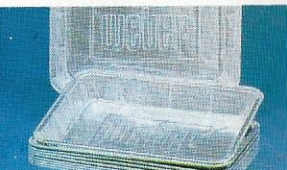


Easy cooking—while you play. Relax and enjoy yourself and let Weber cook the entire meal.

Easy control—while you entertain. Get out of the kitchen and into the fun.

weber one-touchTM
CHARCOAL COOKBOOK system

Buy these Weber Kettle accessories for even more barbeque fun.



Grill and Tool Holder—Nickel plated clamp-on rack keeps tools within reach, yet out of your way while you cook. For 18½" kettles and larger. #1201

Drip Pans—Heavy gauge aluminum pans drop easily into position for indirect cooking. Fit 18½" kettles and larger. #3301

Weber Sidekick—A handsome rock maple work table on the kettle; lift it off and it's a carving board at the table. Complete with no-skid rubber feet. For 18½" and 22½" kettles. #1800

Condiment Holder—This handy attachment keeps spices, barbeque sauces, etc., within easy reach while you're cooking. Fits all 22½" kettles. #21301

Wok Pan—This is a must for lovers of oriental cooking. Fits 18½", 22½" charcoal kettles and gas models. #8301

Rib Rack—Sturdy nickel plated rack increases rib cooking capacity by 50%. Great for grilling chicken halves and thick pork chops, too! #3701 for 22½" kettles; #3601 for 18½" kettles.

Roast Holder—Ideal for roasting meat. Convenient handles make placement and removal easy. Suitable for oven use, too! Fits 18½" kettles and larger. #9501

Shish Kebab Set—6 stainless steel skewers make turning easy. Triple nickel plated racks attach to cooking grill. Fits 18½" kettles and larger. #2501

Individual Corn 'N' Tater Holders (not shown)
—Sit directly on grill to save space and speed up vegetable cooking. Nickel plated steel for easy cleaning. For all Weber barbeques. #3802

Charcoal Rails (not shown)—Rails attach to bottom grill to keep charcoal along sides for indirect cooking. Fit 18½" and 22½" charcoal kettles. #3901

Kettle Covers (not shown)—Heavy-duty vinyl cover helps keep your Weber Kettle clean. #4301 for 18½"; #4701 for 22½" kettles.

Griddle (not shown)—Griddle makes it fun to cook breakfast or brunch outdoors. Fits all 22½" kettles. #1405

Charcoal Chest (not shown)—Keeps 18 pounds of charcoal briquettes handy outdoors. Great for WeberChunks or sidewalk salt, too. #6601

The Basic Set (not shown)—Convenient Accessory Pack has everything you'll need to begin cooking the Weber way! Includes charcoal rails, roast holder, grill and tool holder, and 10 aluminum drip pans. Fits 18½" kettles and larger. #8801

Weber's exclusive 5-year limited warranty!

Many barbeque grills can fall apart, burn through, or rust away long before consumers get their money's worth.

That's why smart customers insist on genuine Weber products... now more than ever... because Weber offers a limited warranty that covers cooking and charcoal grills for one year... and all other parts for a **full five years**. Gas kettles are protected by a one-year limited parts warranty, also. We're proud of our quality and stake our reputation on it.

WARNINGS:

- These kettles are designed for outdoor use only. Toxic fumes may accumulate and cause serious injury or death if used indoors.
- Do not use in high winds.
- Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal. Use a commercially prepared firestarter and make sure that any fluid that may have drained through the bottom vents is removed before lighting the charcoal.
- Kettle should be kept in a level position at all times.
- Infants, children and pets should never be left unattended near a hot kettle.
- Heat can be conducted through the legs of the portable tabletop grills. Do not place grill on glass or combustible surface.
- These kettles should never be used within five feet of any combustible material.
- Do not wear clothing with loose flowing sleeves while barbequing.
- Never use barbeque unless all parts of the unit are in place. Make sure ash catcher is properly attached to legs underneath bowl of kettle.
- Charcoal starter fluid should *never* be added to hot or even warm coals. After use, starter fluid should be capped and placed a safe distance from grill.
- Lid should be removed from the kettle while lighting and getting fire started.
- Do not line bowl of kettle with aluminum foil — it may obstruct flow of air. Use a drip pan to catch drippings from meat when cooking by the indirect method.
- Always put charcoal on top of the lower grill and not directly into the bottom of the bowl.
- Do not add charcoal impregnated with lighter fluid while cooking.
- Never touch charcoal or grill to see if it's hot!
- DO NOT USE WATER to control flare-ups or extinguish coals, as it may damage porcelain finish. Use vents, instead. Close vents completely when finished cooking to extinguish the fire.
- Never attempt to move a hot barbeque grill!
- Do not place hot lid on carpet or grass. Use the hook provided inside the lid to hang on side of kettle. Do not hang lid on the handle.
- During cooking, the ashes may contain hot coals. Remove ashes only after all coals have completely burned out.
- Use proper barbeque tools with long wooden handles.
- Barbeque mitts should always be worn to protect hands while barbequing.
- Never dump hot coals where someone may step on them or where they might start a fire.
- Hot electric starters should be handled carefully and put in a safe place after use. Electric cords should be placed away from walkways.
- Do not use sharp objects of any kind to clean grill or remove ashes.
- Do not use abrasive cleaners on kettle or cooking grill.
- To adjust vents or to remove cover while barbequing, use barbeque mitts or hot pad.

- Make sure to allow enough time for the fire to start properly before cooking.
- Top and bottom vents should be open before starting the charcoal and while cooking. If the fire is too hot, bottom dampers may be partially closed to regulate heat intensity.
- When using a liquid starter, pour in generous amounts. Then, allow starter to soak into the charcoal for a few minutes before lighting in several places.
- Use a good brand of charcoal and store in a dry place. Charcoal absorbs moisture readily and will not burn well if damp. If charcoal is stored outdoors, keep in a weatherproof container with a tight lid.
- When charcoal lighter fluid is used—check to see if any fluid has accumulated in the bottom of the kettle. If so, use a lighted match to ignite the fluid in order to burn it off before starting to cook.
- For proper air flow, remove accumulated ashes from cooled bottom of kettle. Charcoal requires oxygen to burn, so be sure nothing clogs the vents.
- When removing kettle cover during cooking, lift to the side, rather than straight up. Lifting straight up may create a suction, drawing ashes up onto the food.
- When moving kettle, one hand should be kept on the lid handle to ensure proper balance.

COOKING TIPS

Please read all instructions before you start cooking.

Always use tongs for turning meats to avoid piercing meat and losing natural juices.

The cover is important and should be used when cooking in your Weber—no matter what type of foods are cooked.

You save time (as much as 1/3) compared to a conventional oven: because the hot air circulates constantly around the food as it cooks.

There are two methods of cooking in a Weber kettle—direct and indirect. Generally the direct method is used for fast cooking of foods directly over the coals—foods that require 25 minutes or less of cooking time. Most other foods should be cooked by the indirect method.

USE OF WEBER RECIPES

All recipes in this book have been developed on the basis of 70 degree weather and little or no wind. Therefore, if you are cooking on a cold and/or windy day it may be necessary to allow more time.

All meats in the recipes were at refrigerator temperature when put on the grill unless otherwise noted.

The cooking times in this book should be used as guide lines, not exact cooking times, as much depends upon the size and thickness of the meats.

When you combine 2 or more items on the grill at the same time, allow a slightly longer amount of time. More food means more place for the heat to be absorbed.

Recipes in this book use the terms tsp. for teaspoonful, tbl. for tablespoonful.

EASY KETTLE CARE!

Add years to the life of your charcoal kettle by giving it a thorough cleaning once a year. It's easy to do...

Remove ashes.

Remove the cooking and charcoal grills.

Clean the porcelain finish of your kettle with a spray-on-type oven cleaner. Spray surfaces heavily with the oven cleaner—leave on long enough to soften accumulated grease. Wipe out with paper towels. Wash with a mild detergent and water. Rinse well with clear water. Wipe dry.

It isn't necessary to clean the cooking grill after each use. Simply loosen residue with a brass grill brush or crumpled aluminum foil. Then wipe off with paper towels.

TEMPERATURES

Use a meat thermometer for complete accuracy. Inserted thermometer should not touch fat or bone. Temperatures to be reached are:

Beef, rare	140° F.
Beef, medium	160° F.
Beef, well done	170° F.
Pork, well done	170° F.
Ham, fully cooked	130°–140° F.
Lamb, rare	140° F.
Lamb, medium	150°–155° F.
Lamb, well done	160° F.
Turkey, whole, well done	180°–185° F.
Turkey, pieces, breast	170° F.
dark meat	180° F.
Duckling, well done	180°–185° F.
Chicken, whole or pieces, well done	
bone-in	180° F.
boneless	165° F.



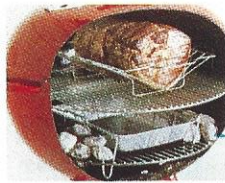
For cooking steaks, chops, hamburgers. Meat is cooked directly over the coals, absorbing the full heat of the coals.

