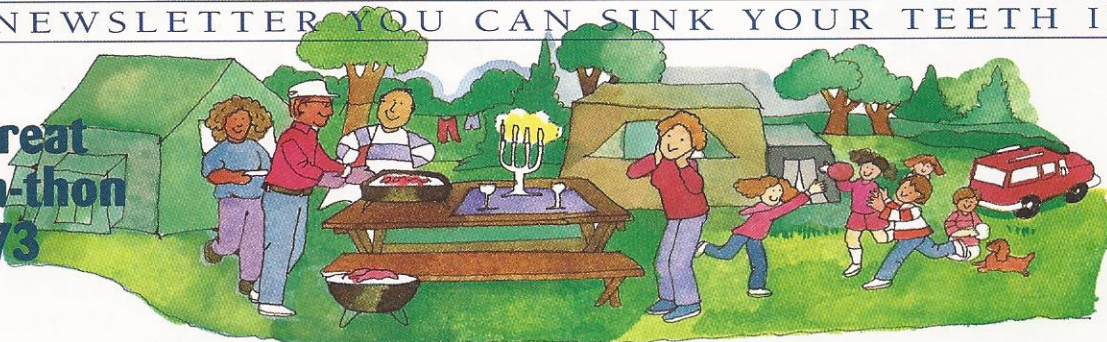




# GRILL OUT TIMES

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

## The Great Grill-a-thon of 1973



It's the peak of grilling season and Weber can help you enjoy one of summer's best perks: a block party cookout. In this issue, we've got recipes, ideas, and special offers to help you plan a real bash. In keeping with our theme, I'd like to tell you about a block party I went to that lasted all summer...and took place far from our neighborhood.

When my kids were little, we used to do a lot of camping with a group of friends. This was back before any of us had big backyards, so it was nice to get out to the rural spaces of southern Wisconsin and take a break from our busy lives.

My wife and I would take just a simple little Coleman® tent (nothing fancy), a regulation Smokey Joe®, and a Go-Anywhere® Charcoal Grill. With three small kids, our plan usually was to feed them simple fare like burgers and hot dogs, then make a real (grown-up) meal for us. One campground in particular offered a 1½-hour hayride for the kids, which was wonderful for us parents so we could enjoy our dinner. It quickly became our favorite spot and we visited it often.

One night on one of our group outings, I grilled a 1½-pound pork roast that I had marinated with spices and herbs. I decked the picnic table with an honest-to-goodness tablecloth and served the roast with a fresh green salad. I had even brought real wooden salad bowls. Our friends noticed our little set-up and began making comments.

That's how the competition got started. I guess the situation must have sparked

that natural male competitiveness in my friends, because every trip after that became a battle of one-upmanship. Pretty soon we were dining on beef tenderloin with béarnaise sauce made up in a pot over a tabletop grill! Our friendly rivalry became somewhat of a spectator's sport. Other campers began stopping by to see what was cookin' in our corner of the campground.

Week after week, it escalated. Our wives got in on the fun by trying to get hints during the week about who would be grilling what that weekend. The competition lasted the whole summer, until the *pièce de résistance*. One night I prepared broiled lobster tails on our Smokey Joe and fresh steamed vegetables on our tabletop grill. Then I set the table with a real candelabra I had secreted into the campground in a duffel bag. Nobody ever topped that!

If you think you have a better story, however, I challenge you to share it. Send us evidence of your grilling prowess (or just your silliest grilling moments) at the mailing address to the right. We'll gladly publish the most amazing feats, tastiest recipes, or most carefully crafted stories. Like you, we're always looking for new ideas to share at our next party.

Happy grilling!

*Mike*

Mike Kempster, Sr.  
Executive Vice President



## Send Us Your Greatest Hits!

If you've got a recipe, story, question, grilling tip, or Adventures in Grilling™ story to share, send it to us and we'll publish the best of the bunch in the *Grill Out Times*! If we publish your idea, we'll not only contribute to your grilling fame and glory, we'll also send you a nice thank-you gift! Submit your material to:

Weber  
Attn: Editor  
P.O. Box 1999  
Palatine, IL 60078-1999



Include your name, address, and daytime phone number. (Your daytime phone number is very important so we can contact you quickly if we choose to publish your submission.)

What are you waiting for? Grab that pen, let the muse guide you, and you might end up in the *Grill Out Times*! (Sorry, we can only send gifts for items we publish...so make yours interesting!)



