



Weber® Grill Works™ Barbecue Accessory

WEBER-STEPHEN PRODUCTS CO.

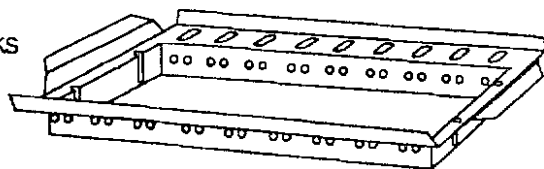
200 E. Daniels Road
Palatine, IL 60067-6266

The Weber Grill Works is a multi-purpose barbecue accessory. The porcelain-enamelled steel frame can be changed to function as a rib/chicken rack, roast holder, or a rack to hold skewers for shish kabobs.

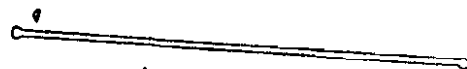
The different attachments easily snap in and out of the frame and are dishwasher-safe. (Note: Brush food and/or sauce residue off of attachments before putting in dishwasher.)

Parts List:

Weber Grill Works
Frame



Two Drip Pan
Holders



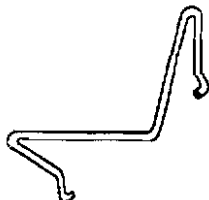
Eight Shish Kabob
Skewers



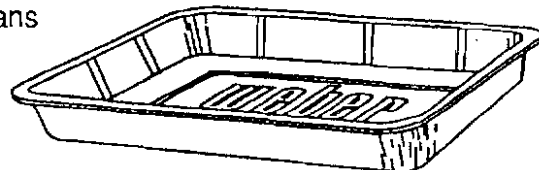
Eight Rib/Chicken
Holders



Four Roast Holders



Two Drip Pans



WARNING: Always handle the Weber Grill Works with hot pads or mitts.
Place the HOT Weber Grill Works only on a heat or scorch resistant surface.
Use extreme caution when carrying the Weber Grill Works if there is HOT grease in the drip pan.

CAUTION: The frame of the Weber Grill Works is porcelain enamel on steel.
Do not drop or handle roughly, as this can chip the porcelain.
Do not put the Weber Grill Works in water when hot; this also can cause the porcelain to chip.

How to assemble the Weber Grill Works:

Drip Pan Assembly

Set the two Drip Pan Holders in as shown in Figure 1 and place the Drip Pan in the Grill Works frame. We recommend using the drip pan whenever using the Indirect Cooking method.

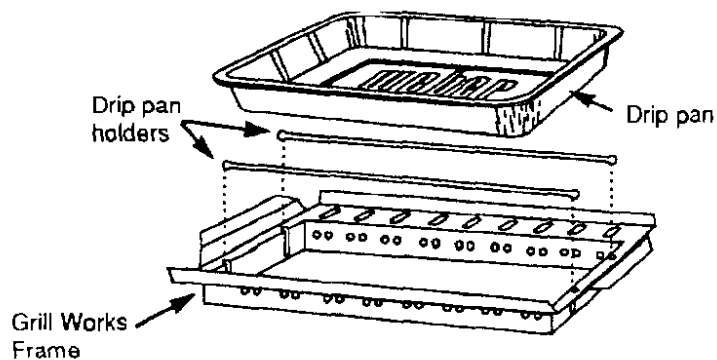


Figure 1

Roast Holder Assembly

Set the Drip Pan in place. Install a Roast Holder by inserting one end of the holder into a slot and hole on one side of the frame. Figure 2.

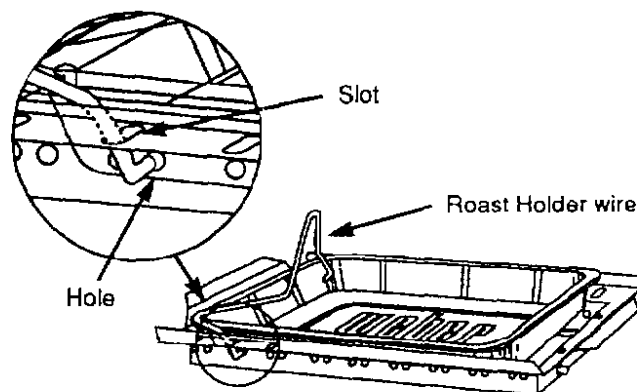


Figure 2

Pull the Roast Holder slightly to stretch it across the frame and insert it into the slot and hole on the opposite side. Figure 3. Select the holes so that the holders all slant back in the same direction and food will rest in the holder. We recommend using all four Roast Holders, evenly spaced.

