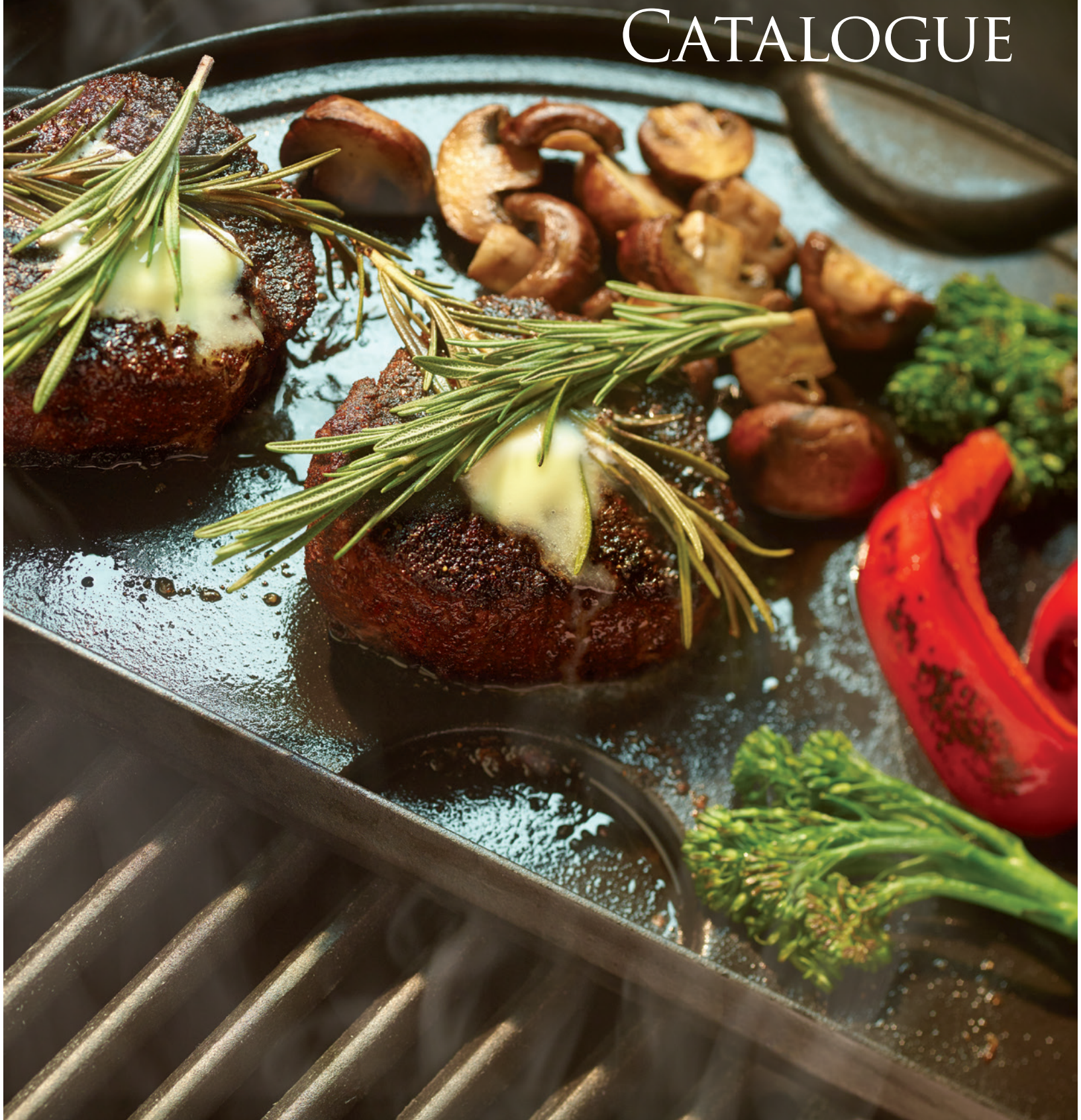


Big Green Egg®

PRODUCT CATALOGUE



Please Note: The products shown in this catalogue are representative of various items that Big Green Egg makes available throughout the year – not all dealers stock every item, so if you cannot locate an item please contact BGE Customer Service for assistance.

THE ULTIMATE GRILLING EXPERIENCE™



LEARN MORE
ABOUT
EGG SIZES

Big Green Egg

> The Big Green Egg stands alone as the most versatile barbecue and outdoor cooking product on the market, with more capabilities than all other conventional cookers combined. From appetizers to entrees to desserts, the Big Green Egg will exceed all your expectations for culinary perfection ... and with seven convenient sizes to choose from, there is a Big Green Egg to fit any need and lifestyle!

XXL

XXLARGE

The Biggest Green Egg of them all, the unrivaled XXLARGE can easily handle your family reunion or cookouts with large groups – and is more than large enough to satisfy restaurant and catering needs. You'll need to gather a crowd to tackle all of the ribs, steaks and burgers this EGG can handle ... all at once! You can even roast a suckling pig ... explore all the culinary possibilities with the new XXL!

- Grid Diameter: 29 in / 74 cm
- Cooking Area: 672 sq in / 4336 sq cm
- Weight: 424 lbs / 192 kgs

XL

XLARGE

The hardworking XLARGE EGG provides a cooking area that can easily accommodate meals for large families and cookouts with all your friends – and you can efficiently prepare several meals over the coals at once. Ready to serve up twelve racks of ribs, twenty-four burgers or a couple of holiday turkeys with all the trimmings? No problem!

- Grid Diameter: 24 in / 61 cm
- Cooking Area: 452 sq in / 2919 sq cm
- Weight: 219 lbs / 99 kgs

L

LARGE

The Large EGG is the most popular size and a favorite to handle the cooking needs of most families and gatherings of friends. Accommodates a complete array of EGGcessories for grilling, baking, roasting or smoking – and is versatile enough for weekend cookouts and pizza parties, large enough for eight steaks at once, and efficient enough for an impromptu meatloaf dinner for two!

- Grid Diameter: 18.25 in / 46 cm
- Cooking Area: 262 sq in / 1688 sq cm
- Weight: 162 lbs / 73 kgs

M

MEDIUM

Big flavor in a compact package! The Medium EGG is perfectly sized for smaller families and couples, and accommodates all the most popular EGGcessories like the convEGGtor and Pizza & Baking Stone. Get the famous Big Green Egg versatility and efficiency with plenty of cooking area to accommodate a backyard cookout of four large steaks or two whole chickens.

- Grid Diameter: 15 in / 38 cm
- Cooking Area: 177 sq in / 1140 sq cm
- Weight: 114 lbs / 52 kgs

S

SMALL

The Small EGG is an easy fit for smaller patios and balconies, and is easily able to prepare four burgers or chicken breasts at a time. The Small EGG is often used as an addition to a larger EGG to allow the preparation of several courses at once, and is perfect for restaurants seeking the performance of an EGG in a size to fit a commercial kitchen.

- Grid Diameter: 13 in / 33 cm
- Cooking Area: 133 sq in / 856 sq cm
- Weight: 80 lbs / 36 kgs

MX

MINIMAX™

Destined to become a popular backyard staple and an invaluable culinary tool for restaurants – the MiniMaxEGG™ was designed with the height of a Mini yet all the volume capabilities of a Small. MiniMax comes with an easy to grip Carrier, so it's perfect as a table-side cooker at your garden party or a traveling EGG for motorhomes or tailgating.

- Grid Diameter: 13 in / 33 cm
- Cooking Area: 133 sq in / 856 sq cm
- Weight: 76 lbs / 35 kgs

MN

MINI

A Mini EGG is the perfect portable solution for picnics and occasions when you want to take The Ultimate Cooking Experience with you! It is also a popular size for grilling on apartment balconies, vacations, boating and campfire meals – as well as a popular fixture in many commercial kitchens. Big results in a Mini package!

- Grid Diameter: 10 in / 25 cm
- Cooking Area: 79 sq in / 507 sq cm
- Weight: 39 lbs / 18 kgs

CHARCOAL AND STARTERS



100% Natural Lump Charcoal

Big Green Egg Natural Lump Charcoal is a premium product with major advantages over ordinary charcoal or briquettes. Our superior natural lump charcoal is made from 100% oak and hickory wood and contains no by-products, chemical fillers or petroleum additives. Natural lump charcoal imparts a great flavor to foods with no chemical aftertaste ... you will see – and taste – the difference immediately.

