



**TRAEGER**<sup>®</sup>  
WOOD FIRED GRILLS

— TOP 10 —  
**CHILI**  
**RECIPES**

**OCTOBER 2018**



**There's something for everyone within Traeger's Top-10 Chili Recipes. From brisket and pork shoulder, to chicken, ground beef and even pumpkin, you've got to check these recipes out.**

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# CLASSIC BEEF CHILI

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	20 MINS	90 MINS	8-10	APPLE

Classics are classics for a reason, and Traeger's Beef Chili recipe is an all-time classic.

## INGREDIENTS

1 LB GROUND BEEF  
1 LB GROUND CHORIZO  
2 TBSP BUTTER  
1 YELLOW ONION, DICED  
1 GREEN BELL PEPPER, DICED

1 RED BELL PEPPER, DICED  
2 CLOVES GARLIC, MINCED  
2 TBSP TOMATO PASTE  
2 CANS RANCH STYLE BEANS  
1 CAN TOMATO SAUCE

1 CAN STEWED TOMATOES  
3 TBSP MEXICAN OREGANO  
3 TBSP CHILI POWDER  
3 TBSP CUMIN  
2 EA BAY LEAVES

## PREPARATION

When ready to cook, start the Traeger according to grill instructions. Set the temperature to 250 degrees F and preheat, lid closed 10-15 minutes.

Brown chorizo and ground beef in a large Dutch oven over medium-high heat. Drain excess fat and set aside.

Melt butter in Dutch oven and add peppers and onion. Sauté for 10 minutes until onions are lightly browned. Add garlic and sauté 2 minutes more.

Add tomato paste and cook until color changes from bright red to rust. Add beans, tomato sauce and stewed tomatoes.

Bring to a simmer and stir in oregano, chili powder, cumin and bay leaves. Season with salt to taste and cover.

Place Dutch oven directly on the grill grate and cook 45-60 minutes.

Serve with your favorite chili toppings. Enjoy!

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# SMOKED BRISKET CHILI

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
<b>3/5</b>	<b>15 MINS</b>	<b>4.25 HRS</b>	<b>8-12</b>	<b>HICKORY</b>

**Brisket in a chili? Oh now we're talking. Add the king of meats into your chili routine this fall.**

## INGREDIENTS

1 YELLOW ONION, CHOPPED  
 2 GREEN PEPPERS, DICED  
 1 ORANGE PEPPER, DICED  
 3 LBS LEFTOVER SMOKED BRISKET  
 3 TBSP JACOBSON KOSHER SALT

1 (15.5 OZ) CAN KIDNEY BEANS  
 1 (10 OZ) CAN PINTO BEANS  
 2 (15.5 OZ) CANS DICED TOMATOES  
 3 TBSP COURSE GROUND PEPPER  
 2 TBSP ONION POWDER

4 TBSP DARK CHILI POWDER  
 1 TBSP GARLIC POWDER  
 10" DUTCH OVEN

4 CUPS SOUR CREAM

### TOPPINGS:

4 TBSP FRESH CHIVES

FRITOS CORN CHIPS

## PREPARATION

When ready to cook, start the Traeger according to grill instructions. Set the temperature to 375 degrees F and preheat, lid closed, for 10 to 15 minutes.

Salt and pepper the onions and peppers. Cook on a sheet pan in the Traeger until translucent, about 14-20 minutes.

While peppers are cooking, drain the tomatoes and kidney beans and add them to a 10-inch cast iron pot. Drain half of the juice out of the pinto beans and add to pot.

Add chili powder, kosher salt, ground pepper, onion powder and garlic powder to the pot and mix together.

Cut the brisket into 1-inch cubes and add to the pot. Add cooked peppers and onions and mix together. Add water as needed.

Turn the grill temperature down to 250 degrees F and cook for 4 hours, stirring every 30 minutes. Add water as needed during the cooking process.

After 4 hours, taste and add more salt and pepper as needed.

Top chili with sour cream, chives and Fritos. Enjoy!



