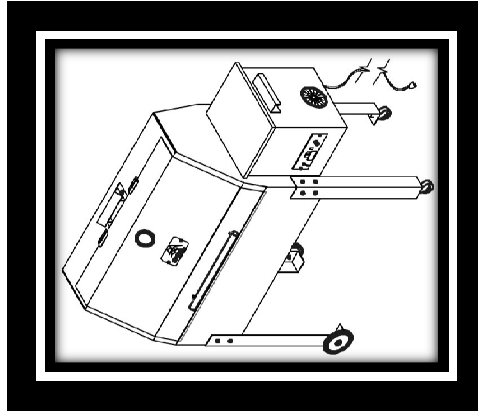




NOTICE! PLEASE READ THIS ENTIRE MANUAL BEFORE ASSEMBLING OR USING YOUR SAWTOOTH GRILL TO MAINTAIN WARRANTY!



Sawtooth Pellet Grills, Inc. and all of our American manufacturers and their employees would like to thank you for purchasing your new grill. Sawtooth Pellet Grills are proudly made and manufactured in the state of Idaho with old-fashioned American quality. Cooking with your new Sawtooth Pellet Grill will evoke a connection to the Pacific Northwest countryside, as well as to the people who manufactured the grill right here in the USA. As you learn the secrets of your new Sawtooth Pellet Grill, you will quickly realize that you didn't simply buy a new barbeque—you purchased an entirely new way to cook! You can prepare everything from Smoked Turkeys to pies on your new Sawtooth Pellet Grill. Indeed, your new cooking possibilities are endless! We challenge you to discover a new recipe, or divulge an old family favorite, to send to us so that we may share it with our employees and other customers. With your help, we can change the way the world prepares its food! And once again thank you!

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Helpful web sites for smoking, grilling and cooking recipes and tips:

1. www.sawtoothpelletgrills.com
2. www.smoker-cooking.com
3. www.the-greatest-barbecue-recipes.com
4. www.cooks.com
5. www.thesmoking.com

FAILURE TO FOLLOW ALL SAFETY TIPS AND OPERATING INSTRUCTIONS MAY CAUSE SERIOUS BODILY HARM AND/OR PROPERTY DAMAGE!

Safety Rules for Sawtooth Grills

- This is an electric outdoor appliance. Use all standard safety practices when using the grill as an electric appliance.
- This grill is an outside residential appliance and must be used outside in a well ventilated area. Do not use the grill indoors under any circumstances. **Keep at least 5 feet from any structure!**
- Whenever this grill is in use, it is hot and may cause injury if touched anywhere except the designated handle.
- Never use any other fuel source other than Barbeque Pellets to maintain the Warranty and for safety/health reasons.
- Never store any combustible fuels within 20 feet of this grill while in use.
- Do not modify any part of the grill for any reason to maintain warranty.
- Should a grease fire occur, turn off the grill and/or unplug it and close the lid until the fire is out and the unit is cool.
- If the grill fails to ignite, empty the fire box and begin the firing sequence again.
- Never leave the grill unattended.
- Never operate the grill on an unstable, uneven or temporary surface(s).
- Store all barbeque pellets in a dry, cool area for best results.
- When storing your grill for long periods of time, empty the hopper and the auger of all barbeque pellets.
- Disconnect the grill from any power source before removing the protective cover from the Hopper Assembly for maintenance or cleaning.
- **DANGER:** Never stick your finger or any tool into the auger assembly for any reason.
- Always use cooking mitts while using the grill.
- Always wear closed toe shoes while grilling.
- Never add pellets by hand to a hot fire pot. This is dangerous and you may get seriously burned. If you do run out of fuel and you lose your fire while cooking, open the lid, turn off all controls, and let the unit completely cool. The grill will go through its SHUT DOWN cycle automatically. Once the SHUT DOWN cycle is complete re-fill the hopper and go through the normal LIGHTING procedure.
- **NOTE:** If the fire does not start, the Grill will continue to feed pellets and the fan will continue to run. The grill will then automatically shut off. If this happens, some unburned pellets may build up in the burn grate. To restart the fire, clean the excess pellets out of the burn grate and follow the above steps.