Natural Lump Charcoal
20 lb / 9 kg bag – 390011
Natural Lump Charcoal
10 lb / 4.5 kg bag – 110503



LEARN MORE
ABOUT NATURAL
CHARCOAL

Charcoal Starters

Lighting charcoal is a breeze with our two recommended starters.



Our popular SpeediLight Natural Charcoal Starters come in boxes of 24 convenient squares. They light easily and are odorless and tasteless, with no chemical aromas or residue. Plus, they're clean, safe and ready to use without the need for any lighter fluid – saving you money and providing a much better result!

SpeediLight®
Natural Charcoal Starters – 101020

If you're the type who prefers ignition at the click of a finger, then switch on our Electric Starter. This handy device, with a heat resistant handle, will have you cooking in minutes without even striking a match!

Electric Charcoal Starter– 101013



DR. BBQ'S COMPETITION-STYLE PULLED PORK



Ray Lampe Barbecue Hall of Fame Inductee

Ray Lampe, or as he is more commonly known around the world of grilling, "Dr. BBQ", has been barbecuing professionally for over twenty-five years and has accumulated an impressive list of accomplishments along the way ... he is an award-winning competitive BBQ cook, an acclaimed member of the American Royal Barbecue Hall of Fame, author of numerous cookbooks, including Flavorize, Pork Chop and Slow Fire as well as The NFL Gameday Cookbook; and has showcased his abilities on many television programs including Chopped Grill Masters and Food Network's Tailgate Warriors with Guy Fieri – and the one constant in all of it is that he is the consummate Big Green Egg aficionado and ambassador!



Scan to view the
Dr. BBQ Profile
publication

This recipe is traditionally served with fluffy white buns layered with slaw.

1 whole bone-in pork butt, 7 to 8 lb (3 to 4 kg)
1 recipe Bonesmoker's Pork Injection
(see page 53)
1 cup (240 ml) barbecue rub
¼ cup (60 ml) apple juice

A half hour before you plan to cook, trim any excess fat from the pork butt, leaving the thick fat cap intact. Lay the pork on a platter fat side down and cover it loosely with plastic wrap to keep the injection from splattering.

Using a Stainless Steel Flavor Injector, inject the roast through the plastic wrap in a grid pattern at 1 in (2.5 cm) intervals and about 1 in (2.5 cm) deep, squeezing about 1 tbsp (15 ml) of liquid into each hole. Flip the roast over and repeat the process until the liquid has all been used. Remove the plastic wrap and dry the outside of the pork with paper towels. Season liberally on all sides with the rub, skipping the fat cap.

Set the EGG for indirect cooking with the convEGGtor at 275°F/135°C using a combination of hickory and cherry wood for flavor. Put the butt in the EGG fat side down and cook for 6 to 8 hours, until it reaches an internal temperature of 160°F/73°C.

Recipe adapted from *Flavorize: Great Marinades, Injections, Brines, Rubs, and Glazes*, by Chronicle Books. Food photograph by Angie Mosier.

COOKING ISLANDS AND TABLES

Designed and engineered to work perfectly with your Big Green Egg for years of enjoyment!

Outdoor Chef Custom Cooking Islands

The larger Custom Cooking Island provides an impressive working surface and features high-quality aluminum and steel construction with solid stainless door pulls, a heavy-duty sliding shelf, paper towel rack, ample storage cabinets for charcoal and utensils, locking casters, a durable, weather resistant powder coated finish and comes with a lifetime warranty!

76 in / 1.9 m Cooking Island – Large EGG – 116352

76 in / 1.9 m Cooking Island – XLarge EGG – 116369

The 60 in / 1.5 m Custom Cooking Island fits smaller spaces yet offers the convenience of a heavy-duty sliding shelf and features the same high-quality aluminum and steel construction as the larger version. Either way, you will marvel at the quality, versatility and beauty of these EGG Islands.

60 in / 1.5 m Cooking Island – Large EGG – 116338

60 in / 1.5 m Cooking Island – XLarge EGG – 116345



Artisan Hardwood Tables

Fashioned from exotic woods grown in ecologically sustainable forests, Big Green Egg's unique Tropical Mahogany Hardwood Tables are handcrafted to the highest quality standards and offer ample and convenient working and serving area. Each table is a durable and unique work of art so beautiful that you'll want to use them indoors!

Tropical Mahogany Table for Large EGG – 116253
58 in L x 29 in W x 34 in H / 1.4 m L x .7 m W x .9 m H

Tropical Mahogany Table for XLarge EGG – 116260
63 in L x 34 in W x 34 in H
1.6 m L x .9 m W x .9 m H



Optional Locking Caster Set

For easy mobility, add a set of casters to your Big Green Egg cypress or hardwood table. Set of 4, includes 2 locking casters.

Locking Caster Kit – 114662

Cypress Tables

Big Green Egg's Cypress Tables have a fine grain character that shows off the beauty of the solid wood, and you can stain or paint these tables to match any outdoor decor.

Cypress Table for Large EGG – 116321
60 in L x 25 in W x 29 in H / 1.5 m L x .6 m W x .7 m H

Cypress Table for XLarge EGG – 115713
61 in L x 32 in W x 29 in H / 1.5 m L x .8 m W x .7 m H



Table Nest

The metal Table Nest, which provides air flow beneath the EGG, is an optional component for all Big Green Egg tables. The Table Nest is also useful for custom outdoor kitchens. Please note that the Table Nest is not designed for free-standing applications unless the EGG is housed within a Table, Island or built-in surround.

Table Nest for XXL Large EGG – 115638

Table Nest for XLarge EGG – 113238

Table Nest for Large EGG – 113214

Table Nest for Medium EGG – 113221

See Safety Tips at BigGreenEgg.com. Do Not Place EGG directly on wood or combustible surface!

Table Nest must be used in conjunction with a table. Not for use as a free-standing support for your EGG.

NESTS, EGG MATES AND HANDLERS

Nests® and Carriers

The Big Green Egg Nests are designed to raise your EGG to a comfortable cooking height while allowing for easy mobility. Nests are made of durable powder-coated steel. XXLlarge, XLarge, Large, Medium and Small Nests include two locking casters.

For XXLlarge EGG – 114723

For XLarge EGG – 301079

For Large EGG – 301000

For Medium EGG – 302007

For Small EGG – 301062

For Mini EGG – 116451

The MiniMax EGG comes complete with its own transportation in the form of a sturdy, easy to grip Carrier.



Nest Handlers

The Big Green Egg Nest Handlers secure the EGG to the Nest to ensure greater stability and easier handling when rolling. The Handlers are made of durable powder-coated steel.

Nest Handler for
XXLarge EGG –
114730

Nest Handler for
XLarge EGG –
302083

Nest Handler for
Large EGG –
301086

Nest Handler for
Medium EGG –
302076



Folding EGG Mates®

The Big Green Egg Mates are used with an EGG in a Nest and provide convenient working or serving space. The set of two Mates can be folded down when not in use.

Wooden EGG Mates

EGG Mates for
XLarge EGG – 301048

EGG Mates for
Large EGG – 301031

EGG Mates for
Medium EGG – 301055

EGG Mates for
Small EGG – 114563

Durable Composite EGG Mates

Easy to clean composite Mates feature a non-slip textured surface, a wider side profile, subtle wood-grain detailing and attractive BGE logo.

3-Slat Composite Mates

For XXLlarge EGG – 115454

For XLarge EGG – 115447

For Large EGG – 115430

2-Slat Composite Mates

For Large EGG – 115423

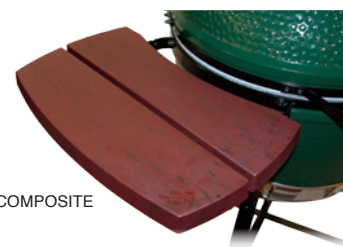
For Medium EGG – 115416

For Small EGG – 115409

WOODEN



COMPOSITE



EGG COVERS

Our Big Green Egg covers are made from a ventilated, heavy-duty material and feature the Big Green Egg logo and coordinating piping. The weatherproof fabric protects against fading from UV rays, and moving the cover off and on is easy with the convenient handle.



