

# Grill Out Times®

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

## A Quick and Tasty Revelation

When the newsletter team said, "Let's do quick and tasty meals in the next *Grill Out Times*," I felt a rush of...well, ambivalence.



My first thought was that "quick and tasty" is boring food you insert between car-pooling and homework. I was less than enthusiastic about devoting an entire issue to it. But some say one benefit of graying hair is that you're more willing to let the "computer" under that hair work before rejecting others' ideas. So I pondered.

After a frantic day at the office I was late getting home, so I raced straight from the garage to the backyard to light the grill and throw on a couple of potatoes. Then, after changing into my jeans, I grabbed some baby-back ribs and my favorite spice rub and went to work.

*Quick and tasty indeed! How can anything be quick and tasty?*

My grill-rub has a little black pepper, cayenne, garlic salt, and ground ginger. The pleasant aromas were perking up my mood—and my taste buds. Just fifteen minutes after stepping out of the car, full of office tension, I was beginning to wind down.

*Why don't we do a newsletter on ribs and rubs? Who wants to read about "quick and tasty?"*

With my rubbed ribs on a platter I was back at the grill. I shut off the center burner, tossed a handful of hickory chips I keep soaking in a nearby bucket into the smoker, and listened to that satisfying sizzle as the ribs hit the cooking grate.

*Considering the busy lifestyles of our readers, maybe a quick and tasty theme is ok, but it sure limits the recipe selection.*

Although there are plenty of great bottled barbecue sauces out there, I use a sweet and sour one that's my own concoction. I make enough for two or three cookouts and freeze the other portions. While thawing the sauce, I began to focus on just the right Pinot Noir for the meal.

A glass of wine later, I had warmed the sauce on the side burner and was basting away. I turned the potatoes just as my wife told me the green beans and dinner rolls were ready. I sat down on the deck to watch the last rays of sunshine streaking the sky.

At that moment my ambivalence disappeared. I had been home just over an hour and was about to enjoy a richly flavored meal of baked potatoes, fresh green beans, and hickory-smoked ribs basted with my favorite sauce.

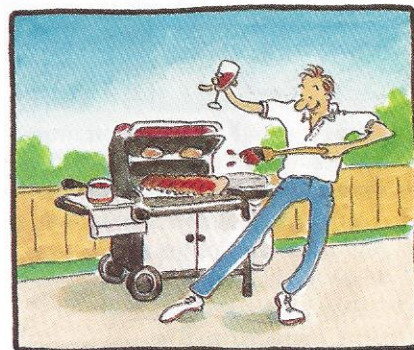
*Hmmm. You know, I think our editorial team knows what they're doing.*

Happy grilling,

*Mike*

Mike Kempster  
Executive Vice President

P.S.: We're thrilled to announce the debut of our latest and greatest cookbook, *Weber's Art of the Grill*. It's filled with amazing flavors and recipes from quick and tasty to challenging and rewarding. See page 6 for a special offer just for *Grill Out Times* readers!





## Bratwurst Wraps

Add a little zing to an easy-to-prepare favorite.

Charcoal: Direct

Gas: Direct/Medium Heat

- 4 fresh bratwurst (1 pound)
- 1 12-oz. bottle beer
- 1 c. chopped onion
- 2 Tbsp. oil
- 1 lb. fresh sauerkraut, rinsed and fully drained
- 2 Tbsp. sugar
- ½ tsp. salt
- ¼ tsp. crushed red pepper
- 4 10-inch flour tortillas
- ¼ c. honey-Dijon mustard
- 4 slices smoked Swiss cheese

Place bratwurst and beer in a medium saucepan; bring to a boil. Reduce heat to low; cover and simmer 10 minutes. Remove from heat; let bratwurst cool in beer.

In a 10-inch frying pan cook onion in oil over medium heat until browned, 8 to 10 minutes. Add sauerkraut, sugar, salt, red pepper; mix well. Continue cooking for 5 minutes to blend flavors.

Place bratwurst in center of cooking grate. Grill 5 to 6 minutes or until browned and heated through-out, turning once halfway through grilling time. Split each in half lengthwise.

Place about ¼ of sauerkraut mixture down center of each tortilla. Place 2 bratwurst halves on top of filling. Spread 1 tablespoon mustard on bratwurst and top with cheese. Fold two sides of tortilla over cheese; fold remaining bottom and top halves of tortilla to close. Place tortilla wraps flap side down on grill; grill 3 to 4 minutes or until browned and heated through, turning once halfway through grilling time. Makes 4 servings.

