1 tablespoon per side) each half-loaf well on the cut side.
- Mix about 1½ to 2 cups of Mayo with about 1½ cups cheese.
- Add about a tablespoon of minced garlic to the mixture.
- Stir it all well. You want it spreadable but not runny. Add more cheese or don't add as much mayo to get a good consistency.
- Once this is mixed and the egg is hot, put one half-loaf of buttered bread onto the stone and melt the butter well, then do the other one. I like to get the edges of the bread a bit charred but just be sure that the loaf is heated through well and the butter is melted into the loaf.
- Spread 1/2 of the cheese mixture on each of the loaves and again, one at a time, put them into the egg.
- Look through the dome to see when the cheese and mayo is browning. The mayo and cheese will bubble nicely and be browned when it's done. Times depend on the heat of the egg but watch it carefully so it doesn't burn.
- Take the loaf out, slice into pieces and do the other one.

CERAMIC GRILL RECIPES

My Homemade Pizza & Sauce Recipe

Posted by [Chef Arnoldi](#) on March 17, 2002

I've been making pizza for many years now, using a regular oven on baking pans. I now make pizza on my BGE. My recipe follows:

Sauce:

Ingredients:

- 1 can crushed tomato (large, 15-16oz, I like Hunts)
- 1 small onion finely chopped
- 1 tsp Salt
- 1 TBS olive oil
- 5 grinds black pepper from my grinder
- 1 TBS basil
- 1 TBS oregano

Directions:

- Sauté onions in the olive oil for a few minutes.
- Add the tomatoes, salt, pepper & herbs.
- On medium heat, stir from time to time cooking for 20 min.

Pizza dough: (food processor method)

Ingredients:

- 1 cup water (room temp)
- 1 pack yeast (2 ¼ tsp)
- 1 TBS olive oil
- 1 tsp salt
- 3 cups Bread flour (always best when using yeast)

Directions:

- Pour water into processor, add yeast - give a quick pulse.
- Add about 1 cup bread flour, salt and oil - give a few quick pulses.
- Add 1½ cup more bread flour and process to form a ball- adding more flour as needed. The dough should not be sticky, so adjust the flour used to get a fairly firm, smooth dough.
- Remove from the processor bowl and place on a floured surface to knead it a few more times by hand.
- Place the dough in a covered bowl to rise til double (+/-1½ hours.)
- Remove from the bowl, punch down and form into two balls that can be rolled out into 2 12" pizzas. (You may want to fold over the edges, to give an edge crust/rim to contain sauce and ingredients)

The Pizza:

Directions:

- Spread sauce on pizza dough
- Layer with favorite toppings (cheese, sausage, mushroom, peppers, onions, anchovies, etc.)
- Get the BGE to 400°F
- Place a plate setter on the grill and place a pizza stone with cornmeal on top.
- Cook for 35-40 min.

CERAMIC GRILL RECIPES

BEEF/VENISON

Sugar Coated Brisket

Contributed by : Uncle Dave

Ingredients:

- 3-5 LB Brisket
- ¼ cup favorite rub
- 2 cups white sugar
- 1 can beer
- 1 onion

Directions:

- Coat Brisket with rub of choice over night.
- Next morning, pour 2 cups of white sugar over brisket. Hard to do but trust me. That night all sugar will have disappeared.
- Put on BGE Fat down 250 one hour.
- Then put in a v rack in drip pan, 1 hour more 250.
- Take brisket off and set it on a double sheet of foil. Form the edges into a crude bowl.
- Pour 2/3 of a beer on meat
- Slice an onion and throw it on too.
- Close top up with a third piece of foil.
- Return to grill for 3 hours at 200.

Five hours total cook time and you can cut this with a plastic fork! Served 8 for lunch today and they just couldn't believe it. It was the finest brisket anyone would want.

Dr. Chicken's Rib Roast

Submitted by: Dr. Chicken

*From: An anonymous elderly lady from Eureka Springs, AR
A simple but extremely tasty, tender and fantastic Rib Roast*

Ingredients:

- 4 LB large end or small end standing rib roast
- 3 TBS Worcestershire sauce
- 1 TBS Paprika
- 3 TBS Crushed garlic
- 2 tsp Adolph's unseasoned/no MSG/no Sodium tenderizer
- Salt & Pepper to taste
- 1 TBS Flour
- 1 cup rock salt (crushed) (ice cream salt or kosher salt can be used as well)
- 1 TBS water
- 1 egg white

CERAMIC GRILL RECIPES

Preparation Directions:

- Place the rib roast in a shallow glass casserole dish and apply the seasonings as listed and in that order. Rub paprika, crushed garlic & unseasoned tenderizer into surface of the roast.
- Apply salt & pepper to suit your own tastes.
- Be sure entire surface of the roast is covered with all seasonings.
- Set roast aside in V rack.
- In the casserole dish, add the rock salt, flour, egg white & water. Mix until it forms a tacky paste.
- Place roast back in casserole dish and press the salt/flour mixture on to the roast surface. Continue to do so until the entire roast surface is covered with the salt/flour mix
- Note: You can use cheese cloth to hold the salt to the surface of the roast, if desired.

Cooking Directions:

- Prepare Egg as normal for an indirect cook.
- Bring Egg up to 500 to 520 degrees (dome temperature)
- Place desired type and amount of wood chunks on burning lump
- Place pizza stone or firebricks in place to deflect heat
- Over a drip pan with no water, place roast in a roasting rack
- Close dome and adjust upper and lower vents to insure 500 to 520 degrees cooking temperature
- Cook roast 15 minutes per pound for medium rare
- Insert polder into roast last 30 minutes of the cook, protecting cable where it is in the cooking chamber and where it comes through the dome
- Use 145 internal temp for rare
- Use 160 internal temp for medium
- Use 175 to 180 for well done
- When cooking time is done, remove roast and allow it to sit uncovered for 10 minutes before removing salt

Special Instructions:

- When roast has set for 10 minutes break the shell of salt away from the roast and remove. The salt will be very brittle and may have to be scraped from the meat surface. Allow roast to sit another 5 minutes, slice and serve.

Au Jus Sauce:

- In a 10" skillet or other shallow pan place 4 to 6 small chunks of the roast along with 3 to 4 tablespoons of water.
- Stir & heat over a medium heat until the water becomes dark and viscous from the chunks of the roast.
- Add 1 to 2 cups of hot water and increase heat under pan.
- When water just starts to boil, add 2 teaspoons of beef bullion crystals.
- Stir until crystals are completely dissolved.
- Remove from heat, strain to remove any chunks of roast used for flavoring and serve.

Salt Crust and Cooking Tips:

I generally do each of the items separately, but it does not really matter. I added the tenderizer after I had 2 back-to-back problems with slightly tough Prime Rib roasts. I didn't want that, so the next time, I added the tenderizer. I haven't had a problem since. I strongly recommend the "Adolf's" Unseasoned, No MSG and No Sodium.... tenderizer because it will not add any unwanted "extra" taste.

CERAMIC GRILL RECIPES

The elderly lady that gave me the recipe, insisted that the temperature be between 500 degrees and 550 degrees. She was very adamant about that! When I first tried the recipe, in the oven it set off every smoke alarm in the house and the garage. It was annoying to say the least! Every time we tried it in the oven, it did the same thing. We finally disconnected the alarms while we were cooking it. I adjusted the temperature recommendation when I adapted the recipe for the Egg.

The high temps I think crystallize the salt a lot quicker and seal in all the juices. IMHO only though! I may be all wet!

I usually use pecan wood for a cut like this or, white oak. Both of them give such a tremendous flavor, it's unbelievable! I don't think the mesquite/hickory combination would be wrong, it is what ever your preference in taste is.

When I do a "bone-in-roast", I too tie the bones back on to give it added flavor. That's a trick my brother, who is a butcher, taught me a long time ago. It really works too!

I do think you'll have better luck, using the fire bricks as long as you don't block too much of the heat rise.

Morton Salt-Crusted Beef

Contributed by Char-Woody *From the Kosher Salt Co recipe files*

Preparation 10 minutes Marinate Time 2 hours

Cooking Time Approximately 1 hour 20 min. (for medium doneness) Servings 8-10

Ingredients:

- 1/3 cup olive oil
- ¼ cup grated onion
- 1 tsp Morton® Garlic Salt
- 1 tsp dried basil leaves
- ½ tsp dried marjoram leaves
- ½ tsp dried thyme leaves
- ¼ tsp pepper
- 2½-3 LB beef eye of round roast
- 3-LB box Morton® Coarse Kosher Salt
- 1¼ cups water

Preparations:

- Combine oil, onion, and seasonings including Morton® Garlic Salt in a heavy plastic bag, mix well.
- Add roast; coat well with marinade.
- Marinate in refrigerator 2 hours or overnight.
- Line roasting pan with aluminum foil.
- Combine Morton® Coarse Kosher Salt and water to form a thick paste. Pat 1 cup paste to a 1/2 inch thick rectangle in pan.
- Pat roast dry with paper towels; insert meat thermometer.
- Place roast on salt layer; pack remaining salt paste around meat to seal well.
- Cooking Bake at 350° F, until thermometer registers 140°, approximately 1 hour and 20 minutes.
- Steam may cause salt crust to crack slightly during roasting.
- Remove from oven; let stand 10 minutes.
- Remove and discard salt crust.

CERAMIC GRILL RECIPES

Thrill's Venison Burger

Posted by [Thrill](#) on January 02, 2002

I had to share my first experience with venison burgers. They were absolutely awesome. I was amazed that they didn't dry out, as is the case when grilled on conventional grills.

Ingredients:

- 2 LBs Ground venison
- 2 TBS Dale's seasoning
- ¼ Cup Italian bread crumbs
- 1 egg
- black pepper to taste

Directions:

- Combined the above, mix, form into patties
- Coat the patties with yellow mustard.
- Throw them onto the Egg at 400 degrees along with some mesquite chips
- Cook for 5 minutes on a side, and then a 5 minute dwell
- Welcome to burger heaven

Spin's Burger

Submitted by Spin (Edwin Hignutt)

Preparation:

I also like to keep them simple. Minced onion, kosher salt, and some fresh cracked pepper. For some variety, you can add caraway seed, red pepper flakes, crushed fennel seed (small amount - strong flavor), ground chipotle pepper, a touch of dry white wine, or a touch of orange juice with small amount of crushed raisins. These are some of what I have tried and you need to use your imagination of what the finished burger will be. Lots of other possibilities.

I like my burger mix to be on the moist side. I add a egg to help bind the mix together. I never use bread crumbs - a bit of paper towel dries it quickly without the burnt crispness bread crumbs add. The burger will stick together better as it cooks. Another helpful hint is to make the interior of the burger thinner than the edges. This will keep the burger from "pooching" up in the middle as it cooks.

Cooking:

For my burgers (5/8-3/4" thick), I tend to favor cooking 5 minutes per side (direct on the grill) at 450°F with a dwell of 2 minutes. I add rendered bacon, a thin onion slice, and the cheese(s) prior to the dwell.

Comments:

After the meat, the next biggest component of a hamburger is the bun. Egged homemade buns can be made just prior to the meat cook and the burger can be served while they are still nice and warm. I definitely encourage you to look into this possibility. Even if made the day before, homemade is much more better :-).

CERAMIC GRILL RECIPES

If you not willing to consider making your own rolls, consider changing the rolls you use. A club roll offers an elongated shape, which provides more meat to bread. Toasting the bread is nice. Lots of room here to upgrade an American favorite.

Marinating a ground meat is a very quick marinade, as the time involved in the marinade process is needed only for the meat to absorb the marinade. Since the meat is ground up, the marinade has access to it throughout. The problem is you wind up with a very juicy meat to make a hamburger out of.

Concentrate on dry flavorings to add something to the meat.

Couzan Billy Burger

Posted by [Stogie](#) on May 16, 2002

Ingredients:

- 1 Beef patty
- 1 slice Red onion, 1/2" thick
- BBQ Sauce(your favorite)
- 3 oz Cheese, Bleu
- 1/2 tsp Worcestershire sauce
- 6 drop(s) Tabasco
- 1/2 cup Mayonnaise
- Salt and pepper to taste

Preparation:

- Grill the onion and brush BBQ sauce on each side.
- Loosely wrap in foil and set aside.
- Grill burger to your doneness.
- Toast the buns.
- Combine the remaining ingredients.
- Place onion slice on bottom bun followed by beef patty.
- Top patty with generous dollop of bleu cheese mixture.
- Top with bun.
- Eat! Serves 1

UN-traditional Cheeseburger

Posted by [Stogie](#) on May 16, 2002

Ingredients:

- 2 LBs Ground beef
- 2 TBS olive oil
- 3 Green onion, minced(white part only)
- 2 tsp Cumin powder
- 2 tsp Chili powder
- 2 tsp Oregano, dried
- 1 medium Jalapeno peppers, diced
- 2 tsp Garlic, minced
- 1 tsp Black pepper, coarsely ground
- 6 slice(s) Cheese, Monterey Jack

CERAMIC GRILL RECIPES

Preparation:

- Mix together all ingredients except the cheese slices.
- Form 6 patties that are 3/4 inches thick.
- Grill patties and top with cheese the last 2 minutes of grilling.
- Toast buns and serve.
- A guacamole topping is very good on these!

Greek-style Burger

Posted by [Janet](#) on July 15, 2002

Was experimenting with the hamburger tonight and the following turned out well:

My problem - I'm trying to cut back on bread-type things and was looking for a hamburger that could stand alone - without a bun. This did it for me.

Ingredients:

- 1½ lb ground beef (I used ground chuck)
- 2 TBS ricotta cheese
- 3 tsp oregano
- 2 TBS lemon juice

Directions:

- Mix above, make 8 patties.
- On top of one pattie place about 2T crumbled feta cheese
- Place second pattie on top and press edges to seal, then press all to a uniform thickness.
- With Egg at 350, cook burgers direct for about 8 minutes.
- Turn, place a bit of crumbled feta on top, close Egg, keep at about 350 for another 8-10 minutes.

BRISKET

Posted by South O on July 10, 2002

Ahhh, where to begin...

First off is the quality of meat. I can get choice for about \$1.19 a lb and am always happy with it so I don't even bother with select grades. I would suggest the same; buy the best that you can get.

Secondly is the makeup of the meat itself. The brisket comes from the chest of a cow and basically has three parts: point, flat and a fat cap that covers both. If you get it in this state (all three together) it is referred to as a "packers cut". Often you will see brisket that is sold as a point only or whatever. If you purchase one of these make certain that the fat cap is still on it otherwise you will end up with shoe leather. You see, as the fat slowly rends out while the collagen breaks down and bastes the meat making for a tender as well as juicy finished product.

I believe that the flat tastes better. I have no idea why but it seems 'more gooder'. Must be one of those mysteries of life that is better discussed over cold long neck bottles of Busch. If you are not going to do a packers cut or whole brisket then you will want a flat.

One more thing, the point and the flat will most likely not be done at the same time. I'm lazy and wait for both to finish but there are some who will remove it from the grill and seperate the point from the flat and then place the lower temp piece back on the grill. And no, i can't recall off hand which finishes first.

CERAMIC GRILL RECIPES

So, now we know about the quality of meat and the types of brisket to cook, so lets cook them. First we will follow the traditional theories. Trim the fat cap down to 1/4 or 1/8 of an inch, season liberally with your favorite rub or just salt and pepper. Whatever you like. The seasoning really won't penetrate to deep into the meat and will be most noticeable on the bark only. Either way, wrap it up in plastic and let it sit for a few hours or over night. This resting time allows the spices to "become one with the meat."

So it's been sitting and you are now ready to start cooking, do so at a grill temp of about 225 to 250. Figger about 1.5 to 2 hours per pound. When your thermometer slides in with little resistance, it's about done. This can happen anywhere from 170 to 195 degrees (meat temp). Pull it off and let it rest for a few minutes or a few hours. If you are gonna let it rest for a few hours wrap in foil and then insulate. An ice chest sans ice works fine, as does a good old fashioned sleeping bag or whatever.

So you're hungry and the food is ready, almost. Take a knife or what have you and then scrape off the remnants of the fat cap and then slice it thinly against the grain. The grain from the point will run perpendicular to that of the flat. A small little way to cheat about remembering which runs which way is to cut a small portion off of the point before you cook it since you can see the grain nicely at that point.

That was a quick overview of the traditional method. Some people will soak the whole thing in a marinade or milk or buttermilk before cooking. Others will remove the fat cap completely, season liberally and then place the fat cap back on during cooking. Personally, I leave the whole fat cap on and simply remove it once it's done cooking. It comes off just as easy as if it were trimmed before the cook.

The only question left at this juncture would be to foil or not and that is a completely different discussion. Either way, I am certain that I left something out or didn't clarify enough where I should have but hopefully this will get you pointed in the right direction.

Make certain that you have you fire under control before you start cooking. It's easy to heat the egg up but cooling it off is another story.

Bobby Que's Coca-Cola Skirt Steak

Submitted by Bobby Que

Ingredients:

- 2½ LB Skirt Steak
- 2 TBS Bada fajita powder
- 3 TBS Key West lime juice
- 1 TBS Black Bead molasses
- 8 OZ Coca-Cola

Molasses and Coca-Cola put a little sugar on the surface to give a little crust

Preparation:

- Mix all ingredients in glass bowl
- Marinate meat for at least four hours

Cooking:

- Bring BGE up to 700 degrees
- Cook steak on each side for 4 1/2 minutes
- Close vents and allow the steak to dwell for 4 to 8 minutes to bring to it from rare to medium or well done

CERAMIC GRILL RECIPES

Steak Dunigan*

(* reprinted from *Texas Home Cooking*, ©1993, Cheryl Alters Jamison and Bill Jamison, published by Harvard Common Press, Boston, Massachusetts. Originally printed in *The Pink Adobe Cookbook*, © 1988, Rosalea Murphy. This is served at The Pink Adobe restaurant in Sante Fe, New Mexico.)

Ingredients:

- 1-2 TBS Char Crust®Rub
- 2 14- to 15-ounce New York sirloin strip steaks

Sauce:

- 2 TBS olive oil
- 1 Medium onion, chopped fine
- 1 cup chopped roasted green chile, preferably New Mexican, fresh or frozen
- ¼ tsp dried oregano
- ¼ tsp minced cilantro
- ¼ tsp salt
- 1 tsp minced jalapeño, optional
- 4 TBS unsalted butter
- 4 large mushrooms, sliced thin

Directions:

- About 30-40 minutes before cooking time, rub the Char Crust into the steaks, and let them come to room temperature.
- Cut the steaks in half to satisfy four non-Texas appetites.

Prepare the sauce:

- Heat the oil in a small saucepan, and add the onion.
- Sauté it briefly, until it is soft.
- Add the remaining ingredients, including the jalapeño if you want the extra heat, and cook for 5 minutes.
- Keep the sauce warm.
- Heat the butter in a small skillet, and add the mushrooms. Sauté them until they are soft, about 5 minutes. Keep them warm, too.
- Grill the steaks at 650-750 degree for 3 minutes, flip, cook for an additional 3 minutes. Close both top and bottom vents and allow to dwell (1-8 minutes) to desired doneness.
- Transfer the steaks to a platter. Spread the mushrooms over the tops of the steaks. Cover each steak equally with the green chile sauce. Serve the steak immediately.

CERAMIC GRILL RECIPES

Jerky Recipes

ALL recipes are for 1 pound of meat (except where specified otherwise). Most of these you must add enough liquid (your choice) to cover the meat. Also, you should add 1/8 cup Tender Quick per pound of meat to get that nice salty taste and to cure it so it lasts longer.

Mild Mexican Jerky

- ½ tsp crushed oregano
- ¼ tsp pepper
- 1 tsp paprika
- 1 tsp chili powder
- ½ tsp garlic powder

Korean Jerky

- 1 TBS dry sherry (if desired)
- ¼ tsp pepper
- 2 TBS sesame seeds
- 2 tsp sugar
- ¼ cup soy sauce
- 1 tsp MSG (if desired)

High Plains Jerky

- ½ cup Worcestershire sauce
- ½ cup soy sauce
- ¼ cup brown sugar
- 4 garlic cloves
- 2 tsp Fresh ground Black pepper
- 2 tsp Red chili (your choice)
- 1 tsp Onion powder

Middle Eastern Jerky

- ¼ tsp turmeric
- 1/8 tsp pepper
- 1/8 tsp ground cumin
- 1½ tsp coriander
- ¼ tsp chili powder
- ¼ tsp ground ginger

Hawaiian Jerky

- 1 crushed garlic clove
- 1 tsp ground ginger
- ¼ cup pineapple juice
- 1 TBS brown sugar
- ¼ cup soy sauce
- ¼ tsp pepper
- 1/8 tsp cayenne pepper

Hot & Tangy Jerky

- 2 cloves crushed garlic
- ¼ tsp cracked pepper
- 2 TBS A-1 sauce
- ¼ tsp cayenne pepper
- 3 TBS Worcestershire sauce
- 1 tsp onion powder
- ½ tsp paprika

Special Beef Jerky

- 4 TBS soy sauce
- 4 TBS Worcestershire sauce
- 4 TBS teriyaki sauce
- 1 TBS coriander
- ¼ tsp garlic powder
- ¼ tsp pepper
- 1 TBS hot ketchup

Fiesta Jerky

- 1 tsp onion powder
- ¼ tsp pepper
- ¼ tsp ground cumin
- 1 TBS chili powder
- 1 tsp garlic powder

CERAMIC GRILL RECIPES

Frontier Jerky

- ¼ tsp pepper
- 1 tsp garlic powder
- 2 TBS Worcestershire sauce

Great Jerky

- 2 TBS soy sauce
- ¼ tsp cracked pepper
- 1 TBS Worcestershire sauce
- 1 TBS brown sugar
- 1 clove crushed garlic

Blue Ribbon Jerky

- 3 lbs jerky meat
- ½ cup dark soy sauce
- 2 TBS Worcestershire sauce
- 1 tsp monosodium glutamate (opt)
- ½ tsp onion powder
- ½ tsp garlic powder
- ¼ tsp powdered ginger
- ¼ tsp Chinese Five-Spice Powder

Chinese Beef Jerky

- 3 LB jerky meat
- ½ cup Light Soya Sauce
- 4 ½ TBS Honey
- 4 ½ TBS Dry Sherry
- 6 Cloves Garlic, Minced (large)
- 1 ½ TBS Ginger, Fresh Minced
- 1 ½ TBS Red Pepper crushed
- 1 ½ TBS Sesame Oil
- Dash White Pepper

Wine Jerky

- 2 LB jerky meat
- 1 TBS red wine vinegar
- 1 TBS olive oil
- 2 fresh garlic cloves, minced
- 2 TBS minced onion
- 1 bay leaf
- pepper
- Pinch thyme
- Pinch oregano
- Pinch marjoram

Teriyaki Jerky

- ¼ cup soy sauce
- 1/8 tsp pepper
- ½ tsp ground ginger
- 2 TBS brown sugar

Gfw's River City Jerky

Submitted by Gfw

Recipe not mine, but from a friend named Ken.

Philosophy: Experiment... Measure Nothing... Season until it tastes good!

Ingredients:

- 3-5 LB beef brisket sliced thin (1/8" or so) with the grain
- 1 cup Soy Sauce
- ¾ cup Brown Sugar
- ¼ cup Dark Molasses
- 1 tsp Onion Powder (or to taste)
- 1 tsp Garlic Powder (or to taste - don't use fresh garlic - it will make the jerky bitter)
- 1 tsp Black Pepper (or to taste)
- Dried Chilies Arbol chilies are my personal choice - cayenne are OK - avoid hot sauce because of the vinegar

CERAMIC GRILL RECIPES

Directions:

- Marinade the beef (3-5 lbs sliced thin) at least 1 hour. I typically do it (12 hours) overnight.
- Smoke over low heat (dome temperature 160 to 180 degrees) until desired texture. It may take 12 or more hours. Turn it every couple of hours.
- The strips of beef are placed on the grill to create the mound - the grill is preheated to 160-180 using firebricks and drip pan - I let the mound cook for about 1¼ hours and flip the whole thing using a 2nd grid - then it cooks for another hour - after 2¼ hours I'll take it off the grill and start to separate all the pieces from the mound - as the day progresses, I'll use a pair of tongs to turn the jerky about every hour and make sure that all the pieces get rotated.

A lot of work for something that doesn't last very long -- not because it won't keep, but it tastes so good! Try the marinade recipes on the following page as well.

Venison Ham

Posted by smoke_signals on November 24, 2002

I cooked a venison ham for my employees that my salesman shot and they loved it. First I soaked it in salt water for 6 hours, then soaked it in whole milk for 6 hours. Then I covered it in a paste made of 3T black pepper, 3T red pepper, 1t cayenne pepper, 1/2 cup non-iodized salt, 3T sugar, and 1/4 cup vinegar. I smoked it at 225 until the internal temp was 175; approx 14 hours.

"Everyone" said it was the best deer they ever ate and it had no wild taste.

Rum

The other one I'd make sure that all the fat is OFF the outside of the meat. Season it up good with lots of garlic, Kosher salt and coarse ground black pepper. Cut some slits in the meat with a narrow boning, or paring, knife and fill those with little slivers of fresh garlic. I'd then sprinkle on some fresh rosemary and wrap the outside with bacon or salt pork.

Cook indirect at 300° for approx 20-25 minutes per pound or until internal temp sez 175 to 180°. The relatively quick cook, plus the addition of bacon to the outside will keep the meat somewhat moist, even if well done. The 175° temp is much better than 195°, tho.

I very rarely advocate 'well done' meats, 'cept for poultry. As mentioned, I like lamb 138°. Beef at 125° and pork at 150° (unless pulled). For some reason, I have a problem with wild game not being 'done'. I've seen way too many people over the years, after eating game, that complain of a 'flu', a 'virus', a 'bug in the air', back door trots and a host of other maladies that were blamed on something else OTHER than the improper handling or cooking of game meats.

I agree, tho, looking at a nice 140° venison roast is mouth watering. I, myself, would prefer to stay on the side of caution.

Marvin

I think that well-done is overcooking, IMHO. I would cook to an internal temp of 135-140 for medium rare. Venison is a lean meat, and well-done comes out dry and lacking flavor.

Your point is well-taken as a generality. A lot depends on how the animal was handled after harvesting; how fast it's cleaned; how fast it's chilled; who and how it's butchered; how it's stored, etc.....If it's all done properly, I wouldn't be afraid of medium rare. If I didn't know the answers to those points, I'd opt for >160.

CERAMIC GRILL RECIPES

PORK/RIBS/BARBECUE

GFW's 3/1/1.5 Ribs

Baby back ribs are about my favorites. And my favorite method of preparation has become the 3/1/1.5 method - first let me say that the first part of the idea came from George T with his 3/2/1 method and my method is about the equivalent. Three steps...

- when the dome hits about 200 degrees I drop on some chips and put on the ribs - it will take about 10-15 minutes to slowly hit the 250 mark - smoke time.
- 3 hours indirect at 250 degrees over firebricks and a drip pan. During this stage I turn every 30-45 minutes.
- 1 hour wrapped in foil and back on the grill - still indirect at 250 degrees.
- 1.5 hours split between indirect and direct, but still at 250 degrees. I generally put the ribs back on indirect for about 30-45 minutes and then remove the firebricks and drip pan and put them back on direct - at this stage, during the last 30-45 minutes, I will sometimes add BBQ sauce - but then again, there are other times when I don't.

Don't worry about being exact and may sure that you watch the temp - last week I did the first 3 hours and noticed that the temp had risen to 300 degrees - only 45 minutes in foil followed by about 1 hour direct - great ribs - shorter time, but still the same great taste. Good luck and have Fun!

