

Grill Out Times

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

I've always been a fan of Chinese food, so I was thrilled when Weber came out with a grilltop wok in the mid-1970s. I was so eager to teach America how to cook fried rice on the grill, that I begged my favorite Chinese restaurant chef to teach me the ins and outs of this wonderful dish. I figured I could easily translate the technique to the grill. The moment of truth

LESSON LEARNED: HOT PANTS ARE OUT

arrived at a grilling demonstration in Milwaukee. Decked out in the ultra-mod fashion of the day—powder blue polyester bellbottoms and a matching shirt with swaying palm trees on it—I was dressed to grill. Yow!

We had a great feast planned, with Peking duck, sweet and sour pork, and other delicacies being cooked to perfection on Weber® charcoal grills. The scene was truly a culinary symphony, with the sound of the spatulas hitting the woks, the steam and aromas from the sauces and meats, and the happy chatter of the hungry observers. I could hardly contain my joy

as I “conducted” the fried rice portion of the feast. I was in my element. I was having fun. I was...on fire! Literally!

Fortunately, the smell of cooked polyester reached my nose before the melting fibers of my pants reached the skin on my leg. Luckily, the demonstration was in the parking lot of a shopping center, so I ducked into a men's store and bought a pair of cotton pants.

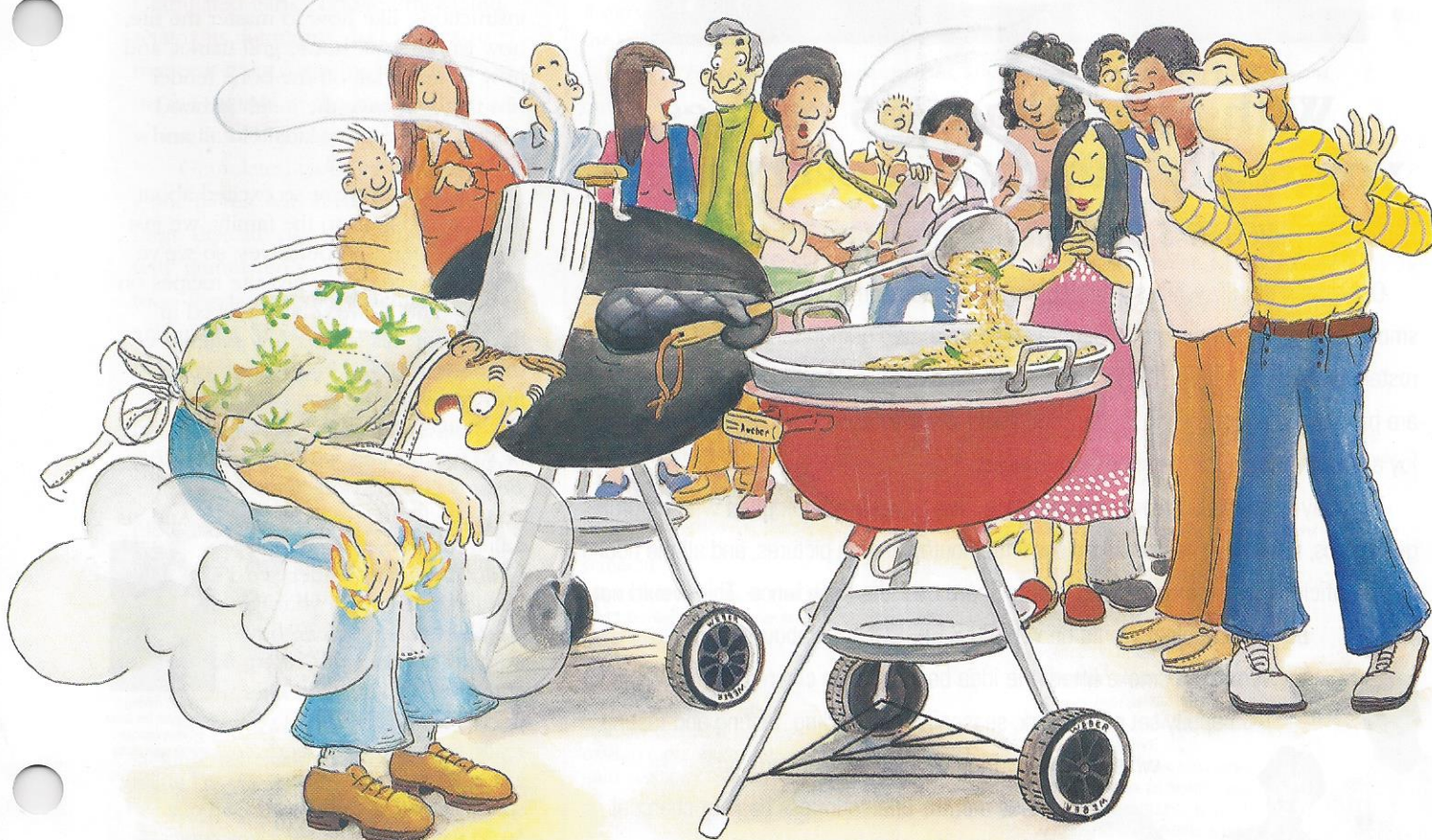
I learned a potentially painful lesson about grilling attire: Before you fire up the grill, ditch the synthetics and any loose-flowing garments in favor of less volatile ones. And never let your zealous love of the grill draw you too close to the fire.

P.S. This is one of the stories I recount in our new cookbook, Weber's Big Book of Grilling®.

