

GO-ANYWHERE[®] GRILL

OWNER'S GUIDE AND COOKBOOK



weber.

GENERAL SAFETY

Please carefully read all SAFETY information contained in this Owner's Guide.

DANGER will identify the most serious hazard.

DANGER

FAILURE TO HEED THESE DANGER, WARNING OR CAUTION STATEMENTS WILL CAUSE SERIOUS BODILY INJURY OR DEATH, OR IN A FIRE OR EXPLOSION RESULTING IN DAMAGE TO PROPERTY.

- These barbecue grills are designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- Do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm coals. Cap starter fluid after use, and place a safe distance away from the barbecue.
- Do not use gasoline, alcohol, or other highly volatile fluids to ignite charcoal. When using a charcoal starter fluid, remove any fluid that may have drained through the bottom vents, or accumulated in the bowl before lighting the charcoal.
- Do not leave infants, children, or pets unattended near a hot barbecue grill.
- Do not attempt to move a hot grill.
- Do not use these barbecues within five feet of any combustible material.
- Do not place barbecue grill on glass or combustible surface, heat can be conducted through the legs of portable grills.
- Do not remove ashes from grill until all coals are completely burned out and are fully extinguished.
- Do not wear clothing with loose flowing sleeves while lighting or using the barbecue.
- Do not use a barbecue grill in high winds.

WARNING

- Keep a barbecue grill in a level position at all times.
- Remove the lid from the barbecue while lighting and getting the coals started.
- Always put charcoal on top of the charcoal grate and not directly into the bottom of the grill.
- Never touch the barbecue, cooking grate or charcoal grate, to see if they are hot.

- Barbecue mitts or hot pads should always be used to protect hands while barbecuing or adjusting the vents.
- Use barbecue tools with long, heat-resistant handles.
- To extinguish the coals, place the lid on the bowl and close all vents. Do not use water, it will damage the porcelain finish.
- To control flare-ups, place lid on grill. Never use water.
- Handle and store hot electric starters carefully.
- Keep electrical cords away from the hot surfaces of the barbecue.

CAUTION

- Lining the bowl with aluminum foil will obstruct the air flow, instead use a drip pan to catch drippings from meat when cooking by the Indirect Method.
- Using sharp objects to clean the cooking grate or removing ashes will damage the finish.
- Using abrasive cleaners on the cooking grate or the barbecue itself will damage the finish.

Gas Go-Anywhere Grill Safety Information

DANGER

- Discard empty LP tanks in a safe place.
- Do not puncture or burn tanks.
- Always remove lid before lighting your grill.
- Do not operate the grill if there is a gas leak present.
- Do not use a flame to check for gas leaks.
- Do not attempt to disconnect the regulator or any gas fitting while the unit is in operation.
- Do not enlarge orifice or burner ports when cleaning the valves or burner.
- Do not use charcoal or lava rock in your gas barbecue grill.
- Use the regulator that is supplied with the barbecue.

HELPFUL HINTS

- Allow 25-30 minutes for the fire to start properly before cooking. Coals should have a light coating of grey ash before starting to cook.
- All vents should be open before starting the charcoal and while cooking. If the fire is too hot, bottom dampers may be partially closed to regulate heat intensity. Top vent should always remain open while cooking. Use barbecue mitts when adjusting vents.
- Use a good brand of charcoal and store in a dry place. Charcoal absorbs moisture readily and will not burn well if damp. If charcoal is stored outdoors, keep in a weatherproof container with a tight lid.
- When using a liquid starter, allow starter to soak into the charcoal for a few minutes before lighting in several places. Don't allow liquid starter to accumulate in the bottom of the grill.
- For proper air flow, remove accumulated ashes from the bottom of the grill only after the coals are fully extinguished. Charcoal requires oxygen to burn, so be sure nothing clogs the vents.
- When removing grill lid during cooking, lift to the side, rather than straight up. Lifting straight up may create suction, drawing ashes up onto the food.
- A few Weber® FireSpice® Cooking Wood chunks or a handful of FireSpice Cooking Wood chips can be added to the hot coals for that "extra" special smoke flavor in your foods.
- Use Weber FireStarters to light your charcoal. They're safe, easy, and won't affect the taste of your food. Just place two or three cubes on the charcoal grate. Then, pile charcoal on top of FireStarter cubes, with just a corner of cube showing. Ignite cubes, leaving grill lid off. Let coals burn 25 - 30 minutes, until ashed over before cooking. Weber FireStarters are approved for use in California.