A Blow by Blow Description

First 3

- 12:26 PM - the ribs are on the grill. They were covered with the Memphis Style rub yesterday at about 3 PM and then rested in the Refrigerator until now. The BGE is at 225 and the drip pad is sitting on the traditional '___' firebrick setup. The drip pan has a little water.
- 1:15 PM - Just flipped the ribs - it's still a long time until 6 - time to mow the yard - next flip will be about 2:15.
- 2:06 PM - The bottoms have been up since the last flip. Now it's time to do it again - about every 45 minutes.

Next 1

- 2:55 PM - The grass is mowed and for the next 45 minutes while I trim a few trees, I will commit, according to many BGE forum members, a sacrilege - the ribs are wrapped in foil and put back into the BGE. Over the last few months I have received several messages about results - not once have I received that didn't like the end result. The best ribs are the ones that you think are the best - not necessarily the ones that others like!

Last 1.5

- 03:48 PM - The ribs are out of the foil and back on the grill. No, they aren't mushy but I'm sure that they will be tender. The dome temperature is about 240 degrees.
- In about 1.5 hours (5:15) I'll remove the two flat firebricks and the drip pan and put the ribs on direct. They are already starting to look good.

CERAMIC GRILL RECIPES

- 05:13 PM - almost time for the BBQ sauce - Click on the picture for a larger view - it doesn't look like the 1 hour of foil time did much damage! At 5:30 we'll add a little of Gfw's BBQ Sauce for the finish. Note the drip pan is gone - ribs are on direct at 240 degrees dome temp.
- 05:25 PM - 1st layer of BBQ Sauce applied to the bone side.
- 06:04 PM - ready to eat - and I ate them all!
- 06:30 PM - ALL GONE! again the picture speaks for itself! Try these ribs - you'll like em. Tonight's ribs are all gone - these are what I call "Pull off the bone" ribs - if you need a knife, they just aren't right. If the meat doesn't pull, they just aren't right. Done by the 3/1/1.5 method, the results were about perfect.

Best Ribs in the Universe

Posted by Ray Basso on May 03, 1999

I talked to Mike Scrutchfield last night and he gave me permission to post this. He said that while this is a really good and a prizewinner he now has one that's better. This recipe and cooking procedure won the prestigious title "Best Ribs in the Universe" at the 1993 American Royal Bar-B-Que contest as the Overall Grand Champion. They also took "Reserve Grand Champion" at the 1994 American Royal. This is the largest Bar-B-Que contest in the World. Enjoy!

Meat: IBP Brand Loin Baby Back Ribs. 1 3/4 - 2 lb. Size. Membrane on the inner (Stomach) side removed. All excess fat trimmed.

Dry Rub: Mix all ingredients thoroughly and store unused in moisture proof container

- 1 Cup Sugar
- 1 Cup Non-Iodized Table Salt
- ½ Cup Brown Sugar (Dried out lightly by exposing on cookie sheet room temp. several hours, or slightly warmed)
- 16 tsp Chili Powder (5 TBS + 1 tsp)
- 8 tsp Ground Cumin (2 TBS + 2 tsp)
- 4 tsp MSG (Accent)
- 4 tsp Cayenne Pepper
- 4 tsp Black Pepper freshly ground (important)
- 4 tsp Garlic Powder
- 4 tsp Onion Powder

- Sprinkle Meat 2 hours before cooking with rub and allow meat to come to room temperature. Do not over-season. A good overall dusting of the spices is all that's needed. The spices will become a nice red liquid coating after sitting for about an hour, if you used the proper amount.

Basic Cooking procedure:

- Smoke ribs in a "Water Pan" smoker i.e. Brinkman, or Weber "Smoky Mountain Cooker" (the best) Start Charcoal (7-10 lbs.) and 4 chunks of White Oak and 2 chunks of Cherry wood (about the size of a tennis ball) at least 1 hour before cooking meat. All fuel should be started in a chimney style starter, no starter fluid and all the charcoal must be grey/white hot. Remove all bark from wood chunks, do not soak. Very little smoke will be visible. Don't worry about that you'll get the flavor. Use straight water in the water pan and keep it full during the entire cooking process. Control oven temperature of cooker by regulating the bottom vents only. Never, ever, completely close the top vent! If you don't have one, put a thermometer on your cooker.

CERAMIC GRILL RECIPES

- Cook ribs for 3 hours fairly cool at 225 degrees on rib racks.
- After 3 hours lift the lid for the first time, flip the slabs end for end, and upside down, and open all the vents on the smoker wide open. Temperature of the cooker should rise into the 250 to 275 degree range.
- Peek every ½ hour to monitor doneness. Ribs will be finished when fairly brown in color, and the meat has pulled down on the long bones at least ¾ of an inch. (usually another 1 or 2 hours)
- Remove from cooker and sauce both sides before cutting individual ribs. I like K. C. Masterpiece BBQ sauce sweetened even more. (5 parts sauce, 1 part Honey), and so do the Judges!
- This basic cooking procedure is probably the most important of all, and works very well with other meats as well. Forget about how much smoke is coming out of the cooker, if you've got the wood you like in there burning up cleanly, the flavor will be in the meat. Smoke is nothing more than a smoke screen, and any coming out of the top of the cooker is flavor lost!

Note from Ray Basso.

Everyone that knows Mike knows how generous he is with his knowledge of BBQ. I will add that he told me once that you should use a digital thermometer and when you think the ribs are done stick it in the meat between the ribs and it should read 205 degrees.

As you can see the recipe is simple and probably the most important thing is the chili powder. I do not know what Mike uses and I won't ask. I have had great results cooking ribs as Mike says to do, on my Klose BYC. I use Gebhardt's chili powder.

Seared Pork Chops with Coconut Rum and Caramelized Pineapple Sauce

Submitted by Spin

Adapted from recipe courtesy of Cheryl Smith on <http://foodtv.com/foodtv/recipe/>

Ingredients

- 4 1 ½-inch thick pork chops
- Salt and pepper, to taste
- ¼ cup peanut oil
- 4-6 TBS unsalted butter
- 1½ cups pineapple, medium dice
- 2 TBS brown sugar
- 2 TBS shallots, minced
- ½ cup coconut rum
- 1 cup chicken stock
- 2 TBS cilantro, chopped
- 1 tsp garlic, chopped
- 1-2 TBS fresh lime juice
- 1 small tomato, seeded and diced fine
- Hot pepper sauce, to taste

Directions:

- Heat BGE to medium high heat (450).
- Season pork chops liberally with salt and pepper.
- Rub peanut oil on pork chops and sear until golden brown on both sides (approximately 4-6 minutes per side).

CERAMIC GRILL RECIPES

- Place chops in a cast iron skillet, add 2 tablespoons butter and when it starts to brown add pineapple and cook until edges start to caramelize (approximately 4-6 minutes)..
- Now add brown sugar, mix thoroughly, then add shallots and garlic and bring to a simmer. (2-3 minutes)
- Next add rum and flambe ingredients.
- When the flame dies down, add chicken stock and bring to another simmer and reduce liquid by ½. (6-8 minutes)
- Add lime juice, tomato, hot sauce, salt and pepper.
- Add remaining butter to thicken sauce.
- Garnish with chopped cilantro.

Yield: 4 servings

Prep Time: 10 minutes

Cook Time: 30 minutes

Grilled Thick Cut Pork Chops

Submitted by: SpiceCooks

Great method to cook pork.

Ingredients:

- ¾ Cup lightly packed light brown sugar
- ½ Cup kosher salt
- 10 Clove garlic, minced
- 4 bay leaves, crushed
- 3 TBS whole black peppercorns, crushed
- 4 bone-in or boneless 12-oz pork chops, 1 ½ inches thick

Preparation Directions:

- In bowl or measuring cup, dissolve sugar and salt in 2 cups hot water.
- Add garlic, bay leaves, peppercorns, and 4 more cups cold water, cool mixture to room temperature.
- Pour mixture in gallon size Zip-Loc® bag.
- Add pork chops, then seal bag, pressing out as much air as possible, refrigerate until fully seasoned, about 2-3 hours.
- Remove chops from brine, rinse and dry thoroughly with paper towels.
- Season with favorite dry rub.

Cooking Directions:

- Grill over direct heat about 13-15 minutes turning once at 450°F

Pork Chops in Marinade

by Nancy SeDoris Posted by [Kermit](#) on March 26, 2002 (Primo Forum)

This recipe came from my cousin. I tried it last weekend for the first time, and it is excellent.

Ingredients:

- 10 boneless pork chops, 1¼-1½" thick, approx. 6-8 oz each
- ¾ cup vegetable oil
- ½ cup soy sauce
- 2 TBS vinegar
- 2 TBS Worcestershire sauce

CERAMIC GRILL RECIPES

- 2 TBS lemon juice (or lime juice)
- 1 TBS dry mustard
- 2 TBS black pepper
- 1 tsp parsley flakes
- 2 cloves garlic, minced

Directions:

- Combine all ingredients.
- Marinate 10-12 pork chops for several hours or overnight, turning once.
- Bring the cooker up to 400°
- Place the chops on direct.
- Turn at 5 minutes.
- Turn at 10 minutes.
- Close top and bottom vents for a 5 minute dwell.
- Let rest 5-10 minutes before serving.

These chops were right at the point where the last of the pink had disappeared, and were tender and VERY moist. Adjust the dwell depending on the thickness of your chops and your personal taste.

Grilled Pork Chops

Submitted by KennyG on June 27, 2002

Try this one courtesy of Julie (Mrs. Dogs). I've had guests raving about these as they chew on the bone.

Ingredients:

- 4 Pork chops (I've been using bone-in rib chops 1.5-1.75 inches thick. At this thickness, they should weigh about 1 lb each.
- 1 cup orange juice
- 1-4 TBS jerk sauce (1 tsp of jerk sauce per pound of pork will give you the flavor and not the heat. 1 TBS jerk per pound will add a little nip.)
- 3-4 splash rum (about two jiggers)

Directions:

- Marinate your pork chops in Orange juice, jerk sauce, and rum. I do 2 hours in the marinade max.
- I smoke them at about 275* dome using Jack Daniels and pecan chips.
- I pull them at 135* internal and cover in foil while I crank the Egg up. 700* seems to work best although I would not recommend that on the forum.
- Dust with Char Crust original hickory and give them a minute or so blast per side to add the grill marks and crisp up the small amount of fat.

CERAMIC GRILL RECIPES

Hoisin-Glazed Baby Back Ribs

from Weber's Art of the Grill

Baby back ribs have less fat and cook more quickly than spare ribs. For an attractive presentation, tie the ribs together in pairs with bok choy and scallions. They can be served as a starter or as a main course.

For the glaze:

- 1 cup hoisin sauce
- ¼ cup honey
- ¼ cup red wine vinegar
- 2 TBS grated fresh ginger
- 1 TBS minced garlic
- 1 TBS sesame oil
- 2 tsp curry powder
- 4-6 Lbs pork baby back ribs
- Kosher salt
- Freshly ground black pepper
- 1 TBS sesame seeds

To make the glaze:

- In a small saucepan over medium heat, combine the hoisin sauce, honey, vinegar, ginger, garlic, sesame oil, and curry powder.
- Bring to a simmer, stirring occasionally, and cook over low heat for 2 to 3 minutes to blend the flavors.
- Remove from the heat.
- Season the ribs liberally with salt and pepper.
- Grill over Indirect Medium heat, turning once halfway through grilling time.
- When the ribs have cooked for 1 hour, start basting them every 15 minutes or so with the hoisin glaze until the meat is very tender and has shrunk from the ends of the bones, 15 to 30 minutes more.
- A few minutes before the ribs are finished, sprinkle them with the sesame seeds.
- Remove the ribs from the grill and cut between the bones. Serve warm.

Makes 4 to 6 servings.

CERAMIC GRILL RECIPES

North Carolina Style Pulled Pork — Elder Ward

This document is the consolidation of several [Club Egg forum](#) posts made by [Elder Ward](#) in response to an e-mail asking for detailed directions on his method of preparing North Carolina Style Pulled Pork. The opinions and methods expressed here are Mr. Ward's and not necessarily those of the Big Green Egg.

I had an e-mail from one of our own here on this forum that wanted me to write a detailed report on how I would do pulled pork North Carolina style. I do not hold myself up as the end all on any subject, least of all this one, but in some of my more weaker moments I try to be hu, hum, humb, humbl, OK, humble there I said it. Anyway as this kind person did not make this request on the net I will mention no names. After reflecting on the idea it occurred to me that there might be others who would either like to read this or argue every little detail. I am nothing if not here to please. Since this is not easy because our mutual friend wanted details, and I am wont to go greatly into them, there will be four parts.

- [Fire](#)
- [Rubs & Sauces](#)
- [Cooking](#)
- [Serving](#)

Part I - The Fire

This part seems simple but it is the key to successful long term cooking. Like tying on a fish hook, the details really do matter. Clean out your egg. Dismantle it and vacuum or sweep it clean. Reassemble fire box and fire ring make sure the hole in the fire box is squared with the bottom vent. NEVER, NEVER, NEVER use anything but lump charcoal. NO fast start and NO briquettes.

Now you're going to think I lost it here, but open your bag of LUMP and separate the coals into three (3) piles. 1) large pieces 2) medium pieces 3) shake & dust. This last is usually left in the bottom of the bag of even the best lump.

In your sparkling clean fire box arrange the largest chunk dead center. This will be the last piece to burn up and, since it can't clog the bottom holes, it will allow the air circulation to remain at a relatively even rate during the entire cooking time. Place remaining large pieces like a jigsaw puzzle until it appears as even as you can make it with the large pieces. Next, fill in as many holes and cracks with medium pieces until it looks as even as you can make it. Then, using the smallest pieces, fill in more of the area. Last, take all that dust, for lack of a better term, and level out your bed of coals. (do not make a mound, just like I said LEVEL). Fill to the top of the fire box, but not above.

DO NOT LIGHT YOUR FIRE NOW. That will be the last thing we do prior to cooking and I will address that in great detail later.

We feel this method will start easily and burn at a controlled rate, and as the finer stuff on top turns to ash, most will remain where it was placed. It will be hard, if not impossible, to clog your air holes until the last of your fuel is gone. This gives us maximum cooking time and the hottest fire early when we need the unit to reach temperature soonest.

O.K. gang that is all for now stay tuned,
Elder Ward

CERAMIC GRILL RECIPES

Part II - Rubs and Sauces

Here is where we will fight the civil war of flavors till the dawn of eternity and never agree on the out come. So here is my take on the real mystery of the smoke. My uncle was a restaurant owner and never added his sauce till just before you ate the pig. His was damned good pull if I do say so myself but he never thought enough of me to share his secrets. He did mop the main guest while cooking him to keep him moist. Since we do not have that problem with our tools I have varied my personal method two ways. This might seem like a lot of trouble but, if you have never tried it please make both finishing sauces the first time and eat a little of both. You may be like me and love them equally, like children, one better some days, the other another day, but you still love 'em.

You don't see mustard used in North Carolina like you do in South Carolina and, as that is JJ's and Mrs. Appledog's bailiwick, I defer that honor to them. (never used the mustard trick till I came here but that is another method, not mine.)

Rub

Ingredients:

- 2 TBS kosher salt (NEVER use iodized salt, it ruins stuff)
- 2 TBS sugar (I prefer Hawaii raw when I can get it.)
- 2 TBS brown sugar
- 2 TBS ground cumin seed
- 2 TBS chili powder (pure not with garlic etc. Added)
- 2 TBS cracked black pepper
- 1 TBS cayenne pepper (there is no substitute)
- 4 TBS Hungarian paprika
- 2 TBS ground sage (my secret ingredient)

Makes 1 cup

Directions:

Blend all. This you will use to cover the raw pork (we started out cooking the red coats in this country a couple of three hundred years ago and we still carry on the tradition today). Some say to leave it on and wrap it up for hours and/or days in fridge. Personally I have tried that but can not tell the difference when it has been on only 1 hour. So hay, if you're into waiting, God bless you.

(A)The Traditional North Carolina Sauce I grew up with.

This would be from my mothers side of the family who are a bunch of flatlanders near the coast. We only came down out of the hills to see them just enough to keep the peace in the family and my mother from running back home for good. She hated the mountains. We all loved her folks.

Ingredients:

- 1 Cup white vinegar
- 1 Cup cider vinegar
- 1 TBS sugar (Hawaii style when you can)
- 1 TBS cayenne pepper (fresh ones split 2 of em instead soak 2 days or more is best)
- 1 TBS Tabasco sauce
- 1 tsp kosher salt
- 1 tsp cracked black pepper

Makes 2 Cups

Place in a bottle with small neck that will allow you to shake it out a little at a time.

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(B)Western North Carolina (Piedmont) style sauce

Ingredients:

- 1 Cup ketchup (Hot type)
- 1 Cup water (bottled plain if you have fluorinated/treated) yuck:~(
- ¼ Cup apple cider vinegar
- 1 onion chopped fine
- 3 cloves crushed garlic or 1 clove elephant garlic from Gilroy, CA
- 2 TBS brown sugar
- 2 TBS molasses (How can y'all have Mo lasses if you ain't had lasses da furst time?)
- 2 TBS dry mustard (Coleman's English double fine is good)
- 1 tsp cayenne or one fresh cut into ringlets seeds and all.

Simmer for twenty minutes over low heat.

OK. With (A) you can do two things. If you are going to use a rack and drip pan directly under pork place 1 cup of sauce in the drip pan. Not my favorite method, but hay, it has applications and you will not have to lift the lid to mop. Use the balance to eat just before serving.

(B) Also has two uses. The last 10 minutes of cooking time you can use it as a glaze. Again not my favorite but it looks good and taste good, I like to put it still steaming in the middle of the table and dip my piece of pork into it — kind of fondue style.

More about this later. Next time I'll be talking about the actual cooking of the pork in as much detail as I can stand. Well good night for now,

Elder Ward

Part III - Cooking

Well here we go. This is really the easy part if you're lazy, or the hardest thing you'll ever do if you are a type A personality.

The purist will use an open pit and hickory wood burned down to coals with an entire hog laid wide open and flipped every 3-6 hours with no rub and using a vinegar base moping sauce to keep meat moist for say 16 to 24 hours. That's OK and God bless em. You and I can't eat that much meat and besides we all own Eggs or K's. Now that I have eliminated most of the purist out there, we will talk about how we can have as good, or in my opinion, better pulled pork than them boys.

This process is best done between 11PM to 1AM due to the cooking time required. You can expect to eat about 5 to 7 o'clock PM the next day. If you want to remain as pure as possible don't use the rub. I use the rub and I like the way it tastes. Hey, advice is like a house guest you have to listen to when they are there, but you don't have to ask them back. Cover the pork as thickly as you can on all sides with the rub. Set it aside to rest (You, not the pork, this is supposed to be fun, not work.)

Take a couple of sips of whatever you're drinking and try to remember that this stuff won't cook if we don't go light that load of lump we put into the egg about a week or so ago. Oh yeah! (You thought I forgot didn't you!) This is the great part as there are many ways up the mountain. I like two methods:

1. Using a 1 inch square of fire place lighter, placed it in the middle and on top of the lump. Light it.
2. Use a chimney and put a fist full of lump in it, place newspaper under it (the second most useful thing news paper was made for, the first being the bottom of bird cages) Light it.

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When the coals in the chimney are going good, or the fire place starter is burnt out and you have about a fist full of coals glowing you're ready. Some folks like to place pieces of chunk or chip, soaked or dry, into the fire now, and some spread it around so they get smoke over different times while cooking. I prefer to use a single fist size piece of dry hickory placed dead center and on top of that little fist size of coals we just fired up. I think that too much smoke takes away from the delicate taste of pork and have found that this one piece will cold smoke the pork and leave a good size smoke ring in the meat because I'm going to place my pork on the grill now. If you're going to use a heat deflector e.g. pizza stone and bottom rack, place them on now and put the fire ring in place. If you use the suspended type drip pan or the stones on top, do it.

Close the lid on Mr. Egg, open the bottom vent all the way and open Miss Daisy all the way. Let's stop here and explain why I have done it this way. The smoke will flavor the meat before the heat sears the meat and seals in the flavor. Since the fire is small, and Mr. Egg cool, we will get maximum smoke for a long time if the top vent is kept narrow (for those using slide metal vents).

Put your Polder probe half way into the thickest part of the meat. Place the main guest on a rack, pan or take him directly to the grill. I use the rack and a pan to keep the grease from dripping onto the fire/stone and causing excess smoke and flare ups. Now some put an amount of water or part of the Vinegar sauce in the bottom of the pan for moisture and flavor, not me. Lift the lid place the meat inside and close the lid. Plug in the polder and set the temperature alarm for 200°.

You're working way too hard, sit down and stare at the dome temperature gauge and sip some more of that Jack Daniel's, or what ever sissy drink you happen to have, until the thing measuring reads about 195°F. (Editor Note: *It is VERY difficult to maintain a dome temperature of 195°F. This gives a grill temperature of about 180°F which might not be sufficient to allow the meat to reach 195°F. I suggest a dome temperature of 225°F to 250°F. A lower temperature may yield superior results but it would be difficult to discern from a butt cooked at 240°F.*) Close the bottom vent until the heat stabilizes around that heat level. Remember this is pulled pork (low and slow), not steak (hot and blast furnace). That is the tricky part because it could be wide open or only about ¼ inch. I can't tell you this part because it depends on many factors. (wind, temp outside, whether you used heat deflectors, size of pork, etc.) This is better known as the type A personality test. If you have to ask you already are one.

Now you may either party all night long or like me go to sleep. I definitely am not type A. When you wake up in the morning look at the dome temperature gauge to see if it is still about where it should be. If it is, look at the Polder if it says 185-195° you are either cooking a very small piece of pig or you have a gale force wind blowing directly up the bottom vent. If your fire is out go back and reread my post II of IV on how to build a fire and this time follow the direction and plan on eating late that night or tomorrow. For the rest of us, some time later on in the day the internal meat temperature will stabilize around 175 to 185°. At that point kick open the bottom vent and throw caution to the wind. Even if it reaches 275-300° in the dome you ain't going to hurt that meat. Some time later, and believe it or not it might be hours later, the internal heat will reach 200°.

Remove pork now and wrap it in foil until you are ready to eat. By the way, after you put the meat into Mr. Egg, and close the lid.....LEAVE IT SHUT STUPID until the meat reaches 200°. Barbeque will not cook by you looking at it. This is like religion, you will just have to trust that it is so. I'm only hard on you because I love you, and it is for your own good.

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OK, next time we wrap this puppy up with how to serve pulled pork and some normal side dishes. Happy trail to you until we meet again, Elder Ward

Part IV - Serving

There are at least three traditional dishes served at almost every pulled pork joint I can remember. There is a fourth that I personally like. The first is Cole slaw and if you don't serve it, it surely is a sacrilege. This needs to be made 12 or more hours ahead of time, not that it isn't good or eatable when fresh, its just not right. There are a lot of great ones out there and here is my favorite.

Mary Lee's, "I Fought the Slaw and The Slaw Won"

These are from the Jack Daniel's old time Barbecue cookbook by Vince Staten. (with an Elder Ward twist)

- 3 Lbs Cabbage
- 3 ribs celery
- 1 onion (yellow)
- 1 bell pepper
- 3 carrots
- 2 Cup sugar (Hawaiian when you can get it.)

Shred, chop or dice all and mix with sugar. Set cabbage mixture aside.

- ½ Cup white vinegar
- ½ Cup Apple Cider vinegar
- ½ Cup olive oil (my twist)
- 1 tsp celery seed
- 1 tsp kosher salt

Bring all to a boil and pour over cabbage mixture and chill overnight.

Mamaw's German Potato Salad

This is the one non traditional dish

- 4 Cups cooked potatoes, cubed
- 8 slices bacon, cooked crisp (important for flavor) & crumbled
- 1 Cup celery, chopped fine
- 3 green (spring) onions chopped tops and all

Combine all ingredients & put in baking dish.

Topping

- ½ Cup mayonnaise
- ¼ Cup white vinegar
- 2 tsp sugar (Hawaiian)
- 1 tsp mustard (French's or other liquid cheap)
- 1 tsp salt (kosher)
- ¼ tsp cracked black pepper

Combine all and pour over potato mix and bake @ 350* for 20 min. Egg or K is best but oven will do.

As an aside: My Grandmother and Grandfather on my fathers side lived on Barcus Creek outside of the small town of Whitter, NC. We knew them as Mamaw & Papaw (This is Cherokee for your grandparents if I remember correctly and has nothing to do with the recipe)

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Hush Puppies

Ingredients:

- 2 C cornmeal
- 1 C all purpose flour
- 1/3 C sugar
- 1/4 tsp baking soda (Arm & Hammer)
- 3 tsp baking powder
- 2 tsp salt
- 1 tsp black pepper
- 1 onion chopped
- 2 eggs (chicken type) B^)
- 1 C buttermilk (no 2% stuff here)
- 1 TBS butter unsalted, melted
- Peanut oil (enough to fill a cast iron skillet at least 3+ inches deep)

Combine all ingredients except the oil. Peanut oil is my favorite to cook this in and here is the important part, **make sure the oil is hot enough to evaporate a drop of water when it is dropped in the oil.** You must use high heat and never cook too much at one time or it will cool the oil and the hush puppies will be soggy. :~(

When the oil reaches temperature, take a teaspoon and scoop enough dough mixture to create a ball that is just a hair to big to eat in one bite. Carefully drop this into the oil. When it floats and is golden brown, use a wire strainer to lift out of the oil and place on paper towels to drain. Break the first couple open to be sure that they are done inside if not cook a little longer this is a feel thing but not hard to get. (THIS IS THE LAST THING YOU DO BEFORE YOU EAT AS THEY ARE AT THEIR BEST PIPING HOT AND GO DOWN HILL FROM THAT POINT ON.) They are not bad cold or cool just not great.

In the old days it was common for the kitchens to be built a good distance from the main house on the plantations down south to keep from burning them down. They were wild times and all folks kept hound dogs running loose in the yard to keep away unwanted guest and for protection against the less savory type known to steal and kill. The poor slaves and servants of that time had to navigate the area between the kitchen and the main house. This involved carrying large amounts of food that could be a handful and no one was there to keep the packs of dogs out of the food or from jumping up and knocking them down and you can bet that the owners didn't care for a loud ruckus for no reason at all. You can imagine who was held responsible if that occurred. Hint it weren't the dogs. So the slaves use to make these corn balls up, place them in their apron pockets, and as they walked toward the main house with the food they would throw them to the dogs and say "hush puppy hush puppy". The rest is history and after trying these you'll see how lucky those dogs were.

One last thing, here is my twist. If you're a chili head, or as we us to say, a real man, try chopping up 1 jalapeño pepper, seed and all, per cup of dough, or if company has a mild taste, fix half with half without. Boy howdy!

The third thing that is ALWAYS served is ice tea presweetened with sugar. People out here in California make some great dishes but what they call ice tea, well, suffice it to say that it does have tea in it. Boil 2 C water, when it is roiling, drop in 6 family size tea bags. Cover with a lid and shut off heat source. Find something to do for an hour but don't you dare lift that lid until it

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has sat there at least one hour. Add one cup of sugar, stir, and place in gallon container. I like to add as much ice as I can to finish cooling it down. Fill glass with ice pour in finished tea. Enjoy.

The last item is the all American dish, French Fries. I like em and I eat em but with pulled Q it is the last thing I touch on my plate. So if you will forgive me I'll not go into any detail here about fries.

