

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, unique recipes and culinary insights celebrating the Big Green Egg, The Ultimate Cooking Experience!®

Although it is acclaimed as a “modern” culinary marvel, the Big Green Egg’s origins can actually be traced back to the discovery of fire itself ... early man learned how to cook over an open flame, and later cultures discovered that the results were even better using rudimentary dome-shaped vessels to contain the heat.

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 inferior 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.

For more than forty years our company has lovingly nurtured and enhanced our product, never resting on our laurels and constantly seeking to make it the very best – gaining a loyal following of culinary aficionados, backyard grillers and world class chefs throughout the world.

When you purchase an EGG®, your investment is protected by a successful company with a reputation for manufacturing excellence, committed to supporting our products with everything from lifetime 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, roasted or baked – everything tastes better cooked in the EGG.

Enjoy!

Ed Fisher

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



Introducing You to
a World of Flavor.
There is Only One,
Original Big Green Egg.

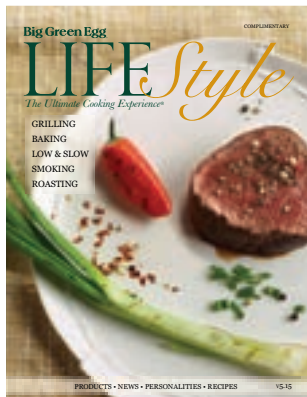


Big Green Egg LIFE *Style*

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



EGGs, EGGcessories & Cooking Tools



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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.

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

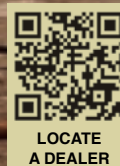
No smoker performs more efficiently than a Big Green Egg. And you can easily add a wide variety of sumptuous flavor combinations and aromas to your cooking with our aromatic chips and wood chunks ... since each type of wood reacts differently with meat, poultry or fish, the flavor combinations are endless.

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!



LOCATE
A DEALER

Ancient Traditions
+
Modern Technology
+
Proprietary Processes

The Big Green Egg is a far superior product that is stronger, more durable and 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."

This unique EGG-shaped cooker, with its distinctive green color, leaves all ordinary kamado style cookers behind – and stands alone as the only outdoor cooker of its type ... The Ultimate Cooking Experience!

BigGreenEgg.com



LEARN MORE

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 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 comes complete with its own Carrier, and will delight you with oversized results in a small package!

XXLARGE

The unrivaled XXL Large EGG 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 more compact package – the Medium EGG is perfectly sized for smaller families and couples

XLARGE

An XL Large 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 perfect as a companion to other EGGs in an outdoor kitchen, and as a portable solution for picnics and tailgating when you want to take The Ultimate Cooking Experience with you!



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

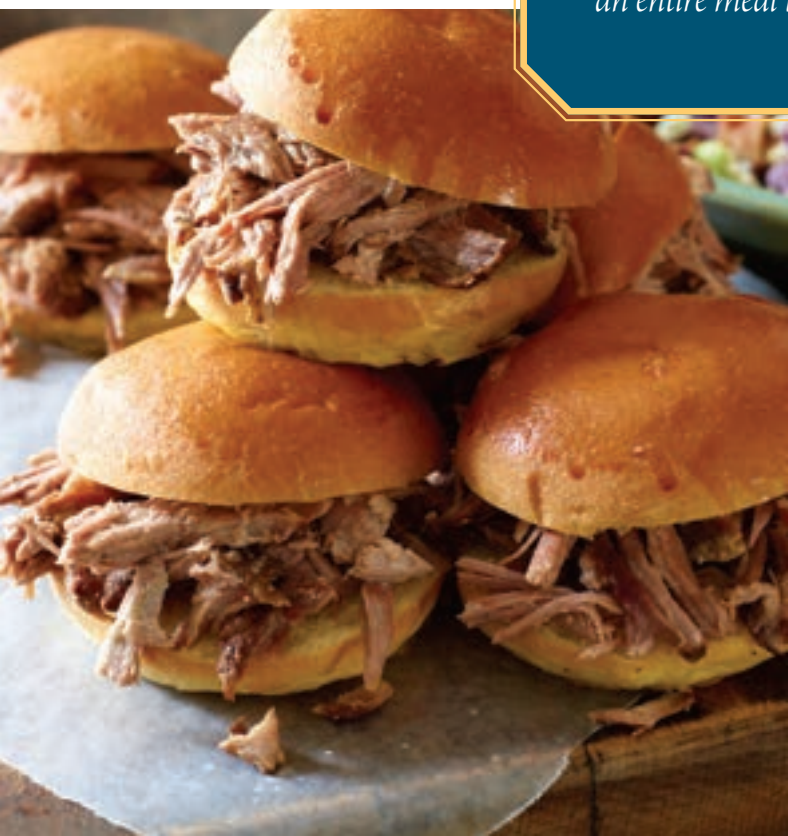
Among many features that make the Big Green Egg by far the best cooking device of its kind are the patented components and state-of-the-art ceramic technologies that provide unrivaled thermal properties, material quality and cooking performance! The materials used in each and every EGG have performed 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.


*Know what you're buying...
if it doesn't say Big Green Egg, it isn't!*

BigGreenEgg.com



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!





BIG GREEN EGG ORGANIC LUMP CHARCOAL

... MANY CHEFS
CONSIDER BIG GREEN EGG
CHARCOAL AS ONE OF THE
“SECRET INGREDIENTS”
THAT CONTRIBUTES
TO THE DISTINCTIVE
FLAVOR OF FOOD
COOKED ON AN EGG!

IT'S A NATURAL

Big Green Egg has long been committed to eco-friendly and natural products – what else would you expect from a company whose middle name is “Green”?!

When you reach for the familiar Big Green Egg bag you are getting only 100% Organic Lump Charcoal, made from American oak and hickory “ultra premium” hardwood.

What’s the difference?

We painstakingly source our organic charcoal to ensure that it is pure hardwood and contains no fillers, nitrates, chemicals, treated wood or petroleum by-products. Unlike some charcoals and briquettes on the market today, pure and natural Big Green Egg charcoal is only carbonized wood, with NO additives whatsoever.

More importantly, your food is going to taste better when you cook with our organic charcoal ... in fact, many chefs consider Big Green Egg charcoal as one of the “secret ingredients” that contributes to the distinctive flavor of food cooked on an EGG. When selecting lump charcoal, you’ll always rest easy knowing the familiar green and yellow bag contains pure hardwoods, without the chemicals that can be released when cooking with briquettes or quick-light charcoal products.

You put a lot of effort into creating your favorite recipes and meals, don’t come up short when it comes to the fuel for your EGG.

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



LEARN MORE
ABOUT ORGANIC
CHARCOAL

BIG GREEN EGG WOOD SMOKING CHIPS AND CHUNKS ... ADDING FLAVOR, FLAIR AND AROMA TO YOUR COOKING!

Aromatic smoking woods, available in chips and the larger chunks, will add a tasty dimension of flavor to anything cooked on an EGG. Acting as a subtle ingredient to your favorite recipes, without any added fat or calories, the wood smoke seasons the food as it cooks. Since each wood reacts differently with various types 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 great for small, quick bursts of smoke; while our Chunks are larger pieces of hardwood and are better suited for creating more smoke over a longer period of time. And while there are many types of wood that are appropriate for smoking, the Big Green Egg apple, pecan, cherry, hickory and mesquite smoking woods are traditional favorites of famous pitmasters and backyard chefs alike. And just like our Organic Lump Charcoal, our Wood Chips and Chunks are 100% 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 charred to caramelize the wood's natural sugars before the whiskey rests there to develop its character, flavor and aroma. When the whiskey is bottled, we put the barrel to an even better use!

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.

Robert Mondavi, Jr.

It's the smallest details that make the difference between good food and remarkable cuisine.



"Collectively our family has ten EGGs ... needless to say, we all believe in the versatility and quality of the Big Green Egg"

A fourth-generation Napa Valley winemaker, Rob Mondavi, Jr.'s enthusiasm for wine began more than 30 years ago. The son of Isabel and Michael Mondavi, Rob was raised in Napa Valley and spent much of his childhood playing among the vines and barrels at Robert Mondavi Winery. Growing up, Rob worked in a variety of roles at the family winery, from vineyards to the cellar to hospitality.

An entrepreneur from a young age, Rob established businesses hosting mountain bike tours through the Napa Valley wine country, and importing premium cigars from places like the Dominican Republic, Nicaragua and the Canary Islands.

In 1999 Rob, his father Michael, mother Isabel and sister Dina collectively purchased a plot of rugged land high on Atlas Peak in California, founding Michael Mondavi Family Estate, and enabling Rob to return to his first passion of growing grapes and making wine.

"For wine and food pairings, I love big reds like petite sirah with grilled or smoked meats from the EGG, while I tend to enjoy chardonnay with chicken and fish," says Rob. "However, a great twist and crowd pleaser is to serve pinot noir with steak, chicken, fish or shrimp ... it's a soft red and the wine tends to pair nicely with a variety of foods."

"Cooking with wood planks is an easy way to add another layer of flavor to your cuisine; I soak them in a little wine about an hour prior to use. The planks already have a lovely aromatic yet there is a little more vibrancy and excitement when you take this extra step. It's the smallest details that make the difference between good food and remarkable cuisine."

"Collectively our family has ten EGGs ... needless to say, we all believe in the quality of the Big Green Egg! We use our EGGs for just about everything, from slow cooked barbecue pork shoulder to searing steaks. We also enjoy using the EGG to bake cobblers and pies ... the versatility is quite mind-blowing."

Outdoor Chef Custom Cooking Islands

To connoisseurs of outdoor living, Big Green Egg is synonymous with innovative design and the highest quality products, and now the product line is enhanced with Custom Cooking Islands – engineered specifically for the Big Green Egg.

The Cooking Islands are available for XLarge and Large EGGs in a 76 in / 1.9 m length or a more compact 60 in / 1.5 m length – and an impressive 85 in / 2.2 m length model is now available for the XXL Large EGG. The Islands feature high-quality aluminum and steel construction with solid stainless door pulls, a heavy-duty sliding shelf, ample storage cabinets for charcoal and utensils and a durable, weather resistant powder coated finish.



Above: Robert Mondavi, Jr. – Co-Founder and President of Winemaking, Michael Mondavi Family Estate and Folio Fine Wine Partners – with father Michael, mother Isabel and sister Dina.

CEDAR PLANKED SALMON WITH HONEY GLAZE

2 Cedar Grilling Planks
½ cup (120 ml) Dijon mustard
¼ cup (60 ml) honey
1 tbsp (15 ml) balsamic vinegar
2 tsp (10 ml) grated orange zest
1 tsp (5 ml) minced fresh thyme
plus extra for garnish
2 tbsp (30 ml) extra-virgin olive oil
4 (7 ounce/200 g) salmon fillets,
skin on
Kosher salt and freshly ground
black pepper

- Place the planks in a pan, cover with water and let soak for at least one hour and up to eight hours.
 - Set the EGG for direct cooking (convEGGtor removed) at 400°F/204°C.
 - Whisk together the mustard, honey, balsamic vinegar, orange zest, and 1 teaspoon thyme.
 - Place the planks on the grid, close the lid of the EGG and preheat for 3 minutes. Open the lid and turn the planks over, brush with the olive oil, and place 2 salmon fillets on each plank. Season with salt and pepper and brush generously with the honey glaze. Cook for 12 to 15 minutes for medium.
 - Remove from the heat and garnish with thyme. Pair with a glass of Spellbound Chardonnay.
- Serves 4



Gourmet Grilling Planks

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

Cheryl Forberg

The Essentials of Healthy Flavor



"Regardless of the recipe, the quality of the outcome is a function of the quality of the products that you use."

