



GRILL OUT TIMES

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

HOT STUFF!

That's what we've been cooking up at Weber, and we just can't keep it to ourselves any longer. As a loyal reader of the *Grill Out Times*, you're invited to the *world premier* of our **World Wide Weber** site on the Internet.


Some of you have asked us about a Weber Web site before—it was a tough secret to keep, but we think you'll find it worth the wait. Like our grills, this site is fully loaded and will keep you coming back for more. We've set quite a spread, with an entire menu of temptations to boost your grilling appetite. You can stop by for something tasty in *What's Cooking?*, our recipe and cooking section. Shop online for accessories and replacement parts in *Weber Accessories*. Browse through *Weber à la carte* to find the grill of your dreams. You can even swap stories and tips with like-minded grillers at *Club Grille*. Best of all, you'll receive special information, benefits, and deals when you join us on the *Weber Terrace*.

And now you can sneak a peek at another first, the debut of the latest Weber Gas Barbecues: the **Summit™ Series** and the **Platinum™ Series II**.

That's right, our master engineers have slow-cooked their designs to develop the most savory of grills. Stop by the site to view these 11 new grills and learn what makes them sizzle. We've given you a hint of what they're like in this issue (pages 2 and 7). If you don't have access to the Internet, you can order a *free* video of the new Summit Gas Barbecues (see offer on page 7) and check them out for yourself.

Remember, this is a sneak preview for *Grill Out Times* readers only. **From March 1 to March 7, 1997**, you can cruise our site before the rest of the world sees it. Join us at **www.weberbbq.com** and enter the password **sneakpeek**.

Today's  Menu



This Month's Special: Grilled Turkey
This year, try roasting your turkey on the grill! It's easy and the turkey turns out moist, juicy, and golden brown. We've got the recipe, cooking tips, a complete menu, and even a party planner to help you host a memorable feast.

'What's Cooking?'
A delicious assortment of tempting recipes and savory menus, served with a portion guide and a form to submit your own culinary feats.

Club Grille
Relax at Club Grille and share grilling tips and stories with other Weber fans. Join us on the Weber Terrace to enjoy special offers and other benefits.

'Burning Questions'
A variety of food-related FAQs to add some spice to your grilling repertoire.

Service & Maintenance
Grill-related questions with answers that are easy to digest and a place to register your Weber Grill online.

'Weber à la carte'
A complete serving of all our charcoal and gas grills. And while you're browsing, we can help you select a model and find the nearest dealer.

'Weber Accessories'
The perfect accompaniments to every Weber Barbecue.

'Feedback'
Get your just desserts; tell us what you think!

Bon Appetit!

The Legend Lives On.

See you there!

Mike

Mike Kempster
Executive Vice President



Special Preview for Readers of the *Grill Out Times*!

Visit the Weber site at **www.weberbbq.com** before its worldwide launch!
This exclusive premiere runs from **March 1 to March 7, 1997**.