DIRECT METHOD

1. Spread charcoal one layer deep on charcoal grill.
2. Heap charcoal in center of grill
3. Ignite charcoal (leave cover off kettle while the charcoal is starting).
4. When coals have a light coating of gray ash (about 30 minutes), spread them one layer deep again.
5. Put cooking grill in place.
6. Place meat on grill. If you wish to sear the meat, leave cover off and sear as desired.
7. Cover kettle and cook according to directions in recipe.

Note: Include searing time in total cooking time.

It is important in indirect cooking to have the coals burning equally as well on each side before beginning to cook. Occasionally when the coals are started one side will get a better start than the other. If this happens—use BBQ Mitts and long-handled tongs to move the charcoal from one side to the other so the heat is evenly distributed.



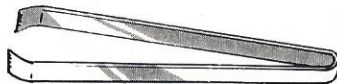
For cooking whole meats such as: roasts, turkeys, hams, etc. Equal amounts of charcoal are placed on two sides of the kettle. Heat rises, reflects off cover and kettle surfaces—to cook food above and below—all around like an oven.

INDIRECT METHOD

1. Position the charcoal rails as far as possible to the outside edge of the lower grill. This will allow a large area in the center for a drip pan.
2. Stand in front of the kettle and place an equal number of briquettes on the left and right sides of the lower grill. Refer to the chart for recommended number of briquettes to use.

Note: For meats that require more than one hour to cook, additional briquettes must be added as indicated in the chart.

3. Ignite charcoal. Leave cover off until coals have a light coating of gray ash (about 30 minutes).
4. Place drip pan in center of the lower grill. If you want gravy, meat may be placed in a roast holder inside drip pan and centered on the cooking grill.
5. Position cooking grill in kettle with handles directly over coals. Add charcoal through openings by grill handles.
6. Place food on cooking grill directly above the drip pan.
7. Cover kettle. Consult recipe for recommended cooking times.



HOW MANY BRIQUETTES TO USE

For the Indirect Method

Kettle Series	Diameter of grill— inches	Briquettes needed on each side for first hour	Number briquettes to add to each side every hour
8000	26 $\frac{3}{4}$	30	9
7000	22 $\frac{1}{2}$	25	8
3000	18 $\frac{1}{2}$	16	5

For the Direct Method use only one layer of charcoal. Use Weber drip pans which have been designed for use in Weber kettles. If you need a larger pan to accommodate foods you can make aluminum foil pans any size you wish. A drip pan should be larger than the meat so all of the drippings from the meat will go into the pan not on the hot coals.

Your WEBER KETTLE is simple to use.

To start:

1. Position kettle with front leg (leg without wheels) into the wind.
2. Remove cover and hang on kettle rim (there's a hook inside the cover)
3. Remove cooking grill
4. Position charcoal grill—grids should run parallel to front leg. (Handle to handle)
5. Fully open all vents.
6. Directions differ depending on the food you're going to cook. Use the direct or indirect method of cooking as indicated in recipes.

Note: To fully open bottom vents on the "One-Touch" kettle move the lever to a position half-way between the front leg and wheel leg.

IMPORTANT:

Cook with the cover on your Weber kettle.

Don't use half your Weber kettle. Covered cooking is what Weber's all about. Here's why:

No flare-ups: With the cover in place open flame cannot exist. Air flow is sufficient to allow charcoal to burn evenly. No need for water squirt bottles or panicky removal of those precious steaks.

Cooking ease:

You can cook quickly with confidence of success. The cover reflects heat evenly all around the food. You don't need a rotisserie. The Weber kettle does the work and you do the enjoying.

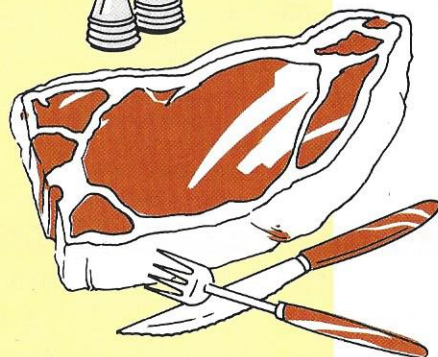
Remarkable speed:

The Weber kettle is designed for optimum heat retention. Heat is reflected off all surfaces (especially the cover) back onto the food—so cooking time is greatly reduced.

Delicious flavor:

Reflected heat seals in the natural flavor and juices of all kinds of foods. They come out from under the Weber cover tasting tender, moist and delicious... as we said—Something Happens Only In A Weber Kettle That Gives Foods A Fantastic Flavor—part of it is because of the Weber Cover—so use it.

Recipes



Beef



ROLLED RUMP ROAST

Choice rolled rump roast
($\frac{3}{4}$ lb. per adult)
salt and pepper

USE INDIRECT METHOD

Season the roast to taste with salt and pepper. Place roast in roast holder on cooking grill directly over drip pan. An 8 pound roast requires approximately 15 min. per lb. to be medium (160°).

STANDING RIB ROAST

Choice lean rib roast
($\frac{3}{4}$ lb. per adult)
salt and pepper

USE INDIRECT METHOD

Season meat with salt and pepper. Insert meat thermometer into thickest part of roast so tip does not touch fat or bone. Position roast, fat side up, on cooking grill directly over drip pan. A 10 pound roast requires approximately 15-20 min. per lb. to medium (160°).

BARBECUED POT ROAST

barbecue sauce (See recipe page 20)
4 pounds lean chuck roast, round bone or blade cut
2 cups celery, sliced
2 carrots, sliced
1 medium onion, sliced
1 green pepper, sliced
USE INDIRECT METHOD

Prepare barbecue sauce; cool before using. Sear roast directly above the coals for 20 minutes turning to brown evenly. Remove roast from grill. Cut a 60-inch length of aluminum foil and fold in half. Spoon half of the barbecue sauce onto center of foil. Place meat on top of sauce and cover with onions, celery, carrots, green pepper and remaining sauce. Double fold foil on top and ends to seal securely. Place foil-wrapped roast in center of cooking grill. Cook 1½-2 hours or until tender.

Note: A Weber aluminum foil pan may be used to hold the roast. Cover with aluminum foil sealing edges securely.

KABOB COOKING

USE DIRECT METHOD

When preparing the fire for cooking kabobs use less charcoal than you do for other foods. One layer of charcoal sparsely spaced will be sufficient—this will provide heat that is not too intense.

If you are looking for something different when you're planning your next cookout include kabobs... they may be served as an appetizer, accompaniment, entree or dessert. In addition to being versatile, kabobs are great time savers because most foods can be prepared in advance.

Any combination of foods that will go onto a skewer can be tried as kabobs. Use your imagination and try different combinations. Use fruit or vegetable kabobs for an unbeatable flavor addition to your brunch or dinner menu. Combine meat and seafood with vegetables for a delicious entree. Serve fruit kabobs drizzled with Grand Marnier, or try the Apricot basting sauce on page 20, as a quick and easy dessert. Keep in mind that if you choose foods that require similar cooking times everything will be done at the

same time. Try placing a tray of assorted meat, seafood, vegetables and fruits so your guests can assemble their favorite combinations on the skewers.

Some suggestions are:

Meats & Poultry: pork, beef, ham or lamb chunks, sausages, chunks of chicken or turkey, chicken livers, bacon.

Fish & Seafood: shrimp, scallops, halibut chunks, oysters, lobster chunks, fishsticks halved.

Vegetables: cherry tomatoes, mushrooms, red or green pepper chunks, onion, artichoke hearts, zucchini slices, olives, sweet pickles.

Fruits: pineapple chunks, maraschino cherries, banana chunks, lemon, lime or orange wedges, cantaloupe chunks, apricot halves, spiced crab apples.

STEAK

Rib, T-Bone, Club, Porterhouse, Sirloin or Filet salt and pepper

USE DIRECT METHOD

Trim excess fat from outer edge of steak. To prevent steak from curling during cooking slit remaining fat at 1½-2 inch intervals. Place steak on cooking grill, cook on first side. Turn steak and cook to desired doneness. Place cover on grill while steaks are cooking. Covering helps to eliminate flare-ups. If you prefer searing steak, leave cover off for the first minute or two on each side. Use meat tongs when turning to prevent piercing and loss of natural juices. Refer to steak cooking chart for suggested cooking times.

	Rare		Medium		Well Done	
Thickness of steak	1st side	2nd side	1st side	2nd side	1st side	2nd side
1"	2	3	4	4	5	6
1½"	5	6	7	8	9	10
2"	7	8	9	9	10	11

(Cooking times in minutes.)

