

Big Green Egg

COMPLIMENTARY

LIFE *Style*

The Ultimate Cooking Experience®

The Perfect
Steak Seared
in Cast Iron

The Chefs' Secret Ingredient –
100% Natural Lump Charcoal

Korean-Style
Gochujang Barbecue Short Ribs

ALSO IN THIS ISSUE:
Simply Perfect Cooking
New Products & EGGcessories
Recipes from Our Culinary Partners



CONTENTS



Welcome to the Culinary World of the Big Green Egg.

Years ago, I had the good fortune of enjoying a meal prepared in a traditional clay kamado and was amazed at the incredible flavor this way of cooking gave to foods. But I was not as satisfied with the low quality and inferior thermal properties of the typical kamado grill, so for over forty years our company has lovingly nurtured and enhanced our product, constantly striving to make it the very best. Along the way, we've gained a loyal following from everyday grillers to culinary aficionados and world class chefs throughout the world.

When you purchase an EGG you are getting nothing but the very best quality, and your investment in our amazing product is protected by a successful company with a reputation for manufacturing excellence. We are committed to supporting our customers with everything from lifetime warranty service to customized EGGcessories to enhance your cooking experience!

You'll soon discover that whether it's grilled, smoked, baked or roasted – everything tastes better cooked in the EGG.

Enjoy!

Ed Fisher

Ed Fisher, Founder and Chairman
Big Green Egg, Inc.

EGGs, EGGcessories & Cooking Tools

- 2 Your Life Will Never Taste the Same
- 4 The Big Green Egg Family
- 6 Simply Perfect
- 8 100% Natural Lump Charcoal
- 10 Why an EGG Works Better... By Design
- 24 Pizza and Baking on the EGG
- 34 Big Green Egg Culinary Center
- 35 Product Catalogue

© 2019 by The Big Green Egg, Inc (BGE). All Rights Reserved Worldwide. Big Green Egg®, including the Big Green Egg logo and particular green color; the green grill design; EGG®; The Ultimate Cooking Experience®; Experience a World of Flavor™; convEGGtor®; MiniMaxEGG®; EGGcessories®; and others are trademarks and/or registered trademarks of BGE in the USA and other countries throughout the world. The content of this publication including all images and materials are protected by © copyright and all rights are reserved in any medium and any form of reproduction worldwide. No part of this publication may be reproduced or transmitted in any form or by any means, digital, electronic, mechanical, scanning, photocopying, recording, or otherwise without the prior written permission of BGE. Any use of these materials without the prior written consent of BGE is strictly prohibited. The BGE products, images, information or descriptions contained herein are the intellectual property of BGE and may be protected by patent, copyright or trademark. Other images and/or product names mentioned or depicted herein may be protected by copyright or trademark and are the property of their respective rights holder. Warning: The unauthorized reproduction or distribution of this copyrighted work is illegal. Criminal copyright infringement, including infringement without monetary gain, is punishable by up to five years in federal prison and a fine of \$250,000. This publication has been registered with the United States Copyright Office.



Experience Our World of Flavor

- 12 Edouardo Jordan, Seattle, Washington
- 14 Michal Koren, Kfar Hess, Israel
- 16 Scott Wesseling, Ontario, Canada
- 18 The Four Sauce-men, Auckland, New Zealand
- 20 Anina Myer, Johannesburg, South Africa
- 22 Valerie Gordon, Echo Park, California
- 26 Aum Touchpong Chancaw, Sydney, Australia
- 28 Ants Uustalu, Raplamaa, Estonia
- 30 James Whetlor, Devon, England
- 32 Olga Zambrano and Rodrigo Martinez Samano, Monterrey, Mexico



Scan here for the recipe featured on the cover or see page 34

Your Life Will Never Taste the Same!

Grill – Sear steaks, chops, burgers and seafood with a flavor-packed crust unmatched by other grills. High temperature “steakhouse” char-grilling – and even stir-frying – is so quick and simple you’ll be looking for reasons to eat at home and enjoy your EGG!

Roast – Gatherings are more memorable when you roast turkey, lamb or ham on a Big Green Egg. The moisture retention and superior cooking qualities produce the most flavorful roasts, braises and stews you’ve ever tasted. Get ready for the applause!

Low & Slow – The insulating ceramics of the Big Green Egg allow for precise temperature control even at low heat. Enjoy succulent results with brisket, pork shoulder, ribs or any of your favorite cuts. Want to barbecue at low heat for sixteen to eighteen hours or longer? No problem – an EGG can do that on a single fill of our natural lump charcoal.

Smoke – No smoker performs more efficiently than a Big Green Egg. And you can easily add a wide variety of sumptuous flavor combinations with our natural chips and wood chunks ... each type of wood flavors meat, poultry or fish differently, giving you endless combinations to enjoy!

Bake – The EGG will bake bread, casseroles, cakes and pies better than your kitchen oven. And you’ll be amazed when you bite into the most delicious slice of pizza you’ve ever eaten. Just taste it to believe it ... and you’ll never want to cook indoors again!

The Big Green Egg is the perfect grill for everyone, from the BBQ hobbyist and backyard cook to the world’s most acclaimed chefs – all sharing a love of great taste, simplicity and the convenience of the most versatile grill in the world!

The Big Green Egg is the highest quality, most versatile and simplest-to-use outdoor cooker of all time, offering more cooking options than all other conventional cookers combined. With an EGG, there is simply no need for a separate grill, smoker, pizza oven or rotisserie device ... the EGG has been designed to handle all of this and more ... to perfection!

What would you like to do with your EGG today?

- Bake
- Flat Top Griddle
- Smoke
- Barbecue
- Stew
- Braise
- Roast
- STIR-FRY
- Sear
- Grill



AMAZING RESULTS

From appetizers and entrees to desserts, the Big Green Egg will exceed all your expectations ... and with seven convenient sizes to choose from, there is a Big Green Egg to fit any lifestyle. Visit an Authorized Dealer soon to learn more about the Big Green Egg, and start writing your own culinary success story today!



The Big Green Egg is much more than a grill ... it's a complete outdoor cooking system, delivering outstanding performance from a simple yet highly-efficient blend of

ANCIENT TRADITIONS
+
MODERN TECHNOLOGY
+
UNMATCHED QUALITY ...

making it the highest quality, easiest to use outdoor cooker you'll ever own!

The Big Green Egg is the most technically advanced ceramic cooker ever "hatched" – engineered to be stronger, more durable and provide better heat retention than any other outdoor cooker on the market.

But don't buy one just for the technology ... it's the convenience, ease of use and fantastic cooking results that truly set the EGG apart. Once you taste the difference, you will know!

This unique egg-shaped cooker, known by its distinctive green color, leaves all ordinary kamado-style cookers behind – and stands alone as the only outdoor cooker of its type. Our legions of fans know a Big Green Egg really is The Ultimate Cooking Experience!

BigGreenEgg.com

S

SMALL

The Small EGG is an easy fit for patios and balconies, and just like a MiniMax or Mini, it's often used along with a larger EGG to allow the preparation of several courses at once.

XL

XLARGE

An XLarge EGG accommodates cookouts with all your friends and family – and you can efficiently prepare several meals over the coals at once.



MX

MINIMAX™

Designed as the ultimate portable EGG, the MiniMax comes complete with its own Carrier and will delight you with oversized results in a small package.

2XL

2XL

The unrivaled 2XL EGG is the ultimate backyard grill, and can easily handle a family reunion or cookouts with large groups – and is perfect for restaurant and catering needs.

L

LARGE

The Large EGG is the most popular size and a favorite to handle the cooking needs of most families and gatherings of friends.



MN

MINI

A Mini EGG is the perfect companion to larger EGGs or as a portable solution for picnics and tailgating when you want to take The Ultimate Cooking Experience with you.

M

MEDIUM

Happiness in a more compact package – the Medium EGG is perfectly sized for smaller families and couples.



LEARN MORE



Simply Perfect

A Big Green Egg is as convenient, easy to use and maintenance-free as it gets! With a lifetime warranty and no propane tanks, burners, power cords, insulating blankets or pellet augers to worry about, the EGG is simple, efficient and hassle free.

Quick and Easy to Start

The EGG reaches cooking temperature and is ready to use in minutes. Our 100% Natural Lump Charcoal is made in the USA from the very best cuts of oak and hickory for quick lighting, superior performance and delicious results. Lighting the charcoal is simple with our natural SpeediLight starters or the EGGniter – you'll never waste money on lighter fluid again!

Precise Temperature Control

You can grill, sear, smoke, roast and bake at exact temperatures by easily adjusting the patented airflow systems. You have total control over temperature at your fingertips with a high quality temperature gauge that provides precise readings to 750°F/400°C. Many indoor ovens cannot match the accuracy of the EGG's temperature control!

Ready to Use Any Time of Year

Your investment in a grill should reward you all year long ... when other grills retreat for the colder months, the incredible thermal efficiency of a Big Green Egg allows it to cook as perfectly in winter as it does in summer! An EGG is truly the All Weather Grill that you are going to enjoy year-round!

Safer to Use

Because a Big Green Egg keeps the heat trapped inside, the ceramic surface doesn't get as hot as a metal grill, and the heat source is protected within a ceramic fire box inside the base.

Easy Clean Up

The Big Green Egg features an easy-to-clean stainless steel cooking grid, and the distinctive green exterior has a lifetime glaze that maintains its good looks and wipes clean easily without any need for harsh cleaners. Inside, residual heat burns away any build-up – just like a self-cleaning oven.

Patented Technology

The Big Green Egg's patented components and state-of-the-art ceramic technologies provide unrivaled thermal properties and unequalled cooking performance. The materials used in each and every EGG have performed flawlessly in extreme conditions for decades, and many EGGs are passed down to the next generation. The Big Green Egg comes with a Best-In-Class Lifetime Warranty ... it's all about uncompromising quality and a lifetime of enjoyment and performance.

**Know what
you're buying,
and don't settle
for anything else ...
if it doesn't say
Big Green Egg,
it isn't!**



Big Green Egg.

What Could Be More Natural?

**Big Green Egg
100% Premium Oak and
Hickory Lump Charcoal**



Big Green Egg has long been committed to eco-friendly, organic and natural products – what else would you expect from a company whose middle name is “Green”? When you reach for the familiar Big Green Egg bag you are getting only 100% Natural Lump Charcoal, made from American oak and hickory “ultra-premium” hardwood.

What's the difference?

Unlike other fuel sources, natural lump charcoal is a renewable fuel. All of the wood used to produce our lump charcoal is sourced from surplus, scrap or unusable wood from lumber mills ... we do not cut

... many chefs consider Big Green Egg charcoal one of the “secret ingredients” that contributes to the fabulous flavor of food cooked on an EGG.



All-Natural Smoking Chips and Chunks

Providing a subtle ingredient to your favorite recipes, aromatic wood smoke delicately seasons food as it cooks. Because each wood imparts different flavors, the combinations are endless. You'll have fun trying all the wood varieties – discovering which add a stronger flavor and work well with hearty cuts, and which are best paired with milder flavored meats, fish or vegetables.

Chips are ideal for quick bursts of smoke, while our Chunks are larger pieces of hardwood better suited for creating more smoke over a longer period of time. Big Green Egg's apple, pecan, cherry, hickory and mesquite smoking woods are well-known favorites of famous pitmasters and backyard chefs alike. Just like our signature Lump Charcoal, our Wood Chips and Chunks are sourced from only 100% natural wood, with no additives, fillers or chemicals of any kind.

Big Green Egg also offers authentic whiskey barrel smoking chips, made from the very best charred white oak barrels. When aging whiskey, the inside of each barrel is charred to caramelize the wood's natural sugars before the whiskey rests there to develop its character, flavor and aroma. Once the whiskey is bottled, we put the barrel to an even better use!

forests to produce this all-natural product, nor do we use any wood from sources other than a mill.

Unlike some imported lump charcoal and briquettes on the market today, all-natural Big Green Egg lump charcoal is wood that has been burned slowly in an airless environment until all its moisture has been driven off. What is left is pure carbonized wood, with no fillers, chemicals, treated wood or petroleum by-products of any kind.

Lump charcoal lights quickly and heats up to cooking temperature in minutes ... the same as most gas, pellet or briquette

grills. Most importantly, your food is simply going to taste better when you cook with our charcoal ... in fact, many chefs consider Big Green Egg charcoal one of the “secret ingredients” that contributes to the fabulous flavor of food cooked on an EGG. It's clean and consistent, from one bag to the next!

You put a lot of effort into creating your favorite recipes and meals, so don't stop short when it comes to selecting the best fuel for your EGG.

LEARN MORE ABOUT
THE BENEFITS OF
NATURAL LUMP CHARCOAL



Why an EGG Works Better... By Design

When you invest in a Big Green Egg, you are going to enjoy using the finest, highest quality outdoor cooker ever made, offering more versatility and delivering better cooking results than anything else you've ever used!

The Product Development Team at Big Green Egg has been innovating for over forty years, and is busy year-round designing, prototyping and testing enhancements for the EGG, and creating new EGGcessories that make cooking on a Big Green Egg even more enjoyable.



LEARN MORE
ABOUT OUR
NEW PRODUCTS



The **Big Green Egg rEGGulator Vent Cap** provides precise temperature control that far surpasses other airflow controllers for accuracy and ease of use. Featuring an insulated adjustment tab for comfortable use, the new patented rEGGulator works with the optional cast iron **rEGGulator Rain Cap** for all weather cooking.

Build your outdoor kitchen one step at a time with the **Big Green Egg Modular Nest System**. Start with an EGG Frame, then add to your custom EGG setup with Expansion Frames and a variety of beautiful and functional inserts. You won't believe all of the possibilities and design combinations!





The **Big Green Egg EGGspander System** enables an extensive variety of cooking setups to fully utilize the versatility of the EGG.

With this amazingly simple system, you can cook at different temperatures with different techniques – multi-zone (*direct and indirect*) and multi-level – all at the same time! And, with this expanded cooking capacity, you'll find that you can easily cook your entire meal on the EGG – from appetizers and entrées to dessert.



The **EGG Genius** effortlessly controls the temperature of an EGG through a smartphone, tablet or computer. Remotely manage cooking temperatures and receive alerts when your cook is finished. Use up to 3 meat probes at once – additional meat probes and Y-cables are available separately.

The full line of **Big Green Egg Cast Iron Products** are optimized for use in an EGG with larger, easy-to-grip handles and a more robust grade of cast iron for long life and superior performance.



Visit BigGreenEgg.com to learn more about these and many other new products ... all optimized to work perfectly with the EGG.

Edouardo Jordan

*"I have a passion for cooking traditions and primal techniques.
Cooking over fire on the EGG fits right in."*



Edouardo Jordan already had one successful restaurant in Seattle under his belt: Salare (the name comes from the Latin word for salt; to season, preserve or cure), is a blend of Italian-French-African-Caribbean cuisine and techniques. Creative and innovative dishes include spaghetti with honey mussels, cashews, chicken skin, Aji dulce (a sweet pepper from Latin America) and curry sauce; and pork with apples, einkorn ragout, salsify and smoked

egg vinaigrette. Many of Salare's dishes reflect Edouardo's years-long training at restaurants such as the celebrated French Laundry, in the Napa Valley, and Per Se in New York City. When he decided to open a second Seattle restaurant, the reason was more personal: "I wanted to do something that was true to me, a restaurant that would really tell my story."

Edouardo's story is authentically Southern. In his view, his grandmother and mother are great chefs. They both put dishes on the table in his childhood years in Florida with the "humble ingredients" of Southern cooking. "Southern food has fed millions of people for a long, long time," says Edouardo. "Yet, by some, it's often considered inferior. I consider it a premier cuisine – it's actually one of the *first* cuisines of America. As a country, our culinary history was built on the ingredients of corn, rice, peas and the hog. It's a cuisine to be respected and celebrated. Seattle didn't have a true Southern restaurant, so I opened Junebaby to fill that need. It makes me feel very comfortable." Junebaby's name even reflects Edouardo's "food with roots" philosophy: The name comes from his father's childhood nickname.

Edouardo says the food at Junebaby is as if his grandmother is in the kitchen, but she had gone to culinary school. Junebaby serves a lot of traditional Southern foods: buttermilk biscuits, cast iron cornbread,

boiled peanuts, fried catfish and smothered pork chops. But the fried catfish (farmed, to eliminate "bottom-feeder muddiness") is served with pickled Romanesco and a red sauce ringing the grits. Roasted red beets are served with coconut curry, almonds and pineapple. Fried pig ears come with pear, pickled grapes, pecan butter and hot honey. On Saturdays and Sundays, Junebaby even offers a "Moonshine Hour." Don't know what burgoo or hog maw are? Junebaby's website (junebabyscattle.com/encyclo/) offers an encyclopedia of specific foods, Southern cooking techniques and the origins and history of Southern foods. In 2018, this already celebrated chef, with accolades from *Food & Wine*, *GQ* and *The New York Times*, among others, won two James Beard awards: Best Chef Northwest and Best New Restaurant for Junebaby.

The newest addition to Edouardo's cooking arsenal is a large EGG, which will be a centerpiece in Junebaby's outdoor patio during the warmer months. Edouardo became familiar with the Big Green Egg from a friend who cooks on one. He heard great things about it, bought one for his own personal use and fell in love. "What I love about it is what I'd call its overall 'style' – that ceramic egg shape, the way it holds heat, that fire. It appeals to my appreciation for primal cooking techniques. Cooking outside on the EGG will make our guests happy. And happy guests make for repeat guests."