Premium Weatherproof Table Covers

For XLarge EGG in a Big Green Egg Wood Table – 117182

For Large EGG in a Big Green Egg Wood Table – 117175

Premium Weatherproof Nest Covers

The Nest covers fit all configurations of the EGG – with or without Mates or Handler.

For XXLlarge EGG – 117007

For XLarge EGG – 116994

For Large EGG – 116987

For Medium EGG – 116970

For Small EGG – 116963

For MiniMax EGG – 116956

For Mini EGG – 116949



Dome Covers for Built-In Outdoor Kitchens

For XLarge EGG – 116932

For Large EGG – 116925

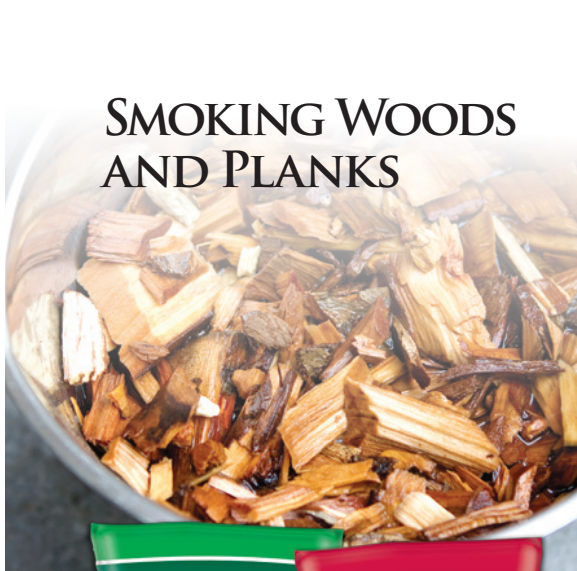
Premium Weatherproof Island Covers

For XLarge or Large EGGs in a 76 in / 1.9 m Cooking Island - 117199

For XLarge or Large EGGs in a 60 in / 1.5 m Cooking Island - 116918



SMOKING WOODS AND PLANKS



Smoking Wood Chips and Wood Chunks

Wood smoking chips and chunks add a variety of delicious flavors to foods cooked over the coals. Each type of wood will impart a different flavor to meats or other foods, resulting in an endless variety of new flavor combinations.

Apple Chips and Chunks provide a natural sweetness that's mild enough to use with fish, shellfish and poultry – 113962 (Chips), 114617 (Chunks)

Cherry Chips add a mild and slightly fruity flavoring and pair well with game birds and almost any meat including beef tenderloin, pork, poultry and lamb – 113979 (Chips)

Hickory Chips and Chunks Enhance any red meat such as brisket or pork shoulder, as well as turkey and chicken – 113986 (Chips), 114624 (Chunks)

Mesquite Chunks add a tangy smoke flavor and are best suited for large cuts of beef such as brisket – 114631 (Chunks)

Pecan Chips add a rich, mellow flavor to chicken and fish, and gives poultry a golden brown skin that enhances any holiday feast – 113993 (Chips)

Jack Daniel's® Barrel Chips are a good choice for flavoring steak, veal, pork and poultry – 017499 (Chips)

PLANK-ROASTED PEARS WITH BLUE CHEESE



Whether you serve these over dressed greens as a salad, on their own with a bold red wine as an appetizer, or as a sweet-savory dessert with a glass of port, you'll savor the extra flavor that plank-roasting over charcoal gives this mild fruit. Serves 4

Ingredients

2 cedar or alder grilling planks, soaked in water for an hour
4 large, ripe Anjou or Bartlett pears
2 tbsp (30 ml) unsalted butter, melted
2 tbsp (30 ml) wildflower or other amber honey
½ cup (120 ml) crumbled blue cheese, such as Maytag or Point Reyes
Fresh thyme sprigs for garnish

Method

Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Cut the pears in half lengthwise, leaving the stems intact. Using a sturdy teaspoon or a melon baller, remove the core from each half. Place the pear halves on a baking sheet, cut side up.

In a bowl, mix the melted butter and honey. Brush the honey mixture over the cut surface of the pears. Sprinkle the pears with the crumbled blue cheese.

Place the planks on the cooking grid and close the lid. When the planks start to smoke and pop, after 3 to 5 minutes, open the lid and turn the planks over using a grill gripper. Quickly place the pear halves on the planks, cut side up. Cover and cook for 12 to 15 minutes, or until the pears are scorched around the edges. Garnish with thyme sprigs and serve.

Recipe © Karen Adler and Judith Fertig and used by permission of The Harvard Common Press. Photo courtesy: 25 Essentials: Techniques for Planking.



Scan to view the Big Green Egg Plank Cooking Publication

Gourmet Grilling Planks

Plank cooking is a unique culinary method which originated with the Native Americans, and has evolved into a popular at-home grilling technique that adds a new dimension of flavor to your grilling experience. Our planks come from certified sustainable wood sources; two planks per package.

Western Red Cedar Grilling Planks offer a robust, woodsy flavor to fish, beef and other grilling favorites – 116307

Northwest Alder Grilling Planks impart a subtle, smoky finish to fish, chicken and vegetables – 116291

KNOW THE HEAT

Digital Thermometers

The digital thermometer is a necessity when cooking meat or poultry to safely monitor the internal temperature.



Professional Grade Infrared Cooking Surface Thermometer

Safely measures the temperature of cooking surfaces without contact for precise heat control every time! Aim the precision laser light beam at pizza stones, griddles or cooking grids to instantly see the surface temperature before adding food to the grill. Measures surface temperatures in a range from 32°F to 800°F / 0°C to 427°C – 114839



Instant Read Digital Food Thermometer

Highest accuracy readout of the internal temperature of foods – 112002



“Quick Read” Food Thermometer

Small, convenient digital thermometer fits in your pocket – 101044



Dual Probe Wireless Remote Thermometer

This remote wireless thermometer monitors temperatures from a distance of up to 300ft / 91m. Includes preset temperatures for beef, veal, lamb, pork and poultry ... and nine popular game meats – 116383



Automatic Temperature Control BBQ Guru

The BBQ Guru's microprocessor technology enables chefs to automatically control the internal temperature of the EGG while monitoring the temperature of the meat being cooked. Set the temperature and forget it; you can relax by the pool or sleep soundly during a sixteen hour low and slow cook – 110831 (US), 116499 (EU), 116482 (UK)



Oversized External Temperature Gauge with 3 in (8 cm) Dial

This high quality, stainless steel temperature gauge – with an oversized easy-to-read dial – precisely monitors the temperature inside the dome of an EGG. Fits the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – 117250

Traditional Thermometers

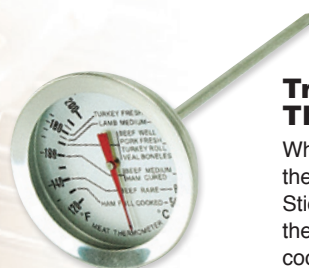
Chef's Grade – EZ-Read Thermometer

Gives a quick reading when inserted into hot food for just a few seconds – 201218



Traditional “Stick & Stay” Thermometer

When inserted into the center of the meat as you begin cooking, the Stick & Stay Thermometer monitors the internal temperature during the cooking process – 100016



Big Green Egg is committed to culinary quality and food safety. We encourage proper use of a high quality food thermometer to ensure that meat, poultry, seafood and other cooked foods reach a safe minimum internal temperature. To learn more, visit FoodSafety.gov.

CERAMIC EGGCESSORIES

Ceramic Pizza & Baking Stones

The Big Green Egg Pizza & Baking Stone is a versatile piece of cookware for baking a variety of recipes from pizzas to breads to desserts. The stone distributes heat for even baking and browning, and the ceramics pull moisture from the outer surface of the dough for brick-oven crustiness. The stone also retains heat, so foods remain warm longer.



The Pizza & Baking Stone turns your EGG into a fire-brick oven, perfect for making pizzas, breads, desserts and other baked items.

