

PRODUCT CATALOGUE

EGGs
EGGcessories
Personality Profiles
and Recipes



Big Green Egg®

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 BGE Customer Service for assistance.

THE ULTIMATE COOKING EXPERIENCE®

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

Big Green Egg



LEARN MORE
ABOUT
EGG SIZES

XXLARGE

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

- Grid Diameter: 29 in / 74 cm
- Cooking Area: 672 sq in / 4336 sq cm
- Weight: 424 lbs / 192 kgs

XLARGE

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

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

LARGE

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

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

MEDIUM

Happiness in a smaller package – the Medium EGG is perfectly sized for smaller families and couples, and accommodates all the most popular EGGcessories like the convEGGtor™ and Pizza & Baking Stone. Get the famous Big Green Egg versatility and efficiency with plenty of cooking area to accommodate a backyard cookout of four steaks or two whole chickens.

- Grid Diameter: 15 in / 38 cm
- Cooking Area: 177 sq in / 1140 sq cm
- Weight: 113 lbs / 51 kgs

SMALL

The Small EGG is an easy fit for smaller patios and balconies, and is able to prepare four burgers or chicken breasts at a time. The Small EGG is often used as an addition to a larger EGG to allow the preparation of several courses at once, and is perfect for restaurants seeking the performance of an EGG in a size to fit a commercial kitchen.

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

MINIMAX™

Destined to become a popular backyard staple and an invaluable culinary tool for restaurants – MiniMax was designed with the height of a Mini yet all the volume capabilities of a Small. Perfect as a table-side cooker at your garden party or a traveling EGG for motorhomes or grilling on balconies ... the MiniMax EGG is sure to deliver oversized results in a small package!

- Grid Diameter: 13 in / 33 cm
- Cooking Area: 132 sq in / 854 sq cm
- Weight: 63 lbs / 28 kgs

MINI

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

- Grid Diameter: 10 in / 25 cm
- Cooking Area: 79 sq in / 507 sq cm
- Weight: 36 lbs / 17 kgs

COOKING ISLANDS AND TABLES

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

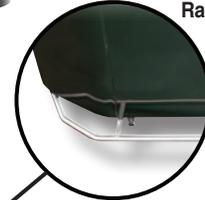
"Backyard Chef Edition" Cooking Islands

The larger "Backyard Chef Edition" Custom Cooking Island provides an impressive 76 in / 1.9 m of working surface, and features high-quality aluminum and steel construction with solid stainless door pulls, heavy duty roller shelves, ample storage cabinets for charcoal and utensils, locking casters, a durable, weather resistant powder coated finish ... and comes with a lifetime warranty!

- 76 in / 1.9 m Cooking Island – Large EGG – ASICL76
- 76 in / 1.9 m Cooking Island – XLarge EGG – ASICXL76



Optional Foot Rail for Backyard Chef Edition – ASIC Foot Plate SS



Compact Cooking Islands

The 60 in / 1.5 m Compact Cooking Island fits smaller spaces yet offers all the conveniences of a large roller drawer, two side storage cabinets, and the same high-quality aluminum and steel construction as the larger version. Either way, you will marvel at the quality, versatility and beauty of these Big Green Egg Islands.

- 60 in / 1.5 m Cooking Island – Large EGG – ASICL60
- 60 in / 1.5 m Cooking Island – XLarge EGG – ASICXL60



Natural Live Edge

Artisan Hardwood Tables

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

Tropical Mahogany Table for Large EGG – TML
58 in L x 29 in W x 34 in H / 1.4 m L x .7 m W x .9 m H

Tropical Mahogany Table for XLarge EGG – TML
63 in L x 34 in W x 34 in H
1.6 m L x .9 m W x .9 m H



Cypress Tables

Big Green Egg's Cypress Tables have a fine grain character that shows off the beauty of the solid wood, and you can stain or paint these tables to match any outdoor decor.

Cypress Table for Large EGG – TCL
60 in L x 25 in W x 29 in H / 1.5 m L x .6 m W x .7 m H

Cypress Table for XLarge EGG – TCXL
61 in L x 32 in W x 29 in H / 1.5 m L x .8 m W x .7 m H

Table Nest

The metal Table Nest, which provides air flow beneath the EGG, is an optional component for all Big Green Egg tables. The Table Nest is also useful for custom outdoor kitchens. Please note that Table Nest is not designed for free-standing applications unless the EGG is housed within a table, island or built-in surround.

- Table Nest for XXLarge EGG – NESTABXXL
- Table Nest for XLarge EGG – NESTABXL
- Table Nest for Large EGG – NESTABL
- Table Nest for Medium EGG – NESTABM

See Safety Tips at BigGreenEgg.com. Do Not Place EGG directly on wood or combustible surface!

Table Nest must be used in conjunction with a table. Not for use as a free-standing support for your EGG.



NESTS, MATES™ AND HANDLERS

Nests

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

For XXLarge EGG – NEST XXL

For XLarge EGG – NEST XL

For Large EGG – NEST L

For Medium EGG – NEST M

For Small EGG – NEST S

For Mini EGG – NEST MINI

EGG Carrier for MiniMax and Mini EGGS – ECMM



Nest Handlers

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

Nest Handler for XXLarge EGG – NHXXL1

Nest Handler for XLarge EGG – NHXL1

Nest Handler for Large EGG – NHL1

Nest Handler for Medium EGG – NHM1



Folding Mates

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

Wooden EGG Mates

EGG Mates for XLarge EGG – EMXL

EGG Mates for Large EGG – EML

EGG Mates for Medium EGG – EMM

EGG Mates for Small EGG – EMS

Durable Composite EGG Mates

Easy to clean composite mates feature a non-slip textured surface, a wider side profile, subtle wood-grain detailing and attractive BGE logo

3-Slat Composite Mates

For XXLarge EGG – EMC3SXXL

For XLarge EGG – EMC3SXL

For Large EGG – EMC3SL

2-Slat Composite Mates

For Large EGG – EMC2SL

For Medium EGG – EMC2SM

For Small EGG – EMC2SS



EGG COVERS

Our Big Green Egg covers are made from a ventilated, heavy-duty material with an embroidered logo. The weatherproof fabric protects against fading from UV rays, and moving the cover off and on is easy with the convenient handle. Covers are available to fit all Big Green Egg Islands, Tables and Nests; the Nest covers fit all configurations of the EGG (with or without Mates or Handler). We also offer a Dome Cover for XLarge and Large EGGS in built-in outdoor kitchen applications.



Premium Weatherproof Table Covers

Weatherproof, ventilated Table Covers, manufactured from heavy-duty, UV resistant material, are available to fit all Big Green Egg tables. Check with your local Authorized Dealer for the full assortment of Table Cover options.