# SMOKED PORK CHILI VERDE

BY BENNIE KENDRICK

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	30 MINS	2 HRS	2-4	BIG GAME

Start with a smoked pork shoulder, then add that into our always flavorful chili verde sauce.

## INGREDIENTS

3 LBS BONELESS PORK SHOULDER

TRAEGER PORK AND POULTRY RUB, AS NEEDED

### SAUCE:

1 (16 OZ) JAR HERDEZ SALSA VERDE  
1/4 CUP WATER

1/2 YELLOW ONION, DICED  
2 CLOVES GARLIC, MINCED

1 TBSP CUMIN  
SALT AND PEPPER, TO TASTE

## PREPARATION

When ready to cook, start the Traeger according to grill instructions. Set temperature to the Smoke setting (set to Super Smoke if using a WiFIRE-enabled grill).

Season the pork shoulder generously with Traeger Pork and Poultry rub. Place the pork shoulder directly on the grill grate and smoke for 1 hour.

Increase the grill temperature to 350 degrees F and cook pork until the internal temperature hits 160 degrees F.

Remove pork from grill and let rest on a sheet tray for 15 minutes.

After resting, cut pork shoulder into small cubes and remove any excess fat or gristly tissue. Set aside.

Blend all ingredients for the sauce until smooth. Add sauce and pork to a 10-inch cast iron pan.

Place back on the grill at 350 degrees F for 20 minutes or until meat is tender.

Serve chili verde with corn or flour tortillas or with rice and beans on the side. Enjoy!



# BRAISED 5 ALARM CHILI

DIFFICULTY

3/5

PREP TIME

30 MINS

COOK TIME

4 HRS

SERVES

8-12

HARDWOOD

HICKORY

Call the fire department, because our Braised 5 Alarm Chili recipe is bringing the heat with jalapeno, poblano and chipotle peppers.

## INGREDIENTS

4 LBS BEEF SHOULDER OR BEEF STEW MEAT, CHOPPED INTO 3/4-INCH CUBES  
 2 BOTTLES STOUT BEER  
 2 TBSP OLIVE OIL  
 SALT AND PEPPER, TO TASTE  
 1 TBSP OLIVE OIL  
 2 SMALL ONIONS, DICED  
 1 SMALL RED ONION, DICED  
 6 CLOVES GARLIC, MINCED  
 2 JALAPEÑOS, SEEDED AND DICED

1 POBLANO PEPPER, SEEDED AND DICED  
 2 SMALL CANS CHIPOTLE PEPPERS IN ADOBO SAUCE, DICED  
 1 RED BELL PEPPER, DICED  
 1 GREEN PEPPER, DICED  
 2 (15 OZ) CANS BLACK BEANS, STRAINED AND RINSED  
 2 (15 OZ) CANS KIDNEY BEANS, STRAINED AND RINSED  
 2 (28 OZ) CANS PLUM TOMATOES WITH JUICES

2 (28 OZ) CANS CHOPPED TOMATOES WITH JUICES  
 2 (28 OZ) CANS CRUSHED TOMATOES  
 2 TBSP TOMATO PASTE  
 1/2 CUP CHILI POWDER  
 1/3 CUP CUMIN  
 1/4 CUP DRY OREGANO  
 1 TBSP CINNAMON  
 1/2 BAR OF CHOCOLATE, OPTIONAL  
 SALT AND PEPPER, TO TASTE

## PREPARATION

When ready to cook, start the Traeger according to grill instructions. Set the temperature to 325 degrees F and preheat, lid closed, for 10 to 15 minutes.

On the stove-top, pre-heat a Dutch oven. Chop meat and generously season on all sides with salt and pepper.

Add olive oil to Dutch oven and brown beef on all sides, working in two batches as not to crowd the pan.

After browning the meat, add beer to the Dutch oven and cover until it comes to a boil.

In a separate pan on the stovetop, add olive oil, onion and garlic and sauté until slightly browned and translucent. Add peppers and cook for about 10 minutes or until they begin to soften.

