



Smoked Bourbon & Orange Brined Turkey

Traeger Kitchen

Prep Time: 20 Minutes

Cook Time: 3 Hours

Serves: 8 people

Ingredients

main

1 Traeger Orange Brine And Turkey Rub Kit

4 Quart Cold Water, Divided, Plus More As Needed

1 Cup Bourbon

1 (12-14 Lb) Turkey, Thawed If Frozen

1 Tablespoon Unsalted Butter, Melted

1 Tablespoon Orange-Flavored Liquor, Such As Grand Marnier

Steps

1. In a large pot, combine the Orange Brine Seasoning (from the Traeger Orange Brine & Turkey Rub Kit) with 1 quart of water. Bring to a boil over high heat and cook for 5 minutes. Remove the pot from the heat and add the remaining 3 quarts of water and the bourbon. Refrigerate until completely chilled.
2. Place the turkey, breast-side down, in a large container. Pour the cooled brine over the bird, adding more cold water if needed to fully cover. Place a few plates on top to weigh the turkey down and completely submerge in the brine. Refrigerate for 24 hours.
3. Remove the turkey from the brine and pat dry with paper towels. Discard the brine.
4. In a small bowl, mix together the melted butter and orange-flavored liqueur, then evenly rub all over the outside of the turkey. Season the outside of the turkey with the Traeger Turkey Rub (from the Orange Brine & Turkey Rub Kit).
5. When ready to cook, set the Traeger temperature to 225°F and preheat with the lid closed for 15 minutes. For optimal flavor, use Super Smoke, if available.
6. Insert the probe into the thickest part of a turkey thigh. Place the turkey directly on the grill grates, breast-side up. Close the lid and smoke for 2 hours.
7. Increase the Traeger temperature to 350°F and roast the turkey until the internal temperature reaches 165°F, 2-3 hours more, depending on the size of the turkey.
8. Remove the turkey from the grill and let rest for 20-30 minutes before carving. Enjoy!



Roasted Do-Ahead Mashed Potatoes

Traeger Kitchen

Prep Time: 15 Minutes

Cook Time: 50 Minutes

Serves: 6 people

Ingredients

main

5 Pound Yukon Gold Or Russet Potatoes

9 Tablespoon Butter

8 Ounce Cream Cheese

1/2 Cup Milk

Salt And Pepper

Steps

1. Peel the potatoes and cut into chunks that are roughly the same size. Cover with cold water and add a teaspoon of salt. Bring to a boil over high heat, then reduce the heat to medium and simmer the potatoes until they are tender.
2. Drain the potatoes and return them to the pot. Stir over low heat for 2 to 3 minutes to evaporate any excess moisture.
3. Mash the potatoes with a hand-held potato masher. (Alternative, rice the potatoes using a ricer.) Incorporate 8 tbsp butter and cream cheese. Add milk until the potatoes are of a good consistency. Stir in salt and pepper to taste.
4. Butter the inside of a casserole dish. Spread the potatoes out in an even layer in the casserole dish, smoothing the top with a spatula. Cool, cover, and refrigerate if not cooking right away. Before cooking, let the potatoes warm to room temperature (about an hour).
5. When ready to cook, set temperature to 350 degrees and preheat, lid closed for 15 minutes.
6. Bake the potatoes for 45 to 50 minutes, or until hot through.



Baked Sage & Sausage Stuffing

Traeger Kitchen

Prep Time: 20 Minutes

Cook Time: 45 Minutes

Serves: 4 people

Ingredients

main

1 Pound Sage-Flavored Sausage, Such As Bob Evans Or Jimmy Dean

1/2 Cup Onion, Diced

1/2 Cup Celery, Diced

14 Ounce (14 Oz) Package Herb Seasoned Stuffing

1/2 Cup Dried Sweetened Cranberries

2 Cup Low Sodium Chicken Broth

6 Tablespoon Butter

Butter

Steps

1. Brown the sausage in a large frying pan, breaking up the sausage with a wooden spoon.
2. Add the onion and celery and cook until softened. Drain any excess fat. Transfer to a large mixing bowl. Add the stuffing mix and cranberries, if using.
3. Warm the chicken broth over medium-low heat; add butter and cook until melted. Toss with the bread/sausage mixture and mix lightly.
4. Butter a 3-qt casserole or baking dish. Do not compress the mixture or it will be dense.
5. When ready to cook, set the Traeger to 350°F and preheat, lid closed for 15 minutes.
6. Bake the stuffing, covered, for 35 to 45 minutes; uncover during the last 20 minutes of cooking if you prefer a crunchier texture.
7. Remove from grill and serve. Enjoy!



