

COMPLIMENTARY

Big Green Egg®

LIFE *Style*

The Ultimate Cooking Experience®

GRILLING

BAKING

LOW & SLOW

SMOKING

ROASTING



PRODUCTS • NEWS • PERSONALITIES • IDEAS

v3.13

Welcome to Big Green Egg® LifeStyle — a unique collection of personality profiles, culinary insights and information about the Big Green Egg, The Ultimate Cooking Experience!®

We are often asked about the development of our modern cooking marvel, and you may be surprised to learn that the Big Green Egg's origins can be traced back thousands of years. Early man discovered cooking over fire, and later cultures began using rudimentary dome-shaped clay vessels for indoor cooking.

Years ago, I had the good fortune of tasting food prepared in one of these clay vessels and was amazed at the incredible flavor. It became a passion to cook on one, and soon I became just as passionate to share my experiences with others. In fact, I became so enamored with the benefits of this cooking style that I began importing these clay cookers, known as "kamados," from Asia.

Eventually, as my cooking skills grew, I became dissatisfied with the low-quality materials and marginal thermal properties of the typical kamado grill, and I set out to create the very best outdoor cooker the world had ever seen.

As a result of years of effort, we developed the highest grade of composite ceramics used in any cooker in the world today, and perfected a product with the versatility to perform any cooking function flawlessly — grilling, roasting, baking, smoking or low-and-slow indirect cooking, the EGG® does it all! Today's EGG — refined, improved and constantly tested to ensure it is the best — has left all other "kamado" cookers behind and stands alone as the only outdoor cooker of its type — now known worldwide as the "Big Green Egg."

For more than thirty-five years, The Big Green Egg Company has lovingly and painstakingly nurtured this product and gained legions of culinary aficionados, backyard grillers and world class chefs from around the world.

When you purchase an EGG, you can rest assured that your investment is protected by a successful company with a reputation for manufacturing excellence and world class customer service, standing behind our products with everything from warranty support to numerous customized EGGcessories to enhance your cooking experience!

Welcome to the Big Green Egg ... enjoy!

Ed Fisher

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



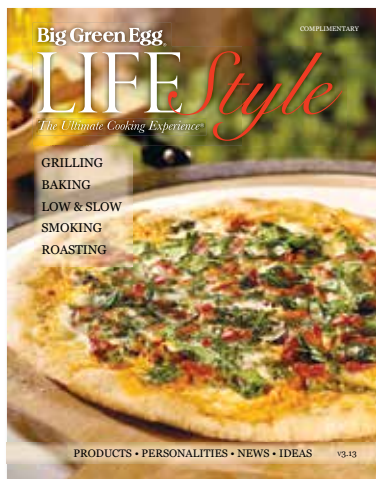
**Welcome to
Big Green Egg
LifeStyle —**

a unique collection
of personality profiles,
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information about
Big Green Egg, The
Ultimate Cooking
Experience!

Big Green Egg LIFE *Style*



EGGs, EGGcessories® & Cooking Tools



See page 20 for the Gourmet Pizza with Prosciutto & Arugula recipe. For other Big Green Egg recipes, scan the QR code or visit BigGreenEgg.com/recipes.

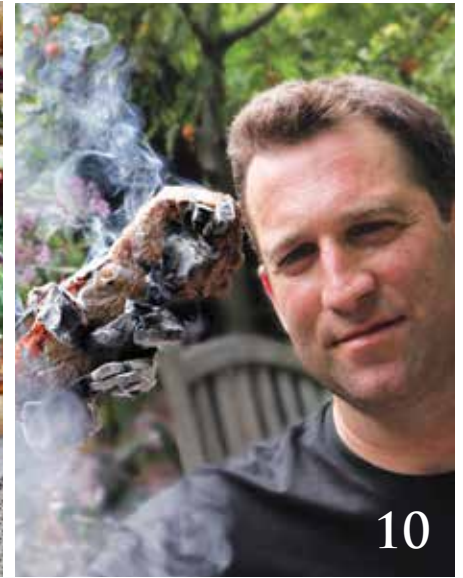


RECIPES

- 4 Prepare to Get Hungry®
- 6 The Big Green Egg Family
- 9 The Ultimate Cooking Experience®
- 12 100% Organic Lump Charcoal
- 15 Plate Setter – The Ultimate EGGcessory
- 22 Baking on the EGG®
- 29 Dizzy Gourmet® Seasonings
- 38 Big Green Egg Culinary Partners
- 39 Big Green Egg Product Catalogue
- 56 What's New at the EGG

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Personality Showcase

- 10** ADAM PERRY LANG: Three Dimensional Flavor
- 14** GOG MAGOG HILLS: Farm Shop and Butcher
- 16** CHEF RUSTY HAMLIN: Food with Passion
- 18** BRAAI ADVENTURE: Celebrating South Africa
- 20** THE ART OF PERFECT PIZZA
- 24** SVEN ELVERFELD: Quality and Innovation
- 26** GRILLGRRRL: Healthy and Creative
- 28** DIZZY GOURMET®: Unique, Hand-Blended Flavors
- 30** ERNEST SERVANTES: Not Chopped!
- 32** MICHAEL OLSON: Distinctive Niagara Cuisine
- 34** CHEF ALON SHAYA: Home Cooked Comfort Food
- 36** FRANSE STAP: A Pure Culinary Experience



Prepare To Get Hungry®

The Big Green Egg stands alone as the most versatile barbecue and outdoor cooking product on the market, with more capabilities than all other conventional cookers combined.

It truly is The Ultimate Cooking Experience!®

GRILLING

Sear steaks, chops, burgers and seafood with a flavor-packed crust unmatched by other grills.

High temperature “steak house” grilling — even at 750° F / 400° C — is quick, easy and delicious!

LOW & SLOW

The insulating ceramics of the Big Green Egg allow for precise temperature control even at low heat.

You’ll enjoy succulent results with turkey, ham, ribs or any of your favorite cuts. Want to slow cook at low heat for ten to twelve hours or longer? No problem!

BAKING

The Big Green Egg will bake your bread, casseroles, cakes and pies better and quicker than your kitchen oven! And get ready for the best pizza you’ve ever eaten — at home or at a pizzeria!

You must experience this taste sensation to believe it ... you may never cook indoors again!

SMOKING

No smoker performs more efficiently than a Big Green Egg. Add a wide variety of sumptuous flavor combinations and aromas to your cooking with our aromatic chips and wood chunks ... since each type of wood reacts differently with meat, poultry or fish, the flavor combinations are endless.

ROASTING

The Big Green Egg retains heat and moisture so well that foods just don’t dry out! Poultry, lamb, beef and vegetables are naturally tastier because the juices and flavors stay locked inside for Three Dimensional Flavor!

AMAZING RESULTS

From appetizers and entrees to desserts, the Big Green Egg will exceed all your expectations for culinary perfection ... and with five convenient sizes to choose from, there is a Big Green Egg to fit any lifestyle! Visit an Authorized Dealer today to see the Mini, Small, Medium, Large and XLarge EGG and start writing your own culinary success story!



LOCATE A DEALER







The Big Green Egg is a complete outdoor cooking system, based on a simple yet effective blend of:

Ancient Traditions
+
Modern Technology
+
Proprietary Processes

The Big Green Egg is a far superior product that is not only stronger and more durable, it provides better heat retention than any other outdoor cooker on the market.

Quite simply, it's the most technically advanced, highest quality ceramic cooking device ever "hatched."

The Big Green Egg leaves all ordinary kamado style cookers behind — and stands alone as the only outdoor cooker of its type ... The Ultimate Cooking Experience!



LEARN MORE

BigGreenEgg.com



The Ultimate Cooking Experience®

Versatility is the name of the game with a Big Green Egg. Perfectly prepare anything from a steakhouse-style grilled steak to a tender brisket, turkey or pork tenderloin. Vegetables, stews, casseroles — even pies and desserts are superb. Pizza on an EGG is in a class of its own! You can literally cook an entire meal in an EGG!

SIMPLE TO START

The Big Green Egg reaches cooking temperature and is ready to use in just minutes. Our 100% Organic Big Green Egg Lump Charcoal is made in the USA only from the best cuts of oak and hickory for superior performance and results. Lighting the charcoal is always quick and easy, as the design of the Big Green Egg allows air flow to work like a fireplace. Use a natural charcoal starter or an electric starter — and never buy lighter fluid again!

PRECISE TEMPERATURE CONTROL

You can grill, smoke and bake at exact temperatures by easily adjusting the patented air flow systems. You have total control over temperature at your fingertips, maintaining accuracy within a few degrees! The Made in USA temperature gauge provides precise readings to 750° F / 400° C. Many indoor ovens cannot match the accuracy of the EGG's temperature regulation!

SAFER TO USE

The Big Green Egg is extremely safe to use as the ceramic surface doesn't get as hot as a metal grill, and the heat source is protected within a ceramic fire box inside the base.

EASY CLEAN UP

The Big Green Egg features a Made in USA stainless steel cooking grid and an elegant green exterior with a lifetime glaze that maintains its good looks and wipes clean easily without chemical cleaners. Inside, residual heat burns away any grease build-up — just like a self-cleaning oven — and ash buildup is minimal.

PATENTED TECHNOLOGY

Among many features that make the Big Green Egg by far the best cooking device of its kind are the patented components and state-of-the-art ceramic technologies that provide improved insulation, heat retention and material strength. The high-quality ceramics used in every EGG will not crack or deteriorate over time, and many EGGs are passed down to the next generation. The Big Green Egg comes with a Best-In-Class Limited Lifetime Warranty. It's all about quality.

If it doesn't say Big Green Egg, it isn't!

Adding Three Dimensional Flavor

Adam Perry Lang



“Cooking outdoors over fire appeals to just about everyone on a very deep level — it’s so natural and elemental. Good barbecue cooked over natural wood is such a pure food . . . ”

In his latest cookbook, “Charred & Scruffed,” Adam Perry Lang introduces recipes and innovative techniques, such as “clinging” and “scruffing” that turn a backyard barbecue into a gourmet experience. From books to restaurants and beyond, Adam Perry Lang is involved in a multitude of culinary activities.

Where there’s smoke, there’s fire. And, if Chef Adam Perry Lang has his way, where there’s fire, there is natural, organic hardwood charcoal ... and meat. “Cooking outdoors over fire appeals to just about everyone on a very deep level — it’s so natural and elemental,” says the barbecue guru, cookbook author and international restaurateur. “Good barbecue cooked over natural wood is such a pure food ... with that dark bark encasing juicy meat, some of it meltingly tender and some with an appealing chew. With brisket, each slice is bordered by a pinkish hue — the mark of a steady flame. When I smell meat,” says Adam, “I feel like I’m a wolf ... my hair stands up on end. There’s just something very primal about it.”

“My barbecue has everything to do with my personality; mine is different because of how my mind works. I can’t stop thinking ... I am obsessed with learning and knowledge, the vibe and the buzz of cooking, everything about working with food and exploring my barbecue craft.”

Perry Lang’s passion for food and cooking began at an early age. “Growing up, cooking Sunday breakfast with my dad was a ritual, a time the family spent together. It was very special,” he reminisces. “In my early teens, I asked my parents for a very unusual birthday gift — reservations at the famous French restaurant Lutèce, in Manhattan. I wrote a letter to Chef Andre Soltner telling him I was coming for dinner. I remember looking through the chef’s window watching him work. He made it a point to come out of the kitchen and find me ... he was incredible. It was something I will never forget.”

“My background is in haute French cuisine. I’ve worked my way through the kitchens of top-rated French restaurants, including Le Cirque in New York City and Restaurant Guy Savoy in France, but things started to change when I went to work as a private chef on a ranch in New Mexico. That’s when I really began to focus on the soul of the food. I learned that great barbecue starts with the wood, the fire, the time of day, the whole thing ... that’s when I fell in love with cooking with fire.”

“I love exploring and learning more about what creates flavor and how to build on it ... what yields a pleasing result on a very deep, almost subconscious, level. I like to make my flavors three dimensional, and to do that I’m not afraid to look outside the traditional pantry. For instance, I love to work with different chilies for varieties in flavor and color — the visual aspect is part of the total experience. I’m constantly thinking of new ideas and experimenting with accessories like the half-moon griddle or the plate setter for fail-safe indirect cooking.”



Big Green Egg organic lump charcoal contains only 100% American oak and hickory “ultra premium” hardwood

“The first time I came across a Big Green Egg I was skeptical,” adds Perry Lang. “Then I saw Dr. BBQ using it so effectively and I opened myself up to it. After a few cooks, I was like ‘Whoa! Okay, I get it.’ The ceramics offer excellent heat retention while being fuel efficient. You could grill on the coldest day with very little effect on temperature. The EGG has a fantastic temperature range with a damper system that is responsive and easy to control.”

“Now, I have five EGGs in three states, and I love them. Barbecue really brings people together — isn’t that what cooking outdoors is all about?”

The Half Moon Cast Iron Griddle is great for sautéing vegetables, pan-searing seafood or even cooking breakfast!



The Pit Mitt® BBQ Glove is made to form a barrier preventing heat from entering the soft cotton inner layer for ultimate protection.



© 2012. Photo on page 10, top and right of page 11 by Simon Wheeler

It's A Natural

The Big Green Egg and Organic Lump Charcoal

Big Green Egg is committed to eco-friendly and natural products — what else would you expect from a company whose middle name is “Green”?! That mindset is evident in the quality of the Big Green Egg brand of 100% Organic Lump Charcoal — the optimum and recommended fuel for your EGG.

