

# ENJOY!

EN - #09 Atlanta - USA



## MAGAZINE

# ATLANTA - USA

# ★ ★ ★ special ★ ★ ★

The taste of Atlanta • Chef Terry Koval  
• Back to the roots of the Big Green Egg

OPEN FLAVOUR™



# BIG GREEN EGG BACK TO THE ROOTS

This magnificently extra-thick edition of Enjoy! Magazine is devoted to Atlanta, hometown of Big Green Egg. This is a great moment for a bit of history about the origins of the EGG in the USA and the developments surrounding this inspiring green all-rounder in Europe.

Ed Fisher, founder of Big Green Egg Inc., is still involved with this unique company and in this Enjoy! tell readers about how it all started. His fascinating story reads like a boys' book and his ambition, determination and business acumen are a source of inspiration for many thousands of fans around the world. So too for Wessel Buddingh', founder of Big Green Egg Europe, who tells his story below.

"In 2000, I was busy importing the exclusive Ziegelwerke Baalberge bricks from Germany and it was via a good acquaintance from the brick market that I came into contact with the Big Green Egg. I saw an opportunity to import the Big Green Egg to Europe and made my initial contact with Big Green Egg Inc. by fax. One year later, I shook Ed Fisher by the hand during a visit to his store and headquarters in Atlanta. After a memorable dinner with Ed at the Atlanta Fish Market in the Buckhead district, I was sure; the Big Green Egg was a fantastic and innovative product. Big Green Egg Inc. was a great company with a fantastic guy at the helm and I wanted to be part of it!

Another year later, the first container of EGGs was unloaded in the port of Rotterdam. The start was very difficult. Few people saw the point of this green cooking pot. Fortunately, there were a number of real cooking enthusiasts who immediately saw the added value of the cooking device, (and who still regard it as being indispensable). They helped make Big Green Egg's fantastic European adventure into a great success. Today, numerous containers are unloaded at the Maasvlakte in Rotterdam every year and we're now operating in 43 European countries, something that is largely due to our superb ambassadors. You'll rarely come across so much passion for a product. It's unbelievable! Every day, it makes me immensely proud.

In each edition of Enjoy! you'll meet these ambassadors. This time, we're going to Atlanta with Thomas and Jenny. This authentic and enthusiastic couple from Sweden have long been devoted to their (now 13!) EGGs. Starting this spring, a joint dream will come true, about which you can read more on page 31 of this edition of Enjoy!

I would like to take this opportunity to thank all the loyal fans. As Big Green Egg Europe, we will continue to do our best to inspire you and provide the best quality and service. Delight in this new Enjoy! and be inspired to cook delicious dishes yourself on your trusty green friend."

Wessel Buddingh'  
General Manager Big Green Egg Europe



## Colofon

Enjoy! is published by Big Green Egg Europe BV  
Jan van de Laarweg 18  
2678 LH De Lier  
The Netherlands  
E-mail: [enjoy@biggreenegg.eu](mailto:enjoy@biggreenegg.eu)  
[www.biggreenegg.eu](http://www.biggreenegg.eu)

## EDITORIAL STAFF

Inge van der Helm

## RECIPES

Coen van Dijk, Thomas and Jenny Eriksson Fröhlich,  
Ralph de Kok and Terry Koval.

## CONCEPT & REALISATION

Big Green Egg Europe BV

## PHOTOGRAPHY

Ton van Veen, Sven ter Heide and Ivo Geskus.

## DISTRIBUTION

Big Green Egg Europe BV

## PRINTING

Rodi Rotatiedruk



The reproduction of articles from Enjoy! is only permitted with the prior written permission of Big Green Egg Europe. This publication was prepared with the utmost care. However, neither the authors nor Big Green Egg Europe are liable for any loss or damage in connection with the information published in this issue.

Big Green Egg®, EGG®, convEGGtor®, MiniMax® and EGGmitt® are commercial trademarks or registered trademarks of Big Green Egg inc.

© 2017 Big Green Egg Europe  
Enjoy! #09 Atlanta 2017



# Recipe index

EN - #09 Atlanta - USA

- 04** Classic hamburger with bacon, cheddar and jalapeño
- 05** Potato casserole with cabbage and tomato and fresh Pine Street Market sausage  
Grilled pork chops with roasted sweet potato and peach compote
- 08** Glazed pork belly with sweet potato
- 11** Bacon bread
- 12** Georgia style with bacon bread bruschetta
- 13** Pimento cheese à la Flaming Pig  
Apple crumble with cherry and peach jam
- 18** Three courses from the Big Green Egg:  
Crispy deep-fried green tomatoes with pork belly  
Cola chicken with grits and turnip  
Peach pie
- 20** Pulled pork  
Vitello tonnato  
Slow-cooked pork belly
- 26** Salad with grilled pumpkin, goat cheese and spicy nuts  
Spicy nuts
- 28** Preserved blueberries  
Corn bread
- 29** Roast duck with grilled okra and sweet potato
- 30** Salad with grilled radish  
Pickled peppers  
Beer mustard  
Beer mustard vinaigrette

## And further...

- 06** Off to Atlanta!  
The birthplace of the Big Green Egg
- 14** Product information
- 16** And this is how Big Green Egg conquered the world...
- 23** Online inspiration  
Light up, temperature & times
- 25** The chef's region Terry Koval's source of inspiration
- 31** Wildfire on Tour  
Big Green Egg Online  
Next time in Enjoy!



New!

## NEW: ROCK SOLID ACCESSORIES

It could be that you've had your Cast Iron Dutch Oven for years. If so, you will often have experienced the advantages of the durable material. It so happens that cast iron absorbs heat really well and its constant and even release of heat makes for a perfect heat distribution. It can resist very high temperatures and is, basically, indestructible. In short, cast iron is an ideal material for cooking in the Big Green Egg, which is why both the new Cast Iron Skillet and Cast Iron Sauce Pot make very good additions to our range of accessories.

It is almost impossible to choose between these pans. The Cast Iron Skillet, suitable for models Large to XXL large, is a very versatile pan for frying, stir-frying, roasting, braising and stewing. Ideal for when you want to

bake a tasty quiche or quickly prepare a stir-fry dish. Compared to similar versions, this skillet has the added bonus of having two practical handles instead of a single one, which allows the space on the Big Green Egg to be used very efficiently. And when you use it to prepare a one-pan dish, you can just place the pan on a heat-resistant surface on the table. Due to the cast iron's perfect heat retention, your second helping will still be quite warm.

### Warm for longer

The heat retention properties of cast iron also come in handy when using the Cast Iron Sauce Pot with Basting Brush. After you've prepared a delicious sauce or glaze in it, or after you've melted some butter in it, the contents will keep their heat for quite

a while, even when you have removed the Cast Iron Sauce Pot from the grid of the EGG. The corresponding silicone brush is an added bonus when using the pot for a glaze or melting butter, as the brush fits perfectly in the sauce pot's handle, so any remains will leak right back into the pan.

### Tip:

Cast iron accessories are maintenance-friendly. After use, you only have to wash it out with hot water and briefly grease it with vegetable oil. In this way, the cast iron will remain as good as new.



# EASY MEAL



Preparing a complete meal on the Big Green Egg should not take long or be overly complicated. After igniting the charcoal, you have plenty of time for preparations, such as chopping and cutting while the EGG warms up. Once warm, you can immediately start cooking in order to serve a very tasty and easily prepared meal for all to enjoy!

## CLASSIC HAMBURGER

WITH BACON, CHEDDAR  
AND JALAPEÑO



**Serves 4**

**Preparation in advance: 15 minutes**

**Preparation: 20 minutes**

600 g coarse minced beef  
1 egg  
5 g smoked paprika powder (Pimentón)  
1 large onion  
1 jalapeño pepper  
1 large tomato  
4 hamburger buns  
8 slices of bacon  
4 slices of cheddar  
4-8 lettuce leaves

**For the sauce:**

100 g mayonnaise  
25 g ketchup  
25 g mustard  
10 g sriracha sauce (hot chilli sauce)

**Accessories:**

Half Moon Cast Iron Plancha Griddle  
EGGmitt

1 Ignite the charcoal in the Big Green Egg and heat, with the grid and the Half Moon Cast Iron Plancha Griddle (smooth side up), to 180 °C. Mix the mince, egg and paprika powder in a mixing bowl and season to taste with salt and pepper. Divide into 4 equal portions and shape into hamburger patties. Peel the onion. Cut the onion and jalapeño pepper into thin rings. Cut the tomato into slices. Halve the hamburger buns. Mix all the sauce ingredients and pour into a small bowl.

2 Place the bacon on the Half Moon Cast Iron Plancha Griddle and fry for a few minutes until crispy. Remove the bacon from the griddle. Fry the onion rings in the fat that was released until golden brown and done. Close the lid of the EGG after handling the food. Remove the onion rings from the griddle and remove the griddle using the EGGmitt.

3 Place the hamburger patties on the grid, close the lid and grill them for about 3 minutes. Flip the patties and grill for another minute. Leave the hamburger patties on the grid and cover with fried onion rings, crispy bacon, jalapeño and a slice of cheddar. Place both halves of the hamburger buns, on the cut side, on

the grid and close the lid of the EGG. After 2 minutes, check whether the cheese has melted, whether the buns are nicely toasted, and remove them from the EGG.

4 Brush the bottom half of the buns with sauce and add the lettuce and tomato slices. Place the hamburger patties on these, add another spoonful of sauce and finish with the top section of the bun.





# POTATO CASSEROLE

WITH CABBAGE AND TOMATO AND FRESH PINE STREET MARKET SAUSAGE

Pine Street Market is Rusty Bower's butcher shop in Pine Street, Atlanta. He makes delicious authentic products that are elaborated on from page 7 onwards. You can, of course, use authentic fresh sausage from your own butcher for this recipe.

**Serves 4**

**Preparation in advance: 15 minutes + Preparation: 60 minutes**

4 potatoes (approx. 600 g)	50 g lard or butter
1 white onion	3 sprigs of thyme
1 clove of garlic	1 tbsp sunflower oil
1/4 white cabbage	1 coarse fresh sausage (750 g)
3 large tomatoes	

## Accessories:

🔥 Dutch Oven

- 1 Ignite the charcoal in the Big Green Egg and heat, with the grid, to 180°C. Meanwhile, peel the potatoes and cut into approx. ½ cm thick slices. Peel the onion and the garlic. Cut the onion into thin rings and finely chop the garlic. Cut the cabbage into thin strips and the tomatoes into 1 cm thick slices.
- 1 Place the Dutch Oven on the grid of the EGG. Add the lard (or butter), close the lid of the EGG and leave the lard to melt.



- 1 Remove the pan from the EGG and place on a heat-resistant surface. Then evenly spread the potato slices, onion rings, garlic and cabbage over the bottom of the pan in that order. Season each layer to taste with some salt and pepper. Finish off with a layer of tomato slices, tear the leaves of the sprigs of thyme and sprinkle over the tomato. Place the lid on the Dutch Oven, close the lid of the EGG and allow to cook for approx. 45 minutes.
- 1 Then remove the lid from the Dutch Oven and place it upside down on the grid of the EGG to use it as a pan. Heat the sunflower oil in the pan and roast the sausage until golden brown on all sides. Place the lid with the sausage on top of the potato dish in the Dutch Oven, close the lid of the EGG and leave the dish and the sauce to cook for approx. 10 minutes.



