50¢

RECIPE & INSTRUCTION BOOK

59 great recipes for covered cooking the Weber way.

weber®

"the best there is"

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USE OF WEBER RECIPES

1. All recipes in this book have been developed on the basis of 70 degree weather and little or no wind. Therefore, if you are cooking on a cold and/or windy day it may be necessary to allow more time.
2. All meats in the recipes were at refrigerator temperature when put on the grill unless otherwise noted.
3. The cooking times in this book should be used as guide lines, not exact cooking times. Allow slightly more minutes per lb. for a smaller piece of meat and fewer minutes per lb. for a larger one.
4. When you combine 2 or more items on the grill at the same time, allow a slightly longer amount of time. More food means more places for the heat to be absorbed.
5. MSG used in the recipes refers to monosodium glutamate. Use in optional.

Getting to know your Weber charcoal cooker

Vents on top and bottom of kettle allow air to circulate so food is cooked evenly. Open vents to light fire and cook. Close vents after cooking to extinguish coals.

Solid Teak Handle

Handle openings let you add charcoal. It's safer and easier because you don't have to remove the top grill to do it.

Kettle Handles (not shown)

The Top Grill is the cooking grill. Made of sturdy plated nickel, it's easy to clean.

The Lower Grill is the grill for charcoal. Heavy duty, it allows charcoal to burn evenly.

Heavy duty steel kettle porcelain finished inside and out. Easy to clean. Won't rust, burn, fade or stain.

Handy Hook in Cover so you can hang cover on kettle rim. (not shown)

Sturdy, rust-proof legs

Patented leg couplings are porcelain finished.

Plated axle-brace for strength and long service

Large, heavy duty wheels roll easily.

THE WEBER COVER

Key to easy cooking.

IMPORTANT:

Cook with the cover on your Weber kettle.

Don't use half your Weber kettle. Covered cooking is what Weber's all about. Here's why:

No flare-ups: With the cover in place open flame cannot exist. Air flow is sufficient to allow charcoal to burn evenly. No need for water squirt bottles or panicky removal of those precious steaks.

Cooking ease:
You can cook quickly with confidence of success. The cover reflects heat evenly all around the food. You don't need a rotisserie. The Weber kettle does the work and you do the enjoying.

Remarkable speed:
The Weber kettle is designed for optimum heat retention. Heat is reflected off all surfaces (especially the cover) back onto the food – so cooking time is greatly reduced.

Delicious flavor:
Reflected heat seals in the natural flavor and juices of all kinds of foods. They come out from under the Weber cover tasting tender, moist and delicious.....as we said – Something Happens Only In A Weber Kettle That Gives Foods A Fantastic Flavor – part of it is because of the Weber Cover – so use it.

Your WEBER KETTLE is simple to use.

To start:

1. Position kettle–position long leg (leg without wheels) into the wind (two vents toward wind)
2. Remove cover and hang on kettle rim (there's a hook inside the cover)
3. Remove cooking grill
4. Position charcoal grill–grids should run parallel to long leg.
5. Open dampers all the way. 3 on bottom, 1 on cover.
6. Directions differ depending on the food you're going to cook. Choose the direct or indirect method of cooking and follow the instructions on the right.

Direct Method

For cooking steaks, chops, hamburgers. Meat is cooked directly over the coals, absorbing the full heat of the coals.

When you see this symbol with a recipe in this book, cook the direct way with coals directly under the food.

1. Spread charcoal one layer deep on charcoal grill.
2. Heap charcoal in center of grill.
3. Ignite charcoal (Be sure cover is off kettle)
4. When coals have a light coating of gray ash (about 30 minutes), spread them one layer deep again.
5. Put cooking grill in place.
6. Place meat on grill. If you wish to sear the meat, leave cover off and sear as desired –
7. Cover kettle and cook according to directions in recipe.

Note: Include searing time in total cooking time.

Indirect Method

For cooking whole meats such as: roasts, turkeys, hams, etc. Equal amounts of charcoal are placed on two sides of the Kettle. Heat rises, reflects off cover and kettle surfaces–to cook food above and below–all around like an oven.

When you see this symbol with a recipe in this book, cook the indirect way with coals on sides of grill.

1. Position charcoal rails on sides of charcoal grill. (illustration)
2. Place an equal number of briquettes on each side of kettle. For number of briquettes to use, see chart on right.

Note: For meats that require more than an hour to cook, additional briquettes must be added as indicated in chart.

3. **Ignite charcoal. Leave cover off until coals have a light coating of gray ash (about 30 min.) Make sure both sides are burning evenly.**
4. Center drip pan between charcoal rails. If you want gravy, place meat in roast holder inside drip pan and center on cooking grill.
5. Position cooking grill in kettle with handles directly over coals.
6. Place food on cooking grill, directly over drip pan.
7. Cover kettle! Consult recipe for recommended cooking times.

How Many Briquettes To Use

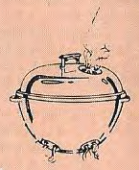
Kettle Series	800	700	300	Smokey Joe
Diameter of grill–inches	26	22-3/4	18	13½
Briquettes needed on each side for first hour	30	25	16	9
Number of briquettes to add to each side every hour	9	8	5	4

Caution

Never cook indoors. Toxic fumes may accumulate and cause death.

