



GENESIS[®]

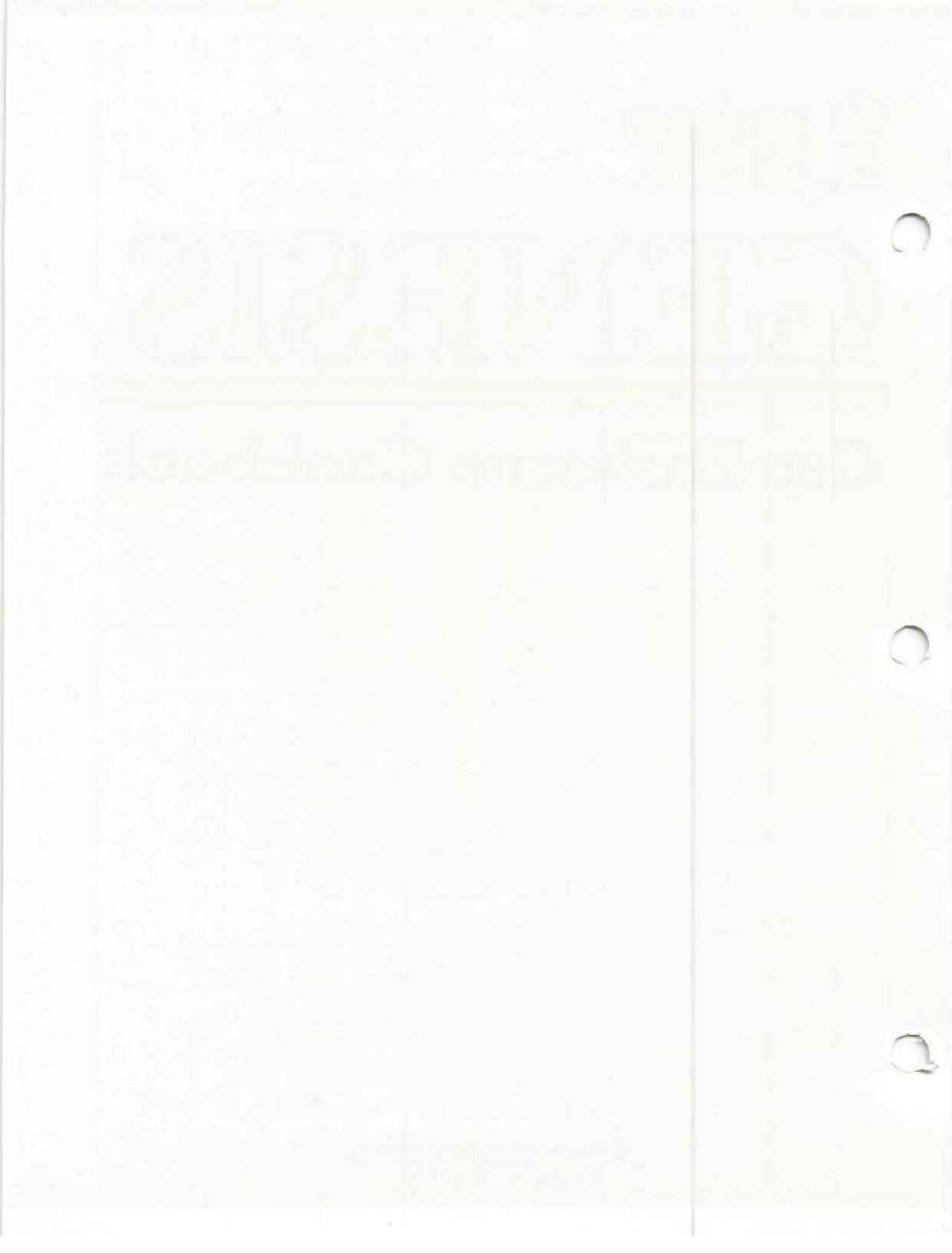
Gas Barbecue Cookbook



GENESIS®

Gas Barbecue Cookbook

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



A WORD OF THANKS


Thank you for choosing the Weber® Genesis® Gas Barbecue. Our family here at Weber has worked hard to produce the highest quality products. We extend a welcome to your family, and we wish you the best in outdoor cooking enjoyment.

This complimentary cookbook included with your Weber Genesis Gas Barbecue will help you utilize your barbecue to its fullest extent. Inside this cookbook you will find many delectable cooking ideas. If you follow all of the instructions and warnings, you will be able to prepare all of the recipes safely and easily. Please read this preface section thoroughly.

Weber-Stephen Products Company has a commitment to *quality* and *service*, so we encourage you to contact us with any questions, comments or suggestions that you may have about our products.

Weber-Stephen Products Company
Customer Service Center
560 South Hicks Road
Palatine, IL 60067-6971
(800) 446-1071
(708) 705-8660

Note - Please keep the Owner's Manual that came with your Genesis Gas Barbecue in a safe place. The Owner's Manual contains important information on safety, troubleshooting and maintenance procedures.

© 1991 Weber. Weber, Flavorizer, Genesis, Crossover, FireSpice, Grill Works and  are registered U.S. trademarks; Corn 'N' Tater, FlameCheck, Gas Catcher, Perma-Mount, Spider Stopper, Steam-N-Chips and Warm-Up are trademarks of Weber-Stephen Products Co., 200 E. Daniels Rd., Palatine, IL 60067-6266. Printed in the U.S.A.

Weber Genesis Gas Barbecues are covered under U.S. patent #4,677,964; 4,727,853; 4,860,724 and D293,067. Spider Stopper Guards are covered under U.S. patent #4,829,978.

WYOMING

THE STATE OF WYOMING, ss. I, _____, County Clerk of said State, do hereby certify that the within and foregoing is a true and correct copy of the original as the same appears on the records of said State.

Witness my hand and the seal of said State at Cheyenne, this _____ day of _____, 19____.

County Clerk of said State

Notary Public for said State

Notary Public for said State

Notary Public for said State

Notary Public for said State

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DANGER

Failure to follow the dangers, warnings, and cautions contained in this cookbook may result in serious bodily injury or death, or a fire or an explosion causing damage to property.

WARNINGS

- Improper assembly may be dangerous. Please carefully follow the assembly instructions in the owner's manual.
- After a period of storage, and/or disuse, the Weber® Genesis® Gas Barbecue should be checked for gas leaks and burner obstructions before using. See the owner's manual for correct procedures.
- Do not operate the Weber Genesis Gas Barbecue if there is a gas leak present.
- Do not use a flame to check for gas leaks.
- Combustible materials should never be within 24 inches of the top, back or sides of your Weber Genesis Gas Barbecue.
- Your Weber Genesis Gas Barbecue should not be used by children.
- You should exercise reasonable care when operating your Weber Genesis Gas Barbecue. It will be hot during cooking or cleaning, and should never be left unattended.
- Should the burners go out during operation, turn all gas valves off. Open the lid and wait 5 minutes before attempting to relight, using the lighting instructions.
- Do not use charcoal or lava rock in your Weber Genesis Gas Barbecue.
- Never lean over open barbecue or place hands or fingers on the front edge of the cooking box.
- Should a grease fire occur, turn off all burners, leave lid closed until fire is out.
- Do not enlarge orifice openings or burner ports when cleaning the valves or burners.
- The Weber Genesis Gas Barbecue should be thoroughly cleaned on a regular basis. Do not allow grease or residue to buildup or collect in barbecue.
- LP gas is not natural gas. The conversion or attempted use of natural gas in an LP unit or LP gas in a natural gas unit is dangerous and will void your warranty.
- Do not attempt to disconnect any gas fitting while your barbecue is in operation.

WARNINGS

- The Weber® Genesis® Gas Barbecue 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 barbecue.
- Do not attempt to ignite the barbecue or use it for cooking without reading the owner's manual and the instruction sections of this cookbook.
- If you should smell gas, turn all burners and the gas supply valves to OFF. Open lid. If gas smell continues, call your gas supplier.
- Do not lean over the barbecue when igniting the burners or cooking.
- Do not move the barbecue when burners are ignited or the barbecue is hot.
- Allow the barbecue to cool before removing or cleaning cooking grill or Flavorizer® Bars.
- Do not light barbecue with the lid closed.
- Check for gas leaks any time you disconnect and reconnect any gas fitting.

LP GAS UNITS ONLY:

- A dented or rusty LP tank may be hazardous and should be checked by your liquid propane supplier. Do not use an LP tank with a damaged valve.
- Although your LP tank may appear to be empty, gas may still be present, and the tank should be transported and stored accordingly.
- Use the regulator that is supplied with your Weber Genesis Gas Barbecue.
- Disconnected LP tanks must be stored outdoors in a well-ventilated area out of the reach of children. LP tanks must not be stored in a building, garage or any other enclosed area.
- When the Weber Genesis Gas Barbecue is stored indoors, the gas supply must be disconnected and the LP tank stored outdoors in a well-ventilated space.
- When the LP tank is not disconnected from the Weber Genesis Gas Barbecue, the barbecue, and the LP tank must be kept outdoors in a well-ventilated space.
- Always check for gas leaks every time you disconnect and reconnect the regulator to the LP tank.
- If you see, smell or hear the hiss of escaping gas from the LP tank:
 1. Get away from the LP tank.
 2. Do not attempt to correct the problem yourself.
 3. Call the fire department.

WEBER® SPIDER STOPPER™ GUARDS

Your Weber® Genesis® Gas Barbecue, as well as any outdoor gas appliance, is a target for spiders and insects. They can nest in the venturi section of the burner tubes. This blocks the normal gas flow and can cause the gas to flow back out of the air shutter. Figure 1. This could result in a fire in and around the air shutters, or under the control panel, causing serious damage to your barbecue. We have developed the Weber Spider Stopper Guards to significantly reduce the chance of this happening to your Weber Genesis Gas Barbecue.

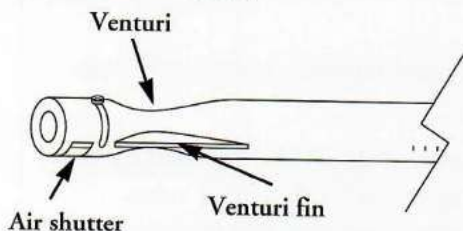


Figure 1

The Weber Spider Stopper Guard is factory installed. It fits tightly around the air shutter section of the burner tube and the valve, thereby preventing spiders and insects access to the burner tubes through the air shutter openings. Figure 2.

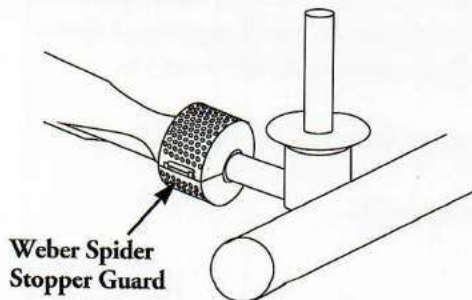


Figure 2

We recommend that you inspect the Weber Spider Stopper Guards at least once a year. Also inspect and clean the Weber Spider Stopper Guards if any of the following symptoms should ever occur.

1. The smell of gas in conjunction with the burner flames appearing yellow and lazy.
2. Barbecue does not reach temperature.
3. Barbecue heats unevenly.
4. One or more of the burners do not ignite.

DANGER

Failure to correct these symptoms may result in a fire which can cause serious bodily injury or death and cause damage to property.

WARNING FOR ALL WEBER® GENESIS® GAS BARBECUES, NATURAL GAS UNITS:

WARNING: Check hose before each use of the barbecue for cracking, abrasions or cuts. If the hose is found to be unserviceable, do not use barbecue.

Replace hose. Specify Genesis Gas Barbecue model number and order from Customer Service Center.

WARNING FOR ALL WEBER GENESIS® GAS BARBECUES, LP GAS UNITS:

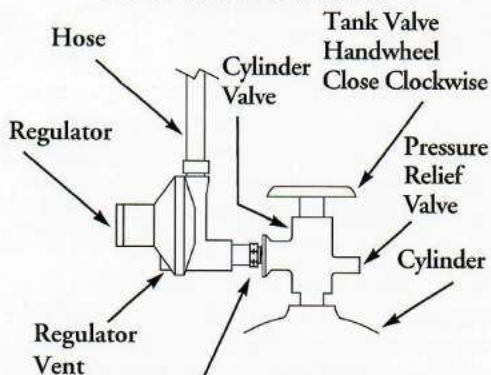
WARNING: Check hose before each use of the barbecue for cracking, abrasions or cuts. If the hose is found to be unserviceable, do not use barbecue.

Replace manifold assembly. Specify Genesis Gas Barbecue model number and order from Customer Service Center.

CAUTION: Vent should be at 3, 6, or 9 o'clock position. Vent should not point up.

CAUTION: This is a new LP tank. The air must be removed from a new LP tank before the initial filling. Your LP dealer is equipped to do that.

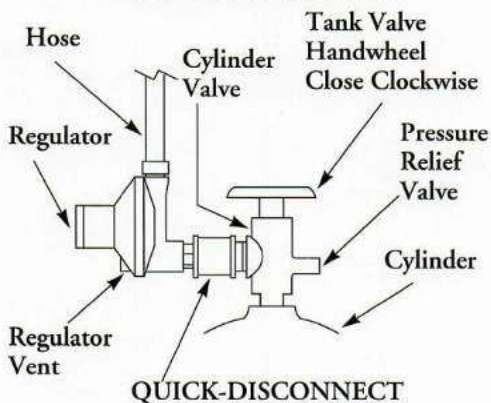
WEBER GENESIS JUNIOR, 1 2 AND 3 GAS BARBECUES HOSE AND REGULATOR TO TANK CONNECTION



POL Nut (POL Fitting)

WARNING: The POL has a left-hand thread. Tighten counter-clockwise with a $\frac{7}{8}$ inch open-end or an adjustable wrench.

WEBER GENESIS 4 AND 5 GAS BARBECUES HOSE AND REGULATOR TO TANK CONNECTION



SAFETY PROCEDURES

SAFE HANDLING TIPS FOR WEBER® GENESIS® LP GAS BARBECUES

Air in LP gas cylinders must be removed prior to the initial filling with LP gas. Advise your LP dealer that you have a new cylinder. He is equipped to perform this service. LP gas cylinders must not be overfilled.

Note – The LP tank manufacturer is responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call Weber-Stephen Products Co., Customer Service Center.

WARNING: We recommend that your LP tank be filled by an authorized LP gas dealer, by a qualified attendant, who fills the tank by weight. Improper filling is dangerous.

WARNING for Genesis Junior, 1, 2 and 3 Gas Barbecues: When transporting a full or empty LP tank, use the plastic POL nut provided. Screw it tightly into the tank valve (counterclockwise).

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

The joint where the hose connects to the LP tank must be leak tested each time the LP tank is reconnected. For example, test each time the LP tank is refilled.

REFILL THE LP TANK

When the tank scale registers "E", it is time to have the LP tank refilled.

1. Close the LP tank valve (turn clockwise). Figure 3.

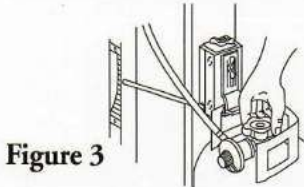


Figure 3

2. Genesis Junior, 1, 2 and 3 Gas Barbecue use a $\frac{7}{8}$ inch open-end or adjustable wrench to loosen the POL nut. Unscrew by hand. Figure 4.

Genesis Junior, 1, 2 & 3

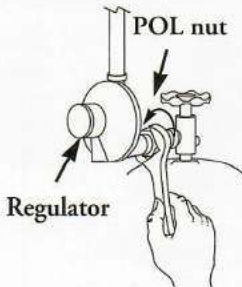


Figure 4

Genesis 4 and 5 Gas Barbecue slide the collar back on the quick-disconnect to release the disconnect. Figure 5.

Genesis 4 & 5

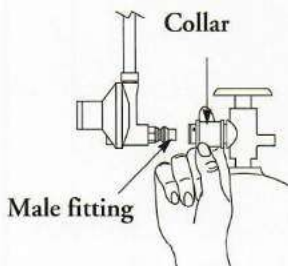


Figure 5

3. Loosen tank scale lock wing nut and turn tank scale lock up out of the way. Lift LP tank off. Figure 6.

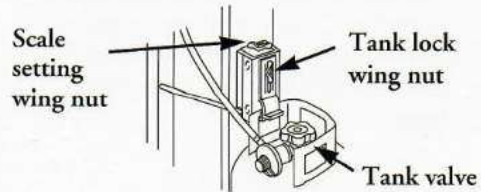


Figure 6

4. Take the LP tank to a "gas-propane" dealer to be refilled. Transport LP tank in a vertical position; do not drop or handle roughly.

