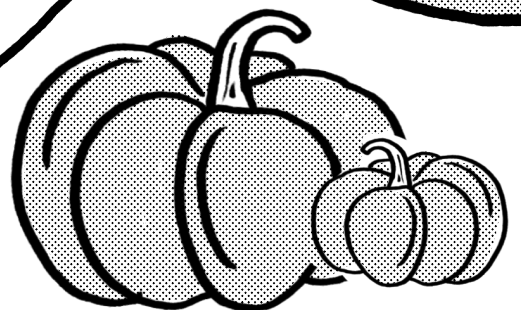
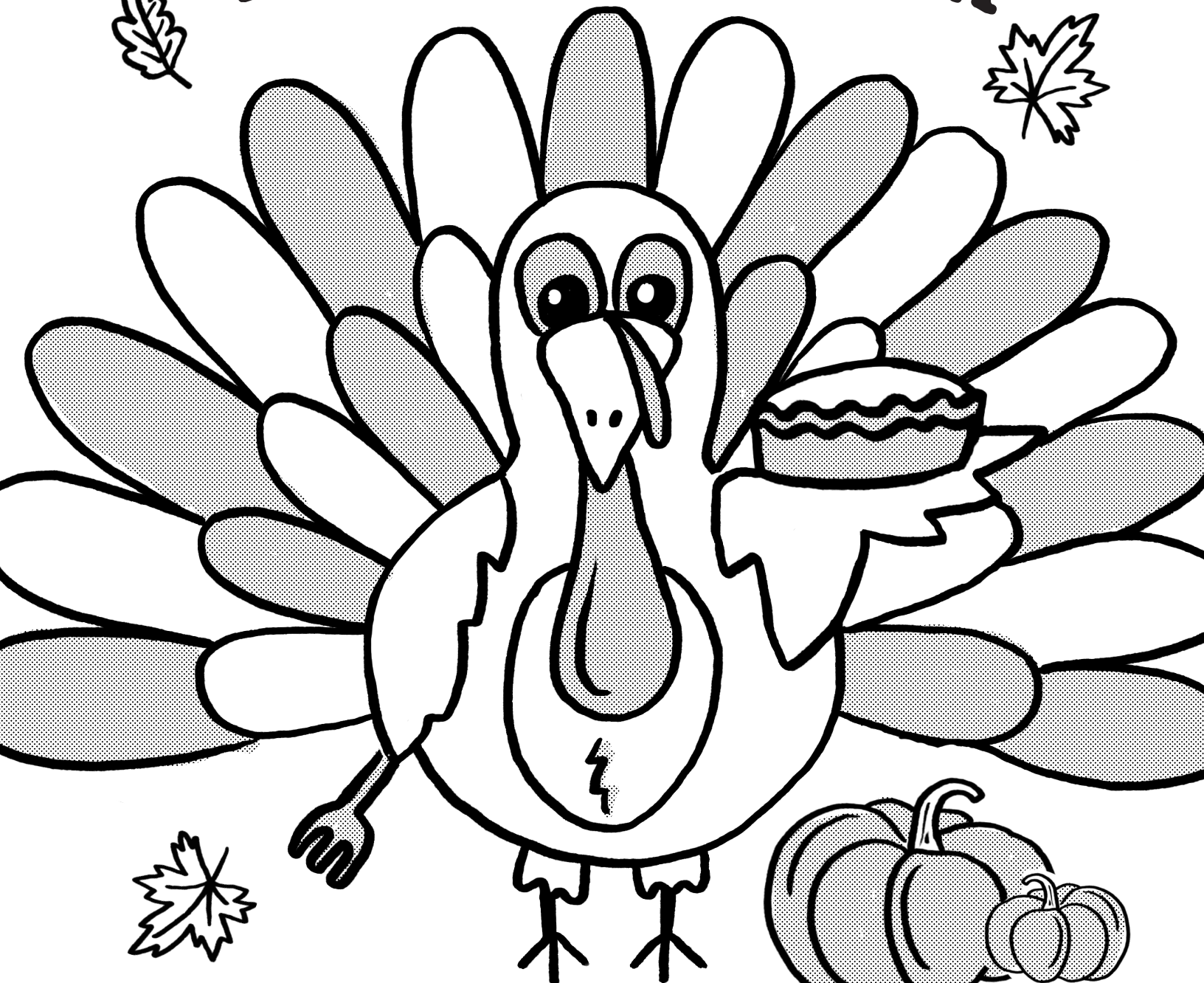




