

# Eggs on the River Eggfest Cookbook 2015

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# Eggs on the River Eggfest 2015 Recipes

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# Rob's Smokin' Rub Pulled Pork

By Rob & Whitney



<http://robssmokinrub.com/>

Liberally rub pork butt with RSR Mild Rub. Inject pork butt with a mix of apple juice and RSR Mild Rub. Let set overnight in the refrigerator. Heat BBQ for low and slow (250) or Hot and Fast (370). Add smoking chunks as desired, I used peach. After the white smoke is gone and the blue smoke appears, put your pork butt on the grill. Watch the internal temperature (I T). When I T of 160 is reached put the pork butt in a aluminum tin with a bit of apple juice as a steaming agent and cover with foil tightly. When I T of 205 is reach pull the pan off the grill. Let rest for 30 to 60 minutes. When rested pull pork apart with gloved hands. Be careful it will be hot. When pulling add RSR Sweet Rub and RSR Sweet & Tangy Sauce to meat to taste. Mix again. Pulled Pork is ready to serve. Low and slow will take approx. 8-9 hours. Hot and Fast will take 5-6 hours.

# Rob's Smokin' Rub Championship Ribs

By Rob & Whitney



<http://robssmokinrub.com/>

I used St. Louis Style Ribs or you can get spare ribs and trim them down. Remove membrane on bone side. Rub with RSR Sweet Rub liberally. Let set at least 30 minutes up to 12 hours or so. Heat grill with smoke chips of choice. Once again I use peach. Get grill to 270 degrees. Wait to put ribs on until blue smoke appears. Put ribs on bone side down. Smoke 2 hours or until color of ribs is where you want them. Pull off the ribs and have 2 pieces of foil ready to wrap ribs. On foil put down a few squirts of spray butter, a couple of lines of honey and a handful of brown sugar. Lay ribs on concoction meat side down. Apply the same on the bone side. DOUBLE wrap ribs in foil, one at a time. Put back on grill for 45 to 50 minutes. When time is up pull the ribs off the grill. Open foil and BE CAREFUL of steam and hot liquid. Pull out rack of ribs and put back on the grill. When a toothpick goes into the meat between the bones with no effort the ribs are ready. Coat with RSR Sweet & Tangy World Champion Sauce and let sauce set and caramelize 5-10 minutes on the ribs bone side down. Pull off ribs and let rest 10 minutes or so. Best ribs you have EVER tasted.

# Spicy Spanish Frittata with Chorizo:

By Ann & Justin

10 large eggs beaten  
1/2 cup heavy cream  
1/2 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
1 cup diced, grilled Spanish Chorizo  
1/4 cup chopped grilled scallions  
3/4 cup shredded manchego cheese (3 ounces)  
1/4 cup chopped pimientos  
1/4 cup fresh or frozen green peas  
1/4 teaspoon smoked Spanish Paprika

Mix the eggs, cream, salt and pepper in a medium bowl.  
Pour the egg mixture into an oiled baking dish.  
Add the following ingredients - one at a time to the egg mixture:  
Chorizo,  
Scallions,  
Cheese,  
Pimientos and  
Peas.  
Sprinkle with paprika.

Place the dish on the place setter. Close the lid of the EGG and bake for 35 minutes or until eggs are set.  
Remove the pan from the grill.  
Let the frittata rest for 10 minutes before serving.  
Serves 6

# Donkey & Shrimp Balls:

By Ann & Justin

3 pkgs crescent rolls  
2 8 ounce pkgs Cream Cheese, softened  
1 standard size Jimmy Dean Sausage  
3 chopped green onions  
2 tablespoons Pepper Jelly

Brown sausage and break into small pieces.

Mix cream cheese, cooked sausage, onions and pepper jelly -mix well.

Take crescent rolls and lay flat out taking each individual triangle and cutting them in half (you may need to knead triangle into small circles for best effect - whatever works 😊).

Take a good teaspoonful of the mixture and spoon onto each crescent roll then wrap the mixture up into little balls, making sure the mixture is sealed inside.

