

Big Green Egg

COMPLIMENTARY

LIFE *Style*

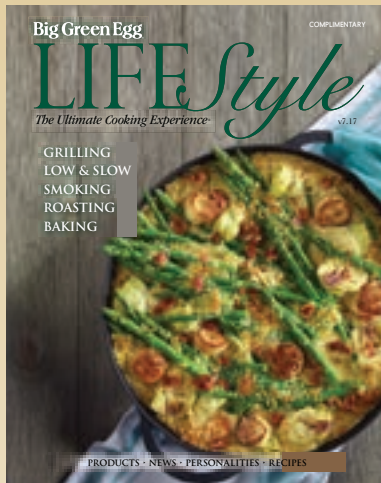
The Ultimate Cooking Experience

v7.17

GRILLING
LOW & SLOW
SMOKING
ROASTING
BAKING



PRODUCTS · NEWS · PERSONALITIES · RECIPES



Welcome to the culinary world of the Big Green Egg.

Years ago, I had the good fortune of tasting food prepared in a traditional clay kamado and was amazed at the incredible flavor this cooker gave to foods. But I was not as 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 found in a Big Green Egg.

For more than forty years our company has lovingly nurtured and enhanced our product, constantly striving to make it the very best. Along the way, we've gained a loyal following from everyday grillers to culinary aficionados and world class chefs throughout the world.

When you purchase an EGG you are getting the very best quality, and your investment in our amazing product is protected by a successful company with a reputation for manufacturing excellence. We are committed to supporting our customers with everything from lifetime warranty service to customized EGGcessories to enhance your cooking experience!

*You'll soon discover that whether it's grilled, smoked, baked or roasted – everything tastes better cooked in the Big Green Egg.
Enjoy!*

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

Big Green Egg LIFE Style



EGGs, EGGcessories & Cooking Tools

- 2 Your Life Will Never Taste the Same
- 4 The Big Green Egg Family
- 6 The Ultimate Cooking Experience
- 8 100% Natural Lump Charcoal
- 10 Why an EGG Works Better ... By Design
- 22 Pizza and Beyond
- 34 Big Green Egg Culinary Center
- 35 Product Catalogue
- 57 Have Questions? Ask Dr. BBQ

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Experience Our World Of Flavor

- 12 Orchid Paulmeir: One Hot Mama
- 14 Alon Shaya: Flavors of Israel
- 16 South Africa: The Braai Adventure
- 18 Matthew Raiford: Gilliard Farms
- 20 Micha Schäfer: Experience the Taste of Berlin
- 24 Staplehouse: The Giving Kitchen
- 25 Big Green Egg Culinary Partners
- 26 The Green Machine
- 28 The Big Green Egg Steak Out!
- 30 Chris Girvan-Brown: The Urban Griller
- 32 Holly Chute: Georgia Grown
- 56 What's New at the EGG



SCAN HERE
FOR AMAZING
RECIPES



YOUR LIFE WILL NEVER TASTE THE SAME!

The Big Green Egg stands alone as the most versatile barbecue and outdoor cooking product on the market, delivering better results – and more flavor – 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 fantastic results!

LOW & SLOW

The insulating ceramics of the Big Green Egg allow for precise temperature control even at low heat. Enjoy succulent results with turkey, ham, ribs or any of your favorite cuts. Want to slow cook at low heat for twelve to fourteen hours or longer? No problem!

BAKING

The EGG will bake bread, casseroles, cakes and pies better than your kitchen oven! And you’ll be amazed when you bite into the most delicious slice of pizza you’ve ever eaten! Just taste it to believe it ... and 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 with our natural chips and wood chunks ... each type of wood flavors meat, poultry or fish differently, giving you endless combinations to enjoy!

AMAZING RESULTS

From appetizers and entrees to desserts, the Big Green Egg will exceed all your expectations ... 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 Big Green Egg, and start writing your own culinary success story today!

BigGreenEgg.com



Big Green Egg

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

Quite simply, it's the most technically advanced, highest quality ceramic cooker ever "hatched" – engineered to be stronger, more durable and provide better heat retention than any other outdoor cooker on the market.

But don't buy one just for the technology ... it's the fantastic cooking 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 ... a Big Green Egg really is 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 as the ultimate portable EGG, the MiniMax™ 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 XLarge EGG accommodates cookouts with all your friends and family – and you can efficiently prepare several meals over the coals at once.



MINI

A Mini EGG is the perfect companion to larger EGGs 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, heat retention and cooking performance!

Versatility is the name of the game with a Big Green Egg ... perfectly prepare anything from a steakhouse-style porterhouse to a lasagna or peach cobbler in the same grill! Tender and moist brisket, turkey and pork tenderloin, as well as vegetables, stews, stir-frys and 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 – and you'll never need to plug it in first! Our 100% Natural Lump Charcoal is made in the USA from only 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 the EGGniter – 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 keeps the heat inside so 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 trademarked green exterior has a lifetime glaze that maintains its good looks and wipes clean easily without chemical cleaners. Inside, residual heat burns away any build-up – just like a self-cleaning oven. The thermal efficiency means that ash build-up is minimal.

PATENTED TECHNOLOGY

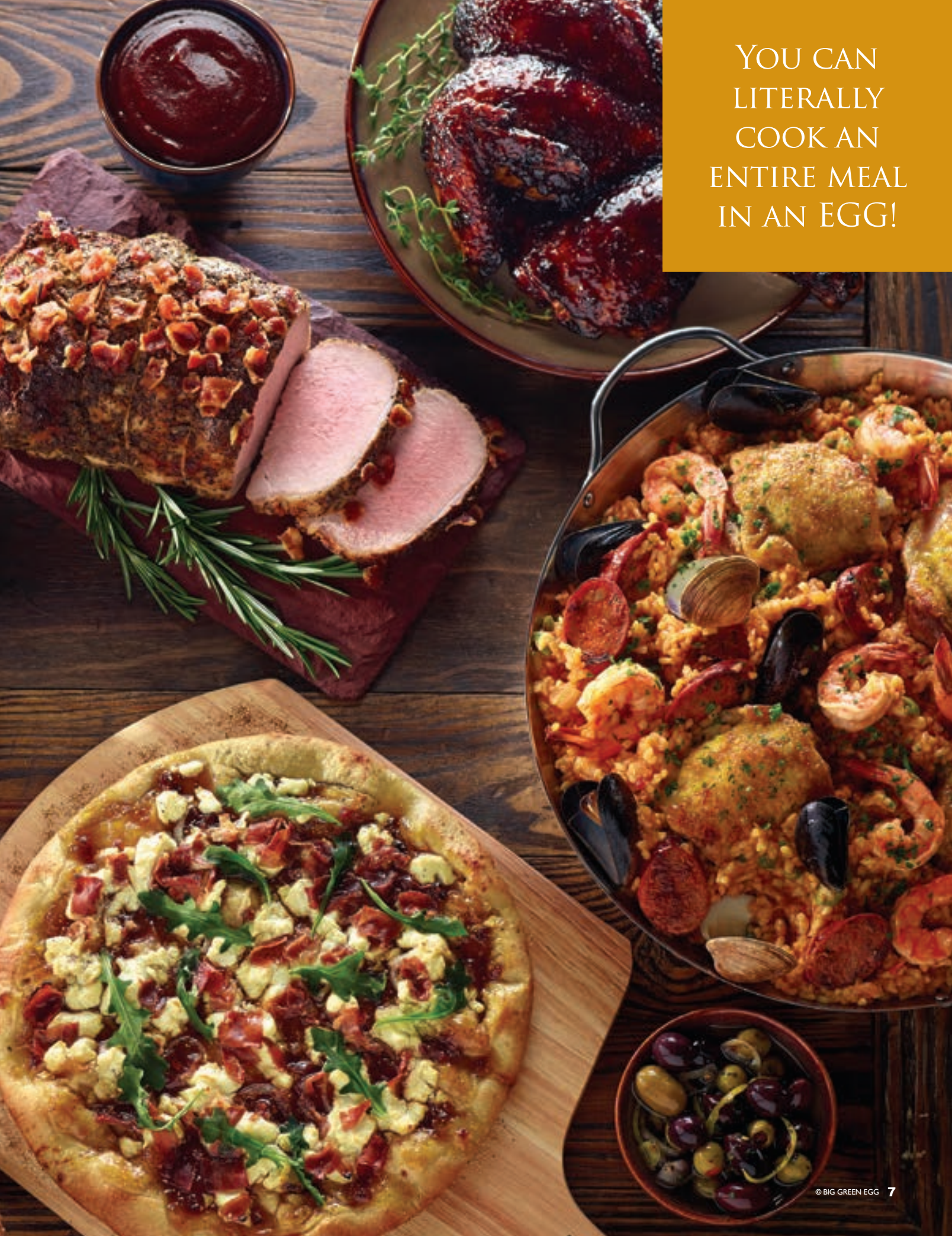
Among many features that make the Big Green Egg by far the best outdoor cooking device are the patented components and state-of-the-art ceramic technologies that provide unrivaled thermal properties and unequaled cooking performance! The materials used in each and every EGG have performed flawlessly 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 Lifetime Warranty ... it's all about uncompromising quality and performance.

Know what you're buying, and don't settle for an imitation ...

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

BigGreenEgg.com

YOU CAN
LITERALLY
COOK AN
ENTIRE MEAL
IN AN EGG!



WHAT COULD BE MORE NATURAL?

*Big Green Egg
100% Premium
Oak and Hickory
Lump Charcoal...
The Secret Ingredient
for Unmatched Flavor!*

100% Premium Oak and Hickory Natural Lump Charcoal

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

So when you reach for the familiar Big Green Egg bag you should expect that you are getting only 100% Natural Lump Charcoal, made from American oak and hickory “ultra-premium” hardwood... and you are!

What’s The Difference?

Unlike some imported lump charcoal and briquettes on the market today, all natural Big Green Egg charcoal is pure carbonized

hardwood, with NO additives whatsoever. We consistently source our charcoal to make sure of that, and to ensure it contains no fillers, chemicals, treated wood or petroleum by-products of any kind.

But most 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 fabulous flavor of food cooked on an EGG.

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

Providing a subtle ingredient to your favorite recipes, aromatic wood smoke delicately seasons food as it cooks. Because each wood provides different flavoring to various types of meat or food, the combinations are endless. You'll have fun trying all the wood flavors – discovering which add a stronger flavor and work well with hearty cuts, and which ones are best paired with milder flavored meats, fish or vegetables.

Add amazing flavor to all of your favorite recipes!

Chips are ideal for 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 well-known favorites of famous pitmasters and backyard chefs alike. Just like our signature Lump Charcoal, our Wood Chips and Chunks are sourced from only 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 add a tasty dimension of flavor to anything cooked on an EGG.



