

# EGGtoberfest 2005

---



# Table Of Contents

---

Atomic Buffalo Turdles	1
Bacon Wrapped Watermelon Rinds	2
Chocolate Chip Kahlua Cake	3
Crown Roast	4
Daddy Pat's Blue Ribbon BBQ Pizza	5
Daddy Pat's Boston Butt	6
Daddy Pat's Brisket	7
Daddy Pat's Mellow Mushroom Bacon Bites-Eggfest '05	8
Daddy Pat's Stuffed Jalapeno Peppers	9
Egged peanut butter cookies	11
Eggtoberfest Breakfast Casserole	12
Eggtoberfest Pumpkin Bread	13
Grilled Mushrooms with Garlic and Parsley Butter	14
Hawaiian Style Marinade	15
Lil Brother Smokin Turkey Necks	16
Miss Alyce's Baked Apples	17
Mrs. Dog's Jamaican Jerk Chicken Wings	18
Nutty Chocolate Toffee Bars	19
Pork Loin from the Islands	20
Pork Roast with Garlic and Rosemary	21
QBabe's Pasta e Fagioli	23
Sausage & Cheese Pastry Roll	25
Smoked Sausage Cheese Balls	26
Snoopy Dog Dog's Banana Bread	27
Snoopy Dog Dog's Fresh Apple Cake	28
Traditional Bread Pudding	29

# Atomic Buffalo Turdles

---

Stuffed jalapeno's off the grill. Great appetizer or side item.

## 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 Pulled Pork



## 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).

Use left over pulled pork, or prepare a small shoulder (2lb) for this. Besides pulled pork you can use any meat. Hamburger, or wedges of italian sausage work well also.

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 amount of pulled pork and wrap the whole thing with a peice 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 ½ toothpick each end.

## Cooking Directions:

Get cooker at 325deg steady. You are wanting to get bacon cooked without burning up the jalapeno's. I use a raised grid, and place the jalepeno's on a veggie rack allowing for easy removal when done.

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 jalepeno is tipped over. After removing from grill let them set for about 10 minutes to let the bacon crispen up. Otherwise eat as soon as you are able to. Have a drink ready.

**Serves 1**

## Recipe Source

---

Author: Boccie ilgdu@yahoo.com

Source: Forums and Online Sites

# **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)

# Chocolate Chip Kahlua Cake

---

Done at EGGtoberfest 2005 to rave reviews.

## Ingredients

1 Box German Chocolate Cake Mix  
1 pkg Instant Chocolate Pudding mix  
1 pt sour cream  
¾ cup oil  
4 eggs  
1/3 cup Kahlua  
6 oz Chocolate chips (1/2 bag)

## Procedure

Set up BGE for an indirect cook.

Stabilize at 350°F and make sure there is no smoke. (This may take a bit of time.)

Mix all ingredients in a bowl.

Pour into a greased bundt pan.

Cook at 350°F for 50-55 minutes.

## Recipe Source

---

Source: Mrs. Squeeze

# Crown Roast

---

A Crown roast is made out of a bone in pork loin. My meat cutter takes a 8 or 9 pound loin with about 14 bones, cuts one inch slits in between each bone and then rolls it in a circle and ties it with butchers twine.

## **Ingredients**

8-9 lbs pork loin

1 lb of sausage with sage

1 apple

1 onion

1 small package of mushrooms (8 oz)

## **Procedure**

Chop apple, onion and mushrooms.

Brown sausage, onion, apple and mushrooms in a frying pan.

After cooling, put stuffing in the center of the crown roast.

Paint the roast with yellow mustard and sprinkle it with salt and pepper.

## **Cooking**

Place the roast on a rack over a drip pan and cook at 350° until internal temp reaches 150°. I take it off, let it rest for 15 minutes, cut it up and serve.