TRAEGER

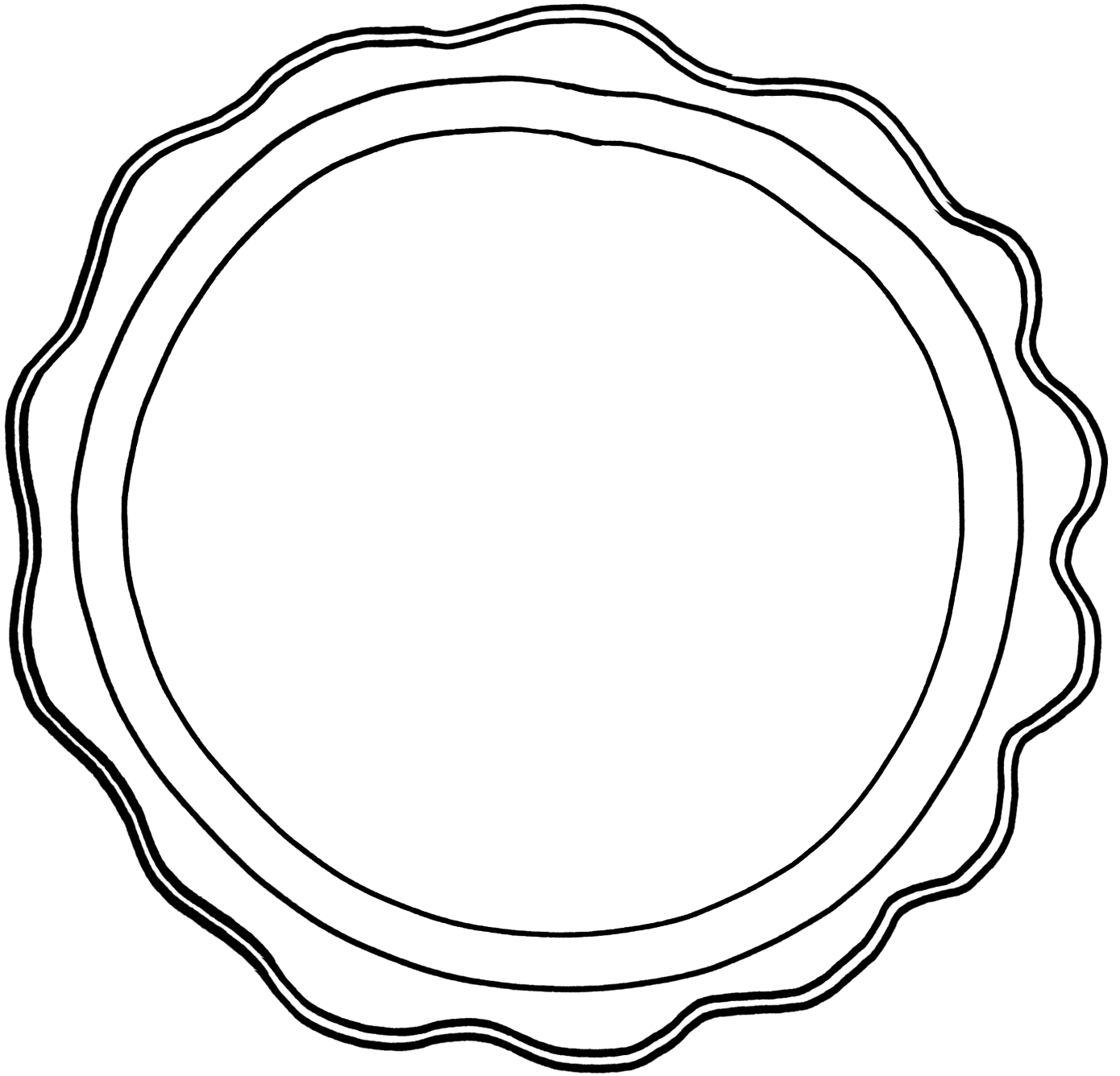


# THANKSGIVING ACTIVITY BOOK