Dome Covers for Built-in Outdoor Kitchens

Black Dome Cover for XLarge EGG – HXLDOME

Black Dome Cover for Large EGG – HLDOME

Premium Weatherproof Nest Covers

Black Covers

For XXLarge EGG – CEXXLB

For XLarge EGG – CEXLB

For Large EGG – BLVC

For Medium EGG – CEMB

For Small EGG – CESB

For MiniMax EGG – HLDOME

Green Covers

For Large EGG – HLVC

For Medium EGG – HMVC

For Small EGG – HSMC



Premium Weatherproof Island Covers

Black Cover for XLarge or Large EGG in 76 in / 1.9 m Cooking Island - CI76B

Black Cover for XLarge or Large EGG in 60 in / 1.5 m Cooking Island - CI60B

CHARCOAL AND STARTERS



100% Organic Lump Charcoal

Big Green Egg Organic Lump Charcoal is a premium product with major advantages over ordinary charcoal or briquettes. Our superior natural lump charcoal is made from 100% oak and hickory wood and contains no by-products, chemical fillers or petroleum additives. Organic lump charcoal imparts a great flavor to foods with no chemical aftertaste ... you will see – and taste – the difference immediately.

Organic Lump Charcoal
20 lb / 9 kg bag – CP

Organic Lump Charcoal
10 lb / 4.5 kg bag – CP 10



LEARN MORE ABOUT ORGANIC CHARCOAL

Charcoal Starters



Lighting charcoal is a breeze with our two recommended starters. Our popular SpeediLight™ Natural Charcoal Starters come in boxes of 24 convenient squares. They light easily and are odorless and tasteless, with no chemical aromas or residue. Plus, they're clean, safe and ready to use without the need for any lighter fluid – saving you money and providing a much better result!

If you're the type who prefers ignition at the click of a finger, then switch on our Electric Starter. This handy device, with a heat resistant handle, will have you cooking in minutes without even striking a match!

SpeediLight™
Natural Charcoal
Starters – FS24

Electric Charcoal
Starters – HL



SPICY GRILLED JERK PORK CHOPS



Ray "Dr. BBQ" Lampe



• • • Ray "Dr. BBQ" Lampe has been barbecuing professionally for over 25 years and is an award winning competitive BBQ cook and Big Green Egg aficionado. He has authored several cookbooks, including *Slow Fire*; *Ribs, Chops, Steaks, and Wings*; as well as *The NFL Gameday Cookbook*; and has showcased his abilities on many television programs including *Chopped Grill Masters* and Food Network's *Tailgate Warriors with Guy Fieri*. "I like barbecue because it is not just about the food ... when you walk into a true barbecue restaurant you can really sense the history and the tradition of the place in addition to the amazing smells of smoked meat."

Jerk Paste

- 1 large onion, coarsely chopped
- 12 to 16 scallions, white and some green parts coarsely chopped
- 10 garlic cloves, coarsely chopped
- 3 Scotch bonnet chiles (or habaneros), seeds and veins removed and coarsely chopped*

* Always wear food-service gloves when handling chilies because they can hurt if you get some under a nail or touch your eye.

6 bone-in pork chops, about 3/4 in (2 cm) thick

- 1/4 cup (25 g) ground allspice
- 3 tbsp (51 g) salt
- 1 tbsp (7 g) smoked paprika
- 1 tsp (2 g) ground cinnamon
- 1 tsp (2 g) ground nutmeg
- 1 tsp (1 g) ground dried thyme
- 1/4 cup (60 ml) soy sauce
- 1/4 cup (60 ml) vegetable oil
- 1/4 cup (60 ml) white vinegar

To make the jerk paste

Place the onion, scallions, garlic and chilies in the bowl of a large food processor fitted with the metal blade. Top with the allspice, salt, paprika, cinnamon, nutmeg and thyme. Pour in the soy sauce, vegetable oil, vinegar, and 1/4 cup (60 ml) water. Pulse to break everything down and then process for about 30 seconds, until all the big chunks are gone. Put the jerk paste in a big nonreactive bowl.

One at a time, dredge the pork chops in the paste, leaving them in the bowl when fully covered. Cover the bowl and refrigerate for at least 1 hour and up to 8 hours.

Set the EGG for direct cooking at 400°F/204°C. Using cooking gloves to handle the pork, pull each chop out of the paste and place it directly on the cooking grid, keeping as much paste on the chop as possible. Discard the remaining paste. Cook for 4 to 5 minutes per side, until the chops are golden brown and have reached an internal temperature of 150°F/65°C. Transfer them to a platter and tent loosely with aluminum foil. Let them rest for 5 minutes before serving.

Serves 6

Recipe courtesy Ray Lampe

"Pork Chop: 60 Recipes for Living High On the Hog" by Chronicle Books



Scan to view the Dr. BBQ Profile publication

SMOKING WOODS & PLANKS



Smoking Wood Chips and Wood Chunks

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

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

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

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

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

Pecan Chips add a rich, mellow flavor suitable for chicken and fish. Smoking with pecan wood gives poultry a golden brown skin that enhances any holiday table – PECAN

Jack Daniel's® Barrel Chips and Chunks are a good choice for flavoring any steak, and pair well with many of the same meats as oak chips – beef, veal, pork and poultry – JACK (Chips), JCL (Chunks)



Graham Rahal's Raspberry BBQ-Glazed Salmon



> Graham Rahal — World's Fastest EGGhead®

"I am used to high-performance, and without a doubt nothing tops the performance of my EGG!"

Graham Rahal is the youngest race winner in IndyCar Series history, claiming victory in his IndyCar Series debut in 2008. Graham is also a winner of the 24 Hours at Daytona, and a Sports Car Club of America (SCCA) Formula Atlantic Champion.

When he is not going fast, Graham's main passion is cooking – in particular, low and slow for hours on end using one of several Big Green Eggs he had installed in his Indianapolis backyard.

The world's best athletes demand the ultimate equipment to stay on top ... and that's why Graham Rahal cooks on a Big Green Egg!

"My raspberry BBQ-glazed cedar planked salmon recipe is fairly simple. Grilling on a cedar plank infuses the salmon with a light woody flavor while keeping the fish really moist."

Ingredients

- 4 salmon fillets, skin on
- 3/4 cup (175 ml) raspberry BBQ Sauce
- 1 tsp (1 g) minced fresh thyme plus extra for garnish

Method

Place the cedar plank in a pan, cover with water and soak for 2 hours. Mix thyme into the sauce; coat salmon with sauce and marinate for 2 hours.

Set the EGG for direct cooking at 350°F/177°C. Place plank on the cooking grid, close the dome and heat for about 2 minutes. Flip the plank and place salmon on heated side of plank. Cook for 20 – 25 minutes until desired temperature is reached.