WHY AN EGG WORKS BETTER ... BY DESIGN

When you invest in a Big Green Egg, you are going to take home the finest, highest quality outdoor cooker ever made, offering more versatility and delivering better cooking results than anything else you've ever used! Grill, Bake, Roast or Smoke – this one amazing vessel will do it all, and to a higher standard of culinary perfection than even many high-end indoor ovens can achieve!



ASK DR. BBQ
ABOUT THE
BIG GREEN EGG

WHY DON'T WE OFFER THE ADD-ONS YOU OFTEN SEE ATTACHED TO OTHER GRILLS?

WELL, THE SIMPLE ANSWER IS THAT YOU DON'T NEED THEM!

Rest assured the Product Development Team and R+D Staff at Big Green Egg are busy year-round making prototypes and testing just about any cooking accessory, gadget or add-on you can think of ... and when we come up with something that is really better or adds value to the Ultimate Cooking Experience, we release it to our Authorized Dealers and customers.

A few examples of recent innovations include our cast iron Plancha, deep dish Skillet and new Dutch Oven, each of which was designed in-house at Big Green Egg and has been optimized for use in an EGG with larger, easy to grip handles (a must when wearing an EGGmitt and lifting a hot vessel) and a more robust grade of cast iron for long life and superior performance. Go ahead – just pick one up and compare it to other “name brands” costing much more ... you'll appreciate the quality, added benefits – and lower prices – immediately!

WHY NO ROTISSERIE?

Here is another gadget that is just not needed because an EGG has thermal properties that are superior to other kamado-style grills, and heats more evenly with a better convection effect. Simply use a Vertical Chicken or Turkey Roaster, and the heat will surround the bird while also cooking it from the inside-out for a perfect result every time, without having to plug something in to turn the chicken or turkey for even heat distribution. The EGG already does that!

HOW ABOUT A HINGED GRID TO ADD MORE CHARCOAL WHILE COOKING?

Here's another tool EGG owners have little use for. Many low and slow perfectionists – and we have many around the world – know that an EGG with a full load of our Natural Lump Charcoal will provide a consistent heat source for 14 or 16 hours and even more – without constantly opening the lid to check the charcoal or add more, which also stirs up hot ash to settle on your food. So we say, why bother?

DO I NEED A SEPARATE PIZZA OVEN?

A pizza oven attachment is another product we see touted as the best addition to a grill. Maybe to a grill, but not to a Big Green Egg. You see, the EGG is already a giant convection oven and will bake pizza, calzones, flatbread and just about anything else better than the ancient brick ovens of Pompeii ever could. That's because, once again, the superior thermal properties contain and circulate the heat so evenly that foods don't dry out, and our line of pizza and baking stones – made of the same ceramics and to the same exacting standards as the EGG itself – retain heat and provide a perfectly crispy crust.



SAVE YOUR
MONEY – JUST GET
AN EGG, SIT BACK,
AND LET IT DO
THE REST WHILE
YOU ENJOY
THE RESULTS ...
NO ADD-ONS NEEDED!



"ONE HOT MAMA" Flourishes in the Low Country



“I was raised eating only Filipino food, but as an adult I really enjoy learning about other cultures and their cooking styles.”

- Orchid Paulmeier

Owning a restaurant was always part of Orchid Paulmeier’s American dream. The daughter of immigrants, Orchid picked up the fundamentals of cooking from her mother and grandmother. “Grilled foods are central to the cuisine of the Philippines, and they were also a staple at our family meals. My comfort foods are all grilled,” explains Orchid. “Cooking with wood over flame ... that’s a passion of mine. I was raised eating only Filipino food, but as an adult I really enjoy learning about other cultures and their cooking styles. I approach food with a very open mind ... I’m totally open to experimenting with new flavor profiles and cooking techniques.”

Originally from Chicago, Orchid studied food and hospitality at the University of Illinois, earning an internship on Hilton Head Island. Along with her husband, Mike, Orchid put down roots there in the Low Country of South Carolina, and began immersing herself in the flavorful cooking traditions of the region. Fulfilling a lifetime dream to own her own restaurant, One Hot Mama’s opened in in 2003, and it’s there where Orchid indulges her obsession for barbecue by offering a menu built around the Southern tradition of smoking meat.

“I love the flavors of the south, and I grew up around barbecue, just seen through the lens of another culture. For years I admired Big Green Eggs from afar, seeing them in restaurants, at festivals and in friends’ backyards. When I finally cooked on an EGG myself I discovered how incredible they were; everything cooks so perfectly, and you can cook just about anything. Growing up, I was used to grilling over direct heat, and then I learned about adding a convEGGtor for smoking, roasting and baking over indirect heat.”

“I love the range of temperatures, but especially the high heat you can get with an EGG; other types of cookers don’t get that hot. And it retains that heat perfectly when you want a nice char and caramelization for rich, intense flavors and color. To be able to do all of this on one cooker is awesome ... the EGG is so versatile, it surprises me every time!”

Korean BBQ Short Rib Tacos with Sesame Soy Jicama Slaw and Roasted Pico de Gallo



Ingredients

2 lbs (.9 kg) boneless beef short ribs
12 to 16 corn tortillas
1 cup (240 ml) shredded romaine lettuce

Marinade

1 cup (240 ml) soy sauce
1 cup (240 ml) brown sugar
½ cup (120 ml) sesame oil
½ cup (120 ml) rice wine vinegar
2 tbsp (30 ml) minced garlic

Whisk all marinade ingredients in glass bowl. Set 1½ cup (360 ml) of marinade aside for slaw dressing and cooking. Pour remaining marinade into a 1 to 2 gallon resealable bag. Slice short ribs into ¼ in (6 cm) thick slices against the grain and place in the bag; make sure all meat is completely coated. Marinate overnight or for at least 2 hours prior to grilling.

Set the EGG for direct cooking at 350°F/177°C. Drain the marinade from the meat and add the meat to a perforated cooking grid. Cook for 4-5 minutes per side. Brush with reserved marinade before the last minute. Once the ribs are done cooking, let them rest for another 5 minutes, then slice for bite size pieces.

Place meat in warm corn tortilla, top with shredded romaine, Sesame Soy Slaw, Roasted Pico de Gallo, and jalapeño seeds if desired for some extra heat! Garnish tacos with lime wedges and cilantro.

Sesame Soy Jicama Slaw

2 cups (480 ml) shredded red cabbage
1 cup (240 ml) matchstick jicama
½ cup (120 ml) matchstick carrots

Slaw Dressing

¼ cup (60 ml) soy sauce
½ cup (120 ml) rice wine vinegar
¼ cup (60 ml) olive oil
¼ cup (60 ml) sesame oil
1 tbsp (15 ml) brown sugar

Whisk all dressing ingredients together; pour over slaw.

Roasted Pico de Gallo

1 jalapeño pepper, roasted on the EGG and finely diced – keep seeds for extra heat
1 large tomato, diced
1 sweet onion, cut in half and roasted on the EGG for 2 to 3 minutes, then diced
12 sprigs chopped cilantro
Juice of 1 lime that has been cut in half and roasted on the EGG, pulp side down, for 2 minutes

Mix all ingredients together; add salt and pepper to taste.

Serves 12-16 tacos

Outdoor Chef Custom Cooking Islands

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

The Cooking Islands are available for XLarge and Large EGGs in a 76 in / 1.9 m length or a more compact 60 in / 1.5 m length. The Islands feature high-quality aluminum and steel construction with solid stainless door pulls, a heavy-duty sliding shelf, ample storage cabinets and a durable, weather resistant powder coated finish.



CHEF ALON SHAYA

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



At Shaya Restaurant in New Orleans, Louisiana, Alon marries his Israeli upbringing with Southern flavors and modern techniques. Alon approaches Israeli cuisine as a grand mosaic, drawing inspiration from North Africa, the Middle East, Eastern Europe, Turkey and Greece.

Photo by Marianna Massey

Chef Alon Shaya is living out a dream that began when he emigrated with his family from Israel to the U.S. at the age of four. “My grandmother was always in the kitchen, cooking up a storm,” he reminisces. “Families cooking together are part of our culture, and these incredible aromas would welcome me home. It wasn’t just the food; it was her being there with us. Ever since, I’ve associated food with togetherness and happiness.”

“So much of Israeli cuisine is vegetables or meats cooked on skewers over charcoal. It’s called al ha’esh, and you see that type of restaurant all over Israel. They’ll have huge displays of skewers with meats and vegetables and they put them right on the coals as you order them, then serve it on platters with fresh Israeli salads called salatim, and spreads like hummus, baba ghanoush or labneh, which is a thick yogurt.”

“Meats and vegetables roasted over charcoal is one of the defining components of Israeli cuisine. I love to make kebabs ... my grandmother and I would make them when I was a kid, and now I make them on my Big Green Egg. I’ll serve them with láfa that I cook on my Pizza Stone. You take that warm bread and the vegetables and meats off of the skewers, add a couple of the salads and some spicy chilis on top ... it all turns out beautifully.”

“In Israel, you also see a lot of vegetables, like broccoli and peppers, cooked on griddles ... caramelized and topped with a bit of tahini and served over rice. I roast a whole cauliflower in the EGG ... I season it with olive oil, butter and a little white wine and smoke it for about two hours ... it develops this really gorgeous crust. It’s a beautiful vegetable to cook in the EGG.”

“Traditional Israeli cuisine also includes meats that are slow cooked, like stews and braised meats and tagines,” says Alon. “I just love the flavor of foods melded together for long cooking times ... along with the velvety texture of meats like briskets, short ribs and lamb shoulder. When friends come over, we cook a lamb shoulder on the EGG with Middle Eastern spices that I bring back from Israel. We just put it out in the kitchen and everyone gathers around. We have pita and lots of condiments for dipping ... chimichurri, avocado, tomatoes and pickles. Spending time with friends and family ... those are great times. I’m a very fortunate individual.”

Ingredients

3 slices sandwich bread
½ cup (120 ml) buttermilk
1½ (680 g) pounds ground lamb
1 small yellow onion, chopped
½ cup plus 2 tbsp (150 ml) lightly packed fresh parsley leaves, chopped, divided
1½ tsp (7 ml) kosher salt
1 tbsp (15 ml) smoked paprika
1 tbsp (15 ml) ground cumin
2 tsp (10 ml) ground black pepper
⅛ tsp (.6 ml) baking soda
½ cup (120 ml) milk powder
¼ cup (60 ml) prepared tahini
2 tbsp (30 ml) extra-virgin olive oil
2 tbsp (30 ml) lightly packed fresh cilantro leaves, chopped

Method

Cut the bread into ½ in (13 mm) pieces and toss it with the buttermilk in a large bowl. Add the lamb, onion, ½ cup parsley, salt, spices and baking soda. Sift the milk powder evenly over the mixture and combine it all with your hands, a potato masher, or a spatula, taking care not to overmix.