**Serves 4**

**Preparation in advance: 15 minutes + Preparation: 25 minutes**

2 pork chops of 400 g each (approx. 3 cm thick)	1 tbsp sunflower oil
2 sweet potatoes	50 ml apple cider vinegar
1 tbsp sunflower oil	
2 sweet pointed peppers	

## For the compote:

2 peaches (fresh or canned)  
1 shallot  
½ clove of garlic  
¼ red chilli pepper  
½ cm fresh ginger root

## For the rub:

5 g coriander seeds  
5 g cumin seeds  
5 g smoked paprika powder (Pimentón)  
5 g mustard powder

## Accessories:

🔥 Cast Iron Grid  
🔥 Cast Iron Sauce Pot

# GRILLED PORK CHOPS

WITH ROASTED SWEET POTATO AND PEACH COMPOTE

- 1 Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to 180°C. Meanwhile mix the ingredients for the rub and rub the mixture into both sides of the pork chops (keep the rub that falls off). Peel the sweet potatoes and cut into slices of approx. 1.5 cm thick. For the compote, cut the peaches into small pieces (if fresh, first remove the skin and then cut the flesh from the pit). Peel and chop the shallot and the garlic. Remove the stem and the seeds from the chilli pepper and cut the flesh finely. Peel the ginger and chop finely.
- 1 Brush both sides of the sweet potato slices with sunflower oil and season to taste with salt. Place the peppers on the grid. Grill the sweet potato slices on both sides for approx. 10 minutes until golden brown and done. Turn the peppers occasionally so that the skin blackens on all sides.
- 1 Remove the sweet potato slices and peppers from the EGG. Put the peppers in a sealed plastic bag. This will make it easier to remove the skin and it will also keep them slightly warm.
- 1 Heat up the sunflower oil in the Cast Iron Sauce Pot on the grid. Add the chopped shallot, garlic, chilli pepper and ginger root and fry until the shallot has become translucent. Pour the apple cider vinegar into the pan and mix in the peach pieces and excess rub that you used for rubbing the pork chops.
- 1 While the compote simmers, place the pork chops on the grid, close the lid and grill for approx. 10 minutes until golden brown. Turn the chops every 2.5 minutes. Meanwhile remove the skin from the roasted peppers. Place the grilled sweet potato slices back on the grill to warm if necessary.
- 1 Serve the chops, sweet potato, peppers and compote on e.g. a large board to enjoy these delicacies together!





‘Meanwhile, we thought it was **time to discover the roots** of the Big Green Egg – and Atlanta’

Thomas





# Off to Atlanta!

## The birthplace of the Big Green Egg

**It's undoubtedly a dream of many Big Green Egg lovers: a round trip to Atlanta to discover the origins of the Big Green Egg and become acquainted with local ingredients and eating habits. Jenny and Thomas Eriksson Fröhlich of Flaming Pig BBQ made that dream come true and are taking you to this American metropolis in the state of Georgia.**

The Swedish-German couple Jenny and Thomas Eriksson Fröhlich are not just devotees; they light the charcoal in their EGG almost every day. They are professionals, who have, among other things, run a restaurant for several years. They offer catering, demonstrations and workshops with their Big Green Eggs and for many years have been working with the European crème de la crème in the field of barbecue competitions. In short, they are real foodies with good heads on their shoulders and who are crazy about outdoor cooking!

### **Delicious results**

Thomas has already been working the circuit for a long time. In the early 1990s, he was taken to a barbecue contest by American friends and from that moment, he was hooked. What began as cooking outdoors for friends as a hobby became a professional company that he expanded further together with Jenny. Thomas: "When we went to find out as much as possible about buying a kamado (traditional Japanese wood or charcoal-fuelled cooking stove) we quickly ended up with Big Green Egg. And we've not regretted it since. A Big Green Egg makes the entire cooking

process easier and ensures delicious result. Meat, for example, stays extremely succulent and the temperature controls are very easy to master. The temperature also remains very stable. It's perfect! In the event that a longer preparation time is required, you can simply go and do something else while the dish cooks, because the Big Green Egg is incredibly reliable. Meanwhile, we thought it was time to discover the roots of the Big Green Egg – and Atlanta."

### **An inspiring culinary trip**

Once on American soil, Jenny and Thomas first went to explore the downtown area, the heart of Atlanta city. The following day, the real work began with a visit to Pine Street Market, the butchery of Rusty Bowers, on the programme. Rusty himself also works with the Big Green Egg and provides cooking demonstrations at the Big Green Egg Culinary Center at the headquarters in Atlanta. His products are known for their great taste and quality. The story itself goes that Pine Street Market is one of the best butchers in Atlanta. It was a highly promising start to an inspiring culinary trip.

### **Sausages and artisanal meats**

Pine Street Market is located in Avondale Estates, a quiet suburb of Atlanta. It's a special and not commonplace market. Like the butcher himself who, after his training at the Culinary Institute of America in New York, earned his living for 17 years as a chef. Here, there are no display cases filled with raw meat, but a select assortment of meats and charcuterie. >>



# GLAZED PORK BELLY WITH SWEET POTATO



**Serves 6**

**Preparation: 2.5-3 hours**

800 g pork belly  
agave nectar  
Maldon sea salt flakes  
12 small sprigs of thyme

## **For the glaze:**

250 ml peach jam  
100 ml barbecue sauce  
40 ml bourbon whiskey  
3 tbsp agave nectar  
3 tbsp flower honey

## **For the rub:**

6 tbsp smoked paprika powder (pimentón dulce)  
2 tbsp dried thyme  
1 tbsp garlic powder  
1 tbsp onion powder  
1 tbsp freshly ground black pepper  
2 tbsp muscovado sugar or brown castor sugar  
1 tbsp ground ginger  
pinch of chilli powder

## **For the sweet potato:**

6 sweet potatoes  
7 tsp ground cinnamon  
300 g butter + extra for greasing the tin

## **Accessories:**

• Pecan Wood Chips  
• convEGGtor  
• Dual Probe Remote Thermometer  
• Cast Iron Skillet  
• Cast Iron Plancha Griddle  
• 2 EGGmitts

- 1 Ignite the charcoal in the Big Green Egg and heat to about 215°C.
- 2 Meanwhile put all ingredients for the glaze in a pan and bring to the boil while stirring often. Turn the heat down low and simmer gently for approx. 10 minutes. Mix all ingredients for the rub together.
- 3 Remove most of the fat layer from the pork belly, allowing a layer of 3-4 mm of the soft white fat to remain. Remove any loose pieces from the pork. Cut the layer of fat on the pork belly crosswise. Lightly rub the pork belly with the rub and drizzle with agave nectar. Sprinkle to taste with sea salt flakes and rub the agave mixture into the meat.
- 4 Sprinkle a handful Pecan Wood Chips on the charcoal embers and place the convEGGtor and grid in the EGG. Lay the pork belly with the fat upwards on the grid and close the lid of the EGG. By placing the convEGGtor, the temperature within the EGG will drop to about 165°C. If necessary, adjust to 165°C and smoke the pork belly for 35-40 minutes.
- 5 Smear the layer of fat and sides of the pork belly with the glaze, flip pork belly and also smear the meat side with the glaze. Insert the pin of the probe thermometer into the core of the meat and close the lid of the EGG. Set the core temperature to 72°C.
- 6 Remove the pork from the EGG when the core temperature has been reached and loosely cover with aluminium foil. Bring the temperature of the EGG to 190°C.
- 7 Grease the Cast Iron Skillet with butter. Wash the sweet potatoes and pat them dry. Halve the potatoes lengthwise and place them with the cut edge upwards in the Cast Iron Skillet. Dust with 6 teaspoons of the cinnamon, cut 250 g of butter into thin slices and arrange the slices over the sweet potatoes. Check

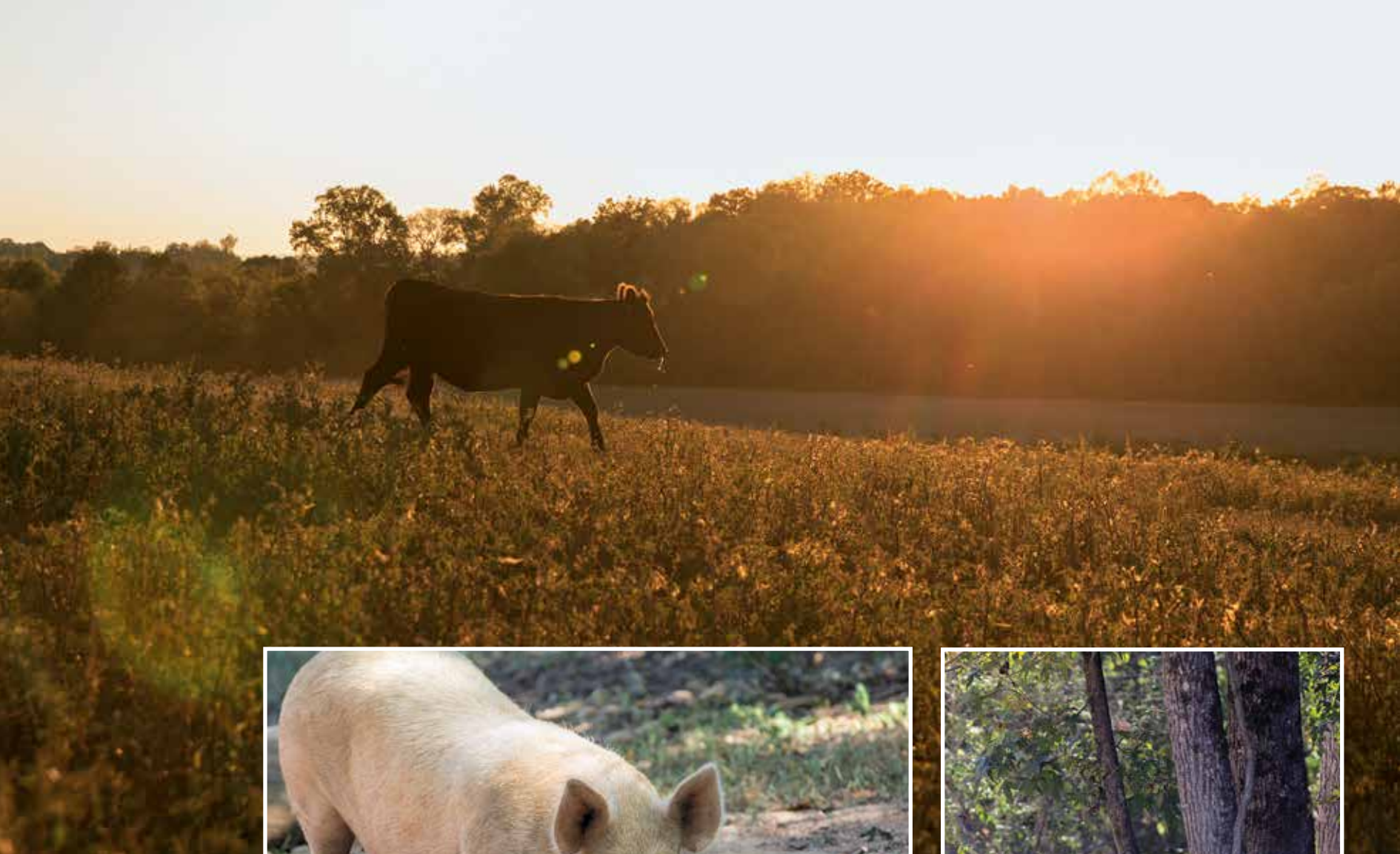


that the potato halves are lying stably in the pan so that they won't tip over.

- 8 Cover the pan with aluminium foil and place on the grid. Close the lid of the EGG and cook the potatoes for 45 minutes until the flesh is soft. Meanwhile cut the pork belly into blocks of about 4 x 4 centimetres and lay them on the Cast Iron Plancha Griddle. Cover the pork again with the glaze and sprinkle lightly with the rub.
- 9 Put on the EGGmitts and remove the Cast Iron Skillet with the potatoes from the EGG and place the Cast Iron Plancha Griddle with the pork on the grid. Close the lid of the EGG and grill for approx. 5 minutes until the glaze is caramelised and the pork is hot.
- 10 Meanwhile, scoop the cooked flesh of six potato halves from the peel and place in a bowl. Cut the remaining butter into cubes and add to the flesh. Sprinkle with remaining cinnamon and fold in gently.
- 11 Scoop a sixth of the flesh mixture onto each potato half. Arrange the pork on the plates. Lay a potato half on each plate and garnish with the thyme.







