



weber®



weber®

GENESIS® 2000 Series LP Gas Barbecue

Owner's Manual

Serial Number

ER 284372

Please use this number in registering your warranty and any correspondence with the factory.



WARNING: Follow all leak check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer assembled.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

WARNING: Do not try to light this appliance without reading "Lighting" instructions section of this manual.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP tank not connected for use shall not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

WARNINGS

- Do not store a spare or disconnected LP tank under or near this barbecue.
- Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- After a period of storage, and/or nonuse, the Weber Gas Barbecue should be checked for gas leaks and burner obstructions before using. See instructions in this manual for correct procedures.
- Do not operate the Weber 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, bottom, back or sides of your Weber Gas Barbecue.
- Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.
- Your Weber Gas Barbecue should never be used by children.
- You should exercise reasonable care when operating your Weber 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 five minutes before attempting to relight, using the lighting instructions.
- Do not use charcoal or lava rock in your Weber Gas Barbecue.
- Never lean over open grill or place hands or fingers on the front edge of the cooking box.
- Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- The Weber Gas Barbecue should be thoroughly cleaned on a regular basis.
- 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.

LP GAS UNITS ONLY:

- Use the regulator that is supplied with your Weber Gas Barbecue.
- Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- 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.
- If you see, smell or hear the hiss of escaping gas from the LP tank:
 1. Get away from LP tank.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.

WARRANTY

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber Gas Barbecue that it will be free of defects in material and workmanship from the date of purchase as follows:

- Aluminum Castings, 10 years,
- Cooking Grates and Flavorizer Bars, 3 years,
- All Remaining Parts, 5 years,

when assembled and operated in accordance with the printed instructions accompanying it.

Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact Weber-Stephen Products Co. Customer Service Center. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.


This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS CO.
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(708) 705-8660
(800) 446-1071

LP Tank

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.

PATENTS AND TRADEMARKS

© 1994 Weber. Weber, , Genesis, Flavorizer and Crossover are registered U.S. trademarks; Perma-Mount, Gas Catcher, FlameCheck, Steam-N-Chips, Spider Stopper, and Warm-Up are U.S. trademarks of Weber-Stephen Products Co., 200 East Daniels Road, Palatine, IL 60067-6266. U.S.A. Genesis Gas Barbecues are covered under the following patent nos.: U.S.A. #4,677,964; 4,727,853; #4,777,927; #4,829,978; #4,860,724; #4,941,817; #4,966,125; #5,070,776; #D293,067; #D316,355; Canada: Rd 1987 Reg. #58,034; #1,279,540; #1,283,586; #1,300,994; #1,300,995. Printed in the U.S.A.

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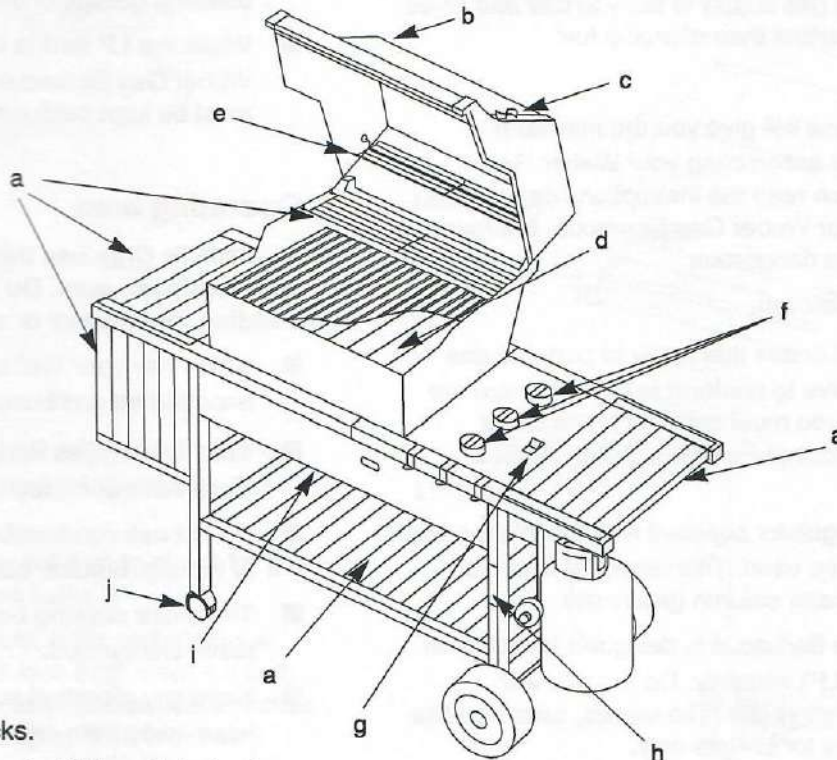
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FEATURES:

- a) Convenient tables and racks.
- b) Heavy gauge porcelain-on-steel lid seals in heat.
- c) Rapid read thermometer for precision cooking measures grill temperature, and can be removed and inserted into the food.
- d) Heavy gauge steel Flavorizer Bars distribute heat within the grill. Flavorizer Bars heat just the right amount of drippings for flavoring, letting excess fat drip past to help prevent flare-ups. Uncontrolled flare-ups are eliminated (versus lava rock systems on other grills). The heavy gauge steel Flavorizer Bars are easy to clean.
- e) Weber Warm-Up Basket for additional cooking or warming space.
- f) Separate burners for temperature control.
- g) Crossover Ignition System with Gas Catcher Ignition Chamber.
- h) Fuel scale indicates LP gas supply.
- i) Catch pan catches excess grease.
- j) Locking casters for additional portability.

IMPORTANT NEW FEATURES:

Your Weber Gas Barbecue is equipped with a new and improved LP tank connection, that has additional safety features. They are:

1. The connection of the barbecue to the LP tank can be made without the use of tools.
2. The new connection will not permit the flow of gas until a positive gas connection is made.
3. If an accidental fire occurs at the LP tank connection, the flow of gas is stopped by a temperature activated shutoff.
4. If the LP supply hose becomes damaged, cut, punctured, or accidentally fire damaged, the barbecue connection is equipped with an excess flow control that will limit the flow of gas if leakage or a fire occurs.

General Instructions

Your Weber Gas Barbecue is a portable outdoor cooking appliance. With the Weber Gas Barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer Bars produce that "outdoor" flavor in the food.

The Weber Gas Barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber Gas Barbecue with you if you move.

Liquid Propane (LP) gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber Gas Barbecue. Please read the instructions carefully before using your Weber Gas Barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1.
- The pressure regulator supplied with the Weber Gas Barbecue must be used. This regulator is set for 10.5 inches of water column (pressure).
- This Weber Gas Barbecue is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.
- Do not use with charcoal fuel.

