



WEBER'S **GREATEST** **HITS**TM

**125 Beloved Recipes for
Every Grill and Everyone**

JAMIE PURVIANCE



CONTENTS

FOREWORD BY **MIKE KEMPSTER**
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INTRODUCTION BY **JAMIE PURVIANCE**
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GETTING STARTED

1 Starters

Top 10 Essentials for Better Grilling
Feature Story: "How Do You Grill Cod
Tongue? And Other Unusual Questions..."

2 Beef & Lamb

Feature Story: "Star-Spangled Steak Recipes"
Feature Story: "Extreme Grilling"

3 Pork

The 3 Eternal Truths about Charcoal
Feature Story: "First-Class Luau"

4 Poultry

Top 10 Grilling Dos and Don'ts
Feature Story: "Firehouse Turkey Tale"

5 Fish & Shellfish

Top 10 Tips for Saving Time
Feature Story: "A Bout with a Trout"

6 Sides

Feature Story: "Building the Grilling
Culture Around the World"

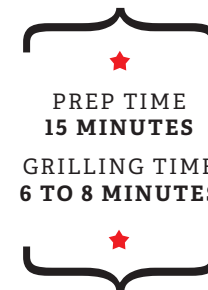
7 Desserts

Sauces, Rubs & Marinades
Grilling Guides
Index



NEW YORK STRIP STEAKS

WITH BASIL-ARUGULA PESTO



PREP TIME
15 MINUTES
GRILLING TIME
6 TO 8 MINUTES

This bright green pesto wanders a little from tradition by replacing some of the usual basil with peppery arugula, and it substitutes walnuts for pine nuts. The net effect is a pesto with a bit more punch, which is something a smoky, charred steak handles nicely. Make and serve the pesto the same day for maximum effect.

SERVES 6

PESTO

1½ cups loosely packed baby arugula

½ cup loosely packed fresh basil leaves

2 tablespoons roughly chopped toasted walnuts

½ teaspoon finely grated lemon zest

1 garlic clove

Extra-virgin olive oil

Kosher salt and freshly ground black pepper

6 New York strip steaks, each 8 to 10 ounces and about 1 inch thick, trimmed of excess fat

1 In the bowl of a food processor, combine the pesto ingredients and pulse until coarsely chopped. With the machine running, gradually add ¼ cup oil and process until well blended. Season with salt and pepper.

2 Lightly brush the steaks on both sides with oil and season evenly with salt and pepper. Allow the steaks to stand at room temperature for 15 to 30 minutes before grilling.

3 Prepare the grill for direct cooking over high heat (450° to 550°F).

4 Grill the steaks over **direct high heat**, with the lid closed, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once. Remove the steaks from the grill and let rest for 3 to 5 minutes.

5 Serve the steaks warm, topped with a generous dollop of pesto.

BEER-MARINATED CHICKEN TACOS

FAN
★★★★★
FAVORITE



MARINADE

1 cup dark Mexican beer
2 tablespoons dark sesame oil
1 tablespoon finely chopped garlic
1 teaspoon dried oregano
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
¼ teaspoon ground cayenne pepper

6 boneless, skinless chicken thighs, about 4 ounces each

GUACAMOLE

2 ripe Hass avocados
1 tablespoon fresh lime juice
¼ teaspoon kosher salt
6 flour or corn tortillas (6 to 7 inches), warmed

Sometimes it is so easy to be happy. I have concocted marinades with twice as many as ingredients as this one. I have fussed with spice rubs that require me measuring from about a dozen jars. None of those exploits make me as happy as this magic combination of flavors. When you grill marinated chicken, drain it well before setting it on the hot grate. Wet chicken tends to steam and stick to the grate. When drained well, the chicken browns (and tastes) much better.

SERVES 4 TO 6

1 Whisk the marinade ingredients. Place the thighs in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place the bag in a bowl, and refrigerate for 2 to 4 hours, turning the bag occasionally.

2 Scoop the avocado flesh into a bowl. Add the lime juice and salt. Using a fork, mash the ingredients together. Cover with plastic wrap, placing the wrap directly on the surface of the guacamole to prevent browning, and refrigerate until about 1 hour before serving.

3 Remove the thighs from the bag and discard the marinade. Grill over **direct high heat**, with the lid closed, until the meat is firm and the juices run clear, 8 to 10 minutes, turning once or twice. During the last minute of grilling time, warm the tortillas over direct heat, turning once. Cut the chicken into thin strips.