For example, Rusty and his team make deliciously fresh, homemade smoked and dried sausages and artisanal meats such as dozens of salamis, cured and dried pancetta, coppa and prosciutto, and various types of smoked bacon. He also sells homemade ready-to-eat products, such as pulled pork and smoked spare ribs and, on a small scale, other artisanal products from various farmers. While Rusty let Jenny and Thomas taste all this, he enthusiastically began his story.

#### Local and sustainable

Rusty: "When I worked as a chef, preparing meats and sausages was my favourite part of the job. At a farmers market in early 2008, I got to know Charlotte Swancy of Riverview Farms in Ranger, North Georgia. I was extremely impressed by their methods and the quality of their meat. For me, this was a reason to start a butchery where I only wanted to work with the best local meat, produced in a sustainable manner. I use a minimal amount of spices in the production of sausages and meats, so that the meat's flavour really comes to the fore. These are not only sold here in the store, but also at the farmers markets we attend. There are also more than 35 restaurants that buy our products."

#### Purer taste

"Riverview Farms delivers five pigs here every week, which we receive as half carcasses. We do the deboning ourselves," Rusty continued. "We work with several local

farmers who all share the same philosophy as Charlotte and her husband Wes. For example, our beef comes from Brasstown Beef. Like at Riverview Farms, hormones and antibiotics are not in Brasstown Beef's vocabulary. Throughout their lives, the cattle only feed on grass, which is their natural diet. They're not fattened with corn and as a result, the omega fatty acids in the meat are well balanced, which gives a much purer flavour. In addition to the flavour and quality of the meat, it's the welfare of the animals that's important for me."

#### A family firm

"Join me in the back," the butcher invited Thomas and Jenny enthusiastically. "The butchers are busy making sausages, and I'll also show you the smokehouse and drying room. Would you like to come with me tomorrow to see Riverview Farms? I'll stop off by Charlotte and Wes on the way and you can see how the animals live there. I'll ask my chef friend Terry Koval from the Wrecking Bar to also join us. He, like Charlotte and Wes, is crazy the Big Green Egg, so there'll be more than enough to talk about on the way. When you've seen the farm, we'll fire up the EGG for a bit to prepare something tasty."

#### Whiskey and beer

Charlotte was already on the lookout, proud to show us the family business. As the party strolled across the yard, Charlotte began to tell us enthusiastically: "We are

a company with a closed cycle. All our young animals are bred, born and raised on our farm. They live off the land and the pigs partly on the crops that we grow ourselves. My husband Wes is responsible for the animals and the cultivation of our vegetables and cereals, including old non-GM cereals like white, yellow and red corn. His twin brother Brad is mainly involved in grinding the corn for cornmeal, polenta and the typically American grits. In addition, he grinds cereals that are used as raw materials for the production of whiskey and beer, which we sell to distilleries and microbreweries. >>

## Chop Shop

In mid-2017, Rusty Bowers and the Swancy family will be opening the Chop Shop in the trendy Grant Park quarter. It's going to be more than just a butchery. In addition to meat, the range will include dairy, vegetables and pickled products. This store will offer a platform for local farmers and at the same time, it will be a place where pop-up diners and other events like workshops and tastings take place. The Chop Shop will be an eatery in the heart of Atlanta where everyone can come together to enjoy the best food that Georgia produces. And there will of course be a Big Green Egg on the patio!



# ACCESSORIES MAKE IT EVEN MORE FUN!



## 1. Flat Baking Stone

Place the Flat Baking Stone on the grid in the Big Green Egg to effortlessly bake foods such as delicious, crusty bread and pizzas with an authentic crunchy base. Available for models Medium through XLarge (also suitable for XXLarge).

## 2. Cast Iron Plancha Griddle

This cast iron grill and griddle makes your Big Green Egg even more versatile. On the ribbed side, you can grill the likes of delicate ingredients, meat and fish fillets with a herb crust, or ingredients that may fall through the bars of the grid. The flat side is very suitable for, among other things, preparing pancakes, blinis and eggs. Suitable for the models Large t/m XXLarge.

## 3. Green Dutch Oven Round & Oval

Two unique pans for the Big Green Egg that excel in functionality, durability and usability. The pans are designed so that the lids can also be used separately, and can serve as a shallow frying pan, and even as a mould for cakes and desserts. This enables you to use the pans to bake, roast and stew, but also to make a delicious soup, curry or other one-pan dishes. They can withstand temperatures up to 232 °C. Suitable for the models Large t/m XXLarge.

## 4. Wood Chips

By sprinkling soaked wood shavings over the glowing coals you can smoke your ingredients and dishes to perfection, boasting loads of extra flavour. Big Green Egg Wood Chips are available in different flavours including Hickory, Pecan, Apple and Cherry.

The complete collection can be found at [biggreenegg.eu](http://biggreenegg.eu)



In total, we have 130 cows, 4 stud bulls, 80 breeding sows and 5 breeding boars, which ensure progeny."

## Natural conditions

"For us, the most important business is pig breeding," the farmer's wife continued. "Owing to the long gestation period, the cows are only pregnant once a year and before the young cattle are slaughtered, they are 18 to 24 months old. In general, a cow gives birth only to one calf; multiple births are the exception rather than the rule. For pigs, it's different; they always have large litters and a much shorter gestation period." The Black Angus cattle are pampered at Riverview Farms. They're outside all year and 10 different types of grass have been specially sown for them to indulge themselves on. The calves stay with their mother for five months and grow under natural conditions.

## Quality of the meat

Meanwhile, Wes joined us and suggested going to look at the pigs. "We have about 500 pigs," he said, "and they spend a large part of their lives in the meadows and woodlands around the farm. When a sow is about to give birth to her piglets, we take her to a special sty. Here, we have resources to prevent the mother from lying on her little ones and squashing them to death. The piglets stay with their mother for four weeks. In general, the breeding sows are of the Yorkshire breed, partly because of their good milk production. The breeding boars are of the Berkshire breed, which improves the quality of the meat from the offspring. The young pigs are slaughtered at between 7 and 10 months. At that time, they weigh between 100 and 125 kilograms. Before that, they live in semi-open sties for a number of weeks, during which a system is maintained wherein each week they move up a sty until it's time to go to the slaughterhouse."

## Enjoying together

"The trip to the slaughterhouse only takes 10 minutes, which means the animals are hardly exposed to any stress. It's good for the animals and benefits the quality of the

meat. The following day, we return to pick up the half pig carcasses and carved out parts. Charlotte keeps a log of the orders and makes deliveries to all locations; not only to butchers like Rusty or chefs like Terry, but also for the Community Supported Agriculture boxes, a partnership in which the consumer can buy a weekly box of food from local farmers. We sell the unordered parts back to one of the farmers markets," concluded Wes. Meanwhile, it was time for Jenny and Thomas to ignite the charcoal in the Big Green Egg so that we could enjoy a number of delicious dishes together, prepared using the great ingredients that are produced in and around Atlanta.

# FARMERS MARKETS

**In the Atlanta area, there are many weekly, sometimes seasonal, farmers markets held, including:**

Peachtree Road Farmers Market  
Marietta Square Farmers Market  
Avondale Estates Farmers Market  
Freedom Farmers Market  
Piedmont Park Green Market  
Morningside Farmers Market  
Decatur Farmers Market  
Tucker Farmers Market  
Chattanooga Main Street Market  
Ponce City Farmers Market  
Grant Park Farmers Market





# BACON BREAD

**For 1 loaf**

**Preparation in advance: 20 minutes**  
(excluding 45 + 30 minutes to rise)

**Preparation: 25 minutes**  
(excluding 30 minutes to cool)

20 g butter + extra for greasing the tin  
400 g (small) bacon cubes  
500 g patent flour + extra for dusting  
50 g fresh yeast  
2 tbsp olive oil  
1 tbsp agave nectar  
½ tsp salt

**Accessories:**

• Green Dutch Oven Oval  
• Pecan Wood Chips  
• convEGGtor

- ▶ Melt the butter in a frying pan and fry the bacon cubes until crisp. Scoop them from the pan and leave to drain and cool on kitchen paper.
- ▶ Put the flour in a large mixing bowl. Crumble the yeast over a second bowl, pour in 300 ml of lukewarm water and stir in the olive oil, agave nectar, salt and the cooled pork cubes. Mix half the water mixture into the flour and little by little add the rest while kneading it. Always knead thoroughly before new water is added.
- ▶ Continue kneading (with floured hands) until a supple and elastic dough is created. Where applicable add additional flour if this is needed to obtain the right consistency of the dough. Dust the dough all round with flour, return it to the mixing bowl and cover with a clean tea towel. Leave to rise for about 45 minutes in a warm place until the dough has doubled in size.
- ▶ Grease the Green Dutch Oven Oval with butter. Sprinkle a clean work surface with flour and pour the dough on it. Knead the air out of the dough (where applicable add more flour) and shape it into an oval.

Place the dough in the Dutch oven, cover with clean tea towel and let it rise for 30 minutes in a warm place. • Meanwhile, ignite the charcoal in the Big Green Egg and heat to about 260 °C.

- ▶ Using a sharp knife, cut a checkered pattern into the dough. Sprinkle a handful Pecan Wood Chips on to the charcoal embers and place the convEGGtor and grid. Put the Dutch Oven on the grid and close the lid of the EGG. By placing the convEGGtor, the temperature within the EGG will drop to about 210 °C. If necessary, adjust the temperature to 210 °C.
- ▶ Bake the bread for 15–20 minutes until golden brown. Make sure the bread is done by removing it from the pan and tapping it on the bottom. If it sounds hollow, then the bread is done. If it doesn't sound hollow, put the bread back into the pan for a bit. Close the lid of the EGG and bake the bread for 5 minutes longer and check again.
- ▶ Take the bread out of the Dutch Oven and leave it too cool on a grid for about 30 minutes.



# GEORGIA STYLE BACON BREAD BRUSCHETTA

## Tip

Would you like to give the bruschetta a subtle smoky flavour and additional colour? Before positioning the convEGGtor, sprinkle a handful of Apple Wood Chips on the glowing charcoal. Initially maintain a slightly higher dome temperature and place the convEGGtor and the grid just before you lay the Flat Baking Stone on the grid. By placing the convEGGtor and the Flat Baking Stone, the dome temperature will drop by about 50°C.

**Serves 6**

**Preparation in advance: 10-15 minutes**  
(excluding 1 hour of marinating)

**Preparation: 30 minutes**

2 red tomatoes  
2 yellow tomatoes  
1 green tomato  
1 yellow pepper  
1 red pepper  
1 mini aubergine  
1 small red onion  
1 small sweet onion  
3 spring onions  
6 okras  
1 clove of garlic  
1 small red chilli pepper  
1 Jalapeño pepper  
approx. 3 tbsp sweet chilli sauce  
approx. 1 tbsp apple cider vinegar  
approx. 1 tsp honey  
1 tsp finely chopped oregano  
2 tsp finely chopped thyme  
1 tbsp salt  
½ tbsp freshly ground black pepper  
6 slices of freshly baked bacon bread (see basic recipe)  
300 g pimento cheese (see basic recipe)

### Accessories:

convEGGtor  
Flat Baking Stone  
2 EGGmitts

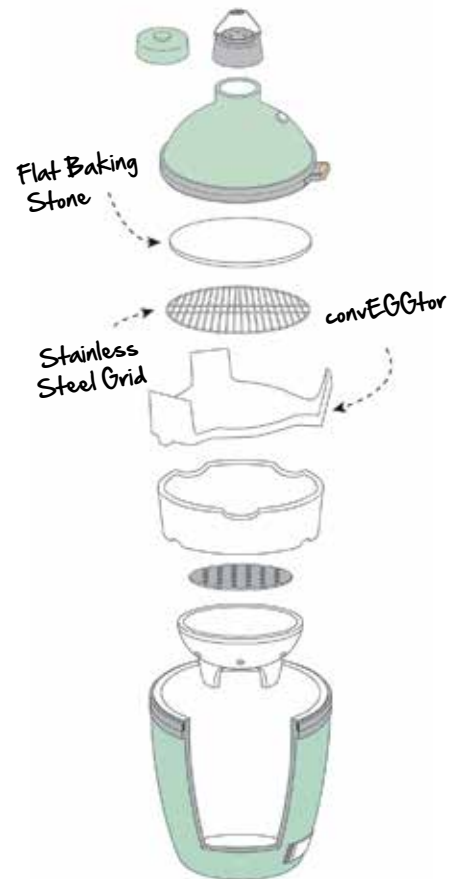
1 Halve the tomatoes, scoop out the seeds and dice the flesh. Halve the peppers, remove the stalk and seeds and dice the flesh. Dice the flesh of the mini aubergine. Peel and chop the onions. Cut the spring onions and okras into thin rings. Peel the garlic, remove the seeds of the peppers and cut very finely.

