

Your BBQ



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TRAEGER
WOOD FIRED SMOKER GRILL



Quick Guide To Traeger Success

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About The Author



Through my many years, I have perfected my gardening skills and expanded my knowledge and experience as a gardening instructor, speaker, author, certified nursery consultant, and most recently web host and blogger.

I was introduced to gardening at the very early age of 8. I lived across the street from a man who gardened his little slice of heaven on about 5 acres of semi-rural property in No. California. Mr. May had everything from honeybees to an orchard, and was very accommodating to the little boy from across the street. I spent hours shadowing Mr. May around his place, asking questions, making mental notes and scurrying across the street to try my hand in my parent's anemic yard. Eventually I got so good at applying Mr. May's know-how that I won the consent of my Mother to tend her flower beds; and my Dad gave me a vegetable garden plot in the corner of our backyard. I didn't know then that I was attracted to the science of the whole thing, but I could see the results and was very proud of the increase in blooms for my Mom, and the vegetable production that even I could appreciate as abundant. I was hooked.

My earliest memories of outdoor cooking were cooking on a campfire up on Rattlesnake Creek CG in the high Sierras; and charcoal in an old wheelbarrow with an discarded oven rack for a grate. In college my roommate and I cut our BBQ teeth on a super cheap hibachi grill. Since that time I have had every manner of charcoal and gas grills and wood smokers. In fact, my last grill, before getting my Traeger, was a Lodge Cast Iron Hibachi. But, its limited cooking methods had set me up for the soon to be discovered wonders of real wood smoke/grill possible with a **TRAERER WOOD FIRED SMOKER/GRILL**. I cooked on this 22 in. until I had my first family BBQ and found that 22 in. was just too small for entertaining. Funny thing is, my wife and I rarely entertained before we got a Traeger. Now, our larger **Traeger Eastwood 34**, and real wood smoke BBQ, is the center of our backyard gatherings of family and friends.

Since then I have become a devotee to the Traeger Nation. Professionally, I still maintain a great respect for the **WEBER** line of grills and still match followers with WEBERs when practicality and preference suggest a quality alternative to the Traeger. In these pages you will discover much about how I have attracted younger followers just beginning their Outdoor Cooking experience; and retired men and women who now have the time, focus, and inclination to finally develop a better understanding of gardening; and the desire to now make **Outdoor Cooking** a significant part of their lives.



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Our Own TRAEGER TESTIMONIAL

My Wife and I are pleased to be able to share with you the joys and pleasant surprises our Traeger Smoker / Grill has brought to our family.

I have been cooking since I was a senior in high school. I have experienced every form of outdoor cooking from campfire, to charcoal, propane, and barrel smoker.

None has been as rewarding as grilling, baking, and BBQing on our Traeger Smoker/Grill. It has inspired me to do my best to become a Backyard Pit Master; and my wife to be more involved in actively cooking meals outdoors.

It's ease of use, simplicity of operation, and delicious results are all great things I'm pleased to share with you, your family, and friends. Nothing has revolutionized my culinary life, and our family enjoyment of food, like our Traeger Smoker / Grill.

I guess what we like best is it is the simple reliability that promises almost the exact results each and every time we use it. In fact, my wife of 47 years (never wanted to have anything to do with the BBQ except enjoy its offerings) now enjoys more of our week's Traeger responsibilities !

The simplicity and dependability of our Traeger has inspired us to venture beyond hamburgers and hot dogs, or the occasional steak, to new experiences and culinary challenges in the world of outdoor cooking and good BBQ.

We had never known the many levels of enjoyment (soft succulent smoked flavored meat and "burnt ends") you can get from a humble pork shoulder. Who would have thought we could have cooked outdoors a blueberry/peach cobbler, or mac and cheese, whose aromas drew our neighbors to the fence? Never had we enjoyed the casual, no-rush (burgers can't burn, or dry out, on a Traeger) bringing together backyard foods, family, and friends.

