



3rd Annual

EGGs on the River

Recipes



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Korean Style Tacos

by *Glen and Kim*

1st place Peoples Choice winners at the 2013 Eggfest

Korean Style Tacos

Bulgogi (Korean BBQ Sauce) Found in Asian section of most stores
Skirt Steak - Marinated over night

Slaw:

Cabbage Red/Green

Red Onion

Cilantro

Green onions

Serrano chilies

Dressing:

1 Tbsp. Seasoned Rice Vinegar

1 Tbsp. Plain Rice Vinegar

1/2 tsps. Sugar

1/2 tsps. Sesame Oil'

You may add red pepper flakes to any or all of the above items for preferred spiciness.

Stuffed Pork Tenderloin with Crown Royal Maple Glaze

By Mike and Carol

2nd place Peoples Choice winners at the 2013 Eggfest

Stuffed pork tenderloin with crown royal maple glaze

6 pork tenderloins trimmed and cut pocket through the middle with long narrow fillet knife

Brine pork for 24 hours

Brine recipe

- 1 1/2 gallons cold water
- 1/2 cup kosher salt
- 1 1/2 cup light brown sugar
- 12 whole pepper corns
- 2 bay leaves

Rinse pork loins the next day and pat dry with a towel and season with black pepper and paprika. Stuff pork loins with stuffing

Stuffing recipe

- 1/2 cup diced celery
- 1/2 cup diced yellow onion
- 3/4 lbs country style sausage
- 2 cups corn bread stuffing
- 1 tablespoon of bells poultry seasoning
- 3/4 cup chicken broth
- Salt and pepper to taste
- 1/2 stick of butter

Sauté celery and onions for 5 min in butter. Remove from pan brown sausage in pan and celery and onions and bells seasoning sauté for 5 more min and add corn bread stuffing and chicken broth

Green egg temp at 325 with place setter in and put a pan under grill with apple juice

Start port over pan of apple juice for first 20 min and then move to outer part of grill to Cook for 40-45 minutes turning and misting with apple juice every 8-10min

Last 5 minutes brush with glaze recipe

- 1 cup of crown royal maple
- 6 table spoons of light brown sugar
- 1 tablespoon Worcestershire sauce
- 1 table spoon dry mustard

Bring to a boil and simmer for 12-15 min until reduced by half let cool to thicken

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Pulled Pork Sliders

by *Doug and Rita*

3rd place Peoples Choice winners at the 2013 Eggfest

Pulled Pork Sliders

1--7-8 pound pork shoulder (meat should be room temp before placing in preheated egg)

1 large onion, quartered

1-7 oz can chipotle peppers in adobo sauce

2-cans soda (your choice)

Kosher salt

ground pepper

First season pork shoulder with salt and pepper (to taste)...in a 1/2 foil pan place pork shoulder on top of the quartered onion---using the 4 pieces as your legs to hold the roast up and out of the drippings. Pour chipotle peppers with adobo sauce on top of seasoned shoulder then pour soda into pan, place in preheated egg uncovered.

Use the plate setter-legs up with a drip pan in the center on top of the plate setter.

Cook @ 225-235 approximately 1 to 1-1/2 hours per pound of meat.

Once finished cooking cover with foil and let rest (approximately 1 hour) before pulling and serving.

When pulling add any sauce and blend with onion, chipotle peppers, soda and any drippings created during the cooking process. May drain off any fat if desired before you start this process.

We used a 50/50 mix of bbq sauce with mango-habanero jam. The bbq sauce was purchased and the following is our jam recipe:

3 cups ripe mangoes, diced small

6 habaneros, diced small--pith and seeds removed

1-1/2 cup cider vinegar

6-1/2 cups granulated sugar

1 (6 oz) bottle liquid pectin

Boil 5 clean jelly jars while making the jelly. Combine all ingredients except the pectin in a large saucepan and boil for 30 minutes. Allow to cool for 10 minutes. Stir in pectin and boil for 10 minutes or until jelled. To test, dip a metal spoon in at right angles to the surface of the jelly and lift it about 12 inches above the surface. While still at right angles, allow the drops to "sheet" off. If they do not come together and sheet off, continue boiling and test again. Remove the jelly from the heat, skim. Carefully ladle into hot sterilized jars. Clean the outside of each jar around the top with a hot cloth dipped in boiling water. Seal with sterilized lids.