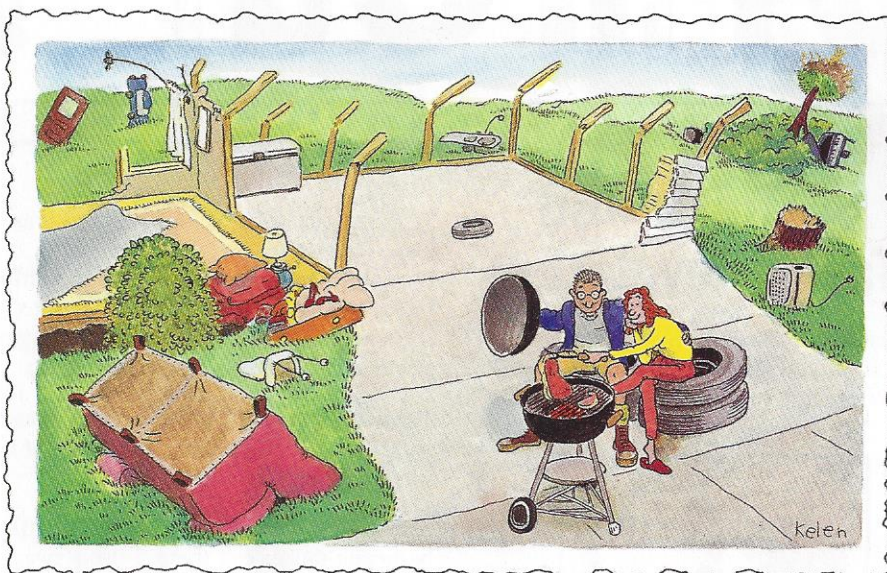
### May we suggest...

**Wine:** As a perfect match for this intensely flavored dish, try a wine from the land of sausage and sauerkraut: a Muscat from Alace. **Beer:** Try a strongly malted lager such as the French beer Kronenbourg for this cultural-fusion dish.

## BACKYARD HEROES™

# The One That Got Away

from readers Denise and Rob Poh, Georgia



When you live where tornadoes occur, you learn to adapt quickly to what life throws you. Around midnight on April 9, 1998, our community was destroyed by a tornado. Our house was heavily damaged and our garage was completely destroyed—along with our brand new car. We hadn't even made the first payment on it yet!

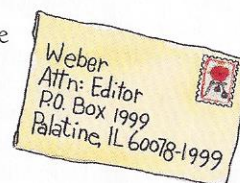
The next morning, we stumbled about in a daze, staring at the devastation. By afternoon, we started picking up the debris strewn across our yard. My husband, Rob, found a part of our Weber® One-Touch® Kettle, setting off a wild search for the rest of it. By evening, we had reassembled the entire grill, which only suffered a few scratches and a loose handle. Since we had no power and the meat was thawing in our freezer, Rob fired up the grill and prepared the one

steak and one lamb chop we had. Passersby looked at us as though we were nuts, happily grilling away before the wreckage that was once our garage. We just savored that little bit of normalcy in an otherwise crazy scenario. Thank you, Weber, for that moment of calm after the storm.

## 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.

Please include your address and daytime phone number!



## Need Immediate Grilling Assistance?

# 1-800-GRILL-OUT

(1-800-474-5568)

**April 1 - Labor Day 1999 Weekdays 8:00 a.m. to 6:00 p.m. Central Time**

Call Weber's toll-free barbecue hotline between April 1 and Labor Day for answers to all your grilling questions. During the hours above our Certified Barbecue Experts will answer anything fired their way! (After hours, a taped recording offers limited information 24 hours a day, seven days a week.) PLUS you can request one **free** copy of our new Weber's Beyond Burgers Barbecue Booklet. Order yours today!



# Sizzling, Succulent Steaks

by Betty Hughes, Weber's grilling guru

Grilling is the ultimate cooking method for quick and tasty meals. And what could be quicker and tastier than a juicy grilled steak? All you need for melt-in-your-mouth results is a good cut of meat, proper searing technique, and a watchful eye.

**The Cut:** *Filet mignon*, the most tender steak and many people's favorite, tastes fabulous grilled to medium-rare. *New York Strip*, *Kansas City Strip* and *London Broil* are other great cuts. You can order some exceptional samples of these cuts through this issue (see page 7). Taste them and learn first hand why steak is once again America's favorite food to grill!

**The Technique:** Searing quickly cooks meat surfaces to seal in flavorful juices. The secret is to use *Direct High heat* (on a charcoal grill, you can heap more charcoal on one side for higher heat). The steaks should sizzle when they hit the cooking grate. For great grill marks, *lightly* brush the steaks with vegetable oil *just before* placing them on the grate.

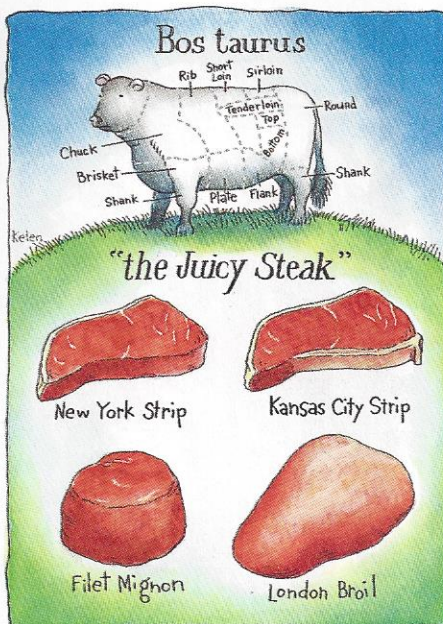
For best results, *turn steaks only once*. Sear the first side until beads of juices rise to the surface. For rare steaks, turn when juices first appear and are bright red. For medium

steaks, turn when juices are pink; for well-done, turn when they're almost clear. Sear the second side for 2-3 minutes, then continue cooking over *Indirect High heat* (my preference) or *Direct Medium heat*.

