

A festive holiday dinner table. In the foreground, a plate of skewers with meat, vegetables, and pineapple sits on a green placemat with a gold star. In the background, a bottle of champagne is on a silver tray, and a vase of yellow and green flowers is visible.

Big Green Egg®

# Holiday Entertaining

FESTIVE RECIPES!

Including...

Pork Crown Roast

Roasted Leg of Lamb

Roasted Turkey Breast

Savory Side Dishes

and Delicious Desserts

*The Ultimate Cooking Experience®*

## Holiday Entertaining

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

*It truly is The Ultimate Cooking Experience!*

*Few things compare with the enjoyment of an evening spent with friends, family and a memorable meal prepared entirely on the Big Green Egg. If you have holiday entertaining on your schedule, look no farther than this collection of special holiday ideas. The recipes are festive, yet simple, and with the EGG, outdoor entertaining requires so little effort that the host is free to relax with family and friends.*

*Why put yourself through the hassle of hovering over foods to ensure even cooking? Let the EGG do the work while you entertain! To provide you with the optimum flexibility when cooking for even larger parties, Big Green Egg offers a clever assortment of tiered racks and accessories designed to make your life (and meal preparations) easier.*

*The holidays are a time for celebrations, and the ease-of-use and versatility of the Big Green Egg allows you the opportunity to enjoy your guests, to embrace the culinary experience and to create wonderful memories together.*



## ON THE COVER

# FESTIVE KABOBS

### • Ingredients

½ large yellow pepper, washed, cored seeded and cut in 1-inch squares  
½ large red pepper, washed, cored seeded and cut in 1-inch squares  
1 cup mushrooms  
½ cup yellow squash  
½ small red onion, peeled, quartered and separated in layers  
20 sea scallops (or other)  
Olive oil  
Salt and pepper

Equipment: Four Big Green Egg Flexible Skewers or wooden skewers

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

• • • Shish kabobs are a perfect choice for guests or family meals. The versatile beauty of shish kebobs allows you to use any combination of meats, seafood, fruits and/or vegetables to please any palate.

The term shish kebab comes from Turkish words literally meaning “skewer” and “roast meat,” and it is a signature Turkish meal. The versatility of kebobs made them an ideal solution for nomadic tribes.

Kebobs (or kebabs) can be prepared in advance, making them a perfect crowd-please while keeping you out of the kitchen so that you can enjoy your guests. You can even make dessert kebobs. Let your imagination run wild with different combinations and marinades.



Prepare kabobs by alternating vegetables and scallops on skewers.

Drizzle kabobs lightly with olive oil and season with salt and pepper.

Place kabobs on cooking grid and grill for about 10 minutes, or until scallops are cooked through. Do not overcook or scallops may become tough.

Transfer to clean platter; let rest at least 2 minutes. Serve over rice. Serves 4





# PORK CROWN ROAST

## • Ingredients

- 1 (8 to 9-pound) pork crown roast
- ½ cup Dijon mustard
- 1 pound ground pork-sage sausage
- 8 cups quartered small white mushrooms
- 2 cups diced yellow onions
- 1 cup diced celery
- 1 cup peeled and diced Granny Smith apple
- 1 cup chicken stock
- 1 large egg, beaten
- 4 cups plain croutons

**Equipment:** Dutch Oven, Rib & Roast Rack, 9 by 13-inch Roasting & Drip Pan, instant read thermometer

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

Using a basting brush, cover the crown roast, both inside and outside, with the mustard and set aside. Brown the sausage, mushrooms, onions, celery, and apple in the Dutch Oven on the stovetop over medium-high heat, until caramelized. Using a slotted spoon, transfer the mixture to a medium bowl and let cool.

Using a wooden spoon, stir the chicken stock and the beaten egg together in a large bowl, add the croutons, and continue to mix. Add the sausage mixture to the croutons and combine until all the ingredients are thoroughly blended.

Put the stuffing in the center of the crown roast and cover the top of the roast with aluminum foil. Place the roast in the Rib & Roast Rack and put the Rib & Roast Rack in the Pan. Set the Pan on the grid and close the lid of the EGG. Cook for 1½ hours. Remove the foil, close the lid of the EGG, and cook for 30 to 45 minutes longer, until the instant read thermometer registers 145°F / 63°C. Remove the roast from the heat and let rest for 15 minutes. Slice and serve.

Serves 8

## Cast Iron Dutch Oven

Brown the sausage, mushrooms, onions, celery and apple in the Dutch Oven on the stove top over medium-high heat until caramelized. Using a slotted spoon, transfer the mixture to a medium bowl and let cool.



