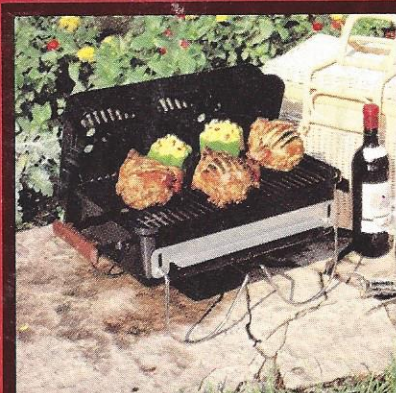


weber
"go-anywhere" grills

COOKBOOK



Portable Table Top Grill



Smokey Joe®

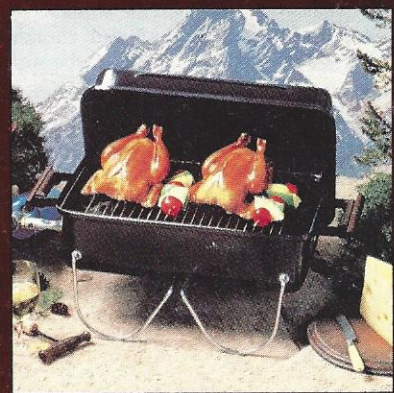


Table Top Gas Grill



weber®

After you have mastered the simple basic techniques of cooking in your Weber "Go Anywhere" grill we want to encourage you to experiment with a variety of foods. Whenever possible cook the entire meal in your grill, with careful planning and some ingenuity you will find that meats and vegetables can easily be cooked at the same time. When cooking for a crowd, it may be necessary to use two or even three portable grills to accommodate the amount of food you wish to cook.

IMPORTANT

Cook with the cover on your Weber grill.

Covered cooking is what Weber's all about. Here's why:

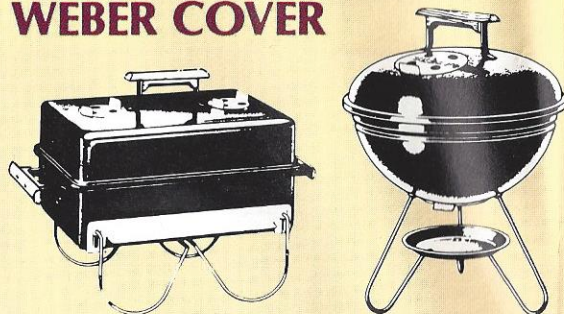
No flare-ups: With the cover in place open flame cannot exist. Air flow is sufficient to allow charcoal to burn evenly. No need for water squirt bottles or panicky removal of those precious steaks.

Cooking ease: You can cook quickly with confidence of success. The cover reflects heat evenly all around the food. The Weber grill does the work and you do the enjoying.

Remarkable speed: The Weber grill 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 Grill that gives foods a fantastic flavor." Part of the reason is because of the Weber cover.

THE WEBER COVER



WARNINGS:

- These kettles are designed for outdoor use only. Toxic fumes may accumulate and cause serious injury or death if used indoors.
- Do not use in high winds.
- Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal. Use a commercially prepared firestarter and make sure that any fluid that may have drained through the bottom vents is removed before lighting the charcoal.
- Kettle should be kept in a level position at all times.
- Infants, children and pets should never be left unattended near a hot kettle.
- Heat can be conducted through the legs of the portable tabletop grills. Do not place grill on glass or combustible surface.
- These kettles should never be used within five feet of any combustible material.
- Do not wear clothing with loose flowing sleeves while barbequing.
- Never use barbeque unless all parts of the unit are in place. Make sure ash catcher is properly attached to legs underneath bowl of kettle.
- Charcoal starter fluid should *never* be added to hot or even warm coals. After use, starter fluid should be capped and placed a safe distance from grill.
- Lid should be removed from the kettle while lighting and getting fire started.
- Do not line bowl of kettle with aluminum foil—it may obstruct flow of air. Use a drip pan to catch drippings from meat when cooking by the indirect method.

- Always put charcoal on top of the lower grill and not directly into the bottom of the bowl.
- Do not add charcoal impregnated with lighter fluid while cooking.
- Never touch charcoal or grill to see if it's hot!
- DO NOT USE WATER to control flare-ups or extinguish coals, as it may damage porcelain finish. Use vents, instead. Close vents completely when finished cooking to extinguish the fire.
- Never attempt to move a hot barbeque grill!
- Do not place hot lid on carpet or grass. Use the hook provided inside the lid to hang on side of kettle. Do not hang lid on the handle.
- During cooking, the ashes may contain hot coals. Remove ashes only after all coals have completely burned out.
- Use proper barbeque tools with long wooden handles.
- Barbeque mitts should always be worn to protect hands while barbequing.
- Never dump hot coals where someone may step on them or where they might start a fire.
- Hot electric starters should be handled carefully and put in a safe place after use. Electric cords should be placed away from walkways.
- Do not use sharp objects of any kind to clean grill or remove ashes.
- Do not use abrasive cleaners on kettle or cooking grill.
- To adjust vents or to remove cover while barbequing, use barbeque mitts or hot pad.

SAFETY TIPS FOR USING YOUR GRILL

HELPFUL HINTS FOR THE PORTABLE TABLE TOP & SMOKEY JOE

1. The most important thing in any type of outdoor cooking is to allow enough time for the fire to get started properly before starting to cook. All vents on the grill should be wide open before starting the fire and the lid should be left off the grill for approximately 30 minutes so the charcoal has time for all of the coals to become covered with a light coating of gray ash. If you start to cook before the fire is ready you will not get good results.
2. It is important to use a good brand of charcoal and to store it in a dry place. Charcoal does absorb moisture and will not burn well if damp. It will start and look like it is burning well when the lid is off the kettle, however, when the lid is placed on the kettle and there is less oxygen available it dies down and may even go out. If you must store your charcoal outdoors keep it in a weatherproof container with a tight lid.
3. All 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. Never close top vent while cooking.
4. All of the vents should be wide open while cooking. Charcoal requires oxygen to burn so be sure that nothing is clogging the vents. The accumulation of ashes must be removed because the air is drawn through the bottom vents and circulates.
5. When charcoal lighter fluid is used to ignite the charcoal—check to see if any fluid has accumulated in the bottom of the kettle. In the event that you do find fluid accumulating in the bottom use a lighted match to ignite the fluid in the bottom so it will burn off before starting to cook. When using lighter fluid be careful so you don't pour the fluid in the drip pan.
6. The cover is important and should be used when cooking in your Weber... no matter what type of foods are cooked. With the cover in place open flame cannot exist... no flare-

ups... air flow is sufficient to allow the charcoal to burn—no need for water squirt bottles or panicky removal of foods. Grills don't have to be moved up and down.

7. There are two methods of cooking in a Weber kettle—direct and indirect. Generally the direct method is used for fast cooking of foods directly over the coals—foods that require 25 minutes or less of cooking time. Most other foods should be cooked by the indirect method—with the coals on the sides of the lower grill. If you wish some foods may be browned over the coals before being placed in the center over a drip pan—using a combination of the direct and indirect methods.
8. Position the grill to obtain the best ventilation possible—occasionally you will find that moving the grill, a little one way or the other, will improve the flow of air into the grill.
9. If necessary to add charcoal while cooking use barbecue mitts to carefully remove cooking grill.
10. Close all vents when finished cooking to extinguish coals. **DO NOT USE WATER** to extinguish coals, as it may damage porcelain finish.