For Installation in Canada

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standard CAN/CGA-B149.2 (Installation Code for Propane Burning Appliances and Equipment).

Storage

- The gas must be turned OFF at the LP tank when the Weber Gas Barbecue is not in use.
- When the Weber 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 the 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 Gas Barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.

Operating area

WARNING: Only use this barbecue outdoors in a well ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

- Never use your Weber Gas Barbecue under an unprotected combustible roof or overhang.
- Your Weber Gas Barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- Do not use combustible materials within 24 inches of the top, bottom, back or sides of the grill.
- The entire cooking box gets hot when in use. Do not leave unattended.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.
- Never store an extra (spare) LP tank under or near the Weber Gas Barbecue.

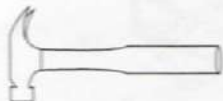
Assembly

Tools needed

Screwdriver



Hammer



7/16 and 7/8 inch open-end or an adjustable wrench



Pliers



Block of wood



Supplies needed

Your LP tank is shipped empty for safety. After setting the LP fuel scale you will need to fill it. (See Step "Fill LP tank.")

You will need a soap and water solution to check for gas leaks. (See Step "Check for gas leaks.")

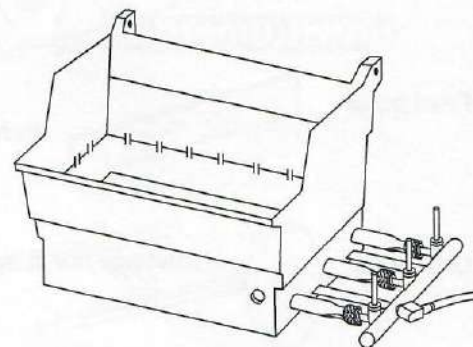
Note - The hardware size of nuts, bolts and screws is given. For example "1/4-20 x 2 inch bolt" means a bolt 1/4 inch in diameter with 20 threads to the inch, 2 inches long. On a small screw for example, "6-32 x 1/2 inch screw" means a number 6 screw, with 32 threads to the inch, 1/2 inch long.

While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

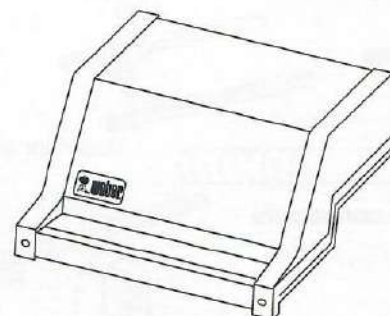
Step 1

Check package contents

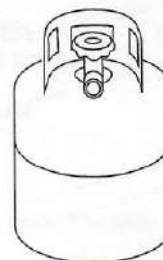
Cooking box (assembly)



Lid (assembly)



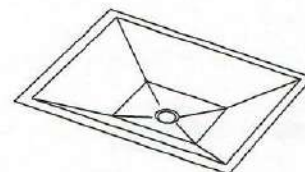
LP tank



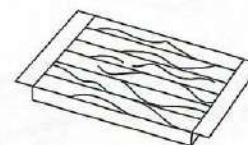
LP tank filler adapter



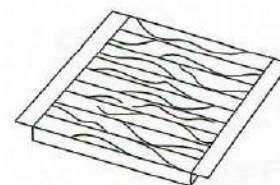
Bottom tray



Two work tables



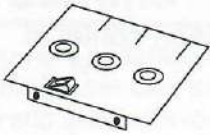
Two accessory trays



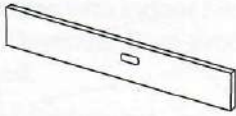
Swing table



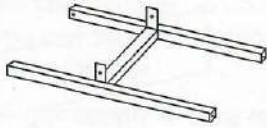
Control panel



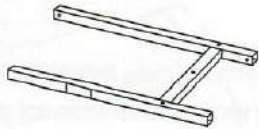
Front panel



Left frame



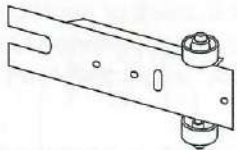
Wheel frame



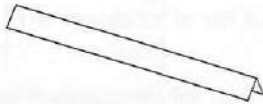
Two frame connectors



Tank panel assembly



Five long Flavorizer Bars



Eight short Flavorizer Bars



Two wheels



Two aluminum drip pans



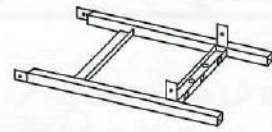
Catch pan



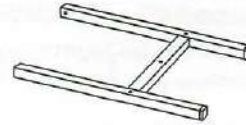
Axle



Right frame



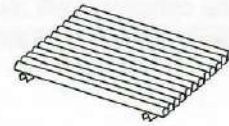
Caster frame



Two casters



Two cooking grates



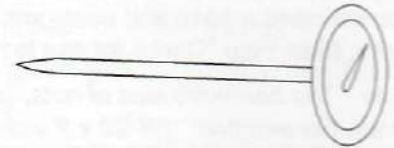
Warming rack



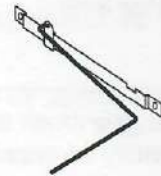
Warm-Up Basket



Thermometer



Left hand slide bar assembly



Assembly consists of:

Left hand slide bar



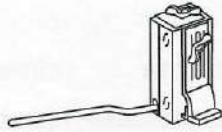
Support rod



Slide



Fuel scale assembly



Catch pan holder

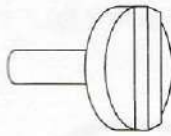


Manifold bracket

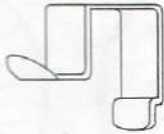


Check contents of hardware packs

Three burner control knobs



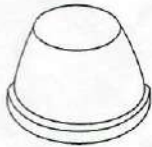
Three tool holders



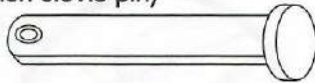
Five tubing plugs
(two are spares)



Two wheel hubcaps
(actual size)



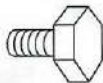
Two hinge pins
(hardware size: 1/4 x 1 1/2 inch clevis pin)
(actual size)



Five 1/4-20 x 2 inch bolts
(actual size)



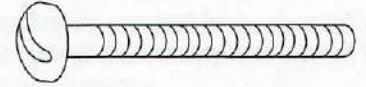
Six 1/4-20 x 1/2 inch bolts
(actual size)



Two 1/4-20 wing nuts
(actual size)



Two 10-24 x 1 3/4 machine screws
(actual size)



Two 10-24 hex nuts
(actual size)



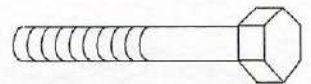
Eighteen 1/4 inch nylon washers
(actual size)



1/4-20 keps nut



1/4-20 x 1 1/4 inch bolt
(actual size)



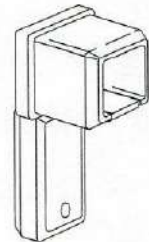
1/4-20 hex nut
(actual size)



Two hair pin cotters



Swing table end bracket



Step 2

Assemble wheels

You will need: axle, two wheel hubcaps, two wheels, wheel frame, hammer and a block of wood.

