

EGGfest2004

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## Apple and or Peach crisp recipe

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9X13 pan (pyrex or corning wear works real well in the egg)

15 apples/peaches, skinned and cut up into pan

2 tsp lemon juice (spread on the apples to keep from browning). . .

2 sticks butter

1 1/2 cups flour

2 cups sugar

4+ tsp ground cinnamon

grease pan and spread cut up fruit in bottom of pan

in bowl, mix butter, flour, sugar and cinnamon

mix together, and press on top of fruit

bake at 350 for one hour. . .

fantastic when done over the plate setter in the egg. . .

serve hot with vanilla ice cream. . .enjoy

### Recipe Source

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Author: Posted by mad max beyond eggdome on September 04, 2003

# Armadillo Eggs on the Egg

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These were a bigger hit than I expected at EggFest '04

## Ingredients

A bunch of good cavernous Jalapenos  
1 lb Jimmy Dean Hot Sausage (the kind from a tube)  
2 cups Bisquick  
2 cups shredded Pepper Jack  
1 cup Mozzarella  
1 Package Shake'n'bake for Pork  
1 egg (for breading)

## Procedure

Set up your Egg for indirect cooking- I used an inverted plate setter and one of those notdicware cooking grids with the holes in it. . . anyway

Get the Egg to about 350-400 degrees

Mix the bisquick, 2 cups of jack cheeze, and sausage. Knead it by hand till you have a form of mouldable dough.

Prep the peppers by cutting a slit down one side and use a melon-baller or small spoon to scrape out the seeds and ribs (unless you like that kind of thing). Stuff with mozzarella cheeze- but not too tightly or they will burst when cooked.

Take a dolop of the dough and wrap the pepper with it.

Take an egg (or 2 depending how many you're making) and give it a good beating. Dip or roll the dough-covered pepper in the egg, then cover in the shake-n-bake.

Arrange on the cooking grid so that they are not touching and put into the egg for about 20 minutes.

## Variations -

Cheddar also works well also- I usually make a mix of cheeze, use 2 cups for the dough and use the rest for stuffing. You may also try plain or sage sausage (or make your own!) Also try it with smaller Poblano peppers (my favorite)- yummy!

**enjoy!**

## Recipe Source

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Source: Posted by WailingAngusBeef on May 10, 2004

# Cajun Cheesy Chili Cornbread

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from Waldorf EggFest '04

## **The Seasoning Mix- premix this and put it aside:**

2 1/4 tsp Salt  
1 tsp ground dried chipotle peppers  
1 1/4 tsp ground dried New Mexico chilies  
3/4 tsp ground Cumin  
1 tsp onion powder  
3/4 tsp garlic  
1 tsp paprika

## **Ingredients:**

2 Tbs unsalted butter  
4 Tbs vegetable oil  
1 1/2 cup chopped red onion  
1/2 cup seeded and chopped poblano pepper  
1/2 cup seeded and chopped Anaheim pepper  
1/2 cup seeded and chopped red or green Jalapeno pepper  
1 cup grated Mozzarella cheese  
1 cup grated pepper jack cheese  
3/4 cup corn flour  
1 1/4 cup all purpose flour  
3/4 cup Sugar  
1/2 cup Cornmeal  
5 tsp baking powder (1 Tbs + 2tsp)  
1 large egg (beaten)  
1 1/2 cup milk (whole or 2%)  
5 Tbs unsalted butter, melted and cooled to room temperature

## **Procedure**

Set up you BGE for indirect cooking using an inverted plate setter with cooking grid on top

Get a 12" well seasoned cast iron skillet (handle cut off to fit in the egg)

Put skillet in BGE and get to about 450 degrees.

Combine 2 Tablespoons butter with 2 Tablespoons oil in skillet

When butter is melted, add onions, all chopped peppers, and 1Tbsp + 1 tsp of the seasoning mix

Cook while stirring occasionally until the veggies start to brown (6-8 minutes)

The onions should be a medium tan, peppers should be dark in color and be slightly crunchy.