COOKING TIPS

- 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. Top vent should always be open while cooking.
- To adjust vents, use barbecue mitts or hot pad.
- Close all vents when finished cooking to extinguish coals. **DO NOT USE WATER** to extinguish coals, as it may damage porcelain finish.
- Remove cooking grill to add charcoal.

NOTE: For proper air flow, remove accumulated ashes from bottom of grill before using.

USE OF WEBER RECIPES

1. The cooking times in this book should be used as guide lines, not exact cooking times.
2. All meats in the recipes were at room temperature when put on the grill unless otherwise noted.

Keep these hints in mind . . .

- To adjust vents, use barbecue mitts or hot pad.
- Cooking times in these recipes are based on 70°F weather and little or no wind.
- Allow more time for cooking on cold or windy days.
- Allow more cooking time when combining two or more items on the grill at the same time. More food means more heat is being absorbed.
- Use tongs, not forks, for handling food to avoid losing natural juices.
- Trim fat from meat to avoid excessive smoke and flare-ups.
- Cooking times are meant as guidelines—whenever possible, use a meat thermometer for complete accuracy. Make sure the inserted thermometer is not touching fat or bone. Suggested internal temperatures:

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

- The maximum size pan that can be used in your "Go Anywhere" grill is approx. 10 $\frac{3}{4}$ " x 7" x 1 $\frac{1}{2}$ ". A wide variety of aluminum foil pans are available in your local stores; check the housewares section for baking pans that can safely be used in your grill. Before you begin

preparing a recipe . . . check to see if the cover will fit on your grill with the pan in place.

- Use Weber drip pans which have been designed for use in all of the "Go Anywhere" grills. If you need a larger pan to accommodate foods you can make aluminum foil pans any size you wish by folding 2 layers of heavy-duty aluminum foil into a pan shape. Or mold doubled heavy-duty foil over an inverted baking pan large enough to hold meat. Pinch corners together and remove from pan. (A drip pan should be larger than the meat so all of the drippings from the meat will go into the pan and not on the heat source.)
- While cover is warm, after cooking, wipe inside of cover with paper towels to prevent grease build up. It's not necessary to clean cooking grill after each use. Simply loosen residue with a brass grill brush or crumpled aluminum foil. Then wipe with paper towels.

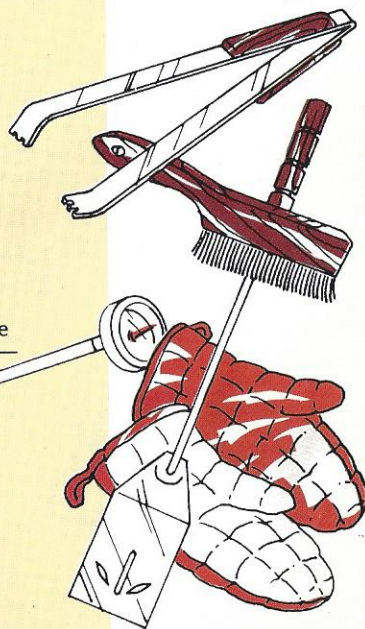
EASY GRILL CARE!

Add years to the life of your charcoal grill by giving it a thorough cleaning once a year. It's easy to do . . .

Remove the cooking and charcoal grills.

Clean the porcelain finish of your grill with a spray-on-type oven cleaner. Spray surfaces heavily with the oven cleaner—leave on long enough to soften accumulated grease. Wipe out with paper towels. Wash with a mild detergent and water. Rinse well with clear water. Wipe dry.

GENERAL TIPS FOR ALL WEBER GO ANYWHERE GRILLS



weber®

TABLE TOP GAS GRILL

SAFETY TIPS FOR L.P. GAS CYLINDERS:

- Never store tanks indoors.
- Do not store tanks at temperatures above 120°F.
 - Do not store tanks in direct sunlight.
 - Do not puncture or burn tanks.
 - Discard empty tanks in safe place.
 - Always close L.P. cylinder valve when not in use.

ATTACHING YOUR L.P. GAS CYLINDER

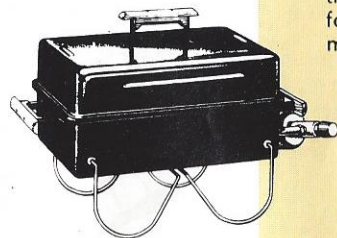
Before attaching propane cylinder turn valve all the way clockwise until knob stops.

To attach propane cylinder to the valve, push the cylinder slightly onto valve while turning clockwise until a snug fit is obtained.

If you detect an odor of gas, check all connections to make sure they are secure and there are no leaks.

LIGHTING YOUR GAS GRILL

1. Always remove the cover before lighting your grill.
2. Spread all the lava rock included with your grill evenly over the entire area of lower grill
3. With a lighted match in one hand, turn heat control valve all the way counter-clockwise and place match into one of the four holes underneath bottom of grill. (A slight sweeping motion will help to ignite both sides of the burner.)
4. Check to see if both sides of burner are lit. Look into bottom of unit to see if the flame is slightly visible on both sides of the metal plate in center of the lava rock grill. If only one side is lit, then ignite another match and position it under the unlit side.
5. Replace cover and preheat for 10 minutes.



EASY GAS GRILL CARE!

Add years to the life of your gas grill by following these easy steps frequently.

- While cover is warm, wipe inside of cover with paper towels to prevent grease build-up.
- After cooking, burn residual grease from lava rocks by turning burner to HIGH FLAME for several minutes with the cover on.
- Lava rock should be rotated occasionally. Move rocks from outer grill area to the center; move rocks from center to outer grill area.
- Don't clean cooking grill after each use. Simply loosen residue with a brass grill brush or crumpled aluminum foil. Then wipe with paper towels.

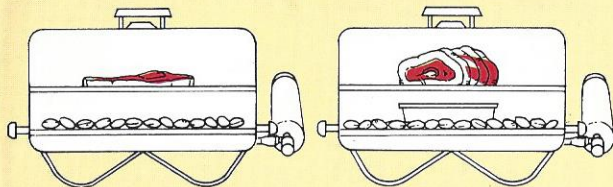
Thoroughly clean your portable table top gas grill at least once a year. It's easy to do . . .

1. Remove lava rocks and both grills.
2. Remove tubular burner before cleaning. (Refer to Assembly Instruction sheet.) To remove: Take out burner clip and remove valve assembly. Remove wing nut and lock washer (on opposite end inside unit). Lift tubular burner up and slide out of grill.
3. Clean the top and bottom of grill with a spray-type oven cleaner. Spray heavily with oven cleaner—leave on long enough to soften accumulated grease. Wipe out with paper towels and wash with a mild detergent and water. Rinse well.
4. Reinstall tubular burner, grills and lava rock.

NOTE: If desired, boil lava rocks in water with detergent to remove accumulated grease.

Rinse and dry thoroughly before returning lava rocks to the grill.

LOW HEAT METHOD



DIRECT METHOD

For cooking burgers, chops and steaks . . . foods are placed on the cooking grill directly above the heat source and must be turned to expose both sides to the heat. Juices sizzle over hot lava rocks to give meat great outdoor flavor!



In recipes with this symbol use the Direct Method.

1. After lighting, cover grill and preheat in the HIGH FLAME position for 10 minutes.
2. Set heat control valve as indicated for each recipe.
3. Place meat on cooking grill.
4. Cover grill and cook as recipe directs for first side.
5. Turn meat, cover grill and finish cooking as recipe directs.

