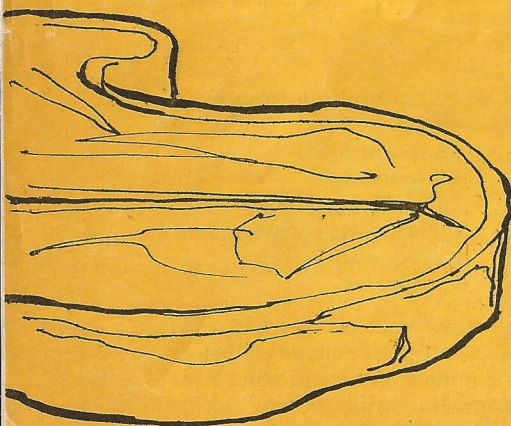


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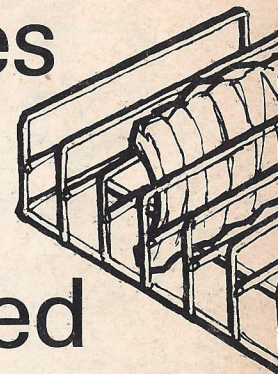
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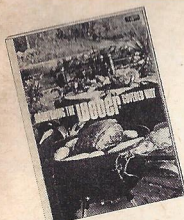
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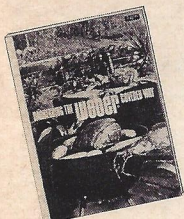
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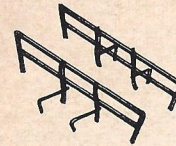


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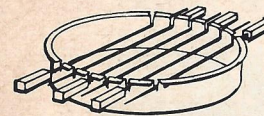
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### CHARCOAL RAILS

Valuable aid to indirect cooking. Rails slip over bottom grill to keep coals along sides of kettle and away from drip pan.



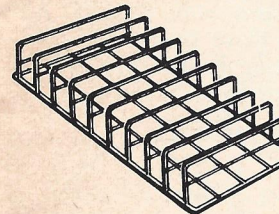
### SHISH KABOB SET

Ring and skewers fit into top of kettle. Lid covers ring while skewers are in cooking position. Ring finished in Jet Black lifetime porcelain. Heat resistant hardwood handles. Four skewer set for 300 Series, six skewer set for 700 and 800 Series.



### CORN N' TATER GRILL

Nickel plated cooking ring prepares any combination of 16 ears of corn or potatoes to absolute perfection. Allows space on cooking grill for meat to be cooked simultaneously with vegetables.



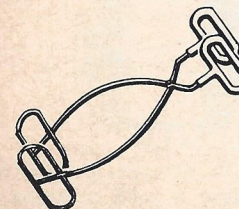
### RIB RACK

Sturdy nickel plated rack increases rib cooking capacity by 50%. Eliminates double stacking ribs and simplifies basting. Adapts to any unit or oven.



### ROASTAND

The perfect cooking aid for a variety of meats. Injected into meat, roastand reduces cooking time and shrinkage considerably.



### ROAST TONGS

Heavy-duty Weber tongs simplify the transfer of large pieces of meat from kettle to carving board. Will not pierce or puncture food, thereby eliminating loss of juice and flavor. Nickel plated with vinyl covered handles for easy cleaning.

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convenient,  
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# Adventures in Covered Cookin' give you:

## 1. NO FLARE-UPS

Flare-ups are caused by grease dripping on charcoal and oxygen building up at charcoal level. Using the exclusive Weber cover, air enters only through the bottom dampers and is immediately consumed by the burning charcoal, allowing only the heat to rise, reflect off the cover and cook the food.

## 2. TASTE

Heat reflecting off the Weber cover allows the food to cook evenly on all sides. Thus, natural juices and flavors are sealed in.

## 3. SPEED

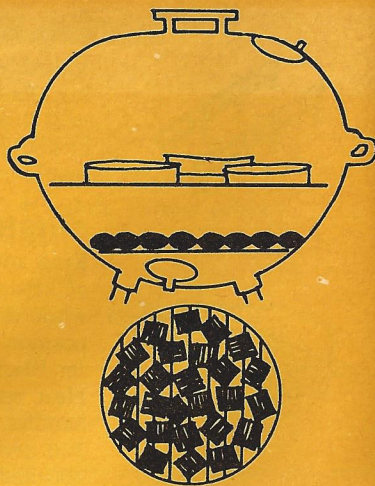
The Weber cover allows heat from the charcoal to be used to full advantage. None is lost. Consequently, cooking time is greatly decreased.

## 4. ECONOMY

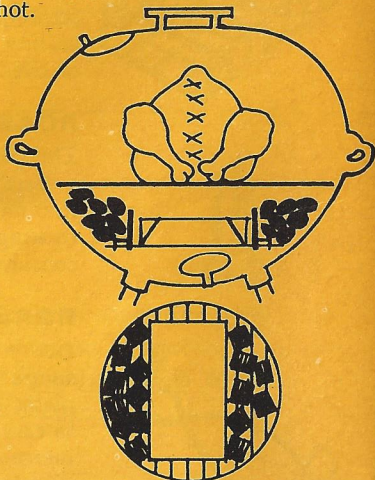
By making maximum use of heat, less charcoal is required. In addition, charcoal may be extinguished by closing the dampers and can be re-used again and again. No needless waste of charcoal once food is prepared.

## 5. COOKING EASE

Use of the exclusive Weber cover virtually eliminates the need for attention. Foods are simply placed on the grill and cooked the prescribed length of time or to the proper temperature on a meat thermometer. No need to turn.



Oxygen is brought in through vents in the bottom of the unit. Heat is controlled by opening and closing the lower vents to allow more oxygen for hotter cooking, less for slower cooking. Top vent should always be open while cooking. A hot pad or glove should be used when adjusting dampers to prevent burning your hands when unit is hot.



**IMPORTANT:** Do not use any starter fluid other than a good commercial charcoal lighter fluid. Follow manufacturers directions for using starter fluid. Never add starter fluid to hot or even warm coals.

## DIRECT COOKING

The direct method is used primarily for fast-cooking flat meats, such as hamburgers and steaks. The meat is cooked directly over the coals, thereby absorbing the full heat of the charcoal. For any flat meats that must be well done, such as pork chops, it is better to use the indirect method to retain flavorful juices.

No matter what size Weber kettle you have, the method is always the same for direct cooking. You begin by using enough charcoal to completely cover the lower grill with one layer of briquettes. Heap the briquettes in a pile and ignite them with either starter fluid or an electric starter. Allow the coals to become completely ash gray and then spread them into one layer. Put the upper grill in place and you are ready to place the meat on the grill. When you use the direct method, trim away any excess fat and use lean meats. This will prevent flare-ups.

If you find that the fire is too hot for your purposes, adjust the dampers to regulate the heat intensity.

