



SMOKED DEVILED EGGS

Traeger Kitchen

Prep Time: 15 minutes

Cook Time: 30 minutes

Serves: 4 people

Ingredients

MAIN

7 hard boiled eggs, cooked and peeled

3 Tablespoon mayonnaise

3 Teaspoon diced chives

1 Teaspoon brown mustard

1 Teaspoon apple cider vinegar

hot sauce

salt and pepper

2 Tablespoon cooked bacon, crumbled

paprika

Steps

1. When ready to cook, set Traeger temperature to 180°F and preheat, lid closed for 15 minutes. For optimal flavor, use Super Smoke if available.
2. Place cooked and peeled eggs directly on the grill grate and smoke eggs for 30 minutes.
3. Remove from grill and allow eggs to cool. Slice the eggs lengthwise and scoop the egg yolks into a gallon zip top bag.
4. Add mayonnaise, chives, mustard, vinegar, hot sauce, salt, and pepper to the bag. Zip the bag closed and, using your hands, knead all of the ingredients together until completely smooth.
5. Squeeze the yolk mixture into one corner of the bag and cut a small part of the corner off. Pipe the yolk mixture into the hard boiled egg whites. Top the deviled eggs with crumbled bacon and paprika. Chill until ready to serve. Enjoy!



TRADITIONAL SMOKED THANKSGIVING TURKEY

Traeger Kitchen

Prep Time: 15 minutes

Cook Time: 240 minutes

Serves: 8 people

Ingredients

MAIN

1/2 Pound butter
6 Clove garlic, minced
8 Sprig fresh thyme
1 Sprig fresh rosemary
1 Tablespoon cracked black pepper
1/2 Tablespoon kosher salt
20 Pound (12 lb) whole turkey

Steps

1. Set the grill temperature to 300°F and preheat, lid closed for 15 minutes.
2. In a small bowl, combine softened butter with minced garlic, thyme leaves, chopped rosemary, black pepper and kosher salt.
3. Prep the turkey by separating the skin from the breast creating a pocket to stuff the butter-herb mixture in. Cover the entire breast with 1/4" thickness of butter mixture.
4. Season the whole turkey with kosher salt and black pepper. Optional: Stuff turkey cavity with Traditional Stuffing recipe. When ready to cook, set the grill temperature to 300°F and preheat, lid closed for 15 minutes.
5. Place turkey on the grill and smoke for 3-4 hours. Check the internal temperature, the desired temperature is 175°F in the thigh next to the bone, and 160°F in the breast. Turkey will continue to cook once taken off grill to reach a final temperature of 165°F in the breast.
6. Let rest for 10-15 minutes before serving. Enjoy!



SWEET POTATO MARSHMALLOW CASSEROLE

Traeger Kitchen

Prep Time: 10 minutes

Cook Time: 65 minutes

Serves: 6 people

Ingredients

MAIN

- 5 Large sweet potatoes
- 1/2 Cup unsalted butter, softened
- 1/2 Cup brown sugar
- 1 Teaspoon vanilla
- 1 Teaspoon kosher salt
- 1 Teaspoon cracked black pepper
- 1 Bag (10 oz) mini marshmallows
- 1/4 unsalted butter, softened

Steps

1. When ready to cook, set temperature to 375°F and preheat, lid closed for 15 minutes.
2. Pierce the skin of the yams with a fork a few times. Place on a baking sheet or foil tin inside the Traeger and let roast for 50 minutes or until extremely softened.
3. Remove yams from the grill and set aside until cool enough to handle. While the potatoes cool, with a stiff whisk, whip together 1/2 cup softened butter, the brown sugar, vanilla, salt and pepper.
4. Remove and discard skins from sweet potatoes and mash until smooth. Fold in the butter mixture and transfer to a cast iron pan.
5. Place cast iron on the grill and bake for 15-20 minutes. Remove from the grill, top with marshmallows and dot with remaining 1/4 cup butter.
6. Place back on the Traeger for 15 minutes until warm and the marshmallows are golden. Enjoy!