Add the onions and peppers to the meat and beer mixture. Then add the beans, tomatoes, chipotle peppers and seasoning. Cover with lid and let come to a simmer.

Transfer the Dutch over to the Traeger grill and cook at 325 degrees F uncovered, for 3 hours or until the beef is extremely tender.

Add tomato paste and stir. Adjust seasoning with salt and pepper if needed.

Finely chop the chocolate bar and add to the chili at the last minute, stirring thoroughly.

Serve hot. Enjoy!

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# BRAISED TEXAS RED CHILI

DIFFICULTY

2/5

PREP TIME

30 MINS

COOK TIME

3.5 HRS

SERVES

6-8

HARDWOOD

TEXAS BEEF

You know the Lonestar State would make an appearance here, and with our Texas Red Chili recipe, its represents itself as only Texas does – Big Time Flavor.

## INGREDIENTS

8 EA WHOLE DRIED CHILES  
(MIX OF NEW MEXICO, ARBOL, ANCHO,  
GUAJILLO, OR PASILLA)

2 QUARTS PLUS 1/2 CUP BEEF STOCK, DIVIDED

4 LBS BEEF CHUCK, TRIMMED  
AND CUT INTO 1-INCH CUBES

KOSHER SALT, TO TASTE

BLACK PEPPER, TO TASTE

CILANTRO, CHOPPED

ONIONS, CHOPPED

2 TBSP VEGETABLE OIL

1 LARGE ONION, FINELY DICED

4 GARLIC CLOVES, FINELY MINCED

1/2 TSP GROUND CINNAMON

1 TBSP GROUND CUMIN

1/4 TSP GROUND ALLSPICE

2 TSP DRIED OREGANO

### TOPPINGS:

SCALLIONS, CHOPPED

CHEESE, GRATED

2 TO 3 TBSP MASA

2 WHOLE CANNED CHILES IN ADOBO,  
CHOPPED FINE, PLUS 2 TBSP SAUCE

2 TBSP APPLE CIDER VINEGAR

HOT SAUCE, TO TASTE

AVOCADO

WARM TORTILLAS, FOR SERVING

## PREPARATION

Add dried chiles to a large Dutch oven and cook over medium-high heat, stirring frequently, until slightly darkened. Remove chiles and place in a bowl and cover with very hot water weighing them down if necessary so they are completely submerged. Soak 30-45 minutes or until soft.

Drain the chiles and remove the stems and seeds. Transfer to the bowl of a blender and puree with 1/2 cup beef stock until smooth. Set aside.

Season chuck steaks generously with salt and pepper. Heat oil in the base of Dutch oven over medium-high heat. Add half the beef chuck to the pan and cook until browned. Repeat the with the other half and set aside.

In the same Dutch oven, add onions and cook, stirring frequently until translucent. Add garlic and sauté 1 minute more. Add remaining 2 qts of beef stock and bring to a simmer scraping the bottom of the pan to pick up all the browned bits.

Whisk in cinnamon, cumin, allspice, oregano, and masa working out any lumps. Add chipotle in adobo, remove from heat and cover.

When ready to cook, start the Traeger grill according to grill instructions. Set the temperature to 250 degrees F and preheat, lid closed, for 10 to 15 minutes.

Place Dutch oven in preheated grill with lid of Dutch oven slightly off to side. Braise for 3 hours or until meat is very tender.

Remove from grill and stir in apple cider vinegar and hot sauce. Season to taste with salt and pepper.

Serve with your choice of garnishes: cilantro, chopped onions, scallions, grated cheese, avocado, and warm tortillas on side. Enjoy!

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# WHITE CHICKEN CHILI

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
1/5	15 MINS	4 HRS	4-6	OAK

Feel like switching up your chili routine? Traeger's White Chicken Chili will satisfy that craving for something different.