Sawtooth Pellet Grill Warranty

Warranty begins from the date of purchase. The LIMITED WARRANTY only extends to original purchaser of the Sawtooth Pellet grill. The LIMITED WARRANTY on Sawtooth Pellet grills covers defects in workmanship and metal parts and materials, fabricated by Sawtooth Pellet Grills, Inc, for a period of three (3) years from the date of the first retail purchase. This LIMITED WARRANTY covers defects in electrical parts for a period of one (1) year from the date of the first retail purchase. During the warranty period, Sawtooth Pellet Grills, Inc, will replace or repair, at its sole option, any defective Sawtooth Pellet grill returned to Sawtooth Pellet Grills, Inc., or to one of its dealers, by the original purchaser. FOB point of shipment. Sawtooth Pellet Grills will repair or replace parts returned to Sawtooth Pellet Grills, freight prepaid, if the part(s) are found by Sawtooth to be defective upon examining. Repair or replacement of parts does not extend the warranty.

This LIMITED Warranty does not cover and EXCLUDES defects in workmanship and materials related to the thermometer, powder coating, handles, grease bucket, hardware, grilling grates and/or accessories. This LIMITED WARRANTY does not cover and EXCLUDES problems that arise from, relate to, result from, of consist of abuse, misuse, problems with electrical power, normal corrosion, powder coat fading or flaking due to normal use, grill warping, damage caused by improper use or by using improper fuels, damage to personal property or personal injury through the use of this Sawtooth Pellet grill. This LIMITED WARRANTY does not cover and EXCLUDES uses not in accordance with the instruction manual and/or commercial use of the product.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS WHICH MAY VARY FROM STATE TO STATE (PROVINCE TO PROVINCE IN CANADA). SAWTOOTH PELLET GRILL, INC.'S RESPONSIBILITY FOR DEFECTS IN MATERIAL AND WORKMANSHIP SHALL BE LIMITED TO REPAIR AND/OR REPLACEMENT AS SET FORTH IN THIS WARRANTY. ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES AND WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ARE DISCLAIMED.

NEITHER SAWTOOTH PELLET GRILLS, INC., NOR ITS MANUFACTURERS OR SUPPLIERS ACCEPT RESPONSIBILITY, LEGAL OR OTHERWISE, FOR THE INCIDENTAL OR CONSEQUENTIAL DAMAGE TO PROPERTY OR PERSONS RESULTING FROM THE USE OF THIS PRODUCT. ANY WARRANTY IMPLIED BY LAW, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SHALL BE LIMITED TO ONE (1) YEAR FROM THE DATE OF ORIGINAL PURCHASE. WHETHER A CLAIM IS MADE AGAINST SAWTOOTH PELLET GRILLS, INC., ON THE BREACH OF THIS WARRANTY OR ANY OTHER TYPE OF WARRANTY EXPRESSED OR IMPLIED BY LAW, SAWTOOTH PELLET GRILLS, INC., SHALL IN NO EVENT BE LIABLE FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL OR OTHER DAMAGES OF ANY NATURE WHATSOEVER IN EXCESS OF THE ORIGINAL PURCHASE PRICE OF THIS PRODUCT. ALL WARRANTIES BY SAWTOOTH PELLET GRILLS, INC., ARE SET FORTH HEREIN AND NO CLAIM SHALL BE MADE AGAINST SAWTOOTH PELLET GRILLS, INC., ON ANY ORAL WARRANTY OR REPRESENTATION.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

Procedures for Warranty Service

Call your nearest “Sawtooth Pellet Grill” dealer for repair or replacement of your “in-warranty” parts.

Be prepared to furnish the following information:

1. Purchaser’s name, model and serial number of grill and date of purchase.
2. An accurate description of the problem.
3. Your dealer will handle all trouble shooting questions.

