

Over the Top Chili – Big Green Egg

I think chili is a perfect year round dish to enjoy. I love that rich tomato flavor, the spices, the beef and more. Top it with some sour cream, cheese and serve with warm cornbread and you have a feast. Now, we're about to take it over the top with our Big Green Egg and add an amazing charcoal and wood smoke flavor to the beef that will make this chili even more amazing. Happy Cooking, Chef Jason

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

Yield: Serves 8-10 people

Prep time: 15 Minutes

Cook time: 2-3 Hours depending on desired smoke flavor

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
6 Strips	Bacon, Applewood, Thick sliced	Julienned
1 ea	Pepper, Red, Bell, Medium size	Medium Diced
1 ea	Pepper, Green, Bell, Medium size	Medium Diced
1 ea	Onion, Yellow, Medium size	Medium Diced
1 Tbsp	Garlic, fresh	crushed or minced
1 ea	Jalapeno, Medium sized, with seeds	small diced
1 Can	Tomato, Diced, Fire Roasted, 14.5 oz can	with juice
1 Can	Tomato, Crushed, Fire Roasted, 28 oz can	with juice
as needed	Beef Stock	not broth
3 Can	Bean, Kidney, Dark – 14oz can	drained, rinsed
2 lbs	Beef, Ground, Chuck	
2 Tbsp	Rub A Dub, 5280 Culinary	adjust as needed
2 Tbsp	Bayou Dust, 5280 Culinary	adjust as needed
1 Tbsp	Fire Salt, 5280 Culinary	adjust as needed

Prep Directions:

- *Follow all prep instructions in the prep notes and store all prepped food in containers until needed*

Cooking Notes:

- For added smoke flavor, add your favorite choice of wood to the lump charcoal

Cooking Directions:

Preparation:

- Clean out your Big Green Egg, remove any ash from the pit and load with new lump charcoal
- Light the charcoal, adjust the top and bottom vents and guide temperature to 375 degrees
- While the egg is heating, mix the Rub A Dub, Bayou Dust and Fire Salt into the 2 lbs of ground beef and form a ball. Wrap in plastic wrap and store in the fridge until needed
- Setup your Big Green Egg for indirect cooking – add the convEGGtor with the legs facing up
- Add the 10 qt Lodge dutch oven, place on the convEGGtor and close the lid of the Big Green Egg
- Once the temp reaches 375 degrees, BURP the Egg and open the lid slowly
- Add the bacon to the dutch oven, close the lid and cook until the bacon is about ¾ cooked and has rendered the fat
- Add the vegetables, close the lid and let cook for 5 minutes
- BURP the Egg and open the lid, add the tomatoes, seasonings and beans and mix to combine
- Add the Big Green Egg grill grate on top of the dutch oven and place the seasoned meatball on top of the grate, in the center
- Add the iGrill 2 probe into the beef and plug into the control unit
- Close the lid and return the Big Green Egg to 375 degrees
- Cook the beef for 1 hour and track temperature, at 1 hour mark, BURP the Egg and open the lid
- Carefully check the chili mixture under the beef, stir if needed and if starting to dry out, add some beef stock
- Close the lid and continue to cook the beef and check the liquid level every hour
- Cook the beef until internal temp reaches 145 degrees
- Once at 145 degrees, BURP the Big Green Egg and open the lid
- Carefully and with insulated and heat/moisture proof gloves push the meat down thru the grill grate and remove the grate
- Stir the meat and chili together and adjust seasoning as needed
- Top with Sour Cream, Cheese and Onions.

Grills / Grill Gear Used:

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| • Big Green Egg, Large | Check your local Ace Hardware |
| • ConvEGGtor, Big Green Egg | Check your local Ace Hardware |
| • Charcoal, Big Green Egg | Check your local Ace Hardware |
| • Tumbleweed, Firestarter | Ace SKU – 8407785 |
| • Thermometer, Digital, iGrill2 | Ace SKU – 8531519 |
| • Dutch Oven, Lodge, 9 qt | Ace SKU – 61687 |

Shopping List (Products Used):

- Rub a Dub, 5280 Culinary

Ace SKU – 8562050

- Bayou Dust Rub, 5280 Culinary
- Fire Salt Rub, 5280 Culinary

Ace SKU – 8561961

Ace SKU – 8561979