Jerk Chicken

Jerk is a style of cooking in which meat, dry-rubbed or wet-marinated with a hot spice mixture whose primary ingredients are allspice and Scotch bonnet peppers, is cooked over fire. Some historians believe that jerk cooking was developed by African slaves who escaped into remote mountainous areas of Jamaica when the British captured the island from Spain in 1655, cooking chicken or pork in fire pits in the ground. “Even in the south, people don’t know the history of jerk cooking, although southerners eat a lot of jerk chicken and pork,” says Edouardo. “Hundreds of years ago, jerk cooking was a matter of survival – our African-American ancestors used the technique to preserve meat they couldn’t eat right away. Today, it’s all about the spices!”

Ingredients

6 chicken leg quarters
2/3 cup (23 g) fresh thyme
2/3 cup (58 g) Scotch bonnets, stem removed
1/4 cup (25 g) jalapeno, stem removed
6 1/4 tbsp (37.5 g) ground allspice
5 whole cloves
1 tsp (2.5 g) black pepper
1 1/2 tsp (2.5 g) coriander
1 tsp (2.5 g) garlic powder
1 tbsp (12.5 g) lemon juice
1 cup (200 g) extra virgin olive oil

Method

In a food processor, combine all spice ingredients and blend. Leave the Jerk Spice with a bit of texture; do not completely emulsify or turn the mix into a puree.

Toss the chicken pieces with enough spice mixture to coat the chicken; this recipe makes a large batch and the extra seasoning can be frozen for later use. Cover the chicken and place it in the refrigerator to marinate for 2 to 4 hours.

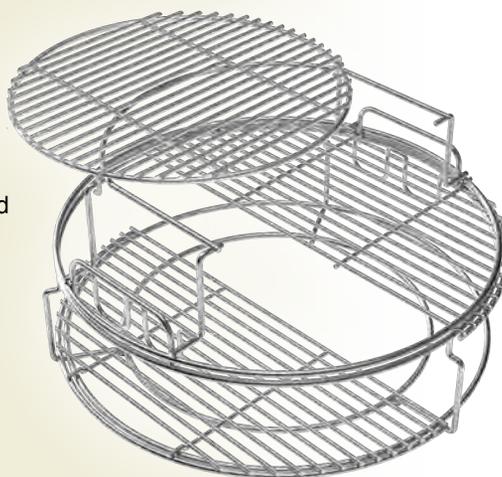
Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C.

Place the chicken skin-side down onto the cooking grid. Roast for 45-60 minutes, until the chicken reaches an internal temperature of 165°F/74°C.

Serves 6



Jerk Spice Chicken Quarters



EGGspander System

With this amazingly simple half grid system, you can cook at different temperatures with different techniques – multi-zone (direct and indirect) and multi-level – all at the same time! With this expanded cooking capacity, you’ll find that you can easily cook your entire meal on the EGG – from appetizers and entrées to dessert. See page 46 for more information.



Know the Heat!

A quality digital thermometer is a necessity when cooking meat or poultry to safely monitor the internal temperature.

Remember, you can't tell if food is safely cooked by looking at or touching it!



The Remote Wireless Thermometer monitors temperatures from a distance of up to 300ft / 91m. Includes preset temperatures for all of your favorite foods.



The Instant Read Digital Food Thermometer gives a quick readout of the internal temperature of foods.



The Quick Read Digital Food Thermometer quickly monitors the temperature of food and fits conveniently in your pocket.

The Professional Infrared Cooking Surface Thermometer safely measures the temperature of cooking surfaces without contact; aim the precision laser light beam at pizza stones, griddles or cooking grids to read the surface temperature before adding the food.



Michal Koren

"I call myself a host, not a chef. And the Big Green Egg is the perfect ingredient for hosting others in a celebration of food and friendship."

A childhood living in Israel, Iran and the Netherlands – and extensive exposure to the food of Africa due to her father's frequent business travel – made a strong impression on Michal Koren, founder and owner of My Outdoors. "I was always intensely curious about other countries' cultures. And of course you always 'feel' the culture through the food."

Her own family's background, one side from Germany and the other from Ukraine, contributed to her curiosity. "We're really mixed up," she laughs. "Because Israel is a relatively young country, this is very typical of people who live here. It's a cocktail of many backgrounds and cultures and this has certainly influenced my cooking."

After her mandatory service in the Israeli army, Michal got a degree in landscape architecture, beginning her now decades-long passion for the intersection of food, hospitality and the environment. That led

to her founding "Kad Café," a pioneering project which transformed an orange orchard in the Israeli countryside into a dining venue and, later, "La Fête au Village," an outdoor events venue.

As Michal got deeper into cooking, she realized that she was strongly attracted to cooking on natural energy like lump charcoal – a very traditional way of cooking in Israel. About 20 years ago, she was introduced to a kamado-style grill. She was fascinated by its simplicity and, especially, its way of maintaining heat. In 2014, she got her first Big Green Egg and incorporated it into her own outdoor kitchen. Then in 2015, Michal founded My Outdoors, designing and installing outdoor kitchens based on an "everything is in the open concept," using WWOO products created by Dutch designer Piet-Jan van den Kommer. For customers' kitchens, an EGG is her first choice of cooking equipment that integrates her

guiding principles of aesthetics, efficiency and durability.

“Sometimes people ask me: Why an outdoor kitchen? Don’t you have to have a big space for that? People are now realizing that you can have an outdoor kitchen even in a courtyard or as part of a small kitchen garden. And for whatever reason, people seem to be fascinated by fire, which is so elemental in the history of cooking. The EGG’s simplicity makes it easy for every home cook to experience this on a daily basis.”

Traditional Mediterranean dishes such as gyros are an obvious choice for cooking on the EGG. Michal also likes to do fish kebabs, caramelized fruits for desserts, and pizza bianca (“white pizza”) with vegetables roasted on the EGG and locally produced labneh cheese, a thick creamy yogurt cheese. “Pizza, of course, is such an international food you can find in various versions all around the world,” says Michal. “When we use local vegetables and cheese, our pizza reflects our village culture. Recently, I held a workshop on baking traditional challah bread on the EGG – It takes some practice, but you’ll get an amazing loaf of bread.”

Michal practices her guiding principle of “everything is in the open” almost every day in her own outdoor kitchen and encourages others to “put joy” in their lives by enjoying being outside, renewing their connection with Mediterranean traditions, culture and food. “With the EGG, I’ve found a winning combination – a cooking vessel based on a long culinary tradition, unparalleled efficiency and versatility, along with unique aesthetics. You don’t have to be a professional chef to achieve perfection in a variety of cooking techniques – roasting, baking, smoking and grilling. In Israel, we enjoy about 300 days out of 365 a year during which we can really ‘live’ outdoors. Why not cook great food on the EGG and enjoy the outdoors with family and friends? That is my definition of joy.”



Mediterranean Gyros

Ingredients

1½ lbs. (750 g) lamb breast with bone
2¼ lbs. (1 kg) picanha
8 flatbreads
4 tomatoes, sliced
8 arugula lettuce leaves

Rub

¼ cup (60 ml) extra virgin olive oil
2 tbsp (30 ml) kosher salt
2 tsp (10 ml) ground cumin
2 tbsp (30 ml) dried oregano
1 tbsp (15 ml) black pepper

Tzatziki

14 oz (400 g) yogurt, 7-10% fat
2 tbsp (30 ml) olive oil
2 tbsp (30 ml) lemon juice
1 finely chopped cucumber, without the seeds
2-4 garlic cloves, crushed
½ cup (120 ml) dill leaves, chopped

Pickled Onion

2 red onions, halved and thinly sliced
1 tbsp (15 ml) ground sumac
2 tbsp (30 ml) lemon juice

Method

Mix the rub ingredients and spread it on the non-fat side of the meat. Gently cover the meat with a baking paper and put it in the fridge overnight.

Prepare the tzatziki and the pickled onions and cool in the fridge for at least an hour. Take out the meat and let it rest at room temperature for at least an hour before you add it to the EGG.

Set the EGG for indirect cooking at 275°F/135°C with a Disposable Drip Pan on the convEGGtor.

Place the lamb breast on the grid (fat side down) and cook for about 2-3 hours (the meat will be very tender and will easily separate from the bone).

Add the picanha about an hour after the lamb breast is in the EGG, for about 45-60 minutes until the internal temperature is approximately 155°F/68°C. Remove from the EGG; wrap in aluminum foil until serving.

Time for serving! Slice the lamb breast to bite size and the picanha to thin slices. Mix the two kinds of meat together; we recommend a 1:3 ratio of breast to picanha. Lightly grill the flat bread. Spread a nice amount of tzatziki over ¾ of the flat bread; add the lettuce, tomato and a bit of the pickled onion. Place the meat mixture on top of the veggies, roll and serve.

Serves 8



Scott Wesseling

“The minute our restaurant guests smell the wonderful aroma of something cooking on the EGG, they want it – no matter what it is.”

Scott Wesseling’s guests have his father to thank for the XL EGG that sits in the Indonesian-style garden patio outside the Black Trumpet restaurant in London, Ontario, Canada, where Scott is the executive chef.

Years ago, Scott’s dad bought a new fireplace and became interested in the unusual looking cooker on the retailer’s floor. He bought one and began cooking all types of food on it. “Anytime I went home, my dad would have something cooking on the EGG – he’d typically smoke a brisket, but it could also be something as unexpected as apple pancakes.”

Cooking together as a family was a big part of Scott’s upbringing in Whitby, Ontario. His mother and grandmother are pie experts; his father taught him about cooking meat. “Cooking together was all about the art and emotion of preparing food to be enjoyed with loved ones. It’s the roots of me now being a chef.”

For Scott’s wedding, his father bought Scott and his wife an EGG. “One day, I took some brisket into the restaurant for

the partners to try. Three days later they had an XL EGG on the patio ready for me to use!” The Black Trumpet’s menu regularly features numerous dishes that are cooked on the EGG. It’s fired up six days a week – brisket, ribs, lamb shanks, duck breast, vegetables, even smoked jack fruit in bao buns for the vegan menu. One of Scott’s easy favorites is to put whole butternut squash on the coals for a caramelized char and a rich flavor. The Gochujang Beef Short Ribs are used in bigos – “polish hunter’s stew” – with sauerkraut, potatoes, smoked ham hock and smoked sausage. Vinegar cuts the richness and smokiness of the ribs. The flavors, says Scott, are “the most wonderful combination.”

Scott usually cooks three briskets a week on the EGG. “I’m pretty darn proud of that meat. After smoking a brisket on the EGG for 16 hours, it’s so tender you can literally put your hand right through it. Most times I start it about 10pm and let it cook through the night and into the next day. I use the Big Green Egg’s EGG

Genius, which controls the temperature through a smartphone, tablet or computer. It’s worry-free cooking, and the EGG is so efficient that we don’t have to constantly add charcoal during a long cook.”

Scott loves the EGG for its ease of use, versatility and quality construction. Sitting outdoors, it easily withstands the harshest winter weather, is low maintenance and easy to clean. It’s the focal point of the Black Trumpet’s 60-seat patio and a great conversation starter, something Scott uses when he visits with his guests at their tables. “I like to do front-of-house interaction,” says Scott, “asking people what brought them in to our restaurant. People always ask about the EGG. I’ve learned that I’m probably responsible for ‘selling’ at least eight EGGs to our guests.”

Scott makes good use of social media to promote the Black Trumpet, in particular what’s cooking on the EGG every day. “If we just pulled the pastrami off, we’ll jump on social media and say ‘serving pastrami sandwiches until they’re gone.’ They’re always gone!”



Gochujang Short Ribs

In Korea, they even have an annual festival celebrating gochujang – a red chili paste that is savory, sweet and spicy. Ironically, red chili peppers originated in the Americas and were introduced to East Asia by Portuguese traders in the early 16th century. “This recipe is a perfect example of east meets west,” says Scott. “It adds an intense Korean flavor to the classic western cooking technique of smoking.”

Ingredients

2 lbs (900 g) beef short ribs
 2 tbsp (30 ml) Gochujang powder
 1 tbsp (15 ml) kosher salt
 1 tbsp (15 ml) black pepper
 ½ tsp (3 ml) sweet paprika
 ½ tsp (3 ml) smoked paprika (optional)
 ½ tsp (3 ml) garlic powder
 1 tbsp (15 ml) white sugar
 1 tbsp (15 ml) brown sugar
 ½ tsp (3 ml) ground coriander
 2 tbsp (30 ml) soy sauce

Method

Combine all ingredients except the short ribs into a bowl and make a paste; set aside. Remove any fat and silver skin from the top of the short ribs and gently massage the ribs with the paste (your butcher can clean them for you if you are not comfortable doing it). Cover the ribs and allow them to marinate in refrigerator for 8-12 hours; the longer they marinate the better

flavour you will achieve (this can be done the night before or the morning of).

Set the EGG for indirect cooking with the convEGGtor at 230-240°F/110-115°C with your smoking wood of choice – I use a blend of apple and hickory.

Place the ribs on the grid to smoke until they reach an internal temperature of 185°F/85°C; this is when they will start to become tender. Continue cooking and do a poke test every 15 minutes until they are tender; the internal temperature will probably be around 205°F/96°C before they are just the right tenderness. Total cook time will be approximately 5-6 hours.

Once they have reached 205°F/96°C and you are happy with the tenderness, remove from the EGG and allow them to rest for at least 15 minutes. Enjoy the fruits of your labor!



Big Green Egg

CULINARY PARTNERS

The Big Green Egg is widely known as The Ultimate Cooking Experience by legions of backyard cooks and grilling aficionados, and is quickly becoming an invaluable “tool of the trade” for top chefs in some of the most acclaimed restaurants around the world.

Many award-winning chefs are expanding their menus and enhancing their customers’ culinary experiences by adding the unique versatility of the Big Green Egg to their lineup ... and in many cases, their EGGs are prominently positioned in the main kitchen as a perfect companion to their commercial cooktops!

We are proud to highlight a few of our Culinary Partners. Check the full list at BigGreenEgg.com/culinary-partners and make plans to experience their creations yourself!

Select Culinary Partners from around the world

Chef Pietro Leemann, Joia
Milano, Italy

Chef David Frenkel, Pronto
Tel Aviv, Israel

Chef Simon Mathys,
Restaurant Manitoba
Montréal, Québec

Chef John Cox, The Bear and Star
Los Olivos, California

Chef Tom Kitchin, The Bonnie Badger
Gullane, Scotland

Chef Andy Harmer,
Rooftop at QT Melbourne
Melbourne, Victoria, Australia

Chef Romain Meder,
Le Plaza Athénée par Alain Ducasse
Paris, France

Chef Simon Jones,
Elements of Byron Bay Resort & Spa
Byron Bay, New South Wales, Australia

Chef Thomas Marlow, Mimosa Grill
Charlotte, North Carolina

Chef Itamar Navon &
Chef Moshiko Gamlieli, Mona
Jerusalem, Israel

Chef Marco Böhler, Stücker
Basel, Switzerland

Chef Ash Heeger, ASH Restaurant
Cape Town, South Africa



Auckland,
New Zealand

The Four Saucemen

"If you're an average backyard cook, the EGG will turn you into a backyard barbecue legend."

"What's the worst that could happen?"

That, and thinking that it would be "a bit of a laugh," was the mindset of the team that makes up the Four Saucemen about entering their first ever barbecue competition, Meatstock Auckland, in 2017.

Not a competition team at that point, Adam Winter, Nozzie Uehara, Brendon Baker and David Nilsson (above left to right) quickly became one, calling themselves the Four Saucemen. "Brendon is good at eating, so he was made head taster," says Adam. "Nozzie works at our favorite local Japanese restaurant and is a bit of a firebug, so he was definitely in. We were simply good friends from the Auckland suburbs who enjoyed cooking on our EGGs, kicking back and enjoying great food with our friends and family. Imagine our shock when we heard the results at Meatstock."

Despite being novices to competition, the Four Saucemen won second place in the "best ribs" category and 13th overall among 37 teams.

"After just a few weeks of practice, we arrived at Meatstock, but with low expectations for anything other than

enjoying ourselves and making new friends," says Adam. "Anyone who has competed in a barbecue competition will understand the camaraderie, as well as staying up all night, preparing and cooking meat ready for judging the following day. After an exhausting 24 hours, your adrenaline subsides only to come back again in time for the prizes to be announced. When you're waiting for your team's name to be mentioned, from 10th place to 1st, your self-doubt creeps in. When they called our names, we were sitting in disbelief. It was certainly enough for us to take competing a bit more seriously."

The team competed again at Meatstock 2018 – this time winning 1st place in pork ribs and 4th overall. They cooked exclusively on EGGs, using Big Green Egg charcoal and a local smoking wood, pohutukawa, a "sweet and gentle" timber perfect for ribs. The team also came to the U.S. and competed in the Steak Cookoff Association (SCA) World Steak Cookoff in Fort Worth, Texas.

