



Big Green Egg®
PRODUCT CATALOGUE
EGGs • EGGcessories • Personality Profiles • Recipes



Please Note: The products shown in this catalogue are representative of various items that Big Green Egg makes available throughout the year – not all dealers stock every item, so if you cannot locate an item please contact BGE Customer Service for assistance.

THE ULTIMATE COOKING EXPERIENCE®



LEARN MORE ABOUT EGG SIZES

Big Green Egg

> The Big Green Egg stands alone as the most versatile barbecue and outdoor cooking product on the market, with more capabilities than all other conventional cookers combined. From appetizers to entrees to desserts, the Big Green Egg will exceed all your expectations for culinary perfection ... and with seven convenient sizes to choose from, there is a Big Green Egg to fit any need and lifestyle!

XXL

XXLARGE

The Biggest Green Egg of them all, the unrivaled XXL Large can easily handle your family reunion or cookouts with large groups – and is more than large enough to satisfy restaurant and catering needs. You'll need to gather a crowd to tackle all of the ribs, steaks and burgers this EGG can handle ... all at once! You can even roast a suckling pig ... explore all the culinary possibilities with the new XXL!

- Grid Diameter: 29 in / 74 cm
- Cooking Area: 672 sq in / 4336 sq cm
- Weight: 424 lbs / 192 kgs

XL

XLARGE

The hardworking XL Large EGG provides a cooking area that can easily accommodate meals for large families and cookouts with all your friends – and you can efficiently prepare several meals over the coals at once. Ready to serve up twelve racks of ribs, twenty-four burgers or a couple of holiday turkeys with all the trimmings? No problem!

- Grid Diameter: 24 in / 61 cm
- Cooking Area: 452 sq in / 2919 sq cm
- Weight: 219 lbs / 99 kgs

L

LARGE

The Large EGG is the most popular size and a favorite to handle the cooking needs of most families and gatherings of friends. Accommodates a complete array of EGGcessories for grilling, baking, roasting or smoking – and is versatile enough for week-end cookouts and pizza parties, large enough for eight steaks at once, and efficient enough for an impromptu meatloaf dinner for two!

- Grid Diameter: 18.25 in / 46 cm
- Cooking Area: 262 sq in / 1688 sq cm
- Weight: 162 lbs / 73 kgs

M

MEDIUM

Big flavor in a compact package! The Medium EGG is perfectly sized for smaller families and couples, and accommodates all the most popular EGGcessories like the convEGGtor and Pizza & Baking Stone. Get the famous Big Green Egg versatility and efficiency with plenty of cooking area to accommodate a backyard cookout of four large steaks or two whole chickens.

- Grid Diameter: 15 in / 38 cm
- Cooking Area: 177 sq in / 1140 sq cm
- Weight: 114 lbs / 52 kgs

S

SMALL

The Small EGG is an easy fit for smaller patios and balconies, and is easily able to prepare four burgers or chicken breasts at a time. The Small EGG is often used as an addition to a larger EGG to allow the preparation of several courses at once, and is perfect for restaurants seeking the performance of an EGG in a size to fit a commercial kitchen.

- Grid Diameter: 13 in / 33 cm
- Cooking Area: 133 sq in / 856 sq cm
- Weight: 80 lbs / 36 kgs

MX

MINIMAX™

Destined to become a popular backyard staple and an invaluable culinary tool for restaurants – the MiniMax EGG™ was designed with the height of a Mini yet all the volume capabilities of a Small. MiniMax comes with an easy to grip Carrier, so it's perfect as a table-side cooker at your garden party or a traveling EGG for motorhomes or tailgating.

- Grid Diameter: 13 in / 33 cm
- Cooking Area: 133 sq in / 856 sq cm
- Weight: 76 lbs / 35 kgs

MN

MINI

A Mini EGG is the perfect portable solution for picnics and occasions when you want to take The Ultimate Cooking Experience with you! It is also a popular size for grilling on apartment balconies, vacations, boating and campfire meals – as well as a popular fixture in many commercial kitchens. Big results in a Mini package!

- Grid Diameter: 10 in / 25 cm
- Cooking Area: 79 sq in / 507 sq cm
- Weight: 39 lbs / 18 kgs

COOKING ISLANDS AND TABLES

Designed and engineered to work perfectly with your Big Green Egg for years of enjoyment!

Outdoor Chef Custom Cooking Islands

The larger Custom Cooking Island provides an impressive working surface and features high-quality aluminum and steel construction with solid stainless door pulls, a heavy-duty sliding shelf, paper towel rack, ample storage cabinets for charcoal and utensils, locking casters, a durable, weather resistant powder coated finish and comes with a lifetime warranty!

76 in / 1.9 m Cooking Island – Large EGG – I76L

76 in / 1.9 m Cooking Island – XLarge EGG – I76XL

85 in / 2.2 m Cooking Island – XXLLarge EGG – I85XXL

The 60 in / 1.5 m Custom Cooking Island fits smaller spaces yet offers the convenience of a heavy-duty sliding shelf and features the same high-quality aluminum and steel construction as the larger version. Either way, you will marvel at the quality, versatility and beauty of these EGG Islands.

60 in / 1.5 m Cooking Island – Large EGG – I60L

60 in / 1.5 m Cooking Island – XLarge EGG – I60XL



Natural Live Egg and Logo

Artisan Hardwood Tables

Fashioned from exotic woods grown in ecologically sustainable forests, Big Green Egg's unique Tropical Mahogany Hardwood Tables are handcrafted to the highest quality standards and offer ample and convenient working and serving area. Each table is a durable and unique work of art so beautiful that you'll want to use them indoors!

Tropical Mahogany Table for Large EGG – TSML
58 in L x 29 in W x 34 in H / 1.4 m L x .7 m W x .9 m H

Tropical Mahogany Table for XLarge EGG – TSMXL
63 in L x 34 in W x 34 in H
1.6 m L x .9 m W x .9 m H



Cypress Tables

Big Green Egg's Cypress Tables have a fine grain character that shows off the beauty of the solid wood, and you can stain or paint these tables to match any outdoor decor.

Cypress Table for Large EGG – TGCL
60 in L x 25 in W x 29 in H / 1.5m L x .6 m W x .7 m H

Cypress Table for XLarge EGG – TCXL
61 in L x 32 in W x 29 in H / 1.5m L x .8 m W x .7 m H



Optional Locking Caster Set

For easy mobility, add a set of casters to your Big Green Egg cypress or hardwood table. Set of 4, includes 2 locking casters.

Locking Caster Kit – Caster Kit 2

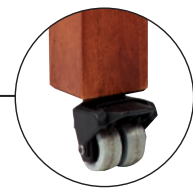


Table Nest

The metal Table Nest, which provides air flow beneath the EGG, is an optional component for all Big Green Egg tables. The Table Nest is also useful for custom outdoor kitchens. Please note that the Table Nest is not designed for free-standing applications unless the EGG is housed within a Table, Island or built-in surround.