REPLACE THE FILLED LP TANK ON THE BARBECUE:

1. Turn the LP tank so that the tank valve is facing front, side, or rear, depending on the LP tank design (see owner's manual). Lift and hook the LP tank onto the tank scale. Figure 7.

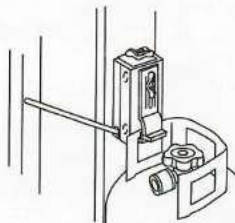


Figure 7

2. Loosen the tank lock nut. Swing the tank lock down. Tighten the wing nut.
3. Connect the hose to the LP tank. Route the hose so that it does not interfere with the tank scale indicator rod. Genesis Junior, 1, 2 and 3 Gas Barbecue regulator has a left-hand thread. Use a $\frac{7}{8}$ inch open-end or adjustable wrench to tighten the POL nut. It tightens counter-clockwise, Genesis 4 and 5 Gas Barbecues: slide back the collar of the quick-disconnect on the tank valve (a). Push the male fitting of the regulator into quick-disconnect, and maintain pressure (b). Figure 8.

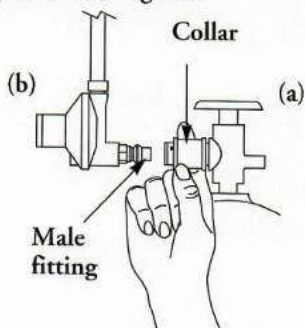


Figure 8

Slide the collar closed (c). If it does not engage or lock, repeat procedure. Gas will not flow unless the quick-disconnect is properly engaged. Figure 9.

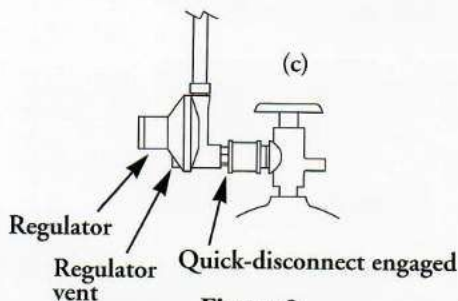


Figure 9

Vent hole should be at 3, 6, or 9 o'clock position. It should not be pointed up. Figure 10.

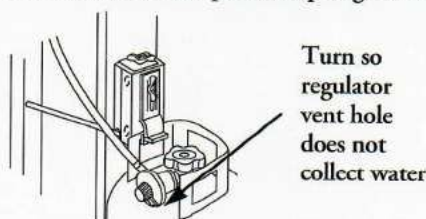


Figure 10

4. Check for gas leaks.
5. The refilled LP tank will last for about 20 hours of cooking.

CHECK FOR GAS LEAKS IN WEBER® GENESIS® GAS BARBECUES, LP GAS UNITS:

Every time a refilled LP tank is connected to the barbecue, the connections should be checked for leaks:

1. Mix about 2 tablespoons dishwashing detergent and 2 tablespoons water. Do not agitate the mixture. Note - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.
2. Open LP tank valve and wet the regulator to tank connection with the detergent solution. Figure 11. If bubbles form, or if a bubble grows, there is a leak.

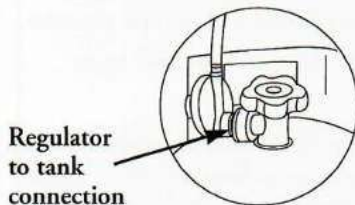


Figure 11

3. If there is a leak, close the LP tank valve and tighten the fitting. Turn valve back on and recheck with detergent solution.
4. If leak persists, turn off gas. Do not use barbecue. Call your dealer.

CHECK FOR GAS LEAKS IN WEBER® GENESIS® GAS BARBECUES, NATURAL GAS UNITS:

1. Mix about 2 tablespoons of dishwashing detergent and 2 tablespoons of water. Do not agitate the mixture. Note - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.
2. Open Natural Gas supply shut off. Wet the fitting with the detergent solution. If bubbles form, or if a bubble grows, there is a leak. Figure 12.

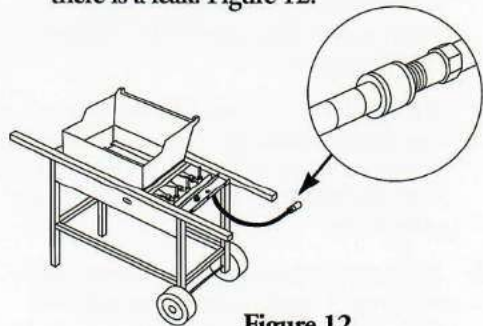


Figure 12

3. Turn off gas, check connections, and tighten if necessary. Turn gas back on and recheck.
4. If leak persists, turn off gas. Do not use barbecue. Call your dealer.

DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This can cause fire, or an explosion, resulting in serious bodily injury or death or damage to property.

OPERATING INSTRUCTIONS

GETTING STARTED

It's easy to cook outdoors when you're using the Weber® Genesis® Gas Barbecue. Never has gas barbecuing been so controlled, so fast and easy — and absolutely foolproof with PERFECT cooking results EVERY time. Uncontrolled flare-ups are virtually eliminated 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 the owner's manual when assembling your Weber Genesis Gas Barbecue.
- If your Weber Genesis Gas Barbecue was dealer assembled, please read your owner's manual to familiarize yourself with the barbecue. Perform all leak checks prior to use.
- Wash cooking grill and Flavorizer® Bars with warm soapy water; rinse well and dry.

LIGHTING

Summary lighting instructions are on the control panel.

Crossover® Ignition System

Note - The Crossover Ignition System ignites the front burner with a spark from the igniter electrode inside the Gas Catcher™ Ignition Chamber. You generate the energy for the spark by pushing the Crossover Ignition button until it clicks.

1. Open the lid.
2. Check that all burner control knobs are turned to OFF.
3. Check that the tank scale reads more than "E" (LP units).
4. Turn the gas supply to ON (turn LP tank valve counterclockwise).
5. Push down and turn front burner control knob to START/HI position.

CAUTION: Do not lean over open barbecue.

WARNING: Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

6. Genesis® Junior, 1, 2 and 3 Gas Barbecues: ignite the front burner by pushing the Crossover® Ignition button several times so it clicks each time. Check that the burner is lit by looking through the matchlight hole on the front of the cooking box.

Genesis 4, 5 and Perma-Mount Gas Barbecues: ignite the front burner by pushing down and holding the Flame-Check™ button down while pushing the Crossover Ignition button several times so it clicks each time. After the front burner lights, continue to hold down the FlameCheck button for 8 seconds. Release FlameCheck button; the front burner should remain lit.

WARNING: If the burner does not light, turn the front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again, or try to light with a match.

DANGER

Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light may result in an explosive flame-up causing serious bodily injury or death.

7. After the front burner is lit, you can turn on the other main burners.

Note - Always light the front burner first. The other main burners ignite from the front burner.

MANUAL LIGHTING

When lighting the burners manually, follow Steps 1 through 4 under Crossover® Ignition System.

5. Strike a match and put the flame into the matchlight hole.
6. Genesis Junior, 1, 2 and 3 Gas Barbecues: push down and turn front burner control knob to START/HI position. Check that the burner is lit by looking through the matchlight hole in the front of the cooking box.
Genesis 4, 5 and Perma-Mount Gas Barbecues: ignite the front burner by pushing down and holding the Flame-Check button down while pushing the Crossover Ignition button several times so it clicks each time. After the front burner lights, continue to hold down the FlameCheck button for 8 seconds. Release FlameCheck button; the front burner should remain lit.
7. After the front burner is lit, you can turn on the other main burners.

Note - Always light the front burner first. The other main burners ignite from the front burner.

STORAGE

- The gas must be turned off at the gas supply when the Weber® Genesis® Gas Barbecue is not in use.
- When the Weber Genesis Gas Barbecue is stored indoors, the gas supply must be **DISCONNECTED** and the LP tank stored outdoors in a well-ventilated space.
- LP tanks must be stored outdoors in a well-ventilated area out of reach of children. Disconnected LP tanks must not be stored in a building, garage or any other enclosed area.
- When the LP tank is not disconnected from the Weber Genesis Gas Barbecue, the barbecue and LP tank must be kept outdoors in a well-ventilated space.
- After a period of disuse, the Weber Genesis Gas Barbecue should be checked for gas leaks.
- The Spider Stopper™ Guards should also be checked for any obstructions. Also check that the bottom tray and catch pan are free of debris.

PERIODIC CLEANING

CAUTION: Turn the Weber Genesis Gas Barbecue off and wait for it to cool before cleaning.

CAUTION: Do not clean your Flavorizer® Bars or cooking grills in a self-cleaning oven.

Outside surfaces - Use a warm soapy water solution. **WARNING:** Do not use oven cleaner, abrasive cleansers (kitchen cleansers) or abrasive cleaning pads on barbecue or cart surfaces.

Bottom tray - Brush with a suitable barbecue brush (brass bristle), or wash with warm soapy water.

Flavorizer Bars - Brush with a suitable barbecue brush (brass bristle), or wash with warm soapy water.

Catch pan - Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water.

Thermometer - Wipe with warm soapy water, and clean with plastic scrub ball. Do not put in dishwasher.

Inside cooking box - Brush with a suitable barbecue brush (brass bristle). Brush any debris from burners with a barbecue brush. **DO NOT ENLARGE BURNER PORTS (OPENINGS).** Wash inside box with warm soapy water.

Inside lid - Brush with a suitable barbecue brush (brass bristle). Wash inside lid with warm soapy water. The lid is porcelain-on-steel, not paint. It cannot "peel." If flaking occurs, it is caused by baked-on grease that has turned to carbon and is flaking off. **THIS IS NOT A DEFECT.** After cooking, while lid is still warm, wipe inside of lid with paper towel. This will help to prevent grease build-up inside the lid.

QUICK CLEANING

The easiest way to clean the Genesis® Gas Barbecue is to place a large piece of heavy-duty aluminum foil, shiny side down, on top of cooking grill. Take care to leave gaps on sides of cooking grill open. Ignite barbecue, turn all burners to HIGH, close lid and run barbecue for 10 minutes. Turn all burners to OFF and let barbecue cool. Crumple the heavy-duty foil and use to brush ash and residue from the cooking grills and Flavorizer® Bars. Clean bottom tray, catch pan and lid as indicated in periodic cleaning.

MEMORANDUM FOR THE RECORD

DATE: 10/10/54

TO: Mr. Tolson

FROM: Mr. Clegg

SUBJECT: [Illegible]

[Illegible text]

[Illegible text]

[Illegible text]

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WEBER® ACCESSORIES

Weber accessories give an added dimension to your outdoor cooking experiences. For added convenience, choose one of these accessories to help provide a place for everything.



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

#9501



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

#3601



Shish Kabob Set: 6 stainless steel skewers make turning a snap. Bright nickel-plated rack holds skewers.

#2501



Individual Corn 'N' Tater™ Holders: Set directly on cooking grill to save space and speed up vegetable cooking. Easy cleanup.

#3802

Not Shown – Weber Side Burner is standard on the Genesis 3, 5 and Perma-Mount Gas Barbecues. Side Burners are available as an accessory for the Genesis 2 and 4 Gas Barbecues, LP (#9870) and Natural Gas (#9874). A Wok Pan (#9845) is another accessory available for use on the Genesis Side Burner.

If you are unable to obtain Weber Accessories locally, please call (800) 446-1071, in Illinois, (708) 705-8660 or write to Weber-Stephen Products Co., Attn: Customer Service Center, 560 S. Hicks Rd., Palatine, IL 60067-6971 to obtain an accessory order blank.



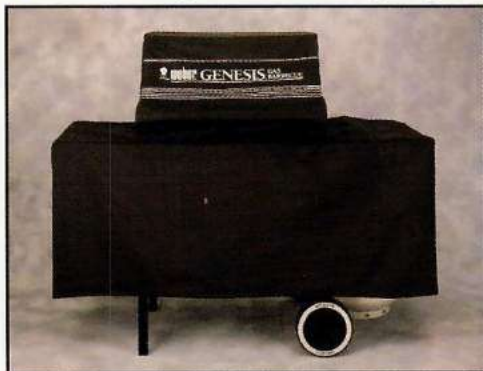
Drip Pans: Heavy-gauge aluminum pans are ideal for Indirect Cooking. The small pans line the Genesis Gas Barbecue grease catch pan.

#3300 Small Drip Pans **#3301** Large Drip Pans



Weber Grill Works® Accessory: Use as a roast holder, or a rib rack, or a shish kabob attachment, or use the base with a drip pan for cooking or baking.

#9000



Weber Covers: Premium cover shown above.

#9240 Deluxe cover for Genesis Junior.

#9825 Deluxe cover for Genesis 1.

#9830 Deluxe cover for Genesis 2-5 & Perma-Mount.

#9835 Premium cover for Genesis 1.

#9840 Premium cover for Genesis 2-5 & Perma-Mount.

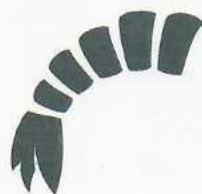


Contemporary Tool Series: Traditional Weber quality with a contemporary style. Striking Eurodesign tools in black anodized aluminum and stainless steel.

#16195



GAS COOKING



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, breads and other foods requiring more than 25 minutes of cooking time are cooked by the Indirect Cooking Method.

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

DIRECT COOKING METHOD (Searing)

Setting	Front Burner	Center Burner	Back Burner
Genesis 1, 2, 3, 4, 5 and Perma-Mount Gas Barbecues:			
HHH	High	High	High
HLH	High	Low	High
MMM	Medium	Medium	Medium
Genesis Junior Gas Barbecues:			
HH	High		High
MM	Medium		Medium

INDIRECT COOKING METHOD

Setting	Front Burner	Center Burner	Back Burner
Genesis 1, 2, 3, 4, 5 and Perma-Mount Gas Barbecues:			
MOM	Medium	Off	Medium
LOL	Low	Off	Low
HOH	High	Off	High
Genesis Junior Gas Barbecues:			
MM	Medium		Medium
LL	Low		Low
HH	High		High

DIRECT COOKING METHOD

The Direct Cooking Method is used for searing steaks, chops, hamburgers and other foods requiring less than 25 minutes of cooking time. 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 barbecued flavor, and sears in natural juices for moist goodness. Thanks to the unique design of the burners, Flavorizer Bars and the flexible temperature controls, uncontrolled flare-ups are virtually eliminated, because YOU control the flaring.

When 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 instead are cooked 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 barbecue and turn all burners to HIGH: HHH (Genesis Junior: HH), with lid down until thermometer registers 500°F-525°F (260°C-275°C); or about 10 minutes. Place food on cooking grill, cover and cook as indicated in chart or recipe.

Please Note: All foods are seared and cooked with the lid down.

TIPS ON SEARING

- Foods can be placed anywhere on the cooking grill. Cover and sear. When searing is completed, move foods to center of cooking grill 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 grill until flaring subsides. Then turn center burner to MEDIUM or LOW to complete searing. (Genesis Junior: Lower the heat and move food to center of the cooking grill until flaring subsides. Complete searing with MEDIUM heat.)
- If uncertain about which temperature to use for searing, remember: the leaner the meat, the higher the heat HHH (Genesis Junior: HH); or the fattier the meat, the lower the heat HLH or MMM (Genesis Junior: MM).

INDIRECT COOKING METHOD

The Indirect Cooking Method is used to complete the cooking of seared food, and for cooking roasts, poultry, game, vegetables, breads and foods that are high in fat, such as sausage, ribs or duck. Food is placed in the center of the cooking grill with the front and back burners ignited and the center burner turned to OFF (Genesis Junior: MM or LL, as directed in recipe). **All cooking is done with the lid down to provide uniform, evenly circulated heat.** The thermometer in the lid indicates the cooking temperature inside the barbecue and can be used to check the internal temperature of meats 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°F-375°F (175°C-190°C)

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 (Genesis Junior: MM).

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 meats with the thermometer.

(Indirect Cooking Method Continued)

**Foods to be cooked at a low temperature
300°F-325°F (150°C-165°C)**

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 and the center burner turned to OFF: LOL (Genesis Junior: LL). Cook covered, according to times indicated in charts or recipes. Slower cooking at low temperatures virtually eliminates unwanted flare-ups when cooking foods with a high fat content, and ensures that delicate foods will not be overcooked.

