Big Green Egg – Oktoberfest for 8 ppl

OktoberFest here we come with a Big Green Egg OktoberFEAST. This is a one grill meal that packs some serious Oktoberfest fun. Let’s fire up the Big Green Egg and get this feast started. Happy Cooking, Chef Jason

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

##### **Yield:** 8 people

##### **Prep time:** 20 Minute Prep

##### **Cook time:** Braised Cabbage – 55-65 Minutes

##### **Cook time:** Roasted Bratwurst – 25 Minutes

##### **Cook time:** German Apple Cake – 25-35 Minutes

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### **BRAISED CABBAGE INGREDIENTS**

### 6 slices Bacon, Applewood cut into medium pieces

### 1 ea Onion, Yellow, Small julienned

### 1 tbsp Garlic, paste

### 1 ea Apple, Red cored and julienned

### 1 cup Carrots shredded

### 2 cup Red Cabbage shredded

### 2 cup Green Cabbage shredded

### 2 tsp Caraway Seed

### 2 tbsp Rub-A-Dub, 5280 Culinary

### 3 tbsp Sugar, Dark Brown

### 2 cup Chicken Stock

### 1 can Beer, Amber 12 oz can

### **ROASTED SAUSAGE INGREDIENTS**

### 8 ea Bratwurst, Fresh

### **GERMAN APPLE CAKE INGREDIENTS**

### 1 cup Oil, Vegetable

### 2 ea Eggs, large

### 1 cup Sugar, White, Granulated

### 1 cup Sugar, Dark Brown

### 1 tbsp Vanilla, Paste or Extract

### 2 cup Flour, All Purpose

### 1 tbsp Cinnamon, Ground

### ½ tsp Allspice

### 1 tsp Baking soda

### 1 tsp Salt, Kosher

### 4 cups Apples, Red Cored and diced

### 1 cup Walnuts, Candied rough chopped

# Preparation:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, or any cooking tools

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal if needed

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the center of the lump and ignite the charcoal using 1 speedilight starter or an EGGniter

Heat to temp of 200˚ and add the convEGGtor, Lower grate, eggspander and upper grate

Heat to temp of 350˚ and adjust lower and upper vents to hold at 350˚

While grill is heating up –load dutch oven (uncovered) onto lower grill grate, in center of grill

Make Apple Cake:

Spray a 9x13 pan (heavy) with non-stick cooking spray

Using a whisk, beat eggs and oil until creamy

Add both sugars and vanilla and mix well to combine

Add flour, salt, cinnamon, allspice and baking soda to a small bowl and mix well

Add this to the egg mixture and stir well to combine

Fold in the walnuts and apples and carefully add to the cake pan

Cover cake pan and hold for cooking at room temp

Prep All ingredients for braised cabbage, sausage and dessert

Open Big Green Egg and add bacon to dutch oven, break up any clumps, close the lid and cook for 10 minutes to render fat and start cooking

Open Big Green Egg and add caraway seeds, onions and garlic, mix all ingredients well

Close Egg and cook for 5 minutes

Open Egg and add apple, carrots and cabbage, mix all ingredients well

Close Egg and cook for 10 minutes

Open Egg and add seasoning, sugar, chicken stock and beer to Dutch oven, stir well

Add the sausage around the Dutch oven

Add the apple cake (uncovered) to the top shelf of the EGGspander

Close Egg and cook for 20 minutes or until sausage is done (165˚ F internal temp)

Check in after 10 minutes and flip sausage and check on apple cake, close dome and cook for 10 minutes longer

At the 20 minute mark…

Remove sausage if fully cooked to 165˚ F or place sausage into the braised cabbage to cook longer

Check on Apple cake to see doneness and color (doneness check with toothpick)

Cook for an additional 5-10 minutes or until cake is done. Toothpick will be dry when inserted and removed. Dry meaning no raw cake batter stuck to it

Using heat proof gloves, remove the Dutch ovens and place in kitchen

Allow cake to cool and sprinkle with cinnamon sugar, powdered sugar or serve with ice cream

Enjoy

# BBQ Gear / Supplies:

* Big Green Egg, Large Ace SKU – 8797946
* Charcoal, Big Green Egg Ace SKU – 8697104
* Big Green Egg, EGGniter Ace SKU – 8695330
* Lodge Dutch Oven, 10.5in Ace SKU – 6220560
* Thermometer, Big Green Egg Ace SKU – 8025749
* Rub-A-Dub, 5280 Culinary Ace SKU – 8562050