The team uses Adam's XL EGG for competitions, but he also has a Large

EGG at home. He and David purchased their EGGs at the same time, six years ago. Their first cooking experience was with good meaty steaks. Moving on to ribs and other meat, they relied on the guidance of "Dr. BBQ" Ray Lampe, a well-known barbecue pit master and partner of the Big Green Egg – there are many of his "how to" videos available at BigGreenEgg.com. "We started cooking 'low-and-slow' and were immediately hooked on the smoky flavor and tenderness. I use my EGG five or six times a week – for everything from beer can chicken to pizza, steak, lamb, paella, wings and even hot cross buns for Easter. It's easy to light, maintains temperature and your food really retains moisture. Between all of us on the team, we now have seven EGGs."

Sourcing top quality meat proved to be harder than the team expected. "Low-and-slow" barbecue is still very new in New Zealand. Finding meaty pork ribs was probably the most difficult task for the team. Pork belly is very valuable to local farmers and butchers, so pork ribs typically are very thin. The team has two local butchers they work closely with for free-range chicken and free-range pork shoulder. For brisket, they prefer to use local grass-fed, grain-finished beef. For lamb, they found a small farm that produces some of the best products from paddock to plate.

"We're lucky to have found some really great farmers passionate about high-quality products," says Adam. "My best advice for sourcing meat is to find a butcher you get along with. Ask a lot of questions. Understand where your meat comes from. Also, cook for your butcher so they learn what you are trying to achieve."

Another achievement of the team is that they've been instrumental in steering others toward buying an EGG after eating food that's come off it. "Many friends and family have bought their own EGGs after tasting something we cooked. It turns an average backyard cook into a backyard barbecue legend!"

Pork Shoulder Injected with Pork Confit



Ingredients

1 large pork shoulder, about 8 lbs (3.6 kg)
Oil or mustard as a binder for the rub
1 cup (240 ml) pork confit
(see recipe below)
¼ cup (100 g) Big Green Egg Sweet & Smoky Seasoning
Apple juice for spritzing the shoulder
Good quality beer for the cook's hydration

Method

Inject the pork shoulder, in a grid pattern, with the homemade pork confit 12 hours prior to cooking. 30 minutes prior to cooking, coat the shoulder in oil or mustard so that the rub sticks.

Set the EGG for indirect cooking with the convEGGtor at 250°F/121°C.

Place the pork shoulder on the grid, fat side down to protect the meat. Smoke until you reach an internal temperature of 160°F/71°; spritzing hourly with the apple juice. At this point, wrap the shoulder first in butcher paper, then foil to preserve the bark. Once wrapped, place the foiled shoulder into a Drip Pan to hold any leaking juices.

Cook to 195°F/90°C and start probing the meat until it feels like soft butter; this ranges between 195°F/90°C to 203°F/95°C – or more sometimes.

Remove the pan from the EGG, and REST REST REST! “I know it is so hard to do, it smells great and you have put hours of your time into this,” says Adam. “We rest the meat for 90 minutes plus.” After 90 minutes, unwrap the meat and remove the shoulder bone. This should pull out cleanly. Be careful to save the juices – you can use them in your next batch of confit.

Use Meat Claws or insulated gloves to pull the meat apart. Some like sauce and some don't. “We use a very thin BBQ sauce to complement the flavour profile we like. I like the pork flavour to shine.”

For the Pork Confit

To make a great pork confit, use about 3-4 lbs (1.4-1.8 kg) pork offcuts, belly or bacon hocks. Place in a Dutch oven and submerge in duck fat. If you have any flavours you want to impart, now is a good time to get them in. Bay leaves are great.

Set the EGG for indirect cooking with the convEGGtor at 225°F/107°C. Add the Dutch oven to the EGG and cook for 12 hours or until meat is falling apart. Remove the larger pieces of meat and filter the oil through a large coffee filter. You should have a golden clear liquid. You may need to filter more than once.

EGG Genius

Powered by Flame Boss®

This WiFi Enabled Interactive Temperature Controller effortlessly controls the temperature of your EGG for worry-free cooking. Control the device through your smartphone, tablet or computer to remotely manage the cooking temperature of the EGG, monitor the temperature of up to three meats, and receive alerts when your cook is finished or when the EGG temperature is too high or low.





Anina Meyer

“Oh, the EGG – what’s not to love? I love the fact it can be transformed from the usual ‘braai’ to a mini outdoor oven. You can create a whole meal on it without setting foot in the kitchen.”

When Anina Meyer started working as an “extra hand” in her mother-in-law’s cake shop in Johannesburg, she didn’t even know how to fry an egg properly. But she quickly learned the ins and outs of running a retail food business, developing recipes for catering customers and the art of cooking from scratch. After taking over the cake shop full-time, she decided a blog would be a good idea to document her food journey, focusing on home cooking and recipes she’d created at the shop. Anina’s

Recipes (www.aninas-recipes.com) began with a few simple recipes dear to her heart.

“When I first started Anina’s Recipes, I created a space where I could enjoy sharing my personal cooking experiences with my followers. I initially included a lot of classic South African recipes, so my aim was to connect with like-minded, local foodie enthusiasts who love local recipes and experimenting in the kitchen and who might need guidance on some basics. I shared my love for low-carb recipes, great fresh produce and relatively healthy vegetarian and vegan meals. But as everything else in life, my blog did not stay static.”

Two years into her new venture, a camera changed everything. “I became slightly obsessed with photographing food, especially making it look gorgeous on the plate in addition to tasting good,” says Anina. “I’m totally self-taught on both photography and cooking, and I’m very proud of that.”

Soon, Anina drew the attention of local brands and advertising agencies and began working on both marketing and editorial projects that used all her skills. Today, she freelances full-time as a recipe developer, blogger, food stylist, photographer, cook and sometime-baker and entertainer, consulting with restaurants and creating recipes and content for clients and a global audience.

“Everything I create is whipped up in my own rather inadequate little kitchen and photographed in my home studio,” says Anina. “Although sometimes I’m not even in the kitchen – I’m outside testing recipes on my EGG.”

Orange and Rosemary Bundt Cake may be a holdover from her cake shop days, but Cardamom Malva Pudding with Smoked Nut and Lemon Crumble or Bobotie

Pizza with Pineapple Chutney reflect her newer adventures cooking on an EGG and developing recipes for Big Green Egg South Africa. Anina had seen the EGG in ads and in restaurants but had not a chance to experience it up close and in person until she went to a media event and saw other foodies cooking on the EGG. “I instantly fell in love with it. My husband is a big meat lover, so that was a big attraction.”

Anina’s MiniMax EGG is her family’s braai – the term in South Africa for an outdoor barbecue, or what it’s cooked on. She loves that it’s easy to use, can be moved around easily and transforms from the usual braai to an outdoor oven. “I create entire meals without setting foot in the kitchen,” says Anina. “The temperature regulating system is simple enough to easily go from grilling to baking and smoking. It’s perfect for the home cook – I recommend it because I *am* a home cook!”

Anina’s food journey has made her a much more conscious consumer of foods. “I became more curious about the origins of my food when I connected with a client who runs a ‘whole food’ market in Johannesburg that offers chemical-free fruits and vegetables and nutrient dense, ethically sourced meats from small local farms. I worked closely with the producers and started learning more about where my food comes from. Being a conscious consumer means not only buying the best quality for your family for optimum health, but also buying food that is kind to the environment and animals. I always try and buy organic fruit and vegetables, grass-fed beef and hormone- and antibiotic-free chicken.”

Despite her philosophy of cooking and eating healthy foods, Anina also believes in balance: “I mean, life is too short not to enjoy cake!”

Creamy Fish and Fennel Bake



Ingredients

1¾ lbs (800 gr) fresh hake or cod fillets, halved
1 bulb fennel sliced, feathery tops retained for garnish
1½ cups (360 ml) cream
½ cup (120 ml) grated parmesan
1 teaspoon (5 ml) minced garlic
Salt and black pepper to taste
Dill for garnish

Method

Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Arrange the fish fillets and sliced fennel bulb in a Dutch oven.

In a small mixing bowl combine the cream, parmesan and garlic; pour over the fish and fennel to cover.

Place the Dutch oven on the cooking grid and bake for 20 to 30 minutes. Season with salt and black pepper to taste. Serve with rice and garnish with dill.



Dutch Oven

The traditional cast iron Dutch Oven is a favorite for cooking stews, soups, chili and cobblers on the Big Green Egg.

Enameled Cast Iron Dutch Ovens

The Enameled Cast Iron Dutch Ovens provide excellent heat retention, making them ideal for slow-cooking, braising, roasting, simmering and baking! With lids that double as additional cook pots, the durable enameled Dutch Ovens are easy to clean, dishwasher safe and heat-resistant to 450°F / 232°C.





Echo Park,
California

Valerie Gordon

"I love the process of cooking, whether it's sweet or savory. After 15 years of running Valerie Confections, I sometimes felt the indoor pastry kitchen could be a little intense. Cooking outdoors on the EGG is a relaxed, happy and communal event. And the results are spectacular."

Valerie Gordon was a latch-key child who baked cookies and watched General Hospital after school. Being home alone made her nervous and she found that baking cookies and making other sweets calmed her young psyche. In her 20s, Valerie went to San Francisco and worked front-of-the-house in several restaurants, immersed in the fledgling farm-to-table movement. After relocating to Los Angeles, Valerie ran Les Deux Cafés, a celebrated and now long-gone Hollywood restaurant. In 2004, she returned to her childhood love of sweets and opened her namesake confectionery, initially only with six flavors of chocolate-dipped toffee. Since then, Valerie has become recognized as one of the top artisan chocolatiers in the country, featured in numerous national media

outlets. She also developed a line of classic California cakes and a line of preserves, wrote a cookbook ("Sweet") that was a James Beard Award finalist, opened four bakeries and cafes, and started stalking underground barbecue places.

Valerie became a bit obsessed with barbecue during her book tour in 2013, which took her through Texas. She was particularly taken with the similarities between the transformative process of cooking sweets and cooking barbecue. "When you're making something like marmalade, for example, there are many steps – blanch the grapefruit skin, break the skin down, infuse back in a lot of the grapefruit juice, cook it with a simple syrup. The process completely transforms an

ingredient into something totally different. Barbecue is similar. What's so fascinating is that not only does it transform the side of a cow or the ribs of a pig into food incredibly developed flavor-wise, it's also very regional. In a certain region of Texas, for example, there is a very specific idea about what barbecue is. Go to Thailand and barbecue is very different. The rituals of the barbecue process really exemplify the totality of the food experience."

In 2017, Valerie was introduced to the Big Green Egg. Its flexibility and temperature staying-power sparked her interest. "I realized that at its core, the EGG is an oven with an open flame, but it's also a highly accurate temperature-controlled open flame oven that's incredibly well designed. I immediately decided to try some of my sweets recipes on it, largely because I couldn't find anybody else doing desserts on an EGG and I wanted to be the first!"

Her very first dessert attempt on the EGG – bread pudding with salted caramel sauce – taught her the key to successful desserts on the EGG: "A recipe that has an extremely moist batter, very custardy, works very well. And I always add a generous layer of butter all over the cooking pan. That helps develop the dish's flavor."

On weekends, Valerie uses her two EGGs outside her Echo Park café, turning out cherry clafoutis, caramel bread pudding and brownies with the "perfect subtle smoky aroma." The kitchens in her bakeries are humming with fancy chocolates, elegant petit fours, beautiful cakes, granola, pies and jams in silence and precision. But outside, "The EGG is an icebreaker," says Valerie. "People stop and want to ask about it and chat. They want to see what I'm cooking on it. They're always shocked when they see that I'm making desserts."

Crème Fraiche Skillet Cake with Cherries and Rhubarb

Ingredients

3 cups (15 oz) all purpose flour
1 tbsp (15 ml) baking powder
1 tsp (5 ml) Kosher salt
2 sticks (8 oz) unsalted butter +
4 teaspoons to coat the pan
2 cups (14 oz) sugar
2 large eggs
2 cups (16 oz) crème fraiche
2 tbsp (30 ml) lemon zest
4 tsp (20 ml) vanilla extract

Method

Set the EGG for indirect cooking with a convEGGtor at 350°F/177°C.

Whisk the first 3 ingredients in a medium bowl. In a stand mixer, using the paddle attachment, beat the butter and sugar until fluffy. Add the eggs, crème fraiche, zest and vanilla and beat until combined. Add the dry ingredients and beat until the batter is smooth.

Melt 4 teaspoons of butter in the 10.5 inch cast iron skillet. Swirl the skillet to coat with butter; remove from the EGG. Spread the batter evenly across the pan.

Bake for 35-40 minutes or until a testing stick comes out clean. Allow to cool before removing from the skillet.

Cherry and Rhubarb Compote

1½ lbs (680 g) rhubarb, cleaned and cut into ½ inch pieces
1½ lbs (680 g) cherries, cleaned and pitted
1½ cups (10 oz) sugar

Place the prepared cherries in a large bowl. In a Cast Iron Skillet, combine the rhubarb and sugar.

Add the skillet to the EGG and cook until the rhubarb visibly softens and releases some juice, stirring occasionally.

Pour the al dente rhubarb over the cherries and stir to combine. Allow the fruit to cool to room temperature, stirring every 5 minutes. Serve over the Crème Fraiche Cake.

Serves 8-10

Big Green Egg Cast Iron Cookware

Designed with oversized, easy-to-grip handles and built to deliver a lifetime of cooking enjoyment!



Plancha Griddle

The dual-sided Plancha Griddle is ideal for searing meats and seafood, sautéing vegetables and even grilling paninis. The Plancha Griddle is also perfect for cooking breakfast ... use the flat side for pancakes and eggs, the ridged side for sausage and bacon.



Deep Skillet

Perfect for searing, braising, baking, sautéing or roasting ... the Cast Iron Skillet will delight you with the results! Use in your EGG for everything from seared steaks and seafood, casseroles and braised meats to cornbread, biscuits, cobblers and cake.



Pizza and Baking on the Big Green Egg

In 1905, an Italian immigrant named Gennuardo Lombardi is said to have opened the first American pizza shop on Spring Street in New York. For about the next 40 years, pizza was considered a “foreign” food and had a limited following among the general population. But when a wave of soldiers from World War II came back to the U.S., pizza became popular as soldiers spread the word about this flat pie they had eaten and loved in Italy.

Pizza was mainstream by the 1960s, with the invention of frozen pizza and pizzerias offering just-cooked pizza-by-delivery. Along the way, pizza became a food with a huge following, with passionate people on all sides of the debate about the “perfect” crust and the “right” toppings ... “Chicago Style” anyone?! Once well-known chefs began making it a central part of their offerings, pizza ovens became a mainstay in restaurants around the world, from the corner deli to Michelin-starred restaurants.

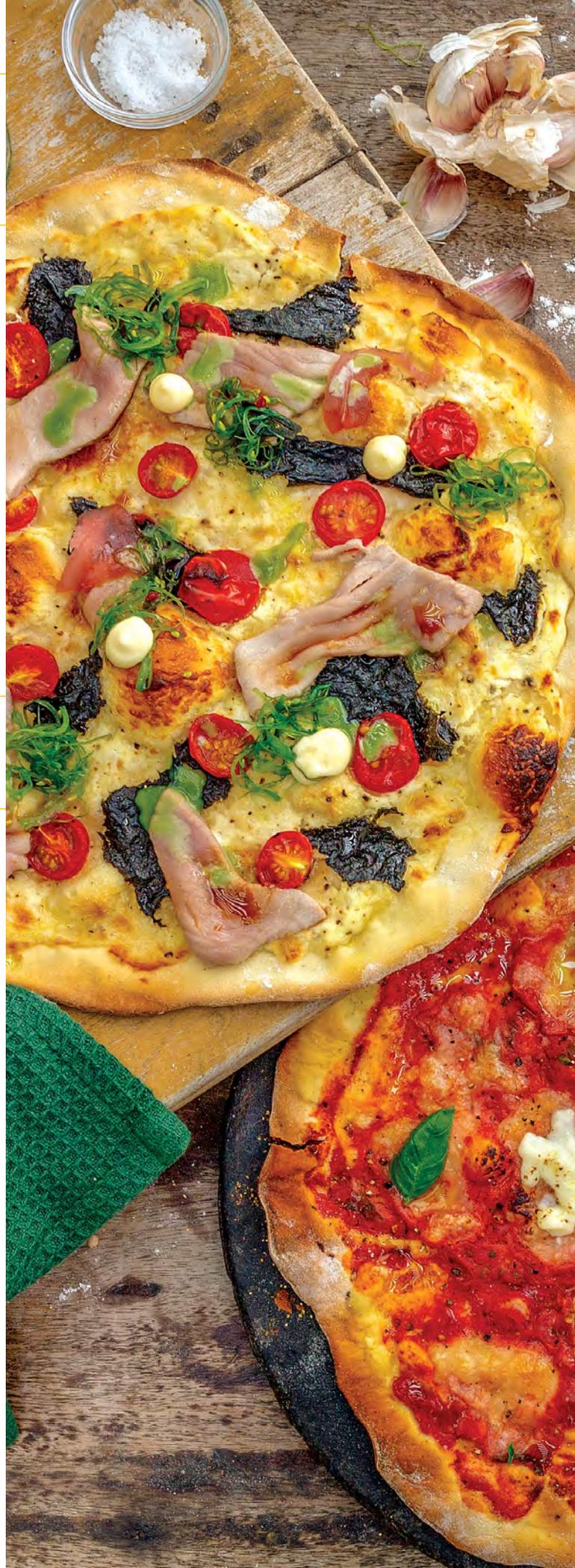


Scan for amazing pizza recipes

Thanks to the Big Green Egg, you don't need a wood-fired brick oven in your backyard to get the best pizza. Everyday grillers as well as chefs around the world know that the Big Green Egg bakes better than wood-fired ovens ever could, because heat from the natural charcoal radiates within the thick ceramic walls of the dome, allowing your food to bake quickly and evenly. There's no need to buy a high-priced pizza oven or any kind of an “insert” ... you can bake and roast your way to culinary perfection by cooking with indirect heat simply using the convEGGtor and a Pizza & Baking Stone in your EGG!

