



Think grilling season is over? It's not by a long shot, if you're a Traeger grill owner. You don't want to put them away for the season—you'll want to grill right through the winter. Here is a favorite recipe that will help keep you warm as winter approaches. Enjoy! Call your location or the Farm Store if you need pellets or want to finally treat yourself to a Traeger this holiday season. Even better, if you buy your grill by Nov. 30, there's a good-sized rebate program available on the most popular models.

Jalapeno Stuffed Bison Burgers

2 lbs. ground bison or ground chuck (80% to 90% lean)
8 oz. cream cheese, room temperature
6 jalapeno peppers, seeded and finely diced (be careful!)
4 slices bacon, cooked and crumbled
2 Tbsp. minced onion
Salt and pepper
4 hamburger buns

Your favorite fixin's: lettuce, tomatoes, and red onions
Cream cheese filling: Combine cream cheese, jalapenos, bacon and minced onion

Divide the meat into 8 portions and form into patties.

Put a generous spoonful of the cream cheese filling on 4 patties. Top with the remaining patties.

Dip hands in cold water, and then gently press the seams together, enclosing the filling. Cover and refrigerate for 1 hour. Before cooking, season both sides with salt and pepper.

When ready to cook, start your Traeger grill on Smoke with the lid open, until the fire is established (4-5 minutes). Set the temperature to 400° (or high, if you have a manual controller) and preheat, lid closed, for 10-15 minutes.

Grill patties, turning once, until internal temperature reaches 160° or about 20 minutes.