Perhaps it's her view – a beautiful Napa vineyard and farm – that keeps Cheryl Forberg focused on the delicious, simple pleasures that nature offers. Cheryl is a James Beard Award-winning chef, New York Times bestselling author and keeper of farmyard animals, including a flock of free-range chickens. As a culinary expert as well as a Registered Dietitian, she has been named one of America's 100 Most Influential People in Health and Fitness.

Cheryl received her culinary education at the California Culinary Academy in San Francisco. After graduation, she embarked on a European apprenticeship journey that included stints at top French restaurants from Champagne to Strasbourg, and when she returned to the U.S. she was chosen for the opening team of Chef Wolfgang Puck's first restaurant venture in northern California, Postrio.

Cheryl's passionate interest in healthy cooking led to an exodus from restaurant life and into positions in some of the most prestigious private kitchens in America, including the coveted position of private chef for Lucasfilm in northern California.

For 15 seasons, Cheryl has worked as the chef and nutritionist for NBC's hit show, *The Biggest Loser*. As the show's nutritionist, her role is to help contestants transform their bodies, health and ultimately, their lives. "It's a misconception that simple, nutritious foods can't be absolutely bursting with flavor."

"Grilling, baking and roasting on the EGG with natural lump charcoal adds flavor to your dishes without relying on added oils or other fats ... you can tease out and enhance the delicious flavors of fresh foods and create plenty of zing – naturally," explains Cheryl. "The attractive quality we call flavor is actually a combination of senses – not only what our taste buds taste, but also the aromas and the tactile sensations we feel as we eat. Regardless of the recipe, the quality of the outcome is a function of the quality of the products that you use."

"Cooking fast, flavorful, healthy food is easier than you think," says Cheryl. "You don't need to spend hours scouring gourmet stores for fancy ingredients in order to create dishes that are scrumptious and wholesome."



The Stir-Fry & 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 own 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.



Scan the QR or visit CherylForberg.com for nutrition tips, recipes and to learn more about Cheryl's latest book, *A Small Guide to Losing Big*.

SESAME PRAWNS

This recipe perfectly exemplifies the saying “a little goes a long way.” The flavor of toasted sesame oil is highly intense – not much is needed to impart major flavor.

Ingredients

¼ cup (60 ml) coarsely chopped cilantro
2 tbsp (30 ml) chopped fresh mint leaves
2 scallions, coarsely chopped
1 tbsp (15 ml) chopped fresh ginger
2 garlic cloves
½ tsp (3 ml) red chili flakes (optional)
3 tbsp + ½ cup (165 ml) fat-free, low-sodium chicken broth
1 tbsp (15 ml) canola or olive oil
1 cup (240 ml) coarsely chopped yellow onion
1 medium red bell pepper, diced
1 medium yellow bell pepper, diced
1½ tsp (8 ml) toasted sesame oil
1 lb (450 g) prawns or jumbo shrimp, peeled and deveined
¼ cup (60 ml) low-sodium soy sauce
Salt and ground black pepper to taste
2 tsp (10 ml) toasted sesame seeds, for garnish
2 cups (480 ml) cooked wild or brown rice

Method

- Combine the cilantro, mint, scallions, ginger, garlic, chili flakes and 3 tablespoons of the broth in a food processor. Pulse until the mixture is minced but not pureed. Set aside.
- Set the EGG for direct cooking (without the convEGGtor) at 400°F/204°C.
- In a Stir Fry & Paella Pan, heat the canola oil. Add the onion and bell peppers and cook for 5 minutes, or until the vegetables are just tender. Transfer to a bowl and cover with a towel to retain the heat.
- Add the sesame oil to the pan. Add the cilantro mixture and cook for about 1 minute, stirring constantly. Add the remaining ½ cup broth and bring to a boil. Add the prawns and soy sauce to the pan and cook for 2 minutes or until the prawns are just cooked. Return the onion/pepper mixture to the pan and stir for 1 minute to heat through.
- Season with salt and black pepper. Garnish with toasted sesame seeds and serve with warm wild rice. Serves 4



Mike Süsler

Philosopher of Gastronomy



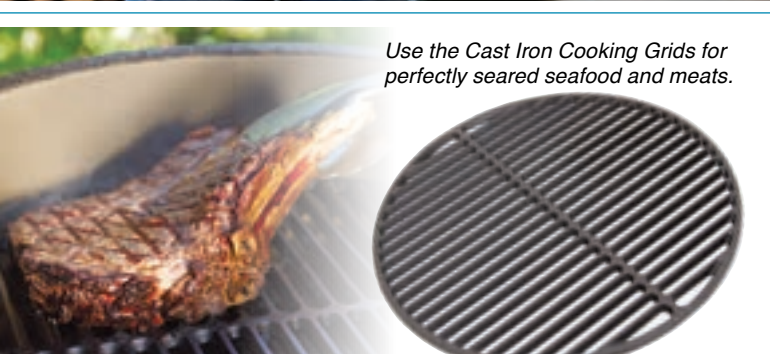
“The EGG is so innovative and versatile ... it’s way ahead of its time. The Big Green Egg cooking system is of such high quality and is so durable ... it really encourages creativity.”

Over the years, the world’s top chefs develop their own particular culinary style, often based on life experiences and personal philosophies. This is true of Mike Süsler, head chef and owner of Mike’s Koch & Eventstudios in the Salzkammergut region of Upper Austria.

After completing formal culinary training in his native Germany, the young chef set out to travel around the globe to gain more insights and hands-on experience. Internships in Asia and positions in Portugal, Switzerland, the United States and Spain molded this chef into a cooking virtuoso with a worldly view. “My philosophy is based on emotions, pleasure and simplicity, particularly when cooking with the Big Green Egg,” muses Süsler.

Working alongside his cookery studio guests, Süsler notes an increasing interest in the specific ingredients used. “People are particularly focused on using local and seasonal products and are more curious about the entire culinary process, from gathering the food to cooking the meal. Demand for quality is on the rise, and the Big Green Egg is a perfect fit with this philosophy,” according to the chef. “When cooking with natural lump charcoal, the pure flavour of the food remains. The EGG is so innovative and versatile ... it’s actually way ahead of its time. Plus, the Big Green Egg cooking system is of such high quality and is so durable ... it really encourages creativity.”

Süsler has been working with the Big Green Egg – the coolest grill on the planet – not only in the classroom and on the imposing terrace of his cookery studio, but also at his home. “There’s a certain atmosphere when cooking on the Big Green Egg ... it’s all about socializing and enjoying a shared experience,” says Süsler. “This passion is really growing ... professional chefs and backyard enthusiasts are exchanging their recipes and tips on blogs and forums. The EGG opens up a completely new and tasty world that brings people together, again and again!”



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



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



Scan to see Mike and the EGG in action

Mike Süsler has written several cookbooks and has starred on the German TV cooking program *Die Kochprofis* and his own cooking show, *Süsler am Samstag Präsent*.

SURF AND TURF ROLLS WITH PASSION FRUIT MAYO AND CORN ON THE COB

Ingredients

1 lb (450 g) beef tenderloin
8 shrimp or prawns (size 8/12 count)
1 clove of garlic, peeled and finely chopped
Olive oil
2½ cups (40 g) rocket (arugula)
3 oz (85 g) dried tomatoes
7 oz (200 g) pig caul, thoroughly washed*
Lime juice

**Caul fat is a thin membrane which surrounds the internal organs of some animals. It has a lacy, semi-transparent appearance and is used to flavor dishes as well as wrap meats. If you do not have access to this you can secure the rolls with toothpicks.*

For the corn:

4 cobs in husks
Butter

For the mayonnaise:

Finely shredded zest of ½ lemon
2 egg yolks
2 tbsp (30 ml) wholegrain mustard
1 dash white balsamic vinegar
3.5 oz (100 ml) vegetable oil
1.75 oz (50 ml) olive oil
1 passion fruit
1 tablespoon sour cream
Juice of ½ lemon

Method

- Set the EGG for direct cooking (without the convEGGtor) at 210°F/100°C with a Cast Iron Grid.
- Cut the beef tenderloin into four equal portions. Wrap each piece of meat in plastic wrap and flatten with the underside of a frying pan.
- Peel the prawns, remove the intestine and rinse with water. In a bowl, coat the prawns with some olive oil, plus the garlic and salt and pepper to taste. Wash the rocket and slice the tomatoes.
- Remove the meat from the wrap and distribute the rocket and tomato slices over the meat. Place 2 prawns in the center of each piece of meat, roll up tightly and wrap in a piece of pork caul or secure with toothpicks. Put the rolls on the cooking grid, close the lid and cook for 20 minutes.
- Prepare the mayonnaise by blending together the egg yolks, mustard, lemon zest and balsamic vinegar. Stirring all the time, pour in the vegetable oil and olive oil, one drop at a time and then in a small trickle, to create a creamy mayonnaise. Cut the passion fruit in half, scoop out the flesh and mix with the sour cream. Add to the mayonnaise along with the lemon juice and salt and pepper to taste.
- Remove the rolls from the grid and cover with foil. Using a Pit Mitt or barbecue mitt, carefully add the convEGGtor and replace the Cast Iron Grid; heat the EGG to 350°F/177°C.
- Keeping the husks intact, snip the silks from the top of the corn and moisten the cobs in water. Place the cobs on the grid and grill for about 35 minutes, turning regularly until the husk has blackened evenly. For the final 5 minutes of the preparation time add the rolls and cook until nice and brown.



- Take the cobs and the rolls off the EGG. Remove the husk and silk and spread the cobs immediately with butter.
- Cut the rolls into slices and drizzle with lime juice. Divide across the plates and serve with the mayonnaise and a delicious rocket salad.

The Art of the Perfect **PIZZA**

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

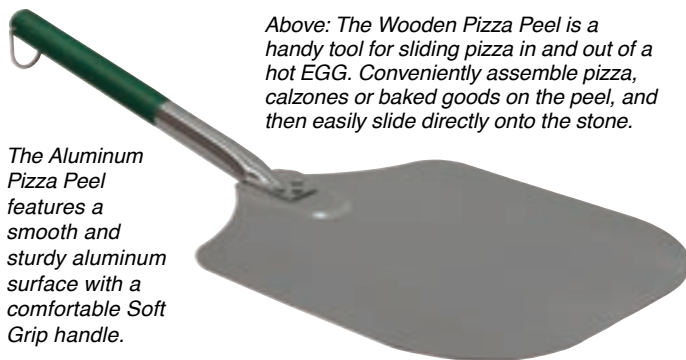


Around the world and throughout history, people have gathered together around wood-fired ovens to enjoy a sense of community, warmth and simple, yet irresistible food. From the villas of Napoli to your own backyard, Big Green Egg chefs around the world know that this versatile culinary marvel also performs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

Pizza is one of those enduring foods that is savored throughout your life ... biting into a warm, cheesy slice is as satisfying as an adult as it was when you were a kid! And now, for a fun cooking activity that everyone can enjoy at home, there's nothing better than a Big Green Egg pizza party! Gather your favorite ingredients and toppings – along with your family and friends – and enjoy creative, hot-off-the-EGG homemade meals! Making pizza at home leaves you free to experiment – you can't go wrong when everyone chooses their own fresh ingredients, and the EGG makes sure they all turn out perfectly!

The “secret” to all this goodness is that the Big Green Egg bakes and roasts better and quicker than 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 or separate apparatus, 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!

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.



The Aluminum Pizza Peel features a smooth and sturdy aluminum surface with a comfortable Soft Grip handle.



**LEARN MORE
ABOUT PIZZA
ON THE EGG**

EL GRECO PIZZA

Bypass the Parthenon and go straight to the heart of Greece – its cuisine! This pizza uses the quintessential Greek ingredient, olives, in addition to feta cheese and spinach.

