

# THE Grill Out TIMES

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO



We work hard at Weber to live up to your expectations, striving to make the very best grills on the market. But it's not all straight-laced, nose-to-the-grindstone hard work around here. After all, we're carrying on in the footsteps of George Stephen—and while he was serious about the business of Weber, he approached that work with a twinkle in his eye and a cigar between his lips. George believed that if you weren't having fun, you should pack it up!

These days, we're still surrounded by folks with a profound dedication to the Weber brand, coupled with a sense of whimsy. There aren't a lot of stuffed shirts in blue suits here at Weber. In fact, it's quite the contrary. A few weeks ago, Marsha, the managing editor of this newsletter, and one of the most fun-loving people on the planet, came into work decked out in a goofy apron. You know the kind—silly saying and crazy graphics. The apron belonged to her dad. He would put it on every night when he came home from work as he headed out to the grill. Marsha remembers it vividly. It had a cartoon of a monkey grilling with the caption "Don't Monkey with the Cook" and a plastic hot dog on a barbecue fork that squeaked when you squeezed it. Marsha loved that apron, but more so, her dad in that apron. He recently found it in a box in the attic and sent it on to her in a kind of passing of the tongs. A flood of memories washed over her when she opened the package, and she wondered how many others had similar stories and memories. So the next day,

she put it on and marched into the office. It generated a lot of laughs and, of course, memories of our dads at the grill at a time when the world seemed a little simpler.

That gave Marsha the idea to ask you, our Weber friends, to share your memories with us. Do you have a favorite old apron, one that brings back memories or always puts a smile on your face? If so, do you care to share? If you do, please send us a picture of the apron and a brief paragraph about the memories tied to its strings. We will publish the best of the bunch in an upcoming issue of *The Grill Out Times*. See page 7 for more details.

And speaking of sharing...

We have a secret to share with you. Weber is coming out with an all new grilling cookbook titled, *Weber's Real Grilling™*. It won't hit the bookstores until March 2005 (home and garden centers in late January), but we wanted you to be the first to get a look inside the book and to sample some of the truly tasty recipes. You can read more about it on the following pages and take a sneak peek at the book online at [www.realgrilling.com](http://www.realgrilling.com).

Enjoy!

*Nike*

Mike Kempster Sr.  
Executive VP

# Are You a Grilling Guru?

Take our quiz and test your grilling knowledge!

As a proud Weber® grill owner, we know you're a barbecue enthusiast. What we want to know is...are you a grilling guru? Do the neighbors mysteriously appear whenever they smell the steaks you're searing? Does the extended family keep offering your house up for family gatherings from Thanksgiving to Aunt Gladys' 80th birthday? If not, don't despair. Weber is here to help! But first...let's test your grilling know how. Take the following quiz, check your answers, and match your score to the **Where Do You Rank?** guide on page 7.

## Weber's Grilling Guru Quiz

1. How long should you marinate:
  - a. Small foods such as shellfish, fish fillets, cubed meats for kabobs and tender veggies?
  - b. Thin cuts of meat such as boneless chicken breasts, pork tenderloin, steaks and chops, and sturdy vegetables?
  - c. Thicker cuts of bone-in or boneless meat such as leg of lamb, whole chickens or beef roasts?
  - d. Big or tough cuts of meat, such as racks of ribs, whole hams, pork shoulders and turkeys?
2. How can you tell when a boneless, skinless chicken breast is perfectly grilled?
3. What is the perfect moment to turn a fillet of fish?
4. Why should you remove the tough membrane attached to the bone side of ribs?
5. Will searing a steak seal in moisture?
6. How do you pick the right asparagus spears for grilling?
7. Can you bake a cake in the grill?

Whether you scored as a *Grilling Guru*, a *Barbecuing Up and Comer* or a *Griller in Training* we've got something to share with you that will help you build on the skills you already have. **In January 2005, we'll be releasing an all new cookbook titled *Weber's Real Grilling™*.**

We've teamed up once again with Chef Jamie Purviance—author of *Weber's Art of the Grill™* and *Weber's Big Book of Grilling™*—to bring you this exciting new cookbook and reference guide. In *Weber's Real Grilling™*, you'll find over 200 original recipes, each with a color photograph.