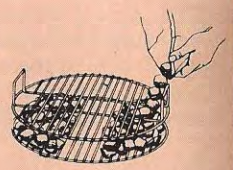
Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal since they can explode. Use a commercially prepared fire starter.

Helpful Hints



COOKING TIPS

1. Top and bottom vents should be open when starting charcoal and while cooking. If you find the fire is too hot, the bottom dampers may be partially closed to regulate heat intensity.
2. To adjust vents, use barbecue mitts or hot pad.
3. Close vents when finished cooking to extinguish coals. DO NOT USE WATER to extinguish coals, as it may damage porcelain finish.
4. Vent in cover should be positioned opposite long leg when cooking.
5. When using indirect method, cooking grill handles should be directly over coals. Add charcoal through opening at grill handles without removing cooking grill.
6. When moving kettle, one hand should be kept on the lid handle to assure proper balance.
7. **Note: For proper air flow, remove accumulated ashes from bottom of kettle.**
8. Always use tongs for turning meats to avoid piercing meat and losing natural juices.



TEMPERATURES

Use a meat thermometer for complete accuracy. Inserted thermometer should not touch fat or bone.

Temperatures to be reached are:

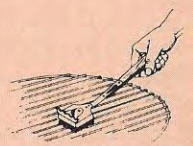
Beef, rare	140	Ham, fully cooked	140
Beef, medium	160	Fowl	185
Beef, well done	170	Lamb, rare	140
Pork, well done	185	Lamb, medium	160
Pork, smoked & cured	160	Lamb, well done	180

KETTLE CARE

Following these simple steps will give you many years of long lasting service.

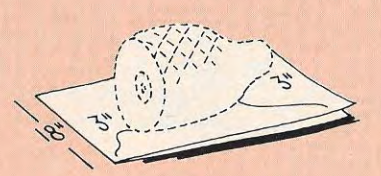
For quick cleaning:

1. When surface is badly coated with burned-on grease, you can use a good spray-type oven cleaner. Follow manufacturer's directions on cleaner.
2. Rinse and dry. (Do not use water on hot kettle)
3. Clean cooking grill with wire brush or ball of crumpled aluminum foil. Wipe off remaining residue with paper towel.
4. Protect during storage with Weber Vinyl Cover.

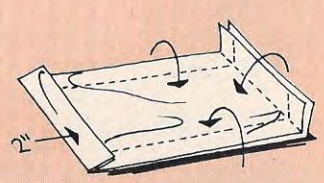


HOW TO MAKE AN ALUMINUM FOIL PAN

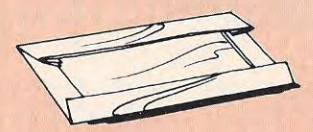
1. Use 18-inch heavy duty aluminum foil.
2. Tear off a sheet which after being doubled will extend at least 3 inches beyond each end of meat being prepared.
3. Fold foil to make a double thickness.



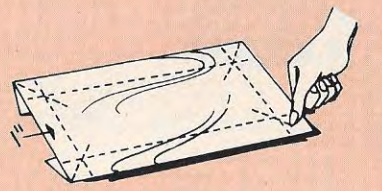
4. Fold all edges over about 1½ to 2 inches.



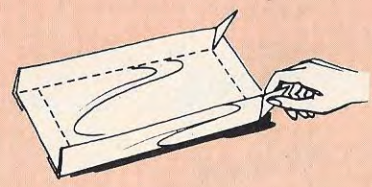
5. Entire piece should be flat.



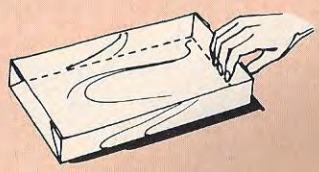
6. Turn piece over and score all the way around one inch from edge with a sharp object or your fingernail.
7. At corners, score from point where scores cross, out to the corners.



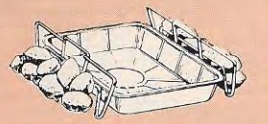
8. Fold all edges up.
9. Pinch the corners.



10. Fold corners back flat against sides.



Accessories



CHARCOAL RAILS
An invaluable aid for indirect cooking. Rails attach to bottom grill to keep charcoal stacked on kettle sides away from drip pan.

ROAST HOLDER
Great for roasting beef, poultry, lamb, pork or ham, particularly if gravies or sauces are to be made from drippings. Specially designed handles allow easy transfer of meat to table or carving area.

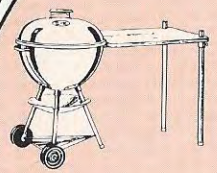
RIB RACK
Space saving stacker increases rib cooking capacity by 50% and simplifies basting. Ideal for cooking chicken pieces or extra-thick chops.

SHISH KABOB SET
Porcelain ring and skewers fit top of kettle. Kettle cover fits over ring when skewers are in cooking position. Skewer handles are made of heat resistant hardwood. Four skewer set for 300 series, six skewer set for 700 and 800 series.

CORN 'N' TATOR GRILL
Cook meat and vegetables at the same time with this space saver. Nickel plated ring holds corn and/or potatoes.

DRIP PANS
Heavy gauge aluminum pans designed to easily drop into position for indirect cooking in your Weber grill or can be used for indoor oven cooking. Packaged 10 pans per poly bag.

GRILL AND TOOL HOLDER
High grade plated clamp on holder makes tools easy to reach, yet keeps them out of the way.



