

BARBECUE

THE WEBER TRADITION

BARBEQUE

THE WEBER TRADITION

Weber-Stephen Products Company
Palatine, IL U.S.A.

WARNINGS

Improper assembly may be dangerous. Please carefully follow your assembly instructions in the Owner's Manual.

The regulator fitting is a left-hand thread (it must be tightened counterclockwise).

After a period of storage and/or disuse (for example, over winter), the Weber Gas Barbeque should be checked for gas leaks before using. See your Owner's Manual for correct procedure.

Do not operate barbeque if there is a gas leak present.

Do not use a flame to check for gas leaks.

Combustible materials should never be within 30 inches of the top, back or sides of your Weber barbeque.

Your Weber barbeque should not be used by children.

You should exercise reasonable care when operating your Weber barbeque. The unit will be hot during cooking or cleaning, and should never be left unattended.

Should the burners go out during operation of your Weber barbeque, turn all gas valves off, open the lid and wait 5 minutes before attempting to reignite, using lighting instructions.

Do not use charcoal or lava rock in your Weber gas barbeque.

Never lean over open grill or place hands or fingers on front edge of unit.

Should flare-up occur, then simply turn the center Burner to Off and move food to the center of the Cooking Grid until flaring subsides.

Do not enlarge orifice openings when cleaning the valve or burners.

The barbeque should be thoroughly cleaned on a regular basis.

L.P. gas is not natural gas. The conversion or attempted use of natural gas in an L.P. unit or L.P. gas in a natural gas unit is dangerous and will void your warranty.

A dented or rusty L.P. tank may be hazardous and should be checked by your liquid propane supplier. Do not use an L.P. tank with a damaged valve.

Although your L.P. tank may appear to be empty, gas may still be present, and the tank should be transported and stored accordingly.

For L.P. gas units only, use the regulator that is supplied with your Weber barbeque.

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4 YOUR NEW WEBER GAS BARBEQUE

A LID: The heavy-gauge steel Lid is porcelain-enameled and designed to keep heat circulating around the food for even cooking. Covered cooking, the Weber way, locks in juices and guarantees great flavor.

B RAPID-READ THERMOMETER: This dual purpose Thermometer shows the temperature inside the grill, to guarantee that foods are being cooked at the correct temperature. The Thermometer can also be removed and inserted into the food to quickly check temperature for desired doneness. No more guesswork in barbecuing. The foolproof way to cook foods perfectly outdoors.

C SOLID HARDWOOD HANDLE: The convenient Handle is weather resistant.

D COOKING GRID: The Cooking Grid is divided into 2 porcelain-enameled sections that won't rust or burn. Easy to brush clean. Sections fit handily into the dishwasher, too.

E FLAVORIZER™ BARS (patent pending): These porcelain-enameled Bars deliver the ultimate control in gas cooking. There are no lava rocks to absorb excess fat dripping that can cause unwanted flare-ups. Excess fat flows over the Flavorizer Bars and is directed through the Bottom Tray into the Grease Catch Pan. Uncontrolled flare-up is eliminated. Heat is evenly distributed throughout the Barbeque. The Bars won't rust and are easy to clean.

F COOKING BOX: Die cast aluminum Cooking Box won't rust, stain or burn. Both Box and Lid wipe clean with warm soapy water.

G ONE-BUTTON CROSSOVER™ IGNITION SYSTEM (patent pending): The push-button Igniter Switch lights the Burners—no more matches to light in the wind.

H BURNER CONTROL KNOBS: The adjustable Knobs provide precision heat control to reach and maintain any desired cooking temperature. Removable for safety, too.

I MANUAL LIGHTING OPENING: See Owner's Guide if Manual Lighting is necessary. Also, use this Opening as a flame check after push-button ignition.

J BURNERS: Not just 1, but 3 stainless steel Burners guarantee even heat and fast cooking.

K BOTTOM TRAY: Excess fat flows from the Flavorizer Bars and through the Bottom Tray to the Grease Catch Pan. Slides out easily to brush or wash clean.

L GREASE CATCH PAN: Excess fat collects in the porcelainized Grease Catch Pan. A moderate amount of fat will collect in the Pan. In other gas grills, the excess fat is absorbed by the lava rocks which can cause uncontrollable flare-up. Disposable foil trays to fit the Grease Catch Pan are available, or Pan can be lined with aluminum foil. Pan can be placed in dishwasher for easy cleanup.

M HEAVY-GAUGE STEEL LEGS: Baked on enamel coating ensures durability. Won't rust or stain.

N WHEELS: The Weber Gas Barbeque is portable and can be easily moved to any location in your yard or on your patio.

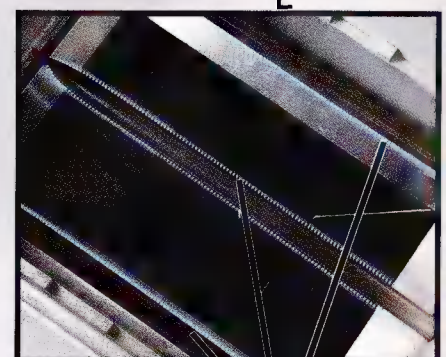
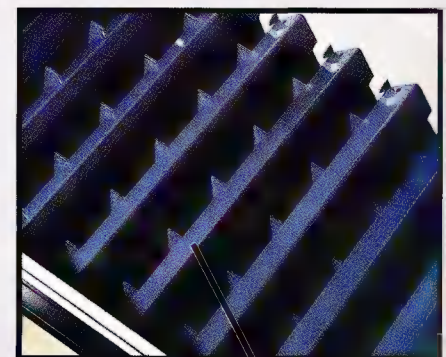
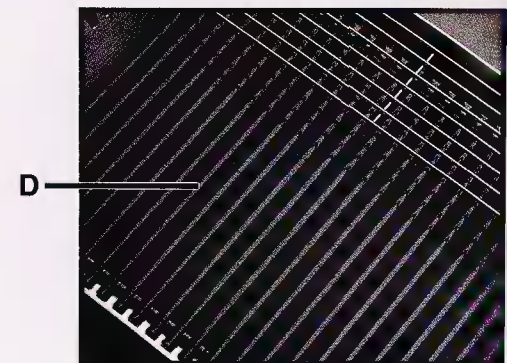
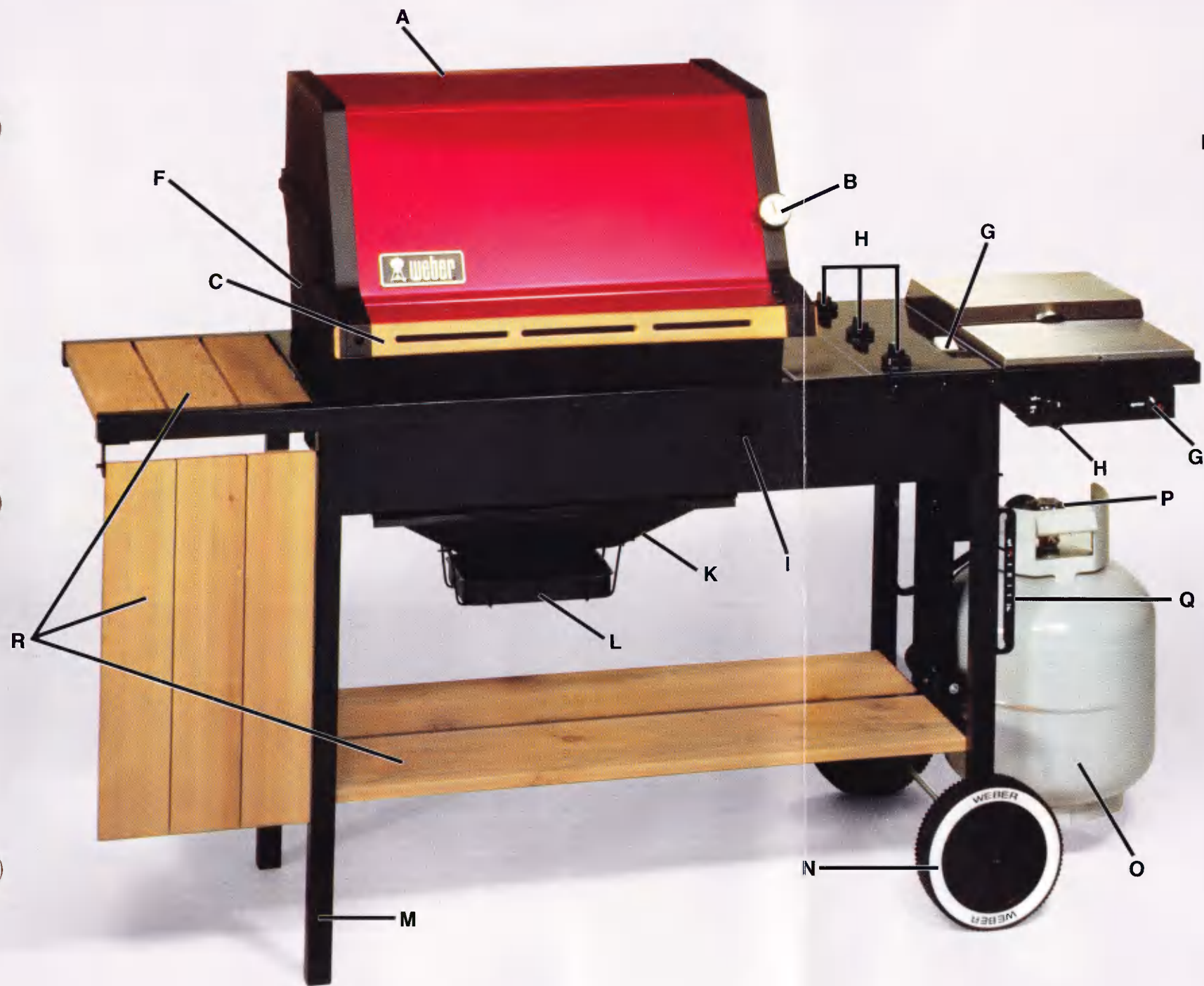
O L.P. TANK: The liquid propane (L.P.) gas supply is faster and easier to use than charcoal, and gives more cooking control.

P L.P. TANK VALVE: Turn the Valve counter-clockwise to turn L.P. Tank to On; when cooking is completed, turn Valve clockwise to turn L.P. Tank to Off.

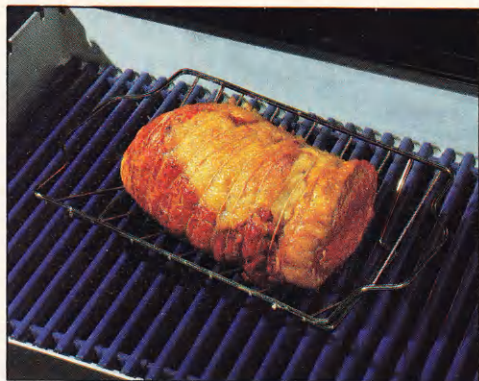
Q FUEL SCALE: The easy-to-read Scale indicates the exact amount of fuel in the L.P. Tank so you can refill the L.P. Tank *before* running out of fuel.

R WOOD WORKTABLES AND RACKS: An added convenience for food and equipment storage and food preparation.

**YOUR NEW WEBER
GAS BARBEQUE...**



WEBER ACCESSORIES



Roast Holder: Ideal way to roast meat. Convenient handles make placement and removal easy. Suitable for oven use, too.

#9501



Shish Kebab Set: 6 stainless steel skewers make turning a snap. Triple nickel-plated racks attach to Cooking Grid.

#2501

Weber accessories give an added dimension to your outdoor cooking experiences. Use Fire Spice and enjoy authentic hardwood smoke flavor—try all four woods: Alder for seafood; Mesquite for steaks, chops and brisket; Oak for lamb and beef ribs; Hickory for poultry, pork chops and ribs. Great with the Barbeque Spit, too.



Rib Rack: Sturdy nickel-plated rack increases rib cooking capacity by 50%. Great for grilling chicken and chops, too.

#3701



Individual Corn 'N' Tater Holders: Sit directly on Cooking Grid to save space and speed up vegetable cooking. Easy cleanup.

#3802

To make your outdoor cooking the easiest cooking possible, choose convenience: the Roast Holder, Rib Rack, Shish Kebab Set and Corn 'N Tater Holders provide a place for everything while the Griddle cooks multiple foods with a single cleanup. And, Weber-Covers keep the Barbeque clean and ready to go when you are.



Griddle: Makes it fun to cook breakfast or brunch outdoors. Makes cooking pancakes, bacon and eggs easy.

#1405



Weber Barbeque Spit: 2 spit forks, shaft, electric motor and brackets convert the Barbeque to rotisserie cooking in no time.

#9810



WeberCovers: Keep the Barbeque clean and protected year-round. Covers resist cracking even in the coldest weather.

#9830 Cover shown is for Genesis II and Genesis III.

#9825 Cover is available for Genesis I.



