

COVERED COOKING

with

*Magic*



in your

*Weber*

BAR-B-Q KETTLE



# Now you're cooking with *Magic*

Congratulations on your new Weber BAR-B-Q KETTLE! Soon you will be performing feats of culinary magic that will amaze you.

The "secret" of your Weber BAR-B-Q is in the cover and dampers...food comes out more juicy and tender with a sealed-in flavor that cannot be duplicated on ordinary barbecue grills without a cover.



## USE COVER AT ALL TIMES FOR CONTROLLED, FLAMELESS, REFLECTED HEAT

The cover is the secret to good cooking. It prevents flame flare-ups that burn food and spoil its flavor. Both cover and dampers regulate the amount of oxygen drawn through the bottom dampers. Oxygen is burned up by the hot charcoal to prevent flare-ups as juices drip on the hot bed. Instead, these drippings on the hot embers will give you the true charcoal flavor unequalled by conventional barbecue grills. With cover on, the charcoal blaze is suppressed, and the intense heat of the coals is reflected into the food from all angles, penetrating to the center, sealing in natural juices and flavor, making the food cook faster and come out tasting magically better.

The bottom dampers control heat for fast or slow cooking. If you want high heat for sliced foods such as steaks, chops, etc., open all dampers wide. If you want low heat for whole foods such as roasts, chickens, hams, etc., close all bottom dampers half way. Damper in cover always remains open when cooking.

## WHEN TO START YOUR FIRE

Build your fire about half an hour before you begin cooking. This allows time for the charcoal to become red hot, through and through. When each piece is coated with white ash, the charcoal is fully ignited. Coals should be stirred before cooking to shake off this coating of ash.

## HOW TO START YOUR FIRE

Remove the upper barbecue grill. On the lower charcoal grate — not the bottom of the kettle — make a bed of charcoal. Because of cover and reflected heat, Weber kettles require only one scattered layer of charcoal. To ignite, place Star-Styx into small pile of charcoal. Leave cover off and kettle dampers open until charcoal is burning properly.

## GENERAL COOKING INSTRUCTIONS

After a glowing bed of coals is established, replace cooking grill, lay food on top, and you're ready to barbecue. Sear both sides, season, and replace cover.

It is not necessary to clean your Weber BAR-B-Q Kettle after cooking. When cooking again, put cooking grill in place and leave it till the grease is charred; then brush it away easily with a wire brush.



## RUST-PROOF, PORCELAIN ENAMEL INSIDE AND OUT

Only Weber Bar-B-Q Kettles are completely weathertproof. Weber Bar-B-Q Kettles can be left outdoors the seasons round, year after year, with no damage to their finish. Every Weber Bar-B-Q Kettle is permanently protected, inside and outside, by a beautiful genuine porcelain finish fused into the metal. . .easily wipes clean. . .doesn't scratch or rust.



# So...

## LET'S GET DOWN TO MAGIC OUTDOOR COOKING

### BEEF

#### STEAK

##### basic recipe

Select steaks at least 1" thick and at least 1/2 lb. per person. Place steaks on grill, sear on both sides, then put cover on and cook according to time chart on page 9 at high heat. Turn only once with tongs or spatula, rather than fork, to avoid punctures which allow juices to escape. Season with salt and pepper after removing from grill.

##### special seasoning

Special seasoning is recommended only for less expensive steaks and cubed chuck, but it's a matter of personal taste:

Rub with clove of garlic before cooking. Marinate in wine sauce 15 minutes before cooking. Baste with barbecue sauce while meat is cooking. For Hickory flavor: add small pieces of green hickory to charcoal fire before closing cover.

#### HAMBURGER

##### basic recipe

1 lb. of ground beef makes 4 to 6 patties. Mix meat with 1 teasp. salt, 1/4 teasp. pepper, 1/2 teasp. minced onion which has been sautéed in butter. Shape into patties, cover and cook according to time chart on page 9 at high heat.

