

TexasEggfest2004



Table Of Contents

Award Winning Texas Brisket	1
Hickory Smoke Bratwursts	2
Jeera Chicken	3
Meatloaf	4
Peanut's Pork Tenderloin	5
Peanut's Spinach Balls	6
NB's Maple Crusted Salmon	7
Old Bay Chicken Drumsticks.	8
Sweet Chipotle Wings	9
Tandoori Chicken Drumsticks	10
Texas Shrimp	11
Texas Style ABTs	12
Yogurt Mint Chutney	14

Award Winning Texas Brisket

This brisket won 2nd place at the Dripping Springs, TX Founders Day Cookoff.

Ingredients

1 Brisket flat
Yellow Mustard
Tom's Peppers Chipotle Rub
Turbinado Sugar
A chunk of mesquite wood
A few chunks of hickory wood.

Preparation

Rinse Brisket with cold water & pat dry.
Score the fat cap of the brisket to allow the rub to penetrate.
Smear yellow mustard all over the top of the brisket.
Lightly sprinkle turbinado sugar all over the top of brisket
Sprinkle Tom's Peppers Chipotle Rub all over the top of the brisket till all the mustard is covered. Cover with plastic wrap and turn over and repeat. Let marinate overnight.

Cooking

Smoke indirect at 225 degrees with hickory & mesquite chunks till 195 internal,
Wrap in foil and place in a dry cooler with towels for 30 to 45 minutes before slicing thin across the grain.

Recipe Source

Author: GrillMeister

Hickory Smoke Bratwursts

Ingredients

Uncooked bratwurst (Johnsonville or Costco/Sams's brand)
Hickory Chunks.

Procedure

Cook the brats on a raised grid at 325 turning frequently. Use a couple large chunks of Hickory at the beginning for a great smoked flavor.

Recipe Source

Author: GrillMeister

Jeera Chicken

Ingredients

2 lb Chicken Cut into 1in small pieces
4 Tbs Jeera (Cumin seeds)
2 Tbs Black Peppercorns
1/3 cup fresh Ginger
1/3 cup fresh Garlic
1/3 cup Green Chilies or Jalapenos
3 medium sized Onions (finely chopped)
1 Lemons juiced
1 tsp Salt
3 Tbs Olive Oil
1 cup chopped cilantro

Method

Apply lemon juice and salt to the chicken pieces and leave it for at least 45 minutes in the refrigerator.

Roast Cumin seeds and black pepper in a pan and grind well in a blender.

Mince the ginger, garlic and jalapenos in a blender.

Marinate the chicken pieces with ground spices; add ginger, garlic and chili paste. Marinate for another 45 minutes (or longer).

Heat the oil in a skillet at high heat in the Green Egg. Add chopped onions and fry till light golden brown. (Note: if the skillet is small, cook in two batches).

Add the marinated chicken and cook on medium high heat. Stir till the chicken becomes tender.

Put the Green Egg lid down for a couple of minutes. Open lid stir and repeat until chicken is fully cooked.

Garnish with fresh cilantro.

Recipe Source

Author: Nilesh Lakhani

Meatloaf

I had a few people ask for the recipe I used to cook meatloaf at the Texas Eggfest this past weekend. I got this recipe from Mike Harmon on the Outdoor Home website. I have made just a couple modifications, but pretty much stuck with his original rec

Ingredients

2 lbs ground beef
1 lb ground pork
1 Tbs canola oil
1/2 cup minced onion
1/2 cup chopped green or red pepper
1 cup bread crumbs
2 Tbs Worcestershire
3 cloves minced garlic
1 egg
1 tsp ground black pepper
1 tsp Kosher salt
1 tsp Tabasco
1/2 tsp ground cumin
1/2 cup beef stock

Procedure

Warm the oil in a skillet over medium heat.

Add the onion, and bell pepper and sauté.

As it's sautéing, add the pepper, salt, cumin, garlic and continue cooking until veggies are softened.

Put the veggies into a large bowl. Add the rest of the ingredients and mix well with your hands.

Mound the mixture to form your meatloaf. When doing a double batch, this makes 3 good sized meatloafs.

Sprinkle a liberal amount of Montreal Steak Seasoning on all sides of the meatloaf. I'm sure other rubs would work just as well.

I have one of those wire mesh meatloaf pans, which is great because smoke gets in from all sides. Use one of those or something that will allow smoke to hit the meat top to bottom.

Cook indirect at about 330 degree dome temp. You will need a drip pan.

I have used Jack Daniels wood chips and that is awesome smoke for a meatloaf. I have used hickory vs. the J.D. with good results also.

Cook to an internal temp of 160 degrees. It takes about an hour and a half. Let sit for 10 minutes and serve.

