

Grill Out Times

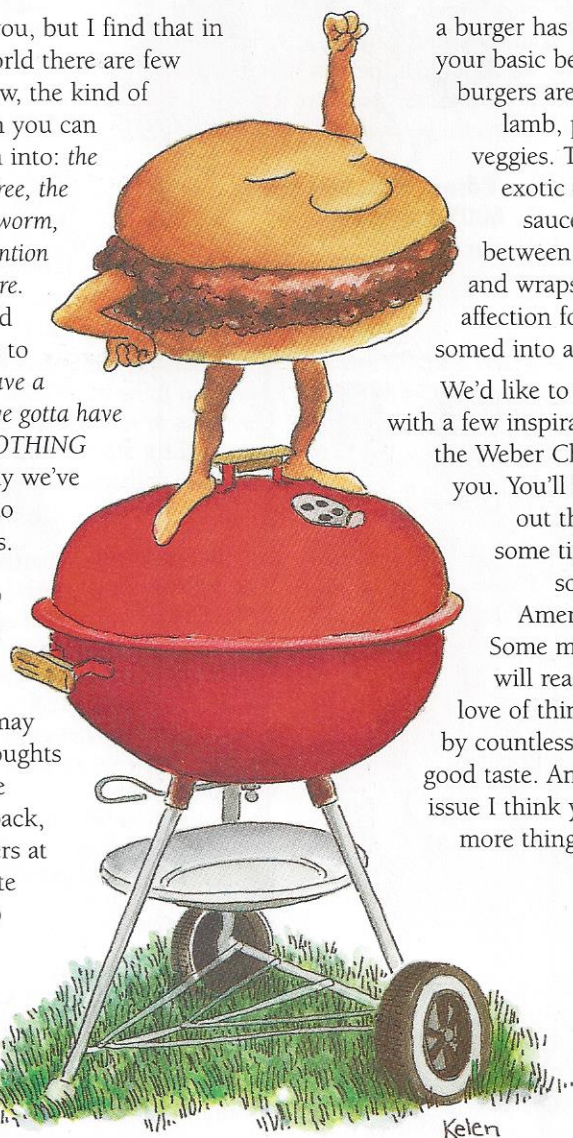
THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

Big, Beautiful Burgers

I don't know about you, but I find that in this fast-changing world there are few truisms left. You know, the kind of conventional wisdom you can really sink your teeth into: *the best things in life are free, the early bird catches the worm, and an ounce of prevention is worth a pound of cure.* As a devout griller, I'd like to add one more to the list: *When you crave a hot, juicy burger, you've gotta have a hot, juicy burger; NOTHING else will do.* That's why we've dedicated this issue to Big, Beautiful Burgers.

Every year we talk to thousands of grilling fans through the Weber GrillWatch Survey. In fact, you may have shared your thoughts with us. This year we learned that beef is back, with steak and burgers at the top of the Favorite Grilled Foods list. So today we tip our spatula to the mighty patty.

An interesting modern twist, however, is that what we call



a burger has evolved far beyond your basic beef on a bun. Today burgers are made from turkey, lamb, pork, seafood, even veggies. They're topped with exotic extras and gourmet sauces, and sandwiched between fancy breads, rolls, and wraps. It's as if America's affection for burgers has blossomed into a creative obsession.

We'd like to feed that obsession with a few inspirational recipes from the Weber Chef and readers like you. You'll find them throughout the issue, along with some tips on toppings and some juicy tidbits on America's grilling habits. Some may surprise you; all will reassure you that your love of things grilled is shared by countless other purveyors of good taste. And after reading this issue I think you'll agree that the more things change, the more they stay the same.

Happy grilling!

Mike

Mike Kempster, Sr.
Executive Vice
President

How America Likes It Done

Weber's annual GrillWatch survey keeps our finger on the pulse of the grilling public. While grilling continues to be the most popular and fastest-growing method of cooking in the U.S., we also learned:

- **Neither snow nor rain can melt a true barbe-cuer's resolve:** 56% of respondents said they grill year-round, regardless of weather, and seasonal grillers have stretched their "season" from April to October. Three-fourths will grab an umbrella rather than abandon the picnic, and 44% plan to cook outside in spite of bad weather.
- **Most folks (80%) would rather grill out** than cook in the kitchen.
- **Gas grills are "hotter."** For the first time in GrillWatch history, more people own gas grills than charcoal grills (58% vs. 39%). Nearly 10% own both.
- **It's a good time to be a chicken.** In the favorite grilled foods race, steak and hamburgers finished first and second respectively, with hot dogs/sausages in a close third. Chicken, last year's favorite, came in fourth. Vegetables are gaining fast, with 28% more cooks enjoying that grilled flavor, and shellfish is up 27%.
- **Grilling is a self-discovered art.** Surprisingly, only 22% of grillers say dear old Dad taught them the ropes of this great American tradition. Most folks (68%) buy their first grill in their 20s.

