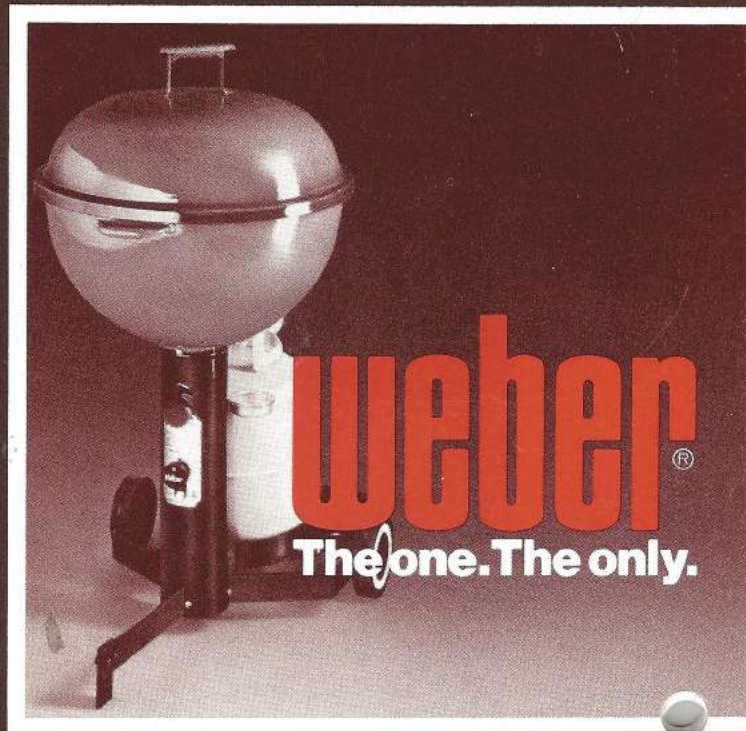


**53 recipes for great outdoor
flavor... fast!**

**There's no waiting, no ashes,
no starter fluid, no mess,
no rotisserie, no electric
cord, no rust.**

**This is a genuine Weber® Gas
Kettle. Accept no less.**



The one. The only.

weber[®]

There's only one gas kettle good enough to carry the Weber name! For more than 25 years, people have learned that the "Weber" name on the handle means a product built to last.

(A.) Solid Teakwood Handle—weather resistant!

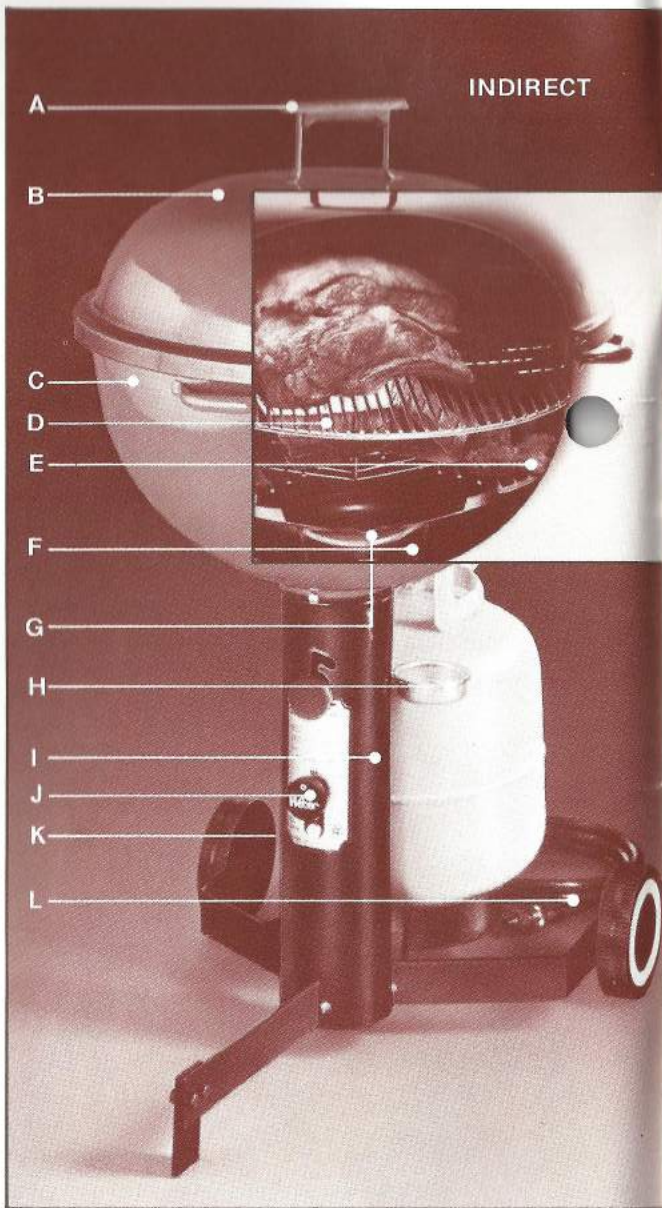
(B.) Weber's covered cooking locks in juices for perfect results every time. Great outdoor flavor... with no burning! There's *no* rotisserie needed, and *no* electric cord... the round kettle lets you circulate the heat, not the meat!

(C.) Heavy Gauge Steel Kettle—not painted, but porcelain-sealed inside and out. Won't rust, burn or stain. Easy to clean, too!

(D.) Nickel plated cooking grill—397 square inches of cooking area!

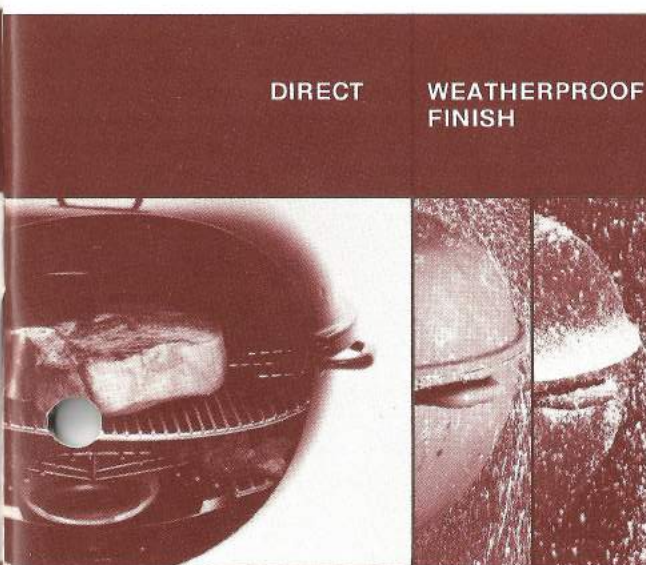
(E.) Self-cleaning lava rocks absorb gas heat, and vaporize the meat juices... for "outdoor" flavor without ashes, mess or waiting!

