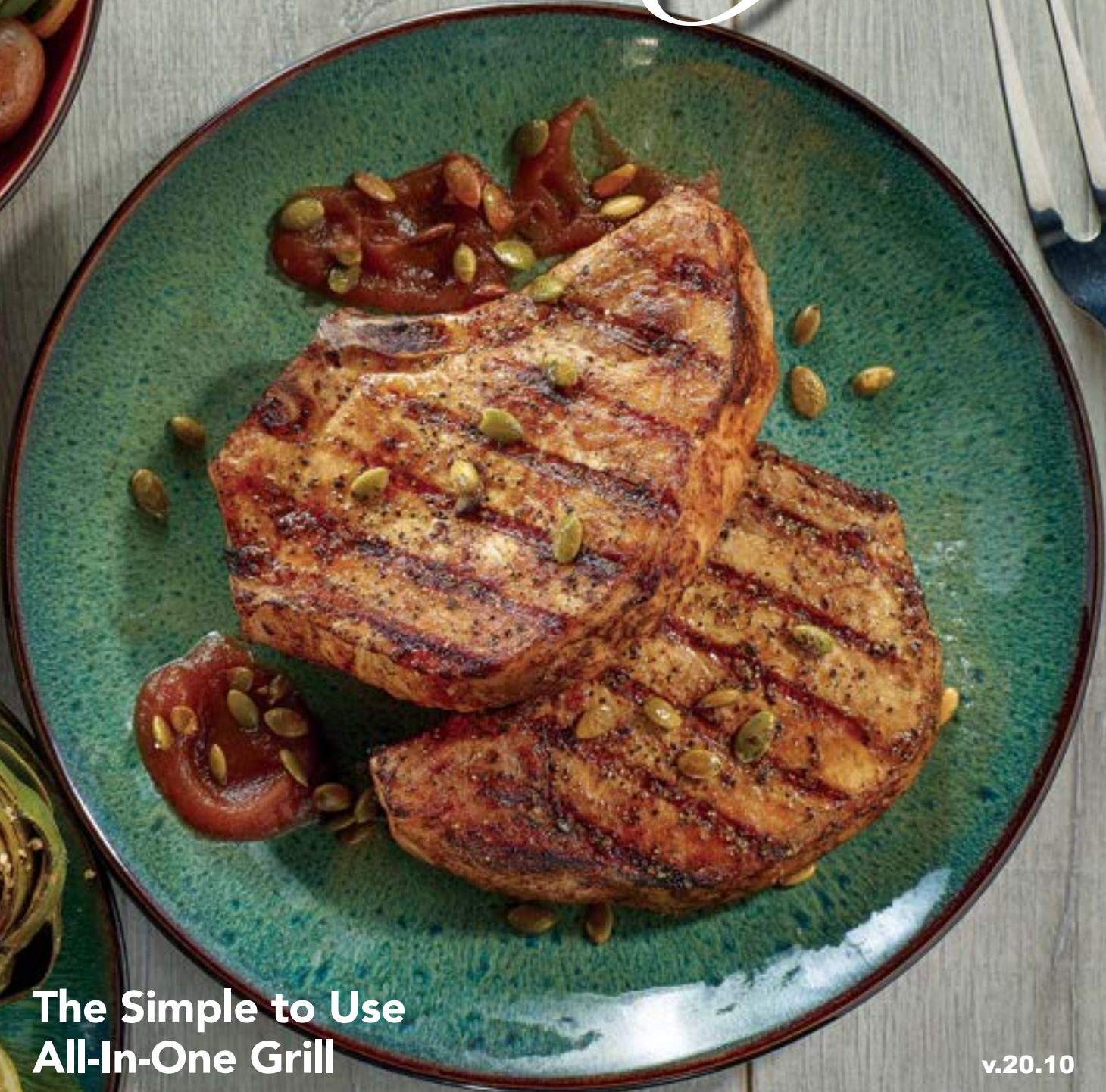


Big Green Egg®

10th Anniversary Edition
Complimentary

LIFE *Style*

The Ultimate Cooking Experience®



The Simple to Use
All-In-One Grill

v.20.10



10th Anniversary Issue

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Congratulations to everyone associated with *Big Green Egg LifeStyle* on this 10th Anniversary Edition ... and that list includes the talented people who produce it, key among them Nancy Suttles and Jodi Burson, along with Mary Betowt and Jeff Martin on the graphics side, and the chefs, grillers, cooks and foodies who inspire us with their stories and recipes, and all our dedicated Distributors around the world who have embraced it and helped distribute more than 6 million copies into over 50 countries! From our Authorized Dealers who display it, to you, the reader, who enjoys and is (hopefully) inspired by it ... you all have made this an amazing and important part of the culture!

Keep turning those pages, and we're already thinking about interesting and informative content for the next ten years!

Ardy Arani

Ardy Arani, CEO and Managing Director

Years ago, I had the good fortune of enjoying a meal prepared in a traditional clay kamado and was amazed at the incredible flavor this way of cooking gave to foods. But I was not as satisfied with the low quality and inferior thermal properties of the typical kamado grill, so for over forty years our company has lovingly nurtured and enhanced our product, constantly striving to make it the very best. Along the way, we've gained a loyal following from everyday grillers to culinary aficionados and world class chefs throughout the world.

When you purchase an EGG you are getting nothing but the very best quality, and your investment in our amazing product is protected by a successful company with a reputation for manufacturing excellence. We are committed to supporting our customers with everything from lifetime warranty service to customized EGGcessories to enhance your cooking experience! You'll soon discover that whether it's grilled, smoked, baked or roasted – everything tastes better cooked in the EGG.

Enjoy!

Ed Fisher

Ed Fisher, Founder and Chairman
Big Green Egg, Inc.

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Your Life Will Never Taste the Same!

Grill

Sear steaks, chops, burgers and seafood with a flavor-packed crust unmatched by other grills. High temperature “steakhouse” char-grilling – and even stir-frying – is so quick and simple you’ll be looking for reasons to eat at home and enjoy your EGG!

Roast

Gatherings are more memorable when you roast turkey, lamb or ham on a Big Green Egg. The moisture retention and superior cooking qualities produce the most flavorful roasts, braises and stews you’ve ever tasted. Get ready for the applause!

Low & Slow

The insulating ceramics of the Big Green Egg allow for precise temperature control even at low heat. Enjoy succulent results with turkey, ham, ribs or any of your favorite cuts. Want to barbecue at low heat for sixteen to eighteen hours or longer? No problem – an EGG can do that on a single fill of our natural lump charcoal.

Smoke

No smoker performs more efficiently than a Big Green Egg. And you can easily add a wide variety of sumptuous flavor combinations with our natural chips and wood chunks ... each type of wood flavors meat, poultry or fish differently, giving you endless combinations to enjoy!

Bake

The EGG will bake bread, casseroles, cakes and pies better than your kitchen oven. And you’ll be amazed when you bite into the most delicious slice of pizza you’ve ever eaten. Just taste it to believe it ... and you’ll never want to cook indoors again!

Amazing Results

From appetizers and entrees to desserts, the Big Green Egg will exceed all your culinary expectations ... and with seven convenient sizes to choose from, there is a Big Green Egg to fit any lifestyle. Visit an Authorized Dealer soon to learn more about the Big Green Egg, and start writing your own culinary success story today!





What would you like to do with your EGG today?

The Big Green Egg is the perfect grill for everyone, from the BBQ hobbyist and backyard cook to the world's most acclaimed chefs – all sharing a love of great taste, simplicity and the convenience of a the most versatile grill in the world!

The Big Green Egg is the highest quality, most versatile and simplest-to-use outdoor cooker of all time, offering more cooking options than all other conventional cookers combined. With an EGG, there is simply no need for a separate grill, smoker or pizza oven ... the EGG is designed to handle all of this and more ... to perfection!



BAKE
FLAT TOP GRIDDLE
SMOKE
BARBEQUE
STEW
BRAISE
ROAST
STIR-FRY
SEAR
GRILL

The Big Green Egg is much more than a grill ... it's a complete outdoor cooking system, delivering outstanding performance from a simple yet highly-efficient blend of

ANCIENT TRADITIONS
+
MODERN TECHNOLOGY
+
UNMATCHED QUALITY...

making it the highest quality, easiest to use outdoor cooker you'll ever own!

The Big Green Egg is the most technically advanced ceramic cooker ever "hatched" – engineered to be stronger, more durable and provide better heat retention than any other outdoor cooker on the market.

But don't buy one just for the technology ... it's the convenience, ease of use and fantastic cooking results that truly set the EGG apart. Once you taste the difference, you will know!

This unique egg-shaped cooker, known by its distinctive green color, leaves all ordinary kamado-style cookers behind – and stands alone as the only outdoor cooker of its type. Our legions of fans know a Big Green Egg really is The Ultimate Cooking Experience!

BigGreenEgg.com

S

SMALL

The Small EGG is an easy fit for patios and balconies, and just like a MiniMax or Mini, it's often used along with a larger EGG to allow the preparation of several courses at once.

XL

XLARGE

An XLarge EGG accommodates cookouts with all your friends and family – and you can efficiently prepare several meals over the coals at once.



MX

MINIMAX™

Designed as the ultimate portable EGG, the MiniMax comes complete with its own Carrier and will delight you with oversized results in a small package.

2XL

2XL

The unrivaled 2XL EGG is the ultimate backyard grill, and can easily handle a family reunion or cookouts with large groups – and is perfect for restaurant and catering needs.

L

LARGE

The Large EGG is the most popular size and a favorite to handle the cooking needs of most families and gatherings of friends.



MN

MINI

A Mini EGG is the perfect companion to larger EGGs or as a portable solution for picnics and tailgating when you want to take The Ultimate Cooking Experience with you.

M

MEDIUM

Happiness in a more compact package – the Medium EGG is perfectly sized for smaller families and couples.



Learn How the EGG is Made

The Simple to Use, All-In-One Grill

A Big Green Egg is as convenient, easy to use and maintenance-free as it gets! With a lifetime warranty and no propane tanks, burners, power cords, insulating blankets or pellet augers to worry about, the EGG is simple, efficient and hassle free.



Quick and Easy to Start

The EGG reaches cooking temperature and is ready to use in just minutes. Our 100% Natural Lump Charcoal is made in the USA from the very best cuts of oak and hickory for quick lighting, superior performance and delicious results. Lighting the charcoal is simple with our natural SpeediLight starters or an EGGniter – you'll never waste money on lighter fluid again!

Precise Temperature Control

You can grill, sear, smoke, roast and bake at exact temperatures by easily adjusting the patented airflow systems. You have total control over temperature at your fingertips with a high quality temperature gauge that provides precise readings to 750°F/400°C. Many indoor ovens cannot match the accuracy of the EGG's temperature control!

Ready to Use Any Time of Year

Your investment in a grill should reward you all year long. When other grills retreat for the colder months, the incredible thermal efficiency of a Big Green Egg allows it to cook as perfectly in winter as it does in summer! An EGG is truly the All Weather Grill that you are going to enjoy year-round!

Safer to Use

Because a Big Green Egg keeps the heat trapped inside, the ceramic surface doesn't get as hot as a metal grill, and the heat source is protected within a ceramic fire box inside the base.

Easy Clean Up

The Big Green Egg features a made in the USA, easy-to-clean stainless steel cooking grid, and the distinctive green exterior has a lifetime glaze that maintains its good looks and wipes clean easily without any need for harsh cleaners. Inside, residual heat burns away any build-up – just like a self-cleaning oven.

Patented Technology

The Big Green Egg's patented components and state-of-the-art ceramic technologies provide unrivaled thermal properties and unequalled cooking performance. The materials used in each and every EGG have performed flawlessly in extreme conditions for decades, and many EGGs are passed down to the next generation. The Big Green Egg comes with a Best-In-Class Lifetime Warranty ... it's all about uncompromising quality and a lifetime of enjoyment and performance.

Know what you're buying, and don't
settle for anything else ...
if it doesn't say Big Green Egg, it isn't!





What Could Be More Natural?

100% Premium Oak and Hickory Lump Charcoal

Big Green Egg has long been committed to eco-friendly, organic and natural products – what else would you expect from a company whose middle name is “Green”? When you reach for the familiar Big Green Egg bag you are getting only 100% Natural Lump Charcoal, made from American oak and hickory “ultra-premium” hardwood.

What’s the difference?

Unlike other fuel sources, natural lump charcoal is a renewable fuel. All the wood used to produce our lump charcoal is sourced from surplus, scrap or unusable wood from lumber mills ... we do not cut forests to produce this all-natural product, nor do we use any wood from sources other than a mill.

Unlike some imported lump charcoal and briquettes on the market today, Big Green Egg charcoal is natural hardwood that has been burned slowly in an airless environment until all its moisture has been driven off. What is left is pure carbonized wood, with no fillers, chemicals, treated wood or petroleum by-products of any kind.

Lump charcoal lights quickly and the EGG heats up to cooking temperature in minutes ... the same as most gas, pellet or briquette grills. Most importantly, your food is simply going to taste better when you cook with our charcoal ... in fact, many chefs consider Big Green Egg charcoal one of the “secret ingredients” that contributes to the fabulous flavor of food cooked on an EGG. It’s clean and consistent, from one bag to the next!

You put a lot of effort into creating your favorite recipes and meals, so don’t stop short when it comes to selecting the best fuel for your EGG ... and for your food.

Aromatic smoking woods add a tasty dimension of flavor to anything cooked on an EGG.

Wood Smoking Chips and Chunks

Providing a subtle flavor component to your favorite recipes, aromatic wood smoke delicately seasons food as it cooks. Because each wood imparts different flavoring to various types of meat or food, the combinations are endless. You’ll have fun trying all the wood flavors, discovering which add a stronger flavor and work well with hearty cuts, and which are best paired with milder flavored meats, fish or vegetables.

Add amazing flavor to all of your favorite recipes!

Chips are ideal for quick bursts of smoke, while our chunks are larger pieces of hardwood better suited for creating more smoke over a longer period of time. Big Green Egg’s apple, pecan, cherry, hickory and mesquite smoking woods are well-known favorites of famous pitmasters and backyard chefs alike. Just like our signature lump charcoal, our wood smoking chips and chunks are sourced from only 100% natural wood, with no additives, fillers or chemicals of any kind.

Big Green Egg also offers authentic whiskey barrel smoking chips, made from the very best charred white oak barrels. When aging whiskey, the inside of each barrel is charred to caramelize the wood’s natural sugars before the whiskey rests there to develop its character, flavor and aroma. Once the whiskey is bottled, we put the barrel to an even better use!

... many chefs consider Big Green Egg charcoal one of the “secret ingredients” that contributes to the fabulous flavor of food cooked on an EGG.



Learn how Big Green Egg
Charcoal is made

Authentic. Simple. Versatile. Why an EGG Works Better ... By Design

The Big Green Egg offers full flavor, live-fire cooking over all-natural lump charcoal. We don't rely on electric motors or moving parts ... just a simple air flow system fueled by naturally carbonized oak and hickory hardwood.

When you invest in a Big Green Egg, you are going to enjoy using the finest, highest quality outdoor cooker ever made, offering more versatility and delivering better cooking results than anything else you've ever used!

The product development team at Big Green Egg has been innovating for over forty years, and is constantly designing, prototyping and testing enhancements, and creating new EGGcessories that make cooking on a Big Green Egg even more enjoyable.



Heated Air Exits

The patented rEGGulator Vent Cap controls the amount of air flowing through the cooking chamber

rEGGulator Vent Cap

The Big Green Egg rEGGulator Vent Cap provides precise temperature control that far surpasses other cookers for accuracy and ease of use. Featuring an insulated adjustment tab for comfortable use, the rEGGulator works with the optional rEGGulator Rain Cap for all-weather cooking.



Big Green Egg

Air-tight ceramic cooking chamber retains heat and keeps food moist



EGG Genius

The EGG Genius WiFi-enabled interactive temperature controller effortlessly controls the temperature of your EGG for worry-free cooking. Through your smartphone, tablet or computer, you can quick-start your EGG, remotely manage the cooking temperature of the EGG, monitor the temperature of your food, and receive alerts when your cook is finished. The EGG Genius includes 2 industrial-duty thermometer probes; you can use up to 3 meat probes at once.

Sealed Fire Box uses efficient 100% Natural Lump Charcoal

Patented precision-flow Draft Door controls the amount of air entering the fire box



Visit BigGreenEgg.com to learn more about these and many other new products ... all optimized to work perfectly with the EGG.



Modular Nest System

Build your outdoor kitchen one step at a time with the Big Green Egg Modular Nest System. Start with an EGG Frame, then add to your custom EGG set up with an Expansion Frame or Watertight Cabinet, along with your choice of beautiful and functional inserts. You won't believe all of the possibilities and design combinations!

