

Big Green Egg®

COMPLIMENTARY

LIFE *Style*

The Ultimate Cooking Experience®

v6.16

GRILLING

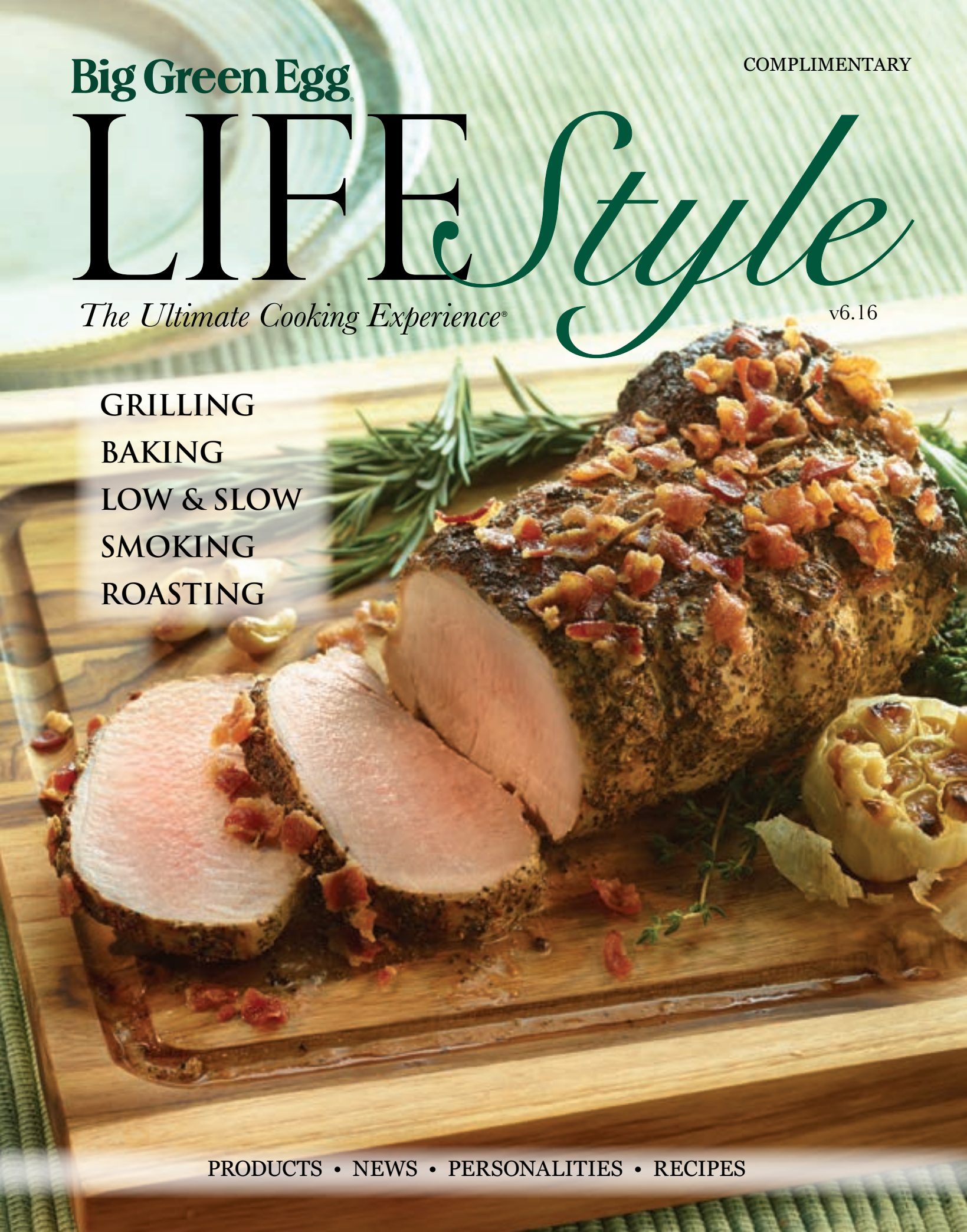
BAKING

LOW & SLOW

SMOKING

ROASTING

PRODUCTS • NEWS • PERSONALITIES • RECIPES





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's often 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 began cooking 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 striving to make it the very best – gaining a loyal following of world class chefs, culinary aficionados and backyard grillers throughout the world.

When you purchase an EGG, your investment in our amazing product is protected by a successful company with a reputation for manufacturing excellence, and we are committed to supporting our products with everything from lifetime warranty service to customized EGGcessories to enhance your cooking experience!

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

Enjoy!

Ed Fisher

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

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

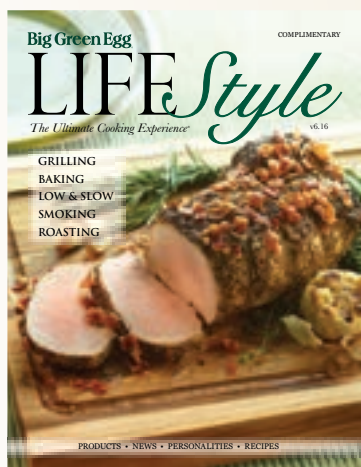


Big Green Egg LIFE *Style*

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



SCAN HERE
FOR AMAZING
RECIPES

- 4 Prepare to Get Hungry®
- 6 The Big Green Egg Family
- 8 The Ultimate Cooking Experience
- 10 100% Natural Lump Charcoal
- 13 Reading the Heat
- 15 Custom Cooking Islands
- 17 The Portable EGG®
- 22 The Art of Perfect Pizza
- 34 Big Green Egg Culinary Center
- 35 Product Catalogue

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26



20



14

Personality Showcase

- 12 Caroline McCann: South Africa
- 14 Paul Froggatt: New Zealand
- 16 Pjotr Rentinck: The Netherlands
- 18 Jeremy Charles: Newfoundland
- 20 Melissa Cookston: New Southern Cooking
- 24 David Rose: The Biker Chef
- 26 Robert Gerstenecker: Culinary Partners
- 27 Big Green Egg Culinary Partners
- 28 Jim Thomlinson: London
- 30 Matt Pittman: BBQ Nerd
- 32 Vivian Howard: A Chef's Life
- 56 What's New at the EGG



32



18



12

GRILL ROAST

PREPARE TO GET HUNGRY®

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



LOCATE
A DEALER

GRILLING

Sear steaks, chops, burgers and seafood with a flavor-packed crust unmatched by other grills. Authentic, high temperature “steak house” grilling is quick, easy and delicious!

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 unparalleled results!

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 bread, casseroles, cakes and pies better and quicker than your kitchen oven! And you’ll be amazed when you bite into the most delicious slice of pizza you’ve ever eaten – better than 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 natural chips and wood chunks ... each type of wood reacts differently with meat, poultry or fish so the flavor combinations are endless.

AMAZING RESULTS

From appetizers and entrees to desserts, the Big Green Egg will exceed all your expectations for culinary perfection ... and with seven convenient sizes to choose from, there is a Big Green Egg to fit any lifestyle! Visit an Authorized Dealer to learn more about the entire Big Green Egg Cooking System, and start writing your own culinary success story today!

BigGreenEgg.com

BAKE SMOKE



The Big Green Egg is a complete outdoor cooking system, delivering outstanding performance from a simple yet highly-efficient blend of

*Ancient Traditions
+
Modern Technology
+
Proprietary Processes*

The Big Green Egg is a far superior product engineered to be stronger, more durable and provide better heat retention than any other outdoor cooker on the market.

Quite simply, it's the most technically advanced, highest quality ceramic cooker ever "hatched." But don't buy one for the technology ... it's the amazing results that truly set the EGG apart!

*This unique EGG-shaped cooker, known by 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, and often 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 MiniMaxEGG™ comes complete with its own Carrier, and will delight you with oversized results in a small package!

XXLARGE

The unrivaled XXL Large EGG is the ultimate backyard grill, and can easily handle a family reunion or cookouts with large groups – and is perfect for restaurant and catering needs.

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

THE ULTIMATE COOKING EXPERIENCE®

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!

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 simply in a class of its own! You can literally cook an entire meal from breakfast to dinner in an EGG!

SIMPLE TO START

The Big Green Egg reaches cooking temperature and is ready to use in just minutes. Our 100% Natural Lump Charcoal is made in the USA from the very best cuts of oak and hickory hardwoods 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 SpeediLight starters or quick and easy electric starter – and never buy lighter fluid again!

PRECISE TEMPERATURE CONTROL

You can grill, smoke, roast 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 high-quality 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 an easy-to-clean professional grade stainless steel cooking grid, and the distinctive green exterior has 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. The thermal efficiency means that ash build-up is minimal.

PATENTED TECHNOLOGY

Among many features that make the Big Green Egg by far the best outdoor cooking device are the patented components and state-of-the-art ceramic technologies that provide unrivaled thermal properties, superior material quality and unequaled 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 uncompromising quality and performance.

BigGreenEgg.com

YOU CAN LITERALLY COOK AN ENTIRE MEAL IN AN EGG!

Perfectly prepare anything from a steakhouse-style grilled porterhouse to a tender brisket, turkey or pork tenderloin . . . and pizza on an EGG is in a class of its own!



*Know what you're buying,
and don't settle for an imitation ...
if it doesn't say Big Green Egg, it isn't!*

IT'S A NATURAL!

100% Natural Oak and Hickory Lump Charcoal

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% Natural Lump Charcoal, made from American oak and hickory “ultra premium” hardwood.

What's the difference?

Unlike some charcoals and briquettes on the market today, pure and natural Big Green Egg charcoal is purely carbonized wood, with NO additives whatsoever. We painstakingly source our charcoal to be sure it's all-natural hardwood and contains no fillers, chemicals, treated wood or petroleum by-products of any kind.

More importantly, your food is simply going to taste better when you cook with our charcoal ... in fact, many chefs consider Big Green Egg charcoal one of the “secret ingredients” that contributes to the distinctive flavor of food cooked on an EGG. Big Green Egg Charcoal meets EPA environmental guidelines and is CE Certified in the European Union (EU).

You put a lot of effort into creating your favorite recipes and meals, so don't stop short when it comes to selecting the best fuel for your EGG!

Wood Smoking Chips and Chunks

Aromatic smoking woods add a tasty dimension of flavor to anything cooked on an EGG. Providing a subtle ingredient to your favorite recipes, without adding any fat or calories, the wood smoke delicately 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 trying 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.


Adding flavor, flair and aroma to your cooking!

Wood Chips are ideal for small, quick bursts of smoke, while our Chunks are larger pieces of hardwood better suited for creating more smoke over a longer period of time. Big Green Egg's apple, pecan, cherry, hickory and mesquite smoking woods are traditional favorites of famous pitmasters and backyard chefs alike. Just like our signature Lump Charcoal, our Wood Chips and Chunks are sourced from 100% natural wood, with no additives, fillers or chemicals of any kind.

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

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.



The image features a variety of wood products. In the foreground and middle ground, there is a large pile of dark, charred wood chips. To the right, a black circular bowl is filled with light-colored, uncharred wood chips. In the background, several larger, light-colored wood chunks are visible, along with more wood chips scattered around. The overall scene is set against a light, textured background.

*Big Green Egg 100% Natural Oak
and Hickory Lump Charcoal ...
The Secret Ingredient for the Unmatched
Flavor of Food Cooked on an EGG!*

Caroline McCann – Braeside Meat Market

*I just love my Big Green Egg! It's easy to use, controllable
and everything I've cooked has been a hit!*



Few people know as much about meat selection and preparation as Caroline McCann, owner of the award-winning butchery Braeside Meat Market. After practicing as a lawyer in South Africa for seven years, Caroline realized that she needed a change ... the work consumed all her time and simply didn't satisfy her any more. When an aunt's butchery in Parkhurst, Johannesburg, came up for sale, Caroline jumped at the opportunity for a new challenge.