(F.) Lighting hole—large and convenient!



INDIRECT

Don't settle for less.



DIRECT

WEATHERPROOF
FINISH

(G.) *Exclusive* movable stainless steel burner for *Indirect* and *Direct* cooking. Funnel shaped design prevents clogs, too!

(H.) Grease cup.

(I.) 5-inch porcelainized post—weatherproof and extra stable!

(J.) Infinite heat selection knob for total heat control. Removable for safety!

(K.) *Exclusive* draft diverter on back side — eliminates blowout!

(L.) Flexible hose (10 ft. with portable natural gas unit, 3 ft. with L.P. Gas unit).

Indirect cooking method

Broil, roast, and bake without flare-ups. Flame is concealed below our exclusive flame shield, yet heat radiates to lava rocks so you don't miss that authentic outdoor flavor!

Direct cooking method

Sears burgers, steaks, chops... quickly seals in all the natural juices and flavors!

Gas kettle fun year-round! Rain and snow won't hurt your Weber Gas Kettle... the rugged porcelain finish lasts for years! Three tasteful colors (Black, Red, Chocolate) and choice of permanent or portable mount. You can even order one with L.P. Tank included in one handy carton!

One-year limited warranty

You can be confident of Weber quality. Weber offers a limited warranty that covers parts for one full year!

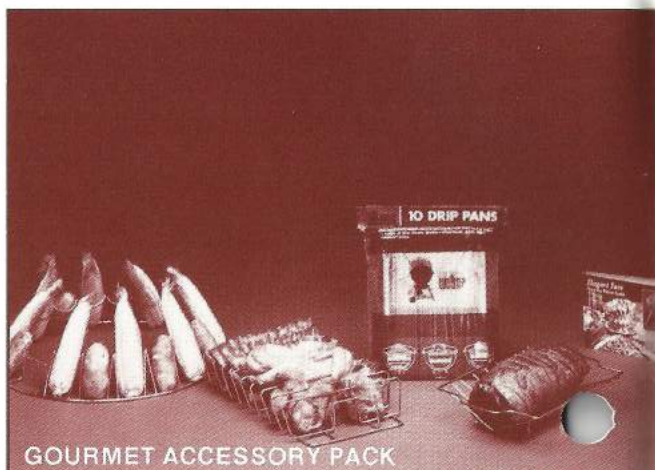
It's round for a reason!

Forget the rotisserie and electric cord that ordinary grills need! *Round* means rotate the heat, not the meat. Cook faster, more evenly, and save energy.

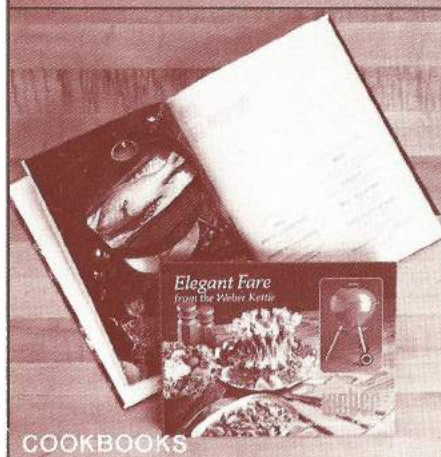
New ways to entertain.

Insist on genuine Weber accessories for durability and time-tested value.

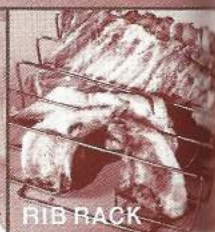
THE GOURMET (9001) accessory pack includes corn 'n' tater grill, roast holder, rib rack, Elegant Fare Cookbook, 10 drip pans. DELUXE COOKBOOK (101) gives you recipes, illustrations... and all the confidence you need! ELEGANT FARE COOKBOOK (201) has over 80 recipes and full color photographs for the advanced outdoor chef. RIB RACK (3701) is not for ribs only—holds chicken halves and thick chops, too! DRIP PANS (3301) of heavy gauge aluminum. WOK PAN (8301) makes Oriental dishes easy—outdoors! CORN 'N' TATOR GRILL (3801) means perfect results and saves space, too! GRIDDLE (1401) makes Sunday brunches spectacular!