## **Recipe Source**

---

Source: YB (Larry Ward)

# Daddy Pat's Blue Ribbon BBQ Pizza

---

## Ingredient List

Pizza dough (any brand)

BBQ Sauce (Daddy Pat's Award winning BBQ sauce\*) or any brand

1 Boston butt smoked on the BGE\*\*

1 Brisket (flat or whole) smoked on the BGE\*\*

1 package of 6 cheeses for pizza (any brand)

\* Daddy Pat's BBQ Sauce - 2005 Amateur Scovie Winner

\*\* See recipes

## Procedure

Stabilize BGE @ 575 with an indirect setup and preheat pizza stone while stabilizing the big green egg

Chop the butt and brisket

Brush pizza with Extra Virgin Olive Oil

Spread Daddy Pat's Award winning BBQ sauce \*over dough, then spread pork and/or beef over dough followed by cheese (forget measurements: You can't measure fun and great flavor)

Place pizza on the BGE and cook until cheese is melted and topping look the way you like it. Approx. 15 - 20 minutes TIP: use a handful of cornmeal to make pizza removal effortless

Remove and slice and Enjoy.

## Recipe Source

---

Source: Lawrence Patton (Daddy Pat)

# Daddy Pat's Boston Butt

---

6 lb Boston butt - injected with Chef Williams Creole Butter

## **Cajun Rub Recipe:**

1 cup paprika  
4 Tbs granulated garlic  
2 Tbs cayenne pepper  
2 tsp dry mustard  
4 tsp dried oregano  
4 tsp seasoned salt  
2 tsp black pepper  
2 tsp cumin  
2 tsp white pepper  
1 tsp nutmeg

## **Procedure**

Mix all the ingredients and rub Boston but and place on Bge stabilized @ 230 (indirect setup).

Remove @ internal temp of 195 degrees and wrap in foil for at least 1 hour.

## **Recipe Source**

---

Source: Lawrence Patton (Daddy Pat)



# Daddy Pat's Brisket

---

5-7 lb brisket flat

1/2 cup Worcestershire sauce

## **rub**

1/4 cup of firmly packed dark brown sugar

1 Tbs garlic salt

1 Tbs black pepper

1 Tbs paprika

1 Tbs chili powder

1 tsp celery salt

1/4 tsp allspice

1/4 tsp thyme

## **Procedure**

Pour Worcestershire sauce over brisket and rub it in.

Mix other ingredients for the rub and season the brisket with the rub.

Prepare BGE @ 230 degrees (indirect setup) and cook until 195 internal temp.

Once internal temperature is achieved wrap the brisket in heavy duty foil and rest for at least 1 hour or until ready to use.

## **Recipe Source**

---

Source: Lawrence Patton (Daddy Pat)

# **Daddy Pat's Mellow Mushroom Bacon Bites- Eggfest '05**

---

## **Ingredients**

12 small to medium fresh whole mushrooms  
12 bacon strips (maple flavored)  
1 cup Daddy Pat's 2005 Amateur Scovie Barbecue Sauce or  
any commercial brand available  
12 toothpicks soaked in water

## **Procedure**

Wrap each mushroom with a piece of bacon; secure with a toothpick.  
Place wrapped bacon on BGE @ 325- 350 degrees for approximately 15 - 20 minutes or  
until bacon is crisp and mushrooms are tender.  
Turn bacon bites occasionally and baste with barbecue sauce once mushrooms are tender.

## **Recipe Source**

---

Source: Lawrence Patton (Daddy Pat)

# Daddy Pat's Stuffed Jalapeno Peppers

---

aka ABT's

## Ingredient List

25 small to medium size jalapeno peppers  
2- 8 oz. packages cream cheese, depending on the size of your pepper, room temperature  
1 small jar of minced garlic or 5 cloves minced garlic  
1/4 cup finely chopped sun-dried tomatoes  
1/4 cup fresh basil leaves- chopped  
seasoning salt to taste  
2 lbs of thinly sliced uncooked bacon (1 slice for each pepper)  
Toothpicks soaked in water  
Water  
Hickory or Maple wood chips or chunks

## Dipping Sauce

1 cup mayonnaise  
2 Tbs cider vinegar  
1 Tbs coarsely ground black pepper  
1/4 tsp seasoning salt or salt  
1/4 tsp onion powder  
cayenne pepper to taste  
1/2 cup sour cream  
1/4 cup fresh cilantro  
1 Tbs of water

## Procedure

Slice each jalapeno lengthwise on one side, being careful not to cut the jalapeno in half. Remove seeds or leave a few to intensify the heat

Mix cream cheese with minced garlic, sun-dried tomatoes, and chopped basil. Add seasoning salt. Mix until mixture is soft and manageable

Fill each peppers with mixture

Wrap each pepper with a strip of bacon, securing the opening in the pepper. Secure the bacon with a toothpick (best to soak the toothpicks in water to prevent burning on the BEG). This also helps the jalapenos from falling into the BGE

Stabilize BGE at 325 degrees using a direct setup with a grill extender (or a similar setup). Cook between 35-45 minutes. Turn peppers after 15 minutes and turn again in 20 minutes.

