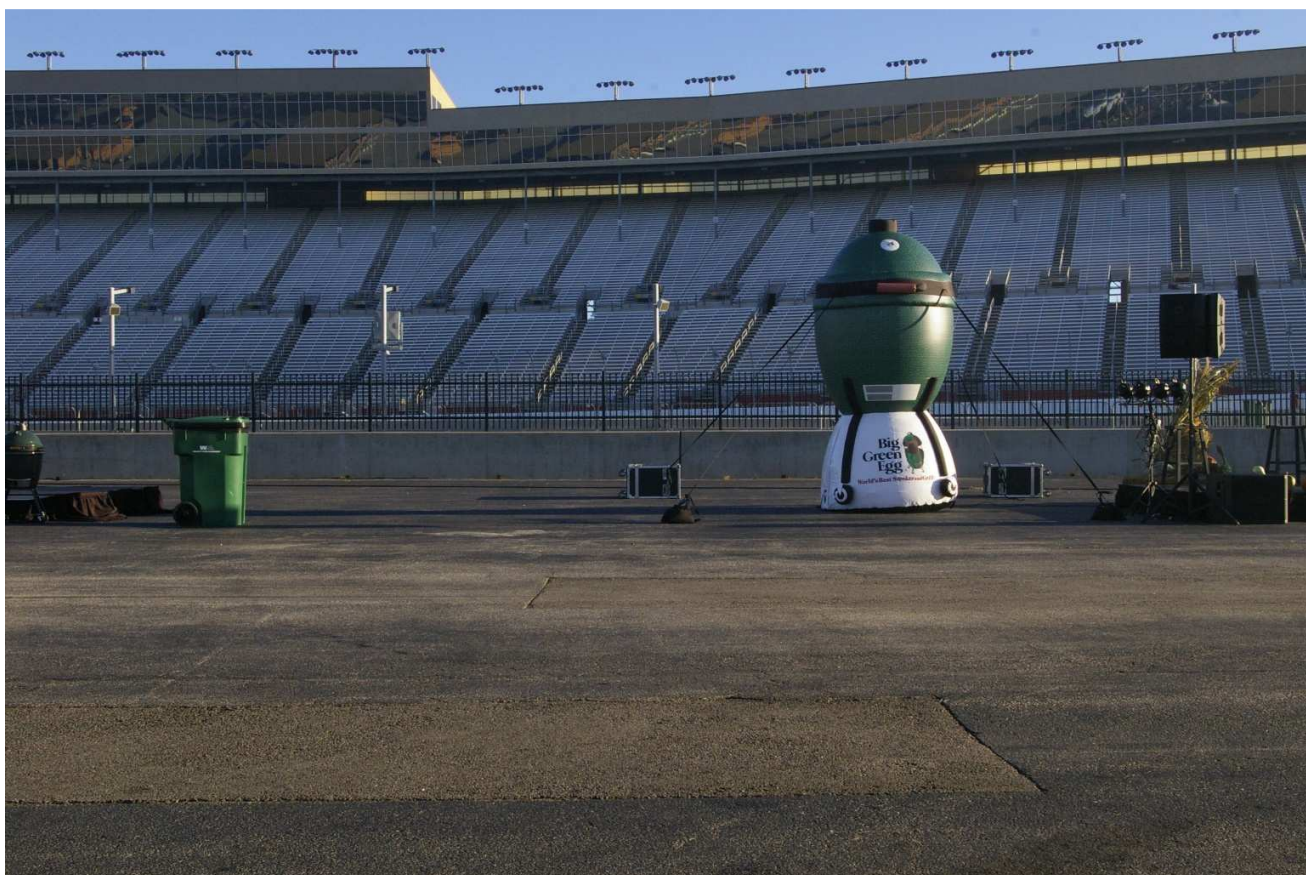


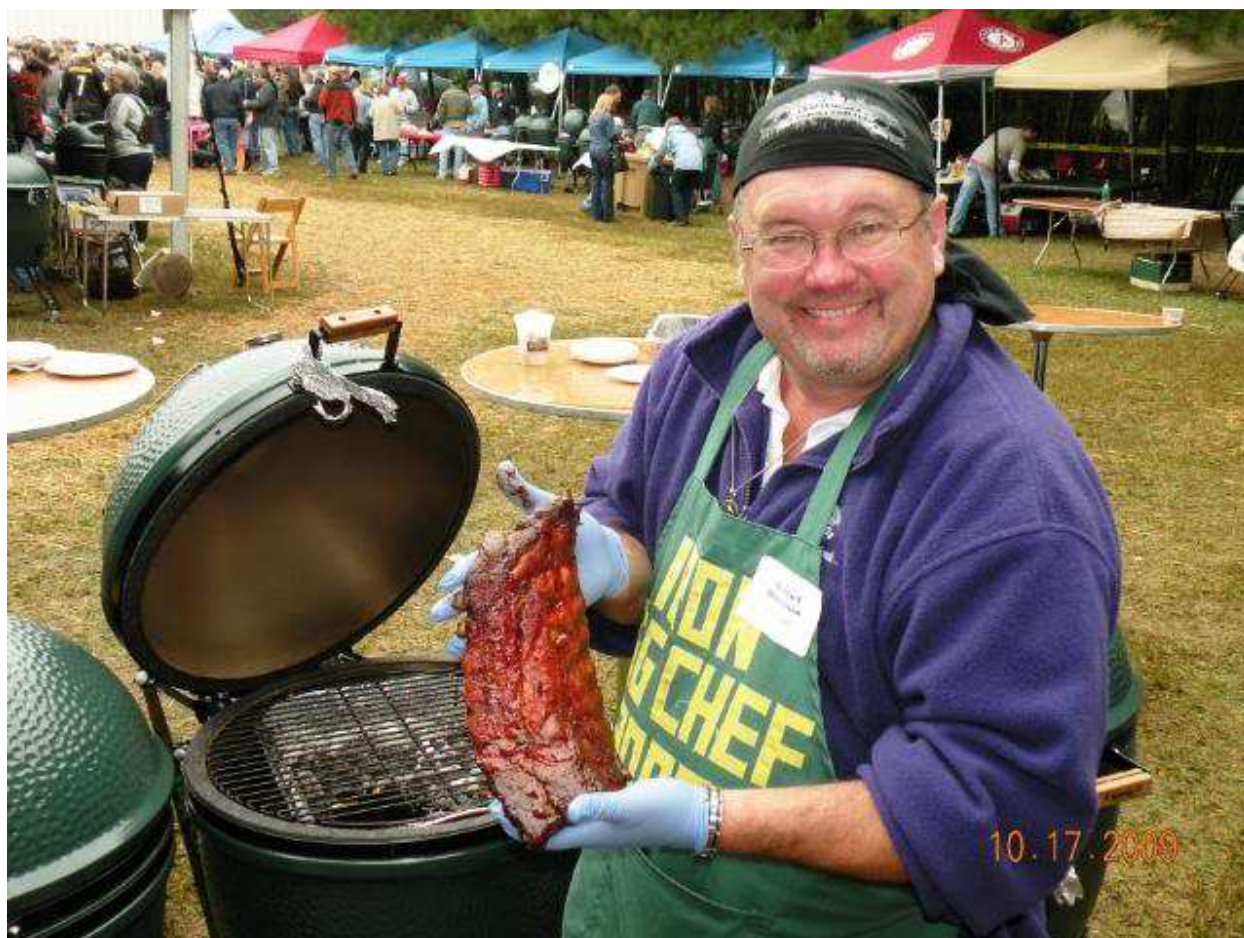
EGGtoberfest2010

Atlanta International Raceway

October 15-16, 2010



Dedicated to the Memory of ‘Car Wash Mike’



Michael McKernan at EGGtoberfest 2009

(photo courtesy of Beli)

On July 4 of this year, we lost one of our long time Forum members, Mike McKernan. Mike, who was known to most of us as simply ‘Car Wash Mike’ introduced us to his style of ribs and also to his step-granddaughter Kaleigh – both of whom we grew quite fond. Mike joined the Forum in July of 2000 and made his last post on the morning of his death. Mike was proud to be one of our first ‘Iron Egg Chefs’. I think this tribute from our Forum member ~thirdeye~ sums it up nicely:

“On July 4th, 2010 "Car Wash Mike" McKernan passed away. Mike was a true BBQ ambassador, proud to be an Egghead, and was one of the most distinguished members of the Big Green Egg Forum. He will be missed but never forgotten. I will remember him as being quick to help out the younger cooks and the old hands alike, always handing out good advice, and he never tired of answering the same questions over and over. There is no doubt that Mike is responsible for teaching thousands of folks to barbecue ribs.”

Mike’s recipe for ribs is included in this year’s cookbook but a more detailed posting on <http://playingwithfireandsmoke.blogspot.com/> provides even more direction.

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Appetizers



Bruschetta Gorgonzola

Ingredients

8 oz Gorgonzola crumbled
36 slices (1/2-inch thick) baguette bread, about 1 loaf 3 Tbs honey
1/4 cup extra-virgin olive oil

Procedure

Procedure

- 1 Preheat oven to 350 degrees with plate setter (I cover mine in foil)
- 2 Brush bread with olive oil, put on plate setter for about 5 minutes, until bread is pale golden
- 3 Arrange cheese on the toasts and bake until cheese is melted - about 3 minutes.
- 4 Remove to serving platter and drizzle with honey.

Source

Author: Susan Egglaine

Cheesy Spinach and Artichoke Dip

Ingredients

1	can (14 oz)	artichoke hearts, drained and finely chopped	3/4	cup	mayonnaise
			1/2	cup	shredded mozzarella cheese
1	pkg (10 oz)	frozen chopped spinach, thawed and drained well	1/2	tsp	garlic powder
3/4	cup	grated Parmesan cheese			

Procedure

Directions

- 1 Heat EGG to 350F.
- 2 Mix all ingredients and spoon into an oven proof casserole dish.
- 3 Bake in EGG, approximately 20 minutes or until all cheese is melted and heated through.
- 4 Served best with tortilla chips. It is awesome.

Source

Author: Chris Johnson

Cream Cheese and Chicken Jalapeno Poppers

1	lb	boneless, skinless chicken breast	1/8	tsp	salt
2 - 3	Tbs	your favorite rub	1/8	tsp	pepper
		Olive oil	30		jalapeño peppers
1	pkg (8 oz)	cream cheese, softened	15		thin bacon slices, sliced in half.

