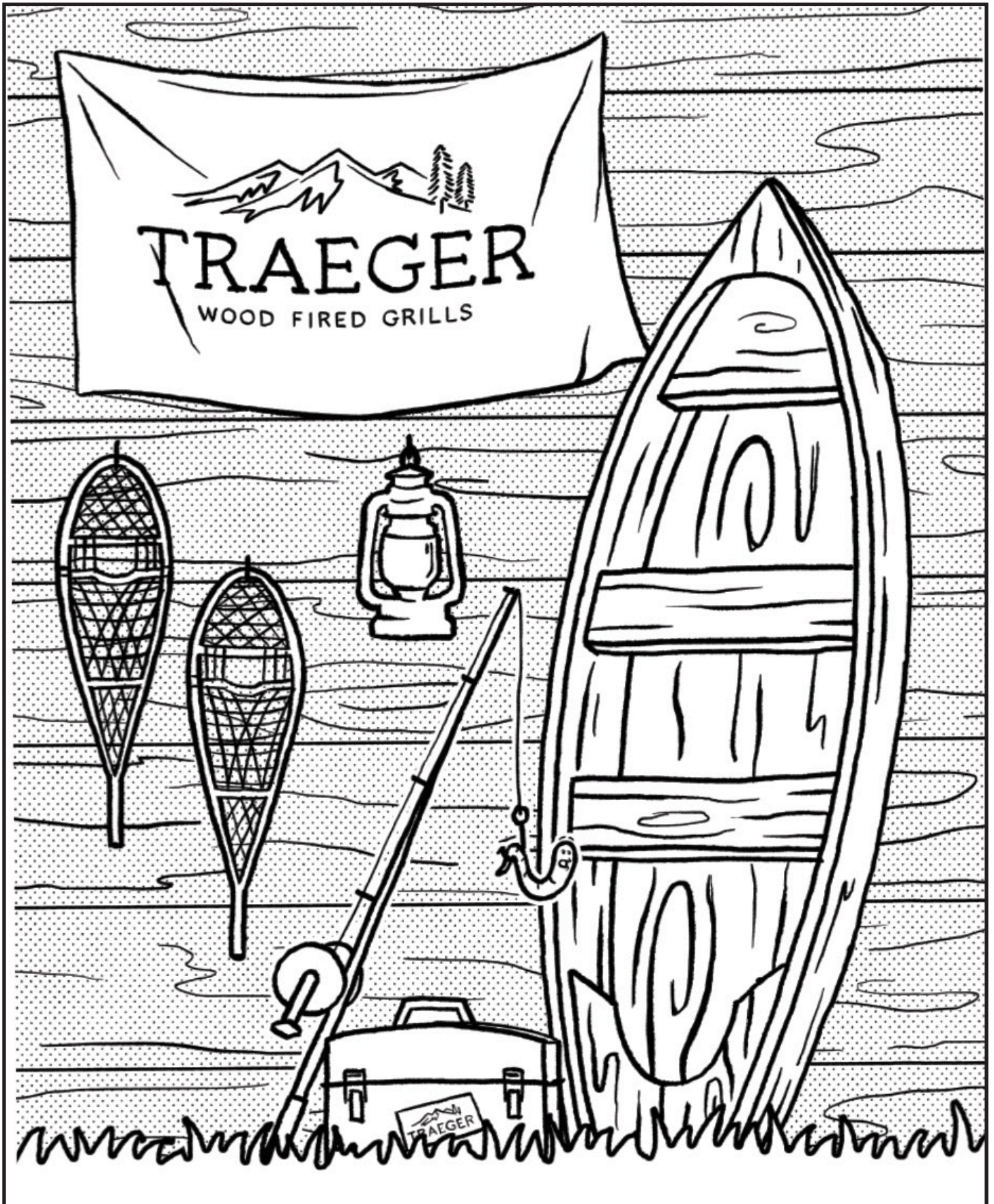


TRAEGER ACTIVITY BOOK



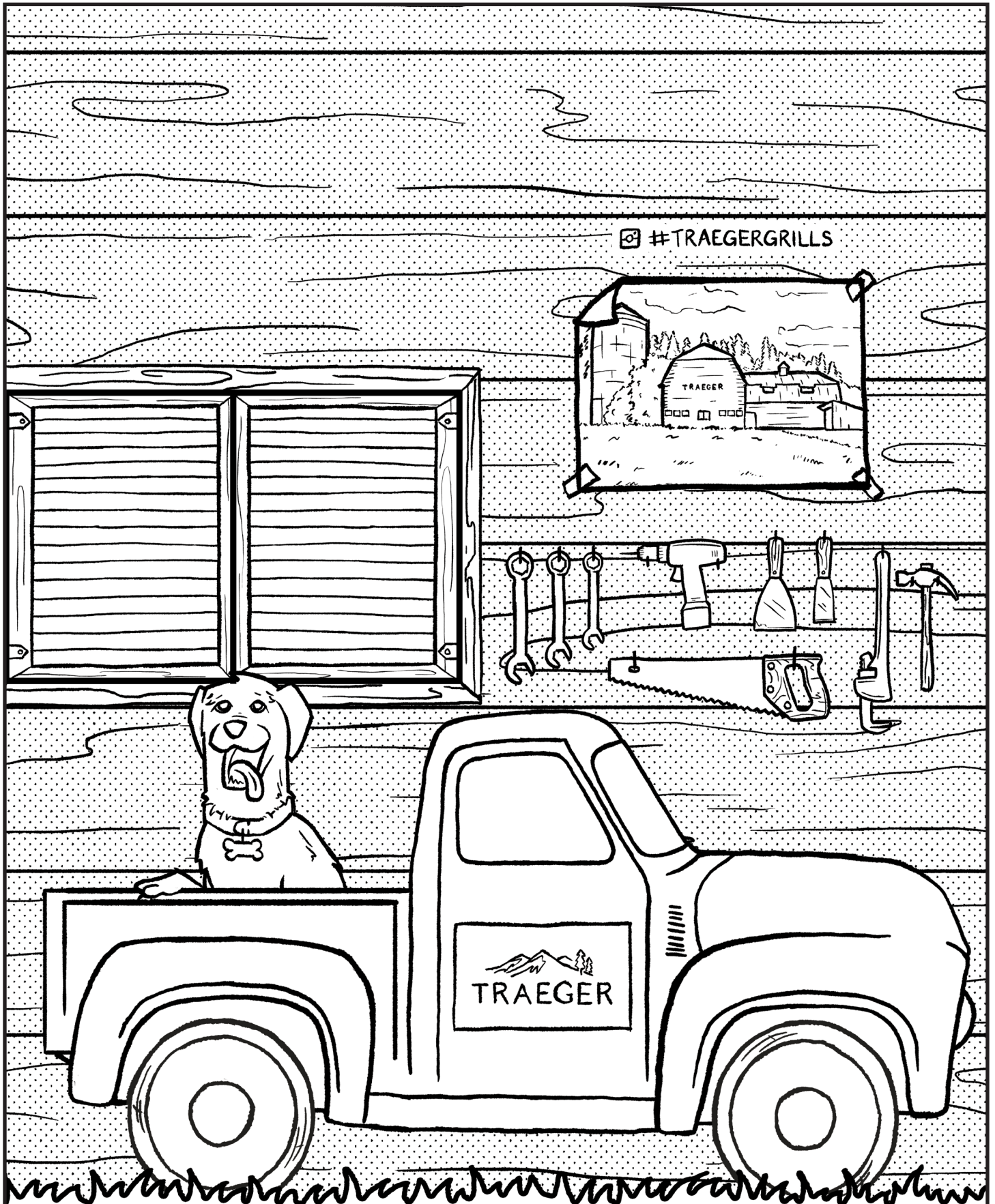
GET READY FOR AN ADVENTURE

COLOR THE SCENE BELOW



