# Book of Char-Broil Big Easy™ Main 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.*

# Main Dishes

# All-American Meatloaf

8 Servings

1 Hour 5 Minutes

I'm finding cooking meatloaf on the Char-Broil Big Easy to be rather addicting. It's so easy to do that I do it often. But, I have to mix it up. And although our mini habanero meatloaves are truly epically fantastic, sometimes I gotta make something a bit more traditional. And what's more traditional than all-American meatloaf? Nothing.

Well, there's probably a lot of things, but I hereby claim these to be traditional too because they have lots of those traditional meatloaf ingredients. Like beef. And crushed crackers. Worcestershire sauce. Dijon mustard. Ok, maybe Dijon mustard isn't so traditional in a meatloaf. Or hot sauce. How about sorta traditional meatloaf then?

It doesn't matter because these all-American meatloaves are fantastic. And so unbelievably easy. From making the meat mixture to cooking them, they are about as hassle-free as you can get.

Any great meatloaf needs a great glaze. Nothing fancy, nothing fru-fru. Just tasty. The glaze on these loaves is perfect. I'm a glaze-aholic, so I highly recommend doubling or tripling the glaze recipe for extra drizzling when serving.

# Ingredients

**For the glaze**

- 1/2 cup ketchup
- 4 tablespoons brown sugar
- 4 tablespoons apple cider vinegar

**For the meatloaf**

- 1 tablespoon olive oil
- 1 small sweet onion, minced
- Kosher salt
- 3 cloves garlic, minced
- 1 cup coarsely crushed soda crackers
- 1/2 cup whole milk
- 1 tablespoon Dijon mustard (Creole mustard is also great!)
- 1 tablespoon Worcestershire sauce
- 1 teaspoon (or more!) hot sauce
- 2 large eggs, whisked
- Fresh ground black pepper and more kosher salt, to taste
- 1 pound ground beef
- 1 pound ground pork (or substitute 1 breakfast sausage for a great change!)
- 1/3 cup chopped fresh parsley

# Instructions

**For the glaze**

1. Whisk all ingredients together.

**For the meatloaf**

1. Fire up your Big Easy.
2. Heat oil in a small skillet over medium-high heat.
3. Add the onion and a few pinches of salt and cook until the onion is transparent.
4. Add the garlic and cook another 2 minutes. Remove from heat and let cool.
5. Combine all remaining meatloaf ingredients along with the cooled onions in a large bowl.
6. Mix well then divide between 4 pans.
7. Top with half of the glaze and place into the Big Easy basket and Big Easy bunk bed basket.
8. Place in cooker and cool 35-45 minutes or until the center of the loaves reaches 165 F.
9. Let cool 10 minutes before slicing and serving with additional glaze drizzled over the slices

# Apple Ale Beer Can Chicken

1 Chicken

1 Hour 50 Minutes

You can take a big ole chicken, season it, and drop it into a Char-Broil Big Easy and in no time (15 minutes per pound, usually), have a fantastically tender, juicy, flavorful bird. And I cook chicken in my Big Easy just like that, and often. This time, though, I decided to go the beer can route, using a flavor-packed apple ale to infuse even more flavor and moisture into the chicken. The end result was delightful with a hint of apple and as always, the crispiest skin you've ever had.

If you're not a beer person, you can substitute a good apple cider or juice instead. If it doesn't come in a can just drink up a can of your favorite drink and pour the beer or cider or whatever into the empty can.

Be careful when you remove the chicken from the Big Easy. The beer is hot (mighty hot!) and you don't want to slosh it onto yourself. And make sure you're also careful when you go to remove the can. Same story: hot.

# Ingredients

- 1 whole chicken, 6-8 pounds
- 1 tablespoon olive oil
- 1 tablespoon balsamic vinegar
- 2 tablespoons dried tarragon, crumbled
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- Your favorite apple ale (I used Redd's Apple Ale)

# Instructions

1. Fire up your Big Easy.
2. Rinse the chicken and pat dry.
3. Combine the olive oil and balsamic vinegar and brush onto the chicken.
4. Combine the tarragon, salt and pepper. Reserve 1 teaspoon of the mixture. Sprinkle the remaining seasoning onto the chicken.
5. Add reserved spice mixture to the beer (take a few drinks first to make room) and insert into the chicken.
6. Place chicken into the basket and insert into the Big Easy.
7. Cook for 15 minutes per pound or until the chicken has hit 165 F as measured in several locations.
8. Let rest 15 minutes before removing the beer can and carving.

# Baby Back Ribs

4 Servings

9 Hours 30 Minutes

I'm usually a smoke-your-ribs kind of guy. My preferred rib is a St. Louis-style sparerib, cooked low-and-slow for up to 6 hours. The result is a tender, lightly smoky flavored, moist rib. That's why I went into this experiment cooking baby back ribs with a little skepticism (but an open mind).

These ribs were very tender, very moist and cooked perfect. The only thing they lacked was that smoky flavor and of course, that lovely pink smoke ring you get from hours of low heat over smoke. A smoky BBQ rub and sauce helps make up for this if that's what you're hankering for. They're basically trouble-free since the Big Easy is pretty much a light-it-up, load-it-up, and come-back-when-the-food-is-done cooker.

I'd make these ribs again. And again. You can fit 2 racks of baby back ribs into the Big Easy (they have to be cut to fit as they have to be around 11″ or so or less in length), and you'll need a set of Char-Broil Big Easy Rib Hooks.

# Ingredients

**For the ribs**

- 2 racks baby back ribs, cut to 11" in length (or use 1 rack, cut in half and halve the remaining ingredients below). Remove the membrane from the backs of the ribs and trim any large chunks of fat.
- Brine, below
- Your favorite BBQ rub
- Your favorite BBQ sauce

**For the brine**

- 32 ounces of apple cider or juice
- 1 tablespoon minced garlic
- 1/3 cup kosher salt
- 1/2 cup loose packed brown sugar

# Instructions

1. Start up your Big Easy. Place the ribs into a large re-sealable container.
2. Stir together the brine ingredients and add to the ribs. Cover and refrigerate for 8 hours, turning occasionally.
3. Cut small slits after the first rib in each "rack" and insert the rib hooks.
4. Place ribs into the cooker and cook for 35 minutes.
5. Remove ribs and place on large sheets of foil. Sprinkle with your favorite rub. Wrap ribs up in foil and seal well. Add more foil if you need.
6. Place ribs back onto the cooker and cook another 45 minutes.
7. Remove ribs and check for doneness. Meat should be pulled back from the bones and should bend easily.
8. Un-foil the ribs and brush with BBQ sauce. Place back onto the cooker and cook until the sauce is warmed and the ribs are the desired color.
9. Let rest 10 minutes before slicing and serving.

# Beer-Can Seasoned Chicken

1 Chicken

1 Hour 30 Minutes

I'm a big fan of making beer can chicken on my Char-Broil Big Easy. Weber has a beer-can seasoning that hits the spot with the perfect combination of spices. Nothing could be easier. I will warn you, though, the crispy skin comes out absolutely delicious. The advantage of being the person cooking the chicken is that you get first dibs on it and the rest of the chicken.

The seasoning is so good you can leave out the beer can. The Big Easy cooks up chicken so moist and tender you won't notice it's not there, and the Weber seasoning packs such great flavor you'll be as happy as if you did use the beer.

If you do decide to also add a beer can don't use a strongly-flavored beer or it might drown out the great seasonings. And of course, you're not required to use beer in a beer-can chicken. Many sodas and even wine work just as well.

# Ingredients

- 1 whole chicken, 4-5 pounds, rinsed and patted dry
- Vegetable oil
- Weber Beer Can Chicken Seasoning
-

# Instructions

1. Fire up your Big Easy.
2. Lightly coat the outside of the chicken with oil. Sprinkle seasoning liberally all over the chicken, inside and out.
3. Place chicken into your Big Easy basket and lower into the cooker.
4. Cook for about 20 minutes per pound until the chicken reaches 165 F as measured in several places. Let rest 10 minutes before carving.

# Breakfast Cups

6 Servings

35 Minutes

These low-carb breakfast cups are the perfect fast morning meal. I usually make a batch on Sunday for the week's breakfasts. You can mix them up so you don't get bored. Add chopped spinach. Or mushrooms. Substitute bacon for the sausage. Use egg whites instead of whole eggs. Add a splash of milk. Add some hot sauce. You name it. You can't go wrong with breakfast cups made on the Char-Broil Big Easy.

You can just as easily bake these breakfast cups in the oven, but I love my Char-Broil Big Easy, and I love cooking with it, so I tossed them into the cooker. For cooking in the oven bake them at 350 F until done.

These cups keep well in the freezer, so make extra and keep some on hand for those days when you just want to grab a quick breakfast. Toss them into the microwave for 30 seconds or so, and it's time to eat!

# Ingredients

- 6 3.5 ounce ramekins
- 8 large eggs
- 1/2 pound bulk breakfast sausage, cooked, crumbled
- Handful cheddar cheese
- Your favorite seasoning

# Instructions

1. Fire up your Big Easy.
2. Spray ramekins with non-stick spray.
3. Crack eggs into a large bowl. Use a fork to beat them.
4. Add in the sausage and cheese, along with your favorite seasoning to taste.
5. Use a fork to combine everything.
6. Divide mixture between the ramekins.
7. Place 3 ramekins in the Big Easy basket and the other 3 in the bunk bed. Lower into the Big Easy and cook for 20-30 minutes or until the eggs are done. I test them using a toothpick. If the toothpick comes out clean, they are done.
8. Remove from the Big Easy and let cool before handling. The eggs should pop right out of the ramekins. If not, run a knife along the edges to loosen them then turn them over to remove the egg mixture.

# Bubba Gump Shrimp

2 Servings

10 Minutes

We eat at the Bubba Gump Shrimp Company in Gatlinburg, Tennessee, whenever we can. Not only is the food and service great, they also have trivia contests where you have to answer questions about the movie, which we've seen a thousand times. Hey, it's fun! What's my favorite thing to eat at Bubba Gump's? Shrimper's Heaven. It's not called that for no reason either!

When I get to hankerin' for shrimp, I make up a basket of these shrimp on the Char-Broil Big Easy. They take absolutely no time at all to cook and they come out tender and tasty. You can eat them lots of ways, from chilled with shrimp cocktail sauce, to warm with various dipping sauces, to hot-off-the-grill on a po boy sandwich. Or cook unpeeled shrimp and peel-and-eat them all by themselves.

# Ingredients

- 1 pound large (20-24 count) shrimp (peeled, deveined, tails removed if desired)
- 1/2 tablespoon olive oil
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon (or more) cayenne pepper

# Instructions

1. Place shrimp in a re-sealable container or bag.
2. Add remaining ingredients. Seal and shake to coat well.
3. Fire up your Big Easy. Spray the basket with non-stick spray. You can also skewer the shrimp using either of the Char-Broil skewer kits available for the Big Easy.
4. Add shrimp. Lower into cooker, and cover with the lid.
5. Cook 5-6 minutes or until the shrimp have turned pink.

# Buffalo Chicken

4 Servings

13 Hours

This week is Buffalo Chicken Week in our house. I often do 'theme weeks' for dinner. Like the other week when I smoked a few turkey breasts. That week we had a few different turkey sandwiches and smoked turkey Cobb salads. So this week we'll be having something with Buffalo chicken in it every night. Now, don't think we'll be bored of Buffalo chicken by the end of the week either. I'll make sure each dish is different, from Buffalo chicken flat-bread pizzas to grilled cheese sandwiches loaded with Buffalo chicken.

Well, since it is Buffalo Chicken Week, I need Buffalo chicken. And plenty of it. And when I think chicken, I think of my Char-Broil Big Easy oil-less fryer. It really doesn't get any easier for cooking poultry. For this Buffalo chicken all I had to do was marinate the chicken and drop it into the cooker. Soon after, the chicken was done. The meat was incredibly moist and tender (the Big Easy is great for that) with a nice Buffalo chicken flavor. I shredded the meat and mixed in a few more splashes of Frank's Red Hot Wing Sauce and I was ready for a week of great Buffalo chicken recipes.

The Big Easy is a great way to make a lot of chicken at once. I cooked 4 very large bone-in chicken breasts, and could've easily fit another 4 (if I'd bought more) onto the cooker.

# Ingredients

- 4 chicken breasts (preferably bone-in), skin removed
- Frank's Red Hot Wing Sauce (and plenty of it)

# Instructions

1. The night before cooking, place chicken breasts in a re-sealable container or baggie.
2. Add plenty of wing sauce. Make sure to coat the chicken completely.
3. Refrigerate for at least 12 hours.
4. Fire up your Big Easy. Place the chicken into the basket (you'll need a bunk bed basket to cook more at once) and lower into the Big Easy.
5. Cook until chicken reaches 165 F. If using a bunk bed the chicken on top may cook faster than the ones at the bottom. Cook time is typically 10 minutes per pound.
6. Let rest 30 minutes before chopping or shredding. You might want to add a few more shakes of wing sauce into the cut chicken for extra flavor.

# Butterflied Chicken Breasts

2 Hours 30 Minutes

I love making split bone-in chicken breasts on my Char-Broil Big Easy. The Big Easy is the king of poultry cooking in my book. But I've never made boneless chicken in it until now. I butterflied the chicken first. Butterflying ensures nice even cooking. Big ole thick breasts can be more challenging. Butterflying solves that. I let them marinate for a while then onto the Big Easy until done!

I sliced the cooked butterflied chicken breasts thin and used them to top some fantastic salads. The chicken was moist and packed with flavor.

Make sure you test each chicken breast for doneness before removing it from the rack. Depending on weather conditions and the chicken thickness some may get done before others.

# Ingredients

- As many as 6 boneless, skinless chicken breasts, butterflied or pounded out to an even thickness
- Your favorite marinade (I used Stubb's Chicken Citrus & Onion)

# Instructions

1. Place the chicken into a large resealable container.
2. Add the marinade, seal, and refrigerate for at least 2 hours.
3. Fire up your Big Easy.
4. Spray the racks with non-stick spray.
5. Add the chicken breasts and cook until the internal temperature is 165 F.
6. NOTE: The breasts on the bottom racks may cook faster than those on the top. Check the temperature on EACH breast before removing it.

# Buttermilk-Marinated Turkey Breast

## 10 Hours

"Crazy good" are the first words that came to mind when I first tasted this buttermilk-marinated turkey. Cooked up on the Big Easy it was very, very tender and juicy and absolutely packed with flavor. Delicious. Every bite. I've cooked a lot of turkey on my Big Easy and I have to say I'll probably never do breasts any other way. Sure I may mix up the seasonings I add, but the underlying recipe of marinating the breast for a few hours in buttermilk and lemon will stay the same – they are what make the meat so tender and juicy.

I cooked a 10 pound breast in almost exactly 100 minutes. It needed a little more time thanks to a cool light breeze. On a perfect day with perfect conditions 10 minutes per pound would've been all I would've needed.

Does it get any easier than that? I left the lid off my Big Easy for the first 30 minutes then added it to get more color on top. I probably could've used an extra 10 minutes with the lid on just to get the color a bit more even but hey, it was fantastic anyway!

The next question is: Can I use the same technique for cooking a whole turkey? I don't see why not! As long as it'll fit in a large turkey bag (I used a small one for just the bone-in breast) I suspect that this approach will be perfect for any bird.

Do not marinate for over eight hours. The lemon juice will start to break down the meat. Eight hours max is the rule you want to go by.

# Ingredients

- 1 quart buttermilk
- 6 large garlic cloves minced
- 1 lemon thinly sliced
- 2 sprigs fresh rosemary
- 2 tablespoons kosher salt
- 2 teaspoons freshly ground black pepper
- 1 whole bone-in turkey breast 5 to 6 pounds, rinsed
- Olive oil

# Instructions

1. Combine buttermilk, garlic, lemon, rosemary, salt and pepper in a large bowl.
2. Place turkey in a large resealable container or baggie.
3. Pour in the buttermilk mixture. Seal the container and place in refrigerator for 8 hours, turning the breast every hour so that each side gets some time in the marinade.
4. Fire up your Big Easy.
5. Remove the turkey breast from the marinade, which you will discard.
6. Pat the breast dry and rub a small amount of olive oil all over the turkey. Transfer to the Big Easy basket
7. Transfer basket to the Big Easy and cook until the breast measures 165 F as tested in several locations. Use 10 minutes per pound as your starting point. My turkey, a 10 pounder, took 110 minutes.
8. Remove the basket from the Big Easy. Let cool slightly before removing the breast to a cutting board. Let rest another 15 minutes before carving.

