

A serene sunset scene over a calm body of water. The sun is a bright yellow orb partially obscured by dark, silhouetted clouds on the horizon. A long, shimmering reflection of the sun stretches vertically down the center of the water. The sky is a mix of dark blues and oranges, with scattered clouds. The overall mood is peaceful and scenic.

*Recipe Collection from
the 7th Annual
Florida Eggfest*

*March 20th and 21st,
2009*



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Al's Famous Easy Wings

by Alan Katz (Hungryman)

Ingredients :

Chicken Wings

John Henry's Mojave Garlic rub

Remington's Soy and Garlic (bought it at Publix)

Preparation :

Cut at joints and throw away tips.

Season with the rub.

Cook direct on a raised grid at 350°-375° F. dome temp.

For the last few minutes I sprayed it with Remington's soy and garlic.

Cook until it crisps up.

Beef Brisket

by Pat McDonough (FlaPoolMan)

Ingredients :

- 1 Whole Brisket
- 2 Pkgs. Au Jus (to be added at the end of cooking)

Mix:

- 1 12 oz. Beer
- 12 oz. Water
- 1/2 cup Brown Sugar
- 10 shakes Worcestershire Sauce
- 4 cloves Garlic, minced
- 1 Tbls. Cayenne Pepper
- 5 shakes Tabasco Sauce, to taste
- 2 tsp. Onion Powder
- 2 tsp. dry Mustard
- Salt & Pepper to taste

Procedure:

One whole brisket with fat trimmed then cut in half (to fit in steamer trays later--- (8" X 10" which are 1/2 commercial tray size).
Rub the night before with your favorite steak rub (I use Montreal Steak Seasoning).
Place both pieces on the egg at 250°-275° F. direct for 1 & 1/2 hrs. each side.
Remove brisket pieces and put in steamer trays.
Pour 1/2 of the beer mix in each pan and cover tightly with foil.
Return to egg at 250° F. indirect (they can be stacked on top of each other) and leave for 4 to 5 hours.
Remove and discard cooking liquid, slice against the grain.
Mix au jus per package instructions and add one half to each tray (about 2 cups each container) and serve.
If precooking for the next day wait until you are ready to reheat to add the au jus.
Not the conventional way to make a brisket but it is really easy and the taste is great.!

Bloody Marys

by Pat McDonough (FlaPoolman)

Ingredients:

1 quart Motts Clamato Juice
10 oz. 80 proof Vodka or Gin (8 oz.= 25%, 16 oz.= 33%)
1-2 bottle caps Lemon Juice Concentrate (use cap off bottle)
2 glugs Worcestershire Sauce (turn bottle up and it will say GLUG)
5 shakes Tabasco Sauce
10 shakes Celery Salt (hold jar and pat bottom for 1 shake)
10 shakes Celery Seed (hold jar and pat bottom for 1 shake)
20-25 twists course ground Black Pepper, pepper grinder
If fresh from pepper mix +/- 1/2 tsp.--if from shaker or can, make a coating on top of liquid 2 1/2"-3" diameter.

Procedure :

This needs to be made at least 3 days in advance.
Mix all in a pitcher -ONE BATCH- at a time. Stir with a wooden spoon, with slots if available,. This mixture is ready to serve over ice at once, but if refrigerated overnight it sharpens the taste and hotness.
Garnish with pickle, dill, orange slice, stick of celery, optional.
People in upper midwestern states serve 10 oz. bloody marys with a small side glass of beer, 4-6 oz. Try it you might like it. It's like an unmixed boiler maker, but not as strong.

Breakfast Pizzas

by Dave and Katie Yeckel (BBQonJ)

Elaine's Pizza Dough :

Mix together :

- 1 1/2 cups Water (warm or cold)
- 1 tsp. Sugar
- 1 tsp. Salt
- 1 tsp. Yeast

Add & mix with dough hook 4-5 minutes:

- 4 cups Bread Flour
- 1/4 cup Corn Meal
- 1/4 cup Whole Wheat Flour

Knead 20-30 times by hand.

Place in plastic bag with room to expand in refrigerator to allow to rise overnight.

To make Pizza:

Preheat oven with pizza stone to 500° F.

Form dough (above recipe makes two 12" pizzas) into a circle about 12" in diameter by patting it out on a piece of parchment paper.

Add your favorite ingredients then transfer right along with the parchment paper onto a preheated pizza stone.

Bake for 12-15 min.

Katie's Savory Breakfast Pizza :

Form 1/2 recipe of above pizza dough into a 12" circle with a nice high rim.

Fry 1/2 tube of Jimmy Dean Breakfast Sausage (original recipe-lite) and 4 slices of bacon cut into bite-sized pieces until crumbly and brown. Drain off grease. Then spread onto unbaked pizza crust.

Shred 4 oz. extra sharp cheddar cheese and a bit of parmesan and sprinkle over sausage.

Beat 2 whole eggs with a bit of salt and pepper and pour over the above. This works best if you place the pizza on the stone in the oven then pour the egg mixture over top as it fills the crust to the brim.

Bake as directed above.

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Katie's Sweet Breakfast Pizza :

Form 1/2 of pizza dough into a 12" circle.
Spread 4 Tbls. softened butter over uncooked pizza crust.
Spread 1/2 cup light brown sugar over this.
Sprinkle generously with cinnamon.
Sprinkle 1/2 cup chopped pecans over all.
Bake as directed above.

Buckboard Bacon Blankets

By Susan Handy (Susan Egglaine)

Ingredients :

Cured & smoked (I used apple wood) Pork Loin using High Mountain seasoning and injected with Maple Syrup halfway through curing time.

Maple Syrup

Pillsbury Crescent Rolls

Preparation :

Preheat egg to 375° F. using indirect heat (plate setter, feet down, spacers, pizza stone).

Brush bacon with maple syrup and wrap in crescent roll.

Bake on parchment paper approximately 8 minutes till done.

“Caldo Verde”

Portuguese Kale Soup

by Michelle Reyes (Little Chef)

Ingredients:

Beef Chuck Roast, cut in large cubes (approx. 2 pounds)
Chourizo (Gaspars Brand) 1 package, cut into large chunks
Linguica, (Gaspars Brand) 1 package, cut into large chunks
Red Wine (anything you'll actually drink), approx 1-1 1/2 cup
Yellow Onion, 1 large or 2 medium, diced
Kale, chopped (2 - 1 lb. bags)
Potatoes, White or Yukon gold, peeled, 1/2 inch cubes
Kidney Beans, 1 can, drained and rinsed
Elbow Macaroni, 1/2 cup (uncooked)
Portuguese Allspice (Gaspars...can be ordered online from Gaspars directly if you do not have a Portuguese population in your area....like me in Miami).
Salt to taste
Fresh cracked Black Pepper to taste
Olive Oil, for searing beef only
Water as needed
(*see note)

Preparation :

Place DO on spider, legs down, get DO smoking hot! (Add just enough olive oil to coat the bottom of the DO).
Season beef with salt & pepper, sear, then remove to plate or bowl.
Sear Linguica & Chourizo.
Add onions and red wine to sausages, allow wine to reduce by half.
Add seared beef and juices, and as much Kale as you can fit at this time.
Add approx. 2-3 tablespoons Portuguese Allspice, approx. 1 teaspoon salt & pepper, water to cover, then cover dutch oven (add remaining kale as soon as there is room!).
Allow to simmer in DO (set in spider legs down) in Egg at 325° F. until beef is fall apart tender, approx. 1-1.5 hours. (check liquid levels periodically!)
Add diced potatoes, macaroni and kidney beans. Adjust liquid and seasonings accordingly.
Simmer until potatoes and pasta are done.
Adjust seasonings as needed.