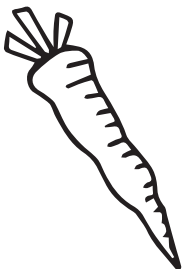
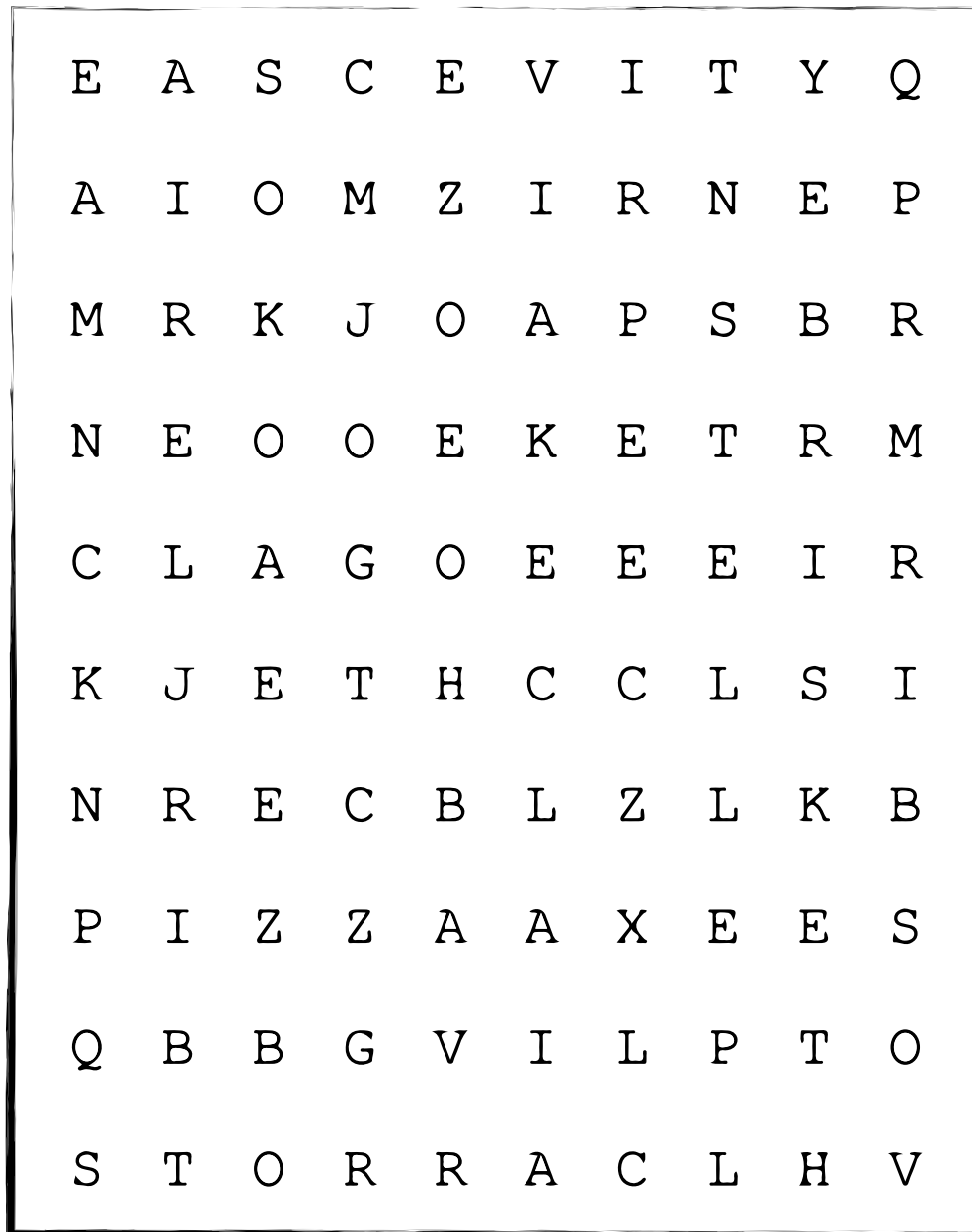
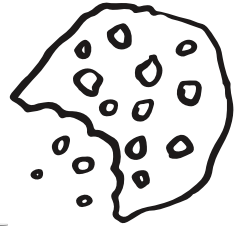
HANGOUT IN YOUR WORKSHOP

