

EGGtoberfest 2007 – Mr. Toad’s Wild Ride



In October of 1998, Rodney Deal headed from his small North Carolina town to Atlanta to join some on-line friends in a day of cooking on Big Green Eggs. The “EGGtoberfest” as it was coined by Brenda and the late Bill Miller was the first of ten consecutive annual pilgrimages Rodney and his wife Alyce have made to Atlanta for the third Saturday in October. To the best of our knowledge, “Mr. Toad”, as he is known on the Big Green Egg Forum, is the only person to have cooked at each and every “EGGtoberfest” and one of the few to have attended all ten. His stuffed pork loins have become legendary with each year bringing a new adventure in good cooking.

So – MR TOAD – this book’s for you.

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APPETIZERS

Bacon Wrapped Watermelon Rinds

Bringo Qeusadillas

Cindys' Hot Artichoke Dip

Jim G's Salmon Nachos

Grilled Mushrooms with Garlic and Parsley Butter

Q-rious Tom's Eggfest Breakfast Bites

Rusty Rooster's Stuffed Mushrooms

Sausage Stuffed Smoked Apples

Bacon Wrapped Watermelon Rinds

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

Ingredients

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



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

Sprinkle liberally with Tony C's or some other cajun-like rub.

Cook at 350 on a fish/veggie grid on a raised grill until the bacon is done. You have to watch them closely and rotate them often, because with the high sugar content they burn easily.

Recipe Source

Author: YB (Larry Ward)

Bringo Quesadillas

Ingredients

2 lbs Brie cheese
5 ripe mangos (depending on the size may need more or less)
10 large tortillas (one package)



Procedure

Cut the wax off of the Brie and slice.
Peel and dice the mangos.
Spread the Brie over just 1/2 of the tortilla, and scatter some of the mangos.
Fold tortilla in half.
Cook direct at about 375° until you have nice grid marks on each side of the tortilla.
Remove, let cool for 5 minutes and slice, and you can serve with some Mango Salsa.
Above quantities will make the whole package of tortillas (10)

Recipe Source

Source: Desert Filly (Kim Price)

Cindy's Hot Artichoke Dip

Ingredients

3 cans (14 oz) artichoke hearts (not marinated), drained and chopped

1 1/2 cups mayonnaise

1 cup Swiss cheese, shredded

1/2 cup Parmesan cheese, grated

2-3 cloves garlic, minced

Procedure

Combine all ingredients.

Pour into baking dish and bake at 350 for 30 minutes.

Serve with sliced baguettes or crackers. Enjoy!

Recipe Source

Source: Casey Norberg

Jim G's Salmon Nachos

Ingredients

Salmon Filet

Dizzy Pig 'Raging River' Rub

Cedar Plank

Deli Style Corn Chips

Red Onion, Chopped

Capers

Raspberry-Chipotle Sauce (Fischer & Weiser)

Procedure

Dust filet with 'Raging River' and cook till flaky on cedar plank at 350.

Chop salmon then lay out chips on serving tray.

Place a little salmon on each chip.

Top with red onion and a few capers then a dollop of sauce and enjoy.

Recipe Source

Source: Jim Gunter

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

Q-rious Tom's Eggfest Breakfast Bites

Also known as "Denver Omelet in a wonton" or "Flavored scrambled eggs in pastry")

Ingredients

2 packages Wonton skins (60 in each package)
36 large eggs - beat well
5 bunch scallions - chopped
1 medium green bell pepper - diced
10 oz diced cooked ham
12 oz mixed shredded cheese
1 eggfest



Procedure

Line non-stick mini-muffin pans with wonton skins (some folding required)

Beat 4 or 5 large eggs in a bowl

Slice in 3 or 4 scallions, pieces about 3/8 inch long

Slice in about the same amount of bell pepper, roughly 3/8 inch by 1/4 inch

Add an ounce or so of diced ham - same size as the bell pepper

Add an ounce or so of the shredded cheese (I used a Kraft 4-cheese mix)

Mix well

Ladle into wonton cups -- this should make 10 to 12.

Bake direct on raised grill at 300 to 325 for 10 to 14 minutes -- until the eggs just set. I added cherry chips to the fire last weekend. You may need to rotate the pan(s) midway through the cook for even heat distribution.

Two 12-count or one 24-count mini-muffin pan will fit on a large

Notes

Variations are unlimited: use Eggbeaters in place of (or as partial replacement for) the eggs; Nova Lox in place of the other fillings; pre-cooked sausage to replace the ham -- anything you'd add to an omelet or scrambled eggs, providing it's not too large.

Serves 120

Recipe Source

Source: Q-rious Tom (Tom Kaufmann)

Rusty Rooster's Stuffed Mushrooms

Ingredients

1 lb pork sausage
1 bunch green onions
1 can bamboo shoots
1 can water chestnuts
1 can (16 oz) chicken broth
cornstarch
1 egg
pinch salt
1/4 tsp ginger
1/4 cup white sherry



Procedure

Finely chop all vegetables. (I use a food processor.)

Mix with sausage, egg, salt, ginger, sherry.

Remove stems from mushrooms and stuff with mix.

Cook on both sides in skillet until sausage is done.

Remove mushrooms and add chicken broth to pan drippings.

Thicken with cornstarch and pour over mushrooms. (You can use medium mushrooms for appetizers or large mushrooms for a meal.)

Recipe Source

Source: Rusty Rooster (Tom Chamberlain)

Sausage Stuffed Smoked Apples

Ingredients

12 large sweet apples (Honey Crisp is my favorite)
16 oz breakfast sausage
5 oz blueberries (not required)
1 medium onion, diced
1/2 cup celery, diced
1 stick unsalted butter
1 bottle maple syrup, any brand
1 tsp brown sugar

Procedure

In a medium skillet, add 1 tsp of butter on Medium High Heat. Sauté onions and celery until translucent, Add the breakfast sausage to the sauté pan and cook until golden brown. Just before you pull the sausage mixture from the pan, add the blueberries and brown sugar. Give them a couple of tosses in the pan. Remove from the heat and let cool.

Scoop out the core of the apples without going completely through the apple. Fill cavity about 1/4 of the way up the maple syrup, then stuff the sausage mixture into the apple. Get as much as you can in the apple. Add tsp of butter on top of the apple when you put it in the egg.

Egg Setup:

About 300 with an indirect set-up.

Add apple wood for a nice smoke flavor.

Should take about 35 to 45 minutes, or when apples are soft and the skin starts to split. The softer the apple, the better the results. Cut into 4 parts, cover with more syrup and enjoy!

Recipe Source

Source: LocoLongBall (Bryan Marr)

BAKING

Apple Monkey Bread

Buttermilk Biscuits

German Pizza

Jeremiah's California Cheese Bread

Rosemary Pizza with Béchamel Sauce

Sausage/Cheese Bread Roll

Apple Monkey Bread

Ingredients

2 cans Grand Flaky Biscuits
1/2 cup sugar
2 Tbs cinnamon
1 stick butter - melted
1 cup apple juice concentrate
1 cup brown sugar

Procedure

Mix Brown sugar, butter, and apple concentrate and pour into bottom of 9" x 13" disposable pan.

In a large Ziploc bag, mix sugar and cinnamon.

Cut each biscuit into 8 pieces, Throw all into bag to mix with the sugar/ cinnamon.

Dump on top of syrup mixture and spread evenly.

Bake indirect @ 350° F dome 30-40 minutes until well browned.

Turn onto large platter. Enjoy

Recipe Source

Source: EmandMs'Dad (Mike Beer)

Buttermilk Biscuits

At Eggtoberfest I served a "Fattie" slice with each biscuit.

5 lbs self rising flour
2 cups Crisco
6 cups buttermilk
2 cups shredded cheese (if desired)
1 stick margarine or butter (for the tops)



While you are mixing and cutting your biscuits have your BGE preheating to 450 with clear smoke. Indirect on a raised grid so you are cooking as high in your dome as possible.

One five pound bag of flour will yield approx. 60 large biscuits and you can cut it down from there.

Lay out a sheet of wide foil for a prep board unless you have a counter you do not mind messing up.

Put your flour in a large mixing bowl except for enough to fill your sifter and for 5 pounds. of flour add three good handfuls of Crisco. Cut the Crisco into the flour until it is evenly incorporated. You are close if it will stay together if you grab a handful but will still fall apart easily. If you want cheese biscuits, here you add a two cup bag of sharp shredded cheddar and mix into it.

Now add buttermilk. Try not to add too much. It is easier to add more if it is not enough. Mix it in until you have all the dry flour mixture incorporated. I know it is messy but I use my hands for all of this as 'feel' is where you will finally learn it.

Sift a layer of flour onto your foil sheet and pour/place your dough ball onto it. Sprinkle a little more flour on top and a little on your hands so it does not continue to stick to your hands. Flatten your ball just a little and then fold about 1/3 of it over itself. Continue to do this 4 or 5 times. You will feel the external texture change and dry a bit. DO NOT over knead it, you will make your biscuits tough.

Pat it out until the entire dough is approx. 3/4" thick. I use a cutter here to cut the biscuits.

Coat your cooking pan well with Crisco. Place cut biscuits in the pan touching each other. Cook at 450 for approx. 20 minutes. Be careful not to overcook, they will get hard on bottom.

While they are cooking, melt some butter/margarine. Just when you think they are browned enough and done, brush the tops with the melted butter and cook for one more minute. This will crisp the top.