Chipotle Marinade (used on the Tri-Tip)

by *Doug and Rita*

3rd place Peoples Choice winners at the 2013 Eggfest

Chipotle Marinade (used on the Tri-Tip)

1/2 cup honey

1/2 cup fresh squeezed lime juice

1/2 cup chopped cilantro

1/4 cup Dijon mustard

2 Tablespoons minced canned chipotle peppers in adobo sauce

6 cloves of garlic, minced

1 teaspoon ground cumin

1 teaspoon kosher salt

1/2 teaspoon ground allspice

1/2 teaspoon black pepper

Snickerdoodle

by *Doug and Rita*

3rd place Peoples Choice winners at the 2013 Eggfest

Snickerdoodle

1/2 cup salted butter
1/2 cup shortening
1-1/2 cup granulated sugar
2 teaspoons cream of tartar
2-3/4 cup all purpose flour
1 teaspoon baking soda
2 eggs
1/4 teaspoon salt
2 Tablespoons granulated sugar
2 teaspoons cinnamon

Cream butter, shortening, granulated sugar, baking soda, cream of tartar and kosher salt. Add eggs--mix until light in color. Stir in flour--just until blended. Form in 1 inch balls. Roll in mixture of sugar and cinnamon (2 tablespoons-2 teaspoons). Place approximately 2 inches apart on ungreased baking sheet. Bake 8-10 minutes at 400 degrees. Makes about 4-1/2 dozen cookies.

We used a 3/4 oz ice cream scoop (purple handle) to form our cookies--we placed them on parchment paper on a 1/4 sheet pan and used 2 sheet pans in the egg. We kept the temperature around 425 degrees for approximately 12 minutes---rotating the pans top to bottom halfway through.

Oatmeal Raisin Cookies

by *Doug and Rita*

3rd place Peoples Choice winners at the 2013 Eggfest

Oatmeal Raisin

1-1/2 cups packed brown sugar

1 cup salted butter

1 teaspoon vanilla extract

1 egg

2 cups old fashion oats

1-1/2 cups all-purpose flour

1 teaspoon baking soda

1/4 teaspoon kosher salt

1 teaspoon ground cinnamon

2 cups raisins

Cream butter, brown sugar, baking soda, kosher salt and ground cinnamon. Add eggs and vanilla mix until light in color. Stir in flour and old fashion oats just until blended. Fold in raisins. Drop by rounded teaspoonfuls about 2 inches apart on an ungreased cookie sheet. Bake 9-11 minutes at 350 degrees. Makes approximately 3-1/2 dozen cookies

We used a 3/4 oz. ice cream scoop (purple handle) to form our cookies--placed them on parchment paper on a 1/4 sheet pan and used 2 pans in the egg. We kept the temperature around 425 degrees for approximately 12 minutes--rotating the pans top to bottom halfway through.

Giant Chocolate Sugar Cookie

by *Doug and Rita*

3rd place Peoples Choice winners at the 2013 Eggfest

Giant Chocolate Sugar Cookie

1-1/2 cups all-purpose flour
1/2 cup Dutch process cocoa
1 teaspoon baking powder
1/2 teaspoon kosher salt
1/2 cup salted butter
1-1/2 cup granulated sugar
1/2 cup shortening
1 egg
1-1/2 teaspoon vanilla extract

Cream butter, shortening, granulated sugar, Dutch process cocoa, baking powder and kosher salt. Add eggs and vanilla, mix until light in color. Stir in flour just until blended. Using a 2-1/2 ice cream scoop drop dough onto baking sheets lined with parchment paper, spacing approximately 4 inches apart. Bake until edges are firm 18-20 mins at 375 degrees. Let cool on wire racks.

