

Recipe Collection from the 4th Annual
Florida Eggfest, March 10th and 11th, 2006





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Bonesmokers Bahama Mamas

By Tonia Lambert (QBabe)

1/2 gallon white rum
1/2 gallon coconut rum
1 qt. Myers dark rum
1 gallon orange juice
1 gallon pineapple juice
1 qt. lemon juice
16 oz. grenadine

Chill all of the above overnight and then mix into a large construction cooler (you know, the ones you see on the backs of pickup trucks filled with water or iced tea). Mix thoroughly. Drink at your own risk!

This recipe is one of drbbq's that I found and began serving at the first Florida Fest. It's become a tradition now, even though folks swear each year that they're never touching it again...

Tuna (or Mahi Mahi) Spread

by Steve Graves (Rumrunner)

Ingredients :

1 6-8 oz. tuna fillet
sesame oil
DP Raging River rub

Coat the tuna with sesame oil and a good rub of DP Raging River.
Cook on the BGE indirect at 275-300° with a maple chunk for smoke (I cooked mine in a cast iron skillet on a piece of aluminum foil).

Total cooking time is about 45 minutes with one flip about midway through.

After cooling, shred the tuna and mix well with the following :

1 Tbs. minced sweet onion
1-2 Tbs. sweet pickle relish
4-5 drops hot sauce
ground black pepper to taste
2-3 drops of lemon juice
2 Tbs. Mayo, or to your desired texture

Serve with crackers or pita chips.

Baked Olives

by Ken Stone (Bluesmoke)

Recipe from Laura DeVilliers, original from Orlando Sentinel

yield: 48 olives individual canapés.

Ingredients :

1/4 pound grated cheddar cheese
1/4 pound butter
1 cup all-purpose flour
1/4 teaspoon paprika
1/4 teaspoon salt
dash cayenne

48 pimento-stuffed olives

Special Equipment :

Disposable pizza pan or similar.

Heat Egg to 400 degrees.

Cream cheese and butter, add remaining ingredients and mix completely. Divide dough in 48 pieces (approximately 0.25 ounce each). Wrap dough around olives and mold into balls.

Place on ungreased pizza pan; bake 15 minutes.

Macaroni & Cheese with Wine

by John Hall (egret)

Ingredients :

1 1/2 cups uncooked elbow macaroni
1/4 cup chopped onion
3 Tbs. butter (melted)
3 Tbs. all-purpose flour
1 1/2 cups milk
1/2 cup dry white wine
1/2 tsp. salt
pinch of pepper
3 cups (12 ounces) shredded sharp cheddar cheese (divided)
paprika
dry bread crumbs

Establish BGE at 350 degrees.

On range top :

Cook macaroni, drain and set aside.

Sauté onion in butter in heavy saucepan; add flour, stirring until mixture is smooth.

Cook one minute, stirring constantly.

Gradually add milk and wine; cook over medium heat, stirring constantly, until mixture is thickened and bubbly.

Remove from heat; add salt, pepper, and 8 ounces of cheese.

Stir until cheese melts.

Add macaroni and mix well.

Pour into a lightly greased 2-quart casserole.

Sprinkle with 4 oz. cheese, paprika and bread crumbs.

Cover and bake in green egg for 15 minutes.

Uncover and continue baking 15 minutes.

Remove and let rest for about 10 minutes before serving.

Cow Lickin' Chile

by John Hall (egret)

Ingredients :

olive oil
1.5 lb. ground chuck
1 lb. Italian sausage (casing removed)
2 cups onion (chopped)
1 green bell pepper (seeded and chopped)
2 jalapenos (seeded and chopped fine)
1 Tbs. garlic (minced)
1 (28 oz.) can diced tomatoes and liquid
1 (15 oz.) can diced tomatoes and liquid
1 can Rotel
2 cans (15 oz. each) pinto or dark kidney beans (drained)
3 Tbs. chili powder
1.5 Tbs. ground cumin
1 tsp. cocoa powder
1/2 tsp. ground cinnamon
2 bay leaves
1 tsp. tabasco sauce
1 tsp. dried oregano
3 Tbs. DP Cow Lick Steak Rub
2 cups beef broth
1 cup dry red wine
2-3 dried chili peppers (chipotle, ancho, etc.) to float on top
salt and fresh ground pepper to taste
wood chunks

Preparation:

Preheat your Egg to 350° with inverted plate setter (legs up).
Place cast iron dutch oven on the plate setter and allow it to warm up.
Add 2 or 3 fist-sized chunks of wood to coals.
Add 2 Tbs. olive oil to dutch oven, then add the ground chuck and sausage (break up into smaller pieces with a wooden spoon).
Close lid and cook for 1-1.5 hours, stirring every 10-15 minutes.
Remove dutch oven from egg, remove meat and drain on paper towels.
When meat is well drained, spread it out on a large flat pan lined with foil.
Add another chunk of wood to fire, place grid on plate setter and put pan with the meat on the grid and smoke the meat for about 30 minutes.
Remove meat and grid and set aside. Return dutch oven to egg, add olive oil and sauté onions, green pepper, and jalapenos until limp. Add garlic and continue cooking for 2-3 minutes.
Add remaining ingredients and cook, uncovered, for about 2 hours
Remove bay leaves, dried chiles and serve.

Strawberry Pork Loin

by Ron Hill (Ronbeaux)

Ingredients :

1 pork loin
EVOO
McCormick Pork Rub
1 yellow bell pepper (chopped)
1 sweet onion (chopped)
fresh mushrooms (sliced)
garlic powder to taste
1 cup Boones Farm Strawberry Wine
1 cup Dr. Pepper

Preheat BGE to 400 degrees.

Season pork loin with EVOO and pork rub.

Brown on all sides, just don't cook completely.

Pull loin off the egg and cut into slices (about 1/2").

Layer the slices of loin with the bell pepper, onion, mushrooms and garlic powder in a disposable foil pan.

Pour in wine and Dr. Pepper.

Cover tight with foil.

Place back on the egg at 350 degrees and simmer for 40 minutes.

Check about half way to ensure there is still some liquid left, add wine if needed.

Serve.