4 Pile the sliced chicken inside the tortillas. Top each with a spoonful of guacamole. Serve warm.





TEXAS BURGERS

WITH CHEDDAR CHEESE AND BARBECUE SAUCE

★
PREP TIME
15 MINUTES,
PLUS ABOUT
30 MINUTES
FOR THE SAUCE
★
GRILLING TIME
8 TO 10 MINUTES

Texas barbecue purists usually skip the sauce for their briskets, but we're talking burgers here, and the sauce is essentially a ramped-up ketchup to give the sandwiches a little more swagger. Cook the onions until super soft and as dark as possible before adding the wet ingredients. That step will extract deep flavors.

SERVES 4

SAUCE

1 tablespoon vegetable oil
½ medium yellow onion, finely chopped
1 cup ketchup
¼ cup water
2 tablespoons Worcestershire sauce
1 tablespoon packed dark brown sugar
1 tablespoon chili powder
1 tablespoon cider vinegar
½ teaspoon garlic powder

PATTIES

1½ pounds ground chuck
1 tablespoon chili powder
½ teaspoon garlic powder
½ teaspoon kosher salt

4 slices cheddar cheese
4 hamburger buns, split
4 leaves romaine, shredded
16 sweet pickle chips (optional)

1 In a heavy, medium saucepan over medium heat on the stove, warm the oil. Add the onion and cook until super soft and as dark as possible, 12 to 15 minutes, stirring occasionally. Add the remaining sauce ingredients and bring to a boil over medium-high heat. Regulate the heat so that the sauce simmers gently. Cook until thickened, 15 to 20 minutes, stirring frequently. Let cool to room temperature.

2 Mix the patty ingredients, and then gently form four patties of equal size, each about ¾ inch thick. With your thumb or the back of a spoon, make a shallow indentation about 1 inch wide in the center of the patties to prevent them from forming a dome as they cook. Refrigerate the patties until ready to grill.

3 Prepare the grill for direct cooking over medium-high heat (400° to 500°F).

4 Grill the patties over **direct medium-high heat**, with the lid closed, until cooked to medium doneness (160°F), 8 to 10 minutes, turning once. During the last 30 seconds to 1 minute of grilling time, place a slice of cheese on each patty to melt, and toast the buns, cut side down, over direct heat.

5 Build each burger on a bun with lettuce, a patty, barbecue sauce, and pickles, if desired. Serve warm. The extra sauce can be stored in the refrigerator in a covered container for up to 1 week.

A FIRST-CLASS LUAU

When the Hawaiian Islands became a state in 1959, Americans flipped. How enamored we were with the swaying palms, the lazy music, and the frou-frou drinks. And how happy we were to discover the Polynesian art of outdoor cooking—backyard grills on the mainland sprouted pineapple kabobs overnight. Our friend Mike tells a story about how Weber jumped on the Hawaii bandwagon—and almost fell off the other side.

As part of Weber's contribution to the national brouhaha over Hawaii's entrance into the Union, we decided to hold luaus at our key retail outlets, featuring grill-roasted whole pigs and Hawaiian hula dancers. My colleagues and I donned Hawaiian shirts and shorts and generally looked completely out of place roasting pigs on giant Weber Ranch® kettles in store parking lots. For live talent, we tried to recruit real hula dancers but, not surprisingly,

“...the aroma of roasting pork lured them even closer, where they'd see the crazy Weber folks dressed like Don Ho and handing out free eats.”

there weren't many hanging around Chicago's suburbs. So we ended up hiring local dance students willing to debut their careers at the local Montgomery Ward. Believe it or not, the promotions were a big hit. Shoppers were drawn to the camera flashes as proud parents photographed their daughters. The melodic strains of the greatest ukulele hit of all time, “Tiny Bubbles,” and the aroma of roasting pork lured them even closer, where they'd see the crazy Weber folks dressed like Don Ho and

handing out free eats. What a way to make a living! But retailers loved those luaus. They drew customers and racked up sales of Weber grills and Hawaiian clothes. By the early 1970s, we were hosting hundreds of luaus around the country.

