

EGGtoberfest 2003

*Some of the many recipes that were prepared at the 2003
EGGtoberfest in Atlanta GA.*

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Grilled Chicken Breasts

- 1 medium pineapple
- 1 medium red onion
- 1 package Mr. Yoshida's Teriyaki EZ Marinader
- 4 boneless, skinless chicken breasts, about 6 ounces each

To prepare pineapple, cut off top and cut 4 thick slices. Cut each slice in half and remove center core and skin if desired.

Remove skin from red onion and cut 4 thick slices. Place pineapple and onion in Marinader bag and reseal bag. Allow to marinate in refrigerator for 15 minutes, turning bag occasionally to distribute marinade. Remove from bag, cover and set aside.

Place chicken breasts in Marinader bag and reseal bag. Allow to marinate in refrigerator 30 minutes, turning bag occasionally to distribute marinade. Remove chicken from bag and discard marinade.

Grill chicken over medium heat 8 to 12 minutes or until chicken is no longer pink in center; turn once halfway through. Grill pineapple and onion over medium heat 4 to 6 minutes; turn once halfway through.

Serves 4

Recipe Source

Author: Chef Arnoldi

Source: Yoshida's Gouirnet Sauce

Mrs. Dog's Jamaican Jerk Chicken Wings

Ingredients

5 lbs chicken wings

1/2 cup Mrs. Dog's Jamaican Jerk Marinade

(<http://www.mrsdogs.com>)

1/3 cup olive oil

3 cups Kraft grated Parmesan cheese

Optional: a shot of dark rum

Procedure

Mix jerk, rum and olive oil.

Add chicken & mix well.

Marinate overnight in the refrigerator.

Mix once more & drain.

Coat each piece of chicken with grated cheese. (I put a cup at a time into a bowl and roll the chicken pieces in it).

Grill, 375 degrees indirect for about 40 minutes, until done.

Bone appétit!

Recipe Source

Author: Julie Applegate

Cherry Smoked Meatloaf With Baked Goat Cheese Mashed Potatoes

The Meatloaf

1 lb ground beef
1/2 lb ground pork
1 cup Italian bread crumbs
1/2-3/4 cup milk
1 egg
1 small onion, chopped (about 1/4 cup)
1 Tbs Worcestershire sauce
1 1/2 tsp salt
1/2 tsp dry mustard
1/4 tsp freshly ground black pepper
1/4 tsp ground sage
1 clove garlic, crushed
1/2 - 1 tsp Dizzy Pig Cow Lick Steak Rub
Ketchup, for brushing

The Potatoes

2 Idaho potatoes, peeled and diced
3 Tbs butter
1/4 lb soft goat cheese
1/4-1/2 cup heavy cream
salt and pepper to taste

The Meatloaf

Pre-heat the cooker to 350° with indirect setup (plate setter, legs down).
Mix all ingredients together in a bowl.
Shape mixture into a loaf and put into ungreased loaf pan, 9x5x3 inches.
Brush top with ketchup and sprinkle with more Cow Lick Rub.
Cook uncovered in egg at 350° for 1 1/2 hrs.

The Potatoes

Put potatoes in a pot of salted water and bring to a boil.
Reduce heat and simmer until fork tender, about 12-15 minutes.
Remove pan from heat and drain potatoes.
Put potatoes back into pot and return to heat.
Cook 2-3 minutes stirring constantly to dehydrate potatoes.
Remove from heat and add butter and soft goat cheese.
Use a hand held masher to mash potatoes to desired consistency.
Add cream until desired smoothness is achieved.
Season with salt and pepper.
Spray a casserole dish with Pam and spoon in potato mixture.
Bake in egg for about 15 - 20 minutes until lightly browned on top.