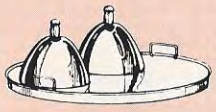
WORK TABLE
A handsome, convenient addition to your kettle. Made of beautiful teak veneer, it attaches easily and securely. Adjustable aluminum legs. Complete with towel ring and utensil rack.

BARBECUE APRON
Tell them you've got the best there is in this bright 8.98 oz. duck chef's apron. 30" long with a 19"x 10" double pocket.

HICKORY CHUNKS
For superlative smoked flavor, top quality hickory chunks. Pure hardwood chunks burn slowly and evenly

SMOKER ATTACHMENT
You don't need a smoke house to capture the flavor of smoked meats. For expert or beginner, just follow the directions in the cookbook which accompanies the smoker.

WOK PAN
Cook with an Oriental flair. Add another dimension to your outdoor culinary know-how.



GRIDDLE
A cast iron grill just like Grandma used for pancakes, sausage, eggs and bacon. Perfect for Sunday brunch or preparing Oriental dishes like Teppan steak.

KETTLE COVERS
Waterproof, heavy duty vinyl cover protects your kettle. Keeps kettle clean outdoors or when in storage.

BEEF

STEAK

Rib, T-Bone, Club,
Porterhouse, Sirloin or Filet
(¾—1 pound per person)
Salt and pepper

USE DIRECT METHOD
To prevent steak from curling during cooking slit fat at 1½—2 inch intervals. Refer to steak cooking chart below for cooking times. Cover steaks when cooking. Covering helps to eliminate flare-ups. If you prefer searing steak, leave cover off for the first minute or two on each side. Use meat tongs when turning steak to prevent piercing and loss of natural juices.

Steak Thickness	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.

SHISH KABOB

Beef tenderloin, cut in 1—1½" cubes
(Or if you are going to marinate, you can use a cheaper cut of meat, i.e. rump, sirloin)
New potatoes, small—about 1½—2" in diameter
White onions, small—about 1" in diameter
Fresh mushrooms
Cherry tomatoes

Shish kabob marinade
(optional)
(See recipe P-21)

*USE 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, 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 use a separate skewer for each different food.

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

*Use fewer briquettes and space them far apart so heat is less intense.

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

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

POT ROAST

Lean chuck roast, round bone
or blade cut
Salt, pepper, MSG

USE INDIRECT METHOD
Season meat to taste with salt, pepper and MSG. Place roast on cooking grill directly over drip pan. A 4 pound roast requires approximately 21 min. per lb. to be medium (160°).

STANDING RIB ROAST

Choice lean rib roast
(¾ lb. per adult)
Salt, pepper, MSG

USE INDIRECT METHOD
Season meat with salt, pepper and MSG. Insert meat thermometer into thickest part of roast so tip does not touch fat or bone. Position roast, fat side up, on cooking grill directly over drip pan. A 10 pound roast requires approximately 13 min. per lb. to be medium (160°).

BEEF

ROLLED RUMP ROAST

Choice rolled rump roast
(¾ lb. per adult)
Salt, pepper, MSG

USE INDIRECT METHOD

Season the roast to taste with salt, pepper and MSG. Place roast in roast holder on cooking grill directly over drip pan. An 8 pound roast requires approximately 15 min. per lb. to be medium (160°).

BEEF, TATER, BEAN CASSEROLE

1 lb. ground beef
1 tbl. onion, chopped
1 can french style green beans (8 oz.)
½ package frozen Tater Tots (1 lb. pkg.)
½ can cream of mushroom soup

USE INDIRECT METHOD

Brown ground beef and onion in a skillet; save juices. Put browned ground beef-onion mixture and juice in bottom of an aluminum foil pan. Layer string beans over meat and top with cream of mushroom soup. (If meat was very lean, you may dilute soup slightly.) Place Tater Tots on top and place pan in center of cooking grill. Cook 30 min.

TV DINNER

2 lbs. round steak or pot roast
1 can cream of mushroom soup
½ soup can of water
1 large onion, quartered
2 large carrots, quartered the long way
1 green pepper, sliced
4 tbls. butter
1 tsp. fresh parsley, chopped
1 lb. fresh mushrooms
aluminum foil, 18 inches wide

USE INDIRECT METHOD

Cut meat into 1" cubes. Remove mushroom stems and cut up; combine with mushroom soup and water. Set aside. For each serving: cut a 40-inch length of aluminum foil and fold in half. Arrange meat, potato, onion, carrots, green pepper slices and mushroom caps in the center of the foil. Spoon the mushroom soup mixture over all; top with a tbls. of butter; sprinkle with parsley. Double fold top and edges to seal securely. Place in center of cooking grill and cook for 1¼ hours or until meat is tender. Serve in foil. Makes 4 servings.

LAMB

LEG OF LAMB

Leg of lamb
Salt and pepper
Garlic (optional)

USE INDIRECT METHOD

Season leg of lamb generously with salt and pepper. If you use garlic, cut several small slits in surface of meat, insert small piece of garlic in each slit. Place lamb in roast holder and center on cooking grill over drip pan. An 8 pound leg requires approximately 18 min. per lb. (180°) to be well done.