Gourmet Grilling Planks

Plank cooking is a unique culinary method which originated with the Native Americans. The long-standing tradition of cooking on a plank has evolved into a popular at-home grilling technique that adds a whole new dimension to your grilling experience. Our planks come from certified sustainable and food grade wood sources and are select cut for optimum flavor. Two planks per package.

Cedar Grilling Planks offer a robust, woody flavor excellent for salmon, red meats, and other grilling favorites – CPLANK

Red Oak Grilling Planks impart a rounded, smoky finish to beef, pork, and chicken creating the traditional aged oak flavor – OPLANK



Scan to view the Big Green Egg Plank Cooking Publication



KNOW THE HEAT

Digital Thermometers

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



Dual Probe Wireless Remote Thermometer

This remote wireless thermometer monitors temperatures from a distance of up to 300ft / 91m – ET732



Professional Infrared Cooking Surface Thermometer

Professional-grade thermometer safely measures the temperature of cooking surfaces without contact for precise heat control every time! Aim the precision laser light beam at pizza stones, griddles or cooking grids to instantly see the surface temperature before adding food to the grill. Measures surface temperatures in a range from 32°F to 800°F / 0°C to 427°C – INFRATHERM

“Quick Read” Pocket Thermometer

Small, convenient digital thermometer fits in your pocket – PT12



Instant Read Digital Food Thermometer

Gives a quick readout of the internal temperature of foods – PT100



Automatic Temperature Control BBQ Guru

The BBQ Guru’s microprocessor technology enables chefs to automatically control the internal temperature of the EGG while monitoring the temperature of the meat being cooked. Set the temperature and forget it, you can relax by the pool or sleep soundly during a sixteen hour low and slow cook – DIGIQ



Oversized External Temperature Gauge with 3in (8 cm) Dial

This high quality, stainless steel temperature gauge – with an oversized easy-to-read dial – precisely monitors the temperature inside the dome of an EGG. Fits the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – TPTXXL

Traditional Thermometers

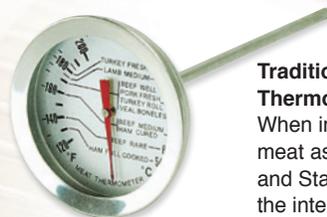
Traditional “Quick Read” Thermometer

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



Traditional “Stick & Stay” Thermometer

When inserted into the center of the meat as you begin cooking, the Stick and Stay Thermometer monitors the internal temperature during the cooking process – M



Big Green Egg is committed to culinary quality and food safety. We encourage proper use of a high quality food thermometer to ensure that meat, poultry, seafood and other cooked foods reach a safe minimum internal temperature. To learn more, visit FoodSafety.gov.

CERAMIC EGGCESSORIES®

Ceramic Pizza and Baking Stones

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



The Pizza & Baking Stone turns your EGG into a fire-brick oven, perfect for making pizzas, breads, desserts and other baked items.

Pizza & Baking Stones



Flat Pizza & Baking Stones

Fits the XXLarge and XLarge EGGs
Diameter 21 in / 53 cm – BSXL

Fits the XXLarge, XLarge and Large EGGs
Diameter 14 in / 36 cm – BSL

Fits the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs
Diameter 12 in / 30 cm – BSM

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



Half Moon Baking Stones

Fits the XXLarge and XLarge EGGs
Diameter 21 in / 53 cm – HMBSXL

Deep Dish Pizza & Baking Stone

Ideally suited for baking pizza, pies, quiche ... even cinnamon rolls.

Fits the XXLarge, XLarge and Large EGGs
Diameter 14 in x 2 in depth (36 cm x 5 cm) – DDBSL

Fits the XXLarge, XLarge and Large EGGs
Diameter 14 in / 36 cm – HMBSL

The convEGGtor™ Indirect Convection System

The Big Green Egg is designed to work as a complete outdoor cooking system, producing unrivaled results whether grilling, roasting, smoking or baking – and nothing contributes more to the versatility of your EGG than adding a convEGGtor™ to your EGGcessories collection.



The convEGGtor™ is designed to facilitate indirect cooking on the Big Green Egg by providing a heat-directing barrier between the food and the fire, magically transforming your EGG into an outdoor convection oven. The design of the convEGGtor, in conjunction with the thermal properties of the EGG, allows heat to efficiently radiate within the dome while preventing the flames and heat from over cooking the food.

For XXL Large EGG – PSXXL
For XL Large EGG – PSXL
For Large EGG – PSL
For Medium EGG – PSM
For Small EGG – PSS
For MiniMax EGG – PSMX
For Mini EGG – PST



Sweet Cream Cheese Crostini with Smoked Sausage and Cabbage



Chef Don Scalmanini



“Growing up in an Italian-Irish family there was never a dull moment, gastronomically speaking or otherwise! I developed a fascination for natural charcoal cooking, the result of watching my dad and “gramps” grilling every weekend at the family’s California winery ... and since moving to Italy over twenty years ago, that passion has now turned into a profession. I absolutely love my Big Green Egg! The versatility and results are amazing, and the ceramic EGGcessories are the perfect tools for creating authentic and traditional regional Italian cuisine.”

Ingredients

1 loaf ciabatta Italian bread
1 medium cabbage
4 to 5 Italian sausages, no casing
7 oz (200 g) mascarpone cheese
4 oz (115 g) cream cheese
1/3 cup (20 g) pine nuts, chopped
Extra virgin olive oil
Sea salt
Fresh ground black pepper

Set the EGG for indirect cooking at 250°F/121°C, adding Apple or Pecan Chips for flavor.

Method

Cut cabbage in half and core. Spread apart leaves and sprinkle salt and pepper and drizzle with olive oil – just enough to moisten the cabbage a little. Add to cooking grid and cook until outer leaves are soft and inner leaves are still a bit crunchy. Smoke sausage until your desired temperature is reached (I prefer medium rare). Chop cabbage and sausage. Mix cheeses; add pine nuts, cabbage and sausage.

Cut bread into 1 in (3 cm) slices and grill until lightly crispy on both sides and soft on the inside. Spread mixture onto bread and serve.

PIZZA TOOLS

With the Big Green Egg, you can make custom pizzas, flatbreads or calzones – everyone chooses their own fresh ingredients, so everyone is happy. Gather your favorite toppings ... and your family and friends ... to enjoy creative, hot-off-the-EGG homemade meals.