Ingredients

- 1 tbsp (15 ml) olive oil
- 1 garlic clove, minced
- 2 cups (85 g) fresh spinach
- ¼ cup (60 ml) marinara sauce
- ½ cup (55 g) mozzarella cheese, shredded
- ½ cup (50 g) feta cheese, crumbled
- ½ cup (65 g) Kalamata olives, pitted and halved
- 1 thin crust pizza dough round of your choice

Method

- Set the EGG for indirect cooking (with the convEGGtor) at 550°F/288°C.
- In a Stir-Fry & Paella Pan or sauté pan, heat the olive oil, minced garlic and fresh spinach. Toss the spinach around

in the oil until it wilts enough to be managed with a spoon. Remove from the EGG and set aside.

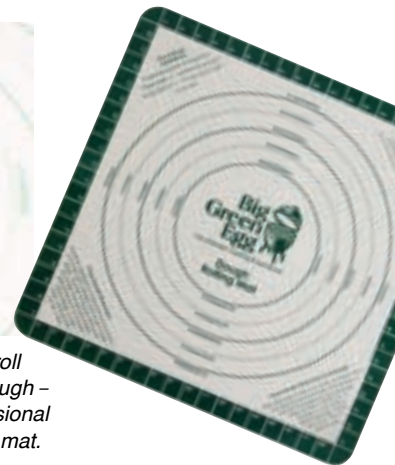
- Add a Pizza & Baking Stone and preheat approximately 20 minutes prior to baking.
- On a Dough Rolling Mat, roll the dough to ¼ inch (6 mm) thick; transfer it to a heavily floured Pizza Peel. Use a spoon to evenly spread the marinara sauce around the dough. Next, spread the cooked spinach over the sauce; sprinkle evenly with the shredded mozzarella and olives.
- Move the dough to the Pizza & Baking Stone and bake for approximately 5 minutes. Remove the pizza from the EGG when the crust is crisp and evenly browned. Sprinkle immediately with crumbled feta cheese. Allow to cool for one minute before slicing to serve.



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 ceramic baking 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 in an EGG!



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! An easy recipe is included on the mat.



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



The extra-wide stainless steel blade of the Pizza Slice Server is ideal for easy handling of pizza, pie, appetizers and more.



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.

THE MOST PORTABLE EGGS EVER



MiniMax is the first EGG to arrive with its own transportation in the form of a convenient, easy to grip Carrier, which doubles as a secure stand.



Chef Leonard Elenbass, Big Green Egg Culinary Partner, cooks on the MiniMax at Restaurant Pure Passie in the Netherlands.

The all new MiniMax and the popular Mini 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, vacations, boating and campfire meals, with a compact size that is also perfect for grilling on balconies or tailgating 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 any other size EGG.

And, just like any other EGG, these sizes are available with many EGGcessories, including the convEGGtor for indirect convection cooking. Both Mini and MiniMax are right at home in numerous award-winning restaurants around the world where top chefs love exploring the EGG's versatility and discovering the amazing flavors produced 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 garden cookout 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 to your accessories collection. The convEGGtor is used for indirect cooking on the Big Green Egg, providing a barrier between the food and direct heat, turning your EGG into an outdoor convection oven.

Chef Reuben Riffel

Perfect Balance in Every Finished Dish



Although luxuries were few and circumstances humble, South African celebrity chef and cooking sensation Reuben Riffel grew up amid a warm family atmosphere where time together was treasured. His grandmother, mother and aunts would spend hours cooking meals and preparing family feasts, always using the fresh fruit and vegetables grown on his grandfather's small plot of land in the fertile valley of Groendal, Franschhoek, South Africa.

"I've been cooking since I was small," reminisces Reuben. "When I was twelve, one of my duties was starting the wood-burning stove for my mom. When I was fifteen, I started to cook my own food, which caused quite a lot of problems. My mom would shop for food for the week, and I sometimes used things I wasn't supposed to ... I'd invite friends over and make pasta Bolognese."

Reuben's first job in the construction trade ended when he became a waiter, and it didn't take long for him to migrate behind the scenes to the kitchen, where he was quickly promoted to sous chef. When the chef unexpectedly departed, Reuben was suddenly left to run his first kitchen on his own. Travels across Europe and restaurant success in England exposed Reuben to the complex flavours of European, English, Irish and Eastern cuisines. But when friends offered him the opportunity to run his own restaurant – bearing his own name in his own home town – Reuben returned home.

Renowned for his culinary mastery, Reuben describes his cooking style as eclectic and unpretentious. There is an honest simplicity to the food he serves, based on selecting the finest seasonal produce sourced from nearby farms. "I've always been surprised that I can taste something and store it in the back of my mind. Even as a kid, I'd go through the cupboard and look for things that I thought just had to go into a dish to recreate what I'd tasted."

"I try to keep things uncomplicated, bringing out the natural flavours of each ingredient, and I strive for perfect balance in every finished dish," he explains. When cooking on his EGG, Reuben enjoys not only braaing – the Afrikaans word for grilling – but also slow-roasting, smoking and baking. "I like the intimacy of cooking at home, and meals are one of the few times where I can spend quality time with my family. I enjoy the adrenaline of the restaurant scene, but making someone a great meal on an EGG is one of the nicest gifts you can give."





REUBEN RIFFEL'S YELLOW BELLIED PORK

Pork Belly

Ingredients

- ½ pork belly, deboned, fat scored finely
- 3 tbsp (45 ml) coarse salt
- 4 sprigs fresh thyme
- 1½ cups (360 ml) curry sauce

Method

- Rub the pork belly evenly with salt, focusing on the fatty part. Rub in the thyme evenly. Let cure for 30 minutes.
- Set the EGG for indirect cooking with the convEGGtor at 325°F/163°C. Place a drip pan on the convEGGtor and then add the stainless steel grid.
- Dust the excess salt off the pork belly and add to the cooking grid, fatty side up. Cook for one hour and 40 minutes; flipping the meat over halfway through. Remove from the heat and let rest for 10 minutes before slicing. Serve drizzled with warm curry sauce and poached apricots.

Poached Apricots

Ingredients

- 8 dried apricots
- 1 cup (240 ml) water
- 1 cup (240 ml) sugar
- 2 star anise
- 2 tsp (10 ml) ground cinnamon

Method

- Bring all the ingredients except the apricots to a boil. Turn down to a simmer, add the apricots and poach for two to three minutes. Remove from the heat and strain.

Curry Sauce

Ingredients

- 1 tbsp (15 ml) vegetable oil
- 2 medium onions, chopped
- ½ cup (120 ml) white wine vinegar
- 1 tsp (5 ml) garlic, chopped
- 1 tsp (5 ml) ginger, chopped
- 2 tbsp (30 ml) curry powder
- 2 tbsp (30 ml) garam masala
- 1 tbsp (15 ml) turmeric
- 1 tbsp (15 ml) paprika
- 3 allspice / pimentos
- 2 bay leaves
- 1 cup (240 ml) whole peeled tomatoes
- 1 cup (240 ml) water
- 1 cup (240 ml) chicken stock
- ½ cup (120 ml) sugar
- 1 tsp (5 ml) salt
- 1 tsp (5 ml) ground black pepper

Method

- Set the EGG for direct cooking (without the convEGGtor) at 350°F/177°C.
- Add the oil to a Stir-Fry & Paella Pan and cook the onions and spices until soft and fragrant. Deglaze the onion mixture with white wine vinegar and reduce the EGG temperature to 300°F/149°C.
- Add the rest of the ingredients and cook for 20 to 30 minutes, or until the sauce has thickened to a thick gravy consistency. Blend until smooth and strain. Serves 4 to 6

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!



This remote wireless thermometer monitors temperatures from a distance of up to 300ft / 91m. Includes preset temperatures for all of your favorite foods.



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.

Chef Michael Howell



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 an attractive comfort grip handle.



“As a chef, I’m never more proud than when we present a dish from the EGG ... it’s a great feeling!”

“My family has a long, adventurous history with the sea,” muses Michael Howell, Executive Chef at the Green Turtle Club in the Abaco Islands of The Bahamas. “I’m the Canadian born son of an American fisherman, and there are three generations of fishermen in my family. A bit notoriously, in addition to being a fisherman, my grandfather, Captain Jack Howell, was also a rum runner during prohibition. He got busted doing business with Machine Gun Kelly and apparently spent some time in the Long Island Penitentiary in the 1930s. My father, sadly, drowned at sea when he was just 36 while working as the ‘chef de cuisine’ on a fishing boat, so obviously fish and cooking is in my genes.”

“For a while, I thought I wouldn’t be following that same ancestral path. I went to theater school as a young man with every intention of becoming an actor. After I graduated, I moved to Toronto and spent a lot of time working in restaurants ... if you’re an actor, you’re going to work in a lot of restaurants! I started as a waiter, then got a job as an assistant sommelier. I love working with food and wine.”

“After acting for a decade, I said, ‘I’m done. I don’t want to audition anymore ... I want to go to culinary school.’ I’d long been throwing dinner parties in Toronto for friends who were increasingly enthusiastic about my food. What started as dinner for six turned into parties for 20. So, when my wife and I moved to Chicago, I enrolled at the Cooking and Hospitality Institute of Chicago. Like my father, I was really drawn to cooking and creating great food.”

“Life goes full circle, and I found myself here by the water in the Abacos, where I first experienced the Big Green Egg. I knew about the EGG, of course – chefs all over rave about them – and I’d long wanted to work with one. From the get-go, I marveled at the ability to modulate and regulate temperature very precisely, which is often so difficult in barbecue. Also, the ability to cook low and slow – or change to hot and fast within minutes – is something that excites any chef. You can slowly braise a beef roast, or flash grill a beautiful piece of mahi that has just been caught a few minutes before.”

“Here at the Green Turtle Club, seafood is king, from spiny lobster to all of the beautiful fish – tuna, mahi, wahoo or snapper. A lot of people bring in their fresh catch for us to cook ... when it comes right off of the boat and someone has caught that fish themselves, they want it to be as fresh and as pristine as possible. As a chef, I’m never more proud than when we present a dish from the EGG ... it’s a great feeling!”

GRILLED MAHI MAHI WITH ROASTED YELLOW PEPPER COULIS



Ingredients

- 4 filets Mahi Mahi, 6 oz (170 g) each (or substitute any firm flesh fish such as grouper, wahoo or halibut)
- 1 tbsp (15 ml) extra virgin olive oil
- Salt and pepper
- 2 yellow peppers
- ¼ cup + 1 tsp (65 ml) olive oil
- 1 tsp (5 ml) fresh lemon juice
- ½ tsp (3 ml) sugar
- Pinch of salt
- ¼ cup (60 ml) heavy cream

Method

- Season the fish with salt and pepper and marinate in one tablespoon olive oil for an hour.
 - Set the EGG for direct cooking (without the convEGGtor) at 500°F/260°C.
 - While the fish is marinating, prepare the coulis. Brush the yellow peppers with 1 teaspoon of olive oil. Place the peppers on the cooking grid and roast until soft, about 5-6 minutes, turning regularly until the skin is loose. Remove from the EGG and place in a container and seal for five to seven minutes. When the peppers are cool enough to handle, remove the stems, skins and seeds; reserve any juice that accumulated in the container or peppers.
 - Add peppers and juice, lemon juice, sugar, salt, cream and remaining olive oil in a blender and puree until smooth. Remove to a small pot and keep warm.
 - Grill the fish for 3 minutes or until nice grill marks have formed. Carefully turn the fish 90° degrees to form nice cross hatch marks and cook 2 to 3 more minutes.
 - Flip the fish and finish cooking for 3 to 4 minutes; total cooking time should not exceed 8 minutes to ensure nice, moist fish.
 - Divide the sauce among four plates; top with the grilled fish. Serve with fried plantain and yellow rice and beans.
- Serves 4



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 – and harbors – 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 their creations yourself!



