



TRAERGER®
WOOD PELLET GRILLS

The
RECIPE
of the
WEEK
C O O K B O O K

52

AMAZING
RECIPES



A YEAR'S
WORTH OF

AMAZING
MEALS



2013
EDITION

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The RECIPE of the WEEK C O O K B O O K

Welcome to Volume 2 of Traeger's "The Recipe of the Week Cookbook", where you'll find inspiration for every occasion from weeknight family meals to holiday dinners. That's right: 52 of the best recipes that came from our test kitchen in 2013.

Because if there's one thing we know, it's that Traeger owners are always looking for new recipes. They want to add to their repertoire in order to continue to wow family, friends, and co-workers with their mastery of outdoor cooking.

Expecting overnight guests? Treat them to Sirloin Steaks with Mixed Peppercorns (page 30) accompanied by Scalloped Potatoes with Bacon and Chipotle Cream (page 90). In the morning, surprise them with decadent Donut Bread Pudding (page 110). Planning a party for Cinco de Mayo or an impromptu Mexican food fest? How about Barbecued Chicken Quesadillas (page 14); Smoked Pork Green Chili (page 48), and Skillet Buttermilk Cornbread (page 86)? Hosting Christmas at your house? Hickory-Smoked Prime Rib (page 36) and Christmas Eve Stuffed Lobster Tail (page 78) is a "surf and turf" duet that never fails to impress.

Traeger—"Taste the Difference!" (And be sure to follow us on Facebook, Pinterest, and Twitter.)





Starters

Pizza Margherita



First created in Naples in 1889 to honor the visiting Italian queen, Margherita, this pizza displays the colors of the Italian flag: tomatoes, red; basil, green; fresh mozzarella, white. If you're short on time, substitute Boboli pizza crust, available at most supermarkets, for raw pizza dough and follow the package instructions for baking times.

INGREDIENTS

- 4-6** medium-size ripe tomatoes
- 2** cloves garlic, smashed
- 1** cup fresh basil leaves, torn or slivered, divided use
- 1-2** tablespoons extra virgin olive oil
- 1** teaspoon coarse salt
- 1** pound pizza dough, store-bought or homemade
 - Flour
- 8** ounces fresh mozzarella, cut into 1/4-inch slices
- 1/2** cup finely grated Parmesan cheese
- 1** teaspoon hot red pepper flakes, or more to taste

DIFFICULTY

3/5

PREP TIME

20 min.

COOK TIME

12 to 18 min.

READY IN

22 to 38 min.

SERVES

3 to 4

PELLETS

Oak

PREPARATION

- 1** Start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). If you own one, put a pizza stone on the grill grate. Set the temperature to High and preheat, lid closed, for at least 30 minutes. It is important that the grill and pizza stone be very hot. If you don't own a pizza stone, preheat the grill in the usual way—for 15 minutes.
- 2** While the grill heats, stem each tomato and slice lengthwise into 4 to 6 wedges. Combine the tomato wedges, garlic, olive oil, salt, and half the basil leaves in a blender jar or the bowl of a food processor. Blend or process until you achieve a slightly chunky sauce. Strain over a bowl to remove excess liquid. Use the liquid for soups, such as gazpacho, or freeze into ice cubes for Bloody Marys. Transfer the sauce to a mixing bowl and stir in the olive oil and salt. Set aside.
- 3** Tear two 12-inch sheets of cooking parchment from a roll. Working with one sheet at a time, lightly dampen your work surface and lay the parchment on top. The purpose of the water is to keep the parchment paper from slipping as you shape the dough.
- 4** Divide the dough into two equal portions and form into balls. Dust your hands lightly with flour. Put a portion of dough in the center of the parchment paper and flatten it with the heel of your hand. Gently stretch and pull it into a rough round about 10 inches in diameter; pinch a slight rim around the edge. If the dough springs back, let it relax for a few minutes before continuing. You can also use a rolling pin lightly dusted with flour to help you achieve a thin crust. Transfer the dough on its parchment to an upside down rimmed baking sheet. Repeat with the remaining portion of dough.
- 5** Spread a few tablespoons of sauce over the first pizza. Arrange half of the mozzarella slices on top, leaving a bit of space between each. Dust lightly with half the Parmesan.
- 6** Carefully tilt the baking sheet with the pizza and parchment onto the pizza stone. If you aren't using a pizza stone, put the upside down baking sheet with the pizza directly on the grill grate. Bake the pizza until the crust is nicely browned and the cheese is melted and bubbling 12 to 18 minutes, depending on the thickness of the crust. Remove from the grill. Leave the pizza stone, if using, in place on the grill grate. Sprinkle the pizza with 1/4 cup of the remaining basil leaves and 1/2 teaspoon hot red pepper flakes, if using. Slice into wedges. Cook the remaining pizza the same way. When finished cooking, let the Traeger and pizza stone cool for several hours.

TRAEGER TIP: To remove grease from your pizza stone, sprinkle it with cornmeal and let it sit overnight. Brush the oil-absorbing cornmeal off in the morning.

Tandoori Chicken Wings



Fragrant with exotic spices and tenderized by a yogurt marinade, these wings will fly off the plate at your next party. Indian tandoori traditionally calls for a brilliant orangish-red powdered food coloring rarely found in Western kitchens. But you can imitate the hue with the liquid or paste food dye found in the baking section of most supermarkets or craft stores. To prevent sticking, brush and oil your grill grate and turn the wings once or twice with tongs as they cook.

INGREDIENTS

- 2-1/2** pounds large chicken wings
- 1** cup Greek-style plain yogurt
- 2** tablespoons distilled white vinegar or malt vinegar
- 2** tablespoons fresh lemon or lime juice
- 2** tablespoons vegetable oil
- 1** 2-inch piece of fresh ginger, coarsely chopped
- 5** cloves garlic, peeled and coarsely chopped
- 1** tablespoon garam masala
- 1-1/2** teaspoons salt
- 1** teaspoon paprika
- 1/2** teaspoon cayenne pepper
- 1/2** teaspoon freshly ground black pepper
- 1/4** teaspoon ground cinnamon
- 1/2** teaspoon Indian orange food coloring, or several drops each of red and orange food coloring (optional)
- 5** tablespoons butter, melted
- Lemon wedges and thinly sliced red onion, for serving

DIFFICULTY

2/5

PREP TIME

15 min.

plus 4 to 8 hours for marinating the wings

COOK TIME

45 to 50 min.

READY IN

1 hr.

plus 4 to 8 hours for marinating the wings

SERVES

4 to 6 as an appetizer

PELLETS

Oak

PREPARATION

- 1** With a sharp knife, cut the wings into three pieces through the joints. Discard the wing tips, or save for chicken stock. Transfer the remaining “drumettes” and “flats” to a large resealable plastic bag or a bowl.
- 2** Combine the remaining ingredients (with the exception of the lemon wedges and red onion) in the jar of a blender and process until smooth. Pour over the chicken and massage the bag to coat all the wings. Refrigerate for 4 to 8 hours. Drain the wings of excess marinade; discard the marinade.
- 3** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes. Brush and oil the grill grate.
- 4** Arrange the wings on the grill grate. Cook for 45 to 50 minutes, or until the skin is brown and crisp and the meat is no longer pink at the bone. Turn once or twice during cooking to prevent the wings from sticking to the grill grate. Transfer to a bowl and drizzle with the melted butter. Toss to coat. For serving, transfer the wings to a plate or platter. Arrange lemon wedges (for squeezing) around the wings and garnish with the onion slices.

Homemade Onion Dip



This is a wonderful recipe to make when you have something else on the grill—preferably something that requires a temperature of 225 to 300 degrees F such as a brisket or pork loin. The key to making great caramelized onions is cooking them low and slow - it brings out their sweetness. For variations, we suggest adding cooked diced bacon to the dip, or substituting beer for the beef bouillon. Greek yogurt also stands in well for the sour cream.

INGREDIENTS

- 2** tablespoons butter
- 1** tablespoon vegetable oil
- 2** large sweet onions, such as Vidalia, diced
- 1** 1/2 teaspoons sugar
- 1** teaspoon garlic salt, preferably Lawry's, or more to taste
- 1** teaspoon freshly ground black pepper, or more to taste
- 1/2** teaspoon dried thyme
- 1/2** cup beef stock, or more as needed
- 1** tablespoon Worcestershire sauce
- 1** tablespoon bourbon (optional)
- 1 1/2** cups sour cream
- 1** 8-ounce package cream cheese, at room temperature
- 2** tablespoons minced fresh chives, for serving
- Crudités and sturdy potato chips, for serving

DIFFICULTY

1/5

PREP TIME

20 min.

COOK TIME

about **45 to 1 hr.**

READY IN

1 hr. 20 min.

SERVES

10 to 12

PELLETS

Hickory or Oak

PREPARATION

- 1** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature in the range of to 225 to 300 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 2** Put the butter and vegetable oil in a disposable foil pan and place it on the grill grate for a few minutes. When the butter is melted, stir in the onions, sugar, garlic salt, pepper, and thyme.
- 3** Combine the beef stock, Worcestershire sauce, and bourbon (if using) in a glass measuring cup and pour half over the onions. Return the pan to the grill grate and cook the onions, stirring occasionally, until they are soft and golden brown, 45 minutes to 1 hour, depending on the temperature of your Traeger. Add the remainder of the stock mixture if the onions seem a bit dry. Let the onions cool completely.
- 4** In the meantime, combine the sour cream and cream cheese in a large mixing bowl and stir vigorously with a wooden spoon until smooth. Stir in the cooled onions and chives, if using. Taste, adding more garlic salt or pepper as desired. Transfer to a serving bowl. Cover and chill until serving time. Serve with crudités and potato chips.

Cheese and Chorizo Fondue In a Pumpkin

Fun and festive—a real crowd-pleaser when pumpkins are in season! The most difficult part of this recipe is carving the lid off the rock-hard pie pumpkin (sometimes sold as sugar pumpkin). For an even easier rendition of this recipe, brown the chorizo, then add 1 pound of Velveeta Queso Blanco cheese and one can of Rotel tomatoes. Pour into the pumpkin and bake as directed.

INGREDIENTS

- 1** nicely shaped pie pumpkin, about 2 to 3 pounds and 7 to 8 inches in diameter
- 1/2** pound Mexican chorizo, removed from casings
- 1/2** cup diced onion
- 1/2** red bell pepper, stemmed, seeded, and diced
- 1** teaspoon ground cumin
- 1** can (10 ounces) Rotel tomatoes with green chiles, undrained
- 4-5** pickled jalapeno rings, minced, or more to taste
- 3** cups (12 ounces) shredded Mexican 4-cheese blend, such as Sargento brand
- 6** ounces cream cheese, cubed
- 1** cup heavy (whipping) cream, chicken broth, or beer, or more as needed
- 3** tablespoons bottled ranch-style dressing
- 2** tablespoons coarsely chopped fresh cilantro leaves, for serving (optional)
- Tortilla chips, preferably blue corn, for serving

DIFFICULTY

2/5

PREP TIME

30 min.

(including time to prep the pumpkin)

COOK TIME

about 1 hr.

READY IN

about 1 hr. 30 min.

SERVES

12

PELLETS

Mesquite

PREPARATION

- 1 Prepare the pumpkin "bowl":** Wash the outside of the pumpkin and dry with paper towels. Working on old newspapers, cut the circular lid of the pumpkin off toward the stem end using a sharp, sturdy knife. Slice the seeds and stringy pulp off the bottom of the lid. Set aside. Pull out the seeds and pulp (reserve the seeds for roasting, if desired) and scrape the walls clean with a metal tablespoon. (Don't remove too much of the pumpkin wall as you want it to maintain its structural integrity.) Set aside.
- 2** In a large saucepan, brown and crumble the chorizo over medium-high heat. Add the onion, bell pepper, and cumin and cook until the vegetables are softened, about 5 minutes. Stir in the tomatoes and jalapenos and cook for 5 to 10 minutes, or until hot. Slowly stir in the shredded cheese and cream cheese. Add the cream and ranch dressing and stir until the cheeses are melted. (If the fondue seems too thick, add more cream, chicken broth, or beer.)
- 3** Start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 375 degrees F and preheat, lid closed, for 10 to 15 minutes
- 4** Set the pumpkin bowl and the lid in a sturdy baking pan or dish. Pour the warm fondue into the bowl, coming within an inch of the top. Pour about an inch of water in the bottom of the pan. Cover with foil and transfer to the grill grate.
- 5** Bake the pumpkin and the fondue for about 1 hour, stirring the fondue halfway through the cooking time. (Peel back the foil carefully and avoid the escaping steam.)
- 6** Transfer the pumpkin to a platter. Blot any drops of water with paper towels. Prop the lid against the side of the pumpkin. Stir the cilantro into the fondue, and a few tablespoons of additional liquid if the fondue seems too thick. Arrange tortilla chips around the pumpkin and serve immediately. The fondue will stay hot for at least an hour.

Cider Hot-Smoked Salmon



For years, we've been soaking salmon fillets in cheap vodka to remove any hint of fishiness. One night, we had the inspiration to substitute a bottle of hard cider—the fizzy stuff—for the vodka, and voila! A new recipe was born. If you have pink curing salt—also known as Prague powder or InstaCure—use it. If not, don't worry. Your salmon will still be wonderful.

INGREDIENTS

- 1** center-cut salmon fillet, skin-on, 1-1/4 to 1-1/2 pounds, preferably wild-caught
- 1** 12-ounce bottle of hard cider (we used Woodchuck Draft Cider), or 1-1/2 cups apple juice or cider
- 3-4** juniper berries, lightly crushed, or 2 tablespoons of gin
- 1** piece of star anise, broken
- 1** bay leaf, coarsely crumbled
- 1/4** teaspoon pink salt (optional)
- 1/2** cup kosher salt
- 1/4** cup light or dark brown sugar
- 2** teaspoons Traeger Saskatchewan Rub, or your favorite barbecue rub
- 1** teaspoon coarsely ground black pepper

OPTIONAL ACCOMPANIMENTS: Butter, cream cheese, diced red onion, drained brined capers, finely chopped hard-cooked egg, lemon wedges, chopped fresh dill, cocktail rye or pumpernickel bread or crackers

DIFFICULTY

3/5

PREP TIME

15 min.

plus about 10 hours for brining and curing

COOK TIME

3 to 4 hrs.

READY IN

12 to 13 hr.

SERVES

4

PELLETS

Apple

PREPARATION

- 1** Rinse the salmon fillet under cold running water and check for pin bones by running a finger over the fleshy part of the fillet. If you feel a bone, remove it with kitchen tweezers or a needle-nose pliers.
- 2** In a sturdy resealable plastic bag, combine the cider, juniper berries, star anise, bay leaf, and pink salt, if using. Add the salmon fillet and put the bag in a bowl or pan in the refrigerator. Let sit for at least 8 hours, or overnight.
- 3** Remove the salmon from the bag and discard the cider mixture. Dry the salmon well on paper towels. **Make the cure:** In a small mixing bowl, combine the kosher salt, brown sugar, and Traeger rub. Pour half into a shallow plate, like a pie plate, or baking dish. Put the salmon fillet, skin-side down, on top of the cure. Generously sprinkle the top with the remaining cure, cover with plastic wrap, and refrigerate for 1 to 1-1/2 hours. Any longer, and the fish will get too salty.
- 4** Remove the salmon from the cure and rinse thoroughly under cold running water. Dry on paper towels. Sprinkle the black pepper on top of the fillet.
- 5** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 200 degrees F and preheat, lid closed, for 10 to 15 minutes. Leave on the Smoke setting if you own a manual controller.
- 6** Lay the salmon skin-side down on the grill grate. Cook for 3 to 4 hours, or until the internal temperature in the thickest part of the fish reaches 150 degrees or the fish flakes easily when pressed with a finger or fork. Let cool slightly. Turn the fillet over and remove the skin; it should come off in one piece. If not serving immediately, let the salmon cool completely, then wrap in plastic wrap and refrigerate for up to 2 days. Transfer to a platter and serve with some or all of the suggested accompaniments.

Barbecued Chicken Quesadillas

We don't know where your allegiance roots come Super Bowl Sunday, but you could jokingly refer to these as Barbecued "Raven" Quesadillas on Superbowl Sunday/1st Sunday of February.

INGREDIENTS

- 3** boneless, skinless chicken breasts, each about 5 ounces
- 1/2** of a 1-ounce package of taco seasoning
- 1** large bell pepper (red, orange, yellow, or green)
- 2-3** tablespoons butter, melted
- 4** 10-inch flour tortillas
- 1/3** cup of Traeger's Regular Barbecue Sauce, or your favorite barbecue sauce
- 3** cups shredded melting cheese, such as Monterey Jack or Sargento's 4-Cheese Mexican Blend
- Guacamole, sour cream, and/or pico de gallo for serving

OPTIONAL: Sliced black olives, fresh cilantro leaves, sliced fresh or pickled jalapenos, diced fresh tomatoes, thinly sliced green onions, drained canned sweet corn

DIFFICULTY

2/5

PREP TIME

15 min.

COOK TIME

about 45 min.

for chicken and quesadillas

READY IN

about 1 hr.