For me, the most memorable luau took place in St. Louis at a Famous Barr store in 1971; but I wasn't even supposed to be there. It all started when a fellow Weberhead called me at home late one Friday night. In a sheepish, somewhat inebriated voice, he explained that he and his co-worker were pigless. You see, it's not easy to fly into a town and find a butcher shop that just happens to have a whole pig on hand. So Weber had hired Meeske's Meat Shop in Mount Prospect, Illinois, to prepare and box whole pigs for us. Our grill teams would pick them up on their way to the airport and check them with their luggage to their luau destination. Turns out this time that each of the Weber pig roasters thought the other had picked up the pig. The airline was serving free booze all the way to St. Louis, so it wasn't until they happily landed (and I do mean happily) that they discovered neither of them had the pig. Frantic, they had called all over St. Louis and, to their dismay, were unable to find a pig. The big luau was scheduled to start the next day at 11:00 a.m. We quickly hatched the following plan. I would pick up their pig, head to O'Hare, buy a ticket, check the pig, but not actually get on the flight. They would then retrieve the pig from baggage claim in St. Louis and race to the luau. Our mission was all the more critical because the president of the Famous Barr stores was to be there. He had said that if he liked what he saw, he would place our products in his entire chain of stores. The only problem was that, among all the airlines, there was only one



seat left—in first class. It departed Chicago at 9:00 a.m. on Saturday, arriving in St. Louis at 9:50 a.m. It was cutting it close, but we could still have the pig on the grill before the first notes of “Tiny Bubbles” were played. When Saturday dawned, I was already camped out at Meeske's. Unfortunately, the night before had been Grandpa and Grandma Meeske's 50th anniversary party and the family was running 15 minutes late. I wasn't out of there with my boxed pig until 8:20 a.m., and now I had a 20-minute ride to O'Hare. Several red lights and a slow-moving freight train later, I realized it was too close to departure time to check my luggage, so I had to go to plan B. Fortunately, I had a good-sized duffel bag in the trunk of my car. Luckily, I found a parking spot close to the terminal. People looked at me strangely as I removed a plastic-wrapped, semi-frozen pig from a box and stuffed it into the duffel bag, but anything can happen

at O'Hare, so they just walked past another crazy. I raced to the ticket counter, lugging my pig. The agent told me I'd have to run to make the flight. Let me tell you, a pig gets mighty heavy when you're sprinting with it through an airport. Still, I made it just as the door was closing and found that the seat next to mine was a no-show. What a relief. I stuffed my duffed companion below the two seats in front of me. As I caught my breath and the plane gained altitude, I contemplated asking the flight attendant for one of those little wing pins for my pig, but I decided not to press my luck.

The good news is that the pig did beat the president to the luau. When the latter arrived, he was very pleased with the size of the crowd, and complimented us on the food. “Well,” I told him, as my hung-over colleagues choked back their laughter, “at Weber we like to do everything in a first-class manner.”

THE GREATEST COLLECTION OF GRILLING RECIPES EVER ASSEMBLED

Grilling recipes are easy to find: thousands proliferate online, in magazines and cookbooks and newspapers, and are exchanged over the fence. But where do you go for the most reliable recipes—finger-licking baby back ribs, moist grilled turkey, flavorful beer-can chicken, or rave-worthy sides? For more than 60 years, Weber has been synonymous with grilling, and the thousands of tested and re-tested recipes have made stars of backyard grillers. Now for the first time, the very best-of-the-best of those recipes—as rated and debated by Weber grilling experts and fans—is collected in what is destined to be a sauce-stained classic. *Weber's Greatest Hits* will be the grilling cookbook you reach for first and go back to time and time again.

- **125 best-of-the-best original Weber recipes, carefully selected for this unique collection**
 - **All-new, breathtaking photography and recipe presentation**
 - **Easy-to-access expert tips and advice such as Weber's Top Ten Grilling Dos and Don'ts**
 - **Every recipe features notes and helpful information from author Jamie Purviance**
 - **Special Features! Engaging recollections from the 60-year history of this beloved American company that are sure to surprise and delight readers**
 - **Expert instruction from Weber master griller Jamie Purviance to get perfect results every time**
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ABOUT THE AUTHOR



Jamie Purviance is one of America's top grilling experts and a *New York Times* bestselling author. As the master griller and recipe authority for Weber, Jamie has written more than 15 Weber cookbooks, including *Weber's Way to Grill*, a James Beard Award finalist. A high-honors graduate of The Culinary Institute of America, Jamie also writes for numerous publications, including *Bon Appétit*, *Fine Cooking*, and the *Los Angeles Times*.

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