

Big Green Egg®

LIFE *Style*

50th Anniversary Collector's Edition

v14.24



CHEF INSPIRED
RECIPES
From Around the
World

YOUR FOREVER
GRILL

LIVE-FIRE COOKING
Taste the Difference



Creating Backyard Heroes For 50 Years



Welcome to our 50th Anniversary Edition of the Big Green Egg LifeStyle Magazine!

Beginning with Ed Fisher's efforts to improve on the traditional kamado cooker back in 1974, our company has innovated and enhanced our product, constantly striving to ensure that it is the very best grill in the world!

Congratulations to everyone engaged in our fifty-year journey – especially the grillers, chefs and foodies around the world who inspired us with their stories and amazing creations. We enjoy bringing their passion for live fire cooking to you, and we hope you will be equally inspired to get outside and create something delicious on your EGG today. It really is the most versatile grill in the world, and you'll soon discover why, for fifty years, whether it's grilled, smoked, baked or roasted, everything tastes better cooked over live fire in an EGG!

Ed Fisher
Founder and Chairman

Ardy Arani
CEO and Managing Director

Dan Gertsacov
President



Scan here to see all of our
publications online.



Since 1974, the Big Green Egg has brought people together throughout the world sharing delicious meals to celebrate, reconnect, and make memories.



From holiday gatherings to summer barbecues, family dinners to lakeside cookouts, creating, and sharing food cooked on the EGG is an experience to remember.



Big Green Egg LIFE *Style*

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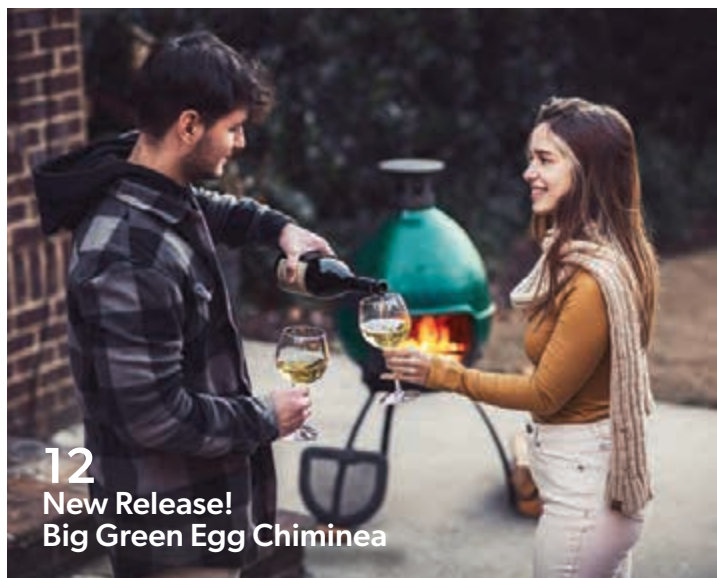
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From Ancient Cooker to MODERN MARVEL

*How Ed Fisher Turned the Big Green Egg
into an International Phenomenon*

The path to the business of barbecue fame has been a long and circuitous one for both the Big Green Egg and its chairman and founder, Ed Fisher. To trace this path, you'd have to rewind thousands of years. It was then that the original concept for an enclosed clay cooker first took root in Asia. Centuries later, U.S. service members came across the "kamado" in Japan immediately following World War II, and after experiencing how much better foods tasted, many soldiers shipped them home.

Ed Fisher grew up in Philadelphia and graduated from Temple University before enlisting in the Navy. Upon returning home, he set his sights on opening a small business, and in 1974, The Pachinko House opened its doors. He decided to import two Japanese products he thought would sell well in America: the popular Japanese arcade game of the same name and these clay kamado grills.

Ed had also experienced the incredible taste of food cooked on the kamado and knew immediately this was a unique product. He placed one of the first imported kamados outside his store on the sidewalk and cooked chicken wings to draw in customers. "I had a big overhead at the time: a 400-square-foot store and 20 or 30 of these kamados in the back," said Ed. "I wasn't sure that anybody would go for this thing because, at that time, the metal grills were what everybody had. It only took thirty minutes to make my first sale." I figured, "Well, maybe I got something here."

He knew he had to get the word out, and the only way he could afford to do this was through weekly advertising in the local newspaper, *The Atlanta Journal-Constitution*. Ed was dedicated to advertising the kamado cooker, along with other eclectic products he sold including pachinko games, electric bug killers, heaters, trampolines, and even backgammon boards. Ed learned quickly that the kamado cooker was the big winner. Over time,

the kamado began to take center stage with customers. He began to host weekend demonstrations and special promotions and began to sell units one by one. It was a slow process – but a labor of love for Fisher – who knew he could win over more and more customers with the delicious food he was cooking. Little by little, sales of the unusual cooker grew.

In the early 1980s, he realized the need to simplify the sizes and colors being offered.

It was this epiphany that drove Ed to figure out a way to manufacture this elliptical-shaped cooker into a product that he could mass produce and control the quality of the ceramics and accessories.

At the advice of a friend, he ventured down to the Georgia Institute of Technology to talk to some of the engineers about ceramics. It was here that it was suggested he look into ceramic manufacturing capabilities in Mexico, where many state-of-the-art factories were located. Ed set off, hoping just to find a source of replacement parts, and the journey led him to the largest ceramic manufacturer in the world. "I've been very lucky throughout my career, and it was a stroke of luck that I came upon this factory in Mexico," says Ed. "They're a very sophisticated company with a lot of brilliant people at the plant — PhDs walking around in

white coats and devising different types of formulas for the clays. They knew about this NASA product, devised as a heat-resistant ceramic for use on space shuttles and they said, "Well, maybe we can incorporate it." "They came up with a product that was not only very strong with incredible thermal-retention properties but also had the same cooking qualities as the clay that the Japanese had used; in fact, it was even better!"

It was around this same time he realized that Sears, Roebuck and Company (Sears) gave a lifetime warranty on certain items such as the Craftsman tools, refrigerators, and other products.



Even if you haven't seen the grill in person, you've probably heard these three little words: "Big Green Egg." The name sticks in your brain, and those who've sat at the altar, flipping burgers, smoking brisket and cooking whatever else floats their fancy, remain forever bonded. Because in those words is a prayer of transformation; the barbecue is no longer just a barbecue. It's a sight to behold, an experience to be felt. The feng shui of a backyard shifts, almost literally, with the weight of thick ceramic in unmistakable, glossy green.

~ J. Travis Smith, Gear Patrol



Ed Fisher, Founder, Big Green Egg.
Photo by Josh Meister. Used with permission.

Left: One of the first kamado cookers Ed imported to the United States. The size was similar to the modern MiniMax.

"I remember throwing wings on the grill and someone came in and tasted them. It took 30 minutes to make my first sale. I figured, well, maybe I got something here."

~ Ed Fisher, Founder

"So, that's where I got the idea. I figured that our grills were now very durable," says Ed. "I needed to make consumers aware that this was no ordinary kamado, and the concept of a free lifetime warranty would really set us apart. We also found out that it was to our advantage if we replaced a broken part for somebody and honored that lifetime warranty. So rather than being a cost to us, I think it was an important marketing step. We still do it today!"

"In the beginning, we called it a kamado, which is a Japanese word that means oven or furnace," says Ed. "But it didn't make sense to try to sell a kamado in a pachinko store. It bothered me for a couple of years. And one day, I figured we've got to do something about this. So, in the store was a salesman from the newspaper, he was there to pick up an ad. In those days, we used to dictate the ad while the salesman was there. He asked, 'Well, are you ready?' 'No, I said, we're going to make some changes. We can't go on like this.'"

Ed looked at what he had in the inventory and said, "Well, it's big. Let's start with that." "It pretty much looks like an egg. And there were various colors. I could have used any color at that time. Brown, green, red. I mean, it would've served the same purpose. But there was something about green that registered in my mind. Maybe because I wanted something outrageous. You know, there weren't too many products being marketed in green. It was outrageous enough. It's going to catch somebody's attention if they see this ad. Let's call it the Big Green Egg and see what happens. The rest is history!"

Fifty years and many EGGs later, the product is still sold by the philosophy of tasting is believing. Product demos and personal referrals from satisfied owners are still at the core of Big Green Egg's success. An expanding worldwide community of Big Green Egg devotees known as "EGGheads" share an unbridled passion and enthusiasm for the product, which is responsible for spreading the Big Green Egg gospel and converting many people

to live fire cooking on the EGG. "It is rather amazing that we've been able to take a cooking concept virtually unknown in the U.S. and catapult it to the most talked-about grilling, roasting, baking, and smoking product in the world," says Ed.

The EGG has become the darling of many world-renowned chefs, celebrities, social media influencers, and cookbook authors who espouse cooking over all-natural lump charcoal for its flavor benefits.

More and more competition barbecue chefs, who virtually always cook over charcoal, also prefer the EGG, which is helping them win many coveted championships.

Over the years, the Big Green Egg Company has transitioned from a small niche manufacturer to a prominent outdoor living space and grill industry player. Headquartered in Atlanta, Georgia, in a modern building with everything from research and development to photography and video studios (staying true to its roots, company headquarters also has a spacious retail store) and a Culinary Center that offers a variety of consumer classes, demos, private functions, and corporate events. Staying true to the 'green' in its name, visitors can even charge EV vehicles on site.

Today, the EGG is available in over fifty countries around the world, in seven sizes ranging from portable to 'cook for the neighborhood'. Hundreds of accessory products have been introduced, from ceramic baking stones to multi-tiered cooking grid systems that significantly increase the cooking space, to its brand-name line of natural lump charcoal in various woods. All these "EGGcessories" are geared to expanding cooking capabilities and enhancing the "EGGperience".

Is Fisher pleased with the evolution of his ancient cooker? You bet. "But," he adds, "evolution is an ongoing process, and we are constantly innovating, improving, upgrading, and introducing new items. Feedback from our enthusiastic EGG owners helps us focus on changes that ensure they will enjoy their EGGs even more. The EGG still has a long, exciting future ahead of it."



JUST ARRIVED!
THE JAPANESE KAMADO THE WORLD'S BEST BARBECUE

INTRODUCTORY SALE
\$29⁹⁵ AND UP

8 Reasons why people prefer Kamado to a metal BBQ:

1. Metal BBQ's lose heat like a pot belly stove.
2. Up to 80% of charcoal are saved.
3. No starter fluid needed to start.
4. Cannot rust — made of earthenware.
5. No refueling needed.
6. Seven different sizes. Free of charge.
7. Meat won't dry out or flame up.
8. No mess to clean when through.

PACHINKO HOUSE
SKYLAND SHOPPING
2410 Clairmont Rd., at Buford Hwy.
30319 404-321-4658

COOKING DEMONSTRATION THIS SAT. 1-5; SUN. 1-5

WORLD'S BEST GRILL
"THE BIG GREEN EGG!"
THE KAMADO
"SMOKES TURKEYS!
STEAKS!
RIBS!
DUCKS!
BREAD!"
—No Metal!

SHOULD YOU BUY A KAMADO BBQ SMOKER?
Would You Like To Hickory Smoke Your Own Turkey, Ham, Fish, etc?
• Kamado Smoked meats are incredibly juicy naturally.
• A Kamado never exists — made of genuine fire brick.
• Pays for itself — uses 80% less charcoal.
• No lighter fluid — No refueling needed.
Free color brochure available. Send \$2.25 for new Kamado Cookbook, call or stop by at
PACHINKO House
2410 Clairmont Rd., at Buford Hwy.
Atlanta, Ga. 30319 404-321-4658

ENTER BARBECUING!
RIGHT! BARBECUING AT ITS BEST THE ALL WEATHER KAMADO!
hams, ribs, steaks, juices
No fluid needed — won't burn out — less charcoal — Quicker than R.C.

DO "THE BIG GREEN EGG"
UP TO \$60 ON THE BEST BBQ SMOKER
Pit Start Pan charcoal
95 AND UP

THE GREEN EGG IS HERE!
WHY IS IT THE WORLD'S BEST BBQ GRILL SMOKER?
The IMPERIAL KAMADO is an outdoor cooker that barbecues, bakes, roasts and smokes all in one. The IMPERIAL KAMADO is made by an ancient earthenware process. It will never rust. It features double wall construction, much like a thermos bottle. This insulating quality locks in heat, thereby capturing the moisture and flavor of foods. Taste and tenderness is far superior to anything you have ever cooked. Don't just barbecue. Enjoy the ancient art of Oriental cookery. The IMPERIAL KAMADO is the clean, simple and safe way to enjoy delicious outdoor products.

MOM WILL LOVE IT!
KAMADO — "THE BIG GREEN EGG!"
WORLD'S BEST BBQ SMOKER
• QUICK STARTS! NO LIGHTER FLUID!
• WILL NOT DRY OUT MEAT, FOWL, FISH OR VEGETABLES!
• USES 80% LESS CHARCOAL!
• SAFE! COOLER OUTSIDE, NO FLAME-UPS INSIDE!
• SMOKES, GRILLS, BAKES, ROASTS!
\$49⁹⁵ AND UP
2 LB. HICKORY 50¢ WITH THIS AD
PACHINKO House
2410 Clairmont Rd. at Buford Hwy.
Mon-Sat 10-6, Closed Sun. 30319-4658
Pure Hardwood Charcoal in Stock

KAMADO BAR-B-Q SMOKER.
A NEW EXPERIENCE IN OUTDOOR COOKING.
KAMADO IS AN OUTDOOR COOKER, BAKES, ROASTS, GRILLS, SMOKES.
KAMADO BBQ
• Famous for juicy hickory smoked turkey, ham, ribs, chicken, steak, fish.
• No lighter fluid needed.
• Energy efficient — uses only 2-3 charcoal per lb. of meat.
• Won't rust, burn or wear out.

