

Big Green Egg

v.13.23
COMPLIMENTARY

LIFE *Style*

The Ultimate Cooking Experience[®]

LIVE FIRE COOKING
Taste the Difference!

**Cedar-Planked
SALMON
BON BONS**



**ODE TO THE
BURGER**
A Timeless American Staple

CHEF INSPIRED RECIPES
From Around the World

ROTISSERIE COOKING
On the Big Green Egg

Gather, Cook, and Share.

Bringing Family and Friends together for almost 50 Years!

Since 1974, the Big Green Egg has brought people together with delicious meals to celebrate, connect, and make memories. From holiday gatherings to summer barbecues, family dinners to lakeside cookouts, creating and sharing food cooked on the EGG is an experience to remember. Available in over fifty countries, professional chefs and backyard grillers from around the world all agree that the Big Green Egg is the Ultimate Cooking Experience!

Who would have expected that the Big Green Egg LifeStyle magazine would now 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 amazing creations! We enjoy bringing their passion for the EGG to you, and we hope you will be equally inspired to get outside and create something delicious on your EGG today! It really is the most versatile grill in the world, and you'll soon discover that whether you grill, roast, smoke, or bake, everything tastes better cooked on 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. And yet, as good as the food was, the low quality and inferior thermal properties of a typical kamado grill make 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 lifetime warranty from a successful company with a reputation for manufacturing excellence. We are proud to support independent retailers in your community, and we applaud them for unmatched customer satisfaction with everything from lifetime warranty service to customized EGGcessories and plenty of advice to enhance your cooking experience!

Ed Fisher
Founder and Chairman





Big Green Egg LIFE *Style*

IN THIS ISSUE

FEATURES

- 10 The Chef and the Huntress, Ima Bos and Ingrid Hermans, The Netherlands
- 14 Sizzle and Smoke: Steven Raichlen, United States
- 16 Ode to the Burger
- 18 Two Bobs Bakery, Australia
- 20 Frankie Fenner Meat Merchants, South Africa
- 22 Winter Grilling on the EGG, Canada
- 24 An Andalusian Feast, José Pizzaro, United Kingdom
- 28 The Quintessential Concha, Chuy Elizondo, Mexico
- 30 The "Cheers" of Wine Bars, United States

The Big Green Egg Difference

- 4 Your Forever Grill
- 5 Taste the Difference!
- 6 Why Buy an EGG?
- 8 The Secret Ingredient for Unmatched Flavor
- 12 More Than Just a Grill: The New Rotisserie
- 25 Big Green Egg Culinary Partners
- 26 Live Fire Flavor in Every Bite: Baking on the EGG
- 34 Big Green Egg Catalog

ON THE COVER:

- 32 Cedar Planked Salmon Bon Bon Recipe



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16



14



30



20



22



28

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Your Forever Grill.

If your love for the Big Green Egg has become a bit of an obsession, don't worry, we know just how you feel. Cooking on the EGG is a culinary experience unlike anything else. And the results...well, let's just say they speak for themselves!

One of the best things about your Big Green Egg is that it is the last outdoor cooker you will ever have to buy. It is incredibly versatile, ideally suited for all-season grilling, and is backed by a true lifetime warranty. The EGG offers full flavor, live-fire cooking over all-natural lump charcoal. It does not rely on electric motors or moving parts that can rust or wear out, just a natural airflow system fueled by pure carbonized hardwood.

Whether you are new to the EGG, or have been loving yours for years, we are glad you are part of the Big Green Egg family!



Taste the Difference!

The Outdoor Cooker That Does It All

You simply will not find a more versatile cooking device than a Big Green Egg. From a long, slow cook, to a high temp sear, and everything in between, the EGG's thermal properties and precise temperature control deliver consistent results and unmatched flavor.

Low & Slow

The superior insulating ceramics of the Big Green Egg allow for precise temperature control at low heat. Enjoy succulent turkey, ham, ribs, or any of your favorite cuts. Want to cook at low heat for 16-18 hours or longer? No problem – an EGG can do that with a single load of our 100% all-natural lump charcoal.



Bake

The EGG will bake bread, casseroles, cakes, pizza, and pies with a distinct flavor profile that can't be achieved with your kitchen oven. Add our new Pizza Wedges to convert your EGG into a traditional wood-fired pizza oven that melts the cheese and cooks the crust like a pro.

Grill

Cook with direct or indirect heat on the EGG for steaks, chicken, burgers, or seafood with a flavor unmatched by other grills. High-temperature "steakhouse" searing, and even stir-frying, is so quick and simple, you'll be looking forward to cooking on your EGG!



Smoke

No smoker performs more efficiently than a Big Green Egg. Easily add a wide variety of flavor combinations with our natural chips and wood chunks giving you endless combinations to explore and 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 of the EGG produce the most flavorful roasts, braises, and stews you've ever tasted. Get ready for the applause!

Why Buy an Egg?

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!



Lasts a Lifetime

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

Seven Sizes to Fit any Lifestyle

The Big Green Egg is available in seven convenient sizes and, with the addition of a Nest, Table or Custom Island, can be configured in many different packages — designed by you to meet your specific needs. Many dealers also offer their own suggested packages that include all of the most popular configurations. For pricing on specific EGG packages and EGGcessories, please contact or visit any Authorized Big Green Egg Dealer.

Wide Range of EGGcessories

With hundreds of EGGcessories designed exclusively for the EGG, the culinary possibilities are endless. See page 34 for our product catalog or visit your local dealer.

Quick and Easy to Start

The EGG reaches cooking temperature and is ready to use in minutes. Lighting the charcoal is simple with our natural SpeediLight starters or an EGGniter — you'll never use 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

While other grills and smokers get packed away for the winter, the thermal efficiency of the EGG allows you to cook in any weather. It is a true all-season cooker, with no parts to rust and no power cords to mess with.

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.

Patented Technology

The Big Green Egg's patented components and state-of-the-art ceramic technology provides unrivaled thermal properties and unequalled cooking performance. The materials used in your EGG have performed flawlessly in extreme conditions for decades, and many EGGs are passed down to the next generation.

Only Available Through Authorized Dealers

When you purchase an EGG, you receive much more than the best outdoor cooker in the world, you also enjoy the benefit of specialized know-how and customer support that only an Authorized Big Green Egg Dealer can provide. Throughout the world, Big Green Egg Authorized Dealers are local, independent business owners who are trained EGGsperts, ready to assist you with superior product knowledge, unmatched customer service, the full line of EGGcessories and warranty support. That's why Big Green Egg does not authorize sales through online retailers or chain stores.

Add beauty, functionality, and value to your outdoor living space by investing in an Big Green Egg. With seven sizes to choose from, there is and EGG for every occasion.



The Secret Ingredient For Unmatched Flavor

Live Fire Cooking

with Big Green Egg

100% Premium Lump Charcoal

- All-natural, contains no additives or chemicals
- Easier temperature adjustment and control
- Little ash production
- Lights quickly and burns hotter
- Store in our all-weather charcoal bag for an indefinite shelf life





Big Green Egg has long been committed to eco-friendly, organic and natural products. Our lump charcoal is made in the USA, is easy to light, and is ready to cook in minutes. It burns hotter, cleaner, and more efficiently than charcoal briquettes and produces less ash, so there is minimal waste and clean up.

Big Green Egg lump charcoal is a 100% all natural product made from premium hardwood that has been burned slowly in an airless environment until the moisture is gone. The end product is pure carbonized wood, with no fillers, chemicals or petroleum by-products of any kind.

Most importantly, your food will simply taste better when you cook with our charcoal. Many chefs and pitmasters consider this to be one of the "secret ingredients" to achieving that signature Big Green Egg flavor.

Season Food as it Cooks!

Providing unique flavors to your favorite recipes, aromatic smoke from our chips and chunks delicately seasons food as it cooks. Because each kind of wood imparts a different flavor profile, you will have fun trying them all and discovering which combinations work well together.

Chips are ideal for quick bursts of smoke, while our chunks are better suited for creating more smoke over a longer period of time. We offer apple, pecan, oak, cherry, hickory, and mesquite smoking woods. Our wood chips and chunks are also sourced from only 100% natural wood, with no additives, fillers or chemicals of any kind.

See our Flavor Guide on page 41 and learn about our charcoal here:





THE CHEF AND THE HUNTRESS

“To me, cooking in the Big Green Egg is most of all something of a primal experience, and when combined with game, it’s like going back to nature. Venison saddle, for example, is already delicious, but cooking it in the Big Green Egg takes it to a whole new level. The EGG actually makes everything more delicious, whether you’re talking about game, fish, or vegetables.”

~ Ima Bos and Ingrid Hermans,
Wild Things Hunting and Cooking

Story by Susan Marquez
Photos by Fem Schook

Wild game and the Big Green Egg are a perfect match. Just ask Ima Bos, a hunter, and Ingrid Hermans, a certified chef, who live in the Netherlands. The close friends are energetic businesswomen, and both own an EGG. Their company, Wild Things Hunting and Cooking, brings together the love of hunting wild game and cooking in a perfect way.

“We cook private dinners in people’s homes or other locations,” says Ingrid. “We serve the game that Ima and her group of hunters have shot.” They are able to tell the guests at the dinners they serve exactly what is on their plate, including where the animal lived and why it’s necessary to hunt game in the first place. “What we enjoy the most is small-scale dinners,” Ingrid says.

When Ima and Ingrid met a few years ago, things clicked with them right from the start. Ingrid had almost completed her training at the School of Food and Wine at the Echoput in Hoog-Soeren where she was taught by SVH-certified Master Chef Theus de Kok. The course itself was a foundation course, but a great deal of time

was devoted to preparing game, as de Kok is an expert in that area. At the same time, Ima was in the process of obtaining her hunting diploma. “I enjoyed cooking as well, so Ingrid and I had that in common.” A friendship developed and the women occasionally cooked for their friends. “One day we went out for a meal together and we came up with the idea of actually earning our living from cooking.”

Ingrid and Ima butcher and subdivide the game once the aging process is complete. They utilize the whole animal using certain parts to make mince and sausages. “We use the bone to create wonderful fonds that form the basis of our sauces.”

Much of the game shot by Ima is prepared on the EGG. “On one occasion, we cooked an entire dinner for 25 guests on an EGG,” recalls Ingrid. “I first came into contact with the EGG via a hunter friend of mine. After cooking on one for the evening, I went out and bought one for myself.”

