

Pineapple Upside Down Cake

THE 2014 EGGTOBERFEST RECIPE CONTEST IS SPONSORED BY ALPHAGRAHICS OF NORTH EAST ATLANTA

RECIPE # 1430

Recipe contributed by: Anne Hysong

Ingredients

- 1 stick of butter
- 1 cup brown sugar
- 1 can of pineapple rings
- 1 small jar of maraschino cherries
- 1 box yellow cake mix – prepared to box directions

Directions

1. Pre-heat BGE to 350 degrees with plate setter
2. Melt butter in 12" cast iron skillet.
3. Stir in brown sugar until evenly distributed in skillet
4. Arrange pineapple rings in skillet
5. Place cherries inside rings and in as many other gaps as desired
6. Pour cake batter over pineapples and cherries
7. Place in BGE on plate setter and cook until toothpick comes out clean (approx. 30 minutes)
8. Let rest for 10 minutes; flip on to serving plate and Enjoy!

VOTE AT THE ALPHAGRAHICS BOOTH IN THE GATED VENDOR AREA FROM **11AM-2PM. 1 VOTE PER PERSON. WINNERS TO BE ANNOUNCED AT 3PM.**

Carolina Style Pulled Pork

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RECIPE # 1406

Recipe contributed by: Smokin' Bill Blakely

Ingredients

BRINE (per butt)

- 8 ounces or 3/4 cup molasses
- 12 ounces pickling salt
- 2 quarts bottled water

RUB (per butt)

- 2 tbs. mild paprika
- 1 tsp. dry mustard
- 1 tbs. hot paprika
- 1 tsp. garlic powder
- 3 tsp. lt. brown sugar
- 1 tsp. celery seeds
- 1 tsp. black peppercorns
- 1 tsp. Dehydrated onion flakes
- 1/2 tsp. kosher salt

VINEGAR SAUCE

- 2 c (1/2c) cider vinegar
- 1 1/3c (1/3c) water
- 1/2 c + 2 tbs. (2.5T) ketchup
- 1/4c (1T) brown sugar, or more to taste
- 5 tsp. (1 1/4 tsp) salt or more to taste
- 4 tsp. (1 tsp.) hot red pepper flakes
- 1 tsp. (1/4 tsp.) freshly ground black pepper
- 1 tsp. (1/4 tsp.) freshly ground white pepper

Directions

BRINE

Rinse off the butts and put them in the brine. Let them sit in the brine for 24 hours.

RUB

Grind peppercorns, onion flakes, celery seeds, & kosher salt. Mix w/others. Dry butts & coat with Rub. Let sit 12-24 hours.

SMOKING - Soak hickory chips & chunks and bring the smoker to ~220° F. Load the chips/chunks and the butts on the smoker. Cook the butts at ~220° F for ~ 16-18 hours. During that period, the butts' temperature will "plateau" for several hours. Once the temperature starts to move, raise the smoker temperature to 330° F & cook the butts until they go over 203° F internal. Remove them from the smoker & pull the meat off of the bone. Add the vinegar sauce, serve with coleslaw on a bun.

VINEGAR SAUCE

Combine all ingredients in a non-reactive medium size bowl and whisk until the sugar and salt are dissolved. Taste for seasoning, adding sugar or salt as necessary; the sauce should be piquant but not quite sour. (The quantities in parenthesis are for a smaller quantity of sauce. The sauce is best when made fresh)

Find a more detailed recipe at <http://bit.ly/WrE8M6>

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