##### stuffed hamburger

2 lbs. hamburger meat	1/8 lb. butter
3 eggs	1/4 teasp. freshly
1 heap. tabsp. flour	ground pepper
1 med. onion, grated	2 cups mushrooms, chopped
1 tabsp. salt	4 strips bacon

Mix hamburger, eggs, flour, onion, salt, and pepper. Roll mixture into thin sheet and cut into 16 patties with large cookie cutter. Sauté mushrooms in butter and spread over 8 of the patties. Place other patties on top and pinch edges. Cut strips of bacon in half and place on top. Cook same as hamburgers.

#### SHORT RIBS

Select lean ribs. Place ribs on grill, bone side down. Drop a few small pieces of green hickory on fire. Cook 1 side 30 min. Turn and cook second side 20 min. at low heat. Baste with barbecue sauce if desired.



#### POT ROAST

If desired, marinate overnight or soak in barbecue sauce at least 30 min. at room temperature before cooking. Cuts 3" thick or less are cooked by Steak Time Chart (see page 9) at high heat. Baste roast with sauce. Allow about 15 min. per lb. cooking time.

#### ROLLED RIB ROAST

Have roast rolled uniformly and securely bound. Place aluminum foil pan on charcoal grill and keep charcoal around outside of pan. Place roast on cooking grill directly over pan at low heat. Use meat thermometer and cook to taste. See time chart.

### WIENERS

Place wieners crosswise on grill bars and cook according to time chart at low heat. Wieners can be brushed with barbecue sauce before and during cooking. Do not puncture wiener skins.

### PORK

#### CHOPS and CUTLETS

Select chops or cutlets 1" thick. Salt to taste. Use the following cooking time: first side 10 min., second side 10 min. at high heat. For extra seasoning, use barbecue sauce or marinate.

#### SPARERIBS

Select lean back ribs, 1 lb. per person. Place on grill bone side down. Baste with barbecue sauce, containing no fat, after cooking ribs 1 1/2 hours at low heat. Green hickory gives spareribs a hickory flavor.

#### PORK ROAST

Set up same as rolled rib roast. Soak in sauce for at least 30 min. at room temperature before cooking. Baste with sauce every half hour and add charcoal if needed. Cooking time, about 22 min. per pound at low heat.

#### HAM

##### barbecued whole hams

Whole hams can be cooked in a covered Weber Bar-



B-Q Kettle. PRE-COOKED HAMS - cook about 15 min. per lb. over charcoal fire. UNCOOKED HAMS - trim off all but 1/4" fat. Score surface in diamond shape about 1/2" deep and insert one whole clove in center of each diamond. Cook about 25 min. per lb. at low heat. Baste every half hour with barbecue sauce, if desired.

## LAMB OR MUTTON

### CHOPS

Follow instructions for steak, but allow 5 min. per side for 1" chops, at high heat. Marjoram leaves, crumbled and sprinkled over mutton before cooking, or mixed with melted butter for basting, will "tame" its flavor.

## FOWL

### CHICKEN

#### grilled chicken

Split 2 to 2½ lb. frying chicken up the back and flatten on grill, breast up. Cook according to time chart at low heat. Rub both sides with peanut oil, salt and pepper freely. Baste with barbecue sauce, if desired.

#### roast chicken

Select broilers weighing 2 to 3 lbs., dressed. Tie wings to carcass and bind legs together with string, making sure loose ends do not dangle. Rub with peanut oil, salt and pepper. Cook about 1½ hours at low heat. For stuffing - use your favorite recipe and cook same length of time.

### TURKEY and DUCK

Follow cooking instructions for roast chicken, but allow about 15 min. per lb. cooking time at low heat.

## SEA FOOD

### FISH

#### trout and other small fish

Brush fish with lemon butter sauce and place in foil pan on cooking grill at low heat. Green hickory gives a delightful hickory flavor. See time chart on page 9.

#### lemon barbecued fillets

Cover a sheet of aluminum foil or the bottom of a shallow pan with butter and thin lemon slices. Place fillets on lemon bed and season with garlic butter, salt and pepper. Cook at low heat.