Scoop the mixture into ½ cup mounds and shape them into 8 logs that are about 4 in (10 cm) long. Place them on a plate, cover loosely in plastic wrap and refrigerate for at least 30 minutes; this gives the fat in the lamb a chance to firm up before it cooks so it keeps its integrity.

Set the EGG for indirect cooking at 350°F/177°C. Add the meat to Big Green Egg Flexible Skewers and place directly on the cooking grid; cook for 3 to 4 minutes, until deeply golden with a nice crust, then flip the skewers and cook for another 2 to 3 minutes. Cut into one; it should be cooked through but still very juicy.

To serve, remove from the skewers, drizzle with tahini and olive oil and scatter them with the chopped cilantro and remaining 2 tablespoons parsley.

Serves 4 to 6

Tahini

¼ cup (60 ml) lemon juice
2 cloves garlic
1½ (360 ml) cups raw tahini
2 tsp (10 ml) salt
½ cup (120 ml) ice water

Method

Put the lemon juice in a non-reactive bowl. Crush the garlic and add it to the juice and set it aside for 20 minutes to steep. Meanwhile, whip the tahini with a stand mixer or electric mixer on high speed for at least 10 minutes. You can't really over-whip it.

Strain the infused lemon juice through a fine-mesh sieve, pressing down on the garlic to squeeze out every last bit of juice. Decrease the mixer's speed to medium; add the lemon juice and salt. The tahini will seize up at first; don't freak out! Keep whipping it at medium speed and it will incorporate. Once it does, add ¼ cup water, 1 tablespoon at a time, stopping occasionally to scrape down the sides of the bowl. Increase the speed to high and continue whipping. Every tahini is different so you may need more ice water; add it 1 tablespoon at a time until it looks like a thick peanut butter mousse and holds soft peaks. This will stay good for about 2 days in the fridge.

Yields 2½ cups (600 ml)

Grilled Lamb Kebabs



Photo by Graham Blackall

THE BRAAI ADVENTURE



Tom Hancock, Big Green Egg South Africa



South Africa ... where the menus are as diverse as the people and the landscapes.

The South African culinary scene is a fusion of many cultural influences, with a cuisine as diverse as the people and the landscapes throughout the country. Within a single block in Johannesburg, you'll likely encounter a cornucopia of Italian, German, Portuguese, Dutch, Asian and Malaysian cuisines ... many with strong Mediterranean influences from Morocco and other Northern Africa neighbors.

With such extreme diversity in culinary styles, what remains constant, and nearly sacred to South Africans, is their "braai," the South African version of a barbecue, traditionally fueled by natural lump charcoal. And to South Africans, the cultural significance is so important that "braaing" is honored with its own day. September 24th is officially Heritage Day, but most South Africans know it as Braai Day. On this annual holiday, friends and family join together to celebrate the rich culture of good food ... and what better way to do this than with a Big Green Egg!

The Big Green Egg is rapidly becoming the preferred grill for South African braai cuisine due to the amazing versatility and performance of this modern cooking marvel. While typical braai recipes are fairly simple, the country's flourishing restaurant scene has chefs honing their skills with their EGGs and dreaming up creations that can compete on the global stage.

The EGG has also quickly gained fame within the country's dedicated backyard grilling community, as well as the culinary elite and celebrity chefs such as Reuben Riffel, Margot Janse and Bertus Basson, and can now be found in the kitchen of many of South Africa's top award-winning restaurants. In addition, a lively food festival environment thrives throughout the country, with an EGG often being the cooker of choice for the participating chefs – food and wine connoisseurs come together and explore the latest in culinary trends ... prepared to perfection on the Big Green Egg.

**Big Green Egg
on safari ...
untamed wilderness
presents no barrier
to culinary delights!**



Safari fare is typically scrumptious and hearty, and cooking these meals on the go is a pleasure when you have a MiniMax EGG to take along! Members of the South African Big Green Egg team recently enjoyed a day in the bush, beginning with a hearty breakfast of smoked bacon, farm fresh eggs, “moer koffie” (extremely strong ground coffee heated in a coffee pot over an open flame) and “bubble and squeak” (cooked cabbage fried with cooked potatoes and often meat). While viewing the sunset and local wildlife out in the African veld, the team enjoyed thick cut sirloin steaks with vegetable kebabs ... and the day wouldn't have been complete without the Smoked Chocolate Cheesecake Brownies for dessert!



**Smoked Chocolate
Cheesecake Brownies**

*You'll find it hard to believe that such a sophisticated
dessert is cooked in a “braai”!*

Recipe courtesy of Gerhard Koekemoer

Ingredients

3 bars - 3.5 oz (100 g) each, 70% Cocoa Dark Chocolate
2/3 cup (150 g) butter
3 eggs
1 cup (240 ml) castor (super fine) sugar
¼ cup (60 ml) espresso
1 cup + 2 tbsp (144 g) flour

Cream cheese topping

8 oz. (227 g) full fat cream cheese
¼ cup (60 ml) castor sugar
1 egg
Zest of ½ orange

Smoked ganache

2 bars - 3.5 oz (100 g) each, 70% Cocoa Dark Chocolate
½ cup (113 g) butter

Method

Set the EGG for indirect cooking with the convEGGtor at 325°F/163°C, with Apple and Cherry Wood Smoking Chips for flavor.

Place the butter and chocolate in a bowl; add to the EGG and smoke for roughly 15 minutes until the chocolate has melted. In a separate bowl, whisk the eggs and castor sugar until thick, then add the espresso. Add the flour and melted chocolate; mix well. Scrape the mixture into a lightly greased Big Green Egg Deep Dish Pizza & Baking Stone.

For the cheesecake topping, beat the cream cheese, castor sugar, egg and orange zest until smooth. Top the raw brownie mixture with the cream cheese topping. Run a knife through to create a marble effect.

Add to the EGG and bake for 40-50 minutes. Set aside to cool. Drizzle with smoked ganache before serving. Serves 8

GILLIARD FARMS

Deep roots, strong heritage and wholesome organic goodness!



*Matthew and Althea Raiford
at Gilliard Farms*

Gilliard Farms in Glynn County, Georgia was established six generations ago, in 1874, by siblings Althea and Matthew Raiford's great-great-great grandfather, Jupiter Gilliard – and today it continues to grow and flourish under their watchful eyes. “My children,” says Matthew proudly, “will be the seventh generation to plant, harvest and eat food from crops grown on this farm.”

No weekend farmers here ... Matthew holds a Bachelor's of Professional Studies degree in Culinary Arts from The Culinary Institute of America in Hyde Park, New York while Althea holds two degrees in Forensic Psychology; both are military veterans as well. “My sister and I moved away and experienced different parts of the world, but we both felt a strong urge to come home and work the land we inherited,” says Matthew. “Our coastal location gives us a long growing season, and we have learned how to work that to our favor and raise the right crops at the right time. This year, we added heritage-breed hogs back to the farm, so we'll be able to smoke our own pork for charcuterie. We also have laying hens and meat birds. In fact, I cooked a spatchcock chicken on the EGG just last night ... adding the convEGGtor

really helps with even cooking and browning. Man, that chicken was so succulent I couldn't believe it!”

“One of my favorite things about the EGG is that it brings family together, because everyone can do a little something to help. One person can season the food, one can put it on to cook and I make sure that the heat is where it needs to be. Heat regulation on the EGG is so amazing. The ability to have the heat super high because I want to sear a piece of meat, then lower the temperature to slow roast ... it's good to be able to do all of that with one cooker. All natural wood and simple air flow – I guess that's how humans cooked from the very beginning.”

“Our family comes together to celebrate a lot of events, from the beginning of life to the end of life. We create meals that bring everyone together ... it's always joyous around food. At our meals, anyone and everyone has a seat at the table; that's a big thing for us as a family and a community. That's been resonating with me for the last few years ... the people I've met from all walks of life through food. Folks come out to Gilliard Farms and are inspired by the fact that we've had the land in our family for so long – and that we are here and committed to keep it going.”

Matthew Raiford's Spatchcock Chicken



Ingredients

1 whole young chicken, 3 to 4 lbs (1.3 to 1.8 kg)
2 tsp (10 ml) smoked salt
2 tsp (10 ml) cumin, ground
1 tsp (5 ml) smoked paprika
1 tsp (5 ml) coriander, ground
1 tsp (5 ml) garlic, powder
½ tsp (3 ml) cinnamon, ground
½ tsp (3 ml) cayenne pepper
Juice of 1 lemon
1 onion, sliced thin

Method

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

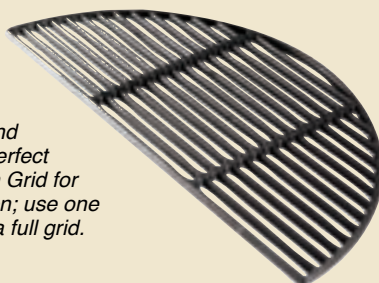
Place chicken, breast side down, on a cutting board. Starting at the tail end, cut along both sides of backbone with kitchen shears and remove the backbone. Turn the chicken over and press down to flatten and break the cartilage in the breast.

Mix the spices together and sprinkle these over the entire bird, making sure to get the seasoning under the skin and rubbed into the cavity. Pour lemon juice into the cavity. Place chicken in the refrigerator for 2 hours.

Cook the chicken skin side down for about 15 minutes until the skin is crispy. Flip the chicken over to bone side down and cook for another 15 to 20 minutes until the internal temperature in the breast is 160°F/71°C. Remove from the EGG and allow the chicken to rest for about 10 minutes. Serves 4



When not in the fields at Gilliard Farms, Matthew is the Executive Chef of The Farmer & The Larder, which he co-owns with Jovan Sage. Jovan also works with local, national and international non-profit organizations, focusing on sustainability, food and agriculture.



For perfect sear marks on your food, utilize the superior heat conductivity of the Cast Iron Cooking Grid – the cast iron gets very hot and retains heat, turning it into a perfect searing surface. The Cast Iron Grid for the XLarge EGG is a half-moon; use one alone or pair two together for a full grid.



The convEGGtor®

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.