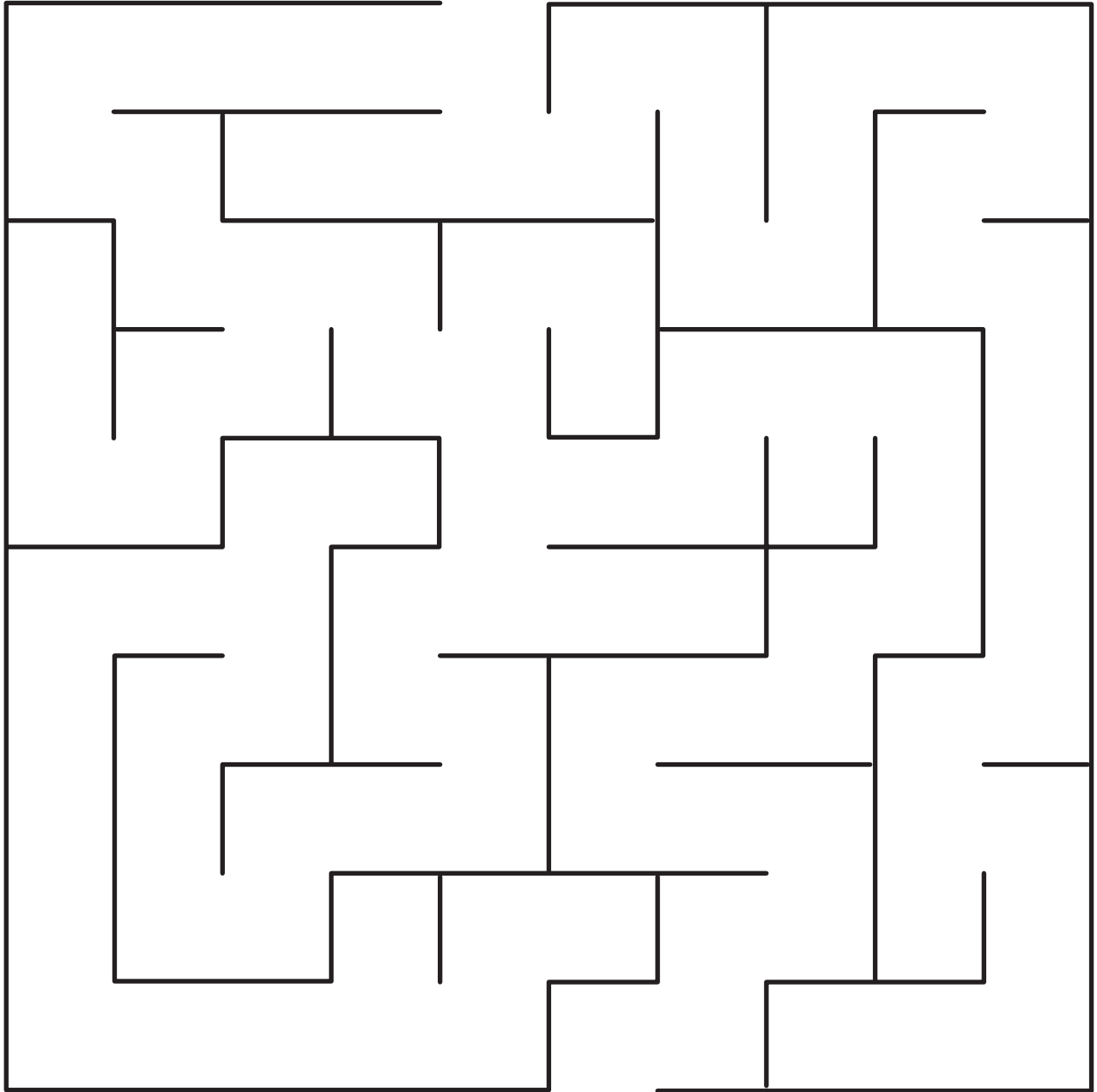
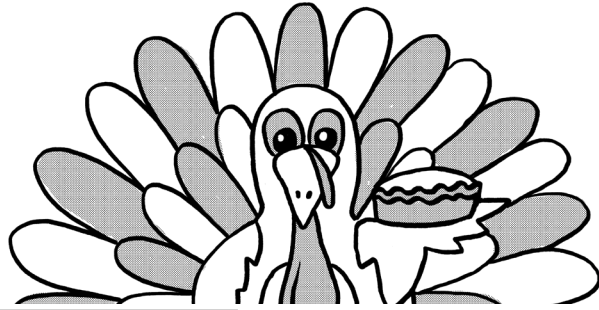
# DESIGN - A - PIE

