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Hawaiian Fatty

Rick Miller & Mike Rothell

1 lb Breakfast Sausage
1 lb Thin Bacon
12 thin slices of honey ham
3/4 cup Canned/Jar Jalapenos
1/4 cup Cream Cheese
1 20 oz Can Pineapple Tidbits

1. Place your sausage inside a gallon sized plastic bag.
 2. Leave the bag open and with a rolling pin or hand roll out the sausage flat.
 3. With your sausage rolled, take a knife and cut through the sides and top of the bag and peel back the plastic bag.
Leave the sausage on the plastic bag.
 4. With your sausage exposed place in the middle ham, cream cheese, pineapple, and jalapenos.
 5. Using the plastic bag starting at one end and roll up the sausage tucking in the ends. Once done, you will have your "log".
 6. Prepare your bacon by making a square weave.
 7. Place your roll on one end of the bacon and roll it up.
 8. Dust roll with your favorite rub
 9. Wrap it in plastic wrap, so that it will keep form and throw it in the fridge.
 10. Set up your grill for indirect medium. Once ready, grill your fatty indirect for about an hour, or until the internal temperature hits 160 degrees.
 11. Coat with BBQ Sauce and grill for an additional 5-10 minutes
- Serve and eat!

Mexican Fatty

Rick Miller & Mike Rothell

Ingredients:

1 lb. Ground Breakfast Sausage

1 Chorizo Link

1 Lb. Thin Cut Bacon

1-2 Potatoes, Cubed

¼ Cup Cheddar Cheese

3 Eggs

1. Combined and cook cubed potato, eggs, and chorizo.
2. Place your sausage inside a gallon sized plastic bag.
3. Leave the bag open and with a rolling pin or hand roll out the sausage flat.
4. With your sausage rolled, take a knife and cut through the sides and top of the bag and peel back the plastic bag. Leave the sausage on the plastic bag.
5. With your sausage exposed place in the middle the combination of scrambled eggs, potato, chorizo, and top with cheese.
6. Using the plastic bag starting at one end and roll up the sausage tucking in the ends. Once done, you will have your "log".
7. Prepare your bacon by making a square weave.
8. Place your roll on one end of the bacon and roll it up.
9. Wrap it in plastic wrap, so that it will keep form and throw it in the fridge.
10. Set up your grill for indirect medium. Once ready, grill your fatty indirect for about an hour, or until the internal temperature hits 160 degrees.

Serve and eat!

Artichoke Citrus Marinated Chicken Street Tacos

Rick Miller & Mike Rothell

Ingredients:

Juice of 2 oranges

Juice of ½ lime

¼ cup achiote paste (find at Mexican market)

2 jalapenos chopped

1 canned chipotle pepper

7 garlic cloves

1 TBS whole black PEPPERCORNS

1 TBS salt

½ bunch cilantro stems and all

1.5 lbs boneless skinless chicken thighs

In a blender combine the juices of 1 orange and lime with achiote paste, jalapenos, garlic, peppercorns and salt. Puree until the peppercorns are completely crushed. Add remaining orange juice and cilantro and process until smooth. Add chicken and let marinade overnight.

Grill chicken to 165 internal temp, slice into thin strips.

Peppers and Onions:

1 tbsp canola oil

1 red pepper, thin strips

1 yellow pepper, thin strips

1 large onion, sliced in half moons

1 tbsp chili powder

1/2 tsp oregano

1/2 tsp garlic powder

1 tsp cumin

salt & pepper

1/2 cup stock (chicken, beef, vegetable...)

1/2 cup cilantro, loosely packed and then minced

Sweat peppers in oil until soft then add remaining ingredients and simmer until most of the liquid is absorbed.

To make tacos, quickly heat corn tortillas on grill add grilled chicken and top with peppers and onions.