COLOR THE SCENE BELOW



HUNGRY FOR WORDS

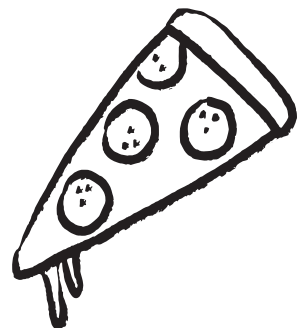
FIND THE HIDDEN TRAEGER WORDS BELOW



BBQ
BRISKET
CARROTS
CHEESE

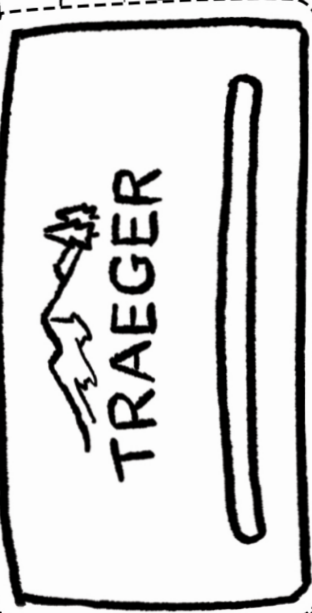
COOKIE
CORN
MEATBALL
PELLET

PIE
PIZZA
RIBS
SMOKE

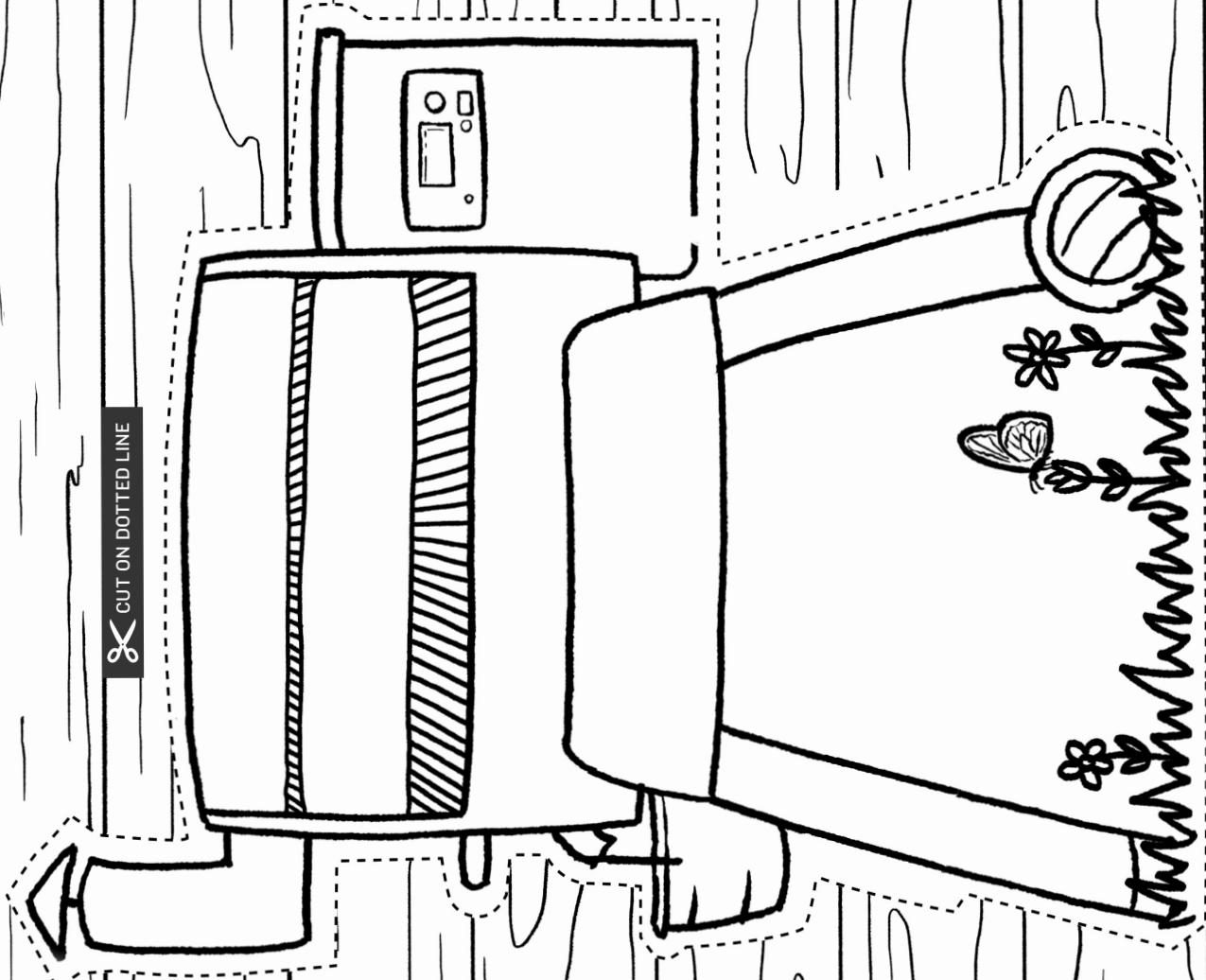


CUT ON DOTTED LINE

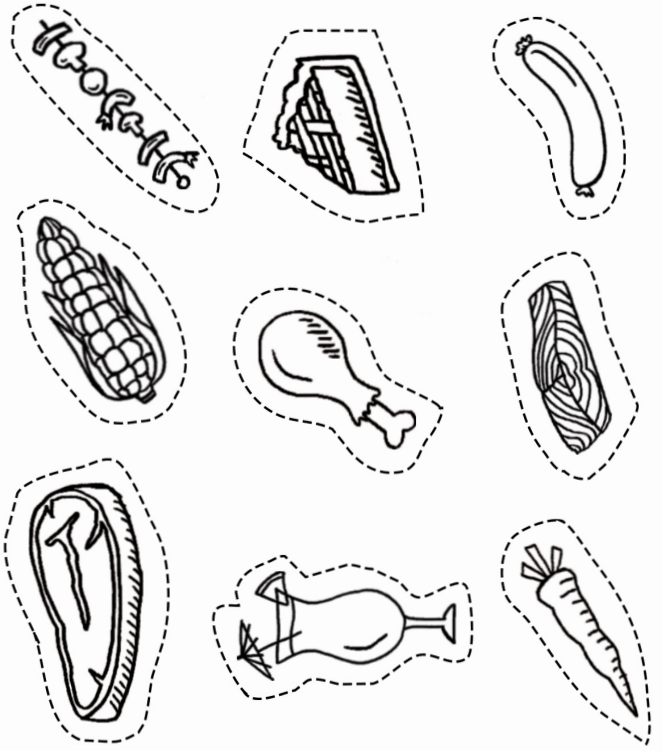
FOLD HERE



CUT ON DOTTED LINE

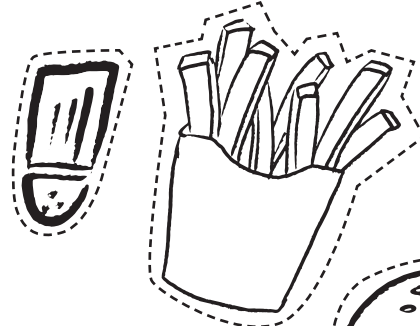
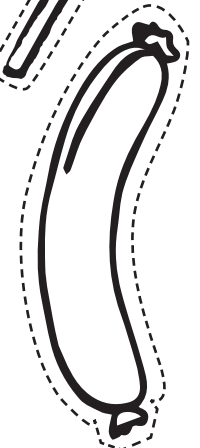
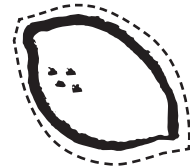
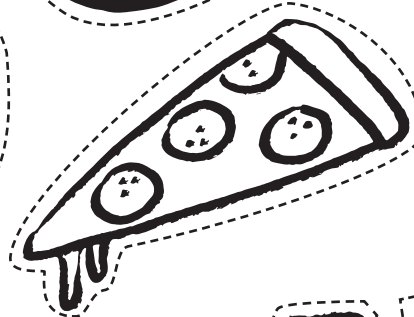
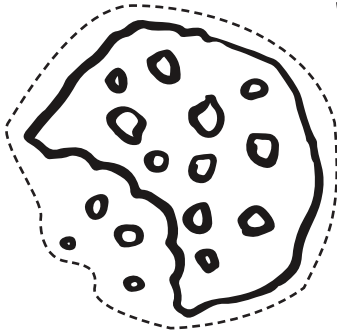
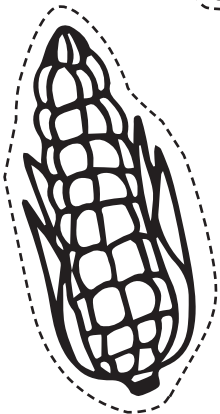
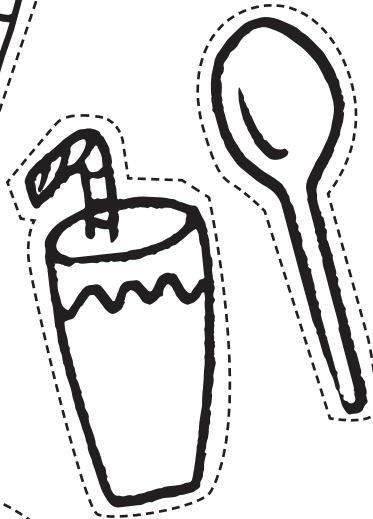
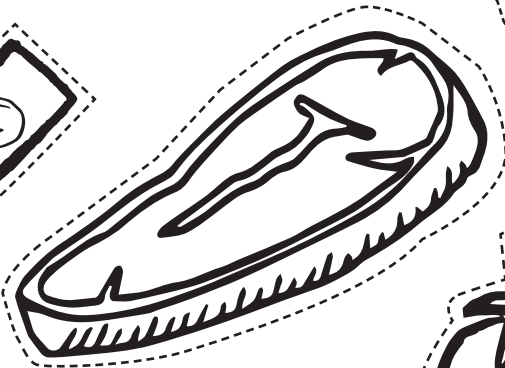
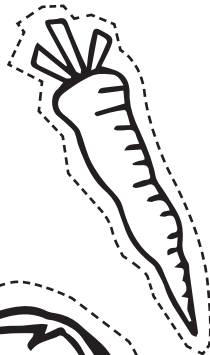
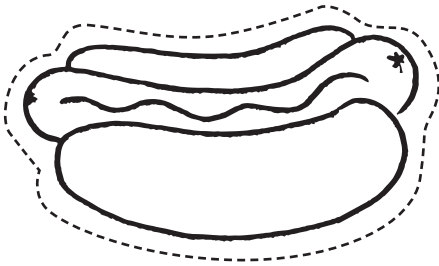
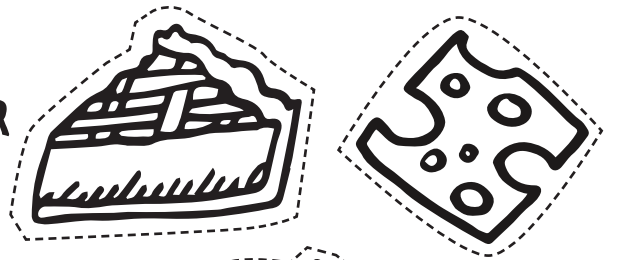


