



Table of Contents	Page
"Great Balls of Sausage"	5
Aleppo Cheesecake Brownies	6
Almond-Crusted Tilapia with Vanilla Sauce	7-8
Apple Pie Moonshine	9
Asi-Parm Potatoes	10
Bacon Wrapped Watermelon Rinds	11
Baked Bananas	12
Baklava	13-14
Balsamic Glazed Beets	15-16
Beef Bulgogi	17
Bite Ya Back Brownies	18

Continued next page......

Table of Contents	Page
Boston Butt	19
Bourbon Meatballs	20
Breakfast Burritos	20
	22
Breakfast Casserole Buffele Wing Din	23
Buffalo Wing Dip	23 24
Butt Rubbin' Wings	
Chicken Satay	25 26
Chicken with Rice	26
Chipotle Mustard Chicken	27
Chocolate Chip Cheesecake	28
Chocolate-Covered Cherry Cookies	29-30
Cinnamon Bun Cake	31-32
Citrus and Ginger Honey Glaze Golden Beets	33-34
Clay's Pulled Beef	35-36
Dates Stuffed with Manchego Cheese	37
Durkee Shrimp and Chicken	38
Dutch Oven Cheesecake	39
Fajitas	40
Ginger Honey Banana Bread	41
Grilled Gingerbread S'Mores Cake	42-43
Ham/Cheese Bread Roll	44
Helen's Breakfast Cupcakes	45
Honey Roasted Turkey Breast	46
Hot Chicken Dip	47
Indian Stuffed Masala Peppers with Paneer	48-49
London Broil	50
Macedonian Ajvar Roasted Red Pepper Spread	51-52
Magnum Loads	53-56
Maple Red Eye Fatties	57
Maple-Bourbon Ham	58
Mini Corn Dogs	59
Mini Corn Quiche	60
Mom's Apple Pie	61
Pulled Pork Chili	62

Continued next page......

<u>Table of Contents</u>	<u>Page</u>
Quichiladas	63-64
Romanian Pork and Lamb Sausages	65
Salmon Nachos	66
Santa Maria Style Tri-Tip	67-68
Sauce Remoulade	69
Sausage Swirls	70
Sausage-Cranberry Strata	71
Sausage/Cheese Bread Roll	72
Shrimp Burgers	73-74
Shrimp Lejon	75
Shrimp Rice Casserole	76
Shrimp Wonton Cups	77-78
Shrimp-Stuffed Chicken Breasts	79
Small Ones	80
Smoked Fatty	81
Spiced Pumpkin Pancakes	82-83
Stir Fry Rice	84
Strawberry Shortcake	85
Stuffed Mushrooms	86
Stuffed Mushrooms 2	87
Sunrise Casserole	88
Tex Mex Wonton Wrappers	89
Thai Ginger Chicken	90
Venison Sausage	91

"Great Balls of Sausage"

by Mike Storno (Pork Butt Mike)

Ingredients:

1 Lb. ground Sausage (Preferred Hot Italian Sausage)

3/4 cup Bisquick

1 Lb. sharp Cheddar Cheese (Optional: you can use 1/2 Lb. Sharp Cheddar Cheese

& 1/2 Lb. Monterey Jack Cheese)

Your favorite rub (My favorite rub is Rub Your Butt)

Directions:

Thoroughly mix the sausage and the Bisquick (better if sausage is almost room temperature). I like using the Kitchen Aid heavy duty mixer.

Add the cheese a little at a time until all incorporated.

Roll the sausage mixture into small balls about the size of ping pong balls.

Put the rub in a small bowl and rub each sausage ball in the rub to coat well.

Place the sausage balls on a pizza pan lined with parchment paper. (If you use foil, the balls will stick).

Place the pizza pan on a raised grid in a preheated egg at 350°F and cook for 18-20 minutes, or until golden brown.

Aleppo Cheesecake Brownies

by Brandon Nickerson (Focker)

Ingredients:

package Duncan Hines Milk Chocolate Brownies
 cup melted Butter
 cup Crisco Vegetable Oil
 Eggs
 oz. whipped Philadelphia Cream Cheese
 heaping Tbls. Aleppo, medium grind

Directions:

Mix ingredients in a large bowl.

Then, fold in:

2/3 cup Nestle Toll House Mini Chocolate Chips 1/4 cup Hershey's Syrup

Preheat waffle iron. Cook times will vary. Below are approximate times with an infrared temp. reading of the waffle iron:

300 degrees: 8-10 minutes 350 degrees: 6-7 minutes 400 degrees: 5 minutes

Sift powdered sugar on brownies while warm and serve. Duncan Hines whipped cream cheese frosting works well, also.

Almond-Crusted Tilapia with Vanilla Sauce

by Doug Mewhort (Doug in Eggmonton)

Ingredients:

2 Shallots, chopped
2 Tbls. White Wine Vinegar
2/3 cup dry White Wine
1 Vanilla Bean
1/4 cup Heavy Cream
2 sticks unsalted Butter, cubed and very cold
Fine Sea Salt
Freshly cracked Black Pepper
4 6-ounce boneless and skinless Tilapia fillets
1 cup All-Purpose Flour
2 Eggs, beaten with 2 Tbls. Water
2 cups Panko
1 cup slivered Almonds, finely chopped
Vegetable Oil, for frying

Directions:

Begin making the beurre blanc. Put the shallots, vinegar, and wine in a medium saucepot. Split the vanilla bean, and scrape out the seeds. Add the seeds and the pod to the pot, and cook over medium heat until there is barely any liquid left in the pot. Whisk in the cream, and over low heat, add in the cold, cubed butter, a little bit at a time, whisking constantly until the sauce is thick and emulsified. Take off the heat, and season with salt and pepper.

Bread and fry the fish. Mix together the panko and almonds. Season the fish with salt and pepper, then dredge in flour. Dip in the egg wash, and crust in the panko-almond mixture. Heat about 1/4 cup vegetable oil in a

Continued next page.....

wide skillet over medium heat until the oil shimmers. Fry the fish in 2 batches for about 2 to 3 minutes per side, using a slotted fish spatula to turn over the fish. Allow the fish to drain on paper towel.

Strain the beurre blanc, and serve it immediately alongside the hot fish

Recipe by: Serious Eats by Kerry Saretsky

Comments: The history of vanilla is a rich one. It is the pod of an orchid, and long grew only in Mexico; when explorers tried to bring vanilla back to Europe, the plant could not survive without the little Mexican bee that pollinated it. It wasn't until 1841, when a young slave on the Ile Bourbon discovered that vanilla could be hand-pollinated, which led not only to an international vanilla market, but also to vanilla's high price. It is the second highest priced spice, after saffron.

Vanilla, for being so common and ubiquitous, has a very exotic history. This dish is a bit exotic itself, even though I had a version of it at the now defunct Hoot, Toot, and Whistle in Delray Beach, Florida. I crust tilapia with almonds and panko, and fry it until golden and crisp, and serve it with a mild and creamy vanilla beurre blanc. The original version, I think, was with catfish and pecans. So you can play around. But it's an unusual and savory way to play with vanilla in your own kitchen.

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!)

Directions:

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.

Asi-Parm Potatoes

by J. Barrett Carter

Ingredients:

12 "B" size Red Potatoes
3/4 cup shredded Asiago Cheese
3/4 cup shredded Parmesan Cheese
1 1/2 cups Mayonnaise
1 tsp. chopped Garlic
1/2 tsp. chopped Parsley

Directions:

Place the potatoes in a pot big enough to hold them and cover with cold water. Add a generous amount of salt. Place on the stove and cook until the potatoes just start to boil. Check with a fork or small knife. The potato should be firm, but not hard. The fork should go in with a little effort. Remove from the hot water and place in a bowl of ice water to chill. If you are doing this ahead of time you can cool them overnight in the refrigerator.

Place the cheese in a mixing bowl and add the garlic and parsley. Add some of the mayonnaise and begin to mix to make a thick paste. Add more mayonnaise if needed.

Cut the chilled potatoes into ¼" thick slices and arrange on a grill grate sprayed with no stick spray. Pipe or spoon a dollop of the mixture on each. Grill indirect at 350 for 10 minutes or until golden brown. The potatoes should be soft and the topping golden.

Bacon Wrapped Watermelon Rinds

by Larry Ward (YB)

Ingredients:

1 jar (16 oz.) pickled Watermelon Rind Tony Chachere's or your favorite cajun-like seasoning 1 lb. Bacon

Directions:

Wrap a pickled watermelon rind with bacon and secure with a toothpick. Sprinkle liberally with Tony C's or some other cajun-like rub. Cook at 350 on a fish/veggie grid on a raised grill until the bacon is done. You have to watch them closely and rotate them often, because with the high sugar content they burn easily.

Baked Bananas

by Daniel Madison (mywaytotalk)

Ingredients:

Bananas

Honey

Brown Sugar

Cinnamon

Directions:

Peel one side of banana.