Soon after purchasing Braeside, Caroline spent some time in the UK, where she visited local butcheries, and was impressed by the butchers' knowledge about the food's origins. "The meat in each shop was so different," Caroline muses, "and they all gave so much detail about their products ... the farmer, the cattle, even the animals' diet. I had never done that, and it got me thinking – why should the meat in my shop be just like everyone else's? From then on, I've made it my business to offer the best that I can."

The move to a "greener" way of thinking was just the first on her path to becoming a passionate ambassador for meat from ethically raised animals. Today, Caroline's butchery stocks only premium grassfed beef and lamb, as well as free-range organic chicken and pork, and she holds

educational dinners once a month which she calls "Beef Appreciation" evenings.

"We make our own smoked bacon at the shop so that was the first thing I attempted on my Big Green Egg. I just couldn't believe the flavors that we achieved with the EGG ... there was a depth and nuance to the bacon that was unbelievably good. After that, we just went wild and tried anything and everything on the EGG."

"Once I did a home-made bacon smoking demo on the Big Green Egg using some smoking chips and the result was ridiculously divine. When I opened the lid ready to remove the bacon, the smell reached the audience and there was a collective sigh and everyone looked longingly towards the EGG – I wished I'd taken a photo!"



PASTRAMI ON RYE WITH DELI MAYO AND FRESH PICKLES



Caroline's favorite recipe on the EGG is pastrami, which is cooked daily at the butchery and is delicious – just ask any of her loyal customers!

Ingredients

4½ lbs (2 kg) grassfed beef
brisket – deboned, fat on
Hickory chips for smoking

Pickling Mix

3 cups (.7 L) water
¼ cup (60 ml) kosher salt
¼ cup (60 ml) brown sugar
2 bay leaves
1 tsp (15 ml) coriander seeds, crushed
1 tsp (5 ml) peppercorns, crushed
1 tsp (15 ml) mustard seeds, crushed

Place all ingredients in a pot and heat until sugar is dissolved. Using the Stainless Steel Flavor Injector, inject the pickling mix into the meat.

Place the brisket in a deep dish, pour in the remaining pickling mix and cover dish with cling wrap. Place in the back of the refrigerator for 3 days. Nurse it by turning it every day and making sure the pickling covers the meat. After 3 days take it out and soak it for 8 hours in cold water. Pat dry.

Rub

4 tbsp (60 ml) fresh coarsely
ground black pepper
2 tbsp (30 ml) coriander powder
1 tsp (5 ml) mustard powder
1 tsp (15 ml) brown sugar
1 tsp (15 ml) paprika
2 tsp (10 ml) garlic powder
2 tsp (10 ml) onion powder

Mix rub ingredients together. Massage a little oil onto the beef brisket to help the seasoning stick; rub spice mix generously onto the brisket and refrigerate to season overnight.

Method

Set the EGG for indirect cooking with the convEGGtor at 215°F/102°C. Add pre-soaked hickory wood chips and smoke the meat for 8 hours. The internal temperature should reach 145°F/63°C.

Serve sandwiched between dark rye slices with sweet and sour pickles and a bit of deli mayo (mayo mixed with a little mustard).

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

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



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.



Chef Paul Froggatt – Huka Lodge

We use the EGG in so many ways – it really can handle anything I want to cook.

In the 1920s, Irishman Alan Pye first discovered the incredible fly fishing on the Waikato River just above Huka Falls in New Zealand. Pye established a fishing lodge on the bank of the river and before long the fame of Huka Lodge had spread to every corner of the world. As its reputation for outstanding trout fishing and warm hospitality spread, Huka Lodge attracted such famous anglers as HM Queen Elizabeth, Charles Lindbergh and James Michener, who wrote part of *Return to Paradise* at the Lodge.

Accommodations were spartan at first, but over the decades new owners have added a high level of luxury to a magnificent location. The focus on creative, exciting cuisine has progressed as well, with Big Green Egg-cooked dishes complementing the Huka Lodge's famed hospitality.

Today, British-born Paul Froggatt, Huka Lodge's Executive Chef, brings a fresh approach with the diverse and contemporary menus he creates for his guests. Paul initially trained in the UK and France, where he worked at Gidleigh Park Hotel (two Michelin stars), Bernard Loiseau en Bourgogne (three Michelin stars), Château de Courcelles (one Michelin star) and Amber (two Michelin stars) at The Mandarin Oriental in Hong Kong. "As a chef, I've always had two ambitions. The first was to cook to the highest level of Michelin stars, and I've now done this at

four of the world's great restaurants," says Paul. "The second has been to work at a leading lodge, where I can create an environment where guests feel welcome and at home, almost as if they were in my own kitchen."

New Zealand's strong focus on free-range and organic production aligns beautifully with Paul's desire to create stunning dishes based on peak seasonal availability. His estate-to-plate philosophy has resulted in close relationships with growers, gatherers and farmers, including Huka Lodge's own herb garden and beehives. "In New Zealand almost everything is local. Not much is imported here, so I really like to find the small growers or producers that have unique ingredients ... they know when the food is at its best. We use a wild herb forager that lets me know what is available in the wild, and then he will pick what I like ... nothing can beat this."

Chef Paul is obsessive about the quality of the ingredients he uses; the presentation is exquisite while the textures and flavor combinations are superb. "I really like that you can cook anything on the EGG, from a seared steak with grilled vegetables, to scallops or pizza or a slow-cooked cut of pork. I really enjoy that beautiful roasted crust and then the lightly smoked taste that comes after. We use the EGG in so many ways – it really can handle anything I want to cook."

BBQ PORK PLUMA WITH BUTTERNUT PUMPKIN

“Pluma,” which is Spanish for feather, is a lean, feather-shaped cut of pork. Butternut squash is known as butternut pumpkin in New Zealand and Australia.

6.5 lb (3 kg) pork pluma

Pork Marinade

2 basil leaves
1 sprig of thyme
½ sprig of rosemary
1 sage leaf
2 bay leaves
Zest of 2 lemons (blanched and chopped)
2 garlic cloves, sliced
1 cup (240 ml) olive oil
2 tsp (10 ml) sea salt
1½ tsp (8 ml) black pepper
1 tbs (15 ml) caraway seeds

Method

Take all the herbs and lightly chop them together, toast the black pepper and the caraway seeds in a pan. Season the pork with all of the ingredients and marinate for 3 to 4 days ideally, but at least overnight. Before roasting, remove the herbs.

Set the EGG for indirect cooking with the convEGGtor at 325°F/163°C.



Slice the pork into the desired serving size, and roast on the EGG for 30 to 45 minutes, turning about every 10 minutes. A few damp sage and rosemary sprigs added to the charcoal at this point will add to the taste of the pork.

Roasted Butternut Pumpkin

Butternut pumpkin, when caramelized in the EGG, is sweet and savory with a subtle, smoky flavor.

One butternut pumpkin
Olive oil
Salt and pepper

Method

Set the EGG for indirect cooking with the convEGGtor at 400°F/204°C.

Cut the neck off of the pumpkin and use the round base of the pumpkin for roasting in the EGG; the rest you will use to make pickled pumpkin and pumpkin puree (scan the QR code below). Slice the base into ½ in (12 mm) rounds. Rub the tops of the rounds with a little bit of olive oil; season with salt and pepper. Place on the cooking grid and roast for 45 minutes until nice and roasted ... be careful not to overcook them.



Scan the QR for Chef Paul Froggatt's Pickled Pumpkin, Caramelized Pineapple and Sage-Infused Pork Jus side dishes

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.



76in / 1.9m Custom Cooking Island



60in / 1.5m Custom Cooking Island

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. 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.

Pjotr Rentinck Restaurant DeVijfdeSmaak

*When it comes to amazing taste,
no other cooker compares.*

For many top chefs in highly acclaimed restaurants around the world, the EGG is considered a “must have” piece of culinary equipment. So it’s no surprise that once he learned about the Big Green Egg, it didn’t take long for Pjotr Rentinck, head chef and owner of Restaurant DeVijfdeSmaak in the Netherlands, to not only enjoy the results but to also discover its added value.

“I was immediately impressed by the convenience of the Big Green Egg, in particular the Mini,” relates Pjotr. This chef was so enthusiastic that he purchased a Mini EGG with his own savings and set it up at the restaurant where he worked at the time. “I love the Mini because its compact size makes it easy to handle and it doesn’t take up much space. As with the larger EGGs, the temperature control is very accurate and it does not produce much smoke.”

When Pjotr became a freelance chef in 2008, he took his Mini with him, and for the next 10 years, this Big Green Egg was a faithful servant to the restaurant kitchens Pjotr worked in, where it was used on a daily basis to grill fish, meat and vegetables.

After many years of intensive use, Pjotr replaced his Mini EGG with a new MiniMaxEGG, “because the MiniMax grid has a larger surface area and it comes with its own Carrier, which is a plus. This makes it easy to move the MiniMax, which is particularly useful for taking the EGG to outdoor events. The other day I prepared beef that was smoked to perfection. For me, it’s all about the added flavour. When it comes to taste, other grills can’t compare. Ribeye, scallops, duck and vegetables are all cooked at DeVijfdeSmaak on the Big Green Egg... the results are absolutely delicious!”

And what happened to the Mini? Pjotr now has it at home, where it is still as active as ever, but enjoying a less-traveled retirement!

*After years
of intensive use,
Pjotr replaced his Mini
with a MiniMaxEGG,
“because the MiniMax
grid has a larger surface
area and it comes with
its own Carrier,
which is a plus.”*



TAKING THE ULTIMATE COOKING EXPERIENCE WITH YOU!

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. An optional Carrier is now available specifically for the Mini as well.



THE MOST PORTABLE EGGS EVER

The 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, tailgating, vacations, boating and campfire meals, with a compact size that is perfect for grilling on balconies or in a parking space at a sports stadium. But don't let size fool you ... these little performers will produce ribs, burgers and steaks with all the legendary Big Green Egg flavor you have come to love on 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!

Jeremy Charles Raymonds Restaurant

I love working with the EGG, fresh local ingredients and simple techniques.

Newfoundland and Labrador, Canada's most northeasterly province, is blessed to have access to some of the best seafood, wild game and produce in the world. Having such bounty right at his doorstep has inspired Jeremy Charles, Executive Chef at Raymonds Restaurant in St. John's, Newfoundland, to follow a truly sustainable approach to dining ... sourcing ingredients from local purveyors or directly from the land and sea.

"I grew up in fishing communities," reminisces Jeremy, "and that means I grew up eating a lot of fresh codfish, root vegetables and traditional Newfoundland flavors. I spent a lot of my childhood in my grandmother's kitchen and at our summer home. We would cook and work together in her garden ... this left me with many great memories and planted the inspiration to become a chef."

"I've always loved being around food and working with my hands. I'm an avid fly fisherman and I tie my own flies ... this area has some of the best fly fishing in the world. I spend a lot of my time hunting and foraging what the land and the sea have to offer – berries, partridges, moose, rabbits ... and of course the cod. Newfoundland is really a magical place, so wild and so untouched."

"In the past, typical Newfoundland cuisine was considered peasant style, with a lot of fish, hard tack and salt pork ... dishes that came from necessity and were sustenance for fishermen who were out on the ocean for weeks on end," says Jeremy. "There was never anything particularly gourmet about it."

But with cuisine that is credited with putting Newfoundland on the culinary map, Chef Jeremy and his culinary team now rely on their Big Green Egg to create dishes with a contemporary spin on traditional Newfoundland fare. "I really love how flexible the EGG is ... having a Big Green Egg at Raymonds is a dream come true! A majority of our wild game is prepared on the EGG, along with seafood and vegetables ... they are lovely coming off, with the perfect char and a light smoky aroma. I love working with the EGG, fresh local ingredients and simple techniques. And there is no better way to cook than with natural charcoal... nothing can compare to it."