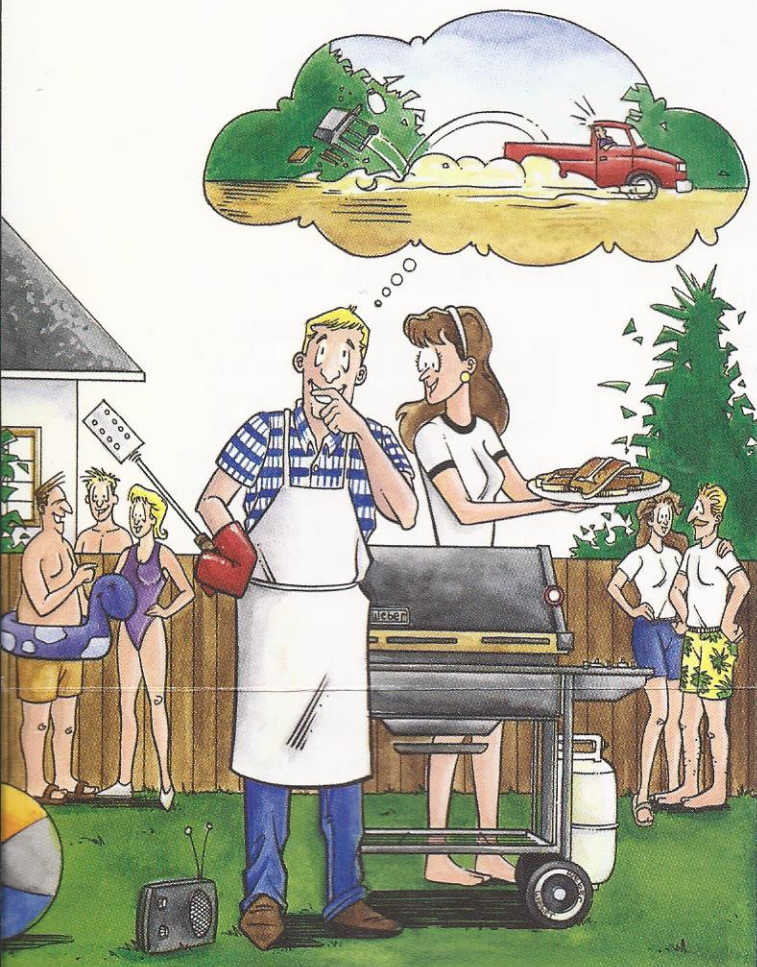
**Catch Weber Online at  
[www.weberbbq.com](http://www.weberbbq.com)!**

Visit the World Wide Weber for recipes, grilling tips, service and maintenance hints, information on Weber Grills, and more! You can also join us on the Weber Terrace to request information and updates tailored to your interests. Come see us at [www.weberbbq.com](http://www.weberbbq.com)!





# ADVENTURES IN GRILLING



## The Case of the Bouncing Grill

My wife and I had just put in a new pool and wanted to throw a pool party and barbecue. After replacing worn parts on less expensive grills every summer, I decided to spend the money and get a Weber Grill. Am I glad I did!

We purchased a Genesis® 1000 at a local hardware store that offered free assembly and were told to pick it up the morning of our party. The guests were arriving as my buddy and I left to get the grill. The store had done a fine job assembling it, and even offered to tie it down in our truck. My buddy declined the offer and made the necessary adjustments himself. Grill in place, we jumped into the truck and headed home.

Driving back, my thoughts of the afternoon's events were quickly interrupted when we hit a deep pothole and I watched in the rearview mirror as that shiny new grill leapt out of the truck and tumbled down highway 183 at 65 miles an hour.

We pulled over and scrambled about the road picking up scattered pieces of my Genesis Gas Barbecue. Aside from a couple of flattened Flavorizer® Bars, we managed to recover most of the pieces. We tossed them in the back, climbed into the truck, and contemplated our next move. Neither of us had the courage to call my wife, so we decided to head back to the store and plead for mercy.

Heads held low, we found the store owner and explained our situation. "Let's see what we can do." To our amazement, we were able to reassemble the grill, shy a few Flavorizer Bars. A bit of black paint to cover some leg nicks, two control knobs borrowed from another grill, and my Genesis had indeed been reborn. No one, including the dozen or so customers who had gathered to watch, could believe what this grill has just been through. It looked new. Not so much as a bent wheel. This time my buddy let the store secure the grill.

As it turned out, the party was a success, the steaks superb, and no one the wiser. I did eventually tell my wife, though. And those of my friends who now know the story have bought the grill that's built like a tank and cooks like a champ.

Patrick Clark, Texas

## Fresh Trout with Lemon and Herbs

*My husband, Chuck, and I love to camp and fish. When we go trout fishing in Missouri, this is our favorite way to grill our catch. If we catch a lot, we freeze the rest and enjoy this recipe all year round. Try it on your next fishing trip! — Kay Holzinger, Illinois*

**Charcoal:** Direct

**Gas:** Indirect/Medium Heat

- ¾ cup soft bread crumbs (about 1½ slices bread)
- 2 tablespoons fresh minced parsley
- ½ teaspoon grated lemon rind
- ¼ teaspoon dried basil leaves, crushed
- ¼ teaspoon dried tarragon leaves, crushed
- ¼ teaspoon dried thyme leaves, crushed

- Dash pepper
- ⅓ cup lemon juice
- 1 tablespoon margarine, melted
- 2 fresh pan-dressed trout (about 12 ounces each)
- Vegetable oil

In small bowl combine bread crumbs, parsley, lemon rind, basil, tarragon, thyme, and pepper. In small cup combine lemon juice and margarine; mix well. Drizzle two tablespoons of juice mixture over bread crumb mixture; toss well. Lightly stuff each trout with bread crumb mixture. Brush outer skin of trout with some of juice mixture.