COLOR & CUT A MEAL AND COOK IT ON THE TRAEGER



TRAEGER RECIPES

FOLLOWING THIS PAGE ARE 12 TRAEGER RECIPES THE WHOLE FAMILY CAN ENJOY



RECIPE EASE KEY



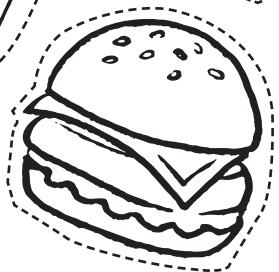
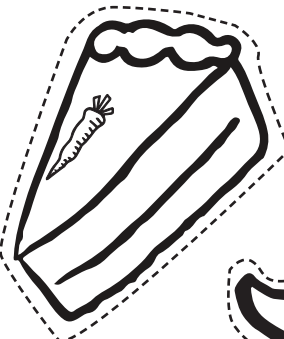
EASY



MEDIUM

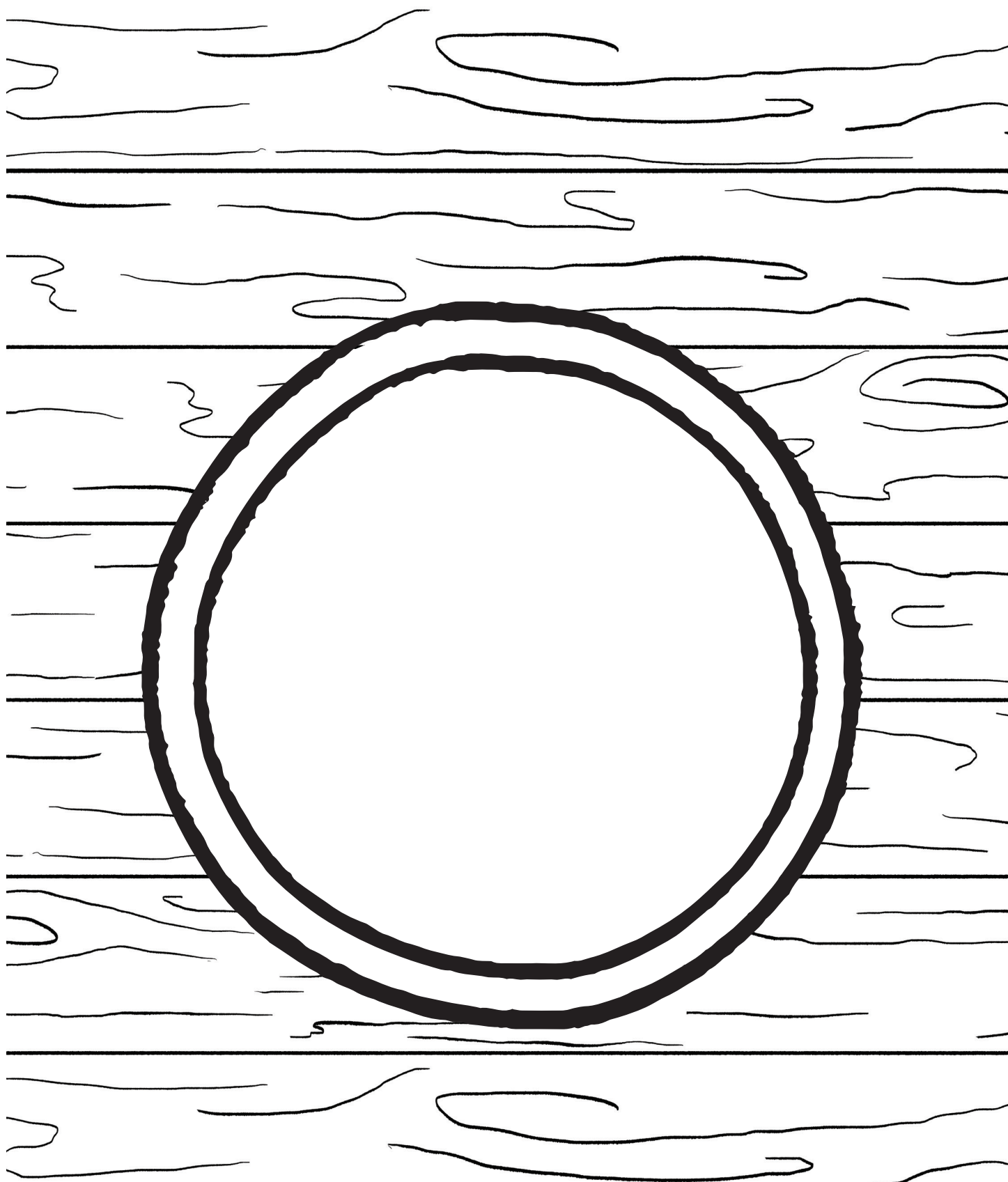


ADVANCED

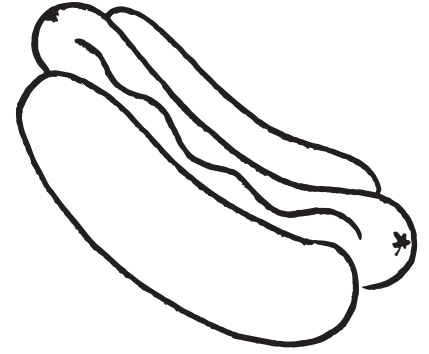


SET THE TABLE

PLACE FOOD ON THE PLATE FROM THE PREVIOUS PAGE



TRAEGER GRILLED HOT DOGS



IT DOESN'T GET MUCH BETTER – OR EASIER – THAN GRILLED HOT DOGS ON TOASTED BUNS WITH LOTS OF KETCHUP AND MUSTARD.