Recipe Source

Source: Rusty Rooster (Tom Chamberlain)

German Pizza

Inspired by a recipe I saw on a Dietz and Watson commercial. Unfortunately when I went to their web site, there was virtually no information so I had to wing it. I've added several ingredients they never mentioned but the result sure was good.

Ingredients

1 pizza crust (12 oz)
6 oz Dietz and Watson sandwich spread
1 1/2 cups sauerkraut (drained)
1 Tbs caraway seeds
1 kosher dill pickle sliced thinly
8 slices Muenster cheese
3 grilled bratwurst
3 oz mustard

Procedure

Cook the bratwurst on the grill until nice and brown.

While the bratwurst is cooking, spread the sandwich spread on the pizza crust

Layer the sauerkraut thinly over the entire crust.

Sprinkle the caraway seeds over the kraut

Spread the dill pickles over the kraut.

Spread half of the cheese over the kraut. It does not have to cover it entirely. It may help to break the slices into smaller pieces.

Quarter the grilled bratwurst lengthwise. Then cut each strip into fourths.

Spread the bratwurst pieces over the pizza.

Spread the mustard over the bratwurst and then cover with the remaining cheese.

Cook on a pizza stone on an elevated grill or on a platesetter for 20 minutes at 400°F or 15 minutes at 500°F.

Let cool for 5 minutes and then slice into squares.

Recipe Source

Source: Wise One (Bill Wise)

Jeremiah's California Cheese Bread

Ingredients

1 loaf french bread
1/2 to 3/4 cup mayonnaise
3-4 tsp minced garlic or garlic seasoning
1 pkg (8 oz) cream cheese, softened
1 can (sm) chopped green chilies
Mozzarella cheese, shredded
Pepperjack cheese, shredded
Parmesan cheese

Procedure

Preheat BGE to 375° F.

Slice bread in half lengthwise. Spread with mayonnaise, sprinkle with salt and pepper and garlic.

Spread the softened cream cheese, top with chilies.

Sprinkle with Parmesan cheese, then the mozzarella, and last with the pepperjack.

Bake for 20 to 25 minutes until cheese is melted and slightly browned. (If baking in an oven, you can use the broiler for a couple minutes to brown on top, if needed)

Recipe Source

Source: Casey Norberg

Rosemary Pizza with Béchamel Sauce

A good NY recipe

Dough Recipe

3 1/2 cups (16 ounces) high-gluten flour
9 oz warm water
1 Tbs Classico olive oil
1 tsp instant yeast
3/4 tsp salt

Béchamel Sauce

4 Tbs unsalted butter
4 Tbs all-purpose flour
2 cups milk
1 small onion
2 cloves garlic
1 small bay leaf
dash dried leaf thyme, crumbled
salt and white pepper to taste
nutmeg, to taste

Pizza Dough

Mix the ingredients. Allow to double in size in a warm area, punch down and then allow to double in size.

Shape by hand into a 14" round on a pizza screen.

Topping:

Make a thin bechemel sauce.

I then add pre-boiled sliced potatoes (boil until they are soft but still hold their form - 2 minutes in the microwave).

Cooking

Top with sauce, sprinkle with cheese and other toppings.

Add chopped fresh rosemary before baking,

Bake indirect on pizza stone /platesetter at 450° F- 500° F for 15 minutes.

Slide the pizza off the screen and allow to crisp up the bottom directly on the pizza stone 1-2 min before removing

Cut on wooden board into 8 slices

Add salt and black pepper, and then drizzle with a good olive oil just before serving.

Recipe Source

Source: Chef Arnoldi (Mike Arnoldi)

Sausage/Cheese Bread Roll

Ingredients:

1 pound loaf frozen bread dough, thawed
1 pound breakfast sausage (Jimmy Dean Sage is our favorite)
8 to 10 oz shredded cheese (we typically use cheddar, but anything is good)
2 eggs (raw, used as a binder for other ingredients)



Preparation/cook:

Roll dough into approx. 12" x 15" rectangle.

Cook sausage.

Mix cooked sausage, shredded cheese and eggs. Spread mixture on bread dough.

Roll dough with mixture inside like a jelly roll and drop into a greased (Pam spray works also) bundt pan. Let rise in warm area until puffy (about 1 hour).

Egg setup is with platesetter (feet down) at about 375 dome temp.

Place bundt pan on platesetter and cook until top is golden brown (usually about 35 to 45 minutes).

Invert bundt pan onto cutting surface and then brush butter on all sides of bread roll. Slice and enjoy.

Alternatives



Ham can be substituted for sausage.

Recipe Source

Author: SSN686 (Jay Taylor)

CASSEROLES and ONE-DISH MEALS

Breakfast Strata

Frito Pie

Hubielee's Greens, Eggs And Ham

Broccoli Corn Bread

Baba-lou-Q's & Jack-A-Moo's Hash Brown Casserole

Breakfast Focaccia

Cow Lickin' Chili

Golobki (Stuffed Cabbage)

Greek Pasticio

Hungry Man Breakfast

Super Easy Jambalaya

Breakfast Strata

Ingredients

2 lbs Jimmy Dean sausage, browned and drained.
12-15 slices of white or wheat bread, cubed
4 cups cheddar cheese, shredded
9 eggs
2 cups half and half
1 tsp dry mustard
salt and pepper

Procedure

Spray a 9" x 13" baking dish spray with vegetable oil.
Then layer half the bread cubes, half of the cooked sausage and then half the cheese.
Repeat with another layer the same,
Mix the eggs with the half and half and seasonings, pour this over the layers,
You can refrigerate overnight or let sit for 30 minutes.
Bake at 350 for about 1 hour. Keep a watch the last 10-15 minutes.
* Enjoy with fresh fruit!

Recipe Source

Source: Casey Norberg

Frito Pie

Ingredients

2 cups plain Fritos (1 bag)
2 cups Chili Fritos (1 bag)
1 cups Grated Mexican Four Cheese (Kraft)
1/2 cup chopped onions
2 lbs ground beef (browned in dutch oven)
14 oz beef broth
8 oz Hunts (no salt) tomato sauce
1 package Cin Chili mix

Procedure

Combine ingredients, bring to boil, then simmer for 30 - 45 minutes or until thickened.
Spread 1 bag of plain Fritos and one bag of Chili Fritos in pan
Cover with Grated Mexican Four Cheese (Kraft)
Cover with chopped onions
Pour chili over the top
Stir all together and serve immediately. You want the chips to still be a little crunchy when served.
Enjoy

Recipe Source

Source: Spring Hen (Judy McMillin)

Hubielee's Greens, Eggs And Ham

It is basically a frittata with collard greens, tasso ham and assorted veggies.

Ingredients

1 Tbs vegetable oil
1/2 lb shredded potatoes
6 strips of cooked bacon
12 eggs
1/4 cup half-and-half
1 small onion diced
1/2 orange bell pepper diced
6 oz tasso ham diced
1 1/2 cups cooked collards, shredded
2 medium jalapenos sliced
1 serrano pepper sliced
1/2 lb pepper jack cheese shredded

Procedure

Stabilize egg for indirect cook at 325 degrees.

Brown shredded potatoes in a small amount of vegetable oil. Place in bottom of cooking pan.

Sprinkle shredded collards on top of potatoes.

Mix eggs and half and half, then add cheese, bacon, tasso, onion and bell pepper to the mixture. Stir, then pour into pan.

Top with jalapenos and Serrano pepper.

Bake for 40-50 minutes until slightly brown on top and then test for doneness with a toothpick.

Allow to cool a bit then slice and enjoy.

Recipe Source

Source: Hubielee (Michael Huber)

Broccoli Corn Bread

Very moist and slightly sweet, this bread has just enough broccoli in it to add a colorful fleck of green.

Ingredients

1 box (8.5 oz) Jiffy Corn Muffin Mix
1 cup (2 sticks) butter, melted
1 egg, beaten
1 cup cottage cheese
1 cup finely chopped onion (1 medium)
1 box (10 oz) frozen chopped broccoli, thawed, excess water squeezed out. (chopped fresh broccoli also works)

Procedure

Preheat oven or BGE to 350 degrees.

Lightly grease a 9-inch by 13-inch baking pan.

In a mixing bowl, combine corn muffin mix, butter, eggs, cottage cheese, onion and broccoli.

Spread in baking pan and bake until cake tester comes out clean and edges are lightly browned, about 35 to 40 minutes.

Recipe Source

Source: Tejal Desai

Baba-lou-Q's & Jack-A-Moo's Hash Brown Casserole

Ingredients

2 lbs frozen spicy hash brown potatoes, thawed
1/2 cup butter, melted
1 tsp salt
1/2 tsp pepper
1/2 cup onion, chopped
1 can (10 oz) cream of chicken soup
2 cups Colby cheese, grated
1 cup baby sliced Portabella mushrooms
1/2 green peppers
8 oz choice of cooked meat: pulled pork, smoked ham, or smoked sausage (fatties).

Procedure

Heat egg to 350° F degrees.
Spray a 9 x 13 pan with nonstick cooking spray.
Combine all ingredients except potatoes and mushrooms.
Gently mix in the mushrooms, and then potatoes until well coated.
Pour into prepared pan or dish.
Bake uncovered for 45 minutes or until bubbly and brown .

Recipe Source

Source: Baba-lou-Q and Jack-A-Moo (the Hippo boys)

Breakfast Focaccia

Ingredients:

1 loaf frozen bread dough, thawed
3/4 cup mixed dried berries
4 Tbs flour
2 Tbs dry oatmeal
10 Tbs sugar
1 tsp cinnamon
4 Tbs butter



Preparation:

Lightly grease a 9 x 13 baking dish, set aside.

