

Traeger – Meatball Sub Sandwich

Grab some napkins for this recipe because we are bringing the fun with this mother of all Meatball Subs. We start with our scratch made meatballs, smoke them on the Traeger and then pile them inside a crusty bun and top it with marinara and lots of cheese. Then it's back into the Traeger for some melty happiness. Finger licking is acceptable with this one. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 6 Meatball Subs

Prep Time: 10 Minutes

Cook Time: 30-35 Minutes

Cook Temp: 400° - Indirect Heat

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 lb	Beef, Ground	Ground Chuck, 80/20
¼ Cup	Onion, Red	Peeled and Minced
1.5 Tbsp	Fishy Fishy Rub, 5280 Culinary	
2 Tbsp	Rub-A-Dub, 5280 Culinary	
1 Tbsp	Garlic, Fresh	Minced
3 ea	Eggs, Fresh, XL	
1 Cup	Bread Crumbs, Panko	unseasoned
1 Cup	Cheese, Mozzarella	Shredded
6 ea	Bun, Hoagie	Or Crusty Bun
1 ½ Cup	Sauce, Marinara	hot
1 Cup	Cheese, Mozzarella	Shredded
½ Cup	Cheese, Parmesan	Shredded

GARNISH

4 tbsp	Basil, Fresh	Finely sliced
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Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 400°, hit enter and hit ignite

While Traeger is heating up –

In a large mixing bowl add the following

Beef

Onion

Fishy Fishy and Rub-A-Dub

Garlic

Egg

Bread Crumbs

Cheese

Mix well by hand until fully incorporated, allow to rest for 10 minutes

Form into 36 meatballs and place onto Traeger Grilling Pan

Heat marinara sauce and hold hot

Mix remaining mozzarella cheese with the parmesan cheese and hold cold

When temp hits 400° add the Meatballs(on the Traeger grilling pan) to the Traeger and close the lid

Cook for 20-25 Minutes or until internal temperature reaches 165°

Using heat proof gloves, carefully remove the meatballs and pan, bring into the kitchen

Slice all the buns lengthwise and form a canoe style cut (create a center well to hold sauce)

Place 6ea meatballs in the middle of the bun

Top each bun with about ½ cup of sauce

Top meatballs and sauce with 1/3 cup of the mozzarella and parmesan mixture

Add the sandwiches onto the grilling pan and then put back onto the Traeger and close the lid

Cook for 5-7 Minutes or until cheese starts to brown

Using heat proof gloves, carefully remove the sandwiches and bring into the kitchen

Garnish with finely chopped basil

Devour !!!

SHOPPING LIST

Traeger Ironwood 885

Ace SKU – 8030462

Reserve Blend Pellets

Ace SKU – 8015887

Trager Grill Basket (Grilling Pan)

Ace SKU - 8019502

Fishy Fishy, 5280 Culinary

Ace SKU – 8561938

Rub-A-Dub, 5280 Culinary

Ace SKU - 8562050