

Big Green Egg

v.21.11
Complimentary

LIFE *Style*

The Ultimate Cooking Experience[®]

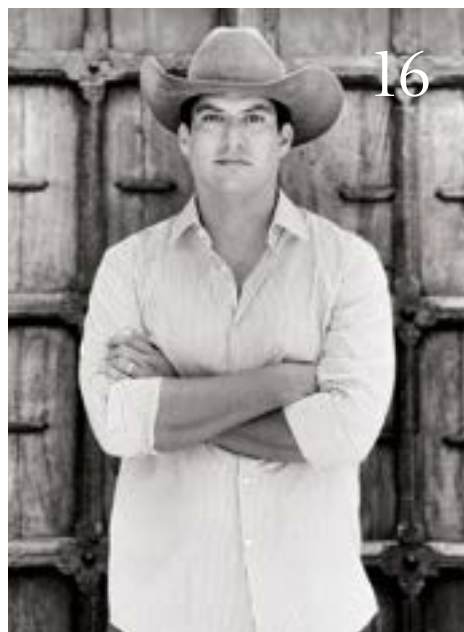
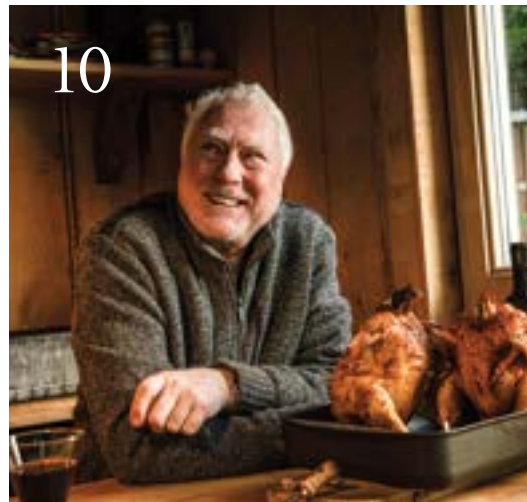
**SIMPLE,
NATURAL,
VERSATILE. . .**

**What Will You Do
With Your EGG Today?**



THE EASY TO USE, ALL-IN-ONE GRILL

Welcome to the Culinary World of Big Green Egg!



Profiles

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Scan the QR or see page 34 for the cover recipe



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

Experience Our World of Flavor



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, Founder and Chairman
Big Green Egg, Inc.

EGGs, EGGcessories and Cooking Tools

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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!



If it were possible for a grill to be certified organic,
the Big Green Egg would be.

When you cook on a Big Green Egg, everything works
together naturally and in harmony to provide
the Ultimate Cooking Experience.



Simple. Natural. Versatile.

The Big Green Egg is the highest quality, easiest to use and most versatile outdoor cooker you'll ever own. With an EGG, you'll experience full-flavor cooking over live coals that are pure, all-natural carbonized hardwood.

The Big Green Egg is much more than just a grill it's a complete outdoor cooking system engineered to be stronger, more durable and provide better heat retention than any other outdoor cooker on the market. This unique egg-shaped cooker, known by its distinctive green color, is the most technically advanced, ceramic cooker ever "hatched."

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!

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.

XLARGE

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

LARGE

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

MEDIUM

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

SMALL

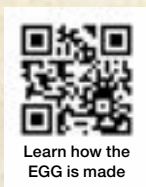
The Small EGG is an easy fit for patios and balconies, and just like a MiniMax or Mini, it's often used along with a larger EGG to allow the preparation of several courses at once.

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.

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.



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 pure carbonized hardwood.

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



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.



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

Sealed fire box uses efficient 100% Natural Lump Charcoal

Patented precision-flow draft door controls the amount of air entering the fire box



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

The Simple to Use, All-In-One Grill

Quick and Easy to Start

The EGG reaches cooking temperature and is ready to use in minutes ... the same as most gas, pellet or briquette grills. 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 with a high quality temperature gauge that provides precise readings to 750°F/400°C.

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. 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 free Best-In-Class Lifetime Warranty ... it's all about uncompromising quality and a lifetime of enjoyment and performance.



The Secret Ingredient for Unmatched Flavor!

What Could Be More Natural?

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 a bag of Big Green Egg lump charcoal, you are getting a 100% natural product, sourced purely from renewable, premium hardwood.

What is so different about lump charcoal?

Unlike some other charcoal and briquette products on the market today, Big Green Egg lump charcoal is wood 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, wood or petroleum by-products of any kind.

Lump charcoal lights quickly and 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 your food.

Big Green Egg Lump Charcoal Flavor Profiles

100% Natural Oak and Hickory Charcoal: Moderate flavor profile. This classic blend adds a delicious live-fire flavor to foods, and pairs well with smoking chips and chunks for subtle flavor variations.

Natural Hardwood Charcoal: Mild flavor profile. Adds a light, oaky flavor to foods, and works especially well when adding smoking chips and chunks as an aromatic seasoning to your favorite recipes.



Big Green Egg 100% Premium Hardwood Lump Charcoal

When you cook on a Big Green Egg, you’ll experience full-flavor cooking over live coals that are pure, all-natural carbonized hardwood. With an EGG, everything works together organically to deliver the Ultimate Cooking Experience.





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

Wood Smoking Chips and Chunks

Providing a subtle ingredient to your favorite recipes, aromatic woodsmoke 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.

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 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!



Learn how Big Green Egg Charcoal is made



The Cooking Drummer

*From boiled endive to roasted rack of wild boar –
a musician fine tunes his skills on the EGG.*



It was an inauspicious start to the world of food and cooking.

Five of Cesar Zuiderwijk's uncles were greengrocers in the Netherlands, but that did not translate into a love of good cooking or food at home. "We had plenty of soggy, boiled endive," says Cesar. "My mother used a cookbook from the home economics school she attended – it was referred to as Spinach Academy."

For inspiration over the years, Cesar often turned to a cookbook from Dutch food journalist Wina Born who, by the 1960s, urged Dutch people to look beyond traditional Dutch food – vegetables and little meat, and breakfast and lunch

typically bread with cheese – and consider foreign foods. Those foods were a staple for exploration by Cesar, who started his career as a drummer with the rock band Golden Earring in 1970, known for their smash hit "Radar Love" in 1973. On a long tour in the 1970s they travelled all over the U.S. as a supporting act for The Who, and the band always went out to dinner together. "We'd always immediately check in the local phone book to see if there was a Benihana, the chain of Japanese restaurants. Sashimi, sushi, grill plates – we were unfamiliar with those concepts in the Netherlands back then. People often think that musicians on the road eat only junk food, but nothing was further from the truth for us. In the 1970s, I also discovered Golden Duck, a Chinese restaurant in London, which soon became my favorite and remained so when I went to live there. Back in the Netherlands, a Golden Duck opened in Scheveningen, with the same menu and the same interior. I soon found out that the same chef worked there and immediately asked him to give me and a few friends cooking lessons. His first menu for us was a mix of Beijing, Canton and Szechuan style dishes and I can still remember them – pancakes with duck filling, sesame prawn fingers, drunken fish in white wine."

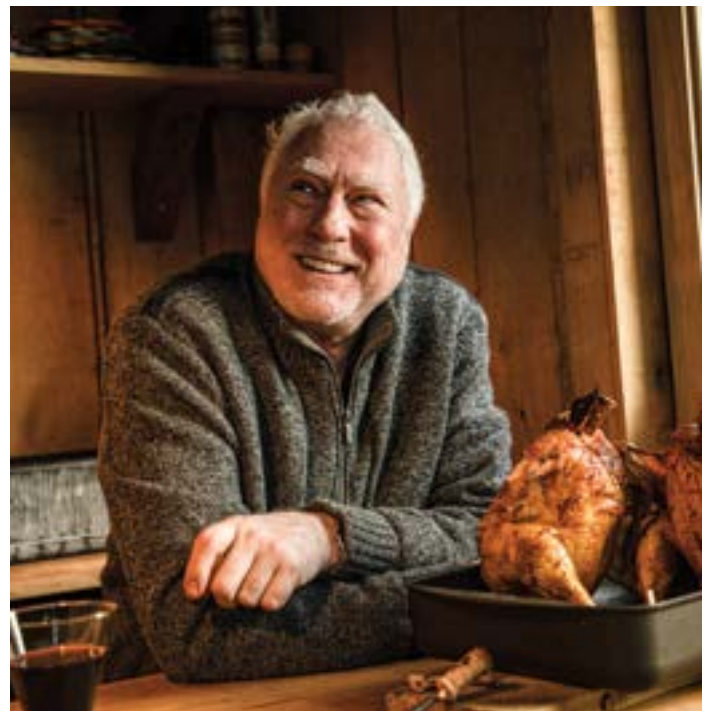
In the 1980s, though, Cesar made his most important discovery: The birth of his son fueled his interest in healthy foods, including organic fruit and vegetables. "Until then, my discoveries were about restaurants while on tour, but my life was pretty much centered around making music and hanging out in bars," says Cesar. "Once I started cooking better and using higher quality ingredients after my son was born, I decided that cooking should

be fun *and* healthy."

Cesar was introduced to the Big Green Egg 20 years ago in the kitchen of his friend and Michelin-starred chef Henk Savelberg, who grilled lobster. Cesar, however, started with one of the most basic, and beloved, EGG staples – chicken on a beer can. He still cooks it regularly, marinating it with fresh chopped thyme, rosemary, oregano, garlic and sage, in olive oil, but filling an empty beer can with calvados brandy instead of beer.

His first EGG was a Small, perfect for the balcony of his city apartment in The Hague. But Cesar and his family also have a country house in Baarle-Nassau, on the border with Belgium, where he has an XL EGG, as well as a MiniMax for picnics. His garden supplies him with fruits and vegetables, a friend offers Bresse chickens, and local sources he knows well are his go-to for other fresh, organic ingredients. "The EGG is a fantastic all-purpose cooking tool for grilling, smoking, roasting and stewing," says Cesar. "For our picnics with friends, I like to cook small flatbread pizza, hamburgers and merguez sausages, a spicy, earthy lamb-based sausage, on the EGG. Most of my favorite foods are spicy – Indian, South American, Indonesian."

Golden Earring plays on – 50 years after its founding, the band still tours regularly throughout Europe, with concerts attended by multiple generations of rock music fans. Off the road, Cesar is happiest in his garden with family and friends, re-visiting some of his hundreds of cookbooks and cooking on his EGG.



“The EGG is a fantastic all-purpose cooking tool for grilling, smoking, roasting and stewing.”



Method

For the salt brine, bring the ingredients to a boil in 1 quart (.95 liter) of water. Turn off the heat, add another 1 quart (.95 liter) of water and allow the brine to fully cool. Place the rack of pork in the cooled brine (fully immersed) and leave it to cure for 24 hours in the fridge.

Set the EGG at 250°F/120°C. Remove the pork from the brine and pat it dry. Apply the rub mixture on all sides of the pork.

Add two apple chunks on the charcoal and add the convEGGtor for indirect cooking. Place the rack of pork on the cooking grid and smoke the pork for about 45 minutes, until you reach an internal meat temperature of 140°F/60°C.

Remove the pork from the EGG and remove the convEGGtor to set the EGG for direct cooking at 375°F/190°C. Place the pork on the grid and cook until you reach an internal temperature of 160°F/70°C, turning the pork rack regularly so that the outside takes on a nice, even color.

Remove the pork rack from the EGG, cover loosely with aluminum foil, and leave the meat to rest for 10 minutes before carving. Serves 6



Effortless Control with the EGG Genius

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 with additional meat probes and a Y-cable which can be purchased separately.

Smoked and Roasted Rack of Pork

Ingredients

1 rack of pork, 3½ lbs (1.6 kg)
1.75 oz (50 g) pork seasoning

For the Salt Brine

½ bulb fresh garlic, cut into chunks
½ oz (15 g) pink curing salt
1 sprig of thyme
1 sprig of rosemary
5 black peppercorns
5 juniper berries
5 cloves
5 green cardamom pods
1 blade of mace

When the Smoking Bug Hits You, Just Give In



Ido Levy's career cooking meat started when he was a teenager, imitating his older brother, who brought back with him from his travels to Argentina the asado method of low and slow meat roasting over coals. Ido soon became the go-to BBQ guy in his unit in the Israeli Defense Forces and continued cooking afterwards, in a cramped one-bedroom apartment in Tel Aviv. He cooked on the rooftop – on top of the air conditioning unit.

“A vent near the air conditioner pushed the smoke away from the building,” says Ido. “Of course, I wasn't supposed to be cooking on the roof at all. Unfortunately, sparks

from the hot coals sometimes drifted down to the sidewalk onto people coming in the building. I continued smoking meat next to the window in my next tiny apartment – my philosophy is that anyone can barbecue anywhere! But I quickly became the person that everybody wanted to be friends with.” He was using a small bullet-type smoker he built himself, teaching himself the American way of BBQ.