Sawtooth Pellet Grill Package Contents Please

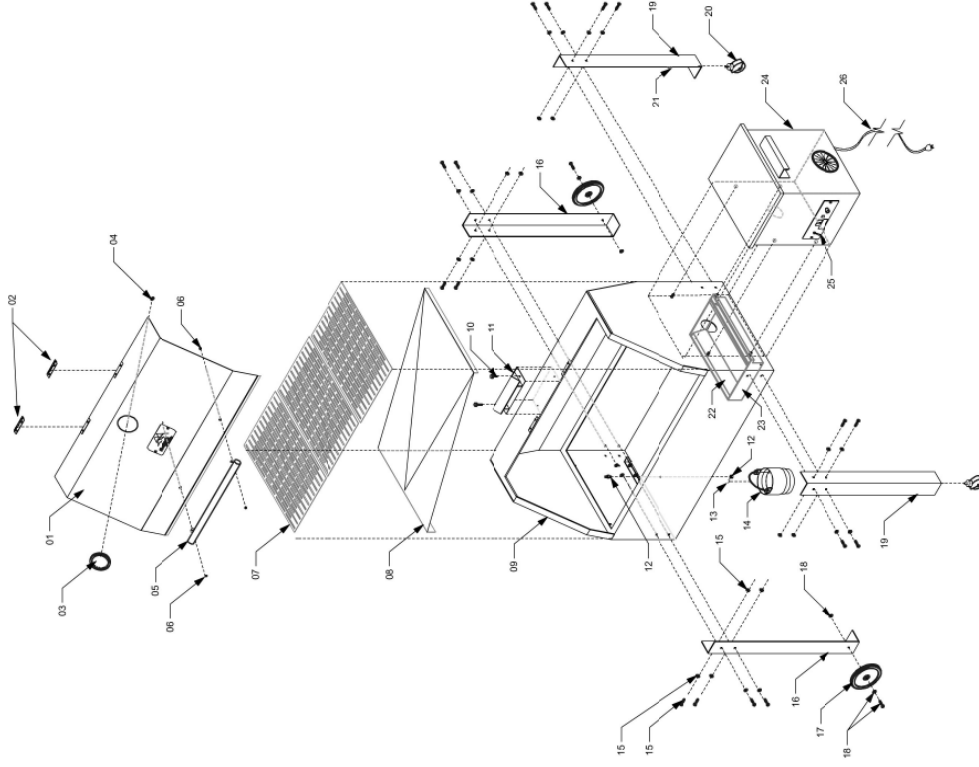
Identify each Piece

- 1 – Owners Manual
- 1 – Sawtooth Pellet Grill
- 1 – Handle
- 3 – Grill Grates
- 4 – Grill Legs
- 1 – Grease Collection Tray
- 1 – Grease Bucket
- 1 – Sawtooth Flame Guard
- 1 – Fire Box
- 1 – Fire Box Insert
- 4 – Casters
- 1 – Thermometer
- 1 – Lid Stop
- 1 – Bag of hardware

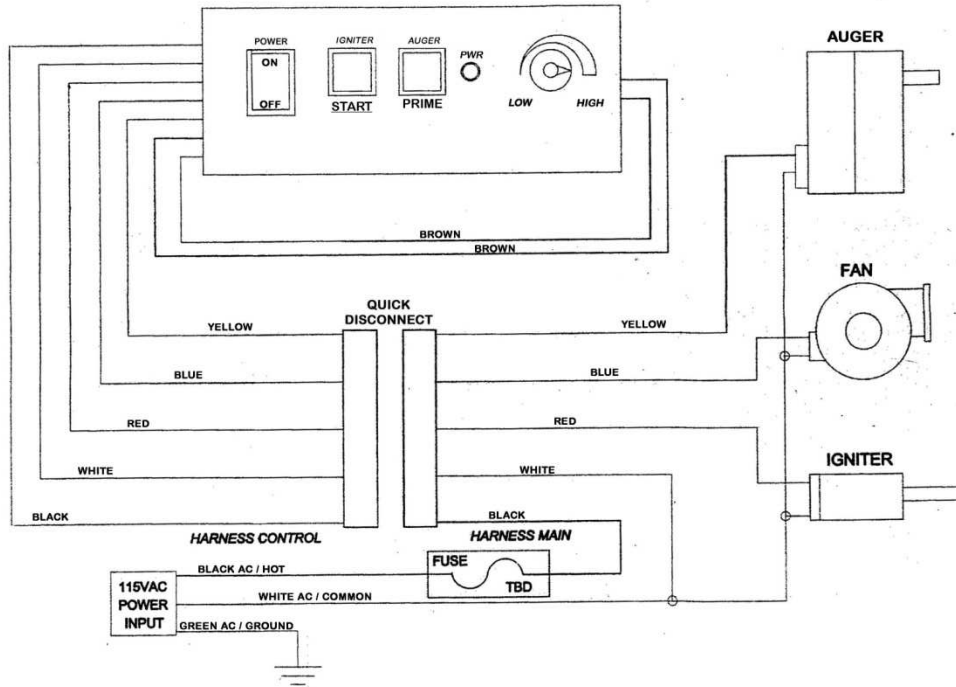
Component Numbering for Assembly & Warranty