Ordinary days have become extraordinary days. Same old meatloaf has become "wow this is the BEST Meatloaf ever". . . cooked in our Traeger right along side the baked potatoes and grilled vegetable is 75 minutes - start to finish ! Clean up is wadding up the aluminum foil and throwing the silicon mat in the dishwasher.

Admittedly the Traeger is not for everyone. If you don't like the taste of smoke, or you will miss the taste of burnt char. Or, you are a little hesitant about the price of a Traeger, or pellet supplies, or larger cuts of meat, then maybe this is not for you.

However, if your budget (your family eats at Lucille's BBQ a couple times a month) will allow, you just might find that it can change the food enjoyment side of your life . . . **FOREVER !**



INITIAL FIRING INSTRUCTIONS

(To be used on initial firing, or anytime the Traeger runs out of Pellets)

In order to ensure the proper operation of the Grill,
you must first allow the Auger Tube to be “charged” with Pellets.

- 1) Open the Door and remove the Porcelain Grills, Grease Drain Pan and Heat Baffle from the inside of the Grill.
- 2) Make sure the Switch is in the OFF (o) position. Plug the Power Cord into a GFCI outlet.
- 3) Open the Pellet Hopper Lid and locate the Auger. Make sure there are no foreign objects in the Auger. Turn the Switch to ON (--) and the Temperature/dial to smoke look into the Pellet Hopper to confirm the Auger is turning. At the same time, place your fingers over the Firepot and feel the air movement from the Draft Inducer Fan. Look to see if the Hot Rod is getting hot (it will start to turn RED). **CAUTION! Do Not Touch The Hot Rod.** Turn the Temperature/dial to SHUT DOWN CYCLE. (Note the draft fan will stay on for 10 minutes in this mode).
- 4) Fill the Pellet Hopper with TRAEEGER BBQ PELLETS. **WARNING!** Use only TRAEEGER BRAND BBQ PELLETS, which are specifically made to work in the Traeger Grill. **NEVER USE HEATING FUEL PELLETS IN THE GRILL.** Turn the Temperature/Dial to HIGH.
Note: During the initial charging of the Auger, it will take time for the Pellets to travel from the Pellet Hopper to the Firepot. When the pellets begin to fall into the Firepot, turn the Temp/Dial to Shut Down Cycle.
- 5) Set the Temp/Dial to SMOKE. Let the Pellets come to full flame. Once you see flames come out of the Firepot, turn the Temp/Dial to SHUT DOWN CYCLE, and let the Grill cool down.
Recommendation: For ease of clean-up, line the Grease Drain Pan with heavy duty aluminum foil. Be sure the edges and ends of the foil are tight against the bottom of the Grease Drain Pan. Position the Heat Baffle, the foil lined Grease Drain Pan and Porcelain Grills in their proper locations.
- 6) With the Door open set the Temperature/Dial to SMOKE. In approximately 2 minutes you will notice whitish-gray smoke coming out of the Grill as the Pellets ignite. After assuring the Pellets have ignited, close the Door and set the Temp/Dial to any cooking setting desired.
- 7) Note: Before cooking the first batch of food in your new Grill, you will need to season the Grill. Turn the Temp/Dial to HIGH and run for 45 minutes at this setting with the door closed. This must be done before cooking any food on the Grill.
- 8) The Grill should be allowed to preheat for approximately 10 minutes with the Door closed before placing food in the Grill.

ALWAYS Start The Grill On SMOKE SETTING With The DOOR OPEN !

Once the Pellets are ignited, close the Door and set the Temperature Dial to any cooking temperature.

**NOTE: When operating the Traeger Grill, maintain a
MINIMUM CLEARANCE OF 12 INCHES FROM GRILL TO COMBUSTIBLES.**

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**Skip's
Recommendation**

**SMOKER
GRILL COMBO**

**GRILL ■ SMOKE ■ BAKE
BRAISE ■ ROAST ■ BBQ**

I have experienced every form of outdoor cooking from campfire, to charcoal, propane, and barrel smoker. None has been as rewarding as grilling, baking and BBQing on my Traeger Smoker/Grill. It has inspired me to do my best to become a Backyard Pit Master. It's ease of use, simplicity of operation, and delicious results are all great things I'm pleased to share with you, your family, and friends.



