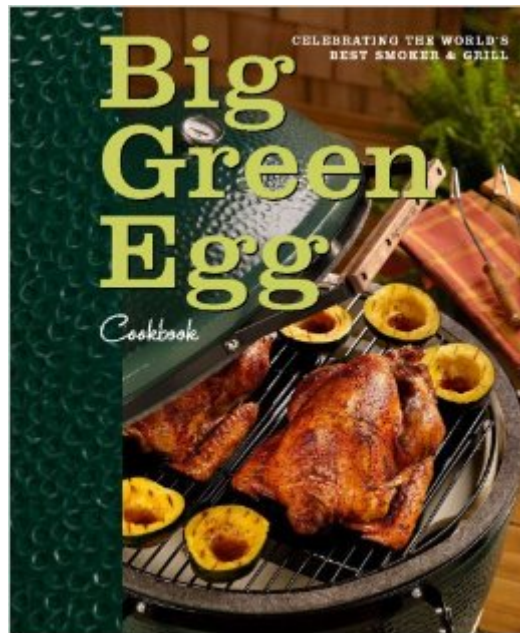


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# Big Green Egg Cookbook: Celebrating The Ultimate Cooking Experience



## Synopsis

The cookbook EGGheads have been waiting for that features over 160 recipes designed specifically for the ceramic kamado cooker, the Big Green Egg. It can sear, smoke, roast, and bake. The Big Green Egg Cookbook is the first cookbook specifically celebrating this versatile ceramic cooker. Available in five sizes, Big Green Egg ceramic cookers can sear, grill, smoke, roast, and bake. Here is the birthday gift EGGheads have been waiting for, offering a variety of cooking and baking recipes encompassing the cooker's capabilities as a grill, a smoker, and an oven. The book's introduction explains the ancient history of ceramic cookers and the loyal devotion of self-proclaimed EGGheads to these dynamic, original American-designed cookers. Complete with more than 160 recipes, 100 color photographs, and as many clever cooking tips, the Big Green Egg Cookbook is a must for the more than 1 million EGG owners in the United States and a great introduction for anyone wanting to crack the shell of EGGhead culture.

## Book Information

Series: Big Green Egg (Book 1)

Hardcover: 320 pages

Publisher: Andrews McMeel Publishing (June 8, 2010)

Language: English

ISBN-10: 0740791451

ISBN-13: 978-0740791451

Product Dimensions: 8.9 x 1.3 x 10.8 inches

Shipping Weight: 3.9 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (312 customer reviews)

Best Sellers Rank: #7,902 in Books (See Top 100 in Books) #12 in [Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling](#) #72 in [Books > Cookbooks, Food & Wine > Kitchen Appliances](#)

## Customer Reviews

As a newby to the BGE Egghead group I love this book. Not just the recipes but the information in the front is very helpful. It explains how to cook with direct heat or indirect, gives you lots of tips. I went and bought a plate setter and cooked my first pork loin using the indirect method and followed their tips. It came out so juicy and cooked to perfection. I am now going to advance to mixing rubs :) The local BGE dealers sell the same book for \$50 so I loved getting it for such a good price on .

Don't get me wrong- I love my Big Green Egg- but for a big clay pot with two holes, it takes a while to master. Cooking at medium or high temperatures is a snap, but I was hoping this book would cover things like how to control the fire. How to build a wood fire best suited for pizza? How do you build a fire to smoke a brisket all night without it going out or destroying your brisket? If your fire is too hot, should you close the bottom vent a little? Close the top vent a little? Close them both equally? Unequally? How long can I expect different kinds of wood to burn? Instead, the first quarter of the book extolls the virtue of your purchase, how it makes you smarter and sexier, but not a smart and sexy as you'd be with every single accessory they make. Then you get recipes for bruscetta, quiche, and cobbler. Those are not the thing I bought the BGE to cook. I doubt you did, either. I'm fine with having to learn by doing, but spending \$100 on a brisket and then waiting 12 hours to find out if you guessed how to not destroy it seems to be a time consuming way to learn how to use the BGE. And again- I love it- when I cook stuff at temps above 350 or so, it's solid gold. Chicken is not something I get too excited about normally, but it's a whole new thing in the BGE. I did our turkey in it this Thanksgiving and it was the best turkey I have ever tasted. I don't want to sound immodest, but it was the BOMB, yo! And I am a man who buys a whole organic turkey at least once a month and cooks that up weekly. Still, the perfection of the low and the slow eludes me. Sigh. The internet is strangely silent on this too- or my googling skills have yet to ferret out the secret of how to cook something for 16 hours with drying it out.

For anyone that grills and is just moving to the joys of Green Egg, this book is a must have. However, the writers (who are with the company), really should consider putting together a chapter on the art of managing airflow and heat in the egg. It is an art, and there is a learning curve to figuring out the nuances of getting the egg up and - more importantly - down in temperature. I love my egg, and I've got it figured out now, but a primer would have been helpful. Food for thought.

Save your money and time. This book is not helpful in understanding the basic reasons you bought the egg. Way too many details about food you will never cook or even consider cooking. Where is the meat and potatoes?

I ordered this book for my husband for Father's Day. When we first looked at the pics we thought WOW, this is amazing! But, once we tried to make a couple of the recipes we realized they took a very long time and in most cases required equipment for the Egg that we didn't have.

I've had my Green Egg for more than 15 years, and I am often looking for new recipes suited for the Egg, thus I was excited to buy this cookbook. I've used the cookbook for a year, and whenever I go to use it, I experience the same sensation: the majority of the recipes are just too glamorous. I will go to this cookbook when I am hosting royalty, but not when I'm having friends over to enjoyable, fun meal.

Being a first time BGE user, I thought this was the book to have, but it had quite a few froo-froo recipes that I would never make. It's got nice pictures and a few good recipes. I've had my egg for a month now and have found that recipes on line are good for beginners, and then it is just trial and error, and writing down everything, including times, temps, weather conditions, what rub was used, how long it marinated, etc. So far I have made pulled pork and brisket and both turned out incredible. I would recommend the Smokology book for beginners.

This cookbook was obviously written for the aspiring chef. Most of the recipes are elaborate containing ingredients that I rarely have in my kitchen. I have, however, been able to glean valuable cooking tips from it. If you are looking for simple instructions and recipes, this book is not for you. I have yet to use one recipe in the book. Glad I got the Kindle less expensive version.

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