

Big Green Egg

v.12.22
Complimentary

LIFE *Style*

The Ultimate Cooking Experience®

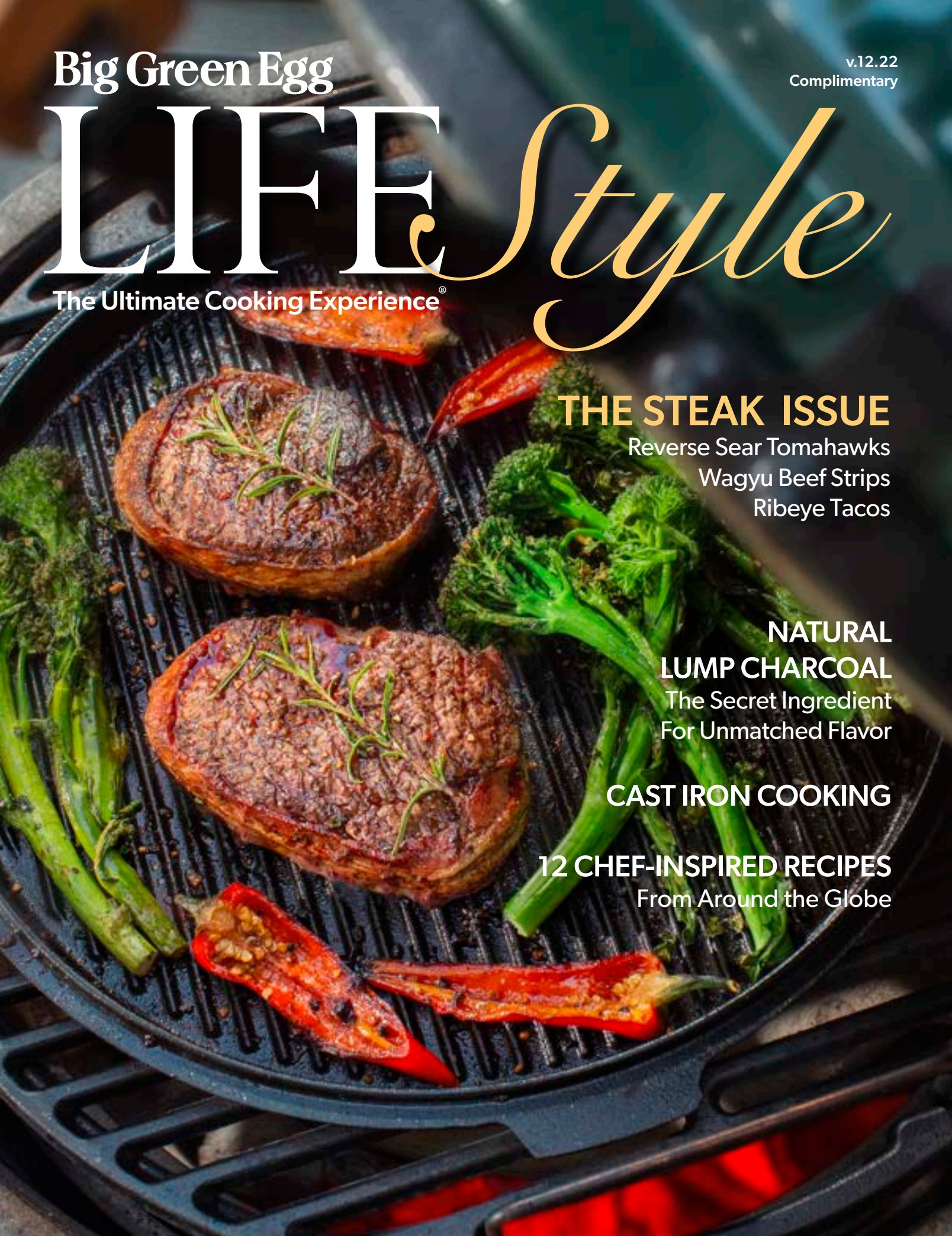
THE STEAK ISSUE

Reverse Sear Tomahawks
Wagyu Beef Strips
Ribeye Tacos

NATURAL
LUMP CHARCOAL
The Secret Ingredient
For Unmatched Flavor

CAST IRON COOKING

12 CHEF-INSPIRED RECIPES
From Around the Globe



Welcome to the Culinary World of Big Green Egg!



Profiles

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Scan the QR or see page 34 to learn more about steak on the Big Green Egg

Your Life Will Never Taste the Same!

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!

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.



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.



Grill

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



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!



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!



Who would have expected that the *Big Green Egg LifeStyle* magazine would be into its second decade of publishing! Congratulations to everyone who makes it happen – especially the grillers, chefs, cooks and foodies around the world who inspire us with their stories and recipes! We enjoy bringing their

passion for the EGG to you, and we hope you, too, are inspired to get outside and create something delicious on your EGG today – you’ll soon discover that whether it’s grilled, smoked, baked or roasted, everything tastes better cooked in an EGG!
Enjoy!

Ardy Arani
CEO and Managing Director

Years ago, I was fortunate to experience a meal prepared in a traditional clay kamado and was amazed at the incredible flavor. As good as the food was, the low quality and inferior thermal properties of the typical kamado grill made it inadequate to use on a regular basis, so we set out to make it better. For almost fifty years, our company has innovated and enhanced our product, constantly striving to make it the very best grill in the world! Along the way, we’ve gained a loyal following from backyard grillers to world class chefs who know that their investment in our amazing product is backed by a successful company with a reputation for manufacturing excellence. Our company stands behind the independent retailer in your community, and we applaud them for unmatched customer satisfaction with everything from lifetime warranty service to customized EGGcessories to enhance your cooking experience!

Ed Fisher
Founder and Chairman
Big Green Egg, Inc.

Big Green Egg is a Purpose-Driven company, supporting charitable initiatives to improve the lives of at need children around the world. BigGreenEgg.com/Purpose-Driven/



EGGs, EGGcessories and Cooking Tools

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What will you do with your EGG today?

Grill
Smoke
Barbeque
Stew
Braise
Bake
Roast
Stir-Fry
Flat Top Griddle
Sear

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

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 no need for a separate grill, smoker or pizza oven – the EGG is designed to handle all of this and more – to perfection!

There is nothing to plug in, no moving parts, and the EGG is unaffected by weather. Its timeless design produces unmatched results.



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 a portable solution for picnics and tailgating when you want to take The Ultimate Cooking Experience with you.



Learn how the
EGG is made





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.

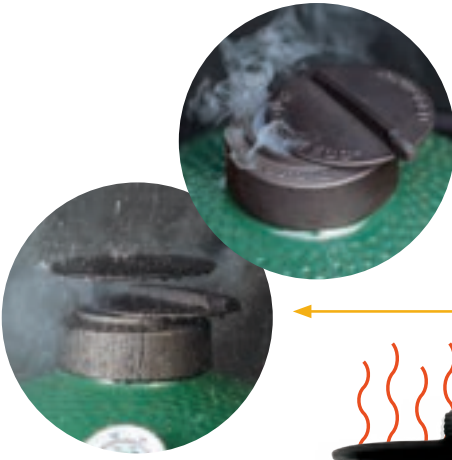
Easy Clean Up

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 easily wipes clean. 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. Each EGG comes with a free Best-In-Class Lifetime Warranty ... it's all about uncompromising quality and a lifetime of enjoyment and performance.

Why an EGG Works Better ... By Design




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

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!



Sealed fire box uses efficient 100% Natural Lump Charcoal



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

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 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 will simply 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.

Wood Smoking Chips and Chunks

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

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, oak, 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.

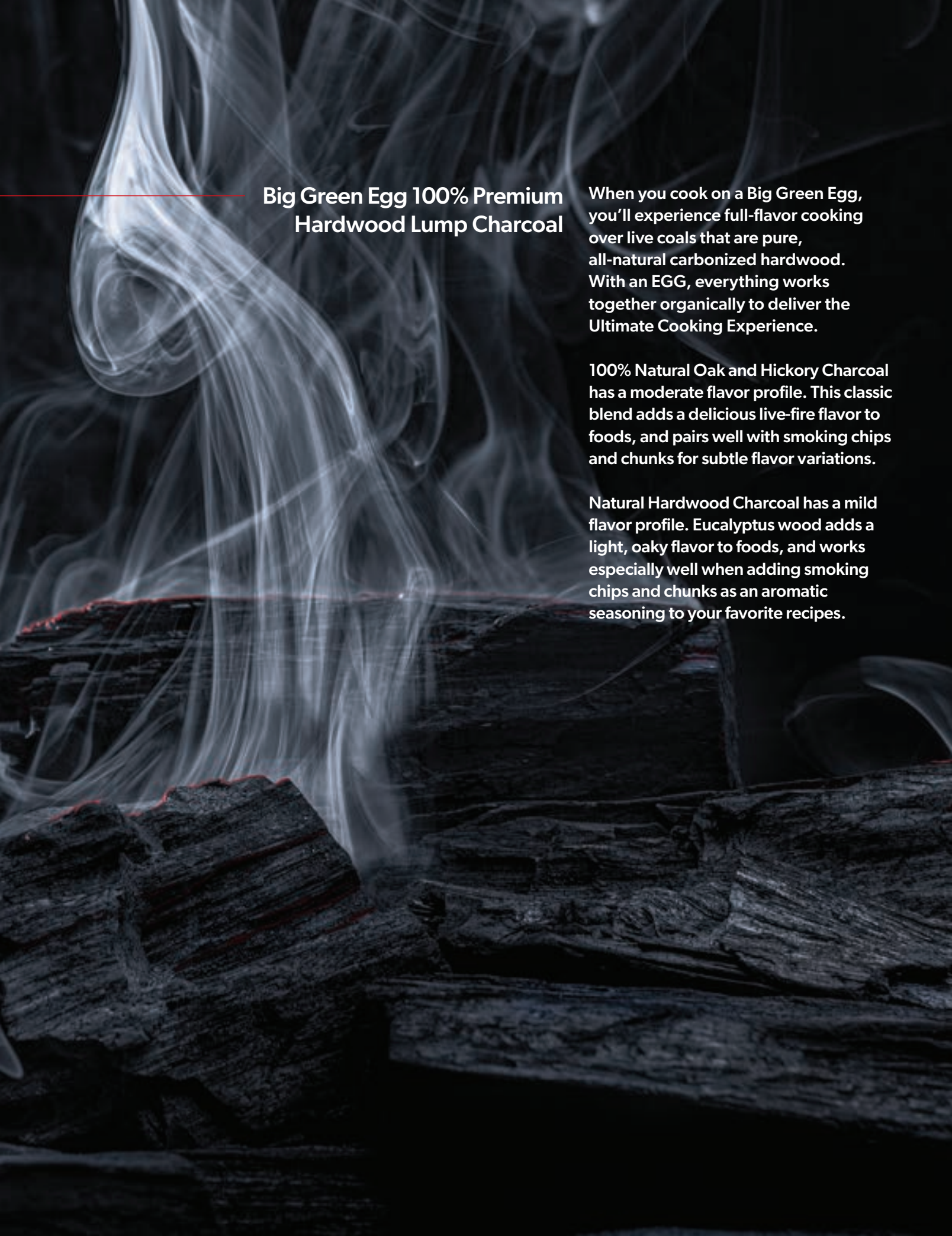
Big Green Egg also offers authentic whiskey barrel smoking chips, made from the very best charred white oak barrels. When aging whiskey, the inside of each barrel is charred to caramelize the wood’s natural sugars before the whiskey rests there to develop its character, flavor and aroma. Once the whiskey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

Learn how Big Green Egg charcoal is made



THE SECRET INGREDIENT

FOR UNMATCHED FLAVOR!