* Measurements provided were cooked in 7qt Lodge Dutch Oven on Spider, legs down.

Please note: I do not cook with measuring spoons, or measuring cups! This recipe is a guideline only. Please adjust ingredients to suit your tastes.

Carnivore Shrimp-Stuffed Jalapeños

by David Clark (Charleston Dave)

Ingredients :

12 fresh Shrimp (never frozen, medium, 40-50 count)
3 oz. Cream Cheese, softened
1/4 cup Carnivore BBQ Sauce, divided
3 strips Bacon, apple or hickory-smoked recommended
6 whole Jalapeños, large preferred
Smoking Wood (cherry is good but any can be used)

Preparation :

Clean, shell, and devein the shrimp. Set aside on ice. See Note 1 re optional marinade.

Mix the cream cheese and some of the Carnivore to achieve a spreadable consistency. See Note 2 re optional additional ingredient and technique.

Cut each bacon strip in half crosswise, then cut each half into half again lengthwise. This will give you four skinny quarter-strips of bacon from each original full-sized slice.

Halve the jalapeños lengthwise, leaving the stems on but removing seeds and ribs. You may wish to wear gloves for this step if your skin is sensitive. Be careful not to touch your eyes after cleaning the peppers.

Place one whole shrimp in each jalapeño "boat", then use a butter knife or small spatula to "spackle" the shrimp into place within the jalapeño boat.

Wrap each shrimp-stuffed jalapeño "boat" with one of the skinny quarter-strips of bacon. Set aside, chilled, until ready to cook.

When ready to cook, rig Egg for 350° F dome indirect, light and let charcoal smoke clear. Add your choice of smoking woods and cook indirect for one hour. In the last 10 minutes, spread the remaining Carnivore on top as a glaze.

Yield: 12 stuffed jalapeños (serves 4-6)

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Notes:

1. The version at Ocala marinated the shrimp in Firefly Sweet Tea Vodka. This may be a difficult ingredient to find so I do not list it in the ingredients above. I do this to keep the shrimp moist. I would not recommend an oil-based marinade because of the fat in the cream cheese and bacon. Choose a liquid with a flavor that you like if you wish to marinate the shrimp. I use a 20-minute vacuum tumbler marination; this is probably equivalent to two to four hours of plain soaking.
2. The version at Ocala mixed Bomba in with the cream cheese and Carnivore. I do not include this in the recipe because getting Bomba is very difficult in the states. I also reduce the Carnivore by about $\frac{1}{3}$ over very low heat before mixing it with the cream cheese, the goal being to keep the cream cheese thick.
3. The version at Ocala was not representative of how good this recipe can be, as I inadvertently under-marinated the shrimp and mistakenly used mesquite (cherry is my favorite for this recipe). I also switched brands of bacon, and found that the new brand had much less flavor. Finally, they were also a bit overcooked, and most of the sample were distributed after they cooled off, so blame the cook for that as well.

Chicken Spiedies

by Peter Birtolo (omba)

Ingredients :

Meat : 2-3 Chicken Breasts (depending on size) – cut in 1-inch cubes

Bread : 4 Sandwich Buns/Rolls or sliced Italian Bread

Spiedies Marinade :

1/3 cup Corn/Vegetable Oil
1/4 cup Lemon Juice
1/4 cup Apple Cider Vinegar
4 Garlic cloves, chopped/pressed
1 Bay Leaf, crumbled
3 Tbls. fresh Parsley (or 1 Tbls. dried)
3 Tbls. fresh Oregano (or 1 Tbls. dried)
1 Tbls. fresh Basil (or 1 tsp. dried)
1 Tbls. fresh Rosemary (or 1 tsp. dried)
1 Tbls. fresh Thyme (or 1 tsp. dried)
1 tsp. Onion Powder
1/2 tsp. Garlic Powder
1 tsp. Kosher Salt
1 tsp. Black Pepper

Spiedies Serving Sauce #1 :

1 cup Vegetable Oil
1/2 cup Cider Vinegar
1/4 cup Red Wine Vinegar
1/4 cup Marsala Wine
8 cloves of Garlic chopped/pressed
3 Tbls. fresh Basil (or 1 Tbls. dried)
1 Tbls. fresh Parsley (or 1 tsp. dried)
1 Tbls. fresh Oregano (or 1 tsp. dried)
2 tsp. Black Pepper
1 tsp. Kosher Salt (to taste)
1 tsp. of Red Pepper flakes

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Preparation :

Whisk marinade and mix with chicken cubes. Store in bag/container refrigerated for at least 2 days.

Whisk serving sauce and store in container or large squeeze bottle for serving.

Process :

Cook direct on raised grid, dome at 350° F.

Skewer chicken like kabobs. Reserve marinade for basting.

Egg for about 8-10 minutes, basting once or twice.

Remove from skewers with bread slices or to plate and rolls/buns.

Sprinkle with serving sauce if desired. (Use any dressing/sauce or none at all, if preferred.)

Cinnamon Rolls

by Julie Mattison (Mainegg)

Ingredients :

12 frozen Pillsbury Biscuits (not the bang cans-we get these by the bag at Sam's
1 stick of softened, almost melted, Butter
3/4 cup fine chopped Nuts
1/2 cup of Sugar mixed with 1 Tbls. of Cinnamon

Preparation :

Allow the biscuits to almost thaw. Then roll or pat out to about a 6 inch oval. Spread with the butter. Sprinkle with the cinnamon sugar and nuts. Roll up the short side. Cut in to two pieces and stand on end on a pizza stone. You can also freeze at this point and bake later. These are great to keep in the freezer and just bake a few at a time :) Bake at 400° F. for about 15 minutes or till golden. Remove and let set for about 5 minutes and frost with the icing (let it melt into the rolls). You can use a few mini chocolate chips and orange zest instead of the cinnamon in these and they are great too!

Icing:

2 Tbls. melted Butter
1/2 cup Confectionary Sugar
1 tsp. Vanilla

Mix till a paste almost (you want this thick). Spread on warm rolls and serve.