When the food is done, close all dampers and the coals will go out and be ready for the next barbecue.

The lid, or cover, should be left off the kettle while starting the fire and waiting for the coals to turn ash gray.



This symbol, corresponding to any recipe in this book, indicates that indirect cooking should be used.

## INDIRECT COOKING

All whole meats and well done meats should be prepared by the indirect method. This method provides that equal amounts of charcoal be placed on each side of the charcoal grill and be separated by an aluminum foil drip pan. The number of charcoal briquettes to use varies with the grill size but is always the same for any one grill size:

800 Series (26" grill) requires 30 briquettes on each side

700 Series (23" grill) requires 25 briquettes on each side

300 Series (18" grill) requires 16 briquettes on each side

Smokey Joe (13½" grill) requires 9 briquettes on each side

For best results, position the long leg (without the wheel) to the existing breeze and make sure that the longer sides of the drip pan are parallel to the long leg. On units with no wheels, the long leg is the one in line with the two handles.

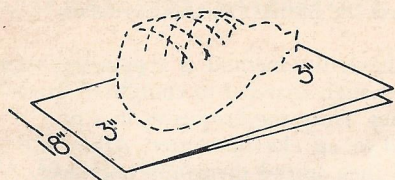
After you have the prescribed number of coals, ignite them one side right after the other. Only when the coals are completely ash gray, are you ready to start cooking. Place the drip pan on the lower grill between the coals and position the upper grill with the handles directly over the coals for adding briquettes. Now place the meat on the grill over the foil pan to catch the drippings and eliminate smoking. This type of cooking can readily be done indoors, but be careful to have sufficient ventilation. Charcoal swiftly uses up oxygen in nonventilated areas. If you want to save the drippings for gravy, place the foil pan on the upper grill and place the meat in it.

For meats which require more than 45 minutes, add briquettes according to the following rates: 800 Series—Add 9 briquettes to each side every 45-50 minutes. 700 Series—Add 8 briquettes to each side every 45-50 minutes. 300 Series—Add 5 briquettes to each side every 45-50 minutes. Smokey Joe—Add 4 briquettes to each side every 45-50 minutes.

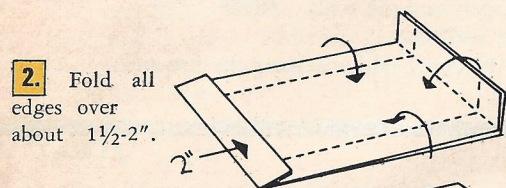


This symbol, corresponding to any recipe in this book, indicates that indirect cooking should be used.

## MAKE YOUR OWN ALUMINUM FOIL PAN FOR INDIRECT COOKING



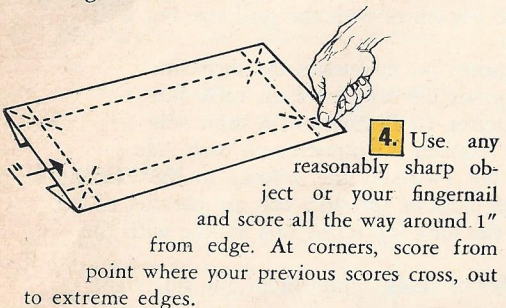
1. Use 18" heavy duty aluminum foil. Tear off a sheet which after being doubled will extend at least 3" beyond each end of meat being prepared. Fold, making a double thickness.



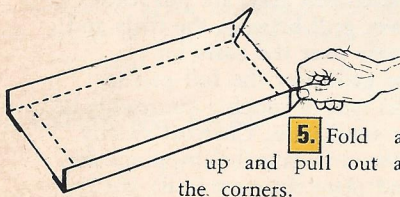
2. Fold all edges over about 1½-2".



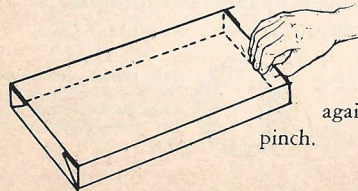
3. Entire piece should now be flat. Turn over entire piece with edge down.



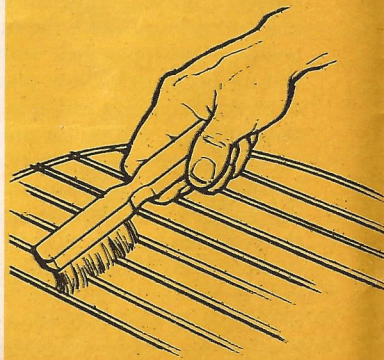
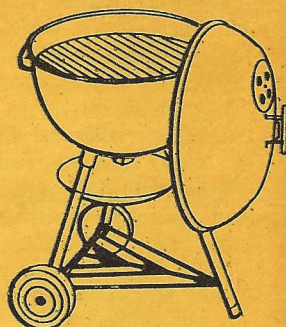
4. Use any reasonably sharp object or your fingernail and score all the way around 1" from edge. At corners, score from point where your previous scores cross, out to extreme edges.



5. Fold all edges up and pull out and pinch the corners.



6. Fold corners back against sides and pinch.



## Helpful Hints on:

### WHAT TO USE

Always use tongs for turning meats to avoid piercing the meat and losing natural juices. When possible, it is advisable to use a meat thermometer for complete accuracy. Always ensure that the inserted thermometer touches neither fat nor bone. Internal temperatures to be reached are:

Beef, rare	140° F.	Ham, fully cooked	130° F.
Beef, medium	160° F.	Fowl	185° F.
Beef, well done	170° F.	Lamb, rare	140° F.
Pork, well done	185° F.	Lamb, medium	160° F.
Pork, smoked and cured	160° F.	Lamb, well done	180° F.

### USE OF THE WEBER KETTLE

Always cook with the cover on unless otherwise noted. Searing is usually done with the cover off.

Cover may be hung on the side of the kettle when not in use. Hook is located inside cover.

Top and bottom dampers should be open when cooking or preparing charcoal. Damper in cover should be positioned opposite long leg. Always close dampers when done cooking, so charcoal will go out. **DO NOT USE WATER!**

Always trim meat to avoid smoke and/or flare-ups. Allow your coals to become ash gray before cooking and before placing cover on the kettle.

When using indirect cooking method (with charcoal rails), position cooking grill so that handles are directly over coals. Charcoal can be added through holes under handles without removing grill.

**CAUTION:** Whenever moving your kettle one hand should be kept on the lid handle to assure proper balance.

### CARE OF YOUR KETTLE

After approximately 7-8 hours of cooking, it is advisable to dump the accumulated ashes from the kettle and ash catcher.

The kettle and cover are readily cleaned on the outside by using a damp cloth and wiping the kettle while hot. Do not use water or hose while kettle is hot.

The inside should be cleaned thoroughly from time to time with soap and hot water, a soap pad, or a good commercial barbecue cleaner.