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.

100% Natural Oak and Hickory Charcoal has a 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 has a mild flavor profile. Eucalyptus wood 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.

TOHRU NAKAMURA:

THE BEST OF BOTH WORLDS



"For me, it is the EGG that brings flavor to consummation. We use it in a variety of ways to create flavor. Wagyu beef, lamb, it all turns out perfectly on the Big Green Egg. I truly believe that the traditional, unadulterated taste of grilled meat changes us on the inside: It stirs emotions in us."



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.

Talent, passion, and a healthy dose of discipline will take you far. That has been demonstrated by Tohru Nakamura, the affable head chef at the restaurant Tohru in der Schreiberei in Munich. His German and Japanese roots find expression in his dishes, consistently combining the best of both worlds.

Although he was born in Munich, Japanese cuisine was a big part of Tohru's formative years. "Eating together always played an important role in our family. As a child, I spent a great deal of time in the kitchen with my German mother. My father was born and raised in Japan and met my mother at the University of Stuttgart. We always ate traditional German food for lunch, and my mother would cook Japanese food in the evenings. She learned it from my Japanese grandmother, and also read a lot of cookbooks."

In light of his love for food, drink and cooking, Tohru decided to go into culinary arts after graduating from secondary school and joined the kitchen at Hotel Königshof in Munich. It was there that the young chef met the love of his life, Katharina, also a chef. "We were colleagues, but I wanted clear separation between my professional life and my private one. It took a year and a half for us to become a couple, just before I went to the three-star restaurant Vendôme, in Bergisch Gladbach."

A long-distance relationship followed at first, and then they took the next step and headed off to the Netherlands together, where Tohru went to the three-star restaurant Oud Sluis in Sluis, and Katharina went to the two-star Pure C in Cadzand-Bad, both of which are owned by Sergio Herman. But in 2012, Tohru and Katharina decided to return to Germany because they saw their future there.

"Once we returned to Germany, I went to work at the restaurant Werneckhof. The restaurant and the kitchen weren't all that big. That is why, right from the first day, we worked with equipment like the Big Green Egg, which I became familiar with at Oud Sluis. It's a wonderful cooker and for me, it is the EGG that brings flavor to consummation. We use it in a variety of ways to create flavor. Wagyu beef, lamb, it all turns out perfectly on the Big Green Egg. I truly believe that the traditional, unadulterated taste of grilled meat changes us on the inside: It stirs emotions in us. That is exactly what we strive to achieve – an experience that brings joy to our guests," Tohru says. "We also cook with a lot with vegetables, using local produce wherever possible. We sous-vide the vegetables in broth first so that the flavor can soak right into the core. And after that our vegetables get a flavor boost in the EGG."

Tohru's heritage plays an important role in his cooking. His style is often described as European with a Japanese twist. "Almost every dish has something in it from Japanese food culture," says Tohru.

Thanks to his roots and his philosophy, this chef's cooking style carries a clear personal signature with a distinctive character. Yet, by his own admission, he has not developed any signature dishes. "I always say that we use ingredients which are standard in our style of cooking. For example, I am a big fan of Norway lobster, or langoustine. I find the texture and taste to be without parallel, just like the Japanese Wagyu beef produced by Muneharu Ozaki in Miyazaki. Only a handful of restaurants in Europe carry it. Only a few ingredients in the world give me goosebumps, and Wagyu beef is one of them."

Ingredients

Ozaki Wagyu steak or other beef steak,
appx. 14 oz (400 g)
Mitsuba, Japanese Mountain or flat-leaf parsley

Roasted Shallots and Eggplant Ragout

5 banana shallots
2 eggplants
Small piece of garlic
4 tsp (20 ml) olive oil
2 tsp (10 ml) sherry vinegar
Black pepper and salt to taste

For the Miso Glaze

1½ tbsp (20 g) butter
1½ organic limes
2 tbsp (30 g) light miso paste
2 tsp (10 ml) dark soy sauce

Method

Set the EGG for indirect cooking with the convEGGtor at 300°F/149°C.

Place the banana shallots and eggplants on the grid. Close the lid of the EGG and roast for about 30 minutes until they are soft. Meanwhile, melt the butter for the miso glaze. Finely grate the peel of the lime and squeeze out the juice. Stir all the ingredients for the miso glaze until smooth and set aside.

Remove the shallots and the eggplants from the EGG and let them cool slightly. In the meantime, remove the convEGGtor and replace the grid. Bring the temperature up to 575°F/300°C.

Sprinkle the Wagyu steak with salt and place on the grid. Grill the steak for 30 to 60 seconds per side. Remove the steak from the EGG and place it in the refrigerator for 10 minutes. Remove the Wagyu steak from the refrigerator and let it sit at room temperature for 10 minutes. Meanwhile, remove the skin from the roasted shallots. Set 4 shallots aside.

Finely chop one shallot and the garlic for the ragout. Halve the eggplants lengthwise and scoop out the pulp from the skins. Heat the olive oil in a pan and fry the shallot and garlic for a few minutes. Add the eggplant pulp and cook for a few minutes longer. Season with the sherry vinegar, black pepper and salt to taste and keep warm.

Grill the Wagyu steak (depending on the thickness of the meat) for about 2 minutes per side. Remove the steak from the EGG and let it rest for a few minutes. Brush the reserved four shallots with the miso glaze and grill on all sides. Cut the Wagyu steak into nice slices and sprinkle with salt and pepper to taste. Distribute to four plates with the shallots and the eggplant ragout. Garnish with parsley and serve with the Vegetable Roll with Charcoal Oil. Serves 4.



Scan for the Vegetable Roll and
Charcoal Oil recipes.

Left portrait photo courtesy of Ramon Haindl

WAGYU BEEF WITH ROASTED SHALLOTS AND EGGPLANT RAGOUT



CHEF DAVID ROSE

“IT’S NOT JUST GRILLIN’, IT’S EGGIN’!”

That isn’t just David Rose’s mantra for the cooking he most loves to do, it’s the name of his new cookbook that describes his signature style, “EGGin’” – resulting in special dishes from appetizers to entrees to sweet treats (and even smoked cocktails) from the Big Green Egg. The recipes he chose for the book reflect his Jamaican heritage and classic French culinary training, as well as his Southern inspiration.

David has been surrounded by cooks and cooking all his life. His 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.” With a big extended family – 8 children, a mother that is one of 13 children, and a dad that’s one of 8 – you can imagine the Rose family get-togethers: “Loud and boisterous, good people, and always good food and drink. It’s the best and purest kind of love.”

David’s journey through hospitality included working in restaurants, bars, nightclubs, hotels, and even 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, once 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, international cuisine and food science . . . 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 many high-end clients and professional athletes, 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. “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 has appeared on the “Home & Family” show on the Hallmark Channel. He also is a special events chef and culinary content creator.

About 16 years ago, David was introduced to the Big Green Egg by a friend who invited him to come over for some smoked pork butt. He was intrigued by the big green “thing” doing the cooking – and then he tasted his first pork butt cooked on an EGG. “It was sorcery, black magic, mystery. All I knew was that I wanted to eat as much pork butt as possible from that EGG.”

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

BANANA-NUT PANCAKES WITH RUM-CARAMEL SAUCE



“It’s breakfast, it’s dessert. No, it’s both. Stuffed with bananas and walnuts and griddled on the EGG until golden brown is a great start, but where this recipe really shines is in the sauce . . . a creamy spiced rum sauce with a kick and bananas folded right in there.

Sauce

1½ cups (360 ml) spiced dark rum
2 tbsp (30 ml) unsalted butter
1 cup (240 ml) packed light brown sugar
2 cups (480 ml) heavy cream
½ tsp (2 ml) kosher salt
2 ripe bananas, sliced

Pancakes

1½ cups (360 ml) all-purpose flour
3 tbsp (45 ml) granulated sugar
1 Tbsp (15 ml) light brown sugar
1 tsp (5 ml) ground cinnamon
¼ tsp (1 ml) allspice
2 tsp (10 ml) baking powder
¼ tsp (1 ml) baking soda
¼ tsp (1 ml) kosher salt
1 cup (240 ml) milk
3 large eggs
1 tsp (5 ml) vanilla extract
1 tbsp (15 ml) spiced rum
1 tbsp (15 ml) unsalted butter, melted
2 tbsp (15 ml) unsalted butter, or vegetable cooking spray
1 cup (240 ml) chopped walnuts
2 bananas, thinly sliced
6 ounces (170 g) crushed pralines, for garnish
½ cup (120 ml) confectioners’ sugar, for garnish

Set the EGG for direct cooking with a plancha at 400°F/204°C.

Place the rum in a large saucepot on the stovetop and bring to a boil. Reduce to medium heat, and continue to cook until reduced by half. Add the butter and brown sugar to the pot and whisk until well incorporated. Add the heavy cream and bring to a boil. Then add the salt. Continue to cook for 3 to 4



minutes, until the sauce thickens and reaches the consistency of caramel. Fold in the bananas and continue to simmer for about 2 minutes. Set aside. Rewarm the sauce when ready to serve on the pancakes.

To make the pancakes, whisk together the dry ingredients in a large bowl. Whisk together the milk, eggs, vanilla, rum and melted butter in a separate medium bowl. Make a well in the middle of the dry ingredients. Gradually whisk the wet ingredients into the well in the dry ingredients, until well incorporated and the batter is smooth.

Add the butter or cooking spray to the Big Green Egg plancha. Pour the batter into 4 to 5-inch-diameter circles and place about 1 tablespoon of walnuts and 3 to 4 banana slices on top of each pancake. Cook the pancakes until bubbles begin to form, using a slotted steel spatula to look under the pancake, and flip them once when golden brown. Continue to cook the pancakes for 3 to 5 minutes, until cooked through.

Repeat until you’ve used the remaining batter. Serve topped with the sauce, pralines and powdered sugar. Makes 6 to 8 servings.

Recipe from EGGin’: David Rose Cooks on the Big Green Egg by David Rose. Published December 21, 2021 by Andrews McMeel Publishing. Copyright © 2021 by David Rose. Photography copyright © 2021 by Kathryn McCrary. All rights reserved.

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 and as a cookbook author who wants to share his love of food and EGGin’. “My cookbook is my love letter to food,” he says.

In addition to all of his culinary roles, 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 grilling and, most importantly, educating people about both. “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.”