Remove from grill once bacon is done. Let rest for 10 minutes. They also taste great hot of the grill or with a dipping sauce\*\*\*

### \*\*\* Dipping Sauce

In a medium size bowl whisk together the mayonnaise with the vinegar until smooth. Then add the remaining ingredients and whisk until well combined.

## Recipe Source

---

Source: Lawrence Patton (Daddy Pat)

# Egged peanut butter cookies

---

## INGREDIENTS:

1/2 cup butter or margarine  
1/2 cup granulated sugar  
1/2 cup brown sugar  
1/2 cup peanut butter  
1 egg  
3/4 tsp soda  
1/2 tsp baking powder  
1 1/4 cups flour  
1/4 tsp salt

## PREPARATION:

Cream sugars, butter or margarine, and peanut butter. Beat in egg, then stir in remaining ingredients. Shape dough into a small balls; place on lightly greased baking sheets then press the dough balls.

Preheat egg to about 425° (with plate setter and pizza stone. I also used Reynolds "*<i>release</i>*" foil on pizza stone).

When ready to bake, flatten balls with a fork to make ridges down the center. Dip fork tines in flour the fork each time before pressing a cookie.

Bake at 425° for about 10-12 minutes. (Bake for a little less time for chewier cookies.) Cookies will be soft and need to cool when for a few minutes!

Makes about 2 dozen peanut butter cookies.

## Recipe Source

---

Source: Smokey

# Eggtoberfest Breakfast Casserole

---

This is the recipe Mrs. Squeeze made in the morning during Eggtoberfest.

## Ingredients

- 1 lb Mild Sausage (the kind in the tube)
- 1 lb Hot Sausage (the kind in the tube)
- 1 8oz package of shredded mozzarella cheese
- 1 8oz package of shredded cheddar cheese
- 6 eggs
- 2 cans of crescent rolls

## Procedure

Bring your egg to 350 degrees with an indirect setup. Make sure the fire is burning clean with little smoke.

Cook the sausage until done and drain and discard the grease.

Mix with the cheese and 6 eggs.

Put one can of crescent rolls on the bottom of a disposable lasagne pan.

Pour sausage, egg, cheese mixture on top of the crescent rolls.

Lay other can of crescent rolls on top of mixture

Cook for 45 minute to an hour. It is done when the crescent rolls are fully cooked.

## Recipe Source

---

Source: Posted by Squeeze (Kevin Jacques) on October 24, 2004

# Eggtoberfest Pumpkin Bread

---

Pumpkin bread with Orange Cream Cheese Glaze

## **Bread:**

1 box pumpkin bread mix, mixed according to directions on box, adding:

1 tsp additional cinnamon, ground cloves and allspice (or to taste)

1 cup chopped pecans or walnuts

## **Glaze:**

Cream cheese

powdered sugar

orange juice and vanilla

## **Instructions:**

Add all ingredients together and mix. Pour into a greased loaf pan. Bake on your Big Green Egg about 50-55 minutes at 350.

Mix glaze ingredients until you have a smooth consistency. Spoon over bread and serve while warm.

## **Recipe Source**

---

Source: Tue 22 Nov 2005 17:24:05 EST - favathome

# Grilled Mushrooms with Garlic and Parsley Butter

---

## Ingredients

1 lb butter, room temp  
3 cloves of garlic, minced  
.5 cup finely chopped parsley  
salt and pepper  
1 lb mushrooms  
olive oil

## Procedure

Heat BGE to 350

Combine butter, garlic and parsley and mix well. Season with salt and pepper to taste.

To prepare the mushrooms, remove the stems, lightly coat with olive oil and grill until tender.

Place a spoonful of the butter mixture in each cap.

Place on platter and serve.