Table Nest for XXLLarge EGG – NESTABXXL

Table Nest for XLarge EGG – NESTABXL

Table Nest for Large EGG – NESTABL

Table Nest for Medium EGG – NESTABM



See Safety Tips at BigGreenEgg.com. Do Not Place EGG directly on wood or combustible surface!

Table Nest must be used in conjunction with a table. Not for use as a free-standing support for your EGG.

NESTS, EGG MATES® AND HANDLERS

Nests™

The Big Green Egg Nests are designed to raise your EGG to a comfortable cooking height while allowing for easy mobility. Nests are made of durable powder-coated steel. XXLarge, XLarge, Large, Medium and Small Nests include two locking casters.

- For XXLarge EGG – NEST XXL
- For XLarge EGG – NEST XL
- For Large EGG – NEST L
- For Medium EGG – NEST M
- For Small EGG – NEST S
- For Mini EGG – NEST MINI

The MiniMax EGG comes complete with its own transportation in the form of a sturdy, easy to grip Carrier.



Nest Handlers

The Big Green Egg Nest Handlers secure the EGG to the Nest to ensure greater stability and easier handling when rolling. The Handlers are made of durable powder-coated steel.

Nest Handler for
XXLarge EGG –
NHXXL1

Nest Handler for
XLarge EGG –
NHXL1

Nest Handler for
Large EGG –
NHL1

Nest Handler for
Medium EGG –
NHM1



Folding EGG Mates®

The Big Green Egg Mates are used with an EGG in a Nest and provide convenient working or serving space. The set of two Mates can be folded down when not in use.

Wooden EGG Mates

EGG Mates for
XLarge EGG – EMXL

EGG Mates for
Large EGG – EML

EGG Mates for
Medium EGG – EMM

EGG Mates for
Small EGG – EMS

Durable Composite EGG Mates

Easy to clean composite Mates feature a non-slip textured surface, a wider side profile, subtle wood-grain detailing and attractive BGE logo

3-Slat Composite Mates

For XXLarge EGG – EMC3SXXL

For XLarge EGG – EMC3SXL

For Large EGG – EMC3SL

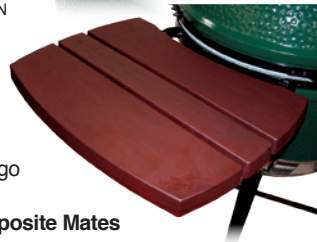
2-Slat Composite Mates

For Large EGG – EMC2SL

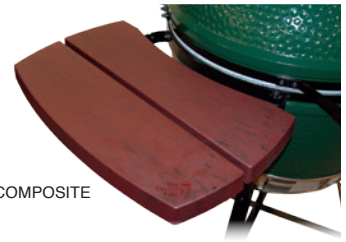
For Medium EGG – EMC2SM

For Small EGG – EMC2SS

WOODEN



COMPOSITE



EGG COVERS

Our Big Green Egg covers are made from a ventilated, heavy-duty material with an embroidered logo. The weatherproof fabric protects against fading from UV rays, and moving the cover off and on is easy with the convenient handle. Covers are available to fit all Big Green Egg Islands, Tables and Nests; the Nest covers fit all configurations of the EGG (with or without Mates or Handler). We also offer a Dome Cover for XLarge and Large EGGs in built-in outdoor kitchen applications.



Premium Weatherproof Nest Covers

- For XXLarge EGG – CEXXLB
- For XLarge EGG – CEXLB
- For Large EGG – BLVC
- For Medium EGG – CEMB
- For Small EGG – CESB
- For MiniMax EGG – HLDOME



Dome Covers for Built-In Outdoor Kitchens

Black Dome Cover for
XLarge EGG – HXLDOME

Black Dome Cover for
Large EGG – HLDOME

Premium Weatherproof Island Covers

Black Cover for XLarge or
Large EGG in 76 in / 1.9 m
Cooking Island - CI76B

Black Cover for XLarge or
Large EGG in 60 in / 1.5 m
Cooking Island - CI60B



CHARCOAL AND STARTERS



100% Organic Lump Charcoal

Big Green Egg Organic Lump Charcoal is a premium product with major advantages over ordinary charcoal or briquettes. Our superior natural lump charcoal is made from 100% oak and hickory wood and contains no by-products, chemical fillers or petroleum additives. Organic lump charcoal imparts a great flavor to foods with no chemical aftertaste ... you will see – and taste – the difference immediately.

Organic Lump Charcoal
20 lb / 9 kg bag – CP

Organic Lump Charcoal
10 lb / 4.5 kg bag – CP 10



LEARN MORE ABOUT ORGANIC CHARCOAL

Charcoal Starters

Lighting charcoal is a breeze with our two recommended starters.



Our popular SpeediLight™ Natural Charcoal Starters come in boxes of 24 convenient squares. They light easily and are odorless and tasteless, with no chemical aromas or residue. Plus, they're clean, safe and ready to use without the need for any lighter fluid – saving you money and providing a much better result!

SpeediLight™
Natural Charcoal Starters – FS24

If you're the type who prefers ignition at the click of a finger, then switch on our Electric Starter. This handy device, with a heat resistant handle, will have you cooking in minutes without even striking a match!

Electric Charcoal Starter – HL



DR. BBQ'S BACKYARD CHAMPIONSHIP RIBS



Scan to view the Dr. BBQ Profile publication



Ray Lampe
Barbecue Hall of Fame Inductee

"I've spent many years in the barbecue business with a lot of bumps and bruises along the journey. Being inducted into the BBQ Hall Of Fame justifies it all and makes me feel like I have truly made my mark in a positive way."

Ray "Dr. BBQ" Lampe has been barbecuing professionally for over 25 years and is an award winning competitive BBQ cook, Big Green Egg aficionado – and an acclaimed member of the American Royal Barbecue Hall of Fame. Ray has authored numerous cookbooks, including *Pork Chop and Slow Fire* as well as *The NFL Gameday Cookbook*; and has showcased his abilities on many television programs including *Chopped Grill Masters* and *Food Network's Tailgate Warriors* with Guy Fieri. "I love barbecue because it is not just about the food ... when you walk into a true barbecue restaurant you can really sense the history of the place in addition to the amazing smells of smoked meat."

2 slabs of St. Louis-style or baby back ribs, cut into thirds, membrane removed*
 $\frac{2}{3}$ cup (160 ml) Dizzy Gourmet® Down & Dizzy™ Seasoning
 $\frac{1}{3}$ cup (80 ml) turbinado sugar
 $\frac{2}{3}$ cup (160 ml) pure honey
 1 cup (240 ml) apple juice
 1½ cups (360 ml) Big Green Egg Barbecue Sauce

- Set the EGG for indirect cooking (with the convEGGtor) at 325°F/163°C with a large handful of cherry chips and a small handful of hickory chips.
- Mix the seasoning and the sugar together and rub it on the ribs; use about $\frac{2}{3}$ on the meaty side and $\frac{1}{3}$ on the bone side. Let rest for 30 minutes.
- Place the ribs on the EGG using a V-Rack. Cook for 90 minutes until the ribs are golden brown; remove to a platter and brush on both sides with honey.
- Stand the ribs on end in an aluminum foil pan with apple juice in the bottom. Cover with foil and return to the EGG (the cooking time for this step is one hour as a guideline; test with a toothpick to see if they are as tender as you like them).
- Remove the convEGGtor and raise the temperature to 375°F/190°C. Brush the ribs with the barbecue sauce and cook, flipping and brushing often, for 15-20 minutes. Transfer to a platter and serve. Serves 6.