Put pepper mixture into a bowl and set aside to cool.

Wipe skillet out with a paper towel and put back into egg. bring BGE down to 350.

Combine the corn flour, all purpose flour, corn meal, sugar, baking powder, and remaining seasoning mix in a large bowl.

Add the egg, milk, melted butter, 1/2 cup each of the grated cheese.

Add the pepper mixture once cooled.

Stir until just combined

Add 2 Tablespoons oil to the heated skillet and close egg to heat the oil. Make sure it covers the entire bottom of the skillet.

Once the oil is heated, add the batter. Sprinkle remaining cheese on top.

Close the BGE and hold the temp at 350 degrees for about 60 minutes.

Test for doneness with a toothpick- should come out clean but will be moist.

Let the bread cool for 10 minutes or so for the cheese in the batter can set.

### **Recipe Source**

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Source: Posted by WailingAngusBeef on May 12, 2004 at 16:56:58:

# Cherry Smoked Bourbon Chicken Thighs

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## Ingredients

1 1/2 lbs boneless, skinned chicken thighs  
1/2 cup soy sauce  
1/2 cup bourbon  
2 garlic cloves, minced or pressed  
1 Tbs grated fresh ginger  
2 Tbs dried onion flakes  
1/2 cup dark brown sugar  
1/2 tsp Sambal or hot sauce of choice  
1 Tbs corn starch  
2 Tbs water

## Procedure

Mix together soy sauce, Bourbon, garlic, ginger, onion flakes, sugar, and sambal. Let sit several minutes to allow sugar to dissolve. Mix well.

Place chicken pieces in a 1 gal. freezer bag, add sauce, press air from bag and seal. Massage well to distribute marinade.

Refrigerate overnight, turning several times and massaging to keep marinade distributed.

Set up egg for 350 direct cooking. Add cherry chunks if desired.

Remove thighs from marinade (reserving marinade) and cook thighs for about 10 min. per side.

While thighs cook, put reserved marinade in a sauce pan and boil gently for at least 3 min. to kill any bacteria. Mix corn starch and water and add to boiling marinade to thicken to desired consistency. Spoon on the thighs before and after the turn.

## Recipe Source

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Source: Posted by Chrispy Bob (the former Smokey Bob) on May 12, 2004

# Fruit Bran Muffins

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## Ingredients

2 cup all purpose flour  
1 cup wheat bran  
1/2 cup white sugar  
1/2 cup brown sugar  
2 tsp baking soda  
2 tsp baking powder  
pinch salt  
3/4 cup fruits bits  
1/2 cup dried cranberries  
1/2 cup egg substitutes (whole eggs will work)  
2 cup milk (I use skim)  
3/4 cup unsweetened apple sauce

## Procedure

Mix all of the dry ingredients together, then add the fruit and toss to coat.

In a small bowl, mix the milk, egg (substitute), and apple sauce. Add to the dry ingredients and mix well. Refrigerate overnight.

The next day; line 2 -12 each muffin tins with paper liners..spritz well with cooking spray. Fill each cup 2/3-3/4 full and bake in preheated 400 egg (indirect) or oven for 18-22 min.

## Recipe Source

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Source: Posted by Chrispy Bob (the former Smokey Bob) on May 12, 2004



# Hash Browns

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## Ingredients

1 large package of frozen hash brown potatoes  
1 chopped onion  
heavy dash of kosher salt  
heavy dash of dizzy pig raging river rub  
2 to 3 tbs oil

## Procedure

Mix it all up, get egg up to 475 - 500 degrees with grill wok on top of direct grid. . .toss hash brown repeatedly until done to taste. .