Compare our Made in USA charcoal to other brands and you will see — and taste — the difference immediately. When you reach for the familiar Big Green Egg bag, you are assured it contains only 100% American oak and hickory “ultra premium” hardwood. What’s the difference? We painstakingly source our organic charcoal to ensure that it contains no fillers, nitrates, chemicals, anthracite coal, limestone, treated wood or petroleum products. Unlike some of the other charcoals and briquettes on the market today, pure and natural Big Green Egg charcoal is carbonized wood with NO additives whatsoever. What do you want to cook with?

There are many reasons that most competitive barbecue teams and professional barbecue chefs demand natural lump charcoal. It’s easy to light and is usually ready to cook with in about 10 minutes. Plus, it burns hotter and more efficiently, with more BTUs, than charcoal briquettes — meaning that your steaks sear perfectly every time, and your low and slow roast will be cooking for hours on end at the proper temperature. Our premium lump charcoal also produces less ash so there is minimal waste and clean up ... delivering more value and performance in every bag.

But, most importantly, your food is going to taste better, without any harsh chemicals or odors that can be released when cooking with briquettes or other similar products. In fact, we recommend against using briquettes, lighter fluids or any quick-light charcoal product in a Big Green Egg.

Available in two convenient sizes — a 20 lb / 9 kg bag and a 10 lb / 4.5 kg bag. Big Green Egg Organic Lump Charcoal meets EPA environmental guidelines and is CE Certified in the European Union (EU).



Think Natural, Think Green —
ask for the Big Green Egg brand of Organic Lump Charcoal for The Ultimate Cooking Experience!®

Big Green Egg Wood Chips and Chunks... adding flavor, flair and aroma to your cooking!

Wood chips, also referred to as “aromatic smoking woods,” add a tasty dimension of flavor to anything cooked on an EGG — without any added fat or calories! The wood smoke seasons the food as it cooks, and each variety of wood infuses food with its own unique flavor and aroma. As you master the art of smoking, you’ll mix and match the foods and woods for the most compatible combinations, and will most likely discover favorites that you and your friends especially enjoy. Experimenting is half the fun when it comes to smoking with aromatic wood chips!

Although there are many types of wood that are appropriate for smoking, hardwoods and fruit wood are the most popular. Big Green Egg offers many options — and just like our Organic Lump Charcoal, all our Wood Chip and Wood Chunk products are 100% Made in USA only from natural wood, with no additives, fillers or chemicals of any kind.

Chips are small pieces of wood that are great for small, quick bursts of smoke. Even when pre-soaked in water, wine or other seasoned liquids, chips will burn quickly, create smoke and disappear. If you are not smoking for a very long period of time, or only want a small amount of smoke flavor, we recommend using chips. Chunks are larger pieces of hardwood and are better suited for creating more intense smoke over a longer period of time.

Hardwoods like apple, pecan, cherry and hickory are traditional favorites of famous pitmasters and backyard chefs alike. Since each wood reacts differently with each type of meat or food, the flavor combinations are endless. You’ll have fun getting acquainted with all the wood flavors — discovering which ones add a stronger flavor and work well with hearty cuts, and which ones are best paired with milder flavored meats, fish or vegetables.

Big Green Egg also offers authentic whiskey barrel smoking chips, made from only the very best charred white oak barrels. When aging whiskey, the inside of each barrel is first toasted and charred to caramelize the wood’s natural sugars before the whiskey rests there to develop its character, flavor, aroma and finish. Years later, the whiskey is bottled, and we put the barrel to an even better use! This unique product adds an extraordinary flavor to all your grilled foods — without any alcohol, of course.

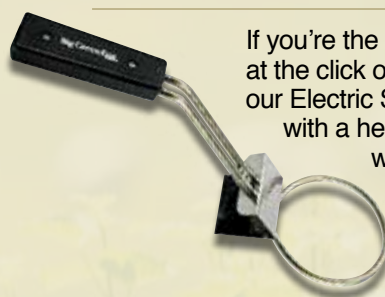


Getting Started



Lighting up the charcoal is a breeze with our two recommended starters.

Our popular Natural Charcoal Starters come in boxes of 24 convenient squares. They light easily and are odorless and tasteless, with no chemical aromas or residue. Plus, they’re clean, safe and ready to use without the need for any lighter fluid — saving you money and providing a much better result!



If you’re the type that prefers ignition at the click of a finger, then switch on our Electric Starter. This handy device, with a heat resistant handle, will have you cooking in minutes without even striking a match!

Natural Wood Chips

Big Green Egg all natural wood smoking chips are available in: Hickory, Apple, Pecan and Cherry.

Our all natural wood chunks are available in: Mesquite, Hickory and Apple.

Specialty Chips:
Jack Daniel’s®
Whiskey Barrel Chips.



Gog Magog Hills

“Looking for ways to improve every single day is at the core of our business, and the Big Green Egg has a big part to play in this.”



The Gog Magog Butcher was recently nominated for the Butcher's Shop of the Year Award.

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



All too often, opportunity comes from the most unexpected places. For the Bradfords, who have worked the land known as Heath Farm in Cambridge, England for generations, the transition from farm to shop began one year when their potato field gave way to thousands of mushrooms. After friends would accept no more, they began to sell the mushrooms from a farm gate “honesty box.” The resulting funds were used to buy hens for laying eggs, and sales of potatoes and eggs grew enough for the Bradfords to open a very small shop in the old calving room.

To this day, the Bradford family's ethos of working together, embracing the future, respecting the animals and the land that provides their income, and taking pride in the food that is produced is clear from the moment you first turn into the crushed gravel drive at Gog Magog Hills.

Over the past century, the family business has expanded to include a farm shop and butcher, the Cart Shed deli and a café, the Gog Magog Canteen. As head of the business, Charles Bradford recognized that the Big Green Egg could provide a fabulous link between all of the elements — whether it's smoking tender meat for their deli counter, cooking pizza for the cafe or unashamedly making customers drool with a slow cooked cut from the butchers.

The Big Green Egg is relatively new to England, and so Miles Nicholas, head butcher and “meat magician,” uses cooking demonstrations on the Big Green Egg to educate his customers how the “Ultimate Cooking Experience” can enhance the culinary process with the broad choice of meats available to them. “The EGG works miracles on more alternative cuts, which are a good value, as well as our more expensive cuts,” says Nicholas. “Meats really come into their own when cooked at lower temperatures for longer periods — our customers are able to see and taste the results!”

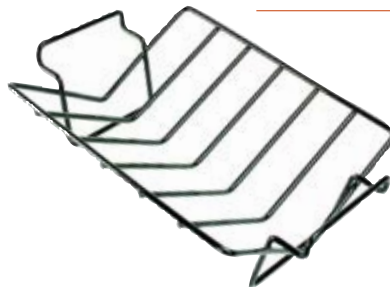
“Most days at Gog Magog Hills, come rain or shine, you'll find at least one of the EGGs lit,” says Bradford. “By supplying the best possible ingredients and paying particular attention to locality and seasonality, the Gog Magog business is growing. Looking for ways to improve what we do every single day is at the core of our business. Our customers love being on the journey with us, and that requires a great deal of trust. Almost every recipe on our menu has a family connection ... we place great value on delivering fantastic food at a fair price, and the Big Green Egg has a big part to play in this.”

The Gog Magog Hills butcher's favorites on the Big Green Egg:

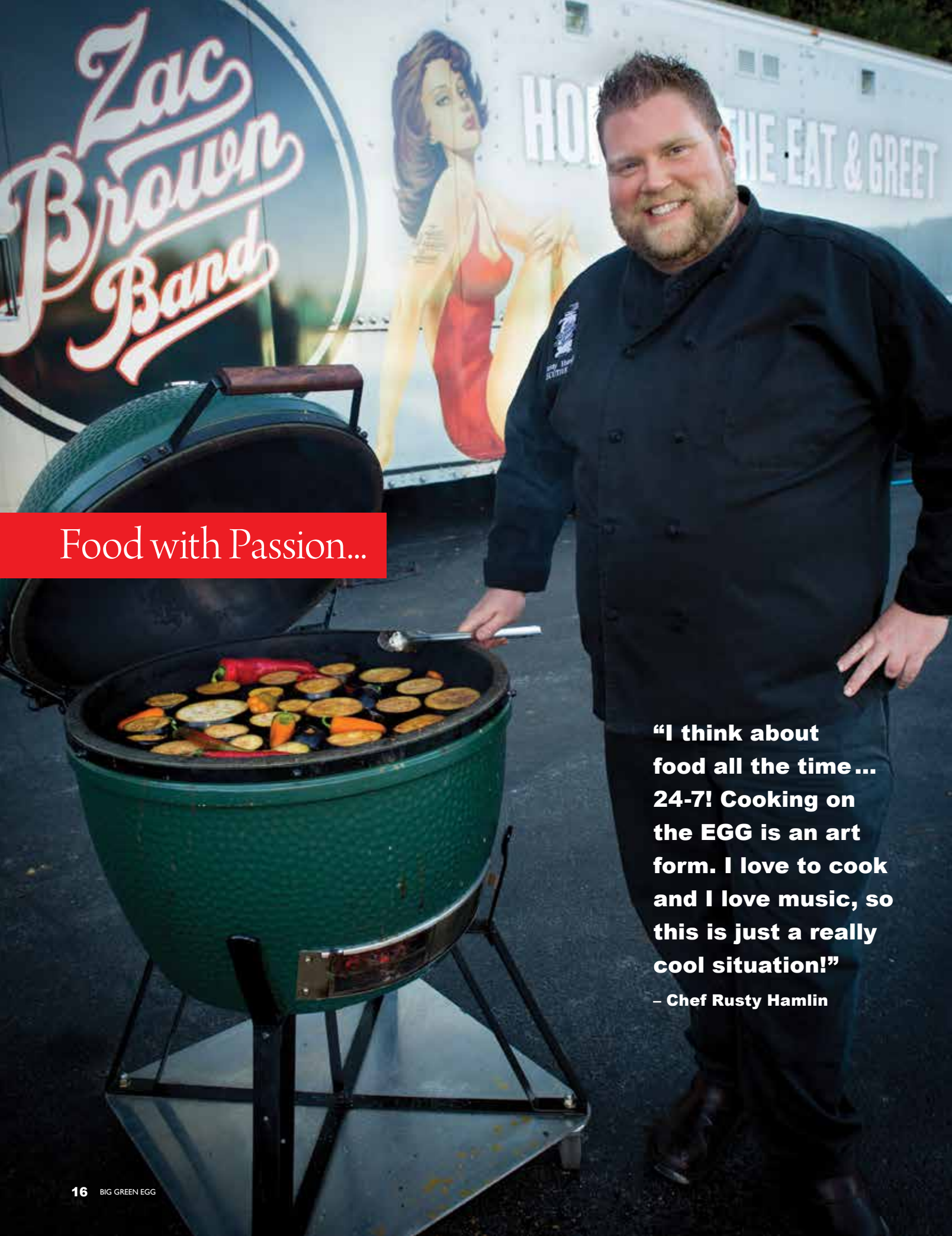
- Beef Short Ribs
- Brisket on the Bone
- Spicy Back Ribs of Lamb
- Leg of Lamb
- Gog Magog Beef Burger
- Spatchcock Chicken



Nothing will contribute greater versatility to your outdoor cooking than adding a Plate Setter to your accessories collection. The Plate Setter is used for indirect cooking on the Big Green Egg, providing a barrier between the food and the fire, turning your EGG into an outdoor convection oven.



The dual purpose porcelain coated V-Racks can be used upright to hold roasts and poultry or can be flipped over to serve as an efficient rib rack.



Food with Passion...

“I think about food all the time ... 24-7! Cooking on the EGG is an art form. I love to cook and I love music, so this is just a really cool situation!”

– Chef Rusty Hamlin

Mix two parts Galloping Gourmet and one part Julia Child, simmer over years of tours with the Grammy Award-winning Zac Brown Band, and you've got Chef Rusty. One taste of his cooking and you'll be coming back for more!

Carefully perched on the counter in his family's Baton Rouge, Louisiana kitchen, young Richard Hamlin eagerly absorbed a passion for food and flavor. His inspiration came from his mother, who would serve her son spoonfuls of homemade recipes fresh off the stove, offering the aspiring young chef a nickel for each ingredient he could name. Soon, little "Rusty" was identifying the nuances of a wide variety of creations, sparking a lifelong interest in cooking.

Enrolling in the Culinary Arts Institute of Louisiana, Hamlin received an intense two-year education in the fine art of cuisine — and his Cajun and Creole infused style, echoing his heroes Justin Wilson and Paul Prudhomme, began to take shape. "But I didn't want to become known as the Gumbo Chef," laughs Rusty, so he eventually moved to Atlanta, Georgia to take advantage of the more diverse culinary opportunities the city had to offer.

It was in Atlanta that Rusty met Zac Brown of the Grammy Award-winning Zac Brown Band, and a mutual admiration was born between the two. Rusty soon learned that Zac's passion for music was rivaled only by his appreciation of fine food and the culinary arts. Fueled by homemade meals at the Brown farm, the two would trade ideas and recipes late into the evenings. "We both started cooking on the EGG years ago," shares Rusty. "You really have to appreciate the way the EGG is constructed — the versatility and the ability to manage the temperature are incredible. The flavor profiles that come off the EGG are amazing ... there is no other comparison on the market. The Big Green Egg is all about natural flavors — nothing is masked or artificial."