I grew up in fishing communities and that means I grew up eating a lot of fresh codfish, root vegetables and traditional Newfoundland flavors.

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



NEWFOUNDLAND MOOSE STEW



In the absence of a moose, elk or beef may be substituted.

Ingredients

One 2 lb (900 g) moose or sirloin tip roast
6 sprigs thyme
2 bay leaves
Zest of 1 lemon and 1 orange
12 oz (340 g) applewood-smoked bacon, cut into small strips (about 14 slices)
2 cups (480 ml) each of diced carrots, celery and onions
Kosher salt and freshly ground black pepper
1 tbsp (15 ml) minced garlic
2 tbsp (30 ml) all-purpose flour
Four 12 oz (360 ml) bottles lager
1 tsp (5 ml) ground coriander
9 cups (2.1 L) water
3 cups (710 ml) diced russet potatoes
2 cups (480 ml) diced Roma tomatoes
2 tbsp (30 ml) freshly squeezed lemon juice
¼ cup (60 ml) freshly squeezed orange juice
¼ cup (60 ml) unsalted butter
½ cup (120 ml) frozen peas
½ cup (120 ml) thinly sliced fresh chives

Set the EGG for direct cooking without the convEGGtor at 500°F/260°C. Place the Dutch Oven on the grid to preheat for 10 minutes.

Trim the meat, cut into bite-sized cubes and set aside. To make a seasoning sachet, put the thyme, bay leaves, lemon zest and orange zest on a small piece of cheesecloth, pull up the sides and tie with string. Set aside. Add the bacon to the Dutch Oven and cook for 6 minutes or until crisp. Transfer the bacon to a plate lined with paper towels and set aside. Reserve the bacon fat in the Dutch Oven.

Add the carrots, celery and onions to the Dutch Oven and cook until caramelized and golden brown in color. Remove the vegetables with a slotted spoon and place them in a small bowl.

Allow the Dutch Oven to reheat for about 2 minutes. Season the meat with salt and pepper and add to the Dutch Oven. Sear on all sides for about 10 minutes, or until brown. Add the garlic and cook for one minute, then add the flour and stir. Slowly add the lager, one bottle at a time. Add the reserved sachet and bacon and the coriander and stir well. Cover the Dutch Oven and simmer for 30 minutes.

Reduce the heat to 300°F/149°C. After 30 minutes, add 3 cups of water, cover the Dutch Oven and simmer for 30 minutes. Add 3 more cups of water, cover and simmer for 15 more minutes. Add 1 more cup of water, cover and simmer for another 15 minutes. Add the potatoes, tomatoes and reserved carrots, celery and onions. Add the remaining 2 cups of water, cover and simmer for another 30 minutes. Remove the Dutch Oven from the heat; discard the sachet and add the lemon juice, orange juice, butter, peas and chives. Season with salt and pepper. Serve immediately.

Scan to view the
Big Green Egg Dutch
Oven Publication



Melissa Cookston

The Winningest Woman in Barbecue



After years on the competition trail, Melissa brought her championship flavor back to her community, opening the Memphis BBQ Co. in Horn Lake, Mississippi. She followed up the restaurant's success with locations in Fayetteville, North Carolina and Dunwoody, Georgia.

Pitmaster Melissa Cookston's passion for barbecue grew from a childhood in Mississippi spent around pit-fire grills and Southern Delta cooking. Her earliest – and fondest – memories include eating pulled pork sandwiches with her grandfather and making a two hour drive to Tennessee whenever her mother got a craving for Memphis-style ribs. You could say that BBQ is in her genes!

"When my husband, Pete, and I started dating he made the mistake of taking me to a barbecue competition. I was instantly captivated by the whole hog contest," remembers Cookston. Merging her interest in barbecue with her ultra-competitive nature, she decided to take on the challenge as a competitor on the male-dominated barbecue contest circuit.

"No one really treated me any differently," says Cookston. "I was just one of the guys hanging out and cooking barbecue. Pete and I entered a few contests and we did really well. There was a lot of trial and error, but once I got my timing down everything else just fell into place."

For the next ten years, she competed in a few contests a year until she entered the barbecue circuit fulltime in 2007, and success followed. Melissa Cookston is the only female Barbecue World Champion, and is known as the "Winningest Woman in Barbecue." Between 2010 and 2012, Melissa's "Yazoo's Delta Q" won three consecutive whole hog titles at the Memphis in May World Championship Barbecue Cooking Contest, and also took home two grand championship titles. "I just preach the gospel of barbecue," Cookston says. "I do what I love."

Cookston shared some of her favorite competition recipes in her first cookbook, "Smokin' in the Boys' Room," while her new book, "Smoking Hot in the South" is more about grilling and baking. "I really wrote this for the backyard cooks. There are a lot of southern ingredients and we use them in very unusual ways; the recipes in this book are my interpretation of 'New Southern' cooking."

"The Big Green Egg was obviously my first choice for the recipes ... with the Big Green Egg I can cook just about anything – pizza with a green tomato sauce, smoked chicken and some truffle crema. I even baked a coconut cake, start to finish, on the EGG. I mean, that's just unheard of with any other grill. There is such an amazing variety of things you can create on the EGG ... which to me is right up my alley because I'm always trying to do something different, and the EGG never disappoints!"



Use the Dough Rolling Mat 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.



Scan the QR to learn more about Melissa Cookston and the Memphis BBQ Co.

GREEN TOMATO PIZZA WITH SMOKED CHICKEN AND TRUFFLE CREMA



stockpot over medium heat, heat the remaining olive oil, add the onion and cook until softened, 3 to 4 minutes. Then add the garlic and cook for 2 minutes. Core and chop the tomatoes and add them along with the salt, pepper, sugar, vinegar and red pepper. Cook for 5 minutes, then decrease the heat and simmer for 25 to 30 minutes, stirring occasionally, until the tomatoes are soft. Stir in the basil and oregano, then, using an immersion blender (or food processor), blend until smooth.

To make the truffle crema, whisk the crema and truffle oil together. Store covered in the refrigerator until needed.

When the dough has risen, place on a lightly floured Dough Rolling Mat and knead 4 or 5 times, then divide into 4 parts. Roll out each piece into a 10 in (25 cm) circle (the thinner the better).

To assemble, spoon ½ cup (120 ml) sauce onto each crust and spread with the bottom of a spoon. Lay fresh mozzarella cheese on the pizza, then sprinkle smoked chicken, red bell pepper and fresh corn kernels over the pizzas.

Set the EGG for indirect cooking with the convEGGtor at 600°F/316°C. Add a Pizza & Baking Stone. Dust a Pizza Peel with cornmeal, add a pizza, and slide onto the Stone for 5 to 6 minutes, or until the crust is browned and any cheese is melted. Remove and drizzle the Truffle Crema over the pizza, using a fork. Then sprinkle on the basil and serve.



In 2010 and 2012, Yazoo's Delta Q won the coveted Memphis in May World Championship Grand Champion Ring.

Recipe courtesy of "Smoking Hot in the South: New Grilling Recipes from the Winningest Woman in Barbecue," by Andrews McMeel. Photo courtesy of Stephanie Mullins.

Makes four (10 in / 25 cm) pizzas

Pizza Dough

1 cup (240 ml) warm water
1 tsp (5 ml) sugar
1 tsp (5 ml) active dry yeast
3 cups (710 ml) all-purpose flour
1½ tsp (8 ml) kosher salt
½ tsp (3 ml) dried Italian seasoning (optional)
2 tsp (10 ml) olive oil, divided

Green Tomato Pizza Sauce

2 tbsp (30 ml) olive oil
5 medium green tomatoes
½ cup (120 ml) thinly sliced sweet or white onion
2 cloves garlic, minced
1 tsp (5 ml) kosher salt
½ tsp (3 ml) freshly ground black pepper
1 tsp (5 ml) sugar
1 tbsp (15 ml) white vinegar
2 tsp (10 ml) hot red pepper flakes
¼ cup (60 ml) fresh basil leaves, roughly chopped
1 tsp (5 ml) diced fresh oregano

Truffle Crema

½ cup (120 ml) crema
1½ tsp (8 ml) white truffle olive oil

Toppings

8 oz (227 g) smoked chicken, pulled
½ red bell pepper, slivered
8 oz (227 g) fresh mozzarella cheese, cut into thin slices
2 tbsp (30 ml) fresh corn kernels (drain well if using canned)
4 or 5 fresh basil leaves, lightly chopped

Method

Run warm water until it is around 110°F/43°C, then measure 1 cup (240 ml) into a small bowl. Add the sugar and whisk, then sprinkle in the yeast and let sit until it blooms, 5 to 10 minutes.

With a stand mixer, mix together the flour, salt and Italian seasoning. Pour in the water/yeast and blend on low speed until combined. Add 1 tsp (5ml) of the olive oil and continue to blend until a dough forms, then keep mixing for 5 or 6 minutes. Lightly flour a Dough Rolling Mat, dump the dough onto it, and form into a ball. Drizzle the remaining teaspoon of olive oil into a large mixing bowl to coat the inside of the bowl. Transfer the dough ball to the bowl, cover with a damp towel, and let rise until it doubles in size, about 1½ hours.

While the dough is rising, prepare the sauce. Use 1 tsp (5 ml) of the olive oil to lightly oil the green tomatoes and char on the EGG, then set aside. In a small

THE ART OF THE PERFECT PIZZA

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



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

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!



The sharp, stainless steel Traditional Pizza Wheel and Rockin' Pizza Cutter (below) 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.

David Rose – The Biker Chef



Chef David “Big Swole” Rose is a modern version of the Renaissance man. He is a biker, cigar aficionado, clothing designer, food columnist, summa cum laude graduate of Le Cordon Bleu Culinary College ... and Big Green Egg devotee.

This “biker chef,” as he has become known, is well versed in the culinary arts, with proficiency in French, Southern, Jamaican, Italian, Japanese and Spanish cuisines. “My passion is educating people and exposing them to new things. Education through entertainment is my motto,” says David.

“I come from a very large Jamaican family ... my mom is one of thirteen children, and I’m one of eight. After my parents emigrated from Jamaica, they both worked as chefs, and I remember going to work with them at a very young age and being amazed at the diversity in flavors and the different techniques by which food could be prepared.”

“Holiday dinners for us were more than meals ... they were events,” reminisces David. “At the family pot lucks I learned so much about flavor profiles and textures that to this day have influenced me as a chef.”

“Growing up in New Jersey, I had a lot of Jewish, Italian, French, Indian and Korean friends, and I loved trying all of the different foods when I’d visit their homes ... Korean pancakes, brioche, gnocchi with clam sauce ... I had my first experience eating foie gras when I was nine years old. I’ve always been an adventurous eater, but it wasn’t until much later that I decided to turn my passion into my profession.”

As the face of Harley-Davidson’s Iron Elite Campaign, which celebrates the history of African-American Harley-Davidson® bikers, Big Swole’s persona and motorcycle are recognized internationally in the motorcycle community. “While traveling for Harley-Davidson,” says David, “I started thinking that it would be really cool if there was a way to encompass all of my passions, all my likes, all my hobbies under one umbrella. I saw the vision, and created my own culinary events based around bikes, cigars and the Big Green Egg.”

“The Big Green Egg is so versatile ... and the craftsmanship and design of this product absolutely can’t be beat. The EGG is very forgiving and so easy to use, which makes grilling, roasting and smoking approachable for the novice. I make all of the traditional standards ... with my own twist, of course. I like to take conventional and stand it on its head.”



Cast Iron Cooking Grids deliver perfectly seared steaks, meats and seafood.