Nobelhart & Schmutzig is special in many ways, although if you were an unsuspecting passer-by you'd likely walk right by it on Friedrichstrasse near the site of historic Checkpoint Charlie in Berlin. Swiss-born Micha Schäfer, the executive chef at Nobelhart & Schmutzig, and his crew guides guests through each evening's meal, presenting and explaining each progressive course. "Each evening, we set our table with one uniform 10-course menu for everyone, and that's it. We've earned our Michelin star without à la carte restaurant service, and without any classic two-person tables either. Everyone enjoying the same dishes at a long counter built around the kitchen – with Big Green Eggs at the heart of the restaurant!"

You won't find non-local spices like pepper or cinnamon in the kitchen, and citrus fruit or chocolate aren't on the menu either. The restaurant staff calls this philosophy "Vocally Local," and views their self-imposed choice of regional products – available only at their seasonal best – not as a restriction, but as a challenge. "Consumers these days are so far removed from the grower," explains Micha. "But because we source and cook regionally, the chain from producer to consumer is uninterrupted."

Instead of olive oil, the restaurant uses rapeseed oil that is grown and processed at a nearby farm. Raw milk and cream are delivered by a farmer who has only ten cows. "The producers are the real stars as far as we're concerned."

Roberto Vena, one of the restaurant's vegetable providers, has a barn that is made of clay, and grows moss and herbs on the roof of his trailer. He makes everything himself, including his own soap and honey. "Roberto is almost entirely self-sufficient," explains Chef Micha.

"We purchased our first EGG to be able to grill in the kitchen, but quickly discovered that we could use them for various other cooking techniques as well. For instance, we pre-cook Jerusalem artichokes in combination with the convEGGtor, and we finish them off by grilling them. We sometimes allow leeks to become fully blackened. Once the outer leaves are removed, the inside is very soft and a little sweet. For dipping, butter smoked on the Big Green Egg develops a marvelous flavour."

"Fishing locally is still done in the traditional manner, with small boats and nets ... and when it comes to fish, freshness is extremely important. I suspect that we serve the freshest fish in all of Berlin."

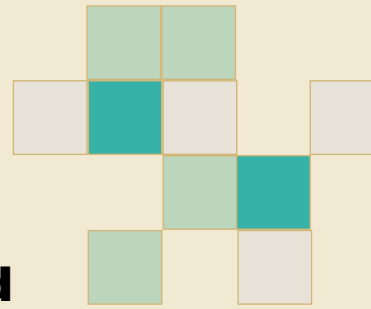
"Everything is very natural here," explains Micha. "I want this flavour to be reflected in my dishes. In this way, guests at Nobelhart & Schmutzig can truly experience the taste of Berlin!"

EXPERIENCE THE TASTE OF **BERLIN**

"We've earned our Michelin star without à la carte restaurant service, and without any classic two-person tables either. Everyone enjoying the same dishes at a long counter built around the kitchen – with Big Green Eggs at the heart of the restaurant!"

- Chef Micha Schäfer

Roberto Veno's Jerusalem Artichokes with Curd



Jerusalem artichokes, or sunchokes, are starchy tubers like potatoes and turnips, and when roasted in the EGG the flesh is nutty and sweet and the outer skin is flaky and delicious. Roberto only harvests the tubers after the end of the frost period so that they can develop more natural sugars.



Ingredients

18 oz (500 g) Jerusalem artichokes
Rapeseed oil
Curd (scan QR for recipe)

Method

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

Wash the artichokes, pat them dry and brush with rapeseed oil. Place the artichokes on the grill, close the lid of the EGG and cook 20 minutes.

Remove the artichokes from the grid. Using an EGGmitt or Silicone Grilling Mitt, carefully remove the convEGGtor; bring the temperature of the EGG back up to 350°F/177°C. Halve the artichokes and put them skin side down on the grid. Close the lid of the EGG and grill for approximately 20 minutes.

Remove the artichokes from the EGG when the skin is crisp and sprinkle with salt. Spread on a serving platter and place a generous spoonful of curd alongside. Serves 4



EGG to table convenience ... *Enameled Cast Iron Dutch Ovens provide excellent heat retention, making them ideal for slow-cooking, braising, roasting, simmering and baking! With lids that double as additional cook pots, the durable enameled Dutch Ovens are easy to clean, dishwasher safe and heat-resistant to 450°F / 232°C.*

PIZZA AND BEYOND

*From Italy to your home –
old world traditions embrace a modern culinary marvel*

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, except now the cheese is likely to be Burrata with a bit of Prosciutto di Parma for the topping!

Around the world and throughout history, people have gathered together around wood-fired ovens to enjoy traditional baked pizza and to share some camaraderie along with this simple, yet irresistible food. Today, thanks to the Big Green Egg, the traditional dishes of Italy are now as close as your own backyard! Everyday grillers as well as chefs around the world know that the EGG performs like a super-efficient fire-brick oven – with far better results than the original versions found in the ruins of Pompeii and adapted for use in pizzerias around the world.

There's nothing better than "Italian Night" and a baked lasagna, or 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, calzones or piadina flatbread at home opens the door to a world of flavor – you can't go wrong when everyone chooses their own fresh ingredients, and the EGG makes sure they all turn out perfectly!



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



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.

Brick Oven Goodness!

The secret to all this goodness is that the Big Green Egg bakes better 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 any kind of a separate apparatus, either ... you can bake and roast your way to culinary perfection by cooking with indirect heat simply using the convEGGtor and a Pizza & Baking Stone.

Our complete line of regular and deep dish Pizza & Baking Stones makes it easy to perfectly bake a variety of recipes, from artisan breads, casseroles, quiche and lasagna to pastries, pies and desserts. Our baking stones are made to the same exacting specifications as the EGG itself, so they distribute heat evenly for better 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 indirect cooking techniques you will enjoy. Roasted meats such as poultry, beef, hams and other foods are naturally tastier because the flavor stays locked inside.

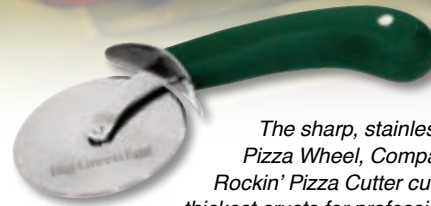
While the ancient Pompeii ovens relied on bricks and clay to hold heat, today's Big Green Egg uses patented components and insulating ceramics to retain heat and moisture so well that foods just don't dry out! When baking or roasting on the EGG, food cooks faster with consistent browning and moister results ... you may never cook indoors again once you experience how your Big Green Egg achieves better results – with more intense flavor – than any other type of oven! Everything tastes better cooked in an EGG!



**LEARN MORE
ABOUT PIZZA
ON THE EGG**



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



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



THE GIVING KITCHEN

Feeding the soul as well as the body ...



“When you come to visit, we hope you’ll feel like a guest in our family’s home. We want to offer you an experience, matched with great food, that you’ll remember for years to come.”

(left to right) Kara Hiding, Ryan Smith and Jen Hiding
Photos courtesy of Andrew Thomas Lee

“In early 2009, my husband Ryan and I started an underground supper club. Every Sunday, we hosted ten guests for dinner at our home ... we built really strong, lasting relationships with these friends, and shared some pretty amazing food and stories along the way. Our supper club took on a life of its own, and on Labor Day weekend of that year, we hosted ‘Tacos at Hiding’s’ and had 200 guests over for a pig roast in our backyard. We served hand-crafted drinks, fresh tacos and even pozole made from scratch ... it was a really memorable night.”

From 2009 to 2012, Jen and Ryan Hiding hosted more than 60 suppers and other events in their home. “We had so much momentum, we even dreamed about opening a restaurant one day. Ryan picked the name early on. We’d call it Staplehouse, because the menu would be based on all natural staples – fresh produce, whole grains and meat from local growers.”

Then, everything changed.

On December 21, 2012, Ryan Hiding was diagnosed with Stage IV gallbladder cancer. At 35, he had only 6 months to live. “Overnight, everything we were working toward came to a screeching halt ... nothing else mattered,” remembers Jen. “Our dreams – including Staplehouse – were put on hold.”

“In the weeks that followed, our friends and family surrounded us with a tidal wave of love and support that forever changed our perspective on life. We started talking about the restaurant again, but this time, it would be re-imagined to tell a story of hope and positivity, and to help support the industry that had been so good to us.”

Great friends from local restaurants worked together to plan an event called “Team Hidi” that, thanks to the passion and generosity of the local community, raised \$275,000 to help with Ryan’s medical battle. The funds raised were more than they needed, so the couple decided to create a non-profit organization to pay it forward. “With these funds and the support of Team Hidi, we were inspired to start The Giving Kitchen, with a mission to provide emergency assistance grants to Atlanta area restaurant workers who face unexpected hardships ... just like us.”

“We lost Ryan in January of 2014; however, his legacy is very much alive. Our dream, Staplehouse, officially opened its doors



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!

Select Culinary Partners from around the world

Ryan Smith, Staplehouse
Atlanta, Georgia

Jason Robins, Green Machine Catering
Burnaby, British Columbia, Canada

KC Wallberg, Restauration Gubbhyllan
Stockholm, Sweden

Simon Rogan, Fera
London, England

Micha Schäfer, Nobelhart & Schmutzig
Berlin, Germany

Nick Melvin, Venkman's
Atlanta, Georgia

Scot Kirton, La Colombe
Cape Town, South Africa

David Everitt Matthias, Le Champignon Sauvage
Gloucestershire, England

Josiah Citrin, Charcoal Venice
Venice, California

in 2015, and the real joy is that all of the restaurant’s profits after payroll and taxes go to The Giving Kitchen,” beams Jen. To date, The Giving Kitchen has awarded over \$1.2 million in grants that come to the aid of and provide support to restaurant workers facing hardships and crisis.

But the philosophy and philanthropy behind Staplehouse aren’t the only reasons to come experience a meal. Last year, *Bon Appétit* magazine named Staplehouse – a Big Green Egg Culinary Partner – America’s Best New Restaurant, thanks to the modern Southern culinary creations of Chef Ryan Smith. As Hidi’s best friend and brother-in-law, Smith was involved in the project from the beginning, and has garnered national acclaim for his visionary meals.

“Meals at Staplehouse are meant to be casual, but also refined,” says Smith. “We cook with a lot of elements that take time and preparation, and the food is pretty healthy and vegetable driven ... health is a big, important part of my life at this point. We have set up the restaurant with individual tables and a long table that can be set up communally. There’s an outdoor patio, too ... that’s where we use our Big Green Eggs.”

“When you come to visit,” says Jen, “we hope you’ll feel like a guest in our family’s home. We want to offer you an experience, matched with great food, that you’ll remember for years to come. And we’re doing it all for a cause we care about deeply.”

The Green Machine

“... every time I cook on it I fall in love with it more and more. It’s funny, you find yourself developing a relationship with your EGG!”



