



# weber®

## guide to great grilling™





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Outdoor cooking is a way of life for many Americans. Although the barbecue season has been traditionally relegated to the summer months, many people are grilling year-round. Those who brave the autumn winds and barbecue among the rustling leaves have found that their *Turkey on the Grill* is a new family Thanksgiving tradition and throwing a few shrimp or seafood steaks on the *Barbie* is an easy, low-calorie and tasty way to keep those New Year's Resolutions and watch unwanted pounds disappear.

The backyard barbecue isn't just for burgers and hot dogs anymore. It's a great way to entertain the in-laws or impress the boss with *Steak Au Poivre*. Regardless of the season, invite the gang over to celebrate your favorite sports team's latest victory with *Betty's Best-Ever Brats*. Whether you have a taste for tangy *Sunny Sesame Chicken* or prefer to satisfy your family's appetite with a make-your-own *Pizza Pizzazz Party*, the *Weber® Guide to Great Grilling™* is your backyard barbecue companion.

All the basics — from what kind of grill to buy to starting the fire and cleaning up — are at your finger tips along with suggestions for marinades and seven delicious recipes including the dishes listed above. Helpful hints, recipes, important safety tips and grilling charts for meat, poultry, fish and vegetables make this backpocket barbecue booklet indispensable.



## the abc's of grilling



### HOW TO SELECT A GRILL

#### Charcoal or Gas

The backyard barbecue debate is usually between charcoal and gas. Knowing about the features and benefits of different grill types can help you make the right choice. Blind taste tests have proven that there is no significant taste difference in foods cooked on charcoal or gas grills. So, the decision is *purely* personal and we've found that each group is loyal to its kind. We've listed benefits for both charcoal and gas grills to make it easier to determine which type fits best into your lifestyle.

#### CHARCOAL

- Hands-on cooking activity (building the fire)
- Wider range of less expensive grills
- Portable, easy to move
- Traditional method of barbecuing

#### GAS

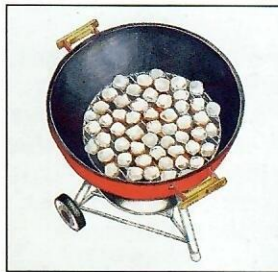
- Preheats and is ready to cook in 15 minutes
- Easy to light
- Inexpensive to operate
- Easy cleanup
- Convenient and easy to use year-round



### GRILLING BASICS

*Clearing up the Confusion of Direct and Indirect Cooking Methods*

#### DIRECT COOKING METHOD

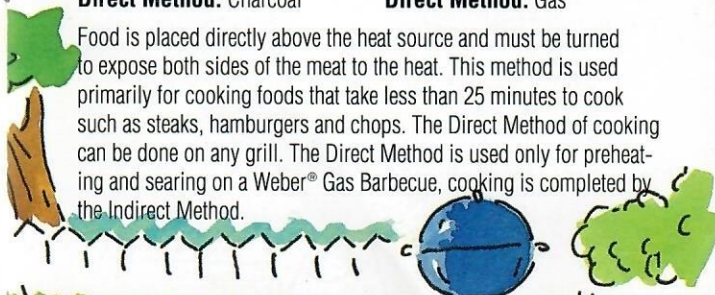


**Direct Method:** Charcoal



**Direct Method:** Gas

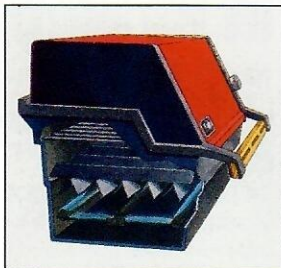
Food is placed directly above the heat source and must be turned to expose both sides of the meat to the heat. This method is used primarily for cooking foods that take less than 25 minutes to cook such as steaks, hamburgers and chops. The Direct Method of cooking can be done on any grill. The Direct Method is used only for preheating and searing on a Weber® Gas Barbecue, cooking is completed by the Indirect Method.



## INDIRECT COOKING METHOD



**Indirect Method: Charcoal**



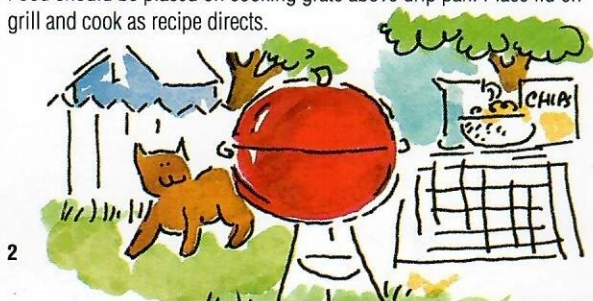
**Indirect Method: Gas**

This method is used for larger cuts of meat and other foods that require a longer cooking time at lower temperatures. Foods are cooked by reflected heat, like a convection oven. This insures faster cooking and juicier meats without turning. *This method can only be done in a covered grill.* Large roasts, poultry, breads, casseroles and vegetables are best cooked Indirectly.

*Indirect cooking is a no-peek cooking method.* In fact, every time you lift the grill lid heat escapes and this can increase your grilling time. The food is not placed directly above the heat so there is no need for frequent checking. Because heat circulates around the foods much like a convection oven, you do not need to turn foods when they are cooked by the Indirect Method.



**CHARCOAL PROCEDURE:** Remove the grill lid and open all dampers. Arrange an equal number of briquets on each side of the lower grate. Refer to chart on p. 5 for number of briquets to use. Ignite the briquets and burn until covered with a light grey ash (about 30 minutes). Make sure coals are burning equally well on both sides before beginning to cook. Place aluminum foil drip pan in center of lower grate between coals (see illustration). Position cooking grate with handles over coals, so additional briquets may be added to each side every hour. Food should be placed on cooking grate above drip pan. Place lid on grill and cook as recipe directs.