Procedure

Directions:

- 1 Mix rub and olive oil to create a paste.
- 2 Place chicken in a shallow dish or zip-top plastic freezer bag and add paste; cover or seal, and chill for 30 minutes or overnight.
- 3 Grill over direct heat until done (or smoke with your favorite wood chips).
- 4 Let chicken cool slightly, and finely chop.
- 5 Stir together chicken, cream cheese, salt, and pepper in a bowl. You may also want to add some extra rub seasoning.
- 6 Cut jalapeño peppers lengthwise in half. Remove the seeds and veins (unless you want a hotter version).
- 7 Spoon the chicken mixture into cavity of each pepper.
- 8 Wrap each pepper half with 1 bacon slice, securing with wooden picks as necessary.
- 9 With the plate setter with legs up, grill (on the grid) at 350° for 30 minutes or until bacon is crispy.

Source

Author: SC 'Burgh Girl

Author Notes

My favorite is Penzey's Galena Street Rib and Chicken Rub.

The cheaper and thinner the bacon is, the better.

For Eggtoberfest 2010, in an effort to cook more jalapenos at one time, I placed the stuffed jalapenos on pizza pans and would cook one pan placed on the grid and another on top of the plate setter (legs down). When the bottom tray was done, I would rotate the top pan to the grid and put a new pan on the plate setter.

Dates With Manchego Cheese and Pepper Bacon

These have been a wild success at the past two Eggtoberfests. I've been told both years that these were the best things that people had eaten at the fest. Simple to make. While I usually get the ingredients at the DeKalb Farmers Market, I've been able to find the jumbo dates and manchego cheese at Kroger or Publix Supermarkets.

Ingredients

24 Jumbo Medjool Dates

12 Slices Thick cut Pepper Bacon
Manchego Cheese



Procedure

Procedure

- 1 Pit the dates by making a small slice along one side.
- 2 Insert a cube of manchego cheese the size of the cavity in the date.
- 3 Wrap with ½ slice of the best quality pepper bacon you can find.
- 4 Place on bamboo skewer. I typically put three dates on a six inch skewer or two dates on a 3 inch skewer.
- 5 Cook on a raised grill at 375-425 until the bacon is crisp (about 15 minutes) turn the dates a few times during the cooking process.
- 6 Use cherry, pecan, or other smoking woods if you prefer a little more smoky flavor.
- 7 Allow to cool and enjoy.

Source

Author: John Roudebush (Roudy)

Eggtoberfest 2010 - Grill and Brew Club Baked Brie

A delicious brie baked on the egg in a puffed pastry shell with Raspberry Jam, Brown Sugar, Walnuts, and Maple Syrup.

Ingredients:

large sheet of puff pastry dough	Brown sugar
1 round or wedge of Brie cheese (do not remove rind)	Chopped Walnuts
Raspberry Jam, or other sweet jam	1/4 cup maple syrup

Procedure

Instructions:

- 1 Preheat egg to 350 degrees F
- 2 On a stick-free cookie sheet, lay out the puff pastry. Put brie round or wedge on top.
- 3 Spread jam on brie, fold dough over top, cutting off excess dough.
- 4 Drizzle maple syrup and place a handful of brown sugar and some chopped walnuts on top.
- 5 Bake at 350° for 25-30 minutes, pastry should be golden brown.
- 6 Let cool for 10 minutes before serving. Serve with crackers and apple slices.

Servings: 4

Source

Author: Matthew Underwood

Author Notes

Fri 22 Oct 2010 12:03:31 EDT

PepperSnapps

Ingredients

1 1/2 dozen	golf-ball size Baby Bells (mini green peppers), stems and seeds removed	2 Tbs	diced jalapeno peppers (well drained)
		3 Tbs	crushed pineapple in syrup, well drained.
1 cup	cheese curds, chopped	3-4 strips	bacon (3/4 cooked, cut 1" to 2" (to cap baby bells)
2 tsp	Parmesan cheese		hot sauce (optional)

Procedure

Directions

- 1 Heat BGE between 350-375F and set the grate at lid level.
- 2 Mix the cheese curds, parmesan cheese, jalapeno peppers and pineapple.
- 3 Stuff the peppers with the mixture, cap with bacon and secure with toothpicks.
- 4 Grill 10-12 minutes and serve with your favorite hot sauce (if desired).

Source

Author: Team Loeffler

Pimento Cheese Jalapeno Poppers

8	oz	extra-sharp aged New York (orange) Cheddar	2/3	cup	mayonnaise
					Texas Pete hot sauce (to taste, optional)
2 - 4		cloves of fresh garlic	30		jalapeño peppers
1	jar (7 oz)	chopped pimentos, drained	15		thin bacon slices, sliced in half
1/2	tsp	black pepper	8	oz	extra-sharp Vermont white Cheddar
		Cayenne to taste			

Procedure

Directions:

- 1 Shred cheeses; I use the fine shredding plate on my food processor.
- 2 Remove cheeses and change out the shredding plate for the chopping blade.
- 3 Add the fresh garlic to the bowl and process until finely chopped. Scrape sides.
- 4 Put the cheeses back in the bowl and add the black pepper, cayenne, mayonnaise, and Texas Pete. Process until the mixture is smooth.
- 5 Add the pimentos and process just until incorporated.
- 6 Refrigerate until flavors are married and the cheese is firm.
- 7 Cut jalapeño peppers lengthwise in half. Remove the seeds and veins (unless you want a hotter version).
- 8 Spoon the pimento cheese into the cavity of each pepper.
- 9 Wrap each pepper half with 1 bacon slice, securing with wooden picks as necessary.
- 10 With the plate setter with legs up, grill (on the grid) at 350° for 30 minutes or until bacon is crispy.

Source

Author: SC 'Burgh Girl

Source: adapted from Mother's Everyday Pimento Cheese, Gourmet, 1999

Author Notes

I add 4 ounces cream cheese to the pimento cheese when I use it to stuff jalapenos.

The cheaper and thinner the bacon is, the better.

For Eggtoberfest 2010, in an effort to cook more jalapenos at one time, I placed the stuffed jalapenos on pizza pans and would cook one pan placed on the grid and another on top of the plate setter (legs down). When the bottom tray was done, I would rotate the top pan to the grid and put a new pan on the plate setter.

Redfish Lollipops

A fun appetizer. No plate is needed.

Ingredients

6 8-10 oz fish fillets
1/2 cup butter

Chef Paul Prudhomme's Blackened Redfish Magic
Skewers

Procedure

Directions

- 1 Take fish fillets and cut into 3/8 inch strips.
- 2 Roll the strips and place on a skewer (it should resemble a lollipop).
- 3 Melt 1/2 cup butter in a separate pan.
- 4 Dip fish into butter, coating both sides.
- 5 Sprinkle Blackened Redfish Magic evenly on both sides.
- 6 Cook over high heat quickly until the underside forms a sweet crust. Turn and repeat, being careful not to burn.

Note:

- 1 Soak wooden skewers in water for about an hour so they do not burn.

Source

Author: Jeff Caldwell

Stuffed Mushrooms

Ingredients:

12	oz	mushrooms (package)	4	Tbs	chopped parsley
			1/2	tsp	tarragon
2 - 3	Tbs	butter	1/2	tsp	salt
1	Tbs	vegetable oil	1/4	tsp	black pepper
3	Tbs	chopped onion	2 - 3	Tbs	half & half
1	Tbs	chopped shallot (or green onion)	Topping:		
3	Tbs	Italian bread crumbs	1/2	cup	grated Swiss cheese
1/4	cup	grated Swiss cheese	1/4	cup	butter
1/4	cup	grated Parmesan cheese			

Procedure

Preparation:

- 1 Wash mushrooms. Remove and chop stems. Saute 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.
- 2 Fill mushroom caps with mixture and top each with a small amount of grated swiss cheese and a dot of butter.
- 3 Bake at 375 degrees dome temp indirect with platesetter (feet up) on a screen or tray with holes for 20-25 minutes or until tender.

Source

Author: Rick & Jen Bostain (Rib Bones)

TNT Bombs

Ingredients:

1	jalapeno pepper - select straight peppers for easy assembly	2	tooth picks
1	tsp Filling	Filling	
1/4	segment sausage link (I used Johnsonville Hot Links)	12 oz	Cream Cheese
1/4	segment small dill pickle – use petite dill pickles	4 Tbs	dip or sauce (I used Roasted Pineapple and Habanero Dip from Robert Rothschild Farm along with some Ginger Wasabi Sauce)
1	small strip roasted red pepper		
2	lengths cut bacon strip		

Procedure

Directions

- 1 Cut each jalapeno in half lengthwise. Clean seeds and membrane as desired to control heat.
- 2 Cut the sausage lengths to the length of the jalapeno. Then cut each segment in quarters lengthwise.
- 3 Cut the dill pickle s to the length of the jalapeno. Then quarter each piece lengthwise.
- 4 Cut the roasted red pepper pieces to the same length as the dill pickle pieces.
- 5 Cut a full bacon strip into half and then split each half lengthwise so each piece provides 4 pieces for wrapping. Cutting the bacon is best done when cold.
- 6 Use the back of a teaspoon to coat the inside of each side of the jalapeno with the cheese dip mixture (approximately 1/2 tsp on each half)
- 7 Place a a segment of sausage onto one side of the jalapeno. Place a dill pickle and red pepper on either side of the sausage. Cap this half of the jalapeno with the other half of the jalapeno.
- 8 Wrap a pi a piece of the cut bacon around one half of the length of the jalapeno and secure it with a toothpick. Wrap another piece around the other half of the jalapeno and secure it with a toothpick.
- 9 Repeat the above steps to assemble as many jalapenos as desired.
- 10 Pre-heat a BGE to approximately 300 degrees F. Place the assembled jalapenos on the cooking grid and cook for a total of about 20 minutes - or until the bacon is done, turning as needed to get uniform cooking.
- 11 Remove the jalapenos when done. Cut each jalapeno in half between the two bacon wraps to create two bombs from each jalapeno. Serve and enjoy while hot.