The Green Machine team (left to right): Timothy Boddington, Jason J. Robins and Chris Furanna



Jason J. Robins, owner of Green Machine Catering, has found a niche in the midst of what, at first glance, might appear as an unlikely avenue for culinary arts! While working as a chef for a gourmet Italian restaurant, Jason visited a local film production – and as soon as he spotted the food trucks on site, he immediately saw the opportunity for a new adventure.

There is such an abundance of film production in the lower mainland of Canada that the Vancouver area has become one of the largest filming hubs in North America, so much so that it is often referred to as “Hollywood North.” Local studios are, for the most part, booked year-round, leading major production companies, including Amazon and Netflix, to build their own studios in the area. With such versatile geography, Vancouver is an ideal production area for television series and major films. In a relatively small travel area, you might find snowy winter scenes, warm summer scenes, mountain landscapes and ocean settings.

For the past 12 years, Green Machine Catering has been in the middle of the action – traveling with, and catering for, the cast and crew of “Supernatural,” the WB Television Network’s hit fantasy horror television series. The namesake food truck, “Green Machine,” which took almost two years to build, is a reproduction of the iconic teardrop-shaped travel trailers from the 1940s. “We wanted the trailer to be unique and we wanted to enjoy the place where we work every day,” says Jason.

“We cook breakfast and lunch on set every day ... sometimes another meal if they are not finished shooting on schedule ... the days can go pretty long. We have a great team at Green Machine ... one of us will focus on pastry and salads, one will prep the vegetables and meats. We are all chefs working as a team – we all job share, we even wash dishes together.”

“There was quite a learning curve for the catering business because serving great food in large amounts is really different from the a la carte restaurant service I started with. With all of the different food restrictions and cravings from the actors and the crew, we have to adapt to what everyone wants. But the EGG can cook anything, so we are very versatile and can easily accommodate anyone.”

“When we first added Big Green Eggs, everyone on site was really excited – suddenly I was the one with an audience hovering around when I’d cook on our EGGs! Typically, we use the larger size, but I also have the MiniMax for small-batch gourmet foods. I fell in love with that EGG ... it’s great to take along when I’m taking a rare break from work and am going to the beach or the park.”

“Cooking on the EGG is such an organic, primal experience. You are really in touch with the foods that you eat ... it’s all very natural. Out by the EGG is the place you want to be ... you want to spend time with it, and every time I cook on it I fall in love with it more and more. It’s funny, you find yourself developing a relationship with your EGG ... we even ended up naming ours!”

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.

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.



2 Level Cooking Grid

for XXLarge and XLarge EGGs. Chrome-plated steel base with a porcelain coated grid.

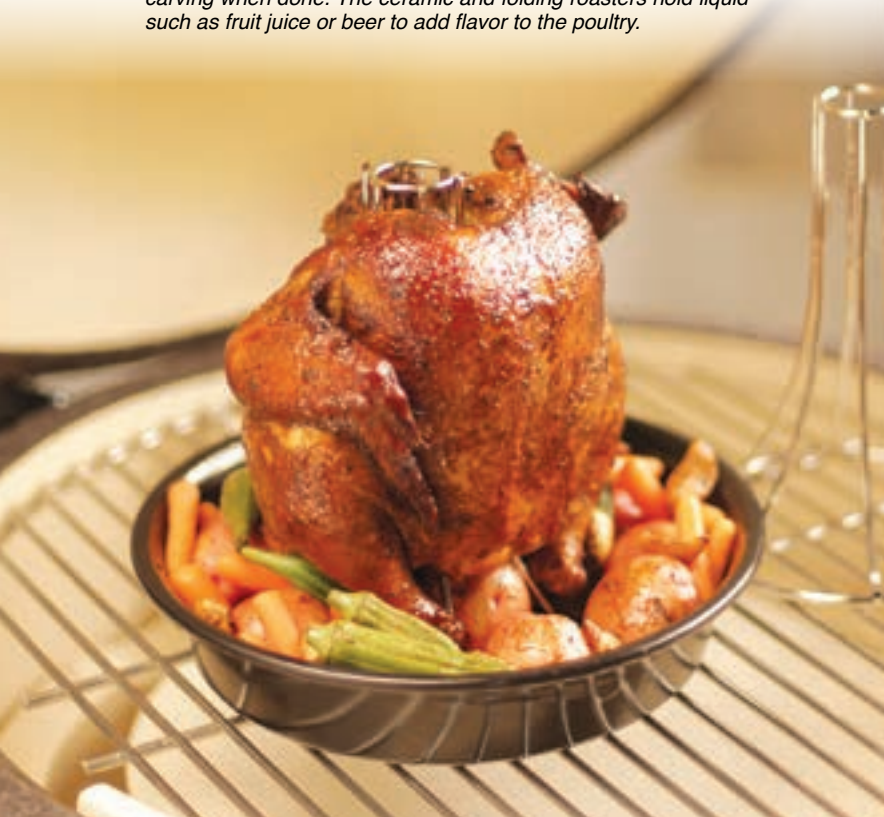
Folding Grill Extender

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.



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 and Small EGGs.

Stainless Steel Vertical Chicken Roaster

For XXLarge, XLarge, Large, Medium and Small EGGs.

Stainless Steel Vertical Turkey Roaster

For XXLarge, XLarge, Large and Medium EGGs.



Sittin' Chicken™ Ceramic Roaster

For XXLarge, XLarge, Large, Medium and Small EGGs.

Sittin' Turkey™ Ceramic Roaster

For XXLarge, XLarge, Large and Medium EGGs.



THE BIG GREEN EGG STEAK OUT!



Guest chefs at Meatopia UK include Brad McDonald (above), from Shotgun BBQ.

Meatopia – a dream-come-true event for carnivores – is a celebration of nose-to-tail meat, artisan ales and communing around real fire. Founded in New York by the late great food writer Josh Ozersky, Meatopia has since expanded to the UK under the guidance of acclaimed Executive Chef Richard Turner of London's Hawksmoor Restaurants.

Originating as a book launch – the first Meatopia was an invitation-only party for Ozersky's debut dining guide, "Meat Me in Manhattan" – the legendary event has turned into a popular showcase for different cuts of protein, where acclaimed chefs from the UK, US, South America, Asia and across Europe gather each year to share their knowledge and love of cooking over fire, utilizing only hardwoods and natural lump charcoal as their fuel.

At Meatopia UK, held in Tobacco Dock in East London, the aroma of low and slow pork, rotisserie chicken, and whole roasted lamb fills the air ... and of course beef is definitely well-represented. At the Big Green Egg-hosted "Steak Out," guests enjoy a meaty master-class where each group is paired with their very own EGGspert. While fine-tuning their butchery techniques and learning tips for selecting quality meats, the teams tasted their way through a variety of beef cuts, comparing the flavor and texture profiles of quickly seared cuts to low and slow cooked recipes ... all cooked to perfection on a Big Green Egg.



Seared Surf & Turf with Brussels Sprouts

Ingredients

8 large sea scallops, tendons removed
 4 beef tenderloin steaks, at least 2 inches (5 cm) thick
 Sea salt and freshly ground pepper
 2 tbsp (30 ml) olive oil
 4 tbsp (60 ml) unsalted butter
 1 lb (.5 kg) Brussels sprouts, washed and halved

Method

Set the EGG for direct cooking without the convEGGtor at 500°F/260°C. Add a Big Green Egg Plancha Griddle, flat side up, to preheat.

Season scallops, beef fillets and Brussels sprouts on all sides with salt and pepper. Melt the butter in a Cast Iron Sauce Pot.

Heat olive oil on the Plancha Griddle until just smoking. Add the Brussels sprouts and cook 2 minutes. Turn the sprouts and add the beef fillets; cook for 3-4 minutes.

Baste the fillets with melted butter, flip the beef and then add the scallops; cook for approximately 2 minutes. Baste the fillets and scallops with melted butter; flip the scallops and cook for 2 additional minutes, until sides of scallops are firm and centers are opaque (the fillets may be removed at any time when desired internal temperature is reached.) Serves 4



Plancha Griddle

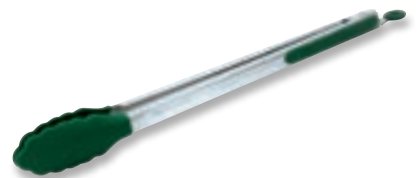
The dual-sided design of the Plancha Griddle is ideal for searing meats and seafood, sautéing vegetables, grilling sandwiches and cooking breakfast favorites! Use the flat side for eggs and pancakes, the ridged side for sausage and bacon. Available in full round or half moon.



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 are heat resistant 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.

URBAN GRILLER

“By the time your food is ready for the EGG, it’s ready for you!”



Chris Girvan-Brown is one of those lucky blokes who has turned his passion into his business ... and what a successful – and delicious – business it has turned out to be! A renowned resource for serious barbecue and outdoor cooking tips, Chris is the author of numerous cookbooks, regularly contributes barbecue content to food magazines around the world and creates new recipes for his website, UrbanGriller.com. As the BBQ chef/educator of the Urban Griller BBQ Cooking School in Perth, Australia, he offers barbecue cooking classes for home chefs, as well as consultancy services for restaurants wanting to put American-style barbecue and charcoal grilling recipes on their menu.

“I’m having such fun developing a uniquely Australian style of flavor based on Texas barbecue – low and slow over lump charcoal is really gaining popularity here,” explains Chris. “We are using the same ideas and techniques, but I am creating recipes for the foods available here. We are a big lamb eating country, as well as seafood because access to it is quite good. Because of our location, we also have a lot of influence from Asia. And of course, going way back, many early immigrants to Australia were Greek and Italian, so we have a very unique fusion of flavors to draw from.”

“My favorite thing about cooking on the EGG is consistency. If you are using a Big Green Egg with their natural lump charcoal,

then you have absolutely consistent results from one day to the next. For restaurant chefs and home cooks, it’s really important that your recipes taste the same each time. When you have your mates over and serve a really nice leg of lamb, you want it to taste the same the next time you serve it. You take time working on a recipe, and you want to be able to duplicate it again – and for a restaurant this attribute can mean the difference between great reviews and much success or closing the doors.”

“The ability to control temperature and manage the heat inside the EGG can’t be beat! You just set it and boom, you’re done! By the time your food is ready for the EGG, it’s ready for you! It is so well made that the temperature will stay there all night long if need be, without having to open the lid to add more charcoal. I’ve done everything from cold smoking right through to a high temperature sear. You can bake pizzas for appetizers and then move right on to a steak for dinner. It’s a real joy to have such control, and to move quickly and easily through all of those temperature zones.”

“I can’t remember the last time I used my oven – the EGG is just so much easier and you get a better result. Even if I’m doing something quite simple, like a lasagna or a roast ... there is such an honest natural wood flavor that I turn to the EGG every time. I really like that!”