These recipes, coupled with over 80 photo-laden “real grilling 101” techniques will help you learn:

- How to make your own rubs, marinades, and sauces
- What to look for when buying beef
- Hamburger 101
- To prepare pork tenderloin
- How to remove the tough membrane from the bone side of ribs (screwdriver, anyone?)
- The five steps to perfectly grilled fish
- How to peel and devein shrimp
- Whether all chickens are created equal
- The five essentials of grilling veggies
- How to cut a whole pineapple into chunks

...and more!

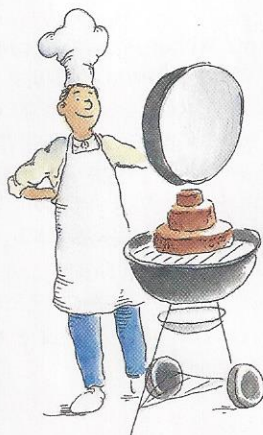
The ingredients called for in the recipes are common items you can find at your local market. We don't think you need to buy expensive or hard to find items to produce an excellent and awe-inspiring meal on the grill.

Since we know that every chef finds his or her own favorite recipes in every cookbook, we've given you 20 page flags to mark the recipes you'll return to time and time again.

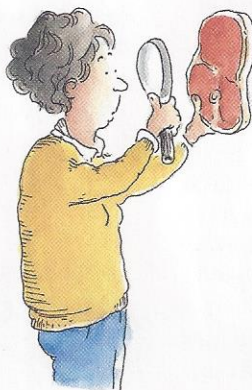
*Weber's Real Grilling™* was written with you, the grilling enthusiast, in mind. We want you to have a successful grilling experience each and every time you fire up the grill. We believe that there's a grilling guru at the heart of every Weber owner. Let *Weber's Real Grilling™* help **your** inner griller shine!

Look for a special offer for *Weber's Real Grilling™* in the spring 2005 issue (for *Grill Out® Times* readers only!).

Can you bake a cake?

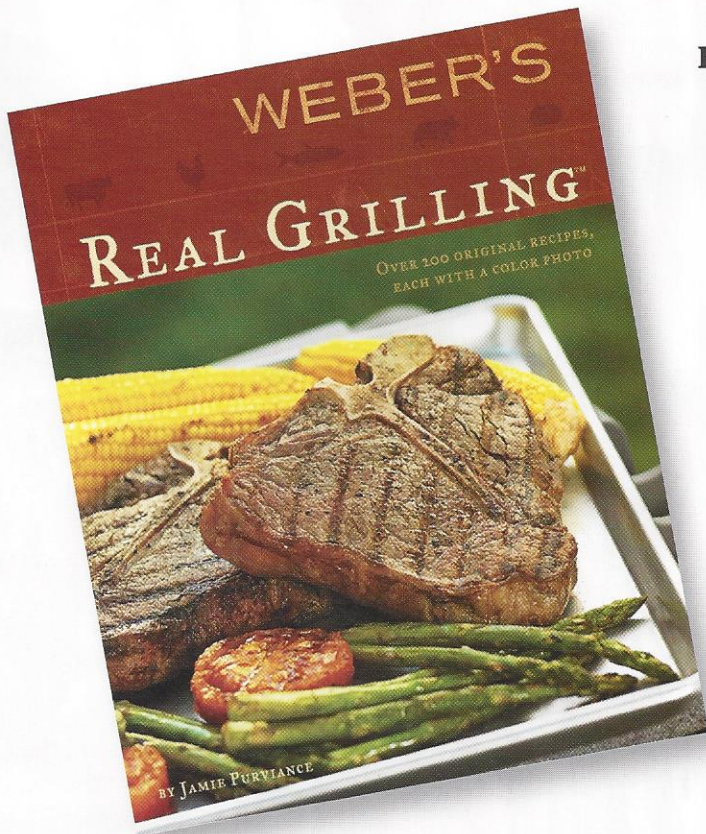


What to look for when buying beef...



When do you turn a fish?





**Book size:** 11-3/8" x 9"

**Page count:** 304 pages

**Cover:** Wipe-clean matte stock

**Paper:** 100-pound stock  
with matte finish

**Recipe count:** Over 200 original recipes

**Photographs:** Every recipe with a photo  
plus about 80 detail photos  
to communicate process steps

**Bonus:** Includes a page of flags to  
mark your favorite recipes

**Suggested retail price:** \$24.95

**In your favorite bookstore,  
home centers:** March 2005

## The Grilled Appetizer Party

Excerpt from *Weber's Real Grilling*<sup>TM</sup>

There was a time when I was fresh out of culinary school and eager to exercise all that I had just learned. I threw overwrought parties that involved every pot, skillet, and sieve I owned. After an exhausting decathlon of planning, shopping, and prepping, I still had to juggle the final cooking of each dish so they were all perfectly done at the moment my guests sat down to eat. By the end of the night, I was left hunched over the sink scrubbing roasting pans and thinking...what was I thinking!