* To remove the membrane, carefully slide the tip of a butter knife between the membrane and a bone near the end of the rack. Rock the knife back and forth gently to loosen the membrane; using a paper towel, pull up the membrane and slowly peel off.

SMOKING WOODS & PLANKS

Smoking Wood Chips and Wood Chunks

Wood smoking chips and chunks add a variety of delicious flavors to foods cooked over the coals. Each type of wood will impart a different flavor to meats or other foods, resulting in an endless variety of new flavor combinations.



Apple Chips and Chunks provide a natural sweetness that's mild enough to use with fish, shellfish and poultry – APPLE (Chips) ACL (Chunks)

Cherry Chips add a mild and slightly fruity flavoring and pair well with game birds and almost any meat including beef tenderloin, pork, poultry and lamb – CHERRY

Hickory Chips and Chunks enhance any red meat such as brisket, pork butt or shoulder, as well as turkey and chicken – HC (Chips) HCL (Chunks)

Mesquite Chunks add a tangy smoke flavor and are best suited for large cuts of beef such as brisket – MCL (Chunks)

Pecan Chips add a rich, mellow flavor suitable for chicken and fish. Smoking with pecan wood gives poultry a golden brown skin that enhances any holiday table – PECAN

Jack Daniel's® Barrel Chips and Chunks are a good choice for flavoring any steak, and pair well with many of the same meats as oak chips – beef, veal, pork and poultry – JACK (Chips), JCL (Chunks)

Gourmet Grilling Planks

Plank cooking is a unique culinary method which originated with the Native Americans, and has evolved into a popular at-home grilling technique that adds a new dimension of flavor to your grilling experience. Our planks come from certified sustainable wood sources; two planks per package.



Cedar Grilling Planks offer a robust, woody flavor to fish, beef and other grilling favorites – CPLANK2

Alder Grilling Planks impart a subtle, smoky finish to fish, chicken and vegetables – APLANK2



Scan to view the Big Green Egg Plank Cooking Publication

COOKBOOKS

The Big Green Egg is so versatile and performs so well that you'll find it easy to serve up the same recipes and dishes you're used to seeing the top chefs create. And, with our cookbooks at your side, the menu options are unlimited!



The Big Green Egg Cookbook

The 320-page, hardcover Big Green Egg Cookbook contains extensive color photography and more than 160 delicious recipes that maximize the unique cooking abilities of the EGG – BGECOOKBOOK

Big Green Egg EGGtoberfest® Cookbook

Favorite recipes from the Big Green Egg EGGtoberfest, an annual event held in Atlanta, Georgia each fall. 112 pages, spiral bound – CBEGG

KNOW THE HEAT

Digital Thermometers

The digital thermometer is a necessity when cooking meat or poultry to safely monitor the internal temperature.



Professional Grade Infrared Cooking Surface Thermometer

Safely measures the temperature of cooking surfaces without contact for precise heat control every time! Aim the precision laser light beam at pizza stones, griddles or cooking grids to instantly see the surface temperature before adding food to the grill. Measures surface temperatures in a range from 32°F to 800°F / 0°C to 427°C – INFRATHERM



Dual Probe Wireless Remote Thermometer

This remote wireless thermometer monitors temperatures from a distance of up to 300ft / 91m. Includes preset temperatures for beef, veal, lamb, pork and poultry ... and nine popular game meats – ET734



Instant Read Digital Food Thermometer

Highest accuracy readout of the internal temperature of foods – PT100



Automatic Temperature Control BBQ Guru

The BBQ Guru's microprocessor technology enables chefs to automatically control the internal temperature of the EGG while monitoring the temperature of the meat being cooked. Set the temperature and forget it; you can relax by the pool or sleep soundly during a sixteen hour low and slow cook – DIGIQ



"Quick Read" Pocket Thermometer

Small, convenient digital thermometer fits in your pocket – PT12



Oversized External Temperature Gauge with 3 in (8 cm) Dial

This high quality, stainless steel temperature gauge – with an oversized easy-to-read dial – precisely monitors the temperature inside the dome of an EGG. Fits the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – TPTXXL

Traditional Thermometers

Traditional "Quick Read" Thermometer

Gives a quick reading when inserted into hot food for just a few seconds – MP



Traditional "Stick & Stay" Thermometer

When inserted into the center of the meat as you begin cooking, the Stick & Stay Thermometer monitors the internal temperature during the cooking process – M

Big Green Egg is committed to culinary quality and food safety. We encourage proper use of a high quality food thermometer to ensure that meat, poultry, seafood and other cooked foods reach a safe minimum internal temperature. To learn more, visit FoodSafety.gov.

CERAMIC EGGCESSORIES

Ceramic Pizza & Baking Stones

The Big Green Egg Pizza & Baking Stone is a versatile piece of cookware for baking a variety of recipes from pizzas to breads to desserts. The stone distributes heat for even baking and browning, and the ceramics pull moisture from the outer surface of the dough for brick-oven crustiness. The stone also retains heat, so foods remain warm longer.



The Pizza & Baking Stone turns your EGG into a fire-brick oven, perfect for making pizzas, breads, desserts and other baked items.

Pizza & Baking Stones



Flat Pizza & Baking Stones

Fits the XXLarge and XLarge EGGs
Diameter 21 in / 53 cm – BSXL

Fits the XXLarge, XLarge and Large EGGs
Diameter 14 in / 36 cm – BSL

Fits the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs
Diameter 12 in / 30 cm – BSM



Deep Dish Pizza & Baking Stone

Ideally suited for baking pizza, pies, quiche ... even cinnamon rolls.

Fits the XXLarge, XLarge and Large EGGs
Diameter 14 in x 2 in depth (36 cm x 5 cm) – DDBSL

With the Half Moon Baking Stone, you can cook indirect on one half of the cooking grid, while keeping the other half of the grid available for roasting meats or vegetables.

Half Moon Baking Stones

Fits the XXLarge and XLarge EGGs
Diameter 21 in / 53 cm – HMBSXL

Fits the XXLarge, XLarge and Large EGGs
Diameter 14 in / 36 cm – HMBSL

The convEGGtor® Indirect Convection System

The Big Green Egg is designed to work as a complete outdoor cooking system, producing unrivaled results whether grilling, roasting, smoking or baking – and nothing contributes more to the versatility of your EGG than adding a convEGGtor to your EGGcessories collection.



