

2014 EGGTOBERFEST RECIPES

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Loaded Baked Potato Rounds

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

RECIPE # 1463

Recipe contributed by: Ginny & Kim Youngblood Forum Handle: Mint Tulip & Vidalia1

Ingredients

Baked Potatoes or Yukon Golds (usually you can get 8-10 slices out of each potato) (people eat 3-4 slices or more so judge accordingly)
Butter melted
Bacon bits (optional)
Shredded Cheese (your favorite kind also optional)
Diced Green Onion (optional)
Sour Cream (optional)

Directions

Preheat BGE indirect to 350-375.
Slice potatoes into ¼ inch rounds. Brush both side of potato slices with butter; place them on a cookie sheet. (We use our Air Bake pizza pans)
Bake indirect for approximately 15 minutes then flip. Cook for another 15-20 minutes. You want the potatoes done but not really crispy just lightly browned on both sides.

When potatoes are ready, top with bacon, diced green onion, and then the cheese. Put loaded potato back in the BGE for 5 minutes tops or until the cheese has melted.

Add a dollop of sour cream when done, serve and enjoy. Great as an appetizer or side dish... and you can top the slices with anything you like!

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

Bite Ya Back Brownies

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

RECIPE # 1464

Recipe contributed by: Ginny Youngblood Forum Handle: Mint Tulip

Ingredients

1 box of your favorite brownie mix and the ingredients to make it
¼ tsp ancho chili powder
1/2 tsp cayenne pepper (more to taste)
¼ tsp cinnamon (more to taste)

Directions

Mix brownie mix according to directions. When mixed add the 3 remaining dry ingredients. Taste...wait a minute until you taste/feel a little heat. Add more cayenne if you want more heat. Be careful as it sneaks up on you and they will Bite Ya Back

Bake in a CI pan on the BGE at the temp according to the brownie box. Be sure to rotate once or twice to avoid burning while baking.

The sweet & heat combo works well together. This also goes well with red wine as the wine makes the chocolate/heat flavors pop...

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Red Pork Marinade by Xiao

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

RECIPE # 1413

Recipe contributed by: Tom and Karen Chamberlain Forum Handle: Rusty Rooster and KY Woman

Ingredients

1/3 cup Rice Wine
2 tbs Red Rice (ground)
1 tbs salt
1 tsp granulated garlic
2 tbs sugar
2 tbs soy sauce
1/4 tsp ground black pepper
1/2 cup white corn syrup (Karo)
1 14 oz jar Char Siu Sauce (Lee Kum Kee brand)

Directions

BGE Set-up:
Direct @ 350 – 400 degrees

Mix all of ingredients thoroughly. It may be kept in the refrigerator a week ahead.
Marinate meat approximately 24 hours.
Cook until internal temperature of 160 degrees.

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CHEESY TACO CORNBREAD

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

RECIPE # 1465

Recipe contributed by: Kim Youngblood Forum Handle: Vidalia1

Ingredients

Meat Mixture

1 lb ground beef (browned & drained of grease)
1 packet taco seasoning
1 med onion (diced & sauteed with meat)
2 jalapenos (cleaned, diced & sauteed with beef)(optional)
1/2-1 cup water (enough to thoroughly mix in taco seasoning)
1/2 tsp cayenne pepper (or to taste)
Salt & pepper to taste
1/2 cup grated cheddar cheese

Cornbread Mixture

1 small box Jiffy cornbread mix (yes I said Jiffy mix)
1/3 cup milk
2 eggs
1 small can whole niblet corn (drained)
2 jalapenos (cleaned & diced for cornbread batter)(optional)
1/2 cup grated cheese (same as above)

Directions

Get BGE to 350 degrees direct. Using a CI skillet, brown ground beef, diced onion & diced jalapeno together. Drain excess grease. Add taco seasoning, water, salt, pepper & cayenne to taste. Let simmer together for a few minutes. Remove from heat and let cool. When cool add grated cheese to the top of the meat mixture. (I used grated sharp cheddar & grated habanera)

Put platesetter in BGE and get temp to 400 degrees. This will take about 10 minutes.

While the BGE is getting up to temp mix up the Jiffy cornbread according to directions, but use two eggs instead of one. Mix 1/2 of the drained can of corn with the jiffy mix. (save or discard remaining niblet corn)

Mix in the 1/2 cup grated cheese with the Jiffy mix. Let the batter sit for 3-4 minutes.

Gently spread the cornbread batter over the top of the meat mixture and bake at 400 degrees in the BGE for 15-20 minutes until done & lightly browned on top. (Rotate once to avoid hot spots)

When done let it sit for about 10 minutes to set up. Serve directly from the Cast Iron skillet.

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Hashbrown Cups

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

RECIPE # 1412

Recipe contributed by: Tom and Karen Chamberlain Forum Handle: Rusty Rooster and KY Woman

Ingredients

1 pkg Simply Potatoes plain or Southwestern
1 can cream of chicken soup
8 oz sour cream
1 cup finely grated cheddar cheese
1 pound sausage browned and crumbled
1/8 cup melted butter

Directions

BGE Set-up:
Indirect, place setter feet up, grid on top of place setter ... 350 - 400 degrees

Mix all of the above ingredients. Spoon into mini-muffin pan. Turn pan while cooking.
Cook until brown on bottom.

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Jalapeno Cornbread

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

RECIPE # 1451

Recipe contributed by: Gene and Tania Skillin

Ingredients

2 Cups of self rising cornmeal
3 Tablespoons sugar
2 Eggs
1/3 cup oil
1 16oz can of cream corn
1 cup cheddar cheese
Jalapeno peppers to taste – finely diced
1/2 cup onions – finely diced
Milk

Directions

Mix ingredients (except the milk) thoroughly. Add enough milk to make the mix the consistency of pancake batter. Bake at 400* until done. Once a knife or fork comes out clean, the cornbread is done. Let cool and serve with fresh butter.

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Peanut Butter Barbecue Sauce

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RECIPE # 1450

Recipe contributed by: Ed Shaver

Ingredients

1 tablespoon butter or margarine
Add 1 tablespoon chili powder
1 tablespoon creamy peanut butter.
1 teaspoon salt
1 teaspoon coarse ground black pepper
1 teaspoon celery seed
1 ½ cup apple cider vinegar
two lemons (concentrate can be used)

Directions

1. Melt 1 tablespoon butter or margarine in a sauce pan. Add 1 tablespoon chili powder and 1 tablespoon creamy peanut butter.
2. Heat slowly adding 1 teaspoon salt, 1 teaspoon coarse ground black pepper and 1 teaspoon celery seed. Gradually add 1 ½ cup apple cider vinegar. Bring to a low boil for a few minutes.
3. Allow the mixture to cool and then add the juice of two lemons (concentrate can be used). Separate into two different containers, one for basting the chicken and one for dipping or basting after cooking being careful not to contaminate the second container with any brush used to baste the raw chicken.
4. Cook your chicken on the Big Green Egg basting both sides two or three times until cooked thoroughly. This should be enough sauce for three to four chicken halves.