TURKEYS, STEAKS, ROASTS, HAMS, RIBS
ENJOY THE ULTIMATE IN OUTDOOR COOKING WITH THE IMPERIAL KAMADO
9 reasons why you will prefer the KAMADO from Japan.
1. Made of tempered firebrick — will not rust.
2. Meats do not dry out — juices are retained.
3. Up to 80% of charcoal are saved.
4. No refueling needed.

BETTER THAN A GAS GRILL!
Better Than a Weber Kettle IT'S THE KAMADO — World's Best Barbecue Smoker.
• Kamado Smoked meats are incredibly juicy naturally.
• A Kamado never exists — made of genuine fire brick.
• Pays for itself — uses 80% less charcoal.
• No lighter fluid — No refueling needed.
Cooking Demonstration Sat Noon-4pm See and Taste a Kamado Smoked Turkey
PACHINKO House

The only way he could afford to do this was through weekly advertising in *The Atlanta Journal-Constitution*, the local newspaper. Ed was dedicated to advertising the kamado cooker along with other eclectic products he sold including pachinko games, electric bug killers, heaters, trampolines and even backgammon boards. Ed learned quickly that the kamado cooker was the big winner. Over time, the kamado began to take center stage with customers. He began to host weekend demonstrations and special promotions and began to sell units one by one. It was a slow process — but a labor of love for Fisher — who knew he could win over more and more customers with the delicious food he was cooking. Little by little, sales of the unusual cooker grew.

Left: One of the first ceramic Big Green Eggs with significant dimples on the surface and improved metal hardware.



The First, the Original and Still the Best!

Ed Fisher was more than an innovator – he created the kamado industry in the United States, and later around the world, by bringing family and friends together over live-fire cooking to experience flavors unlike any other.



1974

Atlanta, Georgia: Ed begins importing the first kamado cookers into the United States to be sold in The Pachinko House. They came in various sizes and colors. He also begins aggressively advertising in the local newspaper.



One of the first kamado cookers Ed imported to the United States. The size was similar to the modern MiniMax.



The "Imperial Kamado" was made of fragile earthenware and available in various colors and sizes.



In the late 70s, Ed began working on the hardware, temp gauge and handles to improve the kamado cooker.



The "Hibachi Pot" was another version of kamado cooker that was imported.



1977



The Flavor Changer

Ed introduces 100% all-natural lump charcoal with no additives as a better, and healthier cooking fuel. Another Big Green Egg innovation.

1980s

Ed realizes the need to simplify the sizes and colors being offered and begins his search for a higher-quality ceramic product to control the durability of the vessel and hardware. The quality is so good that he decides to offer a free Lifetime Warranty.

1982

Ed officially brands his Kamado cooker the "Big Green Egg."



1982-1987

Research and Development Years



Ed visited the Georgia Institute of Technology to talk to some of the engineers about ceramics. He was referred to ceramic manufacturing capabilities in Mexico, where many state-of-the-art factories were located.



1988

Big Green Egg expands with the first Independent Dealer.



Madison, Georgia: Thrifty Mac Pharmacy and Gift store becomes the first dealer.

Big Green Egg conquers the live-fire cooking scene in the USA with distribution starting in the late 80s through the mid 90s. The EGG continues to evolve with higher quality ceramics, improved heat retention and precise temperature control.



One of the first ceramic Big Green Egg's with significant dimples on the surface and improved metal hardware.



Ed Fisher, Founder, and Ardy Arani, CEO

1996



Atlanta, Georgia: Chef Kevin Rathbun is the first professional chef in the world to cook on the EGG and he is still cooking on EGGs today!

1998



First Annual EGGtoberfest

A small group of avid EGGheads gather at the American Legion Hall in Atlanta to celebrate cooking and sharing recipes.

1999

Big Green Egg introduced its original Chiminea, establishing a benchmark for functionality and aesthetic appeal.



2002



Wessel Buddingh' imports the first EGGs to Europe.

2003



New EGGcessories Launched

The ConvEGGtor is released as one of the first of many new EGGcessories being introduced internationally.

2007



Jonnie Boer, co-owner of the restaurant De Librije in Zwolle, Netherlands, becomes the first European Michelin chef to embrace the EGG in a restaurant.

2008

The Big Green Egg expands into the UK, South Africa, Australia and New Zealand.

2010

Ed remains as Chairman and names Ardy Arani as CEO.

2013



The 2XL and MiniMax are released featuring patented components and state-of-the-art ceramics and unrivaled thermal properties.

2015

Ed Fisher inducted into the American Royal Barbecue Hall of Fame.



2017

The Big Green Egg expands into Israel and Mexico.

2022



Big Green Egg is now in more than 50 countries worldwide and is named Good Housekeeping's highest rated BBQ ever.

2023

Big Green Egg is one of the iconic brands featured on CBS Sunday Morning with Jane Pauley.



The Big Green Egg expands into Colombia.

2024

Celebrating 50 years of creating backyard heroes!

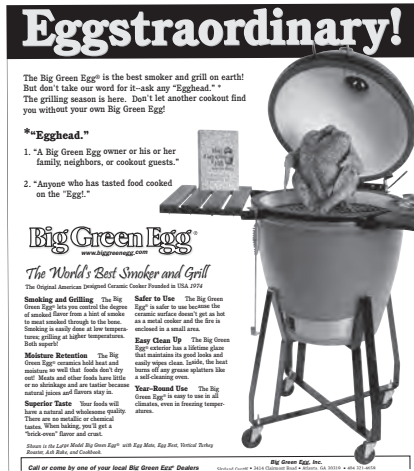
Dan Gertsacov joins Big Green Egg as President.



50th Anniversary Limited Edition release of the Big Green Egg Chiminea.

The Call of the Flame

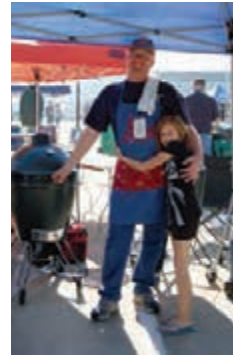
EGGheads Worldwide: Sharing the Passion of Cooking with Live Fire



The depth of dedication among EGGheads is profound. Some fans express their allegiance in extraordinary ways, such as tattooing the Big Green Egg logo on their bodies, a permanent testament to their passion for this unparalleled cooking experience. This level of commitment reflects the EGG's remarkable impact on its users, who see it not just as a tool, but as a central part of their lifestyle and culinary identity.

Across continents, from the bustling streets of New York to the serene landscapes of New Zealand, EGGheads unite in their shared love for the Big Green Egg. Its versatility in cooking methods, from smoking and grilling to baking and roasting, has made it a global phenomenon. The Big Green Egg is more than a grill; it's a symbol of a universal culinary language, a bond that connects people through the timeless art of great food, and a legacy that continues to flourish with each flame-kindled feast.

Above: A 2004 advertisement that explains "What is an "EGGhead?"



EGGHEADS: There are millions of EGGheads around the globe who cherish live-fire cooking on the EGG and sharing food with family and friends.



CULINARY PARTNERS: There are thousands of professional chefs around the globe who have EGGs in their line-up. Left to right: Chef José Pizzaro (UK), Chef Valerie Gordon (Los Angeles), and Chef Mimmo Alboume (Atlanta).



TEAM GREEN: This group of brand ambassadors use the hashtag #BGTeamGreen to promote the EGGhead Community. Team Green members love cooking with live-fire, sharing tips and techniques, and showcasing recipes for everyone from carnivores to vegetarians!

Throughout the world, a unique grilling culture has grown around the Big Green Egg. There is only one authentic EGG, and enthusiasts often pass along their cherished EGGs from generation to generation, symbolizing a legacy of culinary excellence and family tradition.



Bringing back a Classic for our 50th Anniversary

The Chiminea relaunches 25 years later



1999

Big Green Egg launches the first Chiminea



2024

Relaunching the Chiminea as part of our 50th Anniversary

In 1999, Big Green Egg introduced its original Chiminea, establishing a benchmark for functionality and aesthetic appeal. The product quickly became a coveted collector's item among EGGheads around the world, rendering gardens and patios into charming retreats.

Twenty-five years later, we have improved on that great design for a Limited Edition Release, in celebration of our 50th Anniversary.

Drawing inspiration from the ingenuity of Mayan tribesmen in southern Mexico, Big Green Egg's Chiminea leverages the same NASA-grade ceramics utilized in our core EGGs, strategically reformulated to exude heat efficiently. This remarkable feature

grants you the opportunity to bask in the timeless pleasure of fire's soothing warmth, rendering it an indispensable addition to any outdoor sanctuary.

The Big Green Egg Chiminea includes lava rocks, which help to effectively absorb, retain and distribute heat to provide prolonged warmth. The distinct cone shape serves a dual purpose: it efficiently funnels smoke upward, while a protective screen safeguards from inadvertent sparks. Its robust construction ensures steadfast resilience against adverse weather conditions.

More than just an open fire pit, Big Green Egg's Chiminea is a sophisticated centerpiece designed for comfort and ambiance.



Scan to learn more about the
Big Green Egg Chiminea

The Secret Ingredient for Unmatched Flavor

Live-Fire Cooking

with Big Green Egg

100% Premium Lump Charcoal

- All-natural, contains no additives or chemicals
- Easier temperature adjustment and control
- Little ash production
- Lights quickly and burns hotter
- Store in our all-weather charcoal bag for an indefinite shelf life



Big Green Egg has long been committed to eco-friendly, organic and natural products. Our lump charcoal is made in the USA, is easy to light, and is ready to cook in minutes. It burns hotter, cleaner, and more efficiently than charcoal briquettes and produces less ash, so there is minimal waste and clean up.

Big Green Egg lump charcoal is a 100% all-natural product made from premium hardwood that has been burned slowly in an airless environment until the moisture is gone. The end product is pure carbonized wood, with no fillers, chemicals or petroleum by-products of any kind.

Most importantly, your food will simply taste better when you cook with our charcoal. Many chefs and pitmasters consider this to be one of the “secret ingredients” to achieving that signature Big Green Egg flavor.

Providing unique flavors to your favorite recipes, aromatic smoke from our chips and chunks delicately seasons food as it cooks. Because each kind of wood imparts a different flavor profile, you will have fun trying them all and discovering which combinations work well together.

Chips are ideal for quick bursts of smoke, while our chunks are better suited for creating more smoke over a longer period of time. We offer apple, pecan, oak, cherry, hickory, and mesquite smoking woods. Our wood chips and chunks are also sourced from only 100% natural wood, with no additives, fillers or chemicals of any kind.

See our Flavor Guide on page 49 and scan to learn about our charcoal





A Chef's Heaven

The Three Horseshoes is a 17th-century pub featuring seasonal hearty pub classics to elegant dishes



Margot Henderson, whose meals are savored by those who have an appreciation for seasonal, elegant, and authentic food, has paid her dues in the restaurant world. After working in a variety of restaurants in Australia and England, the New Zealand native was a punter and staffer at The Eagle in Farringdon, on the outer fringes of London. Widely credited with being the first "gastropub" when it launched in 1991, Margot liked working there because, "You could be in a pub and get great food that didn't cost you the earth."

The Eagle was also where Margot met her husband, Fergus Henderson, who is a well-known chef in his own right. Fergus studied to be an architect, but by the early 1990s, he and Margot were sharing the stove in the kitchen of The French House, described as a "proper Soho boozier for vagabonds and scruffy intellectuals."

Each branched off to start their own projects. Fergus, along with business partner Trevor Gulliver, founded St. John in 1994—a pioneering nose-to-tail restaurant that helped the slow food movement take off in London's fine-dining scene. Margot established Arnold and Henderson Catering in 1995 with business

"The Big Green Egg is easy to use. I love the way it is an oven as well as a grill. It's a beautiful centerpiece in the garden, and it's a great way to cook."

~ Margot Henderson

partner, Melanie Arnold, while they were running the French House dining room. She continued working with the catering company while also opening Rochelle Canteen in 2004. Sharing Fergus's affection for the rustic, traditional cooking of Britain's past, Margot converted a former school bike shed in Shoreditch into Rochelle Canteen's dining room. The menu there is fresh and seasonal, and it has an elegant simplicity that guests return for time and time again.

Margot began cooking on an EGG in 2019 at Rochelle Canteen. "It's easy to use," she says. "I love the way it is an oven as well as

a grill. It's a beautiful centerpiece in the garden, and it's a great way to cook. It's very clean, and not so much smoke. It feels like a natural and healthy way of cooking. The flavor comes from simple produce cooking over great charcoal, so you don't need to do as much. You just pop over the charcoal and off you go!"

While content with her restaurant and catering company, Margot always had fantasies about opening a pub in the English countryside, but she never acted on it until Max Wigram, a longtime fan of Margot's cooking, approached her about running The Three Horseshoes, a run-down 17th-century pub in the tiny



village of Batcombe. The pub is next door to a 15th-century church, and on the other side are acres of meadows and woodlands.