The convEGGtor is designed to facilitate indirect cooking on the Big Green Egg by providing a heat-directing barrier between the food and the charcoal, transforming your EGG into an outdoor convection oven. The design of the convEGGtor, in conjunction with the thermal properties of the EGG, allows heat to efficiently radiate within the dome and prevents the direct flames and heat from overcooking the food.

- For **XXLarge EGG** – PSXXL
- For **XLarge EGG** – PSXL
- For **Large EGG** – PSL
- For **Medium EGG** – PSM
- For **Small EGG** – PSS
- For **MiniMax EGG** – PSMX
- For **Mini EGG** – PST



VERY BERRY PIZZA

Ingredients

- 1 cup (225 g) ricotta cheese
- ½ tsp (3 ml) vanilla extract
- 5 tbsp (75 ml) sugar
- 2 tbsp (30 ml) finely chopped crystallized ginger
- Zest of ½ lemon, finely grated with a micro-plane or zester
- 2 tbsp (30 ml) all-purpose flour, for kneading the dough
- ¾ tsp (4 ml) ground cinnamon
- 1 ball prepared pizza dough, at room temperature
- ¼ cup (60 ml) uncooked grits or polenta, for rolling the dough
- 2 tbsp (30 ml) vegetable oil (such as canola) or nut oil (such as walnut)
- ½ pint fresh blueberries
- ½ pint fresh raspberries
- ¼ cup (60 ml) pure honey

Method

- Combine the ricotta, vanilla, ginger, 2 tablespoons sugar and lemon zest in a medium bowl. Reserve for topping.
- Sprinkle a Dough Rolling Mat or work surface with flour. Mix remaining sugar with the cinnamon and knead it into the dough.
- Using a convEGGtor, set the EGG for indirect cooking at 400°F/204°C. Preheat a Pizza & Baking Stone.
- Roll out and shape the dough, add to the Pizza & Baking Stone and cook the first side of the crust. Use tongs to turn the crust over. Continue cooking until the bottom crust is well browned.
- Remove the crust from the EGG and immediately spread it evenly with the ricotta mixture. Let your inner artist dictate how you arrange the berries over the top. Finish with a generous drizzle of honey.



Elizabeth Karmel ...

Let the Food Work the Magic

Elizabeth Karmel is a food fanatic – and a noted authority on grilling and Southern food – who has seasoned, basted and tasted her way across the country.

Growing up in North Carolina, Elizabeth fell in love with the barbecue typical of the region. “If you love barbecue, that’s reason enough to bond, become friends and break bread!” says Elizabeth. “My secret is cooking ‘low and slow’ – and that means indirect heat. Baking, roasting and slow-cooking with indirect heat in my EGG couldn’t be easier or more hands-off! Basically, add a convEGGtor and let the organic charcoal, smoke and natural flavors inherent in the food work their magic.”

Author of three acclaimed cookbooks, Karmel recently launched CarolinaCueToGo.com, an ‘online barbecue shack’ specializing in North Carolina whole-hog barbecue. “I want my food to feel like someone you love has given you a hug when you take a bite of it. My greatest pleasure is cooking for people.”

PIZZA TOOLS

With the Big Green Egg and our pizza EGGcessories, you can easily bake your own international specialties ... custom flatbreads, calzones, tortillas or naan. Gather your favorite ingredients and toppings – along with your family and friends – and enjoy creative, hot-off-the-EGG homemade meals!



Authentic Pizzeria Style Wooden Pizza Peel

Left: Features solid hardwood construction, a tapered profile and a sturdy handle for a secure and comfortable grip. Conveniently assemble pizza, calzones or baked goods on the peel, then easily slide directly onto the stone – PPMW



Aluminum Pizza Peel

Features a smooth and sturdy aluminum surface with a comfortable Soft Grip handle. Keeps hands away from the heat and provides a convenient way to handle pizza, calzones and bread – PPAL



Calzone Press

Spice up your next pizza night! Use a Calzone Press to create custom calzones and filled pastries at home with everyone's favorite ingredients. Works well with your favorite pizza or pie dough. Easy recipe included.

Family Size Calzone Press – CPRESSL

Personal Size Calzone Press – CPRESSS



LEARN MORE ABOUT PIZZA ON THE EGG

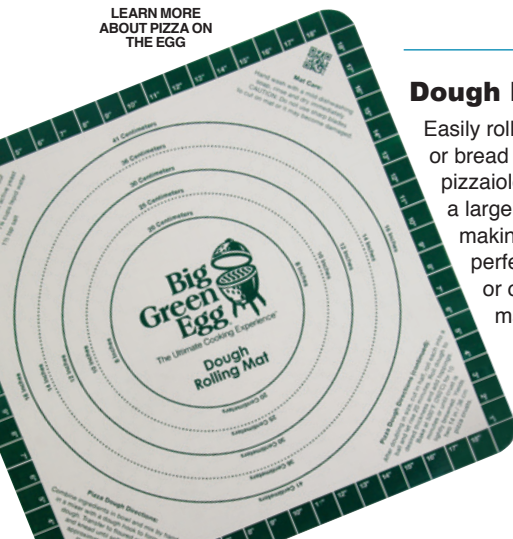


Pizza Slice Server

Serve up your creations like a pro. The extra-wide stainless steel blade is ideal for easy handling of pizza, pie, appetizers and more. Oversized Soft Grip handle for comfort and control – PSSERVER

Dough Rolling Mat

Easily roll out and perfectly form pizza, calzone or bread dough at home just like a professional pizzaiolo! Our flexible silicone mat provides a large, slip-proof surface with guidelines for making five sizes of crust. The mat is also perfect for rolling pie crusts, cookie dough or other pastries. Easy recipe included on mat – SDRM





Joanne Weir Gets Fresh

Joanne Weir has a lifetime of experience that flavors everything she touches – and a passion for inventive cooking fueled by a legacy of culinary genes and great family meals. A fourth generation professional chef, Joanne's great-grandmother operated a restaurant in Boston at the turn of the century. An enthusiasm for food was passed down to her grandfather and to her mother, who was also a professional chef and caterer.

Joanne is a James Beard Award-winning cookbook author, international cooking teacher and chef who shares her love of cooking in her award-winning PBS series, Joanne Weir's Cooking Class as well as her new show, Joanne Weir Gets Fresh. "I get inspired to write recipes a few different ways," explains Joanne. "When I eat at a restaurant, whether at a bistro in France, a tapas bar in Spain or at a winemaker's home in Italy and I find a dish I like, I'll immediately write down the ingredients. My local farmer's market in San Francisco always gets my creativity flowing. Every new season motivates me to develop recipes that help my students understand how much fun cooking can be!"