GOURMET ACCESSORY PACK



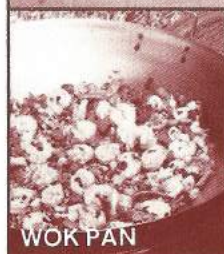
COOKBOOKS



RIB RACK



DRIP PANS



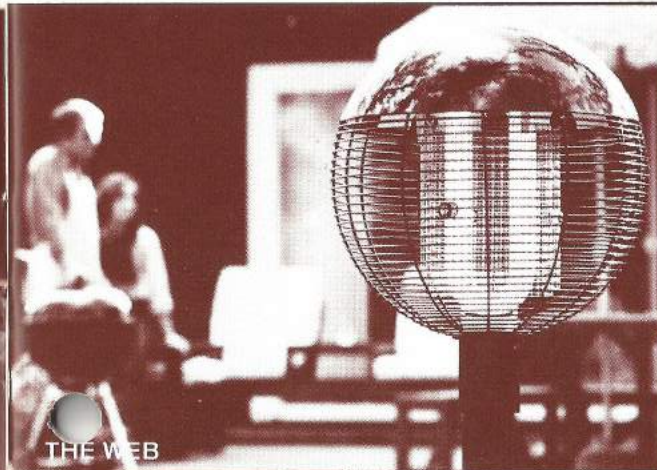
WOK PAN



CORN 'N' TATOR GRILL



GRIDDLE



THE WEB



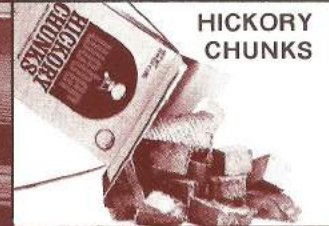
SHISH KABOB SET



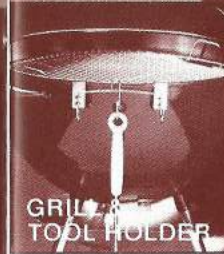
KETTLE COVER
REPLACEMENT
GRILLS



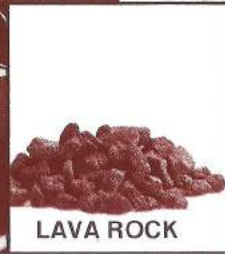
CONDIMENT HOLDER



HICKORY
CHUNKS



GRILL & TOOL HOLDER



LAVA ROCK



WORK TABLE

THE WEB™ (23521) works the bugs out of backyard entertaining! Forget dangerous, unpleasant chemical pesticides—The Web kills flying pests cleanly, safely, *electrically*. Lets you enjoy the party! (Ask your Weber retailer to show you more.) SHISH KABOB SET (2501) makes great entertaining outdoor-easy! 6 stainless steel skewers on a rack attach to cooking grill. KETTLE COVER (4701). REPLACEMENT GRILLS (70901) cooking grill; (823101) stainless steel lava rock grill. CONDIMENT HOLDER (21301) puts salt, seasonings, sauces at your fingertips! GRILL & TOOL HOLDER (1201) keeps grill and tools within easy reach. WORK TABLE (1801) attaches easily. HICKORY CHUNKS (1701) for great smoked flavor. REPLACEMENT LAVA ROCKS (109901).

Perfect barbeque results... without waiting.

A Weber Gas Barbecue Kettle is the perfect answer for busy people who think they don't have time to cook outdoors on busy weekdays. A gas kettle heats in minutes!

Lights instantly!

(1.) *Always remove the cover before lighting your kettle.*

(2.) Spread all lava rocks included with your kettle evenly over entire area of lower grill.

(3.) Place Burner Control Knob in the INDIRECT cooking position.

(4.) Strike match and insert in match hole located directly above grease cup.

(5.) Push Heat Control Knob in and turn to HIGH position.

(6.) Replace cover. That's all there is to it!

Please keep the envelope containing **IMPORTANT INFORMATION**, for use in assembly & installation of your Weber gas kettle, in a convenient place for easy reference. It contains information on safety, troubleshooting and maintenance procedures.

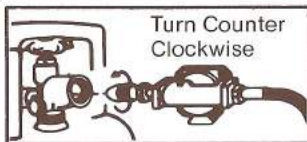
Safe Handling Tips For L.P. Gas

Air in L.P. gas cylinders must be removed prior to the initial filling with L.P. gas. Advise your L.P. dealer that you have a new cylinder. He is equipped to perform this service.

L.P. GAS CYLINDERS MUST NOT BE OVERFILLED.

L.P. gas is heavier than air. Leaking L.P. gas will tend to collect in low areas that prevent dispersion. It is important that there are no leaking connections on your gas grill as fires or explosions could result under extreme conditions.

The joint at which the POL male fitting goes into the cylinder valve must be leak tested each time the cylinder is connected after being filled. This can be a source of leaks if the joint is not tight. Note that it is a left hand thread.



Be sure the regulator is mounted with the small vent hole pointed downward, so it will not collect water. This vent should be kept free from dirt, grease, bugs etc.

Exclusive Moveable Burner lets you choose:

DIRECT COOKING METHOD

For searing burgers, chops, steaks... seals in all those natural juices and flavors!



In recipes with this symbol, use the HIGH HEAT—DIRECT METHOD.

(1.) With kettle lit and heat control knob in the HIGH HEAT position, set burner control knob in the DIRECT cooking position.

(2.) Sear meat on both sides. **Include searing time in total cooking time.**

(3.) Finish cooking as recipe directs.

High Heat INDIRECT COOKING METHOD

For cooking burgers, chops and steaks... juices sizzle over hot lava rocks to give meat great flavor.



In recipes with this symbol, use the HIGH HEAT—INDIRECT METHOD.

(1.) With kettle lit and heat control knob in the HIGH HEAT position, set burner control knob in the DIRECT cooking position.

(2.) Cover kettle and pre-heat for 10 minutes.

(3.) If you wish, sear meat. Then set burner control knob in the INDIRECT cooking position.

(4.) Position meat toward outside area of cooking grill.

(5.) Cover kettle and finish cooking as recipe directs.

Low Heat INDIRECT COOKING METHOD

For cooking whole roasts, hams, turkeys... the flavor is the finest you can experience. You'll never go back to your oven!



In recipes with this symbol, use the LOW HEAT—INDIRECT METHOD.

With kettle lit and heat control knob in the HIGH HEAT position, set burner control knob in the INDIRECT position. **Always set burner control knob in INDIRECT position when using a drip pan.**

(1.) Cover kettle and preheat for 10 minutes.

(2.) Turn heat control knob to the LOW HEAT position.

(3.) Position drip pan in center of lower grill directly on top of lava rocks.
(4.) Place meat on cooking grill directly over drip pan.
(5.) Cover kettle and finish cooking as recipe directs.

Easy gas kettle care!

KEEP IT LOOKING GREAT...

Add years to the life of your gas kettle by following these easy steps frequently:

- Wipe outside surface with a damp cloth.
- While cover is warm, wipe inside with paper towels or dry cloth to prevent grease build-up.
- Burn residual grease from lava rocks by turning burner to HIGH HEAT—DIRECT METHOD for a few minutes with cover on.
- Lava rock should be rotated occasionally, placing rocks from outside area into center.
- Don't clean cooking grill after cooking. The next time you barbecue, just rub residue off with a brass wire brush, stainless steel sponge, crumpled aluminum foil, or barbecue brush.