GRILLED DUCK BREAST WITH APPLE BRANDY GLAZE

Paired with Chorizo-Sage Cornbread Stuffing and Cranberry Orange Sauce

Chorizo-Sage Cornbread Stuffing

2 chorizo sausage links, meat removed from the casing
2 tbsp (30 ml) parsley, chopped
3 sage leaves, chopped
1½ cups (360 ml) dried cornbread (fresh or bagged)
¾ cup (180 ml) chicken stock
1½ tbsp (22 ml) extra virgin olive oil
1 whole diced shallot or ¼ cup (60 ml) small diced yellow sweet onion
Salt and pepper, to taste

Method

Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Add olive oil to a Stir-fry & Paella Pan, add chorizo and stir occasionally until cooked through. Add shallot, brown until golden. Add chicken stock and bring to a boil.

Remove the Pan from the EGG, fold in cornbread, chopped parsley and chopped sage until well incorporated, and cornbread stuffing is moist. Season to taste with salt and pepper. Allow cornbread-sage stuffing to cool before stuffing duck breasts.

Apple Brandy Glaze

½ cup (120 ml) apple brandy
1 cup (240 ml) apple juice
2 tbsp (30 ml) sugar

Method

Pour all ingredients into a Stir-fry & Paella Pan, whisk together and bring to a boil. Reduce heat to 300°F/149°C; simmer until sauce forms a glaze consistency, about 20 minutes. Remove glaze from the EGG, allow glaze to cool.

Cranberry Orange Sauce

1 cup (240 ml) fresh or frozen cranberries
1 cup (240 ml) triple sec
4 tbsp (60 ml) sugar
Zest and juice of one medium orange

Method

In a Stir-fry & Paella Pan, combine triple sec, sugar, orange juice and zest; bring to a boil. Add cranberries and cook until cranberries start to pop. Reduce heat to 300°F/149°C, until cranberry-orange sauce turns to sauce/glaze consistency; check for desired sauce sweetness at this point.

Duck Breast

4 duck breasts
2 tbsp (30 ml) salt
2 tbsp (30 ml) black pepper
2 tbsp (30 ml) paprika



Method

Set the EGG for direct cooking without the convEGGtor at 375°F/191°C.

Using a small knife cut a small pocket in each duck breasts, making sure that the pocket goes all the way through the middle of the breast to the other end; do not butterfly the breast. Gently stuff 2 to 4 tbsp (30 to 60 ml) of the chorizo stuffing into each duck breast.

Season both sides of the duck with salt, black pepper and paprika. Grill stuffed duck breast, fat side down first, for 8 to 10 minutes on each side until golden brown.

Liberal brush glaze on each side of the duck with Apple Brandy Glaze. Let rest on the cutting board for 5 to 7 minutes before cutting; this will allow the juices to distribute evenly and give the duck a resting temperature of 140-145°F/60-63°C for medium doneness. Slice duck breast into ¾ in/2 cm medallions. Serve immediately.

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.



SCAN THE QR
TO LEARN MORE
ABOUT DAVID ROSE



Robert Gerstenecker

*From Easy-Bake Oven to
Master on the EGG*

From humble roots do great trees grow, and Robert Gerstenecker, executive chef at the Big Green Egg Culinary Partner Four Seasons Hotel Atlanta, says he's old enough now to laugh about the story that seems to follow him everywhere – that his first cooking was done on an Easy-Bake® Oven at age six, in his parents' house on a farm outside Toronto! "I think I've advanced enough to live that one down – but still enjoy the memory," he says. "It's just one of many great memories of growing up on a farm, the youngest of four boys, and being happy in the kitchen or garden with my mother."

After receiving his diploma in culinary arts from George Brown College, Gerstenecker earned a coveted internship with the Four Seasons Hotel in Toronto, starting his career baking on the nighttime shift, later moving into pastry duties. He's been with the Four Seasons group for 26 years now, 12 in Atlanta, where he and his multi-cultural staff – "I tend to hire people who love and can cook very flavorful food" – create dishes that are Indian, Somalian, Jamaican and Russian. Robert's parents came from Bavaria, in southern Germany, and he grew up eating dishes with a lot of herbs, spices and deep flavors – goulash, for example. The Four Seasons' fifth-floor rooftop patio gave Robert the perfect place to return to his roots, albeit on a smaller scale. Every year he plants a garden to grow fresh herbs and vegetables, many of which make their way into his recipes created for cooking on the EGGs he keeps on the rooftop patio.

"I fell in love with the Big Green Egg the first time I cooked on it. There's almost nothing that you can't cook on an EGG – and make it better. One of my favorites is lamb – I grill it first, then add some hay from my farm and make it 'hay basket lamb.' Or snapper that is dressed with lemon slices inside and tea leaves outside before we give it a salt crust, and then serve it in a beautiful coconut broth. Short of taking guests to my own small farm, cooking outside on my EGGs is the best way I know to share my own and my team's passion for farming, for fresh, just-picked ingredients and for a technique that delivers flavor to the food exactly the way I want it to. I can always count on my EGG for that."

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.

CHICKEN AND SHRIMP PAELLA



Celebrating EGGcellence

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

Award-winning chefs are enhancing their customers’ culinary experiences and expanding their menus by adding the unique versatility of the Big Green Egg to 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. Check the full list at BigGreenEgg.com/culinarypartners and make plans to get out and experience their creations yourself!

Selected Culinary Partners from Around the World

Richard Turner, Hawksmoor Restaurants,
London and Manchester, England

Jeremy Charles, Raymonds Restaurant,
Newfoundland, Canada

Robert Gerstenecker, Four Seasons Hotel,
Atlanta, Georgia

Caroline McCann, Braeside Meat Market,
Johannesburg, South Africa

Pjotr Rentinck, Restaurant DeVijfdeSmaak,
Koog aan de Zaan, the Netherlands

Kent Rathbun, The Kitchen at 6130,
Dallas, Texas

Paul Froggatt, Huka Lodge,
Taupo, New Zealand

Ricardo Soto, Sugo, Johns Creek, Georgia

Sasu Laukkonen, Chef & Sommelier,
Helsinki, Finland



Ingredients

15 large shrimp (feel free to add clams or mussels)
1 lb (450 g) chicken thighs
8 cups (1.9 L) chicken stock
1 pinch saffron
½ cup (120 ml) fresh parsley
2 to 3 tbsp (30 to 45 ml) fresh thyme
8 oz (225 g) chorizo sausages, sliced bite-size
3 garlic cloves, minced
1 large onion, diced
1 large bell pepper, diced
4 plum tomatoes, diced
4 tbsp (60 ml) tomato paste
½ tbsp (8 ml) paprika
1 cup (240 ml) olives, pitted and diced
3 cups (710 ml) calasparra rice
3 lemons, quartered

Method

Set the EGG for direct cooking without the convEGGtor at 500°F/260°C.

Peel shrimp, leaving on the tail. Lightly salt the chicken thighs and shrimp. Heat the chicken stock with saffron and herbs; keep hot but not boiling as you cook.

Coat the bottom of a Stir-Fry & Paella pan with olive oil. Add the pan to the cooking grid and brown the chorizo for 1 or 2 minutes; set aside. Brown the chicken for 2 to 3 minutes; set aside.

Sauté garlic, onion and bell pepper until softened, adding tomatoes shortly before the mixture is finished. Add the tomato paste, paprika and olives; stir in the chicken and chorizo. Add rice, mixing together and stirring one minute. When the rice is slightly translucent add enough chicken stock to cover the whole mixture and lower the EGG temperature to 375°F/191°C.

Stir a few times in the first 10 minutes, adding broth as necessary to keep the rice fully covered. After this let the paella sit and cook another 10-20 minutes, adding broth bit by bit to keep the rice submerged until the rice on the top is al dente. Stir the paella one last time and place the shrimp on top, turning over after 2 to 4 minutes to cook on the other side. Carefully remove the paella from the EGG, cover and let rest for 15-20 minutes. Garnish with lemon wedges. Serves 6 to 8.



LEARN MORE
ABOUT CULINARY
PARTNERS

Jim Thomlinson

The freshest seafood needs simple, exciting flavours ... this is where the EGG excels.



As founder of the critically acclaimed Prawnography pop-up seafood restaurant in London, England, Chef Jim Thomlinson is relishing his opportunity to bring the bounty of the coast to the city – a dream of his for a decade now. In an attention-grabbing fisherman’s hut with a six-foot wide prawn as the mascot, Chef Jim knows how to make a splash. But make no mistake, while Jim is known for his sense of humor, he is totally serious when it comes to food.

Jim’s passion for food started at a very young age, finding inspiration on weekly visits with his parents to the butcher shop, fishmonger and produce markets. Having formally served as the sous-chef at several Michelin-starred restaurants in England, his background and passion for fresh produce means his menus are constantly evolving ... and it’s not uncommon to find some dishes changing daily in response to produce he personally sources from his early morning market visits across London.

“It’s a joy to use a Big Green Egg, and it’s an essential part of the cooking plan at Prawnography; you could say it’s defined the menu! On a very practical level,” adds Jim,

“the EGG stays reliably hot at whatever temperature I need, and it imparts a really rich intensity and smoky characteristic to the seafood, which I feel can only be achieved by cooking on the EGG.”

Among the daily menu options are the signature 12-inch giant sea tiger prawns. Shrimp remoulade regularly tops the menu, along with huge sharing platters of Norwegian king crab with a variety of garnishes including Szechuan butter and preserved lemon curd. “We’ve had fun experimenting with different types of fish and a mixture of wood smoking chips. The freshest seafood needs nothing more than simple, exciting flavours ... this is where the EGG excels. The flavour and moisture are unbeatable.”

It’s a joy to use a Big Green Egg, and it’s an essential part of the cooking plan at Prawnography; you could say it’s defined the menu!

– Chef Jim Thomlinson





The Big Green Egg was at the top of Jim's "must have" list for the restaurant. In keeping with his creative style, Jim has created an intriguing new way to use the Vertical Chicken Roaster – as a stand for cooking and serving the Norwegian king crab!



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

Vertical roasters hold poultry – or king crab – upright during cooking for even browning and easier carving when done. The ceramic and folding roasters can also hold liquid such as fruit juice or beer to add flavor to the bird.



Matt Pittman – BBQ Nerd



Having EGGs with us on the competition circuit brings everyone together – we all have the same interests and everyone is having fun ...

“I’ve been cooking pretty much my entire life,” remembers Matt Pittman, pitmaster of Meat Church BBQ Competition Team. “My granny in Alabama cooked these huge southern meals that covered the whole table, and I was always in the kitchen with her trying to learn what she was doing. Everyone thought that I was going to become a chef and, while it’s not something I’ve ever done professionally, I’ve always enjoyed cooking and entertaining people.”

“We moved to Texas when I was 13, and in Texas it’s easy to fall in love with barbecue pretty quickly, especially brisket. In college I got into grilling, and then got curious about smoking meats. I do a lot of research and am self-taught ... I’m kind of a barbecue nerd.”

“Shortly after I started cooking barbecue, I bought my first Big Green Egg. I heard people talk about how versatile they were, and I was intrigued with using the natural lump charcoal instead of having to cook with gas,” says Matt. “To me, the essence of barbecue is very straightforward. Simple ingredients and meat cooked over wood. I started out cooking pork butt on it, then chicken, brisket and ribs ... all the cuts people try at first. Then I wondered what else could I do with my EGG, so I started baking cinnamon rolls, and I even made a pecan cobbler ... people thought I was crazy. I’ve never regretted buying that EGG for a single minute.”

“Eventually I tried bread and pizza ... I love pizza on the EGG. You get the wood-fire taste, and it’s a super interactive activity that’s fun for the whole family. I put a bunch of ingredients in bowls and my kids can put whatever they want on their pizza,

or you can have a bunch of friends over and everyone can make their own pizza with their favorite toppings.”

“I started travelling around to barbecue joints in central Texas, which I personally think has the best barbecue in the country. I met different pitmasters, ate their food and gained an appreciation for it ... and then I wanted to replicate it.”