Our complete line of Pizza & Baking Stones makes it easy to perfectly bake a variety of recipes, from artisan breads, casseroles, quiche and lasagna to pastries, pies and desserts. Our baking stones are made to the same exacting specifications as the EGG itself, so they distribute heat evenly for better baking and browning, and the ceramics pull moisture from the outer surface of the dough for delicious brick oven crispiness.

While the ancient Pompeii ovens relied on bricks and clay to hold heat, an EGG uses patented components and insulating ceramics to retain heat and moisture so well that foods just don't dry out. When baking or roasting on the EGG, food cooks faster with consistent browning and moister results ... you may never cook indoors again once you experience how your Big Green Egg achieves better results – with more intense flavor – than any other type of oven.



Brick Oven Goodness – Without the Brick Oven

Pizza and Baking EGGcessories



The Ultimate Pizza Wheel features a durable stainless steel rotary blade for perfect slices and a non-slip grip and integrated blade guard for safety. The cutter disassembles for easy cleaning in the dishwasher.



The Aluminum Pizza Peel features a smooth and sturdy aluminum surface with a comfortable soft grip handle. Keeps hands away from the heat and provides a convenient way to handle pizza, calzones and bread.



The Pizza Slice Server handles your baked creations like a pro. The extra-wide stainless steel blade is ideal for easy handling of galettes, pizza, pie, appetizers and more. Oversized soft grip handle for comfort and extra control.





Sydney,
Australia

Aum Chancaw

“The most important thing is the EGG’s versatility – and the results you can get on it. If so many professional chefs choose the EGG, why would a home cook spend any time thinking about any other grill?”

Say “Thai food” to most people and they’ll likely think of orange-y pad thai, a classic Thai dish with rice noodles, garlic, bean sprouts and shrimp. But according to Bangkok native Chef Aum Chancaw of Restaurant Moon in Sydney, Australia, that is a Westernized version of pad thai. The orange appearance comes from ketchup or paprika, neither of which are Thai ingredients. Aum cooks original and authentic pad thai at Restaurant Moon.

Authenticity is extremely important to Aum, as is incorporating techniques and ingredients from classic European cuisine. In fact, he describes his restaurant’s offerings as “European meets Thai,” and notes that Thai people actually learned to cook from Europeans who migrated to Thailand hundreds of years ago. In fact, the Portuguese arrived in Thailand in the early 16th century, bringing with them tomatoes, corn, cilantro, cashews and peanuts – the

latter being an essential ingredient in pad thai. Later that century, chili peppers from the Americas were introduced to Thai cooking, becoming a key ingredient in many Thai dishes of today.

“European and Thai cuisine are both very comparable to each other,” says Aum. “It’s really not new, just often not known.”

Aum grew up cooking traditional Thai dishes at his mother’s side. From the age of seven, he went with her to the local market, next door to their house in Bangkok. She asked him to choose all of the vegetables and prepare them for her dishes, traditional ones such as stir-fried minced beef with chili and Thai basil. Fast forward a couple of decades and Aum was lucky enough to be picked to work in an apprenticeship program at the 5-star Oriental Hotel Bangkok, a 140-year old hotel whose restaurant boasts 2 Michelin stars. “The Oriental is the destination for chefs who want to learn traditional Thai cooking. It’s quite an opportunity and honor to be picked for the Oriental’s program. I’m very proud of what I learned there.”

Aum later went to Belgium and worked at Le Royal restaurant, expanding his classic cooking experience and introducing him to ingredients he hadn’t used in a Thai

kitchen: truffles, game meats, foie gras. Eventually, he moved to Australia and worked at Longrain, a celebrated Sydney restaurant serving southeast Asian-inspired food. In 2018, Aum decided to act on his dream. “My concept for Moon came from a personal desire to share my love of Thai and European cuisine. When I was young, I sat in my backyard looking at the moon, imagining how it would feel to be out of the Earth’s atmosphere, suspended in a moment of pure amazement. This is the feeling I want people to feel when they eat the food I create. Every dish embodies both my wild imagination and my deep respect for traditional Thai cuisine.”

Thai cuisine is not “simple.” In fact, it’s an intricate and complex marriage of disparate elements, with a strong emphasis on appearance, smell and texture. Many traditional Thai dishes, such as satay, are cooked on open fire. Restaurants in Thailand typically have both an indoor and outdoor kitchen, each used for preparing a different part of the meal. Aum, who always loved to cook on charcoal, saw an EGG at a restaurant he walked past every day on his way to work at his previous restaurant. Intrigued, he turned to the internet to learn more. He finally got a Mini for his kitchen at

Grilled Lobster Tails (or Marron) with Smoked Caper Cream



Moon, creating specific recipes for cooking on the EGG.

“I need something powerful to sear meat and do perfect grilling,” says Aum. “Not long after beginning to cook on it, some customers noticed it in the kitchen and said, ‘Ah, now we know your secret – that green thing in the kitchen.’” His charcoal grilled beef short rib done on the EGG – described by one restaurant critic as “soft, fatty, scorchy, smoky and crusty, all at the same time” – has become the signature dish at Restaurant Moon.

Given that his kitchen at Moon is quite small, Aum is particularly happy with the EGG’s ability to be easily cleaned and not make a mess in the kitchen. “I’m a bit obsessed about keeping my kitchen tidy,” he says. “That’s great for the home cook, too, but the most important thing is the EGG’s versatility – and the results you can get on it. If so many professional chefs choose the EGG, why would a home cook spend any time thinking about any other grill?”

Ingredients

- 4 Atlantic lobster tails or Australian marron
- 1 cup Wagyu beef tallow
- 3½ oz (100 g) sage
- 3½ oz (100 g) lemon thyme
- 1 cup (240 ml) heavy cream (or thickened cream)
- 1 pinch sea salt and freshly ground black pepper
- 1 tbsp (15 ml) capers
- ¼ cup (180 ml) white wine vinegar in a spray bottle
- 2 oz (57 g) finger limes (optional)
- 1 lemon, cut into wedges
- 1 bunch ice plant or parsley

Method

Using kitchen shears, cut the lobster tail or marron and remove the digestive tract that runs through the meat.

Set the EGG for direct cooking without the convEGGtor at 500°F/260°C.

As the EGG heats, warm the beef tallow in a Sauce Pan to 175°F/80°C; add the sage and lemon thyme to infuse.

When the EGG reaches cooking temperature, add a Stir-Fry and Paella Pan to the grid until hot. Pour in the cream and a pinch of salt and pepper.

When the cream on the side of the pan turns a light brown colour, slowly use the spoon to stir the cream. When the cream is thick and a brown colour, remove the pan from the EGG, mix in the capers and set aside.

Place the lobster tails or marron meat side up on the cooking grid. Brush the infused beef tallow over the meat. Spritz the meat with white wine vinegar, then close the dome and cook for 3 to 4 minutes.

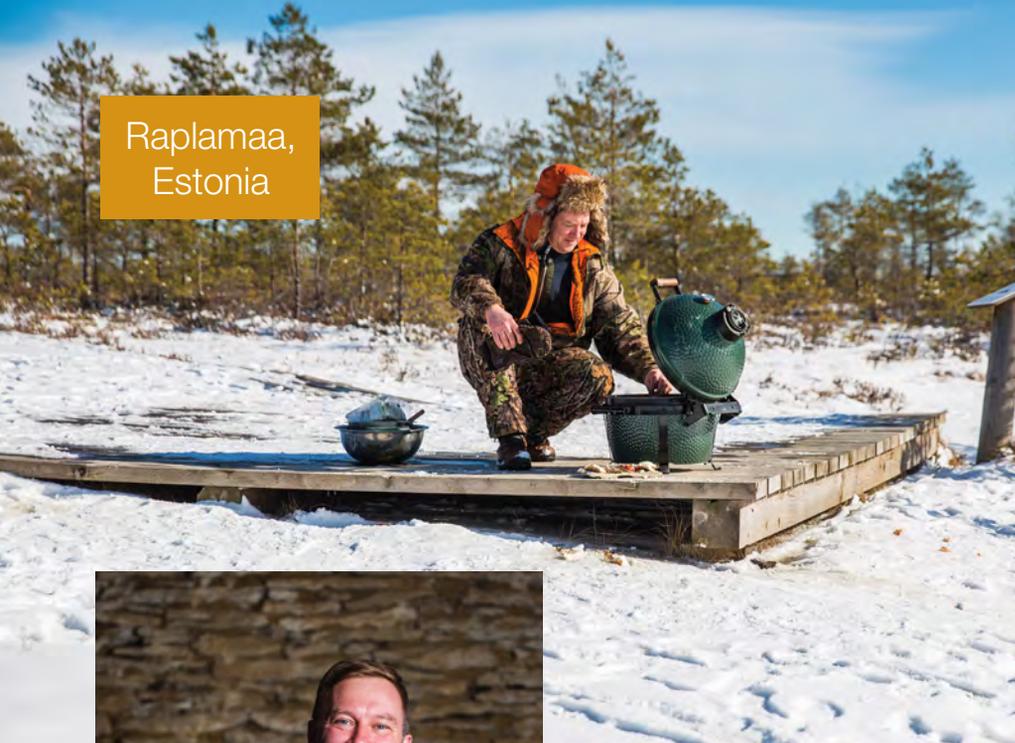
Move the cooked marron or lobster from the EGG; top with caper cream, finger limes, a squeeze of lemon and ice plant or parsley. Add salt and pepper to taste.

Serves 4



This heavy-duty, Cast Iron Sauce Pot is the perfect tool for melting butter or warming marinades or barbecue sauce. The no-mess basting brush conveniently nests into the pot handle, and the removable silicone brush head is dishwasher safe for easy cleanup!

Raplamaa,
Estonia



Ants Uustalu

"The EGG truly is the 'best chef', working outside in any weather. My pots and pans have become almost useless, but the EGG is irreplaceable."

On the Instagram page for his restaurant, Ööbiku, owner and chef Ants Uustalu describes it as "in the middle of nowhere in Estonia." It's only a 50-minute drive from Tallinn, the capital, but it does feel like the middle of nowhere – and that's just the way Ants likes it. Fortunately, so do the customers of Ööbiku, because they know that nature's bounty from the surrounding fields and forests will be part of their meal.

Ants seemed destined to become a chef, even from a young age. "I lived on the island of Saaremaa as a child. My parents worked in the city, but I preferred to stay in the country, as I liked the outdoor life. However, this meant that I had to take care of preparing my own meals. I still remember the first meal I ever made for myself – pasta soup with milk, cinnamon and lots of sugar," he laughs. Ants later went to a catering college in Saaremaa and then moved to London and worked in several restaurants. "I created a list of 300 questions about food and cooking for myself, and did not return to Tallinn until 2008, when I had the answers to these questions."

About five years after returning to Estonia, Ants bought a rundown and neglected country house and outbuildings in the province of Raplamaa, totally on

impulse. It took him two years to "clear the mess" and get water and electricity to the property. In July 2013, he welcomed his first guests to Ööbiku. It was soon fully booked thanks to his presence on Facebook and his familiarity to Estonians as presenter on a local television program, "Pollult Patta," which means "from the field to the plate."

Whenever possible, Ants uses local products, often from small businesses, as well as natural ingredients. Ants gets eggs from a nearby farm that keeps 600 laying hens as well as several African chickens, quails and ducks, who all lay specific types of eggs. He also picks all kinds of seasonal mushrooms and berries that grow wild in the woods, such as cranberries, bilberries and red currants. "I respect and am inspired by the farmers around me who grow the food I serve. My goal is to add value to their hard work by making the most of their food for Ööbiku's customers. The main priority is the flavor and quality of the ingredients," says Ants. "Our guests like to discover new tastes. And almost everything goes onto one of my three EGGs."

Ants uses his XL EGG daily at the restaurant, in all seasons. He loves its quick start, minimal cleaning and "guaranteed perfect result." Every home cook, says Ants, can feel like a top chef because everything cooked on the EGG comes out as if it was cooked by a professional.

A majority of Ööbiku's menu items are cooked on the EGG, including his signature meat and poultry dishes featuring lamb from a local farm, ducks from the surrounding wetlands and game from local hunters. "I generally don't know what will be on hand; we often decide that same day what will be on the menu. This makes things more exciting for the guests and gives them a unique experience. They also love the experience of seeing my EGGs hard at work. The EGG truly is the 'best chef', working outside in any weather. My pots and pans have become almost useless, but the EGG is irreplaceable."

Warm Salad of Duck Ham with Roasted and Grilled Vegetables

Ingredients

4 duck legs, deboned
1¾ cups (70 g) fresh thyme
3½ cups (1 kg) salt
⅓ cup (70 g) sugar
3 yellow beetroots, washed
3 onions
12 mini carrots
6 medium-boiled eggs

Dressing

Juice of 2 oranges
Juice of 1 lemon
½ cup (120 ml) olive oil
½ tsp (3 ml) mustard
Dark caster sugar to taste

Method

5 days in advance: Remove the thyme leaves and mix well with the salt and sugar. Sprinkle a layer of the salt mixture in a plastic container and place the duck legs on top. Sprinkle the remainder of the salt mixture over the duck legs, making sure they are well covered. Cure in the refrigerator for 5 days; check regularly to see whether the legs remain well covered.

On the day of serving: Set the EGG for direct cooking without the cooking grid at 400°F/204°C. Mix the dressing ingredients together and salt to taste.

Roll each beetroot and onion in aluminum foil and place directly on the charcoal; roast for 20-25 minutes until soft, turning occasionally. Remove the vegetables from the EGG and set aside. Add the convEGGtor and Cast Iron Grid, lower the temperature of the EGG to 250°F/120°C. Thoroughly rinse the duck legs and pat dry. Place the legs on the grid and roast until they reach a core temperature of 130°F/54°C; this will take about 40 minutes.

Remove the duck legs from the EGG and let rest. Remove the convEGGtor, replace the grid and bring the EGG to a temperature of 400°F/204°C. Peel the carrots and remove the foil from the beetroots and the onions. Place the beetroots, onions and carrots on the grid, and grill for about 5 minutes until the beetroots and onions are crispy and the carrots are nicely charred, turning occasionally.

Remove the vegetables from the EGG and cut the beetroots and onions into wedges. Cut the duck meat into nice slices. Peel and halve the eggs. Divide the duck ham, onions, beetroots, carrots and halved eggs over the plates; sprinkle with the dressing and add salt and pepper to taste.

Serves 4

Disposable convEGGtor Pans

The Big Green Egg Disposable Pans are custom-designed to work perfectly with a convEGGtor for easy and convenient cleanup when cooking indirect.



Devon,
England



James Whetlor

"Chef friends recognize there is an entirely new set of flavors to play with once you bring live fire and smoke into the equation."

James Whetlor worked as a chef for 12 years in London before moving back to his hometown in Devon and working at River Cottage. But soon his life changed in a very significant way. He needed help clearing out the massively overgrown garden at his house, untouched in years. The solution: goats. A chance meeting at the farmers' market in Taunton introduced James to Will Atkinson from Hill Farm Dairy in Somerset. James bought a few goats and gave them a happy quality of life in his wild garden, then offered them as organic, top-quality goat meat on the menu at River Cottage. "They flew out of the door. I thought, 'We're on to something here,' and went straight back to Will for more."

James also learned about the plight of the billy goat. "Male goats don't produce milk, so they are routinely euthanized as a 'by product' of the dairy industry. In a world of dwindling resources and rising food prices, this just can't be justified. And I simply couldn't accept that an animal's life

would have no value. That feels wrong on a fundamental level."