Max and his wife, designer Phoebe Philo, have been visiting the area for 25 years. Max was quoted in the *Financial Times* saying, "The pub was falling to pieces, but you could get a pint of local beer and pork pies with amazing chutney. I loved it." He told the owner he'd like to buy it, mainly because he didn't want to see it developed into anything else. Max understood that the pub was the center of the community, where people gathered daily, and that's something he wanted to preserve.

The Three Horseshoes, walks a fine line between an arty, bohemian gathering spot and a watering hole for locals. When considering what approach to take, Margot sought inspiration from places like The French House, Canton Arms, The Camberwell Arms, and The Eagle.

For Margot, writing menus for a rural pub was less of a shift of mindset than she had expected, because London menus are already quite "country." What's different is that The Three Horseshoes is closer to the source of most of her ingredients. The downside is that it is in the middle of nowhere. Margot had to learn to use what was on hand. She likes that, however, "the menu writes itself."

She was quoted in a *New York Times* article, "Somerset is such a rich, amazing place full of incredible suppliers. It's a chef's heaven." The menu at The Three Horseshoe takes advantage of local dairies, bakers, and cheesemakers, as well as fresh seafood from the sea. She likes to keep things simple with chicken and tarragon pie, pork chops, and excellent chips, but Margot doesn't shy away from more challenging options, such as grilled ox heart, confit of duck, and pig's head croquettes.

Many items are cooked on the EGG. "In life, we all want a bit of fun, don't we? Getting out of the kitchen and into the garden brings me a lot of joy. Food just tastes better outside."

Roasted Pork Collar with Dirty Apple Sauce and Charred Onions



Ingredients

- 1 pork collar, 4½ pounds (approx 2kg)
- 4 cups (1 litre) of water
- 2.5 oz (70 g) fine salt
- 1oz (30 g) sugar
- 3 bay leaves
- 8 peppercorns
- 8 cloves
- 6 white onions
- 2 granny smith apples
- 1.7 oz (50 g) butter
- Juice of 1 lemon
- ¼ cup (50 ml) cider brandy

Set the EGG for indirect cooking with ConvEGGtor to 266°F/130°C with Big Green Egg Canadian Maple lump charcoal.

Method

Make the brine in advance as it needs to be cold. Add the peppercorns, cloves, bay leaves, salt and sugar to a pan with 4 cups (1 litre) of water. Heat the pan to dissolve the salt and sugar, then allow to cool. Place the pork collar into the cold brine and leave in the fridge for 2 hours. Remove from the brine, rinse, and pat dry.

Place the pork collar on the grill and slowly roast it until it reaches an interior temperature of 125°F/50°C, and set it aside to rest. Remove the ConvEGGtor. Increase the temperature of the EGG to 395°F/200°C.

While the temperature is coming up, place your apples directly into the coals, right on top of the fire. Remove the apples from the coals once blackened and tender, set aside to cool. Add the Cast Iron grate. Slice the onions through the middle with their skin still on, place cut-side down on the grate, and grill direct until soft and charred. Halve the lemon and place cut-side down on the grate. Grill until the edges are blackened.

Place the pork collar back in the EGG and grill directly until it reaches an internal temperature of 136°F/58°C. Set aside to rest for 20 minutes. While the pork is resting, peel the skin off the apples, remove the seeds and lightly crush the flesh with a spatula. In a saucepan, stir the crushed apples with the butter, cider brandy, and the juice of the charred lemon. Peel the skin off your onions. Slice your pork generously and arrange on a platter with the onions and apple sauce. Finish by pouring the resting juices over the pork.



Inspired by Nature

Jonnie and Thérèse Boer are known worldwide for shaping modern Dutch cuisine and earning the highest accolade in the culinary world: Three Michelin Stars

In 2007, Robert Lobenstein, at the time a demo chef and representative of the EGG in Europe, visited Jonnie and Thérèse Boer's famous restaurant for dinner and afterward they begin talking. "Robert told us about the EGG," says Jonnie, "which was still completely unknown in Europe at the time." "As I listened to him talk about cooking on a real fire, the ceramic and the conservation of heat, I thought it all sounded really cool! Soon after, we got a small EGG for the kitchen and a large one for outside."

Adding Aromas to your Ingredients

"I already had a very beautiful and well-equipped kitchen, but we cooked on induction, which has no impact on the flavor. In professional kitchens—excluding steak restaurants where grilling is done on an open fire—the use of a water grill was quite common to create grill marks. I never saw the point of that and still don't. Real fire adds flavor to your ingredients. From the moment we had the EGGs, we could play with those aromas and the kamados stayed at a good temperature all evening. I remember putting a piece of sweetbread on it and the smoke that came off it was just crazy!"

Grilling, Smoking & Roasting

The EGGs are largely used for grilling, smoking, and roasting. The goal? Creating flavor. Sometimes in combination with other techniques. "We served pigeon for a while," says Jonnie. "We grilled them and then threw a handful of wood chips on the charcoal and a little water. This got it smoking and steaming nicely. I regularly grill meat and poultry, like duck or chicken, but my favorite ingredients



You may have experienced it already. You go out to eat and see an EGG in an open kitchen, or you read the term 'from the Big Green Egg' on the menu. The Big Green Egg is an important flavor enhancer in the restaurant industry. One of the earliest chefs to discover this was Jonnie Boer of De Librije in Zwolle in the Netherlands.

to cook on the EGG is vegetables. It gives them character. At Brass Boer on Bonaire, we have a dish with sweetheart cabbage from the EGG on the menu. It's so delicious, so when we are there I eat it at least three times a week."

"We also use the EGG to smoke juices during the mise en place, the preparatory work," Jonnie continues. "When we first got the EGG, we served a dish with scallops, marrow, black garlic, and the juice of roasted celeriac. We roasted them for about an hour until they were almost cooked but had absorbed the flavors, then squeezed out the juice. We needed a whole celeriac for each person, so we told our grower that we wanted 8,000 celeriacs for the following year. Later, we reversed the process because it was impossible to do it anymore in terms of quantities. And for chocolate, when the charcoal is almost extinguished, we put in a tray of white chocolate on the EGG and closed the dome. We'll just leave it in there. The residual heat gives the chocolate a caramel-like quality and a slightly smoky flavor. It's really amazing to use it for desserts."

BBQ at the Beach

The EGG has now become indispensable in the kitchen of De Librije and the other De Librije Group restaurants. There is also an EGG at Brass Boer on Curaçao, as well as at Brass Boer, Senang, and several at BBQ at the Beach on Bonaire. Even privately, the EGG plays a role in the life of the Boer family. "We have a boat in Bonaire. I had a ring made for that, so that the EGG can hang on the outside to cook on. Then we can sail out, light the charcoal and when we are ready to eat, it is good to go. It's wonderful how convenient it is!"



Chicken Satay with Pine Nut Sauce

Ingredients

4 ½ lbs (2 kg) boneless chicken thighs
8 pine branches (8" long) or substitute
with rosemary stems, or Big Green
Egg skewers. (see notes at the end of recipe)

Marinade

1 onion
2 cloves of garlic
2 red Spanish chilli peppers
½ organic lemon
2 tbsp (30 g) grated ginger
7 oz (200 ml) ketjap manis (sweet
Indonesian soy sauce)
3 tbs (50 ml) olive oil
¼ cup (50 g) dark caster sugar or demerara
1 tbsp sambal badjak (Indonesian chilli
sauce)
2½ tsp (15 g) salt

Pine nut sauce

1½ cups (200 g) pine nuts
½ clove of garlic chopped fine
¼ organic lime, zest and preserve the juice
3 stalks of lemongrass cut into rings
1 kaffir lime leaf
7oz (200 ml) coconut milk
4 oz (125 ml) chicken stock
1½ tbsp (22 ml) ketjap manis (sweet
Indonesian soy sauce)
1 tbsp (15 ml) soy sauce
1 tbsp (15 ml) ginger syrup
½ tbsp (7 ml) sambal badjak

Set EGG for indirect cooking with the convEGGtor and the Stainless Steel Grid, to 350°F/180°C.

Method

For the marinade: peel and chop the onion and garlic. Halve the chilis lengthwise, remove the stalks and seeds and chop the halves in thin half-moons. Finely grate the zest of the lemon half and squeeze out the juice. Mix all the ingredients for the marinade in a bowl. Cut the chicken thighs into 1 inch (3 cm) pieces, add to the marinade, cover, and store in refrigerator overnight.

Pine Nut Sauce: Place the Cast Iron Skillet on the grid and add the pine nuts. Close the dome and roast until golden brown stirring regularly to prevent burning. Remove from heat. Add pine nuts to a small food processor and grind to a smooth paste.

Put all ingredients for the sauce in the Big Green Egg Dutch Oven, stir and place on the EGG. Close the dome bring to a boil stirring frequently. Remove from the EGG and blend the sauce with a hand blender until smooth. Cover and set aside. Replace stainless grate and convEGGtor with the Cast Iron grate. Raise temperature to 400°F/200°C. Strip the needles from the lowest part of the pine branches or rosemary leaving a few twigs with the needles intact at the end. Cut each branch into a point. Thread the marinated chicken onto the branches or skewers.

Blend the pine nut sauce once again and pour it through a fine sieve. Stir well and reheat. Place the chicken satay on the grill, close the dome and grill for about 3 minutes. Turn and grill for another 3 minutes. Remove the chicken from the EGG, plate and serve with a generous spoonful of pine nut sauce on top.

Jonnie's Tip:

Looking for a side dish? Grilled vegetables taste great with this chicken satay with pine nut sauce.



Note: If foraging for pine branches, the best pine trees are the one that people have in their garden or in a forest. Use only green needles from a healthy tree. Most pine trees, such as the

Norway/common spruce *Picea abies*, silver fir, *Abies alba*, and the Nordmann fir *Abies nordmanniana*, are suitable to cook with.



Wild-Flavor Expedition

Embarking on a safari in South Africa is a sensory journey that transcends the boundaries of ordinary travel. Each day is a tapestry woven with the vibrant hues of the savannah, the rhythmic heartbeat of wildlife, and the warm embrace of the African sun. Join us as we enter the wild.



Cooking on the EGG comes naturally to outdoor enthusiasts. For proof, just look to Tom and Kerry Hancock, the married duo behind Rockwood Leisure in Durban, South Africa. They enjoyed cooking on their EGG so much that they became the distributor for Big Green Egg South Africa. The couple share a love of good food and nature — their EGG lets them bring the two passions together.

Tom and Kerry first met at the University of KwaZulu-Natal when they were 18-years-old. They fondly remember how Kerry invited Tom and a friend to her dorm for dinner — which was microwaved frozen lamb chops. “Unfortunately, not much in my cooking skills has changed,” she laughs. “I think it was served with frozen peas.” While she didn’t win him over with her cooking skills, there was clearly a spark and over time, the two began cooking together.

It wasn’t until much later that the EGG came into their lives, thanks to an internet search. “Tom was really hungry, needed to eat, and he was doing a search on the internet for something to do with food, and he came across the Big Green Egg,” says Kerry. “I can remember him calling from his office, saying: ‘I found this amazing thing and we’re bringing them into the country.’” Tom hadn’t even cooked on an EGG yet, but knew it was the real deal and had one air freighted into South Africa where he assembled it at home. “And then we just started experimenting,” says Tom.

Cooking on the EGG turned out to be lots of fun for the couple, and a great way to feed their four kids. While Tom jokes that his cooking style is simply “feed the family,” he really enjoys the process of cooking on the EGG.

One of their go-to EGG meals is chicken wings coated in spicy flour, served with blue cheese and barbecue sauces. They also like to throw in vegetables under whatever protein they’re cooking, especially roast chicken and lamb, and letting the fat drip on to it. “Even our vegetarian daughter appreciates those potatoes,” says Tom.

Tom’s favorite meat to prepare is a whole sirloin, cooked rare, served with a Danish blue cheese and garlic butter sauce. “I love it because it comes out perfect every time,” says Tom. He serves the sirloin with a simple green salad with garlic-lemon dressing and roasted potatoes.

Cooking on the EGG quickly evolved into a family activity. When it comes to entertaining, everyone has a role to play. Kerry oversees the party’s logistics, Tom prepares meals on the EGG, Kerry’s brother bakes bread, and her sister-in-law handles the sides. “The kids are always involved in chopping and prepping,” says Kerry. “It’s always a family team sport.”

As the owners of Rockwood Leisure, which includes lodges and nature reserves among its portfolio, the Hancock’s are passionate conservationists making strides against deforestation and poaching. When traveling around South Africa’s beautiful landscapes, Tom insists that we have an EGG wherever we go,” says Kerry. “That means we have a really good holiday because we always have good food and everybody’s happy.”

Traveling often takes them to remote, off the grid places like Kruger National Park. They used to rely on open-fire cooking with wood, but the EGG allows for so many other eco-friendly possibilities. “It allows proper outdoor cooking and has made a big difference for what we can prepare out in the wild.”



Slow Roasted Lamb with Veggies

Ingredients

Lamb shoulder with shanks
Cracked coarse salt - to taste
Cracked coarse pepper- to taste
1 Large bunch of rosemary
Olive oil
Seasonal root vegetables of your choice – carrots, onion, or butternut squash
Handful of whole cloves of garlic
Blob of butter



Set EGG for indirect cooking to 280°F/137°C -300°F/148°C with the ConvEGGtor on the bottom rack of your 5 piece EGGspander kit.