COOKING TIPS

Please read all instructions before you start cooking.

Always use tongs for turning meats to avoid piercing meat and losing natural juices.

The lid is important and should be used when cooking in your Weber Grill – no matter what type of food you are cooking. You save time (as much as ½) compared to a conventional oven because the hot air circulates constantly around the food as it cooks.

Height of food cannot exceed 3 inches or the lid will not fit on the the grill.

The maximum size pan that can be used in Go-Anywhere® Grills is approximately 10¼" x 7" x 1½"

There are two methods of cooking in a Weber Grill – Direct and Indirect. Generally the Direct Method is used for fast cooking of foods directly over the coals – foods that require 30 minutes or less of cooking time. Foods should be turned once halfway through cooking time. Most other foods should be cooked by the Indirect Method. Foods cooked by the Indirect Method do not need to be turned.

HELPFUL HINTS

USE OF WEBER® RECIPES

All recipes in this book have been developed on the basis of 70 degree weather and little or no wind. Therefore, if you are cooking on a cold and/or windy day it may be necessary to allow more time.

All meats in the recipes are at refrigerator temperature when put on the grill unless otherwise noted.

The cooking times in this book should be used as guidelines, not exact cooking times, as much depends upon the size and thickness of the meats.

When you combine two or more items on the grill, allow a slightly longer amount of time. More food means more places for the heat to be absorbed.

EASY GRILL CARE

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

- Make sure the grill is cool and coals are totally extinguished.
- Remove ashes.
- Remove the cooking and charcoal grates.
- Clean the porcelain finish of your grill with a spray-on type oven cleaner. Spray surfaces heavily with the oven cleaner – leave on long enough to soften accumulated grease. Wipe out with paper towels. Wash with a mild detergent and water. Rinse well with clear water. Wipe dry.
- It isn't necessary to wash the cooking grate after each use. Simply loosen residue with a brass bristle grill brush or crumpled aluminum foil, then wipe off with paper towels.

COVERED COOKING

IMPORTANT: Cook with the lid on your Weber Grill.

Covered cooking is a Weber tradition. Here's why:

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

Cooking ease: You can cook quickly with confidence of success. The lid reflects heat evenly all around the food. You don't need a rotisserie. The Weber Grill does the work and you enjoy the food.

Remarkable speed: Weber Barbecue Grills are designed for heat retention. Heat is reflected off all surfaces (especially the lid) back onto the food – so cooking time is greatly reduced.

Delicious flavor: Reflected heat seals in the natural flavor and juices of all kinds of foods. They come out from under the Weber lid tasting tender, moist, and delicious.

CHARCOAL GRILL COOKING

INDIRECT METHOD

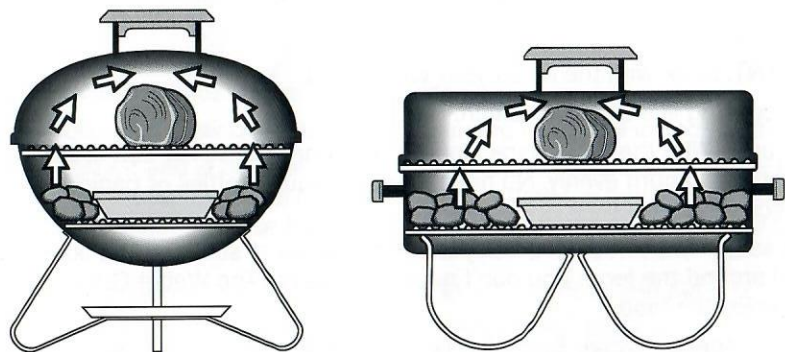
For cooking whole meats such as roasts, chickens and cornish hens, place equal amounts of charcoal briquets on both sides of the grill. Heat rises, reflects off the lid and grill surfaces to cook food above, below and all around like a convection oven. Foods do not need to be turned when cooked by the Indirect Method.

1. Open all vents before starting the fire.
2. Place the recommended amount of charcoal briquets on each side of the charcoal grate. Leave enough room for a drip pan between the coals.
3. Ignite charcoal. Leave lid off until coals have a light coating of grey ash (about 25-30 minutes). Make sure the charcoal is burning evenly on both sides before starting to cook.
4. Place drip pan between the coals in the center of the charcoal grate.
5. Position cooking grate in grill.
6. Place food on cooking grate directly above the drip pan.
7. Place lid on grill. Consult recipe for recommended cooking times.