## Recipe Source

---

Source: RhumAndJerk



# Hawaiian Style Marinade

---

## **Ingredients:**

13 oz Soy Sauce  
13 oz Sugar  
6 oz Pineapple Juice  
6 oz Apple Cider  
2 tsp Garlic Powder  
2 tsp Ginger Juice or ground ginger

## **Preparation Directions:**

Mix all ingredients in a double boiler and cook on medium heat for two hours stirring occasionally. I use a 48+ hour vacuum marinade; or, about 72 hours w/out the vacuum. Turn at least once after 24 - 36 (unless you use enough marinade to cover the steaks (I don't.)

## **Cooking Directions:**

Grill 'em as you like 'em!

## **Special Instructions:**

This marinade should also work well on chicken or pork.

## **Recipe Source**

---

Author: WMK [webmaster@biggreenegg.com](mailto:webmaster@biggreenegg.com)

Source: Inspired by the Houston's Hawaiian

# Lil Brother Smokin Turkey Necks

---

Smoked Turkey Necks

**Ingredients:**

10 lb Turkey Necks  
16 oz Louisiana Crawfish Boil  
14 quart stock pot  
7 quart water  
big green eqq seasoning

**Preparation Directions:**

Wash Turkey Necks

**Cooking Directions:**

Fill stock pot with water.  
Add Louisiana Crawfish boil.  
Let solution boil about 15 minutes.  
Add Turkey necks and bring to a second boil for about 15 - 20 minutes.  
Turn stock pot off and cover.  
Let stand 15 minutes. (Caution the longer they stand the hotter they become).  
Remove the necks from stock pot and sprinkle with big green egg seasoning.  
Spray grill with non-stick spray.  
Put necks on grill at 275 degrees for 5 minutes, turn and cook another 5 minutes.

**Special Instructions:**

To spice them up a notch try sprinkling with uncle butt rub.  
Bar-B-Que sauce can be added in the last minute of cooking for a different taste.  
Serve with your favorite cold beverage.  
Eat and enjoy.

**Serves 1**

**Recipe Source**

---

Author: William Kelsey ckelsey822@netzero.com

# Miss Alyce's Baked Apples

---

## Ingredients

large can (2.95kg) of sliced apples  
one stick of real butter  
2 Tbs whole cloves  
2 Tbs cinnamon  
1 Tbs nutmeg  
2 cups dark brown sugar  
3/4 cup dark raisins  
3/4 cup light raisins  
2 cups cranberries

## Add later

2 cups walnuts  
2 cups dark rum

## Procedure

Mix all ingredients and bake in the "Big Green Egg" for about one and 1/2 hours at 350°F

Add 2 cups of walnuts - bake for 15 minutes more

Add 2 cups of dark rum - light - mix and serve.

oh!!!!!!!!!!!!!! so good

## Variations:

pecans instead of walnuts - and/or both

adding other fruit - pears for example

chardonnay instead of rum

chopped crystallized ginger might be a nice addition

dark (grade b) maple syrup instead of the brown sugar?

## Recipe Source

---

Author: Rodney Deal (Mr. Toad)

# 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 (or 2-24 hours -The LONGER the HOTTER) 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! Great on chicken breasts as well.

## Recipe Source

---

Author: Julie Applegate

# Nutty Chocolate Toffee Bars

---

If you're looking for something different to do on your egg that will delight and surprise your guests, look no further. These dessert bars are a great finale to any egg meal!

## Ingredients:

1 cup unsalted butter, softened to room temperature  
1 cup light brown sugar, packed  
1 egg yolk  
1 tsp vanilla extract  
2 cup all purpose flour  
1/4 tsp salt  
8 oz milk chocolate, chopped into 1 inch squares  
3/4 cup pecans, chopped  
3/4 cup dried cranberries, chopped  
1/4 cup flaked coconut

## Preparation Directions:

Set egg up for an indirect cook and stabilize at 350°.

In a medium bowl, mix the butter, sugar, egg yolk and vanilla together with a stiff spoon until the batter is creamy.

Gradually mix in the flour until well blended, scraping the sides of the bowl down, as necessary.

In a small bowl, mix the pecans, cranberries and coconut together and set aside.

Transfer the batter to a 9 by 13 inch baking dish and flatten evenly with a rubber spatula (a LeCreuset enameled cast iron works VERY well in the egg).

## Cooking Directions:

Bake toffee batter until slightly browned, about 20 to 25 minutes.

Remove from cooker and immediately place chocolate pieces on the top of the cookie, gently spreading to an even coverage as it melts.