The cooking grill is best left uncleaned after cooking. The next time you barbecue, use a wire brush or a crumpled piece of aluminum foil to remove all excess residue.



## STEAK

### Steaks

#### Salt and pepper

**DIRECT METHOD.** Select a choice Rib, T-bone, Club, Porterhouse, Sirloin, or Filet steak with a dull red color and streaks of fat (marbling) running through the lean portion. When the coals are ready, remove the steaks from the refrigerator and slit the fat at 1½-2 inch intervals to prevent curling during cooking. Refer to the steak cooking chart below for proper cooking times. If you prefer searing the steak, leave the cover off for the first minute only on each side. Use meat tongs when turning the steaks to prevent piercing and loss of natural juices.

STEAK COOKING CHART — CHARCOAL GRILL

Thickness of steak	Rare		Medium		Well Done	
	1st side	2nd side	1st side	2nd side	1st side	2nd side
1"	2 min.	3 min.	4 min.	4 min.	5 min.	6 min.
1½"	5 min.	6 min.	7 min.	8 min.	9 min.	10 min.
2"	7 min.	8 min.	9 min.	9 min.	10 min.	11 min.



## HAMBURGERS

- 1 pound lean ground beef (refrigerator temperature)
- ¼ teaspoon black pepper
- ¾ teaspoon salt
- 1½-¾ teaspoon MSG
- ¾ teaspoon dried minced onions (1 Tablespoon minced fresh onions)

**DIRECT METHOD.** Select lean ground meat, mix it with the seasonings and shape into patties. One pound of ground meat will make from 4-6 patties, ¾ inch thick. When the coals are ready, place the patties on the grill and follow the cooking times given below for rare, medium, and well done. If you prefer searing the patties, leave the cover off for the first minute on each side.

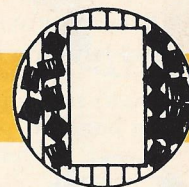
	Rare	Medium	Well Done
1st side	3 min.	4 min.	5 min.
2nd side	3 min.	4 min.	5 min.



## CHILIBURGERS

- 1 pound lean ground beef (refrigerator temperature)
- ½ large green pepper, chopped
- 1 small onion, chopped
- 1 Tablespoon chili powder seasoning
- 1 Tablespoon chili sauce
- ¼ teaspoon black pepper
- ¾ teaspoon salt
- ½-¾ teaspoon MSG

**DIRECT METHOD.** Use lean ground beef, mix it well with the other ingredients and shape into patties; one pound makes 4-6 patties, ¾ inch thick. When the coals are ready, place the patties on the cooking grill and cook according to the times given for hamburgers.



## BARBECUED SHORT RIBS

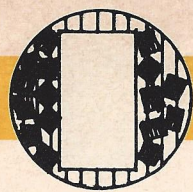
- Choice lean beef short ribs (Allow ¾-1 pound per adult)
- Salt, pepper, MSG
- Weber's tangy barbecue sauce
- Charcoal rails

**INDIRECT METHOD.** When the coals are ready, remove the ribs from the refrigerator and season them with salt, pepper and MSG to taste. Place them on the cooking grill over the drip pan and cover the kettle. Baste the ribs with barbecue sauce twice during cooking—twenty minutes before they are done and then again ten minutes later. Cooking times for averaged-sized ribs are given below, but they may vary slightly for extra large or small ribs.

Rare	Medium	Well Done
25-30 min.	35-40 min.	45-50 min.

### WEBER TANGY BARBECUE SAUCE

- 3 Tablespoons chopped onion
  - 2 Tablespoons butter or margarine
  - 2 Tablespoons granulated sugar
  - 2 Tablespoons vinegar
  - 1 Tablespoon Worcestershire sauce
  - ¼ cup lemon juice
  - 1 cup ketchup
  - ½ cup chopped celery
  - 1 teaspoon dry mustard
  - Salt and pepper to taste
- Melt the butter or margarine in a skillet and cook the onions until tender. Add the remaining ingredients and cook so flavors can blend. (about 15-20 minutes). Makes 1½ cups of barbecue sauce.

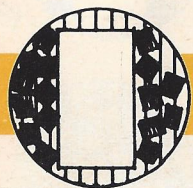


## POT ROAST



Lean chuck roast, round bone or blade cut  
(Allow  $\frac{3}{4}$  pound per adult)  
Salt, pepper, and MSG  
Charcoal rails  
Roast tongs

**INDIRECT METHOD.** A few minutes before the coals are ready, take the roast from the refrigerator, sprinkle it with the salt, pepper and MSG. Then place it on the cooking grill over the drip pan and cover the kettle. A four pound roast cooks to medium (160° F) in 84 minutes or 21 minutes per pound. Remember to allow more minutes per pound for a smaller roast and less for a larger one.



## STANDING RIB ROAST

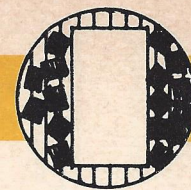


Choice lean rib roast  
(Allow approximately 1 pound per adult)  
Salt, pepper, and MSG  
Charcoal rails  
Roast tongs

**INDIRECT METHOD.** A few minutes before the coals are ready, remove the roast from the refrigerator and season to taste. Add briquettes as prescribed on page 5. A ten pound roast requires 13 minutes per pound to be medium (160° F). Remember to allow more minutes per pound for a smaller roast and less for a larger one.



## ROLLED RUMP ROAST

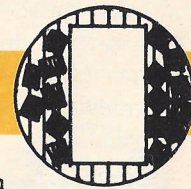


Choice rolled rump roast  
(Allow  $\frac{3}{4}$  pound per adult)  
Salt, pepper, and MSG  
Charcoal rails

Roast tongs  
Roast stand

**INDIRECT METHOD.** A few minutes before the coals are ready, remove the roast from the refrigerator, season to taste, insert the roast stand, and place the meat on the cooking grill. Add briquettes as specified on page 5. An eight pound rolled beef roast requires 15 minutes per pound to be medium (160° F.) Allow more minutes per pound for a smaller roast and less for a larger one.

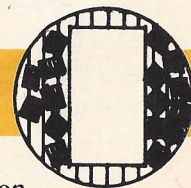
## BEEF, TATER, BEAN CASSEROLE



1 pound hamburger  
1 Tablespoon chopped onion  
1 small can french style green beans (8 ounce can)  
 $\frac{1}{2}$  package frozen Tater Tots (1 pound package)  
 $\frac{1}{2}$  can cream of mushroom soup  
Charcoal rails

**INDIRECT METHOD.** Brown the hamburger and onion lightly in a skillet, and save the juices. Put this browned hamburger-onion mixture and the juice in the bottom of an aluminum foil pan. Layer the string beans over the meat and top with cream of mushroom soup. If your ground meat was very lean, you might want to dilute the soup. Place the Tater Tots on top and put the pan on the grill, uncovered. Cook for 30 minutes. Serves 2 adults.