Pittman eventually decided to enter barbecue competitions, and “Meat Church BBQ” was born. “Competitions are like a big family barbecue ... you meet so many people. My brother is generally my competition help, and sometimes I bring some friends. Having EGGs with us on the competition circuit brings everyone together – we all have the same interests and everyone is having fun ... barbecue is the great uniter.”

“I’m passionate about trying new things, and I like to be creative. You can cook anything on an EGG, so over time, one EGG became two, then three, and now I have four EGGs. Yeah, you might say that I’m a little addicted.”

EGGmitt™ BBQ Glove

The EGGmitt BBQ Glove prevents heat from entering the soft cotton inner layer. Extra long cuff for ultimate protection.



Heat-Resistant, Super-Flexible Silicone BBQ Mitt

The Silicone BBQ Mitt withstands extreme heat and features an FDA-approved, BPA-free silicone exterior and a soft, comfortable cuff and lining.



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 low and slow cook.



TEXAS-STYLE BRISKET



This brisket is wonderful alone or served with soft tortillas and taco toppings.

Ingredients

One 10 to 12 lb (4.5 to 5.5 kg) whole packer brisket (Choice or higher)

Brisket Rub

1 cup (240 ml) coarsely ground pepper
1 cup (240 ml) non-iodized salt
¼ cup (60 ml) granulated garlic
¼ cup (60 ml) onion powder
¼ cup (60 ml) paprika

Mix the rub ingredients in a large bowl. This mix will make more than you need for one brisket; store the remainder in an airtight container.

Trim the excess fat and silver skin from the brisket. Also, remove any “hard” pieces of fat as they will not render off during the cooking process. Trim the fat off the bottom of the brisket leaving only ¼ in (6 mm) fat. Apply rub to all sides of the meat liberally ... I mean liberally! Cover the brisket and place in the refrigerator to marinate overnight.

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

Place the brisket on the grid, fat-side down – this is my preference, but highly debated in the barbecue world. Fat-side up is fine if that is your preference, but fat down is what many competitors do as it gives you a much better presentation. When the meat reaches an internal temperature of 160°F/71°C, double wrap the brisket in non-waxed butcher paper or aluminum foil – this is what we call the Texas crutch. The bark will have formed nicely by this point.

Continue to smoke the brisket until the meat is “probe tender,” which means when you probe it there is no resistance ... think of a toothpick in a cake. Each piece of meat is different but this will likely be at an internal temperature of between 200-202°F/93-94°C. Remove the brisket from the EGG, wrap in a towel and place in a cooler for at least one hour. This will allow the juices to re-distribute in the meat. Unwrap the brisket and slice against the grain.

The convEGGtor® Indirect Convection System

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.



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 all across the globe compete in hundreds of sanctioned barbecue contests. From Sweden to San Diego 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 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 Big Green 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**



Vivian Howard: A Chef's Life

The EGG has made me the grill cook that I always thought I could be.

Born in Deep Run, North Carolina to tobacco and hog farming parents, Vivian Howard learned at an early age to appreciate the ebb and flow of eating what was fresh, and eating with the seasons. Still, it took many years and a start in the advertising business to convince her that a career in food was feasible.

"I was living in New York at the time," remembers Vivian. "I moved there to be a writer, and through several different career paths I ended up working in a restaurant as a server. Their concept was southern food with an African influence – I became really interested in the stories behind the food, and gaining a 'behind the scenes' look at restaurant work inspired me to become a food writer. I found that I really enjoyed the camaraderie of a restaurant kitchen ... I liked making things with my hands and it turned out I was good at it. I am probably better at cooking than I ever would have been at writing about food!"

In 2005, Vivian, and her now-husband Ben Knight, decided to return to Vivian's roots and open a "farm to fork" restaurant in the small town of Kinston, North Carolina. They opened Chef & the Farmer, serving healthy, natural, local foods. "Eastern North Carolina was formerly a thriving tobacco and textile business community, and then both industries left the region, which caused a lot of hardship in the area. Our goal was to be a part of rebuilding the region, with small family farms providing produce, protein and niche products. That's been our goal from the beginning ... we've always been about building the community. Now we are seeing young people coming back to the farms and growing more sustainable products – that's the most exciting and rewarding part of it."

"Along the way I discovered the Big Green Egg, and now we use the EGG both at home and in our R&D kitchen," says



Vivian Howard approached her childhood neighbor-turned-filmmaker, Cynthia Hill, about directing a documentary film series about Eastern North Carolina's food traditions. In its first two seasons, "A Chef's Life," which celebrates family, work and food, won a Peabody Award, a Daytime Emmy and was nominated for four James Beard Awards.

Vivian. "At home we do so much on the EGG and my focus is always on the ingredients. We'll grill something really quick like steaks, or we'll smoke a brisket or a pork shoulder. I especially enjoy cooking with fruit and making fruit savory ... this summer we grilled lots of peaches and tossed them with fresh watermelon for a fruit salsa to go with the pork shoulder."

"At first we were a bit intimidated by the EGG because it's such an impressive looking piece of equipment. You might think it requires a tremendous amount of skill to use, but it's infinitely easier than our old grill. I was never the one in my family to cook on the grill and now, more often than not, I am. The temperature is so easy to control and I can get to the cooking temperature I need very quickly ... the EGG has made me the grill cook that I always thought I could be. What I love the most is that the EGG encourages you to get outside and cook – there's nothing better than the whole family being outside ... playing in the yard, and cooking and dining together."

VIVIAN HOWARD'S BLUEBERRY BBQ CHICKEN



My Blue Q Sauce is inspired by typical Eastern North Carolina vinegar-based barbecue sauce. But we use a blueberry vinegar, so it's a little more balanced than you would typically find at a barbecue stand here.

Ingredients

1 to 3 lb (450 g to 1.4 kg) chicken – ask your butcher to butterfly or spatchcock your chicken by cutting the backbone and sternum out and flattening
2 tsp (10 ml) salt
1½ tsp (8 ml) black pepper

Blue Q Sauce

3 cups (710 ml) blueberries
2 cups (480 ml) apple cider vinegar
2 cups (480 ml) granulated sugar
1 tsp (5 ml) salt
One 3-inch cinnamon stick
1 bay leaf
¼ tsp (2 ml) chili flakes

Method

To make the Blue Q Sauce, begin by combining the blueberries and a little of the vinegar in a food processor. Pulse the berries just to break them up. You're not trying to achieve smooth berries at this point; you just want to get some blue juice flowing. In a Dutch oven or 4 quart (3.75 L) saucepan, combine all of the sauce ingredients. Bring to a simmer over medium heat and cook for one hour, covered. Give it a stir from time to time to avoid scorching the bottom.

Carefully transfer the sauce to a blender. Pull the little knob off the top of the lid and cover it with a dish towel to prevent

a mess! Blend the sauce to get it as smooth as you can, then strain it through a fine mesh strainer and transfer it back to your pan. Cook to reduce it by one-third. The Blue Q should coat the back of a spoon and be the viscosity of maple syrup. Refrigerate overnight to let things mellow out. This sauce will keep for months covered in the refrigerator.

30 minutes before you plan to cook it, bring the chicken to room temperature and season it thoroughly with 2 tsp (10 ml) salt and 1½ tsp (8 ml) black pepper.

Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Place the chicken skin-side up on the cooking grid and roast for 20 minutes, then begin basting with the blueberry sauce every 5 minutes for an additional 20 minutes of cooking. After 40 minutes total, turn the chicken over to caramelize the skin and baste the other side 10 more minutes. Using a thermometer, check the temperature of the thigh. Once it's at 165°F/74°C, remove the chicken from the EGG and douse the chicken in blueberry sauce; let rest for 10 minutes, then cut the chicken into 6 or 8 pieces and toss once more in sauce. Serve warm or at room temperature.



Custom Stainless Steel BBQ Tool Set

Great chefs demand the best tools, and this custom-designed hardworking set offers every grilling enthusiast the ultimate equipment to handle every cookout! Extra long stainless steel shafts keep heat safely at a distance, and contoured handles provide a comfortable and secure grip. Great gift idea too!

Available as a set of three (BBQ Tongs, Grill Spatula and Basting Brush) or as individual tools.



Silicone-Tipped BBQ Tongs

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



Professional Grade BBQ Tool Set

This 3-piece stainless steel barbecue tool set includes everything you need for your cookout! Stainless steel shafts keep heat safely at a distance, and solid wood handles provide a comfortable and secure grip. Set of three: BBQ Tongs, Grill Spatula and Basting Brush.

THE BIG GREEN EGG CULINARY CENTER

Tips and techniques



Hands-on and demonstration



SPARK YOUR CULINARY CREATIVITY!

From novice cooks to grilling EGGsperts, the impressive new Big Green Egg Culinary Center, located on the campus at the corporate headquarters in Atlanta, will expand your culinary knowledge and entice you with new recipes, techniques, ingredients and skills that you can easily use with your own Big Green Egg.

Offering hands-on courses and cooking demonstrations in addition to business and corporate team building events, the Culinary Center is known for offering guests cooking experiences that are engaging and fun ... everybody joins together for an interactive culinary experience and then celebrates with an incredible EGG meal!

Our experienced culinary staff, expert instructors and guest chefs will inform, amaze and guide you through a variety of exciting and interactive classes, including:

Corporate team building



Themed classes and events



- EGG 101, covering all of the basics for new EGG owners
- Hands-on and demonstration classes featuring a variety of culinary favorites
- Celebrity chef events and cookbook signings
- Themed classes, from holiday meals to tailgating tips
- Tips and techniques, including plank cooking, baking and special recipes
- Corporate team building and business events
- Birthdays and celebrations



