



Book of Char-Broil Big Easy™ Appetizer, Snack and Dessert Recipes

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Equipment

There are 3 models of the Big Easy. [The TRU-Infrared Oil-Less Turkey Fryer](#) (of which I have 3) is the basic model. It's the easiest-to-use gas cooker you'll ever own. It has just one temperature setting: On. It comes with a single basket that is ideal for cooking poultry. All of the recipes in this cookbook were made on this model of the Big Easy.

Another model is the [TRU-Infrared Smoker Roaster and Grill](#) (often referred to as the SRG). This higher-end model adds the ability to grill just like any other grill. You can also add woodchips to give your meat a little smoky flavor.

The [TRU-Infrared Smoker Roaster](#) is like the SRG, just minus the grill accessory. It is no longer available from Char-Broil (at least at the time I am publishing this cookbook).

Char-Broil makes a number of add-ons or accessories you can purchase to make it easier to get more out of your Big Easy. The Big Easy comes with a basket that is perfect for cooking a single chicken, 2-3 chicken breasts or a turkey. To cook more or to cook other than poultry, you'll need other tools in your Big easy toolbox. Below is a list of my favorites. For an up-to-date list visit my [Big Easy Add-Ons page](#). **Equipment comes and goes, so some items may no longer be available. You might find yourself improvising!**

[The Big Easy Bunk Bed Basket](#). An absolute must-have. Doubles the amount of cooking area. Perfect for wings, chicken breasts and large vegetables. Don't be afraid to get 2-3 of these.

[Cooking with the Big Easy Cookbook](#). The real deal from the folks at Char-Broil. Over 40 recipes for the Big Easy. Everything from turkey to sides.

[22-Piece Turkey Fryer Accessory Kit](#). Another must-have. This set includes just about everything you'll ever need.

[Rib Hooks](#). A must-have if you're going to cook ribs. Just cut a slit in between the last two ribs, insert a hook, and hang.

[Hanging kabob holders](#). Easy on, easy off.

[Wireless thermometer](#). A nice-to-have for larger pieces of meat such as when you make pulled pork.

[Stackable Oven](#). Perfect for cooking small pizzas or cornbread, even pies. You can stack up to 3, but it can be challenging to get them to fit together.

[Folding Chicken Roaster](#). Perfect for making beer can chicken, though not designed specifically for the Big Easy. Do not use this holder directly in your Big Easy. Place it inside a basket. Makes for the best beer can chicken you've ever had.

[Bottom-up kabob holders](#). Great because skewered items cannot slide off.

[Cover for the roaster version of the Big Easy](#). If you keep your Big Easy outside, you have to get a cover for it.

[Cover for the turkey fryer version of the Big Easy](#) (I have 3 of them so far). A must-have for any Big Easy kept outdoors.

For a while [Char-Broil made a cooking rack](#) that gives you up to 6 levels to cook on in a Big Easy. Although it needed a few changes, it radically changed how much you could cook on the Big Easy. It is no longer available at least at the time I am publishing this cookbook.

Lastly, I made my own modification for the [Big Easy cooking rack called the Wingin'ator 3000](#). Similar in ways to Char-Broil's cooking rack it gives you several racks to cook on at once. It's fairly simple to make, just add a few disposable cooking grates. I have posted a few pictures along with the steps for making your own Wingin'ator 3000 on Life's A Tomato.

Several of the recipes in this cookbook were made using either the cooking rack or Wingin'ator 3000. If you don't have either you'll need to use a Bunk Bed Basket and scale the recipe quantity back or cook in batches since you will not be able to cook as much food at once.

Appetizers, Snacks and Desserts



Bacon Jalapeno Tots



24 Bites

35 Minutes

Oh yes, I've made bacon-wrapped tater tots on the Char-Broil Big Easy. Several times. And I love them. Lots. But, if you follow this blog, you know I like some kick to my tots. Hence these bacon jalapeno tots. Same concept, but with some heat. Not a whole lot, but enough to be noticed. Served with a great creamy cheese sauce that also has a bit of a kick to it.



The key to cooking bacon-wrapped tater tots on the Char-Broil Big Easy is to cook them until they just start to char. They won't be super crispy yet. That happens after you take them out of the cooker and they cool. The bacon will crisp up as it sits.

If you don't want to make this spicy version of bacon-wrapped tater tots, leave out the jalapeno slices and use Monterey Jack cheese in the cheese sauce. You'll definitely still have a plate of fantastic treats.

Ingredients

For the cheese sauce

- 2 tablespoons unsalted butter
- 2 tablespoons [all-purpose flour](#)
- 1 teaspoon [Kosher salt](#)
- 1/4 teaspoon [freshly ground black pepper](#)
- 2 cups whole milk
- 1 cup grated Pepper Jack cheese (or your favorite cheese)

For the wrapped tots

- 1 pound sliced bacon, cut in half (you may not use all of the bacon)
- 24 frozen tater tots, thawed
- 3 medium jalapenos, stems and seeds removed, then cut into 24 small strips

Instructions

For the cheese sauce

1. Melt the butter in a medium saucepan over medium heat.
2. Add the salt, pepper and flour and whisk for 1 minute.
3. Slowly whisk in the milk.
4. Bring mixture to a very low boil. Add the cheese and stir.
5. Reduce the heat and keep warm until ready to use.

For the wrapped tots

1. Fire up your Big Easy.
2. Wrap a strip of jalapeno and a tot with a piece of bacon.
3. Place seam-side down into the Big Easy basket. Do not let the tots touch or the bacon will not cook evenly.
4. After all of the tots are wrapped, lower the basket into your Big Easy and cook for 20 minutes or until the bacon just starts to char.
5. Remove and let cool slightly before serving with the warm cheese sauce for dipping.

