

EGGtoberfest2008 version 1.0

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Yankee's Cat Fish Stew

This was my father's recipe - his nickname was Yankee. You can also substitute chicken or canned salmon for the catfish.

Ingredients

5 lbs catfish, cooked & de-boned (fillets are easier!!)
4 slices fatback
5 lbs potatoes, peeled & thinly sliced
3 lbs onions, thinly sliced
2 Tbs salt
2 Tbs pepper
hot pepper sauce



Procedure

Boil catfish (reserving broth), de-bone and set aside.

Over high heat, in large Dutch oven, brown fat back. Lower heat; discard fat back (or when no one is looking, eat it...it's delicious & once a year won't kill ya!!), leaving drippings in pan.

Place Dutch oven on pizza stone in the BGE.

Add one layer of potatoes & one layer of onions. Top with all of the fish.



Repeat layers of potatoes and onions.

Pour about half of the broth over top. Add several dashes hot pepper sauce & salt & pepper. Do not stir!!



After one hour Cover and let simmer for approximately 2 hours. Just before serving, stir well.

Serves 6

Recipe Source

Source: Larry Ward (YB)

Bente's Stuffed Pork Tenderloin

Ingredients

Pork Tenderloins butterflied

1 cup chopped apple

1/4 cup chopped raisins

1/2 cup chopped green onions

3 Tbs balsamic vinegar

couple shakes of your favorite rub

Procedure

Put a couple shakes of rub on the butterflied tenderloins.

Add balsamic vinegar

Spread onions, raisins, and apples over tenderloin..

Roll tenderloin up, and tie.. do not worry if some of the stuffing comes out but get it tight enough to keep most of the mixture in..

Cook on the Egg direct at 400°F for about 20 min turning a few times. until 145°F internal..

Cut off string, slice, and enjoy ;)

Recipe Source

Author: T Bente

Source: BGE Forum on 2008/05/31

Bente's Tomato Stuffed Tenderloin

I saw this recipe on the BGE Forum and decided to try it myself.. I have changed it after I made it and have added the changes here.....

Ingredients

2 Pork Tenderloins Butterflied
1 bag Spinach
4 slices cheddar/swiss cheese
1/2 9-oz jar jar sundried tomato paste
4 Tbs Water
butchers twine
a few shakes of your favorite rub

Procedure

Pork tenderloins do not come butterflied so you will have to that on your own.. It is very easy after you do it. It is a little intimidating if you have never done it. Cut down the length to within 1/4" from the bottom. Then turn the knife and cut toward the side laying the meat out as you cut so that you maintain a 1/4" thickness. Then repeat on the opposite side.

Put 4 tbs of water into a big shallow pan.. Bring to a boil.. Add your bag of spinach and turn until it is all wilted.. Remove from the pan and put in a tea towel... Squeeze out as much moisture as you can... Move spinach to cutting board and chop up.

Lay out your tenderloins on your cutting board and shake some of your favorite rub (I use Dizzy Pig)

Using a spoon, spread the sundried tomato paste over the tenderloins

Layer on the cheese

Finally, add your chopped spinach

Roll and tie up using the butchers twine.. If you are bad at tying knots just use bamboo skewers.

Sprinkle the outside with some more of your rub

Place the tenderloins on a 400°F EGG until the internal temperature reaches 145°F.

Place on your cleaned cutting board covered with foil for 5-10 min

Pull off your butchers twine or pull out skewers

Slice and enjoy.

Recipe Source

Source: originally on BGE Forum

Blueberry-Pineapple Dutch Oven Cobbler

Ingredients

- 4 cans blueberries
- 4 cans crushed pineapple
- 2 plain white cake mix
- 2 sticks butter melted



Procedure

Simply pour the fruit and its juice in your Dutch oven. If you use two fruits, stir to blend. Evenly spread the dry cake mix over the fruit. If you are making a small cobbler you may want to only use one cake mix.

Melt a stick of butter or margarine for each cake mix and pour it evenly over the dry mix.

For the pineapple/blueberry cobbler I added a thin layer of shredded coconut to the top.

Now merely cook it without the lid till it is done. You may peek in the daisy to check progress.

The juice from the fruit will come up into the cake mix, combine with the butter and make your crust.

Check with a toothpick or watch for it to get to your desired level of doneness.

To really kick it up, serve with homemade ice cream.

Recipe Source

Author: Rusty Rooster (Tom Chamberlain)

Black Forest Cobbler

This is the same procedure as the fruit cobbler just kicked up a couple notches on the ingredients. Again at Eggtoberfest I used a 12" deep cast iron dutch oven.

Ingredients

- 8 cans cherries
- 2 devils food cake mix
- 1 bag walnut pieces
- 1 bag semi sweet chocolate chips
- 2 sticks butter, melted

Procedure

Pour the cherries and juice in your oven.

Spread one cake mix evenly on top.

Next evenly spread the walnuts and ½ of the chocolate chips.

Now the other cake mix and then the rest of the chocolate chips.

Pour the melted butter or margarine evenly over the cake mix.

Put it in your egg and cook direct at 350-400 without the lid.

Recipe Source

Author: Rusty Rooster (Tom Chamberlain)

Cheese Crisps

These "Desert Pizzas" went very fast at EGGtoberfest 2008. I guess we should have told Randy that we were "Team Dessert" not "Team Desert".

Ingredients

The largest flour tortillas you can find
Colby cheese shredded
pulled pork
very thinly sliced red onions
chopped tomatoes
canned green chiles diced
Texas Pete hot sauce or equivalent
Airbake pan from Target

Procedure

Get the Egg to about 400 and use an extended grid direct. This will make it easier to get the Airbake pan in and out.

Place a tortilla on the pan and spread a thin even layer of cheese on top.

Now add whatever toppings then a very thin sprinkling of cheese over them.

Bake until the tortilla is browned all the way around The outside and the cheese is sizzling.

Recipe Source

Author: AZRP (Randy Price)

Pork Tenderloin Stuffed with Applesauce

Ingredients

2 Pork tenderloins
1 Onion diced
1 cup Applesauce
1/2 cup Raisins
couple shakes of your favorite seasoning
Bread crumbs if needed
Olive oil
2 tsp sugar

Procedure

Cut tenderloins and roll out. place them in a zip top bag and beat flat and thinner with a mallet or the bottom of a sauté pan. Be careful not to beat too thin and cause a tear.

Place onion in a sauté pan and slowly caramelize.. add a little sugar to speed the process some. Do not burn!!!