Well what about old Porky Pig we have been writing about for weeks now, what do we do with him? You will need a chopping board or block, a large knife or cleaver, and a large pan to hold the finished product. Two other items I find useful are, a large fork of the carving type, and a trash can with liner installed. *If you have dogs you will not need the later item until they are stuffed.*

No matter how you serve your pulled pork, it ain't pulled unless you pull it. If your a real woman you probably can place your hands in boiling water and still smile, not me, and hand pulling hot pork is only slightly worse in my opinion. Use that giant fork and shred the pork in a raking manner with the grain. This will leave string like pieces of meat in piles. When and If you come across pockets of fat or there was and is a cap of fat on the outside, you have just found the dogs first serving or the reason that we have the trash can. Continue to shred the meat and feed the dogs or trash can all the excess fat and any bones that you find. Try to refrain from drinking beer or other expensive drinks during this time as your hands will be extremely slick.

When this task is complete there are only two more things to do; one, cut the pulled meat into either 4-5 inch long pieces or into 1/2 inch pieces. If you're making sandwiches you'll enjoy them more in the smaller cuts and if you're eating it on the plate the longer will do much better.

1) Sandwiches have to be served on the cheapest white bread buns money can buy. Remember the pork is the thing here. When you use the vinegar finishing sauce here is how you do it. While the meat is still hot, drench it with the sauce in the holding pan and let it set for a few minutes. This will let the meat absorb the flavor and moisture of the vinegar sauce. Place as much pulled pork as you can place on the bun without losing it. Then scoop half as much of that seasoned cold slaw on top of that then cover and eat it NOW! With all the ice tea you can stand.

2) If you're serving the vinegar sauce style pork on a plate just serve it like any civilized person then pig out.

3) For the piedmont style sauce, treat sandwiches like number one above.

4) Piedmont style in a plate; place the steaming hot sauce in a common pot center of the table and it's every man, woman and child for themselves. If you're an avid reader of Miss Manners, you may wish to place a small bowl of sauce at each place setting for the convenience of your guests, but to keep them in check you had better preserve it instead of letting each dish out what they want as some body will go wanting. Or you could make a triple recipe.

Well I hope you derive some form of enjoyment from the time we have spent together either in the reading but hopefully in the savoring of this fine traditional food that is truly American, and that had its origins in the great state of North Carolina. You may thank Spin & Mrs. Spin for their encouraging me to attempt this endeavor. They are first class people.

Well good night and God bless,

Elder Ward

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The Original Brunswick Stew from Brunswick, GA

Submitted by: Bob

From: Timmy Sparrow, Georgia On My Mind Magazine

Ingredients:

- 1 3 LB Chicken
- ½ tsp Dry Mustard
- 1 LB Lean Beef
- ½ Stick of Butter
- 1 LB Lean Pork
- 3 TBS Vinegar
- 3 Medium Onions
- 2 can Small Butter Beans
- 4 can Tomatoes
- 2 can Cream style Corn
- 5 TBS Worcestershire Sauce
- 1 can Small English Peas
- 1½ Bottles Catsup
- 3 Small diced Irish Potatoes (Optional)
- 1 tsp Tabasco Sauce
- 1 Box Frozen Sliced Okra (Optional)
- 2 Bay leaves
- ½ Bottle Chili Sauce

Preparation Directions:

- Place Meat in large heavy pot.
- Season with salt and pepper.
- Add Onions and cover with water.
- Cook until meat falls from bones (several hours).
- Remove from heat and allow to cool.
- Tear meat into shreds and return to stock.

Cooking Directions:

- Add next 8 ingredients and cook 1 hour, stirring occasionally to prevent sticking.
- Add all remaining ingredients and cook over low heat until thick.

Special Instructions:

- Instead of boiling the meats, I like to smoke them in the BGE then, proceed with the remainder of the recipe.

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Georgia BBQ Hash

Ingredients:

- 2-3 LBs lean pork roast
- 2-3 LBs lean beef roast or chuck
- 1 LB white meat chicken (optional)
- 1 large onion
- 1 28 oz can tomatoes
- 1 can white corn
- 1 can creamed corn
- 1 cup cider vinegar
- 2 TBS black pepper
- 1 TBS ground red pepper
- ½ TBS crushed red pepper
- 1 TBS salt

Directions:

- Cut meat into large chunks.
- Place in a heavy pot and add water to barely cover. Simmer more than an hour.
- When the meat is very tender, drain and reserve any broth.
- Grind the meat with a coarse hand grinder or chop finely. (Using a food processor destroys the texture.)
- Grind one large onion.
- Place onion and the meat back into the pot and add one large can of tomatoes -juice and all.
- Add corn, vinegar and seasonings. Simmer a few minutes.
- Add the reserved broth to the meat until it reaches the consistency of stew.
- Serve it over white rice or bread with dill pickles on the side as a condiment.

Pulled Pork Enchiladas

Submitted by: David

This is a wonderful pulled-pork recipe to use in case you have company coming over. It serves 6, and you won't believe the requests for the recipe.

Ingredients:

- 2 cups onion -- chopped
- ½ cup butter or margarine
- 4 cups pulled pork -- finely shredded
- 1 lg. can Old El Paso Enchilada Sauce (Mild or Hot) -- 19 oz.
- 2 cups sour cream -- dairy
- 4 cups cheese -- shredded (4-cheese Mexican blend or Monterey Jack)
- 1 can green chilies -- diced (4 oz.)
- 1 can pimentos -- diced (4 oz.)
- 10 tortillas -- flour (8 in.)

Directions:

- Sauté the onion in butter until tender, and lower the heat.
- Stir in ¾'s of the can of enchilada sauce, and 2 cups of the shredded cheese until melted.
- Add in the pulled pork, green chilies, and pimento, and mix well.

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Special Instructions:

- Take the remaining enchilada sauce and mix with the 2 cups of sour cream.
 - Pour a portion of the sour cream/sauce mixture into the bottom of a 13x9-inch baking dish, and spread evenly.
 - Fill each tortilla with equal portions of the pork mixture, and roll up.
 - Arrange in the baking dish, and spoon remaining sour cream sauce over the enchiladas.
 - Sprinkle with the remaining cheese.
 - Bake in a preheated 350°F. oven 30 minutes, or until bubbly.
- (Serve with additional sour cream if desired)

Big Murth's "Puerco Adobo"

Submitted by: Big Murth (Steve Murtha)

Succulent and simple, this Southwestern variation on Pork Tenderloin will keep them coming back for more. The finished product is a lot milder than the marinade, so even Granny and the other tenderfoots will enjoy. Serve with Garlic-Rosemary mashed potatoes, and in some HD foil, chop up a vegetable medley with mushrooms and garlic, drizzle over with balsamic vinegar and olive oil with some oregano sprinkled on, and place on the Egg about 1/3 through the cook.

Ingredients:

- 2 LB Pork Tenderloin(s)
- 1 12 oz. jar of jalapeño peppers, undrained
- 4 TBS Oregano
- 4 Clove Garlic, chopped
- 2 tsp Ground Cumin
- 4 tsp Cider or red wine vinegar
- 4 TBS Olive Oil
- 1 tsp Black Pepper
- ½ tsp Salt

Preparation Directions:

- Combine all the ingredients, except the pork, in the blender or food processor.
- Place the pork tenderloins in a large plastic food storage bag, or glass dish and immerse in the marinade from the blender.
- Cover and marinate in refrigerator 4-24 hours.

Cooking Directions:

- Let the tenderloins sit out when you start your Egg, to get to room temperature.
- Fire up the Egg, and bring it up to 300-325. A light wood, like apple or cherry would be appropriate to the delicate nature of the pork, or no wood at all. Up to you.
- Stabilize temperature, and place pork on, direct.
- Turn after ten minutes, and spoon on some of the reserved marinade.
- Repeat after ten minutes on other side.
- Now's the time to throw on any veggies you'd like to cook, too.
- Keep an eye on your temps, and pull your tenderloin off when internal temp hits 145-150, lower if you like a little more pink in the middle.

Special Instructions:

- If you like, heat up the reserved marinade on the stove, serve as a topping.

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N'awlins pork tenderloin

Courtesy of the Mike Anderson's Restaurant (New Orleans) cookbook.

Ingredients:

- 1 pair pork tenderloins (usually 1 package and 2-2.5 LBs of meat)

Marinade

- 1 cup soy sauce
- ¼ cup honey
- 2-3 TBS Cajun seasoning such as Prudhommes, Essence of Emeril, etc.

Directions:

- Marinate 2-4 hours in the marinade mixture
- Pull from fridge and allow to approach room temp and make a cut lengthwise in each loin not quite all the way through (much as you would cut a sandwich roll)
- Spread a light layer of softened cream cheese in the pocket you've created.
- Arrange some thinly sliced jalapeños on top of the cheese.
- Fold the loins back together.
- Place on a BGE heated to 600° or so. A wide spatula comes in handy here. I used cherry chips for firespice. It was wonderful blend of flavors although maybe too intense for the unaccustomed palate.

Smoked Tasso

Posted by Painter on June 12, 2002

This is one I've been using. I haven't tried any other but there are a few out there. I do indirect on a raised grid. We love it around here. We use it in red beans a rice recipe posted in the new recipe section.

Tasso is yet another example of the Cajun and Creole desire for unique flavor in a recipe. Tasso is a dried smoked product that is seasoned with cayenne pepper, garlic and salt and heavily smoked. The word tasso is believed to have come from the Spanish work "tasajo" which is dried, cured beef. Although this delicacy is often thinly sliced and eaten alone, it is primarily used as a pungent seasoning for vegetables, gumbos and soups.

Today in South Louisiana, tasso is becoming a popular seasoning for new and creative dishes. It has also gained wide acclaim as an hors d'oeuvre served with dipping sauces or fruit glazes.

At Lafitte's Landing Restaurant, we have incorporated tasso into our cream sauces and compound butters to create a new taste unheard of in classical cooking.

Ingredients:

- 4 Lbs pork butt
- ½ cup Worcestershire Sauce
- 1 TBS Louisiana Gold Pepper
- ¼ cup fresh cayenne pepper
- ¼ cup cracked black pepper
- ¼ cup salt
- ½ cup granulated garlic

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Directions:

- Cut pork butt into one half inch thick strips.
- Place on a baking pan and season with Worcestershire and Louisiana Gold sauces.
- Once liquids are well blended into meat, add all remaining ingredients.
- Mix well into meat to ensure that each piece is well coated with the seasoning mixture.
- Cover with clear wrap and refrigerate overnight.
- Using a home style smoker, and using briquettes flavored with pecan wood and sugar cane strips if possible, smoke tasso at 175-200 degrees F for two and a half hours.
- Once cooked, tasso may be frozen or used to season gumbos, vegetables or a great pot of white or red beans.

Prep Time: 2-1/2 Hours

Makes: 3 pounds

Mr. Toad's Pork Loin

Submitted by: Mr. Toad

The talk of EGGtoberfest98. It has become so popular it even has its own [photo layout](#).

Ingredients:

- 3 1/2 to 4 lbs. Pork loin. Have the butcher cut it lengthwise into three pieces.
- 1 11.5 oz. Jar fig preserves
- dried fruit - apples, apricots, peaches (use at least 2). Fresh is better if available.
- cashews
- Smoked bacon

Directions:

Preparation

- Give the pork a good pounding.
- Spread fig preserves equally between layers.
- Add dried fruits. One or more to each layer.
- Sprinkle cashews between each layer - be generous.
- Lay out strings - place bacon slices across the strings to cover bottom of the loin.
- Place loin onto strings so that the loin bottom is on the bacon.
- Cover remainder of loin with bacon strips running lengthwise.
- Tie strings securely.

Cooking

- Place loin on V-rack. Use a drip pan.
- Cook at 300° until the internal temperature reaches 140°.
- Allow the meat to rest for at least 15 mins before slicing.

The variations are limitless. Different fruit, different preserves. Marinating the fruit in various wines or liquors. Injecting the pork with marinade(s).

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JSlot's Ribs Technique

Part I- The Preparation

Your ribs should be purchased at least 24 hours in advance of cooking and the following steps completed. The first thing you must do is select your ribs. I prefer to cook pork spares, but this method works on baby backs as well. I buy my ribs at Sam's Club. They are consistently good. Sam's carries them in the cryovac packages containing three slabs weighing about 3½ lbs each. You can get a better price if you buy them by the case. Ask the meat manager at Sam's for the case price. Don't just buy ribs from any grocer. Do some investigating and find a good source. It will pay off in the long run. The first thing you need to do is cut the end of the ribs that contains the cartilage, or knuckles, off of the slab. Cut this portion off as close to the end of the rib bone as you can. Save these pieces to cook for family, not for presentation to guests. They eat just as well, but they don't look as nice! Removing this portion also allows for more even cooking of the ribs. Now, cut each slab of ribs in half to make two racks. This will allow more ribs to fit on the grill and also allows the racks to cook more evenly.

The next step is to remove the membrane from the back of the ribs. The best way to do this is to slide the edge of a knife or screwdriver under the edge of the membrane on the first rib and pull gently o the membrane. A paper towel makes gripping the membrane very easy once you have it started, although I still prefer using catfish skinnin' pliers, since I keep them handy. With a little practice, you will be able to remove the membrane in one piece most of the time.

Now we are ready for the fun part!! Take each rack and rub generously, VERY generously, with French's mustard. Coat each rack of ribs with your favorite rub until you can't see the mustard any more. I have a crushed red pepper shaker (taken from Pizza Hut in my larcenous younger days, I must admit) with large holes that I use to dispense my rub. It works great! Place ribs in an airtight container, ziploc bags, or wrap in plastic wrap for 24 hours or until you are ready to place ribs on the cooker. The ribs can be prepped just before cooking if necessary.

Part II- The Fire

Elder Ward covered the fire starting technique very well, so I will reference anyone who has questions to his text for assistance if needed. I'll quickly go over how I start my fire for the record.

First, I remove the grill and fire ring from the Egg. Then, I stir the remaining charcoal with the ash tool until all the ash and small pieces of coal have fallen through the fire grate. If needed, I then empty the ash from the bottom vent. I don't feel it is necessary to do this every time. I do it about once every two weeks and don't have any problems. Next, I fill the Egg with charcoal to the top of the firebox and place 3-4 fist sized chunks of hickory (not soaked) on top and spaced evenly around the outer edge of the fuel.

With the lower vent wide open and top up, I place a starter cube in the center of the charcoal and light it. I let the starter work with the top open while I go remove the prepped ribs from the refrigerator. This is a good time to arrange your ribs on the rack for cooking. I'll cover the arrangement in more detail in the next section. In about 7-8 minutes, the charcoal is burning well. Once your fire is ignited, reassemble the Egg. If you have a plate setter, place it on top of the fire ring with legs facing up, place a drip pan on it, and place the regular cooking grid on the legs. If not, set up as you usually do for an INDIRECT cook. The main point is to get ceramic between the fire and the food. I use disposable 9" x 13" foil pans (\$5.75 for twenty at Sam's) as drip pans, BTW. At this point, the bottom vent is still wide open. Now close the lid on the Egg, leaving the top vent uncovered. Allow the dome temperature to rise to ~300°, then place your

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daisy wheel or slide top in place with vents wide open. Allow temp to rise to 350° and then close vents to stabilize the dome temp. Your target temperature is 375°. This is wide open with my daisy wheel and half open on the bottom damper. Adjust as needed to maintain 375°. Now you can place the ribs on the grill!!

Part III- Cooking

By now you're probably all thinkin' that ol' Jim's done lost his mind and I would've thought the same thing a month or two ago!!! Cook ribs at 375°? What happened to 200-225°? Well, the pizza stone or place setter in the bottom of the Egg changed everything. So, just trust me and go with it!! It is extremely important to be sure your thermometer is reading the proper temp. Check it with the boiling water method if you have any doubts. If you haven't already done so, now you will need to place your ribs in the rib rack. I prefer the el-cheapo Home Depot rib rack (about \$8) over the inverted V-rack. It holds five racks of ribs easily and they can't flop around as much. Place ribs in the rack and transfer to the Egg in the middle of the grill. If you have another rack or two of ribs, place them on the grill leaning them against the outer edge of the ribs in the rack taking care that all of the meat is protected by your drip pan.

Grab a cold beverage of your choice, or a glass of JD, and sit back for about 3-4 hours or so and watch the grass grow. DO NOT open the lid on the Egg for any reason!! I mean DO NOT even think about it, not never, not no how!!! The beauty of the Egg is the wonderful moisture retention quality and that is diminished by opening the lid, IMO. I never, ever, open the lid when cooking on the Egg until I feel the food should be done, or the Polder tells me to! OK, if you really feel the need to peek, go ahead! LOL. Close to 3 hours into the cook, check your ribs. The rub should have formed a nice crust and the meat should have pulled back about a ¼" on the bone. Try to twist a rib off of one of the racks (careful! it's hot!!). If you can pull one off easily, they are done. If not, close Egg and cook for another 15 minutes or until done.

Part IV- Serving

To serve the ribs, separate ribs into single bone pieces and place on a platter or in a pan. If your ribs are done properly, you should be able to pull them apart easily one rib at a time. You can use a knife to separate them if you like, but it should not be needed. Disposable foil pans work great for holding ribs if you are not going to eat right away (betcha can't keep from nibblin'!!!). IMHO, ribs done properly should never need sauce and I don't put any on mine. However, different strokes for different folks, as they say, so use sauce by all means if you want it. Apply sauce every 10 minutes during last half hour of cooking to prevent scorching. Enjoy!!!!

Notes from the Kitchen Table

I routinely cook 20-30 lb. of ribs at a time and have developed a loyal customer base for some small time catering. Any questions or comments are welcome and if you want some help, always feel free to ask!! I would also like to add a note of thanks to Char-Woody and Spin for pioneering the firebrick/pizza stone idea and all the resulting experiments that made this method possible!!

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My Favorite Mustard Sauce

Submitted by ColaCooker on July 11, 2001

Ingredients:

- 1 cup white vinegar
- 3/4 cup prepared yellow mustard
- 1/2 cup Brown Sugar
- 1/2 medium onion - minced
- 1/3 cup water
- 1/4 cup tomato catsup
- 3 garlic cloves - minced
- 1 1/2 tsp salt
- 1/4 tsp cayenne
- 1/4 tsp fresh-ground pepper

Directions:

- Mix the ingredients together in a saucepan and bring to a boil.
- Reduce the heat to low and simmer until the onions are tender and the sauce thickens up a bit, about 25 or 30 minutes.
- Pour sauce into a blender and blend until smooth.
- Use hot or cold. Refrigerate unused sauce.

Santa Fe Cured Pork Loin

Submitted by: W.J. Miller (the original BGE Forum webmaster)

From: National Pork Producers Council

For a taste of the Southwest and easy summer barbecues, grill this pork roast seasoned with chili powder, thyme, cumin and oregano.

Ingredients:

- 3-4 LB boneless pork loin roast
- 8 Cup Water
- 1 Cup Sugar
- 6 TBS Chili powder
- 2 TBS Salt
- 2 TBS Crushed thyme
- 1 TBS Ground cumin
- 2 tsp Coarsely ground black pepper
- 2 tsp Crushed oregano

Preparation Directions:

- In large saucepan, heat all ingredients EXCEPT pork loin to boiling, stirring to dissolve ground spices and mix cure ingredients thoroughly.
- Remove from heat and cool to room temperature.
- Place pork loin in glass container large enough to immerse roast in cure solution, cover and refrigerate 2-4 days. OR
- Place roast in 2-gallon self-sealing plastic bag and pour cure solution over; seal bag and place in large bowl, refrigerate 2-4 days.

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Cooking Directions:

- Light the Egg and stabilize at 325°F;
- Remove pork roast from cure, discarding cure solution. Pat pork gently dry with paper towels.
- Place roast in rack over drip pan and cook for 45 minutes to an hour, until internal temperature is 155-160°F.

Pulled Pork by JJ

The methods of pulled pork go far beyond the history of this forum and dates over the last 100 or so years in the south. Its really rather simple, yet its finished product is a revelation. And this is where JJ comes from in his admonitions. Forgive me JJ if I am intruding here.

JJ has been a outstanding advocate of doing pulled pork in the following method.

- Heat...maintained at 200 to 220 degree's in the dome of the BGE.
- Boston butt is placed over burning charcoal on a grill directly over the fire with a drip pan to contain liquids under the Butt.
- You can use JJ's rub, or plain salt and pepper or Jamaican Jerk to season prior to cooking.
- This is low and slow... very low and slow, and a top Boston butt will take approximately 2 to 2.5 hours per lb. to reach the ultimate internal temperature of 200 degrees F.
- Served southern style with buns, side sauces, cold slaw and assorted side dishes its a real treat.

I don't think anyone can claim to have invented it as it has evolved thru the southern cooks to its present day status. Some have improved the techniques, and the rubs, and this is where JJ shines Cheers...Char-Woody

JJ's Direct Method For Pork Spareribs

Part I:

I select only the big meaty pork spare ribs. I have only two rules when picking out the ribs I want. One is that they are fresh with no additives used for preservation and the second is that I can inspect them prior to purchase. Regardless of the store I get the butcher to bring several slabs for me to inspect (I never buy ribs that are prepackaged) so that I can see both sides. Now comes the best part of rib preparation for me. I proceed without hesitation to the refrigerator and immediately pop the top on one of my home brews. While savoring the taste of that Honey Amber Ale I thoroughly cover the entire slab with [JJ's Favorite rub](#) and wrap it in plastic wrap and marinate overnight in the refrigerator. There are times that the wife and I do not want the ribs coated with anything and cook them plain with only the smoke giving flavor.

Part II:

Start the fire in the EGG and get the dome temp to stabilize at about 220°. I use various wood chunks depending on the flavor I feel like that day. Mesquite, Hickory, Oak, Pecan sometimes I'll mix different woods. I happen to like to use a fire starter, like Weber Fire Starter cubes. That one I learned from KennyG at EGGtoberfest'98. Since I use a slide metal top on both my EGG's I find that the bottom vent should be opened about ¼" and the slide metal top opened just a crack. You may have to adjust slightly for your BGE.

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Part III:

With the EGG temp stabilized place the slab directly on the cooking grid. The secret is to turn that slab every 45 minutes. It will take 3½ to 4 hrs for them to be cooked to perfection. They should have a nice crusty exterior with moist and tender meat that pulls away from the bone clean. By the way, I spray my cooking grid with olive oil to make clean up easier (Thanks Cat). As you have noticed I do not mop or spray the ribs.

Part IV:

Take the slab off the cooker and rest for a few minutes then cut the ribs into single rib servings. You will need a knife as you will have to cut through the cartilage. Then I pour [my dipping sauce](#) into microwave safe glass serving bowls.

Enjoy!!

JJ's Favorite Q Sauce

Based on Fred Townes BBQ sauce, this has been JJ's favorite with his pulled pork for a number of years.

Ingredients:

- 1 medium onion chopped
- 4 TBS dark brown sugar
- 2 TBS paprika
- 2 tsp salt
- 2 tsp dry mustard
- ½ tsp chili powder
- ¼ tsp cayenne pepper
- 2 cups cider vinegar
- 2 cups tomato juice
- ¾ cup catsup
- 1 cup water

Directions:

- Sauté the onions until they become transparent.
- Place onions and the rest of the ingredients into a sauce pan and simmer, stirring often.
- Taste after 20 minutes and adjust taste to suit you. Allow to simmer for 6-8 hours.
- The longer the simmer, the better the taste. Water has to be added while simmering to keep it from getting too thick.

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Mr. Beal's 'J.K's Wild Boar Soul BBQ' Sauce

Submitted by Mike Flaherty

Yes, we have (all sorts of) real BBQ in Seattle. An eclectic mix of folks from lots of different places. In the 80's there was a tiny place up on Cherry St, called J.K's Wild Boar Soul BBQ. You had to watch out for the needles on the sidewalk, dark little room with years of smoke on it, you'd order a pile of meat, and get a side of incredible beans, and 2 slices of white bread wrapped in foil. And change for the pop machine if you needed it. The proprietors name was Beal, I believe. As I recall, a retired navy cook and utter BBQ maestro. His sauce was spectacular, and he's also use that sauce as a base for his beans.

When Beal quit in the mid 80's, I thought my life was over. There was no other BBQ that even came close here. And it was the sauce that shone.

So the other night, I'm at a guy's house, downing margaritas and sampling various hot sauces, and he says "Try this!" I immediately knew what it was..... Beals sauce! Amazing. This guy had eaten at the wild boar every week for years. He and his wife would bring in their attempts to duplicate the sauce, and after months of trying, Mr. Beal took pity on them and finally gave them his recipe. This is a "1/2" recipe, and makes 2 quarts.

Mix in big pot over low heat

- 1/6 cup salt
- 2 cups sugar
- 1/2 heaping cup packed brown sugar
- 1 cup beef bouillon strong
- 6 Cups water

When sugars dissolve, add

- 1 cup yellow mustard
- 1/2 cup white vinegar
- 1/2 cup Wrights liquid smoke. Yes, that's right.
- 1 Cup Worcestershire
- 2 cups (16 oz) tomato paste
- Kitchen Bouquet to darken (Optional, don't worry if you don't have this)
- Chili Powder (the real thing), cayenne, Dave's, whatever to add heat. Hatch ground chile is my favorite. I might try adding baby schezuan peppers or chili pequins next time. I also like to make a not too hot sauce, and serve with lots of sliced fresh jalapeño.

Simmer bubbling slowly for 2 hours.... will reduce by 1/3 and darken.

Some answers to questions about making this august recipe:

HOW MUCH CHILE POWDER TO ADD?.... *it's impossible to tell- some chile powder is as hot as hell, some's not, and some folks like really HOT sauce, some can't handle it. But I think you can find out quickly..... if it's HOT, just add so much (1/4 cup?) at a time, and then taste. That's about the only way I know of not to get into trouble with Scoville!*

Personally. I like stuff pretty dang HOT. But since not many of my friends do (weenies!), I make it pretty "weak", and then add the hot either by spice or by fresh chopped jalapeño or serrano, to my own servings. I've been using this stuff called Chipotle Morita lately (Kinda like rough chopped chipotle peppers). Or (my soapbox) seek out HATCH chile powder from HATCH N.M. Delicious deep red rich stuff. OR...since it makes so much, I split it up and leave some of it "MILD" and make some of it "ROCKIN!"

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HOW MUCH KITCHEN BOUQUET TO ADD? Well, I haven't the vaguest, but the recipe says "Add to darken" so a few small pourings (3 TBS) seems to darken the sauce somewhat, so there I go!

HOW LONG TO COOK? I watched a friend make this weekend, and he got confused. He didn't cook it enough. You need to simmer, so it's bubbling at, gosh how shall I say it... a low to medium rate, for 2 hours. Stove set at 2/3 the distance between low and medium. It will lose about 1/3 of its volume, and get darker and thicker. When it's done, it's not thin like it started out, and it's not paste. Stir occasionally, but I've never had it stick. If it's getting sauce on your stove as it cooks, you probably have it on too high!
Vaya Con BBQ!

Muzzy's Smoked Sausage Stuffed Jalapeños

Ingredients:

- Jalapeño Peppers
- 1 LB Jimmy Dean Sausage
- 1 Cup Bread Crumbs
- ½ Cup Parmesan Cheese

Preparation:

- Mix the Sausage, Bread Crumbs, & Parmesan Cheese.
- Cut the stem off the Jalapeños, ream out the seeds and membrane with an apple corer or potato peeler. Poke a hole through the end with a skewer.
- Stuff with the stuffing mixture. Don't fill the pepper all the way - leave the end concave. The filling swells up when cooking. Don't forget the hole, either - the filling will pop out when it gets hot. Use latex gloves and don't touch anything private.
- Cook along with your Q until the peppers are wrinkly, 1½ - 2 hours. Enjoy

I adulterated Muzzy's stuffed Jalapeños ... and they were incredible !