Now a party at my house means a barbecue. Simple and fun. Virtually everything is cooked on the grill. No messy pots and pans. And I've adopted an easy approach I want to share with you. I make the meal out of appetizers, adding each one to a buffet as it is ready. Rather than serving a big main course that requires a lot of work at once and that everyone feels obligated to eat, I grill a series of smaller things and let people pick whatever they want whenever they want it. As the host, the beauty of this system is that there is no make-it-or-break-it moment when the whole meal has to be juggled at once.

Let me give you an example. Before people arrive, I make a couple appetizers that can sit at room temperature for an hour or so. They might be Roasted Eggplant Dip with Toasted Pita and Grilled Shrimp Cocktail. I put them on a buffet outside along with a platter of prosciutto and other sliced meats, a couple wedges of cheese, and some crackers. As people get settled, I begin to grill Chicken Wings with Orange-Mustard Glaze. When those are ready, I put them on a platter and add them to the buffet. I might take a little break then or I might move on to something else like Thin-Crusted Pizzas with Grilled Red Onions, Black Olives, and Tomato Sauce (see all the recipes on the next 3 pages).

I love the fact that I am never rushed. And because my grill is so close to where people are gathering and eating, my guests can come over and cook with me anytime. We banter back and forth about what toppings to put on the pizzas or when to add more coals. The informality puts everyone at ease. Eventually, I clear off the buffet and bring out a dessert that I made ahead, such as my Chocolate Brownie Cake. If you are looking for a casual, easy approach to entertaining, trust me, this one really works.

## Roasted Eggplant Dip with Toasted Pita

Prep time: 10 minutes

Grilling time: 18 to 25 minutes

### Dip

- 2 globe eggplants, 14 to 16 ounces each
- 1 can (15 oz.) white cannellini beans, rinsed
- 1/2 cup lightly packed fresh Italian parsley leaves and tender stems
- 2 medium garlic cloves
- 2 anchovy fillets
- 2 tablespoons oil-packed, sun-dried tomatoes
- 2 tablespoons extra virgin olive oil
- 1 tablespoon fresh lemon juice
- 2 teaspoons red wine vinegar
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

6 pita bread pockets

1. To make the dip: Prick each eggplant all over with a fork. Grill over *Direct High* heat until the skins have collapsed and the flesh has softened, 15 to 20 minutes, turning every 5 minutes.
2. When cool enough to handle, cut each eggplant in half lengthwise, scoop out the flesh, and place in a food processor, leaving the skins and brownish liquid behind. Add the remaining dip ingredients and process until smooth.
3. Grill the pita over *Direct Medium* heat until lightly toasted, 3 to 5 minutes, turning occasionally. Cut each pita into wedges. Serve with the dip.

Makes 4 to 6 servings



## Chicken Wings with Orange-Mustard Glaze

Prep time: 10 minutes

Marinating time: 1 to 2 hours

Grilling time: 30 to 40 minutes

### Sauce

- 2/3 cup cider vinegar
- 1/3 cup Dijon mustard
- 1/3 cup orange marmalade
- 1 teaspoon chili powder
- 1 teaspoon granulated garlic
- 1 teaspoon kosher salt
- 1 teaspoon sesame oil
- 1/2 teaspoon curry powder
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground ginger

12 chicken wings, wing tips removed

1. To make the sauce: In a medium saucepan, whisk together the sauce ingredients. Bring the sauce to a boil, then lower the heat and simmer for 10 to 15 minutes, stirring occasionally. Allow to cool to room temperature.
2. Place the chicken in a large, resealable plastic bag and pour in half of the sauce; reserve the other half. Press the air out of the bag and seal tightly. Turn the bag to coat the chicken, place the bag in a bowl, and refrigerate for 1 to 2 hours, turning the bag occasionally.
3. Remove the chicken from the bag and discard the sauce left in the bag. Grill over *Direct Low* heat until the meat is no longer pink at the bone, 30 to 40 minutes, brushing with the reserved sauce and turning occasionally. Serve warm.