Mix onion, raisins, and apple sauce.. Mix in bread crumbs if the mixture is too runny

Place tenderloins on cutting board. shake seasoning and add the apple onion mixture

Roll up and tie with butchers twine.. You can do this the day before your cook if it makes it easier for you

Place on egg direct 350-375°F direct until internal temp reaches 145°F.

rest on cutting board for 10 min remove string and slice..

enjoy

Recipe Source

Author: T. Bente

Pork Tenderloin Stuffed with Tomato

Ingredients

2 pork tenderloins butterflied
1 bag spinach
4 slices cheddar/swiss cheese
1/2 9 oz jar sundried tomato paste
4 Tbs water
butchers twine
a few shakes of your favorite rub

Procedure

Pork tenderloins do not come butterflied so you will have to that on your own.. It is very easy after you do it. It is a little intimidating if you have never done it.... After you butterfly them place in zip top bag and beat flat with a mallet or a heavy saute' pan. Just make sure you do not beat them too thin and end up[tearing them

Put 4 tbs of water into a big shallow pan. Bring to a boil. Add your bag of spinach and turn until it is all wilted.. Remove from the pan and put in a tee towel... Squeeze out as much moisture as you can... Move spinach to cutting board and chop up... I used frozen spinach for EGGtoberfest 08. Just followed bag directions but when i got it out of the microwave i placed it in a tee towel and squeezed as much water out as i could

Lay out your tenderloins on your cutting board and shake some of your favorite rub (I use Dizzy Pig)

Layer in the cheese

Using a spoon spread the sundried tomato paste over the tenderloins.. If you buy sundried tomatoes and want to stretch them just add some regular tomato paste. It works very well.. Just watch your moisture content..

Finally, add your chopped spinach

Tie up using the butchers twine.. If you are bad at tying knots just use bamboo skewers that might work also

Sprinkle the outside with some more of your rub

Place tenderloins on a 400°F EGG until the internal temperature reaches 145°F

Place on your clean cutting board covered with foil for 5-10 min

Pull off your butchers twine or pull out skewers

Slice.

Enjoy

Recipe Source

Author: T. Bente

Source: originally on BGE Forum

Cheesy Crab Bites

Ingredients

8 oz cream cheese, softened
2 Tbs Dijonaise
1 sm carrot, grated
1/4 cup minced celery
1/4 cup green onion tops, chopped
1 clove garlic, grated (if small use 2)
8 oz lump white crabmeat, picked over, any shells removed
Tostitos Scoops
1 1/4 cup Mozzarella and Provolone shredded cheese blend

Procedure

Bake Indirect at 350.

In a medium bowl mix together first 6 ingredients until well combined.

Fold in crab meat, gently, until fully incorporated. Try not to break up crabmeat too much.

Spoon crab filling evenly into Tostitos scoops.

Top each scoop with shredded cheese.

Place filled Scoops on a foil lined bake sheet.

Bake at 350° F for 10 minutes.

Serve hot.

Recipe Source

Author: Kim Price

Rum Pound Cake

Ingredients

1 pkg Duncan Hines Golden Butter Deluxe cake mix
1 sm pkg instant vanilla pudding
3/4 cup white rum
1/4 cup water
1/2 cup oil
4 eggs, well beaten

Glaze

1/2 cup white rum
1 cup sugar
1 stick butter (1/2 cup)

Procedure

Grease tube pan. Bake at 350 Indirect for 50-60 minutes. (may take a little longer.)

Rotate about 1/3 turn every 20 minutes.

While still in pan pierce with knife or fork several places around the cake.

Let cool for about minutes, then slowly pour glaze over.

Transfer to cake plate.

Glaze

Bring ingredients to a rolling boil, and boil for about 4 minutes....til sauce just begins a slow drip off the spoon.

Pour over cake.

Recipe Source

Author: Kim Price

Day Before Peach French Toast

Perfect when entertaining overnight (or early arriving) guests.

1 loaf French bread
6 eggs
3 cups milk
2 tsp vanilla extract
1 cup brown sugar, lightly packed
8 peaches (sliced - gives about four cups) - divided
1 cup chopped pecans
2 cups maple syrup

The day or evening before serving, cut bread into 1-inch slices. Place in a single layer in a lightly oiled or buttered 9-by-13 inch baking dish. Break eggs into a mixing bowl, beat slightly, then mix in milk and vanilla extract. Pour egg mixture over bread, cover and refrigerate overnight.

In the morning, preheat oven to 350°F. Sprinkle brown sugar over bread, then top with 1 pint (2 cups) of peach slices and the chopped nuts. Bake for 45 to 50 minutes until the bread has puffed slightly.

In a small saucepan, heat the syrup and remaining peaches over medium heat smashing the peaches as they cook into a pulp. Serve with the French toast.

Serves 10

Preparation time: 20 minutes

Cooking time: 50 minutes

Nutrition Facts

Nutrition (per serving): 0.0 calories; 0.0g total fat; 0.0mg cholesterol; 0.0mg sodium; 0.0mg potassium; 0.0g carbohydrates; 0.0g fiber; 0.0g sugar; 0.0g protein.

Recipe Source

Source: Atlanta Journal-Constitution 20060202

Antipasto Appetizer

Ingredients

2 cans crescent rolls
1/4 lb Provolone cheese slices
1/4 lb ham
1/4 lb Genoa Salami
1/4 lb pepperoni
1/4 lb Swiss cheese slices
1 jar roasted red peppers
3 eggs- beaten
3 Tbs Parmesan cheese

Procedure

In a 9x13 pan, layer one roll of the crescent rolls, Provolone cheese, ham, salami, pepperoni, red peppers and Swiss cheese.

Mix eggs with Parmesan cheese and pour over the Swiss.

Top with second can rolls.

Cover with foil and bake for 30 minutes at 350°F. Uncover and bake 15 minutes longer.

Loosen around the edges and turn out of pan. Cut into small squares and serve.

Recipe Source

Source: Alison Edwards

Easy Cinnamon Coffee Cake

Ingredients

18 Frozen dinner rolls- do not thaw.
1/2 cup chopped nuts (Walnuts or Pecans)
1/2 pkg. of Butterscotch pudding mix- Not Instant
1 Stick Oleo
3/4 cup brown sugar
1- 1/2 tsp cinnamon

Procedure

Night before -

Grease bundt pan
Put nuts on bottom
Place frozen rolls on nuts
Sprinkle pudding over rolls
Melt Oleo- mix with brown sugar and cinnamon & pour over all.
Let stand overnight or at least 9 hours

Morning after

Bake at 350 degrees- 30 minutes
Let stand 5 minutes & turn pan upside down on plate

Recipe Source

Author: Gary Luscombe

Cuban Steak Sandwiches

This recipe works better with two Eggs, one for baking bread (375) and one for the high temp (550-600) grilling of steak. An oven could be used for the bread.

Ingredients

- 1 1/2 lbs flank steak
- 1 cup olive oil
- 1 cup fresh cilantro leaves
- 1/2 cup fresh basil leaves
- 1/2 cup fresh flat-leaf parsley
- 1/4 cup fresh lime juice
- 5 cloves garlic
- 1 Tbs kosher salt, plus more for seasoning
- 1 (14-inch) loaf ciabatta bread
- 2 Tbs canola oil
- 1 medium onion, thinly sliced
- 1 red potato, thinly sliced

Procedure

Cut the steak into 2 even pieces and place in a sealable plastic bag or container.

