Cooking Indirect on A Big Green Egg

Today our cooking adventures take us down the road to the corner of indirect and dual zone cooking. It’s a very flavorful stop on a great food trip. Thanks for joining us. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

# Indirect Cooking Tips: All Sizes of Big Green Eggs

* Step # 1
	+ Stir the existing charcoal and let the ash settle into the fire pit
	+ Remove the ash as needed using the ash tool and ash pan/shovel
	+ Discard Ash into a metal bin
* Step # 2
	+ Add new BGE lump charcoal over the top of the burned charcoal
	+ Add as much new charcoal as you need for your cooking project
		- Don’t forget the buffer (1-2 hours of burn time buffer)
	+ Level out the lump charcoal
	+ Open the Top and Bottom Vents prior to lighting
* Step # 3 –
	+ Light the charcoal in the very center, using your preferred method
		- Establish a good solid fire / ember mass to sustain the low and slow cooking
		- I like my fire to reach around 150˚ before adding the convEGGtor
			* If cooking in cold weather, do NOT add a cold convEGGtor to a hot grill, Pre-heat convEGGtor if needed in oven. Use heat gloves when handling a hot convEGGtor
		- Once a well burning ember pile is establish (10-12 minutes) add the convEGGtor with the feet up and add a BGE drip tray, then add the grill grate
		- Adjust the top and bottom vents and set to your desired cooking temp

# Dual Zone Cooking Tips: XL Big Green Egg w/ Fire Bowl and EGGspander system

* Step # 1
	+ Shake out Fire Bowl, place back into the BGE and add the divider, move all charcoal to the right side
	+ Remove the ash as needed using the ash tool and ash pan/shovel
	+ Discard Ash into a metal bin
* Step # 2
	+ Add new BGE lump charcoal over the top of the burned charcoal on the right side of the divider
	+ Add as much new charcoal as you need for your cooking project
	+ Level out the lump charcoal
	+ Open the Top and Bottom Vents prior to lighting
* Step # 3 –
	+ Light the charcoal in the very center, using your preferred method
		- Establish a good solid fire / ember mass to sustain the low and slow cooking
		- I like my fire to reach around 150˚ before adding the EGGspander
		- Once a well burning ember pile is establish (10-12 minutes) add the EGGspander bottom ring, then add the half moon cast iron on the right side above the charcoal
		- Add the grill grate and top portion of the EGGspander
		- Adjust the top and bottom vents and set to your desired cooking temp
		- You are now setup for dual zone
* Step 4
	+ When cooking with dual zone the **left side** will be the indirect side allowing you to do things like: Roast, Bake, Braise and Reverse Sear
	+ When cooking with dual zone the **right side** will be the direct side allowing you to do things like: Sear, Grill and Cast Iron Cook

# Grills / Grill Gear Used:

* Big Green Egg, XL Check Your Local Ace
* Charcoal, Lump, Big Green Egg Check Your Local Ace
* ConvEGGtor, XL, Big Green Egg Check Your Local Ace
* EGGspander System, XL, Big Green Egg Check Your Local Ace