Note: For meats that require more than one hour to cook, additional briquets must be added to each side as indicated in the chart.

HOW MANY BRIQUETS TO USE FOR THE INDIRECT METHOD

Go-Anywhere® Grill Series	Square inches of cooking space	Briquets needed on each side for first hour	Number of briquets to add to each side every hour
Smokey Joe® Grills	150	9	4
Jumbo Joe™ Grill	269	16	5
Charcoal Go-Anywhere	160	10	4



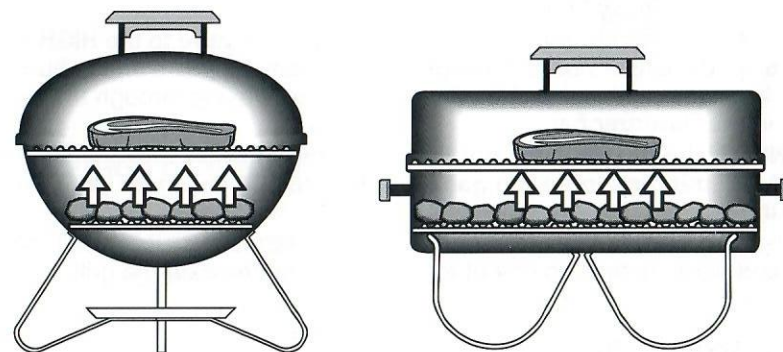
For the Indirect Method, use Weber® Drip Pans which have been designed for use in Weber Grills. A drip pan should be larger than the meat so all of the drippings from the meat will go into the pan, not on the hot coals.

CHARCOAL GRILL COOKING

DIRECT METHOD

For cooking steaks, chops, hamburgers, and other foods requiring less than 30 minutes of cooking time, food is cooked directly over the coals, absorbing the full heat. Food must be turned once halfway through cooking time to expose both sides to the heat.

1. Open all vents before starting the fire.
2. Spread charcoal briquets one layer deep on the charcoal grate.
3. Heap charcoal in center of grate.
4. Ignite (leave lid off while the charcoal is starting).
5. When coals have a light coating of grey ash (about 25-30 minutes), then spread them one layer deep again.
6. Put cooking grate in place.
7. Place meat on the cooking grate.
8. Place lid on grill and cook according to directions in the recipe.



HOW MANY BRIQUETS TO USE FOR THE DIRECT METHOD

Measure amount of fuel by spreading charcoal briquets one layer deep on charcoal grate.

After you have mastered the simple basic techniques of cooking in your Weber® charcoal grill, experiment with a variety of foods. Whenever possible, cook the entire meal in your grill. With careful planning and some ingenuity, you will find that meats and vegetables can be easily cooked at the same time.

If you are on a diet, most low-calorie meat and vegetable recipes can be adapted to your Weber Grill.

GAS GO-ANYWHERE GRILL

ATTACHING THE LP CYLINDER

Turn burner control valve clockwise to the LOCK/OFF position. Push the cylinder slightly into valve while turning clockwise until a snug fit is obtained.

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 will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

Check the gas connection for leaks. Mix a couple tablespoons of liquid detergent with an equal amount of water. Be sure to leave the burner control valve to the LOCK/OFF position. Wet the connections with the detergent solution and watch for bubbles. If bubbles form or if a bubble grows, there is a leak.

If there is a leak, check the fitting, make sure it is tight and recheck the connections. Check for gas leaks each time you disconnect and reconnect the gas supply.

LIGHTING YOUR GAS GRILL

1. Always remove the lid before lighting your grill.
2. With Flavorizer® Bar in place, turn the burner control valve to the HIGH position and push the igniter button repeatedly until a flame appears on the burner. Check to see if both sides of the burner are lit by looking through the viewing hole in the Flavorizer Bar.

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

Manual lighting - with a lit match in one hand, turn burner control valve to the HIGH position and place match into one of the four holes underneath the grill.

3. Replace lid and preheat for 10 minutes.

EASY GAS GRILL CARE!

Your gas grill is equipped with the advanced Flavorizer® System that eliminates messy, grease-collecting lava rocks. Gas grill care (and delicious gas grill cooking) were never easier. Follow these easy steps frequently.

While lid is warm, wipe inside with paper towels to prevent grease build-up.

