



BBQ WHOLE SALMON WITH LEMON AND DILL

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	10 MINS	35-45 MINS	8-10	MAPLE

INGREDIENTS

1 WHOLE, HEAD ON, SCALED AND GUTTED SALMON
8 OZ BUTTER

4 LEMONS, SLICED
1 BUNCH OF DILL, FRONDS PICKED
2 TBSP OLIVE OIL

TRAEGER FIN AND FEATHER RUB
1 LEMON, HALVED

PREPARATION

Using a sharp knife, make 5 large slices at an angle on each side of the fish, about 5-inches long and 1/2-inch deep.

Place whole salmon on a large sheet tray. Season the cavity generously with Traeger Fin & Feather Rub.

Cut half of the lemons into half-moon shaped slices. Place the whole lemon slices inside the cavity of the fish with 4 Tbsp of butter (cut into small pieces and scattered throughout) and 2 Tbsp dill fronds.

Stuff remaining butter into the slits on each side of the salmon. Follow with remaining slices and dill fronds. Drizzle the exterior with olive oil and season generously with Fin and Feather Rub.

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 350 degrees F.

Place sheet tray with salmon directly on the grill grate and cook for 30-45 minutes or until the internal temperature registers 145 degrees F when an instant-read thermometer is inserted into the thickest part of the salmon.

Remove fish from grill and squeeze lemon over the top of the fish and serve. Enjoy!



GRILLED RIB-EYE KABOBS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	10 MINS	12 MINS	4-6	HICKORY

INGREDIENTS

- 2 RIB-EYE STEAKS, CUT INTO 1-INCH CUBES
- 1 LARGE RED ONION, QUARTERED
- 1 LARGE WHITE ONION, QUARTERED
- 1 PACKAGE WHITE BUTTON MUSHROOMS
- 4 ASSORTED COLORED BELL PEPPERS, CUT INTO 1-INCH PIECES
- 1 PACKAGE CREMINI MUSHROOMS
- 2 YELLOW ZUCCHINIS, SLICED INTO 1/2-INCH ROUNDS
- 1 PACKAGE CHERRY TOMATOES
- 2 GREEN SQUASH, SLICED INTO 1/2-INCH ROUNDS
- TRAEGER PRIME RIB RUB
- TRAEGER FLEX SKEWERS

PREPARATION

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 450 degrees F (set to 500 degrees F if using a WiFIRE-enabled grill).

Thread vegetables and meat onto skewer in your desired order, repeat until skewer is full. Brush skewers with olive oil and season with Traeger Prime Rib Rub.

Place kabobs on preheated grill and cook for 6 minutes. Flip skewers and continue to cook 6 more minutes.

Remove from grill and serve immediately. Enjoy!



REVERSE SEARED RIB-EYE WITH BAKED CREAMED GREENS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	10 MINS	45 MINS	4-6	MESQUITE

INGREDIENTS

4 (1 1/2-INCH THICK) BONELESS RIB-EYE STEAKS
 1/4 CUP TRAEGER COFFEE RUB
 4 LBS GREENS (KALE, SWISS CHARD, COLLARD GREENS), CLEANED AND CHOPPED

2 TSP UNSALTED BUTTER
 2 CLOVES GARLIC, MINCED
 1 SHALLOT, MINCED
 2 TSP ALL-PURPOSE FLOUR
 2 CUPS MILK

2 CUPS HEAVY CREAM
 1/2 TSP FRESHLY GRATED NUTMEG
 SALT AND PEPPER, TO TASTE
 PANKO BREAD CRUMBS
 1/2 CUP SHREDDED PARMESAN

PREPARATION

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 225 degrees F (set to Super Smoke mode if using a WiFIRE-enabled grill).

Season steaks generously with Traeger Coffee Rub and place directly on the grill grate. Cook for 30 minutes or until internal temperature reaches 120 degrees F. Remove from grill and set aside.

While steaks are cooking, bring a large pot of salted water to a boil and blanch and shock the greens. Set aside.

Heat butter in a medium sauté pan over medium-high heat. Add garlic and shallots and sauté until translucent and fragrant. Add flour and cook stirring constantly for about a minute.

While whisking, pour in milk and cream. Bring to

a boil and add in greens and nutmeg. Season with salt and pepper and transfer to a medium cast iron pan.

Top with panko and parmesan cheese and set aside until steaks are removed from the grill.

Increase the grill temperature to 350 degrees F and place the cast iron with the greens on the grill. Bake for 30 minutes or until greens are tender and sauce is bubbling. Remove from grill and set aside.

Increase grill temperature to 450 degrees F (500 degrees F if using a WiFIRE-enabled grill) and preheat, lid closed for 10-15 minutes.

Place steaks directly on the grill grate and cook for 3-5 minutes on each side to desired internal temperature, 130-135 degrees F for medium-rare.