Authentic Pizzeria Style Wooden Pizza Peel

Features solid hardwood construction, a tapered profile and a sturdy handle for a secure and comfortable grip. Conveniently assemble pizza, calzones or baked goods on the peel, then easily slide directly onto the stone – PPMW



Traditional Pizza Wheel



The sharp, stainless steel Rolling Pizza Cutter cuts through even the thickest crusts for professional pizzeria results. Oversized, cushioned grip and die-cast thumb guard makes it safe and comfortable to use – RPC



Aluminum and Hardwood Pizza Peel

Features a smooth and sturdy aluminum surface with a natural hardwood handle. Keeps hands away from the heat and provides a convenient way to handle pizza, calzones and bread – PPAL



Pizza Slice Server

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



Rockin' Pizza Cutter

Simply press down and rock the stainless steel blade back and forth for quick and easy slices. High-quality stainless steel with Soft Grip handle – ROPCP

Dough Rolling Mat

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



Chef and the Fatman's
**Spinach, Sweet Onion and
Three Cheese Calzones**



Calzone Press

Spice up your next pizza night! Use a Calzone Press to create custom calzones and filled pastries at home with everyone's favorite ingredients. Works well with your favorite pizza or pie dough. Easy recipe included.

Family Size Calzone Press – CPRESSL

Personal Size Calzone Press – CPRESSS



Chef and the Fatman

"Fatman" Kevin Jenkins and Executive "Chef" Erik Holdo are known as the "dynamic duo of delicious," and collaborate to take you on the culinary journey of a lifetime each week thanks to the worldwide reach of internet radio. Hosted by these James Beard Award-nominated EGGsperts™, "Chef and the Fatman" is the longest running live radio cooking show in the world... listen to podcasts of their EGGcellent adventures on iTUNES.

Ingredients

1¼ lbs (60 kg) pizza dough
10 oz (285 g) baby spinach
2 tbsp (30 ml) olive oil, plus more for brushing
1 sweet onion, minced
2 cloves garlic, minced
½ cup (45 g) freshly grated Parmigiano-Reggiano cheese
4 oz (120 g) fresh mozzarella cheese, finely diced
1 cup (220 g) ricotta cheese
Salt and freshly ground pepper
All-purpose flour for dusting

Method

Let the dough sit at room temperature 1 to 2 hours before building the calzone.

Set the EGG for indirect cooking at 400°F/204°C.

Rinse the spinach and let drain. In a pan, heat the oil over medium heat. Add the sweet onion and cook until translucent, then add the garlic and cook about 1 minute. Add the spinach, cover and cook until tender. Drain the spinach mixture in a colander, pressing gently to remove excess liquid; transfer to a bowl, add the cheeses and mix well. Season with salt and pepper.

Roll out the dough on a Dough Rolling Mat or lightly floured surface and use the Calzone Press to cut out the dough circles and form calzones. Place the calzones on a preheated Pizza & Baking Stone and bake until golden brown, about 20 minutes. Transfer to a cooling rack for 10 minutes. Serve warm.



Butter Rubbed Lamb Chops with Fig Mustard Aioli



Linkie Marais

Celebrated chef, lifestyle expert and Big Green Egg devotee Linkie Marais began her culinary journey in her mom's kitchen in South Africa. After moving to the US and earning a degree, she went on to specialize in the culinary arts, displaying a natural talent for creating and decorating the most amazing cakes for weddings and special events.

Linkie, who has appeared as a finalist on Season 8 of Food Network Star, became a fan of the EGG the minute she first used one. "I love the versatility of my Big Green Egg... I can bake a sun-dried tomato, blue cheese and bacon pizza for an appetizer, move on to lamb and veggies for the main course and finish with bananas foster for dessert!"

Ingredients for Lamb Chops

- 4 lamb chops
- 4 oz (115 g) butter, room temperature
- 2 tsp (10 ml) Dizzy Gourmet® Cosmic Cow Seasoning™
- 1 tbsp (15ml) fig preserves
- Pinch of Ginger
- ½ tbsp (8 ml) soy sauce

Set the EGG for direct cooking at 450°F/232°C.

In a small bowl, mix all of the ingredients together except for the lamb. With the back of a spoon, smear half of the butter mixture onto the lamb chops. Place the lamb chops with the butter side up on the grid for 2-3 minutes (depending on the thickness you may choose to have them on each side longer.) Flip the chops and then smear the rest of the butter onto the chops. Grill for another 2-3 minutes or until desired temperature is reached, about 135°F/57°C for medium rare. Serve with Fig Mustard Aioli.

Ingredients for Aioli

- 3 tbsp (45 ml) German mustard
- 3 tbsp (45 ml) mayonnaise
- 1 tsp (5 g) turmeric
- 2 tbsp (30 ml) fig preserves
- Pinch of cayenne pepper

Combine all of the ingredients and mix very well; serve with the lamb chops. Serves 4



Scan for more recipes from Linkie Marais

SPECIALTY COOKWARE

Expandable Flexi Basket



No more fumbles when flipping that delicate piece of fish or turning asparagus and other small vegetables on your EGG! Our unique flexi-weave basket conforms to the shape of seafood, meats and vegetables of various thicknesses, and holds the food securely for easy cooking and turning. Fits the XXLarge, XLarge and Large EGGs – SSFH

Mini Burger "Slider" Basket



People will stand in line for sliders cooked on the EGG! Our basket holds up to twelve delicious mini-burgers or sliders which are fun and easy to top with cheese or other creative toppings. Don't worry about keeping up with a hungry crowd; the slider basket makes it easy to turn all twelve patties at once and cook them to perfection. Fits the XXLarge, XLarge and Large EGGs – SSBH



Half Moon Cast Iron Griddle

Great for blackening chicken and fish, sautéing vegetables or even cooking breakfast! Use the flat side for pancakes and eggs, the ridged side for sausage and bacon. The Griddle can be used individually or in pairs. Fits the XXLarge, XLarge and Large EGGs – CIGHL



Cast Iron Cooking Grids

For perfect sear marks on your food, utilize the superior heat conductivity of the Cast Iron Cooking Grid as an alternative to the primary Stainless Cooking Grid. The cast iron gets very hot and retains heat, turning it into a perfect searing surface.

Cast Iron Cooking Grid for a Large EGG – 18CI

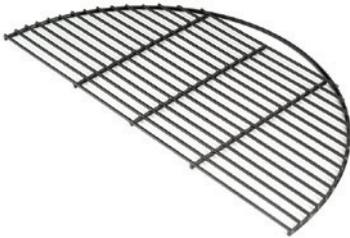
Cast Iron Cooking Grid for a Medium EGG – 15CI

Cast Iron Cooking Grid for a Small or MiniMax EGG – 13CI

Cast Iron Cooking Grid for a Mini EGG – 10CI

Half Moon Cast Iron Grid for XLarge EGG – HMCIXL

Buy a set of two or pair one with the Half Moon Porcelain Grid



Half Moon Porcelain Grid for XLarge EGG
Pairs with the Half Moon Cast Iron Grid – HM24P

Cast Iron Dutch Oven

The 5 quart / 4.7 liter Dutch Oven is ideal for cooking stews, soups, chili and even cobblers. Works with the XXLarge, XLarge, Large and Medium EGGs – DO



Multi-Level Tiered Racks

When you are cooking several different foods at once or when preparing meals for a large crowd, our assortment of multi-level grids increases the amount of cooking space in your EGG.

