



# HONEY-BOURBON WINGS

*While this recipe calls for Traeger's Honey-Bourbon Barbecue Sauce, in truth, any of Traeger's sauces are excellent on wings. Feel free to substitute.*

**SERVES 4**  
**RECOMMENDED PELLETS**  
**Hickory**

## INGREDIENTS

- 2-1/2 pounds large chicken wings
- Traeger Pork and Poultry Shake, Sweet Rub, or your favorite barbecue rub
- 1 12.8 ounce bottle Traeger Honey-Bourbon Barbecue Sauce, or your favorite barbecue sauce

■ With a sharp knife, cut the wings into three pieces through the joints. Discard the wing tips, or save for chicken stock. Transfer the remaining “drumettes” and “flats” to a large resealable plastic bag or a bowl. Season well with the Traeger Pork and Poultry Shake.

■ When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes.

■ Arrange the wings on the grill grate. Cook for 45 to 50 minutes, or until the chicken is no longer pink at the bone. Baste the wings on both sides with the Traeger Honey-Bourbon Sauce. Cook for 5 to 10 minutes more to “set” the sauce. Serve immediately.



# PRIME RIB WITH HORSERADISH CREAM

*Prime rib is, of course, one of the most luxurious cuts of beef you can buy. And it's amazing when roasted on a Traeger. A remote meat thermometer is a real help when cooking a large, bone-in roast like prime rib. It will eliminate the need to lift the grill lid frequently to check on your investment. Remember that the roast will continue to cook as it rests, so take it off the grill when it is 5 to 10 degrees cooler than your desired serving temperature.*

**SERVES 6-8**  
**RECOMMENDED PELLETS**

**Hickory, Oak, Pecan**

## INGREDIENTS

- One 3-to-4-pound prime rib
- Traeger Prime Rib or Beef Rub, or equal parts of kosher salt and coarsely ground black pepper
- Granulated garlic (optional)
- Horseradish Cream (recipe follows)
- Large roasting pan with a meat rack
- Butcher's string

■ Allow the roast to come to room temperature before grilling. Tie it at intervals with butcher's string. (This keeps it from separating along the inner fat line as it cooks.) Season the roast well with the Traeger Prime Rib or Beef Rub, or the salt/pepper mixture. Sprinkle with the granulated garlic, if desired. Use your fingers to pat the seasonings into the meat. Place the meat rack in the roasting pan; put the roast, bone-side down and uncovered, on the rack.

■ When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 450 degrees F (High) and preheat, lid closed, for 10 to 15 minutes.

■ Roast for 30 minutes. Reduce the temperature to 300 degrees F, and continue to cook until the internal temperature in the thickest part of the meat reads 130 degrees F (for medium-rare) as read on an instant-read meat thermometer. (Figure on roughly 18 to 20 minutes per pound total cooking time.)

■ Allow the prime rib to rest for 20 minutes.

Remove the butcher's string. Transfer the meat to a large cutting board. With a sharp knife, carve off the rack of bones and put them aside for gnawing. Slice the meat and serve immediately with the Horseradish Cream (see below).

■ **Horseradish Cream:** Combine 1-1/2 cups sour cream, 1/4 cup prepared horseradish (or more to taste), 1 tablespoon Dijon mustard, 1 teaspoon Worcestershire sauce, and salt and pepper to taste. Refrigerate, covered, until ready to serve.



# PORK LOIN ROAST WITH SAUERKRAUT AND APPLES

*Though traditional in many households for New Year's Day, pork loin roast is an economical choice any time of the year. For one thing, there's almost no waste; and for another, it's often on sale. If you can, try to find the plastic bags of sauerkraut often sold in the meat department or refrigerated section of supermarkets. Feel free, though, to substitute canned sauerkraut.*

**SERVES 8**  
**RECOMMENDED PELLETS**

## Apple

### INGREDIENTS

- 1 1-pound bag of refrigerated sauerkraut
- 2 cooking apples (such as Granny Smith), cored and chopped
- 1/3 cup brown sugar
- 1 pork loin roast, 2 to 2-1/2 pounds
- Traeger Sweet Rub, or salt and pepper

■ Spread the sauerkraut and apple pieces in the bottom of a 9- by 13-inch glass baking dish. Sprinkle evenly with the brown sugar. Season the pork roast with Traeger Sweet Rub and lay it on top of the sauerkraut-apple mixture, fat-side up.

■ When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F.

■ Roast the pork for 1 to 1-1/2 hours, or until the internal temperature on an instant-read meat thermometer reads 160 degrees F. Transfer the meat to a cutting board and let rest. Meanwhile, stir the sauerkraut-apple mixture and arrange it on a platter. Slice the pork roast and shingle the slices on top of the sauerkraut and apples. Serve immediately.