

*Recipe Collection from
the 6th Annual
Florida Eggfest
March 14th and 15th,
2008*





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Artichoke Melt-Aways

by Terry and Cindy Hicks (Dewberry)

Ingredients :

1 can Artichoke Hearts (drained and chopped)
1/2 cup Parmesan Cheese
1/2 cup Mayonnaise
1 pkg. English Muffins

Preparation :

Mix first three ingredients.

Split English muffins and spread mixture on top.

Cut each muffin in quarters.

Stabilize BGE at 400 degrees F. with plate setter (legs down) and pizza stone on plate setter.

Place quartered muffins on pizza stone and cook 20 minutes, or until golden and bubbly.

Note : These can be frozen before cooking (don't thaw out before cooking)

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° F. 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.

Bacon Wrapped Chicken

by Trudy Carroll (Cabineer Yogi)

Ingredients :

1 1/4 lbs. boneless Chicken Breast (about 4)
1 lb. Bacon, cut into thirds
3/4 cup Brown Sugar
2 Tbls. Chili Powder

Preparation :

Cut chicken breasts into 1-inch pieces.
Wrap each piece in bacon, securing with toothpick.
Roll in mixture of brown sugar and chili powder.
Bake, direct on standard grid, at 350 degrees F. for 20 minutes or until done.

BBQ Pulled Pork

By Michael J. Storno Sr. (Pork Butt Mike)

Ingredients :

- 1 Pork Butt (picnic) 12 or so lbs.
- 3 Tbls. Garlic Powder
- 3 Tbls. Spanish Paprika
- 3 Tbls. raw Sugar
- 3 Tbls. Kosher Salt
- 1 Tbls. fresh Black Pepper
- 2 tsp. dried Sage
- 2 tsp. ground Ginger
- 1 tsp. ground Cumin
- 1 tsp. dry Mustard
- 1 1/2 tsp. Cayenne Pepper
- 1 Tbls. ground Coriander
- 2 Tbls. Onion Powder
- 1 Tbls. Red Pepper Flakes

Preparation :

Cut the skin off the pork butt, but, can be left on. Then coat it with yellow mustard, then with my 13 herb ingredients mixed and used for the rub. Coat the butt with the rub generously. Wrap it with plastic wrap and put in refrigerator overnight. Set the egg up for an indirect cook with a drip pan, I also put apple cider and water in drip pan. Start up the egg and get the grid temperature to around 210 degrees F. Add chunks of wood for smoke to your lump coal, if desired. You are looking to pull the butt with an internal temperature of 196 degrees F. It could take anywhere from 14 to 18 hours. The one for the fest took 17 1/2 hours. The last 5 hours I spray the butt down with apple cider once an hour. Pull the butt off the egg, wrap it in aluminum foil, then wrap it in towels. Put the butt in a dry ice chest for about 2 to 3 hours. Remove the butt from the ice chest, unwrap it, place in a large pan and pull.

I add fresh chopped onions, a little more of the rub, some apple cider, fresh black pepper and sea salt to taste, a little BBQ sauce and topped off with a can of coke. Yes, a can a coke. NOT PEPSI, but COKE. No diet coke either.

Serve on fresh roll and enjoy. Whatever you have left over store in a vacuum seal bag and freeze. When you pull the bag out of the freezer, submerge it in a pot of hot water, bag and all. The pulled pork does not dry out this way.

Blues Hog Wings

by Randy Price (AZRP)

Ingredients :

Chicken Wings

Blues Hog Sauce (or any bbq sauce you like)

Preparation :

Grill wings directly on a raised grid at 350 degrees F. dome. Turn them every 15 minutes for even browning, I use wing hanging racks and rotate the whole rack. Remove them when they reach 200 degrees F. internal and the skin is crunchy. Lightly brush with the sauce.

Brined Smoked Salmon

by Scott Borders (Scotty's Inferno)

Ingredients :

3 lbs. fresh Salmon Filets
1/3 cup Brown Sugar
1/4 cup Kosher Salt
2 cups Teriyaki Sauce
1 cup Water
1 tsp. ground Ginger
1/2 tsp. Black Pepper
1/2 tsp. Garlic Powder
1/2 tsp. Tabasco Sauce
1 cup Chardonnay

Preparation :

Cut filets in 4" strips, vertically, ie. from top to bottom.

Make a brine out of all other ingredients.

Brine for 24 hours.

Remove from brine and let dry in fridge for 3-4 hours (FYI, Russell dries for 24 hours).

Set up egg for indirect cooking and smoke with alder @ 180 degrees F. for 8-10 hours Chill overnight and seal in foodsaver packages.

Cooking Tips :

This stuff with the long brine, long smoke and foodsaver packaging will last for weeks in the fridge. It is great as a snack, appetizer or the beginnings of a spread/dip.

Brown Irish Soda Bread

by Peter P. Benac (Celtic Wolf)

Ingredients :

3 cups (12 oz.) of Wheat Flour
1 cup (4 oz.) of White Flour (do not use self-rising as it already contains baking powder and salt)
2 ounces of Butter
14 ounces of Buttermilk (pour in a bit at a time until the dough is moist)
1 tsp. of Salt
1 1/2 tsp. of Bicarbonate of Soda.

Preparation :

Preheat the BGE to 425 degrees F. with indirect setup. Lightly grease and flour a cake pan. In a large bowl sieve and combine all the dry ingredients. Rub 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 a round cake pan and cut a cross in the top of the dough.

Cover the pan with another pan and bake for 30 minutes (this simulates the bastible pot). 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.

