



# ROASTED WHISKEY-GLAZED WILD TURKEY

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	10 MINS	2.5-3 HRS	8-10	MAPLE

## INGREDIENTS

<b>GLAZED TURKEY</b> 1 (16-18 LB.) WILD TURKEY 1/2 CUP UNSALTED BUTTER, SOFTENED 1/4 CUP TRAEGER FIN AND FEATHER RUB, DIVIDED	<b>WHISKEY GLAZE</b> 2 TSP BUTTER 1/2 CUP WHISKEY 3 TSP BROWN SUGAR	<b>1/4 CUP HONEY</b> SALT AND PEPPER TO TASTE
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## PREPARATION

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 375 degrees F.

While the grill comes up to temperature, combine softened butter and half of the Traeger Fin and Feather Rub in a small bowl.

Slide your hands underneath the skin on top of the breast to separate from the meat. Place half the butter mixture butter underneath the skin and massage to spread all over the breast.

Spread remaining butter over the skin on the breast and legs. Season the exterior of the bird and the cavity with remaining Traeger Fin and Feather Rub and truss the legs.

Place turkey directly on the grill grate and cook for 20-20 minutes at 375 degrees F or until the skin begins to brown.

Reduce the temperature to 325 degrees F and continue to cook until internal temperature registers 165 degrees F when an instant-read thermometer is inserted into the thickest part of the breast.

While the turkey is cooking, combine ingredients for glaze in a small saucepan and bring to a boil. Reduce the temperature and let simmer 15-20 minutes or until thick enough to coat the back of a spoon. Remove from heat and set aside.

During the last ten minutes of cooking, brush the glaze on the turkey and cook until the glaze is set.

Remove from grill and let rest 10-15 minutes before carving. Enjoy!





# BBQ WHOLE SALMON WITH LEMON AND DILL

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	10 MINS	35-45 MINS	8-10	MAPLE

## INGREDIENTS

1 WHOLE, HEAD ON, SCALED  
AND GUTTED SALMON  
8 OZ BUTTER

4 LEMONS, SLICED  
1 BUNCH OF DILL, FRONDS PICKED  
2 TBSP OLIVE OIL

TRAEGER FIN AND FEATHER RUB  
1 LEMON, HALVED

## PREPARATION

Using a sharp knife, make 5 large slices at an angle on each side of the fish, about 5-inches long and 1/2-inch deep.

Place whole salmon on a large sheet tray. Season the cavity generously with Traeger Fin & Feather Rub.

Cut half of the lemons into half-moon shaped slices. Place the whole lemon slices inside the cavity of the fish with 4 Tbsp of butter (cut into small pieces and scattered throughout) and 2 Tbsp dill fronds.

Stuff remaining butter into the slits on each side of the salmon. Follow with remaining slices and dill fronds. Drizzle the exterior with olive oil and season generously with Fin and Feather Rub.

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 350 degrees F.

Place sheet tray with salmon directly on the grill grate and cook for 30-45 minutes or until the internal temperature registers 145 degrees F when an instant-read thermometer is inserted into the thickest part of the salmon.

Remove fish from grill and squeeze lemon over the top of the fish and serve. Enjoy!





# GRILLED VENISON KABOBS

DIFFICULTY

2/5

PREP TIME

10 MINS

COOK TIME

12 MINS

SERVES

4-6

HARDWOOD

**BIG GAME  
BLEND**

## INGREDIENTS

2 (1-INCH THICK) VENISON STEAKS,  
CUT INTO 1-INCH CUBES  
2 BUNCHES SPRING ONIONS,  
CUT INTO 1-INCH PIECES

1 BAG ASSORTED COLOR  
BABY BELL PEPPERS  
20 SHIITAKE MUSHROOMS

TRAEGER BLACKENED  
SASKATCHEWAN RUB  
TRAEGER FLEX SKEWERS

## PREPARATION

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 450 degrees F (set to 500 degrees F if using a WiFIRE-enabled grill).

Thread vegetables and meat onto skewer in your desired order, repeat until skewer is full. Brush skewers with olive oil and season with Blackened Saskatchewan Rub.

Place kabobs on preheated grill and cook for 6 minutes. Flip skewers and continue to cook 6 more minutes.

Remove from grill and serve immediately. Enjoy!





# REVERSE SEARED RIB-EYE WITH GRILLED VEGETABLE SALAD

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	10 MINS	45 MINS	4-6	HICKORY

..... **INGREDIENTS** .....