- Culinary Center
- History of the Big Green Egg Museum
- Retail Showroom

3786 DeKalb Technology Parkway
Atlanta, Georgia 30340

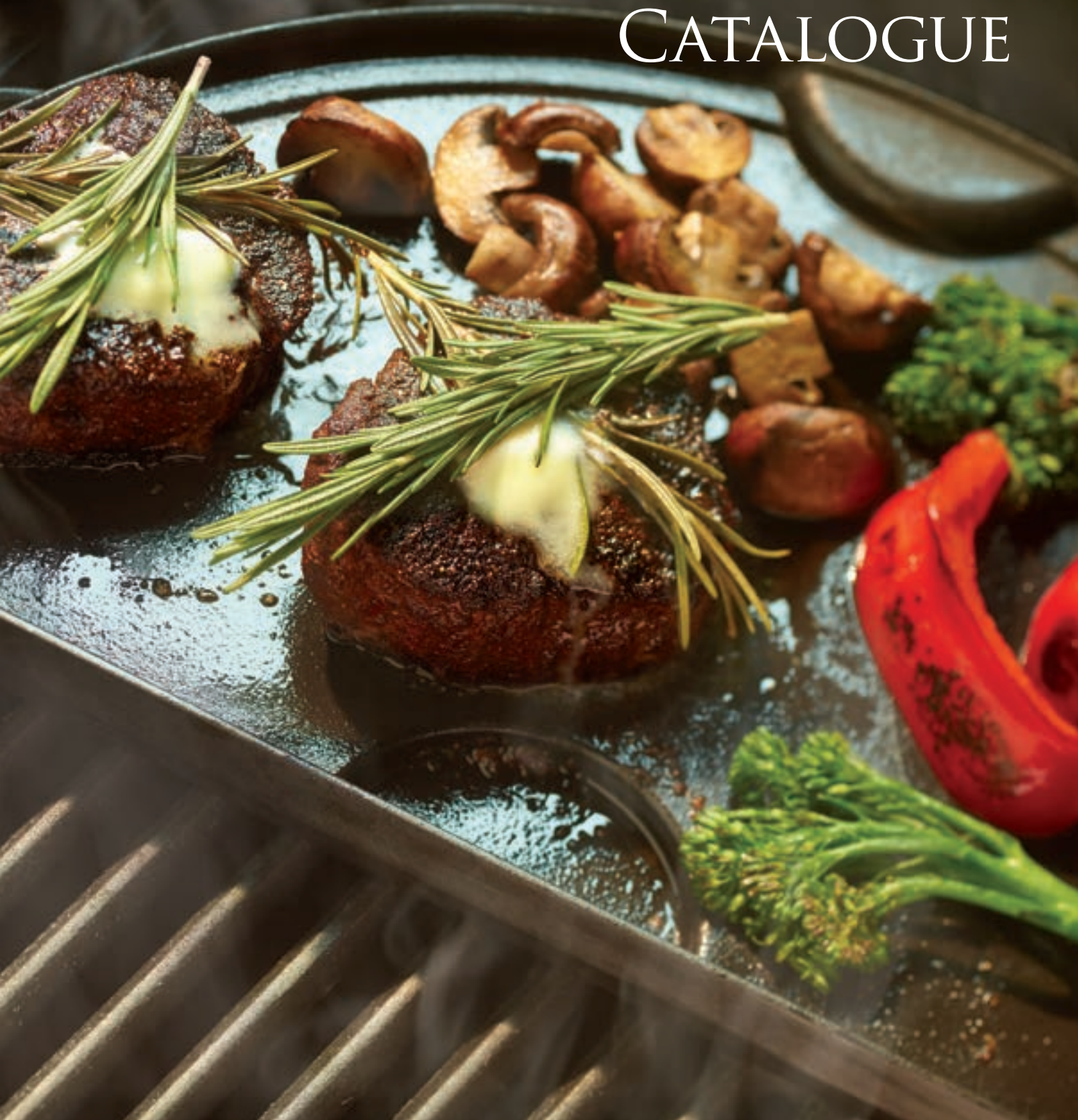


Learn More

Scan the QR or visit BigGreenEgg.com/culinary-center to see the full schedule of classes or join our mailing list. For information on private events, email cooking.academy@biggreenegg.com

Big Green Egg®

PRODUCT CATALOGUE



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

THE ULTIMATE GRILLING 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 weekend 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 MiniMaxEGG™ 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

CHARCOAL AND STARTERS



100% Natural Lump Charcoal

Big Green Egg Natural 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. Natural lump charcoal imparts a great flavor to foods with no chemical aftertaste ... you will see – and taste – the difference immediately.

Natural Lump Charcoal
20 lb / 9 kg bag – 390011
Natural Lump Charcoal
10 lb / 4.5 kg bag – 110503



LEARN MORE ABOUT NATURAL 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 – 101020

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– 101013



DR. BBQ'S COMPETITION-STYLE PULLED PORK



Ray Lampe Barbecue Hall of Fame Inductee

Ray Lampe, or as he is more commonly known around the world of grilling, "Dr. BBQ", has been barbecuing professionally for over twenty-five years and has accumulated an impressive list of accomplishments along the way ... he is an award-winning competitive BBQ cook, an acclaimed member of the American Royal Barbecue Hall of Fame, author of numerous cookbooks, including Flavorize, 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 – and the one constant in all of it is that he is the consummate Big Green Egg aficionado and ambassador!



Scan to view the Dr. BBQ Profile publication

This recipe is traditionally served with fluffy white buns layered with slaw.

1 whole bone-in pork butt, 7 to 8 lb (3 to 4 kg)
1 recipe Bonesmoker's Pork Injection
(see page 53)
1 cup (240 ml) barbecue rub
¼ cup (60 ml) apple juice

A half hour before you plan to cook, trim any excess fat from the pork butt, leaving the thick fat cap intact. Lay the pork on a platter fat side down and cover it loosely with plastic wrap to keep the injection from splattering.

Using a Stainless Steel Flavor Injector, inject the roast through the plastic wrap in a grid pattern at 1 in (2.5 cm) intervals and about 1 in (2.5 cm) deep, squeezing about 1 tbsp (15 ml) of liquid into each hole. Flip the roast over and repeat the process until the liquid has all been used. Remove the plastic wrap and dry the outside of the pork with paper towels. Season liberally on all sides with the rub, skipping the fat cap.

Set the EGG for indirect cooking with the convEGGtor at 275°F/135°C using a combination of hickory and cherry wood for flavor. Put the butt in the EGG fat side down and cook for 6 to 8 hours, until it reaches an internal temperature of 160°F/73°C.

Recipe adapted from *Flavorize: Great Marinades, Injections, Brines, Rubs, and Glazes*, by Chronicle Books. Food photograph by Angie Mosier.

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 steel 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 – 116352

76 in / 1.9 m Cooking Island – XLarge EGG – 116369



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 – 116338

60 in / 1.5 m Cooking Island – XLarge EGG – 116345



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 – 116253
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 – 116260
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 – 116321
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 – 115713
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 – 114662

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 – 115638

Table Nest for XLarge EGG – 113238

Table Nest for Large EGG – 113214

Table Nest for Medium EGG – 113221



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® and Carriers

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 – 114723
- For XLarge EGG – 301079
- For Large EGG – 301000
- For Medium EGG – 302007
- For Small EGG – 301062
- For Mini EGG – 116451

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 – 114730
- Nest Handler for XLarge EGG – 302083

- Nest Handler for Large EGG – 301086

- Nest Handler for Medium EGG – 302076



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 – 301048

- EGG Mates for Large EGG – 301031

- EGG Mates for Medium EGG – 301055

- EGG Mates for Small EGG – 114563

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 – 115454
- For XLarge EGG – 115447
- For Large EGG – 115430

2-Slat Composite Mates

- For Large EGG – 115423
- For Medium EGG – 115416
- For Small EGG – 115409



EGG COVERS

Our Big Green Egg covers are made from a ventilated, heavy-duty material and feature the Big Green Egg logo and coordinating piping. The weatherproof fabric protects against fading from UV rays, and moving the cover off and on is easy with the convenient handle.



Premium Weatherproof Table Covers

- For XLarge EGG in a Big Green Egg Wood Table – 117182
- For Large EGG in a Big Green Egg Wood Table – 117175

Premium Weatherproof Nest Covers

The Nest covers fit all configurations of the EGG – with or without Mates or Handler.

- For XXLarge EGG – 117007
- For XLarge EGG – 116994
- For Large EGG – 116987
- For Medium EGG – 116970
- For Small EGG – 116963
- For MiniMax EGG – 116956
- For Mini EGG – 116949



Dome Covers for Built-In Outdoor Kitchens

- For XLarge EGG – 116932
- For Large EGG – 116925

Premium Weatherproof Island Covers

- For XLarge or Large EGGs in a 76 in / 1.9 m Cooking Island - 117199

- For XLarge or Large EGGs in a 60 in / 1.5 m Cooking Island - 116918



SMOKING WOODS AND 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 – 113962 (Chips), 114617 (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 – 113979 (Chips)

Hickory Chips and Chunks Enhance any red meat such as brisket or pork shoulder, as well as turkey and chicken – 113986 (Chips), 114624 (Chunks)

Mesquite Chunks add a tangy smoke flavor and are best suited for large cuts of beef such as brisket – 114631 (Chunks)

Pecan Chips add a rich, mellow flavor to chicken and fish, and gives poultry a golden brown skin that enhances any holiday feast – 113993 (Chips)

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



PLANK-ROASTED PEARS WITH BLUE CHEESE

Whether you serve these over dressed greens as a salad, on their own with a bold red wine as an appetizer, or as a sweet-savory dessert with a glass of port, you'll savor the extra flavor that plank-roasting over charcoal gives this mild fruit. Serves 4

Ingredients

2 cedar or alder grilling planks, soaked in water for an hour
4 large, ripe Anjou or Bartlett pears
2 tbsp (30 ml) unsalted butter, melted
2 tbsp (30 ml) wildflower or other amber honey
½ cup (120 ml) crumbled blue cheese, such as Maytag or Point Reyes
Fresh thyme sprigs for garnish

Method

Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Cut the pears in half lengthwise, leaving the stems intact. Using a sturdy teaspoon or a melon baller, remove the core from each half. Place the pear halves on a baking sheet, cut side up.

In a bowl, mix the melted butter and honey. Brush the honey mixture over the cut surface of the pears. Sprinkle the pears with the crumbled blue cheese.

Place the planks on the cooking grid and close the lid. When the planks start to smoke and pop, after 3 to 5 minutes, open the lid and turn the planks over using a grill gripper. Quickly place the pear halves on the planks, cut side up. Cover and cook for 12 to 15 minutes, or until the pears are scorched around the edges. Garnish with thyme sprigs and serve.

Recipe © Karen Adler and Judith Fertig and used by permission of The Harvard Common Press. Photo courtesy: 25 Essentials: Techniques for Planking.



Scan to view the Big Green Egg Plank Cooking Publication

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.

Western Red Cedar Grilling Planks offer a robust, woody flavor to fish, beef and other grilling favorites – 116307

Northwest Alder Grilling Planks impart a subtle, smoky finish to fish, chicken and vegetables – 116291

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 – 114839



Instant Read Digital Food Thermometer

Highest accuracy readout of the internal temperature of foods – 112002



“Quick Read” Food Thermometer

Small, convenient digital thermometer fits in your pocket – 101044



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.



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 – 116383



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 – 110831 (US), 116499 (EU), 116482 (UK)



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 – 117250

Traditional Thermometers

Chef's Grade – EZ-Read Thermometer

Gives a quick reading when inserted into hot food for just a few seconds – 201218



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 – 100016

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 – 401274

Fits the XXLarge, XLarge and Large EGGs
Diameter 14 in / 36 cm – 401014

Fits the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs
Diameter 12 in / 30 cm – 401007



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) – 112750



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 – 002389

Fits the XXLarge, XLarge and Large EGGs
Diameter 16 in / 41 cm – 002396

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 – 114419

For XL Large EGG – 401052

For Large EGG – 401021

For Medium EGG – 401038

For Small EGG – 401045

For MiniMax EGG – 116604

For Mini EGG – 114341



POUND CAKE WITH STRAWBERRIES & BERRY COULIS



This is the perfect dessert to make when strawberries and raspberries are fresh and plentiful. The coulis is a thick, strained fruit sauce and joins the macerated berries on top of the cake. The coulis is also delicious served over ice cream with fresh berries.

Pound Cake

1 cup (240 ml) unsalted butter,
at room temperature
3 cups (710 ml) granulated sugar
6 large eggs
3 cups (710 ml) cake flour
¼ tsp (1.2 ml) table salt
¼ tsp (1.2 ml) baking soda
1 cup (240 ml) plain yogurt
2 tsp (10 ml) vanilla extract

Strawberry-Raspberry Coulis

1 lb (455 g) fresh strawberries,
hulled and quartered
1 cup (240 ml) raspberries,
fresh or frozen
1 cup (240 ml) granulated sugar
2 tbsp (30 ml) freshly squeezed
lemon juice

Whipped Cream

1 cup (240 ml) heavy cream
½ cup (120 ml) confectioners' sugar
½ tsp (3 ml) vanilla extract

Method

Set the EGG for indirect cooking with the convEGGtor at 325°F/163°C.

To make the pound cake, in a large bowl using an electric mixer, cream the butter and sugar for 3 to 5 minutes. Add the eggs, one at a time with the mixer on low. Blend until the eggs are completely incorporated. Mix the flour, salt and

baking soda in a separate bowl. With the mixer on low, add the yogurt and the flour mixture, alternately, until both are completely incorporated. Add the vanilla and continue mixing for 15 seconds.

Pour the batter into an oiled and floured loaf pan and place the pan in the EGG. Bake for one hour or until an inserted toothpick comes out clean.

To make the coulis, using a small paring knife, quarter the strawberries and place them in a small bowl with the raspberries. Add the sugar and lemon juice. Using a spoon, toss the strawberries and raspberries in the sugar. Place half of the strawberries and raspberries in the bowl of a blender or food processor fitted with the steel blade and refrigerate the other half. Puree the berries in the blender for 3 minutes on high. Strain the coulis into a small bowl.