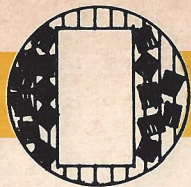
## MEAT LOAF



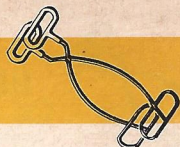
$1\frac{1}{2}$  pounds ground beef  
 $1\frac{1}{2}$  Tablespoons chopped onion  
 $1\frac{1}{2}$  Tablespoons chopped green pepper  
 $2\frac{1}{2}$  Tablespoons ketchup  
1 teaspoon salad mustard  
Salt and pepper to taste  
2 slices soft bread

1 egg  
 $\frac{1}{3}$  cup milk  
Charcoal rails

**INDIRECT METHOD.** Combine all ingredients in a large bowl and mix well. Shape the meat mixture into a loaf and put it in an aluminum foil pan. Put 2-3 tablespoons ketchup on the top of the loaf and spread. Top with 2 or 3 slices of bacon. Place the pan on the grill and bake it for 45 minutes. Serves 3 adults.

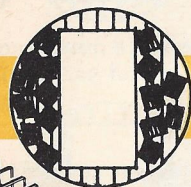
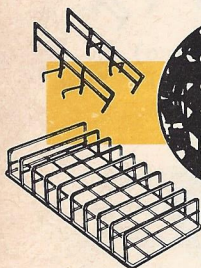


## ROLLED PORK LOIN



Lean rolled pork loin  
(Allow  $\frac{3}{4}$  pound per adult)  
Salt, pepper, MSG  
Charcoal rails  
Roastand  
Roast tongs

**INDIRECT METHOD.** A few minutes before the coals are ready, remove the roast from the refrigerator, season it to your own taste, and insert the roastand for best results. Place the meat on the cooking grill and add briquettes as directed on page 5 of this book. A six pound roast will require 17 minutes per pound and will be well done (185° F). Allow more minutes per pound for a smaller roast and less for a larger one.



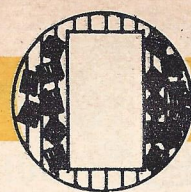
## SPARE RIBS OR BACK RIBS

Lean meaty ribs  
(Allow at least 1 pound per person)  
Salt and pepper  
Weber's Tangy Barbecue Sauce (See Beef Ribs)  
Charcoal rails  
Rib rack

**INDIRECT METHOD.** Prepare the ribs by peeling off the tough layer of skin on the back or rib side and by seasoning them with salt and pepper. You may then proceed in one of two ways. Place the seasoned ribs in a rib rack over the drip pan and cook for 65 minutes. Baste with barbecue sauce after the first 30 minutes. The other method is to first carefully sear the ribs over the direct coals on each side and then place them in our rib rack in the center of the grill. Cook for one hour basting them after 30 minutes.

**VARIATION:** Sear the ribs over the direct coals and then place them in an aluminum foil tray and cover them with sauerkraut. Bake for one hour.

## PORK CHOPS

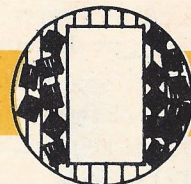


$\frac{3}{4}$ -1 inch thick chops or  $1\frac{1}{4}$ - $1\frac{1}{2}$  inch thick chops  
Salt, pepper, MSG Sage (Optional) Charcoal rails

**INDIRECT METHOD.** Just before the coals are ready, remove the chops from the refrigerator and rub them with sage, and season with the salt, pepper, and MSG. Place the chops on the sides of the grill directly over the coals and sear them until nicely browned. This will take about 2-2½ minutes per side. Then place the chops in the center of the grill and bake;  $\frac{3}{4}$ -1 inch chops require 25-30 minutes plus searing;  $1\frac{1}{4}$ - $1\frac{1}{2}$  inch chops require 35-40 minutes plus searing. If you are doing a large number of chops, use our rib rack and double your cooking area by setting the chops upright in the rack.



## HAM



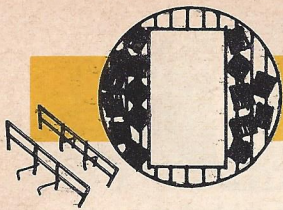
Fully cooked canned ham or smoked and cured whole ham or shank or butt portion (Allow  $\frac{3}{4}$  pound per person)  
Brown Sugar-Mustard Glaze Maraschino cherries  
Whole cloves Charcoal rails  
Pineapple rings Roast tongs

**INDIRECT METHOD.** Remove any rind left on the ham and score the fat diagonally to give it a diamond effect. Insert a whole clove in the center of every diamond and baste with the brown sugar glaze. When the ham is basted, place it on the cooking grill and cover the kettle. A 8-10 pound ham requires 9 minutes per pound. (160° F) (Since fully cooked ham can be eaten without cooking it, any temperature which you desire will be safe; for smoked and cured ham which is not fully cooked, cook to an internal temperature of 160° F) Adjust the time for smaller or larger pieces of meat. When the ham is about half way through the cooking time, baste again. About 15 minutes before the time is up, garnish the ham with the pineapple rings and cherries.

### BROWN SUGAR MUSTARD GLAZE

$\frac{1}{2}$  cup brown sugar, packed  
 $1\frac{1}{2}$  teaspoons prepared mustard  
2 teaspoons water or enough to make a paste

Combine all the ingredients and mix well. Spread it on the top of the ham allowing it to run down the sides as the sugar melts.



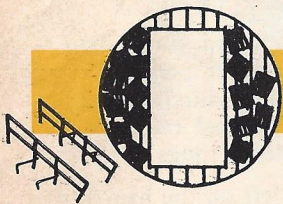
## PORK TENDERLOIN

### SURPRISE PACKAGES

- 2 slices of bacon
- 1-1½ inch slice of pork tenderloin
- Salt, pepper and MSG
- ¼ inch slice sweet white onion
- ½ inch slice tomato
- ¼ of a medium-sized green pepper (in a chunk)
- 1 slice of cheese
- Charcoal rails

**INDIRECT METHOD.** Begin by crossing the two slices of bacon, and placing the slice of pork tenderloin where the bacon slices cross. Season the tenderloin pattie with salt, pepper, and MSG. Next stack the onion, then the tomato, and finally the green pepper. Bring the bacon slices up around the stack and secure them on top with a toothpick.

Place the tenderloin package on the grill over the drip pan and cook for 45 minutes; 10-15 minutes before the package is done, place the slice of cheese on the top. Each package serves one.



