

EGGtoberfest 2004



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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)



Carolina Pulled Pork, Bill Blakely style

Brine (per Boston Butt)

8 oz or 3/4 cup molasses

12 oz pickling salt

2 quarts bottled water (if using a cooler as the brining chamber, reduce this to 1.5 quarts and use 4-5 lbs of ice to keep the Butts cold)

Rub (per Boston Butt)

2 Tbs mild paprika

1 Tbs hot paprika ("Pride of Szeged" is the most commonly found brand of "HOT" paprika in US grocery stores. I know that Publix stores carry this brand).

3 tsp firmly packed lt. brown sugar

1 tsp celery seeds

1 tsp garlic powder

1 tsp dry mustard

1 tsp black peppercorns

1 tsp dehydrated onion flakes

1/2 tsp kosher salt

Vinegar Sauce

2 cups cider vinegar

1 1/3 cups water

1/2 cup + 2 tbs. ketchup

1/4 cup firmly packed brown sugar, or more to taste

5 tsp salt, or more to taste

4 tsp hot red pepper flakes

1 tsp freshly ground black pepper

1 tsp freshly ground white pepper

North Carolina Style Coleslaw

1 sm. or 1/2 lg. head green cabbage

1 cup Vinegar sauce, or to taste

Salt (optional)

Here are the steps I took in preparing the Pulled Pork I served at Eggtoberfest '04

Day 1

Brine your butt & Prep the Smoker (cleaning & loading the smoker can be done any time before placing the butts on the smoker)

Rinse off the Butts and put them in the brine. Let them sit in the brine for 24 hours.

Clean out the entire smoker. Take any partially burned pieces of wood and set them aside. Remove the fire ring and firebox to make sure ALL of the ashes are out of the egg. Reassemble the egg (don't forget to make sure the hole in the bottom of the firebox ring lines up with the draft door on the egg) Open the bags of charcoal and separate the pieces of charcoal into the 3 large bins - Large, Medium, & Small (include the charcoal dust in the small bin). Stack the largest & longest pieces in the bottom of the egg so that there are lots of small gaps for oxygen to get in from the bottom. Keep building up using smaller

and smaller pieces (including the pieces of partially used lump you pulled out of the smoker from your last session) until you are within approximately 1" of the top of the fire ring (your hickory chunks will need that room between the charcoal and the plate setter).

If you are using the Maverick ET-73 Redi Check Smoker thermometer to monitor the dome temperature, remove the clip from your BGE dial thermometer, but leave that thermometer in the Egg (you will use the dial thermometer prior to putting the butts on the egg).

Day 2

Rub your butt

Rub (per Boston Butt)

Grind the celery seeds, peppercorns, onion flakes, and kosher salt into a powder with the spice/coffee grinder. Mix those ingredients with the rest of the rub ingredients.

Take the butts out of the brine and dry them off with paper towels. Pat the rub onto all six sides of the butt and any openings between the muscles. Shake off any excess (the excess rub can be used on the next butt.) Dispose of any left over rub. Wrap each butt in saran wrap and place in either a refrigerator or in a cooler with ice in sealed bags or dry ice (if using the same cooler that was used to brine the butts, drain the brine solution and dry it out before putting in the rubbed butts).

Pour 2-3 bottles of the beer into a large bowl or pail. Place about 10-15 chunks of hickory in the bowl (make sure they all fit below the top of the bowl/pail.) Fill in the gaps with several handfuls of hickory chips. Fill up the rest of the bowl with water and hold the wood under with a heavy plate or pan top. (the chunks and chips should soak for at least an hour or two before you put them on the fire. However, soaking them on the day before you intend to use them means that is one less thing to forget about!)

Day 3

Smoke em' if you got em!

If you haven't already prepared your smoker or soaked your chips, do so now!

Start your BGE with either starter squares or, if you can find it, Greenheat gel. I start fires in four locations in the charcoal and usually get 2 or 3 to keep going. Open the draft door and take the cap off the top. (Cheating tip - if you don't have a BBGGuru forced air unit, get one of those cheap hand-held fans that use a AA battery and position it in front of the draft door. It will force air up through your charcoal stack and will get your fire going a lot faster.)

Once you see your dome temperature starts to move above 250, open the lid and make sure your fires have established themselves throughout the top of the stack. If they have, start placing the hickory chunks on top of the charcoal stack. Once they are placed, scatter the hickory chips over the top of the stack.

Place your plate setter, "legs" side up, on top of the fire ring (you might have to "tamp" down some of the hickory chunks a few times to get the plate setter to sit flat). Place the drip pan on top of the plate setter. Place your smoker grid on top of the legs of the plate setter.