It was over these delicious, slow-cooked meals that the vision for the "Zac Brown Band Eat & Greets" began to take root as a less awkward and more intimate way for Brown to mingle with his fan club members before concerts, while celebrating his passion for Southern cuisine. Chef Rusty travels across the country with the multi-platinum recording artists and a customized kitchen on wheels affectionately named "Cookie." And now, assisted by the addition of several XLarge Big Green Eggs, the band treats fans to fresh meals including pork and beef tenderloin — grilled with Zac's signature sauce — along with local vegetables from the tour's destinations.

"People are amazed. They come expecting hot dogs, and instead they experience food cooked like they've never had it before. We do everything from glazed ham to grilled quail," says Hamlin. Even Chocolate Peanut Butter Biscuit Pudding is prepared in Rusty's signature style ... "This dish is really yummy!" he enthuses. Once the fans are seated and eating, Brown and the band load up their own plates, take seats among them, and they all share their stories, recipes and, sometimes, talk about their favorite things to cook on the EGG. "I think about food all the time ... 24-7! Cooking on the EGG is an art form. I love to cook and I love music, so this is just a really cool situation!"



The Grill Gripper safely grips and lifts cooking grids and grilling planks.

The Grid Lifter easily and safely grips and lifts porcelain, stainless and cast iron cooking grids.

When not on tour or spending time at his Atkins Park Restaurants in Atlanta, Georgia, Chef Rusty spends much of his time supporting children's charities, including Brown's passion project, Camp Southern Ground.

Grilled Leg of Warthog

*Recipe courtesy Thomas Hancock,
Big Green Egg South Africa*

In South Africa, we are fortunate to have good access to warthog, which always tastes better in the “bushveld.” There is nothing quite as special as sitting around a camp fire, listening to the night sounds of hyena and lion, while waiting for your EGG to cook the perfect leg of roast warthog.

The recipe below is one that my family has used since my early childhood while spending time at our family camp in the Timbavati Private Nature Reserve. We braai on a Large EGG on our farm, and the EGG has taken this traditional recipe to a new level. If not cooked properly, warthog can be dry, but this Dutch Oven method keeps the moisture in by slow-cooking the hog.

Ingredients

- 1 leg of warthog (if warthog is unavailable, substitute pork loin or wild boar)
- 1 lb. (450 g) streaky bacon

Marinade

- 2 tsp (10 ml) mixture of garlic and herb seasonings
- 1 tsp (5 ml) ground cloves
- 1 cup (250 ml) vegetable stock powder
- 2 tsp (10 ml) ground ginger
- Healthy splash of white wine
- 1 cup (250 ml) apricot jam
- Zest of 1 naartjie (or tangerine)
- ½ cup (125 ml) olive oil
- Salt and black pepper to taste

- 4 cups (1 liter) water
- 1 lemon
- 1 large carrot, chopped
- 1 celery stick, chopped
- 4 whole chili peppers

Method

- Roll the bacon in the garlic and herb seasonings. Lard the warthog leg first with a piece of naartjie peel and then with the seasoned bacon. Keep bacon in place with toothpicks.
- Mix the remainder of the marinade ingredients together. Experiment and add whatever you like from the cupboard, the marinade needs to be sweet and sticky. In South Africa, this is called “sommer gooi” cooking (“just throw”).
- Place the leg in a Dutch Oven, add marinade and cover. Marinate for 24 hours in the refrigerator. Set the EGG for indirect cooking at 300°F/145°C.
- Add extra water, carrots, quartered lemon, celery and chili peppers to the Dutch Oven. Cover and cook slowly for about 4 hours. Baste the leg from time to time and check to make sure leg is still sitting in at least 1 to 2 inches (2.5 to 5 cm) of liquid.
- Remove leg from Dutch Oven, place on the cooking grid and cook for another hour, basting regularly. When done, the meat should be easily coming off the bone. Allow to rest for 10 minutes before serving.
- While the meat is resting, use the leftover juices in the Dutch Oven to make gravy. The gravy should be sweet with a slight chili bite. Add extra apricot jam and chilis if necessary. Serve with chili steamed cabbage and garlic mashed potatoes.

The Braai Adventure

Celebrating South African Cuisine

The South African culinary scene, like the country itself, is a fusion of many cultural influences. On a single street in Johannesburg, you are likely to see a cornucopia of Italian, Asian, Portuguese, Dutch, German and Malaysian cuisines... many with strong Mediterranean influences from Morocco and other Northern Africa neighbors.

African food is colorful, exciting and... sometimes a bit surprising. The boerewors roll — a variety of spicy sausage — is pure South African cuisine and the country’s answer to New York’s hot dogs. For the adventurous, there are myriad indigenous delicacies such as biltong (dried, salted meat), bobotie (a version of Shepherd’s pie) and even pot-roasted leg of warthog — often served with Monkeygland Sauce, which does not involve monkeys at all. Instead, it is made of chopped onion, garlic and ginger, with a combination of chutney, mustard, soy sauce, worcestershire, ketchup and wine.

With such extreme diversity in culinary styles, what remains constant, and nearly sacred to South Africans, is braai, the South African version of a barbecue, traditionally fueled by natural lump charcoal. And to South Africans, the cultural significance is so important that “braaing” is honored with its own day. On National Braai Day, South Africans enjoy a day off with friends and family ... cooking out.

While a traditional braai generally involves an open fire, the Big Green Egg is rapidly becoming the preferred grill for South African braai cuisine — again, due to the amazing versatility and performance of this modern cooking marvel. At culinary events such as The Secret Festival, held at Spier, one of the oldest wine farms in South Africa, food and wine connoisseurs come together and explore the latest in culinary trends. The festival includes tastings, unforgettable meals, a food and wine market and the very popular braai-off, where South Africa’s top chefs challenge each other with signature dishes ... prepared to perfection on the Big Green Egg.

If you aren’t cooking in Cape Town, no worries — you don’t need to be South African to celebrate National Braai Day on September 24th of each year. After all, it’s the camaraderie, fun and the barbecue that’s being celebrated. So, wherever you are, gather some friends ... and fire up the EGG!

At The Secret Festival in South Africa, food and wine connoisseurs come together and explore the latest in culinary trends. The festival includes the very popular braai-off, where South Africa's top chefs challenge each other with signature dishes ... prepared to perfection on the Big Green Egg.



The Dutch Oven is ideal for cooking stews, soups, chili and even cobblers.



The Grill Extender offers the added convenience of folding sides — one side of the grid can be folded up to allow for larger dishes, such as a roast chicken, to be cooked on the lower grid.



When cooking several different foods at once or preparing meals for a large crowd, our assortment of multi-level grids increases the amount of cooking space in your EGG.

The Braai-Broodjie is a South African culinary staple — a grilled sandwich — cunchy on the outside and flavorful on the inside.



From the cover:
Gourmet Pizza with
Prosciutto & Arugula



Ingredients

- Homemade or store bought pizza dough
- Cornmeal for dusting
- 1½ cups (375 ml) marinara sauce
- 12 oz (340 g) thinly sliced mozzarella di bufala
- 1½ cups (375 ml) chopped baby arugula
- 1 cup (250 ml) chopped prosciutto
- 1 cup (250 ml) Parmigiano-Reggiano cheese
- 4 tsp (20 ml) white truffle oil

Method

- Set the EGG for indirect cooking at 600°F/315°C and preheat a Pizza/Baking Stone.
- Place pizza dough on a Dough Rolling Mat or a lightly floured surface and, using a rolling pin, roll the disk into a 14 in (35 cm) circle. Dust a Pizza Peel with cornmeal and place the dough disk on the peel. Gently shake the peel back and forth to make sure the dough does not stick.
- Top the pizza with the sauce, mozzarella, arugula and prosciutto. Slide the pizza onto the hot Pizza/Baking Stone and close the lid of the EGG. Cook until the edges are lightly browned and crisp.
- Using the Pizza Peel, remove the pizza from the stone, sprinkle with the Parmigiano-Reggiano cheese and drizzle with truffle oil. Using a Pizza Cutter, cut the pizza into desired portions and serve immediately.



Scan the QR for great pizza recipes and tips, or visit BigGreenEgg.com/recipes.

The Art of *Perfect Pizza...*

*From Italy to your home ...
old world traditions meet a modern marvel*

If you want to see the Galleria Borghese or the Tower of Pisa, you'll need to go to Italy ... but there's no reason to travel to Naples for the perfect pizza! Big Green Egg chefs around the world know that, when using a Big Green Egg to cook with indirect heat, the EGG performs as a very efficient fire-brick oven — just like those found in the ruins of Pompeii and adapted for use in pizzerias around the world today.

In fact, the Big Green Egg bakes and roasts better and quicker than these wood fired ovens ever could ... because heat from the natural charcoal radiates within the thick ceramic walls of the dome, allowing your food to bake quickly and evenly. No need to buy a high-priced pizza oven ... you can bake and roast your way to culinary perfection by cooking with indirect heat using the Plate Setter and Pizza/Baking Stone. You must try this to believe it ... you may never cook indoors again once you experience how your Big Green Egg achieves better results — with more intense flavor — than your kitchen oven!

Authentic pizzeria style pizza is only one of the many dishes you will enjoy — poultry, roasts, hams and other foods undergo little or no shrinkage and are naturally tastier because the juices and flavors stay locked inside. While the ancient Pompeii ovens relied on thick bricks to hold heat, today's Big Green Egg uses patented components and insulating ceramics to retain heat and moisture so well that foods just don't dry out! When roasting or baking on the EGG, food cooks faster with consistent browning and moister results. Everything tastes better cooked on an EGG!

The Big Green Egg performs just like a fire-brick oven — like those found in the ruins of Pompeii and adapted for use in pizzerias around the world today.

With a Big Green Egg, you'll soon be baking like a certified pizzaiolo!

Authentic Pizzeria Style Wooden Pizza Peel

Features solid hardwood construction, a tapered profile and a sturdy handle for a secure and comfortable grip. Conveniently assemble pizza, calzones or baked goods on the peel, then easily slide directly onto the stone.





The Deep Dish Pizza/Baking Stone is ideally suited for baking deep dish pizzas, pies, cinnamon rolls and quiche.



Brick Oven-Baked Goodness!

The full line of Big Green Egg Plate Setters and Pizza/Baking Stones enable you to bake a variety of recipes, from pizza, quiche and lasagna to pies and desserts. Our brand of stones — made to the same specifications as the EGG itself — distributes heat for even baking and browning, and the ceramics pull moisture from the outer surface of the dough for delicious brick oven crispiness. Because the stones retain heat so efficiently, your foods conveniently remain warm longer.



The sharp, stainless steel Traditional Pizza Wheel (above) or the Rockin' Pizza Cutter (right) cut through even the thickest crusts for professional pizzeria results.

Use the Dough Rolling Mat to easily roll out and perfectly shape pizza, calzone or pie crust dough at home just like a professional pizzaiolo! Easy recipe included on mat.





Enjoy your own pizza night with friends and family!

For a fun cooking activity that everyone can enjoy, there's nothing better than a pizza party! With the Big Green Egg and our pizza EGGcessories, you can make custom pizzas, flatbreads or calzones — everyone chooses their own fresh ingredients, and the EGG makes sure they all turn out perfectly! Gather your favorite toppings ... along with your family and friends ... to enjoy creative, hot-off-the-EGG homemade meals — and say “no thanks” to those take-out pizza coupons!



Aluminum and Hardwood Pizza Peel features a smooth and sturdy aluminum surface with a natural hardwood handle.



Spice up your next pizza night! Use a Calzone Press (right) to create custom calzones and filled pastries at home with everyone's favorite ingredients.



Aqua: Sven Elverfeld

A Celebration of Quality and Innovation

Wolfsburg, Germany is best known for producing cars... hundreds of thousands of Volkswagens, to be exact. But for the past decade, Wolfsburg has also been known as the home of the Autostadt, a mini-city built to showcase some of the most exotic automobiles in the world within a theme park setting. Spend just one day at the Autostadt and you'll see that every feature speaks of quality and innovation. This center of excellence is renowned worldwide as a celebration of precision engineering and the search for the ultimate in design, art and architecture.

Within the Autostadt and The Ritz Carlton Hotel, at Aqua, Chef Sven Elverfeld creates his award winning cuisine, and is adding his marker to the map. Elverfeld's very independent culinary style is described as a sophisticated combination of simplicity and refinement. The focus of his avant-garde cuisine has always been on the essentials, concentrating on the harmony of aroma, flavor and texture. He is particularly drawn to the reinterpretation of traditional dishes and classical trimmings.

His philosophy, "Attain your goal with commitment and a love of detail," has led him to culinary success, and has garnered him many

accolades in the past few years. He became the first Michelin three-star chef in northern Germany — one of only ten in the entire country — and Sven was also voted 'Chef of the Year' in 2004 and 2007.

The Big Green Egg is perfectly situated in an environment consumed with quality and innovation, and with a chef whose focus has always been on the food itself. Elverfeld not only swears by the topmost quality of all ingredients, but considers the EGG a must-have culinary tool. "I started first with a Small," says Sven. "I was fascinated by it and immediately started creating new recipes. My dishes are inspired from local, regional and international ingredients, with memories of other countries and, of course, German traditions. Here in the kitchen we still use the Small and on the terrace we have the Large."