EGGmitt® BBQ Glove

The EGGmitt BBQ Glove prevents heat from entering the soft cotton inner layer. Features an 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 waterproof silicone exterior and a soft, comfortable cuff and lining.





Mini Racks of Spring Lamb

"Prime spring lamb is one of the juiciest and most flavourful meats you can cook on the Big Green Egg. The goal when cooking any lamb is to preserve the integrity of the meat, allowing the gorgeous grassy flavours shine through. To cook these sweet and tender lamb racks justice, I use a light rosemary and garlic brine and let the EGG do the rest!"

Ingredients

One rack of lamb
2 tbsp (30 ml) salt
9 cups (2 liters) water
6 rosemary stalks
1 tbsp (15 ml) crushed garlic

Method

Typically, there are eight to nine bones in a full rack of lamb. I cut them into smaller racks of two to three bones to create mini racks. Once cut, score the fatty side of each rack with a cross hatch pattern, creating a diamond affect; scoring will help the fat render and makes it easier to baste during the cooking process.



Pour the water into a large container and stir in the salt until it is dissolved before adding the rosemary stalks and crushed garlic. Place the mini racks into the brine and refrigerate overnight.

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

Remove the lamb racks from the brine. Discard the brine solution but save the rosemary. Place the racks on the grid and arrange the lamb so that the bones interlock with another.

Carefully drop the saved rosemary stalks into the charcoal to create a lovely rosemary herb smoke. Roast the racks until they reach an internal temperature of 150 to 160°F/65 to 70°C. Remove the racks from the EGG and allow to rest for 5 minutes before serving with your favourite spring vegetables or salad and crispy potatoes.



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

From Connecticut Yankee to Georgia Grown



Chefs Duane Nutter (left) and Andreas Müller lend their support to Holly Chute while supporting Georgia Grown and the state's many specialty crops.

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.

Many chefs tell a story of “getting there” by a winding path, and Chef Holly Chute is no different. While a French major in college, Holly traveled to Paris to spend a year immersed in the culture, which of course included the famed cuisine. It didn’t take long to realize that her passion was not teaching French but cooking French. She returned home and got accepted at the acclaimed Culinary Institute of America. After graduation, she began a short tenure at a restaurant in Connecticut, until a friend mentioned that the state of Georgia’s executive kitchen was looking for a chef. She was offered the job during her very first interview!

The funny thing was, as Holly remembers it, “I had no business being there! I had no idea how to cook traditional southern food. I had never made a biscuit, had never cooked greens or peas ... I was a yankee! It was a leap of faith for the first family, but once I learned to make biscuits, then-Governor George Busbee made me an honorary southerner.”

“Early on, First Lady Mary Beth Busbee took me down to the local farmer’s market to introduce me to all of the different types of peas and greens, and I was hooked. I hired Eva Jo, a ‘real southerner’, as my cook and she taught me everything I know about southern cooking. I went on to work for six different governors, overseeing official state dinners for foreign heads of state, former U.S. presidents and Supreme Court justices, as well as private family meals.”

Embracing farm-to-table practices long before they were trendy, Holly sourced her produce from the garden at the governor’s mansion and local family farms. It was the perfect training ground, as Holly now works as the executive chef for the Department of Agriculture’s “Georgia Grown” program, where her passion for fresh ingredients and natural flavors is well suited to promoting the state’s specialty crops – including Vidalia® onions, coffee, wine, pecans, nut oils, dairy, beef, pork and poultry. “I use my EGG for recipe development, to create menus for festivals, food education demonstrations and even a recent dinner at The James Beard House. You just can’t beat the versatility, from slow-cooking pork cuts to searing steak or roasting chicken ... I can cook all of our great products on the EGG! I love making a difference in the life of small businesses, and am passionate about promoting our products throughout the state, the country and eventually the world.”



Chicken Wings with Honey Bourbon Glaze

Ingredients

3 lbs (1.4 kg) chicken wings and drumettes

Marinade

½ cup (120 ml) roasted peanut oil (you can substitute ¼ cup (60 ml) each of sesame and canola oil)

¼ cup (60 ml) rice vinegar

¼ cup (60 ml) soy sauce

1 tbsp (15 ml) grated ginger

1 tbsp (15 ml) grated garlic

Salt and pepper to taste

Glaze

½ cup (120 ml) honey

¼ cup (60 ml) bourbon

Garnish

½ cup (120 ml) peanuts, chopped

½ cup (120 ml) scallions, chopped

¼ cup (60 ml) cilantro leaves

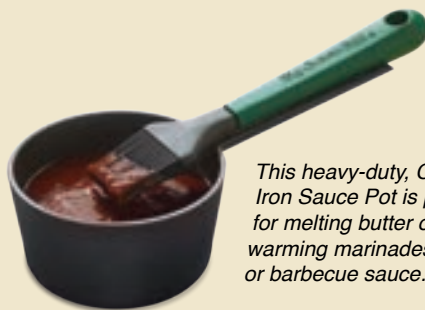
Combine marinade ingredients in a bowl. Place chicken in a resealable bag with the marinade; refrigerate several hours or overnight.

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

Drain the marinade from the chicken. Cook for 20-30 minutes, turning to brown on both sides; internal temperature should be 170°F/77°C.

Meanwhile, combine honey and bourbon in a Cast Iron Sauce Pot. Heat glaze until the honey melts, then brush the wings with the glaze. Cook for a minute or two more; brush the other side and repeat.

Arrange wings on a serving platter. Sprinkle wings with chopped peanuts, cilantro and scallions. Serves 6



This heavy-duty, Cast Iron Sauce Pot is perfect for melting butter or warming marinades or barbecue sauce.

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 or touching 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.

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 of 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 EGG.

The Big Green Egg Culinary Center offers cooking experiences that are engaging and fun ... everybody joins together for an interactive culinary event and then celebrates with an incredible EGG meal!

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

- *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*
- *Private events and socials*

Corporate team building



Themed classes and events



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

3786 DeKalb Technology Parkway
Atlanta, Georgia 30340

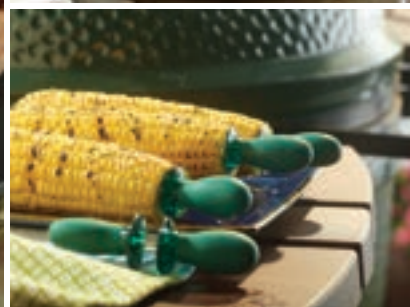


Learn More

Scan the QR or visit BigGreenEgg.com/culinary-center to see the full schedule of classes, to join our mailing list or to find a list of the many Big Green Egg Dealers who also offer cooking classes.

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 Big Green Egg Customer Service for assistance.

Big Green Egg®



XXL XXLARGE

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

XL XLARGE

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

L LARGE

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

M MEDIUM

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

EXPERIENCE A WORLD OF FLAVOR™



LEARN MORE
ABOUT
EGG SIZES

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 ultimate XXL!

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!

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!

> *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!*



S SMALL

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



MX MINIMAX

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



MN MINI

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

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. Get the famous Big Green Egg versatility and efficiency with plenty of cooking area to handle a backyard cookout of four large steaks or two whole chickens.

SMALL

The Small EGG is a great fit for smaller patios and balconies, and is often used as an addition to a larger EGG to allow the preparation of several courses at once. It's perfect for restaurants seeking the performance of an EGG in a size to fit a commercial kitchen.

MINIMAX™

A popular backyard staple and an invaluable culinary tool for restaurant chefs, the MiniMaxEGG® is 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.

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!

CHARCOAL AND STARTERS



100% Natural Oak and Hickory Lump Charcoal

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

Charcoal Starters

Lighting charcoal is a breeze with our three recommended starters.



SpeediLight®

Natural Charcoal Starters

Our SpeediLight Natural Charcoal Starters 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. Box of 24 squares – 101020



NEW – EGGniter® Charcoal Igniter

This genuine Big Green Egg Electric charcoal igniter is quick, easy and convenient – the EGGniter ignites lump charcoal or hardwood in just minutes without striking a match ... by using only super-heated air! 120V/1500W – 117540



Electric Charcoal Starter

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! – 101013

COOKING ISLANDS AND TABLES

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

Custom Cooking Islands

The larger 76 in / 1.9 m Custom Cooking Island provides an impressive working surface and features high-quality aluminum and steel construction with solid stainless door pulls, a heavy-duty sliding shelf, paper towel rack, ample storage cabinets for charcoal and utensils, locking casters, a durable, weather resistant powder coated finish and comes with a lifetime warranty!

76 in / 1.9 m Cooking Island for Large – 116352
76 in / 1.9 m Cooking Island for XLarge – 116369



76 in / 1.9 m
Cooking Island



60 in / 1.5 m
Cooking Island



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.

60 in / 1.5 m Cooking Island for Large – 116338
60 in / 1.5 m Cooking Island for XLarge – 116345



- **XLarge Dimensions:**
61 in L x 32 in W x 31 in H
1.6 m L x .6 m W x .8 m H
- **Large Dimensions:**
60 in L x 25 in W x 31 in H
1.5 m L x .6 m W x .8 m H



Acacia hardwood table tops feature an attractive Big Green Egg logo

Acacia Hardwood Tables

Fashioned from exotic woods grown in ecologically sustainable forests, Big Green Egg's solid acacia 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!

Solid Acacia Table for Large – 118257
Solid Acacia Table for XLarge – 118264

Locking Caster Kit for Hardwood Tables

For easy mobility, add a set of casters to your Big Green Egg hardwood table. Set of 4, includes 2 locking casters. – 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 XXL – 115638
Table Nest for XL – 113238
Table Nest for L – 113214
Table Nest for M – 113221



XXL Table Nest

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.

- Nest for XXLarge EGG – 114723
- Nest for XLarge EGG – 301079
- Nest for Large EGG – 301000
- Nest for Medium EGG – 302007
- Nest for Small EGG – 301062
- Carrier 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 Medium EGG – 115416
- For Small EGG – 115409

WOODEN

COMPOSITE

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 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)

Cedar-Planked Cherry Tomatoes



Ingredients

- 1 Cedar grilling plank
- 2 pints (.9 L) cherry tomatoes
- 1 clove garlic, peeled and thinly sliced
- 3 tbsp (45 ml) fresh herbs, chopped (we like thyme, chives and basil)
- 2 tbsp (30 ml) olive oil
- 2 tbsp (30 ml) balsamic vinegar
- Salt and pepper
- Toasted baguette
- Herbed ricotta or goat cheese

Method

Soak the cedar plank in water for 1 hour, keeping it immersed. Toss the tomatoes with the remaining ingredients.