Ido caught the smoking bug early, even if it was only a small slab of meat on his Tel Aviv rooftop. Today, he and his wife Tzukit cook about 200 pounds of meat each week for 40 to 60 people who gather for “Levy's Barbecue” at his home in the small village of Nahla, about an hour south of Tel Aviv. In 2013, the couple decided to open a smokehouse in their back yard, formalizing his hobby and love of entertaining friends. His university friends were visiting regularly for his smoked meat. One night before a friends reunion he saw a program about “home hosting” large groups. “My friend from the MBA program insisted that I could do this, and that people would come from all over the country.”

Ido began searching for the best smoking tool. When he saw that a major distributor in Israel had begun importing the Big Green Egg, he wanted to give it a try. “I was searching for a smoker that enables both precision and long cooking sessions, while offering the natural smoky flavor of lump charcoal and hardwoods. It was love at first sight and soon I was the proud owner of two XL EGGs. I once held the right smoking temperature for four days in a row, stirring the ash and refueling the charcoal only three times.” A few months after the home hosting idea, Ido and Tzukit were selling out their events, held every Thursday and Friday, for months in advance.

A typical meal includes beef, lamb, or chicken (but no pork due to Jewish dietary custom) and Ido's cooking philosophy is nose-to-tail. Vegetables, such as cabbage, red peppers, eggplant, and potatoes, and fruits that complement the proteins are part of the meal. Ido likes the fact that fruit's sweetness is amplified



by smoking on the EGG. Tzukit taught herself to butcher and trim the meats; she also selects the beer to accompany the meal, but her primary “job” – and passion – is as host. “Unlike a restaurant with a menu, our guests have no idea what they'll get that night,” says Ido. “They just know they'll get wonderful smoked meat from the EGG, side dishes, beer and a great time. In addition, they learn – because they see everything cooked right in front of them.”

Two years after they began hosting events, the Levys added smoking workshops. Ido had already established himself as an EGG instructor, working with the EGG distributor to develop the first Big Green Egg smoking class, now a highly popular option for the EGG community in Israel. In 2018, Ido was one of the founders of Israel's first EGGfest, a day-long cooking festival, much like the Big Green Egg's EGGtoberfest held in Atlanta, Georgia each year. The Israel EGGfest is held every four or five months in a different location. “It's like a moveable feast,” says Ido, “and definitely carnivore heaven.”

The Levys next adventure was opening “Pitmaster,” a restaurant in Petach Tikva, with friends in the BBQ community, based on the home hosting concept with no set menu. Think of it like a sports bar with a lot of televisions – except these televisions show the preparation of the food so guests can watch and learn. Guests can also come to the one-of-a-kind open kitchen with a wall of BBQ equipment and take pictures or get a taste right from the pitmaster. “Every night we have a different pitmaster, dishes and experience. This is not a romantic evening out with your spouse,” says Ido. “It's a three-hour immersive experience like no other that I'm aware of.”

Ido has come a long way from his secret rooftop cooking in an apartment in Tel Aviv. The one thing that has stuck with him is the smoking bug. “When it hits you, just give in.”



Smoked Lamb Knafeh

A Protein Twist on a Classic Middle Eastern Dessert

Knafeh is a traditional Middle Eastern dessert typically made with filo pastry soaked in a sweet, sugar-based syrup and layered with cheese and nuts. But Ido Levy's Knafeh uses kadaif pasta and is not about sweetness – it's all about meat and heat. "This dish showcases the full versatility of the EGG," says Ido. "We start with a slow, long cook to get fall-off-the-bone meat which we can easily shred, then we shift the EGG to baking mode to bake the pasta and finish the dish with other ingredients. It's my interpretation of one of the most beloved desserts in the Middle East."

Ingredients

6½ lbs (2.9 kg) lamb neck
 Big Green Egg Nashville Hot Seasoning
 4-6 yams, rinsed
 10 oz (285 g) spiced honey (honey with a pinch of cinnamon, clove, cardamom and Mexican chili, blended over low heat for 5 minutes)
 ¼ cup (60 ml) crushed pistachios
 ¼ cup (60 ml) fresh onion, diced
 ¼ cup (60 ml) parsley, diced
 1 package Kadaif pasta
 2 tbsp (30 ml) powdered sugar

Method

Set the EGG for indirect cooking with a convEGGtor at 250°F/120°C.

Season the lamb neck using a little of the spiced honey diluted in water to make the rub stick and enhance the caramelization in the bark. Roast the lamb for 3-4 hours, until a nice bark has formed, then wrap the meat tightly with foil so that no moisture can escape and roast for another 4-6 hours. Add the yams and cook for about 3-4 hours. Set aside to rest when they are soft; mash when slightly cooled.

Pull the lamb when it reaches an internal temperature of 210°F/99°C and is probe tender; move it to an insulated cooler or

food warmer for another 1-2 hours to tenderize even more.

Using meat claws, pull the meat from the bone, carefully removing all of the bones and cartilage. Cut any long meat fibers into shorter pieces. Add the spiced honey, pistachios, fresh onion and parsley to the meat; mix well. Break the pasta into short sections with your fingers and mix it with the powdered sugar. Raise the temperature of the EGG to 375°F/190°C.

Construct the final dish on a sheet pan in these layers: ½ in (1.3 cm) layer of pasta/sugar mix; the neck mixture; the mashed yam; top with ½ in (1.3 cm) layer of pasta/sugar mix, slightly moistened with butter or oil (Ido uses rendered lamb fat). Bake the knafeh until the top layer browns and the juices start to sizzle, around 20 to 30 minutes.

Cut the knafeh into cubes using a wide spatula and move to serving plates (can serve 4-16 plates, depending on cube size). Serve with a mix of garden leaves and thinly sliced root vegetables (mix vegetables with vinegar for 5-10 minutes before serving) for the perfect balance of saltiness, sweetness and sourness.



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 lamb, beef, roasts, turkey, chicken and pork. High-quality stainless steel with comfort grip handles.

Cast Iron:

From cornbread in the American South to wild game in South Africa

According to the BBC, the cast iron cooking pot is “the cooking pot that changed the world.”

Cast iron pots had distinct advantages centuries ago – they are capable of withstanding the direct heat of a fire and thus were highly valued in the days when most cooking was outside over an open fire or on the hearth inside. Used extensively in Asia as far back as 220 A.D., the cast iron pot had spread throughout Europe by the 16th century. Cast iron pots and pans were so important to daily life that in his book *The Wealth of Nations*, Adam Smith says they were worth more than gold. In America, the cast iron pot was the best friend of the chuck wagon cook out on the trail – the keeper of the home fire, so to speak, and the person required to feed the crew, usually with a stew and, sometimes, a dessert.

The valuable pot was introduced to South Africa when Europeans settled there. Called a potjie, it is today a staple in South African cooking, both for everyday cooking, particularly in rural South Africa, as well as for special events. South African recipes cooked in a potjie are potjiekos – “small pot food.”

Although it fell out of favor in the U.S. in the latter part of the 20th century, cast iron cookware is making a comeback, thanks to many restaurant chefs. It is durable, for one thing – buying it is truly a long-term investment for chefs who spend tens of thousands of dollars on kitchens and equipment. Cast iron cookware is found in both high-end restaurants and your neighborhood Mexican restaurant – how many times have you eaten fajitas cooked in and presented at your table in a sizzling cast iron skillet? The comeback also holds true for the home cook, and thanks to the Big Green Egg line of skillets, Dutch ovens and other cast iron cookware designed and optimized to be used in an EGG, grillers are also embracing cast iron for its durability, low maintenance, and ability to hold heat. In the cornbread-cooking south, a cast iron skillet is almost a requirement.

Cast iron cookware is unmatched at braising and cooking tougher cuts of meat that need time and moisture. Think of a simple stew or pot roast – basic “comfort” food that includes meat, root vegetables and a starch such as rice or potatoes. A favorite potjiekos in South Africa is a stew made of vegetables and game meats, including venison, poultry such as guinea fowl, warthog, bush pig, rabbit and hare.

Venison refers primarily to the meat of deer or elk; in South Africa, it can also refer to antelope meat. Like beef, it has specific cuts, such as shoulder, roast, sirloin or ribs. Generally leaner than a comparable cut of beef, it may also be tougher because of the lack of fat. Our recipe for South African Venison Stew uses diced shoulder or shank, requires three-and-a-half to four hours – with red wine as its liquid – and includes the traditional vegetables of celery, carrots, mushrooms and onions.

Big Green Egg Cast Iron Cookware

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.”



Cast Iron 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.



Cast Iron Dutch Oven

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



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.

South African Venison Stew



Ingredients

1/3 cup (80 ml) olive oil
2 lbs (900 g) white onions, finely diced
1/2 head celery, finely diced
3 large shallots, peeled and finely diced
3/4 lbs (350 g) smoked bacon, diced small
18 oz (510 g) button mushrooms
12 oz (340g) peeled carrots, cut to 1/2 in (1.3 cm) cubes
5 garlic cloves, peeled and finely chopped
4 1/2 lbs (2 kg) venison shoulder or shank, diced
1/2 cup (63 g) all-purpose flour
4 cups (946 ml) red wine
6 1/2 cups (1 1/2 L) stock (ideally beef or venison)
6 dry bay leaves
4 sprigs of thyme
3/4 cup (45 g) parsley, finely chopped
3/4 cup (45 g) tarragon, finely chopped

Method

Set the EGG for direct cooking without the convEGGtor at 300°F/149°C. Add to Dutch oven to preheat.

Add half of the oil to the Dutch oven and brown the diced onions, celery, shallots and bacon. Remove the mixture from the Dutch oven and keep to one side. Soften the mushrooms, garlic and carrots in the Dutch oven and add to the vegetable/bacon mix.

Dust the venison with the flour and sear in the Dutch oven with the remaining oil until nicely browned. Remove the meat from the Dutch oven, deglaze with the red wine. Reduce the liquid by half, and then add the stock. Add all of the vegetables and meat back into the Dutch oven along with the bay leaves and thyme; bring to a boil. Cover the stew and cook for 3 1/2 to 4 hours, adding extra water if necessary.

Once the meat is tender, reduce your sauce to the desired consistency, or until it coats the back of a spoon. Add the parsley and tarragon and adjust the seasoning to taste. Serve in bowls or over noodles.



Cast Iron 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.



Alejandro Gutierrez, Mexico

FIRE IS LIFE

Fire as a source of heat and light, and as a literal spark for transportation and the Industrial Revolution. Fire on hillside temples in ancient Greece as a beacon to ships at sea. Fire as a basic cooking technique. Fire as the prime factor in the rise of civilization.

According to Alejandro Gutierrez, fire is life. “Being around a fire with those you love – sharing, cooking and laughing – for me that’s the meaning of life. It makes me happy, and happy people make for a better world.”

Alejandro grew up in the Mexican city of Monterrey, Nuevo León, around a fire. He says he distinctly remembers when he fell in love with cooking over fire: “I was seven years old, at my uncle’s house, and was helping load the charcoal in a cooker. When I saw that flame come up, that was everything for me. Thirty-five years of grilling later, I’m still

with my parents and brother every weekend cooking something on the grill. I grill three to four times a week.”

A decade ago, the Big Green Egg was almost an underground “movement” in Mexico. People heard about it from a friend of a friend, but because there was no dealer in Mexico, an EGG was hard to source. “People who got an EGG bragged because they felt so lucky,” says Alejandro. “It was my dream to cook on one.”

His then-girlfriend and now-wife, Gabby, made that dream come true when she gave him an XL EGG as a birthday present. “I started cooking everything on it – I grilled, I baked, I smoked, I roasted. I was in heaven.” With friends in Mexico City, the group once grilled for 12 hours straight, taking the temperature up and down, over and over, for shrimp, pork loin, rib eye steaks, quesadillas, lobsters and desserts. That ease of temperature change and control, over a long period, is the EGG feature Alejandro likes the most.

Alejandro established Sociedad Mexicana de Parrilleros (Mexican Grillers Society, SMP) in 2012, with the mission to preserve, promote and celebrate Mexican culinary traditions through the joy of grilling, and became a Big Green Egg dealer. Shortly after, Alejandro and Gabby watched a barbecue cook-off on television, and he knew he needed to be in one. But being in one quickly evolved to creating one. “I searched the internet to see if there was a grilling competition in Mexico and found that there wasn’t. Just like that, we decided to create one – we really had no plan, we just did it.”

