



Traeger Grilling & Baking

For all grilling, pre-heat for 10 minutes at 375 degrees:

Shrimp:

Start with deveined and shelled shrimp. Spray on a small amount of butter. Sprinkle on salmon shake. Cook just until it turns light pink, this can take from 6-15 minutes.

Ribeye Steak:

Sprinkle with beef shake and cook 20-25 minutes for Medium - Medium Rare.

Chicken Breast:

Start with boneless, skinless breast. Use chicken rub sparingly--it is very salty. Cook 25-30 minutes until cooked through.

For all baking, plan to use 25 degrees less heat than directed, and cook it about 10% less time:

Thick sliced bacon:

Preheat grill to 325 degrees. Lay bacon slices directly on the grill for 30-40 minutes, turning once.

Biscuits:

Preheat grill to 325 degrees. Lay canned biscuits directly on the grill and bake until golden brown, 10-15 minutes, turning once.

Eggs:

Preheat grill to 325 degrees. Eggs can be cooked in the shell on the grill or in a clean tuna can.

Fries:

Preheat grill to 325 degrees. Place on a pan and sprinkle with Cajun shake. Bake 20 minutes.

Pizzas:

Preheat grill to 400 degrees. Place directly on the grill and cook 12-18 minutes for regular pizza or 25-30 for stuffed pizza. Check after 10 minutes (20 minutes if stuffed) to puncture any bubbles with a fork. No turning.