

## Justin Cogley's BBQ Celery Root

*A full of flavor side dish that can be made into a whole meal*

Serves 4

### Ingredients

4 large celery roots, peeled of outer skin  
1 tbsp ground coriander seeds  
1 tbsp ground fennel seed  
1 tbsp ground celery seed  
1 tsp ground black peppercorn  
½ tsp ground white peppercorn  
2 tbsp onion powder  
1 tbsp garlic powder  
½ tsp ginger powder  
1 tsp mustard powder  
3 tbsp smoked sweet paprika  
¼ cup brown sugar  
2 tbsp fine sea salt  
½ cup grapeseed oil

### Method

Trim the celery root so they are spherical and roughly equal in size. In a pot of water, simmer the celery root until they are just cooked through, about 45 minutes.

Mix all of the spices together with a whisk to make your BBQ spice blend. Combine ¼ cup of the spice blend with the grapeseed oil to make a BBQ oil. Reserve any remaining spice blend for another use.

Set up the EGG for direct cooking without the convEGGtor at 225°F.

Once the celery roots are cooked, remove them from the water and pat them dry. Brush the celery roots with the spice oil and place in the EGG to smoke. Brush the celery roots with the spice oil every ten minutes and turn them so they smoke and char evenly. The celery roots are ready when they develop a nice smoky flavor and aroma, and have developed an even char around the outside, about 2-3 hours.

To serve, slice the celery roots in to quarters, brush with more spice oil, and serve with your favorite grilled vegetables and BBQ sauce.