Draw the ultimate Thanksgiving pie



# HELP THE TURKEY FIND HIS FORK

Complete the maze so the turkey can enjoy his pie



# PUMPKIN PATCH WORD SEARCH

Can you find all the hidden words?

R E L A T I V E S T I F S M F  
P N R E U K S S N C H A O E A  
X I E F B O B E T I L A A O S  
O B L Z Y O L T U R K S N T D  
W R Y G I C E T R E T P U K Y  
T S E V R A H L K N Y F M L S  
Y V A R G I M E E N F T I U N  
S Q U A S H M R Y I W M A R P  
F A L L P R A S N D A L O B A  
R M H T N B A G C F A C E K I



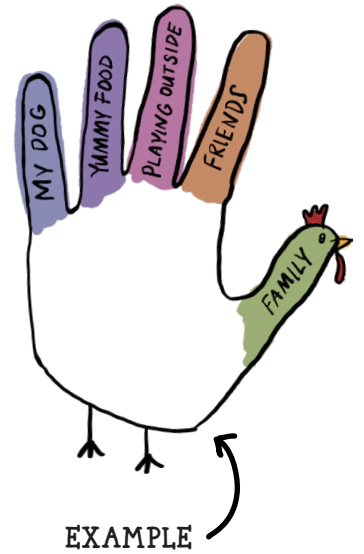
COOK  
CORN  
DINNER  
FALL  
FAMILY

FEAST  
FOOD  
GRAVY  
HARVEST  
MAIZE  
PUMPKIN

RELATIVES  
SQUASH  
STUFFING  
THANKS  
TURKEY

# HANDY-DANDY TURKEY

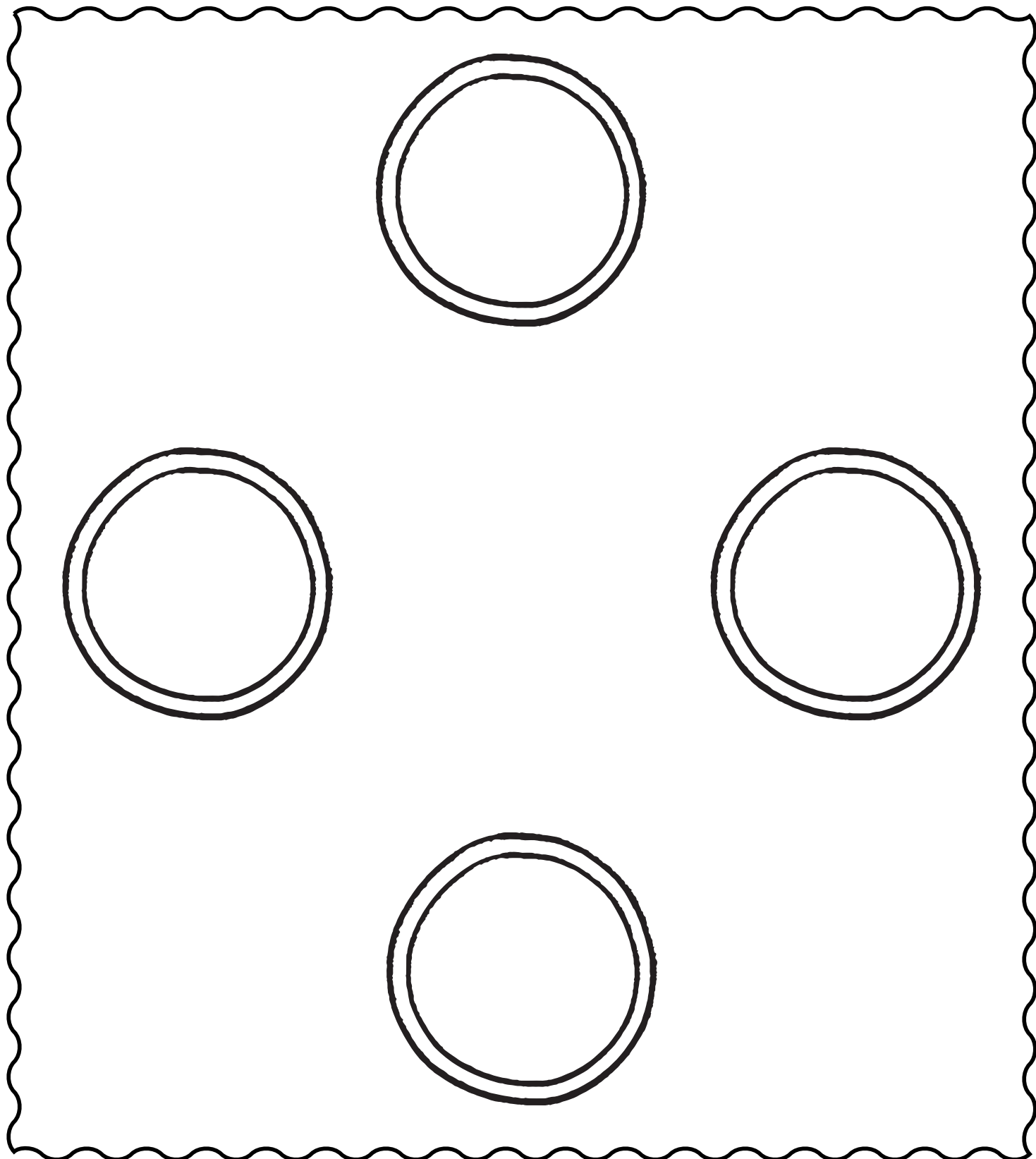
Trace your hand to create your own feathered friend. Write 5 things you are thankful for on each feather.







