

Big Green Egg®

COMPLIMENTARY

LIFE *Style*

The Ultimate Cooking Experience®

GRILLING

BAKING

LOW & SLOW

SMOKING

ROASTING



Big Green Egg

LIFE *Style*

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

The Big Green Egg's origins can be traced back to the discovery of fire itself. Early man learned how to cook over open flame, and later cultures discovered that the results were even better using rudimentary dome-shaped vessels.

Years ago, I had the good fortune of tasting food prepared in a clay kamado and was amazed at the incredible flavor this cooker gave to foods. But I was not satisfied with the low quality and marginal thermal properties of these cookers, so we spent years painstakingly developing the very best ceramic materials and patented components that are now found in a Big Green Egg.

Over several decades our company has lovingly nurtured this product – gaining a loyal following of culinary aficionados, backyard grillers and world class chefs from around the world.

When you purchase an EGG, your investment is protected by a successful company with a reputation for manufacturing excellence, supporting our products with everything from unrivaled warranty service to customized EGGcessories® to enhance your cooking experience!

Welcome to the Big Green Egg. You'll soon discover that whether it's grilled, smoked, baked or roasted – everything tastes better cooked in the EGG®.

Enjoy!

Ed Fisher

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

Over several decades our company has lovingly nurtured this product – gaining a loyal following of culinary aficionados, backyard grillers and world class chefs from around the world.





Big Green Egg LIFE *Style*

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

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See page 29 for the Chef Michael Smith's Fire Grilled Steak with Steakhouse Butter recipe. For other Big Green Egg recipes, scan the QR code or visit BigGreenEgg.com/recipes.



SCAN HERE FOR AMAZING RECIPES

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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’ll never want to cook indoors again!

SMOKING

No smoker performs more efficiently than a Big Green Egg. And you can easily 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 seven convenient sizes to choose from, there is a Big Green Egg to fit any lifestyle! Visit an Authorized Dealer to learn more about the entire Big Green Egg Cooking System, and start writing your own culinary success story today!

BigGreenEgg.com



LOCATE A DEALER

From appetizers and entrees to desserts, the Big Green Egg will exceed all your expectations for culinary perfection ... and with seven convenient sizes to choose from, there is a Big Green Egg to fit any lifestyle!



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

LARGE

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

SMALL

The Small EGG is an easy fit for smaller patios and balconies, or used along with a larger EGG to allow the preparation of several courses at once.



MINIMAX™

Designed with the height of a Mini yet all the volume capabilities of a Small ... the MiniMax EGG is sure to deliver oversized results in a small package!



XXLARGE

Introducing the unrivaled XXLarge EGG, which can easily handle your family reunion or cookouts with large groups – and is large enough to satisfy restaurant and catering needs.

MEDIUM

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

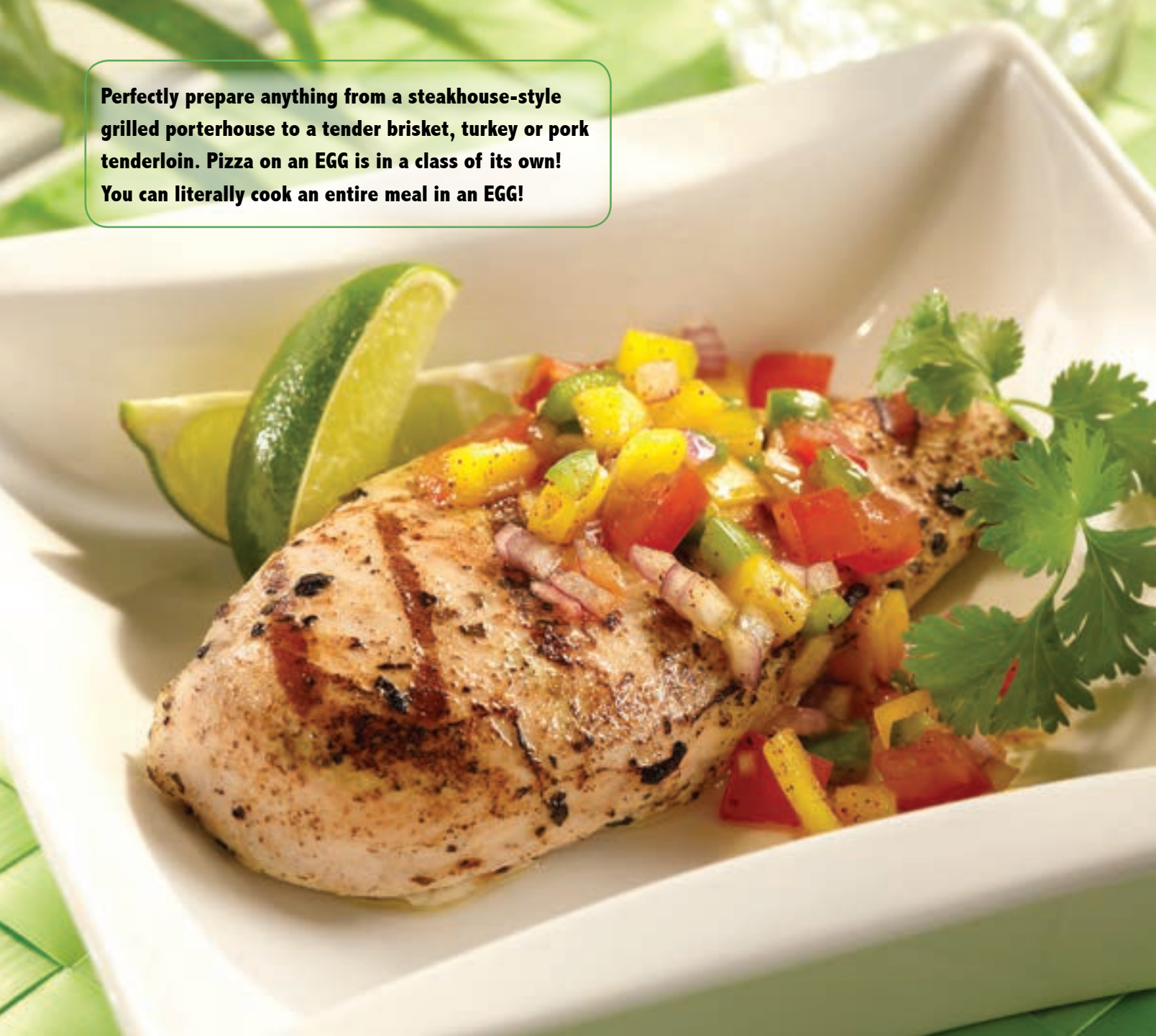
XLARGE

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

MINI

A Mini EGG is the perfect portable solution for picnics and tailgating when you want to take The Ultimate Cooking Experience with you!

Perfectly prepare anything from a steakhouse-style grilled porterhouse to a tender brisket, turkey or pork tenderloin. Pizza on an EGG is in a class of its own! You can literally cook an entire meal in an EGG!



The Ultimate Cooking Experience®

Versatility is the name of the game with a Big Green Egg. Perfectly prepare anything from a steakhouse-style grilled porterhouse to a tender brisket, turkey or pork tenderloin. Vegetables, stews, stir-frys, 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 natural 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 circulate efficiently. Use our natural charcoal starter or quick and easy 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 control!

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 professional grade 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 build-up 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 unrivaled thermal properties, material quality and cooking performance! The materials used in each and every EGG have performed flawlessly in extreme conditions for decades, and many EGGs are passed down to the next generation. The Big Green Egg comes with a Best-In-Class Limited Lifetime Warranty. It's all about quality and performance.

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

BigGreenEgg.com

BIG GREEN EGG LUMP CHARCOAL: *It's A Natural*



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. Big Green Egg charcoal is only carbonized wood, with NO additives whatsoever. What do you want to cook with?



Big Green Egg 100% Organic Lump Charcoal is a premium product with major advantages over ordinary charcoal or briquettes. Our superior natural lump charcoal is made from 100% 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.