ROCKING THE WOK

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



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

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 –

It's generally accepted that the wok was invented 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 its significant advances were papermaking, the rudder for steering ships, the raised-relief map and the use of negative numbers in mathematics. But let's talk

just a tablespoon of oil is all that's needed for a pan full of meat, vegetables and noodles done in true stir-fry fashion. The key is to get the wok very hot – just put it directly on your cooking grid or in the EGGspander System's 1-Piece convEGGtor Basket – and then add the oil, after which you should “rock the wok” to evenly distribute the oil. Peanut, avocado and coconut oils have higher smoking temperature and are good choices for a wok, as opposed to butter or olive oil. According to Land of Fish and Rice: Recipes from the Culinary Heart of China, a book about Chinese cooking, “Classic stir-fry is done at very high heat. The Cantonese talk about the wok-hai, the fragrance of the wok from that kind of searing. You can have a bit of drama, a bit of hissing, a bit of smoke when you're stir-frying.”

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

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

STIR-FRIED NOODLES WITH KING PRAWNS



The Big Green Egg Carbon Steel Wok is the ideal accessory if you want to quickly prepare a quick, tasty and complete meal in no time. You can adjust the intensity of peppers to spice up the dish to your liking. With extra-thick udon noodles, wonderful king prawns and a sticky Asian marinade, it's sure to be delicious!

Ingredients

- 12-16 king prawns
- 1 red sweet pointed pepper
- 1 red onion
- 1 clove garlic
- 1 spring onion
- 1 red Spanish chili pepper
- ¼ cup (60 ml) peanut oil
- 14 oz (400 g) cooked udon noodles
- 2 sprigs of coriander
- 1 lime

Marinade

- 1½ tbsp (22 ml) oyster sauce
- 1½ tbsp (22 ml) black bean sauce
- 1½ tbsp (22 ml) soy sauce
- 1½ tbsp (22 ml) ginger syrup

Method

Set the EGG for direct cooking with the convEGGtor Basket to a temperature of 425°F/218°C.

Meanwhile, mix all ingredients for the marinade together. Peel the king prawns and mix them with the marinade. Remove the stem from the pointed pepper and cut the flesh into strips. Peel the red onion and cut into half rings. Peel and thinly slice the clove of garlic. Cut the spring onion and the chili pepper into thin rings. Finely chop the coriander leaves and cut the lime into wedges.

Place the Carbon Steel Grill Wok in the convEGGtor Basket and close the lid of the EGG. Preheat the wok for a few minutes until it is nice and hot. Pour the peanut oil into the wok to heat for a minute. Remove the king prawns from the marinade and place them in the wok (keep the marinade) and add the pepper, red onion and garlic. Close the lid of the EGG and leave to cook for approximately 3 minutes.

Carefully pour the marinade you set aside into the wok with the shrimp and add the noodles, spring onion and chili pepper. Cook until the noodles are hot, stirring the mixture frequently and closing the dome of the EGG after each action. Remove the wok from the EGG; spoon the noodles into bowls, garnish with a wedge of lime and sprinkle with coriander.



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. As a bonus: a handy bamboo spatula is included with the wok.

THE LONG AND WINDING ROAD:

THE HIGHLAND SCRAMBLE IS ABOUT BIKERS, BEAUTY AND BIG GREEN EGGS



Of all the locations in mainland Britain where a Big Green Egg has been used for cooking, we can say with some confidence that the most northerly—and also quite possibly the most beautiful—is on the grounds of a holiday home by the edge of a rugged coastal cliff at the apex of the Scottish Highlands: the destination of a long day’s ride on the Highland Scramble.

The Scramble is a five-day motorcycle trek that, over the course of each summer, takes groups of about 15 riders along some of the most gasp-inducing roads the UK has to offer. Each tour is led by Tim and Sal Stevens – a brother and sister who grew up in the Highlands – and their friend and business partner Steve Erbrick, an American from rural Pennsylvania who, with his crofter’s beard and Gaelic colouring somehow manages to look the most Scottish of them all.

Steve, who came to Scotland in 2019 to study for an MBA, first connected with Tim and Sal over Instagram while looking for a start-up to work with for his dissertation project, but he – like they – never aspired to being a tour guide. “This was never our plan,” says Sal. “I’ve never worked in events, apart from being a waitress for one weekend in 2007!”

The trio’s main business is Bikerbnb, an online booking platform designed to connect travelling motorcyclists with motorcycle-friendly accommodation. The Scramble was a small marketing exercise that somehow burst its banks and flooded their lives. “It started with us thinking, ‘Why don’t we put together some routes and get some nice food involved, and take people to some of our favourite places across the Bikerbnb platform?’” explains Tim. One tour turned into many.

Now it’s a central part of the business, dominating their summer. “I do love it,” says Steve, “although I’ve never worked harder at something in my life. It’s 100 percent a passion project and is all about the connections we make with

people, the experiences we have in this beautiful country, and the shared love of motorcycling. It’s an amazing filter for finding like-minded people, people who are into good food, good drink and being outdoors.”

Each day starts and ends at different lodgings several hours apart, so there’s a sense of purpose (and a touch of urgency) to the group’s progress. Some of the routes are twisty and interesting, some are long and straight, most are scant in traffic and unfold for miles without the intervention of lights or junctions, leaving the riders free to enjoy the open road and the views on either side: mountain lakes so still and reflective they look like polished glass, deserted beaches, picturesque villages, hills made up of every conceivable shade of green. Even the road signs are a joy, filled with place names that are either grandly Gaelic (Cnoc an Fhreicheadain) or entertainingly odd (Badcall, Midfield, Tongue).

Every break along the way, whether for coffee, lunch or an overnight stay, is spent in a friendly establishment from the Bikerbnb stable that doesn’t just tolerate bikers but actively enjoys them stopping by, even when – as happens whenever the rain rolls in off the sea – they show up looking like the rescued crew of a North Sea shipwreck. In the evenings, in comfortable, characterful glamping sites and holiday houses, the riders eat ridiculously well, feasting on food prepared on an arsenal of Big Green Eggs.

“The food’s a big part of it for us,” says Tim. “We’re big foodies in my family. I’m really into my cooking.” Like their love of motorbikes, Tim and Sal’s love of food is inherited from their father, Roy. The north of Scotland is the historic heartland of the art of fish smoking, and Roy is a master smoker: his signature can be found on the packets of smoked salmon sold at Marks & Spencer, Britain’s famous retail chain. Whenever he’s free, Roy joins up with the Scramble to help with the cooking, while



GOAN VENISON CURRY



There's no ingredient more representative of the Scottish Highlands than the meat of the wild deer that graze on the region's grasses, heather and berries. And there's nothing more characteristic of Britain's openness to global flavours – and the deeply rooted influence of Indian cuisine in particular – than cooking that venison into a curry. Here, the rich gaminess of the meat is a perfect foil to some generous spicing.

Ingredients

2½ lbs (1.2 kg) Scottish wild venison, cut into 1 inch (2-3 cm) pieces
6 black peppercorns
3 cloves
2 tsp (4 g) fennel seeds
4 dried red chillies, or 1 tsp (2.5 g) chili flakes
1 tsp (2 g) cardamom seeds
2 tsp (5.6 g) white poppy seeds
2 cinnamon sticks
1 tsp (3 g) ground turmeric
1 tsp (2 g) ground cumin
1 tsp (2 g) ground coriander + more for garnish
4 tsp (20 ml) vegetable oil
1 large onion
3 large cloves of garlic
14 fl. oz (400 ml) coconut milk
10 fl. oz (300 ml) water
2 tsp (10 ml) tamarind paste
Salt to taste

Method

Set the EGG for indirect cooking with a convEGGtor at 375°F/190°C.

Add a Dutch oven to the grid to preheat. Dry fry the peppercorns, cloves, fennel seeds, dried red chillies, cardamom seeds, white poppy seeds and cinnamon sticks for 1-2 minutes until fragrant, then remove from the heat and allow to cool. Place the cooled spices into a grinder or pestle and mortar with the salt, turmeric, cumin and ground coriander. Grind to a fine powder.

Heat the oil in the Dutch oven, add the onion and garlic and cook over medium heat for 2-3 minutes. Add the venison and stir-fry for 5-6 minutes or until the meat is browned. Add in the spice mix mixture and stir-fry for another 1-2 minutes. Add the coconut milk and water and simmer for 25-30 minutes. Mix in the tamarind paste and cook for a final 2-3 minutes. Then serve, garnished with plenty of coriander. Serves 4.

Tim and Sal's mother Pam adds to the bonhomie by baking fresh shortbread for every trip.

The role played by the EGG was, like so much of this venture, a happy accident. "We didn't know anything about Big Green Egg until one of our suppliers hooked us up with one for a couple of months," says Tim. "We tried it out and just fell in love with it from the moment we got to cook on one." It is, he says, the perfect tool for bringing the best out of the region's incredible produce. "We try to source all of our ingredients from local farmers – the meat and the vegetables. Our salmon comes from Orkney, where the North Sea meets the Atlantic Ocean."

The EGG, with its robust engineering and lid-down cooking modes, is perfectly adapted to a climate that swings between crystalline sunshine and relentless squally rain. It also complements the Royal Enfield bikes and Belstaff jackets that have become part of the Scramble signature – a rollcall of quality materials, flawless performance and timeless design. Most importantly, the EGG isn't just a tool for feeding people, it's a social hub. So long as the notoriously fickle Scottish weather stays kind, the riders begin each evening sitting around the EGGs, sipping on

drinks and reliving the day's adventures while the cooks work their magic.

Ultimately, that's what the Scramble is all about: not just a ride but a connection. "On the first night, everyone is a bit awkward and uncomfortable, sitting apart," says Sal. "And then, by the fifth night, the tables have all been pushed together. Everyone's eating and drinking, laughing and ribbing each other. You'd think they'd all been friends for years."



The Enameled 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 5.5 quart (5.2 liter) enameled Dutch Oven is easy to clean, dishwasher safe and heat-resistant to 450°F (232°C).

BAKING

From Pizza to Cakes:
You Can Bake It All on the EGG



Would you pay \$12,000 for a pizza? If you're inclined to part with that kind of money, you can ask the restaurant Luis XII, in Salerno, Italy, to cook their specialty pizza for you in your home kitchen. You'll enjoy a perfectly aged dough topped with three types of caviar, lobster from Norway, buffalo mozzarella cheese and grains of pink sea salt from the Murray River in Australia.*

Or, you can just top your pizza dough with pepperoni, the most popular topping (followed by sausage at number two), some cheese and some tomato sauce and cook it on the EGG. If you opt for simply good dough topped with olive oil and spices, you'll be emulating the ancient Greeks and Romans. ("Modern" pizza originated in Naples, Italy, in the late 18th century, when tomato was added.)*

Ah, pizza – that Friday night treat, Super Bowl favorite, college dormitory staple, better-leftover-for-breakfast food. It's a

big part of our culinary lives and thanks to the Big Green Egg you don't need a wood-fired brick oven to get the best pizza – backyard grillers as well as renowned chefs around the world know that, when set for indirect cooking, the EGG performs like a super-efficient fire brick oven. In fact, EGG owners know a secret ... that the Big Green Egg bakes better than wood-fired ovens ever could, because heat from the natural charcoal radiates in a convective flow within the thick ceramic walls of the dome, allowing your pizza to cook very evenly. Looking for something different for pizza night? Check out the dozens of pizza recipes on our website, including ones for Lahmajoon: Armenian-inspired Flatbread Pizza; Mushroom, Onion and Pesto Pizza; Jalapeno Popper Pizza; or Grilled Cheesesteak Pizza. You can even make dessert pizza on the EGG – in the height of summer's berry abundance, try our Very Berry Pizza, with blueberries,

raspberries, honey and crystallized ginger.