Selected Culinary Partners from Around the World

- Daniel Clifford, Midsummer House, Cambridge, England
- Michael Howell, Green Turtle Club, Abaco, The Bahamas
- Donna Dooher, Mildred’s Temple Kitchen, Toronto, Canada
- Reuben Riffel, Reuben’s Restaurant, Franschhoek, South Africa
- Dennis Lange, Southbound, Chamblee, Georgia
- Mike Süsner, Mike’s Koch & Eventstudios, Gmunden, Austria
- Jeff Shapiro, Real Urban Barbecue, Chicago, Illinois
- Leonard Elenbass, Pure Passie, 's-Gravenzande, Netherlands
- Claude Bosi, Hibiscus Restaurant, London, England
- Sven Elverfeld, Aqua, Wolfsburg, Germany



LEARN MORE
ABOUT CULINARY
PARTNERS

STIHL Timbersports and the Big Green Egg

High performance cooking for a high-performance sport



Top: Canadian Chef Michael Olson cooked on the Big Green Egg at the STIHL Timbersports Canadian Championship.

Above: Big Green Egg Canada has partnered with the STIHL Timbersports Series, a competition consisting of six disciplines, where athletes, such as Canadian Champion Stirling Hart, prove their competitive ability with an axe and a saw.

One swing of the axe – one second – was the difference between the Gold and Silver Medals at the recent STIHL® Timbersports® Team World Championship, where more than 100 athletes from over 20 countries competed. Team Australia turned four logs into firewood in 56.80 seconds in a team relay that truly came down to the final chop, with Team Canada finishing in 57.91 seconds. “We pulled together and showed everyone that Canada will be a force in the sport moving forward,” observed Gerry Rozo, Team Canada Head Coach. “I couldn’t be more proud of this team.”

Big Green Egg Canada has partnered with the STIHL Timbersports Series, a competition consisting of six disciplines, where the athletes have to prove their competitive ability with an axe and a saw. Strength, endurance and the perfect handling of the equipment decide on victory or defeat. The sport originated in Canada where lumberjacks held local competitions to determine the best of their profession and, over time, these tests of strength and skill evolved to a professional level.

The team competition in the Series takes the form of a relay. Four athletes on a team complete two disciplines with the axe (underhand chop and standing block chop) and two with the saw (single buck and stock saw). All the disciplines derive from typical forestry activities and combine maintaining traditions with the demands of high-performance sport. And of course, these athletes eat a lot to maintain their energy, and that’s where the Big Green Egg comes in.

“The Big Green Egg has been an amazing partner for STIHL Timbersports ... they were right there cooking for the team at every qualifier this year. They were even with us at our training camp in Milan, Italy as we prepared for the World Championship. Enjoying the comfort of healthy and nutritious food cooked on the Big Green Egg allowed the team to feel right at home, and it helped us bond together around the great love of grilling we all share,” enthused Gerry. “Our team stayed well-nourished, enjoying the flavours that only the Big Green Egg can offer. The EGG, and the camaraderie of gathering together for incredible meals, was a crucial part of our success bringing back home a Silver Medal for the first time in Canadian history.”



"The Big Green Egg has been an amazing partner for STIHL Timbersports ... they were right there cooking for the team at every qualifier this year. They were even with us at our training camp in Milan, Italy as we prepared for the World Championship."



Scan the code to learn more about the STIHL Timbersports Series



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.



Jeff Shapiro - Real Urban Barbecue

The real magic happens when you stabilize your EGG at a low temperature ... don't rush it, because perfection takes time!



Recently named the recipient of the *Character Counts Award* as well as *Entrepreneur of the Year*, Shapiro has strong ties to his community and truly believes that without its support, Real Urban Barbecue would not be winning the accolades that it is today. Now with several locations – all flavored by the Big Green Egg – Real Urban Barbecue has become a favorite destination for local celebrities and athletes, in addition to home-grown BBQ fans from throughout the region.

Along with a successful career running some of Chicago's finest restaurants, Jeff Shapiro also has a lifelong obsession for great food – specifically, the best BBQ. Shapiro's feverish passion led him to the competitive barbecue circuit, traveling through the Midwest, the Carolinas, Kansas, Kentucky and Tennessee ... gaining recognition and winning trophies for his team "Dr. Deckle & Mr. Hide."

To this day, Jeff remains passionate about traveling around the country, visiting unique barbecue destinations and eating his way through the hidden culinary gems in each city. But back at home in the Chicago suburb of Highland Park, Illinois, he knew it was time to open his own restaurant where, as a Big Green Egg Culinary Partner, he could share his love of the barbecue craft, and everyone could enjoy the flavors.

"At Real Urban Barbecue, one of the benefits of cooking on Big Green Eggs is the incredible flavor that it infuses into the food. Since you are able to precisely control the temperature through airflow, the natural charcoal and flavored woods come to life. The EGG maintains heat very well, and it's always fun to pair different flavored smoking chips and chunks with different meats for endless flavor combinations."

"I'm truly a steak and potato kind of guy. A bone-in rib eye is my favorite cut, but I will never turn down a New York strip ... and slow-smoked prime rib also tops the list," says Shapiro. "The real magic happens when you stabilize your EGG at a low temperature ... don't rush it, because perfection takes time! Some people like to use seasonings, others like to inject their meats. My favorite ingredient is the natural flavor I get from the wood itself."



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.



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

SMOKED PORK LOIN SANDWICH WITH FRIED ONION STRINGS

*... pair different
flavored smoking
chips and chunks
with different meats
for endless flavor
combinations*



Ingredients

7 lb (3 kg) center cut pork loin
Big Green Egg Dizzy Gourmet®
Down and Dizzy™ Seasoning
Hamburger Buns
Big Green Egg Barbecue Sauce
2 Spanish onions, sliced into thin rings
2 cups (480 ml) buttermilk
2 cups (480 ml) all purpose flour
1 tsp (5 ml) kosher salt
1 tbsp (15 ml) ground black pepper
½ tsp (3 ml) cayenne pepper
Vegetable oil for cooking the onions

Method

To prepare the pork:

- Set the EGG for indirect cooking (with the convEGGtor) at 250°F/250°C.
- Season pork loin on all sides and let rest 30 minutes while the EGG temperature stabilizes. Place the pork loin in a V-Rack and place on the cooking grid; cook until the internal

temperature reaches 160°F/71°C, then remove to a pan and refrigerate. Once the pork loin is cool, slice the pork thin, almost like deli ham or turkey thickness.

To prepare the onions:

- Thinly slice the Spanish onions and soak the in buttermilk for at least one hour.
- Set the EGG for direct cooking (without the convEGGtor) at 400°F/204°C.
- Remove onions from buttermilk bath and shake off excess buttermilk. Prepare seasoned flour by mixing all purpose flour, kosher salt, black pepper and cayenne pepper. Toss the sliced and soaked onions in the season flour, covering thoroughly.
- Add a Dutch oven to the cooking grid and add about ½ inch of oil to preheat. Add the seasoned onions and cook until golden brown; set aside.
- Carefully drain the oil from the Dutch oven, return to the grid and sauté slices of the pork loin in the barbecue sauce until hot, approximately 3-5 minutes.
- Toast the hamburger buns, add sliced pork loin, top with fried onion strings ... and enjoy!



Call it a 'barbie' or a barbecue, the act of cooking outside is an essential slice of the New Zealand culture and a culinary experience that epitomizes the easy New Zealand lifestyle.

Chef Martin Bosley

When you are grilling on the EGG ... good things are going to be happening soon.

From the age of nine, Martin Bosley wanted to be a chef. "My parents dined out quite a bit," says Martin, "and my siblings and I often went along with them. On weekends, they hosted dinner parties that were largely influenced by their subscription to *Cordon Bleu Magazine*. Every month when a new issue arrived they would work their way through the magazine until they'd cooked every recipe. I soaked all of this in and, by the time I was a teenager, I could tell you the subtle differences between a profiterole and an éclair. Sunday afternoons, my father would lock himself in the kitchen and spend the day cooking ... the men in my family have always loved to cook."

Martin has lived and worked most of his life in and around Wellington – the capital of New Zealand – a city he's passionate about for its proximity to the sea and the rich wine and produce-growing regions of New Zealand. Beginning his professional culinary career as an apprentice, he went on to work in some of the most renowned restaurants and hotels in the country, landing his first head chef position at the age of twenty. In an amazingly short time, he established a reputation for innovation, gained a loyal following, and won the prestigious Best Restaurant in New Zealand award.

Living by the philosophy that we should eat what's in season, what's local and what's fresh, Martin has garnered every major food award in New Zealand. Unequivocally committed to the region's culture, he is the co-founder of Wellington's iconic City Market, a weekly food and wine market showcasing culinary artisans and cuisine that celebrates diverse tastes and stellar local produce.

Call it a 'barbie' or a barbecue, the act of cooking outside is an essential slice of the New Zealand culture and a culinary experience that epitomizes the easy New Zealand lifestyle. "When you are grilling on the EGG with natural lump charcoal as the secret ingredient, you hear that lovely sizzling noise coming through. That tells me that the food and the EGG are talking to each other ... good things are going to be happening here soon."



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 Zensational™ — unique seasoning with an Asian twist
- Viva Caliente™ — spicy flavors from around the world
- Down and Dizzy™ — world class barbecue seasoning
- Whirly Bird™ — sweet and spicy delight



MARINATED LAMB CHOPS WITH RED SAUCE

Yogurt, lemons, garlic and rosemary are all the seasoning the lamb needs. You could easily replace the chops with leg of lamb, leg steaks or cubed meat.

Lamb

4 thick lamb chops

Olive oil

4 cloves garlic

4 sprigs rosemary

1 lemon, for the juice

- Rub the lamb chops with a little olive oil and season with salt and pepper. Peel and chop the garlic, bruise the rosemary with the back of a kitchen knife and toss gently with the chops. Squeeze the lemon juice over the chops and refrigerate for 30 minutes.
- Set the EGG for direct cooking (without the convEGGtor) at 425°F/218°C.
- Place the lamb chops on the cooking grid and allow them to brown, which should take about 6-8 minutes. Turn the chops over and cook until the outside is good and crusty, and the inside is a soft pink – lamb chops are medium-rare at 145°F/63°C.
- Set the lamb aside to rest before serving with the sauce.

Red Sauce

Olive oil

2 garlic cloves, peeled and chopped

1 red chili

4 sprigs marjoram

28 ounce (794 g) can whole peeled tomatoes

2 red capsicums (bell peppers)

Salt, if needed for taste

A good pinch of paprika

- Set the EGG for direct cooking (without the convEGGtor) at 350°F/177°C.
- In a Dutch oven, heat enough olive oil to cover the bottom; add the garlic and cook until it begins to color.
- Discard the seeds from the chili, and cut the flesh very finely. Add to the Dutch oven along with the leaves pulled from the marjoram sprigs.
- Drain the can of tomatoes and chop roughly. Tip into the Dutch oven and cook for 30 minutes until reduced. While the tomatoes cook, cut the red peppers in half and remove the seeds. Chop the flesh finely and add to the pan, cooking for an extra 10 minutes. Check for salt and add the paprika.
- Remove from the heat and let the sauce cool down before using it. Serve with pita bread. Serves 4

Nic Williams

England's best known 'EGG Man'



Arguably, Nic Williams has one of the best jobs in the world. Formerly an IT project manager in London, England, he became disillusioned with the hustle and bustle of working in the city and started to question where his future lay. In time, Nic decided make a change ... and spend more time enjoying life. "It's not often we get the chance to step back and take a look at our lives," reflected Nic. "I took an opportunity to shift the focus just a little. Since then, I've taken time away from work to travel, learn about exciting new things, spend more time with friends and family and generally improve life's balance ... and it led me to an amazing opportunity with the Big Green Egg."