SERVES

4 to 6

PELLETS

Hickory

PREPARATION

- 1** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 375 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 2** Lightly sprinkle the chicken breasts with the taco seasoning. Arrange directly on the grill grate and grill, turning once, until the internal temperature is 165 degrees F, about 25 to 30 minutes. Leave the grill on. Let the chicken cool slightly, then dice.
- 3** Stem and seed the bell pepper, then dice or cut into very thin strips.
- 4** Pour the melted butter on a rimmed baking sheet to barely coat. Lay the tortillas side by side in the butter. Press down gently to make sure the bottom sides of the tortillas are uniformly coated.
- 5** Brush the top of each tortilla with the barbecue sauce. Top 1/2 of each tortilla with some of the cheese, chicken, and bell pepper. Add any optional toppings, then sprinkle with more cheese. Fold the tortilla in half over the toppings.
- 6** Transfer the baking sheet with the quesadillas to the grill grate. Grill for 8 to 10 minutes, or until the underside is lightly browned and the cheese has melted. Carefully flip the tortillas with a wide spatula and continue to cook the other sides until they are lightly browned, 6 to 8 minutes more.
- 7** Use a pizza cutter or knife to cut each quesadilla into wedges. Serve with guacamole, sour cream, and/or pico de gallo.



Main Dishes

Baked French Toast Casserole

Part French toast, part bread pudding, this rich casserole will be the star of your next brunch or family breakfast. Serve with blueberries and Traegered breakfast sausages.

INGREDIENTS

- Nonstick cooking spray or softened butter
- 8** large eggs
- 2-1/4** cups half and half or whole milk
- 1/4** cup granulated white sugar
- 1/4** cup brown sugar or more white sugar
- 1** tablespoon vanilla
- 1-1/2** teaspoons cinnamon
- 1** 12- to 16-ounce loaf French or Italian bread, cubed
- 1** 8-oz. package cream cheese, cut into small pieces
- Powdered sugar, for serving
- Butter, for serving
- Warm maple or pancake syrup, for serving

DIFFICULTY

2/5

PREP TIME

20 min.

Plus 8 hours (casserole must be refrigerated overnight so the egg can soak into the bread)

COOK TIME

45 to 50 min.

READY IN

65 to 70 min.

Plus 8 hours (casserole must be refrigerated overnight so the egg can soak into the bread)

SERVES

8

PELLETS

Apple or Cherry

PREPARATION

- 1** Coat a 9- by 13-inch baking dish with cooking spray or softened butter and set aside.
- 2** In a large mixing bowl, thoroughly whisk together the eggs, half and half, white and brown sugars, vanilla, and cinnamon.
- 3** Arrange half the bread cubes in the prepared baking dish and spread out to cover the bottom. Pour half the egg mixture evenly over the bread and distribute the cream cheese bits randomly over the bread. Top with the remaining bread cubes and egg mixture. Cover tightly with foil and refrigerate overnight.
- 4** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 5** Remove the foil from the casserole and bake for 55 to 60 minutes, or until the top is slightly crusty and golden brown.
- 6** Put a couple of tablespoons of powdered sugar in a small kitchen sieve and dust the top of the casserole with it. Cut the casserole into portions and serve warm with butter and syrup.

Brunswick Stew



This Southern favorite—claimed by the town of Brunswick, Georgia, and Brunswick County, Virginia—makes good use of leftover smoked meats including pork, ham, chicken, turkey, rabbit, brisket, or sausage. Don't feel bound by the recipe. Serve with biscuits.

INGREDIENTS

- 8** tablespoons (1 stick) butter
- 1** large onion, diced
- 1** red or green bell pepper, stemmed, seeded, and diced
- 2** stalks celery, diced
- 3-4** cloves garlic, minced
- 1** teaspoon smoked paprika
- 1/2** teaspoon cayenne pepper, or more to taste
- 2** tablespoons Worcestershire sauce
- 3** 15-ounce cans diced tomatoes
- 1** cup Traeger Regular Barbecue Sauce, or your favorite barbecue sauce
- 2** pounds smoked pulled chicken and/or pork, cooked at a previous grill session
- 1/2** pound smoked beef brisket, chopped, cooked at a previous grill session
- 6** cups chicken broth, or more as needed
- 1** 10-ounce package frozen lima beans or peas, thawed
- 1** 10-ounce package frozen corn, thawed
- 1** cup sliced okra (optional)
- Salt and freshly ground black pepper to taste
- 1-2** tablespoons apple cider vinegar, or to taste
- Hot sauce, for serving

DIFFICULTY

3/5

PREP TIME

30 min.

if meats are precooked

COOK TIME

about **2 1/2 hr.**

READY IN

3 hr.

if meats are precooked

SERVES

10 to 12

PELLETS

Hickory

PREPARATION

- 1** Melt the butter in a large cast iron Dutch oven over medium heat. Sauté the onion, bell pepper, and celery until soft and translucent, 5 to 8 minutes. Add the garlic and sauté for 2 minutes. Add the paprika, cayenne, Worcestershire sauce, tomatoes, and barbecue sauce and let simmer for 5 minutes. Stir in the meats. Add the chicken broth and bring to a boil.
- 2** In the meantime, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 300 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 3** Put a lid on the Dutch oven and carefully transfer it to the grill grate. Cook for 1-1/2 hours, adding more broth as necessary. The stew shouldn't be too soupy. Add the lima beans, corn, and okra, if using, and continue to cook, lid off, for about 30 minutes more, or until the vegetables are tender. Add salt and black pepper to taste—the amount will depend on how salty your smoked meats are—and more cayenne pepper if you like more heat. Add vinegar to brighten the flavors. Serve hot in bowls with hot sauce on the side.

Corn and Cheese Chile Rellenos with Roasted Tomato Sauce

Chile rellenos are often battered and deep-fried. We've come to prefer this version in which the chiles are roasted, peeled (the fussiest part), and stuffed with a rich mixture of cheese, corn, and sour cream on a bed of homemade tomato sauce. Of course, you can substitute your favorite canned enchilada or other Mexican-style sauce if you don't want to bother making your own. Serve with refried beans and rice.

INGREDIENTS

- 2** pounds ripe, juicy tomatoes, cored and coarsely chopped
- 4** cloves garlic, peeled and coarsely chopped
- 1/2** cup coarsely chopped sweet onion
- 1** jalapeno or serrano pepper, stemmed, seeded, and coarsely chopped
- 8** large green New Mexican, poblano, or Anaheim chiles
- 3** ears sweet corn, husked
- 1/2** teaspoon crumbled dry oregano, preferably Mexican
- 1** teaspoon ground cumin
- 1** teaspoon mild chile powder, or more to taste
- 1/8** teaspoon ground cinnamon
 - Salt and freshly ground pepper to taste
- 3** cups grated Monterey Jack or mozzarella
- 1/2** cup sour cream or Mexican crema
- 1** cup crumbled queso fresco, for serving (optional; see Note)
- Fresh cilantro leaves, for serving (optional)

DIFFICULTY

3/5

PREP TIME

30 min.

plus time for roasting the vegetables

COOK TIME

25 to 30 min.

for the stuffed rellenos

READY IN

55 to 60 min.

SERVES

4

PELLETS

Mesquite

PREPARATION

- 1** Put the tomatoes, garlic, onion, and jalapeno in a shallow baking dish and place on the grill grate before lighting your Traeger. (That way, the vegetables will be exposed to more wood smoke.)
- 2** Start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 450 degrees F (High) and preheat, lid closed, for 10 to 15 minutes
- 3** When the grill is hot, arrange the New Mexican chiles and the sweet corn on the grate and grill until the chiles are blistered and blackened in spots and the corn is lightly browned, 15 to 20 minutes for the chiles and 10 to 15 minutes for the corn, turning with tongs as needed. Stir the tomato-onion mixture once or twice and remove it from the grill grate when the tomatoes begin to break down. Let all the vegetables cool.
- 4** Reduce the heat of the Traeger to 350 degrees F if you intend to bake the rellenos right away. (You can also make the sauce and assemble the rellenos the day before you bake them. Cover and refrigerate.)
- 5** Put the cooled tomato mixture in a blender and liquefy. Pour into a saucepan. Stir in the cumin, oregano, chile powder, cinnamon, and salt and pepper to taste. Simmer over medium heat for 15 to 20 minutes, or until the sauce is slightly thickened, stirring occasionally.
- 6** Carefully peel the blistered outer skin off the New Mexican chiles: Leave the stem ends intact, and try not to tear the flesh. With a small paring knife, slit each chile lengthwise from the shoulder (just below the stem) to the tip. Pull out the seeds and set the chiles aside while you make the filling.
- 7** Slice the corn off the cobs and put in a large mixing bowl. Toss with 2 cups of the cheese, reserving 1 cup. Gently stir in the sour cream. Season with salt and pepper. Generously stuff the chiles with the corn-cheese mixture and arrange shoulder to shoulder, cut sides up, in a baking dish or on a rimmed baking sheet. (Line with foil for easy clean-up, if desired.) Sprinkle some of the reserved cheese on top of each relleno.
- 8** Bake the rellenos for 25 to 30 minutes, or until the filling is bubbling and the cheese has melted. Reheat the tomato sauce if necessary. To serve, put a small pool of tomato sauce on each plate and arrange a relleno in the center of it. Sprinkle with queso fresco and garnish with fresh cilantro leaves, if desired. Serve immediately.

NOTE: Queso fresco—literally, “fresh cheese”—is white, mild, and often served crumbled on top of enchiladas or refried beans. If you can't find it, substitute ricotta salata or feta. Or skip it.

Gyros



If you've ever eaten gyros at a street fair, you likely remember the meat is typically cooked on tall vertical spits and shaved off by workers—usually men—wielding serious-looking knives. You may think of these savory sandwiches as Greek, but their culinary cousins include Mexico's tacos al pastor, the Middle East's shawarma, and Turkey's döner kebabs. Serve with the suggested tzatziki sauce, garlic mayonnaise, or tahini. Rice pilaf rounds out the meal. Leftovers are great the next day.

INGREDIENTS

- Nonstick cooking spray
- 2-3** cloves garlic, roughly chopped
- 1** medium onion, peeled and roughly chopped
- 1** pound lean ground beef
- 1** pound ground lamb or veal, or more ground beef
- 2** teaspoons Traeger Souvlaki Rub, or 1-1/2 teaspoons kosher salt and 1/2 teaspoon freshly ground black pepper
- 1** teaspoon dried oregano
- 1** teaspoon dried marjoram
- 1/4** teaspoon cayenne pepper
 - Pita bread or flat bread, preferably warmed, for serving
 - Tzatziki, for serving see (Note)

DIFFICULTY

2/5

PREP TIME

30 min.

plus 20 minutes to weight the meat

COOK TIME

about **75 min.**

READY IN

1 hr. 45 min.

SERVES

6

PELLETS

Any

PREPARATION

- 1** Spray a loaf pan with nonstick cooking spray. Cover a brick or a heavy can from the pantry with aluminum foil; set both the loaf pan and the brick aside.
- 2** Combine the garlic and onion in the bowl of a food processor and process until both are finely chopped. Scrape into a colander or mesh strainer and let drain for 15 minutes, pressing on the solids. Do not wash the food processor bowl.
- 3** To the food processor bowl, add the ground beef, lamb, Traeger Souvlaki Rub, oregano, marjoram, and cayenne. Return the drained onion-garlic mixture to the bowl and process until a paste forms. Press tightly into the prepared loaf pan. If desired, you can prepare the meat up to this point, then cover with plastic wrap and chill for several hours or even overnight.
- 4** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 325 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 5** Bake the gyro meat in a water bath—this keeps it from getting crusty on the bottom—until the meat is 165 degrees F, 60 to 75 minutes. Carefully remove from the water bath, drain and discard any accumulated fat, and set on a cooling rack. Put the foil-covered brick on top of the meat to compress it. After 15 to 20 minutes, remove the meat from the loaf pan and thinly slice with an electric knife or a sharp serrated knife. Build the gyros using the serving ingredients suggested, finishing with tzatziki sauce.

NOTE: While you can usually buy tzatziki in the prepared foods section of your supermarket, it is easy to make at home: In a mixing bowl, combine 1 cup Greek-style yogurt or sour cream, 2 small cucumbers, seeded and grated, 2 cloves minced garlic, 1 tablespoon olive oil, 2 teaspoons minced fresh dill, 1 to 2 teaspoons lemon juice, and salt to taste.

Deli-Style Roast Beef



A quick sear and a long, slow cook on your Traeger will produce the tender, rosy-looking roast beef you'll find at your local deli or sandwich shop. If you don't own a meat slicer, ask your butcher when you buy the meat if he or she will thinly slice the roast for you once it's cooked. Many are happy to oblige if you're a good customer. Make sure the meat is well-chilled before slicing.

INGREDIENTS

- 1 5 to 6-pound top sirloin roast
- Traeger Prime Rib Rub or Beef Shake, or coarse salt (kosher or sea), freshly ground black pepper, and garlic powder
- 1 tablespoon vegetable oil

DIFFICULTY

1/5

PREP TIME

10 min.

COOK TIME

about **3 to 3 1/2 hr.**

plus time to chill the roast before slicing

READY IN

about **3 hr. 40 min.**

plus time to chill the roast before slicing

SERVES

8 to 10

PELLETS

Hickory

PREPARATION

- 1 If the butcher has not already done so, tie the roast at 1-1/2 inch intervals with butcher's string.
- 2 Season the roast generously on all sides (including the ends) with Traeger Prime Rib Rub.
- 3 When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Put a large cast iron skillet on the grill grate. Set the temperature to High and preheat, lid closed, for 15 to 20 minutes. Add the vegetable oil to the skillet.
- 4 Put the roast in the skillet and sear on all sides, turning with tongs. Don't forget to sear the ends, too. Transfer the roast directly to the grill grate and carefully remove the skillet from the grill. (It will be very hot, so put it in a place where no one will touch it accidentally, such as in your oven, which of course, you never use anymore.)
- 5 Reduce the temperature of the Traeger to 200 degrees F. You can leave the grill lid open for a few minutes to hasten the cooling.
- 6 Roast the meat for 3 to 3-1/2 hours, or until the internal temperature in the thickest part of the meat is 135 degrees F when read on an instant-read meat thermometer. Let the meat cool to room temperature, then cover tightly with aluminum foil or plastic wrap. Chill for several hours, or overnight. Remove the butcher string. Slice the roast very thinly, preferably on a meat slicer, and use to build your favorite roast beef sandwich.

Tuscan Meatloaf



Hard-cooked eggs baked, jewel-like, into the center of this savory meatloaf elevate it from the homely to the sublime. Feel free to customize this recipe by substituting cooked spinach (squeeze dry) and chopped sun-dried tomatoes for the bell peppers. Minced mortadella, bacon, ham, anchovies, or green olives also make nice additions.

INGREDIENTS

- 6** eggs, divided use
- 2** tablespoons olive oil
- 1** onion, finely diced
- 1** red bell pepper, stemmed, seeded, and diced
- 1** green bell pepper, stemmed, seeded, and diced
- 3** cloves garlic, minced
- 1/2** cup milk
- 1** cup Parmesan cheese
- 2/3** cup Italian seasoned bread crumbs
- 1** tablespoon dried Italian herbs or 2 tablespoons fresh
 - Salt and freshly ground black pepper, about 1 teaspoon each
- 1** pound ground beef
- 1** pound ground pork or veal
- 1/2** pound bulk Italian sausage
- 1** cup marinara sauce (optional)

DIFFICULTY

3/5

PREP TIME

20 min.

COOK TIME

about **1 hr.**

READY IN

1 hr. 20 min.

SERVES

6 to 8

PELLETS

Oak

PREPARATION

- 1** In a saucepan, cover 4 of the eggs with 1 inch of cold water and bring to a boil over medium-high heat. Remove from the heat, then cover. Let the eggs sit in the hot water for 12 minutes. Transfer to a bowl of ice water. Peel, then set aside.
- 2** Meanwhile, in a frying pan, sauté the onion and bell peppers in olive oil over medium heat until softened. Add the garlic and cook for 1 to 2 minutes more. Let cool.
- 3** Beat the remaining two eggs in a large mixing bowl. Add the milk, Parmesan, bread crumbs, herbs, and salt and pepper. Add the meats and half of the onion/pepper mixture. Gently combine with your hands, being careful not to overmix.
- 4** With a rolling pin, roll the meat out into an 8- by 5-inch rectangle between sheets of wax paper. Distribute the remaining onion/pepper mixture lengthwise down the center of the meat. Lay 3 to 4 of the hard-cooked eggs end to end on top of the onion/pepper mixture. Bring the sides of the meat rectangle snugly up over the eggs and vegetables and pinch all the seams closed. Put seam-side down on a rimmed baking sheet or in a loaf pan.
- 5** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F (or Medium if using a manual controller) and preheat, lid closed, for 10 to 15 minutes.
- 6** Bake the meatloaf for about 1 hour, or until an instant-read meat thermometer inserted in the middle of the loaf reads 165 degrees F. If desired, pour the marinara sauce over the top of the meatloaf and bake for 10 to 15 minutes more. Let cool slightly before slicing and serving. This is also excellent when served cold.

Sirloin Steaks with Mixed Peppercorns



Just mention the word “steak” and a true carnivore is mentally transported to a happy place. There are a couple of tricks embedded in this recipe: Preheating a cast iron skillet over high heat before searing will caramelize the entire surface of the steak—not just the parts that hit the grill grates, and finishing over lower heat will ensure the meat doesn’t dry out. Finally, we let the steak rest on top of small cubes of butter, which melt and mingle with the juices. Feel free to substitute rib-eye, strip steak, or even T-bones for the top sirloin.