LOW HEAT METHOD*

For cooking whole and well-done meats . . . all the drippings are caught in a drip pan to prevent smoking and help keep your grill clean. The meat is cooked by radiant heat.

To obtain LOW FLAME setting . . . turn heat control valve $\frac{3}{4}$ of a turn clockwise.

**(Use LOW FLAME setting and drip pan for all recipes indicating this method of cooking.)*



In recipes with this symbol, use the Low Heat Method.

The drip pan may be placed on top of the lava rocks and food may be placed on the cooking grill directly above the drip pan. (Care must be taken so you do not puncture a hole in the drip pan when it is used directly on top of the lava rocks.)

If you wish, foods may be placed inside the drip pan which should be positioned in the center of the top (cooking) grill.

1. After lighting, cover grill and preheat in the HIGH FLAME position for 10 minutes.
2. Turn heat control valve to LOW FLAME ($\frac{3}{4}$ of a turn clockwise.)
3. Position meat, in drip pan, in center of cooking grill.
4. Cover grill and cook as recipe directs.*

NOTE: Height of meat cannot exceed $3\frac{1}{4}$ " or the cover will not fit on the grill.

**After 30 minutes of cooking time, you may wish to adjust the heat by turning the flame higher or lower as necessary.*

COOKING TIPS

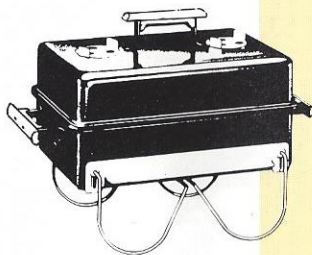
- Always preheat and cook with the cover on.
- Use hooks inside cover to hang cover on side of grill when not in use.
- If flare-ups occur, turn heat down, move meat away from flaring area, and place cover on grill. NEVER SPRAY WATER ON GRILL WHILE IT IS HOT!
- Trim fat from meat to avoid excessive smoke and flare-ups.
- Recipes are based on a 10 minute preheating time. If you allow a longer preheating time, results may vary.
- Keep an extra L.P. cylinder handy so you won't run out of fuel unexpectedly.
- See general cooking tips on page 5.

TABLE TOP GAS GRILL HELPFUL HINTS

weber®

PORTABLE TABLE TOP GRILL

HOW MANY BRIQUETTES TO USE



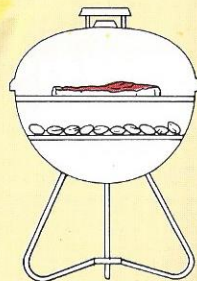
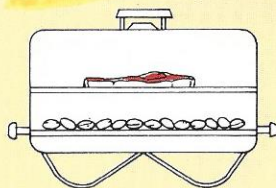
YOUR WEBER PORTABLE TABLE-TOP GRILL IS SIMPLE TO USE

TO START:

1. Position the grill with the vents on the side facing the wind to obtain the best ventilation.
2. Remove cover and hang on side of grill (hooks are located inside the cover). Open dampers all the way. Cover should be left off for approximately 30 minutes until coals are covered with light coating of gray ash.
3. Use of Direct and Indirect cooking methods are determined by recipes. Directions for Direct and Indirect cooking methods are on pages 8 and 9.
4. The top vents should always be wide open while cooking.
5. Always use the cover while cooking.

	PTT	SJ
DIRECT Number of briquettes spread <i>one layer</i> deep on bottom grill.	48	40
INDIRECT Number of briquettes needed on each side of drip pan for first hour.	20	15
Number of briquettes to add to each side of drip pan every hour.	6	4

DIRECT METHOD

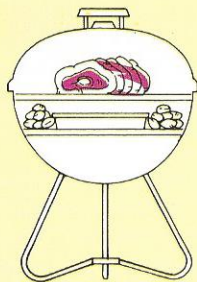
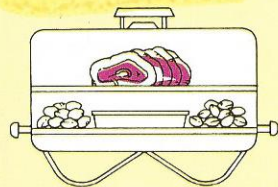


For cooking steaks, chops, hamburgers. Meat is cooked directly over the coals, absorbing the full heat of the coals.

1. Spread charcoal one layer deep on the bottom grill.
2. Heap charcoal in center of grill.
3. Ignite charcoal (Be sure the vents are open and the cover is off grill).
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 grill and cook according to directions in recipe.

NOTE: Include searing time in total cooking time.

INDIRECT METHOD



For cooking whole meats such as roasts, cornish hens, etc. Equal amount of charcoal are placed on each end of the grill. Heat rises, reflects off cover and grill surfaces—to cook food above and below—all around like an oven.

1. Place 20 briquettes on each end of grill. **NOTE:** For meats that require more than an hour to cook, add 6 briquettes at the end of each hour.
2. Ignite charcoal. Leave cover off until coals have a light coating of gray ash (about 30 min.). Make sure both sides are burning evenly before starting to cook.
3. Center drip pan between charcoal.
4. Position cooking grill in lower unit.
5. Place food on cooking grill, directly over drip pan.
6. Cover grill, consult recipe for recommended cooking times.

NOTE: Height of meat cannot exceed 3" or the cover will not fit on grill.

YOUR WEBER SMOKEY JOE IS SIMPLE TO USE

because it is just a smaller version of the Weber kettle.

TO START:

1. Position grill with two vents facing into the existing breeze.
2. Remove cover. Open all vents completely.
3. Start charcoal with starter of your choice. Leave cover off for approximately 30 minutes until all coals are covered with a light coating of gray ash.
4. Use the Direct or Indirect method of cooking as recipes direct.
5. Always use the cover while cooking.
6. Position the grill to obtain the best ventilation possible—occasionally you will find that moving the grill, a little one way or the other, will improve the flow of air into the grill.

weber®

SMOKEY JOE



RECIPES

STEAK

Rib, T-Bone, Club, Porterhouse, Sirloin or Filet
salt and pepper



USE DIRECT METHOD

Trim excess fat from outer edge of steak. To prevent steak from curling during cooking, slit remaining fat at 1½-2 inch intervals. Place steak on cooking grill, cook on first side. Turn steak and cook to desired doneness. Place cover on grill while steaks are 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 to prevent piercing and loss of natural juices. Refer to steak cooking chart below for suggested cooking times.

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.

ROLLED SIRLOIN TIP ROAST

3½ lbs. rolled sirloin tip roast
(Height of meat should not exceed 3¼".)
salt and pepper



CHARCOAL—INDIRECT METHOD GAS—LOW HEAT METHOD

Wipe roast with a damp cloth. Season to taste with salt and pepper. Position roast on cooking grill directly over drip pan. Roast requires approximately 20 minutes per lb. to be medium (160°).

BARBECUED SHORT RIBS

choice lean beef short ribs
salt and pepper
Weber's Tangy Barbecue Sauce (page 21)



CHARCOAL—INDIRECT METHOD GAS—LOW HEAT METHOD

Season ribs with salt and pepper to taste. Place them on cooking grill directly above a drip pan and cook for approx. 50 minutes. Baste ribs twice during last half of cooking time. Cooking time may vary slightly for extra large or small ribs.