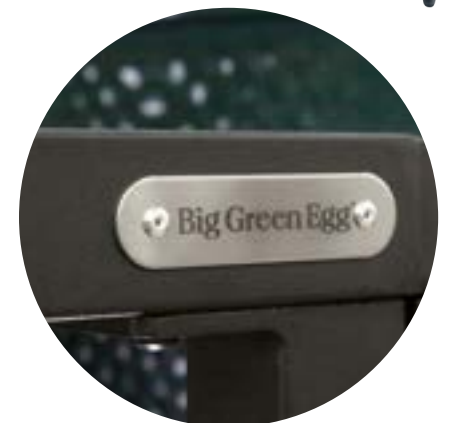


EGGspander System

The Big Green Egg EGGspander System facilitates an extensive variety of cooking setups to fully utilize the versatility of the EGG. With this amazingly simple system, you can cook at different temperatures with different techniques – multi-zone (direct and indirect) and multi-level – all at the same time! And, with expanded cooking capacity, you'll find that you can easily cook your entire meal on the EGG – from appetizers and entrées to dessert.

The stainless steel **5 Piece EGGspander Kit** easily configures the EGG for:

- Multi-zone (direct and indirect) cooking
- Multi-tier racks for expanded capacity; the sliding top grid allows easy access to your food
- convEGGtor basket, which facilitates easy and convenient placement of the convEGGtor
- Sliding grid reverses for direct "Cowboy Style" cooking



Learn More About our New Products



Jerome Luc Paulin - Isjaki Studio



Patrick Gauvin
New Brunswick, Canada

“We want to bring people closer to nature, in particular to where their food is harvested. We all need to connect with our food in that way.”

Oysters and Pearls on the Acadian Peninsula

Glamping: a fusion of glamour and camping; where stunning nature meets modern luxury.

According to Patrick Gauvin, co-founder of Cielo Glamping Maritime, glamping is much more than just an ultra-nice tent – it’s an experience to connect with nature and bring people close to where the food they eat is grown and harvested.

Cielo does just that. Its five fully equipped domes on Oyster Road in Shippagan, New Brunswick, Canada, are positioned between the forest and the water (one is a mere few steps from the Bay of Saint-Simon) at the northeastern tip of the Acadian Peninsula. Three of the domes – or “pearls,” as they’re called – offer a skylight, appropriate since “cielo” is the Spanish word for sky. True to the “glam” part of glamping, each dome has a luxurious shower, kitchen equipment, top quality bed linens, a private patio with a wood-fired hot tub, waterfront hammock – and a Big Green Egg on the patio. “It’s possibly the most unique part of the Cielo experience,” says Patrick. “Our guests can cook oysters that have been harvested that day right from the waters they’re looking at.”

It’s also a far cry from what Patrick and his partner Emilie considered when they decided to create the guest experience they wanted: They originally considered buying a burned-down motel. “It still had a pretty nice old building remaining and our goal was to

have a shop and a small café where we could serve local products. But the renovation would have been daunting, so we decided to create something from scratch.”

Familiar with the EGG from an uncle, Patrick decided adding one to each pearl would be that truly “extra” touch for guests, especially those who had been wanting to try cooking on one. A Large EGG is at the main building and a MiniMax goes with Patrick and Emilie and their guests to steam clams during day trips to Munro Island, a deserted island in the bay. “Many of our guests say the local oysters on the EGG are the highlight of their stay. I truly believe part of the EGG’s appeal is the anticipation – it’s all part of our guests slowing down and having time to give thought to the natural elements of charcoal, fire and the very freshest food.”

The coastline of the Acadian Peninsula is granite and sandstone, with gritty beaches and well-sheltered inlets that warm the cool St. Lawrence waters, often bordered by salt marshes and peat bogs. The oysters from this area, St-Simon oysters harvested by the Mallet family, are small, sweet and buttery. “Fishing is the heart of our area and we have seafood that is known globally – we export snow crab, lobster and halibut,” says Patrick. “But the oysters right

The Acadian Surf and Turf: Filet Mignon and Oysters



here from the bay – they are just the best. And they're even better when they're cooked on the EGG."

Patrick and Emilie also cook meat from Emilie's family's nearby dairy farm. The beef is from older dairy cows and it has a very different taste than from beef cattle—it has a bit more of a wild taste with a lot of marbling in the filet cut. Both Patrick and Emilie grew up in the area and ate almost strictly local.

"This is a fishing community and everything we ate was from the local waters and absolutely fresh. Emilie's family raised dairy cows, chickens and pigs and also have a massive garden that gives them almost everything they need. It's very important to us to support local farmers and fisheries, promote our marine heritage and teach people about where their food comes from. When our guests check in, we give them a beer-and-oyster tasting as a gift and we talk about where the oysters come from, who harvested them and how long it took for them to grow to be edible. Most people don't realize the oysters on their plate may be from three to five years old. Since it takes only a few seconds to eat an oyster, we think it's important they know the story behind that moment of deliciousness."

Oysters as food date as far back as 10,000 years ago, harvested by people in New South Wales, Australia. Japan began cultivating oysters about 2,000 BC. By the early 19th century, oysters—cheap and plentiful—became a staple of the working class in New York City. In fact, they helped establish the city's restaurant trade. Oysters are often eaten raw on the half-shell, but are especially delicious smoked, roasted or charbroiled on the EGG.

Ingredients

1½ to 2 in (4 to 5 cm) thick filet mignon steak
1 tbsp (15 ml) Big Green Egg Classic Steakhouse Seasoning*
6 shucked oysters
4 oz (113 g) aged cheddar cheese
1 tsp (5 ml) Big Green Egg Ancho Chile & Coffee Seasoning
1 tbsp (15 ml) aged maple syrup
4 oz (113 g) smoked sturgeon
Freshly ground black pepper

Method

Set the EGG for direct cooking without the convEGGtor at 600°F/315°C with an EGGspander for raised grid cooking. Season the filet mignon with Classic Steakhouse Seasoning. Add the steak to the grid and sear for two minutes, flip, cook for two more minutes. Flip and move the steak to the top grid of the EGGspander and cook until it reaches your desired temperature. Set aside to rest.

Grate the cheese and shuck the oysters. Sprinkle a bit of Ancho Chile & Coffee Seasoning on the oysters. Cut the smoked sturgeon in pieces and lay it on the oyster; sprinkle again with the seasoning. Add three to four drops of maple syrup to each oyster. Season with black pepper; cover the oysters with cheese.

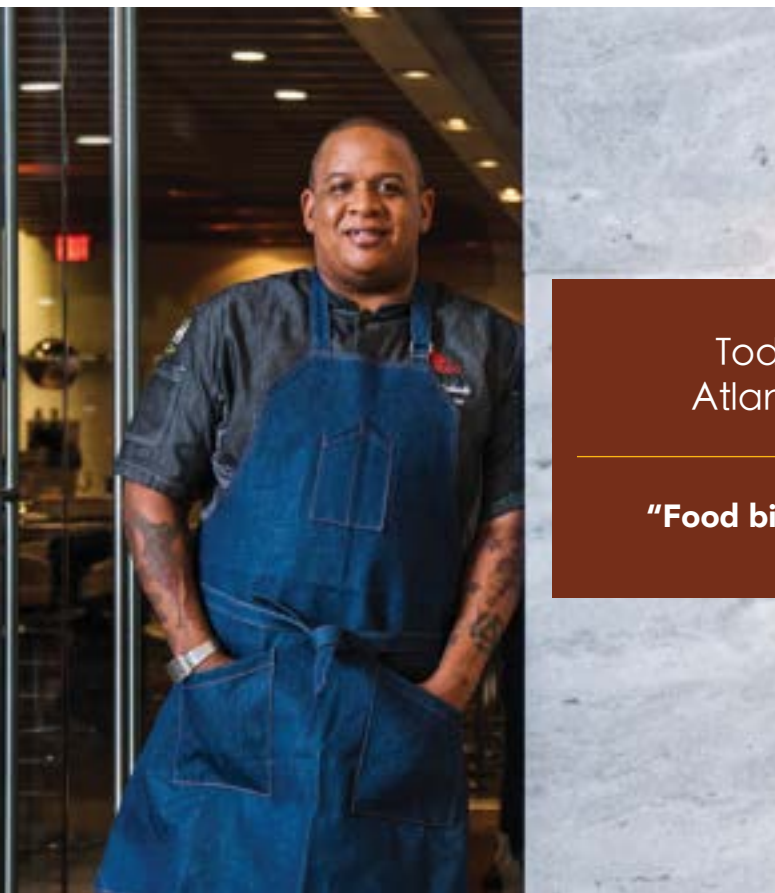
Place the oysters on the cooking grid until the cheese melts and start to brown. Remove from the EGG and plate. Cut the filet mignon in slices and sprinkle with fleur de sel. We serve them with mushroom risotto as a side.

*Cielo uses Wabanaki Whiskey Barrel Aged Maple Syrup and Cielo Cadien Spice Mix



EGGspander System

With this amazingly simple half grid system, you can cook at different temperatures with different techniques – multi-zone (direct and indirect) and multi-level – all at the same time! With this expanded cooking capacity, you'll find that you can easily cook your entire meal on the EGG – from appetizers and entrées to dessert. See page 46 for more information.



Todd Richards
Atlanta, Georgia

“Food binds us together.”

Housebound during the Great Blizzard of 1978, Todd Richards’ father pulled the smoker up to the side of their house in Chicago and began cooking. He wasn’t trying to impress neighbors or attract attention. The reason was far simpler: “We hadn’t been able to get out, rare for Chicago even in a bad storm, and we had no power – we were hungry.”

The senior Richards was a huge influence on Todd and his eventual success as a chef, restaurant owner and cookbook author. “There was nothing my dad wouldn’t cook,” says Todd. “He’d smoke meats for family birthday parties with as many as 80 people there. It was my job to get things ready the day before and then get up about two or three in the morning to start the fire. We always did the ribs first, then the chicken and finally the sausages. His barbecue sauce was the star, never just a sidekick. My dad worked near Chicago’s Chinatown and we ate there a lot. The combination of pork and pineapple fascinated him, so he added pineapple to his tomato-based sauce, as well as ginger and soy sauce. The pineapple gave it a bright ‘zing,’ the ginger cut the sweetness, and the soy sauce gave it what I call a ‘solemnity’ you don’t find in other barbecue sauces. We used his sauce on every type of meat. That was just one of the lessons I learned

from my dad. I saw how precise he was – never just ‘a pinch of this and a pinch of that.’ He took his cooking seriously. But the best lesson from dad was that food binds us to each other.”

Todd’s father gave him his blessing as Todd moved to Atlanta to pursue a music career, but Todd first found work in the meat department of a local grocery store. (“For the same reason as smoking meats during a blizzard – I was hungry and needed a

job,” laughs Todd). He worked his way to cooking in a small bar-food establishment – and soon things took off for him. He got a job at the Four Seasons Hotel, and then moved on to the Ritz Carlton, and to the position of culinary director for One Flew South, the only

restaurant in the Atlanta International Airport considered a fine dining destination. In 2016, he opened Richards’ Southern Fried, a hot-chicken restaurant in the Krog Street Market food hall in Atlanta.

In one of Todd’s restaurants, he put the EGG to work in a somewhat non-traditional way. “Our trout dip was made from cold-smoked fish. You just use a few chunks of charcoal and, with this technique, the temperature in the EGG never goes above 90 degrees,” says Todd. “That’s not what people typically think of when they think of an EGG, where you can get your temperature up to 500 degrees easily and quickly.” Todd has two EGGs at home and cooks regularly on them. He’s a huge fan of the EGG’s convenience and versatility, doing entire meals of meats, vegetables, even dishes such as fried rice, on it. “And the EGG would have worked perfectly in the Great Blizzard because you don’t need power to cook on one ... that is a huge advantage the EGG has over many other types of cookers – no power needed!” notes Todd.

Twice nominated for a James Beard Award for Best Chef in the Southeast and named one of “Four New Chefs to Watch” by *Esquire* magazine, Todd’s major focus recently has been his first cookbook, *Soul: A Chef’s Culinary Evolution in 150 Recipes*. *Soul* is organized by type of food – collards, onions, pork and berries, for example, so readers can easily find recipes if they have a craving for a specific food (or if they just got “a big old mess of greens,” says Todd). Todd frequently fires up his EGG for dishes such as his pork chops with apple butter. “Neighbors can smell what I’m cooking when they come outside. I love being the envy of the neighborhood. There’s nothing I won’t cook on my EGG.”



On the Cover:
**Pork Chops with Apple Butter
 and Spiced Pumpkin Seeds**

Ingredients

- 4 10-oz (283 g) bone-in pork chops (about ½ in (13 mm) thick)
- 4 cups (32 oz) Sweet Tea Brine (scan the code for recipe)
- 2 tbsp (30 ml) blended olive oil
- 1 tsp (5 ml) kosher salt
- 1 tsp (5 ml) coarsely ground black pepper
- ½ cup (4 oz) bourbon
- ¼ cup (2 oz) unsalted butter
- Apple Butter and Spiced Pumpkin Seeds (recipe follows)



Method

Combine the pork and Sweet Tea Brine in a large baking dish. Cover and refrigerate 8 hours or overnight.

Remove the pork chops from the brine; discard brine. Let the pork chops come to room temperature, about 30 minutes. Rub the pork chops with the oil, and sprinkle evenly with the salt and pepper.

Bring the bourbon to a simmer in a saucepan over medium heat. Cook until reduced by half, about 8 minutes. Remove from the heat and whisk in the butter. Set aside.

Set the EGG for direct cooking without the convEGGtor at 450°F/232°C.

Grill the pork chops until golden brown and slightly crispy on the bottom, about 6 minutes, basting occasionally with the bourbon butter. Turn the pork chops and cook until the meat begins to draw close to the bone, about 4 minutes.

Transfer to a wire rack for 15 minutes, basting occasionally with any remaining bourbon butter. Serve with Apple Butter, Spiced Pumpkin Seeds and collard greens as a side.

Apple Butter

- ½ cup (4 oz) unsalted butter, melted
- 8 red apples, cored
- ¼ cup (60 ml) packed light brown sugar
- 1 tsp (5 ml) ground cinnamon
- ½ tsp (3 ml) ground cloves
- ½ tsp (3 ml) ground allspice
- ½ tsp (3 ml) kosher salt
- Pinch of freshly ground black pepper

Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C. Combine the melted butter and apples in a baking dish, turning to coat the apples in the butter. Bake until the apples are very tender and the skins pop, 50 minutes to 1 hour. Sprinkle the apples with the brown sugar, cinnamon, cloves, allspice, kosher salt and pepper. Return to the EGG until the sugar melts, about 5 minutes. Remove from the EGG, and let stand for 15 minutes. Transfer the apple mixture to a blender and process until smooth. Let stand 30 minutes at room temperature or refrigerate overnight.

Spiced Pumpkin Seeds

- 2 tbsp (30 ml) blended olive oil
- 1 cup (240 ml) pumpkin seeds
- ½ tsp (3 ml) gray sea salt
- ½ tsp (3 ml) curry powder
- ¼ tsp (1.5 ml) freshly ground black pepper

Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C. Heat the oil in a cast iron skillet in the EGG; add the pumpkin seeds and cook, stirring occasionally, until golden brown, about 2 minutes. Remove from the EGG. Stir in the sea salt, curry powder, and pepper. Drain on a plate lined with paper towels.



**Soul:
 An Autobiographical
 Cookbook**

“I remember standing on Rainbow Beach in Chicago looking out over the lake and wondering where I came from. It was never a thought of who my parents and family were. It was more the point of ‘who are my people?’ . . . My ancestors were slaves. Like our grits, they ate fufu, like our air-dried meats they made biltong, and, as we do, they used salt and vinegar as a means of preservation. Those intersections weave the fabric that forms the motley quilt of Southern cuisine – and much of American cuisine – so I am called to celebrate and share it.”



Heavy Metal Cooking

A Cookie's Best Friend

On long cattle trail drives across the U.S. in the late 19th century, the chuck wagon was the headquarters of every cattle outfit on the range. The trail “family” typically consisted of a 12-man crew herding about 2,000 head of ornery cattle. After the trail boss, the most important person in this family was “Cookie” – the cook who drove the chuck wagon and fed the crew.

“The chuck wagon cook was the king. Because the morale of the men and the smooth functioning of the camp depended largely upon him, the cook’s authority was unquestioned. Wagon cooks as a group had the reputation of being ill-tempered, and no wonder. Their working conditions usually left a lot to be desired. The nature of the cook’s job required that he get up several hours earlier than the cowhands, so he worked longer hours with less sleep. When the outfit was on the move, he had to be at the next appointed camp and have a hot meal ready on time. He was often short of fuel or water. He was constantly called upon to battle the elements – wind, rain, sand, mud, insects, and even rattlesnakes – while preparing his meals. In addition to preparing meals, Cookie also was expected to act as barber, doctor, banker, and sometimes as referee if a disturbance among the cowboys arose. He was keeper of the home fires, such as they were, out on the range.”*

One thing this keeper of the home fires could always rely on was his cast iron cookware – for a trail drive, the most common and beloved piece was a Dutch oven that cooked frijoles, stew, pot

roast, and short ribs. The Dutch oven had legs and a rimmed lid and was placed over hot coals, with more coals piled on the lid. Cookie often also had a cast iron skillet and, if in the right mood, might make the crew a dessert.

