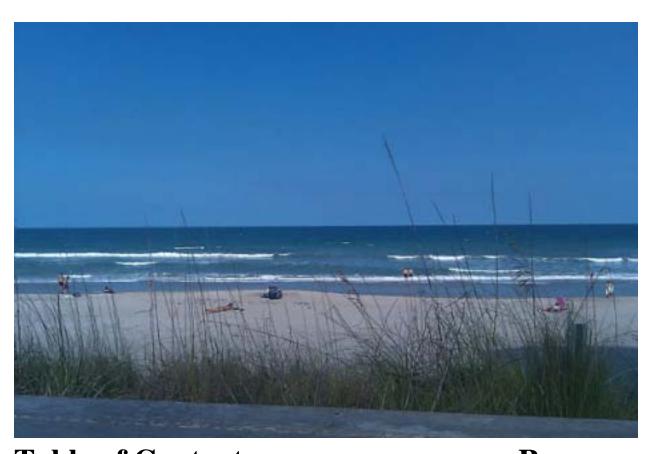
Recipe Collection from the Second Annual Sunshine State Eggfest April 8th and 9th, 2011 Melbourne, FS



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ABT's on the Half Shell

by Robert Henderson (Reeltachy)

Ingredients:

12 whole Jalapeños (Fresno peppers work well, too)
1/2 cup Red Pepper Jelly
2 Tbls. Water
24 Little Smokies sausages
8 oz. Cream Cheese (at room temperature)
1/2 cup firmly packed fresh Cilantro leaves
12-14 slices of Bacon, cut in half
2 Tbls. Red Chile rub (recipe follows), or your favorite rub

BGE Setup:

Set BGE up indirect with the plate setter, legs up, with temperature stabilized at 350°F.

Preparation:

Remove stems from peppers and cut in half lengthwise. Remove seeds and membranes. (note: you might want to wear gloves while doing this. And please, don't rub your eyes or scratch your nose!).

Heat the red pepper jelly and water in a small metal bowl or saucepan. Stir occasionally and set aside.

Place little smokies in a food processor with a steel blade. Pulse until chopped coarsely. Add cheese (cut into cubes is easier) and cilantro and continue pulsing until combined.

Spread mixture into each cavity half of each pepper. Wrap each half slice of pepper with bacon and secure with toothpicks. Then, sprinkle each half with red chile rub. Place peppers on a perforated, porcelain coated, cooking grid and place on top of plate setter. While cooking, brush often with a generous portion of the red pepper jelly glaze. Cook for 30-40 minutes or until the bacon is crisp.

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ABT's on the Half Shell

by Robert Henderson (Reeltachy)

Red Chile Rub:

1 Tbls. Cumin seed

1 Tbls. Coriander

1 Tbls. Red Chile flakes

1 Tbls. Ancho Chile powder

1 Tbls. Kosher Salt

1 tsp. sweet Paprika

1 tsp. Garlic powder

Toast the cumin, coriander and chili flakes in a small skillet for about 5 minutes, or until fragrant. Remove and let cool. Transfer the toasted spices to a food grinder along with the other ingredients. Grind for 15-20 seconds (spices should be completely ground).

Store in airtight container. Makes 1/2 cup.

Recipe adapted from the Big Green Egg Cookbook: Celebrate the World's best Smoker and Grill Recipes, 2009 Big Green Egg, Inc.

Apple Pie Moonshine

by Rick & Jen Bostain (Rib Bones)

Ingredients:

- 1 gallon Apple Cider
- 1 gallon Apple Juice
- 3 cups Sugar
- 6 Cinnamon Sticks (I sprinkled with additional cinnamon for good measure)
- 1 750 ml bottle Ever Clear Grain Alcohol (or Moonshine if you've got it!)

Preparation:

Bring apple cider, apple juice, sugar and cinnamon sticks to a boil. Cool completely and add moonshine or grain alcohol. Be careful....this is more potent than it tastes!

Note: We served this chilled.....but imagine it would be great heated.

Asian Marinated Chicken Wings

By Jamey Williford (Smokin J)

This recipe serves approximately 100 wings (depending on wing size)

Ingredients:

10 lbs. of plain Chicken Wings and flats32 oz. Mr. Yoshida's Original Gourmet Sauce (Sweet and Savory)8 oz. Pineapple Juice (optional, to add a little more sweetness)

Preparation:

Place wings in 2 Gallon Ziploc bag and add Mr. Yoshida's and pineapple juice to bag. Let marinate for at least 24 hours before grilling.

Light egg and prepare for indirect cooking. Ideal temperature is between 215 and 230. Add 3 chunks of apple wood, 2 chunks of hickory, and 3 chunks of pecan wood to fire. Cooking time will be between 1 hour and 45 minutes to 2 hours depending on how well done you like the outside of your wings. No need to flip wings during cooking since using indirect method. Take off grill and enjoy!

Baba Ghanoush (Roasted Eggplant Dip)

by Rebecca Paessun (eenie meenie)

Ingredients:

1 large Eggplant
Pita Bread
1/2 cup Sesame Seeds
1/4 cup fresh Lemon Juice
3 cloves minced Garlic
Pinch ground Cumin
1 Tbls. Extra Virgin Olive Oil
Italian Parsley
1/4 cup Kalamata Olives
Salt
Sumac

Preparation:

Prick the eggplant all over (you will be very sorry if you forget this).

Grill the eggplant about 15 minutes over moderate heat until soft. The skin will turn black and may blister.

While the eggplant is grilling, use a mortar and pestle or food processor to make a paste of the sesame seeds.

When cool enough, peel off the skin and mash the flesh in a bowl.

Add about 1/4 cup of lemon juice (to taste) and the sesame seed paste, minced garlic, cumin, and S&P to taste. Mix well. Let it set for a bit, then taste and adjust with sesame seed paste or lemon to taste if necessary.

To serve, cut up Pita bread in triangles and place dollop of the Baba Ghanoush on the pita bread and drizzle with EVOO and sprinkle on scant dusting of sumac. If self serve set up, drizzle EVOO over the top of the of a shallow bowl of Baba Ghanoush, then sprinkle on some sumac and place olives on top.

Beach Bread

by Paul & Sheree Bangs (fishskiPaul)

Ingredients:

1 loaf Italian Bread Blue Cheese Salad Dressing Five Italian Cheese Blend Cheese (grated) Diced Tomatoes

Preparation:

Cut Italian bread in half as if making a sandwich.

Spread blue cheese dressing on bread.

Cover with grated cheese.

Sprinkle with diced tomatoes.

Bake in BGE, indirect, at 350°F until cheese melts and browns.

Chicken with Sichuan Peppercorns

by Doug Mewhort (Doug in Eggmonton)

Instructor Chef Kevin Chuk, of the Chinese Cuisine Training Institute in Hong Kong, stir-fries this dish using a northern-style wok. I have adapted Chef Chuk's recipe by making it medium hot, but for more heat increase the chili oil. Sichuan peppercorns add a wonderful aromatic taste.

Ingredients:

12 oz. skinless, boneless Chicken Thighs, cut into 1/2-inch cubes

3 tsp. dry Sherry

1 tsp. Cornstarch

3/4 tsp. Salt

1/4 tsp. ground White Pepper

1 tsp. Black Soy Sauce

1 Tbls. Chinkiang Vinegar (use Balsamic in a pinch)

2 tsp. Sesame Oil

1 tsp. Sugar

1/4 tsp. Chili Oil

2 Tbls. Chicken Broth

1 Tbls. Vegetable Oil

8 small dried Red Chiles

1 tsp. thinly sliced Ginger

1 small Garlic clove, thinly sliced

1/4 tsp. roasted and ground Sichuan Peppercorns

1 Scallion, chopped

Preparation:

In a medium bowl, combine the chicken, 1 teaspoon of the rice wine, the cornstarch, 1/4 teaspoon of the salt, and the white pepper. In a small bowl, combine the black soy sauce, vinegar, sesame oil, sugar, chili oil, broth, the remaining 2 teaspoons rice wine, and the remaining 1/2 teaspoon salt.