Caramel Apple Pie Bread

Rick Miller & Mike Rothell

Ingredients:

18 frozen Rhodes cinnamon rolls, thawed but cold

4 granny smith apples, peeled and cubed

1/2 cup brown sugar

1 teaspoon cinnamon

1/2 cup graham cracker crumbs

1/2 cup chopped pecans

Caramel Icing:

2 packets cream cheese frosting (packets from rhodes rolls)

1/3 cup caramel ice cream topping

Cut all rolls into 4 pieces. Arrange one layer in bottom of a dutch oven lined with foil and sprayed well. Mix remaining rolls with

apples, brown sugar, cinnamon, crumbs, and pecans. Spread mixture into dutch oven. Grill @ 350 for 45 min - 1 hr.

Mix cream cheese frosting with caramel and top warm bread with icing.

Grilled Mushrooms

Miners Mix 2011

- Wash mushrooms and cut in half or quarters if they are large. Drizzle mushrooms with olive oil. Sprinkle liberally with Miners Mix Steak Rub. Skewer and grill, or place in a Big Green Egg Porcelain Cooking Grid over about 325 degree heat. Turn occasionally and grill until done; when mushrooms are soft, juicy and somewhat golden brown.

Jalapenos with Garlic Cheese Filling

Miner Mix 2011

- Blend one package of Miners Mix OMGarlic! Cheese Spread Mix with one 8 oz softened package of cream cheese or Neufchâtel cheese. Remove stem from jalapenos and slice in half lengthwise. Remove seeds and membranes holding seeds. Fill split chilies with cream cheese/Miners Mix spread. Place filled chilies on grill and cook at about 325 until the bottom begins to show dark or golden brown and filling is soft. Remove from grill, let cool for a few minutes and eat greedily with a good beer at hand!

Grilled Pineapple

Miners Mix 2011

- Fresh Pineapple tastes best for this. Remove skin from pineapple and slice into about 1/2" slices. Place directly on grill and sprinkle with Miners Mix Wholly Chipotle Seasoning and Rub. Grill until the slices begin to turn golden brown.

BBQ Pork Butt

Miners Mix 2011

- The Day Before: Rub pork butt liberally with Miners Mix Maynards Memphis Rub. Apply rub heavily! Wrap in plastic wrap and refrigerate overnight.
- The Next Day: Prepare Egg for indirect cooking and control heat to maintain temperature between 220 to 250 degrees. Add smoking wood and place rubbed pork butt on grill, over a pan to catch juice and grease. Smoke for at least 6 hours, longer if desired. Remove from grill and wrap tightly with aluminum foil. Place wrapped pork in baking dish (it will produce lots of tasty juice!) and bake at 300 for another 2-3 hours until the pork is tender and shreds easily.

Pork Candy Ribs

Team "Marko"
Mark & Lupe

Ingredients:

- 2 Racks Baby Back Ribs (Membrane Removed)
- 1 Jar John Henry's "Sugar Maple Rub"
- 1 jar Steven Reichlains "Smokey Mustard Sauce"
- 6 cups Maple Wood Chips (Soaked in water overnight)

Directions:

Wash and pat ribs dry

Use ½ container of Sugar Maple Rub on each rack of ribs, rubbing into the meat on both sides

Wrap the ribs first in wax paper and the in saran wrap. Leave in the refrigerator 1 to 2 days. (Usually overnight)

Set up your Big Green Egg at 225-250 degrees, indirect. Place half the chips on the coals and cook for 4-5 hours. Add remaining chips to the coals after 2 hours.

Remove the ribs and let rest for 5 minutes. Brush on the Smokey Mustard Sauce on both sides and enjoy.

It's just like eating Pork Candy!

Grilled Vegetable Crostini with, Romesco Sauce, and Parmesan Cheese

Art & Nan

Romesco Sauce:

1 Anjou Pepper, 1 Guajillo (Pasilla) Pepper

Place peppers in water, add pinch of crushed red pepper flakes, simmer for 10 minutes. Continue to steep for 30 minutes. Pour peppers in sieve; keep a few red peppers for flakes heat. Open peppers remove seeds, scrape and place in processor.

