

MOST PEOPLE DON'T HAVE THE COOKER INDOORS THAT CAN COOK LIKE WEBER COOKS OUTDOORS.



RED MULLET IN VINE LEAVES.

Have fishmonger clean fish. Scatter fish with chopped dill and marinate in olive oil for 1 hour. Lay fish across underside of vine leaf and roll up to enclose completely. Lay on oiled rack and grill over medium heat until leaves begin to char. Turn and grill for a further 5 minutes. Serve with vinaigrette sauce. Direct Heat Method.



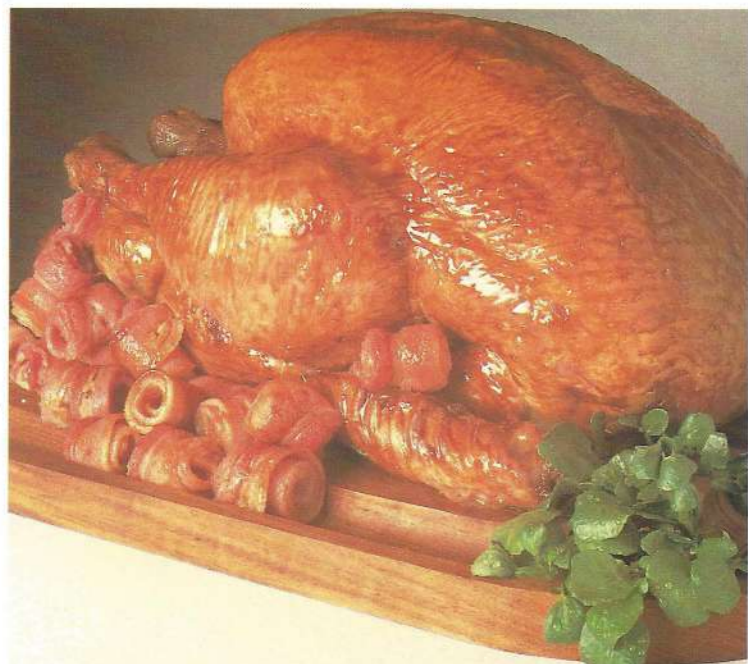
FRUIT KEBABS.

Marinate firm fruits in rum and 2 tablespoons of castor sugar. Cut white bread into rectangles and brush bread with melted butter and roll in sugar. Thread ingredients on skewers. Cook over coals until surface is caramelised, sprinkling with sugar during cooking. Serve immediately. Direct Heat Method.



LAMB NOISETTES.

Ask your butcher to prepare noisettes of lamb. Trim most of the leaves from each woody sprig of rosemary, leaving a few at the tip. Rub the noisettes of lamb with olive oil, skewer them with the prepared rosemary sticks. Set them on the barbecue and grill them to taste. Direct Heat Method.



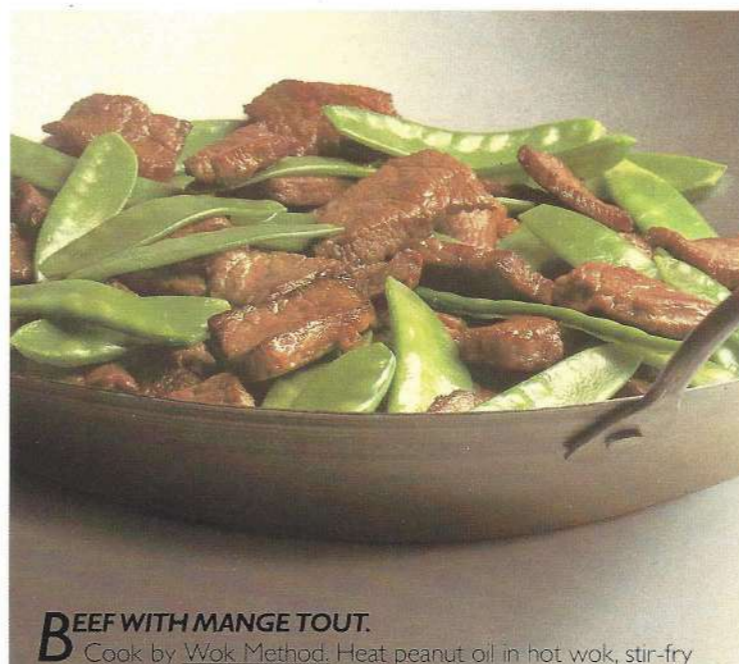
STUFFED ROAST TURKEY.

Wash and drain turkey. Prepare favourite stuffings. Stuff the bird and sew cavities closed. Truss. Lay bacon slices over breast to baste during cooking. Cook by Indirect Heat Method for approx. 11-13 minutes per pound or until juices run clear when thigh is pierced.



SPLIT ROAST LOBSTER.

Have lobster split and cleaned. Brush the cut side of lobster generously with garlic butter and place on grill, cut side up. Grill by the Direct Heat Method until cooked through (flesh appears opaque). Baste frequently with melted butter and garnish with lemon wedges.



BEEF WITH MANGE TOUT.

Cook by Wok Method. Heat peanut oil in hot wok, stir-fry crushed garlic until browned, remove. Add 1lb beef in strips and soy sauce. Stir-fry briefly, remove to a warm dish. Add oil to wok, stir-fry 1 chopped onion for 2 minutes. Add canned bean sauce. Cook and stir until onion is tender. Add mange tout (1 pack frozen). Stir-fry until tender-crisp. Add beef mixture and stir until heated through. Serve immediately.

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