Ima found the EGG to be a bit scary at first. “I didn’t have a lot of experience in cooking outdoors, and I was genuinely

Wild Duck with Orange Sauce, Roasted Beetroot, and Grilled Squash



unsure how I was supposed to use it. But after seeing and tasting all the foods Ingrid made on her EGG, I became just as enthusiastic as she is. For that reason, we frequently cooked together at Ingrid's place, so I also wanted an EGG of my own. It was an investment, but definitely worth it. To me, cooking in the EGG is something of a primal experience, and when combined with game, it's like going back to nature. What is so great about it is taking an animal you have seen in its natural environment and shot yourself, then cooking it on live fire." Ima uses venison saddle as an example. "It is already delicious but cooking it on the EGG takes it to a whole new level." Ingrid agrees. "The EGG actually makes everything more delicious, whether you are cooking game, fish, or vegetables."

Want to give cooking game a go on your Big Green Egg? Ingrid and Ima have put together a wonderful dish that includes wild duck, an accessible type of game that you can prepare on your own EGG.

Ingredients

Vegetables

2 red beets
½ small butternut squash
1 tbsp (15ml) mild olive oil
1 tbsp (15ml) extra-virgin olive oil
Raspberry vinegar, to taste

Crumble

¼ cup (50g) white hazelnuts
1 organic orange
1 tbsp ground vadouvan or curry powder

Sauce

½ shallot
1 tbsp olive oil
¼ cup (50ml) white wine
¼ cup (50ml) Cointreau
1 cup (200ml) game stock
1 tbsp green peppercorns

Duck

4 wild duck legs
1 orange
¼ cup (50 ml) white wine
1 l poultry stock
4 wild duck breasts

Couscous

10 oz (300g) chickpea or any other large-grain couscous
3 sprigs mint
3 sprigs coriander
3 sprigs parsley
1 tbsp ground vadouvan or curry powder
2 tbsp pomegranate seeds

Set EGG for direct cooking at 350°F/180°C.

Method

Beets

Place the raw beetroot directly on the charcoal. Insert grate in EGG over the roasting beets. Place cast iron skillet on grate and roast hazelnuts for about 5 minutes, stirring occasionally. Remove from heat and take off the grate. Allow the beetroots to roast for about 45 minutes until done and the skin is completely blackened; turn them over occasionally during roasting. Remove from heat and replace the cooking grate.

Crumble

Finely zest the orange and save the fruit for the sauce. Grind the hazelnuts into a crumble, add the orange zest, vadouvan, or curry powder and salt to taste. Store the crumble in a sealed container and set aside.

Sauce

Place the cast iron sauce pot on the grate. Peel and chop the ½ shallot. Halve the orange and squeeze out the juice. Add the olive oil and shallot to the pan, and cook for a few minutes until the shallot is glazed. Deglaze with the orange

juice, white wine, Cointreau, and game stock and reduce to sauce consistency. Remove the sauce pot from the EGG, and pour the sauce through a sieve. Add the green peppercorns, pour the sauce back into the sauce pot, and set aside.

Duck Legs

Add cast iron plancha to the grate. Grill for about 2 minutes. Turn the duck legs over and grill for another 2 minutes. Remove from heat and set aside. Set up the convEGGtor, put the grate back on EGG with Dutch Oven.

Pour the orange juice, white wine and poultry stock into the pan, and add the grilled duck legs. Close the dome of the EGG, and set the EGG to 250°F/120°C. Allow the duck legs to simmer gently for about 1.5 hours.

Remove the Dutch oven from the EGG, and take the duck legs out of the liquid. Pour the liquid through a sieve, and set aside for the sauce. Add the half cast iron plancha to grate ribbed side up. Raise the temperature of the EGG to 400°F/200°C.

Butternut Squash

Scoop seeds out of the squash and cut into 12 equal segments. Drizzle with olive oil, salt, and pepper to taste. Grill for 8-10 minutes per side until soft. Meanwhile, peel and slice the beetroot.

Duck Breasts

Sprinkle the crumble on a plate. Season duck breasts with salt and pepper and roll through the crumble. Pour some of the liquid from the duck legs into the sauce, and place the grilled duck legs in it. Place the pan with sauce on the grid to warm up. Grill the duck breasts on a plancha for 2-3 minutes per side until the fillets have reached a core temperature of 120°F/50 °C. Be careful not to overcook as this will give the wild duck a liver-like flavor.

Couscous

Prepare according to the instructions on the packet. Finely chop mint, coriander and parsley. Stir the couscous loose with a fork, and mix in the vadouvan, or curry powder, herbs and pomegranate seeds. Spoon into bowls and set aside.

To Serve

Remove the pan with sauce and the duck legs, squash segments, and duck breasts from the EGG. Drizzle the squash segments with the extra-virgin olive oil and raspberry vinegar to taste, sprinkle with sea salt to taste. Place a duck breast and leg on each plate and drizzle with sauce. Divide the squash segments and beetroot slices between the plates and serve with the couscous.

MORE THAN JUST A GRILL . . .

IT'S THE BIG GREEN EGG ROTISSERIE!



The new Big Green Egg Rotisserie allows cooks to convert the EGG into a wood-fired rotisserie with ease. The 120V motor has the power to turn food consistently and evenly over the flame, and the coated steel ring attachment seals the EGG for optimal heat and flavor retention.

chickens by the side of the road, making him one of the first food street vendors. He and a friend created their own version of a rotisserie as a way of cooking chickens faster over live coals. Today, this is one of the Peru's most popular dishes.

In a 2001 article in *The New York Times*, barbecue guru and author, Steven Raichlen wrote that "rotisseries are back with a vengeance, in restaurants and backyards, thanks to a renewed interest in live-fire cooking, new technologies, and the return of some old-fashioned tastes."

Steven said, "Rotisserie grilling produces superlative duck, crisping the skin, and melting out the fat." In fact, all poultry has the same results when cooked on a rotisserie. Other meats, seafood, and vegetables work well on rotisserie, including eye of round, pork shoulder, lobster, whole fish, corn on the cob, prime rib roast, and smoked ham to mention a few.

The new Big Green Egg Rotisserie allows cooks to convert the EGG into a wood-fired rotisserie with ease. The 120V motor has the power to turn food consistently and evenly over the flame, and the coated steel ring attachment seals the EGG for optimal heat and flavor retention. The kit comes with a traditional rotisserie spit, but also works seamlessly with flat or tumbler style rotisserie baskets.

To get an evenly roasted piece of meat that is crispy on the outside and moist all the way through, nothing beats cooking on a rotisserie. Keeping the meat in a constant rotation allows the meat to baste in its own juices, and also allows easy access for hand-basting as well.

In medieval cuisine and early modern kitchens, the spit was the preferred way of cooking meat for a large household. A servant would slowly turn the spit with a metal rod to cook the food; he was referred to as the "spit Jack". Mechanical turnspits, known as roasting jacks were later invented, first powered by dogs on treadmills, and then by steam power and mechanical clockwork mechanisms.

Eddy Frisk, one of our Team Green influencers from Colorado, tested our new Rotisserie and created Pollo a la brasa for this issue. "It's my mission to expand and experiment with new tastes and flavors. From street food to decadent dishes, I enjoy making darn good food with easy-to-follow videos," says Eddy. "The rotisserie worked great and the dish was incredible!"

Pollo a la brasa dates back to 1950, to the district of Chaclacayo in Peru and a chicken farmer named Roger Schuler. After working for the U.S. government in Bolivia during World War II, Roger eventually made his way to Peru. To make money and provide for his family, Roger started selling rotisserie



Peruvian Rotisserie Chicken

Pollo a la Brasa

Recipe and photos courtesy of Eddy Frisk, Team Green.
Follow Eddy on Instagram #colobgebbq.

Ingredients

1 Whole Chicken, giblets removed

Marinade

1/2 cup (120 ml) cup garlic paste
 1/2 cup (118 g) soy sauce
 1/2 cup (114 g) vegetable oil
 1/2 cup (118 g) rice wine vinegar
 2 limes juice
 1 tsp fresh ginger
 1/4 (114g) cup dark beer
 1 tbs (15 ml) Huacatay Paste, black mint paste
 1 tbs (15 ml) Aji Panca Paste, ancho paste is an alternate
 1 tsp (5 ml) ground annatto
 1 tsp (5 ml) ground oregano
 1 tsp (5 ml) cumin
 1 tsp (5 ml) dried rosemary
 1/2 tsp (2.5 ml) cayenne pepper
 Black pepper

Set EGG for direct cooking with the Big Green Egg Rotisserie to 350°F/175°C.

Method

Mix all the marinade ingredients together. Rub the marinade under the chicken skin, inside cavity, and apply liberally on the outside and marinate at least 4 hours or overnight in the refrigerator. Skewer whole chicken on rotisserie spit and secure with butcher's twine. Cook for about 1-1½ hours until the internal temperature reaches 165°F. Remove from heat and rest 10-15 minutes. Place whole chicken on cutting board and carve.



Peruvian Green Sauce

Ingredients

1/2 cup (120 ml) mayonnaise
 1 tbs (15 ml) Aji Amarillo paste (hot yellow pepper paste)
 2 cups (110g) lightly packed fresh cilantro
 2 medium jalapeños, roughly chopped
 2 cloves garlic, roughly chopped
 1/4 cup (1 ounce) grated Cotija
 1 tablespoon (15 ml) lime juice
 1/4 teaspoon (1.5 ml) fine sea salt – or to taste

Method

Combine all ingredients and mix until smooth.

Sides

Ingredients

2 tomatoes sliced
 1 cup lettuce
 1 avocado sliced
 1 bag of frozen steak fries - prepare according to directions

Serve carved chicken with sliced tomatoes, lettuce, avocado, steak fries, and Peruvian Green Sauce for dipping.



Learn more about the Rotisserie

SIZZLE AND SMOKE

“I can’t deny the EGG’s endearing, almost whimsical quality. Subliminally, something about the EGG makes us happy.”

~ Steven Raichlen



Author, journalist, television host, and lecturer Steven Raichlen didn’t set out to reinvent modern barbecue. Instead, he says that fire found him. “I remember where I was sitting, what I was wearing, what the weather was like. I heard a voice saying, follow the fire; follow the world’s barbecue trail.”

In what he jokingly refers to as his 1994 “Watson midlife crisis” (evoking the Thomas J. Watson fellowship grant he received while at Reed College in Portland, Oregon) Steven spent four years trekking across more than 70 countries to study their grilling customs, yielding his award-winning, 500-recipe tome, *The Barbecue Bible*.