We used a 3/4 oz ice cream scoop (purple handle) to form our cookies--we then placed them on parchment paper on a 1/4 sheet pan and used 2 pans in the egg. We kept the temperature around 425 degrees for approximately 12 minutes---rotating the pans top to bottom halfway through.

Chocolate Chip Cookie

by *Doug and Rita*

3rd place Peoples Choice winners at the 2013 Eggfest

Chocolate Chip Cookie

4 lbs. 5 oz. all-purpose flour

1-1/2 oz. kosher salt

1 oz. baking soda

2 lbs. 14 oz. salted butter

1 lb. 14 oz. granulated sugar

1 lb. 6 oz. packed brown sugar

1 lb. 2 oz. eggs

1-1/4 oz. vanilla extract

4 lbs. 5 oz. semi-sweet chocolate chips

Cream together salted butter, granulated sugar, packed brown sugar, baking soda and kosher salt. Add eggs and vanilla, mix until light in color. Stir in flour just until blended. Fold in semi-sweet chocolate chips. Scale the dough into 1-1/2 oz portions and place on parchment lined papers. Bake 12-14 minutes in a 375 degree oven. Cool completely on the pans. Makes approximately 12 dozen cookies.

We used a 3/4 oz. ice cream scoop (purple handle) to form our cookies--we placed them on parchment lined 1/4 sheet pans and used 2 pans in the egg. We kept the temperature around 400 degrees for approximately 10 minutes--rotating the pans top to bottom halfway through.

Pizza Technique

YOU WILL NEED:

Pizza dough (yours or store-bought)

Toppings

(Pizza Sauce, Meats and Veggies)

Cheeses: Whole Milk Mozzarella, Asiago, Parmesan, Fontina etc.

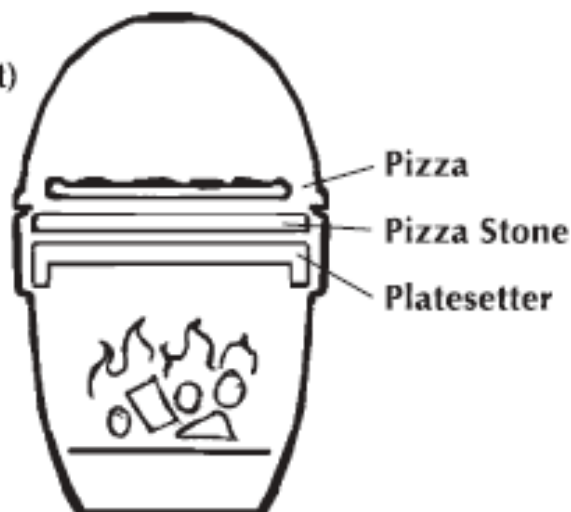
Flour for Dusting

Cornmeal for Dusting

Extra Virgin Olive Oil

Pizza Stone

Pizza Peel



Heat your Big Green EGG or grill to 450°F and stabilize temperature.

On your EGG, add a platesetter and pizza stone and heat for about 20–30 minutes to get the ceramic hot.

On your working surface, sprinkle flour over about a 20" square area. Roll or pat out a piece of dough into a 12 inch circle, about 1/4-inch thick, making sure it does not stick to your surface.

Dust a pizza peel with cornmeal and slide it under the pizza dough.

Brush the edges of the dough with a thin layer of olive oil, then top lightly with sauce, spreading evenly and coming to within 1/2 inch of the edge, avoiding too much sauce/ingredients in the center (ingredients will shift to the center during cooking). Add shredded mozzarella cheese, keeping the bulk of it out toward the edges.

Meats and veggies go on top of the cheese in thin layers, then another sprinkle of Asiago or Parmesan cheese on top.

