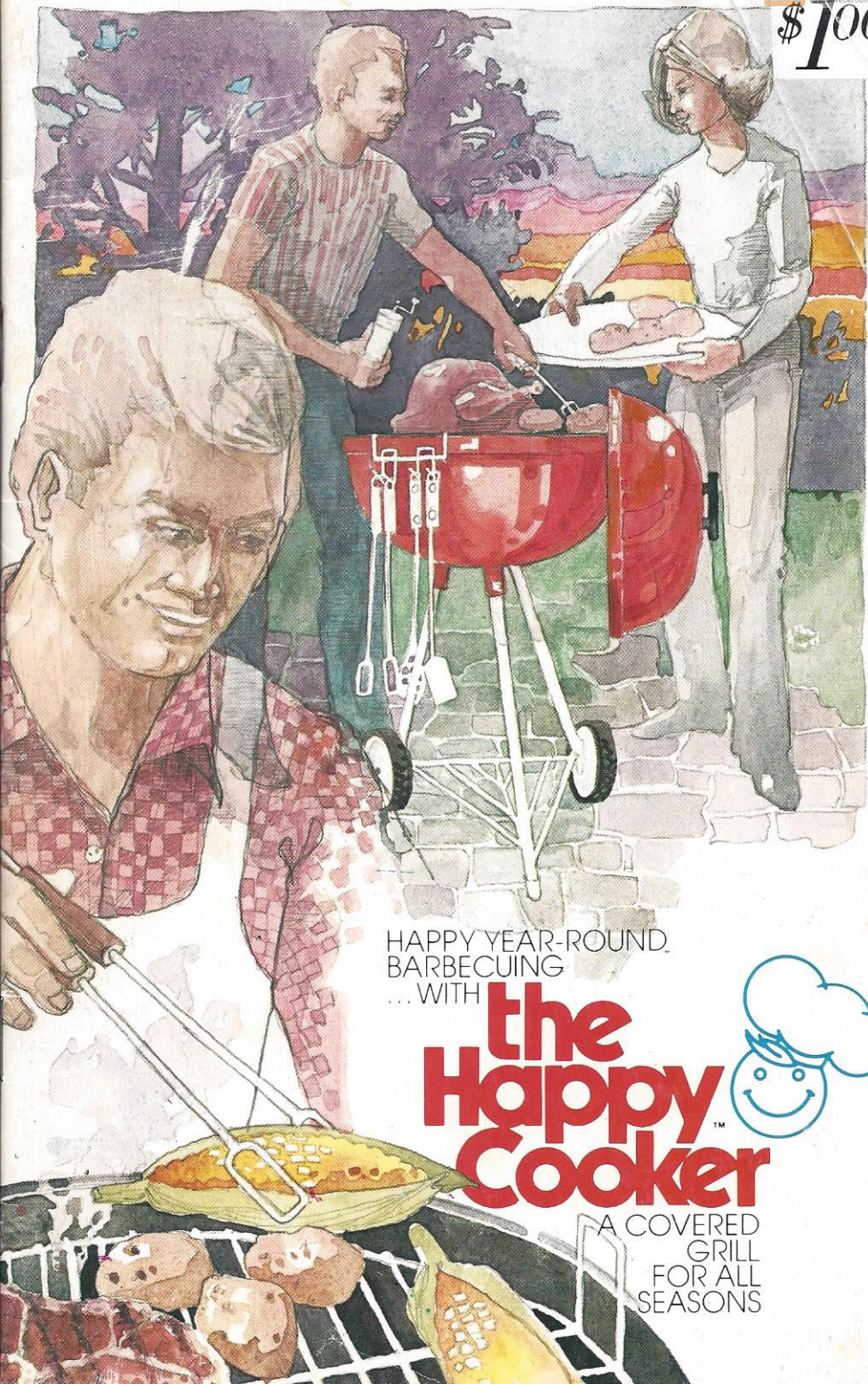


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HAPPY YEAR-ROUND
BARBECUING
... WITH

**the
Happy
Cooker**



A COVERED
GRILL
FOR ALL
SEASONS

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WHERE YOU'LL FIND.....

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THE KETTLE

A COVERED GRILL FOR
ALL SEASONS

The Virtual
Weber Bullet
virtualweberbullet.com

One of the most

- fascinating
- exciting
- entertaining
- and versatile

ways to charcoal barbecue is with a covered kettle barbecue grill.

You've selected the Cadillac of covered kettle grills, THE HAPPY COOKER™. If you've never before experienced the pleasure of cooking with a kettle, you're in for a whole new adventure. You, your friends and/or family can enjoy a great relaxed, barbecuing lifestyle centered around your new HAPPY COOKER.

With it, you can grill things you've never been able to do on regular open charcoal cooking equipment. You'll be amazed...meats like roasts, turkeys, whole chickens, duckling, game and hams. Since heat is reflected from the lid and meat cooks evenly on all sides, you don't need a rotisserie.

EVERYTHING BENEFITS FROM THE UNIQUE CHARCOAL FLAVOR.

Add to all this the fact that you can prepare entire meals in THE HAPPY COOKER...and you'll love it even more. Baked potatoes, sweet potatoes, corn-on-the-cob, stuffed tomatoes/peppers/squash, garlic bread, biscuits or cornbread, baked apples, pies—grill them alongside the meat for complete kettle-cooked menus.

But...that's not all. There are more advantages to a kettle.

You have more control. The domed cover and the closeable vents help regulate the intensity of heat from charcoal.

(In the HAPPY COOKER Deluxe Adjustable Kettle*, you have a charcoal grate that raises or lowers to regulate how close the heat is to the food.)

If food is cooking too fast, close the vents slightly. The fire will immediately tame down. If it's not hot enough, open the vents wide so more air can circulate. You'll get a quick response from smoldering coals.

GOOD-BYE FLARE UPS!

By using the cover and regulating kettle vents, you can avoid most of the annoying flaming outbursts caused by fat dripping onto the hot coals and igniting. You're assured of almost perfect barbecued fare every time. Dried-out, flame-charred meats are a thing of the past.

Cooking is carefree. Kettles save time and energy. Covered grill barbecuing demands less time from the chef since there's

- less turning
- less watching
- less fussing.

Energy savings? Kettle heat stays inside, thanks to the lid. You save on briquets since unused coals can be snuffed out and reused simply by closing the vents.

One final note: Now you can enjoy barbecuing year-round. Since the food is covered, kettles offer the luxury of cooking over the coals in any kind of weather...any time of year.

Intrigued? Excited about kettle cooking? Anxious to begin? We hope so.

Read on for more kettle specifics.

*Patent Pending

ANATOMY

Your HAPPY COOKER Covered Kettle Grill is constructed of quality materials with quality features you won't find in any other kettle grill. It's easy to assemble—no tools are needed.

To reap the benefits of these features, you'll want to get thoroughly acquainted with your grill.

1. LID & KETTLE:

Made of heavy gauge steel with porcelain enamel finish.

- sturdy, durable for years of use
- rust and stain-resistant
- will not burn or warp
- withstands corrosion
- easy to clean; keeps "new look"

2. COOKING GRID:

Made of heavy gauge, plated wire.