Steven has since written 32 books covering everything from smoking to brisket to plant-based grilling, which have won five James Beard Awards and three IACP Julia Child Awards, and have been translated into 17 languages. His food writing has appeared in *GQ*, the *New York Times* and the *Wall Street Journal*, and he hosts the popular TV shows “Steven Raichlen’s Project Fire” and “Project

Smoke,” “Primal Grill,” and “Barbecue University” on public television. In 2015, he was inducted into the American Royal Barbecue Hall of Fame.

He takes a decidedly ecumenical approach to grilling—weeding out superstition and myth in favor of logical, coherent live-fire cooking systems and standards, like key doneness temperatures. Not only does this shield him from the evangelical ire barbecue so often provokes, it speaks to his formative days in academia. A French literature major, Steven shifted gears after college to studying medieval cooking in Europe with aims of becoming a food writer.

A pivotal conversation with the late cooking teacher and author Julia Child cemented his path as an educator. “She advised me to pick a subject that has wide appeal, but take an approach you and only you could do.” Barbecue’s broad appeal has in turn afforded Steven the chance to travel the globe—battling an Iron Chef in Tokyo, joining a braai on safari in South Africa, and hosting cooking shows in Quebec and Italy. More importantly, it fuses his lifelong passions of cooking, history, and culture.

Although Steven can’t remember what he was wearing the first time he laid eyes on a Big Green Egg, the distinctive grill has been present on the set of every TV show he’s hosted over the past two decades. Across sets and his homes in Miami and on Martha’s Vineyard, his collection comprises about a dozen Eggs—from Large to 2XL, Medium, and Mini.

He grilled a Greek-style rack of lamb during the “Mystery Box” segment on his show with spectacular results. He’s smoked whole hams and heads of cauliflower; he’s grilled vegetable paella and char siu-style pork belly. He’s unearthed tips, like building a top-down fire by steeping interspersed charcoal and wood pieces over a firestarter, then letting it burn down to yield continuous, slow smoke. Beyond the pragmatist appeals, Steven can’t deny the EGG’s endearing, almost whimsical quality. “What’s the name of that Dr. Seuss book? *Green Eggs and Ham*? Subliminally, something about the Egg makes us happy.”

Ever tackling new frontiers, Steven recently debuted his first restaurant project, Star Grill by Steven Raichlen, for the Windstar cruise line. His 2021 venture—a mail-order frozen ready to eat barbecue company called Planet Barbecue—in many ways completes the grilling circle.

“I taught people how to make food in books, showed them on my TV shows, helped them along with my grilling accessories, spice rubs, and sauces,” says Steven. “They can learn at my Barbecue University, the intensive, 3-day cooking class, but now people have an opportunity to taste my food the way they’d taste it if they came to my home.”

Indeed, at the end of the day, nothing brings people together quite like barbecue. We can’t help but follow the fire. “All food brings people together to some extent, but no one gathers around the oven to watch bread bake or around the soup pot to watch soup boil. When you fire up an EGG, it’s a party and you are the star of the show.”

Fire Roasted Lobster with Ginger Mint Butter



New!
Rotisserie
page 42



In celebration of the 25th anniversary of Steven's iconic cookbook, *The Barbecue Bible*, we are proud to present two of his recipes adapted for the EGG's new rotisserie. Steven unlocks the secrets of live-fire cooking with more than 500 recipes. Big Green Egg is also a proud sponsor of "Planet Barbecue®" his new TV show airing on Public Television in 2023.

Ingredients

- 4 lobster tails 8–9 ounces each thawed if frozen, or 4 Maine lobster tails
- 8 tbs (1 stick) unsalted butter
- 2 tbs chopped fresh mint or 1 ½ tsp dried
- 1 tbs minced fresh ginger
- 1 clove garlic, minced
- 1 tsp grated lime zest
- 2 tbs fresh lime juice
- 3 tbs Asian fish sauce or soy sauce
- Salt and freshly ground black pepper to taste

Set EGG for direct cooking to 450°F/ 232°C with the Rotisserie and Flat basket

Method

If using lobster tails, cut them in half lengthwise with kitchen scissors or a sharp knife. Use a fork to remove the vein running the length of the tail. Melt butter in the Big Green Egg cast iron sauce pot over the coals. Add mint, ginger, garlic, and lime zest. Cook for about 2-3 minutes until mixture is fragrant but not brown. Stir in fish sauce and lime juice and bring to a boil. Remove from heat.

Brush the lobster tails with the ginger-mint butter and sprinkle with salt and pepper. Arrange lobster tails in the rotisserie flat basket and cook for 6-8 minutes. Transfer the lobster tails to a platter and pour remaining butter over the tails. Squeeze with fresh lime juice.



Grilled Corn with Shadon Beni Butter

Ingredients

- 8 ears of corn, shucked
- 8 tbs (1 stick) salted butter at room temperature
- 3 tbs finely chopped cilantro
- 2 scallions, both with white and green parts trimmed and minced
- 1 clove garlic, minced
- Freshly ground black pepper to taste

Set EGG for direct cooking to 450°F/ 232°C with the Rotisserie and Flat basket

Method

Place butter, cilantro, scallions, garlic, and pepper in butter to combine. Arrange corn in the flat basket and cook until slightly charred – about 8-12 minutes. Brush with butter while cooking. Remove from heat and brush again with butter and serve.

Ode to the BURGER



The hamburger. A timeless American staple, national icon, a symbol of good times, and celebration. Burgers have evolved into one of the most popular sandwiches around the globe.



What do you do when you need a quick meal on the go? Most likely, you pull into the closest drive-through for a burger. It's convenient, utilitarian, compact, and delicious. That's why millions of fast-food burgers are served each day in the United States and around the world.

A quick Google search shows several claims for the first hamburger ever made. It seems that before Americans claimed the hamburger, something similar existed in Europe's culinary traditions, centering around, of course, the German city of Hamburg. A cookbook containing a collection of ancient Roman recipes dating to the early 4th century describes beef prepared with pine kernels, black and green peppercorns, and white wine. Apparently, the Romans had the burger on lock. Even medieval cuisine served minced meat.

Both a 1980s documentary by the Dairy Queen ice cream chain and a book, *The Complete Hamburger* by Ronald L. McDonald (his real name), credit cook Fletcher Davis for putting ground beef patties between two pieces of Texas toast when one of his customers was in too much of a rush to sit down for a meal. "Ole Dave," as Davis was known, began offering his new carryout meal as a regular item on his Athens, Texas restaurant menu by the end of 1880. Fletcher and his wife served their beef sandwiches at the St. Louis World's Fair in 1904, although he didn't yet have a name for his creation.

Americans readily adopted the hamburger during the period following World War I. As a matter of fact, the hamburger became a part of popular culture. The cartoon character, Popeye the Sailor, ate spinach to give him impressive strength. A supporting character in the Popeye cartoons was J. Wellington Wimpy (shortened to "Wimpy"), a gluttonous lover of hamburgers. A chain of burger

joint that sold 10-cent hamburgers was called Wimpy's in his honor. Another hamburger-loving cartoon character was Jughead, who first appeared in Archie comics in 1940.

People began grilling their own hamburgers while camping or picnicking. After World War II, when Americans started moving to the suburbs, backyard grilling caught on and by the 1950's it was a popular pastime. The basic burger consisted of a grilled chopped beef patty and a hamburger bun. It was "dressed" with condiments including ketchup, mustard, and mayonnaise, and additions such as pickles, lettuce, and tomato were common. Just like the burger itself, the exact origins of the cheeseburger remain a mystery. Several chefs claim to be the first to add cheese on a burger.

As with many popular foods, the lowly hamburger was elevated to gourmet burgers, with fancy ingredients added to the beef. Even the beef itself has been elevated. Chefs can demand a high price for a burger made with Japanese wagyu beef. But not all burgers are beef. Around the world, people use what's available, such as kangaroo meat in Australia, and some burgers are made of exotic meats such as bison, crocodile, ostrich, venison, and just about any other meat that can be ground and formed into a patty, including seafood. Other more traditional alternatives to beef include turkey, chicken, salmon, and pork. Some burger lovers eschew meat but will eat alternatives, such as veggie burgers made of black beans, quinoa, and chickpeas, as well as soy and pea protein.

No matter what kind of classic burger you prefer, cooking them on the EGG is always a crowd-pleaser. You can change up the flavor profile with the kind of Big Green Egg natural lump charcoal you choose and by adding various chips or chunks to the charcoal.

Not all burgers are beef. Get creative and try different combinations of proteins and toppings. Top left: Stuffed beef burger with peppers and cheese. Middle: Falafel burger with arugula. Bottom: Shrimp burger with cole slaw. Right page top: Classic bacon burger. Bottom left: Lamb burger. Bottom right: Pimento cheese burger with bacon jam.

Mmmmm... a Big Green Egg Burger!

Delicious, mouth-watering,
savory, smoky, and juicy.

You can simply change the flavor of your burger by the Big Green Egg charcoal, chunks and chips you choose to cook with!

PRO TIPS:

- Use high-quality fresh ground beef with 80% lean to 20% fat ratio
- Don't over handle the meat when making the patties or they will turn into meatloaf burgers
- Thumb press the patties in the middle for even cooking
- Season patties right before they hit the heat
- Use our Quick Read Digital Thermometer for accurate internal temp. See page 44.
- Use the EGG Cast Iron Grill Press for the perfect smash burgers
- Sear grass fed beef burgers first over higher heat and finish cooking at 325°F/162°C to keep them juicy
- Butter the buns and toast before building your burger

Flavor
Guide

See page 41



Two Bobs Bakery

When smoke from the EGG filled the air around the bakery each Wednesday, meat sizzled. Lines formed. Word spread. The smoky flavor triggered customers to line up early.

After helping Gordon Ramsay start restaurants in Europe, Africa, and the Middle East, the love of sourdough bread pushed Robert Daniels and Nicky Bowden to open Two Bobs Bakery in Nelson Bay, New South Wales, Australia in 2018. Robert, an Australian chef, and his partner, Nicky, a pastry chef from the United Kingdom, became known for naturally leavening their sourdough, pastries, and viennoiserie at the bakery.