"Depending on which dishes are on the menu at the moment, we use our EGGs for meat, vegetables or even bread. Right now, it's the langoustine and charcoal-grilled belly of young pork ... using the EGG, the taste stays smoothly in the meat. We use it for many ingredients in the kitchen to give a special grilled taste to the dish."



The set of two custom Ergo Chef® knives includes a 8" / 20 cm Chef Knife and a 3.5" / 9 cm Paring Knife. Both are fully forged from one piece of high carbon German stainless steel from heel to tip.



"The entire staff loves working with the EGG, and my sous chef and I each have one at home," says Elverfeld.

*"Attain your goal with
commitment and a love of detail."*

Sven Elverfeld not only swears by the top most quality of all ingredients, but considers the EGG a must-have culinary tool.



Adventures of GrillGrrrl

“Once you go EGG, you can’t go back!”



Check out Robyn’s recipe for Cilantro Lime Beef Satay in her new eBook, *“Meal on the Grill: How to Make a Meal, from Appetizer to Dessert, Entirely on Your Grill”*. To follow Robyn’s grilling adventures, go to GrillGrrrl.com.



The Big Green Egg is like the Swiss Army Knife of grills — you can use it for everything: grilling, smoking, roasting, even baking.

Robyn Medlin Lindars has always loved to write ... and she has always loved to cook. “Years ago, I bought my husband a new grill, but I’m the one who officially became addicted to grilling,” admits Lindars. In search of a creative outlet, and with the benefit of a journalism degree, Robyn started blogging about her grilling adventures as the popular GrillGrrrl. “Grilling is something my family does twelve months a year, and my blog is the happy marriage of two of my loves — writing and cooking.”

“My dad and I compete together at barbecue events ... it’s sort of a father-daughter pilgrimage. As the daughter of an EGGhead, I knew it was only a matter of time before I got a Big Green Egg of my own. The appeal of an EGG is that the thick walls lock in flavor and moisture, and the dense ceramic material allows it to hold heat and maintain temperature. You can smoke in this baby and barely have to check on it ... you just set it and forget it because it maintains temperature so well,” says Robyn. “On the flip side, this grill can get up to very high heat, which makes it great for searing and cooking hot and fast. Once you go EGG, you can’t go back ... it just keeps things so darned moist. And the versatility can’t be beat either. The Big Green Egg is like the Swiss Army Knife of grills — you can use it for everything: grilling, smoking, roasting, even baking. I had always heard that it was really a superior cooking experience, and once I began using an EGG I totally understood why that is true. My Big Green Egg is the star ... isn’t she a beauty!?”

“My focus is on healthy, simple and creative recipes on the grill,” explains Lindars. “The EGG appeals to everyone — men, women — even kids love to get involved. I lead women’s grilling clinics to teach the basics of outdoor cooking, and I tell everyone who is intimidated by the idea of grilling that the best way to put it into perspective is to think of the EGG like an outdoor oven. In essence, it is an incredibly efficient, easy-to-start heat source. When you “grill,” it is the same as using your broiler — it is cooking food very close to the heat. When you use indirect heat on the EGG, this is like using your oven. And, another thing that is so great about grilling — you use fewer dishes than cooking in your kitchen!! Now that’s what I’m talking about!”

"If you're cooking meat and want the outcome to be a perfectly juicy chicken or steak, moist on the inside with a nice char on the outside, use a meat thermometer. I always use a thermometer to take the guesswork out of cooking."



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

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



The Dual Probe Wireless Remote Thermometer monitors temperatures from a distance of up to 300 ft / 91 m.



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

Chili Lime Skirt Steak Fajitas

Recipe courtesy GrillGrrrl.com



With fajitas this good at home, you won't be going out for them anymore!

Ingredients

- 1.5 to 2 lbs. (.5 to .7 kg) skirt steak
- 1 onion, sliced in thin strips
- 2 large bell peppers (red, green, yellow or orange), sliced in strips
- 2 Tbsp (30 ml) olive oil
- 8 tortillas

Marinade Ingredients

- 2 Tbsp (30 ml) fresh lime juice
- 2 Tbsp (30 ml) olive oil
- 1 tsp (5 ml) ground chipotle pepper
- 1 Tbsp (15 ml) fresh cilantro
- 1 Tbsp (15 ml) lime zest
- 2 cloves garlic

Toppings (this can vary depending on what you like!)

- 1 avocado, sliced in half and sprinkled with lime juice and sea salt
- 1 package queso fresco (white Mexican cheese), crumbled
- 2 limes, sliced
- 1 tomato
- ½ cup (125 ml) sour cream
- 1 cup (250 ml) chopped cilantro
- 1 jalapeño
- Sea salt and pepper, to taste

Method

Combine all marinade ingredients in an immersion blender or food processor; marinate the skirt steak for at least 1 hour and up to 5 hours. Set the EGG for direct cooking at 350°F/180°C.

Place a Half Moon Cast Iron Griddle on the cooking grid and add olive oil. Once the oil gets hot, add the onion and peppers to sauté on the griddle. Grill the skirt steak over direct heat for 4 minutes per side, or until it begins to lightly develop char marks. Be careful not to overcook, this is a thin cut of meat that will continue to cook after it's taken off the EGG. Remove the skirt steak and tent in foil. Once the onions are translucent, the veggies are ready to be taken off the grill.

While the meat is resting, grill the tomato, jalapeño, avocado and limes until they develop nice char marks; this will add a smokier flavor to your fajitas! Heat the tortillas on the cooking grid for 10 seconds each side, just long enough to get them warm. Slice the meat against the grain and serve with the toppings. Enjoy!

Serves 2 to 3

Dizzy Gourmet

Big Green Egg gets Dizzy ... and launches an incredible line of seasonings with totally unique flavor profiles that will make your head spin with recipe ideas!



Say hello to Mr. Dizzy! Chris Capell's transformation from graphic designer to competition cook to flavor aficionado and seasoning guru began years ago with the Big Green Egg. "I bought my first EGG because my brother-in-law constantly raved about his and I had to find out what all the fuss was about. Once I started using it I got so involved in the experience of cooking that it became part of my lifestyle." Before long Chris connected online with a fellow EGGhead from Canada, and, as he recalls, "... we shared a common passion for barbecue flavors, including developing these really vibrant seasoning blends. That's how a cross-border friendship — and the Dizzy Pig Barbecue Company — were born!"

"We joined the competition circuit just to see how our flavor ideas would stand up in blind judging. I have to say, we did pretty well in our first competition and it just took off from there. The judges really seemed to appreciate the brightness and the balance of the flavors we were creating." More success followed — the Dizzy Pig Barbecue Team has won twelve Grand Championships, was invited to the World Championships for six straight years,

and shows no signs of slowing down!

"I've learned a lot about flavors from all over the world, really noticing how different cooking methods and seasonings work together. One of the first things that I discovered about cooking on an EGG is that the food was always moist and perfectly cooked. How are you going to match that kind of quality with just an average store brand seasoning?" asked Capell.

Having supported Team Dizzy Pig, and sharing a common passion for quality, Big Green Egg knew that Capell would be the ideal partner to collaborate on the Big Green Egg "Dizzy Gourmet" line of seasonings. "We all wanted something to match the versatility of this great product," says Chris. "That's the most amazing thing about the EGG ... all the different things that you can do, from slow cooking to a high-temperature sear. The seasonings had to equal this versatility and be totally unique."

"Working with Big Green Egg on the Dizzy Gourmet line, I started with a vision of the overall flavor. First, I made sure the all of the flavors tasted great when they were raw, and then I made sure they tasted just as good fully cooked ... and everywhere in between. So, now you have seasonings that you can use as condiments, you can add them to a soup or stew or use them as rubs. We've developed six totally unique flavor profiles ... once you taste them your head will spin with so many recipe ideas — you'll get Dizzy!"

One thing Big Green Egg doesn't do is add any MSG, anti-caking agents, extra salt or anything with what Chris calls "bad karma." All Dizzy Gourmet products are gluten-free, with nothing artificial ... no preservatives of any kind. "In fact," says Chris, "there is nothing in our products that you can't easily pronounce and understand!"

Big Green Egg Dizzy Gourmet Seasonings are created from whole spices that are custom ground just before bottling. "I check out all of the ingredients for freshness, and I am sure to sample every single batch that goes out of here. And, because it says "Dizzy" and "Big Green Egg" on the bottle, you know you are getting the very best of both worlds."



Dizzy Gourmet® custom seasonings are hand-blended exclusively for Big Green Egg and are available only from Authorized Big Green Egg Dealers around the world. Try all six uniquely delicious flavors:

- **Kodiak River™** — *sensational rub for salmon, pork and veggies.*
- **Cosmic Cow™** — *sassy seasoning for beef, ribs and burgers*
- **Simply Zensational™** — *unique seasoning with an Asian twist*
- **Viva Caliente™** — *authentic heat and flavors from around the world*
- **Down and Dizzy™** — *world class barbecue seasoning*
- **Whirly Bird™** — *sweet and spicy delight*

Convenient 12 oz / 34 g size!



Scan to learn more about Dizzy Gourmet, or visit [youtube.com/BigGreenEggHQ](https://www.youtube.com/BigGreenEggHQ)

Big Green Egg Tropical Mahogany and Solid Teak hardwood tables — sourced from eco-sustainable forests.



Each table is a unique work of art carefully crafted by skilled artisans to provide you with years of beautiful form, function and enjoyment.

Genuine Big Green Egg tables are offered in several woods, styles and configurations for XLarge, Large and Medium EGGs. Each table offers ample and convenient working and serving area. Choose from Mahogany, Teak or Cypress. Cypress tables come equipped with heavy-duty locking casters; casters are optional on Mahogany and Teak tables. The Decorative Table (see page 41) is available with an optional Stainless Steel Top.

Chef Ernest Servantes – ^{not} Chopped!

“The Big Green Egg is the only equipment in my arsenal of culinary weapons that I can honestly say does it ALL. I feel like the EGG knows what I’m thinking ... I love it!”



Chef Ernest Servantes’ feet have yet to hit the ground since winning Food Network’s “Chopped Grill Masters.” “I was star struck! Here I was, competing against all these great chefs who really inspire me ... I’ve read their books and followed their blogs. It was so intimidating ... I was the new kid on the block! When I won, the whole place went crazy and when I saw how proud my family was — especially my kids — that was the greatest part. It was a very humbling experience.”

While Ernest Servantes may be new to food “celebrity,” he is hardly a neophyte chef. Many of his earliest memories revolve around family meals and barbecues. “I was raised in a family of great cooks; I learned some of my favorite recipes by watching my grandmother and my mom creating dishes from scratch. Being from a Hispanic culture I love the American Southwest style of cooking ... one of my favorite dishes is my grandmother’s tamales. But, I also love the styles of Argentina, Chile, Peru and other South American countries. I’m a purist and I like to be as authentic as possible with different styles of cuisine,” says Ernest.

“When I went to college it was not to become a chef. But I soon realized that I had a real passion for grilling and barbecuing, and I’d cook for my fraternity brothers. Things changed when I entered my first cook-off and won ... I never looked back.” After college, Servantes pursued a career in restaurants and is now the Executive Chef at Texas Lutheran University, “... but on the weekends, I’m the Pit Boss of The Burnt Bean BBQ Company, our barbecue competition team. Cook-offs in Texas are about the most intense bare knuckle bar room fight you can get yourself into, maybe with the exception of Friday night football! Being able to cook in Texas against some of the nation’s top competitors is an honor in itself, but being able to call those guys my family and brothers is a blessing.”

“I love barbecue and the whole cooking process ... from the natural flavor of Big Green Egg’s organic charcoal to the intrigue of the cowboy style.”

“Cooking outdoors is how I was born and raised, so it comes naturally. What I enjoy most about the EGG is making people smile, putting my passion into it and seeing the happiness that people feel as a result . . . ”

The Big Green Egg Jalapeño Grill Rack & Corer Set can conveniently cook up to 20 delicious jalapeño poppers at a time for a fun and tasty appetizer.



“Some chefs prefer other styles of cooking, like Italian or molecular gastronomy. I love barbecue and the whole cooking process ... from the natural flavor of Big Green Egg’s organic charcoal to the intrigue of the cowboy style. I love to grill, bake or roast just about anything in my EGG, from steaks to chops to flatbread pizza — even octopus! The Big Green Egg is the only equipment in my arsenal of weapons that I can honestly say does it ALL. It’s easy to use, and as a chef I can get as creative as I want with it by grilling, smoking or baking. It is so versatile, I feel like the EGG knows what I’m thinking ... I love it!”

“My father was my biggest influence when it came to grilling and barbecue,” says Ernest. “He is my hero, and any chance I get to share any of his food is a treat. Now that I’m a father, I try to inspire my kids to cook. My wife and I take the kids to local farm markets and to the butcher to get fresh ingredients. Growing up in a small town, I wasn’t really educated about different kinds of foods but I want my kids to be foodies. We make our own pizzas and bake our own breads on the baking stones in our EGG. We have friends over for Sunday barbecues and we have food ‘theme nights’ at home ... we make our own fun together! We embrace the Big Green Egg lifestyle!”