# Cajun Injected Turkey Breast

1 Turkey

1 Hour 35 Minutes

This bone-in Cajun-injected turkey breast came out absolutely fantastic. A bit spicy, unbelievably moist, and a lot good. I made it in our Char-Broil Big Easy, and believe me, it can't get any easier. Poultry in the Big Easy normally takes 10 minutes per pound and this was no exception. Just shoot up the breast with a simple, spicy marinade, drop it in a lit Big Easy, and 80 minutes later (for my 8 pound breast) you have a perfectly cooked turkey that is incredibly juicy. The skin on this bird does not crisp up thanks to the amount of liquid in the marinade. Fans of munching on crunchy skin will be disappointed with that, but the flavorful turkey more than makes up for it,

You could make this recipe using a boneless turkey breast, but you'll probably have to adjust the cooking time, and you can probably get away with using half the amount of marinade.

For injecting my turkey (and anything else), I use a Bayou Classic needle. It can handle absolutely anything you put into it.

# Ingredients

**For the turkey**

- 1 bone-in turkey breast
- Kosher salt and freshly ground pepper

**For the marinade**

- 2 tablespoons Worcestershire sauce
- 1 tablespoon concentrated liquid crab and shrimp boil
- 1/4 cup apple cider (I substituted chicken stock)
- 3/4 cup honey
- 1 (12 ounce) bottle beer (can be warm)
- 1 tablespoon kosher salt
- 1 tablespoon ground allspice
- 1/2 cup Cajun seasoning
- 1/4 teaspoon cayenne
- 1/2 cup olive oil
- 1/4 cup finely minced garlic

# Instructions

1. Trim any excess skin from the breast. Rinse it and pat it dry.
2. Place marinade ingredients into a blender and puree for 5 minutes until smooth.
3. Inject turkey with the marinade in many places. Go crazy, but not so crazy that you create a turkey pin cushion (I try to slide the needle under the skin and inject in several spots so there aren't as many holes).
4. Fire up your Big Easy.
5. Spray the Big Easy basket with non-stick spray.
6. Insert the turkey breast and lower the basket into the Big Easy.
7. Cover (see my note) and cook 10 minutes per pound.
8. Check temperature in multiple spots. Once the turkey reaches 165 F remove it from the Big Easy and cover it in foil and let it rest for 30 minutes.
9. Carve as desired.

# Cajun Marinated Chicken

2 Servings

4 Hours

Don't be fooled by the lightly charred chicken exterior. Inside is fantastically moist, tender, flavor-packed chicken. Just like you always get on your Char-Broil Big Easy. Marinated in Cajun seasonings, and ready in less than an hour. Perfect sliced. Perfect cubed over salads. Perfect picked up and devoured.

I used the regular ole basket that comes with the Big Easy. You can fit 4 decent-sized chicken breasts in the basket, but you might have to stand them on end. That's fine. Just don't let them touch too much or they won't cook evenly.

The marinate is just a tad bit spicy, but even the most heat-fearing folk will like it.

# Ingredients

- 2 large chicken breasts, skin removed
- For the marinade
- 1 tablespoon ketchup
- 1/3 cup vegetable oil
- 3 tablespoons red wine vinegar
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder
- 1/4 teaspoon freshly ground black pepper
- 1 heaping tablespoon Cajun seasoning
- Pinch of kosher salt

# Instructions

1. Place the chicken into a resealable bag or container.
2. Whisk together the remaining ingredients and add to the bag.
3. Seal and toss gently to coat.
4. Refrigerate for 3 hours, turning occasionally.
5. Fire up your Big Easy.
6. Remove the chicken from the bag and shake off any excess marinade.
7. Place into the Big Easy basket and lower into the cooker.
8. Cook until chicken is done, 45 minutes to an hour.

# Cajun Pork Tenderloin

6-8 Servings

4 Hours 45 minutes

Well, heck yeah! If you follow this blog you know I'm a huge fan of the Char-Broil Big Easy. I'm not afraid to cook anything on it, from chicken to crab. But never pork tenderloin until now. And wow, what a great job my Big Easy did (again!)! I injected the pork tenderloin with a simple Cajun butter mixture (you could use store-bought), let it get happy in the fridge for a bit, then skewered it using one of the kabob add-ons (see my Char-Broil Big Easy Add-On page) and cooked it up. It no time (really) I had a perfectly cooked Cajun pork tenderloin, all ready for slicing and eating on sliders.

I prefer pork tenderloin pork loin 9 times out of 10. It's more tender and flavorful. It's the pork equivalent of a beef tenderloin, so you know it's the best. Like most cuts of pork it needs a little flavor boost, but I don't go crazy with it.

You'll see that I had no problem fitting two 1 1/2 pound pork tenderloins into the Big Easy. I did have to cut them in half, but it was close… I probably could've made them fit without cutting. That means I could probably easily fit 4 (or maybe even 6) tenderloins on the Big Easy at once… enough for a crowd and then some! Note that you might want to trim the ends just a bit if they are much thinner than the rest of the tenderloin or they will be done cooking well before the rest of the meat.

# Ingredients

- 2 pork tenderloins, about 3 pounds total

**For the Cajun injection**

- 1 stick unsalted butter
- 1-2 tablespoons Cajun seasoning
- 1 tablespoon garlic powder

# Instructions

1. Remove tenderloins from packaging.
2. Cut tenderloins in half in the middle if necessary, to get them to fit into the Big Easy.
3. Trim and thin ends as they will cook too quickly.
4. Inject with the Cajun injection and cover.
5. Place in the fridge for 4 hours.
6. Fire up your Big Easy.
7. Thread the tenderloins onto the Big Easy skewers.
8. Lower into the cooker and cook until the pork is medium, 155-160 F. Plan on 10-15 minutes per pound cook time.
9. Remove and let rest 10 minutes before slicing.

**For the Cajun injection**

1. Melt the butter in a small saucepan.
2. Add the Cajun seasoning and garlic powder. Stir and let simmer until the spices are completely dissolved.
3. Load into an injector with a large needle (I used the one for minced marinades).

# Chiavetta's Chicken

4 Servings

2 Hours 20 minutes

I've been reading about Chiavetta's BBQ marinade on various online forums for a while now. It's out of Buffalo, NY, which sadly means that it's not in our local grocery store. But, of course you can order it online, which I did. I got a big ole jug of Chiavetta's and quickly got busy marinating a few split chicken breasts. Roasted on the Char-Broil Big Easy, the chicken had a wonderful garlicky, vinegary flavor with wonderfully crunchy skin.

Chiavetta's is quite vinegary. I love that because I've always been a fan of vinegary things like eastern North Carolina BBQ sauces or Buffalo wing sauce. If you're not as big a fan of vinegar as I am, you'll still love Chiavetta's. Just shorten the time the chicken spends marinating.

# Ingredients

- 4 bone-in split chicken breasts (or whatever cuts you prefer)
- Chiavetta's Barbecue Marinade, to taste

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for 1-4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Chik'N-Lik'N Chicken

4 Servings

1 Hour 35 minutes

Man oh man, this Chik'N-Lik'N chicken on the Char-Broil Big Easy was good. Not sorta kinda good, either. Give-me-another-piece good. I was blown away by how much I loved the sauce. Perfect Texas flavors without being overwhelming. Not spicy, just darned good. And the absolute perfect consistency for brushing on anything grilled or roasted.

You need to make Chik'N-Lik'N chicken on the Char-Broil Big Easy. It's amazingly good. I didn't go heavy on the sauce. I wanted the flavor, and I got some. But I didn't want to bury that great roast chicken flavor you get from the Char-Broil Big Easy. And I didn't. Every bite was perfect. I'd can't wait to use this sauce again, and not just on chicken.

# Ingredients

- 4 bone-in split chicken breasts or whatever cuts you prefer
- Vegetable oil
- Kosher salt
- Freshly ground black pepper
- Chik'N-Lik'N BBQ Sauce

# Instructions

1. Lightly rub or brush the chicken with a light coating of oil. Season with salt and pepper.
2. Fire up your Big Easy.
3. Transfer the chicken to the Big Easy basket.
4. Cook for approximately 20 minutes per pound or until it reaches 160 F as checked in several places.
5. Lift basket and brush the chicken with the sauce using a long nylon brush. Return to the cooker and cook another 5-10 minutes or until the internal temperature has reached 165 F and the sauce is set.

# Citrus Herb Marinaded Chicken

2 Servings

5 Hours 20 Minutes

Weber has a line of marinade mixes that you add juice to that are really, really good. And they're perfect for flavoring chicken before cooking it on the Char-Broil Big Easy. I picked up a package of each and used them to marinate my favorite, split chicken breasts. The Citrus Herb marinade is mixed with orange juice to produce wonderfully seasoned chicken. A hint of garlic and herbs and a hint of sweetness, it's a nice, light refreshing marinade.

Since the Big Easy cooks at a high temperature you do have to watch that your chicken doesn't char. One way to help prevent that is to not use marinades containing substances that might burn, like sugar or honey. The other is to rinse the chicken before cooking. Now, you're going to lose a bit of flavor doing that, but if like me you're going to remove the skin before eating, it really doesn't make that big of a difference.

# Ingredients

- 2 bone-in split chicken breasts (or whatever cuts you prefer), about 2 pounds
- Weber Just Add Juice marinade combined with 1/2 cup orange juice

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Colombian-Style Chicken

1 Chicken

13 Hours 30 Minutes

There's no denying that the Char-Broil Big Easy makes mighty fine chicken. Mighty tasty, mighty moist and mighty pretty. This Colombian-style chicken sets the bar really high when it comes to poultry on the Big Easy. Every bite is packed with a fantastic combination of spices and vegetables. I was reminded of the roasted chicken you could buy on the streets in South America.

Whenever I make a perfect chicken like this Colombian-style chicken on my Big Easy I laughingly ask myself: should I hire security to guard the patio? It's just so good that I wouldn't be surprised if some passerby jumped the fence to grab a taste! The aroma alone while the chicken is cooking is enough to drive you crazy!

I (obviously) used a whole chicken for this recipe, but pieces would work just as fine. Just don't overlap them in the Big Easy or they won't cook evenly.

# Ingredients

- 5 green onions, chopped
- 3 cloves garlic, chopped
- 1/2 cup onion, chopped
- 1/4 cup fresh cilantro, chopped
- 1 teaspoon dried thyme
- 1 tablespoon ground cumin (I used less)
- 1 tablespoon paprika
- Kosher salt and freshly ground black pepper
- 2 tablespoons white vinegar
- 1 whole chicken 4-5 pounds, rinsed

# Instructions

1. Place all but the chicken into a blender and process until it forms a paste.
2. Rub the paste all over the chicken, inside and out.
3. Place in a large resealable bag or container and let marinade overnight.
4. Fire up your Big Easy.
5. Remove any remaining paste from the outside of the chicken (it will burn in the Big Easy if you do not).
6. Transfer the chicken to the Big Easy basket and lower into the cooker.
7. Cook for approximately 20 minutes per pound, checking for 165 F in several places before removing.

# Copycat Boston Market Tuscan Herb Chicken

4 Servings

1 Hour 15 Minutes

This copycat Boston Market Tuscan Herb chicken is exactly why I bought my Char-Broil Big Easy: crazy good chicken. Sure, I cook a lot of things on my Big Easy (well, Big Easys actually, since I have 3), but it cooks poultry like you've never had. Perfect every time and easy as you can possibly get. These split chicken breasts were packed with herb flavor, and had the most insanely crunchy tasty skin you've ever had. And oh so moist meat. This may be the best chicken I've ever made.

You can use skin-less chicken breasts if you prefer, just rub the herb mixture over the meat. The original recipe was for a whole chicken, which you could also do, but make sure you check the meat temperatures in several places before removing the full bird from the cooker. I prefer split chicken breasts for the simplicity of cooking and carving.

# Ingredients

- 4 skin-on split chicken breasts
- 2 tablespoons olive oil
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon dried rosemary
- 2 cloves garlic, crushed
- 1 1/2 teaspoons Kosher salt
- 2 1/2 teaspoons coarsely ground black pepper

# Instructions

1. Fire up your Big Easy. Spray the basket with non-stick spray.
2. Using your fingers, carefully separate the skin from the chicken meat, creating a pocket between the skin and breast.
3. Combine the oil and the basil, oregano, rosemary and garlic.
4. Rub the mixture between the skin and meat. Be generous with it.
5. Salt and pepper the outsides of the breasts.
6. Place into the Big Easy cooker and cook until the breast meat reaches 165 F. Depending on conditions and the size of the chicken breasts, plan on 10-15 minutes per pound.
7. Remove and devour.

# Copycat Famous Dave's Country-Roasted Chicken

4 Servings

13 Hours 30 Minutes

I'm a big fan of Famous Dave's. I didn't think I would be. I love my local BBQ joints, so I was skeptical of a big national chain, no matter how much I think Dave is a nice guy. Well, I'm not skeptical any more. Everything I've ever ordered there has been fantastic and the service has always been friendly. I highly recommend you stop in and get you some ribs (or pulled pork, or brisket, or country-roasted chicken) and don't pass up on the wonderful sides. They have some of the best sides I've ever had at a BBQ joint. And, since I'm also a big fan of my Char-Broil Big Easy, I could not pass up making a copycat version of Famous Dave's country-roasted chicken.

I took bone-in split chicken breasts, marinated them overnight and then tossed them into a lit Big Easy until done. The result was tender, juicy, and oh so very flavorful. And nothing could be easier to make. I left the skin on the chicken, but you can remove it before marinating and applying the rub if you wish.

# Ingredients

**For the overnight marinade**

- 1 (8 ounce) bottle Kraft Zesty Italian dressing

**For the pre-cook marinade**

- 2 tablespoons freshly squeezed lemon juice

**For the spice rub**

- 2 teaspoons kosher salt
- 2 teaspoons paprika
- 2 teaspoons lemon pepper
- 2 teaspoons Mrs. Dash Original Blend seasoning

**For the chicken**

- 4 large bone-in chicken breasts

# Instructions

**For the overnight marinade**

1. Place the chicken in a large resealable bag or container.
2. Add the Italian dressing and toss to coat.
3. Refrigerate overnight, turning occasionally.

**For the pre-cook marinade**

1. Three hours before you are ready to cook, add the lemon juice to the marinating chicken and toss to coat.

**For the spice rub**

1. Combine the ingredients.

**For the chicken**

1. Fire up your Big Easy.
2. Shake any excess marinade from the chicken.
3. Dust with the rub. Use a little or a lot.
4. Place chicken in the Big Easy basket and lower into the cooker.
5. Cook until done and golden brown, about 10 minutes per pound.
6. Remove and let rest 10 minutes before serving.

# Crab Legs

11 Minutes

I don't have to have my arm twisted to make and eat crab legs. Ever. I love them. So whenever wild-caught Alaskan king crab is on sale, I grab some legs and claws. Anita's not such a big fan of crab (well, she is a fan of the crab meat, it's the sight of the crab appendages that doesn't appeal to her), so I saved these crab legs made on the Char-Broil Big Easy for my own mid-week lunch.

You can't find something easier and more delicious. The crab legs from the grocery store were pre-cooked, but frozen, so I let them thaw overnight in the fridge. Cook time on the Big Easy was almost nothing. In no time I was enjoying fabulous roasted crab legs. You can use this same approach with snow crab legs, but expect a much quicker cooking time.

If you buy just claws you can use the Big Easy bunk bed basket and really load up with a good amount of crab in a single cook

# Ingredients

- Crab legs and claws, cooked (if frozen, thaw overnight in the fridge first). I used Alaskan King Crab. You can use snow crab too, but you might want to shorten the cooking time.
- Olive oil
- Lemons, some juiced, some halved
- Clarified butter, for serving

# Instructions

1. Note: If your legs are too long to fit in the Big Easy basket, just take a sharp knife and split them.
2. Fire up your Big Easy.
3. Squeeze a little lemon juice into some olive oil and brush the legs and claws.
4. Place legs and claws in the Big Easy basket along with the remaining lemons (halved first).
5. Place basket in the Big Easy and cook for 6 minutes. Larger legs or more legs might take longer. I pulled a small leg out after 6 minutes for a quick test and found it to be perfect.
6. Serve hot with the roasted lemons and clarified butter for dipping.

# Creole Bologna

1 Hour 5 Minutes

Why didn't I think of this before? How could I not have known just how fantastic a bologna chub would be when roasted high-and-fast on a Char-Broil Big Easy? Well, now I've gone and done it, and done it good! And to make sure it was even better than I could've dreamed, I first rubbed the chub down with a big of Creole mustard. The mustard gave it just a little kick, a little something extra that you taste as you bite through the lovely light crust into warm bologna goodness.

I sliced the cooked bologna thick and served it on warm buns topped with plenty of good ole yellow mustard, thick red onion slices, tomato, and lettuce. It's the best darned bologna sandwich you can have.