The first year, the new Grill Master HEB event had 700 attendees and 13 competition teams. The most recent one, held in Monterrey, had 28,000 attendees and 100 competition teams, who compete for three million pesos in cash and other prizes. Teams came from the U.S., Argentina, Chile and Venezuela, in addition to areas throughout Mexico. The weekend-long competition is as much festival as cooking competition, with foosball and domino competitions, a kids’ competition, live music, even a dog agility contest. “We cooked five-and-a-half tons of food for attendees last year,” says Alejandro. “We cook on grills and in pits – beef, suckling pigs, suckling goats, tacos, tortas, dessert. We even cooked 1,500 pounds of paella.” Much like the Big Green Egg’s EGGtoberfest, held in Atlanta each October,

Dulce de Camote

Recipe adapted from the Sociedad Mexicana de Parrilleros blog

Ingredients

2½ lb (1 kg) sweet potatoes
Big Green Egg Sweet & Smoky Seasoning
6½ pints (3 liters) warm water
2 8-oz (227 g) cones piloncillos (Mexican brown sugar)
5 twigs rosemary (1 for cooking, 4 for garnish)
4 cinnamon sticks
1 cup (240 oz) of mescal
Vanilla ice cream
Agave honey to taste

Set the EGG for indirect cooking with a convEGGtor at 300°F/149°C. Wrap the sweet potatoes in foil, then roast for 20-30 minutes or until just tender to the touch. Remove from the EGG and set aside.

Remove the convEGGtor and set the EGG for direct cooking at 350°F/177°C. Add the water to a Dutch oven along with the piloncillo, the rosemary sprig and the cinnamon sticks. Place on the cooking grid to heat until the liquid is reduced by half.

Cut the sweet potatoes into medium cubes, place them in the syrup and incorporate taking care not to overcook the sweet potato. Remove the Dutch oven from the heat.

Serve with the vanilla ice cream topped with agave honey.



competition teams are serious – they have names, uniforms, logos and team cheerleaders.

Alejandro keeps the EGG “on” at Big Green Egg dealer and grill center locations throughout Mexico, including Mexico City, Tijuana, Monterrey and Guadalajara. SMP conducts about 60 grilling classes each month. “Grill Night” is typically all about picanha, a cut of beef popular in Brazil but less well-known in the U.S. and other countries. Picanha is the top sirloin cap, rump cover or rump cap, and includes a thick layer of fat left on for cooking. “Grill Night” can also be pork, pizzas, hamburgers and desserts. Specific nights are for techniques in regional foods, such as Northern Mexico’s seafoods; a “Classic Meat Lovers” night features 15 recipes with all the prime cuts of beef. A 10-hour class is all about barbecue, using different types of woods. SMP also offers a butchery class. “We cut the entire carcass of beef and lay out all the cuts on a table, like a giant meat puzzle,” says Alejandro. “If you really want to understand cooking meat well, you need to understand where on the cow it comes from. Every cut of meat can be delicious cooked on the EGG, as long as you understand anatomy and how to apply the best cooking technique for that cut.”

No matter what the food, for Alejandro it’s about the fire. “Fire is both simple and complex. Being around fire is not as much about tasting as it is about sharing, whether it is meat, vegetables or even dessert. Remember the best fishing trip or hunting trip or hiking trip you ever had? Remember the best family vacation? It’s a better memory around the fire.”



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.

Mary Cressler and Sean Martin

Vindulge



Twenty years ago, Mary Cressler and Sean Martin were living in a 900 square foot apartment in San Francisco while Mary was in graduate school and Sean was working for an insurance company. Sean, who grew up in a family that grilled regularly and did his own “burger and hot dog-style grilling” with college friends, became increasingly interested in outdoor cooking, even though he didn’t have a place to grill. The couple made regular trips to Napa Valley and Sonoma Valley, falling in

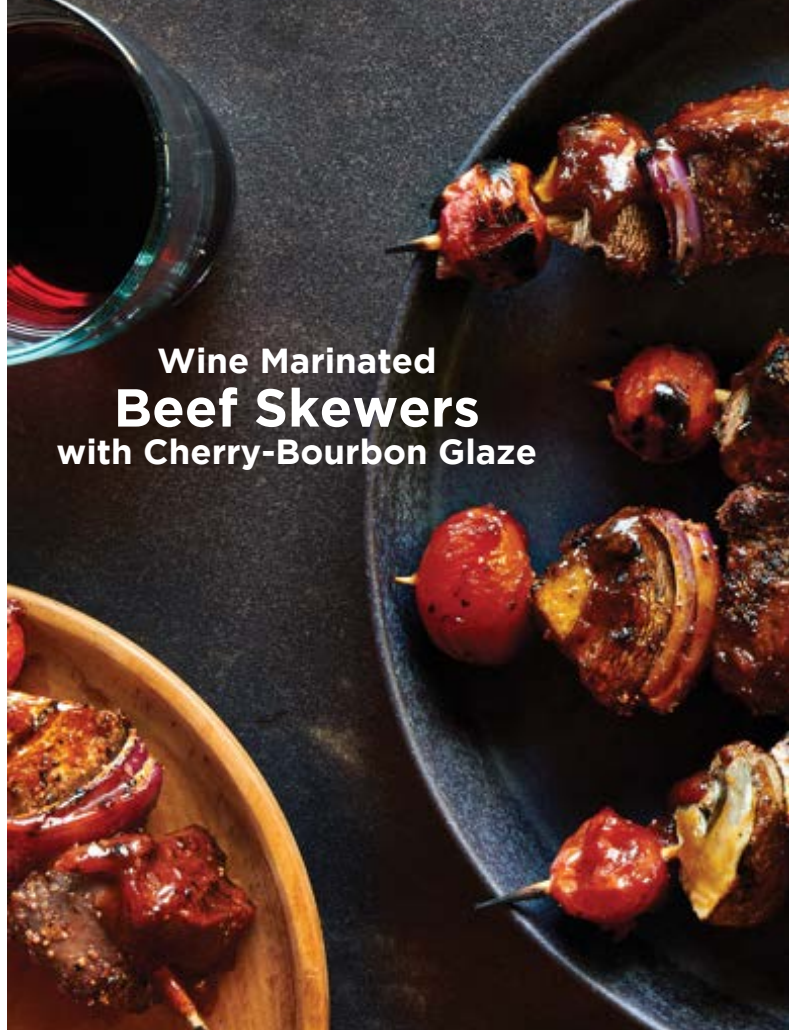
love with wine, wine country living, the farm-to-table concept, and just space. Mary, in fact, became so interested in wine that she eventually became a Certified Sommelier through the Court of Master Sommeliers. (Mary has written for *Wine Enthusiast* magazine, *Oregon Wine Press*, *Serious Eats* and numerous other publications.) A 2006 trip to Oregon for a major wine event was the catalyst for leaving their tiny apartment and moving to Oregon’s wine country. “We felt like we had been ‘matched’ with Oregon wine country,” says Mary.

Sean now had plenty of space for a grill! Hooked from the start but wanting to learn and do more, a year later he purchased his first smoker. Mary, a former vegetarian, was re-discovering meat, in part by visiting farmers markets and meeting local people who raised animals ethically and sustainably. The two became passionate about not just cooking, but cooking and sourcing ingredients well. The couple eventually bought a five-acre hazelnut farm in Oregon’s Willamette Valley wine country, had twins, bought more smokers, competed in barbecue competitions and started Vindulge. When they were asked by some local wineries if they would cook at special events, they established Ember and Vine, a catering company under the Vindulge brand. While Sean was perfecting his pitmaster skills, Mary was getting creative with pairing wine with their wood-fired creations.

“It’s the perfect marriage,” says Mary. “Wood-fired meats and wine go together like biscuits and jam, PB&J, and Dolly Parton and Kenny Rogers.”

Mary and Sean were introduced to the Big Green Egg at the first FEAST Portland event. “When we saw how incredibly versatile the EGG was, and how spectacular the results were, we just had to have one,” says Sean. An XL EGG was soon part of their lives. The couple also got a MiniMax for camping and coastal trips.

“Our food philosophy for the home cook is that anything you can cook inside on your stovetop or in your oven you can do outside on your EGG and it tastes better and is much more fun,” says Sean. “We bake desserts, cook vegetables, smoke



Wine Marinated Beef Skewers with Cherry-Bourbon Glaze

This dish is an example of Mary and Sean’s recipe philosophy – nothing “exotic” or hard to find. “We don’t want our recipes to be too ‘chefy,’” says Mary. “We want home cooks to read a recipe and feel that they might already have the ingredients in their house and that nothing is unfamiliar. Grilling in general can be intimidating for some people; we don’t want our recipes to be intimidating.”

Makes 14 to 16 individual skewers – 6 to 8 servings as an appetizer or 4 servings as a main course.

Marinade

1 cup (240 ml) dry red wine
½ cup (120 ml) low-sodium beef broth
½ cup (120 ml) diced red onion
3 cloves garlic, crushed
2 sprigs fresh rosemary
8 stems fresh thyme

Cherry-Bourbon Glaze

1½ tsp (8 ml) extra-virgin olive oil
¼ cup (60 ml) finely diced red onion
2 cloves garlic, minced
1 cup (240 ml) ketchup
¼ cup (60 ml) apple cider vinegar
¼ cup (60 ml) bourbon
¼ cup (60 ml) cherry jam
1 tbsp (15 ml) blackstrap molasses
1 tbsp (15 ml) dark brown sugar
¼ tsp kosher salt
⅛ tsp cayenne pepper



“Wood-fired meats and wine go together like biscuits and jam, PB&J, and Dolly Parton and Kenny Rogers.”

fruits and nuts. We really want to show people that ‘barbecuing’ is more than just meat. The EGG provides that versatility. We want to empower people to create fantastic wood-fired food and wine pairing experiences and feel confident taking on a recipe that is “outside their comfort zone.”

On Vindulge’s website, Mary and Sean offer recipes that reflect their farm-based lifestyle brand, recipes as diverse as smoked corned beef, candied nuts with bourbon and sugar glaze, gluten-free skillet brownies, and cornbread with smoked sausage, dried cranberries and caramelized onions.

A few of their most popular recipes are in their new cookbook, **Fire + Wine**. Mary had always had a very specific vision to create a cookbook, but the reality of developing 75 new recipes, testing and re-testing them, having them photographed and pulling it all together was a challenge. “You see a great cookbook and say, ‘How hard can that be?’” says Mary. “Well, it’s like a two-year labor of love.”

Each recipe includes a suggested wine pairing. But the goal, says Mary, is really to encourage people to enjoy the whole experience of cooking outside. “Isn’t the most enjoyable part of that standing around with your family and friends, having a good drink, and talking? When the meat is done, it’s done. You can’t force it. But you can pass the time in the best possible way.”

Skewers

1½ lbs (680 g) New York strip steak, cut into 1-inch cubes

15 oz (425 g) cremini mushrooms

1 pint (480 ml) cherry tomatoes



1 large red onion, sliced in large pieces

¼ cup (60 ml) beef rub (scan the QR for recipe)

Marinade: In a 1-gallon resealable bag, combine all of the marinade ingredients. Remove the stems from the mushrooms, wipe them clean, and cut them in half. Place the steak, mushrooms and onions in the bag of marinade for at least 2 hours or overnight.

Glaze (can be made in advance): Set the EGG for direct cooking without a convEGGtor at 350°F/177°C. In a cast iron skillet, heat the oil then add the onion. Sauté for 5 to 7 minutes until the onions are softened but not caramelized. Add the garlic and cook for 1 minute. Add the remaining ingredients and bring to a simmer; this should take about 5 minutes. Using an immersion blender, blend the sauce to liquefy the onions and garlic, 1 to 2 minutes. Let the glaze simmer (but not boil) for another 10 minutes. Allow to cool and then store in the refrigerator.

Skewers: One hour before cooking, soak the skewers (if wood) in water. Remove the steak, mushrooms and onions from the marinade; discard the marinade. In a large bowl, add the steak, mushrooms, onions, and tomatoes. Sprinkle half of the dry rub into the bowl and mix with your hands. Add the remaining dry rub and mix again to evenly coat. To assemble the skewers, start with one tomato, add one mushroom, one onion slice and one steak cube. Use one of each item per small wood skewer for appetizer portions.

Set the EGG for direct/indirect cooking with a half convEGGtor stone at 400°F/204°C. Place the skewers on the direct side of the grid, and grill for 3 to 4 minutes until you see grill marks. Flip, then grill for an additional 3 to 4 minutes until you see grill marks. Move the skewers to the indirect heat, apply the glaze liberally to both sides of the skewer and continue cooking until the steak reaches the desired internal temperature. We like to pull at 130°F/54°C, or an additional 4 to 6 minutes on indirect heat. As soon as you pull the meat, glaze one last time. Let rest 5 minutes, or until the skewer is cool enough to handle.