It's not much of a leap from pizza to other baked goods: Artisan breads, casseroles, quiche, lasagna, pastries, cakes and pies – the EGG excels at all these dishes. Desserts on the EGG are easier than you may think. Dump Cake requires one cast iron skillet and three ingredients. Candy Cookie Cake requires only four. (Even kids can bake these!) Get more inspired with Chocolate-Kahlua Pound Cake or our Honey Lemon Cheesecake.

Or, you could try the old-fashioned New Zealand favorite Louise Cake. Said to be named after Princess Louise, one of Queen Victoria's daughters, to celebrate her wedding, Louise Cake consists of a thin base layer of cake or cookie crumbs topped with raspberry or plum jam and coconut meringue. There are slight variations from region to region and family to family. The Kiwi cooking bible, Edmonds Classics, rated the Louise Cake sixth in the top 100

NEW ZEALAND LOUISE CAKE

Ingredients

9 tbsp (128g) unsalted butter, at room temperature
¾ cup (180 ml) white sugar
3 egg yolks, at room temperature
½ tsp (3 ml) vanilla extract
2 cups (480 ml) all-purpose flour
2 tsp (10 ml) baking powder
¾ cup (180 ml) raspberry jam

Coconut Topping

3 egg whites, at room temperature
¼ cup (60 ml) white sugar
1¼ cups (300 ml) shredded coconut
1 tsp (5 ml) vanilla extract

Method

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

Lightly grease an 11x7-inch baking pan. Line with parchment paper, leaving a bit of paper overlapping the edges. Combine the butter and sugar in a bowl; beat with an electric mixer until light and fluffy. Add the egg yolks one at a time, beating well after each addition. Mix in the vanilla extract. Sift the flour and baking powder in a small bowl; fold into the creamed mixture until it comes together as a dough. Press into the lined baking pan; prick all over with a fork. Bake in the EGG for about 10 minutes. Remove from the EGG and spread with raspberry jam.

Beat the egg whites in a bowl until soft peaks form. Add sugar, 1 tablespoon at a time, continuing to beat until stiff peaks form. Gently fold in coconut and vanilla extract. Cover the jam layer with the meringue. Bake about 20 minutes until the meringue topping takes on a light brown color. Cool in the pan for 2 to 3 minutes, then carefully lift out the cake using the parchment paper and move to a wire rack. Once cooled, cut into squares.



favorite Kiwi recipes.**

Let's back up a minute and consider that you might want something a little more "upscale," like Beef Wellington in Pastry or Massaman Curry Chicken, rather than pizza. You can also do that on the EGG – in fact, you can bake across the spectrum of foods. On a camping trip? Try Dutch Oven Breakfast or your freshly caught trout for Cedar Planked Trout.

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 the Big Green Egg achieves better results – with more intense flavor – than any other type of oven.

* Source: 36 Amazing Facts You Didn't Know About Pizza, denirospizza.com
**thespruceeats.com

Handy Baking EGGcessories.



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.

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.



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.

MARGARET HIRSCH

AN EXECUTIVE'S FAVORITE DOWNTIME ACTIVITY: BRAAING ON THE EGG

Her first job was washing hair in a salon at the age of 12. Today, Margaret Hirsch is the Executive Director and Co-Founder of Hirsch's, the biggest independently owned electronics, appliances, air conditioning and home furnishing business in southern Africa, a company that she and her husband Allan founded in 1979.

A self-described jack-of-all-trades, doing everything from invoices to product delivery to installation during the last 40+ years, she is also a passionate advocate for the Big Green Egg for one simple reason: Everybody in south Africa has a braai and the Big Green Egg is not only the best looking but also the most eco-friendly braai. For those unfamiliar with South African braais, it's a "grill, especially an open outdoor grill built specifically for the purpose of braaing, or grilling meat." More importantly, a braai is a social event. The braai is practically a national sport in South Africa, with specific rules of etiquette – for example, no "backseat braaing – don't pipe up and suggest different ways the Braaimaster could do things."*

When Margaret saw her first Big Green Egg while in the US, her impression was simply, "WOW, it's big and I would love to have one of those on my patio. As time went on, I loved the fact that it's extremely eco-friendly and a terrific long-lasting appliance that goes well beyond being a braai," says Margaret. "It's innovative, different and aesthetically fantastic. Every dish you could cook on the Egg – and that's just about every dish you can think of – is packed with flavor."

Margaret and her husband live on a game farm in KwaZulu-Natal, a province in southeast South Africa (also known as "the garden province") and make regular use of their Large EGG. She cooks meat for her family but, as a vegan, she can also cook what suits her. "Mostly, I grill sweet corn and cauliflower steaks and make baked beer bread, and I usually include a vegetable lasagna because it cooks very quickly in the EGG. I also like to grill spatchcock chickens, because even if not eaten right away they are always useful to keep in the freezer. The flavor is so much better than oven roasted chicken. Lamb is also a favorite, but there is nothing like a whole filet. And, a braai is not a braai without boerewors, our beloved South African sausage."



Hirsch's has become a powerhouse brand with 14 branches and 6 Concept stores in South Africa where customers can find anything from toasters and coffee makers to freezers, washers and dryers, outdoor furniture, premium mattresses and electronics. Each store carries a mix of EGG sizes – and a variety of EGGcessories. It's a far cry from the tiny refrigeration and air conditioning repair shop in Durban that was the genesis of today's Hirsch's. The company has built its reputation by being associated with quality brands. "I've always been impressed that Big Green Egg is so committed to the best quality," says Margaret. "It is really a superior cooker and is why the EGG brand is associated with quality."

Margaret Hirsch is not only an expert in braaing on the EGG, she's an inspiration to businesswomen throughout Africa. Margaret has been the recipient of over 40 business awards. Most recently she was given a Lifetime Achievement Award by the Africa Women Innovation and Entrepreneurship Forum, which celebrates women who have been social change agents on the continent. Margaret has been a great inspiration to girls and women around the country and globally – she has helped uplift schools in the poorer communities around South Africa, providing desks, chairs and mattresses for preschool children for their midday rest and, above all, she leaves an inspiring message wherever she goes, encouraging the children to be goal setters and reach for the stars.

"One of my longstanding goals is to empower girls and women to believe they can do anything they want through hard work," says Margaret. "I'm always impressed with the women who have adopted the EGG as a superior tool for their cooking skills – this applies to typical 'backyard barbecuers' as well as professional chefs. We've had some incredible female chefs showcase their skills on the EGG – Margot Janse, a very influential Dutch chef who was head chef at La Quartier Francais in Franschoek, South Africa, and Caroline McCann, owner of Braeside Meat Market in Johannesburg. Braaing is not just for men! I hope these and many other women are an inspiration to girls and young women to learn it and do it."



“The Big Green Egg fits very conveniently into our garden on our farm in KwaZulu-Natal and with the wonderful weather that we have in this country, it is perfect for entertaining guests. Big Green Egg has gone all out to make the braaing experience as seamless as possible.”

SPATCHCOCK CHICKEN

In addition to impressing your friends and family, there are several other advantages to spatchcocking a chicken (or a turkey, for that matter!)

By flattening the turkey with the legs out to the sides, the thighs and drumsticks are more exposed, which means that they cook faster. This allows the dark meat to reach a higher temperature than light meat, so the turkey cooks evenly and the white and dark meat finish together. Also, all the chicken's skin is exposed to the full heat of the EGG at the same time, so you end up with juicy meat and crispy skin for the whole bird.

Ingredients

1 whole chicken about 4 lbs (1.8 kg) each, cut spatchcock style
Big Green Egg Savory Pecan Seasoning

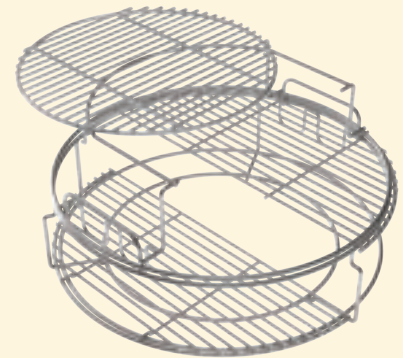
Method

Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C.

Rinse the chicken thoroughly and dry well with paper towels. Season the chicken on all sides with the seasoning.

Place the chicken on the cooking grid, meaty side up, and cook for about 1 hour and 15 minutes until golden brown and cooked to an internal temperature of 165°F/74°C deep in the breast and 180°F/82°C in the thigh.

Remove to a platter and tent loosely with foil. Let rest for 5 minutes; carve and serve. Serves 4.



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.



Learn how to spatchcock poultry

BRAD SCOTT, BJ'S COUNTRY MARKET

A YOUNG MAN PLAYS WITH FIRE – AND CREATES
AN ENDURING MEAT-AND-GRILLING BUSINESS



Brad Scott got his start in all things meat while working at Darling's IGA, a retail store and slaughterhouse in his hometown of Exeter, Ontario, Canada. His boss was a true "meathead," leading employees in cooking lunches at the slaughterhouse over a wood fire, using a metal bread rack from a local bakery as their grill. "It was 'caveman' stuff, but we cooked the best meals – really simple, really good and really great memories." Brad was all of 14 years old.

By age 18, he had moved on and up, as an apprentice in an outlet of the large grocery chain

A&P, learning about the finer cuts of meat. But he wasn't always satisfied with the quality of the meat. "Quality has always been very important to me," says Brad. "If you start with an excellent quality piece of meat, you have a much better chance of having a perfect result every time."

In 1986, Brad and his wife, Janey, moved to the town of Delaware, just outside London, home to a small grocery store that his wife pronounced "weak" on meat. She suggested that Brad talk to the owners about taking over the meat department. He ended up leasing the meat department from the owners and starting BJ's Prime Cut Meats. New parents to the first of their three children, starting a business was challenging – "We were kind of like, 'What are we thinking?'" says Brad. "But we always had meat to grill!"

Three years later, he took over the whole store and renamed it BJ's Country Market. For a while, Brad's customers were more about low price. That was frustrating, says Brad, because he wanted them to appreciate quality. "I think I was just too stubborn to quit my preaching." BJ's Country Market has now been in business in the same building for 34 years. The store carries beef, chicken, lamb, bison and pork, including house-made sausages.

About 15 years ago, some acquaintances decided to open a weekend-only Big Green Egg store right across the road from BJ's, with Brad supplying meat for them to cook in demonstrations. The owners ended up bringing back an EGG from their trip to Big Green Egg's annual EGGtoberfest in Atlanta and Brad claimed it. "I knew that with my passion for quality meat and my love for grilling over charcoal, the EGG would make the experience even better," says Brad. Eventually, the owners tired of running a business on their weekends and Brad took it over, incorporating


the inventory to his store. BJ's now carries all seven sizes of EGGs, along with a full line of EGGcessories, charcoal, wood chips, spices and sauces.

Brad's first experience cooking on the EGG was homemade pork sausages, and it's still his favorite. "The EGG gives depth to the flavor of everything cooked on it, and it stays that way. Do you know how good a leftover sausage done on the EGG is the next day? You just can't say that about food cooked on most other grills. I also love to cook pizza on the EGG. And when I do vegetables, I'll make sure they're in an open pan to catch some of the dripping from the meat." BJ's also makes turkey sausage and a special chunky chicken sausage using chicken thighs, spices, spinach and cheese. He also offers a very mild one, just salt and white pepper, for the Dutch.