Place the olive oil, cilantro, basil, parsley, lime juice, garlic, and 1 tablespoon salt in a blender and mix until smooth. Reserve 1/2 cup of the herb-oil mixture and refrigerate. Add the remaining mixture to the meat, distribute evenly, and marinate in the refrigerator for at least 3 hours.

Remove the meat from the marinade; discard marinade. Place on a paper towel, wiping off any excess marinade.

Get Egg to 550°F, direct set up, put cast iron pan in Egg for onions and potatoes.

Grill flank steak a couple minutes per side depending on your preference. Remove and wrap in aluminum foil for 20 minutes.

Add 1 tablespoon canola oil to cast iron. Add onions and potato slices and cook until just beginning to brown but still crisp, about 1 minute. Remove from heat and season with salt, to taste.

Get second Egg stable at 375°F. Use plate setter for indirect baking of bread.

Slice Ciabatta loaf lengthwise and remove excess bread from inside, if desired. Place bread directly on plate setter and toast, about 5 minutes

Take the reserved herb-oil mixture and brush the inside of both halves of bread. Slice steak thinly on the bias and place on the bottom half of the bread. Top with onions, potatoes and then remaining bread. Slice into quarters and serve.

Alternately

The meat and could be cooked in the cast iron with canola oil about 4 to 5 minutes per side, depending on thickness. Place meat on a cutting board and cover with foil. Repeat with other piece of meat, only adding more oil if necessary.

Recipe Source

Author: Gary Luscombe

London Broil

Ingredients

1 ILondon broil, covered with seasoning salt and pepper

Marinade

1 cup cooking oil

1/2 cup Dijon mustard

1/4 cup white vinegar

1/8 cup Worcestershire

Procedure

Pour marinade ingredients in a zip bag & mix. Then add meat and be sure it is well covered. Squeeze out the air and refrigerate turning every few hours. Try to marinate at least eight hours, 24 will be better.

Cook direct to your desired doneness, remembering that this is a lean cut & it will be tougher the more it is cooked.

As soon as you remove the meat from the marinade, let it set a minute and the oil will separate. Pour off as much of the oil as you can then put the rest in a small pan. Cook to kill anything from the meat and to slightly thicken. Your microwave, stovetop or egg will all do this equally.

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

Recipe Source

Author: Tom and Karen Chamberlain (Rusty Rooster)

Bread Pudding

Ingredients:

2 cups Half and Half or Light Cream (Don't scrimp here)
1/4 cup butter cubed
2/3 cup sugar (I used Splenda)
3 eggs
2 tsp cinnamon
1/2 tsp ground nutmeg
1 tsp vanilla extract
3 cups French bread, torn into small pieces
1/2 cup raisins

The Sauce

2 Tbs butter
1 Tbs cornstarch
1/2 cup sugar (again I used Splenda)
1 cup milk

Flavoring

3 Tbs white or dark rum

or

3 Tbs bourbon

or

3 tsp vanilla

Directions:

Pre-heat the oven to 400 degrees DOME indirect. Place Setter legs down with pizza stone. Use the three feet to support the pizza stone.

In medium saucepan, over medium heat, heat milk just until film forms over top. Combine butter and milk, stirring until butter is melted. Cool to lukewarm.

Note: you can do step two on the Egg with the pan covered.

Combine sugar, eggs, cinnamon, nutmeg, and vanilla. Beat with an electric mixer at medium speed or a whisk for 1 minute. Slowly add milk mixture.

Place bread in a lightly greased 1 1/2 quart casserole.

Sprinkle with raisins or berries if desired. Pour batter on top of bread. Make sure the bread is well soaked. Let sit for 10 minutes to let the custard mix to soak the bread.

Bake for 45 to 50 minutes or until set.

Serve warm with the sauce

The Sauce

DIRECTIONS

Melt butter in a small saucepan over medium heat. Mix together the sugar and cornstarch, and stir into the butter. Pour in milk, and cook stirring frequently until the mixture begins to boil. Continue cooking until thick, stirring constantly.

Remove from heat, and stir in flavoring one part at a time till desired taste.

Recipe Source

Author: Celtic Wolf (Peter Benac)

Bourbon Meatballs

Ingredients

64 oz Meatballs (frozen unseasoned)

Sauce

2 bottles Barbeque Sauce (one 18 oz Kraft Original & one 18 oz Bull's-eye Original)

3/4 cup Bourbon

12 oz Honey (Burlinson if you can get it)

12 oz Yellow mustard

1 tsp Worcestershire sauce

2 to 4 Tbs Raspberry Chipotle Sauce (Optional)

Procedure

Mix the sauce ingredients in a large pan, dump in meatballs, stir, and let set while Egg comes to 350°

Heat for 30 to 45 minutes (direct or indirect), stirring occasionally, until ready to serve.

Pretzel sticks are excellent substitutes for toothpicks.

Recipe Source

Author: Spring Chicken & Spring Hen

Honey Lemon Shrimp

Ingredients:

1.5 lbs 16-20 ct. raw shrimp
4 Tbs Honey
4 Tbs Lemon Juice
1 Tbs Dijon Mustard
1 Tbs Extra Virgin Olive Oil
4 cloves garlic, minced
1 tsp kosher salt
a few grinds black pepper
2 tsp Dizzy Pig Tsunami Spin

Instructions:

Peel and de-vein the shrimp and blot dry. Whisk together all remaining ingredients. Marinate the shrimp in 2/3 of the marinade for about 30 minutes while the BGE comes up to 350*. Reserve about 1/3 of the marinade for brushing the shrimp as they finish.

Grill the shrimp direct at 350-375* on raised grid (skewers optional). Cook approximately 3-4 minutes per side or until they curl up. The honey will caramelize a little and give a nice sweet crunch that is offset by the tang of the lemon juice and dijon mustard. As the shrimp finish, brush or drizzle them with the reserved marinade mixture and lightly dust with additional Tsunami Spin on each side.

Recipe Source

Author: Fidel

South Of The Border Stuffed Fritos

Ingredients

1 lb lean ground beef
1/4 cup finely chopped onions
1 packet of taco seasoning
1/2 cup taco sauce
1 cup shredded cheddar cheese
1 bag Frito scoops
1 pint sour cream

Procedure

Mix beef, onion, sauce, seasoning, and cheese together

Stuff each frito scoop

Cook indirect at 350* until 150* internal temp

Remove from Egg and add a dollup of sour cream and a dollup of guacalmole. Easily done by loading a small zip lock bag and cutting a small slit in a corner.

Recipe Source

Author: Frank in Houma

Geaux Tiger Blackened Redfish

Catch a legal sized redfish (this is the best part of this recipe)

Filet the redfish

Liberally season both sides of the filet with Paul Prudhomme's Blackened Redfish Seasoning.