THANKSGIVING SMOKED GREEN BEAN CASSEROLE

Traeger Kitchen

Prep Time: 5 minutes

Cook Time: 25 minutes

Serves: 6 people

Ingredients

MAIN

1/2 Stick butter

1 Small onion

1/2 Cup sliced button mushrooms

4 Can green beans, drained

2 Can cream of mushroom soup

1 Teaspoon Lawry's Seasoned Salt

pepper

1 Can French's Original Crispy Fried Onions

1 Cup grated sharp cheddar cheese

Steps

1. When ready to cook, set Traeger temperature to 375°F and preheat, lid closed for 15 minutes.
2. Melt butter in a cast iron skillet and add onions and mushrooms, stirring occasionally until softened.
3. Add drained green beans and cream of mushroom soup and stir gently to combine.
4. Season with seasoned salt and pepper and sprinkle the top with grated cheddar cheese and fried onions.
5. Bake for 25 minutes. Serve warm, enjoy!



CLASSIC SAUSAGE STUFFING

Traeger Kitchen

Prep Time: 15 minutes

Cook Time: 70 minutes

Serves: 8 people

Ingredients

MAIN

- 2 Tablespoon butter
- 2 Tablespoon extra-virgin olive oil
- 1 Cup celery, diced
- 1 Cup yellow onion, diced
- 8 Ounce Sausage, Uncooked
- 1/2 Cup Cherries, dried, tart
- 1/2 Cup finely chopped pecans
- 1/2 Cup chopped herbs, for garnish
- 8 Cup Bread, Cubed
- 4 Cup chicken stock

Steps

1. When ready to cook, set grill temperature to High and preheat, lid closed for 15 minutes.
2. Place a large cast iron pan on the grill to preheat. Add the butter and olive oil, then the celery and onions. Cook until soft, 15-20 minutes.
3. Remove the veggies and add the sausage. Cook until crumbly and no longer pink. Stir in the cherries, pecans, and herbs and remove from the grill.
4. In a large bowl, combine the bread with the celery and onions, and the sausage and herb mixture. Slowly add the stock, mixing with your hands as you go, to ensure the bread is evenly coated with the stock. If the bread feels dry, add a little more stock.
5. Pour the stuffing into a buttered 9x13" baking pan and cover with foil. Alternately, reserve half of the stuffing for use in the turkey if preferred.
6. Place on the grill and cook, about 30 minutes, until warmed through. Remove the foil and cook another 15-20 minutes until the bread is crispy on top but still soft in the middle. Enjoy!



QUICK BAKED DINNER ROLLS

Traeger Kitchen

Prep Time: 80 minutes

Cook Time: 30 minutes

Serves: 8 people

Ingredients

MAIN

2 Tablespoon quick-rise yeast

1 Teaspoon salt

1/4 Cup sugar

3 1/3 Cup flour

1/4 Cup unsalted butter,
softened, plus more as needed

1 egg

cooking spray

1 egg, for egg wash

Steps

1. Combine yeast and 1 cup warm water in a small bowl to activate the yeast. Let sit until foamy, about 5 to 10 minutes.
2. Combine salt, sugar and flour in the bowl of a stand mixer fitted with the dough hook. Pour water and yeast into the dry ingredients with the machine running on low.
3. Add butter and egg and mix for 10 minutes, gradually increasing the speed from low to high.
4. Form the dough into a ball and place in a buttered bowl. Cover with a cloth and let the dough rise for approximately 40 minutes.
5. Transfer the risen dough to a lightly floured surface and divide into 8 pieces.
6. Form each dough section into a tight ball using your hands and rolling on a flat surface as needed.
7. Lightly spray a cast iron pan with cooking spray and arrange balls in the pan. Cover with a cloth and let rise for 20 minutes.
8. When ready to cook, set Traeger to 375°F and preheat, lid closed for 15 minutes.
9. Brush rolls with egg wash, then bake for 30 minutes until lightly browned. Serve hot. Enjoy!