Marinated Flank Steak

1¼ lb. flank steak

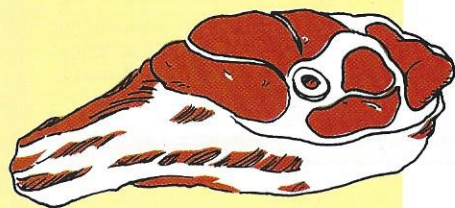
Marinade ingredients

½ cup vegetable oil
 ⅓ cup soy sauce
 ¼ cup red wine vinegar
 2 tbl. lemon juice
 1 tbl. Worcestershire sauce
 1 tsp. dry mustard
 ¼ tsp. pepper

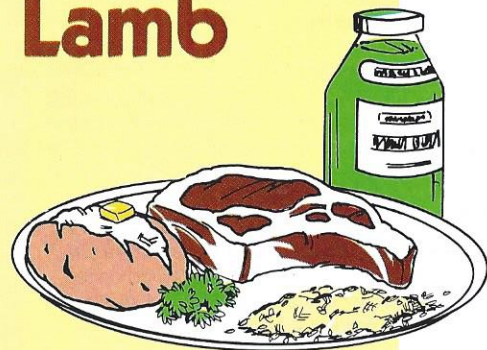
USE DIRECT METHOD

Combine marinade ingredients in glass or plastic container. Place steak in marinade turning to coat completely. Marinate covered for at least 4 hours or overnight, refrigerated. Remove steak from marinade, grill 5 minutes on each side so it is browned on the outside but still rare in the center. Cut steak diagonally across the grain into thin slices before serving.





Lamb



LEG OF LAMB

leg of lamb
salt and pepper
garlic (optional)
glaze (optional)

USE INDIRECT METHOD

Season leg of lamb generously with salt and pepper. If you use garlic, cut several small slits in surface of meat, insert small pieces of garlic in each slit. Place lamb in roast holder and position in center of cooking grill directly above drip pan. A 4 to 6 pound leg requires 2½ to 3 hours to be well done (170° F.). If desired, spread glaze over roast about 20 minutes before lamb is done.

Glaze: Combine 2 tablespoons each currant jelly and brown sugar, 1 tablespoon vinegar and ¼ teaspoon ground cloves.

RACK OF LAMB

4-5 lb. rack of lamb
(7-8 ribs)
salt and pepper
mustard sauce

USE INDIRECT METHOD

Have the butcher crack tops of ribs to facilitate carving when served. Season rack of lamb with salt and pepper, place fat side down in center of cooking grill; cook 30 minutes. Turn, spread mustard sauce on fat side; cook 25-30 minutes for medium rare. Carve lamb into single chops, serve extra sauce on the side.

Mustard Sauce

Combine 1 cup prepared Dijon mustard with 6-8 tbl. melted butter. Add 2 tbl. minced parsley.

LAMB CHOPS

1 inch thick loin lamb chops
salt and pepper

USE DIRECT METHOD

Season chops with salt and pepper. Place them on cooking grill and cook 5-6 minutes. Turn chops and cook 5-6 minutes longer or to desired doneness. For a special treat serve with curry sauce (see recipe page 20).

BARBECUED LAMB RIBLETS

lamb riblets
garlic powder (optional)
salt and pepper
Weber's Tangy Barbecue Sauce
(See recipe page 20)

USE INDIRECT METHOD

Season ribs with salt, pepper and garlic powder. Place on cooking grill directly over a drip pan and cook for 50 minutes. Baste with barbecue sauce during last 20 minutes of cooking time. Serve with additional sauce.



Pork

PORK CHOPS

¾-1 inch thick pork chops
sage (optional)
salt & pepper

USE INDIRECT METHOD

Rub chops with sage if you wish. Season with salt and pepper. Place chops on sides of cooking grill directly over hot coals and sear with cover off approximately 2-2½ minutes until lightly browned on both sides. Move chops to center of grill directly over drip pan. Cook 25-30 minutes longer with cover on. If you are cooking a large number of chops, use our rib rack and double your cooking area by placing the chops upright in the rack.

ROLLED PORK LOIN

4-6 lb. lean rolled pork loin
seasoned salt & pepper
¼ cup orange marmalade

USE INDIRECT METHOD

Rub surface of roast lightly with seasoned salt and pepper. Place roast in center of cooking grill directly above drip pan. Cook approx. 1½-2 hours to be well done (170°F.). Glaze with orange marmalade about 20 minutes before roast is done.

PORK TENDERLOIN SURPRISE PACKAGE

Ingredients for each package:

2 slices of bacon
1-1½ inch slice of pork tenderloin
salt and pepper

¼ inch slice of white onion
½ inch slice tomato
¼ medium sized green pepper (in a chunk)
1 slice of cheese

USE INDIRECT METHOD

Begin package by crossing 2 slices of bacon and placing slice of pork tenderloin where bacon slices cross. Season with salt and pepper. Place onion on top of pork tenderloin, then tomato and finally green pepper. Bring bacon slices up around stack and secure on top with a toothpick. Place tenderloin package on cooking grill directly above drip pan and cook 55 minutes. Place slice of cheese on top of each package and heat until cheese melts. Each package serves one.

SPARE RIBS OR BACK RIBS

lean meaty ribs
salt and pepper
Weber's Tangy Barbecue Sauce
See recipe (page 20)

USE INDIRECT METHOD

Prepare ribs by peeling off tough layer of skin on back side. Season with salt and pepper. Place seasoned ribs on cooking grill above drip pan and cook approximately 1 hour and 20 min. Baste with barbecue sauce during last 20 minutes of cooking time.

Note: If you wish, ribs may be browned directly above the heat source and then placed in the center over a drip pan to finish cooking.



BAKED HAM

fully cooked canned ham
or smoked and cured whole ham shank
or butt portion
brown sugar glaze
whole cloves
pineapple rings

USE INDIRECT METHOD

Remove any rind left on ham and score fat diagonally to give a diamond effect. Insert a whole clove in center of each diamond. Center ham, fat side up, on cooking grill directly above drip pan. Cover kettle. About 9 min. per lb. is suggested timing for fully cooked ham. Since it can be eaten without cooking, any temperature you desire is safe. Smoked or cured ham, which is not fully cooked, should be cooked to an internal temperature of 160°F. Baste with brown sugar glaze during last 30 minutes of cooking time. Garnish with pineapple rings about 15 minutes before end of cooking time, brush with glaze.

BROWN SUGAR-MUSTARD GLAZE

1/2 cup brown sugar, packed
1 1/2 teaspoons prepared mustard
2 teaspoons water or enough to make a paste

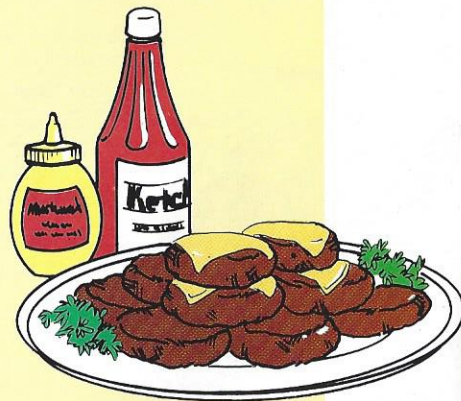
Combine all ingredients, mix well. Spread on top of ham allowing it to run down the sides as the sugar melts.

SPARERIBS AND SAUERKRAUT

lean meaty spare ribs
1 (1 lb.-13 oz.) can sauerkraut, drained
1/4 tsp. caraway seeds
1/2 cup onion, chopped
1/4 cup water
salt and pepper

USE INDIRECT METHOD

Brown ribs over hot coals on sides of cooking grill. Remove from grill. Drain sauerkraut, combine with onion, caraway seeds and water. Place sauerkraut in an aluminum foil pan and top with browned ribs. Season with salt and pepper. Cover tightly with aluminum foil, position pan in center of cooking grill. Cook 1 hour or until ribs are tender.



Ground Meats



HAMBURGERS

- 1 lb. lean ground beef
- 1/4 tsp. black pepper
- 1/2 tsp. salt
- 3/4 tsp. dried minced onions (or 1 tbl. minced fresh onions)

USE DIRECT METHOD

Combine all ingredients, mix well. Shape into 4-6 patties, 3/4 inch thick. Place patties on cooking grill and follow cooking times given, below. Cover grill while cooking hamburgers. This helps to eliminate flare-ups. Always use a spatula or tongs when turning patties to prevent piercing and loss of natural juices. If you prefer searing patties, leave cover off for first minute on each side.

	Rare	Medium	Well Done
Per side	3 min.	4 min.	5 min.

CHILIBURGERS

- 1 lb. ground beef, lean
- 1/2 large green pepper, chopped
- 1 small onion, chopped
- 1 tbl. chili powder seasoning
- 1 tbl. chili sauce
- 1/4 tsp. black pepper
- 3/4 tsp. salt

USE DIRECT METHOD

Combine all ingredients; mix well. Shape into 4-6 patties, 3/4 inch thick. Place patties on cooking grill and cook according to times given for hamburgers.

