

Spring Catalog 2004

## Weber Rubs and Sauces

*Weekday grilling just got easier—and tastier. Sprinkle our flavorful rubs (made with only the freshest herbs and spices available) on meat, fish, or vegetables. Sauce up your favorite entrées with our lovingly prepared sauces. Pick your favorites or get the complete sets.*



### Weber's Classic™ Barbecue Rub

Classic barbecue flavors in a spice tin. Terrific on pork, beef, chicken, and seafood. 2.7 oz.

#9324...\$7.00

### Oh D'Barbecue™ Cajun Rub

Our outrageous blend of Cajun spices will wake up dinner with a roar. Spicy and sassy. 2.1 oz.

#9323...\$7.00

### Weber's Giddy-Up!™ Pepper Blend

Our four-pepper blend—black pepper, green and red bell pepper, and red pepper—is great on steaks, blended into burger patties, or anywhere you want a blast of flavor. 1.7 oz.

#9332...\$7.00

### Weber's Spicy™ Barbecue Rub

A little brown sugar, a little pepper, a little rosemary, garlic, mustard, parsley, onion, and salt—suddenly, you've got a whole lot of WOW! Great on grilled pork and poultry. 2.3 oz.

#9329...\$7.00

### Gourmet™ Barbecue Rub

Herbes de Provence blended with sea salt. Great on lamb, seafood, veggies. 1.0 oz.

#9331...\$7.00

### Tellicherry Peppercorns

These peppercorns are famous for their distinctive fruity bouquet, excellent flavor, and pungency. These bold berries are considered the finest of peppercorns. Grind coarsely over any food for an intense pepper taste. 2.0 oz.

#348...\$6.00

### French Atlantic Sea Salt

Hand-harvested off the coast of Brittany, France, our pure sea salt elevates the flavor of all your grilled dishes. Just a sprinkle will do to finish each dish with panache. 7.5 oz. Coarse crystals.

#371...\$4.00



### California Granulated Onion

Perks up everything from sauces to meats. Use wherever onions are called for or when you're looking for a shot of sharp sweetness. 2.3 oz.

#351...\$6.00

### California Granulated Garlic

So versatile, you'll be looking for excuses to use it—especially when raw garlic or garlic flakes might be too harsh. 2.7 oz.

#336...\$6.00

### Keep 'em grilling all year long

Classic Barbecue Rub, Giddy Up! Pepper Blend, Oh D'Barbecue Cajun Rub, Gourmet Barbecue Rub, Spicy Barbecue Rub, Turkey Rub, California Granulated Garlic, California Granulated Onion, and Tellicherry Peppercorns.

#359...\$45.00

### Weber's Original™ Barbecue Sauce

The original recipe crafted by George Stephen, inventor of the Weber® grill. Tangy-sweet and mild, perfect for ribs and chicken. 19 oz.

#9125...\$6.00

### Weber's Signature™ Steak Sauce

Our rich and zingy sauce was perfected with the input of regular customers at the original Weber® Grill Restaurant in Chicago, IL. 9 oz.

#322...\$5.50

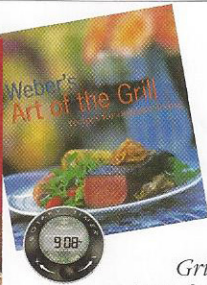
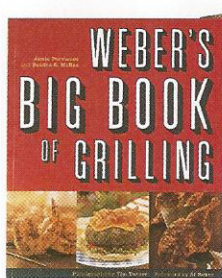
### Weber's Smokey Joe™ Hickory Barbecue Sauce

Hickory-smoke flavor in a classic Midwestern sweet and tangy tomato-based sauce. 19 oz.

#9321...\$6.00

**All 3 Sauces**—Live large and slather it on! #334...\$12.00





### Sizzling Double Feature

Get both our best-selling cookbooks—*Weber's Art of the Grill™* and *Weber's Big Book of Grilling™*—and a free rotary timer for one great price. With

hundreds of delicious Weber recipes, you'll never wonder what's for dinner. With the handy timer, you'll know when it's done! This GOT exclusive makes a great gift, too.

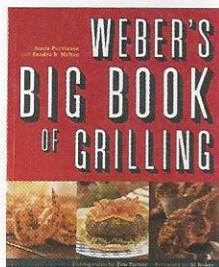
#377...\$50.00

### Weber's Big Book Bonus Buy

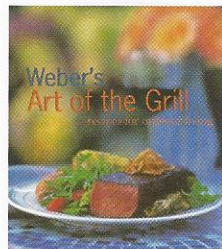
Order our best-selling *Weber's Big Book of Grilling™* today and get a **free** jar of our Sea Salt from the coast of Normandy.

