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Amaretto Hot Fruit Casserole

by J. Curtis Taylor (SSN686)

Ingredients:

1 (16 oz.) can Peach Halves

1 (16 oz.) can Pear Halves

1 (16 oz.) can Pineapple Chunks

1 (16 oz.) can Apricot Halves

1 (16 oz.) can Dark Pitted Cherries

1 dozen Almond (or whatever you can find) Macaroons

2 Bananas (sliced)

Lemon Juice

1 cup Brown Sugar

Butter

1/2 cup Amaretto Liqueur

Preparation:

Stabilize egg at 350° with plate setter (legs down).

Drain fruit well. Crumble macaroons into small pieces.

Slice bananas and sprinkle with lemon juice.

Mix all fruit together.

Layer fruit and macaroons in a deep casserole dish. Sprinkle with brown sugar and dot with butter. Pour Amaretto liqueur over top.

Place casserole dish on platesetter and bake for 30 minutes.

Amish Cinnamon Friendship Bread

by Peter P. Benac (Celtic Wolf)

Ingredients:

1 cup Amish Friendship Bread Starter (Recipe follows) 2/3 cup Vegetable Oil 3 Eggs 2 cups All-Purpose Flour 1 cup White Sugar 1 tsp. ground Cinnamon 1/2 tsp. Salt 1/2 tsp. Baking Soda 1 1/4 tsp. Baking Powder

Preparation:

1 tsp. Vanilla Extract

- 1. Preheat egg to 350° with an indirect setup. Grease 2 (9x5 inch) loaf pans.
- 2. In a large bowl, combine the Amish bread starter with all the remaining ingredients. Mix well. Pour into prepared loaf pans.
- 3. Bake for 50 to 60 minutes.

The starter is best to get from a friend, because it takes on a taste all it's own when passed from friend to friend. They say it's the air and natural yeasts found in everyone's home. I know the longer the starter is alive the better it tastes. My Aunt had one of these on her counter for years.

The Starter:

NOTE: Do NOT use metal or reactive utensils or containers during the 10 days..

Day one: (Stir mixture this day if you get it from a friend and skip to day 2).

In a plastic or Glass Bowl:

Add one package of Instant Dry Yeast to 1/4 cup of warm water. Turn on your tap and let it get hot. Let the mixture sit for 10 minutes.

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In another plastic or glass bowl:

Combine one cup of sugar, with one cup of flour. Mix well.

Add 1 cup of milk, stir till mixture is smooth. Add the yeast mixture and stir well.

Cover and sit in a warm dry place. (if it bubbles over pour into a bigger glass or plastic container).

Day 2, 3, 4

Stir the mixture once a day till smooth.

Day 5

Add in one cup flour, one cup sugar, one cup of milk

Day 6, 7, 8, 9

Stir once a day till smooth.

Day 10.

Add in one cup flour, one cup sugar, one cup of milk

On this day put one cup aside for your bread above. Give 2 cups to friends. One cup to start the process over.

You can freeze the starter. It will take 3 hours to thaw and be ready to start the process over.

I hope you have lots of friends..:)

This starter can be used in any recipe that calls for a SWEET Starter. Try it in your favorite pancake recipe; just reduce the baking powder. This is why my Aunt had one on her counter.

Atomic Buffalo Turds

by John Hall (egret)

Ingredients:

12 Jalapenos - fresh (3-3.5 inches each)
(1) 8 ounce package of Cream Cheese
12 oz. Bacon (regular sliced-NOT thick sliced)
1 pack Smoked Cocktail Wieners (Lil' Smokeys)
Dizzy Pig Red Eye Express rub
Wood Chunks (Apple, Hickory, or Guava Wood work well)

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 each end of the bacon with a toothpick.

Sprinkle a liberal amount of DP Red Eye Express rub all over the surface of the bacon.

Stabilize egg at 350° with a raised grid.

Place a drip pan on regular grid to catch the drippings.

Put 2-3 chunks of wood on the coals and place ABT's on the raised grid.

Cook about 45 minutes, then turn them over to crisp up bottom side of bacon, and cook for an additional 15 minutes.

Allow to cool several minutes before serving.

Baked Corned Beef and Cabbage

by Peter P. Benac (Celtic Wolf)

Ingredients:

1 Corned Beef Brisket Sliced 1/2" slices (remember to cut against the grain) 1 or more heads of Cabbage - cored and sliced into 1" wedges (1 wedge for every 3 slices of Corned Beef)

White New Potatoes or Red Skin Potatoes cubed (1 or 2 potatoes per 3 slices of Corned Beef)

Carrots peeled and sliced into 1/2-3/4 inch chunks (5 or 6 chunks per 3 Slices of Corned Beef)

Onions peeled and cubed. (1 or 2 cubes per 3 slices of Corned beef)

Cut off a good sized piece of heavy Duty aluminum foil. (large enough to hold your ingredients x 2 + 4")

Preparation:

On one half of foil, place 3 slices corned beef spread out some, potatoes, cabbage, carrots, and onions, one or 2 slabs of butter, salt and pepper.

Now the fun part. Fold the other half of the foil over the top of the food. Line up the edges.

Make a 1/4 - 1/2 inch fold toward the food along the top edge. Repeat for each side.

Repeat the folding step till you are about a half inch from the food on all sides.

Repeat till you have all the food wrapped.

Cook the packets direct or indirect at 350. The package will swell as it cooks. After 30-40 minutes flip the packets with tongs. Cook an additional 30 minutes.

Serve!!

Baked Plantains

by J. Curtis Taylor (SSN686)

Ingredients:

Ripe Plantains (over ripe is probably preferred) Butter or Amaretto Brown Sugar Aluminum Foil

Preparation:

Stabilize egg at 350°.
Split plantains length-wise (leave peel on).
Dot with butter, or pour on some Amaretto.
Top with brown sugar.
Wrap in aluminum foil (recommend no more than one plantain per package).
Place packages on grid and bake for 12 to 15 minutes.

Open aluminum packages and check to see if plantains are soft. Slice into bite size pieces and enjoy.