Place a cast iron skillet on the egg. Dome temp should be between 450 and 500.

Put a couple tablespoons of butter in the pan (should just have a light coating on the bottom of the pan).

Grill each side of the redfish filet - four or five minutes each side depending on thickness.

Enjoy.

Recipe Source

Author: Frank in Houma

Eggtoberfest 2008 Little Steven Kafta

Ingredients

2 1/2 lbs Ground lamb
1 Large onion
2 oz Olive oil
2 cups Fresh curly parsley
1/2 cup Fresh mint leaves
1 Tbs Brown sugar
1 Tbs Whole coriander seed
1 Tbs Whole cumin seed
1/4 tsp Ground cinnamon
1/4 tsp Ground cloves
1/4 tsp Ground nutmeg
1 tsp Coarse ground black pepper
1/2 tsp cayenne

Procedure

In a food processor, chop onion extremely fine. Add parsley and mint and until you have a fine - not liquefied - homogeneous mixture.

Toast coriander and cumin in CI pan til fragrant

Put the meat in a large mixing bowl, add all ingredients and spices to meat, combine and mix thoroughly with your hands.

Place bowl in fridge covered with plastic wrap. This helps flavors of the mixture blend.

Soak wooden skewers in water for a couple of hours or more.

Shape egg-sized balls of kafta into logs and work evenly onto skewers.

Cook on EGG at 400°F with the lid down until they reach 160°F internal - turning once

Serve on pita with garlic sauce or tzadziki

Recipe Source

Author: Little Steven

Focaccia Bread

Ingredients

1 cup water(room temp)
1 pack yeast
1 tbs olive oil
1 tsp alt
3 cups Breadflour (always best when using yeast)

Toppings

thin sliced tomato
browned onions
rosemary sprigs
extra olive oil
kosher salt

Directions:

Pour water into processor, add yeast - give a quick pulse.

Add about 1 cup breadflour, salt & oil - give a few quick pulses.

Add 1.5 cup more breadflour & process to form a ball- adding more flour as needed.

The dough should not be sticky, so adjust the flour used to get a fairly firm, smooth dough.

Remove from the processor bowl & place on a floured surface to knead it a few more times by hand.

Place the dough in a covered bowl to rise till double \pm 1.5 hours.

Remove from the bowl, punch down & press out into a baking pan

Decorate with thin sliced tomato, browned onions, rosemary sprigs, drizzle with extra olive oil and sprinkle with kosher salt

Allow to rise for 30 minutes

Bake by placing a platesetter feet down on the BGE with a pizza stone on top and place the pan on top. Bake @ 400°F 35-40min or golden brown.

Recipe Source

Author: Chef Arnoldi (Mike Arnoldi)

Monkey Bread

Ingredients:

4 cans refrigerated biscuits
1 cup packed brown sugar
2 sticks butter
1/2 cup white sugar
2 Tbs cinnamon
1/2 cup raisins

Icing:

Ingredients:

1/2 lb cream cheese
1/2 lb butter
1 lb powdered sugar
1 tsp vanilla extract
1 tsp lemon juice

Directions:

Preheat oven to 350 degrees F and grease a 9-10 inch tube pan.

Mix white sugar and cinnamon in a medium sized plastic bag. Cut the biscuits into halves or quarters and place six to eight biscuit pieces in the sugar cinnamon mix. Shake well.

Arrange pieces in the bottom of the greased pan. Continue layering until all the biscuit pieces are coated and in the pan. If you are using raisins, place them among the biscuit pieces as you are layering.

In a small saucepan, melt the butter with the brown sugar over medium heat. Pour over the layered biscuits.

Bake for 35 minutes indirectly on the BGE. Let bread cool in pan for 10 minutes, then turn out onto a plate. Pull apart and enjoy!

Icing:

Directions:

Allow cream cheese and butter to get to room temperature.

Beat butter and cream cheese together in a large bowl with a mixer.

Slowly add in the pound of powdered sugar.

After all the powdered sugar is added mix for 12 minutes (do not mix less than that).

When almost done, add in the extract and lemon juice.

Recipe Source

Author: Don Byrd (labdad) & Lisa Hill (poodlemom)

Pork Tenderloin Stuffed with Spinach, Fontina Cheese, and Sun-dried Tomato Pesto

Ingredients

1 whole pork tenderloin, about 1 1/2 pounds
6 oz fresh baby spinach (1 bag)
6 oz fontina cheese
5 oz sun dried tomato pesto
Kosher salt and fresh ground black pepper
2 Tbs olive oil



Procedure

Sautee spinach in a covered saucepan with 2 tbsp water until it is wilted.

Drain and cool.

Butterfly the pork tenderloin: slice the length of the tenderloin, so that it unrolls with an even 1/2-1/4" thickness - like unrolling a Ho-Ho or a Yodel pastry.

Pound the tenderloin even thinner between two sheets of cellophane wrap. If you don't have a pounder, use the flat bottom of a small, heavy cooking pan.

Remove cellophane and spread the spinach, fontina, and tomatoes along the whole length of the piece of meat.

Roll the tenderloin up, and hold it together with kitchen string (in a pinch, use toothpicks).

Rub the entire outside of the roast with salt and pepper. Wrap it in cellophane if you will be cooking it later. [You can prepare the roast up to 1 day ahead, as far as this step]

Cook indirect @ 375 degrees F.

Remove from BGE when internal temperature is 150 degrees F.

Remove meat and let stand, loosely covered with foil, 5-15 minutes. Slice the roast diagonally.

Recipe Source

Author: Don Byrd (labdad)

Baked Potatoes

Ingredients:

Medium sized Potatoes of your choice (we prefer Red Potatoes at our house)

Olive Oil (we used Lowcountry Gourmet EVOO infused with Garlic www.lowcountrywinery.com)

Kosher Salt

Black Pepper



Procedure

Drizzle or rub potatoes with olive oil, sprinkle with kosher salt and pepper to taste.

Cook either direct or indirect @ 350 degrees for 1 hour turning every 15 minutes until done.

Recipe Source

Author: Don Byrd (labdad)

Banana Nut Bread

Ingredients :

2 cups all-purpose Flour
1 tsp Baking Soda
1 tsp double-acting Baking Powder
1/2 tsp Salt
1/2 cup chopped Pecans or Walnuts
2 ripe Bananas, peeled
1 cup Sugar
3 large Eggs
1 stick Butter, at room temperature
1/2 cup Buttermilk
1 Tbs Vanilla Extract

Directions :

Preheat BGE to 350 degrees F with plate setter (legs up), grid on plate setter and pizza stone on grid..

In a large bowl, mix thoroughly the flour, baking soda, baking powder, salt, and nuts.

In a separate bowl, beat the remainder of the ingredients together.

Add the banana mixture to the flour mixture and thoroughly combine.

Pour the batter into a buttered and floured 5" X 9" loaf pan.

