



Book of Char-Broil Big Easy™ Side Dish 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.

Side Dishes



Baby Potatoes



4 Servings

25 Minutes

I absolutely love roasted baby potatoes. They taste almost like whipped butter, with a fantastic creamy insides. But my favorite part is that crispy skin that pops when you bite into it. The Char-Broil Big Easy cooks up baby potatoes perfectly, and in no time at all. No pre-boiling is required. Just toss them with some oil, salt and pepper and garlic and into the cooker they go!



Ingredients

- 1 pound baby potatoes, rinsed, patted dry
- 2 teaspoons [Olive oil](#)
- [Kosher salt](#) and [freshly ground black pepper](#) to taste
- 2 teaspoons garlic, minced

Instructions

1. Fire up your Big Easy.
2. Place the potatoes in a medium bowl.
3. Add a splash of oil and toss to coat.
4. Season with salt and pepper. Add garlic and toss to coat.
5. Transfer potatoes to a 9" pie pan and place on the cooking rack. Lower into the Big Easy and cook until tender, 15-20 minutes.
6. Check for doneness by poking the potatoes with a long skewer.

Bacon



25 Minutes

It had to be done. I was sitting there looking at my Char-Broil Big Easy pondering what I haven't yet cooked on it and then it hit me. Bacon. I knew I'd have to go vertical with the bacon, so I grabbed a Big Easy kabob rack, some bacon, and proceeded to make bacon 'curtains', hanging the bacon down into the cooker. The bacon cooked up quickly and came out super crispy. And oh, did it ever smell soooo good!



Since the bacon is hung over the kabob rack I didn't end up with perfectly flat bacon, but I did get pieces that were perfect for BLT sandwiches. The point at which the bacon is bent cooks up the fastest, as did the bacon closest to the edges of the cooker. It's easy to over-cook the bacon, so I recommend pulling it out of the Big Easy sooner than you think you should and letting it cool and crisp up. Also, it's easier to remove the bacon from the rack if it is still slightly soft. Once it cools and gets crispy it will tend to break.

Ingredients

- Bacon

Instructions

1. Fire up your Big Easy.
2. Drape the bacon over the Big Easy basket. or kabob holder. Do not overlap.
3. Lower the basket into the Big Easy and cook 15-20 minutes. Do not let the bacon get too brown, it will crisp while cooling.
4. Remove and let cool before removing.

Baked Potatoes



1 Hour 5 Minutes

I rarely eat baked potatoes as a side. Instead, I prefer to cook up a big ole Russet potato, load it up with all of my favorite toppings, and eat it as the main course. They are truly one of my favorite foods. I like my potatoes done perfectly, with a slightly crunch skin. If I'm cooking them indoors, in the oven, I follow the recipe for the [Best Baked Potatoes](#). They always come out fantastic.



This time I decided to see if I could get the same great results cooking potatoes on my Char-Broil Big Easy. And boy, did I ever get great results. These potatoes were as great as (if not a bit better than) the potatoes made in the oven. Creamy insides, slightly crunchy skin, just absolutely perfect.

I didn't want to bury the flavor of these great baked potatoes, so I topped them simply: a bit of crumbled cooked bacon, a little butter, a dollop of sour cream, cheese, and a few green onions. Perfection.

Ingredients

- Russet potatoes
- [Olive oil](#)
- [Kosher salt](#)
- Your favorite potato toppings

Instructions

1. Fire up your Big Easy.
2. Rinse the potatoes under cold water and brush off any dirt. Dry well with a paper towel.
3. Pierce each potato 4 times with a sharp knife.
4. Lightly brush the potatoes with oil.
5. Sprinkle some salt onto a plate and roll the potatoes in the salt.
6. Place potatoes into the Big Easy cooking basket.
7. Bake until potatoes are done (210 F internal temperature, or tender all the way through when poked with a knife), 40-60 minutes depending on their size. You can also test for doneness by squeezing the potatoes (with potholders on). If they give easily, they are done.
8. Serve with your favorite toppings.

Bang Bang Cauliflower



6 Servings

40 Minutes

This bang bang cauliflower dish cooks up in less than 40 minutes. The breading gives the florets just a bit of crunch. And the dipping sauce? Fantastic. Creamy, with just a hint of a spicy kick.

Hint: Do not over-crowd the florets or they will not cook completely.



Ingredients

- 1 medium head of cauliflower, cut into bite-sized florets
- 3 cups [bread crumbs](#)
- 1 teaspoon [Kosher salt](#)
- 2 large eggs, beaten
- Fresh parsley, chopped, for garnish (optional)
- For the dipping sauce
- 1/4 cup [sweet chili sauce](#)
- 1 tablespoon [Sriracha](#)
- 1/2 cup [mayonnaise](#)
- 2 tablespoons [honey](#)

Instructions

1. Fire up your Big Easy.
2. Combine bread crumbs and salt in a pie plate.
3. Place eggs into another pie plate.
4. Working in batches, roll cauliflower florets in the egg. Shake off excess then roll in the bread crumbs. Transfer to the Big Easy.
5. Cook in the Big Easy for 20-25 minutes. Keep an eye on the pans on the lower levels as they may brown quicker. I had to rotate my trays after 15 minutes to get nice even cooking.
6. Remove and let cool slightly before garnishing and serving with the dipping sauce.
7. For the dipping sauce
8. Whisk together all ingredients.