## Recipe Source

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Author: mad max beyond eggdome

# Mobile, AL Seafood Gumbo on the BGE

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## Ingredients

5 Tbs all purpose flour  
5 Tbs oil (bacon drippings preferred)  
1 large onion  
1 bell pepper  
1 stalk of celery  
3 pods of garlic  
8 cups fish stock (or chicken stock if you're lazy)  
1 can - lg crushed tomatoes  
1 can - sm tomato paste  
1 Tbs Worcestershire  
2 tsp Tabasco sauce (according to taste)  
1/2 tsp thyme  
5 bay leaves  
1 tsp chili powder  
3 Tbs fresh parsley  
1 package frozen cut okra  
salt and pepper to taste  
2 Tbs gumbo filé powder  
4 lbs fresh medium shrimp (peeled)  
1-2 lbs fresh crabmeat and/or crab claws  
1 lb smoked sausage (sliced)  
2 lbs fresh grouper (or other firm fish)

## Procedure

Brown flour in oil stirring continuously creating a light brown colored roux. (Take your time and be careful not to burn the roux.)

Finely chop all vegetables and cook until tender in a large pot on the BGE using a small amount of olive oil and then add roux..

Add fish stock, tomatoes, tomato paste, Worcestershire sauce, Tabasco, thyme, bay leaves, chili powder, parsley, okra, salt and pepper. Allow to simmer with heavy alder wood smoke at 275°F for at least 1 1/2 hours.

remove the pot from the egg and cover.

Place sausage in a basket on the BGE and smoke with more alder wood for 15 minutes. Add shrimp in a single layer maintaining temperature at 275°.

Place fish on BGE for 5 minutes (or until flaky).

Add fish, crabmeat, sausage and shrimp back to the pot and place back on the BGE for another 30 minutes.

Add filé powder during the last five minutes.

Serve over rice and garnish with fresh parsley. Serve with Jimmy Buffet music and your favorite beverage!!

## Recipe Source

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Author: Neal and Mike

# Rolled Flank Steak

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## Ingredients

1 good sized flank steak, butterflied and marinated in olive oil, balsamic vinegar, and herbs de provence. .  
3 yellow/orange peppers - roasted and peeled (if you have never done this, see below)  
1/3 lb thinly sliced prosciutto  
basil  
parmesan cheese (canned shaker variety)

## Procedure

Lay out the marinated butterflied flank steak, cover evenly with a layer of the prosciutto. .  
.spread the roasted peppers along one long edge (they should cover about 1/4 - 1/3 of the steak. .



Sprinkle liberally with the basil and parmesan cheese. . roll tightly in a log (you may need to use some tooth picks to hold them, i don't). ...



Lay them in a pan (i used a big ceramic dish which worked quite well in the egg). ..drizzle some of the left over marinade on them. . .  
Cook for about 45 minutes at 375 - 400 dome temp for medium. ..



Slice them into thin rolls. .makes a nice presentation. .. the recipe originally calls for them to be served at room temps, we like them warmer. . .your choice.

## NOTES about butterflied flank steak and roasted peppers

you can ask your butcher to butterfly the flank steak or you can do it yourself. .. lay the flank steak flat, using a long knife to slice the steak into two thin halves by keeping the knife parallel to the cutting board (depending on your pan/dish, you can leave it in one

big flat piece or slice completely through it and have two pieces (two are easier to work with into two small rolls). .. it is also easier to slice through if you put the steak flat in the freezer for about a half an hour so that it is a little 'stiff'. . .

if you haven't peeled peppers before, you cut them into flat slices, put them skin side up in the broiler until they are black and burning on top. . .then pull them off and immediately put them into a large zip-lock baggie for at least 15 minutes. .. pull them out and the skins will peel right off leaving you with lovely soft pepper pieces. ..

**Serves 1**

## **Recipe Source**

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Author: Posted by mad max beyond eggdome on May 02, 2003 at 07:31:25:

# Sausage Bread

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## **Sausage mixture:**

2 lbs Jimmy Dean sausage (1 hot, 1 regular)

16 oz 3 cheese shredded

5 Tbs grated parmesan cheese

2 eggs (beaten)

1 Tbs parsley flakes

## **Crust:**

Jiffy Mix (meat roll on back of box) - double recipe.

