

# PARR LUMBER OUR GAME DAY LINE UP

\* FREE DELIVERY on qualifying orders of \$300 or more within a 30 mile radius of your nearest Parr Lumber location.



## Traeger Tailgater 20 Town and Travel

- 300 sq. in. grilling area
- Free** Hydro Cover (BAC374PROMO)
- Free** Folding Shelf (BAC361PROMO)
- Free** Power Inverter (BAC287PROMO)



Gunmetal Blue  
TFB30LUB

**\$449<sup>99</sup>**



## Traeger Pro Series 20

- 520 sq. in. grilling area
- Advanced Grill Logic
- Free Hydro Cover (BAC379PROMO)
- \$60.00 value in free goods!**

**Limited Edition!**



Gunmetal Blue  
TFB52PUB

**\$599<sup>99</sup>**



## Traeger Pro Series 22

- 572 sq. in. grilling area
- Free Hydro Cover (BAC379PROMO)
- Free Folding Shelf (BAC362PROMO)
- \$120.00 value in free goods!**



Gunmetal Blue  
TFB57PUB

**\$799<sup>99</sup>**



## Traeger Pro Series 34

- 884 sq. in. grilling area
- Free Hydro Cover (BAC380PROMO)
- Free Folding Shelf (BAC363PROMO)
- \$150.00 value in free goods!**



Gunmetal Blue  
TFB88PUB

**\$999<sup>99</sup>**



**20% OFF**

All Traeger Rubs, & Sauce In Stock

**\$300** Food Bank Donation

Traeger Pellets

Buy a bag of Traeger Pellets at regular price between 2/2/19 - 2/16/19 and we will donate \$3 to Marion-Polk Food Share. (No limit, valid at the Salem Parr location ONLY.)

**20% OFF**

All GMG Rubs, & Sauce In Stock

All GMG Pellets **\$11<sup>99</sup>** EA.

## Davy Crockett Pellet Grill



67256 **Wifi Enabled**  
\$399.99  
- \$25.00 instant rebate .....

After Rebate  
**\$374<sup>99</sup>**

## Daniel Boone Pellet Grill



65381  
\$599.00  
- \$50.00 instant rebate .....

67254 **Wifi Enabled**  
\$758.99  
- \$75.00 instant rebate .....

## Jim Bowie Pellet Grill



65384  
\$799.00  
- \$75.00 instant rebate .....

After Rebate  
**\$724<sup>00</sup>**

67257 **Wifi Enabled**  
\$999.00  
- \$100.00 instant rebate .....

After Rebate  
**\$899<sup>00</sup>**

### ST. LOUIS BBQ RIBS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
3/5	10 MINS	5 HRS	4-6	PECAN

When you're first and goal, make these St. Louis-style ribs for a sure victory. Todd Fritz from The Dan Patrick Show loves a good rack, and these barbecue ribs rubbed down and sauced up are the best offense for hunger.

**INGREDIENTS**

- 2 RACKS ST. LEWIS BONE IN PORK RIBS
- 6 OZ TRAEGER BIG GAME RUB
- 8 OZ APPLE JUICE
- 1 BOTTLE TRAEGER APRICOT BBQ SAUCE

**PREPERATION**

- Peel off membrane from the back of ribs. Apply an even coat of rub to the front and back of ribs.
- Let sit for 20 minutes (up to 4 hours if refrigerated).
- When ready to cook, start the Traeger on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 225 degrees F and preheat, lid closed, for 10 to 15 minutes.
- Place ribs bone side down on grill grate. Cook for 1 hour.
- Put apple juice in a spray bottle and spray the ribs after they have cooked for an hour. Spray every 45 minutes thereafter.
- After 4-1/2 hours, start checking the internal temperature of ribs. Ribs are done when internal temperature reaches 201 degrees F.
- When ribs are done, brush a light layer of sauce on the front and back of the ribs. Let the sauce set for 10 minutes on grill.
- After sauce has set, take ribs off the grill and let rest for 10 minutes.
- To serve, slice ribs in between the bones. Enjoy!

FIND MORE RECIPES AT TRAEGERGRILLS.COM/RECIPES

### PELLET GRILLED SHRIMP CHIPOTLE

PREP TIME	IDLE TIME	COOK TIME	PELLETS	SERVES
20 MINS	N/A HOURS	.20 HOUR	Mesq BLEND	4 PEOPLE

**INGREDIENTS:**

- 1 lb uncooked shrimp
- Bamboo skewers
- GMG chipotle sauce
- GMG roasted garlic chipotle rub
- Pears (optional)

Pellet Grilled Shrimp Chipotle is one spicy savory dish that will get anyone hankering for more. Start with uncooked deveined shrimp in any size that you prefer (the number on the bag is the amount of shrimp you will get per lb.)

**Let's Get Started:**

- Double the amount of skewers you would like to cook and soak them in a pan of water for about 30 mins to keep the skewers from burning.
- Use two skewers at a time when creating your kabob for easier flipping and handling.
- Brush the kabobs with GMG chipotle sauce and refrigerate for about 3 hours.
- Set your grill to about 330° and cook these for about eight minutes per side. Be careful not to over cook. Perfectly grilled shrimp will have slightly pink flesh on the outside and white, not translucent, meat on the inside.
- Sprinkle with garlic chipotle rub and serve with fresh sliced pears (optional)

FIND MORE RECIPES AT GREENMOUNTAINGRILLS.COM/RECIPES

**Parr Lumber - Salem**  
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\* Free delivery restrictions may apply. Subject to stock on hand, may not be stocked at all locations. Cannot be combined with other offers. Offer good thru 2/28/19 while supplies last. Convenient locations in Oregon & Washington. For directions and hours visit parr.com