## CHARCOAL BRIQUET GUIDE For the Indirect Method

KETTLE GRILL SERIES	DIAMETER OF GRILL IN INCHES	BRIQUETS NEEDED ON EACH SIDE FOR FIRST HOUR	NUMBER OF BRIQUETS TO ADD TO EACH SIDE EVERY HOUR
The Ranch™	37 1/2	75	22
One-Touch®	26 3/4	30	9
Performer®	22 1/2	25	8
Master-Touch™	22 1/2	25	8
One-Touch®	22 1/2	25	8
Bar-B-Kettle™	22 1/2	25	8
One-Touch®	18 1/2	16	5
Bar-B-Kettle™	18 1/2	16	5
Jumbo Joe™	18 1/2	16	5

## STARTING THE FIRE



### CHARCOAL

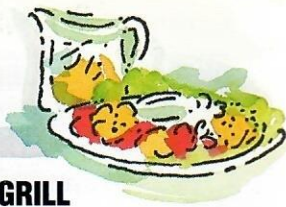
- Remove the barbecue lid and open all vents before starting the fire.
- Mound briquets into a pyramid-shaped pile and ignite.
- When the coals are covered with a light grey ash and no longer flaming (usually 25 to 30 minutes), arrange the coals according to the cooking method you are going to use, either Direct or Indirect.
- For additional flavor consider adding hardwood chips or chunks (soaked in water for at least 30 minutes and drained) or moistened fresh herbs such as basil, sage, rosemary, thyme, marjoram and bay leaves. Place the wet wood chips, chunks or herbs directly on the hot coals.

### GAS

- With gas grilling, start-up is as easy as turning on a burner on your range.
- To start your gas barbecue, open the lid. Check that all burner control knobs are turned to OFF and that the fuel scale reads more than "E." Next turn the gas on at the source (Turn the LP Tank Valve to On).
- Light the grill according to the manufacturer's directions, with the igniter switch or a match if necessary.
- Close the lid and preheat barbecue until thermometer registers 500°-550°F (260°-288°C). This will take 10 to 15 minutes. To cook, adjust burner controls as recipe directs.



# secrets of success

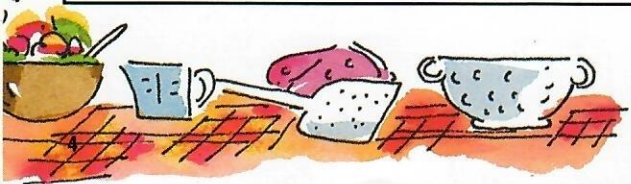


## PREPARING FOOD FOR THE GRILL

- Trim excess fat from food, especially steaks and roasts, leaving no more than a scant 1/4 inch of fat. This prevents unwanted flare-ups, makes the meat healthier to eat and guarantees an easy cleanup!
- Marinade or lightly brush food with vegetable oil. This will help to keep food from sticking to the cooking grate.
- If using barbecue sauce, brush on during the last 15 minutes of grilling time only.
- Place food on cooking grate with tongs or spatula - using a fork will pierce food and precious natural juices will be lost.
- Never place cooked food on the same platter that the raw food was placed on.
- Wash all platters and cooking utensils with warm soapy water.
- Remember the food safety rule of thumb: keep hot foods hot and cold foods cold.

## COOKING TIPS

- Let residue burn off with lid closed after removing food from the gas grill.
- Clean cooking grate with a wire brush or crumpled aluminum foil after every use.
- In general, small pieces of meat require longer cooking time per pound than large pieces of meat, and foods on a crowded cooking grate require more time than just a few foods.
- Using a timer will help to alert you when "well-done" is about to become "over-done."
- Smoked food may take on a pink hue when fully cooked. To be sure that the food is fully cooked, check the internal temperature with a meat thermometer or make sure the juices of all poultry and pork products run clear.
- Remember, smoke cooking adds flavor to food but doesn't preserve it. Eat grilled foods while they're hot and promptly refrigerate leftovers.



## STEAK COOKING GUIDE

THICKNESS OF STEAK	RARE		MEDIUM		WELL-DONE	
	1ST SIDE	2ND SIDE	1ST SIDE	2ND SIDE	1ST SIDE	2ND SIDE
1"	2	3	4	4	5	6
1-1/2"	5	6	7	8	9	10
2"	7	8	9	9	10	11

(cooking time in minutes)

## GROUND MEAT COOKING GUIDE

	BURGERS PER SIDE 1/2 INCH	FULLY COOKED SAUSAGE	UNCOOKED SAUSAGE
Rare	3		
Medium	4		
Well-Done	5	10 to 15	20 to 30*

(cooking time in minutes)

\*All pork sausage products should be cooked well-done or 170° (77°C).