When the COVID-19 pandemic shuttered businesses in 2020, the couple needed a new menu item to lure more customers through their doors. They found inspiration from an unlikely source: Robert's 40th birthday present, a Large Big Green Egg. The Hump Day burger special came to life. The first burger they created was a spin on McDonald's Big Mac. The McBob Cheeseburger, grilled over direct heat, turned into the signature dish. Nestled in a sourdough bun, the McBob oozes with a special sauce, bread, and butter pickles, ketchup, onions, American mustard, and cheese. When smoke from the EGG filled the air around the bakery each Wednesday, meat sizzled. Lines formed. Word spread. The smoky flavor enticed customers to line up early. "When everyone else was struggling, we were hammering," says Robert. "It was so crazy busy. The EGG is now an integral part of our business."

Robert and Nicky met nearly 20 years ago working for Ramsay in London. During a vacation in Nelson Bay, the couple hunted for sourdough bread. The selection left them disappointed. "We knew we could do better," Robert says. The idea spurred them and their two sons to move from Qatar to Nelson Bay, about 40 miles north of Newcastle. The area is known for dolphin and whale watching, surfing, diving, fishing, and numerous recreational water activities. The bakery name originated from Robert's nickname of Bob and from Nicky wearing a bob hairstyle as a young girl.

Meanwhile, learning cultures and cuisines from across the globe inspired them to create more than 30 weekly burgers, both meat and plant-based. But another key, Robert says, is to source quality, organic products from artisan producers. Some popular specials are the Gringo burger, a spiced angus patty topped with guacamole, charred corn, coriander salsa, and smoked ranchero sauce. The El Camino, a Spanish-style burger consists of pork, paprika, garlic, and smoked capsicum relish. All the burgers are nestled between the bakery's sourdough milk buns.

The Large EGG sits in a courtyard near the bakery and Two Bobs Pantry, which opened in 2021. On many Tuesdays, Robert uses the EGG to smoke meats like pork and pastrami for their Wednesday special. The EGG's versatility to maintain temperatures for hours allows Two Bobs Bakery to incorporate smoked, grilled, roasted, and baked ingredients into menu items. "Some include smoked apples for pastries and breads; onions for onion

jam; and capsicum for relish. Apple and cherry wood chunks are often mixed with BGE Natural Lump Charcoal. We like the sweet notes," says Robert.

Robert is learning to master more grilling techniques on the EGG. He recently started using the cast iron grill plates, calling them a "game changer" for marinated items since meat doesn't stick during searing and cooking.

And customers always stop on Tuesdays when the rich aroma from smoking pork, pastrami, beef, or chicken fills the air. "People always ask what we're cooking." Robert never thought his Large EGG could transform the business. He now gets catering requests and recently landed an XL EGG to grill 300 cheeseburgers for a client. Maybe fate played a role in growing the business. The bakery colors when it opened—British racing green—resemble the iconic EGG color. "The EGG has become a calling card for Two Bobs. People know us for a different thing. We've picked up extra customers because of the EGGs," says Robert.



Grill master Matt White, left, and Robert Daniels, right, stand in a courtyard at Two Bobs Bakery. In the past year, Matt has grilled more than 3,000 specialty burgers created by Robert on the EGG. Story by Mark Puente.

El Gringo Burger



Ingredients

3 lbs (1.25 kg) minced chuck/brisket burger blend
1 cup (250 g) finely diced red onion
1/3 cup (80 g) grated fresh garlic
Stalks of 2 bunches of coriander/cilantro washed and chopped
¾ cup (180 g) smoked paprika
½ cup (100 g) ground cumin
1/3 cup (50 g) ground coriander
2 cups (350 g) grated aged cheddar
3-4 eggs
Fresh green lettuce
Blue corn tortilla chips
1 bunch fresh washed coriander/cilantro leaves
10 sourdough buns

Set the EGG for direct cooking at 500°F/250°C with cast iron grate.

Method

Add all ingredients except eggs into a mixing bowl and combine. Season well with salt and ground pepper, add 3 eggs, and check consistency. It should soften the burger patty mix but not be sticky to the touch. Make 10 burger patties and press with the EGG hamburger press on hot grate. Cook for about 4 minutes per side to the desired internal temperature. Remove from heat and rest.

Guacamole (make in advance)

Ingredients

4 ripe avocados - with stone and skin removed cut in halves
Juice and zest of 2 limes
½ cup (100 g) chopped scallions
½ cup (100 g) diced cayenne chilli - or to taste
1/3 cup (50 g) sour cream
Sea salt

Toss avocado into blender with lime juice and zest and a pinch sea salt. Blend till combined. Add sour cream and blend again. Place mixture in a bowl, add chopped scallions, mix, cover, and chill in the refrigerator.

Smoked Jalapeño Ranchero Sauce (make in advance)

Ingredients

½ lb (250 g) ripe plum tomatoes
2-3 jalapeno peppers, seeded and chopped
2 bunches of coriander / cilantro
1 onion, chopped
3 cloves garlic
3 limes zest, and add juice to taste
½ cup (100 g) chipotle in adobo sauce
1½ tbs (20 g) smoked paprika
½ tsp (5 g) dried oregano
2½ tsp (10 g) cumin
Sea salt and ground pepper to taste

Set the EGG for indirect cooking at 125°F/50°C with the convEGGtor and a Big Green Egg cast iron skillet.

Method

Saute crushed garlic and diced onions until translucent. Add chopped jalapeno and cook for 1-2 minutes. Add chopped tomato and cook until softened. Add apple or cherry wood chunks for a mild smoky flavor. Place the mixture in a roasting pan and smoke for 45 minutes. Raise the temperature to 375F/190°C to caramelize the ingredients. Remove from heat and place the mixture into blender. Add spices, chipotle, lime zest and coriander leaves. Blend until combined. Season to taste.

To serve: Butter the buns and grill. Place guacamole on the bottom bun, top with lettuce, add the burger patty, and top with Smoked Jalapeño Ranchero Sauce. Finish with fresh cilantro / coriander leaves and blue corn chips. Serves 10.

FRANKIE FENNER MEAT MERCHANTS

The EGG is a staple and cornerstone of what we do.

Andrew Nel believes buying meat is about more than selecting a vacuum-sealed plastic bag inside a store cooler. Andrew and the other butchers at Frankie Fenner Meat Merchants in Cape Town, South Africa say having a relationship with your food matters. The philosophy and love of all-things-meat matters so much that the whole-beast butcher shop began using various cuts of brisket, chuck, short ribs, pork, lamb and chicken, and others to craft specialty burgers over live fire. In a country where live-fire grilling rules, Andrew, a co-owner, and his team of butchers created a cult-like carnivore following by serving the smoky cheeseburgers right off two large EGGs.

Andrew loves direct cooking on the EGGs because the rich flavor and scent that emanates from beef fat dripping over natural lump charcoal. “The main thing is the Big Green Egg taste. The flavor doesn’t compare. It’s repeated the whole day in your mouth.” The butcher shop bills itself as, “Cape Town’s Ethical Butchery.” Before the burgers are mixed and grilled, blockmen take pride in how they process the animals, Andrew says.

The shop tries to use every possible piece and breaks down full carcasses into various primal, sub-primal, and secondary cuts. “We try to celebrate eating the whole animal. There’s a responsibility that comes with eating meat.” And the work isn’t done behind closed doors. Customers can watch blockmen through window displays press hamburger patties, stuff sausages, brine bacon, or cut ribeye and lamb chops. Every week, Frankie Fenner Meat Merchants makes a unique burger that’s only available on Burger Friday or in a DIY



In a country where live-fire grilling rules, Andrew Nel, a co-owner, finds the right farmer, buys the whole animal, takes it apart with respect, and uses everything from nose to tail.



burger box for customers to cook at home. The burger type is announced every Wednesday on Instagram and Facebook, allowing customers to reserve them early.

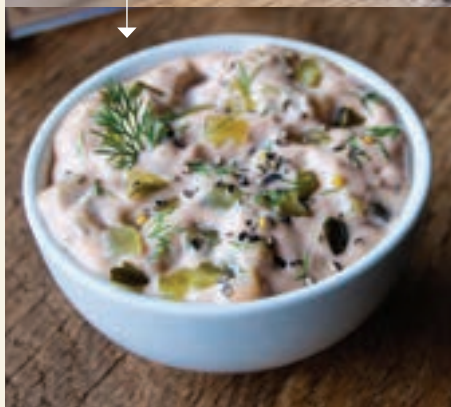
The free-range, grass-fed burgers are only sold between noon and 2 p.m. Even after selling thousands of burgers, the butchers-turned-burger masters have no plans to sell the delicacies any other days. “You have to come on Fridays. When we’re out, we’re out.”

Unlike restaurants where customers select toppings, Frankie’s Burgers come with all advertised items. Their Instagram page highlights dozens of burgers stuffed between buns from a local baker. Arrows point to each item on the meat. One promotion, called Frankie’s Worldwide Burger Tour, incorporates global cuisines into burger specials. Consider the Thailand Sai Ua Sausage burger: a mix of Sai Ua beef and pork topped with herbed Thai lettuce, pickled Thai onions, herbed Thai sauce, and lettuce. Still, the hallmark is the simple Frankie’s Burger. The half-pound beef burger comes with crispy onions, lettuce, house bread, butter pickles, Emmental cheese, and Frankie’s secret burger sauce. The burgers are not loaded up with powder seasonings when cooking.

The two Large EGGs are the shop’s braai—the term in South Africa for an outdoor barbecue, or what food is cooked on over a live fire. Andrew also uses a Large EGG at home. For years, he says, EGGs were not available in South Africa, and he could only watch from afar how legions of grillers used them to roast, smoke, grill, or bake countless items. Andrew now uses his EGGs to cater parties and cook at popup events around town. “The EGG is a staple and cornerstone of what we do.”

Story by Mark Puente

The Frankie's Burger with Secret Sauce



"The Frankie's Secret Burger Sauce is pretty simple. It is a thing of beauty and hits all the elements to complement and balance the rich, dry aged meat of the burger patty. Creamy, tart, and sweet. I can't give away all the secrets so I'll give you a rough guide... It's very much like a 1000 Island sauce."

~ Andrew Nel

The Frankies Secret Burger Sauce

Ingredients

- 1 cup of base mayonnaise or aioli (we make our own mayonnaise)
- ¼ cup of tomato sauce
- 1 pinch of each: salt, white pepper, garlic powder, onion powder
- Honey to drizzle
- 1 teaspoon of Dijon mustard
- 2 tbs finely chopped bread and butter pickles with the juice
- 1 tsp fresh dill chopped
- 1 lemon

Method

Combine and stir all the ingredients. Season to taste.