That Dutch sausage is in homage to his wife's mother Oma (the Dutch word for grandmother). She not only inspired the recipe for the mild sausage – "the Dutch don't much like garlic or other spices" – she was the inspiration 10 years ago for Oma's Kitchen, the branding for BJ's prepared foods for takeout or eating on the outside patio in warm weather. "Everything branded as Oma's Kitchen – daily fresh-baked bread, sandwiches made with meat smoked on the EGG, shepherd's pie, scalloped potatoes and numerous other foods – all are a nod to Oma and her recipes," says Brad.

As far back as his teenage years learning about meat, Brad – who uses the brand name Butcher Brad – has been focused on where his meat comes from and is glad to see this growing trend in customers' attitudes. "At Darlings, they raised some of their own cattle and the rest came from ranchers within an hour. Using local cattle was important to them. The importance of sourcing and supporting local farmers and ranchers was a lesson not lost on me. The chickens we have at BJ's come from a farm just up the hill, so we know how they're raised. Most of the bison in Canada comes from western provinces but we're now carrying bison that's being raised in Ontario." The Scott family is also raising its own small herd of Angus cattle on a farm owned by daughter Jordan and son-in-law Sean. They currently have five cows and five calves grazing on green pastures and getting grains as well. And, notes Brad, "no growth hormones or antibiotics – just good quality beef from the ground up."

BJ's Country Market is a multi-generation business – Oma may have passed on, but Brad's and Janey's three children work in the business and have since they were very young. When the family works with customers, advising them on their meat and EGG purchases, Brad stresses how easy the EGG is. "We show them its ease of use, reliability and durability and really emphasize the flavor profile the EGG can deliver. With efficiently burning charcoal, wood chips and the variety of rubs you can use, the flavor from food cooked on the EGG simply can't be beat. And what is good eating if it's not about flavor?"



Reverse-seared steak is slow-smoked, then seared, for a perfectly pink and tender center.

REVERSE-SEARED TOMAHAWK STEAK

Ingredients

40 to 48 oz. (1.13 to 1.36 kg) tomahawk steak
Salt and pepper to taste
1 tbsp (14 g) butter

Method

Set the EGG for indirect cooking with a convEGGtor at 250°F/121°C.

Bring the steak to room temperature and season all sides with salt and pepper. Place on the grid and roast until the internal temperature reaches 125°F/52°C for medium rare; remove from the EGG and cover. Remove the convEGGtor and add the 2-Tiered EGGspander Rack, set for cowboy-style cooking with the small grid near the coals. Raise the EGG temperature to 550°F/288°C.

Place the steak on the grid and sear for 1 minute. Flip the steak and cook for another minute or until your desired internal temperature is reached – remember that the meat temperature will rise a few degrees once removed from the heat. Move the steak to a cutting board and top with butter. Let the steak rest for 8-10 minutes, slice and serve.

Photography by Mykhail Baehr @baehrphotography



The Big Green Egg is reknowned 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 Ana Roš, Hiša Franko
Kobarid, Slovenia

Cook with Kait and Sam Omdal,
Online Chef
Sooke, British Columbia, Canada

Alejandro Gutiérrez,
Sociedad Mexicana de Parrilleros
Mexico

Chef José Pizarro, The Swan Inn
Esher, England

Chef Simon Cantin, Restaurant Manitoba
Montreal, Quebec, Canada

Chef Eric Auclair, Brine and Grill
Ottawa, Ontario, Canada

Chef Mimmo Alboume, Botica
Atlanta, Georgia

Chef Dick Middelweerd, De Treewsijkhoeve
Waalre, The Netherlands

Chef Tom Kerridge, The Butchers Tap & Grill
Marlow, England

Chef Sven Elverfeld, Aqua
Wolfsburg, Germany

Chef Sam Elliott, Pasture
Bristol, England

CARTEL COFFEE ROASTERS

FEELING THE BURN WITH NASHVILLE HOT

Almost any version of “Nashville hot” will give you burning lips and sweat on your brow. This style of fried chicken is Music City USA’s claim to culinary fame and, while it varies, the recipe always includes cayenne pepper (that’s the HOT) and paprika, and usually black pepper and garlic powder. Some versions add a little sugar, dill pickle juice and dry mustard powder. Nashville hot can be a dry rub or an oil or paste brushed on the chicken after frying. With some versions calling for a whopping six tablespoons of cayenne pepper, it’s no wonder that Nashville hot chicken has been described as “a punishment and a joy at the same time.”*

In Nashville, the restaurant credited with the current craze – Prince’s Hot Chicken Shack, which has been open continuously since 1945, but “hidden” for decades in Nashville’s African-American community – stays open frying Nashville hot chicken until midnight on weekdays and 4:00 a.m. on weekends. Prince’s is still largely considered the gold standard for Nashville hot chicken. It’s now run by the founder’s great-niece, who calls Prince’s hot chicken “a cleansing,” among other choice terms. Long-time customers call it an addiction. In Nashville, there’s even a Music City Hot Chicken Festival held every 4th of July weekend. And in 2018, the James Beard Foundation gave Prince’s Hot Chicken Shack an American Class Award for inventing the dish.

As word of the “hurts so good” Nashville hot chicken spread, cities all around the U.S. began offering up their own version of the dish. Southern California is now considered a hot bed, pun intended, of the Nashville hot chicken love affair. There’s even a restaurant in Melbourne, Australia (opened by a former Nashville chef) that serves it. It’s cooked there the “traditional” way – in a skillet – but at Cartel Coffee Roasters, also in Melbourne, founder Nathan Johnston uses his Big Green Egg for his version of Nashville hot.

Wait – a coffee roaster and coffee and wine bar and hot chicken? Yes. Cartel Coffee Roasters is a specialty coffee roaster whose self-described “journey for coffee excellence” has taken it all over Australia and the world, with coffee projects in Ethiopia, Uganda,

Burundi, Kenya, Colombia, India and Indonesia. Cartel’s began experimenting with adding food cooked on the Big Green Egg after the first long pandemic lockdown in Melbourne as a way to “up our food, as well as bring a bit of buzz to our little laneway in Melbourne,” says Nathan. Cartel’s is in Somerset Place, which

is tucked in behind one of Melbourne’s busiest streets and has been home to everything from the local science fiction fan club in the 1960s to cricket bat manufacturers, bookshops and bike shops. It’s made up of warehouses on one side and the back entries to shops on the other. Cartel’s EGG and a few small benches and tables sit on a narrow strip for mingling just outside the door.

“We started with cooking a few Portuguese-style chickens, marinated in lemon juice, olive oil, paprika, oregano, brown sugar and a red chili pepper, and then we added brisket and various beef cuts,” says Nathan. “One of the things we love about smoking on the EGG is how similar it is to coffee roasting – knowing your drum size, batch load,

starting and ending temperature and rate of rise. It’s very similar, just over a much longer period. When Melbourne reopened, we found that our food offerings were quite popular with customers and so we kept it going. As it’s been picking up, the EGG has now become the secret weapon in our prep line-up with a main item being the smoke-fried buffalo chicken used in the chicken jaffle.” A jaffle is the Australian name for a closed toasted sandwich and was created by a man who patented the jaffle iron in the 1950s, which is similar to a waffle iron or a panini press. Think: toasted bread with a delicious gooey center.

Cartel’s smoked spicy chicken should be, in Nathan’s words, “a beautifully golden/orange chicken with crispy breading and smoky, juicy interior.” You can keep it mildly hot with their mixture of salt, pepper, garlic and paprika, or you can go full Nashville hot and add the traditional cayenne pepper. Cartel’s serves theirs as a sandwich with onion jam, pickles and coleslaw on the side, unlike Nashville purists who serve Nashville hot with a couple of slices of plain white bread and a pickle or two. In the end, it isn’t about the bread or the sides, it’s about what level of lip tingling and brow mopping you want.





NASHVILLE HOT SMOKED CHICKEN SANDWICH

Nashville Hot is a style of fried chicken that is Music City USA's claim to culinary fame and, while it varies, the recipe always includes cayenne pepper (that's the HOT) and paprika, and usually black pepper and garlic powder. Some versions add a little sugar, dill pickle juice and dry mustard powder. Nashville hot can be a dry rub or an oil or paste brushed on the chicken after frying.

Ingredients

4 lbs (1.8 kg) boneless, skinless chicken thighs
4 cups (1 L) buttermilk
Big Green Egg Nashville Hot Seasoning
5 eggs, beaten
3 cups (700 ml) all-purpose flour
8 milk buns or soft white buns
Optional toppings: Onion jam, pickles, coleslaw,
crumbled bleu cheese

Method

Sprinkle a light coat of seasoning on the chicken, and then coat in buttermilk for 24 hours to allow the chicken to marinate. After 24 hours, remove the chicken from the

buttermilk. Whisk together the flour and ¼ cup Nashville Hot Seasoning (or to taste). Dip the chicken in the eggs, then coat with the flour mixture.

Set the EGG for indirect cooking with a convEGGtor at 225°F/110°C.

Place breaded chicken on grid and smoke for about 45-60 minutes. The final result should be a beautifully golden/orange chicken with crispy breading and a nice smoky, juicy interior.



Discover the full line of Big Green Egg's seasonings, barbecue sauces and hot sauces

CHEF MIMMO ALBOUMEH

“COOKING SHOULD ALWAYS BE FUN
AND FEEL LIFE-AFFIRMING”

Beautiful, tasty paella: This is not your average “leftovers.”

The word paella likely comes from an Arabic word, pronounced *baqaayya*, meaning “leftovers,” a claim based on the 8th-century custom in which the servants of Moorish kings in Spain would take home the rice, chicken, and vegetables their employers left at the end of the meal. Paella is claimed by the Spanish in Valencia, an autonomous region in Spain on the east coast, as their authentic national dish. It is, at its heart, a rice dish, primarily because the Moors began cultivating rice in Spain when they arrived from North Africa about 711 AD.

Mastering paella takes time, skill and the best ingredients (including good drinking wine). For Mimmo Alboumeh, the chef and founder of Botica in Atlanta, Georgia, those skills started with the basics: peeling potatoes in his family home in Lebanon and, later, in Italy and Spain. The family included 50 members, all in close proximity – not uncommon in Lebanon during the civil war of the 1970s – centered around Mimmo’s great-grandmother. “She was a great cook, as were many of the women in my family. They were bossy, but cooked without recipes. It was always ‘just a pinch of this’ or ‘enough of that for flavor.’” While living in Spain, Mimmo began to learn about Spanish dishes, including paella. As a young teenager, he realized cooking was his passion, often going to the store and getting a leg of lamb and experimenting with flavors for a stew. “At that age, it was less about the technique and the ingredients and more about the excitement that I was able to make a meal.”