## INGREDIENTS

8 CUPS CHICKEN BROTH  
5 CUPS LEFTOVER CHICKEN, CHOPPED  
3 (15 OZ) CANS GREAT NORTHERN BEANS,  
DRAINED

3 CUPS SALSA VERDE  
2 TSP GROUND CUMIN  
1/2 TBSP ONION POWDER

1/2 TBSP GARLIC POWDER  
KOSHER SALT AND BLACK PEPPER,  
TO TASTE

2 AVOCADOS, DICED

### TOPPINGS:

1/2 CUP SOUR CREAM

1/8 CUP CILANTRO, CHOPPED

## PREPARATION

When ready to cook, start the according to grill instructions. Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.

Mix all chili ingredients in a Dutch oven or oven safe stock pot. Stir well to combine and add salt and pepper to taste.

Cover Dutch oven and place on the grill for 4 hours.

Remove Dutch oven from grill and serve chili with garnishes. Enjoy!





# BRAISED CINCINNATI CHILI

DIFFICULTY

2/5

PREP TIME

20 MINS

COOK TIME

60 MINS

SERVES

6-8

HARDWOOD

HICKORY

**This unique twist on chili features the bold flavors of cinnamon, cloves and all-spice, and sits atop a bed of noodles.**

## INGREDIENTS

1 TBSP OLIVE OIL  
2 ONIONS, FINELY CHOPPED  
1 CLOVE GARLIC, MINCED  
2 TBSP CHILI POWDER  
1 TBSP DRIED OREGANO  
1-1/2 TSP CINNAMON

3/4 TSP ALLSPICE  
1/2 TSP GROUND CLOVES  
2 CUPS CHICKEN BROTH  
2 (8 OZ) CANS TOMATO SAUCE  
2 TBSP APPLE CIDER VINEGAR  
2 TBSP TOMATO PASTE

2 TSP BROWN SUGAR  
2 TSP WORCESTERSHIRE SAUCE  
SALT AND PEPPER, TO TASTE  
2 LBS GROUND BEEF  
1 LB SPAGHETTI NOODLES

### TOPPINGS:

CHEESE, SHREDDED

KIDNEY BEANS

FINELY CHOPPED WHITE ONION

## PREPARATION

Heat olive oil in a medium Dutch oven over medium-high heat until simmering. Add onions and cook until softened and translucent, about 5 minutes. Add ground beef and cook until browned.

Add garlic, chili powder, oregano, allspice and cloves until fragrant. Add tomato paste and cook until the color has changed to a rusty orange.

Stir in broth, tomato sauce, vinegar, brown sugar and Worcestershire sauce, 1 teaspoon salt and 1/2 teaspoon black pepper.

When ready to cook, start the Traeger according to grill instructions. Set the temperature to 350 degrees F and preheat, lid closed for 10-15 minutes.

Cover the Dutch oven and transfer to the grill. Cook until bubbling and thickened, about 40 minutes.

While the chili cooks, bring a large pot of water to a boil. Add spaghetti and cook until al dente. Strain and reserve.

To serve, top spaghetti noodles with chili and garnish with kidney beans, chopped onion and shredded cheese. Enjoy!

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# SMOKED CHILI CON CARNE

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
<b>3/5</b>	<b>20 MINS</b>	<b>60 MINS</b>	<b>6-8</b>	<b>CHERRY</b>

**A Traeger take on Chili. Smoked ground beef and chili's come together in a Dutch oven that cooks directly on the grill.**

## INGREDIENTS

2 TBSP OLIVE OIL  
 1 LARGE ONION, DICED  
 1 RED BELL PEPPER, SEEDED AND DICED  
 3 CLOVES GARLIC, MINCED  
 KOSHER SALT  
 2-1/2 LBS GROUND CHUCK

2 TBSP TOMATO PASTE  
 2 TBSP CHILI POWDER  
 1 TBSP GROUND CUMIN  
 1 TSP DRIED OREGANO  
 2 CUPS PREPARED BEEF OR CHICKEN BOUILLON (OR STOCK)

1/2 CUP DARK BEER OR STRONGLY BREWED COFFEE  
 2 (15 OZ) CANS CHILI BEANS WITH SAUCE  
 1 (15 OZ) CAN DICED TOMATOES  
 2 OZ DARK CHOCOLATE

## PREPARATION

When ready to cook start the Traeger according to grill instructions. Set the temperature to 350 degrees F and preheat, lid closed 10-15 minutes.