## FISH COOKING GUIDE

	WELL-DONE
Fish Fillets and Steaks	10 to 12 minutes per pound
Whole Fish up to 1 pound	10 to 15 minutes total
Over 1 pound	10 to 12 minutes per inch thickness



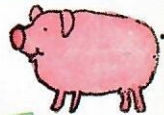
## INTERNAL TEMPERATURE FOR BEEF

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



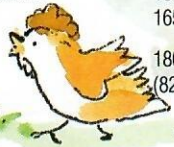
## INTERNAL TEMPERATURE FOR PORK

Well-Done	170°F (77°C)
Ham, Fully Cooked	130°-140°F (54°-64°C)



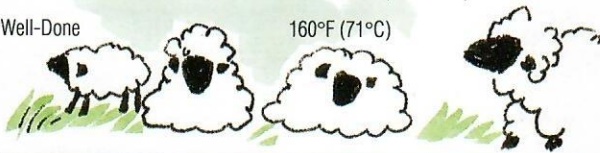
## INTERNAL TEMPERATURE GUIDE FOR POULTRY

Turkey	Well-done pieces, breast	170°F (77°C)
	Dark Meat	180°F (82°C)
	Well-done Whole Bird	180°-185°F (82-85°C)
Chicken	Whole or pieces bone-in	180°F (82°C)
	Boneless	165°F (74°C)
Duckling		180°-185°F (82-85°C)



## INTERNAL TEMPERATURE FOR LAMB

Rare	140°F (60°C)
Medium	150°-155°F (66°-68°C)
Well-Done	160°F (71°C)



## FRESH VEGETABLE COOKING GUIDE

### Vegetables (foil wrapped)

Beans, green and wax	30 whole	30-35 minutes
Broccoli flowerets	1 cup	15-18 minutes
Brussels sprouts	1-1/2 cups	18-20 minutes
Carrots (sliced 1/2 inch pieces)	1-1/2 cup	15-20 minutes
Cauliflower flowerets	2 cups	20-25 minutes
Mushrooms (Whole or sliced)	1-1/2 cups	8-12 minutes
Summer Squash (1 inch cubes)	1-1/2 cups	6-10 minutes
Zucchini (1/2 inch slices)	1-1/2 cups	6-10 minutes

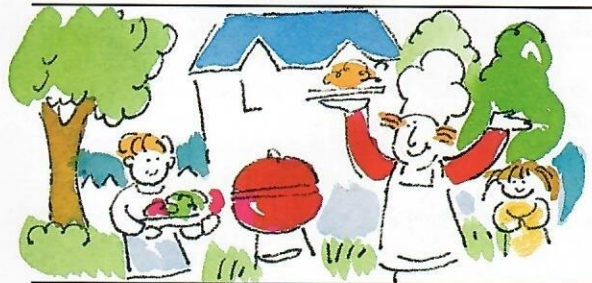
### VEGGIE PACKETS MAKE GRILLING EASY

Center two or three servings of cleaned prepared vegetables on a 12 X 18 inch double thickness 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 grate and cook, turning package over once during cooking. See Chart for approximate cooking times.

## GRILLING BASICS GUIDE

FOOD	COOKING METHOD (CHARCOAL)	COOKING METHOD (GAS)	APPROXIMATE COOKING TIME
Hot Dogs	Direct	Indirect/Medium heat	6-10 minutes
Hamburgers (medium)	Direct	Sear: Direct Cook: Indirect/ Medium heat	4 minutes per side
Fresh Sausage	Indirect	Indirect/Medium or low heat	18-25 minutes
Chicken Breast	Direct	Indirect/Medium heat	10-12 minutes
Chicken Pieces	Indirect	Indirect/Medium heat	50-60 minutes
Steak (1 inch thick) (medium)	Direct	Sear: Direct Cook: Indirect/ Medium heat	4 minutes per side
Beef Roast 2-3 lbs.	Indirect	Indirect/Medium heat	45-60 minutes
Pork Loin Roast 4 lbs.	Indirect	Indirect/Medium heat	1-1 3/4 hours
Standing Rib Roast 4 lbs.	Indirect	Indirect/Medium heat	1-2 1/4 hours
Pork Ribs 3 lbs.	Indirect	Indirect/Medium heat	60-80 minutes
Fish Steak (1 inch thick)	Direct	Indirect/Medium heat	10-12 minutes
Whole Fish 2 lbs.	Indirect	Indirect/Medium heat	50-60 minutes
Whole Turkey	Indirect	Indirect/Medium heat	11-13 minutes per lb.
Turkey Breast 4-6 lbs.	Indirect	Indirect/Medium heat	1-1/2 - 2-1/4 hours
Kabobs	Sparse Direct Fire	Indirect/Medium heat	15-20 minutes or until tender

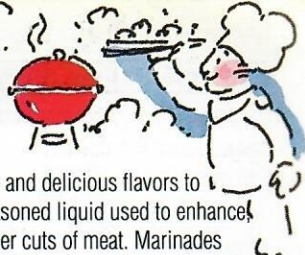


### TESTING FOR DONENESS

To be sure of doneness check the internal temperature with a meat thermometer (see internal temperature charts).



# spicing up the grill



Tangy marinades and rubs add unique and delicious flavors to grilled foods. A marinade is a well-seasoned liquid used to enhance, and in some cases, tenderize less tender cuts of meat. Marinades usually consist of vinegar, fruit or vegetable juices, wine, water and olive oil, combined with seasonings and herbs. To tenderize, a marinade must contain ingredients such as lemon or lime juice, wine, vinegar or yogurt.

- Always marinate meats covered in the refrigerator never at room temperature.
- Allow 1/4 to 1/2 cup of marinade for each 1 to 2 pounds of meat or fish.
- Marinating meat in a plastic bag makes marinating and cleanup easy!
- Do not marinate longer than 24 hours or your food may become "mushy" in texture.
- To add flavor, marinate 15 minutes or as long as 2 hours.

