



# BAKED SUMMER BERRY COBBLER

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	15 MINS	45 MINS	4-6	APPLE

## INGREDIENTS

1 CUP STRAWBERRIES, STEMS REMOVED AND QUARTERED	ZEST OF 1 ORANGE ZEST OF 1 LEMON	1/2 CUP UNSALTED BUTTER CUT INTO SMALL CUBES
1 CUP RASPBERRIES	2 T CORNSTARCH	3/4 CUP LIGHT BROWN SUGAR
1 CUP BLACKBERRIES	1 CUP ALL PURPOSE FLOUR	1 T VANILLA EXTRACT
1 CUP BLUEBERRIES	1/2 T BAKING POWDER	
1/4 CUP SUGAR	1/2 T SALT	

## 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 350F (High) and preheat, lid closed, for 10 to 15 minutes.

In a small bowl add sugar, citrus zest and cornstarch and whisk to combine. In a large bowl combine berries and sugar mixture and toss to coat evenly. Pour berry mixture in the bottom of a buttered cast iron pan.

In the bowl of a food processor add flour, baking powder, salt and brown sugar. Pulse until mixed well. With the food processor running on high, drop in butter cubes one by one until the mixture starts to come together adding 1-2 T of water if needed.

Take 1 full spoon of the dough mixture and drop it on to of the berries, finish with remaining dough making sure not to cover the entire surface of berries.

Bake in Traeger 30-45 minutes or until dough is lightly browned and juices have thickened. Serve with whipped cream if desired. Enjoy!





# SMOKED SALMON SALAD

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	45 MINS	3 HOURS	4-6	APPLE

## INGREDIENTS

1 EA (3-4 POUND SALMON SIDE)	1 T BLACK PEPPER	2 T CHOPPED DILL
1 1/2 CUP SALT	2 LB NEW POTATOES	1/2 LEMON
1 CUP BROWN SUGAR	2 T OLIVE OIL	1 CUP WHIPPING CREAM
4 BAY LEAVES CRUSHED	SALT AND PEPPER	2 T BUTTERMILK
1 T JUNIPER BERRIES CRUSHED	1 HANDFUL ARUGULA	

## PREPARATION

To make the Smoked Salmon: Clean the salmon making sure to remove all pin bones and scales. Combine the salt, brown sugar, juniper berries, bay and black pepper. Place a long piece of plastic wrap on the counter. Spread 2/3 of the cure mixture on top of the plastic then place salmon skin side down. Spread the remaining cure on top of the filet then carefully wrap the ends of the plastic wrap folding them in making sure the salmon cure is tightly encased. Place the salmon on a sheet pan then top with another sheet pan. Place something heavy on top of the sheet pan so that the weight is distributed evenly along the salmon filets. Allow to cure for 24 hours. After the 24 hours remove the salmon side form the plastic wrap and rinse remaining cure. Pat the salmon dry and lay flat on a cooling rack on top of a sheet pan. Place in the fridge and allow to sit overnight to form the pellicle. This will help the smoke to adhere to the salmon.

When ready to cook start the Traeger on smoke with lid open until fire is established (4-5 minutes). After fire is established, leave grill on smoke and close the lid allowing to preheat. Set the salmon filets skin-side down on the grill, keeping the dial set on “smoke”. Smoke for 1-3 hours or until a thermometer inserted into the thickest part of the salmon registers 150F. Make sure to monitor the temperature closely to make sure it does not get above 160F.

For the Potatoes: Increase the grill temperature to 400F and preheat, lid closed, for 10-15 minutes.

While grill is heating, place new potatoes on a sheet pan large enough to hold them in a single layer. Drizzle with olive oil and season with salt and pepper. Place sheet pan with potatoes directly on the grill grate and roast for about 25 minutes, shaking the pan once or twice, until the potatoes are tender and the skins are slightly wrinkled.

For the Crème Fraiche: combine whipped cream and buttermilk in a glass container. Cover and let stand at room temperature (around 70F) from 8-24 hours, or until very thick. Stir well, cover and refrigerate for up to 10 days.