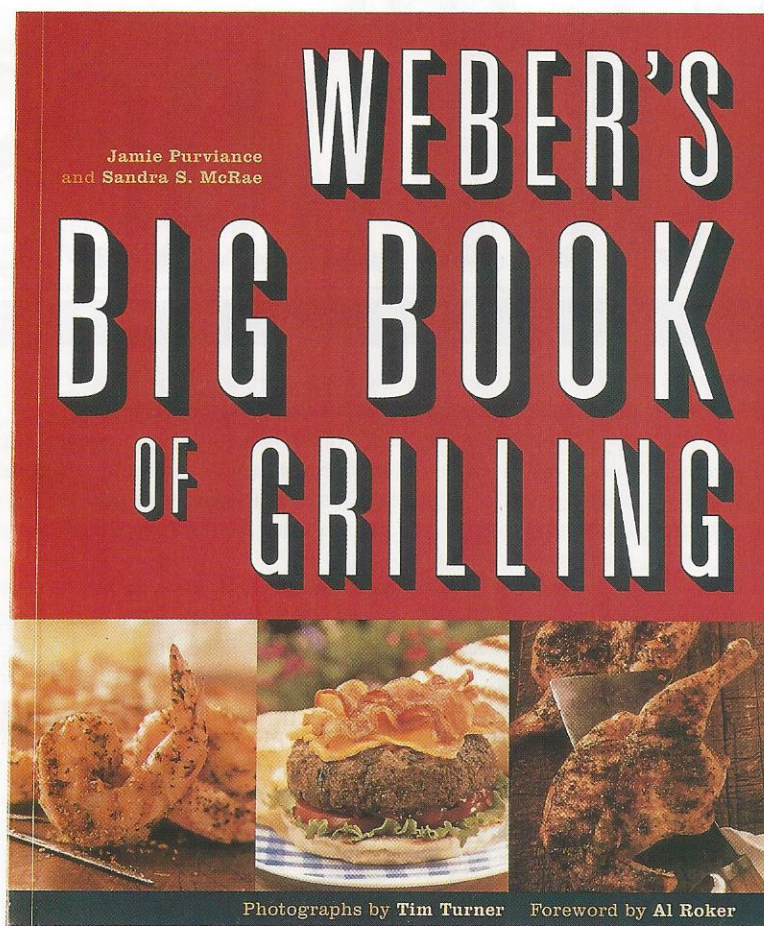
Of course, we're always eager to hear your backyard tales, so drop us a line or log on to The Backyard™ section of our website.

Happy grilling,

Nike
Mike Kempster, Sr.
Executive VP



PAPER OR PIXELS? Now you can get the *Grill Out Times*™ the way you want it: in an *electronic* version or the regular paper version. If you'd prefer to receive the electronic version, just visit www.weber.com and click on The Backyard, where you'll find a request form to receive the *Grill Out Times* by e-mail.



**With more than 365 recipes,
you really can eat out every night.**

WEBER'S BIG BOOK OF GRILLING™ IS HERE.

Once upon a grill...while slathering barbecue sauce on a big juicy bird, wafts of smoke rising up from the grate, Sandra and Jamie, two grilling fanatics on the Weber roster came up with a big, juicy idea. Now these two folks, like the rest of us at Weber, are passionate about grilling. In fact, you could say they're on fire for grilling. And their joy and enthusiasm for the sport is boundless.

That day at the grill, they conjured up the idea to write a book filled with helpful grilling tips, fun stories, foolproof recipes with mouthwatering pictures, and all the tidbits grilling aficionados across the land love to share over the back fence. This would not be just a book, it would be WEBER'S BIG BOOK all about grilling.

When the smoke lifted, the idea became even clearer, so the two happily set off to work, seasoning and sizzling, testing and tasting, whisking and writing. Grilling, grilling, grilling.

Many months and countless bags of charcoal later, they put down their tongs, took off their aprons, and called us to the table.



Co-authors, Jamie Purviance
and Sandra S. McRae

And here it is. *Weber's Big Book of Grilling*. Open it up and dive-in to more than 365 recipes—from basic how-to's for rookies to more adventurous recipes for seasoned grilling pros. These are just a few of the tasty recipes you'll find inside:

- Classic Boneless Chicken Breasts
- Kansas City-Style Baby Back Ribs
- Pulled Pork Barbecue with Hot Pepper Vinegar Sauce
- N'Awlins Barbecue Shrimp
- Citrus-Avocado Chicken Breasts
- Sage, Orange, and Clove Rotisserie Turkey
- Classic Bacon Cheeseburger
- New York Strips with Roasted Garlic Butter
- Garlic and Herb-Crusted Slow-Smoked Prime Rib
- Spinach-Stuffed Veal Chops
- Lamb Chops with Grilled Peppers
- Chocolate Cake on the Grill
- Warm Cherry Pudding with Cherry Juice Sauce

You'll also find lots of helpful instructions, like how to master the fire, how to get steak house grill marks, and how to make fall-off-the-bone tender ribs that will have the neighborhood talking. Those crazy kids told all and we're glad they did!

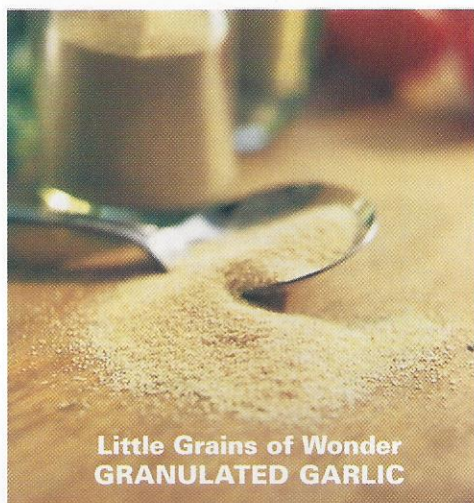
Of course, we're so excited about the new "edition" to the family, we just couldn't keep it to ourselves, so we've featured some of our favorite recipes on pages 4 and 5. We've also tucked in throughout this issue a few samples of the other kinds of information you'll find in the book.