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A Real Hankering for Take-Out

from reader Linda Thomas, Wisconsin

After 15 years of stopping by the local butcher shop for supper, we got to be friends with the guys at the Paulina Meat Market. One day, after buying a chicken to throw on the grill, I asked "What's up?" That's when I heard this incredible story.

It seems one of the younger butchers had invited friends over to watch the football game that previous Sunday. He decided to grill steaks on his balcony for a half-time dinner. Right at the end of the first half of the game, he went out to get the steaks.

They were gone! Not just the six beautiful, juicy steaks, but his entire Weber® Grill—hot coals and all! This was a third-floor walk-up, mid-block, in a good neighborhood, mind you. But those steaks were gone.

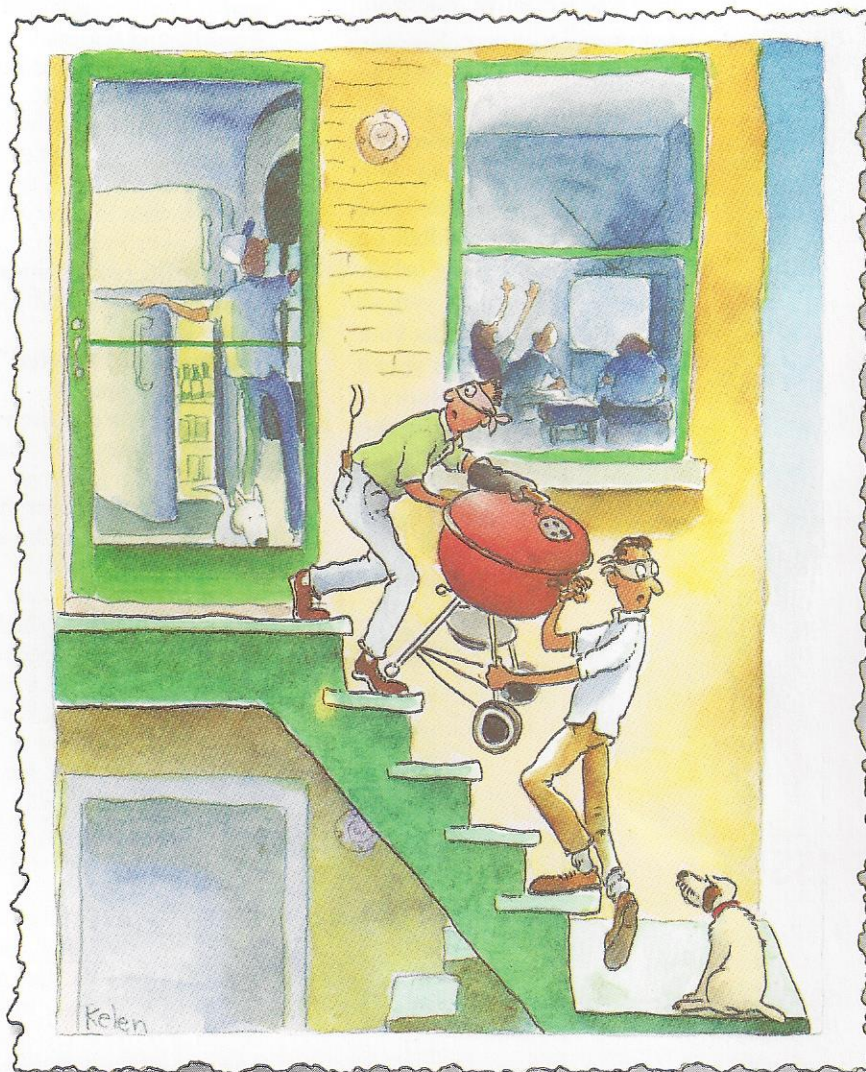
A couple of weeks later, just by coincidence, my dad switched from a Weber Charcoal Grill to a Weber Gas Barbecue. We decided to pass on Dad's old Weber Kettle to our butcher buddy. Needless to say, he was grateful...and after that bizarre episode, a little more watchful.

Got a story to share?