Ingredients:

- 1 LB Jimmy Dean hot sausage, browned in a skillet and drained on paper towel on a plate
- 3 8-oz packs of Philly cream cheese
- ¾ cup bread crumbs
- ½ cup parmesan or Romano finely grated

Directions:

- Combine everything but the parmesan/romano.
- Warm the cream cheese a little to make it easier to mix.
- Stuff the same way 'ole Muzz says including the hole in the bottom of the pepper.
- Once peppers are stuffed, sprinkle the parmesan/romano over the top.
- Smoked with pecan for one hour at 240° - then kicked up the temp to 350 for one hour to really soften the pepper. Try to keep the peppers standing up and they won't lose much of the filling at all. I used the Texas crutch only to keep my peppers standing upright. This stuffed 50 large Jalapeños.

CERAMIC GRILL RECIPES

Apple Stuffed BBQ Pork Roast

Submitted by David Baumann

Make it once and you'll see why it took top honors!

Ingredients

- 5 LB pork tenderloin or loin roast
- 2 tart apples, sliced
- Tony Chachere's® Creole Seasoning
- ½ cup Creole or spicy brown prepared mustard
- 1 cup coarsely chopped walnuts
- 1 cup tequila
- 2 cups hickory, mesquite or apple chips
- 2 cups Half and Half cream
- 1 cup cream sherry
- 2 TBS Tony Chachere's® Instant Roux and Gravy Mix

Directions

- Wash the roast and pat dry.
- Cut pockets all around the roast and insert apples slices throughout the length of the roast.
- Score roast and rub generously with Tony Chachere's® Creole Seasoning.
- In a bowl, combine mustard, walnuts and 1/8 cup tequila. Work into paste and coat roast.
- Cover and chill over night. In a sealable container, place smoking chips and cover with remaining tequila. Allow to soak overnight. Remove covered roast and let warm to room temperature (2 - 3 hours).
- Place roast on roast rack in center of barbecue pit. Place tray under roast to catch drippings. Place wood chips on flavor bar on briquettes. Cook about 2 hours or until core temperature is 160 degrees. Remove and cover immediately with foil to keep in heat and moisture.
- In a saucepan, pour drippings from roast. Add cream, sherry, 1 TBS mustard and Tony Chachere's® Roux and Gravy Mix. Bring to a boil, stirring constantly to avoid burning and sticking. Reduce heat and simmer 5 minutes. To serve, cut slices of roast, at an angle, about 3/4 inch thick, to expose apples. Ladle sauce over roast. Yields 10-12 servings.

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LAMB

Balsamic/Garlic/Rosemary Lamb

Submitted by: Mike Poole

Ingredients:

- 1 Large leg of lamb. Butterflied and trimmed of excess fat
- 2 Large sprigs of fresh rosemary
- ½ Cup Olive Oil
- 4 peeled and crushed garlic cloves
- ¾ Cup Balsamic Vinegar
- Freshly Ground Pepper
- Mesquite wood chips - soaked 30 minutes before use

Directions:

The Marinade

- Remove leaves and from the Rosemary and chop lightly.
- In a large bowl combine olive oil, balsamic vinegar, garlic, fresh rosemary, and several turns of a pepper mill.
- Whisk together and pour into a large plastic ziploc bag.
- Place the lamb in the bag and work the marinade in thoroughly.
- Marinate for several hours at room temp or overnight in the refrigerator.

The Cooking

- Build a fire in the Big Green Egg allow it to stabilize around 350-400°.
- Add the mesquite chips.
- Grill lamb for 12 minutes, turn and grill another 12 minutes on the other side. Resist the urge to peek before turning.
- Check temp with a fast reading thermometer in the thickest part of the leg (135-140 F is medium rare).
- Let rest for about 10 minutes after cooking and carve across the grain.
- Serve with a full-flavored red wine (we had this with a wonderful Gigondas), grilled potatoes and a big salad.

Balmy Rosemary's Lamb Loin Chops

Submitted by: Boris Karaman

Ingredients:

- 6 lamb loin chops, cut 1¼ inch thick
- Several sprigs of fresh rosemary
- ¼ Cup Extra Virgin Olive Oil
- 6 cloves fresh garlic
- 1 tsp Balsamic Vinegar
- 1 TBS Mustard (I use either Stadium mustard or Kosciusko Spicy Brown Mustard by Plochman's Inc.)
- Freshly Ground Pepper
- Salt (I use sea salt)

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Directions:

- Soak wood chips of choice, they will make less of a contribution to the flavor than when slow smoking.

The Marinade

- Mince the garlic finely.
- Heat the oil in a small frying pan until hot but not smoking.
- Add the rosemary and several grinds of pepper to the oil, remove from the heat.
- Strain the rosemary sprigs out of the oil, the oil will retain enough rosemary flavor.
- Add the balsamic vinegar, mustard, and garlic to the oil. Stir until blended.

The Lamb

- Trim the chops to your liking and place in a non-reactive bowl. (I use glass)
- Pour the marinade over the lamb, working it into the meat.
- Marinate for an hour or so, or overnight in the refrigerator. If marinated in the refrigerator, allow them to come to room temperature before cooking.

The Fire

- Fire up the Big Green Egg to 700°, tossing in the chips. Caution: When operating the Big Green Egg at temperatures above 500° DO NOT open the lid quickly. Open it about an inch or so and let the flames subside before opening fully.

The Cooking

(Get everything ready to work quickly, have a pair of good tongs available)

- Remove the lamb from the marinade, leaving a thin coating of oil with some of the garlic.
- Sear the lamb on each side for about two minutes.
- Close top and bottom dampers to barely open and roast the chops for an additional twenty minutes. A read with a quick check thermometer should show about 125° for rare and about 140° for medium to medium-well.

*Note: 140° is recommended for the "safe" temperature but I like it more rare. As always, I use only the freshest I can get from a source I trust.

I might substitute lime juice for the vinegar in the marinade. Consider adding grated ginger or grated fresh horseradish to the marinade. Spice as you wish. A dry rub of spices and herbs can be added after the marinade and before the grilling. My fiancée loves this dish, even though she hates mustards of all kinds. Try it with mashed potatoes, steamed carrots glazed with sugar and butter and a really cold beer or two or three.

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Greek Gyro Meat

Contributed by JJ on March 18, 2002 (from Rita Shanty's Cosmic Traveler web site

<http://www.geocities.com/ritashanty/>)

Yield depends on quantity of meat prepared. Served as a sandwich; you might allow 4 ounces of meat per portion. Or, about what you might calculate for a hamburger serving.

Thinly sliced gyro meat makes an excellent dinner entree when served with rice pilaf, salad, [tzatziki](#) and pita. My first experience with a Greek gyro was when we moved to Midtown Manhattan in NYC. It seemed to me, gyro stands were everywhere. Uptown, downtown, the financial district, the Village. Well, just everywhere. New Yorkers seemed to prefer their gyros served with a red sauce. For a long time, I thought that was the traditional sauce. I have since become addicted to gyros sauced with tzatziki. A delicious white sauce flavored with yogurt or sour cream, garlic, cucumber and dill or mint.

I have served thinly sliced gyro meat at buffets, luncheons and even bar-b-ques. It was interesting for me to note; the gyro meat was the first to be "gobbled-up." Kids really seem to love it.

I have roasted the meat mixture using the traditional Greek method; an upright spit, and have also baked it in a meatloaf pan. The meatloaf pan will probably be your best option. It is preferable to hamburger type patties that will lose their flavor and dry out.

I am listing the ingredients for two "meatloaf" sizes.

Use a 10x3-1/2x3 inch pan for the 1-1/2 pound column; and a 9 1/2x 5 1/4 x2 3/4 inch pan for the 2-1/2 pound column.

You may use all ground lamb, or a combination of half lamb and half ground chuck. I prefer the combo. Okay, lets do it!

Ingredients:

For 1½ LBS meat.

- ¾ lb. Lean, finely ground chuck
- ¾ lb. Lean, finely ground lamb
- 4 tsp Dried oregano, crumbled
- 2¾ tsp Onion powder
- 1¾ tsp Garlic powder
- 1¾ tsp Freshly ground black pepper
- 5/8 tsp Thyme, crumbled
- ½ tsp Salt or to taste
- 1 cup Tzatziki sauce

For 2 1/2 LBS meat

- 1¼ LB Lean, finely ground chuck
- 1¼ LB Lean, finely ground lamb
- 2 TBS Dried oregano, crumbled
- 1½ TBS Onion powder
- 1 TBS Garlic powder
- 1 TBS Freshly ground black pepper
- 1 tsp Thyme, crumbled
- ¾ tsp Salt or to taste
- 1½ cup Tzatziki sauce

Directions:

- Preheat oven to 350°F.
- Be sure your meats are ground very fine. The gyro mixture needs to be very dense in texture.
- Get out a mixing bowl or pot large enough to hold all of the meat and *dump* all your ingredients in.
- Using you hands, mix the ingredients together to thoroughly incorporate the two meats, flavoring herbs and spices. If the mixture feels a bit too stiff, add a tablespoon or two of ice water to help lubricate it. The completed mixture needs to be stiff and dense; so, don't be concerned about over mixing.
- Place meat mixture in meatloaf pan; firmly packing it down. Smooth-out the top surface.
- Drizzle a wee bit of cooking oil over the top and place in preheated oven.

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- The 1 1/2 pound loaf should bake in about 45 to 60 minutes.
- The 2 1/2 pound loaf should take about 75 minutes to bake.
- Meat should be well done and internal temperature should register about 175-180°F. on an instant read thermometer. Juices should run clear.

Notes:

- Let gyro loaf rest for at least 15 minutes before attempting to slice.
- When cool enough to handle, slice into about 1/16 inch slices. No more than 1/8 inch slices please.
- If you intend to serve as part of a buffet, accompany the sliced meat with pita rounds, tzatziki sauce, chopped onion, tomato and lettuce.
- If you are pre-making gyro's; warm pita rounds a bit, slice-off about 3/4" of the top edge and stuff with meat and the above accompaniments.

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Greek Tzatziki Sauce

Yields about 1 1/2 cups.

Versatile and delicious is the only way I can describe this wonderful white dipping sauce. It has a truly unique flavor.

Greek folks use it as an appetizer served with warm pita bread. As a dressing for souvlakia and gyro's. I'm sure they may use it in many other ways that I am not aware of. I know, I sure do. It's a great sauce for hamburgers, steaks, french fried potatoes, crudités, french fried mushrooms, fried fish and seafoods, salad dressing and too many more things to list. Just let your imagination "run wild."

Before we get started; a word of caution. Not all yogurts are created equal. Greek yogurt is by far the yogurt of choice. It has the dense consistency needed to hold the balance of ingredients in suspension. If you can not find a Greek yogurt, all is not lost. See prep instructions below.

Ingredients:

- 1 8 oz container of plain, unflavored Greek yogurt. See prep instructions below. You may substitute sour cream in a pinch.
- 1 Medium cucumber, peeled, seeded and finely chopped or grated. See additional prep instructions.
- 1 Large garlic clove, peeled and minced. More is better.
- 2 TBS minced onion or spring onion.
- ½ tsp Heaping, salt, or to taste.
- ¼ tsp Pepper, or to taste.
- 1½ tsp FRESH, finely chopped dill, or to taste. If you don't use fresh dill, please do not make this recipe. (G) You may substitute FRESH mint for the dill. Same rules apply.

Directions:

- If you were not able to find Greek yogurt; you must drain the excess liquid from whatever brand you are using. If you are substituting sour cream, it too, must be dry and may need to be drained.
- Empty the yogurt into a wet cheesecloth or coffee filter lined sieve so that the excess liquids may drain out. This could take 2 hours or more. I prefer to let it drain overnight. The drier the better.
- You must now drain the cucumber. You may use the above sieve method. I prefer to place the chopped or grated cucumber in the center of a dish towel, bring the towel up around the cucumber and twist and squeeze the daylights out of it. It too, must be dry.
- Place all ingredients into a bowl and thoroughly combine. DO NOT put into a food processor or blender.
- Spoon mixed sauce into a tight lidded container and place in fridge to chill and permit the flavors to develop.

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Spiedie Recipes by Jan B

posted by Jan B 05-27-2000

Lamb Spiedies (the original)

Or venison, pork or beef, chicken

Ingredients

- 1 cup salad oil
- ¼ cup wine vinegar
- ¼ cup Worcestershire sauce
- 1+ clove garlic, chopped
- 1 tsp oregano
- 1 tsp basil
- 1 tsp parsley
- 1 tsp salt
- 1 tsp pepper
- 3 LB cubed meat (¾" cubes)

Procedure

- Pour marinade over cubed meat in glass bowl.
- Marinate for 24 hours (except chicken, only a few hours).
- Pull meat on skewers, cook over hot coals. (350 for 15-20 minutes)
- Pull off skewers with Italian bread

La Bamba Spiedies

Ingredients

- 2 LB Meat - Beef, Lamb, & Pork [cut into ¾"-1" cubes]
- 1 TBS Oregano
- 1 TBS Onion [minced]
- 2 TBS Vinegar
- 1 fresh Lemon juiced
- 6 TBS Olive or Salad Oil
- 1 tsp Basil
- 1 tsp Parsley
- 1 tsp Fresh Mint
- 1 tsp Garlic Salt
- Salt & Pepper [to taste]

Procedure

- Combine all and soak overnight. [Best if a week]
- Place meat cubes on skewer and cook on grill (350 for 15 minutes) until brown.
- Serve on French or Italian bread or Hoagie buns.
- NOTE: Substitute Chicken if unable to obtain lamb.

ENDICOTT, NEW YORK specialty

GUTEN APPETIT !

CERAMIC GRILL RECIPES

SEAFOOD

Fish - whether whole or cut into fillets - is becoming popular on the grill. But not every fish is a good candidate for the coals. Meaty fish such as swordfish, tuna, shark and monkfish are best, followed by grouper, halibut, mahi-mahi and salmon. Though I hate messing with fish bones, they do keep fish moist and in one piece. So choose steaks over fillets. And with fillets, keep the skin on.

Since fish have less fat than red meat, it is essential that the grill surface be lubricated or that the fish brushed with oil, or both, before grilling to prevent sticking. But don't overdo it or you'll cause flare-ups. Putting the skin side down first also helps to develop a firm outside crust. And be patient before turning the fish over. Cooked fish will naturally ease off the grill when it's done on one side.

Strong marinades obscure the delicate nature of fish, so steer clear of seasonings such as sesame oil, garlic and rosemary. (Keep seafood marinades light and short. No more than 30 minutes.) Heavy charring also masks the subtle flavor of fish. Therefore, you should cook fish at a lower temperature than red meat.

Knowing when fish is done is almost as tricky as getting poultry just right, though underdone salmon is less hazardous than rare chicken legs. For fillets or steaks, use the finger-poking method. When pressed with your index finger, the fish should spring back. If the flesh is mushy or leaves a permanent indentation, it's not yet done. If it flakes, it's overdone.

Whole fish are a little trickier, though the finger poking method still works. You can also cut and peek by slicing into the thickest part of the fish and taking a look. Fish is done when it's opaque rather than translucent. You can also use the so-called Canadian method of 10 minutes per inch of fish measured at the thickest point.

Shellfish, with their delicate meat, require even more care on the grill. Shrimp are a natural, the larger the better. Ditto for large scallops and soft shell crabs. A few minutes on either side is all you'll need for any of them, unless the shrimp are unusually large. Mollusks such as oysters, clams and mussels are fun on the grill. Just scrub the shells and put them on the grate. Remove them when they open, discarding any that don't. (© 2001, Sam Cooks Newsletter, from Sam Gugino, cookbook author of "Cooking to Beat the Clock.")

Grouper Filets

Use the Peach Salsa with this.

Ingredients:

- 2 grouper filets
- 1 TBS olive oil
- 1 tsp cilantro
- 1 TBS lime juice
- 1 tsp Worcestershire
- 1/8 tsp salt
- 1/4 tsp pepper

Directions:

- Combine olive oil, cilantro, lime juice, Worcestershire, salt and pepper
- Marinate filets in the mixture for about an hour.
- Cook the fish over fresh lump at 400 to 450 for about 12 minutes.

Tender, flaky and delicious!

CERAMIC GRILL RECIPES

Clams Casino

Submitted by: Spin and UncleBuck

Our rendition of a favored appetizer in the Northeast. The recipe serves 4 (3 clams each) and is much easier to make than it reads. The large BGE can cook 24 at a time.

Ingredients:

- 12 Top neck clams
- 2 TBS Green bell pepper - diced small
- 2 TBS Red bell pepper - diced small
- 1 TBS Shallot - diced small
- 1 tsp garlic - diced small
- 12 Pimiento pieces (1/4 x 3/8)
- 3 Bacon strips - rendered
- 1/2 Cup Monterey jack cheese - grated
- 1/3 Cup Parmesan cheese - grated
- 1/2 Cup Unsalted butter - clarified
- 12 Dash Tabasco sauce
- 2 Lemons
- 1/4 Cup Fresh parsley - minced fine
- 1 Mini muffin pan

Preparation Directions:

- Render the bacon in a pan over low heat - do not cook (takes about 10 minutes).
- Remove, drain, cut each strip into 4 equal pieces, and set aside.
- Mix the peppers, shallot, and garlic together and set aside.
- Cut the lemons into 6 wedges each, set aside.
- Shuck the clams. Rinse the meat well, drain, and pat dry, set aside. Pick the 12 best 1/2 shells, thoroughly clean and dry. Clams tend to have some sand and mud in them and this should be removed.
- Brush the inside and lip of the shells with butter and set level on the mini muffin pan.
- Add a dash of Tabasco to each shell.
- Add a clam to each shell, pressing down to form a shallow well in the center.
- Place a pimiento in each well.
- Cover the clams with Monterey jack cheese.
- Top each with 1+ tsp of the pepper mixture.
- Cover each with the parmesan cheese.
- Top each with the bacon, pressing down slightly to contain the casino mixture within the shell. Sprinkle with the parsley.

Cooking Directions:

- Prep your Egg to cook indirect at 450F. Allow time for your cooking setup to be fully heated before starting the cook.
- Cook for 15 minutes and remove. Serve with lemon wedges and the remaining butter.

Special Instructions:

- Top neck clams are one size smaller than cherrystone clams. I use them because they are always tender, where cherrystones can sometimes provide a tough chew. The unused shells can be preserved for future use by simmering in water until the meat stuck to the shell can be removed (30-45 minutes). Store wet (dry shells tend to flake pieces) in the freezer.

CERAMIC GRILL RECIPES

Jerked Grouper with Papaya Jam

Submitted by: Bobby Que

From: Chef Eric Weber of Sutherland Cafe in Palm Harbor, Florida

Fresh Grouper is marinated in a homemade jerk sauce, grilled and served over grilled honey buttered sweet potatoes. The grouper is dressed with a simple homemade papaya jam.

Ingredients:

- 1 6-8 oz piece fresh Grouper filet per person, skinless and boneless. Can substitute other white, firm fish such as Orange Roughy

Jerk Rub

- 2 TBS thyme
- 3 bunch scallions (use white and equal part of green)
- 2 TBS black pepper
- 1 inch fresh ginger, cut in to small pieces
- 2 Habenero peppers (let her rip!)
- 1 TBS salt
- 2 TBS allspice
- 2 TBS fresh lime juice
- 2 TBS soy sauce
- ½ tsp nutmeg
- 1 Pinch ground cloves
- 1 Pinch cinnamon

Preparation Directions:

- Prepare the Jerk rub with above ingredients in a food processor (except for the Grouper).
- Use 2 tablespoons of jerk rub with 1 tablespoon of oil and coat the Grouper well in a suitable container. Let sit in refrigerator for 1-2 hours (or longer).

Prepare Honey Butter:

- Combine 2 tablespoons of honey with
- 2 tablespoons of unsalted butter and salt to taste.
- This is used to coat the sweet potato slices (see below) prior to grilling. Too much of a coat can cause flame-ups in the BGE.

Sweet potatoes:

- Allow 2-3, ½ inch, skinless slices per person.

Prepare Keylime Papaya Jam:

Combine

- 2 cups fresh papaya with skin off (may substitute other fleshy fruits such as nectarine, peach, apricot or guava for this)
- 1 cup sugar
- ¼ cup Keylime juice
- ¼ cup water
- Simmer mixture while whisking off and on for 30-45 minutes until jam is thickened and smooth.
- Refrigerate until use.

Cooking Directions:

- Bring BGE up to about 350 degrees. Oil the grate.

CERAMIC GRILL RECIPES

- Put honey-buttered (see above) sweet potato slices around edge of grill and turn occasionally until cooked soft with nice grill marks (about 5 minutes).
- Add Grouper to Egg. Put the side with the skin marks up prior to first turn. Try to cook the fish to your likeness with one turn and serve it with the flesh side up. It should have nice grill marks. Cook it for 5 minutes per side and dwell until done to your liking. Do not overcook. Chef Eric uses a skewer to test doneness. If you prefer not to flip, you're OK to just leave it for 10 minutes.
- You can use a fork or knife and check the thickest part of fish to judge the juices and doneness in the middle of the fish.

Special Instructions:

- Plate the sweet potatoes.
 - Put a slice of Grouper on the sweet potatoes.
 - Put a generous dollop of the Papaya jam on the fish
- Enjoy.*

Theo and Rita Bacon Wrapped, Crab Stuffed, Shrimp

Posted by [Neal from Mobile](#) on May 07, 2002

Theo and Rita Riddle, Douglasville, Ga., cooked this recipe at the 1999 EGGtoberfest. It was called Savannah Style Shrimp. Several attempts have been made to get that recipe - even asking folks who were standing there next to them. Conclusion reached is they have never been posters here on the forum and they seem to have vanished before the VCR tape was edited! I looked for it too and could not find it so we developed our own and I have to say it is a favorite.

Ingredients:

- 4 Jumbo Shrimp
- ¼ cup fresh crab meat
- 1 tsp olive oil
- ¼ tsp pepper (black and red)
- ¼ tsp salt
- ¼ tsp parsley
- ¼ lemon juiced
- 4 slices bacon

Directions:

- Take the shrimp. devein them and butterfly them.
- Saute the fresh crab meat in a skillet with olive oil, salt, pepper, (black and red), parsley, and a little lemon.
- Place a spoonful of the crabmeat in the shrimp and lay on a piece of bacon at the very end of the bacon.
- Carefully roll up the bacon and fold it over so the crabmeat will stay in.
- I like to then pour Italian dressing over the shrimp for at least a couple of hours.
- Get egg up to about 500 degrees and sear the bacon for a couple of minutes on each side then shut down until done...usually about 20 minutes or so.

For best results, go to Lowes and get their fish basket that locks the food in place and place the shrimp in and close tightly. The shrimp does not dry out since it is wrapped in bacon. There may be a better way to do this but this works for me.

Good luck with it.

CERAMIC GRILL RECIPES

Swordfish with Mango Chutney

Posted by Palisin on June 12, 2001

Ingredients:

- 4 swordfish fillets (6-8 ounces each)
- ½ cup all purpose rub (see recipe in Rubs and Marinades)
- 1 cup Mango Chutney (see recipe in Vegetables/Fruits./Salsa)

Preparation:

- Coat each side of the fillet with 1 TBS of all purpose rub. Allow to sit covered in the refrigerator for at least 30 minutes.
- Cook at 350 degrees for 7-8 minutes on each side (or 15-18 minutes without turning if cooking indirect).
- Top with Mango Chutney and serve.

Gretl's Tuna

Posted by Gretl on June 15, 2001

"I bought some beautiful yellowfin steaks last night. They were lean and as red as filet mignon. I marinated them very simply in olive oil, fresh lime juice, and pepper while waiting for the Egg to heat up. Then I peeled and seeded two fresh mangoes and pureed them in the blender with salt, pepper, more fresh lime juice, and red wine vinegar. I sliced a baguette loaf lengthwise and brushed it with olive oil. I grilled the bread on the cut side (very quickly!), brought the temp down to about 400, and then grilled the fish; about 3 min/side and a 4 min dwell. It was juicy and tender, and just barely pink in the center. I plated the bread first, topped by the sliced fish, followed by a few slices of Vidalia onion and drizzled generously with the mango sauce which was then sprinkled with chopped cilantro for color. I served a salad and some asparagus on the side. The whole shebang from grocery to table took about 45 minutes, give or take, including heat-up time."

Ingredients:

- 4 5-8 oz yellowfin tuna steaks
- ¼ cup olive oil
- 2 fresh limes
- 1½ tsp black pepper
- 1 fresh mango
- ¼ tsp salt
- 1/3 cup red wine vinegar
- 1 loaf French baguette
- 1 medium Vidalia onion, sliced
- 2 TBS fresh chopped cilantro (parsley or basil)

Directions:

- Using a ziploc bag, marinate the yellowfin tuna with a mixture of 1/4 cup olive oil, the juice of one fresh lime, and 1 teaspoon of black pepper. Allow to sit for at least 15 minutes.
- Peel and seed the mango.
- In a blender, combine the mango, 1/4 tsp salt, 1/2 tsp pepper, the juice of one lime and 1/3 cup red wine vinegar.

CERAMIC GRILL RECIPES

- Slice the baguette lengthwise and brush with olive oil. Cut into lengths suitable for the slices of tuna desired.
- Get the BGE to 400 degrees. Place the bread cut side down for about a minute (check for correct browning). Remove to plate.
- Grill the fish on the BGE at 400 degrees for 3 minutes a side then allow to dwell for about 4 minutes.
- If desired, onion slices may be placed on top of the tuna when they are flipped. Otherwise the raw onion can be used in the next step.
- Slice the tuna and fan five or so slices on top of the bread with onion slices on top of the fish and then generously drizzle mango sauce on top of it all.
- Sprinkle with cilantro (or parsley or basil) for color.

Seared Tuna with Onion Marmalade

Posted by Bobby Que on July 02, 2001

My wife picked up a 2 pound plus fresh tuna filet from our fish monger today. I got some piment d'espelette from our local Williams-Sonoma store yesterday. The piment d'espelette is exotic but can be replaced by very good Hungarian hot paprika or Mexican Chile pepper. Here is what we did with them.

Ingredients:

- 2 LB fresh tuna
- 1/2 TBS olive oil
- 1 tsp black pepper

For the onion marmalade:

- 1/8 cup olive oil
- 1 large onion, finely sliced
- 1/4 cup aged balsamic vinegar
- 1/8 cup sherry vinegar (we used Nakano rice wine vinegar)
- 1/4 cup water
- 1/2 tsp Kosher salt
- 1/8 tsp piment d'espelette (a hot paprika like spice that is available at Williams-Sonoma)
- 1/8 tsp white pepper
- 1/2 tsp sugar
- 1/2 tsp Kosher salt

To make the Onion Marmalade:

- Warm 1/8 cup olive oil in a sauté pan over medium high heat.
- Add onions and sauté until golden brown.
- Stir in both vinegars, water, salt, pepper, sugar and piment d'espelette.
- Bring to a slow boil and cook until the liquid is evaporated. set aside.

To cook the tuna:

- Marinate the tuna steak in the olive oil and pepper for at least 30 minutes
- Get the Egg up to 600 degrees
- Place the olive oil and pepper coated tuna filet on direct for 2 minutes on side one, 3 minutes on side two, dwell an additional 2 to 6 minutes if you prefer the fish more well done.
- Serve the tuna with the Onion Marmalade on the side.

Enjoy.