Makes 24 small rolls :)

Classico Alfredo Chicken Pizza

by Kim Youngblood (vidalia1)

Ingredients :

1 16 oz. jar Classico Creamy Alfredo Sauce
Pizza Dough
2 boneless Chicken Breasts
1 whole Garlic clove
1 whole sweet Onion (if available)
Mozzarella Cheese, or 4 Cheese Italian Blend
1/4 cup Pine Nuts
Fresh Basil
Extra Virgin Olive Oil
Oregano

Preparation :

Prepare enough dough for 2 pies. Place garlic in aluminum foil and lightly coat with olive oil. Place onion in aluminum foil with olive oil. Roast both garlic and onion on your BGE indirect at 350° F. for 1 hour or until done.

While the onion & garlic are roasting, cook chicken breasts until done (160° F. internal) and slice very thin.

Take dough and prepare on floured surface. Sprinkle oregano lightly on dough. Spread approximately 1/2 jar of alfredo sauce on the dough. Place 1 sliced chicken breast on the sauce. Slice up 1/2 of the onion and place on dough. Do the same with the garlic, squeezing out garlic oil as you put on the dough. Cover with mozzarella cheese or cheese blend and place 3-4 basil leaves on the pie. Lightly coat dough edges with olive oil.

Bake on BGE at 500° F. for 8-12 minutes. I bake pizzas with my platesetter feet down. Put the egg feet on the platesetter and the pizza stone on the feet. Place the pizza stone on the BGE about 20 minutes before cooking pies. I use an Echo pizza pie pan from Target. This recipe will make two 15" pies.

Recipe adapted from original recipe from Bobby Cresap (aka Bobby Q)

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, dark Kidney, or Black 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. 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 Tbls. 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° F. Remove bay leaves, dried chiles, correct seasoning and serve.

Easy Breakfast Pizza*

by Kim Youngblood (vidalia1)

Ingredients :

1 lb. Pork Sausage
1 cup Hash Browns (thawed) or fresh shredded Potatoes
1 cup shredded Cheese
3 large Eggs
1/2 tsp. Salt
dash of Pepper
1 pkg. Crescent Rolls
1/2 Onion, chopped
1/4 cup Salsa

Cooking Instructions :

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

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

Spoon sausage & sautéed onion over the crust. Sprinkle on the hash browns, or shredded potatoes. Sprinkle grated cheese over the top of the potatoes. (I used mozzarella & Italian blend)

Spoon salsa over the cheese. Beat the eggs slightly and add salt & pepper. Drizzle the eggs over the cheese mixture.

Bake indirect on a raised grid at 350° F. for 25-30 minutes. (mine took almost an hour because I used a smaller pan and did not cut down on the ingredients)
Be careful not to over-bake.

*Recipe adapted from Diane Grogan

EggHatter's Chocolate-Nut Dream Roll

by J. Curtis Taylor (SSN686)

Ingredients :

1 1# loaf frozen Bread Dough, thawed
1 cup Nuts, chopped (your choice, we have used almonds, cashews, macadamias)
1 cup semi-sweet Chocolate Chips
1/2 cup Brown Sugar
1/4 cup softened Butter

Glaze :

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

Preparation :

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

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

Flat Iron Steak Fajitas

by Rodney Fortune (Fidel)

For the Marinade :

- 5-6 cloves Garlic, minced
- 1/2 cup chopped fresh Cilantro
- 1 Jalapeno, seeded and diced
- 3 juiced Limes
- 1/2 cup Canola or Vegetable Oil
- 1 Tbls. Onion Powder
- 1 Tbls. crushed Red Pepper
- 1 Tbls. ground Cumin
- 1 Tbls. Black Pepper
- 1 Tbls. Ancho Chili Powder
- 1 Tbls. Salt
- 1 tsp. Kitchen Bouquet (optional)

Combine all ingredients to make the marinade.

Additional Ingredients :

- 1.25 to 1.5 pound Flat Iron Steak
- One large Yellow sweet Onion
- One Bell Pepper
- 2 Tbls. Butter
- 1 Tbls. Canola or Vegetable Oil
- Kosher Salt
- Cumin
- Ancho Chili Powder

Clean the steak of any external fat and silver skin. Soak in the marinade overnight. Get the egg to searing temps for the steak. Sear for 90 seconds per side and remove, wrap tightly in foil to rest.

Heat a cast iron skillet direct over the lump for at least 10-15 minutes. As it pre-heats cut the bell pepper and onion into 1/4" thick slices.

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Add the butter and oil to the skillet. Once the butter melts and begins to smoke add the sliced onions and peppers. Season to taste with cumin, ancho chili powder, and kosher salt. Stir occasionally, allowing the vegetable to slightly char on the edges if desired. As the vegetables cook to near completion, slice the flat iron steak into 1/4" - 1/2" thick slices on a diagonal, trying to cut against the grain as much as possible. Add the slices of steak and all the rendered juices to the vegetables. The meat will go from very rare to medium rare in just a minute or two. Keep the skillet uncovered at all times to allow the juices and liquids from the vegetables to reduce as everything cooks.

Once the steak is cooked to your liking remove from the heat, squeeze 1/2 of a fresh lime over the fajitas, and allow to rest and cool for a few minutes.

Serve with warmed flour tortillas and pico de gallo.

Grilled Bologna

by Richard Howe (Richard Fl)

Ingredients :

1-4 lbs. Bologna, Chub (I used Smithfield pork/chicken)

Marinade:

1/3 cup Italian Salad Dressing
1/3 cup favorite BBQ Sauce

Add when placing on BGE,
Some favorite rub

Procedure:

Score the chub down the sides about 1/4 inch deep and about 6 cuts. Cut the chub into 3 pieces of about equal size. Took a Chinese wooden chop stick and pierced several holes to absorb the marinade. Marinated overnight in the refrigerator.

Next day, took out of the refrigerator and sprinkled some rub & cooked indirect, on vertical axis, at 325° F. for about 1 & 1/2 hours. Added a few apple wood chunks for smoke. Pulled at 170° F. Basted with marinade every 20-30 minutes. Serve with favorite bbq sauce.

Also, when sliced, makes a great sandwich.

Grilled Pineapple over Ice Cream

by Scott Borders (Scotty's Inferno)

Ingredients :

Ice Cream of your choice
2 cored fresh Pineapples
2 Limes
1/2 cup Honey
Ground Cinnamon

Preparation :

Slice pineapple in 1/2 inch slices.

Soak in honey lime juice mixture at room temp for 1-2 hours. Sprinkle lightly with cinnamon before or as you place the pineapple on the grill.

Stabilize your Egg at 350°-400° F. and cook the pineapple direct for about 5 minutes per side. I like to feel the pineapple start to soften a bit before I remove it.

Cut the pineapple as you wish and serve warm over ice cream.