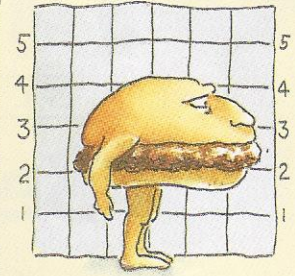
If it made you chuckle, feel good, or changed your life, send us *your* adventure in grilling. We'll publish the best stories right here. If we choose yours, we'll also send you a nice gift. So mail your anecdotes to:

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

Please include your address and daytime phone number!



AMERICA'S MOST WANTED BURGER



These burgers smell as great as they taste, so keep your eye on them—and passers-by.

Charcoal: Direct

Gas: Direct/High Heat

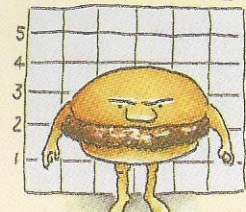
- 1 pound ground chuck
- Salt and pepper
- 4 crusty rolls, split and toasted
- 4 slices smoked mozzarella cheese
- ¼ cup prepared pesto sauce
- 2-4 small plum tomatoes, sliced

Shape ground chuck into four 1/2-inch thick patties.

Place patties in center of cooking grate. Grill 8 to 10 minutes or until centers are no longer pink, turning once halfway through grilling time. Season with salt and pepper to taste. Meanwhile, toast rolls in last 3 to 5 minutes of grilling time.

Top each burger with a cheese slice, a dollop of pesto sauce, and tomato slices. Serve in toasted rolls. Makes 4 servings.

MOST WANTED



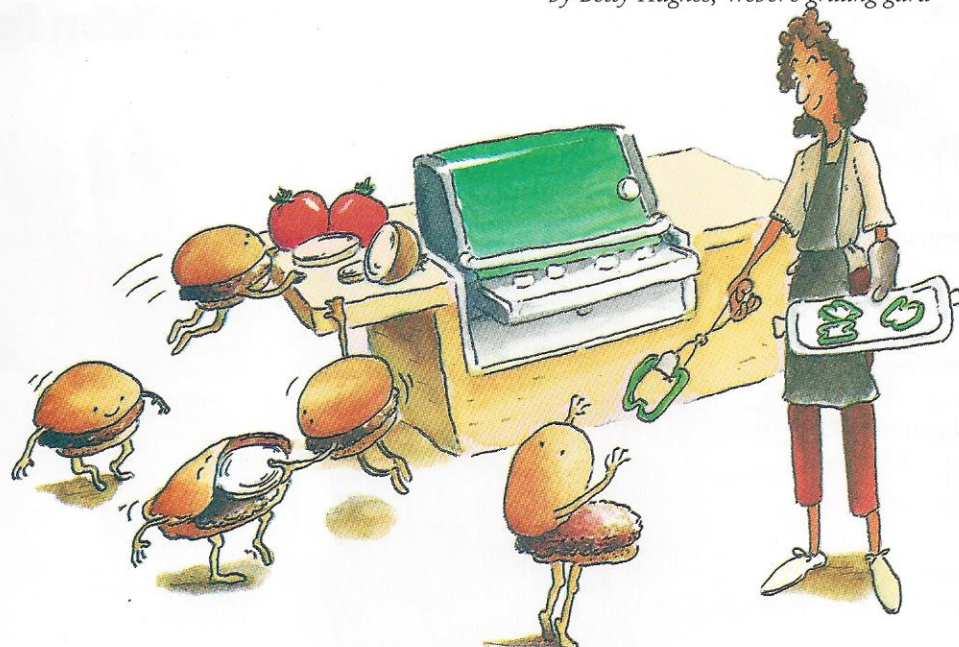
Big "Juicy" Burger

Height: ½" Weight: ¼ lb.

Distinguishing grill marks over entire body...this dangerously delicious burger has slain human willpower with a single bite. Last seen disappearing fast.

Indulge in a Little Burger Madness

by Betty Hughes, Weber's grilling guru



The popularity of burgers has experienced a recent resurgence, and for those of us who love them, it's no surprise. They're easy, versatile and, when cooked on the grill, juicy and satisfying. But these days they can also be innovative and adventurous.

Yes, gone are the days of run-of-the-mill beef patties. Today's cooks can be as creative as they want, blending meats and other ingredients and offering an array of baked goods to serve them on (Kaiser rolls, focaccia, pita pockets, even jalapeño cheese bread). You can quickly whip up a colorful platter of condiments and sauces to top your creations (see article on right). Then, when the burgers are done to juicy perfection, let everyone build their own specialty burger. Suddenly your quick meal is entertainment to boot.

