

Big Green Egg.

The Ultimate Cooking Experience®



@BigGreenEgg

Charred Onion and Thyme Jam with Smoked Cheese

Ingredients

4 onions, cut into 1-inch rings
2 Tbsp olive oil
½ cup brown sugar
½ cup apple cider vinegar
1 tablespoon fresh thyme
Salt and freshly ground black pepper

Set the EGG up for direct cooking without the convEGGtor at 400°F.

Method

Season the onion slices with salt, pepper and drizzle with olive oil.

On a perforated grid, grill the onion for 3 minutes per side, or until they get a good char. Remove from the grill and cool to room temperature. Chop the onion and reserve the juices.

In a Stir-Fry & Paella Pan, combine the onion, the onion juices and sugar. Cook for 10 minutes, stirring occasionally to prevent the sugar from burning. Add the vinegar and thyme and simmer for 15 minutes. Remove from heat and transfer to a bowl to cool.

Divide into small jars to share as gifts, or serve at room temperature with smoked cheese and crunchy bread or pita chips.

Hickory-Smoked Gouda

1 lb. Gouda (or Cheddar, American, Monterey Jack, Brie or Swiss)

Method

Set the EGG for cold smoking at 50-80°F. [Watch the video for cold smoking set up.](#)

Fill a Roasting and Drip Pan with ice, then cover it with a perforated pan. Place the cheese on top of the perforated pan.

Cold smoke for 30 minutes to 3 hours depending on the intensity of flavor you are looking for. After smoking, wrap the cheese well and refrigerate for at least 72 hours to let the smoky flavors soften. The flavor improves tremendously over time.