Cut banana in half lengthwise.

Brush with honey.

Sprinkle with brown sugar and cinnamon.

Grill on low heat until sugar and cinnamon is caramelized.

Baklava

by Pat Cohen (PattyO)

Ingredients:

Syrup:

1/2 fresh Orange

1/2 fresh Lemon

2 1/4 cups Sugar, white or brown

3 cups Water

3/4 cups Honey

Directions:

Squeeze orange and lemon juice into saucepan. Add the rinds to the pan. Combine sugar, water and honey with the juices. Cook over medium-high heat for 20 minutes. Reduce heat and continue to simmer until thick and sticky. Remove the rinds.

Nut mixture:

1 1/2 lbs. Walnuts

2 tsp. Cinnamon, powdered

Chop the nuts with the powdered cinnamon in a food processor.

Pastry:

1 lb. Phyllo Dough, thawed

1/4 lb. melted Butter

Brush the inside of the pan with melted butter. It really goes much faster with a 3 inch brush for the rest.

Put six sheets of phyllo in the pan, brushing each sheet with melted butter before adding the next sheet. Put about 6 sheets of phyllo dough aside for the top layers. Actually, I just bookmark the last six sheets on the pile.

Continued next page......

After the first six sheets, sprinkle some of the nut mixture over the buttered sheet in the pan. I use about a handful or two.

Add another sheet of phyllo covering the nuts, then butter that sheet.

Repeat the process until you get to the last six sheets

You want to use up the nuts at the same time you run out of phyllo, not counting the six sheets for the top layers, so try to plan it out.

Now place the last six sheets on top of the rest, one at a time, brushing each with butter after it is added.

Cut the pastry into diamond shapes, all the way through. My great aunt used an electric knife, and thought it made the cutting very easy. If you don't have one, use a *VERY* sharp knife. If it's not sharp, it's a real pain/disaster cutting the pastry. Make sure you cut all the way through the pastry.

Put the pastry into a preheated 350 degree Fahrenheit oven. Bake for 1 hour, the top should be a medium golden brown when done.

When done, remove from the over and ladle the cool syrup over the hot pastry. Hot pastry - cool syrup, cool pastry - hot syrup. Let it sit for about 5-15 minutes, then drain off the excess syrup by tilting the pan, as much as 45 degrees.

Balsamic Glazed Beets

by Lynn Joseph (GirlyEgg)

Ingredients:

3 lbs. Beets
2 cups Mango, cubed
1/2 cup Balsamic Vinegar
3 Tbls. Splenda - Brown Sugar
2 Tbls. Butter
1 tsp. Kosher Salt

Directions:

Preheat Big Green Egg/Oven to 400 degrees.

Wrap beets in aluminum foil (2 or 3 to a foil pack for small beets or individually for larger ones). Do not peel or cut beets.

Place in BGE or oven for 1 hour or until a knife can be inserted into the beet.

Consistency should be a firm "baked potato". If placing in the oven, put beets on a cookie sheet covered with foil to catch the "sugars" and prevent "leaking" in your stove.

Prepare Glaze: Bring balsamic vinegar and brown sugar to boil in a large, oven proof or cast iron skillet over medium heat, stirring until the brown sugar dissolves. Reduce heat and simmer until vinegar thickens slightly, about 3 minutes.

Add butter and salt and stir until butter melts and set aside.

Prepare Beets: Remove beets from oven and unwrap. Allow to cool slightly for easier handling.

Slip or Peel skins from beets and cut into 1 inch chunks.

Add mango to beets.

Pour glaze over beets and mango; mix well.

Continued next page.....

Place skillet in the BGE or oven and roast for an additional 15-20 minutes, stirring at least once. The glaze should start to caramelize on the beets. The longer the mixture is left in the BGE/oven, the more the beets will caramelize. Note that the beets, themselves, will also provide additional sugars for glazing. Remove pan from oven and transfer to serving dish.

Servings: 8

Tips:

- 1. This recipe is great with any root vegetable (sweet potatoes, parsnips, beets, etc.) or fall "squash" (acorn, pumpkin, butternut).
- 2. Root vegetables, especially beets are fairly dense and take a long time to cook! Therefore, if you're in a hurry, you can parboil the vegetables (not the pineapple) in the microwave or on the stove-top (don't' forget to save the healthy "broth" for other uses!) prior to adding to the balsamic mixture...

Variations:

- Reduce the amount of brown sugar to 1½ tablespoons, and add 2 tablespoons of Captain Morgan's Rum! The glaze will not get as thick in the skillet, but will glaze nicely in the roasting pan!
- Add 1 cup of fresh cranberries. The cranberries will "burst" and produce a nice sweet/tangy taste with the veggies! This is the way I do it when I do this recipe with only sweet potatoes.... The red and the orange colors are spectacular!
- · Add some toasted pecans!
- To serve it in a salad, omit the butter from the glaze (it will congeal), and roast as usual. Let it cool and then serve over a bed of arugula, and sprinkle the top with gorgonzola, feta or any other salty cheese.... And don't forget those toasted pecans!

Beef Bulgogi

by Pat Cohen (PattyO)

Ingredients:

1 pound Beef, sliced cross thin

2 Tbls. Soy Sauce

1 Tbls. Sugar

1 Tbls. Sesame oil

1/8 tsp. fresh ground Black Pepper

4 Scallions, chopped in 1" pieces

3 Garlic Cloves, peeled and crushed

1 tsp. fresh Ginger Root, grated

1 Tbls. Saki or dry Sherry

1 Tbls. Red Pepper flakes

1 Tbls. Peanut Oil

Sesame Seeds, toasted

Directions:

Combine soy sauce, sugar, sesame oil, pepper, scallions, garlic, ginger, saki and red pepper flakes in a medium-size bowl. Add meat and toss. Marinate 30 minutes or more. Cook the meat over high heat direct. Heat the grill first, making it very hot. Add the oil. Cook meat 1 to 2 minutes on each side, browning it nicely. Garnish with sesame seeds.

Bite Ya Back Brownies

by Kim Youngblood (vidalia1)

Ingredients:

1 box of your favorite Brownie Mix and the ingredients to make it

1/4 tsp. Ancho Chili Powder

1/2 tsp. Cayenne Pepper (more to taste)

1/4 tsp. Cinnamon (more to taste)

Directions:

Mix brownie mix according to directions. When mixed add the 3 remaining dry ingredients. Taste...wait a minute until you taste/feel a little heat. Add more cayenne if you want more heat. Be careful as it sneaks up on you and they will Bite Ya Back

Bake in a cast iron pan on the BGE at the temp according to the brownie box. Be sure to rotate once or twice to avoid burning while baking.

The sweet & heat combo works well together. This also goes well with red wine as the wine makes the chocolate/heat flavors pop...

Boston Butt

by Tim Brown (Grand Oeuf Vert)

Ingredients:

1 Boston Butt Mojo Marinade Pecan Wood

Directions:

Stabilize egg at 220 degrees dome temperature, indirect with plate setter. Add pecan wood and butt and cook for approx. 18 hours, or until internal temperature of butt is 180 degrees.

Remove butt and wrap in HD foil with some mojo marinade.

Return butt to the egg, raise the dome temperature to 300 degrees and cook for another two hours.

Bourbon Meatballs

By Judy McMillin (Spring Hen)

Ingredients:

18 oz. Kraft Original Barbeque Sauce

18 oz. Kraft Honey Barbeque Sauce

45 oz. KC Masterpiece Original Barbeque Sauce

1/2 cup Bourbon - Evans Williams

8 oz. Yellow Mustard

1 Tbls. Worcestershire Sauce

64 oz. Rosina Homestyle Meatballs (2 bags), thawed

Directions:

Dump all ingredients together, stir and pour over meatballs. Simmer at 350, direct. until warm, stirring occasionally. Serve with Roll Gold Stick Pretzels.

Breakfast Burritos

by Daniel Madison (mywaytotalk)

Ingredients:

Sausage (I use an onion sausage that comes in large links)

Eggs

Green Pepper/Red Pepper

Onion

Mexican Cheese

Tortillas

Directions:

Grill sausage on the egg until done.

Sauté onions and peppers in cast iron skillet until soft.

Cut sausage into coins and place in skillet.

Whisk eggs and place in skillet along with the cheese.

Cook until done.

Serve on warm tortillas with sides of cheese, jalapenos, and sour cream.

Breakfast Casserole

by Coleen and Howard Short

Ingredients:

2 lbs. fresh Hot Italian Sausage
6 English Muffins, cut into 1 inch cubes
1/4 cup melted Butter
1 cup shredded Sharp Cheese
1 cup shredded Mozzarella Cheese
1/2 cup chopped Onion
1/2 cup chopped sweet Red Pepper
12 large Eggs
2 cups Milk
1/4 cup Bacon Bits
Garlic Pepper to taste

Directions:

Crumble sausage and fry in skillet until sausage is no longer pink.