There are a few secrets to making great burgers, however:

- It's true that "you get what you pay for," so start with a high-quality meat. I prefer ground chuck (80% lean). If you are concerned about fat, you may want to use ground sirloin or ground round (90% lean).
- For moist, tasty burgers every time, resist the urge to press down on them with a spatula while they're grilling. You'll be squeezing out all the delicious juices that make them so flavorful.
- Easy on the patty-cake. Burgers should be lightly shaped; working them too hard before you grill them will result in a less appealing, compact texture after cooking.
- Why not try buffalo? Buffalo meat is leaner than beef and even chicken and has a rich sirloin-like flavor.

If you've got a recipe to share, burger or otherwise, we'd love to see it! If we publish yours in the *Grill Out® Times*, we'll send you a nice gift. Mail your best to:

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

Please include your address and daytime phone number!



NEED IMMEDIATE GRILLING ASSISTANCE?

I-800-GRILL-OUT


1-800-474-5568

Weekdays 8 a.m.-6 p.m., Central Time

Between April 1 and Labor Day, you can call Weber's toll-free hotline for answers to all your grilling questions. Call during the hours 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.) PLUS all callers can request one **free** copy of the new Weber® Grill-Line recipe booklet, *A Barbecue's Dozen of Rib-Ticklin' Recipes*.

Can You Top That?

Tired of the old ketchup and mustard? Try some creative alternatives:

- Add zip to a classic beef burger with your favorite salsa, Ranch or Thousand Island dressing, guacamole, or mayonnaise blended with your favorite herbs and spices.
- Mix ground pork, lamb, and beef for a Greek patty. Top with feta cheese, diced cucumbers and tomatoes, and chopped Kalamata olives.
- Top a shrimp or crab patty with cocktail or tartar sauce or mayonnaise blended with fresh lemon juice and a seafood rub.
- Be creative—top your burger with roasted red peppers, grilled pineapple slices, grilled onions, or a spoonful of zesty coleslaw.
- Instead of the standard American cheese slice, try provolone, fontina, or Gouda. Mix a little Parmesan or Asiago in the patty for extra kick. For a special surprise, wrap a cube of cheese in the center of a patty while shaping it. Try blue cheese or any other that will melt inside when the burger is grilled. 



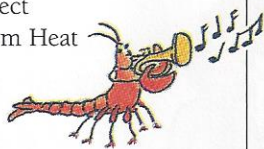
New Orleans Shrimp Burgers

Put on some Louis Armstrong and get cooking!

Charcoal: Direct

Gas: Direct/Medium Heat

- 1 teaspoon oil
- ½ cup minced celery
- ½ cup minced onion
- ½ cup finely diced red bell pepper
- ¼ cup finely diced green bell pepper
- 1¾ pounds raw shrimp, peeled, deveined, and diced
- 2 tablespoons snipped chives
- 2 tablespoons chopped fresh parsley
- 1 tablespoon Creole seasoning



In small skillet, sauté celery, onion, red pepper, and green pepper in oil for 3 to 4 minutes. Chill.

In food processor with steel blade, process 1/3 of diced shrimp until a paste forms.

In large bowl combine all ingredients; mix thoroughly. With wet hands, shape mixture into six 3/4-inch thick patties. Chill 15 minutes.

Place patties in center of cooking grate. Grill 7 to 8 minutes or until well done, turning once halfway through grilling time. Makes 6 servings.

Per Serving: 141 calories, 24 g protein, 4 g carbohydrate, 3 g fat, 173 mg cholesterol, 250 mg sodium.

Red Cabbage Slaw

Every burger aficionado has a favorite slaw recipe. The Weber Chef offers you his.

- ¾ cup mayonnaise
- ¼ cup vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon sugar
- 1 teaspoon celery seed
- 1 teaspoon ground black pepper
- ½ teaspoon salt
- 1½ pounds red cabbage, finely shredded

In small bowl, whisk together mayonnaise, vinegar, mustard, sugar, celery seed, pepper, and salt. Toss shredded cabbage with dressing. Cover and refrigerate 30 minutes before serving. Makes 8 servings.