1 egg white

## **Process**

Brown sausage, drain, cool.

Mix with remaining ingredients.

## **Crust:**

Mix the crust according to the directions. Divide in half and roll each out to approximately 14x12.

Place ½ sausage mixture into middle of each loaf. Roll up like a burrito. .

Brush with egg white.

Bake at 350°F until brown.

## **Recipe Source**

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Author: Posted by PG on May 18, 2004

Source: Posted by mollyshark on May 18, 2004

# Stromboli and Garlic Knots

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Thanks go out to everyone that made this weekend one to remember for a long time. It was great to meet so many new people, hang out with some friends and eat some awesome food. Too many good foods to list but I am looking forward to seeing a lot of r

## **Pizza dough:**

1 cup warm water, 105° - 115°

1- 1/2 tbs sugar

1 package dry yeast

3 cups + bread flour

3/4 tbs salt

1 tbs olive oil

## **Stromboli:**

1/2 Pizza dough recipe

3 tbs or to taste, roasted garlic mashed in olive oil

6 oz grated mozzarella / provolone cheese blend

1/4- 1/3 lb slicing pepperoni

Parmesan / Romano cheese blend to taste

## **Garlic Knots:**

1 pizza dough recipe

1/2 cup chopped parsley

1/2 head garlic crushed in garlic press

1/2 cup olive oil

Parmesan / Romano cheese blend

## **Procedure**

### **Pizza Dough**

Mix water, sugar and yeast in a bowl and let proof for 5 minutes.

Put flour, salt and olive oil in bread machine or mixer and add fluid.

Let rip on dough cycle of bread machine or mix until dough pulls away from side of bowl and let rise for 1 hour.

Coat dough with olive oil, cover and proof in the refrigerator for 4 hours or overnight. (The dough at Eggfest was made Thursday night and refrigerated until Saturday)

This recipe will make two strombolis, two 12" - 14" pizzas, or 30 or 40 garlic knots.

### **Stromboli:**

Roll out dough to 8" X 14".

Spread roasted garlic in a wide strip the length of the dough. Evenly spread cheeses leaving 1/2" plain on the edges.

Layer pepperoni evenly.

Roll from long side, don't roll too tight

SLIGHTLY moisten edge and pinch tight to seal, do the same with the ends

Egg on your pizza setup, you can do two at once, at 450 for 15-20 minutes until nicely browned.

I invert my plate setter, put a cooking grid on the inverted legs and place the pizza stone on the grid. IMO this heats the stone more evenly and doesn't overheat it and burn the crust before the inside is done. This is especially helpful when doing multiple stromboli, quesadilla or pizza cooks.

**Garlic Knots:**

Mix parsley, garlic and olive oil and let sit for at least 1 hour.

Roll out dough to ½" and cut in strips 1" X 4".

Roll slightly and tie in a loose ½ knot. Egg on pizza setup at 450° for 10 -15 minutes until browned.

Toss them in bowl with garlic mixture until well coated and then sprinkle with cheese.

**Recipe Source**

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Source: Posted by Chuck on May 10, 2004



# **\$ydney's Meatloaf**

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## **Ingredients**

for each pound of burger (she uses 80%lean)

1 egg

1/8 cup (approx) progresso italian bread crumbs (she doesn't measure, she goes by look/feel)

diced onion

## **Procedure**

Mix it up into a loaf, put some ketchup on top (she does her 'S' for Sydney)

Have the egg at 350 with grid on top of inverted plate setter. . .

Put the loaf right on the grid

Depending on the size of your meat loaf, 1 to 1 1/2 hours till about 150 internal (we like it in the medium well range - you cook to your own taste).. .

## **Recipe Source**

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Author: Spawn of Mad Max (Sydney)

Source: Posted by mad max beyond eggdome on May 11, 2004

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