**Finishing foods with sauces
425°F-450°F (200°C-215°C)**

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, so 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 (Genesis Junior: HH). 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 gravy or sauce with drippings from a roast, chicken or turkey, you will need to use an aluminum drip pan to catch flavorful drippings during cooking. Position an aluminum foil or metal pan in center of the cooking grill. Place meat in roast holder inside drip pan.

Whenever a long cooking time is indicated for foods with an excessive amount of fat, place a drip pan on top of cooking grill, under the meat, to avoid unwanted flare-ups.

If you do not need drippings for a gravy or sauce, you do not need to use an aluminum drip pan for most foods. Because of the special design of the Flavorizer® Bars and burners, excess fat flows directly through the funnel-shaped bottom tray into the grease catch pan. When cooking foods with a high fat content, be sure that the bottom tray and grease catch pan are properly cleaned (see periodic cleaning instructions on page xvi). Do not line the funnel-shaped bottom tray with aluminum foil. This could prevent the grease from flowing into the grease catch pan.

STEAM-N-CHIPS™ SMOKER

The Steam-N-Chips Smoker is standard on the Weber® Genesis® 4, 5 and Perma-Mount Gas Barbecues, and available as an accessory for the Genesis 1, 2 and 3 Gas Barbecues. See page 3 for ordering information. The Steam-N-Chips Smoker may be used to enhance any of the meat, poultry and fish recipes in this book.

See your owner's manual for installation, usage and safety tips for the Steam-N-Chips Smoker.

COOKING WITH THE STEAM-N-CHIPS SMOKER

The Steam-N-Chips Smoker cooks with both Weber FireSpice® Wood Chips and Chunks. For best results with faster cooking foods like steaks, burgers and chops, etc., we recommend using the FireSpice Chips because they ignite and burn faster. For longer-cooking foods such as roasts, chicken and turkeys, etc., we recommend using FireSpice Chunks because they ignite slowly and smolder longer. As you gain experience in using your Steam-N-Chips Smoker, we encourage you to experiment with different combinations of FireSpice Chips and Chunks to find the smoke flavor that best suits your taste.

Special recipes have been developed for use with the Weber Steam-N-Chips Smoker. They are: Pork Chops with Granny Smith Apples, Page 26; Cornish Hens with Pesto Sauce, Page 42; Grilled Red Peppers Stuffed with Mozzarella, Page 63.

USING THE STEAM-N-CHIPS SMOKER

As a starting point, place a handful of FireSpice Chips or a few FireSpice Chunks in the bottom of the Smoker. Since the chunks vary in size, place as many as you can in the Smoker allowing room for the water pan. As you gain experience in smoking, increase or decrease the amount of wood to suit your taste. Fill water pan and place in the Smoker.

Light the barbecue and preheat according to the Owner's Manual or cookbook. Adjust the burners for cooking; MOM or LOL will be your best settings for long duration smoking. Smoke will start in approximately 10 minutes and last as long as 45 minutes. If you require more smoke flavor, refill the Smoker with FireSpice Chips and/or Chunks and the water pan with water. Note — After refilling Smoker, smoke will take about 10 to 15 minutes to start again.

DANGER

Do not use any flammable fluid in the Steam-N-Chips Smoker to ignite the wood. This could cause serious bodily injury or death.

The Steam-N-Chips Smoker does not fit the Genesis Junior Gas Barbecue. To obtain additional smoke flavor, follow the instructions "Smoking with Weber FireSpice Cooking Woods" on page 10.

SMOKING WITH WEBER® FIRESPICE® COOKING WOODS

Use Weber FireSpice Wood Bits or FireSpice Wood Chips to provide that special "extra" flavor in meat, poultry and fish. There are two delicious natural wood flavors to choose from—Mesquite or Hickory—available at any store that carries Weber products.

1. Fill a small disposable aluminum pan half full with Weber FireSpice Wood Bits or wet Wood Chips.
2. Remove left side of cooking grill. Place foil pan in lower left-hand corner on the Flavorizer® Bars. Replace cooking grill.
3. Preheat barbecue with all burners on HIGH, lid down, for 10 minutes or until thermometer registers 500°F-550°F (260°C-288°C).
4. Adjust burners to MOM (Genesis Junior: MM) or as indicated in chart or recipe.
5. Place food on cooking grill, taking care not to place food over the foil pan with FireSpice Wood. Cook with lid down according to time indicated in charts or recipes.

SMOKING CHART

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

See page 9 for Steam-N-Chips Smoker Instructions.

COOKING WITH A ROTISSERIE

If you have purchased the Genesis™ Rotisserie accessory, here are some suggestions:

- Bring meat or poultry to room temperature before cooking (30 to 60 minutes should be adequate for most foods. If frozen, defrost completely before cooking).
- Tie meat or poultry with a string to make the shape as uniform as possible before putting it on the spit.
- Insert spit rod lengthwise through the meat and fasten with the forks. Use the counterweight assembly to balance the food on the spit rod to provide consistent rotation.
- Remove cooking grills and warming rack to allow meat to turn freely.
- If you wish to save drippings for gravy, center a drip pan on top of the Flavorizer Bars before positioning the rotisserie and food in the barbecue.
- Food preparation steps are the same for rotisserie cooking.
- Cooking time in the charts or recipes will be the same.
- Rotisserie cooking is done with the lid down.
- Cook by Indirect Method as indicated in recipe.
- If foods are too heavy or are irregular shapes, they may not rotate well and should be cooked by the Indirect Method without using the rotisserie.

COOKING TIPS AND HELPFUL HINTS

- Always preheat the barbecue before cooking. Set all burners on **HIGH** heat and close lid; heat for 10 minutes, or until thermometer registers 500°F-550°F (260°C-288°C).
- Sear meats and cook with the lid down for perfectly cooked food every time.
- Cooking times in recipes are based on 70°F (20°C) 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, or the amount, size and shape of the food being cooked.
- In general, small pieces of meat will require more cooking time per pound than large pieces of meat. Foods on a crowded cooking grill 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 times 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 1/4 inch of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- Use the Dual-Purpose Thermometer to ensure desired doneness in meat roasts and large poultry. Refer to information on page 13 for correct use of the thermometer.
- Be sure to use an oven-safe thermometer to monitor the internal temperature of foods where directions say to insert the thermometer before grilling.
- 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 burners to OFF and move food to another area of cooking grill and close lid. Any flames will quickly subside. **NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS BARBECUE.**
- 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 pan with ovenproof handles can safely be used.
- Grease build-up inside the lid is indicated by what appears to be paint flakes peeling from inside of lid. Brush off with brass wire brush, wash with warm soapy water, rinse with clear water and dry.

**IT'S TIME TO TRY SOME RECIPES.
LET'S COOK!**

BEEF COOKING CHART

MEAT	FIRST SIDE	SECOND SIDE			
	Sear	Turn and Cook Steaks			
Genesis	HHH	MOM			
Genesis Junior	HH	MM			
			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.	12-14 min.	
2 inches	4 min.	12-14 min.	14-16 min.	18-21 min.	
Beef Roasts	Do Not Sear. Place in center of cooking grill and cook MOM. (Genesis Junior: MM)				
		15-20 min. per pound	20-25 min. per pound	25-30 min. per pound	

INTERNAL TEMPERATURE CHART FOR BEEF

Rare	140°F (60°C)
Medium-Rare	150°F (66°C)
Medium	160°F (71°C)
Well-Done	170°F (77°C)

APPROXIMATE TEMPERATURE CONVERSIONS

325°F	(163°C)
350°F	(177°C)
375°F	(191°C)
400°F	(204°C)
450°F	(232°C)
500°F	(260°C)
550°F	(288°C)

METRIC EQUIVALENTS

1 cup	250 milliliters
1 tablespoon	20 milliliters
1 teaspoon	5 milliliters

PORK COOKING CHART

MEAT	FIRST SIDE	SECOND SIDE
	Sear	Turn and Cook
Genesis	HLH	MOM
Genesis Junior	HH	MM
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 in center of cooking grill. Cook MOM. (Genesis Junior: MM)	25-30 min. per pound
Ham	Do Not Sear. Place in center of cooking grill. Cook MOM. (Genesis Junior: MM)	9 min. per pound
Fully cooked		
Spareribs or Back ribs	Do Not Sear. Place in center of cooking grill. Cook MOM. (Genesis Junior: MM)	60-80 minutes

INTERNAL TEMPERATURE CHART FOR PORK

Medium	160°F (71°C)
Well-Done	170°F (77°C)
Ham, Fully Cooked,	140°F (60°C)

WEBER COOKING TIP: Use the handy Weber® Dual-Purpose 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 the tip is in the center of the meat. To check roasts, insert Thermometer so that the tip is in the center of the meat, not touching fat or bone. The temperature of the meat will register within a few seconds.

Replace Thermometer in lid when not in use. Do not leave Thermometer in meat while cooking.

Remove roasts from the cooking grill when the internal temperature registers 5° 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!

LAMB COOKING CHART

MEAT	FIRST SIDE	SECOND SIDE		
	Sear	Turn and Cook		
Genesis	HLH	MOM		
Genesis Junior	HH	MM		
		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 Roast				
	Do Not Sear. Place in center of cooking grill.			
	Cook MOM.	18-22 min.	22-28 min.	28-32 min.
	(Genesis Junior: MM)	per pound	per pound	per pound

INTERNAL TEMPERATURE CHART FOR LAMB

Rare	140°F (60°C)
Medium	160°F (71°C)
Well-Done	170°F (77°C)

GROUND MEATS COOKING CHART

MEAT	FIRST SIDE	SECOND SIDE			
	Sear	Turn and Cook			
80% Lean Beef					
Genesis	HLH	MOM			
Genesis Junior	HH	MM			
70% Lean Beef					
Genesis	MMM	LOL			
Genesis Junior	MM	LL			
			RARE	MEDIUM	WELL-DONE
Burgers					
3/4 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		Cook
Genesis		MOM
Genesis Junior		MM
		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

POULTRY COOKING CHART

	Sear	Turn and Cook
Genesis	HLH or MMM	MOM
Genesis Junior	HH or MM	MM
WELL-DONE		
Chicken – Small or, thin pieces	3 min.	30-40 min.
Large or meaty pieces	3 min.	40-60 min.
Note: Searing is optional. If not searing, cover and cook MOM (Genesis Junior: MM) using maximum cooking time in chart. Turn chicken halfway through cooking time.		
Whole Chicken 2-3 pounds	Do Not Sear.	1-1 1/4 hours NOTE: Do Not Turn.
Whole Turkey	Do Not Sear.	11-13 min. per pound, not stuffed 13-15 min. per pound, stuffed NOTE: Do Not Turn.
Duckling – Whole or quarters	Do Not Sear.	17-20 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

Turkey	Well-done Pieces	breast 170°F (77°C) dark meat 180°F (82°C)
	Well-done Whole	180°F (82°C)
Chicken	Whole or Pieces	180°F (82°C)
Duckling		180°F - 185°F (82°C - 85°C)

WEBER COOKING TIP: To check doneness, insert Weber® Dual-Purpose 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.

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 grill, cover and cook MOM (Genesis Junior: MM) to desired degree of doneness, about 20 minutes for medium. Brush beef several times with reserved marinade; turn beef halfway through cooking time. Remove beef to serving platter; let stand 10 minutes. Cut beef diagonally across grain into thin pieces. 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.

Makes about 1¼ 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 meats on cooking grill. Cover and cook MOM (Genesis Junior: MM) until steak is medium, about 20 minutes, chicken is tender and juices run clear, 40 to 60 minutes, and sausages are browned on all sides, 10 to 15 minutes. Serve meats as each kind is done and removed from cooking grill. 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
- ¼ teaspoon cayenne pepper
- ¾ teaspoon salt
- ½ teaspoon pepper

Combine all ingredients. Let stand, covered, at room temperature 8 hours or overnight. Makes 1¾ cups.



STANDING RIB ROAST

Choice lean beef rib roast
Salt and pepper

Have your butcher trim excess fat from beef rib roast and cut off short ribs and chine bone. (Prepackaged roasts usually have short ribs and chine bones removed.) Loosen feather bones and tie securely. Rub the roast with salt and pepper. Insert meat thermometer into thickest part of roast so tip does not touch bone or fat. Place roast, fat side up, in center of cooking grill and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 12) for desired doneness.

ROLLED SIRLOIN TIP ROAST

Rolled beef sirloin tip roast
Salt and pepper

Season beef sirloin tip roast to taste with salt and pepper. Place roast in center of cooking grill and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 12) for desired doneness.

WEBER COOKING TIP

Always check the internal temperature of roasts with a meat thermometer to ensure roasts will be done to your liking.

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 grill, cover and cook MOM (Genesis Junior: MM) to desired degree of doneness, about 1¼ hours for medium 160°F (71°C) 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.
Makes about 2 cups.

STEAK

Beef rib, T-bone, club, porterhouse,
sirloin or filet steak

Salt and pepper

Trim excess fat from beef steaks and discard. Season to taste with salt and pepper. Place steaks on cooking grill and sear HHH. (Genesis Junior: HH). Turn and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 12) for desired doneness.

WEBER COOKING TIP

When turning steaks, be sure to use tongs. This prevents piercing and loss of natural juices.

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 grill; sear HHH (Genesis Junior: HH). Turn, cover and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 12) for desired doneness. Combine cheese and onions; sprinkle over steaks during last half of cooking time.
4 servings.

WEBER COOKING TIP

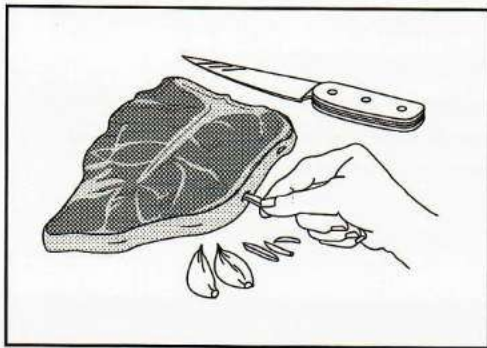
Sirloin, T-bone, porterhouse, club, rib or fillet can be used in this recipe

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 grill; sear HHH (Genesis Junior: HH). Turn, cover and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 12) for desired doneness.
6 servings.



Cut slits in sides of steaks; push a garlic sliver into each slit.

WEBER COOKING TIP

Sirloin, T-bone, porterhouse, club, rib or fillet can be used in this recipe. Garlic flavor in steaks will be more intense if "garlicked" 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 grill; sear HHH (Genesis Junior: HH). Turn, cover and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 12) for desired doneness.

4 servings.

WEBER COOKING TIP

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
- ⅛ teaspoon 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 grill; sear HHH (Genesis Junior: HH). Turn, cover and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 12) for desired doneness.

6 servings.

WEBER COOKING TIP

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 62)

BOURBON STREET CHUCK ROAST

Bourbon Street Marinade (below)

Beef chuck roast, 4 to 6 pounds

(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 grill, cover and cook MOM (Genesis Junior: MM) 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

⅔ cup soy sauce

½ cup bourbon

3 tablespoons Worcestershire sauce

2 tablespoons lemon juice

¼ cup packed dark brown sugar

Combine all ingredients.

Makes about 3 cups.

MARINATED FLANK STEAK

Marinade (below)

1½ pounds flank steak

Prepare Marinade; pour over flank steak in a shallow nonmetal container. Refrigerate covered overnight turning 2 or 3 times.

Remove steak from Marinade and place on cooking grill. Sear HHH (Genesis Junior: HH) 1 minute on each side. Cook MOM (Genesis Junior: MM) 3 minutes longer on each side or to desired doneness. Slice steak diagonally across the grain into thin slices.

4 or 5 servings.

MARINADE

½ cup vegetable oil

⅓ cup soy sauce

¼ cup red wine vinegar

2 tablespoons lemon juice

1 tablespoon Worcestershire sauce

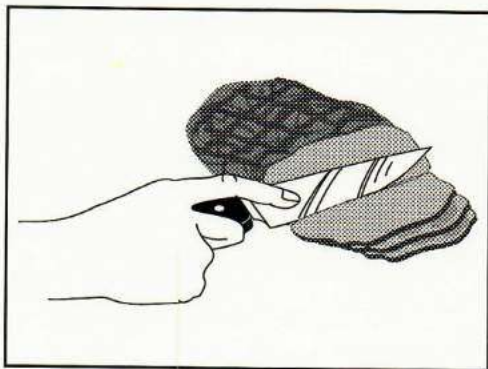
1 teaspoon dry mustard

1 clove garlic, minced

¼ teaspoon pepper

Combine all ingredients.