INGREDIENTS

- 1-1/2** tablespoons whole peppercorn blend (black, green, pink, red, white, etc.), or substitute black peppercorns
- 2** 10- to 12-ounce top sirloin steaks, each at least 1 inch thick, well-chilled
 - Worcestershire sauce
 - Coarse salt (kosher or sea)
- 2** tablespoons butter cut into 8 pieces

DIFFICULTY

3/5

PREP TIME

5 min.

COOK TIME

about **30 min.**

READY IN

about **35 min.**

SERVES

3 to 4

PELLETS

Oak or Hickory

PREPARATION

- 1** In a spice grinder, coarsely grind the peppercorns. Alternatively, crush them with a mortar and pestle or put them in a sturdy resealable plastic bag and smash them with a meat mallet or cast iron skillet.
- 2** Put the steaks in a shallow dish or on a plate. Brush the steaks with Worcestershire sauce. Season the steaks with the pepper—as much or as little as you want—pressing the pepper into both sides of the steaks with the palm of your hand. Return the steaks to the refrigerator while you start the grill.
- 3** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Put a large well-seasoned cast iron skillet on the cold grill grate. Set the temperature to 400 degrees F and preheat, lid closed, for 15 to 20 minutes.
- 4** Season the steaks with coarse salt. Arrange the steaks in the skillet—you should hear them sizzle when they hit the hot cast iron—and sear for 1 to 2 minutes per side, or until nicely browned. Carefully move the skillet with the steaks to a cooling rack near the grill, and using tongs, transfer the steaks to a clean platter or plate. (You will not need the skillet again. Move it out of the way as it will stay hot for some time.) In the meantime, lower the temperature of the grill to 225 degrees F.
- 5** Put the steaks directly on the grill grate and cook until done to your liking, about 30 minutes for medium-rare, longer for medium-well. Use an instant-read meat thermometer inserted through the side of a steak to check the internal temperature. Medium-rare will be about 135 degrees F. Put the butter pieces on a cutting board and arrange the steaks on top. Let the meat rest for 3 minutes before slicing and serving. (The butter will mingle with the meat juices and make the steaks more succulent.)

K.J.S.S. Texas-Style Brisket

Mop sauce gets its name from the cotton mops old-time pit masters used to swab barbecuing meats with flavorful liquids. Mopping helps keep brisket moist during the long cook—especially important when working with a lean brisket flat. The spices in the mop sauce make it too grainy for spraying. If you don't own a small barbecue mop, use a basting brush to dab the mop sauce on the meat. Be careful not to disturb the spicy crust. The meat should be the star here, but if you want, you can serve barbecue sauce on the side.

INGREDIENTS

FOR THE BRISKET AND RUB:

- 1** trimmed brisket flat (6 pounds), preferably center-cut, with a cap of fat at least 1/4 inch thick
- 1-1/2** tablespoons coarse salt (kosher or sea)
- 1-1/2** tablespoons freshly ground black pepper, preferably medium-grind
- 2** teaspoons chili powder

FOR THE MOP SAUCE:

- 2** cups beer, preferably Lone Star or other Texas beer
- 1/4** cup melted bacon grease, lard, or butter
- 2** tablespoons Worcestershire sauce
- 1** tablespoon garlic salt, such as Lawry's
- 1** teaspoon hot red pepper flakes

DIFFICULTY

2/5

PREP TIME

5 min.

COOK TIME

6 to 8 hr.

plus 1 hour for resting the meat

READY IN

6 to 8 hr. 5 min.

plus 1 hour for resting the meat

SERVES

8

PELLETS

Mesquite or Oak

PREPARATION

- 1 Make the rub:** Combine the salt, pepper, and chili powder in a small bowl and stir to mix. Season the brisket generously on both sides.
- 2 Make the mop sauce:** Combine all the ingredients for the mop sauce in a nonreactive saucepan over medium heat. Bring to a simmer and stir until the salt dissolves. Rewarm before mopping the brisket so the fat (bacon grease, lard, or butter) liquefies.
- 3** Start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 225 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 4** Put a wire cooling rack in a rimmed baking sheet or other shallow pan and place the brisket, fat-side up, on the cooling rack. After the first hour, mop the brisket with the mop sauce; continue to mop every hour for the first 4 hours.
- 5** When the internal temperature of the meat reaches 165 degrees F, wrap the meat tightly in butcher paper. (**Note:** Butcher paper is more permeable, but if you don't have access to any, use foil.) Return the meat to the grill and continue to cook until the internal temperature reaches 190 degrees F. (Total cooking time will vary, but plan on at least 6 to 8 hours.)
- 6** Transfer the wrapped meat to an insulated cooler thickly lined with newspapers or bath towels. Let the meat rest for 1 hour, and up to 2. Reserve any juices that have accumulated in the baking sheet. Unwrap the brisket. Thinly slice across the grain using an electric knife or sharp carving knife. Shingle the slices of brisket on a platter and pour the pan juices on top.

Beef Wellington



Beef Wellington has a special place in the pantheon of holiday dishes. This version is relatively simple, considering chefs once had to make their own puff pastry (not to mention liver pate, which we've omitted here). However, we do recommend that you do the preliminary roast of the tenderloin the day before as it needs an hour to chill before it's wrapped and roasted again.

INGREDIENTS

- 1** center-cut beef tenderloin, 2 to 2-1/2 pounds
 - Olive oil
 - Traeger Prime Rib Rub, or coarse salt and medium-grind black pepper
- 2** tablespoons butter
- 2-1/2** cups finely chopped mushrooms
- 2** large shallots, finely chopped, or 1 sweet onion
- 1** sprig fresh thyme, leaves only
- 1** sheet frozen puff pastry (1/2 of a 17.3 ounce package), such as Pepperidge Farm brand, thawed for 30 to 40 min.
 - All-purpose flour
- 2-3** tablespoons Dijon-style mustard
- 1** egg beaten with 1 tablespoon of water

DIFFICULTY

3/5

PREP TIME

30 min.

plus 1 hour for the beef to chill

COOK TIME

55 min.

READY IN

1 hr. and 25 min.

plus 1 hour for the beef to chill

SERVES

8

PELLETS

Hickory or Oak

PREPARATION

- 1 Cover a rimmed baking sheet with parchment and set aside.
- 2 Start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 425 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 3 Rub the tenderloin with olive oil and season generously with the Traeger Prime Rib Rub. Put the tenderloin directly on the grill grate and roast, turning as needed with tongs, for 25 to 30 minutes, or until the internal temperature reaches 125 degrees F on an instant-read meat thermometer.
- 4 Remove from the grill and let cool. Cover and refrigerate for 1 hour. You can cook something else on your Traeger while it's hot, or shut it down until after the meat has chilled.
- 5 In the meantime, melt the butter in a large frying pan on the stovetop over medium heat. Sauté the mushrooms and shallots until the vegetables are tender and the liquid has evaporated. Stir in the thyme leaves. Let the mixture cool.
- 6 Just before you're ready to assemble the Beef Wellington, restart your Traeger as directed above and preheat it to 425 degrees F.
- 7 Lightly flour your work surface and roll out the puff pastry until it is 6 inches wider and 4 inches longer than the tenderloin. Brush the surface with the egg wash. (The egg wash is your "glue".) Distribute the mushroom/shallot mixture over the puff pastry leaving a border of 1 inch on all sides. (If you have puff pastry trimmings left over, you can cut them into shapes and use them to decorate the top of the Beef Wellington.)
- 8 Slather the chilled tenderloin with the mustard and position in the center of the puff pastry. Bring the long sides up over the tenderloin and press the edges along the length of the seam to seal. Fold the ends over and press to seal. Transfer the package to the prepared baking sheet, seam-side down. Brush the outside of the puff pastry lightly with egg wash. Poke several holes in the top of the pastry with the point of a knife to allow the steam to escape.
- 9 Put the pan with the Beef Wellington on the grill grate and roast until the pastry is golden brown and the internal temperature of the meat is 135 to 140 degrees F (medium rare), about 25 minutes. Transfer the Beef Wellington to a cutting board. Let it rest for 5 to 10 minutes before carving crosswise with an electric knife or serrated knife into slices.

Hickory-Smoked Prime Rib



Yes, it's pricy. But nothing says "special occasion" like prime rib—especially one bathed for several hours in fragrant hickory smoke and cooked at a relatively low temperature to ensure the roast is uniformly pink throughout. If you want to maximize the exposure of the meat to the smoke, substitute a 4- to 5-pound boneless prime rib roast for the bone-in version. Tie it at 1-1/2 inch intervals with butcher's string before roasting.

INGREDIENTS

- 1** 4-bone prime rib roast (about 8 pounds)
- 3** tablespoons Dijon-style mustard
- 2** tablespoons Worcestershire sauce
- 4** large cloves garlic, mashed to a paste
- 2** teaspoons dried thyme
- 2** teaspoons dried rosemary
- Traeger Prime Rib Rub, or coarse salt and freshly ground black pepper
- Prepared horseradish, for serving (optional)

DIFFICULTY

2/5

PREP TIME

15 min.

COOK TIME

3 1/2 to 4 hr.

READY IN

3 1/2 to 4 hr. 15 min.

SERVES

8

PELLETS

Hickory

PREPARATION

- 1** If the roast has a fat cap more than 1/4 inch thick, trim it with a sharp knife or ask your butcher to do it for you. Tie the roast between the bones with butcher's string. (This discourages the eye of the meat from separating from the cap.)
- 2** In a small bowl, whisk together the mustard, Worcestershire sauce, garlic, thyme, and rosemary. (If the dried rosemary needles are long, finely chop them before adding.)
- 3** Slather the outside of the roast with the mustard paste. (Don't forget the ends.) Season generously with Traeger Prime Rib Rub. Cook immediately, or refrigerate, uncovered, for up to 8 hours.
- 4** When ready to cook, start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 250 degrees F.
- 5** Put the prime rib directly on the grill grate, fat-side up. Roast for 3-1/2 to 4 hours, or until the internal temperature of the meat (the tip of the temperature probe should be in the center of the meat) reaches 125 to 130 degrees F for rare, or for medium-rare, 135 degrees F. Do not overcook.
- 6** Transfer the meat to a cutting board—preferably one with a deep well so you don't lose the juices—and loosely tent the meat with foil. Allow it to rest for 20 minutes.
- 7** Snip the strings. To carve, use a sharp knife or an electric knife to remove the rack of bone following the curvature of the meat. If desired, cut the rack into individual bones for gnawing later in the kitchen. Then carve the meat across the grain into 1/2-inch-thick slices and arrange on a platter or plates. Serve with horseradish, if desired.

Smoked Chili Con Carne



There's nothing like a bowl of "red" on a chilly day, especially one subtly infused with wood smoke. In this recipe, we share a trick for smoking ground meats and diced vegetables using equipment you likely already have in your kitchen.

INGREDIENTS

- 2** pounds ground chuck
- 1** large onion, diced
- 1** red or green bell pepper, stemmed, seeded, and diced
- 3** cloves garlic, minced
- 1** 15-ounce can diced tomatoes, or diced tomatoes with chiles
- 2** cups prepared beef bouillon or stock, plus more as needed
- 1** beef, chicken, pork, or chipotle bouillon cube, preferably Knorr's brand
- 1/2** cup dark beer or strong brewed coffee
- 1/2** cup canned tomato sauce, or 2 tablespoons tomato paste
- 1-1/2** tablespoons chili powder, or more to taste
- 1** tablespoon ground cumin, or more to taste
- 1** teaspoon oregano, preferably Mexican
- 2** 15-ounce cans chili beans with sauce
- 1** tablespoon chocolate chips

OPTIONAL FOR SERVING: Chopped fresh cilantro, grated cheese, sliced green onions, sour cream, tortilla chips, Mexican hot sauce

DIFFICULTY

3/5

PREP TIME

1 hr. 20 min.

plus 1 hour for smoking the meat & vegetables

COOK TIME

2 1/2 to 3 hr.

READY IN

3 1/2 to 4 hr.

SERVES

8

PELLETS

Hickory or Mesquite

PREPARATION

- 1** Line a rimmed baking sheet with foil and top with a wire grid cooling rack.
- 2** Using a rolling pin, roll the meat into a rectangle roughly the size of the cooling rack between sheets of plastic wrap or wax paper. Remove the top piece of plastic wrap and use the bottom one to help you flip the meat onto the rack; remove the bottom piece of plastic wrap and discard.
- 3** Transfer the diced onion and bell pepper to a perforated vegetable grilling tray or a metal kitchen colander. Alternatively, you can poke holes in a heavy duty sheet of aluminum foil; the point is to allow smoke to circulate around the ingredients.
- 4** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).
- 5** Put the baking sheet and grilling tray on the grill grate. Smoke the meat and vegetables for 1 hour. Break the meat up into small chunks or crumbles and add to a Dutch oven along with 2 to 3 tablespoons of the meat drippings. Stir in the onion and bell pepper, as well as the garlic, diced tomatoes, beef bouillon, bouillon cube, beer, tomato sauce, chili powder, cumin, and oregano.
- 6** Increase the heat on the Traeger to 300 degrees and cook the chili, uncovered, for 1-1/2 to 2 hours. Stir in the chili beans, and chocolate chips. Taste for seasoning and texture, adding more prepared beef bouillon or spices if needed. If the chili is too thin, remove one to two cups and puree in a blender jar: stir back into the chili. Continue to simmer for 30 minutes to 1 hour more.
- 7** Serve hot in bowls with any or all of the suggested toppings.

Korean-Style Short Ribs (Kalbi)

The most difficult thing about recreating authentic Korean barbecue flavors at home is sourcing a couple of ingredients you might not be familiar with, starting with cross-cut beef short ribs. These are short ribs that have been sliced using a bandsaw through the bones into strips 6 to 8 inches long and about 1/4 to 1/2 inch thick. The second ingredient is a Korean red pepper paste called kochujang—sometimes spelled gochujang—which can be found in most Asian markets or online. If you can't find it...no worries. Substitute a few drops of your favorite hot sauce. Serve with steamed rice.

INGREDIENTS

- 5-6** pounds lean cross-cut beef short ribs, sometimes called flanken, Korean-cut, or L.A. cut
- 1** medium sweet onion, peeled and coarsely chopped
- 1** large fresh pear or Asian pear, cored and coarsely chopped
- 5** cloves garlic, peeled and coarsely chopped
- 1** 1-1/2 inch knob of fresh ginger, peeled and coarsely chopped
- 1** cup soy sauce
- 1/4** cup water
- 1/4** cup brown sugar
- 2** tablespoons rice vinegar or lemon juice
- 2** tablespoons dark (Asian) sesame oil
- 1-1/2** tablespoons toasted sesame seeds, plus more for serving
- 1** teaspoon freshly ground black pepper
- 2** green onions, trimmed, white and green parts thinly sliced

FOR SERVING: Leaf lettuce, Korean red pepper paste (see Note at right), sliced fresh jalapenos, thinly sliced peeled fresh garlic, sprigs of fresh cilantro

DIFFICULTY

2/5

PREP TIME

20 min.

plus at least 8 hours for marinating the meat

COOK TIME

6 to 8 min.

READY IN

about 30 min.

plus at least 8 hours for marinating the meat

SERVES

4 to 6

as a main course; 8 to 10 as an appetizer

PELLETS

Apple or Cherry

PREPARATION

- 1** Soak the ribs in cold water to remove any blood or bone dust or fragments; drain and repeat. Transfer to a large resealable plastic bag; use 2 bags if necessary.
- 2** **Make the marinade:** In a blender jar or food processor, combine the onion, pear, garlic, ginger, soy sauce, water, brown sugar, rice vinegar, sesame oil, 1-1/2 tablespoons toasted sesame seeds, and black pepper. Blend or process until liquified. Pour over the ribs, massaging the bag to coat the ribs. Put the bag in a bowl or baking pan to contain potential leaks and refrigerate for at least 8 hours, preferably overnight.
- 3** Drain the ribs and discard the marinade.
- 4** Before grilling the ribs, assemble the suggested ingredients for serving attractively on a platter. Cover and chill until serving time.
- 5** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to High and preheat, lid closed, for 10 to 15 minutes.
- 6** Grill the rib strips for 3 to 4 minutes per side, turning once with tongs, until done. (Koreans generally like their ribs well-done, but you can cook them to taste.) Using kitchen shears, snip the meat off the bones and discard the bones. Transfer the meat to a platter and sprinkle with toasted sesame seeds and sliced green onions. To eat, put a smear of red pepper paste on a lettuce leaf, add other suggested condiments as desired, and roll up like an Asian taco.

NOTE: Korean red pepper paste, called kochujang or gochujang, can be found in the ethnic section of larger supermarkets or purchased online from www.amazon.com. We used the bottled and widely-available Annie Chun brand.

Pizza Meatball Sliders



All your favorite pizza flavors—meat, pepperoni, cheese—in a burger! If you wish, of course, you can form the meat mixture into patties instead of meatballs. Perfect kid food.