INGREDIENTS

4 EA. HOT DOGS



4 EA. HOT DOG BUNS

MUSTARD

KETCHUP



PREPARATION

WHEN READY TO COOK, SET TEMPERATURE TO 450°F AND PREHEAT, LID CLOSED FOR 15 MINUTES.

PLACE HOT DOGS DIRECTLY ON THE GRILL GRATE AND COOK 10-15 MINUTES UNTIL LIGHTLY BROWNED AND GRILL MARKS DEVELOP (OR LONGER IF YOU LIKE 'EM BURNT!)

PLACE BUNS CUT SIDE DOWN DIRECTLY ON THE GRILL GRATE AND TOAST FOR 3-5 MINUTES UNTIL LIGHTLY BROWNED.

REMOVE ALL FROM THE GRILL AND PLACE HOT DOGS IN THE BUNS. TOP WITH YOUR FAVORITE CONDIMENTS OR TOPPINGS!



ROASTED SWEET POTATO FRIES

THESE HEALTHIER SWEET POTATO FRIES ARE LOADED WITH WOOD-FIRED FLAVOR, AND THEY GO GREAT WITH OUR EASY-TO-MAKE TRAEGER SECRET SAUCE.

INGREDIENTS

4 SWEET POTATOES, WASHED,
PEELED AND CUT



3 TBSP OLIVE OIL

1 TBSP SALT



1 TSP BLACK PEPPER

1/2 CUP MAYO

1/4 CUP KETCHUP



1/4 C TRAEGER 'QUE BBQ SAUCE



PREPARATION

WHEN READY TO COO, SET TEMPERATURE TO 400°F AND PREHEAT, LID CLOSED FOR 15 MINUTES.

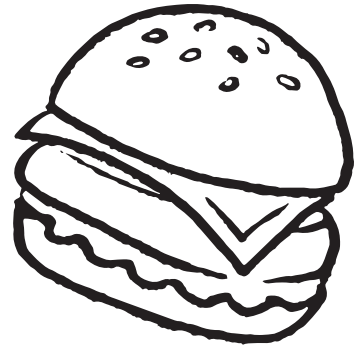
TOSS THE SWEET POTATOES WITH THE OLIVE OIL, SALT AND PEPPER AND PLACE ON A SHEET PAN. PLACE THE SHEET PAN DIRECTLY ON THE GRILL GRATE AND COOK 20-30 MINUTES, STIRRING OCCASIONALLY UNTIL THE POTATOES ARE BROWN AND CRISPY.

WHILE THE POTATOES ARE COOKING COMBINE MAYONNAISE, KETCHUP AND BBQ SAUCE IN A SMALL AND MIX WELL.

SERVE FRIES WITH DIPPING SAUCE DRIZZLED OVER THE TOP OR ON THE SIDE TO DIP. ENJOY!



GRILLED BEEF SLIDER



THESE MINI HAMBURGERS OFFER A FUN TWIST ON THE FULL-SIZE VERSION.

INGREDIENTS

**2 LBS GROUND CHUCK,
PREFERABLY AT LEAST
20% FAT**

KOSHER SALT, TO TASTE

**FRESHLY GROUND PEPPER,
TO TASTE**



**SLICES OF CHEDDAR, JACK,
OR MUENSTER CHEESE**

12-16 SLIDER ROLLS

LETTUCE, SHREDDED

KETCHUP, OPTIONAL



**YELLOW MUSTARD,
OPTIONAL**

MAYONNAISE, OPTIONAL



PREPARATION

ADD 2 TSP OF KOSHER SALT PER POUND OF MEAT, AND 1/2 TSP OF GROUND PEPPER PER POUND (IF YOU PREFER LESS SALTY FOOD, REDUCE TO 1 TSP PER POUND).

USING YOUR HANDS, GENTLY MIX THE GROUND BEEF TO INCORPORATE THE SALT, MAKING SURE NOT TO OVERWORK IT.

SHAPE THE BEEF INTO 2 TO 3 OZ BURGERS. BRUSH ON BOTH SIDES WITH A SMALL AMOUNT OF THE REMAINING OIL.

WHEN READY TO COOK, SET TEMPERATURE TO 400°F AND PREHEAT, LID CLOSED FOR 15 MINUTES.

PLACE THE BURGERS ON THE GRILL, COOKING FOR 2-3 MINUTES, THEN FLIPPING AND COOKING AN ADDITIONAL 2-3 MINUTES UNTIL YOU REACH THE DESIRED DONENESS. IF USING CHEESE, ADD THE CHEESE WHEN THE BURGERS ARE FLIPPED.

ALLOW THE SLIDERS TO REST FOR A FEW MINUTES TO ENSURE THE JUICES ARE EVENLY DISTRIBUTED.

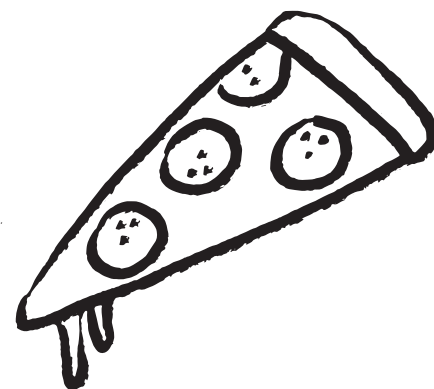
WHILE BURGERS REST, ADD THE BUNS TO THE GRILL AND COOK WITH THE SPLIT SIDE DOWN FOR 1-2 MINUTES TO TOAST THEM.

GARNISH BURGERS WITH SHREDDED LETTUCE AND OTHER CONDIMENTS.

FOR FUN, SPRINKLE TRAEGER SUMMER SHANDY RUB INTO THE MAYONNAISE, OR USE TRAEGER BBQ SAUCE INSTEAD OF KETCHUP. ENJOY!



GRILLED NEW YORK STYLE PEPPERONI PIZZA



MAKE IT A REAL PIZZA PARTY BY PUTTING YOUR FAVORITE TOPPINGS IN BOWLS AND HAVING THE FAMILY BUILD YOUR PIZZAS TOGETHER.

INGREDIENTS

1 LB. STORE BOUGHT PIZZA DOUGH

2/3 CUP STORE BOUGHT
PIZZA SAUCE



1/2 LB GRATED MOZZARELLA CHEESE

1/2 LB SLICED PEPPERONI



CORN MEAL FOR DUSTING
PIZZA PEEL



PREPARATION

WHEN READY TO COOK, PLACE THE BAKING STONE ON THE GRILL, SET TEMPERATURE TO 500°F AND PREHEAT, LID CLOSED FOR 15 MINUTES.

TURN SINGLE DOUGH BALL OUT ONTO LIGHTLY FLOUR SURFACE. GENTLY PRESS OUT DOUGH INTO ROUGH 8-INCH CIRCLE, LEAVING OUTER 1-INCH HIGHER THAN THE REST. GENTLY STRETCH DOUGH BY DRAPING OVER KNUCKLES INTO A 12 TO 14-INCH CIRCLE, ABOUT 1/4-INCH THICK.

TRANSFER TO PIZZA PEEL THAT HAS BEEN SPRINKLED WITH CORN MEAL.