The cookbook is loaded with over 365 delicious recipes, from weekday wonders to elegant feasts. The gourmet Sea Salt elevates the flavor of everything you serve.

#376...\$19.95



### Weber's Art of the Grill™



From starters to desserts, we've got extraordinary recipes for every skill level. Plus, this cookbook lives up to its name by teaching you culinary secrets such as: How to master more challenging dishes like Crispy Asian Duck. How to match grilled dishes with the right wine. And how to wow your guests whether you're hosting a business lunch or preparing a romantic dinner for two.

With a retail price of \$35, *Weber's Art of the Grill™* is available here for \$5 less. Hardcover, 208 pages.

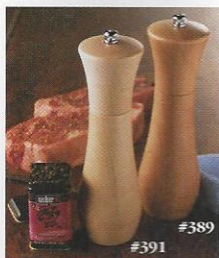
#3100...\$30.00

### Gourmet Peppermill with FREE Tellicherry Peppercorns!

You may have a peppermill, but you don't have this one! Made exclusively for Weber by Vic Firth® Manufacturing, Inc., located in Freeport, Maine, this 8" tall peppermill cracks a mean peppercorn—it's the best we've tried. Plus, you get a free tin of Tellicherry Peppercorns, a \$6.00 value! Available in cherry or maple with a natural finish.

#389 Cherry Peppermill with FREE Tellicherry Peppercorns...\$35.00

#391 Maple Peppermill with FREE Tellicherry Peppercorns...\$35.00



### Limited Edition "Balancing Act"

**Lithograph.** The perfect gift for the kitchen that has everything. This original illustration by *Grill Out® Times* artist Linda Kelen was featured in our summer 2003 issue. We're making a limited quantity of this gallery-quality lithograph poster, printed in full color, available one last time. Don't miss out. Quantities are limited. Poster size: 12" x 18". #49056...\$15.00

## Charcoal Grilling

### Charcoal Grill Rotisserie

Enjoy rotisserie cooking with a heavy-duty electric motor, wood rod handle, and counterbalance for smooth turning and less motor wear. Fits 22 1/2" diameter grills and Performer® Series grills only.

#2290...\$120.00

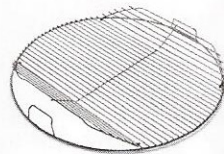


### Hinged Cooking Grate

Easily add briquets while cooking.

#70606 for 18 1/2" grills...\$13.50

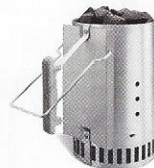
#970920 for 22 1/2" grills and Performer® Series grills...\$15.50



### Rapidfire® Chimney Starter

Get coals ready quickly with our extra-large canister. Holds enough briquets for a 22 1/2" Weber® charcoal grill.

#87886...\$15.00



### Charcoal Briquet Holders

Make Indirect cooking easy! For 22 1/2" diameter Bar-B-Kettle®, One-Touch®, and Master-Touch® grills.

#9600...\$13.00



### Kettle Work Table

A convenient addition for any charcoal grill. It provides plenty of room for food or it can be removed and used as a cutting board in the kitchen. Made of rock maple with no-skid rubber feet for stability. Fits Bar-B-Kettle®, and One-Touch®, charcoal grills only (does not fit the Master-Touch®, One-Touch®, Platinum, or Performer® charcoal grills).

#1800...\$35.00



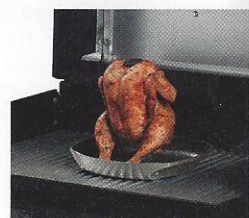
### Make your taste buds stand up and take notice!

"Beer can chicken" has become a favorite way to roast whole chickens on the grill. But balancing a chicken on a beer can over a hot grill can be tricky.

Problem solved: the **Poultry**

**Roaster** produces the same great results without the hassle. First, fill the base cup with your favorite beer, wine, or juice and add spices for extra zip, if desired (do not use with alcoholic spirits, though—they are volatile and will catch fire!). Next, place the infuser over the base cup and perch the bird on the infuser. Place the infusion cap in the neck cavity and set the Poultry Roaster on the cooking grate. It's that simple! Aromatic steam rises to roast the bird to juicy perfection in less time than ordinary roasting. The non-stick finish on the roaster cleans up easily. Use on any Weber® gas grill or 22-1/2" or larger Weber® charcoal grill.