Served up with a generous dollop of Weber wit and wisdom, *Weber's Big Book of Grilling* is destined to become a dog-eared, sauce-stained classic. And, as a faithful Weber owner and *Grill Out Times*™ reader, we'd like to share it with you. For a limited time, you can buy *Weber's Big Book of Grilling* at the special *Grill Out Times* price of \$19.95. Plus, to get you really fired up, we'll send along a tin of our newest Weber™ grilling spice, California Granulated Garlic, a \$6.00 value, FREE! (Order two copies—it makes a great gift for Father's Day.)

Read. Grill. Enjoy!



Award-winning
photographer Tim Turner
provides creative
serving suggestions.



**Little Grains of Wonder
GRANULATED GARLIC**

Along the barbecue circuit, there's one little spice jar that really gets around: granulated garlic. Not to be confused with its pulverized cousin garlic powder, granulated garlic is a totally different seasoning: dried garlic bits crushed or ground into tiny granules. Garlic powder is so fine that it blends in completely with other spices, and dissolves in liquids. Granulated garlic, on the other hand, retains its autonomy. Its bigger size makes it great for rubs, because it sits on the outside of the meat or fish where it will hit the taste buds first.

Granulated garlic is not as big as garlic flakes, which can overpower more delicate cuts. That's probably why granulated garlic is a hit in sauces too—it retains some structural integrity and makes its presence a bit more pronounced without being obnoxious.

Granulated garlic is particularly useful when raw garlic might be too harsh. That's important for fish, which cooks quickly. Raw garlic crusted on the outside of delicately flavored fish might not have enough cooking time to mellow out. And because texture is such an important part of cooked fish, granulated garlic adds a nice dimension that's hard to beat.

So if your spice cupboard is lacking, get cracking. It could be the jar that takes you from okay to gourmet.

From Weber's Big Book of Grilling™

During the first week of August, my best friend and I came up with the "plan" for a great summer party. We all love eating PRIME RIB OF BEEF! Phil came up with the idea for a cookout where we could have all our friends over for a huge party. This was the creation of "RIB FEST 2000."

We held a cook-off to see which team could cook the best prime rib. My team name was "TEAM ANGUS." All of the teams had shirts made. But my team had hats, shirts, tank tops, and aprons. We also had all of the children dress up as cheerleaders.

There were two judges, five teams, and 50 people who attended the gala. I have great news! My 13 lb. Black Angus prime rib that was cooked on the Weber® grill, came in first place. I was very nervous about cooking prime rib on the grill but we were victorious. During this day, 50 pounds of prime rib were consumed along with many other culinary items.

It was a great day for all who were lucky enough to attend RIB FEST 2000! Thank you!

Are you a Backyard Hero™? Send your story, recipe, and photo to: Weber, Attention: Editor, P.O. Box 1999, Palatine, Illinois 60078. If we publish yours, you'll get a spiffy Weber™ baseball cap! For more hero stories, visit our website and click on The Backyard™.

backyard **HEROES**



Rah, Rah, Rib!

*Capt. Jim O'Brien, Rochester, MA,
and Keith and Jennifer Tode, Boston, MA,
along with family and friends*



Summer School, Anyone? Looking for a fun learning experience like no other? Weber has teamed with some of the finest cooking schools and wineries to bring master grilling workshops to you.

Learn artful grilling techniques from the basic to the advanced, master a variety of recipes that use the grill in different ways, discover the fine art of smoke cooking, and get expert advice on pairing grilled foods with wine. If you've been looking for an exciting and flavorful weekend excursion, this is it! Sign up by contacting the school and we'll meet you at the grill! Space is limited, so call today.

(For complete course descriptions, visit our website and click on The Backyard.)

CALIFORNIA

MINER FAMILY VINEYARDS

7850 Silverado Trail, Oakville 94562
(707) 944-9500 ext. 25 or (800) 366-WINE ext. 25
DEMONSTRATION CLASSES/\$50: July 20, September 14
HANDS-ON CLASSES/\$75: May 25, August 10, November 4

RAHEKINS SONOMA VALLEY CULINARY SCHOOL

450 West Spain Street, Sonoma 95476
(707) 933-0450

GREAT AMERICAN GRILL-OUT/\$45: May 19
GRILLING AROUND THE GLOBE/\$50: June 2
GRILLED APPETIZER PARTY/\$50: July 6
THE SURREAL GOURMET GRILLS/\$50: August 18
GREAT AMERICAN GRILL-OFF/\$50: August 31

SILVERADO VINEYARDS

6121 Silverado Trail, Napa 94558
(707) 257-1770
HANDS-ON CLASSES/\$75: May 22, June 29

COLORADO

COOK STREET SCHOOL OF FINE COOKING

1937 Market Street, Denver 80202
(303) 308-9300
TUITION: \$79/class
SUMMER BEGINS WITH GRILLING: May 25
SEAFOOD GRILLING: June 29
TUSCANY GRILLING: July 13
GRILLED GAME MEATS: August 24
GRILL MASTERS COMPETITION: Sept. 14

