

# Ultimate Smoked Turkey

## INGREDIENTS:

- 1 (18-20 lb) Turkey
- 1 Traeger Orange Brine and Turkey Rub Kit
- $\frac{1}{2}$  Cup Traeger Pork & Poultry Rub
- $\frac{1}{2}$  Pound Butter, softened

## INSTRUCTIONS:

1. The day before, brine the turkey according to the Traeger Turkey Brine Kit package directions. Remove from brine, rinse and pat dry.
2. Season the inside cavity with 2 tablespoons Traeger Pork & Poultry Rub reserving the rest for the exterior.
3. Prepare the turkey by separating the skin from the breast creating a pocket to stuff the softened butter in. Cover the entire breast with 1/4 inch thickness of butter.
4. Season the exterior of the bird with remaining rub.
5. Transfer to the fridge and let chill for at least 1 hour.
6. Remove from the fridge and truss the legs and tuck the wing tips back around the bird.
7. When ready to cook, set the Traeger to 225°F and preheat, lid closed for 15 minutes. For optimal flavor, use Super Smoke if available.
8. Place the turkey in a roasting pan and place directly on the grill grate. Cook until the internal temperature reaches 100-110°F.
9. Increase the temperature on the grill to 350°F and continue to cook until an instant read thermometer registers 160°F when inserted in the thickest part of the breast (check every 30 minutes after grill temperature is increased), about 3 to 4 hours total cook time. Turkey will continue to cook once taken off grill to reach a final temperature of 165°F in the breast.
10. Remove the bird from the grill and let rest for at least 30 minutes before carving. Enjoy!



## Mom's Traditional Stuffing

### INGREDIENTS:

- 3.5 Sticks of Margarine
- 5 Stalks Celery, diced
- 3 Medium Yellow Onions, diced
- 2 Teaspoon Ground Sage
- 1 Can Chicken Broth
- 3 Loaves White Bread torn-up



### INSTRUCTIONS:

1. In 12-inch skillet , melt margarine over medium heat. Add celery and onion, and cook until tender, stirring occasionally.
2. Stir in ground sage.
3. Place bread cubes in very large bowl. Pour over the bread cubes the celery and onion mixture; stir up real good.
4. Pour 1 can of chicken broth all over the stuffing and mix well.
5. Spoon stuffing into a baking dish or stuff turkey.
6. Preheat Traeger to 375 degrees F.
7. Bake on Traeger for approximately 45 minutes or until heated through. Enjoy!

## Kryptonite Sweet Potato Casserole

### INGREDIENTS:

#### Filling:

- 3 Cups Sweet Potatoes
- 1 Stick Butter
- 1 Cup White Sugar
- 2 Eggs
- 1 Tsp Traeger Simple Syrup or Vanilla



#### Topping:

- 1 Cup Light Brown Sugar
- 1 Cup Chopped Pecans
- 1/3 Stick Butter
- 1/2 Cup Flour

### INSTRUCTIONS

1. Preheat Traeger to 375 degrees F.
2. Mix together sweet potatoes, softened butter, sugar, eggs and TRAEGER Simple Syrup or vanilla in a large bowl. Transfer into an aluminum half pan or baking dish.
3. For the topping: Combine brown sugar, pecans, softened butter and flour in a medium bowl and mix until mixture clumps together. Spread the mixture over the top of the sweet potatoes in an even layer
4. Bake on Traeger until mostly set in the center and golden brown on top, approximately 45 minutes.

# Libby's Original Pumpkin Pie Recipe

## INGREDIENTS:

- 3/4 Cup Granulated sugar
- 1 Teaspoon Ground cinnamon
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Ground ginger
- 1/4 Teaspoon Ground cloves
- 2 Large eggs
- 1 Can LIBBY'S® 100% Pure Pumpkin 15 oz
- 1 Can NESTLÉ® CARNATION® Evaporated Milk 12 fl oz
- 1 unbaked 9-inch deep-dish pie shell (4-cup volume)

## INSTRUCTIONS:

1. MIX sugar, cinnamon, salt, ginger and cloves in small bowl.
2. Beat eggs in large bowl.
3. Stir in Pumpkin and sugar-spice mixture.
4. Gradually stir in evaporated milk.
5. Pour filling into pie shell.
6. BAKE in preheated TRAEGER at 425 degrees F for 15 minutes.
7. Reduce temperature to 350 degrees F and bake for 40 to 50 minutes more or until knife inserted near center comes out clean.
8. Cool on wire rack for 2 hours.
9. Top with whipped cream before serving.