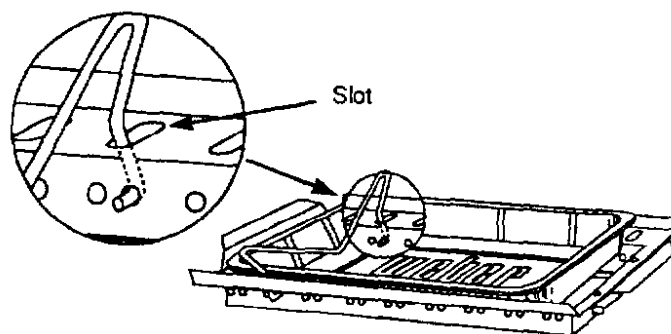


Figure 3

Shish Kabob Assembly

Push food onto the Shish Kabob skewers, leaving room at the ends to place skewers across the top of the frame. Figure 4. The double shish kabob skewers make it easy to arrange a variety of foods and hold food securely when skewers are turned.

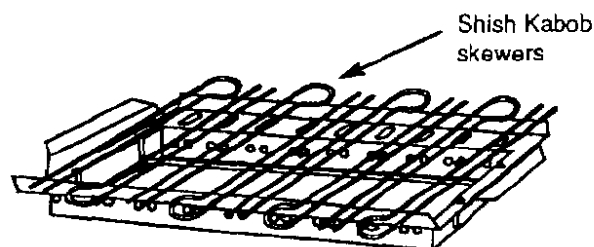


Figure 4

Rib/Chicken Holder Assembly

Install a Rib/Chicken Holder by inserting one end of the holder into a slot and hole on one side of the frame. Figure 5.

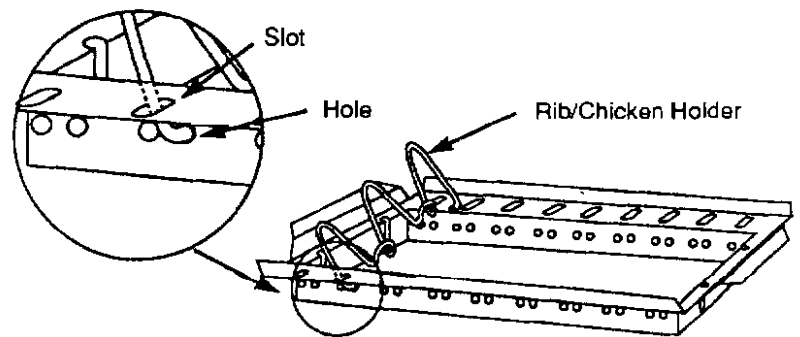


Figure 5

Pull the Rib/Chicken Holder slightly to stretch it across the frame and insert it into the slot and hole on the opposite side. Figure 6. Select the holes so that the holders all slant back in the same direction and food will rest in the holder. Use as many Rib/Chicken Holders as needed.

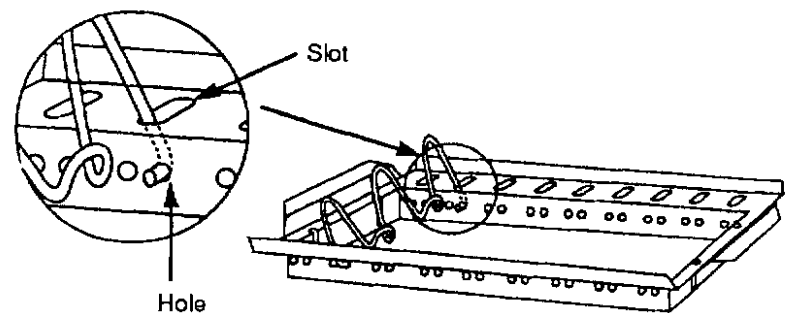
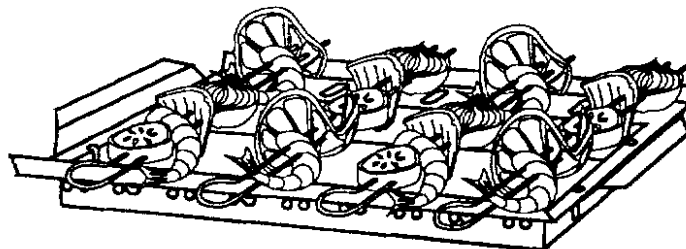


Figure 6



Shish Kabob Skewers on Grill Works

SWEET AND SOUR FISH KABOBS

3 lbs. Halibut or Haddock fillets Juice of 2 limes
1/2-1 lb. Shrimp, peeled & deveined 3 Tbsp. Soy sauce
1 cup Peanut oil

If you buy 1 pound blocks of frozen fillets and thaw them in the package, they usually adhere in a block, making it easy to cut into uniform squares.