Take the butts out of the cooler or refrigerator at this time. You want them to be as cold as possible before you put them on the egg. As they warm up, they will absorb the smoke flavor faster than if they start off at room temperature. Arrange 3 (2 for the medium egg)

butts on the grid with the layer of fat on top (you want the fat to trickle over and through the butt as it melts!) (If you have a large egg, you can get 4 butts on the grid by placing them on their sides). Insert the meat probe from your remote thermometer into a meaty part of one the butts (you might have to fish around inside the butt to get around the bone).

If you are using the Maverick ET-73 Redi Check Smoker thermometer, replace the BGE dial thermometer with the Smoker probe. With either thermometer, make sure that the end of the probe is not sticking into one of the butts when you close the lid. If it does, rearrange the butts so there is a gap between the butts in the front middle portion of the grid.

Start adjusting the temperature of the egg. Move the draft door so that you have a gap of about 1/4th of an inch. Close down the daisy wheel so that no smoke is coming out of the draft door or between the lid and the base of the egg. You want to bring the dome temperature to a range of 210 to 225. As you reach that range, move the draft door so that you have a gap of 1/8th inch opening and start closing down the daisy wheel. Once you have the temperature within that range, you will generally only use the daisy wheel to adjust your temperature. If the temperature starts to fall, open the daisy wheel to allow the smoker to pull more air through the egg. If the temperature starts to rise, close down the daisy wheel to slow down how much air can move through the egg (which in turn dampens the ability of the fire to pull more air from the draft door.).

The real work is done! Now the worrying begins! (just kidding!). If you are using the Maverick thermometer, make sure you set it to alert you if the smoker temperature goes below 200 degrees. Keep an eye on the smoker temperature for the next few hours to make sure the temperature is staying within your range and adjust the daisy wheel as necessary (try not to adjust both the daisy wheel and the draft door at the same time - it is extremely difficult to smoothly adjust temperatures if you adjust both simultaneously). Also keep an eye on the meat temperature. If the temperature starts to jump, move the probe to another location or another butt (the probe was probably in a pocket of fat which has melted and gotten hotter than the meat).

One word of caution - due to the large amount of smoking wood used, your egg will look like a smokestack for the first few hours. This is what I call "marinating with smoke" (I use this same concept with spatchcocked chickens - but that is another story). The cold meat is more receptive to absorbing the smoke flavor, so the longer it takes to reach 140F, the more smoke flavor your butts will contain (as I understand it, when the meat reaches 140F, the pores which have been absorbing smoke start to close up). If you need to open your egg watch out for huge plumes of smoke for the first 30 seconds. Try not to keep the dome open more than a minute or minute and a half at a time (the coals will suck in huge amounts of air while the dome is open and will flame up).

If you are dealing with cold temperatures (50F or below), you need to open the draft door a bit more to compensate for the fire having to burn hotter in order to keep the dome temperatures in the 220 range. If you are smoking in cold weather, keep a close eye on the charcoal levels in the smoker. Because the fire burns hotter, it might use the entire lump before the butts are finished. If you think that might happen, lift up a section of the grid and toss more pieces of lump down into the smoker.

Over the next 14-16 hours the temperature of the butts will gradually rise to the 180F range. Once they reach that range, the temperature will plateau for 3-4 hours as the

collagen around the bone melts. When it starts moving again, move the meat thermometer to a few spots on different butts to make sure that all of the butts have completely broken down the collagen. At that point, open the draft door 1/2 of an inch and let the dome temperature rise to around 335F. When the meat thermometer gets to 205F, move it to different positions on different butts. When you find a position that has a lower temperature than the previous site, leave the probe and close the dome. Keep doing this until you move it four or five times and don't find a site with a temperature lower than 203.

Pull the butts off of the smoker, close down the draft door, and replace the daisy wheel cap with the ceramic cap (you want to shut down the egg as quickly as possible so that you can re-use any partially burned lump). You can cover the butts in tinfoil for 30 minutes to let them rest. I have not found any real benefit to doing that (other than keeping the butts hot while I get ready to pull them apart).

In order to make "pulled pork", you must pull apart the strands of meat (as opposed to slicing or chopping it). You can use your fingers or a pair of folks (place one in each hand and turn them inside out). The first step is to pull off a section of the butt. Pull the outer crust off and set it aside. This is called the "Bark" (as in the bark of a tree). It is very chewy and very intensely flavored (it contains the rub that did not soak into the meat and was directly exposed to the smoke). Next, scrape off and discard any remaining fat from the outside of the muscles. Finally, pull apart the meat using your fingers or the forks. Once you have a "mound" of meat, add vinegar sauce to taste.

Vinegar Sauce

Combine all ingredients in a nonreactive medium size bowl and whisk until the sugar and salt are dissolved. Taste for seasoning, adding sugar or salt as necessary; the sauce should be piquant but not quite sour.

North Carolina Style Coleslaw

Shred cabbage and add the vinegar sauce. Let stand for 10 minutes and reseason if necessary.