"I love to entertain by serving great food, and I'm not shy to try something new. As a true foodie who loves to barbecue, I first discovered the Big Green Egg at my local farm shop, and it was love at first sight! Ever since then, the EGG has pretty much taken over my life. I spent a lot of time after I first got it experimenting with dishes from simple burgers to pulled pork and on to breads."

Quickly becoming what is affectionately referred to as an 'EGGhead,' Nic honed his barbecue skills and began to develop new recipes ... often treating friends and family to the fruits of his labor. Today Nic puts his knowledge to good use as an ambassador for the Big Green Egg brand, traveling throughout England in a customized British taxi and spreading the joy of cooking on an EGG! "This unique EGG-shaped cooker, with its distinctive green color, is what all the conversation is about!" exclaims Nic. "Temperature control is so easy with the EGG ... it really excels at cooking low and slow for hours, or quickly searing steaks with the cast iron grid. The Big Green Egg is amazingly versatile and produces the most incredible flavours."

Now referred to as 'The EGG Man,' Nic has become a familiar face to EGG owners around the United Kingdom as he travels throughout the region in his "EGGmobile"... championing the brand, cooking on the EGG and converting new EGGheads along the way. And the best part is that he doesn't miss his former corporate life at all!



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



SMOKED CHILI CON CARNE

Smoking the chili on the EGG gives it a real depth of flavour you just don't get on any other cooker.

Ingredients

- 2 tbsp (30 ml) olive oil
- 2 chopped onions
- 3 chopped garlic cloves
- 2 diced red peppers
- 2¼ lbs (1 kg) ground beef
- 2 – 16 oz (.5 kg) cans plum tomatoes
- 2 – 16 oz (.5 kg) cans kidney beans (undrained - the liquid has lots of flavour)
- ½ cup (120 ml) Worcestershire sauce
- 2 tbsp (30 ml) hot chipotle chili sauce (Nic likes Capsicana Hot Chipotle Sauce) – add more if you like it really spicy!
- 2 tbsp (30 ml) tomato puree
- 2 tsp (10 ml) coarse ground pepper
- 2 tsp (10 ml) sea salt
- 3 or 4 pre-soaked hickory wood smoking chunks



Method

- Set the EGG for direct cooking (without the convEGGtor) at 400°F/200°C. Add a Dutch oven to the cooking grid to preheat.
- Heat the olive oil in the Dutch oven and add the chopped onion, garlic and peppers and cook, stirring frequently, until the onions are soft and translucent.
- Add the minced beef and continue to stir every couple of minutes until browned.
- Carefully remove the Dutch oven and the cooking grid and add the hickory chunks to the charcoal. Add the convEGGtor and the cooking grid and lower the temperature of the EGG to 350°F/177°C.
- Add all the other ingredients to the Dutch oven and place, uncovered, back on the grid. Stir every 10 minutes; once the chili is simmering, cook for another hour to allow the flavours to develop.

Tip: Serve on baked potatoes with a dollop of sour cream. Bake alongside your chili, and in the last 30 minutes drizzle with olive oil and sprinkle with sea salt to crisp up the skins. You'll never bake a potato another way!

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



Scan the QR for more of Nic's recipes



Grand Champions

The Big Green 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? 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 Scandinavia to San Francisco 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, 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.



LEARN MORE ABOUT
BIG GREEN EGG
COMPETITION TEAMS

Smitty's Smoke Patrol

"Competitively speaking, I feel that we can produce quality BBQ that can top any cooking competitor we may face."



"I'm competitive by nature, and I really love barbecue," says Darry Smith, of Smitty's Smoke Patrol – one of the many Grand Champion-winning Big Green Egg competition teams. "Growing up in the Kansas City area, barbecue was always a part of my life. I figured I was pretty good at it, and decided to enter a local contest to see if my barbecue could stand up against the best. We needed cookers that could handle a competition event, and we learned about a team back east that had won an impressive five Grand Championships in one season ... they were using something called a Big Green Egg. At that first contest, we ended up 26th out of 32 teams – but we learned a lot."

At the next competition, with an EGG at their side, Smitty's Smoke Patrol walked away with two Top 5 category finishes and a 6th overall out of 30 teams! "We were hooked at that point," remarked Darry. "Our team is proud to have represented the state of California in two different BBQ World Championships, and over the last 10 years we have 31 first place showings from competitions across the country. Competitively speaking – because we cook exclusively with Big Green Eggs, I feel that we can produce quality BBQ that can top any cooking competitor that we may face."

As well as competing on EGGs, Darry Smith (center) and his wife Ana are Big Green Egg Authorized Dealers. At their San Francisco Bay area *EGGs by the Bay*, they enjoy teaching cooking classes ... from competition style low-and-slow meats to baking bread and pizza to holiday favorites such as turkey and prime rib.



Big Green Egg®
PRODUCT CATALOGUE
EGGs • EGGcessories • Personality Profiles • Recipes



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.

THE ULTIMATE COOKING EXPERIENCE®



LEARN MORE ABOUT EGG SIZES

Big Green Egg

> 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. From appetizers to 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 need and lifestyle!

XXL

XXLARGE

The Biggest Green Egg of them all, the unrivaled XXL Large can easily handle your family reunion or cookouts with large groups – and is more than large enough to satisfy restaurant and catering needs. You'll need to gather a crowd to tackle all of the ribs, steaks and burgers this EGG can handle ... all at once! You can even roast a suckling pig ... explore all the culinary possibilities with the new XXL!

- Grid Diameter: 29 in / 74 cm
- Cooking Area: 672 sq in / 4336 sq cm
- Weight: 424 lbs / 192 kgs

XL

XLARGE

The hardworking XL Large EGG 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 twelve 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

L

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 a complete array of EGGcessories for grilling, baking, roasting or smoking – and is versatile enough for week-end cookouts and 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

M

MEDIUM

Big flavor in a compact package! The Medium EGG is perfectly sized for smaller families and couples, and accommodates all the most popular EGGcessories like the convEGGtor 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 large steaks or two whole chickens.

- Grid Diameter: 15 in / 38 cm
- Cooking Area: 177 sq in / 1140 sq cm
- Weight: 114 lbs / 52 kgs

S

SMALL

The Small EGG is an easy fit for smaller patios and balconies, and is easily able to prepare four burgers or chicken breasts at a time. The Small EGG is often used as an addition to a larger 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

MX

MINIMAX™

Destined to become a popular backyard staple and an invaluable culinary tool for restaurants – the MiniMax EGG™ was designed with the height of a Mini yet all the volume capabilities of a Small. MiniMax comes with an easy to grip Carrier, so it's perfect as a table-side cooker at your garden party or a traveling EGG for motorhomes or tailgating.

- Grid Diameter: 13 in / 33 cm
- Cooking Area: 133 sq in / 856 sq cm
- Weight: 76 lbs / 35 kgs

MN

MINI

A Mini EGG is the perfect portable solution for picnics and occasions 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. Big results in a Mini package!

- Grid Diameter: 10 in / 25 cm
- Cooking Area: 79 sq in / 507 sq cm
- Weight: 39 lbs / 18 kgs

COOKING ISLANDS AND TABLES

Designed and engineered to work perfectly with your Big Green Egg for years of enjoyment!

Outdoor Chef Custom Cooking Islands

The larger Custom Cooking Island provides an impressive working surface and features high-quality aluminum and steel construction with solid stainless door pulls, a heavy-duty sliding shelf, paper towel rack, ample storage cabinets for charcoal and utensils, locking casters, a durable, weather resistant powder coated finish and comes with a lifetime warranty!

76 in / 1.9 m Cooking Island – Large EGG – I76L

76 in / 1.9 m Cooking Island – XLarge EGG – I76XL

85 in / 2.2 m Cooking Island – XXLarge EGG – I85XXL

The 60 in / 1.5 m Custom Cooking Island fits smaller spaces yet offers the convenience of a heavy-duty sliding shelf and features the same high-quality aluminum and steel construction as the larger version. Either way, you will marvel at the quality, versatility and beauty of these EGG Islands.

60 in / 1.5 m Cooking Island – Large EGG – I60L

60 in / 1.5 m Cooking Island – XLarge EGG – I60XL



Natural Live Edge and Logo

Artisan Hardwood Tables

Fashioned from exotic woods grown in ecologically sustainable forests, Big Green Egg's unique Tropical Mahogany Hardwood Tables are handcrafted to the highest quality standards and offer ample and convenient working and serving area. Each table is a durable and unique work of art so beautiful that you'll want to use them indoors!

Tropical Mahogany Table for Large EGG – TSML
58 in L x 29 in W x 34 in H / 1.4 m L x .7 m W x .9 m H

Tropical Mahogany Table for XLarge EGG – TSMXL
63 in L x 34 in W x 34 in H
1.6 m L x .9 m W x .9 m H

Cypress Tables

Big Green Egg's Cypress Tables have a fine grain character that shows off the beauty of the solid wood, and you can stain or paint these tables to match any outdoor decor.

Cypress Table for Large EGG – TGCL
60 in L x 25 in W x 29 in H / 1.5m L x .6 m W x .7 m H

Cypress Table for XLarge EGG – TCXL
61 in L x 32 in W x 29 in H / 1.5m L x .8 m W x .7 m H



Optional Locking Caster Set

For easy mobility, add a set of casters to your Big Green Egg cypress or hardwood table. Set of 4, includes 2 locking casters.

Locking Caster Kit – Caster Kit 2

Table Nest

The metal Table Nest, which provides air flow beneath the EGG, is an optional component for all Big Green Egg tables. The Table Nest is also useful for custom outdoor kitchens. Please note that the Table Nest is not designed for free-standing applications unless the EGG is housed within a Table, Island or built-in surround.

Table Nest for XXLarge EGG – NESTABXXL

Table Nest for XLarge EGG – NESTABXL

Table Nest for Large EGG – NESTABL

Table Nest for Medium EGG – NESTABM

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

Table Nest must be used in conjunction with a table. Not for use as a free-standing support for your EGG.

NESTS, EGG MATES® AND HANDLERS

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 powder-coated steel. XXLarge, XLarge, Large, Medium and Small Nests include two locking casters.

- For XXLarge EGG – NEST XXL
- For XLarge EGG – NEST XL
- For Large EGG – NEST L
- For Medium EGG – NEST M
- For Small EGG – NEST S
- For Mini EGG – NEST MINI

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



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 powder-coated steel.

Nest Handler for XXLarge EGG – NHXXL1

Nest Handler for XLarge EGG – NHXL1

Nest Handler for Large EGG – NHL1

Nest Handler for Medium EGG – NHM1



Folding EGG Mates®

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

Wooden EGG Mates

EGG Mates for XLarge EGG – EMXL

EGG Mates for Large EGG – EML

EGG Mates for Medium EGG – EMM

EGG Mates for Small EGG – EMS

Durable Composite EGG Mates

Easy to clean composite Mates feature a non-slip textured surface, a wider side profile, subtle wood-grain detailing and attractive BGE logo

3-Slat Composite Mates

For XXLarge EGG – EMC3SXXL

For XLarge EGG – EMC3SXL

For Large EGG – EMC3SL

2-Slat Composite Mates

For Large EGG – EMC2SL

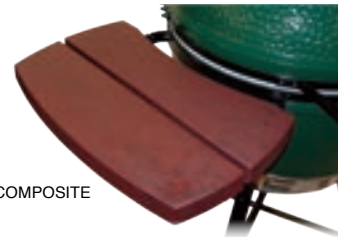
For Medium EGG – EMC2SM

For Small EGG – EMC2SS

WOODEN



COMPOSITE



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 Islands, 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 in built-in outdoor kitchen applications.



