



# GRILLED APPLE PIE

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	20 MINS	30 MINS	4-6	APPLE

## INGREDIENTS

- 4-5 APPLES, THINLY SLICED
- 1/4 CUP SUGAR
- 1 TBSP. CORNSTARCH
- 1 REFRIGERATED PIE CRUST, SOFTENED AS DIRECTED ON BOX
- 1/4 CUP PEACH PRESERVES

## PREPARATION

When ready to cook, set the Traeger to 375°F and preheat, lid closed for 15 minutes.

In a medium bowl, mix the apples, sugar and cornstarch; set aside.

Unroll pie crust. Place in ungreased pie pan. With back of spoon, spread preserves evenly on crust. Arrange the apple slices in an even layer in the pie pan. Slightly fold crust over filling.

Place a baking sheet upside down on the grill grate to make an elevated surface. Put the pan with pie on top so it is elevated off grill. (This will help prevent the bottom from overcooking.)

Cook the pie for 30 to 40 minutes or until crust is golden brown, the filling is bubbly. Remove from grill; cool 10 minutes before serving. Enjoy!

\*Cook times will vary depending on set and ambient temperatures.



# SMOKED WILD TURKEY BREAST

## BY JEREMIAH DOUGHTY

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	20 MINS	8 HRS	4-6	APPLE

### INGREDIENTS

- 42 LBS TURKEY BREAST AND DEBONED THIGH, TIED WITH SKIN ON**
- 2 TBSP GARLIC POWDER**
- 2 TBSP ONIONS, DRIED**
- 2 TBSP BLACK PEPPER**
- BRINE:**
- 1 CUP BROWN SUGAR**
- 1/4 CUP SALT**
- 2 TBSP BROWN SUGAR**
- 1 TBSP CAYENNE PEPPER**
- 2 TBSP CHILI POWDER**
- 2 TBSP CRACKED PEPPER**
- 4 CUPS COLD WATER**
- 1/4 CUP PAPRIKA**
- 1 TBSP SALT SALT**
- 2 TBSP SUGAR**
- 2 TBSP CUMIN, GROUND**

### PREPARATION

For the Brine: In a large glass bowl combine brown sugar, salt, pepper and water. Add turkey and weigh down to completely submerge if necessary. Transfer to the refrigerator and brine for 12-24 hours.

Remove turkey from the brine and discard the brine.

When ready to cook, set the temperature 180°F and preheat lid closed for 15 minutes.

Combine ingredients for the BBQ Rub. Season turkey with rub and place directly on the grill grate skin side up.

Smoke for 5-8 hours or until the internal temperature

reaches 160°F degrees when an instant read thermometer is inserted into the center.

Remove from the smoker and let rest for 10 minutes. Turkey will continue to cook once taken off grill to reach a final temperature of 165 in the breast.

Slice and serve with your favorite sides. Enjoy!

This recipe was provided by Jeremiah Doughty. Check out more of his recipes and photos on his Instagram @ FromFieldToPlate or on his website here.

\*Cook times will vary depending on set and ambient temperatures.



# ULTIMATE TRAEGER THANKSGIVING SANDWICH

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	10 MINS	0 MINS	2-4	TURKEY BLEND

## INGREDIENTS

- 1 FRENCH BREAD LOAF
- MAYONNAISE
- DIJON MUSTARD
- LEFTOVER TURKEY GRAVY
- LEFTOVER SMOKED TURKEY
- SHREDDED WHITE CHEDDAR CHEESE
- LEFTOVER STUFFING
- CRANBERRY SAUCE

## PREPARATION

Slice french bread loaf in half and toast on the grill if desired. Spread mayonnaise and Dijon mustard on both halves of the bread.

Layer remaining ingredients in this order: shredded white cheddar cheese, stuffing and cranberry sauce.

Mix to combine leftover smoked turkey and gravy. Layer on top of one bread half.

Top sandwich with other bread half. Slice in half to serve. Enjoy!



# SMOKED MULLED WINE

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	10 MINS	60 MINS	10-12	PECAN

## INGREDIENTS

- 2 BOTTLES RED WINE
- 1/2 CUP HONEY
- 4 WHOLE CLOVES
- 1/2 CUP WHISKEY
- 1 CINNAMON STICK
- 1 3" PIECE OF ORANGE PEEL
- 1/2 CUP WHITE RUM
- 2 STAR ANISE PODS

## PREPARATION

When ready to cook, set temperature to 180°F and preheat, lid closed for 15 minutes. For optimal flavor, use Super Smoke if available.

In a shallow baking dish combine wine, whiskey, rum, honey, cinnamon stick, star anise, cloves and orange peel. Stir well until combined.

Place the dish directly on the grill grate and smoke for one hour until the mixture is warm.

Remove from grill and ladle into mugs leaving the mulling spices behind. Garnish with fresh cinnamon sticks, anise, orange zest or a combination. Enjoy!