Place pan on the pizza stone and bake for 1 hour or until the bread is brown and a cake tester inserted in the center comes out clean.

Turn the bread out on a wire rack and let cool.

Recipe Source

Author: John Hall (egret)

"Oh My Gawd" Brownies

Ingredients :

1 cup Butter, melted
3 cups White Sugar (or, 1 1/2 cups each White and Brown)
1 Tbs Vanilla Extract
4 Eggs
1 1/2 cups all-purpose Flour
1 cup unsweetened Cocoa Powder
1 tsp Salt
1 cup semisweet Chocolate Chips
1/2 cup chopped Pecans or Walnuts

Directions :

Preheat BGE to 350 degrees F with plate setter (legs up), grid on plate setter and pizza stone on grid. Lightly grease a 9x13 baking dish.

Combine the melted butter, sugar, and vanilla in a large bowl. Beat in the eggs, one at a time, mixing well after each, until thoroughly blended.

Sift together the flour, cocoa powder, and salt. Gradually stir the flour mixture into the chocolate mixture until blended. Stir in the chocolate morsels and the nuts. Spread the batter evenly into the prepared baking dish.

Bake 35 to 40 minutes, or until an inserted toothpick comes out clean.

Remove, and cool pan on wire rack before cutting.

Recipe Source

Author: John Hall (egret)

Grilled Salmon - Eggtoberfest 2008

Ingredients :

Whole Coho Salmon fillet
2 Tbs Butter (melted)
2 Tbs Maple Syrup
Dizzy Pig Raging River or Tsunami Spin rub
2-3 Lemons
Aluminum Foil

Directions :

Preheat BGE to 400 degrees F, direct, with a raised grid.

Remove rib bones (if any) and white pin bones from salmon fillet. Skin fillet and cut off any dark meat that is on the "skin" side.

Slice lemons into thin rounds. Make a "boat" out of the aluminum foil long enough to lay the fillet flat, and cover the bottom of the boat with the lemon slices.

Mix together butter and maple syrup and brush over entire surface of salmon. Sprinkle salmon with the Dizzy Pig rub.

Place salmon on raised grid, close egg dome and cook 12-15 minutes, depending on thickness. It's best to 'undercook' to prevent drying out. Salmon is done when a fork inserted in the fillet slides in easily with no resistance,

Remove salmon, brush on any remaining maple syrup-butter, and wrap in foil for 5-10 minutes before serving.

Recipe Source

Author: John Hall (egret)

Grilled Shrimp & Mangoes With Guava-Pineapple-Lime-Ginger Glaze*

4 Tbs minced fresh ginger
4 Tbs nam pla or similar SE Asian fish sauce
4 Tbs roasted sesame oil
3 Tbs ground coriander
Kosher salt and white pepper to taste
2 lbs 21-25 count shrimp (I use frozen, peeled & deveined from Costco)
2-3 firm but ripe mangoes, peeled, pitted, and cut into 8 chunks each
For the glaze:
2 cups guava juice (look for Jumex brand in ethnic markets)
1 cup pineapple juice
1/2 cup white or rice vinegar
2 Tbs minced fresh ginger
1/3 cup fresh lime juice
1/4 cup roughly chopped fresh mint

In a large bowl, combine ginger fish sauce, sesame oil, coriander, salt & pepper and mix well. Add the thawed shrimp and mangoes, tossing to coat. Cover and refrigerated while making the glaze.

In a medium saucepan, combine the guava & pineapple juice, vinegar, and ginger, and bring to a boil over high heat. Reduce the heat to medium and simmer vigorously until the mixture is reduced by 2/3 and becomes slightly syrupy (30-40 minutes). Remove from heat, allow to cool to room temp, and stir in lime juice and fresh mint.

Cook on Egg @ 350-400 one of two ways: I like to use the throw away aluminum mesh grill toppers from Wal Mart. With these you can simply place the individual shrimp and mango pieces on the grill. Alternatively, you can thread the shrimp and mangoes on skewers. Cook for about 2-3 minutes a side, and glaze heavily the last minute before taking off the grill. Serve and enjoy!!

Recipe Source

Author: John Roudebush (Roudy)

Source: * Adapted from Let the Flames Begin by Schlesinger and Willoughby

Mango-Coconut-Macadamia Crisp*

Ingredients

1/2 cup coarsely chopped macadamia nuts

1/4 cup unsweetened coconut

For the Mango filling:

1/4 cup Meyers dark rum

1/2 cup light brown sugar

2 Tbs finely chopped crystallized ginger

Juice of 1 lemon

2-3 firm but ripe mangoes, peeled, pitted, and cut into 1 inch chunks

For the crumb topping:

1/4 lb (1 stick) unsalted butter, cut into 1/2 inch cubes

1/2 cup light brown sugar

1/2 cup all-purpose flour

1 tsp ground cinnamon

For the Mango filling:

Combine the rum, brown sugar, and ginger in a small saucepan over medium heat and cook, stirring, until the sugar dissolves and the mixture begins to simmer. Reduce to low heat and simmer 5-6 minutes. Place the mangoes and lemon juice in a bowl and mix. Add the rum mixture and stir well.

For the crumb topping:

Place ingredients in a medium bowl and mix until crumbly with hand-held mixer, 1-2 minutes.

To assemble:

Preheat the Egg to 350°F.

Grease or butter a 9 by 9 by 2 inch baking dish.

Pour the mango filling in the dish and spread evenly with a knife. Sprinkle the crumb topping over it and top with the nuts and coconut.

Bake until juices bubble and the top is golden brown, 40-45 minutes.

Let cool to room temperature and serve with vanilla bean ice cream.

Recipe Source

Author: John Roudebush (Roudy)

Source: * Adapted from Let the Flames Begin by Schlesinger and Willoughby

Banana Foster's Pizza

14" Pizza

The Crust

2 cans of Crescent rolls

The Sauce

1.5 sticks of butter or margarine

1.5 cups light brown sugar

2 Tbs cinnamon

1 tsp nutmeg

1/3 cup lemon juice

4 Bananas, sliced

3 Tbs corn starch

2 shots Gran Mariner

Directions

The Crust

Mold together crescent roll dough and spread over the pizza pan. Do not grease the pan

Sauce

Mix sauce ingredients together except for corn starch

Heat in pan till boiling

Lightly add corn starch while stirring to obtain desired thickness

Pour sauce on crust and Bake at 375°F till crust is light brown, cool then serve.

Recipe Source

Author: Gary Tree

40 Poppers

Ingredients

20 fresh jalapeños
16 oz cream cheese
1 lb ground mild (or hot) Italian sausage
1.5 lb hickory smoked bacon

Directions

Halve peppers and clean. Save about 20 - 30 seeds for filling. Add more seeds for extra heat.