INGREDIENTS

- 1-1/2** pounds ground beef, chilled
- 1/2** pound bulk Italian sausage, chilled
- 15** slices pepperoni, finely diced
- 1/2** cup grated Parmesan cheese
- 3** tablespoons jarred or canned pizza sauce, plus more for serving
- 1/2** teaspoon salt
- 1/2** teaspoon freshly ground black pepper
- 1/2** teaspoon Italian seasoning
- 12** slider buns
 - Olive oil or softened butter
- 8** ounces fresh mozzarella, drained and sliced, for serving
 - Lettuce or arugula leaves, for serving

DIFFICULTY

2/5

PREP TIME

15 min.

COOK TIME

25 to 30 hr.

READY IN

40 to 50 min.

SERVES

6

PELLETS

Oak

PREPARATION

- 1** Line a rimmed baking sheet with aluminum foil and place a wire cooling rack on top of it. Set aside.
- 2** In a large mixing bowl, combine the ground beef, Italian sausage, pepperoni, Parmesan, 3 tablespoons of the pizza sauce, as well as the salt, pepper, and Italian seasoning. Use your hands to mix; it helps if you wet them with cold water first. Divide the meat mixture into 12 portions and form into balls, rewetting your hands as necessary. Arrange on the rack on the prepared baking sheet.
- 3** Brush the cut sides of the buns with olive oil or softened butter.
- 4** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat for 10 to 15 minutes.
- 5** Put the baking sheet with the meatballs on the grill grate. Bake for 25 to 30 minutes, or until the internal temperature of a meatball is 160 degrees. Grill the buns, cut sides down, until toasty and warm, about 15 minutes.
- 6** Put a slice of mozzarella cheese on the bottom of each bun. Top with lettuce or arugula, then with a meatball. Spread the cut side of the top of the bun with pizza sauce, if desired, and place on top of the meatball. Serve immediately.

Cuban Lechon Asado (Cuban Roast Pork)

Often served on holidays or special occasions in the Caribbean, South America, and the Philippines, lechon asado is traditionally made with a whole pig. We've substituted a fresh raw ham (or pork shoulder) for the whole animal in the interest of ease and convenience. Sour orange juice appears in original recipes, but can be hard to find if you don't live near a Latin market: Fresh orange juice mixed with lime juice approximates the taste.

INGREDIENTS

- 1** 6 to 8 pound fresh ham, preferably skin-on, or pork shoulder
- 20** cloves garlic, peeled (about 2 heads)
- 1** tablespoon kosher salt
- 2** teaspoons dried oregano
- 1-1/2** teaspoons ground cumin
- 1-1/2** teaspoons freshly ground black pepper
- 2** tablespoons extra virgin olive oil
- 1-1/2** cups fresh orange juice, or more as needed
- 1/2** cup fresh lime juice
- 1/4** cup sherry (optional)
- 2** Spanish onions, peeled and thinly sliced crosswise

DIFFICULTY

2/5

PREP TIME

20 min.

plus 8 hours for marinating the pork

COOK TIME

4 to 5 hr.

READY IN

4 to 5 hr. 20 min.

plus 8 hours for marinating the pork

SERVES

12

PELLETS

Pecan or Hickory

PREPARATION

- 1** With a thin sharp knife, make slits all over the surface of the ham.
- 2** Mash the garlic, salt, oregano, cumin, and pepper with the flat of a heavy knife on a cutting board. (Alternatively, use a small food processor or a mortar and pestle.) Scrape it into a small bowl and stir in the olive oil to make a coarse paste.
- 3** Rub the paste all over the outside of the meat, using the handle of a teaspoon or your fingers to force the paste into the slits. Put the meat into a large resealable plastic bag. Add the orange juice, lime juice, sherry, if using, and the onions. Refrigerate for at least 8 hours or up to 24.
- 4** Remove the pork from the bag and pour the marinade into a large roasting pan or Dutch oven. Spread the onions evenly on the bottom and lay the pork on top. Add 1/2 cup of water to the bottom of the pan. Cover tightly with a lid or heavy-duty foil.
- 5** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 300 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 6** Roast the pork for 4 to 5 hours, or until the internal temperature is 170 degrees F when read on an instant-read meat thermometer. (If you want to shred or pull the pork, cook it until the internal temperature reaches 190 degrees F.) If the bottom of the pan begins to dry out, add more water or orange juice as needed. Do not let the juices scorch. Remove the lid or foil for the last hour of cooking if you want the skin to crisp.
- 7** Let the meat rest for 20 minutes before slicing or pulling. Spoon the onions and juices over the pork before serving.

Buffalo Ribs



To make your life easier, we call for bottled blue cheese dressing here. But it only takes minutes to make a great version from scratch: Combine 1/2 cup each sour cream and mayonnaise—as always, we prefer Hellmann’s—and stir in 1/2 cup of crumbled blue cheese, one minced green onion, a few drops of fresh lemon juice, add salt and pepper to taste. Cover and refrigerate until serving time. This is also wonderful on baked potatoes.

INGREDIENTS

- 2** racks baby back pork ribs (about 5 pounds total), trimmed
- 1** quart cold water
- 1** stalk of celery, coarsely chopped
- 1** lemon, quartered lengthwise
- 1/2** medium-size onion, peeled and coarsely chopped
- 1/3** cup kosher salt, preferably Morton’s
- 1/4** cup brown sugar
- 2** tablespoons celery salt
- 2** tablespoons Worcestershire sauce
- 12** whole peppercorns
- 1-1/2** teaspoons garlic powder
- 1/2** cup yellow mustard, such as French’s
 - Traeger Sweet Rub, or your favorite sweet barbecue rub
- 1/2** can or bottle of beer
- 8** tablespoons butter
- 1/2** cup Frank’s RedHot®, Crystal, or other Louisiana-style hot sauce
 - Blue cheese dressing, for serving

DIFFICULTY

3/5

PREP TIME

20 min.

plus 6 to 8 hours for brining the ribs

COOK TIME

5 to 6 hr.

READY IN

5 to 6 hr. 20 min.

plus 6 to 8 hours for brining the ribs

SERVES

4

PELLETS

Hickory or Oak

PREPARATION

- 1** If your butcher has not already done so, remove the thin papery membrane from the bone-side of the ribs by working the tip of a butter knife or a screwdriver underneath the membrane over a middle bone. Use paper towels to get a firm grip, then tear the membrane off. Lay flat, meat side down, in a 9- by 13-inch glass baking dish.
- 2 Make the brine:** In a large mixing bowl, combine the water, celery, lemon—squeeze the lemon quarters but toss the rind into the brine as well—onion, kosher salt, brown sugar, celery salt, Worcestershire sauce, peppercorns, and garlic powder. Whisk until the salt and sugar crystals dissolve. Pour over the ribs. Cover and refrigerate for 6 to 8 hours, or even overnight, turning once or twice.
- 3** Drain the ribs, knocking any solids off the meat, and dry thoroughly with paper towels. Discard the brine. Slather both sides of each rack of ribs with the mustard.
- 4** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Put the ribs directly on the grill grate and smoke the ribs, meat-side up, for 2 hours. Season generously on both sides with Traeger’s Sweet Rub. Tear off a large sheet of heavy duty foil—approximately 24 by 18 inches—and lay the racks of ribs on top of each other, meat side up. Pull up the sides of the foil and add the beer. Fold the edges of the foil so the meat is tightly enclosed.
- 5** Increase the temperature of the Traeger to 300 degrees. Put the foiled ribs directly on the grill grate and continue to cook for 1-1/2 to 2 hours. Carefully open the package—hot steam will escape—and check the ribs: They should be quite tender when you insert a skewer or knife between the middle bones. If not, refold the foil and continue to cook until they are tender.
- 6** In the meantime, **make the sauce:** Melt the butter in a small saucepan. (You can do this on the grill.) Whisk in the hot sauce.
- 7** Remove the ribs from the foil and let rest for 3 to 5 minutes. Cut into individual ribs and arrange on a large platter or in a shallow bowl. Pour the sauce over the ribs, and using tongs, turn the ribs to coat. Serve at once with the blue cheese dressing on the side.

Smoked Pork Green Chili

We made this chili for a well-attended barbecue event, and were overwhelmed by requests for the recipe. Although typically made with Hatch chiles, which are in season only for a couple of months beginning in August, we were pleased with a poblano/Anaheim/jalapeno mix that can be replicated any time of year.

INGREDIENTS

- 4-5** pounds country-style pork ribs, preferably bone-in, each at least 3/4 inch thick
 - Traeger Pork and Poultry Shake, or coarse salt and freshly ground black pepper
- 1** 12-ounce bottle of beer in a spray bottle
- 20-24** fresh chiles, preferably a mix of poblanos, Anaheim, Hatch, or New Mexican chiles
- 2-3** jalapeno chiles, or more if you like your chili spicy
- 1-1/2** pounds tomatillos, husked and washed, then halved
 - 2** large Spanish onions, peeled and cut into quarters through the stem ends
 - 1** bunch fresh cilantro, coarse stems removed, a few sprigs reserved for serving
- 3-4** cloves garlic, coarsely chopped
- 6** cups chicken broth, or more as needed
- 1** tablespoon ground cumin, or more to taste
- 2** teaspoons dried oregano, preferably Mexican
 - Sour cream (optional)

DIFFICULTY

3/5

PREP TIME

30 min.

plus 1-1/2 hours for smoking the pork

COOK TIME

1 1/2 to 2 hr.

READY IN

3 1/2 to 4 hr.

SERVES

12

PELLETS

Mesquite

PREPARATION

- 1** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).
- 2** Generously season the pork ribs on both sides with Traeger Pork and Poultry Shake, or salt and black pepper. Lay the pork directly on the grill grate and smoke, turning once, for 1-1/2 hours. Spray periodically with the beer to keep the meat moist. Remove from the grill grate and transfer to a platter or aluminum foil pan. Cover and let rest.
- 3** Increase the temperature of the Traeger to High. Arrange the chile peppers—including the jalapenos—the onions, and the tomatillos on the grill grate. Work in batches if necessary. Roast, turning with tongs as needed, until all sides of the peppers and onions are blackened and the tomatillos are browned. Transfer to a platter or large aluminum foil pan and cover with plastic wrap.
- 4** When the chiles are cool enough to handle, peel off most of the blackened skin, then remove the stems and the seeds. Tear into broad strips. Peel the blackened skin off the onions, trim off the stem ends, and coarsely chop.
- 5** Coarsely puree the chiles, tomatillos, onions, cilantro, garlic, 4 to 5 cups of the chicken broth, the cumin, and oregano, working in batches. Transfer to two Dutch ovens or other heat-proof vessels. If the chili seems dry, add additional chicken broth until the right consistency is achieved.
- 6** Reduce the temperature of the Traeger to 300 degrees. Bury the pork country-style ribs in the chili. Cover the pot(s) with lids or aluminum foil. Braise the chili for 1-1/2 to 2 hours.
- 7** Carefully transfer the chili to a heatproof surface. With tongs, remove the pork country-style ribs to a cutting board. Remove the bones, if any, and chop the pork into bite-size pieces. Return the meat to the chili and stir to distribute. Taste for seasoning, adding more cumin or salt if needed. Serve in bowls with sour cream, if desired, and sprigs of cilantro.

Carnitas



Carnitas, which means “little meats,” are popular throughout Mexico. They can be found on street corners, in humble taquerias, and in markets. Chunks of pork shoulder are slowly braised in liquid until tender, then fried in a small amount of lard until browned and crispy on the outside. If desired, you can cook the pork until tender up to three days ahead, and then fry the meat just before serving.

INGREDIENTS

- 1** 3-1/2 to 4 pound well-marbled boneless pork shoulder
- 1** 12-ounce bottle or can of beer
 - Water as needed
- 2** teaspoons salt
- 1/2** teaspoon ground cumin
- 2** tablespoons lard or vegetable shortening

FOR SERVING: Corn or flour tortillas; pico de gallo; salsa verde; sliced radishes; diced onions; fresh cilantro; shredded cabbage or lettuce; guacamole

DIFFICULTY

3/5

PREP TIME

15 min.

COOK TIME

3 to 4 hr.

READY IN

3 to 4 hr. **15** min.

SERVES

8

PELLETS

Mesquite

PREPARATION

- 1** Slice the pork into 2-inch chunks and arrange them in a Dutch oven or roasting pan. Add the beer and enough water to barely cover the meat. Stir in the salt and the cumin. On the stovetop over medium-high heat, bring the mixture to a boil.
- 2** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 300 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 3** Carefully transfer the pan with the meat to the grill grate. Roast the pork, uncovered, until the meat is very tender, 2-1/2 to 3 hours, stirring occasionally. Add a bit more water to the pan if most of the liquid has evaporated.
- 4** When the pork is tender, drain off any remaining cooking liquid and discard. Break the meat into bite-size chunks with a fork. (The recipe can be prepared to this point up to three days ahead. Let cool, then cover and refrigerate.) Add the lard to the pan and return the pan to the grill grate. Increase the temperature of the Traeger to 400 degrees. Let the meat “fry” in the lard until it is browned and some bits are slightly crisp, about 15 to 20 minutes, stirring frequently. Serve with the suggested accompaniments.

Home-Cured Bourbon Bacon

Our first project when Traeger introduced its Cold Smoker was to cure and smoke our own bacon. We couldn't believe how easy it was! The hardest part was finding raw pork belly. But with a few days' notice, your local butcher should be able to source some for you. Pink curing salt can be found online or at sporting goods stores that cater to outdoorsmen. If you do not own Traeger's Cold Smoker attachment, follow the instructions below and simply smoke your bacon at 180 to 200 degrees F on your Traeger until the bacon reaches an internal temperature of 150 degrees F, 1-1/2 to 2 hours, depending on its thickness.

INGREDIENTS

- 1** 2-1/2 to 3 pound piece of raw pork belly, skin removed, well-chilled
- 1** cup bourbon, divided use
- 1/4** cup kosher salt
- 2** teaspoons pink curing salt, such as Insta-Cure #1
- 1/2** cup brown sugar or maple sugar
- 2-3** tablespoons coarsely ground black pepper (optional)
- 1** teaspoon garlic powder
- 1** teaspoon onion powder

DIFFICULTY

3/5

PREP TIME

20 min.

plus 8 days for curing & chilling the bacon

COOK TIME

5 1/2 to 6 hr.

READY IN

5 1/2 to 6 hr. 20 min.

plus 8 days for curing & chilling the bacon

SERVES

12

PELLETS

Hickory or Apple

PREPARATION

- 1** Using a sharp knife, "square off" the pork belly until you have a rectangular piece roughly 12 inches long and 6 to 7 inches wide. (You can cure and smoke the trimmings alongside the bacon or use them to flavor beans, soups, collard greens, etc.)
- 2** Lay the pork belly on a rimmed baking sheet lined with a sheet of parchment paper or waxed paper. Brush or spray on all sides with some of the bourbon, reserving the rest.
- 3 Make the dry brine:** In a small bowl, thoroughly mix the kosher and pink curing salts. Stir in the brown sugar, black pepper, and garlic and onion powders. Sprinkle the dry brine on all sides of the pork belly and massage it into the meat.
- 4** Transfer the pork and any remaining brine to a large resealable plastic bag. Put the bag on the sheet pan (in case the bag leaks) and refrigerate for 7 days, flipping the bag each day to redistribute the brine and accumulated juices.
- 5** On Day 7, rinse the pork well under cold running water and pat dry with paper towels. Refrigerate until ready to smoke.
- 6** When ready to smoke, start the Traeger grill outfitted with a Traeger Cold Smoker on Smoke with the lid open until the fire is established (4 to 5 minutes). Close the lid and allow the unit to run for 10 to 15 minutes.
- 7** Spray or brush the pork belly with the reserved bourbon and put it on the Cold Smoker rack. Smoke for 3 to 4 hours, maintaining a temperature between 70 and 100 degrees. Periodically reapply the bourbon. Increase the temperature to 180 to 200 degrees and continue to smoke the pork for 1-1/2 to 2 hours, or until the internal temperature of the pork when read on an instant-read meat thermometer is 150 degrees.
- 8** Transfer the bacon to a wire rack to cool completely, patting any beads of fat off it with paper towels. Enclose in a new resealable plastic bag. Chill overnight, then slice with a long sharp knife or a meat slicer. Repackage the bacon, then refrigerate for up to 2 weeks or freeze for up to 3 months. Cook before eating.

Apricot-Glazed Ham



The saltiness of the ham and the sweetness of the apricot glaze go together perfectly. With the exception of fresh hams or country-style hams, most hams are sold precooked, so you only have to reheat them to an internal temperature of 135 to 140 to serve. Leftovers make wonderful sandwiches, of course.

INGREDIENTS

- 1** 8- to 10-pound boneless or semi-boneless cured ham (fully cooked)
- 1** cup apricot preserves
- 1/2** cup apricot brandy
- 1/4** cup honey
- 1/4** cup firmly packed brown sugar
- 1/4** teaspoon ground cloves
- 6** ounces bottled apricot nectar or ginger ale
- Parsley sprigs and whole fresh apricots or dried apricot halves for garnish (optional)

DIFFICULTY

2/5

PREP TIME

10 min.

COOK TIME

2 1/2 to 3 hr.

READY IN

3 hr. 10 min.