Mediterranean cooking frequently takes place over an open fire and the most important ingredient in open fire cooking, says Mimmo, is the charcoal. “If it looks good and smells good, it will cook good.” Adding wood enhances any dish – in the U.S. common wood added is pecan, apple, mesquite, oak and hickory, in the Mediterranean it’s often from olive, orange and lemon trees. Fruit wood imparts a milder flavor important for seafood, such as branzino, a mild white fish that Mimmo loves to cook, and for the seafood in Mimmo’s paella cooked on the EGG – cobia, shrimp, octopus, calamari, mussels, clams and lobster tails.

Mimmo got his first EGG in 2004 from a friend who won it at a charity event. He began experimenting and learning to cook with it at home for his family of five. “I’m self-taught, and that was the case with the EGG. At first, I used it only for grilling, not smoking. My cooking philosophy is to experiment – you have to



fail in order to learn. With the EGG, you can quickly master the essential ‘tricks’ – the airflow vents are critical. Once I got comfortable with the EGG and all the ways you can use it, I cooked on it all the time. Now, at the restaurant we use two EGGs every day, cooking all the meats for our tacos, tamales and enchiladas.” Specialty dishes from the EGG include a smoked short rib barbacoa taco, smoked meatballs using Wagyu beef, and Mimmo’s famous smoked beef chili. Botica’s tacos are Mexican “street style,” which Mimmo learned to love while visiting Mexico City. Street tacos are smaller (served in a three-and-a-half-inch soft flour or corn tortilla), served from a cart vendor, and meant to be eaten on . . . well, the street. “The street taco vendors are also making their grandmothers’ recipes,” says Mimmo. In Mexico, the tacos are usually stuffed with meat (pork, beef, lamb, carne asada) and topped with onions, cilantro and salsa, but don’t

include the lettuce, tomatoes and cheese in Tex-Mex tacos. One of Mimmo’s cooks at Botica is from Mexico City – “He knows every street taco stand in the city and when we visited we ate every taco we could in five days.”

Pizza is a popular dish cooked on the EGG and Mimmo has an expert chef tip for home cooks: smoked olive oil done on the EGG. It’s just olive oil heated to a high temperature with a split jalapeno pepper and lemon zest. When you add the smoked olive oil to, for example, a basic pizza of San Marzano tomatoes, garlic, salt and basil, “You’re taking your pizza to an entirely different level,” says Mimmo.

Like most professional chefs, Mimmo is very particular about his ingredients, especially for his paella, using only one of two brands of saffron he has to order online and one brand of smoked Spanish paprika. He also buys his ingredients from a carefully curated list of top vendors – and from people like Bill the Farmer. “He has one acre in Decatur, Georgia, and grows various types of peppers, tomatoes, including heirloom tomatoes, and other produce. Recently, he brought me some beautiful bibb lettuce. Everybody needs a Bill the Farmer.”

Mimmo is constantly revising and testing recipes. His red pen for marking up a printed recipe is as important to him as quality ingredients and his EGGs. “I’m a cooking perfectionist because I want every guest to leave completely satisfied and want to come back. But when you’re cooking at home, don’t forget the fun. Cooking should always be fun and feel life-affirming.”

Chef photo courtesy of Botica



BOTICA SEAFOOD PAELLA “MAR Y TIERRA” BY CHEF MIMMO

Ingredients

Rice

2 cups (394 g) calasparra rice, short grain
2 qts (1.9 L) water
1 tbsp (15 ml) kosher salt
2 bay leaves

Paella

¼ cup (60 ml) olive oil
3 cloves garlic, chopped
½ medium sweet onion, diced
½ medium red bell pepper, diced
½ medium green bell pepper, diced
1 oz. (28 g) Spanish cured chorizo, sliced
1 cup (240 ml) fish or chicken stock
¼ cup (60 ml) sherry fino wine
¼ cup (60 ml) tomato puree
2 tbsp (30 ml) kosher salt
1 tbsp (15 ml) sweet paprika
Pinch of saffron threads, soaked in ½ cup boiling water for 30 minutes
8 oz (230 g) chicken thigh meat, sliced
8 oz (230 g) cobia fish, chopped
8 oz (230 g) shrimp, shells on
4 oz (115 g) octopus, sliced
4 oz (115 g) calamari rings
4 lobster tails
2 oz (60 g) green peas

8 oz (230 g) mussels, washed
8 oz (230 g) manila clams, washed
1 tbsp (15 ml) olive oil
¼ cup (60 ml) sherry fino wine
Chopped parsley
Lemon wedges

Method

For the rice: bring water to boil, add salt, bay leaves and rice; cook at medium heat for 5 minutes. Remove, strain and put aside.

Set the EGG for direct cooking without a convEGGtor at 400°F/204°C.

In a cast iron skillet or paella pan, add ¼ cup olive oil and sweat the vegetables for 5 minutes. Add the chorizo, stock, wine, tomato puree, salt, paprika and saffron water; simmer for 15 minutes.

Add the pre-cooked rice. Spread the sliced chicken, shrimp, fish, octopus, calamari, lobster and peas on top and cook for 10 minutes. Add one tablespoon olive oil, mussels and clams and cook for about 8 minutes until the shells open.

Add the fino wine and simmer for 5 minutes. Remove the pan from the EGG and garnish with chopped parsley. Serve with lemon wedges and your favorite Spanish Albarino wine. Serves 4-6.

If you're in Atlanta and want paella, be aware that Botica's "world famous paella" is only available after 3pm on Wednesdays (complete with live Flamenco music in the restaurant). And it always sells out!



Cast Iron Skillet

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

ADRIAN SEYFFERT

HOLD THE SAUCE, MAKE THE SALSA

With a father who is an engineer, it's no surprise that Adrian Seyffert learned the fine points of being meticulous about recipes and ingredients. But he also learned to experiment. In fact, that's what he and his father set out to do every Sunday morning when they went to the supermarket for ingredients to use cooking on his father's XL EGG. "A new batch of ingredients and a new experiment always resulted in dad's notes," says Adrian.

This was more than a decade ago, when Adrian was still living at home. Sunday cooking on the EGG became a bonding and learning time for the two. In addition to their own trial-and-error process, Adrian and his father watched a lot of cooking videos. Adrian also tested out new flavor combinations on other foods in the family's kitchen. "This is the way to get good at cooking – just keep experimenting." Steaks on the EGG were the main attraction – ribeye, filet, beef ribs and skirt steak – although they also cooked fish and shrimp. They "observed" the American holiday of Thanksgiving and cooked a turkey on the EGG.

Over time, Adrian became slightly obsessed with cooking on the EGG, which led to posting videos to a social media channel with his brother's help. In 2017, he approached the Big Green Egg distributor in Mexico to gauge their interest on working together and was invited to make videos promoting the EGG, to cook at their booth at "Grill Master," hosted by Sociedad Mexicana de Parrilleros, the largest barbecue festival in Mexico, and present some courses at the Big Green Egg Culinary Center in Monterrey. This all led to a job as manager of the Big Green Egg Official Store and Culinary Center. "Imagine your much-loved hobby suddenly becoming part of your job – it was a dream come true," says Adrian.

Classes on pizza are very popular, as are classes on surf and turf and big steaks, including picanha, which is often called top sirloin cap, rump cover or rump cap. "On average, people here in Monterrey light up their grills once or twice a week. This is definitely 'grill city.' Those who have an EGG come to classes because they want to get comfortable using an EGG. It's not at all complicated once we help them understand the basic concepts of airflow and temperature control."

Adrian particularly likes creating new salsas for his EGG dishes. An abundance of chiles in Mexico – from jalapeno to

ancho, poblano, habanero and serrano – offer multiple ways to create novel salsas. "In Mexico, we are more about the salsas than the barbecue sauce, such as in the U.S. and other parts of the world. For one thing, we usually don't use sugar in sauces or rubs, which is common in U.S.-style barbecue sauces. We have many different flavor profiles for salsa and not all of them are 'spicy,' although you can certainly have that with just a habanero pepper with lemon juice. Or you can have a salsa that's less spicy, with green tomatoes, onion and cilantro. Some salsas can

be quite interesting, such as a red wine reduction salsa. At a restaurant here, you're likely to be served four to six different types of salsa. Salsas bring many different elements to a typical barbecue here in Mexico. We typically don't serve a lot of fruit-based salsas, such as mango or pineapple, like you may have in the U.S. Out of 100 salsas you'd read about here in Mexico, there might be two or three that are fruity."

Chili peppers can be a source of confusion for even the most avid salsa eater, says Adrian, because the same chili has one name for fresh and one for the dried version. "A jalapeno, for example, is a chipotle once it's dried; a poblano becomes an ancho. You will get a totally different flavor profile based on fresh vs. dried."

All chili peppers are rated on the Scoville Heat Unit – a SHU is a measurement of the number of times capsaicin (the chemical compound that makes your mouth burn and your body sweat) needs to be diluted by sugar water. The higher the Scoville rating, the hotter the pepper. Sweet bell peppers have a zero SHU, while the Carolina Reaper pepper, the hottest in the world, has a SHU of 1.5 to 2.2 million. A typical bottle of "hot" sauce has only about 5,000 SHUs. The capsaicin is found in the ribs and seeds of a pepper, so if you are making your own sauce, scrape out the seeds and remove the ribs for less kick.

"Salsa is everything to us Mexicans," says Adrian. "I always encourage my American friends to make salsa, not use something out of a bottle – it will totally change the depth of flavors on your steak or other meat. Put ingredients such as tomatoes, onion and your peppers directly on the charcoal in your EGG for an even better flavor. And remember that you can use salsa with your EGG-cooked pork, fish, chicken, beef – here we make everything into a taco."





"In Mexico, we make everything you can cook on the EGG into a taco. It's our national pastime."

RIBEYE TACOS WITH CHORIZO SALSA

Ingredients

8-10 oz (226-284 g) ribeye steak
8 corn tortillas
8 oz (226 g) shredded Manchego cheese
Olive oil
Salt and pepper to taste
¼ cup (60 ml) chopped cilantro
Avocado slices
1 lime, cut into wedges
Salt and pepper to taste

Chorizo Salsa

8 oz (226 g) pork chorizo
3 medium fresh tomatoes
½ white onion
3 serrano peppers (remove seeds if you want a less spicy salsa)
2 dried guajillo peppers
2 garlic cloves, minced

Method

Set the EGG for direct cooking at 425°F/218°C with the cooking grid removed.

For the salsa: Place the tomatoes, onion and serrano peppers directly on the hot coals, turning occasionally, until they are nicely charred – about 8-10 minutes. Move them to a bowl and set

aside. Bring a small pot of water to a boil; remove from the heat and add the guajillo peppers for about 5 minutes to hydrate. Remove the peppers from the pot and reserve.

Add the cooking grid to the EGG, and then add a cast iron skillet to preheat. When the skillet is hot, add a drizzle of olive oil, then add the chorizo. Cook for about 6-8 minutes, then remove the skillet and set aside to cool. Dice the cooled vegetables; mix together with the cooked chorizo and minced garlic.

For the tacos: Set a Half Moon Cast Iron Plancha on the cooking grid to preheat. Brush the ribeye steaks with olive oil; season with salt and pepper. Place the ribeye steaks on the grid for about 2 minutes; flip the steaks and sear until the desired internal temperature is reached. Set aside.

Warm the corn tortillas on the grid. Top each tortilla with sliced ribeye, chorizo salsa and Manchego cheese. Garnish with cilantro leaves, thin slices of avocado and a squeeze of lime juice. Serves 4. Enjoy!