**GRANNY SMITH APPLES** apples originated in Australia in 1868 when Mary Ann (Grannie) Smith found a seedling growing in her backyard garden. This was the same place where she would often toss French Crab apple cores. The seedling bore apples that Grannie Smith eventually took to market.

Granny Smith apples made their way to Washington state in the late 1960's. Today, Granny Smith is one of the most well-known apple varieties available. The apple's unique green color and tart flavor make it a great selection for any baking recipe.

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*Because of the elaborate presentation, a crown roast makes a perfect holiday or special-occasion dinner. The crown roast is formed using the rib section of the loin. The reason for its name is apparent because once tied in a circle, it resembles a crown. The center is usually filled with a stuffing before the roast is baked.*



# SLOW-ROASTED LEG OF LAMB

## • Ingredients

1 (5 to 6-pound) leg of lamb  
5 cloves garlic, thinly sliced  
20 (1-inch) pieces fresh rosemary  
¼ cup extra-virgin olive oil  
1 teaspoon kosher salt  
1 teaspoon freshly ground black pepper

**Equipment:** Rib & Roast Rack, 9 by 13-inch Roasting & Drip Pan lined with aluminum foil, instant read thermometer

Set the EGG for direct cooking at 300°F / 149°C.

Using a small paring knife, make 20 (1-inch) cuts evenly all over the lamb.

Stuff each hole with a slice of garlic and a piece of rosemary. Brush the lamb with the olive oil and season with salt and pepper.

Transfer the lamb to the Rib & Roast Rack and set the Rack in the Roasting & Drip Pan. Put the Pan on the grid and close the lid of the EGG. Roast for 2 to 2½ hours, until the instant read thermometer registers 140°F / 60°C. Remove the pan from the heat and let cool for 10 minutes.

Carve the lamb, transfer to a platter, and serve immediately.

Serves 6 to 8



**ROSEMARY** is native to the Mediterranean area. A member of the mint family, it is an evergreen shrub also related to basil, marjoram, and oregano. It is usually found growing by the ocean, and its latin name equates to “dew of the sea.”

Store fresh rosemary in a plastic bag or in a glass of water in the refrigerator.



**GARLIC** has been used as both food and medicine in many cultures for thousands of years, dating back to when the Egyptian pyramids were built. When garlic cloves are cooked or baked whole, the flavor mellows into a sweet, almost nutty flavor that hardly resembles any form of pungency. This nutty flavor makes a surprisingly nice addition to desserts, such as brownies or even ice cream.



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## *Sometimes simple is just better.*

*Thin slices of garlic and sprigs of rosemary are inserted into small slits that have been made all over the outside of the lamb. This infuses the rosemary and garlic flavors into the meat as it slow-roasts.*





## BRINED AND ROASTED TURKEY

*Once you try this brined turkey, you'll agree that nothing does a better job of roasting meats than the EGG. The turkey has a subtle smoky flavor and is moist and succulent; if you prefer a bolder smoky flavor, add more chips in increments during cooking. This turkey is great for holidays dinners and you can use the leftovers to make wonderful sandwiches.*





## • Ingredients

16 cups (1 gallon) water  
½ cup firmly packed brown sugar  
Rind of 1 navel orange  
3 sprigs rosemary  
1 cup kosher salt  
3 yellow onions, quartered  
2 heads garlic, halved  
1 (12-pound) turkey  
2 lemons, quartered  
10 sprigs thyme  
10 sprigs sage  
1 cup chopped potatoes  
¼ cup olive oil  
Freshly ground black pepper  
Garlic powder

• **Equipment:** convEGGtor, hickory chips, Rib & Roast Rack, 9 by 13-inch Roasting & Drip Pan lined with aluminum foil, instant read thermometer  
• Preheat the EGG to 350°F / 177°C without the convEGGtor.

Pour the water into a large bowl. Add the brown sugar, orange rind, rosemary, salt, two-thirds of the quartered onions, and 1 halved garlic head. Mix until the sugar and salt dissolve. Remove the giblets from inside the turkey and reserve for another use. Rinse the turkey well. Place the turkey in a 2½ gallon resealable plastic bag or any container that is large enough to hold the turkey and the liquid. Pour the brine over the turkey, making sure it's completely covered. Refrigerate for 12 hours, turning occasionally.

Soak 4 cups of hickory chips in water in a medium bowl for 1 hour.