NEVADA

NOTHING TO IT! CULINARY CENTER

225 Crummer Lane, Reno 89502
(775) 826-2628
TUITION: \$75/class
GRILLING 1: July 6, July 11
GRILLING 2: July 10
BACKYARD BARBECUE: July 21, August 18
GRILLING ON GAS: July 28, August 25
ENTERTAINING ON THE GRILL: August 30

ILLINOIS

FRENCH CULINARY EXPERIENCE

281 Messner Drive, Wheeling 60090
(847) 215-1931
DEMONSTRATION CLASSES/\$50: April 28, May 5,
May 11, May 19, May 25, June 16, June 18, June 25
HANDS-ON CLASS/\$90: June 30

THE WEBER® GRILL RESTAURANT

2331 Fountain Square Drive, Lombard 60148
(630) 953-8880
DEMONSTRATION CLASSES/\$60
HANDS-ON CLASSES/\$75
June 2, July 21, August 25

PENNSYLVANIA

CHARLOTTE ANN ALBERTSON'S COOKING SCHOOL

Classes held at The Shipley School
P.O. Box 27, Wymnewood 19096
(610) 649-9290
TUITION: \$40/class, \$200/series
GRILLING FOR DUMMIES: June 11
GRILLIN' 'N CHILLIN': June 18
SIZZLE INTO SUMMER: June 21
GRILL FEVER: June 25
PARTY AT THE GRILL: July 10
SMOKIN' 'N GRILLIN': July 17

Dry-Rubbed Porterhouse with Barbecue Steak Sauce

Preview from *Weber's Big Book of Grilling*

Sear: High

Cook: Indirect/Medium

For the rub:

- 2 teaspoons black peppercorns
- 2 teaspoons mustard seeds
- 2 teaspoons paprika
- 1 teaspoon granulated garlic
- 1 teaspoon kosher salt
- 1 teaspoon light brown sugar
- ¼ teaspoon cayenne

- 2 Porterhouse steaks, about 2½ pounds each and 1½ inches thick
- Extra-virgin olive oil

For the sauce:

- ½ cup ketchup
- 2 tablespoons steak sauce
- 2 tablespoons molasses
- 2 teaspoons Worcestershire sauce
- 2 teaspoons Dijon mustard
- 1 teaspoon granulated garlic
- ½ teaspoon freshly ground black pepper

To make the rub: Using a spice grinder or mortar and pestle, crush the black peppercorns and the mustard seeds. Place in a small bowl and combine with the remaining rub ingredients.

Trim the steaks of any excess fat. Press the rub into both sides of the steaks and lightly brush or spray the steaks with oil. Allow to stand at room temperature for 20 to 30 minutes before grilling.

To make the sauce: In a small saucepan whisk together the sauce ingredients with ½ cup water. Simmer over low heat for about 5 minutes. Set aside.

Sear the steaks over *Direct High* heat for 10 minutes, turning once halfway through grilling time. Continue grilling over *Indirect Medium* heat until the internal temperature of the meat reaches 135°F for medium rare, 3 to 5 minutes, turning once halfway through grilling time. Transfer the steaks to a cutting board and allow to rest for 5 to 10 minutes. Cut the steak across the grain into ¼-inch slices and serve warm with the barbecue steak sauce.

Makes 4 servings.

Ice Cream Sandwiches

Preview from *Weber's Big Book of Grilling*

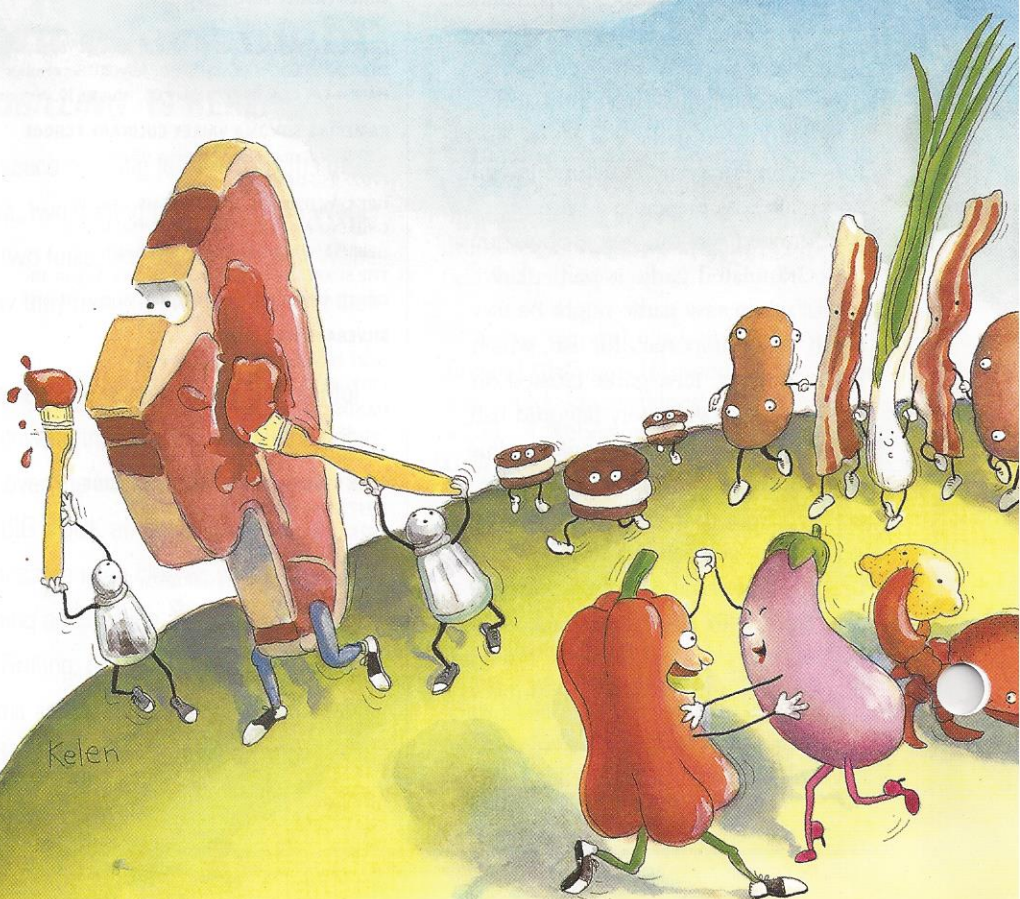
Homemade ice cream sandwiches are a treat, and you'll find them head and shoulders above those turned out in the commercial world of ice cream and cookies. These cookies, by the way, are special, because even frozen, they retain their fudgy chewiness.

