Traeger Grills -Luau for A Lot, for a Little

Looking for a Luau on a budget? Need to feed an army, but also looking to stretch your dollars? This recipe features some tasty food that will feed the crowd and won’t break the bank. Happy Cooking, Chef Jason

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

##### **Yield:** 8 people

##### **Prep time:** 15 Minute Prep

##### **Cook time:** Pork – 45-55 Minutes

##### **Cook time:** Beans – 45-55 Minutes

##### **Cook time:** Pineapple Cakes – 15-18 Minutes

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### **LUAU BEANS INGREDIENTS**

### 4 can Great Northern Beans Drained, not rinsed

### 1 cup Ham Steak, Cooked Diced small

### 1 cup Pineapple, Crushed, Canned Not drained

### 1 cup Pineapple, Tidbits, Canned Not drained

### ½ cup Sugar, Brown, Dark

### ½ cup Fire Honey, 5280 Culinary

### 1 cup Ketchup

### 2 tbsp Oink Rub, 5280 Culinary

### **SHOYU PORK**

### 3ea Pork Tenderloins, Cleaned

### ½ cup Sweet Soy Sauce

### ½ cup Pineapple juice

### ½ cup Vinegar, Cider

### ½ cup Sugar, Brown, Dark

### 2 tsp Ginger, Fresh, minced

### 2 tsp Garlic, Fresh. Minced

### 2 tbsp Tiki Tiki Rub, 5280 Culinary

### **PINEAPPLE UPSIDE DOWN CUPCAKES**

### 1 box Pineapple Supreme Cake Mix

### 1 cup Water

### 3 ea Eggs, Fresh, Large

### ½ cup Oil, Vegetable

### ½ cup Pineapple Tidbits, canned, drained

### 8 ea Maraschino Cherries, Whole, Pitted, Stem removed

# Preparation:

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

NIGHT BEFORE PREP:

Trim pork tenderloin and remove all silverskin/fat/trimmings

Mix remaining shoyu ingredients together in a medium mixing bowl

Add pork tenderloin and let marinade for 6-8 hours OR OVERNIGHT

Clean out Traeger as needed and change drip tray liner (if applicable)

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 350˚ F, hit enter and hit ignite

While Traeger is heating up:

Prepare Luau Beans ingredients, place into dutch oven and mix well, hold for cooking

Remove pork tenderloin from marinade, drain well. Discard all marinade

Follow package instructions for cake mix and make the pineapple supreme cake mix

Spray large muffin tins with non-stick cooking spray, spray well

Add 1 tbsp chopped pineapple chunks and 1 whole maraschino cherry to the bottom of the muffin tin

Divide the cake mix between the 12 muffin cups

Once Traeger has reached cooking temp of 350˚ F add the pork tenderloin on the bottom grate and the beans on the bottom grate, away from the pork

Cook the pork tenderloin and beans (uncovered) for 35-45 Minutes

Add the muffin tins and cook for 15-20 minutes or until done

Using Tongs, remove the pork tenderloin to a cooling rack

Using heat proof gloves, remove the beans and place on a hot pad

Using heat proof gloves remove the pineapple cakes, let rest for 1 minute and tip upside down to unmold. Unmold onto a cooling rack

Slice the pork tenderloin and serve with the beans

# BBQ Gear / Supplies:

* Traeger Timberline, Large **Ace Sku # 8037251**
* Reserve Blend Pellets **Ace Sku # 8015887**
* Lodge Dutch Oven, 10.5in **Ace Sku # 6220560**
* Fire Honey, 5280 Culinary **Ace Sku # 8017719**
* Oink Rub, 5280 Culinary **Ace Sku # 8562050**
* Tiki Tiki Rub, 5280 Culinary **Ace Sku # 8017400**