## SCALLOPED POTATOES AND HAM

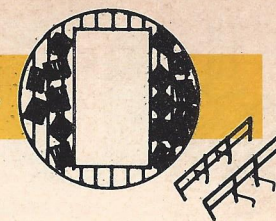
- 2 cups pared, sliced white potatoes
- 1 Tablespoon onion, chopped
- ½ cup diced ham
- 1½ cups Medium White Sauce
- Salt and pepper to taste
- Charcoal rails

**INDIRECT METHOD.** Peel and slice the potatoes and put them in water to prevent discoloring. Grease the inside of 6" x 3" x 1½" foil tray. Put in a ½ inch layer of potatoes, sprinkle in some onion, ham, salt, and pepper and then pour on white sauce. Repeat this 2 or 3 times, ending up with white sauce on the top. Place uncovered on the cooking grill and bake for one hour. Makes a meal for one.

### MEDIUM WHITE SAUCE

- 2 Tablespoons white all purpose flour
- 2 Tablespoons margarine or butter
- ½ teaspoon salt (Iodized)
- 1 cup milk

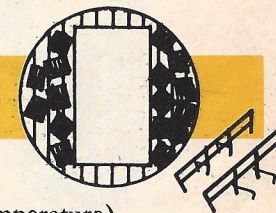
Cook the flour, salt, and margarine mixture for about one minute. Then, add the milk and cook until it thickens. Makes one cup.



## BARBECUED LAMB RIBLETS

- Lamb riblets (Breast of Lamb)
- Salt, pepper, and MSG
- Garlic powder (Optional)
- Weber's Tangy Barbecue Sauce
- Charcoal rails

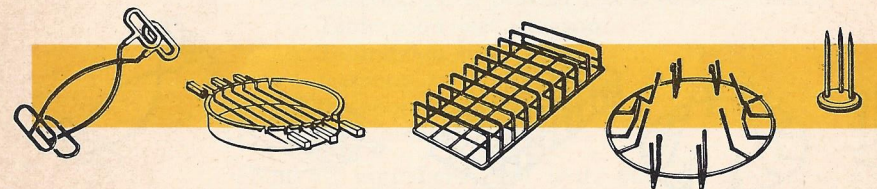
**INDIRECT METHOD.** Season the ribs with salt, pepper, MSG and garlic powder. Place them on the grill directly over the drip pan and cook for 30 minutes. After 30 minutes, baste generously with the Tangy Barbecue Sauce. Cover the kettle again and cook for an additional 15-20 minutes. Serve with the barbecue sauce.

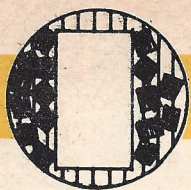


## LAMB CHOPS

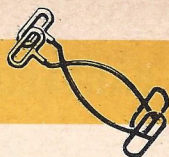
- 1" lamb chops (refrigerator temperature)
- Salt, pepper, and MSG
- Charcoal rails

**INDIRECT METHOD.** Season the chops and sear them directly over the coals for 2-2½ minutes on each side or until nicely browned. Then place them over the drip pan and cook for 20 minutes. If you are having guests and you need more room for cooking, use our rib rack and double your available cooking space by setting the chops upright in the rack.



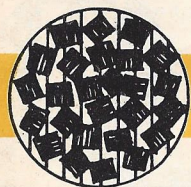


## LEG OF LAMB



Leg of lamb  
Salt and pepper  
Garlic (Optional)  
Charcoal rails  
Roast tongs  
Roastand

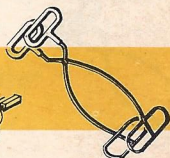
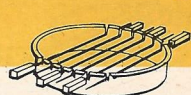
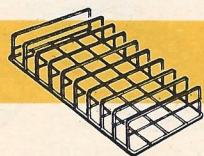
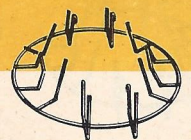
**INDIRECT METHOD.** Season the leg generously with salt and pepper. If you use garlic, cut the cloves into small pieces and insert into the meat. Place the meat on the roastand. An 8 pound leg will require approximately 18 minutes per pound, (180° F) to be well done. Remember to allow more minutes per pound for a smaller piece of meat and less for a larger one.



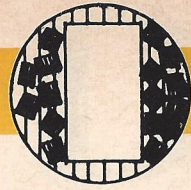
## LAMBURGERS

1 pound lean ground lamb  
Salt and pepper to taste

**DIRECT METHOD.** Shape the ground lamb into patties; 1 pound will make 4-5  $\frac{3}{4}$  inch thick patties. Season with salt and pepper to suit your taste, or cook first and then season. Place the patties on the upper grill and cook according to the times given for hamburgers for rare, medium, and well done. Unlike pork, rare or medium-cooked lamb is safe for consumption.



## CHICKEN PARTS & HALVES

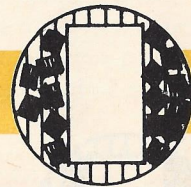


Broiler-fryer chicken parts or halves  
Salt, pepper and MSG  
Charcoal rails

**INDIRECT METHOD.** After the coals are started, remove the chicken from your refrigerator and cut it into the desired size pieces. Wash, season generously with the salt and pepper and MSG and place on the cooking grill. Cook the chicken for 55-60 minutes. If you are going to baste the chicken, do so after 30 minutes. Marinating should be done for a period of 4-6 hours or overnight. If you have a large group, use Weber rib rack for chicken halves to double your available cooking area.



## WHOLE CHICKENS



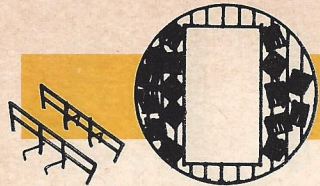
2 $\frac{1}{2}$ -3 pound broiler-fryer chicken  
Salt, pepper and MSG  
Charcoal rails  
Roast tongs

**INDIRECT METHOD.** After you have started the coals, remove the chicken from the refrigerator, wash it thoroughly, and season generously. Lock the wings behind the back and tie the legs together securely. Bake for 1 hour and 20 minutes (185 F). Add briquettes as directed on page 5. If you baste it with a marinade or barbecue sauce, do so after 30 minutes.

### TASTY CHICKEN MARINADE

1-8 ounce bottle of oil type French dressing  
1 teaspoon garlic powder (more or less to taste)  
1 Tablespoon leaf oregano  
1 Tablespoon basil  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon black pepper  
1 cup cooking sherry

Combine all ingredients and heat. Makes 2-2 $\frac{1}{2}$  cups. Soak poultry in it overnight in the refrigerator in a covered dish. Use any remaining marinade to baste the chicken while it is cooking.



## CORNISH HENS

1 pound cornish game hens  
Salt and pepper  
1/4 pound butter or margarine  
1 cup white wine  
Charcoal rails

**INDIRECT METHOD.** After you light the coals, remove the thawed cornish hens from the refrigerator, clean them thoroughly, and season generously with salt and pepper. Bake for 1 hour. For added flavor, brush the hens with a mixture of 1/4 pound of butter or margarine and 1 cup white wine several times during the cooking time.