Lightly grease cooking grate with a long-handled basting brush dipped in vegetable oil just before placing fish on center of cooking grate. Grill 14 to 18 minutes or until fish flakes when tested with a fork. Turn once halfway through grilling time and brush with remaining juice mixture. Makes 4 servings.





BLOCK PARTY!

## How to Throw a Great Block Party

Betty Hughes, Weber's grilling guru for 30 years, shares her expertise on grilling and food preparation.

It's summer and time to party! Since the general rule about parties is "the more the merrier," why not get the whole neighborhood together for a block party barbecue?

To throw a great block party, it helps to have a small committee do the planning. Have one member ask local officials to block off your street so everyone can play and eat without worrying about traffic dangers. Have another member make fliers announcing the shindig. Someone else can deliver the fliers to each home (mail it or attach it to everyone's door, as it's against postal regulations to simply stuff fliers in mailboxes). Ask everyone to search their homes for white elephants (and I don't mean the real ones) to be used as contest prizes.

Then, for the actual event, select a convenient location in the center of the block. Charm the person who lives at that location into making an electrical outlet available so you can prepare a big pot of coffee, plug in music, etc. Set up drinks for kids and have someone pick up a keg of beer for the adults.

Have each family bring a picnic or card table and plenty of chairs and set them up in the middle of the street. Remind them to bring their own cups, plates, and utensils, too. Talk several people into bringing their grills and grilling tools for a cookout. (You can drop a subtle hint by passing on this newsletter. They might also enjoy this issue's Grill Talk™ on page 6.)

As for the food, you can have a fixed menu and assign dishes, or have a potluck and see what happens. You can buy the meat and potluck the rest of the meal, or you can have folks bring their own meat to grill. In any case, make sure there are enough side dishes, salads, and desserts for everyone. To get you started, we've got some crowd-pleasing recipes for you on pages 4 & 5 of this issue!

A perfect way to start your block party barbecue is with a kids' parade (grandparents love this as much as the kids do). Invite the kids to decorate their bikes or tricycles and dress up. For an extra lively parade, involve pets, too. Set a parade route that passes by every house so everyone can share in the fun. Compete for most original costume, best-decorated bike, youngest contestant, and other categories. For the rest of the party, plan games for children, bingo for adults, and a water balloon toss (a truly cross-generational sport.) Provide some music with a sound system or—if you have local talent around—live music. Dance contests will get the teenagers out on the street. Hand out the white elephants as contest and game prizes. Start by mid-afternoon and stay till you get forced out by mosquitos! 🦟



**1-800-GRILL-OUT™**  
**(1-800-474-5568)**  
**Ask the Experts!**

Need tips on grilling, food preparation, or feeding a crowd? Call the Weber® Grill Line at **1-800-GRILL-OUT** for one-stop, toll-free service!

Our Certified Barbecue Experts can answer anything fired their way, or you can select prerecorded topics from our menu after hours.

While you're on the line, request one free copy of our latest barbecue booklet, *All-American BBQ Entertaining™*—a Grill-Line exclusive! It includes tasty new recipes, from a New England clam bake to a Southwest-style BBQ sauce. Get your copy today!



April 1 - Labor Day  
Weekdays 8 a.m. - 6 p.m. Central Time  
(including Memorial Day, July 4th & Labor Day)





# GRILLING T

*This innovative and colorful spread adds  
For instant planning, assign*

## Mango Tango Chicken Salad

*Wow! Are your taste buds in for a treat!*

**Charcoal:** Direct

**Gas:** Indirect/Medium Heat

- 2 large ripe mangoes, peeled and sliced
- $\frac{1}{3}$  cup lime juice
- 2 tablespoons sugar
- 1 tablespoon minced gingerroot
- 1 tablespoon honey
- $\frac{1}{8}$  teaspoon cayenne pepper
- 4 boneless, skinless chicken breasts (4 to 5 ounces each)
- 2 large or 4 small heads Belgium endive, leaves separated
- Escarole leaves



In blender container or food processor bowl combine  $\frac{1}{4}$  of mango slices, lime juice, sugar, and ginger. Cover; blend or process until smooth.

In small saucepan or oven-proof container combine honey and pepper; heat until warm.

Place chicken breasts on cooking grate. Grill chicken 10 to 12 minutes; turn and brush with honey mixture halfway through grilling time. Cool chicken; slice diagonally into strips.