Pizza & Baking Stones



Flat Pizza & Baking Stones

Fits the XXLlarge and XLarge EGGs
Diameter 21 in / 53 cm – 401274

Fits the XXLlarge, XLarge and Large EGGs
Diameter 14 in / 36 cm – 401014

Fits the XXLlarge, XLarge, Large, Medium, Small and MiniMax EGGs
Diameter 12 in / 30 cm – 401007



Deep Dish Pizza & Baking Stone

Ideally suited for baking pizza, pies, quiche ... even cinnamon rolls.

Fits the XXLlarge, XLarge and Large EGGs
Diameter 14 in x 2 in depth (36 cm x 5 cm) – 112750



With the Half Moon Baking Stone, you can cook indirect on one half of the cooking grid, while keeping the other half of the grid available for roasting meats or vegetables.

Half Moon Baking Stones

Fits the XXLlarge and XLarge EGGs
Diameter 21 in / 53 cm – 002389

Fits the XXLlarge, XLarge and Large EGGs
Diameter 16 in / 41 cm – 002396

The convEGGtor® Indirect Convection System

The Big Green Egg is designed to work as a complete outdoor cooking system, producing unrivaled results whether grilling, roasting, smoking or baking – and nothing contributes more to the versatility of your EGG than adding a convEGGtor to your EGGcessories collection.



The convEGGtor is designed to facilitate indirect cooking on the Big Green Egg by providing a heat-directing barrier between the food and the charcoal, transforming your EGG into an outdoor convection oven. The design of the convEGGtor, in conjunction with the thermal properties of the EGG, allows heat to efficiently radiate within the dome and prevents the direct flames and heat from overcooking the food.

For XXL Large EGG – 114419

For XL Large EGG – 401052

For Large EGG – 401021

For Medium EGG – 401038

For Small EGG – 401045

For MiniMax EGG – 116604

For Mini EGG – 114341



POUND CAKE WITH STRAWBERRIES & BERRY COULIS



This is the perfect dessert to make when strawberries and raspberries are fresh and plentiful. The coulis is a thick, strained fruit sauce and joins the macerated berries on top of the cake. The coulis is also delicious served over ice cream with fresh berries.

Pound Cake

1 cup (240 ml) unsalted butter,
at room temperature
3 cups (710 ml) granulated sugar
6 large eggs
3 cups (710 ml) cake flour
¼ tsp (1.2 ml) table salt
¼ tsp (1.2 ml) baking soda
1 cup (240 ml) plain yogurt
2 tsp (10 ml) vanilla extract

Strawberry-Raspberry Coulis

1 lb (455 g) fresh strawberries,
hulled and quartered
1 cup (240 ml) raspberries,
fresh or frozen
1 cup (240 ml) granulated sugar
2 tbsp (30 ml) freshly squeezed
lemon juice

Whipped Cream

1 cup (240 ml) heavy cream
½ cup (120 ml) confectioners' sugar
½ tsp (3 ml) vanilla extract

Method

Set the EGG for indirect cooking with the convEGGtor at 325°F/163°C.

To make the pound cake, in a large bowl using an electric mixer, cream the butter and sugar for 3 to 5 minutes. Add the eggs, one at a time with the mixer on low. Blend until the eggs are completely incorporated. Mix the flour, salt and

baking soda in a separate bowl. With the mixer on low, add the yogurt and the flour mixture, alternately, until both are completely incorporated. Add the vanilla and continue mixing for 15 seconds.

Pour the batter into an oiled and floured loaf pan and place the pan in the EGG. Bake for one hour or until an inserted toothpick comes out clean.

To make the coulis, using a small paring knife, quarter the strawberries and place them in a small bowl with the raspberries. Add the sugar and lemon juice. Using a spoon, toss the strawberries and raspberries in the sugar. Place half of the strawberries and raspberries in the bowl of a blender or food processor fitted with the steel blade and refrigerate the other half. Puree the berries in the blender for 3 minutes on high. Strain the coulis into a small bowl.

To make the whipped cream, using a whisk or electric mixer, beat the cream, confectioners' sugar and vanilla for 5 minutes, or until light and fluffy.

To assemble, place a slice of cake on each plate. Top with the macerated strawberries and raspberries, spoon the coulis over the berries, and top with the whipped cream. Serves 6 to 8.

PIZZA TOOLS

With the Big Green Egg and our pizza EGGcessories, you can easily bake your own international specialties ... custom flatbreads, calzones, tortillas or naan. Gather your favorite ingredients and toppings – along with your family and friends – and enjoy creative, hot-off-the-EGG homemade meals!



Authentic Pizzeria Style Wooden Pizza Peel

Above: Features solid hardwood construction, a tapered profile and a sturdy handle for a secure and comfortable grip. Conveniently assemble pizza, calzones or baked goods on the peel, then easily slide directly onto the stone – 114198

Aluminum Pizza Peel

Features a smooth and sturdy aluminum surface with a comfortable Soft Grip handle. Keeps hands away from the heat and provides a convenient way to handle pizza, calzones and bread – 114204



Calzone Press

Spice up your next pizza night! Use a Calzone Press to create custom calzones and filled pastries at home with everyone's favorite ingredients. Works well with your favorite pizza or pie dough. Easy recipe included.

Family Size Calzone Press – 114181

Personal Size Calzone Press – 114174



Pizza Slice Server

Serve up your creations like a pro. The extra-wide stainless steel blade is ideal for easy handling of pizza, pie, appetizers and more. Oversized Soft Grip handle for comfort and control – 114143



LEARN MORE
ABOUT PIZZA ON
THE EGG

PROSCIUTTO, FIG AND GOAT CHEESE PIZZA



Linkie Marais

Celebrated chef, grill guru and Big Green Egg devotee Linkie Marais began her culinary journey in her mom's kitchen in South Africa. After moving to the U.S. to earn a degree, she went on to specialize in the culinary arts, displaying a natural talent for creating and decorating the most amazing cakes for weddings and special events. Linkie, who has appeared as a finalist on Food Network Star, became a fan of the EGG the minute she used one. "I love the versatility of my Big Green Egg... I can bake a beautiful pizza with fresh ingredients for an appetizer, move on to lamb for the main course and finish with bananas foster for dessert."

Ingredients

Pizza dough (see page 21)
6 large slices prosciutto (roughly chopped)
1 cup (240 ml) fig preserves
1 shallot (sliced)
1 clove garlic (chopped)
6 oz (170 g) goat cheese
1 cup (240 ml) arugula
Corn meal

Method

Set the EGG for indirect cooking with a convEGGtor and Pizza & Baking Stone at 600°F/316°C.

Roll or form dough into a circle and place on a Pizza Peel that has been lightly dusted with corn meal.

Spread fig preserves on top of pizza; top with shallot and garlic. Top with lumps of goat cheese and prosciutto slices.

Sprinkle corn meal onto the Pizza & Baking Stone and then move the pizza to the stone. Bake for 6 to 8 minutes or until the crust is golden and cheese is melted. Top with fresh arugula. Enjoy!!

Traditional Pizza Wheel



The sharp, stainless steel Rolling Pizza Cutter cuts through even the thickest crusts for professional pizzeria results. Oversized, cushioned grip and die-cast thumb guard makes it safe and comfortable to use – 114136



Rockin' Pizza Cutter

Simply press down and rock the stainless steel blade back and forth for quick and easy slices. High-quality stainless steel with Soft Grip handle – 114150

Dough Rolling Mat



Easily roll out and perfectly form pizza, calzone or bread dough at home just like a professional pizzaiolo! Our flexible silicone mat provides a large, slip-proof surface with guidelines for making five sizes of crust. The mat is also perfect for rolling pie crusts, cookie dough or other pastries. Easy recipe included on mat – 114167

SPECIALTY COOKWARE



Perforated Grill Wok

A Grill Wok makes it easy to cook vegetables, meat, seafood or any other smaller pieces of food that might slip through the standard cooking grids. The Grill Wok allows the heat and smoke to circulate around the foods for even cooking and flavor absorption.