Try it! I think you will like it.

Recipe Source

Source: Posted by WudEyeDoo on May 24, 2004

Peanut's Pork Tenderloin

Ingredients

1 stick cinnamon-remove after marinating
1/4 tsp sage
2 cardamom pods-slightly crushed
1 cup light soy sauce
6 cloves garlic
4 tsp freshly grated ginger (or more)
3 Tbs Hawaiian sugar (found at Whole Foods)
Two 3-lb pork tenderloins

Procedure

Put all ingredients into a large ziplock bag. Marinate, turning daily for up to 3 days.
Egg at 400' for about 25 minutes. Let rest, slice and enjoy.

Recipe Source

Author: Peanut - Ninfa Seloff

Peanut's Spinach Balls

Boy, they went fast! a.k.a. Lizard Balls (Thanks Molly!)

Ingredients

- 4 packages of frozen chopped spinach
- 3 large onions-finely chopped
- 3 large heads of garlic-minced
- 8 eggs
- 6 cups bread stuffing
- 3 cups freshly grated Parmesan cheese
- 2 cups finely chopped roasted pecans (I did not use this)
- 2 tsp thyme



Procedure

Mix all ingredients.

Form small balls.

Egg at 375' for 25 minutes on a pizza stone. I usually cook them longer so that it will be crispier on the outside.

Recipe Source

Author: Peanut - Ninfa Seloff

NB's Maple Crusted Salmon

Ingredients

2 lb salmon filet (2 large filets)
2 Tbs Raging River Rub (DizzyPig)
1/4 cup pure maple syrup
2 Tbs butter



Procedure

Slice the filet into 3-inch wide pieces, which makes them easier to flip, and more surface area to hold rub. (Filets should be about 3"x6" or so)

Coat heavily with Raging River Rub, which has turb and maple sugar, and other goodies that match with salmon (dill, savory, fennel).

Allow 20 minutes for the rub to melt in, then place the filets onto the grill direct over a medium (300-350°F) fire with a raised grid.

Allow 15 minutes or so for the first side to crust.

Flip over and after another 15 minutes or so (when the other side has crusted) then brush on a heavy dose of pure maple syrup and butter that are melted together.

Allow to cook an additional minute or two and then place onto the plate where additional maple syrup and butter can be brushed on if desired.

Serves 4

Recipe Source

Author: Posted by Nature Boy on May 04, 2003 at 13:04:11

Old Bay Chicken Drumsticks.

Ingredients

A big pack of Chicken Drumsticks

Olive Oil

Old Bay seasoning.

Preparation.

Rinse the drumsticks with cold water and pat dry with paper towels.

Liberalily rub each drumstick with Olive Oil.

Sprinkle Old Bay seasoning on each drumstick and place in a large ziplock bag. Let the drumsticks marinate overnight.

Cook direct at 325 degrees, turning frequently till done.

Recipe Source

Author: GrillMeister

Sweet Chipotle Wings

Ingredients

18-20 chicken wings (separated to give you 36-40 pieces)

For each gallon zip-lock bag of wings mix:

(amounts are approximate as this isn't rocket science)

4-6 Tbs brown sugar

4 Tbs catsup

2 Tbs mustard

4 oz Balsamic Vinegar

2-4 oz Worcestershire

2-4 oz soy sauce

1 Tbs your favorite all-purpose seasoning

adobo sauce out of a can of chipotle peppers (to taste)

Procedure

Set aside a small amount of this mixture for basting.

Marinate wings several hours to overnight.

Cooking:

Make sure all flames are gone and cook on an elevated grid at 300°F , plus or minus turning every 10 -15 minutes and basting as needed.

Check for doneness after 30 -40 minutes.

Recipe Source

Author: LawnRanger (Michael Schweitzer)

Tandoori Chicken Drumsticks

Served at the Texas Eggfest 2004

Ingredients

20 chicken drumsticks

Juice of 1 Lemon

1 tsp salt

Marinade

4 Tbs Tandoori Paste or powder (Look for Pataks brand)

4 Tbs Plain yogurt

1 Tbs of olive oil (or melted butter)

2 inch piece Ginger minced/chopped.

1 large jalapeno (2 for extra spicy)

1 tsp of tamarind powder (optional for tangy flavor)

Method

Remove the skin. Make two/three deep slits crossways on the meaty parts.

Apply lemon juice and salt to it and leave it for at least 45 minutes in the refrigerator.

Meanwhile, make the marinade: combine the Tandoori paste/powder, yoghurt, ginger, jalapenos, and tamarind powder.

Put the chicken and all its accumulated juices into the bowl with the marinade. Rub the marinade into the slits in the meat, then cover and refrigerate for 8-24 hours. Use gloves or tongs as the powder has food coloring.