Place parchment paper on a cookie sheet, place rolls on the parchment paper, slide the rolls and parchment paper onto the place setter, Cook at 350 for approx. 8-10 minutes.

Cool for 2-3 minutes.

## Shrimp Balls:

2 pkgs Crescent Rolls.

1 ½ lbs cooked shrimp (cut up)  
2 8 ounce pkgs Cream cheese, softened  
8 ounces jalapeno peppers, diced  
1 skinned/seeded tomato.

Mix well the shrimp, cheese, peppers and tomato..... and then follow the directions for Donkey Balls.

# Meatloaf with a Bacon Weave

by Susan and Stacy

## Ingredients

2 pounds Ground Beef  
1 pound Mild Italian Sausage  
2 Eggs  
1 Cup Oatmeal (I used Gluten Free)  
1/2 cup Finely Chopped Onions  
2 Mushrooms Chopped  
1 teaspoon Salt  
1 teaspoon Dried Minced Garlic  
1/2 cup Sweet Baby Ray's Barbecue Sauce  
(Bacon for lacing the top)



## Directions

Mix all the ingredients together and place in a loaf pan and lace with bacon. Place in your Big Green Egg at 350 (In-Direct) for 1 hr. 15 mins. or cook until Meatloaf reaches an internal temperature of 160.

# Smoked Beef Brisket Chili

By Austin

Makes 6-8 servings

Ingredients:

1 ½ lbs. smoked beef brisket  
6 slices bacon (diced)  
4 cups diced white onion  
3-5 dried ancho chili peppers  
14 oz. diced green chile  
12 oz. Mexican Beer  
14 oz. diced roasted tomato  
6 cloves garlic  
Pinto Beans  
Black Beans  
Chili Powder  
Cumin  
Salt  
Black Pepper  
Cayenne Pepper  
Coriander seed  
¼ cup Vegetable Oil

Directions:

Remove stems and seeds from Ancho chili's.

Boil 3-5 cups of water. Once boiling, add the Ancho chili's, reduce and cover. Simmer for 30 minutes to 2 hours. Remove the chili's and place in blender w/ garlic, vegetable oil, salt, pepper, chili powder, cumin, and coriander seed. Keep steeping liquid.(Start w/ a little, you can always add more seasoning based on your preferred heat level.). Blend into a slurry, adding some of the steeping liquid until you have a thick sauce.

Heat 4-8 qt. stockpot over medium-high heat. Once pan is heated, brown the bacon. Once the bacon is brown, add the onions and reduce heat to medium. Sauté onions until soft and translucent. Add remainder of ingredients and chili mixture to pan. Stir, reduce heat to medium low once you are seeing some bubbles and simmer for 1-2 hours.

Note: Taste chili once all ingredients have been added and mixture is hot. I prefer to use 2 tbls of Chili powder and a half tbls of Cayenne pepper, but I like it spicy. As I mentioned before, start bland and add seasonings along the way to get your desired heat.

Smoked Beef Brisket

Cont...

# Smoked Beef Brisket Chili cont...

By Austin

Add mixture of lump charcoal, mesquite chunks, and pecan chips to your Egg. I like to layer the lump coal and smoking wood to make sure I get smoke the entire way through the cook. Light fire and put placesetter in Egg for indirect cooking. Bring Egg to 230-250 degrees.

Trim 13-19 lb whole "packer" Beef Brisket. Take majority of hard fat off piece of meat. Leave no more than 1/4" of fat on the "flat" of the brisket. Rub Worcestershire sauce on meat, then add generous amounts of salt and black pepper as your rub.

Smoke Brisket for 6-10 hours (depending on size of brisket and temperature), until internal temp reaches 165-170 degrees. Remove brisket, re-season w/ salt and pepper (little beef broth helps too), wrap in foil and return meat to Egg. Cook additional 2-3 hours until internal temp reaches 190-195 degrees. Take brisket off Egg and place in empty cooler or oven. Let rest for at least 1-2 hours.

Remove Flat from Point. Cube each portion for Chili recipe, enjoy the rest however you see fit!