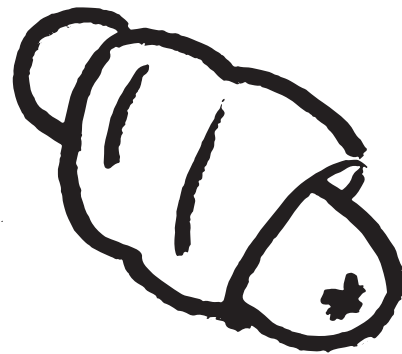
SPREAD APPROXIMATELY 2/3 CUP OF SAUCE EVENLY OVER SURFACE OF CRUST, LEAVING 1/2 TO 1-INCH BORDER ALONG EDGE. EVENLY SPREAD CHEESE OVER SAUCE AND TOP WITH PEPPERONI.

SLIDE PIZZA ONTO BAKING STONE AND BAKE UNTIL CHEESE IS MELTED AND SLIGHTLY BROWNED. PIZZA CRUST SHOULD BE GOLDEN BROWN AND PUFFED, ABOUT 15 TO 20 MINUTES TOTAL.

TRANSFER TO CUTTING BOARD, SLICE, AND SERVE IMMEDIATELY. ENJOY!



EVERYTHING PIGS IN A BLANKET



THESE ARE FUN TO ASSEMBLE WITH THE FAMILY AND EVEN MORE FUN TO EAT.

INGREDIENTS

1 (8 OZ) CAN ORIGINAL
CRESCENT DOUGH



1/4 CUP DIJON MUSTARD

20 MINI HOT DOGS OR
COCKTAIL FRANKS



1 EGG, LIGHTLY BEATEN

2 TBSP POPPY SEEDS



1 TBSP DRIED MINCED ONION

2 TSP DRIED MINCED GARLIC

1 TSP COARSE SALT



2 TBSP SESAME SEEDS



PREPARATION

WHEN READY TO COOK, SET TEMPERATURE TO 350°F
AND PREHEAT, LID CLOSED FOR 15 MINUTES.

MIX TOGETHER POPPY SEEDS, DRIED MINCED ONION,
DRIED MINCED GARLIC, SALT AND SESAME SEEDS.
SET ASIDE.

CUT EACH TRIANGLE OF CRESCENT ROLL DOUGH INTO
THIRDS LENGTHWISE, MAKING 3 SMALL STRIPS FROM
EACH ROLL.

BRUSH THE DOUGH STRIPS LIGHTLY WITH DIJON
MUSTARD. PUT THE MINI HOT DOGS ON 1 END OF THE
DOUGH AND ROLL UP.

ARRANGE THEM, SEAM SIDE DOWN, ON A GREASED
BAKING PAN. BRUSH WITH EGG WASH AND SPRINKLE
WITH SEASONING MIXTURE.

BAKE IN TRAEGER UNTIL GOLDEN BROWN, ABOUT
12 TO 15 MINUTES.

SERVE WITH MUSTARD OR DIPPING SAUCE OF YOUR
CHOICE. ENJOY!



SMOKED MACARONI SALAD

SERVE THIS CREAMY MACARONI SALAD ON THE SIDE WITH SOME BBQ OR JUST GOBBLE DOWN A BIG BOWL OF IT AS A MEAL ALL ON ITS OWN.



INGREDIENTS

1 LB MACARONI


1/2 RED ONION, SMALL DICE 

1 GREEN BELL PEPPER, SMALL DICE

 1/2 CUP SHREDDED CARROTS

1 CUP MAYONNAISE

3 TBSP WHITE WINE VINEGAR

 2 TBSP SUGAR

SALT AND PEPPER, TO TASTE

PREPARATION

BRING A LARGE STOCK POT OF SALTED WATER TO A BOIL OVER MEDIUM HEAT AND COOK PASTA ACCORDING TO PACKAGE DIRECTIONS. MAKE SURE TO COOK TO AL DENTE, STRAIN, AND RINSE UNDER COLD WATER.

WHEN READY TO COOK, SET TEMPERATURE TO 180°F AND PREHEAT, LID CLOSED FOR 15 MINUTES. FOR OPTIMAL FLAVOR, USE SUPER SMOKE IF AVAILABLE.

SPREAD COOKED PASTA OUT ON A SHEET TRAY AND PLACE SHEET TRAY DIRECTLY ON THE GRILL GRATE. SMOKE FOR 20 MINUTES, REMOVE FROM HEAT, AND TRANSFER DIRECTLY TO THE REFRIGERATOR TO COOL.

WHILE THE PASTA IS COOLING MIX THE DRESSING. PLACE ALL INGREDIENTS IN A MEDIUM BOWL AND WHISK TO COMBINE.

WHEN PASTA IS COOL COMBINE CHOPPED VEGGIES, SMOKED PASTA AND DRESSING IN A LARGE BOWL. COVER WITH PLASTIC WRAP AND PLACE IN THE FRIDGE FOR 20 MINUTES BEFORE SERVING. ENJOY!



GRILLED SKIRT STEAK QUESADILLAS



OOEY, GOOEY, AND OVERFLOWING WITH MELTY CHEESE AND TENDER STEAK, THESE ARE SURE TO BECOME A FAMILY FAVORITE.

INGREDIENTS

2 TBSP CHILI POWDER

2 TSP KOSHER SALT

1 TSP GROUND CUMIN

1/2 TSP CHIPOTLE POWDER



1/2 TSP CAYENNE PEPPER

1 TSP LIME ZEST

1-1/2 LBS SKIRT STEAK

12, 6-INCH FLOUR TORTILLAS



VEGETABLE OIL, FOR BRUSHING

1/2 CUP PEPPER JACK CHEESE, SHREDDED



PREPARATION

FOR THE SKIRT STEAK, COMBINE THE CHILI POWDER, SALT, CUMIN, CHIPOTLE POWDER, CAYENNE AND LIME ZEST IN A SMALL BOWL.

RUB THE SPICE MIXTURE OVER ENTIRE SKIRT STEAK AND LET MARINATE IN A ZIP-TOP BAG AT LEAST 20 TO 25 MINUTES.

WHEN READY TO COOK, SET TEMPERATURE TO 400°F AND PREHEAT, LID CLOSED FOR 15 MINUTES.

PLACE SKIRT STEAK ON GRILL AND COOK 3-4 MINUTES PER SIDE. LET REST FOR 20 MINUTES BEFORE SLICING AGAINST THE GRAIN INTO BITE SIZED PIECES.

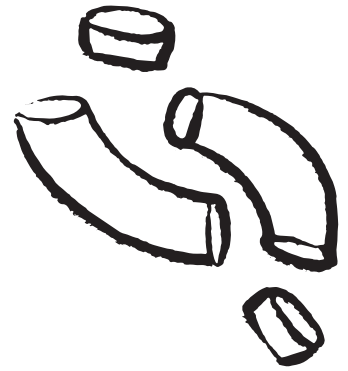
FOR THE QUESADILLAS, TAKE THE TORTILLAS AND FILL WITH CHEESE AND GRILLED SKIRT STEAK. COOK ON A GRILL PAN OR IN A SAUTÉ PAN WITH EXTRA OIL TO PREVENT BURNING.

SERVE WITH GUACAMOLE, SOUR CREAM OR SALSA. ENJOY!



BAKED

BALLPARK MAC AND CHEESE



THIS DISH IS SURE TO BE A HOME RUN EVERY TIME YOU SERVE IT.