# SET THE TABLE

Cut out all of your favorite things from the next page and arrange them on the table



# THANKSGIVING RECIPES



RECIPE EASE KEY	
	EASY
 	MEDIUM
  	ADVANCED

## RECIPE EASE KEY



# EASY



MEDIUM



## ADVANCED

# BROWN SUGAR & BACON WRAPPED LIL SMOKIES



## INGREDIENTS

1 package (14 oz)  
cocktail sausages

1 lb bacon

1/2 cup brown sugar

## PREPARATION

Lay strips of bacon out on a clean, flat surface. Roll out bacon strips using a rolling pin, so they are a bit longer with even thickness. Cut bacon strips in half.

Wrap each sausage in a 1/2 strip of bacon and secure with a toothpick. Place the bacon-wrapped sausages in a casserole dish in a single layer and cover with brown sugar.

Transfer to the fridge and let sit for 30 minutes.

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

Lay the sausages out on a parchment lined sheet tray and place the sheet directly on the grill grate.

Cook for 25 to 30 minutes until the bacon is crispy. Enjoy!



This sweet & salty appetizer is the perfect snack to munch on until the turkey hits the table.



# SMOKED TURKEY LEGS



## INGREDIENTS

4 turkey legs

1 cup Traeger BBQ Rub

1/2 cup curing salt

1/2 cup brown sugar

1 tbsp crushed allspice berries, optional

1 tbsp whole black peppercorns

2 bay leaves

2 tsp liquid smoke

## PREPARATION

In a large stockpot, combine one gallon of warm water, the rub, curing salt, brown sugar, allspice (if using), peppercorns, bay leaves and liquid smoke.

Bring to a boil over high heat to dissolve the salt granules. Cool to room temperature. Add 1/2 gallon cold water and 4 cups ice; chill in the refrigerator.

Add the turkey legs, making sure they're completely submerged in the brine. After 24 hours, drain the turkey legs and discard the brine.

Rinse the brine off the legs with cold water, then dry thoroughly with paper towels. Brush off any clinging solid spices.

When ready to cook, set Traeger temperature to 250°F and preheat, lid closed for 15 minutes.

Lay the turkey legs directly on the grill grate.

Smoke for 4-5 hours, or until the internal temperature reaches 165°F on an instant-read meat thermometer. Make sure the probe doesn't touch bone or you'll get a false reading.