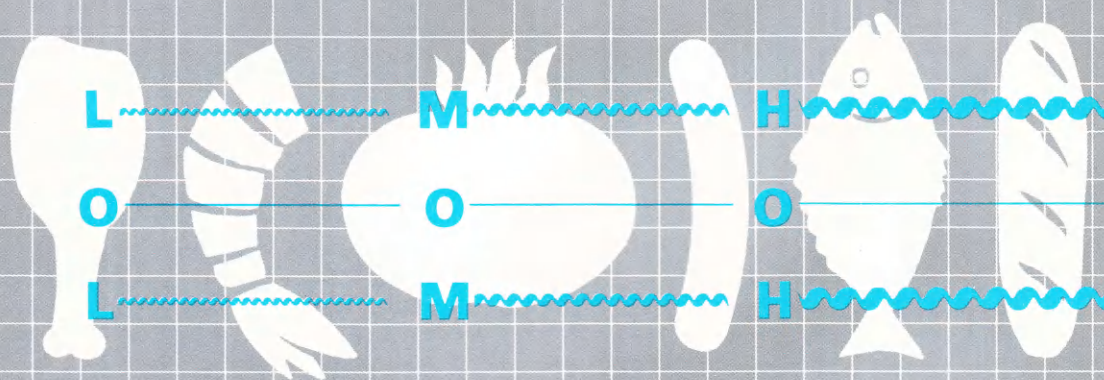
Weber Fire Spice: Packaged in convenient shaker containers for no-fuss smoky flavor.

#17204 Alder; **#17104** Mesquite;

#17054 Hickory; **#17154** Oak

Weber Side Arm Burner is only standard on the Genesis III model. It is available as an accessory for the Genesis II model.

GAS COOKING





GAS BARBEQUING WITH WEBER— THE EASY WAY

It's easy to cook outdoors when you're using the Weber Gas Barbeque. Never has gas barbequing been so perfectly controlled, so fast and easy—and absolutely foolproof with PERFECT cooking results EVERY time. No more uncontrolled flare-ups, because Weber has made it possible for YOU to control the cooking.

You can hardly wait to cook your first steak, but first, please:

- Be sure you have followed all Assembly Instructions in assembling your Weber Gas Barbeque.
- Wash Cooking Grid and Flavorizer Bars with warm soapy water, or wash in dishwasher.

READY TO COOK? HERE'S HOW!

1. Open the Lid.
2. Check that all 3 Burner Control Knobs are turned to Off.
3. Check that the Fuel Scale reads more than "E".
4. Turn the L.P. Tank Valve to On (turn counterclockwise).
5. Push down and turn the front Burner Control Knob to High and ignite the front Burner by pressing the Igniter Switch 2 to 3 times. The front Burner is now lit; you can look into the Manual Lighting Opening to check.
 - The Igniter Switch will light the front Burner only; the center and back Burners ignite off the front Burner.
 - The Lid should always be open when lighting the Barbeque.

6. Turn the center and back Burner Control Knobs to High; preheat Barbeque, with Lid down, until Thermometer registers 500 to 550°, 10 to 15 minutes. The Barbeque is ready for cooking!

MANUAL LIGHTING

If lighting the Barbeque manually, follow Steps 1 through 4, left. Strike a long match and put the flame into the Manual Lighting Opening. While match is lit, push down and turn the front Burner Control Knob to High. Look into the Manual Lighting Opening to make sure the Burner is lit.

CAUTION:

- Do not lean over the Barbeque while igniting Burners or cooking.
- If the front Burner does not light, turn Burner Control Knob to Off; wait 5 minutes to let the gas clear before trying to light the Barbeque again.
- Always light the front Burner first; the center and back Burners ignite off the front Burner.
- The Barbeque should not be moved when the Burners are ignited or the Barbeque is hot.

NOTE: Please keep the envelope containing Assembly Instructions in a safe place. The Assembly Instructions contain important information on safety, trouble-shooting and maintenance procedures.

SAFETY

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 Barbeque as fires or explosions could result under extreme conditions.

The joint at which the regulator 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:** This is a left-hand thread.

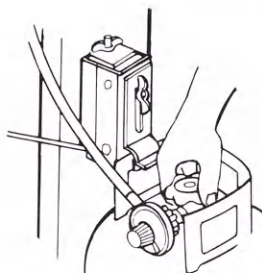
Be sure the regulator is mounted with the small vent hole pointed downward, so it will not collect water. This vent should be kept free from dirt, grease, bugs, etc.

TO CHECK FOR GAS LEAKS

Every time a refilled L.P. Tank is connected to the Barbeque, the connections should be checked for leaks:

1. Mix about 2 tablespoons dishwashing detergent and 2 tablespoons water.

2. Open L.P. Tank Valve and wet the fitting with the detergent solution. If bubbles form, or if a bubble grows, there is a leak.
3. If there is a leak, close the L.P. Tank Valve and check the fitting. Turn Valve back on and recheck with detergent solution.



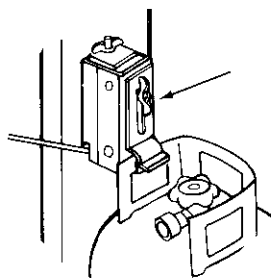
TO REFILL THE L.P. TANK

When the Fuel Scale registers "E", it is time to have the L.P. Tank refilled.

1. Close the L.P. Tank Valve (turn clockwise).
2. Disconnect the regulator and hose by pressing the handwheel against the spring and turning clockwise.
3. Loosen Fuel Scale lock wing nut and turn Fuel Scale lock up out of the way. Lift L.P. Tank off.
4. Take the L.P. Tank to a "gas-propane" dealer to be refilled. Transport L.P. Tank in a vertical position; do not drop or handle roughly.

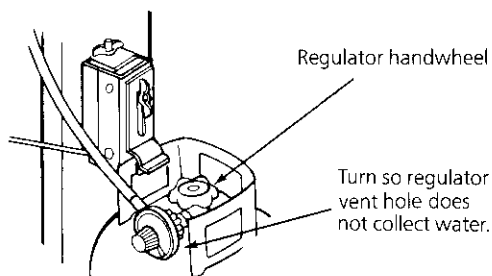
To replace the filled L.P. Tank on the Barbeque:

1. Turn the L.P. Tank so the opening of the L.P. Tank Valve is to the front of the Barbeque. Hook the L.P. Tank onto the Fuel Scale.



2. Connect the hose to the L.P. Tank. Route the hose so that it does not interfere with the Fuel Scale Indicator Rod. The regulator has a left-hand thread; it tightens by turning counterclockwise. Press the regulator handwheel against the spring. Turn the regulator handwheel counterclockwise until tight.

3. The refilled L.P. Tank will last for about 20 hours of cooking.



PRECAUTIONS

As with any cooking appliance, there are safety precautions that should be observed when using the Weber Gas Barbeque.

- The Weber Gas Barbeque is designed for outdoor use only; it should not be used indoors or in a garage or enclosed breezeway.
- Do not store or use gasoline or other flammable or combustible materials or liquids near the Barbeque.
- Do not attempt to ignite the Barbeque or use it for cooking without reading the Owner's Guide and instruction sections of the cookbook.
- When not in use, the L.P. Tank Valve must be turned to Off. If storing the Barbeque indoors, the L.P. Tank must be disconnected.
- If you should smell gas, turn all Burners and the L.P. Tank Valve to Off. Open Lid. If gas smell continues, call your gas supplier.
- Do not lean over the Barbeque when igniting the Burners or cooking.
- Do not move the Barbeque when Burners are ignited or the Barbeque is hot.
- Allow the Barbeque to cool before removing or cleaning Cooking Grid or Flavorizer Bars.
- When the L.P. Tank is connected, the Barbeque must be kept outside in a well-ventilated space.
- Never store or transport the L.P. Tank where temperatures can reach 125°. Transport and store in an upright position.
- Dented or rusty L.P. Tanks can be hazardous and should be replaced immediately.
- Always check for gas leaks every time you disconnect and reconnect the regulator to the L.P. Tank (page 12).

COOKING METHODS

Foods are cooked by using either the Direct or Indirect Cooking Method. The Direct Cooking Method is used only for searing meats such as steaks, chops and hamburgers; cooking is then completed by the Indirect Cooking Method. All other foods, such as roasts, whole poultry, sausage, ribs, vegetables and breads, are cooked by the Indirect Cooking Method.

The following symbols will be used in our recipes to indicate the correct settings for the three burners:

DIRECT COOKING METHOD (Searing)

SETTING	FRONT BURNER	CENTER BURNER	BACK BURNER
HHH	High	High	High
HLH	High	Low	High
MMM	Medium	Medium	Medium

INDIRECT COOKING METHOD

SETTING	FRONT BURNER	CENTER BURNER	BACK BURNER
MOM	Medium	Off	Medium
LOL	Low	Off	Low
HOH	High	Off	High

DIRECT COOKING METHOD

The Direct Cooking Method is used for searing steaks, chops and hamburgers. Searing is accomplished by controlled flare-up; as hot fat drips from the food onto the specially designed Flavorizer Bars, it "flares" and creates the smoke that gives foods that irresistible barbequed flavor. And natural juices are locked in for moist goodness. Thanks to the unique design of the Burners, Flavorizer Bars

and the flexible temperature controls, there are no uncontrollable flare-ups, because YOU control the flaring.

In using the Direct Cooking Method for searing, the Burner Control Knobs will be turned to different temperatures, depending upon whether the food being seared is low or moderate in fat content. Foods with high fat content, such as duck and sausage, are not seared, but are cooked perfectly by the Indirect Cooking Method.

Foods with low to moderate fat content

These foods include well-trimmed steaks and chops, chicken and burgers made with 70 to 80% lean ground beef.

To cook these foods, ignite Barbeque and turn all 3 Burners to High heat (HHH), with Lid down, until Thermometer registers 500 to 525°, about 10 minutes. Place food on Cooking Grid, cover and cook for time indicated in chart or recipe.

TIPS ON SEARING:

- Foods can be placed anywhere on the Cooking Grid for searing. When searing is completed, move foods to center of Cooking Grid and adjust Burners for Indirect Cooking as directed in chart or recipe.
- If foods such as burgers contain more fat than you thought and unwanted or excess flaring results, simply turn the center Burner to Off and move food to the center of the Cooking Grid until flaring subsides. Then turn center Burner to Medium or Low to complete searing.
- If uncertain about what temperatures to use for flaring, remember "the leaner the meat, the higher the heat" (HHH), "the fattier the meat, the lower the heat" (HLH) or (MMM).

INDIRECT COOKING METHOD

The Indirect Cooking Method is used to complete the cooking of food after searing, and for cooking roasts, poultry, game, vegetables, breads and foods that are high in fat, such as sausage, ribs or duck. Foods are placed in the center of the Cooking Grid with the front and back Burners ignited, the center Burner turned to OFF. All cooking is done with the Lid down to provide uniform, evenly circulated heat. The Thermometer in the Lid indicates the exact cooking temperature inside the Barbeque and can be used to check the internal temperature of foods for desired degree of doneness.

The Burner Control Knobs will be turned to different temperatures, depending upon what kind of food is being cooked.

Foods to be cooked at a moderate temperature (350 to 375°)

Whole roasts, whole or cut-up poultry, seared meats, whole fish, fish steaks and thick fillets, vegetables, casseroles and breads are cooked with the front and back Burners set at Medium, the center Burner turned to Off (MOM). Cook, covered, according to time indicated in charts or recipes. Foods can be cooked to the exact degree of doneness, checking the internal temperature of foods with the Thermometer.

Foods to be cooked at a low temperature (300 to 325°)

High fat foods such as sausages, ribs, whole or cut-up duckling or delicate foods such as thin fish fillets are cooked with the front and back Burners set at Low, the center Burner turned to Off (LOL). Cook, covered, according to times indicated in charts or recipes. Slower cooking at low temperatures eliminates unwanted flare-up in cooking foods with a high fat content and ensures that delicate foods will not be overcooked.

Finishing foods with sauces (425 to 450°)

Sauces can be applied to enhance the flavor of different foods. Nonsweet glazes can be applied during the entire cooking process or during the last 30 to 45 minutes of cooking time. The sugar in sweet sauces will burn if cooked for a long period of time—apply these sauces during the last 15 to 20 minutes of cooking time. To achieve a finished “glaze” on foods, turn the front and back Burners to High, leaving the center Burner Off (HOH). Cook, covered, 5 to 10 minutes, or until the food is well browned and the sauce has a glazed appearance.

USING A DRIP PAN

If you want to make a gravy or sauce with pan drippings from a roast, chicken or turkey, you will want to use an aluminum drip pan to catch flavorful drippings during cooking. Position an aluminum foil or metal pan on the Flavorizer Bars in the center of the Barbeque. Position meat in center of Cooking Grid over drip pan.

If you do not need drippings for a gravy or sauce, you do not need to use an aluminum drip pan with the new Weber Gas Barbeque. Thanks to the special design of the Flavorizer Bars and Burners, excess fat flows directly through the Bottom Tray into the Grease Catch Pan. In cooking foods with a high fat content, be sure that the Bottom Tray and Grease Catch Pan are properly cleaned (see Care Instructions on page 21).

QUICK CLEANING

After cooking — or before cooking next time — turn all three Burners to High. Heat, covered, for 10 to 15 minutes. Turn Burners to Off; turn L.P. Tank to Off. Brush Cooking Grid with brass wire brush, stainless steel sponge, crumpled aluminum foil, or barbeque brush.

BEEF COOKING CHART

MEAT	FIRST SIDE Sear (HHH)	SECOND SIDE Cover and Cook Steaks (MOM)		
		RARE	MEDIUM	WELL DONE
Steaks—1 inch	2 min.	3-5 min.	5-7 min.	7-9 min.
1½ inches	4 min.	6-8 min.	8-10 min.	10-12 min.
2 inches	4 min.	12-14 min.	14-16 min.	16-18 min.
Beef Roasts	Do Not Sear. Place on Cooking Grid, Cover and Cook (MOM).	18-20 min.	20-25 min.	25-30 min.