SERVES

15 to 20

PELLETS

Apple or Maple

PREPARATION

- 1** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 325 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 2** Place the ham on a rack in a roasting pan. (Line the pan with heavy duty aluminum foil for easier clean-up.)
- 3** In a saucepan, stir together the apricot preserves, apricot brandy, honey, brown sugar, cloves, and apricot nectar and simmer over medium heat until the preserves, honey, and brown sugar have melted. Set aside and keep warm.
- 4** Arrange the roasting pan on the grill grate and bake the ham for 1 hour. Baste it with the apricot mixture. Continue basting every 30 minutes until the ham is richly glazed and the internal temperature has reached 140 degrees, 1-1/2 to 2 hours more.
- 5** Let the ham rest for 15 minutes before carving. Garnish the platter with the parsley and apricots, if desired.

Beer-Braised Pork Shanks



Pork shanks currently sell for less than \$5.00 per pound, meaning you can feed six people spectacularly well for about \$20.00. We recommend mashed potatoes, rice, or polenta as a side dish.

INGREDIENTS

- 2** tablespoons butter, at room temperature
- 2** tablespoons all-purpose flour
- 6** pork shanks, rind removed
 - Salt and freshly ground black pepper
- 2** tablespoons vegetable oil
- 2** large carrots, peeled, trimmed, and diced
- 1** medium onion, diced
- 1** cup diced mushroom caps
- 3** cloves garlic, minced
- 2** 12-ounce bottles of dark beer, preferably a Porter
- 2** cups beef broth or bouillon
- 1** tablespoon Worcestershire sauce
- 1** tablespoon tomato paste
- 2** teaspoons chili powder
- 2** teaspoons instant coffee or espresso granules
- 2** bay leaves
- 2** sprigs fresh thyme, or 1 teaspoon dried thyme
- Fresh chopped parsley for garnish

DIFFICULTY

3/5

PREP TIME

30 min.

COOK TIME

3 to 4 hr.

READY IN

3 to 4 hr. 30 min.

SERVES

6

PELLETS

Maple or Hickory

PREPARATION

- 1** In a small bowl, thoroughly combine the butter and flour and set aside.
- 2** Encircle each pork shank with butcher's string and tie a tight knot to hold the meat together as it braises. Season generously with salt and pepper.
- 3** Heat a Dutch oven over medium-high heat on the stovetop. Add the oil and heat until shimmering. Brown the pork shanks on both sides, working in two batches. With tongs, transfer the shanks to a plate.
- 4** Add the carrots, onion, mushrooms, and garlic to the Dutch oven and sauté for 5 to 8 minutes. Add the beer, beef broth, and Worcestershire sauce and bring to a boil over high heat. Reduce the heat, and simmer until the liquid is reduced by one-third. Stir in the tomato paste, and add the chili powder, coffee, bay leaves, and thyme. Return the pork shanks to the pan and spoon the sauce over them. Cover with the lid.
- 5** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 300 degrees F (Medium) and preheat, lid closed, for 10 to 15 minutes.
- 6** Transfer the Dutch oven with the pork shanks to the grill grate. Cook for 3 hours, or until the pork shanks are tender. Add the flour/butter mixture the last 30 minutes to thicken the gravy.
- 7** Remove the bay leaves and thyme sprigs from the pot. Transfer the pork shanks to a platter or plates. Ladle the gravy over the meat, then sprinkle with the parsley. Remove the strings before eating.

Pork Tenderloin with Garlic and Herbs

You know the feeling: You're cruising the meat department at your local supermarket for something you can put on the table quickly. Look no further than pork tenderloin, which takes only minutes to prep and cook, and that's economical to boot. The garlic paste is also good on chicken.

INGREDIENTS

- 2** pork tenderloins, each about 1 pound
- 6** large cloves garlic, peeled
 - Juice and zest of 1/2 lemon; remaining half thinly sliced
- 2** sprigs fresh thyme, stripped, plus extra sprigs for garnish
- 1** sprig fresh rosemary, stripped, plus extra sprigs for garnish
- 1** tablespoon soy sauce
- 2** teaspoons coarse salt (kosher or sea)
- 1-1/2** teaspoons fresh ground pepper
 - Pinch of hot red pepper flakes (optional)
- 1/4** cup extra virgin olive oil, or more if needed

DIFFICULTY

1/5

PREP TIME

10 min.

COOK TIME

20 to 25 min.

READY IN

30 to 35 min.

SERVES

12

PELLETS

Apple or Maple

PREPARATION

- 1** Using a sharp knife, trim both tenderloins of any silverskin or gobbets of fat.
- 2** In the bowl of a mini-food processor or a blender jar, combine the garlic, lemon juice and zest, thyme, rosemary, soy sauce, salt, pepper, and red pepper flakes, if using. Pulse until the garlic and herbs are finely chopped. Slowly drizzle in the olive oil while the machine is running until a loose paste forms.
- 3** Rub the garlic paste over both tenderloins, covering all surfaces. (If desired, you can cover the pork tightly with plastic wrap and refrigerate for up to 8 hours before grilling.)
- 4** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 5** Arrange the tenderloins directly on the grill grate at an angle to the bars. Roast for 15 minutes. Using tongs, turn the tenderloins and continue to roast until the internal temperature in the thickest part of the meat registers at least 145 degrees F. At that temperature, the pork will be slightly pink inside. If you prefer your pork more well done, roast it until it reaches 160 degrees F.
- 6** Let the meat rest for 5 minutes before carving into slices. Shingle the slices attractively on a platter, garnish with the lemon slices and remaining herb sprigs, and serve.

Lemon Chicken Breasts



Here's a recipe that has earned the designation "evergreen". In other words, it's good any time of year, whether you're striving to stick to a New Year's resolution of eating healthier, or in need of a simple main course for a warm summer night. Other fresh or dried herbs that work well in this recipe are tarragon, rosemary, basil, parsley, marjoram, chives, and oregano.

INGREDIENTS

- 2** lemons
- 1** clove garlic, coarsely chopped
- 2** teaspoons honey
- 2** teaspoons kosher salt, or 1 teaspoon table salt
- 1** teaspoon freshly ground black pepper
- 1-2** sprigs of fresh thyme, leaves stripped, or 1 teaspoon dried thyme
- 1/2** cup good quality olive oil or vegetable oil
- 6** boneless, skinless chicken breasts, each about 6 ounces

DIFFICULTY

2/5

PREP TIME

15 min.

plus 4 hours for marinating the chicken

COOK TIME

25 to 30 min.

READY IN

40 to 45 min.

plus 4 hours for marinating the chicken

SERVES

6

PELLETS

Oak or Pecan

PREPARATION

- 1** Remove the zest from one lemon with a Microplane or the smallest holes on a box grater. Cut the lemon in half and juice, discarding any seeds. Put the zest and lemon juice in a small mixing bowl. Slice the remaining lemon into six wedges and reserve.
- 2 Make the marinade:** Add the garlic, honey, salt, pepper, and thyme to the mixing bowl with the lemon juice and zest and whisk until the salt crystals and honey dissolve. Slowly whisk in the olive oil.
- 3** Wash the chicken breasts under cold running water and pat dry with paper towels. Transfer to a sturdy resealable plastic bag and pour the marinade over them, massaging the bag to distribute the marinade evenly. Refrigerate for 4 hours.
- 4** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 5** Drain the chicken breasts and discard the marinade. Arrange the chicken breasts directly on the grill grate and grill until the internal temperature is 165 degrees 25 minutes to 30 minutes. If desired, grill the reserved lemon wedges alongside the chicken, cut sides down, for 15 minutes. Serve the chicken on a platter or plates with the lemon wedges.

Roast Chicken and Potatoes with Pimentón



Once exotic, smoked Spanish paprika—called pimentón—can now be found in the spice section of most supermarkets. (You can also purchase it online from www.latienda.com.) It will become a “secret weapon” in your spice arsenal.

INGREDIENTS

- 2** chickens, each 3-1/2 to 4 pounds
- 6** cloves garlic, finely minced or grated on a Microplane™
- 2** tablespoons kosher salt plus more for the potatoes
- 3** tablespoons Spanish pimentón (smoked paprika) plus more for dusting
- 6** tablespoons extra virgin olive oil, divided use
- 2** bunches fresh thyme or rosemary
- 3** pounds Yukon Gold potatoes or large fingerling potatoes, scrubbed
 - Freshly ground black pepper
- 2** lemons, halved
- 1/2** cup chopped flat-leaf parsley

DIFFICULTY

2/5

PREP TIME

15 min.

plus 6 hours for marinating the chickens

COOK TIME

about **70 min.**

READY IN

85 min.

plus 6 hours for marinating the chickens

SERVES

6

PELLETS

Oak or Hickory

PREPARATION

- 1** Remove giblets, if any, and rinse the chickens, inside and out, under cold running water. Remove any excess gobs of fat near the main cavities. Dry thoroughly with paper towels. Tie the legs together with butcher’s string and tuck the wings behind the backs.
- 2 Make the spice paste:** In a small bowl, combine the garlic, salt, and pimentón and blend well. Stir in 3 tablespoons of olive oil. Smear the mixture all over the outside of the chickens. Tuck one bunch of thyme inside the main cavity of each bird. Place on a rimmed baking sheet and refrigerate, uncovered, for at least 6 hours or overnight.
- 3** Place the potatoes in a large bowl and season with salt and pepper. Drizzle with the remaining 3 tablespoons of oil and toss to coat. Spread the potatoes in a large roasting pan or on a large rimmed baking sheet. Arrange the chickens side by side on top of the potatoes. Squeeze the lemons over the chickens and add the rinds to the potatoes.
- 4** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 5** Roast the chickens, potatoes, and lemons for 30 minutes. Stir the potatoes. Reduce the temperature to 350°F and continue to roast until an instant-read meat thermometer inserted into the thickest part of the thighs registers 165°F, about 40 minutes more.
- 6** Transfer the chickens to a cutting board by inserting the handle of a wooden spoon through the main cavity, exiting the neck. This way, you can lift the ends of the spoon and do not need to maneuver the hot poultry with your hands. Let rest for 10 minutes. Keep the potatoes warm.
- 7** Arrange the potatoes and lemons on a large platter. Dust lightly with pimentón and garnish with the parsley. Arrange the chickens on top.

Grilled Asian Chicken Burgers

The definition of “burger” has expanded in recent years to include everything from ground lamb, bison, and turkey, to portobello mushrooms. These moist chicken burgers were a hit in our test kitchen recently. They’re a nice change from beef, and are also excellent the next day: Slice them thinly on a diagonal and serve in pita bread with mayonnaise and Sriracha sauce.

INGREDIENTS

- Nonstick cooking spray
- 2** pounds ground chicken, preferably white and dark meat
- 1** cup panko bread crumbs, or as needed
- 1** cup coarsely shredded or grated Parmesan cheese
- 1** fresh jalapeno pepper, stemmed, seeded, and cut into small dice
- 2** scallions, trimmed, white and green parts finely minced
- 2** cloves garlic, finely minced
- 1/4** cup minced cilantro leaves, loosely packed
- 2** tablespoons mayonnaise, plus additional for serving
- 2** tablespoons Asian sweet chili sauce
- 1** tablespoon soy sauce
- 1** tablespoon peeled, minced fresh ginger
- 2** teaspoons lemon or lime juice
- 2** teaspoons lemon or lime zest
- 1** teaspoon salt
- 1** teaspoon black pepper
- 8** hamburger buns, split, lightly buttered and toasted or grilled, for serving
- Thinly sliced ripe tomato, for serving (optional)
- Fresh arugula or spinach leaves, for serving
- Slivered red onion, for serving (optional)

DIFFICULTY

3/5

PREP TIME

20 min.

COOK TIME

30 min.

READY IN

50 min.

SERVES

8

PELLETS

Cherry

PREPARATION

- 1** Line a rimmed baking sheet with aluminum foil and spray with nonstick cooking spray. Set aside.
- 2** In a large mixing bowl, combine the chicken, panko, Parmesan, jalapeno, scallion, garlic, cilantro, mayonnaise, chili sauce, soy sauce, ginger, lemon juice and zest, and salt and pepper. Form your fingers into a claw and gently work the meat mixture until the ingredients are well-combined. If the mixture seems too wet to form into patties, add additional panko.
- 3** Wet your hands under cold running water, then form the meat into 8 patties, each an inch larger in diameter than the buns and about 3/4 inch thick. With your thumbs or a tablespoon, make a wide shallow depression in the top of each. Put them on the prepared baking sheet. Spray the tops with nonstick cooking spray. If not cooking right away, cover with plastic wrap and refrigerate.
- 4** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 5** Arrange the burgers, depression-side down, on the grill grate. Remove and discard the foil on the baking sheet so you’ll have an uncontaminated surface to transfer the burgers to when cooked.
- 6** Grill the burgers for about 25 to 30 minutes, turning once, or until they release easily from the grill grate when a clean metal spatula is slipped under them. The internal temperature when read on an instant-read meat thermometer should be 160 degrees F. (Stick the probe through the side of the burger for an accurate reading.)
- 7** In the meantime, spread the cut sides of the grilled buns with mayonnaise and arrange a tomato slice, if desired, and a few arugula leaves on one-half of each bun. Top with a grilled burger and red onions, if using, then replace the top half of the bun. Serve immediately.

Baked Chicken Cordon Bleu

Though traditionally deep-fried, Chicken Cordon Bleu (the name translates to “Blue Ribbon”) can be baked with terrific results, especially if you use the extra crispy Japanese bread crumbs called panko: They’re available in the Asian section of most supermarkets. If desired, substitute veal cutlets for the chicken. Roasted broccoli—we do ours on the Traeger, of course—and rice pilaf go well with this dish.

INGREDIENTS

- 4** boneless skinless chicken breasts, each 4 to 5 ounces, tenders removed
- 8** thin slices ham or prosciutto
- 1** cup baby spinach leaves
- 2** cups grated Swiss, gruyere, or mozzarella cheese
- 1/3** cup all-purpose flour
 - Salt and freshly ground black pepper
- 1** cup dry bread crumbs, preferably panko
- 1/4** cup grated Parmesan cheese
- 2** tablespoons butter, melted
- 2** teaspoons fresh thyme leaves, or 1 teaspoon dried
- 2** eggs

DIFFICULTY

2/5

PREP TIME

20 min.

plus 1 hour to chill the chicken

COOK TIME

25 to 30 min.

READY IN

45 to 50 min.

plus 1 hour to chill the chicken

SERVES

4

PELLETS

Cherry

PREPARATION

- 1** Line a baking sheet with parchment paper or spray with nonstick cooking spray. Set aside.
- 2** Put each chicken breast between two pieces of plastic wrap that are 4 inches wider than the chicken breast. Evenly pound with the flat side of a meat mallet, being careful not to tear the chicken, until it is 1/4 inch thick. Remove the top piece of plastic wrap and discard. Lay 1 to 2 slices of ham on the chicken breast to cover. Top with one-fourth of the cheese and spinach leaves. Roll the chicken breast up like you would roll a burrito: Using the bottom piece of plastic wrap as an aid, fold the bottom of the breast up about an inch, then fold in the sides. Roll tightly. Wrap in the plastic wrap and tightly twist the ends to shape and compress the chicken. Repeat with the remaining chicken breasts. Refrigerate for 1 hour.
- 3** In the meantime, season the flour with salt and pepper and put in a shallow dish. Combine the bread crumbs, Parmesan cheese, butter, and thyme. Season with salt and pepper and put in a second shallow dish. Whisk the eggs in a third dish. Arrange on your workspace in this order: flour; eggs; bread crumbs. Put the prepared baking sheet next to the bread crumbs.
- 4** Remove the plastic wrap from the chicken breasts. Coat each lightly with flour, then dip in the egg. Finally, roll in bread crumbs, patting them on to make them adhere. Arrange on the baking sheet.
- 5** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 6** Place the baking sheet with the chicken on the grill grate. Bake for 25 to 30 minutes, or until the coating is golden brown and the chicken is cooked through. Serve whole, or slice crosswise into pinwheels with a sharp serrated knife.

Peruvian Roasted Chicken with Green Sauce

Peruvian roast chicken, made popular in Washington, D.C. and Los Angeles by franchises like Polla a la Brasa, has a cult following. Foodie websites buzz with pleas from cooks who want to replicate this dish at home. On your Traeger, it's possible!

INGREDIENTS

FOR THE CHICKEN:

- Juice of 1 lemon
- 1** 3-1/2 to 4-pound chicken, giblets & excess fat removed
- Juice of 2 limes or 3 tablespoons white vinegar
- 3** cloves garlic, peeled and coarsely chopped
- 1** tablespoon aji amarillo paste (optional; see Note at right)
- 2** teaspoons huacatay paste (optional; see Note at right), or 4 fresh mint leaves
- 1/4** cup vegetable oil
- 1** tablespoon paprika
- 2** teaspoons ground cumin
- 1-1/2** teaspoons kosher salt
- 1** teaspoon freshly ground black pepper

FOR THE GREEN SAUCE:

- 4** green onions, trimmed, chopped
- 4** leaves romaine, coarsely chopped
- 2** cloves garlic, peeled and coarsely chopped
- 2** jalapeno chiles, coarsely chopped
- Juice of 1 lime
- 1/2** cup fresh cilantro leaves
- 3/4** cup mayonnaise
- 1/4** cup sour cream
- 1** tablespoon aji amarillo
- 2** teaspoons huacatay paste
- Kosher salt and freshly ground black pepper, to taste

DIFFICULTY

3/5

PREP TIME

25 min.

plus at least 8 hours for marinating the chicken

COOK TIME

70 to 80 min.