# Coffee Encrusted Pork Tenderloins with Michigan Cherry Glaze

By Gene and Amy

2 pork tenderloins

For the rub:

3 tablespoons ground coffee (any will do but I use French Roast)

1 tbs kosher or sea salt

1 tbs dark brown sugar

1 tsp black pepper

1 tsp garlic powder

1 tsp onion powder



For the Marinade:

¼ cup soy sauce

¼ cup cherry cola

3 tbs olive oil

1 tsp minced onion

1 tsp black pepper

½ tsp salt

½ tsp minced garlic

For the glaze:

6 oz. Michigan Cherry Preserves ( you can use Smuckers Cherry Preserves as well )

1 tbs **pure maple syrup ( don't use the fake stuff )**

½ tbs distilled vinegar

½ tsp Worcestershire sauce

1 ½ tsp water

Mix all rub ingredients together ( I like to ground them in a small food processor )

In a large bowl, combine all marinade ingredients and mix well

Place tenderloins in a resealable bag and pout in marinade. Refrigerate at least 4 hours and no more than 24 hours

Remove tenderloins from marinade and coat liberally with rub mixture

Heat egg to 500. Once at 500 sear each tenderloin on *direct* heat for 1 minute per side

Remove tenderloins and set your egg for *indirect* heat, plate setter legs up. Heat to 350.

Once egg stabilizes, add a couple of chunks of cherry wood

Allow initial smoke to “ burn off “.

Remove tenderloins from marinade and coat liberally with rub mixture

Place tenderloins on the BGE and cook for about 1 hour or until internal temp reads 145 ( that's right, 145. You **do not want to overcook pork** ).

Remove and glaze with Cherry Sauce

Return to BGE for about 10 mins. Remove and let em rest for 10 more minutes. At this point the internal temp will be about 155. Perfectly cooked, moist, and just a hint of pink in the middle

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# Kick Arse Chili

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By Gene and Amy

## Ingredients :

olive oil  
1.5 lb ground chuck  
1 lb Italian sausage (casing removed)  
2 cups onion (chopped)  
1 green bell pepper (seeded and chopped)  
2 jalapeno chiles (seeded and chopped fine)  
1-2 serrano chiles (seeded and chopped fine)  
1 Tbs garlic (minced)  
1 can (28 oz) diced tomatoes and liquid  
1 can (15 oz) diced tomatoes and liquid  
1 can Rotel tomatoes  
2 cans (15 oz) pinto, dark kidney, or black beans (drained)  
3 Tbs chili powder  
1 Tbs Ancho chile powder  
1.5 Tbs ground cumin  
1 tsp cocoa powder  
1 tsp ground cinnamon  
2 bay leaves  
1 tsp Tabasco Sauce  
1 tsp dried oregano  
3 Tbs Dizzy Pig "Cow Lick" steak rub  
2 cups beef broth  
1 cup dry red wine  
2-3 dried chili peppers (chipotles, ancho, etc.) to float on top  
salt and fresh ground pepper to taste  
wood chunks



Continued on next page...

# Kick Arse Chili

(Page 2 of 2)

By Gene and Amy

## Preparation:

Preheat your Egg to 350° with inverted plate setter (legs up).

Add 2 or 3 fist-sized chunks of hickory or mesquite wood to coals.

Place dutch oven in the egg on the plate setter and add 2 Tbs. olive oil.

Add the ground chuck and sausage (break up into smaller pieces with a wooden spoon).

Close lid and cook for about 1 hour, stirring every 10-15 minutes.

Remove dutch oven from egg, remove meat and drain on paper towels.

Wipe dutch oven dry with paper towels.

Return dutch oven to egg, add more olive oil and saute' onions, green pepper, jalapenos,

and serrano(s) until limp. Add garlic and continue cooking for 2-3 minutes.

Add remaining ingredients and cook, uncovered, for about 2 hours (add water or more wine as needed

to prevent drying).

Remove bay leaves, dried chiles, correct seasoning and serve.

## Note :

After the mixture starts to simmer, you can reduce the dome temperature to 300-325

degrees.