Before Cookie, though, there were centuries of cast iron users. Lewis and Clark took a Dutch oven with them on their great northwestern America exploration from 1804 to 1806. Abraham Darby patented a method of sand-casting iron pots in 1707 and laid the foundation for the British foundry industry. (According to the BBC, the cast iron cooking pot is “the cooking pot that changed the world.”) Cast Iron cookware is now a staple in many kitchens, particularly in the cornbread-cooking South, because of its even heating, excellent heat retention, durability, and versatility. Cast iron can be used for almost any type of cooking. It’s good for braising, searing, roasting, frying . . . you name it. It is equally at home for preparing a delicate piece of salmon, baking the perfect batch of sweet rolls or even braising Mexican Adobo Beef Barbacoa.

The full line of Big Green Egg Cast Iron products is optimized for use in an EGG with larger, easy-to-grip handles and a more robust grade of cast iron for long life and superior performance. Cast iron is also easy to care for – it’s not much more complicated than “cook, wipe, repeat.” (Never put your cast iron in a dishwasher.) That worked for Cookie – and it can work for you, too.

*Source: Fortumbleweed.net/chuckwagons

Big Green Egg Cast Iron Cookware

Designed with oversized, easy-to-grip handles and built to deliver a lifetime of cooking enjoyment!

Cast Iron Dutch Oven

The 5.5 quart / 5.2 liter Dutch Oven is ideal for cooking stews, soups, chili and even cobblers.



Deep Skillet

Perfect for searing, braising, baking, sautéing or roasting. Use in your EGG for everything from seared steaks and seafood, casseroles and braised meats to cornbread, biscuits, cobblers and cake.



Plancha Griddle

The dual-sided Plancha Griddle is ideal for searing meats and seafood, sautéing vegetables and even grilling paninis. The Plancha Griddle is also perfect for cooking breakfast ... use the flat side for pancakes and eggs, the ridged side for sausage and bacon.



Cast Iron Sauce Pot

Perfect for melting butter or warming marinades or barbecue sauce. The no-mess basting brush conveniently nests into the pot handle.



Mexican Adobo Beef Barbacoa

Ingredients

4 lbs. (2 kg) beef cheeks
Banana leaves
Adobo marinade (see recipe below)

Method

Set the EGG for direct cooking without the convEGGtor at 300°F/°C.

Add the chiles to a Cast Iron Skillet and cover with water. Cook for 20 minutes, and then add the chiles to a blender until well mixed. Add the rest of the ingredients until well mixed.

Sear the beef on all sides; set aside. Place banana leaves inside a Cast Iron Dutch Oven and add the beef pieces. Pour the adobo marinade over the beef. Add another banana leaf on top of the meat and close the pot.

Cook for about 4 hours until the meat is tender. Serve with tortillas and your favorite toppings.

Adobo Marinade

4 guajillo chiles, seeds removed
2 pasilla chiles, seeds removed
2 ancho chiles, seeds removed
1/3 white onion
5 cloves of garlic
1 tsp (5 ml) black peppercorns
1 tsp (5 ml) green peppercorns
1 tsp (5 ml) cloves
4 bay leaves
1/2 cinnamon stick
1 tsp (5 ml) oregano
1 tbsp (15 ml) salt
1/4 cup (60 ml) vinegar
1/4 cup (60 ml) oil
1 cup (240 ml) beef broth



Watch the
Recipe Video

Andy Harmer
Melbourne, Australia

"Learning more about Australia's flavor profiles and using them in my cooking is incredibly exciting. And the EGG helps capture these unique flavor profiles."



Smoking on a Rooftop Garden

Growing up in the English countryside, Andy Harmer watched with pure fascination as his parents attended to their kitchen garden and created family meals using only the freshest seasonal and local produce with minimum intervention. Decades later, and halfway around the world, Andy has created his own garden on the rooftop of the Pascale Bar and Grill in the hotel QT Melbourne, for which he serves as executive chef. It's a commitment to sustainability and to honoring the seasons, vegetables, herbs and flowers of Australia.

Andy initially trained at Paul Heathcote's Longridge, a two-Michelin Star restaurant in the northwest England town of Preston. He then went international, working at various upscale restaurants around the world, such as Les Crayerers in France, another two-Michelin Star restaurant and at the Brazilian restaurant D.O.M. Later, Andy moved to Melbourne, making a significant impact on the culinary scene with his self-described approach to food as elegant, sophisticated and bold, but always "maintaining the utmost respect for produce." After taking over as executive chef at QT Melbourne, Andy had the goal of creating a rooftop restaurant where he could grow produce and flowers native to Australia, cooking with them daily. "It took me about a year to get the garden up and running to a sustainable level," says Andy. "We grow everything from garlic, leeks, beans and tomatoes to a wide variety of Australian native herbs and flowers, which we use for cooking and creating drinks for the QT bars."

Australia's culinary landscape includes cuisines from each new wave of migrants that came to the continent: Chinese, Indian, Italian, Greek, Vietnamese and African. But the culinary landscape is also a bounty of indigenous ingredients that have been relatively unused in cooking in Australia, at least until recently. For example, finger limes – recently popularized as a "gourmet bushfood" – are found only in Australia, and only in the rainforests in the coastal border region of Queensland and New South Wales. Macadamia oil is used instead of olive oil and warrigal greens are a native-to-Australia substitute for spinach. Using more native ingredients

is truly a reflection of 'local food.' "We're very fortunate that the traditional owners of land in Australia, who have been harvesting native ingredients for centuries, are a wealth of knowledge we're able to tap into," says Andy.

Andy became interested in the Big Green Egg after making a visit home to England several years ago and seeing how hugely popular the EGG was with chefs and restaurateurs. He got two XL EGGs for the QT rooftop garden and constantly has something cooking on the EGG for Pascale's menu. One of his favorite uses for the EGG is to make pastrami from Wagyu beef. "I love the EGG's ability to retain heat for extended periods of time without the outside getting too hot. The EGG gives me great control."

Andy even uses the EGG in a unique way – for melting baby tomatoes that have been frozen with liquid nitrogen into a tomato granita and then straining the frozen granita through a coffee filter hung inside the EGG. The end result is a clear smoked tomato consommé poured around a grilled marron (a species of crayfish) tail with black olive tofu and garnished with nasturtium leaves, society garlic flowers, and purple mizuna, all grown EGG-side in the garden.

Chefs like Andy can create these complex and unusual dishes on the EGG because they're . . . well, professional chefs. But the home cook, says Andy, benefits from all of the EGG's basic offerings. "The EGG is so easy to use, and is an amazing tool for slow cooking and smoking – it captures and enhances the flavor profile of whatever you're cooking, retains maximum moisture and gives you a crisp outer crust. It really delivers excellent results for even the simplest dishes."



Big Green Egg[®]

CULINARY PARTNERS

The Big Green Egg is widely known as The Ultimate Cooking Experience by legions of backyard cooks and grilling aficionados, and is quickly becoming an invaluable “tool of the trade” for top chefs in some of the most acclaimed restaurants around the world.

Many award-winning chefs are expanding their menus and enhancing their customers’ culinary experiences by adding the unique versatility of the Big Green Egg to their lineup ... and in many cases, their EGGs are prominently positioned in the main kitchen as a perfect companion to their commercial cooktops!

We are proud to highlight a few of our Culinary Partners. Check the full list at BigGreenEgg.com and make plans to experience their creations yourself!

Wood-Roasted Western Australian Marron

with Black Olive Tofu, Smoked Tomato Consommé
and River Mint

Ingredients

4 live marron (or lobsters), appx. 6 oz (170 g) each
10 pitted black olives
9 oz (255 g) firm tofu
18 oz (510 g) ripe mixed baby tomatoes
1¼ cups (295 ml) water
4 basil leaves
4 river mint leaves
¼ cups (60 ml) sherry vinegar
4 tbsp (50 g) sugar
Extra virgin olive oil
Kosher salt and freshly ground black pepper

Method

Insert a skewer into the base of the tail of each marron, all the way up through the body. Place the marron into boiling water for 1 minute, then into ice water. Remove the marron from the water, twist the tail away from its head, remove the head and discard. Then peel the shell from around the tail and set aside.

Place 10 pitted black olives in a microwave on high for 2 minutes until completely dry. Add the tofu into a blender; add the dried olives and blend. Slowly add olive oil until you have a thick consistency; season with salt and pepper and put aside.

For the tomato consommé, add the baby tomatoes, water, basil leaves, mint leaves, sherry vinegar, sugar, salt and pepper to a blender and blend on high for 2 minutes until liquid. Place in the freezer until completely frozen.

Set the EGG for direct cooking without the convEGGtor at 300°F/149°C. Add a few cherry chips to create a smoky flavor.

Once the mix is frozen, move it to a coffee filter placed over a sauce pot inside the EGG to catch the liquid; the heat and smoke will clarify and smoke the consommé. Brush the marron tail with a lemon olive oil and cook on the EGG until opaque. Place a quenelle of the tofu in a bowl. Place a marron tail next to the tofu; drizzle in tomato consommé. Garnish with edible flowers and lemon myrtle oil. Serves 4.

Select Culinary Partners from around the world

Chef Pietro Leemann, Joia
Milano, Italy

Chefs Itamar Navon & Moshiko Gamlieli, Mona
Jerusalem, Israel

Chef Tyrone Welchinski, Nonsuch Brewing Co.
Winnipeg, Manitoba, Canada

Chef Justin Cogley, Aubergine
Carmel-by-the-Sea, California

Chef Tom Kitchin, The Bonnie Badger
Gullane, Scotland

Chef Cameron Matthews, Éremo
Hunter Valley, New South Wales, Australia

Adrián Herrera, El Paso del Norte
Monterrey, Mexico

Chef Pierre A. Richard, Little Louis'
Moncton, New Brunswick, Canada

Chef Nick Leahy, AIX
Atlanta, Georgia

Chef David Frenkel, Pronto
Tel Aviv, Israel

Chef Alain Roux, Waterside Inn
Bray, United Kingdom

Gill Meller
Dorset, United Kingdom

“The EGG offers you gentle, low heat as well as high-temp searing – and everything in between.”

Enchanted by Fire and Smoke

Gill Meller is a chef, food writer, food stylist, teacher and author of five cookbooks with a sixth on the way. Not bad for a man who fell into cooking simply because he needed money and took a job in a kitchen at age 19. “My only cooking influence at that point,” says Gill, “was my mum – great cook.”

Gill is also an integral part of River Cottage, serving as head chef and regular cooking teacher at River Cottage’s Park Farm, where he has been for 12 years. River Cottage, on the Devon and Dorset border in the UK – with three kitchens and award-winning restaurants – became popular with television viewers in the UK when the founder first brought his “food ethos” approach to an on-demand public service television network, in 1999. Gill also contributes monthly recipes for a column and podcasts in *Delicious* magazine.

During his 20s, a road trip in an old van through France, Spain and Italy helped Gill develop his food philosophy. Gill and his young family had very little money to eat at restaurants along the way, instead buying produce from small village markets or roadside stalls and cooking them on a tiny gas cooker in the van.

“The simplicity of the food I was making and the way it tasted when I ate it answered a question I’d found complicated to answer,” says Gill. “I learned that at the heart of all good food are great ingredients and that where they’ve come from and how they’ve been produced mean everything. It was a turning point for me. I’m a big advocate for simple, seasonal cookery and making the most of ingredients and the natural qualities they possess. This way of thinking has helped me to define a style of cooking that is both simple and, for the most part, quick. Mine is an approach that doesn’t call for complex processes or tricky techniques. More often than not, my recipes contain just three or four main ingredients combined in such a way as to complement each other without compromise. My goal always is to cook with ingredients that have had the least impact on the environment in which we live,” says Gill.



Always a fan of outdoor cooking and the magic of a good fire, Gill became intrigued with the Big Green Egg because of the potential it offered. “I was enchanted by fire and smoke from a very young age. I’m still finding new and exciting ways to develop open-fire cooking and cooking on the EGG is no exception. I love the control I can achieve – the gentle, low heat as well as high-temp searing, and everything in between.”

Gill is a big fan of the classic, cheaper, slow-cook cuts of meat – pork shoulder, brisket and lamb breast – but he also loves to cook fish on the EGG, particularly local trout from the waters around his home in the small fishing town of Lyme Regis, in Dorset. He uses several EGGs for his outdoor cooking classes at River Cottage. Although Gill says some people may be hesitant to cook over fire, thinking they can’t get right what he calls “fire craft,” the EGG meets his criteria for the best cooking experience.

“Cooking outside over an open fire helps you unlock instincts and hidden skills you may never have thought you had. You learn basic science, you learn about temperature, weather and wind. You learn about trees and the seasons. You learn how one action affects another and how small decisions can often have big, flavorful outcomes. Beyond this, I think you learn something about yourself and the environment you live in, as well as your place in it. And that, to my mind, is a very good thing.”



Baked Beetroot with Labneh, Dill, Lovage and Lemon

Cooking whole beetroot over a hot fire crisps and darkens the skin while sweetening and softening the insides — for an unbelievable contrast of flavours and textures. I find it works best with new-season beetroot, about golf ball size. Just give them a quick scrub and chuck them on the grill, leaves and all. They only take 30-40 minutes to cook. Served with herbs, lemon and labneh (a simple homemade yoghurt cheese), they're completely, surprisingly delectable.

Ingredients

17 oz (500 ml) natural cow's or sheep's yoghurt
 ½ tsp (3 ml) fine salt
 1 large bunch of dill
 Olive oil
 A generous sprinkle of chili flakes
 Grated zest from 1 lemon
 12 small, fresh beetroot, with the leafy tops if possible
 Salt and pepper

Method

For the labneh: Place the yoghurt in a bowl, add the salt and give it a good mix. Line a sieve with a large square of clean muslin or a clean, thin cotton cloth. Spoon the salted yoghurt into the center of the cloth, then gather up the sides. I use a piece of kitchen string to tie the cloth at the top. Suspend the labneh over a bowl and leave to drain for 2-8 hours, depending on how thick you'd like it.

When drained, lift the labneh from the cloth into a bowl. Chop half the dill and add this to the labneh along with 2 tbsp (30 ml) olive oil, some chili flakes and half the lemon zest. Mix well and refrigerate until needed.

Set the EGG for direct cooking without the grid at 425°F/218°C.

Add the beetroot directly to the charcoal and cook for 30-40 minutes until tender when pierced with a knife; turn regularly as they cook. The tops will smoke and burn but this all adds to the theatre and the flavour. Don't worry if the beetroot blacken ... it's all good stuff.

When the beetroot are cooked, cut them in half and place them in a bowl. Add plenty of salt and pepper, a little more olive oil, the remaining dill (chopped), chili flakes and lemon zest. Tumble together. Take a large serving platter and spread the labneh over it. Arrange the dressed beetroot over the labneh and bring to the table.



EGGmitt® BBQ Glove

(Above) The EGGmitt is made of aramid fibers, also used in aerospace, to form a barrier preventing heat from entering the soft cotton inner layer. The Mitt has silicone on the surface for superior grip.

Super-Flexible, Heat-Resistant Silicone BBQ Mitt

(Below) This super-flexible mitt withstands extreme heat up to 450°F/232°C. Features a soft, comfortable lining and an FDA-approved, BPA-free silicone exterior.





Pizza and Baking on the Big Green Egg

Brick Oven
Goodness –
Without the
Brick Oven

In 1905, an Italian immigrant named Gennuardo Lombardi is said to have opened the first American pizza shop on Spring Street in New York. For about the next 40 years, pizza was considered a “foreign” food and had a limited following among the general population. But when a wave of soldiers from World War II came back to the U.S., pizza became popular as soldiers spread the word about this flat pie they had eaten and loved in Italy (particularly Naples, where the first known pizza shop opened in the 1800s).

Pizza became mainstream in the 1960s, with the invention of frozen pizza and pizzerias offering just-cooked pizza-by-delivery. Along the way, pizza developed a huge following, with passionate people on all sides of the debate about the “perfect” crust and the “right” toppings ... “Chicago Style” anyone?! Once well-known chefs began making it a central part of their offerings, suddenly pizza ovens were a mainstay in restaurants around the world, from the corner deli to Michelin-starred restaurants.

Thanks to the Big Green Egg, you don’t need a wood-fired brick oven in your backyard to get the best pizza – everyday grillers as well as chefs around the world know that the EGG performs like a super-efficient firebrick oven. In fact, EGG owners know a secret ... that the Big Green Egg bakes better than wood-fired ovens ever could, because heat from the natural charcoal radiates in a convective flow

within the thick ceramic walls of the dome, allowing your food to bake quickly and evenly. You can bake and roast your way to culinary perfection by cooking with indirect heat simply using the convEGGtor and a Pizza & Baking Stone in your EGG!