Method

Rub the entire lamb shoulder generously with olive oil. Season with coarse salt, pepper and sprigs of rosemary

coated in olive oil that prevents burning. Peel and partially crush the garlic and mix with large chunks of your selected root vegetables in the Big Green Egg non-stick rectangular drip pan. Lightly coat vegetables with olive oil. Season to taste. Throw in a blob of butter for extra flavor.

Place the vegetables onto the lower rack and the lamb shoulder on the top rack of your EGGspander kit. The excess fat from the lamb will drip onto your vegetables below adding flavor. Close the dome and cook the lamb from 3-5 hours until it reaches an internal temperature of 138°F/38°C. About 1 hour into the cook, add the pan of veggies and cook until tender.

Remove lamb from the EGG and let rest for a few minutes before you carve or just pull apart!



Safari BBQ: The iconic Big Green Egg takes center stage against the backdrop of African wildlife, proving that even in the heart of the wilderness, the art of grilling knows no bounds.

Baking on the EGG



*With precise temperature control and heat retention,
baking on the EGG has never been easier.*

Some say pizza is the perfect food. It can be a family meal, a late-night college snack, a treat for a crowd, or better-when-leftover breakfast. Pizza can be as simple or as complex as you want to make it. Some say basic dough topped with tomato sauce, cheese, and pepperoni is the best. Others opt for more sophisticated ingredients, like smoked salmon, imported olives, herbs, and gourmet mushrooms.

Then, there is pizza cooked on the Big Green Egg which offers a distinct flavor impossible to achieve in a conventional oven. With the new Pizza Oven Wedge, you can transform the EGG into a live-fire traditional brick oven. With the wedge in place, temperatures can be retained at a range from 400°F/204°C to 700°F/370°C. The heat from the natural lump charcoal radiates in a convective flow within the thick ceramic walls of the dome, allowing your pizza to cook evenly. It takes about 5-10 minutes to cook an entire pizza to crispy, bubbly perfection. Because the EGG functions without electricity or gas, it makes a greener choice in outdoor cooking.

The EGG is a great choice when baking artisan breads, cakes, pies and other desserts. The EGG website features many dessert recipes, such as bourbon apple pie and honey lemon cheesecake. Or keep it simple with a three-ingredient cake using a cast iron



skillet. When baking on the EGG, flavors develop differently than in a conventional oven. You can cook with a bit more fat resulting in flakier crusts and crispier edges. When you add a few chips or chunks you get a slight kiss of smoky flavor, adding a new flavor dimension to desserts.

The EGG's design includes a patented air-flow system and high-tech insulating ceramics to retain heat and moisture so foods won't dry out. When baking on the EGG, it inspires new conversations way beyond traditional barbecue.

With the new Pizza Oven Wedge, you can transform the EGG into a live-fire traditional pizza oven. Temperatures can be retained at a range from 400°F/204°C to 700°F/370°C. The heat from the natural lump charcoal radiates in a convective flow within the thick ceramic walls of the dome, allowing your pizza to cook evenly to a crispy, bubbly pie.



Taste the Difference!

The Outdoor Cooker That Does It All



GRILL

Cook with direct or indirect heat on the EGG for steaks, chicken, burgers, seafood and vegetables with a flavor unmatched by other grills.



ROAST

Roasting on the EGG is a slow-cooking process, using indirect heat which enhances the flavor through caramelization and browning on the surface of food. Roasting vegetables and fish is a healthy and delicious option.



You simply will not find a more versatile cooking device than a Big Green Egg. From a long, slow cook, to a high temp sear, and everything in between, the EGG's thermal properties and precise temperature control deliver consistent results and unmatched flavor.



SMOKE

Smoking is one of the most delicious and ancient ways to cook and add flavor. You can add wide variety of flavor combinations with our natural lump charcoal, chips and wood chunks giving you endless combinations to explore and enjoy.



BAKE

You can bake bread, casseroles, cakes, pizza, and pies on the EGG with a distinct flavor profile that can't be achieved with your kitchen oven. Add our new Pizza Wedges to convert your EGG into a traditional wood-fired pizza oven that melts the cheese and cooks the crust like a pro.

LOW & SLOW

The superior insulating ceramics of the EGG allow for precise temperature control at low heat.





Bogotá, Colombia

Bravo, Bogotá!

After more than a dozen years working at world-class restaurants in New York City, Chef Daniel Castaño returned to his native Colombia in 2012, building a renowned restaurant empire in less than a decade, along with a loyal following of hungry Bogotá diners who've grown to love his burgers, tacos, and pizza, as well as his high-end Italian, Greek, and French hotspots. Today, with 27 restaurants and 10 unique Grupo Gordo brand concepts in Bogotá, along with two other cities, Castaño remains as passionate as ever when it comes to preparing food for others at home and around the globe. He especially loves cooking for family and friends on the Big Green Egg.

Right: Whether it's an intimate affair at home or cooking for a crowd, Castaño often includes smoked chicken wings, steaks, corn, and papas criollas, which are small, creamy, yellow Colombian potatoes.



Story by Seldon Ink | Photos by Karim Estefan

Chef Castaño is passionate about cooking for family and friends at home and at food-driven events around the city on behalf of his restaurants. And, of course, these popular cook-offs often include the use of at least one Big Green Egg, for which Castaño is a spokesperson in Latin America, professing his love for the EGG's versatility.

The renowned chef has been invited as a chef judge on several popular international television cooking programs, including Master Chef Colombia and Master Chef Ecuador. Castaño also had his own cooking show, Puro Chef, which aired in Argentina

and placed him on the international stage.

Castaño had always loved cooking on an EGG abroad, but the cost of shipping one home to Colombia had prevented him from importing his own EGG (which is now a common occurrence in more than 50 countries).

"I love cooking on the Big Green Egg and sharing my passion for it with others. I enjoy its ease of use and that you don't have to be a professional chef to get great results."

However, that changed in 2014, thanks to a grilling buddy who worked for an international food company that frequently shipped containers to Colombia.

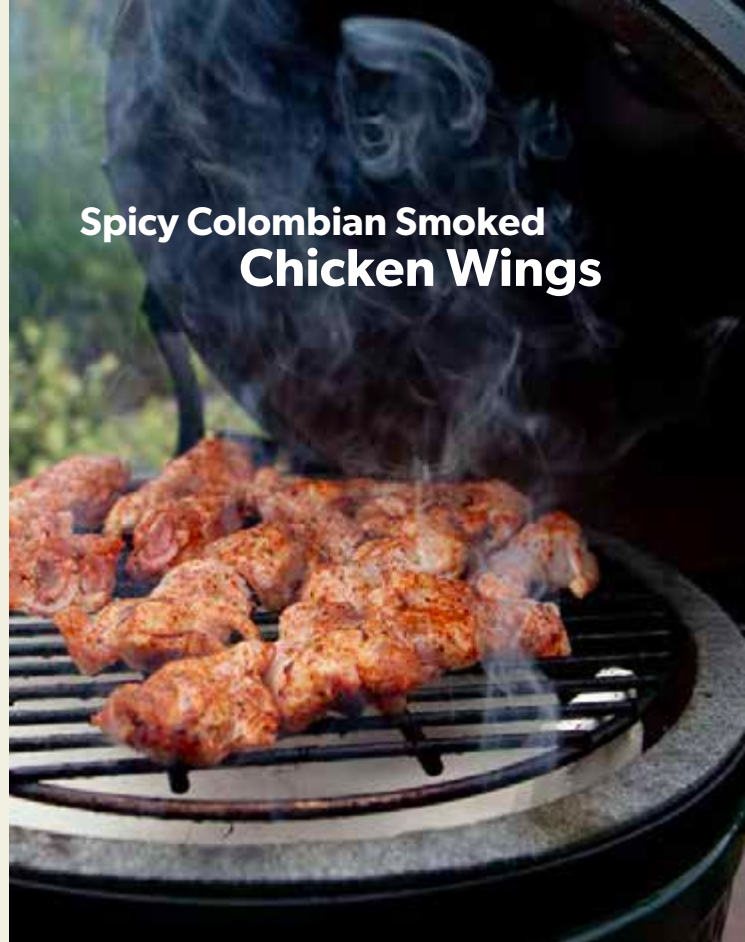
That friend offered to "sneak" a couple of EGGs into a container, including one for himself and another for Castaño. And, that fellow live-fire lover just happened to be Dan Gertsacov, who is now the president of Big Green Egg. "It's a small world when it comes to the Big Green Egg," says Gertsacov, who has visited 24 countries and has immersed himself in 40 cuisines from around the world.

"It's a party when we cook on the EGG!" says Castaño. "I love cooking on the Big Green Egg and sharing my passion for it with others," he continues. "I enjoy its ease of use and that you don't have to be a professional chef to get great results."

Whether it's an intimate affair at home or cooking for a crowd, Castaño often includes his Spicy Colombian Smoked Chicken Wings on the menu. "I'm a big fan of smoking and cooking over an open fire, and the EGG allows me to play with the indirect and direct heat in order to achieve culinary excellence with these chicken wings and many of my other dishes, like St. Louis cut pork ribs and papas criollas, which are small and creamy Colombian potatoes."

Using traditional Latin American ingredients (like dried guasca leaves and ground panela, which have easy substitutes of oregano and dark brown sugar, respectively), Castaño dry brines his wings for 12 hours, ensuring extra crispy texture. He then starts his wings with indirect smoking using the convEGGtor, followed by direct cooking until they're charred and crispy. Along with the ease of using the EGG, Castaño says, "Everything starts with the charcoal, and I swear by Big Green Egg's lump charcoal."

"These wings are always a huge hit at my house and they're easy to replicate in any home," says Chef Castaño. Now, that's EGGcellent home cookin' in Colombia and beyond!



Spicy Colombian Smoked Chicken Wings

Ingredients

3 lbs (1.3 kg) chicken wings (about 36)
½ tbsp (8 g) dried guasca leaves or oregano
½ tbsp (8 g) ground coriander
½ tbsp (8 g) chili powder
½ tbsp (8 g) coarse sea salt
¼ tbsp (4 g) ground panela or dark brown sugar
¼ tbsp (4 g) ground black pepper
¼ tbsp (4 g) ground cumin
¼ tbsp (4g) dried garlic
½ tsp (8 g) cayenne pepper
1 cup wood chips of your choice

Set EGG for smoking with convEGGtor at 225°F/107°C.
Add a few wood chips of your choice throughout the cook.

Method

Soak wood chips in water or liquid of your choice. Mix all dry ingredients to make a rub. Season to taste.

Separate wings to winglets and drumettes. Pat dry wings. Sprinkle rub liberally over wings and set on a refrigerated wire rack for 12 hours. Place wings over indirect heat.

Smoke for 2 to 2½ hours, maintaining a constant smoke for at least 1½ hours. Bring the internal temperature of the wings to 160°F/71°C. Remove convEGGtor and open dampers to bring temperature up to 450°F/232°C. Grill wings over direct flame, until charred and crispy. Serve hot.



British Columbia, Canada

Great Food, Anytime, Anywhere.

Chef Dez is so dedicated to the Big Green Egg, he got a tattoo to prove it!



Chef Dez loves to get outdoors and cook on his MiniMax. Shot on location at Porteau Cove Park just north of Vancouver.

Gordon Desormeaux knew his calling was in the kitchen next to his mom in British Columbia, Canada, instead of playing sports with other kids. At 13, he cooked his first gourmet meal, duck à l'orange, and it later propelled him on a path to be a culinary leader.

He earned Canada's coveted Red Seal Chef designation after giving up a corporate career. The program sets national standards to ensure chefs have the same level of training and certification. He has since created his "Chef Dez" brand for bi-weekly newspaper columns, television shows, private cooking lessons, and on YouTube. He's also authored numerous cookbooks, but his cooking and grilling skyrocketed after he bought an EGG. The difference between lump charcoal and propane stunned him.

"I fell in love with it," Chef Dez, 56, said. "It transformed my cooking. Once you make the switch, you'll never go back." He loved the EGG so much that he spent nine years working for Big Green Egg Canada to help attract more Canadians to low-and-slow smoking, hot-and-fast cooking, and baking on the EGG. "It's one cooker that does everything. You buy it for the long game," he said.



Another hook came during Chef Dez's first trip to Big Green Egg headquarters in Atlanta, Georgia. During his visit, he and other reps visited a local tattoo shop. He was the only one who walked out with an EGG branded on his forearm. "What better way to prove you love an EGG?"

He's proud to be an EGGhead and has helped spread brand recognition to countless retailers across Canada. He touted the rich flavors of wonderful meats, like brisket, steaks, burgers, and fatty pork coming off an EGG. "Grill, roast, smoke or bake," he said, "the Big Green Egg performs every time."

His backyard is nestled in Mission in Canada's Frontier Valley. It's a place where smoke rises when Chef Dez and Noah, his 18-year-old son, fire up their EGG. Chef Dez gifted his Medium EGG to Noah after purchasing an XL EGG. Noah quickly mastered how to control the air flow to regulate the temperature. He often cooks steaks and burgers for his friends. "He's been cooking on it since he was 11," said Chef Dez. The duo has not had any cookoffs or competitions, but that day could come very soon.