Beer-Can Cabbage



1 Hour 25 Minutes

I'm a big fan of making beer-can chicken on my Big Easy. I end up with tender, moist flavor-packed chicken every time. That's why I was so intrigued with the idea of making beer-can cabbage. Just like with chicken, the cabbage came out tender and tasty. Absolutely perfect, chopped and mounded on top of a pulled pork sandwich.



I used a head of purple cabbage. You want to make sure you get one that is big enough to hold a beer can. The can doesn't have to fit entirely inside of the cabbage, but you want it to go at least three inches. The hardest part of making beer-can cabbage is definitely the process of hollowing out the center of the cabbage. You don't want to hollow out too much, so be careful.

Of course, the stronger the beer, the stronger the beer flavor will be in the cooked cabbage. I used a very light American beer. Since I was using the cabbage on a pulled pork sandwich I didn't want something overwhelming.

Ingredients

- 1 head purple or green cabbage
- 1 can beer
- [Olive oil](#)
- [Kosher salt](#) and [freshly ground black pepper](#)

Instructions

1. Fire up your Big Easy.
2. Cut out the core of the cabbage.
3. Open beer. Drink half and then place the can in the Big Easy beer can holder, if using.
4. Using a spoon, carve out enough of the center of the cabbage so that the beer can (and holder) fit at least halfway inside the cabbage
5. Insert the beer can. Rub the outside of the cabbage with a little bit of oil, then sprinkle with salt and pepper.
6. Transfer to the Big Easy basket and lower into the cooker.
7. Cook for 1 hour or until tender. (Test by carefully inserting a skewer).
8. Carefully remove the basket from the Big Easy. You don't want to spill the hot beer on yourself.
9. Let cool for 15 minutes before removing the cabbage to chop or slice as desired.

Breakfast Sausage Links



4 Servings

20 Minutes

Sure, you can pan-fry sausages. Or bake them. But for truly moist breakfast sausage links that just pop in your mouth, cook them on your Char-Broil Big Easy. Incredibly easy. No clean-up. Totally delicious.

I was very happy with these sausages. I mean, sure, they're just breakfast sausage links, but the casings get nice and crunchy while the meat stays very tender and juicy. They were really, really great. Surprisingly good, and all I had to do was lower them into my Big Easy® and hang out for about 15 minutes. Done.



I cooked the sausage using the basket that comes with the Big Easy. Don't try and cram the sausages in or they won't cook consistently.

Ingredients

- 1 (12 ounce) package link breakfast sausages

Instructions

1. Fire up your Big Easy.
2. Add the sausage links to the basket. Try not to crowd them.
3. Lower basket into cooker and cook 15-20 minutes or until done, 160 F.

Buffalo Blue Cheese Corn



4 Servings

35 Minutes

I absolutely love cooking corn on my [Char-Broil Big Easy](#). It comes out perfect every single time. Juicy, hot and ready for whatever toppings suit my fancy. This time my topping of choice was inspired by Buffalo wings. A little Buffalo wing sauce, a little blue cheese and a little bit of butter and I've got a delicious side dish (the three pieces you see on the right in the picture below). The three pieces on the left [is my honey-butter corn-on-the-cob](#).



If you're worried about Buffalo blue cheese corn being too spicy, don't. The Buffalo sauce is there, you can taste it, but it's not overwhelming at all, not in the least. The corn ends up sweet and buttery with that great blue cheese 'funk' and the hint of vinegary wing sauce. Yummy!

Ingredients

- 4 ears corn-on-the-cob, husks and silks removed, cut in half
- 1/2 cup Buffalo wing sauce
- 2 tablespoons unsalted butter, melted
- 2 tablespoons blue cheese, crumbled

Instructions

1. Fire up your Big Easy.
2. Place the 8 pieces of corn onto pieces of foil.
3. Combine the wing sauce and butter and brush over the tops of the corn. Rotate and brush the other side of the corn.
4. Seal tightly in the foil and place into the Big Easy basket.
5. Cook in the Big Easy for 20-25 minutes or until the corn is tender.
6. Serve garnished with the blue cheese.

Cajun Corn-on-the-Cob



35 Minutes

The [Char-Broil Big Easy](#) is a fantastic all-around cooker. And as much as I use it to cook poultry, that's not all it does perfectly. This Cajun corn-on-the-cob is just another great side dish. As with just about anything on the Big Easy, it's no-fuss and as easy as can be. The corn comes out packed with spicy buttery goodness, cooked perfectly.



There is a nice little kick to Cajun corn-on-the-cob. If you're worried it might be too spicy (it's really perfect to me), cut back on the cayenne and red pepper flake. I wouldn't eliminate them completely. That little heat balances well with the sweetness of the corn.

Ingredients

- 4 ears corn-on-the-cob, husks and silks removed, cut in half
- 1/2 stick butter, melted
- 1/4 teaspoon [cayenne pepper](#)
- 1/2 teaspoon [Kosher salt](#)
- 1/2 teaspoon [freshly ground black pepper](#)
- 1/2 teaspoon [dried red pepper flakes](#)
- 1 teaspoon [dried parsley](#)
- 1 teaspoon [dried basil](#)
- 1 teaspoon [garlic powder](#)
- 1/2 teaspoon [Worcestershire sauce](#)

Instructions

1. Fire up your Big Easy.
2. Place the 8 pieces of corn onto pieces of foil.
3. Combine the remaining ingredients and brush over the tops of the corn. Rotate and brush the other side of the corn.
4. Seal tightly in the foil and place into the Big Easy basket.
5. Cook in the Big Easy for 20-25 minutes or until the corn is tender.