BARBECUED LAMB RIBLETS

Lamb riblets (breast of lamb)
Salt, pepper, MSG
Garlic powder (optional)
Weber's tangy barbecue sauce (See recipe P-21)

USE INDIRECT METHOD

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

LAMB CHOPS

1 inch thick lamb chops
(refrigerator temperature)
Salt, pepper, MSG

USE INDIRECT METHOD

Season chops with salt, pepper and MSG. Place chops on sides of cooking grill directly over hot coals and sear with cover off approximately 2-2½ minutes until lightly browned. Then move them to center of grill over drip pan and cook for 20 minutes. If you are having guests, use Weber's rib rack and double your cooking space by setting chops upright in rack.

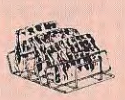
PORK

PORK CHOPS

3/4–1 inch thick pork chops
Sage (optional) Salt, pepper, MSG

USE INDIRECT METHOD

Rub chops with sage if you wish. Season with salt, pepper and MSG. Place chops on sides of cooking grill directly over hot coals and sear with cover off approximately 2–2½ minutes until lightly browned.



Move chops to center of grill directly over drip pan and cook 25-30 minutes longer with cover on. If you are cooking large number of chops, use our rib rack and double your cooking area by placing the chops upright in the rack.

ROLLED PORK LOIN

Lean, rolled pork loin
(¾ lb. per adult) Salt, pepper, MSG

USE INDIRECT METHOD

Season roast with salt, pepper and MSG. Insert meat thermometer in thickest part of roast. Place roast in roast holder on cooking grill, fat side up, directly over drip pan. A 6 pound roast requires 17 min. per lb. to be well done (185°).

SPARE RIBS OR BACK RIBS

Lean meaty ribs (at least 1 lb. per person)
Salt and pepper
Weber's tangy barbecue sauce

USE INDIRECT METHOD

Prepare ribs by peeling off tough layer of skin on back side and seasoning them with salt and pepper. Place seasoned ribs in a rib rack over drip pan and cook for approximately 75 minutes. Baste with barbecue sauce during last 20 minutes of cooking time. Using Weber's rib rack will double the amount of ribs that may be cooked at one time. If you do not have a rib rack, seasoned ribs may be placed in center area of cooking grill directly above drip pan.

VARIATION

Sear seasoned ribs over hot coals on sides of cooking grill until browned. Place ribs in an aluminum foil pan and cover with sauerkraut. Position foil pan in center of cooking grill and cook for one hour.

BAKED HAM

Fully cooked canned ham or smoked and cured whole ham or shank or butt portion
Brown sugar glaze
whole cloves
Pineapple rings
Maraschino cherries
(See recipe P-21)

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 every diamond. Center ham, fat side up, on cooking grill directly above drip pan. Cover kettle. 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°. Baste with brown sugar glaze during last 30 minutes of cooking time. Garnish with pineapple rings and cherries about 15 minutes before end of cooking time, brush with glaze.

PORK TENDERLOIN SURPRISE PACKAGES

Ingredients for each package:
2 slices bacon
1-1½ inch slice of pork tenderloin
Salt, pepper, MSG
¼ inch slice sweet white onion
½ inch slice tomato
¼ medium-sized green pepper
1 slice cheese

USE INDIRECT METHOD

Begin by crossing 2 slices of bacon and placing slice of pork tenderloin where bacon slices cross. Season with salt, pepper and MSG. Place onion on top of pork tenderloin, then tomato and finally, green pepper. Bring bacon slices up around stack and secure them on top with a toothpick. Place tenderloin package on cooking grill directly over a drip pan and cook for 55 minutes. Before serving, place a slice of cheese on top and heat until cheese melts. Each package serves one.

WEBER DAGWOOD SPECIAL

Poor boy buns (1 per person)
Butter or margarine
Genoa salami, thinly sliced
Mozarella or Provolone cheese, sliced or grated
Baked ham, sliced
American cheese, sliced or grated
Tomatoes, thinly sliced
Green peppers (sweet or hot) sliced thin or chopped

USE INDIRECT METHOD

Slice poor boy buns in half lengthwise and spread both halves with butter or margarine. On bottom half, put a layer of salami, Mozarella cheese, another of salami, then baked ham, American cheese and tomatoes. Place green pepper on top. Place this portion of bun on a piece of aluminum foil in center of cooking grill. Cook 5 minutes. Place top half of buns on foil with buttered side up and cook sandwich open-faced for 7 minutes. When done, cheese will be melted and tomatoes and peppers partially cooked. Remove from grill and put 2 halves together. Each sandwich makes a meal for one.

POULTRY

TURKEY

Turkey (select any size that will fit your kettle and allow approximately 1 pound per person)
Peanut Oil
Salt, pepper, MSG

USE INDIRECT METHOD

Rinse turkey thoroughly with cold water, drain and pat dry with paper toweling. Lock wings behind back and tie legs and tail together securely. Rub entire bird with peanut oil and season generously with salt, pepper and MSG. Put turkey in roast holder and position on cooking grill directly over drip pan. A 20 pound turkey will require about 11 minutes per pound (185°F) to be well done. If the bird is stuffed, it is necessary to add 2 extra minutes per pound to cooking time.