#1 Choice of Top Chefs Around the World

Compare our Made in USA charcoal to other brands and you will see – and taste – the difference immediately.

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 only carbonized wood, with NO additives whatsoever. What do you want to cook with?

Many competitive barbecue teams and professional barbecue chefs demand natural lump charcoal for winning results! 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 Smoking Chips and Chunks . . .
adding flavor, flair and aroma to your cooking!*

Aromatic smoking woods, available in chips and larger chunks, will 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 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.

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 smoke over a longer period of time. Big Green Egg wood chunks are great for cooking, too – many top chefs use chunks in a 50/50 mix with charcoal for more intense flavor!

Although there are many types of wood that are appropriate for smoking - apple, pecan, cherry and hickory are traditional favorites of famous pitmasters and backyard chefs alike. Big Green Egg offers many options – and just like our Organic Lump Charcoal, our Wood Chips and Chunks are 100% Made in USA only from natural wood, with no additives, fillers or chemicals of any kind.

Big Green Egg also offers authentic whiskey barrel smoking chips, made only from 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.



Aromatic smoking woods, available in chips and larger chunks, will add a tasty dimension of flavor to anything cooked on an EGG ... the wood smoke seasons the food as it cooks and the flavor combinations are endless.



Wood Smoking Chips
Big Green Egg all natural wood smoking chips are available in Hickory, Apple, Pecan, Cherry and Jack Daniel's®.

Wood Smoking Chunks
Our all natural wood chunks are available in Mesquite, Hickory, Apple and Jack Daniel's®



Add a Tasty Dimension of Flavor to your Food—
cook with aromatic smoking woods available in chips and chunks.



LEARN MORE ABOUT SMOKING WOODS

RUSTY BOWERS: *Know Your Butcher*

"You can get really delicate flavors with a charcoal flame and natural wood; I love the sweetness and simplicity of how the smoke interacts with the meat."



"Growing up, my mom was always incredibly busy running around raising three boys," remembers Chef Rusty Bowers. "She never really had the time to cook . . . but she did have five 'go-to' recipes, one of which was a tortilla casserole. Over time, I learned to cook for myself and my brothers so that we would have something else to eat in addition to mom's recipes . . . my homemade pizza was a favorite!"

Rusty's passion for food grew from there, to put it mildly! This Culinary Institute of America graduate spent years working in kitchens all around the world and honing his craft. Rusty soon found his true calling and a specific interest in butchering and curing fresh meats, and in 2009, opened his own shop in Avondale Estates, Georgia. Pine Street Market's slogan, "Know Your Butcher," means just what it says . . . all of their products are made in-store by butchers that work daily to produce everything on their menu.

"At the Market, we really enjoy working with the Big Green Egg! Fresh, hand-cut pork products are perfect for grilling on the EGG. We offer lots of classes and our Butcher Boot Camps are a great opportunity for participants to break down their very own fresh cuts of meat . . . and then take them home to cook on their own Big Green Eggs!"

At Pine Street Market, Bowers offers an ever-growing selection of fresh and cured meats, featuring hand-made salamis, sausages, and Bowers' award-winning specialty, the traditional Italian cured pork cut, coppa. "I love to use coppa to make porchetta! It's a rustic Italian dish of pork loin and country-style sausage wrapped in a pork belly, and when I cook it on the EGG, the skin crisps beautifully while the belly bastes the meat inside as it slow-roasts. Porchetta has also been called 'Italian Pulled Pork', and has its own festival every July in Austin, Texas. Mine is a rather rustic-style of food preparation, but you can get really delicate flavors with a charcoal flame and natural wood; I love the sweetness and simplicity of how the smoke plays with the meat."

"Some people will be surprised to hear this from a butcher, but after working with meat day-in, day-out, sometimes I crave fresh, grilled veggies. You can do all of this on the EGG of course, and healthy, natural, local foods don't require a whole lot of work to taste great! The food we get in fresh from local farmers is amazing with just a little seasoning and the sweet smoky flavor from being cooked low and slow on the EGG."

Use a V-Rack for cooking the perfect roast or ribs on the EGG

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.



Chef Rusty Bowers Brined Pork Roast

*Brining ensures that lean pork loin roasts
stay tender and juicy.*



Ingredients

- 1 gallon (3.8 L) of water
- 3 strips of thick bacon
- 8 oz (230 g) kosher salt
- 8 oz (230 g) dark brown sugar
- 1/4 cup (60 ml) whole black pepper
- 3 each whole cloves
- 2 cinnamon sticks
- 1 tsp (5 ml) ground nutmeg
- 6 sprigs thyme, or 1 tsp (5 ml) dry thyme
- 4 cloves of garlic, smashed with the side of a chef's knife

Method

In a large pot over medium heat, render bacon for 5 minutes. Add pepper, spices and garlic. Cook until fragrant. Add salt and brown sugar, cover with water and bring to a boil. Simmer until salt and brown sugar dissolve. Cool to room temperature then refrigerate overnight.

Only use the brine when it is very cold! Brine the meat under refrigeration for desired time (see below) and discard the brine when you remove the meat. Pat the meat dry and it is ready to use, no additional seasoning required!

Brining times:

- Pork chops (1/2 in / 13 mm) 3 hours
- Pork chops (1 inch / 25 mm) 4 hours
- Pork tenderloin 3 hours
- Pork loin roast 12 hours
- Boneless ham (5 lbs / 2.6 kg) 3 days

Set the EGG for direct cooking at 450°F/ 232°C
Cook the pork until the internal temperature reaches 145°F/ 63°C, about 30 to 45 minutes. Remove to a platter, cover loosely with foil, and allow it to rest for 10 minutes.

Serves 2 to 3

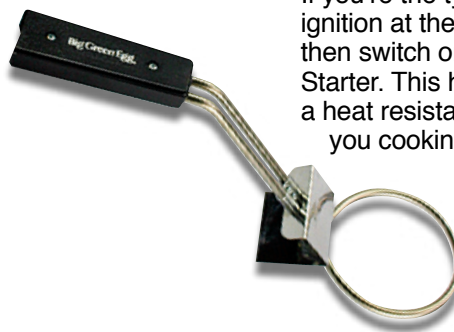


Getting Started

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

Our popular SpeediLight™ 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!

**Scan to see
Chef Rusty Bowers
in action**



Bon Appétit, Y'all!



Photo courtesy of Angie Mosier

"I love that the Big Green Egg comes with its own 'friends and family' lifestyle. Whenever I cook on the EGG, it becomes a social event ... it's just so communal!"

If you page through the scrapbook of her childhood, you would see that Virginia Willis was destined to become a chef. "In my photos, there were two consistencies ... I was usually cooking, and whenever I was cooking, I was smiling! I remember that my grandmother had this big double steel sink ... she'd put me in one sink and shell peas into the other. She was a great cook and I just loved watching her work. My mom's a great cook, too ... so becoming a chef was just a natural attraction."

Virginia graduated from L'Academie de Cuisine in Maryland and then went on to study with her mentor, director of Ecole de Cuisine La Varenne and prolific cookbook author Anne Willan. La Varenne was the first bilingual French cooking school in France, and a three month apprenticeship turned into a three year stay – and Virginia had found her calling.

"I was born and raised in the South and I trained as a chef in France. I've cooked with the chefs of some of the finest kitchens in the US, as well as Michelin-starred restaurants in Europe. I can cook fried chicken – or poulet – with the best of them," says Virginia. "I've cooked with Julia Child and prepared lunch for a US President, but in my heart, I'm just a country girl!"

Fascinated by all of the different things the EGG can do, Virginia has cooked everything from pizza to big cuts of meat to grilled vegetables. "Ordinary grills are okay for mid-temperature cooking, but what sets the EGG apart from a culinary perspective is that with very little effort you can easily move from high heat to steady low temperatures, and everywhere in between. The versatility and control of the heat is unmatched."