Brown Italian sausage as you would ground beef and drain

Combine sausage, cream cheese, and seeds

Stuff peppers with filling and wrap with a half slice of bacon

On cooking stone or greased cookie sheet bake at 375°F for 35 - 45 minutes or until bacon is golden brown

Serve - Ranch dipping sauce is optional

Recipe Source

Author: Gary Tree

Shrimp Diablos

Ingredients:

28 jalapenos (not too long and narrow, but not too fat, either)

Cooked shrimp (I buy one of those frozen bags at Publix...I think 26-30 ct....about med-sized ones)

1 pkg shredded Mexican cheese blend or shredded mont. jack

1 slab Publix thick cut bacon or equivalent. The pkg that looks like a block of bacon. There are 15 slices which is perfect.

Everglades seasoning (can be found at Publix where all the seasonings are)

Latex gloves

Toothpicks



Procedure

Preheat BGE to 300°F with platesetter inverted (legs up) for indirect cooking

Put on some latex gloves! Rinse and core the peppers...start by cutting off the tops. Then work the corer deeper and deeper until you've loosened up the core with most of the seeds. Once you dump all of that, rotate the corer to remove the veins in the pepper then scrape remaining seeds out.

Season inside each pepper with Everglades seasoning or a favorite pork rub.

Stuff with some cheese allowing room for a shrimp

Remove tails from frozen shrimp

Stuff shrimp into pepper. Tail can hang out...

Add more cheese if there are gaps around shrimp

Cut bacon slab into thirds

Lay a piece of bacon over each pepper and put a toothpick through the ends and through pepper, then place on chili grill

Put loaded chili grill on top of grid in BGE and cook at 300 degrees for 45 minutes before checking.

With tongs, remove peppers that have browned bacon and look roasted.

Serve with a good BBQ sauce

Recipe Source

Author: Tractor

Smokey's Apple Pie/Cake Thing

Ingredients

3/4 stick margarine

1 cup self-rising flour

3/4 cup sugar

3/4 cup milk

1 1/2 cups mixed fruit, approximately and sprinkle with sugar, if desired. You can use any fruit (I used apple pie filling)

Directions

Preheat oven at 350F. (I cooked it indirect on egg)

Place margarine in pan to melt. (I used a 13x9 disposable aluminum pan)

Mix together, flour, sugar and milk.

Pour this batter over the melted margarine. Do not stir.

Place fruit carefully over batter.

Cook 30 to 40 minutes.

A crust will form on both, top and bottom of pie.

Recipe Source

Author: Smokey (Damon Metz)

Bananas Foster

Ingredients

4 bananas, ripe, but not over-ripe (I used 6 per pan at the EGGtoberfest)
1/2 stick butter
6 Tbs packed brown sugar (I used 1/2 cup at EGGtoberfest)
1/2 tsp cinnamon (I used 1 teaspoon at EGGtoberfest)
2 oz 151 proof rum
vanilla ice cream



Procedure

Get everything ready because it goes pretty quick once you get started...

Peel and half the bananas lengthwise (i cut them the other way at eggtoberfest and usually do because there is more surface area to hold onto the sauce and it's easier to stir them... Your choice really)

Heat cast iron skillet over high heat till smoking.

Put butter in pan. It should melt and start to brown quickly.

Add brown sugar and stir to form a caramel-like sauce that bubbles quickly such that when you stop stirring, it "foams" quickly.

Add cinnamon and stir.

I do this part a little different than Mario... Add bananas and stir to coat with sauce and let cook for no more than two minutes.



Add 151 rum carefully!! and dribble the last drops into the fire so it ignites. (Mario adds the rum first before the bananas)

If rum doesn't light, use a long lighter and be ready to jerk your arm back! (you might have observed a little singeing on my arm hair at EGGtoberfest)

Once the flames die off, about 30 seconds, take off heat and serve with vanilla ice cream (i used light whipped cream at EGGtoberfest)

Be very careful with the rum cause it will burn you! and that's the last thing I need to be reading on the forum.

Do not let the butter and sugar cook for too long as it will burn and taste like it.



Enjoy and be careful! If you are not comfortable with fire and flaming alcohol, DO NOT ATTEMPT THIS.

Recipe Source

Author: Mario Batali - from his 'Mario Tailgates NASCAR Style' cookbook.

Source: Rick's Tropical Delight (recipe and pictures)

Eggtoberfest Grilled Pineapple Recipe

This is basically dr bbq's grilled pineapple on the half shell recipe, but without the half shell and with a few different finishing options.

Ingredients

1 package pineapple spears from Sam's (about one and a half fresh pineapples worth)
1 cup light brown sugar
4 oz Pusser's Rum



Procedure

Combine all ingredients in plastic ziploc bag and let marinate at least 1 hour, turning and shaking a few times to coat all the pineapple pieces.

Grill direct over high heat (400 degrees dome) for approximately 15 minutes, turning a few times and rotating to get nice grid marks and caramelizing on all pieces.



Remove and cool for a few minutes. Cut into bite size pieces and serve on a plate with a finishing sauce of your preference. I had mango syrup, papaya syrup, chocolate sauce, maraschino cherries, and light whipped cream at EGGtoberfest.

Recipe Source

Source: Rick's Tropical Delight (recipe and picture)

Bacon Wrapped Watermelon Rinds

Long a favorite at EGGtoberfests, these are an "acquired" taste. One taste and you acquire a taste for another and another and another.

Ingredients

1 jar (16 oz) pickled watermelon rind
Tony Chachere's or your favorite cajun-like seasoning
1 lb bacon



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.

Recipe Source

Author: YB (Larry Ward)

Coconut Macaroons

Ingredients

1 pkg. (14 oz.) Flake Coconut (5-1/3 cups)
2/3 cup sugar
6 Tbs flour
1/4 tsp salt
4 egg whites
1 tsp almond extract

Procedure

Mix coconut, sugar, flour, and salt in large bowl. Stir in egg whites and almond extract until well blended. Drop by tablespoonfuls onto greased and flowered cookie sheet (I used "Release" foil)

Bake at 325°F (I cooked at 350) degree F for 20-25 minutes or until edges of cookies are golden brown. Immediately remove from cookie sheet to wire rack. Cool completely.

Recipe Source

Author: Smokey (Damon Metz)

Alaskan Salmon

Served at EGGtoberfest 2006. Melissa brought in several pieces of salmon all the way from Alaska including a whole 20 pounder. She cooked them all the same way and the results were outstanding.

whole salmon (or filets)
butter - cut into pats
onions - sliced
lemons- sliced
your favorite seasoning
dill/ tartar sauce (see recipe)



Cover the insides of the salmon with pats of butter, sliced onions and sliced lemons.

Then sprinkle it with whatever seasoning you like. I used Tsunami Spin & Shakin' the Tree on the Eggtoberfest salmon.

Wrap the whole thing up in foil and cook until it's flaky (the time depends on the thickness of the fish).

