



GEORGIA'S "HEALTHY PICNIC IN THE PARK"  
**Created by Todd English**  
Cooked on the Big Green Egg





## Grilled Baby Eggplant with Tomato Basil Vinaigrette

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- 4 baby eggplant
- 1 cup tomato vinaigrette
- 1 cup ricotta cheese
- salt
- pepper
- olive oil
- 4 large tomatoes, small diced
- ½ cup olive oil
- ¼ cup red wine vinegar
- ½ cup basil, chopped
- 1 tsp salt
- 1 tsp pepper

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

Make the vinaigrette (see below) up to 48 hours ahead of time and keep refrigerated. Cut the eggplant lengthwise into ¼ inch thick slices, drizzle with olive oil and season with salt and pepper. Grill the eggplant until nicely browned on both sides; remove from EGG. Place onto a plate, spoon the vinaigrette over the top and finish with a dollop of ricotta.

### **Tomato Basil Vinaigrette:**

Place the diced tomatoes in a bowl, toss in the remaining ingredients, mix well and store in refrigerator.

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## Camp Fire Chicken Skewers with Roasted Oyster Mushrooms

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- 12 chicken tenders
- 2 lbs oyster mushrooms
- 2 clove garlic, split
- 1 sprig thyme
- 2 tb olive oil
- salt
- pepper
- 12 8" bamboo skewers
- aluminum foil

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

Lay out a sheet of foil large enough to enclose the mushrooms in a packet. Cut the mushrooms from the bunch into individual pieces. Place mushrooms, olive oil, garlic and thyme on foil and mix to combine. Fold the foil ends together to make a packet, place the packet on the cooking grid and cook for 20-30 minutes until mushrooms are tender.

Dress the chicken tenders with olive oil, salt and pepper – or use your favorite grilling spice. Thread the chicken on Big Green Egg flexible skewers or bamboo skewers (if using bamboo, soak for 20 minutes to prevent burning during cooking process). Grill chicken until nicely browned, turning at least once. Place chicken skewers on top of the mushrooms to serve.

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## Todd English's Miso Sweet Potatoes

- 2 sweet potatoes sliced
- 2 cubes butter
- 2 tb white miso paste
- olive oil
- salt
- pepper

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

Thinly slice sweet potatoes, drizzle with olive oil, and season with salt and pepper. Lay slices on the cooking grid and grill until browned. Turn potato slices once and grill until browned on the second side. Remove potatoes to a serving plate. Melt butter and mix with miso paste. Brush potato slices with butter/miso mixture and serve warm.

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## Grilled Cinnamon Honey Apples with Graham Cracker Crumble

- 4 Gala apples, quartered
- 3 tb honey
- 1 tb cinnamon
- 1 tb sugar
- 1 cup graham crackers, crushed

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

Season the apple wedges with cinnamon and sugar. Arrange the apples on a perforated grid and grill, turning once, until caramelized. Place the apples on a plate, drizzle with honey and sprinkle with graham cracker crumbs.

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