Enjoy.

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"PC Meatballs"

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

RECIPE # 1420

Recipe contributed by: Wade Garrett (Serial Grillers) Forum Handle: SerialGrillers

Ingredients

3lbs ground round
3 cups of your favorite pimento cheese
(we use Mom's and if we tell you how it's made, she has to kill you)
4 tablespoons diced pickled jalapeños
(or more if you like life hot)
3 slices cooked applewood bacon, roughly chopped
1/4 cup Dizzy Pig Red Eye Express dry rub, plus more for dusting

Directions

At least several hours ahead, mix pimento cheese, diced jalapeños and bacon in a bowl. Divide into teaspoon sized portions and place on baking sheet. Place baking sheet in freezer and allow portions to firmly set. You can make these several days ahead and transfer to a freezer storage bag. You'll thank us for this. Pimento cheese is not easy to work with!

Set up your Egg for indirect grilling with plate setter legs up and aim for 250 degrees. We like to use soaked chunks of hickory and cherry wood. They really compliment the Red Eye Express!

Add 1/4 cup of Red Eye Express to ground round and gently mix. Using approximately a ping pong ball size portion of ground beef, flatten in your hand and place pimento cheese mixture in the middle. Form meat around the pimento cheese to make a meatball. Once all meatballs are complete, dust with additional Red Eye Express.

Cook for approximately 30-40 minutes or until done.

Serve!

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Cheezy Pepper Grits

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

RECIPE # 1446

Recipe contributed by: David Russell – Dawg Food

Ingredients

- 1 Cup Yellow Grits (Lakeside is preferred)
- 3 cup water
- 1 cup heavy cream
- 2 tsp kosher salt
- 1 habanero pepper halved
- 1 cup shredded sharp cheddar cheese
- 1/3 cup grated parmesan cheese
- 1/2 finely diced anaheim pepper
- 1/2 finely diced jalapeño pepper
- 1/2 stick salted butter
- 1 tsp parsley

Directions

1. Bring water, cream, salt and habanero pepper to a boil
2. Remove habanero pepper
3. Whisk in grits.
4. Whisk in cheddar and parmesan cheese
5. Whisk in peppers
6. Let simmer until liquid is absorbed
7. Pour into aluminum loaf pan
8. Cover with foil and let sit overnight in refrigerator
9. Remove loaf from pan and slice into 1/2 inch slices
10. Brush with melted butter and parsley
11. Grill 5 minutes on each side over direct heat at 400 degrees

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“Cinna-Wings”

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RECIPE # 1421

Recipe contributed by: Wade Garrett (Serial Grillers) Forum Handle: SerialGrillers

Ingredients

- 10lbs of chicken wings
- 6 tbsp of your favorite cinnamon whiskey plus 1/2 cup for sauce
- 4 tbsp real ginger ale (spring for Red Rock) plus 1/4 cup for sauce
- 1 1/2 cup yellow mustard
- 3 teaspoons Worcestershire sauce
- 5 tbsp light brown sugar
- 9 tbsp of your favorite BBQ rub (we prefer Dizzy Pig Red Eye Express)
- Sweet BBQ sauce (like Sweet Baby Ray's)

Directions

The night before, in a large bowl (large enough to hold all the chicken), whisk the 6 tbsp of cinnamon whiskey, 4 tbsp of ginger ale, yellow mustard, light brown sugar, Worcestershire sauce and 5 tbsp BBQ rub together until well blended. Add chicken and coat well. Cover and refrigerate overnight or for at least 8 hours.

Add sweet BBQ sauce to sauce pan on stove at medium heat and add 1/2 cup of cinnamon whiskey, 1/4 cup of ginger ale and 4 tbsp of BBQ rub. Stir well and heat through. You want the sauce to thicken back up so then reduce to simmer.

Set up egg for indirect heat, plate setter legs up and aim for 275 degrees. Add a couple chunks each of soaked hickory and cherry wood.

Remove wings from marinade and discard marinade. Place wings on Egg on a grill grate and cook for approximately 30-40 minutes or until cooked through. Approximately 5 minutes before wings come off the grill, coat liberally with BBQ sauce mixture.

Remove from Egg and enjoy!

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Mini Crescent Dairy Cinnamon Rolls

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

RECIPE # 1439

Recipe contributed by: Paul Massey Forum Handle: outrageous

Ingredients

Crescent dairy rolls
Cinnamon
Melted butter
Brown sugar
Maple syrup

Directions

BGE setup: 350 indirect
Make 4 squares out of the 8 triangles in crescent dairy rolls.
Roll out flat.
Apply melted butter, brown sugar, and cinnamon (raisins and nuts can be applied, too).
Roll up each square in into a tight roll.
Cut into 1/4 inch pieces with sharp knife.
Put into a lightly greased mini muffin pan.
Cook approx. 15 mins. until browned.
Apply melted butter and maple syrup mixture on top or you can make your own icing.

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Pig Shots

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RECIPE # 1462

Recipe contributed by: Laurie Wolfert

Ingredients

1 lb. Kielbasa
1 16 oz thick cut bacon
1 8 oz pkg. cream cheese, softened
1 cup Mexican Cheese Blend
¼ cup sour cream
Diced jalapenos or green chilies
BBQ rub of choice

Directions

Cut sausage into slices, approx. 3/8". Wrap each sausage with ½ piece of bacon so the sausage forms the bottom of the "shot" and secure in place with a toothpick.
Combine cream cheese, Mexican cheese blend, sour cream and jalapenos or green chilies. Pipe mixture into each "shot" and top with your favorite BBQ rub.
Cook on grate over a plate setter (indirect heat) at around 280-300 until bacon is desired crispness (approx 60-75 minutes) Check after 60 minutes to be sure sausage isn't burning. Allow to cool 5-10 minutes before serving. Enjoy!
Yield approximately 24 shots

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Calzone

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RECIPE # 1448

Recipe contributed by: Greg Russell Forum Handle: Haagen Dawgs

Ingredients

- 1 pound dough ball (Publix is fine).
- 8 oz. Ricotta (use whole milk)
- 8 oz. Mozzarella.
- Pepperoni.
- Sliced Black Olives.
- Baby Spinach.
- Sliced Mushrooms.
- Italian Seasoning, Basil, Parmesan/Romano Cheese.
- Tin of Vigo anchovies (using olive oil inside, not the anchovies).
- 5 Cloves of Minced Garlic.
- Parchment Paper.

