

Beer Bread on the Big Green Egg

In a bowl mix 6 cups unbleached flour and ½ teaspoon active dry yeast and 1 tablespoon kosher salt.

Add 3 cups beer and mix well, cover bowl with plastic wrap and store at room temperature for 18-24 hours.

One hour before cooking punch dough down and transfer to a lightly oiled bowl and cover.

Light your Egg and preheat your Dutch oven with lid on. Once your Egg has been at 500 degrees for 15-20 minutes open your egg and remove

Dutch oven lid and pour some cornmeal in the bottom and pour dough in and cover.

Cook for 45 minutes at 500 then remove lid of Dutch oven and cook 10 more minutes.

You are looking for a deep caramel colored crust.

Remove bread and let cool.

Smoked candied Nuts,

2 pounds of mixed nuts placed in the egg at 350 degrees with apple wood chunks (3) for 20 minutes stirring occasionally.

During the last five minutes put 2 table spoons butter and ¼ cup brown sugar in a small pan in the egg stirring occasionally.

Once done mix nuts and sugar mixture and stir occasionally while the mixture cools and becomes sticky pour granulated sugar over the nuts to separate.

Optional, add ground hot pepper to add some heat.