Remove the turkey from the brine, rinse well to remove the brining liquid, and pat dry with paper towels. Discard the brining liquid and solids. Stuff the turkey with the lemon quarters, the remaining halved garlic head and onion, thyme, sage, and potatoes. Brush the turkey with olive oil and season with pepper and garlic powder.

Scatter 1 cup of the hickory chips over the hot coals and, using barbecue mitts, place the convEGGtor, legs up, in the EGG and replaced the grid. Place the turkey on the Rib & Roast Rack and put the Rack in the Roasting & Drip Pan. Place the Pan on the grid and close the lid of the EGG. Cook for 2½ hours, adding more chips every 30 minutes. If the turkey starts to brown too quickly, carefully tent the turkey with aluminum foil.

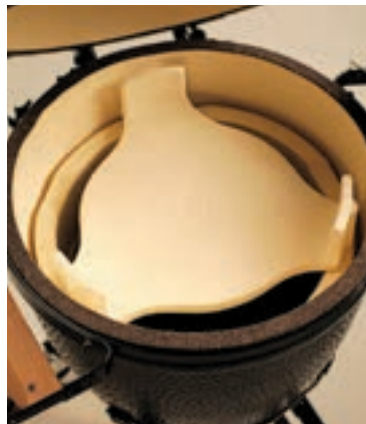
Continue cooking until the instant read thermometer registers 165°F / 74°C. Remove the turkey from the EGG and let rest for 15 to 20 minutes. Carve and serve immediately.



Traditional "Quick Read" thermometer



Rib & Roast Rack



convEGGtor



Scatter 1 cup of hickory wood chips over coals

# ROASTED TURKEY BREAST

*with White Wine, Soy Sauce & Mushrooms*

• **Ingredients**

4 ounces mixed dried mushrooms  
1 (8-pound) turkey breast  
2 tablespoons extra-virgin olive oil  
8 tablespoons plus 4 tablespoons  
unsalted butter  
2 teaspoons sweet paprika  
1 teaspoon garlic powder  
1 teaspoon chopped fresh thyme  
1 teaspoon kosher salt  
1 teaspoon freshly ground black pepper  
1 cup dry white wine  
½ cup soy sauce  
1 tablespoon minced fresh rosemary  
4 cups water

**Equipment:** convEGGtor, Rib & Roast Rack, 9 by 13-inch Roasting Pan lined with aluminum foil, instant read thermometer  
Set the EGG for indirect cooking at 350°F / 177°C.

In a small bowl, cover the mushrooms with hot water and let rehydrate until needed.

Coat the turkey breast with the olive oil. Carefully lift the skin of the breast and separate it from the meat. Thinly slice 8 tablespoons of the butter. Gently lift the skin and place the butter slices under the skin, making sure to place the butter evenly over the whole breast.

Mix the paprika, garlic powder, thyme, salt, and pepper in a small bowl. Sprinkle the seasoning evenly over the turkey breast. Melt the remaining 4 tablespoons butter in a small sauce-pan on the stovetop over low heat. Add the wine, soy sauce, and rosemary and mix well.

Place the turkey breast on the Rib & Roast Rack, put the Rib & Roast Rack in the Roasting Pan, and place the Pan on the convEGGtor. Add the water, mushrooms, and mushroom liquid to the Pan. Using a basting brush, coat the turkey with the butter mixture and close the lid of the EGG. Basting every 10 to 15 minutes, roast the turkey for 2½ to 3 hours, until the instant read thermometer registers 165°F / 74°C. Remove the turkey from the EGG and transfer to a carving board. Reserve the pan gravy.

Let the turkey rest for 15 minutes. Reheat the pan gravy. Slice the turkey and serve immediately with the gravy.


Serves 8



**THYME** is a perennial herb from the mint family. The most common variety is garden thyme with gray-green leaves and a pungent minty, light-lemon aroma.

Fresh thyme should be stored in the refrigerator wrapped in a slightly damp paper towel. Dried thyme should be kept in a tightly sealed glass container in a cool, dark and dry place where it will keep fresh for about six months



A photograph of a plated turkey breast dish. The turkey breast is sliced and topped with a dark mushroom gravy. It is served on a white plate with a ribbed edge. Accompanying the turkey are several slices of candied sweet potatoes, a small green salad with purple and green leaves, and a small portion of dark leafy greens. A glass of white wine is visible in the background. The setting is a dining table with a patterned napkin and silverware.

