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Photography courvesy of Clayton Roberts (ClayQ)



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# "(not) Bulgogi"

by Kirk DeBaets (Krik)

#### **Ingredients:**

4 lbs. Flat Iron Steak
2 heads Boston Bibb Lettuce
Marinade (see below)
Sauces (see below)

#### **Preparation:**

Put marinade in 1 gallon resealable bag.

Cut steak into 1/4-inch strips.

Beat strips senseless with a meat tenderizer. Now turn it over and do it again. They should be 1/8-inch thick or less.

Put strips in bag with marinade and wait at least 24 hours. It was about 38 hours at the 2012 Sunshine State Eggfest.

Heat your Egg to 500 degrees. Cook 1.5 - 2 minutes per side for the strips. Serve immediately in a piece of bibb lettuce with desired combination of sauces.

### Marinade recipe:

1 head Garlic

1 cup Soy Sauce

1/2 cup Sugar

1/4 cup Honey

1 red Pear

1 cup Mirin

1/4 cup Sesame Oil

12 green Onions, including white part

1 Tbls. black Pepper

Put all ingredients into a food processor and liquify.

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#### **Red sauce recipe:**

1 lb. red Chili Peppers, raw

1 large head of Garlic

1 16 oz. can Old El Paso Traditional Refried Beans

Peel garlic. Cut stems off red chilies. Combine in food processor. Blend until pulverized (nearly liquified). Add refried beans and mix.

### Green sauce recipe:

1 lb. Jalapeno peppers, raw

1 large head of Garlic

1 16 oz. can Old El Paso Traditional Refried Beans

Peel garlic. Cut stems off jalapenos. Combine in food processor. Blend until pulverized (nearly liquified). Add refried beans and mix.

## "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.

# **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.

## **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 CI pan on the BGE at the temperature 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...

## **Breakfast Casserole**

by Howard Short

#### **Ingredients:**

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

#### **Preparation:**

Crumble sausage and fry in skillet. Cool slightly.

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

Drizzle with butter.

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 cook on Green Egg 300°F - 350°F for 45 min. to 1 hr., or until done.

## **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 and Rice**

by Howard Short

#### **Ingredients:**

6 boneless skinless Chicken Thighs, diced in small pieces, uncooked

2 cups Yellow Rice

1 can Cream of Chicken or Mushroom Soup

2 cups frozen Peas and Carrots

4 cups Water

1 14.5 oz. can Chicken Broth

1 envelope dry Onion Soup

#### **Preparation:**

Combine all ingredients in 4 qt. roaster pan.

Cook on Green Egg at 275°F - 300°F approx. 1 hour. Stir occasionally to avoid sticking.

## **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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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°F -375°F, 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

34 cup Vegetable Oil

#### **Cinnamon Swirl Ingredients:**

1 cup Brown Sugar

3 tsp. Cinnamon

### **Glaze Ingredients:**

2 cups 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)

#### **Directions:**

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

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In a separate bowl mix the Cinnamon Swirl ingredients together. Pour all of the cinnamon swirl over 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°F-375°F. 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/BGE. Serve the cake hot or cold. It is deelicious either way.

# Clay Q's Pull Beef BBQ

by Brian Clements (Boss Hogg)
Recipe courtesy of Clayton Roberts (ClayQ)
http://www.dizzypigbbq.com/recipesPulledBeef.html

#### **Ingredients:**

3 choice Chuck Roasts
10 strips of good Bacon
1 cup of tomato based BBQ Sauce (I used Famous Dave's "Rich and Sassy")
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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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

1 & 1/2 Tbls. ground Cumin

2 (1 oz.) squares Baker's Semi-Sweet Chocolate

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.

## 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.

## **Homemade Cinnamon Rolls**

by Brian Clements (Boss Hogg)

#### **Ingredients:**

1 loaf frozen Bread Dough1 cup light Brown Sugar1-2 Tbls. Cinnamon (To taste)1/4 cup Butter (melted)Icing (recipe follows)

#### **Preparation:**

Roll dough out to approximately 12" X 14".

