



3-2-1 BBQ BABY BACK RIBS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	15 MINS	6 HRS	6-8	HICKORY

INGREDIENTS

- 2 RACKS BABY BACK PORK RIBS
- 1 Tbsp WORCESTERSHIRE SAUCE
- 1/3 CUP HONEY, WARMED
- 1/3 CUP YELLOW MUSTARD
- 1/2 CUP DARK BROWN SUGAR
- TRAEGER PORK AND POULTRY RUB, TO TASTE
- 1/2 CUP, DIVIDED APPLE JUICE
- 1 CUP TRAEGER 'QUE SAUCE

PREPARATION

If your butcher has not already done so, remove the thin silverskin 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.

In a small bowl, combine the mustard, 1/4 cup of apple juice (reserve the rest), and the Worcestershire sauce. Spread the mixture thinly on both sides of the ribs and season with Traeger Pork & Poultry rub.

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

Smoke the ribs, meat-side up for 3 hours. Transfer the ribs to a rimmed baking sheet and increase the grill temperature to 225°F.

Tear off four long sheets of heavy-duty aluminum foil. Top with a rack of ribs and pull up the sides to keep the liquid enclosed.

Sprinkle half the brown sugar on the rack, then top with half the honey and half of the remaining apple juice. Use a bit more apple juice if you want more tender ribs.

Lay another piece of foil on top and tightly crimp the edges so there is no leakage. Repeat with the remaining rack of ribs.

Return the foiled ribs to the grill and cook for an additional two hours.

Carefully remove the foil from the ribs and brush the ribs on both sides with Traeger 'Que Sauce. Discard the foil.

Arrange the ribs directly on the grill grate and continue to grill until the sauce tightens, 30 minutes to 60 minutes more.

Let the ribs rest for a few minutes before serving. Enjoy!

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



TRAEGER BBQ BRISKET

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
4/5	12 HRS	9 HRS	8-12	HICKORY

INGREDIENTS

1 (12-14 LB) WHOLE PACKER BRISKET

TRAEGER BEEF RUB, AS NEEDED

PREPARATION

Coat meat liberally with Traeger Beef Rub. When seasoned, wrap brisket in plastic wrap. Let the wrapped meat sit 12 to 24 hours in the refrigerator.

Place foiled brisket back on grill and cook until it reaches a finished internal temperature of 204°F this should take an additional 3-4 hours.

When ready to cook, set the Traeger to 225°F and preheat, lid closed for 15 minutes.

Remove from grill and allow to rest in the foil for at least 30 minutes. Slice. Enjoy!

Place meat fat side down on the grill grate and cook for 6 hours or until internal temperature reaches 160°F. Remove brisket from the grill and wrap in foil.

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



SMOKED PORK TENDERLOIN

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	3 HRS	2.5 HRS	4-6	APPLE

INGREDIENTS

- 2 EA (1-1/2 LB) PORK TENDERLOINS, SILVERSKIN REMOVED
- 1/2 CUP APPLE JUICE
- 3 TBSP HONEY, WARMED
- 3 TBSP TRAEGER PORK & POULTRY RUB
- 1/4 CUP BROWN SUGAR
- 2 TBSP THYME LEAVES
- 1/2 TBSP BLACK PEPPER

PREPARATION

For the Marinade: In a large bowl, add the apple juice, honey, Traeger Pork & Poultry rub, brown sugar, thyme leaves and black pepper. Whisk to combine.

Add pork loins to the bowl with the marinade. Turn pork to coat in marinade and cover bowl with plastic wrap. Marinate in the refrigerator for 2-3 hours.

When ready to cook, set the temperature to 225°F and preheat, lid closed for 15 minutes.

Place the pork loin directly on the grill grate and smoke until the internal temperature registers an internal temperature of 145°F, about 2-1/2 to 3 hours.

Let rest 5 minutes before slicing. Enjoy!

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



SMOKED TRAEGER PULLED PORK

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	10 MINS	9 HRS	8-12	APPLE

INGREDIENTS

- 1 (6 TO 9 LB) WHOLE BONE-IN PORK SHOULDER
- TRAEGER BIG GAME RUB
- 2 CUPS APPLE CIDER
- ALUMINUM FOIL

PREPARATION

When ready to cook, set the temperature to 250°F and preheat, lid closed for 15 minutes.