Directions

1. Preheat BGE to 375. Your parchment paper will burn over 400. Set up BGE for indirect cooking, legs down plate setter, and put grill rack on top.
2. You then want to elevate your baking stone at least a ½ inch above the grill rack. I use the old BGE legs, but rolled up foil balls will work as well. **THIS IS VERY IMPORTANT!!!**
3. Roll out your dough slightly larger than the baking stone.
4. You will now only work on half of the dough. Spread the Ricotta to the edge. Add the pepperoni and mushrooms. Add the mozzarella, also to the edge.
5. Now add the sliced olives and finally the baby spinach.
6. Fold over the dough and tuck it under so the filling does not escape. You will have a half-moon.
7. Rub the minced garlic all over the top of the calzone. Now add the olive oil from the anchovy tin, the fresh basil, Italian seasoning, and the Parmesan/Romano cheese. Rub over the top of the calzone.
8. Cut lines about 2 inches apart on the top of the calzone until you can just see the spinach.
9. Place the calzone onto the parchment paper and then onto the baking stone. Pull the sides of the calzone towards you so that no part of the calzone is exposed to open flames.
10. Cook to 30 to 40 minutes until the cheese starts to bubble. Remove the parchment paper and cook another five minutes to allow the bottom to brown up.
11. Cut and serve with any pizza sauce of your choice. Enjoy!

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Potomlette

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

RECIPE # 1408

Recipe contributed by: Steve Capen and Linda Doyle

Ingredients

- 6 large baking potatoes
- Cheese (optional)
- Meat mixture:
 - 1 lb. ground sausage
 - ½ cup bell pepper diced
 - ½ cup onion diced
 - ¼ cup mushrooms diced
- Nature seasoning (to taste)

Egg mixture:

- 6 large eggs
- ½ cup milk (optional)
- Nature seasoning (to taste)
- Dab of butter (optional)

Directions

Take chicken legs and cut to the bone around the bottom of the leg approximately one inch up from the knuckle. Clean bottom knuckle of skin and tendons. Pull meat up towards the top of the leg and then use pliers to remove tendons and the small bone that runs the length of the leg. This should result in a nice clump of meat at the top of the bone. In a blender, squeeze limes, add tequila, oil, salt, jalapeno, cilantro, and garlic. Pulse until the ingredients are mixed thoroughly. Place legs in a large plastic bag and add blender mixture. Let marinate for at least 12 hours. Prior to cooking, wrap foil around bottom of legs to prevent burning the bone/knuckle. Over medium-high heat (350-375), grill for 6-8 minutes turning once or until nice grill marks are shown. Remove foil prior to serving.

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Smoked Chorizo Quesadillas

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

RECIPE # 1461

Recipe contributed by: Mike Wolfert Forum Handle: DiscoMike

Ingredients

Makes 15 quesadillas

Quesadilla Ingredients

Chorizo – 1 package, 10 oz.
(Preferably butcher made or homemade as these tend to be more coarsely ground and less greasy)
Queso Chihuahua aka Quesadilla Cheese – 1 pound
Fresh Corn Tortillas 6" – one package of (30 +/-)
Spray Vegetable Oil

Dipping Sauce

Salsa Verde (Green tomato salsa)
(I'm using the Herdez brand of Salsa Verde as it is readily available.
Tomatillo salsa is a great substitute and similar in flavor)
Habanero Hot Sauce
(I'm using the El Yucateco brand as it is readily available and also kicks up the green color of the Herdez Salsa Verde)

Utensils, etc

Cast Iron Griddle, Spatula, Cutting Board, Knife or Pizza Cutter, Plates, Bowl for Salsa, Spoons, Foil, Hickory and Apple wood chips.

Directions

In advance

1. Remove the chorizo sausage from the casings, split in half (or spread out and flatten) on a piece of foil with the edges turned up to help collect any grease.
2. Smoke at 250 degrees with indirect heat above a plate setter for 20 minutes using 1 cup of hickory chips and 1 cup of apple chips.
3. Remove chorizo from the foil and finish cooking in a fry pan over medium heat. Crumble the chorizo while stirring.
4. Remove chorizo from the fry pan and place on paper towels in a bowl to absorb any grease. Crumble any large pieces.
5. Shred the Quesadilla cheese. A medium shred is recommended.

Cooking

6. Place cast iron griddle over a plate setter and heat BGE to 350/375 degrees.
7. Spray the griddle side of each corn tortilla with oil. On a corn tortilla, spread out a TBL spoon of Quesadilla cheese, a Tbsp. of smoked chorizo and another Tbsp. of shredded Quesadilla cheese. Top with a corn tortilla and place on the griddle. Cook until lightly browned on both sides and cheese is melted.
8. Cut the quesadilla into quarters and serve with Salsa Verde spiked with a little habanero sauce to taste

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Pig Nuts

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RECIPE # 1433

Recipe contributed by: Wade Jenstead

Ingredients

1 Cup – Raw Almonds
3 Strips – Thick Cut Bacon
¼ Cup - Honey
1 TBS – Butt Rub of your choice

Directions

Cover your cookie sheet or sheet pan with parchment paper. Preheat BGE with Plate Setter (indirect heat) to 350 degrees. Spread apple and/or cherry chips around the charcoal. Place 3 strips of bacon flat on the parchment-covered sheet/pan and cook for 5 minutes. Combine honey with almonds and place on the cookie sheet/pan in single layer. Sprinkle the rub over the almonds and bacon. The bacon can now sit on top of the almonds while continuing cooking for an additional 15 minutes. Remove nuts/bacon and allow to cool. Chop/crumble bacon into ¼" pieces and combine with smoked nuts.

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Eggtoberfest BBQ Brunswick Stew

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RECIPE # 1431

Recipe contributed by: Wade Jenstead

Ingredients

2 lbs – Smoked Pulled Pork (Chopped)
2 lbs – Chicken (Bone-on) – Yields ~1 ¼ lb once skin and bones are removed
2 Quarts – Water
2 Large – Russet Potatoes - Diced
1 – 15 ounce can baby lima beans (Smashed with juice)
1 – 15 ounce can baby lima beans
2 – Small Cans English Peas (not drained)
1 – Large Onion (Diced)
2 lbs – Frozen Creamed Corn (thawed)
1 can Rotel (Mild)
1 cup – Ketchup
½ cup – Yellow Mustard
1 – 15 ounce can Whole Peeled Tomatoes (Diced)
2 cups – Fresh Tomatoes
1.5 Cans – Non-Light Beer
¼ Cup – Brown Sugar
¼ Cup – Sorghum Syrup
BBQ Rub – 1 TBS

Directions

Bring chicken and water to a simmer in the 8 Qt. pot/dutch oven covered for 1 hour. Remove chicken to cool. Use a fat separator and keep 6 cups of stock. Add Rotel, ketchup, mustard, beer, tomatoes and mashed lima beans (with juice), add strained juice from the second can of lima beans (keep the beans on the side) to the pot and bring to simmer and hold for 1 hour.