<b>RIB EYE</b> 4 (1 1/2-INCH THICK) BONELESS RIB-EYE 1/4 CUP TRAEGER COFFEE RUB	<b>VEGETABLE SALAD</b> 2 YELLOW SQUASH, HALVED 2 ZUCCHINIS, HALVED 1 EGGPLANT, CUT INTO 1/2-INCH SLICES LENGTHWISE	<b>4 BROCCOLINI</b> 5 TSP OLIVE OIL, DIVIDED 1 RED ONION, CUT INTO RINGS 1/4-INCH THICK	<b>1/2 TSP CHOPPED THYME LEAVES</b> 1/2 TSP CHOPPED OREGANO LEAVES 2 TSP BALSAMIC VINEGAR SALT AND PEPPER, TO TASTE
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..... **PREPARATION** .....

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 225 degrees F (set to Super Smoke mode if using a WiFIRE-enabled grill).

Season steaks generously with Traeger Coffee Rub and place directly on the grill grate. Cook for 30 minutes or until internal temperature reaches 120 degrees F. Remove from grill and set aside.

Increase grill temperature to 450 degrees F (500 degrees F if using a WiFIRE-enabled grill) and preheat, lid closed for 10-15 minutes.

Toss vegetables with 2 tsp olive oil and season with salt and pepper. Place vegetables directly on

the grill grate and cook 5-10 minutes or until grill marks develop. Remove from grill and set aside.

Place steaks directly on the grill grate and cook for 3-5 minutes on each side to desired temperature, 130-135 degrees F for medium-rare.

While steaks cook, cut grilled vegetables into 1/2-inch or bite-sized pieces. Combine them all in a bowl and add chopped herbs, remaining olive oil, balsamic vinegar and season with salt and pepper.

Remove steaks from the grill and let rest 5 minutes before slicing. Serve with grilled vegetable salad on the side. Enjoy!





# DRY RUBBED BBQ WILD BOAR RIBS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	30 MINS	3-4 HRS	4-6	MESQUITE

## INGREDIENTS

2 RACKS WILD BOAR RIBS	8 TBSP BUTTER	1/2 CUP WHITE GRAPE JUICE
1/4 CUP TRAEGER PORK & POULTRY RUB		

## PREPARATION

Lay ribs bone side up and remove membrane using a paper towel. Season with Traeger Pork & Poultry Rub and allow to sit at room temperature for 30 minutes, or refrigerate wrapped in plastic wrap overnight.

When ready to cook, start Traeger grill according to grill instructions, and set the temperature to 250 degrees F (set to Super Smoke mode if using a WiFIRE-enabled grill).

Place ribs on grill bone side down and cook for 1.5 to 2 hours or until internal temperature reaches 160 degrees F when an instant-read thermometer is inserted in the thickest part of the meat not touching the bone.

Once 160 degrees F is reached, place 4 Tbsp butter on a double layer of heavy duty foil large enough to create a packet for each rack of ribs. Place ribs meat side down over butter, 4 Tbsp per rack. Add 1/4 cup grape juice and seal each foil packet.

Place foil packet back on grill and continue to cook at 250 degrees F for 1.5 to 2 hours or until an instant-read thermometer inserted in the thickest part of the meat (not touching the bone) reads 195 degrees F.

Remove from grill and allow to rest for 15 minutes before slicing. Enjoy!





# GRILLED VENISON STREET TACOS

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

## INGREDIENTS

- 1 LB VENISON BACKSTRAP

1 TBSP TRAEGER BLACKENED SASKACHEWAN RUB
- 8-10 SMALL CORN TORTILLAS

COTIJA CHEESE
- 1 JALAPEÑO, THINLY SLICED

1 AVOCADO, SLICED

## PREPARATION

Season venison backstrap liberally with Blackened Saskatchewan Rub.

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

Place backstrap directly on the grill grate and cook for 20-25 minutes or until the internal temperature reaches 125 degrees F when an instant read thermometer is inserted into the thickest part of the meat.

Remove from grill and let rest 5 minutes before slicing. Thinly slice and set aside.

Leave the grill set to 450 degrees F and place the tortillas directly on the grill grate. Cook for 5 minutes or until warm. Remove tortillas from grill and build tacos.

For the Onion-Cilantro Relish: In a small bowl combine onion, cilantro, lime juice, olive oil and salt. Mix well and set aside.

Place sliced backstrap on top of tortillas, top with onion cilantro relish, cotija, jalapeño and avocado. Enjoy!