Sprinkle the melted chocolate with the mixed nutty fruit mixture (you can use as little or as much as you prefer, but I like a fairly heavy coating).

Refrigerate at least an hour before serving and then cut into small squares. The longer the refrigeration period, the better.

## Special Instructions:

Nuts and dried fruit can be substituted to your favorites. If you prefer walnuts, use them. If you like dried apricots instead of cranberries, go for it! Be creative and mix things up to your liking.

Enjoy!

## Recipe Source

---

Source: QBabe

# Pork Loin from the Islands

---

## Ingredients

2 Pork Tender Loin  
1 cup coconut milk  
3 Tbs jamaican jerk seasoning  
2 Tbs olive oil  
1/2 cup toasted and finely chopped coconut flakes  
1/3 cup sour cream  
1/3 cup crushed pineapple  
1/3 cup shredded coconut  
1/3 cup cream of coconut  
rum  
apple wood for smoking

## Procedure

Rinse and pat dry pork loins.

Inject each with the coconut milk - get as much as possible into the loin.

Wrap tightly with plastic wrap and refrigerate overnight.

Approximately 6 hr before cooking - rub olive oil and jamaican over loin and re-wrap and continue to marinate until grilling time.

Cook at 350 using raised grid and plate sitter - cook/smoke until internal temperature reaches 145.

- smoke with apple wood

Toast and finely chop 1 cup of coconut flakes -

Sauce: Add 1/3 each of the following: coconut flakes, crushed drained pineapple, sour cream, cream of coconut

let cooked loin rest for approximately 25 minutes - then slice into 3/8 inch slices - keeping the shape of the loin then cut sliced loin lengthwise, creating half moon pieces of the loin - sprinkle the finely chopped toasted coconuts flakes, this should be a light dusting

Serve with the dipping sauce

## Cooking tips

\*\*smoke with apple wood - or a light wood of choice;

\*\*chop toasted coconut flakes into almost a dust;

\*\*slice carefully, trying to keep shape of loin;

\*\*dipping sauce - work with ingredients until a sauce consistency is achieved - drain pineapple well;

\*\*add light rum to taste;

## Recipe Source

---

Source: Mr Toad (Rodney Deal)

# Pork Roast with Garlic and Rosemary

---

A delicious roast Pork that is loaded with Garlic and Rosemary.

Start this recipe the night before you plan to cook the roast.

## **Ingredients:**

2-3 lb Center Cut Boneless Pork Loin

5 Clove Garlic

3-4 Fresh Rosemary Sprigs

1-2 Tbs Extra-Virgin Olive Oil

Fresh Gound Pepper

Salt

## **Preparation Directions:**

Using a very sharp long knife, cut the roast open length wise with a continuous spiral cut.

Start just under thin layer of fat on the top of the roast. It should take about three turns with knife.

When you are done, you should have a long flat piece of pork. Work with the side of the pork that does not have the fat.

Crush the Garlic cloves and spread evenly on the pork.

Break the leaves off of the Rosemary sprigs with your fingers and distribute evenly on the pork. Discard the stems

Sprinkle the meat with the salt and pepper, as desired.

Using your hands, gently rub the spices into the meat. Make sure that the spices are distributed evenly.

Drizzle the pork with the Olive Oil. Use only the amount of oil need to lightly cover pork.

Roll the Pork roast back up slowly and tie with about three or four lengths of Kitchen Twine.

Grind some pepper on the top of the roast.

With the Fat side of the meat up, put the roast on a plate in the refrigerator over night.

## **Cooking Directions:**

Remove roast from the refrigerator about one hour prior to cooking.

Start your BGE and set it up for an indirect heat cooking

Place the roast on a V-rack in a drip pan, fat side up.

Cook the Roast at 325 until it reaches 155 internal temperature with a remote thermometer. It should take about 2 hours.

When the Temp hits 155, open the bottom vent all of the way and take daisy wheel off the top.

Stay with the BGE at this point.

When the internal Temp gets to 160, take the roast out of the BGE.

Let the roast sit for 15 min.

Slice the roast at the table and serve.

**Special Instructions:**

I have not added any wood chips for this recipe, because I think that smoke would overpower the Garlic and Rosemary.