Place one end of the axle on the block of wood (or other protected surface). Tap on one hubcap.

Put one wheel on the axle, WEBER side toward the hubcap. Slide the axle through the frame. Add the other wheel, WEBER side out. Tap on the hubcap. Figure 1.

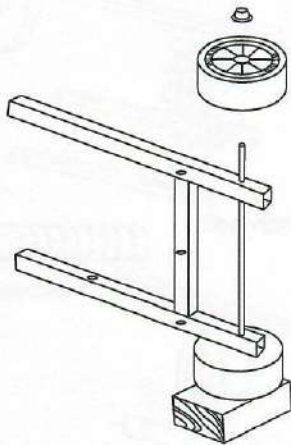


Figure 1

Step 3

Assemble frame

You will need: left frame, right frame, two nylon washers, two 1/4-20 x 1/2 inch bolts and a 7/16 inch wrench.

Note - Work on carpeted area (on grass, or on one of the boxes) to protect the finish during frame assembly.

Put the frame pieces so the leg tabs are up. Put the right frame to your right and left frame to your left. Figure 2.

Slip the two frame halves together with the **tabs inside**, until the tabs of the right frame are inside the left frame and the holes align. Figure 2 (a).

Slip washers over bolts; insert and tighten bolts. (If you try to insert a bolt and there are no holes, you have the left frame turned the wrong way. Turn the left frame around.) Figure 2 (b).

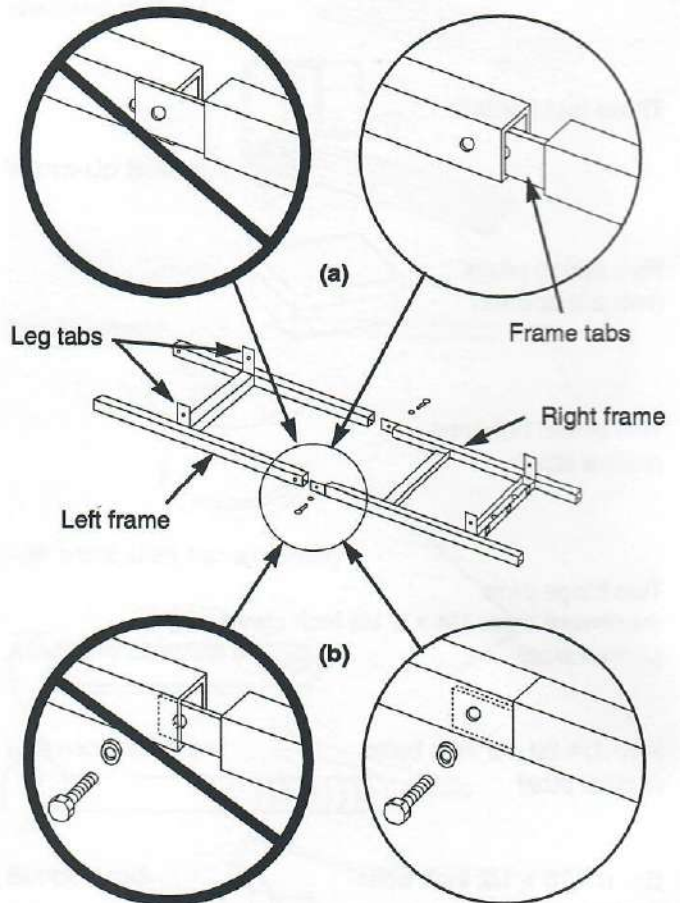


Figure 2

Step 4

Continue frame assembly

You will need: frame assembly, wheel frame assembly, front panel, caster frame, four 1/4-20 x 1/2 inch bolts, four nylon washers and a 7/16 inch wrench.

Place the caster frame onto the tabs of the left frame with the dimple to the inside. Figure 3. Place the wheel frame onto the tabs of the right frame with the dimple to the inside. The fuel scale decal should face away as shown. Figure 3.

The leg tabs must be on the inside of the frames.

Add front panel with large hole down and to your right. Add the washers to the bolts, insert in the holes as shown and tighten with the wrench. Figure 3.

Note - Fuel scale decal on wheel frame must be on the same side as the front panel.

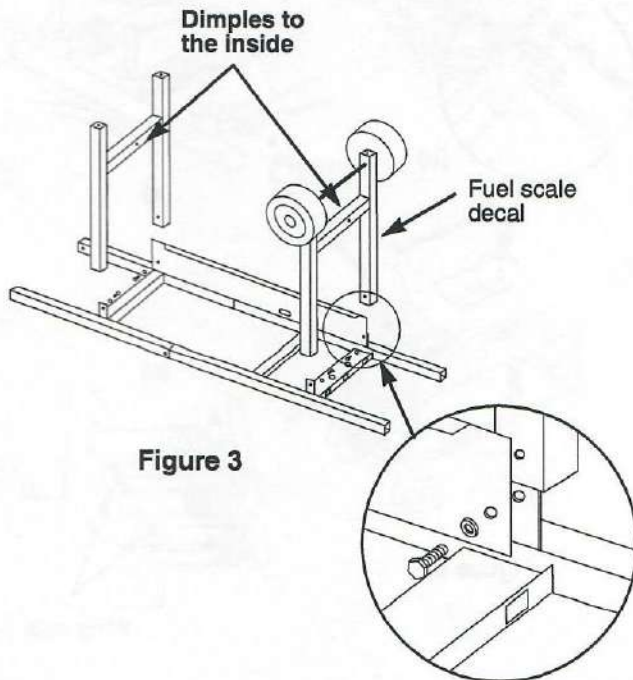


Figure 3

Step 5

Complete frame assembly

You will need: partial frame assembly, two frame connectors, four 1/4-20 x 2 inch bolts, four nylon washers and a 7/16 inch wrench.

Hold one frame connector between the caster and wheel frame. Add nylon washers to the bolts. Put the bolt through the frame and screw into frame connector. Tighten.

Repeat procedure with the other frame connector. Figure 4.