The turkey legs should be deeply browned. Don't be alarmed if the meat under the skin is pinkish: that's from the smoke.

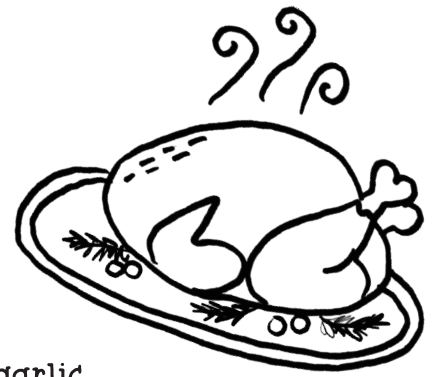
Serve immediately. Enjoy!



Get ready to get messy with these smoky & delicious turkey legs—no fork needed.



# SMOKED TURKEY



## INGREDIENTS

1 (12-16 lb) fresh or frozen turkey, thawed, giblets removed

1 cup Traeger Rub

1 cup sugar

1 1/2 Tbsp minced garlic

1/2 cup Worcestershire sauce

2 Tbsp canola oil

## PREPARATION

Ensure the turkey is fully thawed and remove any giblets. Pour 3 gallons of water in a 5 gallon non-metal bucket.

Add Traeger rub, garlic, sugar, and Worcestershire sauce and mix until sugars are completely dissolved.

Place the turkey, breast side down, into the bucket with the brine. Make sure the turkey is completely submerged.

Cover bucket and place in refrigerator overnight.

Remove turkey from brine and pat dry. Rub canola oil over entire outside of turkey and place breast side up into disposable aluminum roasting pan.

When ready to cook, set temperature to 225°F and preheat, lid closed for 15 minutes. For optimal flavor, use Super Smoke if available.

Place the turkey on the grill and smoke for 2 1/2 to 3 hours

Increase grill temperature to 350°F and cook for 3-1/2 to 4 hours, or until the internal temperature reaches 165°F in the thickest part of the breast.

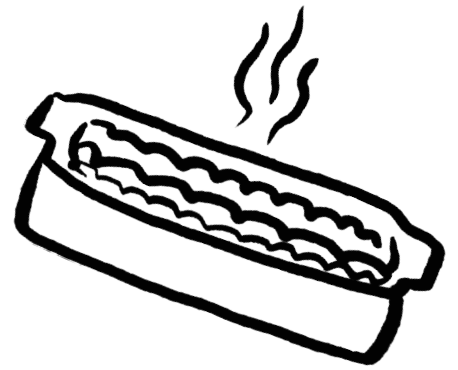
Remove from grill and allow to rest for 30 minutes before carving. Enjoy!



Make your main dish even tastier by smoking it for an extra dose of wood-fired flavor.



# SWEET POTATO MARSHMALLOW CASSEROLE



## INGREDIENTS

5 large sweet potatoes (yams), pierced

1 1/2 sticks butter, softened

1/2 cup brown sugar

1 tsp vanilla

1 tsp kosher salt

1 tsp cracked black pepper

1 bag mini marshmallows

## PREPARATION

When ready to cook, set temperature to 375°F and preheat, lid closed for 15 minutes.

Pierce the skin of the yams with a fork a few times. Place on a baking sheet or foil tin inside the Traeger and let roast for 50 minutes or until extremely softened.

When soft, peel off skin by hand and cut into cubes. Place sweet potatoes in a deep cast iron or baking dish.

With a stiff whisk, whip together 1 stick butter, brown sugar, vanilla, salt and pepper. Pour over potatoes and sprinkle with 1 bag marshmallows.

Dot the rest of the butter over the top of the casserole.

Place back in the Traeger for 15 minutes until warm and the marshmallows are golden. Enjoy!



Satisfy your sweet  
tooth with this  
marshmallow-smothered  
side dish.



# ROASTED MASHED POTATOES



## INGREDIENTS

5 lbs Yukon Gold potatoes

Kosher salt, to taste

1 1/2 sticks butter, softened

White pepper, to taste

1 1/2 cup heavy whipping cream,  
room temperature

## PREPARATION

When ready to cook, set Traeger temperature to 300°F and preheat, lid closed for 15 minutes.

Remove potatoes from the grill and drain water.