Breakfast Casserole*

by J. Curtis Taylor (SSN686)

Ingredients:

8 slices White or Wheat Bread Butter 1 lb. Sausage (cooked and drained) 2 cups shredded Cheddar Cheese 5 Eggs 2 cups Milk or Half and Half 1 tsp. dry Mustard 1/2 tsp. Pepper

Preparation:

Spread butter on each slice of bread.

Cube each slice of buttered bread and spread in 9x13 baking dish.

Sprinkle with sausage and top with cheese.

Combine eggs, milk, mustard, and pepper and beat well.

Pour over bread and chill overnight.

Stabilize egg at 350° with grid on plate setter (legs up).

Place baking dish on grid and bake for 45-50 minutes.

^{*} The breakfast casserole recipe was from a post by TRex on 12/25/06.

Brown Irish Soda Bread

by Peter P. Benac (Celtic Wolf)

Ingredients:

3 cups (12 oz.) Wheat Flour

1 cup (4 oz.) White Flour (do not use self-rising as it already contains baking powder and salt)

2 oz. Butter

1 tsp. Salt

1 1/2 tsp. Baking Soda.

About 1 3/4 cups of Buttermilk (pour in a bit at a time until the dough is moist)

Preparation:

Preheat the Egg indirect to 425 F. degrees. Lightly grease and flour 5 qt. dutch oven.

In a large bowl thoroughly combine all the dry ingredients. Cut in the butter until the flour is crumbly.

Add the buttermilk to form a sticky dough.

Place on floured surface and lightly knead (too much allows the gas to escape).

Shape into a round flat shape in 5 qt. dutch oven and cut a deep cross in the top of the dough.

Cover the dutch oven and bake for 30 minutes. Remove cover and bake for an additional 15 minutes.

The bottom of the bread will have a hollow sound when tapped to show it is done.

Cover the bread in a tea towel and lightly sprinkle water on the cloth to keep the bread moist.

NOTE: This bread does not last long. It is traditionally made daily. If you want a traditional White Irish Soda Bread eliminate the wheat flour and use 4 cups of white flour.

Buffalo Ranch Chicken Quesadillas

by Luke (lazydog) and Missy (2bossy!) Salazar

Ingredients:

1 whole Chicken
Your favorite Rub
(2) 8 oz. blocks Cream Cheese
1 - package dry Ranch Dressing
Frank's Buffalo Wing Sauce
8 - 10 inch Tortillas
(2) 8 oz. packages of shredded Cheese
1 fresh Jalapeno Pepper (diced)
Purple Onion or Scallions (sliced or diced)
Favorite Salsa (optional)
Sour Cream (optional)

Preparation:

Stabilize egg at 350° with a raised grid.

Spatchcock the chicken and spice with your favorite rub (see the following web site for spatchcock technique: http://www.nakedwhiz.com/spatch.htm).

Place chicken on raised grid and cook approximately 1 hour.

While chicken is cooking mix both (2) softened blocks of cream cheese to the (1) package of dry ranch dressing.

Remove chicken from grill and place a pizza stone on the raised grid.

Cool, debone and shred or chop chicken. Mix with Frank's buffalo wing sauce (use as much or little as you like).

Spread cream cheese on whole tortilla, top half of tortilla with chicken mixture, add onion, scallions, cheese, jalapeno or any other garnish you prefer.

Fold tortilla in half and place on pizza stone to lightly brown and heat quesadilla, turn and repeat heat process.

Using pizza cutter, cut into triangles and serve with salsa or sour cream it you like. We also rolled the tortilla and cut into bite sized pieces. It's all what you like!

Buttermilk Biscuits

by Peter P. Benac (Celtic Wolf)

Ingredients:

2 cups Flour (DO NOT use Self Rising Flour)

1 Tbls. Baking Powder

1/4 tsp. Baking Soda

1/2 tsp. Cream of Tarter

1/2 tsp. Salt

1/2 cup Shortening

3/4 cup Sweet Buttermilk or add 2 tsp. Sugar to the Cultured Buttermilk

Preparation:

In a bowl, stir together dry ingredients, then cut in shortening with a fork. Make a well in the center and pour in buttermilk.

Stir dough with fork till it clings together.(depending on the flour it could take more buttermilk).

On a lightly floured surface, knead dough GENTLY for ten to 12 strokes (kneading too hard or too much will cause heavy biscuits).

Gently roll out to 1/2 inch thickness. Cut with 2 1/2 inch biscuit cutter, dipping cutter into flour between cuts.

Transfer biscuits onto baking sheet. Bake in 450 degree egg indirect, 10-12 minutes until golden brown.

Caramel Breakfast Rolls

From Beth Braden, via Diana Beyer (poqal)

Ingredients:

2 1-pound loaves, frozen Bread Dough (thawed)1 cup Brown Sugar (packed)1 5.5-ounce package Vanilla Pudding & Pie Filling mix (not "instant")

1/2 cup Butter (melted)

1/4 cup Half & Half

1/2 cup Pecans (chopped coarse)

Preparation:

Grease a 9 x 13" pan.

Combine and mix well brown sugar, pudding mix, butter and half & half. Cut one loaf of dough into small pieces; distribute evenly over bottom of the greased pan. Drizzle half the sugar and pudding mixture over the top; sprinkle with half the pecans.

Cut second loaf into small pieces; repeat as above using the remainder of the sugar and pudding mixture and the pecans.

Cover and refrigerate several hours, or overnight.

Stabilize egg at 325° with plate setter (legs down). Place pan on plate setter and bake uncovered for 50 minutes. While still warm, invert pan onto a cookie sheet or serving platter.