Big Green Egg’s complete line of regular and deep dish Pizza & Baking Stones makes it easy to perfectly bake a variety of recipes, from artisan breads, casseroles, quiche and lasagna to pastries, pies and desserts. Our baking stones are made to the same exacting specifications as the EGG itself, so they distribute heat evenly for better baking and browning, and the ceramics pull moisture from the outer surface of the dough for delicious brick oven crispiness. Because the stones retain heat so efficiently, your foods will conveniently remain warm longer.

While the ancient Pompeii ovens relied on bricks and clay to hold heat, today’s Big Green Egg uses patented components and insulating ceramics to retain heat and moisture so well that foods just don’t dry out. When baking or roasting on the EGG, food cooks faster with consistent browning and moister results ... you may never cook indoors again once you experience how your Big Green Egg achieves better results – with more intense flavor – than any other type of oven.

Everything tastes better cooked in an EGG, especially pizza!

South African Bobotie Pizza

Recipe courtesy of Anina Meyer

Ingredients

1 tbsp (15 ml) olive oil
1 small onion, finely chopped
1 tsp (5 ml) crushed garlic
18 oz (510 g) lean ground beef
2 tsp (10 ml) mild and spicy curry powder, or 2 teaspoons bobotie spice mix
½ tsp (3 ml) turmeric
1 tsp (5 ml) salt
1 tbsp (15 ml) lemon juice
1 tbsp (15 ml) fine apricot jam
1 tsp (5 ml) brown sugar
1 tbsp (15 ml) Worcestershire sauce
1 tbsp (15 ml) tomato paste
½ cup (120 ml) fruit chutney (pineapple if available)
4 tbsp (60 ml) tomato paste
2 tsp (10 ml) dried oregano
6 oz (170 g) fresh bocconcini cheese (or similar)
Handful of chopped coriander
Pizza dough for two pizzas, store-bought or homemade

Method

Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Add the olive oil, onion and garlic to a cast iron skillet and place inside the EGG. Sauté these ingredients until the onion is translucent – for about 5 minutes. Add the meat to the skillet and cook until brown – about 20 minutes.

In a mixing bowl combine the spices, lemon juice, apricot jam, chutney, sugar, worcestershire sauce and tomato paste. Add this sauce to the skillet with the meat and cook for another 15 minutes, stirring occasionally while reducing. Remove the skillet from the EGG and set aside to cool. While the meat is cooling, set the EGG for indirect cooking with the convEGGtor at 400°F/204°C.

Dust the aluminium pizza wheel with flour and flatten one ball of pizza dough with a rolling pin. Spread on tomato paste and sprinkle with oregano; add scoops of bobotie meat over the pizza. Transfer the pizza to the baking stone and place it in the hot EGG; cook for 20 minutes.

Tear the bocconcini cheese apart, and arrange on top of the pizza. Sprinkle with freshly chopped coriander. Bake for another 5 minutes, until the cheese has melted. Remove the pizza from the baking stone with the pizza peel to serve. Repeat for the second pizza. Makes 2 large pizzas

Like the country itself, the South African culinary scene is a fusion of many cultural influences.

How many ways can you say “shepherd’s pie?” This old-time comfort food, which hails from 18th century England, originally as an affordable dish for the poor that used leftover meat and mashed potatoes, turns up in many countries’ food – in Quebec, as *pate chinois*; in the Netherlands, as philosopher’s stew; in Brazil, as *escondidinho*; and in France as *hachis parmentier*. Each has a unique twist on shepherd’s pie.

In South Africa, their version of shepherd’s pie is bobotie (*ba-boor-tea*), a classic dish that uses a topping of egg and milk, rather than mashed potatoes, over cooked beef, lamb or pork. The first recipe for bobotie appeared in a Dutch cookbook in 1609 and the recipe was taken to South Africa and adopted by the Cape Malay community. In 1981, the *New York Times* wrote about the history of bobotie, tying it to the Dutch East India Company’s setting up “the 17th century equivalent of a truck stop” in today’s Cape Town, for its Java-bound ships. “The ships that called at Cape Town on their way back to Holland started depositing spices.” Some of these spices wound up as essential ingredients in bobotie: curry, garlic, black pepper, turmeric, ginger and lemon rind.

A typical list of “African foods” includes other unusual-sounding dishes – biltong, boerewors and gatsby, for example. In many cases, they are the basis for some beloved foods in other cultures, including the U.S.’s. Biltong, for example, is similar to jerky, boerewors sausage is the basis for hot dogs, and gatsby is a South African deli sandwich that looks like a hoagie.

Like the country itself, the South African culinary scene is a fusion of many cultural influences. On a single street in Johannesburg, you are likely to see a cornucopia of Italian, Asian, Portuguese, Dutch, German and Malaysian cuisines. With such extreme diversity in culinary styles, what remains constant, and nearly sacred to South Africans, is braai, the South African version of a barbecue, traditionally fueled by natural lump charcoal. And to South Africans, the cultural significance is so important that “braaiing” is honored with its own day. On National Braai Day, in September each year, South Africans enjoy a day off with friends and family, cooking their favorite foods outside.

While a traditional braai generally involves an open fire, the Big Green Egg is rapidly becoming the preferred grill for South African braai cuisine due to the EGG’s amazing versatility and performance. A braai can feature all types of smoked or grilled meat – as well as the popular bobotie.

Pizza and Baking EGGcessories

The Ultimate Pizza Wheel features a durable stainless steel rotary blade for perfect slices and a non-slip grip and integrated blade guard for safety. The cutter disassembles for easy cleaning in the dishwasher.



The Aluminum Pizza Peel features a smooth and sturdy aluminum surface with a comfortable soft grip handle. Keeps hands away from the heat and provides a convenient way to handle pizza, calzones and bread.



Tim Robison

Ashley Boyd
Charlotte, North Carolina

"It's hard to describe the nuanced layers of flavor that wood grilling and smoking add. The EGG gives you that."



When Plan B Becomes Plan A, Diners are the Winners

Ashley Boyd was a recent graduate of the Art Institute of Chicago when she realized that her "second love" would need to be her first love. Unable to get the kind of job she wanted – art restoration and conservation – she knew that she could earn a living by returning to her restaurant roots. She was raised in the restaurant business, serving as a teen-aged hostess and server at 300 East in Charlotte, which her mother had founded in 1986.

"I realized my interest in food and cooking snuck up on me during my college years," says Ashley. "Cooking was always Plan B. But once I started cooking, I never looked back, so it should have been Plan A all along." Although she didn't really know what a pastry chef was, she began cooking desserts and pastries at a Brazilian restaurant in Chicago. "I got into pastry just as it was beginning to turn into a modern art form, about 20 years ago. Customers were looking for more than just chocolate cake and apple crisp. We pastry chefs were also asking ourselves how we could offer our full talents to a restaurant's menu. It was a time of major transition."

Back in Charlotte after positions in Detroit and Charleston, Ashley took on the role of general manager for 300 East as well as creating a new dessert menu for the restaurant. Now, she's turned over the pastry chef role to another and, as culinary director, is

concentrating on the "savory" side of the menu. "We've been here 34 years and I'm regularly tweaking our menu to keep pace with what customers are looking for now," says Ashley. "We developed a very innovative dessert program and now we're bringing the desserts and the rest of the menu closer together, improving some long-time customer favorites."

In 2018, Ashley was introduced to cooking on the EGG. She had seen it for years and thought it was "a really cool piece of equipment," but didn't realize its full capability. She got her first EGG, a MiniMax, in preparation for her participation at a James Beard Foundation Dinner in New York. "I wanted to infuse some intense smoky flavor into the dishes I was creating for the dinner and I knew the EGG could do that." At 300 East, Ashley uses her EGG to smoke fruits and vegetables for sauces and compound butters. "It's hard to describe the nuanced layers of flavor that wood grilling and smoking add, often in ways that diners just don't expect. The EGG gives you that."

Ashley is a passionate supporter of Charlotte's local farmers, especially small and family-owned farms. "From a chef's perspective, we're in a very fortunate position being surrounded by farmers and good farmable land. We have so much to work



Cast Iron Sweet Rolls with Smoked Fig & Sorghum Butter

with in our restaurant – fruit, vegetables, meat, dairy, grains – and our growing season is almost year-round. Many young farmers are very innovative today, working to expand what’s possible through better soil care. And many long-established farmers who really care about adapting are constantly learning and testing. We even have an incubator farm near us that teaches new methods of sustainability. It’s very important to me to be connected to the cycle of food and farming because when you are, you really understand the rhythm of the seasons, the importance of having respect for our planet, and how farmers are trying to harness all of the forces to feed us. We try to educate our diners, too. If they rave over a salad but also ask why we raised the price of it, we explain to them that because we’re getting an all-local salad mix that tastes much better, there is a trade-off.

Ashley’s two young children often join her on trips to local farms and in the kitchen. They’re interested in cooking and want to try cooking certain things themselves. A third generation involved in 300 East is a distinct possibility but, says Ashley, “The struggle is me getting past my perfectionism and taking a deep breath and letting them go at it!”

With this recipe, you get sweetness along with layers of unexpected flavor and depth from the smoked figs. You get salty, smoky, sweet and tang from the buttermilk – all deep flavors while fitting a diner’s desire for wanting “something sweet.” – Ashley Boyd

Ingredients

Sweet Roll Dough

3 tbsp (45 ml) buttermilk
3 large eggs
2¾ cups (345 g) unbleached all-purpose flour
2 tbsp (31 g) sugar
½ tsp (3 g) salt
1 tbsp (9 g) instant yeast
6 oz (170 g) soft butter

Smoked Fig & Sorghum Butter

2 lbs (907 g) fresh figs, trimmed and halved
½ cup (125 g) sugar
½ cup (120 ml) sorghum molasses
1 tsp (6 g) salt

Glaze

2 cups (250 g) confectioners’s sugar
2-4 tbsp (30-60 ml) buttermilk

Method

Sweet Roll Dough: Combine buttermilk and eggs in a large mixing bowl. Whisk together dry ingredients and add to the bowl, stirring until well combined. Add soft butter and stir until incorporated. Turn mixture onto a floured counter and knead by hand until smooth and shiny, about 5 minutes. Place dough in oiled bowl and cover with plastic. Let rest at room temperature until puffy and almost doubled, about 45 minutes to an hour. Pat dough into a rectangle on baking sheet, cover with plastic film and chill until cold.

Smoked Fig & Sorghum Butter: Set the EGG for indirect cooking at 350°F/177°C, with pecan chips for smoke flavor.

Combine figs and sugar in a 10 inch cast iron skillet. Bake in the EGG until juices are bubbling, 20-30 minutes. Transfer pan to a range top, add sorghum and salt and cook down, mashing with a potato masher, until you have a rough puree that is thick and almost sticking to the pan. Scrape the fig butter into a baking pan to cool, and clean the skillet.

Roll the dough into a rectangle approximately 18” long and 8” wide. With a long side facing you, spread Smoked Fig Butter evenly over the dough, leaving an inch of dough bare on the top long edge. Starting at the edge facing you, roll the dough away from you, sealing with the bare dough at top edge. Cut the roll into 12 equal pieces. Coat the cast iron skillet with cooking spray and arrange the rolls in the skillet. Spray top of rolls with cooking spray and cover loosely with plastic film. Set aside in a warm place and allow to rise until the dough is puffy-looking, approximately 45 minutes. Uncover the rolls and bake until golden brown and just cooked through, approximately 25-30 minutes. Cool in pan for 5 minutes before glazing.

In a medium bowl, combine confectioner’s sugar with just enough buttermilk to make a thick, smooth glaze. Drizzle generously over rolls while still warm.



Oz Shraibom
Rimonim, Israel

**“Home cooks can make entire meals on an EGG.
It’s the most versatile tool you can have.”**

One Tool, One Fire

In Israel, cooking outside on a charcoal grill – *“al ha-esh”* – is an essential part of the Middle Eastern food culture. The majority of Israelis live in apartments, though, which in many cases doesn’t allow for grilling at home, the reason that beaches and parks are often full of people cooking on portable grills like the MiniMax EGG. Those who live outside of the cities often have a backyard or small outdoor area and can indulge in the tradition of cooking over fire.

Oz Shraibom is a regular griller in his tiny village of Rimonim, comprised of 160 houses about 15 miles outside of Jerusalem. Oz has been in the kitchen cooking since he was 14, but he’s not a chef and has no formal education in cooking. He’s a regular EGG aficionado, promoting the joy of cooking on the EGG for the Big Green Egg distributor in Israel. “I understand the Israeli customer,” says Oz. “I show them how satisfying it can be to cook on an EGG.”

Oz first became familiar with the Big Green Egg on one of his many visits (36 and counting) to the U.S., learning about Louisiana and Texas barbecue. Once he saw an EGG, he went back to Israel and got one for himself, setting it up in his small outdoor garden. “I’m a biker and I often work on my motorcycle while I’m outside cooking. I love to be outdoors with both of those activities going on at the same time, and with my children and my animals around me. My favorite cooking technique on the EGG is hours-long smoking. I’m less interested in cooking for convenience like many people – light the fire and get it hot, put some meat on, eat it right away. You have to have more patience for the longer smoking. I often low and slow smoke brisket on my EGG by starting it at midnight and cooking it for 14 or 16 hours on a single load of charcoal.”

Oz also uses his EGG for smoking spices and believes that this contributes to reducing the food waste people give little thought to. “Mint leaves, for example – you buy a bunch and use a few in your tea and then the rest ruin in your refrigerator because you simply forget about them. Instead, take the leaves, let them dry, and smoke them in the EGG. Now you have smoked mint leaves you can crumble and use as a spice.”

Basic ingredients that the average backyard cook can easily use on the EGG are a focus of Oz’s workshops. “There is almost nothing better than an apple cooked on the EGG with the inside filled with a mixture of the soft cooked apple, honey and almonds. It’s the best perfume in the world. What I want home cooks to know is that you can make entire meals on an EGG. I like to think of it as one tool, one fire – and it can do almost anything you want, from snacks to meat, vegetables, fruit, desserts.”

Automate your EGG with the EGG Genius



Remote control for the EGG! This WiFi Enabled Interactive Temperature Controller effortlessly controls the temperature of your EGG for worry-free cooking. Control the device through a smartphone, tablet or computer to remotely manage the cooking temperature, monitor the temperature of up to three meats, and receive alerts when your cook is finished or when the EGG temperature varies.



Beef Marrow Bones Stuffed with Sweetbreads

Ingredients

- 5 beef marrow bones
- ½ lb (226 g) sweetbreads, cleaned and chopped
- 3 whole garlic cloves, pre-peeled
- 15 small sweet peppers
- 3 hot peppers
- 1 fennel, sliced
- 1 whole broccoli florets
- 4 shallots
- 1 spring onion, chopped
- Atlantic salt
- 5 eggs, washed with water and soap and immediately dried with paper towel

Method

Soak the bones in a bowl filled with ice water the night before you want to prepare this dish.

Set the EGG for indirect cooking with the convEGGtor at 250°F/121°C. For extra flavor you can add hickory chunks soaked with red wine.

Extract the bone marrow from the bones to a cast iron skillet. Fill the bones with the chopped sweetbreads. Add all other ingredients and stuffed bones to a cast iron skillet and place it in the EGG for 3 hours.

After 3 hours raise the temperature of the EGG to 325°F/163°C and cook for an additional hour.

Separate the egg whites and egg yolks and return the egg yolks only to the eggshell. Five minutes before you take the skillet out, place the filled eggs in the skillet. Garnish the eggs with chopped spring onion and season with Atlantic salt.

Know the Heat!

A quality digital thermometer is a necessity when cooking meat or poultry to safely monitor the internal temperature. Remember, you can't tell if food is safely cooked by looking at or touching it!



The Remote Wireless Thermometer monitors temperatures from a distance of up to 300ft / 91m. Includes preset temperatures for all of your favorite foods.



The Instant Read Digital Food Thermometer gives a quick readout of the internal temperature of foods.



The Quick Read Digital Food Thermometer quickly monitors the temperature of food and fits conveniently in your pocket.



The Professional Infrared Cooking Surface Thermometer safely measures the temperature of cooking surfaces without contact; aim the precision laser light beam at pizza stones, griddles or cooking grids to read the surface temperature before adding the food.



Fire up the EGG and stir-fry your way to Big Green Egg flavor. Perfectly designed to work with the EGGspander, the Big Green Egg Carbon Steel Wok is perfect for stir-frying meats, seafood and vegetarian meals.



Rocking the Wok

Simplicity – and a little bit of drama – with the essential Chinese cooking pot.

It's generally accepted that the Chinese invented the wok during the Han dynasty, the second imperial dynasty of China. Spanning four centuries (206 BC-220 AD), the Han dynasty period is considered to be a golden age in Chinese history and one that saw a wave of economic prosperity. Among its significant advances were papermaking, the rudder for steering ships, the raised-relief map and the use of negative numbers in mathematics. But let's talk about the wok, because what is a golden age without a new cooking utensil that, much like a Big Green Egg, is versatile, easy to use (and easy to clean) and cooks a meal in mere minutes?