LAMBURGERS

- 1 lb. lean ground lamb
- seasoned salt and pepper

USE DIRECT METHOD

Shape ground lamb into patties. One pound will make 4-6 patties, 3/4 inch thick. Sprinkle with seasoned salt and pepper to taste. Place patties on cooking grill and cook according to times given for hamburgers. Unlike pork, rare or medium-cooked lamb is safe to eat.

MEAT LOAF AU GRATIN

- 2 lbs. ground beef
- 1 egg
- 1 cup Cheddar cheese, grated
- 1 small onion, chopped
- 3 slices soft bread crumbs
- 1 tbl. Worcestershire sauce
- 1 tbl. prepared mustard
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 can tomato sauce (8 oz.)

USE INDIRECT METHOD

Mix ground beef with 3/4 cup cheese, egg, bread crumbs, onion and seasonings. Mold into round loaf by placing meat mixture into a lightly oiled round mixing bowl. Turn bowl upside down into a shallow pan; lift off bowl. Position pan in center of cooking grill, cook for 55 minutes. Pour off drippings. Pour tomato sauce over loaf; sprinkle top with remaining cheese and cook an additional 25 minutes.

HOT DOGS

- hot dogs
- buns
- mustard
- catsup
- relish

USE DIRECT METHOD

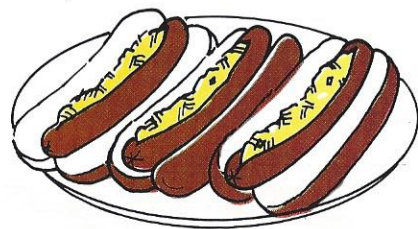
Place hot dogs on cooking grill. Cook for 6 minutes, turning them every 2 minutes. Serve on buns with mustard, catsup and relish.

STUFFED HOT DOGS

- hot dogs
- cheese
- relish
- bacon

USE INDIRECT METHOD

Slit hot dogs lengthwise, within 1/4 inch of each end. Stuff hot dogs with cheese and relish and wrap in bacon. Place on cooking grill over drip pan and cook 15-20 minutes or until bacon is crisp.



ITALIAN SAUSAGE WITH GREEN PEPPERS

Italian sausage
hard rolls
green peppers Italian-style
(See Vegetables, page 18)

USE INDIRECT METHOD

Place Italian sausage on sides of cooking grill directly over hot coals, sear with cover off approximately 10 minutes or until lightly browned. Keep turning sausage to brown evenly on all sides. Then move sausage to center of cooking grill directly over drip pan, cover kettle. Cook 25-30 minutes. Serve in hard rolls with green peppers Italian-style spooned over top.

BRATWURST AND BEER

pkg. bratwurst
1 (8 oz.) can beer
pan 1" deep (7 $\frac{1}{4}$ " x 11 $\frac{1}{4}$ ")

USE INDIRECT METHOD

Place pan for beer in the center area of cooking grill; pour beer into pan. Brown bratwurst over coals on the sides. Use tongs to turn, watch closely until lightly browned. Place brats in beer, cover kettle and cook for 25 minutes.

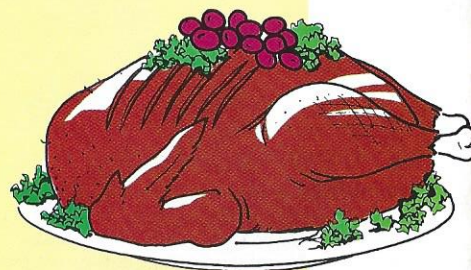
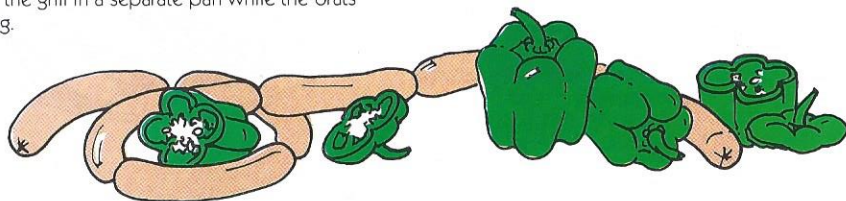
Note: If you wish to serve with sauerkraut, it may be heated on the grill in a separate pan while the brats are cooking.

STUFFED PEPPERS

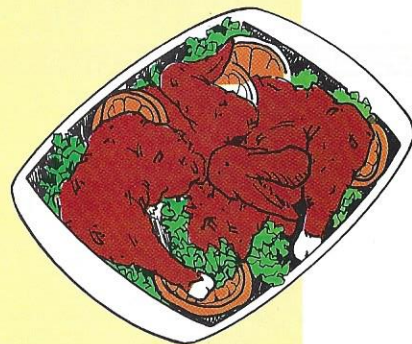
3 large green peppers
1 lb. lean ground beef
1 tbl. green pepper, chopped
1 (8 oz.) can tomato sauce
 $\frac{1}{4}$ tsp. chili powder
1 tbl. onion, chopped
 $\frac{1}{2}$ tsp. Worcestershire sauce
 $\frac{1}{2}$ cup quick cooking rice, uncooked
2 small whole tomatoes, skinned and cup up
 $\frac{1}{2}$ cup water
salt and pepper to taste
 $\frac{1}{2}$ cup sharp Colby cheese, grated

USE INDIRECT METHOD

Remove tops and seeds from green peppers. Cook whole peppers in boiling salted water for 3-5 minutes; invert to drain. Brown onion, green pepper and ground beef in a skillet. Add remaining ingredients (reserving 3 teaspoons tomato sauce and $\frac{1}{2}$ cup cheese). Simmer for 10-15 minutes. Stuff peppers and put a teaspoon tomato sauce on top of each. Center each pepper on a double layer of heavy duty aluminum foil (9-inch square). Shape foil to fit around peppers leaving top uncovered. Place peppers, in foil, on cooking grill and cook 35-40 minutes. Top with grated cheese and heat until cheese melts. About 5 minutes longer.



Poultry



TURKEY

Oven-ready turkey (select a size that will fit into your kettle)

salt
pepper
cooking oil

USE INDIRECT METHOD

If frozen, defrost turkey to room temperature. Free legs and tail from tucked position. Remove neck and giblets. Rinse turkey thoroughly with cold water, drain and pat dry. Oil complete outer surface with cooking oil and season generously inside and out. Pull skin over neck and fasten behind back with a skewer. Lock wings behind the back and tie legs and tail together securely, or retuck legs under band of skin. Insert meat thermometer into center of thickest part of the thigh, not touching the bone. Position turkey, breast side up, in center of cooking grill directly above the drip pan which should be slightly larger than the turkey so all of the drippings from the turkey will go into the pan. Place lid on the kettle. No need to baste the turkey or turn. Cook turkey 11 to 13 minutes per pound to the internal temperature of 185°F. When turkey is about two-thirds done, cut the band of skin or string holding the legs together. We suggest a 10 minute wait before carving that beautiful golden brown bird after it has been removed from the kettle.

**See note re: stuffing.

Note: When purchasing a turkey to be cooked in your kettle the structure is more important than the weight. Generally one that is broad and flat will fit better than one that protrudes too high in the breast area. Any weight that fits under the cover will be fine.

TURKEY STUFFING

2 (1 lb.) loaves of bread, toasted or slightly dry
giblets from bird
2 stalks celery, ground
1 medium onion, ground
1½ lb. pork sausage
1 egg, slightly beaten
¼-½ tsp. sage
salt and pepper

Cut or tear bread into small cubes and put in a large bowl. Rinse giblets in cold water, cook until tender. Drain and reserve broth. Grind giblets with celery and onion. Brown pork sausage, drain well. Add all ingredients to bread crumbs, use giblet broth to moisten as desired; mix well. Stuff turkey lightly and sew up cavity. Makes enough stuffing for a 20 to 23 lb. bird. Extra stuffing can be cooked in aluminum foil alongside the turkey.

****Stuffing Note:** Stuffing can be baked in a disposable foil pan on the grill beside the bird during the last 45 minutes of cooking time. If you wish to cook the bird stuffed allow extra cooking time (add 2 extra minutes per pound to the cooking time). The usual precautions for stuffing apply! Such as: preparing the stuffing just before cooking the bird. Do not stuff the bird ahead of time - too much opportunity is afforded for development of dangerous toxins, due to bacterial growth, which are not destroyed during roasting. Don't pack stuffing in bird too tightly. ...leave room for expansion during roasting. Always remove stuffing from leftover bird before refrigerating. Refrigerate each separately.

CHICKEN PARTS AND HALVES

broiler-fryer chicken parts or halves
*vegetable oil
*salt and pepper
chicken marinade (optional) See recipe on page 21.

USE INDIRECT METHOD

Rinse pieces of chicken in cold water and pat dry with paper toweling. Rub each piece with oil and season generously with salt and pepper. Place chicken pieces on cooking grill directly above drip pan. cook 55-60 minutes or until done.

*Omit if using marinades.

Note: If you wish, chicken pieces may be browned directly above the coals and then placed in the center of cooking grill above a drip pan to finish cooking.