Gyro Meat with Tzatziki Sauce

by Ted Kipreos (EgginDawg)

Recipe courtesy Alton Brown, 2005

Ingredients :

1 medium Onion, finely chopped or shredded
2 pounds ground Lamb
1 Tbls. finely minced Garlic
1 Tbls. dried Marjoram
1 Tbls. dried ground Rosemary
2 tsp. Kosher Salt
1/2 tsp. freshly ground Black Pepper
Pita Bread
Additional chopped Onions
Chopped Tomatoes
Feta Cheese

* Tzatziki Sauce, recipe follows

Preparation :

Process the onion in a food processor for 10 to 15 seconds and turn out into the center of a tea towel. Gather up the ends of the towel and squeeze until almost all of the juice is removed. Discard juice.

Return the onion to the food processor and add the lamb, garlic, marjoram, rosemary, salt, and pepper and process until it is a fine paste, approximately 1 minute. Stop the processor as needed to scrape down sides of bowl.

Preheat the Egg to 325° F.

Place the mixture into a loaf pan, making sure to press into the sides of the pan.

Place the loaf pan into a water bath and bake for 60 to 75 minutes or until the mixture reaches 165° to 170° F. Remove from the oven and drain off any fat.

Remove loaf from the pan and return to the Egg, direct, for added color.

Remove loaf from Egg and spread some Pam on the pitas and toast for a minute on each side.

Slice the loaf and serve on pita bread with tzatziki sauce, chopped onion, tomatoes and feta cheese.

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* Tzatziki Sauce:

16 oz. plain Yogurt
1 medium Cucumber, peeled, seeded, and finely chopped
Pinch Kosher Salt
4 cloves Garlic, finely minced
1 Tbls. Olive Oil
2 teaspoons Red Wine Vinegar
5 to 6 Mint leaves, finely minced

Place the yogurt in a tea towel, gather up the edges, suspend over a bowl, and drain for 2 hours in the refrigerator.

Place the chopped cucumber in a tea towel and squeeze to remove the liquid; discard liquid. In a medium mixing bowl, combine the drained yogurt, cucumber, salt, garlic, olive oil, vinegar, and mint. Serve as a sauce for gyros. Store in the refrigerator in an airtight container for up to a week.

Yield: 1 1/2 cups

Indonesian Satay

by Steven Nelson (Little Steven)

I do this recipe several times a year. It always goes well and no leftovers especially if there are kids around I usually do pork tenderloin, boneless skinless chicken breast and legs with the same marinade. The chicken breast I remove the filet and slice the breast lengthwise about the size of a tender. After the marinade I flatten the strips with the palm of my hand. Leave thighs whole.

Ingredients :

1/2 lb. unsalted Butter
1/4 cup Brown Sugar
1/2 cup chopped Onion
1 cup naturally brewed Soy Sauce
1/4 cup grated Ginger
1 cup Katjup Manis (Indonesian sweet Soy Sauce)
(Katjup Manis = equal parts Molasses, Teriyaki and Soy Sauce)
1/4 cup Lemon Juice
1/2 cup Teriyaki Sauce
Zest from 1 Lemon
30, or so, Bamboo Skewers
6 cloves Garlic (rough chop)
2 Pork Tenderloins
2 Tbls. or more Hot Chile Flakes
3 Tbls. Coriander Seed
Bunch Coriander/Cilantro leaves as garnish
2 Tbls. Cumin Seed
1 Tbls. Mustard Seed

Preparation :

Soak skewers in water
Toast coriander, cumin chile flakes and mustard seeds in cast iron pan until fragrant (pungent). Break with mortar and pestle.
Melt butter in saucepan and cook onion, garlic, ginger and lemon zest over medium heat until onion is transparent.
Add spices, lemon juice, teriyaki, soy, and Ketjap Manis and boil 5 minutes. Allow to cool to room temperature.

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Cut pork into 1" pieces and pound flat 1/4"-3/8". Pour 1/2 the marinade into a glass pan, layer pork pieces and cover with remaining marinade. Move meat around so all is coated in marinade. Cover with lid or plastic wrap and marinate two days, refrigerated

Skewer pork pieces. Reserve marinade. Set BGE to 325° F. with a flat, even bed of coals. Place skewers on grill close lid for 5 minutes. Open lid, look for even browning on pieces, turn and rearrange if there are hot spots. Cook for another five minutes and check colour for doneness. Any satays that are not brown and caramelized can be finished with the lid open.
Strain marinade if desired and bring to a boil for five minutes

Notes: Serve satay as a meal with rice and salad with a little of the marinade drizzled over the rice.

Serve as an appetizer with spicy peanut sauce* (commercial brand or blend chunky peanut butter, thai chili sauce, cashews and peanut oil to a mayonnaise consistency).

Spicy Peanut Cashew Sauce*

Description: dipping sauce for Indonesian satay

Ingredients :

- 1 cup commercial Peanut Sauce
- 2 Tbls. crushed Red Chilis
- 1 cup crunchy Peanut Butter
- 2 Tbls. toasted Sesame Seeds
- 1 cup Coconut Milk
- 1 cup chopped fresh Cilantro
- 1 cup Thai Chili Sauce
- Water as neccessary to thin
- 1 cup Cashew pieces
- 2 Tbls. Sesame Oil

Instructions :

Pound the cashews in a plastic freezer bag with a meat mallet.
Combine all ingredients in saucepan and heat slowly. Add water to develop a consistency between the commercial sauce and the peanut butter, or your preference.

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° 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° 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).

Jalapeno Cornbread

by Gene Skillin (Crimsongator)

Ingredients :

2 cups Self-Rising Cornmeal
3 Tbls. Sugar
2 Eggs
1/3 cup Oil
1 16 oz. can Creamed Corn
1 cup Cheddar Cheese
Jalapeno Peppers to taste - finely diced
1/2 cup Onions - finely diced
Milk

Preparation :

Mix the ingredients (except milk) thoroughly. Add enough milk to make the mix the consistency of pancake batter. Bake indirect at 400° F. until done. When a knife or fork comes out clean, the cornbread is done. Let cool and serve with fresh butter.

Jamaican Jerk Pork Tenderloin

by Tim Hutchison (2EggTim)

Ingredients:

- 2 cups chopped Green Onions
- 1/2 cup chopped Onion
- 2 Tbls. White Vinegar
- 1 Tbls. Soy Sauce
- 1 Tbls. Vegetable Oil
- 2 tsp. fresh Thyme
- 2 tsp. Kosher Salt
- 2 tsp. fresh Ginger, chopped
- 2 tsp. Brown Sugar
- 1 tsp. ground Allspice
- 1/4 tsp. ground Nutmeg
- 1/4 tsp. Black Pepper
- 1/8 tsp. Cinnamon
- 2 cloves Garlic, minced
- 1 to 4 Scotch Bonnet peppers, seeded and chopped
- 1 (1 & 1/2 lbs.) Pork Tenderloin

Preparation:

Place the first 15 ingredients in a food processor or blender and process until smooth. Slice pork lengthwise, but do not cut all the way through. Open halves laying flat. Slice each half lengthwise, but not all the way through, open flat. Combine pork and green onion mixture and marinate for up to 24 hours. Preheat egg to 350° F. Place pork on a direct grid and cook until pork reaches 140° to 145° F. internal temperature. Remove pork from egg and let rest 10 minutes.