**The Know-How:** The other secret to great grilled steaks is attentiveness. After all, there's nothing more disappointing than an overdone steak...unless it's an underdone steak you had to put back on the grill. Until you get the hang of it, check for doneness by making a small cut in the center. Once you've reached steak perfection, jot down how long you cooked each side so you can repeat your success. Before you eat them, let steaks rest 2-3 minutes so the juices forced to the edges during cooking can ease back into the center. Add a baked potato and a mixed vegetable salad (and maybe just a little dessert, if you still have room) and you have the perfect meal.

For other great dinner ideas, visit our web site

at [www.weberbbq.com](http://www.weberbbq.com). If you'd like to share an original grilling recipe in the *Grill Out® Times*, send it to **Weber, Attn: Editor**, P.O. Box 1999, Palatine, IL 60078-1999. Please include your address and daytime phone number; if we publish yours, we'll send you a nice gift.



## Shortcuts to Flavorful Grilling

*Steaks, fish, and chicken pieces are short on cooking and long on flavor if you know a few tricks.*

- Marinate less tender cuts of beef before grilling. To tenderize, a marinade must contain an acidic ingredient such as fruit or vegetable juices, yogurt, wine, or vinegar.
- Rub fish fillets with a blend of dill, tarragon, lemon peel, and/or other light seasonings. Marinate fish steaks for 15

to 30 minutes in lemon juice or white wine blended with oil and your favorite seafood herbs.

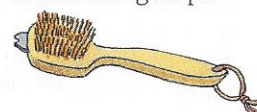
- Rub chicken pieces with a combination of rosemary, sage, and thyme. Grill up a few extra to add to salads or pasta for a quick meal tomorrow!

## Quick and Easy Grill Tips

by Customer Service Manager  
Barbara Cann

*Use these time-saving tips for fast and easy maintenance of your grill:*

- **Do the "burn off" after grilling and remove residue with a brass grill brush.** For charcoal grills: Leave the lid on and the dying coals will burn off any residue. For gas grills: Leave all burners on high until the smoking stops.



- **Wait until rusty parts really need replacing.** Rusty cast iron cooking grates simply need to be re-seasoned. For charcoal grills: Remove rust from grates with a steel wool pad. For gas grills: Flavorizer® Bars work fine until they've rusted all the way through. Burner tubes are okay until individual ports become one long slit. Porcelain-enameled cooking grates are fine until rust reaches the top surface.

- **Accessorize!** Chimney starters, fuel holders, and hinged cooking grates quickly get your charcoal grill ready for indirect cooking and make adding fuel easy. A side burner on your gas grill means fewer trips back to the house, and a brass grill brush will easily clean porcelain-enameled grates without scratching.

### Weber Customer Service:



Phone: 1-800-446-1071  
Fax: 847-705-7971



## Salmon à la Turner

Charcoal: Indirect      Gas: Indirect/High Heat

- 4 Tbsp. olive oil
- 4 Tbsp. soy sauce
- 4 Tbsp. smooth Dijon mustard
- 3 Tbsp. prepared horseradish
- 2 Tbsp. brown sugar
- 1 tsp. rice wine vinegar
- 1 2-pound salmon fillet, skin removed and cut into 4 pieces

In a medium bowl, whisk together oil, soy sauce, mustard, horseradish, brown sugar, and vinegar until smooth. Reserve  $\frac{1}{4}$  cup for brushing fillets.

Place salmon fillets in a small disposable foil pan. Pour remaining sauce over fillets. Turn to coat evenly. Remove fillets from marinade and place in center of cooking grate. Grill until opaque in center, 11 to 12 minutes, turning once halfway through grilling time. Brush fillets with reserved sauce in last 2 minutes of grilling time. Makes 4 servings.

**May we suggest...**

**Wine:** A medium-bodied, fruity Pinot Noir from Oregon's Willamette Valley or California's Carneros area will highlight the contrast between the earthy sauce and the briny fish. **Beer:** A lively Pilsener from Eastern Europe or one of America's wonderful craft breweries will cut through the complex marinade and allow the delicacy of the salmon to shine.