Folding Grill Extender

Easily attaches to your cooking grid to add a second level of cooking surface in your EGG. The grid folds up to allow for larger dishes, such as roasts or whole chickens and conveniently folds flat for storage. Fits the XXLarge, XLarge and Large EGGs – GX



3 Level Cooking Grid for Large EGG

The top levels of the rack rotate and are adjustable to multiple levels. Disassembles to fit in the dishwasher and for easy storage – 3TIER



2 Level Cooking Grid for the XLarge EGG

Chrome-plated steel base with a porcelain coated grid – 2TIERXL

Raised Grids

The Half Moon Raised Grids with Drip Pan give you the flexibility to cook direct on one half of the EGG and indirect on the other half. The XLarge and Large sizes can be paired with a Half Moon Baking Stone.

Half Moon Raised Grid w/ Drip Pan for XLarge EGG – HMRGXL

Half Moon Raised Grid w/ Drip Pan for Large EGG – HMRGL

Half Moon Raised Grid w/ Drip Pan for Medium EGG – HMRGM

Half Moon Raised Grid w/ Drip Pan for Small or MiniMax EGG – HMRGS



SPECIALTY COOKWARE

Non-Stick Drip Pans

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

Round Drip Pan – 9R

Diameter 9 in / 23 cm

Rectangular Drip Pan – 13NSP

13 in x 9 in / 33 cm x 23 cm



V-Racks

Our dual purpose porcelain coated V-Racks can be used upright to hold roasts and poultry or can be flipped over to serve as an efficient rib rack.



Perforated Grids

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

Round Perforated Cooking Grids

Diameter 16 in / 41 cm – 16PH

Diameter 13 in / 33 cm – PG13R

Half Moon Perforated Cooking Grid

Diameter 13 in / 41 cm – PGHL

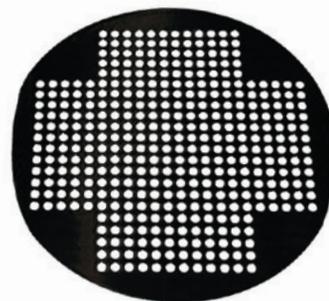
Rectangular Perforated Cooking Grids

16 x 12 in / 41 x 30 cm – FG1612

11 x 7 in / 28 x 18 cm – PG711

Square Perforated Cooking Grid

12 x 12 in / 31 x 31 cm – PG1212



Large V-Rack

Works with XXLarge, XLarge and Large EGGs – VRP



Small V-Rack

Works with XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – VRPS





Grill Woks

Grill Woks make it easy to cook vegetables, meat, seafood or any other smaller pieces of food that might slip through the standard cooking grids. The Grill Woks allow the heat and smoke to circulate around the foods for even cooking and flavor absorption.

Round Grill Wok

Works with the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – RGW

Square Grill Wok

Works with the XXLarge, XLarge and Large EGGs – WT12



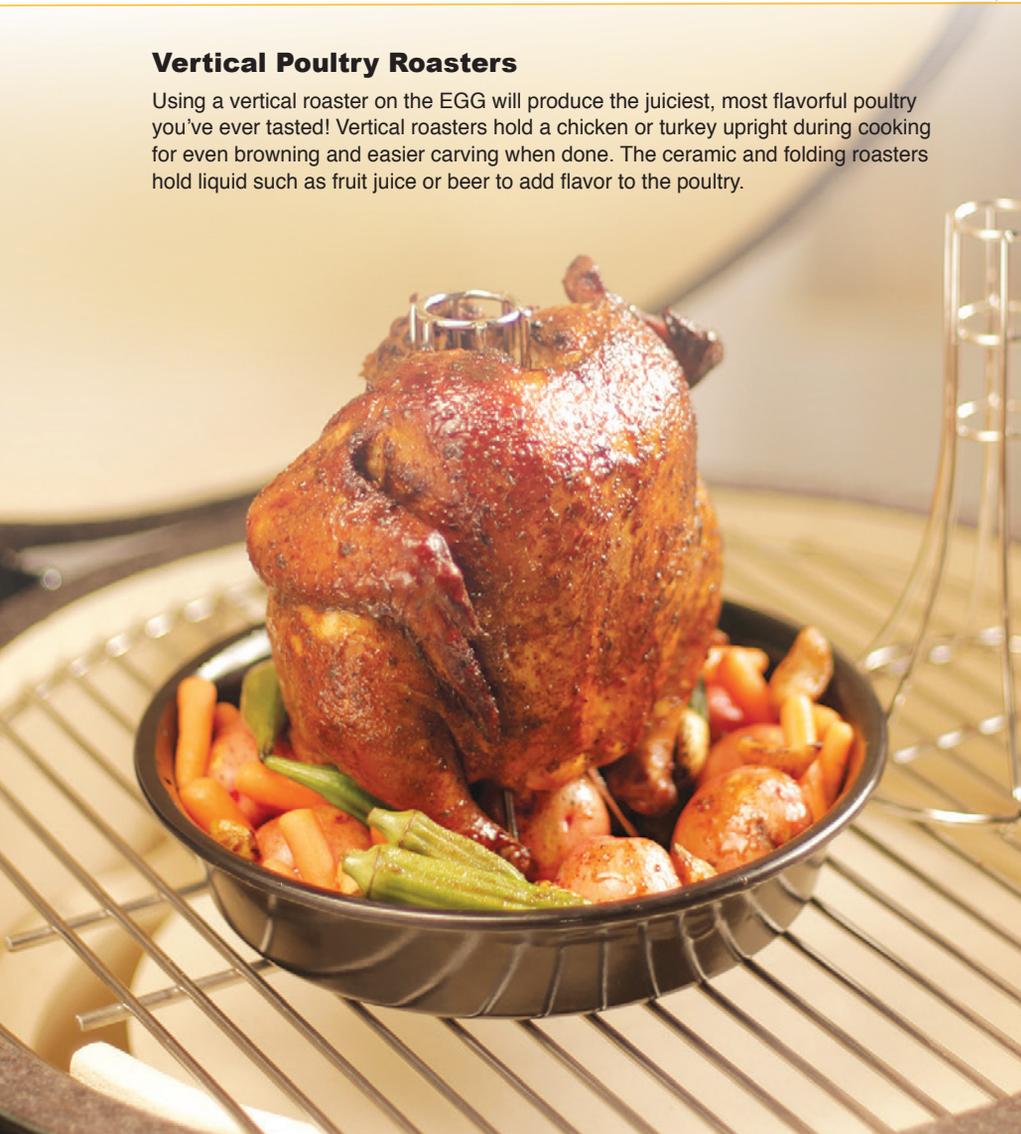
Stir-Fry and Paella Grill Pan

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



Vertical Poultry Roasters

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



Vertical Chicken Roaster

Works with the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – VCR

Vertical Turkey Roaster

Works with the XXLarge, XLarge, Large and Medium EGGs – VTR



Folding Stainless Beer Can Chicken Roaster

Works with the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – FBCC



Sittin' Chicken™ Ceramic Roaster

Works with the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – SC

Sittin' Turkey™ Ceramic Roaster

Works with the XXLarge, XLarge, Large and Medium EGGs – ST

O'Neill Williams
WILD MUSHROOM
AND BLUE CHEESE
STUFFED BURGER



O'Neill Williams

"If you're too busy to go fishing or hunting, you're just too busy!"