STUFFED ROUND STEAK

1 large round steak
1 cup seasoned croutons
1 cup mushrooms, chopped
½ cup pimento stuffed olives, chopped
¼ cup onion, chopped
¼ cup green pepper, chopped
1 egg, lightly beaten
salt and pepper
cooking wine



CHARCOAL—INDIRECT METHOD GAS—LOW HEAT METHOD

Round steak should be tenderized. Mix olives, mushrooms, croutons, green pepper, onion, and egg. Lay steak flat. Trim excess fat from outer edges. Place dressing in middle of steak so it will be enclosed in center when steak is rolled. Roll steak and tie with butchers cord at one inch intervals. Season with salt and pepper. Place on cooking grill directly above drip pan. Baste with wine several times during cooking. Cook about 1½ hours or until tender.

MARINATED FLANK STEAK

1¼ lb. flank steak

Marinade ingredients

- ½ cup vegetable oil
- ⅓ cup soy sauce
- ¼ cup red wine vinegar
- 2 tbl. lemon juice
- 1 tbl. Worcestershire sauce
- 1 tsp. dry mustard
- ¼ tsp. pepper

USE DIRECT METHOD

Combine marinade ingredients in glass or plastic container. Place steak in marinade turning to coat completely. Marinate covered for at least 4 hours or overnight, refrigerated. Remove steak from marinade and grill 5 minutes on each side so it is browned on the outside but still rare in the center. Cut steak diagonally across the grain into thin slices.

ROLLED PORK LOIN

- 3½ lbs. lean rolled pork loin
(Height of meat should not exceed 3¼").
salt and pepper
¼ cup orange marmalade

CHARCOAL—INDIRECT METHOD GAS—LOW HEAT METHOD

Season roast with salt and pepper to taste. Place roast in center of cooking grill directly above drip pan. Cook approx. 1½ hours to be well done (170°). Glaze with orange marmalade about 20 minutes before roast is done.

NOTE: If you wish, ribs may be browned directly above the heat source and then placed in the center over a drip pan to finish cooking.

PORK TENDERLOIN SURPRIZE PACKAGE

Ingredients for each package:

- 2 slices of bacon
- 1-1½ inch slice of pork tenderloin
- salt and pepper
- ¼ inch slice of white onion
- ½ inch slice tomato
- ¼ medium sized green pepper (in a chunk)
- 1 slice of cheese

CHARCOAL—INDIRECT METHOD GAS—LOW HEAT METHOD

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

SPARE RIBS OR BACK RIBS

- lean meaty ribs
salt and pepper
Weber's Tangy Barbecue Sauce (page 21)

CHARCOAL—INDIRECT METHOD GAS—LOW HEAT METHOD

Prepare ribs by peeling off tough layer of skin on back side. Season with salt and pepper. Place seasoned ribs on cooking grill above drip pan and cook approximately 1 hour and 20 min. Baste with barbecue sauce during last 20 minutes of cooking time.

PORK



LAMB

STUFFED PORK CHOPS

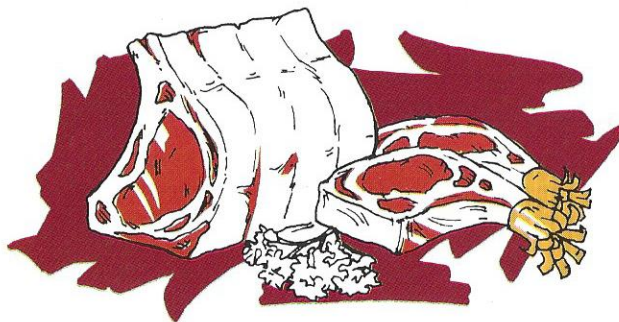
- 4 double thick loin pork chops, with pocket for stuffing
- 3 tbl. butter or margarine
- ¼ cup celery, diced
- 1 tbl. onion, chopped
- ¼ cup walnuts, chopped
- ½ cup apple, chopped
- ¼ cup seedless raisins
- 1 cup day-old bread crumbs
- ½ tsp. salt
- dash pepper
- ¼ tsp. sage
- 1 chicken bouillon cube, dissolved in ½ cup boiling water



CHARCOAL—INDIRECT METHOD

GAS—LOW HEAT METHOD

Heat butter in skillet and saute onion and celery. Remove from heat and add rest of stuffing ingredients. Toss with fork to combine; use chicken broth to moisten as desired. Stuff pocket in chops with mixture. Stand chops in a foil pan with stuffing on top—bone side down. Place pan in center of cooking grill and cook 1 hour 20 minutes or until done.



GLAZED HAM LOAF

- 1 lb. ground fully cooked ham
- ¾ lb. ground beef
- ¼ lb. ground pork
- 1 cup soft white bread crumbs
- 1 egg, slightly beaten
- 1 cup milk
- 1 tsp. salt
- ¼ tsp. pepper

Glaze:

- ¼ cup vinegar
- ¼ cup water
- ½ cup brown sugar
- ½ tsp. dry mustard



CHARCOAL—INDIRECT METHOD

GAS—LOW HEAT METHOD

Combine first 8 ingredients mixing well. Shape into loaf and place in a foil pan. Position pan in center of cooking grill and cook 1½ hours. Combine ingredients for glaze and cook 7 minutes of cooking time.

LAMB CHOPS

- 1 inch thick loin lamb chops
- salt and pepper



USE DIRECT METHOD

Season chops with salt and pepper. Place them on cooking grill and cook 5-6 minutes. Turn chops and cook 5-6 minutes longer or to desired doneness.

BARBECUED LAMB RIBLETS

lamb riblets
garlic powder (optional)
salt and pepper
Weber's Tangy Barbecue Sauce (page 21)



CHARCOAL—INDIRECT METHOD
GAS—LOW HEAT METHOD

Season ribs with salt, pepper and garlic powder. Place on cooking grill directly over a drip pan and cook for 50 minutes. Baste with barbecue sauce during last 20 minutes of cooking time. Serve with additional sauce.

CHICKEN-PARTS AND HALVES

broiler-fryer chicken, parts or halves
*vegetable oil
*salt and pepper
chicken marinade (optional)



CHARCOAL—INDIRECT METHOD
GAS—LOW HEAT METHOD

Rinse pieces of chicken in cold water and pat dry with paper toweling. Rub chicken pieces with oil and season generously with salt and pepper. Place chicken on cooking grill directly above drip pan. Cook 55-60 minutes or until done.

*Omit if using marinades.

NOTE: If you wish, chicken may be browned directly above the coals and then placed in the center over a drip pan to finish cooking.

Chicken Marinade

½ cup soy sauce
¼ cup vegetable oil
¼ cup red wine vinegar
1 tsp. oregano
½ tsp. sweet basil
½ tsp. garlic powder w/parsley
¼ tsp. pepper

Combine ingredients and pour over chicken pieces in a non-metal dish. Cover and refrigerate overnight turn occasionally. Use marinade to baste chicken while cooking.