If chili is too liquid, you can thicken with corn starch. 3 tablespoons should do the trick

## Recipe Source

Source: Egret (John Hall)

# East – West Buffalo Wings

By Gene and Amy

For 3 ½ pound wings

Favorite rub

1 cup butter ( 2 sticks ) ( can reduce by ½ )

4 cloves Garlic

4 scallions or 4 tbls shallots, trimmed, white parts minced, green parts finely chopped for garnish

1 tablespoon minced fresh ginger

¼ cup Thai hot sauce or other hot sauce ( I like to use Franks )

1 cup or more sweet chili sauce

3 tablespoons lemon juice

1 teaspoon cayenne pepper

¼ cup chopped cilantro

½ cup whiskey or bourbon ( optional )

¼ cup brown sugar

¼ cup soy sauce

¼ cup honey

Liberally sprinkle rub over wings

Heat 3 tablespoons butter over medium heat. Add white part of scallions, garlic ginger, and cilantro. Cook about 3 minutes. Do not brown. Add remaining butter, hot sauce, lemon juice, pepper, brown sugar, honey, bourbon, and soy sauce  
Bring to boil, let cool completely.

Indirect Method: Heat BGE until you can maintain 425-450 degrees using plate setter for indirect heat. Cook about 30 minutes per side.

Direct Method: heat egg 350 max. Turn wings every 10-15 mins. Cook total 50 mins

Put wings in container and pour in 2/3 sauce. Return wings to direct grill ( max 300 ) to firm up the glaze

Return wings to container, pour in remaining sauce, shake to coat.

Sprinkle chopped green parts of scallions over wings and serve

# Dirty Pizza

Page 1 of 2

By Matt, Mike, and Mitchel

## The Dough

For the Eggfest we used fresh dough from Whole Foods. Below is one of our favorite dough recipes courtesy our friend, a World Champion Pizza Chef.

## Beer Pizza Dough

### Ingredients -

1 cup warm beer (Have fun experimenting with different kinds of beer)

3 tablespoons extra virgin olive oil

1 tablespoon white sugar

1 ½ tablespoons coarse salt

1 ½ ounces fresh yeast or one package dry yeast

2 ¾ to 3 ¼ cups all purpose flour

### Preparation:

Whisk together beer, two tablespoons of oil, yeast, sugar, and salt. Add flour slowly, mixing until dough is relatively stiff. The amount of flour needed will vary according to what type you use and the amount of moisture in the air.

Turn dough out onto a lightly floured surface and knead until it has a smooth, elastic texture - about five minutes. Brush the inside of a large bowl with remaining oil and transfer the dough to the bowl. Turn dough once to oil consistently all over. Cover with a damp towel or plastic wrap and leave in a warm place until doubled in size. This is usually about one and a half hours.

Punch down dough and transfer to a clean surface. Divide into quarter and cover with plastic wrap. Roll out for pizzas right away, or refrigerate or freeze dough for later use. (Makes 4 twelve inch pizza crusts)

## Prepare the Egg

For Pizza we like to cook at 550 degrees in-direct. We put the plate setter (Conveggtor) with the legs down and then put a pizza stone on that. It can take up to an hour to get your stone to 550 and that's important for a good crust. If you have a surface temperature tester it is helpful. If not just make sure your egg is at temp for 30 to 45 minutes.

## Prepare the Dough for your Toppings

Dust the top of the dough lightly with flour, then press down with your fingers (or use a rolling pin) to flatten the dough into a disk about 12 inches in diameter. We recommend doing this right on the pizza peel. That way you can simply slide it on to the grill when its ready. You'll need enough flour on the peel to keep it from sticking and testing to be sure it will still move through out the process is a good idea. Alternatively, slip your hands, knuckles up, under the dough and lift it up, then gently stretch the dough by pulling your fists apart. Rotate the dough a little each time you pull so the dough is stretched into an even circle. Brush any excess flour from the surface and underside of the dough.

Cont.

# Dirty Pizza (Continued)

By Matt, Mike, and Mitchel

Add Pizza Sauce and Toppings

## Ingredients

Pesto Sauce  
Green Peppers  
Red Peppers  
Red Onions  
Mozzarella  
Pepperoni  
Sausage



## Instructions

Now that your dough and toppings are ready it's time to start layering on all that goodness. Spread an even amount of the pesto sauce to your dough, cover in shredded mozzarella and then cover that with pepperoni and sausage. Just enough to cover the pizza with a layer of each. Now spread out your vegetables and top it with a little more cheese. The cheese on top will melt and turn a golden brown indicating the pizza is done.