#### large fish, baked

Stuff fish with regular sausage dressing, adding four slices of bacon. Sew up opening and brush fish with butter. Cook according to time chart at low heat.

## SMOKED FISH and SHRIMP

Mix 2½ level tablespoons salt and 1 level teaspoon brown sugar. Sprinkle with pepper and other seasonings to taste. Add 2 cups water to make a brine. Split fish, place flat in brine and allow to marinate 25 min. to an hour, depending on size of fish. Place dampened sweet sap hickory chunks all over glowing coals so direct heat of fire doesn't go up. Place fish when thoroughly dry on foil on cooking grill and cover. Partially close all dampers in cover and bowl so fire smokes profusely and heat goes down. Smoke fish weighing ¾ to 1 lb. 1½ hours, larger ones longer.

## OYSTERS IN THE SHELL

Cook with dampers wide till shells pop open. Serve with salted garlic butter.

## SHRIMP

Marinate peeled and cleaned shrimp in soy sauce. Place in a shallow aluminum foil pan greased with butter. Cook for five minutes at low heat. Stir shrimp and add butter, salt and pepper. Cook 5 min. more and serve.

## LOBSTER TAILS

Split lengthwise along under side and break open. Place lobster tails shell side down on grill. Place chunks of butter on meat and cook about 20 minutes at low heat. Brush meat with salted butter; cook meat side down, briefly. Serve with melted butter.

## VEGETABLES

### BAKED POTATOES

Wrap in foil and place on grill for 45 min. to 1 hour at high heat, or out of foil with low heat for 1 hr., 15 min.

### BAKED ONIONS

Use whole white or Bermuda onions. Cut criss-cross with knife half way through. Add one pat butter, one strip bacon cut in two and crisscross over top. Then sprinkle one teaspoon brown sugar over top. Wrap in foil and cook till soft at high or low heat. Salt and pepper, freely.

### ROASTED EARS OF CORN

Soak ears, with husks on, in cold salt water for 30 min. Place on grill and bake 10 min. on each side at low heat.

## SKEWERED COMBINATIONS

Short skewers work nicely in the covered kettles; also flavorful combinations can be skewered and turned on tines of the Weber Self-Rotating Spit.



## beef or lamb

Cut meat into 1½" cubes and alternate on skewer with pieces of any or all of the following: onions (partly pre-cooked, if you're cooking meat rare), tomatoes, green peppers, mushrooms, bacon, ham. Then salt, and season with black pepper, red pepper, and paprika. Marinate meat before broiling, adding green hickory to fire, and serve with a sauce. Cook at low heat.

## SAUCES AND MARINATES

### WB BARBECUE SAUCE

1 med.-sized onion, chopped      1 tbsp. Worcestershire  
2 tbsp. butter                      sauce  
2 tbsp. vinegar                      1 tsp. ground mustard  
2 tbsp. sugar                        ½ cup finely cut celery  
4 tbsp. lemon juice                ½ cup water  
1 cup tomato catsup               salt and pepper  
Brown onion in butter. Then add remaining ingredients and cook until flavors are well blended. Use for basting and serve with meat.

### BEEF SAUCE

2 cups tomato juice                1 clove garlic, minced  
1 tsp. ground mustard            ¼ cup catsup  
1 tbsp. sugar                        ½ cup butter  
3 tbsp. vinegar                    dash of Tabasco sauce  
2 tsp. horseradish                ¾ tsp. salt  
1 tbsp. Worcestershire sauce    ½ tsp. paprika  
¼ cup grated onion                ½ tsp. black pepper

Mix all ingredients and simmer for 30 min. Use for basting and serve with meat. Variation: substitute meat stock for tomato juice.

### WINE BARBECUE SAUCE (especially good with ribs)

1 cup white table wine            1½ tsp. salt  
(red wine for beef)                6 drops Angostura bitters  
1½ tbsp. lemon juice              ¼ cup chili sauce  
2 tsp. sugar

Mix ingredients and use for basting. To avoid all greasiness of ribs: boil ribs till almost tender and remove from water; then marinate in wine overnight and use same wine in your sauce. Finish ribs in kettle, basting with sauce.