**Serves 1****Recipe Source**

---

Author: Michael French FrenchiePKT@yahoo.com



# QBabe's Pasta e Fagioli

---

1 tbs olive oil  
1 tbs butter  
1 cup onion, finely chopped (2 small)  
3 cloves garlic, minced  
1/2 cup celery, finely chopped (1 rib)  
2/3 cup carrots, sliced thin  
3/4 tsp fresh rosemary, minced (or 1/4 tsp dried)  
1 1/2 tbs fresh oregano, minced (or 1 tsp dried)  
2 oz pancetta, chopped  
4 oz italian sausage  
8 cups low sodium chicken broth  
28 oz can diced or crushed tomatoes  
2 cans Goya red kidney beans  
1 can Goya cannellini beans (white kidney beans)  
3/4 cups elbow macaroni  
1 tsp salt  
1/2 tsp crushed red pepper  
1/2 tsp freshly ground black pepper, or to taste  
1 cup fresh spinach, chopped  
2 tbs fresh parsley, chopped  
1/3 cup freshly grated parmesan cheese

Set egg up for an indirect cook at 350°. Once egg is stabilized, set dutch oven inside to heat.

When dutch oven is heated, add olive oil and butter and stir together to combine. Add onion, celery, and carrots and saute until softened, about 3 minutes. Add minced garlic and stir into onion mixture.

Remove sausage from casings and crumble into pot. Add chopped pancetta. Cook until meats are browned, maybe 5-10 minutes.

Drain beans and combine. Reserve 1 1/2 cups beans and mash in a small bowl. Add the broth, crushed tomatoes with their liquid, black pepper, red pepper flakes, salt, rosemary, thyme and oregano.

Cover and bring soup to a boil, about 10 minutes. Uncover and reduce dome temp to around 300°. Add pasta and boil until it is tender, but not overcooked, about 8-10 minutes.

Add mashed beans to the soup mixture to thicken. Add chopped spinach and stir.

Serve immediately and top with freshly grated parmesan cheese.

**Serves 12**

## Nutrition Facts

---

Nutrition (per serving): 298.0 calories; 36% calories from fat; 12.3g total fat; 30.3mg cholesterol; 653.8mg sodium; 771.1mg potassium; 33.6g carbohydrates; 9.0g fiber; 0.0g sugar; 15.6g protein.

## **Recipe Source**

---

Source: Qbabe - EGGtoberfest 2005

# Sausage & Cheese Pastry Roll

---

## Ingredients

- 1 loaf frozen bread dough
- 1 lb sausage
- 1 lb cheese (cheddar)
- 1 egg



## Procedure

Thaw frozen bread dough, let double, punch down and roll out dough as large as you can (usually about 12" x 15")

Cook sausage thoroughly.

In large bowl mix sausage, egg and grated cheese.

Spread mixture on top of dough and roll up like a jelly roll.

Bake in bundt pan at 350°F for about 40 minutes (until bread is golden brown).

Remove from pan by inverting on a plate, brush with butter, slice and serve.

## Recipe Source

---

Source: Posted by SSN686 (J. Curtis Taylor) on March 21, 2005

# Smoked Sausage Cheese Balls

---

I can't take credit for the recipe; it's right off the box of Bisquick

## **Ingredients**

1 lb your favorite pork sausage

8 oz shredded cheddar cheese (I use 2 cups poured from pre-shredded bag probably more than 8 oz)

2 cups Bisquick

## **Procedure**

For the Eggtoberfest I added 3 minced jalapeños and a splash or two of Tabasco

Combine thoroughly in a large container. Do not add liquid - it will come together eventually.

Rest in refrigerator for at least 1 hour.

Roll into balls about the size of a golf ball or large marble.

Heat egg with plate setter to 375-400 F. Add some apple wood chips or your favorite wood just before the cheese balls.

Place sausage cheese balls directly on grid for 15 minutes.

Enjoy!

## **Recipe Source**

---

Source: Smoked Signals (Doug Spiller)

# Snoopy Dog Dog's Banana Bread

---

## Ingredients

1 cup sugar  
1/2 cup margarine (1 stick)  
2 eggs  
2 1/4 cups flour  
1 tsp baking powder  
1 tsp baking soda  
1/2 tsp salt  
1/2 cup sour cream  
2 very ripe mashed bananas  
1/2 cup chopped walnuts (optional)

## Directions

Sift the flour alone, then sift the flour, baking powder, baking soda & salt together.