Sweet & Hot Sausage Stuffed Bell Peppers

by Scott Borders (Borders)

6 small orange bell peppers
3 sweet italian sausages, casing removed
2 cups white rice, slightly underdone
1 can black beans
1-2 cups fresh shredded mozzarella cheese
1/4 tsp. HolySmokes dried habanero flakes
1 tsp. Kosher salt
2 tsp. fresh ground black pepper
1 tsp. Ken Stone's EZ Life Rub
1 handful peach wood chips

1. Prepare your Egg for indirect smoking at 350 degrees.
2. Although this is not necessary, this was for an Egg Fest, so I went the extra step of smoking the sweet italian sausages on my small egg. I then crumbled them for the stuffing.
3. Rinse the blacks beans well and drain.
4. Cut the tops out of the peppers and remove ribs and seeds. Salt and pepper the insides.
5. Mix all of the remaining ingredients except the EZ Life rub in a large bowl. Spoon the stuffing into your peppers. There's great flexibility here. You can stuff tightly or loosely. You may have extra for another pepper or 2. You may just spoon directly into your mouth.
6. Top each pepper with extra mozzarella and a dash of Ken Stone's EZ Life rub
7. Add your wood chips to your Egg, and cook until the peppers begin to soften. This takes about 1 hour. Pull them and serve whole, halved or quartered

Brisket & Mushroom Stuffed Bell Peppers

by Scott Borders (Borders)

6 small yellow bell peppers
2 cups cups chopped smoked brisket
2 cups white rice, slightly underdone
2 large mushroom caps
1-2 cups fresh shredded mozzarella cheese
1 tsp. Kosher salt
2 tsp. fresh ground black pepper
1 tsp. Ken Stone's EZ Life Rub
1 handful peach wood chips

1. Prepare your Egg for indirect smoking at 350 degrees
2. Although this is not necessary, this was for an Egg Fest, so I went the extra step of using smoked brisket. I usually use sautéed ground sirloin.
3. Cut the tops out of the peppers and remove ribs and seeds. Salt and pepper the insides
4. Mix all of the remaining ingredients except the EZ Life rub in a large bowl. Spoon the stuffing into your peppers. There's great flexibility here. You can stuff tightly or loosely. You may have extra for another pepper or 2. You may just spoon directly into your mouth.
5. Top each pepper with extra mozzarella and a dash of Ken Stone's EZ Life rub
6. Add your wood chips to your Egg, and cook until the peppers begin to soften. This takes about 1 hour. Pull them and serve whole, halved or quartered

Atomic Buffalo Turds

by John Hall (egret)

This is the most basic version of the famous ABT's. Several people asked me about the ABT's I prepared at the fest, so I'll tell you how I do these and offer a few hints.

Ingredients :

- 12 Jalapenos - fresh (3-3.5 inches each)
- 1-8 ounce pack of cream cheese
- 12 oz. bacon (regular sliced-NOT thick sliced)
- 1 pack smoked cocktail wieners (Lil' Smokeys)
- Dizzy Pig Red Eye Express rub

Preparation :

- Wash, remove stems and halve jalapenos lengthwise. Only cut the stem off, don't cut the end of jalapeno off to remove the stem. If the jalapenos are pretty fresh. you can pull the stems off fairly easy. Remove seeds and veins (leave veins in if you would like a hotter ABT).

Fill jalapeno halves with cream cheese, then top with a cocktail wiener. Put the two halves together and wrap the whole thing with a piece of bacon. Secure the loose end of the bacon with a toothpick.

Sprinkle a liberal amount of DP Red Eye Express rub all over the surface of the bacon. Place ABT's on a rack over a drip pan.

Cooking Directions:

- Stabilize BGE at 350 degrees. Place drip pan and rack of ABT's on a raised grid and cook for about 40 minutes. Turn them over to crisp up bottom side of bacon and cook for an additional 15-20 minutes.

Optional : add apple, oak or hickory chunks to fire before placing ABT's in the egg. (I don't consider this to be an option, but rather mandatory. These can take a good bit of smoke, so 2 or 3 fist-sized chunks isn't too much).

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Hints :

First, getting the right size jalapeno is important. You want it long enough for the smokey to fit but not too long so you don't get a piece of the smokey in all pieces you cut. I cut mine in 3 pieces which makes good size finger snacks.

Second, use only the thin cut bacon. I get the cheapest bacon I can find for these.

Third, I wrap the bacon starting from the pointed end of the jalapeno. Lay the bacon on the starting point and stick a toothpick in just enough to hold the bacon (not all the way through). Wrap the bacon around the entire jalapeno without overlapping too much. If you get to the end and you have excess bacon, it's best to cut it off so you don't have overlapping. Stick a second toothpick all the way through the jalapeno at the end point. Now, stick the first toothpick (at the starting point) all the way through as well. Stick a third toothpick all the way through at the center of the jalapeno. This third toothpick is important not just for a handle but it holds the smoky in place while you cut the ABT into thirds.

Fourth, I put the DP Red Eye Express on as heavy as I possibly can. Cover the entire thing with as much as it will hold. I sprinkle this on over a paper towel laid flat, and, when I'm done I funnel the unused rub back into the jar. It goes much faster this way as opposed to trying to be real neat.

Lastly, I've found that a teaspoon works best to remove the seeds and veins from the jalapenos.

I'd advise you to use a drip pan so the bacon drippings don't go onto the coals. This creates a lot of foul-smelling smoke that will adversely affect the taste of the ABT's.

This is a lot of words, but it's really pretty simple. I've made hundreds and hundreds of these using this method. I've tried different rubs as well, but I believe the Red Eye Express is the perfect "fit" for these sensational snacks.

Baked Apples

by Wendy Denny

I used a 9x11 inch uncovered foil pan for this. It held 9 Cameo apples. Cameo apples are nice to use because they hold their shape and look pretty when done. If you like softer apples, do some reading in the produce section of your grocery store. There are many variations to making baked apples. Experiment.

9 Cameo apples- core them and remove seeds by hollowing out the apple a bit with a spoon

walnuts- chopped

dried cranberries or raisins (or both). I used cranberries this year (2006).

honey- I used wildflower from our own bees. Find a honey you like and use that.

All honey tastes different.

approx. 3 tablespoons dark brown sugar

cinnamon to taste- if you use red hots, they will add cinnamon flavor

In a gallon sized ziplock bag, Mix walnuts dried cranberries or raisins, brown sugar, cinnamon, and enough honey to make the mixture gooey but not runny. You can just mush it through the bag with your hands and it's much easier than mixing with a spoon, hands stay clean, too.

Spoon mixture into apples. Any extra filling, just spoon it over the whole thing. Pour more honey across all of it.

Bake uncovered at 375, indirect heat for about 40 minutes depending on the apple you choose. Fold up the corners of the pan if it doesn't quite fit your grill. Prick the sides of the apples to test for doneness.

Let cool a few minutes before trying to cut or eat these delicious apples. The honey is molten and will burn you.

Spoon some of the drippings over the apples, serve and ENJOY! Some vanilla ice-cream would be killer with this. If the vultures don't come, these apples are great the next day.

optional: red hot candies- Publix generic cinnamon imperials were NOT as good as the original red hots. They took longer to melt in the apples and were not as rich in flavor.

If you use red hots, fill half the apple cored out space with them and top with the rest of the mixture.