“Cooking outdoors is how I was born and raised, so it comes naturally. What I enjoy most about the EGG is making people smile, putting my passion into it and seeing the happiness that people feel as a result ... at the end of the day I’m just a hometown boy with a passion for cooking. And the Big Green Egg fits right in like a member of the family!”



The Big Green Egg Fork, Spatula and Locking Tongs have easy-grip rosewood handles and extra long stainless steel shafts.

Marinating is easy with flexible 100% food-grade stainless steel skewers. The ends stay cool and allow you to easily turn or remove food from the EGG.

Maple-Planked Fish with Fresh Thyme, Maple and Lemon

Recipe courtesy of Michael Olson



"I found some nice pickerel caught close to home, but you can substitute any light fish fillet – whatever is freshest! Grilling planks add a subtle, smoky flavor to the fish."

Ingredients

- 1 maple plank
- 2 fillets fresh light fish
- 4 sprigs fresh thyme
- Salt and pepper
- 1 Tbsp (15 ml) pure maple syrup
- 1 Tbsp (15 ml) fresh lemon juice

Method

- Set the EGG for direct cooking at 400°F/204°C. Soak the wood plank for at least 30 minutes in fresh water.
- Lay the fish on the plank and season with salt and pepper then place the fresh thyme on top of the fish.
- Place the plank on the cooking grid and close the dome.
- Cook for 8-10 minutes, until the flesh of the fish flakes easily.
- Remove the plank from the EGG and glaze the fish with the maple syrup and lemon juice.



Niagara Cuisine

From North of the Border



Michael Olson is an entrepreneur, educator, author, amateur photographer and inventor. He is also known as one of the finest chefs in Canada, and has earned international recognition for his expertise in and passion for the culinary arts.

And last, but certainly not least, Michael Olson is an EGGspert™ who mentors aspiring chefs on the wonders of the Big Green Egg!

Born in Saskatchewan as the youngest of seven, Michael's early memories are all about the comfort and abundance of a large family. "I remember when my brothers and sisters would come home for the holidays and we'd gather around the table," he reminisces. "I've got all these great early memories of being looked after, with lots of noise and lots of fun. I think that's one of my favorite things about cooking on the Big Green Egg ... whether you are on a shoreline, at a camp, at home or in a crowd, it always delivers. You have the freedom to relax and enjoy yourself because you know what to expect at every cook, and the temperature can be moved from low to high and back again in a short time, making cooking an assortment of dishes for one meal a joy. The EGG inspires experimentation, conversation and community by bringing people together for the love of food, family and friendship."

“With fresh, simple ingredients flavored by the EGG, you can let food be the star.”



It was a year spent in Japan playing hockey that instilled a passion for food culture in the young Olson. “The hockey season didn’t last very long so I took part time jobs, and one was in a restaurant. I really did it to brush up on my language skills, but I came to love the philosophy of simplicity when preparing fresh foods. I was consumed by that, and decided to pursue a pro chef career.”

In 1994, Olson opened “Inn on the Twenty at Cave Spring Cellars” in Ontario’s bountiful Niagara Peninsula, and has been credited with pioneering the use of fresh ingredients from local farms to develop a distinctive, wine-friendly “Niagara Cuisine.”

He now passes on that style to students at the Canadian Food & Wine Institute in the heart of Canada’s rich wine country. Here, students gain valuable hands-on experience in wine, beer and culinary matters ... including cooking on a Big Green Egg. “The Big Green Egg is a reliable tool, as it holds exact temperatures for long periods of time. The natural lump charcoal is easy to light ... bringing the EGG up to temperature only takes minutes,” says Michael. “I try to teach my students that, all too often, a beautiful ingredient or a beautiful dish is muddled by that last addition of something that shouldn’t be there. With fresh, simple ingredients flavored by the EGG, you can let food be the star.”



The stainless steel Meat Claws are the perfect tool for handling and shredding larger pieces of meat such as roasts, turkey, chicken and pork.



Custom Cooking Islands – available in two sizes – designed and engineered to work perfectly with your Big Green Egg for years of enjoyment!



The 60" / 1.5 m version fits smaller spaces yet offers all the conveniences of a large roller drawer, two side storage cabinets, and the same stainless steel and aluminum construction as the larger version. Either way, you will marvel at the quality, versatility and beauty of these Big Green Egg Islands.



The larger “Backyard Chef Edition” Custom Cooking Island provides an impressive 76" / 1.9 m of working surface, and features stainless steel and aluminum construction, heavy duty roller drawers, ample storage cabinets for charcoal and utensils, locking casters, a durable, weather resistant powder coated finish ... and comes with a lifetime warranty!

Alon Shaya

“Families cooking together are part of our culture, and these incredible aromas welcome me home.”



As a partner and executive chef of John Besh Restaurant Group’s Domenica Restaurant in New Orleans, Chef Alon Shaya is living out a dream that began when he emigrated with his family from Israel to the U.S. at the age of four. His culinary inspiration arrived along with his grandparents when they travelled from Tel Aviv to visit the family in Pennsylvania. “My grandmother was always in the kitchen, cooking up a storm,” he reminisces. “Families cooking together are part of our culture, and these incredible aromas would welcome me home. It wasn’t just the food; it was her being there with us. Ever since, I’ve associated food with togetherness and happiness.”

So, it’s no surprise to learn that Alon’s favorite foods “... are home cooked comfort foods ... slow roasted meats and braises of meats and vegetables over grains or beans. On a Big Green Egg, I can slow cook and have the temperature stay perfectly consistent. I’m not sure why, but I just love the flavor of foods melded together for long cooking times ... along with the velvety texture of meats like briskets, short ribs and lamb shoulder.”

While flavorful Middle Eastern dishes instilled a passion for fine cuisine, it was time spent at the Culinary Institute of America and in Italian kitchens that taught him how beautifully those two cultures of food combine together. “I am really comfortable with Italian food because it shares similarities with the food I grew up with ... ingredients like olives, goat cheese and roasted eggplant.” Shaya’s Israeli influences are apparent in his pizza recipe that features puréed eggplant roasted over cherry-red coals. Topped with extra virgin olive oil, goat cheese and tomatoes, it gets finished with tahini. “Now there is nothing Italian about tahini, but the flavors on the pizza really come together,” he says. “Fresh ingredients are really important, and I’m a fan of sourcing local meats and vegetables. I get my pork, goat and lamb from local farms, and at the farmer’s market I get beautiful, sustainably grown ingredients, which all go together onto my EGG.”

Shaya’s culinary star continues to rise, and The James Beard Award nominee was recently named Chef of the Year by New Orleans Magazine. Active in community service, Shaya cooked and delivered pots of red beans and rice for emergency workers after Hurricane Katrina and it was at a French Quarter fundraiser for enlisted soldier’s families that he first experienced



At the “Party for the Troops Tailgate Challenge,” top New Orleans chefs, including Alon Shaya, prepared Louisiana classics on the Big Green Egg.

Photo courtesy
Mike Stock

Photo courtesy Scott Gold



Slow-Roasted Lamb Shoulder

Recipe courtesy Alon Shaya

“The EGG can slow cook the lamb, and without adding any more charcoal, you can raise the temperature to warm the bread for dipping.”

Rub the shoulder with salt and herbs and let it marinate overnight.

Set the EGG for indirect cooking at 225°F/107°C. Rub the shoulder with Middle Eastern spices (cumin, turmeric, etc.) and cook for three to four hours. Wrap the lamb in foil and cook for one hour; remove from foil and cook an additional hour.

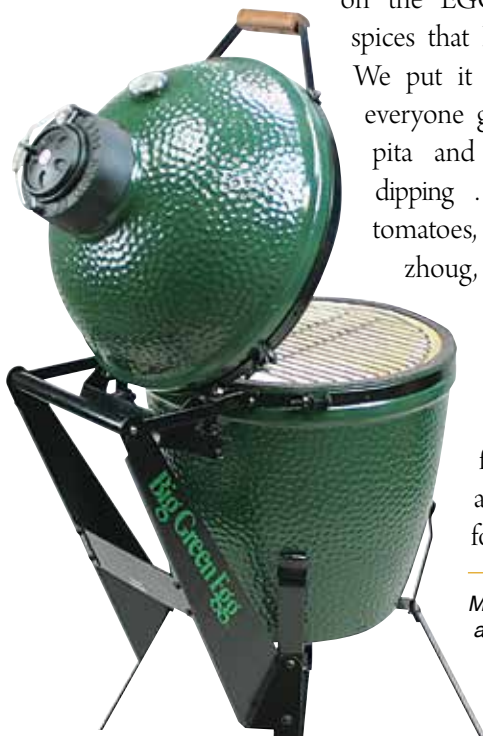
Serve with pita bread or tortillas warmed on the EGG to soak up all the flavor.



the EGG. Top New Orleans chefs, all cooking on EGGs, prepared Louisiana classics including swordfish tacos, fennel sausage over polenta and chipotle barbecue pork shoulder. While all of this keeps him quite busy, “On Sundays, my wife and I like to relax and entertain and cook at home. I make several preparations at once to last through the week. We grill eggplant, sweet potatoes and onions directly over the coals ... this beautifully caramelizes the sweet potatoes. The tiered racks are great for slowly roasting over indirect heat. I cook sausages on top and potatoes in a pan underneath ... the juices and flavors mix together and it’s so delicious.”

“When friends come over, we love to cook a lamb shoulder on the EGG with Middle Eastern spices that I bring back from Israel. We put it out in the kitchen and everyone gathers around. We have pita and lots of condiments for dipping ... chimichurri, avocado, tomatoes, pickles, sour cream and zhough, which is a traditional spicy condiment made from chili, coriander, garlic and other spices. Spending time with friends and family ... those are great times. I’m a very fortunate individual.”

Medium Big Green Egg in a Nest with Handler



Set the temperature and forget it! The BBQ Guru’s microprocessor technology enables chefs to automatically control the internal temperature of the EGG while monitoring the temperature of the meat being cooked.



LEARN MORE ABOUT BBQ GURU

Kookstudio Franse Stap



Enter the doors of a beautiful old building in the center of The Hague, Netherlands, and you become immersed in a unique culinary experience that is very refined and very, very French. At the Franse Stap (French Step) Cookery Studio, Chef Eric-Jan Fransen reigns as the culinary king of this luxurious kitchen. His passion for cooking, his many years of experience and his love for French cuisine come together in a unique educational concept where students learn hands-on the art and traditions of French cuisine, characterized by its extreme diversity. “The techniques taught at Franse Stap,” says Fransen, “require only two conditions . . . honesty and quality. Everything is possible! Experience in cooking is actually not that important . . . passion and pleasure are!”

Eric-Jan is an enthusiastic user of the Big Green Egg because it offers him so many options and unique characteristics that work well with his cooking style. “I see the Big Green Egg as an extension of my kitchen — a complete cooking system all in one. My immediate reaction to working with it was Wow! The possibilities are virtually limitless! Because you have ultimate control over the temperature, it’s also ideal for cooking techniques such as those used for delicate fish and shellfish. And, thanks to the ability to cook low and slow, it’s also fantastic at roasting large pieces of meat until they are completely tender. The dishes

are cooked perfectly and have a subtle smoky flavour. Everyone is surprised that such wonderful recipes can be made on what they think is just a ‘barbecue’ or a ‘kamado.’ The Big Green Egg, of course, is much, much more than that. It’s also convenient — you need only one load of charcoal for an entire evening of cooking!”

“Another important aspect,” shares Eric-Jan, “has to do with fun. The Big Green Egg offers such a pure culinary experience! During our cookery lessons, the participants always want to try out the different techniques used. We use a Mini inside and a Medium outside in the courtyard . . . people really enjoy cooking outside together and watching the cooking actually happen. It’s a sight you see increasingly often — this special cooker known as the Big Green Egg. This culinary phenomenon has many fans, from hobby cooks to top chefs, all of whom are embracing this unique concept on an international scale. We work with only the best products. This philosophy fits our pure way of working where the passion for cooking is central and the cuisine comes into its own. It’s no wonder that the Big Green Egg has become a very welcome guest at cookery schools and workshops.” The Big Green Egg has always been known for being equally appealing to experienced chefs, backyard grillers and beginners alike — and at Kookstudio Franse Stap that is put into practice every day.

Roasted Maple-Glazed Iberico Pork Ribs

Recipe courtesy Chef Eric-Jan Fransen, Franse Stap



From Spanish heritage-breed hogs, these spare ribs have a juicy, robust flavor. A diet of acorns creates pork infused with nutty sweetness.

Ingredients

Iberico pork ribs
4 Iberico sausages with mustard and parsley
2 heads of garlic, smoked on the EGG
Thyme
Rosemary
Parsley
Pure maple syrup
½ stick of butter
Salt and pepper
Olive oil

Method

One day in advance, marinate the pork ribs in a mixture of chopped thyme, rosemary, several garlic cloves and a little olive oil.

Set the EGG for direct cooking at 400°F/204°C. Place the ribs on the grill to brown. Partially close the dampers so that the temperature starts to drop, stabilizing at 250 to 300°F/120 to 150°C, until the meat reaches an internal temperature of 140°F /60°C. At the same time, grill the sausages until golden brown; slice into pieces.

While the ribs are cooking, top with some sprigs of thyme, rosemary and several garlic cloves. Brush the meat with the maple syrup to caramelize.