Ultimate Scratch Gravy

Traeger Kitchen

Prep Time: 20 Minutes

Cook Time: 14 Hours

Serves: 8 people

Ingredients

main

4 Pound Turkey Bones, Chicken Bones,
Chicken Feet

2 Tablespoon Olive Oil, Divided

1 Medium Onion, Quartered

2 Celery Stalks, Cut Into 2-Inch Pieces

2 Medium Carrots, Cut Into 1-Inch Pieces

1 Tablespoon Apple Cider Vinegar

1 Head Garlic, Halved Crosswise

2 Bay Leaves

2 Tablespoon Black Peppercorns

1 Bunch Fresh Parsley, Leaves And Stems

2 Sprig Thyme

Cold Water

Steps

1. When ready to cook, set the Traeger temperature to 450°F and preheat with the lid closed for 15 minutes.
2. Lightly grease a large rimmed baking sheet using 1 tablespoon of olive oil, and spread the bones and chicken feet out evenly.
3. Place the baking sheet on the grill grates. Close the lid and roast for 90 minutes, turning occasionally, until the bones are golden brown.
4. Place the onion, celery, and carrots on a separate rimmed baking sheet and toss with the remaining tablespoon of olive oil.
5. Place the baking sheet with the vegetables directly on the grill grates. Close the lid and roast alongside the bones for 25 minutes, until lightly caramelized.
6. Remove the roasted bones and vegetables from the grill. Reduce the temperature on the grill to 250°F.
7. Place the bones and vegetables in a large roasting pan, making sure to scrape up all the browned bits. Add the vinegar, garlic, bay leaves, peppercorns, parsley, and thyme to the pan and fill with enough cold water to cover the contents. Partially cover the roasting pan with a lid or foil.
8. Place the roasting pan directly on the grill grates. Close the lid and cook for 6-8 hours, occasionally skimming excess oil off the top.
9. Remove the roasting pan from the grill. Using a large slotted spoon or spider skimmer, gently remove the bones and discard. When all the large pieces have been removed, strain the stock through a fine-mesh sieve into another large roasting pan.
10. Place the roasting pan directly on the grill grates. Close the lid and cook an additional 3-4 hours or until reduced and thickened enough to cover the back of a spoon.
11. Remove the gravy from the grill and serve. Enjoy!



Sweet Potato Marshmallow Casserole

Traeger Kitchen

Prep Time: 10 Minutes

Cook Time: 1 Hours

Serves: 6 people

Ingredients

main

4 Pound Sweet Potatoes

1/2 Cup Brown Sugar

1 Teaspoon Vanilla Extract

1 Teaspoon Kosher Salt

1 Teaspoon Freshly Ground Black Pepper

3/4 Cup (1 1/2 Sticks) Unsalted Butter,
Softened, Divided

10 Ounce Bag Of Mini Marshmallows

Steps

1. When ready to cook, set the Traeger temperature to 375°F and preheat with the lid closed for 15 minutes.
2. Pierce the skin of the sweet potatoes with a fork a few times. Place the sweet potatoes on a baking sheet or foil tin.
3. Set the baking sheet on the grill grates, close the lid, and roast until the sweet potatoes are extremely softened, 60-80 minutes. Remove the sweet potatoes from the grill and set aside until cool enough to handle.
4. While the potatoes cool, combine 1/2 cup butter, the brown sugar, vanilla, salt, and pepper in a medium bowl. Whip with a stiff whisk until well combined.
5. Remove and discard the skins from the sweet potatoes, then transfer the flesh to a large bowl and mash until smooth. Fold in the butter mixture.
6. Transfer the sweet potatoes to a large cast iron pan. Top with the mini marshmallows and dot the remaining 1/4 cup butter on top.
7. Place the cast iron on the grill grates. Close the lid and bake until the casserole is warmed through and the marshmallows turn golden, 15-20 minutes. Enjoy!



Roasted Cranberry Sauce with Red Wine & Cinnamon

Traeger Kitchen

Prep Time: 5 Minutes

Cook Time: 1 Hours

Serves: 4 people

Ingredients

main

- 1 Cup Red Wine
- 2 Cinnamon Sticks
- 1 Cup (6 Oz) Dried Cranberries
- 1 (12 Oz) Bag Fresh Cranberries
- 3/4 Cup Water
- 1/4 Cup Granulated Sugar

Steps

1. When ready to cook, set the Traeger temperature to 375°F and preheat with the lid closed for 15 minutes.
2. In a cast iron saucepan or baking dish, add the wine, cinnamon sticks, dried and fresh cranberries, water, and sugar.
3. Place the saucepan on the grill grates. Close the lid and cook for 1 hour, stirring every 10 minutes or until cranberries start to soften and juices start to thicken.
4. Remove from grill, and allow to cool to room temperature. Remove cinnamon sticks and serve. Enjoy!



Baked Pecan Pie

Traeger Kitchen

Prep Time: 20 Minutes

Cook Time: 1 Hours

Serves: 8 people

Ingredients

Pie Crust

2 1/2 Cup Flour

1 Tablespoon Sugar

1 Teaspoon Salt

2 Stick Butter, Chilled

6 Tablespoon Ice Water

Pie Filling

6 Tablespoon Butter

2 Cup Brown Sugar, Packed

1/2 Cup Corn Syrup

1 Teaspoon Vanilla Extract

1 Orange Zest

Salt

3 Egg

2 Cup Pecans

Steps

1. In the bowl of a food processor combine flour, sugar and salt. Pulse to combine.
2. With the machine running, drop in little pieces of cold butter until all butter is added and mixture resembles coarse corn meal. Add cold water 1 Tbsp at a time until dough comes together. You may not need all the water.
3. Turn dough out onto a floured surface and roll into 1 big round large enough to cover the pie dish with an over hang of at least 1-inch. Place into pie dish and prick the bottom with a fork.
4. When ready to cook, set the temperature to 350°F and preheat, lid closed for 15 minutes.
5. Place a piece of parchment on top of the pie dough and fill with beans, rice, or pie weights. Blind bake the pie dough for 15-20 minutes. Remove from grill and set aside.
6. To make the filling: Combine melted butter with sugar. Stream in corn syrup, vanilla, zest and salt. In a separate bowl whisk together the eggs, and combine with the sugar mixture. Add pecans and fold to combine.
7. Remove the parchment and beans or rice from the pie dough and pour in the filling.
8. Place directly on the grill grate and bake until the filling is set, about 45 minutes to 1 hour.
9. Let cool at room temperature and serve with whipped cream or your choice of ice cream. Enjoy! *Cook times will vary depending on set and ambient temperatures.