## Italian-Style Grilled Corn On The Cob

*A savory new dimension to a quick summertime classic.*

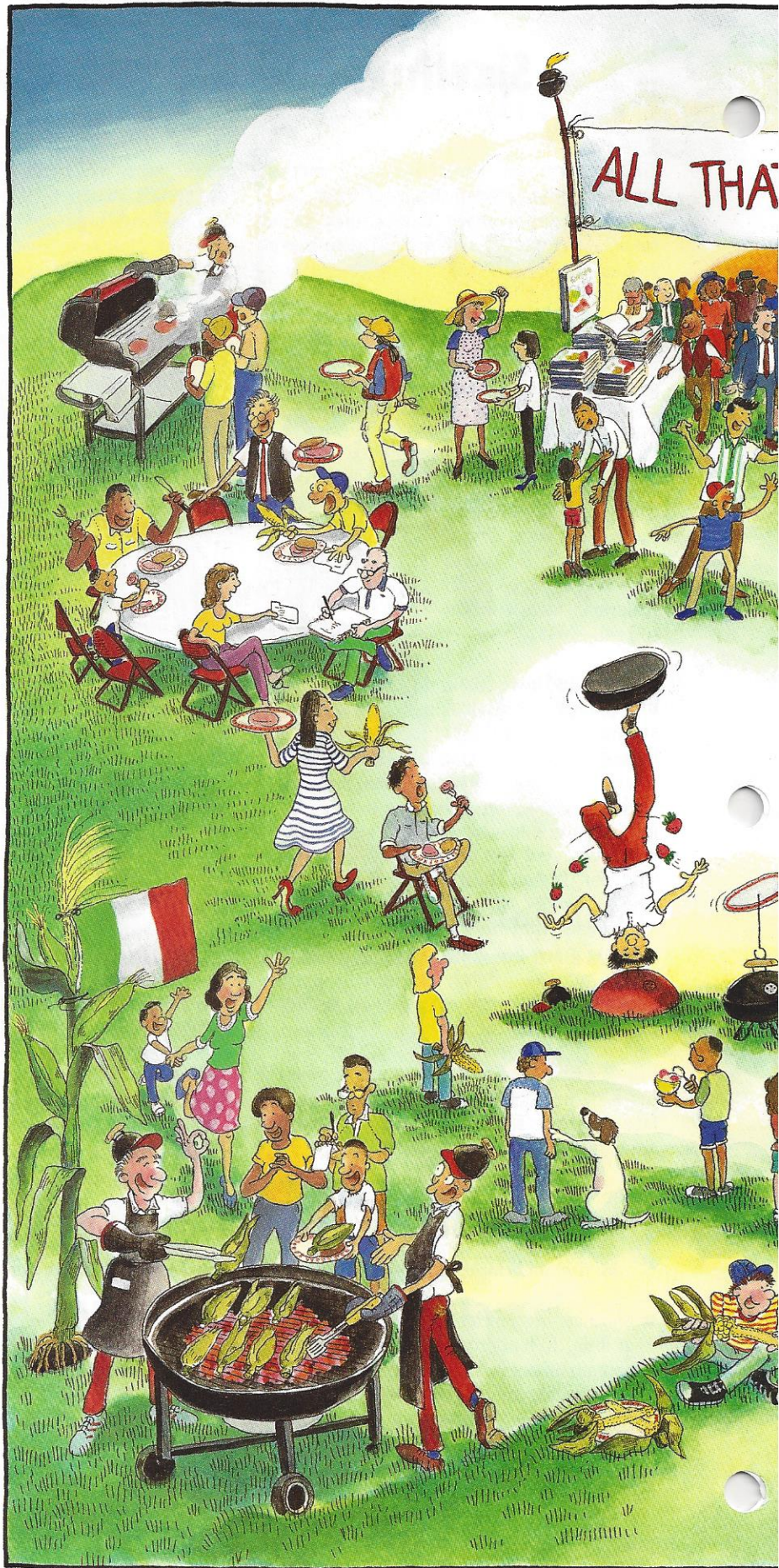
Charcoal: Direct      Gas: Direct/Medium Heat

- 4 ears fresh sweet corn, in husks  
3 to 4 Tbsp. olive oil or melted butter  
1 Tbsp. chopped fresh oregano  
1 Tbsp. chopped fresh parsley  
¼ c. grated Parmesan cheese  
Salt and pepper

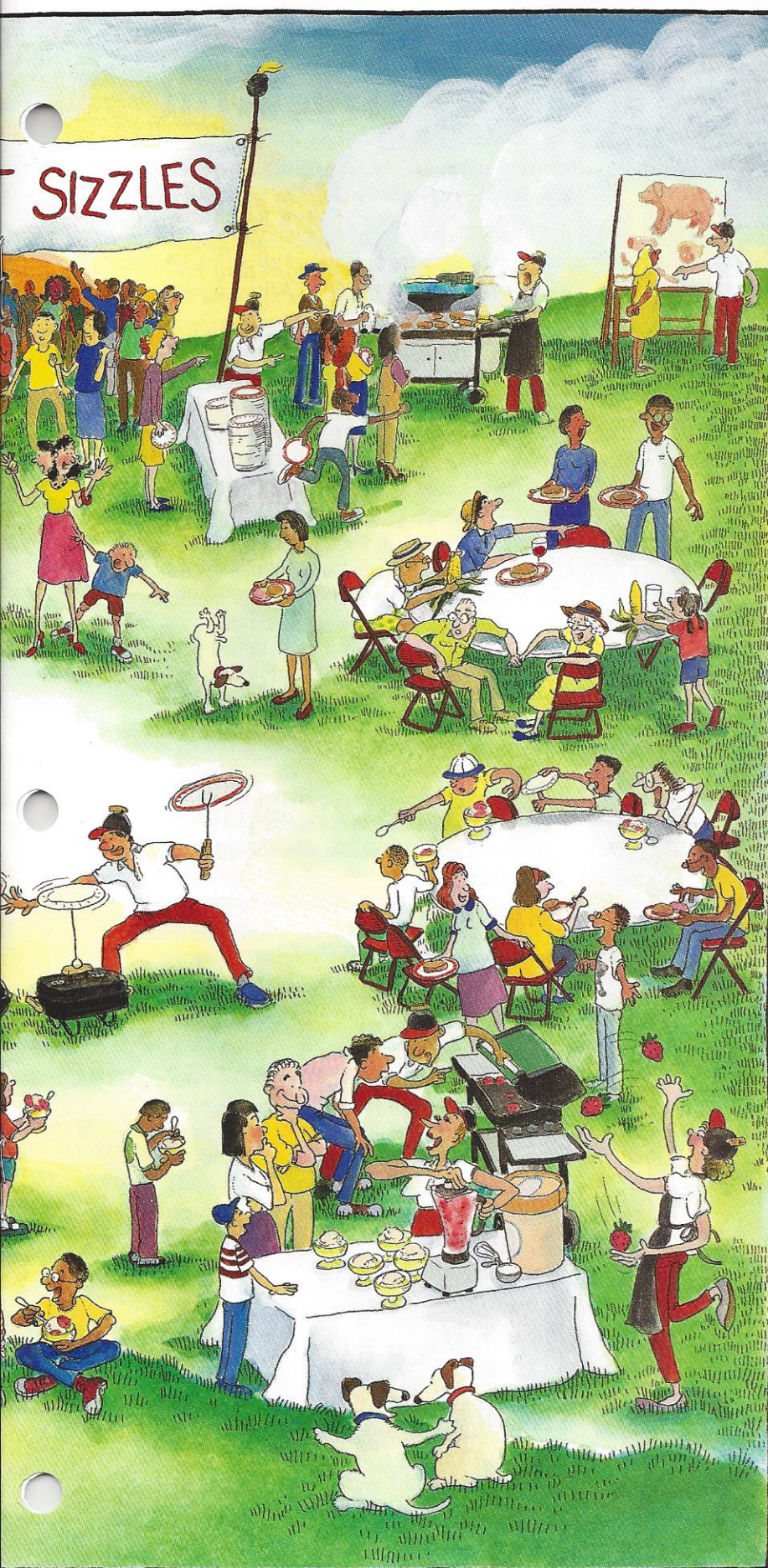
Soak corn in cold water for 30 minutes; drain. Meanwhile combine oil, oregano, and parsley; set aside.