Makes about 1 cup.



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

BAKED HAM

- 1 fully cooked canned ham or smoked and cured whole ham
- Orange-Apricot Glaze (below)
- Whole cloves
- Pineapple rings

Remove any rind left on ham and score fat diagonally to give a diamond effect. Insert a whole clove in center of each diamond. Place ham, fat side up in center of cooking grill and cook MOM (Genesis Junior: MM), about 9 minutes per pound for fully cooked ham. Cook to an internal temperature of 140°F (60°C). Smoked or cured ham, which is not fully cooked, should be cooked to an internal temperature of 170°F (77°C). Baste with glaze during last 30 minutes of cooking time. Garnish with pineapple rings about 15 minutes before end of cooking time; brush with glaze.

ORANGE-APRICOT GLAZE

- 1/4 cup apricot preserves
- 1/4 cup orange juice
- 2 tablespoons soy sauce
- 1 tablespoon lemon juice

Combine all ingredients.

PORK STEAKS

- Pork steaks, 3 to 3½ pounds (1-inch thick)
- Garlic powder
- Salt and freshly ground pepper
- Dried rosemary or thyme
- Barbecue Glaze (below)

Wipe pork steaks with a damp cloth. Sprinkle generously with garlic powder, salt, pepper and crushed rosemary leaves. Place on cooking grill and sear HLH (Genesis Junior: HH) 5 minutes on each side. Brush steaks with glaze and cook MOM (Genesis Junior: MM) until browned and thoroughly cooked, about 10 minutes per side longer. Brush with glaze when turning. Serve with remaining glaze on the side.
4 servings.

BARBECUE GLAZE

- 1/2 cup soy sauce
- 3/4 cup catsup
- 3/4 cup honey
- 3 cloves garlic, minced
- 1/2 teaspoon Tabasco

Combine all ingredients.

ROLLED PORK LOIN

- 1 lean rolled pork loin, 4 to 6 pounds
- Seasoned salt and pepper
- $\frac{1}{4}$ cup orange marmalade

Rub surface of rolled pork loin lightly with seasoned salt and pepper. Place roast in center of cooking grill and cook MOM (Genesis Junior: MM) $1\frac{1}{2}$ to 2 hours for well-done 170°F (77°C). Glaze with orange marmalade during the last 20 minutes of cooking time.
6 to 8 servings.

SPARERIBS OR BACK RIBS

- 2 slabs of lean meaty pork spareribs or loin back ribs
- Salt and pepper
- Weber Tangy Barbecue Sauce (page 79)

Prepare pork spareribs by peeling off tough layer of skin on back side. Season to taste with salt and pepper. Place ribs in center of cooking grill and Cook MOM (Genesis Junior: MM) 60 to 80 minutes, depending upon how meaty the ribs are. Baste with Weber Tangy Barbecue Sauce during last 20 minutes of cooking time.
2 to 4 servings.

LOU'S WINE-BARBECUED RIBS

Wine Marinade (below)

Pork spareribs, 4 to 6 pounds
cut into serving pieces

- $\frac{1}{2}$ cup packed dark brown sugar
- 1 cup catsup

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

Place ribs on cooking grill, cover and cook MOM (Genesis Junior: MM) 30 minutes. Brush ribs with reserved marinade several times; turn ribs halfway through cooking time. Mix 1 cup of the reserved marinade with the brown sugar and catsup. Cover and cook 25 to 30 minutes longer, turning and basting ribs with sauce mixture.
4 to 6 servings.

WINE MARINADE

- 4 cups water
- 1 cup red wine
- $\frac{1}{2}$ cup distilled white vinegar
- $\frac{1}{2}$ cup catsup
- $\frac{1}{4}$ 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
- $\frac{1}{2}$ teaspoon pepper

Combine all ingredients.
Makes about 6 cups.

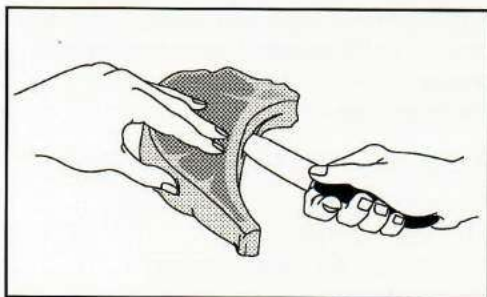
PECAN-STUFFED PORK CHOPS

Pecan Stuffing (Page 64)

- 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 grill; sear HLH (Genesis Junior: HH) 5 minutes. Cover and cook MOM (Genesis Junior: MM) until chops are no longer pink on the inside, about 40 to 50 minutes longer. Turn chops halfway through cooking time. Remove wooden picks before serving.
6 servings.



To cut pockets into pork chops, cut along bone sides of chops.

PORK CHOPS WITH GRANNY SMITH APPLES

SPECIAL RECIPE DEVELOPED
FOR USE WITH THE
WEBER® STEAM-N-CHIPS™ SMOKER

- 4 center-cut pork chops, 1 inch thick
- ¼ olive oil
- 2 teaspoons garlic, chopped
- 1 teaspoon crushed red pepper
- 1 teaspoon dried thyme
- Salt and freshly ground pepper
- 3 large Granny Smith apples
- 4 long metal skewers
- FireSpice® Chips or Chunks;
mesquite or hickory

Trim excess fat from pork chops. Rub surfaces of chops with olive oil. Sprinkle both sides with garlic, red pepper, thyme, salt and pepper to taste, pressing spices into chops. Marinate in refrigerator 1 hour, turning occasionally. Core Granny Smith apples and cut each into 6 pieces. Thread on skewers and brush with a little olive oil. Place a handful of chips or a few wood chunks in the bottom of the Steam-N-Chips™ Smoker.

Fill water pan and place in the Smoker. Light the barbecue and preheat 10 to 15 minutes. Place chops on cooking grill and cook MOM (*Genesis Junior: MM) 15 minutes, turn chops. Place skewered apples on cooking grill. Cook 5 minutes, turn apples and cook 5 minutes longer. Remove apples. Test chops for doneness. If necessary continue cooking until no longer pink. Serve each chop with apple slices on top.
4 servings.

* To achieve the "smoked" flavor on a Genesis Junior Gas Barbecue, see "Smoking with Weber® FireSpice® Cooking Woods" on page 10.

LEG OF LAMB

- 1 leg of lamb, 5 to 6 pound, boned, rolled and tied
- 2 cloves garlic, cut into 8 slivers
Olive or salad oil
- 1 tablespoon grated lemon peel
- $\frac{3}{4}$ teaspoon salt
- 1 teaspoon dried rosemary leaves
- $\frac{1}{4}$ teaspoon black pepper

Using a small pointed knife make 8 small slits in surface of leg of lamb. Insert a sliver of garlic into each slit. Insert meat thermometer in center of thickest part of roast, with point away from fat. Brush roast with oil. Sprinkle lemon peel, salt, rosemary and pepper over top. Center roast on cooking grill and cook MOM (Genesis Junior: MM) about 2½ hours for medium or 160°F (71°C).
10 servings.

LAMB CHOPS

- 4 loin chops (1-inch thick)
- Salt and pepper
- Mustard Butter (Page 78)

Season lamb chops with salt and pepper. Place chops on cooking grill, sear HLH (Junior: HH). Turn and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 14) for desired doneness. Serve chops topped with Mustard Butter.
4 servings.

RACK OF LAMB

- 1 rack of lamb (4 to 5 pounds)
- 2 tablespoons Dijon-style mustard
- 1 cup fresh bread crumbs
- $\frac{1}{4}$ cup snipped parsley
- Salt and pepper
- $\frac{1}{4}$ cup melted butter
- 1 clove garlic, crushed

Cut lamb into halves. Spread a layer of mustard over lamb and place both halves in center of cooking grill and cook MOM (Genesis Junior: MM) 20 minutes. Remove lamb from cooking grill; let cool 15 minutes. Combine bread crumbs, parsley, salt and pepper. Brush remaining mustard over lamb and sprinkle bread crumb mixture over top. Combine melted butter and garlic and drizzle on top. Cook MOM (Genesis Junior: MM) 1 hour or until desired doneness; 140°F (60°C) for rare, 160°F (71°C) for medium.
4 to 6 servings.



Lay steak on top of lamb up tightly.



Tie roast securely in several places.



Gyros Roast (opposite)

GYROS ROAST

- 1 leg of lamb, boned, (about 3½ pounds)
- 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 grill, cover and cook MOM (Genesis Junior: MM) until internal temperature registers 140°F (60°C); about 1½ hours. Turn roast every 45 minutes; outside of meat will become very dark and crusty. Remove meat from cooking grill and let stand 10 to 15 minutes before slicing. Slice thinly.

WEBER COOKING TIP

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)

Lean lamb, 2 pounds, 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 grill; sear HLH (Genesis Junior: HH). Cover and cook 5 minutes longer, then cook MOM (Genesis Junior: MM) 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.
Makes about 1¾ cups.

WEBER COOKING TIP

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

HAMBURGERS

- 1 pound lean ground beef
- 1/4 teaspoon black pepper
- 1/2 teaspoon salt
- 3/4 teaspoon dried minced onions
(or 1 tablespoon minced fresh onions)

Mix ground beef, pepper, salt and onions; shape into 4 hamburger patties. Place on cooking grill; sear HLH (Genesis Junior: HH). Turn patties and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 15) for desired doneness.

4 servings.

WEBER COOKING TIP

Always use a spatula or tongs when turning patties to prevent piercing and loss of natural juices.

DELI BURGERS

- 1 1/2 pounds lean ground beef
- 1/3 cup chopped green onions and tops
- 1 1/2 teaspoons chicken-flavor instant bouillon
- 1/8 teaspoon coarse ground pepper
- 4 slices liverwurst, cut scant 1/4 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 1/2 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 grill; sear HLH (Genesis Junior: HH). Turn, cover and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 15) for desired doneness. Serve burgers open-face on bread with mustard and pickles.

4 servings.

BURGERS GREEK STYLE

Yogurt-Cucumber Sauce (below)

- 3/4 pound lean ground beef
- 3/4 pound lean ground lamb
- 1/4 cup chopped onion
- 1 teaspoon dried oregano leaves
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 4 large pita breads
- 1 cup shredded iceberg lettuce
- 1 small tomato, chopped
- 2 green onion 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 grill; sear MMM (Genesis Junior: MM). Turn, cover and cook MOM (Genesis Junior: MM) according to times indicated in chart (page 15) for desired doneness. Just before patties are done, heat pita breads on cooking grill. Divide lettuce, tomato and green onions in pitas and add burgers. Spoon in Yogurt-Cucumber Sauce. 4 servings.

YOGURT-CUCUMBER SAUCE

- 1/2 cup plain yogurt
- 1/4 cup chopped, seeded cucumber
- 1/4 teaspoon dried dill weed
- 1/4 teaspoon dried mint leaves

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

Makes 3/4 cup.

CHILI SAUCE MEAT LOAF

- 2 1/4 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
- 1/2 teaspoon coarse ground pepper
- 3 tablespoons chili sauce

Mix ground beef, 1 cup chili sauce, onions, oats, eggs, mustard, and salt and pepper. Pack mixture evenly in 9 x 5-inch loaf pan. Spread 3 tablespoons chili sauce over top of meat loaf.

Place meat loaf on cooking grill, cover and cook MOM (Genesis Junior: MM) until meat thermometer inserted in center of meat loaf registers 160°F (70°C); about 60 minutes. Let meat 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
- 1/2 pound bulk pork sausage
- 1/2 cup chopped onion
- 1/2 cup dry unseasoned bread crumbs
- 1 egg
- 1 teaspoon salt
- 1/4 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 grill, cover and cook MOM (Genesis Junior: MM) 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

- 1/2 cup finely chopped onion
- 3 cloves garlic, minced
- 3 tablespoons butter
- 1 1/2 teaspoons dried basil leaves
- 3/4 teaspoon dried oregano leaves
- 3/4 teaspoon fennel seed, crushed
- 3 cups tomato sauce
- 1 can (16 ounces) tomatoes,
drained and chopped
- Salt
- Pepper

Sauté onion and garlic in butter in small saucepan until tender; stir in herbs and sauté 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. Makes about 3 cups.

FRENCH MEAT LOAF

- 1 pound lean ground beef
- 1/2 pound ground pork
- 1/2 pound ground veal
- 3/4 cup large curd cottage cheese
- 1/2 cup shredded Cheddar cheese
- 1 cup chopped onion
- 1/2 cup chopped green pepper
- 1/2 cup dry unseasoned bread crumbs
- 2 eggs
- 1/3 cup tomato sauce
- 1/4 cup dry red wine
- 1 teaspoon Dijon-style mustard
- 1 teaspoon salt
- 1/4 teaspoon pepper
- Cornichons
- Coarse grain mustard

Mix all ingredients except cornichons and coarse grain mustard; pack mixture evenly in 9 x 5-inch loaf pan.

Place meat loaf on cooking grill, cover and cook MOM (Genesis Junior: MM) until meat thermometer inserted in center of meat loaf registers 160°F (70°C); about 60 minutes. Let meat loaf stand in pan 15 minutes; drain juices and invert onto serving plate. Serve with cornichons and mustard.
6 to 8 servings.



SMOKED HAM LOAF

- 1 pound finely chopped or ground smoked ham
- 1 pound ground pork
- 1/2 cup dry unseasoned bread crumbs
- 1/2 cup chopped onion
- 1 egg
- 2 teaspoons prepared mustard
- 1/4 teaspoon white pepper
- 3 pineapple slices
- 1/4 cup packed light brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 2 tablespoons butter

Mix ham, ground pork, bread crumbs, onion, egg, mustard and pepper. Arrange pineapple slices in bottom of 9 x 5-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 grill, cover and cook MOM (Genesis Junior: MM) until meat thermometer inserted in center of ham loaf registers 160°F (70°C); about 60 minutes. Let ham loaf stand in pan 15 minutes; drain juices and invert onto serving plate.

6 to 8 servings.

THURINGERS AND CARAWAY SAUERKRAUT

Caraway Sauerkraut (below)

- 12 smoked thuringer sausages

Prepare Caraway Sauerkraut. Add sausages to cooking grill halfway through cooking time for Caraway Sauerkraut, cover and cook LOL (Genesis Junior: LL) until sausages are browned on all sides; about 10 to 15 minutes. Place sausages on top of sauerkraut to serve.

6 servings.

CARAWAY SAUERKRAUT

- 2 cans (16 ounces each) sauerkraut, rinsed, drained
- 1/3 cup packed dark brown sugar
- 1/4 cup dark raisins
- 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 grill, cover and cook LOL (Genesis Junior: LL) until hot through; about 25 minutes.

Makes 4 cups.

SAUSAGES AND PEPPERONATA

Peperonata (below)

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

Prepare Peperonata. Place sausage on cooking grill, cover and cook LOL (Genesis Junior: LL) until sausage is no longer pink in the center; about 20 to 30 minutes. Turn sausage several times during cooking to brown on all sides. Serve sausage with Peperonata.
6 servings.

PEPPERONATA

- 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

Sauté 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.
Makes 3 cups.

WEBER COOKING TIP

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

CHILI CASSEROLE

- $1\frac{1}{2}$ pounds ground beef
- 2 cans (15 ounces each) pinto beans
- 2 cans (10 ounces each) hot enchilada sauce
- 1 can (8 ounce) tomato sauce
- 1 tablespoon instant minced onion
- 1 package (12 ounces) tortilla chips
- $1\frac{1}{2}$ cups shredded Cheddar cheese
- 1 cup sour cream
- $\frac{1}{2}$ cup shredded Cheddar cheese

Brown ground beef in skillet and drain. Add pinto beans, hot enchilada sauce, tomato sauce and onion; heat. Reserve 1 cup of the tortilla chips to garnish top of casserole; crush remaining chips. Place a layer of chili mixture in a foil pan. Alternate layers of chili mixture, cheese and chips, ending with chili. Place pan in center of cooking grill and cook MOM (Genesis Junior: MM) 30 minutes. Remove pan from cooking grill and top with sour cream and $\frac{1}{2}$ cup cheese; surround with reserved chips. Return pan to cooking grill again and cook until thoroughly heated through and cheese is melted, 5 to 10 minutes longer.
6 to 8 servings.

WEBER COOKING TIP

If hot enchilada sauce is not available, use mild sauce and add 1 small can of chopped green chilies.