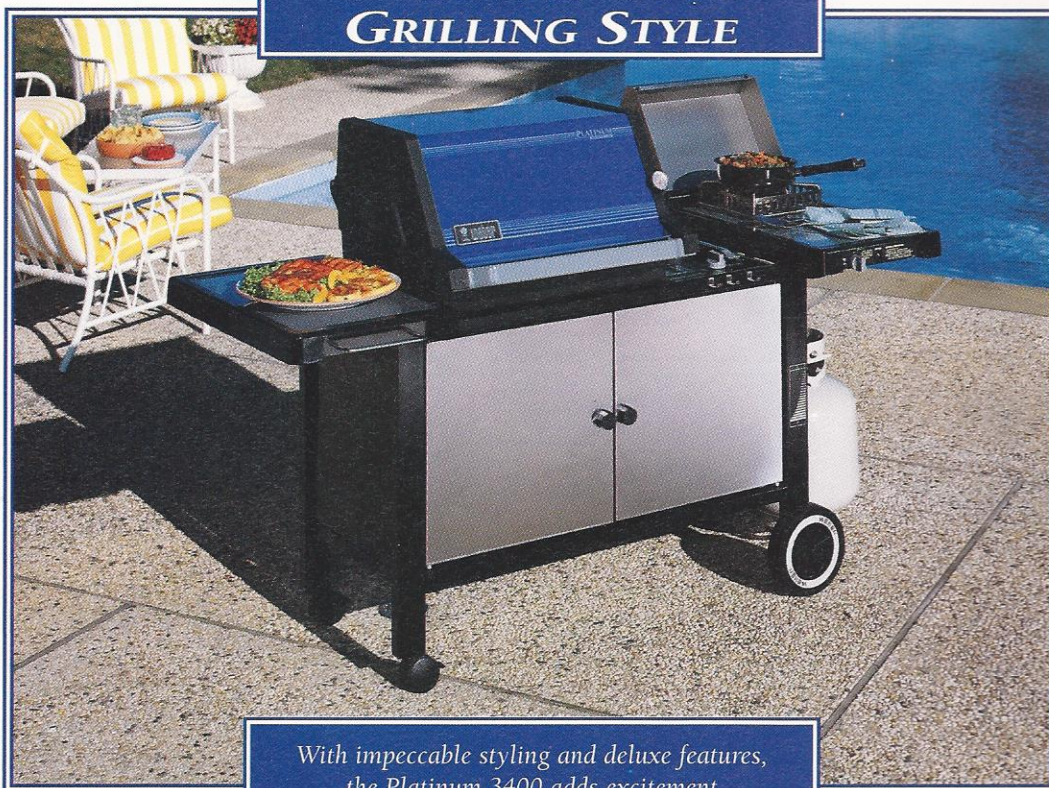
Address: **www.weberbbq.com**

Login: **grillout**

Password: **sneakpeek** (valid March 1 — March 7, 1997)

1. Enter the address **www.weberbbq.com** on your Web browser.
2. When prompted, enter the login (**grillout**) and password (**sneakpeek**) exactly as printed here.
3. Visit as often as you like! (After March 7, 1997, you can visit www.weberbbq.com without the password.)

PLATINUM™ SERIES II ENHANCES YOUR GRILLING STYLE



*With impeccable styling and deluxe features,
the Platinum 3400 adds excitement
to your landscape and lifestyle.*

SUGGESTED RETAIL
PRICE \$1500.00

Want to complement your outdoor cooking skills with a grill worthy of your talent? In addition to the Summit™ Series Gas Barbecues (see page 7), we're proud to introduce the Platinum Series II—the line that handles ordinary outdoor cooking challenges in an extraordinary fashion.

With a stylish profile and pinstriped lid, this line is dressed to grill. Heavy-duty construction and 36,000 BTUs add power to its polish. And talk about extras! All Platinum Series II models come equipped with impressive standard features:

- a Steam-N-Chips™ Smoker for great smokey flavor whenever you crave it
- large porcelain-on-steel work surfaces with stainless steel towel bars for convenience
- a heavy-duty, factory-assembled cart that can handle the demands of the most zealous chef and the most punishing weather.

Each of the three Platinum Series II Gas Barbecues—the Platinum 2200, 3200, and 3400—also features *stainless steel* Flavorizer Bars, which add years of dependable service to the Weber Cooking System. Preparing a feast for family and friends? The Platinum 3200 and 3400 include a stainless steel, 14,000 BTU per hour input side burner, so you can conveniently prepare side dishes or warm sauces and toppings right at the grill. Add the side burner to the Platinum 2200 as an upgrade.

The Platinum 3400, shown here, adds the practicality and clean lines of an enclosed storage area with stainless steel doors. If you like what you see here, you can learn more about the Platinum Series II on the World Wide Weber. Visit us at www.weberbbq.com and discover how the Platinum Series II refines outdoor cooking. 🍴



ASK BETTY

Betty Hughes, Weber's grilling expert for nearly 30 years, answers all your burning questions about cooking and food preparation.



steaks on each side over HHH (High-High-High) heat for 2 to 4 minutes before turning the burners to MOM (Medium-Off-Medium) to complete cooking to the desired doneness. Many people think searing should be done with the lid open—searing must always be done with the lid of your Weber Gas Barbecue closed.