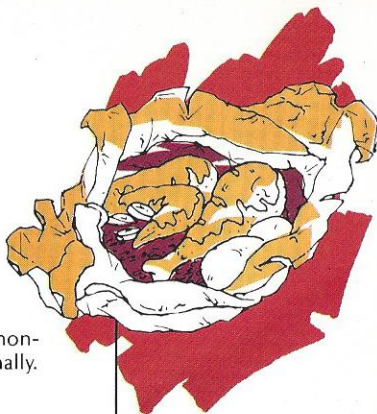
CORNISH HENS

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

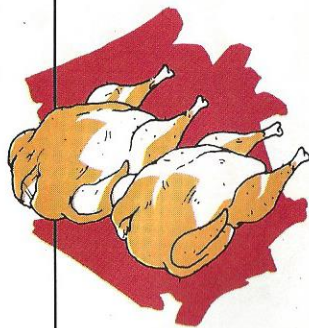


CHARCOAL—INDIRECT METHOD
GAS—LOW HEAT METHOD

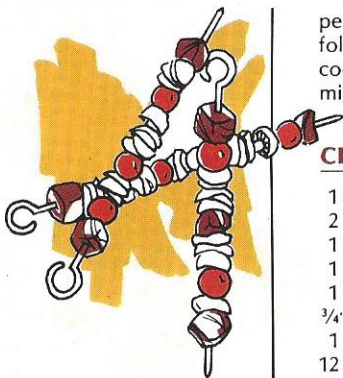
Wash Cornish hens thoroughly with cold water and pat dry with paper toweling. Season generously with salt and pepper. Place on cooking grill directly above drip pan and cook for one hour. For added flavor, brush hens with mixture of butter or margarine and white wine several times during cooking.



CHICKEN



KABOB COOKING



TV CHICKEN DINNER

- | | |
|-----------------------------------|-------------------------|
| 1 can cream of mushroom soup | 1 onion, quartered |
| 1 frying chicken, cut up | 2 potatoes, cut in half |
| 4 tbl. water | 4 carrots, sliced |
| 12 tbl. uncooked rice | 8 tbl. butter |
| 1 green pepper, sliced into rings | 1 tsp. fresh parsley |

CHARCOAL—INDIRECT METHOD GAS—LOW HEAT METHOD

For each serving: cut a 24-inch length of aluminum foil and fold in half. Spoon $\frac{1}{4}$ of the mushroom soup onto center of foil; sprinkle with 3 tablespoons of rice and 1 tablespoon water. Place 2 pieces of chicken, half a potato, quarter of an onion and carrot slices on top of rice and soup. Top with green pepper ring, two tablespoons butter. Season with salt and pepper to taste. Snip parsley over top of each package. Double fold top and ends securely. Place package on cooking grill and cook 1 hour. Open top of foil packages and cook for 25 minutes longer to brown lightly. Serve in foil. Serves four.

CHICKEN ENCHILADA CASSEROLE

- 1 chicken, cooked, boned, cut into bite size pieces
- 2 tbl. butter or margarine
- 1 medium onion, chopped
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- $\frac{3}{4}$ cup chicken broth
- 1 small can green chilies, chopped
- 12 small tortillas
- oil
- 1 lb. Longhorn cheese, grated

CHARCOAL—INDIRECT METHOD GAS—LOW HEAT METHOD

Saute onion in butter. Combine soups, broth and chilies. Add chicken and mix well. Heat small amount of oil in a large skillet. Fry tortillas lightly on each side. Remove. Place a layer of tortillas, layer of chicken sauce, and a layer of cheese in a foil pan. Repeat layering until pan is filled, ending with sauce and cheese. Place pan in center of cooking grill. Cook approximately 30 minutes or until heated through. Cut into squares to serve.

KABOB COOKING

GAS—USE LOW HEAT METHOD

Preheat grill in HIGH FLAME position for 10 minutes. Turn heat control to LOW FLAME when foods are placed on grill.

CHARCOAL—USE DIRECT METHOD

Use less charcoal when preparing fire for kabob cooking. One layer of charcoal should be sparsely spaced so heat will not be too intense.

If you are looking for something different when you're planning your next cookout include kabobs... they may be served as an appetizer, accompaniment, entree or dessert. In addition to being versatile kabobs are great time savers because most foods can be prepared in advance.

Any combination of foods that will go onto a skewer can be tried as kabobs. Use your imagination and try different combinations. Use fruit or vegetable kabobs for an unbeatable

flavor addition to your brunch or dinner menu. Combine meat and seafood with vegetables for a delicious entree. Serve fruit kabobs drizzled with Grand Marnier as a quick and easy dessert. Keep in mind that if you choose foods that require similar cooking times everything will be done at the same time. Try placing a tray of assorted meat, seafood, vegetables and fruits so your guests can assemble their favorite combinations on skewers.

Some suggestions are:

Meats & Poultry: pork, beef, ham or lamb chunks, sausages, chunks of chicken or turkey, chicken livers, bacon.

Fish & Seafood: shrimp, scallops, halibut chunks, lobster chunks, oysters, fishsticks halved.

Vegetables: cherry tomatoes, mushrooms, red or green pepper chunks, pearl onion, artichoke hearts, zucchini slices, olives, sweet pickles.

Fruits: pineapple chunks, marachino cherries, banana chunks, lemon, lime, or orange wedges, cantaloupe chunks, apricot halves.

LAND AND SEA KABOBS

- ¼ cup lemon juice
- 1 envelope onion soup mix
- ¼ cup soy sauce
- ¼ cup vegetable oil
- 1 (8 oz.) can pineapple chunks, drained—reserve liquid
- ½ lb. sirloin steak, cut into 1¼" cubes
- ½ lb. shrimp, peeled and deveined
- 16 cherry tomatoes
- 8 mushroom caps
- 1 green pepper, cut into 1¼" squares

Combine first four ingredients plus reserved pineapple liquid in non-metal bowl. Add beef cubes; stir meat to coat completely. Cover; refrigerate at least 3 hours. Add shrimp to beef mixture and refrigerate 1 hour longer. Arrange ingredients alternately on skewers. Place kabobs on cooking grill and cook approx. 15 minutes. Turn occasionally and baste with marinade.

GYRO BURGERS

- | | |
|----------------------|--------------------|
| 1 lb. ground chuck | ¼ tsp. cinnamon |
| 1 lb. ground lamb | ¼ tsp. allspice |
| 1 egg | ½ tsp. thyme |
| ¼ cup water | ½ tsp. sweet basil |
| ½ cup bread crumbs | 2 tsp. oregano |
| ¼ tsp. garlic powder | |



USE DIRECT METHOD

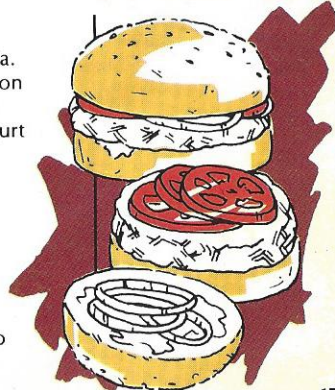
Combine all ingredients; mix well. Shape into patties 4½" dia. ½ inch thick. Place patties on cooking grill and cook 4 min. on each side. Serve on a hamburger bun or Peta bread (pocket bread) with chopped lettuce, sliced onions, tomato and yogurt sauce.

Yogurt Sauce

- 1 cup yogurt
- 5 tbl. sour cream
- 2 tbl. parsley flakes
- ¼ cup cucumber, chopped
- ¼ cup onion, chopped

Mix all ingredients together; refrigerate. Spoon onto Gyro burgers before serving.