Recipe Source

Source: Posted by Smokin' Bill on October 19, 2004

Eggtoberfest ABT's on the half shell

Smoked Stuffed Jalapeños

Ingredients

- 40 Jalapeño Peppers
- 2 packages of smoky links
- 2 1lb. packages of bacon
- 2 packages of cream cheese
- Dizzy Pig Jamaican Firewalk
- 1 jar of minced garlic



Procedure

Start soaking some hickory chunks in water and get a good fire going stabilized at 325 degrees.

Next, put on some rubber food service gloves. Don't rub your eyes and be sure to take off your gloves before doing anything else (like using the restroom) after you are done.

Get a large bowl and fill it with water. Put all the Jalapenos in the water. Cut the stem off and slice lengthwise in half. Clean out the seeds and veins and put this stuff back in the bowl of water. The bowl of water will help keep the fumes down so they won't irritate your eyes, nose & throat.

As you are cleaning the Jalapeños, let the cream cheese soften at room temperature.

After you have cleaned all Jalapeños, start filling them with cream cheese.

Next, slather some minced garlic on the cheese and then sprinkle some Dizzy Pig's Jamaican Firewalk rub on it.

Put a Smoky Link on and wrap ½ a slice of bacon around it and secure it with a toothpick.

Take a pizza screen or grill topper and spray with PAM. Place the ABT's on it and smoke them direct on a raised grid at 325 degrees with Hickory chunks for about 45 minutes. You will want to monitor the cook to look for hot spots

Recipe Source

Source: Posted by GrillMeister on October 23, 2004

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 Canadian Smoked Salmon

Ingredients:

fresh salmon filets with skin on
kosher salt
brown sugar

Preparation Directions:

Place fresh salmon filets in non-reactive tray side-by-side.

Cover entire filet with kosher salt until no pink flesh is visible, then follow with brown sugar (until no kosher salt is visible). Don't be afraid to go heavy with both ingredients.

Cover and place in fridge for at least 24hrs, no more than 72hrs. The brine will become like syrup overnight. I like to turn the filet over the next day (stirring the brine mixture by hand). Leave in fridge until ready to smoke.

Cooking Directions:

Remove marinated/brined salmon from fridge and get egg ready. I like to egg indirect with a plate-setter.

Load egg full for 3-4 hour smoke. I will soak maple or cherry chips (two large handfulls) to enhance the flavor. Get the egg to appx. 220-250 degrees (stable), then throw chips on, put plate-setter with drip-pan on, close egg and get salmon ready.

Take each filet and lightly drain marinade/brine, then place in egg (skin side down). Keep egg at appx. 220-250 for 3-4 hrs. Don't peek! Ready when flesh will slightly split, juice will rise to top, and slightly firm to touch. You really can't over-cook! Try a couple of times, you'll get the hang of it. Hope you enjoy.

Special Instructions:

Serve warm or cold. Break or cut into bite-size pieces. Serve with crackers and cheese.

Recipe Source

Author: Uncle Ron (Vancouver, BC)

Source: BGE Pit Crew

Escargot

Ingredients

12-14 escargot (snails) (1 can)
1 stick of softened butter
1 tsp minced garlic (or more or less to taste)
1 tsp chopped parsley

Procedure

Open the can of escargot, drain and wash the snails.

Mix the softened butter, garlic and parsley in a bowl.

If you have snail shells, put a dab of the butter mix in the shell, then a snail, then top with more of the butter mix. arrange shells on metal dishes or in pan.

If you don't have shells, you can simply put the snails in a small pan and spread the butter over them.

Preheat your egg to 425 degrees dome temp with plate setter set in egg feet down (no grid is necessary). Place your pan of snails directly on the plate setter. Cook for 15 minutes until butter is sizzling. Serve on sliced french bread with some of the butter drizzled on them. Delicious.

I have also seen them served on mushroom caps. Follow the same directions, except that place a snail and butter mixture directly on a mushroom cap and then bake (same temps, same time).

Recipe Source

Author: Mad Max Beyond Eggdome (Max Rosen)



Gingerbread Cookies

Eggtobberfest was truly great. All of the great people, all of the great food, WOW! Many people have asked for the recipe for the Gingerbread Cookies I made. These are REALLY simple and the dough can be frozen, so you can make them almost anytime

Ingredients

2/3 cup shortening
1/2 cup brown sugar, packed
1 tsp cinnamon
1/4 tsp ground cloves
2 tsp ground ginger
pinch salt
3/4 cup molasses
1 egg
3 cups flour
1/2 tsp baking powder
1 tsp baking soda

Procedure

Cream together first 6 ingredients. Add egg and mix. Add molasses and mix again.

Mix together flour, baking powder and baking soda in a separate bowl. Sift. Add to the creamed mixture and stir until well blended. Role into 1 inch balls and chill.

