



— TOP 10 —
**TAILGATING
RECIPES**

SEPTEMBER 2018



Whether it's Saturdays back on campus or the cathedrals of pro football on Sunday, let Traeger's simple and easy to make recipes help you win your tailgate this season. Check out these 10 tailgating recipes from Traeger, featuring everything from Ultimate Game Day Dip and Grilled Rib-Eye Steaks to Chicken Wings and Smoked 7-Layer Dip.

- 1. BBQ CHILI BURGER**
- 2. SMOKED 7-LAYER DIP**
- 3. GRILLED BRATWURST WITH APPLE SLAW**
- 4. BBQ CHICKEN WINGS 3 WAYS**
- 5. GRILLED RIB-EYE STEAKS**
- 6. CLASSIC SMOKED POTATO SALAD**
- 7. GRILLED CORN ON THE COB**
- 8. ULTIMATE GAME DAY DIP**
- 9. PULLED PORK NACHOS WITH HOMEMADE CHEESE SAUCE**
- 10. TRAEGERADE COCKTAIL**



BBQ CHILI BURGER

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	20 MINS	2.5 HRS	4-6	HICKORY

You're going to need both hands for this big, bad burger. We start with Traeger's homemade chili recipe and once that's done, we ladle it over a juicy grilled cheeseburger, topping it all off with Fritos and red onions.

INGREDIENTS

BEEF CHILI:

2.5 LBS GROUND BEEF
 1 LARGE ONION, DICED
 1 TSP KOSHER SALT
 1 CAN CHIPOTLES IN ADOBO,
 MINCED WITH SAUCE
 1/4 CUP CHILI POWDER

1-1/2 TBSP CUMIN POWDER
 3 CLOVES GARLIC, PEELED AND MINCED
 1 JALAPEÑO PEPPER, MINCED
 1 (14 OZ) CAN DICED OR CRUSHED TOMATOES
 2 CUPS CHICKEN STOCK
 1/8 CUP FLOUR

1/2 TBSP DARK CHILI POWDER
 1/2 TBSP GROUND CINNAMON
 JUICE OF 1 LIME
 1 HERSHEY'S CHOCOLATE BAR
 SALT AND PEPPER, TO TASTE

CHILI BURGERS:

2 LBS GROUND BEEF
 TRAEGER BEEF RUB, AS NEEDED

2 CUPS BEEF CHILI OR PREFERRED CHILI
 5 HAMBURGER BUNS

5 SLICES CHEDDAR CHEESE
 1 RED ONION, SLICED
 1 BAG FRITO CORN CHIPS

PREPARATION

For the Beef Chili: Heat a large Dutch oven on the stove top over medium-high heat. Cook the ground beef until browned and cooked through.

Add all chili ingredients, minus the chocolate and limes to the Dutch oven.

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.

Put the Dutch oven into the grill for 2 hours, stirring every hour. Remove Dutch oven from grill.

Stir the lime juice and the chocolate into the chili. Set chili aside until ready to assemble the burgers.

For the burgers: When ready to cook, start the Traeger according to grill instructions. Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.

Form into 5 equal patties and season both sides with Traeger Beef Rub.

Place patties directly on the grill grate and cook for 4-5 minutes per side, flipping once. Top each burger with cheese and cook for 1 minute more to melt.

Remove from the grill and let rest 1-2 minutes.

To build burger, place the patty on the bottom bun, add a scoop of chili, fritos, red onion and finish with the top bun. Enjoy!



SMOKED 7-LAYER DIP

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	30 MINS	0 MINS	8-12	APPLE

Smoked guac and smoked pico atop a bed of refried beans.
Who said 7-layer dip has to be boring.

INGREDIENTS

16 OZ CAN REFRIED BEANS
2 TBSP TRAEGER BEEF RUB
1 (16 OZ) CONTAINER SOUR CREAM

1 1/2 CUP TRAEGER SMOKED GUACAMOLE
1 CUP SMOKED PICO
1 CUP SHREDDED MEXICAN BLEND CHEESE

1 CAN SLICED OLIVES, DRAINED
1/2 CUP SLICED GREEN ONIONS
2 PLUM TOMATOES, DICED

PREPARATION

Season refried beans with Traeger beef rub and mix well. Place in the bottom of a glass baking dish.

Top with sour cream, then Traeger Smoked Guacamole, followed by Smoked Pico de Gallo.