"I'm a Southern chef who happens to be French trained, and my style of cooking marries the two. I believe that simple country cooking is simple country cooking ... all around the world. As a chef and food writer, my passion is to share chef-inspired recipes that you can cook at home, with simple, unprocessed food and wholesome ingredients. You know exactly what's in it, and it doesn't have to be complicated or expensive ... and when you cook on the EGG, you get that nice rich, smoky flavor."



These high-quality meat "claws" are designed for easy handling and shredding of larger pieces of meat such as roasts, turkey, chicken and pork.

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



Virginia Willis' Low and Slow Pork Butt

"I grew up eating home-cooked pork barbecue ... there is simply nothing in this world that tastes like pork kissed by fire and bathed in smoke."



Pork butt is intensely and richly marbled, making it an excellent choice for low and slow cooking. Pulled pork is the weekend warrior of the barbecue world.

"This rub makes about ¾ cup (175 ml). You may not use all of it, depending on how well you rub it into the meat, but it will keep in an airtight container for a few weeks. This recipe calls for one of my favorite spices — Piment d'Espelette, a red chili pepper from France. It is a more delicate alternative to cayenne powder, but cayenne is certainly a fine substitute."

Ingredients

4 lbs (1.8 kg) pork butt, on the bone
2 tbsp (30 ml) canola oil
¼ cup (55 g) brown sugar
¼ cup (28 g) paprika
2 tbsp (30 g) coarse kosher salt
1 tbsp (18 g) garlic salt
1 tbsp (6 g) black pepper
1 tbsp (6 g) Piment d'Espelette or cayenne pepper
4 cups (.9 L) wood chips, for smoking, soaked in water
Mama's BBQ Sauce, for serving (see sidebar)

Remove the meat from the refrigerator. Combine the sugar, paprika, salt, garlic salt, black pepper and Piment d'Espelette. Rub the meat with oil and rub liberally with the spice blend. Leave at room temperature for 45 minutes.

Set the EGG for indirect cooking at 275°F/135°C using wood chips for flavor (I use bourbon barrel chips; cherry and hickory would be good, but stay away from mesquite.) Soak the chips in water for at least an hour, then wrap them in a double layer of heavy-duty aluminum foil. Place the foil-wrapped chips on the coals. (Soaked chunks are better for the long cooking time needed for full butts; soaked chips worked fine for the half butt.)

Place the butt in the EGG and cook until the internal temperature is 165°F/74°C; this should take about 5 hours. You want to keep the EGG temperature around 250°F/121°C; the goal is low and slow. Then, remove the hunk of meat and wrap it in a double layer of foil. Return it to the EGG and cook until desired doneness (for sliced pork, cook until the internal temperature reaches 180°F/82°C and for pulled pork, 190°F/88°C.) This will take another 2 to 3 hours.

Remove the meat to a cutting board with a moat (drip groove). Cover it with foil and let it rest for about 20 to 30 minutes; the temperature will continue to rise.

Chop the meat with a chef's knife, or shred using a pair of Big Green Egg Meat Claws, discarding the fat and bones. The meat should fall apart and have a pink, smoky ring.

Place the meat in a bowl and add sauce to taste. Mix well and adjust for seasoning with salt and pepper. Enjoy, slowly.

Serves 6

Mama's Barbecue Sauce

Makes about 6½ cups (1.5 L)



"There has seldom been a time in my life when a Mason jar of this sauce wasn't in a corner of my mother's or grandmother's refrigerator."

1 stick unsalted butter
1 sweet onion, very finely chopped
2½ cups (590 ml) ketchup
2 cups (475 ml) apple cider vinegar
½ cup (120 ml) Worcestershire sauce
¼ cup (60 ml) Dijon mustard
2 tbsp (24 g) firmly packed brown sugar
Juice of 2 lemons
2 tbsp (12 g) freshly ground black pepper

Heat the butter in a medium saucepan over medium heat. Add onions and simmer until soft and melted, 5 to 7 minutes. Add the ketchup, vinegar, Worcestershire sauce, mustard, brown sugar, lemon juice and pepper. Bring to a boil, reduce heat to simmer, and cook until flavors have smoothed and mellowed, about 10 minutes. Store in an airtight container in the refrigerator.

Virginia Willis is the author of the acclaimed cookbooks *Bon Appétit, Y'all! Recipes* and *Stories from Three Generations of Southern Cooking*; as well as *Basic to Brilliant, Y'all: 150 Refined Southern Recipes* and *Ways to Dress Them Up for Company*. Find more recipes from Virginia at "Down-Home Comfort" on Foodnetwork.com.

RAGHAVAN IYER: *A Cuisine of Spices*



“Cooking outdoors on the EGG is like an extension of your kitchen ... I see it as a complete system that opens your eyes to cooking techniques that you never thought you could try outside.”



Dizzy Gourmet® 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 Sensational™ — 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!

More than 30 years ago, Bombay-native Raghavan Iyer left his native India to fulfill a dream ... enrolling in a college program in hotel and restaurant management. “I arrived in the United States with a degree in chemistry, but was pretty clueless about cooking. I learned to cook to survive,” says the self-taught chef. “My skill and creativity evolved over time, and my meals became much more elaborate, because I was learning techniques that I could apply to the flavors of my childhood. I love the Indian curries, which are traditional sauce-based dishes, but I don’t define myself with one particular style of cooking ... I’m a spice and flavor guy.”

After graduating from Michigan State, Iyer worked in a restaurant, learning about the commercial end of cooking. “I loved the energy of the restaurant, but I felt that being in the operations end of the kitchen stymied my creativity. I always wanted to teach, so I started teaching about cooking. The teaching led to writing, and the writing, of course, led to the books. My growing curiosity about regional Indian cuisine led to a new career, and life took on a whole new meaning.”

“The whole world came to India because of the native spices – mustard, fennel, black peppercorn and cumin – and these flavors spread around the world centuries ago by the spice traders traveling the Silk Road, and now drape over so many different cultures. These same traders also introduced their own cooking techniques, and we embraced those and made them part of our own. To me, when you think of Indian food, you think of spices. You think of the world of flavors.”

“The first time I cooked with a Big Green Egg, I made naan bread on the baking stone. The EGG reminds me so much of an Indian tandoor oven, with its ability to consistently hold high temperatures. Now one of my favorites is naan pizza ... I partially bake the bread before I throw on all the ingredients ... the crust and flavors are so unbelievable!”

“On my XLarge, I make a roasted lamb rubbed with cardamom, garlic and red chili. That lamb dish taught me the real beauty of the even heat you get when cooking on the EGG. Then there is delicious traditional chicken tandoori ... this is such a beautiful way of roasting a bird at high temperatures to keep it more succulent. And in the summer, I roast the vegetables from the garden in my yard. Cooking outdoors on the EGG is like an extension of your kitchen ... I see it as a complete system that opens your eyes to cooking techniques that you never thought you could try outside.”

Emmy Award winner Raghavan Iyer has authored four cookbooks, been nominated for two James Beard Cookbook and Journalism Awards, and is co-founder of the Asian Culinary Arts Institutes, an organization dedicated to the preservation, understanding and enjoyment of the culinary arts of Asia.

Cardamom Fennel Scallops

Recipe courtesy *Indian Cooking Unfolded*
by Raghavan Iyer

The perfect balance of simple spices yields creamy results for sweet scallops ... the combination is nothing short of perfection. Serve it with steamed white rice (preferably basmati) for a quick and delicious meal.