Using a class, flatten on aluminum foil (I recommend the Renolds Release "non-stick" stuff) about 1 inch apart. Cool on preheated pizza stone at about 375-400 degrees for 10 minutes or until done.

Let cool for 5-10 minutes or until they firm up!

Recipe Source

Source: Posted by Smokey on October 17, 2004

Green Velvet Cake

This was a big hit at Eggtoberfest 2004 with the kids - of all ages.

1 box white cake mix
3/4 bottle green food coloring (.3 oz size)
1 tsp peppermint extract
canned Cream Cheese
green sprinkles

Use an inverted plate setter in the Big Green Egg at 350.

Mix the cake mix made per instructions.

Mix in about 3/4 of the little bottle of green food coloring and 1 teaspoon of peppermint extract.

Pour into a Bundt type pan sprayed well with Pam.

Cook for about 45 minutes or until a toothpick comes out clean.

Rest until cool. Turn out onto a plate and frost with canned Cream Cheese frosting.

Sprinkle with green sprinkles.

Recipe Source

Source: drbbq (Ray Lampe)

GrillMeister's Chicken Wings

Ingredients

5 lbs Chicken Wings (these big packages can be found at Sam's, Costco or most grocery stores.

16 oz bottle of GrillMeister's Special Egg'n Seasoning



Procedure

Wash the wings and cut off the little winglet part. These can be saved and used later for making chicken stock or simply discarded.

Get a good clean fire going in the egg with the temp between 325 & 350. I like to pull the grid out before it gets too hot and spray it with PAM.

Put the entire package of wings on the grid direct over the fire and arrange so they all are the same side up.

Shake up the bottle of GrillMeister's Special Egg'n Seasoning and pour out some into small bowl. Give each wing a nice coating of the seasoning. Repeat this one more time during the cook so that each side receives two coatings. I recommend using a silicone basting brush because it works the best and is the easiest to clean. Always remember to shake the bottle before using it to baste.

The wings should take 45 minutes to an hour depending on how crunchy you like the outside. You need to be careful and watch for hot spots as you can burn them if you don't pay attention.

Recipe Source

Source: Posted by GrillMeister on October 23, 2004

GrillMeister's Chipotle Cheese & Egg Biscuits

This is my variation of something Damon Metz (Smokey) cooked back at the Waldorf Eggfest this year. I forgot to bring salt & pepper, so I thought I would use some Tom's Chipotle Dry Rub Seasoning. It turned out to be a hit. Mrs. GrillMeister and I enjoyed it so much that it's now a standard for us at every Texas Eggfest. It makes for a quick and easy breakfast.

Ingredients

1 RubberMaid quart plastic bottle with lid
18 eggs
2 ten packs of prepared biscuits (I used Kroger Texas Style Biscuits)
Shredded Cheddar Cheese
Tom's Chipotle Dry Rub Seasoning
(www.tomspeppers.com)
PAM



Procedure

Get a hot fire going in your egg. Put some Reynolds non-stick aluminum foil on your pizza stone and place it on a grid extender. Get the temp up to 400 degrees and let the pizza stone preheat.

Crack open the 18 eggs and put them into the plastic bottle with a lid. Discard the shells. Shake the bottle to scramble the eggs.

Spray some PAM into a cupcake pan and then fill each cup 2/3 full with the scramble egg. Sprinkle some of Tom's Chipotle Dry Rub Seasoning into each cup followed by some shredded cheddar cheese.

Place 6 biscuits on one side of the pizza stone and place the cupcake pan on the other side. Cook at 400 for about 10 minutes or till the biscuits are golden brown.

When done, split the biscuits and place a cooked egg in between each biscuit and enjoy.

Recipe Source

Source: Posted by GrillMeister on October 23, 2004

GrillMeister's Eggtoberfest Portobello Pizzas

Ingredients

Fresh Portobello Mushrooms
Minced Garlic
Basil Pesto in Olive Oil
Cilantro (I used Cilantro in a tube from Kroger)
Fresh Spinach Leaves
Pepperoni
Shredded Mozerella Cheese



Procedure

Cut out the stem on the mushroom.

Fill the stem area with minced garlic.

Spread a thin layer of the cilantro on the mushroom. If you cannot find Cilantro in a tube, I would finely chop some fresh cilantro and sprinkle a bit on it after you spread the pesto.

Stir the Basil Pesto (the oil will separate from the pesto in the jar) and spread a good layer on the mushroom.

Next add a layer of fresh spinach leaves followed by a layer of pepperoni.

Top it off with shredded mozzarella cheese.

Gets a clean fire going in the egg. Cook the mushrooms direct on a grid extender for 15 to 20 minutes at 325 degrees. Use a big spatula to remove the mushroom and let cool for a minute before slicing into quarters and serving.