Maple-Planked Brie with Garlic and Roasted Peppers

by Ann Tabor (“Chubby’s Chic”)

1 maple plank, soaked (at least 4 hours)
2 small wheels brie (1/4 lb. each)
olive oil
6-8 cloves of garlic, chopped
2 green onions, finely chopped
1 red bell pepper, roasted, peeled, seeded and finely chopped
2 Tbs. chopped fresh thyme
2 Tbs. balsamic vinegar
black pepper & salt to taste

Preheat egg to 400 degrees dome. Scrape rind off top of each wheel of brie to expose cheese and set aside.

Heat olive oil in sauté pan (or cast iron skillet) and add garlic, cooking until softened but not browned. Add green onions, peppers, thyme, vinegar and sauté for 5 minutes, stirring occasionally. Remove from heat and salt & pepper to taste.

Place the maple plank on direct grill and listen for it to “pop” (about 8-10 minutes).

Divide pepper mixture evenly on top of brie wheels and place on plank. Close lid and bake for 8-10 minutes until cheese begins to melt (or plank catches fire as in Chubby’s case). Serve with slices of crusty bread or crudites.

Banana Splits

by Wendy Denny

Make these for two or make them for a hungry army.
I used a 9x11 uncovered foil pan.

10 bananas sliced lengthwise
1 large can crushed pineapple in juice-don't drain
semi sweet chocolate chips- Nestle brand 12 oz. pkg.
carmel chips - almost all of a 12 oz bag
cut up strawberries
maraschino cherries
small marshmallows

Put the bananas in the bottom of the pan. They can be slightly layered since they cook down a bit. Layer the other ingredients to cover the bananas. The order probably doesn't matter much as long as you end with the marshmallows. Throw a few choc. chips around the marshmallow for color.

I cooked these on a small green egg at 350 for 20-25 minutes. Fold up the corners of the pan if it doesn't quite fit in the grill. Check to make sure choc. chips are melting. We bumped up the temp right at the end to brown the marshmallows a bit. Watch closely, though, so they don't burn or get too crisp. Don't try to skimp by using cheap paper plates for serving this. Bowls are better. Big Bowls!

This dessert is a very special dessert. A Cub Scout leader/friend and mom of two boys shared her recipe for individual banana boats. She taught her den to make them in foil on the open fire at camp outs, and you can guess where everyone congregated when the boys pulled them off the fire. Rosana died, courageously, three years ago from a very aggressive breast cancer. She would have loved to know that we were enjoying this dessert on a larger scale. For Rosana (and for all of you who want a great dessert from the grill).

Banker John's Pizza

by John McCullough (Banker John)

Pizza dough :

The following is an adaptation to a whole grain dough recipes that I found in The Breadbecker's cookbook, www.breadbeckers.com <<http://www.breadbeckers.com>> . If you have never tried baking with whole grains, I highly recommend this site for an education.

Start with 3 cups of Hard White Wheat berries. Grind berries to make flour (will yield about 5 to 5.5 cups of fresh flour). We use a NutriMill to grind the flour.

- 1-1/3 cup water at 109 degrees
- 1/3 cup olive oil (cold pressed)
- 1/3 cup honey (clover works well for Pizza dough)
- 1 tsp. sea salt (no anti-caking agents)
- 1 Tbs. soy lecithin
- 2 Tbs. vital wheat gluten
- 5 cups fresh ground flour
- 1 Tbs. fresh yeast

Mix above ingredients and knead dough about until forming a ball. Coat ball in olive oil and place in large bowl, lightly covered and leave to rest about 30-45 minutes until doubled in size. Punch down dough and separate into 2 balls. Coat balls with olive oil and place in Ziploc bags. Place bags in refrigerator overnight (minimum 12 hours). Remove dough from fridge about 1 hour prior to shaping into pizza.

BGE Pizza Set-up: Preheat BGE to 500-520. I prefer plate setter with legs down and a pizza stone on top of the plate setter. Let the egg heat for about an hour or so at the 500 target to stabilize the ceramic mass at the desired temp. Prepare pizza and place on a pizza screen then place on pizza stone. Bake for about 10 minutes. If using meat toppings, make sure they are precooked prior to baking the pizza.

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Banker John's Pizza (continued)

Pizza :

1 ball of fresh milled whole wheat pizza dough
1.5 cups of spaghetti sauce (Ragu Parmesan & Romano)
sliced mozzarella cheese
sautéed & caramelized onions (sautéed in butter)
roasted garlic
shaved ham
crushed pineapple
shredded Asiago cheese
fresh mozzarella balls

Shape dough and place on pizza screen. Add sauce then 1/2 sautéed onions & roasted garlic. Place thinly sliced mozzarella cheese to cover. Add remaining roasted garlic and sautéed onions. Continue to top with shredded Asiago cheese then shaved ham, drained pineapple and fresh mozzarella balls. Place in 500 degree preheated Big Green Egg and bake for 10 minutes or until crust is cooked and toppings begin to brown. Let cool 3-5 minutes, slice & serve.

Beef Tenderloin Roast

by Bobby Cresap (BobbyQ)

3 lbs. beef tenderloin

1/2 cup Dizzy Pig's Raising the Steaks rub or Cowlick Steak rub

Generously coat the tenderloin with the rub and let it sit for half an hour.

Sear on the Egg at 650° for about 1 minute on each side or a total of 4 minutes.

Close down the Egg, with the tenderloin still on, and watch until the temperature drops to about 350°. I finished roasting until the internal temperature was 140° and then I pulled it and rested it for about 10 minutes before slicing and serving.

Beef Tenderloin Twists

by Bobby Cresap (BobbyQ)

1 cup soy sauce

1/2 cup honey

1 Tbs. fresh ginger, diced

Dizzy Pig's Tsunami Spin rub

2 Lb. of prime beef tenderloin sliced very thin (1/8 to 1/4 inch) with the grain across the top of the meat (don't really need prime, but that is what I used)

Mix the soy sauce and honey and heat and stir until combined. Remove from the heat and add the ginger and the beef strips.

I used soaked bamboo skewers and I pierced the meat and then twisted it 90° before piercing again. I used one long strip per skewer and I repeated the piercing and skewering about every half inch on the skewer.

Right before cooking these I gave them a light sprinkling of Tsunami Spin.

Get the egg temp up to about 650° to 700° and then quick sear these for about 1 minute per side...or about 2 minutes total.

I removed the skewers and sliced the meat to make it stretch for the crowd, but if I made it for a regular dinner I would give a skewer or 2 per person.