While it's heating, place a large Dutch oven directly on the grill grate.

When the temperature has been reached, add the olive oil, onion, bell pepper, garlic, and a generous pinch of salt. Close the lid and cook, stirring occasionally, until the onions and peppers are soft, about 10-12 minutes.

Add the ground chuck, using a spatula to break it up, and cook with the lid covered until barely cooked through and crumbly, about 8-10 minutes longer.

Stir in the tomato paste, chili powder, cumin, and dried oregano and cook until the meat is coated, about 2 minutes. Add the 2 cups chicken bouillon (or stock), the beer (or coffee), and stir.

Close the lid and allow the chili to simmer for 10 minutes, stirring once. Add the chili beans, diced tomatoes, and chocolate (if using) and stir.

Close the lid and simmer, allowing the chili to thicken to desired consistency, about 15-20 minutes.

Taste, adding up to an additional tablespoon of salt if necessary, depending on the saltiness of the bouillon or stock.

For additional smoky flavor, reduce the heat to the smoke setting and leave the chili on the grill for up to 1 hour.

Serve chili con carne with chopped fresh cilantro, grated cheese, sliced green onions, sour cream, tortilla chips and Mexican hot sauce. Enjoy!

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# SHORT RIB CHILI

BY DANIEL SEIDMAN

DIFFICULTY

3/5

PREP TIME

15 MINS

COOK TIME

4 HRS

SERVES

4-6

HARDWOOD

APPLE

Short ribs and beer in a chili? This recipe had us sold when we heard short ribs and beer.

## INGREDIENTS

4 LBS BEEF SHORT RIBS, BONELESS  
 2 WHOLE DRIED ANCHO CHILES,  
 SEEDS AND STEM REMOVED  
 2 WHOLE DRIED GUAJILLO CHILES,  
 SEEDS AND STEM REMOVED  
 2 WHOLE DRIED ARBOL CHILES,  
 SEEDS AND STEM REMOVED  
 2 CHIPOTLES IN ADOBO,  
 PLUS 2 TSP SAUCE FROM CAN

1 LARGE SPANISH ONION, DICED  
 4 CLOVES GARLIC, CHOPPED  
 1 JALAPEÑO, FINELY CHOPPED  
 1.5 QTS CHICKEN OR BEEF STOCK  
 1 BOTTLE BEER  
 1 TSP MEXICAN OREGANO  
 1 TSP CORIANDER SEED,  
 TOASTED AND CRUSHED

1 TSP CUMIN SEED,  
 TOASTED AND CRUSHED  
 1 CINNAMON STICK  
 2 BAY LEAVES  
 2 TBSP VEGETABLE OIL,  
 PLUS MORE AS NEEDED  
 SALT AND PEPPER, TO TASTE

## PREPARATION

When ready to cook start the Traeger according to grill instructions. Set the temperature to 225 degrees F (set to Super Smoke if using a WiFIRE-enabled grill) and preheat, lid closed for 10-15 minutes.

On the stovetop, heat a skillet over medium heat and add the dried chilies. Toast in dry pan, tossing occasionally until fragrant, about 5 minutes. Add a cup of the stock to the pan, it (should boil instantly) and then turn off the heat.

Transfer the chiles and stock to the jar of a blender along with the adobo chiles and their sauce. Close lid and allow the chiles to steam while you move on to the next steps.

Generously season the short ribs with salt and pepper. On stovetop, heat vegetable oil in large Dutch oven on high heat until very hot.

Sear the ribs on all sides until deeply browned (about 4 minutes per side). Do this in batches as to not over crowd the pan.

Once seared, remove ribs to board and cut into bite sized cubes. Cutting the ribs after searing results in less moisture loss allowing for a deeper sear and more tender meat. Set the meat aside.

Now would be a good time to blend the chiles with the stock. Blend on high until smooth and set aside. Lower heat to medium, and if necessary, add more oil to pan.