- durable, won't warp/bend
- easy to clean
- convenient, safe
 - handles for lifting grid
 - space to add charcoal without removing grid

3. ASH CATCHER:

Mounted inside kettle

- made of porcelain-coated steel
- serves as grill liner
 - protects bottom from excessive heat
- easy to clean
 - once it has cooled, just lift out to empty ashes (no need to turn grill upside down)
 - no outside mess, danger of hot ashes blowing
- separate grate for charcoal fire
 - When emptying ashes, remove grate to save snuffed out charcoal for reuse
- ensures better air circulation for more even cooking

4. LEGS:

Made of bright-finished steel

- strong, durable, resists rust/corrosion
- tripod style and wide wheels provide



stability, prevent tip-overs

● Legs on THE HAPPY COOKER™ are secured in fittings with through-bolts and wing nuts

- remain tight; won't loosen with repeated removal; easy to tighten without tools
- easy to remove for transporting/storing

USING THE KETTLE LID

What makes your kettle barbecue grill unique?

It's the domed cover that plays an important part in the kettle cooking barbecue process. The cover with its closeable vent helps regulate the intensity of the heat. It also keeps annoying flare-ups and excess smoke to a minimum.

Heat is reflected from the kettle lid. Since meat cooks not only from the coals below but, slowly and evenly on all sides from circulating hot air (similar to oven roasting), you don't need a rotisserie.

Because of the cover, you can barbecue year-round. Rain or snow won't stop you. The cover is there to protect the food and your HAPPY COOKER, with its porcelainized finish, is built to withstand the elements.

What about the cover? When do you use it? When do you remove... hanging it on the kettle with the special hook that's inside the cover?

Follow our guidelines:

- Remove cover to start fire.
- Remove cover to sear steaks, burgers, sausages, chicken parts... and to grill minute steaks, or steaks less than 3/4" thick. Replace cover to finish grilling.
- Cover for all other cooking.
- Cover kettle and close all vents to snuff out fire when you're finished.

5-Position ADJUSTABLE HEAT CONTROL SYSTEM*

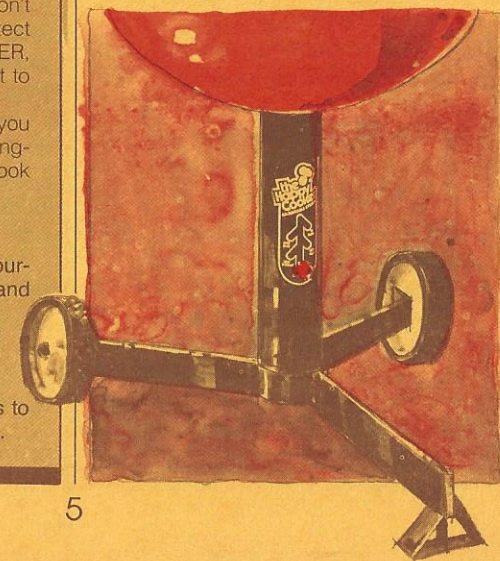
A feature of the HAPPY COOKER Deluxe Adjustable Kettle Grill. A single lever in pedestal ensures precise kettle cooking heat control by automatically adjusting the amount of air flow, and the level of the charcoal fire.

You have your choice of five grid positions:

- HIGH—for searing
- MEDIUM—for broiling/direct method of kettle cooking
- LOW—for slower broiling/direct method of kettle cooking
- INDIRECT—for food requiring long, slow cooking, roasting
- SNUFFING—for quickly and safely extinguishing the fire; helps conserve charcoal.

This unique five-position system adjusts the charcoal fire to the position that produces precisely controlled heat for the desired cooking method. It eliminates under-cooker air vents, adds convenience to kettle cooking.

*Patent Pending.



ONE TO GET READY, TWO TO GO

You're hungry. You have the meat and other foods ready to barbecue. THE HAPPY COOKER™ Covered Kettle Grill is assembled, and it's time to light the charcoal briquets.

But...how do you get the coals started?

Our experts recommend this.

To Get Ready:

- Open all vent covers completely. There are *three* below on the kettle, and *one* above on the cover.*
- Remove kettle cover and hang it on the kettle with hook that's inside the cover.
- Remove cooking grid.
- Now...add briquets for either direct or indirect method of cooking.

Lighting the Fire —

The secret to a quick, sure fire

DIRECT METHOD:

- Stack charcoal briquets pyramid-fashion in center of charcoal grate.
- They'll light faster if stacked this way since air can circulate around them.
- For an average fire, use from 30 to 40

charcoal briquets. Exact number depends on size and quantity of meat and other foods to be grilled.

- To ignite, use a good fire starter (liquid, jelly, chimney or electric type), or the newer self-lighting charcoal briquets. Wait a minute or two to let starter soak in before lighting. With kettle cover removed, ignite charcoal.
- This is where it pays to be patient. Let briquets burn about 15 to 20 minutes until edges are beginning to turn gray. With long-handled tongs, spread out into a single layer. (If using a chimney, release the briquets now.) Wait another 10 or 15 minutes before putting food on to grill.

- In daylight, coals are ready when covered with a layer of gray ash.
- At night, they'll have a red glow.

- Coals ready? Then you're ready. Now ...replace the cooking grid and you can kettle cook...the direct way.

OPTIONAL: If desired, add hickory or other wood chips for special flavor.

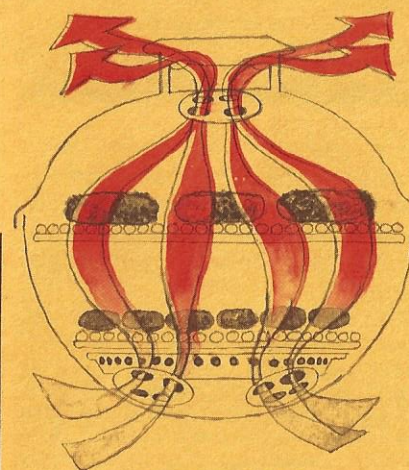
INDIRECT METHOD:

- If using charcoal rails, position them securely on charcoal grate. Place aluminum drip pan in-between.
- Stack briquets pyramid-fashion on each side of pan (between rails and kettle edge).
- Use from 15 to 20 briquets on each side, depending on amount of food to be grilled. More can be added later to prolong the fire.
- Ignite briquets according to directions in *Direct Method*.
- When briquets are ready (ashy gray or glowing red at night), spread them on both sides behind the charcoal rails.
- With drip pan positioned between the charcoal rails or the two beds of hot coals,* replace cooking grid. Add liquid to drip pan, if desired. (See page 20.)
- Now you're ready to kettle cook...the indirect way.

*Alternate Position: You may put drip pan directly on cooking grid (rather than on charcoal grate). Place Happy Cooker Roast Holder (see page 11) in drip pan and set meat on rack. Coals are still placed on each side, not under drip pan.

THINK M. TWO BASIC METHODS FOR KETTLE COOKING!

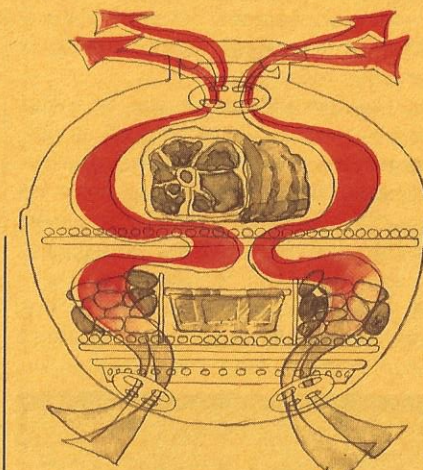
There are two very simple, basic approaches to cooking with a kettle, depending on type of food you're barbecuing. Occasionally you combine the two methods.