Line platter with escarole; top with endive leaves. Arrange remaining mango slices and chicken slices on top; drizzle with mango dressing. Makes 4 servings.

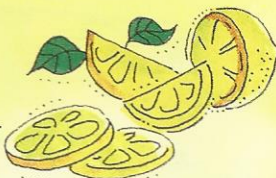
## Bourbon-Lemon Salmon

*This is one of our favorite marinated dishes.  
The lemon and onion slices add an extra touch of flavor.  
—Rita Lenes, Washington*

**Charcoal:** Direct

**Gas:** Indirect/Medium Heat

- $\frac{1}{4}$  cup packed brown sugar
- 3 tablespoons bourbon
- 3 tablespoons chopped green onion
- 3 tablespoons vegetable oil



In small bowl combine brown sugar, bourbon, green onion, oil, and soy sauce. Place salmon in plastic bag set into shallow dish. Pour marinade over salmon; close bag. Marinate in refrigerator for 1 hour, turning bag once halfway through marinating time.

Remove salmon from marinade; discard marinade. Place salmon, skin side down, on center of oiled cooking grate. Top with lemon and onion slices. Grill 25 to 30 minutes or until fish flakes when tested with a fork, turning once halfway through grilling time. Loosen fillets carefully with a spatula. Makes 6 servings.

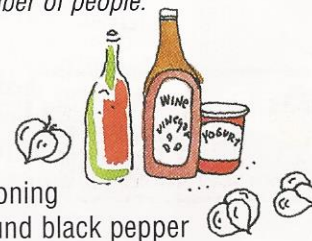
## Grilled Tenderloin with Garlic-Mustard Sauce

*Don't just show up...show off! This recipe is sure to impress (and feed!) a great number of people.*

**Charcoal:** Indirect

**Gas:** Indirect/Medium Heat

- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 teaspoon Italian seasoning
- $\frac{1}{4}$  teaspoon freshly ground black pepper
- 1 whole beef tenderloin (4- to 6-pound)
- Garlic-Mustard Sauce (see recipe below)



In small bowl combine garlic, oil, Italian seasoning, and pepper. Rub mixture over surface of beef tenderloin.

Place tenderloin in center of cooking grate. Sear on high for 3 minutes and turn over. Reduce heat to medium and continue cooking using Indirect Method for 40 to 55 minutes or until a meat thermometer registers 140° F for rare. Allow roast to stand 10 to 15 minutes in a warm place before carving; slice thinly across the grain. Serve with Garlic-Mustard Sauce. Makes 16 to 24 servings.

## Garlic-Mustard Sauce

- 1 cup plain nonfat yogurt
- 2 cloves garlic, minced
- 2 tablespoons white wine vinegar
- 2 tablespoons dry mustard
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper



Combine yogurt, garlic, vinegar, mustard, salt, and pepper. Cover and store in refrigerator until ready to serve. Makes 1  $\frac{1}{4}$  cups sauce.

- 3 tablespoons soy sauce
- 1 salmon fillet (1  $\frac{1}{2}$ -pounds)
- 1 small lemon, sliced very thinly
- 2 onion slices, separated into rings



# EMPTATIONS

is a dash of excitement to any block party.  
a different dish to each cook.



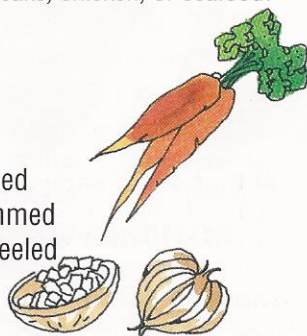
## Vegetable-Stuffed Onions

*This recipe is great with grilled steaks, chicken, or seafood!*  
—Randy Ferguson, California

**Charcoal:** Indirect

**Gas:** Indirect/Medium Heat

- 6 large white onions
- ½ red bell pepper, trimmed
- ½ green bell pepper, trimmed
- 1 carrot, trimmed and peeled
- 1 stalk celery
- 1 small tomato
- ⅓ cup extra-virgin olive oil or melted butter
- 2 tablespoons Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon black pepper
- ½ teaspoon cayenne pepper
- Olive oil



To prepare onions for stuffing, cut tops off, leaving bottoms (roots) intact. Peel outer onion skin from the top down; discard. Rinse onions in cool water; drain. Hollow centers of onions, leaving two or three outer layers; reserve centers and chop fine. Finely chop red and green pepper, carrot, celery, and tomato.

Combine ⅓ cup chopped onion with red pepper, green pepper, carrot, celery, and tomato; place in large mixing bowl. Add oil, Worcestershire sauce, salt, black pepper, and cayenne pepper; toss. Fill onions with equal amounts of vegetable mixture. Brush onions with additional olive oil. Place each onion upright in center of a piece of heavy-duty foil; bring up edges and seal, leaving a little space for expansion of steam.

Place foil onion packets upright in center of cooking grate; cook 45 to 60 minutes or until tender. Makes 6 servings.