Slide the pizza onto the hot stone on the grill and bake for 12 to 15 minutes, until the crust is golden and crisp. To remove the pizza, slide the peel under the pizza and transfer to a cutting board. Let cool a few minutes before cutting.



Pizza Dough

Makes 3 12" thinnish pizzas

INGREDIENTS

- 1 package active dry yeast
- 1 teaspoon sugar or honey
- 1 cup warm water
- 1 tablespoon kosher salt
- 2 Tbsp extra-virgin olive oil
- 3 cups bread flour, plus more for dusting

MAKE AHEAD!

Follow directions through rising. Wrap and chill in refrigerator or freeze. Bring to room temp before using.

DIRECTIONS

In a bowl, combine the yeast, sugar, and warm water; stir gently to dissolve. Let the mixture stand until the yeast comes alive and starts to foam, about 5 to 10 minutes.

Add the salt and 2 tablespoons of olive oil and mix. Add the flour, a little at a time, mixing until all the flour has been incorporated. Mix until the dough gathers into a ball, this should take about 5 minutes.

Turn the dough out onto a lightly floured surface and fold it over itself a few times; kneading until it's smooth and elastic (about 8–10 minutes.) Form the dough into a round and place in a lightly oiled bowl, then turn it over to coat. Cover with plastic wrap or a damp towel and let it rise in a warm spot (i.e. over a gas pilot light) until doubled in size, about 1 hour.

Once the dough is domed and spongy, turn it out onto a lightly floured counter. Roll and stretch the dough into a cylinder and divide into 3 equal pieces. Cover and let rest for 20 minutes so it will be easier to roll out.

Roll or pat out a piece of dough into a 12 inch circle, about 1/4-inch thick. Dust a pizza paddle with cornmeal and slide it under the pizza dough. Brush the crust with a thin layer of olive oil, and top with your favorite flavors.



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RECIPE

Pizza Sauce

INGREDIENTS

- 1 Tbsp Olive Oil
- 1/2 Red Onion, diced small
- 4 Cloves of Garlic, minced
- 6 Fresh Basil leaves, chopped
- 1 Tbsp chopped fresh Oregano
- 3 Tbsp Red Wine
- 1 (28-ounce) Can Whole Plum Tomatoes or 5 to 6 Roma Tomatoes
- 1/2 Tsp Kosher Salt
- 1/2 Tsp Black Pepper

USING FRESH TOMATOES

Substitute the can of tomatoes with 6–8 medium fresh tomatoes. Peel (dip briefly in boiling water and pull skin away) and core, then chop.

You may also want to add 1 Tbsp canned tomato paste to the fresh tomatoes to boost the tomato flavor.

DIRECTIONS

Heat the oil in a pot over medium heat. Add the onion and cook for about 5 to 7 minutes, until onions are soft and translucent. Add the garlic, basil leaves and oregano and cook for 3–4 minutes more. Season with salt and pepper to taste. Add tomatoes and red wine. Bring to a boil, then simmer for about 20 to 25 minutes. Purée if desired.

Cool the sauce before using it to make pizza. In fact, it's best if made the day before so that the flavors blend.



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Artisan Bread on a Green Egg

by Karen

Adapted from *Artisan Bread in Five Minutes a Day*, Copyright 2007
by Jeff Hertzberg and Zoe Francois
Artisan Free-Form Loaf



My very first attempt using the Green Egg – beautiful!

Makes four 1-pound free form loaves. The recipe is easily doubled or halved.

3 cups lukewarm (100 deg) water

1 1/2 Tablespoons granulated yeast (1 1/2 packets)

1 1/2 Tablespoons kosher or other coarse salt

6 1/2 cups unsifted, unbleached, all-purpose white flour,
(I like King Arthur to start with) measured with the
scoop-and-sweep method.