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Chicken with Sichuan Peppercorns

by Doug Mewhort (Doug in Eggmonton)

Heat your wok in the spider over high heat until a bead of water vaporizes within 1 to 2 seconds of contact. Swirl in the vegetable oil, add the dried chilies, and carefully add the chicken, spreading it evenly in the wok. Cook undisturbed 1 minute, until the chicken begins to brown. Then, using a metal spatula, stir-fry 1 to 2 minutes or until the chicken is browned on all sides but not cooked through. Transfer to a plate and set aside.

Add the ginger, garlic, ground Sichuan peppercorns, and scallion and stir-fry in the dry wok 15 seconds. Return the chicken to the wok. Stir the sauce mixture and swirl it into the wok. Stir-fry 30 seconds or until the chicken is just cooked through and the sauce is slightly thickened. Discard the chilies.

Servings: 4 Yield: Serves 4

Nutrition Facts

Nutrition (per serving): 207 calories, 87 calories from fat, 39 calories from carbohydrates, 9.8g total fat, 595.3mg sodium, 515mg potassium, 10.8g carbohydrates, 1.5g fiber, 6g sugar, 9.3g net carbohydrates, 18.8g protein, 77 calories from protein.

Source

Author: Grace Young

Source: The Breath of a Wok

Chocolate-Covered Cherry Cookies

by Rick & Jen Bostain (Rib Bones)

Ingredients:

1 1/2 cups all-purpose Flour

1/2 cup unsweetened Cocoa Powder

1/4 tsp. Baking Powder

1/4 tsp. Baking Soda

1/4 tsp. Salt

1/2 cup Butter, softened

1 cup Sugar

1 Egg

1 1/2 tsp. Vanilla Extract

2 jars (10 oz) small Maraschino Cherries (or cut large ones in half) --- (reserve the cherry juice)

Frosting Ingredients:

1 (6 oz.) bag semi-sweet Chocolate Chips (1 cup)

1/2 cup sweetened Condensed Milk

4 tsp. of the reserved Cherry Juice

BGE Set-Up:

350°F regular grid over platesetter (legs up)

Preparation:

In a large bowl, stir together dry ingredients; set aside.

In a large mixer bowl, cream butter and sugar till fluffy. Add egg and vanilla, beat well. Gradually add flour mixture, beating on low, till well blended.

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Chocolate-Covered Cherry Cookies

by Rick & Jen Bostain (Rib Bones)

Shape dough into 1-inch balls; place balls 2-inches apart on an ungreased cookie sheet lined with parchment paper.

Press down center of each ball with thumb. Press small cherry (or half large cherry) in center of each cookie.

For frosting, melt chocolate chips and sweetened condensed milk over low heat, stirring often. Stir in 4 teaspoons of the reserved cherry juice. Spoon about 1 teaspoon frosting on top of each cookie. If necessary, add additional cherry juice, 1 teaspoon at a time, to thin frosting.

Place cookie sheet directly on grid and bake about 10 minutes or until done. Cookies will still be gooey. Remove cookies carefully and cool on a wire rack.

NOTE: We prepared 3 batches of the cookie dough at home and kept it in the cooler. The dough got very hard when chilled. We had to set the cookie dough out a good while to soften enough to be able to work with it.

Also....I don't think you can make enough of these cookies. They were very popular!

Clay Q's Pull Beef BBQ

by Clayton Roberts (Clay Q)

Ingredients:

3 choice Chuck Roasts
10 strips of good Bacon
1 cup of tomato based BBQ Sauce
1/3 cup real Maple Syrup
2/3 cup Water
1 Tbls. Dizzy Pig Cow Lick
3 Tbls. Peanut Oil

Instructions:

Set the beef out on the table and rub with peanut oil and then Dizzy Pig Cow Lick

Be prepared for an 8 to 12 hour cook.

Fire up the egg and stabilize at 250° dome.

Set up is indirect, platesetter feet up, grid on platesetter, drip pan and V rack on grid. Leave the grid off for now.

Stage One:

Set beef on V rack in pan with a little water or beer in the pan.

Lay bacon on top of the beef.

Lift platesetter enough to throw a handful of hickory chips on the burning lump. Place grid in egg and set in the pan with beef.

Cook for about 5 hours or when beef internal is 160° remove from the egg.

Stage Two:

In a No. 12 Dutch oven, oil the inside with peanut oil.

Remove bacon from the beef and lay across the bottom of the Dutch oven.

Carefully lift beef off the rack and place in the Dutch oven.

Pour the maple syrup and water over beef.

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Clay Q's Pull Beef BBQ

by Clayton Roberts (Clay Q)

Make sure the meat probe is still properly inserted into the meat.

Remove the grid.

Put the lid on the Dutch oven and return to the egg, and set it on top of the platesetter.

(Note: If you have over 6 pounds of chuck, you can bump the dome temperature to 300° degrees.)

Cook for about 3 hours or until beef is 215° internal.

Stage Three:

Remove from the egg and set the beef out on a tray to rest while you drain the beef juices from the Dutch oven into a container.

Place the container of beef juices in the freezer to chill so that you can skim off the fat later.

Discard the bacon.

Trim off any fat you find on the beef and start pulling the tender beef with a fork.

Remove gristle and fat as you pull.

Return the pulled beef to Dutch oven and add your favorite BBQ sauce.

Taste test.

Now skim fat from the juice and return the juice to the beef.

Taste test.

Ok, let's go back to the egg.

Lift platesetter and throw hickory chips on the burning lump.

With the cast iron lid off, return the Dutch oven to the egg to smoke.

Cook for about 1 and ½ hours, maintaining a dome temp around 250° degrees.

Notes:

Stir and serve on soft hamburger buns with pickles on the side.

This is a treat that brings together great beef flavor, tasty sauce and hickory smoke. Let's eat!

Cow Lickin' Chili

by John Hall (egret)

Ingredients:

Olive Oil

1 & 1/2 lbs. ground Chuck

1 lb. Italian Sausage (casing removed)

2 cups Onion (chopped)

1 green Bell Pepper (seeded and chopped)

2 Jalapeno chiles (seeded and chopped fine)

1-2 Serrano chiles (seeded amd chopped fine)

1 Tbls. Garlic (minced)

1 (28 oz.) can diced Tomatoes and liquid

1 (15 oz.) can diced Tomatoes and liquid

1 can Rotel

2 cans (15 oz. each) Pinto, dark Kidney, or Black Beans (drained)

3 Tbls. Chili Powder

1 Tbls. Ancho Chile Powder

2 Tbls. Cin Chili mix

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, including meat, 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.

Dakotah's Mock Apple Pie

by Dakotah Sikes (Rib Bones granddaughter)

Ingredients:

20 Saltine Crackers (salted)
1/4 cup softened Butter
1 1/2 cups cold Water
1 1/2 cups Sugar

3 Tbls. Lemon Juice

1 tsp. Cinnamon

1/2 tsp. Nutmeg

1 1/2 tsp. Cream of Tartar

2 frozen 9-inch Pie Shells (not deep dish)

BGE Set-Up:

450°F indirect with platesetter (legs up) and grid on plate setter

Preparation:

Butter crackers, put in saucepan and break up into fairly large pieces. Add water, sugar, lemon juice, cinnamon, nutmeg and cream of tartar. Give everything a good stir and bring to a boil, reduce heat and simmer for 2 minutes.