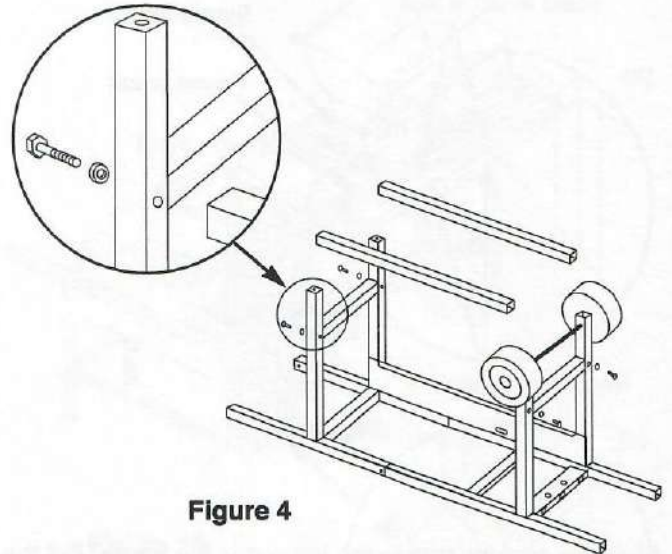


Figure 4

Step 6

Insert casters

You will need: frame assembly and two casters.

Push the casters firmly into the inserts in the ends of the caster legs. Figure 5.

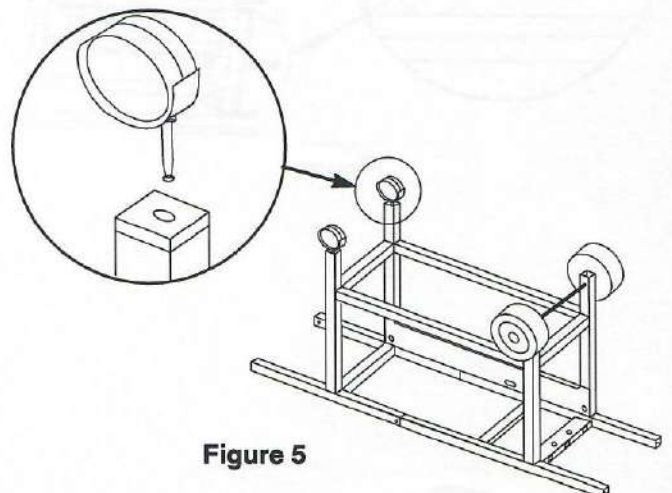


Figure 5

Step 7

Add cooking box

You will need: frame assembly, cooking box assembly, 1/4-20 x 2 inch bolt, 1/4 inch nylon washer, 1/4-20 keps nut, pliers and a 7/16 inch wrench.

Turn frame assembly right side up.

Uncoil the hose.

Set the cooking box into the frame so the burner tubes are under the frame brace. Figure 6.

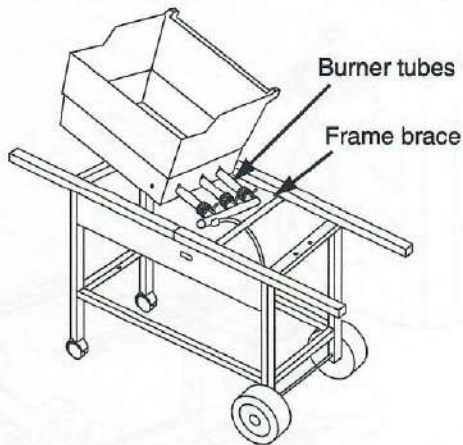


Figure 6

Slide the cooking box to the left within the frame. Put the washer on the bolt. Insert the bolt through the cooking box and frame with the head of the bolt outside the box. Figure 7. Add keps nut. Tighten by holding the bolt with pliers while you tighten the nut with the 7/16 inch wrench.

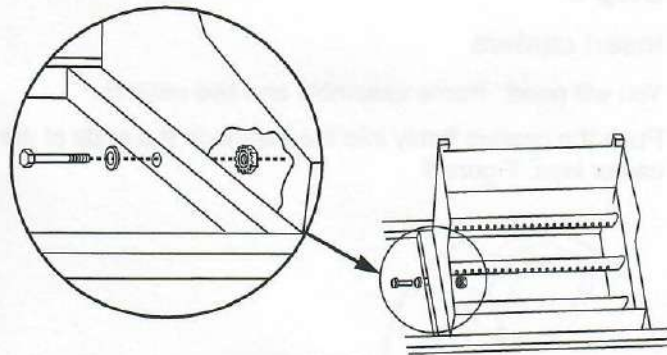


Figure 7

Your Weber Gas Barbecue burner assembly has been factory assembled, pressure and flame tested. As a safety precaution we recommend you check the burner alignment:

- Do the valves fit into the ends of the burners? Figure 8 (a).
- Are the ends of the burners under the washers at the left rear and left front of the cooking box? The screws are only guides. Do not tighten. Figure 8 (b).
- Are the wing nuts under the burner assembly hand tight? Do not tighten with pliers. Figure 8 (c).

If you answered YES to a, b and c, the burners are correctly aligned. If you answered NO, the burners are misaligned. Contact Weber-Stephen Customer Service. Do not use your barbecue.

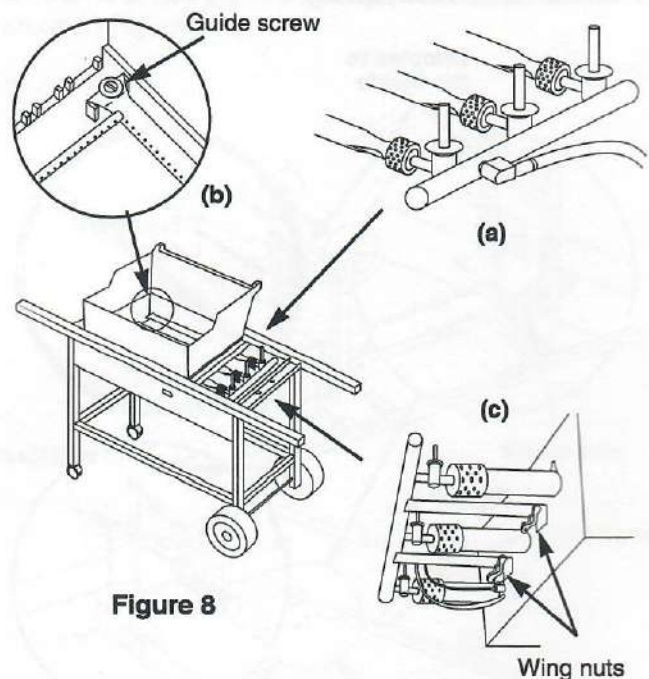


Figure 8

Step 8

Install manifold bracket

You will need: manifold bracket

Hook the bracket onto the manifold at the center burner valve. Figure 9. Place your hand underneath the bracket. Lift the bracket, manifold and cooking box slightly as a unit and hook onto the frame brace.