After cooking, burn grease residues off by turning burner control valve to HIGH for several minutes with the lid in place.

Do not wash cooking grate after each use. Simply loosen residue with a brass bristle grill brush or crumpled aluminum foil. Then wipe with paper towels.

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

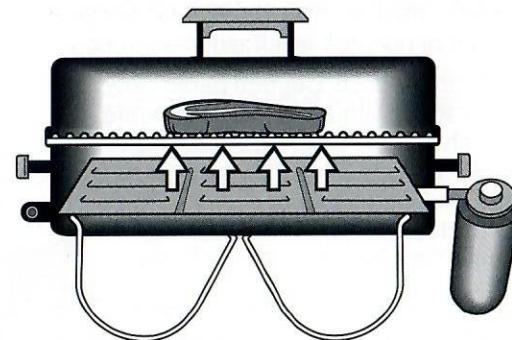
1. Remove cooking grate and Flavorizer Bar.
2. Remove tubular burner before cleaning (refer to Assembly Instruction sheet). To remove: Take out burner clip and remove valve assembly. Remove wing nut and lock washer (on opposite end inside unit). Lift tubular burner up and slide out of grill.
3. Clean the top and bottom of grill with a spray-type oven cleaner (follow directions on can). Wipe out with paper towels and wash with a mild detergent and water. Rinse well. Wash Flavorizer Bar and cooking grate with warm soapy water. Rinse, then wipe dry with a paper towel.
4. Reinstall tubular burner, Flavorizer Bar, and cooking grate.

GAS GO-ANYWHERE GRILL COOKING

DIRECT METHOD (HIGH HEAT)

For cooking steaks, chops and hamburgers. Foods are placed on the cooking grate directly above the heat source and must be turned to expose both sides to the heat. Juices fall onto the Flavorizer® Bar and vaporize to give meat great outdoor flavor.

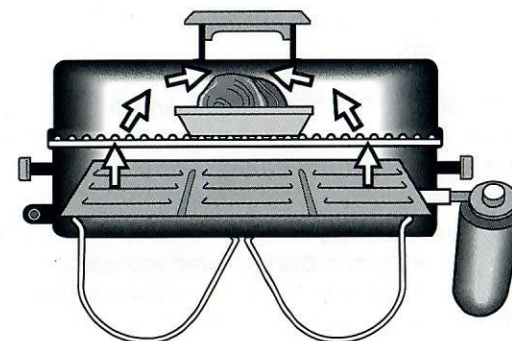
1. After lighting, place lid on grill and preheat in the HIGH position for 10 minutes.
2. Adjust the burner control valve as indicated for each recipe.
3. Place meat on cooking grate, place lid on grill, and cook as recipe directs.



INDIRECT METHOD (LOW HEAT)

For cooking whole and well-done meat. All the drippings are caught in a drip pan to prevent burning and help keep your grill clean.

1. After lighting, place lid on grill and preheat in the HIGH position for 10 minutes.
2. Turn the burner control knob to LOW.
3. Position meat in a drip pan, in the center of the cooking grate, place lid on grill, and cook as recipe directs, no turning is necessary.



BEEF

STEAK

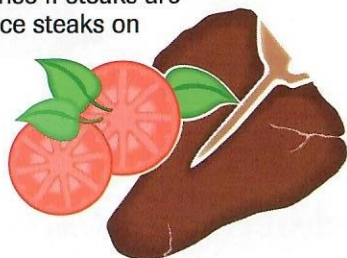
Beef top loin, tenderloin, T-Bone, porterhouse, sirloin, or rib eye steaks
Salt and pepper

Charcoal or Gas - Direct Method

Trim excess fat from steaks. To prevent steak from curling during cooking, slit remaining fat at 1½ to 2 inch intervals. Season to taste with salt and pepper. Place steak on cooking grate. Cook on first side. Turn steak and cook to desired doneness. Refer to steak cooking chart on the back cover for suggested cooking time.

Garlic Steak - Prepare as above. Cut one garlic clove into four slivers. Make four slits in the side of each steak with a sharp boning knife, cutting through side edge of steak to the center. Push a garlic sliver into each slit. For best results steaks should be at least 1 inch thick. Garlic flavor will be more intense if steaks are refrigerated, covered 1 to 2 hours before cooking. Place steaks on cooking grate. Refer to steak cooking chart for suggested cooking time.