Fishing, hunting or just taking a walk through the woods – if it's related to the outdoors, O'Neill Williams will usually be found there. "I've been fortunate for over thirty years to be able to share my passion for the outdoor lifestyle on television and radio. The highlight of these shows are always the 'Outdoor Cooking on the Big Green Egg' segments, where we cook the best wild game recipes you've ever tasted. Tune in to watch ... and Prepare to Get Hungry®!"



Ingredients

2 lbs (900 g) ground venison or sirloin
Salt and pepper, for seasoning
2½ tbsp (37 ml) hot sauce
10 oz (285 g) mixed wild mushrooms, sautéed and drained
8 oz (115 g) blue cheese, crumbled
Arugula for garnish

Method

Mix the hot sauce into the ground meat, then divide the meat into eight equal portions, ¼ lb (113g) each. Place one portion of meat into the Big Green Egg Burger Press. Press the burger using the small end of the lid to form a well for the stuffing.

Fill center with the mushrooms and 6 oz (90 g) blue cheese. Place remaining ground meat on top and press to seal.

Set the EGG for direct cooking at 400°F/204°C. Cook burgers for 3 to 5 minutes per side depending on desired doneness. Top with remaining blue cheese and arugula.

Makes 4 burgers

Stuff burgers with everyone's favorite ingredients – the combinations are endless! Fun and easy to use, the Stuff-A-Burger Press is perfect for any ground meat from juicy beef to mouthwatering chicken, turkey or lamb – makes great stuffed veggie burgers too!

Stuff-A-Burger Press

Adjustable to two sizes – BGEBP



GRILLING TOOLS

Premium Basting Brush

Features a silicone brush head with rosewood handle – BRUSH



Barbecue Sauce Mop

Use this all natural, washable cotton Barbecue Sauce Mop to easily add your favorite basting mixtures, flavored butters, glazes and barbecue sauce to anything cooked on an EGG! Removable brush head detaches for easy soaking and cleaning – SMOP



Replacement Heads for Barbecue Sauce Mop

Set of two – SMOPRH



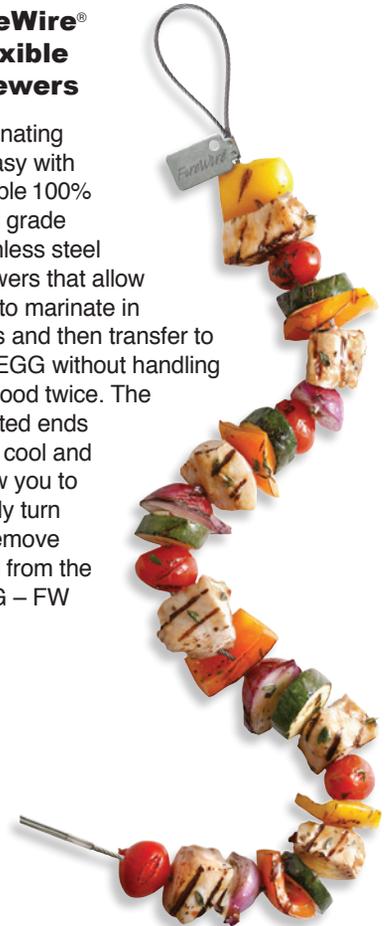
Professional Grade Flavor Injector

Easily add flavor and juiciness to any meat or poultry! Precisely inject basting mixtures, marinades, melted butter and other liquid flavorings deep into meats. The 2.5 in / 6.5 cm needle with double-hole design provides even flow in two directions. High quality stainless steel injector resists clogging and unscrews for easy washing – SSMI



FireWire® Flexible Skewers

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



Magnetic Flexible LED Grill Light

Convenient lighting on the Big Green Egg or around the house — wherever you need it the most! When attached to the EGG band, the flexible wire stem allows light to be aimed directly at your grilling surface. Includes 4 LED bulbs – MAGL



Jalapeño Grill Rack & Corer Set

Heavyweight stainless steel rack keeps jalapeño poppers upright to easily add fillings. Includes a serrated corer to trim the pepper and easily scoop out pulp and seeds – JRCS



Set of 3 Stainless Steel Grill Rings

Now you can grill apples, onions, tomatoes and even artichokes with surprising ease and efficiency. Simply stuff the fruit or vegetable with your favorite seasoning, place on the spike and grill indirect – RINGS3



GRILLING TOOLS

Premium Forged Stainless Steel Knife Set

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



Professional Grade Stainless Steel Meat Claws



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

Pit Mitt® BBQ Glove

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



Pigtail Meat Flipper

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



Professional Grade, Stainless Steel BBQ Tools

Great chefs demand the best tools, and this hardworking set offers any grilling aficionado the upper hand on outdoor cooking. The tools are available individually or as a set of three, including a spatula, two-prong fork and locking tongs – all made of durable stainless steel with attractive comfort grip handles to ensure a comfortable grip.



Fork, Spatula and Locking Tongs – 3PTS

Premium Grill Spatula – SPAT

Premium Grill Tong – TONG

Premium Grill Fork – FORK



Grilling Mitt

Machine washable mitt is finished with an embroidered BGE logo. 1200 denier polyester exterior, 100% cotton interior – MIT

EGG TOOLS



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. Works with the XXLarge, XLarge, Large and Medium EGGs – EAP



V-Notch Grid Cleaner

The extended handle allows you to clean the grid even when it is hot. The angled design makes cleaning the top and sides of the cooking grid a breeze – BBRC



Ash Tools

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

Ash Tool for Small, MiniMax and Mini EGGs – AS

Ash Tool for Large or Medium EGGs – AT

Ash Tool for XLarge or XXLarge EGG – ATXXL



Solid Teak Cutting Board with Carved Drip Channel and EZ Grip Side Grooves

Perfect for everything from carving roasts and poultry to chopping vegetables, fruits and herbs. Crafted from FSC-certified tropical hardwood.