Let cool and you are ready to have a buttered slice with a nice cup of tea or coffee.

Chickuletta Sandwich

by Leroy McMillin (Spring Chicken)

Ingredients :

Sourdough Bread, sliced
Zatarin's Creole Mustard
1/4 pound Provolone Cheese, sliced
1/4 pound Mozzarella Cheese, sliced
1/4 pound Ham - thinly sliced
1/4 pound Chicken or Turkey - thinly sliced
1/4 pound Geonno Salami --thinly sliced
1 cup Boscoli Olive Salad Mix (from Central Market in New Orleans)
<http://www.cajungrocer.com/boscoli-italian-olive-salad-mix-p-506.html?>

Preparation :

Put cast iron griddle in egg on top of the grid (no platesetter is needed).
Heat to 350 - 400 degrees F.
Butter the outside of two slices of bread and place butter-side down.
Spread mustard on one side, add cheese and about three slices of each type of meat.
Top with Boscoli Olive Salad.
Press together.
Cook on BGE until toasted.

Cornbread

by Peter P. Benac (Celtic Wolf)

Ingredients :

1 1/2 cups plain Cornmeal
1/2 cup Flour
1 Tbls. Baking Powder
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 BGE for indirect at 400 degrees F.

Once BGE is stable preheat 5 qt. dutch oven.

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 BGE for a few minutes - you want the dutch oven hot.

Remove dutch oven 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 and 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° F. 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 F. Remove bay leaves, dried chiles, correct seasoning and serve.

Cowboy Beans

by Jan Chappell (Metalhead)

Ingredients :

- 1 can Pork 'n Beans
- 1 can Butterbeans
- 1 can Baby Lima Beans
- 1 can Red Kidney Beans
- 1 can White Northern Beans
- 2 lbs. browned and drained ground Beef
- 2 cups diced Onions
- 1/2 to 3/4 cup of BBQ Sauce

Preparation :

Stabilize BGE at 250-300 degrees F. using wood chunks of choice....I used cherry.
Mix all ingredients in a dutch oven and simmer, uncovered, for 3 hours.

Source of recipe.....Miss Patsy

Cranberry Venison Meatballs

by Rayne Summers (Ranger Yogi)

Ingredients :

2 lbs. ground Venison
1/4 cup ground Pork
1 cup Corn Flake crumbs
1 Tbls. Parsley Flakes
2 Tbls. Dry Onion Flakes
2 Eggs (I used EggBeaters)
2 Tbls. Soy Sauce
1/3 cup Ketchup
1/4 tsp. Salt
1/4 tsp. Red Pepper
Cranberry Sauce (recipe follows)

Preparation :

Mix together all ingredients except Cranberry Sauce. Form into 1-inch balls.
Stabilize BGE at 350 degrees F.
Place all meatballs in a disposable aluminum pan and pour the Cranberry Sauce over the meatballs.
Place aluminum pan directly on grid and cook until done.

*Cranberry Sauce

1 can of Jellied Cranberry
1 Tbls. Lime Juice
3 Tbls. Light Brown Sugar
1 Cup Ketchup

Mix together all ingredients.

Duck Breast with Port and Fig Sauce

by Tonia Lambert (QBabe)

Ingredients :

4 (5 oz) boneless Duck Breasts (with skin)
Salt & Pepper to taste
1 tsp. Olive Oil
2 Shallots, finely chopped
1 1/2 tsp. chopped fresh Rosemary
1/3 cup Port
1/4 cup Fig Jam
1/8 tsp. Salt

Preparation :

Set up egg for direct cook and preheat to 550 - 600 degrees F. Sprinkle duck with salt and pepper.

When egg is ready, sear duck for 2-3 minutes, then rotate. Flip duck to other side and repeat.

Remove from egg and let rest for 10-15 minutes.

To make sauce (can be done ahead of time), add olive oil to sauté pan over medium low heat and sauté shallots until softened. Add rosemary and cook, stirring frequently, until fragrant, about 30 seconds. Stir in the port, jam and any juices that have accumulated from the resting duck. Increase heat and bring to a simmer.

Cook, stirring occasionally until the mixture is reduced to about 1/2 cup. Stir in salt.

To serve, slice duck, fan out, and drizzle with sauce.

GR's Chili

by Glenn Rasmussen (Wasted Words)

Ingredients :

1 1/2 lb. ground Beef (Chuck or Round)
1 lb. Italian Sausage, casings removed
Olive Oil
2 cups Onion, chopped
1 green Bell Pepper, seeded & chopped
1 Tbls. Garlic, minced
1 28 oz. can Diced Tomatoes, with liquid
1 15 oz. can Diced Tomatoes, with liquid
1 8 oz. can Tomato Sauce, no salt
1 can Rotel
1 15 oz. cans Pinto Beans, drained
1 15 oz. can Dark Kidney Beans, drained
1 15 oz. can Chili Beans, drained
1 package Cin Chili Mix
2 Tbls. Gerhardts Chili Powder
3-4 Bay Leaves
1-2 Tbls. Texas Pete Sauce
1 14 oz. can Beef Broth
1 cup dry Red Wine
1-2 Tbls. Molasses
2-3 dried Chili Peppers (Chipotle, Ancho), to float on top
Salt & Pepper to taste
Sour Cream, for garnish
Grated Cheese, for garnish
Finely diced Green Onions (scallions), for garnish
2 Jalapeno Chiles, seeded & chopped fine (optional)
1-2 Serrano Chiles, seeded & chopped fine (optional)

Preparation :

Preheat your BGE to 350° F. with spider, or inverted plate setter (legs up).
Place dutch oven in the egg on spider (or on the plate setter resting on Egg Feet).
Add 2 Tbs. olive oil to DO.

