

2025 PROGRAM & RECIPE BOOK

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By signing this application, you are committing to support The NJ EGGfest located at The Buxton Complex for the 3rd Annual NJ EGGFest. We require that all money to publish the ads and or tent sponsors be paid **BEFORE** the ads are printed. The Buxton Complex reserves the right to publish or not publish any ads not paid for by the publishing date. **PUBLISHING DEADLINE: April 1st, 2025.**

Please make checks payable to Buxton's Backyard Structures (mail to 1536 Lower Ferry Road, Ewing NJ 08618). Send ads via email to: <u>Kristi@TheBuxtonComplex.com</u> (Subject Line: 2025 EGGFest Ad). Send files in JPEG or PDF format in the correct size ad you ordered. Any questions, please call Kristi at 609-771-6840.







Saturday April 27th, 2024

The All-In-One Grill! GRILL. ROAST. SMOKE. BAKE. SEAR.







Kristi Reading Certified Eggspert



I by no means am a culinary expert nor a chef, but I love cooking for my family and have fallen head over heels for the Big Green Egg. When our business started selling them in 2012, I had the bright idea of getting an EGG for my husband for Father's Day. To my surprise, I discovered how easy it was to cook the best food ever on the Big Green Egg, that's when I became an EGGhead! I love sharing ideas and recipes with friends and family. My kids all love to cook on the Big Green Egg as well, my youngest son, Shane started when he was 5 years old, helping with pizza and wings.

Some of my favorite things to cook on the Big Green Egg are my famous Pulled Pork, Prime Rib, Chicken Wings on the Flip Grill and Pork Loins.

You know what's funny? I hated pork as a kid!



Kristi's Famous Pulled Pork Sandwich

INGREDIENTS

12-15lb Pork Butt 1 Cup of Apple Juice Vegetable Oil Rub Favorite BBQ Sauce

RUB FOR PULLED PORK

- 1 Cup Sugar
- ¼ Cup Seasoned Salt
- ¼ Cup Garlic Salt
- ¼ Cup Celery Salt
- ¼ Cup Onion Salt
- 1/2 Cup Paprika
- 1/2 Tsp Cayenne Pepper

PREPPING THE PORK

- Rub the pork down with vegetable oil.
- Sprinkle liberally with the rub
- Refrigerate overnight.



COOKING THE PORK

- Set the EGG for indirect cooking at 275°F.
- Cook for approx. 6 hours internal temp = 160°F.
- Wrap pork butt in heavy duty aluminum foil leaving the top open to pour Apple Juice
- Pour the Apple Juice
- Place back on the EGG and cook for an additional 2-3 hours until internal temp reaches 195°F.
- Remove from EGG and unwrap from foil.
- Let sit for ½ hour.
- Shred the pork butt and top with BBQ sauce. (Sweet Baby Ray's Original is my favorite)
- Place on favorite roll (Martin's Potato Rolls or King's Hawaiian are my favorite)
- Top with Cole Slaw or Broccoli law if desired.