While the Traeger comes to temperature, trim excess fat off pork butt. Generously season with Traeger Big Game Rub on all sides.

Put pork butt directly on the grill grate and cook until the internal temperature reaches 160°F, about 3-5 hours. Remove the pork butt from the grill.

On a large baking sheet, stack 4 large pieces of aluminum foil on top of each other, ensuring they are wide enough to wrap the pork butt entirely on all sides. If not, overlap the foil pieces to create a wider base.

Place the pork butt in the center on the foil, then bring up the sides of the foil a little bit before pouring the apple cider on top of the pork butt. Wrap the foil tightly around the pork, ensuring the cider does not escape.

Place the foil-wrapped pork butt back on the grill and cook until the internal temperature reaches 204°F, in the thickest part of the meat, about 3-4 hours longer depending on the size of the pork butt.

Remove from the grill. Allow the pork to rest for 45 minutes in the foil packet. Remove the foil and pour off any excess liquid into a fat separator.

Place the pork in a dish large enough to pull the meat, removing and discarding the bone and any excess fat. Add separated liquid back to pork and season to taste with additional Big Game Rub.

Serve alone, in your favorite recipes, or on sandwiches. Refrigerate leftover pork in a covered container for up to 4 days. Enjoy!

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



WHOLE SMOKED CHICKEN

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	12 HRS	3 HRS	6-8	MESQUITE

INGREDIENTS

BRINE:

- 1/2 CUP KOSHER SALT
- 1 CUP BROWN SUGAR
- 1 GALLON WATER

WHOLE CHICKEN:

- TRAEGER BIG GAME RUB
- 1 LEMON, HALVED
- 3 WHOLE GARLIC CLOVES
- 1 TSP GARLIC, MINCED
- 1 MEDIUM YELLOW ONION, QUARTERED
- 4-5 SPRIGS THYME
- 1 (3 TO 3 1/2 LB) WHOLE CHICKEN

PREPARATION

For the Brine: Dissolve the kosher salt and brown sugar in 1 gallon of water. Once dissolved, place the chicken in the brine and refrigerate overnight. Make sure chicken is fully submerged weighing it down if necessary.

Place chicken directly on the grill grate and smoke for 2-1/2 to 3 hours or until an instant read thermometer reads 160°F when inserted into the thickest part of the breast.

When ready to cook, set the Traeger to 225°F and preheat, lid closed for 15 minutes.

The finished internal temperature will rise to 165°F in the breast as the chicken rests. Enjoy!

While the grill preheats, remove the chicken from the brine and pat dry. Rub with the minced garlic and Big Game rub.

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

Next, stuff the cavity with the lemon, onion, garlic and thyme. Tie the legs together.



VODKA BRINED SMOKED WILD SALMON

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	2 HRS	75 MINS	4-6	CHERRY

INGREDIENTS

- 1 CUP BROWN SUGAR
- 1/2 CUP COARSE SALT
- 1-1/2 TO 2 LB WILD CAUGHT SALMON
- 1 TBSP BLACK PEPPER
- 1 CUP VODKA

PREPARATION

In a small bowl, whisk together brown sugar, pepper, salt and vodka.

Place the salmon in a large resealable bag. Pour in the marinade and massage into the salmon.

Refrigerate for 2-4 hours. Remove from bag, rinse and dry with paper towels.

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

Smoke the salmon, skin-side down for 30 minutes.

Increase grill temperature to 225°F and continue to cook salmon for an additional 45 to 60 minutes or until the internal temperature in the thickest part of the fish reaches 140°F or the fish flakes easily when pressed with a finger or fork.

Serve with lemons and capers. Enjoy!

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



NOT YOUR MAMA'S MEATLOAF

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	15 MINS	2 HRS	6-8	APPLE

INGREDIENTS

- MEATLOAF:**
- 2 LB GROUND BEEF
 - 1/4 LB GROUND SAUSAGE
 - 1 CUP BREADCRUMBS
 - 1 CUP TRAEGER 'QUE BBQ SAUCE
- MEATLOAF:**
- 1 CUP MILK
 - 2 TBSP ONION, CHOPPED
 - 1/2 TSP GROUND SAGE
- GLAZE:**
- 2 TSP SALT
 - 2 EGGS, BEATEN
 - 1/2 CUP APPLE JUICE

PREPARATION

When ready to cook, set the temperature to 225°F and preheat, lid closed for 15 minutes.