Recipe Source

Source: Posted by GrillMeister on October 23, 2004

GrillMeister's Special Egg'n Seasoning

Ingredients

1 16-oz bottle of Soy Sauce
1 Tbs Garlic Powder
1 Tbs McCormick Chipotle Powder
1 tsp Onion Powder
1 tsp Wasabi Powder
1/4 tsp Chinese Five Spice.

Procedure

Take the bottle of Soy Sauce and pour a bit of it out to make room for the spices. (Just a few tablespoons). Using a funnel, pour all the dry spices into the bottle. Put the cap back on and shake well. The seasoning works best if this is done the day before the cook. Always remember to shake well before using.

Any leftover sauce can be refrigerated.

Recipe Source

Source: Posted by GrillMeister on October 23, 2004

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

Source: Inspired by the Houston's Hawaiian

Jerk Pork Tenderloin

Ingredients

8 pork tenderloins cut into 3/4 to 1" cubes

Marinade

1 part Mrs. Dogs Jamaican Jerk
(a whole jar for 8 tenderloins)
1-2 parts extra virgin olive oil



Procedure

Put in a marinade of 1 part Mrs. Dogs Jamaican Jerk to 1-2 parts extra virgin olive oil.

Marinate for 24 hours in a gallon ziploc bag.

Get the egg HOT, anything above 550° is good but I prefer 600-650°,

Use a grill topper wok (a grill pan with holes in it) placed on the egg and let it get hot....

Add enough of the pork to fill the pan not much more than half way,

Let it cook like this for 5 minutes or so and stir, allowing to cook for another 5 or so minutes...what you are looking for here is a good sear...

Keep stirring till all sides are seared and you're done....consider this more of like a stir fry cook, you don't have to wait 5 minutes, you could almost stir constantly, but you are looking for a good browning of the meat.....

Take it out and let it rest for 5 minutes and chow down, unless you are at a fest, in which case you dump it out and get out of the way...LOL they were snatching it off on my cutting board before I even moved the pan

Recipe Source

Source: Posted by WessB on October 19, 2004

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 of (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. Puj's Cran-Razz Chicken

Brine

1 quart Vegetable stock (chilled)
1/2 cup Kosher salt
1/4 cup Light brown sugar
1 tsp Whole black peppercorns
2 Bay leaves
1 cup Wild cranberry juice
3 cups Pulp-free orange juice
3 handfuls Dried cranberries

Chicken

4 to 5 lb Whole chicken
1 head Garlic
1 bunch Thyme
2 handfuls Dried cranberries
2 to 3 handfuls Fresh raspberries
1 to 2 onions Onions sliced (on the thicker side)
Kosher salt
Ground pepper

Basting sauce

1/2 stick Unsalted butter
1 handful Fresh raspberries
1/2 handful Dried cranberries
1 to 2 shot glass Dekuyper "Razzmatazz"

Brine

In a pot bring 2 cups of the stock, salt, light brown sugar, whole peppercorns and bay leaves to a boil. Stir to dissolve the sugar and salt. Remove from heat.

Add the remaining stock, juices and cranberries. Add two quarts of ice water and stir.

Pour into a separate bucket and chill. Add the chicken when the brine temperature reaches 40°F or below, and brine for 18 to 24 hours.

Chicken

Layer the bottom of a roasting pan with the onions.

Remove the chicken from the brine and allow to drain and pat dry. Salt and pepper the cavity of the chicken. Cut cross-wise the head of garlic and stuff it (all of it) in the cavity. Stuff the raspberries, cranberries and thyme in the cavity. (Make sure that there is "some" air pockets inside the cavity for circulation)

In a separate pan, melt the butter and the berries and stir in the "Razzmatazz".

Place the chicken on top of the onion bed in the roasting pan. Salt and pepper the outside of the chicken. Baste the chicken with all of the basting sauce.

Place in a pre-heated BGE at 430°F to 450°F dome temperature. Roast for 1 ½ to 2 hours. Remove when the chicken breast temperature reads 160°F.

Cover and rest for 10 to 15

Recipe Source

Author: Mrs. Puj

A view of the crowd.



Okie "Ham" Burgers

Several people asked me to post the recipe on the forum. Thanks to everyone for welcoming us "Oklahoma Eggheads" with open arms. We'll see you guys next year!

Ingredients

1 lb 90% lean ground beef
1/2 lb ground cured ham
1/2 cup white wine
1/2 cup chopped onion
2 Tbs tomato paste
2 Tbs Worcestershire Sauce
garlic to taste
freshly cracked pepper to taste

Procedure

GENTLY MIX INGREDIENTS BY HAND.

MAKES ABOUT 6-8 PATTIES.

COOK LOW AND SLOW (ABOUT 250 DEGREES). ENJOY!

Recipe Source

Source: Posted by Snoopy Dog Dog on October 18, 2004

Orange Satay Sauce

This is the dipping sauce we used on shrimp and scallops at EGGtoberfest 2004.