BRATWURST AND BEER

- 1 pound bratwurst
- 1 (8 ounce) can beer
- ½ cup chopped onions
- ½ cup chopped green bell pepper
- Hot dog or bratwurst buns
- Mustard

Place aluminum foil pan in center area of cooking grill; pour beer into pan, add onions and green pepper. Brown bratwurst (use tongs to turn) and watch closely until lightly browned. Place bratwurst in beer mixture; cover and cook MOM (Genesis Junior: MM) 25 minutes. Serve on buns and top with mustard and additional chopped onions, if desired.

WEBER COOKING TIP

If you wish to serve bratwurst with sauerkraut, it may be heated on the cooking grill in a separate pan while the bratwurst is cooking.

STUFFED PEPPERS

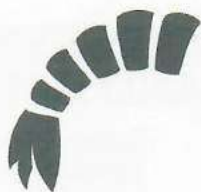
- 3 large green bell peppers
- 1 pound lean ground beef
- 1 tablespoon chopped green bell pepper
- 1 (8 ounce) can tomato sauce
- ¼ teaspoon chili powder
- 1 tablespoon chopped onion
- ½ teaspoon Worcestershire sauce
- ½ cup quick cooking rice, uncooked
- 2 small whole tomatoes, peeled and cut up
- ½ cup water
- Salt and pepper to taste
- ½ cup grated sharp cheddar cheese

Remove tops and seeds from green peppers. Cook whole peppers in boiling salted water for 3 to 5 minutes; invert to drain. Brown onion, green pepper and ground beef in a skillet. Add remaining ingredients (reserving 3 teaspoons tomato sauce and ½ cup cheese). Simmer for 10 to 15 minutes. Stuff peppers with mixture; place 1 teaspoon tomato sauce on top of each pepper. Center each pepper on a double layer of aluminum foil (9-inch square). Shape foil to fit around peppers leaving top uncovered. Place peppers, in foil, on cooking grill. Cover and cook MOM (Genesis Junior: MM) 35 to 40 minutes. Top with grated cheese and heat until cheese melts, about 5 minutes longer. 3 servings.

WEBER COOKING TIP

If you wish, peppers may be placed in an aluminum foil pan. Center pan on cooking grill, cover and cook MOM (Genesis Junior: MM) as indicated above.

POULTRY



WHOLE ROAST CHICKEN

- 1 broiler-fryer chicken (2½ to 3 pounds)
- Cooking oil
- Salt and pepper

Rinse chicken thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

Lock chicken wings behind back and tie legs together securely. Brush entire outer surface with oil and season lightly with salt and pepper. Place chicken in center of cooking grill and cook MOM (Genesis Junior: MM) 60 to 80 minutes to 180°F (82°C). Remove chicken to serving platter; let stand 10 minutes before carving.

4 servings.

CHICKEN PARTS AND HALVES

- Broiler-fryer chicken parts or halves
- Vegetable oil
- Salt and pepper

Rinse chicken parts thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

Brush chicken with oil and season to taste with salt and pepper. Place chicken in center of cooking grill and cook MOM (Genesis Junior: MM) 40 to 60 minutes, depending on size of parts.

GRILLED LEMON CHICKEN

- 1 whole chicken (about 3½ pounds)
- 1 small lemon, cut into 8 wedges
- Vegetable oil
- ½ teaspoon dried tarragon leaves
- Paprika

Rinse chicken thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

Twist wing tips under back. Place lemon wedges inside cavity of chicken. Tie chicken legs with string. Brush chicken lightly with oil; sprinkle with tarragon and paprika.

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

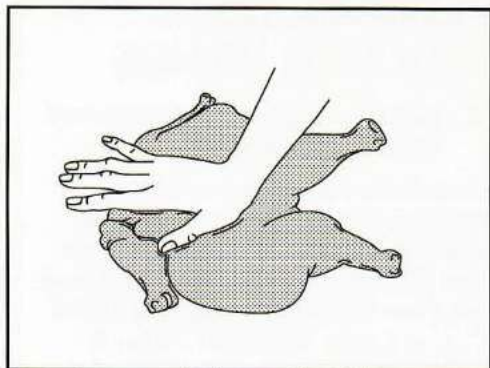
4 servings.

WEBER COOKING TIP

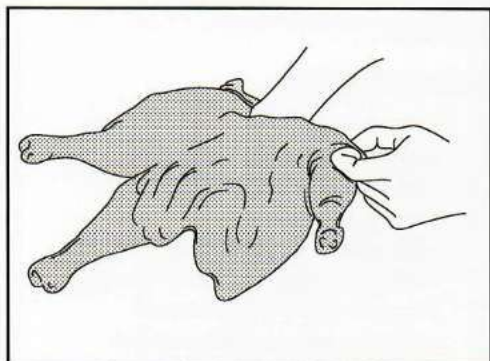
Wash your hands, utensils, and work surfaces with hot soapy water after handling raw poultry to prevent spreading bacteria to other foods.

RICOTTA CHICKEN

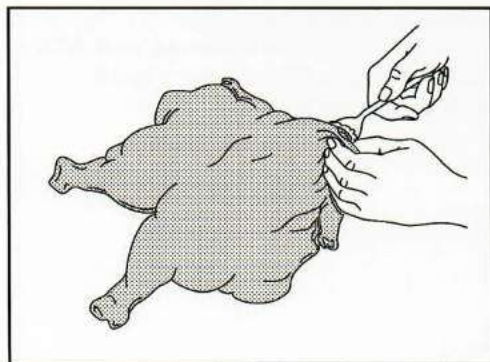
- 1 whole chicken (2½ to 3 pounds)
- 12 ounces ricotta cheese
- ⅓ cup grated Parmesan cheese
- 1 egg
- 1 teaspoon dried basil leaves
- ½ teaspoon dried tarragon leaves
- 2 tablespoons minced parsley
- 1 large clove garlic, minced
- Olive or vegetable oil
- ¼ teaspoon dried basil leaves
- ¼ teaspoon dried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



Press down on chicken to "pop" bones.



Loosen skin with sharp knife and fingers.



Spoon cheese mixture under skin.

Rinse chicken thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

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, 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 grill, cover and cook MOM (Genesis Junior: MM) 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.

INDONESIAN PEANUT CHICKEN

Peanut Sauce (below)

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

Rinse chicken thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

Prepare Peanut Sauce. Place chicken pieces, skin sides up, on cooking grill, cover and cook MOM (Genesis Junior: MM) until chicken is tender and juices run clear, 40 to 60 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

- 1/4 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
- 1/4 teaspoon ground ginger
- 1/8 teaspoon crushed red pepper
- 1 to 1 1/2 cups water

Sauté 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. Makes 2 1/2 cups.

PLUM-GLAZED CHICKEN WINGS

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

Rinse chicken wings thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water. Place chicken wings on cooking grill; brush with Plum Glaze. Cover and cook MOM (Genesis Junior: MM) until chicken is tender; 10 to 15 minutes. Brush chicken generously with glaze during cooking; turn chicken wings over halfway through cooking time.

4 servings.

PLUM GLAZE

- 1 cup plum preserves
- 1/4 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
- 1/8 teaspoon prepared horseradish
- 1/4 teaspoon salt

Combine all ingredients.

Makes 1 1/4 cups.

WEBER COOKING TIP

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

TANDOORI CHICKEN

- 3 pounds chicken pieces
- 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
- Chopped chutney
- Sliced cucumber

Rinse chicken pieces thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

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 grill, cover and cook MOM (Genesis Junior: MM) until chicken is tender and juices run clear; 40 to 60 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.

CHICKEN FAJITAS

- 3 whole chicken breasts, skinned, boned and cut into halves
- ½ cup vegetable oil
- ¼ cup red wine vinegar
- ⅓ cup lime juice
- ¼ cup finely chopped onion
- 2 cloves garlic, minced
- 1 teaspoon sugar
- 1 teaspoon dried oregano leaves
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon ground cumin
- 4 to 6 Warm Flour Tortillas, (below)
- Chopped tomato
- Chopped onion
- Sliced avocado
- Salsa

Rinse chicken thoroughly under cold running water; pat dry with paper towels. Wash hands with soap and water.

Mix all ingredients, except chicken breasts and tortillas, in a shallow nonmetal container. Add chicken, turning to coat each side. Refrigerate, covered, 4 hours, turning occasionally. Remove chicken from marinade, place on cooking grill and cook HLH (Genesis Junior: HH) 8 minutes. Lower heat to MOM (Genesis Junior: MM) and cook until chicken is cooked through; 5 to 7 minutes longer. Slice chicken into thin slices. Place chicken slices, tomato, onion and avocado in tortillas and roll up to eat. Serve with salsa.

4 to 6 servings.

WARM FLOUR TORTILLAS

Wrap tortillas in extra heavy-duty aluminum foil and place on cooking grill. Heat about 15 minutes, turning package over once.

GRILLED CHICKEN PITAS

- 3 whole chicken breasts, halved, skinned and boned
- 2 tablespoons fresh lime juice
- 1/8 teaspoon each salt, freshly ground pepper and crushed red pepper
- 3 tablespoons reduced-calorie mayonnaise
- 1/2 teaspoon salt-free dried herb mixture
- 3 whole wheat pita breads, halved
- 2 tomatoes, sliced
- 1 1/2 cups leaf lettuce, washed and dried

Rinse chicken thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

Brush chicken breasts with lime juice, sprinkle with salt, pepper and crushed red pepper. Rub into surface and let sit 5 minutes. Mix together mayonnaise and dried herbs; set aside. Place chicken on cooking grill and cook MOM (Genesis Junior: MM) 8 minutes; turn and continue cooking 5 to 7 minutes or until cooked through. Remove from cooking grill, slice chicken breasts into thin slices. Slit pitas and spread mayonnaise mixture on the inside. Fill each half with equal amount of lettuce, tomato and sliced chicken.

4 to 6 servings

CORNISH HENS WITH PESTO SAUCE

SPECIAL RECIPE DEVELOPED
FOR USE WITH THE
WEBER® STEAM-N-CHIPS™ SMOKER

Safflower oil

Salt and freshly ground pepper

1/4 cup fresh basil leaves

Pesto Sauce (Page 78)

Weber® FireSpice® Chips or Chunks;
mesquite or hickory

Rinse Cornish hens thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water. Using a cleaver, or kitchen shears, split hens down the back. Remove backbone and discard. Rub hens all over with safflower oil, sprinkle with salt and pepper to taste. Press 1/4 cup basil leaves onto hens and refrigerate until ready to use. Place a handful of chips or a few wood chunks in the bottom of the Steam-N-Chips Smoker. Fill water pan and place in Smoker. Light the barbecue and preheat 10 to 15 minutes. Discard basil leaves and place hens, skin side down in center of cooking grill. Cook MOM (*Genesis Junior: MM) 10 minutes, turn and cook 10 to 15 minutes longer, or until juices run clear when thigh is pricked with a fork. Remove hens from barbecue, carve into pieces and arrange on platter. Garnish with fresh basil leaves. Serve with Pesto Sauce on the side.

4 servings.

* To achieve the "smoked" flavor on a Genesis Junior Gas Barbecue, see "Smoking with Weber FireSpice Cooking Woods" on page 10.

CORNISH HENS WITH MANDARIN RICE

Mandarin Rice

- 4 Cornish hens (about 1½ pounds each)
- Vegetable Oil
- Paprika
- Orange marmalade

Rinse Cornish hens thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

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 grill, cover and cook MOM (Genesis Junior: MM) until juices run clear and drumstick meat feels tender when pressed; about 60 minutes. Baste hens with orange marmalade during last half of cooking time. Remove hens from cooking grill 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

Sauté 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.

Makes 3 cups.

WEBER COOKING TIP

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



ROAST CORNISH HENS

- 4 Cornish hens (1 to 1½ pounds each)
- Salt and pepper
- ¼ pound butter, melted
- 1 cup white wine

Rinse Cornish hens thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

Season hens to taste with salt and pepper. Place in center of cooking grill and cook MOM (Genesis Junior: MM) for 60 minutes. Mix melted butter and wine; baste hens occasionally during cooking.
4 servings.

TURKEY BREAST

- 1 Bone-in Turkey Breast (5 to 8 pounds)
- Cooking oil
- Salt and pepper

If frozen, defrost according to directions. Rinse thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

Brush outer surface of turkey breast with vegetable oil and season lightly with salt and pepper. Place turkey breast in center of cooking grill and cook MOM (Genesis Junior: MM) until internal temperature registers 170°F (77°C) when meat thermometer is inserted into the thickest part of the breast, not touching the bone. Cooking time is 1½ to 2½ hours depending on size of turkey breast.

WEBER COOKING TIP

Since poultry varies in size and shape, roasting times are only approximate and you may have to increase or decrease indicated cooking times.

TURKEY

- 1 oven-ready turkey (10 to 12 pounds)
- Salt and pepper
- Vegetable oil

If frozen, defrost turkey to room temperature. Free legs and tail from tucked position. Remove neck and giblets. Rinse turkey thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

Brush outer surface of turkey with vegetable oil and season lightly with salt and pepper inside and out. Pull skin over neck and fasten behind back with a skewer. Lock wings behind the back and tie legs and tail together securely, or retuck legs under band of skin. Insert meat thermometer into center of thickest part of the thigh, not touching the bone. Place turkey, breast side up, in center of cooking grill and cook MOM (Genesis Junior: MM) until turkey is tender; 11 to 13 minutes per pound to 180°F (82°C). When turkey is about two-thirds done, cut the band of skin or string holding the legs together. Remove turkey from cooking grill; let stand 10 minutes before carving.
12 to 14 servings.

WEBER COOKING TIP

Stuffing can be baked in a disposable foil pan on the cooking grill beside the turkey during the last 45 minutes of cooking time. If you wish to cook the turkey stuffed, allow extra cooking time (add 2 minutes per pound to the cooking time). The usual precautions for stuffing apply! Such as: do not stuff the turkey ahead of time. Don't pack stuffing in turkey too tightly; leave room for expansion during cooking. Always remove stuffing from leftover turkey before refrigerating. Refrigerate each separately.

TURKEY WITH SOURDOUGH STUFFING

Sourdough Stuffing (below)

- 1 turkey (10 to 12 pounds)
- Vegetable oil

If frozen, defrost turkey to room temperature. Free legs and tail from tucked position. Remove neck and giblets. Rinse turkey thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

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 grill, cover and cook MOM (Genesis Junior: MM) until turkey is tender and thermometer inserted inside thigh registers 180°F (85°C), 2 to 2½ hours. Remove turkey from cooking grill; let stand 10 minutes before carving. 12 to 14 serving.

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. Makes about 6 cups.

DUCK ORIENTAL

- 1 duckling (4 ½ to 5 pounds),
cut into quarters
- Oriental Basting Sauce (below)

Rinse duckling quarters thoroughly under running cold water; pat dry with paper towels. Wash hands with soap and water.

Cut wing tips and excess fat from duck and discard; pierce duck skin liberally with fork. Place duck quarters, skin sides up, on cooking grill and cook MOM (Genesis Junior: MM) until duck is tender and juices run clear, 1 to 1½ 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

Combine all ingredients.

Makes 1¼ cups.