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

Place the plank on the cooking grid, heat for about two minutes; carefully flip the plank over and add the tomatoes. Close the dome and grill for about 15 minutes.

Serve with toasted bread and an herbed cheese.

Gourmet Grilling Planks

Plank cooking is a unique culinary method which originated with the Native Americans, and has evolved into a popular at-home cooking 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, woodsy flavor to fish, beef and other grilling favorites – 116307

Northwest Alder Grilling Planks

impart a subtle, smoky finish to fish, chicken and vegetables – 116291



Scan to view the Big Green Egg Plank Cooking Publication



KNOW THE HEAT

Digital Thermometers

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



Quick Read Digital Food Thermometer

Small, convenient digital thermometer fits in your pocket – 101044



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



Instant Read Digital Food Thermometer

Highest accuracy readout of the internal temperature of foods – 112002



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

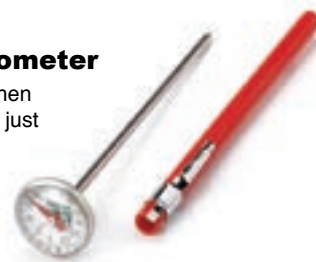


Automatic Temperature Control BBQ Guru

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)

Chef's Grade – EZ-Read Thermometer

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



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

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

CERAMIC EGGCESSORIES

Ceramic Pizza & Baking Stones

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



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

Pizza & Baking Stones



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

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



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®



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 **XXLarge EGG** – 114419

For **XLarge EGG** – 401052

For **Large EGG** – 401021

For **Medium EGG** – 401038

For **Small EGG** – 401045

For **MiniMax EGG** – 116604

For **Mini EGG** – 114341



Rosemary Yeast Rolls



Ingredients

1 package active dry yeast	1 tsp (5 ml) salt
¼ cup (60 ml) warm water 110°F/43°C	2 tsp (10 ml) minced fresh rosemary leaves
1 cup (240 ml) + 1 tsp (5 ml) milk	½ cup (120 ml) all-purpose flour
4 tbsp (60 ml) unsalted butter	2 tbsp (30 ml) olive oil
2½ (600 ml) cups all-purpose flour, divided, or as needed	1 egg
2 tsp (10 ml) honey	Coarse sea salt to taste

Method

Dissolve yeast in warm water in a small bowl. Set aside in a warm place until the yeast softens, about 15 minutes. Combine 1 cup milk and butter in a small saucepan over low heat. Cook until butter is melted; remove pan from heat.

Combine 2 cups flour, yeast mixture, honey, 1 tsp salt, rosemary and milk/butter mixture in the bowl of a stand mixer fitted with a dough hook; mix on low until no dry spots remain. Stir in ½ cup flour, 3 tablespoons at a time, mixing well after each addition. Continue adding flour until a firm dough forms. Knead on medium until elastic and soft but still tacky, about 5-7 minutes.

Transfer dough to a clean bowl and coat with olive oil. Cover loosely with plastic wrap or a clean dish towel and let rise in a warm spot until doubled in size, about 1½ hours.

Set the EGG for indirect cooking with the convEGGtor at 375°F/190°C. Lightly coat a Deep Dish Baking Stone with oil. Transfer dough to a work surface and shape to about 1 inch thick. Cut into 36 equally-sized pieces. Form each piece into a ball. Lightly beat the egg with 1 teaspoon milk in a small bowl.

Transfer 18 dough balls to the prepared Deep Dish Stone, placing them close together but not touching. Brush tops lightly with half of the egg mixture and sprinkle with sea salt. Place remaining dough balls on parchment. Cover and let rise in a warm place until nearly doubled, 20 to 30 minutes.

Bake the first batch in the preheated EGG until golden brown, about 20 minutes. Remove the rolls from the stone to cool. Add remaining dough balls to the stone and cook about 20 minutes.

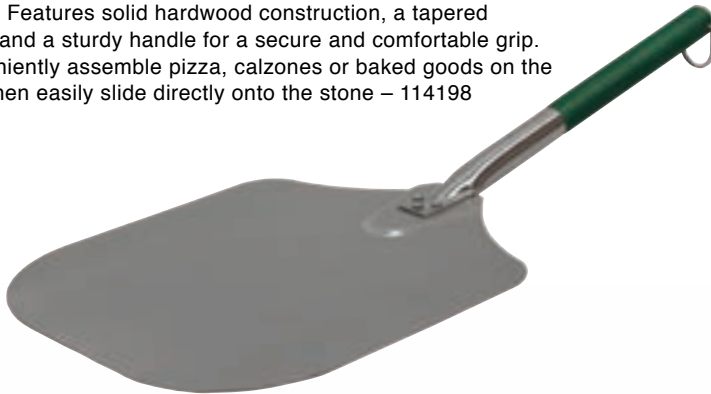
PIZZA TOOLS

With the Big Green Egg and our pizza EGGcessories, you can easily bake your own international specialties ... custom flatbreads, pizzas, 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 – 118967



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



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

Barbecued Chicken Flatbread



Ingredients

- 1 pizza dough, store-bought or homemade
- 1 tbsp (15 ml) olive oil
- 1½ lbs (680 g) chicken, cut into 2 in (5 cm) chunks
- 2 cloves garlic, peeled and chopped
- 1½ cups (360 ml) Big Green Egg Kansas City Style Sweet & Smoky Barbecue Sauce
- 2½ cups (600 ml) red onions, chopped in large pieces (about 2 medium-large onions)
- Salt and pepper to taste
- 2 cups (480 ml) shredded mozzarella cheese
- Chopped parsley to garnish

Method

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

Heat the oil in a Stir-Fry & Paella Pan; add the chicken and sauté until cooked through, about 5-7 minutes. Add the garlic and half the onions, and sauté for about 5 minutes, shredding the chicken and stirring frequently, until the onions begin to soften.

Add ½ cup of the barbecue sauce and toss to coat, continuing to cook until the sauce has thickened. Add salt and pepper to taste. Set aside to cool.

Add the convEGGtor and set the EGG for indirect cooking at 450°F/232°C. Preheat a Pizza & Baking Stone.

Divide the pizza dough in half for two flatbreads. Using a Pizza Peel, place the dough on the stone and cook for 2 minutes. Carefully flip the crusts and spread about ½ cup (120 ml) of the chicken mixture over each. Sprinkle the shredded cheese atop the sauce. Bake the pizzas for about 12 minutes, until the crusts are browned and the topping is bubbling. Garnish with chopped parsley and serve warm.



For a quick and easy pizza dough recipe



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



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



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

The Ultimate Pizza Wheel

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



SPECIALTY COOKWARE

Cast Iron Plancha Griddles

The Dual-Sided Cast Iron Plancha Griddles are 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 meats and bacon. Authentic, high temperature "steak house" grilling is quick, easy and delicious.

Round Plancha Griddle
for XXL, XL, L – 117656



Half Moon Plancha Griddle
for XXL, XL – 116406
Half Moon Plancha Griddle
for XXL, XL, L – 104090



Cast Iron Skillet

Perfect for searing, braising, baking, sautéing or roasting. The pre-seasoned skillet is designed with two easy to grip handles and built to deliver a lifetime of cooking enjoyment!
14 in / 36 cm. Works with XXL, XL, L – 118233



5.5 quart / 5.2 liter
Oval - 117670



4.2 quart / 4 liter
Round - 117045

Enameled Cast Iron Dutch Ovens

The Enameled Cast Iron Dutch Ovens provide excellent heat retention, making them ideal for slow-cooking, braising, roasting, simmering and baking! With a lid that doubles as an additional cook pot, the durable enameled Dutch Ovens are easy to clean, dishwasher safe and is heat-resistant to 450°F / 232°C.



Pot Roast with Vegetables

Ingredients

3 lbs (1.4 kg) boneless beef chuck roast
2 tbsp (30 ml) all-purpose flour
2 tbsp (30 ml) olive oil
2 potatoes, skin on, washed and cut into 2 inch chunks
6 carrots, peeled and cut into 2-inch lengths
10 brussels sprouts, cut in half
1 large onion, peeled and cut into 1 inch chunks
½ cup (120 ml) vegetable broth
½ cup (120 ml) red wine
1 tsp (5 ml) dried basil
1 tsp (5 ml) dried oregano
½ tsp (2.5 ml) dried thyme
1 tsp (5 ml) salt
½ tsp (2.5 ml) ground black pepper
3 cloves garlic, minced
1 onion, sliced

Method

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

Coat the roast evenly with the flour and set aside. Heat the olive oil in the Dutch Oven. Brown the roast on all sides, about 10 minutes total; remove from the heat.

Add the vegetables to the cooking grid and cook until slightly charred and tender.

Add the potatoes to the Dutch oven and pour in the broth and wine. Sprinkle with the basil, oregano, thyme, salt and pepper. Add the garlic, onion slices and the roast.

Cover and cook in the EGG for 2½ hours. Add the carrots, brussel sprouts and onion chunks and additional broth if needed. Continue roasting, covered, until the roast pulls apart easily with a fork, about 1 hour longer. Serves 6



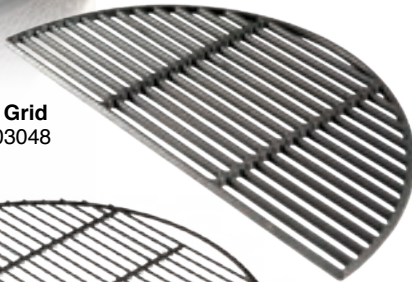


Cast Iron Cooking Grids

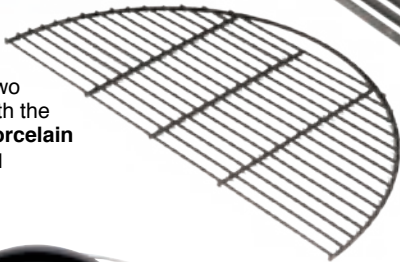
For perfect sear marks on your food, utilize the superior heat conductivity of the Cast Iron Cooking Grid as an alternative to the primary Stainless Cooking Grid. The cast iron gets very hot and retains heat, turning it into a perfect searing surface.

Cast Iron Cooking Grids for Large EGG – 100092
for Medium EGG – 100085
for Small or MiniMax EGG – 100078
for 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 – 103031**



Cast Iron Dutch Oven

The 5.5 quart / 5.2 liter Dutch Oven is ideal for cooking stews, soups, chili and even cobblers. Works with the XXLarge, XLarge, Large and Medium EGGs – 117052



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.