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Add the ground beef and sausage (break up into smaller pieces with a wooden spoon). Add 2 or 3 fist-sized chunks of apple or Hickory to coals. Close lid and cook for about 1 hour, stirring every 10-15 minutes. Remove DO from egg, remove meat and drain on paper towels. Wipe DO dry with paper towels. Return DO oven to egg, add more olive oil and sauté 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). Remove bay leaves, dried chiles, correct seasoning and serve with desired garnish.

Note : After the mixture starts to simmer, you can reduce the dome temperature to 300-325 degrees F.

Grilled Gator Tail

by Dan C. Backhaus (Que Man)

Ingredients :

1 to 2 pounds of Gator Tail
1 bottle Paul Newman's Olive Oil and Vinegar Salad Dressing
Barnwood Bar-B-Que Seasoning
Barnwood Bar-B-Que Sauce

Preparation :

Tenderize gator tail meat by pounding out with a meat tenderizer into thin slices no more than 1/2 inch thick. You can run it through a cuber if you have access to one. Gator meat has almost no fat and can be a little tough if not tenderized. Place gator meat in a zip-lock bag and marinate in Paul Newman's Olive Oil and Vinegar. After a minimum of three hours remove meat from marinade. Lay meat out on a sheet pan, pat dry with paper towels. and sprinkle both sides with Barnwood Bar-B-Que Seasoning. Let set for a few minutes. Grill with lid closed on porcelain grill without plate setter at about 400 degrees F. on your BGE very lightly browning both sides. For added flavor throw a chunk of oak, pecan or apple wood into your coals to lightly smoke. As mentioned earlier, gator meat has almost no fat. Don't over cook! Just before it is done brush with Barnwood Bar-B-Que Sauce. You're about to eat some good stuff. Enjoy something a little different than the normal beef, chicken or pork.

Gyros

by Penny Freshwater (Penfresh)

Ingredients :

1 lb. ground Beef
1 lb. ground Lamb
3 cloves fresh Garlic, minced.
1/4 cup finely minced Sweet Onion
1/4 tsp dried Thyme
1 tsp. dried Oregano
Salt and Pepper to taste

Preparation :

Mix all ingredients thoroughly, form into loaf and cook, indirect, at 350 degrees F. for about 60 minutes or until internal temp reaches 165 degrees F.

Slice the meat thinly and serve it on pita bread with *Greek Tzatziki Sauce and chopped tomato.

*Greek Tzatziki Sauce

1-8 oz container of Greek Yogurt
1 medium Cucumber-peeled, seeded and chopped finely
3 cloves of Garlic, minced finely
Two Scallions, minced
1/4 tsp. Salt
1/4 tsp. Pepper
1 1/2 tsp. fresh Dill Weed

If you can't get Greek yogurt get plain yogurt and strain through cheese cloth overnight. Drain cucumber by putting it in a colander adding a plate and putting a brick on the plate to squeeze excess liquid out of the cuke.

Mix all ingredients and place in the fridge overnight to mellow the flavors.

Honey/Sesame Seed Baby Back Ribs

by Dana Kress (BGE Pit Crew)

Ingredients :

Baby Back Ribs

Honey

Toasted Sesame Seeds

Preparation :

Remove membrane from back of ribs.

Rub ribs with your favorite rub.

Get BGE ready at 300-320 degrees F. dome temp.

Put ribs in BGE (direct set-up).

Cook for approximately 1-1.25 hrs., turning often to get a nice sear.

Remove ribs when nicely colored and internal temp is approximately 170-175 degrees F.

Cut ribs into pieces and drizzle honey, toss, sprinkle with toasted sesame seeds, toss.

Serve immediately

Note: I used pecan chips to enhance flavor

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 BGE for indirect cook at 350 degrees F.

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

Add potatoes and 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.

Island Pork Tenderloin

by Joe Pauley (Jopa)

Ingredients :

Pork Tenderloin
Lowery's Tequila Lime
Additional Lime Juice
3 cloves fresh Garlic, minced

Preparation :

Marinate the tenderloin in the Lowery's, lime juice and garlic for about 4 hours.
Set up BGE for 240 degrees F. dome temp. with plate setter (legs up) and grid.
Place tenderloin on grid and cook until internal temp. is 145 degrees F..

Italian Sausage Balls

by John Hall (egret)

Ingredients :

2 1/2 # ground Boston Butt
1 Tbls. Fennel Seeds
1 Tbls. Salt
1/2 tsp. Pepper
1/4 tsp. Cayenne Pepper
1 tsp. Garlic Powder
1 tsp. crushed Red Peppers
1 Tbls. Paprika
1/2 tsp. dried Oregano
1 tsp. Anise Seed
3/4 cup Ice Water

Preparation :

Using hands, mix all ingredients thoroughly in a large bowl.

Refrigerate until ready to use (these are better if you make the day before to let the flavors blend).

Stabilize the egg at 350 degrees F. with a raised grid.

Form sausage into one-inch balls.

Add a small piece of smoking wood (such as apple) and cook sausage balls, turning occasionally, on the raised grid until internal temp. is 150 degrees F.

Remove and serve with a dipping sauce (see notes below).

Notes : I remove most of the visible fat when I'm cutting up the butt. Don't worry about it.....there's plenty left in there!

For dipping sauces, I like a bbq sauce with a little "kick" that seems to go well with this. Also, a combination of chili sauce and plum or grape jelly goes very well (three parts chili sauce to one part jelly).