1. Sawtooth Grill lid
2. Barrel Hinges
3. Thermometer
4. Thermometer Hardware
5. Lid Handle
6. Handle Hardware
7. Grill Grates
8. Grease Collection Tray
9. Sawtooth Grill Body
10. Lid Stop Hardware
11. Lid Stop
12. Grease Bucket Bracket Hardware
13. Grease Bucket Bracket
14. Grease Bucket
15. Leg Hardware
16. Leg Rear
17. Wheel
18. Wheel Hardware
19. Front Leg
20. Caster
21. Caster hardware
22. Fire box Grate
23. Fire Box
24. Hopper Assembly
25. Control Panel
26. Power Cord

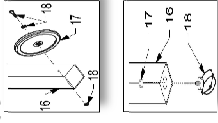
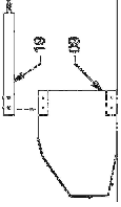
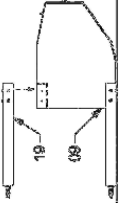
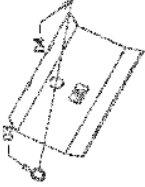
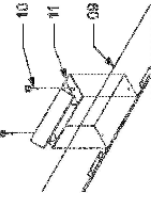
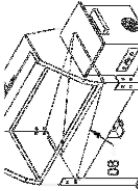
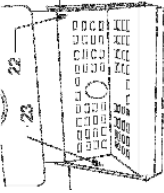
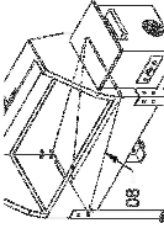
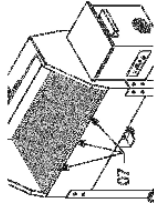
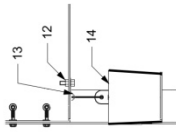

Component Diagram



Wiring Diagram



Assembly Instructions

<p>Step - 1 Remove all of the items from inside the grill before beginning. Use the box the grill came in or a towel to lay the grill on while assembling to prevent damaging the finish.</p> <p>Tools needed:</p> <ul style="list-style-type: none"> • 3/4 Wrench • 9/16 Wrench • 7/16 Wrench • Phillips Screw Driver 	<p>Step - 2 Attach the caster/wheel (18/17) to the legs (16/19) with the bag of bolts labeled (A).</p> 	<p>Step - 3 Attach one leg (16) with a caster on it to the front (Hopper Side) and 1 leg (16) with a wheel to back. Using (B) hardware bag.</p> 
<p>Step - 4 Attach one leg (16) with a caster on it to the front (Hopper Side) and 1 leg (16) with a wheel to back. Using (B) hardware bag.</p> 	<p>Step - 5 Remove the Thermometer (03) from the bag and place it in the hole in the center of the lid. Use the nut in the bag to attach. (04)</p> 	<p>Step - 6 Attach the lid stop (11) to the top of the grill (09) using the bag of bolts labeled (C).</p> 
<p>Step - 7 Attach the handle (05) to the front of the lid using the bag of bolts labeled (D).</p> 	<p>Step - 8 Insert the burn grate (19) into the fire box (20) as shown below.</p> 	<p>Step - 9 Insert the grease tray (08) into the grill. (09)</p> 
<p>Step - 10 Install the grates (07)</p> 	<p>Step - 11 Install the grease bucket hanger (13) and hang the bucket (14).</p> 	<p>Step - 12 Follow the initial start up guide procedure as detailed on pages 10 and all safety rules in this manual at all times.</p> 