To make the whipped cream, using a whisk or electric mixer, beat the cream, confectioners' sugar and vanilla for 5 minutes, or until light and fluffy.

To assemble, place a slice of cake on each plate. Top with the macerated strawberries and raspberries, spoon the coulis over the berries, and top with the whipped cream. Serves 6 to 8.

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

Above: 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 – 114198

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 – 114204



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 – 114181

Personal Size Calzone Press – 114174



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 – 114143



LEARN MORE
ABOUT PIZZA ON
THE EGG

PROSCIUTTO, FIG AND GOAT CHEESE PIZZA



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 used one. "I love the versatility of my Big Green Egg... I can bake a beautiful pizza with fresh ingredients for an appetizer, move on to lamb for the main course and finish with bananas foster for dessert."

Ingredients

Pizza dough (see page 21)
6 large slices prosciutto (roughly chopped)
1 cup (240 ml) fig preserves
1 shallot (sliced)
1 clove garlic (chopped)
6 oz (170 g) goat cheese
1 cup (240 ml) arugula
Corn meal

Method

Set the EGG for indirect cooking with a convEGGtor and Pizza & Baking Stone at 600°F/316°C.

Roll or form dough into a circle and place on a Pizza Peel that has been lightly dusted with corn meal.

Spread fig preserves on top of pizza; top with shallot and garlic. Top with lumps of goat cheese and prosciutto slices.

Sprinkle corn meal onto the Pizza & Baking Stone and then move the pizza to the stone. Bake for 6 to 8 minutes or until the crust is golden and cheese is melted. Top with fresh arugula. Enjoy!!

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 – 114136



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 – 114150

Dough Rolling Mat



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

SPECIALTY COOKWARE



Perforated Grill Wok

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

Works with the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – 002068

Mini Burger “Slider” 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, Large and Large EGGs – 002105



Expandable Flexi Basket

Conforms to the shape of seafood, meats and vegetables and holds the food securely for easy cooking and turning. Fits the XXLarge, XLarge and Large EGGs – 002112



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 – 002167



Vertical Poultry Roasters

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



Folding Stainless Steel Beer Can Chicken Roaster

For XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – 002099

Vertical Chicken Roaster
For XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – 112415

Vertical Turkey Roaster
For XXLarge, XLarge, Large and Medium EGGs – 112484



Sittin' Chicken™ Ceramic Roaster

For XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – 201249



Sittin' Turkey™ Ceramic Roaster

For XXLarge, XLarge, Large and Medium EGGs – 301017

RICKY'S CAST IRON ANCHO CHILE ESPRESSO FILET MIGNON



Ingredients

Four 1¼ in (3 cm) thick
filet mignon steaks
8 sprigs fresh rosemary
4 tbsp (60 ml) butter
Extra virgin olive oil

Espresso Rub

2 tbsp (30 ml) ground espresso
2 tbsp (30 ml) ancho chile powder
1 tbsp (15 ml) paprika
1 tbsp (15 ml) brown sugar
2 tsp (10 ml) garlic salt
½ tsp (3 ml) kosher salt
½ tsp (3 ml) ground ginger
½ tsp (3 ml) dried oregano
½ tsp (3 ml) mustard powder
½ tsp (3 ml) black pepper
½ tsp (3 ml) cayenne pepper

Method

Brush each side of the steaks with oil and then season each side with salt and pepper. Cover each steak on all sides with espresso rub.

Set the EGG for direct cooking without the convEGGtor at 500°F/260°C. Place a Half Moon Plancha Griddle on the cooking grid to preheat. Once the Griddle is hot, add a few teaspoons of olive oil and let the oil heat up for about 2 minutes.

Place the steaks on the Griddle and sear for 2½ minutes, then flip the steaks twice more at 2½ minute intervals. Top each steak with ½ tbsp butter and a rosemary sprig; close down the top and bottom vents for the dwell stage; cook for another 2½ minutes. Remove the steaks from the Plancha Griddle and top with the remaining butter and rosemary sprigs. Tent with foil let rest for 10 minutes.

Ricky Woolstenhulme, Jr. Drummer, Lifehouse

The American rock band Lifehouse's smash debut album, No Name Face, launched them to global stardom in 2000, and their breakout single "Hanging by a Moment" was the year's single most played radio track. Over the next few years, Lifehouse built upon that initial success, and the group has now been making hit records together for 16 years. "We've been very fortunate to have our music connect so strongly with people," says Ricky Woolstenhulme, drummer for the band ... and Big Green Egg aficionado!

"In addition to music, cooking is actually a massive part of my life. I've always been into cooking, and traveling the world with my band has allowed me to try all types of food. I "tour manage" the restaurants along the way ... I pick cool restaurants to go to, then I recreate the recipes on the EGG to make them even better. Eventually I want to open a restaurant ... and do the cooking on EGGs, of course!"

"My wife and I have owned so many different smokers and grills, but then I got one EGG, and that led to a second one. When I'm not on tour, we cook on the EGG seven nights a week, and sometimes even twice a day! We are kind of obsessed, and I love to share recipes and pictures. Lifehouse fans know all about my cooking on the EGG, and they can see my food photos all over social media!"

"With the EGG, I love having the option of grilling with direct flame when simply doing burgers or steaks, but also being able to use it as a convection oven for more gourmet results ... we use it to cook just about everything that we used to do in the oven, like our habenero-glazed meatloaf. It is so easy to translate all of your favorite recipes to the EGG – but with better results!"

"My big life struggle now is figuring out how to get a bunch of EGGs on the tour bus!"

Heavy Duty, Cast Iron Half-Moon Plancha Griddle

The dual-sided design is ideal for searing meats and seafood, sautéing vegetables, grilling sandwiches and cooking breakfast favorites ... use the flat side for pancakes and eggs, the ridged side for sausage and bacon. The Plancha Griddle, with convenient handles, can be used individually or in pairs.

For XXL Large and XL Large EGGs – 116406
For XXL Large, XL Large and Large EGGs – 104090



SPECIALTY COOKWARE

Anodized Aluminum Roasting & Drip Pans

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

Round Drip Pan – 117403
Diameter 9 in / 23 cm

Rectangular Drip Pan – 117397
13 in x 9 in / 33 cm x 23 cm



Rib and Roast Racks

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



Large Rib and Roast Rack
Works with XXLarge, XLarge and Large EGGs – 112460



Small Rib and Roast Rack
Works with XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – 112477



Perforated Grids

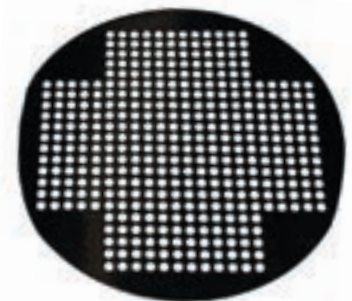
The perforated grids allow heat and flavor to reach the food and make it easy to cook fish or small foods like mushrooms, asparagus, shrimp or scallops that might fall through the standard cooking grids. The half-moon grid leaves half of your cooking space available for direct heat.

Round Perforated Cooking Grids
Diameter 16 in / 41 cm – 201287
Diameter 13 in / 33 cm – 102010

Half Moon Perforated Cooking Grid
Diameter 16 in / 41 cm – 106056
Diameter 23 in / 58 cm – 116390

Rectangular Perforated Cooking Grids
16 x 12 in / 41 x 30 cm – 201294
11 x 7 in / 28 x 18 cm – 102027

Square Perforated Cooking Grid
12 x 12 in / 31 x 30 cm – 102003





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.

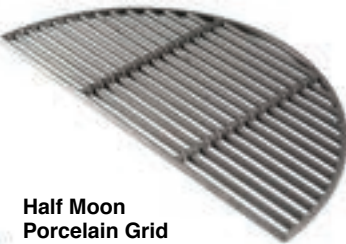
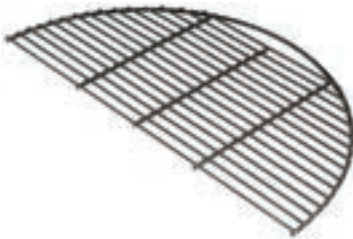
Cast Iron Cooking Grid for a Large EGG – 100092

Cast Iron Cooking Grid for a Medium EGG – 100085

Cast Iron Cooking Grid for a Small or MiniMax EGG – 100078

Cast Iron Cooking Grid for a Mini EGG – 113870

Half Moon Cast Iron Grid for XLarge EGG – 103048
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 – 103031

Cast Iron Dutch Oven

The 7 quart / 6.6 liter Dutch Oven is ideal for cooking stews, soups, chili and even cobblers. Works with the XXLarge, XLarge, Large and Medium EGGs – 201195



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 XLarge and Large EGGs – 201126



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 – 370006



2 Level Cooking Grid for XXLarge and XLarge EGGs
Chrome-plated steel base with a porcelain coated grid – 201317

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 Raised Grids can be paired with an optional Half Moon Baking Stone.

Half Moon Raised Grid w/ Drip Pan for XXLarge and XLarge EGGs – 101082

Half Moon Raised Grid w/ Drip Pan for Large EGG – 101051



EGG TOOLS



Ash Tools

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

Ash Tool for XLarge or XXLarge EGGs – 114952

Ash Tool for Large or Medium EGGs – 201010

Ash Tool for Small, MiniMax and Mini EGGs – 301024



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 – 002273



Grill Gripper

Easily and safely grips and lifts stainless cooking grids and grilling planks – 201089



Ash Removal Pan

Although natural lump charcoal produces little ash and requires minimal clean up, the task becomes even easier with the EGG Ash Pan – 106049

V-Notch Grid Cleaner

(Left) The extended handle allows you to clean the grid even when the EGG is hot. The angled design makes cleaning the top and sides of the cooking grid a breeze – 201324



Heavy Duty Grid Lifter

The comfort grip Grid Lifter easily and safely grips and lifts stainless and cast iron cooking grids – 117205



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 – 114075



Replacement Stainless Steel Mesh Grill Scrubber Heads

Set of two – 114280

GRILLING TOOLS

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

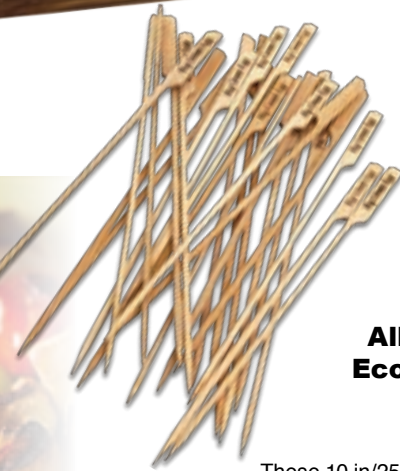
Each board is a unique work of art, artisan-crafted from FSC-certified tropical hardwood exclusively for Big Green Egg. A beautiful addition to any kitchen, this Solid Teak Cutting Board is perfect for everything from carving roasts and poultry to chopping vegetables, fruits and herbs – 115379



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 – 114099



All Natural, Eco-Friendly Bamboo Skewers

These 10 in/25 cm all natural skewers are perfect for grilling and serving kabobs or chunks of chicken, meats, shrimp or vegetables. Add a festive touch when serving appetizers, cheese, sandwiches and more ... each skewer has a Big Green Egg logo on an easy-grip handle. 25 skewers per pack – 117465



Pigtail Food Flipper®

This innovative tool flips everything from a rack of ribs to steaks, tenderloins or chicken. The Pigtail's hook and shaft are made of surgical-grade stainless steel for strength and durability, and the hook will not leave marks in your meat or cause meats to bleed – 000122



EGGmitt™ BBQ Glove

The EGGmitt BBQ Glove is made of aramid fibers, also used in aerospace, to form a barrier preventing heat from entering the soft cotton inner layer. Extra long cuff for ultimate protection. The Mitt has silicone on the surface for superior grip and is reversible for the left or right hand – 117090