READY IN

1 hr 45 min.

plus at least 8 hours for marinating the chicken

SERVES

2 to 3

PELLETS

Any

PREPARATION

- 1** Combine the lemon juice and 1 quart of water in a large resealable plastic bag and place in the kitchen sink or a large bowl. Add the chicken to the acidulated water and let sit while you prepare the marinade.
- 2 Make the marinade:** In a blender jar or the bowl of a mini food processor, combine the lime juice, garlic, aji amarillo and huacatay pastes, if using, the oil, paprika, cumin, salt, and pepper. Process until relatively smooth.
- 3** Drain the chicken and pat dry. Return the chicken to the resealable plastic bag. Pour the marinade over the chicken and massage the bag to evenly coat the bird. Refrigerate for at least 8 hours, and up to 24.
- 4** Up to 2 hours before you cook the chicken, make the Green Sauce. Or make it while the chicken roasts: In a blender jar or the bowl of a mini food processor, combine all the sauce ingredients and process until smooth. Taste for seasoning, adding more salt and pepper if needed. The sauce should be very flavorful. Cover and refrigerate if not using immediately.
- 5** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 375 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 6** Remove the chicken from the marinade and discard the marinade. Tuck the wings behind the back and tie the legs together with butcher's string. Place the bird directly on the grill grate. Grill until the skin is crisp and brown and the internal temperature of the thigh when read on an instant-read meat thermometer is 165 degrees F, about 70 to 80 minutes. Transfer the chicken to a platter or cutting board. Let the chicken rest for 10 minutes before carving. Serve the Green Sauce on the side.

NOTE: There are two ingredients that can be difficult to find locally: aji amarillo and huacatay pastes. The former is made from a Peruvian yellow chile, and the latter from a botanical relative of marigolds and mint. Both can be purchased online from www.amazon.com. "Leave them out if you wish. The chicken will still be terrific.

Southwestern Smoked Chicken Salad



Not your grandma's chicken salad! A combination of smoked light and dark meat and southwestern-inspired ingredients give this salad depth of flavor. Serve as-is on a bed of shredded lettuce, wrap in a flour tortilla, or mound in pita bread. If you're short on time, skip the brining step and add salt to taste to the dressing.

INGREDIENTS

- 1** quart cold water
- 1/4** cup kosher salt
- 4** large bone-in or boneless chicken breasts
- 4** bone-in or boneless chicken thighs
- 1/2** red bell pepper, finely diced
- 1/2** green bell pepper, finely diced
- 2** scallions, trimmed, white and green parts thinly sliced
- 1-2** tablespoons minced pickled jalapeno peppers
- 1** cup mayonnaise
- 1** tablespoon fresh lime juice, or more to taste
- 1** teaspoon ground cumin
- 1** teaspoon freshly ground black pepper
- 1/2** teaspoon garlic salt
- 2** tablespoons minced fresh cilantro leaves
 - Paprika, for serving

DIFFICULTY

2/5

PREP TIME

15 min.

plus 2 to 4 hours for brining the chicken

COOK TIME

60 min.

READY IN

1 hr. 15 min.

plus 2 to 4 hours for brining the chicken

SERVES

6 to 8

PELLETS

Mesquite

PREPARATION

- 1 Brine the chicken:** In a large saucepan or mixing bowl, combine the water and salt and stir until the salt crystals dissolve. Add the chicken breasts and thighs. Cover and refrigerate for 2 to 4 hours. Drain, but do not dry the chicken: Smoke clings better to wet surfaces.
- 2** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).
- 3** Arrange the chicken on the grill grate and smoke for 30 minutes. Increase the temperature to 350 degrees F and continue to cook the chicken until the juices run clear and the internal temperature when read on an instant-read meat thermometer is 165 degrees F, 25 to 30 minutes. Transfer to a cutting board and let cool.
- 4** Dice the chicken, discarding any skin, bones, or gobbets of fat. Transfer to a mixing bowl. Add the red and green bell peppers, the scallions, and pickled jalapenos. Stir gently to distribute the ingredients.
- 5 Make the dressing:** In a mixing bowl, whisk together the mayonnaise, lime juice, cumin, black pepper, and garlic salt. Stir in the cilantro. Add the dressing to the chicken mixture and stir gently until well-combined. Transfer to a serving bowl. Dust with paprika. Serve immediately, or cover and chill for up to 3 days.

Herbed Smoke-Roasted Turkey Breast

Smaller families—especially those that prefer white meat—appreciate the convenience of turkey breast over a whole turkey. To keep it moist, we like to brine it for several hours first, assuming it has not already been injected with a solution or koshered. But you can skip this step if you want to. The herbed butter you slip under the skin before roasting will keep it juicy.

INGREDIENTS

FOR THE BRINE:

- 1** 6 to 7 pound bone-in, skin-on turkey breast, thawed if previously frozen
- 4** quarts cold water
- 3/4** cup kosher salt
- 1/3** cup brown sugar

FOR THE HERBED BUTTER:

- 8** tablespoons butter, at room temperature
- 1/4** cup loosely packed chopped fresh herbs, a mix of parsley, sage, rosemary, and marjoram or oregano, plus extra sprigs for garnish
- 1** clove garlic, finely minced
- 1** tablespoon fresh lemon juice
- 1** teaspoon fresh lemon zest
- 1/2** teaspoon freshly ground black pepper

DIFFICULTY

2/5

PREP TIME

15 min.

plus 6 to 8 hours for brining the turkey

COOK TIME

2 to 2 1/2 hr.

READY IN

2 to 2 1/2 hr. 15 min.

plus 6 to 8 hours for brining the turkey

SERVES

6 to 8

PELLETS

Hickory or Pecan

PREPARATION

- 1 Remove any excess gobbets of fat from the turkey breast. In a large stockpot or other food-safe container, combine the water, kosher salt, and brown sugar, and stir until the salt and sugar crystals dissolve.
- 2 Add the turkey to the brine and refrigerate 6 to 8 hours, or overnight. If necessary, weight with a bag of ice to keep the turkey submerged.
- 3 Drain and pat dry with paper towels; discard the brine. Put the turkey breast on a roasting rack in a shallow roasting pan. Add 1 cup of water to the bottom of the pan.
- 4 In the meantime, **make the herb butter:** In a microwave-safe mixing bowl, combine the butter, chopped herbs, garlic, lemon juice, lemon zest, and salt and pepper.
- 5 When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 325 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 6 Gently work your fingers or the handle of a wooden spoon under the skin on the breast to loosen it from the meat. Insert 2 tablespoons of herb butter under the skin on each side of the breastbone, massaging it with your fingers to distribute it evenly and push out any pockets of air. Melt the remaining 4 tablespoons of herb butter in the microwave using medium-low heat. Brush the outside of the turkey breast with some of the melted butter.
- 7 Roast the turkey for 2 to 2-1/2 hours, or until the turkey is golden brown and the internal temperature in the thickest part of the thigh is 165 degrees F. (Use an instant-read meat thermometer.) Baste with the remaining butter after 1-1/2 hours. Let the turkey breast rest for 15 minutes before carving. Garnish, if desired, with sprigs of fresh herbs.

Alder-Smoked Scallops with Citrus and Garlic Butter Sauce

Scallops are naturally sweet and pair beautifully with a hint of alder smoke and an orange-inflected dipping sauce. Be sure to buy dry-packed scallops at the market.

INGREDIENTS

- 2** pounds large dry-packed scallops
 - Salt and freshly ground black pepper
- 8** tablespoons salted butter, melted, divided use
- 1** clove garlic, finely minced
 - Zest from 1/2 small orange
 - Juice from 1/2 small orange
- 1/4** teaspoon Worcestershire sauce
- 1-1/2** teaspoons chopped fresh parsley or tarragon
 - Freshly ground black pepper
 - Salt to taste

DIFFICULTY

3/5

PREP TIME

15 min.

COOK TIME

30 to 35 min.

READY IN

45 hr. 50 min.

SERVES

4 to 6

PELLETS

Alder or Apple

PREPARATION

- 1** Put a cooling rack or wire grid on a rimmed baking sheet.
- 2** Wash the scallops under cold running water and thoroughly pat dry on paper towels. Remove any translucent tags of muscle tissue you find on the sides of the scallops. Season the scallops with salt and pepper and arrange them on the rack on the baking sheet.
- 3** Start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).
- 4** Put the baking sheet with the scallops on the grill grate and smoke for 20 minutes. Remove the baking sheet with the scallops from the grill and set aside. In the meantime, increase the temperature of the Traeger to 400 degrees F. Preheat for 15 minutes.
- 5** Return the baking sheet with the scallops to the grill grate and roast the scallops until just opaque and tender, 10 to 15 minutes. The time will depend on how thick the scallops are. Do not overcook.
- 6** In the meantime, melt the butter in a small saucepan over medium-low heat. Add the garlic, orange zest, orange juice, Worcestershire sauce, and parsley. Simmer for 5 minutes. Keep warm.
- 7** Serve the scallops hot with the warm citrus-butter sauce.

Sicilian Swordfish Steaks with Basil-Orange Pesto

Although we call for swordfish steaks here, feel free to substitute other firm fish steaks including tuna, halibut, salmon, etc. A loaf of crusty bread and a salad featuring halved cherry tomatoes, chopped hearts of romaine lettuce, and small balls of fresh mozzarella dressed with a simple vinaigrette would complement the fish nicely.

INGREDIENTS

FOR THE PESTO:

- 2** cups fresh basil leaves (1 large bunch)
- 1** cup Italian flat-leaf parsley or baby spinach leaves
- 1/2** cup walnuts or pine nuts, toasted
 - Juice of 1 orange
- 2** teaspoons orange zest
- 1/2** cup good quality olive oil
- 1** cup grated Parmesan, asiago, or romano cheese
- 1/2** teaspoon coarse salt (kosher or sea), or more to taste
- 1/2** teaspoon freshly ground black pepper, or more to taste

FOR THE FISH:

- 4** swordfish steaks, each about 6 ounces and 1 inch thick
 - Olive oil
 - Coarse salt (kosher or sea)
 - Coarse freshly ground black pepper
 - Orange wedges, peel on, and basil sprigs, for serving (optional)

DIFFICULTY

2/5

PREP TIME

15 min.

COOK TIME

about **15 min.**

READY IN

about **30 min.**

SERVES

4

PELLETS

Oak

PREPARATION

- 1** Start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 2** In the meantime, **make the pesto:** In a blender jar or food processor, combine the basil, parsley, walnuts, orange juice, and orange zest and blend until finely chopped. With the machine running, slowly add the olive oil in a stream until the mixture is emulsified. If it seems too thick, loosen it up by adding a small bit of water—a tablespoon or so. Scrape into a bowl and stir in the Parmesan. Taste for seasoning, adding salt and pepper as needed. The cheese is salty on its own, so go easy on the sodium.
- 3** Rinse the swordfish steaks under cold running water and pat dry with paper towels. Brush both sides with olive oil and season with salt and coarsely ground black pepper.
- 4** Arrange the swordfish steaks on the grill grate. Grill for 12 to 15 minutes, turning once with a thin-bladed metal spatula, until the swordfish is opaque and breaks into chunks when pressed with a fork. If desired, stick the probe of an instant-read meat thermometer through the side of the fish toward the center: You want a temperature of about 140 to 145 degrees F.
- 5** Transfer the steaks to a platter or plates. Drizzle with the prepared pesto and garnish with orange wedges and fresh basil, if desired.

Christmas Eve Stuffed Lobster Tail



This is perfect for a small holiday gathering. For an even more luxuriant “special occasion” dish, substitute lobster meat for the crabmeat or shrimp suggested below. We’ve used frozen lobster tails for convenience, but use whole live lobsters (blanch for 5 minutes instead of 1 or 2) if you’re comfortable cooking, cleaning, and breaking them down.

INGREDIENTS

- 4** frozen cold water lobster tails, each about 1 pound, thawed
- 1** pound raw lump crabmeat or peeled and deveined shrimp, chopped into bite-size pieces
- 1/2** cup (1 stick) butter
- 2** cups diced onion
- 3** cloves garlic, minced
- 1/4** cup chopped fresh parsley
- 1** tablespoon chopped fresh tarragon or thyme (optional)
- 2** teaspoons Old Bay Seasoning
- 1/4** cup fresh lemon juice
- 4** cups crumbled butter crackers, such as Ritz brand
 - Lemon wedges, for serving

DIFFICULTY

2/5

PREP TIME

25 min.

COOK TIME

15 to 20 min.

READY IN

40 to 45 min.

SERVES

4

PELLETS

Any

PREPARATION

- 1** Prepare an ice water bath in a large bowl or pot. Set aside.
- 2** Bring several inches of salted water to a boil over high heat in a large saucepan or stockpot. Add the lobster tails, cover, and blanch for 1 to 2 minutes. Transfer the tails to the ice water bath and let cool. Drain thoroughly, then cut out the soft “belly shell” with a kitchen shears or clean pair of tin snips.
- 3** Remove the tail meat from the shells and set the shells aside. Remove the intestinal tract from the top of each piece of tail meat. Chop the meat into bite-size pieces and combine with the crabmeat or shrimp. Set aside.
- 4 Make the stuffing:** Melt the butter in a large skillet over medium heat. Add the onion and garlic and sauté until soft and translucent. Stir in the parsley, tarragon, if using, Old Bay, and fresh lemon juice. Remove the skillet from the heat and let cool. Stir in the reserved tail meat and crabmeat or shrimp. Add the cracker crumbs and gently stir to combine. (Do not add the crackers until you are ready to cook or they will get soggy.)
- 5** Stuff the reserved tail shells with the stuffing, mounding it generously, and place them on a rimmed baking sheet. If the shells are “tippy,” use crumbled aluminum foil to prop the shells upright.
- 6** Start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 425 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 7** Put the baking sheet with the stuffed tails on the grill grate and roast until the stuffing is crispy and golden brown, 15 to 20 minutes. Serve with lemon wedges.



Side Dishes

Beer Bread



Leavened by beer and baking powder, this is one of the easiest breads you'll ever make. Although great served plain with brisket or other barbecued meats, the optional add-ins suggested below can take the bread to a new place. One of our favorite combinations is cooked, crumbled bacon, cheddar cheese, and onion. You can play around with the beers, too, for different flavor profiles. Hard apple cider and a teaspoon of cinnamon, for example, turns this into a breakfast loaf.

INGREDIENTS

- Nonstick cooking spray
- 3** cups all-purpose flour, sifted
- 2** tablespoons sugar
- 1** tablespoon baking powder
- 1** teaspoon salt
- 1** 12-ounce can or bottle of beer (not too dark or bitter)
- 2** tablespoons honey or agave, warmed
- 6** tablespoons butter, melted

OPTIONAL ADD-INS: Cooked crumbled bacon; 1 cup grated cheese; 1/4 cup each red bell pepper and diced onion sautéed in butter; minced green onions; dried herbs such as dill, rosemary, mixed Italian herbs, etc.; cracked black pepper; your favorite barbecue rub, such as Traeger's Pork and Poultry Shake; ground cinnamon; dry ranch dressing mix; coarse-grained mustard

DIFFICULTY

1/5

PREP TIME

10 min.

COOK TIME

50 to 60 min.

READY IN

60 to 70 min.

SERVES

8

PELLETS

Apple or Pecan

PREPARATION

- 1** Start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 2** Spray a loaf pan (9- by 5- by 3-inches) with nonstick cooking spray and set aside.
- 3** Put the flour, sugar, baking powder, and salt in a large mixing bowl. Whisk with a wire whisk to combine and aerate. Add the beer and honey and stir with a wooden spoon until the batter is just mixed. (Do not overmix.) If desired, gently stir in one or more of the optional add-ins.
- 4** Pour half of the melted butter in the prepared loaf pan and spoon in the batter. Pour the remainder of the butter over the top of the loaf.
- 5** Put the loaf pan directly on the grill grate and bake until a wooden skewer or toothpick inserted in the center of the loaf comes out clean, 50 to 60 minutes, and the bread is golden-brown. (**Note:** If using a glass loaf pan, the baking time might be shorter.) Let the loaf cool slightly in the pan before removing from the pan. Leftovers make great toast.

“Loaded” Smoke-Roasted Potato Salad

All the things you love on a “loaded” baked potato, but made into an attention-getting summer salad! And you can do almost everything on your Traeger—the potatoes, bacon, and eggs!

INGREDIENTS

- 2 1/2** pounds medium-size unpeeled Yukon Gold or Red Bliss potatoes
- 8** slices bacon
- 4** large eggs
- 1** cup sour cream
- 1/2** cup mayonnaise
- 1/4** cup pickle relish or finely minced dill pickle (optional)
- 2** teaspoons prepared mustard, or more to taste
- 2** teaspoons Traeger Prime Rib Rub, or 1 teaspoon each salt and black pepper, or to taste
- 2** teaspoons distilled white vinegar or dill pickle brine, or more to taste
- 6** ounces (1-1/2 cups) shredded white or yellow Cheddar cheese
- 4** scallions, trimmed, white and green parts thinly sliced
 - Paprika for serving
 - Fresh parsley for serving

DIFFICULTY

3/5

PREP TIME

25 min.