This may require some experimentation on your part until you obtain the desired effect. Perhaps cooking at a higher temperature, such as HOH (High-Off-High), for the entire cooking time will help you get the results you want. After all, the recommendations we give in our cookbook will produce the best results for the majority of people. After we give you the basics, you'll have to take it from there. One thing's for sure, though—the more you use the grill, the more you will like it! 🍴



1-800-GRILL-OUT
(1-800-474-5568)

April 1 - September 1, 1997

Weekdays 8 am - 6 pm (CST)

Beginning April 1st, Weber offers a toll-free hotline to answer all your grilling questions. For top techniques on a terrific cookout, call between the dates and hours noted above, and our Certified Barbecue Experts will answer anything fired their way! (If you call after hours, a taped recording offers limited information 24 hours a day, seven days a week.) During the Grill-Line season you can call to order one free copy of the Weber Grill-Line handy reference guide, *All American BBQ Entertaining™*.



Dear Betty: I have a problem with food sticking to the cooking grates of my new

Weber Gas Barbecue. I clean the grates after each use. I put "Pam" cooking oil spray on them, heat them, clean them, and still food sticks. Any advice?

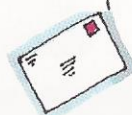
Bill Callender, California



Cooking grates—like woks, iron skillets, griddles, and other cooking tools—work best once they've been "seasoned," or allowed to accumulate a certain amount of harmless cooking residue that prevents food from sticking. If you are restoring the cooking grate to its original immaculate state every time you use it, you are removing all the seasoning that keeps food from sticking.

Here's the best solution: After you remove your cooked food, turn your grill on high for ten minutes to burn off the bulk of the residue. Turn off the grill and allow the grates to cool completely. Then just use a brass grill brush or crumpled aluminum foil to knock off the charred residue. This process is sufficient to keep the cooking surface clean enough for food while allowing it to become seasoned.

Another option: Just before placing food on the grill, you might use a long-handled basting brush to apply a light coating of vegetable oil to the cooking surface and/or to the meat. I do caution you to use barbecue mitts and a brush with a handle about 12 inches long because dripping oil could cause a flare-up. Spraying cooking oil on the cold grill before cooking won't help because the preheating process will burn it all off. And you should NEVER use cooking spray on a hot grill. I hope this information helps you enjoy your new Weber Gas Barbecue!



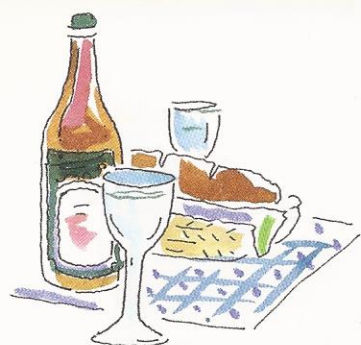
Dear Betty: Last year my wife bought me a long-awaited Weber Gas Barbecue for my birthday.

I love the quality and consistency of the results we get; we've tried many different recipes from the cookbook that came with the grill. The only problem I have is that I can't seem to get the real black and charred texture on the outside when I cook steaks. I heat the grill to the maximum reading on the thermometer before starting to grill, but the results (while quite tasty) just don't have that crispy outside texture that I got with my former, otherwise inferior grills. Can you help me?

Rudy Schlobohm, New Jersey



I'm glad to hear you're being adventurous and trying many different recipes with good results. Personally, however, I don't recommend that meat be charred. Instead, searing steaks will seal in the juices and make some nice grill marks. My suggestion to help you obtain those grill marks? Brush a coating of oil on both sides of the steaks before placing them on the hot cooking grate. Preheating 15 minutes before cooking will give you a nice hot surface to place the steaks on. Sear the



GRILLING T

*Even casual weekend entertaining can be a s
Here's a menu that turns the ordi*

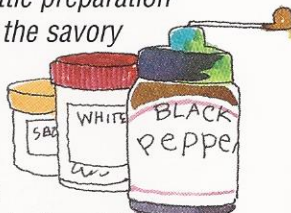
THREE-PEPPER STEAK

Don't just throw it on the grill! A little preparation with the right spices can draw out the savory best in a simple steak.