On a lightly floured surface, roll or press dough into a 9 x 13-inch rectangle.

Place dough in prepared dish, pressing dough to corners.

Evenly top with berries, set aside.

In a small bowl, make streusel topping.

Mix flour with oatmeal, sugar and cinnamon.

Cut in butter until mixture is crumbly.

Spread over berries and dough.

Let rise until puffy (about 1 hour at room temperature or cover Focaccia and place in refrigerator to rise overnight).

Cooking Setup:

Preheat Egg to 375. Platesetter with feet up, with grid on feet.

Place 9 x 13 pan on grid.

Bake for 20 - 30 minutes or until is no longer doughy in center.

Remove from Egg and cool before slicing.

Recipe Source

Source: SSN686 (Jay Taylor)

Cow Lickin' Chili

Ingredients :

olive oil
1.5 lb ground chuck
1 lb Italian sausage (casing removed)
2 cups onion (chopped)
1 green bell pepper (seeded and chopped)
2 jalapeno chiles (seeded and chopped fine)
1-2 serrano chiles (seeded and chopped fine)
1 Tbs garlic (minced)
1 can (28 oz) diced tomatoes and liquid
1 can (15 oz) diced tomatoes and liquid
1 can Rotel tomatoes
2 cans (15 oz) pinto, dark kidney, or black beans (drained)
3 Tbs chili powder
1 Tbs Ancho chile powder
1.5 Tbs ground cumin
1 tsp cocoa powder
1 tsp ground cinnamon
2 bay leaves
1 tsp Tabasco Sauce
1 tsp dried oregano
3 Tbs Dizzy Pig "Cow Lick" steak rub
2 cups beef broth
1 cup dry red wine
2-3 dried chili peppers (chipotles, ancho, etc.) to float on top
salt and fresh ground pepper to taste
wood chunks



Preparation:

Preheat your Egg to 350° with inverted plate setter (legs up).

Add 2 or 3 fist-sized chunks of wood to coals.

Place dutch oven in the egg on the plate setter and add 2 Tbs. olive oil.

Add the ground chuck and sausage (break up into smaller pieces with a wooden spoon).

Close lid and cook for about 1 hour, stirring every 10-15 minutes.

Remove dutch oven from egg, remove meat and drain on paper towels.

Wipe dutch oven dry with paper towels.

Return dutch oven to egg, add more olive oil and saute´ onions, green pepper, jalapenos, and serrano(s) until limp. Add garlic and continue cooking for 2-3 minutes.

Add remaining ingredients and cook, uncovered, for about 2 hours (add water as needed to prevent drying).

Remove bay leaves, dried chiles, correct seasoning and serve.

Note :

After the mixture starts to simmer, you can reduce the dome temperature to 300-325 degrees.

Recipe Source

Source: Egret (John Hall)

Golobki (Stuffed Cabbage)

Ingredients

1 large head of cabbage
2 lbs ground beef
2 tsp salt
pepper, to taste
1 onion, chopped fine
1 egg
1/2 cup regular rice or instant rice
1/2 cup milk
2 cans tomato soup
1/4 cup ketchup

Procedure

Bring large pot of water to boil and put cored cabbage head in pot. Cook for about 10-15 minutes, or until leaves separate from head. Remove cabbage, drain and cool. Remove leaves from head of cabbage.

Combine remaining ingredients except ketchup and soup and place two Tbsp. meat mixture on one leaf. Roll up, folding in sides, and secure with a toothpick.

Place rolls in 9" x 13" pan. Mix soup and ketchup and pour over cabbage rolls.

Cook indirect on teh BGE at 375° F for 1-1/2 to 2 hours.

Serve with mashed potatoes, corn, and some warm rolls.

Recipe Source

Source: The Original Mrs. Squeeze

Greek Pasticcio

Greek Pasticcio cooked at the Eggtoberfest 2007

Ingredients:

1 pkg pasta - penne or Greek Noodles
1 lb ground beef or lamb
2 chopped onions
3 clove garlic - minced
1 can whole tomatoes drained and chopped
1 tsp oregano
1 tsp basil
1 tsp allspice
1 tsp cinnamon
4 Tbs butter
4 Tbs flour
2 cup milk
4 Tbs Parmesan cheese
6 oz Feta cheese crumbled
3 eggs

Preparation Directions:

Prepare the sauce first:

Melt butter in medium sauce pan, add the flour to form paste.

Add the mild and heat at medium stirring constantly until mixture thickens.

When thick, add parmesan and crumbed feta and stir until melted.

LET THE MIXTURE COOL COMPLETELY BEFORE ADDING THE BEATEN EGGS.

Cooking Directions:

Brown the meat with the chopped onions and garlic.

Add the spices and the drained tomatoes.

Let the sauce simmer about 30 minutes.

Mix in the cooked pasta and put in a baking pan.

Pour the sauce over the meat and pasta.

Bake 45 minutes on a 350 degree BGE.

Recipe Source

Source: U4EA - Jeff

Hungry Man Breakfast

Ingredients :

1 pkg bulk Sausage
1 pkg (12 oz) bacon (chopped)
1 medium onion (chopped)
4 small Jalepenos (chopped)
1 pkg shredded Potatoes
1 pkg shredded Cheddar Cheese
12 eggs (beaten)

Preparation :

Prepare Egg for indirect cook at 350 degs.

In a large dutch oven render sausage and bacon.

When bacon and sausage are fully cooked drain some of the excess grease.

Add onion and chopped Jalepenos. Cook till onion is translucent.

Add potatoes. Cook till slightly brown.

Pour scrambled Eggs on top of mixture and cover with cheddar cheese.

Cover Dutch Oven and cook till eggs are firm and cheese melted.

Serve with hot buttered biscuits.

Nutrition Facts

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

Recipe Source

Author: Peter P. Benac (Celtic Wolf)

Source: Florida Eggfest '07, Celtic Wolf

Super Easy Jambalaya

Ingredients

- 1 box Zatarins Jambalaya mix
- 1 small can tomato sauce
- 1 small can diced tomatoes with juice
- 1/2 cup white rice
- 1 lb chopped raw shrimp
- 1/2 to 1 lb sliced smoked sausage

Procedure

In baking dish mix Jambalaya according to box directions and add the other ingredients.

Bake at 350 for about 30 to 40 minutes, until liquid is absorbed.

*You can also add chicken to this if desired.

Recipe Source

Source: Casey Norberg

DESSERTS

Awesome Brownies

Bananas Foster

Country Apple Dumplings

EggHatter's Chocolate Dream Roll

Eggtoberfest Grilled Pineapple Recipe

Fruit Cobbler

GrillGurl's Nutella-Banana Quesadillas

Grilled Pineapple

Pear Cake

Pumpkin-Pecan Bread

Spawn's Brownies

Awesome Brownies

While this is not the recipe used by Spawn in her award winning brownies, this should give you enough of an idea to prepare a reasonable facsimile. Tinker with the recipe and make it your own. You will definitely amaze your friends by bringing a pan of brownies off your grill.

Ingredients

1 cup butter
4 oz squares unsweetened chocolate (1 oz squares)
4 eggs
2 cups white sugar
2 tsp vanilla extract
1 1/2 cups all-purpose flour
1 pinch salt

Directions

Preheat the BGE to 350 degrees F (180 degrees C) and set up for indirect cooking using a platesetter.

Grease and flour a 9 x 13 inch baking pan.

Melt the butter over medium heat. Remove from heat and stir in the chocolate until smooth. Beat in the eggs one at a time, then stir in the sugar and vanilla. Combine the flour and salt, gently stir into the mixture until just blended. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the BGE, until brownies begin to pull away from the sides of the pan. Do not overcook.

Serve hot and top with ice cream. Ummm good.

Recipe Source

Author: Linda Bernstein

Bananas Foster

Ingredients

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



Procedure

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

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

Heat cast iron skillet over high heat till smoking.

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

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

Add cinnamon and stir.

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



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

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

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

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

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

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

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

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

Country Apple Dumplings

Although I can't say this is exactly the same recipe as a certain award winning team uses, I "squeezed" enough information out of them to go find this one. I tasted theirs at EGGtoberfest 2007 and if this is anywhere close, I'll be very happy.

Ingredients

2 large Granny Smith apples, peeled and cored
2 cans (10 oz) refrigerated crescent roll dough
1 cup butter
1 1/2 cups white sugar
1 tsp ground cinnamon
1 can (12 oz) Mountain Dew soda

Directions

Preheat the BGE to 350 degrees F (175 degrees C). Set up for an indirect cook using a platesetter or firebricks.

Grease a 9" x 13" inch baking dish.

Cut each apple into 8 wedges and set aside. Separate the crescent roll dough into triangles. Roll each apple wedge in crescent roll dough starting at the smallest end. Pinch to seal and place in the baking dish.

Melt butter in a small saucepan and stir in the sugar and cinnamon. Pour over the apple dumplings. Pour Mountain Dew over the dumplings.

Bake for 35 to 45 minutes in the preheated BGE, or until golden brown.

Alternatives:

Sprinkle a sugar and cinnamon mixture on the dough before rolling.

Sprinkle the top with chopped nuts before placing in the BGE.

Use brown sugar (or a mixture) in place of the white sugar.