Works with the XXLARGE, XLARGE, LARGE, MEDIUM, SMALL and MiniMAX EGGs – 002068

Mini Burger “Slider” Basket

Holds up to twelve delicious mini-burgers or sliders, which are fun and easy to top with cheese or other creative toppings. Fits the XXLARGE, LARGE and LARGE EGGs – 002105



Expandable Flexi Basket

Conforms to the shape of seafood, meats and vegetables and holds the food securely for easy cooking and turning. Fits the XXLARGE, XLARGE and LARGE EGGs – 002112



Stir-Fry & Paella Grill Pan

This 4 quart / 3.8 liter pan is perfect for creating traditional paella recipes as well as delicious stir-fry meals! Experiment with different meats, poultry, seafood and seasonal vegetables to create your favorite interpretations of these popular international dishes. Works with the XXLARGE, XLARGE and LARGE EGGs – 002167



Vertical Poultry Roasters

Using a vertical roaster on the EGG will produce the juiciest, most flavorful poultry you’ve ever tasted! Vertical roasters hold a chicken or turkey upright during cooking for even browning and easier carving when done. The ceramic and folding roasters hold liquid such as fruit juice or beer to add flavor to the poultry.



Folding Stainless Steel Beer Can Chicken Roaster

For XXLARGE, XLARGE, LARGE, MEDIUM, SMALL and MiniMAX EGGs – 002099

Vertical Chicken Roaster
For XXLARGE, XLARGE, LARGE, MEDIUM, SMALL and MiniMAX EGGs – 112415

Vertical Turkey Roaster
For XXLARGE, XLARGE, LARGE and MEDIUM EGGs – 112484



Sittin’ Chicken™ Ceramic Roaster

For XXLARGE, XLARGE, LARGE, MEDIUM, SMALL and MiniMAX EGGs – 201249



Sittin’ Turkey™ Ceramic Roaster

For XXLARGE, XLARGE, LARGE and MEDIUM EGGs – 301017

RICKY'S CAST IRON ANCHO CHILE ESPRESSO FILET MIGNON

Ingredients

Four 1¼ in (3 cm) thick
filet mignon steaks
8 sprigs fresh rosemary
4 tbsp (60 ml) butter
Extra virgin olive oil

Espresso Rub

2 tbsp (30 ml) ground espresso
2 tbsp (30 ml) ancho chile powder
1 tbsp (15 ml) paprika
1 tbsp (15 ml) brown sugar
2 tsp (10 ml) garlic salt
½ tsp (3 ml) kosher salt
½ tsp (3 ml) ground ginger
½ tsp (3 ml) dried oregano
½ tsp (3 ml) mustard powder
½ tsp (3 ml) black pepper
½ tsp (3 ml) cayenne pepper

Method

Brush each side of the steaks with oil and then season each side with salt and pepper. Cover each steak on all sides with espresso rub.

Set the EGG for direct cooking without the convEGGtor at 500°F/260°C. Place a Half Moon Plancha Griddle on the cooking grid to preheat. Once the Griddle is hot, add a few teaspoons of olive oil and let the oil heat up for about 2 minutes.

Place the steaks on the Griddle and sear for 2½ minutes, then flip the steaks twice more at 2½ minute intervals. Top each steak with ½ tbsp butter and a rosemary sprig; close down the top and bottom vents for the dwell stage; cook for another 2½ minutes. Remove the steaks from the Plancha Griddle and top with the remaining butter and rosemary sprigs. Tent with foil let rest for 10 minutes.

Ricky Woolstenhulme, Jr. Drummer, Lifehouse

The American rock band Lifehouse's smash debut album, No Name Face, launched them to global stardom in 2000, and their breakout single "Hanging by a Moment" was the year's single most played radio track. Over the next few years, Lifehouse built upon that initial success, and the group has now been making hit records together for 16 years. "We've been very fortunate to have our music connect so strongly with people," says Ricky Woolstenhulme, drummer for the band ... and Big Green Egg aficionado!

"In addition to music, cooking is actually a massive part of my life. I've always been into cooking, and traveling the world with my band has allowed me to try all types of food. I "tour manage" the restaurants along the way ... I pick cool restaurants to go to, then I recreate the recipes on the EGG to make them even better. Eventually I want to open a restaurant ... and do the cooking on EGGs, of course!"



"My wife and I have owned so many different smokers and grills, but then I got one EGG, and that led to a second one. When I'm not on tour, we cook on the EGG seven nights a week, and sometimes even twice a day! We are kind of obsessed, and I love to share recipes and pictures. Lifehouse fans know all about my cooking on the EGG, and they can see my food photos all over social media!"

"With the EGG, I love having the option of grilling with direct flame when simply doing burgers or steaks, but also being able to use it as a convection oven for more gourmet results ... we use it to cook just about everything that we used to do in the oven, like our habenero-glazed meatloaf. It is so easy to translate all of your favorite recipes to the EGG – but with better results!"

"My big life struggle now is figuring out how to get a bunch of EGGs on the tour bus!"

Heavy Duty, Cast Iron Half-Moon Plancha Griddle

The dual-sided design is ideal for searing meats and seafood, sautéing vegetables, grilling sandwiches and cooking breakfast favorites ... use the flat side for pancakes and eggs, the ridged side for sausage and bacon. The Plancha Griddle, with convenient handles, can be used individually or in pairs.

For XXLlarge and XLarge EGGs – 116406
For XXLlarge, XLarge and Large EGGs – 104090



SPECIALTY COOKWARE

Anodized Aluminum Roasting & Drip Pans

The Roasting & Drip Pans feature an easy to clean surface and have the Big Green Egg logo embossed in the bottom of the pan. The Rectangular Drip Pan works perfectly with the Rib and Roast Rack for cooking turkey, roasts, chickens and other larger cuts of meat. The Round Drip Pan works well with the Vertical Roasters.

Round Drip Pan – 117403

Diameter 9 in / 23 cm

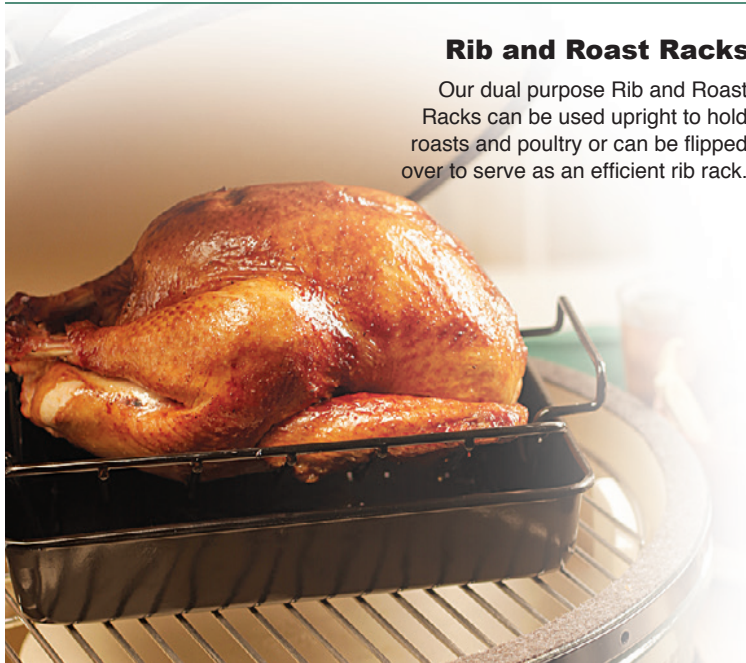
Rectangular Drip Pan – 117397

13 in x 9 in / 33 cm x 23 cm



Rib and Roast Racks

Our dual purpose Rib and Roast Racks can be used upright to hold roasts and poultry or can be flipped over to serve as an efficient rib rack.



Large Rib and Roast Rack

Works with XXL Large, XLarge and Large EGGs – 112460



Small Rib and Roast Rack

Works with XXL Large, XLarge, Large, Medium, Small and MiniMax EGGs – 112477



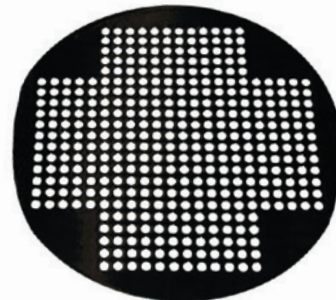
Perforated Grids

The perforated grids allow heat and flavor to reach the food and make it easy to cook fish or small foods like mushrooms, asparagus, shrimp or scallops that might fall through the standard cooking grids. The half-moon grid leaves half of your cooking space available for direct heat.