GROUND MEATS



BRATS-IN-BEER

- 6 bratwurst
- 1 (12 oz.) can beer
- 6 individual French rolls
- sauerkraut relish



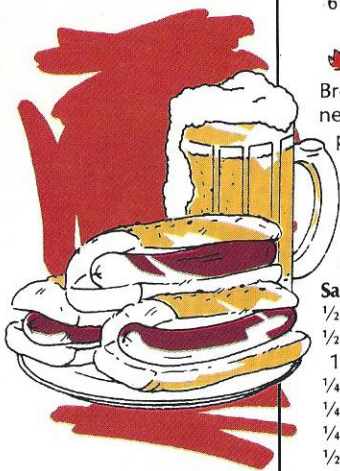
USE DIRECT METHOD

Brown brats on cooking grill watching carefully turning as necessary to brown evenly. Pour beer into an aluminum foil pan large enough to hold brats in one layer. When brats are brown place in beer. Place pan with brats, in beer, on cooking grill. Cover grill and cook 25 minutes. Cut rolls in half lengthwise and hollow out each half leaving a 1/4 inch wall. When brats are done fill bottom half of roll with drained sauerkraut relish, top with brat and other half of roll.

Sauerkraut Relish

- 1/2 cup sugar
- 1/2 cup red wine vinegar
- 1 tsp. prepared mustard
- 1/4 tsp. garlic powder
- 1/4 tsp. pepper
- 1/4 tsp. salt
- 1/2 tsp. caraway seed (optional)
- 1 (16 oz.) can sauerkraut, drained and snipped
- 1/2 cup green pepper, finely chopped
- 1/2 cup onion, finely chopped

Combine and heat vinegar, sugar and salt until sugar dissolves. Pour over sauerkraut; stir in remaining ingredients. Cover and chill several hours.



HAMBURGERS

- 1 lb. lean ground beef
- 1/4 tsp. black pepper
- 1/2 tsp. salt
- 3/4 tsp. dried minced onions (or 1 tbl. minced fresh onions)



USE DIRECT METHOD

Combine all ingredients, mix well. Shape into 4-6 patties, 3/4 inch thick. Place patties on cooking grill and follow cooking times given below. Use cover on the grill while cooking hamburgers it 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.

MEAT LOAF

- 1 1/2 lbs. ground chuck
- 1 1/2 tbl. onion, chopped
- 1 1/2 tbl. green pepper, chopped
- 2 1/2 tbl. catsup
- 1 tsp. salad mustard
- 2 slices soft bread, broken into pieces
- 1 egg, slightly beaten
- 1/3 cup milk
- salt and pepper to taste



CHARCOAL—INDIRECT METHOD GAS—LOW HEAT METHOD

Combine all ingredients; mix well. Shape meat mixture into a loaf; place in aluminum foil pan (9" x 5 1/2" x 2 1/2"). Spread 2 tablespoons of catsup on top of loaf; cover with 2 slices of bacon, secure on each end with a toothpick. Place pan in center of cooking grill; cook 60 minutes or until done.

FLORENTINE DINNER BURGERS

- 1 (10 oz.) pkg. frozen chopped spinach
- ½ cup small curd cream-style cottage cheese
- 2 tbl. Parmesan cheese, grated
- 2 lbs. lean ground beef
- 1 beaten egg
- ¼ cup dry bread crumbs
- 1 tsp. salt
- ¼ tsp. pepper
- 4 slices bacon
- 1 (8 oz.) can tomato sauce
- 4 tbl. green pepper, chopped
- 4 tbl. onion, chopped
- ¼ cup dry red wine



USE DIRECT METHOD

Cook spinach according to package directions; drain well. Stir in cottage cheese and Parmesan cheese. Combine ground beef, egg, bread crumbs, salt and pepper. Divide mixture evenly for 8 patties. Place on wax paper; shape into patties, flatten each patty to ½" thick. Spread spinach mixture on top of 4 patties to within ¼" of edge. Top with remaining patties; seal edges carefully. Wrap a slice of bacon around outside edge of each burger; secure with a toothpick. Place on cooking grill; cook until done, approx. 11 minutes per side. To make sauce: combine tomato sauce, green pepper, onion and wine. Bring to a boil; reduce heat, simmer uncovered 10 minutes. When burgers are cooked, place on serving platter and spoon sauce on top of burgers.

CHILI BAKE

- ½ lb. ground beef
- 1 small can pinto beans, drained
- 1 small can hot enchilada sauce
- 1 small can tomato sauce
- 1 tbl. instant minced onion
- ¾ cups Cheddar cheese, shredded
- 1 (6¼ oz.) pkg. tortilla chips
- ½ cup sour cream



CHARCOAL—INDIRECT METHOD GAS—LOW HEAT METHOD

Brown ground beef in skillet and drain. Add pinto beans, hot enchilada sauce, tomato sauce, onion and heat. Set aside one cup of chips to garnish top and crush the remaining chips. Place layer of chips in a foil loaf pan. Alternate layers of chili mixture, chips and cheese ending with chili. Reserve ½ cup cheese for top. Position pan in center of cooking grill and cook for 30 minutes. Remove from grill and top with sour cream and ½ cup cheese. Surround with reserved chips. Position pan in center of grill again and for about 5 minutes or until the cheese is melted.

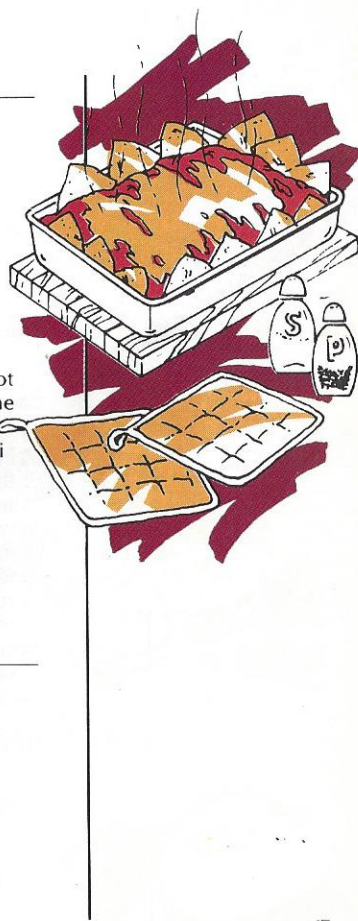
HOT DOGS

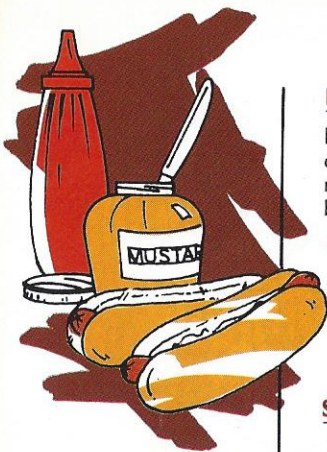
- hot dogs
- buns
- catsup
- mustard
- relish



USE DIRECT METHOD

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





HOT DOGS-STUFFED


hot dogs
cheese
relish
bacon

USE INDIRECT METHOD

Slit hot dogs lengthwise, within $\frac{1}{4}$ inch of each end. Stuff hot dogs with cheese and relish and wrap in bacon. Place on cooking grill over drip pan and cook 25-30 minutes or until bacon is crisp.