- 2 cups all-purpose flour
- ¾ cup unsweetened cocoa
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- 1¼ cups unsalted butter, softened
- 2 cups granulated sugar
- 2 teaspoons pure vanilla extract
- 2 large eggs
- 2 quarts vanilla ice cream

In a medium bowl combine the flour, cocoa, baking soda, and salt. Stir to blend, then sift together onto a piece of waxed paper. Set aside.

In a large bowl beat the butter, sugar, and vanilla until evenly blended. Add the eggs one at a time, beating thoroughly after each addition. It's okay if the mixture looks curdled at this point. Add the sifted dry ingredients and stir vigorously until completely mixed. Cover the bowl with plastic wrap and refrigerate for about 1 hour.

Place the chilled dough on a work surface and divide it in half. Roll each half into a log 1½ to 2 inches in diameter. Use the dough right away or wrap in plastic and refrigerate up to 1 week. For longer storage, freeze up to 1 month, then thaw overnight in the refrigerator before baking.



When ready to bake, preheat oven to 350°F. Grease cookie sheets or line them with baking parchment paper. Using a sharp knife, cut the chilled dough into ⅓-inch-thick rounds; you will get 18 to 20 slices from each log. Place the rounds about 2 inches apart on prepared cookie sheets. Bake 10 to 11 minutes; the cookies will spread and puff as they bake, then flatten as they cool. Allow to cool a minute or two before transferring them to racks to cool completely.

Meanwhile, set the ice cream in the refrigerator for 10 to 20 minutes, so it softens slightly.

To assemble the sandwiches, place a scoop of vanilla ice cream (⅓ to ½ cup) in the middle of a cookie. Top with another cookie and gently press down just until the ice cream oozes to the edges. Sandwich the remaining cookies and ice cream in the same way. Place the sandwiches in a single layer on a baking sheet and set in the freezer for an hour or so. Once they are frozen, wrap them individually in plastic wrap and return them to the freezer until you're ready to serve.

Makes 18 to 20 servings.

Twice-Grilled Potatoes

Preview from *Weber's Big Book of Grilling™*

A new take on an old steak house standard. This version ups the ante with Gruyère cheese and Dijon mustard.

Direct/Medium

- 4 russet potatoes, about 2½ pounds, scrubbed and halved lengthwise

Vegetable oil

For the stuffing:

- ¾ cup sour cream
- ½ cup whole milk
- ½ cup minced cooked ham
- 1½ cups grated Gruyère, divided
- 2 teaspoons Dijon mustard
- Kosher salt
- Freshly ground black pepper


Brush or spray the potato halves with vegetable oil. Grill over *Direct Medium* heat until tender when pierced with a fork, 30 to 35 minutes, turning 3 or 4 times during grilling time. Remove from the grill and allow to cool slightly.