Add pulled pork, shredded chicken (removed from bone and skin), potatoes, beer, BBQ Rub, onions and continue simmering covered for ~3 hours stirring every 5-10 minutes. Add creamed corn, reserved canned lima beans, English peas, beer, brown sugar, sorghum syrup and additional BBQ Rub to taste and bring to a simmer for an hour or until desired consistency. Continue stirring every 5 minutes or so and start enhancing flavor after 30 minutes with additional BBQ Rub, Salt/Pepper and/or Sorghum Syrup to taste.

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McChorp Rib Rub Recipe

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

RECIPE # 1441

Recipe contributed by: Paul McCreery & Nancy Chorpenning

Ingredients

1 c. Paprika
1 c. Dark brown sugar
4 T. Kosher salt
1 T. Granulated garlic
1 T. Black pepper
2 T. Cayenne pepper
1 T. Chili powder

Directions

Mix together well. Rub on ribs and seal in plastic wrap, refrigerate overnight. Keep extra in air-tight jar.

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Pepper Poppers

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RECIPE # 1424

Recipe contributed by: Tim and Karen Gordon

Ingredients

10 – 12 fresh jalapeno peppers
1 lb hot patty sausage
8 oz cream cheese (or a little more if you want it creamier)
Garlic powder
1 1/2 cups shredded sharp cheddar cheese

Directions

1. Heat your Big Green Egg to 350 F, using the pizza/baking stone for indirect heat.
2. Cut the ends off the jalapenos right at the stem. Slice them lengthwise and de-seed and de-vein.
Place on an ungreased baking sheet.
3. Brown sausage, using a fork to break into small pieces. Drain.
4. In a bowl combine the cream cheese, sausage, 1 cup of shredded sharp cheese and a dash of garlic powder. Mix thoroughly.
5. Scoop cream cheese mixture into the jalapenos, round the mixture at the top slightly. It won't melt
off. I use a butter knife for this step.
6. Place in egg and let cook until the tops start to brown (about 20 minutes)
7. Once you take the peppers out of the egg, garnish with the shredded cheese.

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McChorp BBQ Sauce Recipe

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RECIPE # 1440

Recipe contributed by: Paul McCreery & Nancy Chorpenning

Ingredients

4 c. Ketchup
1½ c. Brown sugar
4T Worcestershire sauce
4 t. Colman's dry mustard
2 T. Molasses
5 T. Cider vinegar
2 t. Onion powder
½ t. Garlic powder
1 t. Chipotle chili powder
Dr Pepper (to thin consistency)

Directions

Mix ingredients in saucepan over medium heat until all dissolved. Cook over low heat another 5 - 10 minutes, or longer if you want thicker sauce. Use Dr. Pepper as desired to thin sauce to desired consistency. Keep refrigerated in air-tight jar.

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Breakfast Wontons

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RECIPE # 1438

Recipe contributed by: Charles D. Mann

Ingredients

1 carton of egg beaters
1 pkg wonton wrappers
Shredded cheddar cheese
1/4 cup jalapeno peppers, diced
1/4 cup sweet onion, diced
1/2 cup diced red, yellow and green peppers; onion.
Mini muffin pan
Vegetable Spray

Directions

BGE setup: 350 indirect
Spray muffin pan lightly with vegetable spray.
Place wontons in muffin pan
Brown sausage with peppers, onions, jalapeno and season to taste.
Drain meat
Bake wontons about 4 minutes.
Add browned meat mixture to wonton wrappers
Cover with egg beater
Sprinkle with cheese
Cook approx 6-10 minutes until egg is cooked – wontons browned.

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Apple Turnover Cake

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RECIPE # 1429

Recipe contributed by: Anne Hysong

Ingredients

2 firm apples sliced into 1/4" slices
1 stick of butter
1 box of cinnamon streusel mix with separate streusel topping
packet-prepared to box directions

Directions

1. Pre-heat BGE to 350 degrees with plate setter
2. Melt butter in 10" cast iron skillet.
3. Stir HALF of the streusel topping in with butter and distribute evenly.
4. Arrange sliced apples in skillet
5. Pour half of the cake batter over apples
6. Sprinkle the remainder of the streusel topping over batter
7. Spread remainder of butter over streusel topping
8. Place in BGE on plate setter and cook until toothpick comes out clean (approx. 20-25 minutes)
9. Let rest for 10 minutes; flip on to serving plate and Enjoy!

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

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

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

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>

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

Breakfast Strata with Chicken Apple Sausage

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

RECIPE # 1405

Recipe contributed by: Leah Belzer-Adams

Ingredients

1.25 cups whole milk
¾ cup chicken stock
½ cup olive oil
8 cups - 1" cubed sourdough bread, crust trimmed
1 ½ cups whipping cream
5 large eggs
1 tablespoon chopped garlic
1 ½ teaspoons salt
¾ teaspoon black pepper
½ teaspoon ground nutmeg
12 ounces soft fresh goat cheese
2 tbl spoons fresh sage
1 tbl spoon fresh thyme
12 ounces chicken apple sausage
18 ounces marinated artichokes
1 cup fontina cheese
1 ½ grated parmesan

Directions

Preheat oven to 350°F. Butter 13 x 9 x 2-inch glass baking dish. Whisk milk and oil in large bowl. Stir in bread. Let stand until liquid is absorbed, about 10 minutes.

Whisk cream and next 5 ingredients in another large bowl to blend. Add goat cheese. Mix herbs in small bowl to blend.

Place half of bread mixture in prepared dish. Top with half of ham, artichoke hearts, herbs, and cheeses. Pour half of cream mixture over. Repeat layering with remaining bread, ham, artichoke hearts, herbs, cheeses, and cream mixture. (Can be made 1 day ahead. Cover; chill.)

Cook on Big Green Egg uncovered until firm in center and brown around edges, about 1 hour.