Cornbread



4-6 Servings

25 Minutes

I love the [cooking rack I picked up for my Char-Broil Big Easy](#). It gives me up to 6 racks of cooking at once. And as a bonus, I discovered that I can fit 9" pie pans onto the rack. Now I can make a whole bunch of things I couldn't (easily) cook before. Like cornbread. And in my case, not just any cornbread. No. Over-the-top yummy [Fat Johnny's cheesy cornbread](#).



You can use any cornbread recipe you want on the Char-Broil Big Easy. Fill the pans about halfway (as you can see on the left in the picture above). If you're cooking just a pan or two keep your pans at the bottom of the rack. If you put pans to the top of the rack you might have to rotate them from top-to-bottom to get them to all cook in the same time, or, just remove the done ones as they finish and return the rack to the cooker. Use a toothpick to determine doneness. If it slides into cornbread and comes out clean, the cornbread is done.

Ingredients

- Your favorite cornbread recipe or mix

Instructions

1. Fire up your Big Easy.
2. Make your cornbread batter just as you normally would
3. I found that a normal cornbread batter recipe fits two 9" pans perfectly. Divide the batter between the pans and place the pans into the cooking rack.
4. Lower rack into the Big Easy.
5. Start checking for doneness (particularly on the lower pans) after the usual cornbread cooking time, 15-20 minutes. Check for doneness by inserting a toothpick into the center of each pan. If the toothpick is clean when you remove it the cornbread is done.
Note: You might have to remove some pans before others.

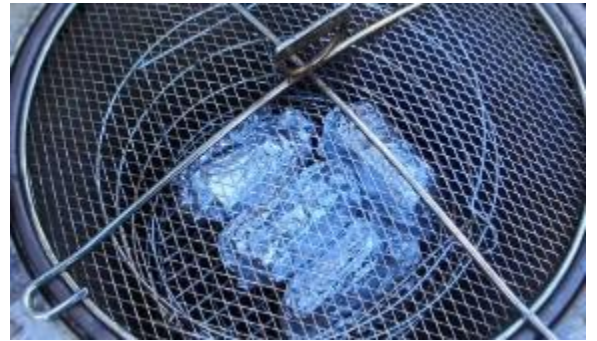
Corn in Packets



4-6 Servings

25 Minutes

Nothing beats fresh, in-season corn-on-the-cob. Although there's lots of ways to cook up sweet corn, I love to add just a bit of flavor, wrap it in foil and toss it into my Char-Broil Big Easy. In no time I am enjoying delicious, sweet, juicy corn. There's nothing wrong with eating corn with nothing added, but sometimes I like to add a little twist, from Mexican- or Italian-inspired flavors or a bit of smokiness. You can't go wrong no matter what you add. Or don't add.



Ingredients

- Corn-on-the-cob, shucked and cut in halves

For Mexican-style corn

- Unsalted butter, melted
- Cotija cheese, crumbled
- [Cayenne pepper](#)
- Freshly squeezed lime juice
- Fresh cilantro, chopped, for garnish

For Italian-style corn

- Unsalted butter, melted
- Parmesan cheese, grated
- Freshly squeezed lemon juice
- Fresh Italian parsley, chopped, for garnish

For Smoky corn

- Unsalted butter
- [Smoked paprika](#)
- [Cayenne pepper](#)
- Fresh Italian parsley, chopped, for garnish

Instructions

For Mexican-style corn

1. Place corn on small sheets of foil.
2. Brush with melted butter and sprinkle with Cotija cheese, cayenne pepper and lime juice.
3. Wrap corn ears tightly and place in a hot Big Easy.
4. Cook for 20 minutes until tender.
5. Garnish with chopped cilantro and serve.

For Italian-style corn

1. Place corn on small sheets of foil.
2. Brush with melted butter and sprinkle with Parmesan cheese and lemon juice.
3. Wrap corn ears tightly and place in a hot Big Easy.
4. Cook for 20 minutes until tender.
5. Garnish with chopped Italian parsley and serve.

For Smoky corn

1. Place corn on small sheets of foil.
2. Brush with melted butter and sprinkle with smoky paprika and cayenne pepper.
3. Wrap corn ears tightly and place in a hot Big Easy.
4. Cook for 20 minutes until tender.
5. Garnish with chopped Italian parsley and serve.

Corn-on-the-Cob



4-6 Servings

35 Minutes

Sweet corn is in season and that makes me happy! One of the easiest ways to prepare corn is to roast it in your Char-Broil Big Easy. The corn comes out tender and sweet. Every kernel pops as you bite into it. To make my corn extra special I wrapped it in bacon first! Oh yeah!



I cut my cobs in half and then put them into the cooker standing on end. With the bunk bed basket I think I could easily fit 6 full ears on my Big Easy. You don't want to crowd them, though, so they cook evenly and the bacon crisps up good. If you're using bacon, that is. And really, why not?

Ingredients

- Corn on the cob, husks removed, cut in half if desired
- [Kosher salt](#) and [freshly ground pepper](#) or your favorite seasoning (I used my [Fire-Eater seasoning](#))
- 1 slice of bacon per cob half (optional), plus some toothpicks

Instructions

1. Fire up your Big Easy.
2. Season the corn.
3. If using bacon, wrap the slices around the cobs and secure with a toothpick. Add more seasoning if desired.
4. Place the corn into the Big Easy basket. I found it easiest to stand them on end.
5. Lower the basket into the cooker and cook 25-30 minutes or until the corn is done and starting to brown on the bottom and the bacon is done (if using).
6. Remove and devour!