EggHatter's Chocolate Dream Roll

Ingredients:

1 pound loaf frozen bread dough, thawed
1 cup almonds, chopped
1 cup semi-sweet chocolate chips
1/2 cup brown sugar
1/4 cup softened butter

Glaze

2 cups powdered sugar
1 to 2 Tbs milk
1 Tbs Hershey chocolate syrup.



Glaze

Mix together powdered sugar with milk and chocolate syrup.

Preparation/cook:

In a food processor, with a standard utility blade, chop almonds and chocolate chips until finely ground. Using hand mixer, add in sugar and butter until chocolate mixture is a paste. Set aside. Roll thawed dough into a approx. 12" x 15" rectangle. Spread chocolate mixture on dough. Roll dough with mixture inside like a jelly roll and drop into a greased (Pam spray works also) bundt pan. Let rise in warm area until puffy (about 1 hour).

Egg setup is with platesetter (feet down) at about 375 dome temp. Place bundt pan on platesetter and cook until top is golden brown (usually about 20 to 25 minutes). Invert bundt pan onto cutting surface and then drizzle glaze on roll. Slice and enjoy.

Recipe Source

Author: EggHatter (Kathy Taylor)

Eggtoberfest Grilled Pineapple Recipe

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

Ingredients

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



Procedure

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

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

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

Recipe Source

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

Fruit Cobbler

You may make this basic dump cake recipe to make any fruit cobbler you wish. The one I made at the Eggtoberfest was ½ blueberry & ½ crushed pineapple. If you make apple, add some cinnamon to the apples.

Ingredients

12 quart Dutch oven
4 cans blueberries
4 cans pineapple
2 boxes cake mix
2 sticks butter

Procedure

Pour the fruit in your Dutch oven, Use as many cans as you wish depending on what size oven you are using and how much you want.

Spread evenly over the fruit a dry plain white cake mix. If you use more than four cans of fruit use two cake mixes or if you just want a lot of crust.

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

For the pineapple/blueberry I sprinkle it with shredded coconut.

Cook at 350 for approx 45 minutes or till the cake looks browned on top.

The fruit and its juices will thicken and bubble up through the cake mix.

Recipe Source

Source: Rusty Rooster (Tom Chamberlain)

GrillGurl's Nutella-Banana Quesadillas

Ingredients

1 pkg (10) flour tortillas (10 inch)
1 jar (13 oz) Nutella spread
3 medium bananas, ripe
confectioners' sugar for dusting

Procedure

Remove ½ of the flour tortillas and spread each one evenly with approximately ¼ cup of the Nutella spread.

Then very thinly slice ½ of a banana evenly over each one. I slice the bananas 1/8" or less. (Note this is important so that the bananas melt into the filling.)

Then place another tortilla over the toppings and lightly press them together.

Cook over direct heat at 350 degree dome temp for about 3 minutes (or until lightly golden) and then carefully flip with a large spatula and cook another 3 minutes (or until lightly golden).

Remove from heat and let cool at least 5 minutes. Be careful - the filling gets molten hot!!

Dust each one with confectioners' sugar to taste and use a pizza cutter to cut into desired portions.

Recipe Source

Source: GrillGurl (Cheryl Jacobson)

Grilled Pineapple

Ingredients

fresh pineapple spears

butter

cinnamon

ginger

Procedure

Coat pineapple spears with melted butter and then dust with cinnamon and ginger (not premixed).

Place spears on 300 - 350 degree directly on the grill.

Sprinkle additional cinnamon and ginger to coat evenly and for personal taste.

Grill for 10 - 15 minutes turning frequently until the desired grill marks are present.

Recipe Source

Source: Dale Waters

Pear Cake

Ingredients

1.5 cup vegetable oil
2 cup sugar
3 eggs
3 cup sifted flour
1 tsp salt
1 tsp baking soda
1 tsp cinnamon
1 tsp vanilla
2 cup drained and chopped pears (reserve liquid)
1 cup chopped pecans

Glaze:

1 Tbs soft butter
1.5 cup powdered sugar
2-3 Tbs pear syrup (reserved liquid from pears)

Procedure

Grease and flour a bundt pan.
Preheat BGE to 325° F
Combine oil, sugar and eggs and beat well.
Sift together flour, salt, soda and cinnamon and add to creamed liquids.
Add vanilla and fold in pears and pecans
Bake 325° F for 1 hour 20 minutes
Cool for 20 minutes and then place on rack to cool completely

Glaze:

Blend butter and sugar with sufficient pear syrup to make a smooth and slightly runny frosting.

Recipe Source

Source: Chef Arnoldi (Mike Arnold)

Pumpkin-Pecan Bread

This was done at EGGtoberfest 2007.

3 cups all-purpose flour
3 cups granulated sugar
1 tsp cinnamon
1 tsp cloves, ground
1 tsp allspice
1 tsp nutmeg
1 tsp baking powder
1/2 tsp salt
1/2 tsp soda
1 tsp vanilla
1 cup oil
3 eggs (I use large or jumbo eggs)
1 can (15.5 oz) Libby brand solid pack pumpkin (not pie mix)
1 cup chopped pecans

Mix all the of the dry ingredients except the nuts in a large mixing bowl.

Add the remaining ingredients and mix thoroughly to completely moisten and mix all ingredients together.

Grease and flour baking pans (loaf pans). I use 5 or 6 mini loaf pans. I used a silicone Kitchen Aid baker (with place-setter), and a cooling rack under the silicone baker to stabilize the wet dough.

Bake at 325 degrees for 45 to 60 minutes until done on top with no liquid showing.

Recipe Source

Source: Lynn Hadden / Tim Blevins

Spawn's Brownies

Just for the record, my brownies are nothing like the "Awesome Brownies" recipe included in this collection. However, you can try that one and start tinkering with it and create your own recipe which you can keep secret as well.



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Recipe Source

Source: Spawn (Sydney Rosen)

MEATS

Asian Smoked Duck Breasts
Big Al's Lemon Pepper Hot Wings
Big'un's Triple Threat
Canadian Bacon from Kansas
Chickaletta Sandwich
Celtic Wolf in Lamb's Clothing
Eggfest Tequila-Citrus Chicken Breast
Eggtoberfest Roasted Bacon
Five Foot Philly Cheese Steak
Frank's Meatloaf
Greek Chicken
Indonesian Satay
Italian Burgers
Jamaican Fire Licked Flat Irons
Oriental Pork Chops
Q-rious Tom's Meatloaf
Sausage - Fatties
Shrimp-Stuffed Chicken Breast
Smoked and Grilled Wings
Smoked Chicken Thighs
Smoked Homemade Italian Sausage
Three Day Pulled Pork
Tuscany Pork Loin

Asian Smoked Duck Breasts

Ingredients

4 duck breasts
2 Tbs soy sauce
Chinese 5 Spice Powder to taste

Smoke Mix:

1/4 cup long grain rice
3 Tbs brown sugar
2 Tbs black tea

Sauce:

2 tsp rice vinegar
1/4 cup hoisin sauce
1/4 cup oyster sauce
1 tsp sesame oil
1 tsp ginger, grated
1 tsp orange zest, grated
water, if needed

Procedure

Brush duck breasts with soy sauce and sprinkle with Chinese 5 spice powder.

Place smoke mix ingredients on a sheet of aluminum foil directly on barbeque coals.

Oil grill rack and return it to its place above the coals.

Get egg to about 350° - 375° F.

Once smoke appears, place duck breasts on oiled grill . Continue cooking over 350 for 15-20 minutes.

Meanwhile prepare sauce by combining sauce ingredients in a bowl, adding enough water to get the desired thickness.

Serve smoked duck breasts with cold sauce.

Serves 4

Recipe Source

Source: Casey Norberg

Big Al's Lemon Pepper Hot Wings

At EGGtoberfest 2007 Jason's dad made these and served them in a small tray with a bed of a vinegar-based coleslaw. What a great presentation!

Ingredients

50 wings
1 quart apple cider vinegar (enough to cover wings)
2 Tbs kosher salt
1- 1/2 Tbs freshly ground black pepper
1 small bottle Louisiana hot sauce
lemon pepper
kosher salt
freshly ground black pepper
apple juice



Find yourself a large pot, sort of like this one:



Fill that sucker with enough apple cider vinegar to cover all your wings (this recipe makes about 50 wings), add 2 tablespoons of kosher salt and 1-1/2 tablespoons of freshly ground black pepper. Bring the vinegar with the wings in it to a boil and then let simmer for about 10 minutes. Remove the wings and place on a tray or tinfoil like so:

First start out by shaking Louisiana hot sauce all over the wings - give them a good coating (maybe half a bottle for 50 wings). Now what makes these wings so good is lemon pepper. Get some good lemon pepper and sprinkle very generously all over the wings. Add to that a light coating with kosher salt and freshly ground black pepper. Flip all of the wings over, and repeat the process, starting with the Louisiana hot sauce (the second side should empty the bottle).



Now to the Egg! Put your platesetter in feet-up with a drip pan in the middle. When doing 50+ wings on a Large, you will need to use your grid extender so that you have two levels of cooking. If you can fit all of the wings on the main cooking grid, then do so. We usually let these suckers go for at least 3 hours at 250-275 dome temp, spritzing with a mixture of apple juice and apple cider vinegar and sprinkling with more lemon pepper every half hour after the first hour. At the 1.5 hour mark or so, we flip all of the wings. If we're using a double decker setup, we move all of the wings on the top cooking level to the bottom, and vice-versa.