STUFFED PEPPERS

3 large green peppers
 $\frac{1}{2}$ lb. lean ground beef
1 tbl. green pepper, chopped
1 small can tomato sauce
 $\frac{1}{4}$ tsp. chili powder
1 tbl. onion, chopped
 $\frac{1}{2}$ tsp. Worcestershire sauce
 $\frac{1}{2}$ cup Minute Rice, uncooked
2 small whole tomatoes, skinned and cut up
 $\frac{1}{2}$ cup water
salt and pepper to taste
 $\frac{1}{2}$ cup sharp Colby cheese, grated

 CHARCOAL—INDIRECT METHOD
GAS—LOW HEAT METHOD

Remove tops and seeds from green peppers. Cook whole peppers in boiling salted water for 3-5 minutes; invert to drain. Brown onion, chopped green pepper, and ground beef in a skillet. Add remaining ingredients (reserving 3 teaspoons tomato sauce and $\frac{1}{2}$ cup cheese). Simmer for 10-15 minutes. Stuff peppers and put a teaspoon tomato sauce on top of each. Center each pepper on a double layer of heavy duty aluminum foil (9-inch square). Shape foil to fit around peppers leaving top uncovered. Place peppers, in foil, on cooking grill; cook 35-40 minutes. Top with grated cheese and heat until cheese melts. About 5 minutes longer.

BAKED POTATOES

white medium-sized baking potatoes
(1 per person)
salt and pepper
butter or sour cream

Wrap potatoes in aluminum foil and place on cooking grill. 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 IN FOIL

sweet corn
butter or margarine
salt and pepper

Husk corn, remove all silk, and wash in cold water. Spread butter or margarine on all ears, season with salt and pepper and wrap in aluminum foil. Put ears of corn on cooking grill and cook 25-30 minutes, turning 3 times during cooking time.

CORN IN HUSKS

Trim excess silk off end of corn with kitchen scissors. Place corn in deep container, sprinkle with $\frac{1}{4}$ cup sugar and 2 tablespoons salt. Cover corn with cold water and soak for at least one hour. When ready to cook, remove corn from water, shake to remove excess water; place on cooking grill. Cook approx. 25 minutes, turning 3 times. Use gloves to remove husks and silk before serving.

BAKED BEANS

1 (16 oz.) can pork and beans with tomato sauce	$\frac{1}{4}$ cup onion, chopped
$\frac{1}{4}$ cup brown sugar	$\frac{1}{4}$ cup catsup
$\frac{1}{2}$ tsp. dry mustard	1 tbl. molasses
	2 slices bacon, cut in half

 CHARCOAL—INDIRECT METHOD
GAS—LOW HEAT METHOD

Mix all ingredients together except bacon. Pour mixture into a foil pan; top with bacon pieces. Place pan on cooking grill and cook for 45-50 minutes. Remove from grill and stir lightly before serving.

STUFFED TOMATOES

4 medium tomatoes
 $\frac{1}{4}$ cup butter, melted
6 tbl. bread crumbs
 $\frac{1}{2}$ cup Parmesan cheese, more if desired
salt and pepper to taste

 CHARCOAL—INDIRECT METHOD
GAS—LOW HEAT METHOD

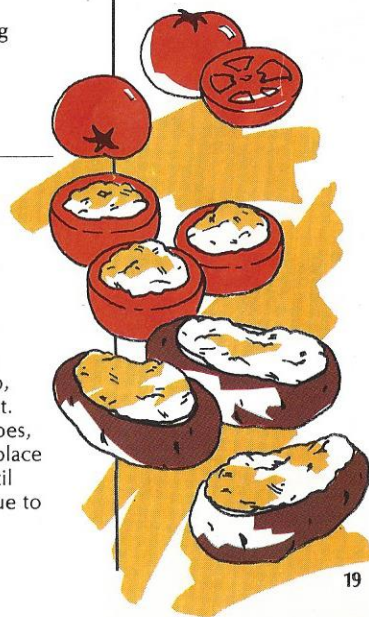
Hollow out tomatoes slightly. Melt butter, add bread crumbs and Parmesan cheese. Saute for 3 or 4 minutes until lightly browned. Season to taste with salt and pepper. Stuff each tomato, mounding slightly in the middle. Place on cooking grill, in a foil pan, cook about 20 minutes or until heated through and lightly browned.

STUFFED BAKED POTATOES

3 large baking potatoes
3 tbl. butter, softened
 $\frac{3}{4}$ tsp. salt
2 egg yolks
 $\frac{1}{2}$ cup sour cream
1 tbl. chives, finely chopped
2 tbl. sharp Cheddar cheese, grated

Wash and dry potatoes, bake until done (approx. 1 hour). Split potatoes lengthwise and carefully scoop out the pulp, reserving 4 shells. Mash potatoes with butter while still hot. Blend egg yolks and sour cream together; mix with potatoes, chives, and salt. Mound mixture into reserved shells and place in a foil pan. Place pan in grill and cook 20 minutes or until heated through. Top each potato with cheese and continue to cook until cheese is melted.

VEGETABLES



FISH & SEAFOOD

PATIO TOMATOES

- | | |
|------------------------------|-------------------------------|
| 6 medium size tomatoes | 1/8 tsp. pepper |
| 6 slices bacon, diced | 1/2 tsp. salt |
| 3/4 cup onion, chopped | 1/4 tsp. thyme leaves |
| 1 cup cooked rice | 2 tbl. fresh parsley, snipped |
| 1 cup cheddar cheese, grated | |

 **CHARCOAL—INDIRECT METHOD**
GAS—LOW HEAT METHOD

Scoop pulp out of tomatoes; drain upside down on paper towels. Saute bacon and onion until onion is soft. Combine all ingredients; mixing well and pack into tomatoes. Place each tomato into center of 9" square, double thickness, of aluminum foil. Shape foil to fit around tomato leaving top uncovered. Cook 25 minutes or until thoroughly heated through.

SALMON LOAF

- | | |
|---|-------------------------------|
| 1 (7 3/4 oz.) can salmon,
drained and flaked | 1/4 tsp. paprika (optional) |
| 1 cup soft bread crumbs (2 slices) | 2 tbl. butter, melted |
| 1/2 tsp. salt | 2 eggs |
| | 1/2 cup milk |
| | 1/2 tsp. instant minced onion |

 **CHARCOAL—INDIRECT METHOD**
GAS—LOW HEAT METHOD

Place all ingredients in a bowl; mix well. Pour mixture into a greased aluminum foil pan. Position pan in center of cooking grill; cook 35-40 minutes or until done.

HALIBUT STEAK

- 2 3/4-inch halibut steaks
1/2 cup butter or margarine, melted
lemon juice to taste
salt and pepper to taste

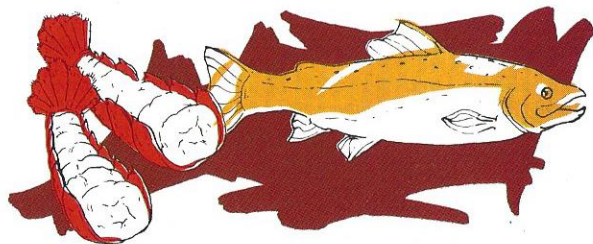
If frozen, thaw halibut steaks. Place two steaks in a greased aluminum foil pan. Pour melted butter over fish and season to taste with lemon juice, salt and pepper. Place pan on cooking grill; cook approx. 15-20 minutes or until fish flakes with a fork.

LOBSTER TAILS

- lobster tails, thawed
(1 per serving)
melted butter
lemon wedges

 **CHARCOAL—INDIRECT METHOD**
GAS—LOW HEAT METHOD

Cut away underside membrane on lobster tail. To prevent curling while cooking, hold lobster tail in both hands and bend backward to crack the shell. Brush with melted butter and place on cooking grill. Cook 20 minutes or until shell is bright red. Serve with melted butter and lemon wedges.