... AND COOKING GREAT!

Thoroughly clean your gas kettle occasionally.

- (1.) Remove lava rocks and both grills.
- (2.) Unscrew burner control knob.
- (3.) Remove target burner, baffle, and baffle support ring.
- (4.) Cover gas orifice to keep out foreign matter during cleaning. Use a piece of plastic wrap or aluminum foil held in place with rubber band.
- (5.) Wash burner and baffle in mild detergent.
- (6.) Clean the kettle and lid with spray-type oven cleaner according to label directions.
- (7.) If desired, boil lava rocks in water with detergent to remove accumulated grease. Rinse and dry thoroughly before returning lava rocks to kettle.

COOKING TIPS FOR DELICIOUS SUCCESS!

- Always cook with cover on.
- Sear meats with cover on.
- To hang cover on side of kettle, use the hooks inside the cover.
- If flare-ups occur during searing, turn heat down, move meat away from flaring area, and place cover on kettle. NEVER SPRAY WATER WHILE THE KETTLE IS HOT.
- Use tongs, not forks, for handling meat to avoid losing natural juices.
- Trim fat from meat to avoid excessive smoke and flare-ups.
- The HEAT CONTROL KNOB can be removed for tamper-proof safety.
- For the unique flavor of smoked foods, soak large chunks of hickory or other fruit wood in water for at least one hour before cooking. Place them around the outside area of lower grill during the last half hour of cooking. Don't overdo it—the flavor that results is distinctly different!

• For complete accuracy, use a meat thermometer. Make sure inserted thermometer is not touching fat or bone. Suggested temperatures:

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

• Use Weber Drip Pans (see page 4), or if you wish, make your own drip pans by folding doubled heavy duty aluminum foil into pan shape larger than piece of meat. Or mold doubled foil over inverted baking dish large enough to hold roast. Pinch corners and remove from dish.

53 great recipes... try them all!

Beef

Keep these hints in mind...

- Cooking times in these recipes are based on 70° weather and little or no wind. Allow more time for cooking on cold or windy days.

- Unless otherwise noted, all meats in these recipes start at refrigerator temperature.

- Cooking times are meant as guidelines—allow more time per pound for smaller pieces of meat, less time for larger cuts.

- Whenever possible, use a meat thermometer for complete accuracy.

- Allow more cooking time when combining two or more items on the grill at the same time. More food means more heat is absorbed.

- After searing meats, place them in a different area—preferably to the outside edge of the cooking grill.

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BARBECUED SHORT RIBS

Choice lean beef short ribs
(Allow 3/4 pound per adult)
Salt and pepper
Weber's Tangy Barbecue Sauce
(See page 22)

USE LOW HEAT — INDIRECT METHOD

Season ribs with salt and pepper to taste. Place them on the cooking grill over a drip pan and cook for 50 minutes. Baste ribs with barbecue sauce twice during cooking—twenty minutes before they are done and then again ten minutes later.



POT ROAST

4 pound lean chuck roast, round bone or blade cut
(Allow 3/4 pound per adult)
2 Tablespoons flour
1 Tablespoon brown sugar
1 teaspoon salt
dash of pepper
½ teaspoon dry mustard
¾ cup ketchup
1½ Tablespoons Worcestershire sauce
1 Tablespoon red wine vinegar
1 small green pepper, chopped
1 medium onion, sliced

USE LOW HEAT — INDIRECT METHOD

Sear meat by LOW HEAT — DIRECT METHOD until browned. This will take about 20 minutes. Remove from grill. Combine next eight ingredients for sauce. Tear off approximately five foot length of aluminum foil. Fold in half. Spoon half of the sauce onto center of foil. Place meat on top of sauce. Cover with onions, green pepper and remaining sauce. Double fold foil on top and ends to seal securely. Lay a piece of foil on the cooking grill and place foil-wrapped roast on top of this. Switch to LOW HEAT — INDIRECT METHOD and cook two hours or until tender.

Beef



ROLLED RUMP ROAST

Rolled rump roast at least 4 pounds
(Allow 3/4 pound per adult)
Salt and pepper

USE LOW HEAT — INDIRECT METHOD

Wipe meat with a damp cloth. Season to taste with salt and pepper. Insert meat thermometer and place on the cooking grill over a drip pan. A 4½ pound rolled beef roast will require approximately 20-25 minutes per pound to be medium (160°F).



STEAK

Steak (Allow 3/4 to 1 pound per person)
Salt and pepper

USE HIGH HEAT — INDIRECT 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. Trim excess fat off meat. Seasoning is a matter of personal preference. It can be done before or after cooking. To prevent steak from curling during cooking, slit the fat at 1½-2 inch intervals. Refer to steak cooking chart below for proper cooking times. Sear steak for one minute with cover on, HIGH HEAT — DIRECT METHOD. Switch to HIGH HEAT — INDIRECT METHOD and finish cooking with cover on according to time indicated below for each side. Repeat procedure for other side. Always use meat tongs when turning the steak to prevent piercing and loss of natural juices.

Thickness of steak	Rare		Medium		Well Done	
	1st side	2nd side	1st side	2nd side	1st side	2nd side
1"	3 min.	4 min.	4 min.	5 min.	5 min.	6 min.
1½"	5 min.	6 min.	7 min.	8 min.	10 min.	11 min.
2"	7 min.	8 min.	9 min.	10 min.	11 min.	12 min.

SHISH KABOB

Beef tenderloin, cut in 1 - 1½ inch cubes
(If you are going to marinate, you can use a cheaper cut of meat)

Small, whole new potatoes about 1½ - 2 inches in diameter

Small, white onions about 1 inch in diameter

Fresh mushrooms

Cherry tomatoes



USE LOW HEAT — 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, as we have, then we suggest using a separate skewer for each food.