Ingredients

1 tsp (2 g) fennel seeds
½ tsp (1 g) black or yellow mustard seeds
¼ tsp (.5 g) cardamom seeds
1 lb. (455 g) large sea scallops (12 to 15)
4 medium-size cloves garlic, finely chopped
2 dried red cayenne chiles (like chile de árbol), stems discarded, coarsely chopped (do not remove the seeds)
1 tsp (6 g) coarse kosher or sea salt
2 tbsp (30 ml) canola oil
½ cup (125 ml) unsweetened coconut milk
1 tbsp (2 g) finely chopped fresh cilantro leaves and tender stems

Method

Place the fennel, mustard and cardamom seeds in a spice grinder (or a coffee grinder) and grind them to the consistency of finely ground black pepper (and be sure to take a good sniff as you open the lid ... just be prepared for a burst of flavor!) Transfer the spice blend to a medium-size bowl.

Add the scallops, garlic, chilies and salt to the bowl with the spice blend and stir to mix, making sure you coat the scallops well. Refrigerate the scallops, covered, until you are ready to cook them; keep in mind that since there is nothing acidic in this mix, you can easily marinate the scallops overnight.

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

When you are ready to cook the scallops, heat the oil in our combination Stir-Fry and Paella Grill Pan until the oil appears to shimmer. Add the scallops, rub and all, to the skillet, arranging them in a single layer. Sear the scallops until they are light reddish brown, 2 to 3 minutes per side.

Pour the coconut milk into the pan; the coconut milk will immediately start to bubble in the hot pan. Scrape the bottom of the pan to release all the browned bits, effectively deglazing the pan to create a depth of flavor in the sauce. Close the dome and let the scallops simmer, without stirring, until they are firm to the touch, about 2 minutes. Transfer the scallops to a serving platter.

Let the sauce continue to simmer, stirring occasionally, until thickened, about 2 minutes. Pour the pan sauce over the scallops. Serve the scallops warm, sprinkled with the cilantro. Enjoy!

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



Around the world and throughout history, people have gathered together around wood-fired ovens to enjoy a sense of community, warmth, and simple, yet irresistible food. From Italian villas to your own backyard, Big Green Egg chefs know that this versatile

culinary marvel also 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.

For a fun cooking activity that everyone can enjoy at home, nothing's better than a pizza party! Gather your favorite toppings – along with your family and friends – and enjoy creative, hot-off-the-EGG homemade meals! You can't go wrong when everyone chooses their own fresh ingredients, and the EGG makes sure they all turn out perfectly! With the Big Green Egg and our pizza EGGcessories, you can also easily bake your own custom flatbreads, calzones, tortillas or naan – and there's no reason to travel to Naples for the perfect pizza!

In fact, the Big Green Egg bakes and roasts better and quicker than wood-fired ovens ever could ... 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 either ... you can bake and roast your way to culinary perfection by cooking with indirect heat using the ConvEGGtor™ Indirect Convection System and a 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 any other oven!

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



LEARN MORE
ABOUT PIZZA ON
THE EGG

The Art of the **PERFECT PIZZA**



Chicago-Style Deep Dish Pizza

Ingredients

Crust

- 4 cups (500 g) all-purpose flour
- 3 tbsp (45 ml) yellow cornmeal
- 1 3/4 tsp (10 g) salt
- 2 3/4 tsp (8 g) instant yeast
- 2 tbsp (30 ml) olive oil (plus extra for greasing the stone)
- 4 tbsp (60 ml) butter, melted
- 2 tbsp (30 ml) vegetable oil or salad oil
- 1 cup + 2 tbsp (270 ml) lukewarm water

Filling

- 12 oz (340 g) mozzarella cheese, sliced
- 16 oz (455 g) Italian sweet sausage, cooked and sliced
- 28 oz (795 g) can plum tomatoes, diced or chopped
- 2 to 4 garlic cloves, peeled and minced, optional
- 1 tbsp (15 ml) sugar, optional
- 1 to 2 tsp (5 to 10 ml) pizza seasoning or mixed dried Italian herbs (oregano, basil, rosemary), to taste
- 1 cup (175 g) mixed mild peppers, chopped
- 1 cup (90 g) freshly grated Parmesan or Asiago cheese
- 2 tbsp (30 ml) olive oil, to drizzle on top

Method

Set the EGG for indirect cooking at 425°F/218°C.

To make the crust, mix the dough ingredients and knead — by hand, mixer or bread machine — to make a smooth crust. Place the dough in a lightly oiled bowl; cover and let rise about 60 minutes. While the dough is rising, lightly coat the Deep Dish Pizza/Baking Stone with non-stick vegetable oil spray or olive oil.

Stretch the dough to make as large a circle as you can (you can do this on a Dough Rolling Mat or simply stretch the dough in your hands.) Lay the dough in the pan, and stretch it towards the edges till it starts to shrink back. Cover and let it rest for 15 minutes.

Stretch the dough to cover the bottom of the pan, and then gently push it up the sides of the pan. The olive oil may ooze over the edge of the crust; that's OK. Let the crust rest for 15 minutes or so. Bake the crust for 10 minutes, until it sets and barely begins to brown.

Drain the tomatoes thoroughly. Combine them with the pizza seasoning or herbs, and the garlic and sugar. Add salt to taste. Cover the bottom of the crust with the sliced mozzarella, fanning it into the crust. Add the sausage, then the tomato mixture. Add peppers, sprinkle with the grated Parmesan and drizzle with the olive oil.

Bake the pizza for about 25 minutes, or until the filling is bubbly and the topping is golden brown. Remove it from the EGG and allow the pizza to cool for about 15 minutes (or longer, for less oozing) before cutting and serving. Serves 12

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

Serve up your creations like a pro. The extra-wide stainless steel blade of the Pizza Slice Server is ideal for easy handling of pizza, pie, appetizers and more.





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.

Brick Oven Goodness!

The complete line of convEGGtors™ and Pizza & Baking Stones enable you to bake a variety of recipes, from casseroles, quiche and lasagna to breads, pies and desserts. Our brand of stones – made to the same exacting 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.

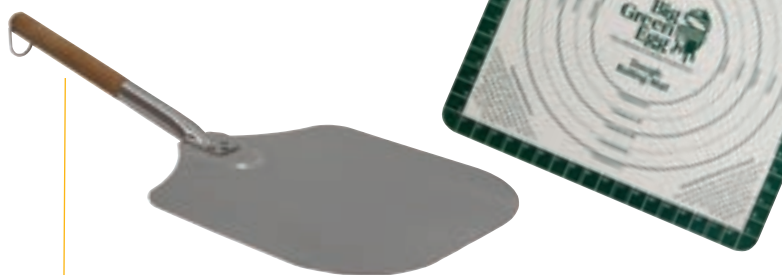
Baking is only one of the cooking techniques you will enjoy. Roasted meats such as poultry, roasts, hams and other foods undergo little or no shrinkage and are naturally tastier because the juices and flavors stay locked inside. While the ancient Pompeii ovens relied on thick bricks to hold heat, today's 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!



Above: The Wooden Pizza Peel is a handy tool for sliding pizza in and out of a hot EGG. Conveniently assemble pizza, calzones or baked goods on the peel, and then easily slide directly onto the stone.

Spice up your next pizza night! Use our fun and easy Calzone Press with everyone's favorite ingredients to create custom calzones and delicious filled pastries at home.

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



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

THE PORTABLE EGG



The Mini and all new MiniMax™ Big Green Eggs are proof positive that great things come in small packages.

These smaller, low profile EGGs are the ultimate portable solution for picnics, tailgating, vacations, boating and campfire meals, with a compact size that is also perfect for grilling on balconies or in a parking space at a sports stadium. But don't let size fool you ... these little performers will produce ribs, burgers and steaks with all the legendary Big Green Egg flavor you have come to love on an EGG of any size.

And, just like the other EGGs, these sizes are available with many EGGcessories including the convEGGtor™ for indirect convection cooking. Both Mini and MiniMax are found in numerous award-winning restaurants around the world, as a counter-top “must have cooking tool” for top chefs who love exploring the versatility and culinary possibilities of producing amazing flavors in such a compact and high performance package.