Pour into pie shell, top with second pie shell, cut slit in top. Bake 15-20 minutes directly on grid. Cool before slicing.

Note: We placed the pie into a glass pie pan before baking for added support.

Dates with Manchego Cheese and Pepper Bacon

By John Roudebush (Roudy)



Ingredients:

24 Jumbo Medjool Dates

12 Slices Thick cut Pepper Bacon

Manchego Cheese (can substitute with Chorizo Sausage)

BGE Setup:

Set BGE up direct with raised grid. Stabilize the temperature at 375°F-425°F. Use cherry, pecan, or other smoking woods if you prefer a little more smoky flavor.

Preparation:

Pit the dates by making a small slice along one side. Insert a cube of manchego cheese the size of the cavity in the date. Wrap with ½ slice of the best quality pepper bacon you can find. Place on bamboo skewer. I typically put three dates on a six inch skewer or two dates on a 3 inch skewer. Cook until the bacon is crisp (about 15 minutes). Turn the dates a few times during the cooking process.

Diana Q's Hamburgers

by Diana Roberts (Diana Q)

Ingredients:

2 pounds ground Chuck
Dizzy Pig Cow Lick®
Salt & Pepper
1/3 cup chopped Parsley
1 cup mashed Potatoes
1 Tbls. Sour Cream
2 Tbls. Butter
1/4 cup diced Onion
1/3 cup diced Mushrooms

Get your egg setup indirect at 400°F dome temperature.

Preparation:

While the egg is warming up boil up a couple of Wisconsin russet potatoes that will make about 1 cup mashed. While the potatoes are on, sauté the diced onion and diced mushrooms in 1 Tbs butter.

When the potatoes are done, drain the water and whip the potatoes with a tablespoon of butter, a tablespoon of sour cream, salt and pepper. Stir in the sautéed onions and mushrooms.

Add the mashed potato mixture and salt/pepper to taste, to the ground chuck, mixing well. Then mix in 1/3 cup of fresh chopped parsley.

Form into hamburger patties and sprinkle both sides with Dizzy Pig Cow Lick® patting the delicious seasoning into the meat.

The size of the patties will depend on cooking time so use your Thermapen[™] to reach 155° internal temperature.

Note: Use this same recipe to make meatballs!

Also, by wearing disposable latex gloves, makes mixing and forming the patties or meatballs easy and smooth. The gloves work great for rolling or forming cookie dough, because the dough doesn't stick to the gloves and you get a smooth texture.

Flat Bread

by David St. John-Grubb (swimredo)

Ingredients:

1 & 1/4 cups Water

2 Tbls. Butter

2 Tbls. White Sugar

2 Tbls. Milk Powder

1 \$ 1/2 tsp. Salt

3 & 1/3 cups Flour

1 & 1/2 tsp. active Dry Yeast

2 Tbls. Olive Oil

2 tsp. Garlic Powder (optional)

4 oz. crumbled Feta Cheese (optional)

BGE Setup:

Direct at 350°F.

Preparation:

Place the first set of ingredients into a large clean s/s bowl in the order they are listed. Do not put in the olive oil, garlic powder or Feta cheese.

Mix the dry ingredients together evenly.

Add the wet ingredients and work for 12 minutes.

Turn the dough out onto a lightly floured surface and divide into 2 halves.

Roll each half out into a circle that is about 9 or 10 inches in diameter. Brush the top of each circle with olive oil.

Place the bread circles oil side down onto the grid. Brush the other side with olive oil, and watch carefully. When the bottom side is browned, turn over the bread, and grill the other side until golden.

If desired, sprinkle with garlic powder and/or Feta cheese.

French Toast Casserole

by T-Michael Boyle (TBQue) and Jeremy Pohl (Pohled Pork)

This is perfect make ahead breakfast dish for out of town guests and large family gatherings. My mother made this for Thanksgiving breakfast and I was hooked instantly.

Ingredients:

1 loaf of Cinnamon Bread, sliced (about 16 pieces)
1 lb. tube of Maple Sausage
1 stick of salted Butter
½ cup Brown Sugar
5 Eggs
1 ½ cups of whole Milk
1 tsp. Vanilla Extract
Your favorite Maple Syrup

Preparation:

Heat entire loaf in oven at 350 degrees until lightly toasted. Remove bread and cut into triangles. Brown maple sausage and drain. Heat small pot on stove to medium low and melt butter and brown sugar together. Combine milk, eggs and vanilla extract in a bowl and whisk together until well beaten. Pour butter mixture into the bottom of 9 x 13 casserole dish. Layer the cinnamon bread in casserole. Spread sausage over top of bread then pour egg mixture over top. Be sure to cover all bread thoroughly. Cover casserole with aluminum foil and place in fridge overnight.

Next morning, set up BGE for indirect cooking, plate setter legs up and grid. Preheat to 350°F. Cook casserole for 50 minutes or until egg mixture is set. Drizzle maple syrup over top about 10 minutes before pulling casserole off. Let stand for a few minutes before serving.

Green Eggs and Ham

by Doug Mewhort (Doug in Eggmonton)

Ingredients:

12 slices deli Ham

12 Eggs

6 Tbls. Sour Cream

2 Tbls. Dijon Mustard

6 Green Onions, chopped

3 Tbls. chopped Parsley

Sprinkled Sea Salt and freshly ground Black Pepper, to taste

Green Food Coloring

Preparation:

Preheat your egg to 350°F indirect with plate setter or adjustable rig with pizza stone. I use disposable aluminum muffin trays. Line each cup with 2 slices of the ham, pressing it against the sides of the cups to adhere.

Crack eggs into a large bowl and add sour cream, mustard, green onions, parsley, salt and pepper. Whisk well and optionally add four or five drops of green food coloring, it doesn't change the flavor but it does change the color.

Pour the egg mixture into the ham-lined cups and place them in the egg. Cook until they are set, about 30 minutes, turning the pan half way through.

Servings: 6

Nutrition Facts:

Nutrition (per serving): 206 calories, 118 calories from fat, 17 calories from carbohydrates, 13.2g total fat, 395.8mg sodium, 248.4mg potassium, 4.5g carbohydrates, <1g fiber, 1.2g sugar, 4g net carbohydrates, 17.9g protein, 71 calories from protein.

Source

Author: Michael Smith

Grilled Bananas with Vanilla Rum Sauce

by Anthony Cordell (A_Hoosier)

Ingredients:

4 Bananas

4 Tbls. Butter (divided)

1 Tbls. Cocoa Powder

1 Tbls. Cinnamon Powder

1/2 cup (unpacked) Brown Sugar

2 Tbls. Water

2 Tbls. dark Rum

1/4 tsp. Vanilla

Whipped Cream

BGE Setup:

Configure BGE for direct cooking at 400°F.

Preparation:

For the rum sauce:

Place 2 Tbls. butter, the brown sugar, and water into a saucepan over medium heat. Stir until melted, taking care not to burn the sugar. Carefully add the rum and vanilla and continue boiling for a minute or two until the foam subsides and the sauce is slightly reduced.

For the bananas:

Split bananas lengthwise and cut in half leaving peel intact. Melt remaining 2Tbs of butter with cocoa and cinnamon powders. Brush exposed bananas with butter mixture and grill peel side up over direct coals for 3 minutes. Flip bananas peel side down and brush with remaining butter mixture. Grill for another 3-4 minutes until bananas are warmed through.

Place cooked bananas peel side down in a bowl, drizzle with rum sauce, and top with whipped cream.

Notes:

The rum is flammable so take precaution when adding it to the sauce to prevent an alcohol fire. It will foam quite a bit so be sure you use a sauce pan with fairly high sides to prevent a messy boil over. This recipe also goes really well with coconut ice cream as a topping.