Before you slide your pizza on to the stone lightly dust the stone with flour or corn meal to keep it from sticking.

Close the lid and get ready for some great pizza. Check the pizza after 6-8 minutes and pop any large bubbles around the edges. The pizza is done when the cheese is melted on top and has some areas that are golden brown.

# Fattie

## Miners Mix Versions

### Bacon Weave

Make a bacon weave onto a sheet of plastic wrap. Search YouTube for a video of how to do it, or check out MinersMix.com, click on the Tips and Recipes button and then click on the picture of the fattie for pictures and instructions on making the weave.

### Miners Mix "SPECIAL" Fatties

#### 1) Mac N Cheese Fattie.

Make a box of good ol' Kraft Mac N Cheese, or use your favorite recipe. If using the boxed stuff, omit the milk and butter, and allow to cool. I add a cup of crated cheese along with an egg to the cool Mac N Cheese (it will be dry). Spoon about  $\frac{3}{4}$  of the box of the Mac N Cheese onto the bacon weave and spread it out, leaving an inch or so of bacon all around. Then, lift up one side of the plastic wrap and roll the fattie up, like a jelly roll. For best results wrap it tightly and allow it to set up in the fridge for a couple of hours, but if you're careful, it can be cooked immediately.

#### 2) Marinated Chicken and Stove Top Stuffing Fattie

The night before making your fattie, thinly slice (1/4" thick or so) a skinless chicken breast. Partially-thawed breasts slice easiest. Prepare a marinade of 2 parts Hidden Valley Ranch Dressing to 1 part of Miners Mix Kit's K.C. BBQ Rub. Marinate the chicken overnight. Make the bacon weave as described above.

Make a box of Stove Top Stuffing per the directions except reduce the water to 1 cup and do not use butter or margarine. Mixture will be very dry. When cool, blend in an egg.

Lay the sliced chicken in a single layer onto the bacon weave along with whatever marinade sticks to it. Leave about an inch of bacon all around. Spoon about half a box of the stuffing onto the chicken, and lift up one side of the plastic wrap to roll the fattie up, like a jelly roll. This one will be pretty messy! For best results wrap the fattie tightly and allow it to set up in the fridge for a couple of hours, but if you're careful, it can be cooked immediately.

### NOW COOK YOUR FATTIE

Prepare the Egg for indirect cooking with a plate setter. Place a drip pan under the grill and GENTLY place the fattie onto the grill, if possible with the seam up. Dust the fattie with Miners Mix Original Steak Rub, Maynards Memphis Rub or Kit's K.C. Rub and bake at 350-375 for 45 min or so until the internal temp is above 165. Do not turn or roll the fattie while baking as it will likely fall apart. It may be necessary to cook a little longer for the bacon to become sufficiently browned. GENTLY take the fattie off the grill using a wide spatula, set on a cutting board and allow to cool for 5-10 min so the internal filling can set a little. Gently slice with a serrated knife, enjoy, and get to know your cardiologist!



**MINERS MIX**

# Mrs. Fields Chocolate Chip Cookies

By Ann & Justin

Cream together for 3-4 minutes:

1 lb butter,  
2 ½ cups sugar,  
2 cups dark brown sugar,  
3 eggs,  
2 tbs vanilla

Mix together in a separate bowl:

6 cups flour,  
1 ½ tsps. Salt,  
1 ½ tsps. Baking soda

Add to creamed ingredients and mix well.

Add 2 cups nuts (optional)

4 cups chocolate chips

Drop by teaspoonful and Bake on parchment paper covered place setter at 350. (place the parchment paper on a cookie sheet, drop the dough on and then slide the parchment paper onto the place setter - when the cookies are done, slide the cookie sheet under the parchment paper for easy removal)

This make about 6 dozen cookies - the dough can be frozen for future use.