Source

Author: Bob Quiero

Baking



2010 Eggtoberfest Grits-Cornbread Recipe

This is our EGGTOBERFEST 2010 Recipe. Grits makes the bread rise about 25% higher than Cornmeal. Great to see everyone !

Ingredients:

		3	tsp	baking powder
1	cup			oil wesson, corn or canola
1	cup			self rising flour
2	cups			yellow corn meal or grits
1	can - sm			cream style corn
		2	cups	sour cream
		3		eggs
		1	Tbs	tlbs sugar

Procedure

Instructions:

- 1 Mix all the dry ingredients.
- 2 Add the Eggs, oil, sour cream, mix again.
- 3 Bake in well oiled 10-12 inch cast iron skillet for 30-35 minutes.
- 4 Use platesetter in Egg.

Optional :

- 1 add chopped Jalapeno, green pepper, or apple tidbits for color & flavor. We roll apple bits in cinnamon-sugar mix.

Servings: 8

Source

Author: tnslagamater

Author Notes

Sun 17 Oct 2010 10:19:02 EDT

Beer Bread

3 cups self rising flour
6 Tbs Sugar

1 can (12 oz) beer – room temperature
 $\frac{1}{4}$ cup melted margarine

Procedure

- 1 Mix flour, sugar and beer together and put in greased loaf pan.
- 2 Bake at 350 degrees for 15 minutes, then pour $\frac{1}{4}$ cup melted margarine on top and bake an additional 35 minutes.

Source

Author: TnVolKen

Breakfast Braid

Ingredients

16 oz	bulk Jimmy Dean Hot Sausage	4 oz	cream cheese, cubed
1/2 cup	chopped onion	2 tbs	chopped green onions
1/4 cup	chopped celery	2 tbs	fresh parsley minced
1/4 cup	chopped green bell pepper	1 pkg (8 oz)	refrigerated recipe creations (crescent rolls not cut)
1 clove	garlic (minced)	1	egg, (lightly beaten)

Procedure

Directions

- 1 In a skillet over medium heat, cook sausage, onion, celery, green pepper, and garlic until meat is no longer pink and vegetables are tender. Drain.
- 2 Add cream cheese, green onions, and parsley. Cook and stir over low heat until cheese is melted. Set aside.
- 3 Unroll dough on a greased baking sheet. Roll into a 12-in x 10-in rectangle. Spoon sausage mixture to within 3 inches of long sides and 1 inch of ends.
- 4 On each long side (where there is no meat mixture), cut 3/4 inch wide strips 3 inches into the center. Starting at one end, fold the strips, alternating sides and laying it at an angle over the previous strip to form a braid. Brush the dough with the egg.
- 5 Grill at 350 degrees for 20-25 minutes or until golden brown. Store leftovers in the refrigerator.

Yield: 8-10 servings

Source

Author: Rooney Caldwell

Breakfast Pizza

Ingredients

scrambled eggs	applewood smoked bacon
sliced potato	cheese
caramelized onions	pizza crust (12 in)



Procedure

Directions

- 1 Spread the scrambled eggs on the pizza crust.
- 2 Spread some sliced potatoes, followed by the caramelized onions and smoked bacon.
- 3 Cover the entire pizza with cheese.
- 4 Place on the EGG at 375F for about 10 minutes or until the cheese is melted.

Cheezy Pepper Grits

Ingredients

1 cup	Yellow Grits (Lakeside is preferred)	1 cup	shredded sharp cheddar cheese
3/4 cup	water	1/3 cup	grated parmesan cheese
1/4 cup	heavy cream	1/2	finely diced anaheim pepper
2 tsp	kosher salt	1/2	finely diced jalapeño pepper
1	habanero pepper halved	1/2	stick salted butter
		1 tsp	parsley



Procedure

Procedure

- 1 Bring water, cream, salt and habanero pepper to a boil
- 2 Remove habanero pepper
- 3 Whisk in grits.
- 4 Whisk in cheddar and parmesan cheese
- 5 Whisk in peppers
- 6 Let simmer until liquid is absorbed
- 7 Pour into aluminum loaf pan
- 8 Cover with foil and let sit overnight in refrigerator
- 9 Remove loaf from pan and slice into 1/2 inch slices
- 10 Brush with melted butter and parsley
- 11 Grill 5 minutes on each side over direct heat at 400 degrees

Source

Author: David Russell

Crawfish Pizza

Ingredients

For the crust:

6	Tbs	plus 1 tsp extra-virgin olive oil
3	envelopes (3/4 oz)	active dry yeast
2	tsp	sugar
2	cups	Warm Water (110* F)
5 1/2	cups	bread flour -- add as needed
3	tsp	fine salt
1	Tbs	chopped fresh rosemary
1	tsp	kosher salt

Crawfish Pizza Sauce

1/2	cup	butter
1	lb	crawfish tails
1/2	tsp	cayene pepper
2		shallots
2	pints	heavy (whipping) cream
1	tsp	white pepper
1	tsp	paprika
		garlic powder - or to taste
1	bunch	finely chopped green onions

Procedure

Directions

For the crust:

- 1 Light oil a large bowl with one teaspoon of the oil and set aside. In the bowl of an electric mixer fitted with the paddle attachment, combine the yeast, sugar, water and 2 tablespoons of the oil. Stir and let sit until foamy, about 5 minutes.
- 2 Add the flour and the fine salt and mix on low speed until the dough comes together and forms a ball, 2 to 3 minutes.
- 3 Increase the speed to medium and mix for 8 minutes. If the dough is sticky, continue mixing and gradually add up to 1/4 cup more flour.
- 4 Form into a ball and place in the prepared bowl. Cover with plastic wrap or a kitchen towel and let rest in a warm, draft-free place until doubled in size - about 1 to 1 1/2 hours.

Crawfish Pizza Sauce:

- 1 Saute' shallots and seasonings with butter. Add whipping cream and cook for 10 to 15 minutes.

Crawfish Pizza:

- 1 Spread a layer of sauce down on the pizza crust. Sprinkle with mozzarella cheese, finely chopped green onions, crawfish tails and EGG till golden brown and cheese is bubbling.

Source

Author: BayouEgger and Toots

EGG Damper

Ingredients

2 cups	all purpose flour	1 tsp	salt
3 tsp	baking powder	3/4 cup	water

Procedure

Directions

- 1 Heat BGE to 500F and use plate setter with grate.
- 2 Coat the insides of a bread pan with vegetable shortening.
- 3 Mix ingredients until just combined. Make a dough ball. Place in pan and seal with aluminum foil.
- 4 Bake for 30 minutes
- 5 Serve hot with butter and honey.

Source

Author: Team Loeffler

Eggtoberfest 2010 - Grill and Brew Club Cinnamon Danish

An easy but impressive Cinnamon Cheese Danish

Ingredients:

1	egg yolk
2 sheets (one box) frozen puff pastry dough, defrosted	1 2/3 cups cinnamon chips, divided
6 oz cream cheese, softened	1 egg beaten with 1 Tbs of water (for egg wash)
3 Tbs sugar	

Procedure

Instructions:

- 1 Setup egg for indirect with a pizza stone and Preheat to 400 degrees.
- 2 In a small mixing bowl, beat cream cheese, sugar, and egg yolk until well blended.
- 3 Set aside three tablespoons of the cinnamon chips for garnish. Stir the remaining cinnamon chips into the cream cheese mixture. Set aside.
- 4 Unfold each piece of dough and place each on a parchment paper. With rolling pin, gently roll each piece of dough into a 10"x10" square.
- 5 Spread the cream cheese mixture lengthwise down the center third of each dough rectangle.
- 6 Cut 1-inch wide strips from the edges of the dough almost to the filling.
- 7 Brush the dough edges with the beaten egg wash.
- 8 Begin the braid by folding the top row toward the filling. Alternately fold the strips at an angle from each side across the filling toward the opposite side. Fold bottom row toward the filling and finish by stretching last strip and tucking under to seal.
- 9 Brush entire loaf with the rest of the beaten egg wash.
- 10 Bake in preheated egg indirect on a pizza stone for 25-30 minutes or until pastry is browned and puffed.
- 11 Remove from oven and garnish with reserved cinnamon chips.

Servings: 10

Source

Author: Matthew Underwood aka/grillandbrew

Author Notes

Thu 21 Oct 2010 12:04:58 EDT

Eggtoberfest 2010 - Grill and Brew Club Pizza Crust

A simple basic yet delicious Pizza Crust

Ingredients:

1 1/2 cups cold water	1 1/2 tsp salt
3 3/4 cups bread flour	1 1/2 Tbs honey
1 1/2 Tbs olive oil	1 packet rapid rise yeast

Procedure

Instructions:

- 1 Mix in bread maker
- 2 Put ball of dough in a ziplock bag with some olive oil.
- 3 Leave to rise overnight.
- 4 Cut into 3-4 pieces for 3-4 crusts

Source

Author: Matthew Underwood

Source: Martyn Easton

Author Notes

Fri 22 Oct 2010 11:50:46 EDT

Eggtoberfest 2010 - Grill and Brew Club Pizza Sauce

A great basic and easy homemade pizza sauce

Ingredients:

olive oil	fresh basil
fresh garlic	crushed red pepper
fresh tomatoes	Salt
fresh oregano	pepper

Procedure

Instructions:

- 1 Chop garlic and saute in pan with olive oil.
- 2 Add tomatoes cut into small pieces.
- 3 Add chopped oregano and basil.
- 4 Add crushed red pepper to taste.
- 5 Add salt and pepper to taste.
- 6 Simmer until desired consistency
- 7 Puree in blender

Source

Author: Matthew Underwood

Author Notes

Fri 22 Oct 2010 11:55:30

Eggtoberfest 2010 - Grill and Brew Club Quiche

A Quick and Easy Quiche

Ingredients:

4	eggs	2	cups	milk
1	cup	buttermilk	baking	mix
		1	cup	shredded cheese

Procedure

Instructions:

- 1 Blend eggs, baking mix and milk in blender.
- 2 Grease 10-inch pie pan or quiche pan and spread cheese over bottom. Pour blended mixture over and bake at 350 for 45 minutes. Filling will puff slightly and be golden brown on top.

Variations:

Broccoli Quiche:

- 1 Layer 1/2 cup cooked broccoli over cheese.
- 2 Add 1 tsp. Tabasco to ingredients in blender.