Ingredients

2 cups orange marmalade
1 cup chunky peanut butter
juice of 2 limes (about 4 tablespoons)
optional - bottled hot sauce to taste

Stir all together until the consistency is uniform and about as thick as pancake batter.

Recipe Source

Source: Posted by BlueSmoke on October 18, 2004

Rolled Flank Steak

Ingredients

1 good sized flank steak, butterflied and marinated in olive oil, balsamic vinegar, and herbs de provence. .
3 yellow/orange peppers - roasted and peeled (if you have never done this, see below)
1/3 lb thinly sliced prosciutto
basil
parmesan cheese (canned shaker variety)



Procedure

Lay out the marinated butterflied flank steak, cover evenly with a layer of the prosciutto. .
.spread the roasted peppers along one long edge (they should cover about 1/4 - 1/3 of the steak. .



Sprinkle liberally with the basil and parmesan cheese. .roll tightly in a log (you may need to use some tooth picks to hold them, i don't). ...



Lay them in a pan (i used a big ceramic dish which worked quite well in the egg). .drizzle some of the left over marinade on them. . .

Cook for about 45 minutes at 375 - 400 dome temp for medium. ..



Slice them into thin rolls. .makes a nice presentation. .. the recipe originally calls for them to be served at room temps, we like them warmer. . .your choice.

NOTES about butterflied flank steak and roasted peppers

you can ask your butcher to butterfly the flank steak or you can do it yourself. .. lay the flank steak flat, using a long knife to slice the steak into two thin halves by keeping the knife parallel to the cutting board (depending on your pan/dish, you can leave it in one

big flat piece or slice completely through it and have two pieces (two are easier to work with into two small rolls). .. it is also easier to slice through if you put the steak flat in the freezer for about a half an hour so that it is a little 'stiff'. . .

if you haven't peeled peppers before, you cut them into flat slices, put them skin side up in the broiler until they are black and burning on top. . .then pull them off and immediately put them into a large zip-lock baggie for at least 15 minutes. .. pull them out and the skins will peel right off leaving you with lovely soft pepper pieces. ..

Serves 1

Recipe Source

Author: Posted by mad max beyond eggdome on May 02, 2003 at 07:31:25:

PapaQ's Tamarindo Sauce

Ingredients:

1 1/2 cups Tamarindo concentrate*
1/2 cup ketchup
4 Tbs butter (divided)
2 cloves garlic chopped
1/2 cup chopped onion
1/2 cup chopped celery
1 chopped carrot
1/2 cup chopped cilantro
3 Tbs lime juice
1/2 tsp ground pepper
1/2 tsp salt

Preparation:

Melt 2 Tbs butter in a sauce pan and sauté garlic, onion, celery and carrot until onion is translucent, but not browned.

Add concentrate and stir in remaining butter.

Add ketchup, cilantro, lime juice, salt and pepper.

Pour mixture into blender or food processor and blend until smooth.

Return sauce to pan, boil, reduce heat, cover and simmer. Serve over pork, fish, shrimp or chicken.

Recipe Source

Author: PapaQ - Paul Markson

Puerco Adobo

Ingredients:

2 pork tenderloins
1 12-oz can of whole jalapeno peppers, undrained
1 cup chopped cilantro
1/2 cup chopped celery
4 cloves garlic or one clove elephant garlic, chopped
4 Tbs oregano
2 tsp cumin
4 tsp red wine vinegar
3 Tbs light olive oil
1 tsp black pepper
1/2 tsp salt
1/4 cup tequila (optional)

Preparation:

Combine all ingredients, except the pork, in a blender or food processor.

Place tenderloins in a large plastic food storage bag, or glass dish and immerse in the marinade from the blender.

Cover and marinate in the refrigerator 4-24 hours. This marinade will be extremely spicy, but as Big Murth says, "the finished product is a lot milder than the marinade, so even Granny and the other tenderfoots will enjoy."

Cooking Directions:

Take the tenderloins out of the refrigerator to bring to room temperature while you start your Egg.

Stabilize the Egg at 350°-360°. Add a chunk of maple, apple or cherry wood or no wood at all.

Cook direct until internal temperature of meat is 135-140° (about 30-40 minutes), turning every ten minutes or so. Watch for hot spots and move the meat accordingly.

Tent with foil for 10 minutes, slice, and top with PapaQ's Tamarindo sauce.

Recipe Source

Author: Modified by: PapaQ - Paul Markson

Source: Original Recipe: Steve Murtha

Puj's Shrimp Scampi Fusion

Ingredients

4 oz Rice noodles
3/4 cup Compound butter*
3 Tbs Minced garlic
2 lbs Large shrimp, peeled and deveined
3/4 cup Chopped fresh parsley
1/2 cup Lemon juice
1 Tbs Kosher salt
4 to 8 dashes Hot sauce**

Procedure

In a large pot, bring 4 to 6 cups of water to a boil. Turn off the heat and add the rice noodles. Steep the noodles in the water for 3 to 5 minutes. Remove from the water, drain and set aside. (You can prepare the noodles ahead of time by rinsing with cold water, place in a storage bag and refrigerate).