Fried Onions

Ingredients

- 4 large onions, sliced into thin rings
- 2 cups (120 ml) milk
- 2 cups (240 g) all-purpose flour
- Salt to taste
- Vegetable oil for frying

Set EGG for direct cooking at 500°F/260°C with cast iron grates and dutch oven or cast iron skillet.

Method

Soak onions in milk for 5 minutes, set aside. Combine all other ingredients, add a handful of onions and toss to coat. Heat oil in a dutch oven or cast iron skillet. Fry onion in small batches, stirring as needed, until evenly browned, 2 to 3 minutes each. Drain on paper towels and salt to taste. For more flavor add garlic powder, onion powder, or ground white pepper, to taste.

The Frankie's Burger

Serves 4

Ingredients

- 2 lb (800 g) ground beef (specs: 100% pure beef, 80:20, dry-aged, grass-fed, coarse ground)
- Frankie's Secret Burger Sauce
- 5 bread and butter pickle slices
- 2 Emmental cheese slices

Salt and pepper to taste

Shredded lettuce

Crispy fried red and white onions

Soft burger buns of your choice

Method

Set EGG for direct cooking at 450°F/250°C with cast iron grate. Adding chips or chunks will add a smokier flavor.

Divide ground beef into 4 equal parts and make into patties. Season the burgers with salt and pepper to taste. Cook burger for 3-4 minutes on each side with the dome closed until burger reaches 165°F/74°C internal temperature. Add double slices of Emmental cheese on top of the burgers for the last 30 seconds of the cook to melt the cheese with the dome closed.

Remove burger off the EGG to rest. Slice and butter roll. Toast the roll on the EGG buttered side facing down. Place bottom bun down on a board and layer shredded lettuce. Spoon on a small amount of Frankie's Burger Sauce and then add the burger. Lay sliced pickles on top of the burger, place fried onions on top of lettuce and slather the top with Frankie's Secret Burger Sauce.



Winter Grilling on the EGG

A Canadian Rite of Passage

For many folks, the first few warm days of spring signal the time to go outdoors and fire up the grill. In Canada and other cold climate countries, grilling in the winter is a rite of passage. There are proven physical and mental benefits of spending time outside during the colder months. Natural daylight provides Vitamin D and raises your serotonin levels which promote a positive mood and ward off the winter blues. Plus, being in a heated home hunkered down away from family and friends can also create the feeling of isolation. Cooking on the EGG can change all of that. Cooking on the EGG creates a warm and inviting place to gather with friends and family all year. Whether you are cooking a traditional holiday meal, hamburgers and brats for a birthday celebration, or ribs and wings for

gameday, the EGG has you covered.

Canadian winters, with below freezing temperatures, periodic snowfalls, and short days can last up to five months. It's one reason that Canadian cooks love the Big Green Egg. It's the ultimate cooker for cold and windy days, even in temperatures as low as -120°F / -30°C . While many other grills are useless in the cold, the patented components and state-of-the-art thick ceramic construction of an EGG keeps heat in and allows it to cook food as efficiently in the winter as it does the rest of the year. In cold weather, gas grills, and pellet cookers may need to warm up, they use more fuel, and some people even add a warming blanket around the cooker. That is not necessary with an EGG.

No power? No problem. Even in the worst elements, our all-natural lump

charcoal lights quickly and easily without the need for power cords, which means nothing is keeping you from a warm, hearty meal.

The EGG heats up and is ready to use in minutes, regardless of the weather and there are no worries about empty gas tanks or moving parts to freeze, rust, or wear out. With an EGG, it's not about how to grill in winter, it's about what to grill. Each new season deserves new recipes. From soups and stews to main dishes, there are so many wonderful recipes to cook on the EGG that will leave you feeling satisfied all year. Check out our website for informative blogs, tips, techniques, and many seasonal recipes.

Novelties
page 55



Fire Roasted Chestnuts

Cast Iron
Plancha
page 48



Canada's Caribou Cocktail

Ingredients

1 lb (450g) whole chestnuts rinsed

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

Method

To keep the chestnuts from exploding, cut an X in the shell to let out the steam as they cook. Spread the chestnuts on a perforated grid and roast for approximately 12-15 minutes turning frequently. Remove from heat and cool. Crack open the shells and pull out the fruit. Chestnuts are delicious straight from the shell or in other dishes, including stuffing and soups.

The Caribou Cocktail dates back to French-Canadian colonial times. Today the drink generally includes 90% pure alcohol, water, and red wine, to which one or two other ingredients are added, depending on the region and/or family recipe. Caribou is a mulled wine with an extra boozy kick and can be served hot or cold.

Ingredients

2 tablespoons (30 ml) brandy
2 tablespoons (30 ml) vodka
1/3 cup (75 ml) port wine
1/3 cup (75 ml) dry sherry

Combine all ingredients in a small saucepan and heat. Bring to a gentle simmer and stir. Pour into mugs and serve immediately.



An Andalusian Feast

When Chef José Pizarro fires up his Big Green Egg, the dishes he creates are simple, delicious and authentic. “I come from a tiny village called Talaván, near Cáceres in Extremadura in southern Spain,” he says. The chef, known as the “godfather of Spanish cooking,” moved to London 23 years ago, and opened his first restaurant, José, a tapas bar on Bermondsey Street eleven years ago. Since that time, he has opened other restaurants, including Pizarro, a restaurant just up the road from José. He opened José Pizarro in the City of London, followed by José Pizarro, a gorgeous pub in The Swan Inn in Esher, Surrey. Last year he opened two restaurants, José Pizarro and The Poster Bar, both located at the Royal Academy of Arts in London. “That was an extremely proud moment for me.”

The overriding philosophy for José is to keep the food he cooks simple and authentically Spanish—most of the dishes he prepares are ones he has been eating with his family for years. “I have my mum to thank for everything I cook. I love her food more than anything in the world. Spanish cooking, and our ancestors who created wonderful ingredients such as pimiento de la Vera (paprika), boosts the flavor of everything I cook. It’s

fascinating for me.” José says he cooks on the large EGG but has more than one. “The large size, for me, is the perfect size. It’s a brilliant kit, fabulous to look at, and it really works, too! Honestly, everything cooked on a EGG tastes better!”

Sourcing ingredients locally, when he is able to, is important to José. “While most of the fish and meat we serve in my restaurants comes from across the UK, we do source our famous prawns and Iberico pork from Spain.”

When not cooking in his restaurants, José enjoys time spent cooking with family and friends. It’s how he discovered cooking on the EGG. “All the flavors of foods cooked on the EGG are just amazing. I love rice, and all seafood is better cooked on an EGG than on a normal barbeque grill.”

One of José’s favorite ways to entertain is to have a casual, outdoor feast. “I like to spend time with my guests,” he says. On his list of go-to dishes for a crowd is paella, one of the best-known dishes in Spanish cuisine. A rice dish, traditional paella uses a round-grain rice, green beans, protein (ranging from rabbit to duck), and cooked in olive oil and broth. The dish can be seasoned with fresh herbs, particularly rosemary. The beautiful yellow color comes from saffron.

José recently collaborated with Big Green Egg to create an experience to be remembered for a long time to come. A few lucky winners received a box that included all the ingredients to cook their own backyard feast, along with easy step-by-step instructions. Also included with the box was information on each dish, along with José’s inspiration and the back story of the dish. Included in the collaboration was SWIG wines and Kate Alexander Design. The hand-picked selection of the very best food, wine, and accessories helped to create a spectacular Spanish-inspired feast for family and friends. The flavors of every dish included within the feast were designed to be significantly elevated by being cooked over the coals of an EGG. The NASA-grade ceramics offer unrivalled versatility, heat retention, and control. Owning an EGG wasn’t essential, as the feast could also be cooked in a conventional kitchen. But the feast was designed with cooking on the EGG in mind.

José has lots of plans for the next year. “This year has been a whirlwind. Earlier this year we bought a stunning house in a beautiful part of Southern Spain. I’ve been going a lot to spend time with my guests. It’s addictive!”

Story by Susan Marquez



Chef José Pizarro's Sea and Mountain Paella Mar y Montaña Paella

Ingredients

16 oz (450 ml) chicken stock
 7 oz (198 g) butifarra sausage (alternate white sausage)
 5 oz (141 g) paella rice
 3 oz (85 g) frozen peas
 6 oz (170 g) fresh raw prawns
 4 oz (113 g) roasted peppers
 Extra virgin olive oil
 Pimentón de la Vera paprika (alternate smoked paprika)
 Sea salt and black pepper

Set the EGG for direct cooking without the convEGGtor at 400°F/200-220°C.

Add a paella pan or cast iron skillet oven to preheat.

Method

Pour the chicken stock into a saucepan and heat to a simmer. Cut the butifarra sausage into individual portions. When the paella pan is hot, pour in a generous amount of olive oil. Carefully place the sausage pieces into the oil. Close the dome of the EGG.

After a couple of minutes, burp and open the EGG. Turn each piece of sausage, but do so only if you have achieved a generous

caramelized crust underneath. Don't worry if the pan catches, this is what you want, this adds depth of flavour. Repeat until the sausage is colored on all sides.

Add the rice to the pan and stir well for 2 minutes, so each grain starts to soak up the oil. Sprinkle over ½ teaspoon of pimentón and stir again.

Pour the warm chicken stock into the pan and stir a couple of times before adding the peas. Season with a little sea salt. Unlike a risotto, you must not stir the rice again after this stage. Close the dome and cook for 15 - 20 minutes

It can cook from 15 minutes to 25 minutes depending on whether the socorot (caramelized crispy rice at the bottom of the pan) has been achieved.

Drizzle prawns with olive oil and season with salt and pepper and place on cooking grid. Cook for about 1 minute per side. Add to paella pan along with the roasted peppers. Cook for another 8 minutes until all liquid has been absorbed and the rice is tender. When the stock has reduced and the rice has caramelized on all sides and bottom, remove from heat. Season paella to taste.



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

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

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

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 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

Live Fire Flavor in Every Bite!



With precise temperature control and heat retention, baking on the EGG has never been easier.

Some say pizza is the perfect food. It can be a family meal, a late-night college snack, a treat for a crowd, or better-when-leftover breakfast. Pizza can be as simple or as complex as you want to make it. Some say basic dough topped with tomato sauce, cheese, and pepperoni is the best. Others opt for more sophisticated ingredients, like smoked salmon, imported olives, herbs, and gourmet mushrooms.