DIRECT

Food is cooked on the cooking grid, directly above a single layer of charcoal. Control the upper and lower vents* to regulate heat intensity and keep excess smoke to a minimum, even though food is right over the coals. Generally any meat that can be barbecued or broiled can be grilled this way. Most of these need to be turned only once.

*With HAPPY COOKER Deluxe Adjustable**: Use cover vent and/or move pedestal lever to *Medium* or *Low* position.
**Patent Pending



INDIRECT

In this type of grilling the food cooks by a reflected heat (similar to oven roasting) and is never placed directly over the coals. Place a foil drip pan in the center of the charcoal grate. Coals are then placed on each side of pan.* (HAPPY COOKER™ charcoal rails can be purchased to help hold coals away from edge of pan.) Put cooking grid back on

*Or drip pan can be placed on cooking grid, if desired. Coals are still placed on each side of grate, not under drip pan.

ill and place meat in center, directly over drip pan. Pan will catch meat drippings and juices for gravies/sauces, and helps to keep kettle clean.

NOTE: On the Deluxe Model, this method of cooking will usually be done with adjustable grate in Low position.

In deciding which method to use, keep in mind these guidelines:

DIRECT METHOD:

1. Use direct method for quick-cooking meats such as hamburgers, steaks, chops, frankfurters, chicken parts, fish fillets, some vegetables (foil wrapped potatoes, corn-on-the-cob, for example).

INDIRECT METHOD:

2. Use indirect method for large meats such as roasts, turkey, whole chickens, duckling, game or ham. This grills the meat slowly and evenly to ensure an appetizing appearance, delicious charcoal flavor and juiciness without searing or charring meat.

3. Use indirect method also for meats with large amounts of fat such as ribs, heavily marbled steaks, Italian sausage, duckling. Since there are no coals beneath the meat, flare-ups and smoke are kept to a minimum. Still you get delightful, charcoal-flavored, tender meat.

4. Use indirect method for slow-cooking and warming foods such as side dishes (rice, pasta, stuffing mixes); casseroles,

CONTROLLING TEMPERATURE IN A KETTLE

To maintain high heat intensity:

- Open the top and three bottom draft vents fully.* This is normal cooking position.
- Keep coals close together.
- Tap coals periodically with long-handled utensil to remove ash that doesn't flake off by itself.
- During prolonged cooking times, use long-handled tongs to add about eight briquets to coals every hour.

To reduce heat intensity in a kettle grill:

- Partially close the top and bottom draft vents.**
- Spread coals apart so they do not quite touch.

*With HAPPY COOKER Deluxe Adjustable,† Move pedestal lever to High or Medium position. Open cover vent.

**With HAPPY COOKER Deluxe Adjustable, Move lever to Indirect and/or partially close cover vent.

† Patent Pending

frozen vegetables in foil packets; stuffed tomatoes/peppers/squash/eggplant; baked potatoes/sweet potatoes; corn-on-the-cob in the husk; soups; reheating breads, pies, desserts, among other things.

NOTE: A combination of these two methods is used when you want to sear the meat (direct method), and then finish cooking it more slowly (indirect method). Set up the grill as for indirect method,* place food directly over coals to sear, then move above drip pan to continue cooking.

Or, use the combined methods if you want to cook the meat slowly in the beginning (indirectly), then add a sauce or give it a last-minute browning over the coals (directly) before serving.

Types of food might include:

- chicken parts
- spareribs/country ribs
- sausages
- London broil
- pizza
- kabobs

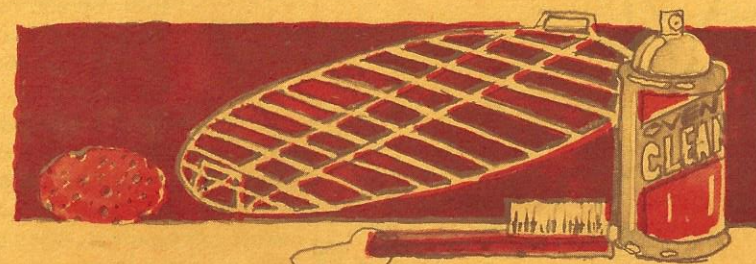
*With HAPPY COOKER Deluxe Adjustable: Move pedestal lever first to High or Medium position; then to Indirect to continue cooking.

DRIP PANS

These shallow, rectangular pans—usually aluminum foil—are important for the indirect method of cooking.

Place one in center of charcoal grate under the meat to catch juices, meat drippings and basting sauces. Use for making gravies or sauces to accompany your barbecue menu. Or, place roast/turkey in Happy Cooker Roast Rack in drip pan placed directly on cooking grid.

For convenience, you can purchase ready-made HAPPY COOKER® drip pans. Or use a shallow metal roasting/baking pan.



SHAPE-UP TIME

FOR KETTLE COOKERS

After a period of strenuous barbecuing, most grills need an occasional "shape-up" session.

To clean your kettle, follow our recommendations for THE HAPPY COOKER™.

- Let grill cool completely before cleaning.
- Using water or other cleaners on a hot grill can damage the finish and can cause dangerous splattering.
- Emptying ash catcher while hot can cause burns.
- To keep HAPPY COOKER looking new and in good condition, wipe surfaces with a damp cloth or paper towel after each use.
- Occasionally wash inside and outside of cooker, using warm water with a little detergent added.
- If surface becomes heavily coated with soot and grease, use a commercial-type oven cleaner. Follow manufacturer's instructions.
- To clean cooking grid, use a wire brush, stainless steel scouring pad or other product designed for that purpose. Oven cleaner can also be used.
- To make clean-up even easier, coat the grid with a vegetable cooking spray (the type used in pans to prevent sticking) before each barbecue.
- When cooker is not in use, store in a protected place or area such as garage or basement. Or cover with THE HAPPY COOKER all-weather cover.

SAFETY FIRST FOR SAFETY'S SAKE

In grilling with THE HAPPY COOKER, as with any kind of barbecuing, safety is an important consideration. Observe these precautions to ensure a happy ending to all of your cookout adventures:

- Never kettle cook indoors. If you prefer not to be outdoors during rain or snow (HAPPY COOKERS are durable enough to withstand these elements), kettle cook in a well-ventilated breezeway, porch or balcony, or in the garage doorway with door open.
- Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal briquets since an explosion could result. Use commercially prepared starters, self-lighting briquets, chimney or electric starters.
- Never add starter fluid to hot...or even warm, coals. The flare-ups can be very dangerous.
- Avoid wearing garments with long flowing sleeves, clothing with fringe or other trim that might easily ignite.

V. HAPPY HELPERS

ACCESSORIES FOR YOUR HAPPY COOKER™

ing easier, more convenient and enjoyable for everyone — from the cook or chef to the onlooker. Here are the accessories available to go with your HAPPY COOKER:

Now that you know the basics, it's time to add the flourishes that make kettle cooking even more fun and convenient.