CERAMIC GRILL RECIPES

Smoked Fish in Soy Sauce and Wine Brine

3 Men with Nothing Better to Do

Ingredients:

- 1 Fillet of Fish
- 1/3 Cup Sugar
- 1/4 Cup Non-iodized salt
- 2 Cup Soy sauce
- 1 Cup Water
- 1/2 tsp Onion powder
- 1/2 tsp Garlic powder
- 1/2 tsp Pepper
- 1/2 tsp Tabasco sauce
- 1 Cup Dry white wine

Directions:

- Mix the above brine ingredients well, ensuring that all dry ingredients are well dissolved.
- Soak the fish in the brine for 8 or more hours, keeping all pieces covered with brine and refrigerated.
- Smoke in your favorite smoker over Hickory, Alder, or a mix of 2/3 Apple and 1/3 Cherry wood. Smoking times will depend on the thickness of the fish and the type of smoker you are using. Place largest and thickest pieces closest to the heat/smoke source

Gulf Coast Shrimp

Posted by QBabe on December 17, 2002

Hi Everyone: A little while back, Stogie posted this recipe that he got from QSiS who got it from Steve Raichlen. This turned out GREAT! Will definitely do this one again!

Ingredients:

- 1 1/2 Lbs Shrimp
- 1 cup Clam juice
- 1/2 cup Butter
- 6 cloves Garlic, minced
- 4 Scallion(s), minced
- 1-2 TBS Tabasco
- 1 TBS Worcestershire sauce
- 2 Bay leaf(s)
- 1-2 tsp Cayenne pepper
- 2 tsp Paprika
- 2 tsp Thyme, dried
- 2 tsp Oregano, dried
- 1 1/2 tsp Salt
- 1 tsp Black pepper, coarsely ground
- 1/2 cup Corn syrup, dark
- 1/4 cup Molasses

CERAMIC GRILL RECIPES

Directions:

- When shelling shrimp, KEEP the shells.
- Combine those and the clam juice and bring to boil, then let simmer, uncovered, for 15 minutes.
- Strain this broth and add everything else.
- Bring to boil and cook, uncovered, till thick, about 10 minutes.
- Cool to room temp and add shrimp.
- Refrigerate for 2-4 hours.
- Grill shrimp, brushing with marinade periodically.
- Boil remaining marinade to reduce a bit and serve with shrimp.

Melt-in-your-mouth Salmon

Submitted by: Greg Richey

Ingredients:

- 4 8 oz. skinless, boneless Salmon filets
- 1 lemon
- 1 lime
- 2 Oz Extra Virgin Olive Oil
- Tony Chachery's Cajun spice (red & yellow container)
- Paul Prudomme's Poultry Magic (green label)

Preparation Directions:

- Wash filets and drain on paper towels.
- Pour oil in small sauce pan, and squeeze the juices from the lemon and lime in.
- Barely bring to a boil and remove from heat, cool down a bit.
- Sprinkle the Tony Chachery's on one side and Paul Prudhomme's on the other side of the salmon.
- Place in a lasagna pan, paint the oil mixture on the filets, and pour the remainder over them. Cover with plastic wrap and marinate in the refrigerator 1 - 2 hours.

Cooking Directions:

- Bring Egg up to 300. Spray fish grill with Pam or similar product.
- Add Jack Daniel's and Applewood chips to coals.
- Cook salmon approx. 12 minutes per side and test for doneness (I press on the fish with my finger to test). Do not overcook.

CERAMIC GRILL RECIPES

Lemon-Herb Fish Fillets

Submitted by Jack Dickson

For those who requested a recipe for orange roughly.

Ingredients:

- ¼ cup dry white wine
- 2 TBS lemon juice
- 4 medium orange roughly fillets
- ½ tsp dried dill weed
- ½ tsp dried tarragon
- ¼ tsp salt
- 1/8 tsp white pepper
- vegetable cooking spray
- lemon wedges -- optional

Directions:

- Combine wine and lemon juice in a shallow dish; add fish, turning to coat.
- Sprinkle fish with dillweed and next 3 ingredients.
- Cover and marinate in refrigerator 30 minutes.
- Remove fish from marinade; discard marinade.
- Arrange fish in a wire grilling basket coated with cooking spray; place on grill over medium-hot coals.
- Cook 4 minutes on each side or until fish flakes easily when tested with a fork.
- Serve with lemon wedges, if desire.

If you would prefer not to grill, this should also work on a 275-300° Egg for 20-30 minutes using apple chips.

Lemon Grilled Salmon

Adapted from the IronWorks Cookbook online

Ingredients:

- 2 tsp snipped fresh dill
- ½ tsp lemon-pepper seasoning
- ½ tsp sea salt (optional)
- ½ tsp garlic powder
- 1½ LBs salmon fillet
- ¼ Cup packed light brown sugar
- 3 TBS olive oil
- 3 TBS soy sauce
- 3 TBS finely chopped green onions
- 1 Fresh lemon sliced thinly
- 2 Red onions slice and separated into rings

Directions:

- Sprinkle dill, lemon pepper, salt and garlic over salmon.
- Place in large resealable plastic container.
- Combine brown sugar, oil, soy sauce and green onions and pour over fillet.
- Cover and refrigerate for 1 hour.

CERAMIC GRILL RECIPES

- Drain and discard marinade.
- Place salmon skin side down on Iron Works fish screen and place lemon and red onion slices over the top of the fillet.
- Place screen over direct fire (direct cook - 450°???) for 10 minutes.
- Close all vents and cook for an addition 10 minutes.
- Fillet is done when it flakes easily.

Will serve approximately 6 servings.

Scallops Wrapped in Bacon

Precook the bacon in a microwave (less curling than a pan), rendering it on paper towels until it just starts to look like it is drying out. It should be limber but firm. I sprinkle the exposed ends of the scallop with a favored rub and then lightly coat them with either unsalted melted butter or the rendered bacon fat. I cook direct on a fish grill at 450°F for 2 minutes per side.

The scallop will be a tasty sear on the ends and a nice tenderness in the middle. The bacon will be cooked to chewy.

I can obtain fresh scallops. These are 1.25-1.5+" in diameter and at least 1" thick. You may have to adjust timing for the size you use

Scallops Wrapped in Bacon

Submitted by Wise One

Based on the the Bacon Wrapped Scallops done by the Cornerstone Restaurant in Fishkill, NY.

Ingredients:

- ½ LB fresh sea scallops (1 ¼ to 1 ½ “ across) (10-16 in number)
- ¼ LB raw bacon (very lean center cut).
- 10-16 toothpicks soaked in water for 30 minutes
- ½ cup wine or lemon juice
- Favorite rub

Preparation:

- Marinate scallops for 30 minutes or so in wine or lemon juice with water.
- Take a ½ piece of bacon and wrap around the scallop securing in place with a toothpick.
- Coat the exposed ends of the scallop with a favorite rub (Paul Prudhomme’s Cajun magic or similar.)

Cooking:

- Cook over a drip pan on a seafood grill for 30 minutes at 375 degrees. Turn half way through.
- Serve alone or with a favorite cocktail sauce.

CERAMIC GRILL RECIPES

Mesquite Crusted Salmon

Submitted by: Don Ianitelli

Ingredients:

- 1 Large Salmon Filet (not steak)
- Mesquite Seasoning
- Lemon Pepper Seasoning
- ½ stick butter
- ½ lemon (juice of)
- ½ Cup heavy cream
- Jamaican Jerk Sauce

Preparation Directions:

- Cut Salmon into serving portions as desired.
- Spray tin foil or cooking grill with nonstick oil.
- Sprinkle mesquite and lemon pepper seasoning liberally on salmon portions covering evenly and completely.
- Let stand for 20 minutes.
- Meanwhile, melt butter in saucepan adding lemon juice and heavy cream.
- Add jerk sauce to taste.

Cooking Directions:

- Cook salmon at 300 degrees until flaky but do not overcook. Serve salmon with sauce over top.

Salmon with Dijon Bourbon Glaze

Submitted by: Gretl

This is a very forgiving recipe; you really can't screw it up. A higher heat with shorter cooking time produces a darker glaze. A lower heat for a longer time is better if you want to add some alder chips and get a smoky flavor.

Ingredients:

- 1 Salmon fillet, about 3-4 LBs
- 3 TBS Brown sugar
- 4 TBS Dijon mustard
- 3 TBS Bourbon
- bunch of fresh dill
- Freshly ground black pepper to taste

Preparation Directions:

- Combine the mustard, brown sugar, and bourbon.
- Lay the salmon, skin-side down, on a rack over a drip pan with some water in it.
- Slather the sauce over the salmon, sprinkle liberally with freshly ground black pepper, and lay fresh dill on top.

Cooking Directions:

- Heat the Egg to about 350 or so. I use a stone or firebricks to keep the drip pan up off the grill just so the pan doesn't burn.

CERAMIC GRILL RECIPES

For the Eggfest 2000, I let the salmon roast for about an hour and a half in the 350 degree range. But as my note at the top says, you can choose either higher or lower heat as well, with or without alder chips, with very tasty results. Add more glaze during the roasting if you want, and don't let the water boil away in the drip pan.

Special Instructions:

- To serve, discard the dill and replace with fresh sprigs for appearance.
- This is good served surrounded by roasted new potatoes and fresh asparagus.

Janet's Simple Haddock

Submitted by Janet on June 20, 2001

Ingredients:

- 4 5-8 oz haddock filets
- ½ cup milk
- ¼ cup olive oil
- 2 TBS chopped garlic
- ¼ cup bread crumbs
- ¼ cup parmesan cheese (fresh grated)

Directions:

- Soak fish in milk for about an hour.
- Douse it in olive oil and garlic.
- Put it on egg at about 300 for 10 minutes.
- Then put a bread crumb and parmesan cheese (fresh grated) mixture on top and cook it about 10 minutes longer.

Dwell in the Shell

Submitted by Houndog

"elegant, yet pleasingly casual"

Ingredients:

- 4 Huge Lobster Tails
- 1 bit Peanut Oil
- 1-2 each Limes
- Garlic Powder
- 1 Touch Lawry's Seasoning Salt
- (Optional) New Mexican Green Chili Powder
- Butter
- Minced Garlic

Serves 2

Preparation:

- Picked up 4 huge lobster tails. Thought at first, 1 pound tails for each of us would be ok. Naaaaahhhh - if two tails would be good, 4 tails for the two of us would be better, right ?
- Get your shears and cut the clear membrane off the belly of the tail, getting rid of the tiny feet, exposing the meat.

CERAMIC GRILL RECIPES

- Rinse them good, dry them with paper towel and place them shell side up on a cutting board. Take a heavy knife or cleaver, place it lengthwise (parallel) in the center of the shell and tap the back of the blade into the shell, cracking it ever so slightly. This is so our tail will lay flat on the grill. Do not take meat out of the shell !
- Now flip them over, belly side up. Take a bit of oil (I used peanut)and pour a small amount on your fingers, and lightly rub the meat. Don't use much at all, barely a drizzle.
- Grab a lime or two and squeeze juice and pulp all over the meat, liberally.
- Then shake on garlic powder and a touch of Lawry's seasoning salt.
- I then have to throw my favorite ingredient of all time, which goes on everything I cook, New Mexican green chili powder. Don't worry if you don't have this, it's hard to find, and your lobsters will still be far and above any lobster you ever had before.
- Place covered tails in fridge for an hour or so to marinade while your gettin' your cooker ready.
- Get a good hot bed of lump going and preheat your cooker to 400 - 450 degrees. As all of you know, when it comes to seafood and a good hot fire, you must move swiftly because every minute counts.
- Place tails, meat side down on the grill and press them flat. This is why we weakened the shells earlier with the tapping cleaver.
- Set your metal cup on the grill also with butter and minced garlic so it will melt and sauté' the garlic. Close the lid. If you don't have a metal cup to use on the grill while you're cookin', get one !
- Open the cooker after 5 minutes and with a leather glove, carefully turn tails over onto their shells so meat is facing up towards the sky.
- Take your cup (grab it with a leather glove please) with the butter and garlic, and spoon sautéed mixture onto the lobster tails. The tails will form a slight cupped shape which will hold most of the butter in place, but your fire will rage for a minute, and that is great.
- Close the lid down and slowly begin to close top and bottom drafts so they can "Dwell in the Shell" for 5 more minutes. Remember - with a good hot fire, 5 minutes per side, that's it. With 50 dollars worth of lobster on the grill, you definitely want to pay attention. I don't recommend holding any conversations with your company while you're fixin' this supper. Tell your family and friends that you'll socialize again after this crucial 10 minutes is over. Once everyone tastes what you've agonized and sweated over for 10 minutes, no more explanations will be necessary. Simply, Heaven on Earth ! Serve with long grain and wild rice, corn on the cobs, asparagus, salad, just about anything. Even though we had melted butter to dip the lobster in, it wasn't really necessary. It was so good that were doing it again for the family tomorrow night. They'll be surprised when they get beef tenderloin steaks and lobster tails out of their brisket and pulled pork Houndog. I'm not that good a cook, but these tails are truly world class. Give 'em a try.

CERAMIC GRILL RECIPES

Gretl's Grilled Oysters

Submitted by Gretl (6-21-2001)

Ingredients:

- 1 pt oysters
- 2 TBS extra virgin olive oil
- ¼ tsp black pepper
- 1 TBS chopped garlic
- ½ tsp hot sauce (Sriracha sauce is good)
- ½ fresh lime (or lemon) juiced
- 3-4 branches fresh Rosemary

Directions:

- Drain a pint of oysters (save the liquor for stew) and toss them with extra virgin olive oil, chopped garlic, freshly ground black pepper, a squirt or two of hot sauce (Sriracha sauce is very good; it's available in Asian markets), and maybe a squeeze or two of lemon or lime.
- Get the Egg going to about 300 to 350.
- On a rack over a shallow pan lined with foil, lay branches of fresh rosemary. I put a bit of water in the pan to keep the drippings from burning.
- Lay the oysters right on the rosemary in one layer.
- Set the pan on a couple of firebricks.
- Check the oysters after about a half an hour. They're done when they've shrunk up and are a nice brown color and are tender but not squishy. They have been left for as long as two hours without being ruined.

Notes:

- I've used lower heat and longer time, and higher heat if I'm in a hurry. They are truly amazing. As far as smoke flavor...I have used alderwood chips, and I've used no chips at all. Both are good. Most of the flavor seems to come from the rosemary. Experiment and see what suits you!

Simple Spicy Shrimp by Cat

Here's a simple Jacques Pepin recipe I like:

Ingredients:

- 3 TBS honey mustard (mix enough honey into grainy mustard until it tastes sweet/hot)
- 2 TBS dark soy sauce
- ½ tsp Tabasco sauce

Directions:

- Mix the above and stir into a pound of shelled shrimp.
- When they're well coated, lift them out of the sauce and skewer.
- Grill at 350-375 for 3-5 minutes per side.

CERAMIC GRILL RECIPES

Simple Pecan Smoked Salmon

Posted by The Naked Whiz on June 25, 2001

I don't know how it could be any easier! (Unless you come over and eat mine!)

Ingredients:

- 2 12 ounce salmon filets
- 1 bottle Wishbone Italian Dressing

Preparation Directions:

- Place the salmon in a baking dish and cover with Italian dressing. Make sure both sides are thoroughly covered. Cover with plastic wrap and place in the refrigerator for 2 hours.

Cooking Directions:

- Stabilize your grill at 375 degrees.
- Place two packets of BBQ'r's Delight Pecan Wood Pellets (follow their directions on the package to prepare the little foil packets) on the fire (or use three to four chunks of pecan).
- While you give them a couple minutes to start smoking, place the salmon filets in a fish grilling basket (I use the generic flat rotisserie basket that you can find at Lowes). Place the basket on the grill, skin side up.
- Cook 12 minutes.
- Turn the basket over and cook 13 more minutes.

Special Instructions:

- If you like, slice 6-inch pieces of French bread lengthwise, lightly butter, add shredded parmesan cheese, close back up, wrap in foil, and place on the fire at the same time you start the fish.

CERAMIC GRILL RECIPES

Miso Salmon

Posted by Nature Boy on June 22, 2001

"Thanks to RhumAndJerk for the book, and thanks to the book for the idea! The book: "The Asian Grill" Barich & Ingalls. I did the recipe with some variations/substitutions. Not sure how much of it had to do with the super fresh Wild Alaskan King Salmon that I used, but this was extremely tasty. The miso added a wonderful contrast of flavors."

Ingredients:

- 1/3 cup miso paste (this might be white, yellow or red)
- 1 egg yolk
- 4 TBS Sake
- 3 TBS brown sugar
- 3 TBS broth (Japanese broth (dashi) or chicken broth)
- 1 TBS your favorite soy sauce
- 1 tsp Sriracha Red Chili Sauce
- 1 tsp onion powder
- 1 LB Salmon filet

Directions:

- Heat the miso in a double boiler to soften.
- Add the egg yolk, sake, brown sugar, broth, soy sauce, chili sauce, onion powder to the miso to make a paste.
- Cut the filets into thick strips to allow more surface area for crusting.
- Slather the filets with the paste, and let sit 30-60 minutes.
- Grill 4-5 minutes a side at 500-550 (brushing additional paste on before and after flipping) until nicely crusted, and just flaking.

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SAUSAGES

Sausage

Originally Sausage making was a way to preserve meat trimmings left over on the butchers table. Salt and other spices were added to help extend the shelf life as were process of curing either by drying, smoking (hot or cold) or salting. As techniques improved people found Sausage to be not only a cheap and easy food, but a delicious one as well. Sausage is generally made from pork, but also from beef, veal, lamb, chicken, turkey and game. In recent times the quest for lower fat foods has driven many people to chicken and turkey sausage and the quality of these types of Sausage has improved drastically.

Since we are interested in Barbecue here, I will spend a little time on the curing process. Cold smoking occurs at 70-90 degrees and can take up to a week. Hot smoking is done anywhere between 100 and 190 degrees. If you are interested in making your own sausage I would suggest starting with the hot smoke method since the cold method can be dangerous if you don't watch it carefully. Hot smoking is done just like you would Barbecue a Brisket. Heat up your smoker once you have your Sausage prepared and place in smoker. Use a mild wood and smoke at a low temperature. Ideally to eliminate any chance of food poisoning you need to bring the internal temperature to 160 degrees. However you can take a middle ground. Smoke the Sausage partially at a low temperature to add a smoky flavor and then remove it from the smoker before they start to shrink and dry. Then when you are ready to serve them, cook until heated through being sure to cook sufficiently to kill any bacteria.

Types of Sausage

Andouille Sausage: A spicy, heavily smoked sausage made from pork chitterlings and tripe. French in origin, Andouille is a specialty of Cajun cooking. It's used in specialties like Jambalaya and Gumbo. Andouille is also especially good served cold as an hors d'oeuvre.

Bauerwurst: A coarse-textured German Sausage that is smoked and highly seasoned. It's usually steamed or sautéed.

Bierwurst or Beerwurst: (Does not contain Beer) A German cooked Sausage made with lots of garlic and is a dark red color. It's usually sold as sandwich meat.

Blood Sausage or Blood Pudding or Black Pudding: A large link sausage is made of pig's blood, suet, bread crumbs and oatmeal. Almost black in color, blood sausage is generally sold precooked. It's traditionally sautéed and served with mashed potatoes.

Bockwurst: Flavored with chopped parsley and chives, this ground-veal sausage is of German origin. It's generally sold raw and must be well cooked before serving.

Bratwurst: A German sausage made of pork and veal seasoned with a variety of spices including ginger, nutmeg and coriander or caraway. Though it is now available precooked, bratwurst is generally found fresh and must be well grilled or sautéed before eating.

Chorizo: A highly seasoned, coarsely ground pork sausage flavored with garlic, chili powder and other spices. It's widely used in both Mexican and Spanish cookery. Mexican Chorizo is made with fresh pork, while the Spanish version uses smoked pork. The casing should be removed and the sausage crumbled before cooking.

Frankfurter: A hot dog. You should know this one.

Head Cheese: Not a cheese at all, but a sausage made from the meaty bits of the head of a calf or pig (sometimes a sheep or cow) that are seasoned, combined with a gelatinous meat broth and

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cooked in a mold. When cool, the sausage is unmolded and thinly sliced. It's usually eaten at room temperature.

Italian Sausage: This favorite pizza topping is a coarse pork Sausage, generally sold in plump links. Italian Sausage is usually flavored with garlic and fennel seed or anise seed. It comes in two styles - hot (flavored with hot, red peppers) and sweet (without the added heat). It must be well cooked before serving, and is suitable for frying, grilling or braising.

Kielbasa or Kielbasy or Polish Sausage: This smoked Sausage is usually made of pork, though beef can also be added. It comes in chunky (about 2 inches in diameter) links and is usually sold precooked, though an occasional butcher will sell it fresh. Kielbasa can be served separately or cut into pieces as part of a dish. Even the precooked Kielbasa tastes better when heated. This is my favorite in a bun.

Loukanika Sausage: Seasoned with orange rind, this Greek Sausage is made with both lamb and pork. Loukanika is a fresh Sausage and must therefore be cooked before eating. It's usually cut into chunks and sautéed.

Weisswurst: German for "white Sausage," weisswurst is a delicate Sausage made with veal, cream and eggs. It's traditionally served during Oktoberfest with sweet mustard, rye bread and beer.

This is just a sampling of the traditional Sausages you can find. Anyone equipped to make their own Sausage can come up with any mixture they please. Also many of these Sausages are now available (generally at health food stores) in a lower fat, chicken or turkey variation. The taste maybe somewhat different however.

Remember a couple of things. Many Sausages are now available in an uncooked variety so you can take advantage of smoking them yourself. Don't try to smoke a smoked Sausage unless you do it at a high temperature (225 degrees) and for a short period (1-2 hours). Do this to basically warm the sausage. If you are smoking uncooked Sausage watch the internal temperature. In this day and age you can't afford not to let your meat to at least 160 degrees internal.

Andouille Sausage

Posted by sprinter on June 13, 2001

Heres the recipe for all of you who asked for it. Holler if you have any questions at all.

Makes 5 pounds of sausage:

Ingredients:

- 3 TBS Sweet Hungarian Paprika
- 2 TBS Minced Garlic
- 2 TBS Kosher Salt
- 2 TBS Sugar
- 1 TBS Freshly Ground Black Pepper
- 2 tsp Ground Cayenne Pepper
- 1 tsp Red Pepper Flakes
- ½ tsp Dried Thyme
- ¼ tsp Ground Mace
- 1 tsp Curing Salt (optional-necessary only if cold smoking)
- 5 LBs Pork cut into 1 inch chunks (I used Pork Butt)
- ½ Cup Water
- 30mm Casings (could use larger, maybe 35mm-40mm)

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Directions:

- Grind meat through 3/8 inch grinder plate
- Mix water and spices into meat
- Combine well and pack tightly into casings.

Cooking:

- Cook direct at 350 degrees for 7-8 minutes on each side.

Old-Fashioned Brats In Beer

Recipe By : Grilling, Picnics & Camping Cookbook by Pillsbury

Ingredients:

- 1 can beer -- (12 oz.)
- 1 tsp caraway seed
- 4 bratwurst
- 1 can sauerkraut -- drained (8 oz.)
- ¼ cup bell pepper -- chopped
- 4 Pepperidge Farm Hoagie Rolls

Directions:

- In medium saucepan or skillet, combine beer and caraway seed.
 - Prick bratwurst with fork several times; add to beer mixture.
 - Bring to a boil. Reduce heat; cover and simmer 10 to 15 minutes or until bratwurst are no longer pink.
 - Remove bratwurst from beer mixture.
 - Add drained sauerkraut and bell pepper to beer mixture; heat until hot.
 - When ready to cook on BGE, prepare BGE accordingly.
 - Place bratwurst on BGE, cook at 350°, turning often until browned. Cook 4 to 6 minutes.
 - Place buns, cut side down, on Egg. Cook 1 to 2 minutes or until buns are lightly toasted.
- Place bratwurst in buns.
- Using slotted spoon, spoon sauerkraut on top of bratwurst.

Enjoy.

NOTES : For a richer beer flavor, use a heartier dark ale or stout.

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Char-Woody's Firecracker Brats

Submitted by: Char-Woody

Credits to whomever..if there is one. Bratwurst in onion/beer sauce.

Ingredients:

- brats of your brand as you like, as many as you like!
- 1 Cup or more of sliced or cubed onions, Vidalia, or Texas Sweet or to your taste.
- 20 cans your favorite beer... guests drink 18 or 19 save the rest for cooking :-)
- 2 TBS Butter...your brand :-) Fun isn't it??

Preparation Directions:

- Be prepared for some great eating...see cooking!

Cooking Directions:

- Sauté the onions in butter in a pan suitable for how many brats you wish to make, or portions of em.
- Sauté till clear...not burned.
- add half the beer to the onions.
- add the brats to fill the frying pan (loosely)
- add more beer to half way up the sides of the brats.
- turn the brats until the brats are nice and puffy and changed to a gray color.
- once they are nicely boiled in beer, but not splitting, remove to a platter and coat with common French's mustard.
- Grill over open fire at 400 to 500F and turn em several times to get a nice browned exterior crusting with grill marks.
- Use your left over onions for a fill in the buns, your favorite sauce, sauerkraut, or however you like em. Even stuck on the end of a fork...
- Do not puncture the brats anywhere during the cook. They will cook internally with their own intense flavor as they are intended.

Enjoy...And if this is a duplicate of anyone's prior recipes..my apology! Not intended as it was off the cuff type cook

Hot Dogs

Submitted by NatureBoy on June 9, 2002

With twin 7 year olds, we do a bunch. I like to cook them at 275 tops, on a slightly elevated grate for about 20-30 minutes. Turn them every 5 minutes to achieve an even golden brown, and pull them when they just start to split.

The kids dig them. No kids like charred dogs.

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Chili for Chili Dogs

Posted by [Chuck Lane](#) on November 13, 2002

Here's the best I've found so far. This is just about as good as the chili at the Varsity here in Atlanta. They make great chili dogs!

Ingredients:

- 1 LB ground chuck
- 1 ¾ cups water
- 2 TBS chile powder
- 2 tsp paprika
- ¼ tsp cayenne pepper
- 1/2 tsp cumin
- ½ tsp granulated garlic
- 1 tsp granulated onion
- 2 tsp salt
- 1 dash tobasco sauce

Directions:

- Put water and all ingredients except meat into saucepan and stir well.
- Add meat, breaking it up with your fingers as you go.
- Bring to a boil, reduce heat to a simmer and leave uncovered until nearly all water is gone and the consistency is the way you like it.
- On the EGG, bring the cooker up to about 350. Allow the chili to cook until texture is the way you want. It may require adding more water and allowing it to cook off.

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POULTRY

BRINE Boneless Skinless Chicken

Brine them for 90 minutes (1/4 cup each salt & sugar to 1 quart water), rinse & pat dry, sprinkle on some dry rub (one without too much salt). I put them on the Egg at 170 and run it up gradually to 300 over the next half hour, with apple & pecan for smoke. They're done in 30-40 minutes; I flip part way through.

This makes a great sandwich: toasted crusty roll, lettuce, tomato, sweet onion, grainy mustard.

Lemon, Garlic, and Pepper Wings

A wing to introduce to folks who don't like hot wings.

Ingredients:

- 2½ LBS wings, trimmed and separated
- ½ cup lemon juice
- 5 tsp garlic powder
- 1 TBS black peppercorns
- 2 tsp salt
- ¼ cup olive oil

Directions:

- Mix all ingredients in a bowl. Marinade for at least two hours at room temperature.
- Saving marinade, put wings BGE, cook over direct heat for about 35-45 minutes at 250 degrees
- Baste wings with marinade about every 10 minutes.
- Transfer to platter and serve.