Cool slightly.

In a 9 x 12 aluminum pan, layer half of muffin cubes and sausage.

Repeat layers.

Drizzle with butter and top with cheese, onion, and pepper.

Combine eggs, milk, and garlic pepper. Pour over casserole.

Sprinkle with bacon bits.

Cover and refrigerate overnight.

Uncover and bake on BGE indirect with plate setter, legs up, with temperature at 300-350 degrees for 45 min. to 1 hour.

Buffalo Wing Dip

by Coleen and Howard Short

Ingredients:

16 oz. Cream Cheese

16 oz. Ranch Dressing

16 oz. Monterey Jalapeno Cheese

16 oz. can Chicken (we used chicken that had been grilled on BGE)

1/2 bottle Frank's Buffalo Wing Hot Sauce

Directions:

Mix all together in a 9 x 12 aluminum pan.

Set BGE up indirect with the plate setter, legs down, and bake at 400 degrees until all bubbly, about 15 - 20 minutes.

Serve with Tostito scoops.

Butt Rubbin' Wings

by John Hall (egret)

Ingredients:

Chicken Wings Bad Byron's Butt Rub Turbinado Sugar

Preparation:

Cut off the "tip" ends of the chicken wings and discard (or, use them to make some fresh broth). Mix together one part Butt Rub with one part Turbinado sugar (I usually give the sugar a quick pulse in the food processor or coffee grinder to reduce the grain size).

Put several chicken wings in a ziplock bag. Pour in the rub-sugar mixture and shake the bag until all the wings are coated.

Grill direct on a raised grid at 350°F to 400°F, turning periodically, until the internal temperature is 180°F.

Chicken Satay

by Pat Cohen (PattyO)

Ingredients:

1 pound Chicken Breasts or Thighs, deboned & skinned Marinade:

1 tsp. Ginger Root, grated1 clove Garlic, minced1 tsp. Curry Powder1 tsp. Peanut Oil

Peanut Sauce (Recipe follows)

Directions:

Cut chicken into strips. Combine marinade ingredients. Add chicken and chill covered for 30 minutes or more. Soak bamboo skewers in water for at least 30 minutes. Thread chicken onto skewers.

Grill chicken direct until golden brown.

Serve with Peanut Sauce.

Peanut Sauce:

1/2 cup chunky Peanut Butter1 clove Garlic, minced finedash Cayenne Pepper1/2 cup Coconut Milk (I used cream of coconut which is sweet)

In a sauce pan, gradually heat the peanut butter, stirring constantly. Season with garlic and cayenne. Gradually add 1/2 cup water and coconut milk. Cook over low heat until sauce flavors blend. Taste and adjust seasonings.

I do this in a wok and mix the sauce mix in the sautéed chicken. Serve over some noodles.

Chicken with Rice

by Coleen and Howard Short

Ingredients:

1.25 lbs. diced boneless skinless Chicken Breasts
1.25 lbs. diced boneless skinless Chicken Thighs
1 pkg. frozen mixed Vegetables
2 14 oz. cans Chicken Broth
1 can Cream of Chicken Soup
1 can Cream of Celery Soup
10 oz. pkg. Mahatma Yellow Rice w/saffron
1 stick Butter
2 cups Water
Garlic Pepper seasoning to taste

Directions:

Mix all together in 9 x 12 aluminum pan. Set BGE up indirect with the plate setter, legs down, with temperature stabilized at 350 degrees. Bake for 60 - 75 minutes.

Chipotle Mustard Chicken

by Trip McAlhany (tripmac)

Ingredients:

Braswell's Smokey Chipotle Mustard Extra Virgin Olive Oil Chicken Breasts

Directions:

Place chicken in ziplock bags and put in enough olive oil to lightly coat the chicken.

Spoon in enough mustard to coat the chicken. Work it around to make sure the chicken is coated.

Let this marinate overnight.

Grill chicken direct at 375°F for about 12-15 minutes.

Special thanks to Braswell's.

http://www.braswells.com/

Chocolate Chip Cheesecake

by Rick & Jen Bostain (Rib Bones)

Ingredients:

- 1 1/2 cups Oreos (about 18...crushed fine)
- 2 to 3 Tbls. Butter, melted
- 3 8-oz. blocks Cream Cheese
- 1 can sweetened Condensed Milk
- 3 Eggs
- 2 tsp. Vanilla
- 1 cup mini Chocolate Chips (divided)
- 1 tsp. plain Flour

BGE Set-Up:

Indirect on top of adjustable rig with stone on lower rack...300 degrees

Directions:

Combine cookie crumbs and butter. Press on bottom of 9" springform pan lined with wax paper.

Beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla, mix well.

Toss 1/2 cup of the chocolate chips with flour. Stir into cheesecake mixture.

Sprinkle the remaining chocolate chips on top of the cheesecake.

Bake for 1 hour or until the center springs back.

Cool and refrigerate....or put on a cookie sheet and into the cooler.

Note: Don't forget to peel the wax paper from the bottom of cheesecake before serving. The wax paper makes it easier to remove from the pan. Just flip the cheesecake out onto a plate, peel off the paper, and then flip onto serving platter.

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)

Directions:

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.

Continued next page......

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!

Cinnamon Bun Cake

by Kim Youngblood (vidalia1)

Preheat BGE to 350 -375 indirect. Let smoke clear for 30-45 minutes like you would with pizza.

Cake Ingredients:

```
4 Eggs
```

1 box – Yellow Cake Mix (Duncan Hines Classic Yellow is what I use)

1 – 8 oz. Sour Cream

1 – 8 oz. Vanilla Instant Pudding

2/3 cup Water

3/4 cup Vegetable Oil

2 oz. Orange Juice (optional)

Cinnamon Swirl Ingredients:

1 cup Brown Sugar

3 tsp. Cinnamon

Glaze Ingredients:

2 cup Powder Sugar (use 10X)

2 Tbls. Milk (increase to satisfy texture)

1 tsp. Vanilla flavor

(You may increase sugar and milk depending on the amount of glaze you want on cake)

1 tsp. Orange Zest (optional)

Continued next page.....

Directions:

With a hand mixer, mix all of the Cake ingredients together. Spray cake pan (9 x 13) or cast iron skillet. Pour 1/2 of Cake mixture into cake pan or skillet...

In a separate bowl mix the Cinnamon Swirl ingredients together.

Pour the cinnamon swirl mixture over the batter already in pan.

Pour the remaining Cake batter over cinnamon swirl and run a knife through the cake & swirl mixture.

Bake approx. 50 minutes at 350-375. Turn several times to get even baking in BGE.

A few minutes before the cake is done, mix together the glaze ingredients until you get a smooth consistency. Pour glaze over cake as soon as you remove from the oven. Sprinkle orange zest over the icing. (optional) Serve the cake hot or cold. It is delicious either way.

Citrus & Ginger Honey Glaze Golden Beets w/Arugula and Goat Cheese

by Lynn Joseph (GirlyEgg)

Ingredients:

3 lbs. Golden Beets1 cup fresh Lemon Juice1 cup Braswell's Ginger HoneyArugulaGoat or Feta Cheese

Directions:

Preheat Big Green Egg/Oven to 400 degrees.

Wrap beets in aluminum foil (2 or 3 to a foil pack for small beets or individually for larger ones). Do not peel or cut beets.

Place in BGE or oven for 1 hour or until a knife can be inserted into the beet. Consistency should be a firm "baked potato". If placing in the oven, put beets on a cookie sheet covered with foil to catch the "sugars" and prevent "leaking" in your stove.

Prepare Dressing: Whisk together the lemon juice and Ginger Honey until well blended. Set aside.

Prepare Beets: Remove beets from Oven and unwrap. Allow to cool slightly for easier handling.

Slip or Peel skins from beets and cut into 1 inch chunks. Cool completely. Pour glaze over beets; mix well.

Place arugula on the bottom of each salad plate or bowl.

Spoon beet mixture on top of arugula and top with goat or feta cheese. Add salt and pepper to taste.

Servings: 8

Continued next page.....

Tips:

- 1. Braswell's Ginger Honey can be purchased directly from their website: http://www.braswells.com/. It's a bit pricey on their website, but you might be able to find it in specialty grocers. I get mine at the Dekalb Farmer's Market for about \$3.50/jar. If you are unable to find the Ginger Honey, use fresh honey and 3 tablespoons of fresh grated ginger.
- 2. The glaze can be poured over warm beets and left to "marinate" while cooling off. This will create a more intense ginger flavor.

Variations:

- Add dried cranberries to create a burst of color.
- Substitute fresh orange juice for the lemon juice... or use half of each!