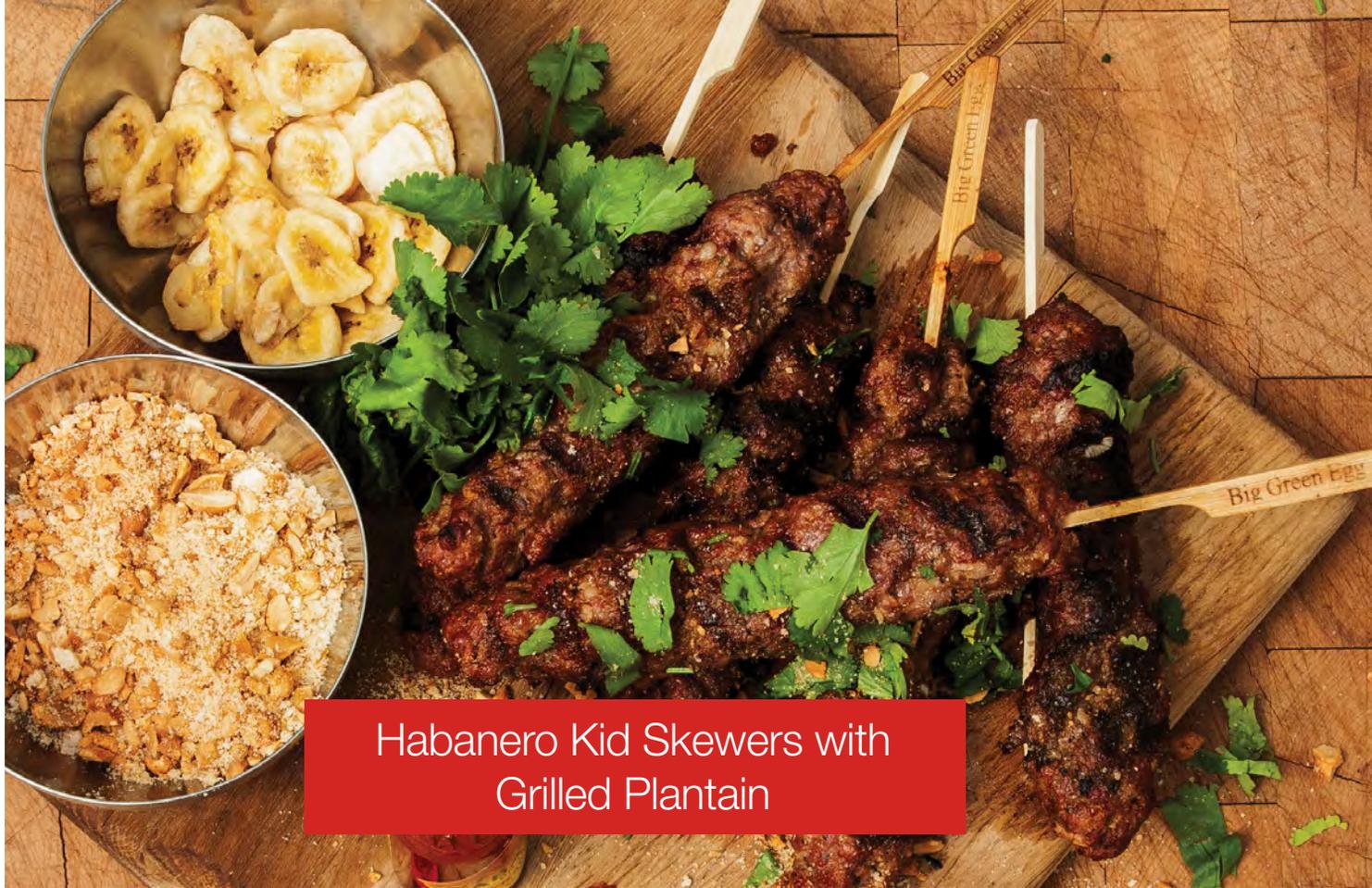
In 2012, James founded Cabrito Goat Meat. His mission was to bring an end to what he calls an "ethical car crash" in the dairy industry – and to get people to eat more goat. "We should all be eating more goat," says James. "It's sustainable, ethical, highly nutritious and delicious. And it's a staple of global agriculture." James began cultivating a network of goat dairies across the UK and then began selling goat meat to top London restaurants. Today, Cabrito supplies catering butchers, supermarkets and more than 70 well-known restaurants in London. In 2014, Cabrito Goat Meat won an Observer Food award for Best Ethical Producer and Good Housekeeping's Champion Meat Producer in 2016.

A passion for getting people to eat more goat coincides with another of James' passions: the Big Green Egg. He was introduced to cooking on an EGG at Meatopia UK, the annual festival of

ethically sourced meat, drink, fire and music, held in London. "As soon as I saw the EGG, I thought, 'I have to get one of these!' It helped us knock out 400 portions of food in about three hours. I was hooked right away."

James loves its heat retention and fuel efficiency. "The EGG will stay at a constant





Habanero Kid Skewers with Grilled Plantain

temperature for hours and hours, perfect for the smoked goat shoulders I love so much, which take about seven hours. You don't have to worry about it. Put it on in the morning and come home late afternoon for dinner, knowing the EGG's temperature will be where you left it."

For James, the MiniMax is a game changer. While he often uses his large EGG for the larger cuts of meat, he cooks all other meat for his family on the MiniMax. "I never cook meat indoors anymore. The MiniMax takes 10 minutes to get hot and ready and uses so little fuel – why would I use anything else? We recently went camping in Cornwall, spent the day on the beach and cooked our daily meals on the MiniMax – breakfast bacon sandwiches and grilled fish, fresh from the ocean, for our main meal." Chef friends are adopting EGGs into their professional kitchens – "They recognize there is an entirely new set of flavors to play with once you bring live fire and smoke into the equation," says James.

Ingredients

- 21 oz (600 g) ground kid
- ½ cup (65 g) salted, roasted peanuts
- ¼ cup (30g) dry breadcrumbs
- ½ tsp (3 ml) ground ginger
- 1 tsp (5 ml) unsmoked paprika
- Ground Sichuan pepper to taste (optional)
- 1 egg, lightly beaten
- 1 small onion, coarsely grated
- 1 clove garlic, crushed
- Habanero hot sauce
- Salt and freshly ground black pepper
- Vegetable oil
- 2 ripe (not green) plantain, peeled and cut in ½ lengthways, then into 2 (optional)

Method

Soak 6 Big Green Egg Bamboo Skewers in water for 1 hour. Set the EGG for direct cooking at 350°F/177°C with a Cast Iron Cooking Grid.

Blend the peanuts and breadcrumbs to a fine powder (be careful it doesn't become a paste). Mix in the ground ginger, paprika, Sichuan pepper (if using), plenty of salt and a very generous amount of black pepper to taste.

Mix the meat with the egg, onion, garlic, ½ tsp hot sauce (or more to taste!), ½ tsp salt and about ½ of the spiced peanut mixture. Form into 6 sausage shapes and thread onto the skewers; allow to marinade up to 8 hours.

Brush the skewers with oil and grill for 2-4 minutes on each side, turning frequently, until cooked to your liking.

Toss the plantain with oil and grill for about 5 minutes, turning a few times, until golden brown. Serve with the remaining spiced peanut powder on the side as a dip, adding extra habanero if you'd like an extra kick.



Experience a World of Flavor with Big Green Egg Hot Sauces. These sauces are incredibly versatile and pair well with just about any food ... add a kick of flavor with the Cayenne Pepper sauce, or add more sizzle with the Habanero Hot Sauce.



Monterrey, Mexico



Olga Zambrano and Rodrigo Martinez Samano

“The best part about cooking on the EGG at the Big Green Egg Culinary Center is the ability to make people feel like they’re at home, sharing the experience of great food with really good friends.”

Some professional chefs are very late bloomers. Others started in the kitchen early – even if it was just tasting cake batter and wondering what the result would be by adding a different ingredient. “I was a very curious child,” says Rodrigo Martinez Samano. “I was always watching my parents cook. And many ‘family meetings’ happened around the table in the kitchen so we spent a lot of time together there.”

Olga Zambrano’s experience is very similar. Her childhood was full of flavors and smells from the family kitchen. “My love of cooking today comes from a longing for the food from my early years,” says Olga. “I realize that I really love the simplest and purest flavors, like refried beans in a hand-made, hot corn tortilla such as the ones made at my grandmother’s home every afternoon before dinner. And I remember like it was yesterday the smell of toast with

butter, sugar and cinnamon coming from the kitchen most afternoons when we kids came home from school. But the best family experience was cooking *carne asadas* outside on the grill on the weekends. Now, when I cook, I try to recreate and enhance the food in my memories.”

Rodrigo grew up in Matamoros, Mexico, just across the border from Brownsville, Texas. In addition to his curiosity in the kitchen, he loved to go camping with his family, which gave him his exposure to wood fire cooking. “It’s difficult to replicate the flavor and aroma of food cooked over wood fire when you cook it in an oven in the kitchen,” he says. “That’s why I love the EGG so much.”

While Rodrigo stayed close to home during his formative years learning to cook, Olga lived in Pamplona, Spain, after college, studying for a post-graduate

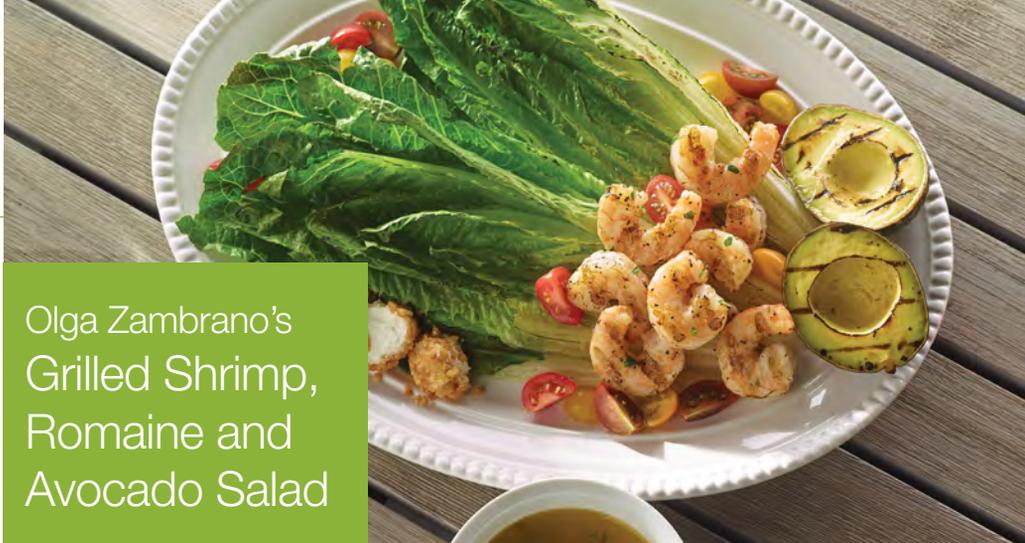
degree in journalism and mass media communication. Her experience abroad, which also included eight months living in Paris as a teenager, influences her cooking today. “One of the first dishes I recreated as a chef was couscous with lamb stew, a dish I’d had in Paris, and from Spain, a pimiento pepper and garlic pork sandwich. I still make these, enhancing them with new flavors. My favorite thing to cook when I began my career was European artisan bread – focaccia, ciabatta, naan, sourdough.” Olga also spent several years taking cooking courses in the U.S. – in Washington state, Colorado and New York.

Both Olga and Rodrigo were introduced to the Big Green Egg only a couple of years ago when they joined the staff of the Big Green Egg Mexico Culinary Center. The Center started in December 2017; in its first year it offered 40 public classes

and 70 private ones. Classes are designed to introduce customers to the EGG and, most importantly, let them experience the EGG by cooking on one with the guidance of staff and chefs. A class menu includes everything from appetizers to dessert, all cooked on an EGG. Students learn how to cook main plates such as Angus beef dishes (the Monterrey area is well-known for its fine and plentiful beef), pork, seafood and chicken, smoked vegetables such as asparagus wrapped in Serrano ham, and unusual dessert dishes such as smoked ice cream and milk chocolate tacos. The grilled shrimp salad is always popular as it includes the simple ingredients of avocado, lettuce, cherry tomatoes and goat cheese, all grilled on the EGG.

For Olga, the cooking classes at the Center are a learning experience “both ways.” “Every time I design recipes for the classes, I learn something new. It begins with an idea, then I do research and discuss it with friends who have been cooking on the EGG a long time, then test it multiple times and, finally, I include it in a class, cooking together with the students. I really enjoy seeing their faces when I explain even a simple process such as how salt works on a piece of meat. The people who come to our classes are so excited to learn something new and share the experience of cooking on the EGG. I love my job!”

Rodrigo says that the best part of the classes is making people feel comfortable enough to ask plenty of questions and learn how to adapt recipes from elsewhere to reflect the flavors of Mexico. “Sometimes the students’ questions result in inspirations for new recipes for us to try in a class,” says Rodrigo. “The EGG is so versatile that we can try almost anything on it.” As for the home cook using the EGG, it’s a magnet for family and friends, says Rodrigo. “They always want to be at my house! The same will happen to you.”



Olga Zambrano's Grilled Shrimp, Romaine and Avocado Salad

Ingredients

18 medium shrimp, peeled and deveined
 3 hearts of romaine lettuce
 3 firm avocados
 3 tbsp (45 ml) olive oil
 Salt and pepper
 24 cherry tomatoes, cut in half
 8 oz (225 g) natural goat cheese
 1 cup (240 ml) skinless unsalted peanuts, cut into fine pieces

Vinaigrette

1/3 cup (80 ml) lemon juice
 2 tbsp (30 ml) water
 2 tbsp (30 ml) chopped parsley
 Salt and pepper
 2/3 cup (160 ml) extra virgin olive oil

Shake all vinaigrette ingredients in a bottle until emulsified. Reserve.

Method

Divide the goat cheese into 12 balls and coat the cheese balls by rolling them over the peanuts. Set aside. Place the

cut tomatoes in a bowl and season with salt and pepper. Set aside.

Set the EGG for direct cooking without the convEGGtor at 400°F/204°C.

Skewer the shrimp and brush with olive oil. Add to the grid and grill three to four minutes, turning once, until they are opaque.

Cut the avocados lengthways in halves without removing the peel; remove the pit. Brush each half with olive oil. Season with salt and pepper, and place peel side up on the grill for three to four minutes until they have nice grid marks.

Cut the romaine hearts lengthways in halves. Brush each half with olive oil. Season with salt and pepper, and place cut side down on the grill for one minute. Assemble with the shrimp, tomatoes and cheese balls and drizzle with vinaigrette. Serve immediately.

Serves 6

Custom Stainless Steel BBQ Tool Set

Great chefs demand the best tools, and this custom-designed hardworking set offers every grilling enthusiast the ultimate equipment to handle every cookout! Extra long stainless steel shafts keep heat safely at a distance, and contoured handles provide a comfortable and secure grip. Makes a great gift idea too!



High Carbon Stainless Steel Knife Set

The set of two high-quality knives includes a 3.5 in / 9 cm Paring Knife and an 8 in / 20 cm Chef Knife. High carbon stainless steel for years of trouble-free performance.

Spark your Culinary Creativity!

From novice cooks to grilling EGGsperts, the Big Green Egg Culinary Center, located at the corporate headquarters in Atlanta, will expand your culinary knowledge and entice you with new recipes, techniques, ingredients and skills that you can easily use with your own EGG.

The Big Green Egg Culinary Center offers cooking experiences that are engaging and fun ... everybody joins together for an interactive culinary experience and then celebrates with an incredible EGG meal!

The experienced culinary staff, expert instructors and guest chefs will guide you through a variety of exciting and interactive classes, including:

- *EGG 101, covering all of the basics for new EGG owners*
- *Hands-on and demonstration classes featuring a variety of culinary favorites*
- *Celebrity chef events and cookbook signings*
- *Themed classes, from holiday meals to tailgating tips*
- *Tips and techniques, including plank cooking, baking and special recipes*
- *Corporate team building and business events*
- *Private events and socials*



Culinary Center
Big Green Egg Museum
Retail Showroom

3786 DeKalb Technology Parkway
Atlanta, Georgia 30340

For information on private events, email
CulinaryCenter@biggreenegg.com



Learn More
Scan the QR or visit BigGreenEgg.com/culinary-center to see the full schedule of classes, to join our mailing list or to find a list of the many Big Green Egg Dealers who also offer cooking classes.



Cast Iron Seared T-Bone Steak

Using a larger, thicker steak gives a delicious contrast between the crust on the outside and the tender meat inside. Basting the steak with butter deepens the seared crust.

Ingredients

- 1 large bone-in T-bone steak, at least 2 in (5 cm) thick
- Kosher salt and freshly ground black pepper
- ¼ cup (60ml) grapeseed or other high smoke-point oil
- 3 tbsp (45g) unsalted butter
- 6 sprigs thyme or rosemary
- 1 large shallot, finely sliced

Method

Carefully pat the steak dry with a paper towel. Season liberally on all sides, including the edges, with salt and pepper. Let the steak rest at room temperature for 45 minutes.

Set the EGG for direct cooking without the convEGGtor at 550°F/288°C.

Add a Big Green Egg Cast Iron Skillet to the cooking grid; heat the oil until it shimmers in the skillet. Carefully add the steak and cook, flipping once, until a golden-brown crust starts to develop, about 3 minutes total.

Add the butter, herbs and shallot to the skillet and continue to cook, flipping the steak occasionally and basting any light spots with butter.

Continue searing and basting until an instant-read thermometer inserted into thickest part of the tenderloin side registers 120–125°F/49–52°C for medium-rare, 6 to 10 minutes total. Transfer the steak to a large platter and pour the juices on top. Let rest 5 to 10 minutes. Carve, serve, enjoy!

Product Catalogue



Please Note: The products shown in this catalogue are representative of various items that Big Green Egg makes available throughout the year – not all dealers stock every item, so if you cannot locate an item please contact Big Green Egg Customer Service for assistance.

Big Green Egg®



LEARN MORE
ABOUT
EGG SIZES



2XL 2XL

- Grid Diameter: 29 in / 74 cm
- Cooking Area: 672 sq in / 4336 sq cm
- Weight: 375 lbs / 170 kgs
- Item: 120939

XL XLARGE

- Grid Diameter: 24 in / 61 cm
- Cooking Area: 452 sq in / 2919 sq cm
- Weight: 219 lbs / 99 kgs
- Item: 117649

L LARGE

- Grid Diameter: 18.25 in / 46 cm
- Cooking Area: 262 sq in / 1688 sq cm
- Weight: 162 lbs / 73 kgs
- Item: 117632

M MEDIUM

- Grid Diameter: 15 in / 38 cm
- Cooking Area: 177 sq in / 1140 sq cm
- Weight: 114 lbs / 52 kgs
- Item: 117625

2XL

The Biggest Green Egg of them all, the unrivaled 2XL can easily handle your family reunion or cookouts with large groups – and is more than large enough to satisfy restaurant and catering needs. You'll need to gather a crowd to tackle all of the ribs, steaks and burgers this EGG can handle ... all at once! You can even roast a suckling pig ... explore all the culinary possibilities with the ultimate 2XL!