COOK TIME

50 to 60 min.

READY IN

75 to 85 min.

SERVES

8 to 10

PELLETS

Hickory or Oak

PREPARATION

- 1** If you prefer your potato salad with skin, scrub the potatoes under cold running water with a vegetable brush.
- 2** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 3** Lay the bacon slices on the grill grate perpendicular to the bars. Arrange the eggs and potatoes on the grill grate as well. Prepare a pan or bowl of ice water.
- 4** In the meantime, **make the dressing:** In a mixing bowl, combine the sour cream, mayonnaise, pickle relish, if using, mustard, Traeger Prime Rib Rub, and vinegar. Taste the dressing, adding more mustard, vinegar, or salt and pepper as needed. The dressing should be very flavorful. Stir in the cheese and scallions. Set aside.
- 5** Cook the bacon until it is golden brown, 20 to 25 minutes; it will crisp as it cools. With tongs, transfer it to paper towels to drain, then crumble.
- 6** Check the eggs when the bacon is done: Remove one egg from the grill and plunge it into the ice water. Peel and slice in half to check for doneness: The yolk should not have any rawness in the center. If the egg is cooked through, transfer the others to the ice water and let cool slightly before peeling and finely dicing.
- 7** Increase the temperature of the grill to 400 degrees and continue to bake the potatoes for another 20 to 30 minutes, or until they are tender but not mushy. Transfer to a wire rack and let cool slightly.
- 8** Peel the still-warm potatoes, if desired, or leave the skins on. Cube the potatoes and transfer to a large mixing bowl. Add the crumbled bacon and the diced eggs. Pour the dressing over the potato mixture and stir gently with a rubber spatula to combine. Taste again for seasoning. Transfer to a serving bowl and dust with paprika and top with parsley. You can serve as is, or cover and chill.

Skillet Buttermilk Cornbread



Ideally, this cornbread would be baked in a cast iron skillet that's been preheated on your Traeger. It's slightly sweet with a golden brown crust. Customize it, if you wish, by adding cooked crumbled bacon, grated cheese, or diced jalapenos to the batter.

INGREDIENTS

- 1** tablespoon bacon fat, lard, or vegetable oil
- 1** cup cornmeal
- 1** cup all-purpose flour
- 1/3** cup granulated sugar
- 1** teaspoon salt
- 1** teaspoon baking powder
- 1-1/2** cups buttermilk
- 2** eggs
- 8** tablespoons butter, melted
 - Butter or honey butter for serving

DIFFICULTY

2/5

PREP TIME

10 min.

COOK TIME

25 min.

READY IN

35 min.

SERVES

8

PELLETS

Hickory

PREPARATION

- 1 Grease a cast iron skillet or 9-inch square baking pan with bacon fat.
- 2 Put the 10-inch well-seasoned cast iron skillet on the grill grate. If using a regular baking pan, do not preheat. When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 3 In a large mixing bowl, combine the cornmeal, flour, sugar, salt, and baking powder and whisk to mix thoroughly. Make a well in the center of the dry ingredients.
- 4 In a separate mixing bowl, whisk together the buttermilk and eggs until well-combined. Add the melted butter. Pour into the dry ingredients and mix until the batter is fairly smooth. Do not overmix.
- 5 Carefully pour the batter into the preheated skillet. Bake for 20 to 25 minutes, or until the top is firm and a tester inserted in the center of the cornbread comes out clean. Be careful when removing the skillet from the grill as it will be very hot. Let the cornbread cool slightly on a trivet or cooling rack before slicing into wedges or squares.

Sullivan Street No-Knead Bread

The developer of this recipe, Jim Lahey of the Sullivan Street Bakery in New York's "Hell's Kitchen", claims it's so easy, a 6-year-old could make it. We believe him. This is indeed a simple recipe requiring little active time. And the results will stun you and anyone else lucky enough to snag a slice. We've tweaked Jim's recipe slightly, replacing a portion of the white flour with whole wheat and substituting easily-found dry yeast for the instant yeast Jim uses.

INGREDIENTS

- Olive or vegetable oil
- 2** cups all-purpose white flour or bread flour, plus additional for the work surface
- 1** cup whole wheat flour, or more white flour
- 1** 1/4-ounce package dry yeast
- 1-1/4** teaspoons salt
- 1-1/2** cups water, less than 110 degrees F
 - Cornmeal or wheat bran

DIFFICULTY

3/5

PREP TIME

15 min.

plus 4 to 5 hours for the dough to rise

COOK TIME

45 to 60 min.

READY IN

60 min. to 75 min.

plus 4 to 5 hours for the dough to rise

SERVES

12

PELLETS

Any

PREPARATION

- 1 Oil a large mixing bowl and set aside.
- 2 In a second mixing bowl, combine the flours, yeast, and salt. Push your sleeve up to your elbow and form your fingers into a claw. Mix the dry ingredients until well-combined. Add the water and mix until blended. The dough will be wet, shaggy, and somewhat stringy. Tip the dough into the oiled mixing bowl and cover with plastic wrap. Allow the dough to rise at room temperature—about 70 degrees—for 2 hours, or until the surface is bubbled.
- 3 Turn the dough out onto a lightly floured work surface and lightly flour the top. With floured hands, fold the dough over on itself twice. Cover loosely with plastic wrap and allow the dough to rest for 15 minutes.
- 4 Dust a clean lint-free cotton towel—not terrycloth!—with cornmeal, wheat bran, or flour. With floured hands, gently form the dough into a ball and place it, seam side down, on the towel. Dust the top of the ball with cornmeal, wheat bran, or flour, and cover the dough with a second towel. Let the dough rise until doubled in size, 1-1/2 to 2 hours; when sufficiently risen, the dough will not spring back when poked with a finger.
- 5 In the meantime, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Put a lidded 6- to 8-quart cast iron Dutch oven—preferably one coated with enamel, such as Le Creuset—on the grill grate. Preheat the grill to High, 450 degrees F, and let preheat, empty, for at least 30 minutes.
- 6 When the dough is risen, remove the top towel, slide your hand under the bottom towel to support the dough, then carefully tip the dough, seam side up, into the preheated pot. Remove the towel, of course. Shake the pot a couple of times if the dough looks lopsided: It will straighten out as it bakes.
- 7 Cover the pot with the lid and bake the bread for 30 minutes. Remove the lid and continue to bake the bread for 15 to 30 minutes more, or until it is nicely browned and sounds hollow when rapped with your knuckles. Turn onto a wire rack to cool. Slice with a serrated knife.

Scalloped Potatoes with Bacon and Chipotle Cream



Chipotle chiles add heat and zing to what can be a ho-hum side dish. Terrific with roast chicken or pork, grilled steak, or even fish, shrimp, or scallops. A hand-held mandolin (food slicer) makes quick work of the potatoes, which need to be sliced very thinly. Most cost less than \$30, and can be purchased online or at a well-stocked kitchen store.

INGREDIENTS

- 1** 7-ounce can chipotle chiles in adobo
- 2** cups heavy (whipping) cream
- 2** green onions, trimmed, white and green parts thinly sliced crosswise (optional)
 - Vegetable oil
- 3-4** large russet potatoes
 - Coarse salt (kosher or sea) and freshly ground black pepper
- 3** cups (12 ounces) shredded Mexican 4-cheese blend, or more as needed
- 3** slices bacon
 - Smoked paprika, for garnish (optional)

DIFFICULTY

2/5

PREP TIME

25 min.

COOK TIME

about 1 hr.

READY IN

about 1 hr. 15 min.

SERVES

8

PELLETS

Mesquite

PREPARATION

- 1** Start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees and preheat, lid closed, for 10 to 15 minutes.
- 2** In a blender or mini food processor, blend the chiles in adobo until a smooth paste forms. Reserve 2 tablespoons, and save the rest for another use. (We freeze the paste in ice cube trays, then transfer to a resealable plastic bag. The chipotle cubes can be frozen for up to 6 months for use in chilis, marinades, sauces, etc.)
- 3 Make the chipotle cream:** Bring the cream to a simmer in a saucepan on the stovetop over medium heat. Whisk in 1 tablespoon of the chipotle paste, then taste. Add more if you prefer a spicier flavor profile. Stir in the green onions, if using.
- 4** Peel the potatoes and submerge them in cold water to prevent them from turning color. Generously oil a 10- to 12-inch cast iron skillet. Working with one potato at a time, very thinly slice it using the slicing disk of a food processor, a mandolin (slicer), or a sharp knife. Fan the potato slices in the bottom of the skillet, season with salt and pepper, then top with some of the chipotle cream and the cheese; repeat with the remaining potatoes until you have 4 to 6 layers of potatoes, chipotle cream, and cheese. Cover with foil.
- 5** Transfer the skillet to the grill grate and bake the potatoes for 30 minutes. Then, remove the foil to encourage browning. Continue to bake for another 30 minutes, or until the potatoes are tender and golden brown. At the same time, lay the bacon strips on the grill grate perpendicular to the bars. Remove the bacon when it is lightly browned and crisp, 20 to 25 minutes. Let cool, then crumble and set aside.
- 6** Transfer the scalloped potatoes to a wire cooling rack and let rest for 15 to 20 minutes to firm up. Top with the crumbled bacon and dust with smoked paprika, if desired.

Smoky Triple Cheese Mac 'n Cheese



It's hard to improve on an American classic like mac 'n cheese. But at Traeger, we discovered smoking the sauce before tossing it with the pasta adds a wonderful taste dimension to the casserole. You can make this recipe your own, of course, by adding extra ingredients like diced roasted poblano peppers, grilled corn and/or onions and bacon, or by using pepper Jack in place of one of the other cheeses.

INGREDIENTS

- 2-1/2** cups half and half or whole milk, plus more if needed
- 1** 8-ounce package cream cheese (not low-fat or nonfat), cut into cubes
- 4** tablespoons chilled butter
- 1** teaspoon dry mustard, such as Colman's
- 1** teaspoon hot sauce, or more to taste (optional)
- 3/4** teaspoon freshly ground black pepper
- 16** ounces (1 pound) corkscrew-shaped pasta or elbow macaroni
 - Salt
- 1-1/2** cups (6 ounces) shredded Cheddar cheese
- 1-1/2** cups (6 ounces) shredded smoked mozzarella or Gouda or other smoked cheese
- 1** cup dry bread crumbs, preferably panko, tossed with 2 tablespoons melted butter
- Smoked paprika, for serving

DIFFICULTY

2/5

PREP TIME

35 min.

including time for smoking the sauce

COOK TIME

30 to 40 min.

READY IN

65 to 75 min.

including time for smoking the sauce

SERVES

8

PELLETS

Hickory

PREPARATION

- 1** Start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). If you have a digital controller, set the temperature to 225 degrees F and preheat, lid closed, for 10 to 15 minutes. If you have a manual controller, leave your unit on Smoke.
- 2 Make the sauce:** Combine the half and half, cream cheese, 4 tablespoons of chilled butter, dry mustard, hot sauce, if using, and black pepper in a large (12-inch) well-seasoned cast iron skillet. Place the skillet on the grill grate, uncovered, and smoke the mixture for 30 minutes. Remove the sauce from the grill and whisk until fairly smooth. Increase the Traeger temperature to 350 degrees F.
- 3** While the sauce smokes, bring a large pot of salted water to a boil on the stovetop. Cook the pasta 1 to 2 minutes less than the package directions call for; the pasta will continue to cook on the grill. Drain, rinse with cold water, drain again, and return to the pot. Toss the cooled pasta with the shredded cheeses. Pour the smoked sauce over the pasta and cheese, stirring gently with a rubber spatula to coat the pasta. If the mixture seems dry, add more half and half or milk.
- 4** Rinse out the cast iron skillet and dry thoroughly. Tip the macaroni and cheese into the clean skillet or a buttered 3-quart baking dish or casserole, smoothing the top. Sprinkle evenly with the bread crumb mixture. Place on the grill grate.
- 5** Bake the macaroni and cheese until it is bubbling and the top is lightly browned, 30 to 40 minutes. Dust lightly with the paprika. Carefully transfer the skillet to a trivet or hot pad before serving.

Cowboy Beans (Frijoles Charros)

Named after Mexican cowboys, “charros”, these beans are spicy, meaty, and extremely satisfying when served with warmed buttered flour tortillas. For convenience, we call for canned pinto beans. But you can start with dried pinto beans if you don’t mind cooking them yourself: It’s a cheaper alternative. Soak the dried beans overnight, then prepare according to package directions before following the below recipe.

INGREDIENTS

- 2** pounds bone-in country-style pork ribs or pork steaks or chops
 - Salt
 - Pepper
- 3-4** Mexican chorizo sausage links, about 1/2 pound
- 6** slices bacon
- 3** cloves garlic, peeled and minced
- 1** large onion, peeled and diced
- 2** jalapeno or serrano chiles, stemmed, seeded, and minced
- 5** 15.5-ounce cans pinto beans, drained, rinsed, and drained again
- 1** 10-ounce can diced tomatoes with chiles, such as Rotel brand
- 1** 12-ounce bottle of beer, preferably Mexican
- 2** teaspoons ground cumin
- 1-1/2** teaspoons dry oregano, preferably Mexican
 - Chicken broth, as needed
- 1/2** cup fresh cilantro leaves, roughly chopped
 - Mexican-style hot sauce, for serving

DIFFICULTY

2/5

PREP TIME

20 min.

plus 1-1/2 hours for smoking the meats

COOK TIME

1 1/2 to 2 hr.

READY IN

1 1/2 to 2 hr. 20 min.

plus 1-1/2 hours for smoking the meats

SERVES

12 to 15

PELLETS

Mesquite

PREPARATION

- 1** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).
- 2** Generously season the country-style pork ribs on all sides with salt and pepper. Smoke the ribs for 1 hour, then increase the temperature of your Traeger to 325 degrees F. Continue to cook the pork. At the same time, arrange the chorizo and bacon directly on the grill grate. After 25 to 30 minutes, transfer all the meat to a cutting board. Remove any bones from the pork and chop into bite-size pieces. Slice the chorizo into 1/4-inch slices. Dice the bacon. Put all the meat into a large Dutch oven or lidded heatproof casserole.
- 3** Add the garlic, onion, jalapenos, pinto beans, tomatoes, beer, cumin, and oregano; stir to combine. If the mixture seems a little dry, add chicken broth or water, 1 cup at a time. Cover the Dutch oven or casserole and return to the grill.
- 4** Bake the beans for 1-1/2 to 2 hours, stirring occasionally. If the beans seem too soupy (these beans are traditionally soupy), remove the lid. If they seem dry, stir in a little chicken broth or water. During the last 15 minutes of cooking, stir in the cilantro. Taste for seasoning, adding salt and pepper as needed. Serve with hot sauce.

Cornbread, Sausage, and Pecan Stuffing

Whether you call it stuffing or dressing, this rich and savory holiday staple takes its cues from Southern cooks. If desired, you can replace half the cornbread (which you can make on your Traeger, of course), with bread.

INGREDIENTS

- 9-10** cups cubed cornbread
- 1-1/4** cups pecans, coarsely chopped
 - 1** pound bulk seasoned breakfast sausage, such as Jimmy Dean or Bob Evans brands
- 3/4** cup (1-1/2 sticks) butter
 - 2** cups diced sweet onion
- 1-1/2** cups diced celery
 - 1/2** cup minced fresh parsley
 - 2** tablespoons minced fresh sage (or 2 teaspoons dried)
 - 1** tablespoon minced fresh rosemary (or 1-1/2 teaspoons dried)
 - 1** tablespoon minced fresh thyme (or 1-1/2 teaspoons dried)
 - 2** teaspoons salt
- 1-1/2** teaspoons freshly ground black pepper
 - 1** teaspoon paprika
 - 2** large eggs
- 1-1/2** cups milk
- 1-1/2** cups low-sodium chicken broth, or more as needed

DIFFICULTY

2/5

PREP TIME

25 min.

plus time for drying the cornbread

COOK TIME

about 1 hr.

READY IN

about 1 hr. 25 min.

plus time for drying the cornbread

SERVES

12

PELLETS

Pecan

PREPARATION

- 1** Spread the cornbread cubes in a single layer on 2 rimmed baking sheets and allow to air-dry overnight, stirring occasionally. Transfer to a large mixing bowl. Add the pecans.
- 2** Butter a 9- by 13-inch baking pan or large casserole. Set aside.
- 3** On the stovetop, sauté the sausage in a large cast iron skillet over medium-high heat, crumbling with a wooden spoon, until browned and cooked through. Add to the cornbread and pecans, but don't stir. Without wiping out the skillet, melt the butter. Add the onion and celery and cook until the vegetables have softened, 8 to 10 minutes. Stir in the parsley, sage, rosemary, thyme, salt, pepper, and paprika. Pour over the cornbread; again, don't stir.
- 4** In a small mixing bowl, beat the eggs with the milk. Add the chicken broth. Pour the egg mixture over the cornbread mixture and stir gently to combine the ingredients. Add more chicken broth if needed; you want the mixture to be moist, but not soggy. Tip into the prepared baking dish.
- 5** Start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 325 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 6** Arrange the baking dish on the grill grate and bake the stuffing until it is lightly browned and slightly crusty on top, 50 to 60 minutes. Let cool slightly before serving.