INTERNAL TEMPERATURE CHART FOR BEEF

Rare	140°
Medium-Rare	150°
Medium	160°
Well Done	170°

POULTRY COOKING CHART

POULTRY	Sear (HLH) or (MMM) Skin Side Up	Cover and Cook (MOM); Turn Chicken Halfway Through Cooking Time
WELL DONE		
Chicken—Small or thin pieces	3 min.	20-25 min.
Large or meaty pieces	3 min. NOTE: Searing is optional. If not searing, cover and cook (MOM) using maximum cooking time in chart.	25-35 min.
Whole Chicken	Do Not Sear.	15-18 min. per pound NOTE: Do Not Turn.
Whole Turkey	Do Not Sear.	13-15 min. per pound, stuffed 11-13 min. per pound, not stuffed NOTE: Do Not Turn.
Duckling—Whole or quarters	Do Not Sear.	15-17 min. per pound NOTE: Do Not Turn.
Cornish Hens	Do Not Sear.	25-30 min. per pound NOTE: Do Not Turn.

INTERNAL TEMPERATURE CHART FOR POULTRY

Well Done Pieces or whole unstuffed 170°
Well Done Whole, stuffed 180°

WEBER COOKING TIPS: To check doneness, insert Weber Rapid-Read Thermometer in thickest part of inside thigh where thigh joins body of chicken or turkey. Thigh meat will feel tender and juices will run clear when inside thigh is pierced with a fork.

GROUND MEAT COOKING CHART

MEAT	FIRST SIDE	SECOND SIDE		
	Sear, 80% Lean beef (HLH) 70% Lean beef (MMM)	Cover and Cook, Burgers (MOM) Sausages (LOL)		
Burgers		RARE	MEDIUM	WELL DONE
¾ inch	3 min.	4-5 min.	6-8 min.	8-10 min.
1 inch	5 min.	7-9 min.	9-11 min.	11-13 min.
Fully Cooked Sausages	Do Not Sear.			10-15 min.
Uncooked Sausages	Do Not Sear.			20-30 min.

FISH COOKING CHART

FISH	Cover and Cook (MOM) Do Not Turn
	WELL DONE
Fish —Fillets and Steaks	10-12 min. per pound
Whole Fish —Up to 1 pound	10-15 min. total
Over 1 pound	10-12 min. per inch of thickness

LAMB COOKING CHART

MEAT	FIRST SIDE Sear (HLH)	SECOND SIDE Cover and Cook (MOM)		
		RARE	MEDIUM	WELL DONE
Lamb Chops—Loin, Rib and Shoulder				
1 inch	3 min.	4-6 min	6-10 min.	11-15 min.
1½ inches	4 min.	3-5 min.	10-13 min.	13-17 min.
2 inches	4 min.	9-11 min.	13-15 min.	17-19 min.
Lamb Roasts				
	Do Not Sear. Place on Cooking Grid, Cover and Cook (MOM)	18-22 min. per pound	22-28 min. per pound	28-32 min. per pound

INTERNAL TEMPERATURE CHART FOR LAMB

Rare 140°
Medium 160°
Well Done 170°

PORK COOKING CHART

MEAT	FIRST SIDE Sear (HHH)	SECOND SIDE Cover and Cook (MOM)
WELL DONE		
Pork Chops —Loin, Rib and Shoulder		
1 inch	4 min.	15-20 min.
1½ inches	5 min.	20-27 min.
2 inches	5 min.	35-40 min.
Pork Roasts	Do Not Sear. Place on Cooking Grid, Cover and Cook (MOM)	20-25 min. per pound
Ham Roasts Fully cooked	Do Not Sear. Place on Cooking Grid, Cover and Cook (MOM)	15-20 min. per pound

INTERNAL TEMPERATURE CHART FOR PORK

Well Done 170°

WEBER COOKING TIPS: Use the handy Weber Rapid-Read Thermometer to check the doneness of meat and you will never be disappointed by overdone meat again. To check steaks and chops, insert Thermometer through side of meat so that tip is in the center of the meat. To check roasts, insert Thermometer so that tip is in the center of the meat, not touching fat or bone. The temperature of the meat will register within a few seconds.

The Thermometer can be left in the meat during cooking, if desired. Replace Thermometer in lid when not in use.

Remove roasts from the Cooking Grid when the internal temperature registers 10° less than desired doneness; allow meat to stand 10 to 15 minutes before carving. During the standing time the meat will continue to cook to perfect doneness and will be easier to slice.

Trim excess fat from steaks and roasts, leaving no more than a scant ¼ inch of fat. Easier to cook and healthier to eat!

SMOKING WITH WEBER FLAVOR BITS

Use Weber Flavor Bits to provide that special “extra” flavor for meat, poultry and fish. There are four delicious natural wood flavors to choose from — Mesquite, Hickory, Alder and Oak — all available at any store that carries Weber products.

1. Remove right side of Cooking Grid. Pre-heat Barbeque, with all 3 Burners on High, Lid down, for 10 minutes or until Thermometer registers 500 to 550°.
2. Sprinkle enough Flavor Bits to cover bottom of a small disposable aluminum foil pan.
3. Turn center Burner to Off and place foil pan in lower right-hand corner on Flavorizer Bars. Replace Cooking Grid.
4. Place food on Cooking Grid, taking care *not* to place food over foil pan with Flavor Bits. Close Lid; cook (HOH) just long enough for Flavor Bits to char and release smoke, 1 to 2 minutes.
5. Immediately turn Burners to temperature indicated in chart or recipe and complete cooking.

SMOKING CHART

	Mesquite	Hickory	Alder	Oak
Beef	✓			
Burgers	✓			
Pork		✓		✓
Lamb	✓		✓	
Poultry	✓			✓
Fish	✓		✓	

CARE INSTRUCTIONS

Your Weber Gas Barbeque requires minimum maintenance, and taking care of the grill properly will add years of life and keep it looking great.

1. Wipe outside surface of Barbeque with cloth and warm soapy water.
2. While Lid is warm, wipe inside with paper towels to prevent grease build-up.
3. Burn residual grease from Cooking Grids and Flavorizer Bars after every cooking use; turn all 3 Burners to High and heat, covered, for 10 to 15 minutes. Turn Burners and L.P. Tank to off. Brush Cooking Grid with brass wire brush, stainless steel sponge, crumpled aluminum foil, or barbeque brush. Brush Flavorizer Bars after 6 to 8 cooking uses, depending upon the amount of residue on the Bars. Clean Cooking Grids, Flavorizer Bars, Cooking Box and Grease Catch Pan, before and after cooking fatty foods.
4. Clean the Bottom Tray after 6 to 8 cooking uses, depending upon the amount of grease that has accumulated. Slide Bottom Tray out; brush with brass wire brush and/or clean with soapy water. If there is an extremely large amount of residue in the Bottom Tray, it can be cleaned with oven cleaner.
5. The Grease Catch Pan can be washed in hot soapy water. Use of aluminum drip pans facilitates cleaning.
6. The Cooking Grids, Flavorizer Bars, Grease Catch Pan and Bottom Tray are porcelain enameled for durability and ease of care—they can be washed in the dishwasher.

TERRIFIC TIPS AND HELPFUL HINTS

To Make Cooking with Weber the *Easiest* Cooking You've Ever Done:

- Always preheat the Barbeque before cooking—set all 3 Burners at High Heat and close Lid; heat for 10 minutes, or until Thermometer registers 500 to 550°.
- Always sear meats and cook with the Lid down—Weber's exclusive design for perfectly cooked food every time.
- Cooking times in recipes are based on 70° weather and little or no wind. Allow more cooking time on cold or windy days, less cooking time in extremely hot weather.
- Cooking times in charts and recipes are approximate. Times can vary because of the weather, the amount, size and shape of the food being cooked, etc.

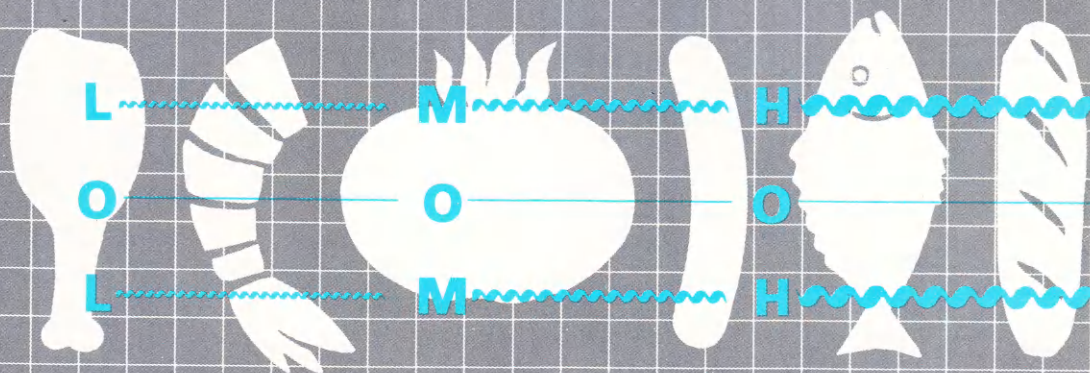
In general, small pieces of meat will require more cooking time per pound than large pieces of meat, foods on a crowded Cooking Grid will require more cooking time than just a few foods. Foods cooked in containers, such as baked beans, will require more time if cooked in a deep casserole rather than a shallow baking pan.

Cooking time in charts and recipes for meat, poultry and fish have been tested with the foods at refrigerator temperature.

- Trim excess fat from steaks, chops and roasts, leaving no more than a scant ¼ inch of fat. Less fat makes cleanup easier and is a guarantee against unwanted flare-ups. Less fat means healthier eating, too.
- If drippings from poultry or a meat roast are desired to make a gravy or sauce, place an aluminum drip pan on Flavorizer Bars under the food—otherwise, it is not necessary to use an aluminum drip pan.
- Use the Rapid-Read Thermometer to ensure desired doneness in meat roasts and large poultry. Refer to information in Cooking Charts for correct use of the Thermometer.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use 2 spatulas for handling large whole fish or fillets.
- If an unwanted flare-up should occur, turn all 3 Burners to off and move food to another area of Cooking Grid and close lid. Any flames will quickly subside. **NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS BARBEQUE.**
- Some foods such as a casserole or thin fish fillets will require a container for cooking. Disposable aluminum foil pans are very convenient, but any metal pans with ovenproof handles or ovenproof glass baking dishes can safely be used.

IT'S TIME TO TRY SOME RECIPES—LET'S COOK!

MEATS



CARNE ASADA

Lime Marinade (below)

1½ pounds beef flank steak

Prepare Lime Marinade; pour over beef flank steak in shallow glass baking dish. Refrigerate, covered, 3 to 4 hours. Remove beef from marinade; reserve marinade.

Place beef on Cooking Grid, cover and cook (MOM) to desired degree of doneness, about 20 minutes for medium. Brush beef with reserved marinade several times; turn beef halfway through cooking time. Remove beef to serving platter; let stand 10 minutes. Cut beef diagonally across grain into thin slices.

4 servings.

LIME MARINADE

- 1 cup lime juice
- ½ cup vegetable juice
- ¼ cup finely chopped green onions and tops
- 2 cloves garlic, minced
- 1 tablespoon minced coriander (cilantro) or parsley
- ½ teaspoon salt
- ¼ teaspoon pepper

Combine all ingredients.

1¾ cups.

GAUCHO GRILL WITH CHIMICHURRI SAUCE

Chimichurri Sauce (below)

1½ pounds beef skirt or flank steak

1½ pounds chicken pieces

1½ pounds smoked thuringer sausages

Prepare Chimichurri Sauce. Score beef steak lightly on both sides. Drizzle all meats with a little Chimichurri Sauce; rub onto all surfaces of meats.

Place on Cooking Grid, cover and cook (MOM) until steak is medium, about 20 minutes, chicken is tender and juices run clear, 20 to 30 minutes, and sausages are browned on all sides, 10 to 15 minutes. Serve meats as each kind is done and removed from Cooking Grid. Pass remaining Chimichurri sauce to spoon over meats.

8 servings.

CHIMICHURRI SAUCE

- 1 cup olive oil
- ¼ cup malt vinegar
- ⅓ cup minced parsley
- ¼ cup minced onion
- 4 cloves garlic, minced
- 2 teaspoons dried oregano leaves
- 2 bay leaves
- ½ teaspoon cayenne pepper
- ¾ teaspoon salt
- ½ teaspoon pepper

Mix all ingredients. Let stand, covered, at room temperature 8 hours or overnight.

1¾ cups.

Gaucha Grill with Chimichurri Sauce (above)



BRANDIED SIRLOIN TIP ROAST

Brandy Marinade (below)

3½ pound boneless beef sirloin tip roast

Prepare Brandy Marinade; pour over beef sirloin tip roast in large plastic bag. Seal bag and place in shallow glass baking dish; refrigerate 8 hours or overnight. Remove beef from marinade; reserve marinade.

Place meat on Cooking Grid, cover and cook (MOM) to desired degree of doneness, about 1¾ hours for medium (140° internal temperature). Brush beef frequently with reserved marinade. Remove beef to serving platter; let stand 10 to 15 minutes before carving.

8 to 10 servings.

BRANDY MARINADE

- ½ cup brandy
- ½ cup vegetable oil
- ¼ cup Worcestershire sauce
- ¼ cup water
- 2 cloves garlic, minced
- 1 teaspoon sugar
- 2 bay leaves
- ¼ teaspoon pepper

Combine all ingredients.

2 cups.

BLUE CHEESE STEAK

- 4 beef steaks (1½ to 2 inches thick)
- 4 ounces blue cheese, crumbled
- ¼ cup thinly sliced green onions and tops

Trim excess fat from beef steaks and discard. Place steaks on Cooking Grid; sear (HHH). Turn, cover and cook (MOM) according to times indicated in chart (page 16) for desired doneness. Combine cheese and onions; sprinkle over steaks during last half of cooking time.