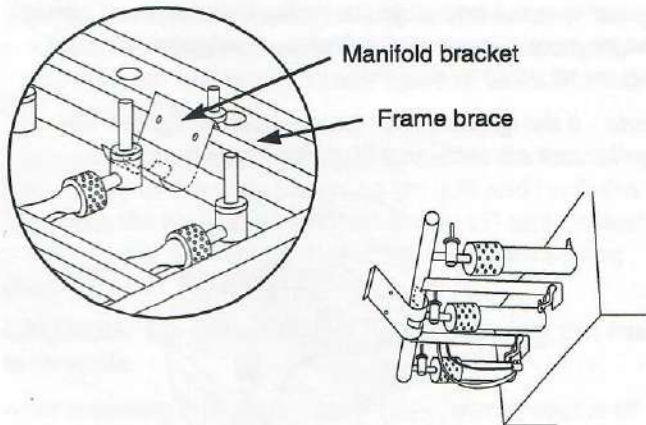


Figure 9

Step 9

Install tank panel assembly

You will need: tank panel assembly, 1 1/4 inch bolt, 1/4-20 hex nut, 1/4 inch nylon washer and a 7/16 inch wrench.

Insert the tank panel tabs into the slots in the frame brace. Slide up until the notch at the bottom of the tank panel fits over the cross brace. Figure 10 (a).

Add the washer to the bolt. Put the bolt through panel and frame brace, add hex nut and tighten with the 7/16 inch wrench. Figure 10 (b).

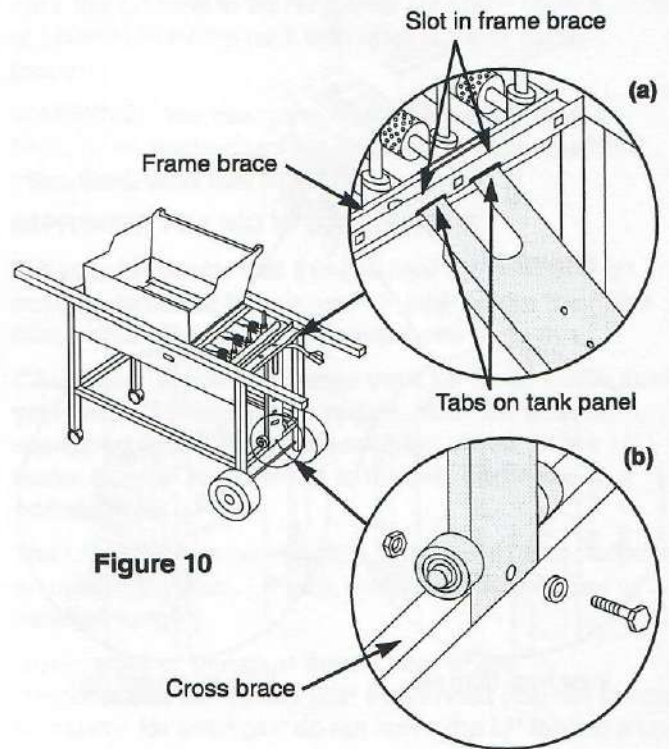


Figure 10

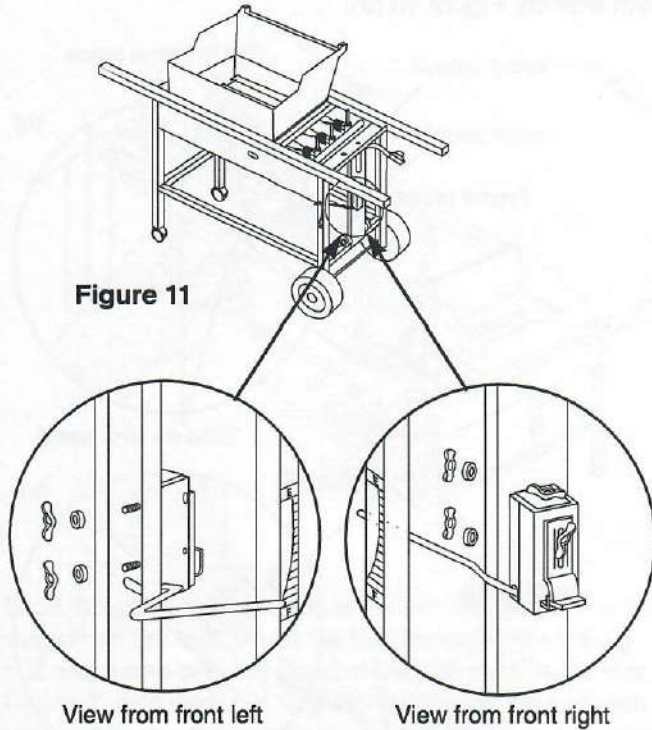
Step 10

Add fuel scale

You will need: fuel scale, two 1/4-20 wing nuts and two nylon washers.

Slip the bolts on the back of the fuel scale assembly through the two small holes in the tank panel. Make sure indicator rod of fuel scale is on the left side of the wheel frame.

Add washers, then wing nuts and tighten. Figure 11.



Step 11

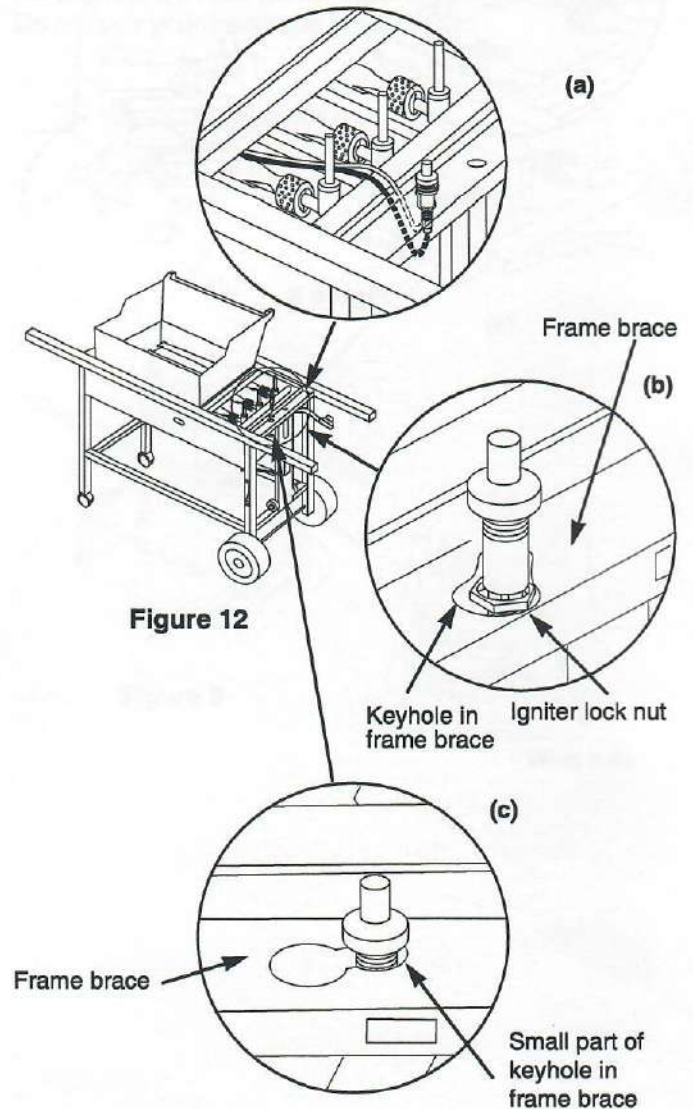
Install igniter

Note - The igniter wires are already attached to the Gas Catcher Ignition Chamber and the igniter. This was done to factory test the ignition system.