Serves 10 to 12

Cheesy Shrimp on Grits Toast

by Terence Fails (BigT) Recipe courtesy Paula Deen

Ingredients:

3 (14-ounce) cans Chicken Broth
1 1/3 cups quick-cooking Grits
1/2 cup grated Parmesan
1/2 tsp. Salt
2 Tbls. Butter (melted)
8-ounce package Cream Cheese (softened)
1 Tbsl. Half-and-Half
1/2 cup grated Italian Cheese Blend
1 tsp. Dizzy Pig Tsunami Spin rub
1/2 pound cooked, peeled, and deveined Shrimp (chopped)
1/2 cup grated Cheddar Cheese

Preparation:

Stabilize egg at 400° with plate setter (legs down) and (4) 2" ceramic spacers on top of the platesetter

Bring broth to a boil in a large saucepan. Stir in grits, and return to a boil. Cover, reduce heat, and simmer 5 minutes, or until grits are thickened, stirring occasionally. Stir in cheese and salt. Remove from heat. Spoon grits into a greased 9 by 13-inch baking pan. Cover, and chill at least 2 hours, or until firm. Un-mold grits onto a large cutting board. Cut out 24 circles using a round or fluted cookie cutter. Brush a large jellyroll pan with melted butter. Place grit rounds on pan. Bake for 15 minutes. Turn grits, and bake 45 minutes more. Set aside. (Up to this point, the recipe can be prepared ahead. If preparing early, cover and refrigerate grit rounds until you are ready to top with shrimp mixture.)

In a large bowl, combine cream cheese and half-and-half, stirring until combined. Stir in cheese, parsley, and shrimp.

Place grits rounds on a pizza screen. or other perforated grid.

Top each grits round evenly with shrimp mixture. Top mixture with grated Cheddar.

Place pizza screen on ceramic spacers and bake until lightly browned and heated through.

Coffee-Crusted Pork Tenderloins*

by John Hall (egret)

Ingredients:

4 Tbls. freshly ground Coffee Beans
1 1/4 tsp. Onion Powder
4 tsp. Coarse Salt, kosher or sea
3/4 tsp. ground Cumin
4 tsp. Dark Brown Sugar
3/4 tsp. ground Coriander
2 tsp. sweet Paprika
3/4 tsp. unsweetened Cocoa Powder
1 1/4 tsp. freshly ground Black Pepper
1 1/4 tsp. Garlic Powder
1/3 cup Turbinado Sugar

1-2 lbs. Pork Tenderloin (usually come 2 to a pkg) 2 Tbls. Canola or Vegetable Oil

Preparation:

In a small bowl, mix together the first 11 ingredients (coffee through sugar).

Sprinkle this mixture on the tenderloins.

Drizzle the tenderloins with oil and rub it in well.

Wrap in plastic wrap and let sit for at least 4 hours (overnight is better).

Preheat the egg to 400° dome temperature.

Cook tenderloins direct on a raised grid for about 20 minutes, flipping every few minutes, until they reach an internal temperature of 145°. Remove from cooker and let rest 5-10 minutes before slicing.

* This is QBabe's recipe that I've modified slightly by adding Turbinado Sugar and cooking at a higher temperature. I cook this on a regular basis at my dealer and it's always a big hit even without the Redeye Barbecue Sauce (see Sauces section on BGE site) that she recommends.

Corn Soufflé

by J. Curtis Taylor (SSN686)

Ingredients:

1/2 cup Butter

2 - 6.5 oz packages of Martha White Corn Muffin Mix (other brands would work also)

16 oz. Sour Cream

2 – cans (15.5 or 16 oz.) of Creamed Corn

4 Eggs

Preparation:

Melt the butter in a 9" x 13" casserole dish.

Mix the remaining ingredients in a large bowl until moistened.

Pour into the casserole dish.

Stabilize egg at 350° with plate setter (legs down) and spacers to keep pan from direct contact with plate setter.

Place pan on spacers and bake at 350° for 45 to 60 minutes or until it is golden brown on top.

Bake a little longer for a more cake-like consistency or a little less if you want it more like a pudding.

Cornbread

by Peter P. Benac (Celtic Wolf)

Ingredients:

1 1/2 cups plain Cornmeal (not cornmeal mix or self-rising)

1/2 cup Flour

1 Tbls. Baking Powder, preferably Rumford

3/4 tsp. Salt

1/2 cup Sugar (I use Splenda) Use less if you want it less sweet.

3/4 cup Milk

3/4 cup Sweet Buttermilk

1/2 cup Vegetable Oil

2 large Eggs

Preparation:

Preheat Egg to 400 degrees.

Preheat Dutch Oven or a square baking dish in Egg.

Blend dry ingredients in large bowl. Blend milk, oil, and eggs, and add to dry ingredients. Blend till all is combined.

Use a small amount of Crisco or bacon grease (say about 1/4 tsp or so) into dutch oven or baking pan, brushing it to cover all surfaces well. Place back in oven for a few minutes - you want these hot.

Remove pan from egg and pour mixture into the hot dutch oven or pan.

Bake (covered) until golden brown on the top, about 20-30 minutes. Fork should go in and out clean.

Cow Lickin' Chili

by John Hall (egret)

Ingredients:

Olive Oil

1 1/2 lbs. ground Chuck

1 lb. Italian Sausage (casing removed)

2 cups Onion (chopped)

1 Green Bell Pepper (seeded and chopped)

2 Jalapeno Chiles (seeded and chopped fine)

1-2 Serrano Chiles (seeded amd chopped fine)

1 Tbls. 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 Tbls. Chili Powder

1 Tbls. Ancho Chile Powder

1 1/2 Tbls. ground Cumin

1 tsp. Cocoa Powder

1 tsp. ground Cinnamon

2 Bay Leaves

1 tsp. Tabasco Sauce

1 tsp. dried Oregano

3 Tbls. Dizzy Pig 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 dutch oven in the egg on the plate setter and add 2 Tbs. olive oil.

Add the ground chuck and sausage (break up into smaller pieces with a wooden spoon). Add 2 or 3 fist-sized chunks of wood to coals.

Close lid and cook for about 1 hour, stirring every 10-15 minutes.

Remove dutch oven from egg, remove meat and drain on paper towels.

Wipe dutch oven dry with paper towels.

Return dutch oven to egg, add more olive oil and saute' onions, green pepper, jalapenos, and serrano(s) until limp. Add garlic and continue cooking for 2-3 minutes. Add remaining ingredients and cook, uncovered, for about 2 hours (add water as needed to prevent drying).

Note: After the mixture starts to simmer, you can reduce the dome temperature to 300-325 degrees. Remove bay leaves, dried chiles, correct seasoning and serve.