### SOY SAUCE MARINATE (especially good for fish or fowl)

1 tbsp. fresh ginger, grated      1 pinch monosodium  
1 tbsp. ground mustard            glutamate  
1 heaping tsp. sugar               1 medium-sized onion,  
1 cup soy sauce                      grated

Make a paste with mustard and liquid; then mix all ingredients and let stand overnight. Soak meat in this sauce for at least 1 hour at room temperature before cooking.

## OIL OR BUTTER SAUCES

Those who like to keep cooking simple and meat flavor predominant prefer to do their basting with olive oil, vegetable oil, or melted butter, seasoned with salt and various combinations of the following: lemon juice, honey, onion, garlic, or marjoram.

## COOKING TIME CHART

for

### Weber BAR-B-Q KETTLES with cover on

*Cooking time is approximate. Use of meat thermometer is recommended for all large roasts, fowl, hams, etc.*

MEAT	TOTAL COOKING TIME	TURN AFTER
		medium rare
1" steak . . . . .	7 min. . . . .	4 min.
2" steak . . . . .	18 min. . . . .	10 min.
3" steak . . . . .	45 min. . . . .	25 min.
hamburgers . . . . .	8 min. . . . .	4 min.
beef ribs . . . . .	50 min. . . . .	30 min.
pot roast . . . . .	about 15 min. per lb.	
rolled roast . . . . .	about 15 min. per lb.	
wieners . . . . .	8 min. . . . .	3 min.
lamb or mutton chops	about 10 min. . . . .	5 min.
pork chops or cutlets	about 20 min. . . . .	10 min.
spareribs (very little charcoal)	1½ hrs.	
pork roast . . . . .	about 22 min. per lb.	
pre-cooked ham	about 15 min. per lb.	
uncooked ham	about 25 min. per lb.	
small fowl, split and grilled	about 40 min. . . . .	30 min.
whole chicken, broiled on spit or on grill	about 1½ hrs.	
whole turkey, or duck, broiled on spit or on grill	about 15 min. per lb.	
fish, small . . . . .	20 min. . . . .	15 min.
fish, large baked	about 50 min. . . . .	30 min.
lobster . . . . .	about 25 min. (meat side down)	
fish, 3/4 to 1 lb.	smoke 1½ hrs.	



# Now...

## ENJOY THE NEW MAGIC OF INDOOR AND FIREPLACE COOKING

Treat yourself to the advantages of charcoal cooking the year 'round. Cook indoors during bad weather, too, by carefully following these simple directions for smokeless cooking.

Kettle should be clean before cooking indoors. Smoke is caused by drippings of fat on hot charcoal. To avoid this when cooking indoors, an aluminum pan of heavy duty Reynold's Wrap, or similar, can be placed on top or bottom grill to catch drippings the same way as regular kitchen oven cooking. (Diagramatic sketch shows two ways to place pan).

Make pan for catching drippings of heavy aluminum foil available in rolls at your dealer. Tear off a piece and shape into a pan slightly larger than meat to be cooked. (Sketch shows how to fold corners for making pan).

Place charcoal on both sides of pan (never under pan or over entire grill), ignite with Star-Styx fire starter. Place top grill with handles directly above charcoal so briquets can be dropped through each opening to refuel fire. It is only necessary to add a few pieces occasionally. Place meat on top grill directly over pan, making sure juices don't drop into fire, open lid damper in cover. Roasts and fowl can be basted if desired. Use ash catcher accessory when cooking indoors!