INGREDIENTS

BAKED BALLPARK MAC AND CHEESE

4 HOT DOGS 

1 LB ELBOW MACARONI
NOODLES 

CHEESE SAUCE

2 TBSP BUTTER 

1/2 YELLOW ONION, DICED

2 CLOVES GARLIC, MINCED

2 TBSP FLOUR 

EXTRA KETCHUP,
FOR TOPPING

2 1/2 CUPS MILK 

1 TBSP MUSTARD

 2 TBSP KETCHUP

EXTRA MUSTARD,
FOR TOPPING 

2 CUPS SHARP CHEDDAR,
SHREDDED 

1 CUP GRUYERE, SHREDDED

 SALT AND PEPPER,
TO TASTE

PREPARATION

BRING A LARGE POT OF SALTED WATER TO A BOIL OVER HIGH HEAT. ADD NOODLES AND COOK ACCORDING TO PACKAGE DIRECTIONS TO AL DENTE. STRAIN, RINSE WITH COLD WATER TO STOP COOKING AND SET ASIDE.

IN A MEDIUM SAUCE PAN, MELT BUTTER OVER MEDIUM HEAT. ADD ONION AND SAUTÉ UNTIL TENDER. ADD GARLIC AND SAUTE ONE MINUTE MORE UNTIL FRAGRANT. ADD FLOUR AND COOK ANOTHER MINUTE.

WHILE WHISKING, SLOWLY ADD IN MILK AND COOK UNTIL THICKENED (SHOULD COAT THE BACK OF A SPOON). SEASON TO TASTE WITH SALT AND PEPPER AND ADD IN MUSTARD AND KETCHUP. REMOVE FROM HEAT AND WHISK IN 1-1/2 CUPS CHEDDAR AND 1/2 CUP GRUYERE CHEESE. SET ASIDE.

WHEN READY TO COOK, SET TEMPERATURE TO 450°F AND PREHEAT, LID CLOSED FOR 15 MINUTES.

GRILL THE FRANKS 4-6 MINUTES TURNING OCCASIONALLY UNTIL WARMED THROUGH AND LIGHTLY BROWNE. REMOVE FROM GRILL AND SLICE.

ADD THE SLICED FRANKS AND NOODLES TO THE CHEESE SAUCE AND STIR TO COAT.

REDUCE GRILL TEMPERATURE TO 350°F AND HEAT LID CLOSED 15 MINUTES OR UNTIL THE TEMPERATURE DROPS. POUR THE MAC AND CHEESE INTO A CAST IRON, TOP WITH REMAINING CHEESE AND BAKE 20-25 MINUTES OR UNTIL TOP IS GOLDEN BROWN AND CHEESE IS MELTED.

TO SERVE, DIVIDE THE MAC AND CHEESE INTO 4 BOWLS AND TOP WITH ADDITIONAL SLICED FRANKS, KETCHUP, AND MUSTARD IF DESIRED. ENJOY!



TRAEGER CHOCOLATE CHIP COOKIES



COOKIES ARE EVEN BETTER WHEN YOU COOK THEM ON THE GRILL. THESE CRISPY, CHOCOLATEY TREATS FEATURE A CHEWY, GOOEY CENTER THAT NO ONE CAN RESIST.

INGREDIENTS

3 CUPS ALL PURPOSE FLOUR

1 TSP BAKING POWDER

1/2 TSP BAKING SODA

2 TSP KOSHER SALT



1 CUP UNSALTED BUTTER, COLD

1 CUP BROWN SUGAR

1/2 CUP GRANULATED SUGAR

 **2 EGGS**

2 TSP VANILLA

1 1/2 CUPS DARK CHOCOLATE CHIPS



PREPARATION

WHEN READY TO COOK, SET THE TEMPERATURE TO 350°F AND PREHEAT, LID CLOSED FOR 15 MINUTES.

IN A MEDIUM BOWL, COMBINE THE DRY INGREDIENTS AND WHISK WELL.

ADD THE BUTTER AND BOTH SUGARS TO THE BOWL OF A STAND MIXER AND MIX WITH THE PADDLE ATTACHMENT ON MEDIUM SPEED FOR 3-4 MINUTES UNTIL THE MIXTURE BECOMES LIGHT IN COLOR AND SUGAR IS INCORPORATED INTO THE BUTTER.

ADD EGGS ONE AT A TIME. MAKE SURE FIRST IS BLENDED WELL BEFORE ADDING THE OTHER EGG, FOLLOWED BY THE VANILLA.

REDUCE THE SPEED TO MEDIUM LOW AND ADD THE FLOUR MIXTURE IN 3 PARTS. WHEN IT IS JUST INCORPORATED ADD THE CHOCOLATE CHIPS AND MIX FOR 15 SECONDS LONGER.

STACK TWO HALF SHEET TRAYS ON TOP OF EACH OTHER AND LINE THE TOP TRAY WITH PARCHMENT PAPER (THE DOUBLE LAYER SHEET TRAY HELPS PREVENT THE BOTTOM FROM BURNING BEFORE THEY'RE FULLY BAKED). REPEAT. USING A 6 OZ SCOOP, PORTION THE COOKIE DOUGH OUT PLACING 4 COOKIES ON EACH SHEET TRAY. KEEP THEM MOUNDED UP HIGH AS THIS WILL RESULT IN A CHEWY, DOUGHY CENTER BUT COOKED EXTERIOR. SPRINKLE THE TOP WITH ADDITIONAL SEA SALT, IF DESIRED.

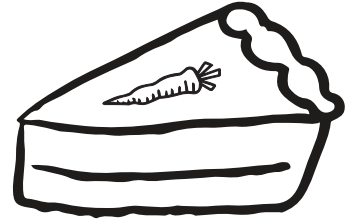
PLACE THE SHEET TRAYS DIRECTLY ON THE GRILL GRATE AND BAKE FOR 20-25 MINUTES UNTIL THE OUTSIDE IS LIGHTLY BROWNED. THE COOKIES WILL LOOK A LITTLE UNDERDONE (EXTERIOR WILL BE LIGHTLY BROWNED, BUT CENTER WILL STILL LOOK GOOEY) WHICH IS WHAT YOU'RE SHOOTING FOR.

REMOVE THEM FROM THE GRILL AND LET SIT AT ROOM TEMPERATURE FOR 10 MINUTES TO SET UP. ENJOY!



BAKED

CARROT SHEET CAKE WITH CREAM CHEESE FROSTING



SNEAK SOME VEGGIES INTO DESSERT WITH THIS TASTY CAKE COVERED WITH A RICH CREAM CHEESE FROSTING.

INGREDIENTS

BAKED CARROT SHEET CAKE

NONSTICK SPRAY

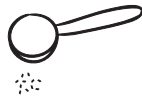
2 CUPS FLOUR

2 TBSP BAKING SODA

1/2 TSP SALT

2 TSP CINNAMON

3/4 CUP VEGETABLE OIL



2 CUPS SUGAR

3 LARGE EGGS

3/4 CUP BUTTERMILK

2 TSP VANILLA

2 CUPS GRATED CARROTS



1 (8 OZ) CAN CRUSHED
PINEAPPLE



1 CUP FLAKED COCONUT

1 CUP PECANS, CHOPPED

CREAM CHEESE FROSTING

12 OZ CREAM CHEESE

3/4 CUP SOFTENED BUTTER



16 OZ POWDERED SUGAR,
SIFTED

1-1/2 TSP VANILLA



PREPARATION

SIFT TOGETHER FLOUR, BAKING SODA, SALT, CINNAMON, VEGETABLE OIL AND SUGAR. BEAT EGGS, BUTTERMILK AND VANILLA AT MEDIUM SPEED WITH AN ELECTRIC MIXER UNTIL SMOOTH. ADD FLOUR MIXTURE WITH THE MOTOR RUNNING ON LOW UNTIL JUST COMBINED.