You can cook nearly anything on the MiniMax and Mini EGGs ... just let your imagination be your guide. From a table-side cooker at your backyard party to snacks for hungry tailgaters or an intimate patio dinner for two ... these EGGs are built to perform and are ready to travel to wherever your culinary interests take you!



Nothing will contribute greater versatility to your outdoor cooking than adding a convEGGtor™ Indirect Convection System to your accessories collection. The convEGGtor™ 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.



Chef Basson's Grilled Entrecote of Beef

“Cooking steaks on the EGG is so simple – a bit of seasoning rub on the steak, whack up the heat to 750°F/400°C and cook to taste. It comes out seared and crisp on the outside and red and juicy inside – just how a great steak should be!”

Guacamole

2 ripe avocados
1 red onion, finely chopped
2 tomatoes, inside removed, then cubed
½ cup (120 ml) cilantro, roughly chopped
1 lemon, zest and juice

Mash the avocado to desired texture with a fork. Add the rest of the ingredients and mix well. Season to taste.

Spice Rub and Entrecote

4 ribeye steaks
2 tbsp (30 g) coarse salt
1½ tbsp (20 g) sugar
2 tbsp (15 g) coriander powder
2 tbsp (15 g) paprika
2 tsp (5 g) garlic flakes
½ tbsp (5 g) peppercorns
2 tsp (5 g) onion powder
2 tbsp (5 g) fresh thyme

Place all rub ingredients in a mortar and pestle or spice grinder, and grind to just before it becomes fine. Rub generously over the steaks and refrigerate for an hour.

Cheesy Tortillas

4 tortillas
½ cup (60 g) cheddar cheese, grated
½ cup (80 ml) parsley, roughly chopped
Cayenne pepper
Lemon zest

Mix all the ingredients and spread evenly over tortillas. Cover with the remaining tortillas and lightly press down. Be careful before braaiing as the cheese may fall out.

Finish

Set the EGG for direct cooking at 750°F/400°C. Place the steaks on the grill and cook to the desired temperature. While the meat is resting before carving, lower the temperature to 400°F/204°C and place the tortillas on the grill, allowing the cheese to melt and the tortillas to get a crust. Cut the tortillas into quarters and serve with the guacamole.

Serves 4

BERTUS BASSON:

The Master of the Braai

“The Big Green Egg is the complete package ... it's the bomb! It's an all-in-one charcoal cooker with the versatility to perfectly cook just about anything in any way.”

Highly acclaimed South African chef Bertus Basson is famed for the phenomenal success of Overture, his award-winning restaurant nestled against the stunning Stellenbosch Mountains in the Western Cape province just east of Cape Town. Stellenbosch is also known as one of the largest wine growing regions in South Africa.

As many accomplished chefs have done, Bertus got an early start – cooking since the age of 17, and by 19 he had moved to England to work at the Michelin-starred restaurant, Chez Bruce. “Working at this restaurant was the moment that changed my life. This is where I honed my culinary skills and learned how to respect fresh ingredients,” says Bertus. His commitment to great food, made with fresh, local ingredients – as well as an acute attention to detail – is the key to his culinary success for which he is highly regarded. In the following years Bertus went on to represent South Africa in some of the world's best cooking challenges, including the invitational Bocuse d'Or, The Culinary Olympics and The Global Chefs Challenge.

As a chef, Bertus Basson advocates believing in what you do, as well as having faith and confidence in your products. “The Big Green Egg is the complete package ... it's the bomb! It's an all-in-one charcoal cooker that can cook just about anything in any way,” raves Bertus. “The EGG is really simple to use ... just don't make the mistake of thinking that you need too much charcoal. One load of charcoal is enough to cook for hours and hours, or to cook several times.

“One of my favorite dishes on the EGG is bourbon-basted, slow-cooked pork ribs. I baste a strip of pork ribs with a mix of bourbon, sugar, Worcestershire sauce and some seasonings, set the EGG on a low setting and leave the ribs for 2½ hours ... I think low and slow is how ribs should be cooked. They are succulent and delicious and absorb all of that wonderful, smoky flavor.”

What is Braai? The word braai is Afrikaans for “barbecue” or “grill” and is a social custom in South Africa. The term originated with the Afrikaans-speaking people, but has since become a common word that serves as a verb when describing how food is cooked and as a noun when describing the cooking equipment itself, such as a Big Green Egg. Braai Day – celebrated annually by South Africans across the world on 24 September (South Africa's Heritage Day) – is a celebration of South Africa's rich cultural heritage and its unique national pastime.



Bertus Basson's Top Three Benefits to Cooking with the EGG

- You can have a cook-ready braai — the South African version of a barbecue — in just minutes! That's great for when you want to “braai” but you don't want to wait ages for the coals to reach the right temperature.
- The temperature control really is excellent. You can roast a chicken at a medium to high temperature, then lower the heat, add some wood chips and slow smoke for a further 20 minutes to get an amazing, crisp smoked chicken.
- Then there is the versatility! You can easily cook an entire meal for a crowd by using raised grids and cooking your meat, veggies and anything else using all of the extended space in the EGG.

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 Professional Infrared Cooking Surface Thermometer safely measures the temperature of cooking surfaces without contact for precise heat control. Aim the precision laser light beam at pizza stones, griddles or cooking grids to instantly see the surface temperature before adding food to the grill.

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



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

EGGING IN THE NETHERLANDS



Enjoying the World of Culinary Possibilities . . .



Just as the fall season has become linked with the annual EGGtoberfest® – held in Atlanta, Georgia, the birthplace of the Big Green Egg – each June, EGGheads® from throughout Europe look forward to gathering at an historic estate in Holland for what has become known as Big Green Egg Member Day.

Holland's Member Day is a unique, idea-provoking culinary adventure attended by gourmet food enthusiasts and well-known chefs – all gathering together to experience the diverse flavours of EGG-inspired menus in a casual, outdoor atmosphere set against a backdrop of scenic rolling fields.

More than forty restaurants from throughout the region participate in the event, bringing their most creative offerings to delight and inspire the crowd. It is a day of spontaneity, with world-renowned Michelin star chefs mixing it up with TV celebrity chefs and some of the world's top pastry chefs, all

coming together in culinary “jam sessions” to challenge each other's creativity. The winners? No doubt it is the guests who attend and enjoy a day of seeing, and tasting, some of the most amazing culinary creations from the chefs one might only read about or see on television.

In addition to Member Day and EGGtoberfest, there are more than fifty EGGfest® events held around the world each year, ranging from a few hundred dedicated grillers to thousands of EGG fans gathering to share their experiences, explore new recipes and sample the incredible food that the EGG is known for.

From the humble beginnings of the original EGGtoberfest more than fifteen years ago, to Europe's prestigious Member Day, each and every EGGfest is an opportunity to learn new recipes, experience cooking techniques and enjoy the world of culinary possibilities. Make plans to visit one soon!



Scan the QR to find an EGGfest near you, and make plans to attend one soon. If you find yourself in Holland in June, Member Day is one you won't want to miss!



Scan the QR to watch the video of the Big Green Egg Member Day in Holland. Make plans to visit one soon!

Using a vertical roaster on the EGG will produce the juiciest, most flavorful poultry you've ever tasted!

Vertical roasters hold poultry 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 bird.



The epicurean "Menu of the Month" showcases a delicious three course seasonal meal, including beautiful images of the preparation and end result, as well as easy to follow step-by-step instructions.

Farm-Fresh Chicken with White Beer

Ingredients

3 potatoes
1 fresh corn on the cob
1 yellow pepper
1 red pepper
½ green courgette (zucchini)
½ yellow courgette (summer squash)
4 carrots
4 oz (115 g) Marloeskes (small onions)
3 cloves of garlic
4 thyme sprigs
4 rosemary sprigs
1 lb (455 g) peas in the pod
1 farm-fresh chicken
1 can of white beer
2½ cups (50 g) arugula
Olive oil

Method

Peel the potatoes, cut into chunks and blanch them in lightly salted water. Drain. Clean the corn and boil for approximately 10 minutes in lightly salted water. Drain and slice into thick sections.