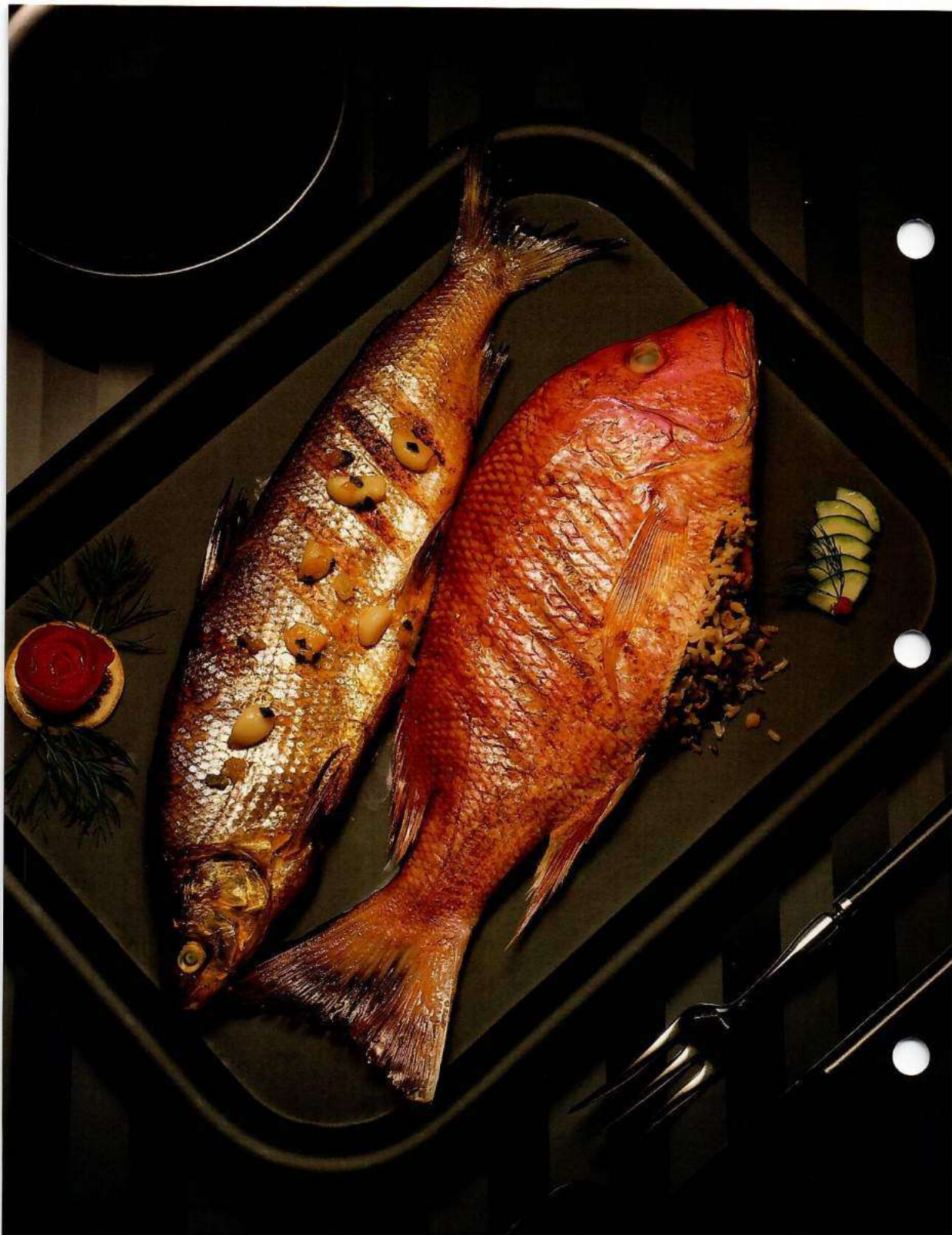
WEBER COOKING TIP

If crisper duck skin is desired, turn duck quarters skin sides down and cook HOH (Genesis Junior: HH) 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 grill halfway through cooking time for Garlic Butter. Cover and cook MOM (Genesis Junior: MM) 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 grill MOM (Genesis Junior: MM) or over medium heat on range; stir in garlic and onions. Cover and cook until garlic and onions are golden brown, about 30 minutes. Makes 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 grill, cover and cook MOM (Genesis Junior: MM) 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. Sauté 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.

Makes about 3 cups.

SUMMER FISH STEAKS

- 4 fish steaks (½ to 2 inches thick)
Cucumber-Dill Butter (below)
Lemon wedges

Place fish steaks on lightly greased cooking grill. Cover and cook MOM (Genesis Junior: MM) until fish is tender and flakes with a fork. Grill 10 to 20 minutes, depending upon thickness of fish, turning once halfway through cooking time.

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

- ½ cup butter
½ cup chopped, seeded, pared cucumber
1 teaspoon dried chives
½ teaspoon dried dill weed
Salt
Lemon juice

Melt butter in small pan or skillet on cooking grill and cook MOM (Genesis Junior: MM) 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.

Makes ¾ cup.

WEBER COOKING TIP

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

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 grill. Cover and cook MOM (Genesis Junior: MM) 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

- ½ cup butter
½ cup chopped pecans

Melt butter in small pan or skillet on cooking grill and cook MOM (Genesis Junior: MM) 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).

Makes ¾ cup.

WEBER COOKING TIP

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.

HALIBUT WITH FRESH HERBS

- 4 teaspoons snipped chives
- 4 teaspoons chopped tarragon or
2 teaspoons dried tarragon
- 2½ tablespoons safflower oil
- 1 teaspoon coarse salt
- 2 pounds halibut steaks
(about 1¼ inch thick)

Mix chives, tarragon, oil and salt. Brush mixture onto both sides of halibut steaks. Place fish in a shallow pan and refrigerate, covered, 1 hour, turning occasionally. Place fish in center of lightly greased cooking grill and cook MOM (Genesis Junior: MM) 8 minutes. Turn and cook until fish is tender and flakes with a fork, 7 to 8 minutes longer. When fish is done, remove from cooking grill and serve garnished with lime slices if desired.

4 servings.

WEBER COOKING TIP

To prevent sticking brush cooking grill with oil, or spray with nonstick cooking oil, before placing fish on cooking grill. Use a wide spatula to turn fish. Turn fish only once.

GRILLED FRESH TUNA

Dressing (below)

- 4 fresh tuna steaks (about ¾ inch thick)
- Olive oil

Prepare Dressing. Brush tuna steaks with olive oil, thoroughly coating all surfaces. Place fish on lightly greased cooking grill and cook MOM (Genesis Junior: MM). Fresh tuna is delicious cooked 2 to 3 minutes per side and served medium-rare. If you prefer fish well-done, cook 5 to 6 minutes per side. Be careful not to overcook. When done, remove fish from cooking grill. Add the reserved parsley to Dressing, mix well and drizzle a little over each steak.

4 servings.

DRESSING

- ½ cup olive oil
- 4 tablespoons lemon juice
- Salt and freshly ground pepper
- 1½ tablespoons snipped parsley

Combine olive oil, lemon juice, salt and pepper in a small bowl. Reserve parsley. Makes about ¾ cup.

WEBER COOKING TIP

Fish can be placed in a wire grill basket for easier turning. Spray basket with nonstick cooking spray. Turn fish over halfway through cooking time.

BARBECUED TROUT

- 2 trout (10 to 12 inches long)
- Lemon juice
- Marinade (below)

Brush trout with lemon juice inside and out to preserve freshness. Prepare Marinade. Place fish in a shallow, nonmetal container; pour Marinade over fish. Refrigerate, covered, 1 hour. Remove fish from Marinade; reserve Marinade. Place fish on lightly greased cooking grill and cook MOM (Genesis Junior: MM) until fish is tender and flakes with a fork; about 7 minutes per side. Brush with reserved Marinade while cooking.

4 servings.

MARINADE

- 1/2 cup soy sauce
- 1/2 cup cooking Sherry
- 1 tablespoon lemon juice
- 1 clove garlic, crushed
- 1/4 cup salad oil

Combine all ingredients.
Makes about 1 1/4 cups.

LOBSTER TAIL

- Lobster tails, about 1/2 pound each
(allow 2 per person)
- Melted butter
- Lemon wedges

Allow the lobster to thaw to room temperature. To prevent curling while cooking, slit lengthwise and bend backward to crack the shell. Brush the lobster generously with melted butter, place on the cooking grill. Cook MOM (Genesis Junior: MM) for 20 minutes or until the shell is bright red. Serve with lemon wedges and melted butter.

SEAFOOD KABOBS

- 1/2 cup white wine vinegar
- 1/4 cup water
- 2 teaspoons lemon juice
- 2 teaspoons dried chervil leaves
- 1/4 teaspoon garlic powder
- 1/8 teaspoon salt
- 1 pound swordfish steaks,
cut into 1 1/2-inch pieces
- 3/4 pound sea scallops
- 8 medium mushroom caps
- 2 medium red or green peppers,
cut into 1 1/2-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 grill. Cover and cook MOM (Genesis Junior: MM) 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.

SHRIMP WITH CURRY BUTTER

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

Place shrimp on lightly greased cooking grill. Cover and cook MOM (Genesis Junior: MM) 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 grill and cook MOM (Genesis Junior: MM) or over medium-high heat on range. Stir in onion, dill weed, curry powder and garlic powder; cook 5 minutes. Makes about $\frac{1}{2}$ cup.

WEBER COOKING TIP

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.



SALMON STEAK KYOTO

- 1/3 cup soy sauce
- 1/4 cup orange juice concentrate
- 2 tablespoons vegetable oil
- 2 tablespoons tomato sauce
- 1 teaspoon lemon juice
- 1/2 teaspoon prepared mustard
- 1 tablespoon green onion and top, sliced
- 1 clove garlic, minced
- 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 and reserve marinade.

Place salmon steaks on lightly greased cooking grill. Cover and cook MOM (Genesis Junior: MM) until fish is tender and flakes with a fork. Grill 10 to 20 minutes, depending upon thickness of fish, turn once and brush with marinade halfway through cooking time.

4 servings.

GRILLED SALMON WITH ROSEMARY AND THYME

Marinade (below)

- 2 large red onions, thinly sliced
- 4 salmon steaks (1 inch thick)
- Safflower oil
- Salt and freshly ground pepper
- 4 sprigs each of rosemary and thyme or
- 1 teaspoon each of dried herbs

Prepare Marinade; pour over onion slices in a shallow nonmetal container (or plastic bag). Marinate for at least 2 hours, tossing occasionally to be sure onion slices are thoroughly coated.

Brush salmon steaks with safflower oil and sprinkle with salt and pepper. Place 1 sprig each of rosemary and thyme on top of each steak. Refrigerate, covered, until ready to cook.

Place fish on lightly greased cooking grill and cook MOM (Genesis Junior: MM) 6 minutes. Turn and cook until fish is tender and flakes with a fork, 5 to 6 minutes longer. Serve steaks on a warm platter with marinated onions on the side and garnish with sprigs of fresh rosemary if desired.

4 servings.

MARINADE

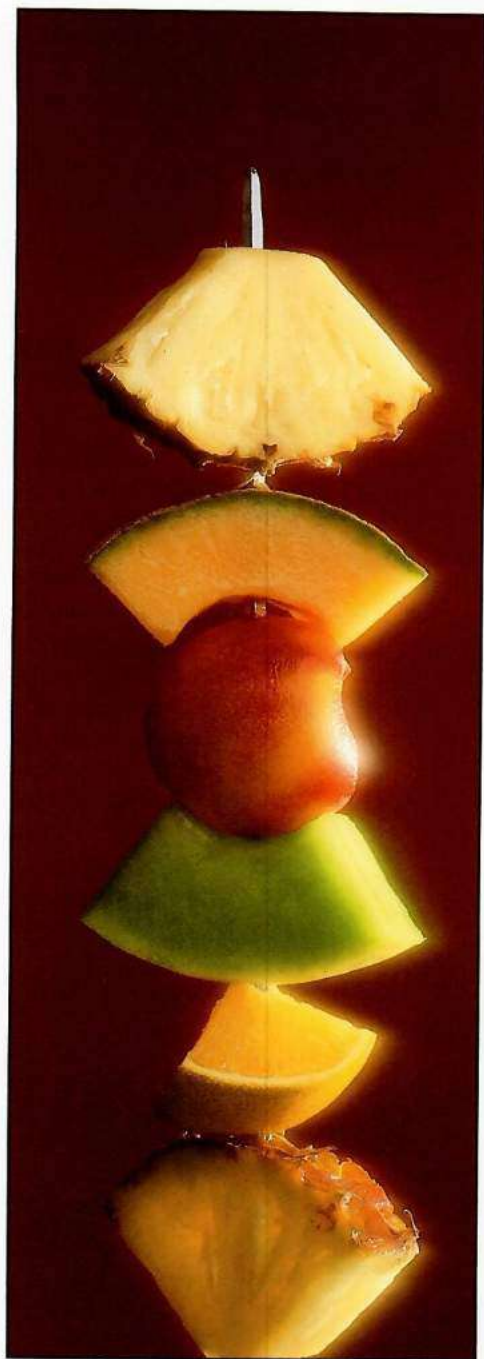
- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- 1 tablespoon balsamic vinegar
- Salt and freshly ground pepper

Combine all ingredients.

Makes about 1/2 cup.

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 grill. Cover and cook MOM (Genesis Junior: MM) 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.
Makes 1 cup.

HONEY-LIME BANANAS

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

Place bananas, skin sides down, on cooking grill. Cover and cook MOM (Genesis Junior: MM) until banana skins are black; about 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.

FRESH FRUIT SALSA

- 1/2 cup green apple, diced
- 1/2 cup mango, diced
- 1 1/2 cups fresh pineapple, diced
- 1/2 red bell pepper, diced
- 1/2 cup red onion, diced
- 1 tablespoon fresh cilantro, chopped
- 1/3 cup white wine vinegar
- 4 teaspoons sugar
- 1/2 teaspoon dried red pepper flakes

Combine all ingredients in a medium bowl. Cover and refrigerate for at least one hour before serving. This will keep in the refrigerator for up to 2 days.

BAKED APPLES

- 6 medium red apples
- 3/4 cup granulated sugar
- 1 cup water
- 1/4 cup red cinnamon candies
(more if desired)

Wash, peel and core apples. Arrange in a baking dish. Boil sugar and water 10 minutes; add cinnamon candies and continue heating until melted. Pour over apples. Place baking dish on cooking grill; cook for 30 to 40 minutes spooning syrup from pan over apples occasionally. Turn apples over once during cooking time.

Apples may be served in different ways.
Serve as:

- Dessert - Serve warm with whipped cream and a sprinkle of cinnamon.
- Garnish - Cool apples and fill with yogurt; top with sprig of watercress.
- Salad - Cool apples and fill with Philadelphia cream cheese slightly thinned with small amount of milk. Top with sprig of parsley and place on lettuce leaf.



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



Cut along shell to loosen pineapple slices.



Rum Pineapple Boats (opposite)

RUM PINEAPPLE BOATS

- 1 pineapple
- $\frac{1}{3}$ cup melted butter
- $\frac{1}{4}$ cup packed light brown sugar
- 3 tablespoons dark rum
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon ground cloves
- Freshly grated nutmeg

Cut pineapple through top and core into quarters. Cut pineapple into $\frac{1}{2}$ -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 grill. Cover and cook MOM (Genesis Junior: MM) 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.

BAKED BANANAS

- $\frac{1}{3}$ cup melted butter or margarine
- $\frac{1}{3}$ cup orange juice
- $\frac{1}{3}$ cup firmly packed brown sugar
- $\frac{1}{3}$ cup rum (optional)
- 1 tablespoons lemon juice
- 6 bananas
- Vanilla ice cream (optional)

Combine margarine, orange juice, brown sugar, rum and lemon juice; mix well. Peel bananas; halve crosswise, then lengthwise. Place bananas in an aluminum foil pan. Pour sauce over bananas and place pan on cooking grill. Cook MOM (Genesis Junior: MM) 15 to 20 minutes. Serve hot, topped with vanilla ice cream, if desired.
6 servings.

GRILLED GRAPEFRUIT

- 3 grapefruit
- 3 teaspoons honey or sugar
- Grand Marnier liqueur (optional)

Cut grapefruit in half crosswise; remove seeds and separate segments with a knife. Top each half with $\frac{1}{2}$ teaspoon honey or sugar. Place grapefruit in foil pan. If desired, drizzle with Grand Marnier. Place pan on cooking grill and cook MOM (Genesis Junior: MM) for 10 to 15 minutes.
6 servings.

HOT GERMAN POTATO SALAD

- 2 pounds all-purpose potatoes,
unpared and cooked
- 1/2 pound bacon
- 2 cups coarsely chopped onions
- 1/2 cup sliced celery
- 3/4 teaspoon caraway seed, crushed
- 1/4 cup sugar
- 2 tablespoons flour
- 1/2 cup cider vinegar
- 1/2 cup water
- 1 teaspoon brown spicy mustard
- Salt
- Pepper

Cut potatoes into 3/4-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 grill, cover and cook MOM (Genesis Junior: MM) until potato salad is hot through; about 30 to 45 minutes.
6 to 8 servings.

WEBER COOKING TIP

Potato Salad can also be cooked LOL (Genesis Junior: LL), loosely covered, until hot through, about 1 hour.

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 1/4-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 grill. Cover and cook MOM (Genesis Junior: MM) until potatoes are tender; about 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 grill, over a burner, rather than in the center.

BAKED POTATOES

Medium white baking potatoes*
 Butter or margarine
 Sour cream with chives (optional)
 Salt and pepper

Scrub potatoes, dry and rub with butter or margarine. Wrap each potato in aluminum foil, place on cooking grill and cook MOM (Genesis Junior: MM). Potatoes will cook in 45 to 60 minutes depending upon their size. Test for doneness by piercing with a fork or squeezing with fingers protected by gloves. If you prefer crisp skins, unwrap potatoes during last 10 minutes of cooking time.