Serves 4

Recipe Source

Author: Tonia Lambert (QBabe)

Creamy Crab and Artichoke Dip with Spinich and Roasted Garlic

Ingredients

8 oz imitation crab meat, chopped
8 oz cream cheese, at room temperature
1 cup mayonnaise
1/3 cup chopped onion
6 oz artichoke hearts, drained and chopped
3/4 cup (3 oz) shredded Parmesan cheese
1 clove minced garlic
1/2 tsp Raging River Rub
6-10 cloves roasted garlic, (optional)
1/2 pkg frozen chopped spinach, thawed & squeezed dry,
then finely chopped (optional)

Procedure

Pre-heat cooker to 375°.
In medium bowl, blend together the cream cheese and mayonnaise until smooth.
Blend the roasted garlic cloves into a paste.
Add to cream cheese mixture.
Stir in remaining ingredients and place mixture in a pie plate.
Sprinkle with paprika or more Raging River Rub.
Bake, uncovered, for 15-18 minutes, until heated through and lightly browned.
Serve with crackers or french bread.

Recipe Source

Author: Tonia Lambert (QBabe)

Coffee-Crusted Pork Tenderloins With Redeye Barbecue Sauce

Ingredients

1 1/2 - 2 lbs pork tenderloin

The Rub

3 Tbs ground coffee

1 Tbs coarse salt (kosher or sea)

1 Tbs dark brown sugar

2 tsp sweet paprika

1 tsp freshly ground black pepper

1 tsp garlic powder

1 tsp onion powder

1/2 tsp ground cumin

1/2 tsp ground coriander

1/2 tsp unsweetened cocoa powder

2 Tbs canola oil

The Sauce

1 Tbs butter

1 slice bacon, finely chopped

1/2 medium onion, finely chopped

1 clove garlic, minced

3/4 cup brewed strong coffee or espresso

3/4 cup ketchup

1/4 cup Worcestershire sauce

1/4 cup heavy whipping cream

2 Tbs Dijon mustard

2 Tbs molasses

2 Tbs brown sugar

Coarse salt (kosher or sea) and freshly ground black pepper,
to taste

Procedure

The Rub

In a small bowl, mix together the coffee, salt, brown sugar, paprika, black pepper, garlic and onion powders, cumin, coriander, and cocoa.

Sprinkle the rub on the tenderloins.

Drizzle the oil over the tenderloins and rub it in well.

Wrap in Saran Wrap and let sit at least 4 hrs but overnight is better.

Meanwhile, make the sauce.

Melt the butter in a heavy saucepan over medium heat.

Add the bacon, onion, and garlic and cook until lightly browned, about 3 minutes.

Stir in the coffee, ketchup, Worcestershire sauce, cream, mustard, molasses, and brown sugar and let the mixture gradually come to a boil.

Reduce heat slightly and let the sauce simmer until thick and richly flavored, about 10-15 minutes, whisking from time to time.

Season with salt and pepper to taste.

You can serve the sauce hot or at room temperature.

Recipe Source

Author: Tonia Lambert (QBabe)

Source: **This recipe is from Raichlen's "BBQ USA - 425 Fiery Recipes From All Across America"

Chinese Pork Tenderloins

Ingredients

Four 1-lb pork tenderloins, trimmed of membrane and fat
1 cup soy sauce
1/4 cup hoisin sauce
1/4 cup brown sugar, packed
2 Tbs liquid honey
2 Tbs sherry
2 tsp grated gingerroot
2 large cloves garlic, minced
1 tsp ground cinnamon
1/2 tsp Chinese five spice powder
Scallion curls to garnish

Procedure

Combine soy sauce, hoisin sauce, sugar, honey, sherry, ginger, garlic, cinnamon, and five-spice powder in a bowl and blend well.

Set aside 1 cup of marinade for basting.

Put tenderloins in a glass dish or large ziploc bag and pour marinade over them.

Marinate for 2-4 hours, or overnight (best), turning occasionally.

Remove from marinade and grill on raised grid at 300° - 350° dome, turning about every 10 minutes or so, until 145° internal, about 30-45 minutes. Do not overcook.

Baste with reserved marinade, if desired.