2 Put all finely cut and chopped ingredients into a bowl. Blend the sweet chilli sauce, apple cider vinegar, honey, oregano, thyme, add pepper and salt to taste and spoon the mixture through the chopped vegetables. Cover the bowl with cling film, refrigerate and let the vegetables marinate for 1 hour.

3 Ignite the charcoal in the Big Green Egg and heat to 250°C with the convEGGtor and the grid. Stir the vegetables for a bit, taste them and if necessary add extra chilli sauce, apple cider vinegar, honey, pepper and/or salt to achieve the right balance of sweet, sour and spicy.

4 Lay the slices of bacon bread on the Flat Baking Stone and divide the vegetable mixture over the bread. Spoon the pimento cheese over the vegetables. Use the EGGmitts to carefully place the Flat Baking Stone on the grid, close the lid of the EGG and bake the bruschetta for 12-15 minutes until golden brown and slightly crispy.

## The ideal setup for this dish



### Cooking on stone

For baking pastry like cakes, breads, pizzas, and roasting of, for example, potatoes, sweet potatoes, and vegetables.

### Uses include:

Bread / Pizza / Hot chocolate cake  
Roasting potatoes and vegetables



# APPLE CRUMBLE

## WITH CHERRY AND PEACH JAM

### Tip

For a tasty variation, sprinkle the crumble with finely chopped pecans before baking.

**Serves 6-8**  
**Preparation: 40 minutes**

180 g butter + extra butter for greasing  
 350 g flour  
 200 + 40 g brown castor sugar  
 1 egg yolk  
 3 apples  
 juice of ½ lemon  
 2 tsp ground cinnamon  
 4-6 tbsp cherry jam (with pieces of fruit)  
 4-6 tbsp peach jam (with pieces of fruit)

**Accessories:**  
 convEGGtor

- Ignite the charcoal in the Big Green Egg and heat to 150°C with the convEGGtor and the grid. Grease a round cast iron baking tin (Ø 20 cm).
- Cut the butter into small cubes. Mix the flour and the 200 g of castor sugar in a bowl. Add the butter and egg yolk, mix together and mix with an electric mixer with dough hooks until a nice crumbly dough forms.
- Line the baking tin with two thirds of the crumbly dough by pressing it into the baking tin. Make a raised edge about 2 centimetres high. Peel and core the apples. Cut the apples into thin slices and sprinkle with lemon juice. Arrange the apple slices in an overlapping circle across the dough bottom so that the bottom



is covered completely and sprinkle with cinnamon. Crumble the remaining dough over the apples. Spread the cherry jam and peach jam over the tart with a spoon and sprinkle with the remaining 40 grams of sugar.

- Place the tin on the grid, close the lid of the EGG and bake the apple crumble for about 15 minutes until golden brown and ready.

# PIMENTO CHEESE

## À LA FLAMING PIG

**For approx. 400 g spread**  
**Preparation: 15 minutes**  
**(excluding 6-12 hours of rest)**

100 g pickled piquillo peppers (from tin or jar)  
 300 g extra strong cheddar  
 8 tbsp mayonnaise  
 6 tbsp cream cheese  
 ¼ tsp onion powder  
 ¼ tsp garlic powder  
 ¼ tsp smoked paprika powder (pimentón, mild or hot according to own taste)  
 ¼ tsp freshly ground black pepper  
 ½ tsp mustard powder  
 ½ tsp Worcestershire sauce  
 ¼ tsp horseradish paste  
 ½ tsp sriracha chilli sauce

In the Southern United States, pimento cheese is a commonly used spread based on cheddar and/or cream cheese, mayonnaise and small pieces of piquillo pepper. In the US, it's also known as the **pate** or **caviar of the South**.

- Slice the peppers very finely and finely grate the cheddar. Put in a bowl with the other ingredients and purée to a creamy consistency. Cover with shrink wrap foil and refrigerate for 6-12 hours before using the spread.

**Tip**  
 When you use the pimento cheese as a topping for the Georgia style bruschetta, you can, if necessary leave the spread somewhat coarser by not puréeing the ingredients and instead mashing them with a fork.





# ANCIENT WISDOM AND INNOVATIVE MATERIALS COMBINED...

The Big Green Egg is based on the 3000-year-old Asian clay oven – a traditional wood-fired oven that even in its earliest days created surprisingly pleasing results when it came to taste. This traditional oven was combined with today's knowledge, production processes and innovative materials to create the ultimate cooking apparatus. The first-rate ceramic ensures very low fuel consumption when the lid is closed. Thanks in part to the perfect circulation of air that ensures the food cooks evenly and at just the right temperature, the Big Green Egg enables you to bring exciting delicious and juicy meals to the table.



*The natural Big Green Egg charcoal consists of a mix of oak and hickory, a perfect blend! The large pieces of charcoal burn slowly, generating – unlike many other types of charcoal – exceptionally little ash and providing a subtle smoky flavour. One batch of charcoal provides a constant temperature for an average of 8–10 hours.*



*Using the ceramic convEGGtor you can easily convert the Big Green Egg to an oven. The heat shield ensures that the charcoal does not radiate direct heat onto the food, which is ideal for cooking delicate ingredients or slow cooking. Adding the Flat Baking Stone allows you to also bake the best bread, and pizza with an authentic crispy crust.*



## ...TO CREATE THE ULTIMATE TASTE EXPERIENCE...

Enjoying the good life together – that's what the Big Green Egg is all about. The combination of the beautiful and functional design of the EGGs and the use of superior materials means that the Big Green Egg is the best of the best. The Big Green Egg is produced from very exclusive and extremely high-quality ceramics that benefited from technologies developed for NASA. In combination with the various patented parts, this special ceramic with exceptional insulating properties makes the Big Green Egg unique. The ceramic can withstand extreme temperatures and temperature fluctuations without expanding or shrinking. It can be heated at least 100,000 times without any loss of quality. Big Green Egg therefore also gives consumers a limited lifetime guarantee on the materials and structure of all the EGG's ceramic parts. No other cooking appliance is as reliable, sustainable, weather-resistant and heat-insulated. Furthermore, the heat bounces back off the ceramic, creating an air flow that gives an exceptional taste to all food and dishes that you prepare in the EGG.

*The dual function metal top regulates the airflow and makes it possible to adjust the temperature accurately.*



## WITH ONLY THREE FIRELIGHTERS, YOUR EGG CAN BE USED WITHIN 15 MINUTES!



*Big Green Egg Charcoal Starters are natural firelighters that contain no chemical components. They are odourless and do not affect the flavour.*

## ...AND HAVE FUN TOGETHER!

As it is highly reliable, you can enjoy the Big Green Egg worry-free. The easily regulated temperature is very stable. As a result of the high-quality heat-insulating ceramic, external temperatures do not affect the temperature inside the EGG. The two adjustable vents – the air regulator and the dual function metal top – make it possible to accurately regulate and maintain the temperature to within a few degrees. The smaller the openings, the lower the temperature, and vice versa. Partly due to the fact that, with the help of the addition of certain accessories, it has a temperature range from 70–350°C, the Big Green Egg can be used for all manner of cooking techniques, including grilling, searing, baking, stewing, smoking and slow cooking. You'll be amazed by the taste of the dishes.



### Mini

Grid: Ø 25 cm  
Cooking surface: **507 cm<sup>2</sup>**  
Weight: **17 kg**

### MiniMax

Grid: Ø 33 cm  
Cooking surface: **855 cm<sup>2</sup>**  
Weight: **35 kg**

*The Mini is delivered as standard without EGG Carrier.*



# THE BIG GREEN EGG EXPLAINED

**SOLID QUALITY. SUPERIOR CERAMICS. SERIOUS OUTDOOR COOKER!**

## CERAMIC SNUFFER CAP

Add the ceramic cap after cooking to extinguish heat and reuse the remaining charcoal next time. Leave in place when the EGG is not in use.



## DUAL FUNCTION METAL TOP

Adjust in two ways, to regulate airflow and precisely control temperature.

## LID WITH CHIMNEY

A ceramic dome with chimney that can be opened and closed easily because of the spring mechanism. The ceramic material features a protective, double glazing layer. The insulating, heat retaining properties of the ceramic material create a flow of air within the EGG, ensuring that dishes are cooked evenly and tastefully.



## TEMPERATURE GAUGE

Gives precise internal temperature readings. Monitor cooking progress without opening the EGG.

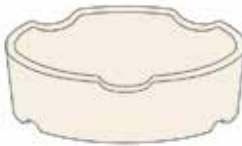
## STAINLESS STEEL GRID

The Stainless Steel Grid is used as the primary cooking surface for grilling and roasting.



## FIRE RING

Stacks on top of the firebox, providing the shelf for the heat diffuser and cooking grids.



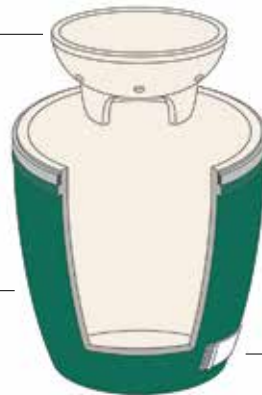
## GRATE

Sits inside the firebox. Perforated to allow air flow up through the EGG and any ash to drop down, for easy removal after cooking.



## CERAMIC FIREBOX

The firebox rests in the ceramic base and must be filled with charcoal. Since the firebox is equipped with sophisticated openings and works with the vents at the bottom of the EGG, the air flow is constant and optimal when the dual function metal top and draft door are open.



## DRAFT DOOR

Works in combination with the dual function top, regulating the inbound air supply to control temperature. Also enables easy removal of ash.

## BASE

Heavy duty insulated ceramics. Glaze prevents chipping and fading. Lifetime guarantee.

## SAFETY FIRST

During cooking, the convEGGtor® often needs moving, or to be taken out of the EGG® completely, or the Stainless Steel Grid needs to be replaced by the Cast Iron Grid, or vice versa. Always handle these parts using the right accessories, such as the EGGmitt® and the Cast Iron Grid Lifter. Make sure that while the EGG is ignited you always open it carefully in two steps. First, open the lid a few centimetres, so that oxygen can enter in a controlled fashion, and keep it there for a few seconds, before opening the lid fully. Opening the lid in this way prevents a high flame from forming. Before using your EGG for the first time, read all the safety tips on [biggreenegg.eu](http://biggreenegg.eu).