It's as good as time as any to point out (if it wasn't obvious) that my bologna scoring skills are essentially non-existent. You don't have to do it, but it does give the mustard (or whatever you are applying to the outside of the chub) a little something to hold on to. It's completely optional, and if you're as bad at it as I am, it's ok. Don't cut too deep, just 1/4″ – 1/2″ at the most.

# Ingredients

- 1 5-6 pound bologna chub, packaging removed
- Creole mustard, to taste (or substitute your favorite rub, mustard, sauce... you name it)

# Instructions

1. Fire up your Big Easy.
2. Score the bologna as desired.
3. Rub all sides of the chub with the mustard or whatever you are using.
4. Place chub in the Big Easy basket and lower into the cooker.
5. Cook for about an hour. Keep an eye on the chub after 40 minutes. Depending on conditions it might char quicker than 1 hour. The chub is already cooked, so you're just giving it some color, extra flavor and good looks.
6. Remove and let rest for 10 minutes before slicing as desired.

# Daddy's BBQ Chicken

4 Servings

5 Hours

I'm not one to rename other folk's recipes, so when I came across Daddy's BBQ chicken I couldn't call it something else even though it's not my daddy's BBQ chicken. If it was though, I'd say "Dad, that's amazingly great chicken!". Like any other poultry made on the Char-Broil Big Easy it's tender, juicy and of course, there's crispy crazy yummy skin. The marinade is the perfect combination of Worcestershire sauce and steak sauce with just a hint of citrus.

I would make Daddy's BBQ chicken on my Big Easy again. And again. People might look at it first and expect a fairly simple chicken but that's not what they'll get. Packed with flavor it's a nice change from your standard roasted chicken or chicken that has been covered in a traditional BBQ sauce.

# Ingredients

- 4 split bone-in chicken breasts, skin removed if desired
- 2 lemons, juiced
- 1/4 cup Worcestershire sauce
- 1/4 cup A-1 steak sauce
- 1/2 stick unsalted butter, melted
- Kosher salt and freshly ground black pepper

# Instructions

1. Place the chicken into a large resealable bag or container.
2. Whisk together the lemon juice, Worcestershire, steak sauce and butter.
3. Pour the marinade over the chicken.
4. Cover and refrigerate for 2-4 hours, turning the chicken every 30 minutes.
5. When ready to cook, fire up your Big Easy.
6. Remove the chicken from the marinade and shake off any excess.
7. Season the chicken liberally with salt and pepper and transfer to the Big Easy basket.
8. Cook until the chicken measures 165 F as measured in several places, generally 20 minutes per pound.
9. Let rest for 10 minutes before serving.

# Downtown Roasted Chicken

4 Servings

2 Hours

Any day that ends in the letter ‘y’ is a good day to roast up some chicken in my Char-Broil Big Easy. A few hours in a flavor-packed marinade, one hour on the cooker, and we sat down to enjoy some fantastic downtown roasted chicken breasts. The chicken is moist and tender with just a hint of spiciness and smokiness. I used bone-in chicken breasts, but any chicken cuts (or even a whole chicken) would work just fine.

I removed the skin because the marinade is going to keep it from getting crispy. Also, no skin means that the marinade soaks in deep, making sure each bite is full of flavor. The marinade would also be fantastic on steaks.

# Ingredients

**For the chicken**

- 4 split bone-in chicken breasts, skin removed

**For the rub**

- 5 chipotles along with 2 tablespoons of the adobo sauce they are packed in
- 5 cloves garlic, chopped
- 2 shallots, diced
- 2 limes, juiced
- 1/2 cup cilantro leaves
- 1/2 cup olive oil
- 2 tablespoons Kosher salt
- 1 tablespoon freshly ground black pepper

# Instructions

1. Place the chicken in large resealable bag or container.
2. Place all of the rub ingredients into a blender and process until smooth.
3. Pour marinade over chicken. Close the container and toss gently to coat.
4. Refrigerate for 1 hour.
5. Fire up your Big Easy.
6. Remove the chicken from the container and place into the Big Easy basket.
7. Place into cooker and cook until the chicken hits 165 F, about 1 hour.

# Easy Creole Chicken

4 Servings

5 Hours 20 Minutes

I make it a point to peruse the marinade section of my local grocery store on a regular basis. One of my favorite things to make is marinated roasted chicken breasts. Sliced and served on a bed of greens, I get a healthy dinner salad that is packed with flavor. And as always, cooking chicken on the Char-Broil Big Easy is of course, easy. I used Tony Chachere's chicken marinade, which is a combination of Italian dressing and Cajun seasonings. It has a light spicy flavor that doesn't overwhelm my salad. The chicken came out tender and moist, just like I wanted. Perfect.

When using any kind of marinade you need to make sure it doesn't have a high sugar content. The Big Easy cooks at a pretty high temperature. Sugary marinades may burn long before whatever you are cooking gets done so steer clear of them.

# Ingredients

- 4 bone-in split chicken breasts (or whatever cuts you prefer)
- Tony Chachere's Chicken Marinade

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Easy Large Turkey

1 Turkey

3 Hours 5 Minutes

I've roasted a ton of turkeys in my Char-Broil Big Easy. It's why I originally bought the oil-less fryer. I loved it so much the first time that I bought two more, keeping one at my parents for a fantastic holiday turkey. This time I set out to keep the process as absolutely simple as possible. No brines. No fancy rubs. Just a 16 pound turkey, a little oil, and some seasoning and 10 minutes per pound.

There's really nothing easier than cooking poultry on the Big Easy. It really is as easy as fire it up, put it in, walk away and come back later. Unless the weather conditions are really adverse, you can count on 10 minutes per pound for a turkey. I cooked a nice big 16 pound turkey in exactly 160 minutes in 30 degree weather with a very light breeze. I kept the lid off the Big Easy until the last 30 minutes to then add a little color.

I started with a pre-brined turkey. You can certainly get a natural, un-brined turkey and go thru that process, and I have. But for this cook it was about easy, and easy means getting a turkey that's already in a solution that brined the bird for me.

You can use the basket that comes with your Big Easy, but I admit it's a bit challenging getting a big bird in/out of it. If you're going to do any amount of cooking on the Big Easy (and you should) I recommend that you at least get the hinged basket like you see in the picture above. It really makes getting the turkey in or out very simple indeed.

# Ingredients

- 1 large turkey, up to 16 pounds (completely thawed if frozen)
- Vegetable oil
- Your favorite seasoning (salt and pepper are just fine too!) DO NOT use a seasoning mix that contains sugar as it might burn under high temperatures.

# Instructions

1. Fire up your Big Easy.
2. Remove the turkey from the packaging along with any turkey neck and giblets that might be there.
3. Rinse the turkey in cold water and dab dry with paper towels.
4. Very lightly coat the turkey (inside and out) with the oil. You only want enough to help the seasoning adhere and to help crisp the skin.
5. Season the turkey liberally inside and out.
6. Place the turkey into the Big Easy basket and lower into the cooker.
7. Cook for 10 minutes per pound. Check for doneness, 180˚F in the thighs and legs, and 170˚F in the breast. Always check in multiple locations.
8. Remove the basket from the Big Easy and let the turkey rest for 15 minutes before carving.

# Easy Turkey Roast

6-8 Servings

1 Hour 5 Minutes

Turkey roasts from Butterball are a really great way to cook up turkey in no time at all. They're pretty much no-fuss. Defrost, season, cook, eat. The roasts are already brined, so you don't have to mess with that either.

In keeping with the easy theme, I decided to cook a roast on my Char-Broil Big Easy. It was my first time (I usually cook full turkeys or bone-in turkey breasts), and I have to say, wow, that was easy! I literally just put a seasoned defrosted roast in the cooker and went away for 45 minutes. I came back to dinner. Well, ok, almost dinner. I made a batch of my delicious (and also easy) Cajun gravy, some stuffing, and green beans. Then I had dinner.

You don't have to worry about this turkey roast drying out on the Char-Broil Big Easy. Just like with all other things poultry, the Big Easy cooks the roast up evenly and without losing all those great juices.

I seasoned the roast with my Fire-Eater rub, which might not be for everyone, and is definitely not 'Thanksgivingy'. Substitute your favorite seasoning. Salt and pepper are great by themselves, so no need to use anything fancy. I also made another turkey roast a few days later that I first injected with Texas butter (any injectable butter-based sauce will do). It was really fantastic too!

# Ingredients

- 1 (3 pound) Butterball boneless turkey roast, thawed
- Your favorite rub (I used our Fire-Eater rub)

# Instructions

1. Fire up your Char-Broil Big Easy.
2. Remove the roast from the bag. Do not remove it from the twine netting.
3. Sprinkle your rub on all sides of the roast, rubbing it in as you go.
4. Place roast in the Big Easy basket and lower into the cooker.
5. After 45 minutes, begin checking the meat temperature every 5 minutes or so. Once it reaches 165 F remove the roast.
6. Let rest 15 minutes before slicing.

# Fiery Chicken Breasts

4 Servings

5 Hours 20 Minutes

Yes! Oh yes! How I do love my chicken with a little kick. I made some fiery chicken breasts on my Char-Broil Big Easy and they had that great spicy hit. Not too much, and not too little. Perfect. The meat was moist, tender and had the perfect flavor. All thanks to a quick marinade in Goya's Mojo Chipotle marinade!

Goya's Mojo Chipotle marinade has a great southwestern flavor with just a little spicy smokiness. If you're afraid of heat don't worry because it won't overwhelm you at all. It's just right.

# Ingredients

- 4 bone-in split chicken breasts (or whatever cuts you prefer)
- Goya Mojo Chipotle Marinade

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Fire-Eater Roasted Split Chicken Breasts

8 Servings

4 Hours

After enjoying (ok, devouring) a batch of fire-eater chicken wings the other day, I just had to find another use for Steven Raichlen's fantastic fire-eater rub. The rub has a tremendous kick and flavor thanks to celery seed and a few other things. So, I decided I'd fire up my Char-Broil Big Easy and roast some split chicken breasts. Chicken and turkey are the reason I bought my Big Easy – it's beyond easy, and always produces tender, juicy, flavorful meats.

I removed the skin from two family packs of bone-in split chicken breasts, gave them a little rub down, and two hours later put them into the Big. Total weight was around 10 pounds, so at 10 minutes/pound, the chicken was all done in about 2 hours. And boy did it smell and look fantastic.

You can serve these as-is and wow everyone. Or remove the meat and use it anywhere you need some kickin' chicken. I shredded some for tortilla soup, and cubed some more for an outstanding Fire-Eater Mac-and-Cheese.

# Ingredients

- 8 large bone-in split chicken breasts, skin
- 1 batch Fire-Eater poultry rub

# Instructions

1. Sprinkle rub mixture over chicken. Place in a resealable container and shake to coat.
2. Refrigerate for up to 2 hours.
3. Fire up your Char-Broil Big Easy.
4. Spray the basket with non-stick spray.
5. Place 4 chicken breasts in the bottom of the basket (I stood mine up on end to fit without over-crowding them).
6. Add the bunk bed basket (spray it with non-stick spray first) and add the remaining chicken breasts.
7. Cook until done, about 10 minutes/pound. Check for doneness in multiple places to be safe.
8. Let rest 10 minutes before serving/slicing.

# Firemen's Field Day Chicken

3-4 Servings

24 Hours 45 Minutes

This may well be some of the best chicken I've ever made on my Char-Broil Big Easy. And trust me, I've made my share of chicken. The flavor was fantastic. The meat was tender and juicy. And the skin was crispy. I used chicken legs, but any cuts of chicken will do, just remember that you'll likely need a Bunk Bed basket to fit them all into your cooker.

I was reminded a bit of the time I used Chiavetta's marinade on some chicken I cooked on the Big Easy. There's a slight hint of vinegar, but definitely not an overpowering one. I didn't have any poultry seasoning on hand (I'm not sure how that happened) so I ended up using Famous Dave's Roast Chicken rub.

# Ingredients

- 6 chicken legs (or 4 split chicken breasts or 8 bone-in chicken thighs, or a combination of pieces)
- 1 cup vegetable oil
- 2 cups apple cider vinegar
- 1 tablespoon kosher salt
- 1 tablespoon poultry seasoning
- 1 egg

# Instructions

1. Place chicken pieces in a large resealable bag or container.
2. Whisk together the remaining ingredients and add to the chicken.
3. Seal and toss gently to coat.
4. Refrigerate for up to 24 hours, turning often if the chicken isn't fully submerged in the marinade.
5. Fire up your Big Easy.
6. Remove chicken from the marinade and shake off any excess. Discard the marinade.
7. Place chicken into the Big Easy baskets and then into the cooker.
8. Cook 45 minutes or about 20 minutes per pound, until the chicken reaches 165 F as measured in several locations.
9. Remove, let cool slightly and devour!

# Garlic and Herb Marinaded Chicken

4 Servings

5 Hours 20 Minutes

Weber has a line of marinade mixes that you add juice to that are really, really good. And they're perfect for flavoring chicken before cooking it on the Char-Broil Big Easy. I picked up a package of each and used them to marinate my favorite, split chicken breasts. The garlic and herb marinade is mixed with lemon juice to produce wonderfully seasoned chicken. A hint of garlic, a hint of lemon, and a mix of earthy herbs.

Since the Big Easy cooks at a high temperature you do have to watch that your chicken doesn't char. One way to help prevent that is to not use marinades containing substances that might burn, like sugar or honey. The other is to rinse the chicken before cooking. Now, you're going to lose a bit of flavor doing that, but if like me you're going to remove the skin before eating, it really doesn't make that big of a difference.

# Ingredients

- 4 bone-in split chicken breasts (or whatever cuts you prefer)
- Weber Just Add Juice Garlic and Herb marinade combined with 1/2 cup lemon juice

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Garlic Lobster Tails

4 Servings

35 Minutes

This was my first time cooking lobster tails. Prior to this great moment in history I had no experience cutting the shells, cleaning them or even buying them. I wanted everything to be as easy to do as possible, so I opted to cook these little lovelies on my Char-Broil Big Easy. I could not have been happier with the results. Tender, buttery, garlicky lobster tails cooked absolutely spot-on perfect. And with just a slight kick of Cajun seasoning.

You could add whatever seasonings you want to the lobsters. I figured since this was my first experience with cooking lobster tails I would go simple. Cook time was about 20 minutes for the two tails I used. Make sure you select tails that are as close to the same size as possible so they cook in the same amount of time. If you use a bunk bed basket to cook on multiple levels at once, keep in mind that some levels may cook at a different rate than others. Always check the temperatures (you're aiming for 140-145 F) in all tails before removing them to serve. You definitely do not want to overcook them or they will become tough and you will be sad.

# Ingredients

- 4 (4-5 ounce) lobster tails (thawed, if frozen)
- 4 teaspoons garlic, minced
- 6 tablespoons unsalted butter, cut into cubes
- 1 lemon, juiced
- 1 lemon, quartered
- 1/2 teaspoon Cajun seasoning
- 1/2 teaspoon seafood seasoning

# Instructions

1. Fire up your Big Easy.
2. Using kitchen shears, cut the lobster tails down the back to the tail. Do not cut the tail, you want the end of the lobster to stay intact.
3. Gently pry the shells open just enough to get your fingers inside to separate the meat from the shell and remove any vein that may be present. Rinse with cold water and pat try.
4. Divide garlic and butter between the tails.
5. Drizzle with the lemon juice and sprinkle with the seasonings.
6. Transfer tails to the Big Easy basket and Bunk Bed basket. Add lemon wedges.
7. Lower into the Big Easy and cook for 15-20 minutes or until the lobsters reach 145 F. and the meat is opaque Do not overcook.
8. Serve with the lemon wedges.

# Garlic Parmesan Drumsticks

55 Minutes

These garlic Parmesan drumsticks on the Char-Broil Big Easy are proof that it really doesn't take many ingredients to make absolutely delicious chicken. A wonderful combination of cheese, butter, and garlic. I'm a huge fan of garlic, so I loaded it on like I like it: thick.

I used drumsticks because that's what I happened to have on hand (hey, they were on sale!) but any cuts will do. If you use split chicken breasts or even whole chickens make sure that you get the ingredients on all sides: top, sides, underneath, you name it.

The last step of cooking these garlic Parmesan drumsticks (right before devouring them) is to brush them with a mix of melted butter, garlic, Parmesan and parsley. I use a very long nylon brush for this so that I don't burn myself. I remove the basket from the Big Easy and place it on a large baking sheet pan. That way any butter that drips down doesn't get onto my patio. Although the nightly visitors (raccoons and possums) would thank me for that, it's a bit messy. The pan takes care of that for me.