Notes: I generally take this off at 140° F. and let the temperature rise to 145° F. while it is resting. Also, for the cinnamon I use Penzeys China Cassia, but any brand will work.

Jerk Chicken Wings

by Jorge Cancel (tinman)

Ingredients :

30 Chicken Wings with tips removed
Walkerswood Spicy Jamaican Jerk Marinade

Preparation :

Put clean chicken in a ziplock bag (I use the 2 gallon size). Pour 1/2 of the bottle over the wings. Keep refrigerated for two hours, occasionally turning the bag. Prepare BGE at 350° F. on a raised grid. Turn chicken out every 15 minutes. Cook till the chicken reads 175° F. (toward the end of the cook, I raise the temp or just cook with an open lid till done).

Option : you can use the whole bottle of marinade if you can take the heat.

Jombalaya (No-fish Jambalaya)

by Peter Birtolo (omba)

Ingredients:

Seasoning Mix :

4 small Bay Leaves
1 tsp. Kosher Salt
1 tsp. White Pepper
1 tsp. dry Mustard
1/2 tsp. Cayenne Pepper (can be doubled for extra heat)
1 tsp. Gumbo File Powder
1/2 tsp. ground Cumin
1 tsp. Black Pepper
1/2 tsp. dried Thyme Leaves

Jambalaya :

4 Tbls. Margarine or Cooking Oil
8 oz. smoked Ham, diced
1 pound boneless Chicken Breasts or Thighs
1 pound Andouille Sausages or smoked Sausage, diced
2 medium Onions, chopped
4 stalks Celery, chopped
2 bell Peppers, chopped
2 Tbls. minced Garlic
2 cups uncooked Rice
4 cups low-sodium Beef Stock or Chicken Stock, or a combination
1 Tbls. Chicken Rub to season chicken (DP Jamaican Firewalk or Swamp Venom or whatever works for you)

Preparation :

Dry chicken and sprinkle with rub of choice. Refrigerate.
Mix “seasoning mix” ingredients and set aside.
Dice ham and slice sausage to your size preference. About 1/4 inch works well.

Continued Next Page.....

Dice all onions, celery, and pepper to your size preference (about 1/2 inch works well for me).

Slice, crush, or press garlic and set aside.

Process :

Stabilize egg at 350° F. with a direct setup.

Sear chicken on both sides until almost done (about 4 minutes per side). Remove and cover.

Put Dutch oven on egg to preheat. (oven can be set low on spider on low grid.)

Add oil or margarine. (do not cover oven yet.)

Add onions and allow softening (about 4-5 minutes).

Add sausage and ham and cook about 4-5 minutes.

Dice near-cooked chicken and add to oven along with celery and peppers and cook about 4-5 minutes.

Add garlic and seasoning mix. Continue stirring every minute for about 3 minutes.

Add rice and continue as above, stirring every minute for about 3 minutes.

Add broth. Stir to combine, scraping pan bottom. Cover oven.

DO NOT REMOVE THE COVER FOR AT LEAST 20 MINUTES!

Check oven after 20 minutes and continue cooking until rice is done.

Feel free to serve with hot sauce of choice, but taste first.

NOTE: Many thanks to Paul Prudhomme for providing a great start to this recipe.

Kim's Meatloaf

by Kim Youngblood (vidalia1)

Ingredients :

1 med. Onion, diced
1 tsp. Olive Oil
1 lb. ground Beef
1/2 lb. mild or med. pan Sausage
1 cup finely crushed Basil-Pesto Wheat Thin crackers
1 small can Tomato Sauce
1 4 oz. can Tomato Paste
4 pieces of Bacon cooked crisp & finely crumbled
Squirts of Ketchup
Squirts of Mustard
Dash of Salt
Dash of Garlic Powder
Dash of Pepper
1/4 tsp. Cumin
1/4 tsp. Onion Powder
2 splashes of Worcestershire
Dizzy Pig Dizzy Dust rub

Cooking Directions :

Sauté onion in olive oil & garlic powder. Mix uncooked ground beef & sausage together. Add all other ingredients and mix together well. Form loaf and put on a slightly greased pan. After loaf is formed sprinkle DP Dizzy Dust or favorite rub on top of meat

Bake on the BGE at 350° F., set up indirect with drip pan. Cook until the meatloaf internal is 170° F., 1-1 1/2 hours total cook time. I like to use a small amount of cherry wood for smoke.

Cover with aluminum foil last 30 minutes to avoid burning.

Larry's Meatballs

by Larry (Double Bogey) & Vickie Parsons

Ingredients for meatballs :

5 lb. ground Beef (~90% lean)
2 lb. ground Italian Sausage
4 Eggs
2 cups finely diced assorted Peppers (sweet & hot without seeds or membranes)
2 cups finely diced Onions
10 cloves Garlic, finely diced
4 Tbls. Italian Seasoning (or mixture of basil & oregano)
2 tsp. smoked Paprika
2 tsp. Black Pepper
2 Tbls. Worcestershire Sauce
3 cups plain Bread Crumbs (could take more depending on moisture content)

Preparation :

Mix all ingredients. Adjust bread crumb quantity so that the mixture is easily rolled into meatballs. Roll meatballs (about 1.5 inches in diameter). Can be done the night before & placed in covered containers in the refrigerator.

Cook direct at 350° F. Frequently roll the meatballs around to ensure even browning and no burning. They do cook fast.

As meatballs are done (~150°-155° F.), place them in the pot of sauce (also warming on the BGE). Let the flavors mix and the meatballs heat for about 10 minutes.

Ingredients for sauce (as done at Florida Egg Fest) :

2 jars Bertolli Spaghetti Sauce
1 jar Trader Joe's Pizza Sauce

Serve them individually with a toothpick or place a few on a roll with some nice mozzarella cheese and serve as a sandwich.

LC's Pork Roulade

Pork Roulade (Roll) with Sun Dried Tomato, Spinach, Pine Nuts and Mozzarella

by Michelle Reyes (Little Chef)

Ingredients :

Pork Loin, boneless, sirloin cut (2 lbs for 4-5 people)
Fresh Spinach, 1 bag, roughly cut
Sun Dried Tomatoes in Olive Oil, 3 oz., cut into thin strips
Pine Nuts, 1/2 cup
Onion, 1/3 cup, chopped
Garlic, 2 cloves, minced
White Wine (any kind you will actually drink), approx. 1/2 cup
Mozzarella Cheese, shredded, approx. 1 cup
Italian Bread Crumbs, approx. 4 Tbls. (just enough to dry it up)
Salt, to taste
Pepper, to taste
Nutmeg, a pinch in the filling
EVOO

Preparation :

Heat egg to 375° F., indirect heat, no smoke used here. Smoke is optional if you want it, but use something mild! Sauté onion in EVOO until translucent. Add garlic, sun dried tomatoes, and white wine. Reduce liquid until pan is almost dry. Add spinach and pine nuts. Sauté until spinach is barely wilted. Dust with bread crumbs so filling is moist, yet `dry-ish`. Set filling aside.