TURKISH PIZZA WITH RED HOT SPICED LAMB AND TOMATOES

Ingredients

4 ounces (115 g) fontina, coarsely grated
 2 ounces (57 g) mozzarella, coarsely grated
 4 tbsp (60 ml) extra virgin olive oil
 2 cloves garlic, minced
 1 small onion, finely chopped
 ½ lb (230 g) pound ground lamb
 ½ cup (120 ml) peeled, seeded and chopped plum tomatoes, fresh or canned
 1 tbsp (15 ml) tomato paste
 3 tbsp (45 ml) fresh parsley, chopped
 3 tbsp (45 ml) pine nuts, toasted
 large pinch ground cinnamon
 large pinch ground allspice
 large pinch cloves
 ½ tsp (1 ml) crushed red pepper
 Salt and freshly ground pepper
 1 to 2 tsp (5 to 10 ml) lemon juice
 1 recipe Weir's Dough for Pizza



Scan code for Joanne Weir's Dough for Pizza

Traditional Pizza Wheel



The sharp, stainless steel Rolling Pizza Cutter cuts through even the thickest crusts for professional pizzeria results. Oversized, cushioned grip and die-cast thumb guard makes it safe and comfortable to use – RPC



Rockin' Pizza Cutter

Simply press down and rock the stainless steel blade back and forth for quick and easy slices. High-quality stainless steel with Soft Grip handle – ROPC

Method

- Using a convEGGtor, set the EGG for indirect cooking at 500°F/260C. Add a Pizza & Baking Stone to preheat.
- Grate the two cheeses and combine. Combine 2 tablespoons olive oil and garlic and let sit 30 minutes.
- Heat the remaining 2 tablespoons olive oil in a large skillet and sauté onions until soft, about 10 minutes. Add the lamb, tomatoes, tomato paste, parsley, pine nuts, spices, ¼ teaspoon salt and ¼ teaspoon black pepper and cook slowly, uncovered 10 minutes. Add lemon juice and mix well.
- On a Dough Rolling Mat, halve the dough and roll out two ¼ inch (6 mm) thick rounds; transfer one to a heavily floured Pizza Peel. Brush the dough with the garlic oil. Sprinkle half of the combined cheese on top and then half of the spiced lamb mixture. Transfer the pizza onto the stone and bake until golden and crisp, 8 to 10 minutes. Repeat for second pizza.
- **Makes two 9 inch (23 cm) pizzas**

SPECIALTY COOKWARE



Expandable Flexi Basket

No more fumbles when flipping that delicate piece of fish or turning asparagus and other small vegetables on your EGG! Our unique flexi-weave basket conforms to the shape of seafood, meats and vegetables of various thicknesses, and holds the food securely for easy cooking and turning. Fits the XXLarge, XLarge and Large EGGs – SSFH



Mini Burger "Slider" Basket

People will stand in line for sliders cooked on the EGG! Our basket holds up to twelve delicious mini-burgers or sliders which are fun and easy to top with cheese or other creative toppings. Fits the XXLarge, XLarge and Large EGGs – SSBH



Half Moon Cast Iron Griddle

Great for blackening chicken and fish, sautéing vegetables or even cooking breakfast! Use the flat side for pancakes and eggs, the ridged side for sausage and bacon. Can be used individually or in pairs. Fits the XXLarge and XLarge EGGs – CIGHXL
Fits the XXLarge, XLarge and Large EGGs – CIGHL



GREEK LAMB STUFFED ROMA TOMATOES WITH CUCUMBER SALSA



Linkie Marais

Celebrated chef, grill guru and Big Green Egg devotee Linkie Marais began her culinary journey in her mom's kitchen in South Africa. After moving to the U.S. to earn a degree, she went on to specialize in the culinary arts, displaying a natural talent for creating and decorating the most amazing cakes for weddings and special events. Linkie, who has appeared as a finalist on Food Network Star, became a fan of the EGG the minute she first used one. "I love the versatility of my Big Green Egg... I can bake a sun-dried tomato, blue cheese and bacon pizza for an appetizer, move on to lamb and veggies for the main course and finish with bananas foster for dessert!"

For the cucumber salsa:

- 1 cup (240 ml) cucumber (chopped)
- 3 tbsp (45 ml) onion (chopped)
- 1 clove garlic, chopped
- 2 tbsp (30 ml) dill (chopped)
- 1 tbsp (15 ml) Greek yogurt
- ½ tsp (3 ml) lemon juice
- Pinch of salt and ground black pepper



Scan for more recipes from Linkie Marais

For the stuffing:

- 1 lb ground lamb
- ½ large onion (chopped)
- 1 Portobello mushroom (chopped)
- 1 clove garlic
- 2 tbsp (30 ml) olive oil
- 1 tbsp (15 ml) fresh oregano
- 1 tbsp (15 ml) rosemary
- ⅓ cup (80 ml) feta cheese
- Pinch of salt and ground black pepper

Method

- Combine all of the salsa ingredients and set aside until needed.
- Set the EGG for direct cooking (without the convEGGtor) at 350°F/177°C.
- Slice off the top of the tomatoes and scoop out the seeds and insides, being careful not to break the skin. Set upside-down on a paper towel to allow juices to run out for 10 minutes.
- In a Stir-Fry & Paella Pan, caramelize the onions. Brown the lamb with the salt and pepper. Add the mushrooms and 3 tablespoons of the tomato and cook for 1 minute. Add most of the feta cheese, reserving some for topping. Cook for 1 minute and remove from heat.
- Place tomatoes on Grill Rings; fill tomatoes generously. Grill for 5-6 minutes or until tomato skins crack open slightly. Remove from heat, top with cucumber salsa and enjoy!



Cast Iron Cooking Grids

For perfect sear marks on your food, utilize the superior heat conductivity of the Cast Iron Cooking Grid as an alternative to the primary Stainless Cooking Grid. The cast iron gets very hot and retains heat, turning it into a perfect searing surface.

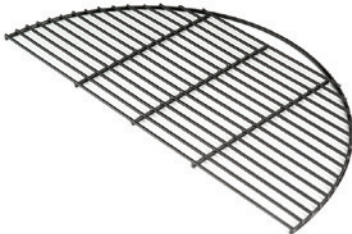
Cast Iron Cooking Grid for a Large EGG – 18CI

Cast Iron Cooking Grid for a Medium EGG – 15CI

Cast Iron Cooking Grid for a Small or MiniMax EGG – 13CI

Cast Iron Cooking Grid for a Mini EGG – 10CI

Half Moon Cast Iron Grid for XLarge EGG – HMCIXL
Buy a set of two or pair one with the Half Moon Porcelain Grid



Half Moon Porcelain Grid for XLarge EGG
Pairs with the Half Moon Cast Iron Grid – HM24P

Cast Iron Dutch Oven

The 5 quart / 4.7 liter Dutch Oven is ideal for cooking stews, soups, chili and even cobblers. Works with the XXLarge, XLarge, Large and Medium EGGs – DO



Multi-Level Tiered Racks

When you are cooking several different foods at once or when preparing meals for a large crowd, our assortment of multi-level grids increases the amount of cooking space in your EGG.