4 servings.

WEBER COOKING TIP

Sirloin, T-bone, porterhouse, club, rib or fillet can be used in this recipe.

GARLIC STEAK

- 6 beef steaks (1½ to 2 inches thick)
- 6 small cloves garlic, peeled

Trim excess fat from beef steaks and discard. Cut each clove garlic into 4 slivers. Make 4 slits in side of each steak with sharp boning or paring knife, cutting through side edge of steak to the center; push a garlic sliver into each slit.

Place steaks on Cooking Grid; sear (HHH). Turn, cover and cook (MOM) according to times indicated in chart (page 16) for desired doneness.

6 servings.

WEBER COOKING TIPS

Sirloin, T-bone, porterhouse, club, rib or fillet can be used in this recipe. Garlic flavor in steaks will be more intense if "garliced" steaks are refrigerated, covered, 1 to 2 hours.

SAVORY HERBED STEAK

- 4 beef steaks (1½ to 2 inches thick)
- 1½ teaspoons dried basil leaves
- 1 teaspoon dried tarragon leaves
- 1 teaspoon dried chives
- 4 cloves garlic, minced

Trim excess fat from beef steaks and discard. Combine herbs and garlic; mash with fork to form a paste. Rub herb mixture onto both sides of steaks. Place steaks on Cooking Grid; sear (HHH). Turn, cover and cook (MOM) according to times indicated in chart (page 16) for desired doneness.

4 servings.

WEBER COOKING TIPS

Sirloin, T-bone, porterhouse, club, rib or fillet can be used in this recipe. Herb flavor in steaks will be enhanced if steaks are refrigerated, covered, 1 to 2 hours after rubbing with herb mixture.

THREE-PEPPER STEAK

- 6 beef steaks (1½ to 2 inches thick)
- 2 teaspoons black peppercorns
- 2 teaspoons white peppercorns
- 2 teaspoons Szechuan peppercorns
- ⅓ teaspoons ground allspice

Trim excess fat from beef steaks and discard. Coarsely crush peppercorns; mix peppercorns and allspice. Rub peppercorn mixture onto both sides of steaks. Place steaks on Cooking Grid; sear (HHH). Turn, cover and cook (MOM) according to times indicated in chart (page 16) for desired doneness.

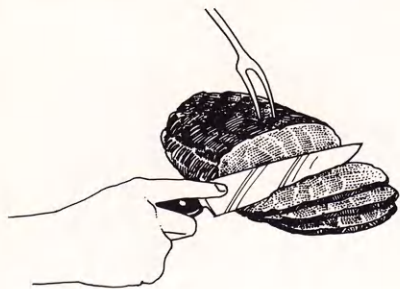
6 servings.

WEBER COOKING TIPS

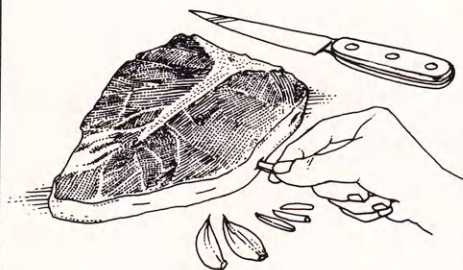
Sirloin, T-bone, porterhouse, club, rib or fillet can be used in this recipe. Flavor will be enhanced if steaks are refrigerated, covered, 1 to 2 hours after rubbing with peppercorn mixture.



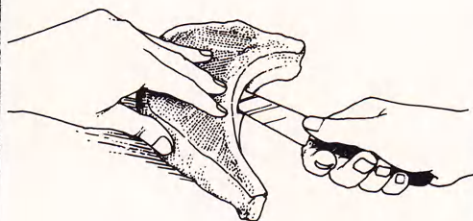
Three-Pepper Steak (above) and Squash and Peppers (page 52)



Cut flank steak diagonally, across the grain, into thin slices (right).



Cut slits in sides of steaks; push a garlic sliver into each slit (page 26).



If necessary to cut pockets into pork chops, cut along bone sides of chops.

BOURBON STREET CHUCK ROAST

Bourbon Street Marinade (below)

4 to 6 pounds beef chuck roast (1½ to 2 inches thick), well trimmed

Prepare Bourbon Street Marinade; pour over beef chuck roast in shallow glass baking dish or large plastic bag. Refrigerate, covered, 8 hours or overnight. Remove beef from marinade; reserve marinade.

Place beef on Cooking Grid, cover and cook (MOM) to desired degree of doneness, 30 to 35 minutes for rare, 40 to 45 minutes for medium. Brush beef frequently with reserved marinade; turn beef halfway through cooking time. Remove beef to serving platter; let stand 10 to 15 minutes. Cut beef diagonally across grain into thin slices. Serve remaining marinade with beef.

6 to 8 servings.

BOURBON STREET MARINADE

1½ cups water

¾ cup soy sauce

½ cup bourbon

3 tablespoons Worcestershire sauce

2 tablespoons lemon juice

¼ cup packed dark brown sugar

Combine all ingredients.

3 cups.

LOU'S WINE-BARBECUED RIBS

Wine Marinade (below)

4 to 6 pounds pork spareribs, cut into serving pieces

½ cup packed dark brown sugar

1 cup catsup

Prepare Wine Marinade; pour mixture over pork spareribs in large plastic bag or shallow glass baking dishes. Refrigerate, covered, 4 to 6 hours. Remove ribs from marinade; reserve marinade.

Place ribs on Cooking Grid, cover and cook (MOM) 30 minutes. Brush ribs with reserved marinade several times; turn ribs halfway through cooking time. Mix 1 cup of the reserved marinade, the brown sugar and catsup. Cover and cook 20 minutes longer, turning and basting ribs with sauce mixture every 5 minutes.

4 to 6 servings.

WINE MARINADE

4 cups water

1 cup red wine

½ cup distilled white vinegar

½ cup catsup

¼ cup red wine vinegar

2 cloves garlic, minced

1 teaspoon powdered mustard

1 teaspoon ground ginger

1 teaspoon celery seed, crushed

2 bay leaves

8 drops red pepper sauce

1 teaspoon salt

½ teaspoon pepper

Combine all ingredients.

6 cups.

PECAN-STUFFED PORK CHOPS

Pecan Stuffing (below)

6 pork loin chops with pockets for stuffing (1½ inches thick)

Prepare Pecan Stuffing; spoon stuffing into pockets of pork loin chops and secure edges with wooden picks.

Place chops on Cooking Grid; sear (HLH) 5 minutes. Cover and cook (MOM) until chops are no longer pink on the inside, about 30 minutes longer. Turn chops halfway through cooking time. Remove wooden picks before serving.

6 servings.

PECAN STUFFING

½ cup coarsely chopped pecans

¼ cup sliced green onions and tops

¼ cup chopped green pepper

3 tablespoons butter

¼ teaspoon dried rosemary leaves

⅛ teaspoon white pepper

2 cups cubed stale whole wheat bread (½-inch cubes)

⅓ to ½ cup chicken broth

Saute pecans, onions and green pepper in butter in small skillet until onions are tender; stir in rosemary and pepper and saute 1 minute longer. Combine pecan mixture and bread cubes in medium bowl; toss with enough chicken broth just to moisten.

2 cups.



Lay steak on top of lamb; roll up tightly.



Tie roast securely in several places.



Gyros Roast (opposite)

GYROS ROAST

- 1 leg of lamb (about 3½ pounds meat), boned
- 2½ pounds boneless beef round steak
- ¼ cup dried oregano leaves
- 2 teaspoons dried dill weed
- 2 teaspoons garlic powder
- ½ teaspoon ground thyme
- 1½ teaspoons salt
- 1 teaspoon pepper
- Olive oil

Pound lamb and beef round steak on both sides with meat mallet, until each piece of meat measures about 12x14 inches. Combine herbs, salt and pepper, crushing with back of spoon until fine in texture, but not powdered. Place lamb on cutting board; brush top lightly with oil and sprinkle with ⅓ the herb mixture. Pound herbs into surface of lamb with meat mallet. Lay round steak on top of lamb; brush top lightly with olive oil and sprinkle with ½ the remaining herb mixture.

Pound herbs into surface of beef with meat mallet. Roll up meats as tightly as possible, starting at short end; tie securely in several places with string. Brush outside of roast lightly with oil; rub remaining herb mixture into surface of meat. Insert regular meat thermometer so that tip is in center of meat.

Place roast on Cooking Grid, cover and cook (MOM) until internal temperature registers 140°, about 1½ hours. Turn roast every 45 minutes; outside of meat will become very dark and crusty. Remove meat from Cooking Grid and let stand 10 to 15 minutes before slicing. Slice thinly.

WEBER COOKING TIPS

The herb flavor in this roast will be more intense if the meat is refrigerated, covered, several hours or overnight.

SPICY LAMB KABOBS

- Orange-Spice Marinade (below)
- 2 pounds lean lamb, cut into scant 1½-inch cubes

Prepare Orange-Spice Marinade; pour over lamb in shallow glass baking dish or plastic bag. Refrigerate, covered, 4 to 6 hours. Drain lamb; reserve marinade. Arrange lamb on 4 to 6 metal skewers.

Place Kabobs on Cooking Grid; sear (HLH). Cover and cook 5 minutes longer, then cook (MOM) to desired degree of doneness, about 15 minutes for medium. Brush kabobs with reserved marinade several times during cooking; turn kabobs over halfway through cooking time.

4 to 6 servings.

ORANGE-SPICE MARINADE

- 1 cup olive or vegetable oil
- ½ cup red wine vinegar
- 2 tablespoons lemon juice
- ¼ cup grated orange rind
- 1 green onion and top, chopped
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves

Combine all ingredients.

1¾ cups.

WEBER COOKING TIP

Meat on skewers will cook more quickly if a small amount of space is left between pieces of meat.

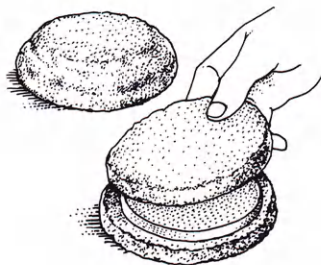
DELI BURGERS

- 1½ pounds lean ground beef
- ⅓ cup chopped green onions and tops
- 1½ teaspoons chicken-flavor instant bouillon
- ⅛ teaspoon coarse ground pepper
- 4 slices liverwurst, cut scant ¼ inch thick
- 4 slices dark rye bread
- Brown spicy or horseradish mustard
- Dill pickle slices

Mix ground beef, onions, bouillon and pepper; shape into 8 patties about ½ inch larger than liverwurst slices. Place liverwurst slices on 4 of the patties; top with remaining patties and press edges firmly to seal.

Place patties on Cooking Grid; sear (HLH). Turn, cover and cook (MOM) according to times indicated in chart (page 18) for desired doneness. Serve burgers open-face on bread with mustard and pickles.

4 servings.



BURGERS GREEK STYLE

Yogurt-Cucumber Sauce (below)

- ¾ pound lean ground beef
- ¾ pound lean ground lamb
- ¼ cup chopped onion
- 1 teaspoon dried oregano leaves
- 1 teaspoon salt
- ⅛ teaspoon pepper
- 4 large pita breads
- 1 cup shredded iceberg lettuce
- 1 small tomato, chopped
- 2 green onions and tops, sliced

Prepare Yogurt-Cucumber Sauce. Mix ground beef, lamb, chopped onion, oregano, salt and pepper; shape into 4 patties.

Place patties on Cooking Grid; sear (MMM). Turn, cover and cook (MOM) according to times indicated in chart (page 18) for desired doneness. Just before patties are done, heat pita breads on Cooking Grid. Divide lettuce, tomato and green onions in pitas and add burgers. Spoon in Yogurt-Cucumber Sauce.

4 servings.

YOGURT-CUCUMBER SAUCE

- ½ cup plain yogurt
- ¼ cup chopped, seeded cucumber
- ¼ teaspoon dried dill weed
- ¼ teaspoon dried mint leaves

Mix all ingredients; refrigerate at least 1 hour for flavors to blend.

¾ cups.

CHILI SAUCE MEAT LOAF

- 2¼ pounds lean ground beef
- 1 cup chili sauce
- 1 cup chopped onions
- 1 cup quick-cooking oats
- 2 eggs
- 3 to 4 teaspoons horseradish mustard
- 1 teaspoon salt
- ½ teaspoon coarse ground pepper
- 3 tablespoons chili sauce

Mix ground beef, 1 cup chili sauce, the onions, oats, eggs, mustard, salt and pepper; pack mixture evenly in 9x5-inch loaf pan. Spread 3 tablespoons chili sauce over top of meat loaf.

Place meat loaf on Cooking Grid, cover and cook (MOM) 30 minutes. Lower heat, cover and cook (LOL) until meat thermometer inserted in center of meat loaf registers 160°, 20 to 30 minutes longer. Let meat loaf stand in pan 15 minutes; drain juices and invert onto serving plate.

6 to 8 servings.

SMOKED HAM LOAF

- 1 pound finely chopped or ground smoked ham
- 1 pound ground pork
- ½ cup dry unseasoned bread crumbs
- ½ cup chopped onion
- 1 egg
- 2 teaspoons prepared mustard
- ¼ teaspoon white pepper
- 3 pineapple slices
- ¼ cup packed light brown sugar
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves
- 2 tablespoons butter

Mix ham, ground pork, bread crumbs, onion, egg, mustard and pepper. Arrange pineapple slices in bottom of 9x5-inch loaf pan; sprinkle with combined sugar, cinnamon and cloves and dot with butter. Pack meat mixture evenly into pan.