Remove steaks from the grill and let rest 5 minutes before slicing. Serve with creamed greens. Enjoy!



DRY RUBBED BBQ ST. LOUIS RIBS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	30 MINS	3-4 HRS	4-6	MESQUITE

INGREDIENTS

- 2 RACKS ST. LOUIS STYLE RIBS
- 1/4 CUP TRAEGER PORK & POULTRY RUB
- 8 TBSP BUTTER
- 1/2 CUP WHITE GRAPE JUICE

PREPARATION

Lay ribs bone side up and remove membrane using a paper towel. Season with Traeger Pork & Poultry Rub and allow to sit at room temperature for 30 minutes, or refrigerate wrapped in plastic wrap overnight.

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 250 degrees F (set to Super Smoke mode if using a WiFIRE-enabled grill).

Place ribs on grill bone side down and cook for 1.5 to 2 hours or until internal temperature reaches 160 degrees F when an instant-read thermometer is inserted in the thickest part of the meat not touching the bone.

Once 160 degrees F is reached, place 4 Tbsp butter on a double layer of heavy duty foil large enough to create a packet for each rack of ribs. Place ribs meat side down over butter, 4 Tbsp per rack. Add 1/4 cup grape juice and seal each foil packet.

Place foil packet back on grill and continue to cook at 250 degrees F for 1.5 to 2 hours or until an instant-read thermometer inserted in the thickest part of the meat (not touching the bone) reads 195 degrees F.

Remove from grill and allow to rest for 15 minutes before slicing. Enjoy!



GRILLED GARLIC BURGER

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	30 MINS	30 MINS	4-6	MESQUITE

INGREDIENTS

BURGER	JALAPENO RELISH	BACON JAM	TOPPINGS
1-1/2 LBS GROUND BEEF	4 JALAPENOS, DICED SMALL	1 LB BACON, CUT INTO LARDONS	4 LARGE SLICES GRUYERE CHEESE
2 TBSP TRAEGER BEEF RUB	1 SHALLOT, DICED SMALL	2 YELLOW ONIONS, SLICED INTO 1/4-INCH RINGS	4 BRIOCHE BURGER BUNS
1 BULB GARLIC	1 GARLIC CLOVE, MINCED	2 TBSP SHERRY VINEGAR	DILL PICKLES
	1/4 CUP WHITE WINE VINEGAR	SALT AND PEPPER, TO TASTE	
	4 TBSP SUGAR		
	4 TBSP SALT		

PREPARATION

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 250 degrees F (set to Super Smoke mode if using a WiFIRE-enabled grill).

Cut the garlic bulb in half horizontally, drizzle with olive oil and wrap in foil. Place directly on the grill grate and cook for 30-45 minutes or until cloves have softened and are cooked through.

Place ground beef in a bowl and squeeze roasted garlic from the bulb into the bowl with the meat. Season with Traeger Beef Rub and mix well using your hands. Cover meat and place in the refrigerator until ready to cook.

In a small bowl combine all ingredients for jalapeno relish. Cover and place in refrigerator.

In a medium sauce pan, brown the bacon over medium heat until fat is rendered and bacon is crispy. Remove bacon from the pan and drain all but 2 Tbsp bacon fat.

Add onions and cook over medium-low heat stirring often until onions are softened and caramelized, about 15-20 minutes. Add a little bit of water to the pan if it begins to get too dry before onions are fully caramelized. Finish with salt and pepper to taste and sherry vinegar.

Add bacon back to the pan and cook for 10-15 minutes more and set aside until burgers are ready.

Adjust the grill temperature to 450 degrees F (500 degrees F if using a WiFIRE enabled grill) and preheat, lid closed for 10-15 minutes.

Portion ground beef into 4, 6 oz patties and flatten. Place patties directly on the grill grate and cook 5 minutes on the first side then flip, top with cheese and cook for an additional 5 minutes.

To build the burger, place bacon jam on the top and bottom bun. Place burger on top of bacon jam, top with relish, top bun and finish with a pickle skewer. Enjoy!



BAKED SUMMER BERRY TART

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	25 MINS	45 MINS	8-10	APPLE

INGREDIENTS

COOKIE DOUGH	ALMOND CREAM	TOPPINGS	GLAZE
1 CUP FLOUR	1 CUP BUTTER	1 CUP WHIPPED CREAM	1/4 CUP ORANGE MARMALADE
3/4 CUP SUGAR	1 CUP GRANULATED SUGAR	3 CUPS BLACKBERRIES	1 TBSP GRAND MARNIER
1/2 CUP BUTTER	3 WHOLE EGGS	3 CUPS RASPBERRIES	
1 TSP VANILLA	2-1/3 CUPS ALMOND FLOUR	1 CUP STRAWBERRIES	
	1/3 CUP ALL-PURPOSE FLOUR		
	1 TBSP CALVADOS OR RUM		

PREPARATION

Place flour and sugar in the bowl of a food processor and pulse to combine. Add vanilla and butter little by little until it forms a dough.