Judy's Block Party Beans

by Tim Hutchison (2EggTim)

Ingredients :

6 slices Bacon
2 cups Onion (chopped)
1 cup Celery (chopped)
1 can Tomato Soup
1 (6oz.) can Tomato Paste
1/2 cup Ketchup
1 lb. Pulled Pork
1 (14.5 oz.) can Green Beans
1 (14.5 oz.) can Lima Beans
1 (14.5 oz.) can Chili Beans
1 (14.5 oz.) can Whole Kernal Corn
1/2 cup Brown Sugar
2 Tbls. prepared Yellow Mustard
1/4 teaspoon Chipotle Chile Pepper (optional)

Preparation :

Stabilize the BGE at 350 degrees F. with plate setter (legs up) and grid.
Place a cast iron dutch oven on the grid.
Place the bacon in the DO and cook until done; remove and crumble.
Add the onion and celery; cook until tender.
Stir in tomato soup, tomato paste, ketchup and pulled pork. Simmer for 15 to 20 minutes. Add all remaining ingredients, including bacon and stir well.
Cook uncovered for 1 hour.

MAMA'S Pound Cake

by Scott Michael (smpl bstrd)

Ingredients :

2 cups All Purpose Flour
2 cups Sugar
6 (BIG GREEN) Eggs
1/8 tsp. Salt (pinch)
1 cup Crisco
2 tsp. Butter Flavor
1 tsp. Vanilla Flavor

Preparation :

Put all ingredients in a bowl, mix till smooth.
Pour into lightly floured bundt pan.
Stabilize BGE at 350 degrees F. with plate setter (legs up) and grid.
Place bundt pan on grid and bake for 1 hour and 15 minutes.
Serve with your favorite fruit (I used strawberries & peaches at the fest).

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

Preparation :

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° F. 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° F. (this should take about 5 hours).

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).

Marinated London Broil

by Larry Parsons (Double Bogey)

Ingredients :

London Broil
Onion Powder
Garlic Powder
Pepper
1/2 cup Red Wine Vinegar
1/4 cup Lemon Juice
1/4 cup low sodium Soy Sauce
1 Tbls. Worcestershire Sauce

Preparation :

Trim outside fat from london broil.
Place london broil in a suitable container.
Cover top with onion powder, garlic powder, & pepper.
Mix other ingredients & pour over london broil.
Cover tightly & refrigerate at least 12 hours.
Turn london broil in marinade once during refrigeration.
Remove the london broil from marinade and inject, several places. with the used marinade.
Cook on egg (direct on a raised grid) at 375 - 400 degrees F., turning once.
Cook time should be between 8 and 10 minutes per side for medium-rare doneness.
Thinly slice on a diagonal against the grain.

Mojo Chicken Wings

by Dana Kress (BGE Pit Crew)

Ingredients :

Whole Chicken Wings

Mojo Criollo

Dizzy Pig Shakin' the Tree Rub

Preparation :

Get whole wings and tuck wing under drummy.

Marinate wings overnight with Mojo Criollo.

Get BGE ready at 325-350 degrees F. dome temp.

Remove wings from marinade and rub with Dizzy Pig shakin' the Tree or lemon pepper.

Place wings in BGE (direct set-up).

Cook for approximately 1 hr. or internal temp of 170-180 degrees F., turning often to get a nice crispy skin.

Serve immediately.

Nutella-Banana Quesadillas*

by Kim Youngblood (vidalia1)

Ingredients :

1 pkg (10) Flour Tortillas (10 inch)
1 jar (13 oz.) Nutella Spread
Bananas and or Strawberries (both fruit should be ripe)
Powdered Sugar for dusting

Preparation :

Remove 1/2 of the flour tortillas and spread evenly with approximately 1/4 cup of Nutella spread.

Slice the bananas and or strawberries very thin (1/8 ") and place on top of tortilla with the Nutella spread.

Then, place another tortilla over the toppings and lightly press together.

Cook over direct heat at 300-350 degrees F. dome temp. for about 3 minutes or until lightly golden.

Carefully flip the tortillas with a large spatula and cook another 2 -3 minutes.

Remove from the heat and let cool for 5 minutes. Dust each one with powdered sugar & use a pizza cutter to cut into desired portions.

One quesadilla feeds 2-4 people.

* Recipe Source: GrillGurl (Cheryl Jacobsen) 2007 Eggtoberfest Cookbook

Oink Kisses (aka Pigs in a Blanket)

by Rayne Summers (Ranger Yogi)

Ingredients :

1 can of Crescent Rolls
Link Sausage (I used Publix Pepper and Onions Sausage)
1 Onion, diced
Brown Sugar
Butter

Preparation :

Stabilize BGE at 350 degrees F. with plate setter (legs down).

Precook the sausage and cut into 1 inch pieces.

Melt butter in a pan and sauté the onion. Add brown sugar to caramelize the onion.

Unroll the crescent rolls and separate.

Take one crescent roll, starting at the big end, place one piece of sausage, pinch the two big ends together, tucking in the sausage.

In the newly made pocket place some caramelized onion. Then, pull the short tail of crescent roll over the big end covering the sausage and caramelized onion. It should somewhat resemble a hershey kiss.

Place a piece of aluminum foil on the plate setter.

Place kisses on foil and bake until crescent roll browns.

These really taste good when you take a bite and bite into the caramelized onions with sausage.