For more information, see: [biggreenegg.eu](http://biggreenegg.eu)



### Small

Grid: Ø 33 cm  
Cooking surface: 855 cm<sup>2</sup>  
Weight: 36 kg

### Medium

Grid: Ø 38 cm  
Cooking surface: 1.140 cm<sup>2</sup>  
Weight: 51 kg

### Large

Grid: Ø 46 cm  
Cooking surface: 1.688 cm<sup>2</sup>  
Weight: 73 kg

### XLarge

Grid: Ø 61 cm  
Cooking surface: 2.919 cm<sup>2</sup>  
Weight: 99 kg

### XXLarge

Grid: Ø 74 cm  
Cooking surface: 4.336 cm<sup>2</sup>  
Weight: 192 kg





# And this is how **Big Green Egg** conquered the world...

**There is no location in the whole wide world where the past and present of the Big Green Egg is as evident as at the head office in Atlanta. Jenny and Thomas Eriksson Fröhlich are always looking for more information and the latest Big Green Egg accessories and gadgets, which is why they paid a visit to the associated flagship store at the Dekalb Technology Parkway on their way home, which, this time, resulted in a special encounter.**

The shop is a Valhalla for every EGGhead, as the fans of the Big Green Egg in America tend to call themselves. There is an abundant supply of all the existing accessories and the adjoining Culinary Center made a huge impression on Jenny and Thomas. Craftsmen such as butcher Rusty Bowers and head chef Terry Koval organise demonstrations and workshops at the Big Green Egg Culinary Center for those who want to learn the basics of cooking with the

Big Green Egg, who want to improve their skills or are interested in a particular preparation technique. Shortly after Jenny and Thomas entered the museum, located behind the store, Ed Fisher, founder of Big Green Egg, walked into the room and asked Jenny and Thomas if they were familiar with the story behind the Big Green Egg. "Absolutely!" Jenny confirmed. "But we're sure you can tell it better than we do."

## **The Big Green Egg lifestyle**

In order to (always) meet everybody's wishes, the Big Green Egg brand is continuously under development. The materials used are constantly tested and compared to new materials that have entered the market. The accessory range is expanded every year to enhance the Big Green Egg lifestyle even more. After the introduction of the Mini, Small, Medium and Large models as a modern ceramic variant halfway through the 90s, a further three models were added to the range; the XLarge (2005), the XXLarge (2013) and the MiniMax (2014). This was in response to the requirements of the customers and it resulted in the availability of suitable models for any purpose.

## **From kamado to Big Green Egg**

The development of the kamado to the modern Big Green Egg is clearly illustrated at the Big Green Egg museum in Atlanta. The first versions, prototypes and current EGGs that are on display here all tell the history of this special cooking device. Initially, the imported clay kamados were available in various colours, depending on that particular kamado's region of origin. The modern ceramic Big Green Eggs are green, except for a small quantity of blue eggs that were produced at the start of this century and a copper-coloured test variant, which can be admired in the museum but that was never marketed.



## All-round cooking device

"As a lieutenant in the navy, I was stationed in Japan in the 50s," Ed Fisher (1934) started his story. "One of the things I became acquainted with there were pachinko machines, which are a type of vertical pinball machine, and kamados. As was the case with a couple of other servicemen, I saw great potential for these machines and when I returned to my homeland I started importing and selling them. Another thing that made an unforgettable impression on me was the flavour of the dishes cooked in a kamado. These kamados were based on old clay pots that had been around for more than 3000 years. At the start of the 20th century these pots were provided with removable lids and used in Japanese households as rice cookers. Thanks to our American barbecue culture, however, we placed a grid in the pot, which enabled us to smoke ingredients and grill the juiciest of steaks, and this is how a rice cooker became an all-round cooking device."



## Distinctive colour

Ed: "Selling pachinko machines was initially our core activity after I opened a store at Clairmont Road in Atlanta in 1974. Our customers weren't that impressed by the clay kamados I had imported from Taiwan and Japan. The term kamado, which is Japanese for a type of stove, didn't really appeal to people. They needed a catchier name and I also wanted to give the kamados a recognisable uniform colour. I ended up going for green and as the cooking device was egg-shaped and big, the Big Green Egg brand was born! In order to acquaint people with the delicious and juicy results the Big Green Egg produced, I placed an EGG in front of the shop to prepare things such as chicken wings and to offer them for tasting. This aroused people's curiosity and due to the lovely taste of the ingredients prepared on the Big Green Egg people became convinced of the added value of the device."

## The best kamado in the world

"Sales increased," Ed continued. "But I wasn't that pleased about the quality of the EGGs I imported at that time. The earthenware was incredibly delicate and they often broke during transport and showed tears and cracks when cooking at temperatures over 200°C. We even sold repair sets in order to restore them. Based on my own experience and that of my customers, the design was gradually altered. At some stage, we realised that the temperature could be better managed when using good quality charcoal instead of briquettes to heat them. If we advise against anything at the moment, it is the use of briquettes. The Big Green Egg was fitted with a thermometer and one of the things we looked for was a better material as an alternative for the clay with the aim of developing the best kamado in the world."



## Exceptionally high quality ceramics

"Halfway through the 90s, we entered into a collaboration with an ultra-modern factory in Mexico," Ed continued. "The country has an impressive history in the field of ceramics and is known for its excellent production methods and craftsmanship in this field. From that time on, the Big Green Egg was made from exceptionally high quality ceramics using specific technologies developed by NASA. This type of ceramic can be heated at least 100,000 times without it affecting its quality. In addition, the ceramics were coated with a protective and indestructible hard-coat porcelain glaze. From then on, the characteristic green colour would no longer fade or discolour, which was something that did happen before and particularly under severe weather conditions."

## Often copied but never equalled

"We had developed a superior cooking device that wasn't only stronger, but also much more durable in many other aspects. The heat insulation was – and still is – sublime. It required far less charcoal and the temperature within the EGG became far more stable, despite the outside temperature. Furthermore, these EGGs could effortlessly be heated to a temperature of 350°C, making the Big Green Egg even more versatile than it already was. I had achieved my goal! Meanwhile, the Big Green Egg has often been copied but never equalled. A Big Green Egg is a kamado, but not every kamado is a Big Green Egg and we are incredibly proud of this!" said Ed Fisher, concluding his story of success that explains why the Big Green Egg is so loved and has slowly conquered the world.





# THREE COURSES FROM THE BIG GREEN EGG

Each dish prepared on the Big Green Egg absorbs a characteristic flavour, which is one of the reasons why this cooking device has become so popular. Yeah, you can't get enough, eh? If not, prepare a three course menu on the Big Green Egg! It will pleasantly surprise all present at the table, from the starter to dessert.

Crispy deep-fried green tomatoes with pork belly

## Serves 4

### Preparation in advance: 50 minutes

(excluding 4-12 hours of marinating the chicken)

### Preparation starter: 45 minutes

### Preparation main dish: 55 minutes

### Preparation dessert: 30 minutes

#### Starter: Tomatoes with pork belly

500 g fatty pork belly  
1 sprig of rosemary  
250 ml sunflower oil  
4 unripe (green) tomatoes  
about 150 g flour  
4 egg whites (the yolks will be used for the dessert)  
about 150 g panko

#### For the sauce:

200 g mayonnaise  
50 g tomato sauce  
25 g sriracha sauce (hot chilli sauce)

#### Main dish: Cola Chicken

1 chicken, 1.2 kg  
50 g fresh ginger root  
2 cloves of garlic  
1 tbsp strong mustard (Colman's)  
650 ml cola

400 g turnips  
750 ml milk  
250 g grits or polenta  
100 g butter  
100 g grated cheddar

#### Dessert: Peach pie

3 peaches (fresh or canned)  
butter, for greasing  
100 g self rising flour  
50 g sugar  
200 ml milk  
4 egg yolks (the egg whites will be used for the starter)  
100 g of blackberries  
icing sugar

#### Accessories:

Rectangular Drip Pan  
Dutch Oven  
Instant Read Digital Thermometer  
Cast Iron Grid Lifter  
Cast Iron Grid  
Cast Iron Sauce Pan with Basting Brush  
convEGGtor  
EGGmitt

## PREPARATION IN ADVANCE

### Cola Chicken

Use poultry scissors to cut the ribs on both sides of the

backbone of the chicken. Turn the chicken, press it flat and pierce the butterflied chicken with two big, sturdy metal skewers in order to help it maintain this shape.

Peel the ginger root and 1 clove of garlic and finely chop both. Mix into the mustard with a dash of cola and stir until smooth. Stir in the remaining cola and pour the marinade into the Rectangular Drip Pan. Place the butterflied chicken in the marinade and cover with foil. Put the Rectangular Drip Pan in the refrigerator and leave the chicken to marinate for 4-12 hours. Turn the chicken once halfway through the marinating process.

Cut the turnips into segments and bring to the boil in lightly salted water. Cook them for approx. 4 minutes until done, drain and rinse with cold water. Cover and store in the refrigerator until needed.

### Tomatoes with pork belly

Cut the pork belly into thick strips. Remove the needles from the rosemary and chop finely. Mix all the sauce ingredients and pour into a small jar or bowl. Cover and store each separately in the refrigerator.

### Peach pie

Remove the skin of the peaches. Halve them, remove the pit and cut the flesh into segments. Cover and store in the refrigerator until needed.







**Cola chicken with grits and turnip**

- Grease a round baking tin (Ø 18 cm and approx. 3 cm high) with the butter. Mix the self rising flour, sugar, milk and egg yolks in a mixing bowl and whisk until smooth. Pour the batter into the tin, cover with foil and place in the refrigerator until needed.

#### PREPARATION

##### Tomatoes with pork belly

- Ignite the charcoal in the Big Green Egg and heat, with the grid, to 200°C. Cut the tomatoes into 1 cm slices and sprinkle with salt and pepper. Sprinkle the flour on a plate and beat the egg whites in a shallow bowl. Mix the finely chopped rosemary with the panko and sprinkle on a plate.
- Pour the sunflower oil into the Dutch Oven and place the pan on the grid. Add the pork belly strips to the not yet warm sunflower oil, close the lid of the EGG and fry the pork belly for 10-15 minutes until crisp. First coat the tomato slices with the flour (shake off the excess flour) and then with the egg white and ultimately with the panko.
- Use a wire mesh spoon or slotted spoon to remove the pork belly from the Dutch Oven and leave to drain on a paper towel. Use the thermometer to carefully check if the sunflower oil has reached a temperature of 160°C. Remove the Dutch Oven temporarily from the grid if the oil is too hot (and replace once it has cooled down sufficiently) or heat for longer if the oil isn't hot enough.
- Place a first portion of the breaded tomatoes in the oil and fry for approx. 4 minutes until golden brown on both sides. Remove from the Dutch Oven using a wire mesh spoon, leave to drain on a paper towel and sprinkle with salt and pepper. Meanwhile fry the next portion of breaded tomatoes. Repeat until all tomatoes have been fried.
- Serve the fried tomatoes with the crispy pork belly and dip.

##### Cola Chicken

- Remove the stainless steel grid and use the Cast Iron Grid Lifter to place the Cast Iron Grid in the EGG. Heat to 180°C.
- Remove the chicken from the marinade and lightly pat dry with paper towel. Pour some of the marinade into the Cast Iron Sauce Pan. Grill the chicken for a few minutes until golden brown on both sides. Lift the chicken from the grid, use the Cast Iron Grid Lifter to lift the Cast Iron Grid from the EGG and position the convEGGtor. Place the Drip Pan with the marinade on it, replace the stainless steel grid in the EGG and place the chicken on it, skin-side up. Place the sauce pan with the marinade on the grid next to the chicken. Close the lid of the EGG, reduce the heat to a temperature of 150°C and leave the chicken to cook for a total of approx 45 minutes. Brush the chicken with the marinade from the sauce pan on a regular basis. The marinade, as well as the marinade in the Drip Pan, will slowly reduce. If the marinade becomes too thick, add a splash of water.
- While the chicken is cooking on the Big Green Egg, peel the second clove of garlic and chop finely. Bring the milk with the added 750 ml water, and the finely chopped garlic in the (washed) Dutch Oven to the boil on the hob. Mix in the grits (or polenta), reduce the heat and leave to cook for 30 minutes.
- Remove the cooked grits from the hob and leave to rest with the lid on the pan. Remove the chicken from the EGG and cover loosely with aluminium foil. Take out the grid and place the turnip segments in the marinade in the Drip Pan. Close the lid of the EGG and warm the turnip for about 5 minutes.
- Meanwhile, cut the butter into cubes and stir into the grits with the grated cheddar and salt to taste. Remove the skewers from the chicken and cut the chicken into attractive pieces. Remove the Drip Pan with the marinated turnip from the EGG. Replace the



**Peach pie**

grid to prepare the dessert. The convEGGtor must remain in the EGG.