Pull back husks on each ear of corn, leaving husks attached at base. Remove corn silk. Brush corn with oil mixture. Fold husks back around corn; tie at top with string or strip of corn husk.

Place corn in center of cooking grate. Grill 12 to 14 minutes, turning once halfway through grilling time. Carefully remove husks. Sprinkle corn with cheese; season with salt and pepper to taste. Makes 4 servings.







## Citrus-Glazed Pork Tenderloin

This recipe from Weber's Art of the Grill features a quick-cooking cut of meat that's easily flavored.

Charcoal: Indirect      Gas: Indirect/Medium Heat

- 2 Tbsp. ketchup
- 2 Tbsp. hoisin sauce
- 1 Tbsp. rice wine vinegar
- 2 tsp. grated orange zest
- 1 tsp. hot chili sauce
- 1 tsp. sesame oil
- 1½ tsp. soy sauce
- 1½ tsp. curry powder
- 2 pork tenderloins, ¾ to 1 pound each
- Vegetable oil

In a medium bowl, whisk together ketchup, hoisin sauce, vinegar, orange zest, chili sauce, sesame oil, soy sauce, and curry powder. Add the tenderloins and turn to coat well. Cover and refrigerate for 3 to 8 hours.

Lightly brush the cooking grate with vegetable oil. Remove the tenderloins from the marinade, wiping off most of the marinade. Place in center of cooking grate and grill 20 to 30 minutes until the center is barely pink and internal temperature reaches 155° to 165°F, turning once halfway through grilling time. Carve into thick slices and serve warm. Makes 4 servings.

### May we suggest...

**Wine:** An Australian Shiraz or a Grenache blend from southern France or Central California would have enough fruit, spice, and body to carry this dish. **Beer:** A lambic fruit ale from Belgium, perhaps a Framboise (raspberry) or Krick (cherry), with sparkling, refreshing acidity to complement the sweet pork and the sweet and sour glaze.

## Strawberries Balsamico

Charcoal: Direct      Gas: Direct/Medium Heat

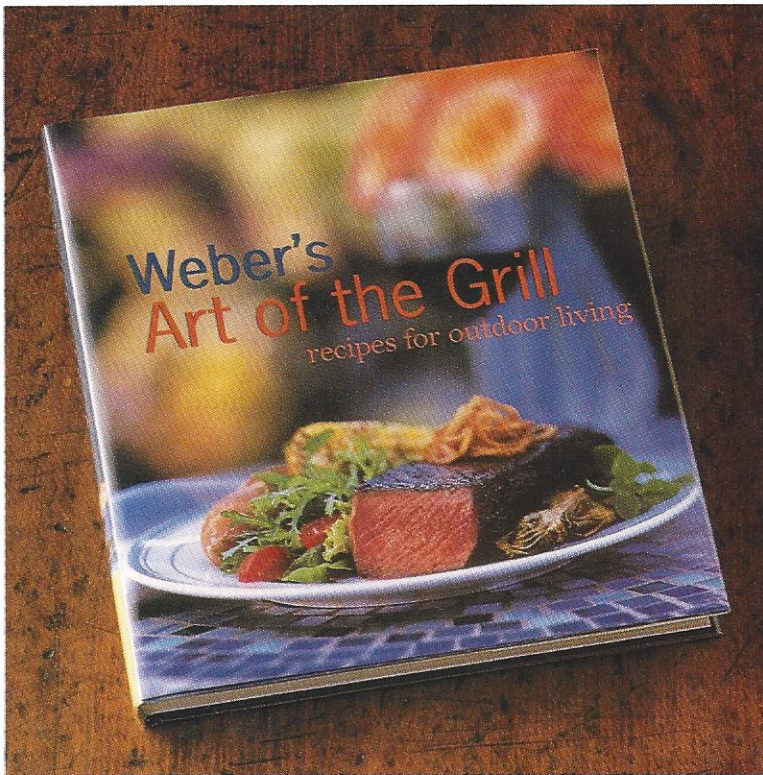
- ½ c. sugar
- ¼ c. balsamic vinegar
- 1 tsp. freshly grated orange zest
- 1 tsp. orange-flavored liqueur (optional)
- 6 c. washed, hulled fresh strawberries, divided
- 1 c. vanilla ice cream

Mix together sugar, vinegar, orange zest, and liqueur, if desired. Pour over 4 cups of the strawberries; turn to coat berries. Let sit 15 minutes; drain, reserving marinade.