*Discard leftover marinades that have been in contact with raw meat.*

## **Do not reuse marinades.**

Try the following simple marinades to add delightful flavors to grilled foods.

**Lemon Thyme:** Fresh lemon juice, thyme, balsamic vinegar and sesame oil

**Jamaican Lime:** Fresh lime juice, rum, white pepper, red pepper flakes, apple-cider vinegar and olive oil

**Mediterranean Herb:** Tomato juice, chopped garlic, coarse-ground pepper, olive oil and chopped greek olives

**Sunny Salsa:** Chopped tomatoes, onions, green peppers, cilantro, white vinegar and olive oil

## **THE RUB ON RUBS**

A rub is a highly concentrated blend of dried herbs and spices which flavors the exterior of the food as it grills. Whether you buy a grill rub or make your own barbecue blend, rubs enhance all foods from fish to fowl.

**There's no such thing as a bad rub!** So why not make your own? Let your creative juices flow and combine your favorite herbs and spices to pat on both sides of food before grilling. To help you get started, try the following:

**Great Grill Rub:** Combine equal parts of garlic powder and dehydrated onion with dried dill, tarragon, ginger and paprika.

## **PIZZA PIZZAZZ PARTY**

For a fun party, use small individual bread shells and place a tray of sauce, cheese and toppings where each guest can assemble their own pizza.

- 1 12-inch pre-baked bread shell
- 1 cup pizza sauce
- 8 ounces Italian sausage, cooked and cut into thin slices
- 1/2 cup sliced mushrooms
- 1/4 cup thinly sliced green bell pepper
- 1/4 cup thinly sliced red bell pepper
- 1/4 cup sliced green onions
- 1 cup shredded mozzarella cheese
- 3/4 teaspoon dried oregano, crushed

**Charcoal:** Indirect

**Gas:** Indirect/Medium Heat

Spread pizza sauce on the pre-baked bread shell. Arrange sausage, mushrooms, green and red pepper slices, and green onion slices on top of sauce. Sprinkle with cheese and oregano.

Place pizza in center of the cooking grate. Grill 10 to 15 minutes or until the cheese is melted. Remove from grill and cut into wedges. Serves 4 to 6.

### **Topping Tips**

For pizza with pizzazz, the sky's the limit in terms of toppers. Use a variety of flavors including:

- sliced black olives
- fresh herbs
- marinated artichoke hearts
- crisp cooked bacon pieces
- chopped fresh tomatoes
- freshly grated Parmesan cheese
- pepperoni
- thinly sliced avocado
- shrimp
- anchovies
- roasted bell pepper strips (see box below)

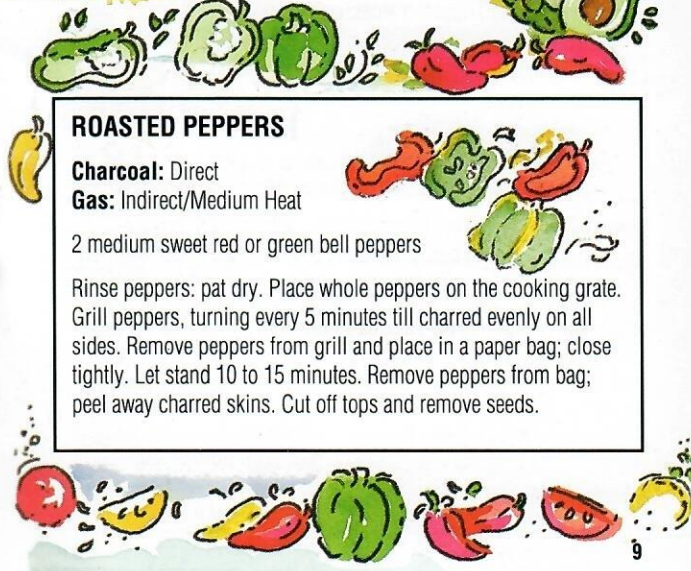
### **ROASTED PEPPERS**

**Charcoal:** Direct

**Gas:** Indirect/Medium Heat

- 2 medium sweet red or green bell peppers

Rinse peppers: pat dry. Place whole peppers on the cooking grate. Grill peppers, turning every 5 minutes till charred evenly on all sides. Remove peppers from grill and place in a paper bag; close tightly. Let stand 10 to 15 minutes. Remove peppers from bag; peel away charred skins. Cut off tops and remove seeds.



## STEAK AU POIVRE

Impress guests and family members alike with this grilled version of a classic dish.

- 4 beef top loin or tenderloin steaks, cut 1 inch thick
- 1 to 2 tablespoons cracked whole black pepper
- 1/4 teaspoon salt
- 1 shallot or 2 green onions, chopped
- 1/4 cup margarine or butter
- 1/4 cup cognac
- 1/4 cup whipping cream
- 2 teaspoons Dijon-style mustard

**Charcoal:** Direct

**Gas:** Indirect/Medium Heat

Trim fat from steaks. Combine pepper and salt. Sprinkle both sides of steaks with pepper mixture; press into surface.

Place steaks on the cooking grate. Grill 5 to 6 minutes for rare, 6 to 8 minutes for medium, or 8 to 11 minutes for well-done, turning once halfway through grilling time.

Meanwhile, in a skillet cook shallots in margarine till tender but not brown. In a small saucepan heat cognac till it almost simmers. Add shallots and stir cream and mustard into cognac.

Transfer steaks to a serving platter. Pour cognac sauce over steaks. Makes 4 servings.

**Note:** Use the larger amount of pepper if you wish the traditional peppery bite of this dish. For milder flavor, go with the smaller amount.