#16128...\$30.00



## Gas Grilling



### Gas Griller's Spruce-Up Kit

Includes new porcelain-enameled cooking grates, your choice of Flavorizer® bars, small drip pans, and an 18" brass grill brush (for Genesis® 1-3, 1000-3000 only).

#90454 with porcelain-enameled Flavorizer® bars...\$70.00

#90479 with stainless steel Flavorizer® bars...\$90.00

### Gas Grill Rotisserie

Enjoy rotisserie cooking with a heavy-duty electric motor for smooth turning. Fits all Weber® gas grills except Genesis® Jr. and Summit® Series grills.

#9890...\$80.00



### Basket-Style Rotisserie

This ingenious design uses two baskets to hold food in place while it rotates and slow roasts. Fits all Weber® gas grills except Genesis® Jr. and Summit® Series grills.

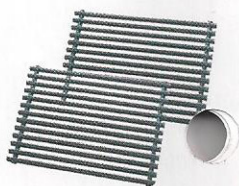
#9891...\$100.00



### Replacement Porcelain-Enameled Cooking Grates (set of two)

For Genesis® 1000-3500; Genesis® Silver B & C, Gold B & C; and Platinum® Series I.

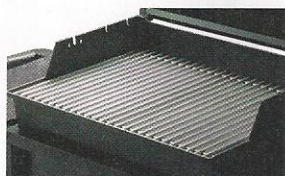
#9860...\$25.00



### Replacement Stainless Steel Cooking Grates (set of two)

For Spirit® 700, Genesis® 1000-3500; Genesis® Silver B & C, Gold B & C gas grills.

#9869...\$45.00



### Replacement Flavorizer® Bars

Porcelain-enameled bars are replacements for Genesis® 1-5500; stainless steel bars are replacements for Platinum® Series I and II and upgrade for Genesis® 1-5500. (Sorry, will not fit Genesis® Jr.) 8 short and 5 long bars per set.

#9813 porcelain-enameled...\$40.00

#9814 stainless steel...\$60.00



### Weber's Art of the Grill™ Deck

Featuring 50 of the most popular recipes Weber's Art of the Grill™. Each 3 3/4" x 5 1/2" wipe-clean card features a recipe and a color photograph. It also includes grilling tips and handy doneness charts.

#354...\$12.95

**FREE WITH ANY PURCHASE OF \$75.00 OR MORE!**



## Accessories



### Stainless Steel Tool Set

So handsome and yet so practical. This three-piece long-handled tool set is made of heavy-gauge brushed stainless steel.

Includes a spatula, tongs, and a meat fork. #18600...\$30.00

### Roast Holder

Easily carry roasts to and from the grill. Fits all 18 1/2" charcoal grills or larger, and all Weber® gas grills.

#501...\$13.00



### Meat Rack

Maximize grill space when cooking large quantities of ribs and chicken. Dishwasher safe, heavy nickel-plated steel. Fits all 18 1/2" charcoal grills or larger, and all Weber® gas grills.

#601...\$15.00



### Large Drip Pans

Place these disposable aluminum pans under roasts or poultry, or use for side dishes.

13"x9" pans per pack.

#301...\$6.00



### Small Drip Pans

Use these dishes or to line the catch pan on your gas grill. Ten 8 1/2" x 6" pans per pack.

#300...\$4.50

### Grill Brush and Scraper

Corrosion-resistant brass bristles and a notched scraper with a hardwood handle.

#647...\$8.00



### Boasting Brush

You've fried the rest, now try the best. The boar bristles on our 2" wide brush can withstand up to 600°F. Hardwood handle is angled to keep your hand away from the hot grill. Great gift for the grilling enthusiast! (Especially if you're giving a gift of our sauces.)

#1229...\$10.00



### Rotary Clock Timer

Setting our rotary clock timer is as easy as turning a dial. Counts up or down for up to 99 minutes, one second at a time. Convenient air-way holder (magnet, clip, stand, and hanger) lets you place it anywhere. (Caution: Not to be placed on a hot surface!) Extra loud alarm lets you know when food is ready. AAA battery included. Black.

#1111...\$9.00

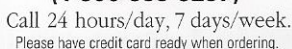


### Weber® Baseball Cap

100% black cotton twill with an adjustable fabric strap and metal buckle in back for a perfect fit.

#5111...\$10.00





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