Buffalo Wings

This is the official recipe for Buffalo wings.

They aren't from some forgotten part of a bison, they're actually chicken. (hey, some people have asked!) They're named for the city where they were created: Buffalo, New York. The legend of their creation is another testament to American ingenuity; if I get enough requests, I'll add it. Until then, check out the recipe!

Ingredients:

- 2½ Lbs chicken wings, trimmed and separated (and use that triangular meatless part for soup, or throw it out...)
- ½ stick butter/margarine
- 4-5 TBS Tabasco, or other hot sauce
- enough oil to deep-fry

Directions:

- In a saucepan, melt butter.
- Add hot sauce to melted butter. (a little experimentation with amounts will be necessary to find the right amount of heat for you.)
- After mixing the butter/hot sauce, lower heat.

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- Heat frying oil to medium high and deep fry wings until brown and crisp, 10 to 15 minutes.
- Drain on a paper towel.
- Put wings in saucepan, and toss to coat evenly.
- Transfer to platter and serve with Blue Cheese (traditional) or Ranch dressing and celery sticks.

For BGE:

- melt butter, add hot sauce, marinate in the warm mixture for ten minutes or so.
- Place on indirect heat in BGE for about 35-45 minutes at 250 degrees (butter will burn on direct heat).

Cornfed's Wing Sauce

Submitted by Cornfed

Ingredients:

- 5 TBS unsalted butter
- 4 TBS flour
- 2 pints Franks Red Hot Sauce
- ¼ cup Fresh grated garlic
- 2 TBS chopped habanero peppers
- 2 TBS assorted fresh herbs

Preparation:

- Prepare a simple roux with a load of unsalted butter and some flour.
- Add to this a large amount of Franks Red Hot (or whatever mild hot sauce you have on hand) and some fresh garlic
- Let simmer for 20 minutes or so.
- Add some fresh herbs at this stage of the game.
- At some point during the simmer, I like to add several drops of Dave's Insanity Sauce to kick up the heat. This can be substituted with whatever insanely hot sauce you have on hand or, perhaps even better, some real habanero peppers.

This simple sauce has drawn rave reviews lately. Basically, the more butter the better it tastes. The more flour the thicker it will be. The more Dave's (or other super-hot element), the more you will feel the heat.

Grilled Lemon Wings

Submitted by: Wise One

From BigDaddy's Newsletter (<http://www.bigdaddyskitchen.com>)

Ingredients:

- 4 cloves garlic
- 1 cup fresh lemon juice
- ¼ cup olive oil
- 1 tsp dried thyme
- 20 chicken wings trimmed to remove the tips (gives 40 pieces)
- 2 qts basic brine (1/4 cup salt, ¼ cup sugar, 2 qts water)

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Directions:

- Put wings in a one-gallon, re-closable plastic bag along with the brine.
- Allow to marinade in fridge for about an hour and a half.
- Discard brine.
- Prepare your grill for indirect cooking and lay the wings on the grill away from direct heat.
- Grill the wings, turning occasionally so as to brown evenly.
- While wings are grilling prepare the lemon sauce.
- On a cutting board sprinkle a little salt on the minced garlic and mash together to form a paste.
- Heat the oil and garlic together in a sauce pan over low heat for a couple of minutes to allow the garlic to become very aromatic.
- Mix the oil and garlic with the lemon juice in a glass baking pan (or bowl) and set aside.
- When wings have about 15-20 minutes left (total grilling time should be an hour to an hour and a quarter) remove them from the grill and roll them around in the lemon sauce and return to grill.
- After another 10 minutes baste the wings with the lemon sauce.
- When the wings are ready, coat them one last time with the lemon sauce (important! don't forget this last coating) and serve them puppies up.

Tandoori Drumsticks

Submitted by: char buddy

From: Julie Sahni (Moghul Microwave, p. 113)

This is adapted from a Julie Sahni tandoori cornish hen recipe (Moghul Microwave, p. 113). The spices are more intense than her standard recipe, perhaps to compensate for the microwave. I have increased some ingredients to get the right quantity and substituted others for convenience or taste.

Ingredients:

- 16 drumsticks
- 4 tsp yellow food coloring
- 2 tsp red food coloring
- 2 TBS plain yogurt
- 2 TBS lemon juice
- 1 TBS minced garlic
- 1 TBS crushed fresh ginger
- 1 tsp ground roasted cumin seeds
- 2 tsp ground roasted coriander seeds
- ½ tsp cinnamon (or 1 tsp ground cardamom)
- 1 tsp chipotle powder (or 1 tsp cayenne)
- 1 tsp kosher salt
- 1 tsp dry ginger powder (or 2 tsp ginger powder if no fresh avail)

Preparation Directions:

1. Pull the skin off the drumsticks.
2. Paint them with the food coloring. *Warning: No matter what you do the food coloring will get on your hands, your clothes and your counter and stay there for a few days. If this is a problem, wear disposable gloves, an apron and cover your counter with newspaper. Also, the*

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food coloring is optional. It does not affect the flavor, but it is a lot of fun and I think it is worth the trouble.

- 3. Mix the marinade. If you can't roast and grind your own cumin and coriander seeds, just do as I do and use stuff from a Penzey's bottle. The original recipe calls for cardamom and cayenne. I prefer the cinnamon and chipotle, especially the chipotle.
- 4. Slash each drumstick, twice on opposite sides. You want the slashes deep enough so that the marinade penetrates the meat, but not so deep the meat falls off. I make one slash to the bone and the other three less deep.
- 5. Paint the marinade on the drumsticks. Make sure it gets into the slashes and in as many nooks and crannies as possible.
- 6. Marinate in the fridge from 2 to 24 hours. I shoot for 12 hours.

Cooking Directions:

Normally you cook chicken on the Egg at temps below 400*. You want the insides moist and the outside crispy, crusty. The gamble with tandoori chicken is that the marinade will work so well, that you can get away with cooking at a high temp. If it works right, you get a crunchy crust and moist, almost steamed, insides.

- 1. Crank up the egg to 550*. JimW says you can always get the egg stable at 550* by opening the bottom vent all the way and leaving the swivel top on - open all the way. That doesn't always work for me and I sometimes have trouble stabilizing at 550*. If that happens, I have a suggestion below.
- 2. Once you are at temp, throw on your favorite chips or chunks. At the fest I used a combination of pecan chips and an oak chunk. Fantastic.
- 3. Set up for a simple direct cook. Just throw the drumsticks (8 on a large) on the fire for seven minutes, then turn for seven more minutes.
- 4. Then check for doneness. If you have a really fast, instant read thermometer test each piece and see how close it is to 170* internal. If they are not done, turn again and go a few more minutes. (the longest I have gone is an added 7 minutes). If you do not use a thermometer, taste test one of the pieces, or just prick a piece and see if the juices run clear.
- 5. If you have trouble stabilizing your temps at 550*, go for a lower temp, say 500*, rather than a higher temp.
- 6. Serve with lemon wedges and a nice, cool, yogurt-based salsa.

Parmesan Cornish Hen

Submitted by: JJ

Ingredients:

- 2 Cornish Hens or one Cooking Hen
- 1 Egg
- 1 pt Sour Cream
- 6 TBS Italian bread crumbs
- 6 TBS Parmesan Cheese

Preparation Directions:

- Mix the eggs and sour cream and coat the birds completely.
- Mix the bread crumbs and parmesan cheese then liberally cover the birds with this mixture.

Cooking Directions:

- Get the EGG up to 350* temp and place birds on a rack over a drip pan.
- Cook for 1 hour and then kick up the temp to 400° for 10 minutes to brown.

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Chicken Ya Ya

Submitted by WessB

Yield: 4 servings

Ingredients:

- 1 2 1/2-3 LB chicken skinned and cut into halves
- 1/2 tsp Red pepper
- 1/2 tsp Paprika
- 1 cup Finely chopped onions
- 1/2 cup Finely chopped celery
- 2 TBS Tomato paste
- 1 TBS Low sodium Worcestershire Sauce
- 1/4 tsp Ground ginger
- 1/2 tsp Salt
- 1/2 tsp Chili powder
- 1 TBS Reduced calorie margarine
- 1/2 cup Finely chopped bell pepper
- 1 6 oz can orange juice concentrate
- 2 TBS Honey
- 1 tsp Grated orange peel
- 1/4 tsp Hot sauce

Directions:

- Preheat the BGE to 350 degrees F. Set up for an indirect cook
- Arrange the chicken halves in an eight inch pan sprayed with vegetable cooking spray.
- Combine the salt, red pepper, chili powder and paprika; mix well and sprinkle over the chicken; set aside.
- Combine the melted butter, onions, bell pepper and celery in a small pan. Sauté, stirring constantly for five minutes.
- Add all the remaining ingredients. Cook, constantly stirring, for five more minutes, or until the sauce thickens, then remove from the heat and pour over the chicken. Cook for 30 minutes.
- Turn the chicken over and baste with the sauce. Cook, uncovered, for 30 minutes longer, or until the chicken is tender, basting often.

note: Rather than use margarine to sauté the vegetables, I have used Pam, spraying both the vegetables and the pan. Works just as well. Also, for a little spicier dish, try using Chinese red pepper instead of the ground red and use a TBS of hot sauce. I also usually leave out the ginger.

Honey Mustard Chicken

Submitted by Cat (Cathy Loup)

When there's no time to brine, this is our favorite way to do chicken on the Egg. Good with smoke (I like pecan and/or cherry) or without.

Ingredients:

- 4 LB chicken, butterflied
- 3 TBS Dijon mustard
- 1 TBS honey
- 2 tsp soy sauce

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- 2 TBS olive oil
- salt & pepper

Preparation Directions:

- Flatten the chicken out, skin side up.
- Whack it with your fist to crack the breastbone (for easier carving).
- Fold the wing tips back and tuck them under the chicken.
- Salt and pepper both sides.
- Blend the mustard, honey, soy and oil. Brush generously on both sides of chicken.
- Let sit at room temperature for an hour or so, or cover and refrigerate for several hours.

Cooking Directions:

- Roast over direct heat (no drip pan), at a grill temperature of 270 (about 300 dome).
- Start skin side up; after 50-60 minutes, flip the skin side toward the coals.
- Roast another 30 minutes or so, until skin is golden brown and crispy and the meat is done to your liking.

Un-fried Chicken

Submitted by: newsense

After one taste, my kids asked if they could have this every night.

Ingredients:

- 1 Chicken, cut up (about 3.5 pounds)
- 4 TBS butter
- 3 Cup buttermilk
- 4 cloves garlic, minced
- ½ Cup parmesan cheese
- 1 tsp basil
- 1 tsp rosemary
- 1 tsp parsley
- 1 tsp thyme
- 1 tsp lavender
- salt and pepper to taste
- 5 tsp kosher salt
- 1½ Cup prepared bread crumbs (ingredients follow)
- 2½ tsp black pepper
- 2 Cup unseasoned croutons

Preparation Directions:

- Preparation time: 45 minutes
- Cooking time: 1 hour

For the Chicken:

- Place the cut-up chicken (2 breasts, 2 thighs, 2 wings and 2 legs) in a bowl and pour the buttermilk over it.
- LET IT STAND A ROOM TEMPERATURE FOR 30 MINUTES.
- Meanwhile, prepare the bread crumbs (see method below.)
- Whisk together the bread crumbs, cheese, thyme, rosemary, salt and pepper in a wide pan. Evenly coat the chicken with the bread crumbs and place the pieces on a baking sheet.
- LET THE COATED CHICKEN STAND FOR 15 MINUTES.

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- Meanwhile, heat up the egg, (this answers the eternal question of which comes first, the chicken or the egg... it's the egg, silly, because you can't make this chicken without the egg.)

For the bread crumbs:

- Put the croutons in a food processor.
- Put the butter, garlic and herbs in a small saucepan and heat over low heat until the butter melts.
- Put the butter mixture in the food processor with the croutons and add the salt and pepper. Process until the croutons are reduced to a wet and fine bread-crumbs mixture.

Cooking Directions:

- Heat the egg to 350-400 and put on a place-setter.
- Put the pan with the chicken right on top of the place-setter and cook for 1 hour or until the juices run clear.
- Eat and enjoy.

Goat Cheese-Stuffed Turkey Burgers with Roasted Red Pepper

Relish Submitted by FlaBQ

Ingredients

- 1½ LBs ground turkey
- 6 TBS fresh bread crumbs
- 1 TBS fresh lemon juice
- 1 tsp dried thyme
- 1+ tsp salt
- ½ tsp ground black pepper
- 6 TBS soft fresh goat cheese (such as Montrachet)
- 6 hamburger buns
- 3 TBS olive oil
- 4 jars (7-oz) roasted sweet red peppers, rinsed, drained, patted dry, chopped
- 1½ cups chopped onions
- 3 tsp finely chopped garlic
- 4½ TBS cider vinegar
- 3 TBS sugar
- ¼ tsp dry mustard
- ¼ tsp cayenne pepper

Preparation:

For Burgers:

- Combine turkey, bread crumbs, lemon juice, thyme, salt and pepper in large bowl.
- Mix well.
- Divide turkey mixture into 6 equal portions.
- Form 1 portion into two 4-inch diameter patties.
- Place 1 tablespoon goat cheese atop 1 turkey patty; place second patty atop cheese.
- Seal patties at edges to enclose cheese.
- Repeat with remaining 5 portions. (Can be prepared 4 hours ahead. Cover and refrigerate.)

For Relish:

- Heat oil in heavy large skillet over medium-high heat.
- Add red peppers and sauté 2 minutes.
- Add onions and garlic.

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- Cook until onions are tender, stirring frequently, about 5 minutes.
- Mix vinegar and sugar in small bowl until sugar dissolves.
- Stir vinegar mixture into red peppers.
- Mix in mustard and cayenne pepper.
- Season with salt.
- Continue cooking relish until all liquid has evaporated, stirring frequently, about 6 minutes.
- Cool to room temperature. (Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before using.)

Makes about 2 cups.

Cooking

- Prepare BGE to 450°.
- Grill burgers until cooked through, about 5 minutes per side.
- Grill hamburger buns, cut side down, until lightly toasted.
- Place turkey burgers on bottom half of buns.
- Top burgers with Roasted Red Pepper Relish, then bun tops and serve.

Serves 6

Butterflied Turkey with Mushroom Stuffing

Submitted by: Cat

adapted from Richard Olney's

Stuffing the bird under the skin adds great flavor & helps it brown.

Ingredients:

- 1 turkey (12-15 LB..) with no rips or tears in the skin, brined overnight*
- 6 oz sweet butter
- 2 LB fresh white mushrooms, minced (by hand, or pulsed in processor)
- 2 oz dried porcini mushrooms (optional), soaked in warm water until soft
- lemon juice & grated nutmeg to taste (optional)
- salt & pepper to taste
- 1 large onion, minced
- 1 LB fresh ricotta cheese
- ½ Cup freshly grated Parmesan cheese
- ¼ Cup heavy cream (approximate)
- ½ Cup dried bread crumbs (approximate)
- thyme or other fresh herbs, minced (optional)
- olive oil

Preparation Directions:

Make stuffing:

- Melt 4 oz. butter in large skillet
- Sauté mushrooms over high heat until they give up their liquid and cook dry.
- Add optional porcini - drained, squeezed dry, & minced - when mushrooms start to brown.
- Season with salt & pepper plus a squeeze of lemon & a bit of nutmeg if desired.
- Cool & chill. Can be made ahead & frozen.
- Melt the remaining 2 oz. butter and sauté onion slowly until golden. Salt & pepper. Cool and chill.

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In large bowl, blend mushrooms, onions & ricotta well. Add enough parmesan to bring to a firm consistency.

- Add a little heavy cream & a handful or two of bread crumbs to help bind stuffing.
- Add herbs, salt & pepper to taste.
- Chill very well.**
- Rinse & dry the turkey well. With a sharp knife or poultry shears, cut it down the backbone.
- Spread it out, breast up, & whack it with the flat of your hand to flatten it. I cut out the wishbone for easier carving later.
- Loosen the skin from the flesh along legs, thighs & breast. This is easy to do if the skin is not torn. If you do tear it, it can be patched with needle and thread.
- Stuff the bird: use one hand to lift the skin and other to push handfuls of stuffing underneath. Coat the legs & thighs well first, using your clean hand to mold & force stuffing into place. Then coat the breast.
- Fold the neck skin flap under the bird. Anchor by folding the wing tips back & under.
- Rub the exterior with olive oil, then season with salt & pepper.
- The bird can be stuffed the night before cooking and refrigerated; the meat picks up even more flavor this way.

Cooking Directions:

- Roast over a water-filled drip pan at a dome temp of about 325. Smoke is optional; I like apple & pecan. Figure roughly 15 minutes per pound & take the bird off when the breast meat reaches 160 degrees.
- Let it rest 30 minutes before carving. No gravy needed.

Special Instructions:

- *Brine: 1 cup each kosher salt & sugar to 1 gallon water. Chill brine well before adding turkey.
- **Stuffing can be made several days ahead & refrigerated. I've even frozen it for months with no significant loss in flavor; if you do this, add some fresh herbs & a little lemon juice after it's defrosted.

Dead Simple Spatchcocked Chicken

Submitted by: The Naked Whiz

From: Time and temp suggested by BluesnBBQ - Thanks! Spatchcocking details from an article in the Washington Post.

Here's a dead simple method of cooking whole chickens in less time than cooking them whole, and less bother than cooking pieces. Spatchcocking is supposedly of 18th-century Irish origin and means "to butterfly". My English wife says she always used to go down to Tesco's (English supermarket) on Saturday afternoon to buy spatchcocked chickens half price. She knew all about them!

Ingredients:

- 1 Whole young chicken
- 2-3 TBS Favorite Rub (JJ's is nice)

Preparation Directions:

- Spatchcock the chicken:
- With sharp kitchen or poultry shears, cut the backbone out of the chicken by cutting along one side of the backbone, then along the other.
- Turn the chicken over and press down to flatten it. If you find that the chicken doesn't want to stay flat, you can use two skewers in an "X" pattern to hold it flat.

CERAMIC GRILL RECIPES

Cooking Directions:

- Stabilize your grill at 350 degrees.
- Place the chicken cut side down directly on the grill. You may want to open the air vents for a short time to help get the temperature back up to 350.
- Cook for 1 hour without flipping.
- Enjoy

Special Instructions:

- You can add your favorite rub before placing the chicken on the grill.
- You can also add your favorite sauce 10 minutes from the finish.
- Smoking is optional. I used BBQr's Delight Orange smoking pellets for the entire cook.

Peruvian Roasted Chicken

Serves: 4

Ingredients:

- 2½ TBS garlic powder
- 4 tsp ground cumin
- 4 TBS white vinegar
- 2½ TBS paprika
- 2 tsp black pepper
- 3 TBS white wine
- 3 TBS canola oil
- ¾ tsp salt
- 3-4 lb. Chicken
- Juice of 1 lemon, mixed with 1 qt. cold water

Directions:

- In med. sized bowl, mix first 8 ingredients.
- Wash chickens thoroughly with lemon water and remove excess fat from inside chickens.
- With a large carving fork poke deep holes all over chicken, including under wings.
- Rub the marinade thoroughly inside and outside the chicken.
- Seal chicken in a large plastic bag and marinate for at least 2 hours (but preferably up to 24 hours) in refrigerator.
- Remove chicken from bag and dilute marinade left behind in bag with a tablespoon of water.
- Place the chicken on a vertical roasting stand (or V-rack) over a drip pan and roast at 350 degrees for 45 to 55 minutes.

CERAMIC GRILL RECIPES

Whole Roaster Chicken

Posted by **sprinter** on September 25, 2001

Last night I cooked a 6 pound whole roaster, the first time in a long time as the wife is not too crazy about chicken cooked this way. I promised her it would turn out good and that it would be done all the way through and not raw, she gave me the go ahead. Bird was moist, tender, and VERY flavorful and even the wife had great things to say about it. Kids both had seconds as well and we have some leftover for sammiches. Pretty simple but I often find that simple is better.

Ingredients:

- 1 6 LB whole roaster
- 12 oil packed sun dried tomatoes
- Garlic flavored olive oil (can use oil from the tomatoes)
- ½ cup Emeril's Rustic rub (see rub section)

Directions:

Day ahead

- Mix ¼ cup of the rub with enough water and oil to make a nice paste.
- Rub the underskin portion of the chicken with the paste. Lifted as much of the skin as possible and get it all over and inside the cavity well.
- Insert about a dozen or so large sun dried tomatoes packed in garlic oil (made these earlier this year from the garden). (The oil I mixed the rub with was from this sun dried tomato bottle and was VERY flavorful, garlic and tomato flavor was great.)
- Rub down the outside of the skin with the oil and then applied some more dry rub to the whole thing.
- Take more rub and add water to make a liquid solution out of it and inject the whole bird with it. (I make this somewhat thin as too much spice in this and you really get a concentrated spice bite of meat, then some with none. I like to make the injector marinade thinner and then just inject the meat in more places.)
- Place in the fridge for 24-30 hours.

Day of the cook

- Cooking is simple. Get the egg to about 350.
- Place some fire bricks on the grill and set a pie plate on those. Then set a vertical chicken sitter in that with some water in the pie place and in the pan of the chicken sitter (if the sitter has a pan).
- Cook for about 2 hours at 325-350 with some orange or pecan wood.
- Let it rest for 10-15 minutes and then carve.

CERAMIC GRILL RECIPES

Brant's Brined Beer-Butt Bird

Submitted by: Brant Warren

Another EGGtoberfest98 winner. An incredibly moist and delicious variation of beer-butt chicken. This recipe also works well with turkey.

Ingredients:

- 1 roaster chicken

Brine

- 2 qt water
- ½ cup salt
- ½ cup honey
- ¼ cup red wine vinegar
- 2 tsp ground cinnamon
- 3 or so whole bay leaves

Dry Rub

- Equal parts paprika and dark brown sugar
- Mix in whole basil to taste
- Add a little cayenne pepper

Beer-Butt Mixture

- Mostly beer
- Some red wine vinegar
- Even less Worcestershire sauce

Directions:

Brine

- Leave chicken in refrigerator while preparing the brine mixture.
- Combine brine ingredients and bring to a boil over high heat.
- Remove from heat and stir down any foam.
- Chill the mixture (warm water may spoil the chicken???)
- Clear chicken cavity and wash.
- Place chicken in brine mixture, breasts facing down.
- Add water to cover the chicken and stir.
- Cover and refrigerate for 12 hours.

Marinade

- Discard brine mixture.
- Rinse chicken thoroughly and pat dry with paper towel.
- Apply dry rub between skin and meat By starting at the bottom of the front of the chicken, the skin can be gently separated from the breasts. Try not to tear the skin.
- For a prettier finished chicken, wipe off any dry rub on the outside of the skin, and lightly rub the skin with butter.
- Wrap tightly in plastic wrap, place in a plastic bag, and refrigerate for 24 hours.

CERAMIC GRILL RECIPES

Cooking

- Bring Egg to 275 degrees.
- In a chicken sitter, combine the beer-butt mixture ingredients. Do not overfill.
- Set sitter on a drip pan, and set the chicken on the sitter.
- Using a Polder in the thigh, cook at 250 - 275 degrees until 180 degrees internal. The breast should be about 170 when the thigh hits 180.

At EGGtoberfest 98, my 7-pounder was done in a tad over 2-1/2 hours, though at home it has taken up to 4 hours (*shrug* don't ask me why!). I started with four small chunks of hickory and a handful of sugar maple chips, and added another handful of sugar maple chips after about an hour and a half. I did not soak the wood first.

Mexican Chicken Lasagna

From the El Paso Chile Co. Cookbook:

Ingredients:

- 6 long green chilies
- 8 cup (approx.) smoked chicken, chopped
- 3 TBS olive oil
- 2 cup corn oil
- 3 cup chopped onion
- 24 6" corn tortillas
- 3 garlic cloves, peeled and minced
- 4 cup grated cheese (combo of Mexican cheeses is good)
- 2 tsp ground cumin
- 16 oz. sour cream, whisked until smooth
- 1½ tsp oregano, crumbled
- 2 cup chicken broth
- 2 cup tomato-based salsa
- 2 tsp salt

Preparation

- Roast, peel, and coarsely chop peppers (should be about 1 cup).
- Warm the olive oil over low heat. Add onions, garlic, cumin and oregano. Cook covered, stirring once or twice, for about 15 minutes.
- Stir in chicken broth, salsa, green chilies and salt. Raise heat. Bring mixture to a boil, lower heat slightly, then cook briskly for about 20 minutes uncovered.
- Let sauce cool to room temperature. Reserve two cups and combine the rest with the chicken.
- Warm about 1" of corn oil in a deep skillet over medium heat. Using tongs, immerse the tortillas one at a time in the oil then transfer to absorbent paper. The tortillas should only be in the oil a few seconds each. The oil should be hot enough to soften the tortillas, but not hot enough to brown or crisp them.
- Arrange 8 of the tortillas overlapping in the bottom of a 10x14 pan. Spread half the chicken over the tortillas.
- Arrange 8 more tortillas over the chicken. Sprinkle half the cheese over the tortillas and cover with remaining chicken mixture.

CERAMIC GRILL RECIPES

- Arrange the final 8 tortillas on top of the chicken mixture. Cover with the reserved sauce. Sprinkle remaining cheese over the sauce.
- Spread the sour cream on top of the cheese.
- Bake about 45 minutes at 350F or until the dish is bubbling, crisp around the edges and the topping is set.

Spiedie Recipes by Jan B

posted by Jan B 05-27-2000

Olive Garden Chicken Spiedies

- ½ LBs chicken breast, boned, skinned, and cut in 1" squares

Marinade:

- ¼ cup olive oil
- ¼ cup Red wine vinegar
- 2 tsp Sugar
- 1 tsp garlic minced
- 1 tsp Dijon mustard
- ½ tsp salt
- ½ tsp pepper
- ½ tsp dried tarragon
- ½ tsp dried oregano

This marinade can also be used for the original lamb spiedies, or beef or pork and also venison.

Procedure

- Cut the chicken into 1 inch pieces, marinate in glass dish for 2 hours in refrigerator.
- Assemble with alternating red pepper, onion and chicken or just use plain chicken on skewers (if using wood skewers, presoak in water).
- Grill, (350 15-20 minutes) turning frequently until done. Don't overcook.

CERAMIC GRILL RECIPES

Outrageously Good Duck

Posted by Gail on July 23, 2001

Last night I cooked duck. It was a late dinner, but unbelievable according to my better half and others. I used a concoction of my own and you really need to try it. It looks long, but it only takes a moment to squeeze the limes and orange directly into the duck. Very quick to prepare.

Ingredients:

- 1 5 lb. duck, washed and dried inside and out
- 1 orange (juiced - Valencia worked fine)
- 2 limes
- 1 piece ginger about the size of a thumb
- ½ tsp salt

Directions:

- Lightly salt the inside of the duck
 - Peel the ginger and cut two small 1 inch thin slices off and stick one piece in between each breast and the breast skin. You can find a way to do this near the neck area, just go slow so you don't make a hole in the skin.
 - Slice the remaining ginger in thin slices and place two or three pieces in the cavity.
 - Cut the orange in two and squeeze the juice from both halves inside the cavity, rub the outside of the duck with the cut side of the orange just to give it some more flavor and then stick 1/2 of the already squeezed orange inside the duck.
 - Do the same with the limes, but no need to rub the duck with it.
- You will have to tilt the duck up a little to keep the juice inside while you are doing the rest of this operation....
- Tie the legs together with wire or other non flammable stuff--I wired together two paper clips and it did the job.
 - Take the remaining ginger, peel and boil it in about 1/2 cup water and put in the bottom of the drip pan.
 - Put the duck on the v-rack in the drip pan, lightly salt the outside and cook at 400 degrees for 2 hours. (None of the juice came out because the legs were tied pretty closely.)
 - When done, let sit with aluminum foil over it for about 5 minutes.
 - Carve and spoon some of the juice over each serving.