WHOLE CHICKEN

2½-3 lb. broiler-fryer chicken
cooking oil
salt and pepper

USE INDIRECT METHOD

Rinse chicken thoroughly with cold water and pat dry with paper toweling. Lock wings behind back and tie legs together securely. Rub complete outer surface with oil and season generously with salt and pepper. Place chicken, in a roast holder, on cooking grill directly above drip pan. Cook approx. 80 minutes to internal temperature of 185°F.

**See note re: stuffing.

CORNISH HENS

- 1 lb. cornish hens
salt and pepper
- 1/4 lb. butter or margarine, melted
- 1 cup white wine

USE INDIRECT METHOD

Rinse cornish hens thoroughly with cold water and pat dry with paper toweling. Season generously with salt and pepper. Place on cooking grill directly above drip pan, cook for one hour. Combine melted butter or margarine with wine and use to baste hens several times during cooking.

**See note re: stuffing.

DUCKLING OR GOOSE

USE INDIRECT METHOD

Rinse bird thoroughly with cold water, drain and pat dry with paper toweling. Season generously with salt and pepper, inside and out. Use a sharp knife to make a cut between wing joints and breast to permit draining of excess fat during cooking. Lock wings behind back and tie legs together. Put bird, in a roast holder, on cooking grill directly above drip pan. Cook approximately 20 minutes per pound to internal temperature of 185°F. When the bird is about two-thirds done, cut string holding legs together. Since birds vary in type and size, roasting times are only approximate and you may have to increase or decrease indicated cooking time.

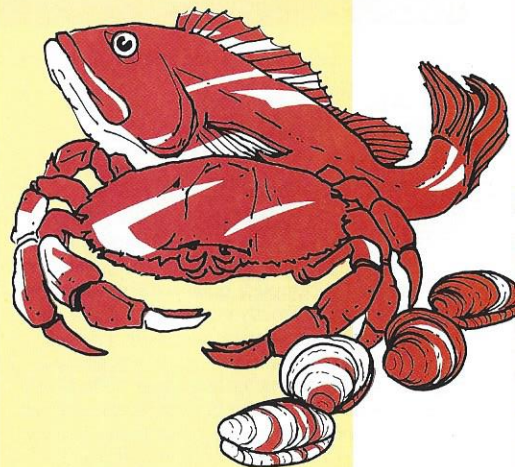
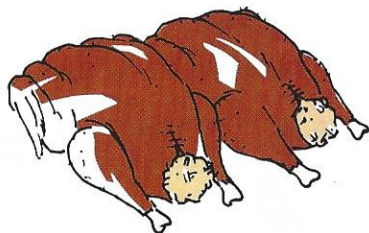
**See note re: stuffing.

CORNISH HENS STUFFED WITH CHICKEN LIVER

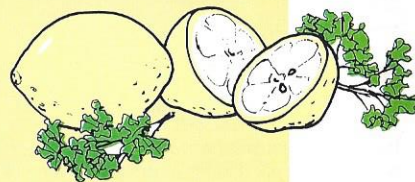
- 4 cornish hens
- 8 slices bacon
- 1/2 cup butter
- 2/3 cup minced onion
- 4 slices white bread, crumbled
- 1/2 lb. chicken livers, cooked,
finely chopped
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. sage

USE INDIRECT METHOD

Rinse cornish hens with cold water and pat dry with paper toweling. Lightly season with salt and pepper inside and outside. Chop 4 slices of bacon. Sauté chopped bacon and onion in 6 tablespoons butter, add bread crumbs, chicken livers and seasonings; mix well. Stuff cornish hens with mixture, skewer opening shut. Wrap a slice of bacon around each hen, secure with a toothpick. Dot remaining butter on top. Place hens on cooking grill directly above the drip pan. Cook 1 hour 20 minutes or until golden brown.



Fish and Seafood



STUFFED WALLEYE PIKE

Walleye pike
lemon juice
melted butter
simple bread stuffing

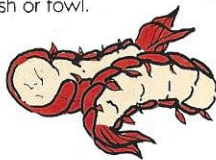
USE INDIRECT METHOD

Wash fish in cold water, drain and dry with paper toweling. Make an aluminum foil pan large enough to accommodate fish. Stuff cavity of fish with a simple bread stuffing and sew it up. Baste fish generously on both sides with melted butter and lemon juice. Place aluminum foil pan containing fish on cooking grill. A 10 pound fish requires 80 minutes (about 8 minutes per pound) or until fish flakes when tested with a fork.

SIMPLE BREAD STUFFING

1/3 cup margarine or butter
1/4 cup minced onion
1/2 cup celery, chopped
4 cups bread crumbs
(8 slices bread)
1 tsp. sage or 1/2 tsp. sage
and 1/2 tsp. poultry seasoning
salt and pepper

Melt margarine in a skillet, add onion and cook slowly until tender but not brown. Add onion and margarine to remaining ingredients in a large bowl and mix well. Use to stuff fish or fowl.



HALIBUT STEAK

2 halibut steaks, 3/4-inch thick
1/3 cup butter or margarine, melted
lemon juice to taste
salt and pepper to taste

USE INDIRECT METHOD

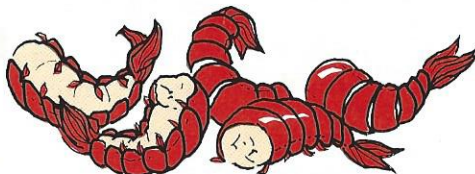
If frozen, thaw halibut steaks. Place two steaks in a greased aluminum foil pan. Pour melted butter over fish and season to taste with lemon juice, salt and pepper. Place pan on cooking grill; cook approx. 15-20 minutes or until fish flakes with a fork.

LOBSTER TAILS

lobster tails, thawed
(1 per serving)
melted butter
lemon wedges

USE INDIRECT METHOD

Cut away underside membrane on lobster tail. To prevent curling while cooking, hold lobster tail in both hands and bend backward to crack the shell. Brush with melted butter and place on cooking grill. Cook 20 minutes or until shell is bright red. Serve with melted butter and lemon wedges.



SALMON LOAF

1 (7 3/4 oz.) can salmon,
drained and flaked
1 cup soft bread crumbs
1/2 tsp. salt
1/4 tsp. paprika (optional)
2 tbs. butter or margarine, melted
2 eggs, beaten
1/2 cup milk
1/2 tsp. instant minced onion

USE INDIRECT METHOD

Flake salmon with a fork. Combine with other ingredients in a bowl, mix well. Pour mixture into a greased aluminum foil pan or an oven-proof casserole dish. Do not cover. Position pan in center of cooking grill; cook 35-40 minutes or until done.



SHRIMP

- 1 lb. shrimp, peeled, cleaned, and deveined (Fresh, ready to cook)
- $\frac{1}{2}$ lb. butter, melted
- garlic salt or powder
- lemon juice (optional)
- Weber cocktail sauce (See recipe pg. 20)

USE DIRECT METHOD

Here are two suggested methods for preparing shrimp: Thaw shrimp; melt butter, season with garlic and lemon. Make an aluminum foil pan large enough to accommodate shrimp in one layer across bottom. Pour seasoned butter over shrimp, place pan on cooking grill. Cook 5-10 minutes. Time may vary depending on size of shrimp, but be careful not to overcook them. The second method is to thaw shrimp, put them on a double thickness of aluminum foil, and fold foil around them to make a tight package. For best results, place shrimp on foil in a single layer. Place foil package on cooking grill, cook for 3-4 minutes on each side. Serve with cocktail sauce. If you prefer to cook the shrimp in cocktail sauce, use the first method described.

BBQ TROUT

- 2 (10 to 12 inch) trout
- lemon juice
- marinade (see recipe pg 21)

USE DIRECT METHOD

Brush trout with lemon juice, inside and out, to preserve freshness before refrigeration. Combine marinade ingredients; blend well. Place 2 fish in a shallow non-metal dish; pour marinade over fish. Cover, let stand one hour. Remove fish from marinade; place on grill. Cook approximately 7 minutes per side, basting with remaining marinade.



Vegetables

BAKED BEANS

- 1 (31 oz.) can pork and beans with tomato sauce
- $\frac{1}{4}$ cup brown sugar, firmly packed
- $\frac{1}{2}$ tsp. dry mustard
- 2 tbl. molasses
- 1 small onion, chopped
- $\frac{1}{4}$ cup catsup
- salt and pepper
- 3 slices bacon, cut in half

USE INDIRECT METHOD

Mix all ingredients together except bacon. Pour mixture into a foil pan; top with bacon pieces. Place pan on cooking grill and cook 45-50 minutes. Remove from grill and stir lightly before serving.

ACORN SQUASH

- medium size squash
- 1 tbl. brown sugar, packed (per $\frac{1}{2}$ squash)
- $\frac{1}{4}$ inch pat butter or margarine (per $\frac{1}{2}$ squash)

USE INDIRECT METHOD

Wash squash, cut in half lengthwise and scoop out the seeds. Pierce inside of squash 8-10 times with a fork to allow penetration of butter. Place butter and brown sugar in each half. Season with salt and pepper. Cook for 50-60 minutes or until tender.

