

Smoked Eggs

Oscar · 29/09/2024



Prep Time

2 hrs 5 mins

Difficult

Easy

Servings

6

Description

This smoked egg recipe is incredibly easy I learned it from a neighbor and it is a fun way to use up the extra space in your smoker grill The eggs turn a lovely brown color and have a consistency similar to boiled eggs The insides have a tinted brown color too Reduce cook time if you prefer a softer boiled egg

Ingredients

— - 6 large fresh raw eggs in the shell - salt and ground black pepper to taste

Instructions

1. Preheat a smoker grill to 225 degrees F (110 degrees C). Add wood chips according to manufacturer's directions. Place whole eggs directly on the grate of the preheated smoker. Cook
2. without turning
3. for 2 hours
4. maintaining an even temperature. Transfer eggs to a plate and allow to cool completely before peeling. Season with salt and pepper. Recipe Tips Keep the smoker grill at an even temperature throughout the cooking process; sharp temperature changes will burst the eggshells. The more smoke you make
5. the more flavor the eggs will absorb.