Traeger Grills – Cajun Feast for 8 ppl

Let’s get a little creole with this recipe. Time to fire up the Traeger and dial in this Cajun feast for 8 ppl. This recipe delivers some big flavors. Happy Cooking, Chef Jason

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

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

##### **Prep time:** 15 - 20 Minute Prep

##### **Cook time:** Jambalaya – 60 Minutes

##### **Cook time:** Sweet Potatoes – 30 Minutes

##### **Cook time:** Peach Blueberry Cobbler – 35 Minutes

# Ingredients

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

### **JAMBALAYA INGREDIENTS**

### 8 oz Bacon, Applewood Sliced

### 8 oz Sausage, Andouille Diced

### 1 lb Chicken Thighs, BL/SL Cubed

### 1 ea Onion, Yellow, Small Diced

### 1 ea Green Pepper, Small Diced

### 6 ribs Celery Diced

### 1 tbsp Garlic, Paste

### 1 can Tomatoes, Diced 15 oz can

### 1 can Tomato Puree 28 oz Can

### 1 cup Chicken Stock

### 2 tbsp Bayou Dust Rub, 5280 Culinary

### 1 tbsp Fishy Fishy Herb Rub, 5280 Culinary

### 2 tbsp Fire Salt Rub, 5280 Culinary

### **SWEET POTATO INGREDIENTS**

### 4 ea Sweet Potatoes, Jumbo Cut into large wedges

### 2 tbsp Oil, Canola/Olive Blend

### Taste Salt, Kosher

### Taste Pepper, Black, Ground

### **COBBLER INGREDIENTS**

### 1 can Blueberry Pie Filling 21 oz can

### 1 can Peach Pie Filling 21 oz can

### 1 pkg Oatmeal Cookie Mix 17.5 oz package

### 1 stick Butter, Salted

### ½ cup Milk, Whole

# 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

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

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 450˚ F, hit enter and hit ignite

While Traeger is heating up:

Load dutch oven in, uncovered

Prep All ingredients for Jambalaya

Open Traeger and add bacon to dutch oven, break up any clumps, close the lid and cook for 10 minutes to render fat and start cooking

Open Traeger and add chicken and sausage to dutch oven, mix all ingredients well

Close Traeger and cook for 10 minutes

Open Traeger and add Trinity and garlic to the dutch oven, mix all ingredients well

Close Traeger and cook for 10 minutes

Open Traeger and add remaining ingredients and seasoning to dutch oven, stir well

Close Traeger and cook for 30 minutes

While Jambalaya is cooking:

Wash Sweet potatoes and cut potatoes into large wedges, place in a medium mixing bowl

Lightly oil and season to taste with salt and pepper

Place onto Traeger perforated grilling pan and hold

In second dutch oven, spray with non-stick cooking spray

Add both pie fillings and swirl

In a smaller bow mix the cooking dough mix, milk and melted butter and hand mix until fully incorporated

Carefully add this cookie dough topping to the top of the pie filling

Open the Traeger and add the sweet potatoes to the lower grate

Add the dessert to the upper shelf

Close the Traeger and cook for an additional 30-35 minutes or until all food is cooked to your desired doneness

Using heat proof gloves, remove the dutch ovens and place in kitchen

Enjoy

# BBQ Gear / Supplies:

* Traeger Timberline, Large **Ace Sku # 8037251**
* Reserve Blend Pellets **Ace Sku # 8015887**
* Lodge Dutch Oven, 10.5in **Ace Sku # 6220560**
* Fire Salt, 5280 Culinary **Ace Sku # 8561979**
* Bayou Dust Rub, 5280 Culinary **Ace Sku # 8561961**
* Fishy Fihsy Rub, 5280 Culinary **Ace Sku # 8561938**