Successful barbecuers know the importance of the right utensils and equipment. Some items like hot pads/mitts, long-handled spatulas, forks and

tongs are essential. When you're cooking with a kettle grill, specialized accessories designed just for the kettle make barbecuing

1. UTENSIL HOLDER—rack that clips on edge of kettle; cooking tools such as forks, spatulas, tongs and basting brushes hang from hooks within easy reach.

2. ALUMINUM DRIP PANS—used when grilling by the *indirect method*; catch and hold the juices and drippings which may then be used for basting and for gravies/sauces.

3. CHARCOAL RAILS—wire devices that fit on the grate to keep charcoal away from edge of drip pan for *indirect*

4. CONDIMENT SHELF—a clip-on rack to keep salt, pepper, sauces and other seasonings close at hand while cooking.

5. WARMING RACK/CORN ROASTER—a partial step-up rack that rests on cooking grid; useful for warming breads, keeping other foods warm and roasting corn when cooking grid is full.

6. BEEF TIMERS—Set of three HAPPY COOKER™ timing devices calibrated to signal when steaks or hamburgers are grilled to rare, medium-rare or medium doneness. Chef's hat pops up with audible click when meat is cooked to desired degree of doneness.

7. THE FUN TABLE—hardwood cutting board that attaches to the cooker. Provides a convenient, working surface adjacent to the grill. Can also be used as a serving/carving tray.

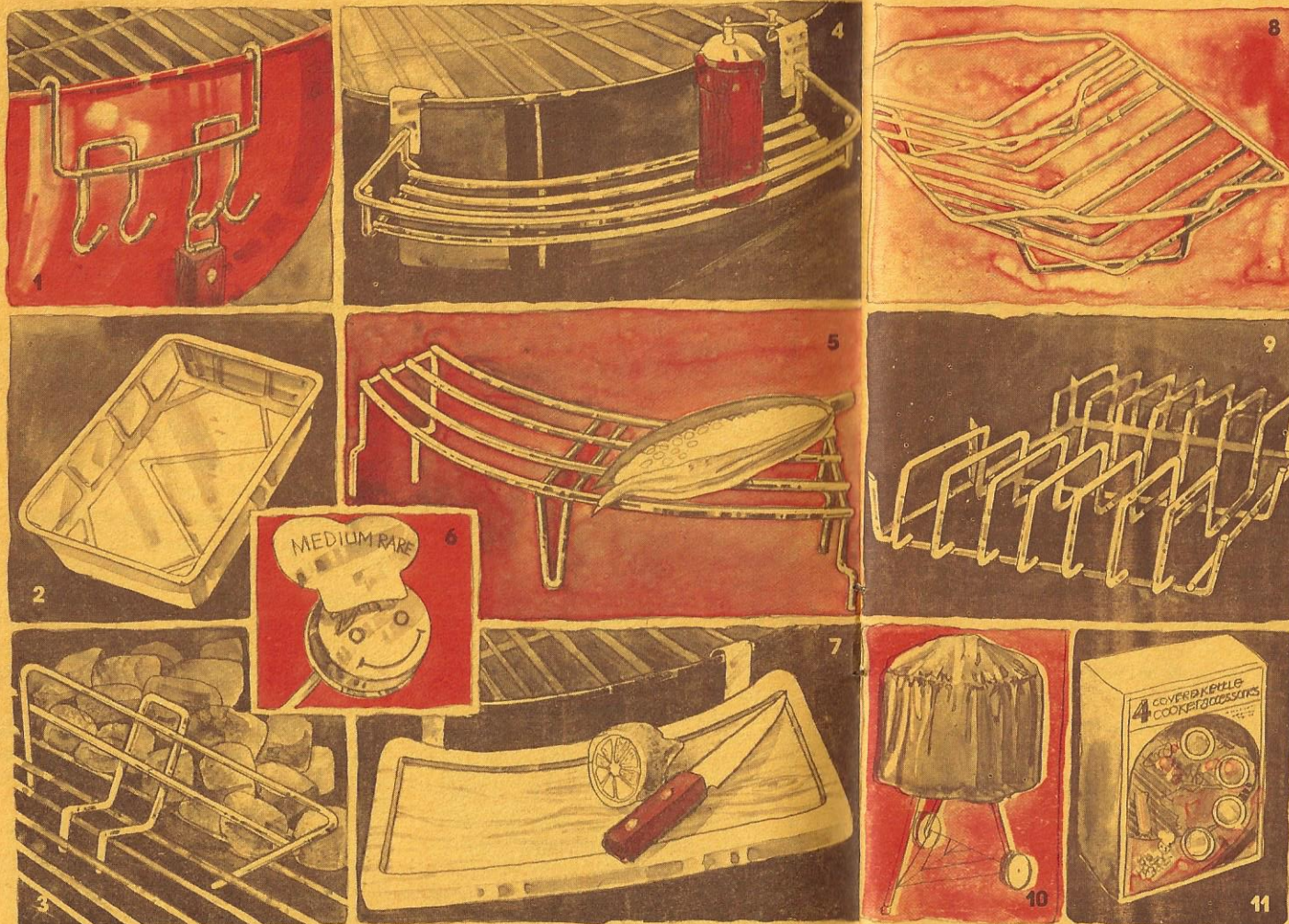
8. ROAST HOLDER—wire rack that holds roasts, ham, chicken or turkey on the cooking grid over hot coals. Allows for even cooking and simplified lifting at serving time.

9. RIB RACK—designed for increasing rib cooking capacity. Also good for chicken halves, extra-thick pork chops. End prongs hold potatoes at same time.

10. ALL-WEATHER COVERS—heavy-duty fitted vinyl covers that protect grill from weather and prolong its life for many years.

11. STARTER SET—collection of accessories for first-time owners of kettle grills. Set includes utensil holder, roast holder, drip pans and charcoal rails. (Makes a good gift.)

All *metal* HAPPY COOKER accessories are made from quality plated wire. This provides easy cleaning and long life for these utensils. Heavy gauge wire also won't bend under weight of heavy meats, or warp upon repeated exposure to intense heat.



WHATEVER THE VII. OCCASION YOU'RE BETTER OFF BARBECUING

From backyard brunches to birthday bashes, from family reunions to singles get-togethers, the occasion will be enhanced by the tantalizing aroma and delectable flavor of foods sizzling on THE HAPPY COOKER™ Covered Kettle Grill.

Summer barbecues can't be beat. But there is no simpler, more relaxed, just-plain-fun way to feed family or friends any time of day and during all seasons than to fire up the charcoal and put the entire meal on the grill. To spark your imagination and start you on the road to creative barbecuing, we offer these suggestions:

- Entertain at a weekend brunch on patio/deck/balcony.
- Stage a tailgate spread at baseball or football games, other sporting events.
- Fete the bride and groom at a backyard shower. Have guests bring gifts to help the newlyweds establish their own barbecue center.
- Enjoy grilled grub on camping, hunting, canoeing or fishing trips.
- Collect a battery of grills for a neighborhood or block party cookout.
- Serve hot charcoaled tidbits at an outdoor wine-tasting or cocktail party.
- Invite Jane's or Johnny's teacher for a backyard barbecue.
- Celebrate a promotion, birthday or paying off the credit card balance by

cooking out. Splurge on lobster, prime rib or filet mignon.

● Greet the candidate or salute the winners with serve-yourself barbecued hamburgers and a table loaded with all the fixings.