Serves 4

Grilled or Roasted Spaghetti Squash

by Rebecca Paessun (eenie meenie)

Ingredients:

1 Spaghetti Squash S&P Parmesan Cheese, freshly grated

Optional: Chopped Chives

Minced roasted Red Pepper

Edamame

Preparation:

If grilling the squash, grill on raised grid away from lump or indirect with platesetter. Grill or roast for anywhere from 30-60 minutes until outside of squash is slightly soft. Then split squash in $\frac{1}{2}$ and scoop out the seeds with a large spoon. Then take a fork and scrape out the squash in long strokes. It will resemble yellow spaghetti strands. Scoop out all the flesh. S&P to taste and toss with freshly grated parmesan cheese. May also add chopped chive, minced red pepper, and/or edamame.

Grilled Zucchini

by Barry Holderread (Avocados)

Ingredients:

Fresh Zucchini Dizzy Pig's Tsunami Spin rub Garlic Powder Salt Olive Oil

Preparation:

Slice the zucchini lengthwise into 1/4 to 1/3 inch thick planks and coat each side with some olive oil. For speed and convenience you can use olive oil spray. Sprinkle lightly with salt, garlic powder, and the dry rub on both sides. Grill direct on a raised grid at 350°F-375°F for about 7 or 8 minutes on each side to get nice grill marks and to reach the desired degree of doneness. Pull sooner for firmer squash or later if you prefer them softer and more well done. You can tell how well done it is by how much the planks bend when picking them up with tongs after cooking on both sides.

Ham/Cheese Bread Roll

by J. Curtis Taylor (SSN686)

Ingredients:

- 1 1# loaf frozen Bread Dough, thawed
- 1 # Ham, diced
- 6 oz. shredded Asiago Cheese
- 2 oz. shredded Swiss Cheese
- 2 Eggs (raw, used as a binder for other ingredients)

Preparation:

Roll dough into approx. 12" x 15" rectangle. Mix ham, shredded cheeses 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 (legs 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.

Helen's Breakfast Cupcakes

by Helen Holderread (Avocado's Daughter)

Ingredients:

Large Eggs (about one egg per three cupcakes)
Smoked Sausage loop (Hillshire Farms or Smithfield)
Extra sharp Cheddar Cheese
Wonton Wrappers (found fresh in the produce dept. at Publix)
Salt and Pepper
Garlic Powder
Dizzy Pig Raging River rub (or Swamp Venom for more bite)
Milk
Mini-Muffin Tins

Preparation:

Slice the sausage in half lengthwise and grill, direct, at 350°F for about 15-20 minutes, turning a couple of times until done. Cut it into 1/3 inch thick, half moon shaped slices.

Slice the cheese 1/4 inch thick, then cut the slices into about 1 & 1/2 inch pieces. Mix eggs with 3 or 4 Tablespoons milk, a couple pinches of salt, pepper, then a couple good shakes each of garlic powder and dry rub. Whip the egg mixture with a fork as you would for an omelet.

Spray a mini-muffin tin lightly with PAM (I like the olive oil version) and push a wonton wrapper down inside to line each pocket of the muffin tin. You can trim the corners of the wonton wraps first or just leave them for added crunchiness.

Add one piece of sausage and one piece of cheese into each cup, then pour in the egg mixture until they are about 3/4 full.

Cook at about 325°F to 350°F direct on a raised grid, or indirect, for 15 to 20 minutes until the egg mixture puffs up and is firm.

This is a fun cook for kids to make and you can experiment with different fillings such as ham, bacon, mushrooms, onion, jalapeno slices, etc. You can use regular sized muffin tins for full size breakfast servings, but the bite-sized mini ones are much more fun to make and eat.

Island Tortilla Chips

by Capt. Ric Bridges (gumbo24bay) and Capt. Bob Henderson (Reeltachy)

Ingredients:

20 Tortillas, 8 inch Olive Oil (in a spray bottle)

Island Seasonings (mix the following in a shaker):

6 packets of Crystallized Lime ("True Lime" is available in grocery powdered drink aisle)

1 tsp. Cayenne Pepper
1 Tbls. smoked Spanish Paprika
1½ Tbls. Sea Salt
3 Tbls. Turbinado Sugar

Preparation:

Set up egg with plate setter (legs down) with a pizza stone on the plate setter and stabilize at 350°F.

Lightly coat the top of each tortilla with olive oil. Sprinkle the island seasoning over tortilla. Cut tortilla into 16 wedges; then cut each wedge into two pieces creating 32 chips from each tortilla (use a pizza cutter). Prep approximately 5 tortillas and move to plate setter by the handful and spread out (laying them out uniformly is not necessary). Cook approximately 10 minutes. Prep the second batch while the first is cooking. With a large spatula move grilled chips to serving tray and cool (helps them crisp). Serve with smoked fish dip (see recipe)

It's a Spicy Meatball

by Capt. Ric Bridges (gumbo24bay) and Capt. Bob Henderson (Reeltachy)

Ingredients:

Wonton Wrappers, 4 inch (the round ones work best but whatever is available works)

Italian seasoned Meatballs (pre-cooked)

Mozzarella Cheese, shredded

Salsa (your own recipe or grab a jar from the grocery-pour into strainer and drain)

Your favorite Hot Sauce

Sliced Jalapenos (drain thoroughly if you bought them in a jar)

Sour Cream

Your favorite seasoning (I used Dizzy Pig Raging River)

You will need:

Mini muffin trays Cast iron skillet Non-stick spray

Preparation:

This recipe uses your favorite meatball recipe, or prepared meatballs harvested from a local grocery store.

Stabilize your Egg at 350°F with the plate setter (legs down). Place meatballs in a pre-heated cast iron skillet on top of plate setter and warm thoroughly, stirring often. Do not allow to burn. Spray Mini muffin trays with non-stick coating. Press one Wonton wrapper in each muffin cup and smooth to contours. Place a slice of jalapeno in the bottom of each Wonton wrapper and top with one meatball. Put ½ tablespoon of salsa topping onto each Wonton. Add a dash of your favorite hot sauce and top with shredded cheese. Be careful of portions and do not overfill muffin cup. Gently curl any protruding Wonton wrapper back over top of ingredients but do not seal. Move to BGE and cook approximately 8-10 minutes, but be sure to check them often and don't allow them to burn. Remove from trays and cool for 1-2 minutes. Top each with a small portion of sour cream and a dusting of DP Raging River. Best served warm.

KayNOcook's Too Easy Apple Cake

by Kay Legros (KayNOcook)

Ingredients:

- 1 package Yellow Cake Mix (regular size)
- 2 cans Apple Pie Filling (Comstock More Fruit Apple Pie filling 21 oz.)
- 3 Eggs (not the green ones)
- 6 tsp. Sugar (Note we use a lot more because we like it)
- 2 tsp. Cinnamon (Note we use a lot more because we like it)

Update as of 2011- now we mix a 70/30 ratio of sugar and cinnamon as we have found that in this case more is better. We recommend that you start out with the original amounts the first time and see how you like it. We do not measure the amount of sugar or cinnamon.

BGE Setup:

Setup BGE for indirect cook @ 350°F-400°F with plate setter (legs up) and grid.

Preparation:

Egg Cook time is usually about 1 hour, but keep an eye on it in the Egg. Oven cook time is 30 to 45 minutes, but keep an eye on it or both of your eyes! Lightly grease 9" x 13" cake pan.

Start by mixing eggs in a bowl, then cake mix and 1.5 cans pie filling.

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.