Clay's Pulled Beef

by John Hall (egret)

Ingredients:

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

Preparation Directions:

Set the beef out on the table and rub with peanut oil and then spice, (Dizzy Pig Cow Lick).

Fire up the egg and stabilize at 250 degrees dome. Be prepared for an 8 hour cook. Set up is indirect, platesetter feet up, grid on platesetter, drip pan and v rack on grid. At this time leave the grid off.

Cooking Directions:

Stage one; set beef on v rack in pan with a little water or beer in pan. Lay bacon on top of beef. Lift platesetter enough to throw a handful of hickory chips on burning lump. Place grid in egg and set in the pan with beef. Cook for about 5 hours and when beef is 160 internal remove from egg.

Stage two; in a No.12 Dutch oven, oil inside with peanut oil, remove bacon from beef and lay across bottom of Dutch oven. Carefully lift beef off of rack and place in Dutch oven. Pour the maple syrup and water over beef. Making sure the meat

Continued next page......

probe is inserted in the meat, put the lid on and return to the egg and set on top of platesetter after removing grid. Be careful not to have the dome temp over 250. Cook for about 2 hours, until beef is 215 internal and remove from egg.

Stage three; set the beef out on a tray to rest while you drain the beef juice from the Dutch oven into a container. Place the container in the freezer to chill so that you can skim off the fat later. Discard bacon. Trim any fat you find on the beef and start pulling with a fork. Remove gristle and fat as you pull. Return pulled beef to Dutch oven and add your favorite sauce. Taste test. Now skim fat from juice and return juice to the beef. Taste test. Ok, let's go back to the egg. Lift platesetter and throw hickory chips on burning lump and return Dutch oven to smoke with the cast iron lid off. Cook for about 1 and ½ hours. Maintain a dome temp no higher than 250.

Special Instructions:

Stir and serve on soft hamburger buns with pickles on the side. This is a treat that brings together great beef flavor, sauce and hickory smoke. Let's eat!

Recipe courtesy of Clay Roberts (ClayQ)

Dates Stuffed with Manchego Cheese Wrapped with Peppered Bacon

by John Roudebush (Roudy)

Ingredients:

Medjool Dates (look for jumbo sized) Manchego Cheese Peppered Bacon

Directions:

Pit the dates by slicing them lengthwise. Insert a small piece of Manchego cheese into each date. Wrap with a slice of peppered bacon and place on a bamboo skewer. Preheat the Egg to 375-400. Cook direct on a raised grill until the bacon crisps (about 15 minutes).

You can substitute either a fresh almond or piece of Andouille sausage for the Manchego if you want a variation of flavors.

Durkee Shrimp and Chicken

by Paul Massey (outrageous)

Ingredients:

Boneless, skinless Chicken Breasts Butter Lemon Juice Peeled and deveined Shrimp Durkee Sauce

Directions:

Grill chicken breasts, cut up in bite size pieces.

Put a cast iron frying pan on the egg.

Melt butter in the pan and add lemon juice.

Add shrimp to the frying pan and sauté until pink.

Add chicken and stir.

Add Durkee sauce to thicken, heat for few minutes and serve.

This is a great topping on steak.

Dutch Oven Cheesecake

by Tom Chamberlain (Rusty Rooster)

Ingredients:

Crust:

1 package Honey Graham Crackers, crushed (about 1 3/4 cup)

3 Tbls. Sugar

5 1/2 Tbls. salted Butter, melted

Cheesecake:

5 packages (8 oz.) Cream Cheese, softened

1 cup Sugar

3 Tbls. Flour

1 Tbls. Vanilla

Juice of 1 bag of Key Limes

1 cup Sour Cream

4 Eggs

Baking Spray

Favorite cheesecake topping

Directions:

Preheat a 10-inch Dutch oven to about 325 degrees indirect with a plate setter.

Mix together graham cracker crumbs, sugar and butter.

Lightly spray the inside of the Dutch oven with baking spray. Press the crumb mixture inside.

Bake for 10 minutes.

Mix by hand cream cheese, sugar flour, vanilla, and key lime juice until well blended.

Add sour cream and mix well.

Add eggs, one at a time, mixing until just blended. Pour over crust.

Bake for about 1 hour or until center is almost set.

Loosen cake from side of oven and let cool before serving with favorite topping.

Fajitas

by Daniel Madison (mywaytotalk)

Ingredients:

Boneless/Skinless Chicken Breast Green/Red/Yellow Peppers Red Onions Tortillas Jalapenos Mexican Cheese Sour Cream Mojito Seasoning Fajita Seasoning Olive Oil

Directions:

Cut chicken into small strips. Place in a bag with Mojito liquid marinade and refrigerate overnight.

Preheat egg to 350-400 degrees dome temperature.

While egg is heating up, cut up peppers and onions and place in a ziploc bag with a tablespoon of olive oil and fajita seasoning.

Sauté peppers and onions in skillet until soft.

Grill chicken on egg until done.

Serve on a tortilla with sides of jalapenos, cheese, and sour cream.

Ginger Honey Banana Bread with Cinnamon Crumble Topping

by Trip McAlhany (tripmac)

Ingredients:

1 1/2 cups Flour

1 cup plus 2 Tbls. Sugar

2 tsp. ground Cinnamon, divided

1 tsp. Baking Soda

1 tsp. Salt

1 cup mashed ripe Bananas (2-3 medium)

2 large Eggs

1/2 cup Vegetable Oil

1/4 cup Braswell's Select Ginger Honey (I used Braswell's Cinnamon Honey)

1/4 cup Water

2 1/2 Tbls. (packed) Dark Brown Sugar

Directions:

Preheat egg to 350°F indirect. Butter and flour 9x5x3-inch metal baking pan. Whisk 1 & 1/2 cups flour, 1 cup sugar, 1 teaspoon cinnamon, baking soda, and salt in a medium bowl. Whisk next 5 ingredients in a large bowl until smooth. Transfer batter to pan. Mix 2 tablespoons sugar, 1 teaspoon cinnamon, and brown sugar; sprinkle over batter.

Bake bread until tester comes out clean, about 1 hour. Cool bread in pan 30 minutes. Turn pan on its side; slide out bread, being careful not to dislodge topping. Turn bread right side up and cool completely.

On the egg I used a cast iron muffin pan and had the temperature at 375°F. The cook time was about 10-12 minutes.

Special thanks to Braswell's for the recipe. http://www.braswells.com/category.aspx?categoryID=13

Grilled Gingerbread S'mores Cake

by Lynn Joseph (GirlyEgg)

Ingredients:

1 stick (4 ounces) unsalted Butter

1 1/2 cups Flour

2 Tbls. unsweetened Cocoa Powder

2 tsp. ground Ginger

1 1/2 tsp. Baking Powder

1 tsp. Pumpkin Pie Spice

1/2 tsp. Baking Soda

1/2 tsp. Salt

1/2 cup packed light Brown Sugar

2 Eggs, at room temperature

3 Tbls. unsulfured Molasses

8 ounces Chocolate Bars, such as Hershey's, broken into pieces

2 1/2 cups mini Marshmallows

Directions:

Preheat Egg to 350° or medium heat and set up for indirect cooking (platesetter legs up).

In a 9-inch cast-iron skillet, melt the butter, then pour into a medium bowl; let cool slightly. Reserve the skillet.

In another medium bowl, whisk together the flour, cocoa powder, ginger, baking powder, pumpkin pie spice, baking soda and salt.

In the bowl with the butter, add the brown sugar, eggs, molasses and 1/2 cup water; whisk until smooth.

Whisk the flour mixture into the molasses mixture until just combined; scrape the batter into the reserved skillet.

Place the skillet on the Egg, cover with foil and bake until springy to the touch in the center, about 25 minutes. Remove the skillet from the Egg and increase the heat to 400° or medium-high heat.

Top the gingerbread with the chocolate and marshmallows.

Place an inverted 2 1/2-inch-high cake pan, such as a springform pan, on the Egg.

1. Place the skillet on top of the pan, bake until the marshmallows are lightly browned, about 5 minutes. Let stand for 5 minutes before cutting.

This recipe is a June/July 2010 recipe from "Everyday with Rachel Ray"

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)

Directions:

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

Directions:

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.

Honey Roasted Turkey Breast

by Mike Storno (Pork Butt Mike)

Ingredients:

1 Turkey Breast Rub Your Butt Rub (Or your favorite rub) White Wine Honey

Directions:

Clean turkey breast and dry.
Coat with Rub inside and out.
Fill ceramic turkey holder half way with white wine.
Set holder in heavy duty pie plate or cake pan.
Add wine to pie tin (not much).
Place turkey over ceramic holder – neck side up.

Egg set up:

Grid 2 pizza stones Turkey

Set temp on the Egg between 250 to 300 degrees (tops).

Cook turkey breast to internal temp of 160 degrees.