Place ham loaf on Cooking Grid, cover and cook (MOM) 20 minutes. Lower heat and cook (LOL) until meat thermometer inserted in center of ham loaf registers 160°, 20 to 30 minutes longer. Let ham loaf stand in pan 15 minutes; drain juices and invert onto serving plate.

6 to 8 servings.

ITALIAN MEATBALL KABOBS

Tomato-Basil Sauce (below)

- 1 pound lean ground beef
- ½ pound bulk pork sausage
- ½ cup chopped onion
- ½ cup dry unseasoned bread crumbs
- 1 egg
- 1 teaspoon salt
- ¼ teaspoon pepper

Prepare Tomato-Basil Sauce. Mix ground beef, sausage and remaining ingredients; shape into 16 meatballs. Arrange 4 meatballs each on 4 metal skewers.

Place kabobs on Cooking Grid, cover and cook (MOM) until meatballs are no longer pink in the center, about 20 minutes. Brush meatballs frequently with sauce, turning kabobs halfway through cooking time.

4 servings.

TOMATO-BASIL SAUCE

- ½ cup finely chopped onion
- 3 cloves garlic, minced
- 3 tablespoons butter
- 1½ teaspoons dried basil leaves
- ¾ teaspoon dried oregano leaves
- ¾ teaspoon fennel seed, crushed
- 3 cups tomato sauce
- 1 can (16 ounces) tomatoes, drained and chopped
- Salt
- Pepper

Saute onion and garlic in butter in small saucepan until tender; stir in herbs and saute 1 minute. Stir in tomato sauce and tomatoes; heat to boiling. Reduce heat and simmer, uncovered, 5 minutes longer. Season to taste with salt and pepper.

3 cups.

FRENCH MEAT LOAF

- 1 pound lean ground beef
- ½ pound ground pork
- ½ pound ground veal
- ¾ cup large curd cottage cheese
- ½ cup shredded Cheddar cheese
- 1 cup chopped onion
- ½ cup chopped green pepper
- ½ cup dry unseasoned bread crumbs
- 2 eggs
- ⅓ cup tomato sauce
- ¼ cup dry red wine
- 1 teaspoon Dijon-style mustard
- 1 teaspoon salt
- ¼ teaspoon pepper
- Cornichons
- Coarse grain mustard

Mix all ingredients except cornichons and coarse grain mustard; pack mixture evenly in 9x5-inch loaf pan.

Place meat loaf on Cooking Grid, cover and cook (MOM) 30 minutes. Lower heat, cover and cook (LOL) until meat thermometer inserted in center of meat loaf registers 160°, 20 to 30 minutes longer. Let meat loaf stand in pan 15 minutes; drain juices and invert onto serving plate. Serve with cornichons and mustard.

6 to 8 servings.

Italian Meatball Kabobs (above) and Noodles
Parmesan (page 54)



THURINGERS AND CARAWAY SAUERKRAUT

Caraway Sauerkraut (below)

12 smoked thuringer sausages

Prepare Caraway Sauerkraut. Add sausages to Cooking Grid halfway through cooking time for Caraway Sauerkraut, cover and cook (LOL) until sausages are browned on all sides, 10 to 15 minutes. Place sausages on top of sauerkraut to serve.

6 servings.

CARAWAY SAUERKRAUT

- 2 cans (16 ounces each) sauerkraut, rinsed, drained
- $\frac{1}{3}$ cup packed dark brown sugar
- $\frac{1}{4}$ cup dark raisins
- $\frac{3}{4}$ teaspoon caraway seed, crushed

Mix sauerkraut and remaining ingredients in aluminum foil or metal baking pan and cover loosely with aluminum foil. Place pan on Cooking Grid, cover and cook (LOL) until hot through, about 25 minutes.

4 cups.

SAUSAGES AND PEPERONATA

Peperonata (below)

3 pounds hot or mild Italian sausage, cut into serving pieces

Prepare Peperonata. Place sausage on Cooking Grid, cover and cook (LOL) until sausage is no longer pink in the center, 20 to 30 minutes. Turn sausage several times during cooking to brown on all sides. Serve sausage with Peperonata.

6 servings.

PEPERONATA

- 1 pound green peppers (about 3 medium), sliced
- 1 pound red peppers (about 3 medium), sliced
- 1 pound red onions (about 3 medium), sliced
- 2 large cloves garlic, minced
- $\frac{1}{4}$ cup olive or vegetable oil
- $1\frac{1}{2}$ teaspoons dried basil leaves
- $\frac{3}{4}$ teaspoon dried oregano leaves
- Salt
- Pepper

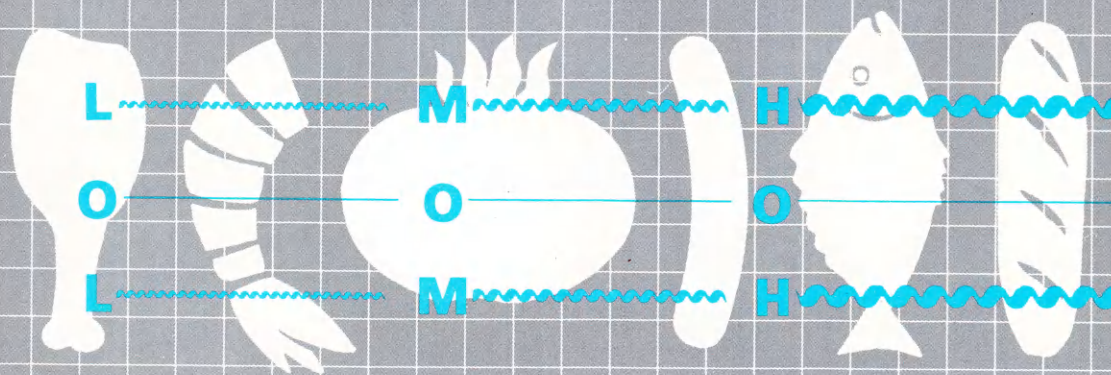
Saute peppers, onions and garlic in oil in large skillet 10 minutes; stir in basil and oregano. Cook over medium heat until peppers are very soft and mixture is thick, about 30 minutes.

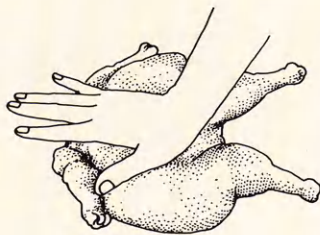
3 cups.

WEBER COOKING TIPS

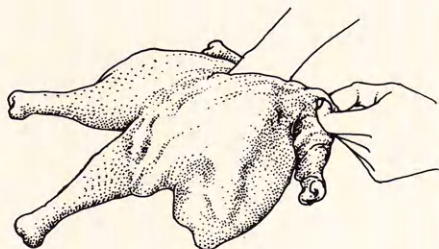
The flavor of the Peperonata is better if prepared 1 or 2 days in advance; reheat on Cooking Grid while cooking sausage. The sausage and Peperonata are excellent served as sandwiches; heat French rolls or hot dog buns on Cooking Grid while cooking sausage.

POULTRY

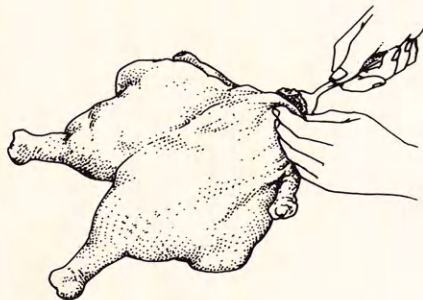




Press down on chicken to "pop" bones.



Loosen skin with sharp knife and fingers.



Spoon cheese mixture under skin.

RICOTTA CHICKEN

- 1 whole chicken (2½ to 3 pounds)
- 12 ounces ricotta cheese
- ⅓ cup grated Parmesan cheese
- 1 egg
- 1 teaspoon dried basil leaves
- ½ teaspoon dried tarragon leaves
- 2 tablespoons minced parsley
- 1 large clove garlic, minced
- Olive or vegetable oil
- ¼ teaspoon dried basil leaves
- ¼ teaspoon dried tarragon leaves
- Paprika

Cut chicken completely through breast bone; cut off wing tips and discard. Place chicken, skin side up, on counter; press down on chicken with palms of hands to "pop" bones so that chicken will lie flat. Loosen skin over top of chicken and drumsticks using sharp paring knife and fingers, starting at neck edge. Be careful not to tear or cut the skin.

Mix ricotta and Parmesan cheese, egg, 1 teaspoon basil, ½ teaspoon tarragon, the parsley and garlic. Carefully spoon cheese mixture under skin of chicken, pressing with fingers to distribute evenly over the chicken and drumsticks. Brush chicken lightly with oil; sprinkle with ¼ teaspoon basil, ¼ teaspoon tarragon and paprika.

Place chicken, skin side up, on Cooking Grid, cover and cook (MOM) until chicken legs move easily and skin is well browned, 1 to 1¼ hours. Remove chicken to cutting board; let stand 10 minutes. Cut into quarters, cutting lengthwise and crosswise. Reassemble chicken on serving platter.

4 servings.

GRILLED LEMON CHICKEN

- 1 whole chicken (about 3½ pounds)
- 2 small lemons
- Vegetable oil
- ½ teaspoon dried tarragon leaves
- Paprika

Cut wing tips off chicken and discard. Pierce lemons liberally with fork; place inside cavity of chicken. Tie chicken legs with string. Brush chicken lightly with oil; sprinkle with tarragon and paprika.

Place chicken on Cooking Grid, cover and cook (MOM) until chicken legs move easily and juices run clear, about 1¼ hours. Remove chicken to serving platter; let stand 10 minutes before carving.

4 servings.

WEBER COOKING TIP

If drippings are desired to make a gravy or sauce, place a small pan on Flavorizer Bars under the chicken.

INDONESIAN PEANUT CHICKEN

- Peanut Sauce (below)
- 3 pounds chicken pieces
- 1 green onion and top, thinly sliced
- 1 tablespoon minced coriander (cilantro) or parsley

Prepare Peanut Sauce. Place chicken pieces, skin sides up, on Cooking Grid, cover and cook (MOM) until chicken is tender and juices run clear, 25 to 40 minutes, depending upon size of pieces. Brush chicken pieces generously with Peanut Sauce several times during cooking; turn chicken pieces over halfway through cooking time. Arrange chicken on serving platter; sprinkle with green onion and coriander.

4 to 6 servings.

PEANUT SAUCE

- ¼ cup chopped onion
- 1 clove garlic, minced
- 1 tablespoon vegetable oil
- 1 cup peanut butter
- 3 tablespoons soy sauce
- 2 teaspoons packed light brown sugar
- ¼ teaspoon ground ginger
- ⅛ teaspoon crushed red pepper
- 1 to 1½ cups water

Saute chopped onion and garlic in oil in small skillet until tender. Process onion mixture, peanut butter, soy sauce, sugar, ginger and red pepper in food processor or blender until very smooth, adding enough water to make a medium-thick consistency.

2½ cups.

WEBER COOKING TIP

If crisper chicken skin is desired, cook (HOH) for last 5 to 10 minutes cooking time.

PLUM-GLAZED CHICKEN WINGS

2 pounds chicken wings, tips trimmed
Plum Glaze (below)

Place chicken wings on Cooking Grid; brush with Plum Glaze. Cover and cook (MOM) until chicken is tender, 10 to 15 minutes. Brush chicken generously with glaze several times during cooking; turn chicken wings over halfway through cooking time.

4 servings.

PLUM GLAZE

1 cup plum preserves
¼ cup golden raisins, chopped
1 tablespoon minced onion
1 clove garlic, minced
2 tablespoons vegetable oil
1 tablespoon distilled white vinegar
2 teaspoons prepared mustard
⅛ teaspoon prepared horseradish
¼ teaspoon salt

Mix all ingredients.

1¼ cups.

TANDOORI CHICKEN

2 cups plain yogurt
1 tablespoon minced gingerroot
2 cloves garlic, minced
2 teaspoons paprika
1½ teaspoons ground cinnamon
1 teaspoon ground cumin
1 teaspoon coriander seed, crushed
¾ teaspoon ground cloves
1 teaspoon salt
½ teaspoon white pepper
3 pounds chicken pieces
Chopped chutney
Sliced cucumber

Mix yogurt, gingerroot, garlic, paprika, cinnamon, cumin, coriander seed, cloves, salt and pepper; pour over chicken in shallow glass baking dish. Refrigerate, covered, 6 hours or overnight. Remove chicken from marinade; reserve marinade.

Place chicken pieces, skin sides up, on Cooking Grid, cover and cook (MOM) until chicken is tender and juices run clear, 25 to 40 minutes, depending upon size of pieces. Brush chicken pieces generously with reserved marinade several times during cooking; turn chicken pieces over halfway through cooking time. Arrange chicken on serving platter; serve with chutney and cucumbers.

4 to 6 servings.

CORNISH HENS WITH MANDARIN RICE

Mandarin Rice (below)

4 Cornish hens (about 1¼ pounds each)

Vegetable Oil

Paprika

Orange marmalade

Prepare Mandarin Rice; stuff Cornish hens with mixture and tie legs with string. Brush hens lightly with oil; sprinkle with paprika.

Place hens on Cooking Grid, cover and cook (MOM) until juices run clear and drumstick meat feels tender when pressed, about 45 minutes. Baste hens with orange marmalade during last half of cooking time. Remove hens from Cooking Grid and arrange on serving platter. Garnish with mint leaves.

4 servings.