Drunken Hot Wings with Habanaro-Infused Vodka Sauce and Zesty Blue Cheese Dip

by Tonia Lambert (QBabe)

About a week before you want to serve this, measure out 2 cups of vodka, place in a jar with a tight lid, and add 1 habanero chili pepper.

Ingredients:

40 - 50 Chicken Wings
1 cup chili infused Vodka
1/4 cup freshly ground Black Pepper
2 cups Flour
2-3 tsp. Cayenne Pepper
2 tsp. smoked Paprika
1 tsp. White Pepper
1 tsp. Salt
2 cups Habanero-Infused Vodka Sauce (recipe follows)
Zesty Bleu Cheese (recipe follows)

Preparation:

In a large ziploc bag, toss the wings with the vodka and the black pepper. Marinate 2-4 hours in the refrigerator. Drain and discard the marinade. Pat the wings dry. Preheat the egg to 350 - 400 degrees and set up for a direct, raised grid cook. In a second Ziploc bag, combine flour, cayenne, paprika, white pepper and salt. Add the wings and shake well to coat. Grill for 20-25 minutes, turning occasionally and rotating wings as necessary to brown evenly. After 25 minutes or so, baste with Chili-inflused Vodka Sauce once or twice while flipping. Continue cooking until browned and crispy. Serve with Blue Cheese Dip.

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Habanero-Infused Vodka Sauce

1/2 cup lite Butter (1 stick)

1/2 cup chili-infused Vodka

1/2 cup Orange Juice

1/4 cup Lime Juice

1/4 cup Louisiana Hot Sauce

3 Tbls. Honey

1/2 tsp. smoked Paprika

1/2 tsp. Chipotle Powder

1/4 tsp. Cumin

1/2 tsp. Salt

2 cloves Garlic (minced)

Combine all ingredients in a saucepan and heat over medium heat. Bring to a boil and reduce heat. Continue cooking 15 - 30 minutes on low to let flavors blend.

Bleu Cheese Dip

2 cups fat-free Yogurt

1 cup Bleu Cheese

1/4 cup White Wine Vinegar

1-2 tsp. Louisiana Hot Sauce

1/2 tsp. Cayenne Pepper

1/4 tsp. Garlic Powder

1/4 tsp. Black Pepper

Salt to taste

Combine above ingredients together and let blend for at least an hour.

Recipes modified by QBabe. Original recipes from Chili Pepper Magazine.

Glazed Ham and Sweet Taters

by Peter P. Benac (Celtic Wolf)

Ingredients:

2 or 3 good sized Ham Steaks.3 or 4 medium Sweet Potatoes (peeled and cubed)1 stick of Butter2 cups of Brown Sugar. (less if you wish)

Preparation:

Set up egg for indirect cooking at 350 degrees.

Preheat large dutch oven in stable egg.

Slice ham into good sized slices and brown in dutch oven. Put in sweet taters, brown sugar and butter. Cover and cook till potatoes are tender, about 35-40 minutes.

Serve with corn bread.

Grilled Zucchini-Mushroom Kabobs

by Monica J. Braverman (mollyshark) Courtesy Ray Lampe (Drbbq) from his book Barbecue All Year Long!

Ingredients:

4 tsp. Red Chile Powder
1/4 cup Chile Oil
2 Tbls. Cider Vinegar
1 Tbls. freshly squeezed Lemon Juice
Freshly ground Black Pepper
2 Zucchini (cut into 1/2 inch slices)
1 small Purple Onion (cut into wedges)
16 Mushroom caps
Bamboo Skewers (soaked in water for 1 hour)
3 Tbls. freshly grated Parmesan Cheese

Preparation:

Combine the chile pepper, chile oil, vinegar, lemon juice, and black pepper in a bowl.

Put the zucchini, onion, and mushrooms in a zip bag. Pour the marinade over the vegetables. Refrigerate for 1-2 hours.

Stabilize egg at 400°.

Thread the vegetables on skewers and grill, basting frequently with the marinade and turning them often. The vegetables should take 12-15 minutes.

When they are about ready to take off the grill, brush the kabobs with the marinade, sprinkle with the cheese, and grill until the cheese is lightly browned.

Gyros

by Penny Freshwater (penfresh)

Greek Gyro Meat

Ingredients:

1 lb. finely ground Chuck

1 lb. finely ground Australian Lamb

1 Tbls. dried Oregano, crumbled

1 1/2 Tbls. Onion Powder

1 Tbls. Garlic Powder

1 Tbls. Black Pepper

1 tsp. Thyme

1 tsp. Salt

Preparation:

Mix all together, form into meatloaf. Stabilize egg at 350 degrees dome temperature. Cook indirect with drip pan (no need for loaf pan) with a little cherry smoke for 1 hour or until temperature reaches 190. Serve with Tzatziki sauce (recipe below) on pita with chopped tomatoes.

Tzatziki Sauce

yields about 3 cups

Ingredients:

16 oz. plain Greek Yogurt (if you can't find greek use regular plain yogurt that you strain thru cheescloth or a coffee filter for several hours)

2 Cucumbers, peeled, seeded and finely chopped or grated...also drain - it must be dry

3 cloves of Garlic, minced or put thru a garlic press...can use more, if desired

4 Tbls. minced Onion or Scallion

1 tsp. Salt

1 tsp. Pepper

3 tsp. fresh Dill or Mint (do not use dried)

Preparation:

Mix all ingredients by hand and chill for several hours or overnight

Hungry Man Breakfast

by Peter P. Benac (Celtic Wolf)

Ingredients:

1 pkg. bulk Sausage
1 12 oz. package of Bacon (chopped)
1 medium Onion (chopped)
1 pkg. of shredded Potatoes
1 pkg. of shredded Cheddar Cheese
12 Eggs (scrambled)

Preparation:

Prepare Egg for indirect cook at 350 degs.

In a large dutch oven render sausage and bacon. When bacon and sausage are fully cooked drain some of the excess grease. Add onion. Cook till onion is translucent.

Add potatoes. Cook till slightly brown.

Pour scrambled Eggs on top of mixture and cover with cheddar cheese.

Cover Dutch Oven and cook till eggs are firm and cheese melted.

Serve with hot buttered biscuits.