ROASTED MASHED POTATOES

Traeger Kitchen

Prep Time: 5 minutes

Cook Time: 40 minutes

Serves: 8 people

Ingredients

MAIN

5 Pound Yukon Gold potatoes

1 1/2 Stick butter, softened

1 1/2 Cup heavy whipping
cream, room temperature

kosher salt

white pepper

Steps

1. When ready to cook, set Traeger temperature to 300°F and preheat, lid closed for 15 minutes.
2. Peel and cut potatoes into 1/2 inch cubes. Place the potatoes in a shallow baking dish with 1/2 cup water and cover. Bake until tender, about 40 minutes.
3. In a medium saucepan, combine cream and butter. Cook over medium heat until butter is melted.
4. Remove potatoes from the grill and drain water.
5. Transfer potatoes to a bowl and mash using a potato masher. Gradually add in cream and butter mixture and mix using the masher. Be careful not to overwork or the potatoes will become gluey. Season with salt and pepper to taste. Enjoy!



HOMEMADE TURKEY GRAVY

Traeger Kitchen

Prep Time: 20 minutes

Cook Time: 180 minutes

Serves: 8 people

Ingredients

MAIN

- 1 Turkey, neck
- 2 Large Onion, eighth
- 4 celery
- 4 Large carrots
- 8 Clove garlic, smashed
- 8 thyme sprigs
- 4 Cup chicken broth
- 1 Teaspoon salt
- 1 Teaspoon cracked black pepper
- 1 Butter, Sticks
- 1 Cup all-purpose flour

Steps

1. When ready to cook, set the temperature to 350°F and preheat the Traeger with the lid closed, for 15 minutes.
2. In a large roasting pan, place turkey neck, onion, celery, carrot (roughly chopped), garlic and thyme. Add 4 cups of chicken stock and sprinkle with salt and pepper.
3. Place the prepped turkey on the rack into the roasting pan and place in the Traeger.
4. Cook for 3-4 hours or until the breast reaches 160°F. Once taken off the grill, the turkey will continue to cook and will reach a finished internal temperature of 165°F.
5. Strain the drippings into a saucepan and simmer on low.
6. In a larger saucepan combine butter (cut into 8 pieces) and flour with a whisk stirring until golden tan. This takes about 8 minutes, stirring constantly.
7. Next whisk the drippings into the roux and cook until it comes to a boil. Season with salt and pepper and serve hot. Enjoy!



CRANBERRY SAUCE

Traeger Kitchen

Prep Time: 15 minutes

Cook Time: 35 minutes

Serves: 2 people

Ingredients

MAIN

5 Cup fresh cranberries

3/4 Cup apple juice

2 green apples, peeled and
diced small

1 1/2 Cup brown sugar

1 Teaspoon ground cinnamon

1/4 Teaspoon ground allspice

Steps

1. When ready to cook, set grill temperature to High and preheat, lid closed for 15 minutes.
2. Peel and dice apples. Combine all ingredients in an extra large pot, it will bubble and splatter.
3. Bring to a boil on the Traeger stirring every few minutes until the sauce has thickened.
4. Cook for 20 minutes and then reduce heat to 350°F and simmer for 15 more minutes.
5. Optional: For extra flavor, add orange zest and vanilla extract. Serve warm or cooled. Enjoy!



BAKED PUMPKIN PIE

Traeger Kitchen

Prep Time: 15 minutes

Cook Time: 50 minutes

Serves: 6 people

Ingredients

MAIN

4 Ounce cream cheese

15 Ounce pumpkin puree

1/3 Cup Cream, whipping

1/2 Cup brown sugar

1 Teaspoon pumpkin pie spice

3 Large eggs

1 frozen pie crust, thawed

Steps

1. When ready to cook, set the Traeger to 325°F and preheat, lid closed for 15 minutes.
2. Mix cream cheese, puree, milk, sugar, and spice. One at a time, incorporate an egg to the mixture. Pour mixture into pie shell.
3. Bake for 50 minutes, edges should be golden and pie should be firm around edges with slight movement in middle. Let cool before whip cream is applied. Serve and enjoy!