Wash potatoes, mushrooms and tomatoes. Clean onions and cut up the meat. Skewer. Use the smallest skewers for mushrooms and tomatoes. Put onion and potatoes on first. They require 50-60 minutes. The meat goes on second, plain or brushed with barbecue sauce. It requires 25-30 minutes. Marinated, it requires 20-25 minutes. Mushrooms 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 attention because the heat is direct. Extra flavor can be obtained by brushing the mushrooms, potatoes and onions with butter — but be carefull — the grease may cause flare-ups. When the food is done, remove from skewers and serve on a platter.



BEEF, TATER, BEAN CASSEROLE

- 1 pound hamburger
- 2 Tablespoons chopped onion
- 1 small can French style green beans (8 ounce can)
- 1 package frozen Tater Tots (1 pound package)
- 1 can cream of mushroom soup

USE LOW HEAT — INDIRECT METHOD

Brown hamburger and onion lightly in a skillet. Save the juices. Put browned hamburger-onion mixture and juice in the bottom of an aluminum foil pan. Layer green beans over the meat and top with cream of mushroom soup. If ground meat was very lean you might want to dilute the soup. Place Tater Tots on top and place foil pan on cooking grill. Cook for 40 minutes.

Pork



BAKED HAM

Fully cooked canned ham or smoked and cured whole ham or shank or butt portion.
(Allow 3/4 pound per person)

Brown sugar-mustard glaze
Whole cloves
Pineapple rings
Maraschino cherries

USE LOW HEAT — 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. Place ham on the cooking grill over a drip pan. A 16 pound ham requires approximately 13 minutes per pound. 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. Baste with brown sugar-mustard glaze during the last hour of cooking. About 15 minutes before ham is done, garnish with pineapple rings and cherries.

BROWN SUGAR-MUSTARD GLAZE

½ cup brown sugar, packed
1½ 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 ham allowing it to run down the sides as the sugar melts.



ROLLED PORK LOIN

Lean rolled pork loin at least 4 pounds
(Allow 3/4 pound per adult)
Salt and pepper

USE LOW HEAT — INDIRECT METHOD

Season the roast to your own taste. Insert meat thermometer and place the meat on the cooking grill over a drip pan. A five pound roast will require 25-30 minutes per pound and will be well done (170°F).

PORK CHOPS

1 inch thick chops
Sage (optional)
Salt and pepper



USE LOW HEAT — INDIRECT METHOD

Rub the chops with sage if you wish. Season with salt and pepper. Sear the chops with the cover on, using the HIGH HEAT — DIRECT METHOD. Remove from cooking grill and place in aluminum foil tray. Place tray on cooking grill and cook by LOW HEAT — INDIRECT METHOD for 55 minutes.

VARIATION

Place the chops in a rib rack over a drip pan and cook for one hour.



PORK TENDERLOIN SURPRISE PACKAGES

2 slices of bacon
1-1½ inch slice of pork tenderloin
Salt and pepper
¼ inch slice sweet white onion

½ inch slice tomato
¼ of a medium-sized green
pepper (in a chunk)
1 slice of cheese

USE LOW HEAT — INDIRECT METHOD

Begin by crossing two slices of bacon and placing slice of pork tenderloin where the bacon slices cross. Season with salt and pepper. Place the onion on top of the pork tenderloin, 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 cooking grill over a drip pan and cook for 55 minutes. Ten minutes before the package is done, place the slice of cheese on top. Each package serves one.



SPARE RIBS OR BACK RIBS

Lean meaty ribs
(Allow at least one pound
per person)

Salt and pepper
Weber's Tangy Barbecue Sauce
(see page 22)

USE LOW HEAT — INDIRECT METHOD

Prepare the ribs by peeling off the tough layer of skin on the back side and seasoning them with salt and pepper. Place ribs on the cooking grill over a drip pan and cook for 75 minutes, basting with barbecue sauce during the last half hour.

VARIATION

Place the seasoned ribs in a rib rack over a drip pan and cook for 75 minutes. Baste with barbecue sauce during the last 30 minutes.

Poultry

CHICKEN—PARTS AND HALVES

Broiler-fryer chicken parts or halves
Salt and pepper



USE LOW HEAT — INDIRECT METHOD

Rinse pieces of chicken in cold water and pat dry with a paper towel. Season generously with salt and pepper. Place chicken on the cooking grill over a drip pan and cook for 55-60 minutes. If you are going to baste 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 a rib rack for chicken halves to double your available cooking area.



CHICKENS—WHOLE

2½-3 pound broiler-fryer chicken
Salt and pepper
Peanut Oil

USE LOW HEAT — INDIRECT METHOD

Wash chicken thoroughly with cold water and pat dry with a paper towel. Lock the wings behind back and tie the legs together securely. Rub with peanut oil and season generously with salt and pepper. Place chicken on the cooking grill over a drip pan and cook 1 hour and 20 minutes (185°F). If you wish to baste the chicken, do so during the last 30 minutes of cooking.



DUCK

Duck
Salt and pepper
Cumberland Sauce for duck (see page 22)

USE LOW HEAT — INDIRECT METHOD

Clean duck thoroughly. Season generously with salt and pepper inside and out. Lock the wings behind the back and tie the legs together. Place the bird on the cooking grill over a drip pan. A five pound duck requires approximately 20 minutes per pound to be well done (185°F). Serve with our special Cumberland sauce (you'll find the recipe on page 22).



GOOSE

Goose
Salt and pepper

USE LOW HEAT — INDIRECT METHOD

Clean goose thoroughly. Season generously with salt and pepper inside and out. Lock the wings behind the back and tie the legs together. Place the bird on cooking grill over a drip pan. A seven pound goose requires approximately 20 minutes per pound to be well done (185°F).

CORNISH HENS

1 pound cornish game hens
Salt and pepper

¼ pound butter or margarine
1 cup white wine



USE LOW HEAT — INDIRECT METHOD

Clean cornish hens thoroughly and season generously with salt and pepper. Place on the cooking grill over a drip pan and cook for one hour. For added flavor brush the hens with a mixture of ¼ pound melted butter or margarine and one cup white wine several times during cooking.



TURKEY

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

Salt and pepper
Peanut Oil

USE LOW HEAT — INDIRECT METHOD

Wash turkey thoroughly and pat dry with paper towel. Lock the wings behind the back and tie legs and tail together securely. Rub with peanut oil and season generously with salt and pepper. Place the turkey on cooking grill over a drip pan. Cook approximately 15 minutes per pound (185°F) for a 16 pound turkey to be well done.