WINE PAIRING: The char from the grilled steak, savory marinade, and sweet sauce make these excellent pairings for malbec, zinfandel, or even grenache. Stick with a fruity and bold red to stand up to the bold flavors of the meat and cherry glaze.



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.



Rocking the WOK

**Simplicity -
and a little bit of drama -
with the essential
carbon steel cooking pot.**

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

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 the country's history and one that saw a wave of economic prosperity. Among this era's 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 searing 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, and also 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 on the Big Green Egg while relaxing on your deck or patio? Just don't get too comfortable, because the wok and the EGG will have your meal ready in no time.



Chicken Pad Thai

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

Ingredients

8 oz (227 g) flat rice noodles, cooked
4 chicken cutlets, sliced 1/2 in (13 mm) thin
2 eggs, whisked together
1/4 cup (60 ml) crushed roasted peanuts
4 cloves garlic, minced
1/4 cup (60 ml) sweet onion, minced
1/2 cup (120 ml) fresh cilantro, chopped
1 red bell pepper, chopped
4 green onions, chopped
1 cup (240 ml) carrots, chopped
1 cup (240 ml) bean sprouts
Big Green Egg Savory Pecan Seasoning
1/4 cup (60 ml) canola oil, separated
2 limes, sliced into wedges

Sauce

1 tbsp (15 ml) soy sauce
1 tbsp (15 ml) lime juice
2 tbsp (30 ml) creamy peanut butter
3 tbsp (45 ml) brown sugar
2 tbsp (30 ml) rice vinegar
1/4 cup (60 ml) Big Green Egg Vidalia®
Onion Sriracha BBQ sauce

Method

Set the EGG for direct cooking without a convEGGtor with the EGGspander convEGGtor Basket and Carbon Steel Wok at 350°F/177°C. When using a wok on the EGG, close the draft door and leave the dome open while cooking.

Mix ingredients for the sauce together, set aside. Season the chicken with Savory Pecan Seasoning and set aside. Gather all of the ingredients near the EGG.

Add half of the oil to the wok. Once the oil is very hot, add the chicken and cook until almost done. Add another drizzle of oil, bell peppers, sweet onion and carrots; cook until softened, and then add the garlic.

Push all contents of the wok to one side and add the remaining oil. Add eggs to the oil and scramble. Add noodles, cilantro, sprouts and sauce; stir to mix. Once the ingredients are mixed, carefully remove the wok from the EGG. Serve with crushed roasted peanuts and lime wedges.



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.

Good Food and Laughter: *That's all you need.*

Now *this* is a big family: 8 children, a mother that is one of 13 children, and a dad that's one of 10. "You can imagine our family get-togethers," says David Rose. "Loud and boisterous, good people, and always good food and drink. It's the best and purest kind of love."

David's parents, originally from Jamaica, were both chefs in New Jersey. His mother was the chef at a nursing home and his father was a chef at a convent. Young David often accompanied his parents to their jobs. "At eight years old, I was having conversations with nuns about life, religion, education – and their diet." He grew up with the philosophy that love comes, in part, from feeding people. "That's what hospitality is all about."

David's journey through hospitality included working in restaurants, hotels, nightclubs, and even at a golf course. He tended bar, served and bussed tables, worked on the kitchen line, delivered room service and, at the young age of 15, filled in for the dishwasher. After moving from New Jersey to Atlanta and working as a bartender, he wanted to figure out his next step.

When he saw a commercial for Le Cordon Bleu Culinary College in Atlanta, he decided to apply. The courses ranged from pastry-making, meat butchery, food science and international cuisine ... and hooked him instantly. After graduating *summa cum laude*, he worked at the Four Seasons hotel as a line cook, but quickly realized that pursuing his private chef services and catering was his true passion.

David has cooked for several high-end clients and professional athletes around Atlanta, reinterpreting classic Southern fare by incorporating the refinements of his French culinary training and the occasional flair from his family's Jamaican recipes. Those fallback Jamaican recipes include the staple of rice and peas – also a Southern "soul food" staple. But peas, black-eyed peas in particular, came out of West Africa, where they are served in a spicy stew that includes braised tomatoes. Oxtail, with its sumptuous fatty taste – fantastic in moderation, says David – and stew peas are his favorite Jamaican dish.

"Much of what we think of as Southern soul food has its roots in African cuisine," says David. "It's the heartbeat of America. But the real meaning of soul food to me is that it's food that feeds your soul. It's food that reminds people of sitting on their grandmother's front porch on a hot summer night and eating peach cobbler, or at your auntie's house in deep south Mississippi, mosquitoes biting you while you eat your first bite of fried chicken. Soul food is a time machine of memories."

Today, David stays busy as a full-time "celebrity chef" – he

is a Food Network personality, executive chef and spokesperson for Omaha Steaks and a national brand ambassador for Big Green Egg, appearing regularly on ABC's "Good Morning America," NBC's "Today Show," and the "Home & Family" show on the Hallmark Channel. He also is a special events chef and culinary content creator.

About 10 years ago, David was introduced to the Big Green Egg by a friend who invited him over for some smoked pork butt. He was intrigued by the big green "thing" doing the cooking – and then he tasted the results. "It was sorcery, black magic, mystery. All I knew was that I wanted to eat as much pork butt as possible from that EGG."

The Big Green Egg had become a culinary partner of Le Cordon Bleu after David graduated. He returned regularly to give cooking demos to students, and staff at the school connected David to staff at the Big Green Egg. A partnership was born. "I started giving classes at EGG headquarters – the mother ship – and got involved with EGGtoberfest and became deeply immersed in the EGGhead culture. There is nothing like that culture, and nothing like the Big Green Egg, in the world."

David loves the EGG's versatility – grilling, smoking, baking, sweet and savory, direct and indirect, hot smoking and cold smoking. "The only thing that will limit you on the EGG is your own creativity and imagination. I love the way that everything about the EGG,

from the natural charcoal to the design of the EGG itself, works together organically to produce the most amazing results!"

David's larger-than-life personality fits well with his role as EGG ambassador. In 2020, he served as host for the Big Green Egg's all-virtual EGGtoberfest. Because of social media and the ability to live-stream content, EGGtoberfest reached tens of thousands of people all over North America and the world, much more than the four or five thousand people at the actual in-person event each year. "I could talk and answer questions in real-time from people in Alaska or south Florida while I was in Georgia. It was a great feeling of community because of love for the EGG and everything awesome and delicious."

David is also a cigar aficionado and avid biker. In fact, he's known as the "biker chef" among his fellow Harley Davidson enthusiasts and motorcycle community. But there's nothing he'd rather be doing than cooking and, most importantly, educating people about cooking. "Too many people are intimidated by cooking, but when you break down the steps for them, it's like lowering the veil. Cooking doesn't have to be daunting at all. I want people to think of cooking as fun and laughter, because those two things really nourish the soul."



Grand Marnier-Glazed Chicken Thighs with Sweet Potato and Bacon Hash and Bacon Hash



David's Grand Marnier-Glazed Chicken Thighs recipe was inspired by the *duck a l'orange* he learned to cook at Le Cordon Bleu. The recipe includes orange juice, brown sugar, Grand Marnier® and a hash of Brussels sprouts, sweet potatoes and bacon. "When in doubt, add bacon to anything! It's the remedy for all things that may ail you. That, and laughter."

Chicken Thighs

4 chicken thighs (trim excess skin)
2 tsp (10 ml) kosher salt
1 tsp (5 ml) black pepper
1 tsp (5 ml) paprika
1 tsp (5 ml) garlic powder
2 oz (60 ml) canola oil

Set the EGG for indirect cooking with a convEGGtor at 400°F/204°C.

Combine the dry ingredients plus the oil in a small bowl until well incorporated, then apply to both sides of the chicken thighs. Place chicken thighs, skin-side up, on the grid. After 10 to 12 minutes, flip to skin-side down. Once the skin starts to brown and crisp up, flip to skin-side up until they reach an internal temperature of 165°F/74°C. For the last 5 to 6 minutes of grilling, glaze on both sides until lacquered and sticky.

Grand Marnier Glaze

1 cup (240 ml) Grand Marnier
1 tsp (5 ml) cinnamon
1 cup (240 ml) orange juice
½ cup (120 ml) honey

Set the EGG for direct cooking without a convEGGtor at 375°F/191°C.

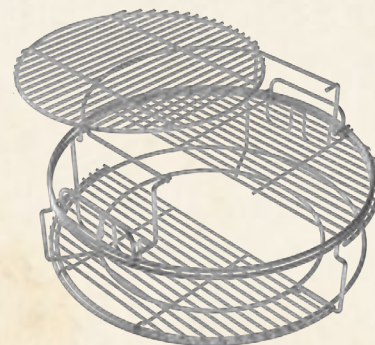
Add Grand Marnier to a small cast iron skillet and place on the cooking grid. When the Grand Marnier is bubbly, carefully flambé it with a long lighter. Cook until reduced to ⅓ volume, 2 to 3 minutes. Add the orange juice and cinnamon and whisk. Reduce to ½ volume, 4 to 6 minutes. Add honey, bring to a boil and whisk again. Allow to simmer for 2 minutes. Remove the glaze from the EGG and reserve.

Sweet Potato and Bacon Hash

½ lb (227 g) Brussels sprouts, stemmed and quartered (about 5 to 7 sprouts)
2 cups (480 ml) chopped kale
1 medium sweet potato, diced to ½ inch (13 mm) cubes
5 strips cooked bacon, diced
3 garlic cloves, minced
1 medium yellow onion, diced
2½ oz (74 ml) olive oil
½ tsp (3 ml) crushed red pepper
Kosher salt and pepper

Set the EGG for indirect cooking with a convEGGtor at 400°F/204°C.

Mix all hash ingredients together. Pour into a small cast iron skillet and spread into a thin layer. Roast until the vegetables are caramelized, 18 to 20 minutes; stir the vegetables about 10 minutes into the cooking time for even browning. Remove from the EGG; season to taste.



EGGspander System

With this amazingly simple 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.

Come Rain or Come Shine.

The EGG gives you the ability to cook anything, anywhere.

The tiny Cornwall town of Padstow, in the southwest corner of the United Kingdom, has about 3,000 residents. You might not think of it as a “foodie” destination given its relatively remote location and its size. But tourists regularly travel from long distances to eat in Padstow, including at the high-end Rick Stein’s Seafood Restaurant where Ross Geach got his start as a chef, working there for 10 years. Ross eventually gave up cooking to devote himself full-time to his family’s business growing vegetables. He is the sixth generation in his family to farm, growing vegetables, herbs and edible flowers on a bucolic four acres of land outside town.

wonderful stuffed and fried in a tempura batter or folded through a summer risotto,” says Ross. The farm’s green tomatoes go to restaurants for green tomato chutney, cucamelons are brined and pickled for a taste of summer in colder months, a local restaurant’s pig’s head taco includes the garden’s baby radishes and padron peppers. Ross’s produce timeline, on the garden’s website, shows how seasonal salad bags are available nine months of the year; even November yields beautiful baby leeks, baby fennel, spinach mix and edible nasturtium leaves.

Ross’s love for the Big Green Egg started in 2013 when he met the local Big Green Egg distributor and started using a MiniMax.

Now, he’s the proud owner of several EGGs, which he uses when cooking at private parties, weddings and events at the farm, which include dinners in his hoophouses. The menu often includes not only vegetables that are currently in season, but also pork from the farm’s pedigree large black Cornish pigs, all cooked on the EGG. Every item on his pop-up Sunday brunch menu except the bread, from a local baker, comes from the farm. “It’s a true ‘full Padstow breakfast,’” says Ross. “With a Bloody Mary and a view overlooking Little Petherick Creek, there’s not a better way to enjoy sausage, bacon, chorizo beans, potato cakes and a chicken or duck egg served on Coombeshead Farm sourdough.”

Ross is a great friend of the UK Big Green Egg team, serving as a guest chef at a Big Green Egg cookery course held at River Cottage, a well-

known farm and cookery in Axminster, UK. “There’s no other grill I’d rather cook on,” says Ross. “I use the EGGs daily, come rain or shine. I love how the EGG gives you the ability to cook anything, anywhere. In Cornwall, I’m never far from the beach and this is where the MiniMax is just so perfect for that impromptu barbecue.”

Ross also likes the EGG for its ability to hold heat for a long time without constant fussing over it. “I wouldn’t feel confident leaving another grill cooking some meat while I’m away, but with the EGG I can set it up and head out for the day, knowing my meat will be cooked to perfection when I get back. It really is an incredible cooking tool.”