# Ingredients

- 4 chicken drumsticks
- 1 teaspoon Kosher salt
- 1 teaspoon freshly ground black pepper
- 2 teaspoons granulated garlic
- 2 tablespoons unsalted butter melted
- 1 teaspoon fresh garlic minced
- 1 tablespoon freshly grated Parmesan
- 1 tablespoon fresh parsley minced

# Instructions

1. Fire up your Big Easy.
2. Spray the drumsticks with non-stick spray.
3. Combine the salt, pepper and granulated garlic and rub over all sides of the chicken pieces. I like my chicken pretty garlicky, so I used more of it than salt and pepper. Just make whatever ratio you want.
4. Transfer chicken to the Big Easy basket. Place into the Big Easy and cook until done. My legs took approximately 40 minutes to reach 165 F.
5. Combine the butter, fresh garlic, Parmesan and parsley. Lift up the Big Easy basket and, using a long brush, brush with the butter mixture. Return the basket to the Big Easy and cook another 5 or so minutes or until the chicken turns golden brown.
6. Remove and let rest 5 minutes before serving.

# Green Chile Rubbed Chicken

2 Hours

When I saw that AlbuKirky Seasonings was having a sale, I jumped on it. I knew that Kirk's Green Chile rub was going to be amazing on a chicken cooked in the Char-Broil Big Easy. Just that perfect hint of green chile peppers made each bite of this chicken perfect. You're not talking spicy here, just wonderful pepper flavor. No need to add anything else. I used a whole chicken but you can of course use pieces or halves or heck, just wings. This right here is why I have a Big Easy. Well, three actually.

Seriously, the skin on this green chile rubbed chicken was crazy good. You have to exercise serious restraint. I recommend having a friend on hand to keep you from eating the entire thing before it's even done resting.

# Ingredients

- Chicken (pieces or a whole chicken), rinsed, patted dry
- Olive oil
- AlbuKirky Seasoning's Green Chile Rub

# Instructions

1. Fire up your Big Easy.
2. Lightly coat the chicken in oil.
3. Sprinkle chicken with the rub.
4. Transfer the chicken to the Big Easy basket and cook until done, usually 20 minutes per pound.
5. Let rest 15 minutes before serving.

# Honey Brown Beer Can Chicken

1 Chicken

1 Hour 50 Minutes

It's impossible to get tired of roasted chicken cooked on the Char-Broil Big Easy. Sometimes I do like to mix it up a bit and make beer can chicken. It's just as easy as not-beer-can-chicken, and comes out packed with flavor and is so moist and tender…. yum! For my honey brown beer can chicken I used a great honey brown ale and a slightly herby seasoning that paired perfectly with the beer. The chicken smelled so great while it was cooking that I just sat next to the Big Easy, inhaling the wonderful aromas.

Yep, most food blogs take pictures of their beer can chickens from the front. The 'money shot' as it's called. Me, nope. I went for the flip side of my honey brown beer can chicken. Look at that great color. And yes, the skin is crispy. Even if you're trying to avoid fat, I double-dog dare you to not at least try a piece of the skin.

# Ingredients

- 1 whole chicken, 6-8 pounds
- 1 tablespoon olive oil
- 1 tablespoon dried tarragon, crumbled
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1/2 teaspoon chili powder
- Your favorite honey brown ale (I used Honey Brown Ale from Dundee Brewing)

# Instructions

1. Fire up your Big Easy.
2. Rinse the chicken and pat dry.
3. Lightly brush the chicken with oil.
4. Combine the remaining ingredients except for the beer. Reserve 1 teaspoon of the mixture. Sprinkle the remaining seasoning onto the chicken.
5. Add reserved spice mixture to the beer and insert into the chicken.
6. Place chicken into the basket and insert into the Big Easy.
7. Cook for 10 minutes per pound or until the chicken has hit 165 F as measured in several locations.
8. Let rest 10 minutes before removing the beer can and carving.

# Honey-Chipotle Glazed Ham

16 Servings

2 Hours 45 Minutes

I'm a big fan of cooking ham on the Char-Broil Big Easy. The ham gets a nice roasted flavor, a bit of a crispy outside, and a super-moist inside. This time I started with a 10 pound pressed ham, which I scored (a technique I need to practice) and then glazed as it cooked. No mess, no fuss, and mighty darned good in the end. The glaze has a bit of sweet and a definite kick to it. Chipotles not only add spiciness, they add a bit of smokiness, giving the ham an almost char-grilled flavor. Fantastic!

Some of the ham I sliced thick, to eat as ham steaks. Some I chopped for omelets. Most I sliced super-thin for fantastic sandwiches.

# Ingredients

- 1 (8-10 pound) cooked ham, bone-in or boneless
- 2 1/4 cups Ginger Ale (diet is fine)
- 1 cup packed brown sugar
- 3 tablespoons honey
- 4-1/2 teaspoons apple cider vinegar
- 4 chipotle peppers in adobo sauce, minced (I added more because we like spicy!)
- 2 garlic cloves, minced
- 1 1/2 teaspoons Dijon mustard
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon ground cumin

# Instructions

1. Fire up your Big Easy.
2. Combine the Ginger Ale, brown sugar, honey and vinegar in a saucepan over medium heat.
3. Stir. Bring to a simmer and let simmer until reduced by half.
4. Add remaining ingredients and stir. Cook for another 5 minutes.
5. Remove from heat.
6. Score the ham as desired.
7. Place into the Big Easy basket and place into the Big Easy. Total cook time will be 15 minutes per pound. 30 minutes before being done, start glazing the ham ever 5-10 minutes. You'll end up using about half of the glaze.
8. Remove ham and let rest 10 minutes before slicing or carving.
9. Return the unused glaze to the saucepan and warm slightly to use as a gravy for the ham.

# Hot Dogs

17 Minutes

I could've fired up my gas grill to cook a batch of hot dogs. Or lit some charcoal. That's when I had a 'duh' moment. The Big Easy! It cooks everything great, so why not use it! So that's what I did and wow, I have to say it cooks up hot dogs about as quick and as easy as you could possibly get. Just fire it up, load it up and wait. Read a book, watch some TV, play a game, because there's no turning, no worrying, no burning. Done in no time and roasted perfectly! Say hello to the new way to cook up hot dogs!

For something totally different, try marinating your hot dogs first.

Char-Broil makes two different kabob sets for the Big Easy. One sits on the bottom of the Big Easy with the kabobs extending upwards. The other rests on top of the cooking basket with the kabobs pointing downward. Either one will work just fine for cooking up a nice big batch of hot dogs.

# Ingredients

- Hot dogs (you can also substitute fresh, uncooked sausages but you'll have to increase the cook time)

# Instructions

1. Fire up your Big Easy.
2. Thread the hot dogs onto the Big Easy kabobs. If using the holder that points downward be sure you use the cotter pins or the dogs might slide down and off as they cook.
3. Lower the kabobs into the Big Easy and cook for 12 minutes or until done as desired.

# Huli Huli Chicken

4 Servings

13 Hours 30 Minutes

I was watching Diners, Drive-Ins and Dives when Guy Fieri made a stop at Mike's Huli Huli Chicken in Hawaii. Traditionally, Huli Huli chicken is marinaded, then roasted over a wood fire. It's turned twice and basted. Huli means 'turn', so hence the name!

It only took me a second to realize that I needed to make Huli Huli chicken on the Char-Broil Big Easy. Nothing cooks poultry as easily and as great as the Big Easy. Granted, I wasn't going to get wood fire flavor, but oh, did I ever get great chicken. Amazing chicken. Perhaps the best chicken I've ever made on my oil-less fryer. It's definitely in the Top 3! Hints of Asian flavors in a sauce that reminds you a bit of traditional American BBQ sauce.

The marinade for Huli Huli chicken on the Char-Broil Big Easy does contain sugar, so it will get a little dark when roasting on the cooker. That's ok. In fact, it's more than ok. The marinade is incredible. Beyond incredible.

I fully intend to use this same marinade and sauce on more than just chicken. It'll be great on smoked or grilled ribs or pulled pork.

# Ingredients

- 4 large bone-in, skin-on split chicken breasts or 8-10 smaller pieces, like thighs
- 1 cup brown sugar packed
- 3/4 cup ketchup
- 1/4 cup soy sauce
- 1/2 cup pineapple juice
- 1/3 cup sherry or chicken broth
- 2 1/2 teaspoons fresh ginger minced (or 1 teaspoon dried)
- 1 1/2 teaspoons garlic minced

# Instructions

1. Place the chicken into a large resealable container.
2. In a large bowl, whisk together the remaining ingredients. Add all except for 1/2 cup of the sauce to the chicken. Cover and toss to coat. Refrigerate the chicken and reserved sauce overnight.
3. Fire up your Big Easy. Remove the chicken from the marinade and shake off the excess.
4. Spray your Big Easy basket and the Bunk Bed basket with non-stick spray.
5. Add the chicken to the baskets and cook for 1 hour.
6. Baste the chicken with half of the reserved marinade and flip gently. I use very long tongs to carefully flip the chicken. You might find it easier (and safer) to do by first removing the basket from the Big Easy. Then either reach in from the sides to flip the chicken or remove the Bunk Bed basket with heat proof gloves and then flip the chicken.
7. Cook the chicken for 15 more minutes. At this point the chicken should be around 160 F. Brush with the remaining marinade and flip the chicken one more time.
8. Return the chicken to the Big Easy and continue cooking until the chicken reached 165 F as measured in several places.
9. Remove the chicken from the baskets and let rest 15 minutes before serving.

# Italian Meatballs

35 Minutes

I use my Big Easy a lot, for cooking everything from chicken wings to roasting peppers to these Italian meatballs. This Italian meatball recipe is our favorite. We make a big batch of 24 or so 2 ounce meatballs and cook them all at once. We used to cook them in the oven, but now with the Big Easy. I can cook a huge batch all at once in less than 30 minutes, without any cleanup other than putting the cook basket into the dishwasher. You can't get any easier than that!

The meatballs are done when they hit 165 F. If you've loaded up your Big Easy with a lot of meatballs at once, check a few meatballs for doneness before deciding that they are all done.

These meatballs are great on rolls with your favorite sauce, or over pasta.

# Ingredients

- 20 (2 ounce) Italian meatballs
- Non-stick spray

# Instructions

1. Fire up your Big Easy.
2. Spray the basket(s) with no-stick spray.
3. Add the meatballs, but do not crowd them. I was able to fit 28 meatballs on the Wingin'ator 3000 without any problem, and could've easily fit a few more. Without the Wingin'ator 3000 you'll be able to fit at least 10 meatballs at once (with the bunk basket).
4. Cook in the Big Easy for 25-30 minutes or until the internal temperature on several of the balls measures 165 F.

# Italian Ranch Chicken

4 Servings

12 Hours 45 Minutes

I made some fantastic flashback old school BBQ chicken on my Char-Broil Big Easy the other day. It put me in the mood for more BBQ chicken, so I up and made this fantastic Italian Ranch BBQ chicken. It's like my old school BBQ chicken kicked up big time. You still get that great BBQ sauce flavor, but as a bonus, you get ultra-tender juicy chicken that has marinated in Italian and Ranch dressings. My goodness, it was good!

The original recipe for Italian Ranch BBQ chicken called for marinating the chicken in the BBQ sauce and the dressings. Since I was using a BBQ sauce made with molasses I knew that if it spent a long time over high heat it would start to burn. So, I marinated the chicken overnight in the dressings and then placed it into the Big Easy until almost done. That's when I brushed the chicken with the BBQ sauce. And it was good.

# Ingredients

- 4 large split chicken breasts, skin removed
- 3/4 cup Italian dressing
- 3/4 cup Ranch dressing
- 3/4 cup BBQ sauce, divided

# Instructions

1. Place the chicken into resealable container or baggie.
2. Whisk together the Italian dressing, Ranch dressing, and 1/2 cup of the BBQ sauce.
3. Add the marinade to the container. Seal and shake gently to coat. Let marinate overnight.
4. Fire up your Char-Broil Big Easy.
5. Shake off any excess marinade and add the chicken to the Big Easy basket.
6. Cook until chicken is done or just shy of done, 10 minutes per pound.
7. Brush remaining BBQ sauce onto chicken and if desired, return to the Big Easy for 5 minutes to 'set' the sauce.

# Italian Sausage Baby Back Ribs

2 Servings

13 Hours 30 Minutes

A little bit ago I made baby back ribs on my Char-Broil The Big Easy for the first time. I was really impressed with how well they came out. Tender, juicy, and tasty. Just another reason that my Big Easy is one of my favorite “grills”.

I was looking for a different take on ribs, something other than the “usual” BBQ-flavor, when I came across a recipe for ribs with the flavor of Italian sausage (oh my!). I knew right then that I was going to make them on my Big Easy.

The resulting Italian “sausage” baby back ribs is fantastic. They taste just like Italian sausage, with a wonderful twist. Again, tender and juicy. And with the hint (not overpowering) of fennel and the other seasonings found in Italian sausage. The orange glaze is absolutely to die for. The brown sugar gives the ribs a bit of a crust, a crunchy exterior. The glaze is not overly sweet thanks to rice wine vinegar, orange juice and zest, and chile paste (yum! a nice kick!). These are some of the best ribs I’ve ever had or made, and I’ve made a lot of them, from on the grill, on the smoker, and now on the Big Easy.

# Ingredients

**For the brine**

- 2 racks baby back ribs, trimmed to fit the Big Easy (alternatively, if you have a particularly large rack, just halve it and the remaining ingredients). Remove the membrane from the backs of the ribs and trim any large chunks of fat.
- 32 ounces apple cider or apple juice
- 1 tablespoon minced garlic
- 1/3 cup kosher salt
- 1/2 cup loose packed brown sugar

**For the rub**

- 2 tablespoons fennel seeds, lightly ground
- 2 tablespoons freshly ground black pepper
- 2 tablespoons sugar
- 2 tablespoons garlic salt
- 2 tablespoons kosher salt
- 1 teaspoon cayenne pepper

**For the glaze**

- 2/3 cup brown sugar
- 2/3 cup orange juice (2 big oranges)
- 2/3 cup rice wine vinegar
- 2 tablespoons orange zest
- 1 tablespoon hot chili paste

# Instructions

1. Place the ribs into a resealable container. In a medium bowl, combine the brine ingredients. Pour over the ribs and seal. Refrigerate for 12 hours, turning the ribs occasionally.
2. Fire up your big easy
3. Attach ribs to the rib hooks. Attach ribs to the Big Easy and lower into the cooker. Cook 35 minutes.
4. Meanwhile, make the rub by combining all ingredients.
5. Rub ribs generously with the rub (being careful to not burn yourself on the rib hooks!). Wrap the ribs in foil, making sure that the rib hooks stick out enough to be used.
6. Return ribs to the Big Easy and cook another 45 minutes.
7. Meanwhile, make the glaze by combining all ingredients in a small saucepan. Bring to a boil and reduce to a simmer and simmer until reduced by half.
8. Remove ribs from the Big Easy and remove the foil. Brush ribs on all sides with the glaze and return to the cooker for 10 minutes. Add more glaze and cook another 5 minutes or until the desired color is achieved.
9. Let ribs rest 10 minutes before slicing.

# Jumbo Dogs

45 Minutes

I love cooking on my Char-Broil Big Easy. Like most people, I bought my Big Easy for cooking turkey at Thanksgiving. I quickly realized that I can cook just about anything in it. Even jumbo hot dogs! Yep! Jumbo hot dogs are crazy easy, and crazy good. The dogs get a great crispy crunchy casing that just pops in your mouth. The meat is tasty, moist and perfect!

Don't be shy with your Big Easy. Add some sweet onions and peppers along with the jumbo dogs and let them roast along with the dogs. Chop and add them to buns to make a great dog even better.

## Ingredients

- Jumbo all-beef hot dogs
- Your favorite hot dog marinade (I used Stubb's Sweet Black Pepper Anytime Sauce)

## Instructions

1. Place the dogs into a baggie or resealable container.
2. Add the marinade and let marinate for 30 minutes.
3. Fire up the Char-Broil Big Easy.
4. Place dogs onto kabobs and lower into the cooker.
5. Cook for 10-15 minutes or until the dogs are nice and toasty hot!

# KFC Roasted Chicken

1 Hour 30 Minutes

Wow, such great flavor in every bite! The seasoning on the chicken I roasted in the Big Easy was fantastic, nicely herby. It's a copycat of the roasted chicken Kentucky Fried Chicken used to have on the menu years ago. KFC dropped the idea, but now you can have that great taste at home. I believe KFC removed the skin from the chicken. I'll leave the decision to do that or not to you.

I admit, I'm often pretty heavy-handed with seasonings, especially when it comes to chicken. I find that chicken needs all the flavor help it can get. This KFC roasted chicken seasoning clone is so good I put on a little extra. It would also be fantastic on a turkey cooked in the Char-Broil Big Easy.