Chef Dez's favorite foods to cook come from his love of Mediterranean cuisine, Greek, and Italian. But he also loves traditional southern and Tex-Mex, especially smoked nachos from his EGG. As a lover of Elvis Presley, Graceland and ghosts, Chef Dez, offers simple cooking advice, "Food is life. Why not consciously make efforts to broaden your culinary adventures on the EGG?"

Maple and Bourbon Beef Short Ribs



Ingredients

- 6 large beef simmering short ribs (approx. 3 pounds total)
- ½ cup (125 ml) maple syrup
- ½ cup (125 ml) bourbon whiskey
- ¼ cup (60 ml) dark brown sugar
- 2 tablespoons (30 ml) prepared seed mustard or your favorite mustard
- 4 tablespoons (60 ml) smoked paprika
- 2 tablespoons (30 ml) garlic powder
- 4 teaspoons (20 ml) salt
- 2 teaspoons (10 ml) ground black pepper
- 2 teaspoons (10 ml) dried thyme
- ½ teaspoon (2 ml) ground cayenne pepper

Set EGG for indirect cooking at 225°F/107°C. For a kiss of smoky flavor, add a few chips of your choice.

Method

Mix together the paprika, garlic powder, salt, pepper, thyme, and cayenne. Liberally coat the ribs with the rub. Place the ribs on the EGG and close the dome. Cook for 6 hours, or until the internal temperature of the ribs reach a minimum of 195°F/91°C.

Remove the ribs from the EGG and place them in a small cooler to rest for at least 1 hour. This process will continue to slowly raise the temperature of the ribs and make them more tender. The smaller the cooler the better so they are packed in tight.

Combine the maple syrup, bourbon, brown sugar, and mustard in a small pot and place on the EGG. Bring to a boil over medium heat and cook for a few minutes stirring to prevent burning and boiling over. Remove from the EGG and let cool to room temperature.

Plate the ribs and drizzle the reduced maple and bourbon sauce over them. Serve immediately.



The Live-Fire Grill Master



"Having the Big Green Egg in Mexico has been a phenomenon. I love blending Mexican flavors and techniques while cooking on the EGG. All of my friends have one...or want one."

~ Alejandro Gutiérrez

When I first met Alejandro Gutiérrez at EGGtoberfest 2023, we were instantly united by our love of cooking with live fire on an EGG. It was early in the morning and there was a chill in the early-October air, but there were already dozens of excited EGGheads and their fired-up EGG's producing that savory EGG lump charcoal smell and smoke we'd both come to love.

Gutiérrez is the passionate president and founder of the Sociedad Mexicana de Parrilleros ("SMP" for short and translated as "Mexican Grilling Society"). We met near the end of his Grill World Tour 2023, which started with several events at the Culinary Institute of America's San Antonio campus and included stops in Houston, Memphis, Mexico, Guatemala, Spain, and beyond.

SMP is perhaps best-known for organizing and producing Grill Master, the largest live fire championship and workshop in Latin America. Gutiérrez said the 2023 event featured 115 competing teams, with 30,000-plus adults and more than 4,000 kids in attendance. It's been held in Monterrey, Mexico since 2012, which is where SMP is based, and also where all EGGs are manufactured. Along with Grill Master, Gutiérrez and his team also host an average of 150 varied "workshops" each month for groups ranging from five to over ten thousand. Held in many Mexican cities across the United States and beyond, these popular events are all centered around live fire cooking.

SMP is an authorized dealer of Big Green Egg, and they also feature about 250 products under their brand, including rubs and seasonings, smoked salts, cutting boards, grill accessories, and everything else required for a great live cooking experience. Gutiérrez has also published a dozen gastronomic books, including the award-winning *El Fuego Nos Une* (Fire Unites Us), which is now in its fifth edition.

"Every time you cook on live fire, it's different," Gutiérrez says. "What I love about cooking on the EGG is its versatility. I once cooked with my team for 20 hours straight in Mexico City using one batch of Big Green Egg charcoal, taking the temperature up and down for shrimp, lobster, pork belly, steak, quesadillas, salsas, and even dessert. It's so versatile."

As I continued chatting with Gutiérrez before he joined his award-winning Mexico BBQ Team at EGGtoberfest, it was obvious he was passionate about the EGG. He said he'd always wanted an EGG and that then-girlfriend (and now wife), Gabby, surprised him with an XL EGG for his 21st birthday. He's been preaching the EGG gospel ever since and walks and talks like an evangelizing gaucho straight from the pampas with whom you want to cook...and eat with.



"Taco Juan" Smoked Pork Belly Tacos

Recipe by Juan Garza, CEO, Sociedad Mexicana de Parrilleros, SMP

Ingredients

3-4 lbs (1.3-1.8 kg) whole pork belly
6-8 corn tortillas
Big Green Egg rub of your choice
1 can of Coca-Cola
Big Green Applewood smoking chips

Salsa Verde

6 green tomatoes
4 serrano chiles
3 avocados
½ onion chopped
1 habanero chile
4 tbs (3 g) fresh chopped cilantro
smoked sea salt of your choice

Pickled Onions

2 red onions
½ -1 cup (50-100 g) fresh chopped parsley
1 cup (250 ml) apple cider vinegar
8 limes
Pepper

Set EGG with convEGGtor for indirect cooking to 350°F/176°C.
Add a small amount of Big Green Egg applewood smoking chips to the coals.

Method

Dry the pork belly with paper towels. Make crosshatch cuts in the layer of fat on the pork belly. Season the pork belly liberally with your favorite Big Green Egg rub. Place the pork belly in a Big Green Egg non-stick roasting pan and marinate it with the Coca-Cola overnight.

Place the roasting pan with the pork belly in the Big Green Egg for 2-3 hours at a 350°F/176°C. Smoke until internal temperature reaches 170°F/77°C. Remove and let rest.



Salsa Verde: Cut the green tomatoes and serrano chiles into small pieces. Place the green tomatoes, serrano chiles, and one avocado in a molcajete (mortar and pestle) and season with smoked salt and grind, or use a blender to combine. Cut the other two avocados into small squares, finely chop the onion, cilantro, and habanero chile. Combine all ingredients into the sauce and mix.

Pickled Onions: Cut the red onions into strips, place them in a bowl and cover with apple cider vinegar and lime juice. Season with smoked sea salt or regular salt, pepper, and chopped parsley. Marinate for 1 hour in the refrigerator.

Build the Taco: Slice the pork belly in to strips. Add the salsa verde to the corn tortilla, place sliced pork belly on top and garnish with pickled onions, a drizzle of the salsa verde and fresh parsley.



For the Love of Fire and Smoke



Yia Vang was born in a Thai refugee camp and emigrated to the United States with his family before he was five years old. He grew up in Wisconsin among family and a community of Hmong people who emphasized the importance of cooking over the fire. The Hmong are a nomadic people from Southeast Asia, whose history reveals itself in their cuisine and cooking with fire. It is those spicy, smoky, mouth-watering flavors that make Yia's food so memorable.

Top right: Chef Vang's Grilled Cabbage with Sweet and Sour Maple Syrup



“For most kids in Wisconsin, a pivotal moment comes when they go hunting with their dad and kill their first deer, or maybe when they’re fishing and they catch their first bass. But for me, the moment was standing around the fire with my dad and my uncles. My dad handed me the tongs. And he told me to watch a section of the grill.” Yia Vang said, recounting the memory of his first responsibilities behind the grill. “I was listening carefully to the elders around me, the people who came before me. This is such a part of what it is to be Hmong,” he said. “The way we know who we are is passed down from generation to generation.”

Vang, who is Hmong, was born in a Thai refugee camp and emigrated to the United States with his family before he was five years old. He grew up in Wisconsin among a family and a community of Hmong people who emphasized the importance of cooking over the fire. Today, Vang is an award-winning chef and owner of two restaurants in Minneapolis.

Hmong people are a nomadic ethnic group from Southeast Asia, a people known for their resilience and adaptability living off the land. After the Vietnam war, many Hmong left Southeast Asia and came to the United States, primarily settling in Minnesota, Wisconsin, and California. Today, with over 94,000 Hmong people, Minnesota is home to the largest population of Hmong outside of Southeast Asia. “If you want to know our people, you’ve got to know our food,” said Vang.

Hmong cuisine centers on the inclusion of four elements – protein, vegetables, rice, and “kua txob,” a hot pepper sauce. (Kua Txob is pronounced “kuwah-tsaw” and translates to “pepper sauce”.) Each household has their own version of a kua txob, adjusting with certain aromatics and ingredients for the right combination of spice and flavor. At Vang’s restaurant, Union Hmong Kitchen, the star dish is one that combines these four elements, the “Zoo Siab” meal (Zoo Siab is pronounced “Zhong Shee-ah” and means “Happy” in Hmong). Diners choose their own protein and a vegetable side. Sauces like chili oil and Vang’s own kua txob are paired with each protein and each meal is served with a heaping of purple sticky rice.

Encouraging diners to make “the perfect bite,” Vang suggested having a combination of all of the above. The rice is there to mellow out the bright and fragrant sauce, he said,



and the sauces add depth to the fat and protein. Traditionally, Hmong food is eaten by hand without utensils and the food is served communally for all at the table to share.

On a recent trip to Laos, Vang visited the villages and towns where his parents grew up and shared in many of those communal meals with local families. “Going back to the mountains of Laos and going into these Hmong households, the cooking there is still always done around the fire,” he said. “There aren’t many seasonings and spices in those areas,” Vang said. “But there’s the flavor of smoke. It’s so versatile.” Charred vegetables and aromatic herbs add a smoky flavor to many sauces while fish and rice are often wrapped in banana leaves before going on the fire, allowing for a more subtle smoke flavor.

“I’ve worked in kitchens with big, fancy technology and complicated and expensive machinery, but nothing tests your character and integrity and ingenuity as much as cooking over fire does.” Cooking over fire requires intuition, he said, and it requires attention and patience.

“It’s not all about the food,” Vang said. “People want to gather around a live fire, keep warm, to eat food, to tell stories.” “Lighting up the EGG naturally invites guests to come over and share in the activity with you,” he said. “Even when you’re just driving around you smell that smoke, you’re like ‘Oh someone’s grilling somewhere!’ There’s nothing better.”

“When it comes to the EGG, I love the durability of it,” Vang said. “You know, a father can buy it and there’s this guarantee that it’ll stand the test of time, and he can pass that down to his children.” Today, Vang credits his parents and their legacy for his success at his restaurants. While the recipes come from home, and Hmong culture, he says the technique and dedication to fire cooking comes from his father. “I got started cooking with my dad. I learned how to grill and how to be patient,” said Vang. “I learned all of that from my father around the pit fire in the backyard. When other dads were teaching their kids to ride a bike or throw a football, my dad was teaching me how to cook over the fire. I surprised my dad with a MiniMax this year for Father’s Day...it was the best day ever!”



Sticky Pork Ribs with Tamari BBQ Sauce

Simple, fiery, earthy, and fresh, Hmong food is a balance between spice and heat, usually from a hot sauce, rice, fresh vegetables, and richness from proteins such as pork or poultry.

Ingredients

1 whole rack of pork spare ribs
2 tbsp (30 g) salt
2 tbsp (30 g) pepper

BBQ Sauce

½ cup (120 ml) tamari
½ cup (120 ml) honey
5 cloves garlic
3 tbsp (35 g) chopped ginger
2 whole serano chilies
Fried shallots - available in grocery stores

Method

Set the EGG for indirect with convEGGtor to 300°F/148°C.

Put all ingredients for the BBQ sauce in a blender and blend. Lay out the ribs and sprinkle with salt and pepper. Grill ribs indirectly for 45 minutes brushing frequently with sauce.

Remove ribs from the EGG, take the convEGGtor out and place ribs back on grate. Sear on high heat to create a luscious, crispy crust. Remove from heat and let rest for a few minutes to cool. Slice ribs and drizzle with sauce. Garnish with fried shallots, mint, and sliced red peppers.



See you by the SMOKE!

Our philosophy is fellowship. We love bringing our family and friends together around the EGG.

Felicia Jordan and her sister, India, grew up around cooking with live fire. “We come from a long line South Georgia cooks and pitmasters with homegrown recipes,” says Felicia. The Atlanta residents have a whole new focus on grilling since they began cooking on a Big Green Egg. “We have a family friend who has cooked on the EGG for twenty years, and my dad pushed us in that direction. So I got my first EGG in 2021.”

My dad usually had two or three grills going in the backyard,” she laughs. Their family time together around the grill took on a new meaning six years ago when their oldest brother passed away from Crohn’s disease. During the pandemic, that time together with family was more important than ever.

“As a close-knit family, we were determined to take our family’s famous recipes and recreate them on the EGG,” Felicia says. That determination helped birth their delicious smoked oxtails and cheesy smoked gouda grits. “I promise you; they are life-changing!” They also love making smoked seafood queso and pairing it with their smoky margaritas. “We do a lot of Southern cooking, but we also love Mediterranean and Mexican food.”