BROCCOLI CASSEROLE

- $\frac{1}{4}$ onion, finely chopped
- 6 tbl. butter or margarine
- 2 tbl. flour
- $\frac{1}{2}$ cup water
- 1 jar cheese spread (8 oz.)
- 2 packages frozen chopped broccoli,
- thawed & well drained
- 3 eggs, well beaten
- $\frac{1}{2}$ cup bread crumbs

USE INDIRECT METHOD

Sauté onion in 4 tablespoons butter, stir in flour; add water. Cook over low heat stirring until mixture thickens and comes to a boil; blend in cheese. Combine sauce, broccoli and eggs; mix gently until blended. Pour into 1½ quart oven-proof casserole or foil pan. Sprinkle bread crumbs over top; dot with remaining butter. Place casserole on cooking grill and cook for 30 minutes.

SWEET CORN IN FOIL

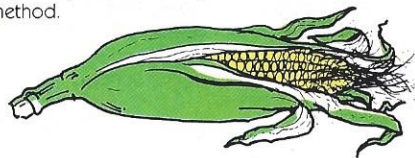
sweet corn salt and pepper
butter or margarine

Husk corn, remove all silk, and wash in cold water. Spread butter or margarine on all ears, season with salt and pepper. Wrap each ear in aluminum foil. Put ears of corn on cooking grill and cook 25-30 minutes, turning 3 times.

SWEET CORN IN HUSKS

Trim excess silk off end of corn with kitchen scissors. Place corn in a deep container, sprinkle with ¼ cup sugar and 2 tablespoons salt. Cover corn with cold water and soak for at least one hour. When ready to cook, remove corn from water, shake to remove excess water; place on cooking grill. Cook approx. 25 minutes, turning 3 times. Use gloves to remove husks and silk before serving.

Note: sweet corn protected by aluminum foil or husks may be cooked by the Direct or Indirect method.



BAKED POTATOES

white medium-sized baking potatoes
(1 per person)
butter or margarine
sour cream with chives (optional)

Scrub potatoes, dry, rub with butter or margarine. Wrap in aluminum foil and place on cooking grill. Cover kettle. They will cook in 45-60 minutes depending upon size. Test for doneness by piercing with a fork or squeezing with fingers protected by gloves. If you prefer crisp skins, unwrap potatoes during last 10 minutes of cooking time. To serve, fold foil back, make a crisscross cut in top of each potato, squeeze gently to fluff up center. Top with butter, margarine or sour cream with chives.

Note: Potatoes may be cooked by either the Direct or Indirect method. If they are placed on the cooking grill directly above the hot coals they will require turning after 25-30 minutes.

STUFFED BAKED POTATOES

3 large baking potatoes
3 tbl. butter, softened
¾ tsp. salt
2 egg yolks
½ cup sour cream
1 tbl. chives, finely chopped
2 tbl. sharp Cheddar cheese, grated

USE INDIRECT METHOD

Wash and dry potatoes, bake until done approx. 1 hour. Split potatoes lengthwise and carefully scoop out the pulp, reserving 4 shells. Mash potatoes with butter while still hot. Blend egg yolks and sour cream together; mix with potatoes, chives and salt. Mound

mixture into reserved shells and place in a foil pan. Place pan in grill and cook 20 minutes or until heated through. Top each potato with cheese and continue to cook until cheese is melted.

GRILLED ONIONS

medium-sized white onions
salt and pepper
¼ in. pat butter or margarine
(per onion)
1 slice bacon (per onion)

USE INDIRECT METHOD

Peel onions. Remove a thin slice from top and bottom. Then make 4 cuts from top toward bottom ¾ of the way through; sprinkle with salt and pepper. Place pat of butter in center; cut bacon slices in half. Criss-cross 2 half slices of bacon across top of each onion. Wrap each onion in aluminum foil, cook 40-50 minutes depending upon size. To serve, open wrap, put bacon under onion; unfold onions to look like flowers.

VARIATION

Slice onions and place on double thickness of foil. Place butter on top of onions, season to taste. Double fold foil on top and ends to seal well. Place package on cooking grill and cook for 30 minutes, turning once.



GREEN PEPPERS-ITALIAN STYLE

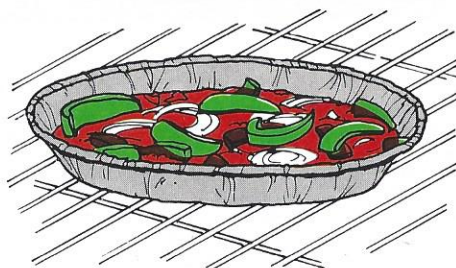
- 2 large green peppers
- 1¼ tbl. cooking oil
- ¼ cup boiling water
- ½ tsp. salt

USE INDIRECT METHOD

Cut green peppers into 1½ inch strips. Heat oil in skillet. Add peppers, sauté until lightly browned. Then add boiling water and salt. Simmer, covered, approx. 20 minutes or until tender. Drain peppers and set aside.

- 2 tsp. oil
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 cup canned tomatoes
- 1 tsp. sugar
- ¼ tsp. pepper
- ¼ tsp. dried basil

Sauté onions and garlic in a saucepan. Add tomatoes, sugar, salt, pepper and basil. Simmer uncovered 25 minutes or until thickened. Combine with drained green peppers. May be prepared ahead of time heated in a foil pan on the grill.



Now add another cooking dimension to your outdoor culinary skill in preparing oriental foods. They are quick, easy and truly delicious.

SUKIYAKI

- 2 tbl. peanut oil
- 1½ lbs. beef sirloin, partially frozen
- 2 beef bouillon cubes
- 1 cup boiling water
- ¼ cup soy sauce
- ¼ cup sake or dry sherry
- 2 tsp. sugar
- ½ tsp. pepper
- 1 bunch green onions, cut into 1 inch pieces, including tops
- 1 cup celery, sliced diagonally
- ½ lb. fresh mushrooms, rinsed, sliced lengthwise
- 1 cup bamboo shoots, drained, thinly sliced
- 1 (5 oz.) can bamboo shoots, drained, thinly sliced
- 1 (16 oz.) can bean sprouts, drained

- 1 (5 oz.) can water chestnuts, drained, sliced
- ½ lb. fresh spinach, washed, torn into large pieces
- 1 medium onion, sliced thin
- 2 tbl. cornstarch
- ½ cup cold water

Cut meat across grain into paper-thin slices. Dissolve bouillon in boiling water; stir in soy, wine, sugar and pepper. Combine cornstarch and water; mix and set aside. Prepare vegetables. Arrange sukiyaki ingredients separately, grouping them attractively on a table near the barbecue kettle. Pour oil into wok pan. Heat oil, brush up sides of wok. Stir-fry meat in hot oil until well browned; push up sides of wok. Add vegetables; stir-fry 2-3 minutes. Add broth mixture; heat, stirring constantly. Stir in corn starch mixture; cook stirring constantly until sauce is thick and clear. Stir vegetables and meat together. Serve with hot rice.

CHICKEN CANTONESE

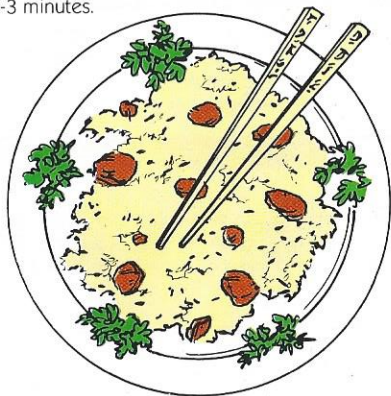
- ¼ cup peanut oil
- ½ lb. chicken breasts, skinned and boned
- ½ lb. pea pods, cut in half crosswise
- 1 can bamboo shoots, thinly sliced
- 1 cup celery, sliced
- 1 cup button mushrooms, sliced
- 1 tsp. salt
- 4 cups chicken stock
- 3 tbl. cornstarch mixed with ½ cup cold water

Slice chicken in strips about ½ inch wide. Pour oil into wok. Heat oil, brush up sides of wok. Stir-fry chicken in oil for one minute, add vegetables and seasonings. Stir-fry another minute. Add chicken stock, bring to a boil, cover and steam for about one minute. Stir in cornstarch mixture, mix thoroughly. Stir until sauce is clear. Serve with hot rice.