Italian Sausage Burgers*

by J. Curtis Taylor (SSN686)

Ingredients;

4 links of Italian Sausage
1/4 medium Onion
1/4 medium Green Pepper
8 Bays English Muffin halves
3-4 cups grated Cheese, Chedder or Mozzarella or whatever you like
6 oz. Tomato Paste, or Alfredo Sauce
Dizzy Pig Seasoning (your choice)

Preparation:

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

Get your egg going first, and then prepare the sausage.

In a food processor chop onion and pepper. Squeeze out the sausage from the casings and add to the processor and blend until it's well mixed, about 30 seconds of blending.

With a butter knife spread the sausage mixture into the muffin halves so the little holes are filled and the sausage is about 1/4 inch thick over the entire surface.

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

Place Hodags in the pizza pan back on the grill and cook until cheese is melted (about 8 minutes), then sprinkle on some seasoning of choice (mine was Dizzy's Red Eye Express).

* Original recipe called "Hodag Cookies" by ClayQ in June, 2006

Knishes

by Monica J. Braverman (mollyshark)

Ingredients:

1 lb. Ground Beef
2 Tbls. Instant Minced Onion
1/2 cup Water Chestnuts (chopped)
1 pkg. Beef Onion Soup mix (dry)
Salt and Pepper
Garlic Powder (couple good sprinkles)

2 Pkg. Crescent Rolls (in a tube)

Preparation:

Mix the first 6 ingredients together.

Cut each crescent roll into thirds. Place a meat portion in the center of each crescent roll piece. Form crescent roll piece around the meat portion and seal the edges by pressing dough together.

Stabilize egg at 350° with plate setter (legs down) and pizza stone on plate setter. Place formed pieces on the pizza stone and bake about 15 minutes, turning once or twice..

Koskela's Chicken Salad

From Beth Braden, via Diana Beyer (poqal)

Ingredients:

12 Chicken Thighs
1 bunch Green Onions (chopped)
4 stalks Celery (chopped)
1/2 cup Raisins
1 cup Cashew (coarse chopped)
1 cup Mayonnaise
1/2 cup Honey
1/2 cup Sour Cream
Bottled Hot Sauce to taste

Preparation:

Stabilize egg at 350°. Grill thighs for 1 hour, turning after 30 minutes. When cool, remove skin and bone, cut into cubes. Combine chicken, green onion, celery, raising and cashews. Mix thoroughly. Combine mayonnaise, honey, sour cream and hot sauce. Stir into chicken mixture and serve.

Note: may be served in lettuce cups. If so, reserve a little dressing to spread on lettuce before placing chicken salad.

Lobsterman's Oyster Shooters

by Richard Howe (Richard)

Ingredients:

2 oz. Shot Glass
1 whole Oyster, cooked or raw
Squirt of Cocktail Sauce (recipe follows)
1/2 oz. of your favorite Bloody Mary Mix (I used Zing Zang)
Squeeze of Lemon Juice
Shot of your favorite Vodka

Preparation:

Add all ingredients in the shot glass, then....... down the hatch, no chewing!!

Cocktail Sauce:

On a recent trip to Panama City, Fl., my friend and I were told about a great seafood restaurant (Shuckums), known for oysters, while there enjoying the feast, I commented to the bartender that the sauce was great and might be good on BBQ ribs and was wondering what was in it. She was not sure, but said that a coworker might know and a few minutes later a man appeared who turned out to be one of the owners and had been there 25 years. After some friendly visiting he shared this with us.

48 oz. Ketchup 4 oz. Lemon Juice 4 oz. Louisiana Hot Sauce 7 oz. Red Wine Vinegar 2/3 cup Apple Cider Vinegar 2 oz. ground Black Pepper 4 oz. fresh ground Horseradish 4 oz.Worchestershire Sauce

Mix all together.

Makes a little over 1/2 gallon and will keep in the refrigerator 6 months plus.

Maple-Bourbon Ham*

by John Hall (egret)

Ingredients:

Maple-Bourbon Paste (recipe follows) 10-12 # cooked, ready to eat ham (bone-in Butt or Shank section) 1/2-1 cup Maple Syrup Cherry and Apple Chunks

Procedure:

The day before smoking, place ham in a pan flat side down. Inject in multiple locations with maple syrup (use more than 1 cup if it will take it). Smear the Maple-Bourbon Paste all over the exposed surfaces (except flat side). Cover loosely with plastic wrap and put in refrigerator until ready to smoke (You can remove ham from refrigerator up to one hour before cooking). Stabilize egg at 250° with plate setter (legs up) regular grid with raised grid attached. Put 3 or 4 good size chunks of wood on coals, then place ham on raised grid. Cook until internal temperature reaches 140° (this should take about 5 hours). I, sometimes, inject with more maple syrup about one hour before ham is done.

Maple-Bourbon Paste

2 Tbls. pure Maple Syrup

2 Tbls. freshly ground Black Pepper

2 Tbls. Dijon or Honey-Dijon Mustard

1 Tbls. Bourbon

1 Tbls. Vegetable Oil

1 Tbls. Paprika

1 Tbls. Onion Powder

2 tsp. coarse Salt, either kosher or sea salt

*This is a truncated version of Maple-Bourbon Glazed Ham that was posted on the forum (author unknown).

Red Rooster Chicken Thighs

by John Hall (egret)

Ingredients:

GrillMeister's Special Egg'n Seasoning (recipe follows) 6-8 Chicken Thighs (skinned and visible fat removed) Bluesmoke's Red Rooster Rub

Procedure:

Place chicken thighs in a ziplock bag and pour in about 1/2 cup of Grillmeister's Seasoning (you may need more than 1/2 cup-just enough to soak the thighs, not submerge them). Put thighs in refrigerator for about one hour, turning often. Remove thighs from the marinade and sprinkle on the Red Rooster Rub (both sides).

Preheat egg to 400° dome temperature. Cook thighs direct on a raised grid for about 20-25 minutes, flipping every few minutes, until they reach an internal temperature of 175°.

Remove thighs to a plate and cover with foil for 10-15 minutes (this will retain the moisture and produce the juiciest thighs you ever ate!).