Croutons



20 Minutes

Sometimes I take a break from the big dinners and just serve up some nice tasty salads. I do require croutons on my salad, though. And since it's hot here, I decided to cook the croutons outside, on my Char-Broil Big Easy. They came out tasty and crunchy, just like I wanted. It pays to think of your Big Easy as an outdoor oven.

I used the Big Easy cooking rack, which sadly is no longer available. So, to make croutons you'll need a few bunk bed baskets. Depending on the size of your bread you might have to line the baskets with foil.

Depending on conditions, the croutons on the bottom may cook at a different rate than those on the top. Check them often after 10 minutes and remove any ones that are golden brown and crispy.



Ingredients

- 1 tablespoon unsalted butter, melted
- 1/4 teaspoon [garlic salt](#)
- 3 slices of bread per pie pan

Instructions

1. Fire up your Big Easy.
2. Combine the butter and garlic salt.
3. Brush the butter mixture over the bread.
4. Cut the bread into cubes.
5. Transfer the cubes to the baskets and spread out evenly.
6. Place pans onto the rack and lower into the cooker.
7. Cook for 10 minutes then start checking the croutons every minute or so. Remove any croutons that might get done sooner than others.

Fire-Eater Potatoes



2-4 Servings

25 Minutes

Baby potatoes have such a wonderful creamy sweetness to them. I love them roasted so the skin gets just a bit crispy. They pop when you bite into them. The Char-Broil Big Easy is the perfect cooker for making a lot of things, and these Fire-Eater potatoes are one of them. Roasted potatoes hit with a nice seasoning mix that brings a little heat to offset the sweetness.



You can substitute any rub or seasoning mix you desire, but you might want to shy away from any that contain a lot of sugar which might burn in high heat. These Fire-Eater potatoes do cook quickly since they are smaller, but keep an eye on them if you do use a sweeter spice mix.

Ingredients

- Baby or fingerling potatoes, rinsed and patted dry
- [Olive oil](#)
- [Fire-Eater seasoning](#), to taste

Instructions

1. Fire up your Big Easy.
2. Place the potatoes in a large bowl.
3. Drizzle with just enough oil to lightly coat the potatoes.
4. Add the Fire-Eater seasoning and toss to coat.
5. Add potatoes to your Big Easy and lower into the cooker and cook until tender, 15-20 minutes depending on the size. I use a long bamboo skewer to poke the potatoes to test for doneness.

Fire-Roasted Eggs



6 Servings

20 Minutes

I love my Char-Broil Big Easy. It gets a workout on a regular basis. Usually, it's loaded with poultry or on occasion, ribs. This time I set out to try something totally new: roasting eggs. Why? Because I wanted to make a batch of egg salad, that's why!

Eggs on the Big Easy turned out to be pretty time sensitive. I needed just 8 eggs for my egg salad, but I put a few extra into the basket to test as I went so I could get the timing down. It was a cloudy, breezy day, about 60 F out. Different weather conditions could cause your eggs to cook quicker... or slower.



After 12 minutes I had the perfect soft-cooked egg. A little runny yoke. Perfect for dipping bread into.

After 15 minutes the eggs were the equivalent of soft-boiled. Almost on the edge of hard-boiled. If I'd gone much longer, I suspect they'd either be way overcooked or explode. That'd be a mess.

I let the eggs rest for 5 minutes then put them into cold water and shelled them. Minutes later I'm enjoying a nice egg salad sandwich.

Ingredients

- Eggs

Instructions

1. Fire up your Big Easy and let it get hot.
2. Place eggs in bottom of the Big Easy basket. Do not overcrowd. I do not recommend using the Big Easy Bunk Basket as the top of the cooker cooks at a different temperature than the bottom.
3. Insert basket into the Big Easy and cook eggs. You might want to test an egg after 12 minutes to get a feel for how long you'll need to cook them.
4. When done, remove eggs and let rest 5 minutes then transfer to cold water to cool.
5. Remove shells and enjoy!

French Fries



4-6 Servings

25 Minutes

Woo hoo! French fries on the Char-Broil Big Easy! Crispy, hot French fries! Perfection in a pan, and ready in only minutes. Don't want to heat up the house with the oven making fries during the warmer months? Just toss some (frozen) fries into the Big Easy!

I found the cook time on the fries to pretty much match the times on the package, so it's about as no-brainer as you can get.



Ingredients

- Frozen fries, such as [Ore-Ida](#)
- Your favorite toppings and condiments

Instructions

1. Fire up your Big Easy.
2. Divide fries between 9" pie pans. Do not overcrowd.
3. Lower rack into the Big Easy and cook until fries are crispy, 20 minutes or so.
4. Remove and top and garnish.

Garlic Old Bay Corn



4 Servings

35 Minutes

Garlic Old Bay corn is something I have to make for myself. Anita isn't a fan of Old Bay seasoning, while I am convinced that it is the best thing ever. So while I make her some honey butter corn-on-the-cob on the Char-Broil Big Easy, I load up on this corn heavily flavored (or lightly flavored... it's up to you) with garlic and of course Old Bay. It's reminiscent of a crab or shrimp boil but well, with just corn!