Preheat the BGE to the highest temp attainable. Let the wok heat up and then melt the compound butter. Add the garlic and sauté for about 1 minute. Add the shrimp and salt and sauté (stirring often) until the shrimp have turned pink - about 5 minutes.

Add the parsley, lemon juice and hot sauce and toss.

Add the rice noodles and toss until the noodles are incorporated.

Recipe Source

Author: Puj

Smoked Almonds

Ingredients

3 lbs raw almonds
1 qt salt water
3 Tbs olive oil
Dizzy pig's Tsunami Spin
salt

Procedure

Soak almonds in salt water for 15 minutes.
Drain and pat dry
Add 3 tbsp of olive oil and mix well
Dust well with Dizzy pig's Tsunami Spin and salt.
Place almonds on an air bake pan on top of a plate setter
roast/smoke almonds at 325° F with cherry and hickory for about 25 min.
take a few out and let cool, if they are crunchy, they are done.

Recipe Source

Source: Posted by BBQ Bob Trudnak on October 20, 2004

Swamp Venom BBQ Cornbread

Ingredients

1 Tbs butter, for greasing the pan (can use Pam too), plus 1
1/2 cups butter, melted
3/4 lb left over BBQ pork
1 1/2 cups white sugar
6 eggs
1/4 cup plus 2 tablespoons milk
1 1/2 (15-ounce) cans cream-style corn
small can chopped green chile peppers
1 1/2 cups shredded cheese (Recommended: combination
Monterey Jack and Cheddar)
1 1/2 cups all-purpose flour
1 1/2 cups yellow cornmeal
2 Tbs baking powder
pinch salt

Topping:

6 Tbs butter
3 Tbs your favorite bbq sauce
2 1/2 Tbs of Dizzy Pig Swamp Venom Rub

Procedure

Preheat egg to 325 degrees F., set up indirect with either a pizza stone or platesetter

Lightly butter a deep 9 by 13-inch baking dish.

Shred left over BBQ into fine pieces and set aside.

In a large bowl, stir together the butter, milk, and sugar. Beat in the eggs, until well incorporated. Add the creamed corn, chiles, cheese, and shredded BBQ and stir until well incorporated.

In a separate bowl, stir together flour, cornmeal, baking powder, and salt. Add flour mixture to corn mixture; stir until smooth. Pour batter into prepared pan.

Bake in preheated egg for 1 hour 10 minutes, or until golden brown and until a toothpick inserted into center of the pan comes out clean. (the time will vary, use the toothpick method for a sure bet)

Topping:

Combine butter, bbq sauce and rub and melt in microwave. Brush over cornbread and place back in egg for a few minutes. Cut into squares and serve warm. It's ok to break up pieces and serve in a small bowl.

Recipe Source

Author: Squeeze (Kevin Jacques)

Source: Eggtoberfest 2004

\$ydney's Meatloaf

Ingredients

for each pound of burger (she uses 80%lean)

1 egg

1/8 cup (approx) progresso italian bread crumbs (she doesn't measure, she goes by look/feel)

diced onion



Procedure

Mix it up into a loaf, put some ketchup on top (she does her 'S' for Sydney)

Have the egg at 350 with grid on top of inverted plate setter. . .

Put the loaf right on the grid

Depending on the size of your meat loaf, 1 to 1 1/2 hours till about 150 internal (we like it in the medium well range - you cook to your own taste).. .

Recipe Source

Author: Spawn of Mad Max (Sydney)

Source: Posted by mad max beyond eggdome on May 11, 2004

Tater Skins

Ingredients

6 small potatoes
olive oil
Dizzy Pig Red Eye Express
Shredded cheddar cheese
Chopped green onions
Bacon Bits
Sour Cream

Procedure

Boil potatoes until tender - 20 to 30 minutes. Cut in half and scoop out leaving a 1/4" to 1/2" shell.

Rub the skins inside and out with olive oil and sprinkle with the Red EYE.

Cook direct or indirect on heavy duty foil or a grill topper at 225-250 for 55-65 minutes or until brown and crispy.

Top with the cheese, onions and bacon bits and cook for a few more minutes until the cheese is melted.

Serve with sour cream.

Recipe Source

Source: SallyB

The Great Pumpkin

This recipe is loosely based upon a recipe that I found in a Native American cookbook. Pumpkin was a staple of both Colonial America and Native Americans. In my house, we have been eating pumpkin for some years, as it is very flavorful. This recipe is fun to make and has a great presentation. It is also a lot of work but relax and enjoy. You can also be creative as to what you put in the stuffing so substitute as needed. The original recipe called for ground buffalo or ground venison mixed with Italian sausage. One final note: it is actually my wife that gave me the idea to cook this.