GrillMeister's Special Egg'n Seasoning

1 15 oz. bottle of Soy Sauce1 Tbls. Garlic Powder1 Tbls. Chipotle Powder1 tsp. Onion Powder1 tsp. Wasabi Powder1/4 tsp. Chinese Five Spice

Take the bottle of soy sauce and pour a bit of it out to make room for the spices. (Just a few tablespoons). Using a funnel, pour all the dry spices into the bottle. Replace some of the soy sauce that you poured off. Put the cap back on and shake well. The seasoning works best if this is done the day before the cook. Always remember to shake well before using.

Any leftover sauce can be refrigerated.

Note: This seasoning can be used anytime you would use Dale's Seasoning. It's better, though, and doesn't contain the MSG!

Ricardo's Pico de Gallo

by Richard Howe (Richard)

Ingredients:

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)
2-3 large Tbls. Hot Italian Cherry Peppers, diced (optional)

Preparation:

Take tomatoes and cut in half against the stem. Remove the seeds and any juices and discard. Dice tomatoes 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.

Russell's Smoked Salmon by Scotty

by Scott Borders (Scotty's Inferno)

This smoked salmon recipe was based on Russell's Smoked Salmon Tutorial from http://www.nakedwhiz.com/smokedsalmon.htm Russell figured out how to smoke salmon just like I like it!

At the Egg Fest, 3 pounds of salmon was brined for 24 hours in the following:

1/3 cup Turbinado Sugar
1/4 cup Kosher Salt
2 cups Teriyaki Sauce
1 cup Water
2 Tbls. Dizzy Pig Raging River Rub
1/2 tsp. fresh ground Black Pepper
1/2 tsp. Tabasco Sauce
1 cup Chardonnay

Russell's recipe call's for a longer smoke at a lower temp than I could pull off at the Egg Fest. After dusting with more fresh ground black pepper, I smoked my salmon with Alder wood for 6 hours starting at 200 and finishing at 250 dome temp.

The results were very comparable to a longer cooler smoke! This recipe make great cold salmon for appetizers and spreads.

Salmon with Dijon Bourbon Glaze

by Wess Breeden (WessB)-original 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 Tbls. Brown Sugar

4 Tbls. Dijon Mustard

3 Tbls. Bourbon

A bunch of fresh Dill

Freshly ground Black Pepper to taste

Preparation:

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.

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.

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.

Sausage and Pineapple Bites

By Diana Beyer (poqal)

Ingredients:

6 Aidells Habanero and Green Chile Sausages 1 Pineapple (peeled, cored and cut into 3/4 inch rings) Turbinado sugar

Preparation:

Coat pineapple rings with turbinado sugar, set aside. Grill sausages at 350° until internal temperature is 140 degrees. (Tip: poach sausage first; grill only until heated through and grill marks appear). Remove and wrap in foil until ready to serve.

Raise egg temperature to 400° and grill pineapple rings just until grill marks appear (about 5 minutes per side). Remove and cut into cubes.

Cut sausages into coins. With a toothpick, spear a pineapple cube and a sausage coin; serve.

Scotty's Beef Jerky

by Scott Borders (Scotty's Inferno)

Note: Reference Scott's "Cold Smoking on the Egg" tutorial on the Naked Whiz web site at http://www.nakedwhiz.com/coldsmoking/coldsmokejerky.htm

Ingredients:

2 1/2 lbs. Eye of Round (sliced 3/16" thick with the grain)

2 Tbls. Dizzy Pig Raising the Steaks rub

3 Tbls. fresh ground Ginger

1 Tbls. fresh ground Lemon Grass

2 pints Teriyaki Sauce

1 cup almost boiling Water

Preparation:

All the spices were put in the hot water and stirred well. This mix was then added to the teriyaki and then the sliced beef was added. I put the mix in a food saver jar, sealed it and put it in the fridge for 18 hours.

Because I have a Guru, I used it. This is not a necessity, but it helps keep the temp dead on. I'm shooting for 155 degrees, as this smokes and dries the beef without cooking it.

My Egg was 58 degrees at start up, 12 p.m. I set the guru pit temp for 100 degrees just to get it rolling, but not overshooting. By 12:45, the pit temp was 110 degrees. I let it hang for 30 minutes, then I moved the setting to 120. By 2:25 pit temp was 130 and I moved my setting to 145, knowing that it would settle in around 155.

Every couple of hours, I carefully use a wiggle stick to clear the ashes and settle the coals in the can. This inevitably results in coals hitting a new piece of wood, and fresh smoke releasing.

At 12 hours my jerky was ready. I let it cool completely and then put small portions in Food Saver bags. The combination of the salt, dried meat and lack of oxygen makes for a jerky that will stay safe without refrigeration for more than a month.

Shrimp Burgers

by J. Curtis Taylor (SSN686)

Ingredients:

1 pound raw Shrimp (cleaned, shelled & deveined)
1 Egg
1/4 cup finely chopped Parsley Leaves
1/2 cup Panko Crumbs
Kosher Salt
Freshly ground Black Pepper
Wasabi Mayonnaise (recipe follows)

Preparation:

In a food processor, process half the shrimp with the egg. Coarsely chop the remaining shrimp and put it into a bowl. Add the processed shrimp and the parsley, panko crumbs, salt and pepper to taste. Divide the mixture into 4 portions and form them into patties (a round cookie cutter works well for forming the shrimp burgers. Put the cookie cutter on freezer or waxed paper and fill with the shrimp mixture, then gently pull off the cookie cutter). After the burgers are formed, put them in the refrigerator for about 2 hours to help them firm up.

Stabilize egg at 350° with a raised grid. Place the burgers on a perforated pan such as a pizza pan with holes or a porcelain coated cooking grid. Place pan on the raised grid and grill until cooked through, turning once, about 3 to 4 minutes per side. Remove the burgers to an english muffin half that has been spread with the Wasabi Mayonnaise. Add more Wasabi Mayonnaise on top of the shrimp burger. Cut into quarters and enjoy!

Wasabi Mayonnaise:

1 cup Mayonnaise
1/4 cup prepared Wasabi (available in the Asian section of your supermarket)
1 tsp. freshly grated Ginger
2 Tbls. Soy Sauce
1 tsp. Sugar
Pinch Salt

Mix all the ingredients together. Taste and adjust the seasoning. Cover and refrigerate until ready to use.