Sauté the onions for 5-7 minutes until softened, stirring occasionally. Add the garlic, chopped jalapeños, cinnamon stick, bay leaves, oregano, cumin and coriander and continue to stir for about a minute until the spices start to stick to the bottom of the pot.

Pour in beer and bring to a boil, scraping the bottom of the pan. Allow the beer to reduce by half and then stir in the blended chiles and stock.

Add the cut up short ribs back to the pot. Pour in stock until the meat is just barely covered. You may need to adjust the amount of stock used depending on the size of your Dutch oven.

Bring to a boil, and then carefully transfer the Dutch oven to the Traeger. Cook chili uncovered on grill for about 3 hours until the meat is extremely tender.

Stir in 4 or 5 torn up corn tortillas to help thicken the chili if desired. Serve with cilantro, chopped onion, shredded cheese and lime. Enjoy!

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# ROASTED PUMPKIN CHILI

DIFFICULTY

4/5

PREP TIME

15 MINS

COOK TIME

5.5 HRS

SERVES

8-12

HARDWOOD

HICKORY

Get the gourd off the sidelines and into the game this fall with our Roasted Pumpkin Chili.

## INGREDIENTS

1 SMALL PIE PUMPKIN  
2 LBS BOTTOM ROUND,  
CUT INTO 1/2-INCH CUBES  
1 LARGE ONION, DICED  
1 GREEN BELL PEPPER, DICED  
1 CLOVE GARLIC, FINELY MINCED

1 (15 OZ) CAN KIDNEY BEANS, DRAINED  
1 (15 OZ) CAN BLACK BEANS, DRAINED  
1 (46 OZ) CAN TOMATO SAUCE  
1 (28 OZ) CAN PEELED AND  
DICED TOMATOES WITH JUICE  
1 TBSP PUMPKIN PIE SPICE

1 TBSP CHILI POWDER  
2 TSP GARLIC POWDER  
1 TSP GROUND CUMIN  
1/2 TBSP BROWN SUGAR  
TRAEGER BEEF RUB  
SALT AND PEPPER, TO TASTE

## PREPARATION

When ready to cook, start the Traeger according to grill instructions. Place a large Dutch oven on one side of the grill grate and set the temperature to 350 degrees F and preheat, lid closed for 10-15 minutes.

Using a long sharp knife, cut the pie pumpkin in half and scoop out the guts of the pumpkin.

Lay a sheet of parchment paper or tin foil on a baking sheet. Spray the parchment with non-stick spray or brush with olive oil. Lay the pumpkin halves, cut side down, on the rimmed baking sheet.

Season the beef cubes with Traeger Beef Rub.

Drizzle the bottom of the Dutch oven with olive oil. Stir in the garlic, onion, and bell peppers.

Place the beef cubes on the grill grate next to the Dutch oven. Put the baking sheet with the pumpkin halves on the other end of the grill. After a few minutes, stir the veggies in the Dutch oven and flip over the beef.

After a few minutes more, add the beef to the Dutch oven along with the rest of the tomatoes, beans, and seasoning. Stir well and place the lid on top. Stir chili occasionally while the pumpkin continues to roast.

Bake the pumpkin for about 90 minutes total. When pumpkin is done, the skin should yield to gentle pressure and the flesh should be soft.

Remove the pumpkin from the grill and turn the temperature on the grill down to 225 degrees F. Allow the pumpkin to cool till it's just warm.

Scoop out the flesh using a broad spoon and put it into the bowl of a food processor. Pulse the pulp till it's smooth and even-textured.

Stir 1 cup of the pumpkin puree into the chili (you can add more if you like) and allow the chili to simmer for 4-6 hours, stirring occasionally, until the stew meat is tender.

Serve with sour cream, cheese, freshly diced white onions and cilantro. Enjoy!

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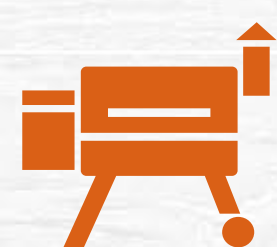
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