Ooooey Gooooey's

by Tonia Lambert (QBabe)

Ingredients :

1.5 cups Graham Cracker crumbs
2 Tbls. Butter, melted
1 Tbls. Water
1/4 cup Semisweet Chocolate Chips
1/4 cup Butterscotch Morsels
1/4 cup White Chocolate Chips
2/3 cup flaked Coconut
1/4 cup chopped Pecans
1 (15 oz) can fat-free sweetened Condensed Milk

Preparation :

Preheat BGE to 350 degrees F. and set up for an indirect cook using plate setter. Line bottom and sides of a 9" square baking pan with parchment paper - cut off excess.

Place crumbs in medium bowl . Drizzle with melted butter and water. Toss with fork until moist.

Gently pat mixture into baking pan (do not press firmly). Sprinkle with chips and morsels. Top evenly with coconut flakes, then sprinkle with nuts.

Drizzle milk evenly over top.

Bake for 25 minutes or until lightly browned and bubbly around edges. Cool completely.

Makes 24 servings.

Pickled Veggies

by Richard Howe (Richard FI)

Ingredients :

2 cups Apple Cider Vinegar
1 Tbls. Black Pepper

Preparation :

Take the vinegar and pepper and place in a container with a lid.
I used red onion, peeled cucumber chunks, brussel sprouts and thin asparagus (lightly steam green vegetables first).
When cooled place all in container and refrigerate for an hour or so.
Will keep in refrigerator for month or so if the vinegar covers all the items.
May need to add some more vinegar to cover, depending on amount of produce.

Pig Tails

by Kim Youngblood (vidalia1)

This recipe combines two of my favorite items that I cook on the BGE. They are Fatties and Pig Candy. It is called Pig Tails because when you are done it should have a curly cue shape similar to a pig's tail.

Ingredients:

1 lb. bulk Sausage (any brand will do but I prefer not to use one with a strong sage taste)

Maple Syrup or Pancake Syrup

2 – 3 pieces of Bacon (it does not have to be thick cut)

1/2 cup Brown Sugar

1 tsp. Cayenne Pepper (or to taste) Some like it hotter than others

Your favorite rub (I like Tony Chacherre's Cajun Rub)

Preparation:

Take your bulk sausage out of the package and coat with syrup. Apply a coating of rub to the sausage. Smear the syrup & rub all over the bulk sausage. Combine brown sugar & cayenne pepper in a bowl. Lay bacon strips on wax paper and coat one side with the brown sugar/cayenne pepper mixture. Starting at one end of the bulk sausage take the uncoated side of the bacon and wrap it around the sausage. The side with brown sugar and pepper should be on the top side of the sausage. It should stick pretty easily but I do use toothpicks sometimes to help the bacon stay on the sausage. Continue wrapping the bacon around the sausage until the sausage is covered. Let it sit in the refrigerator for 20-30 minutes to set up.

Cook:

Get your BGE stabilized at 300-350 degrees F. dome temp. I do the cook indirect with the plate setter, feet up, with a drip pan with a little water in it to catch the grease. Once the BGE is ready, insert meat thermometer in the sausage and put the Pig Tail on the BGE. Cook until internal sausage temp is 180 degrees F. The bacon should be nice and browned. Once done take the Pig Tail off of the BGE and put on a plate (not a paper plate). Let it cool for a few minutes and then slice it.

The bacon, sausage and sweet hot combo is delicious.

PIZZA EGG-STRAVAGANZA!!!!

by the Medlins and Hogans

The Big Green Egg is an awesome pizza oven! You need to set up with a plate-setter for indirect heat and pre-heat the BGE AND pizza stone to 500 degrees F. This will take 45-60 minutes, as you want the entire Egg to be HOT, just like an oven.

I use a pizza peel to make the pizza on and transfer directly to the HOT stone in the Big Green Egg. Use cornmeal on the peel so that the finished pizza can slide easily onto the HOT stone for cooking. I have decided to leave the pizza dough making to the experts and purchase a large pizza dough direct from my local pizza joint. They usually can always accommodate me without a problem. Make sure to ask for it to be lightly floured. Stretch the dough in your hands by letting the weight of the dough pull it to the proper size. Sometimes I have to take off a small amount of dough to fit the peel. You don't want it to be too thick! Lay it on your peel and the fun now begins! Use your imagination and be creative—I don't think I've ever had a bad pizza on the Egg! Some suggestions:

Island Pizza

Mango BBQ Sauce spread first (instead of tomato sauce!)
Shredded Mozzarella Cheese
Shrimp (make sure to cook it first)
Thinly sliced Red Onion
Crumbled Smoked Bacon
Small bits Pineapple

White Shrimp/Artichoke Pizza

White Alfredo Sauce spread first (the flavored ones are great!)
Shredded Mozzarella Cheese
Shrimp
Scallions, Mushrooms
Black Olives
Artichokes, cut into eighths

(Continued next page)

Shredded Chicken Pizza

Red Tomato Sauce (I use one of the seasoned spaghetti sauces, such as Ragu)

Shredded Pepper Jack Cheese/Mozzarella Cheese (1/2 & 1/2)

Shredded cooked Chicken Breast (I marinate these the day before and have them cooked first on the BGE and then shred while they are still warm, MUCH easier!)

Sliced Mushrooms, Scallions, Red Peppers, Black Olives

***Make sure to top everything with seasonings of your choice.

***Take your completed peel to the Big Green Egg and give it a slight jerk with your hands. The pizza will slide on the cornmeal like little roller bearings! Just don't keep the uncooked pizza on the peel too long as it will start to stick! Cooking time is approximately 15-20 minutes, checking bottom to see that it is crisp and not burnt — **ENJOY!!!!!!!!!!**

Pulled Pork Cheese Crisps

by Randy Price (AZRP)

Ingredients :

Flour Tortillas

Shredded Colby Cheddar Cheese

Pulled Pork

Preparation :

Spread an even layer of cheese on the tortilla then sprinkle shreds of pork on top.
Grill directly at 350-400 degrees F. dome until the cheese is bubbly and the tortilla is crisp.