Mixing and Storing the Dough

1. **Combine and stir yeast, salt, and lukewarm water** in a bowl that will hold 7 cups of flour plus room for mixing. Don't worry about everything dissolving.
2. **Add flour- kneading is unnecessary** Add the flour to the water-salt-yeast mixture, measuring it in with dry-ingredient measuring cups, by gently scooping up flour, then sweeping the top level of the cup with a knife or spatula. Mix dry and wet ingredients until the mixture is uniform. (I use wet hands and a wooden spoon) Don't knead- it isn't necessary. **You're finished when everything is uniformly moist, without dry patches.** This step should only take a matter of minutes, and should yield a dough that is **wet** and loose enough to conform to the shape of its container.
3. **Allow to rise** Cover bowl with loose saran wrap and place in a lukewarm area to rise. I use my microwave, inside a cold oven, or the top of the frig so the dog doesn't get into it! Allow the mixture to rise at room temperature until it begins to collapse (or at least flattens on top), approximately 2 - 5 hours. You can use a portion of the dough any time after this period. The dough is easier to work with and shape into a loaf if refrigerated 3 hours or more (up to 14 days).

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On Baking Day

5. Shape bread and form the gluten cloak. First prepare a small cutting board by sprinkling it liberally with flour to prevent the dough from sticking to it when you slide it into the oven. Cover your hands with flour too then pull up a 1-pound (grapefruit-sized) piece of dough, using floured scissors or a serrated knife to cut it from the rest. Hold the mass of dough in your hands and add a little more flour as needed so it won't stick to your hands. Gently stretch the surface of the dough around from the top to the bottom on all four sides, rotating the ball a quarter-turn as you go. Most of the dusting flour will fall off; it's not intended to be incorporated into the dough. The bottom of the loaf may appear to be a collection of bunched ends, but it will flatten out and adhere during resting and baking. The final product will be smooth and cohesive. The entire process in this step should take no longer than 30 to 60 seconds.

6. Rest the loaf and let it rise on the board. Place the shaped ball on the flour covered cutting board. Allow the loaf to rest on the board for about 40 - 60 minutes (it doesn't need to be covered). You may not see much rise during this period; more rise will occur during baking.

7. Preheat the Green Egg. Light a fire in the egg and leave both vent and lid open until the fire is established. After the fire is established, place a plate setter in the egg to set up for indirect baking. Place an empty disposable aluminum foil pan on the plate setter to hold water later for steam cooking. Lay the cooking grate on top of the plate setter and gently - to prevent temperature shocking the stone - gently place a pizza stone on the grate. The pizza stone can crack if moved from cold to hot too fast. Close the Green Egg lid and set a temp of 500 deg F. You want a hot temperature here. I don't make a big deal about the temperature as long as it's 450 or above. **CRITICAL: The stone must heat for an hour in the egg or you will get crappy, soggy bread. By the way, you can cook pizza this way also.**

8. Dust and slash. Dust the top of the loaf liberally with the flour, which will allow the slashing knife to pass without sticking. Slash a 1/4-inch-deep cross, scallop, or tic-tac-toe pattern into the top, using a serrated bread knife. This allows some steam to escape and looks pretty besides. **Option:** prior to dusting the top with flour, roll the dough in assorted nuts and seeds.

9. Baking with steam. After a 60 minute preheat, you're ready to bake. With a quick forward jerking motion of the wrist, slide the loaf off of your flour covered surface (I transfer the bread from my cutting board to a floured pizza peel but you can do it straight from your cutting board) and onto the preheated baking stone. Quickly but carefully pour about 1 cup of hot water from the tap into the broiler tray and close the lid to trap the steam. Bake for 20 - 30 minutes, or until the crust is nicely browned and firm to the touch. Because you've used wet dough, there is little risk of drying out the interior, despite the dark crust. Allow the loaf to cool completely, preferably on a wire rack. If you cut it while still hot, it will be gooey on the inside, but maybe you like that.

10. Store the remaining dough in the refrigerator in your lidded (not airtight) container and use it over the next 14 days. The dough "matures" over the 14 day period, improving flavor and texture of your bread. Cut off, shape and bake more loaves as you need them. If the dough smells sour, that's a natural sourdough developing.