Initial Firing Procedure

Initial Firing Instructions – This process ensures that all equipment is operating properly and your grill has been seasoned for future use! Please run this initial set up procedure every 12 uses to ensure proper and optimal operation!

1. After proper assembly Wash the inside of the unit with mild dish soap and detergent (Not where you intend to cook)
2. Completely rinse the inside of the unit as not to leave any soap residue in the unit.
3. Dry the grates and apply a light coat of Vegetable oil using a paper towel to all sides to prevent rust during prolonged storage or damp weather.
4. Follow the standard Ignition steps below for daily use.

Standard Ignition Steps
5. We recommend cleaning the fire pot after/prior to each use to ensure optimal performance.
6. Locate the grill in an area in accordance with safety guidelines in your owner's manual
7. Load the Hopper with Barbeque Grade Pellets then close the hopper lid. (Make sure the lid of the hopper is always closed to protect your pellets.)
8. Plug the unit in to a 110 power outlet
9. Place Power Switch to the ON position.
10. Turn the Temperature Control Knob to the Start position.
11. Press the Start Button.
 - a. This initiates the start up cycle. The auger will start to turn, the igniter will activate and the combustion fan will start. The Power light will illuminate in blue light.
12. Your grill will begin to produce smoke while the start up cycle is taking place this is normal. Close the lid.
 - a. The igniter will turn off automatically when you're grill has cycled through the initial ignition procedure.
13. **CAUTION:** If excessive flame is visible i.e. Flame Guard is glowing bright red; turn the Temperature Control Knob down.
14. The grill is operational once the smoke has cleared and/or it has reached your desired temperature. Minimum run time before adjusting the temperature control is 15 minutes.
15. The prime button is not to be used unless you are preparing to open the lid during cooking. Press the prime button for 5 seconds to give the grill a small amount of extra fuel to offset opening the lid.

Recipe Index

Page	Recipe
13	Boston Butt (Pulled Pork)
14	Baby Back Ribs
15	Prime Rib
16	Rib Eye Steak
17	Plank Salmon
18	Steelhead with Lavender Butter
19	Drunken Chicken
20	Sawtooth Pizza
21	Smoked Turkey
22	Kebab
23	Sawtooth Steak Burger

Temperature Settings

NOTE: Different wood pellets will produce different temperatures; as well the outside temperature and weather conditions will also affect your cooking temperature. The markings on the Temperature Control Knob are approximate always refer to you lid mounted Thermometer for your actual temperature.

- Smoke – Between 160 – 200 Degrees
 - This setting is for slow cooking of those great meats for that just right smoky flavor such as a Turkey or a Boston Butt (Refer to our recipe book!)
- Medium – 300 – 350 Degrees
 - For baking and cooking everything from Drunken Chicken to Plank Salmon (Refer to our recipe book!)
- High – Preheat – 400 – 450 Degrees
 - This is what you use to sear a steak or cook a great burger (Refer to our recipe book!)

NOTE: These temperatures are subject to many factors such as outside temperature, wind and pellet fuel condition please refer to the thermometer on the lid of the unit for precise temperature at any given time.

Cold Weather Cooking: In Cold/Windy weather the grill will have to be set on higher settings to attain the cooking temperature you desire. Make sure to allow the grill to get to the temperature desired and hold that temperature for 15 – 20 minutes before you load the grill. Watch the temperature on the lid mounted thermometer regardless of the temperature setting on the knob. This will ensure that the grill can attain and maintain the desired temperature in cold and/or windy weather.