Separate the parsley leaves from the stems. Finely chop the leaves. Melt the butter. Press the remaining garlic using a garlic press, and add this to the melted butter along with the chopped parsley, salt and pepper. Slice the sausages and serve with the ribs and sauce.



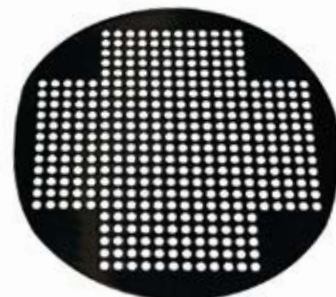
"I see the Big Green Egg as an extension of my kitchen — a complete cooking system all in one. My immediate reaction to working with it was Wow! The possibilities are virtually limitless!"



The Perforated Cooking Grids and Grill Woks allow heat and flavor to reach the food and make it easy to cook fish or small foods like mushrooms, shrimp or scallops that might fall through the standard cooking grids.



The Paella Grill Pan is perfect for creating traditional paella recipes as well as rice, seafood and potato dishes.






Big Green Egg

CULINARY PARTNERS

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

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

We are proud to highlight a few of our Culinary Partners; the full list can be found at BigGreenEgg.com/culinarypartners. Check our website to see if there is a Big Green Egg Culinary Partner restaurant in your area, and make plans to experience the results for yourself.

Selected Culinary Partners from Around the World

- Eric-Jan Fransen, Kookstudio Franse Stap | The Hague, Netherlands
- Robert Gerstenecker, Four Seasons Hotel | Atlanta, Georgia
- Miles Nicholas, Gog Magog Hills Farm Shop | Cambridge, England
- Sven Elverfeld, Aqua | Wolfsburg, Germany
- Kevin Rathbun, Kevin Rathbun Steak | Atlanta, Georgia
- Donna Dooher, Mildred’s Temple Kitchen | Toronto, Ontario
- Sergio Herman, Oud Sluis | Sluis, The Netherlands
- Daniel Clifford, Midsummer House | Cambridge, England
- JJ Boston, Chef JJ’s Backyard | Indianapolis, Indiana
- Restaurant Bij Teus | Houten, The Netherlands
- Jonnie Boer, De Librije | Zwolle, The Netherlands
- Todd Mussman, Muss & Turner’s | Vinings, Georgia



LEARN MORE ABOUT CULINARY PARTNERS

Grand Champions

The EGG gives every championship cook a winning edge.

Is it the trophies, ribbons and accolades that come with winning major barbecue and grilling competitions? Is it the satisfaction of perfecting a recipe for a mouth-watering culinary creation? Is it the notoriety that comes from publishing your own cookbook or landing an appearance on a TV show? Or is it just the personal satisfaction enjoyed when sharing a delicious meal with friends and family? To each of these, we say YES!!

Each year, thousands of Big Green Egg grilling enthusiasts from countries across the globe compete in hundreds of sanctioned barbecue contests. From Northern Europe to Southern Alabama and from Canada to South Africa, these grilling aficionados carefully mix their homemade recipes for rubs, sauces and marinades and painstakingly trim each cut of meat to perfection, all vying for the Grand Prize.

And the Big Green Egg can be found right in the middle of all the action. Winning cooks rely on the Big Green Egg for its unmatched capabilities and versatility ... when results matter, there is simply no substitute for the quality of an EGG. Easy to light, with precise and accurate temperature control, the EGG gives every championship cook the winning edge – including those who don’t venture beyond their own backyard!

Please visit BigGreenEgg.com to read about the many Big Green Egg cooking teams and culinary personalities.

**Big
Green
Egg**
The Ultimate
Cooking
Experience®

EGGs and EGGcessories®

PRODUCT CATALOGUE



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



Big Green Egg®

The Ultimate Cooking Experience®



LEARN MORE ABOUT EGG SIZES



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

XLARGE

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

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

LARGE

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

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

MEDIUM

Happiness in a smaller package – the Medium EGG is perfectly sized for smaller families and couples, and accommodates all the most popular EGGcessories like the Plate Setter and Pizza / Baking Stone. Get the famous Big Green Egg versatility and efficiency with plenty of cooking area to accommodate a backyard cookout of four steaks or two whole chickens.

- Grid Diameter: 15 in / 38 cm
- Cooking Area: 177 sq in 1140 sq cm
- Weight: 113 lbs 51 kgs

SMALL

Big flavor in a compact package! The Small EGG is an easy fit for smaller patios and balconies, and is able to prepare four burgers or chicken breasts at a time. The Small EGG is often used as an addition to an XLarge, Large or Medium EGG to allow the preparation of several courses at once, and is perfect for restaurants seeking the performance of an EGG in a size to fit a commercial kitchen.

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

MINI

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

- Grid Diameter: 10 in / 25 cm
- Cooking Area: 79 sq in 507 sq cm
- Weight: 36 lbs 17 kgs

COOKING ISLANDS AND TABLES

Custom Cooking Islands

The larger "Backyard Chef Edition" Custom Cooking Island provides an impressive 76" / 1.9 m of working surface, and features stainless steel and aluminum construction, heavy duty roller drawers, ample storage cabinets for charcoal and utensils, locking casters, a durable, weather resistant powder coated finish ... and comes with a lifetime warranty!

76" Cooking Island – Large Egg – ASICL76

76" Cooking Island – XLarge Egg – ASICXL76

76" Cooking Island – Custom Two Egg Design – Special Order



Optional Foot Rail – ASIC Foot Plate SS



The 60" / 1.5 m version fits smaller spaces yet offers all the conveniences of a large roller drawer, two side storage cabinets, and the same stainless steel and aluminum construction as the larger version. Either way, you will marvel at the quality, versatility and beauty of these Big Green Egg Islands.

60" Cooking Island – Large Egg – ASICL60

Tables

Genuine Big Green Egg tables are offered in several woods, styles and configurations for XLarge, Large and Medium EGGs.

Each offers ample and convenient working and serving area. Choose from Tropical Mahogany, Solid Teak or Cypress. Cypress tables come equipped with heavy-duty locking casters; casters are optional on Mahogany and Teak tables.

The Decorative Cypress Table is available with an optional Stainless Steel Top.



Large Solid Teak Table – TABTL

Large Tropical Mahogany Table – TABRML

58" L x 29" W x 34" H / 1.4 m L x .7 m W x .9 m H

XLarge Solid Teak Table – TABTXL

XLarge Tropical Mahogany Table – TABRMXL

63" L x 34" W x 34" H / 1.6 m L x .9 m W x .9 m H



Genuine Cypress Long Tables

Long Table for XLarge EGG – YXL4

61" L x 32" W x 32" H / 1.5 m L x .8 m W x .8 m H

Long Table for Large EGG – Y5TAB4

Long Table for Medium EGG – Y3TAB4

60" L x 25" W x 32" H / 1.5 m L x .6 m W x .8 m H

Long Decorative Table for Large EGG – L5TAB4

56" L x 25" W x 32" H / 1.4 m L x .6 m W x .8 m H

Stainless Steel Top for Decorative Table (L5TAB4) – L5TSS

Genuine Cypress Compact Tables

Compact Table for Large EGG – Y5TABC4

Compact Table for Medium EGG – Y3TABC4

41" L x 24.5" W x 32" H / 1 m L x .6 m W x .8 m H

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



Table Nest

The metal Table Nest, which provides air flow beneath the EGG, is an

optional component for all Big Green Egg tables. The Table Nest is also useful for custom tables and outdoor kitchens.

Table Nest for XLarge EGG – NESTABXL

Table Nest for Large EGG – NESTABL

Table Nest for Medium EGG – NESTABM

NESTS, MATES AND HANDLERS

Folding Mates

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

- EGG Mates for XLarge EGG – EMXL
- EGG Mates for Large EGG – EML
- EGG Mates for Medium EGG – EMM
- EGG Mates for Small EGG – EMS



Nests

The Big Green Egg Nests are designed to raise your EGG to a comfortable cooking height while allowing for easy mobility. Nests are made of durable porcelain coated steel and the XLarge, Large, Medium and Small Nests include a bracer bar and two locking casters.



- EGG Nest for XLarge EGG – NEST XL
- EGG Nest for Large EGG – NEST L
- EGG Nest for Medium EGG – NEST M
- EGG Nest for Small EGG – NEST S
- EGG Nest for Mini EGG – NEST MINI

Nest Handlers

The Big Green Egg Nest Handlers secure the EGG to the Nest to ensure greater stability and easier handling when rolling. The Handlers are made of durable porcelain coated steel and are available for XLarge, Large and Medium EGGs in Nests.

Nest Handler for XLarge EGG – NHXL1

Nest Handler for Large EGG – NHL1
(Fits a Large EGG in a Nest with 4"/10 cm casters)

Nest Handler for Large EGG – NHL2
(Fits a Large EGG in a Nest with 3"/7.6 cm casters)

Nest Handler for Medium EGG – NHM1



EGG COVERS

Our Big Green Egg covers are made from a ventilated, heavy-duty material with an embroidered logo.

The weatherproof fabric protects against fading from UV rays, and moving the cover off and on is easy with the convenient handle. Covers are available to fit all Big Green Egg Tables and Nests; the Nest covers fit all configurations of the EGG (with or without Mates or Handler).

We also offer a Dome Cover for XLarge and Large EGGs that are built in to custom outdoor kitchens.



Premium Weatherproof Nest Covers

Green Cover for XLarge EGG in a Nest – HXLVC

Green Cover for Small EGG in a Nest – HSVC

Green Cover for Large EGG in a Nest – HLVC

Black Cover for Large EGG in a Nest – BLVC

Green Cover for Medium EGG in a Nest – HMVC

Premium Weatherproof Table Covers

Cover for an XLarge EGG in a Long Table – HXLTC

Cover for a Large or Medium EGG in a Long Table – HLTCL

Cover for a Large or Medium EGG in a Compact Table – HCTCL



Dome Covers for Built-in Outdoor Kitchens

Black Dome Cover for XLarge EGG – HXLDOME

Black Dome Cover for Large EGG – HLDOME

CHARCOAL WOOD PRODUCTS AND STARTERS



LEARN MORE
ABOUT ORGANIC
CHARCOAL



100% Organic Lump Charcoal

Big Green Egg Organic Lump Charcoal is a premium product with major advantages over ordinary charcoal briquettes. Our superior natural lump charcoal is made from 100% domestic oak and hickory wood and contains no by-products, chemical fillers or petroleum additives. Organic lump charcoal imparts a great flavor to foods with no chemical aftertaste ... you will see – and taste – the difference immediately.

Organic Lump Charcoal
20 lb / 9 kg bag – CP

Organic Lump Charcoal
10 lb / 4.5 kg bag – CP 10

Charcoal Starters

Lighting charcoal is a breeze with our two recommended starters. Our popular Natural Charcoal Starters come in boxes of 24 convenient squares. They light easily and are odorless and tasteless, with no chemical aromas or residue. Plus, they're clean, safe and ready to use without the need for any lighter fluid – saving you money and providing a much better result!



If you're the type who prefers ignition at the click of a finger, then switch on our Electric Starter. This handy device, with a heat resistant handle, will have you cooking in minutes without even striking a match!



All Natural Charcoal Starters – FS24

Electric Charcoal Starters – HL



Smoking Chips and Wood Chunks

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

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

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

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



Jack Daniel's® Barrel Chips are a good choice for flavoring any steak. These chips pair well with many of the same meats as oak chips – beef, veal, pork and poultry – JACK

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

Pecan Chips add a rich, mellow flavor suitable for chicken and fish. Smoking with pecan wood gives poultry a golden brown skin that enhances any holiday table – PECAN

Gourmet Grilling Planks

Plank cooking is a unique culinary method which originated with the Native Americans. The longstanding tradition of cooking on a plank has evolved into a popular at-home grilling technique that adds a whole new dimension to your grilling experience. Our planks come from certified sustainable and food grade wood sources and are select cut for optimum flavor. Two planks per package, 15" / 38 cm.

Alder Grilling Planks offer a soft smoky flavor great for more delicate fare such as lighter seafood and vegetables – APLANK

Cedar Grilling Planks offer a robust, woody flavor excellent for salmon, red meats, and other grilling favorites – CPLANK

Maple Grilling Planks create a buttery-rich, nutty flavor with a slightly sweet note to complement pork, seafood and other grilling favorites – MPLANK

Red Oak Grilling Planks impart a rounded, smoky finish to beef, pork, and chicken creating the traditional aged oak flavor – OPLANK



CERAMIC EGGCESSORIES®

Indirect Cooking Plate Setters

Nothing will contribute greater versatility to your outdoor cooking than adding a Plate Setter to your accessories collection. The Plate Setter is used for indirect cooking on the Big Green Egg, providing a barrier between the food and the fire, turning your EGG into an outdoor convection oven. The design of the Plate Setter allows heat to radiate within the dome while preventing the flames and direct heat of the fire from reaching the food.