MANDARIN RICE

¼ cup slivered almonds

2 tablespoons chopped celery

1 small green onion and top, thinly sliced

2 tablespoons butter

1 can (11 ounces) Mandarin orange segments, well drained

2 tablespoons orange juice concentrate

2 cups cooked rice

Saute almonds, celery and onion in butter in small skillet until almonds are lightly toasted. Combine almond mixture, orange segments, orange juice concentrate and rice, tossing to mix.

3 cups.

WEBER COOKING TIP

If crisper skin on hens is desired, cook (HOH) for last 5 to 10 minutes of cooking time.



STUFFED TURKEY

Sourdough Stuffing (below)

1 turkey (10 to 12 pounds)

Vegetable oil

Prepare Sourdough Stuffing. Spoon stuffing into turkey cavity; tuck drumsticks under band of skin at tail, or tie with string. Brush turkey lightly with oil.

Place turkey on Cooking Grid, cover and cook (MOM) until turkey is tender and thermometer inserted in inside thigh registers 185°; 2 to 2½ hours. Remove turkey from Cooking Grid; let stand 10 minutes before carving.

12 to 14 servings.

SOURDOUGH STUFFING

½ pound bulk pork sausage

1 cup coarsely chopped onion

½ cup chopped red or green pepper

1 cup slivered almonds, toasted

½ cup golden raisins

½ cup sliced pimiento-stuffed olives

½ cup frozen, thawed whole kernel corn

4 cups cubed sourdough or French bread

½ to ¾ cup chicken broth

Cook sausage, onion and pepper in large skillet until sausage is no longer pink; drain excess fat. Stir in remaining ingredients, except chicken broth. Stir in enough chicken broth to make a moist, but not wet, stuffing.

About 6 cups.

DUCK ORIENTAL

1 duckling (4½ to 5 pounds), cut into quarters

Oriental Basting Sauce (below)

Cut wing tips and excess fat from duck and discard; pierce duck skin liberally with fork. Place duck quarters, skin sides up, on Cooking Grid, cover and cook (MOM) until duck is tender and juices run clear, 1 to 1¼ hours. Prepare Oriental Basting Sauce; brush duck generously with sauce several times during last half of cooking time.

4 servings.

ORIENTAL BASTING SAUCE

⅔ cup soy sauce

½ cup prepared mustard

2 tablespoons distilled white vinegar

1 clove garlic, minced

½ teaspoon ground ginger

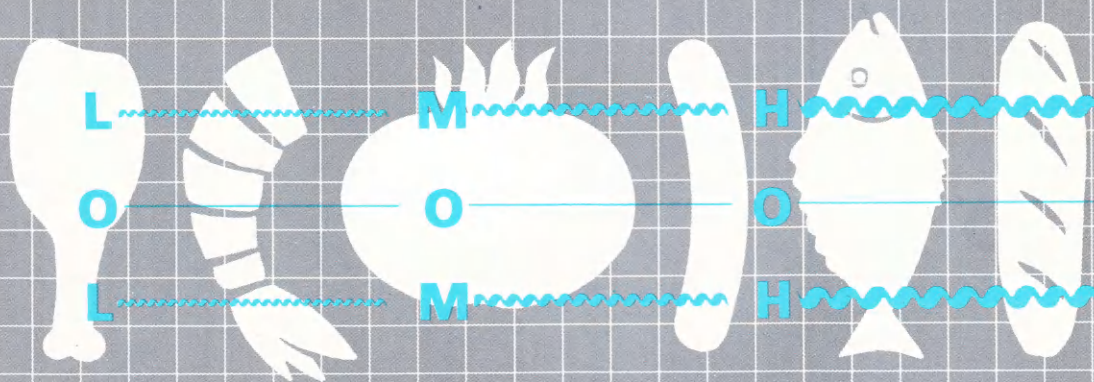
Mix all ingredients.

1¼ cups.

WEBER COOKING TIP

If crisper duck skin is desired, turn duck quarters skin sides down and cook (HOH) during last 5 to 8 minutes of cooking time.

FISH AND SEAFOOD





WHITEFISH WITH GARLIC BUTTER

Garlic Butter (below)

- 2 whole whitefish (about 1½ pounds each), cleaned and scaled
Lemon wedges

Prepare Garlic Butter. Place whitefish on lightly greased Cooking Grid halfway through cooking time for Garlic Butter. Cover and cook (MOM) until fish is tender and flakes with a fork, about 20 minutes. Arrange fish on serving platter; spoon Garlic Butter over. Serve with lemon wedges.

4 servings.

GARLIC BUTTER

- ¾ cup butter
2 heads garlic (about 24 cloves), peeled
1 small onion, finely chopped
1 green onion and top, thinly sliced

Melt butter in small pan or skillet on Cooking Grid (MOM) or over medium heat on range; stir in garlic and onions. Cover and cook until garlic and onions are golden brown, about 30 minutes.

1 cup.

STUFFED RED SNAPPER

Rice Stuffing (below)

- 2 whole red snappers (about 1½ pounds each), cleaned and scaled
Lemon wedges

Prepare Rice Stuffing; spoon stuffing into fish and secure edges with metal skewers. Place fish on lightly greased Cooking Grid, cover and cook (MOM) until fish is tender and flakes with a fork, 20 to 25 minutes. Arrange fish on serving platter; serve with lemon wedges.

4 to 6 servings.

RICE STUFFING

- 1 package (6 ounces) brown and wild rice
Water
Salt
½ cup coarsely chopped pecans
2 tablespoons sliced green onion and top
2 tablespoons butter
4 ounces mushrooms, sliced
Grated rind of 1 small orange
Grated rind of 1 small lemon
White pepper

Prepare rice with water and salt according to package directions, do not use spice packet. Saute pecans and green onion in butter in small skillet until pecans are toasted; stir in mushrooms and cook 2 minutes. Stir pecan mixture into rice; stir in orange and lemon rind. Season to taste with pepper.

3 cups.

Whitefish with Garlic Butter and Stuffed Red Snapper (both above)

SUMMER FISH STEAKS

4 fish steaks ($\frac{1}{2}$ to 2 inches thick)

Cucumber-Dill Butter (below)

Lemon wedges

Place fish steaks on lightly greased Cooking Grid, cover and cook (MOM) until fish is tender and flakes with a fork, 10 to 20 minutes, depending upon thickness of fish.

While fish is cooking, make Cucumber-Dill Butter. Arrange cooked fish on serving platter; spoon Cucumber-Dill Butter over fish. Serve with lemon wedges.

4 servings.

CUCUMBER-DILL BUTTER

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup chopped, seeded, pared cucumber

1 teaspoon dried chives

$\frac{1}{2}$ teaspoon dried dill weed

Salt

Lemon juice

Melt butter in small pan or skillet on Cooking Grid (MOM) or over medium-high heat on range. Stir in cucumber, chives and dill weed; cook just until hot through, 3 to 5 minutes. Season to taste with salt and lemon juice.

$\frac{3}{4}$ cup.

WEBER COOKING TIP

Halibut, cod, salmon, red snapper or swordfish can be used in this recipe.

SALMON STEAK KYOTO

$\frac{1}{3}$ cup soy sauce

$\frac{1}{4}$ cup orange juice concentrate

2 tablespoons vegetable oil

2 tablespoons tomato sauce

1 teaspoon lemon juice

$\frac{1}{2}$ teaspoon prepared mustard

1 tablespoon green onion and top, sliced

1 clove garlic, minced

$\frac{1}{2}$ teaspoon minced gingerroot

4 salmon steaks (2 pounds)

Combine all ingredients except salmon steaks; pour mixture over salmon steaks in shallow glass baking dish. Refrigerate, covered, 30 to 60 minutes. Drain salmon; reserve marinade.

Place salmon steaks on lightly greased Cooking Grid, cover and cook (MOM) until fish is tender and flakes with a fork, 10 to 20 minutes, depending upon thickness of fish. Brush salmon generously with marinade several times during cooking.

4 servings.

SHRIMP WITH CURRY BUTTER

- 2 pounds large shelled, deveined shrimp
- Curry Butter (below)
- Lime or lemon wedges
- Fresh dill or parsley sprigs

Place shrimp on lightly greased Cooking Grid, cover and cook (MOM) until shrimp turn pink and are tender, 8 to 10 minutes, depending upon size (do not overcook).

While shrimp are cooking, make Curry Butter. Arrange cooked shrimp on serving plate. Serve with Curry Butter and garnish with lime wedges and dill.

4 to 6 servings.

CURRY BUTTER

- $\frac{1}{2}$ cup butter
- 2 tablespoons finely chopped onion
- 1 teaspoon minced dill weed
- $\frac{3}{4}$ to 1 teaspoon curry powder
- Generous pinch garlic powder

Melt butter in small pan or skillet on Cooking Grid (MOM) or over medium-high heat on range. Stir in onion, dill weed, curry powder and garlic powder; cook 5 minutes.

$\frac{1}{2}$ cup.

WEBER COOKING TIPS

Shrimp become tough and lose their flavor when overcooked. As soon as shrimp are pink, they are done. Curry Butter is excellent served over any kind of grilled fish or cooked vegetables.



PECAN FISH FILLETS

- 2 pounds fish fillets
 Browned Pecan Butter (below)
 Minced parsley
 Lemon wedges

If fish fillets are thin, place skin sides down in lightly greased aluminum foil or metal baking pan; place thick fillets on lightly greased Cooking Grid. Cover and cook (MOM) until fish is tender and flakes with a fork, 10 to 20 minutes, depending upon the thickness of the fish.

While fish is cooking, make Browned Pecan Butter. Arrange cooked fish on serving platter; spoon Browned Pecan Butter over fish. Sprinkle with parsley and serve with lemon wedges.

4 to 6 servings.

BROWNED PECAN BUTTER

- $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup chopped pecans

Melt butter in small pan or skillet on Cooking Grid (MOM) or over medium-high heat on range. Stir in pecans; cook until pecans are toasted and butter is dark brown (watch carefully as pecans can burn easily).

$\frac{3}{4}$ cup.

WEBER COOKING TIPS

Sole, whitefish, cod, turbot or haddock can be used in this recipe. Browned Pecan Butter is also delicious served over cooked broccoli, asparagus and carrots.

SEAFOOD KABOBS

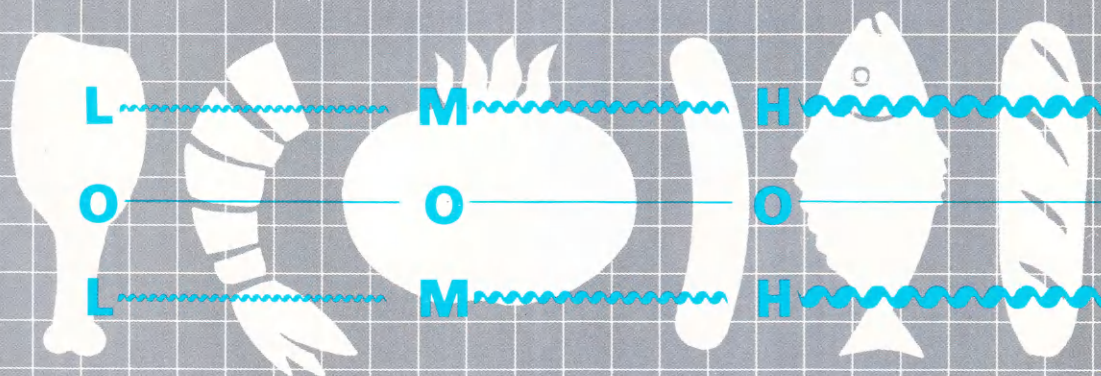
- $\frac{1}{2}$ cup white wine vinegar
 $\frac{1}{4}$ cup water
 2 teaspoons lemon juice
 2 teaspoons dried chervil leaves
 $\frac{1}{4}$ teaspoon garlic powder
 $\frac{1}{8}$ teaspoon salt
 1 pound swordfish steaks, cut into 1½-inch pieces
 $\frac{3}{4}$ pound sea scallops
 8 medium mushroom caps
 2 medium red or green peppers, cut into 1½-inch pieces
 2 medium oranges, cut into wedges

Mix vinegar, water, lemon juice, chervil, garlic powder and salt; pour over swordfish and scallops in shallow glass baking dish; let stand 15 to 20 minutes. Drain fish; reserve marinade. Arrange fish, mushroom caps, peppers and orange wedges alternately on 4 metal skewers.

Place kabobs on Cooking Grid, cover and cook (MOM) until fish is tender and flakes with a fork, about 10 minutes. Brush kabobs several times with reserved marinade; turn kabobs over halfway through cooking time.

4 servings.

SIDE DISHES





CHUTNEY FRUIT KABOBS

Chutney Glaze (below)

- 8 pineapple wedges
- 4 orange wedges
- 4 cantaloupe slices
- 4 honeydew slices
- 2 peaches, cut into halves, pitted

Prepare Chutney Glaze. Arrange fruit on 4 skewers; brush with glaze. Place kabobs on Cooking Grid, cover and cook (MOM) until fruit is hot through, about 5 minutes. Baste kabobs generously with glaze during cooking. Arrange kabobs on serving platter; spoon remaining glaze over.

4 servings.

CHUTNEY GLAZE

- $\frac{3}{4}$ cup chopped chutney
- $\frac{1}{3}$ cup butter
- 1 tablespoon distilled white vinegar
- $\frac{3}{4}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon ground cinnamon

Combine all ingredients in small saucepan. Cook over medium heat until butter is melted and mixture is bubbly.

1 cup.