Keeps You Wonton S'Mores

by Capt. Ric Bridges (gumbo24bay) and Capt. Bob Henderson (Reeltachy)

Ingredients:

Wonton wrappers, 4 inch (the round ones work best but whatever is available works)

Chocolate Chips (semi-sweet)
Miniature Marshmallows
Graham Crackers (broken into small pieces)

Topping Mix:

Mix together the following in a shaker:

1 tsp. ground Cinnamon2 Tbls. Unsweetened Cocoa Powder3/4 cup Confectioners' Sugar

You will need:

Mini muffin trays Non-stick spray

Preparation:

Stabilize your Egg at 350°F with the plate setter (legs down). Spray mini muffin trays with non-stick coating. Press one Wonton wrapper in each muffin cup and smooth to contours. Put approximately 3 'dime' size graham cracker pieces into each Wonton. Place 6-8 semisweet chocolate chips in center of Wonton. Top with 4-5 miniature marshmallows. Be careful of portions and do not overfill muffin cup. Gently curl any protruding Wonton wrapper back over top of ingredients but do not seal. Move to BGE and cook on plate setter approximately 5-7 minutes, but be sure to check them often and don't allow them to burn. Remove from trays and cool for 2-3 minutes. Sprinkle with topping mix. Best served warm.

Want to build a little more fire? Add a pinch of finely chopped jalapenos before adding the marshmallows.

Knaufwurst

(Pronounced cuh-noff-wurst) by T-Michael Boyle (TBQue)

From the frozen tundra of Lambeau Field to the humid mangroves of the Florida Gulf Coast, this twist on beer marinated bratwurst will be a crowd pleaser. This recipe was passed on to my family in Florida from the Knauf family in Wisconsin and has been a staple at large gatherings ever since. I have made a few minor modifications to this simple recipe and the end result is amazing.

Ingredients:

10 Bratwurst (uncooked)
10 Buns of your choice
1 20 oz. bottle of Ketchup
1 medium sweet or Vidalia Onion, chopped
1 full flavored Beer of your choice (no light beers)
Fresh ground Pepper to taste
Garlic Powder to taste
2 Tbls. Olive Oil

Set BGE for direct grilling and heat to 350 degrees.

Preparation:

In a large stock pot, heat oil over medium high heat. Sauté onions for about three minutes, then add the beer and ketchup. Lower heat to simmer and cook together about five minutes. Add brats and simmer, covered, about 12 minutes. Remove brats from sauce and set aside. Continue to heat sauce on low. Grill brats until thoroughly cooked. Return brats to sauce and let warm together until ready to serve. The longer the brats hang out in the sauce, the better. Place brats in bun and cover with a few spoonfuls of the sauce.

For added flavor, cook sauce in BGE using plate setter legs up. Carefully take out plate setter and add grate for direct grilling.

Lamb Sliders

by John Roudebush (Roudy)

Ingredients:

For the "Tzatziki" Yogurt Sauce:

1/2 cup plain Greek-style Yogurt

1 tsp. minced Garlic

3 Tbls. grated Cucumber

1 Tbls. Olive Oil

2 tsp. fresh Lemon Juice

1 Tbls. chopped fresh Parsley

1/2 tsp. freshly ground black Pepper

Salt to taste

For the Lamb Burgers:

1 pound lean ground Lamb

1 Tbsl. minced Garlic

2 tsp. Salt

2 tsp. cracked black Pepper

1 Tbls. Olive Oil

1 tsp. fresh minced Rosemary

1 tsp. fresh minced Mint

8-10 Pepperidge Farm Slider Buns

BGE Setup:

Set up BGE direct with a raised grid. Stabilize the temperature at 375°F-425°F.

Preparation:

Combine the tzatziki ingredients in a small bowl and refrigerate until needed. Mix the lamb burger ingredients together and shape into small burgers (~4 inches diameter). Cook the sliders until done, about 10 minutes. Serve on slider bun with a generous dollop of tzatziki.

Lemon Chicken Wings

by Rick & Jen Bostain (Rib Bones)

Ingredients:

2 family packages of Chicken Wings2 large bottles of Sunkist Real Lemon JuiceHeavy dose of Dizzy Pig's "Shakin' The Tree"

BGE Set-Up:

325°F, direct

Preparation:

Marinate chicken in lemon juice and "Shakin' The Tree" in refrigerator for up to 24 hours. Place wings directly on grid at 325°F. Sprinkle well with additional "Shakin' The Tree". We flipped these wings at about 30 minutes and again sprinkled with "Shakin' The Tree". Then went probably another 30 minutes till done.

Maple Red Eye Fatties

by John Hall (egret)

Ingredients:

1 lb. roll Jimmy Dean Sausage (I used Sage flavored)1/2 -1 cup Maple SyrupDizzy Pig Red Eye Express

BGE Setup:

Set BGE up indirect with the plate setter legs up and gird on plate setter. Stabilize the temperature at 300°F.

Preparation:

Remove sausage from casing. Cut sausage down the middle lengthwise almost all the way through to form two halves. Cut several lengthwise slits down each "half" not quite all the way through. Pour maple syrup liberally into all the slits. Knead with both hands until all the maple syrup is distributed throughout the sausage. Reform the loaf and place on a piece of plastic wrap. Roll the plastic wrap around the sausage tightly and twist both ends by spinning (twirling) the roll while holding the two ends until the roll is tightly wrapped. Refrigerate several hours to firm up the sausage roll.

Sprinkle a liberal amount of Red Eye on all surfaces of the sausage. Place sausage roll on grid and cook, turning occasionally, until internal temperature is about 160°F.

Let rest a few minutes and slice.

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) and regular grid on plate setter. Put 3 or 4 good size chunks of wood on coals, then place ham on grid. Cook until internal temperature reaches 140°. (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

Marinated Skirt Steak with Chimichurri Sauce

By Jamey Williford (Smokin J)

Marinade and Steak by Jamey Williford (Smokin J) and Chimichurri Sauce by Kirk Debaets

This recipe serves approximately 10 people as a main course

Steak & Marinade Ingredients:

5 lbs. of Skirt Steak
3/4 cup Canola Oil
1 cup minced Garlic
3 tsp. ground Cumin
1/2 cup Soy Sauce
3/4 cup Worcestershire Sauce
1 1/2 cups Pineapple Juice

Steak & Marinade Preparation:

Mix together canola oil, minced garlic, ground cumin, soy sauce, Worcestershire sauce, and pineapple juice in a bowl.

Place skirt steak in 2 Gallon Ziploc bag and add mixed Marinade in Ziploc bag and place in refrigerator for 36-48 hours.

Prepare green egg for direct cooking method using cast iron grate. Preheat egg to 475°F-500°F. Just prior to putting steaks on, add 3 citrus wood chunks and 3 cherry wood chunks for enhanced flavor. Cook steaks for 2 minutes per side and they will come out medium to medium rare depending on the thickness. Take steaks off the grill and tent them with aluminum foil. Let steaks rest for 10 minutes prior to serving. Cut steaks and serve with chimichurri sauce or without. They are great either way.

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Marinated Skirt Steak with Chimichurri Sauce

By Jamey Williford (Smokin J)

Chimichurri Sauce ingredients:

2 cups fresh Oregano
2 cups fresh Italian Parsley
1/4 cup fresh Cilantro
1/2 cup Heinz Red Wine Vinegar
1/2 cup Extra Virgin Olive oil
Up to 1 cup of Water
1/2 Lime, juiced
6 cloves of peeled Garlic
2 tsp. crushed Red Pepper

Chimichurri Sauce preparation:

Combine all contents in food processor and pulse until blended well. Consistency you are looking for is such that it will not run off of steak. Add water as needed to loosen consistency. Adjust ingredients to your preference. This recipe is heavy on the garlic. Refrigerate until ready for steaks.