About 20 to 30 minutes before turkey is done pour honey from the top of the turkey so It goes down the sides. This can be done once or twice. I prefer 2 times. When I take the turkey off the holder I put tongs down through the top and use a large fork to help lift it off the turkey holder. Once turkey is off let it sit for at least 15 minutes.

While turkey is resting take the ceramic holder out and throw out wine that is in the holder.

Drizzle the juice from the pan (wine and honey) over the sliced turkey.

Hot Chicken Dip

by KimYoungblood (vidalia1)

Ingredients:

1 whole cooked Chicken (I have Egg'd the chicken and we also have gotten a rotisserie chicken from the store)

16 oz. Cream Cheese (softened)

2 cups sharp Cheddar Cheese (grated)

½ bottle Buffalo Wing Sauce (we prefer Texas Pete brand Buffalo Wing Sauce)

8 oz. bottle Ranch Dressing

½ Onion (diced & sauteed)

½ bunch Green Onions (diced, optional)

Salt & Pepper to taste

Bagel Chips, Crackers of your choice or Tortilla Chips

Directions:

Get BGE to 350-375 indirect while preparing the dip.

After cooking or buying a rotisserie chicken, skin & chop cooked chicken. Discard the skin. We like the chicken in bite size pieces.

Dice ½ an onion and sauté in butter or olive oil until done. Drain & set aside. In a bowl mix the softened cream cheese, grated cheddar cheese, Buffalo wing sauce, sauteed onion, Ranch dressing & chicken. Mix all together. Add salt & pepper to taste.

Put the dip in a casserole dish and cook indirect for 30 minutes or until bubbly. Be sure & turn at least once to avoid hot spots. When ready to serve sprinkle green onions on top of the dip. (optional) Serve with bagel chips, crackers or tortilla chips.

Indian Stuffed Masala Peppers with Paneer*

by John Roudebush (Roudy)

Ingredients:

Garam Masala Mix:

2 Tbls. Garam Masala

1 Tbls. Cumin powder

1 tsp. Tumeric

1 Tbls. Chili Powder

1 Tbls. Cilantro, freshly chopped

Mix these ingredients together in a small bowl and set aside

Masala-Paneer Filling

4 small Red Potatoes, boiled, peeled, and cubed

1 White or Red Onion, diced

3 cloves Garlic, crushed

3-4 Tbls. Ginger

2-3 Tbls. Lemon Juice

1 handful of fresh Cilantro

1/2 cup of fresh Paneer, cubed into small pieces

1/2 block of fresh Paneer, for garnishing

1 cup of diced Peas and Carrots (I use Kroger brand frozen, thawed)

4-5 Tbls. of Garam Masala mixture (see above)

1-2 Tbls. Salt

Coarse Black Pepper

PAM original flavor

1 Tbls. Vegetable Oil

Tamarind Chutney

20-30 baby sweet peppers (Publix normally has these in stock)

Directions:

In a large skillet heat oil at medium high heat and sauté onion for about 30 sec. Add garlic and ginger and sauté about 5 minutes. Add the diced potatoes, followed by the garam masala mixture, salt, and pepper. Mix until the potatoes are well covered in spice. Add the carrots and peas and sauté for 5 min at medium heat. Add lemon juice. If the mixture is too dry add a little water and continue to cook. Add the cubed paneer and cook another 2-3 minutes. Add chopped cilantro and remove from heat. Cool down before stuffing. You can make this filling the night before cooking the peppers.

Preheat the Egg to 400°F with a plate setter. Spray a baking sheet with PAM. Cut each pepper in half length-wise and remove all veins and seeds. Spray the backs of the peppers with PAM. Add a generous portion of filling to each pepper. Drizzle with a little vegetable oil and top each with crumbled or shredded paneer. Cover loosely with foil and bake for about 25 minutes until the pepper is softened and filling is warm. Place on a serving platter and drizzle with tamarind chutney and fresh chopped cilantro.

^{*} Taken from http://chefpriyanka.com/

London Broil

by Tom (Rusty Rooster) and Karen (Rusty Hen) Chamberlain

Ingredients:

1 London Broil, covered with Seasoning Salt and Pepper

Marinade:

1 cup Cooking Oil1/2 cup Dijon Mustard1/4 cup White Vinegar1/8 cup Worcestershire Sauce

Directions:

Put Dijon mustard, vinegar, and Worcestershire sauce in a blender. Run it as fast as it will go as you drizzle in the oil. It should emulsify. Once it stops emulsifying, stop adding it and pour Marinade into a ziplock bag. Add the meat and refrigerate for up to 24 hours.

Remove meat from marinade. Pour marinade in a small saucepan and cook over medium-high heat to reduce slightly and thicken (your microwave, stovetop, or egg will do this equally).

Cook meat over hot coals, direct, until your desired doneness (remember this is a lean cut and it will become tougher the longer it is cooked).

When the meat is done, slice it thinly across the grain and serve with the reduced marinade as gravy.

Macedonian Ajvar Roasted Red Pepper Spread

by Bogdan Teodorescu (misu)

Ingredients:

8-12 fresh Red Paprika, mild or medium-hot, to taste (I used Red Bell Peppers)
4 medium-sized Eggplants
1/2 to 3/4 cup Olive Oil
1 large Onion, minced
3 large Garlic cloves, chopped
1 to 2 Tbls. Lemon Juice (or 1 Tbls. Red Wine Vinegar)
Salt and Pepper to taste
Chopped fresh Parsley for garnish

Directions:

Roast the paprika (or bell peppers) and eggplants over charcoal or a gas flame, or bake them in a preheated 475°F oven, until the skin is blistered and darkened. Place the roasted vegetables in a paper bag and let them steam in their own heat for 10 minutes.

Peel off and discard the burnt skin along with the stems and seeds. Mash the peppers and eggplant pulp together to form a slight chunky mass. You can do this with a fork or in a food processor.

Heat 3 tablespoons of oil in a large skillet and sauté the onion until very soft. Add garlic and cook for 2 more minutes. Remove from the heat and stir in the pepperegplant pulp, mixing well. Slowly drizzle the remaining oil into the mixture, stirring constantly to incorporate all of the oil. Add lemon juice or vinegar, and salt and pepper, to taste.

Transfer to a serving bowl and garnish with parsley.

Serve as an appetizer to spread on thick slices of country-style white bread or flat pita bread with chunks of feta cheese. or use as a side dish to accompany grilled or roasted meats.

I served this with "Small Ones" (Romanian Little Sausages)

Yield: 6-8 servings, as an appetizer or side dish.

Magnum Loads - The Ultimate Snack

With instructions for Half Loads, Re-Loads and Slugs by Leroy McMillin (Spring Chicken)

These are delicious treats for any occasion but be warned, they contain an extraordinary amount of pork, pork fat and seasonings containing salt.

Ingredients:



1 pound smoked Sausage links (We prefer Slovacek Beef [Czech] but any good sausage will do)

1 pound Pork Sausage (We prefer Jimmy Dean Hot but any good pork sausage will do)

Approximately 5 Little Smokey Cocktail Sausages 8 slices of thin sliced Bacon (thick sliced is a bit too much for this recipe)

Directions:

Cut the smoked sausage across every half inch. Cut the Little Smokey's in thirds.

Using a corer or small, sharp pointed knife, carefully carve out a cylindrical hole through the center of the smoked sausage about the same diameter as a Little Smokey. If you do it correctly you will have a 'slug' that can be pushed through and out the back. Save that. We call them "Reloads."



Insert the Little Smokey into the hole in the smoked sausage.



Cut the pork sausage chub across every half inch. All you need is enough to cover each piece. Enlarge the diameter of the pork sausage patty in your hand by pressing until it is large enough to wrap completely around the smoked sausage and Little Smokey. Try to maintain equal thickness all over.



Then roll it back and forth in your hand or on a cutting board to round it out.



Now, wrap a half strip of bacon around the outside and set aside while you make the rest. No need for toothpicks.



At this point you can cook immediately or place them in the refrigerator for a few hours or a few days until ready to cook. The advantage of a stay in the refrigerator is that they will tend to absorb smoke better if you decide to add smoking chips or chunks.

Cook them indirect @ approximately 375° for about 30 minutes, checking periodically and flipping or rotating as needed. Using an accurate temperature probe, cook to 165° internal or higher. Remove, let cool for a few minutes and serve with a toothpick.

Note: We like to cut them in half crossways which will visually tell the taster what to expect. They go twice as far.

See below for instructions for "Half-Loads" and "Re-Loads"

Half-Loads:

Using the above recipe, start by cutting the Little Smokey's in half and do the same with the Smoked Sausage. You will be skipping the pork sausage and bacon for this treat. This size is excellent for gatherings where many varieties of snacks are available and you don't want to overload someone with too much pork.

Re-loads:

These are the 'slugs' that were cut from the smoked sausage. They can be cooked in a variety of ways and used in an endless number of imaginative dishes. We like them with breakfast eggs, on top of pizzas, in chili and baked beans.