Makes 4 to 6 servings



## Grilled Shrimp Cocktail

Prep time: 15 minutes

Marinating time: 30 to 60 minutes

Grilling time: 2 to 4 minutes

### Sauce

- 1 bottle (12 ounces) mild chili sauce
- 2 tablespoons fresh lemon juice
- 1 tablespoon mayonnaise
- 2 teaspoons prepared horseradish
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon Tabasco® sauce
- 1/4 teaspoon kosher salt
  
- 45 large shrimp, about 2 pounds, peeled and deveined
- 1 tablespoon extra virgin olive oil
- 1 tablespoon fresh lemon juice
- 1 tablespoon minced garlic
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons finely chopped fresh dill

1. To make sauce: In a medium bowl, mix together the sauce ingredients. Cover with plastic wrap and refrigerate until ready to use.
2. In a medium bowl, combine the shrimp with the remaining ingredients, except the dill. Toss gently to evenly coat the shrimp. Cover and refrigerate for 30 minutes to 1 hour.
3. Grill over *Direct High* heat until the shrimp are firm to the touch and just turning opaque in the center, 2 to 4 minutes, turning once. Place the shrimp in a medium bowl. Add the dill and toss to coat them evenly. Serve warm with the sauce.

Makes 6 to 8 servings

## Thin-Crusted Pizzas with Grilled Red Onions and Black Olives

Prep time: 45 minutes

Grilling time: 15 to 20 minutes

### Dough

- 1 envelope active dry yeast
- 1/2 teaspoon granulated sugar
- 2-1/2 cups all-purpose flour, plus more for rolling dough
- Extra virgin olive oil
- 1 teaspoon kosher salt

### Sauce

- 2 tablespoons extra virgin olive oil
- 1/2 cup finely chopped red onion
- 2 teaspoons minced garlic
- 1 teaspoon dried oregano
- 1 can (28 ounces) whole tomatoes
- 1/2 teaspoon granulated sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
  
- 2 large red onions, cut crosswise into 1/3-inch slices
- Extra virgin olive oil
- 1/2 cup Mediterranean black olives, pitted and thinly sliced
- 2 cups grated mozzarella cheese, about 8 ounces
- 1 to 2 tablespoons finely chopped fresh Italian parsley

1. To prepare the dough: In a medium bowl, combine the yeast and sugar with 3/4 cup warm water (105°F to 115°F). Stir once and let stand until foamy, 5 to 10 minutes. Add 2-1/2 cups of the flour, 3 tablespoons of olive oil, and the salt. Stir until the dough holds together. Transfer to a lightly floured work surface and knead until smooth, 4 to 6 minutes. Shape into a ball and place in a lightly oiled bowl. Turn the ball to cover the surface with oil. Cover the bowl with plastic wrap and set aside in a warm place until the dough doubles in size, 1 to 1-1/2 hours.

2. To make the sauce: In a medium saucepan over medium-high heat, warm the olive oil. Add the onions and cook until soft, about 5 minutes, stirring occasionally. Add the garlic and oregano, and cook until the garlic is light brown, about 1 minute, stirring occasionally. Add the tomatoes, including the juice. Use the back of a large spoon to crush the tomatoes. Season with the sugar, salt, and pepper. Bring the sauce to a boil, and then lower the heat to a simmer. Cook until you have 2 cups of sauce, 40 to 45 minutes, stirring occasionally. Let cool slightly and then puree in a food processor or blender. Allow to cool.

3. Brush or spray the onion slices with oil. Grill over *Direct Medium* heat until well marked, 10 to 12 minutes, turning once. Cut each slice in half.

4. Punch down the dough in the bowl. Transfer to a lightly floured surface and cut into 4 equal pieces. Cut parchment paper into 9-inch squares and lightly oil each sheet of paper on one side. Roll or press the dough flat on the oiled side of the paper into circles about 8 inches in diameter, leaving the dough a little thicker at the edge than in the middle. Then lightly oil the top side of the dough. Lay the dough on the grate, with the paper side facing up. Grab one corner of the paper with tongs and peel it off. Grill over *Direct Medium* heat until they are marked on the underside, 2 to 3 minutes, rotating the crusts occasionally for even cooking. Don't worry if the crusts bubble; they will deflate when turned over. Transfer the crusts from the cooking grate to the back of a baking sheet, with the grilled sides facing up.