Bacon BBQ Chicken Bombs



10 Servings

55 Minutes

These bacon BBQ chicken bombs have been on my to-do list for a while now. I was definitely looking forward to making them on my Char-Broil Big Easy, which is about as fuss-free as you can get. Good doesn't even come close to describing them. Each bite pops with tender, moist chicken, cheese-stuffed jalapenos, bacon and BBQ sauce.



Don't fear the jalapenos if you're not into spicy foods. They mellow out a lot while cooking. If you're still not sure about using them, you can substitute poblanos. Just halve them lengthwise, remove the seeds, then halve them again depending on how big the peppers are. You'll still get that great pepper flavor but without any heat.

These bacon BBQ chicken bombs may seem to be complicated to make on the Char-Broil Big Easy, but they are not. You're just pounding out some chicken breast, wrapping it around cheese-stuffed jalapenos, rolling it up and wrapping it in bacon. Then onto the Big Easy until done, basted with BBQ sauce, and devoured. That's it. They're highly addicting. I recommend making extra because they're just as good leftover.

Ingredients

- 5 small boneless skinless chicken breasts, butterflied and pounded thin (about 1/4")
Note: You can also substitute chicken tenderloins
- [Kosher salt](#) and [freshly ground black pepper](#)
- 4 ounces cream cheese, softened
- 1 cup sharp cheddar cheese, shredded
- 5 large jalapenos, halved lengthwise, seeds removed
- 20 slices bacon
- 1 cup your [favorite barbecue sauce](#)

Instructions

1. Note: You want each piece of chicken to be approximately the width of the length of the jalapenos.
2. Season the chicken with salt and pepper. In a bowl, combine the cream cheese and cheddar. Spoon the cheese mixture into each jalapeno half.
3. Working in batches, place the jalapenos onto the chicken and roll up. Place seam-side down when done so they don't unroll. If your chicken pieces are too big you might have to trim them a bit.
4. Wrap 2 pieces of bacon around each rolled chicken. Tuck ends under the bacon to seal. The first few might not be pretty, but once you get a hang of it they're fun to make. And they'll taste great no matter what when they are done!
5. Fire up your Big Easy. Add the chicken bombs to the Big Easy basket (and bunk bed basket(s) if using). Do not let them touch. If you have to, cook them in batches.
6. Lower the basket into the Big Easy and cook for 20-30 minutes, basting with the BBQ sauce every 10 minutes. Note: I use a very long basting brush to get down inside the basket and get the sauce on all of the chicken bombs. Be careful to not burn yourself. If you can't reach them, just baste them after they are cooked.
7. Remove and check for doneness (165 F) on all cooking levels.
8. Let rest for 5 minutes then serve.

Bacon-Wrapped Lit'l Smokies



6 Servings

35 Minutes

Bacon-wrapped Lit'l Smokies have been on my radar for a few weeks now. I was just waiting for a nice day to fire up my Char-Broil Big Easy and make a big ole batch of them. That nice day came, and boy, was it ever a glorious day (food-wise and weather-wise!). I can't even begin to tell you just how great these little bites are. They are the perfect appetizers. Crunchy, yummy bacon. [Fire-eater rub](#) (or whatever rub or seasoning you prefer). And of course, little sausages. You cannot stop eating them.



I served these little morsels with warmed spicy BBQ sauce for dipping. A nice creamy mustard dipping sauce would be great too. Or Sriracha. Or just pop them in your mouth and enjoy!

Ingredients

- 1 pound thin-sliced smoked bacon
- Your favorite rub or seasoning (I used my [Fire-Eater rub](#))
- 1 package [Hillshire Farm Lit'l Smokies](#) (cocktail sausages)
- Dipping sauce

Instructions

1. Place the bacon into the freezer for 30 minutes.
2. Slice the bacon into thirds and sprinkle with the rub.
3. Place a cocktail sausage at the end of each piece of bacon and roll up.
4. Place seam-side down into the Big Easy basket.
5. Fire up your Big Easy and insert the basket full of smokies.
6. Cook for around 20 minutes or until the bacon starts to crisp (it will crisp up more as it cools, so do not over-cook it). The top pieces may get done before the bottom. If that happens, simply remove the bunk bed basket and continue cooking the sausages on the lower level.
7. Let cool slightly before serving with your favorite dipping sauce.

Bacon-Wrapped Shrimp



6 Servings

40 Minutes

I really should've listened to my inner voice. You know the one. The one that says "You should make a double batch of these bacon-wrapped shrimp". But I didn't listen. I fired up my Char-Broil Big Easy and made just one batch. One little ole batch. I knew as soon as the bacon started cooking that I was in a for a treat. In almost no time I was enjoying hot, tender, moist shrimp wrapped in tasty bacon, seasoned with my favorite [Fire-Eater rub](#), dipped in a cool remoulade sauce. You can't beat it.



Ingredients

- Thin-sliced bacon (1 slice for every 3 shrimp)
- Large shrimp, shelled and deveined (I was able to cook 12 24-30 count shrimp at a time in the bottom of the Big Easy basket)
- Your favorite seasoning (I used our [Fire-Eater Rub](#))
- Remoulade sauce, for dipping

Instructions

1. Stick the bacon into the freezer for 15 minutes to make it easier to slice.
2. Fire up your Big Easy.
3. Slice the bacon into thirds and wrap around the shrimp.
4. Sprinkle the shrimp with the seasoning and place into the Big Easy basket.
5. Cook in the Big Easy for 20 minutes for large shrimp. Do not overcook or the shrimp will get tough.
6. Remove and let cool for 10 minutes to help crisp up the bacon.
7. Serve with remoulade sauce for dipping.