In the meantime, halve the peppers, remove the seeds and cut into broad strips. Cut the courgettes and carrots into pieces. Peel the Marloeskes and garlic and chop into sections and fine bits respectively. Finely chop the thyme and rosemary and mix

all the above ingredients. Sprinkle with olive oil and add salt and pepper to taste. Remove peas from the pod; sprinkle salt and pepper on the chicken and rub with olive oil.

Set the EGG for direct cooking at 350°F/177°C.

Place a Drip Pan on the cooking grid. Open the can of beer and pour a small layer of beer into the Drip Pan. Place the can in the Beer Can Chicken Rack and put the chicken on top. Position the chicken in the pan and surround it with the vegetables, except the peas. Roast the chicken for about 40 minutes; mix the peas in with the other vegetables and cook about 5 minutes longer, or until the chicken leg reaches a core temperature of 165°F/74°C. Carefully remove the pan with its contents off the grid, cover with foil and set aside.

Take the chicken off the Beer Can Chicken Rack and cut off the breasts and legs. Spread the vegetables across a large dish, place the chicken on top and garnish with arugula.



How would you like to have the Menu of the Month from Big Green Egg Europe sent to your email box each month?

Simply scan on the QR to register, or visit:

BigGreenEgg.eu/eu/menu_of_the_month

FAMOUS DAVE: *A Whole New Level of Rib-O-Liciousness!*



The sweet, smoky aroma of real pit smoked ribs filled the air – and forever changed a young boy's life.

Barbecue has been Dave Anderson's passion long before he was "Famous Dave," the award-winning pitmaster, personality and restaurateur – a passion ignited at age six when his dad brought home some incredible ribs ... it was love at first bite, and the future "America's Rib King" immediately set off on a lifelong mission to create the ultimate-tasting barbecue.

From neighborhood joints in Memphis, Kansas City and Chicago to the backwoods smokehouses in the foothills of the Smoky Mountains and Appalachian Trail and on to the huge mesquite pits of Texas ... during the past 45 years, Dave has visited thousands of these barbecue shacks, getting to know the owners and soaking up what experience and insight they would share.

Thirty-three years – and thousands of ribs later – Dave opened The Original Famous Dave's in Hayward, Wisconsin. The restaurant was planned as Dave's Famous BBQ, but due to a mix-up with the sign maker it read as Famous Dave's BBQ instead. "That was a challenge I wanted to try and live up to, so I kept it," says Dave. Following that prophetic opening, Famous Dave's has grown to almost 200 restaurants throughout the US and Canada. Over the years and throughout countless competitive rib cook-offs and the writing of several award-winning cookbooks, his barbecue recipes have earned more

than 700 Best of Class awards ... and his loyal fans are still begging for more!

Dave's passion for real pit smoked ribs – and obsession with the pursuit of the most mouth-watering barbecue sauces – has taken him all over the country experiencing the world of barbecue first hand ... he is a living and breathing barbecue encyclopedia. "If I am traveling down a country road anywhere near a BBQ joint, I can just feel it in my bones long before my nose picks up the scent. I love barbecue of all kinds ... I joke that if I were to get a cut, I really do believe that barbecue sauce would come flowing out."

Not content to rest on his laurels, Dave is always tinkering with new rib and barbecue sauce recipes, many times working well into the night or until the sun comes up, constantly going back to the drawing board in pursuit of barbecue perfection.

It is only fitting that the ultimate famous barbecue guy would eventually cross paths with The Ultimate Cooking Experience, and a new passion was ignited! "My first smoker was nothing more than a galvanized garbage can that I shoveled hot coals into. Early on, my dream was to have a Big Green Egg. Without a doubt it's the absolute best and my personal favorite. And for the first time ever, and only for the Big Green Egg, I'm spilling the beans on my secret backyard rib recipe ... you read that right, I am revealing the secret backyard BBQ sauce and rib recipe I use when friends and family are coming over ... right here in Big Green Egg LifeStyle! With the Big Green Egg, I am able to bring all my recipes to a whole new level of Rib-O-liciousness. Enjoy!"

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



Famous Dave's Five Star BBQ Sticky Ribs

“Turn your backyard into the best rib joint in town with the Big Green Egg and these mouth-watering BBQ baby back ribs. These tender ribs are so tasty you’ll never be able to host another party without your guests clamoring for this juicy apricot Kahlua-glazed recipe. Make sure you’re ready for some finger-licking fun and have a mountain of napkins handy ... it doesn’t get any better than this!”

Deliciously serves a party of 6

Ingredients

4 racks loin back ribs
½ cup (120 ml) melted hickory bacon grease
Yellow mustard
BBQ Sticky Ribs Marinade, Rib Rub and Frosting
(recipes follow)

BBQ Sticky Ribs Marinade

2 cans frozen apple juice concentrate, prepared with
2 cans of purified water
4 Tbsp (72 g) canning salt (I prefer Morton’s green box)
3 Tbsp (45 ml) Wright’s Liquid Smoke
4 Tbsp (60 ml) Frank’s Hot Sauce

- Mix ingredients together and equally divide into 4 two-gallon bags (turkey roasting bags work, too).

BBQ Sticky Ribs Rib Rub

½ cup (120 ml) fine sea salt
¼ cup (60 ml) Kosher salt
1/3 cup (80 ml) maple sugar
1/3 cup (80 ml) dark brown sugar
¼ cup (60 ml) Turbinado raw sugar
2 tbsp (30 ml) granulated onion powder
1 tbsp (15 ml) granulated garlic
1 tbsp (15 ml) paprika
1 tbsp (15 ml) fresh ground pepper
2 tsp (10 ml) celery seed
2 tsp (10 ml) dry rosemary (grind in coffee grinder)
1 tsp (5 ml) cayenne pepper

- In a bowl, add all ingredients and blend together. Note: when grinding dry rosemary, don’t grind into fine powder; grind just long enough to break it up into a coarse ground powder.

BBQ Sticky Ribs Frosting

2 cups (475 ml) Famous Dave’s Rich & Sassy BBQ Sauce
2 cups (475 ml) Open Pit BBQ Sauce
½ cup (120 ml) dark brown sugar
12 oz (355 ml) Smucker’s Apricot Preserves
¼ cup (60 ml) Frank’s Hot Sauce
2 oz (60 ml) Kahlua Liqueur
½ oz (15 g) semi sweet chocolate

- In a pan, add all ingredients. Blend together and heat up until the sauce simmers and the chocolate melts and is incorporated into the sauce. Remove from heat and cool. I call my BBQ sauce “Frosting” because it’s so tasty you’ll want to lick it all up!



Preparing BBQ Sticky Ribs

- Prepare ribs by pulling the membrane off the bone side. Start on the small end of the rack and work your thumb under the membrane (or use a butter knife). Once you have enough membrane to get a firm grip ... grab it with a paper towel, and in one good pull jerk the membrane off the rack.
- Prepare BBQ Sticky Ribs Marinade. Place one rack in each of four separate resealable bags with marinade. Be careful the sharp ends of the bones don’t puncture the bags. Seal the bags and place in the refrigerator for 12 hours.
- At 7 hours turn ribs over; at 12 hours remove ribs from marinade and rinse under cold water; pat dry with paper towels. Rub both sides of ribs with a light coating of yellow mustard. Dust ribs evenly with Rib Rub and set for one hour to let the juices start mixing with seasonings.
- Set the EGG for indirect cooking at 250°F/121°C. Place soaked hickory, apple or cherry wood (Dave’s favorite) chips on the charcoal. Place a drip pan on the ConvEGGtor™ and fill with 2 inches (5 cm) apple juice. Drizzle the ribs with melted hickory bacon grease and place on grate. After 2 hours, remove ribs; they should be a beautiful mahogany color.
- Cover a sheet pan with aluminum foil. Place ribs on the foil and generously brush ribs with BBQ Sticky Ribs Frosting. Pour ½ cup (120 ml) apple juice into the bottom of the sheet pan. Next, create a foil tent over the ribs making sure the ribs do not touch the top of the foil. Place pan back in the EGG and cook 1½ to 2 hours at 300°F/149°C until the ribs are tender. When you pick ribs up with your tongs, they should bend easily. Re-foil ribs and keep covered with a heavy towel to keep warm until you are ready to caramelize the sauce on your ribs. You do not want the ribs to be sitting out and losing their moisture.