## GOOSE

Goose  
Salt and pepper  
Charcoal rails  
Roast tongs

**INDIRECT METHOD.** After you light the briquettes, remove the goose from your refrigerator, wash thoroughly and season with salt and pepper. A 7 pound goose requires 20 minutes per pound (185° F) to be well done. Allow more minutes per pound for a smaller bird and less for a larger one.



## DUCK

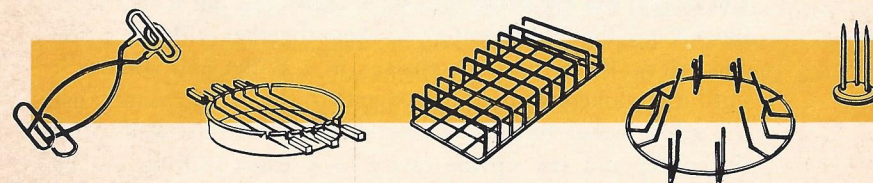
Duck  
Salt and pepper  
Cumberland sauce for duck  
Charcoal rails  
Roast tongs

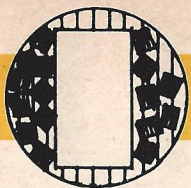
**INDIRECT METHOD.** After you start the coals, remove the duck(s) from the refrigerator, clean thoroughly, and season generously with salt and pepper inside and out. Lock the wings behind the back and tie the legs together. When the coals are ash gray, place the bird(s) on the cooking grill. A 5 pound duck requires 19 minutes per pound to be well done (185° F). Be sure to adjust the number of minutes per pound for larger or smaller birds. Add briquettes as prescribed on page 5. Serve with our special Cumberland Sauce.

### CUMBERLAND SAUCE FOR DUCK

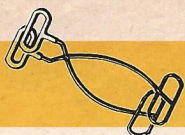
1 - 8 ounce jar red currant jelly  
1/2 cup of Port or Madeira wine  
1 teaspoon of ground ginger  
Juice from 1/2 orange  
Juice from 1/2 lemon  
Rind from 1/2 orange, grated

Bring the ingredients to a boil and thicken with a small amount of corn starch. Cool the sauce to room temperature and serve with roast duck.





## TURKEY



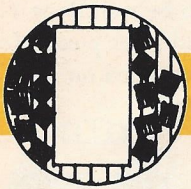
Turkey (select any size that will fit in your kettle and allow approximately 1 pound per person)

Salt and pepper

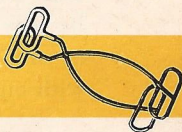
Charcoal rails

Roast tongs

**INDIRECT METHOD.** After you start the coals, remove the thawed turkey from the refrigerator, wash thoroughly and season it generously inside and out. Lock the wings behind the back and tie the legs and tail together securely. A 20 pound turkey will require approximately 11 minutes per pound (185° F) to be well done. Be sure to adjust the number of minutes per pound for smaller or larger turkeys.



## STUFFED TURKEY



Follow the same procedure and cooking time as prescribed for turkey.

Here is our suggested stuffing recipe:

2-1 pound loaves of bread, toasted or slightly dry

Giblets from the bird plus giblets from

3 chickens

2 large stalks celery, ground

1 medium onion, ground

1/2 pound fresh pork sausage

1 egg

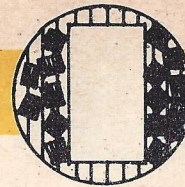
1/4-1/2 teaspoon sage (depending on how much sage is in the pork sausage)

Salt and pepper to taste

Giblet cooking water to moisten

Cut or tear the dry bread into small cubes and put it in a large bowl. Cook the giblets and grind them together with the onion and celery. Place the pork sausage in a skillet and simmer it until it is cooked. Add all ingredients to the bread crumbs; use the giblet water to moisten the stuffing and mix well. Stuff the turkey and sew up the cavity. Any extra stuffing can be baked alongside the turkey in an aluminum foil pan. Makes enough stuffing to stuff a 20-23 pound bird. When the bird is done, you may want to spoon some of the drippings over the stuffing for extra moistness and flavor.

## LOBSTER TAIL



Lobster tails, about 1/2 pound each  
(Allow 2 per person)

Melted butter

Lemon wedges

Charcoal rails

**INDIRECT METHOD.** Allow the lobster to thaw to room temperature. To prevent curling while cooking, slit lengthwise and bend backward to crack the shell. Brush the lobster generously with melted butter, place on the grill and cook for 20 minutes or until the shell is bright red. Serve with lemon wedges and melted butter.

## LIVE LOBSTER



Live lobsters (1 per person)

Seaweed (1/2 quart per lobster)

Melted butter

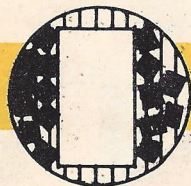
Lemon wedges

**DIRECT METHOD.** To prepare the lobster, place it on its back and split it almost in half with a knife. Crack the large claws with a hammer and remove the sac in nose of lobster and the back veins. Leave all fat, liver, and juices intact. Spread seaweed over grill and place lobsters on, shell side down. Cook 20-30 minutes or until the shell is bright red. Serve with the melted butter and lemon wedges.



2 -  $\frac{3}{4}$  inch halibut steaks  
 $\frac{1}{3}$  cup butter or margarine, melted  
 Lemon juice to taste  
 Salt and pepper to taste

**DIRECT METHOD.** Thaw the halibut steaks to refrigerator temperature. Grease an aluminum foil tray (double thickness of aluminum foil). Place the 2 steaks in and pour the melted butter over them. Season with salt, pepper, and lemon to taste. When the coals are ready and the grill is in place, put the aluminum foil tray on and cook for 10 minutes. Use this same method for fish fillets.



## WALLEYE PIKE

Walleye pike  
Lemon juice  
Melted butter  
Simple bread stuffing  
Charcoal rails

**INDIRECT METHOD.** Clean the fish thoroughly. Stuff the cavity of the fish with a simple bread stuffing and sew it up. Before starting to cook, baste the fish generously on both sides with melted butter and lemon juice. Repeat this basting several times while cooking. Place the fish on the cooking grill and bake. A ten pound fish requires one hour and 20 minutes (about 8 minutes per pound) or until the fish flakes when tested with a fork.

## SIMPLE BREAD STUFFING

$\frac{1}{3}$  cup margarine or butter       $\frac{1}{2}$  cup chopped celery  
 $\frac{1}{4}$  cup minced onion          4 cups bread crumbs  
   (8 slices bread)  
 1 teaspoon sage or  $\frac{1}{2}$  tsp. sage and  $\frac{1}{2}$  tsp. poultry seasoning  
 Salt and pepper to taste

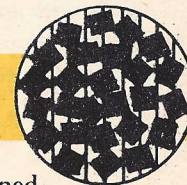
Melt the margarine in a skillet, add the onion and cook until tender but not brown. Add the onion and margarine to the remaining ingredients in a large bowl and mix well. Use to stuff fish or fowl.