After about 3 hours you should notice that the wings are just starting to crisp up. When you notice this (it may not be exactly at 3 hours), kick your Egg temp up to about 325-350 and let it ride for another 15 minutes to half hour, or until the wings are finished to your desired crispiness. You may want to keep an eye on the internal temp so you don't dry them out - this is the tricky part (we dried out some of them at Eggtoberfest) - it just takes practice I guess, and a Thermapen doesn't hurt either.

I assure you that these wings will be a huge hit. If done correctly, they will be crispy on the outside, moist on the inside, and pull-off-the-bone tender.

Recipe Source

Source: TRex (Jason Faulkner)

Big'un's Triple Threat

Bacon wrapped pork loin stuffed with apple sausage

Ingredients

- 1 pork loin
- 1 lb bacon for every half loin (typically)
- cooking twine (no not wine, although...)
- 1 lb roll of Jimmy Dean Sausage
- 3 cloves of garlic, finely chopped
- 1/4 cup white wine (I like chablis)
- 1 small onion
- 1 large apple cored and diced
- 2 Tbs favorite rub + extra for seasoning



Preparation

Take out loin and typically they are already cut into two pieces. Each piece is considered by me to be one loin. Cut away any fat or silver skin. The toughest part of this cook is the prep. I use a tool I made to cut a hole in the loin for stuffing. You can achieve the same effect could by merely slicing 2/3rds into the loin to allow for the sausage stuffing.

After prepping the loin return it to the refrigerator.

Mix the last six ingredients (and any extras) in a bowl. Stuff the loin with sausage and return to refrigerator.

Get out the bacon and separate it. You'll see later that this expedites the wrapping process.

Cut the twine in large enough pieces to tie the loin. Lay them out on your prep board, spacing them about two inches apart.

Sprinkle the rub on the outside of loin and lay it on the front third of the twine.



Start to wrap the bacon lengthwise, slightly overlapping each piece of bacon. After you have wrapped all you can, use the twine to help rotate the loin leaving the bacon intact. Cover the rest of the loin with bacon, and tie snugly.

Cooking

Cook at 325° F dome, indirect, platesetter legs up, drip pan underneath grate.



Remove the roast at 140° F internal. Tent with foil and let rest.

Enjoy! Juicy and a great presentation .

Recipe Source

Source: Big'un (Todd Hippo)

Canadian Bacon from Kansas

Ingredients

3-4 pounds Pork loin
maple syrup (for injecting)

Curing mixture per pound of pork loin

1 Tbs Morton's quick cure
1 Tbs dark brown sugar
1 Tbs turbinado (raw) sugar

Procedure

Start with boneless pork loin roast. I look for the leanest ones. I trim off fat. Then inject it with maple syrup.

Place in zip lock bag with the cure mixture in refrigerator for 5 to 7 days.

Remove from cure. Soak for 30 minutes in cool water, pat dry.

I inject again with maple syrup. Refrigerate uncovered to dry slightly before smoking.

Place in egg at 250 to 275 indirect with drip pan underneath. Smoke with your favorite wood (I used sugar maple) until it reaches 170 degrees. I like to wrap it in foil and slice it when cold.

Recipe Source

Source: Posted by KS Cheryl

Chickaletta Sandwich

Ingredients

Sourdough sliced bread
Zatarin's Creole Mustard on one side of bread
Provolone cheese
ham - thin sliced
chicken - thin sliced
Genoa salami - thin sliced
Boscoli Olive Salad



Procedure

Get the BGE up to 350 - 400
Butter the outside of half of the bread and place butter-side down.
Then add ingredients to your liking (I like a lot of meat). Top with Boscoli Olive Salad.
Place a slice of bread on top of each (with butter on the outside) and press together.
Cook on BGE until toasted.....enjoy....

Recipe Source

Source: Posted by Spring Hen on October 22, 2007

Celtic Wolf in Lamb's Clothing

Ingredients

3- 1/2 lb (net weight) boned shoulder of lamb
5 Tbs finely snipped chives
2 Tbs finely chopped curly parsley
2 Tbs finely chopped fresh basil,
2 tsp finely chopped fresh rosemary.
1 tsp grated lemon zest
Dizzy Pig "Red Eye Express" rub
extra virgin olive oil (EVOO)

Procedure

About 3 hours before you intend to roast the meat, mix all the herbs and the lemon zest together in a small bowl.

Lay the meat, skin-side-down, on a board and cut out any lumps of fat. Cover with a piece of wax paper and pound to a fairly even thickness with a meat mallet or the end of a rolling pin. Remove the paper. Lightly sprinkle the meat with salt and pepper, then spread the herb mixture over the surface. Roll the meat up tightly and secure it in 2 or 3 places with kitchen twine. Lightly brush meat with the EVOO and cover generously with Dizzy Pig's Red Eye Express. Leave the meat in refrigerator until you are ready to roast it, then place on a rack in a roasting pan.

Set up the BGE for indirect cooking and preheat it to 375 degrees 30 minutes prior to starting the cook.

Roast the meat for 1/2 hour, then lightly baste the meat with more EVOO being careful not to disturb the rub too much. Roast for a further 1-1/2 hours, basting once, until the meat is a rich brown or about 130 degrees internal.

Remove from BGE, cover loosely with aluminum foil, and let rest for 15 - 20 minutes.

Recipe Source

Source: Celtic Wolf (Pete Benac)

Eggfest Tequila-Citrus Chicken Breast

This is an easy shake-n-bake cook. These amounts were used for cooking 12 huge chicken breasts. Someone thought they were turkey because of the size. If you're only cooking a couple, you certainly don't need to use a whole jar of Dizzy Pig, etc.

Ingredients

12 boneless skinless chicken breasts
1 jar Italian salad dressing
1 can (24 oz) Italian breadcrumbs
1 jar Dizzy Pig "Shakin' the Tree" Rub
2 Tbs Lemon Pepper seasoning
2 oz tequila (optional)
2 2-gallon ziploc bags



Directions

Marinate chicken overnight in one bag with the dressing, tequila and lemon/pepper.

Combine bread crumbs and Dizzy Pig rub in the other bag.

Transfer the chicken from the marinade to the breadcrumb mixture. Shake to coat the chicken.

Fill the BGE with lump to just above the holes in the firebox. These are cooked direct, to minimize burning and hot spots you want the charcoal far from the meat. A raised grid would help here if you have one.

Bring the BGE to 350 and wait for the gray smoke to stop.

Carefully place the chicken breasts on the grate and let them cook for 15-20 minutes before turning once. The breading will fall off if you turn them too often.

Check the temperature after 30 minutes. You want to take them off at 160° internal. If done correctly, the breading will have browned and turned into a shell as the sugar in the mix caramelizes.

Recipe Source

Source: Posted by hayhonker on October 22, 2007

Eggtoberfest Roasted Bacon

Ingredients

3 lb whole slab bacon
¼ cup stone ground mustard
2 Tbs brown sugar
1 Tbs Dizzy Pig "Dizzy Dust - Coarse Grind" rub
1 tsp lemon juice
1 Tbs bourbon (I used Jim Beam)
2 cloves garlic crushed
fresh ground black pepper

Procedure

Mix the ingredients for the wet rub together.

Set up the Egg for indirect cooking. I use an upturned platesetter.

Place a couple of chinks of smoking wood like Maple or Apple on the fire and put the bacon on. I place the Bacon Slab on a rack in a drip pan.

Spoon the wet rub on top of the slab and close the lid.

Recipe Source

Source: RhumAndJerk (Michael French)

Five Foot Philly Cheese Steak

Ingredients

1 5 foot long sub bun (We got ours at Henri's in Buckhead)
8.5 lbs sirloin steak Cut real thin
3 large sweet onions sliced medium
2 large pre-sliced white mushroom containers
1 lb Velveeta Cheez Whiz
1 stick butter
3/4 dark beer of your choice
salt and pepper to taste

Procedure

In a disposable aluminum pan, combine onions, mushrooms, butter and beer.

Cook over medium/high heat egg set up for indirect until onions have caramelized. Be sure to stir often.

Set your egg up with a wok (I used a TJV wok ring with my wok) and get your wok to a hot temp.

Add a little oil and then toss in half the sirloin.

Cook while shredding the meat until it is done to your liking. Repeat with other half of meat. You may have to dump off moisture.

Melt Cheez Whiz.

Cut open bun, add meat, onion/mushroom mixture then top with Cheez Whiz.

Cut and serve to 40 of your favorite friends!

Recipe Source

Source: Squeeze (Kevin Jacques)

Frank's Meatloaf

As cooked at the 2007 EGGtoberfest

Ingredients

1 ½ lbs ground round
1 lb turkey sausage
2 eggs
1 ½ cups dry breadcrumbs
½ cup finely chopped onions
1 tsp salt
½ tsp basil
½ tsp oregano
1/3 cup catsup
3 Tbs brown sugar
2 Tbs horseradish
1 Tbs minced garlic



Procedure

Mix all ingredients together and form into a loaf.

Put on a broiler top (slotted) and place all on a drip pan. (I used a platesetter legs up, then the grid and then a drip pan).

I used apple wood chips at 300° F until the meatloaf reached 160° F internal. It took about 2 hours.

Recipe Source

Source: Frank Marchino

Greek Chicken

Quick easy Greek style chicken cooked at the Eggtoberfest 2007

Ingredients:

12 Boneless chicken breasts or thighs
4 oz Olive Oil
4 oz Lemon juice
2 tsp Oregano
6 Clove Garlic - minced

Preparation Directions:

Combine all ingredients and place in refrigerator at least 4 hours but better if over night.