Blue Cheese Steak - Prepare as above. Combine 1 cup crumbled blue cheese and ¼ cup thinly sliced green onions; set aside. Place steaks on cooking grate and cook according to steak cooking chart. Sprinkle blue cheese mixture over steaks during last half of cooking time.



Three-Pepper Steak - Prepare steak as above. Coarsely crush 1 teaspoon each of black, white, and Szechuan peppercorns; mix with ½ teaspoon ground allspice. Sprinkle both sides of steak with the pepper mixture; press into surface. Refrigerate steaks, covered, 1 to 2 hours before cooking. Place steaks on cooking grate. Refer to steak cooking chart for suggested cooking time.

Marinated Flank Steak

1½ pounds flank steak

Marinade ingredients

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 garlic clove, minced

¼ teaspoon pepper

Charcoal or Gas - Direct Method

Combine marinade ingredients in a shallow nonmetal container. Place steak in marinade turning to coat completely. Marinate covered in the refrigerator for at least 4 hours or overnight. Remove steak from marinade and place on cooking grate. Cook 5 minutes on each side so it is browned on the outside, but still rare in the center. Cut steak diagonally across the grain into thin slices before serving.

SHISH KABOB

KABOB COOKING

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

Any combination of foods that fit onto a skewer can be tried as kabobs. Use your imagination and try different combinations. Use fruit or vegetable kabobs for an unbeatable flavor addition to your menu. Combine meat and seafood with vegetables for a delicious entree. Keep in mind that if you choose foods that require similar cooking times, everything will be done at the same time.

Charcoal or Gas - Direct Method

When preparing the fire for cooking kabobs, use less charcoal than you would for other foods. One layer of charcoal sparsely spaced will be sufficient. This will provide heat that is not too intense.

Try preparing a tray of assorted meat, seafood, vegetables, and fruits so your guests can assemble their favorite combinations on the skewers.

Some suggestions are:

MEATS & POULTRY - pork, beef, ham or lamb chunks, sausages, chunks of chicken or turkey, chicken livers, bacon.

FISH & SEAFOOD - shrimp, scallops, halibut chunks, oysters, lobster chunks, fishsticks halved.

VEGETABLES - cherry tomatoes, mushrooms, red or green pepper chunks, onions, artichoke hearts, zucchini slices, olives, sweet pickles.

FRUITS - pineapple chunks, maraschino cherries, banana chunks, lemon, lime or orange wedges, cantaloupe chunks, apricot halves, spiced crab apples.

Try fruit kabobs drizzled with Grand Marnier as a quick and easy dessert.

WEBER COOKING TIP

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



POULTRY

CHICKEN BREASTS

2 whole chicken breasts, halved, and boned
¼ teaspoon salt ½ teaspoon pepper

Charcoal or Gas - Direct Method

Remove skin from chicken breasts, if desired. Rinse chicken and pat dry. Season with salt and pepper. Place in center of cooking grate. Cook 8 minutes, turn and continue cooking 5 to 7 minutes or until chicken is no longer pink and the juices are clear.

ORANGE-GINGER CHICKEN - Prepare as above, except omit seasonings. In a small saucepan heat together ½ cup orange marmalade, 2 tablespoons soy sauce, ¼ teaspoon ground ginger, and ½ teaspoon onion powder, stirring till marmalade melts. Brush on chicken during the last 10 minutes of cooking time.

TROPICAL CHICKEN - Prepare chicken breast as above, except omit seasonings. Brush chicken with mixture of ¼ cup smooth pineapple sauce, 2 tablespoons bottled barbecue sauce, 1 tablespoon vinegar, and ½ teaspoon garlic powder during the last 10 minutes of cooking time.

CHICKEN SALAD - Prepare chicken breast as above. Remove chicken breasts from cooking grate and slice crosswise. Place chicken slices on top of a salad of mixed greens which have been tossed with a vinaigrette dressing.

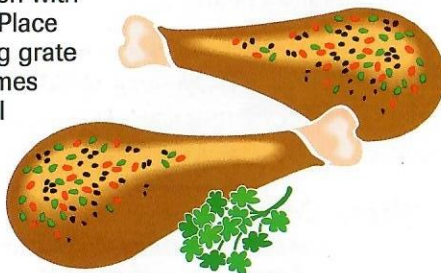
CHICKEN BREAST SANDWICH - Prepare chicken breast as above. Remove chicken from cooking grate and serve on a hamburger bun with a slice of tomato, lettuce and your choice of condiments.