\*Cook times will vary depending on set and ambient temperatures.



# SMOKED BLACKBERRY POPSICLE WITH MASCARPONE AND COOKIE CRUNCH

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	15 MINS	25 MINS	6-8	MESQUITE

## INGREDIENTS

### POPSICLE:

- 1 PINT BLACKBERRIES
- 1/2 CUP SUGAR
- 1 JUICE OF LEMON
- 2 TBSP HEAVY CREAM
- 1/4 TSP GROUND CARDAMOM

### COOKIE CRUNCH:

- 1/2 CUPS NILLA WAFERS, CRUMBLED
- 1/4 CUPS BUTTER, MELTED
- 2 TBSP GRANULATED SUGAR
- 1 TBSP MILK POWDER
- 1 CUP TOASTED PECANS, COARSELY CHOPPED
- 2 TBSP CUMIN, GROUND

## PREPARATION

When ready to cook, set temperature to 225°F with Super Smoke enabled (if available) and preheat, lid closed for 15 minutes.

Spread the black berries out onto a perforated sheet tray and place directly on the grill grate. Smoke for 15-20 minutes.

Remove from the grill and let cool. Transfer to a blender pitcher and add the sugar, lemon juice and pinch of salt. Pulse a few times to break up the berries if you prefer it a little chunky or puree all the way and strain out the solids for a smooth texture. Set aside.

In a medium bowl whisk together mascarpone, cream, cardamom and salt.

In a popsicle mold, scoop each mixture 1 tablespoon at a time until the mold is filled. Add the popsicle stick and transfer to the freezer. Freeze overnight.

For the cookie crunch:

In the bowl of a food processor combine the wafers, butter sugar and milk powder. Pulse to make a coarse crumble. Spread the mixture out on a parchment lined baking sheet.

Set temperature to 350°F with Super Smoke enabled (if available).

Place the sheet tray directly on the grill grate and bake for 10-15 minutes. Let cool at room temperature then break up a bit with your fingers.

When the popsicles are frozen, remove from the molds and dip in the cookie crunch. Enjoy!

\*Cook times will vary depending on set and ambient temperatures.



# GRILLED PIÑA COLADA

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	15 MINS	10 MINS	4-6	MESQUITE

## INGREDIENTS

- 7.5 OZ LIGHT RUM
- 15 OZ COCONUT MILK
- 5 CUPS ICE
- 2 OZ DARK RUM
- 1 PINEAPPLE, TRIMMED, CORED AND CUT INTO SPEARS

## PREPARATION

When ready to cook, set temperature to High and preheat, lid closed for 15 minutes.

Grill pineapple spears 10 minutes until lightly browned.

Combine 3/4 of the grilled pineapple, coconut milk and both rums in the pitcher of a blender. Add ice and blend until smooth.

Divide blender contents into four glasses and garnish with remaining grilled pineapple. Enjoy!

\*Cook times will vary depending on set and ambient temperatures.



# ROASTED LEG OF LAMB

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	30 MINS	90 MINS	8-12	CHERRY

## INGREDIENTS

- 1 (7-8 LB) LEG OF LAMB, BONE-IN
- 1 TBSP GARLIC, CRUSHED
- 4 CLOVES GARLIC, SLICED LENGTHWISE
- 4 SPRIGS ROSEMARY, CUT INTO 1" PIECES
- 2 TSP OLIVE OIL
- 2 LEMONS
- SALT AND PEPPER, TO TASTE

## PREPARATION

Combine olive oil and the crushed garlic. Rub mixture on the leg of lamb.

With a paring knife, make small 3/4-inch deep perforations in the lamb, about 2 dozen. Stuff the slivered garlic and cut rosemary sprigs into the perforations.

Zest and juice the lemons, spreading the zest and juice evenly over the lamb. Season lamb with salt and pepper.

When ready to cook, set temperature to High and preheat, lid closed for 15 minutes.

Place the leg of lamb on the grill and cook for 30 minutes.

Reduce grill temperature to 350°F and cook until the internal temperature reaches 130°F for medium-rare, about 60-90 minutes.

Let the lamb rest for 15 minutes before carving. Enjoy!

\*Cook times will vary depending on set and ambient temperatures.



# FLOURLESS CHOCOLATE CAKE WITH RASPBERRY SAUCE

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	15 MINS	40 MINS	6-8	CHERRY

## INGREDIENTS

**NONSTICK COOKING SPRAY**

**3 TBSP COCOA POWDER  
(FOR DUSTING THE PAN)**

**12 OZ SEMI-SWEET CHOCOLATE,  
SUCH AS GUITTARD, COARSELY  
CHOPPED OR IN SMALL PIECES**

**12 TBSP (1 1/2 STICKS)  
UNSALTED BUTTER**

**1/2 TSP SALT**

**1 TSP VANILLA EXTRACT**

**6 EGGS, ROOM TEMPERATURE**

**1 1/2 CUPS PLUS 2 TBSP  
GRANULATED CANE SUGAR**

**2 CUPS FRESH RASPBERRIES OR  
FROZEN RASPBERRIES, DEFROSTED**

**1 TSP FRESH LEMON JUICE**

## PREPARATION

When ready to cook, set the temperature to 325°F and preheat, lid closed for 15 minutes.