Bacon-Wrapped Tater Tots



6 Servings

40 Minutes

My goodness. I've made bacon-wrapped tater tots before, but I had no idea how easy and great they'd be when made on the Char-Broil Big Easy. Crunchy bacon. Cheese. Brown sugar. Spicy rub. You don't nibble these bacon-wrapped tater tots. You pop them in your mouth and close your eyes, bite down and start moaning in tasty pleasure. They're just amazingly good.

I thought about serving these tots with some sort of dipping sauce. BBQ sauce. Or maybe mustard. Or Sriracha. But no, I wised up and served them hot off the cooker, as-is. They don't need anything else on them at all. Make yourself a batch and you'll see exactly what I mean.



Ingredients

- Frozen tater tots, defrosted (You can fit 20 or so on a Big Easy with the bunk bed basket)
- Thin-sliced smoked bacon, 1 piece for every 3 tater tots
- [Brown sugar](#)
- Finely shredded extra sharp cheddar cheese
- Your favorite rub or spice mix

Instructions

1. Fire up your Big Easy
2. Cut the bacon into 3rds and lay out on a flat surface.
3. Sprinkle the bacon with just a bit of brown sugar and cheese.
4. Place the tots on the bacon and roll them up.
5. Sprinkle the bacon-wrapped tots with the rub and place seam-side down in the Big Easy basket.
6. Lower the basket into the Big Easy and cook for 20-30 minutes or until the bacon has started to crisp (it'll crisp up further as it cools). Note that the tots on top in the bunk bed will tend to cook sooner, so keep an eye on them.

Bloomin' Apples



2 Servings

45 Minutes

These bloomin' apples were definitely one of the tastiest things I've ever made on my Char-Broil Big Easy. Each bite was like biting into a hot, fresh-out-of-the-oven apple pie. Perfect. Just delicious! The apples take only a few minutes to prepare and cook. I was a bit nervous my first time cutting them, but I found it to be completely painless and rather fun. Everything you need to make these is probably already in your pantry – you just need a few apples and you're ready to enjoy the perfect dessert right from your Big Easy!



Ingredients

- 2 Honey Crisp apples
- 2 tablespoons butter
- 3 tablespoons [brown sugar](#)
- 1 tablespoon [all-purpose flour](#)
- 1 teaspoon [cinnamon](#)
- 4 caramels, divided
- Your favorite toppings (ice cream, whipped cream, caramel topping, a sprinkle of cinnamon, etc)
- Note: If you add ice cream to the tops of the cooked apples it will cause the caramel mixture to harden. You may prefer to serve the ice cream on the side, or do as I did and eat the apples soon after adding the ice cream!

Instructions

1. Fire up your Big Easy or preheat an oven to 350 F.
2. Cut about 1/2" off the tops of the apples, getting all of the stems.
3. Using a melon baller or spoon, scoop out the core of the apples. Get just enough to get the seeds.
4. Using a sharp knife, make 2 circular cuts, one inside the other, around the inside of the apples from the top. You want two concentric circles. Be careful to not cut through the apples. See the picture above.
5. Turn the apples over so that they are lying flat on the cut tops.
6. Take a knife and make cuts down the sides of the apples. Start about 1/2" from the center of each apple and slice downward. Turn the apples back over.
7. Melt the butter and stir in the brown sugar until dissolved.
8. Stir in the flour and cinnamon.
9. Place 2 caramels in the hollowed-out centers of each apple.
10. Pour the butter mixture over the tops.
11. Transfer apples to a Big Easy basket and place into the cooker. Roast for about 20 minutes, checking for tenderness. I used a long metal skewer to gently poke the apples to see if they were soft.
12. For oven cooking, transfer the apples to a baking sheet lined with foil and bake 30-40 minutes or until tender.
13. Your apples may take longer than mine. Start checking them after 20 minutes.
14. Remove apples and add your favorite toppings.

Brazilian Pineapple



6 Servings

55 Minutes

Just finished off that great Caribbean jerk chicken you cooked on your Big Easy? Well, it's time for dessert! Time to make Brazilian pineapple on the Char-Broil Big Easy! And man, oh man, what a delightful treat it is, too! Deliciously sweet pineapple, brushed with coconut milk and sprinkled with cinnamon-infused sugar. Roasted to perfection.



Brazilian pineapple on the Char-Broil Big Easy can be sliced and eaten as-is. Nothing else is required. But it's even better topped with some cooling whipped cream or a scoop of ice cream. This dessert is so good that we made it twice in one week!

You start by cutting the ends and rind off of a pineapple. Do not remove the core! Then you remove the eyes in a spiral pattern. I never realized that the eyes grow at about a 45 degree angle on the sides of the pineapple. Just remove them using a sharp knife, creating a nice little 'canyon' to hold the coconut milk and cinnamon sugar.

I lined a bunk-bed basket with foil to make cleanup easier. Lowered it into the Big Easy and let it go until it started to brown, about 30 minutes. Your time may vary, and you may want your pineapple to be a bit more caramelized. Use your own judgement. I don't think you can go wrong no matter what!

Ingredients

- 1 pineapple
- 1 1/2 cups [sugar](#)
- 2 tablespoons [ground cinnamon](#)
- 1 teaspoon [ground cloves](#), optional
- 1/2 cup coconut milk
- whipped cream for serving, if desired

Instructions

1. Twist off the crown of the pineapple and cut off the ends. Cut down the sides to remove the rind. Then, using a sharp knife, cut spiral cuts up the sides of the pineapple to remove the eyes.
2. Place the sugar, cinnamon, and cloves in a bowl and stir to mix.
3. Fire up your Big Easy.
4. Brush the pineapple with the coconut milk. Dust heavily with the cinnamon sugar mix. Transfer to the Big Easy basket.
5. Transfer basket to the Big Easy and roast until the pineapple starts to turn golden brown.
6. Remove and let cool 10-15 minutes before slicing.
7. Serve with whipped cream.