CHICKEN PARTS & HALVES

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

Charcoal or Gas - Indirect Method

Rinse chicken parts and pat dry. Brush chicken with oil and season to taste with salt and pepper. Place chicken, bone side down, in center of cooking grate directly above drip pan. Cook according to times indicated in the chart on the back cover or till chicken is tender and no longer pink, turning once halfway through cooking time. If you wish to use a barbecue sauce brush on during the last 10 to 15 minutes of cooking time.



WEBER COOKING TIP

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

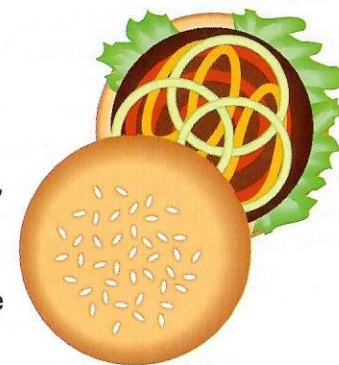
GROUND MEATS

HAMBURGERS

1 pound lean ground beef
¼ teaspoon black pepper ½ teaspoon salt
¾ teaspoon dried minced onions
(or 1 tablespoon minced fresh onions)

Charcoal or Gas - Direct Method

Combine all ingredients; mix well. Shape into 4 patties, ¾ inch thick. Place patties on cooking grate. Refer to chart on the back cover for timing, turning once halfway through cooking time. Place the lid on the grill while cooking hamburgers. This helps to eliminate flare-ups. Use tongs when turning patties to prevent piercing and loss of natural juices.



WEBER COOKING TIP

For safety sake, any ground meat or ground poultry should be cooked till medium 160° F - the center of patties should not be pink and the juices should run clear.

LAMB BURGERS

Charcoal or Gas - Direct Method

1 pound lean ground lamb ½ teaspoon seasoned salt
¼ teaspoon black pepper

Combine all ingredients; shape into 4 patties, ¾ inch thick. Place patties on cooking grate. Cook according to times indicated for hamburgers in the chart on the back cover, turning once halfway through cooking time.

GRILLED HOT DOGS

Charcoal or Gas - Direct Method

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

GRILLED MIXED SAUSAGES

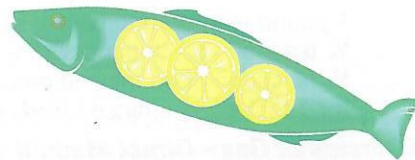
Charcoal or Gas - Indirect Method

Choose from a variety of sausages - Italian hot or mild, French wine, garlic, bratwurst, bockwurst, knackwurst and kielbasa (Polish sausage). Separate linked sausages. Place sausages in the center of the cooking grate. Cook 18 to 25 minutes, depending upon size and content of sausage. Turn sausages as necessary to brown evenly. Test sausage for doneness by cutting into one and if still pink, continue to grill until done. Serve in rolls with desired condiments.

FISH & SEAFOOD

FISH STEAKS

- 4 fresh or frozen halibut, salmon, or swordfish steaks, 1 inch thick
- ¼ teaspoon salt
- ⅛ teaspoon pepper



Charcoal or Gas - Direct Method

Thaw fish, if frozen. Season fish steaks with salt and pepper. Lightly grease cooking grate. Place fish on the cooking grate. Cook 10 to 12 minutes, or till fish flakes with a fork, turning once halfway through cooking time.

SHRIMP

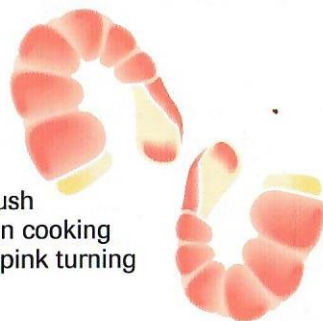
- 1 pound shrimp, washed, peeled, and deveined (fresh, ready to cook)
- ½ pound butter, melted
- Garlic salt or powder
- Lemon juice (optional)

Charcoal or Gas - Direct Method

Here are two methods for preparing shrimp:

Melt butter; season with garlic and lemon. Use a foil pan large enough to accommodate shrimp in one layer. Pour seasoned butter over shrimp. Place pan on cooking grate and cook 5 to 10 minutes. Time may vary depending on size of shrimp, but be careful not to overcook them.