Renato Viola, one of Italy's best Master Pizza Chefs in the world, takes pizza to another stratosphere. His catering team will prepare and serve the Louis XIII, a \$12,000 pizza for two at your home. Everything is prepared onsite with the exception of the certified organic dough which is prepared 72 hours in advance. Toppings include prawns (Red Acciaroli from Cilento), lobster (Palinurus Elephas), and mantis shrimp (Squilla Mantis), mozzarella di bufala, and pink sea salt from the Murray River in Australia. This world-class pizza is served with Remy Martin Cognac Louis XIII and Champagne Krug Clos du Mesnil 1995.

Then, there is pizza cooked on the Big Green Egg which offers a distinct flavor impossible to achieve in a conventional oven. With the new Pizza Oven Wedge, you can transform the EGG into a live-fire traditional brick oven. With the wedge in place, temperatures can be retained at a range from 400°F/204°C to

700°F/370°C. The heat from the natural lump charcoal radiates in a convective flow within the thick ceramic walls of the dome, allowing your pizza to cook evenly. It takes about 5-10 minutes to cook an entire pizza to crispy, bubbly perfection. The EGG functions without electricity or gas, making it a greener choice in outdoor cooking.

It's not a big leap from pizza to other baked goods. The EGG easily handles artisan breads, cakes, and pies. The EGG website features many dessert recipes, such as bourbon apple pie and honey lemon cheesecake. Or keep it simple with a three-ingredient cake using a cast iron skillet. When baking on the EGG, flavors develop differently than in a conventional oven. You can cook with a bit more fat resulting in flakier crusts and crispier edges. Caramel also cooks well on the EGG and when you add a few chips or chunks you get a slight kiss of smoky flavor, adding a new flavor dimension to desserts.

The EGG's design includes patented components and high-tech insulating ceramics to retain heat and moisture so foods won't dry out. The EGG takes baking outdoors which inspires new conversations way beyond traditional barbecue.

With the new Pizza Oven Wedge, you can transform the EGG into a live-fire traditional pizza oven. Temperatures can be retained at a range from 400°F/204°C to 700°F/370°C. The heat from the natural lump charcoal radiates in a convective flow within the thick ceramic walls of the dome, allowing your pizza to cook evenly to a crispy, bubbly pie.



Learn more about
baking on the EGG



The Quintessential CONCHA

How sweet it is!

Baker Chuy Elizondo can thank his father-in-law for introducing him to a Big Green Egg. For eight years, Chuy grilled and smoked meat only on the XL EGG, especially carne asada for tacos, in Monterrey, Nuevo Leon, Mexico. That changed when a friend asked Chuy to participate in Monterrey's Grill Master 2018 Festival, Latin America's largest barbecue festival. Chuy borrowed an XXL EGG from a friend to bake conchas, a lightly sweet, fluffy bread with a seashell-like appearance.

The conchas turned out so well that Chuy now operates two restaurants and formed the Pan Benell bread line called Fábrica de Bread. The conchas are a signature item baked on the EGG and given free to customers several days a week when lines form. "I fell in love with Big Green Egg. We work hard to have the best experience for breakfast. When we light up the EGG, we have more people in line."

Cooking has been in Chuy's blood for years. At the age of 11, he worked as a waiter's assistant. At 19, he decided to study for a degree in gastronomy and administration. Two years later, he opened a small pastry shop in his mother's house. Chuy did a professional internship focused on bakery and pastry in Buenos Aires, Argentina. He later adopted pastry as his hallmark. He taught classes and caught the eye of experienced professionals and was invited to be a member of the Mexican Gastronomy Selection at the IKA Culinary Olympics in Erfurt, Germany. He won a bronze medal.

Chuy utilizes an extended leavening baking process for the conchas. His have a more contemporary, smooth appearance, rather than using the classic scored shell-topping. He loves them so much that he urges customers and any visitor to his website to make them at home. He provides the recipe and tips. "If you don't get it the first time, love it a lot. Enjoy the process and keep trying until you achieve the desired result." He now has an arsenal of 4 EGGs, which includes one XXL, two XL, and a MiniMax. Chuy uses an XL and the MiniMax at home

ConvEGGtor
see page
45



"The aroma from baking conchas on natural lump charcoal and apple or pecan wood chunks, produces a taste like no other. We bake for show. I like how it looks and the versatility to use it for anything. The shells are the most beautiful confection of the Mexican bakery. Full of aromas and sweetness, a freshly baked and well-cooked shell takes away any sorrow, right?"

to experiment with new bread recipes, smoked brisket and pulled pork low and slow. And of course, he grills carne asada hot and fast. "It's an oven. It's a grill. It's a smoker. It's a whole cooking station."

At his two restaurants, Chuy only uses XL and XXL EGGs to bake the signature conchas. At Pan Bennell bakery, an XXL EGG sits outside near tables filled with diners. With the temperature holding at 420 degrees, the conchas bake indirect over the ConvEGGtor for 12 minutes. They come out fluffy, about the size of an orange. The XXL EGG can hold 25 to 30 of the shells at one time.

The EGG, Chuy says, draws attention when he or his staff opens the dome to remove a tray of conchas.

Pan Benell's Vanilla Conchas

Ingredients

Preferment

1 cup (120g) all-purpose flour
¼ cup (60g) water
¾ tsp (2g) yeast

Concha Dough

4 cups (480g) all-purpose flour
½ cup (100g) whole milk
3 large eggs
2 large egg yolks
¾ cup (150g) sugar (in two parts)
1¼ tsp (5g) yeast
1¾ tsp (5g) salt
1 preferment (recipe above)
2/3 cup (150g) unsalted butter, at room temperature

Shell Topping

1 ½ cups (300g) icing - confectioners sugar
1 ½ cups (300g) all-purpose flour
½ cup (100g) unsalted butter, at room temperature
1 cup (200g) unsalted butter, at room temperature
Seeds scraped from ½ vanilla pod

Method

Set EGG for 420°F/215°C indirect with convEGGtor.

Knead the preferment ingredients until incorporated and let them double their volume in the fridge for approximately 10 to 12 hours. Once the preferment is ready, create the dough, mixing the flour, milk, eggs, yolks, sugar, yeast, and salt.

When the dough becomes elastic add the preferment. Knead again and add the butter until incorporated. Once the dough is sufficiently kneaded, you should be able to stretch it until it doesn't easily break and you can start to see light through it in spots. This is called the "windowpane" effect. Continue kneading until the windowpane is achieved again.

Form a ball with the dough, put it in a greased bowl and ferment until it doubles in volume. Punch out and form a ball again, ferment and let rise again until doubled in volume. Divide the dough into portions of ¼ cup (55g) and roll into balls. Arrange in a tray previously greased with butter and ferment once more until doubled in volume.

Mix all the ingredients for the shell topping, knead and let mixture rest until almost doubled in size. Make small balls the size of a ping pong ball. Stretch with the palms of your hands as if you were making tortillas or flatten in a tortilla press with a layer of plastic wrap below and on top of the ball with a little flour so that it does not stick.

Put a little vegetable shortening in your hands and grease each shell topping ball. Place the round disk over a concha and slide your fingers around the edges of the topping, pressing it lightly around the rim to gently adhere to the bun. Once the shell toppings are placed, bake for approximately 15-20 minutes.

THE "CHEERS" OF WINE BARS

THE VINEYARD MARKET

If you ask Heather Davis to encapsulate the vibe of a wine dinner at Vineyard Market, the chic wine-centric cafe and shop in Ozark, Missouri, that she owns with husband Luke Davis, she laughs then sets the scene through a slightly wider lens.

"We're basically like a brewery that offers wine," she says. "We're not a stuffy, swirl-the-glass, kind of place. We're loud and filled with laughter. My heart melts when I'm sitting at the bar watching the room and they are all having such a good time—mission accomplished. We've done what we set out to do."

What the couple set out to do was build the sort of gathering spot to mirror their own happy place: Sitting around, sipping good wine, snacking on cured meats, enjoying a good cigar and laughing their heads off with the people they love most. Figuring they weren't the only ones in sleepy Ozark seeking the same, they opened the Vineyard Market in 2018, marking their first foray into hospitality after 20 years of experience owning businesses in the customer service realm.

At first, they only offered charcuterie boards and sandwiches, alongside bottles of wine to pop onsite or bring home. Their to-go mentality went out the window when they noticed that guests preferred to linger in the 1,500 square-foot cigar lounge or on the patio that features Big Green Eggs and an outdoor fireplace.

"Our guests are so cool," she says. "They tell you what they want and they said, 'We want to hang out, can you feed us?'"

The couple brought on executive chef Chris Pendley to build a menu of simple, hearty wine-loving fare: soups and salads with housemade dressing, and artisanal pizzas topped with fine cured meats. It wasn't until they started a wine club—and with it, monthly educational and fellowship wine dinners—that Vineyard Market's gastronomic creativity took flight.

Suddenly, they were whisking drinkers to the French wine capital of Bordeaux or through the fertile valleys and coastal



mountains of Chile, with comforting, memorable dishes to match. "We learned we're not just a sandwich and pizza shop—we can really cook!"

The redhead in Heather loves running the room behind the scenes of these 70-person dinners, in which one or two wines—poured at the perfect temperature—accompany each of five to seven courses to, "take guests on a ride through Eastern Europe, Napa or France."

"We finally picked an industry where people like to have fun," Heather says. "We're working harder than ever before, and having more fun than we've ever had."

As they've grown organically, the Davises have reinvested in more staff and upmarket serveware and gear—including a trio of XL Big Green Eggs. Indeed, at this year's fifth-annual, two-night Friendsgiving dinner, the unifying thread—aside from everyone gathering with chosen family—was that some element of every course was cooked on the

EGG. "It makes ordinary food really exceptional because of the versatility and flavor you get from the live fire."

They first got acquainted with the EGG as home cooks. "Fifteen years ago, I bought Luke an XL EGG for Christmas," Heather says. "It was the best gift I ever bought myself, which was supposed to be for him. It allows you to be more creative and have more confidence."

The restaurant is looking to expand its regular menu next year, meaning wine dinners are also doubling as reconnaissance missions for new menu items. Think slow-smoked pork tenderloin roulade and EGG-seared bone-in ribeye with purple smashed potatoes. This being the "Cheers" of wine bars, of course, customers have the final say.

"We tease our customers now; if we don't have something somebody wants, we say, you built it so you have to tell us what you need."

Above: Luke and Heather Davis, owners of The Vineyard Market, also have an XL and Mini Egg each at home and on their houseboat. "We're the talk of the dock when we are cooking a pork butt low and slow on the Egg," Heather says. "The smell draws a crowd!"

