



Big Green Egg Smoked Bologna

Recipe from Lee Ann Whippen, chef/partner at Chicago q Restaurant. Daughter of barbecue champion Jim “Trim” Tabb.

Ingredients

2-1 1/2 inch thick slices beef bologna
Yellow mustard
Dry rub (recipe below)
BBQ Sauce
Apple chips (1 handful soaked in water for 30 minutes)

Dry Rub

1 tablespoon kosher salt
2 tablespoons dark brown sugar
1/4 cup chili powder
1 1/2 teaspoons freshly ground black pepper
1 1/2 teaspoons cayenne pepper
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon dry mustard
1/4 teaspoon ground cinnamon
1/4 teaspoon fresh grated nutmeg
1/8 teaspoon ground coriander
1/8 teaspoon ground cumin
1/2 cup granulated sugar

Instructions

Combine the salt and brown sugar in a food processor or blender, and process until well blended. Add all the remaining ingredients except the granulated sugar, and process until blended. Then add the granulated sugar and process until the ingredients are evenly distributed.

Set the EGG for indirect cooking with the convEGGtor at 225°F/107°C.

Drain apple chips and put directly on coals.

Slather yellow mustard all over top, bottom and sides of bologna. Sprinkle dry rub on all sides until completely covered.

Place bologna slice directly on the cooking grid and smoke with lid closed for 1 1/2 hours. Remove and cut into cubes and dip in your favorite barbecue sauce ... or it's great on cheap white bread as a sandwich!