Cream the margarine & sugar in a mixer until fluffy.

Add the eggs one at a time.

Add the mashed bananas & the sour cream.

Add the flour mixture & the walnuts (optional).

Place the mixture in a greased bundt pan.

Bake on egg with indirect heat at 350 degrees for 35 to 40 minutes.

Let cool for 5 minutes & remove from pan.

Enjoy!

## Recipe Source

---

Source: Snoopy Dog Dog (Chris Hale)

# Snoopy Dog Dog's Fresh Apple Cake

---

## Ingredients

### cake

2 cups sugar  
1 1/2 cups wesson oil  
3 eggs  
3 cups plain flour  
1 tsp baking soda  
1 tsp salt  
1 tsp cinnamon  
1 tsp ground nutmeg  
1/2 tsp ground cloves  
3 cups chopped raw apples  
2 tsp vanilla  
1 cup chopped walnuts (optional)

### glaze

1 cup brown sugar  
1 stick of butter  
5 Tbs milk  
2 tsp vanilla

## Directions

Sift the flour alone, then sift the flour, baking soda, salt, cinnamon, nutmeg & cloves together.

Cream the wesson oil & sugar in a mixer until fluffy.

Add the eggs one at a time.

Add the flour mixture, apples, vanilla & walnuts (optional).

Place the mixture in a greased pan.

Bake on the egg with indirect heat at 350 degrees for 50 to 60 minutes.

Let cool for 5 minutes & remove from pan.

Mix the brown sugar, butter & milk in a sauce pan - bring to a slow boil and cook a couple of minutes while stirring constantly.

Add vanilla - allow the mixture to cool.

Poke holes in the cake and drizzle the glaze all over the top.

Enjoy!

## Recipe Source

---

Source: Snoopy Dog Dog (Chris Hale)

# Traditional Bread Pudding

---

This went quickly at EGGtoberfest 2005.

## Ingredients

12 oz stale French bread, crumbled (one loaf or 6-8 cups)  
3 cups milk  
2-1/2 cups sugar  
5 tbs butter, melted  
4 eggs  
2 cups half and half cream  
2 tbs vanilla  
1 cup raisins  
1 cup coconut  
1 cup chopped pecans  
1 tsp cinnamon  
1 tsp nutmeg

## Procedure

Set up BGE for an indirect cook.

Stabilize at 325°F and make sure there is no smoke (this may take a bit of time)

In a large bowl, combine all ingredients. Mixture should be very moist but not soggy.

Pour into a greased 9"x14" baking dish.

Bake at 325 for 1 hour until top is golden brown and a knife inserted near the center comes out clean. Be sure to check with knife (or toothpick) to make sure it is done.

## Recipe Source

---

Source: Squeeze





# Index

---

<b>A</b>		<b>L</b>	
Atomic Buffalo Turdles	1	Lil Brother Smokin Turkey Necks	16
<b>B</b>		<b>M</b>	
Bacon Wrapped Watermelon Rinds	2	Miss Alyce's Baked Apples	17
<b>C</b>		Mrs. Dog's Jamaican Jerk Chicken Wings	18
Chocolate Chip Kahlua Cake	3	<b>N</b>	
Crown Roast	4	Nutty Chocolate Toffee Bars	19
<b>D</b>		<b>P</b>	
Daddy Pat's Blue Ribbon BBQ Pizza	5	Pork Loin from the Islands	20
Daddy Pat's Boston Butt	6	Pork Roast with Garlic and Rosemary	21
Daddy Pat's Brisket	7	<b>Q</b>	
Daddy Pat's Mellow Mushroom Bacon Bites-Eggfest '05	8	QBabe's Pasta e Fagioli	23
Daddy Pat's Stuffed Jalapeno Peppers	9	<b>S</b>	
<b>E</b>		Sausage & Cheese Pastry Roll	25
Egged peanut butter cookies	11	Smoked Sausage Cheese Balls	26
Eggtoberfest Breakfast Casserole	12	Snoopy Dog Dog's Banana Bread	27
Eggtoberfest Pumpkin Bread	13	Snoopy Dog Dog's Fresh Apple Cake	28
<b>G</b>		<b>T</b>	
Grilled Mushrooms with Garlic and Parsley Butter	14	Traditional Bread Pudding	29
<b>H</b>			
Hawaiian Style Marinade	15		