Story by Maggie Hennessey | Photos by W. Paige Johnson Photography

"This dish is based on **pescado encocado**, the traditional South America fish in coconut sauce dish. Our variation is cooked entirely on the EGG adding a kiss of smokiness and depth.

We suggest pairing this meal with an elegant and aromatic Chilean Casa Silva Sauvignon Gris or a fresh, bright Mendel Semillon from Argentina."

~ Chef Chris Pendley,
The Vineyard Market



Ecuadorian Fish and Shrimp in a Coconut Sauce with Fire Roasted Tortillas

Ingredients

1 pound (450g) swordfish or any other firm fish cut in medium chunks
½ pound (225g) shrimp peeled and deveined
2 small tomatoes peeled and chopped
1 bell pepper diced
3 scallions finely chopped
1 white onion finely chopped
4 garlic cloves chopped
1 fresh lime, juiced
1 teaspoon ground cumin
½ tsp (2g) ground achiote
14 oz can (30ml) of coconut milk
¼ cup (2oz) fresh cilantro finely chopped
Salt and pepper to taste

Set the EGG for cooking direct at 350°F/ 175°C with the EGG cast iron skillet or paella pan.

Method

In a bowl, mix together half of the onion, half of the garlic, and lime juice. Add the fish and toss to coat. Cover with plastic wrap and let it marinate in the fridge for 1 hour. Heat the oil in cast iron skillet or paella pan and add the rest of the onions, tomatoes, bell peppers, scallions, and garlic. Cook for about 5 minutes until translucent.



Add the coconut milk, cumin, and achiote to the tomato mixture, stir and cook for about 8 minutes. Add the fish and simmer for about 10 to 15 minutes. Add the shrimp and cover partially to let simmer for about 10 minutes more or until the fish is soft and the shrimp is cooked. Season with salt and pepper. Add fresh cilantro and serve with rice on the side. After you remove the pan, place flour tortillas directly on the cooking grid for about 30-45 seconds, flip and remove once slightly charred. Serves 4.

ON THE COVER:

Cedar Planked SALMON BON BONS



Our European distributor inspired this Big Green Egg Signature Recipe. We tested the recipe several times and concluded the best way to cook this dish is to use the convEGGtor with the Cast Iron Grate over higher heat. This method keeps the planks from burning and allows the smoke to swirl around the salmon, creating a kiss of smoke on all sides.

This is a simple, healthy, and delicious meal you can prepare and cook on the EGG in less than an hour. It is excellent for a large group, dinner for two, or an appetizer. Serve with jasmine rice, vegetables, or a salad for a heart-healthy meal.



Cedar Planks
see page
41

Ingredients

For 6-8 people: Side of salmon, cut into 1 inch cubes, skin on, bones removed

For smaller groups: purchase pre-cut filets, skin on, cubed 4-6 mini sweet red, orange and yellow peppers, sliced thin Scallions, sliced thin with the greens

Prepared pickled ginger

Orange zest – optional

1 cup mayo

Soy sauce or Ponzu sauce

Prepared Wasabi, optional

4 Fresh limes

Salt and pepper to taste

4-5 Cedar planks

Set EGG for indirect cooking with convEGGtor at 400°F/200°C. Soak Big Green Egg Cedar Planks in water for about 30 minutes before cooking.

Method

Place cubed salmon on planks skin side down. Season to taste and cook for about 20-30 minutes until salmon reaches an internal temperature of 140°F/60°C. Remove from heat and let rest for about 2 minutes. Combine mayo in bowl with soy sauce or ponzu to taste. Squeeze fresh lime juice into mixture and add wasabi if you like it spicy. Squeeze fresh lime over salmon and top with pickled ginger, slices of sweet peppers, scallions, and drizzle with mayo ponzu sauce.

"Salmon is known to be a superfood when it comes to heart health. Omega-3 fatty acids, antioxidants, and essential vitamins help lower blood cholesterol and blood pressure levels, which reduce the risk of developing heart conditions. Salmon also improves heart health by reducing cellular damage caused by free radicals."

~ source: medicinenet.com

Learn more about the Art of Live Fire Cooking on the Big Green Egg. Check with your local authorized retail store about demos, cooking classes, events, and more!

Subscribe to our newsletter:



Welcome to the Big Green Egg Family!

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.

2XL The unrivaled 2XL EGG can easily handle a family reunion, large groups, catering and commercial needs. Grid Diameter: 29 in (74 cm) | **120939**

XL The XLarge EGG provides an expansive 2 foot 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. The Large accommodates a full range of EGGcessories including the new rotisserie. Grid Diameter: 18.25 in (46 cm) | **117632**

M The Medium EGG is perfectly sized for smaller families and couples. 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 portable solution as a traveling EGG for motorhomes, tailgating or camping. Grid Diameter: 13 in (33 cm) | **119650**

MN A Mini EGG is your go-to grill for picnics. It's a popular size for grilling on smaller balconies, so leave those propane canisters at home and enjoy your favorite live fire meal on the Mini. Grid Diameter: 10 in (25 cm) | **117618**



Learn more about how the EGG is made



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!

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.



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**



2XL Modular Nest with casters



▲ BBQ Tool Hooks

Table comes with hooks and extra ones 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. Sold Separately. | **120281**

▼ 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**



Four levelers are included with all Modular Nest Frames and Expansion Frames. Legs also accept optional 4 inch casters (Item: 120410)



Large Modular Nest with Expansion Cabinet and Acacia Wood Insert



All Modular Nest Frames feature an attractive engraved logo plate



▲ 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**



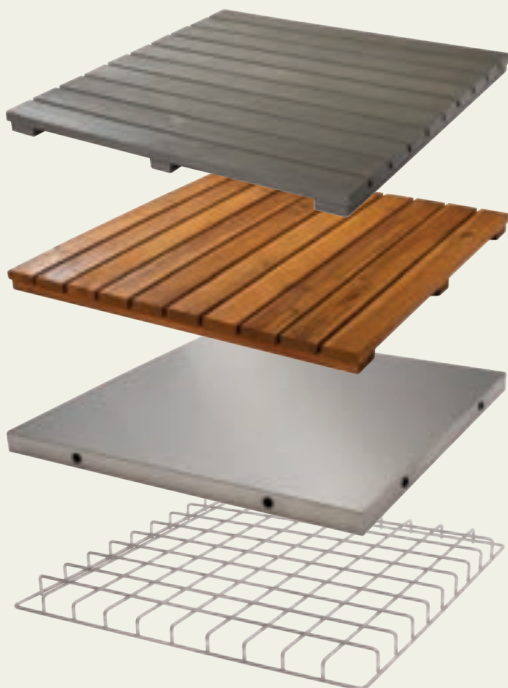
Modular connector pack is used to connect multiple EGG Frames. Each Expansion Frame includes one connector pack.



Build your custom 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.



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

Outdoor entertaining reimagined!

► **Acacia Hardwood Tables**

Made from exotic woods grown in ecologically sustainable forests, these high quality solid acacia tables offer ample working and serving area. **118264 XL**
118257 L



◀ **BBQ Tool Hooks**
Solid stainless steel hooks can be added to any side of the Acacia Tables. **| 120281**

▼ **Metal Table Nest**
Optional: Provides air flow beneath the EGG. (Please note This product is not designed for free-standing applications unless the EGG is housed within a Table, Island or built-in surround.)



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

► **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

See safety tips at BigGreenEgg.com.
Do not place EGG directly on wood or combustible surface!



72 in / 183 cm
127730 XL
127723 L

Nests, EGG Mates, and Handlers

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

302083 XL
301086 L
302076 M



◀ 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 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



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



XLarge Nest



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

▶ **Folding Acacia Wood EGG Mates®** are used with an EGG in a Nest and provide convenient working or serving space. The set of two Mates can be folded down when not in use.

21 in x 15 in **17.5 x 11 in**
(53 x 38 cm) **(44 x 28 cm)**
121141 2XL **120694 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**

Taste the Difference!

Our natural lump charcoal creates a signature live fire flavor to foods that is recognized by chefs, pitmasters and home cooks around the world. It is made from 100% hardwood and contains no by-products, petroleum additives or chemical fillers.



▲ **Oak and Hickory** is moderate in profile and adds a delicious live-fire flavor to foods. 17.6 lb (8 kg) | **127884**

Canadian Maple has a mild, sweeter wood flavor, similar to oak. 17.6 lb (8 kg) | **126993**

Natural Hardwood adds a mild, oaky flavor to foods 17.5 lb (7.93 kg) | **127013**

CHARCOAL FLAVOR GUIDE

Pair charcoal with smoking chips and chunks for flavor variations.

MILD

◀ CANADIAN MAPLE

MODERATE

◀ NATURAL HARDWOOD

◀ OAK AND HICKORY

STRONG

◀ MESQUITE WOOD

Note: Use Mesquite wood in small amounts. It burns hot and fast producing intense smoke that can be very strong, with a bitter, earthy flavor.



▲ 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

Ignite lump charcoal in just minutes using only super-heated air. Three power settings (Off/Hot/Fan). 120V/1500W. | **117540**



◀ Quick Lighting Electric Charcoal Starter

This handy device will have you cooking in minutes. 120V/600W | **101013**



NEW!

▲ Weather-Proof Charcoal Storage Bag

Made from durable heavy-duty polyester, this all-weather bag can protect up to 20 pounds of charcoal from moisture and the elements. It features a roll-top closure for easy access and an oversized water-resistant pocket for charcoal starters, matches, or lighters. | **128201**



▲ SpeedyLight® Natural Charcoal Starters

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



◀ Extra Long Matches

75 wooden thick wooden matches strike on box to light the SpeedyLight Charcoal Starters. | **120861**

Smoking Woods and Planks



▲ Gourmet Grilling Planks

Plank cooking is a culinary method which originated with Native Americans and has evolved into a popular cooking technique that adds 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 | 116307
Northwest Alder | 116291

▼ Smoking Wood Chips and Chunks

Each type of wood will impart a different flavor to meats or other foods,

Cherry adds a mild and slightly fruity flavoring. | **113979 (Chips)**

Apple provides a natural sweetness. | **113962 (Chips) 114617 (Chunks)**

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

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








Pecan adds a rich, mellow flavor. | **113993 (Chips)**

Mesquite is very strong so use sparingly with our charcoal. | **114631 (Chunks)**

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

FLAVOR CHART

A GUIDE TO SMOKING WOODS

WOOD	FLAVOR	BEEF	PORK	POULTRY	LAMB	SEAFOOD	BAKING	VEGGIES
								
APPLE	Mild, fruity, and sweet	●	●	●	●	●	●	●
CHERRY	Mild, sweet, tangy and fruity	●	●	●	●	●		
HICKORY	Strong, bacon-like, and burns hot	●	●	●	●		●	
MAPLE	Mild, sweet and leaves a dark bark	●	●	●		●		●
MESQUITE	Very strong and earthy use sparingly	●		●				
OAK	Medium, very popular	●	●	●	●			
PECAN	Stronger, classic barbecue flavor	●	●	●				
WHISKEY BARRELL	Medium, sweet and smoky	●	●	●				

The flavor chart is a broad guide. Experiment with the smoking woods to your specific taste.