Premium Weatherproof Table Covers

Weatherproof, ventilated Table Covers, manufactured from heavy-duty, UV resistant material, are available to fit all Big Green Egg tables. Check with your local Authorized Dealer for the full assortment of Table Cover options.

Premium Weatherproof Nest Covers

- For XXLarge EGG – CEXXLB
- For XLarge EGG – CEXLB
- For Large EGG – BLVC
- For Medium EGG – CEMB
- For Small EGG – CESB
- For MiniMax EGG – HLDOME

Dome Covers for Built-In Outdoor Kitchens

Black Dome Cover for XLarge EGG – HXLDOME

Black Dome Cover for Large EGG – HLDOME

Premium Weatherproof Island Covers

Black Cover for XLarge or Large EGG in 76 in / 1.9 m Cooking Island - CI76B

Black Cover for XLarge or Large EGG in 60 in / 1.5 m Cooking Island - CI60B



CHARCOAL AND STARTERS



100% Organic Lump Charcoal

Big Green Egg 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 ... 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



LEARN MORE ABOUT ORGANIC CHARCOAL

Charcoal Starters

Lighting 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!

SpeediLight™
Natural Charcoal Starters – FS24

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!

Electric Charcoal Starter– HL



DR. BBQ'S BACKYARD CHAMPIONSHIP RIBS



Scan to view the Dr. BBQ Profile publication



Ray Lampe
Barbecue Hall of Fame Inductee

"I've spent many years in the barbecue business with a lot of bumps and bruises along the journey. Being inducted into the BBQ Hall Of Fame justifies it all and makes me feel like I have truly made my mark in a positive way."

Ray "Dr. BBQ" Lampe has been barbecuing professionally for over 25 years and is an award winning competitive BBQ cook, Big Green Egg aficionado – and an acclaimed member of the American Royal Barbecue Hall of Fame. Ray has authored numerous cookbooks, including *Pork Chop and Slow Fire* as well as *The NFL Gameday Cookbook*; and has showcased his abilities on many television programs including *Chopped Grill Masters* and *Food Network's Tailgate Warriors* with Guy Fieri. "I love barbecue because it is not just about the food ... when you walk into a true barbecue restaurant you can really sense the history of the place in addition to the amazing smells of smoked meat."

2 slabs of St. Louis-style or baby back ribs, cut into thirds, membrane removed*

- cup (160 ml) Dizzy Gourmet® Down & Dizzy™ Seasoning
- cup (80 ml) turbinado sugar
- cup (160 ml) pure honey
- 1 cup (240 ml) apple juice
- 1½ cups (360 ml) Big Green Egg Barbecue Sauce

- Set the EGG for indirect cooking (with the convEGGtor) at 325°F/163°C with a large handful of cherry chips and a small handful of hickory chips.
- Mix the seasoning and the sugar together and rub it on the ribs; use about □ on the meaty side and □ on the bone side. Let rest for 30 minutes.
- Place the ribs on the EGG using a V-Rack. Cook for 90 minutes until the ribs are golden brown; remove to a platter and brush on both sides with honey.
- Stand the ribs on end in an aluminum foil pan with apple juice in the bottom. Cover with foil and return to the EGG (the cooking time for this step is one hour as a guideline; test with a toothpick to see if they are as tender as you like them).
- Remove the convEGGtor and raise the temperature to 375°F/190°C. Brush the ribs with the barbecue sauce and cook, flipping and brushing often, for 15-20 minutes. Transfer to a platter and serve. Serves 6.

* To remove the membrane, carefully slide the tip of a butter knife between the membrane and a bone near the end of the rack. Rock the knife back and forth gently to loosen the membrane; using a paper towel, pull up the membrane and slowly peel off.

SMOKING WOODS & PLANKS

Smoking Wood 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)

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

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

Gourmet Grilling Planks

Plank cooking is a unique culinary method which originated with the Native Americans, and has evolved into a popular at-home grilling technique that adds a new dimension of flavor to your grilling experience. Our planks come from certified sustainable wood sources; two planks per package.



Cedar Grilling Planks offer a robust, woody flavor to fish, beef and other grilling favorites – CPLANK2

Alder Grilling Planks impart a subtle, smoky finish to fish, chicken and vegetables – APLANK2



Scan to view the Big Green Egg Plank Cooking Publication

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 – BGECOOKBOOK

Big Green Egg EGGtoberfest® Cookbook

Favorite recipes from the Big Green Egg EGGtoberfest, an annual event held in Atlanta, Georgia each fall. 112 pages, spiral bound – CBEGG

KNOW THE HEAT

Digital Thermometers

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



Professional Grade Infrared Cooking Surface Thermometer

Safely measures the temperature of cooking surfaces without contact for precise heat control every time! 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. Measures surface temperatures in a range from 32°F to 800°F / 0°C to 427°C – INFRATHERM



Instant Read Digital Food Thermometer

Highest accuracy readout of the internal temperature of foods – PT100



“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 300ft / 91m. Includes preset temperatures for beef, veal, lamb, pork and poultry ... and nine popular game meats – ET734



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



Oversized External Temperature Gauge with 3 in (8 cm) Dial

This high quality, stainless steel temperature gauge – with an oversized easy-to-read dial – precisely monitors the temperature inside the dome of an EGG. Fits the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – TPTXXL

Traditional Thermometers

Traditional “Quick Read” Thermometer

Gives a quick reading when inserted into hot food for just a few seconds – MP



Traditional “Stick & Stay” Thermometer

When inserted into the center of the meat as you begin cooking, the Stick & Stay Thermometer monitors the internal temperature during the cooking process – M



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.

CERAMIC EGGCESSORIES

Ceramic Pizza & 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.



The Pizza & Baking Stone turns your EGG into a fire-brick oven, perfect for making pizzas, breads, desserts and other baked items.

Pizza & Baking Stones



Flat Pizza & Baking Stones

Fits the XXLarge and XLarge EGGs
Diameter 21 in / 53 cm – BSXL

Fits the XXLarge, XLarge and Large EGGs
Diameter 14 in / 36 cm – BSL

Fits the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs
Diameter 12 in / 30 cm – BSM



Deep Dish Pizza & Baking Stone

Ideally suited for baking pizza, pies, quiche ... even cinnamon rolls.

Fits the XXLarge, XLarge and Large EGGs
Diameter 14 in x 2 in depth (36 cm x 5 cm) – DDBSL

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 Stones

Fits the XXLarge and XLarge EGGs
Diameter 21 in / 53 cm – HMBSXL

Fits the XXLarge, XLarge and Large EGGs
Diameter 14 in / 36 cm – HMBSL

The convEGGtor® Indirect Convection System

The Big Green Egg is designed to work as a complete outdoor cooking system, producing unrivaled results whether grilling, roasting, smoking or baking – and nothing contributes more to the versatility of your EGG than adding a convEGGtor to your EGGcessories collection.



The convEGGtor is designed to facilitate indirect cooking on the Big Green Egg by providing a heat-directing barrier between the food and the charcoal, transforming your EGG into an outdoor convection oven. The design of the convEGGtor, in conjunction with the thermal properties of the EGG, allows heat to efficiently radiate within the dome and prevents the direct flames and heat from overcooking the food.

For XXL Large EGG – PSXXL
For XL Large EGG – PSXL
For Large EGG – PSL
For Medium EGG – PSM
For Small EGG – PSS
For MiniMax EGG – PSMX
For Mini EGG – PST



VERY BERRY PIZZA

Ingredients

- 1 cup (225 g) ricotta cheese
- ½ tsp (3 ml) vanilla extract
- 5 tbsp (75 ml) sugar
- 2 tbsp (30 ml) finely chopped crystallized ginger
- Zest of ½ lemon, finely grated with a micro-plane or zester
- 2 tbsp (30 ml) all-purpose flour, for kneading the dough
- ¾ tsp (4 ml) ground cinnamon
- 1 ball prepared pizza dough, at room temperature
- ¼ cup (60 ml) uncooked grits or polenta, for rolling the dough
- 2 tbsp (30 ml) vegetable oil (such as canola) or nut oil (such as walnut)
- ½ pint fresh blueberries
- ½ pint fresh raspberries
- ¼ cup (60 ml) pure honey

Method

- Combine the ricotta, vanilla, ginger, 2 tablespoons sugar and lemon zest in a medium bowl. Reserve for topping.
- Sprinkle a Dough Rolling Mat or work surface with flour. Mix remaining sugar with the cinnamon and knead it into the dough.
- Using a convEGGtor, set the EGG for indirect cooking at 400°F/204°C. Preheat a Pizza & Baking Stone.
- Roll out and shape the dough, add to the Pizza & Baking Stone and cook the first side of the crust. Use tongs to turn the crust over. Continue cooking until the bottom crust is well browned.
- Remove the crust from the EGG and immediately spread it evenly with the ricotta mixture. Let your inner artist dictate how you arrange the berries over the top. Finish with a generous drizzle of honey.



Elizabeth Karmel ...

Let the Food Work the Magic

Elizabeth Karmel is a food fanatic – and a noted authority on grilling and Southern food – who has seasoned, basted and tasted her way across the country.

Growing up in North Carolina, Elizabeth fell in love with the barbecue typical of the region. “If you love barbecue, that’s reason enough to bond, become friends and break bread!” says Elizabeth. “My secret is cooking ‘low and slow’ – and that means indirect heat. Baking, roasting and slow-cooking with indirect heat in my EGG couldn’t be easier or more hands-off! Basically, add a convEGGtor and let the organic charcoal, smoke and natural flavors inherent in the food work their magic.”

Author of three acclaimed cookbooks, Karmel recently launched CarolinaCueToGo.com, an ‘online barbecue shack’ specializing in North Carolina whole-hog barbecue. “I want my food to feel like someone you love has given you a hug when you take a bite of it. My greatest pleasure is cooking for people.”

PIZZA TOOLS

With the Big Green Egg and our pizza EGGcessories, you can easily bake your own international specialties ... custom flatbreads, calzones, tortillas or naan. Gather your favorite ingredients and toppings – along with your family and friends – and enjoy creative, hot-off-the-EGG homemade meals!



Authentic Pizzeria Style Wooden Pizza Peel

Left: 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



Aluminum Pizza Peel

Features a smooth and sturdy aluminum surface with a comfortable Soft Grip handle. Keeps hands away from the heat and provides a convenient way to handle pizza, calzones and bread – PPAL



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

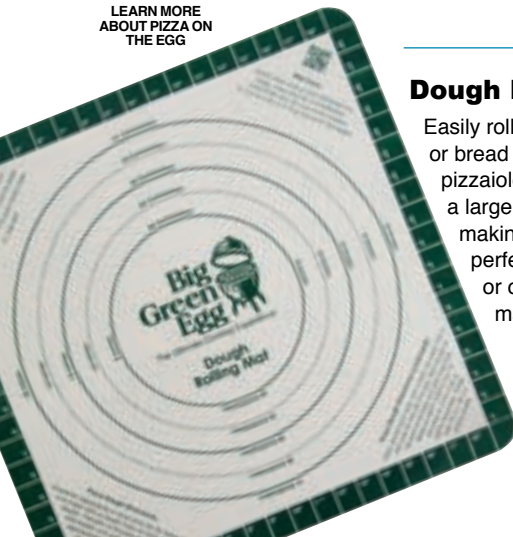
Personal Size Calzone Press – CPRESSS



LEARN MORE
ABOUT PIZZA ON
THE EGG

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



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





Joanne Weir Gets Fresh

Joanne Weir has a lifetime of experience that flavors everything she touches – and a passion for inventive cooking fueled by a legacy of culinary genes and great family meals. A fourth generation professional chef, Joanne's great-grandmother operated a restaurant in Boston at the turn of the century. An enthusiasm for food was passed down to her grandfather and to her mother, who was also a professional chef and caterer.