# Ingredients

**For the chicken**

- 4 bone-in split chicken breasts (or whatever cuts you prefer)

**For the spice mix**

- 1/2 teaspoon Kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon lemon pepper seasoning
- 1/4 teaspoon dried thyme, crumbled
- 1/4 teaspoon paprika

# Instructions

1. Fire up your Big Easy.
2. Rinse the chicken and pat dry.
3. Combine the spice mix ingredients.
4. Apply the seasoning and transfer the chicken to the Big Easy basket.
5. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
6. Remove the Big Easy basket and carefully brush the chicken with the sauce. Return the basket
7. Remove and let rest 10 minutes before serving.

# Kick'N Chicken Legs

45 Minutes

It just occurred to me the other day. I have never cooked chicken legs by themselves on my Char-Broil Big Easy. I've done plenty of whole chickens, and tons of wings and breasts, but never legs. What the heck was I thinking? I immediately set out to remedy that situation. These Kick'N chicken legs came out fantastic, just like all the other poultry I've ever cooked on the Big Easy. Super moist and tender, and thanks to Weber's Kick'N seasoning, nice and spicy!

You won't end up with crispy skin when you make these Kick'N chicken legs, but you will end up with delicious meat bite after bite. I'd say I used the right amount of the seasoning because I do prefer a little kick to my chicken, but not so much that I'm balled up on the floor crying. These legs were fantastic and spiced perfectly.

# Ingredients

- Chicken legs, rinsed, patted dry
- Vegetable oil
- Weber Kick'N Chicken seasoning

# Instructions

1. Fire up your Big Easy.
2. Lightly brush the chicken legs with oil and season, to taste, with the Kick'N chicken seasoning.
3. Transfer legs to the Big Easy.
4. Lower the basket into the Big Easy and cook for approximately 20 minutes per pound, or until the legs reach 165-175 F as measured in several spots.
5. Remove and let rest 10 minutes before serving.

# Lemon Pepper Marinated Chicken

4 Servings

5 Hours 20 Minutes

Weber has a line of marinade mixes that you add juice to that are really, really good. They're perfect for flavoring chicken like this lemon pepper marinaded chicken on the Char-Broil Big Easy. I picked up a package of each and used them to marinate my favorite, split chicken breasts. The Lemon Pepper marinade is mixed with lemon juice to produce wonderfully seasoned chicken. A little garlicky, a little herby and a little lemony, it's a nice light refreshing marinade.

Since it cooks at a high temperature you do have to watch that your lemon pepper marinaded chicken on the Char-Broil Big Easy doesn't char. One way to help prevent that is to not use marinades containing substances that might burn, like sugar or honey. The other is to rinse the chicken before cooking. Now, you're going to lose a bit of flavor doing that, but if like me you're going to remove the skin before eating, it really doesn't make that big of a difference.

# Ingredients

- 4 bone-in split chicken breasts (or whatever cuts you prefer)
- Weber Just Add Juice Lemon Pepper marinade combined with 1/2 cup lemon juice

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Maryland Pit Beef

8-10 Servings

3 Days

Not too long ago I made a Maryland-style pit beef on my smoker. It came out fantastic, but left me wanting to try the same idea again, but make it easier. And when I think easy, I think about my Char-Broil Big Easy. So off I went, and let me tell you, this Maryland pit beef is fantastic. The flavor is just insane. The meat is so tender and juicy, with just a bit of a nice crust. Perfect on a sandwich.

The Big Easy cooks high-and-fast, and you want this Maryland pit beef to come off rare, so keep an eye on it. I went about 5 degrees further than I wanted, but I was still absolutely thrilled with the results.

I made simple sandwiches from this beef after slicing it thin. Just a bit of Sriracha horseradish sauce and that's it. That's all it needed. The beef has such great flavor that I didn't want to hide it with onion or lettuce or tomato… or anything.

# Ingredients

**For the beef**

- 2 tablespoons seasoned salt
- 1 tablespoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1/2 teaspoon black pepper
- 3 pound top round beef roast

**For the sandwiches**

- Kaiser buns
- Your favorite horseradish sauce
- Sweet onion, sliced (if desired)

# Instructions

**For the beef**

1. Combine all of the spices.
2. Sprinkle all sides of the beef with 3-4 tablespoons of the rub. Don't be shy with it.
3. Wrap the beef tightly in foil and refrigerate for up to 3 days, turning every 12 hours. The longer, the more flavor.
4. Fire up your Big Easy.
5. Remove the roast from foil and place into the Big Easy basket. Lower into the cooker and cook until the center reaches 125 F for rare, about 45 minutes. It's easy to over-cook the beef, so start checking the temperature after 30 minutes.
6. Remove from the cooker and let rest 10 minutes before slicing thin.

**For the sandwiches**

1. Toast buns, if desired
2. Slather buns with the sauce.
3. Add plenty of onion then mound up the thinly-sliced beef. Enjoy!

# Mini Habanero Meatloaves

8 Servings

1 Hour

Since getting my Char-Broil Big Easy I have been going back and remaking some of my favorite dishes that I usually make on my smoker. The Big Easy cooks at a much higher temperature than you would normally run a smoker so you have to adjust the cooking times, of course, but the rest is pretty straightforward and worry-free.

These crazy-good mini habanero meatloaves cooked on the Char-Broil Big Easy cook in almost no time at all, which is a good thing because you'll want to get to eating them as soon as possible. There's no waiting 2-3 hours for them to cook on a smoker for these little beauties. Tender, juicy meat that packs a punch. They are not your grandma's meatloaves. Well, I guess they could be if your grandma likes the heat of habanero peppers.

The key to these great mini habanero meatloaves is the onion, celery and bell pepper mixture. You cannot rush making sure you get all the liquid out of the vegetables after they have been blended. Your efforts will be well rewarded with a fantastic tasting meatloaf that you'll want to make again and again.

# Ingredients

- 1 medium sweet onion, chopped
- 2 ribs celery, chopped
- 1 green bell pepper, chopped
- 1 pound ground beef
- 1 pound ground pork or breakfast sausage
- 1 large egg
- 1/2 tablespoon milk
- 1 cup plain bread crumbs
- 2 tablespoons Montreal steak seasoning
- 1 cup barbecue sauce
- 1/2 cup habanero salsa
- 1 tablespoon Worcestershire sauce

# Instructions

1. Fire up your Big Easy.
2. Place the onion, celery and green pepper into a blender. Pulse until chopped, but not quite pureed. Squeeze out any excess moisture. It is important to get as much moisture out as you can. I've found that the easiest way to do this is to place the vegetable mixture in a cheesecloth, wrap it up, then wring it link a wet towel. You'll be amazed at how much liquid will be released.
3. Place beef and pork into a large bowl. Add onion mixture.
4. Whisk egg with milk and add to beef mixture, along with the bread crumbs and steak seasoning.
5. In a separate bowl, combine the barbecue sauce, salsa, and Worcestershire sauce. Pour half of the sauce onto the meat mixture and combine all ingredients well. Reserve the remaining sauce.
6. Divide beef mixture into 4 pans. Spoon remaining sauce over top.
7. Place pans in the Big Easy basket and lower into the cooker. Cook for about 45 minutes or until the center of the loaves reaches 165 F.
8. Let meatloaf rest for 10 minutes then serve.

# Montreal Chicken

1 Hour 50 Minutes

Mmmmmm. Tasty, moist, tender chicken. Montreal seasoning combines many of my favorite things: garlic, coriander, black pepper, cayenne pepper, dill seed, and salt. Combine that with the fact that the Char-Broil Big Easy makes perfect chicken every single time and you've got a great dish. In fact, I cooked 6 chickens on one of my Big Easy's just the other day.

It's optional, but I went the beer can route with my Montreal chicken. It's not any harder to do on the Big Easy than 'regular' chicken. Just add a bit of seasoning to an open beer can, insert, and cook. That's it. The Big Easy cooks chicken just great without the beer can, believe me, but it does add a little coolness factor and flavor.

# Ingredients

- 1 whole chicken, 6-8 pounds
- Olive oil
- McCormick Grill Mates Montreal Chicken seasoning
- Optional: One can of beer

# Instructions

1. Fire up your Big Easy.
2. Rinse the chicken and pat dry.
3. Lightly brush the chicken with olive oil.
4. Generously sprinkle the chicken with the seasoning.
5. If opting to make beer can chicken open the can and drain (er... drink) about 1/4th of the beer. Add a heaping teaspoon of seasoning to the beer. Insert beer can into the bottom of the chicken.
6. Place chicken into the basket and insert into the Big Easy.
7. Cook for 15 minutes per pound or until the chicken has hit 165 F as measured in several locations.
8. Let rest 15 minutes before removing the beer can (if using) and carving.

# Nashville Hot Chicken

4 Servings

2 Hours

I'm a huge fan of Nashville Hot chicken. You can get it as hot (or not) as you want. Crispy fried chicken, spicy coating. What's not to love? I've made in the deep fryer, now I've taken on making it in the Char-Broil Big Easy. And I won. Nashville Hot chicken on the Big Easy is crazy good. Again, crispy skin. And again, spicy coating. Perfect!

I also have a great recipe for deep-frying Nashville hot chicken. It's a little more traditional than my Big Easy version, but both are super tasty! Since my Big Easy version doesn't require deep-frying you don't have oil from the fryer to use for the spicy coating. That's why you'll have to just make your own spicy coating using oil from your pantry. It's still fantastic, and hey, you don't have to mess with deep-frying the chicken!

You can use this same approach for making Nashville hot chicken wings, thighs, legs, and even boneless chicken breasts!

# Ingredients

**For the chicken**

- 4 split chicken breasts, skin on if desired
- Hot sauce, to taste
- Kosher salt and freshly ground black pepper
- Dill pickles and sliced white bread, for serving (optional)

**For the spicy coating**

- 1/2 cup hot frying oil
- 1-3 tablespoons cayenne pepper (I used 2 tablespoons and found the flavor to be perfect, and not too terribly hot)
- 1 tablespoon light brown sugar
- Kosher salt and freshly ground black pepper
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder

# Instructions

**For the chicken**

1. Rinse chicken and pat dry.
2. Brush the chicken on all sides with the hot sauce.
3. Season well and refrigerate for at least 1 hour before cooking.
4. Fire up your Big Easy.
5. Place the chicken into the basket and lower into the cooker.
6. Cook chicken until it reaches 165 F as measured in several locations, 10-15 minutes per pound.
7. Remove chicken and brush with the spicy coating. Use a little or a lot depending on how hot you want the chicken.
8. Serve with dill pickles and white bread.

**For the spicy coating**

1. Place all ingredients in a medium saucepan over medium heat.
2. Whisk until well combined.
3. Keep warm on low until ready to use. Stir before brushing onto the chicken.

# Nuclear Chicken

4 Servings

5 Hours 20 Minutes

I made a big ole batch of crazy-hot chicken wings the other day. I used Alliger's Nuclear Chicken wing sauce. Heck yeah they were spicy. But it got me to thinking… I love chicken cooked on my Char-Broil Big Easy. I bet that using the wing sauce as a marinade for chicken would turn out fantastic. And I was right. It did.

Nuclear chicken on the Char-Broil Big Easy is everything you imagine. As with any poultry cooked on the Big Easy, the chicken is juicy and tender. The wing sauce adds a fantastic kick to the chicken. I honestly didn't find it too hot at all. Now you get the heat, don't get me wrong. But I found it quite pleasant and best of all, it had great flavor. I see no point in adding spiciness if you don't still get great flavor. Alliger's Nuclear wing sauce does that and then some.

# Ingredients

- 4 bone-in split chicken breasts or whatever cuts you prefer
- House of Wings Nuclear Wing Sauce

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add wing sauce to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Old Bay Crab Legs

2 Servings

50 Minutes

I can eat a scary amount of crab legs. Fortunately, I don't have to tell you just how much a 'scary amount' is, but when the crab legs are as great as these Old Bay crab legs cooked on my Char-Broil Big Easy, I cannot control myself. From the moment they go into cooker the aroma hits you and your stomach will start growling. In just minutes you too can be enjoying nice big ole meaty crab legs covered in Old Bay seasoning. For dipping, I made a bit of clarified butter, which is also something I cannot control myself around. This was a bonus meal for sure!

You can make Old Bay snow crab legs too, if you wish, but you'll probably want to cut back on the heating time. It doesn't take long to re-heat the already-steamed thawed crab legs.

# Ingredients

**For the crab legs**

- 2 pounds steamed King crab legs, defrosted
- 2 tablespoons unsalted butter
- Old Bay seasoning

**For the clarified butter**

- 1/2 pound unsalted butter

# Instructions

**For the crab legs**

1. Fire up your Big Easy.
2. Break the crab legs at the joints, if necessary, so that they fit into the Big Easy basket.
3. Take a pair of kitchen scissors and make a cut along the full length of the bottoms of the legs.
4. Melt 1/4 cup of the butter in a small saucepan and add Old Bay to taste. Stir. Brush butter mixture over the legs. Don't be afraid to separate the cuts you made a bit to get some of the butter inside.
5. Place legs into the Big Easy basket and lower into the cooker.
6. Heat for 6-8 minutes. Heat less if using snow crab or smaller legs, more for bigger legs. Remember the legs are already cooked, you're just re-heating them.

**For the clarified butter**

1. Place the butter in a small saucepan over medium heat.
2. Once the butter has melted reduce the heat to the lowest setting possible and then increase to maintain a very slight boil. Heat for 45 minutes.
3. Scoop out the top clear portion of melted butter and run through a fine sieve. Discard the solids that remain at the bottom of the pan.
4. Serve hot.

# Old Colony Chicken

4 Servings

5 Hours 20 Minutes

I've said it hundreds of times. Chicken cooked on the Char-Broil Big Easy is a fantastic thing. It doesn't take much effort and no fancy ingredients are required. I like to peruse the marinades at the grocery store, grabbing whatever strikes my fancy. This time my fancy had me using Old Colony Sauce. Often used for steaks, it's also a fantastic marinade for chicken, adding a light Worcestershire-like flavor and tons of juiciness.

Old Colony sauce isn't loaded up with sugar or honey, which is important when you are cooking on the Big Easy. Since the Big Easy cooks at a high temperature, marinades or sauces containing sugar or honey will tend to burn. You have to save those for saucing at the very end of your cooking, once the meat is almost done, so you don't risk charred food.

As you can see, Old Colony sauce produced some mighty fine looking chicken (I used split chicken breasts), with great color and flavor throughout.

# Ingredients

- 4 bone-in split chicken breasts or whatever cuts you prefer
- Old Colony Gourmet Sauce to taste

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Old School BBQ Chicken

4 Servings

2 Hours

I've been wanting to make this old school BBQ chicken on my Char-Broil Big Easy for some time now. I flashed back to the mid-1970s, to my earliest memory of a cookout, and chicken. Chicken legs, then. Grilled and sauced with off-the-shelf Kraft BBQ sauce. That's it. Done. Well, this is my take on the classic I remember from 40 years ago. I used split chicken breasts because that's what we prefer, but any cut of chicken would work just fine. Just chicken and BBQ sauce. Summer.

I didn't do anything fancy to this old school BBQ chicken. A little oil, salt and pepper and that's it. No brine, no fru-fru spices. Just simple flavors.

# Ingredients

- Chicken (I used split chicken breasts, but any cuts or even a whole chicken will do)
- Vegetable oil
- Kosher salt and black pepper
- Store-bought BBQ sauce (I used Kraft Original)

# Instructions

1. Fire up your Big Easy.
2. Very lightly oil the chicken. Just a splash and rub it around the chicken.
3. Salt and pepper the chicken and place in the Big Easy basket.
4. Place the basket into the Big Easy and cook until done. For my split breasts cook time was about 30 minutes.
5. Brush the chicken with the BBQ sauce and return to the Big Easy for a few minutes to 'set' the sauce.
6. Remove and rest for 5 minutes before devouring.

# Original BBQ Chicken

4 Servings

5 Hours 20 Minutes

Weber has a line of marinade mixes that you add juice to that are really, really good. And they're perfect for flavoring chicken before cooking it on the Char-Broil Big Easy. I picked up a package of each and used them to marinate my favorite, split chicken breasts. The original BBQ marinade is mixed with apple juice to produce wonderfully seasoned chicken. A hint of hickory smoke and a hint of sweetness, you'll think you're enjoying sauced chicken, but instead all that flavor comes from the marinade alone.

Since the Big Easy cooks at a high temperature you do have to watch that your chicken doesn't char. One way to help prevent that is to not use marinades containing substances that might burn, like sugar or honey. The other is to rinse the chicken before cooking. Now, you're going to lose a bit of flavor doing that, but if like me you're going to remove the skin before eating, it really doesn't make that big of a difference.