The Geach family have lived and worked on Trerethern Farm for more than 150 years, where Ross’s grandfather first taught him how to grow vegetables. When Ross decided to open Padstow Kitchen Garden in 2007, it was only after years of learning, reading and experimenting. Today, Ross has become a rare master of his craft, with almost 14 years of growing under his belt and supplying numerous world-class restaurants (including the one in which he worked in Padstow) year-round with “spray-free” vegetables and herbs. Ross can supply fresh produce throughout the year due to his knowledge of “cheating the seasons” and the use of hoop greenhouses. One of his more unusual edibles from the hoophouse is the courgette flower. “These flowers are

Plank-Cooked Mackerel with Chermoula and Roasted Beets



Mackerel are fast-swimming, migratory fish that range all around the North East Atlantic and are abundant in Cornish waters. An oily fish, mackerel is a rich source of omega-3 fatty acids, and is great at standing up to big, bold flavors, which is why Ross uses chermoula – a kind of North African salsa – to create a beautiful, unctuous and aromatic filling.

Ingredients

- 2 mackerel filets, bones removed
- 4 garlic cloves
- 1 cup (240 ml) fresh coriander
- 1 red chili, seeded
- 1 tbsp (15 ml) ground cumin
- Cayenne pepper, to taste
- 1 tbsp (15 ml) ground paprika
- 2 tbsp (30 ml) white vinegar
- Juice of 1 lemon
- 2 tbsp (30 ml) olive oil
- Salt, to taste
- Rose water
- Preserved lemons
- A bunch of freshly picked baby beets

Method

Soak an Alder Grilling Plank in water for an hour. Set the EGG for direct cooking without a convEGGtor at 425°F/218°C; do not add the grid.

For the beets: Place the beets directly in the coals towards the outer edge. The bigger the beet, the closer to the glowing center they should be. Leave them “cooking dirty” for about 18-20 minutes. If using larger beets, cook until the beets are slightly softened yet still retain a firm feel; this could take up to 30 minutes.

For the chermoula: Finely chop the garlic, coriander and chili. Add to a large mixing bowl. Add cumin, cayenne, paprika, vinegar, a healthy squeeze of lemon juice and the olive oil. Season with coarse sea salt and stir to combine.

Spoon a generous amount of the chermoula onto one of your mackerel fillets, pressing into the gully where the bones were removed with the back of the spoon. Reserve a bit to season the beets. Fold the second fillet on top of the first and place the mackerel gently onto the soaked plank. Remove the beets from the coals. Add the cooking grid, then place the mackerel on the plank directly on the grid. Close the lid and roast for 8-10 minutes.

We want to tap into the smoky flavour of the beets as much as possible, so if you’re using small, fresh ones, don’t bother peeling them. If your beets are

a bit bigger, wash them in cold water while rubbing the skin away with your hands. Dice roughly, then add chopped preserved lemons and a splash of rose water. Add olive oil and season to taste with the remaining chermoula.

Remove the fish from the EGG when it reaches an internal temperature of 115°F/46°C. Plate using a fish slice and a healthy spoonful of the beets. Enjoy while it’s hot!

Gourmet Grilling Planks

Plank cooking is a unique culinary method, which originated with the Native Americans, and has evolved into a popular at-home grilling technique. Our all natural Western Red Cedar and Northwest Alder planks come from certified sustainable food-grade sources.



Baking on the EGG:

From a bourbon apple pie to a cheesy pizza



on her EGG at her bakery, “You can hold a temperature of 325 to 350 degrees for hours and hours, which is amazing. What’s also great is how flavors develop really differently than in a conventional oven. You can create deeper caramels and smokier fruit, of course, but you can also cook with more fat and end up with flakier crusts and crispier edges.”*

The iconic New Zealand meat pie, which you can easily cook on your EGG, has been described as the “national dish” of both New Zealand and Australia. New Zealanders regard it as part of their national identity. In fact, New Zealand has an annual meat pie competition. According to “The Meat Pie: Australia’s Own Fast Food,” the pie was first developed as far back as the second century AD as a way to hold cooked meat: “The reason for the pastry was to provide a container to cook the meat in.”** In 2007, the Domino’s pizza chain even introduced a meat pie pizza in New Zealand and Australia.

EGG owners know a secret: The Big Green Egg bakes better than wood-fired ovens, 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!

Artisan breads, casseroles, quiche, lasagna, pastries, pies, desserts – the EGG excels at all these dishes. 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 remain warm longer.

If you’re a beginner bread maker, you can make amazing bread on the EGG with four simple ingredients – flour, salt, yeast and water – and get bakery-quality bread without heating up your oven. If you’re more ambitious, try durum bread with cranberries and nuts for a beautiful and festive holiday bread, cooked on a baking stone on the EGG. Or bake on the EGG across the meal spectrum: A smoky breakfast frittata, beef wellington in pastry, candied sweet potatoes and bourbon apple pie. According to Los Angeles-based pastry chef Valerie Gordon, who cooks desserts

And speaking of pizza pie, backyard grillers and chefs around the world know that the EGG delivers a superior pizza. Pizza on a stone on the EGG wasn’t always ubiquitous though – for the first 40 years after it first showed up on a menu, at a pizza shop on Spring Street in New York in 1905, 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. Pizza became mainstream in the 1960s, with the invention of frozen pizza and pizzerias offering just-cooked pizza-by-delivery. Today, pizza on the EGG is a Friday night staple for many backyard grillers. Make one with “traditional” salty ingredients of pepperoni or sausage and cheese, or a dessert pizza with blueberries, raspberries, cinnamon and honey. (Make plenty of dough and make both!)

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.



New Zealand Meat Pies

Ingredients

1 tbsp (15 ml) olive oil
 1 small onion, finely diced
 1 clove garlic, minced
 1 lb (45 g) lean ground beef
 ½ tsp (3 g) salt
 Freshly ground black pepper, to taste
 3 tbsp (24 g) flour
 1½ cups (355 ml) beef stock
 1 tsp (5 ml) Worcestershire sauce
 2 450-gram packages pre-rolled butter puff-pastry, thawed in the fridge
 ¾ cup (100 g) shaved cheddar cheese
 1 egg

Method

Set the EGG for direct cooking without a convEGGtor at 350°F/177°C; add a Dutch oven to preheat.

Heat the oil in the Dutch oven; add the onion and cook until translucent, about 2-3 minutes. Add the garlic and cook 1 minute. Add the ground beef and cook until no pink remains, about 5-6 minutes. Stir in the salt and pepper; sprinkle the flour over the beef and cook for another minute. Pour in the stock and Worcestershire sauce and simmer until the gravy has reduced and thickened, about 6-8 minutes. Scrape the beef mixture into a bowl and let cool to room temperature. Cover and refrigerate until completely chilled, at least 1 to 2 hours.

Remove the puff pastry from the refrigerator and roll the sheets to ⅛-inch thick. Cut the pastry into twelve 4-inch rounds and twelve 3-inch rounds. Place on a baking sheet lined with parchment and refrigerate for 30 minutes.

Lightly grease a 12-cup muffin tin. Press the larger puff pastry rounds in the base of each muffin tin, so they are flush with the bottom and sides of the tin and slightly overlap the rims. Stir the cheese into the beef mixture, and evenly divide the filling between each pie.

Whisk the egg in a bowl. Brush the edges of the pastry overlap with the egg mixture and fold over the top of the meat; top with smaller pastry rounds and use the remaining egg to brush the tops of each pie. Place the tin in the refrigerator to cool for 15 minutes before baking.

Add the convEGGtor for indirect cooking at 425°F/218°C. Bake the pies for 20-25 minutes until golden brown. Cool 10 minutes before serving.



Pizza and Baking EGGcessories

The Ultimate Pizza Wheel (above) 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.



A Brewery Uses the EGG to Go “Beyond Popcorn”

The menu at the taproom of Nonsuch Brewing Company in Winnipeg, Manitoba, is a far cry from “gourmet popcorn,” the typical brewery staple. A year after the owner asked Tyrone Welchinski to create a new menu, it features dishes such as smoked goldeye croquette with black garlic aioli, venison tartare with egg on sourdough bread, and schnitzel with brusselkraut and celeriac. An always changing charcuterie board offers Tyrone’s innovative house-cured meats, such as bison heart pepperone and small-batch lamb with foraged Manitoba sumac. Popcorn is nowhere to be found.

It’s a far cry from Tyrone’s first kitchen experience – making French fries and washing dishes in a beach concession when he was a teenager. Six high-end Winnipeg restaurants later, and before the call from Nonsuch Brewing’s owner, Tyrone took a break, spending a summer working on a family-run farm in its community shared agriculture (CSA) garden. The change of pace and environment was refreshing and a revelation. “Being a chef, I thought I knew what it took to get food from where it’s grown or raised to the plates of diners, but I really didn’t,” says Tyrone. “I got a better intimacy with seasons and food and learned how difficult it is to work in an organic garden, with no pesticides or herbicides. It’s weeding and deadheading every day. If beans are ready to be picked, you pick beans every day. It’s a ton of work, and sometimes your work is for naught. One year, for example, kale and other greens really suffered. One word: grasshoppers.”

When he answered the call to develop the Nonsuch menu, he drew on his family’s Ukrainian background for his recommended menu. But being a Belgian-style brewery, the owner asked him to try again. Tyrone had spent a year working with a chef who had expert skills in butchering and curing meat, so he proposed a daily charcuterie board, along with a cheese plate and dishes designed around local fish, sausage, tartare and a vegan option. The Nonsuch kitchen was electric and had only two induction burners and an “awful” electric pizza oven. “I had seen a Big Green Egg and thought it would be a great tool to fill the void because of its versatility,” says Tyrone.

Tyrone’s idea was to offer true Manitoba food and see if locals would buy into that vision. The vision caught on – and his XL EGG is positioned outside the kitchen door daily, smoking vegetables, pepperettes, brined beef tongue, and other meats for his specialty charcuterie dishes.

Tyrone’s vision for true Manitoba food rests on using locally raised animals and in-season locally grown vegetables and fruits. His schnitzel uses pork from Berkshire pigs raised in Springsteen, Manitoba, from an organic farm that uses regenerative farming practices – rotating the pigs from field to field so that nutrients can be returned to the soil. Nonsuch provides spent grains from their brewing for the pigs to eat, resulting in a full-circle chain. In the summer, about two-thirds of the menu is vegetable-based. In the winter, the restaurant can revisit summer’s bounty through canning work that starts in September. “My food philosophy



includes ethical considerations, including the distance a food has to travel to get to us. So in the winter, we don’t want to bring in, for example, an avocado that comes from Mexico or southern California because of the environmental impact. When a local ingredient is ripened by the sun, it’s going to be better. That’s why we pickle and can so many local ingredients for the winter.”

Manitoba is a prairie province, on the western edge of the Canadian Shield (the Shield is one of the world’s largest geologic continental shields, centered on Hudson Bay,) and produces wild rice, traditional indigenous food such as bison and wild game, and some of the most prized wheat in the world.

Manitoba is also a great landscape for foraged ingredients. “Foragers knock on our kitchen door every day during the summer with wild blueberries, wild mushrooms, and wild saskatoons, a smaller, tarter blueberry. I often use our taproom beer to rehydrate dried berries. Charcuterie is really an ‘old world’ food – from Italy, Spain and France – so to make it a Manitoba food I add those foraged local fruits. The EGG is central to those offerings.”

Tyrone says that, like many people who buy their first EGG, he was initially intimidated by it. But it didn’t take long for him to learn that a bag of charcoal can go a long, long way and getting the EGG to the right temperature and holding it there is easy. “I use the convEGGtor for all my smoking and baking. Adding wood makes a big difference, too, especially when you’re smoking meat at a low temperature. For pepperettes, I typically use hickory; for beef I add mesquite or a blend of hickory and other woods.”

The EGG has attracted new clientele to Nonsuch. “People can smell the EGG from a couple of blocks away and stop and want to know ‘what is that thing?’ Well, that green ‘thing’ is the reason Nonsuch is becoming known for our beyond-popcorn menu.”

The EGG Brings a Twist to a Middle Eastern Staple

Baba ghanoush, which originated in Lebanon, typically uses mashed cooked eggplant mixed with tahini (made from sesame seeds), olive oil, lemon juice and seasonings. A staple on many menus with appetizer offerings, it is usually eaten as a dip with pita bread. In Tyrone Welchinski's version, eggplant from a local farm is smoked on the EGG. The harissa – made of EGG-roasted red peppers and then pureed into a sauce with garlic and cardamom – is added on top, along with pickled zucchini, wild sumac and hazelnut dukkah, and served on a thick slice of Nonsuch's spent-grain rye bread. "It's a very popular menu item," says Tyrone. "Not only is it quite filling, it's delicious because of the unexpected depth of flavors from smoking the ingredients on the EGG."

