Big Green Egg – Carbon Steel Wok

Wok cooking is such a fun and easy way to add amazing flavors to your dish. Imagine being able to add some flavor from the Big Green Egg to your wok fried rice, it’s possible and its waiting for you at your local Ace Hardware store. Enjoy this fun introduction to the Big Green Egg Carbon Steel Wok

Happy Cooking, Chef Jason

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

# Carbon Steel Wok Tip:

* **How to Season Your Wok**
  + Make a well in the center of the charcoal and light
  + Heat your Egg to 350˚
  + Load in the bottom ring of your EGGspander (convEGGtor Basket)
  + Once egg is at temp
    - Load the wok into the ring and close the dome
    - Heat wok for 15 minutes or until wok starts to brown or discolor from heat
  + Carefully add 4-6 tbsp of higher smoke point oil
  + Using a towel folded into a small square
  + Carefully work the oil into the wok until there is nothing in the bottom of the wok
  + Leave the dome open and allow the wok to burn in the oil for 15 minutes
  + Repeat the above process 3-4 more times until the oil has “dried”
  + Using heat resistant gloves or tongs carefully remove the wok
  + Allow wok to cool for 45-60 minutes
  + Once wok is cooled, wipe out the wok with a warm cloth and dry
  + Lightly oil the wok and store in a cool dry place until use
* **How to Clean Your Wok – LIGHTLY SOILED**
  + When finished cooking, allow wok to fully cool
  + Scrape out any food or debris
  + If Needed, add warm water and use a scrubbing pad scrub out wok
  + Wipe out wok with a wet cloth or towel
  + Dry wok with paper towel or towel
  + Lightly oil wok and store in a cool dry place
    - If you kept the wok shipping plastic, wrap wok in bag and allow bag to stick to oil layer
* **How to Clean Your Wok – HEAVILY SOILED**
  + When finished cooking, allow wok to fully cool
  + Scrape out any food or debris
  + If Needed, add warm water, 1 drop of dish soap and use a scrubbing pad scrub out wok
  + Wipe out wok with a wet cloth or towel
  + Dry wok with paper towel or towel
  + Lightly oil wok and store in a cool dry place
    - If you kept the wok shipping plastic, wrap wok in bag and allow bag to stick to oil layer

# Grills / Grill Gear Used:

* Big Green Egg, EGGspander System **Available at Participating Ace Retailers**
* Big Green Egg, Carbon Steel Wok **Available at Participating Ace Retailers**
* Heavy Duty Scrubbing Pads **Ace SKU - 1439017**