*Note: Reserve any remaining chopped onion for another use.*



## Bill Nixon's Grilled Banana Pepper Botanas

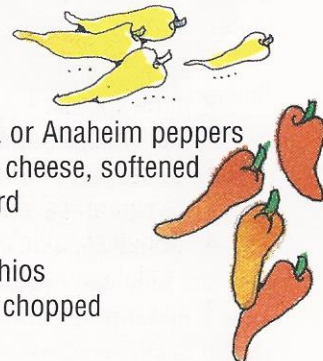
*My husband loves to make this with fresh peppers from our garden. In Mexico, appetizers are called "botanas."*

—Susan Cipicic, Georgia

**Charcoal:** Direct

**Gas:** Indirect/Medium Heat

- 12 fresh, mildly hot banana or Anaheim peppers
- 1 8-ounce package cream cheese, softened
- 1 tablespoon Dijon mustard
- 1 clove garlic, crushed
- ½ cup chopped raw pistachios
- 4 green onions with tops, chopped
- Paprika



Wash and cut peppers in half lengthwise, removing seeds and veins. In blender container or food processor bowl combine cream cheese, mustard, and garlic. Cover; blend or process until smooth. Add pistachios and onions; mix well.

Place peppers on grill, cut side up. Grill 20 minutes, turning every 5 minutes, or until tender and charred evenly on all sides.

Fill pepper halves with equal amounts of cream cheese mixture and garnish with a dash of paprika.

*Note: Anaheim peppers may be milder than banana peppers. Look for either pepper in ethnic or specialty markets.*



## Sweet Endings

### Grilled Peaches

*This recipe is easy to expand to feed a crowd—just make up as many packets as you need!*

—Marilyn Ashbaugh, Ohio

**Charcoal:** Direct

**Gas:** Indirect/Medium Heat

- 4 large peaches or nectarines, peeled and sliced
- 4 tablespoons packed brown sugar
- 4 tablespoons dairy sour cream



Cut four 12-inch pieces of heavy-duty foil. Divide peaches between four packets, placing in center of foil. Add 1 tablespoon brown sugar and sour cream to each packet. Bring up edges of foil and seal, leaving a little space for expansion of steam.

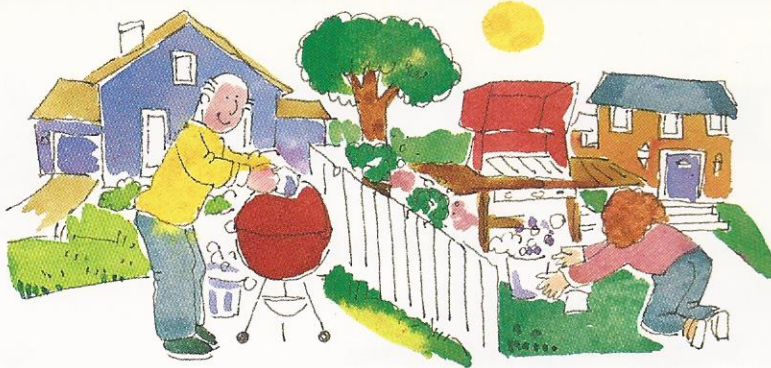
Place foil packets in center of cooking grate. Grill 8 minutes or until tender, turning once halfway through grilling time. Makes 4 servings.





# GRILL TALK™

Customer Service Manager  
Barbara Cann offers  
service and maintenance tips.



This summer you're sure to spend time with your friends around your Weber® Grill—especially if you bring it to a block party. So why not spiff it up as you would your house? You'll probably find cleaning your grill is easier!

For Weber Charcoal Grills, first scrub off cooking residue on your cooking grate with a grill brush. For added sparkle, use a soap-embedded steel wool pad next and rinse well. Since your cooking grate is nickel-plated, the steel wool pad should even remove rust spots. (This grate is considered a replaceable part, and it comes with a one-year warranty.)

To clean the bowl and lid of your Weber Kettle Grill, use warm water, a soapy steel wool pad, and a light touch so you don't scratch the porcelain finish. Rinse well with water.

If your Weber Grill includes the One-Touch® System (the blades that scoop out the ashes, plus the control rod and other parts), make it last longer by always disposing of completely cooled ashes. Ashes left in the system not only limit airflow to the vents, but worse, attract moisture and


act like a wet blanket, causing premature rusting. If your One-Touch System is rusting, you can purchase a replacement from your local dealer or order one on this issue's order form or by calling Weber Customer Service at 1-800-446-1071. Just tell us the diameter of your grill and which type you own.

On Weber Gas Barbecues, first inspect the Flavorizer® Bars. Because they sit directly over the burners, after two years their porcelain coating may start to graze (fracture into spider web patterns), which allows the rusting process to start. But don't worry. Even rusty Bars can still vaporize food drippings to add flavor to your meals, so they're perfectly useable until they actually rust through (usually not before year 4 or 5).