Heavy Duty Grid Lifter

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



Grill Gripper

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



Stainless Steel Mesh Grill Scrubber

The patented stainless steel mesh outperforms wire brushes and the extra long handle keeps heat at a distance. Includes one stainless steel replacement scrubber pad – SPSLH



Replacement Stainless Steel Mesh Grill Scrubber Head

Set of two – SPSLHRH

*Lee Ann Whippen's
Grilled Tropical Chicken
and Mango Salsa*



The Big Green Egg Cookbook features creative recipes developed by celebrity chefs such as Steven Raichlen and Lee Ann Whippen, chef/partner of Chicago Q Restaurant and winner of Food Network's Throwdown! with Bobby Flay.

The Grilled Island Chicken breasts are bathed for several hours in a coconut milk marinade before grilling, and then topped with Tropical Salsa, turning chicken into a dish that family and guests will ask for repeatedly.



Ingredients

Marinade

- 14 oz (415 ml) unsweetened coconut milk
- 3 tablespoons (6 g) minced fresh cilantro
- 1/8 tsp (.4 g) ground cinnamon
- 2 tbsp (30 ml) freshly squeezed lime juice (1 to 2 limes)
- 1 large jalapeño, seeded and minced
- 6 boneless, skinless chicken breasts

Tropical Salsa

- 1/4 cup (60 ml) chopped red onion
- 1/2 cup (120 ml) seeded and chopped tomato
- 1/2 cup (120 ml) chopped mango
- 1/4 cup (60 ml) chopped green bell pepper
- 1/4 cup (60 ml) chopped yellow bell pepper
- 1 tbsp (15 ml) minced jalapeño
- 1/2 teaspoon (3 g) kosher salt
- 1/2 teaspoon (2 g) chili powder
- 2 tbsp (30 ml) freshly squeezed lime juice (1 to 2 limes)
- 1 tbsp (15 ml) honey
- Lime wedges for garnish
- Cilantro sprigs for garnish

Set the EGG for direct cooking at 350°F/177°C.

To make the marinade, use a whisk to mix the coconut milk, cilantro, cinnamon, lime juice and jalapeno in a small bowl. Place the chicken breasts in a large shallow dish and pour the marinade over to cover. Cover the dish with plastic wrap and refrigerate for 2 hours.

To make the salsa, toss the onion, tomato, mango, bell peppers, jalapeno, salt, chili powder, lime juice and honey in a medium bowl. Cover with plastic wrap and refrigerate until ready to use.

Remove the chicken breasts from the marinade and discard the marinade. Place the chicken on the Grid and close the lid of the EGG. Grill for 10 to 12 minutes per side, until the thermometer reads 160°F/71°C.

Place the chicken breasts on plates and top with the salsa. Garnish each plate with lime wedges and a sprig of cilantro.

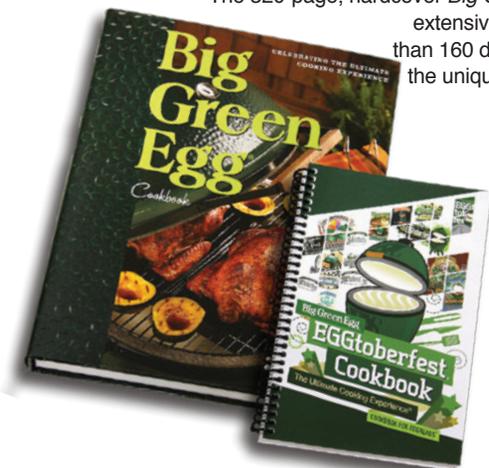
Serves 6

COOKBOOKS

The Big Green Egg is so versatile and performs so well that you'll find it easy to serve up the same recipes and dishes you're used to seeing the top chefs create. And, with our cookbooks at your side, the menu options are unlimited!

The Big Green Egg Cookbook

The 320-page, hardcover *Big Green Egg Cookbook* contains extensive color photography and more than 160 delicious recipes that maximize the unique cooking abilities of the EGG – BGECOOKBOOK



Big Green Egg EGGtoberfest® Cookbook

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

THREE DIMENSIONAL FLAVOR

Big Green Egg Dizzy Gourmet® Seasonings

Spice up your menu with mouth-watering Big Green Egg Dizzy Gourmet Seasonings ... made from scratch with great ideas, exotic spices, fresh herbs, no preservatives and nothing artificial. No bad karma, msg or gluten – nothing added unless it tastes great and is good for you!



Our six great blends, in a convenient 12 oz / 340g size, are so outstanding you'll want to use them on everything you cook!

Simply Sensational™ – unique seasoning with an Asian twist – DGSZ

Cosmic Cow™ – sassy seasoning for beef, ribs and burgers – DGCC

Viva Caliente™ – authentic heat and flavors from around the world – DGVC

Down and Dizzy™ – world class barbecue seasoning – DGDD

Kodiak River™ – sensational rub for salmon, pork and veggies – DGKR

Whirly Bird™ – sweet and spicy delight – DGWB



Seasonings and Sauce

Add mouth watering flavor to choice cuts of steak, pork chops or hamburgers ... you can also add our rubs and sauce to your favorite poultry, fish or vegetable recipes for a burst of flavor!



Garlic & Pepper Seasoning – MGGP

Savory Pecan Seasoning – MGP

Sweet Maple Seasoning – MSM

Mr. EGGhead's Ultimate Barbecue Sauce – WBBS

GIFTS, NOVELTIES & FUN STUFF!

Enjoy the Big Green Egg lifestyle and show the world you're an EGGhead!® We offer a full selection of fun and collectable gift items including travel mugs, performance knit shirts, eco-friendly water bottles, colorful mini-EGG patio lights, plush toys, citronella candles, cellphone cases and much more. To view the newest items and the complete gift line, please see your Authorized Dealer or visit BigGreenEgg.com/gifts

Ceramic Salt and Pepper Shakers

Authentic EGG design adds fun to every meal! – BGESP



EGG Design Bottle Opener

Get the party started with this novelty EGG-shaped Bottle Opener, solidly made of durable cast iron. As attractive as it is efficient, the opener conveniently attaches to your Big Green Egg table or adds a fun and stylish highlight to your bar or outdoor kitchen decor. Easily opens bottle after bottle ... making it a great gift for your favorite EGGhead – BGEBO



EGG String Lights



Anytime is party time when you decorate your outdoor cooking space with this festive set of custom Big Green Egg String Lights. Guaranteed to add smiles to any outdoor gathering! 10-light string, includes bulbs. Total length: 10 ft / 3 m UL listed for outdoor use – BGESTRLIGHT

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EGG NEWS

... HERE'S WHAT'S TRENDING AROUND THE WORLD



Mr. EGGhead

The Big Green Egg has always been about having fun, cooking outdoors and sharing good times with friends and family. Over the years, the EGG has acquired a unique “personality” of its own, from the distinctive green shape to legions of aficionados who call themselves EGGheads and enjoy the Big Green Egg lifestyle.