The igniter lock nut is on the igniter.

Insert the top of the igniter up through the large part of the keyhole in the frame brace. Figure 12 (b). Loosen the igniter lock nut and slide the igniter into the small part of the keyhole. Figure 12 (c). Tighten the igniter lock nut. Figure 12.

Note - If the igniter works loose, carefully tighten the igniter lock nut with an adjustable wrench or pliers.



Step 12

Set LP fuel scale

You will need: LP tank (empty).

Note - For accuracy, the fuel scale must be set with an empty tank.

We utilize various LP tank manufacturers. Some of the tanks we receive have differing top collar assemblies. (The top collar is the metal protective ring around the valve.) One series of tanks mounts with the valve facing the front. The other tanks mount with the valve facing away from the fuel scale. These types of tanks are illustrated in Figure 13.

Loosen the tank lock wing nut. Tighten so the lock is held up out of the way. Figure 13 (a). Lift and hook the tank onto the fuel scale. With an empty LP tank, adjust the fuel scale setting to E by turning the scale setting (top) wing nut. Figure 13 (b).

CAUTION: Do not remove adjustment wing nut from tank scale.

After adjusting tank scale, push tank down a couple of times to check that the tank scale is set on "E".

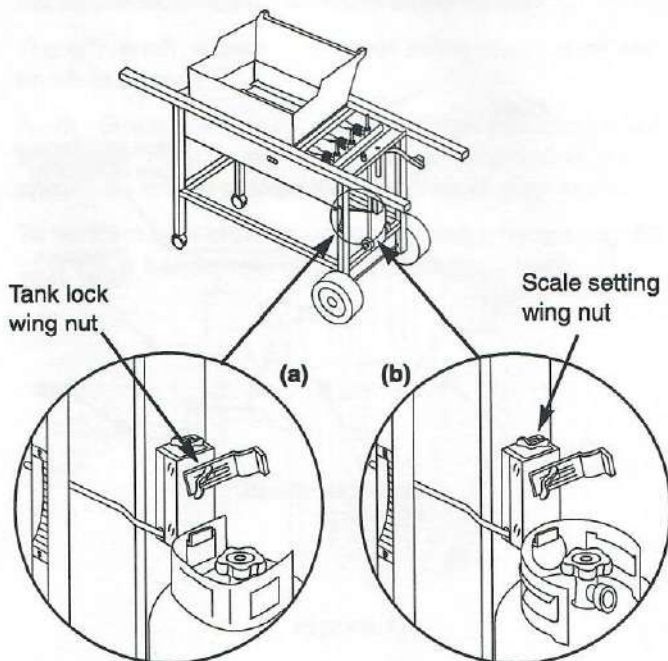


Figure 13

Step 13

Fill LP tank

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.

Take the LP tank to an RV center (or some other source of LP gas) to fill the tank with 20 pounds of liquid propane.

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

IMPROPER FILLING IS DANGEROUS.

Tell your LP dealer that this is a new LP tank. The air must be removed from a new LP tank before the initial filling. Your LP tank dealer is equipped to do this.

CAUTION: If you exchange your LP tank, make sure you get a similar tank in return. Your LP tank is equipped with a quick-disconnect valve. Other LP tanks are not compatible with your barbecue connection.

The LP tank must be installed, transported and stored in an upright position. LP tank should not be dropped or handled roughly.

Never store or transport the LP tank where temperatures can reach 125° Fahrenheit (too hot to hold by hand – for example: do not leave the LP tank in a car on a hot day).

For full instructions on safe handling of LP tanks, see section "Operating Instructions".

Step 14

Check that the burner valves are off

You will need: one burner control knob.

Valves are shipped in the OFF position, but you should check to be sure. Put the knob on each valve. Check by pushing down and turning clockwise. If they do not turn, they are off, proceed to the next step. Figure 14.

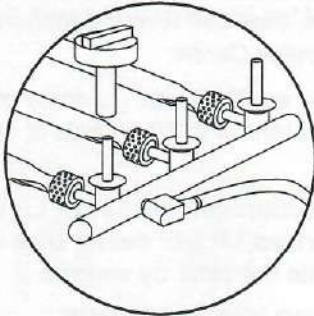


Figure 14

Step 15

Connect LP tank

WARNING; Make sure that the LP tank valve is closed. Close by turning clockwise.

Hook the LP tank onto the fuel scale. Loosen the tank lock wing nut. Swing the tank lock down. Tighten the wing nut. Figure 15.

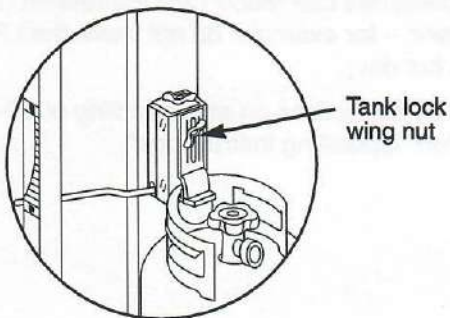


Figure 15

Route the hose so it will not interfere with the scale indicator rod.

The hose and regulator are connected in the following manner:

Slide back the collar of the quick disconnect on the tank valve. Push the male fitting of the regulator into the quick disconnect, and maintain pressure. Slide the collar closed. Figure 16 (a). Figure 16 (b) shows the quick disconnect engaged and various components of the tank and regulator. Regulator vent hole should be at 3, 6, or 9 o'clock. It should not be pointed up. Figure 16 (c).