Buffalo Wings



6-8 Servings

45 Minutes

Boy howdy, these Buffalo wings made on the Char-Broil Big Easy came out great! 30 minutes marinating, 30 or so minutes cooking and it's time to devour some traditional-flavored wings. I used the [Big Easy Cooking Rack](#), which lets you cook on up to 6 different levels, enough room for a family pack (around 4 pounds) of wings. You can also use the standard Big Easy basket along with the bunk bed basket, but you won't be able to cook as many wings at once.



I did 'finish' the wings on a grill to get a little char and crisp, but doing so is completely optional. These Buffalo wings are fantastic right off the Big Easy. If a little crunch is what you want do what I did and put them over high heat on a grill for a few minutes before serving.

I've had great fun cooking with the new rack. Check out my thoughts on it [here](#). Make sure that you put the wings on in a way that you don't overload one side of the rack or they might tip. Start in the center and work your way out, balancing the wings as you go.

Ingredients

- 4 pounds chicken wings, separated
- 6 tablespoons butter
- 1/2 cup [Frank's Original hot sauce](#)
- 2 tablespoons [paprika](#)
- 1 teaspoon [kosher salt](#)
- 1 teaspoon [cayenne pepper](#)
- 1/2 teaspoon [freshly ground black pepper](#)

Instructions

1. Place the wings into a large resealable bag or container.
2. Melt the butter in a medium saucepan. Stir in the remaining ingredients.
3. Let cool slightly. Pour all but 1/4 cup of the marinade onto the chicken. Save the 1/4 cup for finishing the wings later.
4. Seal the chicken and toss to coat. Let marinate at room temperature for 30 minutes.
5. Fire up your Big Easy. Add chicken to the cook racks and lower into the cooker.
6. Cook for 30-45 minutes or until the chicken is done. Note that depending on conditions, chicken at the top of the rack may cook quicker or later than those on the bottom. Don't just check one piece for doneness.
7. NOTE: At this point, you can if you wish, transfer the chicken to a hot grill to get a nice char and a little crunch on the wings. It's completely optional, though.
8. Remove chicken and place into a large bowl. Add the reserved marinade and toss to coat.
9. Serve with your favorite dipping sauce.

Chili-Stuffed Mushrooms



16 bites

25 Minutes

Well now, these were different! I'd never thought of stuffing mushrooms with chili. Not even in my dreams, where sometimes odd food things can happen. I have to say, they're quite the addicting little bites.

You could definitely spice up your version of chili-stuffed mushrooms. Use a spicy chili (you probably saw that coming) and shredded habanero jack cheese.

Top the mushrooms with jalapeno just before serving. That'll get the party going!



Ingredients

- 16 cremini mushrooms, stems removed
- 1/2 cup chili
- 1/4 cup cream cheese, softened
- 1/4 cup shredded cheddar cheese, plus a bit more for topping
- [Kosher salt](#) and [freshly ground black pepper](#), to taste

Instructions

1. Fire up your Big Easy.
2. Combine the chili, cream cheese, and 1/4 cup of cheddar. Season with salt and pepper, to taste.
3. Spoon mixture into the center of the mushrooms. Push it in (gently) to fill the cavity. It's ok to mound it up a good bit too.
4. Transfer the mushrooms to the Big Easy basket and the Bunk Bed Basket.
5. Place into the Big Easy and cook until the mushrooms are starting to soften, about 15 minutes.
6. You can add the cheese now and return the mushrooms to the Big Easy to melt it, or remove them, transfer to a platter and sprinkle with more cheese.

Chipotle Blackberry Wings



6-8 Servings

45 Minutes

You know I love chicken wings. Any time, any way. So I was really looking forward to these chipotle blackberry wings. I made them on my Char-Broil Big Easy with the [Wingin'ator 3000](#), but you can make them in the oven, on a grill, or just deep fry them. The sauce is what makes these wings fantastic. A nice sweetness and a nice smokey heat. Perfect.

Ingredients

- 1 family pack chicken wings, drumettes and flats separated, tips discarded (or saved for making broth)
- 2 tablespoons [vegetable oil](#)
- [Kosher salt](#) and [freshly ground black pepper](#)



For the sauce

- 2 tablespoons butter
- 1 tablespoon minced garlic
- 1 tablespoon olive oil
- 1 cup [seedless Blackberry jam](#)
- 1/2 cup chopped [chipotle peppers with adobo sauce](#)
- [Kosher salt](#) and [freshly ground black pepper](#), to taste

Instructions

1. Toss the wings in the oil and a little salt and pepper.
2. Preheat your Char-Broil Big Easy.
3. Spray the Big Easy basket (I recommend using a Bunk Bed Basket or the Wingin'ator 3000) with non-stick spray.
4. Add wings and cook 20-30 minutes or until the chicken is done.
5. Note: If you want a little crunch to your wings, transfer cooked wings to a grill over direct heat and cook 2-3 minutes per side until golden brown and little charred, or deep-fry in 375 F oil for 1-2 minutes.
6. While the wings are cooking, make the sauce by combining all ingredients in a saucepan over medium heat.
7. When wings are done, toss them in the sauce and serve.

Chorizo-Stuffed Fritos



20 Minutes

Very few things are as addictive as chorizo-stuffed Fritos. These little bite-sized snacks disappear in no time. As an added bonus, they are incredibly easy to make.