And now, the EGG has a mascot of its own. Mr. EGGhead is featured as a 12-foot-tall inflatable, on a line of clothing and even as a plush toy.

EGGzilla™ Acclaimed as the Largest EGG Ever!

Big Green Egg recently set the industry abuzz when it unveiled EGGzilla – a larger than life model twice the size of the already impressive XLarge EGG. While there is no set date for an actual EGGzilla to appear at Authorized Dealers, EGGzilla is still a fun and much photographed addition to the Big Green Egg lineup.



QR Codes



These squares appear on everything from advertising to instruction manuals. The QR (Quick Response) code is used to share information – in print, photo or video format – so you can view it on your cell phone or mobile device. Just download a QR Code reader app, point your SmartPhone camera at the code and the app does the rest!

You can use our QR Codes in many ways – assemble your EGG while watching a BGE instructional video, or see exactly how to prepare your favorite Big Green Egg recipe. It's all in the palm of your hand, thanks to QR Codes!

Expansion + Growth = More Authorized Dealers

As more and more outdoor cooking enthusiasts discover the difference in cooking on a Big Green Egg, our network of Authorized Dealers is constantly expanding to provide the personalized ‘gold standard’ service for which the Big Green Egg Company is known. To meet their needs, Big Green Egg recently opened an expanded Global Distribution Center in Atlanta, plus another Regional Distribution Center in Texas. With expanded capacity in Europe, Canada, the United Kingdom and South Africa, the company is well positioned for the future.

Simply the Best ... by Design

The Big Green Egg Company was founded by Ed Fisher more than thirty-five years ago as he took on the challenge of developing a modernized version of an ancient Asian cooker. Not satisfied with the short-lived materials and marginal thermal properties of typical ‘kamado-style’ grills, it became the company’s mission to create the very best outdoor cooker ever made, period. Often called a ‘modern culinary marvel’, the EGG has amassed legions of loyal fans (known as EGGheads) that include backyard grillers, culinary aficionados and world class chefs all over the world. Often copied, never matched ... there is only one, original Big Green Egg – The Ultimate Cooking Experience!



Authorized Dealers – Standing Behind the Ultimate Cooking Experience

When you purchase a Big Green Egg, you receive much more than the best outdoor cooker in the world ... you also receive the benefit of know-how and customer support that only a BGE Authorized Dealer can provide, and that's why the Big Green Egg does not authorize sales on-line or through discount chain stores. Big Green Egg Authorized Dealers are local, independent business owners who have made the commitment and investment to support Big Green Egg customers. They are helpful EGGsperts®, and are able to assist consumers with superior product knowledge, unmatched customer service, useful EGGcessories and warranty support. Just click the convenient Dealer Locator at BigGreenEgg.com to find the Authorized Dealer closest to you.

Big Green Egg on the Worldwide Web

You'll find plenty of informative and entertaining content at the BigGreenEgg.com website, with constantly changing video features, exclusive digital editions and helpful cooking guides! You can also link to our International Distributor websites at BigGreenEgg.com — here are a few you'll enjoy visiting:

- United States: BigGreenEgg.com
- Europe: BigGreenEgg.eu
- United Kingdom: BigGreenEgg.co.uk
- Canada: BigGreenEgg.ca
- South Africa: BigGreenEgg.co.za
- New Zealand: BigGreenEgg.co.nz
- Forum: EGGheadForum.com



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



Connect with all the latest Big Green Egg news, promotions, events and fun to try recipes by "liking" us at Facebook.com/BigGreenEgg or by following us on Twitter @BigGreenEgg.

Our Facebook, Twitter, Pinterest, Instagram and Forum fans (EGGheadForum.com) love to share tips and suggestions about cooking on the EGG. Become a member of the Big Green Egg social network to see recipes, learn about EGGfests and events in your area and share experiences of meals cooked on the EGG — you'll also be among the first to know about our promotions, contests and giveaways.

Big Green Egg — Now Starring on YouTube



The Big Green Egg TV crew has been busy producing new videos, including Ray Lampe, a.k.a. Dr. BBQ, showing how to choose the perfect steak or O'Neill Williams cooking wild game recipes on the EGG. Watch master

chef Kevin Rathbun's NFL grilling recipes or Champion Pitmaster Moe Cason proclaim his passion for the Big Green Egg. The videos are available anytime on the Big Green Egg website, or on the BGE YouTube Channel at youtube.com/BigGreenEggHQ. Tune in soon, and Prepare to Get Hungry!®

Join Our Winning Team

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



There is only one, original BIG GREEN EGG — THE ULTIMATE COOKING EXPERIENCE!

The world's best chefs, and legions of backyard barbecue fans, demand the ultimate equipment to stay on top. And that's why so many accomplished cooks own The Big Green Egg.

The Big Green Egg is a complete outdoor cooking system. With hundreds of EGGcessories designed exclusively for the EGG, the culinary possibilities are endless!



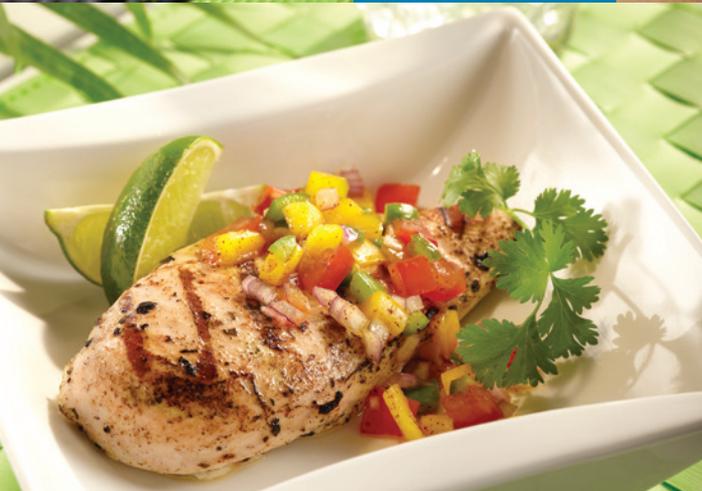
Versatility

Grilling, roasting, smoking or baking ... the Big Green Egg stands alone as the most versatile cooking product on the market today.



Lasts a Lifetime

The Big Green Egg comes with a Best-In-Class limited lifetime warranty. We have been standing behind our products for over a quarter of a century.



Highest Quality

Our patented components and state-of-the-art ceramic technologies provide the best thermal properties, material quality and cooking performance!



Big Green Egg®