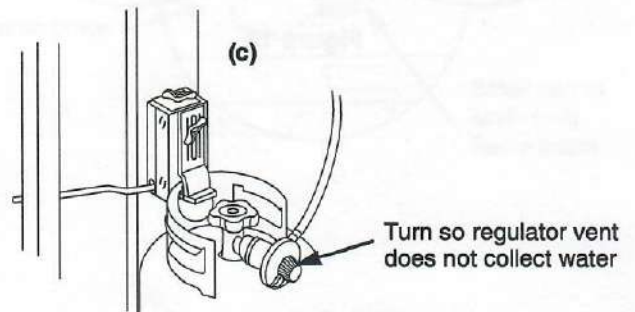
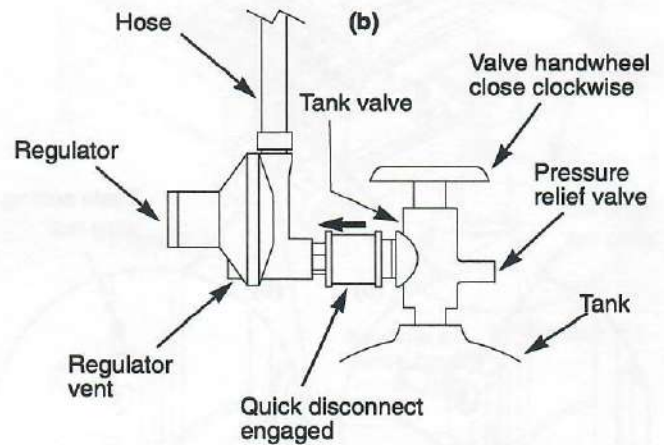
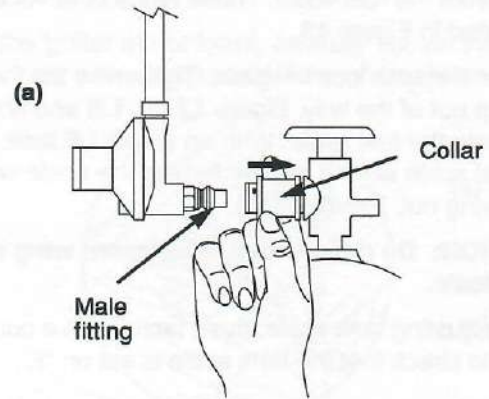


Figure 16

Step 16

Check for gas leaks

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.

WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note - All factory made connections have been thoroughly checked for gas leaks. The burners have been flame tested. As a safety precaution you should recheck all fittings for leaks before using your Weber Genesis Gas Barbecue. Shipping and handling may have loosened or damaged a gas fitting.

WARNING: Perform these leak checks even if your barbecue was dealer or store assembled.

You will need: a soap and water solution and a rag or brush to apply it.

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.

To perform leak checks: open tank valve by turning the tank valve handwheel counterclockwise. Figure 17.

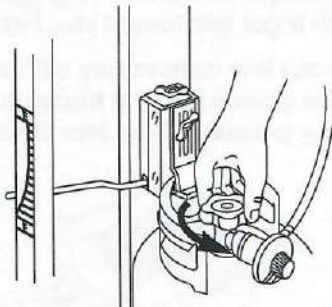


Figure 17

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

WARNING: Do not ignite burners while leak checking.

Check:

a) Hose to manifold connection. Figure 18 (a).

b) Regulator to tank connection. Figure 18 (b).

WARNING: If there is a leak at connection (a), retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact Weber-Stephen Customer Service.

c) Valves to manifold connections. Figure 18 (c).

d) Hose to regulator connection. Figure 18 (d).

WARNING: If there is a leak at connections (b), (c) or (d), turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact Weber-Stephen Customer Service.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

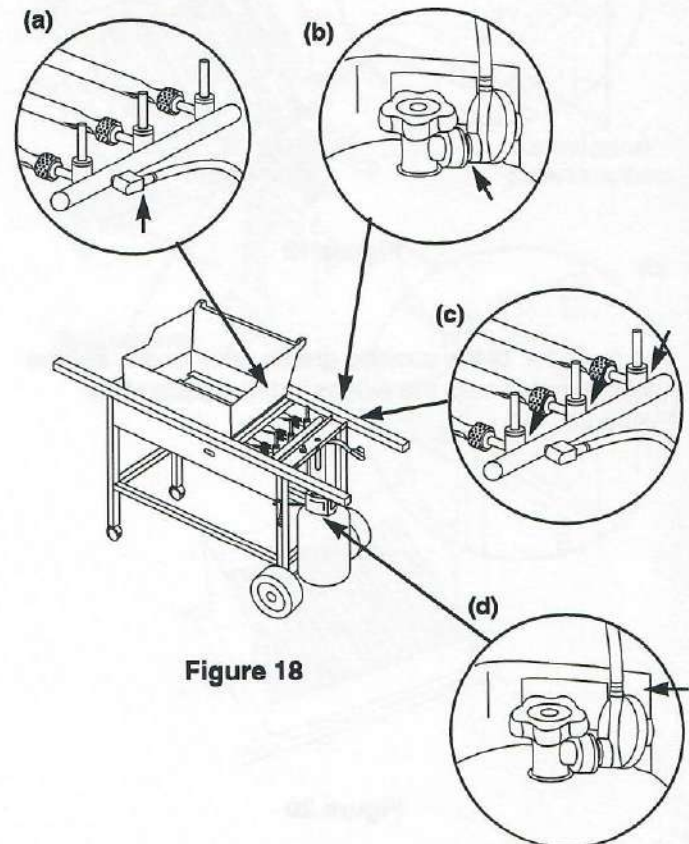


Figure 18

Step 17

Install Flavorizer Bars and Cooking Grates

You will need: five long Flavorizer Bars, eight short Flavorizer Bars and two cooking grates.

Set the long Flavorizer Bars side to side in the lower position, then set the short Flavorizer Bars front to back in the upper position in the cooking box. Figure 19.

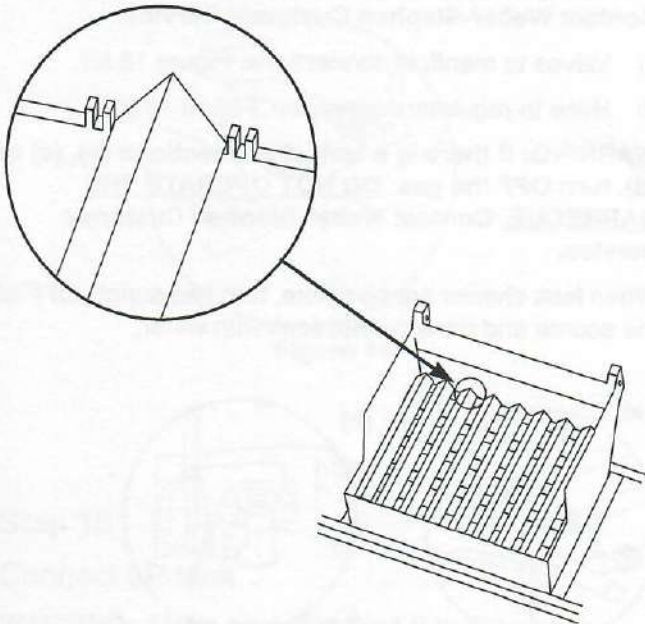


Figure 19

The open "U" of the cooking grates goes down. Set the cooking grates onto the ledges in the cooking box. Figure 20.