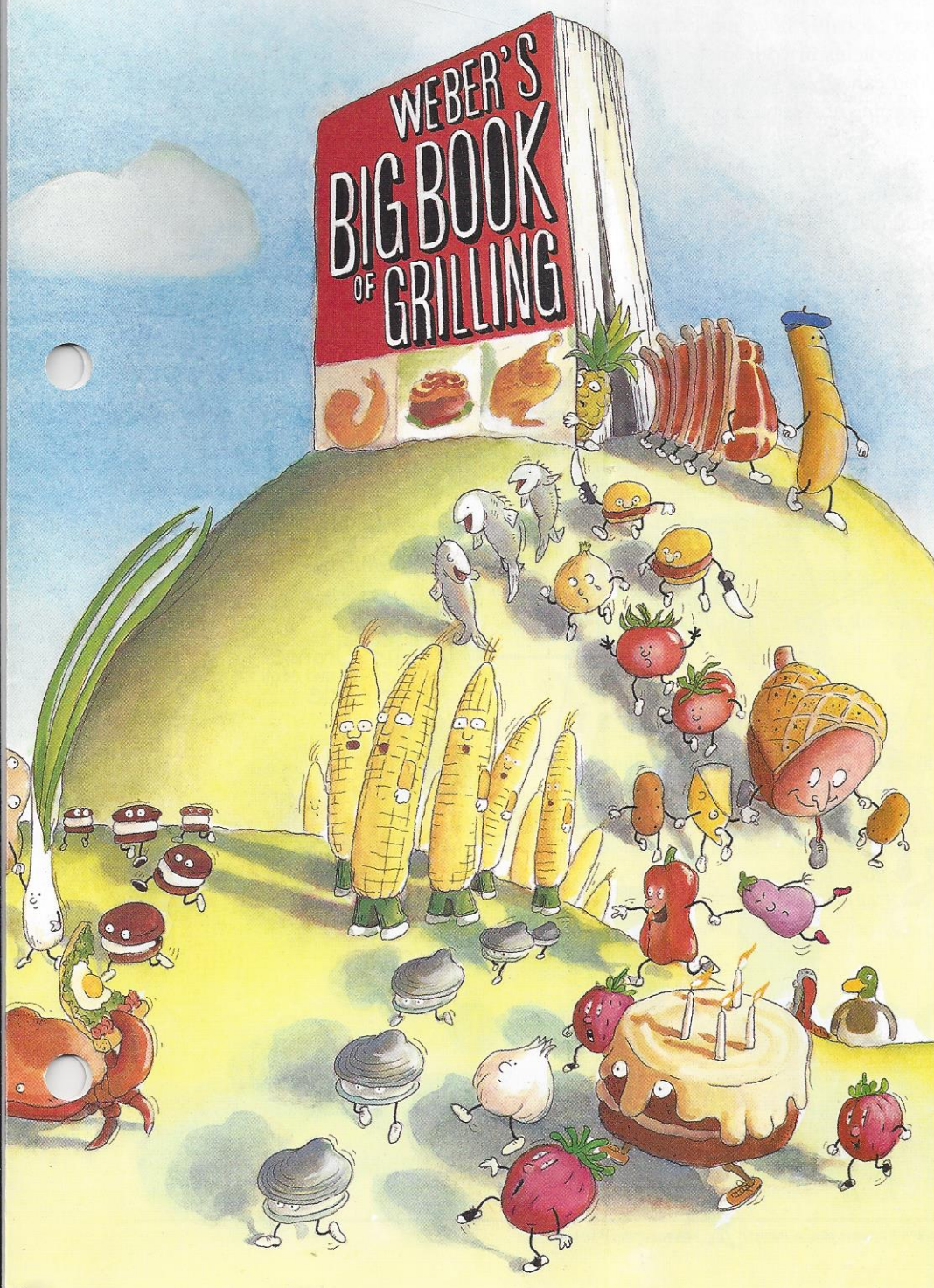
When cool enough to handle, use a small sharp knife to cut around the cut side of the potato to within ¼-inch of the skin. Using a teaspoon or melon baller, scoop out the interior of the potato leaving a ¼-inch-thick shell attached to the skin. Place the potato pulp in a large bowl. Set the potato shells aside while preparing the stuffing.

To make the stuffing: Using a potato masher or pastry blender, mash the potato pulp. Add the sour cream and milk and mix well. Stir in the ham and half of the cheese. Add the mustard, and season with salt and pepper. Taste and adjust the seasoning, adding more mustard if desired. Divide the stuffing evenly among the skins, so that the stuffing mounds slightly. Sprinkle the remaining cheese over the stuffing.

Grill the stuffed potatoes over *Direct Medium* heat until the cheese is melted and the potatoes are heated through, about 10 minutes. Serve immediately.

Makes 8 servings.

 Hungry for more grilling recipes? Visit our website and click on the *Cookbook*.



Marinades, Sauces, and Rubs

Barbecue sauce. If you are among the grilling faithful, these two words can bring a tear to your eye and a jolt to your salivary glands as you imagine your favorite sauce. Many a life has been dedicated to the quest for the Ultimate Concoction. The one that fulfills that primal craving for hot food cooked over an open fire and slathered with the perfect balance of spice, acidity, sweetness, smoke, and even fire. Barbecue sauce!

Making your own barbecue sauce is not only easy, it's rewarding. Once you've discovered a killer recipe—or better yet, perfected your very own brew (“borrowing” from others is not only okay, it's encouraged)—you've created a happy, balanced world. One that you can revisit whenever you