As in all things individual palate has a lot to do with which flavor of pellets you choose to use in your cooking endeavors. We recommend the Blend/All Purpose as it has a great balance and will work great with any meat choice. It also allows you not to have to clean out your hopper every time you cook a different meat.

Boston Butt

- Meat
- Pork Shoulder 5-8 lbs.
- Rub Ingredients
 - 5 Parts Paprika
 - 1 part Garlic Powder
 - 1 Part Onion Powder
 - 2 Parts Cumin Powder
 - 1 Part Cayenne Powder
 - 4 Parts Brown Sugar
 - 4 Parts Salt
 - 1 Part Black Pepper
- Sauce Ingredients
 - 1 Gallon Apple Cider Vinegar
 - 1 Cup Salt
 - ¼ Cup Crushed Red Pepper Flakes
 - 1 Tbsp Black Pepper
 - 1 small bottle Worcestershire Sauce
 - 1 Small Bottle Louisiana Hot Sauce
- Grill Hardware
 - Meat Thermometer
- Cooking Instruction
 - Meat: Pork shoulder or "Boston Butt" is the cut of meat to use it has the right amount of fat to handle all day cooking. They range in size from 7-10lbs. Expect to lose about 40% during cooking, for example a 10lb piece of meat will net you about 6lbs of meat after cooking. Figure about 6-8oz for women and 10-12oz for men. Starting with a 10lb piece of meat will feed 12-15 people.
 - Prepping the meat: Use a combination of the above listed spices, or a premixed BBQ rub. Rub the spices into the meat thoroughly, preferably the evening before cooking.
 - Cooking: Start with a grill temp of about 225 degrees. You are looking for an internal temperature of about 180-190 degrees, expect about 10hrs of cooking time. Start the meat fat side up, turning after about 6 hrs of cooking. Basting with BBQ sauce about every hour until meat is done. If the meat starts to develop a hard crust on the outside, cover the meat with tinfoil to protect from burning while trying to achieve the correct internal temp.

Serving:

- After the meat reaches the desired internal temperature set the meat in a cooler wrapped in a towel and tinfoil. Let stand for 20 minutes. Then unwrap the meat cut all of the meat onto a tray and give a light soaking with the sauce stir and serve on a bun and enjoy!

Baby Back Ribs

- Meat
 - 3 lbs Baby Back Ribs
- Seasoning
 - Rib rub of your choice
- Sauce
 - Barbecue Sauce of your choice
- Grill Hardware
 - None
 - Preparation:
 - Trim the membrane sheath from the back of each rack. Run a small, sharp knife between the membrane and each rib, and snip off the membrane as much as possible.
 - Sprinkle as much of the rub onto both sides of the ribs as desired. To prevent the ribs from becoming too dark and spicy, do not thoroughly rub the spices into the ribs.
 - Preheat grill.
 - Lay the ribs on the grill.
 - Reduce heat to low, close lid, and leave undisturbed for 3 hours do not lift lid at all.

Brush ribs with barbecue sauce, and grill an additional 1 hour.
Serving:
Slice into individual ribs or leave as a whole rack

Prime Rib

- Meat
 - 1 Whole Prime Rib 5-7 Bones
- Seasoning
 - Season to your liking
- Grill Hardware
 - Meat Thermometer
- Preparations
 - Score the fat side of the roast vertically and horizontally with a sharp knife.
 - Generously apply rub to the entire roast 24 hours prior to cooking wrap in plastic and place in Refrigerator.
- Cooking Instructions
 - Pre-Heat your grill to 375° for 15 minutes prior to grilling.
 - Lay the prime rib on the grill with the Fat on the top side and reduce heat to 300°
 - Close lid and cook 3-4 hours.[Do not turn the meat during cooking]
 - Internal desired temperature is 130° for Rare, 145° for Medium Rare, 160° for Well done
- Serving:
 - Remove from grill and wrap in a towel and place in a cooler. Let the roast stand for 15 minutes then slice and serve.