Charcoal: Direct

Gas: Indirect/Medium Heat

- 2 1-pound beef porterhouse or T-bone steaks, cut 1½ inches thick
- 1 teaspoon whole black peppercorns
- 1 teaspoon white peppercorns
- 1 teaspoon Szechuan peppercorns
- ⅛ teaspoon ground allspice



Trim fat from steaks. Crush peppercorns with a mortar and pestle or on a cloth with a rolling pin. Combine crushed peppercorns and allspice. Sprinkle both sides of steak with the pepper mixture; press into surface.

Place steaks on the cooking grate. Grill 10 to 12 minutes for medium-rare, 12 to 15 minutes for medium, or 15 to 19 minutes for well-done; turn once halfway through grilling time. Makes 4 servings.

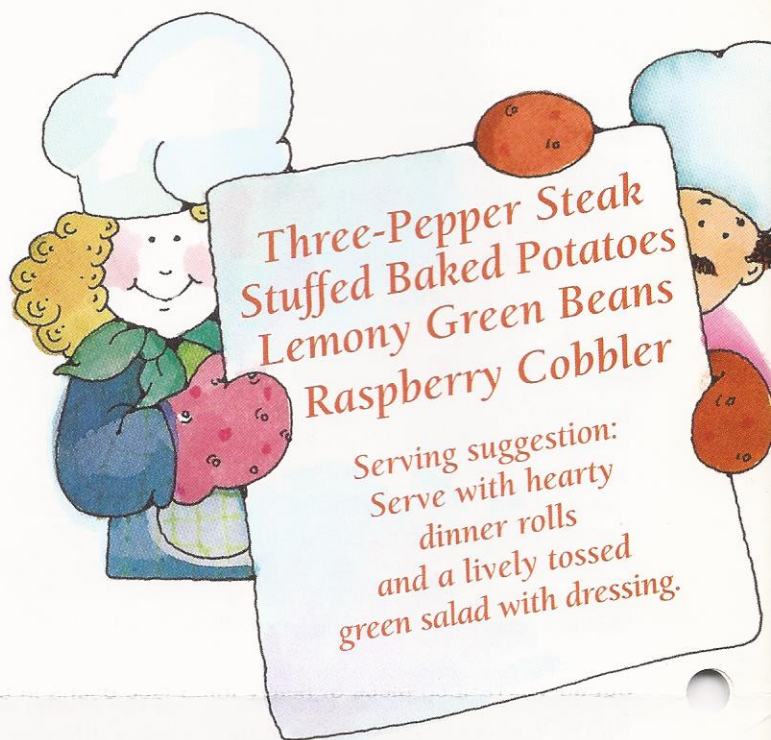
TASTY VARIATION:

Prepare steak as above, except omit peppercorn mixture. Cut 2 large cloves of garlic into 4 or 6 pieces. With a sharp knife, cut 4 or 6 slits in side edge of each steak, deep enough to insert a piece of garlic into each slit, and grill steaks as above.

Note: To boost the flavor of steak even more, refrigerate it, covered, 1 to 2 hours after you rub it with the peppercorn mixture or stuff it with garlic.



For more deliciously tempting recipes, visit the World Wide Weber Internet site at www.weberbbq.com and click on "What's Cooking?"



STUFFED BAKED POTATOES

Nothing tastes better with steak than creamy, cheesy stuffed potatoes—and they're so easy!

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 3 large baking potatoes
- 3 tablespoons melted margarine or butter
- ½ cup sour cream with chives
- Salt & pepper
- ¼ cup shredded cheddar cheese

Scrub potatoes; pat dry. Prick potatoes with fork. Microwave potatoes on 100% power (high) for 13 to 16 minutes, turning once. Halve potatoes lengthwise. Gently scoop out each potato half, leaving thin shell. Beat or mash hot potato pulp with margarine. Mix in sour cream. Season to taste with salt and pepper. Mound mixture into shells; place inside a foil pan. Place pan in center of cooking grate. Cook 30 minutes or until potatoes are heated through. Top each with some of the cheese. Heat 2 minutes more or until cheese melts. Makes 6 servings.