Monkey Bread

by Robert Henderson (Reeltachy)

Ingredients:

3 cans Buttermilk Biscuits (non-flaky kind)
1 cup Sugar
2-3 tsp. Cinnamon (3 tsp. is a strong Cinnamon flavor)
2 sticks Butter
1/2 cup Turbinado Sugar

BGE Setup:

Set BGE up direct with a raised grid. Stabilize the temperature at 350°F

Preparation:

Melt butter in a metal cup or saucepan on the egg or on stovetop over medium heat. Open all three cans of biscuits and cut into quarters. Combine sugar and cinnamon in a one gal. ziplock bag. Shake to combine. Drop biscuit pieces into bag and shake vigorously (besides coating the dough, it will break up those pieces that have stuck together).

Once butter is melted, add the Turbinado sugar and stir until mixture is combined into one. Place biscuit/sugar/cinnamon mixture into a 9"x13" disposable aluminum pan.

Pour butter mixture over biscuits. Bake in egg for 30-40 minutes until crust is a nice brown color. Remove and let sit for 15-20 minutes (if you can!). Flip onto platter and serve.

Recipe adapted from the Pioneer Woman

Monkey Bread

by Julie Wince (JBUG99999)

Ingredients:

1/4 cup chopped Nuts (optional)

½ cup White Sugar

2 tsp. Cinnamon

2 cans Pillsbury Buttermilk Biscuits (cheap, small, blue cans come in 4 pk.)

½ stick Butter or Margarine

½ cup Brown Sugar

BGE Set Up:

Prepare BGE for indirect heat with plate setter (legs down) at 350°F.

Preparation:

Sprinkle bottom of loaf pan with chopped nuts, if desired. Cut biscuits into quarters and roll in cinnamon/sugar mixture. Drop into bottom of pan. Melt margarine and brown sugar, mix well, and then pour over the top of the biscuits.

Bake indirect for 35 minutes. Allow to set for at least 5 minutes before inverting onto serving plate.

Not 'Yo Granny's Turkey Burgers

by Kasey Wince (Mr. JBUG99999)

Ingredients:

1 lb. ground Turkey Breast

¼ cup finely diced Onion

1 Granny Smith Apple (peeled, cored, diced)

½ cup Craisins (diced)

¼ tsp. Black Pepper

Dizzy Pig Pineapple Head

Pecan wood chips/chunks

Wasabi or Horseradish Sauce or Pineapple Preserves

King's Hawaiian sweet Dinner Rolls

Preparation:

Place onions and apple in a Zip 'n Steam bag and steam in the microwave for 2 minutes, then allow to cool. Mix turkey, onions, apples, Craisins, and black pepper, and then shape into patties. Season both sides with Pineapple Head and refrigerate overnight (or at least two hours if possible).

BGE Set Up:

Prepare BGE at 400°F direct with grid at the level of the gasket. Add pecan chips and spray grid with Pam for Grilling. Grill each side for 7-8 minutes (depending on thickness of patties), until an internal temperature of 165°F.

Allow a 5-10 minute rest before serving on Hawaiian roll with sauce of choice.

Onion Tarte Pissaladière

By Pat Cohen (PattyO)

For Crust:

1 1/4 cups all purpose Flour 1/2 tsp. Salt 1/4 cup (1/2 stick) chilled unsalted Butter, cut into1/2-inch pieces 2 Tbls. Olive Oil 2 Tbls. (or more) Water

For Filling:

3 Tbls. Olive Oil
2 1/2 pounds Onions, thinly sliced (about 8 cups)
3 Garlic cloves, finely chopped
1 small Bay Leaf
1 tsp. chopped fresh Thyme
1 Tbls. drained Capers
20 Niçoise Olives
16 Anchovy fillets

Make crust:

Mix flour and salt in processor. Add butter and oil. Using on/off turns, process until mixture resembles coarse meal. Using on/off turns, mix in enough water 1 tablespoon at a time to form moist clumps. Gather dough into ball; flatten into disk. Wrap in plastic and chill at least 2 hours.

Make filling:

Heat oil in heavy large skillet over medium-low heat. Add onions, garlic, bay leaf and thyme; stir to blend. Cover and cook until onions are very tender, stirring occasionally, about 45 minutes. Uncover and sauté until most liquid evaporates and onions are golden, about 10 minutes longer. Stir in capers.

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Onion Tarte Pissaladière

By Pat Cohen (PattyO)

Season mixture with salt and pepper. Cool completely; discard bay leaf. (Dough and filling can be prepared 1 day ahead. Keep dough chilled. Cover and chill filling. Let dough soften slightly at room temperature before rolling out.)

Preheat egg to 425°F with plate setter (legs down), spacers and baking stone on spacers. Lightly oil large baking sheet. Roll out dough on floured surface to 11-inch round. Transfer dough to prepared sheet. Crimp edges of dough to form stand-up border. Spread filling evenly over dough.

Arrange olives and anchovies decoratively atop filling.

Bake pissaladière until crust is crisp and golden, about 30 minutes. Transfer to platter and serve.

Pineapple Upside-Down Cake

by Julie Wince (JBUG99999)

Ingredients:

½ cup Butter
1 cup Brown Sugar
20 oz. can Pineapple Rings, drained (save juice!)
Maraschino Cherries
1 pkg. Duncan Hines Pineapple Supreme Cake mix
Reserved pineapple juice plus enough water to equal 1 1/3 cups liquid
1/3 cup Vegetable Oil
3 Eggs

BGE Set Up:

Prepare BGE for indirect heat with plate setter (legs down) at 350°F.

Preparation:

Melt butter in bottom of 12 inch cast iron skillet. Sprinkle brown sugar evenly across bottom of skillet. Arrange pineapple rings in bottom of skillet and place a cherry in the center of each ring.

Prepare cake mix with remaining ingredients and mix well. Pour cake batter gently over pineapple rings. Bake in BGE for approximately 50 minutes (toothpick test works!). Cool at least 5 minutes, then invert and serve.

Pineapple Upside-Down Cake

by Kathy Taylor (EggHatter)

Ingredients:

Caramelized Pineapple:

1/2 cup Butter1/2 cup Brown Sugar1 large Pineapple, cored, rind removed, cut into 0.33 inch slices1/4 cup dark Rum1/2 cup Heavy Cream

Preparation:

Combine butter & brown sugar in a 10 or 12 inch cast iron skillet & heat until bubbly. Add pineapple slices & caramelize to a deep golden brown, turning once. Remove slices, set aside. Pour rum & cream into skillet & cook over low heat, 5 minutes, until thickened stirring constantly with a whisk. Do not burn butter. Remove from heat.

Cake:

2 cups Flour
3/4 tsp. Baking Powder
1/2 tsp. Baking Soda
3/4 tsp. Salt
3/4 cup soft unsalted Butter
1 & 1/3 cups Sugar
3 Eggs, separated
1 & 1/2 tsp. Vanilla Extract
1/2 cup Buttermilk
1/4 cup Pineapple Juice

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Pineapple Upside-Down Cake

by Kathy Taylor (EggHatter)

Preparation:

Butter a 10 to 12 inch round cake pan, line the bottom with parchment paper. Cover pan bottom with pineapple slices. Pour sauce over slices, set aside. Sift dry ingredients together, set aside. Cream together butter & sugar until fluffy, add egg yolks one at a time, add vanilla. Combine pineapple juice & buttermilk; add alternately (butter/sugar & juice/buttermilk) to dry ingredients. Once all mixed together, pour over slices in pan.

BGE setup:

Indirect...dome temperature of 350°F to 375°F...when toothpick comes out clean, invert on platter.

We did this on a small Egg using a double layer setup of two 9 inch cake pans (we increased the cake ingredients by 1.5...do the math yourself and split between the pans.