TURKEY STUFFING

2-1 lb. loaves of bread, toasted or slightly dry
Giblets from bird plus giblets from 3 chickens
2 large stalks celery, ground
1 medium onion, ground
½ lb. fresh pork sausage
1 egg
¼-½ tsp. sage (depending on how much sage is in the pork sausage)
Salt and pepper

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

DUCKLING OR GOOSE

USE INDIRECT METHOD

Rinse bird thoroughly with cold water, drain and pat dry with paper toweling. Season generously with salt and pepper, inside and out. Use a sharp knife to make a cut between wing joints and breast to permit draining of excess fat during cooking. Lock wings behind back and tie legs together. Put bird in a roast holder on cooking grill directly above drip pan. Cook approximately 20 minutes per pound (185°). When the bird is about two-thirds done, cut string holding legs together. Since birds vary in type and size, roasting times are only approximate and you may have to increase or decrease indicated time.

CHICKEN—PARTS AND HALVES

Broiler-fryer chicken, parts or halves
Salt, pepper, MSG

USE INDIRECT METHOD

Rinse pieces of chicken in cold water and pat dry with paper toweling. Season generously with salt, pepper and MSG. Center chicken on cooking grill over drip pan and cook for 55-60 minutes. If basting chicken, do so after 30 minutes. Marinating should be done 4-6 hours or overnight in refrigerator. If you have a large group, use rib rack for chicken pieces to double your available cooking area.

CHICKENS—WHOLE

2½—3 lb. broiler-fryer chicken
Salt, pepper, MSG
Peanut Oil

USE INDIRECT METHOD

Wash chicken thoroughly with cold water and pat dry with paper towel. Lock wings behind back and tie legs securely together. Rub with peanut oil and season generously with salt, pepper and MSG. Place chicken in roast holder on cooking grill over drip pan and cook 80 minutes (185° F) If you wish to baste chicken, do it the last 30 minutes of cooking time.

CORNISH HENS

1 lb. cornish game hens
Salt and pepper
¼ lb. butter or margarine, melted
1 cup white wine

USE INDIRECT METHOD

Wash cornish hens thoroughly with cold water and pat dry with paper toweling. Season generously with salt and pepper. Place on cooking grill directly over drip pan and cook for one hour. For added flavor, brush hens with mixture of butter or margarine and white wine several times during cooking.

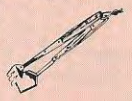
GROUND MEATS

HAMBURGERS

1 lb. ground beef, lean
¼ tsp. black pepper
¾ tsp. salt
½ tsp. MSG
¾ tsp. dried minced onions or 1 tbl. minced fresh onion

USE DIRECT METHOD

Combine all ingredients, mix well. Shape into 4-6 patties, ¾ inch thick. Place patties on cooking grill and follow cooking times given below. Cover hamburgers while cooking. This helps to eliminate flare ups. Always use a spatula or tongs when turning patties to prevent piercing and loss of natural juices. If you prefer searing patties, leave cover off for first minute on each side.



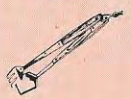
	Rare	Medium	Well Done
Per side	3 min.	4 min.	5 min.

STUFFED HAMBURGERS

8 thin hamburger patties
Mustard
Relish
Cheese, shredded
Salt, pepper, MSG

USE DIRECT METHOD

Spread mustard on center of 4 hamburger patties, leaving a margin for sealing. Top with one teaspoon of relish and sprinkle with shredded cheese. Place another pattie on top and press edges to seal well. Season with salt, pepper and MSG. Place hamburgers on cooking grill and cook 5-6 minutes on each side.



CHILIBURGERS

1 lb. ground beef, lean
½ large green pepper, chopped
1 small onion, chopped
1 tbl. chili powder seasoning
1 tbl. chili sauce
¼ tsp. black pepper
¾ tsp. salt
½ tsp. MSG

USE DIRECT METHOD

Combine all ingredients; mix well. Shape into 4-6 patties, ¾ inch thick. Place patties on cooking grill and cook according to times given for hamburgers.

MEAT LOAF AU GRATIN

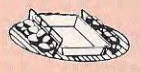
2 lbs. ground beef
1 egg
1 cup cheddar cheese, grated
1 small onion, chopped
3 slices soft bread crumbs
1 tbl. worchestershire sauce
1 tbl. prepared mustard
1 tsp. salt
¼ tsp. pepper
1 can tomato sauce (8 oz.)

USE INDIRECT METHOD

Mix ground beef with ¾ cup cheese, egg, bread crumbs, onion and seasonings. Mold into round loaf by placing meat mixture into a lightly oiled round mixing bowl. Turn bowl upside down into a shallow pan; lift off bowl. Position pan in center of cooking grill and cook for 55 minutes. Pour off drippings. Pour tomato sauce over loaf; sprinkle top with remaining cheese and cook an additional 25 minutes.

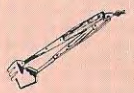
STUFFED PEPPERS

3 medium green peppers
1 lb. lean ground beef
1 tbl. onion, chopped
1 tbl. green pepper, chopped
1 can tomato sauce (8 oz.)
½ cup minute rice, uncooked
2 small whole tomatoes, skinned and quartered
½ cup water
Salt and pepper



USE INDIRECT METHOD

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



LAMBURGERS

1 lb. lean ground lamb
Salt and pepper

USE DIRECT METHOD

Shape ground lamb into patties. One pound will make 4-5 patties, ¾ inch thick. Season with salt and pepper to taste. Place patties on cooking grill and cook according to times given for hamburgers. Unlike pork, rare or medium-cooked lamb is safe to eat.

GROUND MEATS

HOT DOGS

Hot dogs
Buns
Ketchup
Mustard
Relish

USE DIRECT METHOD

Place hot dogs on cooking grill. Cook for 6 minutes, turning them every 2 minutes. Serve on buns with mustard, ketchup and relish.