Rib Eye Steak

- Meat
 - 1 Rib Eye Steak
- Seasoning
 - Season to your liking
- Sauce
 - None
- Grill Hardware
 - None
- Preparation
 - Generously apply seasoning to both sides of the steak and set aside
- Cooking Instruction
 - Pre heat the grill to 375 degrees
 - Place steak(s) on grill and cook for 25-30 minutes turning 1 time at 12-15 minutes
- Serving
 - Remove from grill and enjoy

Steelhead with Lavender

Butter

- Meat
- 36 oz. of Steelhead trout
- Sauce
- 3 Tbsp Apple Cider Vinegar
 - 1 Tbsp Shallot finely chopped
 - ¼ Tsp Salt
 - 1 Cup unsalted Butter
 - 1 Tbsp Lavender leaves finely chopped
- Preparation

To make the sauce, combine the vinegar, salt and shallots in a small, non corrosible sauce pan.

- Cook over high heat until mixture is reduced by half.
- Reduce heat to very low and remove pan from heat.
- Whisk in the butter cubes one at a time, making sure each cube is absorbed before adding another. Do not let the sauce boil or it will separate.
- Regulate the heat by moving the pan on and off of the burner.
- The sauce will gradually thicken to the consistency of a heavy cream.
- Remove from heat.

Stir in lavender leaves.

Cooking Instructions:

Preheat the grill to 450 degrees

- Salt and pepper the fish
- Dip both sides in flour, then into oil
- Grill on high 2-3 minutes each side
- Remove from grill and place in heated plates or a large platter

Serving:

- Pour sauce over fillets immediately and serve

Plank Salmon

- Meat
- 2 Salmon Fillets
- Sauce
- 6 Tablespoons Dijon Mustard
 - 6 Tablespoons Brown Sugar
 - Spices
 - Fresh Ground Pepper
 - Salt
- Grill Hardware
- 1 Cedar Plank 6" x 14"

Preparations

- Soak cedar plank in salted water for 2 hours, then drain.
- Remove skin from salmon fillet. Remove any remaining bones. Rinse the salmon under cold running water and pat dry with paper towels.
- Generously season the salmon with salt and pepper on both sides. Lay the salmon (on what was skin-side down) on the cedar plank.
- Carefully spread the mustard over the top and sides.
- Place the brown sugar in a bowl and crumble between your fingers, then sprinkle over the mustard.

Cooking Instructions

- Set grill for medium-high.
- Place the cedar plank in the center of the grill
- Cover the grill and cook until cooked through, around 20 to 30 minutes.
- The internal temperature should read 135 degrees F.

Serving: Transfer the salmon and plank to a platter

Drunken Chicken

- Meat
 - 1 Whole Chicken (4lb)
- Seasoning
 - Season to your liking
 - 2 tablespoons vegetable oil
- Sauce
 - 1 can of your favorite beer
- Grill Hardware
 - Beer Can Chicken Holder if you have one [not required]
- Preparation
 - Remove neck and giblets from chicken and discard.
 - Rinse chicken inside and out, and pat dry with paper towels.
 - Rub chicken lightly with oil then rub inside and out with salt, pepper and dry rub. Set aside.
 - Peel one onion
 - Open beer can and take several gulps (make them big gulps so that the can is half full).
 - Place beer can on a solid surface. Grabbing a chicken leg in each hand, plunk the bird cavity over the beer can.

Cooking Instruction

- Transfer the bird-on-a-can to your grill and place in the center of the grate, balancing the bird on its 2 legs and the can like a tripod.
- Place onion on top of chicken
- Cook the chicken over medium-high heat.

Close the grill cover, for approximately 1 1/4 hours or until the internal temperature registers 165 degrees F in the breast area and 180 degrees F in the thigh, or until the thigh juice runs clear when stabbed with a sharp knife.

Serving:

Remove from grill and let rest for 10 minutes before carving.