Thread strawberries on 10-inch wooden skewers that have been soaked in water for 30 minutes to prevent burning. Place skewers in center of cooking grate. Grill 5 to 6 minutes, turning once halfway through grilling time. Cool slightly. Purée grilled berries in blender or food processor with reserved marinade. Slice remaining 2 cups of fresh berries; pour purée over sliced berries. Serve mixture over ice cream. Makes 4 servings.



# Exclusive NEW offer on Weber's Art of the Grill



## Coffee-and-Pepper-Crusted New York Steaks

from *Weber's Art of the Grill*

Charcoal: Direct    Gas: Direct/High Heat

- 2 Tbsp. whole coffee beans
- 2 Tbsp. whole black peppercorns
- 4 New York (strip) steaks, each about  $\frac{3}{4}$  pounds and 1 inch thick
- Vegetable oil for brushing cooking grate
- Kosher salt

Coarsely grind the coffee beans and peppercorns in a food processor or coffee grinder. Press the mixture evenly on both sides of the steaks.

Lightly brush the cooking grate with vegetable oil. Grill the steaks directly over high heat, turning once, for about 8 to 10 minutes, or until cooked to desired doneness.

Remove the steaks from the grill. Season both sides with salt. Allow to rest for 2 to 3 minutes before serving. Serve warm. Makes 4 servings.

**WINE NOTES:** Try a rich, mellow red with lots of fruit and very little tannin: a young California Merlot or Zinfandel, or a fully mature Cabernet Sauvignon from a top vintage.

**Are we passionate about grilling at Weber? Well, let's just say we wrote the book on it.**

Introducing *Weber's Art of the Grill*. Hot off the press, it can be yours at a special price through this exclusive offer **just** for *Grill Out® Times* readers.

From starters like Bliss Potatoes with Sour Cream and Caviar to desserts like Banana and Mango Napoleon, *Weber's Art of the Grill* covers everything you need to be a backyard hero. We've added imaginative dimensions to familiar favorites, like Beef Tenderloin with Spring Rolls, and perfected the barbecue classics, like Bourbon Barbecued Beans. We've also included some exciting innovations, like Halibut with Tomato-Tarragon Cream Sauce. If you thought you knew all there is to know about grilling, we warn you: One of these is sure to become your new signature dish.

Best of all, this is not just another grilling cookbook. *Weber's Art of the Grill* lives up to its name by teaching you culinary secrets like:

- how to master more challenging dishes like Crispy Asian Duck
- how to properly smoke-cook foods in recipes like Smoked Chicken Risotto
- how to match grilled dishes with the right wine, and
- how to wow your guests, from a business luncheon with the boss to a romantic dinner for two.

So if you're ready to move past the ordinary, get your hands on a great grilling resource, and challenge yourself a little, this is the cookbook for you. With a retail value of \$35, *Weber's Art of the Grill* is yours for **just \$30, shipping and handling included**. Call 1-800-99-WEBER (1-800-999-3237) today! **#3100—\$30.00**.



With *Weber's Art of the Grill*, you'll learn to prepare great grilled cuisine that rivals the best restaurants, from hand-cut French fries on the grill to delicious prime rib, with a lot of delectable territory in between.



# Steak Lovers, Get Your Forks! Weber® Prime Steaks Are Here.

**NEW!** You own the best grill in the world—now you can have the best beef to grill on it. Savor the same exceptional beef cuts we serve at the Weber Grill Restaurant in your own backyard.

As you might guess, we're mighty picky about the beef we serve, so we offer nothing but the best. All cuts here are graded USDA Prime and naturally aged for 21-30 days before being hand-cut. Each selection is carefully trimmed to carry just the right amount of fat for full flavor, then is vacuum packed and flash frozen to seal in freshness, color, and flavor.

Please add \$10 per address for shipping and handling. Meat is shipped on dry ice in a reusable shipping container. **Perfect arrival is guaranteed.** Please allow 14 days for delivery.

## **Taste The Prime Difference**

Only 2 out of 100 cattle qualify for Prime status, the USDA's highest grade. The difference is all in the marbling—fine flecks of fat throughout the lean portion of the beef make it more tender, juicy, and flavorful. Weber Prime Steaks are cut from the most smoothly textured beef in the country—a result of longer corn feeding that produces dense, rich marbling.