Round Perforated Cooking Grids

Diameter 16 in / 41 cm – 201287

Diameter 13 in / 33 cm – 102010



Half Moon Perforated Cooking Grid

Diameter 16 in / 41 cm – 106056

Diameter 23 in / 58 cm – 116390

Rectangular Perforated Cooking Grids

16 x 12 in / 41 x 30 cm – 201294

11 x 7 in / 28 x 18 cm – 102027

Square Perforated Cooking Grid

12 x 12 in / 31 x 30 cm – 102003



Cast Iron Cooking Grids

For perfect sear marks on your food, utilize the superior heat conductivity of the Cast Iron Cooking Grid as an alternative to the primary Stainless Cooking Grid. The cast iron gets very hot and retains heat, turning it into a perfect searing surface.

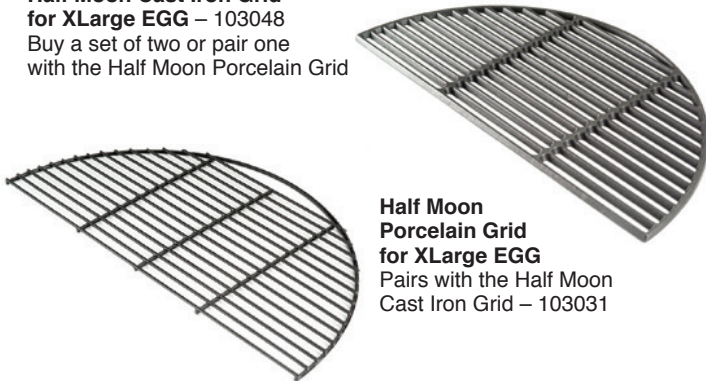
Cast Iron Cooking Grid for a Large EGG – 100092

Cast Iron Cooking Grid for a Medium EGG – 100085

Cast Iron Cooking Grid for a Small or MiniMax EGG – 100078

Cast Iron Cooking Grid for a Mini EGG – 113870

Half Moon Cast Iron Grid for XLarge EGG – 103048
Buy a set of two or pair one with the Half Moon Porcelain Grid



Half Moon Porcelain Grid for XLarge EGG
Pairs with the Half Moon Cast Iron Grid – 103031

Cast Iron Dutch Oven

The 7 quart / 6.6 liter Dutch Oven is ideal for cooking stews, soups, chili and even cobblers. Works with the XXLLarge, XLarge, Large and Medium EGGs – 201195



Multi-Level Tiered Racks

When you are cooking several different foods at once or when preparing meals for a large crowd, our assortment of multi-level grids increases the amount of cooking space in your EGG.

Folding Grill Extender

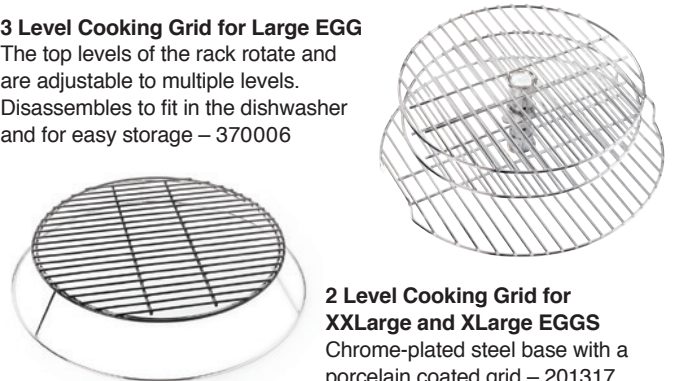
Easily attaches to your cooking grid to add a second level of cooking surface in your EGG. The grid folds up to allow for larger dishes, such as roasts or whole chickens and conveniently folds flat for storage.

Fits the XLarge and Large EGGs – 201126



3 Level Cooking Grid for Large EGG

The top levels of the rack rotate and are adjustable to multiple levels. Disassembles to fit in the dishwasher and for easy storage – 370006



2 Level Cooking Grid for XXLLarge and XLarge EGGs
Chrome-plated steel base with a porcelain coated grid – 201317

Raised Grids

The Half Moon Raised Grids with Drip Pan give you the flexibility to cook direct on one half of the EGG and indirect on the other half. The Raised Grids can be paired with an optional Half Moon Baking Stone.

Half Moon Raised Grid w/ Drip Pan for XXLLarge and XLarge EGGs – 101082

Half Moon Raised Grid w/ Drip Pan for Large EGG – 101051



EGG TOOLS



Ash Tools

The Ash Tool is the perfect utensil for removing the small amount of ash that collects at the bottom of the EGG. Using the bar at the end of the Ash Tool, you simply pull the ash out of the Stainless Steel Draft Door.

Ash Tool for XLarge or XXL Large EGGs – 114952

Ash Tool for Large or Medium EGGs – 201010

Ash Tool for Small, MiniMax and Mini EGGs – 301024



Grill Gripper

Easily and safely grips and lifts stainless cooking grids and grilling planks – 201089



Magnetic Flexible LED Grill Light

Convenient lighting on the Big Green Egg or around the house – wherever you need it the most! When attached to the EGG band, the flexible wire stem allows light to be aimed directly at your grilling surface. Includes 4 LED bulbs – 002273



Ash Removal Pan

Although natural lump charcoal produces little ash and requires minimal clean up, the task becomes even easier with the EGG Ash Pan – 106049

V-Notch Grid Cleaner

(Left) The extended handle allows you to clean the grid even when the EGG is hot. The angled design makes cleaning the top and sides of the cooking grid a breeze – 201324



Heavy Duty Grid Lifter

The comfort grip Grid Lifter easily and safely grips and lifts stainless and cast iron cooking grids – 117205



Stainless Steel Mesh Grill Scrubber

The patented stainless steel mesh outperforms wire brushes and the extra long handle keeps heat at a distance. Includes one stainless steel replacement scrubber pad – 114075



Replacement Stainless Steel Mesh Grill Scrubber Heads

Set of two – 114280

GRILLING TOOLS

Solid Teak Cutting Board with a unique live-edge design, carved drip channel and EZ-Grip side grooves.

Each board is a unique work of art, artisan-crafted from FSC-certified tropical hardwood exclusively for Big Green Egg. A beautiful addition to any kitchen, this Solid Teak Cutting Board is perfect for everything from carving roasts and poultry to chopping vegetables, fruits and herbs – 115379



Professional Grade Stainless Steel Meat Claws



These high-quality meat “claws” are designed for easy handling and shredding of larger pieces of meat such as roasts, turkey, chicken and pork. Expertly shred a smoked pork butt into pulled pork sandwiches in minutes for “professional chef” results! High-quality stainless steel with comfort grip handles. Set of two – 114099



All Natural, Eco-Friendly Bamboo Skewers

These 10 in/25 cm all natural skewers are perfect for grilling and serving kabobs or chunks of chicken, meats, shrimp or vegetables. Add a festive touch when serving appetizers, cheese, sandwiches and more ... each skewer has a Big Green Egg logo on an easy-grip handle. 25 skewers per pack – 117465



Pigtail Food Flipper®

This innovative tool flips everything from a rack of ribs to steaks, tenderloins or chicken. The Pigtail's hook and shaft are made of surgical-grade stainless steel for strength and durability, and the hook will not leave marks in your meat or cause meats to bleed – 000122



EGGmitt™ BBQ Glove

The EGGmitt BBQ Glove is made of aramid fibers, also used in aerospace, to form a barrier preventing heat from entering the soft cotton inner layer. Extra long cuff for ultimate protection. The Mitt has silicone on the surface for superior grip and is reversible for the left or right hand – 117090



Heat-Resistant, Super-Flexible Silicone BBQ Mitt

This super-flexible mitt withstands extreme heat up to 450°F/232°C. Features a soft, comfortable lining and an FDA-approved, BPA-free silicone exterior – 117083

GRILLING TOOLS

Premium Forged Stainless Steel Knife Set

The set of two custom Ergo Chef® knives includes an 8 in / 20 cm Chef Knife and a 3.5 in / 9 cm Paring Knife. Both are fully forged from one piece of high carbon German stainless steel from heel to tip – 113207



Flexible Skewers

Marinating is easy with flexible 100% food-grade stainless steel skewers that allow you to marinate in bags and then transfer to the EGG without handling the food twice. The pointed ends stay cool and allows you to easily turn or remove food from the EGG – 201348

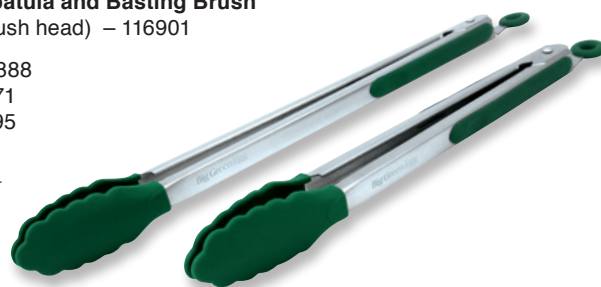


Custom Stainless Steel BBQ Tool Set

Great chefs demand the best tools, and this custom-designed hardworking set offers every grilling enthusiast the ultimate equipment to handle every cookout! Extra long stainless steel shafts keep heat safely at a distance, and contoured handles provide a comfortable and secure grip. Great gift idea too!