Cooking grates are easy to clean. We do not recommend you clean them in a self-cleaning oven, as they would generate far too much smoke in the house. Don't place them in the dishwasher, either, as the pump can't handle the residue that would wash off.

The easiest and most efficient way to clean them is to use your grill as a self-cleaning unit! Turn all burners to High, close the lid, and let the residues burn off until the grill stops smoking (time will vary depending on how much needs to be burned off). Brush off the remains with a brass grill brush.

As for rust on cooking grates, it usually starts on the bottom, which is closest to the heat. If rust reaches the top of the grates, replace them. While your Weber Gas Barbecue will last more than 10 years, you'll probably need to replace its cooking grates and Flavorizer Bars in 4 or 5 years. Both have a 3-year warranty and both can be purchased from your local dealer or ordered through this issue's order form. So, if your Flavorizer Bars have holes in them or if the cooking grates have rust touching the food before the third year is up, they can be replaced under warranty by calling the number above.

These easy steps will help you clean up your Weber Grill for company. When you wheel it to the block party, your neighbors will be impressed! 



## 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.



## Customer Service Hotline

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

# 1-800-446-1071

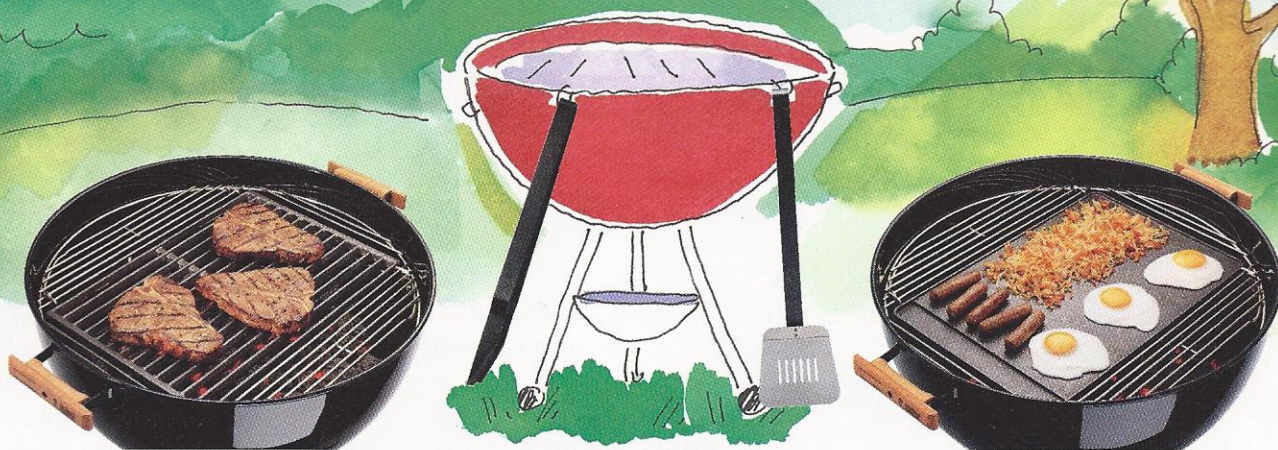
Fax (847) 705-7971

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250 S. Hicks Rd., Palatine, IL 60067





**MAKE THE MOST OF SUMMER WITH THE RIGHT GEAR FROM WEBER®**



**ENHANCE MEAT FLAVOR  
WITH THE SEARING POWER OF CAST IRON**

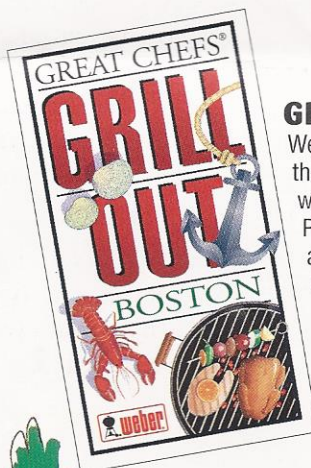
Lock in juices with our **Cast Iron Searing Kit**. Three-piece set includes stylish Contemporary Tongs and durable Cast Iron Grate set in a nickel-plated Wire Holder. With its superior heat transmission, our Cast Iron Grate heats up fast and stays very hot to sear meats and vegetables on contact. Flip-up sides on the Wire Holder make it easy to add charcoal or wood chips during cooking. Tongs are great for flipping large steaks. Includes recipes and seasoning instructions. Fits all 22½" diameter Weber Charcoal Grills (sorry, will not fit 18½" diameter grills).