Ricardo's Pico de Gallo

by Richard Howe (Richard FI)

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 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.

Sausage Balls

by Fritz Smickle

Ingredients :

2 cups Bisquick

2 cups Cheddar Cheese - shredded

1 lb. Sausage (We like Jimmy Dean w/ Sage)

Add any seasoning or spice you like. (Dizzy Pig Raging River Rub is good)

Preparation :

Stabilize BGE at 350 degrees F. with pizza stone on top of grid.

Mix ingredients together and form small 1" balls.

Place on pizza stone or non-greased baking pan and bake for 20 minutes, or until crispy.

Sausage/Cheese Stuffed Mushrooms

by Missy Salazar (2bossy!)

Ingredients :

2 lbs. large Mushrooms
1 lb. Jimmy Dean Sausage (any breakfast sausage will do but we used HOT)
1 8 oz. pkg. Cream Cheese
1 8 oz. pkg. shredded Cheese (I used sharp)
Favorite spice seasoning (DP Tsunami Spin)

Preparation :

Clean mushrooms, remove stems and chop into small pieces. Over medium/high heat, begin to brown sausage, add stems to pan and cook until done. Drain sausage mixture. Add both cheese packages and mix until cheese is melted. Remove from heat. I prefer to let the sausage mixture cool a little, then stuff the mushrooms with the mixture. Sprinkle w/favorite seasoning.

Stabilize BGE at 350 degrees F. for an indirect cook (platesetter inverted). Place mushrooms directly on grid and grill for approx 15-20 minutes or until mushroom mixture bubbles.

Scotch Eggs

by Glenn Rasmussen (Wasted Words)

Ingredients :

12 Hard boiled Eggs, well chilled
2 lb. Sausage meat, Jimmy Dean Maple
2 tsp. Worcestershire Sauce
1/2 tsp. Pepper
4 Tbls. Parsley, minced (optional)
1 tsp. ground Sage (optional)
1/2 cup Flour
4 Eggs, beaten (for wash)
1 cup Bread Crumbs, Panko

Preparation :

Peel hard-boiled eggs (make sure the eggs are well-chilled so that the sausage meat will cling to them more easily).

Combine sausage, worcestershire sauce, parsley, sage, and pepper in large bowl; mix well.

Press meat mixture evenly around eggs, keeping the oval shape.

Sprinkle eggs with flour, coating lightly all over.

Dip into beaten egg; then roll in bread crumbs to coat.

Pour oil into deep-fryer, or large heavy saucepan, to fill 1/2 full.

Heat to 350 degrees F. on deep-fat frying thermometer.

Cook 1 egg at a time, for about 4-5 minutes until meat is well-browned.

Drain on paper towels; cool, refrigerate, and slice to serve.

Cooking them on the BGE :

Cooked on SBGE: standard grill level @ 325-350 degrees F. (cook time approximately 45 minutes (cook time will depend on the thickness of the sausage).

You may add apple chips for smoke, if desired.

Turn every 10 minutes (heat can be adjusted to get the desired crispness).

Cooked on LBGE: You can cook indirect at 500-550 degrees F.

Drain on paper towels; cool, refrigerate, and slice to serve.

Smoked Fish Spread

by Scott Borders (Scotty's Inferno)

Ingredients :

Smoked Fish
Pickled Banana Peppers, chopped
Sweet Relish
Fresh ground Black Pepper
Miracle Whip

Preparation :

The reason there are no quantities here is because you do this one by feel and taste. In other words, you can't screw it up. I start by shredding some of my smoked salmon (see recipe in this cookbook). I then add a few tablespoons each of relish and banana peppers. Once I have a good looking mixture, I grind in a healthy quantity of black pepper. Finally, I add *just enough* Miracle Whip to bind all the ingredients together.

Serve on a saltine cracker with a bottle of hot sauce handy.

Other great additions include minced onion, minced chiles like serrano or jalapeno, and garlic powder.

Souvlaki

by Penny Freshwater (Penfresh)

Ingredients :

Pork tenderloin cut into 1-inch cubes

Marinade :

Equal amounts of :

Cavender's or Penzy's Greek Seasonings

Water

Olive Oil

Lemon Juice

Preparation :

Blend the seasonings, water, olive oil and lemon juice. Pour the marinade over the cut pork tenderloin pieces and marinate for 8 hours or over night.

Drain and thread the pork onto skewers.

Cook on BGE direct at 400 degrees F. for 5 minutes. Turn, then cook until internal temp reaches 135 degrees F.

Serve on pita bread with the *Greek Tzatziki Sauce and chopped tomato.

*Greek Tzatziki Sauce

1-8 oz container of Greek Yogurt

1 medium Cucumber-peeled, seeded and chopped finely

3 cloves of Garlic, minced finely

Two Scallions, minced

1/4 tsp. Salt

1/4 tsp. Pepper

1 1/2 tsp. fresh Dill Weed

If you can't get Greek yogurt get plain yogurt and strain through cheese cloth overnight. Drain cucumber by putting it in a colander adding a plate and putting a brick on the plate to squeeze excess liquid out of the cuke.

Mix all ingredients and place in the fridge overnight to mellow the flavors.

