



RECIPE GUIDE

Thawing Time
1 Day

Cook Time
**20 - 90
Minutes**

RECIPE STEPS

PREPARATION

*Instruction timeline for serving Dinner at 5:00pm on a Saturday.

01 60-90 Minutes Until Dinner | Saturday 3:30-4:00pm

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**

To prepare Mac & Cheese | 60 mins:

Completely thaw side and preheat Traeger to 375°F. Remove lid and sprinkle herbed breadcrumb mixture over the top. Place directly on grill grate, and cook uncovered for about 1 hour. Enjoy!

To Prepare Cornbread | 60 mins:

Completely thaw side and preheat Traeger to 375°F. 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!

To Prepare Collard Greens | 60 mins:

Completely thaw side and preheat Traeger to 375°F. 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!

To Prepare Baked Beans | 90mins:

Completely thaw side and preheat Traeger to 375°F. Cook thick-cut bacon directly on grate for 20 minutes, then flip and cook for an additional 10 minutes. Cut into thin strips and mix into bourbon baked beans. Cook uncovered for 1 hour. Enjoy!



Probe
165°F



Grill
375°F

HOLIDAY RECIPE STEPS

02 20-45 Minutes

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**

Bacon and Apricot Stuffing | 45 mins:

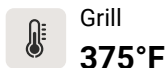
One day before cooking, thaw the three stuffing components in the refrigerator. When ready to cook, set the Traeger temperature to 375°F and preheat with the lid closed. Grease the 6 x 9-inch aluminum tin. Empty the bread, vegetable, and egg mixture packs into a medium bowl and gently fold until fully combined. Transfer to the baking tin. Place the tin on the grill grates. Cook until the internal temperature reaches 165°F, the stuffing is golden brown on top, and the liquid has been absorbed by the bread, about 45 minutes. Remove the stuffing from the grill and let rest for about 5 minutes before serving. Enjoy!

Green Bean Casserole | 45 mins:

One day before cooking, transfer the green bean casserole to the refrigerator to thaw completely. When ready to cook, set the Traeger temperature to 375°F and preheat with the lid closed. Remove the lid from the green bean casserole tin and place the tin on the grill grates. Close the Traeger lid and cook until the internal temperature reaches at least 165°F, stirring once halfway through. Remove the green bean casserole from the grill and serve hot. Enjoy

Mashed Potatoes | 45 mins:

One day before cooking, completely thaw the tin of mashed potatoes and the roasted garlic butter in the refrigerator. When ready to cook, set the Traeger temperature 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. Serve hot. Enjoy!



HOLIDAY RECIPE STEPS

03 20-45 Minutes

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**

Roasted Squash with Leeks and Pomegranate | 45 mins:

One day before cooking, completely thaw all the roasted squash with leeks and pomegranate components in the refrigerator. When ready to cook, set the Traeger temperature to 375°F and preheat with the lid closed. In a large bowl, toss the squash and leeks with the salt, pepper, and oil until well coated. Place the squash and leeks, cut-side down, directly on the grill grates. Cook for 15 minutes, or until starting to soften and grill marks appear. Flip the squash and cook until the squash is tender when pierced with a fork, about 15 minutes more. Remove the squash and leeks from the grill and let sit until cool enough to touch, about 5 minutes. Cut the squash into ½-inch slices. Remove 2-3 of the tough outermost layers from the leeks and discard, then cut the leeks into ½-inch slices and add to the bowl. Season with the pomegranate vinaigrette, salt, and pepper to taste. Top with the pomegranate arils. Enjoy!

Poultry Gravy | 20 mins:

One day before cooking, completely thaw the gravy pack in the refrigerator. When ready to cook, set the Traeger temperature to 375°F and preheat with the lid closed. Cut open the gravy pack and pour into the provided 6 x 9-inch aluminum tin. Place the tin on the grill grates, close the lid, and cook until bubbling around the edges. Stir, then cook for another 5 minutes, about 20 minutes total. Serve hot. Enjoy!



Probe
165°F



Grill
375°F

DESSERT RECIPE STEPS

04 20-45 Minutes

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**

Pumpkin Pie | 45 mins:

One day before cooking, transfer the pie to the refrigerator to thaw completely. Warm the pie, if desired: Set the Traeger temperature to **200°F** and preheat with the lid closed. Place the pie directly on the grill grates, close the lid, and cook for **10-15 minutes**, until warmed through (or, if you just cooked your Traeger Feast, warm the pie on the grill as it cools down).



Grill
200°F

Peach Cobbler | 20 mins:

Completely thaw side and Preheat Traeger to 375°F. Remove the lid from the aluminum pan with the cobbler filling and cut open the bag of dough. Place gobs of the dough evenly spaced 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!



Probe
165°F



Grill
375°F