CHEF-QUALITY TOOLS Make Preparation and Clean-Up a Breeze

The stainless steel fire bowls, with 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.



Thanks to the Big Green Egg line of planchas, skillets, Dutch ovens and other cast iron cookware designed and optimized to be used in an EGG, grillers are embracing cast iron for its durability, low maintenance and ability to hold heat.

CAST IRON COOKING: EAT YOUR VEGETABLES!

“The glossy black skillets are easy to find, relatively inexpensive, and versatile tools in our kitchens, but they are more than mere workhorses. They get their heft from the metal from which they are cast, but also from the freight of memories: of the people we inherited them from, the meals we made in them and the lessons we learned from them.”*

George Washington’s mother, Mary Ball Washington, so loved her cast iron cookware that she specified in her will who should have it upon her death. Passing down beloved and well-used cast iron – along with the family recipes cooked in it – is not uncommon.

From creamed corn to quesadillas to a giant cinnamon bun, a cast iron skillet can cook it all. And it’s been doing so as far back as 220 A.D. in Asia. 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 can withstand 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. By the 16th century, the cast iron pot had spread throughout Europe. 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.

Although it fell out of style in the U.S. in the latter part of the 20th century, cast iron cookware has made 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 planchas, 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.

While today many people covet their cast iron for the “basics” the earlier generations in their family made routinely – in the cornbread-cooking south, for example, a traditional cast iron skillet is almost a requirement – home cooks with their well-worn and well-seasoned cast iron are using them more frequently for side dishes such as vegetables. Maybe you just got a box from your local community supported

agriculture (CSA) farmer or a trip to your local produce stand. Can you cook those beautiful carrots, bite-sized tomatoes, beets or brussels sprouts in them? Yes, you can – and you should. When you cook your vegetables in a cast iron skillet you’ll get a more concentrated flavor, such as in asparagus, or a more concentrated bit of natural sweetness, such as in corn. And little more is needed than a small amount of oil or butter and salt and pepper. Because cast iron retains heat so well, your cooking time is short, and you can create a slightly charred exterior in a few minutes. You could cook multiple vegetables together – corn, squash, bell pepper, onion – and use the cooked mixture in omelets, salsa or burritos.

Home cooks and chefs alike love cast iron because of its ease of use and its usefulness in cooking all types of food and in all ways – you can fry, sear, broil, bake, sauté, braise and stir fry. If you have several, use your cast iron plancha to sear and roast a ribeye on the EGG and then add a skillet with fresh vegetables for your sides. Finally, use that skillet for a chocolate chip cookie brownie to round out your meal’s flavors. Remember an essential truth about this cookware that has appealed to generations: “. . . when you give a little bit of love to it, it gives a whole lotta love back.”*

*Every cast iron pan tells a story, *Washington Post*, 04.13.2021

CAST IRON-CARAMELIZED HARISSA CAULIFLOWER

Cast iron cooking in the EGG transforms raw cauliflower into golden, caramelized deliciousness. It's lovely just as it is but combine it with a little harissa and a sprinkling of nuts and it becomes a show-stopping addition to a Middle Eastern feast. With minimal effort and very few ingredients, you can turn the humble cauliflower into a punchy centerpiece.

Ingredients

1 medium cauliflower
1 jar of harissa paste
4 tbsp (60 ml) agave nectar
1½ cups (150 g) toasted walnuts
½ cup (50 g) toasted pine nuts
2 tsp (10 ml) thyme
Salad leaves, to garnish

Method

Set the EGG for indirect cooking with the convEGGtor at 300°F/149°C.

Remove the outer leaves from the cauliflower. Place the cauliflower into a cast iron skillet and baste generously with harissa. Add to the EGG and close the lid.

While the cauliflower roasts, coarsely chop the walnuts and pine nuts. Mix with thyme and season with sea salt flakes to taste.

After an hour of cooking, brush the cauliflower with agave syrup gently and return to the EGG.

After 2½ hours, the cauliflower should be cooked through. Remove from the EGG and carve into steaks. Serve scattered with the nut crumble and some salad leaves.

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."



FABIAN AND ROTEM HOLZKAN

FROM A SMOKING CLOSET TO A SMOKING BUSINESS



Born in Argentina but an immigrant to Israel at just a year old, Fabian Holzkan grew up in a home infused with the culinary arts: His father was a chef and his mother a cook in a hotel.

When Fabian moved to Maalot Tarshiha, a city in northern Israel not far from the border with Lebanon, he learned to appreciate the paleo way of eating

and decided to produce homemade sausages, purchasing a used sausage-filler machine from one of Israel's artisan sausage makers, and set to work.

"It seemed to me that the natural path of development was to go next to curing and smoking meats, so I purchased my first smoking closet, second hand, from the same source," says Fabian. "I downloaded information and watched countless clips on how to smoke meats. I bought books on smoking that explain the essential aspect of the spicing process, books detailing the cuts of meat, books on knife sharpening and on any other topic that seemed relevant to learning. I experimented with a lot of odd things during that period – there's no type of wood I didn't burn and no spice I didn't test out."

Every Saturday, his wife Rotem, who was very supportive of Fabian's journey of discovery, would invite friends to their garden to taste the smoked meats he was making and give them their opinions. "We knew that neighbors living above our apartment weren't thrilled with it, but they suffered in silence and let us carry on," says Fabian.

One Saturday a friend was relaxing at the table after having enjoyed his meal and created a social media page that he called "Fabian's Smoke House." Fabian and friends began to "check-in" each time they got together to eat the meat he was cooking in the smoker, but one day Fabian and Rotem decided to take things a step further. "Loving to entertain, we decided to open our garden to hosting events using the name my friend had created – Fabian's Smoke House."

"One of the most commonly eaten meats in Israel is lamb, which is highly popular throughout the Mideast, with its unique flavor and good balance of fat. This recipe is one of the dishes I love serving at workshops and every event: smoked lamb neck, which comes apart into threads, in a Druze or Lebanese pita with fresh vegetables, sesame-based tahini sauce, and amba, a fermented green mango chutney. Enjoy!"

With views from their garden towards the green Galilee Mountains, they hosted hundreds of people for smoked meat meals. They also traveled to other people's homes to run events for them. "I was in charge of the meats while Rotem attended to salads, side dishes and desserts," says Fabian. "About that time, I also noticed there was a vacuum in Israel around the entire topic of meat smoking, yet a lot of people were showing interest in learning more about meat, smoking and grilling, and also about quality lump charcoal, with nowhere to learn and test recipes. We also saw the rise of specialty butchers producing cuts of meat less familiar to Israelis and, most recently, more imported quality products such as the Big Green Egg. That's when I decided to offer meat smoking workshops based on the knowhow and experience I'd gained over the years."

Fabian purchased an XL EGG three years ago and simply fell in love with it – its beauty, ability to easily produce the smoked cuts with a minimum of handling and its simple use of natural lump charcoal and wood. He moved his smoking activities from the closet smoker to the EGG, learning how to use it to its best advantage. Then he created a workshop on meat smoking focused on the EGG, and began offering workshops at the EGG importer's showrooms as well as in his garden. "I can proudly say that thousands of people have enjoyed my workshops to date and have come to appreciate this amazing smoker."



LAMB PITA

Ingredients

- 1 lamb neck, appx. 4.4 lbs (2 kg)
- 6 tbsp (100 ml) apple juice or apple juice concentrate
- Druze or Lebanese pita (Druze is thinner and larger – you can also use whole wheat flatbread)
- Finely sliced lettuce, diced tomatoes and thinly sliced spicy green pepper for garnish
- Mild smoking chips or chunks (Fabian uses cherry and oak together)

Dry Rub

- 1 tbsp (15 ml) sweet/piquant red pepper paprika
- 1 tbsp (15 ml) fresh ground black peppercorns
- 1 tbsp (15 ml) garlic powder
- 1 tbsp (15 ml) dry amba powder (optional)
- 1 tbsp (15 ml) cinnamon
- 1 tbsp (15 ml) salt
- 1 tbsp (15 ml) brown sugar
- 1 tbsp (15 ml) cumin powder

Tahini Sauce

- ½ cup (120 ml) raw tahini paste
- 1½ cups (360 ml) water
- Freshly-squeezed juice of one lemon
- 1 tsp (5 ml) salt
- 2 tbsp (30 ml) dry amba powder

Method

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

Marinate the lamb neck in natural apple juice or concentrate, which will be the “glue” for the dry rub. Cover the neck with the dry rub.

Place the lamb neck in the EGG and smoke for 3 hours. After 3 hours, wrap it first in butcher’s paper and then in aluminum foil to ensure it is fully sealed and continue smoking for approximately 5 hours until the meat is tender to the touch. Remove the meat from the EGG and, when cooled slightly, remove the bones and the tough tendon and shred the meat.

Briskly mix the tahini sauce ingredients until a thick liquid forms. Finely slice lettuce, dice tomatoes, slice a spicy green pepper. Place some vegetables on the pita’s lower half, then lamb meat; drizzle with tahini sauce.

Start rolling the pita from the bottom edge upwards. After the first full roll, fold the left and right sides of the pita in onto the roll, then continue rolling until the pita becomes a closed roll. Cut into rounds like sushi, drizzle tahini sauce on the rounds and serve.



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.

ON THE COVER: **STEAK ON THE BIG GREEN EGG**



Scan the code for steak recipes and cooking techniques

A mouthwatering grilled steak can be prepared in many different ways, but regardless of the cut of beef and the cooking technique, the versatility of the EGG will give you perfect results every time.

Select Your Steak: Whether you choose a tenderloin, ribeye, porterhouse or New York strip, you can cook it to perfection on the Big Green Egg. When selecting a steak, keep in mind how many people you'll be serving and your preferred cooking methods. For larger steaks, 1½ inches or thicker, reverse searing is suggested; for thinner steaks, direct grilling or cast iron methods work best.



Cast Iron | Using the cast iron skillet or plancha method adds the perfect crust on your steak with just a hint of smoke. The EGG is set for direct cooking at 500°F/260°C with the cast iron preheated on the grid. For extra flavor, be sure to baste the steak with butter and herbs such as parsley, thyme or rosemary.



Direct Grilling | For a traditionally grilled steak, set the EGG for direct cooking without the convEGGtor at 400°F/204°C and cook until the desired internal temperature is reached. For those beautiful crosshatch grill marks, place the steaks at a 45° angle to the grid. Then rotate 90° and sear again, flip and repeat.



Cowboy or Caveman-Style | Similar to the traditional reverse sear method, these methods start by roasting the steak, then finishing the steak directly over the coals, creating a delicious crust. Flipping the EGGspander Multi-Level Rack over so the grid is directly over the coals is the easiest way to accomplish the Cowboy finish. The Caveman-Style, not for the faint of heart, finishes the steak directly on the hot coals.



Reverse-Sear | A sure-fire way to get a juicy, tender steak is the reverse-sear method. Set the EGG for indirect cooking with the convEGGtor at 250°F/121°C and roast the steaks until they reach an internal temperature of 115°F/46°C. Reset the EGG for direct cooking (without convEGGtor) at 500°F/316°C, place the steak back on the grid and sear on each side until the steak reaches the desired internal temperature.

