

Courtney's Famous Wings

NOTE: Be sure to properly clean all utensils and preparation surfaces when handling raw or undercooked chicken.

The Sauce

1 18-oz. bottle of Sweet Baby Ray's barbecue sauce (Original flavor)
1/2 cup brown sugar
3 tablespoons honey
2 large diced chipotle peppers (use the canned version in adobo sauce found in the Mexican foods section)
Makes enough sauce for coating and dipping at least 100 pieces of chicken

Preparation

- Trim the fat from your chicken
- Place the EGG grid directly on fire ring
- Target temperature is 350°–400°F

Pre-Cook

- Do not add sauce to the wings yet
- Place wings on the grid and cook them about 10 minutes per side

Saucing

- Remove wings and place them in a bowl
- Add sauce and toss the wings until all are thoroughly covered

Cooking

- Put wings back on the EGG
- Cook for 20–30 minutes, turning every 10 minutes
- Be careful not to burn the wings; a lower temperature will help avoid charring

EGG Pizza Recipe

You can buy a pre-made frozen pizza, but what fun would that be?! Play some Andrea Bocelli tunes to set the mood, and speak with an Italian accent during all prep work. (Hey, I said this was fun, right?)

Preparation

- You'll need a pizza peel the big wooden spatula for moving the pizza from counter to EGG and back to counter. *Tip: Prepare the pizza on the peel; it makes things a lot easier and reduces the "oops" factor.*
- Spread corn meal all over the peel before forming your pizza dough; this is what lets it slide easily
- Get creative - anything goes in making this pizza!
- Spread your pizza dough (we use the pre-made kind) out on the peel
- Spread on your favorite pizza sauce
- Sprinkle on shredded mozzarella cheese
- Add toppings

EGG Setup

- Start the fire and immediately place the plate setter (a ceramic stand that BGE offers as an accessory in the EGG, then place the pizza stone on top of the plate setter
- Caution: Don't insert a cold plate setter or cold pizza stone into a hot EGG-ceramic does not like thermal shock! The stone needs to warm up slowly, along with the EGG
- Target temperature is 500° (ideal temperature will vary a bit-from as low as 400° to as high as 550°-depending on the kind of pie you're making)

Pizza Stone

- Before placing the pizza on the EGG, some EGGheads like to wipe the stone with a little bit of water, which cools it a bit and prevents the crust from burning
- Before putting the pizza on the stone, sprinkle some corn meal on the stone to keep the dough from sticking to it

Cooking

- Put the pizza on the stone, close the lid and go sing along to some more Bocelli
- Cook for 10 to 14 minutes; you can peek inside to see if it's finished

Multiple Pizzas - If you make a second pizza, or more, be aware that they'll cook a bit faster than the first, so keep a watchful eye

Pumpkin Crisp Recipe

Ingredients

- 16 Oz canned pumpkin
- 1 Cup butter or margarine (melted and cooled)
- 3 eggs
- 1 Cup Cool Whip
- 15 Oz sweetened condensed milk
- ½ Cup sugar
- ½ Cup confectioner's sugar
- ½ tsp cinnamon
- 8 Oz cream cheese
- 1 box yellow cake mix
- 1 Cup chopped nuts

Instructions

Line bottom and sides of 9x13 pan with waxed paper. Mix pumpkin, eggs, milk, sugar and cinnamon. Pour into pan. Mix dry cake mix with nuts. Sprinkle evenly over pumpkin mixture. Spoon butter over cake mix evenly. Bake at 350 degrees for 50-60 minutes. Cool, invert on tray. Remove wax paper. When completely cool, mix cream cheese, Cool Whip, and confectioner's sugar for frosting. Frost, then refrigerate.