USE DIRECT METHOD

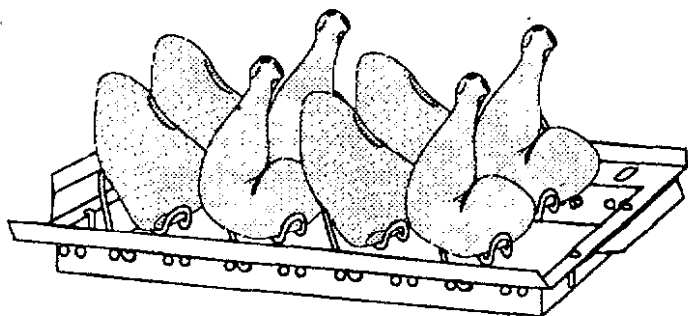
If frozen, thaw fish slowly in the refrigerator. Cut fillets or thawed blocks into 1-inch cubes. Combine the oil, lime juice and soy sauce and pour over the fillets. Skewer the cubes, alternating fish and shrimp. Reserve marinade for basting.

Place skewers on the Grill Works frame. Position frame in center of the cooking grate. Cook for about 10 minutes or until fish is opaque and flakes easily. Turn skewers half way through cooking time. Baste with marinade sparingly. Serve with Sweet and Sour sauce.

SWEET AND SOUR SAUCE

1 1/4 cups Water or chicken stock 2 Scallions, minced
1 cup Brown sugar, packed or honey 1/4 cup Catsup
1 cup Cider vinegar 2 Tbsp. Dry sherry
Juice of 1 Lemon 2 Tbsp. Soy sauce
 2 Tbsp. Cornstarch
 1/4 cup Cold water

Combine water, brown sugar, vinegar, lemon juice, scallions, catsup, sherry and soy sauce in a saucepan. Bring to a boil. Combine cornstarch with water. Add to sauce and stir until liquid clears and thickens. Serve hot. Store covered in refrigerator. Serve with poultry, pork, fish or vegetables.



Rib/Chicken Holder in Grill Works

CHICKEN PARTS AND HALVES

Broiler-fryer chicken parts or halves

*Vegetable oil

*Salt and Pepper

Chicken marinade (optional)

USE INDIRECT METHOD

Rinse pieces of chicken in cold water and pat dry with paper toweling. Rub each piece with oil and season generously with salt and pepper. Place chicken pieces on rib/chicken holders in the Weber Grill Works. Position Weber Grill Works in center of cooking grate. Cook 55-60 minutes or until done.

*Omit if using marinades.

CHICKEN MARINADE

1/2 cup Soy sauce

1/2 tsp. Sweet basil

1/4 cup Vegetable oil

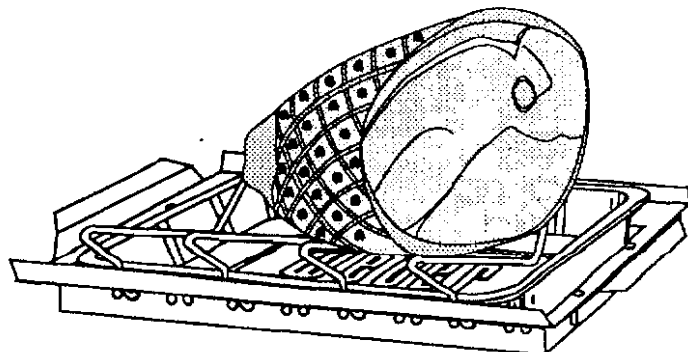
1/2 tsp. Garlic powder w/ parsley

1/4 cup Red wine vinegar

1/4 tsp. Pepper

1 tsp. Oregano

Combine all ingredients, pour over chicken pieces in a nonmetal dish. Cover and refrigerate overnight turning occasionally. Use marinade to baste chicken while cooking.



Roast Holder in Grill Works

BAKED HAM

Fully cooked canned ham

Brown sugar glaze

or smoked and cured whole ham

Whole cloves

shank or butt portion

Pineapple rings

USE INDIRECT METHOD

Remove any rind left on ham and score fat diagonally to give a diamond effect. Insert a whole clove in center of each diamond. Center ham, fat side up, on roast holder in Grill Works frame, directly above drip pan. Close lid. About 9 min. per lb. is suggested timing for fully cooked ham. Since it can be eaten without cooking, any temperature you desire is safe. Smoked or cured ham, which is not fully cooked, should be cooked to an internal temperature of 160°F. Baste with brown sugar glaze during last 30 minutes of cooking time. Garnish with pineapple rings about 15 minutes before end of cooking time and brush with glaze.

BROWN SUGAR-MUSTARD GLAZE

1/2 cup Brown sugar, packed

1 1/2 tsp. Prepared mustard

2 tsp. Water or enough to make a paste