EMPTATIONS

Special event when you put a little effort into it.
 Mary into the delightfully delicious.



LEMONY GREEN BEANS

This easy variation on a favorite veggie adds a splash of tangy lemon.

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 1 9-ounce package frozen cut green beans or 9 ounces of fresh green beans
- ½ teaspoon sugar
- Salt & pepper
- ½ cup sliced water chestnuts
- ½ small onion, cut into wedges and separated into pieces
- 1 tablespoon margarine or butter
- 1 tablespoon lemon juice
- Lemon slices



Got a great recipe you'd like to share?
 Send it to us at
Weber, Attn: Editor,
P.O. Box 1999,
Palatine, IL 60078-1999
 and we'll publish the tastiest
 submissions. Please include your
 daytime phone number.

Partially thaw frozen green beans under hot running water for about 30 seconds, or rinse fresh green beans and cut into pieces.

Cut an 18x12-inch piece of heavy foil. Place beans in center of foil. Sprinkle with sugar, salt, and pepper.

Top with water chestnuts and onion. Dot with margarine.

Bring up long edges of foil and, leaving a little space for expansion of steam, tightly seal top, then each end.

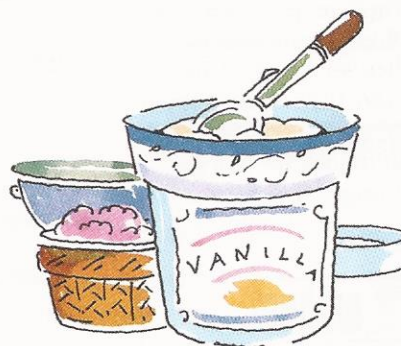
Place foil packet in center of the cooking grate. Grill 20 minutes or until beans are tender. Open packet. Drizzle grilled vegetables with the lemon juice. Serve with lemon slices. Makes 4 servings.

SWEET ENDINGS RASPBERRY COBLER

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 3 cups fresh or frozen raspberries
- ⅓ cup granulated sugar
- 1½ teaspoons cornstarch
- ¾ cup packaged biscuit mix
- ¼ cup chopped walnuts
- 2 tablespoons brown sugar
- ¼ teaspoon ground cinnamon
- 3 tablespoons milk or light cream
- 1 cup vanilla ice cream



Thaw berries, if frozen; do not drain. In a medium saucepan combine berries, the ⅓ cup sugar, and the cornstarch. Cook and stir over medium heat until thickened and bubbly. Keep hot.

For topping, in a small mixing bowl combine the biscuit mix, walnuts, brown sugar, and cinnamon. Stir in milk until moistened. Transfer hot fruit to an 8x8-inch foil pan or an 8x8x2-inch metal baking pan. Spoon topping into 4 mounds onto hot berry filling.

Place pan in center of the cooking grate. Grill 20 to 25 minutes or until topping is lightly golden brown and a toothpick inserted into topping comes out clean. Serve warm with vanilla ice cream. Makes 4 servings.



GRILL TALK

Customer Service Manager
Barbara Cann offers
service and maintenance tips



Q: We've owned a Master-Touch for several years and we love it. But our kids are all in high school now and dinner is often a mad rush squeezed between many schedules. We're interested in buying a gas grill (we're leaning towards a Weber Genesis 4000), but don't know who carries them in town. Can you help us?

Vickie Niles, Nebraska

A: Yes, in two ways. First, we can find a Weber dealer near you. Call us at 1-800-446-1071 and one of our customer service specialists will enter your ZIP Code into our dealer locator software to generate a list of recommendations. If you prefer to locate one yourself over the Internet, soon you'll be able to find your nearest Weber dealer through our Web site under the "Service & Maintenance" section. Our Web address is www.weberbbq.com.