You can get quite a bit of corn on the Big Easy at once, specially if you use a Bunk Bed basket or two. If you do stack them keep in mind that the corn towards the bottom of the cooker might be done before those at the top.

Ingredients

- 4 ears corn-on-the-cob, husks and silks removed, cut in half
- 4 tablespoons unsalted butter
- 1 teaspoon [garlic powder](#) (or more, to taste)
- 1/2 teaspoon [Old Bay seasoning](#) (I definitely used more since I LOVE Old Bay!)

Instructions

1. Fire up your Big Easy.
2. Place the 8 pieces of corn onto pieces of foil.
3. Place the butter, garlic powder and Old Bay in a small saucepan over medium heat and stir until the butter is melted and the seasonings are dissolved. Brush over the tops of the corn. Rotate and brush the other side of the corn.
4. Seal tightly in the foil and place into the Big Easy basket.
5. Cook in the Big Easy for 20-25 minutes or until the corn is tender.

Hash Brown Patties



30 Minutes

I used to grill (or bake) my frozen hash brown patties. But now that I have a Big Easy, I can make them even easier than before. Just toss a few little cakes-of-potato-goodness into the cooker and in no time you have crispy golden brown hash browns. Anita likes hers plain so she can top them with ketchup. Me, I like a little cheddar and chopped chives.



Bacon. Sour cream. Butter. Green onions. BBQ sauce. Roasted red bell peppers. You name it, anything goes great on hash brown patties cooked hot and quick on the Char-Broil Big Easy.

Ingredients

- Frozen hash brown patties
- Your favorite toppings ([ketchup](#), shredded cheddar, chopped chives, chopped cooked bacon, etc)

Instructions

1. Fire up your Big Easy.
2. Place the frozen hash brown patties into the Big Easy basket. Use the bunk bed basket to cook about 4 at a time, or use the cooking rack to cook up to 12 or so at a time.
3. Lower the basket into the Big Easy and cook for 25 minutes or until golden brown and crunchy. Note that some patties may get done sooner than others, so start checking them after 20 minutes.
4. Enjoy with your favorite toppings.

Herb-Roasted Mushrooms



4-6 Servings

25 Minutes

The cooking rack for the Char-Broil Big Easy is a definite must-have accessory for the cooker in my book. I use it to cook everything from French fries to nachos, to yep, herb roasted potatoes. I often remove the racks themselves and add 9" pie pans (you can leave in the racks and use 8" or smaller pie pans). Then I'm off and running. Everything comes out great. And since I have more than one Big Easy I can cook a main dish in one (like fantastic roasted chicken) and a side or two in the other! Score!



I used smaller baby portabella mushrooms but you can use any mushrooms you wish, even mixing up types. Just keep in mind that larger mushrooms or mushrooms with thicker caps might take a bit longer to cook. I like to cook my mushrooms cap-side down so that the juices stay inside the cap, keeping the mushrooms nice and moist.

Ingredients

- 1 pound fresh mushrooms, stems removed
- 1 teaspoon [dried rosemary](#), crushed
- 1 teaspoon [dried thyme](#), crushed
- 1/2 teaspoon [Kosher salt](#)
- 1/4 teaspoon [freshly ground black pepper](#)
- 1 tablespoon [olive oil](#)
- 1 tablespoon lemon juice

Instructions

1. Fire up your Big Easy.
2. In a large bowl, toss mushrooms with the remaining ingredients.
3. Transfer mushrooms to the Big Easy. For best results, use a Big Easy Cooking Rack. I remove the racks and use 9" pie pans, but you can use the racks by themselves. Make sure the stem-side is pointing upwards.
4. Place into the Big Easy and cook 20 minutes or until just tender.

Honey-Butter Corn



4 Servings

35 Minutes

Corn, glorious corn! Fresh sweet corn is everywhere and that means time to fire up the Big Easy and make some honey-butter corn-on-the-cob. A little added sweetness and ready in no time at all. I actually made this honey-butter corn (on the left) along with my [Buffalo blue cheese](#) corn (on the right) so that I'd have a nice mix of sweet and savory corn-on-the-cob for dinner.



You can cook the corn at the same time you're cooking something else in the Big Easy. Just place the corn in a Bunk Bed basket above your other food. Depending on what all you are cooking you can squeeze [two bunk bed baskets into the Big Easy at once](#).

Ingredients

- 4 ears corn-on-the-cob, husks and silks removed, cut in half
- 4 tablespoons unsalted butter
- 1 tablespoon [honey](#)
- 1 pinch [Kosher salt](#)

Instructions

1. Fire up your Big Easy.
2. Place the 8 pieces of corn onto pieces of foil.
3. Place the butter, honey and salt in a small saucepan over medium heat and stir until the butter is melted and the honey is dissolved. Brush over the tops of the corn. Rotate and brush the other side of the corn.
4. Seal tightly in the foil and place into the Big Easy basket.
5. Cook in the Big Easy for 20-25 minutes or until the corn is tender.

Italian Herb Fries



35 Minutes

We love French fries. But we don't like heating up the house on a hot day just to enjoy some fries. That's where my Char-Broil Big Easy comes in. I can cook (reheat, technically) frozen fries in it just like I would indoors. I like to kick-up my fries, and these Italian herb fries are definitely kicked-up. A little butter and a few tasty herbs and it's time to devour some mighty tasty fries!