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

Bacon Wrapped Scallops with Chili Lime Butter

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

RECIPE # 1404

Recipe contributed by: Leah Belzer-Adams

Ingredients

12 slices applewood smoked bacon or other thick-cut bacon
12 (U-10 size) sea scallops
2 tablespoons Turkish Seasoning,
1/2 teaspoon salt
12 (6-inch) bamboo skewers, soaked in warm water for about 30 minutes
Freshly ground black pepper

Chili Lime Butter Garnish

1 stick Butter
2 teaspoons Chili Powder
Dash Of Cayenne
1 Lime

Directions

Preheat the oven to 350 degrees F and line a baking sheet with parchment paper.

Place the bacon strips on the parchment paper and bake until just beginning to get golden around the edges but still very pliable, 12 to 15 minutes. Remove from the oven and set aside until cool enough to handle.

Preheat a grill to medium-high heat.

Season the scallops on all sides with the salt and pepper. Wrap each scallop in 1 piece of the bacon, securing it through the center with a bamboo skewer. Repeat with the remaining scallops.

When the grill is hot, brush the grates lightly with oil, then place the scallops on the grill and cook, turning frequently, until just cooked through about 7 minutes total. Transfer to a platter and sprinkle with freshly ground black pepper to taste. Garnish each scallop with a dab of the butter and serve immediately.

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

Money Maker Pizza

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

RECIPE # 1403

Recipe contributed by: Leah Belzer-Adams

Ingredients

- 1 tsp olive oil
- 1 clove garlic, minced
- 1 small red onion, thinly sliced
- 2 oz. Italian sausage, casing removed
- ¼ C. puttanesca sauce (recipe page 21)
- ½ C. mozzarella cheese, shredded
- 2 oz. goat cheese
- 1 Tbsp. fresh oregano, finely chopped
- 1 thin crust pizza dough round of your choice

Directions

Pre-heat your oven and pizza stone or steel to 550°F (287°C) for at least 20 minutes prior to baking. If using another method to bake your pizza, pre-heat accordingly.

Meanwhile, heat 1 tsp. olive oil in a skillet over medium heat. Add the mince garlic and sliced red onion and sauté, stirring occasionally. Continue to cook until the onions begin to caramelize, about 12 minutes. Remove from the heat and season with kosher salt and crushed black pepper to taste.

Set aside.

Use the same skillet to brown the Italian sausage over medium heat until thoroughly cooked. Remove from heat and use a fork or spoon to crumble the Italian sausage into small pieces. Set aside.

Now, prepare your crust following the instructions in the how to work with dough section. Place your raw pizza crust on a floured pizza peel or pizza screen. Use a spoon to evenly spread the puttanesca sauce around the dough. Sprinkle the dough and sauce with mozzarella cheese. Top with the cooked sausage, caramelized onions and small dollops of goat cheese.

Bake for approximately 5 minutes, rotating the pizza halfway through. Remove the pizza from the oven when the crust is crisp and evenly browned. Allow to cool for one minute before garnishing with fresh chopped oregano.

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

JBQ's Cluckin' Amazing Smoked Chicken Wings

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

RECIPE # 1407

Recipe contributed by: Joseph & Emma Bryant, Benjamin Jewell

Chicken Wings Ingredients

- 2 Pounds Chicken Wings (Fresh)
- 3 Cups Cold Water
- ¼ Cup Kosher Salt
- ¼ Cup White Sugar
- 3 Tablespoons Red Pepper Flake
- 6 Cloves Fresh Garlic (Peeled and Smashed)
- 2 Tablespoons Vegetable Oil
- 4 Tablespoons JBQ Dry Rub

Blue Cheese Sauce Ingredients

- 1 Cup Mayonnaise
- 5/8 Cup Sour Cream
- ¼ Cup Hot Sauce
- 1 Teaspoon Worcestershire Sauce
- 1 Pinch Black Pepper
- 2.5 Cups Blue Cheese Crumbles

Chicken Wing Directions

Combine the Cold Water, Kosher Salt and White Sugar in a large bowl and whisk together until fully dissolved. Add the Red Pepper Flake, Garlic Cloves and Chicken Wings. Cover the bowl and place in refrigerator for 4-8 hours.

Remove the Chicken Wings from the brine and pat dry with a paper towel. Place the Chicken Wings in a fresh bowl and coat with Vegetable Oil. Liberally apply JBQ Dry Rub, working into all crevices.

Set up Big Green Egg for indirect cooking at 325 degrees Fahrenheit. Using fruitwood chips (apple, pecan or cherry) smoke the Chicken Wings for approximately 1.75 hours. Remove Chicken Wings and set up Big Green Egg for direct cooking. Place smoked Chicken Wings directly on grate for 3-4 minutes (until skin is crispy). Remove Chicken Wings and let rest for 10-15 minutes.

Blue Cheese Sauce Directions

Combine Mayonnaise, Sour Cream and Hot Sauce in a medium bowl. Add the Worcestershire Sauce, Black Pepper and Blue Cheese Crumbles. Whisk together until fully combined. Cover and refrigerate at least 1 hour prior to serving.

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

White Chicken Chili

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

RECIPE # 1442

Recipe contributed by: Jeremy Phillips

Ingredients

5 Boneless and Skinless Chicken Thighs, Cooked on the BGE.
Smoking Chips May be added to Your Personal Taste
1 Chopped Yellow Onion
1 1/2 Teaspoons of Chopped Garlic
1 1/2 Teaspoon of Ground Cumin
1 Teaspoon of Oregano
1/8 to 1/4 Teaspoon of Chili Powder
2- 15.5 oz Cans of White Northern Beans
1 -15.5 oz Can of Cannelloni Beans
48 oz of Chicken Broth
1 Small Can of Diced Green Chili Peppers
Dices Jalapeno Peppers

Directions

Saute' onions, garlic, and peppers in 2 tablespoons of olive oil in a black iron skillet until soft, over medium heat add smoking chips of your choice. Takes 3 to 5 minutes.
Add the cumin, oregano and chili powder
Combine the chicken broth, beans, green chili peppers and chicken in to a Dutch Oven
Let simmer for at least 1/2 hour with medium smoke
Serve with your favorite cheese and corn chips

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

Seafood and Meat Paella on The Big Green Egg

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

RECIPE # 1449

Recipe contributed by: Ed Shaver

Ingredients

12 to 16 oz. pack of frozen salad shrimp (thawed) – the little ones
12 to 16 oz. pack of bay scallops (thawed)
12 to 16 oz. of boneless chicken breasts cut into bit size pieces
12 to 16 oz. of Cajun sausage cut into bit size pieces
1 to 2 tbsp. olive oil
1 tsp. smoked paprika
1 tsp. fresh ground pepper
1 tsp. kosher salt
1 yellow onion diced
2 cloves of garlic finely chopped
1 generous pinch of saffron threads
4 cups of low sodium chicken broth
1 pound of paella rice, often called Valencia rice
2 tbsp. fresh parsley, chopped
Lemons slices for use when serving
Your preferred hot sauce – optional