# Cinnamon Rolls

By Ann & Justin

Cinnamon Rolls:

To make dough with a bread maker:

Sweet dough:

3/8 cup milk

3/8 cup water

1 egg

3 cups all purpose flour

1 tsp salt

4 tbs butter

1/2 cup sugar

1 1/2 teaspoons yeast

Place all ingredients in bread pan in order listed. Select dough setting and start. When done, remove dough and turn out onto a floured countertop or cutting board. OR use Frozen Bread Dough.

Glaze:

5 tablespoons melted butter

1/2 cup brown sugar

Pour the melted butter for the glaze into a 9x13x2 inch pan or 2 8 or 9 inch round cake pans; sprinkle with the brown sugar.

Filling:

1 tablespoon melted butter

2 tablespoons granulated sugar

1 tablespoon ground cinnamon

2 tablespoons brown sugar

With a rolling pin, roll dough into a 9/18 rectangle.

For the filling, brush the melted butter on the dough. In a small bowl, combine the granulated sugar, cinnamon and brown sugar. Sprinkle over dough. Starting with long edge, roll up dough, pinch seams to seal. With a knife, carefully slice into sections (for regular rolls - 1 1/2 inch sections, for mini rolls 1/2 inch sections) Place rolls cut side up in prepared pans, flattening them slightly. Cover and let rise. Bake 25-30 minutes until golden brown. Remove from grill and immediately invert rolls onto a large platter or serving dish. Serve warm.

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# Zucchini Bread:

By Ann & Justin

Beat together:

3 Eggs

1 Cup Salad Oil

2 Cups Sugar

2 Cups Grated zucchini (with skin) – do not drain

1 Tablespoon vanilla

Sift together:

2 cups Flour

2 teaspoons baking soda

1 teaspoon baking powder

1 Tablespoon Cinnamon

1 teaspoon salt

Mix dry and wet ingredients \*

Topping:

1 cup sugar

1 ½ teaspoons cinnamon

2 tablespoons butter

Combine to make a crumbly topping.

Pour ½ of the batter into a greased 9x13 pan.

Cover with ½ of the topping. Repeat with the remaining batter and topping

Bake 1 hour at 350 on top of the place setter

\*Optional – stir in 1 cup nuts/ chocolate chips

# BGE Peach Cobbler, Ice Cream Optional



By Paul and Sarah

## Ingredients

6 jumbo cans of sliced peaches in heavy syrup; drain only 3 cans  
2 boxes of white or vanilla cake mix  
1 stick of butter

## Directions

Egg Temp: Around 400

A cast Iron dutch oven is ESSENTIAL for this recipe, nothing else works.

Layer 1: Drain 3 cans of peaches and put in cast iron dutch oven

Add 3 more cans of peaches, do not drain liquid, to the dutch oven

Layer 2: Pour both boxes of cake mix over the top of peaches (do not stir)

Layer 3: Slice up one stick of butter into little pats and drop all over the top of cake mix 9or you can use 1 12oz can of 7Up

Place Dutch Oven on the Grid

In about 20 minutes, give the dutch oven a 180 degree turn, to insure an even bake.

In about 20 more minutes, check under the lid.

Dessert is finished when peaches are soft and caramelized, juice will really thicken, you will have a hot, bubbly, golden brown, topping.

Don't let the dutch oven turn all glowy red, it'll burn

40 minutes to make Serves 10

# S'mores in a Cone

Prepared by, Susan & Stacy

Recipe, [www.biggreenegg.com](http://www.biggreenegg.com)



## S'mores in a Cone

Here's the perfect treat for your holiday party...you'll have a hard time keeping everyone away from these!

### Ingredients:

20 sugar cones

20 large marshmallows

20 Hershey's® Chocolate Bar pieces

### Method:

Set the EGG for [indirect cooking](#) at 350°F/177°C.

Place one marshmallow and one piece of chocolate into each sugar cone.

Place the Big Green Egg [Pepper Grilling Rack](#) on a [Pizza/Baking Stone](#). Add the cones to the rack and place the stone on the EGG. Cook for about 10 minutes, or until the chocolate is gooey and the marshmallows start to brown.