Joanne is a James Beard Award-winning cookbook author, international cooking teacher and chef who shares her love of cooking in her award-winning PBS series, Joanne Weir's Cooking Class as well as her new show, Joanne Weir Gets Fresh. "I get inspired to write recipes a few different ways," explains Joanne. "When I eat at a restaurant, whether at a bistro in France, a tapas bar in Spain or at a winemaker's home in Italy and I find a dish I like, I'll immediately write down the ingredients. My local farmer's market in San Francisco always gets my creativity flowing. Every new season motivates me to develop recipes that help my students understand how much fun cooking can be!"

TURKISH PIZZA WITH RED HOT SPICED LAMB AND TOMATOES

Ingredients

4 ounces (115 g) fontina, coarsely grated
 2 ounces (57 g) mozzarella, coarsely grated
 4 tbsp (60 ml) extra virgin olive oil
 2 cloves garlic, minced
 1 small onion, finely chopped
 ½ lb (230 g) pound ground lamb
 ½ cup (120 ml) peeled, seeded and chopped plum tomatoes, fresh or canned
 1 tbsp (15 ml) tomato paste
 3 tbsp (45 ml) fresh parsley, chopped
 3 tbsp (45 ml) pine nuts, toasted
 large pinch ground cinnamon
 large pinch ground allspice
 large pinch cloves
 □ tsp (1 ml) crushed red pepper
 Salt and freshly ground pepper
 1 to 2 tsp (5 to 10 ml) lemon juice
 1 recipe Weir's Dough for Pizza



Scan code for Joanne Weir's Dough for Pizza

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



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 handle – ROPC

Method

- Using a convEGGtor, set the EGG for indirect cooking at 500°F/260°C. Add a Pizza & Baking Stone to preheat.
- Grate the two cheeses and combine. Combine 2 tablespoons olive oil and garlic and let sit 30 minutes.
- Heat the remaining 2 tablespoons olive oil in a large skillet and sauté onions until soft, about 10 minutes. Add the lamb, tomatoes, tomato paste, parsley, pine nuts, spices, ¼ teaspoon salt and ¼ teaspoon black pepper and cook slowly, uncovered 10 minutes. Add lemon juice and mix well.
- On a Dough Rolling Mat, halve the dough and roll out two ¼ inch (6 mm) thick rounds; transfer one to a heavily floured Pizza Peel. Brush the dough with the garlic oil. Sprinkle half of the combined cheese on top and then half of the spiced lamb mixture. Transfer the pizza onto the stone and bake until golden and crisp, 8 to 10 minutes. Repeat for second pizza.
- **Makes two 9 inch (23 cm) pizzas**

SPECIALTY COOKWARE



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. Fits the XXLarge, XLarge and Large EGGs – SSFH



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. Fits the XXLarge, XLarge and Large EGGs – SSBH



Half Moon Cast Iron Griddle

Great for blackening chicken and fish, sautéing vegetables or even cooking breakfast! Use the flat side for pancakes and eggs, the ridged side for sausage and bacon. Can be used individually or in pairs. Fits the XXLarge and XLarge EGGs – CIGHXL
Fits the XXLarge, XLarge and Large EGGs – CIGHL



GREEK LAMB STUFFED ROMA TOMATOES WITH CUCUMBER SALSA



Linkie Marais

Celebrated chef, grill guru and Big Green Egg devotee Linkie Marais began her culinary journey in her mom's kitchen in South Africa. After moving to the U.S. to earn a degree, she went on to specialize in the culinary arts, displaying a natural talent for creating and decorating the most amazing cakes for weddings and special events. Linkie, who has appeared as a finalist on Food Network Star, became a fan of the EGG the minute she first used one. "I love the versatility of my Big Green Egg... I can bake a sun-dried tomato, blue cheese and bacon pizza for an appetizer, move on to lamb and veggies for the main course and finish with bananas foster for dessert!"

For the cucumber salsa:

- 1 cup (240 ml) cucumber (chopped)
- 3 tbsp (45 ml) onion (chopped)
- 1 clove garlic, chopped
- 2 tbsp (30 ml) dill (chopped)
- 1 tbsp (15 ml) Greek yogurt
- ½ tsp (3 ml) lemon juice
- Pinch of salt and ground black pepper



Scan for more recipes from Linkie Marais

For the stuffing:

- 1 lb ground lamb
- ½ large onion (chopped)
- 1 Portobello mushroom (chopped)
- 1 clove garlic
- 2 tbsp (30 ml) olive oil
- 1 tbsp (15 ml) fresh oregano
- 1 tbsp (15 ml) rosemary
- ¼ cup (80 ml) feta cheese
- Pinch of salt and ground black pepper

Method

- Combine all of the salsa ingredients and set aside until needed.
- Set the EGG for direct cooking (without the convEGGtor) at 350°F/177°C.
- Slice off the top of the tomatoes and scoop out the seeds and insides, being careful not to break the skin. Set upside-down on a paper towel to allow juices to run out for 10 minutes.
- In a Stir-Fry & Paella Pan, caramelize the onions. Brown the lamb with the salt and pepper. Add the mushrooms and 3 tablespoons of the tomato and cook for 1 minute. Add most of the feta cheese, reserving some for topping. Cook for 1 minute and remove from heat.
- Place tomatoes on Grill Rings; fill tomatoes generously. Grill for 5-6 minutes or until tomato skins crack open slightly. Remove from heat, top with cucumber salsa and enjoy!



Cast Iron 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.

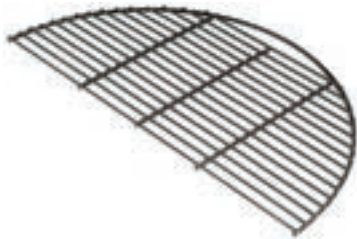
Cast Iron Cooking Grid for a Large EGG – 18CI

Cast Iron Cooking Grid for a Medium EGG – 15CI

Cast Iron Cooking Grid for a Small or MiniMax 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

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 XXLarge, 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 increases the amount of cooking space in your EGG.

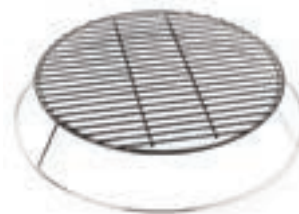
Folding Grill Extender

Easily attaches to your cooking grid to add a second level of cooking surface in your EGG. The grid folds up to allow for larger dishes, such as roasts or whole chickens and conveniently folds flat for storage. Fits the XXLarge, XLarge and Large EGGs – GX



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



2 Level Cooking Grid for XXLarge and XLarge EGGs
Chrome-plated steel base with a porcelain coated grid – 2TIERXL

Raised Grids

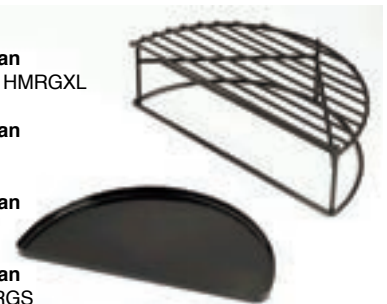
The Half Moon Raised Grids with Drip Pan give you the flexibility to cook direct on one half of the EGG and indirect on the other half. The XLarge and Large sizes can be paired with a Half Moon Baking Stone.

Half Moon Raised Grid w/ Drip Pan for XXLarge and XLarge EGGs – 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 or MiniMax EGG – HMRGS



SPECIALTY COOKWARE

Non-Stick Roasting & Drip Pans

The Roasting & 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 in / 23 cm

Rectangular Drip Pan – 13NSP

13 in x 9 in / 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 XXLarge, XLarge and Large EGGs – VRP



Small V-Rack

Works with XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – VRPS

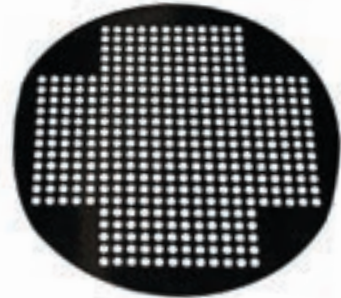


Perforated Grids

The perforated grids allow heat and flavor to reach the food and make it easy to cook fish or small foods like mushrooms, asparagus, 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 Grids

Diameter 16 in / 41 cm – 16PH
Diameter 13 in / 33 cm – PG13R



Half Moon Perforated Cooking Grid

Diameter 13 in / 41 cm – PGHL
Diameter 23 in / 58 cm – PGHXL

Rectangular Perforated Cooking Grids

16 x 12 in / 41 x 30 cm – FG1612
11 x 7 in / 28 x 18 cm – PG711

Square Perforated Cooking Grid

12 x 12 in / 31 x 31 cm – PG1212





Grill Woks

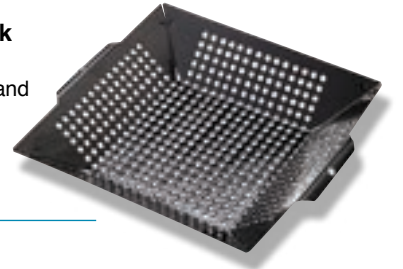
Grill Woks make it easy to cook vegetables, meat, seafood or any other smaller pieces of food that might slip through the standard cooking grids. The Grill Woks allow the heat and smoke to circulate around the foods for even cooking and flavor absorption.

Round Grill Wok

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

Square Grill Wok

Works with the XXLarge, XLarge and Large EGGs – WT12



Stir-Fry & Paella Grill Pan

This 4 quart / 3.8 liter 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. Works with the XXLarge, XLarge and Large EGGs – SPAE



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.



Vertical Chicken Roaster

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

Vertical Turkey Roaster

Works with the XXLarge, XLarge, Large and Medium EGGs – VTR

Folding Stainless Beer Can Chicken Roaster

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



Sittin' Chicken™ Ceramic Roaster

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



Sittin' Turkey™ Ceramic Roaster

Works with the XXLarge, XLarge, Large and Medium EGGs – ST



Whitney Miller

Modern Hospitality

Known to television viewers as the Mississippi belle whose low-key demeanor disguised nerves of steel and true culinary skills, Whitney Miller crushed the competition and became the first winner of MasterChef. Growing up in a very food and family-oriented environment, she learned how to create much-loved dishes for friends and family ... and inspired by her mother, grandmothers and great-grandmothers, she also discovered the most essential ingredient for any meal – hospitality.

Using healthy ingredients to create a fresh twist on Southern classics, Whitney has traveled around the world – from Cape Town’s Good Food and Wine Show in South Africa to the luxurious St. Regis Tianjin in China – inspiring others with recipes and effortless entertaining ideas to turn any occasion into something special.

PB&J CHICKEN SATAY

Ingredients

- ¼ cup (60 ml) red pepper jelly
- 1½ tsp (8 ml) soy sauce
- tsp (1 ml) ground coriander
- Pinch ground ginger
- 1 garlic clove, minced
- 2 lbs (900 g) chicken tenderloins, cut into 1 in (3 cm) cubes

Peanut Sauce

- 3 tbsp (45 ml) natural creamy peanut butter
- ¾ cup (180 ml) canned unsweetened coconut milk (top white part only)
- 2½ tsp (12 ml) soy sauce
- 2 tbsp (30 ml) chicken broth
- 1 garlic clove, minced
- ½ tsp (3 ml) finely grated yellow onion
- 1½ tbsp (22 ml) dark brown sugar
- 1 tsp (5 ml) lime juice

Method

- Mix the first five ingredients together in a medium bowl. Spoon a few tablespoons of the marinade in a small bowl and set aside. Skewer the chicken cubes closely together on the Flexible Skewer. Add the skewered chicken to a large resealable bag; add the marinade and refrigerate for 1 to 2 hours.
- For the peanut sauce, whisk together all of the ingredients in a small bowl. Set aside.