Roast 3 Tomatoes and a Garlic Bulb in pan, no oil. @ 350 for 30 minutes

Toast 1½ slices of Rustic Bread in 1 tsp. Olive Oil until golden brown.

Place in Processor:

Toasted Bread, ¼ C. Almonds, ¼ C. Hazelnuts (peeled), Tomatoes (peeled and cored), Roasted Garlic, 1 tsp. Sweet Paprika, 2 tsp. Vinegar, 2 tsp. Olive Oil

Grilled Vegetables:

Red onion, Red bell pepper, Green bell pepper, Mushrooms, marinade in ½ C. Olive oil, 3 Tbsp. Balsamic vinegar, 1 tsp. Paprika

Toast Baguette Slices

1. Grill Vegetables al dente (Begin by grilling Onions and Peppers, then add Mushrooms)
2. Toast Baguette Slices
3. Spread Toast with Romesco Sauce
4. Top with Chopped Vegetables
5. Garnish with Parmesan Cheese

Catalan Paella with Chicken, Sausage, and Chorizo

Art & Nan

Broth:

- 5 cups Chicken Broth
- ½ tsp. Saffron
- 1 ½ tsp. Thyme, fresh or ¼ tsp. dried
- ¼ tsp. Dried Oregano
- 1 Bay Leaf
- 4 Medium Leeks
- ½ C. Dry White Wine
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- In large pot, combine first 5 ingredients. Cut off the green portion of the leeks and add to the broth. Mince the white portion and reserve. Bring the broth to a boil, cover, and simmer 30 minutes. Strain the broth and measure to 5 ½ cups. Add the wine.

Meat:

- 3 lbs Chicken Thighs
- 1 lb. Sausage
- 1/3 lb. Chorizo (Pepperoni)
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- Grill the Chicken Thighs and Sausage. Slice Chicken and Sausage into bite size pieces and dice Pepperoni.

Mortar Mix:

- ½ C. Olive Oil
- 4 Tbsp. Slivered Almonds
- 8 Cloves Garlic, minced
- ¼ tsp. Salt
- 2 Tbsp. Minced Parsley
- 2 Tbsp. Brandy

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Catalan Paella with Chicken, Sausage, and Chorizo (cont.)

Art & Nan

Sauté Almonds in Olive Oil until golden brown. Reserve Olive Oil for later use. Remove Almonds to a mortar or mini processor and mash to a paste with half of the minced garlic, salt, and the parsley. Gradually mash in the brandy. Set aside.

Vegetables:

- 1 Medium Onion, minced
- 1 Medium Red Pepper, minced
- ½ lb. Mushrooms, sliced
- 2 Medium Tomatoes, finely chopped
- Petite Peas, 10 oz. frozen package.

Rice:

- 3 C. Arborio short grained rice

Steps:

- Pour reserved Olive Oil into paella pan. Sauté vegetables in paella pan until al dente.
- Add ½ mortar mix to vegetables.
- Add rice to vegetables and coat thoroughly. Add broth and bring to boil.
- Add remaining ½ mortar mix. Cook 20 - 30 minutes.
- Approximately 10 minutes before rice is cooked add meat, tomatoes, peas and mushrooms.

Pork Country Style Ribs

Art & Nan

Ingredients:

- 4 lbs. Country Style Pork Ribs (bone in or boneless)
- 1 Cup Apple Cider Vinegar
- 1 Tbsp. Fresh Grated Ginger

Marinade:

- 1 Cup Sugar
- 1 Cup Ketchup
- $\frac{3}{4}$ Cup Soy Sauce
- $\frac{1}{4}$ Cup Oyster Sauce

Steps:

- Put vinegar and ginger in a large pot, stir. Put ribs in the pot and cover them with water. Water should be 1 inch above ribs.
- Boil ribs for 60 minutes, stirring occasionally.
- Remove ribs and rinse. Pat dry and place into marinade for 12 or more hours, mixing several times to ensure even marinating.
- Remove ribs from marinade and barbeque over medium heat until caramelized and heated through. Occasionally baste with sauce for desired glaze and preferred appearance. Remove from grill and serve whole or pull apart and serve over sliced baguette with additional marinade to enhance flavor and appearance.