Ingredients



- Fritos Scoops chips (grab 2 bags in case it's hard to find the perfectly-shaped chips)
- Cooked Mexican chorizo, finely crumbled (Note: If you cannot crumble the sausage well enough, toss the slightly-cooled cooked chorizo into a food processor and pulse a few times)
- Shredded cheese (extra sharp cheddar or pepper jack work great!)
- 1 cup [Ranch salad dressing](#)
- 2 tablespoons (or more, to taste) chopped [chipotle peppers](#) along with some of the adobo sauce
- Green onions, sliced thin, for garnish

Instructions

1. Fire up your Big Easy.
2. Open the bag of chips and place in a large bowl. Go through them and grab the biggest, best scooping chips you can find.
3. Combine the crumbled chorizo and cheese. Press lightly into the chips and transfer to the cooking rack.
4. Lower rack into the Big Easy and cook until the cheese is melted on all levels, about 5 minutes.
5. Remove the rack and let cool slightly.
6. While the chips are cooling whisk together the dressing and chipotle with adobo.
7. Serve chips drizzled with the sauce and garnished with green onions.

Jalapeno Poppers



20 Poppers

1 Hour

I've been making tons of dishes I would normally make on my grill or in the oven on my Big Easy instead. Like these jalapeno poppers. In no time I can make a big batch of these little treats. Cream cheese, bacon, and jalapeno. The jalapenos get tamed down a lot while they cook, so don't worry about them being super spicy. They're very good, and my favorite part, you can taste that they are peppers but not have your mouth set on fire!



The bacon around the jalapeno poppers won't get super crispy on the Char-Broil Big Easy, but it does come out cooked perfectly. Some folks like to secure the bacon using toothpicks, but I've found if you use pieces that are long enough they tend to secure themselves. If you do use toothpicks, soak them in water for 15 minutes first to help prevent them from burning.

Ingredients

- 10 whole jalapenos
- 1 (8 ounce) package cream cheese, slightly softened
- 1/2 pound thin bacon
- Your [favorite BBQ rub](#) (optional)

Instructions

1. Cut the jalapenos in half lengthwise and remove the seeds and membranes.
2. Spoon in enough cream cheese to fill the cavity.
3. Wrap bacon around jalapenos. Depending on the size of your peppers, you may want to cut the bacon in half first.
4. Season with BBQ rub.
5. Fire up your Big Easy.
6. Transfer jalapenos to the Big Easy cooking rack.
7. Lower basket into the cooker and cook until the bacon is sizzling hot and the cream cheese is melted.
8. Let cool slightly before serving.

Loaded Roasted Twinkies



2 Servings

15 Minutes

Oh how I do love cooking Twinkies on my Char-Broil Big Easy. They're the world's easiest dessert. And they can be topped with darn near anything you have in the pantry, fridge or freezer. The [Twinkies](#) only take a few minutes to get a nice little crunch on the outside, while the insides get all ooey gooey. I topped my loaded roasted Twinkies with [Nutella](#), marshmallows, whipped cream, toffee and for a hint of healthy, some fresh strawberries.



Spreading a bit of Nutella on the Twinkies first gives the remaining ingredients something to hold onto. They don't slide off and into the pan. Now, I'm not saying that if they did slide off that it'd be the end of world, no, but loaded roasted Twinkies need to be mounded with toppings. The more, the better.

Ingredients

- 1/4 cup Nutella, divided
- 2 Twinkies
- Handful miniature marshmallows
- Whipped cream
- 1/4 cup Toffee pieces
- Fresh berries

Instructions

1. Fire up your Big Easy.
2. Spread most of the Nutella out on the bottom of the pie pan.
3. Add the Twinkies then top with the remaining Nutella (It gives the marshmallows something to stick to).
4. Place into the Big Easy for 10 minutes or until the Twinkies start to brown and crisp a bit and the marshmallows have melted.
5. Remove and add whipped cream, Toffee and berries. Serve.

Mexican Bean Dip



8-12 Servings

40 Minutes

I love a spicy bean dip. Served up with a big ole bowl of warmed tortilla chips. Melted cheese, refried beans, spicy sausage, and lots of heat. I made this Mexican bean dip on my Char-Broil Big Easy in no time at all. You can make it in your oven too, just as easily.

This dip is not shy on heat. You can tone it back by using regular chorizo instead of hot (or substitute ground beef or sausage) and skipping the jalapenos.



Ingredients

- 1 pound hot Mexican chorizo sausage
- 1/2 medium red onion, chopped
- 1 clove garlic, minced
- 1 (6 ounce) can [refried beans](#)
- 1/4 teaspoon [ground cumin](#)
- 1/4 teaspoon [dried oregano](#)
- 3 disposable [mini meatloaf pans](#) (if cooking in the oven use a 9" x 9" baking dish)
- 3 jalapeno peppers, seeded and chopped
- 1/4 cup [taco sauce](#)
- 1/2 pound shredded cheese (I used a combination of taco and Mexican cheese)
- [Black olives](#), sliced
- Green onion, sliced
- [Tortilla chips](#), warmed

Instructions

1. Crumble the sausage into a large skillet over medium-high heat. Cook until almost done.
2. Add the onion and garlic and continue cooking until the meat is done.
3. Stir in the beans, cumin and oregano. Remove from heat.
4. Fire up your Big Easy (or preheat your oven to 350 F if cooking in the oven).
5. Divide the meat mixture between the pans.
6. Divide the hot jalapenos and taco sauce between the pans.
7. Place into the Big Easy or oven and cook for 10 minutes.
8. Add cheese to the tops of the dips and cook for another 10-15 minutes or until hot and bubbly.
9. Top with olives and green onion and serve with warm tortilla chips.