XLARGE

The hardworking XLarge EGG provides a cooking area that can easily accommodate meals for large families and cookouts with all your friends – and you can efficiently prepare several meals over the coals at once. Ready to serve up twelve racks of ribs, twenty-four burgers or a couple of holiday turkeys with all the trimmings? No problem!

LARGE

The Large EGG is the most popular size and a favorite to handle the cooking needs of most families and gatherings of friends. Accommodates a complete array of EGGcessories for grilling, baking, roasting or smoking – and is versatile enough for weekend cookouts and pizza parties, large enough for eight steaks at once, and efficient enough for an impromptu meatloaf dinner for two!

MEDIUM

Big flavor in a compact package! The Medium EGG is perfectly sized for smaller families and couples, and accommodates all the most popular EGGcessories. Get the famous Big Green Egg versatility and efficiency with plenty of cooking area to handle a backyard cookout of four large steaks or two whole chickens.

SMALL

The Small EGG is a great fit for smaller patios and balconies, and is often used as an addition to a larger EGG to allow the preparation of several courses at once. It's perfect for restaurants seeking the performance of an EGG in a size to fit a commercial kitchen.

MINIMAX™

A popular backyard staple and an invaluable culinary tool for restaurant chefs, the MiniMaxEGG® is designed with the height of a Mini yet all the volume capabilities of a Small. MiniMax comes with an easy to grip Carrier, so it's perfect as a table-side cooker at your garden party or a traveling EGG for motorhomes or tailgating.

MINI

A Mini EGG is the perfect portable solution for picnics and occasions when you want to take The Ultimate Cooking Experience with you! It is also a popular size for grilling on apartment balconies, vacations, boating and campfire meals – as well as a popular fixture in many commercial kitchens. Big results in a Mini package!

> The Big Green Egg stands alone as **the most versatile barbecue and outdoor cooking product on the market**, offering more cooking options than all other conventional cookers combined. From appetizers to entrees to desserts, the Big Green Egg will exceed all your expectations for culinary perfection ... and with seven convenient sizes to choose from, there is a Big Green Egg to fit any need and lifestyle!



S SMALL

- Grid Diameter: 13 in / 33 cm
- Cooking Area: 133 sq in / 856 sq cm
- Weight: 80 lbs / 36 kgs
- Item: 117601

MX MINIMAX

- Grid Diameter: 13 in / 33 cm
- Cooking Area: 133 sq in / 856 sq cm
- Weight: 76 lbs / 35 kgs
- Item: 119650

MN MINI

- Grid Diameter: 10 in / 25 cm
- Cooking Area: 79 sq in / 507 sq cm
- Weight: 39 lbs / 18 kgs
- Item: 117618



100% Natural Oak and Hickory Lump Charcoal

Our superior natural lump charcoal is made from 100% oak and hickory wood and contains no by-products, chemical fillers or petroleum additives. Natural lump charcoal imparts a great flavor to foods with no chemical aftertaste ... you will see – and taste – the difference immediately.

Natural Lump Charcoal
20 lb / 9 kg bag – 390011

Natural Lump Charcoal
10 lb / 4.5 kg bag – 110503

Charcoal Starters

Lighting charcoal is quick and easy with any of our starters.



Refillable Butane Charcoal EGGniter®

Combines an adjustable torch flame with an air-blower to both ignite and boost your fire. Three power settings (Off/Flame/Fan). Battery powered, 3 AA batteries included (blower provides 60 minutes of blower use with fresh batteries) – 120915



Butane Fuel for EGGniter®

Chef Grade, Triple Filtered, Non-Clogging, Universal Fueling Tip. Can be used with most refillable butane products. Available only in US – 121172



EKGniter® Electric Charcoal Igniter

This genuine Big Green Egg Electric EKGniter ignites lump charcoal or hardwood in just minutes using only super-heated air! Three power settings (Off/Hot/Fan). 120V/1500W – 117540



Electric Charcoal Starter

This handy device, with a heat resistant handle, will have you cooking in minutes without even striking a match! – 101013



SpeediLight®

Natural Charcoal Starters

Our SpeediLight Natural Charcoal Starters light easily and are odorless and tasteless, with no chemicals or lighter fluid. Box of 24 squares – 120922



Extra Long Matches

75 wooden matches, easily strike on box to light. Extra thick for longer burn time; ideal for lighting SpeediLight Charcoal Starters – 120861

Modular Nest® System

Build your outdoor kitchen one step at a time with the Big Green Egg Modular Nest System!



2XL EGG Frame

EGG Frames

EGG Frames include one EGG Frame, stainless steel grid insert and tool hook. Levelers included, optional casters available.

For 2XLarge EGG – 121837

For XLarge EGG – 120229

For Large EGG – 120212

For Medium EGG – 122193

Above: Large EGG Frame with Expansion Frame and Acacia Inserts

2XL EGG Frame Dimensions:

30in L x 35in W x 30.5 in H /
76cm L x 88cm W x 77cm H

Expansion Frame, Expansion Cabinet and XL, L, M EGG Frame Dimensions:

30in L x 30in W x 30.5 in H /
76cm L x 76cm W x 77cm H

Expansion Frame

Includes one Connector Pack to secure the Expansion Frame to the EGG Frame. Add a combination of beautiful inserts to customize your outdoor cooking area – 120236



All Modular Nest Frames feature an attractive Big Green Egg engraved logo



Watertight Expansion Cabinet

Includes one Connector Pack to secure the Expansion Cabinet to the EGG Frame. Provides ample storage for your tools and charcoal. Add your choice of inserts to customize the top surface – 122247



4 levelers are included with all Modular Nest Frames and Expansion Frames. Legs also accept optional 2" and 4" casters.



Expansion Cabinet shown with Acacia Insert

Modular Nest Inserts



Acacia Wood

Made of solid acacia wood. Designed for outdoor use using slats and galvanized screws – 120250



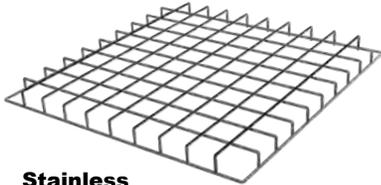
Distressed Acacia Wood

Made of solid acacia wood. Designed for outdoor use using slats and galvanized screws. The surface is wire-brushed and finished with a neutral topcoat – 120267



Stainless Steel Solid

Made of 304 stainless steel – ideal for heavy use, commercial environments or outdoors. Silicone grommets dampen metal contact between insert and frame – 120274



Stainless Steel Grid

Made of 304 stainless steel. Can be inserted face up or face down – 120243

Start with an EGG Frame, then add to your custom EGG setup with Expansion Frames, Cabinets and a variety of beautiful and functional inserts. You won't believe all the possibilities!



Dome Covers (see page 42) pair perfectly with the Modular Nests



BBQ Tool Hooks

Solid stainless steel hooks can be added to any side of the Modular Nest or Expansion Frames. Also includes wood screws so you can add extra tool storage to any wooden table – 120281



When connecting two units with casters, a total of 6 casters (3 sets) are needed.

Modular Nest Connector Pack

Use to connect multiple EGG Frames and Expansion Modules. Each Expansion Frame or Cabinet includes one connector pack – 120298

Locking Caster Kits

For easy mobility, add a set of casters to your Big Green Egg Hardwood Table or Modular Nest.

4 in / 10 cm Caster Kit – 120410
Set of 2, with 1 locking caster



Cooking Islands and Tables

Designed and engineered to work perfectly with your Big Green Egg for years of enjoyment!

Custom Cooking Islands

The 76 in / 1.9 m Custom Cooking Island provides an impressive working surface and features high-quality aluminum and steel construction with solid stainless door pulls, a heavy-duty sliding shelf, paper towel rack, ample storage cabinets for charcoal and utensils, locking casters, a durable, weather resistant powder coated finish and comes with a lifetime warranty!

76 in / 1.9 m Cooking Island for XLarge – 121301
76 in / 1.9 m Cooking Island for Large – 121295



76 in / 1.9 m Cooking Island



49 in / 1.24 m Cooking Island



The 49 in / 1.24 m Custom Cooking Island fits smaller spaces yet offers the convenience of a heavy-duty shelf and features the same high-quality aluminum and steel construction as the larger version.

49 in / 1.24 m Cooking Island for XLarge – 121264
49 in / 1.24 m Cooking Island for Large – 121257



- **XLarge Dimensions:**
61 in L x 32 in W x 31 in H
1.6 m L x .8 m W x .8 m H
- **Large Dimensions:**
60 in L x 25 in W x 31 in H
1.5 m L x .6 m W x .8 m H



Acacia hardwood table tops feature an attractive Big Green Egg logo

Acacia Hardwood Tables

Fashioned from exotic woods grown in ecologically sustainable forests, Big Green Egg's solid acacia tables are handcrafted to the highest quality standards and offer ample and convenient working and serving area. Each table is a durable and unique work of art so beautiful that you'll want to use them indoors!

Solid Acacia Table for XLarge – 118264
Solid Acacia Table for Large – 118257



Locking Caster Kits

For easy mobility, add a set of casters to your Big Green Egg Hardwood Table or Modular Nest.

2 in / 5 cm Caster Kit – 114662
Set of 4, with 2 locking casters



2XL Table Nest

Table Nest for 2XL – 115638
Table Nest for XLarge – 113238
Table Nest for Large – 113214
Table Nest for Medium – 113221

Table Nest

The metal Table Nest, which provides air flow beneath the EGG, is an optional component for all Big Green Egg tables. The Table Nest is also useful for custom outdoor kitchens.

See Safety Tips at BigGreenEgg.com. Do Not Place EGG directly on wood or combustible surface!
Please note that the Table Nest is not designed for free-standing applications unless the EGG is housed within a Table, Island or built-in surround.

Nests, EGG Mates and Handlers



Nests® and Carriers

The Big Green Egg Nests are designed to raise your EGG to a comfortable cooking height while allowing for easy mobility. Nests are made of durable powder-coated steel and include two locking casters.

- Nest for XLarge EGG – 301079
- Nest for Large EGG – 301000
- Nest for Medium EGG – 302007
- Nest for Small EGG – 301062
- Carrier for Mini EGG – 116451



Portable Nest for MiniMax EGG

The Portable Nest for the MiniMax is designed to raise this portable EGG to a comfortable cooking height – perfect for camping, tailgating or wherever your next pop-up event happens. The Portable Nest conveniently folds for storage or transporting to events – 120649



The MiniMax EGG comes complete with its own transportation in the form of a sturdy, easy to grip Carrier.

Folding EGG Mates®

The Big Green Egg Mates are used with an EGG in a Nest and provide convenient working or serving space. The set of two Mates can be folded down when not in use, the MiniMax Mates can be removed when not in use.

Acacia Wood EGG Mates

- 21 in x 15 in (53 cm x 38 cm)
- For 2XLarge EGG – 121141
- For XLarge EGG – 121134
- For Large EGG – 121127



Acacia

Acacia Wood EGG Mates

- 17.5 in x 11 in (44 cm x 28 cm)
- For XLarge EGG – 120694
- For Large EGG – 120687
- For Medium EGG – 120670
- For Small EGG – 120663

Acacia Wood Removable EGG Mates

- 13.5 in x 11 in (34 cm x 28 cm)
- For MiniMax EGG – 121844

Composite

Durable Composite EGG Mates

Easy to clean composite Mates feature a non-slip textured surface, subtle wood-grain detailing and attractive BGE logo.

3-Slat Composite Mates

- For 2XL EGG – 115454
- For XLarge EGG – 115447
- For Large EGG – 115430

2-Slat Composite Mates

- For Medium EGG – 115416
- For Small EGG – 115409



Nest Handlers

The Big Green Egg Nest Handlers secure the EGG to the Nest to ensure greater stability and easier handling when rolling. The Handlers are made of durable powder-coated steel.

- For XLarge EGG – 302083
- For Large EGG – 301086
- For Medium EGG – 302076



IntEGGrated Nest+Handler

The intEGGrated Nest+Handler merges two great products (EGG Nest and Nest Handler) for a strong, stable, mobile base for the EGG. Includes two locking casters.

- For 2XL EGG – 121011
- For XL EGG – 121158
- For L EGG – 120175
- For M EGG – 122285



EGGmat

Enhance and protect the area around your EGG with the heat and stain-resistant EGGmat. The pad is constructed from eco-friendly recycled materials and features a prominent Big Green Egg logo. 30 in x 42 in (76 cm x 107 cm) – 117502

EGG Covers

Our Big Green Egg covers are made from a ventilated, heavy-duty material and feature the Big Green Egg logo and coordinating piping. The weatherproof fabric protects against fading from UV rays, and moving the cover off and on is easy with the convenient handle.



Premium Weatherproof Table Covers

For XLarge EGG in a Big Green Egg Wood Table – 117182
For Large EGG in a Big Green Egg Wood Table – 117175



Premium Weatherproof Island Covers

For XLarge or Large EGGs in a 76 in / 1.9 m Cooking Island – 117199
For XLarge or Large EGGs in a 60 in / 1.5 m Cooking Island – 116918

Premium Weatherproof Nest Covers

The Nest covers fit all configurations of the EGG – with or without Mates or Handler.

For 2XL EGG – 117007
For XLarge EGG – 116994
For Large EGG – 116987
For Medium EGG – 116970
For Small EGG – 116963
For MiniMax EGG – 116956
For Mini EGG – 116949



Dome Covers

For Modular Nests or Built-In Outdoor Kitchens
For XLarge EGG – 116932
For Large EGG – 116925

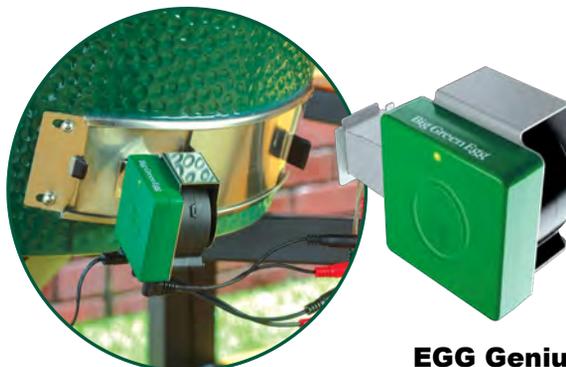


Know the Heat



Instant Read Digital Food Thermometer

Highest accuracy readout of the internal temperature of foods; includes a handy storage case – 119575



EGG Genius

Powered by Flame Boss®

This WiFi Enabled Interactive Temperature Controller effortlessly controls the temperature of your EGG for worry-free cooking. Control the device through your smartphone, tablet or computer to remotely manage the cooking temperature of the EGG, monitor the temperature of your food, and receive alerts when your cook is finished or when the EGG temperature is too high or low. The EGG Genius includes 2 industrial-duty thermometer probes; you can use up to 3 meat probes at once – additional meat probes with Y-cable can be purchased separately

EGG Genius – 121028

Y-Cable – 121387

Additional Meat Probe – 121363

Additional Pit Probe – 121370

Quick Read Digital Food Thermometer

Small, convenient thermometer fits in your pocket – 120793



Pro Chef Food Thermometer

Gives a quick reading when inserted into hot food for just a few seconds – 121004



Professional Grade Infrared Surface Thermometer

Aim the precision laser light beam at pizza stones, griddles or cooking grids to safely measure surface temperatures from 32°F to 800°F / 0°C to 427°C – 114839



Dual Probe Wireless Remote Thermometer

This remote wireless thermometer monitors temperatures from up to 300ft / 91m. Includes preset temperatures for beef, veal, lamb, poultry and pork ... and nine popular game meats – 116383



Cedar-Planked Caprese Napoleon

Grilling beautiful heirloom tomatoes can be tricky, because the juicy slices oftentimes fall through the grates. Using the Cedar Planks helps eliminate that issue and adds a delicious smoke flavor and beautiful presentation.

Ingredients

2 heirloom tomatoes
Fresh mozzarella cheese
Fresh basil leaves

Dressing

4 tbsp (60 ml) olive oil
4 tbsp (60 ml) balsamic vinegar
1 tbsp (15 ml) honey
Salt and pepper to taste

Method

Soak two Big Green Egg Western Red Cedar Grilling Planks in hot water for at least 15 minutes. Set the EGG for

direct cooking without the convEGGtor at 350°F/177°C.

Slice the tomatoes and mozzarella cheese approximately 1/8 inch (3 mm) thick. Make a stacks on the soaked plank in this order: tomato, basil, mozzarella, tomato, basil, mozzarella, tomato.

Mix dressing ingredients together. Baste the caprese with the dressing. Place plank on grid and close the dome. After 5 minutes, baste with dressing again. When the cheese is getting melty, remove the plank from grill and serve immediately.