BBQ Beef Short Ribs

Bruce & Danette

Ingredients:

- 2 tbs pepper / one white & one black
- 2 tbs sea salt medium course
- 2 tbs coriander
- 1 tbs garlic powder
- 1 tbs dill
- 1 tbs chili powder
- 1 tbs pepper flakes
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Remove the fat and the membrane from the meat side, don't bother with the bone side. Lightly coat the meat with olive oil and work a generous portion of the rub into the meat. You can do this up to 24 to 48 hrs. prior to the cook; at least one to three hours minimum.

Set up the green egg for indirect cooking and preheat to 250 degrees F.

Put the meat on bone side down and add the wood, oak is traditional for Texas, it is a mild wood but others will work fine. The ribs absorb smoke so 2-4 ounces should be enough.

You will want to bring the inside of the meat to 180 degrees F. Use a good digital meat thermometer and place the tip of the probe nearest the center of one of the larger ribs. Resist opening the lid until you are about $\frac{3}{4}$ of the way through the cook. If you are looking they are not cooking.

- 1" thick approx. 3 hours
- 1 ½" thick approx. 3.5 hours
- 2" thick approx. 4 hours

Neapolitan Pizza Dough Recipe

Glenn Cybulski

- ½ Tsp (3grams) Fresh Cake Yeast
- 2 cups Lukewarm Water (90 to 100 F)
- 1 Tblspn Fine Sea Salt
- 7 ¼ cups Caputo Flour (regular baking flour)

- In a small bowl using a fork stir the yeast in to 1 cup of lukewarm water. Set aside until the yeast dissolves, about 5 minutes
- In another small bowl, combine the salt and remaining 1 cup water. Stir to dissolve the salt.
- To make the dough by hand place flour in a large bowl. Make a well in the center of the flour and stir in the yeast mixture along with the saltwater mixture. Using a wooden spoon, mix the dough, incorporating as much of the flour as possible. Turn the dough out on a lightly floured work surface and knead until soft and elastic, 12 to 15 minutes. It will still be a little sticky but shouldn't stick to your hands. Add only a minimum amount of flour to the work surface to keep the dough from sticking.
- To prepare the dough for rising, cut the dough into fifths to form five even portions each weighing 9.5 ounces. Pick up one portion of dough and pull the opposite edges together, wrapping them underneath towards the center to form a tight, smooth ball. Pinch to seal. Repeat with the other four portions. Place each portion in a 1 gallon lock-top plastic bag. Squeeze out all the air and seal the bags, allowing enough room for the dough to double in size.
- Let rise in a cool room (about 60f) for 6 to 8 hours.

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Neapolitan Pizza Dough Recipe (Cont.)

Glenn Cybulski

- Each dough ball will produce one 12 inch pizza crust, use a little flour for dusting and form the crust by using your fingertips and pushing the dough from the center out, remember to keep the crust somewhat round but an even crust is more important than a perfectly round crust.
- Top the pizza with fresh cherry Tomatoes or crushed San Marzano Italian tomatoes, a pinch of Sea Salt, fresh mozzarella, fresh basil, and a drizzle of Olive Oil. Bake at 550 to 750 on your Egg for approximately 5:00 to 2.5 minutes or until the crust is crispy to the touch and the cheese is melted.
- CHEF NOTES:
 - Fresh cherry tomatoes from your garden can be used when in season and they are high in natural sugar and taste great!
 - When dusting your pizza dough use the Caputo 00 Flour to keep your pizza tasting great
 - When you are ready to put your pizza in the oven, the dusting flour on could burn, so use as little as possible.
 - While there are many “classic” recipes that should remain true to there ingredients the idea here is to be creative, mix it up make it fun and you will certainly surprise yourself and your guests>
- Enjoy,
- Chef Glenn
- Please follow me on twitter @worldpizzachef and my blog at www.worldpizzachef.blogspot.com
- And never hesitate to email me and ask questions, I am happy to help if I can.