Pro Series 34
Model # TFB88PZB
Built-In Meat Probes

Smoker / Grill
Exclusively From




TRAEEGER
WOOD FIRED SMOKER GRILL

Burns Wood Pellets
Electricity Turns Pellet Auger
Electric Draft Fan
Fully Automatic Controls
664 sq in Cooking Area
20 Burgers, 6 Chickens
or 6 Slabs Of Ribs

Turn It On, And It Cooks !

Recommended Accessories

- Traeger Cover
- Traeger Fold Down Shelf
- Oven Meat Thermometer
- BBQ Mat / Screen



**Pellet Auger/
Fire Pot**



**Electronic
Temp Control**

**Caution : ALWAYS UNPLUG your TRAEEGER
after fan shuts down and you have pushed the switch to OFF .**

I have included in another publication, several of the recipes I have conceived for the Traeger Smoker/Grill. Please give each a try as they are presented, assess the results, and then tweak them 'til your heart's content. If you discover something that must be shared, please pass it on to me and I will share it with followers of skipsoutdoorliving.com.

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A Few Words About SAFETY

Nothing can taint your Traeger experience more than an accident or incident at, or on the way to, your BBQ/Grilling activity. Extra care in preparations and execution will help keep you safe.

First and foremost, you are burning wood in your Traeger. To be able to burn regulated real wood pellets is a blessing. If this process is not respected it can also bring your suffering at a cost to you and your family.

The tantalizing smoke billowing from your Traeger's smoke stack is Carbon Monoxide. Too much carbon monoxide in the air you breath can cause a loss of consciousness and potential suffocation of anyone left in that smoky environment. Choose a location for your Traeger that ensures a good amount of fresh air ventilation for everyone . . . including pets. Remember too that this smoke is created by a flame in your Traeger's on-board fire box.

Next, the whole barrel can get hot enough, especially on high, to burn anyone who might touch or lean on the Traeger. Keep children, pets, and party goers a safe distance from the unit. And, always respect the high temp surfaces on the INSIDE of your Traeger as you work inside. A close at hand COOL SURFACE is a great reason to invest in the Traeger Folding Shelf.

Thirdly, food handling is also a concern before and after cooking meats, especially on the Traeger. Keep attempts to "bring meats to room temperature" to a minimum. This period should never exceed 30 minutes. Another area of concern should be for your use of marinades. Bacteria on some meats can contaminate the marinades they soak in. Be certain that used marinades do not get mixed with fresh unused marinades. If you should use a soaking marinade later as a glaze, be certain that marinade was brought to a full boil BEFORE brushing it on meats !

Change the drip pan foil REGULARLY. When doing so, be sure to wipe out excess grease from the drip trough with a paper towel each time you change the foil. And, if you use your Traeger a lot, and year round, scrape the creosote out of the stove pipe and pipe lid at least once a year.

Finally, and I know this from experience, the most dangerous knife in the kitchen is a dull knife. Keep your knives sharp and honed often with a steel when preparing your meat cuts . . . large and small.

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Tips For Your Pit DOs / DON'Ts

Here is a list of the things my own experience
as a Traeger owner has taught me.

- DO** Follow - to the letter - the Traeger Assembly/ First Ignition Instructions.
- DO** ALWAYS start your Traeger as prescribed in the manual.
- DO** Plug the power cord into a **GFCI** electrical outlet.
- DO** ALWAYS unplug your Traeger after cool down.
- DO** Keep your pellet hopper full.
- DO** Replace the aluminum foil protecting the drip pan REGULARLY.
- DO** Wipe out the grease trough with a paper towel when replacing aluminum foil.
- DO** Invest in, and use, the fitted Traeger Cover.
- DO** Use a set of tongs to handle meats large and small.
- DO** Vacuum ash cinders from the Fire Pot every couple of weeks.
- DO** Keep a FIRE EXTINGUISHER close by your Traeger.