Total prep and cooking time is 50 to 60 minutes

Directions

1. This step is optional but I have found it helpful in making everything come out correctly. Pre-cook your rice in two cups of chicken broth and the pinch of saffron for about 6 to 7 minutes and set aside for later use. If you chose not to preform this step, just increase your cooking time of the rice in step 12.
2. Place the shrimp in a bowl and add ¼ tsp of paprika and set aside
3. Place the chicken in a bowl, add salt and pepper and set aside.
4. Heat the Big Green Egg to around 400 degrees.
5. Once heated, place the paella pan on the grill, add the sausage and cook for about 2 minutes. Remove the sausage and set aside.
6. Add 1 tablespoon of olive oil to the pan.
7. Added the onion and sauté for about 2 to 3 minutes until soft.
8. Add the garlic and sauté for another minute.
9. Add the chicken and cook for 3 to 5 minutes until mostly done.
10. Stir in the cooked sausage. Add remaining paprika.
11. Add the precooked rice and remaining chicken broth, stir to mix all ingredients that are in the pan and arrange in a uniform layer in the pan. It is important to not stir the mixture once this layer of rice has been arranged.
12. Close the grill and let the mixture come to a lively simmer for about 8 minutes. You can add more broth if needed just don't stir. When you hear the rice begin to crackle, proceed to the next step.
13. Add the shrimp and scallops on top of the rice. You want some liquid to still be in the pan to steam the seafood so add additional broth if needed.
14. Close the grill and let everything simmer for about 4 to 5 minutes.
15. Remove the pan from the grill, sprinkle with the fresh parsley, cover with foil and let it stand for about 4 to 5 minutes.
16. Serve, garnish with lemon slices, add hot sauce if you like.

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

Spicy Armadillo Critters

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

RECIPE # 1434

Recipe contributed by: Gary & Maria Jones

Ingredients

- 1 (8 ounce) package cream cheese, softened
- 1/4 cup chopped smoked Andouille sausage
- 1 tablespoon chopped chives
- 1 teaspoon hot sauce
- 1 pound hot pork sausage
- 1 cup shredded Sharp Cheddar Cheese
- 1 (5.5 ounce) package seasoned coating mix (Shake & Bake).
- 1/8 teaspoon ground cumin for stuffing and 1/8 tsp for coating
- 1/8 teaspoon chili powder for stuffing and 1/8 tsp for coating
- 16 fresh jalapeño peppers (less if peppers are large)

Directions

- In a bowl, mix cream cheese, andouille sausage, chives, hot sauce, cumin, and chili powder.
- In a separate bowl, mix the uncooked sausage and cheddar cheese.
- In shallow dish, mix the seasoned coating mix, cumin, and chili powder.
- Cut a slit lengthwise into each jalapeño pepper, and remove the seeds.
- Stuff the peppers with the cream cheese mixture.
- Press the sausage mixture around the stuffed jalapeños, and roll in the seasoned coating mix to coat.
- Arrange the coated jalapenos on a baking sheet in a single layer.

Grill or Bake for 25-30 minutes in 350 degrees preheated grill/oven, until the sausage is evenly brown.

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

Andouille Jerk Sliders with Spicy Blackened Jalapeno Ranch Sauce

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

RECIPE # 1456

Recipe contributed by: Judy Rowan – Palm Valley Bar B Q

Ingredients

Sliders

- 1 Lb Ground meat 80/20
- 1 Lb Andouille, casing removed and ground up
- 1/4 Cup Walkerswood traditional jerk seasoning
(use less Jerk if you do not want it too spicy)
- 1/4 Cup Italian bread crumbs
- 1 Egg
- 1/4 cup yellow onion chopped fine
- 1 tbs Cajun seasoning
- 1 tbs Garlic powder
- 1 tbs Black pepper

Sauce

- 1 Cup Spicy ranch dressing
- 1 tsp blackened season (I used K Pauls)
- 1 tsp Garlic powder
- 1 Jalapeno (seeds removed and chopped very fine) equal parts
raspberry jam, jelly or preserves & your favorite tomato based
bar b q sauce

Directions

For the Sliders combine all ingredients and mix till well blended. Form into 3oz sliders. Preheat GreenEgg to 400 degrees. Should take about 15 min to cook flipping a couple times.

For the sauce combine all ingredients and mix well till well blended. Pour into a squirt bottle for easy use.

Serve sliders on a small bun with sauce. Enjoy!

Yield approx. 14 - 3oz burgers

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

Green Eggs and Ham

THE 2013 EGGTOBERFEST RECIPE CONTEST IS SPONSORED BY ALPHAGRAPHICS OF NORTH EAST ATLANTA

RECIPE # 1401

Recipe contributed by: Marty Atwater Forum Handle: Team Seuss

Ingredients for Pesto

1-1/2 cups packed fresh spinach
1/4 cup fresh basil leaves
4 cloves roasted and chopped garlic
1/4 cup grated parmesan cheese
1 cup extra virgin olive oil
Salt

Ingredients for Green Eggs

2 tablespoons olive oil
1/2 cup minced red bell pepper
1/2 cup chopped mushrooms
1/4 cup chopped onion
2 sliced green onions
8 eggs, beaten
1/3 cup low-fat half and half
1 heaping tablespoon spinach pesto
4 cups (6 oz.) chopped baby spinach
1 cup (4 oz.) diced cooked ham, preferably smoked Southern ham
1 cup shredded white sharp cheddar
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/8 teaspoon cayenne pepper

Equipment

Plate Setter
Porcelain coated grid
Buttered 9-inch glass pie plate or square baking dish

Directions for Spinach Pesto

1. Wash and dry the spinach.
2. Put spinach, basil leaves, garlic and parmesan cheese in a food processor and pulse on low speed.
3. Gradually add olive oil while the processor is running.
4. Pulse the ingredients into a smooth sauce, being careful not to over mix.
5. Season to taste with salt.

Yield: 10 to 12 tablespoons. May be made ahead and refrigerated 1 day or frozen.

Directions for Green Eggs

1. Set the EGG for indirect cooking with the Plate Setter, legs down and porcelain coated grid. Preheat the EGG to 350°F.
2. On the stove, heat olive oil in a skillet over medium. Cook and stir red pepper, mushrooms, onion and green onion in hot oil until tender, about 5 minutes or just until tender. Do not brown. Turn off heat and toss in spinach. Let stand about 5 minutes to wilt spinach.