Spray 8 small ramekins or a 9" springform pan with nonstick cooking spray. Dust with cocoa powder.

In a medium saucepan over low heat, melt the butter. Stir in the chocolate and salt and whisk until melted. Remove immediately from the heat and stir in the vanilla.

Combine the eggs and 1-1/2 cups of sugar in the bowl of a stand mixer. Beat on high for 3-4 minutes until light and fluffy. Alternatively, use a hand mixer.

Fold the chocolate into the egg mixture and stir until combined.

Pour the cake batter into the prepared pan or ramekins (if baking later, cover and refrigerate).

Place the pan on the grill grate and bake, about 35-40 minutes, or until the top of the cake looks crispy, yet the center is still slightly sticky when a toothpick is inserted in the center.

For the Raspberry Sauce: Place the raspberries, remaining 2 Tbsp of sugar, and lemon juice in a blender or food processor. Blend for 30 seconds, or until a puree is formed. Strain the sauce to remove the seeds. Taste, adding more lemon juice or sugar if desired.

Place each cake on a small plate and drizzle with the raspberry sauce. Serve immediately. Enjoy!

\*Cook times will vary depending on set and ambient temperatures.



# BAKED ARTICHOKE DIP

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	15 MINS	100 MINS	8-12	APPLE

## INGREDIENTS

- |                         |                                      |                           |
|-------------------------|--------------------------------------|---------------------------|
| 1/2 CUP PARMESAN CHEESE | 8 OZ CREAM CHEESE                    | OLIVE OIL, AS NEEDED      |
| 1/2 CUP ASIAGO CHEESE   | 1/2 CUP MAYONNAISE                   | 1 TSP KOSHER SALT         |
| 1/2 CUP FONTINA CHEESE  | 10 CLOVES GARLIC, PEELED             | 1 TSP COARSE BLACK PEPPER |
| 1/2 CUP PROVOLONE       | 1 CAN ARTICHOKE, DRAINED AND CHOPPED |                           |

## PREPARATION

When ready to cook, set the temperature to 350°F and preheat, lid closed for 15 minutes.

Place garlic cloves in a small oven safe pan and add enough olive oil to coat the garlic.

Place on grill and cook for 35-40 minutes. Garlic is done when soft enough to push a fork through the garlic easily. Remove from grill and let cool.

After cooling, separate the garlic and oil and reserve the garlic-oil for use in other recipes. Place garlic in a bowl and mash with a fork until it is a smooth paste. If it seems dry, add a little of the garlic-oil.

Mix together the Parmesan, Asiago, fontina and provolone cheeses. Set aside 1/2 cup of cheese mixture for topping the dip.

Combine the cheese mixture with the cream cheese, mayonnaise, garlic, and artichokes. Mix well and add salt and pepper to taste.

Place mixture in an oven safe dish and top with 1/2 cup of reserved cheeses.

Place the dip on the grill at 350°F and bake for 60 minutes.

Serve dip with sliced baguette, crackers or sliced vegetables. Enjoy!

\*Cook times will vary depending on set and ambient temperatures.



# REVERSE SEARED PORTERHOUSE STEAK

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	10 MINS	50 MINS	4-6	MESQUITE

## INGREDIENTS

- 1-2 (ABOUT 2 LB) DRY AGED PORTERHOUSE STEAKS
- 8 CUPS ARUGULA
- FRESHLY GROUND PEPPER
- KOSHER SALT
- EXTRA-VIRGIN OLIVE OIL
- 3 OZ PARMIGIANO-REGGIANO

## PREPARATION

Two hours before cooking, remove the steaks from the refrigerator and allow to come to room temperature. Pat dry with a paper towel.

When ready to cook, set temperature to 225°F and preheat, lid closed for 15 minutes. For optimal flavor, use Super Smoke if available.

Season both sides of steak with a generous amount of salt. Place steaks on grill and cook for 30 to 45 minutes or until an instant read thermometer inserted in the thickest part of the meat reads 120°F.

Remove steaks from grill and turn the grill temperature up to High. For optimal results, set to 500°F if available.

Place the steaks back on grill and sear on both sides for 3 minutes or until desired internal temperature is reached, 125-130°F for medium rare. Remove from grill and let rest 10 minutes before slicing. Slice the meat against the grain into 1/2" thick slices.

To serve, place the arugula on a large platter. Drizzle arugula with olive oil and sprinkle with salt. Place the sliced steak and its juices on top of the arugula.

Add a fresh grinding of pepper over the steak and shave the Parmigiano-Reggiano over the top of the steak. Enjoy!

\*Cook times will vary depending on set and ambient temperatures.