● Simmer a cauldron of Texas-style chili in the HAPPY COOKER while enjoying a day playing in the snow. For apres-skiing or skating, just heat up the French bread and set out big bowls and plenty of icy cold beer.

● Greet the Easter Bunny with a lean, juicy ham, creamy scalloped potatoes, all "roasted" in your HAPPY COOKER.

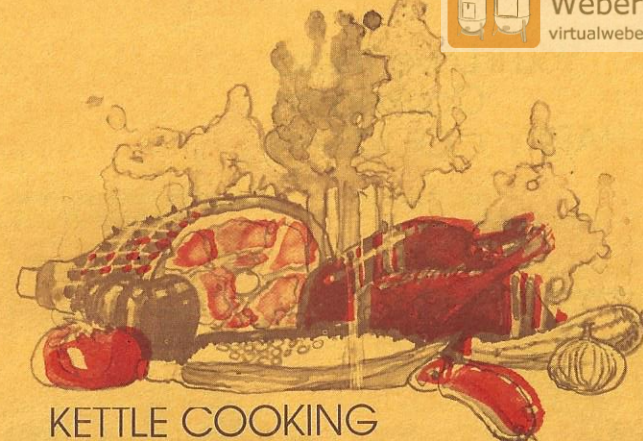
● Brown a plump, juicy turkey with all of the trimmings for a reenactment of the Pilgrims' Thanksgiving. Stuffing, roasted chestnuts and oysters, warmed mincemeat pie and baked cornbread can all be cooked under the protective domed kettle.

● Cookout, eat-in for a memorable Christmas or New Year's menu. Try a succulent duckling or goose, Cornish game hens, crown roast of pork.

● Host the crew from the office for a relaxed Saturday supper. Platters of spicy barbecued ribs will disappear as if by magic.

● Honor the graduate with a kettle-cooked feast.

● Barbecue a hearty spread for Super Bowl or World Series viewers.



KETTLE COOKING VIII. SPECIFICS

COOKING TIMES

Cooking times given in this booklet are approximate. The time required for kettle cooking with charcoal briquets is affected by a number of factors:

- Kind of briquets used (intensity of heat varies from brand to brand)
- Size of charcoal fire
- Outdoor temperatures
- Wind/breezes in the area
- Temperature of the food to be cooked
- Thickness/size of meat
- Leanness of meat
- Distance of food from coals
- Type of marinade or glaze used (sugar glazes cook more quickly)

In order to provide you with some general guidelines for cooking various foods ...from meat, poultry and seafood to vegetables, side dishes and other kettle specialties...the following section covers cooking methods, approximate time required, special techniques, quick tips to make kettle cooking more pleasurable and recipes which you might like to try. This is intended as a handy reference. It is easy to read and the information has been carefully tested to help ensure optimum results as you become familiar with your HAPPY COOKER™ barbecue grill.

Keep in mind that some of the fun of covered kettle barbecuing is that you can do most anything. So experiment on your own with ideas that appeal to you.

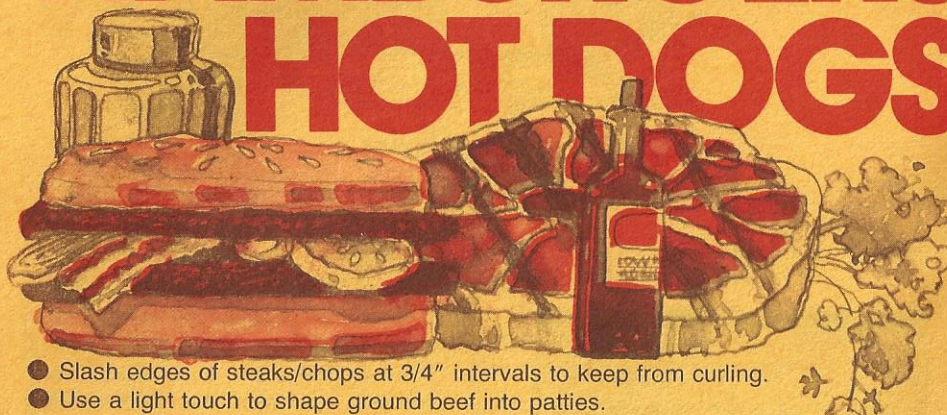
SAFE GRILLMANSHIP

- Use long wooden-handled forks, spatulas or tongs designed especially for barbecuing when testing or turning food in your kettle.
- Keep hot pads/mitts handy when removing food from cooking grid, or when lifting cooking grid.
- If you should have a flare-up when grilling burgers, steaks, chops, etc., simply place the lid back on the kettle. If, after about 30 seconds your flare-up has not gone down, close all kettle and lid vents. (With HAPPY COOKER Deluxe Adjustable Grill*, move lever to *Snuffing* position and close lid vent.)
- After flare-up has gone down, return cooker vents (and adjustable lever on deluxe model) to previous open positions.

*Patent Pending

You'll Love These
Cooked on
THE HAPPY COOKER™!

CHOPS • STEAKS HAMBURGERS HOT DOGS



- Slash edges of steaks/chops at 3/4" intervals to keep from curling.
- Use a light touch to shape ground beef into patties.
- Use tongs or spatula to turn these meats. Forks puncture, allowing juices to escape.
- Begin brushing meats with barbecue sauce or marinade after turning.
- To test for doneness, make a little slash in center of meat. Or use HAPPY COOKER Beef Timers (see pages 10-11).

In this category, all meats are cooked by the Direct Method (See page 7). The meats are grilled on one side without the kettle lid on, then turned (only once) to finish grilling with the kettle lid on.

If you have *THE HAPPY COOKER Deluxe Adjustable Kettle Grill**, put lever in *High/Sear* position for Side 1. For Side 2, move lever to *Medium* or *Low*, depending on thickness of meat.

Cooking times on the second side will vary according to preferred doneness.

EASY GRILLING RECIPES:

FRESH HERB BUTTER: Combine soft butter with freshly chopped basil, parsley or dill. Brush on steak or chops after turning.

STEAK AU POIVRE: (PEPPER STEAK) Season a steak with coarsely cracked peppercorns and chopped parsley before grilling. Baste and serve with a red wine sauce.

MUSTARD MARINADE: Season tarragon vinegar with some sugar, Dijon mustard and chopped onions and chives for a tangy marinade. Pour over round or chuck steaks, or London Broil, cover and refrigerate overnight. Then use as basting sauce during grilling.

LEMON-M-M-M PORK CHOPS: Season with salt, fresh ground pepper, rubbed sage and fresh lemon juice before grilling. Serve with wedges of lemon.

BUMSTEAD BURGERS: Between 2 thin hamburger patties, place choice of crumbled blue cheese, Cheddar cheese, dill pickle slices, chopped olives, crumbled bacon, chopped onions or scallions, or a combination. Pinch edges together; kettle cook.

CUT/TYPE THICKNESS

APPROXIMATE COOKING TIME IN MINUTES

SUGGESTED COOKING TECHNIQUES

1 1/4" Club, Rib,
Rib Eye, T-Bone,
Porterhouse,
Sirloin Steaks

Side 1 5
Side 2 8 Rare
10 Medium Rare
12 Medium

Sear first side for suggested time with kettle uncovered.

Turn meat, cover kettle and grill other side to desired doneness.