Chicken and Black Bean Enchiladas with Spicy Pumpkin Sauce

by Tonia Lambert (QBabe)

For the Pumpkin Sauce:

- 1 15 ounce can pumpkin puree (NOT pie filling)
- 4 garlic cloves, peeled
- 1 jalapeno, quartered (leave the ribs and seeds for better results)
- 1 tsp. chili powder (I used ground chipotle chile powder)

For the Filling:

- Leftover grilled chicken, chopped fine, maybe 1 1/2 to 2 cups
- 2 cups black beans
- 1/2 cup reduced fat sour cream
- 2-3 chipotles in adobo, chopped
- 3 tsp. adobo sauce (from the can of chipotles in adobo)
- 2 scallions, chopped
- 1/2 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper

For the Topping:

- 1 1/2 cups grated sharp white cheese (6 oz)
- 1/8 to 1/4 cup chopped cilantro

Combine sour cream, chipotles, adobo sauce and scallions. Put 1 cup of black beans in food processor and chop fine. Add chopped black beans to sour cream mixture. Then add the remaining cup of whole black beans to the sour cream mixture.

Pour 1 cup of the pumpkin sauce into the bottom of a baking dish. Add 1/3 cup bean filling in center of tortilla and top with some chopped chicken. Don't overfill the tortillas. Roll up the enchilada and place seam side down in baking dish. Finish building the tortillas and top with grated cheese and cilantro.

Bake at 350 - 375 degrees for about 30 minutes or until cheese is melted.

Cilantro-Lime Shrimp

by Monica Braverman (MollyShark)

Originally submitted by: Sandbagger (borrowed from somewhere)
I can't remember where I found it but it is good, quick to prepare and fast to cook.
You can wok, pan fry or grill the shrimp. I'll change the amount of the ingredients to change the marinade's flavor.

Ingredients:

1 lb. uncooked shrimp
1/2 cup lime juice
1/4 cup orange marmalade
3 clove fresh garlic (minced)
1/2 cup fresh cilantro leaves (minced)
4 Tbs. olive oil
1 tsp. soy sauce
1/2 tsp. red pepper flakes
Pinch salt and pepper to taste

Preparation Directions:

Mix all the ingredients together, except the shrimp. Divide the mixture 1/3 and 2/3. Use 2/3 of the mixture to marinate the shrimp in a ziplock bag or bowl for 30 to 45 minutes. Save the remaining 1/3 mixture to use as a dipping sauce.

Cooking Directions:

After the allotted time, cook the shrimp: wok, pan fry or grill. Shrimp cook fast, so it won't take long. Serve hot with dipping sauce.

Special Instructions:

Try it with a little extra pepper, not the flakes, just regular pepper. Gives it that extra hot sensation on the backside of eating!

Corn and Sausage Muffins

by Carol Springer (Yoyo)

1 1/2 cups self-rising corn meal
1 1/2 tsp. baking powder
3/4 tsp. salt

3/4 cup canola oil
1 1/2 cups sour cream (can use light)
1 15 oz. can cream style corn
3 eggs

1 lb. bulk sausage, cooked and crumbled

Mix all dry ingredients. Mix all wet ingredients. Just before baking, combine dry and wet and spoon into muffin tins. Top with sausage (can put this right in the batter if you like). Bake at 400 degrees for 30 minutes.

Cracker & Eggs' Crabcakes

by Tripp Starnes (Cracker and Egg)

Crack a bunch of stone crab knuckles, clean the shells out, clean the shells out again, set aside, check for shells again.

Sauté a trio (onion, red pepper, celery) 'til soft.

Add softened cream cheese, your choice of spice(s) (Tsunami Spin, Old Bay, dill weed,.....), and a little dry white wine to the trio and let sit for 30 minutes.

Combine mixture, crab meat, egg yolk(s), form into patties and refrigerate for 30 minutes.

Dredge patties in bread crumb mix seasoned with spice(s) of your choice.

Heat BGE to 400-450 and grill direct on fish grate until crisp.

If you prefer a firmer crab cake, add cubed bread and an additional egg yolk to the mixture.

Peach/Blueberry Crisp

by Jay Taylor (SSN686)

This recipe I originally got from Mad Max Beyond Eggdome in Sept. 2003, so all the credit goes to him for the inspiration.

Ingredients:

9 to 10 peaches
2 -- approx. 4oz. packages of blueberries

Crisp topping:

2 sticks of butter
1 1/2 cups flour
2 cups sugar
4 teaspoons cinnamon

Preparation/cook:

Peel and cut up peaches and mix with blueberries in a 9 x 13 pan. Mix together the topping ingredients and press on top of fruit.

Egg setup is with platesetter (feet down) at about 350 dome temp and cook for one hour. Remove and enjoy.

Sausage Balls

by Luke and Missy Salazar (Lazydogsaloon and 2bossy)

1 roll Jimmy Dean hot breakfast sausage
1 pkg. (8 oz) shredded cheese
1/2 cup bisquick
1-2 tsp. of which ever spice/rub you prefer

Mix all together and roll in to golf ball sized balls.

Set your grill up for an indirect cook.

Cook balls @ 350 degrees approx. 1 hour or until internal temp reaches 160 degrees.

We like to dip them in a jalapeno pepper jelly as well.

Larry's Cheater's Pulled Pork Sandwiches

by Larry Lambert (QBH)

This is not so much a recipe, as a technique.

I wanted to serve pulled pork for lunch, but was unable to tend the grill overnight.

I rubbed an 8lb boston butt with yellow mustard, followed by Dizzy Pigs Raging River rub. Wrapped in plastic wrap and refrigerated overnight.

In the morning I cooked it indirect, about 225-250 using cherry and hickory chunks for smoke flavor, until the internal temp reached 195, about 14 hours.

When the butt was done, I wrapped it in foil with a mixture of apple juice and BBQ sauce (I use a locally produced sauce from David Barbecue in Gainesville), and stuck it in the refrigerator for a couple of days.

On the morning of the fest I reheated the butt at about 250-300, still wrapped in foil, for about 3 hours, then pulled it, mixing it with a combination of David's hot and mild bbq sauces and some apple juice.

For the fest, I ordered some Silver Dollar rolls from Publix bakery. These tiny rolls are perfect for sample sizes sandwiches. Piled the pulled pork, and some coleslaw on the rolls and served.

Jopa's Pork Tenderloin

by Joe Pauley (Jopa)

Whole pork tenderloins cooked direct at 400 on the mini. When done let rest, cut and drizzle with a Sesame ginger Teriyaki sauce. I used one from Stonewall Kitchen and it was very good.