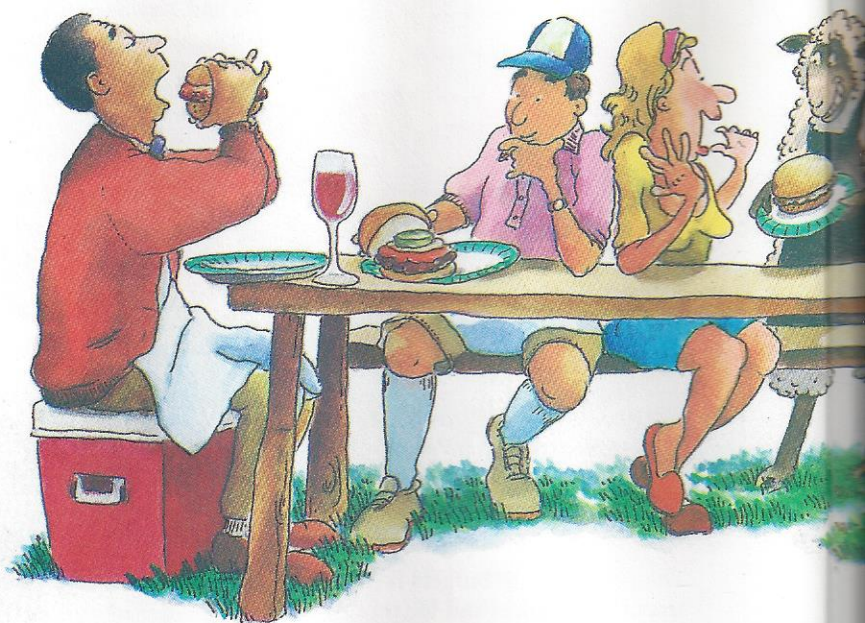
Per Serving: 181 calories, 2 g protein, 7 g carbohydrate, 18 g fat, 7 mg cholesterol, 284 mg sodium.

MAY WE SUGGEST...

Wine: 1996 Louis Martini, Gewürztraminer, Russian River, California. Matches the intensity of the spices while letting the sweet slaw sing.

Beer: Dixie Blackened Voodoo Lager, Dixie Brewing Co., New Orleans, Louisiana. Makes a rum-like companion for the burger and a mystically sweet dressing for the slaw.

Treat Your Family to



Continental Burgers with Curry Catsup

Go beyond the ordinary with this updated classic.

Charcoal: Direct Gas: Direct/Medium Heat

- | | |
|-----------------------------|-------------------------------------|
| 2 tablespoons oil | ¼ cup 2% low-fat milk |
| ½ cup finely chopped onions | 3 tablespoons chopped fresh parsley |
| 1 teaspoon minced garlic | 1 egg, beaten |
| 2 teaspoons curry powder | 1 teaspoon salt |
| 1 cup catsup | ½ teaspoon ground black pepper |
| 1 pound ground beef | 8 onion buns |
| ½ pound ground pork | |
| ½ pound ground veal | |

In small skillet, heat oil. Add onion and garlic; sauté 2 to 3 minutes. Chill.

In small dry skillet toast curry powder over medium heat 1 to 2 minutes.

Stir in catsup until heated through. Remove from heat. Cover and chill until ready to serve.

In large bowl combine chilled onion and garlic, ground meats, milk, parsley, egg, salt, and pepper. Shape mixture into eight 3/4-inch thick patties.

Place patties in center of cooking grate. Grill 11 to 12 minutes or until well done, turning once halfway through grilling time. Top each meat patty with 1 to 2 tablespoons heated or chilled curry catsup. Serve on onion buns. Makes 8 servings.

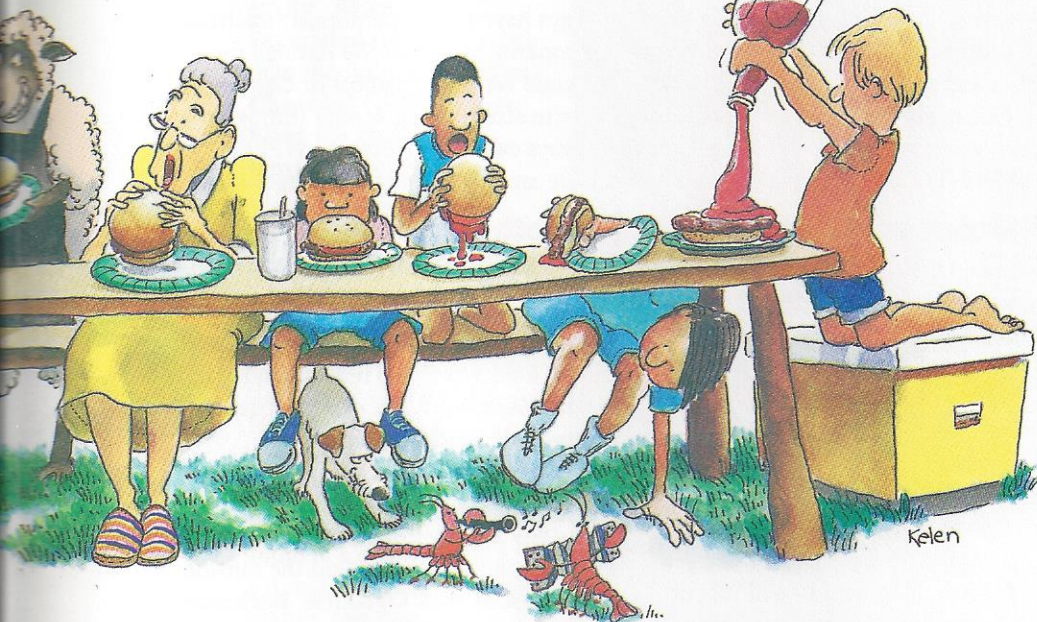
Per Serving: 478 calories, 28 g protein, 32 g carbohydrate, 26 g fat, 120 mg cholesterol, 959 mg sodium.