Cook the chicken drumsticks in the Green Egg at 400°F 20 - 25 minutes. Turn it every 5 minutes.

Recipe Source

Author: Nilesh Lakhani

Texas Shrimp

Ingredients

4 large cloves of garlic
1/4 lb butter
2-3 pounds Large Shrimp
"Dave's Special Southwest Rub", or your favorite mild spicy rub

Procedure

Crush at least 4 large cloves of garlic into 1/4 pound of butter
Melt it in a microwave or on the grill, you want the butter liquefied and the garlic just cooked enough to really permeate the butter
Set the garlic butter aside
Two or three pounds of Large Shrimp
Peel' em
Apply "Dave's Special Southwest Rub", or your favorite mild spicy rub
Let the rub settle in for 1/2 hour or so
Soak some cheery, apple, and mesquite
Get the grill up to around 250
Drain the water form the wood, put it on the grill, and get it smokin'
Put the shrimp on for about ten to fifteen minutes - time is real variable depending on the size of the shrimp
Warm up the garlic butter to make sure it is liquid
Apply garlic butter and lots of the crushed garlic in it liberally to both sides of the shrimp
Close upper and lower dampers and let sit for about 2 minutes. This gets rid of the grease from the butter without a conflagration.
Remove and enjoy!

Recipe Source

Author: Dave Pedley

Texas Style ABTs

Stuffed jalapeno's off the grill. Great appetizer or side item. Grillmeister has become the favorite at EGGfests all over the country cooking these.

Ingredients:

2 lb Jalapeno's - fresh 2 -3 inches each (approx 30 count)

2 8-oz pack of Cream Cheese

2 lb Bacon (may not use all)

1.5 lb Little Smoked Sausages



Preparation Directions:

Wash, remove stems and half jalapeno's lengthwise. Only cut the stem off, don't cut the end of jalapeno off to remove the stem. Remove seeds and veins (leave veins in if you would like a hotter ABT).

Cut lengths of bacon strips just long enough to wrap around jalapeno half about twice.

Fill jalapeno halves with cream cheese, top with a small smoked sausage and wrap the whole thing with a piece of bacon. I usually hold bacon on top of end of jalapeno and wrap around the middle and come back up over top at other end. Hold bacon ends in place with 1/2 toothpick each end.

Cooking Directions:

Cook direct while turning and flipping over 350° for about 30 minutes until the bacon is done.

Slice into three smaller bite-size pieces and pin each with a toothpick to make eating easier.

Smoking these are even better. Maple wood and Hickory work well.

Allow 30 - 40 minutes for bacon to be done. Check them half way through and rearrange as necessary to prevent any hot spots burning any.

Special Instructions:

Cream cheese will not melt out unless the jalapeno is tipped over. After removing from grill let them set for about 10 minutes to let the bacon crisp up. Otherwise eat as soon as you are able to. Have a drink ready.

Thin sliced bacon seems to be easier to use and it does not overwhelm the flavor of the ABT as much as thick sliced. It also crisps faster.

The best idea I had was to cut the ABT into smaller pieces to make them easier to eat. So far, everybody prefers the toothpick size over the whole ABT. And they tend to go further when you have lots of people.

Recipe Source

Author: Posted by Spring Chicken on September 11, 2002

Source: Boccie's ABTs on the BGE Forum

Yogurt Mint Chutney

Ingredients

4 Tbs plain yogurt.

1 Tbs Cross and Blackwell Mint Sauce (or chopped fresh mint plus salt to taste).

Procedure

Mix to create a yogurt chutney that can be used as a condiment/dipping sauce with Tandoori Chicken or Jeera Chicken.

Recipe Source

Author: Nilesh Lakhani

Index

	A		mustard	1, 9
apple		11		
Award Winning Texas Brisket		1		
	B			
bacon		12		
	C			
chili		3		
cilantro		3		
	F			
fennel		7		
	G			
ginger		3, 5, 10		
	H			
Hickory Smoke Bratwursts		2		
	J			
Jeera Chicken		3		
	L			
lemon		3, 10		
	M			
Meatloaf		4		
			N	
			NB's Maple Crusted Salmon	7
			O	
			Old Bay Chicken Drumsticks.	8
			olive	10
			P	
			Peanut's Pork Tenderloin	5
			Peanut's Spinach Balls	6
			pecan	6
			pork	4, 5
			S	
			sausage	12
			soy	5, 9
			spinach	6
			Sweet Chipotle Wings	9
			T	
			Tandoori Chicken Drumsticks	10
			Texas Shrimp	11
			Texas Style ABTs	12
			Y	
			yogurt	10, 14
			Yogurt Mint Chutney	14