Ingredients

4 eggplants
½ tbsp (8 ml) coriander seed
1 tbsp (15 ml) cumin seed
½ cup (120 ml) harissa
2 cloves garlic
1 tbsp (15 ml) olive oil plus more for coating the eggplants
½ tbsp (8 ml) tahini
¼ tsp (2 ml) cardamom
Lemon juice
Kosher salt

Method

Set the EGG for direct cooking at 300°F/149°C. Add a few chunks of soaked hickory wood.

Pierce the eggplants with a knife. Rub with olive oil and place on the EGG turning until all sides are charred and the eggplants feel tender throughout. Transfer the smoked eggplants to a stainless steel bowl. Cover with cling wrap and refrigerate until cool. Peel the eggplants and transfer to a food processor.

Toast and grind the coriander and cumin. Add the harissa, garlic, olive oil, tahini and cardamom to the eggplant and blend until smooth. Season to taste with lemon juice and kosher salt. Serve as a dip or on toast.

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.



Smoked Baba Ghanoush



Chris Sussman, Louisville, Kentucky

Use All Your Senses When Grilling.

*You'll get amazing
barbecue every time.*

Son of the owner of multiple steakhouse restaurants in the northern Virginia/DC area, Chris Sussman's growing up years were exactly as you'd expect. On the weekends and in the summer, he was a dishwasher, waiter and bartender, and worked his way through all the kitchen cooking positions. He continued in the restaurant business as a young adult until: kids. "Working weekends and until late at night isn't ideal for trying to raise children," says Chris.

His next step was far off the path of his current role as The BBQ Buddha. Chris spent 20 years as a technology executive during the tech-boom years, eventually becoming senior vice president of operations for a global data company. (Look at Chris's Instagram posts and just try to imagine him in executive suit-and-tie mode.) He had long had a love of barbecue, going back to his family's visits to the Tidewater area of Virginia. "We always stopped at this famous little spot called Pierce's Pit Barbecue for a pulled pork sandwich, cole slaw and a Dr. Pepper. And I spent years cooking with my dad in the restaurants. I always loved live-fire cooking."

About 10 years ago, Chris ate "amazing" pork tenderloin at a friend's house. His friend, not really a cook, had taught himself recipes and how to use a grill. Chris decided he could do the same. For a year, he immersed himself in recipes and cooking, using a traditional kettle grill at the time, and reached the point where he knew he needed a grill with more capabilities. True to his tech background, he did research and created a spreadsheet to rank desired features. His wife gave him his EGG for Father's Day and a new journey began.

Once he got on Instagram, branding himself as The BBQ Buddha (the name coming from his love of and college major in philosophy), and began posting pictures of his grilled and smoked meat, he discovered the passionate barbecue community and the Big Green Egg's EGGtoberfest, but at that point he was "just a huge EGGhead and fan." Eventually, the Big Green Egg reached out and established a formal relationship as one of the #BGETeamGreen influencers. His Instagram account now has 95,000 followers and he regularly creates videos for Big Green Egg, on everything from making pizza dough to grilled corn salad, seafood stuffing and lamb shawarma. He also cooks for corporate events, concerts, festivals and weddings.

For Chris, the EGG excels because of its superior thermal qualities and its ability to do all-weather cooking. For the home cook, its versatility is king. "You can even put a wok in there



Galbi Style Beef Jerky

Ingredients

2 lbs (.9 kg) London broil, very thinly sliced

Marinade

½ cup (95 g) brown sugar
1 cup (240 ml) soy sauce
⅓ cup (30ml) cup mirin
½ white onion, grated
1 kiwi, grated
2 tbsp (28.3 g) garlic, minced
1 Tbsp (15 ml) sesame oil
⅓ tsp (.59 g) black pepper

Method

Mix the marinade ingredients in a bowl and set aside. Slice the meat as thin as possible; if you have a meat slicer this will help tremendously. If not, put the London broil in the freezer for 15 minutes or so until it tightens up, then slice with a very sharp knife as thinly as you can. In a resealable



and do your stir fry without getting grease and the odor all through your kitchen. The point is: try anything. It's a tool for your creativity. Everything works together organically to deliver amazing results!"

Years ago, Chris fancied himself as a tweed-jacketed professor teaching young people. Today, he still fancies himself as a teacher – inviting people to follow him on his food journey, learning how to cook well without feeling intimidated. “When you start to become more serious about cooking, you have to consider both the ingredients and the flavor profile. My goal with the Big Green Egg, and through my teaching and writing, is to make people comfortable and less ‘afraid’ through foundational knowledge. Once you understand the difference in cooking on the EGG at 300 degrees vs 225 degrees, you can actually unshackle yourself from strictly following a recipe and feel empowered to be creative.”

Chris’s new book, “The Four Fundamentals of Smoking,” offers “a pitmaster’s secrets to making incredible BBQ at home,” and is centered around sensory cues. Chris suggests you get in touch with how your food is “forming” – through touch – as well as its scent, color and sound while cooking. Of course, there’s how it tastes. Dubbed “the perfect mix of mad scientist and flavor innovator” by the Food Network’s The Grill Dads, Chris says once you understand some of the common denominators of flavor, it’s like working your way around a painter’s color wheel. “If the flavor is too acidic, you can add more fat. If it’s too rich, you can add in a little lemon. If you want more heat, dial it up with some chiles. Remember that you’re working towards what pleases your palate. It’s similar to wine – drink what you like, even if you’re not ‘supposed to’ drink white wine with steak.”

Chris readily admits to having made many mistakes during the early part of his barbecue cooking journey – “But that’s the way you learn,” he says. “In the long run, cooking over live fire in an EGG is such a sensory experience that you can’t replicate it elsewhere. My motto is pretty simple: cook over fire, eat, drink and have a good time.”

freezer bag, combine the sliced meat and the marinade, then seal the bag, incorporating the marinade throughout the meat. Unseal just a small section, push as much air out of the bag as possible, and reseal. Marinate in the refrigerator 8 hours or overnight. The next day remove the meat from the marinade and discard the marinade. Pat dry the slices of meat with a paper towel and set aside.

Set the EGG for indirect cooking with a convEGGtor at 170°F/77°C with oak, hickory or pecan chips; let the temperature stabilize before placing meat inside. Lay out the meat in a single layer (as neatly as possible) on wire baking racks and place inside the EGG. Let the beef slices cook like this for 2-3 hours. You can start checking the meat after the first hour to see how it’s coming along; you want the jerky to be somewhat stiff but able to bend without breaking. Remove the jerky when it is finished cooking and let cool in an open container, then seal and store in the refrigerator.



Social Media and the Big Green Egg...Join the Conversation

Follow all of our #BGETeamGreen ambassadors to learn new recipes, explore different cooking techniques and discover all of the latest EGGcessories.

Our social networks are a fun, interactive way to keep in touch with the Big Green Egg community – and our Facebook, Twitter, Pinterest, Instagram and Forum fans (www.EGGheadForum.com) love to share tips and suggestions about cooking on the EGG.

Andrew and Pam Kavanagh
Melbourne, Australia

We Live and Breathe Everything **BARBECUE**

When Andrew Kavanagh and his wife Pam had the vision for a retail establishment that sold “everything barbecue” in Melbourne, they took what Andrew calls a full “reconnaissance” trip to the U.S. for inspiration. The road trip started in New York and went all the way down through the east coast and through Atlanta, Nashville, Memphis and three cities in Texas, winding up in Kansas City. (The best barbecue they had, says Andrew, was actually in Brooklyn, New York.) “We had decided that the first thing we wanted people to experience when they came into the store we were planning was the smell of barbecue,” says Andrew. “Because that ignites the senses. We were going to cook barbecue every day in our store.”

Andrew and Pam had previously been a competition barbecue team – the Natural Born Grillers – and their devotion was intense. In fact, they were one of the top teams in Australia for several years. “We’re both competitive people, but that really drove our competitiveness over the edge and drove our love for American-style barbecue.” The couple met when Andrew was living in Antwerp, Belgium, and Pam, from the Netherlands, made a girls-weekend trip to a pub in Antwerp for a St. Patrick’s Day celebration. They discovered that each were “obnoxious foodies,” says Andrew, with hundreds of cookbooks between them.

The couple founded The Que Club in 2017. Originally, it was a small café cooking and serving predominantly American-style barbecue – brisket, ribs, pulled pork and some sides. Today, almost four years later, The Que Club is Australia’s first barbecue store to incorporate restaurant, retail, bar and cooking school in one location. In its 1200-square foot space, a customer can sit at the bar and have a beer, watch staff cooking, eat a meal and shop for EGGs, meat, sauces and rubs. The fifth attraction is what was an original goal for Andrew: education.

“When we started The Que Club, there was no one-stop store in Australia that you could visit for ingredients and, more importantly, for knowledge,” says Andrew. “Keep in mind that the American style of barbecue is still very much in its infancy here in Australia – maybe six or seven years since people began taking it up. If you went into a store and said you wanted to smoke your first brisket, the response might be, ‘Oh?’ First you would have to source a brisket – quite difficult – then try and find a store that stocked rubs and another one that had the right grill for you.

Smoked Kingfish on the EGG: **Just a Little Bit of Smoke**

Andrew cuts a whole filet of kingfish into sashimi-style strips (thicker than sushi), then tosses them with a mixture of soy and ponzu, for an Asian flavor. The strips are put onto banana leaves and wrapped into parcels before being smoked on the EGG at 200°F/93°C for about 2½ to 3 hours, until the fish has been around 160°F/93°C for 30 minutes. The cooked kingfish is then dressed with salsa and honeydew melon. “The fish doesn’t touch fire; it only gets smoke. The EGG is perfect for this – we put pieces of apple wood on some coals and we get this beautiful, light smoke that permeates the porous banana leaves. The fish actually sweats inside the leaves, which adds more flavor.”



You could do it, but it might take four stores. We wanted to offer that one-stop experience. We started with American-style cuts of meat

that Australian butchers just wouldn’t know. If you had gone into a butcher here several years ago and asked for St. Louis-style ribs, the butcher really wouldn’t know what you meant.”

“Our butchers here just didn’t offer spareribs or baby back ribs because it wasn’t the butchering tradition. Even now, with American-style barbecue having caught on, we have perhaps only four or five butchers in the state of Victoria that butcher the U.S. way. Some of the hog processors are beginning to use the model and we can get what we want from them – a ‘proper’ rack of baby backs!”

The Big Green Egg has been in Australia for about 20 years but, says Andrew, nobody was teaching people how to use them to get the most out of them. “People were buying expensive grills just to grill a steak. I wanted people to know the EGG is the most versatile grill anywhere and I was constantly pestering people, saying ‘You know you can do pizzas, baked goods and roasts on this, right?’ We wanted to help people expand their cooking repertoire, so we started giving classes.”

Every person who purchases an EGG gets a complimentary class, but, according to Andrew, about half of the people in a class already have their grill and come to learn (and eat). Classes include Charcoal 101, A Smoking Masterclass, High Steaks: A Steak Masterclass and other specialized classes with special guests, ranging from world class pitmasters to celebrity chefs. The Que Club’s slogan is “Everything Barbecue: A Celebration of Smoke and Fire.” It was awarded people’s choice BBQ brand of the year in 2018 and 2019, an award voted by peers in the



Big Green Egg

CULINARY PARTNERS

The Big Green Egg is renowned 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 cooking equipment.

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!

Select Culinary Partners from around the world

**Chef Shane McMahon, Asam Schlössl
München, Germany**

**Chef Jean-Philippe Matheussen, Manitoba
Montreal, Québec, Canada**

**Chef Thomas Marlow, Mimosa Grill
Charlotte, North Carolina**

**Chef Jimmy Garcia, Jimmy’s Pop Up
London, England**

**Automata
Chippendale, New South Wales, Australia**

**Chef Humberto Villarreal, Mata de Chile
San Pedro, Mexico**

**Chef Tony Holden, Tony’s Bistro
Moncton, New Brunswick, Canada**

**Chef Todd Richards, Lake & Oak Neighborhood BBQ
Atlanta, Georgia**

**Chef Cedric Bechade, L’Auberge Basque
Saint-Pée sur Nivelle, France**

**James Whetlor, Cabrito Goat Meat
United Kingdom**

**Chef René Brien, Brien aan de Maas
Well, Netherlands**

**Chef Jesus Elizondo, Casa Benell
San Pedro, Mexico**

Australasian Barbeque Alliance. “Our culture comes from our love for all things cooked outdoors over live fire,” says Andrew.