Recipe Source

Author: Tonia Lambert (QBabe)

Stuffed Green Pawpaw

A lot of unripe fruits are treated as vegetables in Jamaican cooking. Green bananas, mangos, and pawpaws (papayas) are popular examples. This is one method of preparing a green papaya

Ingredients

1 unripe (only slightly yellow) pawpaw (papaya), about 2 pounds
.5 cup vegetable oil
2 onions, diced
2 garlic cloves, minced
2 medium tomatoes, diced
1 red bell pepper, diced
1-1.25 cup water
2 oz bacon or ham
1 scotch bonnet pepper, seeded and diced
1 Tbs bread crumbs
1 egg
Salt to taste

Procedure

Cut off the top end of the pawpaw, and level the bottom end.
Scoop out the seeds and discard them.
In a frying pan, heat the oil. Briefly sauté the onions, garlic, tomatoes, and bell pepper.
Add water until it is about .25-inch deep in the pan (about 1 cup), cover the pan and stew the mixture for 20 minutes.
Preheat the oven to 350 degrees.
In a small frying pan, sauté the bacon or ham, and finely dice it.
Mix it with the Scotch bonnet pepper, bread crumbs, egg, and salt.
Add this mixture to the vegetable stew, then pack the stew into the pawpaw.
Wrap the Pawpaw in foil, set it in a small baking pan.
Bake the pawpaw for an hour.
Unwrap the pawpaw, slice it into rings, and serve.

Serves 6

Recipe Source

Author: Michael French (RhumAndJerk)

Source: From *Traveling Jamaica with Knife, Fork & Spoon* by Robb Walsh & Jay McCarthy

Stuffed Acorn Squash

Cooked at EGGtoberfest 2003 this is a colorful and delicious side dish.

Ingredients

4 acorn squash (or butternut or a small pumpkin)

Stuffing

4 large tart apples

2 bosc or firm pears

1 Tbs sugar (about)

1 Tbs dark brown sugar

1 Tbs honey or maple syrup

1/4 cup spiced rum (i.e. Captain Morgan's)

1/2 cup chopped pecans or walnuts

1/2 cup golden raisin

1/2 cup Crasin (semidried cranberries)

1 tsp cinnamon

1/2 tsp Fresh ground nutmeg (to taste)

1/4 tsp Allspice (to taste)

Directions

Skin, core and dice the apples and pears. Mix with the remaining ingredients. Adjust seasoning to taste. Let sit overnight!

Stuffing the squash

Cut acorn squash (or butternut squash or small pumpkin) in half. Clean out seed.

With a knife, score the inside or pike with fork several times.

Rub with extra rum, add a bit of salt and pepper and add stuffing.

Cook

Add a pat of butter to the top (I also added a but more rum).

Cook indirect at 450 to 500 degrees for about an hour or until squash meat is tender.

Scoop out stuffing and meat and serve!

Recipe Source

Author: Damon Metz (Smokey)

Way Too Easy Sausages

Ingredients

4 Spicy Italian Sausages from Costco

Procedure

I have found that the spicy Italian sausage from Costco is excellent (better than what I tried to make and much, much less work)!

I just cook it at about 350 or so. THAT'S IT!

I will add that it is great with spaghetti or with pepper, onions and pasta sauce on an Italian roll.

Recipe Source

Author: Damon Metz (Smokey)

Eggtoberfest 2003 ABTs on the half shell.

Ingredients:

- 30 Jalapenos - fresh 2 -3 inches each
- 2 8-oz pack of Cream Cheese
- 1 lb Bacon (may not use all)
- 60 Hillshire Farm's Smokie Links
- 1 Jar of pre-minced garlic (fresh works great too)
- 1 bottle of Dizzy Pig Jamaican Firewalk rub



Preparation Directions:

Wash, remove stems and half jalapeno's lengthwise. Remove seeds and veins (leave veins in if you would like a hotter ABT).

Cut lengths of bacon strips just long enough to cover the jalapeno.