Cut pork loin as if you are unrolling a cinnamon roll. Try to get all layers at 1/2 inch thick. You should be able to get 3 full rounds from the loin. Once the loin is `unrolled` cover pork slab with plastic wrap, and pound it with a meat mallet to make the thickness uniform. Season pork `slab` with salt and pepper. Evenly coat pork `slab` with filling, leaving 2 inches on one side clean, which will be your outside edge when rolled. Sprinkle shredded mozzarella over filling. Roll up tight like a cinnamon roll. Tie roast with butchers twine every inch. If roast is super lean, rub with olive oil. Season with salt & pepper. Roast on egg at 375° F., indirect, until internal temp reaches 155° F., (approx. 55-60 min.) Remove from egg, REST, with foil cover 10 minutes. Slice into 3/4" to 1" slices, serve, ENJOY!

Little Steven's Mahi-Mahi

by Michelle Reyes (Little Chef)

Ingredients :

Mahi-Mahi, fresh fillets, skin off
Coated lightly, both sides, with 'real' Mayonnaise
Seasoned with Salt & Pepper
Dusted lightly with DP's Raging River
Fresh Lemon Juice

Preparation :

Egg to 400° F. dome temp.
Mahi, placed presentation side on grill, approx 5 minutes.
Flipped.
Squeeze of fresh lemon juice.
Finished, lid down, until tender, approx 5 more minutes.
Extra squeeze of lemon juice....

Enjoy!

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

Mexi Shrimp Bites

by Susan Handy (Susan Egglaine)

Ingredients :

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

Preparation :

Preheat egg to 350° F. using indirect heat (plate setter, feet down, spacers, pizza stone).

Mix Rotel, cream cheese, sour cream, and a teaspoon chopped cilantro & heat until blended.

Put a dollop of mixture in a scoop, add one shrimp, cook approximately 8 minutes until shrimp is done,

Move to serving platter and top with chopped cilantro.

Mexican Appetizers

by Larry (Double Bogey) & Vickie Parsons

Ingredients :

1 8 oz. brick of plain Cream Cheese
1 small can chopped Green Chiles (drained)
6-7 Spring Onions chopped (tops & bulbs)
2 tsp. minced Garlic
Flour Tortillas (size and flavor of choice)

Preparation:

Chop green chiles & onions in food processor. Add cream cheese & garlic. Mix well in food processor. Thinly spread onto flour tortilla & roll like a jelly roll. Place overnight in refrigerator. Cut into one inch lengths and serve with salsa (whatever brand and degree of hotness you desire). Easy to prepare ahead and quite tasty.

Mexican Cornbread*

by Kim Youngblood (vidalia1)

Ingredients :

- 1 cup Cornmeal
- 1 cup Flour
- 1 tsp. Salt
- 1 tsp. Baking Soda
- 1 tsp. Baking Powder
- 1/4 cup melted Shortening
- 2 Eggs, beaten
- 4 Jalapeno Peppers, seeded & finely chopped
- 1 12-oz can Cream Style Corn
- 3/4 cup Buttermilk or Sour Cream
- 2 cups grated Cheese

Cooking Directions :

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

Combine cornmeal, flour, salt and soda, mix well. Stir in eggs and melted shortening, mix well. Stir in corn and buttermilk. Add baking powder. Stir in chopped peppers and cheese. Lightly spray CI skillet with non stick spray. Pour mixture in skillet and bake for 40 minutes or until brown.

* Recipe courtesy of Harry47 (aka Harriett Gess)

Mussels a la Susan Egglaine

by Susan Handy (Susan Egglaine)

Ingredients :

2 pounds Mussels
5 cloves Garlic, chopped
Olive Oil
1 Onion, chopped
Bunch fresh Thyme, chopped
Bunch fresh Parsley, chopped
White Wine
2 Tbls. Butter

Preparation :

Using wok in egg, sauté chopped garlic in olive oil. Add onion, mussels, fresh thyme and parsley, splash with white wine, cover.
Cook until mussels open, add butter, stir.
Serve with grilled garlic bread.

Orange Rolls

by Jorge Cancel (tinman)

Ingredients :

1/2 cup Sugar
1 1/2 tsp. grated Orange Rind
1/2 tsp. ground Cinnamon
1 can of refrigerated Biscuits
3 Tbls. fresh Orange Juice

Preparation :

Combine first three ingredients.
Dip each biscuit in orange juice and dredge in sugar mixture.
Arrange biscuits in a lightly greased 9" disposable cake pan.
Sprinkle with remaining sugar mixture and drizzle with remaining orange juice.
Bake indirect at 350° F. for 25 minutes or until golden brown.

Oysterman's Bloody Mary Shooters

by Richard Howe (Richard Fl)

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. Worcestershire Sauce

Mix all together.

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

Patti's Party Popcorn

by Patti Connelly

Ingredients:

1/3 cup melted Butter mixed with 1 tsp. Worcestershire Sauce

Spices:

1 tsp. Lemon Pepper

1/2 tsp. Garlic Powder

1 tsp. Dill Weed

Mix the spices all together and set aside.

2 qts. popped Popcorn

2 cups Shoe String Potatoes

1 cup mixed Nuts

Preparation :

Toss popcorn, nuts and shoe strings.

Pour melted butter over all.

Season with spices and toss.

Add more lemon pepper and dill if you like.

Bake at 350° F. for 30 minutes stirring every 10 minutes.

Let cool and bag.

This stays crisp and is a good party mix!

PBM's Dutch Oven Chicken & Rice

by Mike Storno (Pork Butt Mike)

Ingredients :

2 cups Brown Long Grain Rice
2 cans Cream of Celery Soup
2 cans of Water
1 cup Sour Cream
3 cloves Garlic, minced (extra optional)
1 small sweet Onion, diced
3 stalks Celery, diced
1 Tbls. Worcestershire Sauce
8-10 Chicken Thighs (boneless preferred)
1 Tbls. Poultry Seasoning
Your favorite Rub
Salt & Pepper to taste

Preparation :

Generously put rub and poultry seasoning on chicken and let set for 15 to 20 minutes (the longer the better).

In 5 or 6 quart dutch oven add rice, soup, water, sour cream, garlic, celery, onion, and worcestershire sauce. Stir thoroughly. Place chicken on top of rice mixture. Cover dutch oven and bake indirect at 350° F. for 90 minutes or until rice is tender.

Serves 8-10.

PBM's Kitchen Sink Breakfast

by Mike Storno (Pork Butt Mike)

Ingredients :

8 fresh Eggs (beaten)
2 medium Potatoes, diced
10 ozs. diced Ham (optional, any breakfast meat can be used)
1 small Onion. diced
1 Tbls. Chives
8 slices White American Cheese
Salt & Pepper to taste
Dash of favorite Rub
1 1/2 Tbls. Oil

Preparation :

Heat wok or skillet (preferably wok) with the oil on your EGG at 350° F.