- Share the chicken and turnip with some reduced marinade among the plates and place a substantial spoonful of grits next to it.

##### Peach pie

- Remove the tin with the batter from the refrigerator. Verify whether the EGG, with the convEGGtor and grid, is still at a temperature of 180°C and adjust if necessary.
- Distribute the peach segments over the batter and sprinkle with blackberries. Place the tin on the grid of the EGG, close the lid and bake the pie for approx. 25 minutes until golden brown and done.
- Remove the tin from the EGG, sprinkle the warm pie with icing sugar and cut into slices.

## RECEIVING RECIPES DIGITALLY

Would you also like to receive the latest seasonal menus and recipe specials for the Big Green Egg by e-mail? Sign up for Inspiration Today at [biggreenegg.eu](http://biggreenegg.eu) and you'll be inspired by the tastiest recipes time and time again.



# 3x LOW & SLOW



One of the preparation techniques that the Big Green Egg is highly suitable for is slow cooking. It doesn't require much, just a nice piece of meat, some flavour enhancers and the Big Green Egg. The preparation is simple, time does most of the work and the juicy and tasty results will astound you.



## Pulled pork

The flavour will become even more intense if you smoke the neck of pork while cooking it. By mixing some wood chips into the charcoal before igniting it, little wafts of smoke will be released during the first segment of this slow cooking method. You could serve the pulled pork on a bun with cabbage salad, sweet-and-sour vegetables and barbecue sauce.



**Serves about 20 (when served on a bun)**

**Preparation in advance: approx. 10 minutes**

**Preparation: 14-16 hours (excl. rest time)**

1 neck of pork of 2 to 2.25 kg

### For the rub:

10 tbsp brown sugar  
2 tbsp ground turmeric  
3 tbsp onion powder  
3 tbsp garlic powder  
1.5 tbsp cayenne pepper  
7 tbsp paprika powder  
7 tbsp salt

### Accessories:

• Cherry Wood Chips  
• convEGGtor  
• Dual Probe Remote Thermometer  
• EGGmitt  
• Meat Claws

Take the neck of pork out of the refrigerator, mix all the rub ingredients and generously rub the mixture on all sides of the meat. Make sure you rub it well into the meat. You can store the remainder for the next time in a sealed container.

Soak a generous handful of Cherry Wood Chips in water. Mix a few handfuls of Cherry Wood Chips (non-soaked) in the un-ignited charcoal. Ignite the charcoal in the Big Green Egg and leave the lid of the EGG open for 10-12 minutes.

Sprinkle the soaked Wood Chips over the glowing charcoal. Set up the convEGGtor and place the grid inside the EGG. Place the neck of pork on the grid and close the lid of the EGG. Heat to a temperature of between 95 and 110°C to ensure that the pulled pork remains delightfully juicy. Cook the neck of pork for approximately 8 hours until it reaches a core temperature of 71°C. You can measure it using the core thermometer. This

is the plateau level after which the core temperature will rise very slowly to about 77°C.

Remove the neck of pork from the EGG once the core temperature of 77°C has been reached, wrap in aluminium foil and replace the wrapped meat on the grid. Close the lid of the EGG and leave the meat to continue to cook in the foil for about 6-8 hours (maintaining a temperature of between 95 and 110°C) until a core temperature of 86 to 96°C has been reached. The temperature need not be exact as long as it is above 86°C.

Use the EGGmitt to remove the neck of pork from the EGG and leave to cool, still wrapped in foil, in a cool box for 2 to 6 hours. The foil and cool box will adequately insulate the meat, so cooling elements are not necessary to maintain the right temperature.

Use the Meat Claws to pull the neck of pork apart.





# VITELLO TONNATO

**Slow cooking on the Big Green Egg is the perfect way to make Vitello Tonnato, as it keeps the meat delightfully tender. If you prepare this recipe to serve 4 to 6 people, a large amount of cooked veal will be left over. You could use it the following day for a Vitello Tonnato Bun or slice it thinly for a sandwich, adding a lick of mustard.**

- › Remove the veal from the refrigerator and sprinkle with the rub ingredients. Rub into the entire surface of the meat.
- › Soak a generous handful of Hickory Wood Chips in water. Ignite the charcoal in the Big Green Egg and leave the lid of the EGG open for 10-12 minutes.

› Sprinkle the soaked Wood Chips over the glowing charcoal. Set up the convEGGtor and place the grid inside the EGG. Place the veal on the grid, close the lid of the EGG and heat to a temperature of approx. 100°C. Leave the veal to cook for about 50 minutes until the meat has reached a core temperature of 52°C. You can measure it using the core thermometer.

› In the meantime, make the tuna sauce. Drain the tuna and the capers, mix with the other sauce ingredients and use a blender to turn it into a sauce. The structure of this sauce can be slightly coarse. Season the sauce with salt and pepper to taste and cover to store in the refrigerator until ready to serve.

› Remove the veal from the Big Green Egg once the desired core temperature has been reached and leave to cool. Wrap in foil and store in the fridge until ready to serve.

› Cut the veal into attractive thin slices before serving the vitello tonnato. Drain the caper fruits and capers and halve the caper fruits lengthwise. Share the mixed lettuce among the plates and place the veal slices on top. Garnish with the tuna sauce, the whole and halved caper fruits and the capers before grating lemon zest over it.

**Serves 4-6**

**Preparation in advance: approx. 5 minutes**

**Preparation: approx. 60 minutes  
(excl. cooling time)**

800 g to 1.2 kg of veal

**For the rub:**

- 2 tbsp pimentón dulce (smoked sweet paprika powder)
- 2 tbsp (edelsüß) paprika powder
- ½ tbsp nanami togarashi/shichimi togarashi (toko)

**For the sauce:**

- 1 tin of tuna in water (160 g)
- 1 tbsp capers
- 3-4 tbsp mayonnaise
- juice of ½ lemon

**For the garnish:**

- 8 small caper fruits
- 1 tbsp capers
- 100 g mixed lettuce
- finely grated zest of ½ lemon

**Accessories:**

- Hickory Wood Chips
- convEGGtor
- Dual Probe Remote Thermometer



# SLOW-COOKED PORK BELLY

**Due to its high fat content, nothing can really go wrong when slow cooking pork belly. Pork belly is, more or less, the uncut variant of the beloved rashers of bacon. It does, however, taste much better!**

**Serves 4**

**Preparation in advance: approx. 10 minutes (excl. 1 night of marinating)**

**Preparation: approx. 3 hours + 15 minutes**

1 kg of pork belly, without rind  
2 tbsp garlic puree  
sea salt  
½ bunch of thyme  
½ bunch of rosemary  
6-8 bay leaves

**Accessories:**

• convEGGtor

• Instant Read Digital Thermometer or  
Dual Probe Remote Thermometer



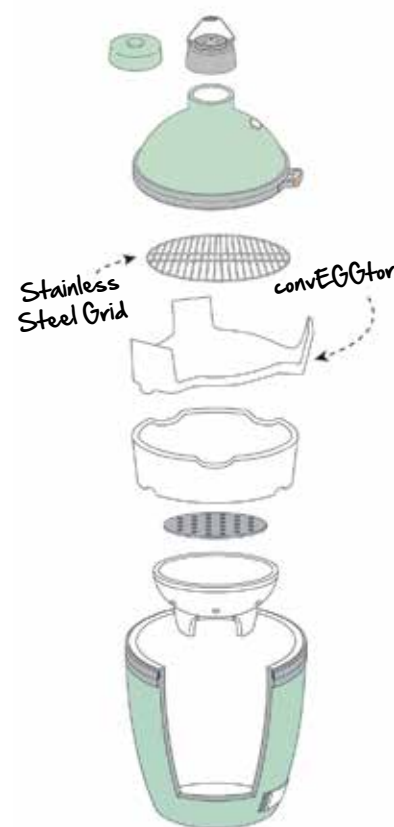
1 Score the fatty side of the pork belly crosswise. Also lightly score the meat side crosswise, as this will allow the flavours to penetrate into the meat. Rub the garlic puree on both sides of the pork belly and generously sprinkle with sea salt. Place half the thyme, rosemary and bay leaves on the fatty side, and the other half on the meat side. Cover and leave to marinate for an entire night in the refrigerator.

2 Take the pork belly out of the fridge. Ignite the charcoal in the Big Green Egg and leave the lid of the EGG open for 10-12 minutes. Meanwhile remove (by rubbing) the herbs from the meat side of the pork belly and partially from the fatty side. By leaving some of the herbs on the fat during cooking, the fat and the meat will gain extra flavour.

3 Set up the convEGGtor and place the grid inside the EGG. Place the pork belly on the grid, fatty side up, to allow the tasty fat to seep into the meat and to keep it moist during cooking. The added advantage is that hardly any fat will drip onto the convEGGtor, which could cause a lot of smoke to develop. Close the lid of the EGG and heat to a temperature of approx. 100°C. Leave the pork belly to cook for about 3 hours until the meat has reached a core temperature of, at least, 77°C. You can measure it using the core thermometer.

4 Remove the pork belly from the EGG once the core temperature has been reached. You can now cut the meat into lovely thin slices and serve these, or you could opt to grill the slices for about one minute on each side at a temperature of 230°C (without convEGGtor). You can also leave the pork belly to cool (and cover it to store it in the refrigerator), cut it into slices the following day and then grill it.

## The ideal setup for this dish



### Indirect cooking

By installing the convEGGtor you turn the Big Green Egg into an oven. Suitable for low and high temperatures, potentially with the addition of wood smoke to smoke ingredients.

*Uses include:*

Cooking large pieces of meat and fish,  
Smoking large pieces of meat and fish





# Are you ready for even more Big Green Egg inspiration?

Then sign up today for the official Big Green Egg newsletter "Inspiration Today" and receive practical tips and the best recipes in your inbox.

**Go to:**  
[biggreenegg.eu/en/signup](http://biggreenegg.eu/en/signup)



## Temperature & times

Preparation	Weight	Big Green Egg Temperature	Core Temperature	Time (approx.)
<b>Grilling</b>				
Fruit & vegetables	20-100 g	220°C	-	2-5 min.
Shellfish	20-100 g	220°C	55°C	13 min.
Fish	150-250 g	220°C	55°C	13 min.
Côte de boeuf	1 kg	230-250°C	52-58°C	16-20 min.
Rib Eye	100-250 g	220°C	50-68°C	5-10 min.
Lamb chops	100-250 g	220°C	50-68°C	5 - 10 min.
Chicken	150-250 g	150°C	77°C	16-20 min.
Duck breast	300 g	190-200°C	54°C	6-8 min.
<b>Cooking with indirect heat</b>				
Pork neck	2-5 kg	120°C	65°C	4 hour
Leg of lamb	2-5 kg	120°C	55°C	3 hour
Rump steak	2-5 kg	120°C	48°C	1,5 hour
Full chicken	1,5 kg	180°C	77°C	75-90 min
Chicken leg	250 g	180°C	77°C	35-34 min.
Chicken breast	250 g	180°C	77°C	16-20 min.
<b>Smoking</b>				
Pork neck	2-5 kg	90°C	65°C	8-9 hour
Rump steak	1-3 kg	90°C	48°C	1,5 hour
Salmon	180 g	90°C	50°C	20-25 min.
<b>Stewing</b>				
Meat stew	2-8 kg	150°C	-	3-4 hour
Vegetable stew	1-5 kg	150°C	-	20 min
<b>Cooking on stone</b>				
Pizza (crust 2-3mm)	-	250°C	-	6-10 min.
Roasting potatoes	-	150°C	-	2-3 hour
Roasting root vegetables	-	150°C	-	2-3 hour
Hot chocolate cake	-	200°C	-	10 min.