Cooking Directions:

Cook on 300 degree BGE until the internal temperature is 160 degrees (breast) or 165 degrees (thigh)

Recipe Source

Source: U4EA - Jeff

Indonesian Satay

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

Ingredients:

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

Preparation Directions:

Soak skewers in water

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

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

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

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

Cooking Directions:

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

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

Strain marinade if desired bring to a boil for five minutes

Special Instructions:

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

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

Recipe Source

Author: Little Steven steve@ridgewoodusa.com

Italian Burgers

Enough for one loaf of french bread or a long italian loaf

Ingredients

1 large Portabella mushroom, sliced, brushed with olive oil
and grilled till tender
sliced provolone cheese
1 lb ground beef
1 lb Italian sausage (hot or mild or sweet or any combination)
1 small tin of anchovies, chopped up finely
1 onion chopped up
1 tsp Italian seasoning or herbs de provence

Procedure

Mix up all the meat, anchovies, onion and seasoning and prepare a 'patty' the same length and width as your bread

Take the bread, slice it down the middle, brush on some olive oil and some of the seasoning. .

'Toast' the bread on both sides in the egg direct at 400 degrees

Remove the bread and grill the 'burger' until done (about 5 minutes per side)

Top with the mushrooms and cheese

Remove and place on the bread when the cheese has melted.

Slice and serve.

Recipe Source

Source: Mad Max (Max Rosen)

Jamaican Fire Licked Flat Irons

Ingredients:

1 flat iron steak, as uniform in thickness as possible
olive oil
Dizzy Pig "Cow Lick" rub
Dizzy Pig "Jamaican Firewalk" rub
kosher salt



Preparation:

Allow steak to come up to or near room temperature

Coat both sides of steak with olive oil

Sprinkle a 2:1:1 mixture of Dizzy Cow Lick:Dizzy Jamaican Firewalk:Kosher Salt on both sides of steak

Cooking:

Bring BGE up to searing temps (750+)

Throw steak on the BGE and leave dome open for about 1 minute

Close dome and adjust bottom and top dampers to maintain an air flow which keeps about a 600 - 650 degree dome temp

Cook steak like this for about 3 minutes

Flip steak and sear second side with dome open for one minute

Close dome to 600-650 degree temp and finish cooking for about 3 minutes

Pull steak off, place under foil and allow to rest for 8 minutes before slicing thinly across the grain

Recipe Source

Source: TRex (Jason Faulkner)

Oriental Pork Chops

Ingredients :

Brine

1 Tbs salt
1 Tbs sugar
2 cups water

Pork chops

2 (1+ inch thick) lean pork chops
1 egg (beaten)
3 Tbs soy sauce
1 Tbs dry sherry or dry white wine
1/4 cup dry bread crumbs
1/2 tsp garlic powder
1/8 tsp ground ginger
vegetable cooking spray

Brine

Stir 1 tablespoon. each salt and sugar into 2 cups boiling water. Allow to cool to room temperature, then pour into a Ziploc bag with the pork chops and brine, refrigerated, for 5-6 hours.

Remove pork chops from brine, rinse and pat dry with paper towels.

Pork Chop Preparation

Combine egg, soy sauce, and wine in a shallow baking dish.

Trim excess fat from pork chops.

Add pork chops to egg mixture, turning to coat. cover and let stand 1-2 hours, refrigerated.

Combine bread crumbs, garlic powder, and ginger.

Dredge pork chops in bread crumb mixture.

Place chops in refrigerator to set the bread crumb mixture for 30-60 minutes.

Cooking

Bring the egg up to 400 degrees with a raised grid and a piece of "Release" aluminum foil, or a piece of foil coated with cooking spray on the raised grid.

Place pork chops on the foil and cook for about 15 minutes. Turn chops over and continue to cook until internal temperature reaches 145 degrees (turn gently to prevent breaking off pieces of the crust).

Note : this can also be done direct, but, I've found it to work better as described above, i.e., better crust formation similar to what you would see in pan searing.

Recipe Source

Source: Egret (John Hall)

Q-rious Tom's Meatloaf

Ingredients

1 lb ground pork
2 lbs ground beef (80 % lean)
1 cup panko breadcrumbs
1 large yellow onion
2 large eggs
2 Tbs Dizzy Pig "Dizzy Dust" rub
2 Tbs Worcestershire sauce
1 Tbs garlic powder



Procedure

Grate the onion into a large non-reactive bowl, including the juice (I use the large side on a box grater).

Add the eggs, Dizzy Dust, Worcestershire sauce, and garlic powder; mix well.

Add the ground beef and pork; mix.

Add the breadcrumbs; mix until fully blended.

Form into a roll on plastic film, wrap tightly, and refrigerate overnight.

Unwrap and place on an extended grill over direct heat; about an hour and forty-five minutes at 325.

Serve with your choice of sauce and sides.

Recipe Source

Source: Q-rious Tom (Tom Kaufman)

Sausage - Fatties

Smoked sausage logs have been around quite a while. Calling them "fatties" seems so fitting. Thanks go out to Bigdog, a member of The BBQ Brethren for the now famous nickname. I know I usually recommend grinding, mixing and stuffing your own sausage, but fatties are an exception. There are some store-bought logs that consistently turn out very good. Jimmy Dean and Bob Evans brands are at the top of the list for quality and seasonings. If you are into rolling-your-own fatties buy or make a batch of bulk sausage and roughly form it into one pound logs. Wrap the sausage in plastic wrap and tie a knot in one end. Twist the other end clockwise to tighten up the log, then refrigerate for an hour or so to let it set up.



Fatties are a quick cook, 3 hours or less at temperatures between 215° and 270° measured at the grate. This means that anytime your cooker is running is a good time to toss one or two fatties on.

Just slice the plastic tube and sneak the log out of the wrapper. Re-form if necessary.

Season with a little rub if you like.

Cook them to an internal temperature of 170° then rest in foil for around an hour before slicing. They are excellent with biscuits.

That's all there is. Now go smoke a fatty!

Recipe Source

Author: ~thirdeye~ (Wayne Nelson)

Shrimp-Stuffed Chicken Breast

Ingredients:

4 fresh, boneless, skinless chicken breast
4 Tbs butter, melted
1 tsp seasoned salt
1 tsp paprika

Stuffing

8 oz salad shrimp, cooked
1 cup 1/2-inch diced Swiss cheese
1/2 cup sliced green onions
4 Tbs mayonnaise
1 tsp dill weed

Preparation Directions:

Mix stuffing ingredients in a 2-quart mixing bowl.

Place chicken breast in a zip lock bag on a chopping block and pound almost flat a meat mallet.

Fold each chicken breast around 1/4 of the stuffing mixture.

Place stuffed chicken breast in a 12-inch greased pan, cast iron will work to.

Top with melted butter, seasoned salt and paprika.

Cooking Directions:

Bake uncovered on the EGG at 375 degrees Fahrenheit for 30 minutes or the breast reaches 160°.

I use the platesetter with feet up and put the grid on the setter and the pan on the grid.

Recipe Source

Source: YB (Larry Ward)

Smoked and Grilled Wings

Ingredients

wings
olive oil
Dizzy Pig "Raging River" rub
garlic powder
hot Hungarian paprika
sweet sauce (add brown sugar if necessary to a sauce you like)

Preparation

Lightly coat wings with olive or vegetable oil
Apply DP Raging River rub, garlic powder, and hot Hungarian paprika. (This give some nice heat, if you want really hot, add more to the sauce later. Use Dizzy Dust and regular paprika on a second batch for kids or friends that don't like anything hot.)
Let them rest for a day, or at least overnight, in the fridge to absorb some flavor.

Smoke:

Do them indirect at about 220° F (dome) for three or four hours.
This will melt away the fat and give them that nice, smoky flavor.
Flip them over once about half way thru the smoke process.
Pull them off the egg and put into a large bowl or Ziploc bags.
Immediately coat them with sauce while still very warm. This allows the sauce to kind of gel and stick to them as they cool.
I use a thick, sweet sauce (add brown sugar) so it will caramelize well when grilled.
Let them rest about 20-30 minutes before grilling.
You can put them in the fridge if you want to serve them later or need to smoke another batch or two for a big party.

Grill:

Fire up the grill to around 500° F or so - direct heat.
Cook them quickly for a couple minutes on each side, just long enough to char the sauce and give them a crispy skin while staying moist and tender in the middle.
Higher temps will crisp them up quicker but you will need to do a smaller number of wings at a time to keep up with turning and pulling them off without burning too much.
Serve them as is, or brush on more sauce as you pull them off the grill if you like them wet and messy.

Recipe Source

Source: Avocados (Barry Holderread)

Smoked Chicken Thighs

Ingredients

6 lbs boneless chicken thighs
1 bottle Emeril's Herbed Lemon Pepper Seasoning and
Marinade
pecan chips

Procedure

Put chicken thighs in a leakproof plastic bag and add 3/4 bottle of marinade.

Refrigerate for 24 hours.

Soak a handful of pecan chips for an hour.

When smoker is at 225-250 degrees put chips in an aluminum foil package and pierce the top.

Place chicken thighs on an extender rack and cook until desired doneness using a digital thermometer. If desired, remove extender rack when chicken is almost done and finish chicken on direct grill to brown.

Optional barbeque sauce can be added last 15 minutes on extender rack or at finishing step.