NEW!

Rotisserie + EGGcessories

Convert the EGG into a wood-fired rotisserie with ease. The 120V motor has the power to turn food consistently and evenly over the flame, and the coated steel ring attachment seals the EGG for optimal heat and flavor retention.

► Rotisserie Kit

The kit comes with the traditional rotisserie spit, but also works seamlessly with flat or tumbler style rotisserie baskets—sold separately.

127457 XL

127440 L



◀ Rotisserie Tumbler

The durable non-stick coated steel tumbler is great for getting an even cook on chicken wings, shrimp, vegetables and more. With a diameter of 7.5 in (19 cm) you can cook for a large group without flipping or moving food around the grid. | **128577**



► Rotisserie Flat Basket

The non-stick coated steel rectangular basket is designed for delicate foods such as fish or kebabs. Adjustment tabs allow you to customize the depth of the basket for a tight grip on food. 13 x 7.5 in. (34 x 19 cm) | **128560**



Learn more about the Rotisserie here.

NEW!



▲ Pizza Oven Wedges

Pizza Oven Wedges create a traditional brick oven setup with an easily accessible front opening that makes quick work of sliding pizzas in and out of the EGG. With the wedges in place, the temperature holds where you set it, even when baking multiple pizzas. Set of two cast aluminum wedges for pizzas up to 14 inches (36 cm). | **128027**



▲ Bamboo Pizza Peel and Screen

The Bamboo Pizza Peel has a beveled edge that slides beneath pizza or bread for easy removal from the EGG. The aluminum pizza screen improves airflow for a crispy crust. Made from durable, sustainable bamboo. | **128010**



Pizza and Baking Tools



▲ The Ultimate Pizza Wheel

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



▲ Dough Rolling Mat

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



◀ **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**

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

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**



▲The **convEGGtor** is designed to facilitate indirect cooking 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 **Ceramic Pizza and Baking 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)



▲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**

Ceramic EGGcessories

Made with the same heat-absorbing ceramics as the EGG, these tools will turn your EGG into an authentic live fire brick and convection oven!



▲**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)



EGGspander System

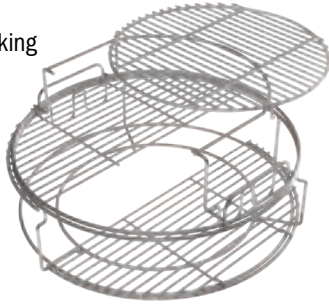
Unleash your culinary creativity with the versatile expansion system for a Big Green Egg.

► 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

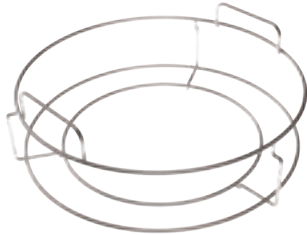


You can also build your kit one piece at a time with these essential building blocks for the EGGspander System.

► 1-Piece convEGGtor Basket

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

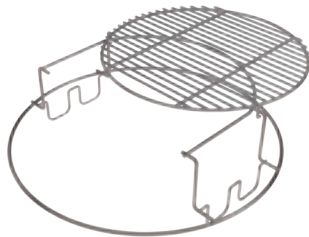
121196 XL
120724 L
127242 M



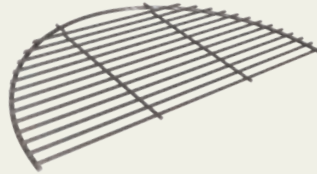
▼ 2-Piece Multi-Level Rack

- 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

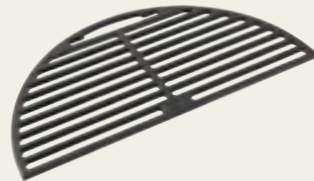
121202 XL
120731 L



◀ 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**



Cast Iron Cookware



► Cast Iron Plancha Griddles

The Dual-Sided Cast Iron Plancha Griddles are designed for searing meats and seafood, sautéing vegetables and grilling sandwiches. The Plancha Griddles are designed to pair with the Cast Iron Skillets to form a Dutch oven.



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)



▲ 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)



Racks + Pans



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

117564 2XL - S
117557 L, M, S



▼ **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



▲ **Cast Iron Sauce Pot**

Melt butter, warm marinades or barbecue sauce in this heavy duty sauce pot. Basting brush conveniently nests into the handle, and the removable silicone brush head is dishwasher safe for easy cleanup. 2 cups (480 ml). | **117663**



Learn more about our racks and pans.



▲ **Non-Stick Aluminum Roasting & Drip Pans**

Features an easy to clean surface. The Rectangular Drip Pan works well with the Rib and Roast Rack for cooking turkey, roasts, chickens and other larger cuts of meat. The Round Drip Pan works 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 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**



▲ Custom Grilling Apron

Brushed cotton with a distressed, vintage look and feel. Three riveted pockets and a fully adjustable neck and waist closures. | **126399**



▲ Salt & Pepper Shakers

Made from hand-washable ceramic and designed to work with sea salt and coarsely ground pepper. | **122230**



► **Pink Butcher Paper** is intended 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. It helps decrease the cook time of your favorite barbecued meats, so you'll be enjoying your food sooner and makes a great presentation for serving your barbecue favorites. | **127471**





▲ **Stainless Steel Kitchen Shears** an essential, multipurpose tool featuring 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 extra protection with silicone on the surface for secure grip. 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 flexible mitt withstands heat up to 450°F (232°C). | **117083**



▼ Vertical Poultry Roasters

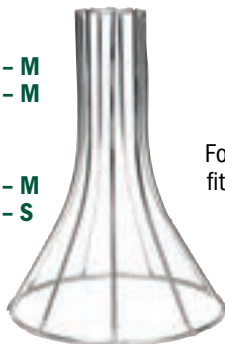
Using a vertical roaster on the EGG will produce the juiciest, most flavorful poultry you've ever tasted! Vertical roasters hold a chicken or turkey upright during cooking for even browning and easier carving when done. The ceramic roasters hold liquid such as fruit juice or beer to add flavor to the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



Beer Can Chicken

This is a simple recipe for tender, falling-off-the-bone whole chicken that's moist on the inside and crispy on the outside.

Ingredients

1 4 to 5-pound (1.8 - 2.26 kg) chicken
12 oz (15 ml) beer
¼ cup (60 ml) mayonnaise
3 Tbsp (45 ml) Big Green Egg Savory Pecan Seasoning

Method

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

Pour ½ of the beer into a drip pan. Place the can with the remaining beer in the center of the Folding Beer Can Chicken Roaster and snap the arms into place at the top. Put the rack into the drip pan and place the chicken onto the rack. Combine the mayonnaise and the seasoning and coat the outer skin and inner cavity of the chicken with the mixture. Roast the chicken until the internal temperature reaches 165°F/74°C; remove from the EGG and let rest for 10 minutes. Carve and serve. Serves 4



Grilling Tools

► Stainless Steel Fire Bowls

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

122698 2XL

122681 XL

122674 L

122667 M

122650 MX



◀ Pigtail Food Flipper

This innovative tool flips everything from a rack of ribs to steaks, tenderloins or chicken. The hook and shaft are made of surgical-grade stainless steel for strength and durability. | **201515**



◀ 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 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**



▲ 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



▲ 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



▲ 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**

▼ 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)



▲ 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**



▲ 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

◀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.

Merchandise and Cookbooks



Big Green Egg Merch

Show your Big Green Egg pride with our full line of EGG apparel, signage, kitchen & bar products, and more at:



shop.biggreenegg.com

▲The Original Big Green Egg Book

The original 320-page, hardcover Big Green Egg Cookbook contains more than 160 delicious recipes and beautiful color photos that showcase the versatility of cooking on the EGG. | 079145

▲EGGIN!: David Rose Cooks on the Big Green Egg

Featuring more than 50 delicious recipes, from apps, to veggies, entrees, sweet treats, and even smoked cocktails. The recipes reflect David's Jamaican heritage and classic French culinary training, as well as his Southern inspiration. 150 pages. | 127778

▲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. | 000002

▲Cooking on the Big Green Egg

Award-winning food writer James Whetlor brings together a collection of 70 tempting recipes designed to help you get the most out of your Big Green Egg. 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 80 great recipes. | 118073



Scan here for more publications in our online library



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 | 120564 Citrus & Herb |
| 120540 Sweet & Smoky | 126429 Classic Steakhouse |
| 120557 Ancho Chile & Coffee | |



BBQ Chicken Quarters with Sweet and Smoky Baked Beans with Bacon

Ingredients

- Chicken
- 5 lbs (2.26 kg) quartered chicken
- Big Green Egg Savory Pecan Seasoning
- 2 tbsp (30 ml) olive oil
- Big Green Egg Moppin' Sauce

Smoky Baked Beans - scan code below for the recipe.

Set the EGG for indirect cooking with the convEGGtor at 275°F/135°C with Apple Smoking Chunks.

Method

Rub the chicken with olive oil and liberally season with the Big Green Egg Savory Pecan Seasoning. Place on the EGG and smoke for about 45 minutes to an hour or until the internal temperature reaches 145°F/62°C. Baste with the Big Green Egg Moppin' Sauce. Cook for another 20 to 30 minutes.

Insert the multi-level rack on the EGGspander to heat the baked beans and chicken for about 10 minutes before serving. Enjoy!

Remove the chicken from the EGG once the internal temperature reaches 160°F/71°C. Let cool for at least 15 minutes. Serve with your favorite sides.



▲ 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 | 116505 Zesty Honey & Mustard |
| 116512 Carolina Style Bold & Tangy | 126610 Sweet Kentucky Bourbon |
| 116536 Vidalia® Onion Sriracha | 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 |



Learn out our Seasonings and Rubs

Scan code for the Smoky Baked Beans with Bacon Recipe



The Force Behind The Ultimate Cooking EGGsperience®



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