5. Spread about 1/2 cup of the sauce across each pizza crust, leaving a 1/2-inch border around the edges. Arrange the onions and olives over the sauce. Sprinkle the cheese on top. Transfer the pizzas from the baking sheet to the cooking grate. Grill until the crusts are crisp and the cheese is melted, 4 to 5 minutes, rotating the crusts occasionally for even cooking. Transfer to a cutting board. Garnish with parsley. Cut into wedges. Serve warm.

Makes 4 small pizzas

## Chocolate Brownie Cake

Prep time: 20 minutes

Grilling time: 35 to 45 minutes

- 1 cup (6 ounces) semisweet chocolate chips
- 1/4 pound unsalted butter (1 stick), cut into 8 pieces, plus more for greasing the pan
- 1-1/4 cups granulated sugar
- 3 large eggs
- 1-1/4 cups all-purpose flour
- 1/4 cup cocoa powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 tablespoons confectioners' sugar

1. In a medium saucepan over low heat, melt the chocolate chips and butter, stirring often (be careful not to burn the chocolate). Remove the pan from the heat.

2. In a large bowl using an electric mixer, beat the sugar and eggs on medium-high speed until pale yellow and thick, 4 to 5 minutes.

3. In a large bowl, sift together the flour, cocoa powder, cinnamon, baking soda, and salt.

4. Grease the inside of a round, 9-inch cake pan with butter.

5. With the electric mixer on low, add the flour mixture to the bowl. Then add the chocolate mixture. Mix until just smooth. With a rubber spatula, transfer the batter to the cake pan, spreading it evenly.

6. Cook over *Indirect Medium* heat (about 350°F) until a skewer inserted in the center comes out with moist crumbs attached, 35 to 45 minutes, rotating the pan 90 degrees after about 20 minutes. Let cool in the pan completely, about 1 hour. Invert the cake onto a serving platter. Carefully turn it over. Sift the confectioners' sugar through a sieve on top of the cake. Cut into wedges. Serve at room temperature.

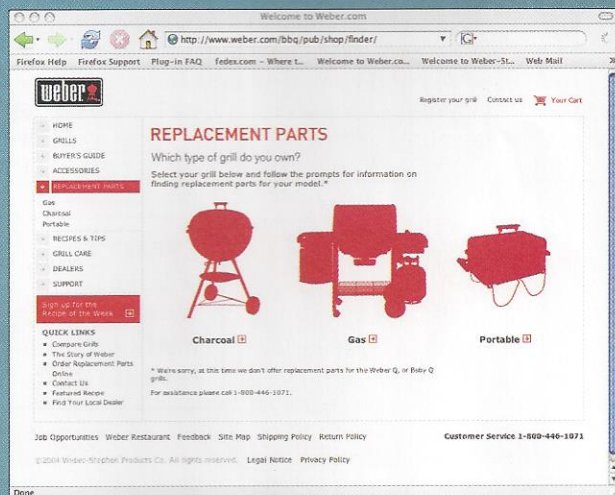
Makes 8 to 10 servings

# Buy Online!

Need new control knobs for your Genesis® Silver B gas grill? How about an ash catcher for the Weber kettle you've had in the backyard, well, forever? Wish you could just log on to [weber.com](http://weber.com) and take care of it?

## Your wish is granted!

Replacement parts and special *Grill Out® Times* product offers are now available for purchase through [www.weber.com](http://www.weber.com). Log on and check it out!



## Weber's Grilling Guru Quiz - Answers from page 2:

- 1a) Small foods: 15 to 30 minutes
- 1b) Thin cuts of meat and sturdy vegetables: 1 to 3 hours
- 1c) Thicker cuts of bone-in or boneless meat: 2 to 6 hours
- 1d) Big or tough cuts of meat: 6 to 12 hours
- 2) When the meat is firm to the touch and no longer pink in the center.
- 3) When dark grill marks have developed on the first side, indicating that the surface has caramelized to a point where it releases naturally from the grate.
- 4) To allow seasonings and sauces to penetrate the meat.
- 5) No, searing develops a layer of incredible flavor called caramelization. When sugars and proteins in the meat are heated by the grill, they produce literally hundreds of flavors and aromas. It's the best thing you can do for red meat.
- 6) Look for firm asparagus stalks with deep green or purplish tips. Also check the bottom of the spears. If they are dried up, chances are they have been sitting around for too long. Thicker spears fare better on the grill.
- 7) Yes! You can bake a cake using the indirect cooking method.