Peel and cut potatoes into 1/2 inch cubes. Place the potatoes in a shallow baking dish with 1/2 cup water and cover. Bake until tender, about 40 minutes.

Transfer potatoes to a bowl and mash using a potato masher. Gradually add in cream and butter mixture and mix using the masher. Be careful not to overwork or the potatoes will become gluey. Season with salt and pepper to taste. Enjoy!

In a medium saucepan, combine cream and butter. Cook over medium heat until butter is melted.



Thanksgiving is the perfect holiday for gobbling creamy homemade mashed potatoes like they're going out of style.



# QUICK DINNER ROLLS



## INGREDIENTS

1 cup warm water

2 tbsp quick rise yeast

1 tsp salt

1/4 cup sugar

1/4 cup unsalted butter, softened

1 egg

3 1/3 cups flour

Cooking spray, as needed

1 Egg for Egg Wash

Butter, for serving

## PREPARATION

Combine yeast and warm water in a small bowl to activate the yeast. Let sit until foamy, about 5-10 minutes.

Combine salt, sugar, and flour in the bowl of a stand mixer fitted with the dough hook. Pour water and yeast into the dry ingredients with the machine running on low

Add butter and egg and mix for 10 minutes gradually increasing the speed from low to high.

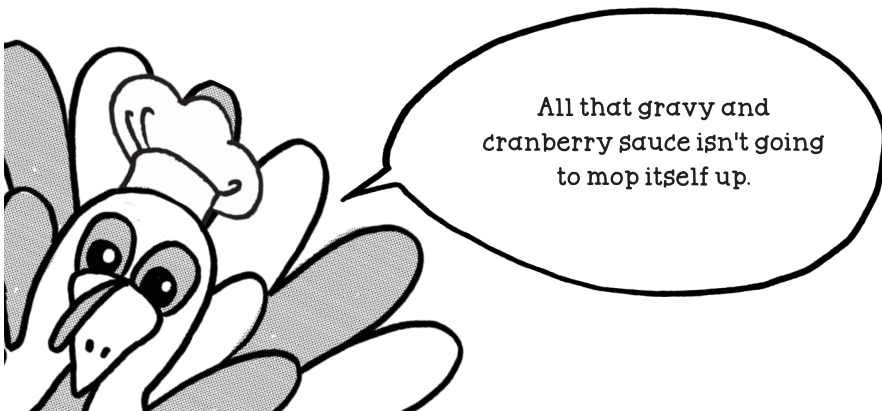
Form the dough into a ball and place in a buttered bowl. Cover with a cloth and let the dough rise for approximately 40 minutes.

Transfer the risen dough to a lightly floured surface and divide into 8 pieces forming a ball with each.

Lightly spray a cast iron pan with cooking spray and arrange balls in the pan. Cover with a cloth and let rise 20 minutes.

When ready to cook, set the Traeger to 375°F and preheat, lid closed for 15 minutes.

Brush rolls with egg wash and then bake for 30 minutes until lightly browned. Serve hot. Enjoy!



# BAKED MACARONI & CHEESE



## INGREDIENTS

1 tbsp salt

2 lb elbow macaroni

12 tbsp butter, divided, plus  
more for coating the pan

1/2 cup flour

1 tsp dry mustard

1-1/2 to 2 cups milk

2 lb Velveeta or American  
cheese, cut into 1/2 inch cubes

1-1/2 cups grated mild  
cheddar cheese

2 cups plain dry breadcrumbs

paprika, as needed

## PREPARATION

Bring 5 quarts of water to a boil in a large stockpot over high heat. Add 1 tablespoon of salt.

Add the macaroni and stir. Cook for 2 minutes less than the time recommended on the package (the pasta will continue to cook in the Traeger). Stir periodically to keep the pasta from sticking.

Drain well, and transfer to a large mixing bowl.

Melt 8 tablespoons of butter in a medium saucepan over medium heat. Gradually add the flour and mustard, whisking constantly. Continue whisking for about 2 minutes, being careful the mixture doesn't begin to brown. Gradually whisk in 1-1/2 cups of the milk, whisking continuously until the mixture is smooth.

Reduce the heat to medium-low and stir in the Velveeta, one-third at a time, until all the cheese is fully incorporated and melted.