## BETTY'S BEST-EVER BRATWURST

Betty Hughes, affectionately known as the grilling guru, has been Weber's cooking expert for 26 years. This simple recipe captures all the excitement of summer barbecues, baseball and fourth of July fireworks.

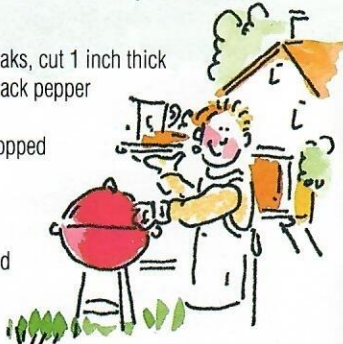
- 1 12-ounce can of beer
- 5 fresh bratwurst
- 5 individual French-style rolls, halved lengthwise
- Desired condiments (mustard, catsup, pickle relish, chopped onions, or sauerkraut)

**Charcoal:** Indirect

**Gas:** Indirect/Medium Heat

Pour beer into a Weber® 8 X 5 1/4-inch aluminum pan. Place pan in center of the cooking grate.

Place bratwurst beside pan on cooking grate. Grill 6 to 8 minutes or till lightly browned, turning once halfway through grilling time. Place brats in pan of beer. Cover with foil; grill 25 minutes or till sausage juices run clear. Serve brats in rolls with desired condiments. Makes 5 servings.



## SUNNY SESAME CHICKEN

East meets West in perfect harmony with the flavors of grilled chicken, garlic, ginger and sesame.

- 2 pounds chicken pieces
- 1/4 cup minced scallions
- 2 tablespoons sesame seeds
- 1 teaspoon sesame oil
- 1 teaspoon grated gingerroot
- 2 cloves garlic, minced
- 1 teaspoon soy sauce
- 1/4 teaspoon ground red pepper

**Charcoal:** Indirect

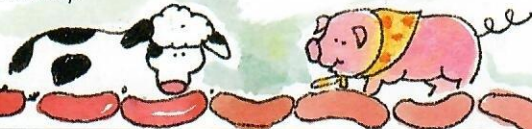
**Gas:** Indirect/Medium Heat

Remove skin from chicken. Rinse chicken and pat dry.

In a medium mixing bowl combine minced scallions, sesame seeds, sesame oil, gingerroot, garlic, soy sauce, and pepper. Pat the sesame mixture onto chicken pieces.

Place chicken, bone side down, in center of cooking grate. Grill 50 to 60 minutes or till chicken is tender and juices run clear. Makes 6 servings

**Note:** Sesame oil is a full-flavored oil used frequently in oriental cooking. Look for it in the ethnic section of your supermarket or in an oriental food shop.



## SUSAGE SAVVY

Some of the best and easiest barbecue menus include grilled sausages. The glossary below will help you match your tastebuds to the right type of sausage.

**Bratwurst:** Fresh or precooked German sausage (link) made from veal and pork.

**Italian Sausage:** Fresh hot or mildly seasoned pork sausage. Also called pizza sausage.

**Kielbasa or Polish Sausage:** Uncooked, smoked sausage made from coarsely ground lean pork with beef added; highly seasoned with garlic.

**Knackwurst:** Cooked, chunky German frankfurter highly seasoned with garlic.

**Pork Sausage:** Fresh American sausage (bulk or link) made from fresh pork and seasoned with pepper, nutmeg, sage, and other spices.

## TURKEY ON THE GRILL

Impress your guests year-round with this fail-proof recipe for a picture-perfect golden brown bird that tastes even better than it looks!

Oven-ready turkey (select size that will fit in your grill)  
vegetable oil  
salt  
pepper

**Charcoal:** Indirect

**Gas:** Indirect/Medium Heat

If frozen, defrost turkey in refrigerator. Free legs and tail from tucked position. Remove neck and giblets. Rinse turkey thoroughly with cold water, drain and pat dry with paper towels. Brush outer surface with vegetable oil and season inside and out with salt and pepper. 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.

Position turkey, breast side up, in center of cooking grate. No need to baste the turkey or turn. Cook turkey 11 to 13 minutes per pound to the internal temperature of 180°F (82°C), or till the juices run clear and the drumsticks move easily in their sockets.

When turkey is about two-thirds done, cut the band of skin or string holding the legs together. When the turkey is done, remove turkey from cooking grate and wait 10 minutes before carving the golden-brown bird.

**Note:** *Stuffing can be baked in a disposable foil pan on the grill beside the bird during the last 20 to 30 minutes of cooking time.*

### TURKEY TIP

When purchasing a turkey to be cooked in your grill, the structure of the turkey is more important than the weight. Generally one that is broad and flat with fit better than one that protrudes too high in the breast area. Any weight that fits under the lid will be fine.

## JALAPEÑO TURKEY BREAST

The grilled pineapple and sweet and spicy jalapeño salsa is the perfect way to dress a turkey breast for summer.