Roasted Grape Tomatoes

by Julie Mattison (Mainegg)

Ingredients:

2 pints Grape Tomatoes (you can use cherry, but more juicy)
1/4 cup EVOO
1 head of Garlic, crushed
1 cup Feta Cheese, crumbled
1/2 cup chopped Fresh Basil

Preparation:

Mix olive oil and garlic and let sit for at least 30 minutes to infuse the flavor. I mix it right in a 10 or 12 inch cast iron pan and then add the tomatoes. Cook at 350°F - 375°F until the tomatoes start to burst. When about half popped remove and let cool slightly, about 10 to 15 minutes.

While they are cooling, chop the basil leaves and toss with the crumbled feta. Add to the tomatoes and stir very gently.

At the after party I served with sliced baguette. Our favorite is fresh focaccia bread or pita bread, but even crackers are good!

You can turn this into a great side dish by adding a cup or two of fresh cooked couscous or any very small pasta. This is great, hot or cold. If you are doing cold, cook the tomatoes and let cool, and then refrigerate at that point. Just before serving add the basil, cheese and pasta and toss lightly.

Santa Maria Tri-Tip

by Barry Holderread (Avocados)

Ingredients:

Beef Tri-Tip (they are usually about 1.5 to 2 pounds each)
Pappy's Choice seasoning (original)
Garlic Powder
Olive Oil

Preparation:

Rub the tri-tip with olive oil, then coat lightly with garlic powder and the Pappy's rub on each side and wrap in plastic and put back in the refrigerator. I like to do this a couple of hours before cooking, but usually overnight to allow more of the seasoning flavor to soak in.

Grill direct on a low grid at 400°F to 450°F for about 7 or 8 minutes per side to sear lightly, then put on a raised grid until internal temperature is between 125°F-130°F.

Pull and let the meat rest for 15-20 minutes, covered with foil. Slice thinly against the grain and place on a serving platter.

Retain the juices from slicing and mix in a couple of tablespoons of BBQ sauce. Pour this mixture over the sliced meat before serving.

Tri-tip has great flavor compared to many other cuts of beef and is good with only salt, pepper, and garlic powder. I really like the Pappy's Choice seasoning and have been using it for many years. I order it online out of California (pappyschoice.com). Substitute your own favorite beef rub if you prefer. While tritip is very popular out on the west coast it can be quite challenging to find further east. Here in Atlanta I have had very good luck getting it consistently at Costco and you might get them to order it if not found in your local meat counter.

Sausage Stuffed Shrimp with Honey-Lime Glaze

By Anthony Cordell (A_Hoosier)

Ingredients:

1.5 pounds of Shrimp Tails
1/2 pound of spicy Sausage (Chorizo or hot Italian work best)
1/2 cup Honey
1/4 cup Key Lime Juice
1 Tbls. dark Rum
1/2 tsp. Ancho Chili Powder

BGE Setup:

Configure BGE for direct cooking at 400°F.

Preparation:

Remove the heads, devein, and peel the shrimp removing all portions of the shell including the tip of the tail). Slice the sausage into 1/4 slices. Skewer a sausage slice in the middle of each shrimp tail.

Add the honey, lime juice, rum, and chili powder in a non-metallic container. Stir until well combined.

Brush the glaze on the shrimp and place on the cooking grid. Cook for 3-4 minutes. Turn the shrimp, and brush with glaze again. Cook for another 3-4 minutes until sausage is cooked through.

Notes:

It is important that the sausage slices are fairly thin (about ¼" or so) so that they finish cooking at the same time as the shrimp are ready.

Inspired by Eric Ripert's Chorizo Stuffed Shrimp

www.aveceric.com

Sausage-Cranberry Strata

by Rick & Jen Bostain (Rib Bones)

Ingredients:

1 cup Sweetened Dried Cranberries 1 1/2 lbs. bulk Pork Sausage (spicy) 10 English Muffins, diced (about 12 cups) 4 medium Green Onions, sliced (1/4 cup) 8 Eggs

1 1/2 cups Milk

1 cup Sour Cream 1/2 tsp. Salt

1/4 tsp. Black Pepper

3 cups shredded Monterey Jack Cheese (12 oz.)

BGE Set-Up:

Heat Egg to 325°F with platesetter (legs up)

Preparation:

Spray 13x9-inch (3 quart) glass baking dish with cooking spray. Cook sausage in skillet over medium heat till done, stirring occasionally; drain.

Spread half of the diced muffins in the pan. Top with half of the sausage, half of the onions, and half of the cranberries. Repeat layers with remaining muffins, sausage, onions and cranberries.

In a large bowl, beat eggs, milk, sour cream, salt and pepper with a wire whisk until well blended; pour over mixture in pan. Sprinkle cheese over top. Spray sheet of foil with cooking spray; place sprayed side down over pan. Refrigerate at least 4 hours, but not longer than 24 hours.

Place covered casserole directly on grid and bake for 30 minutes. Uncover; bake additional 30-40 minutes or until top is golden brown and knife inserted in center comes out clean. Cut into squares.

12 servings

Siriachi Wings

by Paul & Sheree Bangs (fishskiPaul)

Ingredients:

Chicken Wings

Sauce:

- 2 Tbls. Sirachi Sauce
- 2 Tbls. Brown Sugar
- 2 Tbls. Honey
- 1 cup Orange Marmalade

Preparation:

Grill wings direct on a raised grid at about 370°F.

Turn wings about every 15 minutes - grill for about 35 to 40 minutes.

Blend sauce ingredients in a saucepan and cook over low heat.

Toss wings in sauce - eat & enjoy.

Smoked Chicken Sliders

by Kasey Wince (Mr. JBUG99999)

Ingredients:

6 large Chicken Breasts (with bones and skin) EVOO
Dizzy Dust (or any seasoning)
Hickory chips/chunks (or wood of choice)
1½ cups water (approximate)
1/3 cup real Maple Syrup
BBQ Sauce of your choice
Slider Rolls

BGE Set Up:

Prepare BGE for indirect heat (platesetter, legs up, with grid on top) at 250°F.

Preparation:

Season chicken by drizzling with olive oil and a generous sprinkling of Dizzy Dust. Add a generous handful of hickory for smoke, and place chicken on grid with skin side down and smoke for 1 hour. Flip chicken and smoke for another hour. Check temperature of chicken, it should be around 160 degrees internal temp. Place a layer of chicken, skin side down in a cast iron Dutch oven, the second layer should be skin side up, the cover with water. Insert temperature probe and cover the Dutch oven, and return to the BGE (use egg feet between the platesetter and the Dutch oven). Cook about an hour until chicken reaches 215 degrees.

Remove chicken from Dutch oven and carefully remove skin and bones, while pulling chicken slightly. Return pulled chicken to Dutch oven (keep the juices in there, too!) and add maple syrup. Throw another generous handful of hickory in the fire and smoke (lid off the Dutch oven) for about 1 ½ hours at 250°F.

Serve on slider rolls with BBQ sauce.

Smoked Fish Dip

by Capt. Ric Bridges (gumbo24bay) and Robert Henderson (Reeltachy)

Ingredients:

10 oz. fresh smoked Ahi Tuna fillet

(For an easy method substitute 2 cans [10 oz.] solid white Albacore Tuna for the fresh tuna)

8 oz. Cream Cheese, thoroughly softened

1/4 cup Mayonnaise

½ cup finely chopped sweet Onion (Vidalia's, if available)

2 Tbls. finely chopped Green Pepper

1 Tbls. drained Capers

1 Tbls. finely chopped fresh Jalapenos (seeds & veins removed)

Liquid Smoke – omit if using fresh smoked fillet

Your favorite Hot Sauce

Salt & Pepper

Your favorite seasoning (I use Dizzy Pig Raging River)

Preparation:

Flake tuna with a fork until finely chopped (if using can tuna - drain thoroughly). In a medium bowl, mix together cream cheese and mayonnaise. Add tuna and blend before adding the onion, green pepper, capers, and jalapeno. Add Liquid Smoke, hot sauce & spices to personal taste and stir until smooth and completely combined. Refrigerate at least two hours to allow flavors to blend. Allow dip to soften for about 20 minutes and stir before serving, but keep chilled.