Sprinkle brown sugar evenly over dough.

Sprinkle cinnamon evenly over dough and brown sugar.

Drizzle melted butter back and forth over brown sugar & cinnamon.

Roll up and slice into 1/2"-3/4" slices.

Let rise approximately 30 minutes.

Bake at 375°F approximately 10-12 minutes.

Cool slightly and spread on the icing.

#### Icing:

1 cup 10x powdered Sugar

1 tsp. Vanilla

Milk, added to get proper consistency

# **Hot Wings**

by Howard Short

### **Ingredients:**

1 - 1 1/2 pounds Chicken WingettesGarlic Pepper to taste8 - 12 oz. Frank's Hot Wing Sauce

#### **Preparation:**

Grill wingettes on Green Egg until brown.

Place wingettes in a 9 x 12 aluminum pan.

Pour Frank's Hot Sauce evenly over wingettes.

Cover with aluminum foil and grill at 350°F until wings are tender, approx. 30 - 45 min.

# Kick'n Teriyaki Chicken on a Stick

by Douglas Richards

#### **Ingredients:**

2 lbs. boneless Chicken Breast Tenders (16 pieces)

Minced Garlic

6 oz. Teriyaki Marinade

6 oz. can unsweetened Pineapple Juice

Weber Kick'n Chicken Grinder spice

Bag of Bamboo Skewers

Optional: Dipping sauces

#### **Preparation:**

Combine garlic, teriyaki marinade, and pineapple juice.

Mix well and pour of chicken breast tenders.

Marinate overnight in refrigerator.

Soak bamboo skewers in water for at least one hour.

Put chicken tenders on skewers and discard marinade.

Add Kick'n Chicken spice and grill at 300°F for about 7-10 minutes per side until done.

Use dipping sauce(s), if desired.

Rocky Top Chicken: Add bacon and cheese.

## **Lemon Bars**

By Sheree (ShereeG) & Paul (FishskiPaul) Bangs

#### **Ingredients:**

- 1 Box Lemon Cake mix
- 1 Egg
- 1 Stick of Margarine or Butter (melted)
- 8 oz. Cream Cheese
- 2 Eggs, beaten
- 1 box Powdered Sugar

#### **Preparation:**

Spray a 9"x13" pan with vegetable spray.

#### Step 1:

Mix the cake mix, one egg, and stick of margarine and pack into the prepared pan.

#### Step 2:

Mix the cream cheese, two eggs, and powdered sugar and pour this on top of the cake mixture in the pan.

Bake, indirect, for 35 - 40 minutes at 350°F.

## **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

## **Mini Meatball Pies**

by Frank (Capt Frank) and Mickey Straub

#### **Ingredients:**

Sam's Club Mini-Meatballs, thawed, one per pie Pillsbury Pie Shells Cheesy Sauce (recipe follows)

#### **Preparation:**

Roll out pie shell and use cookie cutter or water glass to cut out circles to fit minimuffin pan.

Shape shells into pan. We get about 14 pieces from each shell.

Add one meatball per shell (you can also add some peppers/onion or whatever you like).

Spoon cheesy sauce on top.

Bake in egg, raised grid, indirect at 350°F-375°F for about 15 minutes, or until crust is done.

### **Cheesy Sauce:**

2 cups sharp Cheddar Cheese (grated)

1 Egg

1/4 cup Milk

1/2 tsp. each of Salt, Worcestershire Sauce, and dry Mustard

Mix together until blended.

These are easy-peasy and a crowd pleaser, enjoy!

## **Oriental Chicken Breasts**

by John Hall (egret)

#### **Ingredients:**

2 boneless Chicken Breast halves (skinned)
3/8 cup Catsup
1/4 cup Brown Sugar
2 T. Soy Sauce
1 T. Vinegar
1/2 T. instant Onion Flakes
2 cloves Garlic (minced)

#### **Preparation:**

Place chicken breasts in a baking dish.

Combine remaining ingredients, stir well and pour over chicken.

Bake, indirect, at 400°F until internal temperature of breasts is 165°F.