**Plate Setter for
XLarge EGG – PSXL**

**Plate Setter for
Large EGG – PSL**

**Plate Setter for
Medium EGG – PSM**

**Plate Setter for
Small EGG – PSS**

**Plate Setter for
Mini EGG – PST**



Ceramic Pizza and Baking Stones

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



Flat Pizza / Baking Stone
Fits the XLarge EGG – BSXL
Diameter 21" / 53 cm

Flat Pizza / Baking Stone
Fits the XLarge and Large EGGs – BSL
Diameter 14" / 36 cm

Flat Pizza / Baking Stone
Fits the XLarge, Large, Medium and
Small EGGs – BSM
Diameter 12" / 30 cm

Deep Dish Pizza / Baking Stone
Ideally suited for baking pizza, pies,
quiche, even cinnamon rolls. Fits the
XLarge and Large EGGs – DDBSL
14" diameter x 2" depth (36 cm x 5 cm)



The Half Moon Baking Stone turns your EGG into a fire brick oven, great for making pizzas, breads, desserts and other baked items. With the Half Moon Baking Stone, you can cook indirect on one half of the cooking grid, while keeping the other half of the grid available for roasting meats or vegetables.

Half Moon Baking Stone for XLarge EGG – HMBSXL

Half Moon Baking Stone for Large EGG – HMBSL



Half Fire Ring for the Large EGG

The Half Fire Ring replaces the standard Large Fire Ring to lower the cooking grid for high temperature searing – 2LFR

PIZZA TOOLS

With the Big Green Egg, you can make custom pizzas, flatbreads or calzones — everyone chooses their own fresh ingredients, so everyone is happy. Gather your favorite toppings ... and your family and friends ... to enjoy creative, hot-off-the-EGG homemade meals.



LEARN MORE ABOUT PIZZA ON THE EGG



Aluminum and Hardwood Pizza Peel

Features a smooth and sturdy aluminum surface with a natural hardwood handle. Keeps hands away from the heat and provides a convenient way to handle pizza, calzones and bread — PPAL



Authentic Pizzeria Style Wooden Pizza Peel

Features solid hardwood construction, a tapered profile and a sturdy handle for a secure and comfortable grip. Conveniently assemble pizza, calzones or baked goods on the peel, then easily slide directly onto the stone — PPMW



Rockin' Pizza Cutter

Simply press down and rock the stainless steel blade back and forth for quick and easy slices. High-quality stainless steel with Soft Grip handles — ROCPC



Traditional Pizza Wheel

The sharp, stainless steel Rolling Pizza Cutter cuts through even the thickest crusts for professional pizzeria results. Oversized, cushioned grip and die-cast thumb guard makes it safe and comfortable to use — RPC



Pizza Slice Server

Serve up your creations like a pro. The extra-wide stainless steel blade is ideal for easy handling of pizza, pie, appetizers and more. Oversized Soft Grip handle for comfort and control — PSSERVER



Calzone Press

Spice up your next pizza night! Use a Calzone Press to create custom calzones and filled pastries at home with everyone's favorite ingredients. Works well with your favorite pizza or pie dough. Easy recipe included. Family Size Calzone Press — CPRESSL Personal Size Calzone Press — CPRESSS



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 — SDRM



KNOW THE HEAT

Digital Thermometers

The digital thermometer is a necessity when cooking meat or poultry to safely monitor the internal temperature.



“Quick Read” Pocket Thermometer

Small, convenient digital thermometer fits in your pocket – PT12



Dual Probe Wireless Remote Thermometer

This remote wireless thermometer monitors temperatures from a distance of up to 300 ft / 91m – ET732



Instant Read Digital Food Thermometer

Gives a quick readout of the internal temperature of foods – PT100



Traditional Thermometers

Traditional “Stick & Stay” Thermometer

When inserted into the center of the meat as you begin cooking, the Stick and Stay Thermometer monitors the internal temperature during the cooking process and indicates when your meat is cooked to the desired temperature – M



Traditional “Quick Read” Thermometer

Gives a quick reading when inserted into hot food for just a few seconds. A glass bezel and red dial provide easy temperature readings – MP



EGGcelerator®

The EGGcelerator fans the lump charcoal at initial lighting for faster start-up times, especially in high altitude conditions. The unit easily attaches onto the draft door of the XLarge, Large and Medium EGGs – EC



Automatic Temperature Control BBQ Guru

The BBQ Guru’s microprocessor technology enables chefs to automatically control the internal temperature of the EGG while monitoring the temperature of the meat being cooked. Set the temperature and forget it, you can relax by the pool or sleep soundly during a sixteen hour low and slow cook – DIGIQ



Big Green Egg is committed to culinary quality and food safety. We encourage proper use of a high quality food thermometer to ensure that meat, poultry, seafood and other cooked foods reach a safe minimum internal temperature. To learn more, visit FoodSafety.gov.

EGG TOOLS AND GRIDS



V-Notch Grid Cleaner

The extended handle allows you to clean the grid even when it is hot. The angled design makes cleaning the top and sides of the cooking grid a breeze – BBRC



Heavy Duty Grid Lifter

The Grid Lifter easily and safely grips and lifts porcelain, stainless and cast iron cooking grids – GLCI



Grill Gripper

Easily and safely grips and lifts cooking grids and grilling planks – GG



Ash Tools

The Ash Tool is the perfect utensil for removing the small amount of ash that collects at the bottom of the EGG. Using the bar at the end of the Ash Tool, you simply pull the ash out of the Stainless Steel Draft Door.



Ash Tool for Small or Mini EGGs – AS

Ash Tool for Large or Medium EGGs – AT

Ash Tool for XLarge EGG – ATXL

Ash Removal Pan

Although natural lump charcoal produces little ash and requires minimal clean up, the task becomes even easier with the new EGG Ash Pan. Works with the XLarge, Large and Medium EGGs – EAP



Stainless Steel Mesh Grill Scrubber

The patented stainless steel mesh outperforms wire brushes and the extra long handle keeps heat at a distance. Includes one stainless steel replacement scrubber pad – SPLSH



Replacement Heads for Stainless Steel Mesh Grill Scrubber

Set of two – SPLSHRH

RACKS AND PANS

Non-Stick Drip Pans

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



Round Drip Pan – 9R
Diameter 9" / 23 cm



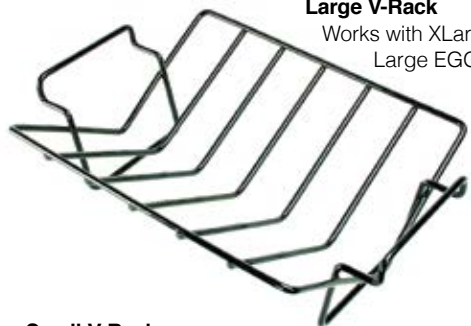
Rectangular Drip Pan – 13NSP
13" x 9" / 33 cm x 23 cm

V-Racks

Our dual purpose porcelain coated V-Racks can be used upright to hold roasts and poultry or can be flipped over to serve as an efficient rib rack.



Large V-Rack
Works with XLarge and Large EGGs – VRP



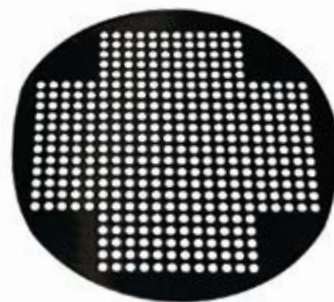
Small V-Rack
Works with XLarge, Large, Medium and Small EGGs – VRPS



Perforated Grids

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

Round Perforated Cooking Grid – 16PH
Diameter 16" / 41 cm



Half Moon Perforated Cooking Grid – PGHL
Diameter 16" / 41 cm



Round Perforated Cooking Grid – PG13R
Diameter 13" / 33 cm

Rectangular Perforated Cooking Grid – FG1612
16" x 12" / 41 x 30 cm



Rectangular Perforated Cooking Grid – PG711
11" x 7" / 28 x 18 cm

Square Perforated Cooking Grid – PG1212
12" x 12" / 31 x 31 cm





Grill Woks

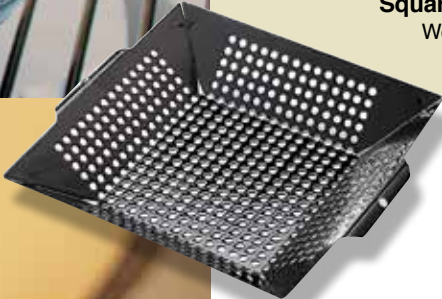
Grill Woks make it easy to stir fry vegetables, meat, seafood or any other smaller pieces of food that might slip through the standard cooking grids. The Grill Woks allow the heat and smoke to circulate around the foods for even cooking and flavor absorption.

Round Grill Wok

Works with the XLarge, Large, Medium and Small EGGs – RGW

Square Grill Wok

Works with the XLarge and Large EGGs – WT12



Vertical Poultry Roasters

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



Folding Stainless Beer Can Chicken Roaster

Works with the XLarge, Large, Medium and Small EGGs – FBCC



Sittin' Chicken™ Ceramic Roaster

Works with the XLarge, Large, Medium and Small EGGs – SC



Sittin' Turkey™ Ceramic Roaster

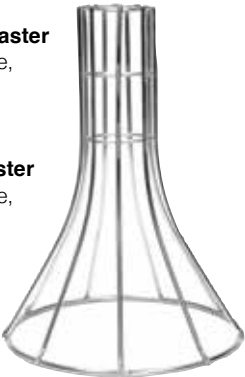
Works with the XLarge, Large and Medium EGGs – ST

Vertical Chicken Roaster

Works with the XLarge, Large, Medium and Small EGGs – VCR

Vertical Turkey Roaster

Works with the XLarge, Large and Medium EGGs – VTR



SPECIALTY COOKWARE

Half Moon Cast Iron Griddle

Great for sautéing vegetables or even cooking breakfast! Use the flat side for pancakes and eggs, the ridged side for sausage and bacon. The Griddle can be used individually or in pairs. Fits the XLarge and Large EGGs – CIGHL



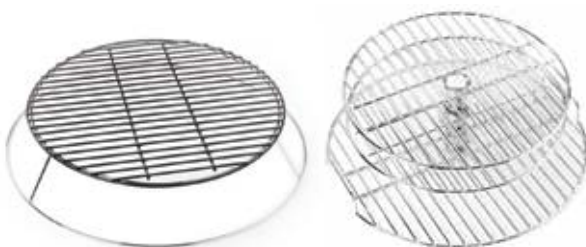
Cast Iron Dutch Oven

The 5 quart / 4.7 liter Dutch Oven is ideal for cooking stews, soups, chili and even cobblers. Works with the XLarge, Large and Medium EGGs – DO



Multi-Level Tiered Racks

When you are cooking several different foods at once or when preparing meals for a large crowd, our assortment of multi-level grids increase the amount of cooking space in your EGG.



Raised Grids

The Half Moon Raised Grids with Drip Pan give you the flexibility to cook direct on one half of the EGG and indirect on the other half. The XLarge and Large sizes can be paired with a Half Moon Baking Stone.

Half Moon Raised Grid w/ Drip Pan for XLarge EGG – HMRGXL

Half Moon Raised Grid w/ Drip Pan for Large EGG – HMRGL

Half Moon Raised Grid w/ Drip Pan for Medium EGG – HMRGM

Half Moon Raised Grid w/ Drip Pan for Small EGG – HMRGS



Replacement Drip Pan for HMRGXL – HMDPXL

Replacement Drip Pan for HMRGL – HMDPL

Replacement Drip Pan for HMRGM – HMDPM

Replacement Drip Pan for HMRGS – HMDPS

2 Level Cooking Grid for the XLarge EGG – 2TIERXL

3 Level Cooking Grid for Large EGG

The top levels of the rack rotate and are adjustable to multiple levels. Disassembles to fit in the dishwasher and for easy storage – 3TIER

Folding Grill Extender

Fits the XLarge and Large EGGs – GX





Paella Grill Pan

This 4 quart / 3.8 liter pan is perfect for creating traditional paella recipes, as well as rice, seafood and potato dishes. Works with the XLarge and Large EGGs – SPAE



Mini Burger "Slider" Basket

People will stand in line for sliders cooked on the EGG! Our basket holds up to twelve delicious mini-burgers or sliders which are fun and easy to top with cheese or other creative toppings. Don't worry about keeping up with a hungry crowd; the slider basket makes it easy to turn all twelve patties at once and cook them to perfection – SSBH



Expandable Flexi Basket

No more fumbles when flipping that delicate piece of fish or turning asparagus and other small vegetables on your EGG! Our unique flexi-weave basket conforms to the shape of seafood, meats and vegetables of various thicknesses, and holds the food securely for easy cooking and turning – SSFH

Specialty Cooking Grids

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

Cast Iron Cooking Grid for a Large EGG – 18CI

Cast Iron Cooking Grid for a Medium EGG – 15CI

Cast Iron Cooking Grid for a Small EGG – 13CI

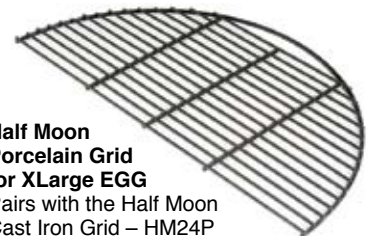
Cast Iron Cooking Grid for a Mini EGG – 10CI



Half Moon Cast Iron Grid for XLarge EGG – HMCIXL
Buy a set of two or pair one with the Half Moon Porcelain Grid



Half Moon Porcelain Grid for XLarge EGG
Pairs with the Half Moon Cast Iron Grid – HM24P



GRILLING TOOLS

Magnetic Flexible LED Grill Light

Convenient lighting on the Big Green Egg or around the house — wherever you need it the most! When attached to the EGG band, the flexible wire stem allows light to be aimed directly at your grilling surface. Includes 4 LED bulbs — MAGL