Set of Three: BBQ Tongs, Grill Spatula and Basting Brush
(includes a replacement Basting Brush head) – 116901

Stainless Steel Grill Spatula – 116888
Stainless Steel Grill Tongs – 116871
Stainless Steel Grill Brush – 116895



Silicone-Tipped BBQ Tongs

These stainless steel BBQ Tongs are perfect for turning grilled foods, sautéing vegetables, serving pastas and tossing salads. The silicone-tipped tongs are heat resistant up to 500°F/260°C.

12 inch (30 cm) – 116857
16 inch (40 cm) – 116864

Professional Grade BBQ Tool Set

This 3-piece stainless steel barbecue tool set includes everything you need for your cookout! Stainless steel shafts keep heat safely at a distance, and solid wood handles provide a comfortable and secure grip. Set of three: BBQ Tongs, Grill Spatula and Basting Brush – 117212



Premium Basting Brush

Features a removable silicone brush head for easy cleaning – 002044



Barbecue Sauce Mop

Use this all natural, washable cotton Barbecue Sauce Mop to easily add your favorite basting mixtures, flavored butters, glazes and barbecue sauce to anything cooked on an EGG! Removable brush head detaches for easy soaking and cleaning – 114105



Replacement Heads for Barbecue Sauce Mop

Set of two – 114297



Stuff burgers with everyone's favorite ingredients – the combinations are endless! Fun and easy to use, the Stuff-A-Burger Press is perfect for any ground meat from juicy beef to mouthwatering chicken, turkey or lamb – makes great stuffed veggie burgers too!

Stuff-A-Burger® Press

Adjustable to two sizes – 114082



Stainless Steel Grill Rings

Now you can grill apples, onions, tomatoes and even artichokes with surprising ease and efficiency. Simply stuff the fruit or vegetable with your favorite seasoning, place on the spike and grill indirect.

Set of 3 – 002280



Jalapeno Grill Rack & Corer Set

Heavyweight stainless steel rack keeps jalapeño poppers upright to easily add fillings. Includes a serrated corer to trim the pepper and easily scoop out pulp and seeds – 002136



BONESMOKER'S PORK INJECTION

I've been a barbecue contest cook for over thirty years, and a great injection recipe is the "winning ingredient" – we all have our own blends of liquid flavors that virtually all the champions inject into their pork before cooking.

- Ray Lampe, Dr. BBQ

- 1 cup (240 ml) white grape juice
- 1 cup (240 ml) apple juice
- ½ cup (100 g) sugar
- ¼ cup (60 g) Morton's Kosher Salt
- 2 tbsp (30 ml) cider vinegar
- 2 tbsp (30 ml) Worcestershire sauce
- 1 tbsp (15 ml) granulated onion
- 1 tbsp (15 ml) granulated garlic
- 1 tbsp (15 ml) dry mustard
- 1 tsp (5 ml) cayenne

Combine all ingredients in a medium bowl. With a whisk, mix everything until well blended. Cover and refrigerate for up to 1 week.

Recipe adapted from *Flavorize: Great Marinades, Injections, Brines, Rubs, and Glazes* by Chronicle Books

Professional Grade Flavor Injector

Easily add flavor and juiciness to any meat or poultry! Precisely inject basting mixtures, marinades, melted butter and other liquid flavorings deep into meats. The 2.5 in / 6.5 cm needle with double-hole design provides even flow in two directions. High quality stainless steel injector resists clogging and unscrews for easy washing – 114112

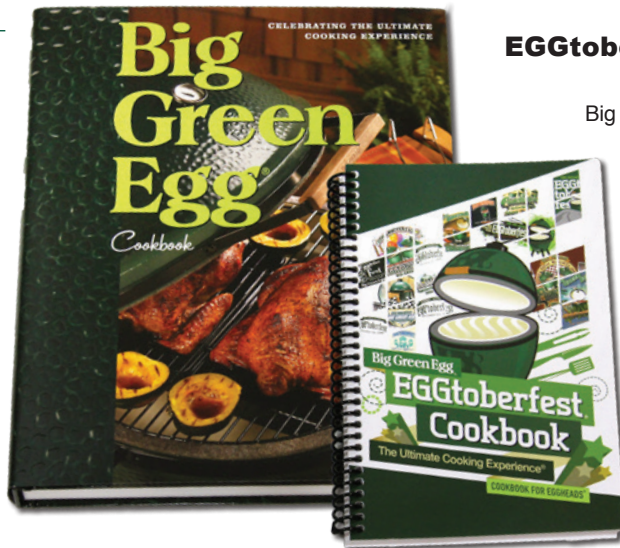
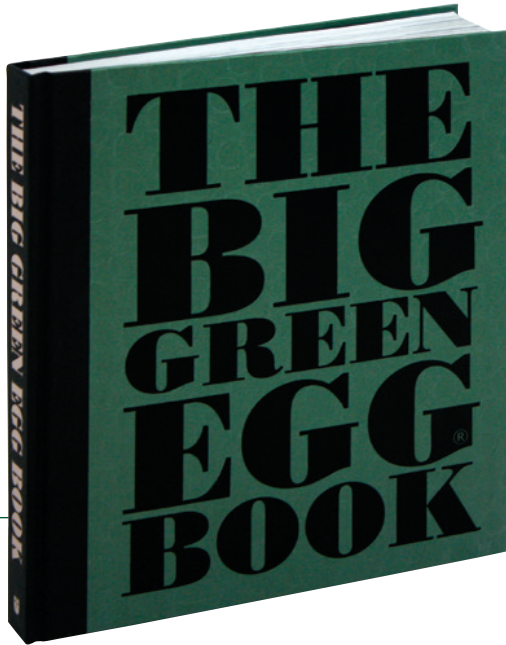


COOKBOOKS

The Big Green Egg is so versatile and performs so well that you'll find it easy to serve up the same recipes and dishes you're used to seeing the top chefs create. And, with our cookbooks at your side, the menu options are unlimited!

The Big Green Egg Cookbook

The 320-page, hardcover Big Green Egg Cookbook (right) contains extensive color photography and more than 160 delicious recipes that maximize the unique cooking abilities of the EGG – 079145



Big Green Egg EGGtoberfest® Cookbook

Favorite recipes from the Big Green Egg EGGtoberfest, an annual event held in Atlanta, Georgia each fall. 112 pages, spiral bound – 000002

Introducing “The Big Green Egg Book” – Inspiring and Innovative Recipes from Around the World!

Now you can take your cooking on the EGG to the next level with THE BIG GREEN EGG BOOK. Coffee table quality, with more than 50 recipes and profiles of 15 international chefs who use the Big Green Egg in their kitchens, THE BIG GREEN EGG BOOK is the perfect inspiration for grilling enthusiasts everywhere ... and the ideal gift for your favorite EGGhead! This beautiful hard-bound (208 pages) cookbook is bursting with innovative ideas and creative recipes! – 116680

BIG GREEN EGG SMOKEHOUSE-STYLE BBQ SAUCES

NEW Big Green Egg Authentic Smokehouse-Style Barbecue Sauces will enhance the flavor of any barbecue recipe! These versatile sauces are also great with your favorite pizza and calzones, or try some in place of ketchup for burgers and fries. Kick up the flavor of baked beans and potatoes, mix them in your favorite meatloaf or spice up your Bloody Mary mix ... so good you'll want to try them all!