Pork Loin from the Islands

by John Hall (egret)
for Terri Jackson (vwgal)

Ingredients :

2 pork tenderloins
1 cup coconut milk
3 Tbs. Jamaican Jerk seasoning
2 Tbs. olive oil
1/2 cup toasted and finely chopped coconut flakes
1/3 cup sour cream
1/3 cup crushed pineapple
1/3 cup shredded coconut
1/3 cup cream of coconut rum
apple wood for smoking

Procedure :

Rinse and pat dry pork tenderloins.
Inject each with the coconut milk - get as much as possible into the loin.
Wrap tightly with plastic wrap and refrigerate overnight.
Approximately 6 hr before cooking - rub olive oil and jamaican over loin and re-wrap and continue to marinate until grilling time.
Stabilize BGE at 350 degrees using inverted plate setter and raised grid.
Add apple wood to the coals.
Place tenderloins on raised grid and cook/smoke until internal temperature reaches 145.
Toast and finely chop 1/2 cup of coconut flakes.
Sauce: Add 1/3 cup each of the following: shredded coconut, crushed drained pineapple, sour cream, cream of coconut rum.
Let cooked loin rest for approximately 25 minutes - then slice into 3/8 inch slices - keeping the shape of the loin then cut sliced loin lengthwise, creating half moon pieces of the loin - sprinkle the finely chopped toasted coconuts flakes, this should be a light dusting.
Serve with the dipping sauce

Cooking tips :

**smoke with apple wood - or a light wood of choice;
**chop toasted coconut flakes into almost a dust;
**dipping sauce - work with ingredients until a sauce consistency is achieved - drain pineapple well;

Recipe Source

Mr. Toad (Rodney Deal)

Curry Cheese Toasts

by Carol Springer (Yoyo)

1 lb. sharp cheddar cheese, grated
1 can ripe olives, chopped fine
1 medium onion, grated
1 Tbs. curry powder
1/2 cup mayonnaise

Mix ingredients. Refrigerate overnight. Spread on english muffins or toast. On the egg, bake on a plate setter at about 400 degrees until melted.

Refried Bean Dip

by Tonia Lambert (QBabe)

1 can refried beans
1 can black beans, rinsed and drained
1/2 cup reduced-fat sour cream
1 cup salsa
1/4 tsp Dizzy Pig Raging River rub
1 cup shredded Mexican cheese
1/4 cup chopped cilantro

Set up egg for indirect cook. Stabilize at 375 degrees. Combine refried beans and black beans. Spread bean mixture in a disposable pie plate. Spread sour cream on top of beans, then top with salsa and cheese. Cover and bake in egg for 20 minutes. Uncover and bake an additional 10-15 minutes, or until bubbly. Remove from egg and top with cilantro.

Serve with tortilla chips, pita chips or Fritos scoops.

Baked Eggs and Mushrooms in Ham Crisps

by Evans Tabor (Chubby)

1 lb. cremini (baby bella) mushrooms, finely chopped
1 cup finely chopped shallots
2 cloves garlic, finely chopped
2 Tbs. unsalted butter
2 Tbs. olive oil
2 Tbs. sour cream
1 Tbs. finely chopped tarragon or parsley
12 slices Black Forest or Virginia ham (without holes)
12 large eggs (don't use extra large or jumbo)

Preheat EGG to 375 degrees dome for direct cooking. Fit 1 slice of ham in each of the 12 lightly oiled muffin cups (ends will stick up and fold over the edges).

Sauté mushrooms, garlic and shallots in oil & butter until mushrooms have rendered off most of their liquid (about 10 minutes). Remove from heat and stir in sour cream and tarragon. Salt and pepper to taste. Evenly divide mushroom mixture into the ham cups and crack one egg into each one. Garnish with tarragon or parsley and bake (about 10 minutes) until whites are set and yolks are runny (if desired).

Remove ham crisps from muffin cups with 2 spoons or small spatulas.

Kim's Venison

by Kim McCarthy

This will work with backstrap and roast

Soak meat in buttermilk – completely covered for 24 to 36 hours. The more the better. I have found the best way to get the gamey taste out of venison is to use buttermilk.

Remove venison from buttermilk rinse and pat dry.

Rub your favorite seasoning over the meat. (for the backstrap I prepared I made up my own mixture of seasonings. For the roast I used Butt Rub)

Soak in your favorite marinate. (for the backstrap I marinated in a balsamic vinaigrette. The roast I marinated in a Caesar salad dressing)

Marinate meat for at least an hour. Again, the more the better.

Take meat out of marinate and wrap with thick sliced bacon and hold together with bamboo skewers. Make sure to overlap the bacon (the bacon keeps the meat from drying out when cooking).

Wrap in foil when done wrapping with bacon. Pour some of the marinate over the bacon and venison.

Put meat wrapped in foil on egg when temp. is around 300 – 400 degrees.

Cook till your preferred doneness.

Just before taking off grill take out of foil and place on grill to sear the bacon.

Notes: a plank can be used for more flavor.

Olive and Sun Dried Tomato Tapenade

by Tonia Lambert (QBabe)

3 (8 ounce) cans of pitted black olives, drained - I used kalamatas
3/4 cup sun dried tomatoes packed in olive oil
Extra virgin olive oil

In the bowl of a food processor, add the olives, sun-dried tomatoes, with the olive oil they were packed in. Pulse until smooth but still chunky. Add more extra virgin olive oil if mixture is too dry. Spoon into a serving bowl. If not serving immediately, cover with plastic wrap and refrigerate up to 2 days. Bring to room temperature and mix thoroughly before serving.

We served this with toasted sourdough french bread slices. To make bread, set up egg for indirect cook and stabilize at 450 to 475 degrees. Slice sourdough french bread baguette into 1/4 inch thin slices. Spray both sides of bread with cooking spray. Sprinkle with Big Green Egg Green Garlic and Pepper rub and fresh minced parsley, or Mrs. Dash, or your favorite herb rub. Place bread slices on a cookie sheet and bake for 3-5 minutes until crisp.

* Recipe courtesy Giada De Laurentis

Sausage/Cheese Bread Roll

by Jay Taylor (SSN686)

Ingredients:

1 -- 1# loaf frozen bread dough, thawed
1 -- 1# breakfast sausage (Jimmy Dean Sage is our favorite)
12 oz. shredded cheese (we typically use cheddar, but anything is good)
2 eggs

Preparation/cook:

Roll dough into approx. 12" x 15" rectangle. Cook sausage. Mix cooked sausage, shredded cheese and eggs. Spread mixture on bread dough. Roll dough with mixture inside like a jelly roll and drop into a greased (Pam spray works also) bundt pan. Let rise in warm area until puffy (about 1 hour).

Egg setup is with platesetter (feet down) at about 375 dome temp. Place bundt pan on platesetter and cook until top is golden brown (usually about 35 to 45 minutes). Invert bundt pan onto cutting surface and then brush butter on all sides of bread roll. Slice and enjoy.

Jerked Fish

by Tripp Starnes (Cracker and Egg)

3 onions-different variety (red, sweet, yellow)
3 bunches scallions
3 jalapenos
1 poblano pepper
6 sprigs thyme
3 cloves garlic
6 bay leaves
12 cloves, ground
cinnamon

Blend all in food processor, add 6 Tbs. tamari and 6 Tbs. Pick-a-Peppa and continue to blend.