TURKEY STUFFING

Follow the same procedure and cooking time as prescribed for turkey. Here is our suggested stuffing recipe:

1 pound loaf of bread, toasted or slightly dry	1 egg
Giblets from the bird, cooked	¼-½ teaspoon sage (depending on how much sage is in the pork sausage)
1 large stalk celery, ground	Giblet cooking water to moisten
1 medium onion, ground	Salt and pepper to taste
¼ pound fresh pork sausage	

USE LOW HEAT — INDIRECT METHOD

Cut or tear the dry bread into small cubes and put 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. Makes enough stuffing for a 10-12 pound bird.

Ground meats



HAMBURGERS

- 1 pound lean ground beef
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 3/4 teaspoon dried minced onions

USE HIGH HEAT — INDIRECT METHOD

Mix lean ground beef with seasonings and shape into patties. One pound of ground meat will make from four to six patties, 3/4 inch thick. Place the patties on the cooking grill and follow the cooking times given below for rare, medium and well done.

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

You may wish to sear the hamburgers for one minute on each side. This is done by HIGH HEAT — DIRECT METHOD with the cover on. However, you must watch the hamburgers closely because fat drippings on the coals with the high direct heat may cause flare-up.



STUFFED HAMBURGERS

- 8 thin hamburger patties
- Mustard
- Relish
- Shredded cheese
- Salt and pepper

USE HIGH HEAT — INDIRECT METHOD

Place four hamburger patties on wax paper and spread the center of each with prepared mustard leaving a margin for sealing. Add one teaspoon relish on top of the mustard and sprinkle with shredded cheese. Place another patty on top of each and press edges to seal well. Season with salt and pepper. Place hamburgers on the cooking grill and cook six minutes on each side.



DEVILED HAMBURGER LOAVES

- 1 lb. ground chuck
- 1 egg, slightly beaten
- 2 Tablespoons onion, chopped
- 1 Tablespoon parsley, chopped
- 2 Tablespoons horseradish
- 1/4 teaspoon dry mustard
- 1/8 teaspoon garlic salt
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 2 Tablespoons ketchup

USE LOW HEAT — INDIRECT METHOD

Combine all ingredients except ketchup. Shape into 2 loaves and place in aluminum foil pan; pour ketchup on top. Place pan on cooking grill and bake for 30 minutes.



CHILIBURGERS

- 1 pound lean ground beef
- 1/2 large green pepper, chopped
- 1 small onion, chopped
- 1 Tablespoon chili powder seasoning
- 1 Tablespoon chili sauce
- 1/4 teaspoon black pepper
- 3/4 teaspoon salt

USE HIGH HEAT — INDIRECT METHOD

Use lean ground beef, mix it well with the other ingredients and shape into patties. One pound makes four to six patties, 3/4 inch thick. Place the patties on the cooking grill and cook according to the times given for hamburgers.



MEAT LOAF

- 1 1/2 pounds ground beef
- 1 1/2 Tablespoons chopped onions
- 1 1/2 Tablespoons chopped green pepper
- 2 1/2 Tablespoons ketchup
- Salt and pepper to taste
- 1 teaspoon salad mustard
- 2 slices soft bread
- 1 egg
- 1/3 cup milk

USE LOW HEAT — INDIRECT METHOD

Combine all ingredients in a large bowl and mix well. Shape the meat mixture into a loaf and place it in an aluminum foil pan. Add two Tablespoons ketchup on top of the loaf and spread. Top with two or three slices of bacon. Place pan on the cooking grill and bake for 55 minutes.



STUFFED PEPPERS

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

USE LOW HEAT – INDIRECT METHOD

Brown onion and ground beef in a skillet. Add remaining ingredients (reserving three teaspoons tomato sauce) and simmer for 10-15 minutes. While stuffing is simmering, cut tops off the peppers and clean seeds out of inside. When peppers are cleaned and stuffing is simmered, stuff peppers and put a teaspoon of tomato sauce on top of each one. Place peppers on the cooking grill and cook for 50-60 minutes.



HOT DOGS

- | | |
|----------|---------|
| Hot dogs | Mustard |
| Buns | Relish |
| Ketchup | |

USE LOW HEAT – DIRECT METHOD

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



HOT DOGS—STUFFED

- Hot dogs
Cheese (your choice)
Pickle relish
Bacon

USE LOW HEAT – INDIRECT METHOD

Slit the hot dogs to within ¼ inch of each end and almost in half. Stuff the dogs with cheese and pickle relish and wrap in bacon. Place on cooking grill over a drip pan and cook for 30 minutes or until the bacon is crisp.



BARBECUED LAMB RIBLETS

- Lamb riblets (breast of lamb)
Salt and pepper
Garlic powder (optional)
Weber's Tangy Barbecue Sauce (see page 22)

USE LOW HEAT – INDIRECT METHOD

Season the ribs with salt, pepper and garlic powder. Place them on the cooking 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 inch thick lamb chops
Salt and pepper

USE LOW HEAT – INDIRECT METHOD

Season the chops and place on the cooking grill over the drip pan and cook for 35-40 minutes. If you are having guests and need more room for cooking, use a rib rack and double your available cooking space by setting the chops upright in the rack over a drip pan.



LEG OF LAMB

- Leg of lamb
Salt and pepper
Garlic (optional)

USE LOW HEAT – INDIRECT METHOD

Season the leg of lamb generously with salt and pepper. If you use garlic, cut slits in the roast and insert small pieces of garlic. Place the meat on the cooking grill over a drip pan. An eight pound leg will require approximately 18 minutes per pound (180°F) to be well done.

Sauces & marinades

CUMBERLAND SAUCE FOR DUCK

- | | |
|-------------------------------------|----------------------------|
| 1 eight ounce jar red currant jelly | Juice from ½ orange |
| ½ cup of Port or Madeira wine | Juice from ½ lemon |
| 1 teaspoon of ground ginger | Rind from ½ 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.

