

Smothered Bread

Buffalo Chicken Bread

Ingredients

1 ciabatta baguette
2 cups of shredded roasted chicken
2/3 cups of Big Green Egg Cayenne Pepper Hot Sauce
¼ cup ranch dressing
6 oz. mozzarella, coarsely grated
½ cup blue cheese, crumbled
2 tbsp cilantro, chopped

Ranch Dressing Ingredients

1/4 cup buttermilk
1 cup mayo
1 tsp dried dill
1 tsp garlic powder
1 tbsp chives, minced

Method

Set the EGG for indirect cooking with the convEGGtor and the pizza stone at 375°F/191°C.

For the ranch dressing, mix all the ingredients together and set aside.

Combine chicken and hot sauce and set aside. Cut the baguette in half and spread 2 tablespoons of ranch dressing over the bread. Sprinkle with the mozzarella cheese and top with the chicken mixture and blue cheese.

Bake 3-5 minutes or until cheese has melted and bread is crisp. Top with cilantro and serve immediately.

Pesto, Caramelized Shallots and Goat Cheese Bread

Ingredients

1 ciabatta baguette
¼ cup pesto
4 shallots, sliced
3 cloves garlic, chopped
1 cup whole milk ricotta



½ cup goat cheese, crumbled
1 tbsp minced chives
Salt and pepper to taste

Method

Set the EGG for indirect cooking with the convEGGtor and the pizza stone at 375°F/191°C.

Cook the shallots and garlic about 15 minutes or until golden brown and tender with salt and pepper.

Spread the pesto over bread. Top with ricotta, shallots, and goat cheese.

Bake 3-5 minutes or until cheese has melted and bread is crisp. Top with chives and serve immediately.