Assortment of fish, snook, grouper, dolphin, tuna, swordfish

Rub marinade on fish and cook on fish grate with Egg at 400 degrees until done.
(Do not soak fish in marinade).

White Chicken Chili

by Billy Ward (Wardster)

1 medium onion, chopped
3 tablespoons olive oil
1 (4 oz.) can green chilies, drained
3 tablespoons all-purpose flour
2 teaspoons ground cumin
2 (16 oz.) cans navy beans
1 (14 oz.) can chicken broth
1 cup finely chopped cooked/smoked chicken breast
1 cup chopped cilantro
Salt and pepper to taste

In large skillet, cook onion in oil for 4 minutes or until transparent. Add chilies, flour, cilantro, and cumin. Cook and stir for 2 minutes. Add beans and chicken broth, bring to a boil. Reduce heat; simmer for 10 minutes or until thickened. Smoke chicken on egg until done, chip and add; cook until hot. Ingredients can also be combined and simmered in a crock pot. Garnish as desired.

Optional toppings-
Shredded monterey jack or cheddar cheese
Sour cream
Crumbled bacon
Salsa or chopped tomato
Chopped cilantro
Chopped green onion
Chopped jalapeno
Tortilla chips

QBH's Coleslaw

by Tonia Lambert (QBabe)

8 cups shredded green cabbage (about 1/2 of a large head)
2 carrots, peeled and grated
1/2 medium red onion, shredded or chopped fine
1/2 cup lowfat sour cream
1/2 cup reduced fat mayonnaise
3 Tbs. white vinegar
1 - 2 tsp. red wine vinegar
1 Tbs. sugar
1/2 tsp. celery seed
1/4 tsp. freshly ground black pepper
1/2 tsp. kosher salt
1/4 to 1/2 tsp. DP Tsunami Spin

In a large mixing bowl, mix the cabbage, carrots, and onion. Whisk together the remaining ingredients in a small bowl. Stir the dressing into the vegetables and chill for a few hours before serving.

This recipe is a modification of a recipe we found in a cookbook called "1000 Lowfat Recipes" by Terry Blonder Golsen. It's a fantastic cookbook and has SO many awesome recipes. If you get a chance to pick it up, don't hesitate.

For those doing WW, it's only 2 points per 1 cup serving.

Pickled Onions & Cucumbers

by Richard Howe (Richard)

3 whole onions, sweet
1 12 oz. malt vinegar
1 1/2 Tbs. pickling spices
1 large cucumber
1/2 Tsp. crushed pepper, more if you like them hot

In a large container with top, place sliced onions, cut about 1 inch by one inch. varies by size of onion. Peeled cucumber, sliced in half lengthwise and then into 1/2" slices.

Place vinegar and pickling spices and crushed red peppers in container. If this does not cover the onions and cukes, add additional vinegar to cover. At this point you might want to use some balsamic, more malt, red wine and cider. Depends of your liking of different flavors of vinegar, all malt may be too strong for most people. Place in refrigerator for a week or 10 days. Shake once or twice to move the spices around during that time period.

This is great on salads with tomatoes or just on crackers with cheese.

They also may be skewered alternately and grilled for 10-15 minutes. Careful not to burn the onions.

Sinfully Good Carrot Cake

by Tonia Lambert (QBabe)

From "The Book Lovers Cafe Cookbook", Gourmet Vegetarian Recipes by Crystal Dougherty & Ian Schleifer. It's a tiny place inside a local bookstore that has super good food. I changed a couple of things, but this is such a good recipe, there's really not much to improve on...

2 cups flour
2 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 1/2 cups sugar
1/4 tsp. mace
1 1/2 cups canola oil
4 eggs
3 cups grated carrot
3/4 cups walnuts, chopped (the recipe called for them to be diced, but I thought that was too small, so I left them a bit larger, plus I added a few more to equal about 1 cup)
1/2 cup raisins
1/2 cup golden raisins (not in the original recipe, I added these)
1 Tbs. lemon zest

Sift the dry ingredients into a separate bowl (flour, baking powder, baking soda, salt, cinnamon, and mace). In a large bowl, beat sugar and oil together. Add eggs, one at a time, and incorporate each one before adding the next. Slowly add the flour mixture. Next add the carrots, raisins, walnuts, and lemon zest. Pour into two round 9-inch greased and floured cake pans (or three 8-inch pans). Bake at 350 degrees for 50 to 60 minutes, until a toothpick comes out clean.

Turn the cake(s) out onto a rack and cool. Once they are cool, spread a layer of icing on the top of one round, set the other on top and finish icing the top and sides, being careful to not tear the cake and have crumbs on the outside. Garnish the sides of the cake with chopped walnuts, if desired.

Continued next page.....

Sinfully Good Spicy Cream Cheese Icing

8 ounces cream cheese, softened to room temperature
6 Tbs. unsalted butter, softened to room temperature
1 tsp. vanilla extract
2 to 2 1/2 cups powdered sugar
1/2 tsp. lemon zest (the original recipe called for 1/4 tsp, but I thought it tasted better with a bit more zing)
1 Tbs. lemon juice
1 tsp. ground cloves (the recipe said this was optional, but I would say it was essential)

At the Fest, I used a 10 x 14 inch rectangular cake pan, so I could serve more people, but at the bookstore, they do it in the round pans, and it's a very elegant cake when done that way.

Stuffed Mushrooms with Curry Couscous, Provolone and Proscuitto

by Scott Borders (Borders)

12 large button mushrooms, (stems and gills cleaned out)
1/2 box curry couscous
1/2 package Near East Mushroom Couscous Seasoning
1 roll Boars Head Proscuitto and Provolone
1 Tbs. Ken Stone's EZ Life rub (smells so good in this recipe)

1. Put the couscous and seasoning in a bowl and add very hot water (185F) just to cover the couscous. Mix the water, couscous and seasoning real well. Put about 1 teaspoon or so of the couscous to cover the bottom of the shroom.
2. Cut a slice of the proscuitto roll and trim it so that it fits well in the cap. Sprinkle with EZ Life:
3. Cook on BGE indirect, 300°F, apprx. 1 hour.

QBabe's Herbed Artichoke Dip

by Tonia Lambert (QBabe)

1 (15 ounce) can quartered artichoke hearts in water, drained
1 (6 ounce) jar marinated baby mushrooms and their liquid
1 shallot, coarsely chopped
4 sprigs fresh tarragon leaves, stripped
3 Tbs. white wine or champagne vinegar
1/2 cup reduced-fat sour cream
2-3 cloves roasted garlic, minced
1/4 - 1/3 cup grated parmesan cheese
1-2 Tbs. minced fresh parsley
Kosher salt
Freshly ground black pepper

In a food processor, combine artichokes, mushrooms, shallot, tarragon, vinegar and garlic. Season with salt and pepper and process until smooth. Remove from processor and add sour cream, parmesan cheese and parsley. Serve with vegetables for dipping (we had a selection of baby carrots, cucumber slices, red and orange bell peppers, and celery hearts).