While Felicia knew the EGG drew her family together to try different recipes, it wasn’t until she went to EGGtoberfest that she realized thousands of others had that same love. “The EGGhead community honestly changed my life. I have met some



At the 2022 EGGtoberfest, “Black Girls Grilling” cooked two hundred pounds of oxtails and smoked gouda grits. In a field of over 250 cooks, they came in first place for the People’s Choice Award.

two hundred pounds of oxtails and smoked gouda grits. In a field of over 250 cooks, they came in first place for the People’s Choice Awards. “I knew the oxtails would be a hit,” says Felicia. At this year’s event they featured “Not Your Mother’s Butter Smoked Pound Cake.” “Everyone loved it!” says India. “A lot of sharing takes place at EGGtoberfest.” They tell everyone they see there to “Catch me by the smoke!” “We truly want people to feel the love in each bite.”

of the most amazing chefs and amateur cooks who have now become friends. We all have one major thing in common – our love and passion cooking on our EGGs.”

The EGG draws people together because of its endless cooking options. “I love sharing recipes with other cooks. Our philosophy is fellowship. We love bringing our family and friends together around the table. That’s how “Black Girls Grilling” started. Our foundation was built on love and fellowship.”

While Felicia and India both have full-time professional careers, the sisters love to cook and entertain for friends and family. “Our father is a local farmer, so he usually provides many of our vegetables. We also shop from other locally-owned stores and farmer’s markets.”

“We cook everything on the EGG,” says India. “Grilling and smoking require patience. I tell newcomers, especially women, to start out cooking their favorite soups and stews. Just remember to have patience and trust yourself.”

At the 2022 EGGtoberfest, they cooked

Roasted Oxtails

with Smoked Gouda Grits



Ingredients

2-3 pounds (1-1.3 kg) fresh oxtails
2-3 cups (0.5-1 L) broth, chicken or beef
Big Green Egg SPG seasoning
1 tbsp (15 ml) olive oil
1 tbsp (15 ml) minced garlic
½ cup (100 g) chopped onion
2 red or green peppers of your choice, sliced
3 whole bay leaves

Method

Set EGG for indirect smoking at 300°F/148°C with your favorite Big Green Egg chunks.

Clean and trim oxtails. Season liberally with Big Green Egg SPG seasoning and place in a Big Green Egg Cast Iron Dutch Oven. Smoke on the EGG for 1 hour. Add broth, chopped onions, garlic, peppers and bay leaves. Cook until tender, about 2 ½ – 3 hours adding more broth if needed to stay moist.

For the Grits

2 ½ cups (625 ml) chicken broth
1 ½ cups (375 ml) milk or half and half
Salt, to taste
Black pepper, to taste
2 cups (550 g) uncooked white grits
¾ cup (75 g) shredded smoked gouda cheese
Butter, to taste
Fresh herbs to garnish

Method

Bring broth, milk, and seasoning to boil. Stir in grits. Reduce heat and simmer stirring until smooth. Add cheese and butter. Stir until melted and the consistency is to your liking. Plate with oxtails and garnish with fresh herbs of your choice.

Follow "Black Girls Grilling" on Instagram @blackgirlsgriiling.



The Big Green Egg is renowned 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 cooking equipment.

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

Select Culinary Partners From Around the World

Jonnie Boer, De Librije
Zwolle, The Netherlands

Tom Booton, The Grill
The Dorchester, London, UK

Alejandro Gutiérrez,
Sociedad Mexicana de Parrilleros
Mexico

Chef José Pizarro, The Swan Inn
Esher, England

Chef Dez
British Columbia, Canada

Chef Mimmo Alboumeh, Botica
Atlanta, Georgia

Chef Daniel Castaño, Grupo Gordo
Bogotá, Colombia

Chef Tom Kerridge, The Hand & Flowers
Marlow, England

Sarah Puzo, The Benelux Pasta Academy
Amsterdam, Netherlands

Tohru Nakamura, Tohru in der Schreiberei
Munich, Germany

Matt Bolus, 404 Kitchen
Nashville, Tennessee



Scan here to learn more
about our Culinary Partners.



FIERY FLAVOR in a Land Down Under



Few things ignite the spirit of camaraderie quite like an Australian BBQ. It's primal, timeless and a ritual that's connected so deeply with the Australian 'living off the land' way of life.

Of course, anytime is the perfect time to use an EGG, but more chefs are finding that they make a great centerpiece for a special occasion dinner to showcase the best of an area's bounty.

Such was the case at a dinner in Victoria, Australia where Daemon Holmes, Squires Winery, and Big Green Egg's Australian distribution team collaborated on a memorable feast where the intertwining of grilled meat and great wine took center stage.

For the evening, Holmes fired up four EGGs to create a three-course menu enjoyed by more than 60 guests. Each course was a tribute to the best of what was available locally and how the EGG could elevate those flavors. The first course featured a variety of appetizers, headlined by Buffalo Chicken Riblets and Smoked Pork Belly Burnt Ends. The next course featured locally-raised meat including brisket, pork shoulder, lamb, corn, and smoked vegetables all perfected with the EGG. A lemon tart brûlée wrapped things up.

"Living in northeast Victoria, we have such a wide variety of local produce and amazing suppliers," Holmes says. Squires Winery paired a range of reds to stand up to the bold, charred flavors of everything on the table. While it's not uncommon to bring lighter wines to an EGG-powered meal, this particular dinner called for flavorful Australian wines well-suited to pair with the wood-fired feast.

"The EGG produces an incredible flavor and is consistently excellent at holding precise temperatures where I need it to grill, smoke, and use other methods needed to complete a feast this large," says Holmes. "The EGG creates an atmosphere and excitement when people see it in use," he says. Three different sizes of the EGGs were used for this dinner including the medium, large, and XL. Having this many EGGs on hand meant he could experiment with a range of cooking methods, temperatures, and styles to achieve a special end result.

Most of the food was served family-style, because the EGG brings people together, with memories made over a great meal. "The temperature control is the best I've used in regard to a charcoal cooker; Having this is a massive advantage for anyone cooking with live fire," he says.





Smoked Lamb Ribs

Ingredients

2 racks Lamb Ribs
 2 tbsp (30 ml) olive oil for the binder
 Big Green Egg seasoning of your choice – we used Citrus and Herb
 Red Pepper flakes, optional, season to taste
 Zest - optional
 1 cup (30 ml) Big Green Egg BBQ sauce of your choice
 1/3 cup (70 ml) apricot preserves
 3 1/2 tbs (50 ml) apple juice

Method

Prepare Big Green Egg for indirect cooking at 225°F/107°C using two chunks of Big Green Egg cherry wood for a light, smoky flavor.

Remove layer of sinew from the lamb rib bones and score fat on top of ribs with a sharp knife. Rub olive oil to both sides of ribs. Sprinkle dry rub in both sides of the ribs.

Place ribs meat side up on EGG. Cook for 45 minutes and flip ribs meat side down. Continue smoking for another 45 minutes then flip back to meat side up. After 2 hours total smoke time, wrap ribs in a single layer of aluminum foil and place back on the cooking grate for one hour to tenderize.

Combine BBQ sauce, apricot preserves, and apple juice in a small pot over medium heat. Stir until slightly simmer, do not boil.

Remove ribs from aluminum foil and brush BBQ glaze over meat. Return ribs to EGG for 15 minutes. Cut into single bone portions and serve with additional glaze for dipping.

LET'S CONNECT!



The Big Green Egg Newsletter: Subscribe today for our weekly newsletter featuring delicious recipes, tips and techniques, special events, promotions and much more.



The Big Green Egg YouTube: Subscribe today to learn more about cooking with live-fire from professional chefs, EGGheads, pitmasters, and Team Green members.



Join the Exclusive EGGhead Panel: The EGGhead Panel is a select group of EGGheads from around the world who generously volunteer to provide valuable feedback. In return, they gain exclusive access to early ideas and innovations. Join us in shaping the future of the EGG for the next 50 years.

Why Buy an Egg?

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



Lasts a Lifetime

Each EGG comes with a free Best-In-Class Lifetime Warranty. It's all about uncompromising quality and a lifetime of enjoyment and performance.

Seven Sizes to Fit any Lifestyle

The Big Green Egg is available in seven convenient sizes and, with the addition of a Nest, Table, or Custom Island can be configured in many different packages — designed by you to meet your specific needs. Many dealers also offer their own suggested packages that include all of the most popular configurations. For pricing on specific EGG packages and EGGcessories, please contact or visit any Authorized Big Green Egg Dealer.

Wide Range of EGGcessories

With hundreds of EGGcessories designed exclusively for the EGG, the culinary possibilities are endless.

Quick and Easy to Start

The EGG reaches cooking temperature and is ready to use in minutes. Lighting the charcoal is simple with our natural SpeediLight starters or an EGGniter — you'll never use 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 with a high quality temperature gauge that provides precise readings to 750°F/400°C.



Ready to Use Any Time of Year

While other grills and smokers get packed away for the winter, the thermal efficiency of the EGG allows you to cook in any weather. It is a true all-season cooker, with no parts to rust and no power cords to mess with.

Easy Clean Up

The Big Green Egg features a Made in the USA, easy-to-clean stainless steel cooking grid, and the distinctive green exterior has a lifetime glaze that maintains its good looks and easily wipes clean. Inside, residual heat burns away any build-up.

Patented Technology

The Big Green Egg's patented components and state-of-the-art ceramic technology provides unrivaled thermal properties and unequalled cooking performance. The materials used in your EGG have performed flawlessly in extreme conditions for decades, and many EGGs are passed down to the next generation.

Only Available Through Authorized Dealers

When you purchase an 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 Big Green Egg Dealer can provide. Throughout the world, Big Green Egg Authorized Dealers are local, independent business owners who are trained EGGsperts, ready to assist you 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 online retailers or chain stores.

Add beauty, functionality, and value to your outdoor living space by investing in a Big Green Egg. With seven sizes to choose from, there is an EGG for every occasion.



Welcome to the Big Green Egg Family!

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.

- 2XL** The unrivaled 2XL EGG can easily handle a family reunion, large groups, catering and commercial needs. Grid Diameter: 29 in (74 cm) | **120939**
 - XL** The XLarge EGG provides an expansive 2 foot cooking area. You can efficiently prepare several meals over the coals at once. Grid Diameter: 24 in (61 cm) | **117649**
 - L** The Large EGG is the most popular size and easily handles the cooking needs of most families and gatherings of friends. The Large accommodates a full range of EGGcessories including the new rotisserie. Grid Diameter: 18.25 in (46 cm) | **117632**
 - M** The Medium EGG is perfectly sized for smaller families and couples. Grid Diameter: 15 in (38 cm) | **117625**
 - S** The Small EGG is an easy fit for smaller patios and balconies, and is often used along with the larger EGGs 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. Grid Diameter: 13 in (33 cm) | **117601**
 - MX** A popular backyard staple, the MiniMax EGG is designed with the height of a Mini yet all of the volume capabilities of a Small. The MiniMax EGG comes with an easy-to-grip Carrier, so it's the portable solution as a traveling EGG for motorhomes, tailgating or camping. Grid Diameter: 13 in (33 cm) | **119650**
 - MN** A Mini EGG is your go-to grill for picnics. It's a popular size for grilling on smaller balconies, so leave those propane canisters at home and enjoy your favorite live fire meal on the Mini. Grid Diameter: 10 in (25 cm) | **117618**



**Shop online for
free home delivery**



Learn more about how
the EGG is made



From appetizers and 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 lifestyle!

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.



Modular Nest® System

Build your custom 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, Cabinets, and a variety of beautiful and functional inserts.



NEW!

► Corner Modular Nest

The newest addition to the Modular Nest System, the Corner Modular Nest is ideal for the outdoor kitchen where a 90° angle is required. The Corner Nest integrates seamlessly with the rest of the BGE Modular system.

128782 XL

128775 L



*XLarge Corner Modular Nest with
Expansion Frame and Cabinet
(For more information see page 44)*



*Large Corner
Modular Nest*



SCAN HERE TO
LEARN MORE
ABOUT THE
MODULAR NEST



▼ **Modular Nests** include one EGG Frame, stainless steel grid insert and tool hooks. Levelers included, optional casters available.

121837 2XL 120212 L
120229 XL 122193 M



Four levelers are included with all Modular Nest Frames and Expansion Frames. Legs also accept optional 4 inch casters (Item: 120410)

▼ **Watertight Expansion Cabinet**

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



Large Modular Nest with Expansion Cabinet and Acacia Wood Insert



All Modular Nest Frames feature an attractive engraved logo plate



▲ **BBQ Tool Hooks**

All Modular Nests come with hooks and extra ones 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. Sold Separately. | **120281**



► **Expansion Frame**

Add a combination of beautiful inserts to customize your outdoor cooking area. Includes one Connector Pack to secure the Expansion Frame to the Modular Nest. | **120236**



NEW!

▲ **Modular EGG Mate**

The Modular Nest Mate is a solid acacia wood side shelf designed to easily attach to Modular Nests and Frames. The Nest Mate hangs vertically when not in use and folds up to extend the nest's work surface by a generous 16" x 25" area. | **128799**



Modular connector pack is used to connect multiple EGG Frames. Each Expansion Frame includes one connector pack.



Mix and match our durable inserts to design the outdoor kitchen of your dreams.



◀ **Distressed Acacia Wood Insert**

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**

◀ **Acacia Wood Insert**

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

◀ **Stainless Steel Solid Insert**

Made of 304 stainless steel - ideal for heavy use, commercial environments, or outdoors. | **127365**

◀ **Stainless Steel Grid Insert**

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

▼ **Modular Nest 3-Piece Accessory Kit**

Make the most of your Modular Nest setup. The Utility Tray works as an ash pan or a tool tray; the Towel Holder holds cloth or paper towels. The Storage Rack keeps tools, sauces, or drinks conveniently near the EGG. Powder-coated steel. | **126948**



Custom Tables

Outdoor entertaining reimagined!