Shrimp Butter

Based on a recipe from Paula Deen by Ken Stone (BlueSmoke)

Ingredients:

8 ounces Butter (at room temperature)
8 ounces Cream Cheese (softened)
1 Tbls. Sake
1 1/2 Tbls. Moon Shadows dry rub
4 Tbls. Onion (minced)
1 tsp. Chipotle Powder
1 pound Shrimp (shelled, deveined, and cooked)
Crostini (directions follow)

Preparation:

Chop shrimp fine (or process in food processor) until only a few chunks remain. Set aside.

Thoroughly combine butter, cream cheese, sake, Moon Shadows rub, and chipotle powder.

Add minced onion and shrimp to butter mixture, stir to thoroughly combine. Spread a scant teaspoonful on each crostini, and serve.

Note:

May be made ahead and refrigerated. If refrigerated, allow to come to room temperature (about an hour) before serving.

Crostini

Slice a baguette or Cuban loaf into quarter-inch slices. Brush both sides of each slice with oil, or spray with cooking spray. Place directly on grill; check after 1 minute. Flip and grill until grill marks appear. Remove and spread with shrimp butter..

Skirt Steak (Two Ways)

by Ken Stone (BlueSmoke)

Ingredients:

3 to 5 pounds Skirt Steak Peruvian marinade, or Korean marinade (recipes follow)

Preparation:

Cut skirt steak with the grain into rough squares (3 to 4 inches on a side). Place in zip-lock bag, add marinade and refrigerate for 2 to 24 hours.

Preheat egg to 350°-375°. Place steaks on grill for 12 minutes total, (turning every 3 minutes), until internal temperature reaches 125 (rare) to 140 (well done). Allow steaks to rest 5 minutes before slicing cross-grain and serving.

Peruvian marinade (Anticuchos)

Based on a recipe from bbq.about.com

1/2 cup Water

1/2 cup Red Wine Vinegar

4 medium Jalapenos

4 cloves Garlic (peeled)

2 tsp. Salt

1 tsp. Oregano

1 tsp. Cumin

1 tsp. ground Red Chile

1/2 tsp. Pepper

Place all ingredients in blender and blend on high until smooth.

Let marinate for 2 hours. Preheat grill. Thread meat onto skewers and grill, basting occasionally with remaining mixture. Grill until desired doneness and serve with tortillas.

Korean marinade (Bulgogi)

Based on a recipe from *The Korean Kitchen*, by Copeland Marks

1/2 cup Soy Sauce

1 Tbls. dark Sesame Oil

2 Tbls. Sugar (or, substitute Splenda)

6 cloves Garlic (crushed)

1/2 tsp. Pepper

4 Green Onions (cut into quarter inch pieces)

Combine all ingredients except green onion and pour over meat. Add onion and massage into meat.

Spiny Lobster Tails

by Terence Fails (BigT)

Ingredients:

Spiny Lobster Tails Butter Garlic Old Bay Seasoning

Preparation:

Stabilize egg in the 325°-350° range with a raised grid. Remove membrane, swimmerettes and tail fins from bottom of lobster tails. Paint with melted butter/ garlic mixture (garlic to taste) Shake on generous amount of Old Bay seasoning

Cook 4-6 minutes a side depending on size and temp (better to undercook slightly than risk overcooking).

Stuffed French Toast

by Terence Fails (BigT)

Ingredients:

1 big loaf King Hawaiian Bread 8 oz. Cream Cheese (cut into 16 to 48 pieces) 8 Eggs 12 oz. Half and Half 2 oz. Maple Syrup 6 Tbls. Butter (melted)

Apple Cider Sauce (recipe follows)

Preparation:

Cube bread (crust on). Layer one third in greased 9" x 13" glass pan.

Dot with cream cheese pieces.

Cover with remaining bread cubes.

Combine remaining ingredients and pour over bread.

Cover with plastic wrap, pressing down lightly so bread soaks up egg mixture. Refrigerate overnight.

Stabilize egg at 350° with plate setter (legs down) and spacers on plate setter. Place pan on spacers and bake 40 to 50 minutes – rotate 180 degrees after 20 minutes.

Allow to cool slightly, cut into serving size pieces and pour on Apple Cider Sauce.

Apple Cider Sauce

1 cup Sugar3 Tbls. Bisquick1 tsp. Cinnamon2 Tbls. Lemon Juice2 cups Apple CiderHalf stick Butter

Mix sugar, Bisquick and cinnamon in 2 quart saucepan.

Stir in cider and lemon juice.

Bring to low boil for 1 minute.

Stir in butter.

Tri-tip Roast

by Terence Fails (BigT)

Ingredients:

(1) Tri-tip Roast Peanut Oil Dizzy Pig Dizzy Dust Whiskey Mop (recipe follows)

Preparation:

Stabilize egg at 375° with plate setter (legs up) and raised grid. Rub the roast lightly with peanut oil, then apply the Dizzy Dust. Place roast on raised grid and cook approximately one hour to 135° internal temperature, mopping every 15 minutes with the whisky mop, and once at 30 minutes.

Slice against grain on angle after 20 minute foiled rest.

Whiskey Mop:

8 oz. Apple Juice2 Tbls. Jack Daniel's1 Tbls. Soy Sauce

Wacky Cake

by Jim Mahon

Ingredients:

1 1/2 cups All-Purpose Flour
1 cup Sugar
1/4 cup Cocoa
1 Tbls. Baking Soda
1/2 tsp. Salt
1 Tbls. Vinegar
1 tsp. Vanilla
1/2 cup Vegetable Oil
1 cup Water

Preparation:

Stabilize BGE at 350° with plate setter (legs down), pizza stone on plate setter, and ceramic feet, or other spacers, on pizza stone.

Mix all ingredients well, then pour into a 8"x8"x2" pan.

Place pan on spacers and bake 30-35 minutes or until a toothpick inserted in center comes out clean.