Ingredients

- 1/2 bag (about 1 pound) frozen French fries
- 2 tablespoons butter
- 1/2 teaspoon [dried basil](#), slightly crushed
- 1/2 teaspoon [freshly ground black pepper](#)
- 1/2 teaspoon [dried oregano](#), slightly crushed
- 1/2 teaspoon [dried rosemary](#), slightly crushed
- 1/2 teaspoon [garlic powder](#)
- 1/4 teaspoon [red pepper flakes](#)

Instructions

1. Fire up your Big Easy.
2. Add the fries to the cooking rack, or as I do, place them in 9" non-stick pie pans. Place into the Big Easy and cook until golden brown, 20-30 minutes. Fries towards the bottom of the rack might get done sooner, so start checking them after 20 minutes.
3. Pour the fries into a large bowl.
4. Melt the butter in a small saucepan.
5. Stir in the spices.
6. Pour butter mixture over the fries and toss to coat. Note: It's completely optional, but you can also return the fries to the Big Easy, after coating them, for about 5 minutes to get a little extra crunch on them and kind of 'set' the spices and butter.

Pesto Stuffed Mushrooms



4 Servings

20 Minutes

These mushrooms were stuffed with what may be the perfect combination of ingredients. Herby pesto. Sweet acidic tomatoes. Crunchy Panko breadcrumbs. And cheese. Parmesan and Asiago. I made the mushrooms on my Char-Broil Big Easy, but you can do them in the oven (at 350 F) or on your gas or charcoal grill just as easily. I used medium-sized portobello mushrooms, but if you want to serve these as appetizers you can use mini-bellos instead. They'll disappear off the plate, that's for sure!



If you don't have sun-dried tomatoes, you can substitute diced roasted red bell peppers or pimentos. I really liked the nuttiness of Asiago cheese, but if you find it to be too strong, a nice shredded Mozzarella will work just fine instead.

Ingredients

- 4 large or 8 medium portobello mushrooms, stem and gills removed
- 1 tablespoon [vegetable oil](#)
- 1 cup pre-made [pesto sauce](#)
- 3/4 cup freshly grated Parmesan cheese
- 1/2 cup [sun-dried tomatoes with oil](#), chopped
- 1/2 cup [Panko bread crumbs](#)
- [Kosher salt](#) and [freshly ground black pepper](#)
- 1 cup cheese (Mozzarella, Swiss, or my favorite for these mushrooms, Asiago)

Instructions

1. Fire up your Big Easy.
2. Wipe the mushrooms off and brush both sides with the oil.
3. Combine the pesto, Parmesan, sun-dried tomatoes and Panko in a bowl. Season with salt and pepper.
4. Divide the pesto mixture between the mushrooms and top with the cheese.
5. Place into the Big Easy basket and cook for 10 minutes or until the cheese is melted.

Roasted Beets



1 Hour 25 Minutes

Now, sure you can roast beets in your oven. Or even on your grill. But if you have a Char-Broil Big Easy, you should use it instead. The Big Easy is one of the best and easiest outdoor cookers you can find. No mess. No fuss. Perfect for everything from chicken to pies to yes, beets. Just brush the beets with a little oil, vinegar and spices and into the cooker. An hour or so later, perfectly roasted beets.

After the beets cooled I peeled them and sliced them for topping a great side salad. They were perfect!



Using beets that are roughly the same size will ensure that they all get done at the same time, a big plus.

Ingredients

- 3 beets
- 1 tablespoon [extra-virgin olive oil](#)
- 1/2 tablespoon [red wine vinegar](#)
- 1/2 teaspoon [dried rosemary](#), crushed
- [Kosher salt](#) and [freshly ground black pepper](#)

Instructions

1. Fire up your Big Easy.
2. You can peel your beets before or after cooking. It's easier to peel them first, but I think they stay moister if you peel them after they cook.
3. Cut the root end off so that the beets stand straight up.
4. Combine remaining ingredients and brush onto the beets.
5. Place beets into the Big Easy basket and lower into the cooker.
6. Roast for about 60 minutes or until beets are tender but not mushy.
7. Let cool before peeling and slicing.

Roasted Brussels Sprouts



4 Servings

25 Minutes

I use my Char-Broil Big Easy for a lot more than cooking ribs, chicken wings, turkey. I also use it to make side dishes, like these roasted Brussels sprouts. First, they're very flavorful. Second, they're easy (and second-and-a-half, they cook up fast). And third, they free up the oven in the house if I'm doing a large cook for the holidays.



I didn't pre-cook the sprouts at all. Just drizzled and seasoned them, skewered them, then cooked them. Done. I used the kabob skewers available from Char-Broil but you could also just place the sprouts in the standard Big Easy basket (or get more on with the optional bunk basket).

Ingredients

- Brussels sprouts
- [Olive oil](#)
- [Kosher salt](#) and [freshly ground pepper](#)

Instructions

1. Wash sprouts. Remove any large stems and loose leaves.
2. Place sprouts into a bowl and drizzle with a bit of olive oil.
3. Season with salt and pepper.
4. Thread sprouts onto skewers and lower into a pre-lit Big Easy.
5. Cook for approximately 20 minutes or until sprouts begin to char and are mostly tender when poked with a toothpick (check the larger ones).
6. Sprinkle with a bit more salt and pepper if desired and serve immediately. (A little crunched cooked bacon over the sprouts doesn't hurt either!)

Roasted Carrots



4 Servings

35 Minutes

Mmmm. Lovely sweet delicious roasted carrots. Made on the Char-Broil Big Easy in no time at all. Nothing fancy, nothing hard, just great flavor. You might think that your Big Easy is just for poultry or pork, but it's great for making sides too. These carrots take no time at all, so you can toss them on your Big Easy while your turkey is resting.