HOT DOGS–STUFFED

Hot dogs
Cheese
Relish
Bacon

USE INDIRECT METHOD

Slit hot dogs lengthwise, within ¼ inch of each end. Stuff hot dogs with cheese and relish and wrap in bacon. Place on cooking grill over drip pan and cook 15-20 minutes or until bacon is crisp.

ITALIAN SAUSAGE WITH GREEN PEPPERS

Italian sausage
Hard rolls
Green peppers Italian-style
(See Vegetables, pg. 26 this book)

USE INDIRECT METHOD

Place Italian sausage on sides of cooking grill directly over hot coals and sear with cover off approximately 10 minutes or until lightly browned. Keep turning sausage to brown evenly on all sides. Then move sausage to center of cooking grill directly over drip pan and cover kettle. Cook 25-30 minutes. Serve in hard rolls with green peppers Italian-style spooned over top.

BRATWURST

Pkg. bratwurst
1 8 oz. can beer
Pan 1" deep (7¼"x 11¼")

USE INDIRECT METHOD

Place pan for beer in the center area of cooking grill and pour beer into pan. Brown bratwurst over the coals on the sides. Use tongs to turn and watch closely until lightly browned. Place brats in beer, cover kettle and cook for 25 minutes.

Note: If you wish to serve with sauerkraut, it may be heated on the grill in a separate pan while the brats are cooking.

SAUCES & MARINADES

WEBER TANGY BARBECUE SAUCE

3 tbls. onion, chopped
2 tbls. butter or margarine
2 tbls. granulated sugar
2 tbls. vinegar
1 tbl. worchestershire sauce
¼ cup lemon juice
1 cup ketchup
½ cup celery, chopped
1 tsp. dry mustard
Salt and pepper

Melt butter or margarine in a skillet and sauté onions until tender. Add remaining ingredients and cook about 15-20 minutes so flavors blend. Makes 1½ cups of barbecue sauce.

WEBER COCKTAIL SAUCE

½ cup ketchup
2 tbls. chili sauce
1 tbl. lemon juice
½ tsp. salt
1 tbl. horseradish

Combine ingredients. Mix thoroughly and chill.

ORANGE & RAISIN SAUCE FOR HAMS

1 can frozen orange juice concentrate
½ cup sugar
1½ cups cold water
1½ tbls. cornstarch
1/3 cup raisins
Salt

Combine first four ingredients in a saucepan and heat until sauce thickens. Add raisins and salt to taste.

TASTY CHICKEN MARINADE

1 bottle of oil-type French dressing (8 oz.)
Garlic powder
1 tbl. leaf oregano
1 tbl. basil
1 tsp. salt
½ tsp. black pepper
1 cup cooking sherry

Combine all ingredients and heat. Makes 2–2½ cups. Marinate poultry in mixture overnight in refrigerator in a covered dish. Use remaining marinade to baste the chicken while it is cooking.

SHISH KABOB MARINADE

1 cup soy sauce
½ cup brown sugar
½ cup vinegar
½ cup pineapple juice
2 tsp. salt
½ tsp. garlic powder

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

FISH & SEAFOODS

STUFFED WALLEYE PIKE

Walleye pike
Lemon juice
Melted butter
Simple bread stuffing

USE INDIRECT METHOD

Wash fish in cold water, drain and dry with paper toweling. Make an aluminum foil pan large enough to accommodate fish. Stuff cavity of fish with a simple bread stuffing and sew it up. Baste fish generously on both sides with melted butter and lemon juice. Place aluminum foil pan containing fish on cooking grill. A 10 pound fish requires 80 minutes (about 8 minutes per pound) or until fish flakes when tested with a fork.

SIMPLE BREAD STUFFING

1/3 cup margarine or butter
¼ cup minced onion
½ cup celery, chopped
4 cups bread crumbs (8 slices bread)
1 tsp. sage or ½ tsp. sage and ½ tsp. poultry seasoning
Salt and pepper

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

HALIBUT STEAK

2 ¾ inch halibut steaks
1/3 cup butter or margarine, melted
Lemon juice
Salt and pepper

USE INDIRECT METHOD

If halibut is frozen, thaw. Grease an aluminum foil tray. Place steaks in tray and pour melted butter over them. Season with salt, pepper and lemon to taste. Place aluminum foil tray on cooking grill and cook for 10 minutes. This method may also be used for fish fillets.

LOBSTER TAIL

Lobster tails, about ½ lb. each (2 per person)
Melted butter
Lemon wedges

USE INDIRECT METHOD

If using frozen lobster allow it to thaw. To prevent curling while cooking, slit lengthwise and bent backward to crack shell. Brush lobster generously with melted butter. Place on cooking grill and cook 20 minutes or until shell is bright red. Serve with lemon wedges and melted butter.