Ham Quiche:

- 1 Layer 1/3 cup cubed ham and 1 sliced green onion over cheese.

Bacon Quiche:

- 1 Scatter 4 slices crisply cooked and crumbled bacon over cheese.

Servings: 4

Preparation Time: 45 minutes

Source

Author: Matthew Underwood - aka/GrillandBrew

Author Notes

Thu 21 Oct 2010 10:54:14 EDT

Mexican Cornbread

Ingredients

2	boxes	Jiffy Corn Muffin mix	1	can (14.75 oz)	cream corn
1	tsp	sugar	½	cup	sour cream
1	cup	shredded cheese	3		eggs, beaten
1	can (7 oz)	whole kernel corn	1		small can of chopped green chilies
½	cup	butter or margarine, melted			jalapeños to taste
1	cup	buttermilk			additional shredded cheese to put on top (optional)
					enough oil for the bottom of the molds (if using molds)

Procedure

Procedure

- 1 Preheat Egg or oven to 375 degrees.
- 2 In a large bowl, mix muffin mix, sugar, 1 cup shredded cheese and kernel corn.
- 3 In a small bowl, mix butter (or margarine), buttermilk, cream corn, sour cream, eggs, green chilies and jalapeños.
- 4 Add small bowl to large bowl and fold together.
- 5 Put in 9" x13" pan or cast iron molds.
- 6 If using molds, squirt oil in the bottom to basically fry the bread up nice and crispy.
- 7 Bake at 375 degrees for 45 minutes.
- 8 Add cheese to the top during the last 10 minutes.

Source

Author: Eric Hinman

Scotch Shortbread

Ingredients

2 cups	All-purpose flour (King Arthur)
3/4 tsp	Salt (regular)
1/2 cup	Granulated sugar (regular)
8 oz	Unsalted butter (2 sticks) at room temperature (Land O'Lakes)

Procedure

Procedure

- 1 Place butter in a bowl of electric mixer fitted with paddle attachment. Cream until fluffy, 3 to 5 minutes. Add sugar, and continue to beat until very light in color and fluffy, occasionally scraping down the sides of the bowl with a spatula, about 2 minutes more. Add flour mixture, and combine on low speed, scraping with spatula if necessary, until flour is just incorporated and dough sticks together when squeezed with fingers.
- 2 Pat dough into prepared 9-inch round non-stick pan. If rolling out dough to cut into shapes, form into a ½ -inch flat disk; wrap in plastic. Chill until firm, at least 1 hour or I've left in refrigerator for 1-2 days.
- 3 Heat oven to 325°. Bake until firm and just starting to color, about 20 - 25 minutes. Cool completely on a wire rack before packaging. Will keep 3 to 4 weeks in an airtight container.

EGGTOBERFEST VERSION

- 1 I doubled the recipe. Divided into three cake pans. Cooked double-decker over inverted placesetter with porcelain grill and then grill extender with second pan on top. Cooked at 400 degrees dome, flipped pans after 30 minutes and continued cooking for approximately another 10 minutes until golden on top. I cooked 12 pans of shortbread, two at a time.
- 2 TIP: Always put dough between sheets of plastic wrap when rolling, it's so much easier to handle.
- 3 Depending on the thickness of the dough, check the oven frequently during cooking. Remove when it is just starting to turn golden color. It should still be pretty light in color.
- 4 Don't eat until completely cool. It doesn't taste as good warm. I'm probably wasting my breath on this suggestion!

Source

Author: Anne Cooper (originally from Dumfries, Scotland)

Beef and Lamb



Brisket and Italian Sausage Sliders

Ingredients

1 to 2	lbs.	brisket flat, ground	2	tsp	granulated garlic
1	lb	Hot Italian Sausage, removed from casings	1	large	green bell pepper, sliced into strips
1	tsp	kosher salt	1	large	yellow onion, sliced into strips
1	tsp	fresh ground black pepper	1 to 2	pkgs	King Hawaiian Dinner Rolls
			1	roll	Waxed paper, cut into 4" squares

Procedure

Directions

- 1 First you will need to grind the brisket into ground meat. I use a Kitchen Aid with the meat grinder attachment and do a double grind. If you do not have a grinder, your local grocer will do it for you at no charge in most cases.
- 2 Combine the brisket, sausage, salt, pepper, and garlic and mix thoroughly with your hands.
- 3 Set aside about 2 tablespoons of the mixture.
- 4 Now take a really good tablespoon of meat and make a ball. Then place the ball between two pieces of waxed paper and flatten with a heavy pan to make nice slider patties. Repeat until all of the meat is processed.
- 5 Take a small cast iron skillet or a half moon pan and place on the EGG. Place the meat you set aside along with the onions and peppers and cook until desired tenderness. Salt to taste.
- 6 If you have enough room you can saute and cook the sliders at the same time. If not just cook the veggies and set aside until the sliders are done.
- 7 Slice the rolls and place one patty and a helping of the onions and peppers. These patties are great and freeze extremely well so you can prep a lot and then just fetch out of the freezer when desired because of the wax paper.

Source

Author: Doug Carroll (DrZaius)

Flat iron steak with pepper sauce and beer marinade

2	Flat Iron steaks	2 Tbs	brown sugar
6 oz	beer	4 oz	olive oil
2 Tbs	Pepper Sauce	8 oz	balsamic vinegar
1 Tbs	garlic powder	2 Tbs	Dijon mustard
1 Tbs	Southwest Chipotle seasoning	6 oz	beef broth
2 Tbs	onion, chopped		

Procedure

- 1 Cook direct heat at 600 – 700 degrees flipping on each side every 3 minutes to desired temp.

Source

Author: TnVolKen

Lamb Sliders

For the "Tzatziki" Yogurt Sauce

1/2 cup plain Greek-style yogurt
1 tsp minced garlic
3 Tbs grated cucumber
1 Tbs olive oil
2 tsp fresh lemon juice
1 Tbs chopped fresh parsley
1/2 tsp freshly ground black pepper
salt to taste

For the Lamb Burgers

1 lb lean ground lamb
1 Tbs minced garlic
2 tsp salt
2 tsp cracked black pepper
1 Tbs olive oil
1 tsp fresh minced rosemary
1 tsp fresh minced mint
8 to 10 Pepperidge Farm Slider buns



Procedure

Procedure

- 1 Combine the tzatziki ingredients in a small bowl and refrigerate until needed.
- 2 Mix the lamb burger ingredients together and shape into small burgers (~4 inches diameter).
- 3 Cook the sliders on a raised grill at 375-425 until done, about 10 minutes.
- 4 Serve on slider bun with a generous dollop of tzatziki sauce.

Source

Author: John Roudebush (Roudy)

London Broil

The cut of meat traditionally used is flank steak, but in recent years butchers have erroneously labeled top round roast/steak as London Broil.

Ingredients

2 lbs flank steak - (abt 2 1/2 lbs)

Marinade

2 Tbs Worcestershire sauce

1/4 cup white vinegar

1/2 cup Dijon mustard

1 cup oil (I use canola)

Procedure

Procedure

- 1 In a blender combine the Worcestershire sauce, vinegar and mustard at high speed.
- 2 Slowly drizzle in the oil until it is completely emulsified.
- 3 Pour 3/4 of the marinade into a zip lock bag with the steak. Squeeze out as much air as possible, seal and place in the refrigerator. Turn occasionally till cooking time. I prefer 24 hours.
- 4 Remove from marinade and cook to your desired doneness (medium rare is about 130 degrees F). Let rest for 10 minutes and then slice.
- 5 Take the reserved marinade and heat and then pour over slices as a gravy.

Source

Author: RustyRooster (Tom Chamberlain)

Marinated Flank Steak

INGREDIENTS:

1 1/2 lbs FlankSteak

Marinade:

1/3 cup Soy Sauce

1/4 cup Oil

3 Tbs Dry sherry

2 Tbs Honey

1 clove Garlic

1/4 cup Chopped Onions

1 1/2 tsp Ginger

Procedure

PROCEDURE:

- 1 Mix the marinade ingredients, add the flank steak and marinate overnight in the refrigerator or at room temperature for at least 4 hours. (A large Zip-Lock bag works great for this)
- 2 Grill over high heat, 500°F+ about 4 minutes per side. After removing the flank steak from the grill, let it "sit" for approximately 15 minutes for the juices to rest, then slice diagonally against the grain for tender, juicy meat.
- 3 Goes great with rice for dinner with a salad or with sliced French bread as an appetizer.
- 4 Serve hot or cold.
- 5 Cheers!

Source

Author: Brian & Marilyn Sessions

Source: Eggtoberfest '10, Kent BBQ

Author Notes

Recipe can be doubled, tripled- In fact when we make it, I often multiply it by 7 or 8 as it is so popular and we cook 12 pounds at a time.

Two keys to getting it just right (in my opinion) is to use lump charcoal and once you sear it on one side, take it off of the grill and "dip" it in the marinate again before searing the other side. This slows the cooking process of the inside to ensure a nice rare/medium rare while still getting the char on the outside. The dip thing is a little messy at first until you get in "the groove" then you can dip and flip without a mess. You can also add a piece of soaked fruit wood (apple, cherry, pear, plum, etc.) to the coals if you like.

Smoked Bologna

Procedure

- 1 Purchase one bologna log
- 2 Score bologna with sharp knife
- 3 Cover with mustard
- 4 Cover with brown sugar
- 5 Cook indirect at 250 for 2 to 3 hours

Source

Author: TnVolKen

Beverages



Apple Pie Moonshine

Ingredients:

1	gallon	apple cider	6	cinnamon sticks (I sprinkled with additional cinnamon for good measure)
1	gallon	apple juice	1 750 ml	bottle Moonshine or EverClear grain alcohol
3	cups	sugar		

Procedure

Preparation:

- 1 Bring apple cider, apple juice, sugar and cinnamon sticks to a boil.
- 2 Cool completely and add EverClear. We used 151 proof, because that is all that is legal for purchase in Florida. Can also be found in 190 proof in some states.
- 3 We made this at home and served it chilled. We had many repeat customers who knew it was in our coolers. Be careful though, it is more potent than it tastes!!!

Source

Author: Rib Bones (Rick & Jen Bostain)

Author Notes

Be careful....this is more potent than it tastes!