HOT GERMAN POTATO SALAD

- 2 pounds all-purpose potatoes,
unpared and cooked
- ½ pound bacon
- 2 cups coarsely chopped onions
- ½ cup sliced celery
- ¾ teaspoon caraway seed, crushed
- ¼ cup sugar
- 2 tablespoons flour
- ½ cup cider vinegar
- ½ cup water
- 1 teaspoon brown spicy mustard
- Salt
- Pepper

Cut potatoes into ¾-inch chunks. Fry bacon in large skillet; drain bacon and crumble. Discard all but 3 tablespoons bacon fat. Add onions and celery to skillet; sauté until onions are tender. Add caraway seed; sauté 1 minute. Stir in sugar and flour; cook over medium heat 2 minutes, stirring occasionally. Stir in vinegar, water and mustard; heat to boiling. Reduce heat and simmer until sauce is thickened and creamy; pour over potatoes and toss. Stir in bacon; season to taste with salt and pepper.

Spoon potato salad into aluminum foil or metal baking pan; cover loosely with aluminum foil. Place pan on Cooking Grid, cover and cook (MOM) until potato salad is hot through, 30 to 45 minutes.

6 to 8 servings.

WEBER COOKING TIPS

Potato Salad can also be cooked (LOL), loosely covered, until hot through, about 1 hour. Cooking times for vegetable casseroles can vary depending upon whether the food is refrigerator or room temperature, and whether the baking pan is deep or shallow.

POTATO BAKE

- 6 medium Idaho baking potatoes
- 3 onions (same diameter as potatoes)
- 6 tablespoons melted butter
- Salt
- Pepper
- Paprika
- 6 tablespoons grated Parmesan cheese

Cut each potato crosswise into 4 equal pieces; cut six ¼-inch slices from center of each onion. Place an onion slice between each piece of 1 potato, arranging them on a piece of aluminum foil; drizzle with 1 tablespoon butter. Sprinkle lightly with salt, pepper and paprika; sprinkle with 1 tablespoon cheese. Wrap in aluminum foil. Repeat with remaining ingredients.

Place potatoes on Cooking Grid, cover and cook (MOM) until potatoes are tender, 45 to 60 minutes.

6 servings.

WEBER COOKING TIP

Vegetables such as potatoes or corn-on-the-cob will cook more quickly if placed to the back or front of the Cooking Grid, over a Burner, rather than in the center.

SQUASH AND PEPPERS

- 1 zucchini, cut into ½-inch slices
- 1 yellow summer squash, cut into ½-inch slices
- 4 small pattypan squash
- 1 green pepper, cut into ½-inch strips
- 1 red pepper, cut into ½-inch strips
- 1 yellow pepper, cut into ½-inch strips
- ¾ cup vegetable oil
- ¼ cup white wine vinegar
- 1 tablespoon water
- 2 teaspoons Dijon-style mustard
- 1 teaspoon minced chives
- ½ teaspoon sugar
- ½ teaspoon dried basil leaves
- ¼ teaspoon garlic powder
- ¼ teaspoon pepper

Combine vegetables in shallow glass baking dish; combine remaining ingredients and pour over vegetables. Let stand 15 minutes. Drain vegetables; reserve marinade.

Place vegetables on Cooking Grid, cover and cook (MOM) until vegetables are crisp-tender, 8 to 10 minutes. Brush vegetables with reserved marinade 2 or 3 times during cooking; turn vegetables over halfway through cooking time.

4 servings.

RUM PINEAPPLE BOATS

- 1 pineapple
- ⅓ cup melted butter
- ¼ cup packed light brown sugar
- 3 tablespoons dark rum
- ½ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves
- Freshly grated nutmeg

Cut pineapple through top and core into quarters. Cut pineapple into ½-inch slices, cutting to, but not through, the shell. Mix butter, sugar, rum, cinnamon and cloves.

Wrap pineapple tops in aluminum foil. Place pineapple quarters on Cooking Grid, cover and cook (MOM) until pineapple is hot through, about 15 minutes, basting several times with butter-rum mixture. Sprinkle generously with nutmeg.

4 servings.

WEBER COOKING TIP

Pineapple Boats can be served as a side dish or a tempting dessert.

HONEY-LIME BANANAS

- 4 bananas, unpeeled, cut lengthwise into halves
- Honey
- 2 limes, cut into wedges

Place bananas, skin sides down, on Cooking Grid, cover and cook (MOM) until banana skins are black, 5 to 10 minutes. Turn bananas over, cover and cook 2 to 3 minutes longer. Arrange bananas on serving plates; drizzle with honey and lime juice.

4 servings.



Cut pineapple into slices, cutting *just* to shell.



Cut along shell to loosen pineapple slices.



Rum Pineapple Boats (opposite)

NOODLES PARMESAN

- 1 pound egg noodles, cooked, drained
- ½ cup melted butter
- ⅓ to ½ cup grated Parmesan cheese
- ⅛ teaspoon white pepper
- Milk

Mix noodles, butter, cheese and pepper. Stir in milk, a tablespoon at a time, if mixture seems dry. Spoon noodle mixture into aluminum foil or metal baking pan; cover loosely with aluminum foil. Place pan on Cooking Grid, cover and cook (MOM) until mixture is hot through, 20 to 30 minutes.

6 to 8 servings.

WEBER COOKING TIP

For delicious variation, substitute 2 tablespoons poppy seeds and 2 tablespoons minced parsley for the cheese. Or, substitute 1 cup sauteed chopped onion and 2 tablespoons minced parsley for the cheese.

ALABAMA BAKED BEANS

- 3 cans (16 ounces each) pork and beans, undrained
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 2 slices bacon, cut into ½-inch pieces
- ⅓ cup packed light brown sugar
- 3 tablespoons distilled white vinegar
- 2 tablespoons Worcestershire sauce
- 1 teaspoon dry mustard
- 1 small green pepper, sliced
- 2 slices bacon, cut into halves

Mix beans, onion, chopped green pepper, bacon pieces, sugar, vinegar, Worcestershire sauce and mustard; spoon into 2-quart casserole or baking dish. Arrange sliced green pepper over beans; top with bacon.

Place casserole on Cooking Grid, cover and cook (MOM), uncovered, 1 hour or until thickened.

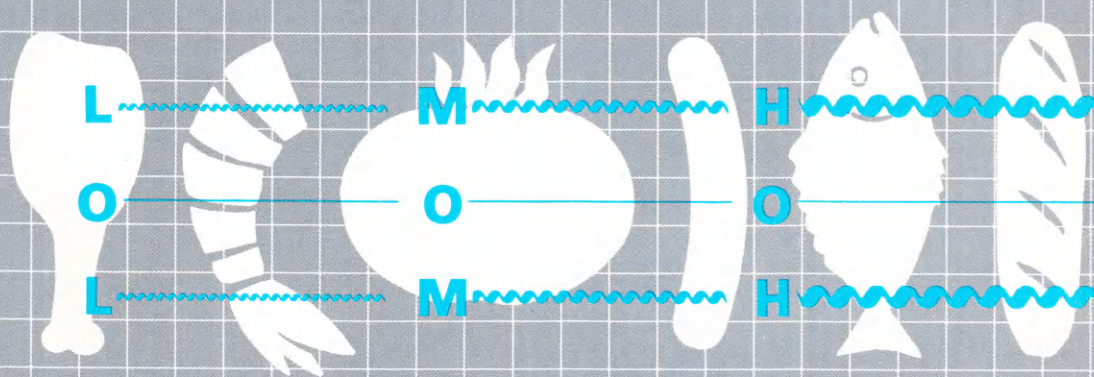
8 to 10 servings.

WEBER COOKING TIP

Beans can also be cooked (LOL), uncovered, 2 hours or until thickened.

For other delicious vegetables and side dishes, see Index for *Caraway Sauerkraut*, *Mandarin Rice*, *Rice Stuffing*, *Pecan Stuffing*, *Peperonata*, and *Sourdough Stuffing*.

BREADS



PARMESAN-HERB BREAD

- 1 loaf Italian or Vienna bread
- $\frac{3}{4}$ cup butter, melted
- 2 cloves garlic, minced
- 2 teaspoons dried basil leaves
- $\frac{3}{4}$ teaspoon dried oregano leaves
- $\frac{1}{2}$ teaspoon dried sage leaves
- $\frac{1}{3}$ cup grated Parmesan cheese

Cut bread into scant $\frac{3}{4}$ -inch slices, cutting to, but not through, bottom of loaf. Mix butter, garlic and herbs; brush generously on bread slices and on top of loaf. Sprinkle bread slices and top of loaf with cheese. Wrap bread in aluminum foil. Place bread on Cooking Grid, cover and cook (MOM) until hot through, 15 to 20 minutes.

8 servings.

SALSA CORN BREAD

- $\frac{1}{3}$ cup finely chopped onion
- $\frac{1}{4}$ cup finely chopped green pepper
- 2 tablespoons butter
- 1 package (15 ounces) corn bread mix
- $\frac{3}{4}$ cup milk
- $\frac{1}{4}$ cup hot or mild Mexican salsa
- 1 egg

Saute onion and green pepper in butter in small skillet until onion is tender. Make corn bread according to package directions, using milk and adding salsa and egg; mix in onion mixture. Pour batter into greased 8-inch square baking pan. Place pan on Cooking Grid, cover and cook (MOM) until corn bread is light brown and beginning to pull away from edges of pan, 25 to 35 minutes.

6 servings.

ONION-CHEDDAR BREAD

- 1 package (16 ounces) hot roll mix
- 1 cup hot water (120°)
- $\frac{3}{4}$ cup (3 ounces) shredded Cheddar cheese
- 1½ cups sliced onions
- 2 green onions and tops, sliced
- 1 clove garlic, minced
- 2 tablespoons butter
- $\frac{1}{4}$ teaspoon dried basil leaves
- $\frac{1}{4}$ teaspoon dried tarragon leaves

Prepare hot roll mix according to package directions, using water and omitting the butter and egg. Knead dough with the cheese on lightly floured surface until cheese is incorporated into the dough. Let dough stand, covered, while preparing onions.

Saute onions and garlic in butter in medium skillet until onions are tender; reduce heat to medium and cook until onions are lightly browned. Stir in basil and tarragon; cook 2 to 3 minutes. Press dough evenly in greased 9- or 10-inch round aluminum foil or metal pan; spoon onion mixture over dough. Let rise until dough has doubled in size, 45 to 60 minutes. Make indentations in bread at 2-inch intervals, using handle of wooden spoon.

Place bread on Cooking Grid, cover and cook (MOM) until bread is golden brown on the bottom, 25 to 30 minutes.

6 to 8 servings.

Loaves, clockwise from top: Tuna Picnic Bread (page 58), Salsa Corn Bread (above), Fennel-Wheat Bread (page 58), Onion-Cheddar Bread (above) and Parmesan-Herb Bread (above)



FENNEL-WHEAT BREAD

- 1 package (16 ounces) hot roll mix
- 1 cup whole wheat flour
- 1½ teaspoons fennel seed, crushed
- 1½ cups hot water (120°)
- 2 tablespoons butter, softened
- 1 egg
- ½ cup (2 ounces) shredded Swiss cheese
- Milk
- Fennel seeds

Mix flour mixture and packet of yeast in large bowl. Stir in whole wheat flour and 1½ teaspoons fennel seed; stir in 1½ cups water, butter and egg until mixture forms soft dough. Knead dough with the cheese on lightly floured surface until cheese is incorporated into the dough.

Shape dough into a round; place in greased 8-inch square baking pan. Let stand, covered, in warm place until dough has doubled in size, about 45 minutes. Brush top of loaf with milk; sprinkle with fennel seed.

Place bread on Cooking Grid, cover and cook (MOM) until bread is golden, about 30 minutes. Remove bread from pan and cool on wire rack.

12 servings.

TUNA PICNIC BREAD

- 1 package (16 ounces) hot roll mix
- 1 cup hot water (120°)
- 2 tablespoons butter, softened
- 1 egg
- 1 can (6½ ounces) tuna packed in water, drained
- ½ cup (2 ounces) shredded Cheddar cheese
- ½ cup (2 ounces) shredded Swiss cheese
- ¼ cup chopped green pepper
- ¼ cup chopped black olives
- 1 tablespoon minced chives

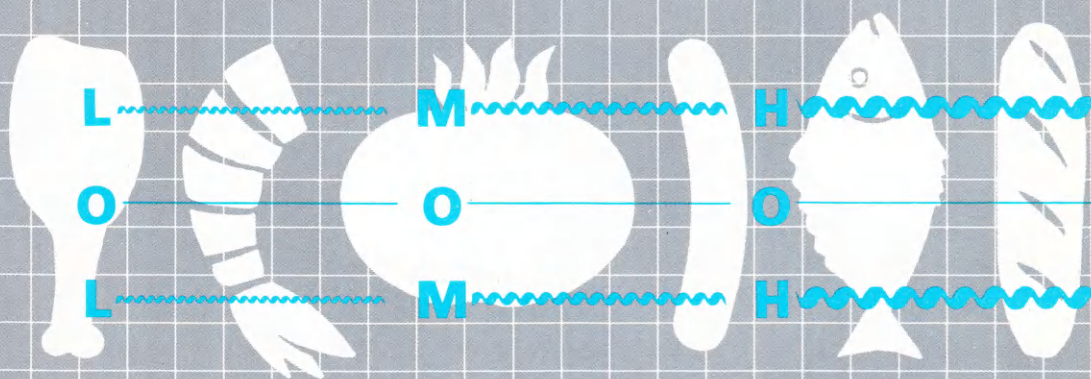
Prepare hot roll mix according to package directions, using water, butter and egg. Let dough stand, covered, while preparing tuna. Combine tuna and remaining ingredients.

