

Nashville Hot Turkey Melt – Traeger Grills

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

Yield: Serves 8 People

Prep time: 10-15 Minutes

Cook time: 15-20 Minutes depending on desired doneness

Ingredients:

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
HOT TURKEY MELT INGREDIENTS:		
1 Recipe	Baked Cheddar Poblano Biscuits	Traeger Recipe
2 lbs	Turkey Breast, Cooked	
8 Slices	Bacon, Applewood, Thick sliced	Cooked
16 Slices	Pepper jack Cheese, Sliced	
16 Slices	Pickles, Bread and Butter, Chips	
NASHVILLE HOT SAUCE INGREDIENTS:		
1 Stick	Butter, Salted	Room Temp
2 Tbsp	Sugar, Brown, Dark	
2 Tbsp	Fire Honey	5280 Culinary
1 Tbsp	Rub A Dub	5280 Culinary
1/4 Cup	Cayenne Pepper Sauce	
NASHVILLE HOT TURKEY MELT BUILD INSTRUCTIONS: EACH MELT		
1 Ea	Cheddar Poblano Biscuit	Sliced in half
¼ lb	Turkey Breast, Cooked	Sliced Thin
4-6 Tbsp	Nashville Hot Sauce	
1 Slice	Bacon, Applewood, Cooked	Broken in half
2 Slice	Pepper jack Cheese, Sliced	
2 Slice	Pickles, Bread and Butter, Chips	

Prep Directions:

- ***Follow all prep instructions in the prep notes and store all prepped food until needed***

Cooking Directions:

Preparation:

- Load pellet hopper with Reserve Blend Pellets, ignite Traeger and set temp to 400°
- Using a cookie sheet pan or 2, arrange melts as follows
 - Biscuit, sliced in half
 - Brush biscuit with Nashville Hot Sauce
 - Sliced Turkey (warmed and brushed with Nashville hot sauce)
 - Cooked bacon
 - Pepper jack cheese
- Place the cookie sheet pans into the Traeger
- Bake the melts until cheese is melted and biscuits are toasted, approx. 15-20 minutes
- Carefully remove the cookie sheet pans using heat proof gloves
- Allow to cool for 3-5 minutes
- Top with bread and butter pickle chips, serve with extra Nashville hot sauce
 - Chef's Tip – serve with jalapeno jelly for an extra kick

Grills / Grill Gear Used:

- Traeger Grills, Ironwood 650 **Ace SKU – 8030466**
- Reserve Blend Pellets **Ace SKU – 8015887**
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