Although Asian food comes to mind when thinking of cooking in a wok, home cooks are creating all types of food in woks – Italian pasta, classic pad Thai, deep-fried shrimp, steamed lobster, Spanish arroz con pollo, plain old scrambled eggs. You can even roast green coffee beans in a wok.

Many people like woks because cooking in one is healthier – just a tablespoon of oil is all that's needed for a pan full of meat, vegetables and noodles done in true stir-fry fashion. The key is to get the wok very hot – just put it directly on your cooking grid or in the EGGspander System's 1-Piece convEGGtor Basket – and

then add the oil, after which you should “rock the wok” to evenly distribute the oil. Peanut, avocado and coconut oils have higher smoking temperature and are good choices for a wok, as opposed to butter or olive oil. According to *Land of Fish and Rice: Recipes from the Culinary Heart of China*, a book about Chinese cooking, “Classic stir-fry is done at very high heat. The Cantonese talk about the wok-hai, the fragrance of the wok from that kind of searing. You can have a bit of drama, a bit of hissing, a bit of smoke when you're stir-frying.”

Wok cooking experts suggest you add your ingredients for a typical stir-fry in this order: aromatics (ginger, garlic, chiles, etc.), meat or seafood, and finally vegetables, with a sprinkling of water for steam. Like a good cast iron pan, you should lightly season your wok before first use by using a paper towel to give it a light coating of cooking oil. Clean up is as simple as hot water and a small amount of mild detergent.

In China, people can often be seen cooking on a wok outside, even squatting while they cook with the wok over a low fire. May we suggest, instead, that you create a delicious wok-cooked meal while relaxing on your deck or patio? Just don't get too comfortable, because the EGG and the wok will have your meal ready in no time.



Chicken and Vegetable Stir-Fry

Stir-frying is a fast, easy and healthy way to cook and shows just how versatile the EGG can be. Though chicken is used here, you can easily make this dish with any meat or vegetable that you have on hand.

Ingredients

- 2 tbsp (30 ml) toasted sesame oil
- 1 tbsp (15 ml) minced garlic, divided
- 1 tbsp (15 ml) minced fresh ginger, divided
- 2 lbs (907 g) boneless, skinless chicken breasts, cubed
- ½ cup (120 ml) rice wine
- ½ cup (120 ml) light soy sauce
- ½ cup (120 ml) chicken stock
- ¼ cup (60 ml) hoisin sauce
- 2 tbsp (30 ml) rice wine vinegar
- 2 tbsp (30 ml) granulated sugar
- 2 tbsp (30 ml) cornstarch
- 1 tsp (5 ml) chili garlic sauce (optional)
- ½ cup (120 ml) canola oil
- 4 cups (950 ml) broccoli florets
- 1 cup (240 ml) broccoli stems, trimmed and julienned
- 1 cup (240 ml) julienned carrots
- 1 cup (240 ml) drained water chestnuts, diced
- 1 tbsp (15 ml) toasted sesame seeds

Method

Set the EGG for direct cooking without the convEGGtor at 500°F/260°C.

Combine the sesame oil, half of the garlic and half of the ginger in a small bowl; add the chicken, and toss to coat. Let the chicken marinate for 30 minutes.

To make the sauce, mix the remaining garlic, ginger, rice wine, soy sauce, chicken stock, hoisin sauce, rice wine vinegar, sugar, cornstarch and chili garlic sauce in a small bowl. Set aside.

Place a Big Green Egg Wok in the convEGGtor Basket, add to the EGG and preheat for 3 to 4 minutes (you can also place the wok directly on the cooking grid). Add the canola oil and chicken to the wok. Close the lid of the EGG and cook for 3 to 4 minutes, stirring occasionally, until seared on all sides. Add the broccoli florets and stems, carrots, and water chestnuts and cook for 2 to 3 minutes, stirring well. Add the sauce and continue to cook until the sauce has thickened. Carefully remove the wok from the EGG. Garnish with the sesame seeds. Serves 6.

Carbon Steel Grill Wok

The traditional dual-handle design of the wok provides a firm grip, and the heavy-duty carbon steel disperses heat evenly and quickly for even cooking. A handy bamboo spatula is included with the wok.



Josh Emett
Auckland, New Zealand

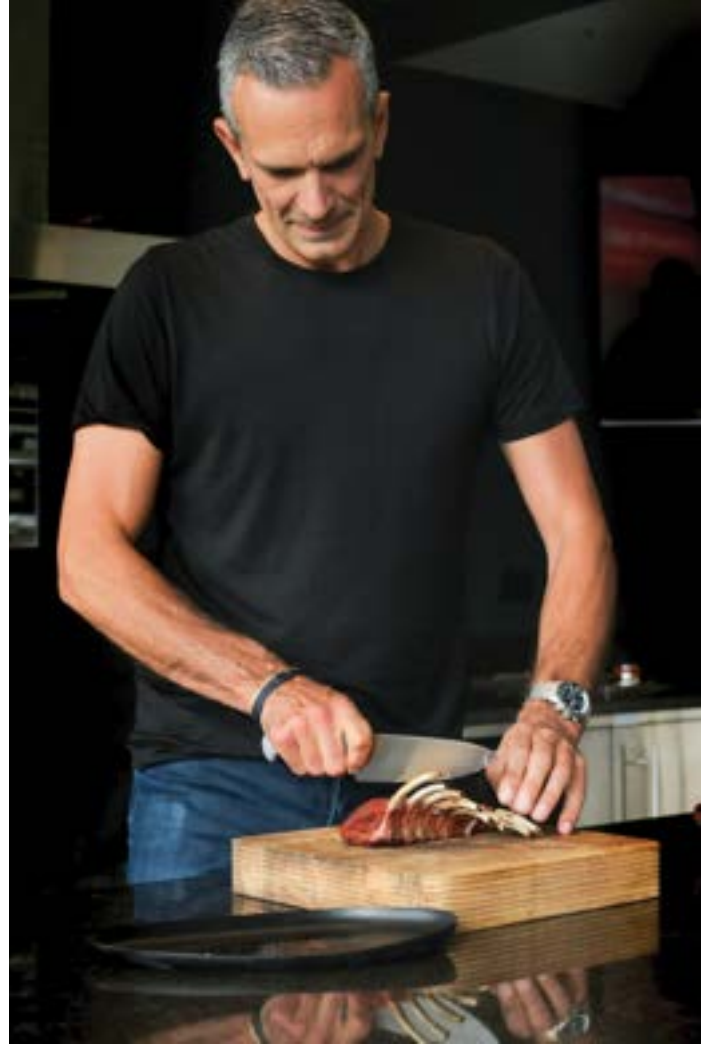
“For New Zealanders, cooking the perfect lamb dish is the benchmark for the superior outdoor chef and the EGG really comes through.”

The EGG and the Kiwi Way of Life

When Josh Emett was 13, his grandmother gave him a cookbook that became the genesis of his journey through cooking and, ultimately, to becoming a renowned globetrotting star chef. “The cookbook,” says Josh, “had a recipe for an amazing pavlova and a wonderful banana cake. I cooked mostly sweets from the cookbook and still use it to this day.” With the 24/7 responsibilities of his family’s working farm in Ngahinapouri, in the Waikato region of New Zealand, staying home and cooking was a necessity. But Josh describes his childhood in New Zealand as “idyllic” – fishing with his grandfather, hunting and “roaming the farm.” Because of this, says Josh, “dishes such as rabbit, duck and even eel have always been a constant on my menus throughout my work around the globe.”

Suffice it to say that Josh’s cooking repertoire now goes far beyond recipes in the well-worn cookbook of his youth. He trained at Waikato Polytechnic, then began his career as a chef in Auckland, later moving to Australia, the south of France and to London, working in Gordon Ramsay’s three-Michelin starred restaurant in Chelsea. During his time in London, he continued to move up – first to Ramsay’s restaurant at Claridge’s and then as head chef at The Savoy Grill. Next came a stint in the U.S., in New York and Hollywood. After returning to New Zealand in 2010, Josh opened Rata, his first restaurant, in Queenstown. Ostro, in Auckland, and Madam Woo’s, on Auckland’s North Shore, soon followed.

A chance meeting at the Queenstown airport with Adam Winter, of the New Zealand-based competitive BBQ team and Big Green Egg advocates the Four Saucemen, piqued Josh’s interest in the EGG. “We chatted about all things food, including BBQ,” says Josh. “I had heard of the EGG, but definitely wanted to know more. I finally got my chance when I cooked some ribs on a friend’s EGG. I became ‘sold’ immediately. For starters, the EGG simply looks great – heavy and very well-insulated so it’s



very precise in terms of temperature control. This is important for a control freak such as me. The EGG also results in great flavor in your food from cooking with charcoal. Recently, I cooked meat on both ends of the spectrum – Wagyu steaks on high heat for only a few minutes and a low-and-slow eight-hour brisket. Unfortunately for me, my kids love the meat cooked on the EGG so much that I often don’t get much!”

Josh and Adam now conduct a master class on frenched lamb in the culinary center of BBQs & More, the Big Green Egg distributor in New Zealand. The class is limited to 16 participants who have graduated through the two initial EGG cooking class levels. “We focus entirely on low-and-slow cooking of proteins and how wonderfully simple it is on the EGG to create master chef-quality food,” says Josh. “For New Zealanders, cooking the perfect lamb dish is the benchmark for the superior outdoor chef, so the class is always sold out. It’s an interactive experience and all participants are actively involved in the cooking. Paired with some great New Zealand wines, this has become a highly sought-after event.”

Josh is now remodeling his restaurants to accommodate his new favorite cooking platform. “Given my stunning results at home and in the class, I’m excited to bring dishes cooked on the EGG to my restaurant guests.”

New Zealand Lamb Rack



Ingredients

New Zealand 8 rib lamb rack, frenched
Big Green Egg Classic Steakhouse Seasoning
Olive oil

Method

Remove the silver skin and trim excess fat from the lamb rack (you can leave the fat cap on or remove it – this is personal preference. If you leave it on, score the fat with a sharp knife). Cover the bones with foil. Smear the lamb with olive oil and generously rub with seasoning.

Set the EGG for indirect cooking with the convEGGtor at 225°F/107°C with one chunk of cherry or hickory smoking wood.

Add a Disposable Drip Pan to the convEGGtor to catch any drippings. Add the lamb and cook until the internal temperature hits 140°F/60°C. Remove from the EGG and rest under tented foil for 15 minutes.

While the lamb rests, carefully remove the convEGGtor to set the EGG for direct cooking. Open the vents to increase the EGG temperature to 550°F/288°C. Sear the outside of the lamb; re-season if necessary.

To serve, cut the lamb between the ribs.

Disposable convEGGtor Pans

The Big Green Egg Disposable Pans are custom-designed to work perfectly with a convEGGtor for easy and convenient cleanup when cooking indirect.



New Zealand: A Fusion of Cultures and Foods

As with other New World countries, people have been moving to New Zealand for decades looking for a more relaxed life, and they have brought their diverse cultures and cuisines and added those to the mix of Maori, European and Pasifika cultures already present in New Zealand.

New Zealanders love the outdoors, including cooking in it. Being a world leader in agriculture, there is always plenty of good protein to be had, especially New Zealand lamb. Lamb on the EGG is simply outstanding and now, with a big Middle Eastern and Indian population, cooking on charcoal is a regular activity. "Outdoor grilling on charcoal is intimately intertwined with the Kiwi way of life," says Josh. "I guarantee you will get outstanding results doing frenched lamb on the EGG."

Pietro Leeman
Milano, Italy

"I create vegetarian dishes that really tell a story. It's important to have nature as a reference for that story. Cooking on the EGG is a joyous connection to nature and its bounty."

Making Vegetables the Star

In the heart of Milan, a cosmopolitan city of 3,000,000+ people that is considered to be the global capital of fashion and design, chefs from Joia leave to go dig through the dirt 30 kilometers away to harvest wild mushrooms and berries for the elegant creations that will wind up on guests' plates at their restaurant. They also tend to their garden on farmland, harvesting myoga – Japanese root with edible flower buds – and numerous varieties of herbs. "The bitter taste of wild rowan berries makes a fabulous flavor combination with dark chocolate," says Pietro Leeman, head chef at Joia. "More importantly, growing our own products and gathering products from the wild helps us understand nature."

Pietro is a man on a mission who cooks from the heart. His cuisine is very pure and based mainly on organic vegetables. Today, interest in vegetarian food is growing, but 30 years ago it was a very different story. That was when, in line with his philosophy, Pietro opened a restaurant with the aim of creating healthy and flavorful food without meat. And successfully so: In 1996, Joia became the first vegetarian restaurant in Europe to be awarded a Michelin star. But it wasn't easy – Pietro says that when Joia initially opened, his philosophy of *alta cucina naturale* ("natural cuisine") was often "misunderstood."

"For me, it's about using the cultural differences I discovered while living and cooking in Asia, looking at the unique ways two cultures can treat the same ingredient," he says.

A native of Switzerland, Pietro began his cooking career there, later working in restaurants in Italy and France. "I still cooked with meat and fish back then. I wasn't a vegetarian yet and it's important to develop yourself by working with all sorts of ingredients, because knowledge of ingredients is the foundation of everything." After becoming interested in Buddhism and becoming a vegetarian, Pietro headed to Asia to learn more about the highly refined vegetarian food cooked there for thousands of years.

His Asian experience went beyond food. "It was truly a voyage of discovery for me as a person," says Pietro. "It opened up a whole



new world through meditation and the Eastern philosophy. I took the knowledge that I had gained back to Europe, with the ambition of cooking at a high level and serving vegetarian dishes that really tell a story, with pure flavors and organic ingredients from local producers. Joia represents the joy of vegetarianism. It tastes good and makes you feel good."

Flavor is an important emphasis for him, and the EGG supports that. Every ingredient from nature contains one or more of the five flavors – sweet, sour, salty, bitter and umami. Meat in combination with oil, herbs, salt and pepper contains umami, a savory flavor sensation characteristic of broths and cooked meats. "You can also create the umami flavor by fermenting vegetables or by grilling or smoking them on the EGG, so that you get the flavor of meat," says Pietro. "We also pay attention to aesthetics. My dishes are always a combination of flavor and color and contain natural elements for a balanced dish that has the depth I really want to convey."

Vegetables, maintains Pietro, should not be thought of as just a side dish. "Vegetables are a star in their own right. Your entire meal can be a beautiful, delicious and healthy vegetarian dish, impressive creations you can create on your EGG. For my sesame tofu recipe, you'll eat silken tofu, cauliflower, tomatoes, pumpkin, asparagus and spinach, with the deep flavors of sesame paste and oil, soy sauce, ginger root and raspberry coulis. The vegetables get wonderful flavor from grilling them on the EGG. Cooking on the EGG is a joyous connection to nature and its bounty."



Sesame Tofu with Grilled Vegetables

“Cooking with live fire on the Big Green Egg represents a traditional and fundamental way of cooking.”

Ingredients

For the Sesame Tofu

4.25 oz (120 g) cauliflower florets or coarsely chopped celeriac
 7 oz (200 g) silken tofu
 .7 oz (20 g) kuzu root starch
 1.4 oz (40 g) potato starch
 40 g tahini (sesame paste)
 1 $\frac{2}{3}$ cups (400 g) water
 1 tsp (5 g) salt

For the Vegetables

8 cherry tomatoes
 4 butternut squash slices, approx. 3 cm thick
 8 green asparagus
 2 tbsp (30 ml) olive oil
 8 large spinach leaves

For the Garnish

1 bunch of monk's beard (agretti) or glasswort
 3.5 oz (100 g) tamari sauce or soy sauce
 1 oz (30 g) ginger root
 4 broad bean pods
 3.5 oz (100 g) raspberry coulis
 .35 oz (10 g) roasted sesame oil
 .7 oz (20 g) thick soy sauce
 7 oz (200 g) fermented carrot strips
 Petals from edible flowers

Method

For the sesame tofu, bring a pan of water to a boil. Add the cauliflower or celeriac and cook for about 8 minutes until tender; drain and purée in a blender. Press the purée through a sieve. Cut the tofu into blocks and add it to a pan together with the other ingredients. Heat over a medium heat for about 25 minutes, beating continuously with a whisk. Divide the tofu mixture over 8 deep plates and let it firm up in the fridge.

For the garnish, bring a pan of water to a boil and prepare a bowl of ice water. Cut the roots off the monk's beard and blanch for about 5 seconds in the boiling water. Cool immediately in ice water. Bring the tamari sauce to a boil in a pan, turn the heat down and reduce the sauce by half. Allow to cool and put in a syphon. Peel the ginger and chop into very small blocks. Pod the broad beans and remove the skin from each bean.

Set the EGG for direct cooking at 475°F/246°C.