1 1/4" Top Round
Steak, Chuck Steak

Side 1 5 to 8
Side 2 10 Rare
12 Medium Rare
15 Medium

Follow techniques given above for Club and other steaks. If desired, marinate in barbecue sauce several hours or overnight. Brush often during cooking with marinade.

2" London Broil
(Rump, round or
shoulder)

Side 1 8 to 10
Side 2 15 to 18 Rare
18 to 20 Medium Rare
20 to 25 Medium

Marinate several hours or overnight before cooking. Follow technique for Top Round Steak above. Variation: Rub meat with crushed peppercorns and powdered mustard before grilling.

1" Pork Chops

Side 1 12 to 15
Side 2 12 to 15

Sear first side for suggested time with kettle uncovered.

Turn chops, cover kettle and continue grilling slowly until pork is done.

1" Lamb Chops

Side 1 3 to 5
Side 2 12 to 15 Rare
15 to 18 Medium Rare

Sear first side for suggested time with kettle uncovered.

Turn chops, cover kettle and grill other side to desired doneness.

Hamburgers
(1/2" thick)

Side 1 3
Side 2 4 Rare
5 Medium Rare
6 Medium

Sear first side for suggested time with kettle uncovered.

Turn hamburgers, cover kettle and grill other side to desired doneness.

Hamburgers
(3/4" to 1" thick)

Side 1 5
Side 2 6 Rare
7 Medium Rare
9 Medium

Follow techniques for 1/2" hamburgers, increasing cooking times as recommended.

Hot Dogs

6 to 8 minutes total.

Grill with kettle cover on, turning after first 2 minutes.



All-Time
Barbecue Favorites For Your
HAPPY COOKER™!

CHICKEN RIBS SAUSAGES

- Chicken can be marinated ahead or cooked "au natural."
- Sausages come either fully cooked or uncooked. Check to be sure which you have. Fully cooked sausage only need to be seared and heated through. Uncooked ones must be grilled carefully to the *well-done* stage.
- To ensure tender ribs and grill uncooked sausages/wursts, precook slightly before grilling directly over coals. Do this on your kettle grill by placing meat on a sheet of extra heavy foil with a few drops of water. Make a packet by folding foil over several times. Seal tightly and steam over medium coals (ribs—about 30 minutes; sausage—about 10 minutes).
- Use a HAPPY COOKER Rib Rack to increase cooking space and for more even cooking of ribs.

In this category, meats are cooked by an alternate method. First sear the meat on all sides, using the Direct Method (See page 7). Then remove from the grill. Place sheet of foil on cooking grid, replace meat and continue grilling until done, with the kettle lid on.

If you have THE HAPPY COOKER Deluxe Adjustable Kettle Grill*, put lever in High/Sear position for searing, then move lever to Medium or Low for remaining cooking time.

*Patent Pending

MEAT

APPROXIMATE COOKING TIME IN MINUTES

SUGGESTED COOKING TECHNIQUES

Drumsticks, thighs breasts, wings; quarters; halves	45 to 60	Sear on all sides. Remove from grill. Add foil to cooking grid. Replace chicken parts and grill until done with lid on.
Spareribs/Country Ribs/Back Ribs	Precook—see page 16— about 30 minutes. Grill about 45 minutes more, until done.	Brush ribs generously with favorite sauce. Keep kettle lid on to keep ribs moist and prevent flare-ups. Turn occasionally.
Sausages/Wursts (Precooked)	5 to 15, depending on size	Sear on all sides. Continue grilling, turning occasionally until heated completely.
Sausages/Wursts (Uncooked)	Precook—see page 16— about 10 minutes. Grill about 10 minutes more, turning occasionally.	Keep kettle lid on to prevent flare-ups.

EASY GRILLING RECIPES:

TANGY CITRUS GLAZE: Mix equal parts of orange and lemon juice, some honey and tarragon for a nice accent for grilled chicken parts.

BARBECUED RIBS: Combine 1/4 cup each, soy sauce and water; 2 tablespoons each: catsup, chili sauce, corn syrup; 4 cloves garlic, minced; and 4 green onions, chopped. Place steamed ribs on cooking grid. Baste frequently with sauce, turning occasionally.

OKTOBERFEST TAILGATE PICNIC: Grill a hearty combination of sausages and wursts. Serve with German potato salad; rye bread/buns; a variety of mustards and chilled, seasoned sauerkraut.



Delightful,
Colorful Fare
for Your
HAPPY COOKER™!

SHISH KABOB

- For tastiest, most pleasing results, use meat/seafood with a colorful variety of fruits as well as vegetables. (See combinations on next page.)
- Alternate the ingredients—meat, tomato, onion, green pepper, meat, etc.—so that the flavors and juices will blend as they grill.
- To make handling easier, use special long barbecuing skewers with wooden handles.
- For variety, thread thin strips of beef or pork on skewers instead of cubes.

Shish Kabob are cooked by the Direct Method (See page 7) with kettle lid on. If you have *THE HAPPY COOKER Deluxe Adjustable Kettle Grill**, put lever in *Medium* or *Low* position.

Turn Shish Kabob occasionally for even cooking. Baste often with sauce or marinade.

MEAT/SEAFOOD	APPROXIMATE COOKING TIME IN MINUTES	SUGGESTED COOKING TECHNIQUES
Beef, 1½" cubes (Round or Sirloin)	15 to 20	Marinate cubes of beef round several hours or overnight before grilling. For sirloin, quickly cook over hot coals, brushing with sauce or marinade.
Pork, 1½" cubes	25 to 30	Marinate if desired. Cook over medium-low coals until done.
Lamb, 1½" cubes	20 to 25	Marinate in oil and lemon juice seasoned with rosemary or dill. Grill until meat is well browned, but still pink in center.
Cooked turkey or chicken (1½" cubes)	15 to 20	Brush with melted butter; sprinkle generously with paprika. Serve with cranberry relish/sauce.
Shrimp, scallops	10 to 12	Combine on skewers with other foods. Grill quickly to keep juicy and tender. Brush often with lemon wedges.

SHISH KABOB COMBINATIONS:

VEGETABLES: Any combination of tomatoes (wedges or cherry); green or red peppers; mushroom caps, water chestnuts; onions, zucchini, eggplant, potatoes, sweet potatoes, cut in quarters or chunks, new potatoes, parsnips, Brussels sprouts (steamed a few minutes), chunks of corn-on-the-cob.