I served this chilled.....but I imagine it would be great heated.

Casseroles and One-dish Meals



Big Green Egg Jambalaya

2	Tbs	vegetable oil	2	lbs	raw shrimp peeled and deveined
2		medium onions coarsely chopped	2	cups	long grain rice
2		green peppers coarsely chopped	4	cups	water
1 ½	lbs	ground beef (I use ground chuck 80/20)	¼	cup	Worcestershire sauce
5 to 6		boneless skinless chicken thighs cut into bite size pieces	6	Tbs	(or more) Tony Chachere's Creole Seasoning
1	lb	andouille sausage cut into bite size pieces			

Procedure

- 1 Set the Egg up for direct cooking.
- 2 In large Dutch oven, heat vegetable oil and sauté onions and green peppers for approximately 3 minutes.
- 3 Add ground beef, Worcestershire sauce and about 2 tbsp Creole seasoning. Cook until meat is browned. (Do not drain)
- 4 Add chicken thighs and continue to cook until browned on all sides.
- 5 Add andouille sausage and another 2 tbsp of Creole seasoning.
- 6 Next, add rice and water. Bring to a boil, cover and simmer for 10 minutes.
- 7 Add shrimp and 1 tbsp Creole seasoning and continue simmering (covered) for an additional 10 minutes.
- 8 Let Jambalaya stand for at least 15 minutes before serving.

Source

Author: TnVolKen

Florida Gulf Coast Paella

Ingredients

		1	pinch	saffron threads
	olive oil	4		Chicken thighs
3	tomatoes (large) - chopped	6 - 12		shrimp
1 cup	onion - diced	1		Red Snapper filet (or grouper - any firm fish will do)
1 cup	red or green bell peppers, diced	1	cup	bay scallops
1	banana pepper - diced	1	cup	green peas
2 links	chorizo sausage (1 cup chopped)			salt and black pepper
2 links	andouille sausage (1 cup chopped - can substitute ham or pork)	1/2		lemon
3 cloves	garlic - peeled and chopped	1	bunch	parsley
1	bay leaf	4	cups	chicken stock
1 cup	white wine	2	cups	Valencia Rice (short grain) or Arborio rice

Procedure

Directions

- 1 Warm chicken stock and add saffron to steep.
- 2 Heat paella pan, add olive oil, salt and pepper and chicken. Brown both sides and set aside.

Make the Sofrito (base sauce):

- 1 To the heated paella pan, add olive oil, peppers and onions. Saute until soft. Add sausage and saute until hot. Deglaze with white wine and move sausage to sides. Add chopped tomatoes, garlic and bay leaf. Continue to cook sofrito until it begins to thicken.

Build the paella:

- 1 To the pan with the sofrito, add 2 cups rice and most of the chicken stock (save about 1/2 cup). Add chicken and stir just enough to mix (no more stirring after that.)
- 2 Cook for 20 minutes with the EGG lid closed - temperature 250-300F.
- 3 Last 10 minutes, add rest of the chicken stock, peas, shrimp and scallops. Lay the fish fillet on top. I like to turn fish after 5 minutes so both sides are exposed to the sofrito. Remove when rice is done (about 30 minutes total).
- 4 Garnish with lemon slices and chopped parsley.

Source

Author: Mike Matt (Captmatt) - Member of the Green Man Group cooking team

Italian Sausage and Chicken Cacciatore

Ingredients

5	lbs	boneless skinless chicken thighs	1	can (14.5 oz)	Stewed tomatoes, Italian blend preferred
		salt and pepper	1	can (6 oz)	Tomato Paste
1 1/2	lbs.	Hot Italian Sausage -- cut up into bite size pieces	2	tsp	Tony's Cajun Seasoning
1		large Green Bell Pepper	1	tsp	Sweet Basil
1		large Red Bell Pepper	2	tsp	Italian Seasoning
1		large yellow onion	1 1/2	tsp	Fennel Seed
8	oz	Fresh Mushrooms	3	tsp	Dried Parsley
8	cloves	Garlic (rough chop)	1/2	tsp	Cayene Pepper
1	can	quartered artichoke hearts, drained	Other		
Sauce Ingredients					12" Dutch Oven
1	can (29 oz)	Tomato Sauce			a little olive oil for cooking sausage
					fresh parsley

Procedure

Directions

- 1 Fry sausage in the Dutch oven over fully lit EGG with a little olive oil until brown and fully cooked. Then remove and set to the side.
- 2 While sausage is cooking mix together the sauce ingredients.
- 3 Drain oil from oven after the sausage is finished.
- 4 Lightly re-oil the DO and place salt and peppered chicken pieces in the bottom of the DO. Add half of each of the peppers and all of the onions, garlic and artichokes. Pour the mixed sauce over all.
- 5 Cook on the EGG at 325 degrees F for 45 minutes stirring occasionally.
- 6 Add the rest of the peppers, sausage, and mushrooms and cook for another 25 minutes.
- 7 Garnish with fresh parsley.

Source

Author: Doug Carroll (DrZaius)

Source: This recipe is a modified recipe by Duane and Sandy Dinwiddie of the Lone Star Dutch Oven Society.

Jambalaya

Ingredients		14.5 oz	fire roasted diced tomatoes
2 lb	andouille sausage	1	large can rotel
3 lb	boneless, skinless chicken thighs	2 cups	long grain rice
3 lb	peeled and deveined medium shrimp	1	bay leaf
2	cloves garlic, minced		onion powder
2	onions, chopped		garlic powder
2	ribs celery, chopped		cayenne pepper
32 oz	chicken stock, more if needed		Texas Pete
1	green pepper, diced		salt and pepper
1	red pepper, diced		olive oil



Procedure

Procedure

1 Gather all the ingredients.



2 Light big green egg and put in plate setter, legs up. Stabilize egg at 350 degrees.

3 Create 3 small balls aluminum foil and place on plate setter.

4 Set in large Dutch oven and add olive oil.

5 Dust chicken with onion powder, garlic powder and cayenne pepper.

6 Brown chicken thighs and remove.

7 Add garlic, sauté 2 minutes.

8 Add onions, celery and peppers sauté until soft.



9 Add Andouille, chicken stock, bay leaf, diced tomatoes, rice, and chicken. Cook until rice is almost done.

10 Add shrimp, Texas Pete and salt and pepper to taste. Simmer until shrimp is done.

Source

Author: SUSAN EGGLAINE HANDY

1	can (12 oz)	sliced mushrooms, drained and rinsed
10	oz	bow tie pasta (cooked and drained)
1/2	lb	grated extra sharp cheddar cheese
		grated Parmesan cheese
		salt & fresh ground pepper to taste

Author: Kim Youngblood

Potato Casserole

Ingredients

1	pkg	hashed brown potatoes (frozen)	1		medium chopped onion
1	pint	sour cream	1	tsp	salt
1	can	cream of mushroom soup	1/4	tsp	pepper
1	can	cream of mushroom soup	1	stick	margarine melted
2	cups	grated cheddar cheese	2	cups	corn flakes

Procedure

Directions

- 1 Mix all ingredients (except for the corn flakes and melted margarine) together and then pour into a casserole dish.
- 2 Bake 1/2 hour at 350 degrees F.
- 3 Mix corn flakes and margarine. Spread on top of casserole and continue to bake an additional 1/2 hour.

Servings: 12

Preparation Time: 1 hour and 15 minutes

Source

Author: Chef Arnoldi

Sausage-Cranberry Strata

Ingredients:

1 1/2 lbs	bulk pork sausage (we used Jimmy Dean spicy)	1 1/2 cups	milk
10	English muffins, diced (about 12 cups)	1 cup	sour cream
4	medium green onions, sliced (1/4 cup)	1/2 tsp	salt
1 cup	sweetened dried cranberries	1/4 tsp	black pepper
8	eggs	3 cups	shredded Monterey Jack cheese (12 oz.)

Procedure

Preparation:

- 1 Spray 13x9-inch (3 quart) glass baking dish with cooking spray. Cook sausage in skillet over medium heat till done, stirring occasionally; drain.
- 2 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.
- 3 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.
- 4 Spray sheet of foil with cooking spray; place sprayed side down over pan. Refrigerate at least 4 hours, but not longer than 24 hours.
- 5 Heat EGG to 325 degrees with plate setter (legs up) and grid on top. Place covered casserole directly on the grid and bake for 30 minutes.
- 6 Uncover; bake additional 30-40 minutes or until top is golden brown and knife inserted in center comes out clean. Cut into squares.

Servings: 12

Source

Author: Rick & Jen Bostain (Rib Bones)

Shrimp Etouffee

Ingredients:

1	cup	chopped yellow onions	1 1/2	cups	shrimp or vegetable stock (water will work in a pinch)
1	cup	chopped celery	1	lb	shrimp, any size
1/2	cup	chopped red or yellow bell peppers	2	tsp	fresh lemon juice
1/4	cup	chopped green onions	2	tsp	filé powder
2	Tbs	minced garlic	1/4	cup	chopped fresh parsley leaves, plus more for garnish
2	tsp	salt			Cooked long grain white rice, accompaniment
1	Tbs	black pepper			
1/4	tsp	cayenne (more to taste if you want more heat)			
3	Tbs	dry sherry			
3 - 4		bay leaves			

Roux:

1		stick unsalted butter
2	Tbs	all-purpose flour

Procedure

Directions

- 1 In a large pot, melt the butter over medium-high heat. Add the flour and cook, stirring constantly, to make a light roux, just a bit darker than peanut butter. Add the onions, celery, bell peppers, green onions, garlic, salt, and pepper and cook, stirring to combine. Add about 1/2 cup or so of stock and keep cooking, stirring constantly until the vegetables are soft, about another 10 minutes.
- 2 Add the sherry and bay leaves and cook for 2 to 3 minutes. Add the remaining stock and shrimp and return to a boil. Reduce the heat and simmer until thickened, about 10-15 minutes. Add the lemon juice and filé powder, stir in the parsley, and cook for five more minutes.
- 3 Remove from the heat and adjust the seasoning, to taste. Let stand to cool and thicken.
- 4 Serve over rice, garnished with additional parsley.