Press dough into a rectangle, 16x9 inches. Sprinkle tuna mixture over dough, to within 1 inch of edges. Roll dough up tightly, beginning at short end. Place dough in greased 9x5x4-inch bread pan. Let stand, covered, in warm place until dough has doubled in size, about 45 minutes.

Place bread on Cooking Grid, cover and cook (MOM) until bread is golden, about 30 minutes. Remove bread from pan and cool on wire rack. Serve warm or at room temperature.

8 servings.

MARINADES AND SAUCES





CHUCK'S CASSIS MARINADE

- 1 cup black current liqueur (Cassis)
- $\frac{1}{3}$ cup vegetable oil
- Juice from $\frac{1}{2}$ lemon
- 2 teaspoons minced parsley
- 3 bay leaves
- 1 black peppercorn
- $\frac{1}{4}$ lemon, thinly sliced

Combine all ingredients; use with chicken, lamb and pork.

1½ cups.

CAJUN-STYLE MARINADE

- 1 can (16 ounces) tomatoes, with liquid
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{4}$ cup finely chopped onion
- $\frac{1}{4}$ cup finely chopped green pepper
- 2 cloves garlic, minced
- 1 teaspoon dark brown sugar
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon hot pepper sauce
- $\frac{1}{2}$ teaspoon dried basil leaves
- $\frac{1}{2}$ teaspoon dried oregano leaves
- 1 bay leaf
- $\frac{1}{4}$ teaspoon cayenne pepper
- $\frac{1}{2}$ teaspoon coarse ground black pepper

Coarsely chop tomatoes; combine with liquid and remaining ingredients. Use with chicken, beef and pork.

2½ cups.

CHUTNEY MARINADE

- 1½ cups plain yogurt
- $\frac{1}{2}$ cup chopped chutney
- $\frac{1}{4}$ cup vegetable oil
- 1 green onion and top, sliced
- 1 tablespoon Dijon-style mustard
- 2 teaspoons curry powder
- 1 teaspoon dried mint leaves

Combine all ingredients; use with chicken, lamb and pork.

2 ¼ cups.

HERB-BUTTER SAUCE

- $\frac{3}{4}$ cup butter
- 2 teaspoons dried basil leaves
- $\frac{1}{2}$ teaspoon dried oregano leaves
- $\frac{1}{2}$ teaspoon dried tarragon leaves
- $\frac{1}{2}$ teaspoon dried chives
- Generous pinch dried thyme leaves
- Generous pinch white pepper

Melt butter in small saucepan over medium heat; stir in remaining ingredients. Cook 1 to 2 minutes. Use with fish and vegetables.

$\frac{3}{4}$ cup.

Clockwise from top left: Lime Marinade (page 24), Orange-Spice Marinade (page 31), Brandy Marinade (page 26), Texas Chili Barbecue (page 62), Chuck's Cassis Marinade (above), Gordon's Southern-Style Mustard Barbecue (page 62), Cajun-Style Marinade (above) and Yogurt-Cucumber Sauce (page 32)

GORDON'S SOUTHERN-STYLE MUSTARD BARBEQUE

- 2 cups catsup
- 2 cups prepared mustard
- 2 cups distilled white vinegar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon lemon juice
- $\frac{3}{4}$ cup packed light brown sugar or honey
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ to 1 teaspoon cayenne pepper
- $\frac{1}{2}$ teaspoon coarse ground black pepper

Combine all ingredients; cook over medium heat until butter is melted. Reduce heat and simmer, uncovered, 10 minutes. Use with chicken and pork.

1½ quarts.

WEBER COOKING TIPS

For delicious sandwiches, mix cooked shredded hickory-smoked pork with a generous amount of sauce; heat and serve in buns. To use the sauce for beef, increase the amount of sugar to 2 cups and reduce the amount of vinegar to $\frac{1}{2}$ cup. Sauce is also wonderful for pork chops and ribs. Baste frequently with sauce during cooking.

TEXAS CHILI BARBEQUE

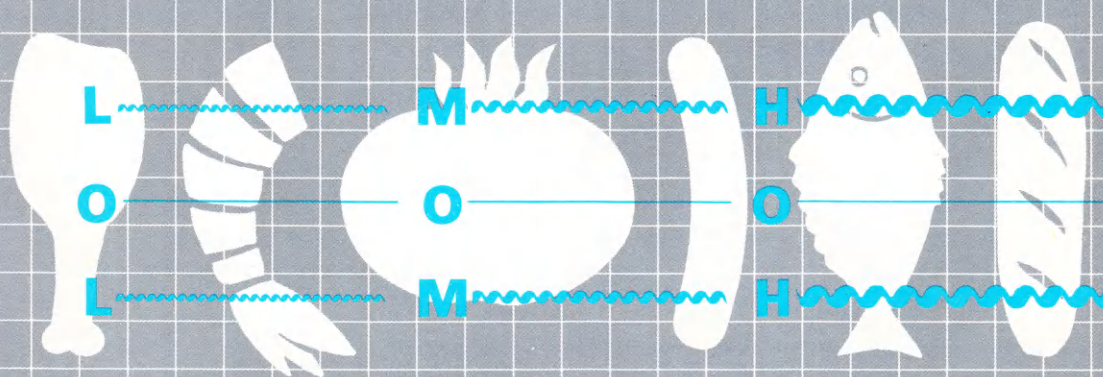
- 1 cup chili sauce
- $\frac{3}{4}$ cup beer
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{4}$ cup finely chopped green onions and tops
- 3 tablespoons chili powder
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{8}$ to $\frac{1}{4}$ teaspoon cayenne pepper

Combine all ingredients. Use with chicken, pork and beef.

2½ cups.

For other flavorful sauces and marinades, see Index for *Bourbon Street Marinade*, *Brandy Marinade*, *Browned Pecan Butter*, *Chimichurri Sauce*, *Cucumber-Dill Butter*, *Curry Butter*, *Garlic Butter*, *Lime Marinade*, *Orange-Spice Marinade*, *Oriental Basting Sauce*, *Peanut Sauce*, *Plum Glaze*, *Tomato-Basil Sauce*, *Wine Marinade* and *Yogurt-Cucumber Sauce*.

WEBER TIPS



COOKING FOR A CROWD

Cooking for a crowd is easy, because the unique 3-Burner design of the new Weber Gas Barbeque allows you to use the *entire* cooking surface for cooking with steady, even heat. No more "hot spots," no more rotating of food to cope with.

HINTS AND TIPS FOR COOKING FOR A CROWD

- Select menu items that can be completely, or partially prepared in advance—burgers, salads, relishes, condiments, casseroles, breads, cookies, cakes and pies.
- Barbeque all-American favorites such as burgers, chicken pieces or quarters, hot

PINEAPPLE CHICKEN QUARTERS

	12 servings	24 servings
Pineapple preserves	2 lbs. 4 oz.	4 lbs. 8 oz.
Dry sherry	2 oz.	4 oz.
Prepared mustard	3 Tbs.	6 Tbs.
Worcestershire sauce	1 Tbs.	2 Tbs.
Paprika	2 tsp.	4 tsp.
Prepared horseradish	¼ tsp.	½ tsp.
Lemon juice	⅓ to ½ cup	⅔ to 1 cup
Chicken quarters	12	24

Mix preserves, dry sherry, mustard, Worcestershire sauce, paprika and horseradish in saucepan; heat to simmering. Stir in lemon juice to taste.

Place chicken quarters on Cooking Grid, cover and cook (MOM) until chicken is tender and juices run clear, 30 to 40 minutes. Brush chicken generously with pineapple mixture several times during cooking; turn chicken pieces over halfway through cooking time. Keep sauce warm on grill; serve any remaining sauce with chicken.



- dogs or sausages—great tasting and easy. And don't forget your favorite barbeque sauce.
- Plan a serving dish and utensils for each food and have those items out, labeled and ready. Set the table for guests, or assemble a buffet table. Heavy-duty paper plates come in many attractive colors and patterns and will save dishwashing later.
 - Rented beverage coolers and extra tables may be added conveniences to consider.
 - Make a list of every food item you will be serving so that nothing will be forgotten.
 - Make a time schedule for cooking—for foods on the Barbeque, plus any supplementary indoor cooking. Working backwards from a planned serving time, decide when to start cooking each food so that everything is ready to serve at the right time.
 - Best yet—let everyone lend a hand—and have a great time at your own party!

MANY BEAN SALAD

	12 servings	24 servings
Baby lima beans, frozen	10 oz.	20 oz.
Green beans, frozen	10 oz.	20 oz.
Kidney beans, drained	15½ oz.	31 oz.
Garbanzo beans	15 oz.	30 oz.
Great Northern beans, drained	15½ oz.	31 oz.
Red onion, sliced	1 med.	2 med.
Vegetable oil	1 cup	2 cups
Distilled white vinegar	⅓ cup	⅔ cup
Sugar	1 tsp.	2 tsp.
Dijon-style mustard	¾ tsp.	1½ tsp.
Tarragon leaves, dried	1 tsp.	2 tsp.
Mint leaves, dried	½ tsp.	1 tsp.
Salt	½ tsp.	1 tsp.
White pepper	⅛ tsp.	¼ tsp.

Cook lima and green beans according to package directions; drain and cool. Combine all beans and red onion in large bowl. Shake oil and remaining ingredients in covered jar; pour over bean mixture and toss. Refrigerate, covered, several hours or overnight for flavors to blend. Toss before serving.

MENU FOR A CROWD

*Tray of Cheeses with
Assorted Breads and Crackers*

**Pineapple Chicken Quarters*

**Many Bean Salad*

Vinaigrette Coleslaw

Creamy Potato Salad

Crusty French Bread and Butter

*Chocolate Frosted Brownies
and Bar Cookies*

Watermelon Slices

Iced Tea and Lemonade

*Recipes Included

QUICK FIX-UPS

Salads and side dishes can be very time consuming to prepare in large quantities—let your favorite gourmet shop or the deli section of your supermarket come to the rescue.

Potato Salads—add 2 or 3 of the following items to each quart of salad:

- 1 cup (4 ounces) shredded Cheddar or brick cheese
 - 1 medium red or green pepper, sliced
 - 2 hard-cooked eggs, coarsely chopped
 - 1 small red onion, coarsely chopped
 - ¼ cup sweet pickle relish
 - 2 to 3 tablespoons hot and sweet mustard
 - ½ to ⅔ cup sour cream
-

Coleslaws—add to 2 or 3 of the following items to each quart of salad:

- 1½ teaspoons fennel seed, crushed
 - 1 to 2 teaspoons brown spicy mustard
 - 1 medium carrot, pared, shredded
 - 1 cup thinly sliced red cabbage
 - ⅓ cup unsalted peanuts
 - ½ cup golden raisins
 - 1 cup cooked elbow macaroni or rotini
-

The following ideas for “quick fix-ups” will enhance basic dishes and keep food preparation time at a minimum. Don’t be surprised if guests ask for recipes.

Pasta Salads—Add 2 or 3 of the following items to each quart of salad:

- ¾ cup canned or frozen, cooked artichoke hearts
 - ¼ cup sliced black olives
 - ¼ cup toasted pine nuts or slivered almonds
 - 1 cup snow peas, cooked crisp-tender
 - ½ cup julienne Swiss cheese
 - ½ cup sliced red or yellow pepper
 - ¾ cup sliced zucchini, cooked crisp-tender
-

Carrot Salad—Add 2 or 3 of the following items to 1 quart of salad:

- ¼ cup chopped chutney
 - ¾ cup drained pineapple tidbits
 - ½ cup coarsely chopped toasted pecans
 - ¼ cup finely chopped green pepper
 - 1 to 2 teaspoons Dijon-style mustard
 - ½ cup thinly sliced celery
-

BARBEQUE MENUS

Barbeque Menus are great! Cook total menus on the new Weber Gas Barbeque—possible because the large cooking surface allows you to cook more than one food at a time with perfectly controlled, even temperature. The following Barbeque Menus, with recipes from this cookbook and the Weber *Barbeque Cookbook*, will help you get started.

HINTS AND TIPS FOR COOKING WHOLE MENUS

- Plan a time schedule for cooking. Working backwards from a planned serving time, decide when each food should be cooked so that foods with the longest cooking time can be started first. That way, everything will be ready at the same time—hurrah for the Barbeque Chef!
- For convenience, some menu items can be partially made in advance—even cooked in advance for easy reheating on the Barbeque.
- Sometimes menu items are cooked at different temperatures—if so, a little logic will determine that vegetables can be cooked at a lower temperature if cooking time is increased, or a bread can be heated at a higher temperature for a shorter time. Cook the meat or entree at the specified recipe temperature, making adjustments with vegetables, side dishes and breads if necessary.

ALL-AMERICAN BARBEQUE MENU

**Bourbon Street Chuck Roast*

**Alabama Baked Beans*

Mustard Coleslaw

**Parmesan-Herb Bread*

Favorite Apple Pie

GREEK BARBEQUE MENU

Hummos with Pita Bread

**Gyros Roast*

or

**Burgers Greek Style*

Vegetable Kabobs

Orange Slices with Honey

ARGENTINE BARBEQUE MENU

**Gaucho Grill*

with

**Chimichurri Sauce*

Avocado Salad

Buttered Zucchini Kabobs

**Rum Pineapple Boats*

ITALIAN MENU

**Italian Meatball Kabobs*

or

**Sausages and Peperonata*

**Noodles Parmesan*

Green Salad

Ricotta Cheesecake

**Recipes Included*

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