Ginger Lime Chicken Skewers (Kabobs)

by Monica Braverman (MollyShark)
Courtesy of DizzyPigBBQ.com

2 boneless skinless chicken breasts

Marinade:

2 Tbs. sesame seeds
2 Tbs. Chinese oyster sauce
2 Tbs. peanut (or vegetable) oil
1 Tbs. Tsunami Spin rub
1 Tbs. turbinado sugar
1 Tbs. fresh finely chopped ginger
Juice from half a lime

Bamboo or other skewers
Additional Tsunami Spin rub

Slice chicken breasts into strips, and place in bowl, or non-reactive container.
Mix the marinade ingredients together.
Pour the marinade over the chicken, toss well, and refrigerate for 30-90 minutes.
Carefully skewer the chicken strips by "folding" the chicken using care not to compress the pieces too tightly. The tighter it is the longer it takes, and you don't end up with as much of the magic crust.

Shake on a light dusting of Tsunami Spin rub.

Grill over a medium hot to hot fire. They only take a few minutes per side, so you have limited time to build up your crust. A lower fire will result in a paler and less flavorful product, and the chances are higher that you will overcook the meat while you wait for some good color. A good hot fire in the 400-600 degree range should give you some nice color and crust just about the time the middle is done.
Depending on the heat of your fire and the thickness of your kabobs, they should take approximately 4-8 minutes per side. Once they are firm to the touch, or 160-165 internal, they are ready to come off!!

These are good served with sticky jasmine rice, and an asparagus stir fry.

Three Bean Casserole

by Billy Ward (Wardster)

1 (10oz) package frozen peas in butter sauce
1 (10oz) package frozen lima beans in butter sauce
1 (16 oz) can (drained) of French style green beans
1 (8 oz) can (drained) sliced water chestnuts
2-3 cups of diced cooked ham

1 cup mayonnaise
1 medium sized onion, chopped
1 Tbs. prepared mustard (not dry)
1 Tabs. worcestershire sauce

Topping-

1 cup Pepperidge Farm Herbed Stuffing mix
2 Tbs. butter or margarine, melted
Crumbled bacon

Cook peas and limas according to the package directions, but do not drain (if with butter sauce). Combine everything in a bowl except the stuffing mix and butter. Spoon mixture into a lightly greased 2-quart casserole dish. Melt the butter and stir into stuffing mix. Sprinkle over casserole. Set up egg for indirect cook at 350*. Cook for 30-40 minutes, or until dish starts to bubble.
Yield: 6-8 servings

Adjust amount of worcestershire and topping to your taste. We also added a little sugar maple smoke.

Note: If you cannot find the vegetables in butter sauce, just melt a tablespoon or two and add it to the vegetable mixture.

EggHatter's Almond-Chocolate Dream Roll

by Jay Taylor (SSN686)

Ingredients:

1 -- 1# loaf frozen bread dough, thawed
1 cup almonds, chopped
1 cup semi-sweet chocolate chips
1/2 cup brown sugar
1/4 cup softened butter

Glaze:

Mix together 2 cups powdered sugar with 1 to 2 tablespoons milk and 1 tablespoon Hershey chocolate syrup.

Preparation/cook:

In a food processor, with a standard utility blade, chop almonds and chocolate chips until finely ground. Using hand mixer, add in sugar and butter until chocolate mixture is a paste. Set aside. Roll thawed dough into a approx. 12" x 15" rectangle. Spread chocolate mixture on dough. Roll dough with mixture inside like a jelly roll and drop into a greased (Pam spray works also) bundt pan. Let rise in warm area until puffy (about 1 hour).

Egg setup is with platesetter (feet down) at about 375 dome temp. Place bundt pan on platesetter and cook until top is golden brown (usually about 20 to 25 minutes). Invert bundt pan onto cutting surface and then drizzle glaze on roll. Slice and enjoy.

Spicy Hummus

by Tonia Lambert (QBabe)

1 (14.5 oz) can of chickpeas (garbanzo beans), drained
2 Tbs. tahini sesame paste
1-2 Tbs. olive oil
1/2 tsp. crushed red pepper flakes
1 tsp. ground cumin
1 tsp. ground coriander
1 clove garlic, crushed
1/4 - 1/2 tsp. kosher salt
1/3 cup water
1/2 lemon, juiced

Pita breads, grilled and cut into wedges, for dipping

Combine beans, tahini, oil, pepper flakes, cumin, coriander, garlic, salt, water and lemon juice in a food processor bowl and grind into a smooth paste. Transfer to a small dish and surround with warm grilled pita bread wedges.

To grill pitas, stabilize egg at around 400 to 450 degrees. Lightly brush both sides of pita with olive oil, or spray both sides with cooking spray, and place on grill. Sear about 1 minute per side, just long enough to develop grid marks and warm bread up. Remove and cut into wedges.

* based on a recipe by Rachel Ray

Ronbeaux's Tri-Tip

by Ron Hill (ronbeaux)

The tip weighed 1.75 lbs.

I coated it with McCormick Grill Mates Spice Rub (the paste type in mesquite flavor) and set in the fridge for about three hours.

Got the egg going at 275 and steady with a platesetter for indirect (I've done at 250 with same results).

Threw in some Jack Daniels woodchips for smoke.

Put the tip on the egg and inserted my temp. probe. I have a Taylor that I got at Ace hardware.

Cooked it indirect until the internal temp was 127.

Pulled it off and covered with a foil tent.

Set the egg up for direct and stabilized it at 500 (I found that this temp allows you to finish the internal temp to your liking without burning, you still get a nice sear)

Placed the tip back on, turning twice until the internal temp was 140.

Pulled the tip back out and set under a foil tent for 15 minutes before slicing.

It came out really good. Tonya doesn't like spicy food so this rub is good for her, she loves it. This is the third one I've done and I like this method the best as compared to t-rex first, then finish. In all it took about 2 hours from the time I lit the egg. The thickest part of the tip was a perfect medium to medium rare and the thin parts were medium. It was real tender and I even snacked on a piece this morning right out of the fridge. One thing I noticed is while leaving the temp probe in the meat on the first pull, the temp climbed to 131. I pulled at 140 on the second phase for this reason as will also climb up a few degrees. I wanted it just past rare.