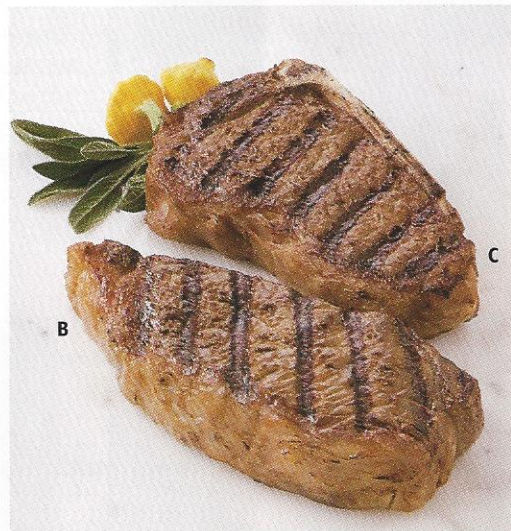
## **A. 6 oz. Filet Mignon**

What can we say? This is as good as it gets. The ultimate luxury for steak lovers, our filets come from the center cut of the tenderloin, the most tender cut of beef there is. Slowly aged, "the queen of steaks" offers maximum tenderness and flavor. So set your knife aside—these filets are fork-tender and melt in your mouth. Naturally lean, they make a healthful but indulgent treat. It would be a shame to prepare them any other way than on your Weber Grill.

#2220 Box of 4—\$60.00\*

#2221 Box of 8—\$115.00\*

#2222 Box of 12—\$165.00\*



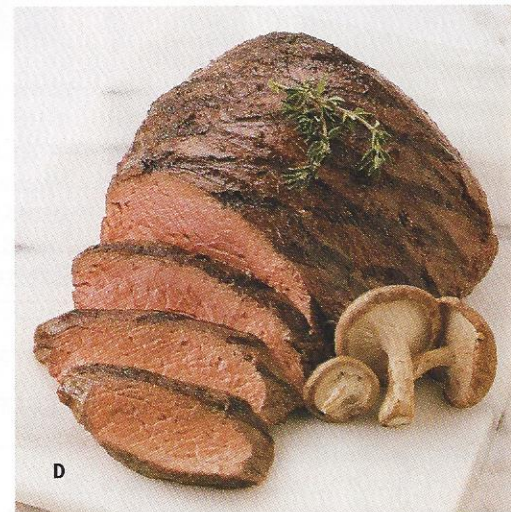
## **B. 10 oz. New York Strip Steak**

Renowned as the "King of Steaks," this richly marbled cut reigns supreme! A boneless center cut, our New York Strip is slightly firmer than our filet, juicy, and perfectly trimmed to deliver full flavor. Are you hungry yet?

#2223 Box of 4—\$65.00\*

#2224 Box of 8—\$125.00\*

#2225 Box of 12—\$187.00\*



## **C. 12 oz. Kansas City Strip Steak**

Not to be outdone, Midwesterners have their own version of the classic New York Strip steak. This one includes the bone for even more flavor.

#2226 Box of 4—\$65.00\*

#2227 Box of 8—\$125.00\*

#2228 Box of 12—\$187.00\*

## **D. 24 oz. London Broil**

This 100% lean cut is a grill's best friend. Rich and savory, our London Broil is cut from aged Top Sirloin for intense flavor and exceptional tenderness. Best served rare, each incredible 24-oz. roast easily serves two to three people.

#2229 Box of 4—\$70.00\*

**\*NOTE: Shipping and Handling is NOT included. Please add \$10 for each shipping address.**



# Get Geared Up for a Summer Full of Grilling

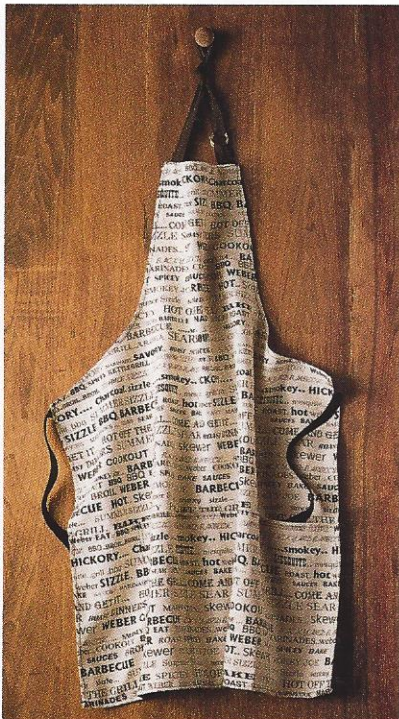
## GRILL OUT® TIMES EXCLUSIVE OFFERS

**NEW! Gas Griller's Spruce-Up Kit**—Give your Weber® Genesis® Gas Barbecue a face-lift! Includes brand new **cooking grates, Flavorizer® Bars, small drip pans, and an 18" brass grill brush** (for Genesis 1-3 and 1000-3000 models ONLY.)  
**#90454—\$70.00.** With **stainless steel Flavorizer Bars #90479—\$90.00**

**NEW! Charcoal Griller's Spruce-Up Kit**—Everything you need to spruce up your grill for speedy grilling: **a pack of 24 Weber Firestarters™ fuel cubes, a 22½" hinged cooking grate, a pair of charcoal briquet holders, 10 large drip pans, and an 18" brass grill brush.** Firestarters get the coals ready fast, briquet holders and drip pans make setup for the Indirect Method a snap, and the hinged cooking grate makes it easy to add charcoal to the holders. When you're done grilling, just leave the lid on, close the vents, let the debris burn off, and wipe the cooking grate with the grill brush. Voilà, you're ready for your next cookout!  
**#90453—\$40.00**