## Where Do You Rank?

### 9 to 10 of your answers were right on the money!

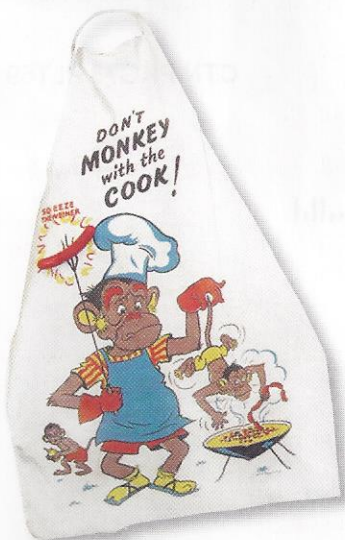
You ARE a *Grilling Guru*. You've obviously spent a lot of time honing your skills at the grill and undoubtedly are always looking for new and exciting recipes and tips to add to your repertoire.

### 6 to 8 of your answers were on target.

You are a *Barbecuing Up and Comer* in the grilling arena. You've moved beyond the basics and are ready to add variety to your grilling menu. How to's and new recipes are exactly what you need.

### 1 to 5 of your answers were in the ball park.

You are a *Griller in Training*. You're either new to the grilling experience or have been focused on other facets of your life and haven't been ready to broaden your barbecuing horizons...until now! Basic how to's, easy to follow recipes, and a simple approach to moving beyond hot dogs and burgers is all you need!



Become a member of **Weber's Crazy Apron Club!** Send us a picture of your apron and a brief paragraph about the memories tied to its strings (G-rated only please) to:

Weber-Stephen Products Co.  
c/o Weber's Crazy Apron Club  
200 East Daniels Road  
Palatine, IL 60067

Or e-mail your story with a digital image to [crazyapronclub@weberstephen.com](mailto:crazyapronclub@weberstephen.com). We will publish the best of the bunch in an upcoming issue of *The Grill Out® Times*.

*Please note: Letters and photos will not be returned.*

# Weber Flame™ Outdoor Gas Fireplace

Since time began, man has gathered around the campfire. As time passed, the campfire became less of a necessity and more of a spot for sharing stories, getting cozy with loved ones, and basking in the glow of the flames. It's one of the good things in life: nothing touches the soul quite like it. But it usually comes with backpacks, sleeping bags, and a long trek.

Now you don't have to look any further than your own backyard for that great experience. Introducing the Weber Flame™ outdoor gas fireplace; the campfire for the civilized backyard.

Through the miracle of technology, you can cozy up to the fire at the touch of a button. Since it's gas powered there's no newspaper to crumple, no flames to fan, no smoke to get in your eyes, and best of all, no waiting for the fire to die down so you can go to bed. Just long conversations that will go long into the night. It's a beautiful thing.

The Weber Flame™ will hit stores in early 2005. Check [www.weber.com](http://www.weber.com)® for more information and for a dealer near you.



## On the road

Meet us to see our newest offerings and recipes, and chat about grilling!

### Napa Valley Mustard Festival

March 12-13

Napa, CA

[www.mustardfestival.com](http://www.mustardfestival.com)

Showcase of Food, Wine, Mustard, Music & Art - Celebrate the mustard season and taste mustards from around the world at The Marketplace, the Napa Valley Mustard Festival's Signature Event, on Saturday and Sunday, March 12 and 13, 11 a.m. to 5 p.m., at COPIA - The American Center for Wine, Food & the Arts in Napa. Meet Jamie Purviance, author of Weber's Art of the Grill™, Weber's Big Book of Grilling™, and our new cookbook, Weber's Real Grilling™.

### Special Offer from Lobel's

Lobel's of New York has a special "Online Exclusive" offer only for Weber customers: Receive six free 1/2-pound Lobel's Wyoming hamburgers with any order! This offer is valid only from Lobel's of New York's online butcher shop via [www.weber.com](http://www.weber.com)®.

To place an order, visit [www.weber.com](http://www.weber.com)®, click on Recipes and Tips, then Weber Recipes, and then click on the Lobel's logo.



Offer expires April 30, 2005.



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