When oil and wok are hot, add potatoes and lightly brown.

Add ham and brown.

Add diced onions and cook until onions are translucent.

Season to taste with salt, pepper and favorite rub.

Add chives and eggs and stir constantly until eggs start to firm up.

Add cheese, stirring constantly until cheese melts and eggs are done.

Serves 5 to 6.

Pierogies

by Julie Mattison (Mainegg)

Ingredients:

12 frozen Pierogies (I used Mrs. T's from Sam's)

Olive Oil to barely cover

Your favorite Dizzy Pig seasoning (We used regular coarse Dizzy Dust and Cow Lick Steak Rub)

1/4 cup grated Parmesan Cheese

In two separate small bowls:

1/2 cup Salsa, 2 Tbls.. chopped Cilantro, mixed

1/2 cup Sour Cream, 1 chopped Green Onion, mixed

Preparation:

In a large bowl, toss still frozen pierogies with olive oil. Sprinkle with desired amount of seasoning (we coat them pretty good). Egg at 350° F. indirect for about 4-5 minutes; turn and cook another 3 minutes. Watch that they don't burn. When hot all the way through turn again and sprinkle with grated parmesan cheese. Remove and plate. Let them set for a few minutes to firm up. Serve with salsa and sour cream.

Pork Tenderloin

by Penny Freshwater (Penfresh)

Ingredients:

Pork Tenderloins
Indian Spice Rub (recipe follows)
Mango-Pineapple Salsa (recipe follows)

Indian Spice Rub :

1 Tbls. Fennel Seeds
1 Tbls. ground Cumin Seed
2 Tbls. Brown Sugar
1 tsp. ground Coriander
1 tsp. ground Cardamom
1 tsp. dry Mustard
1/2 tsp. ground Cinnamon
1/4 tsp. ground Cloves

Grind the fennel seeds in a spice grinder (I use a Mr. Coffee grinder that I use only for spices and flax seeds). Stir together with remaining spice. Rub meat with olive oil and then the rub. Let rest for 10-15 minutes before cooking.

Mango-Pineapple Salsa :

2 medium Mangos, peeled, pitted and cut into 1/4 inch dice
1 cup Pineapple, cut into 1/2 inch cubes
1 firm Avocado
1/2 medium Red Onion, minced
1-3 Jalapeños, seeds and ribs removed, finely diced
3 Tbls. minced fresh Cilantro

Mix all ingredients and let stand at room temperature before serving with the pork.

Procedure:

Cook tenderloins at 350° F. indirect for about 30 minutes. Internal should be about 145° F.

Pumpernickel Bread

by John Hall (egret)

Ingredients :

1 & 1/2 cups Pumpernickel Flour (or, 1 cup dark rye flour, 1/2 cup oat bran)
1/4 cup Sugar
3/4 tsp. Salt
1 & 1/2 Tbls. unsweetened Cocoa
2 tsp. minced dried Onion
1 tsp. instant Coffee
2 tsp. Caraway Seeds
1 pinch ground Fennel
1 Tbls. dry Yeast
1 & 1/4 cups Water (110°)
2 Tbls. Vegetable Oil
2 tsp. Molasses
2 tsp. Vinegar
2 & 1/2 to 3 cups Bread Flour

Preparation :

Place pumpernickel flour, sugar, salt, cocoa, dried onion, coffee, caraway seeds, ground fennel, and yeast in mixing bowl of kitchen-aid mixer and mix well. Add water, vegetable oil, molasses, and vinegar and mix well. Attach dough hook., and with machine running, work in bread flour and knead until dough is fairly stiff and no longer sticky. Remove from bowl and knead by hand for about 1 minute. Place in an oiled bowl, turn to coat, cover with a towel and let rise until doubled in bulk. Punch down and knead by hand for about 1 minute. Form into desired shape and place on a piece of parchment paper. Cover with a towel and let rise until about tripled in size, 1 - 1/2 to 2 hours. Stabilize BGE at 375°-400° F. dome temperature with plate setter (legs down), ceramic feet, and pizza stone on ceramic feet. Bake for 30-40 minutes or until done.

Note : I remove the parchment paper from under the loaf after about 10 minutes to aid crust formation on the bottom.

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.

RTD Moinkballs*

by Bob Bullard (bobbyb)

Ingredients :

Frozen Meatballs from Sam's Club

Bacon

Thinned BBQ Sauce (Jack Daniels or other)

Your favorite rub (Dizzy Pig Jamaican Firewalk or other)

Preparation :

Prepare egg for 250-275° F. direct cooking with a raised grid.

Thaw the meatballs.

Wrap meatballs in bacon held with a toothpick.

Dust with your favorite rub.

Smoke wrapped meatballs until the bacon is done and internal temperature is about 150° F.

Dunk them in the thinned sauce.

Smoke some more to set the sauce.

Serve in a bed of the sauce.

* This recipe was posted on the big green egg forum on 22 November 2008 by Rick's Tropical Delight.

Sausage/Cheese Bread Roll

by J. Curtis Taylor (SSN686)

Ingredients :

1 1# loaf frozen Bread Dough, thawed
1 1# Breakfast Sausage (Jimmy Dean Sage is our favorite)
8 to 10 oz. shredded Cheese (we typically use cheddar, but anything is good)
2 Eggs (raw, used as a binder for other ingredients)

Preparation :

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

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

Scallop and Prosciutto Swirls

by Scott Borders (Scotty's Inferno)

Ingredients :

Sea Scallops
Thin-sliced Prosciutto
Kosher Salt
Toothpicks

Preparation :

Rinse scallops well and brine for 1-2 hours. Rinse again and pat dry. With a very sharp knife, cut into the scallops about 1/4 inch and roll the scallop out making an 1/4 inch strip of scallop. Slice the prosciutto the same width as the scallop and lay it on top of the strip. Roll the strip up and put a toothpick through it. You may want to extend the prosciutto strip so it wraps the outside of the scallop as well.

Stabilize your egg at 350°-400° F. and cook the scallops direct with mild smoke for about 5 minutes per side. I used maple chips at the fest. If the sea scallops are on the smaller side, use a grill basket.

Shrimp and Sausage Appetizers

by Bob Bullard (bobbyb)

Ingredients :

Large Shrimp
Smoked Sausage
Your favorite Rub

Preparation :

This is cooked on a direct raised grid at 350° F.

Peel Shrimp.

Slice sausage into 1/4 inch rounds.

Attach sausage to the curved section of the shrimp with a toothpick.

Apply the rub.

Cook, turning occasionally until shrimp is cooked. DON'T overcook shrimp.

This recipe was inspired by the Hooters team who cooked these in Atlanta in 2006 or 2007.

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° F. 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.