Continued on reverse

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

Smoked Mojo Pork with Black Beans and Rice

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

RECIPE # 1455

Recipe contributed by: Brad Standridge - Fyeman Grillers

Mojo Sauce Ingredients

1/2 to 3/4 tsp. whole cumin seeds
1/4 cup olive oil
1 tsp. dried oregano
1 rosemary sprig or bay leaf
1 whole head of garlic, peeled
1 1/2 tsp. salt
2 cups sour orange juice

Mojo Rub Ingredients

2 Tbsp. brown sugar
1 tsp cumin
1 tsp paprika
1/2 tsp sea salt
1 tsp orange zest
Zest of 1 lime

Mojo Pork Ingredients

1 pork picnic shoulder
3 Tbsp. olive oil
Mojo Rub
Mojo Sauce
1 Tbsp. sherry wine

Black Beans and Rice Ingredients

4 cloves garlic
1 tsp. ground cumin
1tsp. salt
1 tsp. dried oregano
1/4 lb. bacon
1 1/2 cups long-grain white rice
2 Tbsp. olive oil
2 (15 oz.) cans of black beans
1 onion, finely chopped
1 3/4 cup water
1 green bell pepper, finely chopped
1 Tbsp. red wine vinegar
1 bay leaf
1 Tbsp. sherry wine

Directions

Mojo Sauce

Toast cumin seeds in a dry skillet over medium heat until fragrant. Pound seeds and oregano in mortar and pestle and set aside. Crush garlic and salt into a paste in mortar and pestle. Heat oil in deep saucepan over medium heat. Add garlic paste and cook for about 30 seconds, or until lightly toasted (do not let garlic brown). Add sour orange juice, cumin, oregano, and rosemary and bring to a boil. Let cool before serving.

Continued on reverse

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

Green Eggs and Ham

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

RECIPE # 1401

Recipe contributed by: Marty Atwater Forum Handle: Team Seuss

Directions for Green Eggs - continued

3. Meanwhile, beat eggs and half and half together in a bowl until smooth; add pesto, salt, pepper and cayenne. Gently stir to mix evenly.
 4. Put vegetable mixture into prepared dish. Add ham and cheese. Pour egg mixture on top and stir gently to mix with vegetables.
 5. Place the dish on the porcelain coated cooking grid. Close the lid of the EGG and bake for 45-60 minutes, or until the eggs are set. Check the bottom of the dish to see if eggs are slightly brown. Remove the baking dish from the grill and let it rest for 10 minutes before serving.
- Serves 6.

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

Smoked Mojo Pork with Black Beans and Rice

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

RECIPE # 1455

Recipe contributed by: Brad Standridge - Fyeman Grillers

Mojo Rub

Mix rub ingredients together in a bowl.

Mojo Pork

Set up egg for indirect cooking, preferably on a raised grid. Fill a pan with water to keep below the pork. Cover pork with olive oil and Mojo Rub. Stabilize egg at 225 degrees and smoke pork until it reaches an internal temperature of 203 degrees. Pull pork and top with heated Mojo Sauce. Serve with black beans and rice.

Black Beans and Rice

Crush garlic and salt into paste in mortar and pestle. Sauté bacon in olive oil for about 6 minutes until fat is rendered. Add the onion, bell pepper, and garlic paste to bacon and saute until translucent, about 5 minutes. Add the bay leaf, cumin, oregano, and rice and stir for 1 minute until well mixed and rice is coated in oil. Add the beans and their liquid along with water and vinegar to the rice mixture. Bring to a boil, then reduce to a simmer. Cook for 35 to 40 minutes, until rice is tender and water is absorbed.

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

Smokin' Tiger81

Eggtoberfest 2014-Stone Mountain Georgia

ABT's-Atomic Buffalo Turds

Ingredients: 22 larger jalapenos (this is about capacity on large BGE, adjust for smaller or XL BGE), cream cheese, 44 Lil' Smokie Sausages, Bacon, Your Favorite Rub, Hot Pepper Raspberry Chipotle Sauce (I use the Rothschild Farm brand from Costco--which they only sell during Christmas holiday season, so I buy 2 to 3 big jars each year when in stock at Costco. Whole Foods has similar product if you don't have a Costco or it is off season).

Preparation: Slice peppers in half lengthwise and clean out ribs and seeds to remove heat (end of small butter knife works well for scraping out seeds and ribs—leave some in if you want the heat). Wear gloves or you will regret it later. Fill each jalapeno half with cream cheese, add a small 'Lil' smokie sausage pressing slightly into cream cheese, wrap in bacon, pin with toothpick, and sprinkle top with your favorite rub.

Cooking: Bring BGE up to 325 degrees, and put in spider and stone, or platesetter, for indirect cook. Use drip pan for bacon grease. Cook indirect on top of adjustable rig at 325 for about an hour, or until bacon is crispy. Then, brush top of each ABT with Hot Pepper Raspberry Chipotle Sauce. Cook about 10 minutes more. Remove, let cool about 10 minutes as cream cheese is very hot, and serve

Leftovers: There won't be any, no instructions needed.

Cast Iron Skillet Shrimp and Grits

Ingredients: 2 T. bacon grease from fried bacon, 1 med. onion minced, 2 medium garlic gloves minced or pressed (about 2 t.), 2 t. minced chipotle chilies in adobo sauce, 3 ½ c. water, ½ c. heavy cream, 1 c. old fashioned grits (NOT instant grits, and I prefer yellow grits), 8 oz. extra sharp shredded cheddar cheese (about 2 c), 3 large eggs slightly beaten, 4 scallions thinly sliced—just the green part, ¼ t. fresh ground black pepper, 1 ½ pounds large shrimp shelled and de-veined (and I actually prefer to slice these into 2 or 3 pieces each—

decent bite sizes), 1 pound bacon cooked and crumbled, 12 inch cast iron skillet.