Heat-Resistant, Super-Flexible Silicone BBQ Mitt

This super-flexible mitt withstands extreme heat up to 450°F/232°C. Features a soft, comfortable lining and an FDA-approved, BPA-free silicone exterior – 117083

GRILLING TOOLS

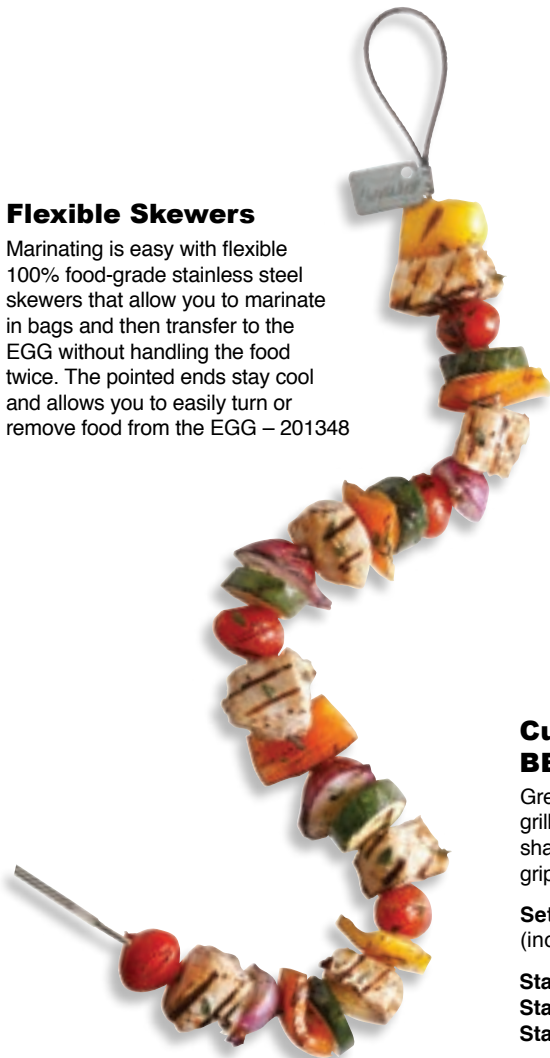
Premium Forged Stainless Steel Knife Set

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 – 113207



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 allows you to easily turn or remove food from the EGG – 201348



Custom Stainless Steel BBQ Tool Set

Great chefs demand the best tools, and this custom-designed hardworking set offers every grilling enthusiast the ultimate equipment to handle every cookout! Extra long stainless steel shafts keep heat safely at a distance, and contoured handles provide a comfortable and secure grip. Great gift idea too!

Set of Three: BBQ Tong, Grill Spatula and Basting Brush
(includes a replacement Basting Brush head) – 116901

Stainless Steel Grill Spatula – 116888
Stainless Steel Grill Tong – 116871
Stainless Steel Grill Brush – 116895

Professional Grade BBQ Tool Set

This 3-piece stainless steel barbecue tool set includes everything you need for your cookout! Stainless steel shafts keep heat safely at a distance, and solid wood handles provide a comfortable and secure grip. Set of three: BBQ Tong, Grill Spatula and Basting Brush – 117212



Silicone-Tipped BBQ Tong

These stainless steel BBQ Tong are perfect for turning grilled foods, sautéing vegetables, serving pastas and tossing salads. The silicone-tipped tongs are heat resistant up to 500°F/260°C.

12 inch (30 cm) – 116857
16 inch (40 cm) – 116864

Premium Basting Brush

Features a removable silicone brush head for easy cleaning – 002044



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 – 114105



Replacement Heads for Barbecue Sauce Mop

Set of two – 114297



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 – 114082



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 – 002280



BONESMOKER'S PORK INJECTION

I've been a barbecue contest cook for over thirty years, and a great injection recipe is the "winning ingredient" – we all have our own blends of liquid flavors that virtually all the champions inject into their pork before cooking.

- Ray Lampe, Dr. BBQ

- 1 cup (240 ml) white grape juice
- 1 cup (240 ml) apple juice
- ½ cup (100 g) sugar
- ¼ cup (60 g) Morton's Kosher Salt
- 2 tbsp (30 ml) cider vinegar
- 2 tbsp (30 ml) Worcestershire sauce
- 1 tbsp (15 ml) granulated onion
- 1 tbsp (15 ml) granulated garlic
- 1 tbsp (15 ml) dry mustard
- 1 tsp (5 ml) cayenne

Combine all ingredients in a medium bowl. With a whisk, mix everything until well blended. Cover and refrigerate for up to 1 week.

Recipe adapted from *Flavorize: Great Marinades, Injections, Brines, Rubs, and Glazes* by Chronicle Books

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 – 114112



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 – 002136

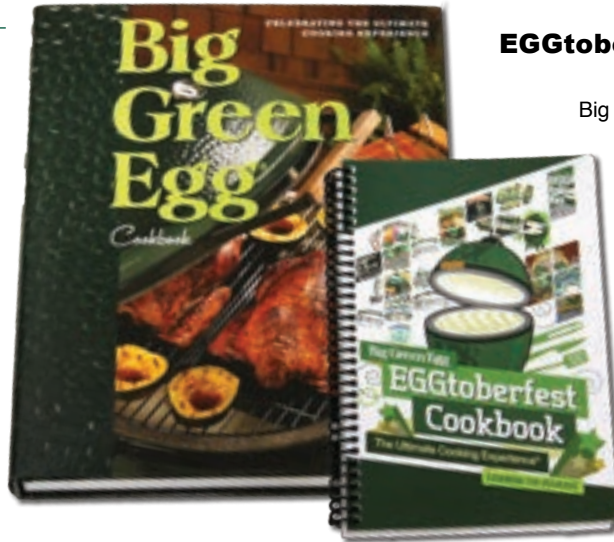


COOKBOOKS

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 (right) contains extensive color photography and more than 160 delicious recipes that maximize the unique cooking abilities of the EGG – 079145



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 – 000002



Introducing “The Big Green Egg Book” – Inspiring and Innovative Recipes from Around the World!

Now you can take your cooking on the EGG to the next level with THE BIG GREEN EGG BOOK. Coffee table quality, with more than 50 recipes and profiles of 15 international chefs who use the Big Green Egg in their kitchens, THE BIG GREEN EGG BOOK is the perfect inspiration for grilling enthusiasts everywhere ... and the ideal gift for your favorite EGGhead! This beautiful hard-bound (208 pages) cookbook is bursting with innovative ideas and creative recipes! – 116680

BIG GREEN EGG SMOKEHOUSE-STYLE BBQ SAUCES

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 – 116536
- Zesty Mustard Honey – 116505
- Kansas City Style – Sweet and Smoky – 116529
- Carolina Style – Bold and Tangy – 116512

Big Green Egg Dizzy Gourmet® Seasonings

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

- Viva Caliente™ – 114259
- Whirly Bird™ – 114266
- Simply Zensational™ – 114211
- Kodiak River™ – 114242
- Down and Dizzy™ – 114228
- Cosmic Cow™ – 114235



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

GIFTS, NOVELTIES & FUN EGG STUFF!

Enjoy the Big Green Egg lifestyle and show the world you're an EGGspert!® 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, corn cob holders and much more. To view the newest items and the complete gift line, please see your Authorized Dealer or visit BigGreenEgg.com/gifts

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 – 114822



5 ft / 1.5 m Mr. EGGhead® Custom Inflatable

Turn any Big Green Egg event into a celebration by adding the light-hearted personality of Mr. EGGhead! Guaranteed to produce smiles, this high visibility character is the perfect backdrop for indoor and outdoor events, from tailgate parties and community events to an EGGfest® or gathering of friends at your backyard barbecue! The inflatable features an internally-mounted blower for quiet operation; operates on standard 120v household current (US) – 117038



Comfort Tie™ Grilling and Kitchen Apron

Grill in style with this EGGstra comfortable apron! The comfortable, one-size design features the unique Patent-Pending Comfort-Tie elastic ties that hold the apron securely in place. Features handy front pockets and an attractive Big Green Egg logo. Neck strap easily adjusts for comfort and height – 117113



100% Cotton All-Purpose Towels

Crafted from top quality waffle-weave cotton, these soft and absorbent towels look great and make clean up a breeze. You'll use these plush, lint-free towels for everything from polishing glassware to barbecue spills. The perfect gift for your favorite EGGhead! Embroidered logo, 3 pack – 116840



EGG NEWS

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

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 quality and marginal thermal properties of typical 'kamado-style' grills, it became the company's mission to create and sell only one product – 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!



Big Green Egg – Now Starring on YouTube

The Big Green Egg TV crew has been busy producing new videos, including BBQ Hall of Fame member Ray Lampe (Dr. BBQ), explaining how to carve and prepare the perfect pork roast, Sasu Laukkonen introducing you to his fresh and organic New Nordic Cuisine or O'Neill Williams cooking wild game and fish recipes on the EGG. Learn to prepare the perfect Neapolitan pizza or see how Linkie Marais grills delicious lamb and shrimp kabobs ... it's just a click away anytime on the Big Green Egg website, or at YouTube.com/BigGreenEggHQ. Tune in soon, and Prepare to Get Hungry!



Authorized Dealers – The Force Behind The Ultimate Cooking EGGsperience®

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. When you purchase a Big Green Egg, you receive much more than the best outdoor cooker in the world ... you also enjoy the benefit of specialized know-how and customer support that only an Authorized EGG Dealer can provide.

Throughout the world, 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, ready to assist consumers with superior product knowledge, unmatched customer service, useful EGGcessories and warranty support. That's why the Big Green Egg does not authorize sales on-line or through discount club or chain stores. Always be sure you are buying genuine Big Green Egg products from an Authorized Dealer ... just click the convenient Dealer Locator button at BigGreenEgg.com to find an Authorized Dealer closest to you, or visit any of these websites:



Europe	BigGreenEgg.eu
Canada	BigGreenEgg.ca
United Kingdom	BigGreenEgg.co.uk
South Africa	BigGreenEgg.co.za
New Zealand	BigGreenEgg.co.nz

QR Codes



Assemble your EGG while watching a Big Green Egg instructional video, or learn how to prepare your favorite Big Green Egg recipe! Our QR Codes appear on everything from recipes and brochures to assembly manuals, making it easy to share or view information 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!

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Culinary Arts and the Big Green Egg

In addition to the many cooking shows and celebrity chefs around the world using an EGG, there are many dealers offering cooking classes in their showrooms or classroom kitchens with a varied lineup of cooking events to fit any level of expertise or interest, including hands-on cooking classes and celebrity chef demonstrations – all highlighting the versatility of the EGG. Check with your local Authorized Dealer for more information, scan the QR or visit the Big Green Egg Culinary Center at BigGreenEgg.com/culinary-center.



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

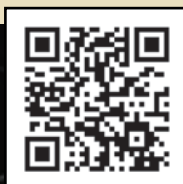


You'll find a constant variety of informative and entertaining content at the BigGreenEgg.com website, with recipes, cooking tips, video tutorials, exclusive on-line publications and more! Connect with all the latest Big Green Egg news, promotions, events and recipes by 'liking' us at [Facebook.com/BigGreenEgg](https://www.facebook.com/BigGreenEgg) or by following us on Twitter @BigGreenEggInc.

Our Facebook, Twitter, Pinterest, Instagram and Forum fans (www.EGGheadForum.com) love to share tips and suggestions about cooking on the EGG. The Big Green Egg social network is also a great way to keep up with EGGfests and events in your area.

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.

Highest Quality

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



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 forty years.



A Complete Outdoor Cooking System

With hundreds of EGGcessories designed exclusively for the EGG, the culinary possibilities are endless!

**Big
Green
Egg**®