Special Brunch Bake

by Jim Legros (Jupiter Jim)

Ingredients :

1 tube (4 oz.) refrigerated Buttermilk Biscuits
24 oz. Eggbeaters
7 oz. Canadian Bacon, chopped
1 cup (4 oz.) shredded Cheddar Cheese
1 cup (4 oz.) shredded Mozzarella Cheese
1/2 cup chopped fresh Mushrooms
1/2 cup finely chopped Onion
1/4 tsp. Pepper

Preparation :

Setup BGE for indirect cook @ 350 degrees F.
Arrange biscuits in a 13" x 9" x 2" baking dish coated with nonstick cooking spray.
In a bowl, combine the remaining ingredients, pour over biscuits.
Bake, uncovered, for 30 to 35 minutes or until a knife inserted near the center comes out clean.

Serves 12.

We have found that it takes more time if you reduce the size of the pan to get it into a medium egg, no problem, just bake it longer.
Kind of like a pork butt, it's done when it's done.

As usual if you like more cheese add more, and so on with whatever you like.

Spicy Egg Casserole

by Larry Parsons (Double Bogey)

Ingredients :

1 lb. ground Sausage
2 small cans drained Green Chiles
4 Tbls. finely chopped hot Peppers (like Jalepanos)
4 Tbls. finely chopped Onion
1/2 tsp. dry Mustard
1/2 tsp. Cayenne Pepper
1/2 tsp. Dizzy Pig seasoning
8 oz. shredded Mexican Cheese
8 - 9 Eggs (beaten)
Salt & Pepper to taste
White Bread

Preparation :

Brown sausage, break into small pieces, drain off grease.
Remove crust from bread & cut into small squares.
Line bottom of casserole dish with white bread.
Mix all other ingredients well, pour over bread.
Refrigerate at least 8 hours.
Stabilize egg at 325 - 350 degrees F. with plate setter (legs up and grid on plate setter) and bake for about 30 minutes, until set in center.

Spicy Grilled Shrimp

by Randy Price (AZRP)

Ingredients :

1 lb. 15 ct. Shrimp
2 cloves Garlic, minced
1 tsp. Kosher Salt
1 tsp. Paprika
1/2 tsp. Cayenne Pepper
2 tsp. Lemon Juice
2 Tbls. Olive Oil

Preparation :

Take 1 tsp. of kosher salt and 2 garlic cloves (minced) and mash them into a paste with the side of your knife or in a mortar and pestal (easier). Add to that paste the paprika, cayene pepper, lemon juice, and olive oil and mix well.

Thaw and peel the shrimp, all but the tail section, for a handle. Butterfly them by cutting down the back halfway through the shrimp. If they have a vein remove it now.

Mix the shrimp with the marinade. Do not allow the shrimp to marinate for more than a few minutes or the citric acid will toughen them. Remove from marinade and grill direct for about 2 minutes on the first side at around 400 degrees F. dome temp. When they start to curl up, flip them and watch until they curl fairly tight and remove immediately. Some of them won't curl tight but you can pretty much tell when they are done. Don't overcook! Let them rest for a few minutes and enjoy.

Spinach Artichoke Dip

by Gayle Smickle

Ingredients :

1 15 oz. can quartered or halved Artichokes - chopped
1 10 oz. pkg. frozen chopped Spinach (cook in microwave about 3 min.)
3 gloves minced or chopped Garlic
2 Tbls. Olive Oil
1/2 cup Mayo
1/2 cup Sour Cream
1/2 cup shredded Swiss Cheese
1/2 cup shredded Parmesan Cheese

Preparation :

Mix together all ingredients. Stabilize BGE at 350 degrees F. with plate setter (legs down) and pizza stone. Prepare and bake per one of the following methods :

- 1) Place ingredients in a baking dish and bake for 20-30 minutes, uncovered.
- 2) Using a 1 lb. loaf of round or oval bread – sourdough, boule, rye or pumpernickel, cut the top off and hollow out center and top - save for dipping. Stuff with mixture and replace top of bread onto loaf. Wrap in heavy duty foil and bake for 45 min. or until inside is good & HOT.

ENJOY!!!!

Stuffed Bananas

by Dana Kress (BGE Pit Crew)

Ingredients :

Whole Bananas

Nutella*

Marshmallows (mini or regular)

Semi-Sweet Chocolate Chips

Preparation :

Cut bananas lengthwise to make a pocket, keeping the skin on bananas.

Spread the Nutella, chocolate chips, and marshmallows inside of the banana and wrap loosely in aluminum foil.

Get BGE ready at 275-300 degrees F. dome temp.

Place bananas in BGE (direct set-up).

Cook until everything is melted nicely, approximately 15-20 minutes

Serve immediately, be careful HOT.

*Note: You can find Nutella in the baking aisle section of your grocery store.

Stuffed Chicken Breasts

by Kim Youngblood (vidalia1)

Ingredients :

Cream Cheese with chives & onions (our favorite)

Provolone and Ham

Pepper Jack & diced Jalapenos

Boneless, skinless Chicken Breasts

Stuffing of your choice

Bacon

Seasoning of your choice

Preparation :

Start out by pounding chicken breast as thin (1/4 inch) as you like them. I pound them on saran wrap. Put a piece underneath and on top of chicken while pounding for less mess. Stuff the chicken breast with as much stuffing as you can get in. Fold the chicken together like a taco (I do not roll them). Wrap bacon around them and secure with toothpicks which have been sitting in water (this keeps picks from burning). Apply seasoning (I use Swamp Venom or Dizzy Dust).