### How to light up the Big Green Egg

1. Fill the ceramic fire pit with charcoal to about five centimeters over the rim. Add three Big Green Egg Charcoal Starters (firelighters).
2. Fully open the air control at the base and light the firelighters. Leave the lid open. The large amount of oxygen will soon get the charcoal glowing.
3. After 10-15 minutes, if the firelighters have burned up, install the accessories for the desired setup, depending on what you are cooking.
4. Close the lid and install the dual function metal top. Set the temperature with the draft door and dual function metal top.

**N.B. After lighting up, keep the lid of the Big Green Egg closed as much as possible to maintain the desired temperature.**



# FLAVOUR VIRTUOSO

OUR SENSES ARE A GIFT  
TO ENJOY LIFE TO THE FULLEST  
**BIGGREENEGG.EU**

Terry Koval

Terry Koval  
Wrecking Bar Brewpub  
Atlanta, USA

OPEN FLAVOUR™







## The chef's region

# Terry Koval's source of inspiration

**Maybe we have the well-known fast food chains to thank for the United States being best known for its hamburgers and hotdogs. Or that the country is so big that the eating habits differ per region with the exception of the classic dishes. However, if you know where to go, you can thoroughly enjoy the tastiest of dishes, prepared using the best regional products. One such example is the Wrecking Bar Brewpub in Atlanta, where chef Terry Koval finds his inspiration in local ingredients.**

The Wrecking Bar Brewpub is a household name in Atlanta and the state of Georgia. It is a welcoming establishment in a beautiful historic building in the Little Five Points district. The top floor, The Marianna, serves as a location for receptions, weddings and other types of festivities and gatherings. One floor lower is where the restaurant is located with the adjoining brewery where roughly 120 batches of beer are brewed on an annual basis. The guests are quite diverse: families, groups of friends, students and business folk like to come here because of the relaxed atmosphere and great cuisine, of which Terry is in charge. General Manager Stevenson Rosslow manages the service staff; Bob Sandage works behind the scenes and focuses mainly on the brewery.

### Talented and driven

Terry: Bob and Kristine bought the building in 2010 where, after a 16-month renovation, Wrecking Bar Brewpub was opened. They took stock after a year, during which three different chefs had manned the kitchen, and concluded that the beer and the service were good and that the food was passable." Stevenson: "The food could definitely be improved on. We had to find a talented and driven chef

who was willing to accept the challenge of elevating the food to a higher level. Preferably one who would be willing to become a partner. Our vision perfectly matched that of Terry, who I met in 2000 when we were both working at the same restaurant. I knew how masterful he was in his craft and how he preferred to work with honest and sustainable ingredients. He was exactly the kind of chef that Bob, Kristine and I were looking for."

### From farmer to plate

"At that time, I was working for Farm Burger," Terry explained. "I was involved in the concept from the opening. There, our menu included home-made hamburgers made from grass-fed dry-aged beef. All the ingredients were sustainably and responsibly grown and came from local farmers. When they opened branch number three, it was time for me to move on. I did have one condition, though, I definitely wanted to continue working with honest products that were produced locally. Stevenson, Bob and Kristine had the same point of departure. The idea was to strengthen each other and work according to the 'from farmer to plate' vision."

### From head to tail

"The only meat you will find on this menu is from animals that had a good life. That have grubbed around in nature and fed on natural plant growth. The quality of it is just great and the meat genuinely tastes like meat. We source all the pork from Riverview Farms. We do the cutting and processing of the half carcasses ourselves. We process the entire animal, from head to tail. Our beef and duck come from White Oak Pastures, a huge farm in Bluffton with approximately 100 employees and where the animals grow up at their own pace," explained Terry. >>





# SALAD WITH GRILLED PUMPKIN, GOAT CHEESE AND SPICY NUTS

**Serves 4**

**Preparation in advance: 15 minutes**

**Preparation: 25 minutes**

**For the pumpkin:**

1 butternut squash, approx. 750 g  
30 ml extra virgin olive oil  
3.5 g freshly ground black pepper  
7 g sea salt

**For the vinaigrette:**

60 g honey  
60 ml champagne vinegar  
80 gr fresh thyme leaves  
120 ml extra virgin olive oil  
1 g sea salt

**Other ingredients:**

1 head of celery (the inside light stalks of the head)  
1 bunch flat-leaf parsley  
200 g goat cheese  
55 g spicy nuts (see basic recipe)  
marigold petals (unsprayed, see tip on page 30)

**Accessories:**

Cast Iron Grid

1 Ignite the charcoal in the Big Green Egg and heat to 250°C, with the Cast Iron Grid; meanwhile, peel the pumpkin, halve it lengthwise and scoop out the seeds with a spoon. Place the pumpkin on the cut face on a chopping board and cut into slices of more than 1 cm thick. Put in a large bowl, toss with the olive oil and freshly ground pepper and sea salt to taste.

2 Distribute the pumpkin slices over the grid and close the lid of the EGG. Grill the slices for 3 minutes, turn over the pumpkin slices and grill for about 2 minutes with the lid closed until the pumpkin is tender. Remove from the EGG and allow to cool to room temperature. Extinguish the EGG by closing the draft door and dual function metal top.

3 Meanwhile, for the vinaigrette mix the honey, vinegar and thyme together. Pour the olive oil slowly while whisking and season to taste with sea salt.

4 Cut the celery into slices and pluck the leaves off the parsley. Mix together in a bowl and drizzle with the vinaigrette

5 Arrange the goat cheese, the grilled squash and salad on plates and sprinkle with the spicy nuts and marigold petals.

## SPICY NUTS



**These delicious nuts are regularly served as a snack in the Wrecking Bar but they are also a great crunchy addition to a salad.**

**For 500 grams of nuts**

**Preparation in advance: 15 minutes**

**Preparation: 50-65 minutes**

2.5 g raw cane sugar  
5 g salt flakes  
5 g ground cumin seed  
2.5 g ground cinnamon  
2.5 g ginger powder  
2.5 g cayenne pepper  
2.5 g freshly ground black pepper  
2 g freshly ground nutmeg  
250 g unroasted pecan nuts  
250 g unroasted walnuts  
30 ml sugar syrup (on the basis of 1 part sugar and 1 part water)  
1 tbsp grapeseed oil, plus extra for greasing

**Accessories:**

convEGGtor  
Cast Iron Skillet

1 Ignite the charcoal into the Big Green Egg and heat to 150°C, with the convEGGtor and the grid. Mix the sugar, salt flakes and spices together in a bowl and put aside the spice mixture.

2 Distribute the nuts over the Cast Iron Skillet, place on the grid and close the lid of the EGG. Roast the Nuts for approx. 10 minutes until they're golden brown, turning them regularly. Take the skillet out of the EGG and pour the nuts on to a plate and allow them to cool. Reduce the temperature of the EGG to 135°C.

3 Grease the Cast Iron Skillet with grapeseed oil. Coarsely chop the cooled nuts. Mix the nuts, sugar syrup and grapeseed oil in a large bowl. Sprinkle with the spice mixture and mix gently until the nuts are properly and evenly coated with the spice mixture. Spread them on the greased Skillet.

4 Place the Skillet on the grid and close the lid of the EGG. Roast the nuts for 20 minutes and turn them over. Roast them for 15-20 minutes longer until the nuts are lightly roasted and caramelized. You can check this by taking a few nuts from the Skillet and letting them cool for a few minutes. The nuts are ready when they feel dry. Take the Skillet out of the EGG and allow the nuts to cool completely.





"Our menu varies each day. For example, there will always be a pork dish on the menu but which part we use for it varies. A pig only has two fillets, so when they've been used we process another section."

### Wrecking Barn Farm

Stevenson indicated that he was heading out to Wrecking Barn Farm, where there was a great amount of work still to be done. This turned out to be Bob and Stevenson's fruit and vegetable farm in Loganville, east of Atlanta, where they grow their own crops. Terry was going with them to collect various products. Rachel Hennon, who is as passionate as the gents, is in charge of the day-to-day management of the 26 hectare farm. "I was trained as a graphic designer," Rachel shared. "I do, however, love country living. I like to work hard and root in the soil, which is why I started working, as a volunteer, at Joe Reynolds' Love is Love Farm. In my opinion Joe grows the best fruit and vegetables in Atlanta. Before Bob and Stevenson bought this farm, they sourced the vegetables for Wrecking Bar Brewpub from Joe. Joe recommended me when they indicated that they were looking for someone who could run the farm. He committed to teaching young farmers the trade and then kicking them out of the nest to stand on their own feet."

### The organic way

Rachel: "Terry is closely involved in the choice of produce that is organically grown here and joins the workforce on a regular basis. Each year, he studies the seeds catalogue and indicates the varieties of fruit and vegetables he wants us to plant. Stevenson supports him in this and I put together a master plan. The products we are currently growing include 14 different types of tomato, four types of cucumber, muscadines, blueberries, two types of strawberries,

watermelon, two kinds of kale, broccoli and beetroot, cauliflower, butternut squash, spinach and different types of radishes. We mostly work with great-tasting old varieties, forgotten vegetables, such as capperino peppers, and uncommon types of okra." Terry: "By the way, not everything that is grown here ends up at the Wrecking Bar Brewpub. The harvest is way too large for that. A number of chef friends also source their products from the Wrecking Barn Farm and a part of the production goes into the Community Supported Agriculture boxes or is sold on Saturdays at the Freedom Farmers Market near the Carter Center in Atlanta."

### The great outdoors

Before Terry returned to the Wrecking Bar Brewpub, he paid a visit to Mary Hart Rigdon and her Decimal Place Farm in Conley, a goat farm where the main focus is on the production of milk for making cheese. "Normally Mary always pops in at my place, but once in a while I check out her farm," Terry confessed. "I will never get tired of seeing her work with her animals. Mary is very enthusiastic and dedicated to her goats. She knows each and everyone of them by name." Mary: "I just want to take good care of them and they are really very easy to recognise!" Mary may be extremely fond of her goats and when she walks among them, they appear to be just as fond of her. These animals live a good life and spend the entire year in the great outdoors. The kids are stalled inside under the supervision of Mary's dogs. The open sides of the stall bring in lots of light and fresh air. They are closed off during the winter months using transparent screens to ensure a comfortable living environment that affords the kids sufficient light. The mother animals walk in and out, as they can choose whether they want to be inside or outside. >>

## ACCESSORIES MAKE IT EVEN MORE FUN!



### 1. convEGGtor®

The ceramic convEGGtor works as a heat shield, protecting the food from coming into direct contact with the heat source. In effect, the indirect heat creates an oven. It is ideal for cooking all oven dishes and delicate ingredients. It can also be used for low-temperature cooking and in combination with the Dutch Oven. The convEGGtor can be combined with the Flat Baking Stone for baking the most delicious bread and pizzas with an authentic crispy base. Available for all models.

### 2. Cast Iron Sauce Pot with Basting Brush

This cast iron pan is ideal for, for example, melting butter or heating up sauce or marinade on the grill of the Big Green Egg. As the iron firmly holds the heat, the content of the pan remains warm for a long time, even if it is no longer on the grid of the EGG. The handle of the silicone brush fits perfectly into the handle of the pan, allowing leftovers to simply leak into the pan. Don't leave the brush in the handle when you place the pan in the EGG. Suitable for the models MiniMax t/m XXLarge.

### 3. Cast Iron Dutch Oven

The Cast Iron Dutch Oven (Ø27 cm), a versatile cast iron pan, is ideal for cooking, simmering and roasting in the Big Green Egg. The pan can thus be used for, among other things, the preparation of all kinds of one-pan dishes such as casseroles, stews, soups or just a nice piece of braised meat. Suitable for the models Medium t/m XXLarge.

### 4. Cast Iron Grid

The Cast Iron Grid lends your food that characteristic grilled taste along with a beautiful diamond pattern on foods such as vegetables, meat and poultry. Available for models Mini to Large.