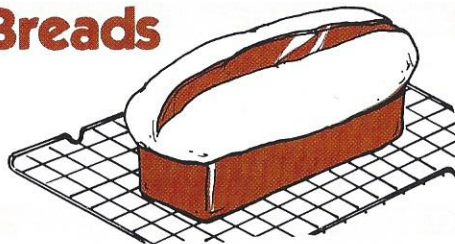
FRIED RICE

- 2 oz. peanut oil
- 1/2 lb. bacon, diced finely
- 1/2 lb. diced ham (or any meat, fowl or fish)
- 1 can bean sprouts, drained
- 1 large Spanish onion, chopped
- 1 small green pepper, chopped
- 1 tsp. sugar
- 1/4 tsp. pepper
- 4 eggs, lightly beaten
- 8 cups cooked, cooled rice
- 5 oz. soy sauce

Pour oil into wok pan. Heat oil, brush up sides of wok. Place bacon in wok, stir-fry for several minutes until bacon is lightly browned, add ham; stir-fry 1 minute. Add all vegetables, sugar and pepper, stir-fry about 4 minutes. Push everything up the sides making a well in the center for the eggs. Pour eggs in center, cook until they are set; stirring gently. Add rice, mix everything together; stir-fry 3 minutes. Add soy sauce, stir-fry 2-3 minutes.



Breads



YEAST BREAD

USE INDIRECT METHOD

Prepare 1 or 2 loaves of yeast bread from favorite recipe, hot roll or bread mix, or frozen pre-mix. Brush inside of aluminum foil loaf pan (or pans) with butter or margarine. Brush loaves of bread lightly with melted butter or margarine just before baking. To bake, center pan(s) on cooking grill; cover kettle and bake 35 to 40 minutes depending upon size of pan or until done and nicely browned. Cool on rack 5 minutes. Remove from pan; finish cooling on rack. Brush with melted butter or margarine while hot.

GARLIC BREAD

- loaf of French bread
- 1/2 cup butter, softened
- 1/4 tsp. garlic powder
- Parmesan and Romano cheese, grated

Combine softened butter and garlic powder. Make diagonal cuts in bread 1/2 inch apart, cutting almost through. Spread garlic butter between each cut. Sprinkle Parmesan and Romano cheese between each cut. Wrap loaf in aluminum foil; place on cooking grill. Heat thoroughly for approximately 20 minutes.

ONION BREAD

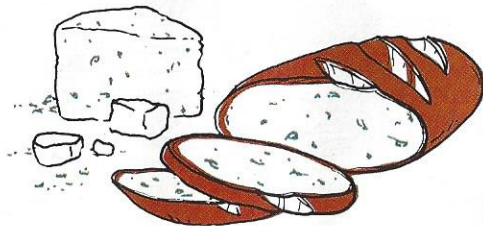
- 1 cup butter
- 1 tbl. parsley flakes
- 1 envelope dry onion soup mix
- 2 loaves brown and serve French bread

Combine butter, parsley flakes and dry onion soup mix. Make diagonal cuts in bread 1/2 inch apart, cutting almost through. Spread mixture in between each cut reserving enough to spread a layer over top of each loaf. Make an aluminum foil-boat for each loaf and place on cooking grill. Cook until hot and lightly browned, approximately 15 minutes.

HERB BREAD WITH BLEU CHEESE

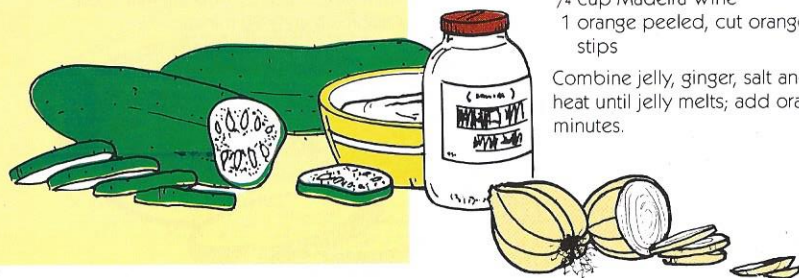
- 1 loaf French bread
- 1 cup butter, softened
- 4 oz. bleu cheese, softened
- 2 tsp. instant minced onions
- 1 tsp. rosemary
- 1 tsp. basil
- 2 tbs. parsley, chopped

Make diagonal cuts in bread 1/2 inch apart, cutting almost through. Combine remaining ingredients; spread mixture on both sides of each cut. Wrap bread in aluminum foil, place on cooking grill. Heat thoroughly for approximately 20 minutes.





Sauces and Marinades



APRICOT BASTING SAUCE

- 1 cup butter or margarine, melted
- $\frac{3}{4}$ cup apricot preserves
- 2 tsp. grated orange or lemon peel

Combine all ingredients well. May be used for poultry, ham, pork, ribs and fruit kabobs.

CUMBERLAND SAUCE

- 1 (8 oz.) jar red currant jelly
- $\frac{1}{4}$ cup of port or Madeira wine
- $\frac{1}{2}$ tsp. dry mustard
- $\frac{1}{4}$ tsp. ginger
- juice from $\frac{1}{2}$ orange
- juice from $\frac{1}{2}$ lemon
- rind from $\frac{1}{2}$ orange, grated

Combine all ingredients and bring to a boil in a small saucepan. Thicken with a small amount of corn starch. Cool sauce to room temperature.

MADEIRA WINE SAUCE

- 1 cup crabapple jelly
- $\frac{1}{2}$ tsp. ginger
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ cup Madeira Wine
- 1 orange peeled, cut orange peel into 3" julienne strips

Combine jelly, ginger, salt and wine. Cook over low heat until jelly melts; add orange strips and simmer 2 minutes.

LEMON BUTTER OR BASTING SAUCE

- 1 cup softened butter or margarine
- $\frac{1}{4}$ cup lemon juice
- 1 tbl. minced parsley
- $\frac{3}{4}$ tsp. grated lemon peel
- $\frac{1}{4}$ tsp. salt

Combine all ingredients well. Use for fish, seafood, spread on buns used for fish sandwiches, poultry and vegetables.

WEBER TANGY BARBECUE SAUCE

- 3 tbl. onion, chopped
- 2 tbl. butter or margarine
- 2 tbl. granulated sugar
- 2 tbl. vinegar
- 1 tbl. Worcestershire sauce
- $\frac{1}{4}$ cup lemon juice
- 1 cup catsup
- $\frac{1}{2}$ cup celery, chopped
- 1 tsp. dry mustard
- salt and pepper to taste

Melt butter or margarine in a skillet; sauté onions and celery until tender. Add remaining ingredients and cook about 15-20 minutes so flavors blend. Makes $1\frac{1}{2}$ cups of barbecue sauce.

WEBER COCKTAIL SAUCE

- $\frac{1}{2}$ cup catsup
- 2 tbls. chili sauce
- 1 tbl. lemon juice
- $\frac{1}{2}$ tsp. salt
- 1 tbl. horseradish

Combine ingredients. Mix thoroughly and chill.

CURRY SAUCE

- | | |
|----------------------|----------------------|
| 1 tbl. butter | 1½ tsp. salt |
| ¼ cup onion, chopped | ¼ tsp. ground ginger |
| 2 tsp. flour | ½ cup milk |
| 2 tsp. curry powder | 2 tbl. lemon juice |

MARINADE FOR FISH

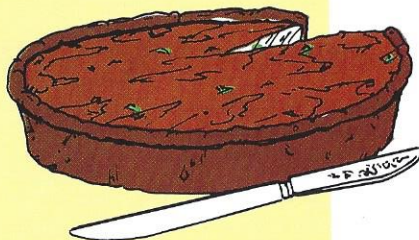
- ½ cup soy sauce
- ½ cup cooking Sherry
- 1 tbl. lemon juice
- 1 clove garlic crushed
- ¼ cup salad oil

Combine all ingredients, blend well. Pour over fish in a non-metal container. Let stand for 1 hour. Remove fish from marinade and cook according to recipe. Marinade may be used to baste fish while cooking.

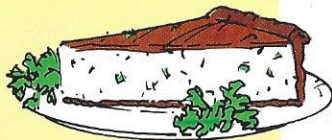
CHICKEN MARINADE

- ½ cup soy sauce
- ¼ cup vegetable oil
- ¼ cup red wine vinegar
- 1 tsp. oregano
- ½ tsp. sweet basil
- ½ tsp. garlic powder w/parsley
- ¼ tsp. pepper

Combine all ingredients, pour over chicken pieces in a non-metal dish. Cover and refrigerate overnight turning occasionally. Use marinade to baste chicken while cooking.



This and That



QUICHE

- 2 unbaked pie shells
- 2 cups whipping cream
- 6 eggs, lightly beaten
- 8 slices bacon
- 1 can pitted, drained ripe olives, sliced
- 1 bunch green onions, sliced
- 2 cups Swiss cheese, grated
- ¼ tsp. salt
- ⅛ tsp. pepper
- dash nutmeg

USE INDIRECT METHOD

Sauté bacon and drain on paper toweling. Combine cream and eggs. Add olive slices, onion, cheese, salt, pepper and nutmeg. Crumble bacon; add to mixture. Divide mixture between 2 pie shells. Place pie pans in center of the cooking grill and cook approx. 50 minutes. Test for doneness after 35 minutes.