- Set the EGG for direct cooking (without the convEGGtor) at 400°F/204°C.
- Cook the skewered chicken for 3 to 4 minutes on each side until done. Transfer to a serving plate. Lightly brush the reserved marinade over the chicken; serve the Chicken Satay with the peanut sauce.

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



GRILLING TOOLS

Premium Basting Brush

Features a removable silicone brush head for easy cleaning
– 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

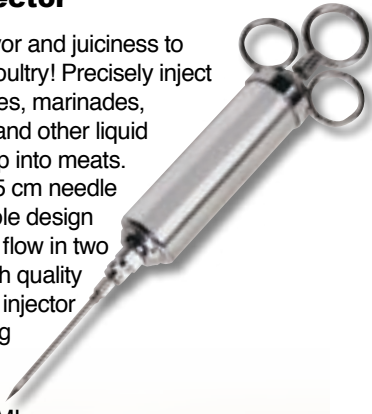


Replacement Heads for Barbecue Sauce Mop

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. The 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



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



Stuff burgers with everyone's favorite ingredients – the combinations are endless! Fun and easy to use, the Stuff-A-Burger Press is perfect for any ground meat from juicy beef to mouthwatering chicken, turkey or lamb –makes great stuffed veggie burgers too!

Stuff-A-Burger Press

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



Stainless Steel Grill Rings

Now you can grill apples, onions, tomatoes and even artichokes with surprising ease and efficiency. Simply stuff the fruit or vegetable with your favorite seasoning, place on the spike and grill indirect. Set of 3 – RINGS3



GRILLING TOOLS

Solid Teak Cutting Board with a unique live-edge design, carved drip channel and EZ-Grip side grooves.

Each board is a unique work of art, artisan-crafted from FSC-certified tropical hardwood exclusively for Big Green Egg. A beautiful addition to any kitchen, this Solid Teak Cutting Board is perfect for everything from carving roasts and poultry to chopping vegetables, fruits and herbs. – CB TEAK



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 comfort 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, Stainless Steel BBQ Tools

Fork, Spatula and Locking Tongs – 3PTS

Premium Grill Spatula – SPAT

Premium Grill Tong – TONG

Premium Grill Fork – FORK



Grilling Mitt

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

EGG TOOLS



Premium Forged Stainless Steel Knife Set

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

Ash Tools

Ash Tool for Small, MiniMax and Mini EGGs – AS

Ash Tool for Large or Medium EGGs – AT

Ash Tool for XLarge or XXL Large EGGs – ATXXL

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.



Grill Gripper

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

Ash Removal Pan

Although natural lump charcoal produces little ash and requires minimal clean up, the task becomes even easier with the EGG Ash Pan – EAP



V-Notch Grid Cleaner

Left: 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 comfort grip Grid Lifter easily and safely grips and lifts stainless and cast iron cooking grids – GLCI



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 – SPSLH



Replacement Stainless Steel Mesh Grill Scrubber Heads

Set of two – SPSLHRH



Steven Raichlen Reinventing Traditional Barbecue

Steven Raichlen is an award-winning author, journalist, TV host ... and the man who gave barbecue a college education. A five-time James Beard Cookbook Award winner, Raichlen wrote the bestselling Barbecue Bible, Planet Barbecue, and How to Grill. His popular Barbecue University® and Primal Grill television shows on Public Television have virtually reinvented American barbecue. He also founded Barbecue University, a unique cooking school held at the Broadmoor resort in Colorado Springs that is hailed by the Food Network as the 'Best BBQ Experience in the U.S.' ... and, as you might expect, the Big Green Egg is front and center.

Steven Raichlen has lectured on the history of barbecue at Harvard University and the Smithsonian Institution, and has written more than 30 books – many of them focusing on global grilling. Planet Barbecue took him on a 53-country, 200,000 mile odyssey around the world's barbecue trail. His latest release is Man Made Meals: The Essential Cookbook for Guys.

ROAST CHICKEN WITH LEMON AND GARLIC

Recipe adapted from Man Made Meals: The Essential Cookbook for Guys by Workman Publishing

Ingredients

- 1 chicken 3½ to 4 lbs (1.5 to 1.8 kg), preferably organic
- Coarse salt (kosher or sea) and freshly ground black pepper
- 1 head garlic, cut in half crosswise
- 1 lemon, cut in half crosswise
- 3 sprigs fresh rosemary (optional)
- 1 tbsp (15 ml) extra virgin olive oil or butter, at room temperature

Method

- Set the EGG for indirect cooking (with the convEGGtor) at 400°F/204°C.
- Rinse the chicken under cold water and blot dry with paper towels. Place the chicken in a Roasting & Drip Pan. Generously season the neck and cavities with salt and pepper. Place 2 garlic cloves in the main cavity along with 1 of the lemon halves and a sprig of rosemary. Place a third garlic clove in the neck cavity.
- Concentrating on the breast, rub the chicken with the cut side of the garlic, remaining lemon half and the butter or olive oil. Generously season the bird on all sides with salt and pepper. Truss the chicken, then place breast side up in the Pan. Add the garlic halves, lemon half and rosemary, with the cut side of the garlic and lemon facing the bird.



- Place the chicken in the EGG and roast it until the skin is crisp and golden brown and the meat is cooked through, 1 to 1¼ hours. After 30 minutes, start basting the bird with the juices that accumulate in the bottom of the pan.
- Roast until the internal temperature reaches 165°F/74°C. Lay a piece of foil over the breast if it starts to brown too much before the bird is fully cooked.
- Transfer the chicken to a cutting board and let it rest for about 5 minutes. Remove the trussing string before carving the bird.



Scan for more recipes by Steven Raichlen

Watch for the Big Green Egg on Steven's next TV show, Project Smoke.

“Besides the quality of the product itself, among the advantages of the EGG are the shape and its thick ceramic walls – both of these elements enable an EGG to retain heat and moisture in a way that other grills don't,” says Steven. “And thanks to those thick walls, once you get the EGG up to temperature, it holds the heat – even in an Alaskan winter.”

BIG GREEN EGG 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!

Down and Dizzy™ – world class barbecue seasoning – DGDD

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

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

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

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

Whirly Bird™ – sweet and spicy delight – DGWB



Our six unique blends are so outstanding you'll want to try them all!

BIG GREEN EGG SMOKEHOUSE-STYLE BBQ SAUCE

NEW Big Green Egg Authentic Smokehouse-Style Barbecue Sauces will enhance the flavor of any barbecue recipe! These versatile sauces are also great with your favorite pizza and calzones, or try some in place of ketchup for burgers and fries. Kick up the flavor of baked beans and potatoes, mix them in your favorite meatloaf or spice up your Bloody Mary mix ... so good you'll want to try them all!

Four delicious flavors. Convenient 14 oz / 396 g size!

All Natural • Gluten-free • No MSG



Vidalia Onion® Sriracha – SAUCEVOS
Zesty Mustard Honey – SAUCEZM
Kansas City Style – Sweet and Smoky – SAUCEKC
Carolina Style – Bold and Tangy – SAUCECS

GIFTS, NOVELTIES & FUN EGG 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, eco-friendly water bottles, colorful mini-EGG patio lights, plush toys, citronella candles 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



EGG-Design Bottle Opener

Get the party started with this novelty EGG-shaped Bottle Opener, solidly made of durable cast iron. As attractive as it is efficient, the opener conveniently attaches to your Big Green Egg table or adds a fun and stylish highlight to your bar or outdoor kitchen decor. Easily opens bottle after bottle ... making it a great gift for your favorite EGGhead – BGEBO



EGG Tablecloth Weights

Our attractive and functional novelty tablecloth weights are a must for all outdoor entertaining. Made from solid heavyweight resin, the weights clip around the bottom of your tablecloth to keep it from blowing in the wind. Set of four – BGETW



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EGG NEWS

... HERE'S WHAT'S TRENDING AROUND THE WORLD



Expansion + Growth = More Authorized Dealers

As more and more outdoor cooking enthusiasts embrace the ultimate experience of using a Big Green Egg, our network of Authorized Dealers is likewise expanding to provide the personalized 'gold standard' of service for which the Big Green Egg Company is acclaimed. To support dealer growth, Big Green Egg recently expanded into new Corporate Offices and a Culinary Center in Atlanta with added capacity for hands-on cooking classes and celebrity chef demonstrations – all highlighting the versatility of the EGG.

The company has continued to expand its Global Distribution Center in Georgia, along with additional distribution capacity in Texas. With distribution and logistics support in place throughout Europe, Canada, the United Kingdom, South Africa and New Zealand, the company is well positioned for today and tomorrow.



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 on-line or 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®, able to assist consumers with superior product knowledge, unmatched customer service, useful EGGcessories and warranty support. Just click the convenient Dealer Locator at BigGreenEgg.com to find the Authorized Dealer closest to you.

QR Codes

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! These squares appear on everything from brochures to instruction manuals, making it easy to share information – in print, photo or video format – and view it on your smartphone or mobile device. Just download a QR Code reader app, point your SmartPhone camera at the code and the app does the rest!



Simply the Best ... by Design

The Big Green Egg Company was founded by Ed Fisher more than forty years ago as he took on the challenge of developing a modern version of an ancient Asian cooker. Not satisfied with the low quality or marginal thermal properties of typical 'kamado-style' grills, it became the company's mission to create the very best outdoor cooker ever made, period. Often called a 'modern culinary marvel,' the EGG has amassed legions of loyal fans (known as EGGheads) that include backyard grillers, culinary aficionados and world class chefs all over the world. Often copied, never matched ... there is only one, authentic Big Green Egg – The Ultimate Cooking Experience!

The EGG on the Worldwide Web



You'll find a constant variety of informative and entertaining content at the BigGreenEgg.com website, with video tutorials, exclusive digital publications, recipes and helpful 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

Canada: BigGreenEgg.ca

United Kingdom: BigGreenEgg.co.uk

South Africa: BigGreenEgg.co.za

New Zealand: BigGreenEgg.co.nz

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 recipes by 'liking' us at [Facebook.com/BigGreenEgg](https://www.facebook.com/BigGreenEgg) or by following us on Twitter [@BigGreenEggInc](https://twitter.com/BigGreenEggInc).

Our Facebook, Twitter, Pinterest, Instagram and Forum fans (EGGheadForum.com) love to share tips and suggestions about cooking on the EGG. Become a member of the BGE social network to 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 Ray Lampe, a.k.a. Dr. BBQ, showing how to choose the perfect steak, Linkie Marais grilling tasty lamb and shrimp kabobs or O'Neill Williams cooking wild game and fish recipes on the EGG. Watch master chef Kevin Rathbun's NFL gameday recipes or Champion Pitmaster Moe Cason demonstrate his passion for grilling on his Big Green Egg. The videos are available anytime on the Big Green Egg website or on the BGE YouTube Channel at youtube.com/BigGreenEggHQ. Tune in soon, and Prepare to Get Hungry!®



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.

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



Versatility

Grilling, roasting, smoking or baking ... the Big Green Egg stands alone as the most versatile cooking product on the market today.



Lasts a Lifetime

The Big Green Egg comes with a Best-In-Class limited lifetime warranty. We have been standing behind our products for over a quarter of a century.



Highest Quality

Our patented components and state-of-the-art ceramic technologies provide the best thermal properties, material quality and cooking performance!



**Big
Green
Egg**®