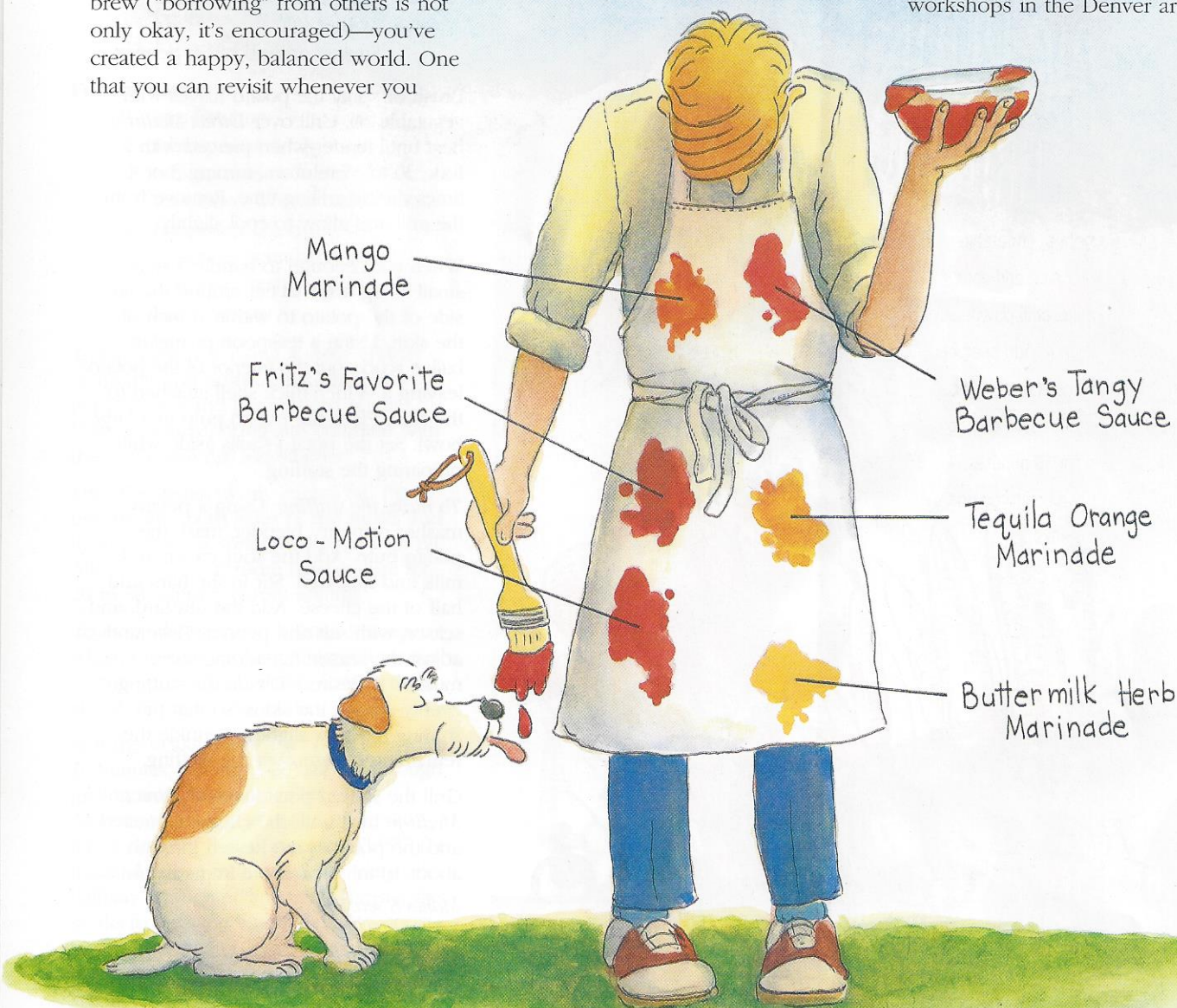
want by merely brandishing a basting brush. Best of all, you can have more than one favorite: one for pork, one for beef, and so on.

But barbecue sauce isn't the only way to add flavor at the grill. Marinades add flavor while tenderizing and rubs add a moisture-protecting coat that tickles the palette. And talk about time-savers. Just stock up on a few staples (mustard, ketchup, Worcestershire sauce, soy sauce, Tabasco, and the like)—you probably have most of these ingredients in your kitchen already. You can whisk up a marinade in the morning and come home to a delicious,

moist dinner at night. Rubs usually require less time to work their magic, especially when you use fresh herbs, so often you can be grilling within an hour or two of applying them.

If you haven't tried your hand at creating a barbecue sauce or marinade from scratch, we encourage you to try it. Not that bottled sauces are bad, but you just might come up with something better and snag a few bragging rights in the bargain.

On page 7 is a knockout sauce that comes from Chef Allen Burton, the grilling guru at Cook Street School of Fine Cooking, official home of grilling workshops in the Denver area.





Boiler Maker Barbecue Sauce

From Cook Street School of Fine Cooking

Chef Allen Burton

- 2 tablespoons vegetable oil
- 1 yellow onion, minced
- 2 cloves garlic, mashed
- 2 tablespoons chili powder
- 1/2 fresh jalapeno pepper, minced
- 8 oz. dark beer
- 4 oz. bourbon whisky
- 1/2 cup cider vinegar
- 1/4 cup brown sugar
- 1 cup tomato puree
- 3 tablespoons Worcestershire sauce
- 3 tablespoons molasses
- 2 tablespoons brown mustard
- 2 tablespoons fresh lemon juice
- 2 tablespoons fresh lime juice
- 1 tablespoon freshly ground black pepper
- 1 teaspoon liquid smoke

In a non-reactive saucepan, heat vegetable oil over medium-low heat. Add onion and cook slowly until translucent. Add garlic, chili powder, and jalapeno and cook until fragrant. Add beer, bourbon, vinegar, and sugar and cook until reduced by half, 5 to 10 minutes. Add the rest of the ingredients, stir well, and simmer for 10 minutes.

Remove from heat. Sauce can be stored under refrigeration for up to two weeks.

Makes 3 cups.



GRILLING AND FOOD SAFETY TIPS

Follow these common-sense guidelines and your backyard gatherings will be as safe as they are delicious.

GRILLING SAFETY

- Grills radiate a lot of heat, so always keep the grill at least ten feet from any combustible materials, including the house, garage, deck rails, etc.
- Never use a grill indoors or under a covered patio.
- Never add lighter fluid to a lit fire.
- Never use a grill that wobbles, leans, or is otherwise unstable.
- Always use heat-resistant barbecue mitts and long-handled tools to tend the fire and food.
- Never spray or brush oil on a hot cooking grate. Oil the food instead.
- Don't wear loose or highly flammable clothing when grilling.
- Never use water to extinguish flare-ups. Closing the lid will reduce the oxygen and eliminate the flare-up.
- Keep a fire extinguisher handy in case of a mishap. Never pour water on a grease fire. Turn off gas grills at the source. Cover charcoal grills and close all vents.
- Never store propane tanks or spares indoors (that means the garage, too).
- Keep children and pets away from hot grills at all times.
- When you're finished charcoal grilling, close the lid and all vents. Turn a gas grill off at the burners and the source.