Transfer cookie dough to a bowl and let rest in the fridge for 1 hour. Roll out on a lightly floured surface into a 12" circle and transfer to a baking dish.

Trim and crimp edges to fit the dish. Cover with parchment paper and place weights on top (if you don't have pie weights you can use beans).

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 350 degrees F. Place baking dish in the grill and cook for 15 minutes or until lightly browned.

For the almond cream: While the shell is baking, add butter and sugar to the bowl of a stand mixer fitted with the whisk attachment. Cream the butter and sugar together.

Add eggs one-by-one and mix until fully combined. Add almond flour and all-purpose flour and mix just until incorporated. Add calvados and mix just until combined.

For the tart: Pour almond mixture into baked shell and transfer to the grill. Bake for 35-40 minutes or until the center is set and the top is lightly browned. Remove from the grill and let cool at room temperature until cool to the touch.

For the glaze: While the tart bakes make the glaze. Combine marmalade and Grand Marnier in a small sauce pan and bring to a simmer over medium heat. Simmer for 2 minutes then remove from heat and set aside.

Spread the whipped cream topping on top of the tart and place berries on the top. Drizzle with the glaze. Enjoy!



BBQ CHICKEN WINGS WITH TRAEGER TEXAS SPICY BBQ SAUCE

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	5 MINS	60 MINS	4-6	MESQUITE

INGREDIENTS

2 LBS CHICKEN WINGS

3 TBSP TRAEGER CHICKEN RUB

2 CUPS TRAEGER TEXAS SPICY
BBQ SAUCE

PREPARATION

When ready to cook start the Traeger grill according to grill instructions. Set the temperature to 350 degrees F and preheat, lid closed 10-15 minutes.

Season wings evenly with the Traeger Chicken Rub and place directly on the grill grate.

Cook 30 minutes, turning often until the wings are crispy and golden.

Transfer wings from the grill to an aluminum pan and cover with Traeger Texas Spicy BBQ Sauce.

Stir to coat well, cover wings and place back on the grill for another 30 stirring halfway through. Add a little bit of liquid to the pan if it starts to get dry.

Transfer wings to a plate or serving platter. Enjoy!



GRILLED BEEF AND CHORIZO BURRITO

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	5 MINS	20 MINS	4-6	MESQUITE

INGREDIENTS

- 1/2 LB GROUND BEEF
- 1/2 CUP SHREDDED CHEDDAR CHEESE
- 1/4 CUP GUACAMOLE
- 1/2 LB GROUND MEXICAN CHORIZO
- 1/4 CUP PICO DE GALLO
- 4 LARGE FLOUR TORTILLAS

PREPARATION

When ready to cook start the Traeger according to grill instructions. Set the temperature to 450 degrees F (set to 500 degrees F if using a WiFIRE-enabled grill) and preheat, lid closed 10-15 minutes.

Place a cast iron skillet directly on the grill grate and preheat. When the skillet is hot, cook ground beef and ground chorizo in batches until lightly browned. Drain and discard fat and set aside.

To build the burrito, divide ground meat among four tortillas, top with cheddar cheese, pico de gallo and guacamole. Roll burrito up tightly.

Wrap each burrito in foil and place back on the grill. Cook for 10 minutes flipping halfway through.

Remove from grill and enjoy with your favorite hot sauce or condiments. Enjoy!



BBQ BACON RANCH BURGER

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	10 MINS	30 MINS	4-6	HICKORY

INGREDIENTS

- 1-1/2 LBS GROUND BEEF
- 4 BACON SLICES
- RANCH DRESSING
- 2 TBSP TRAEGER RUB
- 1 TOMATO, SLICED
- TRAEGER TEXAS SPICY BBQ SAUCE
- 4 LARGE SLICES CHEDDAR CHEESE
- GREEN LEAF LETTUCE
- 4 BRIOCHE BURGER BUNS

PREPARATION

When ready to cook, start the Traeger according to grill instructions. Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.

Place bacon directly on the grill grate and cook 15-20 minutes flipping occasionally until fat is rendered and bacon is crisp.

Increase grill temperature to 450 degrees F (set to 500 degrees F if using a WiFIRE-enabled grill) and preheat, lid closed for 10-15 minutes.

Portion ground beef into 4, 6 oz patties and flatten. Place patties directly on the grill grate and cook 5 minutes on the first side then flip, top with cheese and cook for 5 minutes more.

To build the burger, place ranch on the top and bottom bun. Place burger on bottom bun and top with BBQ sauce, tomato, bacon and top bun. Enjoy!