Pecan Peach Cranberry Sauce

1 ½ Cups sugar  
½ Cup water  
1 Pound fresh cranberries  
1/3 Cup peach jam (I use Unicoi Preserves Salted Caramel Peach, but any peach jam is fine)  
¼ Cup honey (I use Built by Bees peach whipped honey, but any honey is fine)  
½ Cup fresh lemon juice  
½ Cup toasted chopped pecans  
½ Cup Rivulet pecan liqueur or rum/bourbon or amaretto

Heat Big Green Egg to 350 degrees.

You can use place setter or cook over direct heat.

In a Big Green Egg drip pan or a cast iron skillet, combine cranberries, water and sugar. Stir until dissolved then cook until softened. (about 10 minutes)

Stir in jam, honey and lemon juice and continue to cook for 2 -3 minutes. Stir in pecans and liqueur.

Continue cooking, stirring several times until slightly thickened, 5 -10 minutes.

Refrigerate until ready to serve. Can be made in advance. Makes about 4 cups.
Pork Belly Mac and Cheese

6 Cups elbow macaroni, cooked al dente
House Seasoning -1 tablespoon seasoning salt (such as Lawry’s, )1 teaspoon white pepper,
1 teaspoon onion powder, 1 teaspoon garlic powder
3 ½ Cups sharp cheddar cheese (total), shredded
½ Cup unsalted butter
½ Cup all purpose flour
1 ½ Quart milk, warmed
8 ounces cream cheese, diced
12 ounces American cheese, diced
1 ½ Pound Cooked Pork Belly, Chopped
½ Cup Barbecue Sauce
3 eggs

Set the egg for direct cooking at 350 degrees.

Place cooked macaroni into a large bowl. Toss it with up to half the amount of house seasoning
and 1 cup of shredded sharp cheddar. Set aside. In large sauce pan on med-high heat melt butter
then, whisk in flour stirring to make a roux. Reduce heat to medium. Slowly add milk, while
whisking continuously. Once all the milk is incorporated, allow to simmer for 5 minutes. Add
the cream cheese and diced American cheese, in batches, and stir to melt and blend. Add
1 ½ cup of the shredded cheddar and turn off the heat. Season cheese sauce with
remaining seasoning mixture to taste. Using a fork, whip the eggs until they are an
even yellow color. Add the eggs to the sauce and stir well to combine. Spread
macaroni evenly into a cast iron skillet. Pour cheese sauce over macaroni noodles
making sure to cover well. Fold in chopped pork belly and Barbecue sauce. Top
with remaining cup of cheddar cheese. Cover in foil. Place on EGG and cook for
about 30 minutes. Remove foil and return to the EGG for an additional 5 to 10 minutes.
Allow to set 15 minutes before serving. Serves 8 to 12.
The Big Green Egg Grilled Potato & Kale Salad

3 Pounds Sweet Potatoes, washed and cut into chunks
1 Large Red Pepper, Sliced into ¼ inch strips
½ Cup Golden Raisins
4 Cups Kale, Chopped
¼ Cup Maple Syrup
¼ Cup Apple Cider Vinegar
2 Tablespoons Dijon Mustard
¼ Cup Olive Oil
1 tsp Kosher Salt
1 tsp Black Pepper
1 tsp Onion Powder
1 tsp Garlic Powder
½ Cup brown sugar
½ Cup candied pecans

Set the egg for direct cooking at 350 degrees.

Lightly coat the sweet potatoes and red peppers with small amount of olive oil. Place the vegetables on the rack sprayed with cooking spray. Grilled the red pepper strips for about 3 minutes and remove to a cast iron skillet. Grill the sweet potatoes until tender, turning as needed for about 12 to 15 minutes. Transfer the sweet potatoes to the skillet with peppers. Add raisins and kale to skillet and combine. In a small bowl mix salt, pepper, onion powder, garlic powder. Sprinkle seasoning over sweet potato mixture and toss well. In a blender combine maple syrup, apple cider vinegar and Dijon mustard. Slowly drizzle olive oil in to emulsify. Pour dressing over sweet potato mixture and toss. Sprinkle brown sugar and pecans over the top of sweet potatoes.

Set the Egg for indirect cooking by adding the convEGGtor at 375 degrees. Place cast iron skillet on egg and cook for 12 to 15 minutes. Remove from Egg. Let cool for about 10 minutes and serve.
Carrot Souffle

Preheat Big Green Egg to 350 degrees.

2 Pounds baby carrots or peeled sliced carrots
2 Tablespoons pecan oil or other desired oil
Salt & pepper
2 Cups light brown sugar
1 Cup butter + more to butter Dutch oven
½ teaspoon cinnamon
4 Eggs, well beaten
1 ½ teaspoon vanilla extract
1 ½ teaspoon ground nutmeg
6 Tablespoons all purpose flour (rice flour to make gluten free)
2 teaspoon baking powder

Set convEGGtor in Big Green Egg.
Lightly butter Dutch oven.

Heat perforated grill pan or cast-iron skillet on convEGGtor. Combine carrots, oil, salt and pepper. Add to preheated pan, spreading out evenly. Cook, stirring periodically until carrots are tender. (25-35 minutes) Remove carrots from grill.

Place carrots in bowl of a food processor. Puree carrots until smooth. Add butter to carrots, blending well. Add remaining ingredients to food processor, blending until smooth, scraping bowl to ensure all ingredients blend well.

Spoon contents into buttered Dutch oven. Bake on Big Green Egg 45 - 60 minutes or until set. Serves 12.
The Big Green Egg Bread Stuffing

Butter  12 oz  
Garlic minced  3 cloves  
Onions (small) ¼ in dice  3 ea  
Celery, ¼ in dice  20 ribs  
Soft French Bread, 1/4 in dice  3 lbs.  
Bay leaves  6 ea  
Fresh Sage Leaves, chopped  20 ea  
Fresh Thyme Leaves  1 bun. 1/3 cup  
Salt & Fresh ground black pepper to taste  
Italian Parsley, chopped  ¾ cup  
Chicken/Turkey Broth  1 to 1 ½ qts  
Fresh eggs  6 ea

Preheat the BIG GREEN EGG to 350 degrees
- Place the bread cubes on ½ size sheet pan and toast bread to a golden brown (bread may be toasted one day in advance)

Heat & melt butter in a large sauté pan when hot add the garlic and sauté until the aroma of the garlic fills the air and then add the celery, onions, bay leaves, black pepper & sauté soft.

Add the sage and thyme leaves and blend into the sautéing vegetables.

Place the toasted bread cubes into a large stainless-steel mixing bowl and then add the sautéed vegetables & chopped parsley and blend thoroughly.

Combine 1 qt of the Turkey/Chicken broth with the eggs & blend well. Fold stock and eggs into the bread and vegetables to moisten (add remaining stock if needed). Stuffing should be moist not wet.

Place stuffing into a buttered casserole dish and bake at 350 degrees for 45-60 minutes. (The top must golden brown & crispy with an internal temperature of 165 degrees).

A portion of the stuffing may be stuffed inside the cavity of the turkey.
Caution: The internal temperature of the stuffing inside the turkey must be 165 degrees. If this temperature is not reached remove the stuffing from the turkey and place into a buttered casserole covered with foil & bake until the internal temp of 165 degrees is reached.