# **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)

#### **Preparation:**

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 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)

#### **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.

Serves 12

## Sausage/Cheese Bread Roll

by J. Curtis Taylor (SSN686)

#### **Ingredients:**

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

#### **Preparation:**

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

Egg setup is with platesetter (feet down) at about 375° 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 and Grits**

by Paul Massey (outrageous)

#### **Ingredients:**

2 cups of stone ground Grits

4 cups Chicken Broth

4 cups Water.

Pepper, Cream, Butter. Smoked Sausage, Shrimp, Cheese, Flour

#### **Preparation:**

Boil chicken broth, water, pepper, add grits and stir. As you are cooking grits add butter and salt. When almost done add cream and cheese. Taste and keep adding butter, cream and cheese to get creamy grits. Take off and put aside.

In cast iron deep frying pan, sauté cut up small pieces of smoked sausage. Take off and put the small pieces of sausage into grits.

In same pan, sauté shrimp, when pink take off. Add small amount of flour to make base for sauce, mix up and start adding cream and pepper to make a creamy sauce. Add shrimp back into sauce, let them sauté for few minutes.

Serve sauce with shrimp over grits.

#### Egg Setup:

Indirect at 350°F-400°F.

Note: Sausage and shrimp and sauce can be indirect or direct, just watch heat if direct.

# Siriachi Wings

By Sheree (ShereeG) & Paul (FishskiPaul) Bangs

#### **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 375°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.

## **Sliders**

By Pat McDonough (FlaPoolman)

#### **Burger Ingredients:**

5 lbs. ground Beef (80/20) Approx 7 Tbls. Fish Sauce Couple dashes of Worcestershire Sauce 2 large sweet Onions, diced fine Approx 4 Tbls. Cowlick Steak Rub 2 Tbls. fresh ground Pepper

#### **Garnish:**

2 Onions, diced and sautéed to soften White American Cheese Pickles Catsup Mustard Hawaiian sweet Rolls

Mix all burger ingredients in a large bowl.

Make small 2"x2" patties.

Cook direct at 400°F in cast iron pan.

Serve on Hawaiian sweet rolls topped with garnish.

# **Smoked Eggs**

By Pat Cohen (PattyO)

#### **Ingredients:**

Hard boiled Eggs, peeled Handful of Fruitwood chips on the coals 275°F, Indirect

#### **Preparation:**

Place peeled eggs on grid 20-30 minutes (will be amber color)

May be made into deviled eggs or egg salad, but for simplicity we quartered them for serving at the Sunshine State Eggfest.

This is an Israeli dish and commonly served as a spread with pita bread.

## **Soy and Honey Pork Tenderloins**

by John Hall (egret)

#### **Ingredients:**

2 Pork Tenderloins

#### Marinade:

1/2 cup Soy Sauce
1/2 cup Honey
2 Tbls. chopped fresh Ginger
1/4 cup Balsamic Vinegar
1/3 cup dry Red Wine
1 Tbls. coarse Black Pepper
2 Tbls. chopped Garlic
1 Bay Leaf

Water and Cornstarch 2-3 Tbls. Fruit Jelly (plum or raspberry)

#### **Preparation:**

Combine all marinade ingredients and marinate meat in a ziplock bag several hours or overnight.

Remove pork from marinade and strain marinade into a medium pan.

Bring marinade to a boil and reduce to about 3/4ths the original volume.

Mix about 2 tablespoons water and 2 tablespoons cornstarch together until the cornstarch is dissolved. Add cornstarch mixture to the marinade, a little at a time until the sauce is thickened. Discard any unused cornstarch mixture.

Add jelly and stir until it melts.

Grill tenderloins direct or indirect, turning occasionally, at 350°F to 400°F until internal temperature reaches 140°F.

Place tenderloins on a platter and pour on the marinade/sauce.

## **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

### **Preparation:**

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 mixture and top each with a small amount of grated swiss cheese and a dot of butter.

Bake at 375° dome temp. indirect with platesetter (feet up) on a screen or tray with holes for 20-25 minutes or until tender.