Warm Chocolate Pudding Cake

by Tonia Lambert (QBabe)

Ingredients:

3/4 cup All-Purpose Flour
3/4 cup Sugar
1/3 cup plus 1/4 cup unsweetened Cocoa Powder
2 tsp. Baking Powder
1 tsp. instant Espresso Powder
1/4 tsp. Baking Soda
1/4 tsp. Salt
1/2 cup low fat (1%) Milk
1 Tbls. unsalted Butter (melted)
1 1/2 tsp. Vanilla Extract
1/3 cup dark Brown Sugar (packed)
1 2/3 cups boiling Water

Preparation:

Preheat egg to 350° and set up for indirect cook.

Spray a 9 inch square baking pan with nonstick spray.

Combine the flour, sugar, 1/3 cup of cocoa powder, baking powder, espresso powder, baking soda and salt in a large bowl. Make a well in the center and pour in the milk, melted butter, and vanilla. Stir until just blended and spoon the batter evenly into the baking pan.

Combine the brown sugar and the additional 1/4 cup cocoa powder in a small bowl. Sprinkle mixture evenly over the batter. Gently pour the boiling water in a zigzag fashion over the top; do not stir.

Bake until the top of the pudding is set, about 35 minutes. Cool on a rack at least 30 minutes. Cut into 9 squares and serve warm or at room temperature. Serve with ice cream.

Recipe from Weight Watchers "Pure Comfort - 150 All Time Feel-Good Favorites"

Zesty Lemon/Lime Squares

by Tonia Lambert (QBabe)

Ingredients:

2/3 cup plus 2 Tbls. All-Purpose Flour
1/3 cup Vanilla Wafer Crumbs
1 cup plus 2 Tbls. Sugar
3 Tbls. unsalted Butter (melted)
2 large Eggs
2 Egg Whites
1 Tbls. grated Lemon Zest
1/4 cup fresh Lemon Juice (about 2 lemons)
1/4 cup fresh Lime Juice (about 2 limes)
Confectioners' Sugar (optional)

Preheat egg to 350 degrees and set up for indirect cook. Line an 8 inch square baking pan with heavy duty aluminum foil, extending it 2 inches beyond the sides (to create a handle, so that the bars can easily be lifted out of the pan). Spray the bottom and sides of the foil with Pam or other nonstick spray.

To make the crust, combine the 2/3 cup of flour, the vanilla wafer crumbs, the sugar and butter in a medium bowl, stirring until the mixture is crumbly. Press into the bottom of the pan to form an even crust. Bake until firm, about 10-12 minutes.

Meanwhile, whisk together the 1 cup sugar and 2 tbsp. flour. Whisk in eggs, egg whites, lemon zest, lemon juice and lime juice until well blended. Pour over hot crust and return pan to the egg and bake until golden and set in the center, about 30 minutes. Cool completely in the pan on a rack. Lift out the whole thing and place on a cutting board. Remove foil and cut into 16 squares. Sift confectioners' sugar on top (if using).

Recipe modified by QBabe but based on original recipe from Weight Watchers "Pure Comfort - 150 All Time Feel-Good Favorites".

Baked Eggs and Mushrooms in Ham Crisps

by Ann Tabor (Chubby's Chick)

Ingredients:

1 lb. Cremini (Baby Bella) Mushrooms (finely chopped)

1 cup Shallots (finely chopped)

2 cloves Garlic (finely chopped)

2 Tbls. unsalted Butter

2 Tbls. Olive Oil

2 Tbls. Sour Cream

1 Tbls. Tarragon or Parsley (finely chopped)

12 slices Black Forest Ham (without holes)

12 large Eggs (don't use extra large or jumbo)

Salt and Pepper to taste

Preparation:

Preheat egg to 375° dome temperature 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 (or parsley). 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.

Maple-Planked Brie with Garlic and Roasted Peppers

by Evans Tabor (Chubby)

Ingredients:

1 Maple Plank, soaked (at least 4 hours)

2 small wheels Brie (1/4 lb. each)

1 cup Olive Oil

6-8 cloves of Garlic (chopped)

2 Green Onions (finely chopped)

1 Red Bell Pepper (roasted, peeled, seeded and finely chopped)

1 Jalapeno Pepper (seeded and minced, optional)

2 Tbls. fresh Thyme (chopped)

2 Tbls. Balsamic Vinegar

Salt & Black Pepperto taste

Preparation:

Preheat egg to 400° dome temperature.

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 the 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 the plank catches fire, as in Chubby's case!!).

Serve with slices of crusty bread or crudites.

Chubby's "Firecracker Chipotle' Baked Beans"

by Evans Tabor (Chubby)

Ingredients:

8 oz. Chorizo or Andouille (thinly sliced)

2 cups Onions (chopped)

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

1/3 cup Pomegranate Molasses

2 tsp. dry Mustard

2 tsp. Chipotle Chile Powder

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)

Preparation:

Preheat egg to 400° dome temperature.

Configure a 5 qt. Dutch oven for direct cooking.

Add chorizo & sauté 3 mins. Add onion and sauté 5 minutes, stirring occasionally. Adjust egg to achieve eventual 300° dome temperature.

Stir in chicken broth, add remaining ingredients and simmer, (partially covered) for approximately 90 minutes, stirring occasionally (the liquid will reduce and thicken).

Yield: 2 qts.

Chocolate Chip Kahlua Cake

by Ann Tabor (Chubby's Chick)

Ingredients:

1 box of German Chocolate Cake Mix
1 package Instant Devil's Food Pudding
1 pint Sour Cream
1 cup Oil
4 Eggs
1/3 cup Kahlua
1 bag good Chocolate Chips
1 cup Coconut

Coco Lopez or Cream of Coconut

Preparation:

Set up egg for an indirect cook.

Stablilize at 350° dome temperature and make sure there is no smoke (this may take a while).

Mix everything, except the coconut, together and pour 1/2 of the mixture into a greased bundt pan.

Carefully lay a ring of coconut around the center of the mixture (avoid getting near the edges).

Pour in the remaining 1/2 of the cake batter.

Bake at 350° for 50-55 minutes.

Drizzle cooled cake with Coco Lopez or Cream of Coconut.

Note:

Threre are many variations of this same basic recipe. Search the internet for "Dump Cakes" and you'll find gazillions! It has been around since the 60's.