Big Green Egg Mahogany Chicken with Smoky Lime Sweet Potatoes

Ken & Janelle

Ingredients:

Makes 4 servings

~Cilantro Chimichurri~

- 1 cup Cilantro Leaves
- 6 Tbs Extra Virgin Olive Oil
- 3 Large Cloves Garlic, Minced
- 1/4 tsp Salt
- dash Pepper

~Mahogany Sauce~

- 5 Tbs Dark Brown Sugar
- 3 Tbs Dijon Mustard
- 2 Tbs Hoisin Sauce
- 2 tsp Balsamic Vinegar

~Chicken Marinade~

- 1/3 of Mahogany recipe above
- 1/2 cup Lime Juice
- 1 1/2 lbs Boneless, skinless chicken breast halves, or thighs, cut into 1" cubes

~Sweet Potatoes~

- 2 Large Sweet Potatoes, Washed
- 3 Tbs Unsalted Butter
- 1 tsp Chopped Canned Chipotle Pepper
- 1 tsp Adobo Sauce (from canned chipotle)
- 1 1/2 tsp Lime Juice
- 3/4 tsp Ground Cumin
- 1/2 tsp Lime Zest
- Salt & Pepper to Taste

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Big Green Egg Mahogany Chicken with Smoky Lime Sweet Potatoes (Cont.)

Ken & Janelle

Directions:

- In a small bowl, mix together chopped cilantro, olive oil, minced garlic. $\frac{1}{4}$ tsp of salt and pepper. Set aside.
- In a medium bowl, mix together brown sugar, mustard, hoisin sauce and vinegar. Reserve $\frac{2}{3}$ of this mixture.
- To the $\frac{1}{3}$ remainder of Mahogany Sauce, add $\frac{1}{2}$ cup lime juice and stir in chicken. Cover and refrigerate for 20 min. Do not over marinate.
- Set up the Big Green Egg for indirect cooking. When the Egg reaches 350 degrees place the sweet potatoes on the grill. Cook until tender, about 30-45 min. Remove from the Big Green Egg, cool slightly and open the skin. Scoop the insides into a medium bowl, add 2 TBS of butter, chipotle pepper, adobo sauce, $1 \frac{1}{2}$ tsp of lime juice, cumin, lime zest, salt and pepper to taste. Mash potatoes. Add additional 1 TBS of butter if necessary. Set aside, keeping warm.
- Thread chicken onto bamboo skewers, cook indirectly, basting with the reserved mahogany sauce until done, about 10 min.
- To serve, divide potatoes among 4 plates; top each with 2 skewers of chicken and drizzle with cilantro chimichurri sauce. Garnish with cilantro sprigs.

Easy Meatloaf

Terri

Recipe for (for a large loaf) or make 2 and freeze 1

Ingredients:

- 3 lbs of lean ground beef
- 1 ½ lb Italian Pork Sausage
- 2 eggs beaten
- 1 cup oatmeal- Quaker Old Fashioned
- 1 chopped yellow onion
- 1 chopped green bell-pepper
- 3 cloves chopped garlic
- 1 lb. chopped or sliced mushrooms
- 3-4 tbs. garlic salt
- 1 tsp. pepper
- ½ large bottle Sweet Baby Rays Barbeque Sauce

Directions:

- Mix all ingredients in large bowl, form into loaf, Big Green Egg it at 350* (Indirect) for 1 hr. and 45 min.

Marinated Chicken Thighs with Grilled Pineapple

Terri

(for approx. 2-3 lbs.)

