



A Southern Country Christmas on the EGG

Presented by:

Chef Bruce Bohannon and Chef Doug Goolsby

Menu

Stuffed Mushrooms

Chef D's Peach Cobbler

Jannie Mae's Country Cornbread

Mona Lisa's Smoked Ham

Chef D's Country Collard Greens

Chef D's Stuffed Mushrooms

- 1 Package 24oz Whole White Mushrooms
- 1 Package Italian Sausage (5 links)
- 1 Package Extra Sharp Cheddar Cheese Cut Into Small Cubes
- 4-6 Garlic Cloves Finely Chopped
- Dried Parsley
- Big Green Egg Round or Rectangular Perforated Cooking Grid

EGG® Set Up

Set the EGG® up indirect with the plate setter legs up and stabilize the EGG at 350 degrees.

Directions:

Clean mushrooms under running water. Pat dry, remove stems and brush with olive oil (set aside).

Cook the sausage on the EGG for 30-45 min until done (160 degree internal temp). Remove sausage and let cool then finely chop.

Stuff each mushroom with the sausage first, then top with garlic, then add the cube of cheese, then a sprinkle of parsley. Place mushrooms on perforated grid and cook for 30 min on the EGG. Remove and let cool for 5 min and ENJOY!

Chef D's Peach Cobbler

- (2) 29oz. Cans of Peaches with Heavy Syrup
- 1 Cup Pineapple Tidbits
- ½ Cup Tapioca
- 1 Box Cake Mix
- 1 ¼ Cup Brown Sugar
- ¼ Stick Unsalted Butter
- Big Green Egg Dutch Oven

EGG® Set Up

Set the EGG® up indirect with the plate setter legs up and stabilize the EGG at 350 degrees.

Directions:

Pour the 2 cans of peaches with heavy syrup into a seasoned Big Green Egg Dutch Oven. Next, pour in pineapple tidbits over peaches. Then add the tapioca over the pineapple. Follow this with the cake mix and then brown sugar. Top the brown sugar with thinly sliced unsalted butter.

Place lid on Dutch oven and cook for 45 min.

Remove from EGG let cool for 15 min and ENJOY!!!

Jannie Mae's Country Cornbread

- 3 Cups Corn Meal
- 1 Egg
- 2 ¼ Cup Buttermilk
- ½ Cup Canola Oil
- Cast Iron Skillet (or Dutch Oven)

EGG® Set Up

Set the EGG® up indirect with the plate setter legs up and stabilize the EGG at 350 degrees.

Directions:

In a large bowl mix the cornmeal, egg, buttermilk, and sugar. You are looking for a nice firm consistency; not dry or too wet (Remember you can add but you can't take away). Add oil to the skillet and let it get hot (about 15 min). Then add the ½ cup canola oil to the cornbread mixture and mix. Pour the cornbread mixture into the skillet and cook for 30 min or until golden brown.

Let cool for 15 min and ENJOY!!!

Chef D's Country Collard Greens

- 6-8 Bunches of Collards
- 2 Large Sweet Yellow Onions Chopped
- 4-6 Garlic Cloves Chopped
- 8-10 Smoked Turkey Butts
- 3-4 Turnip Roots Chopped
- ¼ Cup Crushed Red Pepper
- ½ Tbs Kosher Salt
- ½ Tbs Black Pepper
- ½ Tbs Cayenne Pepper
- ¼ ts Habanero Pepper
- Jacks Old South
- Garlic Powder
- 2 Large Shallots Chopped
- Big Green Egg Dutch Oven

EGG® Set Up

Set the EGG® up indirect with the plate setter legs up and stabilize the EGG at 350 degrees.

Directions:

In a Big Green Egg Dutch Oven add all of the ingredients except for the collards. Cover with water making sure to cover the turkey butts (about 8 cups). Boil down by half or until the turkey butts are falling off the bone. Remove turkey butts and when cool remove the meat and discard the bones. Place turkey meat back in Dutch Oven. At this point it is important to taste your base to make sure it is to your satisfaction.

Slowly add the collards to the base using a wooden spoon to work the greens. Note: Do not add additional water during this process – let the greens cook down (about 30 min). Continue to add greens using the same method until all green are in Dutch Oven. Cook for an additional 90 min and check for tenderness.

ENJOY!!!



Mona Lisa's Glazed Smoked Ham

- 1 Ham 10-12 lbs
- 1 20oz. Can Round Sliced Pineapple
- 1 Jar Maraschino Cherries
- 2 Boxes Brown Sugar

EGG® Set Up

Set the EGG® up indirect with the plate setter legs up and stabilize the EGG at 350 degrees. Big Green Egg 9x13 Baking Pan lined with aluminum foil.

Directions:

Rinse ham with cold water, pat dry, and set aside.

Take the juice from the pineapple and mix well with the brown sugar to make a nice thick syrupy glaze. Next add the pineapple to the ham putting a cherry in the hole of each pineapple round. Then pour the glaze over the ham.

Loosely cover the ham with aluminum foil and cook for 3-4 hours basting the ham with the pan juice every 30 min.

Let stand for 30 min. slice and ENJOY!!!