► Acacia Hardwood Tables

Made from exotic woods grown in ecologically sustainable forests, these high quality solid Acacia Tables offer ample working and serving area.

118264 XL

118257 L



◀ BBQ Tool Hooks

Solid stainless steel hooks can be added to any side of the Acacia Tables.

120281

▼ Metal Table Nest

Optional: Provides air flow beneath the EGG. (Please note: This product is not designed for free-standing applications unless the EGG is housed within a Table, Island, or built-in surround.)



115638 2XL **113214 L**
113238 XL **113221 M**

► **Modern Farmhouse Style Tables** are designed and custom-built for the Big Green Egg, and incorporate design elements that are contemporary, yet comfortable – and look at home in any outdoor space. The modern farmhouse style is the perfect blend of a traditional country-home look with a more minimalist contemporary design.



53 in / 135 cm

127716 XL

127709 L



See safety tips at
BigGreenEgg.com.
Do not place EGG
directly on wood or
combustible surface!



72 in / 183 cm

127730 XL

127723 L

◀ **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.

302083 XL
301086 L
302076 M



Nests, EGG Mates, and Handlers

◀ 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.

121011 2XL **120175 L**
121158 XL **122285 M**

◀ **Nest Utility Racks** offer a convenient storage solution for convEGGtors, cooking grids, and baking stones for EGGs in Nests or intEGGrated Nest+Handlers. The two slot-design is made from stainless steel for all weather use. | **122704**

► **Nests® and Carriers** 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.

301079 XL **301062 S**
301000 L **116451 MN (Carrier)**
302007 M



XLarge Nest



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

▲ The **Portable Nest for a 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**

► **Folding Acacia Wood 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.

21 in x 15 in **17.5 x 11 in**
(53 x 38 cm) **(44 x 28 cm)**
121141 2XL **120694 XL**
121134 XL **120687 L**
121127 L **120670 M**
120663 S



► **Acacia Wood Removable Mates for MiniMax EGG** hook onto the carrier to provide extra cooking space when using a MiniMax in a Portable Nest. The MiniMax Mates can be removed when not in use. 13.5 in x 11 in (34 cm x 28 cm). | **121844**



Taste the Difference!

Our natural lump charcoal creates a signature live-fire flavor to foods that is recognized by chefs, pitmasters, and home cooks around the world. It is made from 100% hardwood and contains no by-products, petroleum additives, or chemical fillers.



▲ **Oak and Hickory** is moderate in profile and adds a delicious live-fire flavor to foods. 17.6 lb (8 kg) | **127884**

Canadian Maple has a mild, sweeter wood flavor, similar to oak. 17.6 lb (8 kg) | **126993**

Natural Hardwood adds a mild, oaky flavor to foods. 17.5 lb (7.93 kg) | **127013**

CHARCOAL FLAVOR GUIDE

Pair charcoal with smoking chips and chunks for flavor variations.

MILD

◀ CANADIAN MAPLE

◀ NATURAL HARDWOOD

MODERATE

◀ OAK AND HICKORY

STRONG

◀ MESQUITE WOOD

Note: Use Mesquite wood in small amounts. It burns hot and fast producing intense smoke that can be very strong, with a bitter, earthy flavor.



▲ 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, batteries included. | **120915**



▲ EGGniter® Electric Charcoal Starter

Ignite lump charcoal in just minutes using only super-heated air. Three power settings (Off/Hot/Fan). 120V/1500W. | **117540**



◀ Quick Lighting Electric Charcoal Starter

This handy device will have you cooking in minutes. 120V/600W | **101013**



▲ Weather-Proof Charcoal Storage Bag

Made from durable heavy-duty polyester, this all-weather bag can protect up to 20 pounds of charcoal from moisture and the elements. It features a roll-top closure for easy access and an oversized water-resistant pocket for charcoal starters, matches, or lighters. | **128201**



▲ 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 thick wooden matches strike on box to light the SpeediLight Charcoal Starters. | **120861**



Smoking Woods and Planks

▲ Gourmet Grilling Planks

Plank cooking is a culinary method which originated with Native Americans and has evolved into a popular cooking technique that adds 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 | 116307
Northwest Alder | 116291

▼ Smoking Wood Chips and Chunks

Each type of wood will impart a different flavor to meats or other foods.

Cherry adds a mild and slightly fruity flavoring. | **113979 (Chips)**

Apple provides a natural sweetness. | **113962 (Chips) 114617 (Chunks)**

Hickory enhances any red meat such as brisket or pork shoulder. | **113986 (Chips) 114624 (Chunks)**

Oak wood is assertive but pleasant with a smooth mellow smoke, and is great for all types of meats. | **127372 (Chips) 127389 (Chunks)**

Pecan adds a rich, mellow flavor. | **113993 (Chips)**

Mesquite is very strong so use sparingly with our charcoal. | **114631 (Chunks)**

Whiskey Barrel Chips are a good choice for flavoring steak, veal, pork and poultry. | **131331 (Chips)**

NEW!

FLAVOR CHART

A GUIDE TO SMOKING WOODS

WOOD	FLAVOR	BEEF	PORK	POULTRY	LAMB	SEAFOOD	BAKING	VEGGIES
APPLE	Mild, fruity, and sweet	●	●	●	●	●	●	●
CHERRY	Mild, sweet, tangy and fruity	●	●	●	●	●		
HICKORY	Strong, bacon-like, and burns hot	●	●	●	●		●	
MAPLE	Mild, sweet and leaves a dark bark	●	●	●		●		●
MESQUITE	Very strong and earthy, use sparingly	●		●				
OAK	Medium, very popular	●	●	●	●			
PECAN	Stronger, classic barbecue flavor	●	●	●				
WHISKEY BARREL	Medium, sweet and smoky	●	●	●				

The flavor chart is a broad guide. Experiment with the smoking woods to your specific taste.





Margherita Pizza

Ingredients

Ready made pizza crust

All-purpose flour for dusting the pizza peel

Pizza Sauce

1 cup (250 ml) pureed or crushed canned San Marzano tomatoes or canned Italian plum tomatoes
2-3 fresh garlic cloves grated or crushed
1 teaspoon (5 ml) extra virgin olive oil plus more for drizzling
2-3 large pinches of kosher salt to taste
Freshly ground black pepper to taste

Toppings

3 tablespoons (37 g) finely grated parmigiano-reggiano cheese plus more for serving
7 ounces (200 g) fresh mozzarella cheese, not packed in water, cut into ½-inch rounds
Fresh sliced tomatoes
10-12 fresh basil leaves plus more for garnishing
Dried red pepper flakes optional

Set EGG with Pizza wedge and baking stone for direct cooking to 550°F (285°C).

In a small bowl, stir together the pureed tomatoes, minced garlic, extra virgin olive oil, pepper, and salt. Dust the pizza peel with a tablespoon of all-purpose flour. Add premade pizza dough. Drizzle or brush the dough lightly with olive oil. Using a large spoon, add ½ cup of the tomato sauce onto the pizza dough, leaving a ½-inch or ¾-inch border on all sides and spread evenly. Sprinkle a tablespoon of parmigiano-reggiano cheese onto the pizza sauce. Add half of the mozzarella, distributing it evenly over the entire pizza. Add sliced tomato. Tear basil leaves, and sprinkle over the pizza. Gently slide the pizza from the peel onto the heated baking stone.

Bake for 7 to 8 minutes, or until the crust is golden and the cheese is bubbling and caramelized and the edges of the pizza are golden brown. Remove the pizza carefully from the oven with the pizza peel, transfer to a wooden cutting board. Drizzle the top with olive oil, some grated parmigiano-reggiano cheese, and chiffonade of fresh basil. Slice and serve immediately.



Scan here to learn about cooking pizza on the Big Green Egg

Scan here to see all of our publications online.



Pizza and Baking Tools



▲ Pizza Oven Wedges

Pizza Oven Wedges create a traditional brick oven setup with an easily accessible front opening that makes quick work of sliding pizzas in and out of the EGG. With the wedges in place, the temperature holds where you set it, even when baking multiple pizzas. Set of two cast aluminum wedges for pizzas up to 14 inches (36 cm). | **128027**



▲ 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**



▲ Bamboo Pizza Peel and Screen

The Bamboo Pizza Peel has a beveled edge that slides beneath pizza or bread for easy removal from the EGG. The aluminum pizza screen improves airflow for a crispy crust. Made from durable, sustainable bamboo. | **128010**



Shop online for free home delivery from an authorized dealer in your community.



▲ **Aluminum Pizza Peel** features a sturdy and smooth 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**

Temperature Control

Thermometers from basic to advanced to precisely monitor your cook.



▲The **EGG Genius** 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 quick-start your EGG, 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. | **121028**



◀The **Instant Read Digital Food Thermometer** provides the highest accuracy readout of the internal temperature of foods; includes a handy storage case. | **119575**



▲The **Quick Read Digital Food Thermometer** is fast, convenient and small enough to fit in your pocket. | **120793**

►The **Instant Read Digital Thermometer with Bottle Opener** gives highly accurate food temperature readings in seconds! Features a convenient bottle opener. | **127150**



▲**Wireless Remote Food Thermometer**
The 4 Probe Meat Thermometer is a programmable radio frequency food thermometer. It allows you to remotely monitor the temperature of food and the temperature inside your EGG from anywhere in your home. | **128003**

EGG Covers

Our Big Green Egg covers are made from a heavy-duty material and feature the Big Green Egg logo. The weatherproof fabric protects against fading from UV rays and the covers are ventilated to prevent moisture build-up.

Big Green Egg covers are available for EGGs in Nests, Modular Nests, Acacia Tables, and Farmhouse Tables. Dome covers for built-ins are also available.



Scan here to see the full cover line



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

401052	XL	401045	S
401021	L	116604	MX
401038	M	114341	MN



▲The **Ceramic Pizza and Baking 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.

131539	2XL, XL	18 in (46 cm)
401014	2XL, XL, L	14 in (36 cm)
401007	2XL-MX	12 in (30 cm)



▲The **convEGGtor Basket for 2XL EGG** 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). | **119735**

Ceramic EGGcessories

Made with the same heat-absorbing ceramics as the EGG, these tools will turn your EGG into an authentic live fire brick and convection oven!



▲ **Half convEGGtor Stones** allow you to cook indirect on one half of the cooking grid while keeping the other half of the grid available for roasting meats or vegetables.

120960	2XL	24 in (61 cm)
121820	2XL, XL	21 in (53 cm)
121035	2XL, XL, L	16 in (41 cm)
127273	2XL - M	12 in (30 cm)



EGGspander System

Unleash your culinary creativity with the versatile expansion system for a Big Green Egg.

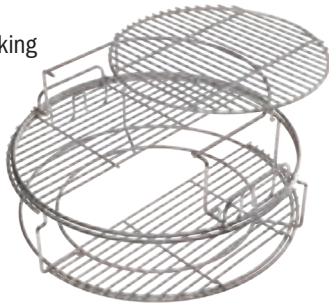
► The 5 Piece EGGspander Kit

easily configures the EGG for:

- Multi-zone (direct+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

121226 XL

120762 L



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

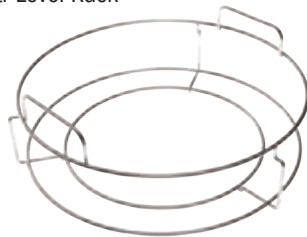
► 1-Piece convEGGtor Basket

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

121196 XL

120724 L

127242 M

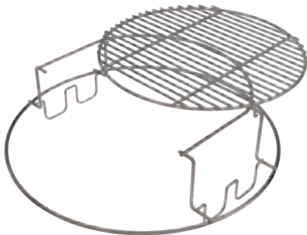


▼ 2-Piece Multi-Level Rack

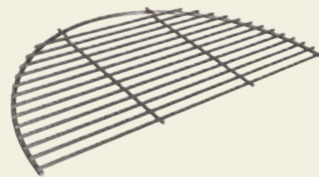
- Elevated sliding grid for easy access
- Reverses for low-level "Cowboy Style" grilling
- Works with the 1 Piece convEGGtor Basket

121219 XL

120755 L



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



◀ Stainless Steel Half Grid

121202 XL

120731 L



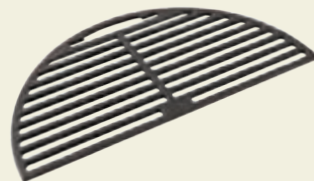
◀ Half Moon convEGGtor Stone For indirect cooking

120960 2XL

121820 XL

121035 L

127273 M



◀ Cast Iron Half Grid

121223 XL

120786 L



◀ Perforated Half Grid

Non-stick aluminum

121240 XL

120717 L



◀ Dual-Sided Plancha Half Griddle

Features flat-top grilling and ridged sides

122995 XL

122988 L



◀ Carbon Steel Grill Wok

Bamboo spatula included | **120779**





Specialty Cookware

Enhance the capabilities of the EGG with these custom-designed EGGcessories.

◀ Dual-Sided Cast Iron Cooking Grids

For perfect sear marks on your food, utilize the superior heat conductivity of the Cast Iron Cooking Grid. The cast iron gets very hot and retains heat, turning it into a perfect searing surface. Flip the grid over for a flat searing surface for beef, fish, or seafood.