To assemble: Smear ¼ cup crème fraiche on a plate, break apart a chunk of salmon and place on top of crème fraiche, add a couple of the new potatoes, sprinkle with arugula and dill, and finish with a squeeze of lemon juice.





# PULLED PORK TACOS WITH PICKLED RED ONION AND AVOCADO CREMA

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	45 MINS	10 HOURS	10-12	APPLE

## INGREDIENTS

1 (5-7 LB) BONE IN PORK SHOULDER	1/2 CUP SUGAR	1 EA JALAPENO VEINS AND SEEDS REMOVED
TRAEGER PORK & POULTRY RUB	1 T JUNIPER BERRIES	1 CUP CREMA MEXICANA
2 CUPS APPLE JUICE	2 EA BAY LEAVES	1/2 CUP COTIJA CHEESE
TRAEGER TEXAS SPICY BBQ SAUCE	2 CUPS ICE WATER	CORN TORTILLAS TO SERVE
2 EA RED ONION, SLICED THIN	1 EA AVOCADO	
2 CUPS RED WINE VINEGAR	1 HANDFUL CILANTRO	
1/2 CUP SALT	JUICE OF 1 LIME	

## PREPARATION

Generously season all sides of the pork roast with the rub.

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 225°F and preheat, lid closed, for 10 to 15 minutes.

Put the roast on the grill grate, fat-side up, and smoke for 3 hours, spraying with apple juice every hour after the first hour. Transfer to a disposable aluminum foil pan large enough to hold the roast.

Increase the temperature to 250°F, and roast for 6 to 8 additional hours, or until an instant-read meat thermometer inserted in the thickest part, but not touching bone, registers 190°F. If the pork starts to brown too much, cover it loosely with aluminum foil.

Carefully transfer the pork roast to a cutting board and let it rest for 20 minutes. Pour the juices from the bottom of the pan into a gravy separator.

With your hands (preferably protected from the heat with lined, heavy-duty rubber gloves), pull the pork into chunks. Discard the bone and any lumps of fat, including the cap.

Pull each chunk into shreds, and transfer to a large mixing bowl. Season with additional rub and moisten with the reserved pork juice. (Discard any fat that has floated to the top.)

Add barbecue sauce and mix well

For the pickled red onions (the night before): To make the pickled red onions, bring the vinegar, salt, sugar, juniper berries and bay to a boil. Allow to simmer 5-10 minutes until salt and sugar are dissolved then turn off the heat and allow to steep for about 10 minutes. After the pickling liquid steeps, pour over ice water and allow to cool to room temperature. When cool to the touch pour over the sliced onions and allow to pickle over night.

To make the avocado crema: In a blender, combine avocado, cilantro, lime juice, jalapeno, and crema in a blender and blend on high until smooth. Season with salt and pepper to taste.

To serve, place some pulled pork on each tortilla, top with pickled red onion, avocado crema and cheese. Enjoy!





# PRIME RIB WITH HORSERADISH CRÈME FRAICHE AND ITALIAN SALSA VERDE

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	15 MINS	3.5 HOURS	6-8	APPLE

## INGREDIENTS

1, 3 RIB PRIME RIB ROAST	JUICE OF 1/2 LEMON	1/2 CUP OLIVE OIL
2 T KOSHER SALT	SALT AND PEPPER TO TASTE	1 CLOVE GARLIC MINCED
1 T BLACK PEPPER	1 BUNCH OF PARSLEY, STEMS	1/2 T RED PEPPER FLAKE
1/2 CUP WHOLE GRAIN MUSTARD	REMOVED & COARSLY CHOPPED	SALT AND PEPPER TO TASTE
1/2 CUP CRÈME FRAICHE	2 T CAPERS, COARSLY CHOPPED	
2 T PREPARED HORSERADISH	2 T RED WINE VINEGAR	

## PREPARATION

Combine salt, black pepper and whole grain mustard in a small bowl and mix well. Rub mustard mixture all over the exterior of the roast making sure each section is coated evenly.

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 450F (High) and preheat, lid closed, for 10 to 15 minutes.