Note: We cooked these direct at the Georgia Mountain Eggfest. Works well...

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

internal temperature reaches 140°. (this should take about 5 hours).

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

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

Mini Corn Dogs

by Jason (rockytopsc) and Angie (Mrs.FoodPolice) Corder

Ingredients:

1 gallon Peanut Oil

1 cup yellow Cornmeal

1 cup All-Purpose Flour

2 tsp. Kosher Salt

1 tsp. Baking Powder

1/4 tsp. Baking Soda

1/2 tsp. Cayenne Pepper

2 Tbls. (about 1 large) Jalapeno Pepper, seeded and finely minced

1 (8.5 oz.) can of Creamed Corn

1/3 cup finely grated Onion

1 1/2 cups Buttermilk

4 Tbls. Cornstarch (for dredging)

8 Beef Wieners, cut into 4 pieces each

Directions:

Pour oil into a deep fryer or large heavy pot and heat to 375 degrees. In a medium mixing bowl, combine the cornmeal, flour, salt, baking powder, baking soda, and cayenne pepper. In a separate bowl, combine the jalapeno, corn, onion, and buttermilk.

Add the dry ingredients to the wet ingredients all at once, and stir only enough times to bring the batter together (there should be lumps).

Set batter aside and allow to rest for 10 minutes.

Scatter the cornstarch into a dry pie pan. Roll each wiener piece in the cornstarch and tap well to remove any excess.

Transfer enough batter to almost fill a large drinking glass. Refill the glass as needed. Place each hot dog on chopsticks, and quickly dip in and out of the batter. Immediately and carefully place each hot dog into the oil, and cook until coating is golden brown, about 4 to 5 minutes. With tongs, remove to cooling rack, and allow to drain for 3 to 5 minutes.

Mini Corn Quiche

by Kathy Taylor (EggHatter)

Ingredients:

1 package (12 oz.) Stouffer frozen Corn Soufflé, defrosted Pastry for double-crust 9" pie, rolled to 1/8" thickness 3/4 cup shredded Swiss Cheese (divided) 1/3 cup diced Ham 1/4 cup Sour Cream 1 Egg, lightly beaten Pinch ground Black Pepper 1 Tbls. all-purpose Flour 2 Tbls. chopped Green Onion (optional)

Directions:

Cut pie crust into 36 2-inch squares; press each square into well-greased mini muffin pan cups, forming a square bottom crust

Combine Corn Soufflé, 0.5 cup cheese, ham, sour cream, egg, flour & pepper. Spoon mixture into shells, filling 3/4 full; sprinkle remaining Swiss cheese on top

Bake (indirect) at 375 for 30 to 35 minutes or until pie crust & filling are golden brown. Cool, remove from muffin cups, serve.

Mom's Apple Pie

by Doug Mewhort (Doug in Eggmonton)

Ingredients:

6 Apples1/3 cup Flour2/3 cup Sugar1 1/2 tsp. Cinnamon2 blocks Pastry

Directions:

Peel, core and slice the apples, toss with the flour and sugar. Roll dough out in two pieces. Place one of the rolled out piece in the bottom of a good quality pie pan. Fill with the apple mixture, top with the other sheet, flute the edges. Optionally dust with sugar.

Bake at 425°F for 15 minutes then turn heat down to 350°F and cook for a further 45 minutes until the filling starts to bubble. But watch it, check the pastry, make sure it doesn't burn.

This works fine on the egg. Make sure the smoke is very clean before starting.

Pulled Pork Chili

by Gerry Gutenstein

Ingredients:

1 - 5-6 pound Boston Butt

Dijon Mustard

Bad Byron's Butt Rub

3 Tbls. Olive Oil

2 cans Black Beans

2 cans Kidney Beans

3 cans Fire Roasted Tomatoes

3 cans Chili Tomatoes

1 large can of Roma Tomatoes

1 large sweet Onion

1 pack Chili Powder

1 pack Taco Mix

3 cloves Garlic, minced

Directions:

Rub Boston butt with mustard and Butt Rub. Let sit overnight in refrigerator. Place butt on a V-rack in a drip pan. Place on BGE at 225°F and cook for 9-12

hours, indirect, using plate setter.

After cooking, let rest for 30 minutes, then pull butt apart.

Put a 5 quart cast iron Dutch oven on plate setter and add olive oil. Add onions and cook until caramelized.

Add the garlic and cook until softened.

Add tomatoes, beans, chili powder, and taco mix and cook, covered, for 2 hours.

Add pulled pork and cook for another hour.

Will serve at least 8-10 people.

Quichiladas - Breakfast Enchiladas

by Bob Bullard (bobbyb)

Ingredients:

2 cups Ham, cubed

1/4 cup chopped Green Onions

1/4 cup sliced Mushrooms

1/4 cup diced Green Pepper

2 1/2 cups shredded Cheddar Cheese, divided

10 Flour Tortillas

2 cups Half and Half

6 Eggs

1 Tbls. Flour

Directions:

Assemble this casserole the night before and bake it in the morning.

Spray a 9x13-inch pan with cooking spray.

Set aside. Mix together ham, green onions, mushrooms, green pepper and 2 cups of cheese.

Divide meat and cheese mixture between tortillas.

Roll up each tortilla and place seam side down in baking dish.

Whisk together half and half, eggs and flour.

Pour over tortillas. Cover and let sit overnight.

When ready to bake, preheat egg to 350 degrees, indirect, with plate setter and raised grid.

Bake for 30-40 minutes. Remove and sprinkle remaining 1/2 cup of cheese over enchiladas.

Bake for 5-10 more minutes, until cheese is melted.

I found this recipe on Tasty Kitchen last week and immediately added it to the menu.

Chicken Legs named this Quichiladas because it was like a quiche and enchiladas all in one.

We both loved these quichiladas!

They tasted fantastic and were fun to eat.

This is prepared the night before and baked in the morning.

I love these kind of dishes!

Feel free to mix up the ingredients - you could use sausage or chorizo and even add some hash brown potatoes in the mixture.

We are going to try sausage and some drained Rotel tomatoes next time.

Romainian Pork and Lamb Sausages

by Doug Mewhort (Doug in Eggmonton)

Ingredients:

12 oz. ground Pork

12 oz. ground Lamb

1 small Onion, minced very fine

2 Garlic cloves, minced very fine

1 Tbls. Olive Oil

1 1/2 tsp. Salt

1 tsp. Baking Soda

1 tsp. Paprika

1/2 tsp. dried Marjoram

1/2 tsp. Caraway Seeds

1/2 tsp. Pepper

1/4 tsp. ground Allspice

1 pinch ground Cloves

Directions:

Mix all ingredients, divide into 8 portions. Grill direct on high heat for 6 to 8 minutes in all.

Contributor: The Barbeque Bible

Salmon Nachos

by Tom Chamberlain (Rusty Rooster)

Ingredients:

Salmon Fillet
Dizzy Pig Raging River Rub
Cedar Plank
Deli-Style Nacho Chips or Scoops
Red Onion, chopped
Capers
Raspberry-Chipotle Sauce (Fischer & Weiser jelly.com)

Directions:

Dust fillet with Raging River rub and cook till flaky on cedar plank at 350 degrees.

Chop salmon, then lay out chips on a serving tray.

Place a little salmon on each chip.

Top with red onion and a few capers, then a dollop of sauce.

Enjoy!

Santa Maria Style Tri-tip

by John Hall (egret)

Ingredients:

2 (3 pound) Tri-Tip roasts
Basting Sauce, recipe follows
Seasoning Salt Mixture: recipe follows

Seasoning Salt Mixture:

2 tsp. freshly ground Black Pepper

2 tsp. White Pepper

2 tsp. Cayenne Pepper

1 tsp. Onion Powder

4 Tbls. granulated Garlic

6 Tbls. Salt

Mix together all ingredients in a small bowl

Basting Sauce:

1/2 cup Red Wine Vinegar1/2 cup garlic-infused Vegetable Oil

Whisk together vinegar and oil in a small bowl.

Directions:

Coat both sides of the tri-tip roasts with the seasoning mixture, rubbing it in as you would a dry rub. Let the seasoned tri-tip rest for at least 30 minutes at room temperature. Sear each side of the tri-tip at 600 to 700 degrees for 3 to 4 minutes each. Remove seared tri-tip from the BGE, cover it with foil and let it rest while bringing the BGE temperature down to 350 to 400 degrees. During this cool down

period I usually toss in a couple of oak chunks. Put tri-tip back in the BGE and cook to an internal temperature of 125 degrees for medium rare, basting with the sauce every 5 to 10 minutes. Remove tri-tip from the BGE, cover it with foil and let it rest 15 minutes. Cut into ½" slices against the grain.