SALMON LOAF

1 cup salmon (room temperature)
1 cup soft bread crumbs (2 slices)
½ tsp. salt
¼ tsp. paprika (optional)
2 tbls. butter or margarine, melted
2 eggs
½ cup milk

USE INDIRECT METHOD

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

SHRIMP

1 lb. shrimp, peeled, cleaned, and deveined (Fresh, ready to cook)
½ lb. butter, melted
Garlic salt or powder
Lemon juice (optional)
Cocktail sauce (Weber's, of course)
(See P-21 for recipe)

USE DIRECT METHOD

Here are two suggested methods for preparing shrimp: Thaw shrimp; melt butter and season with garlic and lemon. Make an aluminum foil pan large enough to accommodate shrimp in one layer across bottom. Pour seasoned butter over shrimp and place pan on cooking grill. Cook 5-10 minutes. Time may vary depending on size of shrimp, but be careful not to overcook them.
The second method is to thaw shrimp, put them on a double thickness of aluminum foil, and fold foil around them to make a tight package. For best results, put shrimp on foil in a single layer. Place foil package on cooking grill and cook for 3-4 minutes on each side. Serve with our cocktail sauce.
If you prefer to cook the shrimp in cocktail sauce, use the first method described.

VEGETABLES

BAKED POTATOES

White medium-sized baking potatoes (1 per person)
Salt and pepper
Butter or sour cream

USE DIRECT METHOD

Wrap potatoes in aluminum foil and place in corn 'n tater grill. Set tater grill over cooking grill and cover kettle. Bake for one hour. If you prefer crisp skins, unwrap them the last 10 minutes. Another method is to place them directly over the coals. 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.

VARIATION

Cut a wedge out of potato approximately 2 inches long and 1 inch wide. Insert pat of butter and salt generously. Wrap potato in foil, keeping the cut-out portion on top, place on cooking grill and bake for one hour.

SWEET CORN

Sweet corn (2-3 ears per person)
Butter or margarine
Salt and pepper

USE DIRECT METHOD

Husk corn, remove all silk, and wash in cold water. Spreak butter or margarine on all 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.

CORN IN HUSKS

Fold back husks carefully, remove silk. Replace husks and soak in cold water at least one hour. Remove ears from water, shake well; place on cooking grill. Cover kettle and cook 25-30 minutes, turning 3 times.

GRILLED ONIONS

Medium-sized white onions
Salt and pepper
¼ in. pat butter or margarine (per onion)
1 slice bacon (per onion)

USE INDIRECT METHOD

Clean onions and remove a thin slice from top and bottom. Then make 4 cuts from top toward bottom ¾ of the way through and sprinkle with salt and pepper. Place a pat of butter in center of onion and crisscross 2 half slices of bacon across 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 bacon under onion; unfold onions to look like flowers.

VARIATION

Slice onions and place on double thickness of foil. Place butter on top of onions and season to taste. Double fold foil on top and ends to seal well. Place package on cooking grill and cook for 30 minutes, turning once.

ACORN SQUASH

Average sized squash
1 tbl. brown sugar, packed (per ½ squash)
1 pat of butter (per ½ squash)
Salt and pepper

USE INDIRECT METHOD

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

BAKED BEANS

1 can pork and beans with tomato sauce (31 oz.)
¼ cup brown sugar, firmly packed
½ tsp. dry mustard
2 tbls. molasses
1 small onion, chopped
¼ cup ketchup
Salt and pepper
3 slices bacon, cut in half

Mix first 7 ingredients together and pour into oven-proof casserole dish or foil pan. Cover top of beans with bacon. Place casserole on cooking grill and cook for one hour. Remove from grill and stir lightly before serving.

VEGETABLES

MUSHROOM RICE

- 1½ cups rice, uncooked
- ½ cup green onions with tops, sliced
- 1 tbl. butter
- 1 can mushrooms, sliced with liquid (2½ oz.)
- ¼ cup chopped pimiento
- 1¾ cups chicken broth
- ¾ cup dry sherry
- 1 tsp. salt
- ½ tsp. seasoned pepper

USE INDIRECT METHOD

Sprinkle rice in a buttered foil pan. In sauce pan, sauté onions in butter until soft, add remaining ingredients. Bring to a boil. Pour over rice; stir. Cover tightly with aluminum foil and place on cooking grill. Cook about 15 minutes or until rice is tender.

GREEN PEPPERS—ITALIAN STYLE

- 2 large green peppers
- 1½ tbls. cooking oil
- ¼ cup boiling water
- ½ tsp. salt

USE INDIRECT METHOD

Cut green peppers into 1½ inch strips. Heat oil in skillet. Add peppers and sauté until slightly browned. Then add boiling water and salt. Simmer, covered, approximately 20 minutes or until tender. Drain peppers and set aside.

- 2 tsp. oil
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 cup canned tomatoes
- 1 tsp. sugar
- ¼ tsp. pepper
- ¼ tsp. dried basil

Sauté onion and garlic in a saucepan. Add tomatoes, sugar, salt, pepper and basil. Simmer uncovered 25 minutes or until thickened. Combine with drained green peppers.

Green peppers Italian-style may be prepared ahead of time and heated in a foil pan on the grill while meat is being prepared.

SCALLOPED POTATOES AND HAM

- 2 cups white potatoes, pared and sliced
- 1 tbl. onion, chopped
- ½ cup ham, diced
- 1½ cups medium white sauce
- Salt and pepper

USE INDIRECT METHOD

Put pared, sliced potatoes in water to prevent discoloring. Grease 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 top. Place uncovered tray on cooking grill and bake for one hour. Makes a meal for one.