Gourmet Grilling Planks

Plank cooking is a unique culinary method which originated with the Native Americans, and has evolved into a popular at-home cooking technique that adds a new dimension of flavor to your grilling experience. Our planks come from certified sustainable wood sources; two planks per package. 5 in x 11 in (13 cm x 28 cm)

Western Red Cedar Grilling Planks

offer a robust, woody flavor to fish, beef and other grilling favorites – 116307

Northwest Alder Grilling Planks

impart a subtle, smoky finish to fish, chicken and vegetables – 116291



Scan to view the Big Green Egg Plank Cooking Publication

Smoking Woods and Planks



Smoking Wood Chips and Chunks

Wood smoking chips and chunks add a variety of delicious flavors to foods cooked over the coals. Each type of wood will impart a different flavor to meats or other foods, resulting in an endless variety of new flavor combinations.



Apple Chips and Chunks provide a natural sweetness that's mild enough to use with fish, shellfish and poultry – 113962 (Chips), 114617 (Chunks)

Cherry Chips add a mild and slightly fruity flavoring and pair well with game birds and almost any meat including beef tenderloin, pork, poultry and lamb – 113979 (Chips)

Hickory Chips and Chunks enhance any red meat such as brisket or pork shoulder, as well as turkey and chicken – 113986 (Chips), 114624 (Chunks)

Mesquite Chunks add a tangy smoke flavor and are best suited for large cuts of beef such as brisket – 114631 (Chunks)

Pecan Chips add a rich, mellow flavor to chicken and fish, and gives poultry a golden brown skin that enhances any holiday feast – 113993 (Chips)

Jack Daniel's® Barrel Chips are a good choice for flavoring steak, veal, pork and poultry – 017499 (Chips)

Ceramic EGGcessories



The Big Green Egg Pizza & Baking Stone is a versatile piece of cookware for baking a variety of recipes from pizzas to breads to desserts. The stone distributes heat for even baking and browning, and the ceramics pull moisture from the outer surface of the dough for brick-oven crustiness. The stone also retains heat, so foods remain warm longer.

Ceramic Pizza & Baking Stones

Round Pizza & Baking Stones

Fits 2XL and XLarge EGGs
Diameter 21 in / 53 cm – 401274

Fits 2XL, XLarge and Large EGGs
Diameter 14 in / 36 cm – 401014

Fits 2XL, XLarge, Large, Medium, Small and MiniMax EGGs
Diameter 12 in / 30 cm – 401007



With the **Half convEGGtor Stone**, you can cook indirect on one half of the cooking grid, while keeping the other half of the grid available for roasting meats or vegetables.

Fits 2XL EGG
Diameter 24 in / 61 cm – 120960

Fits 2XL and XLarge EGGs
Diameter 21 in / 53 cm – 121820

Fits 2XL, XLarge and Large EGGs
Diameter 16 in / 41 cm – 121035



Deep Dish Pizza & Baking Stone
Ideally suited for baking pizza, pies, quiche ... even brownies or cinnamon rolls.

Fits 2XL, XLarge and Large EGGs Diameter 14 in x 2 in depth (36 cm x 5 cm) – 112750

The convEGGtor®



The convEGGtor is designed to facilitate indirect cooking on the Big Green Egg by providing a heat-directing barrier between the food and the charcoal, transforming your EGG into an outdoor convection oven.

For XLarge EGG – 401052

For Large EGG – 401021

For Medium EGG – 401038

For Small EGG – 401045

For MiniMax EGG – 116604

For Mini EGG – 114341



convEGGtor Basket for 2XL EGG

The convEGGtor Basket offers improved ergonomics when setting up for indirect cooking. The custom design allows for easy placement and removal of the convEGGtor even while the EGG is in use. The 2XL convEGGtor is made from combining the 2XL convEGGtor Basket and two 2XL Half convEGGtor Stones (120960).

For 2XL EGG – 119735



Pizza and Baking Tools

With the Big Green Egg and our pizza EGGcessories, you can easily bake your own international specialties ... custom flatbreads, pizzas, calzones, tortillas or naan.



Dough Rolling Mat

Easily roll out and perfectly form pizza, calzone or bread dough at home just like a professional pizzaiolo! Our flexible silicone mat provides a large, slip-proof surface with guidelines for making five sizes of crust. The mat is also perfect for rolling pie crusts, cookie dough or other pastries. Easy recipe included on mat – 114167



The Ultimate Pizza Wheel

Features a durable stainless steel rotary blade for perfect slices and a non-slip grip and integrated blade guard for safety. The cutter disassembles for easy cleaning in the dishwasher – 118974



Pizza Slice Server

Serve up your creations like a pro. The extra-wide stainless steel blade is ideal for easy handling of galettes, pizza, pie, appetizers and more. Oversized soft grip handle for comfort and control – 114143

Gather your favorite ingredients and toppings – along with your family and friends – and enjoy creative, hot-off-the-EGG homemade meals!



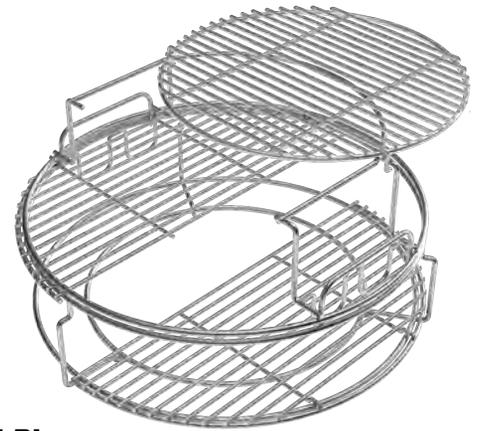
Aluminum Pizza Peel

Features a smooth and sturdy aluminum surface with a comfortable Soft Grip handle. Keeps hands away from the heat and provides a convenient way to handle pizza, calzones and bread – 118967



EGGspander System

Unleash your culinary creativity with the ultimate expansion system for a Big Green Egg!



5 Piece EGGspander Kit

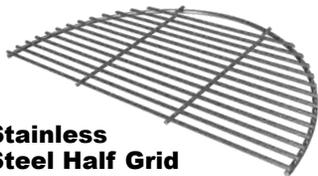
The stainless steel EGGspander Kit easily configures the EGG for:

- Multi-zone (direct and indirect) cooking
- Multi-tier cooking with a sliding top grid for easy access to your food
- convEGGtor basket, to easily add or remove the convEGGtor
- Direct "Cowboy Style" cooking

For XLarge EGG – 121226

For Large EGG – 120762

EGGspander Components



Stainless Steel Half Grid

For XLarge EGG – 121202
For Large EGG – 120731



Half Moon convEGGtor Stone

For indirect cooking

For XLarge EGG – 121820
For Large EGG – 121035



Cast Iron Half Grid

For XLarge EGG – 121233
For Large EGG – 120786



Perforated Half Grid

Non-stick aluminum.

For XLarge EGG – 121240
For Large EGG – 120717



Dual-Sided Plancha Half Griddle

Features flat-top grilling and ridged sides.

For XLarge EGG – 116406
For Large EGG – 104090



Carbon Steel Grill Wok

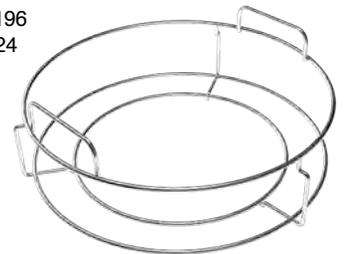
Bamboo spatula included – 120779

You can build your Kit one piece at a time with these essential building blocks for the EGGspander System.

1-Piece convEGGtor Basket

Easy placement or removal of convEGGtor • Multi-level direct and indirect • Works with the 2 Piece Multi-Level Rack.

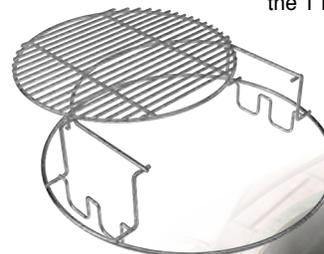
For XLarge EGG – 121196
For Large EGG – 120724



2-Piece Multi-Level Rack

Elevated sliding grid for easy access • Reverses for low-level "Cowboy Style" grilling • Works with the 1 Piece convEGGtor basket.

For XLarge EGG – 121219
For Large EGG – 120755



Reverse the 2-Piece Multi-Level Rack to sear "Cowboy Style" right over the coals.





Beef Bulgogi

Ingredients

½ cup (120 ml) reduced-sodium soy sauce
 ⅓ cup (80 ml) finely grated Asian pear
 2 scallions, thinly sliced
 2 garlic cloves, minced
 1 tbsp (15 ml) brown sugar
 2 tsp (10 ml) ginger, peeled and grated
 1 lb (45 kg) boneless rib-eye, sliced ⅛ inch (3 mm) thick
 3 tbsp (45 ml) sesame oil, divided
 8 cups (1.9 L) steamed sushi rice or mixed grain rice
 8 fried eggs
 Gochujang sauce

Your choice of mix-ins

Bean sprouts, thinly sliced carrots, bok choy, sautéed
 shiitake mushrooms, sautéed zucchini, thinly sliced
 radishes, artichoke hearts

Method

Whisk first 6 ingredients together in a medium bowl.
 Add the beef and toss to coat. Cover and chill for
 30 minutes to 2 hours.

Set the EGG for direct cooking without a convEGGtor
 at 350°F/177°C.

Heat 1 tablespoon oil in a Big Green Egg Cast Iron Skillet.
 Add the rice and pat down to an even layer. Cook (do not
 stir) until the rice is golden and crisp on the bottom, about
 15 minutes. Remove from the EGG and set aside.

Heat ½ tablespoon oil on the flat side of a Big Green Egg
 Plancha Griddle. Add ¼ of the meat and cook, turning once,
 until lightly browned, about 3 minutes. Transfer to a bowl;
 repeat in three more batches with remaining oil and beef.

Divide the rice into bowls. Top with beef, your choice of
 mix-ins and a fried egg. Serve Gochujang sauce on the side.

Serves 8

Cast Iron Plancha Griddles

The Dual-Sided Cast Iron Plancha Griddles are ideal for searing meats
 and seafood, sautéing vegetables and grilling sandwiches. Authentic,
 high temperature “steak house” grilling is quick, easy and delicious.

Round Plancha Griddles

14 in / 36 cm, fits 2XL, XL, L – 117656
 10.5 in / 27 cm, fits 2XL,
 XL, L, M, S, MX – 120137



Half Moon Plancha Griddles

22 in / 56 cm, fits 2XL, XL
 – 116406
 16 in / 41 cm, fits 2XL,
 XL, L – 104090



Left: the 10.5 in / 27 cm Plancha
 Griddle (120137) is designed
 to pair with the 10.5 in / 27 cm
 Cast Iron Skillet (120144)
 to form a Dutch oven.

Cast Iron Skillet

Perfect for searing, braising,
 baking, sautéing or roasting.
 The pre-seasoned skillet is
 designed with two easy to grip
 handles and built to deliver a
 lifetime of cooking enjoyment!



14 in / 36 cm, fits 2XL, XL, L – 118233
 10.5 in / 27 cm, fits 2XL, XL, L, M, S, MX – 120144

118233

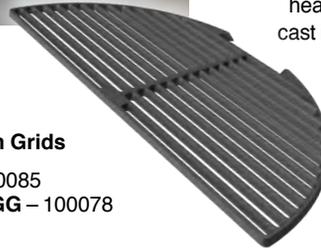


Specialty Cookware



Full Round Cast Iron Grids

For Medium EGG – 100085
 For Small or MiniMax EGG – 100078
 For Mini EGG – 113870



Cast Iron Half Grids

For XLarge EGG – 121233
 For Large EGG – 120786

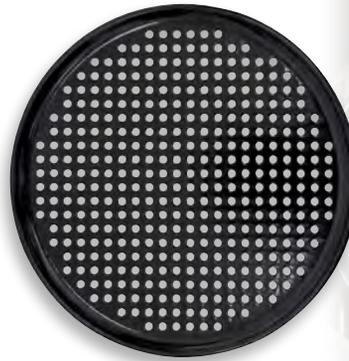
Perforated Grids

The perforated grids allow heat and flavor to reach the food and make it easy to cook fish or small foods like mushrooms, asparagus, shrimp or scallops that might fall through the standard cooking grids. The half grid leaves half of your cooking space available for direct heat.



Perforated Half Grids

23 in / 58 cm, fits 2XLarge and XLarge EGGs – 121240
 16 in / 41 cm, fits 2XLarge, XLarge and Large EGGs – 120717



Round Perforated Cooking Grids

16 in / 41 cm, fits 2XLarge, XLarge and Large EGGs – 201287



Enameled Cast Iron Dutch Ovens

The Enameled Cast Iron Dutch Ovens provide excellent heat retention, making them ideal for slow-cooking, braising, roasting, simmering and baking! With lids that double as an additional cook pot, the durable enameled Dutch Ovens are easy to clean, dishwasher safe and heat-resistant to 450°F / 232°C. Fits 2XL, XL and L EGGs.



5.5 quart / 5.2 liter
 Oval - 117670



4.2 quart / 4 liter
 Round - 117045

Anodized Aluminum Roasting & Drip Pans

The Roasting & Drip Pans feature an easy to clean surface and have the Big Green Egg logo embossed in the bottom of the pan. The Rectangular Drip Pan works perfectly with the Rib and Roast Rack for cooking turkey, roasts, chickens and other larger cuts of meat. The Round Drip Pan works well with the Vertical Roasters.



Round Drip Pan
Diameter 9 in / 23 cm, fits 2XL, XLarge, Large, Medium, Small and MiniMax EGGs – 117403

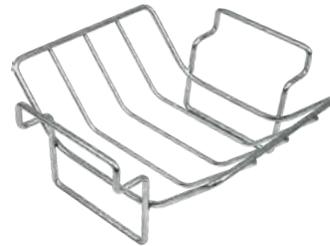


Rectangular Drip Pan
13 in x 9 in / 33 cm x 23 cm, fits 2XL, XLarge, Large and Medium EGGs – 117397

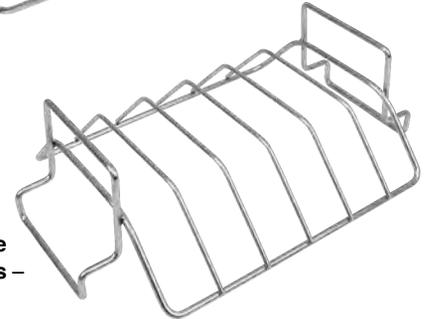


Rib and Roast Racks

Our dual purpose Rib and Roast Racks can be used upright to hold roasts and poultry or can be flipped over to serve as an efficient rib rack.



Stainless Steel Small Rib and Roast Rack
Fits 2XL, XLarge, Large, Medium and Small EGGs – 117557



Stainless Steel Large Rib and Roast Rack
Fits 2XL, XLarge and Large EGGs – 117564



Cast Iron Dutch Oven

The 5.5 quart / 5.2 liter Dutch Oven is ideal for cooking stews, soups, chili and even cobblers.

Fits 2XL, XLarge, Large and Medium EGGs – 117052



Disposable Aluminum Trays

Pack of 5 branded drip trays are made of disposable aluminum foil for easy clean up. Designed to work with the convEGGtor.

Fits XLarge EGG – 120892

Fits Large EGG – 120885

Fits Medium, Small and MiniMax EGGs – 120878



Specialty Cookware

Cast Iron Sauce Pot

This heavy-duty, Cast Iron Sauce Pot is perfect for melting butter or warming marinades or barbecue sauce. The no-mess basting brush conveniently nests into the pot handle, and the removable silicone brush head is dishwasher safe for easy cleanup! 2 cups / 480 ml – 117663



Stir-Fry & Paella Grill Pan

This 4 quart / 3.8 liter pan is perfect for creating traditional paella recipes as well as delicious stir-fry meals! Experiment with different meats, poultry, seafood and seasonal vegetables to create your favorite interpretations of these popular international dishes. Fits 2XL, XLarge and Large EGGs – 002167



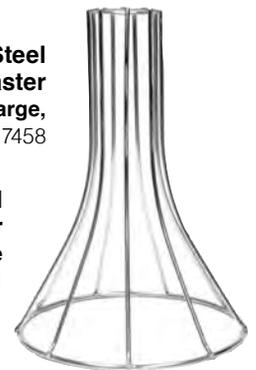
Vertical Poultry Roasters

Using a vertical roaster on the EGG will produce the juiciest, most flavorful poultry you've ever tasted! Vertical roasters hold a chicken or turkey upright during cooking for even browning and easier carving when done. The ceramic and folding roasters hold liquid such as fruit juice or beer to add flavor to the poultry.



Folding Stainless Steel Beer Can Chicken Roaster
Fits 2XL, XLarge, Large, Medium and Small EGGs – 002099

Stainless Steel Vertical Chicken Roaster
Fits 2XL, XLarge, Large, Medium and Small EGGs – 117458



Stainless Steel Vertical Turkey Roaster
Fits 2XL, XLarge, Large and Medium EGGs – 117441



Ceramic Vertical Chicken Roaster
Fits 2XL, XLarge, Large, Medium and Small EGGs – 119766

Vertical Turkey Roaster
Fits 2XL, XLarge, Large and Medium EGGs – 119773

Grilling Tools

All Purpose Cutting Board

Features a drip channel on one side for collecting juices from vegetables and meats, and a flat surface on the reverse side for more cutting space. Non-slip silicone border keeps the board from sliding for easy cutting, slicing and chopping – 117069



Solid Teak Cutting Board

Made of sustainably harvested plantation teak, the most stable wood for outdoor or wet applications.