Fill jalapeno halves with cream cheese.

Slather minced garlic on the cream cheese

Sprinkle liberally with Dizzy Pig's Jamaican Firewalk rub

Press a Smokie Link onto the cheese

Top it off with a piece of bacon. Use a round toothpick to hold it all together.

Cooking Directions:

Get cooker at 325 to 350 degrees and toss on a couple handfuls of soaked hickory chips and smoke direct for 30 to 45 minutes on raised grid. A smoker basket or pizza screen will help in putting a whole batch on the egg at one time. No turning is necessary, but you do want to look for hot spots.

Special Instructions:

When done, let sit for a few minutes. To remove, press down on the toothpick first before picking it up. That will make sure you get all the parts. It's best to use your right hand to pick one up to eat while your left hand holds a cold beer.

Recipe Source

Author: Ed Krach (GrillMeister)

Peach Cobbler

Okay, since it's so doggone simple, here's the cobbler recipe before I head off to bed.....I'm glad so many of you enjoyed it. I wish there had been more to go around!!!

Ingredients

1 can (29 oz) peaches, drained
3/4 stick butter
1 cup self-rising flour
1 cup sugar
1/2 cup milk



Procedure

Place drained peaches in bowl and sprinkle liberally with some sugar and set aside for about 15-20 minutes.

Meanwhile, melt 3/4 stick of butter and pour into the pan you will cook the cobbler in.

In another bowl, mix the flour, sugar and milk together to form a batter.

Place the peaches in the pan with the melted butter.

Pour the batter over the top of the peaches going back and forth (like you are painting the top) until all the batter is in the pan.

Cook at 350° indirect until the top is nicely browned (time varies).

The batch I made at EGGtoberfest was a double batch and I used one of the 13" x 9" aluminum foil pans from Sam's club to cook it in.

Recipe Source

Author: Jim Slotterback (JSlot)

It Came from the Brine

It was amazing how this 13 pound turkey disappeared at EGGtoberfest 2003.

Ingredients

1 Turkey

Brine

2 cups kosher salt

2 Tbs dried rosemary

2 Tbs dried thyme

2 Tbs dried sage

1 Tbs dried marjoram

1 Tbs celery seeds

1 Tbs black peppercorns

1 medium onion chopped

1 medium carrot chopped

1 rib celery chopped

Procedure

For the brine container, I use my turkey frying pot lined with 2 plastic garbage bags (the aluminum will react with the salt).

Place 2 gallons of cold water in your brine container. Add all ingredients down to the peppercorns and stir to dissolve salt and herbs as much as possible.

Place turkey in brine and add water to completely cover if needed. Cover and refrigerate for 24-48 hours. You can probably regulate the saltiness by adjusting the brine time for your taste after you have done one or two.

Remove the turkey from the brine, rinse well under cold water, and then pat dry inside and out before cooking. Place an onion, a carrot, and a stalk of celery in the turkey cavity and cook at your normal time and temps.

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 protein.

Recipe Source

Author: Jim Slotterback (JSlot)

Taco Soup

Several people asked for the Taco Soup recipe that we served on Saturday at the EGGtoberfest. Hope everyone enjoys!

Ingredients

4 cans mexican style stewed tomatoes
1 can pinto beans
1 can kidney beans
1 can whole kernel corn
1 pkg. Hidden Valley Ranch party dip
1 pkg. taco seasoning (I like Taco Bell)
1.5 to 2 lbs ground beef

Procedure

Brown and drain meat.

Add other ingredients and simmer 2 - 3 hours.

Add hot sauce and/or crushed tortilla chips if you like.

See---it is as simple as my husband said it was!