2 tablespoons jalapeño jelly  
1/2 teaspoon olive oil  
1/2 teaspoon salt  
1/4 teaspoon ground cumin  
1/4 teaspoon pepper  
1 (2 to 3 1/2-pound) fresh turkey breast half  
1 fresh pineapple  
2 fresh peaches, pitted, chopped  
1 small spanish onion, chopped  
1 sweet red pepper, seeded and chopped  
1 jalapeño pepper seeded and chopped  
1/4 cup chopped, fresh cilantro  
1/4 cup jalapeño or apple jelly

**Charcoal:** Indirect

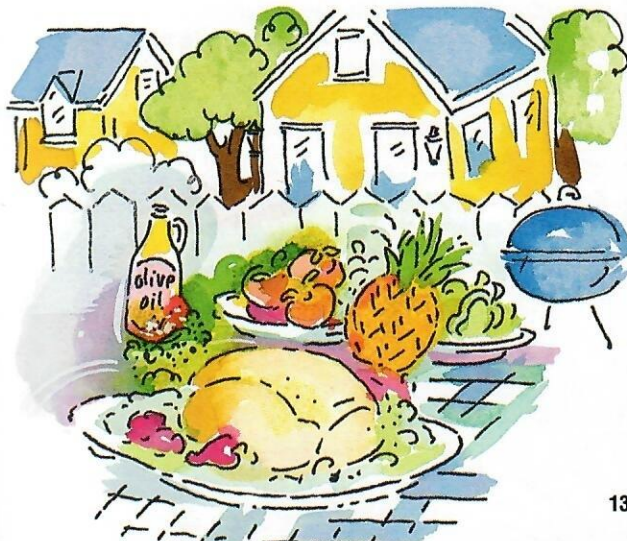
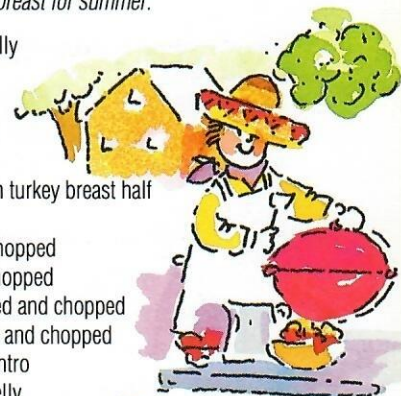
**Gas:** Indirect/Medium Heat

In a bowl stir together the 2 tablespoons jelly, olive oil, salt, cumin and pepper.

Brush the turkey breast with this mixture. Place turkey breast, skin side up, in center of the cooking grate. Grill 1 1/2 to 2 hours or till meat thermometer registers 170°F (77°C), or till the juices run clear.

Meanwhile cut six 1/2-inch-thick slices off bottom of unpeeled pineapple. Halve slices; set aside. For salsa, peel, core, and chop remaining pineapple. In a small bowl combine chopped pineapple, peaches, onion, red pepper, jalapeño pepper, cilantro and 1/4 cup of jelly. Cover and set aside.

During the last 10 to 15 minutes of grilling time, place pineapple slices on side of the cooking grate; heat through. Slice turkey; serve with salsa and grilled pineapple. Makes 6 to 8 servings.





## SUMMER FISH STEAKS

This cool as a cucumber recipe makes a refreshing hot summer's night meal.

- 4 fresh or frozen halibut, salmon, or swordfish steaks, cut 1 inch thick
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 tablespoons margarine or butter
- 1/2 cup chopped, seeded cucumber
- 1 tablespoon snipped chives
- 1 1/2 teaspoons snipped fresh dill or 1/2 teaspoon dried dillweed
- Lemon wedges

**Charcoal:** Direct

**Gas:** Indirect/Medium Heat

Thaw fish, if frozen. Sprinkle both sides of fish steaks with salt and pepper. Lightly grease cooking grate. Place fish steaks on the cooking grate. Grill 10 to 12 minutes or till fish flakes when tested with a fork, turning once halfway through grilling time.

While fish steaks are grilling, prepare cucumber-dill sauce. In a small saucepan melt margarine. Stir in chopped cucumber, chives and dill. Heat through.

Arrange fish steaks on a serving platter. Drizzle the cucumber-dill sauce over fish. Serve with lemon wedges. Makes 4 servings.

## GRILLED CORN ON THE COB

Grill fresh ears of corn without taking them out of their husks.

Trim excess silk from end of the corn with kitchen scissors. Place corn in a deep container; cover corn with cold water and soak for a least one hour. When ready to cook, remove corn from water. Shake to remove excess water. Place on cooking grate and cook approximately 25 minutes, turning 3 times. Wear gloves to protect your hands while removing husks and silk before serving.

**Note:** If husks are already removed from the corn, omit soaking in water. Wrap each ear in heavy foil and grill as above.

## helpful hints for a better barbecue

- Use a good brand of charcoal and store it in a dry place. Charcoal absorbs moisture readily and won't burn well if damp.
- Top and bottom vents should be open before starting the charcoal and while cooking. Close vents when cooking is finished to extinguish the coals.
- For proper air flow in a charcoal grill remove accumulated ashes from the bottom before starting the fire. Charcoal requires oxygen to burn, so be sure nothing clogs the vents.
- Use a timer to remind you when it's time to check the food on the grill.
- The lid is important and should be used when cooking in any kind of grill — no matter what type of food you are cooking. You save time (as much as 1/3) compared to a conventional oven because the hot air circulates constantly around the food as it cooks.

## safety always

- Always read the owner's manual before using a new barbecue grill.
- All manufacturers of charcoal and gas grills have specific instruction manuals and warnings as to proper use. Please follow these instructions and pay close attention to the warnings as failure to do so can result in damage to property and serious personal injury or death.
- Never use gasoline or other highly volatile fluids as a charcoal starter; they may explode. Never add liquid starter to hot — or even warm coals.
- Do not lean over a barbecue grill when igniting.
- When lighting a gas grill, the lid should always be open.
- Always keep children and pets a safe distance from a hot grill.
- Gas or charcoal grills should **never** be used indoors; they are outdoor cooking appliances.
- Every time a refilled LP tank is reconnected to the barbecue, the connections should be checked for leaks.