Spread cheese over the pico and finish with sliced olives, green onions and tomatoes. Serve with tortilla chips and enjoy!

SHOW US YOUR COOK WITH #TRAEGERGRILLS





GRILLED BRATWURST WITH APPLE SLAW

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	10 MINS	20 MINS	2-4	CHERRY

Cherry wood grilled brats meet a tart & crunchy apple-mustard slaw for a wood-fired sandwich you won't be able to get enough of.

INGREDIENTS

6 BRATWURST
2 GRANNY SMITH APPLES, UNPEELED
1/2 SMALL RED ONION

1/2 CUP MAYONNAISE
1 TBSP APPLE CIDER VINEGAR
1/4 TSP SPICY BROWN MUSTARD

1 TSP TRAEGER VEGGIE RUB
1 STICK BUTTER, MELTED
4 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.

For the apple slaw: Grate unpeeled Granny Smith apples and red onion into a large bowl. Toss with mayonnaise, apple cider vinegar, spicy brown mustard, Traeger Veggie Rub and melted butter.

Place brats directly on the grill grate and cook for 10 minutes per side, or when an instant read thermometer inserted into the thickest part of the meat registers 160 degrees F.

Remove from grill, place in bun and top with apple slaw. Enjoy!



BBQ CHICKEN WINGS 3 WAYS

DIFFICULTY
2/5

PREP TIME
10 MINS

COOK TIME
30 MINS

SERVES
4-6

HARDWOOD
BIG GAME BLEND

Sauce and toss your wood-fired wings in some ridiculous flavor. These wings have a little bit of everything. Grilled chicken wings tossed in a sweet and spicy sriracha sauce, a fiery buffalo sauce, and dry-rubbed with our signature chicken rub.

INGREDIENTS

6-8 LB CHICKEN WINGS

BBQ CHICKEN WINGS:

2 TBSP CORN STARCH

6 OZ TRAEGER CHICKEN RUB

1/4 CUP SPICY MUSTARD

FRANKS RED HOT WING SAUCE:

1/2 CUP FRANKS RED HOT

6 TBSP UNSALTED BUTTER

1/2 CUP SRIRACHA
2 TBSP SESAME SEED OIL

SRIRACHA WING SAUCE:

1/4 CUP SOY SAUCE

1/2 CUP HONEY

PREPARATION

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 375 degrees F and preheat, lid closed, for 10 to 15 minutes.

While grill is preheating, dry off chicken wings with a paper towel. Place wings in a large bowl and sprinkle with cornstarch, Traeger Chicken Rub and salt to taste. Mix to coat both sides of the chicken wings.

When the grill has heated, place the wings on the grill and cook for 35 minutes turning halfway through the cook. Check the internal temperature of the wings at 35 minutes. The internal temperature should be at least 165 degrees F. However, an internal temperature of 175-180 degrees F will yield a better texture.

Franks Red Hot Wing Sauce: In another pot add the Franks Red Hot, mustard and butter. Whisk to combine and heat through on the stove top.

Sriracha Wing Sauce: While the wings are cooking, mix the Sriracha, soy sauce, sesame seed oil and honey. Whisk to combine and heat through on the stove top.

When wings are done, place 1/3 of the wings in a large bowl. Toss with warm Sriracha sauce.

In a separate bowl, toss 1/3 of the wings with the Franks Red Hot sauce.

Leave the remaining 1/3 of the wings un-sauced and season with extra Traeger Chicken Rub if desired.

Place all three kinds of wings on a platter and serve. Enjoy!

SHOW US YOUR COOK WITH #TRAEGERGRILLS





GRILLED RIB-EYE STEAKS

DIFFICULTY

1/5

PREP TIME

5 MINS

COOK TIME

15 MINS

SERVES

2-4

HARDWOOD

HICKORY

Simple steak for a quick and delicious meal. Celebrate the natural flavors of beef with these thick rib-eyes that are rubbed with butter and steak seasoning and grilled to a perfect medium-rare.

INGREDIENTS

2 (1-3/8" THICK) BONE-IN RIB-EYE STEAKS

CANOLA OIL

MONTREAL STEAK SEASONING, GROUND

PREPARATION

Trim the thick outside fat off the steaks and rub both sides of the steak with canola oil.