To serve, fold foil back, make a crisscross cut in top of each potato, squeeze gently to fluff up center. Top with butter or sour cream with chives. Season to taste with salt and pepper.

1 potato per serving.

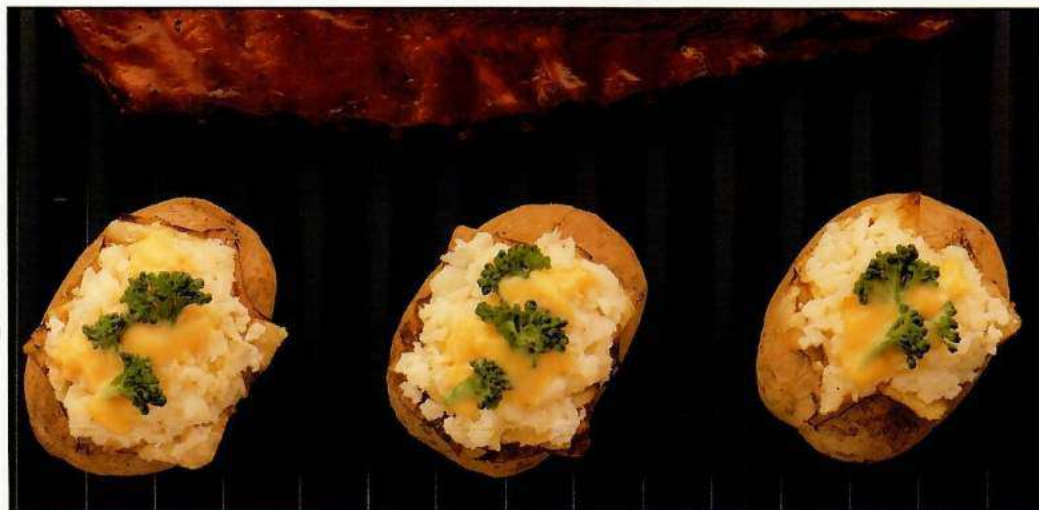
*Sweet potatoes or yams can be substituted for white potatoes. Omit sour cream with chives.

STUFFED BAKED POTATOES

3 large baking potatoes
 3 tablespoons softened butter or
 margarine
 3/4 teaspoon salt
 2 egg yolks
 1/2 cup sour cream
 1 tablespoon snipped chives
 2 tablespoons grated sharp
 Cheddar cheese

Wash and dry potatoes. Bake until done, about 1 hour. Split potatoes lengthwise into halves and carefully scoop out pulp, reserving 4 shells. Mash potatoes with butter while still hot. Blend egg yolks and sour cream; mix with potatoes, chives and salt. Mound mixture into reserved shells and place in an aluminum foil pan.

Place pan in center of cooking grill and cook MOM (Genesis Junior: MM) until potatoes are heated through; about 20 minutes. Top each potato with cheese and continue to cook until cheese has melted. Garnish top with cooked broccoli flowerets.
 4 servings.



SWEET POTATO CASSEROLE

- 4 cups cooked mashed sweet potatoes
(2 to 2½ pounds)
- 1 egg, beaten
- 6 tablespoons firmly packed
light brown sugar
- 6 tablespoons melted butter
or margarine
- 2 tablespoons orange juice
- ½ teaspoon salt
- ⅔ cup coarsely chopped pecans

Combine potatoes, egg, 3 tablespoons each of brown sugar and butter, the orange juice and salt; beat until light and fluffy. Fold in ⅓ cup of the pecans. Turn into buttered shallow ovenproof casserole or aluminum foil pan. Sprinkle remaining ⅓ cup nuts and 3 tablespoons brown sugar over top. Center on cooking grill and cook MOM (Genesis Junior: MM) until casserole is heated through, about 30 minutes.
6 servings.

WEBER COOKING TIP

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.

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
- ⅔ 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 grill. Cover and cook MOM (Genesis Junior: MM) until vegetables are crisp-tender; about 8 to 10 minutes. Brush vegetables with reserved marinade 2 or 3 times during cooking; turn vegetables over halfway through cooking time.

4 servings.

WEBER COOKING TIP

If desired, vegetables may be arranged on skewers, or placed in a foil pan.

ROASTED RED BELL PEPPER

- 1 large red bell pepper

Rinse pepper and pat dry. Place whole pepper on cooking grill. Cook HHH (Genesis Junior: HH) turning until it chars evenly on all sides. Remove from cooking grill and place pepper in a paper bag, closing tightly. Leave pepper in bag for 10 to 15 minutes. Peel away the charred skin. Cut off top and remove seeds. Pepper can be done ahead of time to this point and stored in the refrigerator.

PATIO TOMATOES

- 6 medium tomatoes
- 6 slices bacon, diced
- $\frac{3}{4}$ cup chopped onion
- 1 cup cooked rice
- 1 cup grated Cheddar cheese
- $\frac{1}{8}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon dried thyme leaves
- 2 tablespoons snipped parsley

Scoop pulp out of tomatoes; drain upside down on paper towels. Sauté bacon and onion until onion is soft. Mix all ingredients, except tomatoes, and pack mixture into tomatoes. Place each tomato in center of a 9-inch square double thickness of aluminum foil. Shape foil to fit around tomatoes, leaving top uncovered.

Place tomatoes in center of cooking grill and cook MOM (Genesis Junior: MM) until heated through, about 25 minutes.
6 servings.

GRILLED RED PEPPERS STUFFED WITH MOZZARELLA

SPECIAL RECIPE DEVELOPED
FOR USE WITH THE
WEBER® STEAM-N-CHIPS™ SMOKER

- 1 small loaf crusty Italian bread
- 3 tablespoons olive oil
- 3 medium sweet red peppers
- 1 cup fresh mozzarella cheese,
cut into small cubes
- $1\frac{1}{2}$ teaspoons dried basil
- 1 clove garlic, chopped fine
- 1 tablespoon olive oil
- Salt and freshly ground pepper
- FireSpice Chips or Chunks,
mesquite or hickory

Thinly slice bread, remove crusts and cut into enough $\frac{1}{2}$ -inch croutons to make 1 cup. Sauté in 3 tablespoons olive oil until golden; drain on paper towels. Cut tops off peppers about $\frac{1}{2}$ -inch from top, and reserve tops. Carefully remove seeds and membranes. In a bowl combine croutons, mozzarella, basil, garlic and 1 tablespoon oil. Mix well, adding salt and pepper to taste. Stuff peppers with mixture, replace tops and secure with toothpicks. Place a handful of chips or a few wood chunks in the bottom of the Steam-N-Chips Smoker. Fill water pan and place in the Smoker. Light the barbecue and preheat 10 to 15 minutes. Place peppers on cooking grill, top sides up, and cook MOM (*Genesis Junior: MM) 12 to 15 minutes or until peppers are soft but still hold their shape. When peppers are done, remove from grill. Remove tops and cut in half lengthwise.
6 servings.

* To achieve the "smoked" flavor on a Genesis Junior Gas Barbecue, see "Smoking with Weber® FireSpice® Cooking Woods" on page 10.

PECAN STUFFING

- 1/2 cup coarsely chopped pecans
- 1/4 cup sliced green onions and tops
- 1/4 cup chopped green pepper
- 3 tablespoons butter
- 1/4 teaspoon dried rosemary leaves
- 1/8 teaspoon white pepper
- 2 cups cubed stale whole wheat bread
(1/2 inch cubes)
- 1/3 to 1/2 cup chicken broth

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

Makes about 2 1/2 cups.

VEGETABLE KABOBS

- 2 large green peppers,
cut into 1-inch squares
- 2 large red sweet peppers,
cut into 1-inch squares
- 2 medium onions, quartered and
separated into sections
- 4 small zucchini, cut into 1-inch pieces
- 4 small yellow squash, cut into
1-inch pieces
- 1 bottle Italian salad dressing, any kind

Place all vegetables in a nonmetal container. Pour Italian dressing over all; mix thoroughly. Marinate 30 to 50 minutes. Remove vegetables from marinade; reserve marinade. Thread vegetables alternately on skewers. Place kabobs in center of cooking grill and cook MOM (Genesis Junior: MM) 15 to 20 minutes, turning to brown on all sides. Brush kabobs with reserved marinade while cooking.
6 to 8 servings.

NOODLES PARMESAN

- 1 pound egg noodles, cooked, drained
- 1/2 cup melted butter
- 1/3 to 1/2 cup grated Parmesan cheese
- 1/8 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 grill, cover and cook MOM (Genesis Junior: MM) until mixture is hot through; about 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 sautéed chopped onion and 2 tablespoons minced parsley for the cheese.

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

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 1/2-inch pieces
- 1/3 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 ovenproof casserole or aluminum foil pan. Arrange sliced green pepper over beans; top with bacon.

Place casserole on cooking grill, cover and cook MOM (Genesis Junior:MM), uncovered; about 1 hour or until thickened. 8 to 10 servings.

WEBER COOKING TIP

Beans can also be cooked LOL (Genesis Junior: LL), uncovered; about 2 hours or until thickened.

BROCCOLI CASSEROLE

- 1 small onion, finely chopped
- 6 tablespoons butter or margarine
- 2 tablespoons flour
- 1/2 cup water
- 1 jar (8 ounces) Cheddar cheese spread
- 2 packages frozen chopped broccoli, thawed and well-drained
- 3 eggs, well beaten
- 1/2 cup bread crumbs

Sauté onion in 4 tablespoons of the butter, stir in flour; add water. Cook over low heat, stirring until mixture thickens and boils; blend in cheese. Combine sauce, broccoli and eggs; mix gently until blended. Pour into ovenproof casserole or aluminum foil pan. Sprinkle bread crumbs over top; dot with remaining butter. Place casserole in center of cooking grill and cook MOM (Genesis Junior: MM) until heated through; about 30 minutes. 6 to 8 servings.

GRILLED ONIONS

Medium white onions

Salt and pepper

1 pat butter or margarine (per onion)

1 slice bacon (per onion)

Peel onions. Remove a thin slice from top and bottom. Then make 4 cuts from top toward bottom $\frac{3}{4}$ of the way through; sprinkle with salt and pepper. Place pat of butter in center; cut bacon slices in half.

Crisscross 2 half slices of bacon across top of each onion. Wrap each onion in aluminum foil and cook MOM (Genesis Junior: MM) 40 to 50 minutes, depending upon size. To serve, open wrap, put bacon under onion; unfold onions to look like flowers.

WEBER COOKING TIP

For variation slice onions and place on double thickness of aluminum foil. Place butter on top of onions, season to taste. Double fold foil on top and ends to seal well. Place package on cooking grill and cook MOM (Genesis Junior: MM) 30 minutes, turning once.

ONION BAKE

2 large Bermuda onions, sliced and separated into rings

2 tablespoons butter

2 cups shredded Swiss cheese, (8 ounces)

1 can (10½ ounces) cream of chicken soup

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

1 teaspoon soy sauce

$\frac{1}{4}$ teaspoon pepper

6 to 8 slices French bread, buttered on both sides

In large skillet cook onion rings in butter until tender. Arrange onions in greased ovenproof casserole or aluminum foil pan and sprinkle cheese on top. Blend soup, milk, soy sauce and pepper. Pour over cheese and onions and mix lightly. Arrange buttered bread slices over top. Place casserole in center of cooking grill and cook MOM (Genesis Junior: MM) 30 minutes. 4 to 6 servings.

SWEET CORN IN FOIL

Sweet corn
Butter or margarine
Salt and pepper

Husk corn, remove all silk and rinse under running cold water. Spread butter on all ears and season to taste with salt and pepper. Wrap each ear in aluminum foil. Place ears of corn on cooking grill and cook MOM (Genesis Junior: MM) 25 to 30 minutes, turning 3 times.

SWEET CORN IN HUSKS

Trim excess silk off end of corn with kitchen scissors. Place corn in a deep container; sprinkle with $\frac{1}{4}$ cup sugar and 2 tablespoons salt. Cover corn with cold water and soak at least 1 hour. When ready to cook, remove corn from water; shake to remove excess water.

Place corn on cooking grill and cook MOM (Genesis Junior: MM) about 25 minutes, turning 3 times. Use gloves to remove husks and silk before serving.



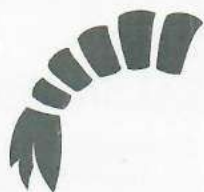
FRESH VEGETABLE COOKING CHART

VEGETABLE (Foil-wrapped packages)	Amount	Cooking Time
Beans, Green and Wax	30 whole	30-35 minutes
Broccoli Flowerets	1 cup	15-18 minutes
Brussels Sprouts	1½ cups	18-20 minutes
Carrots, sliced in ½-inch pieces	1½ cups	15-20 minutes
Cauliflower Flowerets	2 cups	20-25 minutes
Mushrooms, whole or sliced	1½ cups	8-12 minutes
Yellow Summer Squash, 1-inch cubes	1½ cups	6-10 minutes
Zucchini, ½-inch slices	1½ cups	6-10 minutes

WEBER COOKING TIP: Center 2 or 3 servings of cleaned prepared vegetables on a 12 x 18-inch piece of heavy-duty aluminum foil. Lift foil edges slightly. Season to taste with salt and pepper. Dot with 1 tablespoon butter or margarine. Add 1 tablespoon water. Close package securely with a double fold on top and ends, leaving a little space for steam expansion. Place in center of cooking grill and cook MOM (Genesis Junior: MM) until crisp-tender, turning package over once during cooking. See chart above for approximate cooking times. If you prefer vegetables more well done, allow longer cooking times.



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 grill, cover and cook MOM (Genesis Junior: MM) until hot through; about 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

Sauté 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 grill, cover and cook MOM (Genesis Junior: MM) until corn bread is light brown and beginning to pull away from edges of pan; about 25 to 35 minutes.

6 servings.

ONION-CHEDDAR BREAD

- 1 package (16 ounces) hot roll mix
- 1 cup hot water 120°F (50°C)
- $\frac{3}{4}$ cup shredded Cheddar cheese (3 ounces)
- $1\frac{1}{2}$ 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.

Sauté 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 grill, cover and cook MOM (Genesis Junior: MM) until bread is golden brown on the bottom; about 25 to 30 minutes.

6 to 8 servings.

Loaves, clockwise from top: Tuna Picnic Bread (page 72), Salsa Corn Bread (above), Fennel-Wheat Bread (page 72), 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°F (50°C)
- 2 tablespoons butter, softened
- 1 egg
- ½ cup shredded Swiss cheese (2 ounces)
- Milk
- Fennel seeds

Mix flour mixture and packet of yeast in large bowl. Stir in whole wheat flour and 1½ teaspoon 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 grill cover and cook MOM (Genesis Junior: MM) 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°F (50°C)
- 2 tablespoons butter, softened
- 1 egg
- 1 can (6½ ounces) tuna packed in water, drained
- ½ cup shredded Cheddar cheese (2 ounces)
- ½ cup shredded Swiss cheese (2 ounces)
- 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, 16 x 9 inches. Sprinkle tuna mixture over dough, to within 1 inch of edges. Roll dough up tightly, beginning at short end. Place dough in greased 9 x 5-inch bread pan. Let stand, covered, in warm place until dough has doubled in size, about 45 minutes.

Place bread on cooking grill, cover and cook MOM (Genesis Junior: MM) until bread is golden; about 30 minutes. Remove bread from pan and cool on wire rack. Serve warm or at room temperature.
8 servings.

BREADS IN FOIL

Cut bread crosswise into 1-inch slices, cutting to, but not through, bottom crust. Spread cut surfaces with softened butter or margarine. Wrap loaf in double thick heavy-duty aluminum foil; seal with double fold on top and ends. Place bread on cooking grill and heat MOM (Genesis Junior: MM) 15 to 20 minutes. For a crisp crust, loosen foil on top and ends 5 minutes before end of heating time.

VARIATIONS

Prepare French or Italian bread as directed above except omit butter or margarine and spread bread with one of the following mixtures.

CARAWAY CHEESE FRENCH BREAD:

Mix 1 cup shredded processed American cheese, ¼ cup each of softened butter or margarine and salad dressing and 2 tablespoons caraway seed.

GARLIC BREAD: Mix ¼ cup softened butter or margarine, ¼ cup grated Parmesan cheese, 1 crushed garlic clove and ¼ teaspoon each of marjoram and oregano.