Recipe Source

Source: Dale Waters

Smoked Homemade Italian Sausage

Ingredients

15 pounds pork butt
appropriate amount of seasonings*
natural hog casings

*As we are fairly new to sausage making, we decided to use a pre mixed seasoning blend. This batch was a mild Italian.



Preparation

I first cut the pork into 1" or so cubes and mix in the seasoning thoroughly. Cover and refrigerate for at least overnight.

We then grind the seasoned pork using the smaller grinding plate.

Prepare the casings as per the instructions, and stuff them with the sausage. You can either roll it into a big ring as I did, or twist it into links.

Cooking

I cook these direct and prefer to cook on a raised grid, but it's not a problem directly on the main grid.

With the egg stabilized between 300° - 325° place the sausage ring on the grid.

I like to flip it every 15 minutes or so letting me rotate it for even browning if needed.

Continue flipping until you have an internal of around 170°, roughly 45 minutes. You don't want it too hot as you will dry out the sausage.

Let it rest for 5 or 10 minutes and serve it up, we tend to have a bowl of some type of mustard for dipping.

Recipe Source

Source: WessB (Wess Breeden)

Three Day Pulled Pork

Day 1 - Brine for 24 hours Day 2 - Rub and Injection marinade for 24 hours Day
3 - Smoke for about 24 hours.

Ingredients

16 lbs Boston Butts

Brine mixture:

1 gallon cold, bottled water

15 oz blackstrap molasses

14 oz pickling salt (or kosher salt)

Injection marinade:

1/2 stick butter

2 tsp garlic powder

2 tsp onion powder

1 tsp hot, Hungarian paprika

2-3 dashes hot sauce

1/2 can Jumex Apple Nectar*

1/2 can Jumex Mango Nectar*

1/4 cup Apple Cider Vinegar

1/2 cup dark brown sugar

*You can use regular apple juice and/or add some pineapple juice instead of Jumex apple/mango if they are not available.

(I find them at Kroger or Publix)

Rub:

1 cup Bad Byron's Butt Rub

1 cup Dizzy Pig "Dizzy Dust" rub

1/4 cup garlic powder

1/2 cup turbinado sugar

1/4 cup finely ground espresso coffee beans

Brine mixture:

Mix ingredients thoroughly and then stir in about a quart of ice cubes to drop the temp.

Injection marinade:

Melt the butter in a pan and add the dry seasonings.

Slowly stir in the juice and vinegar and simmer, but do not boil.

Allow mixture to cool before injecting.

Rub:

For this batch I used a mixture of about 1 cup Bad Byron's Butt Rub, 1 cup DP Dizzy Dust, to which I added about 1/4 cup garlic powder, 1/2 cup turbinado sugar, and 1/4 cup finely ground espresso coffee beans. (I was just cleaning out the cupboard and wanted to consolidate some partial bottles of rubs. This mixture tasted pretty good so I have used it for the last few batches of BBQ.)

Use what ever rub you like or have on hand. I often use Dizzy Dust alone, but usually like to play around and tweak things depending on what my taste buds like at the time.

The Three Day Process:

Soak your butt:

Mix up the brine in a large pot.

Rinse the butts after removing from package. Then cut diagonal slices, about an inch and a half apart, in the fat cap. Cut just deep enough to reach the meat. Rotate 90 degrees and do this again so you have a checker board pattern. This will allow the brine and then the rub to penetrate somewhat into the meat on the fat side of the butts.

Put the butts in the container you want to use for the brining process.

I have a large stainless steel pot that will hold two or three large butts and will still fit in the fridge. When doing four (or more) I put them in the XL Ziploc bags, which are 24 x 20 inches, and then put them in a large cooler surrounded and covered with ice.

Pour the brine over the butts and let them soak for 24 hours.

The amount of brine may need to be increased or scaled back depending on the size and type of container you are using to soak your butt. You want the brine to completely cover and surround the meat.

Rub your butt:

Remove the butts from the brine and pat dry with paper towels.

Spray or rub with olive oil and then cover liberally with the dry rub.

Inject about two cups of the marinade in each butt. Work the needle in and out in different angles trying to distribute the marinade fairly evenly throughout the meat.

Wrap tightly in plastic film, or Saran Wrap, and put back in cooler or fridge for another 48 hours

Warm your butt:

Prepare your fire and smoking woods. I subscribe to the "Arrange your lump" camp and use a Shop Vac to clean out the egg before carefully stacking the lump for a long smoke.

Place large chunks in the bottom, making sure not to block the vent holes, then use mid and smaller ones to fill in the gaps. Finally pouring the smallest, including dust and used lump on top to fill in the gaps and help the fire transition between the other chunks.

I like to use large chunks of wood for smoke and usually soak them for a couple hours before hand. For this batch of pork I used a mixture of about 40 percent Pecan, 40 percent Cherry, and 20 percent Hickory. The total amount of wood is just a little bigger than a baseball in volume. I push the chunks into the coals after the fire is going so that about a third is in contact with glowing coals and the rest will later be as the fire spreads.

Light the fire and bring it up to about 225 degrees dome temp. Add the smoking wood, put on the plate setter and cooking grid(s), close the lid and wait a little bit for the temp and the smoke to settle before putting in the meat.

Place the butts on the grate fat side up. The temp is higher initially in the dome than the grid so the bare meat is on the bottom. The fat will burn off more on top and baste.

I try to keep my dome temp around 220° F to 230° F for most of the cook. This really makes for a really low and slow cook which takes about 24 hours on average (any where from 20 to 26 depending on size and number of butts.)

After the long threshold, where the internal temp holds around 165° F for many hours, I sometimes bump the dome temp up to 250° F to speed things along at the end. This is not done until after 16-18 hours when the internal temp is up to about 180° F.

I spray the butts about every 30-40 minutes towards the end of the cook after they reach about 180° F to 185° F. This makes for a really nice and tasty bark. Use a mixture of the Jumex Apple and Mango juices with a very small amount of apple cider vinegar added.

Pull the butts from smoker when the internal temp hits 195° F to 200° F and wrap them tightly in foil. Let them rest in a cooler for at least two or three hours. Just be sure that they stay above 150° F while resting for food safety.

Remove the bone, scrape off any fat between layers of meat, then pull and/or chop to your desired texture and serve!

This meat has plenty of flavor on its own so I usually serve it dry and have a couple of different sauces on the side available for different peoples tastes.

I really like the thin, spicy, vinegar based NC style sauces like Scott's.

The thicker red sauce I was serving was a mixture of mostly Cattleman's original with some Scott's (for more vinegar), Lingham's hot sauce (for heat and sweet), and Jack's Old South (more peppery) mixed in.

Recipe Source

Source: Avocados (Barry Holderread)

Tuscany Pork Loin

Ingredients

pork tenderloins
Bad Byron's Butt Rub
fresh spinach
roasted pepper bruschetta - I use Delallo
parmesan cheese
cashews
butchers string for tying
apple wood

Procedure

Trim all fat from two pork tenderloins.

Butterfly and coat lightly with rub of choice. I use Bad Byron's. (No one can rub a butt like Bad Byron)

Put two layers of fresh spinach on tenderloin followed by the bruschetta. Drain and dry bruschetta with paper towel before layering.

Sprinkle with cashew nuts and grated parmesan cheese.

Tie with butchers string.

Smoke at 325° F. I use apple wood for flavor and color. I thickly coat the outside with rub for taste and color.

Let the meat stand for 15 to 20 minutes.

Slice and enjoy!

Recipe Source

Source: Mr. Toad (Rodney Deal)

SAUCES

Bella Vinaigrette

Spicy Peanut Cashew Sauce

Bella Vinaigrette

Served on pork tenderloin at the 2007 EGGtoberfest, this is delicious.

Ingredients

4 oz Bella Sun-Dried Tomatoes in Oil (process entire jar beforehand and measure from that)

1/2 cup olive oil

1/2 cup red wine vinegar

1 cup fresh basil - minced

1 Tbs garlic - minced

1/2 cup green onion - chopped

Double Recipe

8 oz Bella Sun-Dried Tomatoes in Oil

1 2/3 cups olive oil

1/3 cup red wine vinegar

2 cups fresh basil - minced (or 3 bags)

2 tbs garlic - minced

1 cup green onion - chopped (or 1 bunch)

Procedure

Place all ingredients in processor (salt and pepper to taste) and process until the consistency of pesto.

It 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.

I made one modification, changed the ratio of oil and vinegar. Increased the amount of olive oil and reduced the vinegar accordingly.

Recipe Source

Source: Anne Cooper

Spicy Peanut Cashew Sauce

Dipping Sauce for Indonesian Satay

Ingredients:

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

Preparation Directions:

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

Cooking Directions:

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

Special Instructions:

Serve warm with satay skewers

Recipe Source

Source: Little Steven (steve@ridgewoodusa.com)

SEAFOOD

Cedar Planked Shrimp

Red Snapper

Shrimp Kabobs

Shrimpburgers

Spicy Grilled Shrimp

Cedar Planked Shrimp

Ingredients

1 soaked cedar plank
8 strips of precooked bacon
25 shrimp (large)
Asiago cheese
3 lemons
1 tsp black pepper
1 tsp red pepper flakes
1/2 cup bread crumbs
1/2 cup parsley
olive oil
3 Tbs melted butter
minced garlic

Procedure

In a pan, heat up the olive oil.
Add garlic and sauté for 30 seconds.
Add pepper, red pepper and melted butter...cook for 30 seconds.
Add parsley and shrimp...cook for 3 minutes.
Add bread crumbs and 1/2 cup of asiago cheese. Stir till mixed - about 30 seconds.
Slice lemons and place on the soaked cedar plank.
Transfer mixture to the board and top with bacon and extra cheese.
Cook direct on the BGE at 350° F for about 15 to 20 minutes.
We served on melba toast sprayed with olive oil.
Enjoy

Recipe Source

Source: Jim and Dina Quigg-Collins

Red Snapper

Ingredients

Red Snapper filets

"Chef Paul Prudhommes Blackened Red Fish" seasoning

Procedure

Sprinkle the filets liberally with "Chef Paul Prudhomme's Blackened Red Fish" seasoning.