- Chicken thighs washed and trim fat off.
- In a gallon zip lock bag:
- Mix together
- 2 cups soy sauce Kikkoman's (less sodium)
- 2tbls. Fresh lemon juice
- 3 cloves chopped garlic
- 3-4tbls. Olive oil
- 3-4 chopped green onion
- Put chicken thighs in bag of marinade, seal, put in fridge overnight.
- Big Green egg it at 350* (Indirect) about 15-20 min. each side

Fresh Grilled Pineapple

- Wash, peel and slice pineapple into $\frac{1}{2}$ thick rings, cut out center, place onto grill for about 10 minutes flip and grill for 10 more minutes until light golden glazed in color.

Grilled Pineapple with Molasses and Rum

Ted & Leta

- 1/3 cup molasses
- 1/4 cup dark rum
- Juice of 1/2 lime
- 1/2 tsp ground allspice
- 3 Tbs butter, cut into pieces
- 1 Pineapple

- Heat Big Green Egg grill for direct heat

- Put the molasses, rum, lime juice and allspice in a small saucepan. Bring to a boil over high heat , then reduce the heat to medium high until reduced to about 1/3 cup.

- Remove from the heat and whisk in butter. Set aside.

- Cut off top and bottom of pineapple, Slice lengthwise into quarters and remove the core. Slice each quarter in half lengthwise to make a spear.

- Grill until nicely grilled marked, about 3-5 minutes per side. Brush with glaze during the last 2 minutes of grilling.

- Remove to plates and brush with glaze.

- Serve warm.

Big Green Egg Reuben

Ted & Leta

Pastrami

- Start with a packaged corned beef.
- Discard spice packet.
- Soak overnight in water to draw out some of the salt. It can be soaked up to 48 hours.
- Change the water 2-3 times.

- 2 tablespoons freshly ground black pepper (more if you like it peppery)
- 1 teaspoon ground coriander
- 1 teaspoon granulated garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon thyme, dried
- 1 teaspoon paprika
- Combine all ingredients and mix thoroughly.
- Slice a few diagonal cuts in the fat and Put rub on both sides of the meat.
- Use indirect heat (plate setter) and your favorite smoking chips (I used cherry and alder). Cook at 325°F until 165°F internal temperature (about 1 1/2 hours).
- If you want a wetter finished pastrami, cook to 150°F, place the meat in two layers of aluminum foil with 1/2 cup water or beer, wrap tightly and replace on the heat. Cook to 165°F.
- As an alternative cook to 150°F and then place the meat into a pressure cooker (use a rack if available) and cook 20 minutes.
- After the meat rests, slice it thinly across the grain.
- Russian Dressing
- Mix equal parts mayonnaise and chili sauce (like Heinz) or cocktail sauce. You can also use ketchup and add horseradish to your taste.
- For Eggfest we used french bread in order to serve more people. Layer the meat, grated swiss or gruyere cheese, sauerkraut, Russian Dressing on the bread. Put into the Big Green Egg to melt the cheese.
- You can make the more traditional Reuben by using rye bread and grilling it in a frying pan with a little butter.

Breakfast Casserole

Ted & Leta

- 4 eggs
- 2 cups milk
- 1 tsp dry mustard
- 1 tsp salt
- 1/2 lb sharp cheddar cheese grated
- 1 loaf French bread cut into 1 1/2 cubes

- Grease a 9 X 9 X 1/1/2 inch glass baking dish. Blend first five ingredients together. Pour over bread cubes in baking dish and refrigerate overnight or at least 1 hour.

- Heat Big Green Egg to 350 degrees and use plate setter, legs up for indirect heat.
- Cook for one hour or until center is not soggy.

- Top with bacon crumbles and sour cream.

- Bread is best if left to sit out and get a bit stale.

Cedar Plank Twinkies

Susan (aka Twinkie Queen)

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

Preparation:

- Set up your Egg at 350 degrees indirect cooking.
- Arrange the Twinkies on the plank side by side.
- Slather the top of the Twinkies evenly with Nutella.
- Sprinkle with mini Oreo chunks, mini marshmallows, and top with 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.