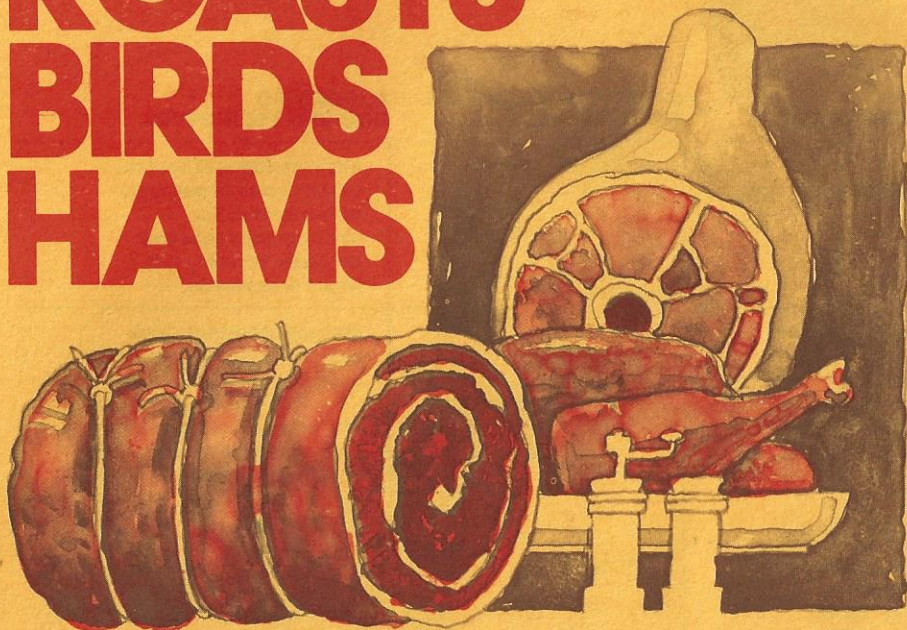
FRUITS: Any combination of pineapple, banana, apple, pear, mandarin or fresh orange slice, peach, mango, papaya, cantaloupe, spiced crabapple, kumquat.

PORK SHISH KABOB: Make with pork cubes, pineapple chunks, green pepper squares, mushroom caps and water chestnuts. Brush with a sweet-sour sauce.

LAMB OR BEEF SHISH KABOB: Skewer meat cubes with zucchini, tomato, onion and mushrooms. Marinate meat in garlic-flavored oil and lemon juice combination. Brush with remaining liquid often during grilling.

Roasting in Your HAPPY COOKER™ Is a Breeze!

ROASTS BIRDS HAMS



- Select uniformly shaped roasts for most even browning and cooking.
- Use THE HAPPY COOKER Roast Holder for convenience.
- To add a unique outdoor taste to foods, toss some damp hickory chips, garlic cloves or onion skins onto coals.
- For extra flavor, add some wine or fruit juice to the drip pan. The covered cooking technique lets flavors penetrate the meat. Use liquid to baste also.
- For the best results: To check doneness, use an instant meat thermometer, one you put in, check the temperature and remove immediately.
- Time-saving tip: Cook two smaller turkeys instead of one large one.

In this category, all meats are cooked by the Indirect Method (See page 7). If you have THE HAPPY COOKER *Deluxe Adjustable Kettle Grill**, put lever in *Indirect* position.

ALTERNATE METHOD: The drip pan may be placed on cooking grid with the Happy Cooker Roast Holder inside and meat in rack, rather than on charcoal grate as described in Indirect Method. In this way, pan drippings/juices may easily be used to baste meat during grilling. Coals are still placed on each side, not under drip pan.

KETTLE COOKING TIP

For moister cooking, water may be added to the drip pan. Or use naturally sweetened fruit juices, wines or other marinades, and a few drops liquid smoke to enhance flavor, as well as add moistness. The flavors will penetrate the meats while the smoke circulates under the kettle cover.

*Patent Pending

MEAT	APPROXIMATE COOKING (Minutes per Pound)	
Rolled Beef Roast	15 Rare (140°) 18 Medium (160°)	Baste occasionally with a mixture of Worcestershire, minced onion and rosemary.
Beef Rib Roast	14 to 16 Rare (140°) 16 to 20 Medium (160°)	Sprinkle with seasoned salt and soy sauce for a subtle Oriental taste.
Whole Chicken (3 to 5 pounds)	15 (185°)	Brush chicken with a mixture of lemon juice, honey, tarragon and oil, or use favorite barbecue sauce.
Whole Turkey	15 (185°) (without stuffing) 18 to 20 (185°) (with stuffing)	Allow more time if turkey has stuffing. Grill extra in foil packets on grill.
Whole Duckling (4 to 5 lbs.)	20 to 25 (185°)	For flavor boost, put a slice of onion, a rib of celery or wedges of apple in cavity. Baste often with pan drippings/juices.
Fully Cooked Ham	10 (140°)	Stud with cloves and coat with brown sugar and dry mustard mixed together. Baste with pineapple juice.
Fresh Ham or Pork Roast	18 (170°)	Season with seasoned salt, pepper and rubbed sage. Baste with apple juice. Serve with cinnamon-topped applesauce.
Leg of Lamb	20 to 25 Rare (140°) 25 to 30 Medium (160°)	Insert slivers of garlic in several places. Baste with a mixture of equal parts of strong hot coffee and melted butter with a bit of grated lemon peel. Serve with mint sauce.

EASY GRILLING RECIPES:

TERIYAKI MARINADE FOR BEEF ROASTS:	Mix 1/2 cup water, 1/4 cup soy sauce, 2 tablespoons sugar, 2 teaspoons dry ginger (or 2 teaspoons grated gingerroot), 1 medium onion, chopped, and 2 cloves garlic, minced. Pour over meat and marinate several hours or overnight before grilling. Use remaining liquid to baste roast occasionally.
PORK ROAST, LEG OF LAMB:	Have boned and rolled (or butterflied) for especially easy grilling/carving. Brush pork with bottled Italian dressing, lamb with bottled mint sauce. Grill tomato halves topped with seasoned bread crumbs to go with meat. Heat your favorite rice dish in foil packet on grill.
WINE GLAZE FOR TURKEY:	Heat 1/2 stick butter and add 1/4 cup white wine, 1 clove garlic, minced, and 1/2 teaspoon crushed rosemary. Baste turkey frequently during grilling.
GRILLED FRUITS:	These go nicely with grilled meats. Use fresh or canned peach halves, bananas, apple or pear wedges. Brush with butter, sprinkle with cinnamon or nutmeg.



- Fish should be brushed with melted butter or oil before being placed on the grill. Brush well with more butter or oil several times while it's cooking.
- Avoid overhandling fish during grilling. Cooked fish is delicate and will flake apart easily. Turn only once.
- With smaller fish or fillets, a long-handled wire basket makes turning easier. Oil basket well to prevent sticking.
- To grill frozen fish, partially defrost and then cook as you normally would.
- Another way to grill fish is in foil packets. Add lemon juice or white wine for more flavor.
- It's better to have fish slightly undercooked than overcooked. Fish is done when it flakes easily when tested with a fork.

Seafood is cooked by the Direct Method (See page 7) with kettle lid on. If you have THE HAPPY COOKER Deluxe Adjustable Kettle Grill*, put lever in *Medium* or *Low* position.

USING THE HAPPY COOKER TO SMOKE FISH

Begin by building a small charcoal briquet fire, adding hickory or other wood chips soaked in water. Open top vent and one of the bottom ones to keep a low heat. (If using the deluxe adjustable model, open top vent and move pedestal lever to *Indirect* position.)

Place fish to be smoked on oiled cooking grid. Grill slowly about 4 hours, adding new briquets as needed after each hour of cooking.