MAY WE SUGGEST...

Wine: 1995 WillaKenzie Pinot Noir, Willamette Valley, Oregon. Cherry and anise flavors marry well with the curry.

Beer: Sierra Nevada Pale Ale, Sierra Nevada Brewing Co., Chico, California. Tremendous structure and balance to accent the beef, the fruity ketchup, and the somewhat floral curry.

Burger Bonanza



Crab-Stuffed Portobello Mushroom Burgers

from reader Ray Golden, North Carolina

Portobellos are fabulous grilled, and the addition of succulent crabmeat makes this an extra-decadent treat!

Charcoal: Direct Gas: Direct/Medium Heat

- | | |
|---|------------------------------------|
| 2 tablespoons olive oil | ½ cup mayonnaise |
| 2 tablespoons balsamic vinegar | Juice of 1 fresh lemon |
| 2 teaspoons chopped fresh basil | 2 teaspoons lemon zest |
| 2 teaspoons chopped fresh rosemary | 1 tablespoon butter |
| 4 portobello mushroom caps (4" wide), washed, stems removed | ½ pound fresh lump crabmeat, diced |
| | 4 hamburger buns |

In small bowl whisk together oil, vinegar, basil, and rosemary. Place with mushrooms in resealable plastic bag; close and turn to thoroughly coat mushrooms. Marinate 15 minutes.

Remove mushrooms from marinade; reserve marinade. Place mushrooms in center of cooking grate. Grill 16 minutes, turning once halfway through grilling time and brushing occasionally with reserved marinade.

Meanwhile, in small bowl mix mayonnaise, lemon juice, and lemon zest. Set aside. In small skillet melt butter. Add crabmeat and heat through, stirring frequently. Toast buns.

Spread mayonnaise mixture on bottom and top halves of each toasted bun. Place portobello mushrooms, cap-side up, on bottom half of each bun. Fill mushroom caps with equal amounts of crabmeat. Cover with top half of bun. Makes 4 servings.

Per Serving: 482 calories, 17 g protein, 26 g carbohydrate, 36 g fat, 68 mg cholesterol, 618 mg sodium.

MAY WE SUGGEST...

Wine: 1996 Conundrum, Caymus Vineyards, California. A full-bodied, semi-dry white that's "big" enough for the portobello, yet refined enough for the crab.

Beer: Sapporo Original Draft Pilsener, Sapporo Breweries Limited, Tokyo, Japan. An almost key-lime nose and citrusy aftertaste are lovely complements to this dish.

Mediterranean Lamb Burgers

Go from burger to banquet with this savory variation from the Weber Chef.

Charcoal: Direct

Gas: Direct/Medium Heat

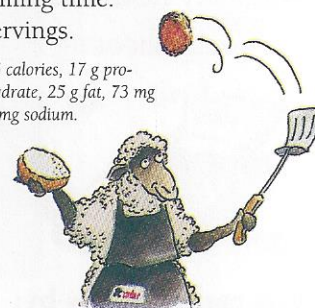
- 1½ pounds ground lamb
- ¼ cup chopped kalamata olives
- ¼ cup water
- 3 tablespoons chopped fresh parsley
- 1 tablespoon minced garlic
- 1 tablespoon Dijon mustard
- 2 teaspoons dried rosemary, crushed
- 1 teaspoon salt
- ½ teaspoon ground black pepper

In large bowl gently mix all ingredients. Shape into eight ¾-inch thick patties.

Place patties in center of cooking grate. Grill 11 to 12 minutes or until well done (170°F), turning once halfway through grilling time.

Makes 8 servings.

Per Serving: 305 calories, 17 g protein, 1 g carbohydrate, 25 g fat, 73 mg cholesterol, 468 mg sodium.



Grilled Marinated Tomatoes

This simple recipe perks up a classic burger topper.