Combine breadcrumbs, milk, onion, sage, and salt. Add beaten eggs. Add both ground beef and ground sausage and mix well.

Form mixture into a loaf, packing tightly. Place meatloaf directly on grill grate, and cook for 2 hours, or until it reaches an internal temperature of 160°F.

For the Glaze: Combine Traeger 'Que Sauce with the apple juice. Glaze meatloaf during the last 20 minutes of cooking.

Let meatloaf rest 5-10 minutes before slicing. Enjoy!

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



ROASTED BEER CAN CHICKEN

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	5 MINS	75 MINS	4-6	MESQUITE

INGREDIENTS

1 (3-5 LB) WHOLE CHICKEN TRAEGER CHICKEN RUB, AS NEEDED 1 CAN BEER

PREPARATION

Tuck the wing tips back and truss the chicken legs together.

Season chicken generously with Traeger Chicken Rub, including the cavity.

Open the can of beer and set the chicken on top of the beer. Make sure all but the bottom 1-1/2" of the beer can is in the cavity of the chicken.

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

Place chicken on a sheet tray and place directly on the grill grate. Cook for 60-75 minutes or until the internal temperature registers 165°F in the thickest part of the breast.

Remove from the grill and let rest 5-10 minutes before carving. Enjoy!

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



TRAEGER PRIME RIB ROAST

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	24 HRS	4 HRS	8-12	CHERRY

INGREDIENTS

1 (5-7 BONES) PRIME RIB ROAST

TRAEGER PRIME RIB RUB,
AS NEEDED

PREPARATION

Coat the roast evenly with the Traeger Prime Rib Rub and wrap in plastic wrap. Let sit in the refrigerator for 24 hours.

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

Place the prime rib fat side up, directly on the grill grate and cook for 30 minutes. Starting at a higher heat will help to develop a crispy, rendered crust.

After 30 minutes, reduce the grill temperature to 325°F.

Close lid and roast at 325°F for 3-4 hours or until cooked to desired internal temperature, 120°F for rare, 130°F for medium rare, 140°F for medium and 150°F for well done.

Remove from grill and let rest 15 minutes before carving. Enjoy!

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



SMOKED PEPPERED BEEF JERKY

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	15 MINS	4 HRS	4-6	HICKORY

INGREDIENTS

- 1 (12 OZ) CAN OR BOTTLE DARK BEER
- 3 TBSP BROWN SUGAR
- 3-4 TBSP COARSELY GROUND BLACK PEPPER, DIVIDED
- 1 CUP SOY SAUCE
- 1 TBSP MORTON TENDER QUICK CURING SALT
- 2 LBS TRIMMED BEEF TOP OR BOTTOM ROUND, SIRLOIN TIP, FLANK STEAK OR WILD GAME
- 1/4 CUP WORCESTERSHIRE SAUCE
- 1/2 TSP GARLIC SALT

PREPARATION

Plan ahead, this recipe marinates overnight.

In a mixing bowl, combine the beer, soy sauce, Worcestershire sauce, brown sugar, curing salt, garlic salt, and 2 tablespoons of the black pepper.

With a sharp knife, trim any fat or connective tissue off of meat. Slice the beef into 1/4-inch thick slices against the grain (this is easier if the meat is partially frozen).

Put the beef slices into a large resealable plastic bag. Pour the marinade mixture over the beef, and massage the bag so that all the slices get coated with the marinade. Seal the bag and refrigerate for several hours to overnight.

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

Remove beef slices from the marinade and discard the marinade. Dry the beef slices between paper towels then sprinkle beef slices generously on both sides with black pepper.

Arrange the meat in a single layer directly on the grill grate. Smoke for 4 to 5 hours or until the jerky is dry but still chewy and somewhat pliant when you bend a piece.

Transfer to a re-sealable plastic bag while the jerky's still warm. Let the jerky rest for an hour at room temperature.

Squeeze any air from the bag, and refrigerate the jerky. It will keep for several weeks. Enjoy!

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