Season both sides of the steak with ground Montreal Steak Seasoning. Let stand at room temperature for 15 minutes.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 325 degrees F and preheat, lid closed, for 10 minutes.

Flip the steaks every 6 minutes. Cook for 14-20 minutes or until steaks reach an internal temperature of 132 degrees F.

Remove steaks from the grill and serve immediately. Enjoy!

SHOW US YOUR COOK WITH #TRAEGERGRILLS





CLASSIC SMOKED POTATO SALAD

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	10 MINS	35 MINS	4-6	MESQUITE

Pack some smoke flavor into this simple side and bring it to your next backyard BBQ. Russet potatoes are smoked then roasted on the Traeger before getting tossed with a creamy mayo dressing.

INGREDIENTS

2 LBS RUSSET POTATOES
2 TBSP OLIVE OIL
1 TBSP KOSHER SALT
1/2 TSP BLACK PEPPER

2 CUPS MAYO
1 TBSP DRY MUSTARD
1 TBSP WHITE WINE VINEGAR
2 STALKS CELERY, CHOPPED SMALL

2 HARD BOILED EGGS
1/2 RED ONION, CHOPPED SMALL
1 TBSP CHIVES, CHOPPED

PREPARATION

Scrub the potatoes under cold water with a vegetable brush. Coat potatoes with olive oil and season with salt and pepper.

Start the Traeger according to grill instructions. Set the temperature to the Smoke setting (set to Super Smoke if using a WiFi-enabled grill) and let preheat, lid closed for 5 minutes.

Spread out potatoes on a sheet pan and place directly on the grill grate. Smoke potatoes for 15-20 minutes.

Remove the potatoes from the grill. Adjust the grill temperature to 450 degrees F and preheat, lid closed 10-15 minutes.

Place the tray of potatoes back on the grill and cook an additional 20-25 minutes or until tender.

When the potatoes are tender, remove from grill and set aside until cool enough to handle.

Using your hands and a towel, remove the skin and cut into large chunks.

Combine potatoes and remaining ingredients in a large bowl. Taste test for seasoning and adjust with salt and pepper if needed.

Cover with plastic wrap and transfer to the fridge until cooled. Enjoy!



GRILLED CORN ON THE COB

DIFFICULTY

1/5

PREP TIME

5 MINS

COOK TIME

25 MINS

SERVES

6-8

HARDWOOD

MESQUITE

Fresh corn is given a Traeger Veggie Shake rubdown, grilled on the Traeger, then doused in a buttery finish for the perfect summer side.

INGREDIENTS

6 TO 8 EARS FRESH CORN
OLIVE OIL, AS NEEDED

SALT AND PEPPER, TO TASTE
TRAEGER VEGGIE RUB, AS NEEDED

BUTTER, TO SERVE

PREPARATION

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

Peel back corn husks and remove the silk. Rub corn with olive oil and season with Veggie Shake, salt and pepper.

Close husks and place directly on the grill grate. Cook for 25-30 minutes, turning occasionally until corn is tender. Serve hot with butter. Enjoy!

SHOW US YOUR COOK WITH #TRAEGERGRILLS





ULTIMATE GAME DAY DIP

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	10 MINS	30 MINS	6-8	MESQUITE

Kick off game day with this creamy ultimate dip. This three cheese dip is elevated with wood-fired bacon, spiced with jalapeños and baked over mesquite wood for a dip your crowd will flip over.

INGREDIENTS

ULTIMATE GAME DAY DIP:

1 LB CREAM CHEESE, SOFTENED
1 CUP MAYONNAISE
1 CUP CHEDDAR CHEESE

1/2 CUP PARMESAN CHEESE
6 JALAPENOS, DESEEDED AND RIBS
REMOVED, FINELY DICED

8 SLICES BACON, COOKED AND CHOPPED FINE
1/2 CUP CHOPPED SCALLIONS

1 CUP PANKO BREAD CRUMBS

TOPPINGS:

1/2 CUP PARMESAN CHEESE

1/4 CUP BUTTER, MELTED

PREPARATION

When ready to cook, start the Traeger grill on smoke with the lid open until fire is established (4-5 minutes). Set the temperature to 350 degrees F and preheat, lid closed for 10-15 minutes.

In the bowl of a stand mixer, combine cream cheese and mayonnaise and mix with the paddle attachment until combined.