TYPE/CUT OF SEAFOOD

APPROXIMATE COOKING TIME IN MINUTES

SUGGESTED COOKING TECHNIQUES

Fish fillets or steaks (Halibut, trout, perch, snapper, bass, flounder)	15 to 18	Butter or oil before grilling. Baste with lemon juice and more butter/oil often. Turn once.
Large whole fish, 3 to 10 lbs. cleaned and scaled (Snapper, blue, striped bass, salmon, sea trout, rockfish)	45 to 60	Put onion and lemon slices in body cavity. Oil cooking grid or use an oiled long-handled grilling basket. Turn every 15 minutes. Add more briquets after 30 minutes if needed to keep constant temperature.
Large shrimp, peeled and deveined	12 to 16	Grill in long-handled wire basket, on foil or put on skewers in order to turn easily. Brush often with melted butter and lemon juice. Grill quickly over hot coals. Serve with tangy cocktail sauce.
Lobster, grilled (1½ to 2 lbs.)	18 to 20	Split tail and bend shell backward to prevent curling. Place drip pan with water on grid or grate to keep lobster meat moist and juicy. Lobster is done when it turns bright red and flesh is white.
Lobster, steamed (1½ to 2 lbs.)	15 to 18	Place steamer on cooking grid over very hot coals with vents open and kettle uncovered.
Large Clams Medium Oysters (in shell, well scrubbed)	6 to 8	Place directly on cooking grid. Turn when shells begin to open, about 3 or 4 minutes. Cook until they pop wide open. Dip meat in melted butter and eat.

EASY GRILLING RECIPES:

BASTING SAUCE FOR FISH: Combine orange juice concentrate, lemon or lime juice and melted butter. Brush on fish during grilling.

CHARCOAL GRILLED TROUT: Baste with butter and lemon juice. Just before serving, garnish with slivered almonds and chopped parsley. Serve with lemon wedges.

SEAFOOD BUTTER BASTE: Combine 1/4 cup melted butter, 1/4 cup lemon juice, dry sherry or dry vermouth, 1/4 teaspoon each rosemary and thyme. Use to baste fish frequently during cooking.

EASY FISH MARINADE: Combine equal parts oil, lemon juice and Worcestershire with dill. Pour over fish; cover and refrigerate several hours before grilling.

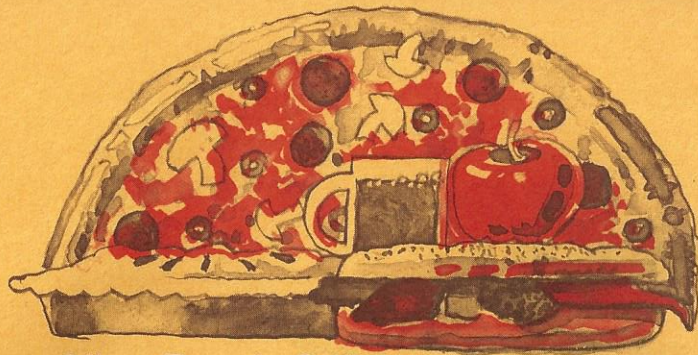
Compliment
Grilled Meats
with These

VEGETABLES

- Vegetables can be cooked in their skins, either on the cooking grid or directly in the hot coals (ember cooking).
- To cook on grid, oil skins lightly or wrap in foil.
- To ember cook vegetables, oil potatoes, sweet potatoes, onions and place on the coals. Thinner-skinned vegetables such as tomatoes, green peppers, zucchini, eggplant should be oiled and wrapped in foil before placing on coals.
- For added cooking space, use THE HAPPY COOKER™ Warming Rack and Corn Roaster to cook and heat corn, potatoes and other foods.
- Fresh frozen vegetables can be seasoned and sealed in foil packets to grill alongside meat on cooking grid. Turn once or twice.
- Vegetables cut in chunks can also be grilled on skewers for an attractive accompaniment to grilled turkey, steak, chops and hamburgers.



VEGETABLES	APPROXIMATE COOKING TIME IN MINUTES (with kettle lid on)	SUGGESTED COOKING TECHNIQUES
Potatoes, Sweet Potatoes	about 75	Oil; place on cooking grid directly above coals, or around meat. For ember cooking, oil; place on coals, turning occasionally.
Corn-on-the-Cob	15 to 20 turning occasionally	Pull back husks, remove silk and replace husks. Soak in ice water about 30 minutes. Remove, shake off excess water and place over coals on cooking grid or special rack. This steams corn without burning.
Tomatoes	15 to 20 about 25 (stuffed wrapped in foil)	Slice off stem end. Top with buttered, seasoned bread crumbs. Place on cooking grid at edge of coals. Also stuff with basil-rice mixture. Wrap in foil.
Zucchini, small medium	30 45	Oil and grill on cooking grid, turning occasionally. Or cook in foil packet, skillet or in chunks on skewers.
Acorn Squash	about 60	Grill halves with outside down for 30 minutes. Turn, add butter and brown sugar, continue grilling 30 minutes longer, or until done.
Green Peppers (or Red)	45 to 60	Stuff with rice or meat mixture, foil wrap and grill.
Eggplant	60 to 75 eggplant alone 30 to 45 to reheat stuffed one.	Oil and grill on cooking grid until done. Cut a slice off one side. Scoop out center, mix with meat/bread crumb mixture, replace in shell. Heat on grill until hot through.



Other Foods Grill Right Along With Meat in Your HAPPY COOKER™!

BREADS
HEROES
PIZZA and

OTHER SPECIALTIES

The following foods can be grilled alone or in combination with foods in previous charts. **Use kettle lid.**

GARLIC BREAD/ROLLS/ BUNS/HOT BREADS:

- Heat directly on cooking grid at edge of coals;
- Wrap in foil; place on cooking grid;
- Or, slice, brush with butter, grill outside down for about 5 minutes, or until lightly toasted.

To Bake Breads (using recipe, mix or refrigerated dough): Place pan on cooking grid at edge, not directly over hot coals. Turn pan once.

HEROES/HOT SANDWICHES:

Heat on cooking grid at edge, not directly over coals. Or wrap in foil.

PIZZA:

Place on heavy-duty foil on cooking grid directly over coals.

CASSEROLES:

Heat in foil baking pan.

ORIENTAL STIR-FRY DISHES:

Use wok or skillet over hot fire.

PASTA/RICE/POTATO/ VEGETABLE DISHES:

Heat in skillet, pot, foil pan or packet.

SOUPS:

Heat in kettle or pot on cooking grid.

BEVERAGES:

Heat cider, juices, coffee and water for tea in pan, tea kettle or coffee pot.

CAKES/PIES/DESSERTS:

Foil wrap and heat. Especially nice for fruit pies, cobblers, crisps; frozen pastries and pound cake.

FRUITS:

Bake APPLES in foil, also PEARS or PEACHES. Bake BANANAS in skin (oil lightly).

PEACHES/PEARS/PLUMS/ORANGES/
GRAPEFRUIT/PINEAPPLE:

Halve and grill over low coals, saute in skillet or wrap in foil. Brush with lemon or apple juice; add honey or sugar, if desired.

IX. WHERE YOU'LL FIND US

If you have questions....
ideas....

or experiences to share,
please write.

Our address:

THE HAPPY COOKER™
UNR Home Products
P.O. Box 429
Paris, Illinois 61944
(217) 465-5361



To add to your outdoor eating pleasure, we also make THE HAPPY SNACKER™, a lightweight, easily portable, folding picnic snack table/bench combination. It seats two to three persons and is useful for on-the-go cookouts as well as indoor use, wherever additional tablespace and seating are needed. It also can be used as a park bench.

To make a picnic table seating four to six persons, latch two of these units together.





HAPPY YEAR-ROUND,
BARBECUING
... WITH

**the
Happy
Cooker™**



A COVERED
GRILL
FOR ALL
SEASONS