Four delicious flavors. Convenient 14 oz / 396 g size!

All Natural • Gluten-free • No MSG



Vidalia Onion® Sriracha – 116536

Zesty Mustard Honey – 116505

Kansas City Style – Sweet and Smoky – 116529

Carolina Style – Bold and Tangy – 116512

Big Green Egg Dizzy Gourmet® Seasonings

Spice up your menu with mouth-watering Big Green Egg Dizzy Gourmet Seasonings ... made from scratch with great ideas, exotic spices, fresh herbs, no preservatives and nothing artificial. No bad karma, msg or gluten – nothing added unless it tastes great and is good for you!

Viva Caliente™ – 114259

Whirly Bird™ – 114266

Simply Zensational™ – 114211

Kodiak River™ – 114242

Down and Dizzy™ – 114228

Cosmic Cow™ – 114235



Our six unique blends are so outstanding you'll want to try them all!

GIFTS, NOVELTIES & FUN EGG STUFF!

Enjoy the Big Green Egg lifestyle and show the world you're an EGGspert!® We offer a full selection of fun and collectable gift items including travel mugs, eco-friendly water bottles, colorful mini-EGG patio lights, plush toys, corn cob holders and much more. To view the newest items and the complete gift line, please see your Authorized Dealer or visit BigGreenEgg.com/gifts

EGG-Design Bottle Opener

Get the party started with this novelty EGG-shaped Bottle Opener, solidly made of durable cast iron. As attractive as it is efficient, the opener conveniently attaches to your Big Green Egg table or adds a fun and stylish highlight to your bar or outdoor kitchen decor. Easily opens bottle after bottle ... making it a great gift for your favorite EGGhead – 114822



Comfort Tie™ Grilling and Kitchen Apron

Grill in style with this EGGstra comfortable apron! The comfortable, one-size design features the unique Patent-Pending Comfort-Tie elastic ties that hold the apron securely in place. Features handy front pockets and an attractive Big Green Egg logo. Neck strap easily adjusts for comfort and height – 117113



5 ft / 1.5 m Mr. EGGhead® Custom Inflatable

Turn any Big Green Egg event into a celebration by adding the light-hearted personality of Mr. EGGhead! Guaranteed to produce smiles, this high visibility character is the perfect backdrop for indoor and outdoor events, from tailgate parties and community events to an EGGfest® or gathering of friends at your backyard barbecue! The inflatable features an internally-mounted blower for quiet operation; operates on standard 120v household current (US) – 117038



100% Cotton All-Purpose Towels

Crafted from top quality waffle-weave cotton, these soft and absorbent towels look great and make clean up a breeze. You'll use these plush, lint-free towels for everything from polishing glassware to barbecue spills. The perfect gift for your favorite EGGhead! Embroidered logo, 3 pack – 116840



EGG NEWS

... HERE'S WHAT'S TRENDING AROUND THE WORLD

Simply the Best ... by Design

The Big Green Egg Company was founded by Ed Fisher more than forty years ago as he took on the challenge of developing a modern version of an ancient Asian cooker. Not satisfied with the quality and marginal thermal properties of typical 'kamado-style' grills, it became the company's mission to create and sell only one product – the very best outdoor cooker ever made, period. Often called a 'modern culinary marvel', the EGG has amassed legions of loyal fans (known as EGGheads) that include backyard grillers, culinary aficionados and world class chefs all over the world. Often copied, never matched ... there is only one, authentic Big Green Egg – The Ultimate Cooking Experience!



Big Green Egg – Now Starring on YouTube

The Big Green Egg TV crew has been busy producing new videos, including BBQ Hall of Fame member Ray Lampe (Dr. BBQ), explaining how to carve and prepare the perfect pork roast, Sasu Laukkonen introducing you to his fresh and organic New Nordic Cuisine or O'Neill Williams cooking wild game and fish recipes on the EGG. Learn to prepare the perfect Neapolitan pizza or see how Linkie Marais grills delicious lamb and shrimp kabobs ... it's just a click away anytime on the Big Green Egg website, or at YouTube.com/BigGreenEggHQ. Tune in soon, and Prepare to Get Hungry!



Authorized Dealers – The Force Behind The Ultimate Cooking EGGsperience®

As more and more outdoor cooking enthusiasts embrace the ultimate experience of using a Big Green Egg, our network of Authorized Dealers is likewise expanding to provide the personalized 'gold standard' of service for which the Big Green Egg Company is acclaimed. When you purchase a Big Green Egg, you receive much more than the best outdoor cooker in the world ... you also enjoy the benefit of specialized know-how and customer support that only an Authorized EGG Dealer can provide.

Throughout the world, Big Green Egg Authorized Dealers are local, independent business owners who have made the commitment and investment to support Big Green Egg customers. They are helpful EGGsperts, ready to assist consumers with superior product knowledge, unmatched customer service, useful EGGcessories and warranty support. That's why the Big Green Egg does not authorize sales on-line or through discount club or chain stores. Always be sure you are buying genuine Big Green Egg products from an Authorized Dealer ... just click the convenient Dealer Locator button at BigGreenEgg.com to find an Authorized Dealer closest to you, or visit any of these websites:



Europe	BigGreenEgg.eu
Canada	BigGreenEgg.ca
United Kingdom	BigGreenEgg.co.uk
South Africa	BigGreenEgg.co.za
New Zealand	BigGreenEgg.co.nz

QR Codes



Assemble your EGG while watching a Big Green Egg instructional video, or learn how to prepare your favorite Big Green Egg recipe! Our QR Codes appear on everything from recipes and brochures to assembly manuals, making it easy to share or view information on your SmartPhone or mobile device. Just download a QR Code reader app, point your SmartPhone camera at the code and the app does the rest!

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Culinary Arts and the Big Green Egg

In addition to the many cooking shows and celebrity chefs around the world using an EGG, there are many dealers offering cooking classes in their showrooms or classroom kitchens with a varied lineup of cooking events to fit any level of expertise or interest, including hands-on cooking classes and celebrity chef demonstrations – all highlighting the versatility of the EGG. Check with your local Authorized Dealer for more information, scan the QR or visit the Big Green Egg Culinary Center at BigGreenEgg.com/culinary-center.



Social Media and the Big Green Egg ... Join the Conversation



You'll find a constant variety of informative and entertaining content at the BigGreenEgg.com website, with recipes, cooking tips, video tutorials, exclusive on-line publications and more! Connect with all the latest Big Green Egg news, promotions, events and recipes by 'liking' us at [Facebook.com/BigGreenEgg](https://www.facebook.com/BigGreenEgg) or by following us on Twitter @BigGreenEggInc.

Our Facebook, Twitter, Pinterest, Instagram and Forum fans (www.EGGheadForum.com) love to share tips and suggestions about cooking on the EGG. The Big Green Egg social network is also a great way to keep up with EGGfests and events in your area.

Join Our Winning Team

To accommodate our continued growth, The Big Green Egg Company has opportunities for qualified dealers in many market areas. Find out how you can join the winning Big Green Egg team by scanning the QR Code or emailing your contact information to: become.a.dealer@BigGreenEgg.com – or see the Become a Dealer section at BigGreenEgg.com



There is only one, original **BIG GREEN EGG** – THE ULTIMATE COOKING EXPERIENCE!

The world's best chefs, and legions of backyard barbecue fans, demand the ultimate equipment to stay on top. And that's why so many accomplished cooks own The Big Green Egg.

Highest Quality

Our patented components and state-of-the-art ceramic technologies provide the best thermal properties, material quality and cooking performance!



Versatility

Grilling, roasting, smoking or baking ... the Big Green Egg stands alone as the most versatile cooking product on the market today.



Lasts a Lifetime

The Big Green Egg comes with a Best-In-Class limited lifetime warranty. We have been standing behind our products for over forty years.



A Complete Outdoor Cooking System

With hundreds of EGGcessories designed exclusively for the EGG, the culinary possibilities are endless!

**Big
Green
Egg**®