For the vegetables, bring a pan of water to a boil and prepare a bowl of ice water. Cut a shallow X into the tomatoes and submerge them in the boiling water for a few seconds. Spoon them out of the pan, cool them in the ice water and remove the skins from the tomatoes. Use a cutting ring of about $\frac{3}{4}$ inch (2 cm) to cut out 16 circles from the pumpkin slices. Add them to the boiling water and cook for about 3 minutes; spoon out of the pan. Blanch the spinach leaves for a few seconds in the boiling water. Spoon them out and set aside to drain.

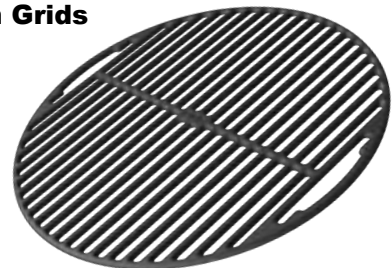
Peel the lower half of the asparagus stalks and remove the hard ends. Brush the tomatoes, the squash circles and the asparagus with the olive oil. Add the vegetables to a cast iron grid and grill for 2-3 minutes; turning halfway through. Remove the vegetables from the EGG, halve the asparagus and sprinkle with salt and pepper to taste. Place a spinach leaf in each of 8 small bowls and divide the vegetables over them.

Remove the plates with the sesame tofu from the refrigerator. Make nice rolls from the fermented carrot strips and the blanched monk's beard and place them on the tofu along with the raw broad beans. Divide the blocks of ginger over the tofu. Garnish with the reduced tamari sauce, the raspberry coulis, the roasted sesame oil, the thick soy sauce and the flower petals. Serve with the grilled vegetables.



Dual-Sided Cast Iron Grids

For perfect sear marks on your food, utilize the superior heat conductivity of the Cast Iron Cooking Grid. The cast iron gets very hot and retains heat, turning it into a perfect searing surface.





Tips and techniques



Hands-on and demonstration



Corporate team building



Themed classes and events

SPARK YOUR CULINARY CREATIVITY!

From novice cooks to grilling EGGsperts, the Big Green Egg Culinary Center, located on the campus of the corporate headquarters in Atlanta, will expand your culinary knowledge and entice you with new recipes, techniques, ingredients and skills that you can easily use with your own EGG.

The Big Green Egg Culinary Center offers cooking experiences that are engaging and fun ... everybody joins together for an interactive culinary event and then celebrates with an incredible EGG meal!

Our experienced culinary staff, expert instructors and guest chefs will guide you through a variety of exciting and interactive classes, including:

- *EGG 101, covering all of the basics for new EGG owners*
- *EGG 202, for those who have conquered our EGG 101 class and want even more hands-on experience*
- *Themed classes, from holiday meals to tailgating tips*
- *Tips and techniques, including plank cooking, baking and special recipes*
- *Corporate team building and business events*
- *Private events and socials*



Culinary Center | History of the Big Green Egg Museum | Retail Showroom

3786 DeKalb Technology Parkway
Atlanta, Georgia 30340



Learn More
Scan the QR or visit BigGreenEgg.com/culinary-center to see the full schedule of classes, to join our mailing list or to find a list of the many Big Green Egg Dealers who also offer cooking classes.

PRODUCT CATALOGUE



Please Note: The products shown in this catalogue are representative of various items that Big Green Egg makes available throughout the year – not all dealers stock every item, so if you cannot locate an item please contact Big Green Egg Customer Service for assistance.

Big Green Egg®



Learn More about
EGG Sizes



2XL 2XL

- Grid Diameter: 29 in / 74 cm
- Cooking Area: 672 sq in / 4336 sq cm
- Weight: 375 lbs / 170 kgs
- Item: 120939

XL XLARGE

- Grid Diameter: 24 in / 61 cm
- Cooking Area: 452 sq in / 2919 sq cm
- Weight: 219 lbs / 99 kgs
- Item: 117649

L LARGE

- Grid Diameter: 18.25 in / 46 cm
- Cooking Area: 262 sq in / 1688 sq cm
- Weight: 162 lbs / 73 kgs
- Item: 117632

M MEDIUM

- Grid Diameter: 15 in / 38 cm
- Cooking Area: 177 sq in / 1140 sq cm
- Weight: 114 lbs / 52 kgs
- Item: 117625

2XL

The Biggest Green Egg of them all, the unrivaled 2XL can easily handle your family reunion or cookouts with large groups – and is more than large enough to satisfy restaurant and catering needs. You'll need to gather a crowd to tackle all of the ribs, steaks and burgers this EGG can handle ... all at once! You can even roast a suckling pig ... explore all the culinary possibilities with the ultimate 2XL!

XLARGE

The hardworking XLarge EGG provides a cooking area that can easily accommodate meals for large families and cookouts with all your friends – and you can efficiently prepare several meals over the coals at once. Ready to serve up twelve racks of ribs, twenty-four burgers or a couple of holiday turkeys with all the trimmings? No problem!

LARGE

The Large EGG is the most popular size and a favorite to handle the cooking needs of most families and gatherings of friends. Accommodates a complete array of EGGcessories for grilling, baking, roasting or smoking – and is versatile enough for weekend cookouts and pizza parties, large enough for eight steaks at once, and efficient enough for an impromptu meatloaf dinner for two!

MEDIUM

Big flavor in a compact package! The Medium EGG is perfectly sized for smaller families and couples, and accommodates all the most popular EGGcessories. Get the famous Big Green Egg versatility and efficiency with plenty of cooking area to handle a backyard cookout of four large steaks or two whole chickens.

SMALL

The Small EGG is a great fit for smaller patios and balconies, and is often used as an addition to a larger EGG to allow the preparation of several courses at once. It's perfect for restaurants seeking the performance of an EGG in a size to fit a commercial kitchen.

MINIMAX™

A popular backyard staple and an invaluable culinary tool for restaurant chefs, the MiniMaxEGG® is designed with the height of a Mini yet all the volume capabilities of a Small. MiniMax comes with an easy to grip Carrier, so it's perfect as a table-side cooker at your garden party or a traveling EGG for motorhomes or tailgating.

MINI

A Mini EGG is the perfect portable solution for picnics and occasions when you want to take The Ultimate Cooking Experience with you! It is also a popular size for grilling on apartment balconies, vacations, boating and campfire meals – as well as a popular fixture in many commercial kitchens. Big results in a Mini package!

> The Big Green Egg stands alone as **the most versatile barbecue and outdoor cooking product on the market**, offering more cooking options than all other conventional cookers combined. From appetizers to entrees to desserts, the Big Green Egg will exceed all your expectations for culinary perfection ... and with seven convenient sizes to choose from, there is a Big Green Egg to fit any need and lifestyle!



S SMALL

- Grid Diameter: 13 in / 33 cm
- Cooking Area: 133 sq in / 856 sq cm
- Weight: 80 lbs / 36 kgs
- Item: 117601

MX MINIMAX

- Grid Diameter: 13 in / 33 cm
- Cooking Area: 133 sq in / 856 sq cm
- Weight: 76 lbs / 35 kgs
- Item: 119650

MN MINI

- Grid Diameter: 10 in / 25 cm
- Cooking Area: 79 sq in / 507 sq cm
- Weight: 39 lbs / 18 kgs
- Item: 117618

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Lighting charcoal is quick and easy with any of our starters.



Refillable Butane Charcoal EGGniter®

Combines an adjustable torch flame with an air-blower to both ignite and boost your fire. Three power settings (Off/Flame/Fan). Battery powered, batteries included – 120915



EKGniter® Electric Charcoal Igniter

This genuine Big Green Egg Electric EKGniter ignites lump charcoal or hardwood in just minutes using only super-heated air! Three power settings (Off/Hot/Fan). 120V/1500W – 117540



100% Natural Oak and Hickory Lump Charcoal

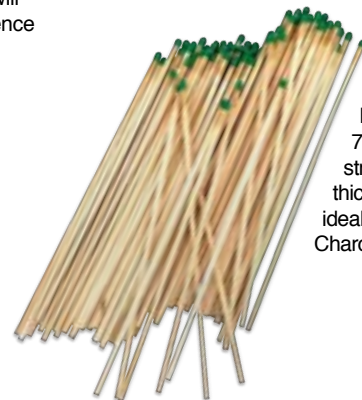
Our superior natural lump charcoal is made from 100% oak and hickory wood and contains no by-products, chemical fillers or petroleum additives. Natural lump charcoal imparts a great flavor to foods with no chemical aftertaste ... you will see – and taste – the difference immediately.

- Natural Lump Charcoal**
- 20 lb / 9 kg bag – 390011
- 10 lb / 4.5 kg bag – 110503



SpeediLight® Natural Charcoal Starters

Our SpeediLight Natural Charcoal Starters light easily and are odorless and tasteless, with no chemicals or lighter fluid. Box of 24 squares – 120922



Extra Long Matches
75 wooden matches, easily strike on box to light. Extra thick for longer burn time; ideal for lighting SpeediLight Charcoal Starters – 120861

Modular Nest® System

Build your outdoor kitchen one step at a time with the Big Green Egg Modular Nest System!



EGG Frames

EGG Frames include one EGG Frame, stainless steel grid insert and tool hook. Levelers included, optional casters available.

For 2XLarge EGG – 121837
For XLarge EGG – 120229

For Large EGG – 120212
For Medium EGG – 122193

Above: Large EGG Frame with Expansion Frame and Acacia Inserts

Right: 2XL EGG Frame



Expansion Frame

Add a combination of beautiful inserts to customize your outdoor cooking area. Includes one Connector Pack to secure the Expansion Frame to the EGG Frame – 120236



4 levelers are included with all Modular Nest Frames and Expansion Frames. Legs also accept optional 2" and 4" casters.

All Modular Nest Frames feature an attractive engraved logo plate



Watertight Expansion Cabinet

Provides ample storage for your tools and charcoal. Add your choice of inserts to customize the top surface. Includes one Connector Pack to secure the Expansion Cabinet to the EGG Frame – 122247



Scan Here for More Information and Product Dimensions

Expansion Cabinet shown with Acacia Insert and a Large EGG Frame





Modular Nest Inserts

Distressed Acacia Wood

Made of solid acacia wood. Designed for outdoor use using slats and galvanized screws. The surface is wire-brushed and finished with a neutral topcoat – 120267

Acacia Wood

Made of solid acacia wood. Designed for outdoor use using slats and galvanized screws – 120250

Stainless Steel Solid

Made of 304 stainless steel – ideal for heavy use, commercial environments or outdoors. Silicone grommets dampen metal contact between insert and frame – 120274

Stainless Steel Grid

Made of 304 stainless steel. Can be inserted face up or face down – 120243

Start with an EGG Frame, then add to your custom EGG setup with Expansion Frames, Cabinets and a variety of beautiful and functional inserts. You won't believe all the possibilities!



Dome Covers pair perfectly with the Modular Nests

When connecting two units with casters, a total of 6 casters (3 sets) are needed.



Locking Caster Kits

For easy mobility, add a set of casters to your Big Green Egg Hardwood Table or Modular Nest.

4 in / 10 cm Caster Kit – 120410
Set of 2, with 1 locking caster



BBQ Tool Hooks

Solid stainless steel hooks can be added to any side of the Modular Nest or Expansion Frames. Also includes wood screws so you can add extra tool storage to any wooden table – 120281

Cooking Islands and Tables

Designed and engineered to work perfectly with your Big Green Egg for years of enjoyment!



Acacia Hardwood Tables

Fashioned from exotic woods grown in ecologically sustainable forests, Big Green Egg's solid acacia tables are handcrafted to the highest quality standards and offer ample and convenient working and serving area. Each table is a durable and unique work of art so beautiful that you'll want to use them every day!

Solid Acacia Table for XLarge – 118264
Solid Acacia Table for Large – 118257



Scan Here for More Information and Product Dimensions



Acacia hardwood table tops feature an attractive Big Green Egg logo



76 in / 1.9 m Cooking Island



Custom Cooking Islands

The Custom Cooking Islands provide an impressive working surface and feature high-quality aluminum and steel construction with solid stainless door pulls, a heavy-duty sliding shelf, ample storage cabinets for charcoal and utensils, locking casters, a durable, weather resistant powder coated finish and come with a lifetime warranty!

49 in / 1.24 m Cooking Island for XLarge – 121264
49 in / 1.24 m Cooking Island for Large – 121257

76 in / 1.9 m Cooking Island for XLarge – 121301
76 in / 1.9 m Cooking Island for Large – 121295



49 in / 1.24 m Cooking Island



Locking Caster Kits

For easy mobility, add a set of casters to your Big Green Egg Hardwood Table or Modular Nest.

2 in / 5 cm Caster Kit – 114662
 Set of 4, with 2 locking casters



2XL Table Nest

Table Nest for 2XL – 115638
Table Nest for XLarge – 113238
Table Nest for Large – 113214
Table Nest for Medium – 113221

Table Nest

The metal Table Nest, which provides air flow beneath the EGG, is an optional component for all Big Green Egg tables. The Table Nest is also useful for custom outdoor kitchens.

See Safety Tips at BigGreenEgg.com. Do Not Place EGG directly on wood or combustible surface!

Please note that the Table Nest is not designed for free-standing applications unless the EGG is housed within a Table, Island or built-in surround.

IntEGGrated Nest+Handler

The intEGGrated Nest+Handler merges two great products (EGG Nest and Nest Handler) for a strong, stable, mobile base for the EGG. Includes two locking casters.

- For 2XL EGG – 121011
- For XL EGG – 121158
- For L EGG – 120175
- For M EGG – 122285



Nest Handlers

Nest Handlers secure the EGG to the Nest to ensure greater stability and easier handling when rolling. The Handlers are made of durable powder-coated steel.

- For XL EGG – 302083
- For L EGG – 301086
- For M EGG – 302076

Nests, EGG Mates and Handlers

Enhance the mobility and functionality of your EGG

Nest Utility Racks

The Big Green Egg Nest Utility Racks offer a convenient storage solution for convEGGtors, cooking grids and baking stones for EGGs in Nests or intEGGrated Nest+Handlers. The two slot-design is made from stainless steel for all weather use – 122704



Nests® and Carriers

The Big Green Egg Nests are designed to raise your EGG to a comfortable cooking height while allowing for easy mobility. Nests are made of durable powder-coated steel and include two locking casters.

- Nest for XLarge EGG – 301079
- Nest for Large EGG – 301000
- Nest for Medium EGG – 302007
- Nest for Small EGG – 301062
- Carrier for Mini EGG – 116451



XLarge Nest



The MiniMax EGG comes complete with its own transportation in the form of a sturdy, easy to grip Carrier.

Portable Nest for MiniMax EGG

The Portable Nest for the MiniMax is designed to raise this portable EGG to a comfortable cooking height – perfect for camping, tailgating or wherever your next pop-up event happens. The Portable Nest conveniently folds for storage or transporting to events – 120649

Folding EGG Mates®

The Big Green Egg Mates are used with an EGG in a Nest and provide convenient working or serving space. The set of two Mates can be folded down when not in use, the MiniMax Mates can be removed when not in use.

Acacia Wood EGG Mates

- 21 in x 15 in (53 cm x 38 cm)
- For 2XLarge EGG – 121141
- For XLarge EGG – 121134
- For Large EGG – 121127

- 17.5 in x 11 in (44 cm x 28 cm)
- For XLarge EGG – 120694
- For Large EGG – 120687
- For Medium EGG – 120670
- For Small EGG – 120663



Acacia

- Acacia Wood Removable EGG Mates**
- 13.5 in x 11 in (34 cm x 28 cm)
- For MiniMax EGG – 121844

Composite

Durable Composite EGG Mates

Easy to clean composite Mates feature a non-slip textured surface, subtle wood-grain detailing and attractive BGE logo.

- 3-Slat Composite Mates**
- For 2XL EGG – 115454
- For XLarge EGG – 115447
- For Large EGG – 115430

- 2-Slat Composite Mates**
- For Medium EGG – 115416
- For Small EGG – 115409



EGG Covers

Keep your EGG and cooking area looking like new

Our Big Green Egg covers are made from a heavy-duty material and feature the Big Green Egg logo. The weatherproof fabric protects against fading from UV rays and the covers are ventilated to prevent moisture build-up.



Scan Here to See the full Cover Line



Big Green Egg covers are available for EGGs in Nests, Modular Nests, Tables and Islands. Dome covers for built-ins are also available.