I cook them indirect. The BGE is set up using platesetter with feet up. I wrap the setter in foil for easy clean up. The temp is stabilized at 350-375 degrees F. and I cook them for 35 -45 minutes until the breast are 170 degrees F. internal temp. Place the chicken on the grid so the stuffing is up (so it does not run out-some will but not too much).

Stuffed Fritos and Mushrooms

by Randy Price (AZRP)

Ingredients :

1 lb. Italian Sausage (casings removed)
1/2 lb. Cheddar Cheese (shredded)
1/2 cup Marinara Sauce
Button Mushrooms
Frito Scoops
Sour Cream

Preparation :

Remove stems from the mushrooms and scrape out the gills and some of the flesh with a melon baller to allow more stuffing. Mix together the sausage, cheese and marinara sauce until thoroughly incorporated. Stuff the mushrooms or Frito Scoops with the mixture. Cook indirectly on a raised grid at 350 degrees F. dome temp. until the meat reaches 170 degrees F. internal temp., about 20-30 minutes. Put a dollop of sour cream on and serve.

Sweet & Spicy Pecans

by John Hall (egret)

Ingredients :

3 Tbls. Honey
1-1/2 Tbls. Sugar
1 Tbls. melted Butter
1/2 tsp. Salt
1/2 tsp. Cayenne Pepper
1/2 tsp. ground Cinnamon

2 cups Pecan halves

Preparation :

Stabilize the BGE at 300° F. with plate setter (legs up) and grid on legs.
Select two large chunks of a mild smoke wood, such as apple.

In a mixing bowl, combine melted butter and all the seasonings. Make sure that any lumps of cayenne or cinnamon are broken down and stirred into the mix. The end result is a thick, sticky seasoning mixture. Add nuts and stir thoroughly to coat.

Butter the surface of a disposable 12" round foil pizza pan, then spoon the nut mixture onto the pan and spread into a single layer.

Add the smoke wood to the coals and place the pan on the grid.

Bake for 30-35 minutes, stirring the nuts several times during the cook. The seasoning mixture will melt and thicken as the nuts are smoked.

Remove from the cooker and let nuts cool on the pan for 15-20 minutes. Break the nuts apart and serve them on a plate, as they may tend to stick together in a bowl. Store in an airtight container.

Too Easy Apple Cake

by Jim Legros (Jupiter Jim)

Ingredients :

1 package Yellow Cake Mix
2 cans Apple Pie Filling (divided)
3 Eggs (not the green ones)
6 tsp. Sugar
2 tsp. Cinnamon

Preparation :

Setup BGE for indirect cook @ 350 degrees F.

Lightly grease 9" x 13" cake pan.

Combine cake mix, 1.5 cans of the pie filling, and 3 eggs.

Mix 2 minutes by hand, if you use a mixer it will chop the apples too fine (it's up to you but we like big pieces of apple).

Combine sugar and cinnamon.

Spread half of the batter into pan, sprinkle with half of the sugar and cinnamon,

Then pour remaining batter into pan, top with remaining half can of pie filling and sprinkle with the rest of the sugar and cinnamon.

Bake 30 to 45 minutes or until toothpick comes out clean.

Vanilla ice-cream is great with the cake.

Turkey Sausage Meatballs

by Richard Howe (Richard Fl)

Ingredients :

2 large Onions, chopped fine
4 whole Eggs
1 cup Bacon Bits
2 cups favorite BBQ Sauce
2 Pkgs. Lipton Onion Mix
"OR"
2 Pkgs. Knorr's French Onion Soup Mix
2-3 Tbls. Dijon Mustard
2 cups grated Parmesan Cheese
2-3 Tbls. Black Pepper
2-3 Tbls. Garlic Powder
1 tsp. Basil, dried
3 1/2 lbs. ground Turkey
2 lbs. hot Sausage (Tennessee Pride)
2-3 cups Italian Bread Crumbs to bind
Favorite BBQ Rub (I used Dizzy Pig Raging River Rub)

Preparation :

Mix all ingredients except turkey, sausage and bread crumbs.

Then mix in turkey and sausage.

Slowly add in the bread crumbs, careful not to add so many that the meatballs will be dried out.

Make meatballs about 1-1 1/2 inches in diameter. Sprinkle with your favorite BBQ rub.

Set up BGE for indirect cook at 350° F. and add some smoke of choice (I used apple). Place meatballs on rack with a smaller grid pizza rack to keep the meat from falling into fire. Cook about 45-60 minutes. Can be frozen.

Will also make great burgers & meatloaf. If meat loaf pull at 150° F. internal temp.

Vidalia Onion Dip*

by David Howd (Smoke 'n Things)

This is a very rich dip and works wonderful as an appetizer

Ingredients :

3 cups finely chopped Vidalia Onions (or other Sweet Onion)
2 cups Mayonnaise
2 cups grated Swiss Cheese
1/4 tsp. Tabasco Sauce
1 8 oz. pkg. Imitation Lobster Meat (or Crab Meat)
1 cup grated Parmesan Cheese
Chef and the Fatman's Zesty Love Rub

Preparation :

Preheat BGE to 350 degrees F. In a medium bowl mix onions, mayonnaise, swiss cheese, tabasco, and lobster meat.
Spread mixture into 13x9 metal baking pan.
Sprinkle parmesan cheese evenly over mixture and sprinkle with the Fatman's rub to taste.
Bake 30 minutes or until bubbly.

Special Instructions :

Serve warm as a dip with your favorite chips or crackers. Yields 16 servings.

*Original recipe from Larry Ward (YB)

<http://www.eggheadforum.com/recipes/sides/sides0038.htm>