Serve with dill/ tartar sauce

Recipe Source

Author: AlaskanC (Melissa Turvey)

Hong Kong Steamed Salmon

First done at Eggtoberfest 2006 and an annual favorite since.

What you'll need

Wok that fits in egg
Bamboo Steamer Baskets
1 bag baby spinach leaves
Fresh Ginger, cut into slivers
Couple of scallions, finely chopped
One bottle dry sherry
Teriyaki Sauce
2 lbs salmon Fillets, skin removed, cut into single portions



Build fire in center of egg (dome temp should be around 425 - 450°F, but this is not as important as having direct heat under your wok)

Place layer of spinach leaves (about ½ bag) in each steamer basket. On top of leaves place salmon fillets. Sprinkle ginger and scallions on top of that.

In the cold wok, pour about 2 cups of sherry and about ½ cup of teriyaki sauce. Set the steamer basket stack on the wok. Place the entire wok/steamer basket stack in the egg close to the fire. Close dome. Check fish after about 10 minutes and again at 15 minutes. Shouldn't take more than 20 minutes to be done. Also, if the liquid is reducing too much in the wok, simply add the rest of the bottle of sherry.

Best served in large bowls, with the spinach, the fish, and pour some of the left over liquid from the wok on top of it.

Recipe Source

Author: Mad Max Beyond Eggdome (Max Rosen)

EGGtoberfest03 Chili

Many of the "family" asked for my chili recipe and I'm at your service. EGGtoberfest03 Chili Here's the base recipe. This will provide 4 hearty servings and will double, triple, and quadruple nicely for company and larger crowds. I made a triple

Ingredients

1 large can (28 oz.) seasoned diced tomatoes and liquid (Muir Glen brand is the best that I've found), any brand will do.
2 cans (14oz) chili beans and liquid - mild or hot or one of each (I like Bush's but have had good luck with Joan of Ark, Libbeys, and the supermarket's house brand)
1 lb ground meat or sausage. (ground chuck, sirloin in any fat/lean combination, leftover sausage, etc. I used a 2:1 ratio of ground meat and spicy pork sausage in ATL.
2-3 strips bacon
3 medium cloves of garlic run through a garlic press.
1 large or 2 small onions, medium chop (Vidalia or Texas sweet, Maui, etc)
2 Tbs chili powder (McCormick is fine or something better)
1 Tbs ground cumin
1/2 tsp ground cinnamon
1 squirt Hershey's chocolate syrup or equivalent
Splash of Balsamic Vinegar
Splash of Tabasco sauce or your favorite
1 tsp oregano
2 Tbs general purpose BBQ rub (Lysanders, Bilardo Bros, Dizzy Dust, etc)
6 oz beef broth or better yet - beer or fruity red wine (use the cheap stuff)
1 large dried chili pepper - pasilla (wimpy)
Chipotle (hotter) pequin (hotter yet) Scotch bonnet or Habenero (five alarm)
Kosher salt and fresh ground pepper to taste.
Wood chunks - I used hickory, mesquite and pecan in ATL

Preparation:

Preheat your Egg to 275-300°

Open tomato and bean cans and dump into appropriately sized "chili pot", deep Corningware casserole dish, metal stockpot, cast iron Dutch oven, etc.



Fry bacon extra crisp in a non stick skillet and remove and crumble into chili pot.

Use bacon drippings to brown ground meat or sausage seasoning with salt and pepper as you go.

Halfway through the browning process, add onions and garlic, drain grease and dump contents into chili pot.

Float your dried chili(s) on top.

Add in all remaining ingredients and stir thoroughly to incorporate well.

Cook on the Egg with smoking chunks, placing chilipot on a pizza stone or other "thermal barrier". This allows the chili to heat slowly and pick up more smoke flavor.

Stir and taste every 20 minutes or so.

Remove the dried pepper when you have the heat you might be looking for.

Monitor the chili temp with an instant read thermo or Polder. At about 140° internal and 1.5 to 2 hours, remove the thermal barrier. With the pot directly over the heat now, it should come up to almost a boil in about 30 more minutes.

Serve with thinly sliced green onions and grated cheddar cheese on top.

It will taste even better the next day, of course.

Recipe Source

Author: Kenny Gajda (KennyG)

BBQ Chicken Nachos

Ingredients

Equal parts white and dark meat chicken
Rendezvous dry rub and sauce
Nachos chips
Cheese sauce
Jalapenos

Procedure

Grill or smoke chicken until done
Put chopped chicken on nacho chips
Cover with cheese sauce
Add bbq sauce and sprinkle with dry rub
Top with jalapenos and serve

Recipe Source

Author: crimsongator

Grilled Bologna by Richard Fl

INGREDIENTS:

1 4 Lbs Bologna, Chub, I Used Smithfield pork/chicken

Marinade:

1/3 Cup Italian Salad Dressing

1/3 Cup Favorite BBQ Sauce

Add when placing on BGE

Some Favorite Rub



Procedure:

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

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

Also , when sliced, makes a great sandwich.

Nutrition Facts

Nutrition (per serving): 0.0 calories; 0.0g total fat; 0.0mg cholesterol; 0.0mg sodium; 0.0mg potassium; 0.0g carbohydrates; 0.0g fiber; 0.0g sugar; 0.0g protein.

Recipe Source

Source: BGE Eggtoberfest '08, Richard Fl

Bloody Marys ala FlaPoolman

INGREDIENTS:

1 Quart Motts Clamato Juice
10 Ozs 80 Proof Vodka aor gin (8 Ozs= 25%, 16 Ozs= 33%)
1-2 Bottle Caps Lemon Juice Concentrate (Use Cap off Bottle)
2 Glugs Worcestershire Sauce (Turn Bottle Up and it will say GLUG)
5 Shakes Tabasco Sauce
10 Shakes Celery Salt (Hold Jar and Pat Bottom For 1 Shake)
10 Shakes Celery Seed (Hold Jar and Pat Bottom For 1 Shake)
20-25 Twists Course Ground Black Pepper, Pepper Grinder
If fresh from pepper mix +/- 1/2 Teaspoon--If from Shaker or Can, Make a coating on top of liquid 2 1/2"-3" Diameter.

Procedure:

This needs to be made at least 3 days in advance.

Mix all in a pitcher-ONE BATCH- at a time. Stir with a wooden spoon, with slots if available,. This mixture is ready to serve over ice at once, but if refrigerated overnight it sharpens the taste and hotness.

Garnish with pickle, dill, orange slice, stick of celery, Optional.

People in Upper Mid-Western states sereve 10 Oz bloddy marys with a small side glass of beer: 4-6 Ozs.

Try it you might like it, It's like an unmixed boiler maker, but not as strong.