Tips. It takes a little time and effort to get the egg this hot. I don't like to let that heat go to waste so I often cook other things while I'm waiting for the full hour pre-heat time. I've put garlic cloves on the grate for roasted garlic which can then be squirted on the bread when it's done. Many root vegetable (parsnips, beets, carrots, etc) can be roasted at 450 degrees or above if you watch for burning.

I often cook a pizza after my bread to get that last bang for my charcoal buck. As applies for the bread though, if the stone is not preheated for an hour, you will get crappy pizza. So cook your garlic and veggies while the egg is heating up, cook your bread, and then cook a pizza while the bread cools. You could roast corn on the cob while the egg is cooling down too. Use your imagination! That's part of what makes the egg fun.

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Cedar Plank Twinkies

by Susan, Aka Twinkie Queen



Cedar Plank Twinkies

This recipe is officially known as Plankies but whatever you call it; make sure you have the ambulance on speed dial.

Ingredients:

- 1 regular cedar plank, soaked in water
- 8 Twinkies
- 3/4 cup Nutella (chocolate hazelnut spread)
- 6 Oreo cookies, smashed into chunks
- 1/2 cup mini marshmallows
- 1/4 cup crushed Heath Bar

Serves:

4 to 8 sweet toothed people

Preparation:

Set up your Egg at 350 degrees indirect cooking.

Arrange the Twinkies on the plank.

Slather the top of the Twinkies evenly with Nutella.

Sprinkle with mini Oreo chunks, marshmallows and Heath Bar pieces.

Place plank on grill and close lid.

Allow Twinkies to heat and smoke slowly for 15 minutes, until marshmallows are golden brown and everything is heated through.

Remove from grill and serve immediately.

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Easy Meatloaf

by Terri

Easy Meatloaf

1+1/2 pound of lean ground beef
1/2 pound Italian Chicken Sausage
2 eggs beaten
1 cup oatmeal- (Quaker Old Fashioned)
1 small chopped yellow onion
1 small chopped green bell-pepper
3 cloves chopped garlic
1 bag sliced mushrooms
3 tablespoons garlic salt
1 tsp. pepper
1/2 cup Sweet Baby Rays Barbeque Sauce
(these are approximate amounts, I usually do not measure)

Mix all ingredients in large bowl, form into loaf, I used a loaf pan (tinfoil). When ready to cook, poke 6 holes in the bottom of the tin with a fork. Put in Big Green Egg- indirect heat at 350*-400* for approximately 1 hr. and 45 mins.

Grilled Peaches with Mascarpone

(Johnny's High-Intensity Kitchen, Novato, CA)

Grilled Peaches with Mascarpone

4 ripe but firm peaches, halved and pitted
2 Tbsp. unsalted butter, melted
½ cup mascarpone
¼ cup high-quality honey

Preheat grill to medium-high (400°F).

Brush cut sides of peaches with butter.

Grill, uncovered, until just softened and warmed through, three to four minutes. Transfer to dessert plates. Spoon some mascarpone alongside peaches, drizzle with honey and serve immediately.

Crème fraîche or fresh ricotta can be substituted for the mascarpone.

If desired, you may *very lightly* sprinkle salt on the peaches to bring out their sweetness and flavor. Another interesting variation is to brush a bit of brandy or Amaretto onto the peaches while they're cooking. If you like this idea, you can simply mix the liquid into the butter and use that to brush onto the peaches.

Boneless Leg of Lamb

(Johnny's High-Intensity Kitchen, Novato, CA)

Boneless Leg of Lamb

For one boneless leg, 4-5 pounds:

1/3 cup soy sauce
1/2 cup dry red wine
1/4 cup brandy
juice of 1 medium orange
juice of 1 medium lemon
2 tablespoons honey
1-2 teaspoons dry mustard
1 large tomato, cut into smallish pieces
3 large cloves garlic (at least)
black pepper to taste (plenty)
fresh mint, thyme, oregano and/or rosemary to taste
ground cardamom, allspice and/or coriander to taste

Put all ingredients into a blender and purée. If fresh herbs aren't available, use pulverized dry (cut down amount).