I like to partially cook my carrots first before putting them on the Big Easy. Cooking raw carrots over high heat can make them dry out a bit. Cooking them just a bit first and then roasting them produces tender, juicy, flavorful carrots every single time. The same approach can be used with cauliflower and broccoli.

Ingredients

- 12 large carrots, peeled
- 1 tablespoon [olive oil](#)
- 1 teaspoon [kosher salt](#)
- 1/2 teaspoon [freshly ground black pepper](#)
- 1 tablespoon fresh parsley, chopped

Instructions

1. Bring an inch of water to a boil in a large skillet or shallow pot.
2. Add carrots and boil until just tender. Drain and rinse with cold water.
3. Fire up your Big Easy.
4. Transfer the carrots to the Big Easy (you'll need a Bunk Bed Basket or two to fit them all in at once, or you can roast them in batches).
5. Roast the carrots until golden brown, 5-10 minutes.
6. Remove carrots to a plate and drizzle with the oil. Season with salt and pepper.
7. Serve garnished with the chopped parsley.

Roasted Cauliflower



4 Servings

35 Minutes

As much as I use my Char-Broil Big Easy to cook up fantastic chicken, I also use it just as much for side dishes. This roasted cauliflower came out absolutely delicious. Tender and flavor-packed, with just a hint of smokiness from the bacon. And as with anything I cook on my Big Easy, it was easy to make.

Make sure when you pick out the head of cauliflower at the store that you don't get a really big one or it won't fit into the Big Easy. Shoot for one that is about 8" wide.



For a little kick don't be afraid to add a few pinches of dried red pepper flake to the chicken broth as you cook the cauliflower. It won't be overwhelmingly hot, but it'll give you a slight hint of heat.

You could roast cauliflower in the standard basket that comes with the Big Easy (lined with foil to keep the liquid in), the easy way to cook it is using the Big Easy cooking rack. Just remove the grates that come with the rack and insert a cheap 9" pie pan you can find at any grocery store. I've found that the pans fit into the rack just perfectly.

Ingredients

- 1 small or medium head cauliflower, leaves removed, stem trimmed
- 4 cups [chicken stock](#)
- Fresh thyme (or [dried](#))
- 2 [bay leaves](#)
- 4 tablespoons butter, melted, divided
- 4 slices thick-cut smoked bacon, cooked, crumbled
- [Kosher salt](#) and [freshly ground black pepper](#)

Instructions

1. Place the cauliflower in a pot and add the chicken stock, thyme and bay leaves.
2. Bring to a boil and reduce heat to a simmer. Simmer for 12 minutes.
3. Drain but reserve some of the cooking liquid.
4. Fire up your big easy.
5. Place the cauliflower into a pie pan and place into the cooking rack.
6. Pour 1/4 cup of the cooking liquid over the cauliflower.
7. Pour half of the butter over the cauliflower. Sprinkle with more thyme and a few pinches of salt and pepper.
8. Place rack into the Big Easy and cook 10-15 minutes or until the cauliflower starts to turn golden in color.
9. Remove from cooker and drizzle with remaining butter. Transfer to a serving platter and sprinkle with bacon and more thyme, salt and pepper to taste.

Roasted Cauliflower Version 2.0



4 Servings

25 Minutes

Cauliflower is something we make often on the Big Easy. It takes absolutely no time at all to prepare and always comes out perfect. In the past I've roasted entire heads of cauliflower in the Big Easy. The only trick to using a whole head of cauliflower is that you have to make sure you buy one that'll fit into the Big Easy basket. This time I thought I'd try using florets instead. And for a little color and 'ahhhhh' factor, I used a combination of purple and orange cauliflower. Topped with what has become our house-favorite seasoning, [Casa Seasoning from AlbuKirky Seasonings](#), this cauliflower was tender and tasty. Perfect.



To keep the florets from falling thru the Big Easy baskets I lined them foil. With the addition of two bunk bed baskets you could easily cook a good-sized head of cauliflower. You can also use this same recipe for making broccoli.

Ingredients

- 1 medium head cauliflower, steamed or boiled until just softened
- Your favorite seasoning (I used [AlbuKirky Seasoning's Casa Seasoning](#))

Instructions

1. Note: I prefer to remove the florets from the cauliflower and then steam them. You can also boil them, but steaming them isn't as violent so they tend to stay together. Also, if you are using purple or orange cauliflower boiling tends to remove some of the color.
2. Fire up your Big Easy.
3. Lay a single layer of foil inside the basket and/or bunk bed baskets.
4. Add the cauliflower in a single layer. Try to not over-crowd too much. A little is ok, but stacking them won't result in even roasting.
5. Lower the basket into the cooker and cook for 10-20 minutes depending on how done you want your cauliflower.
6. Remove and let cool slightly before seasoning with your favorite seasoning and serving.

Roasted Red Peppers



25 Minutes

I usually cook ribs, chicken, turkey, or my favorite, chicken wings, on my Char-Broil The Big Easy TRU-Infrared Oil-less Turkey Fryer. I noticed that red bell peppers were on sale, and that got me to thinking about canning some roasted red peppers on the Char-Broil Big Easy. Normally when I roasted bell peppers I toss them on the grill for a while, but this time I loaded up the Big Easy basket and the Char-Broil Big Easy Bunk Bed Basket with 9 peppers (the 10th one wouldn't quite fit, and you don't want to crowd them).