Ricardo's Pico de Gallo

by Richard Howe (Richard)

6-8 whole tomatoes
1 medium red onion
1 bunch cilantro, fresh
1 can green chiles, diced, Ortegas/El Paso or similar
1-2 whole jalapenos, fresh
juice from 1 fresh lime
1/4 cup wine vinegar
1 dash cayenne pepper
fresh ground pepper, to taste
1/2 oz. Cuervo Gold tequila, to taste, optional

Take tomatoes and cut in half against the stem, remove the seeds and any juices, discard seeds and juices. dice in 1/4 inch pieces.

Sprinkle with a little salt and let set for 30 minutes to remove more juices (prior to doing this, if you desire, lightly roast the whole tomato to remove the skin-gas burner or grill is best, but keep some of the burnt skin for flavor and texture).

Finely dice red onion, jalapenos, and cilantro (leaves only).

Mix all ingredients (best the next day-will keep refrigerated for about a week)

This is the way we like it, but play around for your taste buds, there are choices for each palate.

Cocktail Meatballs

by Luke and Missy Salazar (lazydogsaloon and 2bossy)

1 lb. ground beef
1/2 cup dry bread crumbs
1/4 cup milk
1/2 tsp. salt
1/2 tsp. worcestershire sauce
1/4 tsp. pepper
1 small onion, chopped
1 egg
1 tsp. fresh parsley

1 jar of chile sauce (I prefer the Heinz brand)
10 oz. grape jelly

Mix the first 9 ingredients together, Shape into one and one half inch balls.
Luke cooked them indirect at 400 degrees for approx. 20 mins.

Melt together the chili sauce and grape jelly.

Add meatballs and coat to cover. I generally serve from a crock pot so that they stay warm. Always a HUGE hit!

Blackened Steaks

by John Hall (egret)

This is basically the TRex method of doing steaks using a skillet for the sear.

Apply a liberal amount of CasaBP Blackening rub on both sides of the steak (I blackened a ribeye and some NY Strips at the fest.).

Get your egg going extremely hot and put a cast iron skillet/pan as close to the coals as you can. Leave it in for several minutes with dome open until it gets almost white-hot.

Put the steak in the skillet and sear for 90 seconds. Turn steak over and sear for another 90 seconds. Remove steak and cover with foil. Remove skillet/pan and put your grid in the egg in a raised position. Shut the egg vents and bring the dome temp. down to about 400 degrees. Place steak on the raised grid and roast it to your desired internal temp.

This creates some major smoke, but, the crust and the flavor are tremendous.

I don't know who posted this rub recipe (it was on the forum some time back, but thanks to whoever is responsible).

CasaBP Blackening Rub

- 2 1/2 Tbs. paprika
- 1 3/4 Tbs. kosher salt
- 1 Tbs. fresh ground black pepper
- 2 Tbs. garlic powder
- 1 Tbs. onion powder
- 1 1/4 Tbs. dried oregano
- 1 Tbs. dried thyme
- 1 tsp. cayenne pepper

Chubby's Firecracker Chipotle Baked Beans

by Evans Tabor (Chubby)

8 oz. chorizo or andouille, thinly sliced
2 cups chopped onions
1 cup chicken broth
1/3 cup packed dark brown sugar
1/3 cup cider vinegar
1/3 cup bottled chili sauce
1/3 cup dark molasses or sorghum
2 tsp. dry mustard
2 Tbs. chipotle chile powder
1/4 cup turbinado sugar
1 tsp. salt
1 tsp. ground cloves
1 tsp. ground allspice
1 (15 oz.) can black beans (drained & rinsed)
1 (15 oz.) can canellini beans (drained & rinsed)
1 (15 oz.) can red kidney beans (drained & rinsed)

Preheat EGG to 300 degrees dome temp. Place a 5 qt. dutch oven for direct cooking. Add chorizo & sauté 2 minutes. Add onion and sauté 5 minutes, stirring occasionally. Stir in broth and remaining ingredients and slowly simmer uncovered for 2 hours.

Drbbq's Sweet n' Spicy Pork Loin

by Luke and Missy Salazar (lazydogsaloon and 2bossy)
courtesy of Ray Lampe (Drbbq) <http://www.drbbq.com/>

1 boneless pork loin roast (it calls for a 3 lb roast), but I believe we used a larger one (more like 5-6 lb)

One half cup hot pepper sauce (our choice was Crystal hot sauce)

Sweeter Big-Time Barbecue Rub (recipe follows)

The night before your cook, in a large zip lock bag, marinate the roast in the hot pepper sauce.

Set grill up indirect to 350 degrees, adding guava wood (or your favorite pork smoking wood for flavor).

Remove the pork from marinade and season liberally with your rub.

Cooked pork to the internal temp of 145 degrees (using our new handy dandy Thermopen), approx. one hour for a smaller roast and one hour and forty five minutes to two hours for the larger roast.

Sweeter Big Time Barbecue Rub

1/2 cup salt

1/2 cup turbinado sugar

1/2 cup granulated brown sugar

1 Tbs. granulated garlic

1-1/2 Tbs. granulated onion

2 Tbs. paprika

2 Tbs. chili powder

2 Tbs. freshly ground black pepper

2 tsp. cayenne pepper

1-1/2 Tbs. dried thyme

1 Tbs. ground cumin

1 tsp. ground nutmeg

1 tsp. cinnamon

Combine all ingredients in a bowl, mix well, and store in an airtight container.

Yields : 1-3/4 cups

Monster Chicken

by Kim McCarthy

3 – 4 boneless, defrosted chicken breasts, butterflied. Season with favorite rub or seasoning, marinate in favorite marinade or salad dressing. (I used John Henry's Jerk Chicken Rub and marinated in Ken's Light raspberry vinaigrette)

Cut up lengthwise and then slice mild sausage and put between butter flied chicken breast.

6 -7 slices portabella mushrooms inside butter flied chicken breast

Slice up 2 scallions and place inside butter flied chicken breast.

I used bamboo skewers to secure the chicken breast.

Soak a sugar maple plank for one hour. After soaking pat dry and rub with a little olive oil to prevent chicken breast from sticking.

Place stuffed chicken breast on plank

Optional-sprinkle any left over sausage pieces, scallions, and mushrooms, and pour some marinade over chicken breast

At this time the egg temperature should be around 350 – 400.

Place the plank on the grill, close lid

Check every 20 minutes or so for doneness.

When stuffed chicken is done pull off the grill and plank and place on a dish, sprinkle with mozzarella cheese and serve.

Yoyo's Marinated Veggies

by Carol Springer (Yoyo)

2/3 cup sugar
2 cup cider vinegar
1 tsp. salt
1 tsp. garlic powder
1 tsp. pepper

Boil above mixture briefly, enough to dissolve sugar. Pour over two bags of garden style veggie mix (Kroger brand). Better the next day.

You can put this marinade over any veggies. The original recipe called for cooling the liquid before putting over veggies but since I used frozen ones, I don't bother. It is nice as a three bean salad base.