EGGmat

Enhance and protect the area around your EGG with the heat and stain-resistant EGGmat. The pad is constructed from eco-friendly recycled materials and features a prominent Big Green Egg logo. 30 in x 42 in (76 cm x 107 cm) – 117502



Instant Read Digital Food Thermometer

Highest accuracy readout of the internal temperature of foods; includes a handy storage case – 119575



Quick Read Digital Food Thermometer

Small, convenient thermometer fits in your pocket – 120793



Temperature Control

Thermometers from basic to advanced to precisely monitor your cook



EGG Genius Powered by Flame Boss®

This WiFi Enabled Interactive Temperature Controller effortlessly controls the temperature of your EGG for worry-free cooking. Control the device through your smartphone, tablet or computer to quick-start your EGG remotely manage the cooking temperature of the EGG, monitor the temperature of your food, and receive alerts when your cook is finished or when the EGG temperature is too high or low. The EGG Genius includes 2 industrial-duty thermometer probes; you can use up to 3 meat probes at once – additional meat probes with Y-cable can be purchased separately – 121028

Dual Probe Wireless Remote Thermometer

This remote wireless thermometer monitors temperatures from up to 300ft / 91m. Includes preset temperatures for beef, veal, lamb, poultry and pork ... and nine popular game meats – 116383



Cedar-Planked Sweet Chili Salmon

Smoking Woods and Planks

Smoking woods add a tasty dimension of flavor to foods cooked on an EGG



Smoking Wood Chips and Chunks

Wood smoking chips and chunks add a variety of delicious flavors to foods cooked over the coals. Each type of wood will impart a different flavor to meats or other foods, resulting in an endless variety of new flavor combinations.



Cedar planks add a delicious smoky aroma to the salmon while keeping it moist and flavorful. Our Sweet & Smoky Seasoning, paired with a sweet chili sauce glaze brings a spicy twist to a traditional cedar-planked salmon.

Ingredients

2 Salmon filets cut to fit a Cedar Plank
Big Green Egg Sweet & Smoky
Seasoning
Thai sweet chili sauce

Method

Place two Big Green Egg Western Red Cedar Grilling Planks in a pan, cover with water and soak for about 2 hours. Set the EGG for direct cooking at 350°F/177°C.

Season the salmon with Big Green Egg Sweet & Smoky Seasoning. Warm the Thai Chili Sauce in the sauce pot.

Place the plank on cooking grid, close the dome and heat for about 2 minutes. Using tongs, flip the plank, and then place a salmon on heated side of plank. Coat the salmon with the warm sauce. Close the dome and cook for 20-25 minutes. Remove from the plank from the EGG and serve.

Apple Chips and Chunks provide a natural sweetness that's mild enough to use with fish, shellfish and poultry – 113962 (Chips), 114617 (Chunks)

Cherry Chips add a mild and slightly fruity flavoring and pair well with game birds and almost any meat including beef tenderloin, pork, poultry and lamb – 113979 (Chips)

Hickory Chips and Chunks enhance any red meat such as brisket or pork shoulder, as well as turkey and chicken – 113986 (Chips), 114624 (Chunks)

Mesquite Chunks add a tangy smoke flavor and are best suited for large cuts of beef such as brisket – 114631 (Chunks)

Pecan Chips add a rich, mellow flavor to chicken and fish, and gives poultry a golden brown skin that enhances any holiday feast – 113993 (Chips)

Jack Daniel's® Barrel Chips are a good choice for flavoring steak, veal, pork and poultry – 017499 (Chips)

Gourmet Grilling Planks

Plank cooking is a unique culinary method which originated with the Native Americans, and has evolved into a popular at-home cooking technique that adds a new dimension of flavor to your grilling experience. Our planks come from certified sustainable wood sources; two planks per package. 5 in x 11 in (13 cm x 28 cm)

Western Red Cedar Grilling Planks

offer a robust, woody flavor to fish, beef and other grilling favorites – 116307

Northwest Alder Grilling Planks

impart a subtle, smoky finish to fish, chicken and vegetables – 116291



Scan to view the
Big Green Egg Plank
Cooking Publication

Ceramic EGGcessories

Bake your way to culinary perfection with indirect heat and a convEGGtor



The Big Green Egg Pizza & Baking Stone is a versatile piece of cookware for baking a variety of recipes from pizzas to breads to desserts. The stone distributes heat for even baking and browning, and the ceramics pull moisture from the outer surface of the dough for brick-oven crustiness. The stone also retains heat, so foods remain warm longer.

Ceramic Pizza & Baking Stones

Round Pizza & Baking Stones

Fits 2XL and XLarge EGGs
Diameter 21 in / 53 cm – 401274

Fits 2XL, XLarge and Large EGGs
Diameter 14 in / 36 cm – 401014

Fits 2XL, XLarge, Large, Medium, Small and MiniMax EGGs
Diameter 12 in / 30 cm – 401007



With the **Half convEGGtor Stone**, you can cook indirect on one half of the cooking grid, while keeping the other half of the grid available for roasting meats or vegetables.

Fits 2XL EGG
Diameter 24 in / 61 cm – 120960

Fits 2XL and XLarge EGGs
Diameter 21 in / 53 cm – 121820

Fits 2XL, XLarge and Large EGGs
Diameter 16 in / 41 cm – 121035



Deep Dish Pizza & Baking Stone
Ideally suited for baking pizza, pies, quiche ... even brownies or cinnamon rolls.

Fits 2XL, XLarge and Large EGGs Diameter 14 in x 2 in depth (36 cm x 5 cm) – 112750

The convEGGtor®



The convEGGtor is designed to facilitate indirect cooking on the Big Green Egg by providing a heat-directing barrier between the food and the charcoal, transforming your EGG into an outdoor convection oven.

For XLarge EGG – 401052

For Large EGG – 401021

For Medium EGG – 401038

For Small EGG – 401045

For MiniMax EGG – 116604

For Mini EGG – 114341



convEGGtor Basket for 2XL EGG

The convEGGtor Basket offers improved ergonomics when setting up for indirect cooking. The custom design allows for easy placement and removal of the convEGGtor even while the EGG is in use. The 2XL convEGGtor is made from combining the 2XL convEGGtor Basket and two 2XL Half convEGGtor Stones (120960).

For 2XL EGG – 119735



Pizza and Baking Tools

With the Big Green Egg's pizza EGGcessories, you can easily bake your own international specialties ... custom flatbreads, pizzas, calzones, tortillas or naan.

Gather your favorite ingredients and toppings – along with your family and friends – and enjoy creative, hot-off-the-EGG homemade meals!



The Ultimate Pizza Wheel

Features a durable stainless steel rotary blade for perfect slices and a non-slip grip and integrated blade guard for safety. The cutter disassembles for easy cleaning in the dishwasher – 118974



Dough Rolling Mat

Easily roll out and perfectly form pizza, calzone or bread dough at home just like a professional pizzaiolo! Our flexible silicone mat provides a large, slip-proof surface with guidelines for making five sizes of crust. The mat is also perfect for rolling pie crusts, cookie dough or other pastries. Easy recipe included on mat – 114167



Pizza Slice Server

Serve up your creations like a pro. The extra-wide stainless steel blade is ideal for easy handling of galettes, pizza, pie, appetizers and more. Oversized soft grip handle for comfort and control – 114143



Aluminum Pizza Peel

Features a smooth and sturdy aluminum surface with a comfortable Soft Grip handle. Keeps hands away from the heat and provides a convenient way to handle pizza, calzones and bread – 118967



EGGspander System

Unleash your culinary creativity with the ultimate expansion system for a Big Green Egg!



5 Piece EGGspander Kit

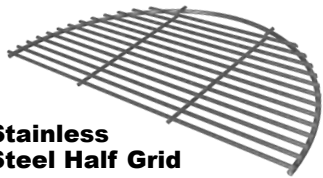
The stainless steel EGGspander Kit easily configures the EGG for:

Multi-zone (direct and indirect) cooking • Multi-tier cooking with a sliding top grid for easy access to your food • convEGGtor basket, to easily add or remove the convEGGtor • Direct "Cowboy Style" cooking

For XLarge EGG – 121226

For Large EGG – 120762

EGGspander Components



Stainless Steel Half Grid

For XLarge EGG – 121202
For Large EGG – 120731



Half Moon convEGGtor Stone

For indirect cooking

For XLarge EGG – 121820
For Large EGG – 121035



Cast Iron Half Grid

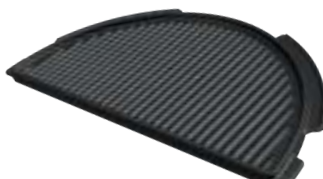
For XLarge EGG – 121233
For Large EGG – 120786



Perforated Half Grid

Non-stick aluminum.

For XLarge EGG – 121240
For Large EGG – 120717



Dual-Sided Plancha Half Griddle

Features flat-top grilling and ridged sides.

For XLarge EGG – 122995
For Large EGG – 122988



Carbon Steel Grill Wok

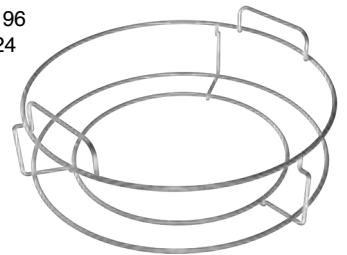
Bamboo spatula included – 120779

You can build your Kit one piece at a time with these essential building blocks for the EGGspander System.

1-Piece convEGGtor Basket

Easy placement or removal of convEGGtor • Multi-level direct and indirect • Works with the 2 Piece Multi-Level Rack.

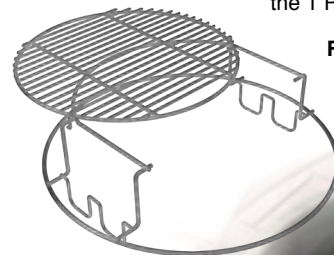
For XLarge EGG – 121196
For Large EGG – 120724



2-Piece Multi-Level Rack

Elevated sliding grid for easy access • Reverses for low-level "Cowboy Style" grilling • Works with the 1 Piece convEGGtor basket.

For XLarge EGG – 121219
For Large EGG – 120755



Reverse the 2-Piece Multi-Level Rack to sear "Cowboy Style" right over the coals.





Specialty Cookware

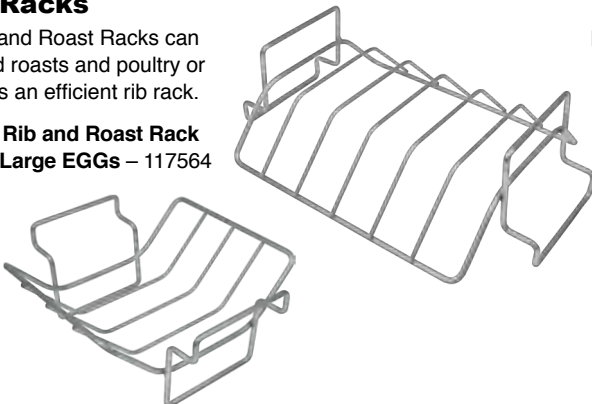
Enhance the capabilities of the EGG with these custom-designed EGGcessories

Rib and Roast Racks

Our dual purpose Rib and Roast Racks can be used upright to hold roasts and poultry or flipped over to serve as an efficient rib rack.

Stainless Steel Large Rib and Roast Rack
Fits 2XL, XLarge and Large EGGs – 117564

Stainless Steel Small Rib and Roast Rack
Fits 2XL, XLarge, Large, Medium and Small EGGs – 117557



Disposable Aluminum Pans

Pack of 5 branded drip trays are made of disposable aluminum foil for easy clean up. Designed to work with the convEGGtor.

Fits XLarge EGG – 120892

Fits Large EGG – 120885

Fits Medium, Small and MiniMax EGGs – 120878



Steven Raichlen's Baby Back Ribs with Quince Barbecue Sauce



Author, journalist and TV host, Steven Raichlen is the man who reinvented modern barbecue. His 31 books include blockbusters The Barbecue Bible; How To Grill; New York

Times bestselling Planet Barbecue and his latest, Project Fire (Workman Publishing).



Chris Bierlein

Ingredients

- 2 racks baby back ribs, membranes removed
- Sea salt and freshly ground black pepper
- Smoked paprika
- 1 cup (240 ml) apple cider, in a mister

Method

Set the EGG for indirect cooking with a convEGGtor at 275°F/135°C. Add soaked apple wood chips or chunks.

Season the ribs on both sides with salt, pepper and paprika. Arrange the ribs in a Rib and Roast Rack. Spray with the cider after the first hour. Cook the ribs until they are well-browned and tender enough to pull apart with your fingers, about 3 hours, spraying each hour with the cider.

Brush the ribs on both sides with the barbecue sauce and continue cooking for 30 minutes. Serve immediately with sauce on the side.

Quince Barbecue Sauce Ingredients

- 8 oz. quince paste, cut into ½ inch pieces
- ⅓ cup (80 ml) dark rum
- ⅓ cup (80 ml) apple cider vinegar
- ¼ cup (60 ml) ketchup
- 3 tbsp (45 ml) fresh lime juice
- 1½ tbsp (22 ml) Worcestershire sauce
- ½ tsp (3 ml) cinnamon
- ½ tsp (3 ml) ground ginger
- ½ tsp (3 ml) nutmeg
- 2 tbsp (30 ml) honey
- Coarse salt and freshly ground black pepper
- ¼ cup (60 ml) water

Add all sauce ingredients to a sauce pan. Gently simmer over medium heat until thick, 10 minutes, whisking until smooth. The sauce should be thick but pourable.

Specialty Cookware

Enhance the capabilities of the EGG with these custom-designed EGGcessories

Cast Iron Sauce Pot

This heavy-duty, Cast Iron Sauce Pot is perfect for melting butter or warming marinades or barbecue sauce. The no-mess basting brush conveniently nests into the pot handle, and the removable silicone brush head is dishwasher safe for easy cleanup!
2 cups / 480 ml – 117663



Stainless Steel Flavor Injector

Add flavor and juiciness to any roast or poultry! Inject marinades, butter or other flavorings deep into meats to baste and tenderize from the inside out! Includes 2 needles; one for chunky marinades and one for liquids – 119537



Vertical Poultry Roasters

Using a vertical roaster on the EGG will produce the juiciest, most flavorful poultry you've ever tasted! Vertical roasters hold a chicken or turkey upright during cooking for even browning and easier carving when done. The ceramic and folding roasters hold liquid such as fruit juice or beer to add flavor to the poultry.



Folding Stainless Steel Beer Can Chicken Roaster
Fits 2XL, XLarge, Large, Medium and Small EGGs – 002099

Stainless Steel Vertical Chicken Roaster
Fits 2XL, XLarge, Large, Medium and Small EGGs – 117458



Stainless Steel Vertical Turkey Roaster
Fits 2XL, XLarge, Large and Medium EGGs – 117441



Ceramic Vertical Chicken Roaster
Fits 2XL, XLarge, Large, Medium and Small EGGs – 119766

Vertical Turkey Roaster
Fits 2XL, XLarge, Large and Medium EGGs – 119773

Anodized Aluminum Roasting & Drip Pans

The Roasting & Drip Pans feature an easy to clean surface and have the Big Green Egg logo embossed in the bottom of the pan. The Rectangular Drip Pan works perfectly with the Rib and Roast Rack for cooking turkey, roasts, chickens and other larger cuts of meat. The Round Drip Pan works well with the Vertical Roasters.



Round Drip Pan
Diameter 9 in / 23 cm, fits 2XL, XLarge, Large, Medium, Small and MiniMax EGGs – 117403



Rectangular Drip Pan
13 in x 9 in / 33 cm x 23 cm, fits 2XL, XLarge, Large and Medium EGGs – 117397



Cast Iron Plancha Griddles

The Dual-Sided Cast Iron Plancha Griddles are ideal for searing meats and seafood, sautéing vegetables and grilling sandwiches. Authentic, high temperature “steak house” grilling is quick, easy and delicious.

Round Plancha Griddles

14 in / 36 cm, fits 2XL, XL, L – 117656
10.5 in / 27 cm, fits 2XL, XL, L, M, S, MX – 120137



Half Moon Plancha Griddles

22 in / 56 cm, fits 2XL, XL – 122995
16 in / 41 cm, fits 2XL, XL, L – 122988



Cast Iron Dutch Oven

The 5.5 quart / 5.2 liter Dutch Ovens are ideal for cooking stews, soups, chili and even cobblers. Fits 2XL, XLarge, Large and Medium EGGs – 117052



Left: The Plancha Griddles are designed to pair with the Cast Iron Skillets to form a Dutch oven.

Cast Iron Skillet

Perfect for searing, braising, baking, sautéing or roasting. The pre-seasoned skillet is designed with two easy to grip handles and built to deliver a lifetime of cooking enjoyment!



118233

14 in / 36 cm, fits 2XL, XL, L – 118233
10.5 in / 27 cm, fits 2XL, XL, L, M, S, MX – 120144

Specialty Cookware

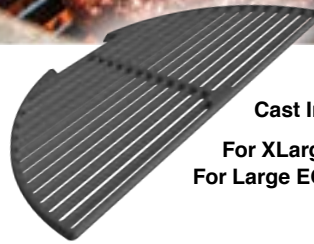
Enhance the capabilities of the EGG with these custom-designed EGGcessories

Dual-Sided Cast Iron Cooking Grids

For perfect sear marks on your food, utilize the superior heat conductivity of the Cast Iron Cooking Grid. The cast iron gets very hot and retains heat, turning it into a perfect searing surface. Flip the grid over for a flat searing surface for beef, fish or seafood.