Source

Author: Fidel and Mrs. Fidel

Zuppa Toscana

Ingredients

1 1/2 lbs.	smoked sausage (kilbasa)	3	cloves	garlic, minced
3	large russet baking potatoes, slice in half and then into 1/4 inch slices	3	cups	kale or swiss chard, chopped
		3	cans	chicken broth
1 1/2	large onions, chopped	1 1/2	qts	water
		1 1/2	cups	heavy whipping cream

Procedure

Directions

- 1 Cook sausage in a 300 degree F EGG for approximately 15 minutes.
- 2 Drain sausages on paper towels and cut into slices.
- 3 Place onions, potatoes, chicken broth, water, and garlic into pot and cook on medium heat until potatoes are done.
- 4 Add sausage. Salt and pepper to taste. Simmer an additional 10 minutes.
- 5 Turn to low heat. Add kale and cream. Heat through and serve.

Yield: 6-9 servings

Oven Temperature: 300°F

Preparation Time: 20 minutes

Cooking Time: 1 hour and 30 minutes

Source

Author: Chef Arnoldi

Dessert



Chocolate-Covered Cherry Cookies

Ingredients:

1 1/2	cups	all-purpose flour	1 1/2	tsp	vanilla extract
1/2	cup	unsweetened cocoa powder	2	jars (10 oz)	small maraschino cherries (or cut large ones in half) --- (reserve the cherry juice)
1/4	tsp	baking powder	FROSTING:		
1/4	tsp	baking soda	1	bag (6 oz)	(1 cup) semi-sweet chocolate chips
1/4	tsp	salt	1/2	cup	sweetened condensed milk
1/2	cup	butter, softened	4	tsp	of the reserved cherry juice
1	cup	sugar			
1		egg			

Procedure

Preparation:

- 1 In a large bowl, stir together dry ingredients; set aside.
- 2 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.
- 3 Shape dough into 1-inch balls; place balls 2-inches apart on an ungreased cookie sheet. (In future I will try using parchment paper as this was very messy!) Press down center of each ball with thumb. Press small cherry (or half large cherry) in center of each cookie.
- 4 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.
- 5 Place cookie sheet directly on grid over platesetter legs up at 350 degrees grid temp. Bake about 10 minutes or until done. Remove carefully and cool on a wire rack.

Source

Author: Rib Bones

Eggtoberfest 2010 - Grill and Brew Club - Roarks Grilled Bananas

A quick and fun dessert - my kids love it on top of vanilla ice cream and for the adults I sometimes drizzle a little bourbon or flavored liqueur over the top before serving

Ingredients:

- | | | | |
|-------|------------------------|-------|---|
| 2 | bananas (not too ripe) | 2 Tbs | ground cinnamon |
| 2 Tbs | brown sugar | 2 Tbs | honey Vanilla ice cream, for serving |
| | | | Bourbon or other liqueur, for drizzling, optional |

Procedure

Instructions:

- 1 We cook these on the egg at whatever temp it is at when we finish dinner. The hotter the grill the quicker they cook.
- 2 Slice the bananas, in their skins, in half crosswise and then lengthwise so each banana yields 4 pieces. Set aside on a clean platter.
- 3 In a small bowl, combine the sugar and cinnamon.
- 4 Drizzle the honey on the cut sides of the bananas and sprinkle them with the cinnamon sugar. Let the bananas sit for 5 minutes.
- 5 Place the bananas, cut side down, on the center of grill. Grill for 2 minutes or until grill marks appear.
- 6 Using a pair of tongs, turn them over and cook for 5 more minutes, or until the skin pulls away from the bananas.
- 7 Remove the bananas from the grill and serve them immediately, on top of vanilla ice cream and drizzled with bourbon or liqueur, if desired.

Servings: 8

Source

Author: Matthew Underwood

Author Notes

Fri 22 Oct 2010 12:10:43 EDT

You Had Me at Marshmallow

Ingredients

8	individual Twinkies	½ cup	mini marshmallows
¾ cup	Nutella chocolate hazelnut spread	¼ cup	chocolate toffee pieces (smashed up Heath bars work well)
6	Oreo cookies (smashed into chunks)	1	cedar plank (soaked in water)

Procedure

Directions:

- 1 Set BGE temp to 325-350
- 2 Arrange Twinkies on the plank so their sides are just touching. This makes it easier to get the goodies to stay on top and all the Twinkies on the plank. Slather the Twinkie tops with the Nutella being careful not to damage the delicate Twinkie skin. Sprinkle on the Oreo cookie pieces, followed by the mini marshmallows and finally the chocolate toffee bits.
- 3 Carefully place the plank on the BGE and close the lid. They are done when everything is heated through and the marshmallows are golden brown and delicious (a nod to Alton Brown for the descriptive term) which should take about 15 minutes. Remove from the heat and slice with a knife to separate individual Twinkies or create less artery clogging portions. Serve with ice cold milk.

Note:

- 1 It really does taste better than imagined. We found this recipe from Napoleon's Everyday Plank Grilling and made it on a dare. The Twinkies firm up when baked and all the other ingredients form a mouthwatering feast. Experiment with other toppings: M&Ms, Reese's Pieces or other Halloween leftovers.

Source

Author: Steven Porter (GABuckeye)

Pork



Big Green Egg Pork Tenderloin

2 Tbs	soy sauce	1 ½ tsp	honey
2 Tbs	hoisin sauce	½ tsp	garlic powder
2 Tbs	dry sherry	½ tsp	cinnamon
1 Tbs	brown sugar		2-3 pounds pork tenderloin
1 Tbs	oil		

Procedure

- 1 Mix together all ingredients. Pour over pork and marinate for 6 to 8 hours.
- 2 Cook indirect at 350 for 20 minutes, then finish off with high direct heat until pork reaches an internal temperature of 140 degrees. Let pork rest for 10 minutes before slicing.

Source

Author: TnVolKen

Car Wash Mike's Ribs!

As done at 2006 Eggtobberfest! Let me start by saying that this technique is not new or original. There are many like it, so don't think I have this special process. I also cook over 100 slabs of baby backs a year for friends, family and myself. It takes time and patience. Don't give up. I truly baby, my baby backs.

Ingredients

baby backs	apple juice
Dizzy Dust Original	apple cider vinegar (blended with water for 5% acidity)
Cherry or Apple Wood Chunks	



Procedure

Procedure

- 1 I use baby backs exclusively.
- 2 Remove the membrane, rub bone side with Dizzy Dust Original.
- 3 Turn the ribs over, apply mustard, rubbing it in, then apply Dizzy Pig Original covering every part of the ribs. I don't rub in.
- 4 I like the ribs to set in a covered dish in the fridge for 4-5 hours before cooking.
- 5 Get the egg up to 275. Put the Plate Setter in with Cherry or Apple Wood Chunks. About 3 nice size ones. Near the middle of the fire where they can start smoking but not all at once.
- 6 Use a large drip pan inside the Plate Setter with foil. The pan I use had the corners bent in to fit.
- 7 The egg will drop in temp. That is okay. Open both vents. Get egg stabilized at 215-225. I like to spritz with 50/50 apple juice - apple cider vinegar (blended with water for 5% acidity) every hour or 45 minutes. Lightly.
- 8 Make sure no ribs are hanging over the plate setter. I cut them off and put them on top of the rib rack. These smaller pieces will cook quicker and give you a chance to sample what you are cooking.
- 9 I rotate ribs to make sure they are cooking evenly and always make sure there is plenty of air flow between each slab.
- 10 After 3 ½ hours if the temp is not up to 275 go ahead and open the vents a little.
- 11 After 4 ½ hours start really paying attention not to over cook. I hold a slab in my hands, if it folds in half easily they are ready to sauce.
- 12 I pull off all the ribs. Coat with Blues Hog (make sure it has been re-refridgerated). Put the ribs back on bone side down so the sauce can stick to the ribs. Leave on for 20+/- minutes. Pull off, slice and enjoy.



Source

Author: CarWashMike (Mike McKernan)

Eggfest Ribs with No-Cook Barbeque Sauce

These ribs are quick and easy, total time from lighting the fire to serving is about 2 hours or less. They were done originally at Eggfest 2000 but Jim mixed up the ingredients a bit for 2010.

Ingredients:

3	Slabs St. Louis Style or regular spare ribs	1	Tbs	tellicherry peppers (dried and cracked)
	Salt, pepper and cayenne to taste	2	tsp	Black pepper
2	cup	1/2	cup	water
	Jack Daniel's Oak chips, soaked for at least 2 hours in water	4		Garlic cloves, coarsely chopped
1	cup	1/4	cup	Corn or vegetable oil
	Ketchup	4	tsp	Dried oregano
2	Tbs	1/4	cup	Soy sauce
	Brown sugar, packed	1/2	cup	White wine vinegar
1	Tbs			
	Coleman's Dry Mustard			
1	Tbs			
	Hot Hungarian Paprika			
1	tsp			
	Chipolte powder			

Procedure

Preparation Directions:

- 1 Remove the membrane from the ribs. Cut each slab into 2 pieces. Season to taste on both sides with salt, pepper and cayenne pepper. Refrigerate until ready to cook.

For the sauce:

- 1 Blend the ketchup and next 12 ingredients in a blender or food processor until combined. Transfer to a bowl or jar. (Can be made up to 2 weeks ahead. Cover and refrigerate.)

Cooking Directions:

- 1 Light the BGE and bring to 300F. Add the soaked wood chips and replace the grill.
- 2 Arrange the 6 rib sections on the grill, bone side down, and lower the dome. (The wood chips may lower the temp a bit. If it doesn't build back soon, open the bottom and top vents to bring it up, then reset the vents.)
- 3 After 40 minutes, flip the ribs.
- 4 After another 35 minutes, baste the bone side with sauce. Flip the ribs and baste with sauce.
- 5 Repeat basting and flipping every 5 minutes for 20 minutes or until done. The last flip should bring the meat side up. Don't baste this side so there won't be any uncooked sauce on the ribs.

Special Instructions:

- 1 The ribs should be refrigerated, covered, for 2 hours and will hold for up to 2 days after the spices are applied.
- 2 Don't use baby backs since they tend to cook too quickly and dry out.
- 3 If Jack Daniel's chips aren't available, either hickory or oak chips will work.
- 4 The peppery sauce works well on beef, chicken and pork. Brush on during the last 20 minutes of grilling or roasting.