I lowered the basket into my preheated Big Easy and let the peppers roast for a 45 minutes (I'd go 30 minutes if you want your peppers to have a little more 'bite' to them).

I wanted my peppers a little on soft side. If you pull yours out sooner, just keep in mind you might have to steam them a bit longer to get the skins off.

The peppers then went into a large bowl, which I covered in foil and let steam for 10-15 minutes to make the skins easy to remove. Be careful opening the foil (or handling the peppers) as they will be hot!

After letting them cool slightly, we cut out the stems and removed the skins. The peppers were then ready to can (see below for how we canned them).

Ingredients

For the roasted red peppers

- 8-10 red peppers, stems cut back

For canning for every 2-3 roasted peppers (depends on size, so I'd have a few extra jars and a little extra vinegar mix on hand just in case)

- 1/3 cup [distilled white vinegar](#)
- 2 tablespoons water
- 1 half pint Mason jar

Instructions

For the roasted peppers

1. Fire up your Big Easy. Add peppers to basket, but don't crowd them.
2. Add basket to the Big Easy and roast 30-45 minutes depending on how done you want them.
3. Remove and place peppers in a large bowl or resealable baggie and cover/seal for 10-15 minutes to let the skins steam off.
4. Remove skins, seeds, and stems. Follow canning instructions below or place in the fridge until ready to use.

Canning instructions

1. Mix vinegar and water in a sauce pan and bring to a boil. Remove from heat.
2. Put jar and lids into a large pot of water and bring to a boil for 10 minutes. Remove, drain, and set aside. Pack peppers into jars as desired.
3. Add vinegar mixture. Using a knife, poke around the edges of the jar to make sure no air bubbles are trapped. Add more vinegar mixture if needed to maintain a level 1/4" beneath the top of the jar. Add lid and screw on tight.
4. Place jar into hot water and bring to a boil and boil for 10 minutes.
5. Remove and let cool completely.
6. Check that the lid has shrunk (doesn't move if pressed). If it does, refrigerate and use within a few days.
7. Otherwise, store in a cool, dark place until ready to use. Refrigerate after opening.

Roasted Red Potatoes



4 Servings

35 Minutes

I was cooking a few Italian sausages and peppers for sandwiches on my Char-Broil Big Easy Oil-Less Fryer the other day, and lo and behold, I had two empty skewers remaining. No point in not using up all available space when grilling (er.. roasting in this case), I say. So I boiled a few red potatoes for a few minutes and carefully skewered them. Into the Big Easy for about 20 minutes and presto change-o... fantastic, tender, moist roasted red potatoes.

Ingredients

- Red potatoes (try to use potatoes that are roughly the same size)
- [Kosher salt](#), [freshly ground black pepper](#) and butter, to taste



Instructions

1. Fire up your Char-Broil Big Easy.
2. Boil the potatoes for about 10 minutes until you can just slide a toothpick through them. You don't want them too soft or they'll fall apart when skewered.
3. Remove from water and let cool enough to handle, about 5 minutes.
4. Place potatoes in the Big Easy for about 20 minutes or cook in the oven for 20 minutes.
5. Remove and add salt, pepper, and butter, to taste.

Southwestern Stuffed Peppers



6 Servings

50 Minutes

Wow. When I set out to make these southwestern stuffed peppers on the Char-Broil Big Easy (you can make them just as easily in the oven) I admit, I had high expectations. The recipe came from Chile Pepper magazine, and past experience has shown that everything I've made from the magazine has been outstanding. These peppers were no exception. They were just unbelievably good. Spicy salsa, hot cheese, roasted peppers and southwestern spices all came together in one of the best dishes I've made (or had).



I served our southwestern stuffed peppers as a side dish, but you could easily change this recipe to add some browned ground beef (or better, Mexican chorizo!) and serve them as a main dish. You can't go wrong with these peppers. They are great.

Don't let the fact that the recipe for these peppers came from a magazine geared towards chileheads scare you off if you aren't into spicy foods. Chile Pepper magazine isn't just about scary hot dishes, not by any stretch. It's about flavorful foods. And you can always (easily) modify the recipes to tone down the spice. For these stuffed peppers, use mozzarella cheese instead of habanero jack, leave out the hot peppers, and use a mild salsa.

Ingredients

- 1 cup [salsa](#)
- 2 hot peppers, minced (I used jalapenos, but you can use whatever pepper you wish)
- 1/2 cup mushrooms, diced
- 1/2 cup fresh spinach, chopped
- 1 cup shredded habanero jack cheese, plus more for garnish
- 3 tablespoons sour cream
- 1 (15 1/2 ounce) can beans (black beans, kidney beans, pinto beans, whichever you prefer), rinsed and drained
- 3 eggs, beaten
- [Kosher salt](#) and [freshly ground black pepper](#) to taste
- 3 bell peppers, halved lengthwise, seeded, with membranes removed
- Fresh cilantro, chopped, for garnish

Instructions

1. Fire up your Char-Broil Big Easy.
2. In large bowl, combine salsa with the hot pepper, mushrooms, spinach, cheese, sour cream and beans.
3. Add the beaten eggs and season with salt and pepper. Mix well.
4. Fill pepper halves with egg mixture. Place in Big Easy and cook for 35 minutes.
5. Serve garnished with more cheese and chopped fresh cilantro, if desired.

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.