Secondly, if you want more information on the Genesis 4000, how it will suit your busy lifestyle, and how it compares to other Weber Grills, you can look it up on our web site in the "Weber à la carte" section. If you don't have Internet access, our customer service specialists are happy to help you at 1-800-446-1071. They'll listen to your specific needs and wishes, teach you what to look for in a gas barbecue, and help you select the perfect Weber for your family.



Customer Service Hotline



- Product Information
- Replacement Parts
- Assembly Instructions
- Troubleshooting Advice

1-800-446-1071

or write Customer Service Center
250 S. Hicks Rd., Palatine, IL 60067

Q: Most of the time my LP gas grill reaches the proper temperatures. Sometimes, however, the hottest it will get is 250°F to 350°F. What's wrong?

Rich Rogers, Iowa

A: In 1995, a new safety device became available for grills equipped with an LP tank. It was designed to act in the case of a cut or damaged hose. A leaking hose will allow gas to escape from the tank rapidly, and should the gas ignite at the leak, the resulting fire could be very dangerous.


A leak in a hose will cause a sudden rush of LP gas through the tank regulator. After sensing this abnormal flow of gas, the safety device will reduce the flow to 10% of the total amount that could escape. If your grill is only a year old or so, and if it's equipped with a quick-disconnect hose and regulator, your grill has this safety device.

Regulators equipped with the new safety device will reduce the size of the flame, should a fire occur. A reduced flame is still dangerous, but will allow you to shut off the gas valve at the tank, or take other emergency action before any injury or damage to personal property might occur.

As smart as this new safety device is at sensing a leak, it can be fooled. If your burner valves are on *before* you open the tank valve, the safety device will sense an unusual rush of gas, think there is a leak, and shut the flow of gas from the tank to just 10% of normal. The result? Your grill lights but it will not reach its normal operating temperature. If this should happen, the regulator is not damaged, the safety device in the regulator needs to be reset.

Fortunately, this is an easy process:

1. Check for leaks or a damaged hose. If you find a leak, follow the instructions in your Operating Guide. If there is no leak or hose damage, proceed to step two.
2. Turn the LP tank and all burner control knobs to the OFF position.
3. Disconnect the hose and regulator from the tank, and turn all burner control knobs to HIGH.
4. Wait a minute or so to release any gas that's still in the burner system.
5. Turn all burner control knobs to the OFF position again.
6. Reconnect the hose and regulator to the LP tank.
7. Slowly turn the LP tank valve on...all the way.
8. Turn the front burner control knob to HIGH and push the Crossover Ignition button. Make sure the front burner is lit before turning the other burner control knobs to HIGH for preheating.

Your grill should be operating properly after you've taken the above steps. It should reach 500°F in ten to fifteen minutes, and then you'll be ready to enjoy another Grill Out! 



INVITE A FRIEND TO JOIN THE FUN!

If you'd like to share the *Grill Out Times* with a friend, call 1-800-99-WEBER (1-800-999-3237) and we'll send it to them FREE!