- DON'T** Use pellets that have been exposed to moisture.
- DON'T** Leave the lid open.
- DON'T** Go too long without changing the drip pan foil.
- DON'T** Forget to keep track of the pellet level. Beware of "The Yawn" !
- DON'T** Clean the grate with anything that could harm the porcelain finish.
- DON'T** Use your Traeger in an UNVENTILATED space.
- DON'T** Use a BBQ fork to handle meats. Piercing will leak flavorful juices.

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Quality

WOOD PELLETS

Traeger quality wood pellets, kept dry and handy are essential to smoker/grill success.



Use Only TRAEGER Brand Pellets

You hear this all the time. But, it's true. Traeger Pellets are formulated to the exact specifications of the working parts of your Traeger. Using authentic Traeger Pellets, made from woods native to North America will help ensure your pit adventures are rewarding and good tasting. These are guaranteed 100% pure wood from **Apple, Maple, Hickory, Oak, Mesquite, Alder, Cherry, and Pecan** trees. Wood flavors are ground and formed without any fillers or binders added. Just 100% campfire flavored goodness!

Check the shelf in your Home Depot for the occasional special Bulk Price for FOUR (4) or more bags.

How Much Wood Fuel Will You Use ?

This is one of the top questions I get whenever I introduce the Traeger Smoker / Grill. If you grill meats (pork loins, trip-tip, etc.) you're giving them say one hour of LOW temp smoke; and then turning up the temp to HIGH, and bring the internal meat temp to your "done " target temp, you will use approximately a quart (mayonnaise) jar of pellets.



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Tips For Your Pit

AIDS & GADGETS

Smoke-Grilling can be even more enjoyable when you have the right tools. Here are the ones that made a huge difference in our Pit.

Meat Temperature Probe

After 2 month of trying to eyeball the doneness of my meats I invested in a digital meat thermometer. It changed everything. I highly recommend the **THERMOPRO TP8** from Home Depot for \$50. I started with the less expensive single probe TP16. It worked fine at the unit, but I wanted the comfort of my recliner. So, I upgraded to the duel probe for barrel temp AND meat temp. The probe wire arrived broken. Called THERMOPRO, and a new probe was on my doorstep in two days - No Charge !



Green Mountain Silicon Mat

A Silicon mat just makes it all easier. I set the meat on the mat and carry it to my Traeger and set it on the grate. This way we don't have to clean the grate as often; and, you can smoke and grill things like asparagus or shrimp without their falling through the grate. It cleans up with a soft scrub pad and then goes right into the dishwasher. I got the large for \$10 at **Sportsman's Warehouse**.



Onward Grill Pro Silicon Bast Brush Set

If you don't have one - get two ! These convenient brushes carry a lot of sauce to the meat and are so easy to clean. I get mine at **WalMart** for \$7.



Star of Iron Tong Set

These are a must have in your Pit. One long and one short (avoid the silicon tips on tongs). Together they give you all the leverage you will need from the smallest chicken wing to the biggest pork butt. Purchased mine from **AMAZON** for \$12.



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AIDS & GADGETS

Smoke/ Grilling can be even more enjoyable when you have the right tools. Here are the ones that made a huge difference in my Pit.

KRUPS F203 Electric Spice Grinder

If you are going to get serious about delivering the best flavors possible in your Traeger cooking, you should be mixing your own dry rubs and sauces. (like those offered in this guide). Nothing insures the richest, deepest flavors like freshly ground spices. This can be accomplished quickly with an electric spice grinder. I found the **KRUPS F203** to be up for the job at the very reasonable price of \$18 on [Amazon](#).



Cook's Choice Beer Can Sittin' Chicken

I found the true beer can to be a bit flimsy for a big plump roasting chicken. And, its reported the paint on the can comes off in cooking and I didn't think that sounded very healthy. So I looked around and found the **Sittin' Chicken** beer can style roaster. Fill it with your favorite liquid (mine is white wine, garlic cloves, lemon wedges and lemon/pepper seasoning). Mount the whole chicken, and stick the entire affair in the middle of the Traeger and in less than two hours you will have the juiciest roast chicken you have ever carved ! Found my Sittin'Chicken on [Amazon](#) for around \$10.