Add more milk if the cheese sauce seems too thick. Season to taste with salt and pepper

Pour the cheese sauce over the pasta and stir gently with a rubber spatula or wooden spoon.

Butter a roasting pan or casserole dish and pour the macaroni and cheese evenly into the pan. Sprinkle the cheddar cheese on top.

Melt the remaining butter in a saucepan. Add the breadcrumbs and stir to coat with butter. Spread the breadcrumbs evenly over the top of the macaroni and cheese and dust lightly with paprika.

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

Bake the macaroni and cheese for 45-60 minutes, or until the mixture is hot and bubbling and the breadcrumbs are golden brown. Rotate the pan 180°F halfway through bake time. Serve hot. Enjoy!



Overflowing with cheese  
and topped with crispy  
breadcrumbs, this side  
might steal the show.



# BAKED PUMPKIN PIE



## INGREDIENTS

4 oz. Cream Cheese, Room Temperature

1 (15 oz.) can Pumpkin Puree

1/3 cup Heavy Whipped Cream

1/2 cup Brown Sugar, Firmly Packed

1 tsp. Pumpkin Pie Spice

3 Large Eggs

1 (9 inch) Frozen, Pie Crust Shell for serving

Whipped Cream, for serving

## PREPARATION

When ready to cook, set the Traeger to 325°F and preheat, lid closed for 15 minutes.

Mix cream cheese, puree, milk, sugar, and spice. One at a time, incorporate an egg to the mixture. Pour mixture into pie shell.

Bake for 50 minutes, edges should be golden and pie should be firm around edges with slight movement in middle. Let cool before whip cream is applied. Serve and enjoy!



We hope you saved room for dessert, because you'll want more than one slice of this pie.



# TRADITIONAL BAKED APPLE PIE



## INGREDIENTS

### Pie Crust:

2 1/2 cups flour

1 1/4 tsp salt

6 tbsp unsalted butter, chilled and cubed

3/4 cup vegetable shortening, chilled

1/2 cup ice water

### Apple Filling:

4 granny smith apples, peeled and sliced

4 gala apples (any sweet apple), peeled and sliced

1/2 lemon, juiced

1/2 cup flour

1/2 cup brown sugar

3/4 cup sugar

1 tbsp cinnamon

1/2 tsp nutmeg

1 tsp kosher salt

## PREPARATION

**Pie Crust:** Place flour and salt in a food processor with the dough blade and pulse until combined and aerated. Next, add all the chilled butter and shortening. Pulse 3-4 times until it forms a pea-sized texture.

While the mixer is running, drizzle in ice cold water. Once you see the mixture holding shape and combining, stop pulsing and finish by kneading by hand to incorporate all the flour into 1 dough ball. Form into 2 disks wrapped in saran wrap and refrigerate until firm.

**For the Apple Filling:** In a small bowl, combine all the dry ingredients. Core, peel and slice apples. Place in a bowl and stir in the lemon juice to prevent browning. Next, combine the dry mixture with the apples and stir until all the apples are coated.

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

Roll pie dough into 2 rounds. Place one into a pie pan leaving a 1/2 inch overhang or so.

Fill the dish with apples until heaping and cover with the additional dough round. Vent the top with a few slits or use a small cookie cutter.

Pinch or crimp the edges closed and trim the edges to create a sealed pie.

Place pie on a small baking sheet and gently create a tent around the pie with foil and enclose.

Bake on Traeger for 35 minutes or until completely cooked and golden brown.



Wave your white flag & surrender your will power—you will be eating more than one slice of this delicious apple pie.



# SMOKED APPLE CIDER



## INGREDIENTS

32 Oz. apple cider	3 star anise
2 cinnamon sticks	2 Pieces orange peel
4 whole cloves	2 Pieces lemon peel

## PREPARATION

When ready to cook, set Traeger temperature to 225°F and preheat, lid closed for 15 minutes. For optimal flavor, use Super Smoke if available.

Combine the cider, cinnamon stick, star anise, clove, lemon and orange peel in a shallow baking dish.

Place directly on the grill grate and smoke for 30 minutes. Remove from grill, strain and transfer to four mugs.

Finish with a slice of apple and a cinnamon stick to serve. Enjoy!



Wash everything down  
with a warm mug of this  
sweet & smoky cider.