# Ingredients

- 4 bone-in split chicken breasts (or whatever cuts you prefer)
- Weber Just Add Juice Original BBQ Marinade combined with 1/2 cup apple juice

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Peach BBQ Chicken

4 Servings

1 Hour 40 Minutes

Roasted chicken on the Char-Broil Big Easy is something I could make and eat all day long. I never get tired of it. I usually make split chicken breasts or whole chickens. This time I used a great off-the-shelf rub, Dizzy Pig's Raging River, and cooked the chicken until done. I then brushed on my fantastic homemade peach BBQ sauce. Wow, what great chicken!

You can make chicken using this same technique but substitute your own rub or seasoning and any sauce you want. Just make sure that you don't put the sauce on until the end (after the chicken is fully cooked) or it will burn. The Big Easy cooks at a high temperature. It won't take long for it to set the sauce.

# Ingredients

- Chicken pieces or a whole chicken (I used 4 split bone-in chicken breasts)
- Your favorite rub or seasoning (I used Dizzy Pig Raging River)
- My peach BBQ sauce, version 2.0

# Instructions

1. Fire up your Big Easy.
2. Rinse the chicken and pat dry. Apply the seasoning and transfer the chicken to the Big Easy basket.
3. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
4. Remove the Big Easy basket and carefully brush the chicken with the sauce. Return the basket to the Big Easy for another 5 minutes to set the sauce.
5. Remove and let rest 10 minutes before serving.

# Pizza

*20 Minutes*

I recently picked up a few stackable ovens for my Big. I knew I'd get a lot of use out of them, making everything from pizzas like these to bread to pies. I actually bought a single oven to try and then after great success I ordered two more. The ovens fit together so that you can have up to 3 at a time in the Big Easy. Each has a lid, but of course I removed the lid for the picture below… otherwise you'd just see a black lid!

I picked up some store-bought mini crusts (the insides of the ovens are about 9″ in diameter) and made some super-simple pizzas: homemade sauce, fried pepperoni (if you can fry pepperoni slices without sampling any, you are superhuman or from another world), mushrooms, and cheese. 10 or so minutes later we were enjoying a great little pizza hot off the Big Easy!

# Ingredients

- Pre-baked store-bought mini pizza crusts
- Pizza sauce
- Your favorite pizza toppings

# Instructions

1. Fire up your Big Easy.
2. Slather crusts with the sauce and add your desired toppings.
3. Place pizzas into the Big Easy ovens and stack them if using more than 1.
4. Cook for 10-15 minutes or until the cheese is melted (well, assuming you're using cheese) and has started to brown.

# Prime Rib

2-4 Servings

2 Hours 20 Minutes

This was my first time making prime rib on my Char-Broil Big Easy. It will definitely not be the last time. Preparation and cooking were, as always with the Big Easy, easy. And the end result was just crazy good. Tender, beefy and just flat out delicious. Incredible. This ended up being one of the best meals I've ever had.

I started with an almost-five pound rib roast. All I did was salt and pepper it. Nothing fru-fru. Just rubbed it on and into the Big Easy.

About 2 hours later the meat hit 125 F (and a bit higher in spots, so next time I'll keep a closer eye on it). The weather was chilly, mid 50s, with some pretty good winds. I had expected the cook time to be 15 minutes/pound, but it ended up closer to 20 minutes/pound.

After resting and slicing I served the prime rib with homemade au jus, Sriracha horseradish dipping sauce, cedar planked Cajun mashed potatoes, and grilled Cajun green beans.

Everything on the plate was fantastic. I highly recommend making prime rib in the Big Easy.

# Ingredients

- 5 pound rib roast, rinsed and patted dry
- 1 tablespoon kosher salt
- 1 tablespoon freshly ground black pepper

# Instructions

1. Fire up your Big Easy.
2. Combine the salt and pepper and rub over all sides of the rib roast.
3. Put the roast into a cooking basket and put into the Big Easy. Insert an cooking thermometer into the meatiest part of the roast.
4. Cook about 15 minutes/pound or until the meat reaches 125 F. Note: 125 F will give you a rare roast. If your guests prefer their meat done medium-well or well, slice and then finish on a grill instead of cooking the entire roast to a high temperature.
5. Once the desired doneness has been reached remove the roast to a baking pan and cover with foil and a kitchen towel. Let rest 20 minutes.
6. Slice and serve as desired.

# Pulled Pork

13 Hours

I'm a huge fan of pulled pork cooked on a smoker. Of course, the Char-Broil Big Easy Oil-Less Fryer is not a smoker, so I was a bit skeptical when I set out to make pulled pork on it. Well, color me un-skeptical now. Cooking a pork butt on the Big Easy was not only easy and quick (compared to a 10-12 hour cook time on my smoker), but the end product came out super moist and tender. The meat shreds very easily, perfect for BBQ sandwiches or my favorite, BBQ pulled pork baked potatoes.

I started with an 8 pound bone-in pork butt that I trimmed just slightly. I injected the butt with a mix of apple juice, Worcestershire sauce, salt and adobo sauce and let it get happy in the fridge overnight. Why adobo sauce? I was wanting a hint of smoky flavor to the meat, and adobo gives you that (you could substitute a few drops liquid smoke instead but I like the flavor of adobo better).

The next morning I patted the butt dry on the outside and then rubbed it with a simple spice mix that had smoked paprika added in for more smoky flavor. Onto the Big Easy for 4ish hours until the meat hit 195 F, mopping the last 15 degrees of cooking.

For a little extra smoky flavor, mix the meat with a smoky flavored BBQ sauce.

# Ingredients

**For the pulled pork**

- 1 8 pound bone-in pork butt, trimmed of any large pieces of fat
- Pork injection brine (see below)
- Pork rub (see below)
- Pork mopping sauce (see below)

**For the pork injection**

- 1 cup apple juice
- 1/2 cup water
- 1 tablespoon Worcestershire sauce
- 1 tablespoon kosher salt
- 1 tablespoon (or more) adobo sauce (from a can of chipotles)

**For the pork rub**

- 1 tablespoon garlic powder
- 1 tablespoon smoked paprika
- 1 teaspoon chili powder
- 1/4 teaspoon ground mustard
- 1 teaspoon freshly ground black pepper
- 1 teaspoon onion powder
- 1/2 teaspoon celery seed
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cumin
- 1 teaspoon kosher salt
- 1 teaspoon dried red pepper flake

**For the pork mopping sauce**

- 1 cup apple juice
- 1 cup water
- 1/4 cup apple cider vinegar

# Instructions

**For the pulled pork**

1. Inject pork with the injection brine every inch or so. Place into a re-sealable container or deep baking dish, cover and refrigerate overnight.
2. Remove pork from container and pat dry on the outside.
3. Rub pork on all sides with the pork rub.
4. Fire up your Big Easy.
5. Place the pork into the Big Easy basket and lower into the Big Easy.
6. Cook until the internal temperature reaches 180 F.
7. Brush or spray the pork with the mopping sauce every 20-30 minutes until the meat reaches 195 F.
8. Remove meat from the cooker, wrap in foil and let rest for 30 minutes.
9. Shred or chop meat as desired.

**For the pork injection**

1. Combine all ingredients in a small pan over medium heat. Stir until salt is dissolved.
2. Let cool before using.

**For the pork rub**

1. Combine all ingredients. Store in an air-tight container until ready to use.

**For the pork mopping sauce**

1. Combine all ingredients.

# Ragin' Cajun Beer Can Chicken

4 Servings

1 Hour 45 Minutes

I could not be more delighted with this Ragin' Cajun Beer can chicken that I made on my Char-Broil Big Easy. I've made tons (literally) of chicken on my Big Easy – it's the best poultry cooker around, but for some reason I neglected to try beer can chicken on it. Well, let me tell you, this is flat-out great. Crazy moist. Even moister than the Big Easy usually does, which is pretty darned moist. And flavor? Incredible. Just incredible. And crunchy skin. A big bonus!

I picked up a Char-Broil folding chicken roaster to help make this Ragin' Cajun beer can chicken and am I ever glad I did. It made making beer can chicken an absolute breeze. You simple insert a standard 12 ounce beer can (along with any flavorings you want) into the center of the holder then fold up the 'arms'. The can is locked into place, which is a great thing if you've ever made beer can chicken before. The cans can be flimsy and crush or spill. This holder solves that problem and then some. The chicken then slides down over the holder and beer can. Easy. Very easy.

I used a turkey basket (which has a door for easy access), but the basket that comes with your Big Easy works just fine too. You can see the can sticking out of the bottom of the chicken in the picture above.

# Ingredients

- 4 pound whole chicken, trimmed of any hanging skin and fat, giblets etc removed
- 2 (12 ounce) cans beer (regular ole great American beer. No funky shaped cans!)
- 1 teaspoon liquid smoke
- Vegetable oil
- 1 1/2 tablespoons Old Bay seasoning
- 1 1/2 tablespoons Cajun seasoning

# Instructions

1. Rinse the chicken in cold water. Transfer to a resealable bag or container.
2. Whisk together 1 can of beer and the liquid smoke. Add to the container of chicken. Seal and refrigerate for 45 minutes, turning every 15 minutes to marinade the chicken.
3. Fire up your Big Easy. Remove the chicken from the marinade and pat dry.
4. Rub the chicken down with a bit of oil, getting in every nook and cranny.
5. Combine the Old Bay and Cajun seasonings. Rub half of the seasonings all over the outside and inside of the chicken.
6. Open the remaining beer and take a few good swigs. Then add the remaining rub to the beer can. Put your finger over the opening and shake a bit to combine.
7. Place the beer can in the holder, if using. Latch it in.
8. Carefully slide the chicken over the beer can. Transfer the chicken to a Char-Broil Big Easy basket and lower into the cooker.
9. Cook until the chicken is done, reading 175 F in multiple places using an instant-read thermometer. Let rest 15 minutes before carving.

# Raging River Chicken

1 Hour 50 Minutes

I've been using seasonings from Dizzy Pig for years. Everything they make is packed with flavor and is of the highest quality. Dizzy Pig has a wide variety of spice mixes available, like this Raging River seasoning that is absolutely perfect on a chicken roasted in the Char-Broil Big Easy. I made a beer-can version, but you can skip that step and just season the chicken and cook it as-is in the Big Easy. Either way, you get a great maple-infused herby flavor with just a slight spicy kick that is out-of-this-world great.

Usually you see pictures of chickens from the front. I decided to go for the shot from the back. Different, huh? Gotta stir things up sometimes, you know? No matter what side I take the picture from, though, this Raging River chicken came out tasting (and looking!) fantastic! The skin is crispy and, well, addicting. Very addicting. Dangerously addicting.

# Ingredients

- 1 whole chicken, 6-8 pounds
- Olive oil
- Dizzy Pig Raging River Seasoning
- Optional: One can of beer

# Instructions

1. Fire up your Big Easy.
2. Rinse the chicken and pat dry.
3. Lightly brush the chicken with olive oil.
4. Generously sprinkle the chicken with the seasoning.
5. If opting to make beer can chicken open the can and drain (er... drink) about 1/4th of the beer. Add a heaping teaspoon of seasoning to the beer. Insert beer can into the bottom of the chicken.
6. Place chicken into the basket and insert into the Big Easy.
7. Cook for 15 minutes per pound or until the chicken has hit 165 F as measured in several locations.
8. Let rest 15 minutes before removing the beer can (if using) and carving.

# Rib Rack Chicken

4 Servings

5 Hours 20 Minutes

One of my favorite things to make on my Char-Broil Big Easy is split chicken breasts. I buy the chicken on sale, and stock up big. A few bottles of store-bought marinade, a little time, and I've got great tasting, tender, moist chicken. I usually cut the meat from the bone and save it for topping salads. Perfect.

This time I grabbed Rib Rack's Chicken marinade. They claim it's the "perfect blend of onions, garlic, apples, citrus and spices" and by golly, they're right. The marinade made for delicious chicken.

I let the chicken marinate for about 4 hours. I tend to not marinate as long when the marinade contains citrus. Four hours turned out to be the perfect amount of time.

The Rib Rack chicken marinade does contain sugar, so you'll want to keep an eye on your chicken as it cooks in the Big Easy. High temperatures and sugar don't usually go well together. You can end up with a pretty good crisp on your chicken, though mine just started to get dark right as the chicken was done. Perfect.

# Ingredients

- 4 bone-in split chicken breasts (or whatever cuts you prefer)
- The Rib Rack chicken marinade, to taste

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Roasted Chicken

4 Servings

1 Hour 5 Minutes

Garlic, dill and rosemary give this chicken a nice savory flavor. This is my go-to recipe for roasting chicken. I do not brine the birds or marinate them. I slather them (you can easily fit two decent-sized chickens into the Big Easy) with the mixture below and put them into the cooker.

The skin comes up super crispy and the entire bird is moist and tender and flavorful.

# Ingredients

**For the chicken**

- 1 whole chicken, 5 pounds or so
- 4 cloves garlic, minced
- 1 tablespoon dried dill
- 1/2 tablespoon dried rosemary
- 1/4 cup sour cream
- 2 tablespoons olive oil
- 1 tablespoon kosher salt
- 1/2 teaspoon freshly ground black pepper

**For gravy**

- 1 small can chicken broth (about 2 cups)
- 2 tablespoons all purpose flour

# Instructions

1. Rinse the bird and pat dry.
2. Mix remaining ingredients. Note: You may want to add more dill or rosemary. Taste the mixture and add more as you need.
3. Slather mixture all over and inside the bird. You can refrigerate for up to 12 hours before cooking. I've found that marinating isn't necessary.
4. Place into a heated Big Easy (or onto a grill) and cook until meat in the thighs hits 185 F and the breasts hit 160 F.
5. Let rest 30 minutes before carving (if you can resist it that long!).

**For gravy**

1. To make gravy from the drippings, add the drippings to the broth in a small pan and bring to a boil. Reduce to a simmer. Slowly whisk in the flour and stir until thickened.

# Roasted Turkey

2-10 Servings

2 Hours 10 Minutes

I originally bought my Big Easy just for turkey, but now use it for whole chickens and wings… regularly. It cooks all things perfectly, like this roasted turkey.

To make a turkey I inject it with a simple injection sauce (see below). Then I mix a few tablespoons of Todd's Original Dirt with a little olive oil and rub the bird down good. I fire up the cooker and lower the turkey inside. Exactly two hours (10 minutes/pound) later, the turkey is done perfectly and has a great crispy skin! You don't have to check on it, adjust the temperature, baste it, turn it, talk to it, hover over it…. nothing! And the meat is soooo tasty and soooo tender and juicy!

This is definitely the way I'm doing all future turkeys! Did I mention the easy cleanup? And the fact that it frees up your oven for making sides? You can fit up to a 16 pound turkey in this cooker. If you have a really big get-together, you'll want to buy 2 of them! Actually I already own three. I keep one at my parents for the times we spend the holidays with them and I keep two here at home for those times when I need to cook more than just a single turkey at a time.

# Ingredients

**For the injection sauce**

- 1/4 cup butter, melted
- 1 cup chicken broth, warmed
- 2 tablespoons fresh lemon juice
- 1 teaspoon garlic powder
- Kosher salt and freshly ground black pepper, to taste

**For the rub**

- 2 tablespoons Todd's Dirt (any Italian-like seasoning will work)
- 1 tablespoon vegetable oil

**For the turkey**

- 1 10-16 pound turkey, rinsed, patted dry
- Injection sauce, above
- Rub, above

# Instructions

1. Start up the Big Easy.
2. Spray the turkey basket with non-stick spray.
3. Mix the injection ingredients and inject the bird very 1/2"-1".
4. Mix the rub ingredients. Rub mixture all over the outside and inside of the bird.
5. Place turkey into cooking basket and place in cooker.
6. Cook 10 minutes/pound. Check temperature in thighs and breasts to make sure the turkey is done.
7. Let rest 10 minutes before carving.

# Root Beer Can Chicken

1 Hours 50 Minutes

The Char-Broil Big Easy does a phenomenal job cooking poultry. You don't even have to get all fancy with it, but sometimes I like to do a little extra and make a beer (or soda) can version of my favorite whole roasted chickens. This root beer can chicken came out fantastic. I used a slightly spicy but simple rub, and a good canned root beer. Moist and tender meat with great flavor. I couldn't have been happier.

The flavor from the root beer is subtle, but there. Use a quality root beer. If you can't find one in a can, just empty (er… drink) a can of soda or beer and add the good root beer in.

There's nothing complicated about cooking a whole chicken on the Big Easy. You can pretty much count on it taking 15 minutes per pound unless it's really windy out. Of course you'll still want to poke it with an instant-read thermometer to make sure it gets about 165 F, but I've cooked probably 50 chickens on my Big Easy and counting on 15 minutes per pound has never failed me.