Place the roast with the ribs facing the back of the grill directly on the grill grate. Close the lid and cook for 45 minutes or until the exterior of the roast has an even layer of browning. Reduce the temperature to 325 and continue to cook for 2 ½ hours or until the internal temperature has reached 125 degrees. Remove roast from grill and allow to rest 15 minutes before slicing.

While roast is cooking, combine crème fraiche, horseradish, lemon, salt and pepper in a small bowl. Stir to combine and adjust horseradish to reach desired heat level.

In another small bowl, combine chopped parsley, chopped capers, vinegar, olive oil, minced garlic, red pepper flake, salt and pepper and stir to combine.

After roast has rested, remove trussing and bones and slice into 1" sections. Serve with horseradish crème fraiche and salsa verde. Enjoy!





# GRILLED PORK TENDERLOIN WITH APPLE CHUTNEY

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	15 MINS	20 MINS	4-6	APPLE

## INGREDIENTS

1 (1 1/2 ) POUND PORK TENDERLOIN	2 APPLES, PEELED, SMALL DICE	1/2 CUP APPLE CIDER VINEGAR
2 T TRAEGER COFFEE RUB	1 SMALL SHALLOT, SMALL DICE	1/2 CUP CHICKEN STOCK
1/2 T SALT	2 SPRINGS THYME	3 T BROWN SUGAR
	3 T BUTTER	

## PREPARATION

Season the pork tenderloin with coffee rub and salt.

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 high and preheat, lid closed, for 10 to 15 minutes.

When the grill is hot drizzle the pork tenderloin with olive oil and place directly on grill grate. Grill tenderloin for 8 minutes each side or until the internal temperature reaches 145 degrees.

While the pork is cooking, heat butter in a small saucepan over medium high heat. Add shallot and apple and saute until apples are tender and shallot is lightly browned. Add thyme, vinegar, chicken stock, and brown sugar. Gently simmer 8-10 minutes or until apples are cooked through and sauce has reduced by half. The liquid should be thick enough to coat the back of a spoon.

Remove pork tenderloin from grill and allow to rest 5 minutes. Slice tenderloin and spoon chutney over slices and serve!





# BBQ RIBS AND SPICY COLESLAW

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	15 MINS	4 HOURS	8-12	APPLE

## INGREDIENTS

2 RACKS (6 LB) PORK SPARE RIBS	1/2 HEAD GREEN CABBAGE, SHREDDED	2 T WHITE WINE VINEGAR
2-3 T TRAEGER PORK AND POULTRY RUB	1 LARGE CARROT, SHREDDED	1 T SUGAR
1 CUP APPLE JUICE	1 SERRANO PEPPER, SLICED THIN	SALT AND PEPPER TO TASTE
1 CUP TRAEGER BBQ SAUCE	1 RED JALAPENO, SLICED THIN	2 T SRIRACHA, ADJUST TO DESIRED SPICE LEVEL
1/2 HEAD PURPLE CABBAGE, SHREDDED	1/2 CUP MAYO	3 T CHOPPED CILANTRO
	1/2 CUP SOUR CREAM	

## PREPARATION

If your butcher hasn't done so already, remove the silverskin on the back of the ribs, as it will impede the absorption of spices and smoke.

Sprinkle the ribs on all sides with the rub.

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

Arrange the racks of spareribs on the grill grate, bone-side down. Cook for 3 to 4 hours.

After the first hour, spray the ribs with the apple juice. Spray every hour after that with apple juice.

After cooking for the 3-4 hours, brush the ribs on all sides with the barbecue sauce.

Return to the grill for 30 minutes to an hour to "tighten" the sauce.

While ribs are cooking, combine mayo, sour cream, vinegar, salt, sugar and sriracha and whisk to combine. In a large bowl, combine cabbages, carrot and peppers. Pour mayo mixture over cabbage mixture and stir ensuring everything is coated evenly. Adjust seasoning with lime juice, salt and pepper. Finish with chopped cilantro. To serve, cut each slab of ribs in half or into individual ribs and serve with coleslaw.