### CAUTION

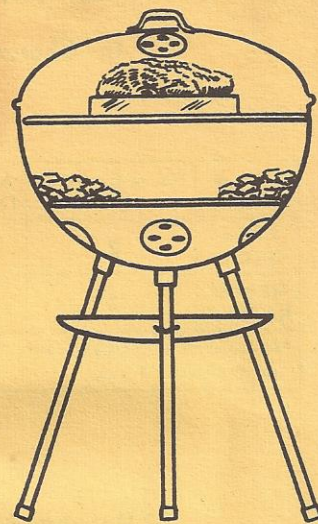
Don't puncture pan! If pan is punctured fats will leak through hole, catch on fire and smoke. Empty drippings occasionally with a basting-syringe, being careful not to puncture pan. Should this occur, close all dampers, top and bottom to prevent a flare-up. Keep room well ventilated.

### Weber KETTLES USED EVERYWHERE . . . EVERY SEASON

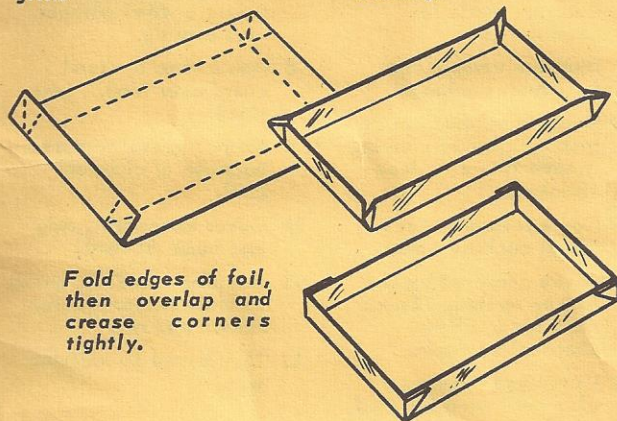
- patio • garden • beach • indoor fireplace
- screened porch • woods • winter sports
- picnicking • camping
- boating • hunting • fishing



Use pan on bottom grill and cook such meats as hot dogs, hams, steaks, hamburgers, etc., on top grill.

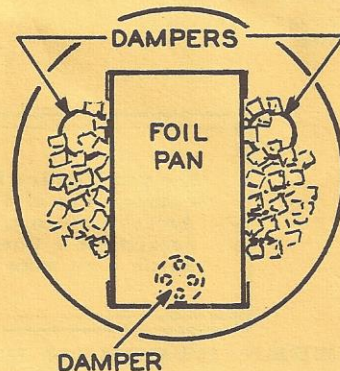


Roasts, fowl, etc. should be cooked inside pan and placed on top grill. Drippings can be used for basting.



Fold edges of foil, then overlap and crease corners tightly.

Never place pan on top of charcoal, keep charcoal on both sides of pan.





Weber Pays for Itself

## in Charcoal Savings

Type of Barbecue	No. of Cookings per 10 lb. Bag	Approx. Cost for 10 lb. Bag	Cost per Cooking	Cost of 75 Cookings*
OPEN GRILL	2	\$1.00	\$.50	\$37.50
WEBER KETTLE	6	\$1.00	\$.17	\$12.75
*Average number of cookings per family for 1 year			<b>Yearly Savings \$24.75</b>	

## 12 Reasons for Buying Weber

- 1 Cover prevents burnt food...eliminates flame flare-up, seals in natural flavor.
- 2 Dampers control heat for easier cooking.
- 3 Seals in natural juices lost in ordinary cooking ...more flavor ...less shrinkage.
- 4 Cover reflects heat to speed cooking time.
- 5 Saves charcoal for re-use up to three times... pays for itself in charcoal savings.
- 6 Cover and dampers eliminate need for grill adjustment crank... nothing to get out of order.
- 7 No spit needed... deep cover permits cooking roasts or fowl without ever turning.
- 8 Don't have to stand guard over food... just relax!
- 9 No pea gravel required because of charcoal grill.
- 10 Cover keeps dirt, rain and bugs off food.
- 11 Genuine porcelain enamel finish weather-proofed inside and out.
- 12 Unaffected by shifting winds.

See your dealer for a complete line of Weber Accessories to make cooking in a Covered Kettle even more fun.

**WEBER-STEPHEN PRODUCTS CO.**

FORMERLY WEBER BROS. METAL WORKS

WOOD DALE, ILLINOIS

*"Finer products for leisure living"*