### A good dairy-breed

"When they are outside, the goats eat whatever they want," Mary shared, "and they care for everything. After a storm, when the pine cones have been blown from the trees, I have no other choice but to stall the animals until they can all be collected. If they eat the pine cones, the cheese will taste of gin. I do provide supplementary feed for the goats. Each morning and every evening when I milk the animals, I give them grains such as corn and oats, supplemented with molasses. They need this additional feed because giving milk takes a lot of energy. All my goats and the three billy-goats are of the Swiss Saanen breed, which has been found in Georgia since the start of the 20th century. It is an excellent dairy-breed. The amount of milk per goat varies between 3 to 4 litres a day. I keep close track of the results and when I acquire new billy-goats, I also look at the milk results of their mothers."

### The same philosophy

"The milk is pumped into a tank via a pipe in the wall where it is pasteurised for 30 minutes at a temperature of 63 °C. After that, we cool it down to 29 °C to then turn it into chèvre, feta, mozzarella or cheddar," Mary concluded. "Isn't it fantastic?" Terry commented enthusiastically. "Mary's farm is only a 20 minute drive from the Wrecking Bar Brewpub. Once I've placed my order, she drops it off in person in her pick-up truck, just as my other suppliers do. I know where all the products come from and I know the farmers. They work hard and passionately, and live by the same philosophy as we do. And they sometimes pop in when not making a delivery just to enjoy one of our delicious meals!"

## PRESERVED BLUEBERRIES

240 g sugar  
225 g fresh blueberries  
1 sprig fresh thyme  
60 ml lemon juice

- ▶ In a small saucepan bring the sugar to the boil with 240 millilitres of water. Remove the pan from the heat when the sugar is dissolved and allow the sugar syrup to cool.
- ▶ Put the blueberries, the thyme and the lemon juice in a clean, 800 ml jar. Pour in the sugar syrup and close the jar. Allow to cool and put in the refrigerator for at least 1 week before use.

## CORN BREAD

**Serves 4**

**Preparation in advance: 20 minutes**

**Preparation: 30 minutes**

2 fresh jalapeño peppers  
60 g butter or lard + extra for greasing  
355 g cornmeal  
235 g unbleached flour  
15 g baking powder  
3 g baking soda (sodium bicarbonate)  
15 g salt  
350 ml buttermilk  
3 eggs  
1 tbsp honey

### Accessories:

- 🍳 convEGGtor
- 🍳 Cast Iron Dutch Oven

- ▶ Ignite the charcoal in the Big Green Egg and heat to 230 °C, with using the convEGGtor and the grid. Meanwhile, halve the jalapeño peppers, remove the stems and seeds and finely slice the flesh. Melt the 60 grams of butter or lard and the butter for greasing separately from each other. Grease the Cast Iron Dutch Oven; the 60 grams is used later.

- ▶ Mix the cornflour, the flour, baking powder, baking soda and salt in a large bowl. In a second bowl, whisk the buttermilk and eggs together. Fold the finely chopped jalapeño, 60 grams of melted butter or lard and honey into the batter. Pour the batter into the Cast Iron Dutch Oven

- ▶ Put the lid on the Cast Iron Dutch Oven, place this on the grill and close the lid of the EGG. Make sure the temperature of the EGG reaches 220 °C and bake the cornbread for about 30 minutes until golden brown and done.





# ROAST DUCK

## WITH GRILLED OKRA AND SWEET POTATO

- Ignite the charcoal into the Big Green Egg and heat to 260°C, with the convEGGtor and the grid. Meanwhile, stuff the cavity of the duck with the parsley and thyme. For the glaze, peel the ginger and finely grate above the Cast Iron Sauce Pot. Mix with the vinegar and honey.
- Brush the duck with the glaze. Place the duck on the grid, close the lid of the EGG and reduce the temperature of the EGG to 175°C. Allow the duck to cook for two hours and brush every 30 minutes with the glaze.
- Remove the duck from the EGG and cover loosely with aluminium foil. Remove the grill and convEGGtor with the EGGmitt and place the Cast Iron Grid in the EGG using the Cast Iron Grid Lifter. Close the lid of the EGG and bring to a temperature of 250°C.
- Wash the sweet potatoes and pat them dry. Cut the potatoes in half lengthwise and put them in a bowl. Put the okra in a second bowl. Drizzle both vegetables with olive oil and sprinkle with freshly ground black pepper and sea salt to taste. Stir so that olive oil is distributed properly.
- Distribute the sweet potato halves over the Cast Iron Grid, close the lid of the EGG and grill the vegetables for 3–4 minutes. Put the okra on the grill and turn the potato halves. • Close the lid of the EGG and grill the vegetables for 2 minutes. Turn the okra, close the lid and grill for 1–2 minutes longer. First remove the sweet potato halves and then the okra from the grill.
- Cut the duck breasts and the legs from the carcass. Finely slice the breasts. Distribute the grilled sweet potato and okra on a serving board (or four plates). Spoon the preserved blueberries on to them and garnish with the kale and marigold petals. Serve with the corn bread.

**Serves 4**

**Preparation in advance: 15 minutes**

**Preparation: 2 hours + 30 minutes**

1 whole duck  
 ½ bunch parsley  
 4 sprigs of thyme  
 450 g small sweet potatoes  
 450 g fresh okra (Indonesian grocer's)  
 olive oil  
 200 g preserved blueberries  
 marigold petals (unsprayed, see tip on page 30)  
 kale leaves from seedlings, or finely chopped kale  
 corn bread, to serve on the side

### For the apple cider glaze:

3 cm fresh ginger root  
 400 ml apple cider vinegar  
 60 ml honey

### Accessories:

- convEGGtor
- Cast Iron Sauce Pot with Basting Brush
- EGGmitt
- Cast Iron Grid
- Cast Iron Grid Lifter

## The ideal setup for this dish



### For serious grilling!

Using the Cast Iron Grid for direct cooking gives the food beautiful, distinctive grill stripes. Cast iron retains heat better than stainless steel.

*Uses include:*

Short meat preparations /  
 Vegetables / Fish / Fruit / Scallops





## Tip

Unsprayed marigold petals give this dish extra colour and flavour. You can just use marigolds from the garden. Wait until at least six weeks after purchase before using, as the plants may have been sprayed. After six weeks, the spraying agents will have disappeared.

# SALAD WITH GRILLED RADISH

**Serves 4**

**Preparation in advance: 15 minutes**

**Preparation: 15 minutes**

- 1 bunch of French breakfast radish (white tip radish)
- 1 bunch of Easter egg radish (mix of various round radishes)
- extra virgin olive oil
- freshly ground black pepper and sea salt
- 110 g pickled peppers (see basic recipe)
- 85 g mustard leaf mix
- 90 ml beer-mustard vinaigrette (see basic recipe)
- marigold petals (unsprayed, see tip)

## Accessories:

- Cast Iron Grid

- Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 250 °C.
- Cut the tops off the radishes, and wash them under cold running water. Drain the radishes, pat dry and halve the larger ones. Put the radishes in a bowl, drizzle generously with olive oil and sprinkle with freshly ground black pepper and sea salt. Stir so the radish is covered all round.
- Distribute the radish over the Cast Iron Grid, close the lid of the EGG and grill the radish for approx. 2 minutes. Turn the radish and grill for another 2 minutes with the lid closed. Remove the radish from the grid and allow to cool to room temperature.
- Allow the pickled peppers to drain. Put the mustard leaf in a bowl and mix with the grilled radish, pickled peppers and beer mustard vinaigrette. Scoop together gently, divide among the plates and garnish with marigold petals.

## BEER MUSTARD

A delicious homemade mustard that you can also serve with dried sausage and meats, for example.

**Makes approx. 600 ml mustard**

- 150 g yellow mustard seeds
- 150 g brown mustard seeds
- 3 g coriander seeds
- 225 ml apple cider vinegar
- 80 ml rye beer
- 20 ml honey
- salt and freshly ground black pepper

- Put both sorts of mustard seed and the coriander seeds in a bowl with the apple cider vinegar and the rye beer. Cover and allow to soak at room temperature for 20 hours.
- Pour the mustard seed mixture into a blender and blend until smooth. Leave the machine running and add the honey. Season the mustard to taste with freshly ground black pepper and salt and put into a clean jar. Close the jar and keep in the fridge until needed.

## BEER MUSTARD VINAIGRETTE

This delicious vinaigrette may be kept in the refrigerator for a few weeks. Shake the bottle well just before you use the vinaigrette.

**Makes approx. 460 ml vinaigrette**

- 65 ml beer mustard (see basic recipe)
- 120 ml champagne vinegar
- 15 ml honey
- 250 ml extra virgin olive oil

- Put the mustard, vinegar and honey in a blender or mixing bowl and mix together.
- Slowly pour in the olive oil while beating to create a nice emulsion. Store until needed in a clean (closable) bottle.

## PICKLED PEPPERS

- 3-4 sweet pointed peppers (about 450 g)
- 475 ml white wine vinegar
- 235 ml water
- 60 g sea salt
- 10 g coriander seeds
- 10 g yellow mustard seeds
- 5 g black peppercorns
- 10 gr chilli flakes
- 1 bay leaf

- Rinse the peppers under cold water. Cut them in half lengthwise and remove the stem and seeds. Cut the flesh into strips and place in a clean, 1 litre mason jar.
- Bring the white wine vinegar and the water with the remaining ingredients to the boil in a pan. Remove the pan from the heat and carefully pour the brine into the mason jar.
- Close the jar, allow to cool and put in the refrigerator for 7 days so that the flavours can interact properly.





# WILDFIRE ON TOUR!

## A long-cherished dream comes true!

Thomas and Jenny's enthusiasm is so infectious that we decided to offer our fans the opportunity to meet them in real life! And you don't necessarily need to pay a visit to Sweden to do so; they're coming to you! Since this spring, they have been travelling through Europe in the Big Green Egg Wildfire on Tour Truck.

This truck has been specially developed to inspire even more fans. With this, a long-cherished dream is being fulfilled by Big Green Egg; Thomas and Jenny have years of experience in giving workshops, demos and master classes. They have now represented Big Green Egg in many countries and their skills, humour and passion are extremely contagious! The sturdy converted Mercedes truck has served 30 years as a "Feuer - Notfall Einsatzleitwagen" (Fire - Emergency command vehicle) in the German Ruhr area. Its matching trailer, with at least 7 EGGs on board, has been specifically built to accompany Thomas and Jenny on their travels, and makes the experience complete!

### Tips and recommendations

The countries and regions where Thomas and Jenny stop with their Wildfire on Tour often determine what is cooked on the EGGs. Regardless of what's on the menu and whatever occasion the Wildfire Truck is marking when

you visit them, Thomas and Jenny are always there for you. Not just to give you a taste, but above all to share their experiences, tips and recommendations regarding cooking on the Big Green Egg.

Want to know if Wildfire on Tour will soon cross your path? Check [biggreenegg.eu](http://biggreenegg.eu) or like [facebook.com/WildfireOnTour](https://www.facebook.com/WildfireOnTour) for more information and the tour schedule.



Thomas and Jenny recently went looking for the birthplace of the Big Green Egg (see page 6).



## Big Green Egg Online

Ask questions, share experiences and enjoy inspiring recipes, stories and updates via:



Tag @Biggreeneggeu and use the hashtags #BigGreenEgg #FlavourFair

## NEXT TIME IN ENJOY!

We hope you have once again enjoyed the recipes, menus and background stories in this issue of Enjoy! The next issue will again be full of inspiration, with a focus on autumn and its seasonal products. If you would like to know what you can expect, we have included a preview below!

### The region of chef Edwin Vinke

Discover the flavours of the province of Zeeland

### Cooking technique Smoking

### Complete seasonal menu Three courses from the Big Green Egg

### Tasty & fast The easy meal

The next Enjoy! will be available from your Big Green Egg dealer at the end of October 2017.



**WE ARE BIG GREEN EGG.  
CALL US FOODIES,  
FOOD FREAKS OR CULINARY HEDONISTS.  
WE JUST BELIEVE  
THAT LIFE TASTES GOOD,  
THAT OUR SENSES ARE A GIFT  
TO ENJOY LIFE TO THE FULLEST.**

**WWW.BIGGREENEGG.EU**

**OPEN FLAVOUR™**