Mini Classic Cheesecake



18 Pies

1 Hour

I made [mini pumpkin cheesecakes on my Char-Broil Big Easy](#) for Thanksgiving. They were a big hit. That got me jonesin' for a more traditional cheesecake. So, that's what I made!

I love making mini cheesecakes on my Big Easy. It can't get much easier. The Big Easy does cook at a high temperature, so you do have to make sure you don't overcook the cheesecakes, but it's still easy. You'll be rewarded with smooth creamy cheesecake with that light vanilla flavor. Perfect. And all in a single-serve size, so you're not quite as tempted (maybe) to have more than one.



I am not a baker. Not even close. Yet I found these mini classic cheesecakes to be very easy to make. I did learn a few things along the way. You really need to make sure you don't overcook them. Do not let them go over 150 F. And, they may crack a bit no matter how hard you try. That's ok, the cracks add character.

Ingredients

- 3 packages of 6 [Keebler Ready Crust Mini Graham Pie Crusts](#)
- 4 (8 ounce) packages Philadelphia cream cheese, softened
- 1 cup [sugar](#) or sugar substitute
- 1 teaspoon [vanilla extract](#)
- 4 eggs

Instructions

1. Place the cream cheese, sugar, and vanilla into a mixer and beat until blended.
2. With the mixer still running on low speed, add the eggs one-at-a-time until blended.
3. Divide mixture between the crusts. Depending on how full you fill them you might not need all 18 crusts.
4. Fire up your Big Easy.
5. Working in batches, add pies to the basket and bunk bed basket and lower into the Big Easy.
6. Cook for 10-15 minutes or until the internal temperature reaches 145-150 F. Use an instant-read thermometer to test the temperature. Do not overcook. The cheesecakes will continue cooking just a bit after being removed from the Big Easy.
7. Remove and let cool.

Mini Pumpkin Cheesecake



24 Pies

1 Hour

What started out as an experiment to see if I could bake miniature pumpkin cheesecakes on my Char-Broil Big Easy ended up being one of the best tasting desserts I've had in a long time. I was contemplating Thanksgiving, and dreaming about how great a turkey out of my Big Easy tastes, when it dawned on me.... why not also use the Big Easy for making dessert?



These little cheesecakes take less than 30 minutes to cook. They need to chill overnight. Well, they should chill overnight... I can't say that all of them lasted that long. I think you can shortcut the chilling by placing them in the freezer for 15-20 minutes. And the taste? Phenomenal! Fantastic pumpkin flavor. Creamy. The best pumpkin cheesecake you can imagine.

Ingredients

- 4 packages of 6 [Keebler Ready Crust Mini Graham Pie Crusts](#)
- 3 (8 ounce) packages cream cheese, softened
- 3 eggs, lightly beaten
- 1 cup [brown sugar](#)
- 1 cup [pumpkin puree](#)
- 1 teaspoon [vanilla extract](#)
- 1 teaspoon [ground cinnamon](#)
- 1/2 teaspoon [ground ginger](#)
- 1/4 teaspoon [ground cloves](#)
- 1/4 teaspoon [ground nutmeg](#)
- Whipped cream, for serving (optional)

Instructions

1. Fire up your Big Easy.
2. Place cream cheese in a mixer and beat until creamy.
3. With the mixer still running, add the eggs one at a time.
4. Add remaining ingredients and mix well.
5. Pour mixture into the pie crusts, about 1/3 cup each. Do not overfill. You may not need all 24 crusts.
6. Place in the Big Easy (you'll have to work in batches) and cook 15-20 minutes or until batter has set.
7. Refrigerate overnight before serving. Top with whipped cream if desired.

Pickle Poppers



12 Poppers

50 Minutes

Sure, you've made jalapeno poppers on your Char-Broil Big Easy. And you loved them. But Aunt Helen didn't like them one bit. "They're too darned spicy", she said. Well, today is Aunt Helen's lucky today because now she can chow down on some super-tasty pickle poppers without worrying about the heat.



Make sure you read my notes in the recipe. They'll make making these pickle poppers a breeze. I really liked the change from the 'usual' jalapeno poppers. They're hard to stop eating, so make sure you make a big batch. If you haven't already, invest in a Bunk Bed Basket or two for your Big Easy. It gives you a lot more cooking space.

Ingredients

- 6 baby dill pickles
- 6 slices of bacon
- 4 ounces cream cheese, softened
- 3/4 cup shredded sharp cheddar cheese
- 1/2 clove of garlic, minced
- Toothpicks
- Your favorite seasoning

Instructions

1. Preheat oven to 350 F.
2. Meanwhile, slice the pickles in half horizontally. Using a melon baller carefully scoop out the centers of the pickles. NOTE: I found it much easier to just use my finger nail (with a food-safe glove on) to do this. Set aside.
3. Line a baking sheet with foil. Add bacon slices and bake for 20 minutes to partially cook the bacon. Remove to a paper towel-lined plate to drain. Cut each pieces in half lengthwise. NOTE: The easiest way to do this is to roll each piece up and then make a single cut down the middle.
4. Combine the cream cheese, cheddar, and garlic, Working in batches, form about a tablespoon of the cheese mixture into a shape like a fat cigarette that will fit into the cavity of the pickles.
5. Working in batches, add shaped cheese to the pickle centers. Secure one end of a piece of bacon to the end of the pickle slice by inserting a toothpick horizontally. Wrap the bacon around the rest of the pickle, also securing the other end with a toothpick.
6. Fire up your Big Easy.
7. Lightly dust pickle poppers with your favorite seasoning and transfer to a Big Easy basket.
8. Cook in the Big Easy for 20 minutes or until the bacon starts to char and the cheese has melted.
9. Let cool slightly before serving.