• • • You'll think these are the best “tender as a mother’s love” ribs you’ve ever tasted! In fact, people enjoy my ribs so much you should be sure to tell all your party guests that they’d better be wearing their best stretchy pants!•

- While the ribs are resting, raise the temperature of the EGG to 600°F/316°C. You will need a hot grid to caramelize sauce on ribs. Baste ribs with sauce and place on hot cooking grid (I suggest you wear heat-resistant gloves like the Pit Mitt BBQ Glove.) Once the sauce starts to caramelize, turn over and slather with more sauce. With this last step, you are charring the sauce and building up layers of delicious flavors on your ribs. Don’t over-char your ribs or they will taste burnt ... know the difference!!! When the ribs look beautifully caramelized, remove them from your EGG. Slice into single bones and serve with extra sauce.

MICHAEL SMITH: *Back to Basics*



Mountain Athletes Village in 2010. Although Michael is a true chef-at-large, his favorite role plays out when he's back at home on Prince Edward Island – just being dad.

“Every July, my community hosts the Village Feast, a rollicking foodie circus, local food extravaganza and feel-good fundraiser. The event benefits our local food bank and every year we raise enough money to build a school cookhouse in rural Kenya as well. Chefs come from far and wide to join our grilling team, where the Big Green Egg makes an appearance. Last year we used it to slowly smoke our famous local PEI Colville Bay oysters. What a hit!

I cook a lot of different foods on my EGG, but the one dish that shows up the most is a simple roast chicken. Of course as a chef I can't leave well enough alone so I'm constantly tinkering with my brine or spice rubs. I like to finish the chicken off with a little smoke from aromatic apple chunks. I love that my EGG has no fancy dials or buttons; it's just me and my instincts. The EGG is a pure and honest way to cook.”



Michael Smith has authored seven cookbooks, including the most recent *Back to Basics*. He's the host of *Chef Michael's Kitchen* and *Chef at Large*, seen on Food Network Canada and in more than 100 other countries. He can also be seen as a judge on *Chopped Canada*. Michael is an avid map collector, long-time windsurfer and novice kite sailor.

Chef Michael Smith, one of Canada's most renowned chefs, is a passionate advocate for simple, sustainable home cooking and an inspiration for families creating their own healthy food lifestyle. “As a kid, I was lucky that my mom cooked great food for us every single day,” says Michael. “But we really got excited when dad would cook ... because that meant fire and steak.

When I left home, I had no idea I'd end up at a cooking school, and since then my career as a chef has taken me all over the world. I've cooked in some of the finest restaurants on the globe, and even run a few myself. But to this day, nothing jazzes me up like building a fire and cooking over glowing coals. It connects me to cooking in a way that simply turning on a burner does not. All of these years later, I'm still inspired by my dad's fires!”

Michael is Prince Edward Island's food ambassador, an award-winning cookbook author, professional chef and home cook. Known for his creative style, he led the team of chefs that cooked for the world's Olympians in Canada's Whistler



Use the Cast Iron Cooking Grids for perfectly seared seafood and meats.



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

Chef Michael's Fire-Grilled Steak with Steakhouse Butter



"The only thing better than a charcoal grilled steak is the same steak with a round of flavored butter slowly melting overtop. This forms a rich, tasty sauce as it mingles with the steak's juices for the ultimate grilled steak experience!"

For the steakhouse butter

½ cup (120 ml) butter, softened
2 tbsp (30 ml) finely minced shallot or red onion
1 clove of garlic, finely minced
1 tbsp (15 ml) finely minced parsley
1 tbsp (15 ml) finely minced fresh thyme
2 tbsp (30 ml) of your favorite vinegar
A sprinkle or two of salt and lots of freshly ground pepper

Method

Stir all the ingredients together until thoroughly combined. Scoop the butter into a large resealable bag. Press the butter and form a thick log shape, roughly 4 inches (10 cm) long. Tightly roll up the bag, shaping the butter into a perfect round log. Refrigerate or freeze for several hours or overnight until the butter is firm enough to slice.

For the steak

4 thick New York strip loin, sirloin or ribeye steaks
A sprinkle or two of sea salt and freshly ground pepper on each steak

Method

Set the EGG for direct cooking at 600°F/316°C with a Cast Iron Cooking Grid. Just before you begin to cook the steaks, pat them dry and season them heavily with salt and pepper. Position the steaks on the grid at a 45° angle to the grid lines. After a few minutes, turn them 90° to get the perfect steakhouse grill marks. Flip and repeat. Continue cooking until the steaks reach the doneness you prefer. You may press the steaks with your finger to gauge doneness; they stiffen as they cook through. This will take some time to master but it's a skill worth cultivating!

Top each steak with a thick slice of steakhouse butter; serve, share and enjoy! Serves 4



Scan the QR to see Michael prepare his Fire-Grilled Steak with Steakhouse Butter

"Nothing jazzes me up like cooking over glowing coals. I love that my EGG has no fancy dials or knobs, it's just me and my instincts."

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 with attractive comfort grip handles to ensure a comfortable grip.



GRACE YOUNG: *Poet-Laureate of the Wok*



Photo courtesy of Lisa Zwiirn

“I CONSIDER STIR-FRYING A FORM OF CULINARY MAGIC THAT INTENSIFIES THE TEXTURES AND FLAVORS OF INGREDIENTS AND CARAMELIZES THEM INTO DELICIOUS, NUTRITIOUS, QUICK-COOKING DISHES. STIR-FRY BRINGS FOOD TO LIFE.”

For Grace Young, poet-laureate of the wok, stir-frying is a way of life. Grace was raised in a traditional Chinese home in San Francisco, where her parents prepared the very same Cantonese dishes that they had been served in their youth. At the age of 13, she became intrigued with cooking while watching Julia Child on television, and by the time she was 15, she had earned an apprenticeship in San Francisco’s Dole Test kitchen and interned with Stevie Bass, a highly-respected recipe developer and food stylist in the Bay Area. The experience exposed her to classic American cooking, where “everything I was testing was entirely different from anything I had ever cooked or tasted,” she explains. “I was fascinated with recipe development and all of these new and unusual flavors.”

Eventually becoming the Test Kitchen Director for Time-Life Books in New York City, Grace oversaw the production of more than 40 cookbooks. Throughout her nearly two decades there, she

continued to yearn for the flavors and cooking techniques of her heritage. “The story of stir-frying is one of cultural perseverance and healthy, flavorful cooking ... of subtle distinction and local character,” she describes.

During one of her many visits to China, Grace observed a farmer cooking on a wok outside her home in the Chinese countryside. “It was a revelation! Cooking outdoors is the ideal way to stir-fry because of the natural ventilation. In China, a traditional hearth stove is made from clay or bricks and the stove sits low, so the stir-fry motion is ergonomically comfortable. A typical American range lacks the powerful heat of a hearth stove. Inadequate heat produces little more than a soggy braise.”

To her great pleasure, Grace ultimately discovered the Big Green Egg and its ability to replicate the heat and ergonomic comfort of a Chinese hearth stove. “The EGG produces not only sufficiently intense, but consistent heat. Ingredients sizzle the moment they touch the wok ... food sears and becomes juicy and succulent. The tumbling of bite size ingredients in a little oil imparts the distinct, smoky wok fragrance and intense flavor, known as *wok hei*, that stir-fry connoisseurs prize. In addition, with an EGG, you can grill meat or seafood, and then stir-fry vegetables in a few minutes, easily cooking the whole meal at once.”

