



BAKED BLUEBERRY FRENCH TOAST CASSEROLE

EFFORT
2/5

PREP TIME
8 HRS

COOK TIME
1 HR

HARDWOOD
APPLE

INGREDIENTS

- 1 LOAF DAY-OLD ITALIAN OR FRENCH BREAD, CUT INTO 1 INCH CUBES
- 1/2 OUNCE CREAM CHEESE, SOFTENED
- 1 CUP SOUR CREAM
- 1/2 CUP POWDERED SUGAR
- 1 CUP FRESH BLUEBERRIES, RINSED
- 1/2 EGG, BEATEN
- 2 CUP MILK
- 1/2 CUP MAPLE SYRUP
- 1 TEASPOON VANILLA EXTRACT
- WHIPPED CREAM, FOR SERVING
- MAPLE SYRUP, FOR SERVING

PREPARATION

Lightly grease a 9x13 inch baking dish. Arrange half the bread cubes in the dish.

In a separate bowl, combine the softened cream cheese, sour cream and powdered sugar using a handheld mixer. Spread evenly over the bread cubes using a rubber spatula.

Sprinkle blueberries over the cream cheese mixture, and top with remaining bread cubes.

In a large bowl, mix the eggs, milk, syrup, vanilla extract and salt. Pour over the bread cubes.

Cover with foil and refrigerate overnight. Remove the bread cube mixture from the refrigerator about 30 minutes before baking.

When ready to cook, set Traeger to 350°F and preheat, lid closed for 15 minutes.

Place the covered baking dish directly on the grill grate and bake for 30 minutes.

Remove the foil and continue to cook for an additional 30 minutes until the bread is browned and the center is firm.

Serve with syrup and whipped cream if desired. Enjoy!


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CHIPOTLE EGGS BENEDICTS WITH PULLED PORK

EFFORT
3/5

PREP TIME
20 MINS

COOK TIME
5 MINS

HARDWOOD
HICKORY

INGREDIENTS

- CHIPOTLE HOLLANDAISE SAUCE:
- 3/4 CUP (12 TBSP)
- UNSALTED BUTTER, DIVIDED
- 3 WHOLE EGG YOLKS
- 1 TABLESPOON WATER
- 1 TABLESPOON LEMON JUICE
- MAIN:
- SALT
- FRESHLY GROUND PEPPER
- 1 TEASPOON CHIPOTLE PEPPERS IN ADOBO SAUCE, OR MORE AS DESIRED
- 4 WHOLE EGGS
- 1 TEASPOON VINEGAR OR LEMON JUICE
- 4 WHOLE ENGLISH MUFFINS
- 2 TABLESPOON BUTTER, MELTED, OR OIL
- COOKED PULLED PORK, WARMED

PREPARATION

- Make the Chipotle Hollandaise Sauce. Cut 2 tablespoons of the butter into small pieces and keep cold in the fridge.
- In a bowl or saucepan, melt the remaining butter and keep warm. In a heat-proof bowl, beat the egg yolks until thick and pale, about 5 minutes. Whisk in the water, lemon juice, and 1 tablespoon of the cold butter.

- Set the bowl over a pot of simmering water and whisk until the mixture thickens, about 5 minutes. When thick, you'll start to see the bottom of the bowl between strokes with the whisk. Remove the bowl from heat and immediately whisk in the remaining 1 tablespoon of cold butter. Slowly pour the melted butter into the mixture and whisk until all butter is added and the sauce is smooth.

- If the sauce is too thick, add 1-2 tablespoons of warm water to thin it. Season the sauce with salt and pepper to taste and add 1 teaspoon of chipotle in adobo sauce, or more to desired heat. Submerge the bottom of the bowl in warm water to keep the sauce warm while you poach your eggs.

- Make the poached eggs. Fill a pot with water and bring to a boil on the stove. Add 1 tsp. of vinegar or lemon juice for roughly every cup of water. Crack the egg into a large spoon. Slide the egg into the center of the pan. For runny yolks, cook eggs for 2-3 minutes. For a more well-cooked yolk, poach for 4-5 minutes. Use a slotted spoon to remove eggs from the water.

- When ready to cook, set the Traeger temperature to 450°F and preheat with the lid closed for 15 minutes. For optimal results, set to 500°F if available.

- Toast the English muffins. Brush the English muffin halves with melted butter or oil. Place cut-side down directly on the grill grates. Close the lid and toast for 2-3 minutes, until golden brown.

- Remove the English muffins from the grill. To assemble, layer the English muffin with warmed pulled pork, a poached egg, and the chipotle hollandaise on top. Enjoy!



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ROASTED SHEET PAN CHICKEN

EFFORT
2/5

PREP TIME
5 MINS

COOK TIME
40 MINS

HARDWOOD
APPLE

INGREDIENTS

- 1 BUNCH CILANTRO
- 1 BUNCH PARSLEY
- 1/4 CUP BASIL LEAVES
- 1/4 CUP MINT
- 2 CLOVE GARLIC
- 1/4 TEASPOON RED PEPPER FLAKES
- SALT AND PEPPER
- 3 LIMES, JUICED
- 1/2 CUP PLUS 2 TABLESPOONS OLIVE OIL
- 2 POUND CHICKEN LEGS (THIGH AND DRUMSTICK)
- 1/2 POUND BABY CARROTS WITH TOPS
- 1 RED ONION, CUT INTO EIGHTHS

PREPARATION

- In a blender, combine cilantro, parsley, basil, mint, garlic, red pepper flakes, salt, pepper, lime juice and 1/2 cup olive oil. Puree until smooth.
- Reserve some marinade for serving, then pour the remainder over chicken and refrigerate for 2 to 3 hours.
- When ready to cook, set Traeger temperature to 400°F and preheat, lid closed for 15 minutes.
- Remove chicken from marinade and spread on a sheet pan. Place sheet tray directly on the grill grate and cook for 20 minutes or until chicken begins to brown.
- Toss carrots and red onion with 2 tablespoons of olive oil and salt and pepper to taste.

Scatter on the sheet tray with the chicken and return to the grill. Cook an additional 15 to 20 minutes or until the carrots and onion have begun to brown and the internal temperature of the chicken registers 160°F in the thickest part of the thigh. Let the chicken rest for 5 to 10 minutes until the internal temperature rises to 165°F.

Finish with a squeeze of lime juice and a drizzle of the reserved marinade. Enjoy!


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