## SALMON LOAF

1 cup salmon (room temperature)      2 eggs  
1 cup soft bread crumbs (2 slices)      ½ cup milk  
½ teaspoon salt  
¼ teaspoon paprika (optional)  
2 Tablespoons butter or margarine, melted  
Charcoal rails

**INDIRECT METHOD.** Flake the salmon with a fork. Place along with the other ingredients in a bowl and mix well. Pour this mixture into a greased aluminum foil pan or a casserole dish to a depth of 1-1½ inches. Do not cover the pan. Put this pan or dish on the grill and bake it for 30 minutes. Serves 2-3 adults.



# SHRIMP

1 pound shrimp, peeled, cleaned,  
and deveined (Ready-to-cook) (Frozen)  
1/2 pound of butter, melted  
Garlic Salt or Powder to taste  
Lemon juice (Optional and according to taste)  
Cocktail Sauce (Weber's, of course)

**DIRECT METHOD.** Here are two suggested methods for preparing shrimp: Thaw the shrimp; melt the butter and season with garlic and lemon. Make an aluminum foil pan large enough to accommodate the shrimp in one layer across the bottom. Pour the seasoned melted butter over the shrimp and place the pan on the cooking grill. Cook between 5 and 10 minutes. The time may vary depending on the size of the shrimp, but be careful not to overcook them.

The second method is to thaw the shrimp, put them on a double thickness of aluminum foil, and fold the foil around them to make a tight package. Best results are obtained when you put the shrimp on the foil in a single layer. Place the foil package on the upper grill and cook for 3-4 minutes on each side. Serve with our cocktail sauce.

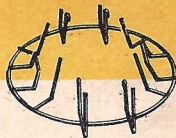
If you prefer to cook the shrimp in the cocktail sauce, use the first method described.

## WEBER COCKTAIL SAUCE

1/2 cup tomato ketchup      1/2 teaspoon salt  
2 Tablespoons chili sauce    1 Tablespoon horseradish  
1 Tablespoon lemon juice



## BAKED POTATOES



White medium-sized baking potatoes  
(1 per person)  
Salt and pepper  
Butter or sour cream  
Corn 'n tater grill

**DIRECT METHOD.** Wrap the potatoes in aluminum foil and place in the corn 'n tater grill. Set the tater grill over the cooking grill and cover the kettle. Bake for one hour. If you prefer the skin crisp, you may want to unwrap them the last 10 minutes. Another method is to place them directly over the coals with or without aluminum foil. They will bake in 45-60 minutes depending on the size, but will require turning after 20-25 minutes. Serve with butter or sour cream.



## ACORN SQUASH

Average sized squash  
1 Tablespoon brown sugar, packed (per  
 $\frac{1}{2}$  squash)  
1 Pat of butter (per  $\frac{1}{2}$  squash)  
Salt and pepper to taste  
Charcoal rails

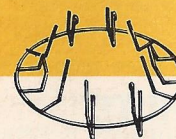
**INDIRECT METHOD.** Cut the squash in half lengthwise and clean out the seeds completely. Pierce the inside of the squash 8-10 times with a fork to allow penetration of the sugar and butter. Put the butter and sugar in each half and season each with salt and pepper. Bake for 50-60 minutes—again depending on the size.



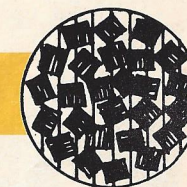
## GRILLED ONIONS

Medium-sized white onions  
Salt and Pepper  
 $\frac{1}{4}$  inch slice butter or margarine for each onion  
1 slice of bacon per onion  
Aluminum foil

**DIRECT METHOD.** Clean the onions and remove a thin slice from the top and bottom. Then make 4 cuts from top toward bottom  $\frac{3}{4}$  of the way through and sprinkle the onion with salt and pepper. Place a pat of butter in the center of the onion and crisscross 2 half slices of bacon across the top. Wrap each onion in foil and bake 45 minutes. Allow more time for large onions and less for the small ones. To serve, put the bacon under the onion; unfold the onions to look like flowers.



## SWEET CORN



Sweet Corn (allow 2-3 ears per person)  
Butter or margarine  
Salt and Pepper  
Corn 'n tater grill

**DIRECT METHOD.** Husk the corn, remove all the silk, and wash it in cold water. Spread butter or margarine on all the ears, season with salt and pepper and wrap in aluminum foil. Put the ears of corn on the corn 'n tater grill and cook for 25-30 minutes, turning them once during the cooking time.



## SHISH KABOB



Beef tenderloin, cut in 1-1½ inch cubes  
(Or if you are going to marinate, you can use a cheaper cut of meat, i.e. rump, sirloin)  
Small, whole, new potatoes about 1½-2 inches in diameter

Small, white onions about 1 inch in diameter  
Fresh mushrooms  
Cherry tomatoes  
Shish Kabob Set

**DIRECT METHOD.** Any combination of items that can be cooked on a skewer can be tried as shish kabob. However, keep in mind that if you choose foods which require similar cooking times, then everything will be done at the same time. If, however, you choose foods with a wide variety of cooking times, such as we have, then, we suggest using a separate skewer for each different food.

Wash the potatoes, mushrooms and tomatoes. Clean the onions and cut up the meat. Skewer each of the items on its own skewer. Use the smallest skewers for the mushrooms and tomatoes.

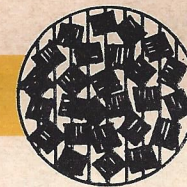
Put the onion and potatoes on first. They require 35-40 minutes. The meat goes on second. Plain or brushed with barbecue sauce, it requires 20-25 minutes. Marinated, it requires 15-20 minutes. Mushrooms also require 15-20 minutes. Cherry tomatoes require 5-10 minutes.

Be sure to turn the skewers at least once during cooking, especially, the meat, onion and potatoes. Remember that shish kabobs require your attention because the heat is direct. Also extra flavor can be obtained by brushing the mushrooms, potatoes and onions with butter but be careful—the grease may cause flareups. When the food is done, remove it from the skewers and serve it on a platter.

### SHISH KABOB MARINADE

1 cup soy sauce	½ cup pineapple juice
½ cup brown sugar	2 teaspoons salt
½ cup vinegar	½ teaspoon garlic powder

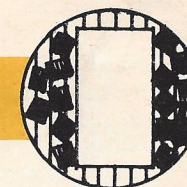
Mix all ingredients and bring to a boil. Marinate beef for a minimum of 4 hours.