Charcoal: Direct

Gas: Direct/High Heat

- 2 tablespoons extra virgin olive oil
- 1 teaspoon ground Mediterranean oregano
- ½ teaspoon garlic powder
- ½ teaspoon salt
- 2 tomatoes, cut into 4 slices each

In small bowl whisk together oil, oregano, garlic powder, and salt. Drizzle over tomato slices and refrigerate for 10 minutes. Place tomatoes in center of cooking grate. Grill 1 to 2 minutes. Serve hot or cold. Makes 8 servings.

Per Serving: 42 calories, 1 g protein, 3 g carbohydrate, 4 g fat, 0 mg cholesterol, 138 mg sodium.

MAY WE SUGGEST...

Wine: 1996 Paul Jaboulet Aîné, Parallèle 45, Côtes du Rhône, France. Concentrated red fruits, smoky tobacco notes, and a complex finish make a fabulous match for the lamb burgers with the marinated tomatoes.

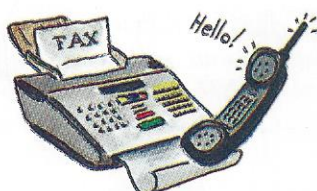
Beer: Sorry, this is a wine burger, not a beer burger.

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GRILL TALK

Something for Everyone

by Customer Service Manager Barbara Cann

Have you ever noticed that the greatest cooks always have the best equipped kitchens?

This summer, why not soup up your outdoor cooking machine? We have all the upgrades and accessories you need to deck out your Weber® Charcoal or Gas Grill. You can find many at your local Weber dealer—we're also offering several through this issue (see order form). Of course, you can always call us at 1-800-99-WEBER (1-800-999-3237) for these and other items. Here are some of my top suggestions:

For charcoal grill owners

We have an entire family of tools that make charcoal lighting painless and productive. Start by filling our aluminized steel **Chimney Starter** with charcoal briquets. Place over two lit, non-toxic **FireStarters™** fuel cubes, and in 25 minutes coals are ready. Pour hot briquets into our **Charcoal Fuel Holders** or **Charcoal Rails** positioned for Direct or Indirect Cooking, and you're ready to grill! **Hinged Cooking Grates** allow you to add fuel or cooking woods to the fire without lifting the cooking grate.

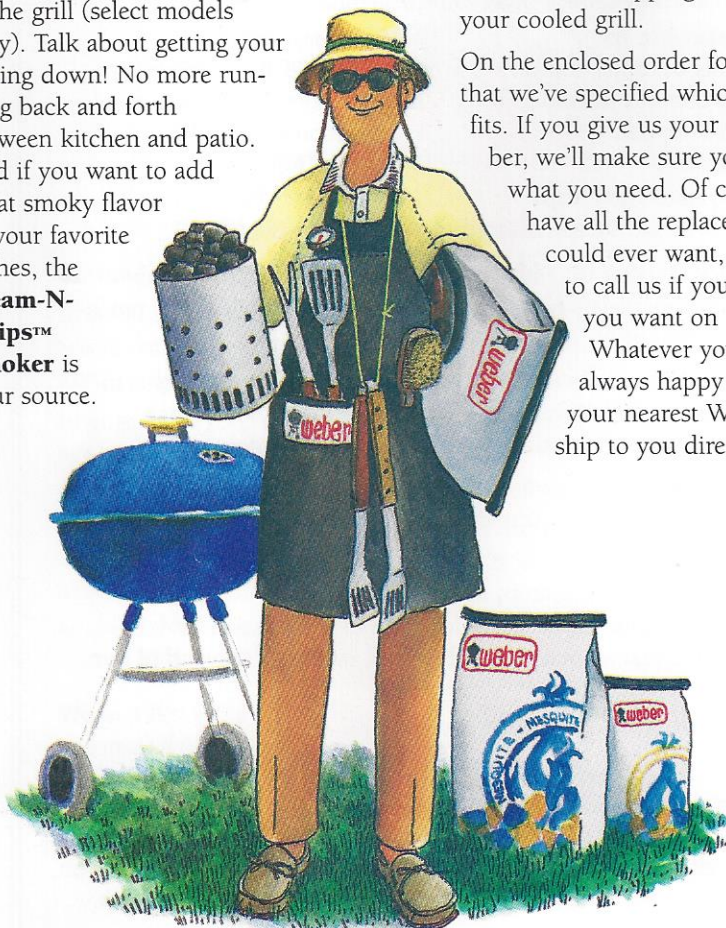
For gas grill owners

You can add the luxury of a **side burner** for whipping up sauces or side dishes right at the grill (select models only). Talk about getting your timing down! No more running back and forth between kitchen and patio. And if you want to add great smoky flavor to your favorite dishes, the **Steam-N-Chips™ Smoker** is your source.