HERB BREAD WITH BLUE CHEESE:

Mix 1 cup softened butter or margarine, 4 ounces blue cheese, crumbled, 2 teaspoons each of chopped parsley and instant minced onion and 1 teaspoon each of rosemary and basil.

HERBED GARLIC BREAD: Mix ½ cup softened garlic butter, 1 tablespoon finely chopped parsley, ¼ teaspoon each of basil and oregano and a dash of pepper.

SWISS CHEESE LOAF: Mix 1 cup shredded Swiss cheese, ⅓ cup softened butter or margarine and ¼ cup each of finely chopped onion and chili sauce.

DINNER ROLLS AND SANDWICH BUNS

Cut baked dinner rolls (hard or soft), hamburger or hot dog buns into halves. Spread cut surfaces with softened butter or margarine or a favorite seasoned butter. Wrap 4 to 6 rolls or buns in double thickness of heavy-duty aluminum foil. Seal with double fold on top and ends. Heat as directed for Breads in Foil.

BROWN AND SERVE ROLLS

Remove rolls from package; break apart. Brush tops of rolls with melted butter or margarine. Wrap in double thickness of heavy-duty aluminum foil; seal with double fold on top and ends. Center on cooking grill and heat MOM (Genesis Junior: MM) until rolls are hot and lightly browned; about 8 to 10 minutes. Loosen foil on top and ends 4 minutes before end of heating time.

INDIVIDUAL PIZZAS

- 1 (1 pound) loaf frozen white bread dough
- Garlic flavored olive oil
- 1 jar pizza sauce
- ½ pound mozzarella cheese, shredded
- 1 bunch green onions, sliced
- 10 pimento stuffed olives, slices
- 1 medium red pepper, roasted, seeded, cut into strips (page 63)
- 1 small jar sliced mushrooms, drained
- ½ pound thinly sliced salami, cut into pieces
- Oregano
- 1 ounce of shredded Parmesan cheese

Thaw the frozen white bread dough and let rise as directed on package. Divide dough into quarters and flatten each quarter with fingers and palms until it is quite thin. Brush both sides of circles with oil. Prepare topping ingredients and place near grill. Place dough on the cooking grill. Cook MMM (Genesis Junior: MM) until top side is slightly puffed and the underside has grill marks and is crisp, about 3 to 4 minutes. Remove from grill to apply toppings; place dough circles on a piece of aluminum foil with the grilled side up. Brush with pizza sauce; scatter cheese over the sauce. Top with green onion, roasted red pepper strips, mushrooms and salami. Sprinkle with oregano and Parmesan cheese. Return pizzas on foil to the cooking grill with cheese and topping side up. Cook until cheese melts and bottoms are browned; about 3 to 4 minutes.

WEBER COOKING TIP

A variety of ingredients may be used on the pizzas. Use your choice of: goat cheese, thinly sliced partially cooked onions; cooked, mild Italian sausage, fresh herbs, crisp cooked bacon pieces, pepperoni, anchovies.

QUESADILLAS

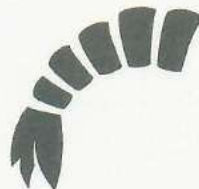
- 8 (7¼-inch) flour tortillas
- Garlic flavored light olive oil
- 6 ounces shredded Monterey jack, Co-jack or Chihuahua cheese
- 4 thin slices of baked ham
- 8 thin slices of peeled mango (optional)
- Minced cilantro

Brush one side of 4 tortillas with garlic oil. Place tortillas oiled side down, on waxed paper to assemble. Sprinkle each with cheese and spread to within ¼-inch from edge. Place a slice of ham on top of cheese and top each with 2 slices of mango. Sprinkle lightly with minced cilantro; cover with another tortilla. Brush top with garlic oil and place on cooking grill. Cook MMM (Genesis Junior: MM) until tortillas are crisp on bottom. Check by gently lifting edge with a spatula. Press down on top lightly with spatula; turn over carefully. Cook until cheese is melted and other side is lightly browned; about 3 to 5 minutes. Remove from cooking grill and cut into quarters. Serve immediately with salsa.
4 servings.

WEBER COOKING TIP

To make garlic flavored oil, place ½ cup light olive oil in a jar. Add one clove of garlic, peeled, cut in half. Place cover on jar and refrigerate 3 to 4 hours, or overnight.

MARINADES & SAUCES





CAJUN-STYLE MARINADE

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

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

Makes about 2 1/2 cups.

CHUTNEY MARINADE

- 1 1/2 cups plain yogurt
- 1/2 cup chopped chutney
- 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.

Makes about 2 1/4 cups.

CHUCK'S CASSIS MARINADE

- 1 cup black currant liqueur (Cassis)
- 1/3 cup vegetable oil
- Juice from 1/2 lemon
- 2 teaspoons minced parsley
- 3 bay leaves
- 1 black peppercorn
- 1/4 lemon, thinly sliced

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

Makes about 1 1/2 cups.

Clockwise from top left: Lime Marinade (page 18), Orange-Spice Marinade (page 29), Brandy Marinade (page 20), Texas Chili Barbecue (page 78), Chuck's Cassis Marinade (above), Gordon's Southern-Style Mustard Barbecue (page 79), Cajun-Style Marinade (above) and Yogurt-Cucumber Sauce (page 31).

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

MUSTARD BUTTER

- $\frac{1}{2}$ cup butter, softened
- 1 tablespoon Dijon-style mustard
- $\frac{1}{2}$ teaspoon lemon juice
- 1 clove garlic, pressed
- Salt and freshly ground pepper

Cream butter with remaining ingredients until fluffy. Serve at room temperature. Makes $\frac{1}{2}$ cup.

PESTO SAUCE

- 3 medium cloves garlic, peeled
- $\frac{1}{4}$ cup pine nuts
- 2 cups fresh basil leaves
- $\frac{1}{2}$ cup olive oil
- $\frac{1}{2}$ cup freshly grated Parmesan cheese
- Salt and freshly ground pepper

Prepare Pesto Sauce in a food processor or blender. Combine garlic and pine nuts, process briefly. Add basil, $\frac{1}{2}$ cup at a time, continue to process. Add olive oil, blend. Stir in Parmesan cheese, salt and pepper. Set aside.

Makes about $3\frac{1}{4}$ cups.

SALSA

- 3 medium tomatoes, peeled and finely chopped
- $\frac{1}{2}$ onion, finely chopped
- 1 clove garlic, minced
- 2 jalapeño chiles, seeded and chopped
- $\frac{1}{2}$ cup green pepper, finely chopped
- 1 tablespoon dried coriander, crushed
- 1 tablespoon red wine vinegar
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons snipped fresh cilantro or parsley

Combine all ingredients and chill for several hours or overnight; stir occasionally. Makes about 2 cups.

TEXAS CHILI BARBECUE

- 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.

Makes about $2\frac{1}{2}$ cups.

GORDON'S SOUTHERN-STYLE MUSTARD BARBECUE

- 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.

Makes about $1\frac{1}{2}$ quarts.

WEBER COOKING TIP

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.

WEBER TANGY BARBECUE SAUCE

- 2 tablespoons butter or margarine
- 3 tablespoons chopped onion
- $\frac{1}{2}$ cup chopped celery
- 2 tablespoons granulated sugar
- 2 tablespoons vinegar
- 1 tablespoon Worcestershire sauce
- $\frac{1}{4}$ cup lemon juice
- 1 cup catsup
- 1 teaspoon dry mustard
- Salt and pepper

Melt butter in a skillet and cook onion and celery until tender. Add the remaining ingredients and cook to blend flavors, 15 to 20 minutes.

Makes about 2 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.

MEMORANDUM
FOR THE RECORD

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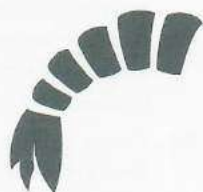
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WEBER TIPS



COOKING FOR A CROWD

Cooking for a crowd is easy, because the unique Burner design of the new Weber® Genesis® Gas Barbecue allows you to use the entire cooking surface for cooking with steady, even heat. No more "hot spots," or rotating of food.

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.
- Barbecue all-American favorites such as burgers, chicken pieces or quarters, hot dogs or sausages — great tasting and easy. And don't forget your favorite barbecue 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 foods on the Barbecue, plus any supplementary indoor cooking. Working backward 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!

PINEAPPLE CHICKEN QUARTERS

	<u>12 Servings</u>	<u>24 Servings</u>
Pineapple preserves	2 lbs. 4 oz.	4 lbs. 8 oz.
Dry sherry	2 oz.	4 oz.
Prepared mustard	3 tablespoons	6 tablespoons
Worcestershire sauce	1 tablespoon	2 tablespoons
Paprika	2 teaspoons	4 teaspoons
Prepared horseradish	1/4 teaspoon	1/2 teaspoon
Lemon juice	1/3 to 1/2 cup	2/3 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 grill, cover and cook MOM (Genesis Junior: MM) until chicken is tender and juices run clear; about 40 to 60 minutes. Brush chicken with pineapple mixture during cooking, turn chicken pieces over halfway through cooking time. Keep sauce warm on grill; serve any remaining sauce with chicken.

MANY BEAN SALAD

	<u>12 Servings</u>	<u>24 Servings</u>
Baby lima beans, frozen	10 oz.	20 oz.
Green beans, frozen	10 oz.	20 oz.
Kidney beans, drained	15 1/2 oz.	31 oz.
Garbanzo beans	15 oz.	30 oz.
Great Northern beans, drained	15 1/2 oz.	31 oz.
Red onion, sliced	1 med.	2 med.
Vegetable oil	1 cup	2 cups
Distilled white vinegar	1/3 cup	2/3 cup
Sugar	1 teaspoon	2 teaspoons
Dijon-style mustard	3/4 teaspoon	1 1/2 teaspoons
Tarragon leaves, dried	1 teaspoon	2 teaspoons
Mint leaves, dried	1/2 teaspoon	1 teaspoon
Salt	1/2 teaspoon	1 teaspoon
White pepper	1/8 teaspoon	1/4 teaspoon

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 (Page 83)

Many Bean Salad (Page 83)

Vinaigrette Coleslaw

Creamy Potato Salad

Crusty French Bread and Butter

Chocolate Frosted Brownies and Bar Cookies

Watermelon Slices

Iced Tea and Lemonade

QUICK FIX-UPS

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

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.

POTATO SALADS

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

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

COLESLAWS

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

- $1\frac{1}{2}$ teaspoons fennel seed, crushed
- 1 to 2 teaspoons brown spicy mustard
- 1 medium carrot, pared, shredded
- 1 cup thinly sliced red cabbage
- $\frac{1}{3}$ cup unsalted peanuts
- $\frac{1}{2}$ cup golden raisins
- 1 cup cooked elbow macaroni or rotini

PASTA SALADS

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

- $\frac{3}{4}$ cup canned or frozen, cooked artichoke hearts
- $\frac{1}{4}$ cup sliced black olives
- $\frac{1}{4}$ cup toasted pine nuts or slivered almonds
- 1 cup snow peas, cooked crisp-tender
- $\frac{1}{2}$ cup julienne Swiss cheese
- $\frac{1}{2}$ cup red or yellow pepper, chopped
- $\frac{3}{4}$ cup sliced zucchini, cooked crisp-tender

CARROT SALAD

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

- $\frac{1}{4}$ cup chopped chutney
- $\frac{3}{4}$ cup drained pineapple tidbits
- $\frac{1}{2}$ cup coarsely chopped toasted pecans
- $\frac{1}{4}$ cup finely chopped green pepper
- 1 to 2 teaspoons Dijon-style mustard
- $\frac{1}{2}$ cup thinly sliced celery

BARBECUE MENUS

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

ALL-AMERICAN BARBECUE MENU

Bourbon Street Chuck Roast (Page 23)
Alabama Baked Beans (Page 65)
Mustard Coleslaw
Parmesan-Herb Bread (Page 70)
Favorite Apple Pie

GREEK BARBECUE MENU

Hummos with Pita Bread
Gyros Roast (Page 29)
or
Burgers Greek Style (Page 31)
Vegetable Kabobs (Page 64)
Orange Slices with Honey

ARGENTINE BARBECUE MENU

Gaucha Grill (Page 18)
with
Chimichurri Sauce (Page 18)
Avocado Salad
Buttered Zucchini Kabobs
Rum Pineapple Boats (Page 59)

ITALIAN MENU

Italian Meatball Kabobs (Page 32)
or
Sausages and Peperonata (Page 35)
Noodles Parmesan (Page 64)
Green Salad
Ricotta Cheesecake

HINTS AND TIPS FOR COOKING WHOLE MENUS

- Plan a time schedule for cooking. Working backward 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 Barbecue Chef!
- For convenience, some menu items can be partially made in advance — even cooked in advance for easy reheating on the Barbecue.
- 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.

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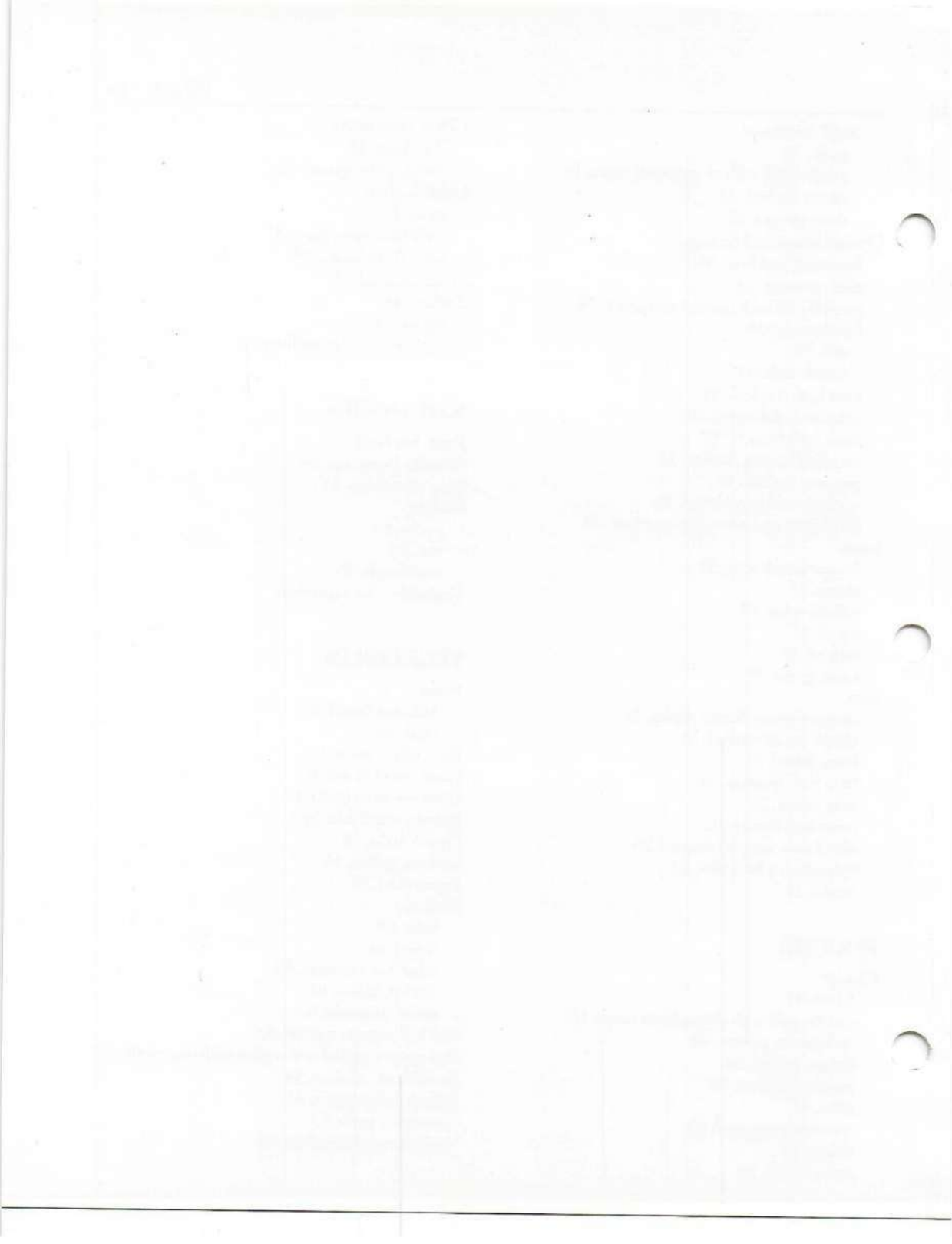
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