The Que Club’s menu is seasonally focused with an emphasis on free range, organic and ethically sourced ingredients and takes its menu inspiration from barbeque across the world. The head chef is Brazilian – “and you know how Brazilians love to cook over fire,” says Andrew. A typical dinner menu might include Grilled Octopus and Smoked Pork Belly with Jerusalem Artichoke and Green Apple, Brazilian Wild Rice and Tomato Salsa, Jerk Eggplant, Pork Cutlet with Pineapple Papaya Slaw and Jalapeno Salsa Verde.

Ethically sourced and sustainable products are important to Andrew. “Once people get a taste of eggs from non-caged chickens, they are changed. You look at pork from a big supermarket and it’s white – it should be bright pink. Australians are becoming much more educated about the source of their meat. You might go from stringy, dry chicken twice a week to a more-expensive beautiful free-range chicken once a week, or line-caught fish instead of fish raked in from a big trawler’s nets. That’s a good tradeoff. And it’s not just about taste; it’s about ethical, humane, high-quality practices. It’s an investment in better food.”

Australian barbecue features rubs, but isn’t heavy on the sauces, unlike in the U.S. where people almost get into fistfights over the “best” sauce. “The average Australian, even barbecue fanatics, wouldn’t know the difference in Kansas City-style sauce and Carolina-style sauce. We’re actually beginning to forge our own barbecue identity down under. Here at The Que Club, we’re simply focused on serving the best barbecue, inspired from countries around the world. Sauce or no sauce – it’s just everything barbecue.”

On the cover:
Seared Ahi Tuna



Ingredients

8 oz (227 g) filet ahi tuna
1 tsp (5 ml) salt
1 tsp (5 ml) pepper
1 tsp (5 ml) wasabi powder
Multicolored sesame seeds
2 tbsp (30 ml) avocado oil

Method

Set the EGG for direct cooking without the convEGGtor at 450°F/232°C with the Cast Iron Plancha in the EGG to preheat. Season the tuna with the salt, pepper and wasabi powder. Then coat the tuna in sesame seeds.

Coat the plancha with the avocado oil and place the tuna on the plancha. Sear for 30 to 40 seconds per side. Remove from the EGG and slice ¼ inch thick. Serve immediately over sautéed zucchini noodles or lightly dressed salad greens; garnish with thinly sliced ginger and wasabi.



The Dual-Sided Plancha Griddle is ideal for getting the perfect sear on seafood and meat, sautéing vegetables and even grilling paninis. The Plancha Griddle is also perfect for cooking your breakfast favorites ... use the flat side for pancakes and eggs, the ridged side for sausage and bacon.

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.



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 and 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 lifestyle!



Learn more about
EGG sizes



How do you like your EGGs?

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. Gather a crowd to tackle all of the ribs, steaks and burgers this EGG can handle. Grid Diameter: 29 in (74 cm) | **120939**

XL The hardworking XLarge EGG provides a cooking area that can easily accommodate meals for large families and cookouts with all your friends – and with the expansive cooking area, you can efficiently prepare several meals over the coals at once. Grid Diameter: 24 in (61 cm) | **117649**

L The Large EGG is the most popular size and easily handles the cooking needs of most families and gatherings of friends. This EGG is versatile enough for weekend cookouts and pizza parties and fuel-efficient enough for an impromptu meatloaf for two! Grid Diameter: 18.25 in (46 cm) | **117632**

M Big flavor in a compact package! The Medium EGG is perfectly sized for smaller families and couples. You get all of the famous Big Green Egg versatility and efficiency with plenty of cooking area to accommodate a backyard cookout with friends and family. Grid Diameter: 15 in (38 cm) | **117625**

S The Small EGG is an easy fit for smaller patios and balconies, and is often used along with the larger EGGs 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. Grid Diameter: 13 in (33 cm) | **117601**

MX A popular backyard staple, the MiniMax EGG is designed with the height of a Mini yet all of the volume capabilities of a Small. The MiniMax EGG comes with an easy-to-grip Carrier, so it's the perfect portable solution as a traveling EGG for motorhomes, tailgating or camping. Grid Diameter: 13 in (33 cm) | **119650**

MN A Mini EGG is perfect for picnics and occasions when you want to take The Ultimate Cooking Experience with you. It's a popular size for grilling on apartment balconies, and you can leave those propane canisters at home and enjoy your favorite campfire meal on the Mini. Grid Diameter: 10 in (25 cm) | **117618**

It's Only Natural

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

Oak and Hickory is moderate in profile and adds a delicious live-fire flavor to foods. Pairs well with smoking chips and chunks for subtle flavor variations. 20 lb (9.07 kg) | **390011**

Canadian Maple has a neutral wood flavor, similar to oak. Works especially well for mixing with smoking chips and chunks to highlight a variety of flavor profiles. 17.65 lb (8 kg) | **126993**

Natural Hardwood adds a mild, oaky flavor to foods, and works well with smoking chips and chunks for a variety of subtle flavors. 17.5 lb (7.93 kg) | **127013**

FLAVOR PROFILE

MILD	◀ CANADIAN MAPLE
	◀ NATURAL HARDWOOD
MODERATE	◀ OAK AND HICKORY
STRONG	◀ MESQUITE



▼ 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**



EGGniter® Electric Charcoal Starter▲

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

► 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**



► SpeediLight® Natural

Charcoal Starters light easily and are odorless and tasteless, with no chemicals or lighter fluid. Box of 24 squares. | **120922**



Modular Nest[®] System

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

121837 2XL **120212 L**
120229 XL **122193 M**

▼ 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**



2XL Modular Nest with casters



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



Scan here for more information and product dimensions

▼ 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**

All Modular Nest Frames feature an attractive engraved logo plate



Large Modular Nest with Expansion Cabinet and Acacia Wood Insert



▲ 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**

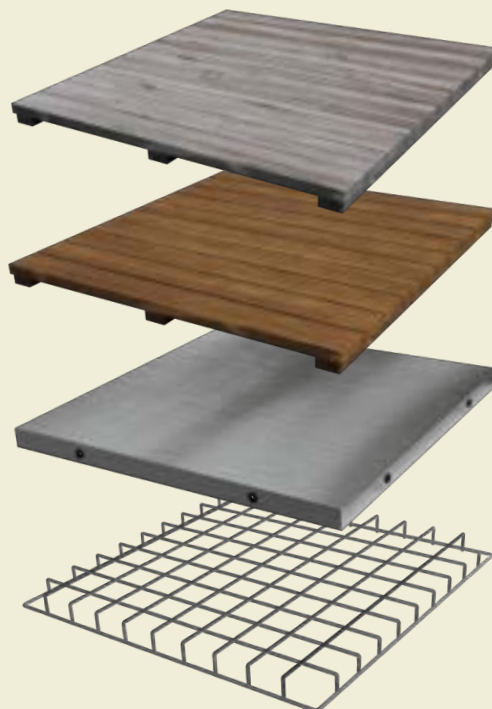
Build your outdoor kitchen one step at a time with the Big Green Egg Modular Nest System! Start with an EGG Frame, then add to your custom EGG setup with Expansion Frames, Cabinets and a variety of beautiful and functional inserts. You won't believe all the possibilities!



▲ **Locking Caster Kits**

For easy mobility, add a set of casters to your Big Green Egg Hardwood Table or Modular Nest. Set of 2, with one locking caster. 4 in (10 cm) height. | **120410**

Mix and match our durable inserts to design the outdoor kitchen of your dreams!



◀ **Distressed Acacia Wood Insert**

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 Insert**

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

◀ **Stainless Steel Solid Insert**

Made of 304 stainless steel - ideal for heavy use, commercial environments or outdoors. | **127365**

◀ **Stainless Steel Grid Insert**

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

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.

118264 XL
118257 L

Tables feature an attractive Big Green Egg logo



Scan here for more information and product dimensions

► 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.

115638 2XL **113214 L**
113238 XL **113221 M**



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



◀ Locking Caster Kits

For easy mobility, add a set of casters to your Big Green Egg Hardwood Table. Set of 4, with 2 locking casters. 2 in (5 cm) height. | **114662**

► 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!

76 in (1.9 m) **49 in (1.24 m)**
121301 XL **121264 XL**
121295 L **121257 L**



Nests, EGG Mates and Handlers

Enhance the mobility and functionality of your EGG.

►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.

121011 2XL **120175 L**
121158 XL **122285 M**



◀**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.

302083 XL
301086 L
302076 M

►**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** 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.

301079 XL **301062 S**
301000 L **116451 MN (Carrier)**
302007 M



XLarge Nest



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

▲The **Portable Nest for a 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 Acacia Wood 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.

21 in x 15 in **17.5 x 11 in**
(53 x 38 cm) **(44 x 28 cm)**
121141 2XL **120694 2XL**
121134 XL **120687 XL**
121127 L **120670 L**
120663 M



Acacia

Acacia Wood Removable Mates for MiniMax EGG hook onto the carrier to provide extra cooking space when using a MiniMax in a Portable Nest. The MiniMax Mates can be removed when not in use. 13.5 in x 11 in (34 cm x 28 cm). | **121844**

Composite



►**Folding Composite EGG Mates®** are durable, easy to clean, and feature a non-slip textured surface with subtle wood-grain detailing and attractive Big Green Egg logo.

3-Slat **2-Slat**
115454 2XL **115416 M**
115447 XL **115409 S**
115430 L

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.

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



Scan here to see the full cover line



▲ 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 x 42 in (76 x 107 cm). | **117502**



Temperature Control

Thermometers from basic to advanced to precisely monitor your cook



▲ The **EGG Genius 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**



◀ The **Instant Read Digital Food Thermometer** provides the highest accuracy readout of the internal temperature of foods; includes a handy storage case. | **119575**



▲ The **Quick Read Digital Food Thermometer** is fast, convenient and small enough to fit in your pocket. | **120793**

► The **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**





Smoking Woods and Planks

▲ 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 | 116307

Northwest Alder Grilling Planks | 116291



Scan to view the
Big Green Egg Plank
Cooking Publication

▼ **Smoking Wood 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.

Cherry adds a mild and slightly fruity flavoring and pairs well with game birds and almost any meat including beef tenderloin, pork, poultry and lamb. | **113979 (Chips)**

Apple provides a natural sweetness that is mild enough to use with fish, shellfish and poultry. | **113962 (Chips) 114617 (Chunks)**

Hickory enhances any red meat such as brisket or pork shoulder, as well as turkey and chicken. | **113986 (Chips) 114624 (Chunks)**

Oak wood is assertive but pleasant with a smooth mellow smoke, and is great for all types of meats, especially beef. Oak smoking wood is perfect for briskets. | **127372 (Chips) 127389 (Chunks)**

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

Mesquite adds a tangy smoke flavor and is best suited for large cuts of beef such as brisket. | **114631 (Chunks)**

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



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

Ceramic EGGcessories

Bake your way to culinary perfection with a convEGGtor and our baking and pizza EGGcessories. Made with the same heat-absorbing ceramics as the EGG, these tools will turn your EGG into an authentic brick oven!

►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.

401052 XL 401045 S
401021 L 116604 MX
401038 M 114341 MN



▼The **convEGGtor Basket for 2XL EGG** 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). | **119735**



▼The **Ceramic Pizza and Baking Stone** is a versatile piece of cookware for baking anything from pizzas to breads and 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.

401274 2XL, XL 21 in (53 cm)
401014 2XL, XL, L 14 in (36 cm)
401007 2XL-MX 12 in (30 cm)



▲ **Half convEGGtor Stones** allow you to cook indirect on one half of the cooking grid while keeping the other half of the grid available for roasting meats or vegetables.

120960 2XL 24 in (61 cm)
121820 2XL, XL 21 in (53 cm)
121035 2XL, XL, L 16 in (41 cm)
127273 2XL - M 12 in (30 cm)

► **Deep Dish Pizza & Baking Stones** are ideally suited for baking pizza, pies, quiche ... even brownies or cinnamon rolls. Diameter 14 in x 2 in depth (36 cm x 5 cm). Fits **2XL, XL** and **L** EGGs. | **112750**





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!