Folding Grill Extender

Easily attaches to your cooking grid to add a second level of cooking surface in your EGG. The grid folds up to allow for larger dishes, such as roasts or whole chickens and conveniently folds flat for storage. Fits the XXLarge, XLarge and Large EGGs – GX



3 Level Cooking Grid for Large EGG

The top levels of the rack rotate and are adjustable to multiple levels. Disassembles to fit in the dishwasher and for easy storage – 3TIER



2 Level Cooking Grid for XXLarge and XLarge EGGs
Chrome-plated steel base with a porcelain coated grid – 2TIERXL

Raised Grids

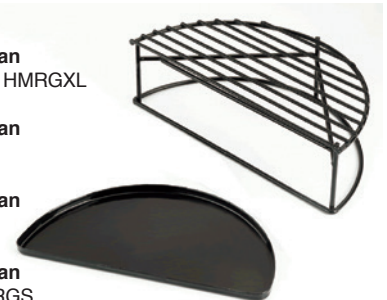
The Half Moon Raised Grids with Drip Pan give you the flexibility to cook direct on one half of the EGG and indirect on the other half. The XLarge and Large sizes can be paired with a Half Moon Baking Stone.

Half Moon Raised Grid w/ Drip Pan for XXLarge and XLarge EGGs – HMRGXL

Half Moon Raised Grid w/ Drip Pan for Large EGG – HMRGL

Half Moon Raised Grid w/ Drip Pan for Medium EGG – HMRGM

Half Moon Raised Grid w/ Drip Pan for Small or MiniMax EGG – HMRGS



SPECIALTY COOKWARE

Non-Stick Roasting & Drip Pans

The Roasting & Drip Pans feature an easy to clean, non-stick surface and have the Big Green Egg logo embossed in the bottom of the pan. The Rectangular Drip Pan works perfectly with the V-Rack for cooking turkey, roasts, chickens and other larger cuts of meat. The Round Drip Pan works well with the Vertical Roasters.

Round Drip Pan – 9R

Diameter 9 in / 23 cm

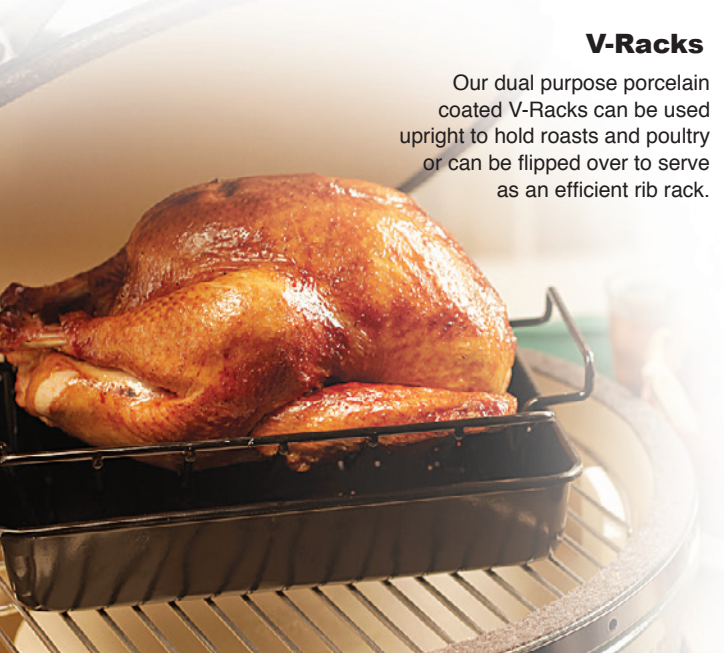
Rectangular Drip Pan – 13NSP

13 in x 9 in / 33 cm x 23 cm



V-Racks

Our dual purpose porcelain coated V-Racks can be used upright to hold roasts and poultry or can be flipped over to serve as an efficient rib rack.



Large V-Rack

Works with XXLarge, XLarge and Large EGGs – VRP



Small V-Rack

Works with XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – VRPS

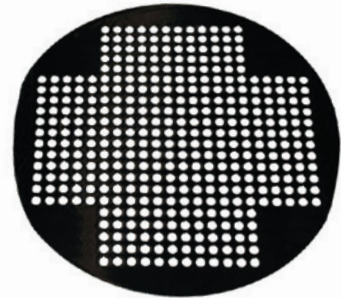


Perforated Grids

The perforated grids allow heat and flavor to reach the food and make it easy to cook fish or small foods like mushrooms, asparagus, shrimp or scallops that might fall through the standard cooking grids. The half-moon grid leaves half of your cooking space available for direct heat.

Round Perforated Cooking Grids

Diameter 16 in / 41 cm – 16PH
Diameter 13 in / 33 cm – PG13R



Half Moon Perforated Cooking Grid

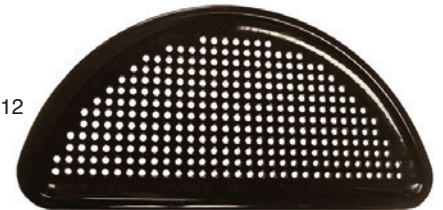
Diameter 13 in / 41 cm – PGHL
Diameter 23 in / 58 cm – PGHXL

Rectangular Perforated Cooking Grids

16 x 12 in / 41 x 30 cm – FG1612
11 x 7 in / 28 x 18 cm – PG711

Square Perforated Cooking Grid

12 x 12 in / 31 x 31 cm – PG1212





Grill Woks

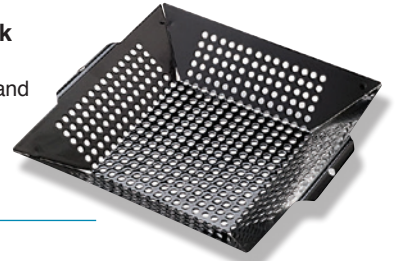
Grill Woks make it easy to cook vegetables, meat, seafood or any other smaller pieces of food that might slip through the standard cooking grids. The Grill Woks allow the heat and smoke to circulate around the foods for even cooking and flavor absorption.

Round Grill Wok

Works with the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – RGW

Square Grill Wok

Works with the XXLarge, XLarge and Large EGGs – WT12



Stir-Fry & Paella Grill Pan

This 4 quart / 3.8 liter pan is perfect for creating traditional paella recipes as well as delicious stir-fry meals! Experiment with different meats, poultry, seafood and seasonal vegetables to create your favorite interpretations of these popular international dishes. Works with the XXLarge, XLarge and Large EGGs – SPAE



Vertical Poultry Roasters

Using a vertical roaster on the EGG will produce the juiciest, most flavorful poultry you've ever tasted! Vertical roasters hold a chicken or turkey upright during cooking for even browning and easier carving when done. The ceramic and folding roasters hold liquid such as fruit juice or beer to add flavor to the poultry.