# cleaning the grill

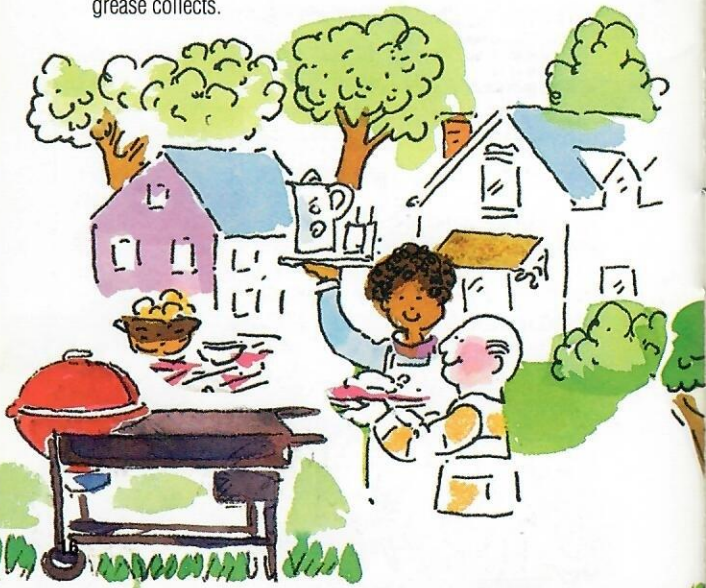


## CHARCOAL BARBECUE GRILLS

- After each use, loosen residue on the cooking grate of your charcoal grill with a brass-bristled grill brush or crumpled aluminum foil. Then wipe with paper towels. Remove accumulated ashes frequently.
- Add years to the life of your Weber® Charcoal Grill by thoroughly cleaning it once a year. Remove the ashes; remove the cooking and charcoal grates. Spray porcelain surface with oven cleaner, let stand long enough to soften accumulated grease. Wipe out with paper towels. Wash with a mild detergent and water. Rinse and wipe dry.

## GAS BARBECUE GRILLS

- Minimum maintenance is part of the allure of a gas barbecue. But just like any appliance, quality care will add years to the life of your grill.
- Wipe inside and outside surfaces of the barbecue with a soft cloth and warm soapy water. Rinse with clear water and dry.
- After cooking and while the lid is still warm, wipe the inside with paper towels to prevent grease build-up.
- Before cooking, remove residual grease from the cooking grate by turning the grill on high with lid down for 10 to 15 minutes. Then, loosen residue with a grill brush or crumpled aluminum foil.
- Clean the bottom tray often — and other areas of the grill where grease collects.




# weber FLAMGO®

## Charcoal FireStarters

Mr. Retailer: As our agent accept this coupon on the purchase of Weber-Stephen Flamgo FireStarters. We will redeem it for 25¢ plus 8¢ handling against Flamgo FireStarters. Invoices proving sufficient purchase of stock must be shown upon request and failure to do so will void all coupons submitted for redemption. Mail the coupon to Weber-Stephen Products Co., P.O. Box 3550, Libertyville, IL 60198. Void where prohibited, licensed or taxed. The consumer must pay any sales tax. Cash value 1/20 of 1¢.



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
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# great grilling with weber accessories



The right accessories make grilling easier and – in some cases – safer. The necessary basics include long-handled tongs and spatula, basting brush, meat thermometer and grill mitt. Weber offers a variety of these high-quality grilling accessories as well as many others.

**For more information call the Weber Customer Service Center at 1-800-446-1071.**

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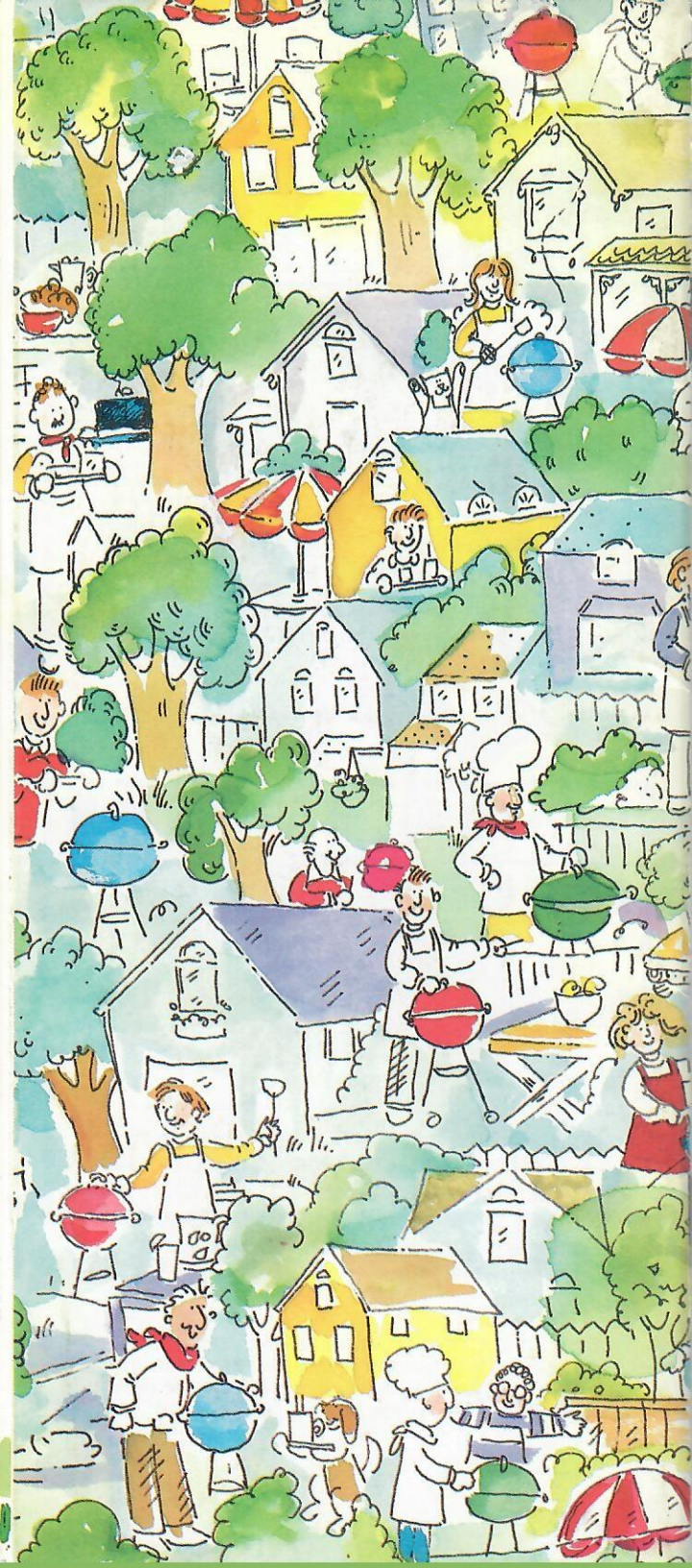