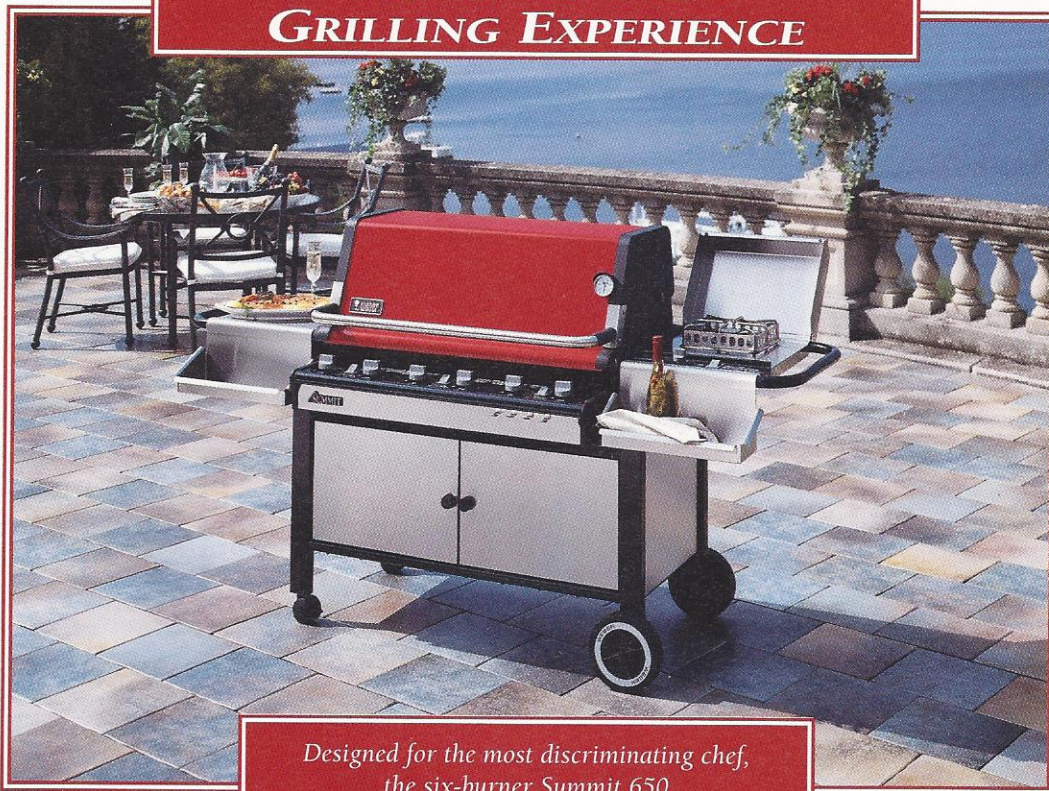
If you're receiving duplicate copies of this newsletter, please mail us all address panels and indicate the address you prefer.

If you no longer wish to receive the *Grill Out Times*, please call us.

Corrections may take up to three months.

We appreciate your understanding.

NEW SUMMIT™ GAS BARBECUES OFFER THE PEAK GRILLING EXPERIENCE



*Designed for the most discriminating chef,
the six-burner Summit 650
offers ultimate responsiveness in a luxury grill.*

SUGGESTED RETAIL
PRICE \$3350.00

Visit our Web site at www.weberbbq.com and sneak a peek at Weber's new line of Summit Series Gas Barbecues. The Summit line features open-broiler, built-in, and covered models like the Summit 650 shown here.

With its flowing lines and smoothly curved handle, the Summit 650 is sleek, poised, and graceful. But don't let the softly gleaming stainless steel finish fool you. The heavy-duty Summit 650 is also tough enough to survive any grilling drill you can dream up. Throw on two turkeys, three hams, or an entire herd of steaks. Equipped with over 700 square inches of cooking area and 66,000 BTUs, the Summit 650 remains undaunted, turning out juicy, succulent meals grilled to perfection. Best of all, it doesn't mind when you take all the credit.

The Summit 400 and 600 open broilers combine stainless steel and porcelain enamel to deliver powerful cooking performance. Their striking appearance and large cooking capacity will amaze both you and your guests. The Summit 600 can broil enough steaks, brats, and chops to feed an entire Scout troop or family reunion in one shift. The Summit 400 boasts the same performance with a slightly smaller capacity. Perfect for large families or people who entertain frequently.



*The Summit 400
produces exceptional flavor in
choice cuts of meat, succulent seafood,
and hearty vegetables.*

For the ultimate grilling luxury, we offer the Summit 475 and 675. Designed for a custom installation, these barbecues enhance your carefully crafted landscape with a touch of grilling genius. You have to see them to believe them, so visit them at www.weberbbq.com!

FREE VIDEO OFFER

If you haven't logged on to the Information Superhighway yet, don't worry! You can view the new Weber Summit Grills on VHS video. Just call

**888-33-SUMMIT
(888-337-8664)**

and we'll mail you a FREE video of the gorgeous new Summit Gas Barbecues in all their grilling glory!





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<http://www.weberbbq.com>