Potato Skins



2-4 Servings

20 Minutes

For me, the best part of these potato skins on the Char-Broil Big Easy isn't so much the toppings, though let's face it, I do love bacon and cheese and sour cream and jalapenos. No, it's actually the crispy potato skins. Brushing them with melted butter mixed with smoky chipotle powder really sets these skins apart from the usual. It's not all about the toppings. Every bite is fantastic.



Ingredients

- 2 large baking potatoes
- 2 tablespoons butter, melted
- 1 teaspoon [chipotle powder](#)
- 1 cup extra sharp cheddar cheese, shredded
- 3 strips of bacon, cooked, crumbled
- 2 green onions, chopped
- Sour cream
- Diced or sliced jalapenos, optional

Instructions

1. Fire up your Big Easy.
2. Cut each potato lengthwise into four wedges. Don't make the wedges too thick. If you are using very large potatoes, you might have a center portion leftover for other uses.
3. Using a spoon or melon baller, scrape out the potato insides, leaving 1/4" or so left.
4. Place on a microwave safe plate and microwave on high for 6-10 minutes or until tender.
5. Combine the butter and chipotle powder and brush on all sides of the potatoes.
6. Place the potatoes on a rack and lower into the cooker and cook for 5 minutes until hot and starting to get crispy.
7. Remove the basket from the Big Easy and let cool for a minute or two.
8. CAREFULLY top the potatoes with the cheese (be careful to not touch the still-hot basket) and return to the Big Easy for a few more minutes or until the cheese is melted.
9. Serve topped with the bacon, green onions, sour cream and diced or sliced jalapenos as desired.

Roasted Peanuts



2 Cups

20 Minutes

Woo hoo! I love it when an idea hits me in the middle of the night and it actually turns out to be a great idea! Roasted peanuts on the Char-Broil Big Easy? I have no idea where the idea came from, but boy, they came out fantastic! These little beauties are highly addicting. And easy? What's easier than 'Turn on Big Easy. Add peanuts.'?



You might want to use your first batch of peanuts to gauge the cook time on your Big Easy. Arrangement of the basket, wind and other factors might influence the roasting time. My first batch was a bit over-done (but darned tasty, I have to admit). I learned that the peanuts need to be removed once they look like they are changing color. If they turn dark, they're burnt. They do crisp up as they cool so don't just grab a hot one and think they'll stay tender. They won't.

I cooked my peanuts in two Bunk Bed baskets lined with foil. You can use the standard basket instead if you don't have any bunk bed baskets. Note that the top basket tended to cook a little slower than the bottom. Using a single basket will give you more control over the cooking.

Ingredients

- 2 cups [raw peanuts](#), in shell
- 1 teaspoon [kosher salt](#)

Instructions

1. Fire up your Big Easy. Line your basket with foil.
2. Add the peanuts and spread out evenly. Sprinkle with the salt.
3. Place basket into the Big Easy and roast for 15-20 minutes or until the peanuts just start to change color.
4. Remove and let cool before eating. The peanuts will get crisper as they cool.

Roasted Pumpkin Seeds



35 Minutes

Goodbye ho-hum roasted pumpkin seeds. I've made them, and made plenty. It's not they were bad, but they were never the things dreams were made of. Fear not, because pumpkin seeds roasted on the Big Easy ARE the thing dreams are made of. They are perfectly crunchy, but not over-done. They are tasty, but not over-seasoned. They're just... great!



If you prefer to flavor your seeds, do so after you've roasted them. Do it pretty much immediately after you remove them from your Big Easy. As they cool they won't 'take' the seasoning as well.

Ingredients

- 1 cup pumpkin seeds
- 2 cups water
- 1 tablespoon [kosher salt](#) (plus a little more for sprinkling)
- Olive oil

Instructions

1. Fire up your Big Easy. Line your Bunk Bed basket with foil. This will make a nice little 'bowl' for your seeds. Alternatively, you can line the bottom of the Big Easy basket with foil but I find the basket to be easier.
2. Clean the pumpkin seeds. Remove all of the pulp then transfer them to a colander and rinse well with water. Drain.
3. Bring the water to a boil and stir in the salt.
4. Add the seeds and reduce to a simmer and continue simmering for 10 minutes. Drain well and transfer to a bowl.
5. Drizzle the seeds with just a few splashes of oil. Don't add much, less is more.
6. Transfer the seeds to the oil-lined basket and place inside the Big Easy.
7. Roast for 10-15 minutes. Do not let the seeds get brown, they will burn easily. They will just start turning golden and they are done. You can actually reach in (carefully) and grab one or two for testing as they roast.
8. Remove and dump the basket into a bowl and sprinkle lightly with more salt.
9. Let cool slightly then serve.

Sausage-Stuffed Peppers



20 Peppers

35 Minutes

Sure, I've made bacon-wrapped jalapeno poppers on my Char-Broil Big Easy. A lot of times. And I love them. But not everyone loves a little kick in their appetizers like I do, so that's when these sausage-stuffed peppers take the stage. The peppers get a nice little char on them. They have a little sweetness to them. The sausages bring a wonderful smokiness, and they kind of 'pop' when you bite into them. That's a bit unexpected. The cream cheese? Well, it's creamy. All wrapped in bacon goodness with a sprinkle of rub.



Ingredients

- 10 mini sweet peppers (preferably all about the same size)
- 4 ounces cream cheese, softened
- 10 [Lit' Smokies cocktail sausages](#)
- 5 pieces bacon, cut in half lengthwise
- [Your favorite BBQ rub](#) (optional)

Instructions

1. Fire up your Big Easy.
2. Cut the peppers in half lengthwise and remove any seeds and membranes.
3. Divide the cream cheese between the peppers.
4. Add the sausages and press down slightly to fit snugly inside the peppers.
5. Wrap the peppers with the bacon and sprinkle with the rub.
6. Place into the Big Easy basket and bunk bed basket and cook for 20-25 minutes or until the bacon starts to crisp and the peppers have softened.
7. Let cool slightly before serving.

