

DW's BBQ

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Pineapple Head Apple Pie Bites

Ingredients

- Dizzy Pig Pineapple Head
- Pie Dough
- Apple Pie Filling
- Eggs
- Vanilla Icing
- Water

Instructions

- Beat eggs and water to make egg wash
 - Using a 4-inch round cookie/biscuit cutter, cut out discs from the pie dough
 - Place about 1 Tbsp of pie filling on dough discs
 - Sprinkle with Pineapple Head
 - Fold discs over in half and crimp edges
 - Setup Big Green Egg 375*-400* indirect
 - Arrange on pizza pan/cookie sheet and brush tops with egg wash
 - Optional - Line pan with parchment paper for easy removal
 - Place on egg for about 15 minutes until browned nicely
 - Remove and cool 10-15 minutes
 - Drizzle icing on top
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Bombay Curryish Stuffed Mushrooms

Ingredients

- Dizzy Pig Bombay Curryish - 2Tbsp
- Button or Baby Bella mushrooms
- Cream Cheese - 8oz package
- 1 medium onion
- 2 garlic cloves
- Extra Virgin Olive Oil

Instructions

- Wash mushrooms
- Remove stems and reserve
- Finely chop stems, onion, and garlic
- In a saucepan heat EVOO and saute onion, garlic, stems, and Curryish
- Remove to bowl and mix thoroughly with cream cheese
- Taste filling - add more Curryish if needed
- Fill mushrooms with filling and place in 375*-400* Big Green Egg setup for indirect
- Cook about 25 min until mushrooms are tender and the filling is heated and brown

Mediterranean-ish Stuffed Pork Loin

Recipe with photos can be found at:

<http://dizzypigbbq.com/portfolio/mediterraneanish-stuffed-pork-tenderloin/>

Either tenderloin or loin can be used, adjust filling ingredient amounts accordingly.

Optional - Add kalamata olives

Raging River Bacon Wrapped Tater Tots

Ingredients:

- Dizzy Pig Salt-Free Raging River
- Bacon
- Tater Tots

Instructions:

- Partially thaw tater tots
 - Wrap each tater tot in aprox 1/3 strip of bacon
 - Skewer each bacon wrapped tot with a wooden toothpick
 - Dust with Salt-Free Raging River (The bacon provides plenty of salt)
 - Setup Big Green Egg at 375*-400* indirect
 - Arrange tots on cooking grid (note: this is easiest done outside the Egg)
 - Place on BGE and cook about 30 minutes until bacon is crisped
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Fajitaish Chicken Tostadas

Ingredients

- Dizzy Pig Fajitaish
- Cooked chicken (lightly seasoned before cooking, if at all)
 - <http://www.nakedwhiz.com/spatch.htm>
- Corn Tortillas
- Refried Beans
- Mango Peach Salsa
- Sour Cream
- Canola Oil Cooking Spray
- Mexican 4-Cheese Blend

Instructions

- Debone cooked chicken and shred
- Season chicken thoroughly with Fajitaish to taste
- For bite size - cut tortillas in half
- Spray both sides of tortillas with cooking spray
- Setup Big Green Egg at 375*-400* indirect
- Place tortillas on cookie sheet, pizza pan, etc, or directly on cooking grid
- Cook about 4 or 5 minutes until crisp and remove
 - Optional - Warm refried beans slightly. This makes them easier to spread
- Spread a thin layer of beans on the crisped tortillas, followed by chicken and cheese
- Return to egg for about 5 minutes until cheese is melted
- Remove and garnish with salsa and sour cream