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. 17.6 lb (8 kg) | **127884**

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. 17.6 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 WOOD



▼ 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 (Item: 120410)



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



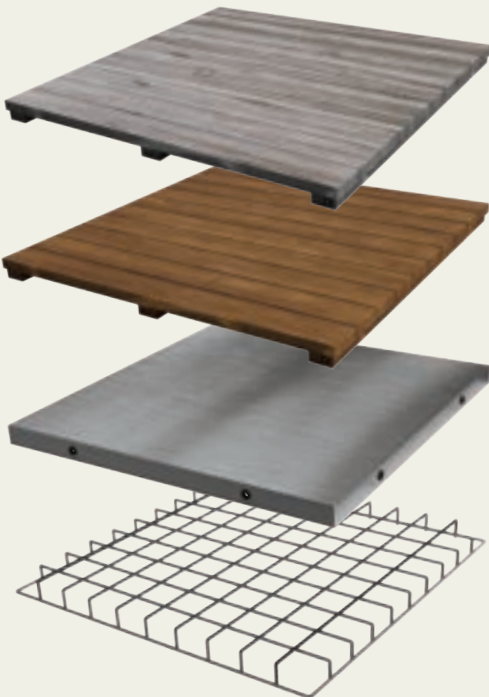
▲ BBQ Tool Hooks

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!



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**

▼ **Modular Nest 3-Piece Accessory Kit**
Make the most of your Modular Nest setup. The Utility Tray works as an ash pan or a tool tray; the Towel Holder holds cloth or paper towels. The Storage Rack keeps tools, sauces or drinks conveniently near the EGG. Powder-coated steel | **126948**



Custom 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 Acacia or Farmhouse-Style Table. Set of 4, with 2 locking casters. 2 in (5 cm) height. | **114662**

► **Modern Farmhouse-Style Tables** are designed and custom-built for the Big Green Egg, and incorporate design elements that are contemporary, yet comfortable – and look at home in any outdoor space. The modern farmhouse style is the perfect blend of a traditional country-home look with a more minimalist contemporary design.

53 in / 135 cm

127716 XL
127709 L

72 in / 183 cm

127730 XL
127723 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 (53 x 38 cm) 17.5 x 11 in (44 x 28 cm)
- 121141 2XL 120694 XL
- 121134 XL 120687 L
- 121127 L 120670 M
- 120663 S



Acacia

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.

- 115454 2XL
- 115447 XL
- 115430 L

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

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 **Instant Read Digital Thermometer with Bottle Opener** gives highly accurate food temperature readings in seconds! Features a convenient bottle opener. | **127150**



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, Acacia Tables and Farmhouse Tables. Dome covers for built-ins are also available.



Scan here to see the full cover line



▲**Dual Probe Wireless Remote Thermometer**
This remote wireless thermometer monitors temperatures from up to 300 ft / 91 m. 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

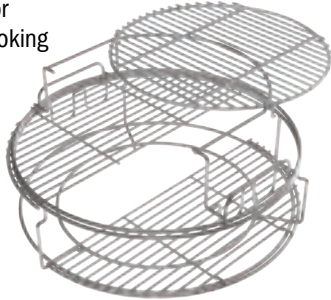
Unleash your culinary creativity with the ultimate expansion system for a Big Green Egg!

► 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

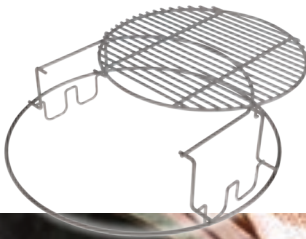
121196 XL
120724 L
127242 M



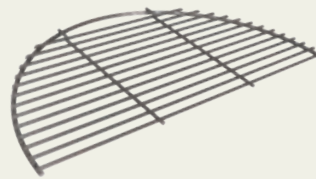
► 2-Piece Multi-Level Rack

- 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

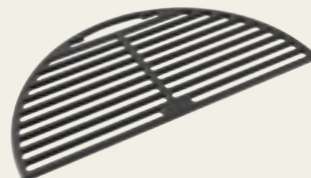
121202 XL
120731 L



◀ Half Moon convEGGtor Stone

For indirect cooking

120960 2XL **121035 L**
121820 XL **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 **Enameled 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**



◀ Cast Iron Grill Press

The Grill Press creates perfect “smash” burgers with crispy edges and a juicy center, and prevents curling when cooking bacon or ham. The press will also help you achieve perfect sear marks when grilling steaks and seafood, and is a great tool for creating paninis and other pressed sandwiches. | **127648**



Specialty Cookware

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

◀ Cast Iron Sauce Pot

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



▼ 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

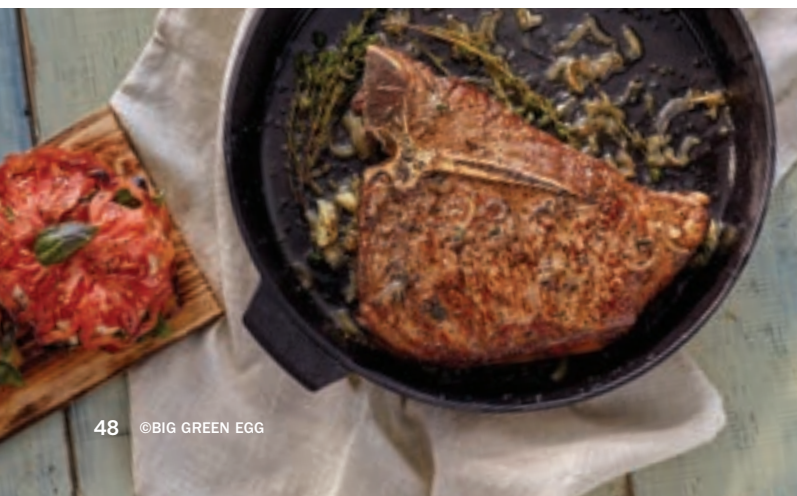
117656 2XL, XL, L 14 in (36 cm)
120137 2XL - MX 10.5 in (27 cm)

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)



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.

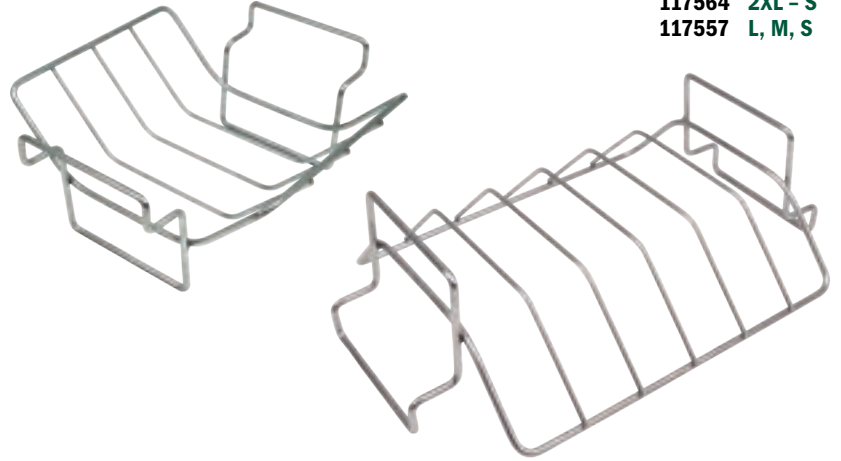
Combine all spices in a small bowl. Remove the membrane from the ribs and apply seasoning to both sides. Place the ribs in the Rib and Roast Rack, bone side down, and cook for one hour. Flip the ribs and rotate the rack 180°. Cook for another hour.

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.

▼ 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



▼ 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)



Grilling Tools

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

► 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**



▲ Bamboo Cutting Board

The eco-friendly Bamboo Cutting Board is both beautiful and functional ... built for outdoor use by the EGG, perfect for carving grilled meats and vegetables, and attractive enough to use for serving at the table. 20 in (51 cm) x 16 in (41 cm). | **127969**

► Stainless Steel Flavor Injector

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

▼ Vertical Poultry Roasters

Using a vertical roaster on the EGG will produce the juiciest, most flavorful poultry you’ve ever tasted! Vertical roasters hold a chicken or turkey upright during cooking for even browning and easier carving when done. The ceramic 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 - M
Ceramic 119766 2XL - S



▲ Folding Beer Can Chicken Roaster

Folds flat for easy storage and fits **2XL - M** EGGs. | **127754**



◀ **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**

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



▼ 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



▲ **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



▲ 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



▲ 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 soft-grip handles provide a comfortable and secure grip. | **127655**
All three hardworking tools are also available individually. **127662 Grill Spatula**
127426 Wide Spatula
127679 Silicone Basting Brush

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

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



► 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**



▲ 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



▲ Wooden BBQ Tool Set
This wooden barbecue tool set includes everything you need for your cookout! Stainless steel shafts keep heat safely at a distance, and wood handles provide a comfortable grip. BBQ Tongs, Grill Spatula and Basting Brush. | **127686**



▲ 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

▲ 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



◀ EGGmat

Protect the area around your EGG with the heat, mildew and stain-resistant EGGmat. Made in the USA from eco-friendly recycled materials. 30 in x 42 in (76 cm x 107 cm) | 117502

▼ 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

► 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 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

▲ 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.



Cookbooks and Novelties

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▲ EGGin': David Rose Cooks on the Big Green Egg

Let celebrated Chef David Rose show you how easy it is to use the Big Green Egg ... it's more than just grilling, it's EGGin'! Enjoy delicious, versatile recipes, from apps, to veggies, entrees, sweet treats and even smoked cocktails ... recipes that reflect David's Jamaican heritage and classic French culinary training, as well as his Southern inspiration. 168 pages | **127778**

▲ Cooking on the Big Green Egg

Award-winning food writer James Whetlor brings together a collection of tempting recipes designed to help you get the most out of your Big Green Egg. With James's tips, you'll cook your way through 70 amazing recipes, and with this outstanding book by your side, you'll go from beginner to EGGspert in no time. 208 pages | **127693**

▲ Ray Lampe's Big Green Egg Cookbook

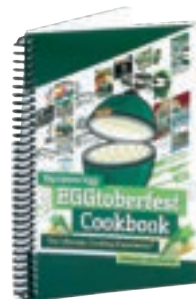
Ray "Dr. BBQ" Lampe has written the ultimate cookbook for EGGheads - packed with more than eighty great recipes covering all the diverse techniques that the versatile EGG can deliver! Noted for classics like the NFL Gameday Cookbook and BBQ RoadTrip, Dr. BBQ now puts his spin on EGGing with page after page of mouth-watering recipes. Makes a great gift for all outdoor cooks. | **118073**

▲ The Original Big Green Egg Book

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! This beautiful hard-bound (208 pages) cookbook is bursting with innovative ideas and creative recipes! | **079145**

► Big Green Egg EGGtoberfest® Cookbook

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



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Sauces and Seasonings

Classic, bold and unique flavors to spice up any dish

▼ Big Green Egg Seasonings

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



120571 Savory Pecan
120540 Sweet & Smoky
120557 Ancho Chile & Coffee

120564 Citrus & Herb
126412 Nashville Hot
126429 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 Sweet Kentucky Bourbon
126603 Moppin' Sauce



▲ 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 Dill Pickle



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The All-In-One Grill

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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