Ingredients:

- 1 Pie Pumpkin, about 4-5 pounds
- 1 cup Long-Grain Rice
- 1 cup Wild Rice
- 1.5 lbs Bulk Country Sausage
- 1 can low sodium Chicken Broth (approx. 1 3/4 cup)
- 1 medium Yellow Onion, peeled and sliced
- 1 Leek, sliced in half, rinsed and sliced
- 1 clove Garlic, crushed
- 2 Tbs Butter
- 6 Mushrooms, medium-sized, cleaned and sliced
- 3 Green Onions, chopped
- 1/4 lb Tasso Ham, diced
- 2 Apples, medium-sized, peeled and chopped
- 1/4 cup fresh Parsley, chopped
- 1 tsp Fresh Thyme
- 1 tsp Sage
- 1/4 cup Bourbon
- 1/4 cup Raisins
- 1/4 cup Golden Raisins
- 1/4 cup Dried Currents
- 1/4 cup Dried Cranberries
- Salt and pepper, to taste
- 2 Eggs, lightly beaten



Preparation:

Cook the Long-Grain Rice as you normally would.

Rinse the Wild Rice with cold water. Bring the chicken broth and wild rice to a boil in a saucepan. Cover and simmer for about 45 minutes, stirring occasionally. Start checking after 35 minutes for doneness. It is ok if it is a little under done and all of the liquid is not absorbed.

Brown the sausage in a skillet and drain most of the grease.

Wash off the outside of the pumpkin. Clean the pumpkin like you would for a Jack-O-Lantern. Save the top and the seeds.

With a fork pierce the inside of the pumpkin being careful not to break the skin. Sprinkle the inside of the pumpkin with salt and pepper.

In a skillet, sauté the onion, leek and garlic in the butter for a couple of minutes

Add the Mushrooms and Green Onions to the skillet and continue to sauté for a couple of minutes more.

Add the Apples, Sausage and Ham to the skillet. Continue cooking until all is heated.

Remove from heat.

In a large bowl, combine the rice, wild rice, the mixture from the skillet and the rest of the ingredients (except eggs)

Mix in the beaten eggs.

Fill the pumpkin with the stuffing and put the top back on.

Cooking Instructions:

Place the stuffed pumpkin in shallow baking dish or pie plate.

Cook on the BGE, over indirect heat at 350 for about 1.5 to 2.5 hours.

The pumpkin will tell you when it is done. When you touch the outside of the pumpkin, it should feel soft.

Make sure that the stuffing reaches 180 degrees just to be on the safe side.

Let the pumpkin rest for 15 minutes after cooking. This is important to allow the juices to be absorbed back into the stuffing.

You can serve the pumpkin two ways, you can slice it or you can scoop out the contents making sure to include some of the pumpkin meat with stuffing.

Special Notes:

The White Rice can be made the day before.

I browned the Sausage the day before.

I used a mixture of Apples: one Gala, ½ Granny Smith, ½ Cortland.

I used a mixture of Mushroom: ½ button, ½ Cremini. You could use whichever kind you would like. Wild Mushrooms would be appropriate.

You can experiment with the type of Sausage and Ham.

To make this a vegetarian meal, just leave out the meat and add more mushrooms.

Save the Pumpkin Seeds for the children to clean and roast.

Place any extra stuffing in a covered baking dish and bake at 350 for about an hour.

If baking the pumpkin in a conventional oven, place the pumpkin in a shallow baking dish with some water in it to maintain moisture.

Serves 1

Recipe Source

Author: RhumAndJerk

Source: based upon a recipe that I found in a Native American cookbook

Tomato Pie 2003 eggtoberfest

Ingredients:

1 cup grated mozzarella cheese
1 cup grated white sharp cheddar cheese
1 cup mayonase/ we used miracle whip
for the eggtoberfest
1/2 cup chopped green onions
3 or 4 ripe tomatos/ heirloom are our
favorite
8 fresh basil leaves/sliced thinly
1 9 inch deep pie crust



Preparation Directions:

Peel and slice tomatos, put into a colander and sprinkle with salt.

Let drain 10 minutes.

While they're draining, bake the pie crust on the egg at 350 about 10 minutes.

Mix the two cheeses and miracle whip together in a bowl and set aside.

Once pie crust is done remove from egg and let it cool a few minutes.

Then start layering the tomatos then basil and green onions and repeat till pie crust is full.

Take the cheese mixture and spread on top evenly.

Cooking Directions:

Bake the pie indirectly at 400 degrees till top is browned lightly about 45 minutes.

Remove from egg and let stand for 10 minutes slice and serve....

Recipe Source

Author: Submitted by: Bryan Love followmia@earthlink.net

Source: My mom in Baltimore

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