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 four hours.

TASTY CHICKEN MARINADE

- | | |
|--|-------------------------|
| 1 eight ounce bottle of oil-type French dressing | 1 Tablespoon basil |
| 1 teaspoon garlic powder (more or less to taste) | 1 teaspoon salt |
| 1 Tablespoon leaf oregano | ½ teaspoon black pepper |
| | 1 cup cooking sherry |

Combine all ingredients and heat. Makes 2-2½ cups. Soak poultry in it overnight in the refrigerator in a covered dish. Use remaining marinade to baste the chicken while it's cooking.

WEBER TANGY BARBECUE SAUCE

- | | |
|-----------------------------------|--------------------------|
| 3 Tablespoons chopped onion | ¼ cup lemon juice |
| 2 Tablespoons butter or margarine | 1 cup ketchup |
| 2 Tablespoons granulated sugar | ½ cup chopped celery |
| 2 Tablespoons vinegar | 1 teaspoon dry mustard |
| 1 Tablespoon Worcestershire sauce | 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.

Fish & seafoods



HALIBUT STEAK

- | | |
|-------------------------------------|--------------------------|
| 2¾ inch halibut steaks | Lemon juice to taste |
| 1/3 cup butter or margarine, melted | Salt and pepper to taste |

USE LOW HEAT – INDIRECT METHOD

If frozen – thaw the halibut steaks. Grease an aluminum foil tray. Place two steaks in the 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 ten minutes. This method may also be used for fish fillets.



LOBSTER TAIL

- | | |
|---|-------------------------------|
| Lobster tails, about ½ pound each
(Allow two per person) | Melted butter
Lemon wedges |
|---|-------------------------------|

USE LOW HEAT – INDIRECT METHOD

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



SHRIMP

- | | |
|---|---|
| 1 pound shrimp, peeled, cleaned, and deveined (ready-to-cook, frozen) | Lemon juice (optional and according to taste) |
| ½ pound of butter, melted | Weber's Cocktail Sauce |
| Garlic salt or powder to taste | |

USE LOW HEAT – INDIRECT METHOD

Thaw the shrimp. Melt butter and season with garlic and lemon. Make an aluminum foil pan large enough to accommodate shrimp in one layer across the bottom. Pour seasoned melted butter over the shrimp and place pan on the cooking grill. Cook eight minutes. Time may vary, depending on the size of the shrimp, but be careful not to overcook them.

VARIATION

Thaw the shrimp and put them on a double-thickness of aluminum foil. Fold the foil securely on top and ends to make a tight package. Best results are obtained when you put shrimp on the foil in one layer. Place foil package on the cooking grill and cook for three minutes on each side. Serve with Weber's Cocktail Sauce.

Vegetables



SWEET CORN

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

USE LOW HEAT – INDIRECT METHOD

Husk corn, remove all the silk, and wash corn in cold water. Spread butter or margarine on all the ears, season with salt and pepper. Wrap individually in aluminum foil and place on cooking grill. Cook for 25-30 minutes, turning once during cooking time.

VARIATION

Turn back husks and remove silk. Place husks back over corn and soak in cold salt water for 30 minutes. Place ears on cooking grill and roast until tender – about 20-25 minutes. Turn often.



BAKED POTATOES

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

USE LOW HEAT – INDIRECT METHOD

Wrap potatoes individually in aluminum foil and place on cooking grill. Cook for one hour. If you prefer the skin crisp, you may want to unwrap them the last ten minutes. Serve with butter or sour cream.

VARIATION

Cut a wedge out of potato approximately two inches long and one 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.



GRILLED ONIONS

Medium size white onions
Salt and pepper
¼ inch slice butter or margarine for each onion
1 slice of bacon per onion

USE LOW HEAT – INDIRECT METHOD

Clean onions and remove a thin slice from top and bottom. Then make four cuts from top toward bottom ¼ of the way through and sprinkle with salt and pepper. Place a pat of butter in the center of onion and criss cross two half slices of bacon across top. Wrap each onion in foil and bake 50 minutes. To serve, put bacon under the 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.



BAKED BEANS

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

USE LOW HEAT – INDIRECT METHOD

Mix first seven 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 | ¼ cup chopped pimiento |
| ½ cup green onions with tops, sliced | 1¾ cups chicken broth |
| 1 Tablespoon butter | ¾ cup dry sherry |
| 1 can mushrooms, sliced with liquid (2½ oz.) | ½ teaspoon seasoned pepper |
| | 1 teaspoon salt |

USE LOW HEAT – 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 and 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 | ¼ cup boiling water |
| 1½ Tablespoons cooking oil | ½ teaspoon salt |

USE LOW HEAT – 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 teaspoons oil | 1 teaspoon sugar |
| 1 medium onion, chopped | ¼ teaspoon pepper |
| 1 clove garlic, minced | ¼ teaspoon dried basil |
| 1 cup canned tomatoes | |

Sauté onion and garlic in a saucepan. Add tomatoes, sugar, salt, pepper and basil. Simmer uncovered for 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.

CARROT SUPREME



- | | |
|---------------------------|-------------------------------|
| 12 medium carrots, sliced | 1/8 teaspoon seasoned pepper |
| 3 medium onions, chopped | ¼ cup flour |
| ¼ cup butter | 2 cups milk |
| ½ teaspoon celery salt | 6 to 9 slices American cheese |
| ¼ teaspoon dry mustard | Bread crumbs |

USE LOW HEAT – INDIRECT METHOD

Cook carrots, covered, in small amount of salted boiling water until barely tender. Sauté onions in butter, add flour, seasoning and milk to make white sauce. Cook until smooth. In 1½ quart casserole arrange layers of carrots, cheese and white sauce; ending with white sauce. Top with bread crumbs. Position casserole on cooking grill and cook for 45 minutes.

This may be prepared in advance and refrigerated until cooking time.