For both charcoal and gas grill owners

We have a number of handy gadgets. For toasting bread, cooking veggies, or keeping cooked food warm, we recommend a **Kettle Warming Rack** or a gas barbecue **Warm-Up™ Basket**. If you like **Rotisseries**, we have them for both charcoal and gas grills. The rotating action makes any meat self-basting, as all those delicious juices travel around the outside of the roast or bird. Of course, **barbecue mitts** and **aprons** protect you and your clothes, while our durable **tool sets** in either traditional or contemporary styles make handling all foods easier. Whisk away cooking debris with our handy **grill brush** before slipping the right **cover** on your cooled grill.

On the enclosed order form you'll notice that we've specified which grills each item fits. If you give us your grill serial number, we'll make sure you get exactly what you need. Of course, we also have all the replacement parts you could ever want, so don't hesitate to call us if you don't see what you want on the order form. Whatever you require, we're always happy to direct you to your nearest Weber dealer or ship to you direct!



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The **Great Chefs® Grill Out® Video Series** comes to **Chicago** so you can learn the secrets of five of her best chefs: Rick Bayless of Frontera Grill/Topolobambo; Jean Joho of Everest and Brasserie Jo; Sarah Stegner of the Ritz-Carlton Dining Room; Steven Chiappetti of Mango, Grapes, and Rhapsody; and our own Weber Grill Restaurant Chef Randall Waidner. Over a dozen fabulous recipes included, from Grilled Lobster with Vegetable Vinaigrette to Pesto Glazed Pork Loin Chops to Mixed Berry Crisp with Streusel Topping. VHS format, 58 minutes.

#50787—\$6.00



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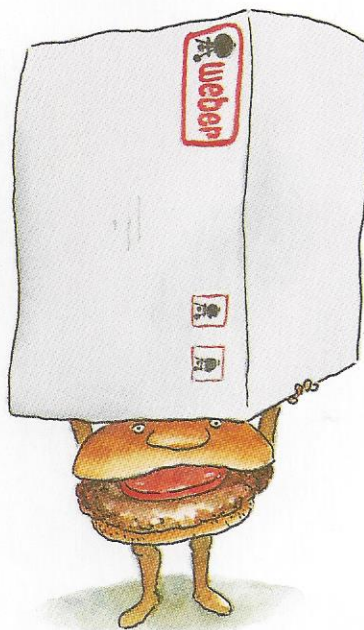
ALL-PURPOSE ACCESSORIES

Grill by the Book™ Cookbook Series (set of four books)—Enjoy scrumptious meals from our extremely popular collection: *Chicken and Other Poultry*; *Fish and Shellfish*; *Steaks, Chops and Burgers*; and *Weekday Meals*. 64 pages/book. **#328—\$24.00**

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Kabob Set—Six stainless steel skewers and a nickel-plated rack. For 18½" diameter and larger kettles and all Weber Gas Barbecues. **#2501—\$25.00**

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Cast Iron Griddle—Reversible cast iron surface fits into a hinged cooking grate; use the flat griddle side for breakfast buffets, fajitas, grilled sandwiches. Use ridged side for delicate fish and veggies. Recipes and seasoning instructions included; fits 22½" diameter kettles and Performer Series grills only. **#1425—\$50.00**

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Gourmet S'mores

from reader Bruce J.A. Kerr M.D., Wisconsin

Half the fun of a burger cookout is finishing it off with the classic American dessert called S'mores.

These exotic variations breathe new life into a tasty tradition.

Start with the basic recipe of a toasted large marshmallow and a piece of chocolate bar sandwiched between two graham cracker halves. Then experiment with these variations:

- Substitute a cinnamon-sugar graham cracker for a Viennese touch.
 - Try a freshly picked mint leaf under the chocolate for a burst of chocolate-mint flavor. A fresh basil leaf adds an interestingly subtle twist. For a real adventure, try a fresh nasturtium blossom—a sweet, peppery chocolate rush!
 - Spread one cracker with orange marmalade or raspberry jam for a European torte effect. Peach and apricot jam are also good.
 - Spread crunchy peanut butter on one cracker for a tin-roof sundae flavor.
 - Add just a pinch of your favorite instant coffee powder to the chocolate bar just before adding the hot marshmallow. Mmmm...mocha!
 - Sweetened coconut under the chocolate makes a German chocolate delight.
- Prepare a tray with the above ingredients to make a self-serve "S'mores Bar"...and a sure hit with your dinner guests!

Don't forget to visit the World Wide Weber at www.weberbbq.com

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