SERVES 3 if you aren't very hungry, otherwise, you need two ducks for 4 people, even though they look big when raw.

CERAMIC GRILL RECIPES

Beautiful Golden Browned Quail

Submitted by: Earl & Barb Whyte

Thanks to Char-Woody for the hint

Crispy deboned quails.

Ingredients:

- 6 4oz deboned quails
- ¼ Cup peanut oil
- 3 TBS seasoning salt(instead of BGE)
- 3 TBS BGE seasoning (instead of seasoning salt)
- 3 TBS Italian herbs and spices

Preparation Directions:

- I first recommend that you remove the breast bone, as well as the rib cage bones. This can be done without too much trouble, so don't give up.
- With a good pair of kitchen shears, place the bird on its breast and cut through on either side of the back bone.
- Once you have removed this part and discard it, then gently, like you would filet a fish, slide your knife between the meat and the rib cage. Work your way around till you have no bones left, except the wing and the leg.
- Rinse the birds inside and out under slow running cold water.
- Pat dry, then season the birds. We like to use plain old seasoned salt, or BGE seasonings, along with this we lightly coat both sides with italian herbs and spices. (See below)
- Now the so called secret here is to lightly brush both sides with peanut oil. This is what will allow the skin the turn golden brown, with a wonderful crispy texture .

Cooking Directions:

- Start the egg and allow the tempature to rise to a steady 400F-425F.
- Place your aluminum covered pizza stone onto the grill.
- Next place your grill extender onto the stone. There is no need to pre-heat the stone, but adjust cooking times and add 10 mins more when not preheating the stone.
- Place the quails onto the upper grill, skin side up.
- At this point you should turn the birds over every 9 mins for a total of three turns, or 27 mins, ending with the skin side up again.
- Place two birds per plate and accompany with potato salad and asparagus tips.

Special Instructions:

- Italliano seasoning. We use a product put out by Club House. You should be able to find it in the spice section, or possibly at Sam's or Costco. To help you further identify the spice bottle, it is a good mixture of garlic, dehydrated red and green peppers, garlic, sugar, salt and onions. This spice is mainly used when making spaghetti sauce. Don't laugh, it works. I would also like to add that it is not neccessary to remove the bones, however, be very careful as the bones are very small and could very easily be swallowed.

CERAMIC GRILL RECIPES

VEGETABLES, FRUITS, SALSA

Asparagus

Make a tray out of aluminum foil and put asparagus in it. Flavor them with olive oil, lemon, salt and pepper. Egg'em for 20 minutes at 300 degrees. Perfect.

Peach Salsa

Ingredients:

- 1 cup chopped tomato (I used canned, but would be better with fresh roma)
- 1 cup chopped peaches
- 1 TBS. cilantro
- ½ tsp cumin
- ½ tsp sugar
- ½ lime, juiced
- several shakes of Tabasco

Directions:

- Mix and let sit for at least an hour.

Simple Peach Salsa

Makes about 3 cups. Great on fish (tuna, swordfish steaks). If you don't have peaches, you can substitute a number of other yellow-orange fruits, including mangoes, pineapples, and papaya.

Ingredients

- 2 ripe but not mushy peaches, pitted and chopped coarse
- 1 small red bell pepper, cored, seeded, and sliced thin
- 1 small red onion, cut into long, thin slices
- 1 cup chopped fresh parsley leaves
- 1 medium clove garlic, minced
- 1 cup pineapple juice
- 6 TBS juice from 3 medium limes
- 1 jalapeño or other medium hot chile pepper, minced
- ¼ tsp Salt
- ¼ tsp ground black pepper

Preparation

- Mix all ingredients, including salt and pepper to taste, in medium bowl.
- Cover and refrigerate to blend flavors, at least 1 hour or up to 4 days.

VEGETABLES, FRUITS, SALSA

CERAMIC GRILL RECIPES

Eggplant & Pepper Salsa-- AMAZING!!

Wow!!! The wife proclaimed this stuff the most delicious thing she's put in her mouth. YOU MUST TRY IT!! (I strongly dislike eggplant, but off the EGG in this salsa, it's great.)

I got this from the food network's web site (Bobby Flay cooked this on the first episode of Grillin' & Chillin') OK, credit has been given:

Ingredients:

- 2 eggplants, cut vertically into 1/2-inch thick slices
- 2 red peppers, quartered and seeded
- 2 yellow peppers quartered and seeded
- 2 red onions, sliced 1/2-inch thick
- 6 TBS olive oil
- 2 cloves garlic, finely chopped
- 2 TBS lemon juice
- 4 oz. soft goat cheese, crumbled
- 2 TBS oregano finely chopped
- Salt
- freshly ground pepper

I cooked at a 350 dome temp with no smoke.

OH, I cooked the peppers whole -- I carved them up after they were cooked. They were so juicy! I will start doing this on a regular basis.

Brush eggplant, peppers and onions on both sides with 1/4 cup of the oil and season with salt and pepper to taste. [I sprayed with Pam Olive oil and didn't even use salt and pepper -- I relied on the lump for the flavor. A good decision I think]

Grill for 5 to 8 minutes on each side, until lightly golden brown and almost cooked through. Remove vegetables from grill and cut into 1/2-inch dice. Combine eggplant, peppers and onions in a medium bowl. Add remaining ingredients including the remaining 2 tablespoons of olive oil and season with salt and pepper, to taste.

Next time, I may add some Egged chilies are hotter peppers for a little more kick. All in all -- wonderful!

Grilled Portobello Mushrooms

Ingredients:

- 1/4 cup olive oil
- 4 tsp Balsamic vinegar
- 1/8 tsp salt
- 1/8 tsp pepper
- Leaves from one sprig rosemary
- 4 large portobello mushrooms

Directions:

- Mix first 5 ingredients well and pour over mushrooms
- Marinate for 1 hour
- Grill them at 350-400 degrees until nicely grill marked and tender

CERAMIC GRILL RECIPES

Grilled Portobello Sandwich with Goat Cheese and Green Sauce

Treat's like hamburgers and pope's into toasted rolls. They are so good, you might like's yourself.

Ingredients:

- 4 portobello mushrooms
- 8 oz goat cheese, sliced (quarter of an inch or a little more per slice)
- 2 TBS olive oil

Green Sauce:

- ¼ cup baby spinach (I usually leave out the spinach leaves and just make it all basil, or even parsley)
- ¼ cup basil leaves
- 1 tsp tarragon
- 1 tsp balsamic vinegar (industrial grade is fine)
- 1 tsp capers
- 2 cloves roasted garlic
- 2 TBS extra virgin olive oil

Directions

- Puree the green sauce ingredients in a blender.
- Rub mushrooms with oil and season with salt and pepper.
- Set the BGE to 400.
- Grill rib side down first for four minutes.
- Turn over and spoon green sauce over portobello - a neat, generous puddle in the middle.
- Add slices of goat cheese.
- Touch with just a bit more of the green sauce.
- After four minutes check to see how done they are.
- Remove from grill and allow to cool slightly.
- Place on a toasted Kaiser roll and enjoy.

Baba Ghanoush (Roasted Eggplant Dip)

Ingredients:

- tahini (sesame seed paste)
- garlic
- lemon juice
- salt
- roasted eggplant

Directions:

- Puree in a food processor
- Garnish with a bit of olive oil, chopped parsley, and if you like with a few olives.
- Serve with warm pita bread!

CERAMIC GRILL RECIPES

Mango Chutney

Posted by Palisin on June 12, 2001

Made this for an advance Fathers day meal on 06/10 of Swordfish with Mango Chutney

Ingredients:

- 1 unripe mango
- ¼ cup cilantro
- 3 plum tomatoes
- 1 jalapeño
- 1 TBS chipotle pepper flakes
- 1 red cherry Pepper
- ½ green pepper
- 1 lime (juiced)
- 1 tsp kosher salt
- 1 TBS olive oil

Chop & mix all ingredients. Use to top steaks or any seafood. Also good for salsa and chips.

Potato Wedges

Submitted by: Spin

A very adaptable recipe. The spices and cheeses can be changed to suit the main meal. We like them served as is or with a light smattering of sour cream. Serves 4.

Ingredients:

- 4 Red Potatoes
- 6 TBS Olive oil
- 4 tsp Butter
- 2 Oz Mozzarella cheese (finely grated)
- Pinch Emeril's Essence spice mixture (recipe available at foodtv.com)
- Dash Salt
- Pinch Cracked pepper

Preparation Directions:

• Clean and cut potatoes into 6 wedges each. Add olive oil to a glass baking pan or pie pan. Coat one side of each wedge by setting it in the oil and then place them (coated side up) in the pan. Lightly salt, pepper, and sprinkle with essence. Place the butter evenly dispersed on top of the wedges.

Cooking Directions:

• Cook at 325F for 20 minutes. Remove from EGG and flip each wedge. Add equal amounts of the cheese on top of each wedge. Return to EGG. Cook for another 20 minutes or until cheese is bubbly and browning.

Special Instructions:

• To prepare as an appetizer, omit the cheese and cook at 375F. This will produce a french fry crust to the wedge. For a spicier wedge add another pinch of essence when the wedges are turned.

CERAMIC GRILL RECIPES

Jalapeño Corn Casserole

Submitted by: Marti Slotterback

This can be prepared both on the Big Green Egg or in a conventional oven. Enjoy!

Ingredients:

- 1 16 oz can whole kernel corn
- 1 16 oz can creamed corn
- ½ Cup sugar
- ¾ Cup yellow corn meal (plain)
- 1 egg
- 1 small chopped onion
- 1 clove minced garlic
- chopped jalapeño to taste
(Either fresh on in the jar will work...fresh will make it hotter.)
- 1 stick melted REAL butter (salted)

Directions:

- Mix it all up...pour in casserole...350 degrees for 45 minutes.

Crispy Prosciutto-wrapped Asparagus

Posted by [Carnivore](#) on June 13, 2002

I was bored after dinner tonight, so I started flipping through "Let the Flames Begin" by Schlesinger and Willoughby. I happened across a recipe that sounded very tempting and I knew I had the ingredients on hand. I fired up the grill for the second time tonight and I'm very glad I did!

Let me tell you, I think I had an out of body experience after my first bite of this Crispy Prosciutto-wrapped Asparagus! It was so simple and the flavor was absolutely amazing. I think everyone should go to the market ASAP, get some prosciutto and asparagus and make this stuff.

Ingredients:

- 20 stalks asparagus
- 4 slices prosciutto (approx 2" by 4")
- Olive oil (spray)
- Kosher salt
- Cracked pepper

Directions:

- Trim the dry, fibrous end from asparagus (make sure to use tender, young asparagus that's slightly thicker than a pencil).
- Blanch the asparagus in boiling water until it turns bright green (about 2 minutes). Immediately plunge the asparagus in ice water to stop the cooking. Remove asparagus and pat dry.
- Lay out a piece of prosciutto and lay 4-5 stalks of asparagus on top of it.(Two inches of the the asparagus should be covered.)
- Wrap the prosciutto around asparagus and secure it with a toothpick. You should have a flat raft of asparagus surrounded by meat with both ends of the asparagus sticking out.
- Spray "rafts" with olive oil and sprinkle with kosher salt and fresh cracked black pepper.
- Grill at 400 degrees until prosciutto is crisp. Flip a few times to cook both sides.

VEGETABLES, FRUITS, SALSA

CERAMIC GRILL RECIPES

My favorite non meat Egg recipies.

Posted by Smoldering Meato on June 16, 2002

Meat seems to be covered pretty well in the forum but I don't see many vegetable recipies. Here are a few to go along with all the meat the BGE cooks so well.

Roasted Garlic Salad Dressing

Ingredients:

- 1 Head Garlic
- ½ cup Mayonnaise
- 1 Lemon (juiced)
- 1 Dash Cream
- ¼ cup Parmesan Cheese
- Pepper Corn
- Olive Oil

Directions:

- Slice off top of garlic head , place in tinfoil top with olive oil.
- Roast until tender 20-30 min on grill/oven.
- Remove cloves from garlic, mix with other ingredients with food processor.

Dog bowl rice

Ingredients:

- 1 cup rice
- 2½ cup hot water
- 1 TBS butter or olive oil
- 1 Boullion cube (beef or chicken depending of the main dish)
- Herbs and vegetables of choice

Directions:

I use a stainless steel dog bowl to make rice in the BGE and think it's much better than on the stovetop.

- Cover the top with foil and cook at 300 degrees for 30-45 min.
- Above is the base recipe and you can use any variation you like. My favorites are Sliced tomato with basil one chicken boullion cube and pepper to taste. Another is to add broccoli with thyme. Portobello mushrooms are good. Carrots are great also.

Wokked Vegetables

Submitted by NatureBoy on June 24, 2002

I have been meaning to post this for a while, but haven't gotten around to it. Must have been an omen, but several folks at the Eggtobberfest were asking me about the how I do veggies on the egg. Here goes. For what it is worth, we really like them done this way, and guests seem to like them as well.

First of all, I use a grill topper "wok" with small holes in it. The first one I used had an enamel looking shiny black coating, but that did not hold up very well to the hi temps I like to use. The enamel flaked off, and little black specs would end up in my veggies. Not good. So I picked up a "Hoffritz" grill topper wok, that has a teflon type of coating which seems to be holding up much better so far. I think it was 19 bucks.

VEGETABLES, FRUITS, SALSA

CERAMIC GRILL RECIPES

My favorite combo of veggies is asparagus, mushrooms, sweet onions and pineapple, but other combos work great as well. Green beans, red peppers, onions is one more example. Or maybe Zucchini, shrooms and onions. The possibilities are vast, and only limited by your imagination. Mushrooms, sweet onions and pineapple really add a lot IMO.

I slice the veggies and put them in a large bowl about 30 minutes prior to cooking. Nice big chunks. Then in a small bowl I mix up seasonings...again let your imagination go. The critical thing is to use some oil in the mix to "coat" the veggies. As an example of something I do often:

Ingredients:

- 1-2 TBS soy sauce
- 1-3 TBS wine, sake or mirin
- 1 TBS oyster or fish sauce
- 1 tsp of garlic powder (or fresh garlic)
- 1 tsp sugar
- pepper to taste
- and 2 TBS or more of peanut oil.
- Maybe a bit of sesame oil, or a tsp or so of your favorite rub.
- Maybe some lime juice.

Directions:

- Pour over veggies and toss with your hands to coat. Let sit 15-30 minutes. Any longer and the salts start yanking moisture out of the veggies and they shrink.
- Once you have a good hot fire, and a glowing bed of coals all the way accross the firebox you are ready (not a huge load of coals like you would use for turbo temp steaks, but a smaller load, like what you have left after cooking chicken pieces).
- Place the grill topper wok (sprayed with oil) on your grate directly above the inferno, and close the lid. Dome should read between 500 and 750.
- After a minute or so carefully open the lid, and dump the veggies in. It should make a crisp sizzling noise asthe veggies contact the hot steel.
- Spread the veggies out fairly evenly and close the lid. After 2-3 minutes open and stir well. You should see a hint of browning on some of the veggies.
- Close lid again and wait another couple minutes, and repeat this process until they are done to your liking. 5-8 minutes usually is perfect. We like them with a bit of crunch.

Cooking in a regular wok is good, and you will end up with plenty of juices, but it is not the same. There is something really special about the effect that the high heat, open flames and smoke have on he veggies. It is impossibe for me to explain. Just try it!!

CERAMIC GRILL RECIPES

Firecrackers

Ingredients:

- 6 Jalapeños
- 4 oz Cream Cheese
- 6 slices lean bacon
- 6 1/2" cubes of chicken, ham or shrimp

Directions:

- Slice lengthwise several large jalapeños in half, dig out the seeds.
- Coat both halves with a healthy dollop of cream cheese on the inside.
- Place a cube or chunk of chicken breast (or small shrimp) between the pepper halves sandwich style, small enough so that the peppers cover the meat.
- Wrap the pepper sandwich with a slice of bacon. Line 'em up on a skewer and grill 'em over your favorite smoke for 10 to 15 minutes.

Grilled Grits

Submitted by: Julie Appledog (mrsdogs@mrsdogs.com)

*Inspired by Steve Raichlen in his The BARBEQUE! Bible
Grits for 6, grilled direct.*

Ingredients:

- 1 Package grits or polenta, NOT instant
- 1-2 Clove garlic, minced
- 1 tsp Mrs. Dog's or your favorite hot sauce
- 1 tsp seasoned salt, your choice
- 1/2 tsp fresh ground pepper
- 1/2-3/4 Cup grated cheese. Gruyere or cheddar. Again, your choice
- 1 Can chicken broth + water
- 1/3 Cup butter, melted

Preparation Directions:

- Butter a nonstick round pan. I use a cake pan or a straight-sided skillet.

Cooking Directions:

- Grits vary from brand to brand. Cook enough for 4 servings using chicken broth and/or water in the amount specified, plus the garlic, hot sauce, salt and pepper. When the grits are cooked, stir in the cheese until it's melted. Adjust seasonings to taste.
- Spread mixture evenly into greased pan and chill until firm. This can be done up to 2 days in advance.
- When grill is ready, cut grits into wedges and put on a plate. Brush with melted butter and grill until browned, about 3-4 minutes per side, brushing with remaining butter while they cook.

Special Instructions:

- If I'm in a hurry I will float the cake pan in ice water to set up the grits.

CERAMIC GRILL RECIPES

Smoked Stuffed Tomatoes

Posted by [Gretl](#) on August 08, 2002

This recipe was posted on the FoodWine Discussion list by Joe Wells from the University of Arkansas. He gave his permission for me to post it on this Forum. I have not yet tried this recipe, but it sounds like a winner! Joe says he has an NB Bandera smoker. On my recommendation, he said he'd check this Forum, as his hobby is smoking and Q-ing.

Here's Joe's post:

I made this for dinner last night and was quite pleased with the results. It came out with a nice smoky flavor and the filling was great. The changes I made, just can't resist, I added bacon and doubled the garlic and oregano and chopped up a jalapeno [note: these changes are shown in the recipe below- ed] and put in it. joe

Source: Cookshack Serving Size : 6 Recommended wood for smoking: Hickory

Ingredients:

- 3 Large Firm Tomatoes
- 6 Oz Artichoke Hearts - Marinated
- 10 Oz Frozen Spinach -- Chopped
- 5 Green Onion -- Chopped
- 3 slices bacon - cooked and crumbled
- 1 large jalapeno - chopped
- 8 Oz Cream Cheese -- Room Temperature
- 2 TBS Sour Cream
- 2 tsp Dried Oregano
- 1 tsp Garlic Powder
- ½ Cup Parmesan Cheese -- Grated
- Salt And Pepper -- To Taste
- Bread Crumbs -- Dried

Directions:

- Cut tomatoes in half down the stem side. Cut out stems and scoop out all pulp and seeds. Dry inside and out with paper towels. Sprinkle salt and pepper into each half.
- Drain and chop artichoke hearts.
- Squeeze all moisture from chopped spinach.
- Chop green onions.
- Combine chopped ingredients with bacon, jalapeno, cream cheese, sour cream, oregano, and Parmesan cheese. Mix well and stuff each tomato half heaping full.
- Sprinkle bread crumbs on top.
- Place tomato halves on smoker rack and smoke for 30 to 40 minutes at 225 degrees or until done to your liking. Do not over cook.

Tomatoes should be still somewhat firm to the touch so they don't fall apart after cooking.

CERAMIC GRILL RECIPES

Quick Grilled Garlic Grits

Posted by Janet on July 02, 2001

Saw a similar recipe in Cooking Light magazine (a good complement to Cooking Heavy magazine). Give these a try as a side dish - turned out well last night:

Ingredients:

- ¾ cup instant grits
- ½-1 cup grated cheddar cheese
- 1 tsp garlic powder (or a few cloves of fresh garlic)
- 4 slices bacon

Directions:

- Fry bacon well done. Allow to cool and crumble finely.
- Make 4 servings of quick-cooking grits according to package
- To hot grits add grated cheddar cheese, garlic and crumbled bacon.
- Pour mixture in 11x9-inch well-greased pan (or equivalent).
- Let firm in fridge for a couple of hours.
- Prepare egg to 300-350.
- Oil grill topper well and preheat.
- Cut grits into squares and put onto topper. Cook 5 or so minutes on each side. They should brown nicely.

Parmesan Broccoli

Posted by [Vogs](#) on December 31, 2002

Ingredients:

- 1 LB Broccoli florets
- ½ cup olive oil
- ¼ cup cider vinegar
- White pepper to taste
- Salt to taste
- 1 cup parmesan cheese (grated)

Directions:

- Mix broccoli, cup olive oil, vinegar, pepper and salt.
- Let sit for about 15 minutes.
- Mix broccoli with a cup of grated parmesan cheese.
- Cook indirect for 30 minutes at about 250 degrees.

Tastes great!

CERAMIC GRILL RECIPES

Red-Potato Salad with Tomato and Pickle

Posted by Sip on August 12, 2001

Old Bay Potato Salad. In the august issue of Bon Appetite there is an article about the history of Old Bay Seasoning. Among the recipes printed in the Article was one for potato salad which I thought made a really good side for the PP which we had for lunch today.

Ingredients:

- 2 LBs medium-sized red-skinned potatoes, unpeeled, cut into 1/2 pieces
- 3 TBS red wine vinegar
- 3 TBS olive oil
- 1 cup chopped onion
- 2 garlic cloves, minced
- 2½ tsp Old Bay Seasoning
- 1 large tomato, seeded, diced (about 3/4 cup)
- 1 large dill pickle, chopped (about 3/4 cup)
- 3 TBS chopped fresh parsley

Directions:

- Steam potatoes until just tender, about 12 minutes.
- Transfer to large bowl.
- Cool potatoes slightly.
- Drizzle with vinegar, toss to coat.
- Heat oil in heavy medium skillet over medium low heat.
- Add onion: sauté until beginning to soften, about 2 minutes.
- Stir in garlic and Old Bay Seasoning; sauté 1 minute.
- Remove from heat, cool to room temperature.
- Add onion mixture to potatoes.
- Add remaining ingredients.
- Toss gently to combine.
- Season with salt and pepper.

Text and recipe were by Ken Haedrich

CERAMIC GRILL RECIPES

DESSERTS

Believe it or not, the Ceramic Grill can cook desserts as well as an oven and brings a new unexpected flavor. To cut down on the 'smoky' taste, let your fire get well established before putting your dessert on.

Grilled Sugar-Dipped Pineapple

Submitted by: Mike O

Based on a recipe in The Barbecue! Bible

A perfect finale to a high temperature cook. Just remove the steaks and put on the pineapple!

Ingredients:

- 1 Ripe pineapple
- 1 Stick butter, melted
- 1 Cup Turbinado (or regular) sugar
- Zest from one large lime
- 2 tsp Cinnamon
- ¼ tsp Ground cloves
- Dark rum (optional)
- Vanilla ice cream (optional)

Preparation Directions:

- Preheat BGE to 450-500F (or just leave it there after you do your steaks!).
- Cut the top and rind off the pineapple and core it. Slice it into discs about 3/8" to 1/2" thick.
- Place melted butter (you can melt it on the BGE in a cast iron skillet or on the stove) in a shallow dish. Mix sugar, cinnamon, lime zest and cloves in another dish.
- Dip each pineapple slice in the butter and give the excess butter a chance to drip off a bit.
- Next dip the slice in the sugar mixture to coat lightly.

Cooking Directions:

- Grill the slices for about 5 minutes per side or until they are browned or even slightly charred.
- Remove from the BGE and place on a serving plate.
- Serve immediately.
- Sprinkle the slices with dark rum right after taking them off the BGE and serve with ice cream.

Special Instructions:

If you really want to show off and have already lost your arm hair from cooking too many steaks, try this:

- Put about 1/2 cup of the rum into a small skillet.
- Warm it for a bit over the (open) top vent of the BGE until it is just warm (look for the very first wisps of "steam" to come from it -- if it is boiling, this won't work!).
- Hold the rum away from your face and using a long match or butane lighter, hold a flame over it (the rum, not your face). The rum should ignite.
- Pour this over the pineapple and serve immediately (you might want to blow it out just prior to eating it).

CERAMIC GRILL RECIPES

*Note: I will not accept responsibility for lost arm hair, facial hair, or any carpet damage caused by outlandish attempts to show off one's cooking prowess, but I will admit that playing with fire *is* pretty darn fun sometimes . . .*

Baked Bananas Balinese

Submitted by: Christina Hurn (aka Bambi)

Bananas halved spread with mixture of coconut, butter, brown sugar, nuts and brandy. Then, Egged to perfection and topped w/ ice cream and whipped cream.

Ingredients:

- ½ Cup Butter (room temp; not melted)
- ¾ Cup Brown Sugar, firmly packed
- ½ Cup Walnuts or Pecans, finely chopped (pieces size of small pea)
- ¾ Cup Coconut (sweetened, flaked)
- 1 tsp Vanilla Extract
- 1-2 TBS Liqueur of Choice (brandy or rum seems best)
- 1 tsp Cinnamon
- 1 qt Vanilla Ice cream
- 1 Cup Heavy Whipping Cream, whipped and chilled
- 8 Bananas, large and Yellow, with a little green on skins

Preparation Directions:

- Put grid in Egg.
- While Charcoal is ramming up to 350 F temp, stir together butter, brown sugar, walnuts, coconut, vanilla, liqueur, and cinnamon in medium mixing bowl until well-combined. Note: this topping may be made up to 2 days ahead, covered and refrigerated.
- Cut stem ends off bananas. Carefully cut bananas into even halves lengthwise. Do not peel them.
- Place cut bananas on baking sheet, skin side down.

Cooking Directions:

- Spread topping on banana halves, allowing about 2 Tablespoons per banana half.
- When bananas have been topped and Egg is at 350 F, place halves on grid, skin side down, leaving ½ inch space around each.
- Close lid. Top vent should be quarter way open. Bottom vent open about ¼ to ½ inch. Temp is forgiving with this recipe but should keep a range between the 325-350. Cook 17-20 minutes. Finished bananas will pull slightly away from sides of skins and coconut will be slightly crispy. Skins will be dark brown. Do not let coconut blacken. A little charring around edges is okay.
- Remove bananas with long spatula.
- Allowing 2 halves per serving, place on plate and top with scoop of ice cream, dollop of whipped cream and an additional dusting of cinnamon, if desired.

Special Instructions:

- Before spreading topping mixture, if it seems loose, add more coconut.
- Use firm bananas for best results.
- Use of wood chips is not a good idea; heavy smoke taste to be avoided.
- Banana halves closest to edge of grid will cook a little faster.
- Nuts must be finely chopped to spread properly.

CERAMIC GRILL RECIPES

Peach Cobbler

Posted by Zip on June 27, 2001

Ingredients:

- ¾ cup sugar
- 1 stick butter (use the real thing)
- 1 cup self-rising flour
- 1 quart sliced fruit (sweetened with 1/3 cup sugar) Use no sugar if using canned fruit.
- ½ cup milk
- 1 TBS cinnamon-sugar

Directions:

- Melt the butter in the pan you intend cook it in and set aside.
- Mix flour, sugar and milk together, but don't try to get all the lumps out.
- Pour into dish on top of butter.
- Don't stir it no matter what. It should look like batter with butter surrounding all sides.
- Add fruit to top and sprinkle with cinnamon sugar (Don't feel obligated to use the entire tablespoon. A light dusting is sufficient.) Once again, don't stir it.
- Using an indirect setup, bake at 350° for about 45 minutes until the top is golden brown. I use the big cans (29 oz) of sliced peaches in light syrup or the Osage brand (I think) of freestone peaches. This is only one of many versions of peach cobbler, however this is how my family has made it for generations.