Strawberry Shortcake*

by Gene Skillin (Crimsongator)

Ingredients :

2 1/3 cups Bisquick
3 Tbls. Sugar
3 Tbls. melted Butter
1/2 cup Milk
4 cups sliced Strawberries
Sugar or Sweetener to taste (approx. 1/2 cup Sugar)

Preparation :

For the berries: remove tops and slice berries. Add sugar and “mash” berries with bottom of cup to release juices. Set aside and preheat egg to 425° F. with indirect setup.

For the shortcakes: mix ingredients thoroughly. Roll out and cut out biscuits. Bake for 10-12 minutes. Split in half and serve with fresh berries and whipped cream.

* Portions of this recipe were taken from Bisquick homepage

Stuffed Black Bean Sausage

by Julie Mattison (Mainegg)

Ingredients:

4 smoked/cooked Sausage lengths of your choice (we used Black Bean from our butcher for the fest. Plain Kielbasa works great too)

Extra sharp Cheddar Cheese, cut into pieces about 1/2 x 1/2 and the length of the block.

Good Sauerkraut drained (you want it crisp and sharp-flavored)

Procedure :

Carefully slice the sausage lengthwise being very careful not to cut completely through. Place the pieces of cheddar in the opening and fill the whole length. You might need to cut the cheese thinner to make it fit (you do not want the cheese above the top edge of the meat).

Top with the drained sauerkraut. Grill indirect at 400° F. about 10-15 minutes or till the cheese is melted and the sauerkraut is just getting dark edges. Slice into bite sized pieces and enjoy :) Great with cold beer, or even on a roll as a sandwich.

Stuffed Mushrooms

by Julie Mattison (MainEgg)

Ingredients :

24 med. sized Mushrooms
2 Green Onions, chopped fine
1 & 1/4 cups shredded Cheese (I used Parmesan)
1 cup Italian Bread Crumbs
1/2 cup La Bomba and 2 Eggs, or, 1/2 cup salsa and 1 Tbls. Olive Oil

Preparation :

Remove the stems from the mushrooms.
Chop the stems fine, mix with the last 4 ingredients and stuff into the mushrooms.
Grill direct at 350° F. until mushrooms start to soften, about 15 minutes.

Sundown's Real Man's Chili

by Carey Gilbert (Sundown)

Ingredients :

1 Tbls. Cumin
2 Tbls. Paprika
1 Tbls. Chipotle Powder
1 Tbls. Chili Powder
2 pounds of coarse chopped Yellow Onions
1 pound of ground Beef (85%), or the same amount of ground Brisket
1 pound of coarse ground Pork
About 1 & 1/2 cans of Beef Broth (Swanson is what I use)
4 or 5 cloves of Garlic, finely minced
Salt
Pepper

Cooking Directions :

Lightly brown the pork and beef in the dutch oven. Set aside meat but reserving the fat and juice (You can do this recipe in your DO and not worry about losing the seasoning because it doesn't contain tomatoes)

Sauté the onions in the fat and juices till they are barely transparent then mix in the meat. Pour in about half of the broth add the spices and stir them into the meat and onions then add the rest of the broth.

Be careful in you use brisket if overcooked it tends to get a 'mushy' feel on the tongue.

Dome temp at 300° - 350° F. top off – clear smoke – then add the smoking wood of your choice and cook for about an hour. I've done indirect and direct and either way seems to work. Stir once or twice over the hour if you go direct.

Many folks want to skim off the fats once it cools a bit. I don't. I know that fat helps holds some of the heat and a lot of the flavor.

To thicken the chili add Masa flour (finely ground corn meal you can find in the Spanish section of your super market.) Use the Masa flour sparingly. If you want thicker chili don't add as much beef broth to the recipe.

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I float a couple of fresh habaneros (seeds and all) just lightly crushed on the top as it cooks or, for less heat toss a couple of lightly crushed Jalapenos (seeds and all) in the pot. For additional smoke flavor float an Ancho chili in the pot.

Serve with crackers or cornbread and lots of cold drinks. (You can fish the chilies out after the cook before you serve your guests).

For a larger amount:

1-1 1/2 Tbls. Cumin

3 1/2 Tbls. Paprika

2 Tbls. Chipotle Powder

2 Tbls. Chili Powder

3 pounds of coarse chopped Yellow Onions

2 pounds of ground Beef (85%) Or the same amount of ground Brisket

2 pounds coarse ground Pork

Final Note: ***Please don't go messing with this by putting tomatoes or tomato products of any kind in it until you've tried it this way a couple of times.***

If you prefer beans or rice in your chili add them to the bowl when you serve your guests. I think beans alter the flavor if they are added to the chili during the cook. Enjoy.

Thai Garlic and Lemongrass Chicken

(dubbed 'Green Chicken' by the Eggers)

by Michelle Reyes (Little Chef)

Marinade :

1 average bunch fresh Cilantro, rinsed, rough chop
10 cloves fresh Garlic, peeled
1 Tbls. Fish Sauce (I recommend 3 Crabs Brand, found at all Asian markets)
2 Tbls. diced fresh Lemongrass, outer layers peeled off
Kosher Salt to taste (approx. 1 tsp.)
Fresh cracked Black Pepper, to taste (approx. 1 tsp.)

Place all above ingredients in food processor, pureé until smooth.
Coat chicken (or pork) and marinate in refrigerator overnight.

Grill direct until chicken is nearly done.

Coat with Bulgogi Korean BBQ Sauce (I recommend CJ brand, containing 16% Asian pear juice, available at Asian Markets).

Grill until slightly caramelized.



Note: This marinade can be used on chicken of any type, and is really incredible on pork, especially riblets!

Enjoy!

Vickie's Teriyaki Pork with Pineapple Salsa

by Larry (Double Bogey) & Vickie Parsons

Ingredients :

2 Pork Tenderloins
Dizzy Pig's Pineapple Head Rub
1/2 bottle KC Masterpiece Honey Teriyaki Marinade
Small Rolls
1 fresh Pineapple
1 small Onion
1-2 Jalapenos, seeded & without membranes (some like it hotter than others)
1-2 small sweet Red Peppers
3 cloves Garlic
1.5 tsp. dry Cilantro
3 Tbls. Lime Juice

Preparation :

Finely dice pineapple, onion, peppers, and garlic. Pour off excess pineapple juice from mixture. Add cilantro & lime juice. Refrigerate salsa overnight.
Trim excess fat from pork tenderloins. Liberally apply Dizzy Pig rub.

Stabilize the egg at 350° F. and set cooking grid for a normal direct cook. Turn the tenderloins as necessary to ensure even cooking and remove when they reach an internal temperature of 155° to 160° F.

Slice tenderloins into 1/2 inch thick slices. Add to pot containing the Teriyaki marinade warming on the BGE. Let the pork and teriyaki flavors mix and continue to warm for about 10 minutes. Serve slice of pork with teaspoon of salsa on small roll and enjoy.