This board is both beautiful and functional ... built for outdoor use beside the EGG, perfect for carving grilled meats and vegetables, and attractive as a serving board for all of your favorite grilled foods – 120632



Stainless Steel Kitchen Shears

Big Green Egg Kitchen Shears are ideal for a multitude of tasks, from trimming poultry, meats and seafood to cutting pizza and snipping herbs, flowers and vegetables. The shears feature ergonomic, textured handles for a secure grip, and lock for safe storage. Dishwasher safe. 9 in / 23 cm – 120106



100% Cotton All-Purpose Towels

Crafted from top quality waffle-weave cotton, these soft and absorbent towels look great and also make cleaning up a breeze. You'll use these plush, lint-free towels for everything from polishing glassware to barbecue spills. The perfect gift for your favorite EGGhead! Embroidered logo, 3 pack – 116840



EGGmitt® BBQ Glove

The EGGmitt BBQ Glove is made of aramid fibers, also used in aerospace, to form a barrier preventing heat from entering the soft cotton inner layer. Extra long cuff for ultimate protection. The Mitt has silicone on the surface for superior grip and is reversible for the left or right hand – 117090



Super-Flexible, Heat-Resistant Silicone BBQ Mitt

This super-flexible mitt withstands extreme heat up to 450°F/232°C. Features a soft, comfortable lining and an FDA-approved, BPA-free silicone exterior – 117083



Grilling Tools



Soft-Grip Corn Holders

Genuine Big Green Egg Corn Holders add convenience and a touch of fun every time you grill corn on the cob! High-quality stainless steel prongs and soft-grip handles hold corn securely and keep fingers cool and clean. Corn Holders are designed to nest together for safe storage. Contains 4 pair (8) holders – 117335



Professional Grade Stainless Steel Meat Claws

These high-quality meat “claws” are designed for easy handling and shredding of larger pieces of meat such as roasts, turkey, chicken and pork. Expertly shred a smoked pork butt into pulled pork sandwiches in minutes for “professional chef” results! High-quality stainless steel with comfort grip handles – 114099



Pigtail Food Flipper®

This innovative tool flips everything from a rack of ribs to steaks, tenderloins or chicken. The Pigtail's hook and shaft are made of surgical-grade stainless steel for strength and durability, and the hook will not leave marks in your meat or cause meats to bleed – 201515



Stainless Steel Flavor Injector

Add flavor and juiciness to any roast or poultry! Inject marinades, butter or other flavorings deep into meats to baste and tenderize from the inside out! Includes 2 needles; one for chunky marinades and one for liquids – 119537



Stainless Steel Grill Rings

Now you can grill apples, onions, tomatoes and even artichokes with surprising ease and efficiency. Simply stuff the fruit or vegetable with your favorite seasoning, place on the spike and grill indirect. Set of 3 – 002280





**Premium Forged
Stainless Steel Knife Set**

The set of two custom Ergo Chef® knives includes an 8 in / 20 cm Chef Knife and a 3.5 in / 9 cm Paring Knife. Both are fully forged from one piece of high carbon German stainless steel from heel to tip – 113207



**Custom Big Green Egg
Stainless Steel Knife Set**

The set of two high-quality knives includes a 3.5 in / 9 cm Paring Knife and an 8 in / 20 cm Chef Knife. High carbon stainless steel for years of trouble-free performance – 117687



**Custom Stainless
Steel BBQ Tool Set**

Great chefs demand the best tools, and this custom-designed hardworking set offers every grilling enthusiast the ultimate equipment to handle every cookout! Extra long stainless steel shafts keep heat safely at a distance, and contoured handles provide a comfortable and secure grip. Great gift idea too!

Set of Three: BBQ Tongs, Grill Spatula and Basting Brush (includes a replacement Brush head) – 116901

- Stainless Steel Grill Spatula** – 116888
- Stainless Steel Grill Tongs** – 116871
- Stainless Steel Grill Brush** – 116895

Professional Grade BBQ Tool Set

This 3-piece stainless steel barbecue tool set includes everything you need for your cookout! Stainless steel shafts keep heat safely at a distance, and solid wood handles provide a comfortable and secure grip.

Set of three: BBQ Tongs, Grill Spatula and Basting Brush – 117212



Flexible Skewers

Marinating is easy with flexible 100% food-grade stainless steel skewers that allow you to marinate in bags and then transfer to the EGG without handling the food twice. The pointed ends stay cool and allow you to easily turn or remove food from the EGG – 201348

**All Natural, Eco-Friendly
Bamboo Skewers**

These 10 in/25 cm all natural skewers are perfect for grilling and serving kabobs or chunks of chicken, shrimp or vegetables. Each skewer has a Big Green Egg logo on an easy-grip handle. 25 skewers per pack – 117465



Silicone-Tipped BBQ Tongs

These stainless steel BBQ Tongs are perfect for turning grilled foods, sautéing vegetables, serving pasta and tossing salads. The silicone-tipped tongs are heat resistant up to 500°F/260°C.

- 12 inch (30 cm)** – 116857
- 16 inch (40 cm)** – 116864



**Stainless Steel
Measuring Cups**

Set of four heavy-duty stainless steel measuring cups (1 cup, ½ cup, ⅓ cup, ¼ cup). Includes a stainless steel ring for easy storage; dishwasher safe – 119551





Ash Removal Pan

Although natural lump charcoal produces little ash and requires minimal clean up, the task becomes even easier with the EGG Ash Pan – 106049



rEGGulator Vent Cap

Patented design maintains its setting when the dome is opened for precise temperature control. Weather resistant cast iron; insulated adjustment tab for safe operation.

For 2XL, XL, L and M EGGs – 117847
For S and MX EGGs – 117854

rEGGulator Rain Cap

Super seasoned heavy-duty cast iron; easy On/Off to keep out rain and snow for all-weather cooking. Works with the rEGGulator (not included).

For 2XL, XL, L and M EGGs – 120748
For S and MX EGGs – 121042



Heavy Duty Grid Lifter

The comfort grip Grid Lifter easily and safely grips and lifts stainless and cast iron cooking grids – 117205



V-Notch Grid Cleaner

(Left) The extended handle allows you to clean the grid even when the EGG is hot. The angled design makes cleaning the top and sides of the cooking grid a breeze – 201324



Dual Brush Grill and Pizza Stone Scrubber

Heavy duty, stainless steel mesh scrubber pads outperform wire grill brushes – with no bristles to come loose. The dual brush design works perfectly to easily remove baked-on remnants from your Pizza & Baking Stone – 119476



Stainless Steel Mesh Grill Scrubber

Stainless steel mesh outperforms wire grill brushes and the extra long handle keeps heat safely at a distance. Includes one stainless steel replacement scrubber pad – 119469



Replacement Grill Scrubber Heads

Quick and easy brush replacement; set of two replacement mesh scrubber pads – 119483



Grid Gripper

Easily and safely grips and lifts stainless cooking grids and grilling planks – 118370



Ash Tools

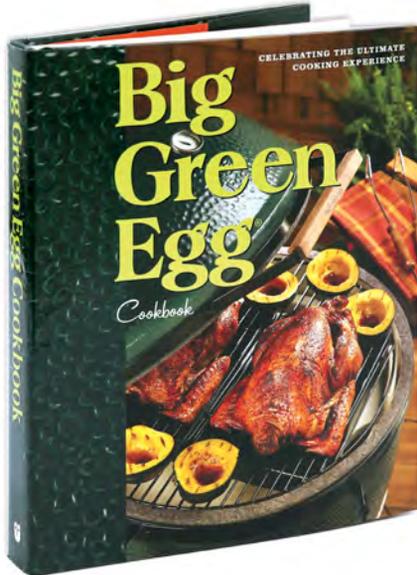
The perfect utensil for removing the small amount of ash that collects in the bottom of the EGG. Using the bar at the end of the Ash Tool, simply pull the ash out of the Draft Door.

For 2XL or XL EGGs – 119490
For L or M EGGs – 119506
For S, MX or MN EGGs – 301024

301024

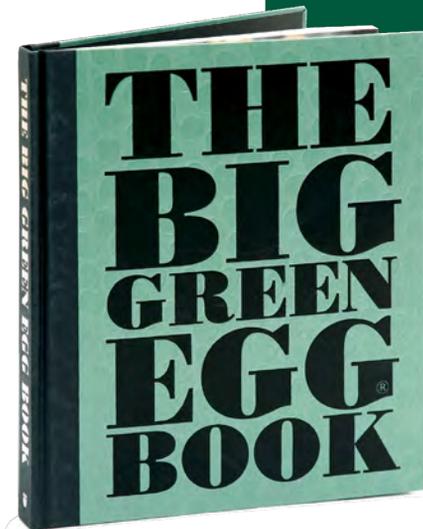
119506

119490



The Big Green Egg Cookbook

The original 320-page, hardcover *Big Green Egg Cookbook* contains extensive color photography and more than 160 delicious recipes that maximize the unique cooking abilities of the EGG. *The Big Green Egg Cookbook* is the perfect inspiration for grilling enthusiasts everywhere ... and the ideal gift for your favorite EGGhead! – 079145

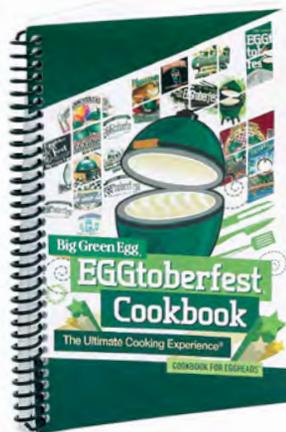


The Big Green Egg Book – Inspiring Recipes from Around the World!

Take your cooking on the EGG to the next level with *The Big Green Egg Book*. Coffee table quality, with more than 50 recipes and profiles of 15 international chefs who use the Big Green Egg in their kitchens, this beautiful hard-bound (208 pages) cookbook is bursting with innovative ideas and creative recipes! – 116680

Big Green Egg EGGtoberfest® Cookbook

Favorite recipes from the Big Green Egg EGGtoberfest, an annual event held in Atlanta, Georgia each fall. 112 pages, spiral bound – 000002



Big Green Egg Tailgate Chair

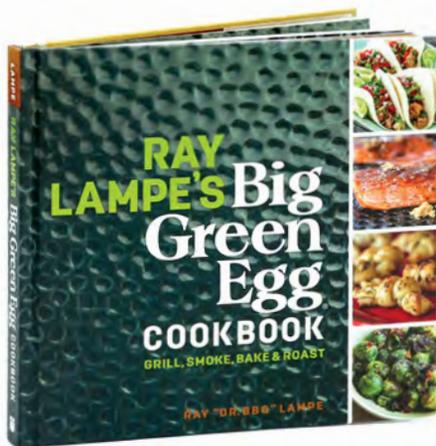
Relax by your EGG, tailgate in style or enjoy your favorite outdoor sporting event in this super comfortable and durable recreational chair with the official Big Green Egg logo and colors! – 117410



Mr. EGGhead® Custom Inflatable

Turn any Big Green Egg event into a celebration by adding the light-hearted personality of Mr. EGGhead! Sure to produce smiles, this 5 ft (1.5m) character is the perfect host for indoor and outdoor fun, from tailgate parties and community events to an EGGfest® or gathering of friends at your backyard barbecue! The inflatable features an internally-mounted blower for quiet operation; operates on standard 120v household current (US) – 117038

Also available in larger sizes:
12 ft (3.7 m) – 117021
20 ft (6 m) – 117014



Ray Lampe's Big Green Egg Cookbook

Big Green Egg Ambassador Ray "Dr. BBQ" Lampe has written the ultimate cookbook for EGGheads – packed with more than eighty great recipes covering all the diverse techniques that the versatile EGG can deliver!

Noted for classics like the NFL Gameday Cookbook and BBQ RoadTrip, Dr. BBQ now puts his spin on EGGing with page after page of mouth-watering recipes so appealing you will want to try them all! Makes a great gift for all outdoor cooks – 118073



Barbecue Sauce and Seasonings

Big Green Egg Seasonings

Add flavor to any dish by sprinkling Big Green Egg Seasonings on any of your favorite foods before cooking. For a bolder taste, use the seasonings as a dry rub and apply 30 minutes or longer before cooking, or add them as an ingredient in your favorite recipes. Gluten-free • No MSG • Kosher

Savory Pecan

A nutty blend of sweet and savory flavors, 5.3 oz (150 g) – 120571

Sweet & Smoky

Traditional smoked paprika barbecue flavor, 5.8 oz (164 g) – 120540

Ancho Chile & Coffee

A robust blend of poblano peppers, coffee and spices, 5.5 oz (155 g) – 120557

Citrus & Herb

A tropical blend of citrus, herbs and spices, 4.0 oz (113 g) – 120564

Big Green Egg Barbecue Sauces

Big Green Egg Authentic Smokehouse-Style Barbecue Sauces will enhance the flavor of any barbecue recipe! Kick up the flavor of baked beans and potatoes, mix them in your favorite meatloaf or spice up a homemade pizza ... so good you'll want to try them all! Four delicious flavors. Convenient 12 oz / 354 g size!

All Natural • Gluten-free • No MSG

Kansas City Style – Sweet & Smoky – 116529

Carolina Style – Bold & Tangy – 116512

Vidalia® Onion Sriracha – 116536

Zesty Honey & Mustard – 116505

Big Green Egg Hot Sauces

Experience a World of Flavor with the Big Green Egg Hot Sauces. These sauces are incredibly versatile and pair well with just about any food ... or add a kick to condiments or Bloody Mary mix. 8oz (236 ml).

Habanero Hot Sauce

A sizzling blend of fire-roasted flavors – 121349

Cayenne Pepper Hot Sauce

The perfect blend of flavor and heat – 121356



EGG News

... here's what's trending around the world

Big Green Egg – Now Starring on YouTube

The Big Green Egg TV crew has been busy producing exciting videos, including new cooking techniques and easy tips for getting started on the EGG, Barbecue Hall of Fame member Ray Lampe (Dr. BBQ) explaining how to prepare the perfect turkey, or highlights of Big Green Egg Europe's Flavour Fair. Learn to bake the perfect pizza or see how wok guru Grace Young makes a perfect stir-fry ... it's all just a click away on the Big Green Egg website, or at YouTube.com/BigGreenEggHQ.



Social Media and the Big Green Egg ... Join the Conversation

You'll find a constant variety of informative and entertaining content at the BigGreenEgg.com website, with recipes, cooking tips, video tutorials, exclusive on-line publications and more! #BGETeamGreen influencers, along with our Facebook, Twitter, Pinterest, Instagram and Forum fans (EGGheadForum.com) love to share tips and suggestions about cooking on the EGG. The Big Green Egg social network is also a great way to keep up with EGGfests and events in your area.



Authorized Dealers – The Force Behind The Ultimate Cooking EGGsperience®

When you purchase a Big Green Egg, you receive much more than the best outdoor cooker in the world ... you also enjoy the benefit of specialized know-how and customer support that only an Authorized EGG Dealer can provide.

Throughout the world, Big Green Egg Authorized Dealers are local, independent business owners who are trained EGGsperts, ready to assist consumers with superior product knowledge, unmatched customer service, the full line of EGGcessories and warranty support. That's why Big Green Egg does not authorize sales through discount club or chain stores. Always be sure you are buying genuine Big Green Egg products from an Authorized Dealer ... just click the convenient Dealer Locator button at BigGreenEgg.com to find an Authorized Dealer near you, or visit any of these websites:



Australia	BigGreenEgg.com.au
Canada	BigGreenEgg.ca
Europe	BigGreenEgg.eu
Israel	BigGreenEggIsrael.com
Mexico	BigGreenEgg.com.mx
New Zealand	BigGreenEgg.co.nz
South Africa	BigGreenEgg.co.za
United Kingdom	BigGreenEgg.co.uk

Join Our Winning Team

To accommodate our continued growth, The Big Green Egg Company has opportunities for qualified dealers in many market areas. Find out how you can join the winning Big Green Egg team by scanning the QR Code or emailing your contact information to: become.a.dealer@BigGreenEgg.com – or see the Become a Dealer section at BigGreenEgg.com



BECOME
A DEALER



Experience a World of Flavor

Versatility

Grilling, roasting, searing, smoking or baking ... the Big Green Egg stands alone as the most versatile – and easiest to use – cooker on the market. With hundreds of innovative EGGcessories designed exclusively for the EGG, the culinary possibilities are endless!

Simple and Easy to Use

The EGG is amazingly simple to use, without gas tanks, power cords, moving parts or anything that can rust, jam or wear out. Our natural lump charcoal reaches cooking temperature in minutes ... the same as most gas, pellet or briquette grills.

Highest Quality Thermal Efficiency

Our state-of-the-art ceramic technologies and patented components provide the best thermal properties and cooking performance, making an EGG a true year-round performer regardless of the climate!

Guaranteed for a Lifetime

The Big Green Egg comes with a free Best-In-Class Lifetime Warranty, and we have been standing behind our products for over forty years. That's longer than most other grills have been around!



DOWNLOAD
MAGAZINE

Big Green Egg

Big Green Egg Lifestyle is published by The Big Green Egg, Inc. in the United States and other countries. This publication is © copyright by Big Green Egg, Inc. and All Rights Are Reserved Worldwide. For additional copies, please visit your Big Green Egg dealer, or you may view the publication online at BigGreenEgg.com or scan QR Code to view online publication.