MEDIUM WHITE SAUCE

- 2 tbls. white all purpose flour
- 2 tbls. margarine or butter
- ½ tsp. iodized salt
- 1 cup milk

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

BROCCOLI CASSEROLE

- ¼ onion, finely chopped
- 6 tbls. butter
- 2 tbls. flour
- ½ cup water
- 1 jar cheese spread (8 oz.)
- 2 packages frozen chopped broccoli, thawed & well drained
- 3 eggs, well beaten
- ½ cup bread crumbs

USE INDIRECT METHOD

Sauté onion in 4 tablespoons butter, stir in flour and add water. Cook over low heat stirring until mixture thickens and comes to a boil; blend in cheese. Combine sauce, broccoli, and eggs; mix gently until blended. Pour into 1½ quart oven-proof casserole or foil pan and cover with crumbs; dot with remaining butter. Place casserole on cooking grill and cook for 30 minutes.

BREADS & PASTA

YEAST BREAD

USE INDIRECT METHOD

Prepare 1 or 2 loaves of yeast bread from favorite recipe, hot roll or bread mix, or frozen pre-mix. Brush inside of aluminum foil loaf pan (or pans) with butter or margarine. Brush loaves of bread lightly with melted butter or margarine just before baking. To bake, center pan(s) on cooking grill; cover kettle and bake 35 to 40 minutes depending upon size of pan or until done and nicely browned. Cool on rack 5 minutes. Remove from pan; finish cooling on rack. Brush with melted butter or margarine while hot.

GARLIC BREAD

Loaf of French bread
½ cup butter, softened
¼ tsp. garlic powder
Parmesan and romano cheese, grated

Combine softened butter and garlic powder. Make diagonal cuts in bread ½ inch apart, cutting almost through. Apply garlic spread between each cut; sprinkle Parmesan and Romano cheese between each cut. Wrap loaf in aluminum foil; place on cooking grill and heat thoroughly for approximately 20 minutes.

ONION BREAD

1 cup butter
1 tbl. parsley flakes
1 envelope dry onion soup mix
2 loaves brown and serve French bread

Combine butter, parsley flakes and dry onion soup mix. Make diagonal cuts in bread ½ inch apart, cutting almost through. Spread mixture in between each cut reserving enough to spread a layer over top of each loaf. Make an aluminum foil-boat for each loaf and place on cooking grill. Cook until hot and lightly browned, approximately 15 minutes.

HERB BREAD WITH BLEU CHEESE

1 loaf French bread
1 cup butter, softened
4 oz. bleu cheese, softened
2 tsp. instant minced onions
1 tsp. rosemary
1 tsp. basil
2 tbls. parsley, chopped

Make diagonal cuts in bread ½ inch apart, cutting almost through. Combine remaining ingredients; spread mixture on both sides of each cut. Wrap bread in aluminum foil and place on cooking grill. Heat thoroughly for approximately 20 minutes.

PIZZA

Frozen, ready-to-cook pizza or
1 box pizza mix (includes crust, herbs, sauce, Parmesan cheese)
8 oz. Mozarella cheese, shredded
1 can mushrooms (5 oz.)
5 Italian sausage links (¾-1 pound)

*USE SPECIAL INDIRECT METHOD**

Frozen pizza—Remove from freezer when coals are ready. Take pizza out of package; place on cooking grill. Bake according to time indicated on package.

*USE SPECIAL INDIRECT METHOD**

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

*Arrange charcoal in a circle around outside edge of lower (charcoal) grill.

WOK PAN COOKING

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SUKIYAKI

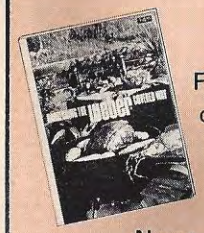
- 2 tbls. oil
- 1½ lbs. beef sirloin, partially frozen
- 1 bouillon cube
- ½ cup boiling water
- ¼ cup soy sauce
- ¼ cup sake or dry sherry
- 2 tbls. sugar
- 1/8 tsp. pepper
- 1 bunch green onions, cut into 1 inch pieces, including tops
- 1 cup celery, sliced diagonally
- ½ lb. fresh mushrooms, sliced lengthwise
- 1 cup bamboo shoots, thinly sliced
- 1 cup water chestnuts, sliced
- ½ lb. fresh spinach, torn in large pieces
- 1 medium onion, sliced very thin

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 barbecue kettle. Pour oil into Wok Pan and stir until pan is coated with oil. Heat until definite evidence of smoke. Brown meat and push aside. Arrange sukiyaki ingredients in separate groups around sides of Wok Pan. Pour ½ 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

- ¼ cup peanut oil
- ½ lb. chicken breasts, skinned and boned
- ½ lb. pea pods, cut in half crosswise
- 1 can bamboo shoots, thinly sliced
- 1 cup celery, sliced
- 1 cup button mushrooms, sliced
- 1 tsp. MSG
- 1 tsp. salt
- 4 cups chicken stock
- 3 tbls. cornstarch mixed with ½ cup cold water

Slice chicken in strips about ½ inch wide. Pour oil into pan and stir until pan is coated with oil. Heat until definite evidence of smoke. Stir-fry chicken in oil for one minute. Add vegetables and seasonings. Stir-fry for another minute. Add chicken stock, bring to a boil, cover and steam for about one minute. Stir in cornstarch mixture, mix thoroughly. Stir until sauce is clear. Serve with rice.



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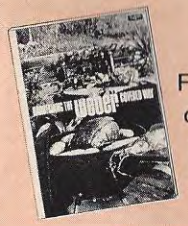

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