

## Carbon Steel Wok – Care and Use Guide

The Big Green Egg Wok is designed for use in a Big Green Egg convEGGtor Basket in a Large or XLarge EGG



### Seasoning your Carbon Steel Wok

- Before first use, clean the wok using a scrub sponge with mild detergent and warm water. Completely remove the small amount of oil that was applied as a shipping protectant at the time of manufacturing. Dry the wok thoroughly with a towel.
- Set the EGG to 400-450°F with a convEGGtor basket in place, set the wok on the basket. Close the dome and let the wok heat up for 10-15 minutes, or until it starts to darken in color and any remaining factory oil is burned off.
- Remove the wok from the EGG to cool. Once cooled, clean the wok once more with warm water and mild detergent. Dry with a towel, and place the wok back on the EGG to dry completely.
- Once dry, add 2 tablespoons of vegetable oil to the wok. Allow the oil to heat up for one minute. Using your EGGmitts or a protective mitt, hold the handles of the wok and swirl the oil around to coat evenly. Remove the wok from the heat. Fold a paper towel in half a few times and use tongs to work the oil all around for an even coating.
- Place the wok in the EGG once more to heat up for a few minutes. Carefully remove from the wok from the EGG to cool. The wok is now ready for use.

### Cleaning and Caring for your Wok

- After each use, rinse your wok with warm water, NO SOAP. Use a sponge to remove any caked on food. Dry completely. Add a few drops of vegetable oil to the wok and use a paper towel to coat it entirely. It is now ready for storage.

### Proper Use of your Wok

- Fill your Fire Box 2/3 full with Big Green Egg Natural Lump Charcoal; light the charcoal in the middle of the charcoal. Place your convEGGtor basket in the EGG and stabilize the EGG temperature at 400°F.

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**Never quickly open a hot EGG all the way. "Burping" your EGG allows air to slowly and safely enter the dome, preventing any flare-ups that could escape from the front towards you. Just raise the lid an inch or two and pause to burp it before raising the dome completely. You should get in the habit of burping your EGG, especially if you have been cooking at temperatures above 300°F/150°C.**

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- Burp the EGG by slowly opening the lid; add your wok to the convEGGtor Basket. Close the dome and heat your wok for several minutes. Burp the EGG, then slowly open the lid and add cooking oil to the wok – you don't need much oil when cooking in a wok. Wear an EGGmitt on the hand that will be handling the spatula and keep it on for the duration of the cook. At this point, close the bottom draft door for the remainder of the wok cook.
  - Stir the oil around using the spatula. When the oil begins to smoke, add the food. Cook your food, stirring constantly until the food is done. Carefully remove the wok to a heatproof surface.
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**Make sure to close the bottom draft door anytime you are cooking with the EGG dome open for an extended time. This will reduce the possibility of flare-ups and help prevent the charcoal from getting too much oxygen. If the charcoal gets too hot, close the dome and slightly open the bottom draft door and rEGGulator cap to keep some air flowing.**

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