The Apple Lady's Apple Cake

Submitted by Wise One on June 15, 2002

Adapted from a recipe courtesy The Paris Cookbook - Patricia Wells

I saw this recipe on FoodTV one day and decided it would be good on the grill. It came from a woman sells apples in one of the Parisian fruit and vegetable markets. It is quite simple and quite delicious. Serve with ice cream or my wife used a cinnamon yogurt mixture to spoon over the top. This is a great thing to cook as you eat your main course.

Ingredients:

- ½ cup all-purpose flour
- 1/3 cup sugar
- 1 TBS baking powder
- 1/8 tsp fine sea salt
- ½ tsp pure vanilla extract
- 2 large eggs, lightly beaten
- 2 TBS vegetable oil
- 1/3 cup whole milk
- 4 baking apples (about 2 pounds total), cored, peeled, and cut into thin wedges

Topping:

- 1/3 cup sugar (turbinado sugar works well)
- 1 large egg, lightly beaten
- 3 TBS unsalted butter, melted

Equipment: 1 (10-inch rectangular) castiron frying pan

Directions:

- Get the grill up to 400 degrees F.

DESSERTS

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- Line the frying pan with tin foil.
- Butter the tinfoil lining liberally and set it aside.
- In a large bowl, combine the flour, sugar, baking powder, and sea salt, and stir to blend.
- Add the vanilla extract, eggs, oil, and milk, and stir until well blended.
- Add the apples and stir to thoroughly coat them with the batter.
- Spoon the mixture into the prepared frying pan.
- Place the pan on some firebricks or a pizza stone and cook until fairly firm and golden, about 25 minutes.

Meanwhile, prepare the topping:

- In a small bowl, combine the sugar, egg, and melted butter, and stir to blend. Set it aside.
- Pour the topping mixture over the cake in the pan.
- Continue cooking the cake until the top is a deep golden brown and the cake feels quite firm when pressed with a fingertip, about 10 minutes.
- Remove the pan from the grill and then lift out the cake by grabbing the tinfoil and place on a rack and allow to cool for 10 minutes.
- Then pull the tinfoil down by holding the cake edge with one hand and pulling the tinfoil down around it.
- Serve at room temperature, cut into small rectangles.

Yield: 8 servings

Prep Time: 20 minutes

Cook Time: 55 minutes

Difficulty: Easy

Mrs. Puj's Upside-Down Apple Cake

Cooked at EGGtoberfest2002, inspired by "Cooking at the CIA"

Ingredients:

- 6 apples peeled and cut into wedges(3 tart - 3 sweet)

The Cake Batter

- 1 cup unbleached all purpose flour
- ¾ cup sugar
- 2 eggs
- ½ cup butter/melted
- 1 tsp vanilla extract
- ¼-½ tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp allspice

Additional ingredients for the skillet -

- butter and cinnamon sugar

The Drizzle

- ½ -¾ shot glass full of "best" quality amber rum
- 1 cup pure Canadian maple syrup (medium color if you can get it)

Directions:

- In a 10" cast iron skillet, smear the bottom and sides with butter.
- Sprinkle bottom and sides with cinnamon sugar.
- Arrange the apple wedges in the skillet. Use all of the apple wedges.
- In a bowl mix the cake batter ingredients until smooth, pour over the apples evenly.

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- Sprinkle the top of the batter with cinnamon sugar.

The Drizzle Preparation

- Combine the rum and maple syrup in a pot to warm.

Baking Instructions

- Light the egg and place a pizza stone in the egg when the internal temperature reaches 200°F.
- Bring the egg to 420°F to 425°F and let the temperature stabilize for 15 to 25 minutes.
- Place ceramic spacers (kiln posts) on top of the pizza stone, then place the skillet on top of the spacers. This allows for airflow to circulate between the bottom of the skillet and the pizza stone.
- Bake the cake at 420°F for 40 to 50 minutes.
- Test for doneness using the toothpick test (when the toothpick comes out clean, the cake is done).

Serving Instructions

- Flip the cake onto a serving platter and allow to cool for 20 minutes.
- Cut into individual pieces and pour the warm drizzle over the piece and serve.

The World's First-Ever Barbecued Ice Cream

This recipe comes from: [Jerry Soucy](#)

Ingredients:

- 1 standard sized pound cake, frozen
- 1-2 pints of your favorite, high quality ice cream, frozen hard
- 6 egg whites
- 1 teaspoon cream of tartar
- ¼ cup white sugar
- Sauce (see recipe below)

Supplies:

- 1 pine plank, 6 inches long by 6 inches wide by 2 inches thick, well soaked in plain water
- aluminum foil to wrap wet pine plank
- two standard bricks
- standard kettle-type covered cooker

Sauce:

- Simmer 2 cups of cranberries with enough sugar to taste, along with a squeeze of orange juice and a cinnamon stick, until the berries burst and the mixture is thick.
- Let cool, then mash through a strainer. If sauce seems too thin, cook with more sugar until it's a nice thick syrup.
- Keep in refrigerator in a clean covered jar for up to a week. Keep the mashed berries to use as a jam, as noted in the instructions.

Preparation:

- Get a good hot fire (500 degrees plus) going in a kettle grill.
- Use pure lump charcoal, and bank it to either side of the cooker, leaving the middle open. Don't use the cooking grill.
- Put a brick at each end of the middle section.
- Whip the egg whites, cream of tartar, and sugar into a stiff meringue.
- Working quickly but calmly, wrap the wet plank in the foil. Cut a horizontal slice of the frozen pound cake, and lay it on the foil. Spread the cake with a thin layer of cranberry jam (NOT the sauce).

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- Place your ice cream over the cake and jam. You can make the job easier by molding the ice cream into a shape that will fit on the cake, before you freeze the ice cream hard.
- Cover the cake and ice cream with the meringue. Be sure to bring the meringue all the way down to the foil-covered plank. Make some pretty swirls and peaks. Sprinkle lightly with a little sugar.
- Balance the plank on the bricks, and cover the cooker. Shine a flashlight through the vent holes to watch until the meringue browns. This will only take a few minutes with a very hot fire.
- Remove from the cooker, and slide the covered cake off of the plank and onto a serving platter onto which you have spooned a generous pool of sauce.
- Bow deeply to your guests' grateful applause.

Variations:

You can do just about anything you want with this one. How about substituting chocolate fudge brownie for the pound cake, with strawberry ice cream and sauce? Or use rich caramel instead of cranberry jam. Or how about sliced bananas tossed with lemon juice instead of the cranberry jam?

CERAMIC GRILL RECIPES

BAKED BEANS

Always a favorite companion to grilled meats, baked beans done on the grill take on a whole new flavor.

Bourbon Baked Beans

Posted by [Rumrunner](#) on March 27, 2002 (Primo Forum)

Speaking of beans, here is a recipe I like to do in the smoker.....

Ingredients:

4 slices bacon, diced (or rib tips, brisket, etc.)
1 cup sliced onion (Vidalia, when in season)
1 TBS minced garlic
½ cup ketchup
¼ cup dark molasses or maple syrup
¼ cup cheap yellow mustard
¼ +/- cup bourbon
2 TBS brown sugar
1 TBS Worcestershire sauce
2+/- dashes Tabasco Sauce
2 cans baked beans (28 oz each)

Directions:

- Sauté the bacon til crispy in a large sauté pan.
- Add the onions and garlic and cook until soft.
- Add the rest of the ingredients, EXCEPT for beans.
- Bring to a boil, reduce heat and simmer for 5 minutes.
- Set up your grill for indirect cooking and add your favorite wood (I prefer hickory or mesquite for this recipe). 250°-300° temp is good.
- Rinse and drain the baked beans and put them into a 2 quart casserole or Dutch Oven that your wife won't be upset at you for putting on the grill (this part is very important!). I like to use a cast iron Dutch Oven, myself.
- Add the sauce from the sauté pan and stir to combine thoroughly.
- Cook indirect on your grill for approx. 1 1/2 to 2 hours.

Enjoy with ribs, brisket, ham, etc., etc.....

Baked Beans on the BGE

Posted by Gretl on August 13, 2001

the walrus' modification for the BGE from Dorothy Thomas' recipe

Ingredients:

- 2 Cup Dry Beans (dried little white pea (or navy) beans)
- 9 Cup Water
- ½ Cup Molasses
- 2 TBS Brown Sugar
- 1 TBS Vinegar
- ¼ Cup Onion, chopped
- 2 TBS Dry Mustard (optional)
- ½ tsp Baking Soda

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Directions:

- Soak beans in 4 cups of water with ½ teaspoon of soda overnight.
- Drain, put back in pot with 5 cups of water and cook until tender (about one hour).
- Drain and save cooking liquid.
- Put beans in a cast iron Dutch oven and add the molasses, brown sugar, vinegar, and dry mustard.
- Pour all the cooking liquid over the beans.

Baking

- Place Dutch oven uncovered in the BGE on top of fire bricks.
- Use your favorite wood for smoking.
- Keep the temperature between 150 and 200 for about 1 hour, less time for less smoke flavor. (If not using wood smoke, start baking at 300 degrees for a total of 3 and ½ hours.)
- After smoking, bring the temperature to 300 degrees gradually.
- During the 3 and ½ hours at 300 degrees, stir at hourly intervals.
- Remove the Dutch oven from the BGE when the beans are about the consistency of a thick stew.
- Cover the Dutch oven and let the beans rest. The rest of the liquid will be absorbed by the beans.

Marv's Marvlus Smoked Baked Beans

Submitted by: Marv (Marv's Marvlus Pit Bar-B-Q marvsbbq@marvsbbq.com)

This will feed approx. 20-25 people, so you will have to adjust amounts for your own needs.

Great for a party pleaser. Leftovers are great cold or hot.

Ingredients:

- 1 gal pork & beans (drained)
- ½ LB BBQ'd shredded pork or brisket
- 1 4 oz canned chopped green chilies (one can)
- ¼ cup dried onion (helps soak up liquid) (can use fresh, increase to ¾ cup)
- ½ cup favorite BBQ sauce
- 2 cup ketchup
- 1/8 tsp cayenne pepper (does not make it spicy, just picks up the flavor)
- ¾ cup honey
- ¾ cup Worcestershire sauce
- ¾ cup brown sugar

Preparation Directions:

- Mix all ingredients and pour into a kettle, or Dutch Oven if you have one.

Cooking Directions:

- Heat uncovered @ 275-300 grate temp., indirect, with a couple of chunks of your favorite wood for flavor, for 3-4 hours or until liquid decreases to desired consistency. I like mine on the drier side, more like Boston baked beans.
- Do not stir during cooking.
- When done, they will appear dark on the surface. This is the smoke laying on top.
- Stir to mix smoke into beans and serve hot.

My customers seem to like more 'smoky' beans, but you can adjust wood smoke to you liking.

CERAMIC GRILL RECIPES

EXTRAS

Basics of Compound Butter

By Renee Schettler, Washington Post Staff Writer, Wednesday, March 20, 2002

What are compound butters? "They're as big as your imagination," explains Pasquale Ingenito, chef at the D.C. area's Catering by Windows. In other words, the recipe consists of butter and whatever ingredients you fancy. That means your favorite chili powder from the Southwest, a citrusy salsa, even a martini. However, wan flavors don't cut it in compound butters. The more assertive each element, the better. Think pungent ginger, salty olives, cloyingly sweet honey or fiery hot habaneros.

Basic Compound Butter

8 tablespoons of butter should yield enough for about 30 bite-size hors d'oeuvres)

A word on ingredients: Taste as you go, keeping in mind that you can always add more of an ingredient. That includes salt. Most liquids must be concentrated (that is, reduced in a saucepan until syrupy) and set aside until cooled to room temperature and then worked into the butter slowly, a bit at a time.

Always work with butter that is at room temperature; toss a stick onto the counter, and in an hour it will be manageable. Always beat the butter first and then add remaining ingredients as directed.

Basic Compound Butter Recipe

This basic recipe for compound butter has many variations, as you will see from the recipes that follow.

- 8 TBS (¼ LB) unsalted butter, at room temperature, beaten until light and fluffy
- 1 tsp (to ½ C) of your favorite ingredient(s)
- Pinch salt (optional)

Directions:

- In a small bowl using a wooden spoon or a standing mixer with the paddle attachment, beat the butter until light and fluffy. (The longer you beat it, the more air will be incorporated, hence the lighter and airier the compound butter.)
- Add your choice of ingredients, a little at a time, tasting as you go.
- Beat until combined. (Depending on how long you beat the butter, some ingredients, such as preserves or dried fruit or olives, will streak the butter with color at first but will become thoroughly incorporated if beaten long enough.)

Serving and Storing

To serve in a dish:

- Divide the butter among small serving containers such as ramekins, smooth the surface so it is flush with the top.

To form into a roll:

- Place a large sheet of wax or parchment paper on a flat work surface.
- Using a rubber spatula, scrape the compound butter onto the paper so it is flush with one edge and forms a log about 1 inch wide.

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- Using scissors, trim the short ends of the paper so the ends extend no more than 3 inches beyond either end of the butter log.
- Beginning at the butter-covered edge of the paper, tightly roll the butter in the paper.
- Grab the paper at each short end and twist 2 or 3 times. This should seal the roll.

To store:

- If not using immediately, wrap the ramekin or roll in plastic wrap or a resealable container and refrigerate for no more than 3 to 5 days or freeze for up to 1 month.

Blue Butter

If serving atop steak, consider adding minced shallots and chives. If using with crostini, omit the booze and garnish with cured meats, such as prosciutto or serrano ham and, if desired, quartered figs.

- 8 TBS (¼ LB) unsalted butter, at room temperature, beaten until light and fluffy
- 4 oz blue cheese, crumbled
- 1 TBS cognac, port or wine (optional)

Directions:

- In a small bowl, using a wooden spoon or a standing mixer with a paddle attachment, combine all of the ingredients until thoroughly incorporated.

Nuts About Blue Butter: In the above recipe, add 1 to 4 tablespoons finely chopped almonds, cashews, hazelnuts, macadamia nuts, pecans, pistachios or walnuts.

Basic Mustard Butter

Coarse-grain or Dijon-style, both mustards work well.

Goes well with: Chicken, eggs, fish, sandwiches, smoked meats, pan sauces and vegetables.

A touch of honey or maple syrup will offset the sharpness, a drizzle of vinegar heightens the pungency. This is best spread on a ham biscuit, slathered over a bratwurst or stirred into mashed potatoes. Also goes well with more pungent vegetables, such as leeks and asparagus.

- 4-5 TBS (generous ½ stick) butter, at room temperature, beaten until light and fluffy
- 1 TBS mustard, or to taste
- > Pinch salt

Directions:

- In a small bowl, using a wooden spoon or a standing mixer with a paddle attachment, combine all of the ingredients until thoroughly incorporated.

Basic Herb Butter

Use as many different herbs as you like. If you wish, add a squeeze of lemon or orange juice or some finely minced garlic.

- 8 TBS (¼ LB) unsalted butter, at room temperature, beaten until light and fluffy.
- 2 TBS to ½ C finely chopped, loosely packed, fresh herbs (such as basil, chive, marjoram, mint, chervil, parsley, thyme, rosemary, tarragon, dill or a combination)
- Salt to taste

Directions:

- In a small bowl using a wooden spoon or a standing mixer with a paddle attachment, combine all of the ingredients until thoroughly incorporated.

CERAMIC GRILL RECIPES

ALL ABOUT BRINING

Background

Brining is a centuries-old method used to preserve meat. Meat is soaked for many days in a very strong saltwater solution with the addition of sugar, spices, and other ingredients. This curing process binds or removes water from the meat so it's not available for the growth of food-spoiling microorganisms.

With the advent of mechanical refrigeration, brining became less necessary for food safety, but remained popular as a way of flavoring meats. Traditional brining methods are still used today in the production of some meats like Canadian bacon.

Flavor Brining

Today there's a surge in the popularity "flavor brining". Flavor brining is a quick, low salt method that improves the flavor, texture, and moisture content of lean meats such as chicken, turkey, and pork tenderloin. While traditional brining methods remove moisture from meat, flavor brining actually increases the moisture content of meat by exposing it to a low salt concentration for just a few hours to a couple of days.

At a minimum, a flavor brine consists of salt and water, usually about 1 cup of kosher salt to 1 gallon of water. Other flavoring ingredients are added to taste, such as sugar, brown sugar, honey, molasses, maple syrup, fruit juices, beer, booze, bay leaves, pickling spices, cloves, garlic, onion, chilies, citrus fruits, peppercorns, and other herbs and spices.

Sometimes a small amount of a curing agent like Morton's Tender Quick is added to the flavor brine. The sodium nitrate and sodium nitrite in this product creates a distinctive color and taste in the meat reminiscent of ham. These ingredients can also act as anti microbial agents that prevent the growth of botulism in meat. Morton's Tender Quick can be purchased at butcher supply stores or from suppliers like Allied Kenco.

Some flavor brine recipes suggest dissolving all the ingredients in cold water, into which the meat can be placed immediately. Others require that you bring the water to a boil, add the ingredients to dissolve them and release their flavors, then cool the mixture to 40-45°F before adding the meat. If the solution is not cooled, too much salt will be infused initially giving a salty flavor.

The meat must be completely submerged in the brine solution. You'll need a non-reactive plastic or glass container or bucket large enough to hold the meat, and enough flavor brine to cover the meat. To estimate the amount of brine you'll need for something large like a turkey, place the turkey, still in its wrapper, in a container and covering with plain water. Remove the turkey and measure the remaining water to determine the amount of flavor brine you'll need to make.

It's important to remember that flavor brining does not preserve meat, so meat must be kept at 40°F or below while soaking in a flavor brine. If you'll be storing the meat in the refrigerator during flavor brining, make sure you select a container that fits in your fridge!

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Most meats will tend to float in the salty brine. You can place a heavy ceramic plate or bowl on top of the meat to keep it submerged.

How Long To Flavor Brine

The length of time meat soaks in a flavor brine depends on the type of meat and its size, as well as the amount of salt used in the brine -- the saltier the brine mixture, the shorter the soaking time. Here are common brining times found in recipes:

Whole Chicken	4-12 hours
Chicken Pieces	1-2 hours
Whole Turkey	1-2 days
Turkey Breast	5-8 hours
Cornish Game Hens	1-2 hours
Pork Chops	4-6 hours
Pork Tenderloin	6-8 hours
Whole Pork Loin	1-3 days
Shrimp	30 minutes- 2 hours
Fish	4-12 hours

It is possible to end up with meat that's too salty for your taste, so you may want to brine on the low end of the time range to see how it turns out. You can always brine longer next time, but there's no way to salvage a piece of meat that's been brined too long.

After brining, some people just pat it dry, while others will rinse the meat and pat it dry. I prefer to rinse brined meat before proceeding, since there's already plenty of salt inside. You can apply butter or olive oil and sprinkle herbs and spices to the surface of meat after brining -- just don't add any salt!

How Flavor Brining Works

Brining is based on the principle of osmosis, a chemical process in which the salt concentration of the brine solution migrates into the meat, in an attempt to find balance. Once inside, the salt changes the structure of the meat protein, causing it to trap and hold more water than it would normally. Flavors added to the brine are also drawn into the meat and trapped with the salt. As a result, you have flavor throughout the meat, improved texture, and higher moisture content.

Figures 1 and 2 show a simplified version of how the process works. A meat cell consists of water and proteins contained within a cell wall (the black circle). The meat is submerged in a brine solution consisting of water and salt (Figure 1). Since there's more water and salt outside the cell than inside the cell, nature wants to balance things out. So, a small amount of water and salt pass through the cell wall into the meat (Figure 2). Any other seasonings added to the brine are also drawn into the meat along with the water and salt.

Since the cell wall is semi-permeable, the water and salt can pass into the cell, but the proteins cannot pass out of the cell. Once inside the meat, salt causes the strands of protein to denature, or unwind. This changes the structure of the proteins, causing them to become tangled together and trapping moisture.

CERAMIC GRILL RECIPES

Figure 1 Meat Cell in Brine Solution

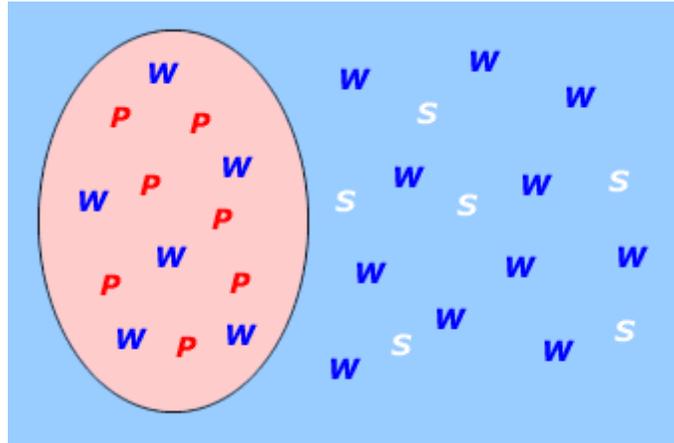
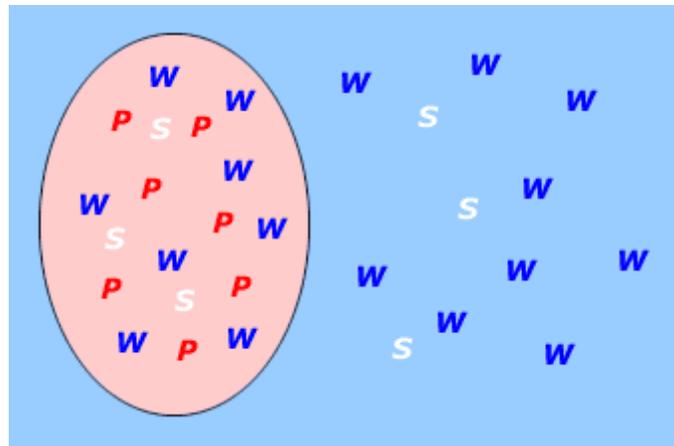


Figure 2 Water and Salt Pass Into Meat Through Osmosis



When the meat is cooked, the denatured proteins solidify and form a barrier that keeps the moisture and salt in the meat. The result is meat with higher moisture content and improved texture. And since salt amplifies the flavor of foods, you have flavor throughout the meat.

Cook's Illustrated magazine performed a test in which they weighed turkeys before and after flavor brining. They found that 11 pound turkeys weighted an average of 12 ounces more after brining, and 6-8 ounces more after roasting. So flavor brining does result in a more moist piece of meat.

CERAMIC GRILL RECIPES

Recipes To Get You Started

There are tons of recipes out there for flavor brines. You can find several listed in the Recipe Forum of The Virtual Weber Bulletin Board. There are also good ones in The Complete Meat Cookbook and The Cook's Illustrated Complete Book of Poultry.

Basic Meat Brine

This much brine will take care of a 3 or 4 pound piece of pork loin, a chicken (or chicken pieces), a 3 or 4 pound beef, lamb or veal roast. How long to leave the meats in the brine? Depends. For poultry, at least 24 hours. Up to about 36 hours. Roasts benefit from 3 days or more.

Ingredients:

- 1 qt water
- 4 TBS sugar
- 3 TBS kosher salt
- 1 TBS black pepper
- 1 tsp thyme
- 2 tsp oregano
- 4-5 bay leaves, crumbled
- 4 cloves garlic, smashed
- 2 TBS vinegar

Directions:

- Heat the water and add the remaining ingredients.
- Bring to a low simmer, stir a few times and remove from the heat.
- Let cool.

That's the brine. How to use it? One very easy way is a gallon freezer bag. Put the meat in the bag and pour the cooled brine over it. Squeeze out much of the air, put the bag in a container and refrigerate. Just in case of leaks.

Variations: Well, for the basic brine, you can add or subtract any flavorings you want. The amounts of water, salt and sugar should remain fairly constant, but the other ingredients are variable. For duck, goose and other oily birds, add 2 tablespoons ground ginger, a cup of soy sauce and 1/4 cup orange juice concentrate. Stick the duck all over with a fork and brine for 3 or 4 days. Roast in a 400 oven for about an hour.

Chicken pieces benefit from the juice of a lemon and a tablespoon of rubbed sage added to the brine.

CERAMIC GRILL RECIPES

Apple-Brined Whole Turkey

Ingredients:

- 1 12-14 LB turkey
- 2 qts apple juice
- 1 LB brown sugar
- 1 cup kosher salt
- 3 qts water
- 3 oranges, quartered
- 4 oz fresh ginger, sliced thin
- 15 whole cloves
- 6 bay leaves
- 6 large garlic cloves, crushed
- vegetable oil

Directions:

- Combine apple juice, brown sugar, and salt in a large saucepan.
- Bring to a boil over high heat, stirring to dissolve.
- Boil for one minute, remove from heat, and skim any foam.
- Let mixture come to room temperature.
- In a large container, combine the room temp apple juice mixture with the remaining ingredients and stir.
- Place rinsed, drained whole turkey into the brine.

Use a heavy weight to keep the bird submerged, if necessary.

Refrigerate for 24 hours. Remove turkey from brine and pat dry.

Brush with vegetable oil and place on vertical roasting rack.

Cook at 225-250°F to 180°F in the thigh, 165°F in the breast. Wings can be wrapped in foil part way through cooking process to prevent burning.

Fish Fillets in a Maple and Dill Brine

This brine works well on fillets of tuna, salmon, orange roughy and trout. Brining fish is faster than meats. You need real maple syrup for best results.

Ingredients:

- 1 qt water
- 2 TBS kosher salt
- 2 TBS maple syrup
- 1 TBS brown sugar
- 1 bunch fresh dill, coarsely chopped (about 1/2 cup)
- 3 cloves garlic, smashed
- ¼ tsp freshly ground black pepper
- 2 LBs fish fillets, center cuts if possible

CERAMIC GRILL RECIPES

Directions:

Combine the water, salt, maple syrup and brown sugar in a large non reactive (glass) container. Stir to dissolve the salt.

Add dill, garlic, and pepper.

Submerge the fish skin side up in the brine.

Cover the container and refrigerate for 8 to 10 hours.

To cook:

Remove the fish from the brine and pat dry.

Brush or spray with oil.

To grill, put on a sheet of foil directly on the grill rack over medium heat (350-400 degrees) for about 10 minutes per inch of thickness.

Brined Chops

Submitted by NatureBoy

Here is a recipe for you to try with pork chops. You know the kind of pork chops with very little fat that often comes out like cardboard if even slightly overcooked. A brine works great for these, and I have been using a brine posted on another forum from Spice Cooks. I wanted to try something new with the brine, and the results were fab. Next time you have those super lean loin chops, give it a try. I think an overnight brine with the same mix would be good on a whole loin.

Ingredients:

1	cup	water
1	cup	apple juice
¼	cup	salt
¼	cup	soy sauce
1		chopped stalk lemongrass
6	cloves	chopped fresh garlic
¼	cup	brown sugar
¼	cup	pure maple syrup
2	TBS	pepper

Directions:

Boil the mixture to infuse the flavors, and chill with ice-in-a-ziplock.

Brine the chops in a ziplock for 4 hours

Rinse, pat dry, and coat with pepper/coriander/sage/onion powder (don't use any salt), and a layer of yellow mustard.

Grilled the chops like steaks, maybe 600 for 4 minutes a side, then dwelled to an internal temp of 145-150. They were juicy and the flavor was awesome all the way through.

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