*Turkey breast is ideal for a small holiday gathering. This turkey is easy to prepare, and by adding the mushrooms to the drip pan, a rich, dark gravy is created as the turkey roasts. Combine this dish with the Candied Sweet Potatoes and Chocolate Pecan Bourbon, and you are ready for your guests! You could also prepare this recipe using a whole turkey; just remember to baste the turkey often, as it helps make the meat juicier.*

# ROASTED BEETS WITH GOAT CHEESE & TRUFFLE OIL

• **Ingredients**

6 red or golden beets, or a combination, trimmed and washed  
¼ cup extra-virgin olive oil  
Kosher salt and freshly ground black pepper  
8 ounces goat cheese, sliced into ¼ inch-thick rounds, chilled  
White truffle oil or extra-virgin olive oil for drizzling

**Equipment:** convEGGtor

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



Toss the beets with the olive oil and 1 tablespoon of salt in a medium bowl. Wrap each beet in aluminum foil and place on the convEGGtor. Close the lid of the EGG and cook for 45 minutes to 1 hour, until a fork easily pierces the beets. Transfer to a rimmed sheet pan and let cool. Using a paring knife, peel the beets and slice them into 1/4-inch rounds.

To serve, alternate slices of beets with slices of cheese on individual plates. Drizzle the beets and cheese with truffle oil and season with salt and pepper.

Serves 4



Beets have a wonderful, sweet, earthy flavor and can be found in deep red or gold. Pairing them with goat cheese and truffle oil turns them into an elegant side salad. If you are unable to find truffle oil, you can substitute a high-quality olive oil.



# CANDIED SWEET POTATOES

## • Ingredients

2 pounds sweet potatoes  
1 ½ cups plus 2 tablespoons firmly packed light brown sugar  
¼ cup freshly squeezed orange juice  
1 cup plus 2 tablespoons light corn syrup  
6 tablespoons unsalted butter, cut into cubes  
1 navel orange, peeled and thinly sliced.

**Equipment:** convEGGtor, 9 by 13-inch glass or ceramic baking dish

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



Place the sweet potatoes on the cooking grid. Close the lid of the EGG and cook for 7 to 8 minutes. Turn the potatoes and continue cooking for 7 to 8 minutes, until easily pierced with a fork. Remove the potatoes from the EGG and let cool completely.

Peel the sweet potatoes and cut them into ¼ inch-thick rounds. Lay the potatoes in the baking dish. Sprinkle 1½ cups of the brown sugar evenly over the sweet potatoes. Drizzle with the orange juice and 1 cup of the corn syrup and dot with the butter. Place the orange slices on the sweet potatoes, drizzle the remaining 2 tablespoons corn syrup on the orange slices, and sprinkle with the remaining 2 tablespoons brown sugar. Place the baking dish on the cooking grid. Close the lid of the EGG and bake for 1 hour, or until the sweet potatoes are tender. Serve immediately.



Sweet potatoes are an edible root and are a member of the morning glory family. They have a dark orange skin with a rich, vivid orange interior. These sweet potatoes are baked in the EGG, then peeled, sliced and layered in a baking dish. Enhanced with orange juice and brown sugar, they are topped with thin orange slices, then returned to the EGG and baked until wonderfully caramelized. They are sure to get rave reviews!

Serves 6

# CHOCOLATE PECAN BOURBON PIE

## • Ingredients

- 1 cup dark corn syrup
- 3 large eggs, beaten
- 5 tablespoons unsalted butter, melted
- 1 cup firmly packed light brown sugar
- ¼ cup bourbon
- 2 tablespoons all-purpose flour
- 1 cup semisweet chocolate chips
- 1 cup chopped pecans
- 1 (9-inch) pie shell

## Whipped Cream

- 1 cup heavy cream
- ½ cup confectioners' sugar
- ½ teaspoon vanilla extract

## Equipment: ConvEGGtor

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

Using a wooden spoon, mix the corn syrup, eggs, butter, brown sugar, bourbon and flour in a medium bowl until combined. Add the chocolate and pecans and blend well. Pour the filling into the pie shell. Place the pie plate on the cooking grid; close the lid of the EGG and bake for 45 minutes, or until the filling is set and the pie is golden brown. Remove the pie and let cool completely, then refrigerate.

To make the whipped cream, using a whisk or an electrical mixer, beat the cream, confectioners' sugar, and vanilla for 5 minutes, or until light and fluffy. Serve slices of pie garnished with the whipped cream or pass separately.

Serves 6 to 8



**DID YOU KNOW?** The history of pecans can be traced back to the 16th century. The only major tree nut that grows naturally in North America, the pecan is considered one of the most valuable North American nut species.