Recipe Source

Author: Diane Garcha (LadyQ)

"My Butt Smells Good"

(Loosely based on a Peruvian Traditional Recipe)

Ingredients

1 Medium Boston Butt Pork Roast (6 - 8 lbs.)

Marinade:

1 Large bunch Fresh Cilantro (leaves only, discard stems)

1 Head of Garlic (about 10 - 12 cloves) skins removed

1 2 oz Tin of Anchovies, packed in oil (use the oil as well)

2 tsp Kosher Salt

2 Tbs Balsamic Vinegar

1/8 cup Extra Virgin Olive Oil

Spices:

2 Tbs Cumin Seed

1 Tbs Corriander

2 tsp White Pepper

Procedure

In a food processor, start by pulling leaves from bunch of cilantro, and add all other ingredients. Please note that the spice measurements are for whole spices, I measure and then grind in an inexpensive coffee grinder (reserved for use only with spices, as you'll never get it clean enough to use with coffee again!). If you use pre-ground spices, decrease about 20%.

Process all until totally combined, scraping down the sides of the processor a couple of times.

Take the resulting pasty marinade and coat the roast, put in a Zip bag and allow to marinate for at least 24 hours (more if you have time).

Cook on the Egg until a minimum of 170 internal temperature (low and slow external temperature is the best). I use Tabasco chips for additional flavor.

Recipe Source

Author: Gary Neustel (OmegaBlue)

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: Kennt Gajda (KennyG)

Bacon Wrapped Watermelon Rinds

Ingredients

1 jar (16 oz) pickled watermelon rind
1 lb bacon

Wrap a pickled watermelon rind with bacon and secure with a toothpick.

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)

Smokey's Egg and Biscuit Breakfast Sandwiches

Biscuits

I made Pillsbury biscuits (store bought for ease at the event, but your own dough is better).

Cooked on a pizza screen (pizza stone is fine too) at 450-500°F for 7-12 minutes.

Eggs

I used Eggbeaters (for simplicity). I sprayed disposable (aluminum) muffin tins with Pam, then added some of the egg.

I topped with cheese (green onions, peppers, tomatoes, bacon bits or anything else is great). I cooked for maybe 10 minutes at 450-500°F. The eggs will rise and fluff up alot!

Serve together!

Recipe Source

Author: Damon Metz (Smokey)

Spanish Paella

This traditional mixed seafood dish can be prepared with a world of different ingredients. The following is the basic and will give you a place to start. A Paella pan is nice to have but a throwaway aluminum foil turkey roaster will work pretty well. This is not a recipe to be shy with. Good ingredients generally make good food. The key will be keeping the heat dampered down to a low temperature not to burn the mixture.

Ingredients

- 1 large onion
- 1/2 head of garlic
- 4 chicken thighs(I prefer boneless/skinless but any chicken will work)
- 4 Spanish chorizo sausages (Italian will work)
- 1 lb shrimp (peeled, not peeled, with heads or without)
- 8 mussels or clams
- 1 small package of saffron
- 2 cups risotto rice (White Arborio rice) regular rice will work
- 3 cups clam juice (if you cant find use additional chicken broth)
- 3 cups chicken broth
- Additional water as needed.
- 1 can small green peas
- 1 cup roasted red peppers
- 1/2 cup olive oil

Take your grill to 300 degrees

Dice the onion and garlic fairly small

Add the oil to your pan and heat (you don't want the oil smoking)

Add diced onion and soften

Add garlic along with the sausage and chicken

When the chicken and sausages are done remove them from the pan and set aside.

Add the rice to the oil and onions and add the saffron. Mix the rice in the oil until totally coated and slowly add the liquids as needed. Risotto is high starch rice and requires constant stirring for the remaining 20+- minutes until done. You want the rice mixture slightly bubbling and certainly not a hard boil.

About 15 minutes into the risotto add your sausages and chicken to the rice. As the rice starts getting tender (18 minutes) add the shrimp and mussels and peas while continuing to stir. Add the red pepper on the top of the mixture prior to serving.

Other traditional ingredients:

Rabbit, bacon, cured ham, scallops, fish, squid or anything that swims. It is also good topped off with asparagus (fresh or canned) I have never seen beef or veal used but it couldn't be bad.

Recipe Source

Author: Win Alexander

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