Vertical Chicken Roaster

Works with the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – VCR

Vertical Turkey Roaster

Works with the XXLarge, XLarge, Large and Medium EGGs – VTR

Folding Stainless Beer Can Chicken Roaster

Works with the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – FBCC



Sittin' Chicken™ Ceramic Roaster

Works with the XXLarge, XLarge, Large, Medium, Small and MiniMax EGGs – SC



Sittin' Turkey™ Ceramic Roaster

Works with the XXLarge, XLarge, Large and Medium EGGs – ST



Whitney Miller

Modern Hospitality

Known to television viewers as the Mississippi belle whose low-key demeanor disguised nerves of steel and true culinary skills, Whitney Miller crushed the competition and became the first winner of MasterChef. Growing up in a very food and family-oriented environment, she learned how to create much-loved dishes for friends and family ... and inspired by her mother, grandmothers and great-grandmothers, she also discovered the most essential ingredient for any meal – hospitality.

Using healthy ingredients to create a fresh twist on Southern classics, Whitney has traveled around the world – from Cape Town's Good Food and Wine Show in South Africa to the luxurious St. Regis Tianjin in China – inspiring others with recipes and effortless entertaining ideas to turn any occasion into something special.

PB&J CHICKEN SATAY

Ingredients

- ¼ cup (60 ml) red pepper jelly
- 1½ tsp (8 ml) soy sauce
- ⅛ tsp (1 ml) ground coriander
- Pinch ground ginger
- 1 garlic clove, minced
- 2 lbs (900 g) chicken tenderloins, cut into 1 in (3 cm) cubes

Peanut Sauce

- 3 tbsp (45 ml) natural creamy peanut butter
- ¾ cup (180 ml) canned unsweetened coconut milk (top white part only)
- 2½ tsp (12 ml) soy sauce
- 2 tbsp (30 ml) chicken broth
- 1 garlic clove, minced
- ½ tsp (3 ml) finely grated yellow onion
- 1½ tbsp (22 ml) dark brown sugar
- 1 tsp (5 ml) lime juice

Method

- Mix the first five ingredients together in a medium bowl. Spoon a few tablespoons of the marinade in a small bowl and set aside. Skewer the chicken cubes closely together on the Flexible Skewer. Add the skewered chicken to a large resealable bag; add the marinade and refrigerate for 1 to 2 hours.
- For the peanut sauce, whisk together all of the ingredients in a small bowl. Set aside.

- Set the EGG for direct cooking (without the convEGGtor) at 400°F/204°C.
- Cook the skewered chicken for 3 to 4 minutes on each side until done. Transfer to a serving plate. Lightly brush the reserved marinade over the chicken; serve the Chicken Satay with the peanut sauce.

Flexible Skewers

Marinating is easy with flexible 100% food-grade stainless steel skewers that allow you to marinate in bags and then transfer to the EGG without handling the food twice. The pointed ends stay cool and allow you to easily turn or remove food from the EGG – FW



GRILLING TOOLS

Premium Basting Brush

Features a removable silicone brush head for easy cleaning
– BRUSH



Barbecue Sauce Mop

Use this all natural, washable cotton Barbecue Sauce Mop to easily add your favorite basting mixtures, flavored butters, glazes and barbecue sauce to anything cooked on an EGG! Removable brush head detaches for easy soaking and cleaning – SMOP

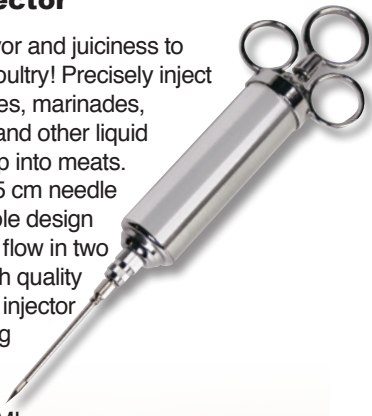


Replacement Heads for Barbecue Sauce Mop

Set of two – SMOPRH

Professional Grade Flavor Injector

Easily add flavor and juiciness to any meat or poultry! Precisely inject basting mixtures, marinades, melted butter and other liquid flavorings deep into meats. The 2.5 in / 6.5 cm needle with double-hole design provides even flow in two directions. High quality stainless steel injector resists clogging and unscrews for easy washing – SSMI



Magnetic Flexible LED Grill Light

Convenient lighting on the Big Green Egg or around the house — wherever you need it the most! When attached to the EGG band, the flexible wire stem allows light to be aimed directly at your grilling surface. Includes 4 LED bulbs – MAGL



Stuff burgers with everyone's favorite ingredients – the combinations are endless! Fun and easy to use, the Stuff-A-Burger Press is perfect for any ground meat from juicy beef to mouthwatering chicken, turkey or lamb – makes great stuffed veggie burgers too!

Stuff-A-Burger Press

Adjustable to two sizes – BGEBP



Jalapeño Grill Rack & Corer Set

Heavyweight stainless steel rack keeps jalapeño poppers upright to easily add fillings. Includes a serrated corer to trim the pepper and easily scoop out pulp and seeds – JRCS



Stainless Steel Grill Rings

Now you can grill apples, onions, tomatoes and even artichokes with surprising ease and efficiency. Simply stuff the fruit or vegetable with your favorite seasoning, place on the spike and grill indirect. Set of 3 – RINGS3



GRILLING TOOLS

Solid Teak Cutting Board with a unique live-edge design, carved drip channel and EZ-Grip side grooves.

Each board is a unique work of art, artisan-crafted from FSC-certified tropical hardwood exclusively for Big Green Egg. A beautiful addition to any kitchen, this Solid Teak Cutting Board is perfect for everything from carving roasts and poultry to chopping vegetables, fruits and herbs. – CB TEAK



Professional Grade Stainless Steel Meat Claws



These high-quality meat “claws” are designed for easy handling and shredding of larger pieces of meat such as roasts, turkey, chicken and pork. Expertly shred a smoked pork butt into pulled pork sandwiches in minutes for “professional chef” results! High-quality stainless steel with comfort grip handles. Set of two – MCLAWS



Pit Mitt® BBQ Glove

The Pit Mitt BBQ Glove is made of aramid fibers, also used in aerospace, to form a barrier preventing heat from entering the soft cotton inner layer for ultimate protection. The Mitt has silicone on the surface for superior grip and is reversible for the left or right hand – PMITT

Pigtail Meat Flipper

This innovative tool flips everything from a rack of ribs to steaks, tenderloins or chicken. The Pigtail’s hook and shaft are made of surgical-grade stainless steel for strength and durability, and the hook will not leave marks in your meat or cause meats to bleed – PIGTAIL

Professional Grade, Stainless Steel BBQ Tools



Grilling Mitt

Machine washable mitt is finished with an embroidered BGE logo. 1200 denier polyester exterior, 100% cotton interior – MIT

Fork, Spatula and Locking Tong – 3PTS

Premium Grill Spatula – SPAT

Premium Grill Tong – TONG

Premium Grill Fork – FORK

EGG TOOLS



Premium Forged Stainless Steel Knife Set

The set of two custom Ergo Chef® knives includes an 8 in / 20 cm Chef Knife and a 3.5 in / 9 cm Paring knife. Both are fully forged from one piece of high carbon German stainless steel from heel to tip – KNIFE SET

Ash Tools

Ash Tool for Small, MiniMax and Mini EGGs – AS

Ash Tool for Large or Medium EGGs – AT

Ash Tool for XLarge or XXL Large EGGs – ATXXL

The Ash Tool is the perfect utensil for removing the small amount of ash that collects at the bottom of the EGG. Using the bar at the end of the Ash Tool, you simply pull the ash out of the Stainless Steel Draft Door.