FOLD IN CARROTS, PINEAPPLE AND FLAKED COCONUT. SPRAY A HALF SHEET TRAY WITH NONSTICK SPRAY AND POUR CAKE BATTER INTO THE SHEET TRAY.

WHEN READY TO COOK, SET TEMPERATURE TO 350°F AND PREHEAT, LID CLOSED FOR 15 MINUTES.

PLACE CAKE DIRECTLY ON THE GRILL GRATE AND COOK 25-30 MINUTES OR UNTIL A TOOTHPICK COMES OUT CLEAN WHEN INSERTED INTO THE CENTER OF THE CAKE.

SET ASIDE TO COOL AND MAKE THE FROSTING.

FOR THE FROSTING: BEAT CREAM CHEESE AND BUTTER IN A MIXER FITTED WITH THE PADDLE ATTACHMENT UNTIL CREAMY. GRADUALLY ADD POWDERED SUGAR UNTIL LIGHT AND FLUFFY. ADD VANILLA AND MIX UNTIL COMBINED.

TOP CARROT CAKE WITH CREAM CHEESE FROSTING ONCE COOLED. SPRINKLE WITH CHOPPED PECANS AND DUST WITH NUTMEG. ENJOY!



TRAEGER BAKED CORN DOG BITES



THESE CRISPY CORN DOG BITES ARE PERFECT FOR SHARING WHILE WATCHING A MOVIE OR PLAYING A GAME OF BACKYARD BASEBALL.

INGREDIENTS

1 CUP MILK AT ROOM TEMP

4 TSP ACTIVE DRY YEAST

1/4 CUP GRANULATED
SUGAR



2 CUPS ALL-PURPOSE FLOUR

1/2 CUP YELLOW CORN
MEAL

1 TSP BAKING SODA



1/2 TSP MUSTARD POWDER

1/4 CUP VEGETABLE OIL

1/2 TSP CAYENNE PEPPER

1 EGG, LIGHTLY BEATEN

15 MINI HOT DOGS



1 TBSP DRIED MINCE GARLIC

1 TBSP COARSE SALT



KETCHUP & MUSTARD FOR
SERVING



PREPARATION

WHEN READY TO COOK, SET THE TEMPERATURE TO 375°F AND PREHEAT, LID CLOSED FOR 15 MINUTES.

COMBINE MILK, YEAST AND SUGAR IN A BOWL. SET ASIDE FOR 5 MINUTES OR UNTIL IT STARTS TO FOAM.

THEN ADD OIL, SALT, CAYENNE PEPPER, MUSTARD POWDER, BAKING SODA, CORN MEAL, ALL-PURPOSE FLOUR. MIX WITH A SPOON UNTIL COMBINED THEN USE YOUR HANDS TO KNEAD INTO A DOUGH.

TRANSFER DOUGH TO A BOWL AND COVER WITH PLASTIC WRAP AND SET ASIDE FOR ABOUT 45 MINUTES- UNTIL DOUGH RISES AND DOUBLES IN SIZE.

REMOVE DOUGH FROM BOWL AND DIVIDE INTO 15 PIECES. ON A WORKING SURFACE DUSTED WITH FLOUR, USE A ROLLING PIN TO ROLL OUT EACH PIECE OF DOUGH INTO 3" X 3" PIECES. PLACE EACH HOT DOG IN THE MIDDLE OF THE SHEET OF DOUGH. ROLL IT IN THE DOUGH AND PRESS EDGES TO SEAL TO MAKE 15 MINI CORN DOG BITES.

TRANSFER CORN DOG BITES INTO A BAKING PAN LINED WITH PARCHMENT PAPER AND BRUSH EACH BITE LIGHTLY WITH BEATEN EGG. SPRINKLE EACH BITE WITH DRIED MINCED GARLIC AND SALT.

BAKE IN TRAEGER UNTIL GOLDEN BROWN- ABOUT 30 MIN.

SERVE WITH KETCHUP AND MUSTARD OR DIPPING SAUCE OF YOUR CHOICE. ENJOY!



BAKED CAULIFLOWER TOTS



EATING YOUR VEGGIES IS AWESOME WHEN THEY'RE AS DELICIOUS AS THESE CRISPY TOTS.

INGREDIENTS

1 HEAD CAULIFLOWER,
CLEANED AND CUT INTO
FLORETS

2 EGGS



1/2 CUP PANKO
BREADCRUMBS



3/4 CUP CHEDDAR CHEESE



1/4 CUP PARMESAN
CHEESE



3 TBSP CHIVES, CHOPPED

1/2 TBSP GARLIC POWDER

1/2 TBSP ONION POWDER

1 TSP KOSHER SALT



PREPARATION

BRING A LARGE POT OF SALTED WATER TO A BOIL. PLACE CAULIFLOWER FLORETS INTO BOILING WATER AND COOK 5-7 MINUTES UNTIL TENDER.

STRAIN AND PLACE FLORETS DIRECTLY INTO AN ICE BATH UNTIL COOL. STRAIN AGAIN WHEN COOL AND PLACE FLORETS INTO THE BOWL OF A FOOD PROCESSOR AND PULSE UNTIL THE CAULIFLOWER RESEMBLES RICE. PROCESS THE FLORETS IN BATCHES TO GET AN EVEN TEXTURE.

PLACE CAULIFLOWER RICE ON A DOUBLE LAYER OF CHEESECLOTH AND TWIST IT UP INTO A BALL. SQUEEZE EXCESS WATER (MAKE SURE YOU REMOVE AS MUCH AS POSSIBLE) AND TRANSFER CAULIFLOWER RICE TO A LARGE BOWL.

ADD REMAINING INGREDIENTS AND MIX TO COMBINE. IF MIXTURE SEEMS TO WET OR DRY ADJUST WITH AN ADDITIONAL EGG OR MORE PANKO BREADCRUMBS UNTIL THE MIXTURE STAYS TOGETHER.

FORM THE CAULIFLOWER MIXTURE INTO DESIRED SHAPE AND PLACE ON A SHEET TRAY. TRANSFER THE SHEET TRAY TO THE FRIDGE AND LET THE TOTS REST FOR 30 MINUTES (THIS WILL HELP THEM KEEP THEIR SHAPE AND STAY TOGETHER).

WHEN READY TO COOK, SET THE TEMPERATURE TO 375°F AND PREHEAT, LID CLOSED FOR 15 MINUTES.

CLEAN THE HOT GRILL GRATE WITH A GRILL BRUSH THEN BRUSH THE GRATE WITH CANOLA OIL. PLACE THE TOTS DIRECTLY ON THE GRILL GRATE ALONG THE EDGES.

COOK THE TOTS FOR 10-15 MINUTES OR UNTIL LIGHTLY BROWNED. RESIST THE TEMPTATION TO MOVE THEM AROUND TOO MUCH OR TOO EARLY.

FOR THE BEST RESULTS, REMOVE THEM ONE AT A TIME AS THEY FINISH. SERVE WITH YOUR FAVORITE DIPPING SAUCES. ENJOY!

