

TRAEGER®



PROVISIONS



RECIPE GUIDE

Thaw Time
1 Day

Cook Time
**20 - 90
Minutes**

SIDE RECIPE STEPS

PREPARATION

60-90 Minutes Until Mealtime

Tip: Read through each side recipe and work backwards to ensure the sides are ready at the same time. Sides should reach an internal temperature of at least **165°F**.

Mac & Cheese | 60 minutes

One day before cooking, completely thaw the mac & cheese in the refrigerator. When ready to cook, set the Traeger to **375°F** and preheat with the lid closed. Remove lid and sprinkle herbed breadcrumb mixture over the top. Place directly on grill grate, and cook uncovered for about 1 hour. Enjoy!

Cornbread | 60 minutes

One day before cooking, completely thaw the cornbread in the refrigerator. When ready to cook, set the Traeger to **375°F** and preheat with the lid closed. Remove lid and place on grill. Halfway through cooking sprinkle spiced brown sugar on top (for a less sweet cornbread, omit the spiced brown sugar on top). Cook uncovered for 1 hour, or until golden brown and risen with sugar melted on top. When done, let rest 10 minutes and serve with whipped honey butter. Enjoy!

Collard Greens | 60 minutes

One day before cooking, completely thaw the collard greens and bacon in the refrigerator. When ready to cook, set the Traeger to **375°F** and preheat with the lid closed. Cook thick-cut bacon directly on grate 20 minutes, then turn over and cook another 10 minutes. Dice bacon into small cubes and mix into collards. Cook uncovered for 30 minutes or until steaming hot and collards on surface are turning dark. Enjoy!

Bourbon Baked Beans | 90 minutes

One day before cooking, completely thaw the bourbon baked beans and bacon in the refrigerator. When ready to cook, set the Traeger to **375°F** and preheat with the lid closed. Cook thick-cut bacon directly on grate 20 minutes, then flip and cook for another 10 minutes. Cut into thin strips and mix into bourbon baked beans. Cook uncovered for 1 hour. Enjoy!



Grill
375°F



Probe
165°F

SIDE RECIPE STEPS

PREPARATION

Honey Roasted Carrots with Pistachios | 20 minutes

One day before cooking, completely thaw the carrots in the refrigerator. When ready to cook, set the Traeger temperature to **375°F** and preheat with the lid closed for 15 minutes. Cut the top off the bag containing the carrots. Using tongs, remove the carrots from the bag and place them directly on the lowest grill grates, saving any excess honey marinade for serving. Roast the carrots until they begin to char on the ends, rotating once after 10 minutes. When pierced with a fork the carrots should be tender but still have a little bit of give, about 20 minutes. Remove carrots from Traeger. Drizzle over any remaining honey marinade. Use a knife to chop the pistachios and sprinkle over the carrots to serve. Enjoy!

Creamed Spinach with Crispy Garlic | 60 minutes

One day before cooking, completely thaw the creamed spinach in the refrigerator. When ready to cook, set the Traeger temperature to **375°F** and preheat with the lid closed for 15 minutes. Place the creamed spinach tin with the lid on directly on the upper grate of the Traeger for 20 minutes. Remove the lid and stir the creamed spinach. Cook with the lid off until bubbling on the sides and starting to just slightly brown on the edges of the pan, another 20-25 minutes. Remove from the Traeger and serve with crispy garlic. Enjoy!

Duck Fat Roasted Potatoes | 45 minutes

One day before cooking, completely thaw the potatoes in the refrigerator. When ready to cook, set the Traeger temperature to **375°F** and preheat with the lid closed for 15 minutes. Place potatoes in the aluminum roasting tray provided, squeezing out as much duck fat and seasoning as possible. Place the aluminum tray on the lowest rack of the Traeger and cook for 20 minutes, then flip potatoes for even browning. Continue cooking until potatoes are soft when pierced with a fork and golden brown on the outside, about another 20 minutes. Season with the provided Traeger Veggie Rub and shake the tin to evenly coat the potatoes. Cook for 5 minutes more, until the seasoning is fragrant. Remove from Traeger and serve. Enjoy!



Grill
375°F



Probe
165°F

SIDE RECIPE STEPS

Mashed Potatoes | 45 minutes

One day before cooking, completely thaw mashed potatoes and roasted garlic butter in the refrigerator. When ready to cook, set the Traeger to **375°F** and preheat with the lid closed. Remove the lid from the tin of potatoes and place the tin on the grill grates. Insert the probe into the center of the potatoes, avoiding the bottom of the tin. Close the Traeger lid and cook until the internal temperature reaches at least **165°F**, stirring once halfway through, about 45 minutes. Remove the potatoes from the grill. Fold the desired amount of roasted garlic butter into the potatoes. Enjoy!



Grill
375°F



Probe
165°F

DESSERT RECIPE STEPS

Peach Cobbler | 90 minutes

One day before cooking, completely thaw cobbler and dough in the refrigerator. When ready to cook, set the Traeger to **375°F** and preheat with the lid closed. Remove the lid from the aluminum pan with the cobbler filling and cut open the bag of dough. Evenly place tablespoonfuls of dough on top of the filling. Replace the aluminum lid on the cobbler and loosely pinch the sides to secure. Place the cobbler directly on the grill grate of the Traeger for 30 minutes. Carefully remove the lid and cook until the cobbler is lightly brown and the filling is boiling on the edges, about 60 minutes. Remove from the grill and allow to rest for about 10 minutes. Enjoy!



Grill
375°F



Probe
165°F