◀ **Aluminum Pizza Peel** features a sturdy and smooth 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**



◀ **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**



◀ **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**

EGGspander System

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

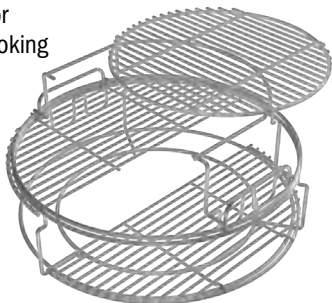
► The 5 Piece EGGspander Kit

easily configures the EGG for:

- Multi-zone (direct+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

121226 XL

120762 L



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

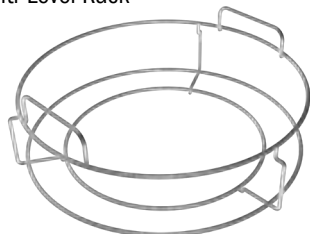
► 1-Piece convEGGtor Basket

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

121196 XL

120724 L

127242 M

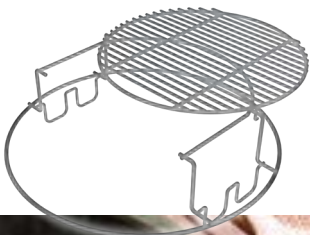


► 2-Piece Multi-Level Rack

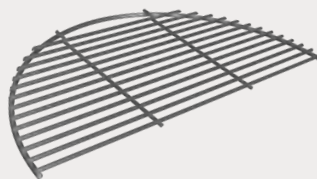
- Elevated sliding grid for easy access
- Reverses for low-level "Cowboy Style" grilling
- Works with the 1 Piece convEGGtor Basket

121219 XL

120755 L



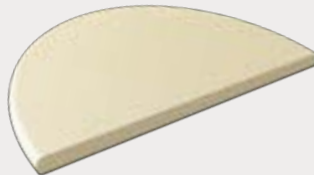
Reverse the 2-Piece Multi-Level Rack to sear "Cowboy Style" right over the coals.



◀ Stainless Steel Half Grid

121202 XL

120731 L



◀ Half Moon convEGGtor Stone

For indirect cooking

120960 2XL

121820 XL

121035 L

127273 M



◀ Cast Iron Half Grid

121223 XL

120786 L



◀ Perforated Half Grid

Non-stick aluminum

121240 XL

120717 L



◀ Dual-Sided Plancha Half Griddle

Features flat-top grilling and ridged sides

122995 XL

122988 L



◀ Carbon Steel Grill Wok

Bamboo spatula included. | **120779**





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.

Round Grids		Half Grids	
122957	L	121233	XL
126405	M	120786	L
122971	S, MX		



◀ Cast Iron Dutch Oven

The 5.5 quart (5.2 liter) Dutch Oven is ideal for cooking stews, soups, chili and even cobblers. Fits **2XL, XL, L** and **M** EGGs. | **117052**



▼The **Enamelled Cast Iron Dutch Oven** provides excellent heat retention, making it ideal for slow-cooking, braising, roasting, simmering and baking! With a lid that doubles as an additional cook pot, the durable enameled Dutch Oven is easy to clean, dishwasher safe and heat-resistant to 450°F (232°C). 5.5 quart (5.2 liter). Fits **2XL, XL,** and **L** EGGs. | **117670**





Specialty Cookware

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

▼ Non-Stick 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.

117403 2XL, XL, L Round, 9 in (36 cm)

117397 2XL - MX Rectangular, 13 x 9 in (33 x 27 cm)



▼ 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

117656 2XL, XL, L 14 in (36 cm)

120137 2XL - MX 10.5 in (27 cm)

Half

122995 2XL, XL 22 in (56 cm)

122988 2XL, XL, L 16 in (41 cm)



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 2XL, XL, L 14 in (36 cm) ▼

◀ **120144 2XL - MX** 10.5 in (27 cm)





◀ **Pink Butcher Paper** is perfect for wrapping smoked meats to prevent moisture loss at the end of the cooking period, keeping the meat tender and juicy. The natural fiber allows the meat to breathe and develop a smoky flavor and crunchy bark, and helps decrease the cook time of your favorite barbecued meats, so you'll be enjoying your food sooner. Also makes a great presentation for serving your barbecue favorites. | **127471**

▼ 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.

120892 XL

120885 L

120878 M, S, MX

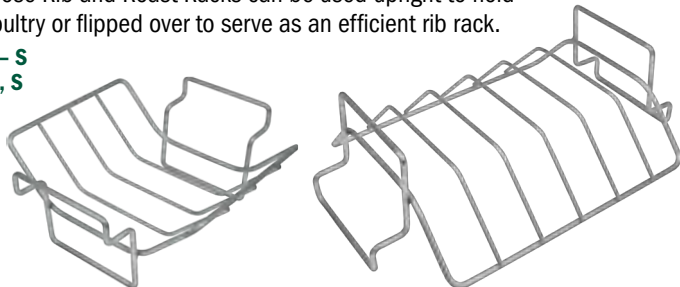


▼ Stainless Steel Rib and Roast Racks

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.

117564 2XL - S

117557 L, M, S



Simply Perfect Ribs

Our series of "Simply Perfect" recipes are easy and reliable. For our Perfect Ribs, you'll only need some great ribs (spare or baby back) and a few ingredients you probably already have at home.

Ingredients

2 racks baby back or spare ribs

Peach preserves

Rib Seasoning

4 tbsp (60 ml) paprika

2 tbsp (30 ml) oregano

1 tbsp (15 ml) garlic powder

1 tbsp (15 ml) brown sugar

1 tbsp (15 ml) onion powder

1 tbsp (15 ml) dry mustard

2 tbsp (30 ml) cumin

2 tbsp (30 ml) salt

Method

Set the EGG for indirect cooking with the convEGGtor at 300°F/150°C.

Combine all spices in a small bowl. Remove the membrane from the ribs and apply seasoning to both sides. Place the ribs in the Rib and Roast Rack, bone side down, and cook for one hour. Flip the ribs and rotate the rack 180°. Cook for another hour.

Baste the ribs with the preserves then wrap tightly in butcher paper – you do not want any gaps in the wrap or you will steam the ribs. Cook for an additional 30 minutes, then unwrap the ribs and place directly on the grid for a final 15 minutes to allow the glaze to tighten up. Let rest for 5 to 10 minutes before serving.



Grilling Tools

Chef-quality tools make preparation and clean-up a breeze

► 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**



▼ 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**



► 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 roasters hold liquid such as fruit juice or beer to add flavor to the poultry.

Turkey Roasters

Stainless 117441 2XL - M
Ceramic 119773 2XL - M

Chicken Roasters

Stainless 117458 2XL - S
Ceramic 119766 2XL - S





◀ **Stainless Steel 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**



◀ 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**



▶ The **Super-flexible, heat-resistant Silicone BBQ Mitt** features a soft, comfortable lining and an FDA-approved, BPA-free silicone exterior. This super flexible mitt withstands extreme heat up to 450°F (232°C). | **117083**



◀ **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**

▶ **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**



◀ **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**

Grilling Tools

Chef-quality tools make preparation and clean-up a breeze

► 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.

- 122698 2XL
- 122681 XL
- 122674 L
- 122667 M
- 122650 MX



◀ 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



▲ 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 designed to easily connect the light to the EGG Band, Modular Nests, Islands or Tables. | 122940



▲ 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. High-quality stainless steel with comfort grip handles. | 114099



▲ 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**



▲ 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. Set includes a replacement silicone grill brush head. | **116901**

▼ Silicone-Tipped BBQ Tong

These stainless steel BBQ Tong 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).

116857 12 in (30 cm)
116864 16 in (40 cm)



► Flexible Skewers

Marinating is easy with these 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**



▲ 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.

117847 2XL - M
117854 S, MX

▲ 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).

120748 2XL - M
121042 S, MX



◀ 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**



▲ 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**

Grilling Tools

Chef-quality tools make preparation and clean-up a breeze



◀ V-Notch Grid Cleaner

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



▼ Diamond-Coated Nylon Bristle Grid Scrubber

One secret to great grilling is starting with a clean cooking grid. For excellent results, use the Diamond-Coated Nylon Bristle Grid Scrubber. The bristles don't fall out, and won't damage stainless steel or cast iron grids. | 127310



▲ All-Natural Palmyra Grid Scrubber

The Palmyra Bristle Long-Handle Grid Scrubber outperforms metal brushes and the extra long ergonomic handle keeps heat at a distance. Features a stainless steel scraper for baked-on, tough messes. Includes one replacement Palmyra bristle pad. | 127129

▲ Dual Brush Palmyra Grid Scrubber

All-natural Palmyra palm bristle pads outperform metal scrubbers. The dual brush design works perfectly to safely and easily remove baked-on remnants from your grid or pizza stone. | 127136



Palmyra palm bristles are an all-natural and safe alternative to metal grill scrubbers.



▲ Heavy Duty Grid Lifter

The comfort grip Grid Lifter easily and safely grips and lifts stainless and cast iron cooking grids. | 127341



▲ 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

► Your EGG will keep you well fed for years, and our new SpeediClean™ products will keep it always looking clean and new ... and ready to show off to your family and friends.



SpeediClean Exterior Stain Remover gently and safely removes stubborn stains on the exterior ceramics. | 126955

SpeediClean Non-Stick Grill Spray is safe to spray on a hot grid before adding food, and while cooking and turning food. | 126986

SpeediClean Cooking Grid Cleaner makes quick work of regular grid care, and easily reaches hard to clean areas. | 126962

SpeediClean Exterior Ceramic Cleaner is a non-toxic citrus formula, perfect for routine cleaning of the outside of the EGG. | 126979



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Cookbooks and Novelties

Explore the EGG culture with amazing recipes and official gear

▲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**



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 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).

- 121349** Habanero
- 121356** Cayenne Pepper
- 126597** **NEW** Dill Pickle



► 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.

- 120571** Savory Pecan
- 120540** Sweet & Smoky
- 120557** Ancho Chile & Coffee
- 120564** Citrus & Herb
- 126412** **NEW** Nashville Hot
- 126429** **NEW** Classic Steakhouse



◀ 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! No MSG. 12 oz (354 ml).

- 116529** Kansas City Style Sweet & Smoky
- 116512** Carolina Style Bold & Tangy
- 116536** Vidalia® Onion Sriracha
- 116505** Zesty Honey & Mustard
- 126610** **NEW** Sweet Kentucky Bourbon
- 126603** **NEW** Moppin' Sauce



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No other outdoor cooker can match the quality and versatility of a Big Green Egg. Whether searing a steak at 750 degrees, roasting, baking or smoking low and slow, everything tastes better cooked in an EGG.

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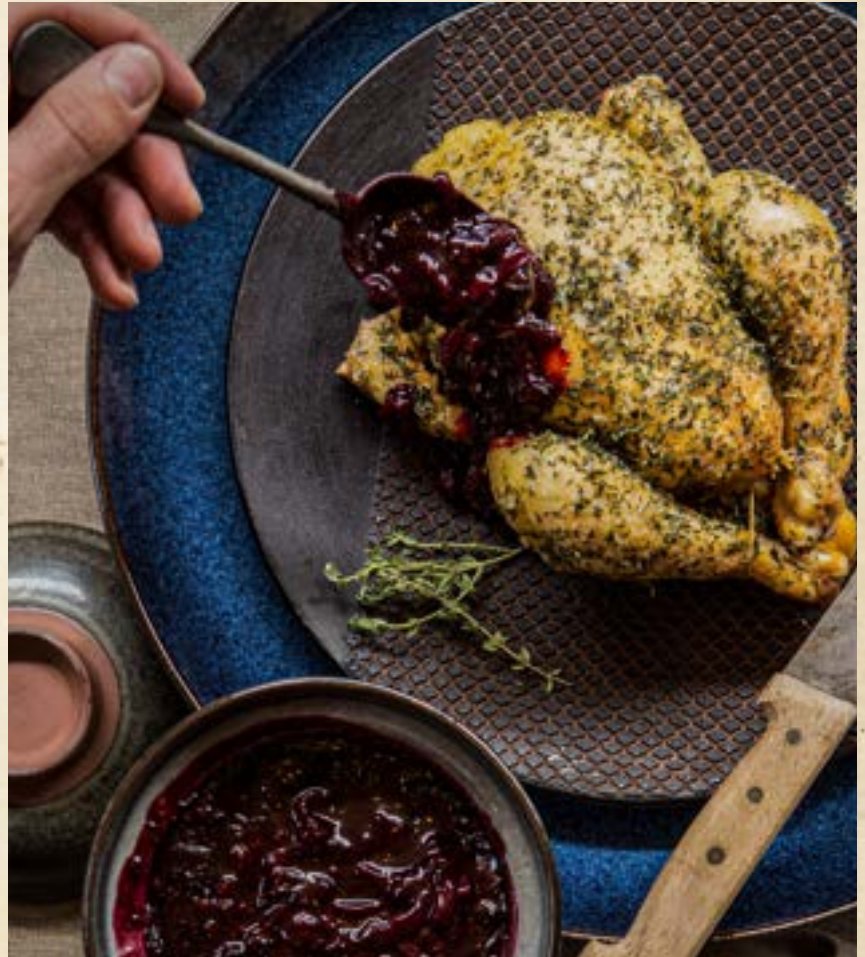


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