# Ingredients

- 1 whole chicken, 6-8 pounds
- Olive oil
- 1 tablespoon garlic powder
- 3/4 tablespoon kosher salt
- 1/2 tablespoon freshly ground black pepper
- 2 teaspoons smoked paprika
- 2 teaspoons onion powder
- 1 teaspoon dried thyme
- 1/2 teaspoon cayenne pepper
- Your favorite canned root beer

# Instructions

1. Fire up your Big Easy.
2. Rinse the chicken and pat dry.
3. Lightly brush the chicken with oil.
4. Combine the remaining ingredients except for the root beer. Reserve 1 teaspoon of the mixture. Sprinkle the remaining seasoning onto the chicken.
5. Add reserved spice mixture to the root beer and insert into the chicken.
6. Place chicken into the basket and insert into the Big Easy.
7. Cook for 15 minutes per pound or until the chicken has hit 165 F as measured in several locations.
8. Let rest 15 minutes before removing the soda can and carving.

# Rotisserie-Style Chicken

1 Hour 45 Minutes

I've been hankerin' for that rotisserie chicken flavor, but without having to get a rotisserie accessory for my grill. The solution? Rotisserie-style chicken done up right on the Char-Broil Big Easy. As with all chicken done on the Big Easy, the end result is moist, tender and packed with flavor. And yes, it has the best crispy skin ever!

The rotisserie-style rub contains brown sugar, which means it can get a little dark when exposed to high heat, like you get in a Char-Broil Big Easy. I thought it came out great, but the legs and wings do get a little char on them (it was a mighty tasty char, I must add). You can leave out the brown sugar, but you won't quite get that lovely dark rotisserie color you find on the chickens you see in the store.

# Ingredients

- 1 whole chicken, rinsed, patted dry (I used a 6 pound chicken)

**For the rub** (Note: This makes a big batch, plenty for a whole lot of chickens. Keep in an air-tight container. Feel free to scale the recipe if needed.)

- 3/4 cup Kosher salt
- 1/4 cup paprika
- 1/4 cup onion powder
- 1/4 cup garlic powder
- 1/4 cup Italian seasoning
- 1/4 cup brown sugar (Note: The sugar will caramelize and make your chicken darker in color and may char on thinner parts of the chicken, such as the wings. Omit the sugar if you are concerned about the chicken being too dark. You can always add it in for applications where you're not cooking under such high heat as you are within a Big Easy.)
- 2 tablespoons dried thyme
- 2 tablespoons dry mustard
- 2 tablespoons cayenne pepper
- 2 tablespoons freshly ground black pepper

# Instructions

1. Fire up your Big Easy.
2. Spray the Big Easy basket with non-stick spray.
3. Combine the rub ingredients and sprinkle over the chicken. Get all sides, everywhere. Rub it in good. Don't be too shy with it. Note: The sugar in the rub will char in high heat. Omit it if you want a golden skin, leave it in if you don't mind darker skin.
4. Lower the chicken into the Big Easy and cook until done, usually 15-20 minutes per pound.
5. Remove the chicken and let it rest for 15 minutes before slicing. The skin will be incredibly delicious!

# Sausage Sandwiches

3 Servings

25 Minutes

I'm always excited to try something new in my Big Easy. Besides roasting some red potatoes (hiding in the background in the first picture below), I decided to use the kabobs to make some super-easy (and tasty) sausage sandwiches. I grabbed some fresh Italian sausages, a few bell peppers and a sweet onion, skewered them and lowered them into my Big Easy. About twenty minutes later everything was done.

I chopped up the peppers and onion and mixed them with a bit of Zatarain's Creole mustard and some Zatarain's Hearty Spicy Brown mustard. The combination of the two mustards (I call it Spicy Breole mustard….) is fantastic. A serious kick with serious mustard flavor. Served on a toasted hoagie roll. Oh, and I also made these same sandwiches using smoked sausage (as shown below). Perfect!

# Ingredients

- 3 fresh Italian sausages (or your favorite sausage)
- 1 green bell pepper, cut into wide strips
- 1 red bell pepper, cut into wide strips
- 1 medium sweet onion, quartered
- 1 tablespoon Zatarain's Creole mustard
- 1 tablespoon Zatarain's Hearty Spicy Brown mustard
- 3 Hoagie rolls (toasted if desired)

# Instructions

1. Fire up your Big Easy.
2. Thread the sausages, pepper strips, and onion onto the kabobs.
3. Lower into the Big Easy and cook for about 20 minutes or until the sausage reaches 150-155 F internal temperature and the peppers and onion have started to soften and char.
4. Remove from the Big Easy.
5. Chop the peppers and onion and place in a large bowl. Stir in the mustards.
6. Serve sausages on rolls topped with plenty of the veggie-mustard mix.

# Savory Turkey

10 Servings

2 Hours 45 Minutes

I think that like most people, I purchased my Char-Broil Big Easy for making Thanksgiving turkey. And I've sure made my share of fantastic turkeys using it, too. From spicy to savory, the Big Easy does turkey amazing, each and every time. This recipe produces a tremendous bird, filled with the flavors of Thanksgiving. It looks fantastic, tastes delicious, and is so moist and tender. All that and so very easy to make, you can't beat the Big Easy time and time again.

When injecting the turkey it's important to be consistent. You don't want to bite into huge pockets of injection in one bite, only to get nothing in the next. Don't rush the process. Take your time and get the injection in everywhere, from just under the skin, to deep inside the breast meat.

I use a heavy duty injector that has larger holes for injecting liquids that have big chunks of ingredients. Even so, it can be challenging and sometimes clogs. I recommend grinding your spice ingredients first so they are fine enough to easily flow through the injector.

# Ingredients

**For the turkey**

- 9 pound bone-in turkey breast
- olive oil

**For the injection**

- 1/4 cup olive oil
- 1/4 cup water
- 3 tablespoons Worcestershire sauce
- 1/2 seasoning from below

**For the seasoning**

- 2 tablespoons kosher salt
- 4 teaspoons garlic powder
- 4 teaspoons onion powder
- 2 teaspoons ground bay leaf
- 2 teaspoons ground thyme
- 2 teaspoons ground sage
- 2 teaspoons finely ground black pepper

# Instructions

**For the seasoning**

1. Combine all ingredients. If your injector does not have large holes you will want to grind the mixture first, using either a mortar and pestle or spice grinder. Half of the mixture will be used for the injection, while the remaining seasoning will be using as a rub for the outside of the turkey.

**For the injection**

1. Combine all ingredients with half of the seasoning mix. Whisk well to dissolve the salt.

**For the turkey**

1. Inject the injection mixture evenly into the turkey. Get it everywhere.
2. Lightly rub the outside of the turkey with oil. Sprinkle with the remaining seasoning.
3. Fire up your Big Easy. Add the turkey to the Big Easy basket and lower into the cooker.
4. Cook for approximately 20 minutes per pound. Let the turkey reach 165 F for white meat, 175 F for dark meat. Remove from the cooker and let rest 15-20 minutes before slicing.

Notes

This recipe is for a 9-pound bone-in turkey breast. Larger breasts or whole turkeys may require that you double the amount of seasoning and injection ingredients. The cook time will also be longer. You can usually plan on 20 minutes per pound with the Big Easy.

You will need a good injector for this recipe. One with larger holes, preferably.

# Shake'N Bake Pork Chops

4 Servings

30 Minutes

Oh how I do love Shake 'N Bake pork chops. And as much as they are great made in the oven, I was completely blown away by how fantastic they were cooked in my Char-Broil Big Easy. Crazy tasty, the chops were unbelievably moist and tender. Every bite was so good, I hated coming to the end. Well, except that I saved the bone for last. You can't have a Shake 'N Bake chop and not gnaw on the bone. It's almost a law. You could use boneless chops, but bone-in have much more flavor.

I used 3/4" bone-in chops, which took just over 20 minutes to cook to 160 F. I cooked the chops in Bunk Bed baskets lined with foil for easy clean up. Depending on the size of your chops, you might be able to cook two at a time per basket, but don't crowd them or they won't cook completely or consistently. If you use multiple bunk bed baskets so you can cook multiple chops at once keep in mind that each level might cook at a different rate. Try to use same-thickness chops on each level so they all finish at the same time.

You can use any flavor Shake 'N Bake you like. Read the package instructions to decide how much you'll need for the chops you have.

# Ingredients

- Pork chops, rinsed, patted dry
- Shake 'N Bake mix

# Instructions

1. Fire up your Big Easy.
2. Working one at a time, place a pork chop into a resealable bag containing the Shake 'N Bake mix. Seal and shake until coated. Alternatively, pour the Shake 'N Bake out onto a plate and press the chop into the mixture, flipping and pressing the other side to also coat it.
3. Line the Big Easy basket and any bunk bed baskets with foil. I sprayed mine with non-stick spray but I don't think it's absolutely necessary.
4. Lower basket into the Big Easy.
5. Cook for 20 minutes then check the temperature in multiple places. The minimum safe temperature is 145 F, but I personally aim for 160 F as measured in several places.
6. Remove from the Big Easy and rest 5 minutes before serving.

# Smoked Sausage

6 Servings

1 Hour 40 Minutes

I'm always looking for something new to make on my Char-Broil Big Easy oil-less fryer. This time I roasted a few kielbasa sausages and made a fantastic sauerkraut dinner. I could've made this dish with fresh sausages, but I had a 3-pound pack of pre-cooked sausages on hand, so that's what I used. You can use fresh too.

So, like I said, it's easy… Just skewer the sausages…

Into a fired-up Big Easy for about 20 minutes… The sausages came out moist and very flavorful…

Meanwhile I cooked up some kraut with onion and carrots. For the final dish I added a bit of our favorite mustards from Zatarain's.

You could just as easily leave out the carrots and just serve these sausages on buns topped with kraut and mustard. Yum!

# Ingredients

**For the smoked sausage**

- 3 pounds cooked sausage (I used skinless Kielbasa. You can substitute fresh sausage, cooking the sausage until they reach 165 F)

**For the sauerkraut**

- 3 quarts fresh sauerkraut, rinsed and drained
- 1 small sweet onion, chopped
- 2 medium carrots, sliced
- Caraway seed, to taste (optional)
- Mustards for serving

# Instructions

**For the smoked sausage**

1. Fire up your Big Easy.
2. Place sausages on the Big Easy kabob holder.
3. Lower sausages into cooker and cook until desired color is achieved, 20-30 minutes.
4. Let cool slightly then cut as desired and use in the sauerkraut recipe below.

**For the sauerkraut**

1. Place kraut, onion carrots, and caraway seed in a large pan over medium heat. Cover and let simmer while the sausages cook.
2. Add cooked sausages and continue to simmer for a total of 1 1/2 hours.
3. Remove and serve with mustard for dipping if desired.

# Snow Crab Legs

11 Minutes

Oh, how I dream back to the day that I cooked Alaskan King Crab legs on my Char-Broil Big Easy. Wow, that was great eatin'. I don't ever need an excuse to chow down on some crab legs, so as I was wandering through the grocery store the other day and came upon a big ole package of Canadian wild-caught snow crab legs, I grabbed them.

The beauty of cooking crab legs on the Char-Broil Big Easy besides the fact that they taste fantastic is that they cook (well, warm up… they are already cooked) in absolutely no time at all, with no fuss at all. In no time you are devouring crab meat. Oh, and grab a bib if you're as messy as I am when you eat crab legs.

You can fit a few pounds of crab legs into the Big Easy. As long as you don't cram them in the basket really tightly they'll cook up just fine. I like to add a few lemon slices for squeezing over the cooked legs, and I make a little clarified butter for dipping.

## Ingredients

- Snow crab legs and claws, cooked (if frozen, thaw overnight in the fridge first)
- Olive oil
- Lemons, some juiced, some halved
- Clarified butter, for serving, if desired

## Instructions

1. Fire up your Big Easy.
2. Squeeze a little lemon juice into some olive oil and brush the legs and claws.
3. Place legs and claws in the Big Easy basket along with the remaining lemons (halved first).
4. Place basket in the Big Easy and cook for 6 minutes. Larger legs or more legs might take longer. I pulled a small leg out after 6 minutes for a quick test and found it to be perfect.
5. Serve hot with the roasted lemons and clarified butter for dipping.

# Southern Honey Glazed Ham

2 Hours 10 Minutes

Yeah baby! Back up the truck to some fantastic ham flavor! This southern honey glazed ham, cooked up crazy good on my Char-Broil Big Easy, was the epitome of easy to make. Using the new Better Basket I was able to fit a 10 pound ham into my Big Easy with plenty of room to spare. The glaze adds a wonderful sweetness and elevates this ham way beyond just a plain ole pre-cooked spiral ham. Tender and moist with a nice little light crunch around the edges, this is my kind of yummy!

I just glazed the ham, wrapped it in foil, and let it 'get happy' on the Big Easy for 10 minutes per pound. The Better Basket made getting the ham in and out a breeze. You can certainly use the standard basket that comes with the Big Easy but you might have to use a little more elbow grease getting it in and out of the basket. Also be careful that you don't get a ham that is bigger than your basket!

I've also included the recipe for my favorite ham gravy. It has a nice pineapple flavor that compliments the ham perfectly. Just drizzle a bit over the sliced ham before serving.

# Ingredients

- 8-10 pound bone-in, spiral sliced cooked ham

**For the glaze**

- 1/2 cup honey
- 1/2 cup brown sugar
- 1/2 cup sweet tea
- 1 tablespoon your favorite BBQ rub
- 1 tablespoon coarse grain mustard
- 1 tablespoon bourbon (optional)
- 1 tablespoon corn starch
- 1 tablespoon cold water

**For the pineapple gravy**

- 1/3 cup brown sugar
- 2 tablespoons corn starch
- 1 cup pineapple juice
- 1 cup water
- 1 tablespoon unsalted butter
- 2 teaspoons apple cider vinegar
- Pinch kosher salt

# Instructions

1. Fire up your Big Easy.
2. Remove the ham from the packaging and place on a large piece of foil. Place it so like you would in the Big Easy basket. Larger hams will have to be stood on edge.
3. Combine the honey, brown sugar, tea, rub, mustard and bourbon (if using) in a small saucepan over medium heat. Bring to a slow boil and let simmer for 10 minutes or until reduced by a third.
4. In a small glass combine the corn starch and water. Slowly whisk the mixture into the glaze. Continue whisking until thick.
5. Brush half of the glaze over the ham. Seal tightly in the foil, leaving the seam at the top for easy access later. Transfer to the Big Easy and cook (heat) for approximately 10 minutes per pound or until the ham reaches 145 F as tested in several places.
6. Remove the basket from the Big Easy and carefully remove the foil. It's ok if you don't remove the foil under the ham, just remove it from the top and sides. The Better Basket makes this very easy to do. With the regular basket you'll need to be very careful not to burn yourself on the basket, or remove the ham first to un-foil it.
7. Brush the ham with the remaining glaze and return to the Big Easy, un-foiled, for 10-15 minutes more to set the glaze.
8. Remove the basket from the Big Easy. Carefully remove the ham to a cutting board and cover with foil. Let rest at least 15 minutes before slicing.

**For the pineapple gravy**

1. Whisk together the brown sugar and cornstarch in a large bowl.
2. Whisk in the pineapple juice and water.
3. Add to a medium saucepan. Bring to a slow boil over medium heat, stirring constantly until thick.
4. Remove from heat and stir in the butter, apple cider and a pinch of salt until the butter has melted.

# Southwest Chicken

4 Servings

5 hours

I sure do love making chicken on my Char-Broil Big Easy. It doesn't get any easier or tastier. Any time I need chicken for a dish, or I just want to enjoy a nice piece of chicken, I fire up my Big Easy. I don't normally brine my chicken, but this time I did. The end result is very flavorful and moist. And though this is a southwest-inspired chicken recipe, it's not overly spicy at all. It has just a hint of citrus and a slight kick. I'd call it just right.

The brining process can mean you won't get super-crispy skin like you normally do with the Big Easy. That's ok, because this southwest chicken more than makes up for it with tremendous flavor and tenderness. You could remove the skin first, but I prefer to keep it on to help keep the chicken even more moist.

You can use this recipe on split chicken breasts, as I did, or whole chickens. Or legs. Anything. The Char-Broil Big Easy makes great poultry no matter what.

# Ingredients

- 4 pounds chicken
- 2-3 cups water
- 1/3 cup Kosher salt
- 1 (12 ounce) bottle Mexican beer (I used Corona)
- 1 large orange, juiced
- 1 lime, juiced
- 1 small sweet onion, sliced
- 2 cloves garlic, minced
- 2 teaspoons (or more), Mexican hot sauce
- 1 teaspoon dried oregano
- 2 tablespoons Fire-Eater rub (or substitute any southwestern-influenced seasoning)

# Instructions

1. Trim chicken as desired and rinse well.
2. Place water into a large resealable baggie or container.
3. Add the salt and stir until dissolved.
4. Add the beer, orange juice, lime juice, onion, garlic, hot sauce, oregano. Stir to combine.
5. Add the chicken and turn to coat. Seal the container and refrigerate for 4 hours.
6. Fire up your Big Easy.
7. Remove chicken from brine and rinse well.
8. Pat dry and sprinkle with the rub.
9. Add chicken to the Big Easy basket and cook for approximately 15 minutes per pound or until it reaches 165 F.