Cook it at 350 degrees until flaky, approximately 20 minutes with alder chips thrown in.

Recipe Source

Source: Posted by Eggscaper on October 25, 2007

Shrimp Kabobs

Ingredients

2 lbs medium shrimp, peeled and deveined
1 can Dole pineapple chunks in juice
Dizzy Pig "Jamaican Firewalk" rub



Procedure

Soak skewers in water.
Drain pineapple chunks, reserve juice.
Marinate shrimp in pineapple juice for 15 minutes.
Alternate placing shrimp & pineapple chunks on skewers.
Sprinkle liberally with Jamaican Firewalk.
Grill direct at 400, about 3 minutes, turn and go about 3 minutes again.

Recipe Source

Source: SallyB (Sally Breeden)

Shrimpburgers

Ingredients:

1 lb raw shrimp (cleaned, shelled & deveined)
1 egg
1/4 cup finely chopped parsley or cilantro
1/2 cup panko crumbs
kosher salt
freshly ground black pepper
Wasabi Mayonnaise (recipe follows)

Wasabi Mayonnaise:

1 cup mayonnaise
1/4 cup prepared Wasabi (available in the Asian section of the supermarket)
1 tsp freshly grated ginger
2 Tbs soy sauce
1 tsp sugar
pinch salt



Preparation:

In a food processor, process half the shrimp with the egg.

Coarsely chop the remaining shrimp and put it into a bowl.

Add the processed shrimp and parsley/cilantro, panko crumbs, salt and pepper to taste (I usually use about 2 tablespoons of Dizzy Pig "Shakin' the Tree" rub instead of salt and pepper).

Form the mixture into patties (we have found that a 1.5 inch square cookie cutter works real well for this. Put the cookie cutter on freezer or waxed paper and fill with the shrimp mixture, then gently pull off the cookie cutter).

After the burgers are formed, put them in the refrigerator for at least one hour to help firm them up.

BGE Setup & Cooking:

Stabilize BGE at 350 with a raised grid.

Place the burgers on a perforated pan such as a pizza pan with holes or disposable fine mesh screen.

Place pan on raised grid and grill until cooked through, turning once, about 3 to 4 minutes per side.

Remove the burgers to a "bun" that has been spread with the Wasabi Mayo (Hawaiian rolls are what we have used most often as their sweetness contrasts nicely with Wasabi Mayo. These can be split to serve as open face or as a "normal" burger).

Add more Wasabi Mayo on top of the shrimp burgers. Leave as whole or cut in half or quarters depending on how many you are trying to serve. We typically do 3 pounds of shrimp at a time which should yield about 24 burgers 1.5" square.

Wasabi Mayonnaise: Mix all the ingredients together. Cover and refrigerate until ready to use.

RecipeSource: : SSN686 (Jay Taylor)

Spicy Grilled Shrimp

I've made these at several fests now and am always asked, what did you put on these?
Here it is. -RP

Ingredients:

1 lb 15 count shrimp, peeled to the last section
leaving the tail for a handle, butterflied
2 clove garlic, minced
1 Tbs kosher salt
1 tsp paprika
1/2 tsp cayenne pepper
2 tsp lemon juice
2 Tbs olive oil



Cooking Directions:

These shrimp are really killer. The recipe comes from a Mark Bittman cook book, and about the only thing you can do wrong with it is to over cook the shrimp, or try to use ones that are too small and they fall through the grid. I use the frozen U-15 ones from Sam's club.

Take 1 Tbs of kosher salt and 2 garlic cloves(minced) and mash them into a paste with the side of your knife or a mortar and pestle(easier).

Add to that paste 1 tsp paprika, 1/2 tsp cayenne pepper, 2 tsp lemon juice, and 2 Tbs olive oil.

Thaw and peel the shrimp, all but the tail section, for a handle. Butterfly them by cutting down the back halfway through the shrimp. If they have a vein remove it now.

Mix the shrimp with the marinade then grill direct. Go about 2 minutes on the first side at about 400 dome, when they start to curl up, flip them and watch until they curl fairly tight and remove immediately. Some of them won't curl tight but you can pretty much tell when they are done, don't overcook!

Let them rest for a few minutes and enjoy. -RP

Recipe Source

Author: Mark Bittman

Source: AZRP Randy@bajasp.com

VEGETABLES

Balsamic Glazed Beets & Sweet Potatoes with Pineapple

Shaking the Tree Brussel Sprouts

Vidalia Onion Pie II

Balsamic Glazed Beets & Sweet Potatoes with Pineapple

Ingredients:

1/4 cup balsamic vinegar
3 Tbs (packed) golden brown sugar
1/4 cup (1/2 stick) unsalted butter
1 tsp coarse kosher salt
2 large red-skinned sweet potatoes, peeled, cut into 1 inch pieces
3 whole beets (fresh), peeled, cut into 1 inch pieces
1/2 fresh pineapple, cored and cut into 1 inch pieces

BGE Set-up:

Indirect - Inverted Platesetter (legs up) with grill top
Roasting Pan

Directions:

Preheat BGE to 350°F.

In large skillet over medium heat, bring balsamic vinegar and brown sugar to boil, stirring until the brown sugar dissolves.

Reduce heat and simmer until vinegar thickens slightly, about 3 minutes.

Add butter and salt and stir until butter melts.

Add beets, sweet potatoes and pineapple to skillet; toss to coat.

Transfer all of mixture into roasting pan.

Place roasting pan on BGE grill and roast for 45 minutes, stirring once or twice to “baste” the mix with the glaze.

Raise BGE temp to 450°F, and roast an additional 15 minutes or until beets are “tender” (but not mushy).

Transfer to large platter or bowl and serve.

Tips & Variations:

This recipe is great with any root vegetable (sweet potatoes, parsnips, beets, etc.) or fall “squash” (acorn, pumpkin, butternut). The key is to make sure all of the “pieces” are cut to the same size to ensure a more even cooking time for the mixture. Bigger pieces will take longer to cook than smaller ones! (Mom taught me that one!)

Root vegetables, especially beets are fairly dense and take a long time to cook! Therefore, if you're in a hurry, you can parboil the vegetables (not the pineapple) in the microwave or on the stove-top (don't forget to save the healthy “broth” for other uses!) prior to adding to the balsamic mixture...

The following are variations that I've tried and have friends convinced that it's a different recipe each time!

a. Variation: Reduce the amount of brown sugar to 1 ½ tablespoons, and add 2 tablespoons of Captain Morgan's Rum! The glaze will not get as thick in the skillet, but will glaze nicely in the roasting pan on the egg!

b. Variation: Instead of pineapple, try adding a ½ tablespoon more of brown sugar and about 1 cup of fresh cranberries. The cranberries will “burst” and produce a nice sweet/tangy taste with the veggies! This is the way I do it when I do this recipe with only sweet potatoes.... The red and the orange colors are spectacular!

c. Variation: Top off the dish for serving with some toasted pecans!

d. Variation: To serve it in a salad, omit the butter from the glaze (it will congeal), and roast as usual. Let it cool and then serve over a bed of arugula, and sprinkle the top with gorgonzola, feta or any other salty cheese.... And don't forget those toasted pecans!

Recipe Source

Source: From the Egg of GirlyEgg (a.k.a. Lynn Joseph)

"Shakin' the Tree" Brussels Sprouts

Ingredients

1 lb Brussels sprouts
canola oil
Dizzy Pig "Shakin' the Tree" rub



Procedure

Start with fresh Brussels sprouts and wash and peel off any out leaves that may be bad.
Lightly oil them with canola oil
Season with Dizzy Pig "Shakin' the Tree" rub.
Cook on Egg in a pan with a light coating of oil. I like to cook them at around 450 or so on the Egg. Cover the pan if desired to steam them a bit.
They are best if cooked through but are still just a bit crunchy.

Recipe Source

Source: Posted by dhuffjr on October 24, 2007

Vidalia Onion Pie II

Ingredients

3 lbs Vidalia onions (or whatever sweet onions available)
4 Tbs butter
3 eggs well beaten
1 cup sour cream (lite sour cream works too)
1/4 tsp salt
1/2 tsp white pepper
3 shakes of the Tabasco bottle
1 deep dish pastry shell, unbaked (frozen is OK)
2 cups cheddar cheese (I use four-cheese Mexican blend and I also use extra cheese, approximately 3-4 cups)

Preparation / Directions

Sauté onions in butter 15-20 min. Not caramelized but still al dente.

Combine eggs and sour cream. Add to onion mixture with 2/3 of the cheese. Season mixture and pour in pastry shell. Top with rest of cheese.

Cooking Directions

Bake on Egg at 375° F for 40 minutes.

Serves 6

Recipe Source

Source: Anne Cooper

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