The fish dip can be used as a simple dip with chips or as a spread on fresh homemade tortillas chips. You can also get creative and use this dip as a filling for stuffed jalapenos, stuffed shells or in a grilled rangoon.

Smoked Fish Rangoon

by Capt. Ric Bridges (gumbo24bay) and Capt. Bob Henderson (Reeltachy)

Ingredients:

Wonton wrappers, 4 inch square Smoked Fish dip (see recipe) Mozzarella Cheese, shredded Olive Oil Dizzy Pig Raging River

You will need:

Disposable aluminum pizza pan

Preparation:

Stabilize your Egg at 350°F with the plate setter (legs down). Lay one Wonton wrapper on prep tray. Spoon one teaspoon smoked fish dip into center of Wonton. Top with a sprinkle of shredded cheese. Be careful of portions and do not overfill Wonton. Moisten all four edges of the Wonton wrapper with water. Fold two opposing corners of wrapper together forming a triangle and press all edges to seal, remove as much air as possible. Fold the two outside corners over the top making a small "A" shaped pouch, press points together to seal. Spray a disposable aluminum pizza pan with olive oil and move assembled Wonton's to the pan, cover with a damp towel until all Wonton's are prepared. Brush top of each pouch with olive oil and sprinkle with DP Raging River. Move to pizza stone and cook approximately 7-9 minutes, but be sure to check often, don't allow them to burn. Serve warm.

Spicy Roasted Squash

by Rebecca Paessun (eenie meenie)

Ingredients:

1 1/2 lbs. or so Winter Squash, such as Butternut

Seeds from the squash

1 bunch Green Onions, chopped

1 bunch Cilantro

Spice Mixture:

1 small dried Chile (or to your personal taste)

1 tsp. Coriander Seeds

1/4 tsp. Cinnamon

Salt & Pepper

Combine the spice mixture ingredients in mortar and pestle

Dressing:

Olive Oil (about a 1/4 cup or so) equal in volume to the lime juice

Lime Juice from 2 limes

1 tsp. Sesame oil

1 Tbls. Soy Sauce

1 tsp. Brown Sugar, or to taste

1 clove Garlic, grated on microplane

1 fresh Fresno Chile, grated on microplane

Various Additions:

Fennel Seeds Fresh Mint
Rosemary Prosciutto
Thyme Pancetta
Radicchio Bacon

Arugula Parmesan Cheese spinach pecorino cheese

goat cheese

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Spicy Roasted Squash

by Rebecca Paessun (eenie meenie)

Directions:

- 1. Cut the squash in half and remove the seeds (but do not discard). Cut the squash into chunks of about 1 1/2 2 inches. You don't need to peel the squash if it is organic.
- 2. Take the seeds and clean the squash strands off of them so you have bare seeds.
- 3. Place the squash chunks in a bowl and drizzle with olive oil, then sprinkle on the ground spice mixture and mix to coat the squash.
- 4. Place squash in a roasting pan and roast in a 350°F- 400°F egg (direct) for 40 60 minutes until tender. (May need to cover if getting dry). If you have room roast the squash seeds.
- 5. When the baked squash has slightly cooled mix with the dressing.
- 6. Then, toss with the cut up green onions and cilantro.
- 7. Garnish with the seeds and serve.

If you don't want to roast your own seeds, or if the squash are small and don't have many seeds, sprinkle on some purchased pumpkin seeds. You can make extra spice mixture and coat the seeds in the spice mixture before roasting.

Squash & Apple Bake

by Kathy Taylor (EggHatter)

Ingredients:

2 pounds Butternut Squash
1 cup Brown Sugar (packed)
1/2 cup Butter (melted)
2 Tbls. Flour
2 tsp. Salt
1 tsp. Mace
2 baking Apples, cored & cut into 1/2" inch slices

BGE set up:

Indirect...dome temp of 350°F to 375°F

Preparation:

Cut squash in half...remove seeds & fibers...pare squash, cut into 1/2 inch slices. Stir together all ingredients except squash & apples. Spray a baking dish (11.5 x 7.5 x 1.5) with vegetable spray. Arrange squash in baking dish. Top with apple slices. Sprinkle sugar mixture on top. Bake 50 to 60 minutes or until squash is tender.

Cut into bite size pieces before serving.

We did this on a small Egg using two round 9 inch cake pans on a double layer setup and it only took about 40 minutes to bake.

Sunshine Breakfast Casserole

by Julie Wince (JBUG99999)

Ingredients:

1 1/2 lb. hot (or mild) Italian Turkey Sausage
1/2 lb. diced Ham
1/2 cup chopped Onion
1/2 cup Butter, melted
10 oz. can Cream of Chicken soup
30 oz. pkg. shredded Hash Browns
1/4 tsp. Salt
1/2 Tbls. black Pepper
1/2 tsp. dry Mustard
2 cups mild Cheddar Cheese, grated

Preparation:

Fry onion and sausage in cast iron skillet until meat is done and onions are transparent. Add ham to brown slightly. Add butter and cream of chicken soup, and mix well. Add hash browns, salt, pepper, dry mustard, and cheese. (Leave surface lumpy, do not mash it flat: the bumps and lumps of hash brown turn crunchy brown and taste so good!)

BGE Set Up:

Prepare BGE for indirect heat (platesetter legs up) at 350°F. Once fire is stable, set egg feet on top of platesetter and bake casserole for 30-45 minutes.

**Can be prepared in a disposable 9x13 cake pan if you don't have (or don't want to use) cast iron skillet.

Upside-Down Apple Spice Cake

by Julie Wince (JBUG99999)

Ingredients:

3/4 cup Butter, softened and divided

2 cups Sugar, divided

3 large firm tart Apples (1 Smith & 2 Fuji), peeled/cut into 1/2 inch thick bite sized pieces

1/2 cup Raisins

1 cup toasted Pecans, chopped and divided

2 large Eggs

1 1/2 cups all purpose Flour

1 tsp. Baking Powder

1 tsp. Cinnamon

1/4 tsp. Cloves

1/4 tsp. Nutmeg

1/2 cup Milk

BGE Set Up:

Prepare BGE for indirect heat (platesetter legs down, egg feet, and pizza stone) at 350°F.

Preparation:

In 12 inch cast iron skillet, melt 1/4 cup butter. Add 1 cup sugar and cook, stirring often, 2 minutes or until sugar is melted and turns golden. Add apple slices and raisins, and cook, stirring often, 5 minutes or until apples have softened slightly and juices turn syrupy thick. Remove skillet from heat and sprinkle mixture with 1/2 cup pecans. Set aside.

Beat remaining 1/2 cup butter at medium speed in large mixing bowl until creamy. Gradually add remaining 1 cup sugar, beating until light and fluffy. Add eggs, 1 at a time, beating until just blended.

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Upside-Down Apple Spice Cake

by Julie Wince (JBUG99999)

In a small bowl, mix flour, baking powder, cinnamon, cloves, and nutmeg.

Slowly, alternately, add the flour mixture and the milk to the butter mixture, beating at low speed until just blended, beginning and ending with the flour mixture. Gently fold in the remaining 1/2 cup pecans. Spoon batter evenly over apple mixture in skillet.

Bake for 30 minutes or until a wooden toothpick inserted in the center of the cake comes out cleanly. Cool in skillet for five minutes, then invert and serve.