Full Round Cast Iron Grids
 For Large EGG – 122957
 For Medium EGG – 126405
 For Small or MiniMax EGG – 122971



Cast Iron Half Grids
 For XLarge EGG – 121233
 For Large EGG – 120786

Perforated Grids

The perforated grids allow heat and flavor to reach the food and make it easy to cook fish or small foods like mushrooms, asparagus, shrimp or scallops that might fall through the standard cooking grids. The half grid leaves half of your cooking space available for direct heat.



Perforated Half Grids
 23 in / 58 cm, fits 2XL and XLarge EGGs – 121240
 16 in / 41 cm, fits 2XL, XLarge and Large EGGs – 120717



Round Perforated Cooking Grids
 16 in / 41 cm, fits 2XL, XLarge and Large EGGs – 201287



Enameled Cast Iron Dutch Ovens

The Enameled Cast Iron Dutch Ovens provide excellent heat retention, making them ideal for slow-cooking, braising, roasting, simmering and baking! With lids that double as an additional cook pot, the durable enameled Dutch Ovens are easy to clean, dishwasher safe and heat-resistant to 450°F / 232°C. Fits 2XL, XLarge and Large EGGs.



5.5 quart / 5.2 liter Oval - 117670

4.2 quart / 4 liter Round - 117045

Grilling Tools

Chef quality tools make preparation and clean-up a breeze

All Purpose Cutting Board

Features a drip channel on one side for collecting juices from vegetables and meats, and a flat surface on the reverse side for more cutting space. Non-slip silicone border keeps the board from sliding for easy cutting, slicing and chopping – 117069



Stainless Steel Kitchen Shears

Big Green Egg Kitchen Shears are ideal for a multitude of tasks, from trimming poultry, meats and seafood to cutting pizza and snipping herbs, flowers and vegetables. The shears feature ergonomic, textured handles for a secure grip, and lock for safe storage. Dishwasher safe. 9 in / 23 cm – 120106



Solid Teak Cutting Board

Made of sustainably harvested plantation teak, the most stable wood for outdoor or wet applications. This board is both beautiful and functional ... built for outdoor use beside the EGG, perfect for carving grilled meats and vegetables, and attractive as a serving board for all of your favorite grilled foods – 120632



Super-Flexible, Heat-Resistant Silicone BBQ Mitt

This super-flexible mitt withstands extreme heat up to 450°F/232°C. Features a soft, comfortable lining and an FDA-approved, BPA-free silicone exterior – 117083



EGGmitt® BBQ Glove

The EGGmitt BBQ Glove is made of aramid fibers, also used in aerospace, to form a barrier preventing heat from entering the soft cotton inner layer. Extra long cuff for ultimate protection. The Mitt has silicone on the surface for superior grip and is reversible for the left or right hand – 117090



Custom Grilling Apron

Equally at home working around the chuckwagon or on your backyard deck, our brushed cotton grilling apron has just the right amount of a soft vintage feel to make it your immediate favorite! Three riveted pockets right where you need them, fully adjustable neck and waist closures – 126399



Grilling Tools

Chef quality tools make preparation and clean-up a breeze



Soft-Grip Corn Holders

Genuine Big Green Egg Corn Holders add convenience and a touch of fun every time you grill corn on the cob! High-quality stainless steel prongs and soft-grip handles; corn Holders are designed to nest together for safe storage. Contains 4 pair (8) holders – 117335



Professional Grade Stainless Steel Meat Claws

These high-quality meat “claws” are designed for easy handling and shredding of larger pieces of meat such as roasts, turkey, chicken and pork. Expertly shred a smoked pork butt into pulled pork sandwiches in minutes for “professional chef” results! High-quality stainless steel with comfort grip handles – 114099



Pigtail Food Flipper®

This innovative tool flips everything from a rack of ribs to steaks, tenderloins or chicken. The Pigtail’s hook and shaft are made of surgical-grade stainless steel for strength and durability, and the hook will not leave marks in your meat or cause meats to bleed – 201515



Stainless Steel Fire Bowls

Two convenient handles provide an easy way to shake cool ash in a can to maximize airflow for a quicker startup. The 2XL and XL Fire Bowls include a divider for 2-zone charcoal burning.

For 2XL EGG – 122698

For XL EGG – 122681

For L EGG – 122674

For M EGG – 122667

For MX EGG – 122650



Stainless Steel Grill Rings

Now you can grill apples, onions, tomatoes and even artichokes with surprising ease and efficiency. Simply stuff the fruit or vegetable with your favorite seasoning, place on the spike and grill indirect. Set of 3 – 002280



**Custom Big Green Egg
Stainless Steel Knife Set**

The set of two high-quality knives includes a 3.5 in / 9 cm Paring Knife and an 8 in / 20 cm Chef Knife. High carbon stainless steel for years of trouble-free performance – 117687

Salt & Pepper Shakers
Novelty EGG-shaped salt & pepper shakers are a great gift for any EGGhead! Made from hand-washable ceramic, the shakers are designed to work perfectly with sea salt and coarsely ground pepper – 122230



**Professional Grade
Stainless Steel BBQ Tool Set**

Great chefs demand the best tools, and this custom-designed hardworking set offers every grilling enthusiast the ultimate equipment to handle every cookout! Extra long stainless steel shafts keep heat safely at a distance, and contoured handles provide a comfortable and secure grip. Great gift idea too!

Wood-Handled BBQ Tool Set

This 3-piece stainless steel barbecue tool set includes everything you need for your cookout! Stainless steel shafts keep heat safely at a distance, and solid wood handles provide a comfortable and secure grip.

**Set of three: BBQ Tongs,
Grill Spatula and
Basting Brush – 117212**



Set of Three: BBQ Tongs, Grill Spatula and Basting Brush (includes a replacement Brush head) – 116901

- Stainless Steel Grill Spatula – 116888**
- Stainless Steel Grill Tongs – 116871**
- Stainless Steel Grill Brush – 116895**

Silicone-Tipped BBQ Tongs

These stainless steel BBQ Tongs are perfect for turning grilled foods, sautéing vegetables, serving pasta and tossing salads. The silicone-tipped tongs are heat resistant up to 500°F/260°C.

- 12 inch (30 cm) – 116857**
- 16 inch (40 cm) – 116864**



Flexible Skewers

Marinating is easy with flexible 100% food-grade stainless steel skewers that allow you to marinate in bags and then transfer to the EGG without handling the food twice. The pointed ends stay cool and allow you to easily turn or remove food from the EGG – 201348

**All Natural, Eco-Friendly
Bamboo Skewers**

These 10 in/25 cm all natural skewers are perfect for grilling and serving kabobs or chunks of chicken, shrimp or vegetables. Each skewer has a Big Green Egg logo on an easy-grip handle. 25 skewers per pack – 117465



**Stainless Steel
Measuring Cups**

Set of four heavy-duty stainless steel measuring cups (1 cup, ½ cup, ⅓ cup, ¼ cup). Includes a stainless steel ring for easy storage; dishwasher safe – 119551



Grilling Tools

Chef quality tools make preparation and clean-up a breeze



Ash Removal Pan

Although natural lump charcoal produces little ash and requires minimal clean up, the task becomes even easier with the EGG Ash Pan – 106049



rEGGulator Vent Cap

Patented design maintains its setting when the dome is opened for precise temperature control. Weather-resistant cast iron; insulated adjustment tab for safe operation.

For 2XL, XL, L and M EGGs – 117847
For S and MX EGGs – 117854



Heavy Duty Grid Lifter

The comfort grip Grid Lifter easily and safely grips and lifts stainless and cast iron cooking grids – 117205



rEGGulator Rain Cap

Super seasoned heavy-duty cast iron; easy On/Off to keep out rain and snow for all-weather cooking. Works with the rEGGulator (not included).

For 2XL, XL, L and M EGGs – 120748
For S and MX EGGs – 121042



V-Notch Grid Cleaner

(Left) The extended handle allows you to clean the grid even when the EGG is hot. The angled design makes cleaning the top and sides of the cooking grid a breeze – 201324

Stainless Steel Mesh Grill Scrubber

Stainless steel mesh outperforms wire grill brushes and the extra long handle keeps heat safely at a distance. Includes one stainless steel replacement scrubber pad – 119469



Replacement Grill Scrubber Heads

Quick and easy brush replacement; set of two replacement mesh scrubber pads – 119483



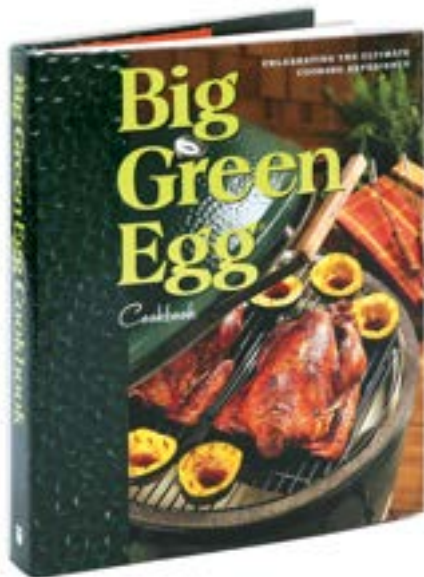
Dual Brush Grill and Pizza Stone Scrubber

Heavy duty, stainless steel mesh scrubber pads outperform wire grill brushes – with no bristles to come loose. The dual brush design works perfectly to easily remove baked-on remnants from your Pizza & Baking Stone – 119476

Flexible Grill Light

This high-intensity LED grill light has a flexible neck to focus hands-free lighting wherever you need it most. Features a strong magnetic base that connects to a handy mounting bracket – the mounting bracket is designed to easily connect the light to the EGG Band, Modular Nests, Islands and Tables – 122940





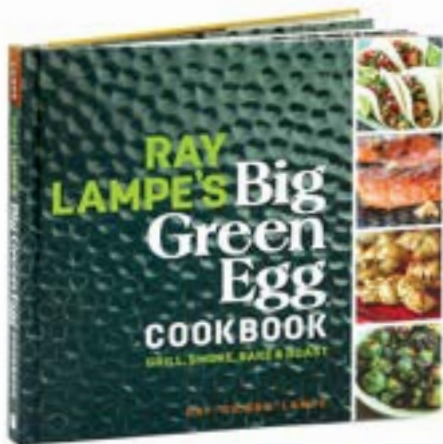
The Big Green Egg Cookbook

The original 320-page, hardcover *Big Green Egg Cookbook* contains extensive color photography and more than 160 delicious recipes that maximize the unique cooking abilities of the EGG. *The Big Green Egg Cookbook* is the perfect inspiration for grilling enthusiasts everywhere ... and the ideal gift for your favorite EGGhead! – 079145



The Big Green Egg Book – Inspiring Recipes from Around the World!

Take your cooking on the EGG to the next level with *The Big Green Egg Book*. Coffee table quality, with more than 50 recipes and profiles of 15 international chefs who use the Big Green Egg in their kitchens, this beautiful hard-bound (208 pages) cookbook is bursting with innovative ideas and creative recipes! – 116680



Ray Lampe's Big Green Egg Cookbook

Ray "Dr. BBQ" Lampe has written the ultimate cookbook for EGGheads – packed with more than eighty great recipes covering all the diverse techniques that the versatile EGG can deliver!

Noted for classics like the NFL Gameday Cookbook and BBQ RoadTrip, Dr. BBQ now puts his spin on EGGing with page after page of mouth-watering recipes; makes a great gift for all outdoor cooks – 118073



Big Green Egg EGGtoberfest® Cookbook

Favorite recipes from the Big Green Egg EGGtoberfest, an annual event held in Atlanta, Georgia each fall. 112 pages, spiral bound – 000002



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Cookbooks and Novelties

Explore the EGG culture with amazing recipes and official gear

The Big Green Egg has always been about having fun, cooking outdoors and sharing good times with friends and family while enjoying a perfectly prepared meal. Over the years, the EGG has acquired a "personality" of its own, from the distinctive green shape to legions of fans who call themselves EGGheads and enjoy nothing more than coming together to celebrate the Big Green Egg lifestyle.



To check out the full line of fun apparel, signage and kitchen & bar products, visit our Merchandise Store at Shop.BigGreenEgg.com

Sauces and Seasonings

Classic, bold and unique flavors
to spice up any dish

Big Green Egg Seasonings

Add flavor to any dish by sprinkling our seasonings on foods before cooking, or add them as an ingredient in your favorite recipes. For a bolder taste, use the seasonings as a dry rub and apply 30 minutes or longer before cooking. No MSG • Kosher

Savory Pecan – 120571

A nutty blend of sweet and savory flavors

Sweet & Smoky – 120540

Traditional smoked paprika barbecue flavor

Ancho Chile & Coffee – 120557

A robust blend of poblano peppers, coffee and spices

Citrus & Herb – 120564

A tropical blend of citrus, herbs and spices

NEW Nashville Hot

126412

A balanced blend of fire, sweetness and mustard tang

NEW Classic Steakhouse

126429

Adds a savory depth of flavor to meats and veggies

Big Green Egg Barbecue Sauces

Kick up the flavor of baked beans and potatoes, mix them in your favorite meatloaf or spice up a homemade pizza ... so good you'll want to try them all! 12 oz (354 ml) No MSG.

Kansas City Style Sweet & Smoky – 116529

Carolina Style Bold & Tangy – 116512

Vidalia® Onion Sriracha – 116536

Zesty Honey & Mustard – 116505

NEW Sweet Kentucky Bourbon – 126610

NEW Moppin' Sauce – 126603



Big Green Egg Hot Sauces

These sauces are incredibly versatile and pair well with just about any food ... or add a kick to condiments or Bloody Mary mix. 8oz (236 ml).

Habanero Hot Sauce – 121349

A sizzling blend of fire-roasted flavors

Cayenne Pepper Hot Sauce – 121356

The perfect blend of flavor and heat

NEW Dill Pickle Hot Sauce – 126597

A mouth-puckering combo of tangy and hot



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Amazing Recipes



EGG News

... here's what's trending around the world

Now Starring on YouTube

The Big Green Egg TV crew has been busy creating a variety of new videos, from BBQ Hall of Fame member Steven Raichlen entertaining you with recipes from his latest PBS show, *Project Fire*, to informative videos highlighting the EGG's ceramic and charcoal manufacturing processes. It's all just a click away anytime on the Big Green Egg website, or at [YouTube.com/BigGreenEggHQ](https://www.youtube.com/BigGreenEggHQ).



Authorized Dealers – The Force Behind The Ultimate Cooking EGGsperience®

When you purchase a Big Green Egg, you receive much more than the best outdoor cooker in the world ... you also enjoy the benefit of specialized know-how and customer support that only an Authorized EGG Dealer can provide.

Throughout the world, Big Green Egg Authorized Dealers are local, independent business owners who are trained EGGsperts, ready to assist consumers with superior product knowledge, unmatched customer service, the full line of EGGcessories and warranty support. That's why Big Green Egg does not authorize sales through discount club or chain stores. Always be sure you are buying genuine Big Green Egg products from an Authorized Dealer ... just click the convenient Dealer Locator button at [BigGreenEgg.com](https://www.BigGreenEgg.com) to find an Authorized Dealer near you, or visit any of these websites:



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Social Media and the Big Green Egg

You'll find a constant variety of informative and entertaining content at the [BigGreenEgg.com](https://www.BigGreenEgg.com) website, with recipes, cooking tips, video tutorials, exclusive on-line publications and more! The #BGETeamGreen influencers, along with our Instagram, Facebook, Twitter, Pinterest and Forum fans ([EGGheadForum.com](https://www.EGGheadForum.com)) love to share tips and suggestions for cooking on the EGG. The Big Green Egg social network is also a great way to keep up with EGGfests and events in your area.

Join Our Winning Team

To accommodate our continued growth, The Big Green Egg Company has opportunities for qualified dealers in many market areas. Find out how you can join the winning Big Green Egg team by scanning the QR Code or emailing your contact information to: become.a.dealer@BigGreenEgg.com – or see the Become a Dealer section at [BigGreenEgg.com](https://www.BigGreenEgg.com)



BECOME A DEALER

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Experience A World of Flavor!

Versatility

Grilling, roasting, searing, smoking or baking ... the Big Green Egg stands alone as the most versatile – and easiest to use – cooker on the market. With hundreds of innovative EGGcessories designed exclusively for the EGG, the culinary possibilities are endless!

Simple and Easy to Use

The EGG is amazingly simple to use, without gas tanks, power cords, moving parts or anything that can rust, jam or wear out. Our natural lump charcoal reaches cooking temperature in minutes ... the same as most gas, pellet or briquette grills.

Highest Quality Thermal Efficiency

Our state-of-the-art ceramic technologies and patented components provide the best thermal properties and cooking performance, making an EGG a true year-round performer regardless of the climate!

Guaranteed for a Lifetime

The Big Green Egg comes with a free Best-In-Class Lifetime Warranty, and we have been standing behind our products for over forty years. That's longer than most other grills have been around!

Big Green Egg