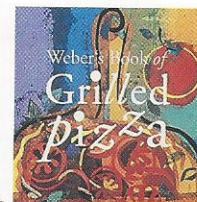
FOOD SAFETY

- Wash your hands thoroughly with warm, soapy water before starting any meal preparation and after handling fresh meat, fish, or poultry.
- Defrost meat, fish, or poultry only in the refrigerator, never at room temperature.
- When resting meats at room temperature before grilling, note that "room temperature" is 65°F to 70°F. Do not place raw food in direct sunlight or near any heat source. Limit room temperature exposure to 30 minutes.
- If a sauce will be brushed on meat during grilling, divide the sauce, using one part for brushing and the other for serving at the table. Vigorously boil marinades that were used for raw meats, fish, or poultry for one full minute before using as a baste or sauce.
- Never place cooked food on the same platter that the raw food was on.
- Wash all platters, cooking utensils, and countertops that have come into contact with raw meats or fish with hot, soapy water.
- Always cook ground meats to at least 160°F (medium doneness).

For other grilling tips, visit our website and click on "Ask the BBQ Expert" in *The Backyard*™ section.

free pizza recipe book

To help backyard barbecuers master the trick of grilling pizza, the Weber® Grill-Line™, the nation's only toll-free outdoor cooking hotline, teamed up with Bob Blumer, The Surreal Gourmet and self-proclaimed pizza fanatic, to create *Weber's Book of Grilled Pizza*™. The free booklet features nine original recipes and step-by-step instructions—everything the home cook needs to grill pizza with panache. To order your free copy, call 1-800-GRILL-OUT® everyday from 6 a.m. to 10 p.m. (CT).



1 8 0 0 G R I L L O U T

APRIL 1 through LABOR DAY

Our Certified Barbecue Experts can answer any grilling question fired their way. Here's when—and how—to reach them.

Weekdays 6 a.m. to 10 p.m. Central Time

E-MAIL: grillout@weber.com (Answered within 48 hours.) PHONE: 1-800-GRILL-OUT (1-800-474-5568)

on the ROAD

Want to see some hot grills in action and learn about techniques and recipes you can master on your own?

SUNSET CELEBRATION WEEKEND

MAY 19 AND 20—MENLO PARK, CA

1-800-786-7375

www.sunsetmagazine.com

Sunset's annual Celebration is a fun-filled weekend with plenty of interesting activities, including presentations by Sunset experts and celebrity chefs; hands-on home, cooking, and gardening projects and live Weber grilling demonstrations.

Bob Blumer, *The Surreal Gourmet*, will be conducting a grilling demonstration each day on the main stage. At our tent, there'll be hands-on pizza grilling and tasty samples hot off the grill.

THE CLASSIC AT ASPEN

JUNE 15-17—ASPEN, CO

www.foodandwine.com/classic/

This extremely popular weekend event features seminars by leading chefs and wine experts, a grand wine tasting, and cooking classes. Make your reservations early! Stop by the Weber Backyard™ in the Grand Tasting Pavilion Courtyard and sample delectable recipes from our brand new cookbook, *Weber's Big Book of Grilling*®, and visit with the book's author, Jamie Purviance.

NORTHWEST GRILLFEST

AUGUST 2—SEATTLE, WA

206-378-1883

www.nwbookfest.org

Notable cookbook authors and local chefs will grill and sample their signature dishes hot off of Weber® grills. Author Jamie Purviance will be on hand preparing a dish out of the newly released cookbook, *Weber's Big Book of Grilling*. Grillfest is a fundraiser for Northwest Bookfest, an event that promotes literacy.

THE BERTOLLI CULINARY FESTIVAL AT LYNDHURST MANSION

AUGUST 3-5—TARRYTOWN, NY

800-689-6805

www.foodshows.com

A three day celebration of fine cuisine, cooking demonstrations and wine tastings. This event will be held at the dramatic Lyndhurst Mansion overlooking the Hudson River in historic Tarrytown. We'll be there with grilling demonstrations and a product display.

Sunny-Side Up Breakfast Pizza

from *Weber's Book of Grilled Pizza*™

Direct/Medium

- 1/4 cup cornmeal or all-purpose flour, for rolling dough
- 1 4" ball of prepared pizza dough, at room temperature
- 2 tablespoons extra-virgin olive oil
- 1 1/2 cups fresh spinach, lightly packed
- 2 medium tomatoes, diced
- 3/4 cup grated sharp cheddar cheese
- 2 eggs, at room temperature
- 5 strips bacon, cooked and crumbled

Sea salt

Freshly ground black pepper



Lightly sprinkle work surface with cornmeal. Place dough directly in the middle of the work surface. Roll out gently into either a 12" rectangle or circle, 1/4" thick. Brush both sides with the olive oil and set aside until ready to grill.

Gently place dough on the cooking grate and grill over *Direct Medium* heat until the crust is well marked and browned, 2 to 4 minutes. Remove from the grill and spread spinach evenly over the cooked side of crust. Create a rim around the outer edge of the pizza with the tomatoes (this will keep the eggs from sliding off the pizza). Sprinkle cheese over the spinach. Crack 2 eggs directly in the center of the pizza. Return pizza to the grill and continue cooking over *Indirect Medium* heat until the eggs are cooked (like traditional sunny-side up eggs) and the bottom of crust is well browned, 10 to 15 minutes.

Remove from grill, top with crumbled bacon and salt and pepper to taste. Serve immediately.

Makes one 12" pizza.



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Palatine, IL 60078-1999

www.weber.com

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