Fold in remaining ingredients for the dip. Transfer to a cast iron skillet and smooth out the top.

Combine ingredients for the topping and place on top of the dip.

Place cast iron directly on the grill grate and cook 20-30 minutes or until the top is lightly browned and the dip is bubbling.

Serve with chips, crostini, or veggies for dipping. Enjoy!



PULLED PORK NACHOS WITH HOMEMADE CHEESE SAUCE

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	45 MINS	7 HRS	4-6	APPLE

Put your pork on a pedestal and pile it high.

INGREDIENTS

1 (6-9 LB) WHOLE BONE-IN PORK BUTT

PULLED PORK:
1 BOTTLE TRAEGER BIG GAME RUB

2 CUPS APPLE CIDER

4 TBSP BUTTER
4 CUPS MILK

CHEESE SAUCE:
1/4 CUP FLOUR
1 1/2 CUPS WHITE CHEDDAR

1 1/2 CUPS ORANGE CHEDDAR

PREPARATION

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 250 degrees F and preheat, lid closed, for 10 to 15 minutes.

While 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 degrees F (approximately 3-4 hours).

While pork is cooking make cheese sauce. Add butter and flour to a sauce pan. Whisk over medium-high heat to create roux. Whisk in milk and bring to a simmer and let thicken slightly. Turn off heat and add white cheddar and orange cheddar. Stir to combine.

Remove pork butt and wrap in a double layer of aluminum foil. Pour apple cider in the foil packet with pork and return to grill. Cook until internal temperature reaches 204 degrees F in the thickest part of the meat (an additional 3-4 hours).

Remove and let pork butt rest for 45 minutes in the foil packet. Pour excess liquid into fat separator. Place pork in a dish large enough for you to "pull" the meat, removing and discarding the bone and any excess fat.

Add separated liquid back to pork. Season to taste with additional Big Game Rub. Build nachos with all ingredients. Enjoy!



TRAEGERADE COCKTAIL

DIFFICULTY

1/5

PREP TIME

5 MINS

COOK TIME

10 MINS

SERVES

1

HARDWOOD

APPLE

Citrus and mint were meant to be. Bourbon, lemon juice and smoked simple syrup are rounded out with caramelized lemon wheels for a tangy sipper.

INGREDIENTS

1.5 OZ BOURBON
1 OZ LEMON JUICE

1 OZ TRAEGER SIMPLE SYRUP
1 MINT LEAF

GRILLED LEMON WHEEL, FOR GARNISH
GLASSWARE: MASON JAR

PREPARATION

When ready to cook, start the Traeger according to grill instructions. Set grill temperature to 450 degrees F and preheat, lid closed, for 10-15 minutes.

For the grilled lemons: Brush lemons with Traeger Simple Syrup and place lemons on the grill. Grill until caramelized marks appear. Remove from grill and set aside.

In a mixing glass, add bourbon, lemon juice and Traeger Simple Syrup.

Shake vigorously and strain in a tall glass over clean ice.

Garnish with grilled lemon wheel and mint leaf. Enjoy!

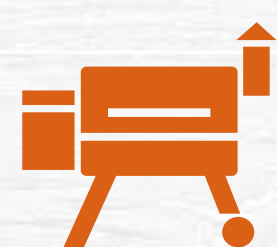
EVERYTHING TRAEGER

#TRAEGERGRILLS

SMOKE & TELL

SOCIAL • RECIPES
• LIFESTYLE •

IN ONE SPOT



RECIPES

The latest and greatest Traeger approved recipes, all in one convenient archive: www.traegergrills.com/recipes



@TRAEGERGRILLS

Follow us for everything Traeger: events, pro tips, recipes, virtual cook-offs, and giveaways.



@TRAEGERRECIPES

Follow us for a new recipe daily to keep you Traegering 365 days a year.



@TRAEGERBBQ

Follow us for all things BBQ: comp events, pitmaster secrets, and an overload of meat.



@TRAEGEROUTDOORS

Follow us to explore the outdoors and #GrillOffGrid.



@TRAEGERCULINARY

Follow us for culinary inspiration and the finer side of Traeger.



PINTEREST

Follow us for categorized recipe inspiration and an endless supply of pinning possibilities.

SHOW US WHAT YOU'RE TRAEGERING WITH
#TRAEGERGRILLS
FOR A CHANCE TO BE FEATURED.