Sriracha Bacon Onion Rings



12-16 Rings

45 Minutes

These Sriracha bacon onion rings that I made on my Char-Broil Big Easy give new meaning to kicked-up goodness. I mean, come on, what could be better than Sriracha and bacon? Now, these rings don't get all super crispy like they've been deep-fried, but they more than make up for that with flavor. You can't possibly make enough of these to satisfy your guests.



You can serve the rings 'as-is', or do as I did and mix a few squirts of Sriracha and Ranch dressing together and use that as a dipping sauce. The cool Ranch helps cool off the spicy goodness, but it doesn't hide it. Heck, I added Sriracha to it so it's not like it's wimpy.

Ingredients

- 2 large Vidalia onions
- [Sriracha sauce](#)
- 8 slices good bacon

Instructions

1. Fire up your Big Easy.
2. Slice the onion into thick 'steaks' about 1/2" thick. Push out the inner rings (save for another use), leaving the last two outer rings still together as one. Do not separate them. Note: If the rings are particularly thick then you can separate them as cook them as single rings.
3. Squeeze some Sriracha into a bowl that's just big enough to fit an onion ring.
4. Place the ring into the sauce. Using your fingers, spread the sauce all over the ring. Flip the onion and repeat. Get it coated, but not drenched.
5. Wrap bacon around the rings. Don't wrap too tightly since the bacon will shrink. Don't wrap it too loose or it'll fall off.
6. Brush (or just use your fingers) more Sriracha on the outside of the bacon.
7. Place the rings on your Big Easy rack and lower into the Big Easy.
8. Cook the rings until the bacon just starts to crisp. Gently flip them and cook another 10-15 minutes. Remove to a baking sheet and let firm up a bit.

Twinkies



6 Minutes

I grilled Twinkies not long ago, and I thought, “Hey, these are good!”. Then, yesterday I tossed some Twinkies into my Char-Broil Big Easy for just a few minutes, and I thought, “Wow, these are absolutely INCREDIBLE!”. The Twinkies get a fantastic crust on them, while the insides get all ooey gooey, marshmallowy yummy! I mean, these little treats are beyond addicting!



I drizzled a bit of strawberry syrup over the Twinkies to make them extra-special. Chocolate syrup. Roasted nuts. Whipped cream. Anything can be added, but they are also beyond fantastic by themselves. You can fit a lot of Twinkies on the Big Easy at once, specially if you have the Bunk Bed basket or a Wingin’ator 3000, making them the perfect dessert for a crowd.

Ingredients

- Twinkies
- Your favorite toppings (syrup, fruit, roasted nuts, whipped cream, ice cream, you name it!)

Instructions

1. Fire up your Char-Broil Big Easy.
2. Remove the Twinkies from the wrapping and place in the Big Easy basket.
3. Lower basket into the cooker and cook for 5 minutes or until hot and starting to get toasty crunchy on the outside.
4. Remove and let cool slightly before serving.

Yard Bird Wings



1 Serving

1 Hour

Yard Bird wings are always my go-to way of cooking wings on the Char-Broil Big Easy. And believe me, I cook (and yes, eat) a lot of chicken wings. You can't find an easier way to make a tasty quick lunch or appetizer. Wings are like a canvas. You can paint them with whatever flavors you want, from easy bottled to fru-fru homemade.



Keep in mind that you aren't deep-frying wings. They don't have a batter, and you'll use very, very little oil. What you do get are just a tad crunchy, perfectly cooked, moist, tasty wings that you will not be able to stop eating. Yard Bird wings on the Char-Broil Big Easy are the way to go. They cook the same amount of time, every time with no fuss and no mess.

Oh, that reminds me. If you are using a refrigerated wing sauce, set it out on the counter when you start cooking the wings. You want the sauce to come to room temperature (or close to it) first. You do not want to douse hot wings with a cold sauce.

Ingredients

- 6 chicken wings
- [vegetable oil](#)
- Your [favorite wing seasoning](#)
- Your [favorite wing sauce](#)

Instructions

1. Place the wings in a bowl. Add just a splash of oil and toss to coat.
2. Sprinkle the wings with seasoning and toss to coat. Let rest 30 minutes.
3. Fire up your Big Easy. Once it's hot, add the wings to the Big Easy. Cook for 30-40 minutes or until done.
4. Remove and toss with your favorite sauce.

Miscellany

Fire-Eater Rub



3 Tablespoons

Ingredients

- 1 tablespoon [paprika](#)
- 1 teaspoon [kosher salt](#)
- 1 teaspoon [freshly ground black pepper](#)
- 1 teaspoon [cayenne pepper](#)
- 1 teaspoon [onion powder](#)
- 1 teaspoon [garlic powder](#)
- 1 teaspoon [celery seed](#)

Instructions

1. Combine all ingredients. Store in an air-tight container for up to 6 months.

No Burn Rib Rub



1/4 Cup

Ingredients

- 1 teaspoon [freshly ground black pepper](#)
- 1 tablespoon [garlic powder](#)
- 1 tablespoon [onion powder](#)
- 1 tablespoon [chili powder](#)
- 1 tablespoon [celery seed](#) (or less, to taste)
- 1/2 teaspoon [cayenne pepper](#)
- 1 1/2 tablespoons [paprika](#)
- 1 teaspoon [dry mustard](#)
- 1 teaspoon [Kosher salt](#)

Instructions

1. Combine all ingredients. Store in an air-tight container for up to 6 months.