**PURE VANILLA**, with its wonderful aromatic flavor, is the most widely used flavoring in pastries, confections, and other desserts. It is the second most expensive spice in the world, next to saffron,

When buying vanilla extract make sure it is labeled "pure". The imitation vanilla extracts are made with synthetic vanilla (from glycoside found in the sapwood of certain conifers or from coal extracts) and leave a bitter aftertaste. Products labeled Vanilla Flavoring are a combination of pure vanilla extract and imitation vanilla extract.





## *Dessert for the soul!*

*Pecan pie is a typical Southern dish made from fresh pecans and brown sugar, is often served on holidays. This traditional pie filling has a touch of bourbon and combines well with dark chocolate morsels.*

# APPLE-WALNUT CROSTATA WITH CARAMEL SAUCE

## • Ingredients

- 1 pie dough disk
- ¼ cup firmly packed light brown sugar
- 1 teaspoon freshly squeezed orange juice
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 3 cups apple slices, 1/8 inch thick  
(1 cup each Granny Smith, Fuji, and Golden Delicious)
- ½ cup chopped walnuts
- 4 tablespoons unsalted butter, cubed
- 1 large egg white, beaten
- 1 tablespoon water
- 1 tablespoon granulated sugar

## Caramel Sauce

- 1 cup granulated sugar
- ¼ cup water
- 1 cup heavy cream
- 4 tablespoons unsalted butter

**Equipment:** convEGGtor, Baking Stone, Pizza Peel

Set the EGG for indirect cooking at 400°F / 204°C. Add a Pizza & Baking Stone to preheat.

Dust the pizza peel with flour. Roll the pie dough into a 12-inch circle on a lightly floured surface and place the dough on the peel.

Mix the brown sugar, orange juice, cinnamon, and nutmeg in a large bowl. Add the apples and walnuts and toss until well coated with the brown sugar mixture. Spread the apple mixture in the center of the pastry, leaving a 2-inch border of dough exposed. Fold over the pastry edge toward the center, leaving the edges and folds of the dough very rustic. Dot the exposed apples with the butter. Mix the egg white and water in a small bowl and brush the outside of the dough with the egg wash. Sprinkle the top of the crostata with the granulated sugar.

Carefully transfer the crostata to the Baking Stone. Close the lid of the EGG and bake for 40 minutes, or until golden brown. Using the pizza peel, transfer the crostata to a platter.

To make the sauce, using a whisk, stir the sugar and water together in a small, heavy-bottomed saucepan on the stovetop. Cook over medium heat for 15 minutes, occasionally brushing the sides of the pan with a wet brush. Do not stir. When the sugar is amber in color, slowly add the cream, whisking constantly for 3 to 5 minutes, until the sugar is dissolved. Remove the pan from the heat and whisk the butter into the caramel, 1 tablespoon at a time, until smooth and creamy. Let the caramel sauce cool for 10 to 15 minutes. Pour into a bowl and serve with the crostata.

Serves 6

“Eureka! I found it!” Those were the words of Paul Stark of Stark Brothers Nursery when he bit into a new and exciting Golden Delicious apple in 1914.

Some people think that Golden Delicious is simply the yellow cousin of the popular Red Delicious apple. But, in fact, they are related in name only. This honey sweet apple is a special treat all on its own.







*A crostata is nothing more than a fruit tart that is meant to be rustic, so do not be too concerned if this is your first time working with pie dough. Three different types of apple are used in this crostata: the tart, green Granny Smith; the sweet, crisp, red Fuji; and the very sweet Golden Delicious. By blending these three different varieties, the flavor of the crostata becomes more complex and balanced. Fresh berries, pears, or peaches work equally well.*

# Big Green Egg<sup>®</sup>

# Holiday Entertaining



A collection of delicious recipes from the Big Green Egg Cookbook

- You can find ideas for special meals all year round in the Big Green Egg Cookbook, which contains more than 160 delicious recipes that were specifically developed for the unique cooking abilities of the EGG. The cookbook features favorite recipes submitted by celebrity chefs such as Steven Raichlen and Lee Ann Whippen, and many of the dishes were inspired by EGGheads (as passionate EGG users are affectionately known).

- Inside you'll find inventive ideas that range from modern twists on tried-and-true barbecue favorites to gourmet recipes with sophisticated flavors. An introduction that explains the EGG's culture and history, helpful tips for cooking and extensive color photography make this one-of-a-kind cookbook a must-have for chefs.



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