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



3 Level Cooking Grid for Large EGG The top levels of the rack rotate and are adjustable to multiple levels. Disassembles for easy storage. Dishwasher safe – 370006



Folding Grill Extender for XLarge and Large EGGs
 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 – 201126

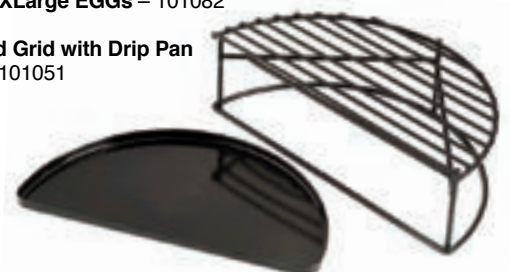


Raised Grids

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 with Drip Pan for XXLarge and XLarge EGGs – 101082

Half Moon Raised Grid with Drip Pan for Large EGG – 101051



SPECIALTY COOKWARE



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.



Stainless Steel Small Rib and Roast Rack

Works with XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs
- 117557

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.

Rectangular Drip Pan – 117397

13 in x 9 in / 33 cm x 23 cm

Round Drip Pan – 117403

Diameter 9 in / 23 cm



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 Grids

Diameter 23 in / 58 cm – 116390

Diameter 16 in / 41 cm – 106056



Stainless Steel Large Rib and Roast Rack

Works with XXLarge, XLarge and Large EGGs – 117564



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

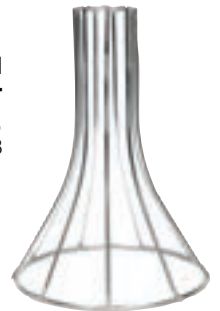
For XXLarge, XLarge, Large, Medium and Small EGGs – 002099

Stainless Steel Vertical Chicken Roaster

For XXLarge, XLarge, Large, Medium and Small EGGs – 117458

Stainless Steel Vertical Turkey Roaster

For XXLarge, XLarge, Large and Medium EGGs – 117441



Sittin’ Chicken™ Ceramic Roaster

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



Sittin’ Turkey™ Ceramic Roaster

For XXLarge, XLarge, Large and Medium EGGs – 301017

GRILLING TOOLS



All Purpose Cutting Board

Features a drip channel on one side for collecting juices from vegetables and meats, and a flat surface on the reverse side for more cutting space. Non-slip silicone border keeps the board from sliding for easy cutting, slicing and chopping – 117069

Solid Teak Cutting Board

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

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 – 201515



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



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

Stainless Steel Knife Set

The set of two high-quality knives includes a 3.5 in / 9 cm Paring Knife and an 8 in / 20 cm Chef Knife. High carbon stainless steel for years of trouble-free performance – 117687



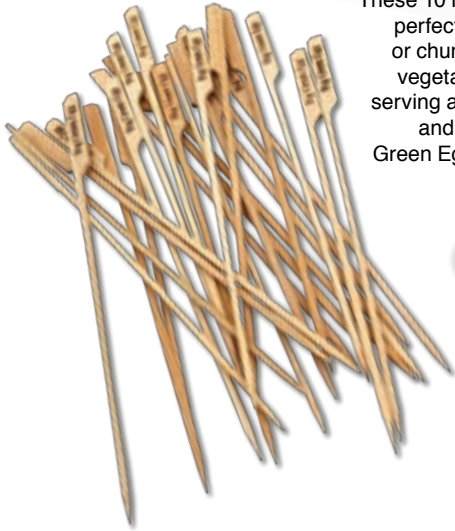
Premium Forged Stainless Steel Knife Set

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



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



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 Tongs, Grill Spatula and Basting Brush (includes a replacement Basting Brush head) – 116901

- Stainless Steel Grill Spatula** – 116888
- Stainless Steel Grill Tongs** – 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 Tongs, Grill Spatula and Basting Brush – 117212



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 are heat resistant up to 500°F/260°C.

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



GRILLING TOOLS

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

Stainless Steel Flavor Injector

Add flavor and juiciness to any meat or poultry – baste and tenderize from the inside out! Inject marinades, butter or other flavorings deep into roasts and poultry. Includes two needles: one for chunky marinades and one for liquids – 119537



Cast Iron Sauce Pot

This heavy-duty, Cast Iron Sauce Pot is perfect for melting butter or warming marinades or barbecue sauce. The no-mess basting brush conveniently nests into the pot handle, and the removable silicone brush head is dishwasher safe for easy cleanup! – 117663

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

Ingredients

- 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

Soft-Grip Corn Holders

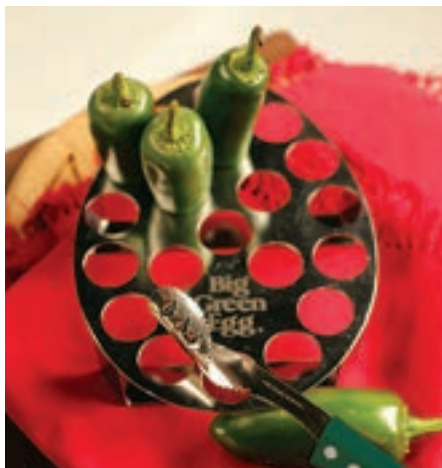
Genuine Big Green Egg Corn Holders add convenience and a touch of fun every time you grill corn on the cob! High-quality stainless steel prongs and soft-grip handles hold corn securely and keep fingers cool and clean. Corn Holders are designed to nest together for safe storage. Contains 4 pair (8) holders – 117335



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



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

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



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, 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 or Mini EGGs – 301024

EGGmat

Enhance and protect the area around your EGG with the heat and stain-resistant EGGmat. The heat-resistant pad is constructed from eco-friendly recycled materials and features a prominent Big Green Egg logo. Engineered for durability, the EGGmat is stain, fading and mildew-resistant. 30 in x 42 in (76 cm x 107 cm) – 117502



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 and batteries – 002273



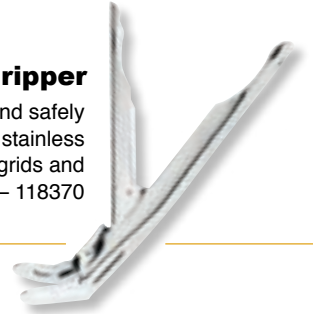
Ash Removal Pan

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



Grid Gripper

Easily and safely grips and lifts stainless cooking grids and grilling planks – 118370



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 Grill Scrubber Heads

Set of two – 114280



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. *The Big Green Egg Cookbook* is the perfect inspiration for grilling enthusiasts everywhere ... and the ideal gift for your favorite EGGhead! – 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



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, this beautiful hard-bound (208 pages) cookbook is bursting with innovative ideas and creative recipes! – 116680

Ray Lampe's Big Green Egg Cookbook

Big Green Egg Ambassador Ray "Dr. BBQ" Lampe has written the ultimate cookbook for EGGheads – packed with more than eighty great recipes covering all the diverse techniques that the versatile EGG can deliver!

Noted for classics like the NFL Gameday Cookbook and BBQ RoadTrip, Dr. BBQ now puts his spin on EGGING with four amazing segments:

Grilling recipes like Crispy Lobster Quesadilla and the Bacon and Egg Cheeseburgers

Smoking is next with his proven favorites like Dry Rubbed St. Louis Style Ribs and new ideas like Dr. BBQ's Smoked Meatball Gumbo

Baking is where you'll learn how to make Dr. BBQ's favorite Thin Crust Pizza with Italian Sausage and Blueberry French Toast Casserole

Roasting is where Dr. BBQ knocks it out of the park with a Porchetta Style Pork Roast and Herbed-Up Prime Rib

Page after page of mouth-watering recipes so appealing you will want to try them all! Makes a great gift for all outdoor cooks – 118073



BIG GREEN EGG SMOKEHOUSE-STYLE BBQ SAUCES

Big Green Egg Authentic Smokehouse-Style Barbecue Sauces will enhance the flavor of any barbecue recipe! Four delicious flavors. Convenient 14 oz / 396 g size! All Natural • Gluten-free • No MSG

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



GIFTS, NOVELTIES & FUN EGG STUFF!

Show the world you're an EGGspert with our full selection of fun and collectable gift items including travel mugs, eco-friendly water bottles, colorful mini-EGG patio lights, and much more. To view the gift line, visit your Authorized Dealer or BigGreenEgg.com

100% Cotton All-Purpose Towels

Crafted from top quality waffle-weave cotton, these soft and absorbent towels look great and also 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



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 5 ft (1.5m) character is the perfect host 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

Also available in larger sizes:
12 ft (3.7 m) – 117021
20 ft (6 m) – 117014



Big Green Egg Tailgate Chair

Relax by your EGG, tailgate in style or enjoy your favorite outdoor sporting event in this super comfortable and durable recreational chair with the official Big Green Egg logo and colors! – 117410



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



EGG NEWS

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

Big Green Egg – Now Starring on YouTube

The Big Green Egg TV crew has been busy producing exciting new videos, including cooking tips from Chef Ralph de Kok at Big Green



Egg Europe's Flavour Fair, Barbecue Hall of Fame member Ray Lampe (Dr. BBQ) explaining how to prepare the perfect roast, or O'Neill Williams cooking wild game and fish recipes on the EGG. Learn to prepare the perfect pizza or see how Chef Linkie Marais grills delicious lamb kabobs ... it's all just a click away on the Big Green Egg website, or at YouTube.com/BigGreenEggHQ. Tune in soon, and Prepare to Get Hungry!

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 much more! 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.



Authorized Dealers – The Force Behind The Ultimate Cooking EGGsperience®

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 are trained EGGsperts, ready to assist consumers with superior product knowledge, unmatched customer service, the full line of EGGcessories and warranty support. That's why Big Green Egg does not authorize sales 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 near you, or visit any of these websites:



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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



BECOME
A DEALER



Have questions? Dr. BBQ has answers!



What makes a Big Green Egg so amazing?



Can I really cook anything in an EGG?



Big Green Egg has a FREE Lifetime warranty! Really!



What size EGG is best for me?



I'm getting hungry - show me some amazing recipes!



What's so good about Big Green Egg Natural Lump Charcoal?



What should I know about EGGcessories?



Why is the EGG an unmatched value?



Why is an EGG a better choice than other grills?



How long has the company been around?



Does an EGG really make better pizza than a brick oven?



Why doesn't the EGG come with a rotisserie device?

SCAN QR CODES WITH YOUR SMART PHONE



Dr. BBQ

Barbecue Competition Grand Champion

Author of NFL Gameday Cookbook, BBQ Road Trip and Ray Lampe's Big Green Egg Cookbook

Inducted into the Barbecue Hall of Fame

Big Green EGGspert!

EXPERIENCE A WORLD OF FLAVOR!™

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.



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!



Versatility

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

Highest Quality

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

**Big
Green
Egg**®