Recipe Source

Author: H. Wrichtoon Jackson

Source: BGE Eggtoberfest '08, FlaPoolMan

Indonesian Satay

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

Ingredients:

1/2 lb unsalted butter
1/2 cup chopped onion
1/4 cup grated ginger
1/4 cup lemon juice
1 zest from 1 lemon
6 Clove garlic (rough chop)
2 Tbs hot chile flakes (or more)
3 Tbs coriander seed
2 Tbs cumin seed
1 Tbs mustard seed
1/4 cup brown sugar
1 cup naturally brewed soy sauce
1 cup katjup manis (Indonesian sweet soy sauce)
1/2 cup teriyaki sauce
30 bamboo skewers
2 pork tenderloins
bunch coriander/cilantro leaves as garnish
Katjup Manis = equal parts molasses, teriyaki and soy sauce

Preparation Directions:

Soak skewers in water

Toast coriander, cumin chile flakes and mustard seeds in cast iron pan until fragrant (pungent). Break with mortar and pestle.

Melt butter in saucepan and cook onion, garlic, ginger and lemon zest over medium heat until onion is transparent.

Add spices, lemon juice, teriyaki soy and ketjap manis and boil 5 minutes. Allow to cool to room temperature

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

Cooking Directions:

Skewer pork pieces. Reserve marinade. Set BGE to 325 with a flat, even bed of coals. Place skewers on grill close lid for 5 minutes. Open lid, look for even browning on pieces, turn and rearrange if there are hot spots. Cook for another five minutes and check

color for doneness. Any satays that are not brown and caramelized can be finished with the lid open.

Strain marinade if desired bring to a boil for five minutes

Special Instructions:

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

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

Recipe Source

Author: Little Steven steve@ridgewoodusa.com

Spicy Peanut Cashew Sauce

Dipping Sauce for Indonesian Satay

Ingredients:

1 cup commercial peanut sauce
1/2 cup crunchy peanut butter
1 cup coconut milk
1/2 cup Thai chili sauce
1/2 cup cashew pieces pounded
2 Tbs sesame oil
2 Tbs crushed red chilies
2 Tbs toasted sesame seed
1/4 cup chopped fresh cilantro
water as necessary to thin

Preparation Directions:

Pound the cashews in a plastic freezer bag with a meat mallet.

Cooking Directions:

Combine all ingredients in saucepan and heat slowly. Add water to develop a consistency between the commercial sauce and the peanut butter or your preference

Special Instructions:

Serve warm with satay skewers

Recipe Source

Source: Little Steven (steve@ridgewoodusa.com)

Chili Roasted Nut Mix - Eggtoberfest 2008

Cashews, raw
Peanuts, raw
Pecans, raw
Pumpkin Seeds, shelled & raw
Craisins
Golden raisins
Coconut chunks, unsweetened
Roasted Chili Oil
Brown Sugar
Dizzy Pig, "Red-Eyed Rub"
Sea salt



Mix all nuts in large ziploc bag

Add enough Chili Oil to coat nut mix

Add enough Brown Sugar to coat nut mix

Roast in shallow pan (pizza pan or slotted pan lined with foil) at 400-450 for 10 min then mix and roast for another 5-10... keep an eye on since the sugar will make things burn faster... Nuts are done when the "pale" nuts begin to turn golden.

Take off egg and mix with salt, cinnamon and your favorite Dizzy Pig rub to taste. I used Red-Eye which is my fav!

Allow nuts to cool before serving so the nut will get to their "toasted" consistency.

I usually buy cashews, almonds, peanuts, pumpkin seeds, unsweetened dried coconut. If I really want to "impress" (i.e., spend \$\$), I throw in a few macadamia and pistachios. I usually add craisins, golden raisins and dried apricot (diced) for color. I've thought about adding other dried fruits, but most are candied and I really don't care for "too sweet" - though the chili oil will temper some of that... One thing that I would caution against is sunflower seeds... too small and fall through the pan...learned that the hard way...

Balsamic Glazed Beets - 2008 Eggtoberfest

3 lbs beets
1/2 cup balsamic vinegar
3 Tbsp brown sugar - (packed)
2 Tbsp butter
1 tsp kosher salt
1/2 fresh pineapple chunks, canned or frozen may be used

BGE Set-up: Indirect at 400 degrees

Wrap beets in aluminum foil (2 or 3 to a foil pack). Do not peel or cut beets.

Place in BGE for 1 hour or until a knife can be inserted into the beet. Consistency should be a firm "baked potato"

Prepare Glaze: Bring balsamic vinegar and brown sugar to boil in a large 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 Egg and unwrap. Allow to cool slightly for easier handling.

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

Raise BGE temp to 450 degrees

Combine roasted beets and pineapple chunks in a deep sided pan/skillet for finishing on the Egg.

Pour glaze over beets, mix well.

Place pan in the Egg 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 oven, the more the beets will caramelize. Note that the beets, themselves, will also provide additional sugars for glazing.

Remove pan from fire and transfer to serving dish.

Serves 8

Preparation time: 15 minutes

Cooking time: 75 minutes

Ready in: 90 minutes

Nutrition Facts

Nutrition (per serving): 229.0 calories; 87% calories from fat; 23.0g total fat; 61.9mg cholesterol; 240.5mg sodium; 52.8mg potassium; 7.2g carbohydrates; 0.1g fiber; 0.0g sugar; 0.3g protein.

Cooking Tips

Tip 1:

This recipe is great with any root vegetable (sweet potatoes, parsnips, beets, etc.) or fall "squash" (acorn, pumpkin, butternut). The key is to make sure all of the "pieces" are cut to the same size to ensure a more even cooking time for the mixture. Bigger pieces will

take longer to cook than smaller ones! (Mom taught me that one!)

Tip 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...

Variation 1:

Reduce the amount of brown sugar to 1 ½ 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 on the egg!

Variation 2:

Instead of pineapple, try adding a ½ tablespoon more of brown sugar and about 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!

Variation 3:

Top off the dish for serving with some toasted pecans!

Variation 4:

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!

Roasted Carrots - Eggtoberfest 2008

1 1/2 lb baby carrots
2 Tbs extra virgin Olive Oil
3 Tbs balsamic vinegar
1 tsp garlic salt

BGE Set-up: Indirect with drip pan on platesetter

Wash, peel and trim baby carrots with greens cut to 1 inch above carrot

Mix balsamic vinegar, olive oil and garlic salt in a ziploc bag. Add carrots and coat well.

Reserve liquid

Place carrots directly on Egg surface over drip pan.

Roast carrot for 40 minutes or until done, turning carrots every 10 minutes. Carrots will be done when a fork can be inserted easily.

Remove from Egg and place on platter. Drizzle with balsamic mixture from ziploc.

Serves 4

Preparation time: 45 minutes

Cooking time: 40 minutes

Ready in: 45 minutes

Nutrition Facts

Nutrition (per serving): 87.3 calories; 31% calories from fat; 3.2g total fat; 0.0mg cholesterol; 572.3mg sodium; 487.0mg potassium; 14.9g carbohydrates; 3.3g fiber; 0.0g sugar; 1.4g protein.

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