**#98317 Cast Iron Searing Kit \$49.00**

**GRILLING...IT'S NOT JUST  
FOR DINNER ANYMORE!**

Somehow food cooked outdoors just tastes better—and breakfast *al fresco* is an extra special treat. Now you can enjoy every meal on your 22½" diameter Weber Charcoal Grill with our **Cast Iron Breakfast Kit**. Three-piece set includes a Contemporary Turner and a reversible Cast Iron Griddle set in a heavy-gauge, nickel-plated Wire Holder. Use the flat griddle side and extra-wide Turner for pancakes, eggs, hash browns—even fajitas or grilled sandwiches. Use the ridged side for delicate foods such as fish fillets. Includes recipes and seasoning instructions. (Sorry, will not fit 18½" diameter grills).

**#98318 Cast Iron Breakfast Kit \$55.00**



**GRILL WITH NEW ENGLAND'S TOP CULINARY WIZARDS**

Weber's new **Great Chefs® Grill Out™ Boston Video** takes you to the harbor city that launched a thousand restaurants! Get your fill of Marinated Grilled Calamari with Tomato and White Bean Salad, Honey Marinated Pork Loin with Grilled Peaches and New Potatoes, Iron Skillet Clambake, Barbecue Quail, Striped Bass and Fennel, and more. Complete recipe book with full-color photos included! VHS format, 59 minutes.

**#50775 Great Chefs Grill Out Boston Video \$6.00**

**WHAT TO WEAR TO THE BLOCK PARTY**

Show them what a seasoned grilling chef you are! Wear the official **Adventures in Grilling™ Barbecue Apron** to the party and they'll line up for your dish first. Our stain-resistant 100% cotton twill Apron embroidered with the Adventures in Grilling logo from the *Grill Out Times* column for colorful detail that will last and last. One size fits all. Available in navy blue or hunter green.

**APRON \$15.00**  
Navy Blue #50596 Hunter Green #50597



**Shipping & Handling  
Included on All Orders!**

Offer expires August 31, 1997

**All prices include shipping & handling. To order, call 1-800-99-WEBER (1-800-999-3237), or use enclosed order form. See order form for additional offers!**





# GRILL OUT TIMES

P.O. Box 1999, Palatine, IL 60078-1999

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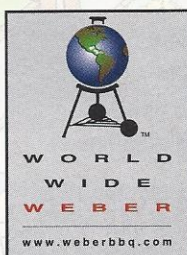
**Adventures  
In Grilling**  
page 2

**Accessories**  
inside

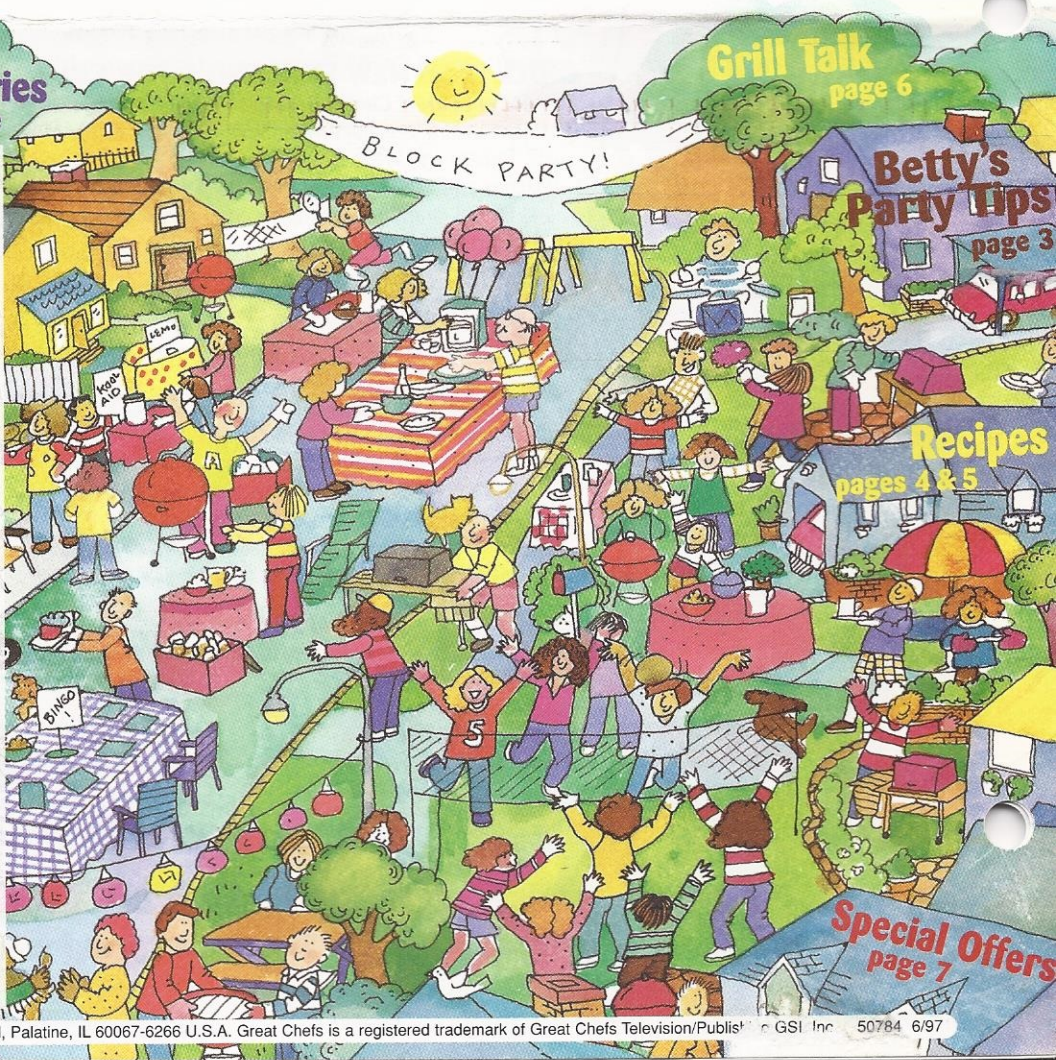
## You're Invited to the Ultimate Block Party!