Round Grids

122957 L
126405 M
122971 S, MX

Half Grids

121233 XL
120786 L



◀ 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**, **XL**, **L** and **M** EGGs. | **117052**



◀ The Enameled Cast Iron Dutch Oven provides excellent heat retention, making it ideal for slow-cooking, braising, roasting, simmering, and baking! With a lid that doubles as an additional cook pot, the durable enameled Dutch Oven is easy to clean, dishwasher safe, and heat-resistant to 450°F (232°C). 5.5 quart (5.2 liter). Fits **2XL**, **XL**, and **L** EGGs. | **117670**



◀ Cast Iron Grill Press

The Grill Press creates perfect “smash” burgers with crispy edges and a juicy center, and prevents curling when cooking bacon or ham. The press will also help you achieve perfect sear marks when grilling steaks and seafood, and is a great tool for creating paninis and other pressed sandwiches. | **127648**



Cast Iron Cookware



► Cast Iron Plancha Griddles

The Dual-Sided Cast Iron Plancha Griddles are designed for searing meats and seafood, sautéing vegetables and grilling sandwiches. The Plancha Griddles are designed to pair with the Cast Iron Skillets to form a Dutch oven.



Round

117656 2XL, XL, L 14 in (36 cm)
120137 2XL - MX 10.5 in (27 cm)

Half

122995 2XL, XL 22 in (56 cm)
122988 2XL, XL, L 16 in (41 cm)



▲ 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!

118233 2XL, XL, L 14 in (36 cm)
120144 2XL - MX 10.5 in (27 cm)





Racks + Pans

▼ Stainless Steel Rib and Roast Racks

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

117564 2XL - S

117557 L, M, S



▼ Disposable Aluminum Pans

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

120892 XL

120885 L

120878 M, S, MX



▲ Cast Iron Sauce Pot

Melt butter, warm marinades or barbecue sauce in this heavy duty sauce pot. Basting brush conveniently nests into the handle, and the removable silicone brush head is dishwasher safe for easy cleanup.

2 cups (480 ml). | **117663**



Subscribe to our
YouTube channel to
learn more



▲ Non-Stick Aluminum Roasting & Drip Pans

Features an easy to clean surface. The Rectangular Drip Pan works well with the Rib and Roast Rack for cooking turkey, roasts, chickens, and other larger cuts of meat. The Round Drip Pan works with the Vertical Roasters.

117403 2XL, XL, L Round, 9 in (36 cm)

117397 2XL - MX Rectangular, 13 x 9 in (33 x 27 cm)

Grilling Tools

Chef-quality tools make preparation a breeze.

► 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. High-quality stainless steel with comfort grip handles. | **114099**



▲ Bamboo Cutting Board

The eco-friendly Bamboo Cutting Board is both beautiful and functional...built for outdoor use by the EGG, perfect for carving grilled meats and vegetables, and attractive enough to use for serving at the table. 20 in (51 cm) x 16 in (41 cm). | **127969**

► 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**



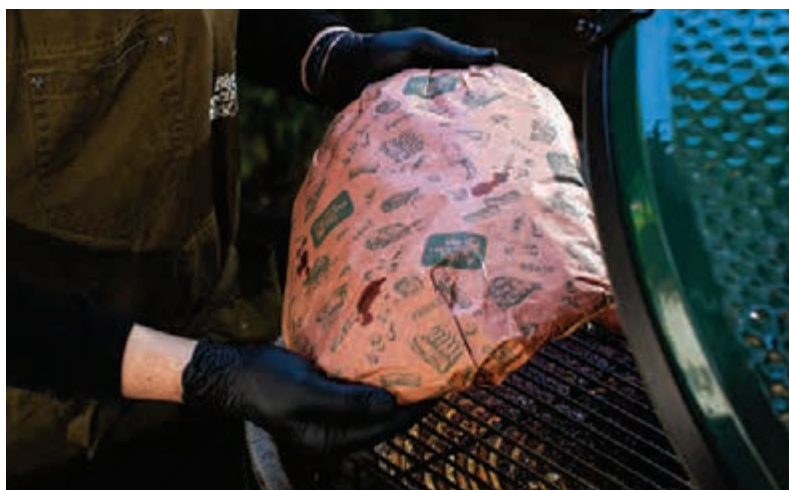
▲ Custom Grilling Apron

Brushed cotton with a distressed, vintage look and feel. Three riveted pockets and a fully adjustable neck and waist closures. | **126399**



▲ Salt & Pepper Shakers

Made from hand-washable ceramic and designed to work with sea salt and coarsely ground pepper. | **122230**



► **Pink Butcher Paper** is intended for wrapping smoked meats to prevent moisture loss at the end of the cooking period, keeping the meat tender and juicy. The natural fiber allows the meat to breathe and develop a smoky flavor and crunchy bark. It helps decrease the cook time of your favorite barbecued meats, so you'll be enjoying your food sooner and makes a great presentation for serving your barbecue favorites. | **127471**



▲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 extra protection with silicone on the surface for secure grip. Reversible for the left or right hand. | **117090**

►The **Super-flexible, heat-resistant Silicone BBQ Mitt** features a soft, comfortable lining and an FDA-approved, BPA-free silicone exterior. This flexible mitt withstands heat up to 450°F (232°C). | **117083**



▼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 roasters hold liquid such as fruit juice or beer to add flavor to the poultry.

Turkey Roasters

Stainless 117441 **2XL - M**
Ceramic 119773 **2XL - M**

Chicken Roasters

Stainless 117458 **2XL - M**
Ceramic 119766 **2XL - S**



►Folding Beer Can Chicken Roaster

Folds flat for easy storage and fits **2XL - M** EGGs. | **127754**



Beer Can Chicken

This is a simple recipe for tender, falling-off-the-bone whole chicken that's moist on the inside and crispy on the outside.

Ingredients

1 4 to 5-pound (1.8 - 2.26 kg) chicken
 12 oz (15 ml) beer
 ¼ cup (60 ml) mayonnaise
 3 Tbsp (45 ml) Big Green Egg Savory Pecan Seasoning

Method

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

Pour ½ of the beer into a drip pan. Place the can with the remaining beer in the center of the Folding Beer Can Chicken Roaster and snap the arms into place at the top. Put the rack into the drip pan and place the chicken onto the rack. Combine the mayonnaise and the seasoning and coat the outer skin and inner cavity of the chicken with the mixture. Roast the chicken until the internal temperature reaches 165°F/74°C; remove from the EGG and let rest for 10 minutes. Carve and serve. Serves 4.



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Grilling Tools

► Stainless Steel Fire Bowls

Two convenient handles provide an easy way to shake cool ash in a can to maximize airflow for a quicker startup. The 2XL and XL Fire Bowls include a divider for 2-zone charcoal burning.

122698 2XL

122681 XL

122674 L

122667 M

122650 MX



Live-Fire Cooking

with Big Green Egg

100% Premium Lump Charcoal

- The Flavor Changer!
- All-natural, contains no additives or chemicals
- Easy temperature control
- Little ash production
- Lights quickly and burns hotter
- Store in our all-weather charcoal bag for an indefinite shelf life

◀ Pigtail Food Flipper

This innovative tool flips everything from a rack of ribs to steaks, tenderloins, or chicken. The hook and shaft are made of surgical-grade stainless steel for strength and durability. | **201515**

◀ Flexible Grill Light

This high-intensity LED grill light has a flexible neck to focus hands-free lighting wherever you need it most. Features a strong magnetic base that connects to a handy mounting bracket designed to easily connect the light to the EGG Band, Modular Nests, Islands, or Tables. | **122940**



Scan here to see all of our publications online.



▲ 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**



▲ Professional Grade 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 soft-grip handles provide a comfortable and secure grip. | **127655**

All three hardworking tools are also available individually.
127662 Grill Spatula
127426 Wide Spatula
127679 Silicone Basting Brush

▼ 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).

116857 12 in (30 cm)
116864 16 in (40 cm)



▲ Flexible Skewers

Marinating is easy with these 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**



▲ 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.

117847 2XL - M
117854 S, MX

▲ 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).

120748 2XL - M
121042 S, MX



NEW!

▲ Brisket Knife

This premium stainless steel 12" slicing knife is designed for carving brisket, roasts, ham, and other large cuts of meat. It easily creates thin, uniform slices in a single pass of the blade and is also ideal for cutting cakes and sandwiches. Protective cover included. | **127686**



▲ 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**

Grilling Tools

◀V-Notch Grid Cleaner

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**



▲Heavy Duty Grid Lifter

The comfort grip Grid Lifter easily and safely grips and lifts stainless and cast iron cooking grids. | **127341**



▲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**



◀EGGmat

Protect the area around your EGG with the heat, mildew and stain-resistant EGGmat. Made in the USA from eco-friendly recycled materials. 30 in x 42 in (76 cm x 107 cm) | **117502**

▼Diamond-Coated Nylon Bristle Grid Scrubber

One secret to great grilling is starting with a clean cooking grid. For excellent results, use the Diamond-Coated Nylon Bristle Grid Scrubber. The bristles don't fall out, and won't damage stainless steel or cast iron grids. | **127310**



►Your EGG will keep you well fed for years, and our new **SpeediClean™ products** will keep it always looking clean and new ... and ready to show off to your family and friends.



▲**SpeediClean Exterior Stain Remover** gently and safely removes stubborn stains on the exterior ceramics. | **126955**

▲**SpeediClean Cooking Grid Cleaner** makes quick work of regular grid care, and easily reaches hard to clean areas. | **126962**

▲**SpeediClean Exterior Ceramic Cleaner** is a non-toxic citrus formula, perfect for routine cleaning of the outside of the EGG. | **126979**

▲All-Natural Palmyra Grid Scrubber

The Palmyra Bristle Long-Handle Grid Scrubber outperforms metal brushes and the extra long ergonomic handle keeps heat at a distance. Features a stainless steel scraper for baked-on, tough messes. Includes one replacement Palmyra bristle pad. | **127129**

▲Dual Brush Palmyra Grid Scrubber

All-natural Palmyra palm bristle pads outperform metal scrubbers. The dual brush design works perfectly to safely and easily remove baked-on remnants from your grid or pizza stone. | **127136**



Palmyra palm bristles are an all-natural and safe alternative to metal grill scrubbers.

Merchandise and Cookbooks



▲The Original Big Green Egg Book

The original 320-page, hardcover Big Green Egg Cookbook contains more than 160 delicious recipes and beautiful color photos that showcase the versatility of cooking on the EGG. | 079145



▲EGGin': David

Featuring more than 50 delicious recipes, from apps, to veggies, entrees, sweet treats, and even smoked cocktails. The recipes reflect David's Jamaican heritage and classic French culinary training, as well as his Southern inspiration. 150 pages. | 127778

Big Green Egg Merch

Show your Big Green Egg pride with our full line of EGG apparel, signage, kitchen & bar products, and more at:



shop.biggreenegg.com



Scan here for more publications in our online library



Sauces and Seasonings

Classic, bold and unique flavors to spice up any dish.



▲ Big Green Egg Seasonings

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

- | | |
|--|----------------------------------|
| 120571 Savory Pecan | 120564 Citrus & Herb |
| 120540 Sweet & Smoky | 126429 Classic Steakhouse |
| 120557 Ancho Chile & Coffee | |



NEW!



▲ Competition Series Seasonings

Big Green Egg Competition Series Seasonings are award-winning spice blends that are guaranteed to bring out the natural flavors in everything you cook. Try them on beef, pork, poultry, seafood, and vegetables for a kick of Big Green Egg flavor!

- | |
|------------------------------------|
| 126429 Signature Steakhouse |
| 128584 Set of 4 |

◀ Big Green Egg Barbecue Sauces

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! No MSG. 12 oz (354 ml).

- | |
|---|
| 116529 Kansas City Style Sweet & Smoky |
| 116512 Carolina Style Bold & Tangy |
| 116536 Vidalia® Onion Sriracha |
| 116505 Zesty Honey & Mustard |
| 126610 Sweet Kentucky Bourbon |
| 129567 Kansas City Sweet Heat Blend |



Learn about our Seasonings and Rubs



NEW!

▲ Big Green Egg Wing Sauces

Big Green Egg Wing Sauces are the latest addition to our line of spices, sauces and rubs. Try them on wings, kabobs, burgers, fries, sandwiches and more! 12oz (354 ml).

- | |
|-------------------------------|
| 129543 Ed's Famous |
| 129550 Classic Buffalo |

The Force Behind The Ultimate Cooking EGGsperience®



AUTHORIZED DEALERS. When you purchase an 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 Big Green 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, 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 Dealer Locator button at BigGreenEgg.com to find an Authorized Dealer near you, or visit any of the international websites listed below.

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Bringing Back a Classic for our 50th Anniversary

The Chiminea relauches 25 years later



In 1999, Big Green Egg introduced the original Chiminea, and it quickly became a coveted collector's item among EGGheads around the world, rendering gardens and patios into charming retreats.

Responding to EGG fans and consumers, we have reimagined and improved on the design with a Limited Edition model in celebration of our 50th Anniversary!



Shop online for free
home delivery from
an authorized dealer
in your community.

[BigGreenEgg.com](https://www.BigGreenEgg.com)