Desserts

Applesauce-Cranberry Spice Cake



A sprig of holly really dresses up this satisfying spice cake. Serve with a dollop of whipped cream with a splash of bourbon and a dash of cinnamon if you believe more is more. If you don't want to fuss with the cooked brown sugar glaze, simply combine 1 cup of confectioners' sugar, 4 to 5 teaspoons of cream or milk, and 1/4 teaspoon of vanilla and stir until smooth. Drizzle over the cake as directed.

INGREDIENTS

FOR THE CAKE:

- Vegetable shortening, for greasing the pan
- 3** cups all-purpose flour, plus extra for flouring the pan
- 2** teaspoons baking soda
- 1-1/2** teaspoons cinnamon
- 1/2** teaspoon freshly grated nutmeg
- 1/4** teaspoon ground cloves
- 1/4** teaspoon salt
- 1** cup dried cranberries or golden raisins
- 1** cup lightly toasted walnuts, roughly chopped
- 1** cup butter (2 sticks), at room temperature
- 2** cups granulated sugar
- 2** tablespoons molasses
- 1-1/2** teaspoons vanilla
- 2** cups unsweetened applesauce

FOR THE GLAZE:

- 4** tablespoons (1/2 stick) butter
- 1/2** cup brown sugar, firmly packed
- 1/2** cup heavy (whipping) cream
- 1/2** teaspoon vanilla
- Pinch of salt

DIFFICULTY

2/5

PREP TIME

25 min.

COOK TIME

50 to 60 min.

READY IN

75 to 85 min.

SERVES

10 to 12

PELLETS

Maple or Pecan

PREPARATION

- 1** Thoroughly grease the inside of a decorative 9-inch bundt pan. (Other pans can be used, but you may have to adjust the baking time.) Dust it with flour, making sure to cover all surfaces. Turn the pan upside down over a sink or wastebasket and tap several times to release any excess flour. Set aside.
- 2** On a large piece of wax paper, sift together the 3 cups of flour, baking soda, cinnamon, nutmeg, cloves, and salt. Set aside.
- 3** Using a stand mixer or a hand-held electric mixer, cream together the butter and sugar using a medium-high speed until it is light-colored and fluffy. Add the molasses, vanilla, and applesauce and beat them in on medium speed.
- 4** Reserve 1/4 cup of the flour mixture and put into a resealable plastic bag. Add the cranberries and walnuts, seal, and toss to coat. (The flour keeps the fruit and nuts from sinking to the bottom of the cake as it bakes.) Add the remaining flour mixture to the butter-applesauce mixture and beat on low speed until combined. By hand, stir in the cranberries and walnuts. Tap the batter into the prepared pan. Tap to remove any air bubbles.
- 5** In the meantime, start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 325 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 6** Bake the cake until a bamboo skewer inserted in the thickest part comes out clean, i.e., no raw batter or crumbs clinging to it, 50 to 60 minutes. Transfer to a wire cooling rack and let the cake cool, still in the pan, for 30 minutes. Then lay a second cooling rack on top of the cake and invert, holding the cooling rack firmly against the cake, to release. Let cool completely, then transfer to a plate or cake stand.
- 7** While the cake cools, **make the glaze:** Melt the butter in a small saucepan over medium-low heat. Add the sugar and cook for 1 to 2 minutes, stirring constantly. Add the cream, vanilla, and salt. Increase the heat to medium and bring the mixture to a boil. Continue to cook for 2 minutes, stirring constantly. Let cool for 10 to 15 minutes before pouring over the cooled cake so that it runs decoratively down the sides.

Brown Sugar Cookies



While they haven't been able to overtake chocolate chip cookies as our favorite homemade cookie, sugar cookies are always welcome in America's cookie jars. This version is made with brown sugar—sugar to which molasses has been added for texture and flavor. Make these cookies your own by topping them before baking with a pecan half. Or once they've cooled, drizzle them with melted chocolate or a simple powdered sugar and orange juice glaze.

INGREDIENTS

- 1** stick (8 tablespoons) butter, slightly softened
- 1/2** cup solid vegetable shortening
- 1-1/4** cups dark or light brown sugar, firmly packed
- 1** large egg
- 1** tablespoon dark molasses
- 1** teaspoon vanilla
- 1-3/4** cup to 2 cups flour
- 1/2** teaspoon cinnamon
- 1/2** teaspoon ground ginger
- 1/4** teaspoon salt
 - Coarse sugar, such as turbinado sugar (also called Sugar in the Raw®)

DIFFICULTY

2/5

PREP TIME

20 min.

COOK TIME

12 to 14 min.

READY IN

22 to 24 min.

SERVES

12

PELLETS

Maple or Pecan

PREPARATION

- 1** Line a good-quality baking sheet—preferably air-cushioned—with parchment paper for easier clean-up, or leave bare and ungreased.
- 2** When ready to bake, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 3** Using a stand mixer or a hand mixer, beat the butter, shortening, and brown sugar in a mixing bowl until light and fluffy. Add the egg, molasses, and vanilla and beat until well-combined, scraping down the sides of the bowl as needed.
- 4** Add 1-3/4 cup of flour as well as the cinnamon, ground ginger, and salt. Try to roll a walnut-size ball between your palms. If the dough sticks to your hands and is too soft to roll, blend a bit more flour into the dough. Do not add too much, or your cookies will not spread properly and will toughen.
- 5** Roll the dough into balls, then give them a romp in a shallow bowl of coarse sugar. Arrange on the prepared baking sheet, then flatten each ball with the bottom of a drinking glass.
- 6** Bake the cookies for 7 minutes. Rap the baking sheet on the grill grate—this encourages chewier cookies—then rotate the pan 180 degrees. Continue baking for 5 to 7 minutes longer, or until the cookies are lightly browned. Let cool on the baking sheet for 1 to 2 minutes, then transfer to a wire cooling rack with a spatula. Bake the remaining cookies. Store in an airtight container after the cookies have cooled completely.

Smoked Crème Brûlée



You'll pay dearly for it at restaurants, but crème brûlée—also known as crema Catalana or burnt cream—is a decadently rich dessert that's easy to make on your Traeger. Besides individual heat-proof ramekins or bowls, the only specialized equipment you'll need is a small butane or propane torch for caramelizing the tops just before serving. Lacking a torch, you can caramelize the tops under the broiler.

INGREDIENTS

- 6** tablespoons Sugar in the Raw (turbinado sugar), or granulated sugar
- 1** quart (4 cups) heavy cream
- 1** whole vanilla bean or 1 tablespoon good-quality vanilla extract
- 1** tablespoon Grand Marnier or other orange-flavored liqueur (optional)
- 10** egg yolks
- 3/4** cup granulated sugar
 - Hot water for baking the crème brûlées
 - Assorted berries such as blueberries, raspberries, strawberries, etc., for serving
 - Mint leaves, for serving

DIFFICULTY

3/5

PREP TIME

30 min.

plus at least 3 hours for chilling the custard

COOK TIME

about 60 min.

including smoking time

READY IN

90 min.

plus at least 3 hours for chilling the custard, and including smoking time

SERVES

6

PELLETS

Apple or Maple

PREPARATION

- 1** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).
- 2** Put the 6 tablespoons of Sugar in the Raw in a clean coffee or spice grinder and grind until the coarse crystals are fine. Set aside.
- 3** Pour the cream into a medium saucepan. Split the vanilla bean and scrape out the pulp and seeds; add both to the cream. Or stir the vanilla extract into the cream. Add the Grand Marnier, if using. Bring to a boil over medium-high heat. Remove from the heat and let cool for 15 to 20 minutes. Strain into a large pitcher with a spout. Reserve the vanilla bean for another use.
- 4** In the meantime, **make the custard:** Add the egg yolks and 3/4 cup of granulated sugar to a large mixing bowl. Using a stand mixer or hand-held electric mixer, beat the egg yolks and sugar with the whisk attachment until they are a pale yellow, about 2 minutes. (You can make the custard using a whisk, but it is hard work.) Very slowly add the cream with the mixer running continuously on medium-low speed. If you add the cream to the egg yolks too quickly, the eggs will scramble and your custard will not be silky-smooth. Put a fine-mesh strainer over the mouth of the pitcher and pour the custard mixture through it.
- 5** Arrange six 7- to 8-ounce heatproof ramekins on a large rimmed baking sheet or in a cake pan. Divide the custard among the ramekins. Carefully set the pan with the ramekins on the grill grate of your Traeger. Pour enough hot water into the pan to reach halfway up the sides of the ramekins. Smoke the crème brûlées for 15 minutes.
- 6** Increase the heat to 325 degrees F and continue to bake the crème brûlées until they are set, 40 to 45 minutes depending on the depth of the ramekins. Custard in deeper ramekins will take longer to cook. Let the crème brûlées cool, then cover with plastic wrap and refrigerate for at least 3 hours, or until well-chilled and firm.
- 7** Remove from the refrigerator 30 minutes before serving. Just before serving, evenly dust the top of each crème brûlée with the reserved raw sugar. Using a small kitchen torch, melt and caramelize the sugar, moving the torch constantly, until the sugar's crisp and golden brown. Top with berries and mint and serve immediately.

Apple-Pear Crisp



Forget the tiramisu and the crème brulee: When you're looking for a dessert to feed a crowd, there's nothing like an old-fashioned crisp. If you'd like to dress it up a bit, say, for the holidays, add 1 cup of dried cranberries to the fruit mixture and whip the cream with a tablespoon or two of Calvados (apple brandy) or Poire William (pear brandy).

INGREDIENTS

FOR THE TOPPING:

- 1-1/2** cups all-purpose flour
- 1** cup old-fashioned oatmeal (not quick-cooking or instant)
- 3/4** cup brown sugar, packed
- 3/4** cup granulated sugar
- 16** tablespoons (2 sticks) butter, well-chilled, diced
- 1/4** teaspoon salt

FOR THE FRUIT:

- 5** pounds mixed apples and pears, peeled, cored, and diced
- 1** lemon, zest removed, then juiced
- 1/2** cup granulated sugar
- 2** teaspoons ground cinnamon
- 1/2** teaspoon ground nutmeg

FOR SERVING:

- Vanilla or cinnamon ice cream, or sweetened whipped cream

DIFFICULTY

2/5

PREP TIME

25 min.

COOK TIME

about **1** hr.

READY IN

about **1** hr. **25** min.

SERVES

10 to 12

PELLETS

Apple

PREPARATION

- 1** Butter a 9- by 13-inch baking dish or spray with nonstick cooking spray. Set aside.
- 2 Make the topping:** In a large mixing bowl or the bowl of a stand mixer, combine the flour, oatmeal, brown sugar, granulated sugar, butter, and salt. Mix on low speed until the mixture is crumbly and the butter is the size of peas. (If you don't have an electric mixer, use your fingers or a hand-held pastry blender.) Set aside.
- 3 Prepare the fruit:** In a large mixing bowl, combine the apples, lemon zest, and lemon juice. Add the sugar, cinnamon, and nutmeg and stir with a wooden spoon. Tip the fruit mixture into the prepared pan. Distribute the topping evenly over the fruit.
- 4** When ready to cook, start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 5** Put the crisp directly on the grill grate and bake for 50 to 60 minutes, or until the top is nicely browned and the fruit is bubbling and tender. Serve warm with ice cream or sweetened whipped cream.

Smoked Skillet Apple-Bourbon Crisp

Apples, smoke, and bourbon are the things perfect fall days are made of. Make this recipe your own by substituting pears for half of the apples, and use Armagnac, applejack, or pear liqueur in place of the bourbon.

INGREDIENTS

FOR THE TOPPING:

- 1** cup brown sugar, firmly packed
- 1/2** cup all-purpose flour
- 1/2** cup old-fashioned oats
- 1/4** cup walnuts
- 1-1/2** teaspoons ground cinnamon
- 8** tablespoons (1 stick) salted butter, chilled and cut into 1/2 inch cubes, plus more for buttering the skillet

FOR THE FRUIT FILLING:

- 3** pounds apples, such as Granny Smith or Honeycrisp varieties, cored, peeled, and thinly sliced into wedges
- 1/2** cup dried cranberries (optional)
- 1/2** cup brown sugar, firmly packed
- 1/4** cup honey or agave syrup
- 2-1/2** tablespoons bourbon
- 1** tablespoon fresh lemon juice
- 1-1/2** teaspoons ground cinnamon
- 1** teaspoon vanilla
- Pinch of salt
- 1** pint vanilla or cinnamon ice cream, melted

DIFFICULTY

2/5

PREP TIME

30 min.

COOK TIME

about **1** hr.

READY IN

about **1** hr. **30** min.

SERVES

6 to 8

PELLETS

Apple

PREPARATION

- 1** Generously butter the inside of a well-seasoned 12-inch cast iron skillet. Set aside.
- 2 Make the topping:** In the bowl of a food processor, combine the brown sugar, flour, oats, walnuts, cinnamon, and butter. Pulse until the mixture is crumbly and still rather clumpy.
- 3** In a large mixing bowl, combine the apples, cranberries, if using, brown sugar, honey, bourbon, lemon juice, cinnamon, vanilla, and salt and stir gently to combine. Tip the fruit mixture into the prepared skillet. Drop the topping evenly over the fruit.
- 4** When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 5** Bake the apple crisp for about 1 hour, or until the topping is golden brown and the fruit is hot and bubbling. Let cool for at least 30 minutes. Scoop the crisp into individual bowls for serving, and drizzle with the melted ice cream.

Donut Bread Pudding



We used to make our own vanilla-rum sauce to top this luscious bread pudding, a great use for day-old donuts, then discovered melted ice cream makes an easy and scrumptious sauce!

INGREDIENTS

- 12** cake donuts, broken into 1-inch pieces
- 1/2** cup raisins or dried cranberries or blueberries (optional)
- 3/4** cup granulated sugar
- 5** large eggs
- 2** cups heavy whipping cream
- 2** teaspoons vanilla extract
- 1** teaspoon ground cinnamon
- 3/4** cup butter, melted, cooled slightly
- 1** pint vanilla, cinnamon, or rum-raisin ice cream, melted, for serving (optional)

DIFFICULTY

1/5

PREP TIME

15 min.

plus 10 minutes to soak the donuts

COOK TIME

40 to 50 min.

READY IN

55 to 65 min.

plus 10 minutes to soak the donuts

SERVES

10 to 12

PELLETS

Maple or Pecan

PREPARATION

- 1** Lightly butter a 9- by 13-inch baking pan. Layer the donuts in an even thickness in the pan. Distribute the raisins over the top, if using. Drizzle evenly with the butter.
- 2 Make the custard:** In a medium bowl, whisk together the sugar, eggs, cream, vanilla, and cinnamon. Whisk in the butter. Pour over the donuts. Let sit for 10 to 15 minutes, periodically pushing the donuts down into the custard. Cover with foil.
- 3** In the meantime, start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 4** Bake the bread pudding for 30 to 40 minutes, or until the custard is set. Remove the foil and continue to bake for 10 additional minutes to lightly brown the top. Let cool slightly before cutting into squares. Drizzle with melted ice cream, if desired.

Apple-Cinnamon Bread

This moist bread, fragrant with apples, cinnamon, and nutmeg, needs only a cup of tea or fresh coffee to complete it. A perfect food gift for new neighbors. The recipe can easily be doubled, so you'll have a loaf for yourself!

INGREDIENTS

FOR THE TOPPING:

- 2** tablespoons granulated sugar
- 1/4** teaspoon ground nutmeg

FOR THE BREAD:

- 2** cups all-purpose flour
- 1** teaspoon baking soda
- 1** teaspoon baking powder
- 1/2** teaspoon salt
- 1/2** teaspoon ground cinnamon
- 1/2** teaspoon ground nutmeg
- 1** cup granulated sugar
- 1/2** cup solid vegetable shortening, such as Crisco
- 2** large eggs
- 1** teaspoon vanilla
- 2** large baking apples, such as Granny Smith or Golden Delicious, peeled, cored, and finely diced
- 1/2** cup walnuts, coarsely chopped

DIFFICULTY

2/5

PREP TIME

15 min.

COOK TIME

about **50** min.

READY IN

about **65** min.

SERVES

12

PELLETS

Apple

PREPARATION

- 1 Grease the bottom of a standard loaf pan—we do not recommend the disposable kind for this bread—with vegetable shortening.
- 2 When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.
- 3 Combine the topping ingredients in a small bowl and set aside.
- 4 Sift together the flour, baking soda, baking powder, salt, cinnamon, and nutmeg onto a sheet of wax paper. In a large mixing bowl, combine the sugar, shortening, eggs, and vanilla. Beat until light and fluffy using a stand mixer or handheld mixer, about 1-1/2 minutes. Do not overbeat. Stir in the apples and walnuts using a wooden spoon. Transfer the batter to the prepared loaf pan. Sprinkle the topping evenly over the batter.
- 5 Turn a rimmed baking sheet or empty cake pan upside down and lay it on the grill grate. Set the loaf pan with the batter on top. This keeps the bottom of the loaf from overcooking. Bake for 50 minutes, or until the loaf is nicely browned and has begun to pull away from the sides of the pan. A wooden skewer or pick should come out clean when inserted in the middle of the loaf.
- 6 Transfer the pan with the bread to a wire rack for 10 minutes to cool. Run a table knife or thin-bladed spatula around the edge of the pan to loosen the bread. Gently turn out of the pan; finish cooling on the wire rack.



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