Grace glows when she considers the countless advantages of stir-fry cooking. “It is refined, improvisational, adaptable and inventive. The alchemy of stir-frying brings a blush of color to raw shrimp and radiance to vegetables. Meats grow plump and fragrant from browning. There is nothing as delectable as the coveted taste and aroma of a stir-fry. And with a Big Green Egg, you have all this ... it’s about as authentic as it gets!”



The Stir-Fry and Paella Grill Pan is perfect for creating traditional paella recipes as well as delicious stir-fry meals! Experiment with different meats, poultry, seafood and seasonal vegetables to create your favorite interpretations of these popular international dishes.

Perforated Grill Woks make it easy to cook vegetables, meat, seafood or any other smaller pieces of food that might slip through the standard cooking grids.





STIR-FRIED CUCUMBER AND PORK WITH GOLDEN GARLIC

Recipe adapted from *Stir-Frying to the Sky's Edge*

This is a classic yin yang stir-fry, combining cooling cucumber with spicier ingredients like pork, ginger and golden fried garlic.

Ingredients

½ cup (120 ml) peanut or vegetable oil
3 tbsp (45 ml) chopped garlic
12 ounces (340 g) lean pork shoulder or butt, cut into ¼ inch (65 cm) thick bite-sized slices
1½ tsp (8 ml) cornstarch
3 tsp (15 ml) soy sauce
¼ tsp (1.5 ml) sugar
¾ tsp (3.75 ml) salt
8 slices ginger, smashed
1 large English cucumber, ends trimmed, halved lengthwise and cut on the diagonal into ¼ inch (65 cm) thick slices

Method

Set the EGG for direct cooking at 600°F/316°C. Once the EGG is steady at this temperature, shut the bottom draft door and carefully open the lid.

Using a 14 inch (36 cm) flat-bottomed carbon-steel wok or Big Green Egg Stir-Fry and Paella Pan, heat the pan until a bead of water vaporizes within 1 to 2 seconds of contact. Carefully add the oil and garlic and cook, stirring 30 seconds to 1 minute or until the garlic is light golden.

Remove the pan from the heat. Remove the garlic with a metal skimmer and put on a plate lined with paper towels. Carefully

remove the oil from the wok and reserve. Wash the pan and dry it thoroughly.

In a shallow bowl combine the pork, cornstarch, 1½ teaspoon (8 ml) of the soy sauce, sugar and ¼ teaspoon (1.5 ml) of the salt. In a small bowl combine the remaining 1½ teaspoon (8 ml) soy sauce and 1 tablespoon (15 ml) cold water.

Again, heat the wok or Stir-Fry and Paella Pan over high heat until a bead of water vaporizes within 1 to 2 seconds of contact. Swirl in 2 tablespoons (30 ml) of the reserved garlic oil, add the ginger slices; then, using a spatula, stir-fry 30 seconds or until the ginger is fragrant. Push the ginger to the sides of the wok, carefully add the pork, and spread it evenly in one layer in the pan. Cook undisturbed 1 minute, letting the pork begin to sear. Then stir-fry 1 minute or until the pork is lightly browned but not cooked through. Add the cucumber and stir-fry 30 seconds or until well combined. Sprinkle on the remaining ½ tsp (2.5 ml) salt, swirl the reserved soy sauce mixture into the pan and stir-fry 1 minute or until the pork is just cooked and the cucumber begins to wilt. Stir in the reserved garlic.

Serves 2 to 3 as a main dish with rice or 4 as part of a multi-course meal.

Grace Young has been called the *Stir-Fry Guru* by the *New York Times*, the *Wok Queen* by the *Washington Post*, and the *Wok Evangelist* by *Chow.com*. Her cookbook, *Stir-Frying to the Sky's Edge*, won the James Beard Foundation's Best International Cookbook Award.

CHEF DANIEL CLIFFORD: *Unrivalled Creativity*



“My main passion is to produce an experience on the plate that is an explosion on the palate.”



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

Originally from Canterbury, England, Daniel Clifford began his culinary career in the early 90s, first working in restaurants around the United Kingdom and then spending a six-month stint at a Michelin-starred restaurant in France. In 1998, he took over Midsummer House in the heart of historic Cambridge, where his quest for culinary perfection has taken the restaurant to a new level.

While many of Daniel's dishes are influenced by his experiences cooking in France, he is now focused on reinventing British classics using fresh, local produce. A loyal following of customers has propelled Daniel into the limelight for his dazzlingly creative food, and he now holds Two Michelin Stars and a wealth of prestigious awards and accolades.

With several sizes of Big Green Eggs on hand, both in the kitchen and on the veranda out back, Midsummer House is home to some seriously stylish food. “My main passion is to produce an experience on the plate that is an explosion on the palate,” says Daniel. “For me, taste is the most important thing. The EGG has become an obsession. I have never come across a barbecue that offers such versatility and control as the Big Green Egg. I am completely blown away by the results.”



A Green and Starry Garden!



To mark the 100th Anniversary of the Royal Horticultural Society's Chelsea Flower Show, the Big Green Egg UK team undertook a demonstration like no other, welcoming three Michelin-starred chefs – with 6 Michelin stars between them – to cook for the first time in the history of the RHS show. As part of the “Fresh Garden” area, chefs Daniel Clifford, Clare Smyth and Tim Allen worked together to demonstrate the versatility, innovation and culinary capabilities of The Big Green Egg.

“The focus of the Chelsea Flower Show's Fresh Garden area is to promote new ideas and innovations,” says Rachael Horsley, Chelsea Flower Show. “We want to encourage people to get out in their garden to not only grow fruits, vegetables and herbs, but to enjoy their outdoor spaces through cooking and entertaining. The Big Green Egg is the perfect device for the job and we're delighted to learn what delights the EGG can deliver.”

The award-winning Big Green Egg exhibit, designed by Nicola Harding Interior & Garden, embraced the growing movement of purposeful outdoor kitchens by incorporating elements of cooking, dining and entertaining all within a relatively small area typical of an English country garden. A custom hardwood dining table sat alongside an open hearth, while the outdoor movable kitchen system centered around EGGs of varying sizes. The flower borders were filled with edible plants, vegetables, and culinary and medicinal herbs, all commonly found in British gardens.



“You only have to look at which chefs in England are using the Big Green Egg to realize the quality,” Daniel says. “Alain Roux (The Waterside Inn, Three Michelin Stars), Simon Rogan (L’Enclume, Two Michelin Stars), Claude Bosi (Hibiscus, Two Michelin Stars) and many others are all using the EGG to achieve incredible flavors in their restaurants ... and in my case, at home, too!”



Scan to learn more about the Chelsea Flower Show and the “Excellence in Presentation” award-winning Fresh Garden stand.



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 their customers’ culinary experiences and expanding their menus by adding the unique versatility of the Big Green Egg to the lineup in their restaurants ... and in many cases, the 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 below; 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

- Hans Nuener, Ocean | Porches, Portugal
- Daniel Clifford, Midsummer House | Cambridge, England
- Pine Street Market, Chef Rusty Bowers | Avondale Estates, Georgia
- Chef Matthew Krizan, Mateus Bistro | Mahone Bay, Nova Scotia, Canada
- Thomas Buhner, La Vie | Osnabrück, Germany
- Happy Belly Food Truck | Atlanta, Georgia
- Jonnie Boer, De Librije | Zwolle, The Netherlands
- Tom Douglas, Trattoria Cuoco | Seattle, Washington
- Miles Nicholas, Gog Magog Hills Farm Shop | Cambridge, England
- Robert Gerstenecker, Four Seasons Hotel | Atlanta, Georgia
- Margot Janse, Le Quartier Francais | Franschhoek, South Africa
- Dean Corbett, Corbett’s – An American Place | Louisville, Kentucky



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!