If you like reading the *Grill Out™ Times*,  
stop by the World Wide Weber at  
[www.weberbbq.com](http://www.weberbbq.com) to sample what  
we're serving up:

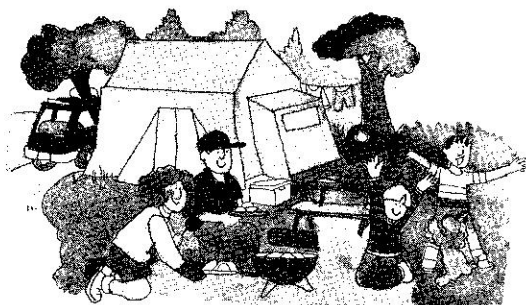
- Monthly party planners with innovative menus and themes
- recipes, recipes, recipes!
- wine and beer recommendations
- service & maintenance tips
- online shopping for Weber accessories
- information on all Weber Grills, including our new Summit™ Series and Platinum™ Series II Gas Barbecues
- a chance to request information tailored to your interests
- and coming soon... a dealer search function to help you find the right Weber Grill for you in your hometown



The fun never ends, so stop by often!







Summer's the perfect time to update your grill with accessories, upgrades, and replacement parts. We make it easy with the most useful and popular items here. If you want other items, call Customer Service at 1-800-99-WEBER (1-800-999-3237) and they'll help you get what you need!

### ***This Issue's Special Offers***

### ***Cost Each***

*(Shipping & Handling Included)*

**Cast Iron Searing Kit** – Lock in juices with our three-piece searing set. Includes Contemporary Tongs and Cast Iron Grate set in a nickel-plated Wire Holder with flip-up sides for adding charcoal or wood chips. Recipes and seasoning instructions included. Fits all 22½" diameter Weber® Charcoal Grills. (Sorry, will not fit 18½" diameter grills.)

#98317 Cast Iron Searing Kit

\$49.00

**Cast Iron Breakfast Kit** – Make breakfast outside on your charcoal grill. Set includes Contemporary Turner and Reversible Cast Iron Cooking Griddle set in a heavy-gauge, nickel-plated Wire Holder. Fits all 22½" diameter Weber® Charcoal Grills. (Sorry, will not fit 18½" diameter grills.)

#98318 Cast Iron Breakfast Kit

\$55.00

**Great Chefs® Grill Out™ Boston Video** – Chefs from four of Boston's best restaurants share exquisite recipes you can prepare on your own Weber Grill. Complete recipe book with full-color photos included. VHS format, 59 minutes.

#50775 Great Chefs Grill Out Boston Video

\$6.00

**Adventures in Grilling™ Barbecue Apron** – Stain-resistant 100% cotton twill Apron embroidered with the Adventures in Grilling logo. Available in navy blue or hunter green. One size fits all.

#50596 Navy Blue Apron

\$15.00

#50597 Hunter Green Apron

\$15.00

### ***Readers' Favorites for Charcoal Kettles***

### ***Cost Each***

*(Shipping & Handling Included)*

**Charcoal Griller's Flavor Kit** – Special to the Grill Out™ Times! Includes one set of Charcoal Briquet Holders, one 10-lb. bag of Weber's Hardwood Charcoal Briquets, and one 360 cu. in. bag each of FireSpice® Hickory and Mesquite Chunks.

#97580 Charcoal Griller's Flavor Kit

\$20.00

**Weber® FireStarters™ Lighter Cubes** – Our safe alternative to lighter fluid. Light easily and are smokeless, odorless, and nontoxic.

#3975 Box of 24 cubes

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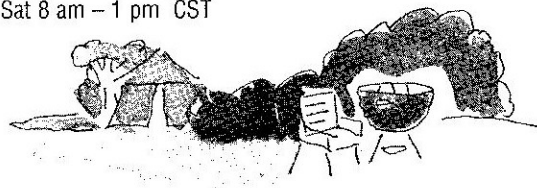
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