This recipe is from Foodnetwork.com's website. It is titled "Santa Maria Style BBQ" Oakwood Grilled Tri-tip. It is as close to authentic Santa Maria tri-tip as I have been able to find.

I usually cook this on a Large BGE and find it take 1 hour and 10 minutes from the time I strike the match to taking the tri-tip out of the BGE.

Recipe courtesy of Richard Miller, aka "Morro Bay Rich".

Sauce Remoulade

by Bogdan Teodorescu (misu)

Ingredients:

1 cup Mayonnaise

2 Tbls. whole grain Mustard

2 Tbls. Ketchup

1 Tbls. fresh Lemon Juice

1 Tbls. Worcestershire Sauce

1/2 cup finely chopped Scallions

1/4 cup finely chopped fresh flat leaf Parsley

1 stalk finely chopped Celery

2 cloves Garlic, minced

1 tsp. Paprika

2 tsp. Hot Sauce

1/4 tsp. fresh ground Black Pepper

Directions:

Whisk together all ingredients.

Cover and chill 1 hour.

About this recipe:

"Can be served with my Shrimp-Eggplant Beignets or Fried fish. You can toss cooked shrimp in to make a shrimp salad. This is a spicy crunchy sauce".

Recipe from Food.com: http://www.food.com/recipe/remoulade-sauce-87124

Sausage Swirls

by Rick & Jen Bostain (Rib Bones)

Ingredients:

2 8-oz. cans Crescent Rolls

1 lb. ground Sausage (we used Jimmy Dean hot)

1 lb. sharp Cheddar Cheese (shredded)

Parchment Paper (to cover cookie sheet)

Directions:

Fry sausage over medium heat and drain; set aside.

Separate one can of rolls into 4 rectangles. Firmly press the perforations to seal. Top with sausage and cheese. Starting at the short end, roll each rectangle tightly into a log. Wrap in plastic wrap. Repeat with second can of rolls. Chill for 30 minutes or until firm.

Slice each log into several swirls and place on parchment paper on cookie sheet. Bake at 375 degrees for about 12 minutes or until golden brown.

Egg Set-Up:

375 degrees indirect with platesetter, legs up.

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)

Directions:

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.

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)

Directions:

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

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

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)

Directions:

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

Stabilize egg at 350° with a raised grid. Place the burgers on a perforated pan such as a pizza pan with holes or a porcelain coated cooking grid. Place pan on the raised grid and grill until cooked through, turning once, about 3 to 4 minutes per side.

Remove the burgers to an english muffin half that has been spread with the wasabi mayonnaise. Add more wasabi mayonnaise on top of the shrimp burger. Cut into quarters and enjoy!

Continued next page......

Wasabi Mayonnaise:

Pinch Salt

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

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

Shrimp Lejon

by Bogdan Teodorescu (misu)

Ingredients:

6 large Shrimp, deveined and butterflied 3 ounces Horseradish, squeezed dry 6 slices Bacon

Directions:

Fill the shrimp with horseradish.

Wrap each shrimp tightly with a slice of bacon and secure with a wooden toothpick.

Cook direct at 375°F until brown.

Place on a warmed platter and serve with *Sauce Remoulade.

*See recipe this cook book.

Serves 2 as an appetizer.

Shrimp Rice Casserole

by Judy McMillin (Spring Hen)

Ingredients:

2 lbs. raw Shrimp, peeled and chopped into small pieces

1 stick Butter

1/2 cup Green Onions, chopped (with small amount of tips)

1 medium Red Bell Pepper, chopped

1 medium Green Bell pepper, chopped

1 can Cream of Mushroom Soup

1 can Cream of Shrimp Soup

1 can Cream of Onion Soup

2 cups Popcorn Rice (cooked to equal 4 cups)

1 10 oz. can Rotel, drained

1 Tbls. Feezo's Cajun Seasoning (or your favorite)

Directions:

Sauté green onions, bell peppers, and spices in butter; add shrimp for a couple of minutes then mix into soups, Rotel, and cooked rice.

Cover and bake in a 10x13 Pryrex dish at 325 for 1 hour or until bubbling.

Shrimp Wonton Cups

by Bob Bullard (bobbyb)

Ingredients:

24 square Wonton wrappers
1 Tbls. Butter or Margarine, melted
10 ounces shelled deveined and cooked medium Shrimp
2 Green Onions, finely chopped
1/3 cup grated Carrots
4 ounces Cream Cheese, softened
1 -2 cloves fresh minced Garlic
1/2-1 tsp. Worcestershire Sauce
1 cup grated Mozzarella Cheese

Directions:

Preheat egg to 350 degrees, indirect, with plate setter and raised grid...

Lightly spray mini-muffin pan with non-stick cooking spray.

With a a pastry brush, brush one side of each wonton wrapper with melted butter.

Press wonton buttered side up into muffin cup; bake 8 minutes, or until edges turn a light golden brown.

Remove the pan from egg.

Meanwhile, reserve 24 shrimp.

Finely chop remaining shrimp.

Combine the cream cheese, garlic, Worcestershire sauce in a bowl; blend well.

Stir in chopped shrimp, green onions, carrot and Mozarella cheese.

Using a small scoop, fill each wonton cup with a rounded scoop of cream cheese mixture; top with reserved shrimp.

Bake for 5 minutes, or until wontons are golden brown, and the filling is bubbly around the edges.

Delicious!

Continued	next	page.	
Communa	110710	past.	

By Kittencalskitchen on February 06, 2004

Prep Time: 20 mins Total Time: 38 mins Yield: 24 wonton cups

About This Recipe

"These are the most delicious appetizers, and they are quite simple to prepare, but don't wait for a special occasion to have these, they are great for a weekend snack. This recipe makes 24 Wonton cups, I would double the recipe, as these will go fast!"

Shrimp-Stuffed Chicken Breasts

by Larry Ward (YB)

Ingredients:

4 fresh, boneless, skinless Chicken Breasts

Stuffing Mixture:

8 oz. salad Shrimp, cooked 1 cup 1/2-inch diced Wisconsin Swiss Cheese 1/2 cup sliced Green Onions 4 Tbls. Mayonnaise 1 tsp. Dill Weed

4 Tbls. Wisconsin Butter, melted

1 tsp. Seasoned Salt

1 tsp. Paprika

Directions:

Mix stuffing ingredients in a 2-quart mixing bowl. Place chicken breast on a chopping block and pound almost flat with the back of a meat cleaver or mallet. Fold each chicken breast around 1/4 of the stuffing mixture. Place stuffed chicken breast in a 12-inch greased pan (cast iron will work, too). Top with melted butter, seasoned salt, and paprika.

Bake uncovered on the EGG at 375 degrees Fahrenheit for 30 minutes.

Small Ones

(Romanian Little Sausages)

by Bogdan Teodorescu (misu)

Ingredients:

2 lbs. ground Beef (or a combination of beef, pork and lamb - don't trim any fat)

1 Tbls. Baking Soda (dissolved in the lemon juice)

2 Tbls. Lemon Juice

2 Tbls. Salt

1 Tbls. Pepper

1/2 Tbls. Coriander

1/2 Tbls. Cumin

1/2 Tbls. dried Thyme

1 Tbls. Paprika

10 cloves of Garlic, crushed

About 2 cups of Soda Water

Directions:

Mix everything in a heavy duty mixer for 15 minutes, adding the soda water in slowly (It has to be the consistency of very sticky bread dough).

Refrigerate at least 4 hours, then form into 3 inch little sausage shapes.

Set up the egg for direct cooking around 400 degrees. Cook for about 5 minutes, flipping them as needed.

My mother in law said you know they're done when "if you drop one on the ground it bounces back".

Serve this with *Macedonian Ajvar Roasted Red Pepper Spread

*See recipe this cook book.

Smoked Fatty

by Daniel Madison (mywaytotalk)

Ingredients:

Italian Sausage
Dizzy Pig Red Eye Express
Onions/Peppers
Cheese

Directions:

Purchase Italian sausage in links. Cut link casing and remove sausage.

Roll sausage into a ball and then flatten onto plastic wrap.

Season with Dizzy Pig Red Eye Express.

Stuff with peppers/onions/cheese or nothing at all.

Roll into a log.

Season again with Dizzy Pig Red Eye Express.

Cook on low heat for 2 1/2 hours with your favorite smoking wood.

Spiced Pumpkin Pancakes

by Lynn Joseph (GirlyEgg)

Ingredients:

1 1/4 cups unbleached All-Purpose Flour

3 Tbls. Sugar

2 tsp. Baking Powder

1 1/4 tsp. Pumpkin Pie Spice

3/4 tsp. Salt

1 1/3 cups whole Milk

3/4 cup canned pure Pumpkin

4 large Eggs, separated

1/4 cup (1/2 stick) unsalted Butter, melted

1 tsp. Vanilla Extract

Butter

Directions:

Whisk first 5 ingredients in large bowl to blend.