## HOT DOGS

Hot dogs

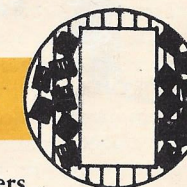
**DIRECT METHOD.** When the coals are ready, place on cooking grill. Cook for 6-8 minutes, turning them about every 2 minutes.



## STUFFED HOT DOGS

Hot dogs  
Cheese (your choice)  
Barbecue Sauce  
Pickle Relish  
Bacon  
Charcoal rails

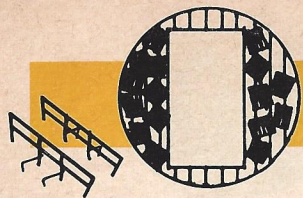
**INDIRECT METHOD.** Slit the hot dogs to within ¼ inch of each end and almost in half. Stuff the dogs with cheese and wrap in a slice of bacon, or stuff with cheese and barbecue sauce and wrap in bacon, or stuff with cheese and pickle relish and wrap in bacon. Place on the cooking grill and cook for 15-20 minutes, or until the bacon is crisp.



## STUFFED PEPPERS

3 average sized green peppers  
1 pound lean ground beef  
1 Tablespoon onion, chopped  
1 Tablespoon green pepper, chopped  
1-8 ounce can tomato sauce  
½ cup minute rice, uncooked  
2 small whole tomatoes, skinned and quartered  
½ cup water  
Salt and pepper  
Charcoal rails

**INDIRECT METHOD.** Brown the onion and the ground beef in a skillet. Add the remaining ingredients and simmer for 10-15 minutes. While the stuffing is simmering, cut the tops out of the peppers and clean the seeds out of the inside. When the peppers are cleaned and the stuffing simmered, stuff the peppers and put a spoonful of tomato sauce on the top of each one. Place the peppers on the grill, cover the kettle and bake 40-50 minutes.

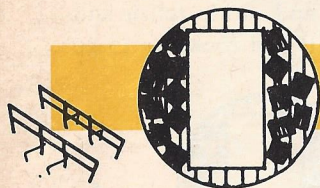


## PIZZA

- Frozen, ready-to-cook pizza or
- 1 box pizza mix (includes crust, herbs, sauce, Parmesan cheese)
- 8 ounces shredded Mozzarella cheese
- 5 ounce jar of mushrooms
- 5 links of Italian sausage ( $\frac{3}{4}$ -1 pound)
- Charcoal rails

**INDIRECT METHOD.** Frozen pizza—Remove from the freezer when the coals are ready. Take out of the package and bake according to times given on the package.

**INDIRECT METHOD.** Box pizza—Slit the casing on the Italian Sausage, remove the meat from the casing and put it in a fry pan. Simmer the meat until lightly browned; then drain. Prepare the pizza crust as the box directs, and use either a rectangular pizza pan or a double thickness of aluminum foil, greased. Shape the crust to fit the pan, apply the sauce, herbs, the precooked sausage, and mushrooms. Sprinkle everything with the Parmesan cheese and finally with the shredded Mozzarella cheese. Place the pizza on the grill and cook according to the directions given on the mix, adding 5 minutes to the given cooking time.



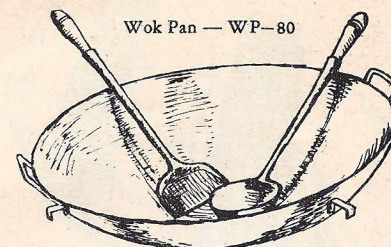
## WEBER DAGWOOD SPECIAL

- Poor boy buns (1 per person)
- Butter or margarine
- Genoa salami, sliced thin
- Mozarella or Provolone cheese, sliced or grated
- Baked ham, sliced
- American cheese, sliced or grated
- Tomatoes, thinly sliced
- Sweet green pepper (or hot), sliced thin or chopped
- Charcoal rails

**INDIRECT METHOD.** Slice the poor boy buns in half lengthwise and spread both halves with butter or margarine. On the bottom half, put a layer each of the salami, Mozzarella cheese, another of salami, then baked ham, American cheese and finally tomatoes. Place the slivered green pepper on top and place just this portion of the bun on a piece of aluminum foil over the drip pan. Cook for five minutes; now put the top half of the bun on the grill buttered side up and bake the sandwich open for seven minutes. When done, the cheese will be melted and the tomatoes and pepper partially cooked. Remove from the grill and put the two halves of the sandwich together. Each sandwich makes a meal for one.

## WOK PAN COOKING

Now add another cooking dimension to your outdoor culinary skill in preparing oriental foods quickly and easily and truly delicious.



### SUKIYAKI

- |  |   |
|--|---|
| 2 tablespoons oil  | 1 cup celery, sliced diagonally             |
| 1 1/2 lbs. beef sirloin, partially frozen                    | 1/2 lb. fresh mushrooms, sliced lengthwise  |
| 1 bouillon cube  | 1 cup bamboo shoots, thinly sliced          |
| 1/2 cup boiling water  | 1 cup water chestnuts, sliced               |
| 1/4 cup soy sauce  | 1/2 lb. fresh spinach, torn in large pieces |
| 1/4 cup sake or dry sherry                                   | 1 medium onion, sliced very thin            |
| 2 tablespoons sugar  |   |
| 1/8 teaspoon pepper  |   |
| 1 bunch green onions, cut into 1 inch pieces, including tops |   |

Cut meat into paper thin slices. Dissolve bouillon in water and mix with soy, wine, sugar and pepper. Arrange sukiyaki ingredients separately, grouping them attractively on a table near the barbecue kettle. Pour oil into Wok Pan and stir until pan has oil coating. Permit to heat until definite evidence of smoke. Brown meat in oil and push aside. Arrange sukiyaki ingredients in separate groups around sides of the Wok Pan. Pour  $\frac{1}{2}$  of the soy mixture over all and cover; cook 2 minutes. Add remaining soy mixture and stir everything together; cover and cook about 5 minutes. Serve with rice.

### CHICKEN CANTONESE

- |  |  |
|--|--|
| 1/4 cup peanut oil                         | 1 cup button mushrooms, sliced                         |
| 1/2 lb. chicken breasts, skinned and boned | 1 teaspoon MSG   |
| 1/2 lb. pea pods, cut in half crosswise    | 1 teaspoon salt  |
| 1 can bamboo shoots, thinly sliced         | 4 cups chicken stock                                   |
| 1 cup celery, sliced                       | 3 tablespoons cornstarch mixed with 1/2 cup cold water |

Slice chicken in strips about  $\frac{1}{2}$  inch wide. Pour oil into pan and stir until pan has oil coating. Permit to heat until definite evidence of smoke. Stir-fry chicken in oil for 1 minute. Add vegetables and seasonings and stir-fry for another minute. Add chicken stock, bring to a boil, cover and steam for about 1 minute. Stir in cornstarch mixture, mix thoroughly and stir until sauce is clear. Serve with rice.