Preparation: Cook bacon in MW, reserving 2T. bacon grease. Crumble bacon when cool. Heat skillet and grease, add onion, and cook until softened, about 8 minutes. Stir in garlic and chipotles until fragrant, about 30 seconds. Add water and cream and bring to a boil. Slowly whisk in grits. Reduce heat and cook stirring frequently until grits are thick and creamy, about 15 minutes. Remove pan from BGE and whisk in $\frac{3}{4}$ cup of the cheddar cheese, eggs, scallions, pepper and bacon. Nestle shrimp in the grits until not visible. Smooth out the grits and sprinkle remaining cheese on top. Adjust BGE for indirect cook at 450 degrees. Return skillet to BGE on top of adjustable rig. Bake about 15 minutes until grits hot and top cheese is browned, about 15 minutes. Cool 15 minutes and serve. (Note: this recipe adapted from Cooks Illustrated. You can do this in your oven in an oven proof skillet)

Pig Shots

Ingredients: 2 Smoked Cooked Sausage Link of your choice—Beef Kielbasa or whatever you like, 2 packs thick sliced bacon—thin bacon will not work; cream cheese – 8 oz or so; 3 oz jalapeno chilies diced; $\frac{1}{2}$ c. brown sugar; $\frac{1}{2}$ t. chili powder; $\frac{1}{2}$ t. cayenne pepper; 1 t. BBQ rub of choice.

Preparation: Set up BGE for indirect cook at 325 degrees with drip pan also. Cut sausage down to discs about $\frac{1}{4}$ " to $\frac{3}{8}$ " thick. Wrap $\frac{1}{2}$ slice of bacon standing around the disc and fix in place with a toothpick—creating a "pig shot cup". Soften cream cheese and mix in diced jalapeno. Spoon the cream cheese blend into the shot cup. Mix the brown sugar, chili powder, BBQ rub and cayenne pepper together and sprinkle on top of cream cheese filling. Cook indirect at 325 degrees about 1 hour or until bacon crisps up.

Books: Grilled Pizzas and Piadinas—Craig Priebe; Serious Barbeque—Adam Perry Lang

Helpful Websites: www.greeneggers.com;
www.eggheadforum.com; www.nibblemethis.com;
www.necessaryindulgences.com; www.griffinsgrub.wordpress.com;
www.ceramicgrillstore.com; www.cooksillustrated.com; Forum handles: smokin'tiger81 or egghead123sc

Smokin' Tiger81

Eggtoberfest 2014-Stone Mountain Georgia Grilled Thin Crust Pizzas

Thin Crust Dough (makes 2 crusts): 3/4 c warm water, packet dry yeast, 1/2 t sugar, 1 1/2 c unbleached flour, 1/4 c whole wheat flour, 2 T. cornmeal, 2 T. ev olive oil. Combine yeast, warm water and sugar, let stand a couple minutes to make sure foams and yeast activated. Combine dry ingredients in kitchenaid mixer with dough hook on low, add yeast mixture and olive oil and combine on low, then once combined knead on med high for 2 minutes. Put 1/4t olive oil in a bowl, add yeast ball and turn to coat, cover with plastic wrap and let rise 1 1/2 to 2 hours in warm place until double in size. Then refrigerate until ready to use over next couple days (or at least 1 hour in fridge to firm up if you are using immediately). When using, gently punch down, cut in half, and roll out on floured boards into two 12 inch dough circles.

Grilling Dough and Cooking pizza (2 step cook!): Set up BGE for direct cook with adjustable rig with grate on top level. Bring temp to 400 dome, and then grill one side of crust until browned directly on grate. Remove from grate and this browned side now becomes top of pizza where you will load ingredients. Once all crusts are grilled on one side, put in spider, indirect stone, and pizza stone on top of adj. rig and increase temp to 450. (While some folks like to cook pizzas at very high temps, these thin crust pizzas cook quickly and you will burn the crust before toppings get hot if you go too high temp). After adding toppings, grill on pizza stone until bottom browned and ingredients heated.

Herbed Grill Oil (to brush on cooked crust side after cooking): 1/2 c good quality evoo, 1 minced garlic clove, 1/2 t dried oregano, 1/2 t dried thyme, 1/2 t dried basil. Combine all ingredients, refrigerate until ready to use. Warm slightly in mv if becomes too congealed in fridge.

Chunky Tomato Sauce: 2 cloves garlic, 8 fresh basil leaves, 1 1/2 pound ripe tomatoes--about 3 medium tomatoes, 2T or more tomato paste, 1t kosher salt, 3/4t fresh ground pepper, and 1/2t sugar. Mince or chop garlic, chop basil fine, dice tomatoes fine to medium, and combine all. Let chill one hour and up to 3 days. (use 2 14.5 oz cans good diced tomatoes, drained, if fresh not in season--I normally use fresh for my sauce). Use more tomato paste to thicken if needed (I found I had to drain water off sauce just before putting on pizza)

Basil Pecan Pesto: 1 bunch of basil, leaves twisted off stems, ¼ c. evoo, 1/3 c. grated parmesan, ¼ c. roasted pecans, 1 clove garlic, ¼ c. Italian parsley leaves, 1. T. chopped onion, pinch black pepper, ¼ t. kosher salt, ¼ t. sugar. Process all in food processor until smooth.

Making the Pizza: Once the crust has been grilled on one side and flipped, most of the pizza beginnings are the same. Brush the grilled side with 1 T. of the herbed grill oil, sprinkle about a tablespoon of fresh grated parmesan reggiano, and then a cup of mozzarella. Then, just follow instructions for various varieties of pizza.

The Olympian (ingredients from 6 countries): Prepare with brushed oil, parmesan and 1 c. mozzarella as above. Dollop one cup of the chunky tomato sauce over the surface—do not smooth out, okay for each bite to be different. Then add 4 oz. smoked sausage sliced into rounds, 1 oz. pepperoni sliced, 5 artichoke hearts quartered (about ½ of 13 oz can), 2 halves sun dried tomatoes sliced into ribbons, ½ c feta, ¼ c. diced green bell peppers, and 2 T. sliced black olives. Return to BGE and cook as previously directed.

The Gambrien (sautéed shrimp with pesto and tomato sauce): Dice one half pound shrimp into bite sized pieces, and sauté in butter for about 1 ½ minutes—does not have to be totally cooked as will cook on pizza also. Brush crust with grill oil, add 1T parmesan reggiano, and add 1 c. grated mozzarella. Dollop top of cheese with alternating chunky tomato sauce and basil pecan pesto, about ½ c total of each. Top with shrimp, ¼ cup thinly sliced sun dried tomatoes, ½ c thin sliced red onions, 2 t. capers and 3 cloves thinly sliced garlic (sauté garlic first if desired). Then return to BGE to cook on pizza stone.

Books: Grilled Pizzas and Piadinas—Craig Priebe; Serious Barbeque—Adam Perry Lang

Helpful Websites: www.greeneggers.com; www.eggheadforum.com; www.nibblemethis.com; www.necessaryindulgences.com; www.griffinsgrub.wordpress.com; www.cooksillustrated.com; www.ceramicgrillstore.com (for adjustable rig/spider); www.thermoworks.com (for thermapen)

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