The second method is to place shrimp on skewers, brush with melted butter and season with garlic salt. Place on cooking grate and cook for 4 to 5 minutes or until shrimp turn pink turning once halfway through cooking time.



VEGETABLES

BAKED POTATOES

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

Scrub potatoes, dry, and rub with butter or margarine. Wrap each potato in heavy foil; place on cooking grate. 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. Serve with butter, margarine, or sour cream with chives.

WEBER COOKING TIP

Potatoes may be cooked by either the Direct or Indirect Method. If they are placed on the cooking grate directly above the hot coals, they will require turning after 25 to 30 minutes.

SWEET CORN IN HUSKS

Charcoal or Gas - Direct Method

Trim excess silk off end of corn with kitchen scissors. Place corn in a deep container; cover corn with cold water and soak for at least one hour. When ready to cook, remove corn from water, shake to remove excess water. Place corn on cooking grate and cook about 25 minutes, turning 3 times. Protect your hands with mitts or gloves when removing husks and silk before serving.

GRILLED FRESH VEGETABLES

Charcoal or Gas - Direct Method

An abundance of fresh vegetables can be cooked on the grill allowing you to add great variety to your outdoor meals. First, brush the prepared vegetables with cooking oil or a bottled vinaigrette dressing. Then place them right on the cooking grate and let them share the heat with the meat. Turn them once, and before long, they'll be crisp and ready to eat.

Green onions: Arrange crosswise on cooking grate. Cook about 3 minutes.

Mushrooms: Thread onto skewer. Cook 7 to 9 minutes.

Onions: Cut into ½-inch slices. Thread slices crosswise onto skewer. Cook 10 to 12 minutes.

Tomatoes: Halve tomatoes crosswise. Cook 5 to 6 minutes. Do not turn.

Zucchini: Halve lengthwise. Cook 7 to 9 minutes.

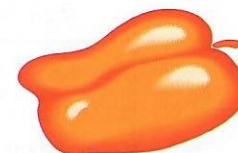
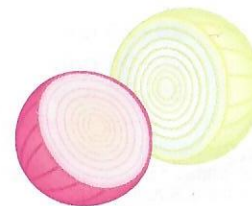
VEGETABLES IN FOIL

Charcoal or Gas - Direct Method

Cut an 18-inch square of heavy foil. Place vegetables in center of the foil. Season to taste with salt and pepper, and dot with butter or margarine. Add 1 tablespoon water. Bring up 2 opposite edges of foil, leaving a little space for expansion of steam, tightly seal top, then seal each end. Place foil packet on cooking grate. Cook for the time given in the chart, turning package over once halfway through cooking time. Timings in chart are for crisp-tender vegetables. If you prefer more tender vegetables, allow longer cooking times.

FRESH VEGETABLES COOKING CHART

Vegetable (foil-wrapped)	Amount	Cooking Time
Beans		
green and wax	30 whole	30-35 min.
Broccoli		
flowerets	1 cup	15-18 min.
Carrots (sliced ½ inch pieces)	1½ cups	15-20 min.
Cauliflower		
flowerets	2 cups	20-25 min.
Mushrooms (whole or sliced)	1½ cups	8-12 min.
Summer Squash (1 inch cubes)	1½ cups	6-10 min.
Zucchini (½ inch slices)	1½ cups	6-10 min.



CHARTS

STEAK COOKING CHART

Thickness	Approximate cooking time		
	Rare	Medium	Well-Done
1" thick	6-7 min	7-9 min	9-11 min
1½" thick	10-12 min	12-15 min	15-19 min
2" thick	15-17 min	17-19 min	19-22 min

Turn steak once halfway through cooking time

CHICKEN COOKING CHART

Approximate cooking time	
Whole Chicken	75 to 90 min
Chicken Parts	
White meat	10 to 25 min
Dark meat	35 to 45 min

HAMBURGER COOKING CHART

Approximate cooking time for ¾" thick patties	
Medium	9-10 minutes
Well-Done	11-12 minutes

Cook to desired doneness turning once halfway through cooking time

FISH COOKING CHART

	Thickness	Approximate cooking time
Fish steaks	1 - 1¼ inch	10 - 12 min
Fish fillets	¼ - ½ inch	3 - 5 min
	½ - 1 inch	6 - 10 min
Whole fish	Weight	
	1 lb	20-25 min
	1½-2 lbs	25-30 min
	2-4 lbs	30-50 min