ACORN SQUASH

- | | |
|---|--------------------------------|
| Average sized squash | 1 Pat of butter (per ½ squash) |
| 1 Tablespoon brown sugar, packed (per ½ squash) | Salt and pepper to taste |

USE LOW HEAT – INDIRECT METHOD

Cut squash in half lengthwise and clean out seeds completely. Pierce inside of squash eight to ten times with a fork to allow penetration of sugar and butter. Put butter and sugar in each half and season with salt and pepper. Place squash on the cooking grill and cook for 50-60 minutes depending on size.



SCALLOPED POTATOES & HAM

- | | |
|-------------------------------------|---------------------------|
| 4 cups pared, sliced white potatoes | 1 cup diced ham (or more) |
| 2 Tablespoons onion, chopped | 2 cups Medium White Sauce |
| | Salt and pepper to taste |

USE LOW HEAT – INDIRECT METHOD

Peel and slice the potatoes and put them in water to prevent discoloring. Grease inside of foil pan. Put in a ½ inch layer of potatoes, sprinkle in some onion, ham, salt and pepper. Pour on part of the white sauce. Repeat this two or three times, ending up with white sauce on the top. Place uncovered foil tray on the cooking grill and bake for 1 hour and 15 minutes.

Breads & pasta



GARLIC BREAD

Loaf of French bread
½ cup butter, softened
¼ teaspoon garlic powder
Parmesan and Romano cheese, grated

USE LOW HEAT – INDIRECT METHOD

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.



MUFFINS

Package of muffin mix of your choice

USE LOW HEAT – INDIRECT METHOD

Prepare a muffin mix of your choice and bake it in your Weber Kettle. Any of the muffin mixes which are available in your local stores can be used. Just follow the directions on the box.



PIZZA

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

USE LOW HEAT – INDIRECT METHOD

Frozen pizza – Remove from freezer after kettle has been preheated for ten minutes **HIGH HEAT – INDIRECT METHOD**. Take pizza out of package. Lay piece of aluminum foil on cooking grill and place pizza on top of foil. Switch to **LOW HEAT – INDIRECT METHOD** and bake according to time indicated on package.

USE LOW HEAT – INDIRECT METHOD

Box pizza – Slit casing on Italian sausage. Remove meat from casing and put into fry pan. Simmer meat until lightly browned; then 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 everything with Parmesan cheese and finally with shredded Mozzarella cheese. Place pizza on cooking grill and cook according to directions given on mix, adding five minutes to given cooking time.



PUMPKIN BREAD

1-2/3 cups flour	1½ cups sugar
2 eggs	1/3 cup shortening
1/3 cup water	1 teaspoon soda
¼ teaspoon salt	½ teaspoon baking powder
1 teaspoon cinnamon	½ teaspoon cloves
½ cup chopped nuts	1 cup pumpkin

USE LOW HEAT – INDIRECT METHOD

Mix sugar, shortening and eggs. Add pumpkin and other ingredients. Mix until blended and pour into a greased loaf pan. Place pan on cooking grill. Bake for 60 minutes or until cake tester inserted in center comes out clean. Cool in pan for ten minutes. Remove.



ONION BREAD

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

USE LOW HEAT – INDIRECT METHOD

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.



YEAST BREAD

USE LOW HEAT – INDIRECT METHOD

Prepare one or two loaves of yeast bread from your 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 five minutes. Remove from pan; finish cooling on rack. Brush with melted butter or margarine while hot.

Wok pan cooking

Now, add another dimension to your outdoor culinary skills by preparing oriental foods. They are quick, easy and truly delicious.

SUKIYAKI USE HIGH HEAT – DIRECT METHOD



- | | |
|--|---|
| 2 Tablespoons oil | 1 cup celery, sliced diagonally |
| 1½ pounds beef sirloin, partially frozen | ½ pound fresh mushrooms, sliced lengthwise |
| 1 bouillon cube | 1 cup bamboo shoots, thinly sliced |
| ½ cup boiling water | 1 cup water chestnuts, sliced |
| ¼ cup soy sauce | ½ pound fresh spinach, torn in large pieces |
| ¼ cup sake or dry sherry | 1 medium onion, sliced very thin |
| 2 Tablespoons sugar | |
| 1/8 teaspoon pepper | |
| 1 bunch green onions, cut into one 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 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 two minutes. Add remaining soy mixture and stir everything together. Cover and cook about five minutes. Serve with rice.

CHICKEN CANTONESE USE HIGH HEAT – DIRECT METHOD



- | | |
|--|--|
| ¼ cup peanut oil | 1 cup button mushrooms, sliced |
| ½ pound chicken breasts, skinned and boned | 1 can water chestnuts, sliced |
| ½ pound 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 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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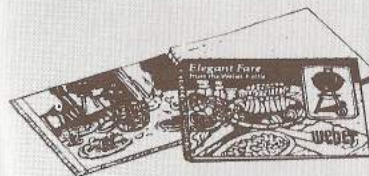
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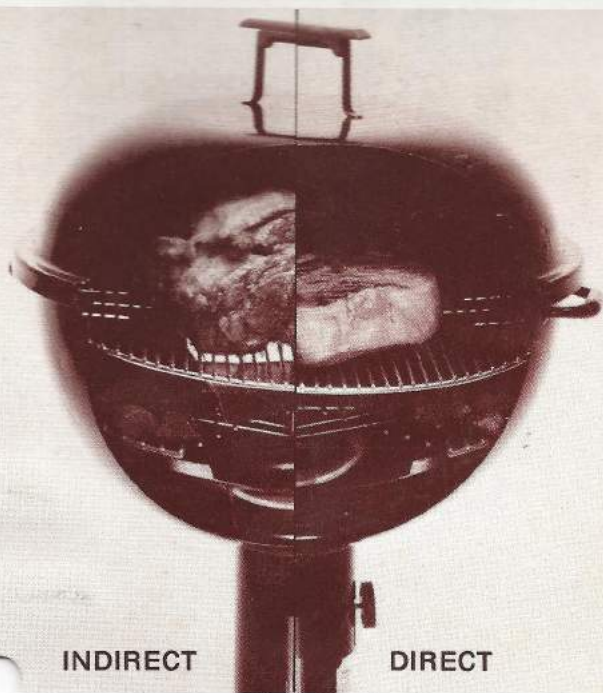
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