FireWire® Flexible Skewers

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



Stuff-A-Burger Press

Stuff burgers with everyone's favorite ingredients — the combinations are endless! Fun and easy to use, it's perfect for any ground meat from juicy beef to mouthwatering chicken, turkey or lamb — makes great stuffed veggie burgers too! Adjustable to two sizes — BGEBP



Jalapeño Grill Rack & Corer Set

Heavyweight stainless steel rack keeps jalapeño poppers upright to easily add fillings. Includes a serrated corer to trim the pepper and easily scoop out pulp and seeds — JRCS



Set of 3 Stainless Steel Grill Rings

Now you can grill apples, onions, tomatoes and even artichokes with surprising ease and efficiency. Simply stuff the fruit or vegetable with your favorite seasoning, place on the spike and grill indirect — RINGS3



GRILLING TOOLS



Premium Forged Stainless Steel Knife Set

The set of two custom Ergo Chef® knives includes a 8" / 20 cm Chef Knife and a 3.5" / 9 cm Paring knife. Both are fully forged from one piece of high carbon German stainless steel from heel to tip – KNIFE SET

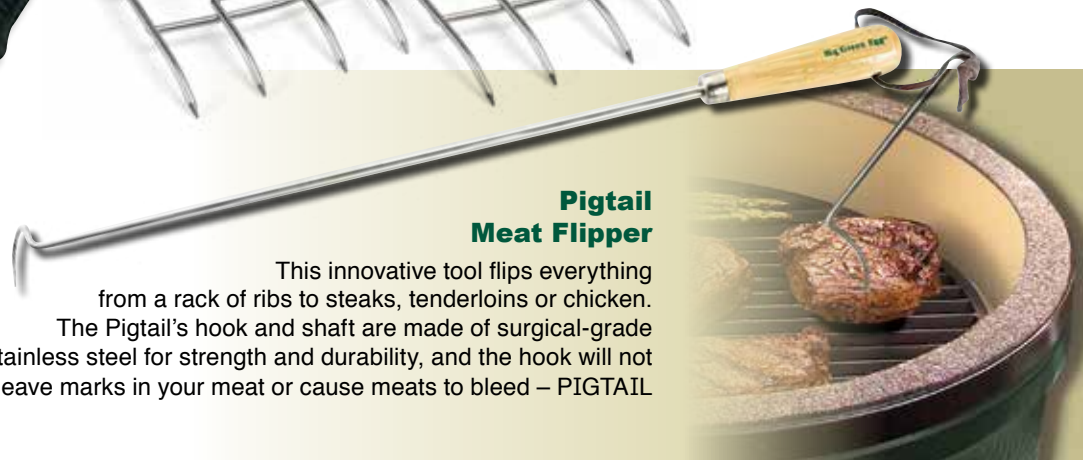
Professional Grade Stainless Steel Meat Claws

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



Pit Mitt® BBQ Glove

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



Pigtail Meat Flipper

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

Professional Grade BBQ Tools

Great chefs demand the best tools, and this hardworking set offers any grilling aficionado the upper hand on outdoor cooking. The tools are available individually or as a set of three, including a spatula, two-prong fork and locking tongs – all made of durable stainless steel. Attractive rosewood handles are contoured to ensure a comfortable grip.



Premium BBQ Tool Set

Fork, Spatula and Locking Tongs – 3PTS

Premium Grill Fork – FORK

Premium Grill Spatula – SPAT

Premium Grill Tong – TONG



Grilling Mitt

Machine washable mitt is finished with an embroidered BGE logo. 1200 denier polyester exterior, 100% cotton interior – MIT

Premium Basting Brush

Features a silicone brush head with rosewood handle – BRUSH



Barbecue Sauce Mop

Use this all natural, washable cotton Barbecue Sauce Mop to easily add your favorite basting mixtures, flavored butters, glazes and barbecue sauce to anything cooked on an EGG! Removable brush head detaches for easy soaking and cleaning – SMOP

Replacement Heads for Barbecue Sauce Mop

Set of two – SMOPRH

Professional Grade Flavor Injector

Easily add flavor and juiciness to any meat or poultry! Precisely inject basting mixtures, marinades, melted butter and other liquid flavorings deep into meats. 2.5 in / 6.5 cm needle with double-hole design provides even flow in two directions. High quality stainless steel injector resists clogging and unscrews for easy washing – SSMI



GIFTS NOVELTIES FUN STUFF!

Enjoy the Big Green Egg lifestyle and show the world you're an EGGhead!® We offer a full selection of fun and collectable gift items including travel mugs, performance knit shirts, eco-friendly water bottles, colorful mini-EGG patio lights, plush toys, citronella candles, cellphone cases and much more. To view the newest items and the complete gift line, please see your Authorized Dealer or visit BigGreenEgg.com/gifts

Ceramic Salt and Pepper Shakers

Authentic EGG design adds fun to every meal! – BGESP



Citronella "Mini EGG" Candles

These 3" / 8 cm finely detailed mini candles are useful as indoor decorations or use outdoors to help keep mosquitoes and other flying insects away. Set of four – BGEVC



Corn on the Cob Holders

Big Green Egg Corn Holders make neat and easy work of hot, buttery corn on the cob. Sturdy stainless steel prongs with easy-grip resin handles. Four pairs – BGECORN



Mr. EGGhead Soft Plush Toy

Kids of all ages love our Mr. EGGhead plush toy. 8" / 20 cm – PLUSH TOY (also available as a 12" / 3.7 m cold air inflatable for really big kids! Ask your Authorized Dealer for details)

THREE DIMENSIONAL FLAVOR

Big Green Egg Dizzy Gourmet® Seasonings

Spice up your menu with mouth-watering Big Green Egg Dizzy Gourmet® Seasonings ... made from scratch with great ideas, exotic spices, fresh herbs, no preservatives and nothing artificial. No bad karma, msg or gluten – nothing added unless it tastes great and is good for you!



Our six great blends, in a convenient 12 oz / 340g size, are so outstanding you'll want to use them on everything you cook!

Simply Zensational™ – unique seasoning with an Asian twist – DGSZ

Cosmic Cow™ – sassy seasoning for beef, ribs and burgers – DGCC

Viva Caliente™ – authentic heat and flavors from around the world – DGVG

Down and Dizzy™ – world class barbecue seasoning – DGDD

Kodiak River™ – sensational rub for salmon, pork and veggies – DGKR

Whirly Bird™ – sweet and spicy delight – DGWB

Seasonings and Sauce

Add mouthwatering flavor to choice cuts of steak, pork chops or hamburgers ... you can also add our rubs and sauce to your favorite poultry, fish or vegetable recipes for a burst of flavor!

Garlic & Pepper Seasoning – MGRP

Sweet Maple Seasoning – MSM

Savory Pecan Seasoning – MGP

Mr. EGGhead's Ultimate Barbecue Sauce – WBBS



The Big Green Egg Cookbook features favorite recipes submitted by celebrity chefs such as Steven Raichlen and Lee Ann Whippen (above), chef/partner of Chicago q Restaurant and winner of Food Network's Throwdown! with Bobby Flay.

COOKBOOKS

The Big Green Egg is so versatile and performs so well that you'll find it easy to serve up the same recipes and dishes you're used to seeing the top chefs create. And, with our cookbooks at your side, the menu options are unlimited!



The Big Green Egg Cookbook

The 320-page, hardcover *Big Green Egg Cookbook* contains extensive color photography and more than 160 delicious recipes that maximize the unique cooking abilities of the EGG – BGEBOOK

Big Green Egg EGGtoberfest® Cookbook

Favorite recipes from the Big Green Egg EGGtoberfest, an annual event held in Atlanta, Georgia each Fall 136 pages, spiral bound – CBEGG

Special thanks to: Charred & Scruffed by Adam Perry Lang (Artisan Books). ©2012. Photographs by Simon Wheeler, pages 10-11
Slow Fire: The Beginner's Guide to Barbecue by Ray "Dr. BBQ" Lampe, Chronicle Books. © 2012. Photographs by Leigh Beisch, page 5 (bottom) and page 8 (top)
Laura's Lean Beef ©2012, Page 8 (bottom right) and page 22 (calzone)

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QR Codes

These squares appear on everything from advertising to instruction manuals. The QR (Quick Response) code is used to share information — in print, photo or video format — so you can view it on your cell phone or mobile device. Just download a QR Code reader app, point your SmartPhone camera at the code and the app does the rest!



You can use our QR Codes in many ways — assemble your EGG while watching a BGE instructional video, or see exactly how to prepare your favorite Big Green Egg recipe. It's all in the palm of your hand, thanks to QR Codes!

EGGzilla™ Acclaimed as the Largest EGG Ever!

Big Green Egg set the industry abuzz when it unveiled EGGzilla™ — a larger than life model twice the size of the already impressive XLarge EGG. Inspired by the reaction to the prototype EGGzilla™, Big Green Egg has now announced plans to put a new XXLarge EGG into production by early 2014. Watch BigGreenEgg.com for details.



EGG News

NEWS AND UPDATES FROM AROUND THE WORLD



MR. EGGHEAD

The Big Green Egg has always been about having fun, cooking outdoors and sharing good times with friends and family. Over the years, the EGG has acquired a unique “personality” of its own, from the distinctive green shape to legions of aficionados who call themselves EGGheads and enjoy the Big Green Egg lifestyle.

And now, the EGG has a mascot of its own. Mr. EGGhead is featured as a new 12-foot-tall inflatable, on a line of clothing and even as a plush toy.

Expansion + Growth = More Authorized Dealers

As more and more outdoor cooking enthusiasts discover the difference in cooking on a Big Green Egg, our network of Authorized Dealers is constantly expanding to provide the personalized service for which the Big Green Egg is known. To meet their needs, Big Green Egg recently opened an expanded Global Distribution Center in Atlanta, plus another Regional Distribution Center in Texas. With expanded capacity in Europe, Canada, England and South Africa, the company is well positioned for the future.

Simply the Best ... by Design

The Big Green Egg Company was founded more than thirty-five years ago as Ed Fisher set out to bring a modernized and higher quality version of the typical kamado-style cooker to the American culinary marketplace. The Big Green Egg, constructed with advanced ceramic materials, is widely acclaimed as the best — and most versatile — outdoor cooker in the world with legions of fans in more than 25 countries! To this day all Big Green Eggs still come with a best-in-class lifetime warranty on key components. Not to be confused with an ordinary “kamado” grill, there is only one, original Big Green Egg — The Ultimate Cooking Experience!®



Authorized Dealers – Standing Behind the Ultimate Cooking Experience

When you purchase a Big Green Egg, you receive much more than the best outdoor cooker in the world ... you also receive the benefit of know-how and customer support that only a BGE Authorized Dealer can provide, and that's why the Big Green Egg does not authorize sales through discount chain stores. Big Green Egg Authorized Dealers are local, independent business owners who have made the commitment and investment to support Big Green Egg customers. They are helpful EGGsperts, and are able to assist consumers with superior product knowledge, customer service, EGGcessories and warranty support. Please use the convenient Dealer Locator at BigGreenEgg.com to find an Authorized Dealer near you.

Big Green Egg on the Worldwide Web

You'll find informative and entertaining content at the BigGreenEgg.com website, with expanded video features, exclusive digital editions and cooking guides! You can also link to our International Distributor websites at BigGreenEgg.com — here are a few you'll enjoy visiting:

- United States:** BigGreenEgg.com
- Europe:** BigGreenEgg.eu
- United Kingdom:** BigGreenEgg.co.uk
- Canada:** BigGreenEgg.ca
- South Africa:** BigGreenEgg.co.za
- Forum:** EGGheadForum.com



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

Connect with all the latest Big Green Egg news, promotions, events and amazing recipes by "liking" us at Facebook.com/BigGreenEgg or by following us on Twitter @BigGreenEggInc.

Our Facebook and Forum fans (EGGheadForum.com) love to share tips and suggestions about

cooking on the EGG. Become a member of the BGE Forum and Facebook communities and see recipes, learn about EGGfests and events in your area and share experiences of meals cooked on the EGG — you'll also be among the first to know about our promotions, contests and giveaways.



Big Green Egg – Now Starring on YouTube

The Big Green EGG TV crew has been busy producing new videos, including Dr. BBQ showing how to choose the perfect steak or how to make fun and easy stuffed burgers on the EGG. Watch master chef Kevin Rathbun's NFL grilling recipes or Champion Pitmaster Moe Cason explain his passion for the Big Green Egg. The videos are available



anytime on the Big Green Egg website, or on the BGE YouTube Channel at youtube.com/BigGreenEggHQ.

Join Our Winning Team

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



THERE IS ONLY ONE, ORIGINAL BIG GREEN EGG – THE ULTIMATE COOKING EXPERIENCE!

The world's best chefs, and legions of backyard barbecue fans, demand the ultimate equipment to stay on top. And that's why so many accomplished cooks own The Big Green Egg®



Versatility | Grilling, baking, smoking or roasting ... the Big Green Egg stands alone as the most versatile outdoor cooker on the market today.



Highest Quality | Our state-of-the-art ceramic technologies provide the best insulation, material strength and cooking results!



The Big Green Egg is a complete outdoor cooking system. With hundreds of EGGcessories designed exclusively for the EGG, the culinary possibilities are endless!



Lasts a Lifetime | The Big Green Egg comes with a Best-In-Class limited lifetime warranty. We have been standing behind our products with unmatched customer service for over a quarter century.