SCALLOPED CORN

- 1 can cream-style corn
- 1 can whole kernel corn, drained
- 4 eggs
- ½ tsp. salt
- ¼ tsp. pepper
- 1 small onion, chopped fine
- 1 tsp. sugar
- ½ cup cracker crumbs
- 3 tbl. melted butter
- ⅓ cup milk

USE INDIRECT METHOD

Beat eggs slightly. Mix all ingredients together well. Pour into a greased aluminum foil pan. Place pan in center of cooking grill and cook one hour.

SEAFOOD SOUFFLE

- 8 slices white bread
- 2 cups shrimp and/or crabmeat
- 1/2 cup mayonnaise
- 1 large onion
- 1 green pepper
- 1 cup celery
- 3 cups milk
- 4 eggs
- 1 can cream of mushroom soup
- 1 1/2 cups grated cheese
- paprika

USE INDIRECT METHOD

Chop onion, pepper and celery. Dice 4 slices of bread, place into buttered 10"x13" aluminum foil pan. Mix seafood, mayonnaise, and chopped foods. Spread over diced bread. Trim crusts from remaining bread, place slices over top of mixture in pan. Beat eggs and milk together, pour over the bread. Cover, place in refrigerator overnight. Place pan in center of cooking grill, cook 15 minutes. Remove from grill, top with mushroom soup, grated cheese and paprika. Return to kettle, cook one hour.

BURGER-BEAN BAKE

- 1/2 lb. bacon, chopped
- 1 lb. ground beef
- 1 cup onion, chopped
- 1/2 cup catsup
- 3 tsp. prepared mustard
- 1/2 cup brown sugar
- 4 tbl. vinegar
- 1 (16 oz.) can pork & beans
- 1 (16 oz.) can kidney beans, drained
- 1 (16 oz.) can lima or butter beans

USE INDIRECT METHOD

Fry bacon in a skillet. Remove bacon. Brown ground beef in bacon fat. Combine all ingredients and pour into an aluminum foil pan or oven-proof casserole. Place pan in center of cooking grill, cook 40-50 minutes.

APPLE CRISP

- 5-6 medium baking apples
- 3/4 cup brown sugar
- 3/4 cup quick cooking rolled oats
- 1/2 cup flour
- 1/2 cup margarine
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- whipped cream or ice cream

USE INDIRECT METHOD

Peel apples. Slice and put in a greased 9" x 9" foil pan. Mix brown sugar, oatmeal, flour and margarine together until crumbly. Spread over apples. Place pan in center of cooking grill. Cook 35-40 minutes. Serve warm with whipped cream or ice cream.

WILD RICE STUFFING

- 1 (6 oz.) pkg. long grain and wild rice
- 1/2 cup onion, finely chopped
- 1/2 cup celery, finely chopped
- 1/2 cup fresh mushroom, chopped
- 4 tbl. butter or margarine
- salt and pepper

Cook rice as directed on package. sauté onion, celery and mushrooms in butter or margarine until tender, combine with rice. May be used to stuff cornish hens, chicken, turkey and pork chops.

HAMBURGER PIZZA PIE

- 2 lbs. ground beef
- 1 egg, beaten
- 1/3 cup milk
- 1 small onion, finely chopped
- 3/4 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. oregano
- 1 tsp. Worcestershire sauce
- 1 (8 oz.) can tomato sauce
- 6 ounces mozzarella cheese, shredded
- 1 (2 1/2 oz.) jar mushrooms, drained, sliced
- 1/4 green pepper, sliced in very thin strips
- 1/4 cup olives, chopped

USE INDIRECT METHOD

Combine first 8 ingredients, mix well. Divide mixture in half, pat into 2 pie pans building up an edge about 1/2 inch high on each pie. Pour 1/2 can tomato sauce in each, spreading so meat is covered in center. Place pie pans in center of the cooking grill, cook 25 minutes. Remove from kettle and sprinkle shredded cheese on top of each pie. Top with green pepper strips, mushrooms and olives. Sprinkle with additional oregano to suit your taste. Place back on cooking grill. Cook 20 minutes longer or until cheese is melted and lightly browned.

CHEESECAKE CUPCAKES

- 2 (8 oz.) pkg. cream cheese
- 1/2 cup sugar
- 3 eggs
- 1 tsp. vanilla
- 18-20 vanilla wafers
- 1 can cherry pie filling
- whipping cream

USE INDIRECT METHOD

Place 18-20 cupcake paper liners on a cookie sheet. Put a vanilla wafer in each cupcake liner. Set aside. Cream the cheese, add sugar and eggs, mix well. Add vanilla. Pour mixture over wafer in cupcake liners until about $\frac{2}{3}$ full. Position cookie sheet in center of cooking grill, cook 15-20 minutes. Let cool. Cupcakes will fall, it is typical of cheesecake. Just before serving top each cupcake with cherry pie filling and whipped cream.

BAKED CHOP SUEY

- 1½ lbs. ground beef
- 2 large onions, chopped
- 1½ cups celery, chopped
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 cup uncooked rice
- 2½ cups warm water
- 1 can Chinese vegetables, drained
- ½ cup soy sauce
- 1 can chow-mein noodles

USE INDIRECT METHOD

Brown hamburger and onion. Combine all ingredients and pour into an aluminum foil pan or oven-proof casserole. Position in center of cooking grill, cook 1¼ hours. Stir gently half way through cooking time. After 1 hour sprinkle chow-mein noodles on top of casserole, cook 15 minutes longer.

HAM AND BROCCOLI ROYALE

- 1 cup uncooked regular rice
- 2 (10 oz.) pkgs. frozen broccoli spears
cooked, drained
- 6 tbl. butter or margarine
- 2 cups fresh bread crumbs
- 2 large onions, chopped fine
- 3 tbl. flour
- 1 tsp. salt
- ¼ tsp. pepper
- 3 cups milk
- 1½ lbs. cooked ham, cubed
- 1 (8 oz.) pkg. sliced American cheese

USE INDIRECT METHOD

Cook rice according to directions. Spoon into a greased aluminum foil pan (approx. 13"x9"). Place cooked broccoli in a single layer over rice. Melt butter. Sprinkle 2 tablespoons melted butter over bread crumbs in a small bowl, set aside. Sauté onions in remaining butter, stir in flour, salt and pepper. Cook one minute, stir in milk; continue cooking until sauce thickens. Boil 1 minute, add ham. Pour sauce over rice and broccoli, place cheese slices on top. Sprinkle buttered bread crumbs over all. Cook 45 minutes or until bubbly and golden brown on top.



MUSHROOM RICE CASSEROLE

- 1½ cups rice, uncooked
- ½ cup green onions with tops, sliced
- 1 tbl. butter
- 1 (2½ oz.) can mushrooms, sliced with liquid
- ¼ cup pimento, chopped
- 1¾ cups chicken broth
- ¾ cup dry Sherry wine
- ¾ tsp. salt
- ½ tsp. seasoned pepper

USE INDIRECT METHOD

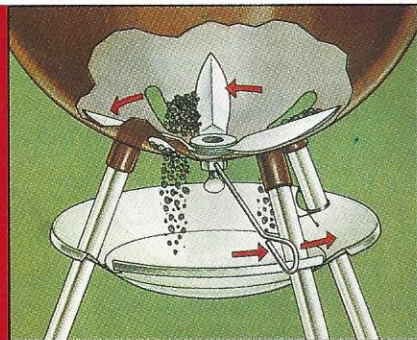
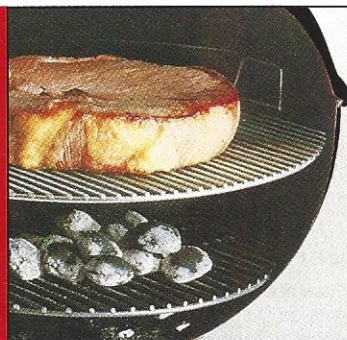
Sprinkle rice in a buttered foil pan (approx. 7"x11"x2"). In a sauce pan sauté onions in butter until soft; add remaining ingredients. Bring to a boil. Pour over rice; stir. Cover tightly with aluminum foil and place on cooking grill. Cook 25 minutes or until rice is tender. Remove foil and stir lightly before serving.

Outdoor cooking is fun and it's easy!

After you have mastered the simple basic techniques of cooking in your Weber kettle we want to encourage you to experiment with a variety of foods. Whenever possible cook the entire meal in your grill, with careful planning and some ingenuity you will find that meats and vegetables can easily be cooked at the same time.

If you are on a diet most low-calorie meat and vegetable recipes can be adapted to your Weber kettle.

We want to encourage you to do some experimenting with a variety of foods. Use your old favorite recipes or any recipe from your cookbooks that appeals to you. Use your Weber kettle to its fullest capacity to create delicious meals for your family and friends.



Easy cooking—With the Weber One-Touch System, one touch opens the vents to create natural heat convection that seals in juices and flavor for direct and indirect cooking.

Easy control—When you finish, one touch closes the vents, puts out the fire, and saves charcoal for next time.

Easy cleaning—Move the One-Touch lever back and forth and the ashes are swept clean from the kettle! A Weber exclusive!

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