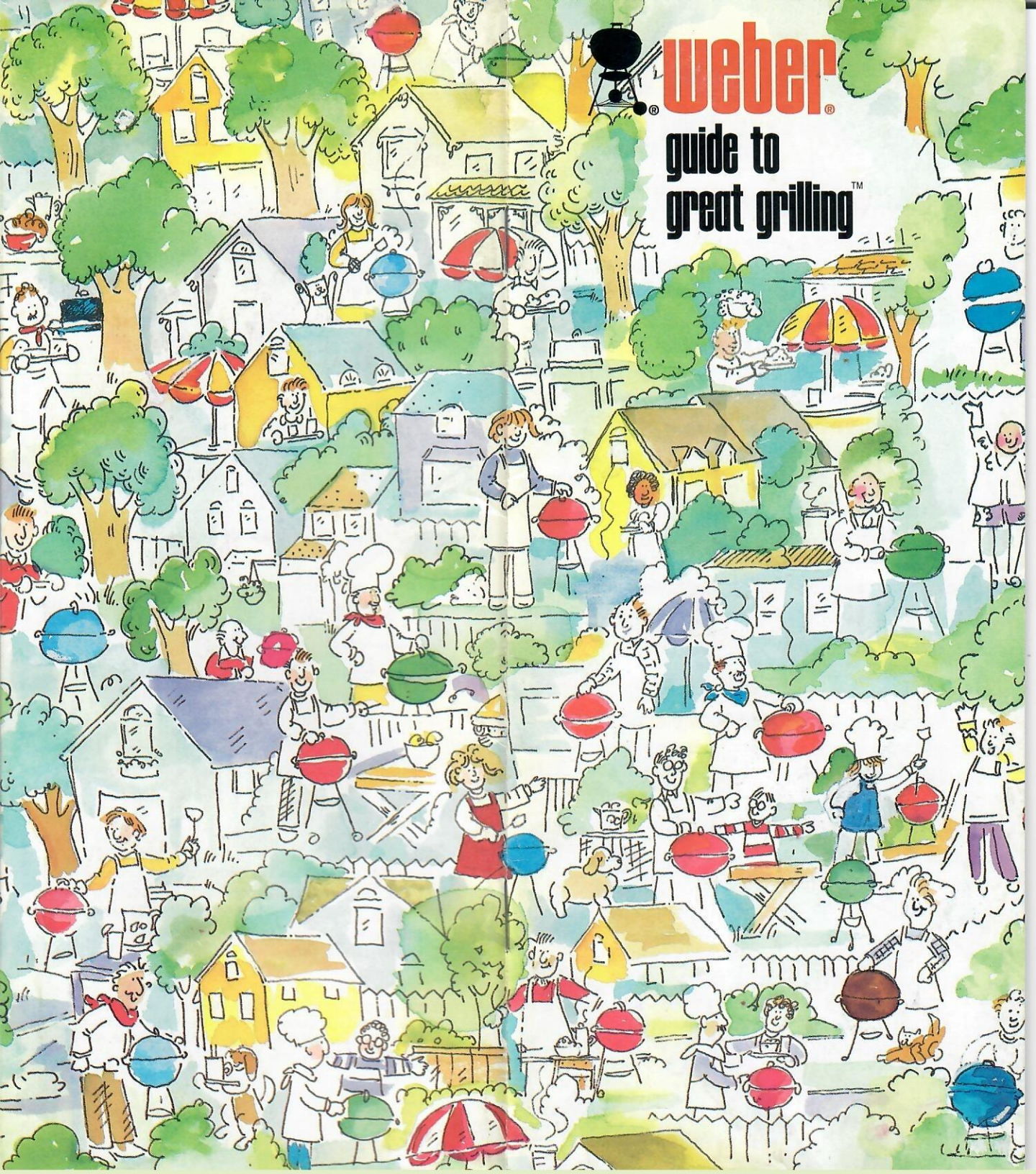
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