Pour over meat and marinate 12-24 hours, turning once or twice during this time. Alternatively, place in a vacuum marinater for an hour or two.

Set up your Egg with hardwood charcoal and cherry or grapevine cuttings. Use the plate-setter. Sprinkle the meat with salt and pepper if desired. Cook at 300°F to a *maximum* of medium-rare (see notes below). Pull the meat from the Egg at no more than 120°F on an instant-reading meat thermometer. Tent loosely with foil and let it rest at least ten minutes. Slice thinly to serve.

Note: Cooking time depends in part on the overall size and thickness of the leg. In general, start testing no later than 30 minutes into the cooking time. If the leg is on the smaller side, even earlier. If you prefer a little less smoke, increase the cooking temperature to 325/350°F and decrease the cooking time accordingly.

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Baby Back Ribs

by Lupe

Adapted from the blog, "Playing With Fire and Smoke."

Original recipe by Car Wash Mike

THE PREP!

After opening up the package of baby back ribs pat the ribs down with paper towels and take the membrane off the bone side. To do this take a paper towel on the small end and get ahold of the membrane, now pull towards the large end. Next, get your favorite rub. Leave the ribs meat side down and actually rub the rub in on the bone side. Flip over, lightly coat with ordinary yellow mustard. The mustard will not give any flavor, it gives you three different values. The vinegar in the mustard will start breaking down the collagen in the ribs and give them a better bark. It will also help the last coating of the rub to stick to the ribs. After applying the mustard, coat with your rub. After prepping put back in the fridge for at least 1 hour, but no more than 2. If you haven't lit your egg, now is the time.

THE COOK!

Put your smoking wood of choice on the clean burning fire of the egg, 3-4 wood chunks will do. Try to stick with fruit woods, apple or cherry, they are going to start smoking right away. You need to let the wood smoke for at least 30 minutes before putting the ribs on. Put your plate setter on the fire ring, legs up and a large drip pan on the plate setter. Put your grill on the plate setter over the drip pan. Get your egg stabilized at 200-225, the first few hours are the most important. Put your ribs on an inverted V-Rack, the heat off the plate setter and drip pan cause a tough skin on the bone side if you don't. Your ribs need to be cold when placing on the egg. They tend to soak up the smoke better and have a better smoke ring. Fill a squirt/misting bottle with a 50/50 mixture of apple juice & apple cider vinegar. Mist the ribs after the first hour. Do this every hour until done

Okay, your ribs have been on for 3 hours, time to get that temp up to 250. Mist one more time after an hour and leave them on another 30 minutes. The ribs have now been on 4 ½ hours. Pick up a slab, if it folds in half easily it's time to finish. If not, put back on for another 30 minutes. Another way to check is the meat should have pulled back approximately 1 - 1 ½ inches from the ends, you can also pull a slab off and cut. If the bone is white in color they are ready.

The texture you want will determine when to pull off. If you want fall off the bone. Let them go 5 ½ hours. Remember though. you might be taking a chance on them drying out.

THE FINISH!

There are all kinds of good BBQ sauces out there. The secret to great, sticky finger ribs is a good sauce. Look for a sugar based sauce and make sure the sauce is cold (been in the fridge) for a few hours or days. This makes the sugar thicken up. This will produce a full flavor of sauce on the ribs.

Your ribs have been on between 4 ½ and 5 ½ hours. Pull the ribs and set them aside. Now get the egg up to 275. While the temp is climbing apply the desired amount of BBQ sauce on the ribs evenly. Pull the V-Rack off, you want your ribs laying flat when finishing. Place the ribs back on the egg bone side down and leave them on for 20-30 minutes. If your guests allow, pull off, let rest for 5-10 minutes, slice up and enjoy!

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