Premium Knives You Can Afford

A good quality, exceptionally sharp, knife is going to be at the center of every meat prep, and later on, the slicing up of your smoker/bbq cooked meats. No Pit Master worth his or her salt would be without a professional grade boning knife. My recommendation, the Victorinox Swiss Army **6 Inch Victorinox Pro Boning Knife**. With the help of a good old fashion steel, it keeps an edge worthy of any pit butchery. You can get this boning Knife on [Amazon](#) for around \$20. And, when you go to slice up that first Beef Brisket, you don't want to shred it like it was a pulled pork. Rely on the **Victorinox 12 in. Slicing Knife** to get it done for you. Available on [Amazon](#) for about \$50. Both knives have a reputation for good quality and excellent service. Keep em all sharp with the **Victorinox Cutlery 9-Inch Round Sharpening Steel** for around \$20 on [Amazon](#).



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Anchor Hocking 5 Oz Measure Glass -Set of 2

When preparing rubs and sauces for your Pit, measuring spoons can quickly become an added frustration. Easily achieve and read your bulkier dry and wet measures with a set of these helpful measuring glasses made by **Anchor Hocking Glass**. Two for about \$15 on **Amazon**.



Bellemain 4-Cup Fat Separator

The secret to juicy pulled pork is conserving the meat drippings, and basting liquids in an aluminum pan. When the pork butt is done, you will want to separate the fat from the flavorful drippings. This is a snap with the Bellemain Fat Separator. You'll use it indoors and outdoors all year long !

Amazon for around \$15.



Genuine Traeger Full Length Covers

Last, but certainly not least, you should purchase a Traeger Fitted Cover to protect your investment from rain and dust that can effect the delicate circuitry of your and the crispness of your wood pellets stored in the hopper. These genuine Traeger Covers are available at your **Home Depot**:

Eastwood MODEL 34 Cover SKU 1002-277-665

Eastwood MODEL 22 Cover SKU 1001-606-801

D2 575 MODEL 22 Cover SKU 1003-930-321

D2 780 MODEL 22 Cover SKU 1004-113-391



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Tips For Your Pit

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Vittles Vault Airtight - Pellet Storage

With potentially wet weather, keeping your Traeger Pellets as dry as possible is vital. This container holds 40 lbs of dry pet food. It will have no problem holding two 20 lb bags of Traeger Pellets. You can confidently store one wood flavor, or mix a couple in this and easily stir them up before filling the hopper. In wet weather, I try to keep my hopper filled with a minimum of pellets adding DRYER pellets from the vault as needed. [Amazon](#) for around \$30.



NOTE: In wet weather you should store pellets indoors.

Potato Baking Nails, Aluminum, Set of 6

In the 75 minutes it takes to smoke/grill a meatloaf or Tri Tip you can easily add baked potatoes to your menu with almost zero effort. The secret - potato nails. These little babies ensure a light fluffy baked potato with a kiss of smoky flavor. Try them with the potatoes wrapped with, and without foil, and note your preference - moist or crispy skin ! [Amazon](#) for around \$6.



Heavy Duty Scrubber Pads With Handle

Try not to nick the porcelain on your Traeger Smoker / Grill grate. Best way to clean the grate between cookouts is to warm the grate slightly and scrub it thoroughly with a tough plastic scrub pad. I find the WEBER Heavy Duty set (handle and 3 pads) a perfect choice. It's available at [Home Depot](#) for around \$7.



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Wishing You Every Success

I hope you have found this
Quick Guide To Traeger Success
valuable and inspiring.

BBQing, grilling and baking are just some of the interests enjoyed by my league of faithful followers who have shared many of my experiences through one of my personally authored publications:

WEBSITE skipsoutdoorliving.com

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Better Outdoor Living With Every Visit !

is divided into these main areas of interest

**Yard and Garden
Outdoor Cooking
Patio Living**



Skip Batchelder