**NEW! Essential Gadgets Kit**—You're ready to grill in style with this new Weber cotton and linen apron teamed up with a brand new brass grill brush, a pair of traditional grill tongs, and an instant-read thermometer (shown above). Now you're cookin'! Bone-colored apron with two pockets (at right) is covered with words to spark your appetite.  
**#90477—\$47.00**



**Charcoal Griller's Flavor Kit**—Charcoal Briquet Holders, one 10-lb. bag of Weber's Hardwood Charcoal Briquets, and one 360 cu. in. bag each of our FireSpice® Hickory and Mesquite Chunks. **#97580—\$20.00**

**Gas Grillers Flavor Kit**—Add a new flavor dimension to your grilling with our Steam-n-Chips™ Smoker Kit and one 105 cu. in. bag each of our FireSpice Hickory and Mesquite Chips. Steam-N-Chips Smoker installs in minutes without tools. Fits full-size Genesis and Platinum® Series Gas Barbecues only (sorry, does not fit Spirit® Series or Genesis Junior). **#97581—\$40.00**

**Global Grilling Kit**—Eight rubs from Nantucket Off-Shore Seasonings: *Bayou Rub* for Cajun/Creole cooking, *Nantucket Rub* for fish and seafood, *Prairie Rub* for beef, *Garden Rub* for vegetables, *Mt. Olympus Rub* for chicken and lamb, *Rasta Rub* for Caribbean fare, *Renaissance Rub* for Tuscan flavor, and *Pueblo Rub* for Mexican dishes. (Salt-free, packed in whimsical tins, and shipped in an attractive box.) **#341—\$45.00**  
**AVAILABLE WHILE SUPPLIES LAST.**

**Rub à Trois Kit**—One black cotton twill Weber barbecue apron with 3 tasty Nantucket Off-Shore Seasonings Rubs: *Bayou Rub* for Cajun/Creole cooking, *Nantucket Rub* for fish and seafood, and *Prairie Rub* for beef. (Salt-free, packed in whimsical tins, and shipped in an attractive box.) **#342—\$30.00**  
**AVAILABLE WHILE SUPPLIES LAST.**

**Dynamic Duo Seasoning Kit**—One 19-oz. bottle of our famous Weber Grill Restaurant Barbecue Sauce and a full-size tin of *Bayou Rub* from Nantucket Off-Shore Seasonings. **#344—\$10.00**  
**AVAILABLE WHILE SUPPLIES LAST.**

**Holiday Turkey Rub**—A whimsical tin full of our popular turkey rub from Nantucket Off-Shore Seasonings.  
**#345—\$5.50**  
**AVAILABLE WHILE SUPPLIES LAST.**

Other replacement parts, accessories, and covers for charcoal and gas grills are available.

Please call **1-800-99-WEBER** (1-800-999-3237) for assistance.







# Grilled Peaches with Fresh Cherry Sauce

from Weber's Art of the Grill

Charcoal: Direct

Gas: Direct/Medium Heat

## For the sauce:

- 1 lb. dark cherries,  
pitted (about 1 cup)
- 1 Tbsp. sugar
- ½ c. red wine
- 1 tsp. balsamic vinegar
- 1 tsp. kirsch  
(cherry liqueur)

## For the peaches:

- 4 medium peaches
- 2 Tbsp. unsalted butter
- 3 Tbsp. brown sugar
- 1 cup vanilla ice cream
- 4 cookies

To make the cherry sauce: In a sauté pan over medium-high heat, combine the cherries, sugar, wine, and vinegar. Bring to a simmer and cook, stirring occasionally, until the fruit is soft, 6 to 8 minutes. Transfer the mixture to a food processor and purée until completely smooth. Return mixture to the sauté pan over medium-high heat. Add the kirsch. Simmer until reduced to about ¼ cup, 1 to 2 minutes.

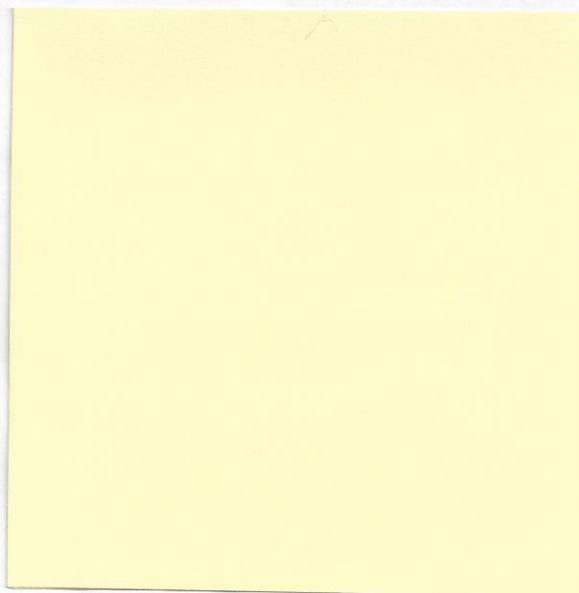
Cut the peaches in half and remove and discard the pits. Place the halves in a medium bowl. In a small saucepan set over low heat, melt the butter and brown sugar together. Coat the peaches with the butter mixture. Grill the peaches over direct medium heat, turning once, until grill marks are clearly visible and the peaches are soft, 10 to 12 minutes total.

While the peaches are still warm, layer each serving glass with 2 peach halves, 1 scoop of ice cream, and 1 tablespoon cherry sauce. Tuck a cookie into each glass. Serve immediately. Makes 4 servings.



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

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