Sawtooth Pizza

- Toppings (all pre-cooked)
 - Hamburger
 - Spicy Italian Sausage
 - Pepperoni
 - Canadian Bacon
 - Bacon Crumbles
 - Green Olives
 - Shredded Cheese (Your choice we like Cheddar and Mozzarella)
- Dough
 - 1 - .25 oz package active dry yeast
 - 1 Cup warm water
 - 1 Pinch white sugar
 - 2 Tsp Kosher Salt
 - 1 Tbsp Olive Oil
 - 3 1/3 cups all purpose flour
 - 2 cloves Garlic, minced
 - 1 Tbsp chopped Basil
 - ½ cup Olive Oil
 - 1 Tsp minced Garlic

Dough Preparation: In a bowl, dissolve yeast in warm water, and mix in sugar. Proof for ten minutes, or until frothy. Mix in the salt, olive oil, and flour until dough pulls away from the sides of the bowl. Turn onto a lightly floured surface. Knead until smooth, about 8 minutes. Place dough in a well oiled bowl, and cover with a damp cloth. Set aside to rise until doubled, about 1 hour. Punch down, and knead in garlic and basil. Set aside to rise for 1 more hour, or until doubled again. Preheat grill for high heat. Heat olive oil with garlic for 30 seconds in the microwave. Set aside. Punch down dough, and divide in half. Form each half into an oblong shape 3/8 to 1/2 inch thick.

Cooking: Brush grill grate with garlic flavored olive oil. Carefully place one piece of dough on hot grill. The dough will begin to puff almost immediately. When the bottom crust has lightly browned, turn the dough over using two spatulas. Working quickly brush th oil over crust and then brush with 2 tablespoons tomato sauce. Arrange Toppings. Sprinkle with 1 cup cheese and 2 tablespoons basil. Close the lid, and cook until the cheese melts usually 5-10 minutes.

Smoked Turkey

- Meat
 - 1 Turkey (12-16 lbs.)
- Seasoning
 - Season to your liking
- Sauce
 - None
- Grill Hardware
 - Meat thermometer

Preparations: If it is a frozen Turkey always follow directions for defrosting.

Cooking: Set grill for Smoke it will take 30-40 minutes of smoking time per pound. (There is no need to turn or rotate your Turkey) Use your meat thermometer in two locations. Remember the bones heat up more than the meat so try to avoid direct contact. Smoked turkey has a different color and texture than oven roasted turkey. The meat may appear pink and have a smoother texture. This is normal. The smoking process causes a chemical change in turkey that causes this color change. As long as the turkey registers a temperature of 165 degrees F. it is safe to eat no matter the color.

- Serving:
- Remove from smoker to a platter carve and enjoy!

Grilled Kebab

- Meat
 - 4 oz. Pork, Beef, Poultry or Seafood of your Choice
- Ingredients
 - Vegetables of your choice
 - ½ cup rice of your choice
- Seasoning
 - Season to your liking
- Grill Hardware
 - Kebab Skewers (Metal or wood)

Preparation: Cut all meat into uniform cubes and soak in Italian dressing for 20 minutes at a minimum inside refrigerator flipping half way through for uniform coating and cut vegetables to larger size. The vegetables will cook faster so if they are larger than the meat that is preferable. Put the meat and veggies onto the skewer alternately to form Kebab.

Cooking Instructions: Pre-heat your grill to med-high. Prepare rice and covers to keep warm add a little water to keep it from drying out if needed. Grill Kebabs for 5-10 minutes

2. Serving:
- Place Kebab on a bed of rice on a plate and serve.

Sawtooth Steak Burger

Meat

- 60% Chuck (10% fat)
- 40% Ground Brisket
- Bacon (Thick sliced)

Seasoning

- Season to your liking

Cheese

- You're Choice (We love Pepper Jack!)

Grill Hardware

- None

Preparation: Cook bacon to your liking and set aside. Mix the chuck and the brisket thoroughly in a bowl to make a uniform ground beef. Ball the meat and make desired sized patties. The meat will shrink during cooking so over size the patty a little.

Cooking: Pre-heat the grill to medium high. Allow 4-5 minutes a side for medium rare and 9-10 minutes a side for medium and 11-12 minutes a side for well done. Apply bacon and cheese until cheese has melted.

Serving:

- Put it on a bun doctor it up to your liking and be ready for the best burger there is!