Grill Gripper

Easily and safely grips and lifts stainless cooking grids and grilling planks – GG

Ash Removal Pan

Although natural lump charcoal produces little ash and requires minimal clean up, the task becomes even easier with the EGG Ash Pan – EAP



V-Notch Grid Cleaner

Left: The extended handle allows you to clean the grid even when it is hot. The angled design makes cleaning the top and sides of the cooking grid a breeze – BBRC



Heavy Duty Grid Lifter

The comfort grip Grid Lifter easily and safely grips and lifts stainless and cast iron cooking grids – GLCI



Stainless Steel Mesh Grill Scrubber

The patented stainless steel mesh outperforms wire brushes and the extra long handle keeps heat at a distance. Includes one stainless steel replacement scrubber pad – SPSLH



Replacement Stainless Steel Mesh Grill Scrubber Heads

Set of two – SPSLHRH



Steven Raichlen Reinventing Traditional Barbecue

Steven Raichlen is an award-winning author, journalist, TV host ... and the man who gave barbecue a college education. A five-time James Beard Cookbook Award winner, Raichlen wrote the bestselling Barbecue Bible, Planet Barbecue, and How to Grill. His popular Barbecue University® and Primal Grill television shows on Public Television have virtually reinvented American barbecue. He also founded Barbecue University, a unique cooking school held at the Broadmoor resort in Colorado Springs that is hailed by the Food Network as the 'Best BBQ Experience in the U.S.' ... and, as you might expect, the Big Green Egg is front and center.

Steven Raichlen has lectured on the history of barbecue at Harvard University and the Smithsonian Institution, and has written more than 30 books – many of them focusing on global grilling. Planet Barbecue took him on a 53-country, 200,000 mile odyssey around the world's barbecue trail. His latest release is Man Made Meals: The Essential Cookbook for Guys.

ROAST CHICKEN WITH LEMON AND GARLIC

Recipe adapted from Man Made Meals: The Essential Cookbook for Guys by Workman Publishing

Ingredients

- 1 chicken 3½ to 4 lbs (1.5 to 1.8 kg), preferably organic
- Coarse salt (kosher or sea) and freshly ground black pepper
- 1 head garlic, cut in half crosswise
- 1 lemon, cut in half crosswise
- 3 sprigs fresh rosemary (optional)
- 1 tbsp (15 ml) extra virgin olive oil or butter, at room temperature

Method

- Set the EGG for indirect cooking (with the convEGGtor) at 400°F/204°C.
- Rinse the chicken under cold water and blot dry with paper towels. Place the chicken in a Roasting & Drip Pan. Generously season the neck and cavities with salt and pepper. Place 2 garlic cloves in the main cavity along with 1 of the lemon halves and a sprig of rosemary. Place a third garlic clove in the neck cavity.
- Concentrating on the breast, rub the chicken with the cut side of the garlic, remaining lemon half and the butter or olive oil. Generously season the bird on all sides with salt and pepper. Truss the chicken, then place breast side up in the Pan. Add the garlic halves, lemon half and rosemary, with the cut side of the garlic and lemon facing the bird.



- Place the chicken in the EGG and roast it until the skin is crisp and golden brown and the meat is cooked through, 1 to 1¼ hours. After 30 minutes, start basting the bird with the juices that accumulate in the bottom of the pan.
- Roast until the internal temperature reaches 165°F/74°C. Lay a piece of foil over the breast if it starts to brown too much before the bird is fully cooked.
- Transfer the chicken to a cutting board and let it rest for about 5 minutes. Remove the trussing string before carving the bird.



Scan for more recipes by Steven Raichlen

Watch for the Big Green Egg on Steven's next TV show, Project Smoke.

“Besides the quality of the product itself, among the advantages of the EGG are the shape and its thick ceramic walls – both of these elements enable an EGG to retain heat and moisture in a way that other grills don’t,” says Steven. “And thanks to those thick walls, once you get the EGG up to temperature, it holds the heat – even in an Alaskan winter.”

BIG GREEN EGG SEASONINGS

Spice up your menu with mouth-watering Big Green Egg Dizzy Gourmet® Seasonings ... made from scratch with great ideas, exotic spices, fresh herbs, no preservatives and nothing artificial. No bad karma, msg or gluten – nothing added unless it tastes great and is good for you!

Down and Dizzy™ – world class barbecue seasoning – DGDD

Kodiak River™ – sensational rub for salmon, pork and veggies – DGKR

Viva Caliente™ – authentic heat and flavors from around the world – DGVC

Simply Zensational™ – unique seasoning with an Asian twist – DGSZ

Cosmic Cow™ – sassy seasoning for beef, ribs and burgers – DGCC

Whirly Bird™ – sweet and spicy delight – DGWB



Our six unique blends are so outstanding you'll want to try them all!

BIG GREEN EGG SMOKEHOUSE-STYLE BBQ SAUCE

NEW Big Green Egg Authentic Smokehouse-Style Barbecue Sauces will enhance the flavor of any barbecue recipe! These versatile sauces are also great with your favorite pizza and calzones, or try some in place of ketchup for burgers and fries. Kick up the flavor of baked beans and potatoes, mix them in your favorite meatloaf or spice up your Bloody Mary mix ... so good you'll want to try them all!

Four delicious flavors. Convenient 14 oz / 396 g size!

All Natural • Gluten-free • No MSG



Vidalia Onion® Sriracha – SAUCEVOS
Zesty Mustard Honey – SAUCEZM
Kansas City Style – Sweet and Smoky – SAUCEKC
Carolina Style – Bold and Tangy – SAUCECS

GIFTS, NOVELTIES & FUN EGG STUFF!

Enjoy the Big Green Egg lifestyle and show the world you're an EGGhead![®] We offer a full selection of fun and collectable gift items including travel mugs, eco-friendly water bottles, colorful mini-EGG patio lights, plush toys, citronella candles and much more. To view the newest items and the complete gift line, please see your Authorized Dealer or visit BigGreenEgg.com/gifts

Ceramic Salt and Pepper Shakers

Authentic EGG design adds fun to every meal! – BGESP



EGG-Design Bottle Opener

Get the party started with this novelty EGG-shaped Bottle Opener, solidly made of durable cast iron. As attractive as it is efficient, the opener conveniently attaches to your Big Green Egg table or adds a fun and stylish highlight to your bar or outdoor kitchen decor. Easily opens bottle after bottle ... making it a great gift for your favorite EGGhead – BGEBO



EGG Tablecloth Weights

Our attractive and functional novelty tablecloth weights are a must for all outdoor entertaining. Made from solid heavyweight resin, the weights clip around the bottom of your tablecloth to keep it from blowing in the wind. Set of four – BGETW



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