Servings: 1

Source

Author: Jim Wimer (JimW) jwimer@dycon.com

Source: Sauce adapted from Bon Appetit Magazine, Jan 1977

Web Page: <http://biggreenegg.com/recipes/newRecipes/pork0150.htm>

Eggtoberfest 2010 - Country Sausage

Sausage and Biscuits from Eggtoberfest 2010

Ingredients:

8 lbs	pork butt	1 Tbs	fine ground black pepper
1 Tbs	sea salt	2 Tbs	paprika
1 Tbs	dried summer savory	2 Tbs	granulated garlic
1 Tbs	dried marjoram	1 cup	ice water

Procedure

Instructions:

- 1 Bone the pork butt and cut it into 1" cubes to fit through a meat grinder; you should end up with 7 pounds of pork butt (give or take a few ounces).
- 2 With a mortar and pestle, grind the spices and herbs together for a few minutes; add to the ice water and let sit in the refrigerator while you grind the pork butt.
- 3 Grind the butt using the medium plate of a meat grinder.
- 4 Add the ice water with the herbs and spices to the ground pork. Mix thoroughly with your hands, ensuring the seasoning is well distributed.
- 5 Form into patties.
- 6 Grill over direct heat until done. At 400° it took under 8 minutes to cook a sausage patty (average size 1.68 oz).

Notes:

- 1 My butcher will bone and cut the pork butt for me if I give him a little notice.
- 2 I use Penzey's brand spices and herbs.
- 3 The colder the pork sausage is, the easier it is to work with... I refrigerate the pork after mixing in the seasoning. When I make the sausage patties, I take about 1/3 of the mixture out of the bowl to work with at a time, returning the rest to the refrigerator. I refrigerate again after making the patties.
- 4 For Eggtoberfest 2010, I weighed out each sausage patty to between 1.60 and 1.75 ounces. I ended up with 70 sausage patties.
- 5 As we were also baking biscuits on the plate setter, the Egg was at 400° degrees, so the sausage was done rather quickly on the grid.

Source

Author: SC 'Burgh Girl

Source: Adapted from www.lets-make-sausage.com

Author Notes

Wed 20 Oct 2010 15:32:04 EDT

Grilled Pork Loin

Ingredients

Pork loin

Season All, seasoned salt

Cajun Garlic butter

Garlic (optional)

Procedure

Directions

- 1 Rub the pork with the Season All seasoning and inject with the Cajun Garlic Butter. If you have garlic pieces, you can insert a few in the pork and let sit. Wrap in plastic wrap and let it rest in the refrigerator for a few hours.
- 2 Heat the EGG to 500F.
- 3 Place the pork on the grill so the flames lick the pork. Rotate the meat so that the flames get all sides. Do this for approximately 10 minutes.
- 4 Add the plate setter, and then the grate and reduce the temperature to 350F to make the EGG an indirect heat source.
- 5 Continue to cook until the internal temperature reaches the desired temperature. I target 135-140 and feel the pork for firmness.
- 6 Editor's Note: Pork is safe to eat at 135 but many people will be wary at this temperature. A temperature closer to 150 may please those who might be a bit wary of the lower temperature.

Source

Author: Jeff Caldwell

Mushroom and onion stuffed fattie

1 lb	mild sausage	¼ cup	kraft shredded Mexican cheese
	olive oil		your favorite pork rub
½ cup	finely diced red onion	gallon	size plastic bag
½ cup	finely diced mushrooms		

Procedure

- 1 In small skillet, sauté red onion in olive oil until just soft. Set aside. Repeat for the diced mushrooms.
- 2 While red onions and mushrooms are cooling, put bulk sausage in the gallon size bag. Roll out sausage into a square. Cut bag along edges and peel away top to expose sausage for stuffing. Spread cooled onions and mushrooms onto sausage and then top with Mexican cheese. Roll sausage then seal edge and both ends by pinching ends together. Add a generous amount of pork rub to outside of fattie.
- 3 Heat egg to approx 300 degrees. Smoke fattie for approximately 45 minutes to an hour or until the sausage internal temperature reads 155 to 160 degrees.
- 4 Let stand 10 to 15 minutes before slicing.

Source

Author: TnVolKen

Poultry



Island Chicken Legs

Ingredients

1 pkg chicken drumsticks (large)	1 bottle Worlds Harbors Island Mango Sauce and Marinade
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Procedure

Directions

- 1 Put the chicken into a 1-gallon ziplock bag.
- 2 Pour Island Mango Marinade over chicken.
- 3 Remove all air and seal.
- 4 Put into fridge for 12-24 hours, flipping once.
- 5 Heat EGG to 350F and set up as indirect cooking with aluminum foil on grate.
- 6 Put legs onto a Bayou-Classic Wing and Thigh Rack.
- 7 Cook for 30-45 minutes or until internal temperature reaches 165F.

Source

Author: Doug "Eggscraper" Johnson

Jamaican Chicken Thighs

1/4	cup	red onions, minced	1/2	tsp	salt
1	tsp	sugar	1/2	tsp	ground allspice (I use ground Jamaican allspice)
1		Tbp finely chopped seeded jalapeno peppers (I put in as much as I want)	1/2	tsp	dried thyme
2	tsp	cider venegar	1/2	tsp	black pepper
2	tsp	low-sodium soy sauce	1/4	tsp	ground red pepper
			8		skinless chicken thighs

Procedure

- 1 Combine first 10 ingredients in a large bowl; add chicken, toss to coat. I let it marinade at least 6hrs but better overnite. You can either cook it on the Egg around 300 degrees or grill it. Great either way. Internal temp of 160 degrees.

Source

Author: TnVolKen

Jerk Chicken (or shrimp) Skewers with Lime Cream Sauce

Jerk:

1 habanero pepper
1 cup lightly packed fresh cilantro
1/2 cup olive oil
3 scallions, white and light green parts, chopped
4 garlic cloves
1 Tbs chopped fresh ginger
1 Tbs sugar
1 Tbs lime juice
1 Tbs ground all spice
1 tsp kosher salt

1 tsp black pepper

Lime Cream Sauce

1/2 cup sour cream
1/2 tsp grated lime zest
1 Tbs fresh lime juice
1 Tbs olive oil
2 tsp honey
1 tsp kosher salt
1 teaspoon black pepper

Procedure

- 1 In a food processor combine all the jerk seasoning.
- 2 Process until smooth.
- 3 Trim the chicken of any fat and cut the chicken into thick strips. Place the chicken in a plastic bag.
- 4 Add the jerk paste and work to ensure all the chicken is coated.
- 5 Place in the refrigerator and let marinate for 2 hours.
- 6 In a small bowl whisk the sauce ingredients.
- 7 Cover with plastic and refrigerate. Let the sauce stand at room temperature before serving.
- 8 Preheat your grill on high heat.
- 9 WEAR RUBBER GLOVES for this next part or your hands will be on fire for a few hours!
- 10 Thread the chicken onto the skewers.
- 11 Grill the skewers for 8 - 10 minutes turning only once.
- 12 Remove from the grill and let rest for 5 minutes.

Source

Author: Damon Metz (Smokey)

Lemon Wings All Shook Up

Ingredients:

- | | | | |
|---|----------------------------------|---|--|
| 2 | family packages of chicken wings | 2 | large bottles of Sunkist Real Lemon Juice |
| | | | Heavy dose of Dizzy Pig's "Shakin' The Tree" |

Procedure

Preparation:

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

Source

Author: Rib Bones

Maple-Smoked Turkey Breast

Ingredients

For the rub and turkey:

- 2 Tbs maple sugar or light brown sugar
- 1 Tbs sweet paprika
- 2 tsp freshly ground black pepper
- 1 tsp coarse salt
- 1 tsp celery salt
- 1 tsp garlic powder

- 1/2 tsp cayenne pepper
- 1/2 tsp dry mustard
- 5 lbs bone-in turkey breast

For the maple butter basting mixture

- 1/4 cup maple syrup
- 4 Tbs salted, melted butter
- 1 shot Jack Daniel's Tennessee Whiskey

Procedure

Directions

- 1 Place the maple sugar and all herbs and rub seasonings in a bowl. Stir to mix.
- 2 Rinse turkey breast under cold water. Drain and blot dry with paper towels. Using poultry shears, cut out the ribs so the turkey breast lies flat.
- 3 Trim off and discard any excess fat. Sprinkle the rub over the turkey on all sides. Pat rub into the meat with fingers.
- 4 Place turkey in a bowl or a Ziploc bag, making sure the turkey is tightly covered. Allow to cure overnight in the fridge (12 hours is ideal.)
- 5 Next day, make the basting mixture. Melt butter, syrup and whiskey in a saucepan.
- 6 Set up the EGG for indirect cooking. Preheat to 350F. Place maple wood chips directly on the coals.
- 7 When ready to cook, place the turkey breast in center of the EGG over drip pan.
- 8 Cook until cooked through - maybe 75 to 90 minutes.
- 9 To test for doneness, use an instant read thermometer. It should register 170F.
- 10 After cooking, brush with some of the maple butter basting mixture. Transfer to cutting board. Let it rest for 10 minutes before slicing tenting with aluminum foil to keep warm. Enjoy!

Source

Author: JoAnn Johnson

Spicy Lemongrass/Coconut Grilled Chicken

Ingredients

4 boneless chicken breasts
6 to 8 boneless chicken thighs (or 1 to 2 whole chickens or other chicken parts as desired)
This recipe may be used for either chicken pieces or a whole chicken (spatchcocked). The quantities will suffice for 2 whole chickens or approximately 4 chicken breast and 6-8 thighs.

For the marinade

½ cup grated coconut
6 to 8 cloves garlic, peeled and chopped
½ cup onion, chopped
4 to 6 stalks lemongrass, trimmed and chopped
2 to 4 inches fresh ginger, peeled and chopped
2 to 4 jalapeno peppers, seeded and chopped

1 bell pepper (red), seeded and chopped
1 fresh peach, coarsely chopped
½ cup roasted Pineapple Habenero Dip (Robert Rothschild Farms)
¼ cup Ginger Wasabi Sauce (Robert Rothschild Farms)
1 Tbs coriander seeds, toasted and then ground
1 Tbs cumin seeds, toasted and then ground
1 Tbs turmeric powder
Salt to taste

NOTE: Approx ½ of the marinade should be saved and set aside before marinating the chicken to be further prepared as a finishing sauce

For the finishing sauce:

¼ cup bell pepper (red or yellow), diced
2 Tbs sesame seeds
Zest and juice of 1 lime

Procedure

Directions:

1 Place the chicken breasts and thighs (or other chicken pieces) into two large ziplock plastic bags for marinating. (If using whole chickens, spatchcock them and place into plastic bags.)