Whisk milk, pumpkin, egg yolks, melted butter and vanilla in medium bowl to blend well.

Add pumpkin mixture to dry ingredients; whisk just until smooth (batter will be thick).

Using electric mixer, beat egg whites in another medium bowl until stiff but not dry.

Fold whites into batter in 2 additions.

Brush large cast iron skillet with butter; heat over medium heat (about 350 degrees on the egg).

Working in batches, pour batter by 1/3 cupfuls into skillet.

Cook until bubbles form on surface of pancakes and bottoms are brown, about 1 1/2 minutes per side.

Repeat with remaining batter, brushing skillet with butter between batches.

Continued next page.....

Servings: 12 medium sized pancakes

(Bon Appetit, November 2000)

I'd love to take credit for this recipe, but it's important to give credit where due! I changed it only to indicate a cast iron skillet for the Egg and using butter instead of vegetable oil to brush skillet.

Stir Fry Rice

by Jason (rockytopsc) and Angie (Mrs.FoodPolice) Corder

Ingredients:

1 lb. cooked Country Ribs
1 finely chopped Onions
2 1/2 Tbls. Oil
1 Egg, lightly beaten
Few drops Soy Sauce
Few drops Sesame Oil
1/2 cup frozen Carrots
1/2 cup frozen Peas
4 cups cold cooked Rice

4 Green Onions, chopped

Directions:

If you don't have any cooked, leftover rice you will want to make some first. I use day old rice.

Cut up ribs into bite sized pieces.

Heat the sesame oil in a large pan or wok. Sauté onion until it turns clear.

Add the carrots and peas and stir for a minute or so.

Add the pork and stir for another 2-3 minutes, or until heated through.

Whisk egg in a small bowl. Add a few drops of sesame oil and soy sauce.

Add the whisked egg and green onions and stir.

Add the cooked rice and stir well.

Heat through and serve.

Strawberry Shortcake

by Rick & Jen Bostain (Rib Bones)

Grandmother's Cream Cheese Pound Cake

Ingredients:

8 oz. Cream Cheese, softened slightly 3 sticks Butter, softened slightly 3 cups Sugar 1 1/2 tsp. Vanilla Dash of Salt

6 Eggs (room temperature)

3 cups all-purpose Flour, sifted

Preparation:

Beat cream cheese, butter and sugar till light and fluffy, about 5 minutes. Add vanilla and salt. Beat in eggs, one at a time, alternating with 1/2 cup flour after each addition.

Do not overbeat or cake will be tough!

Pour into well-greased and floured tube pan.

Bake at 325 degrees for 1 1/4 hours or until toothpick comes out clean.

Egg Set-Up:

325 degrees indirect on middle rack of adjustable rig.

Strawberries

Flat of strawberries washed and sliced lengthwise, top with lots of sugar to taste ...this will make a heavy syrup. Stir together and refrigerate until ready to serve.

Slice cake and top with strawberries and whipped cream. Yummy!

Stuffed Mushrooms

by Rick & Jen Bostain (Rib Bones)

Ingredients:

12 oz. package Mushrooms

2-3 Tbls. Butter

1 Tbls. Vegetable Oil

3 Tbls. chopped Onion

1 Tbls. chopped Shallot (or Green Onion)

3 Tbls. Italian Bread Crumbs

1/4 cup grated Swiss Cheese

1/4 cup grated Parmesan Cheese

4 Tbls. chopped Parsley

1/2 tsp. Tarragon

1/2 tsp. Salt

1/4 tsp. Black Pepper

2-3 Tbls. Half & Half

Topping:

1/2 cup grated Swiss Cheese 1/4 cup Butter

Directions:

Wash mushrooms. Remove and chop stems. Sauté stems, onions and shallots in oil and butter over low heat, 6-8 minutes. Remove from heat.

Add bread crumbs, cheeses, parsley, tarragon, salt, pepper and half & half. Mix well.

Fill mushroom caps with the mixture and place in a 9"x13" Pyrex dish. Top each with a small amount of grated swiss cheese and a dot of butter.

Preheat egg to 375° dome temp. indirect with platesetter (feet up) and grid on plate setter.

Place Pyrex dish on the grid and bake for 20-25 minutes, or until tender.

Stuffed Mushrooms 2

by Tom Chamberlain (Rusty Rooster)

Ingredients:

1 pound Pork Sausage
1 bunch Green Onions
1 can Bamboo Shoots
1 can Water Chestnuts
1 can (16 oz.) Chicken Broth
Cornstarch
1 Egg
pinch of Salt
1/4 tsp. Ginger
1/4 cup White Sherry

Directions:

Finely chop all vegetables (I use a food processor).

Mix with sausage, egg, salt, ginger, and sherry.

Remove stems from mushrooms and stuff with mix.

Cook on both side in skillet until sausage is done.

Remove mushrooms and add chicken broth to pan drippings.

Thicken with cornstarch and pour over mushrooms (you can use medium mushrooms for appetizers or large mushrooms for a meal).

Sunrise Casserole

by Coleen and Howard Short

Ingredients:

2 lbs. Hot Italian Sausage

9 large Eggs

3 cups Milk

1 1/2 tsp. ground Mustard

1 tsp. Salt

1/2 tsp. Pepper

1 (30 oz.) refrigerated shredded Hash Browns

2 cups shredded 4-cheese Mexican Cheese

1/2 cup sweet Red Pepper, diced

1/3 cup Green Onions, thinly sliced

2 cups Salsa or Picante Sauce (optional)

Directions:

Crumble sausage and fry in skillet until sausage is no longer pink.

In a large bowl, combine the eggs, milk, mustard, salt and pepper.

Add the hash browns, sausage, cheese, sweet red pepper, and green onions.

Pour into a 9 x 12 aluminum pan (sprayed with Pam).

Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking.

Set BGE up indirect with the plate setter, legs up, and bake with temperature between 300 - 350 degrees for 65 -70 minutes or until golden brown.

Let stand 10 minutes before serving.

Serve with salsa or picante sauce, if desired.

Tex Mex Wonton Wrappers

by Bob Bullard (bobbyb)

Ingredients:

1 package of Wonton Wrappers
1 lb. of Jimmy Dean Hot Sausage, fried and crumbled drained/
1/2 cup Ranch Dressing
3 cups shredded Cheese Fiesta
1/2 cup diced Jalapenos
1/2 cup each diced Red and Yellow Peppers

Directions:

Preheat egg to 350 degrees, indirect, with plate setter and raised grid....

Mix all except wonton wrappers.

Lightly spray mini muffin pans with Pam.

Place wontons in muffin pan and again spray lightly with Pam (I prefer to brush the wrappers with olive oil instead of spraying with Pam).

Bake wonton for 4 min. remove from egg, fill with sausage mixture, and bake 6 minutes, turning the pan in the egg 180 degrees to cook evenly.

Thai Ginger Chicken

by Jason (rockytopsc) and Angie (Mrs.FoodPolice) Corder

Ingredients:

2 cups bite-sized pieces of Chicken

1 Tbls. chopped Garlic

2 Tbls. Vegetable Oil

1/2 cup finely striped Ginger (strips of ginger using potato peeler)

1/2 cup green Bell Pepper

1/2 White Onion, sliced

2 Tbls. Oyster Sauce

2 Tbls. light Soy Sauce

1 tsp. Sugar, or adjust to your taste

1/2 cup Chicken Stock, or Water

1/2 cup 1" pieces of Green Onion

1/2 cup Carrots, chopped

2-3 Tbls. Slurry (a mixture of cornstarch and water, 1:2), to thicken the sauce

Directions:

Mix together oyster sauce, soy sauce, and sugar. Set aside.

Heat oil in a wok or large pan over medium-high heat. Add garlic, white onion, and chicken and stir fry until fragrant and chicken is partially cooked.

Stir in seasoning sauce mixture and ginger and toss the ingredients around until chicken is cooked and everything is mixed well, about 2-3 minutes. Add stock or water if too dry.

Add bell pepper, carrots, and green onion. Stir for just a few moments. Season to taste.

Add 2-3 Tbls. of slurry to thicken the sauce. Stir briefly.

Serve hot with rice.

Venison Sausage

by Ken Turner

Ingredients:

Totally lean Venison Boston Butt Pork Seasoning:

1/4 cup Water4 Tbls. Legg's Old Fashioned Pork Sausage Seasoning1/4 tsp. Sage1/4 tsp. Fennel

Directions:

Grind 50% venison and 50% Boston Butt. Mix together thoroughly! Mix seasoning ingredients together.

Thoroughly mix 3 to 3 1/2 Tbls. seasoning with 2 cups mixed venison and pork. Modify amount of seasoning according to taste.

Heat Big Green Egg to 300 degrees, indirect with plate setter. Add buttonwood for smoke.

Cook 3/4 to 1 cup seasoned meat (per two people) on egg for 15-20 mins. Enjoy!