BBQ TROUT

Brush trout with lemon juice inside and out to preserve freshness before refrigeration. Place 2 trout, 10 to 12 inch fish, in shallow baking dish; pour marinade over fish. Let stand for one hour. Place on grill and cook until done, approx. 15 minutes. The drained marinade should be used for basting during cooking.

Marinade for fish:

- ½ cup soy sauce
- ½ cup cooking sherry
- 1 tbsp. lemon juice
- 1 clove crushed garlic
- ¼ cup salad oil

Use hand mixer to blend all ingredients well.

CUMBERLAND SAUCE

- 1 eight ounce jar red currant jelly
- ½ cup of Port or Madeira wine
- 1 teaspoon of ground ginger
- juice from ½ orange
- juice from ½ lemon
- rind from ½ orange, grated

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

LEMON BUTTER OR BASTING SAUCE

For fish, seafood, poultry, vegetables or buns used for fish sandwiches.

Combine and mix 1 cup softened butter or margarine, ¼ cup lemon juice, 1 tablespoon minced parsley, ¾ teaspoon grated lemon peel and ¼ teaspoon salt.

Yield: About 1¼ cups.

WEBER TANGY BARBECUE SAUCE

- 3 tbs. onion, chopped
- 2 tbs. butter or margarine
- 2 tbs. granulated sugar
- 2 tbs. vinegar
- 1 tbs. Worcestershire sauce
- ¼ cup lemon juice
- 1 cup catsup
- ½ cup celery, chopped
- 1 tsp. dry mustard
- salt and pepper to taste

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



SAUCES & CASSEROLES

SCALLOPED POTATOES AND HAM

4 cups pared, sliced white potatoes
2 tbl. onion, chopped
1 cup diced ham (or more)
2 cups medium white sauce
salt and pepper to taste

 **CHARCOAL—INDIRECT METHOD**
GAS—LOW HEAT METHOD

Peel and slice potatoes and put them into water to prevent discoloring. Grease inside of a foil pan. Put ½ inch layer of potatoes, in foil pan, sprinkle with some onion, ham, salt and pepper. Pour on part of white sauce. Repeat layers 2 or 3 times, ending with white sauce. Place uncovered foil pan on cooking grill; cook for 1 hour or until done.

Medium White Sauce

2 tbl. flour
2 tbl. butter or margarine
½ tsp. salt
1 cup milk

Cook flour, salt and margarine mixture for about one minute in a saucepan. Gradually add milk; cook stirring until it thickens. Makes one cup.

POTATO-CHEESE CASSEROLE


4 medium potatoes, pared & sliced
¾ cup milk
1 tsp. instant minced onions
1 can cream of chicken soup
1 cup Cheddar cheese, grated
2 tsp. butter
½ tsp. parsley flakes
salt and pepper to taste

 **CHARCOAL—INDIRECT METHOD**
GAS—LOW HEAT METHOD

Peel and slice potatoes. Combine chicken soup, milk, ½ cup grated cheese, and onions with potatoes. Add salt and pepper to taste. Pour into an aluminum foil pan; dot top with butter. Sprinkle with remaining cheese; top with parsley flakes. Place pan on cooking grill; cook one hour or until done.

SCOTCH EGGS

6 hard-boiled eggs
1 lb. bulk pork sausage
1½ cups dry bread crumbs
2 well-beaten eggs

 **CHARCOAL—INDIRECT METHOD**
GAS—LOW HEAT METHOD

Remove shells from hard-boiled eggs. Evenly divide pork sausage into six portions. Flatten portion of sausage; place one hard-boiled egg into center of sausage; mold sausage around egg so it is completely covered. Dip sausage covered egg into beaten eggs; roll in bread crumbs. Place eggs in an aluminum foil pan. Center pan on cooking grill; cook 30-35 minutes or until done.

MEXICAN EGG CREPES WITH CHEESE SAUCE

vegetable oil
6 flour tortillas
6 eggs, lightly beaten
2 tbl. butter or margarine
¼ cup onion, finely chopped
¼ cup green pepper, finely chopped or
(1 3½ oz. can jalapeno peppers, chopped and drained)
1 tomato, peeled and diced
3 oz. cooked ham, finely cut
salt and pepper to taste



CHARCOAL—INDIRECT METHOD
GAS—LOW HEAT METHOD

Lightly oil both sides of each tortilla. Melt butter in a large skillet, saute onion and peppers, add tomatoes, eggs, ham, salt and pepper; scramble. Place a portion of scrambled mixture on each tortilla. Roll tortilla and place seam side down in a foil pan. Pour cheese sauce over rolled tortillas; place pan on cooking grill. Cook about 20 minutes or until tortillas are heated through and cheese sauce is piping hot. Garnish with paprika if desired.

Cheese Sauce

4 tbl. butter or margarine	1 tsp. prepared mustard
4 tbl. flour	1½ cups hot milk
⅓ tsp. pepper	1 cup Cheddar cheese, grated
½ tsp. salt	

Melt butter in sauce pan. Stir in flour, pepper, salt, mustard, then hot milk gradually. Cook, stirring until smooth and thickened. Add grated cheese and stir constantly until cheese is melted. Use low heat.

"GO ANYWHERE GRILLS" MENU SUGGESTIONS:

ON THE BEACH • IN YOUR RV • ANYWHERE

These foods can be prepared in advance and easily transported. Coolers and thermal containers will be necessary to keep foods at the desired temperature. Let your imagination run wild and create your own menus... just remember food always tastes better when it's cooked outdoors—be prepared for hearty appetites. Have fun and enjoy!

Brats-in-Beer
with Sauerkraut Relish

Baked Beans
Potato Chips
Canned Beverage

Marinated Flank Steak
Corn-On-The-Cob
Stuffed Baked Potatoes
Fresh Fruit
Coffee or Iced Tea

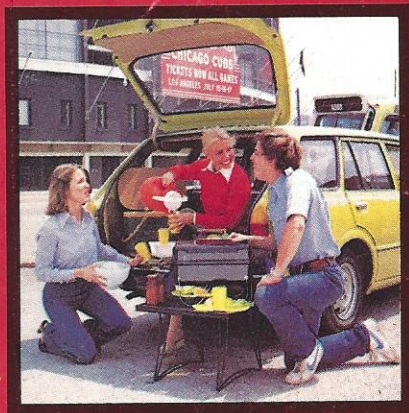
Mexican Egg Crepes
with Cheese Sauce
Stuffed Tomatoes
Rolls
Fresh Strawberries
Coffee

Marinated Chicken Pieces
Patio Tomatoes

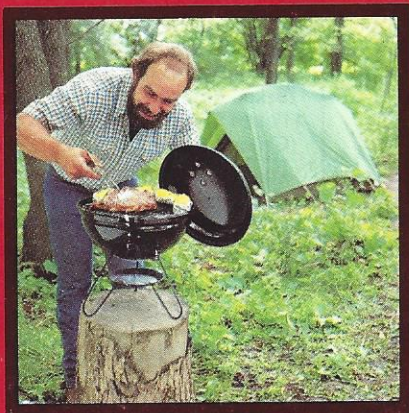
French Bread
Green Onions-Olives-Carrot Sticks
Melon Wedges
Coffee

Florentine Dinner Burgers
Sliced Tomatoes
Baked Potatoes
with Sour Cream
Fruit Kabobs
Coffee

weber
"go-anywhere" grills
COOKBOOK



Tailgate treats



Campsite cookery



Balcony barbeques