To make the marinade:

- 1 Place the coconut into a dry skillet and cook it over medium heat until browned nicely, stirring often to prevent burning. Transfer to a paper towel or bowl to cool.
- 2 Place the coriander and cumin seeds into a dry skillet and cook over medium heat until toasted and fragrant, stirring to prevent burning. Transfer to a bowl to cool.
- 3 When the coriander and cumin seeds are cooled, grind them to a fine powder with a mortar and pestle.
- 4 Place the garlic, onion, lemongrass, ginger, jalapeno, red pepper and peach into a food processor and puree the mixture to a paste.
- 5 Add the Roasted Pineapple Habenero Dip and the Ginger Wasabi Sauce to the paste mixture and puree briefly.
- 6 Add the cooled coconut to the processor.
- 7 Add the ground coriander, cumin and turmeric to the processor.
- 8 Add salt and pepper to taste.
- 9 Process the mixture to a soft paste. Add water as necessary to obtain a pourable paste.
- 10 Pour approximately ½ of the total marinade into a sauce pan and set aside.
- 11 Pour or spoon the remaining marinade over the chicken pieces in the two plastic bags.
- 12 Marinate the chicken for at least 2 to 4 hours in a refrigerator or preferably 24 hours.

To make the finishing sauce:

- 1 Place the sauce pan with the retained marinade over medium heat.
- 2 Add the bell pepper, the sesame seeds and the lime juice and zest.
- 3 Cook for approximately 30 minutes. Reduce the heat to low and save the warm sauce for serving as a topping or dip sauce for the grilled chicken.
- 4 Set up the BGE for direct grilling and preheat to approximately 350 degrees.
- 5 Remove the chicken from the plastic bags and place in a pan or bowl for transport to the grill. Dispose of the used marinade.
- 6 Place the chicken on the grill grate and cook until the pieces are nicely browned on both sides. Turn the pieces over and rotate around the grill to achieve uniform doneness. Check for doneness with an instant-read meat thermometer into the thickest part of the meat, or cut into the meat to verify no traces of red juices. The temperature should read about 170 degrees.

Spicy Lemongrass/Coconut Grilled Chicken

For serving:

- 1 Place the cooked chicken on a platter or serving tray. Cut the chicken into pieces as desired.
- 2 Spoon the finishing sauce over the chicken.
- 3 Serve any remaining sauce as a dip.

NOTE:

- 1 For a slight flavor variation, substitute a fresh mango cut into pieces for the peach as an ingredient for the marinade.

Source

Author: Bob Quiero

Seafood



Charbroiled Shrimp

I have had Drago's Charbroiled Oysters and they are good, but when out of season, we use shrimp. We like them maybe because we cook them, maybe because they don't cost as much or maybe because they are O-SOO good.

Ingredients

Sauce

- 1 stick butter, very soft
- 1 pinch kosher salt
- 1 tsp freshly ground black pepper
- 1 Tbs minced garlic
- 4 Tbs Pecorico Romano cheese or Reggiano Parmesan cheese

- 1 pinch cayenne
- 1 pinch white pepper
- 1 spritz lemon juice
- 1 tsp minced Italian parsley
- Tony Cachere's creole seasoning

Main Dish

- Raw shrimp (40-50 count)

Procedure

Directions

- 1 Sprinkle raw shrimp with Tony's seasonings.
- 2 Grate the cheese using a micro-planer and set aside.
- 3 Melt the butter and whisk in all ingredients, except the cheese.
- 4 Fire up the pit and get it hot (fire is good). Place a Fajitas skillet on the grill and let it get hot as well (almost smoking).
- 5 Add 10-12 shrimp to the skillet with a little sauce and let them warm. As they warm up, the natural water will come out of the shrimp. Pour the excess into the fire.
- 6 Add more sauce to the skillet to keep everything boiling. Turn the shrimp to make sure everything is in the sauce for 1-2 minutes. Add more sauce if needed.
- 7 At the last moment, cover all the shrimp with cheese and cook until the cheese is melted.
- 8 Squeeze a little lemon juice on top and serve hot on the Fajita skillet you cooked them on. After all, that is why you bought it.

Source

Author: Jeff Caldwell

Author Notes

You may want to double or triple the sauce recipe as you will need it.

This dish is best served with dry French bread. You will be amazed that the dish will come back dry, everything gone, including the sauce and the little bits of cheeses. And in the words of our cook, this is O-SOO GOOD...

Smoked Salmon

Ingredients

1	gallon	water	4	cloves	garlic, crushed
1	cup	kosher salt	1	dash	hot pepper sauce
1	cup	white sugar	4		lemons, sliced and crushed
1	cup	brown sugar	2		oranges, sliced and crushed
1	cup	lemon pepper	1		lime, sliced and crushed
1/4	cup	dry crab and shrimp seasoning mix	1		large yellow onion
1	pkg (3 oz)	freshly ground black pepper to taste	2 to 4		salmon fillets

Procedure

Directions

- 1 Pour water into a large bowl or small bucket. Do NOT use aluminum. Stir in the kosher salt, white sugar, brown sugar, lemon pepper, and seasoning mix. Add the garlic, hot pepper sauce, lemons, oranges, lime and onion.
- 2 Soak the salmon in the brine for 12 to 36 hours. I've found that 24 hours works well for my taste as it gets a bit on the salty side when you go closer to 36 hours.
- 3 When you take the fillets out of the brine, wash them with cold water and allow it to air dry for at least a few hours. This will form a tacky, slightly shiny surface on it called a pellicle. This will allow the smoke to adhere to the surface and also helps seal in the remaining moisture during the smoking process.
- 4 Smoke at 175F for 1 to 1-1/2 hours depending on how firm you want it. I suggest using red alder as this is a wood containing a lot of sugar.
- 5 Good luck.

Source

Author: Danny (Coach Danny) and Mary Gershwin

Spicy Stuffed Shrimp Shells

Ingredients

- | | |
|--|----------------------|
| 1 lb medium shrimp peeled and deveined | 1 can Rotel tomatoes |
| old bay seasoning | ricotta cheese |
| jumbo pasta shells | parmesan cheese |



Procedure

Procedure

- 1 Pre-heat oven to 350 degrees with plate setter.
- 2 Cook pasta shells according to package directions.
- 3 Sprinkle Old bay on shrimp.
- 4 Put one shrimp in each shell and add enough ricotta to fill.
- 5 Place in pan, cover with Rotel and sprinkle with parmesan.
- 6 Bake for about 20 minutes.

Source

Author: Susan Egglaine

Veggies and such



Pork Lovers' Hickory Smoked Beans

Ingredients

22 cups	hickory smoked pulled pork	2 oz	yellow mustard
7 pkg (12 oz)	chopped cooked bacon	4 cups	brown sugar
6 cans (55 oz)	Bush's Original baked beans	10 tsp	hickory liquid smoke
10 Tbs	molasses	3 Tbs	chili powder
16 oz	barbeque sauce	10 cups	water

Procedure

Procedure

- 1 Mix all ingredients.
- 2 Smoke 2-6 hours at ~200-250 degrees.
- 3 Stir occasionally.

Source

Author: Eric Hinman

Author Notes

Adjust ingredients to taste.

I smoked (3) 8.5 pound picnics for 29 hours at 225 degrees with hickory chunks. I put the meat of two of the picnics in the beans.

Rev'd Up Black Beans

Recipe is written for one 15 oz can of black beans. Quantity may be multiplied for additional cans, or adjusted to taste. Cooked dried beans may be used, or other variety of beans may be used as desired.

Ingredients

1	can (15 oz)	black beans	1/4	cup	carrot -- chopped
1/2	cup	onion -- chopped	1/2	cup	cilantro -- chopped fine
1/2	cup	bell pepper (red) -- (chopped)	1		lime (juiced), plus the zest
1		jalapeno pepper, seeded and diced	1 -2	dash	D L Jardine's Texas Champagne Cayenne Pepper Sauce (to taste)
4	cloves	garlic - diced			
1/4	cup	celery -- chopped			

Procedure

Directions

- 1 Prepare all ingredients as described.
- 2 Put all ingredients into a small cast iron Dutch oven to be used on a BGE or other grill, or can be cooked on a kitchen stove.
- 3 Cook over medium heat until almost boiling.
- 4 Reduce heat, or move to cooler grill location, and continue simmering for approximately 30 minutes. Can be cooked longer for more flavor blending.
- 5 Serve hot.

Source

Author: Bob Quiero

Author Notes

Prepared beans can be served over something such as rice, polenta, or other cooked grain. Beans can be served as a side to grilled steak, pork chops, or chicken, or other dishes.

Sundried Tomato and Basil Pesto

Ingredients

4 oz Sun-Dried Tomatoes in Oil (process entire jar beforehand and measure from that)
3/4 cup Olive Oil
1/4 cup Red Wine Vinegar
1 cup Fresh Basil - Minced
2 tsp Garlic - Minced
1/2 cup Green Onion - Chopped

Double Recipe

8 oz Sun-Dried Tomatoes in Oil
1 2/3 cups Olive Oil
1/3 cup Red Wine Vinegar
2 cups (or 3 oz) Fresh Basil - Minced
1 Tbs Garlic - Minced
1 cup (or 1 bunch) Green Onion - Chopped

Procedure

Procedure

- 1 Place all ingredients in processor (salt and pepper to taste) and process until the consistency of pesto.
- 2 Can be tossed with hot pasta, works great with spaghetti squash, mixed in cream cheese as a spread or even served on the side with any grilled meat or seafood. Also great on panini sandwiches.

Source

Author: Anne Cooper

Source: mooneyfarms.com I got the recipe off their jar of sundried tomatoes.

Author Notes

I made one modification to the original recipe. I changed the ratio of oil and vinegar from 50-50 to mainly oil.. Increased the amount of olive oil and reduced the vinegar accordingly.

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