# SPAM

4 Servings

25 minutes

SPAM on the Char-Broil Big Easy. Yep, I did it. I was expecting not-so-spectacular results. What I got was deliciousness. Just slice, season and place into the cooker. Twenty minutes later, hot tasty SPAM, ready for a sandwich (or chop into scrambled eggs!)!

I used 'regular' old classic SPAM, but any flavor will do. Not being one that grew up on SPAM, or even had it until I was much older, I was surprised about how much I really liked it, made on the Char-Broil Big Easy.

## Ingredients

- 1 (12 ounce) can SPAM
- Your favorite seasonings

## Instructions

1. Fire up your Big Easy.
2. Slice the SPAM as desired. For sandwiches we prefer 1/2" thick slices.
3. Season the SPAM well and add to the Big Easy basket.
4. Cook for 15-20 minutes or until golden brown.

# Spicy Roasted Chicken Legs

4 Servings

1 Hour

The Kick'N chicken legs I made on my Char-Broil Big Easy not too long ago really got me going on cooking legs. Usually I'm a split chicken breast guy, even though the Big Easy cooks any cut perfectly. Legs cook quickly and always come out juicy and tender. These spicy roasted chicken legs have a little kick to them too, with a wonderful buttery flavor kissed with a bit of citrus.

Even if you like spicy, go easy on the cayenne first as you add it to the butter. Don't go too crazy. Feel free to adjust all of the seasonings to your taste. No matter what, these spicy roasted chicken legs are a treat.

# Ingredients

- 8 whole chicken legs
- 6 tablespoons butter
- 2 tablespoons freshly squeezed lemon juice
- 1/4 teaspoon Kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon (more or less, to taste) cayenne pepper
- 1/2 teaspoon garlic powder

# Instructions

1. Fire up your Big Easy. Place the legs into the Big Easy baskets. Try to not crowd them.
2. Melt the butter in a small bowl.
3. Add the remaining ingredients and stir. Brush 1/3rd of the mixture over the legs and transfer to the Big Easy.
4. Cook for 30 minutes then brush with another 1/3rd of the butter mixture.
5. Cook another 15 minutes or until the chicken temperature reaches 165 F as measured in several places, making sure to not touch the bone.
6. Brush with the remaining butter mixture and cook 5 more minutes.
7. Remove and serve.

# Spiral Ham

1 hour 40 Minutes

This spiral ham on the Char-Broil Big Easy turned out to be one of the easiest heat-and-eat dishes I've ever made. I grabbed a pre-cooked ham on sale at the market, removed it from the bag and put it into the lit cooker. That's it. I didn't marinade it, glaze it, talk to it, rub it… nothing. The end result was unbelievably tasty. Still moist and tender, with just a bit of (really yummy) char on the edges. I would (and will) make this again and again. It's perfect for a crowd and of course, doesn't take up any room in the oven, making it perfect for a family get-together.

Since this was my first time 'cooking' a ham on my Big Easy, I did stick my instant-read thermometer into the end (not touching the bone) to make sure the ham got to 145 F. The ham rose another 10 degrees after removing it from the fryer and resting. The ham needed 10 minutes per pound to reach the proper temperature.

I did contemplate glazing the ham the last 10 minutes, but I decided against it. My Big Easy was running around 385-390 F, and the ham was already getting a nice char on it. A glaze (particularly one with brown sugar in it) would definitely turn the ham even blacker, so I skipped it. Turns out I didn't need it at all. From sandwiches, to omelets, to quesadillas, this ham was great!

# Ingredients

- 1 pre-cooked spiral ham (mine weighed 9 pounds)

# Instructions

1. Fire up your Char-Broil Big Easy.
2. Place the ham into your cook basket, sliced end down.
3. Cook until the internal temperature reaches 145 F, about 10 minutes per pound. Glaze the last 10 minutes if desired, but keep an eye on it.
4. Let rest 10 minutes before serving.

# St. Louis Ribs

1 Rack

14 hours

I could not have been happier with how great these St. Louis-style ribs came out. I cooked them high-and-fast on my Char-Broil Big Easy, which I usually use for poultry, but I've found that it's a great cooker for a whole lot of things. Although I've cooked baby back ribs on my Big Easy, my favorite rib is the spare rib because of the additional fat (flavor). When you cut them St. Louis-style you end up with a beautiful piece of pig meat, perfect for the Big Easy.

Making ribs on the Big Easy couldn't get much easier. I rubbed down the ribs the night before with my no-burn rib rub. The next day I fired up my Big Easy. I decided to coil my ribs so they fit in the bottom of the cooker. If I'd had put in the Big Easy bunk bed basket I think I could've cooked two full racks at once. You could also cut the rack in half and hang it in the cooker using the Big Easy rib hooks.

Ninety minutes later the meat was starting to pull back from the bones, a sign that they are almost done. I slathered on some of my favorite BBQ sauce and let the ribs cook just a bit longer, which gave them a bit of a crunchy outer layer.

When the ribs were done I removed them from the cooker, uncoiled them, and let them rest for about 15 minutes. Then I sliced them and proceeded to enjoy some of the best ribs I've had. Not fall-off-the-bone ribs. Those are overdone. You want a little tug, a little bite, to your ribs. These have that. And they're juicy, oh so juicy, just like everything else I've cooked on the Big Easy. These are great ribs.

# Ingredients

- 1 rack spare ribs, cut St. Louis style
- No-Burn Rib Rub
- Your favorite BBQ sauce, if desired (Note that if you use a sauce that contains a lot of sugar you will really need to keep an eye on the ribs or the sauce may burn.)
- Big Easy kabobs or rib hooks, optional

# Instructions

1. Place the ribs on a large piece of foil and sprinkle rub on both sides.
2. Rub in slightly then seal.
3. Refrigerate for up to 12 hours.
4. Fire up your Big Easy. To fit the ribs into the cooker you'll either need to coil them as I did (I found this to be easier to do with the Big Easy kabob insert as a kind of holder) or cut them if they are too long and use the Big Easy rib hooks to hang them.
5. Cook the ribs for 90 minutes. You should see the meat pulling back from the bone about1/2" - 1". If not, let them cook a bit longer.
6. Slather the ribs with sauce, if desired. Note that if you use a sauce that contains a lot of sugar you will really need to keep an eye on the ribs or the sauce may burn. Return ribs to cooker for 15-30 minutes or until they have a nice crust on them.
7. Remove, let rest for 10-15 minutes, then slice and serve. If desired, have additional warmed BBQ sauce on the side for dipping.

# State Fair Chicken

4 Servings

5 Hours 20 Minutes

If you've ever marinated chicken in Italian salad dressing, then you can begin to have an idea of the flavors State Fair Chicken BBQ sauce will bring to your next chicken cooked in the Char-Broil Big Easy. I say 'begin to' because State Fair sauce is so much more. It's vinegar-based, and all-natural. It adds tremendous flavor, and tenderness and juiciness to boot. As an added bonus it smells great while it's cooking too!

Like Italian dressing, State Fair Chicken BBQ sauce is not only great as a chicken marinade, it can be used on salads just like a salad dressing. This stuff is good. Get you some!

# Ingredients

- 4 bone-in split chicken breasts (or whatever cuts you prefer)
- State Fair Chicken Bar-B-Que sauce, to taste

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Stubb's Chicken Rub Chicken

1 Chicken
1 Hour 50 Minutes

I use a lot of products from Stubb's, from sauces to marinades. I've been very happy with them all. That's why I decided to use some of Stubb's chicken rub on a whole chicken and drop it into my (awesome) cooker, the Char-Broil Big Easy. As always, the Big Easy was easy, cooking the bird in 15 minutes per pound.The Stubb's seasoning added a little sweetness, and a kinda different flavor, mustard. I've rubbed beef in mustard before but never added mustard flavor to chicken. It was fantastic!

I did make my chicken a beer can chicken by adding a bit more Stubb's chicken rub to a can of beer that I then inserted into the chicken. You can skip that part if you wish, or use an empty soda can with chicken broth added. There's no wrong here because the Big Easy cooks chicken right every time. And boy, does the skin comes out crispy and dangerously delicious to say nothing of how tender and moist the meat is, dark or white!

# Ingredients

- 1 whole chicken, 6-8 pounds
- Olive oil
- Stubb's Chicken Spice Rub
- Optional: One can of beer

# Instructions

1. Fire up your Big Easy.
2. Rinse the chicken and pat dry.
3. Lightly brush the chicken with olive oil.
4. Generously sprinkle the chicken with the seasoning.
5. If opting to make beer can chicken open the can and drain (er... drink) about 1/4th of the beer. Add a heaping teaspoon of seasoning to the beer. Insert beer can into the bottom of the chicken.
6. Place chicken into the basket and insert into the Big Easy.
7. Cook for 15 minutes per pound or until the chicken has hit 165 F as measured in several locations.
8. Let rest 15 minutes before removing the beer can (if using) and carving.

# Sweet Black Pepper Chicken

4 Servings

5 Hours 20 Minutes

Oh let me at it! Delicious, tender, juicy chicken, packed with peppery goodness and a hint of sweetness. Sweet black pepper chicken on the Char-Broil Big Easy proves what I've said time and time again. Nothing cooks chicken like the Big Easy. Add a little marinade like this sweet black pepper anytime sauce from Stubb's and you've got tremendously flavorful chicken.

Nine times out of ten I use split chicken breasts when cooking chicken on the Big Easy. They don't ever dry out, a problem you can run into with boneless chicken breasts. So any time I see them on sale I pick up a few family packs and get to cooking. I love to have them on hand. They make for an easy dinner salad: just chop up the roasted chicken and top some greens with it. Dinner. Done!

# Ingredients

- 4 bone-in split chicken breasts (or whatever cuts you prefer)
- Stubb's Sweet Black Pepper Anytime Sauce, to taste

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Teriyaki Chicken

4 Servings
5 Hours 20 Minutes

Weber has a line of marinade mixes that you add juice to that are really, really good. And they're perfect for flavoring chicken before cooking it on the Char-Broil Big Easy. I picked up a package of each and used them to marinate my favorite, split chicken breasts. The Teriyaki marinade is mixed with pineapple juice to produce wonderfully seasoned chicken. A hint of soy, a hint of sweetness, and a light citrus flavor makes for bite-after-bite deliciousness.

Since the Big Easy cooks at a high temperature you do have to watch that your chicken doesn't char. One way to help prevent that is to not use marinades containing substances that might burn, like sugar or honey. The other is to rinse the chicken before cooking. Now, you're going to lose a bit of flavor doing that, but if like me you're going to remove the skin before eating, it really doesn't make that big of a difference.

# Ingredients

- 4 bone-in split chicken breasts (or whatever cuts you prefer)
- Weber Just Add Juice Teriyaki marinade combined with 1/2 cup pineapple juice

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Texas Sriracha Chicken

4 Servings
5 Hours 20 Minutes

I'm a big fan of all the marinades and anytime sauces from Stubb's. I can't say I have a favorite because I love them all. The Texas Sriracha sauce is packed with a little spiciness, making it perfect for marinating chicken before cooking it on the Char-Broil Big Easy. Although I've used the sauce for making wings, this time I opted for split chicken breasts instead. The end result is lightly spicy, very flavorful and downright pretty to boot.

You sometimes need to be careful in choosing your marinade. You don't want one that is loaded with sugar (real or not). The Big Easy cooks at a pretty high temperature. Sugary marinades will burn long before whatever you are cooking is done.

You won't have that problem with the Texas Sriracha sauce from Stubb's. You get a nice perfectly crunchy skin (you are of course welcome to cook your chicken without the skin), and perfectly tender, juicy tasty meat.

# Ingredients

- 4 bone-in split chicken breasts or whatever cuts you prefer
- Stubb's Texas Sriracha Anytime sauce to taste

# Instructions

1. Place the chicken into a resealable bag or container.
2. Add marinade to taste. Toss to coat.
3. Seal and refrigerate for at least 4 hours, turning occasionally.
4. Fire up your Big Easy.
5. Transfer the chicken to the Big Easy basket.
6. Cook for approximately 20 minutes per pound or until it reaches 165 F as checked in several places.
7. Remove and let rest 10 minutes before serving.

# Tony Roma's Ribs

1 Rack

14 Hours 15 Minutes

I've made baby back ribs on my Char-Broil Big Easy before and they've come out great. After watching a TV show segment on Tony Roma's ribs I decided that I needed to try the same technique using my Big Easy. And boy, did they come out packed with flavor. Tender, almost-fall-off-the-bone meat. Perfectly tasty. And, a key in my book, not over-sauced. Just like they said on the TV show, you want to taste the meat. There are ribs there. Taste them!

The recipe steps may look like a lot of work, but these Tony Roma's ribs are actually quite easy to make. Marinade overnight, cook for a while, brush with sauce, cook a bit longer to set the sauce, slice and serve. Done.

I do not like for my rib meat to be completely fall-off-the-bone. I like a little 'tug' to it and that's what I got after 90 minutes. If you prefer your ribs to be even more tender, leave them in for the full 2 hours.

# Ingredients

- 1 rack pork baby back ribs, trimmed of any lose fat
- 1 cup of white vinegar
- 1 cup of tomato sauce
- 1/2 cup light corn syrup
- 1/4 cup molasses
- 2 teaspoons brown sugar
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon Tabasco (any vinegary hot sauce will do and don't be afraid to add more)
- 1 teaspoon garlic powder

# Instructions

1. Cut the ribs in half if they are too long to fit into your Big Easy. Place the ribs in resealable container or baggie.
2. Combine the rest of the ingredients in a medium saucepan. Bring the sauce to a boil then reduce the heat to a simmer and let simmer until reduce by half and thickened, 15-20 minutes. Remove the sauce from the heat and let cool.
3. Reserve 1/4 cup of the sauce and pour the remaining sauce over the ribs. Coat well, seal, and refrigerate overnight. Turn occasionally to let the marinade get on all sides of the ribs.
4. Fire up your Big Easy.
5. Cut a small lit in one end of the ribs and insert the rib hooks. Place the ribs on a piece of foil. Pour any remaining marinade from the overnight marinate (NOT the marinade you reserved) over the ribs and seal TIGHTLY. You want the foil seam to be at the top, near the hooks and the bottom of the ribs sealed so the juices and marinade do not leak out.
6. Hang ribs in the Big Easy basket and lower into the cooker. Cook for 90 minutes to 2 hours. After 90 minutes the ribs will be tender with a bit of a 'bite', meaning the mean will gently pull away from the bones. The meat will pull away from the bones about an inch on the ends. If you want your ribs to be completely fall-off-the-bone leave them in for the full 2 hours.
7. Remove the ribs from the Big Easy and remove them from the foil. Do not remove the rib hooks. Brush the ribs with half of the reserved marinade and return to the Big Easy for 5 minutes.
8. Remove ribs from the cooker and let rest for 10 minutes before slicing.
9. Brush with last of the reserved marinade and serve.

# White Barbecue Chicken

2 Servings

1 Hour 5 Minutes

Wow! Talk about some great chicken! Perfectly crispy skin, covered in vinegar-mayonnaise BBQ sauce. Man, this white barbecue chicken that I made on my Char-Broil Big Easy came out great. We both loved it. It is definitely something different from the 'usual' roasted chicken. I opted for split bone-in chicken breasts, but you could use boneless breasts, legs, wings or even whole chicken.

You can certainly make your own white BBQ sauce, it's pretty easy to do. I decided to use some of the bottle of Lillie's Q Ivory sauce. The Ivory sauce is thick, but not too thick, and it's not too mayonnaise-y or vinegar-y. We think it has the perfect balance of flavors, making it ideal for this roasted chicken.

# Ingredients

- 2 split bone-in chicken breasts skin on or removed
- Olive oil
- Kosher salt and freshly ground black pepper
- White BBQ sauce (I used Lillie's Q Ivory which is just crazy good or you can make your own copycat of Big Bob Gibson's Alabama White BBQ sauce)

# Instructions

1. Fire up your Big Easy.
2. Very lightly brush the chicken with oil.
3. Sprinkle generously with salt and pepper.
4. Add breasts to the Big Easy cooking basket and place into the cooker. Cook until chicken hits 165 F.
5. Remove from cooker and let cool for a few minutes then brush generously with the BBQ sauce.
6. Serve with a small bowl of sauce on the side for dipping.

# 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.