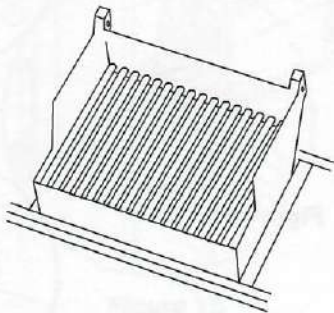


Figure 20

Step 18

Install the bottom tray

You will need: bottom tray, catch pan holder, catch pan and one drip pan.

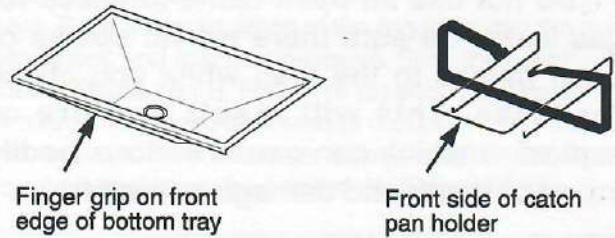


Figure 21

Hook the ends of the catch pan holder into the hole in the bottom tray. Figure 22. The front of the catch pan holder must be on the same side as the finger grip of the bottom tray.

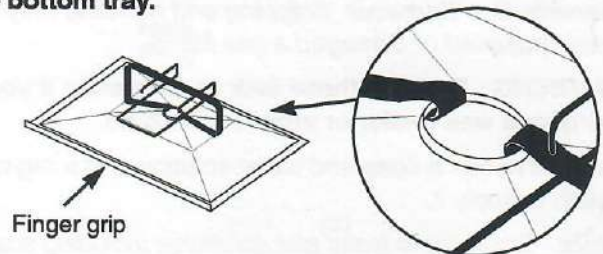


Figure 22

Slide the bottom tray onto the mounting rails under the cooking box with finger grip toward you. Figure 23.

CAUTION: Do not line bottom tray with aluminum foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.

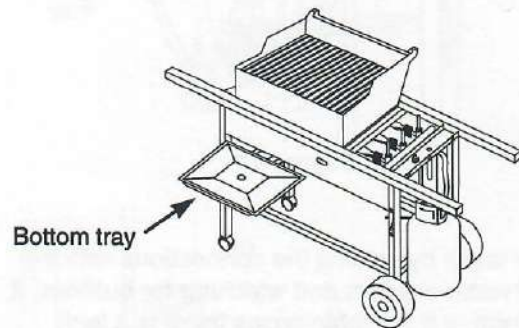


Figure 23

Put the foil drip pan into the catch pan.

Slide the catch pan into the catch pan holder with its finger grip towards you.

Step 19

Install the lid

You will need: lid, two hinge pins and two hair pin cotters.

Set the lid in place from the rear of the barbecue. Close and align the hinge at the rear. Insert hinge pins from the outside through the hinge. Insert hair pin cotters into the small holes in the hinge pins. Figure 24.

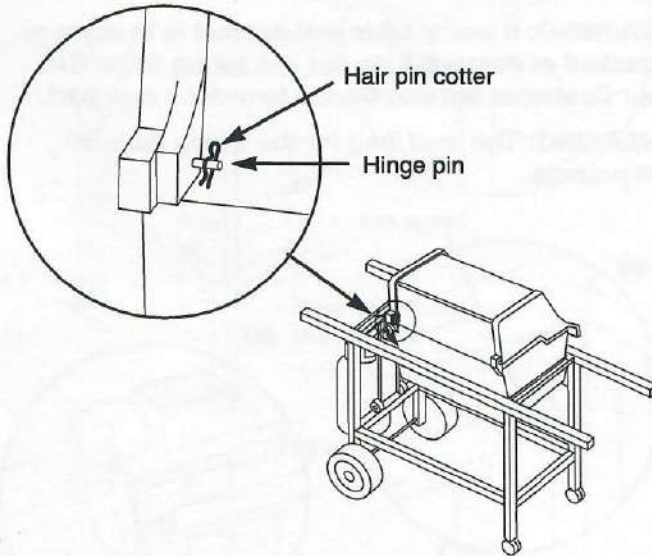


Figure 24

Step 20

Install tool holders, control panel and burner control knobs

You will need: three tool holders, control panel and three burner control knobs.

Hook the tool holders over the frame rail. Figure 25.

Set the control panel in place over both frame braces. (Hold the Crossover Ignition button up while setting the control panel in place.) Place your thumbs over the control panel push-in buttons and push them into the frame brace until they snap into place. Figure 25 (a). Push on the burner control knobs. Figure 25 (b).

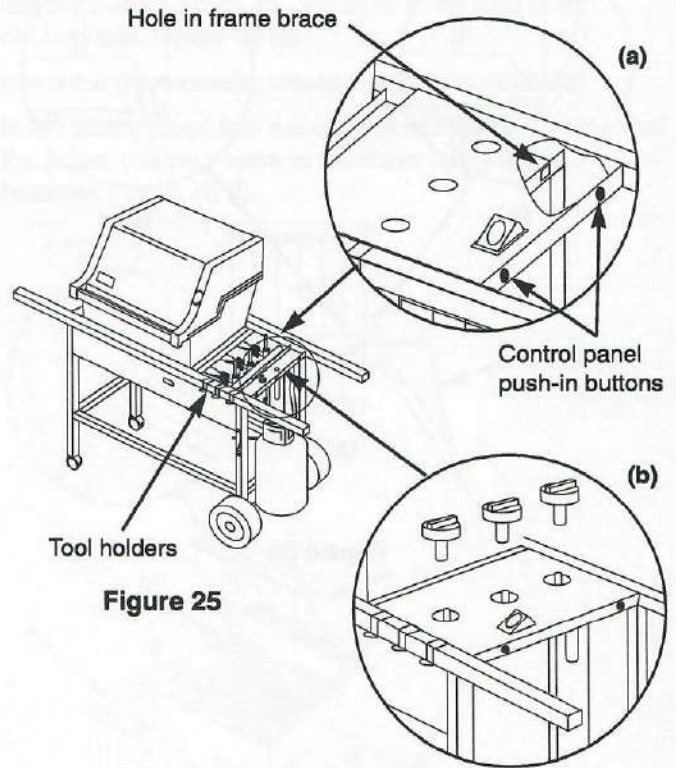


Figure 25

Step 21

Install swing table

You will need: swing table end bracket, two 10-24 hex nuts, two 10-24 x 1 3/4 inch machine screws, slide bar assembly, swing table, four nylon washers, screwdriver and pliers.

Allow the slide bar to hang down. Push the support rod into the lower support bracket. Figure 26 (a). Swing the rod up so you can slide the rod all the way inside the locking tab. Figure 26 (b). The rod should swing freely inside the locking tab. Figure 26 (c).

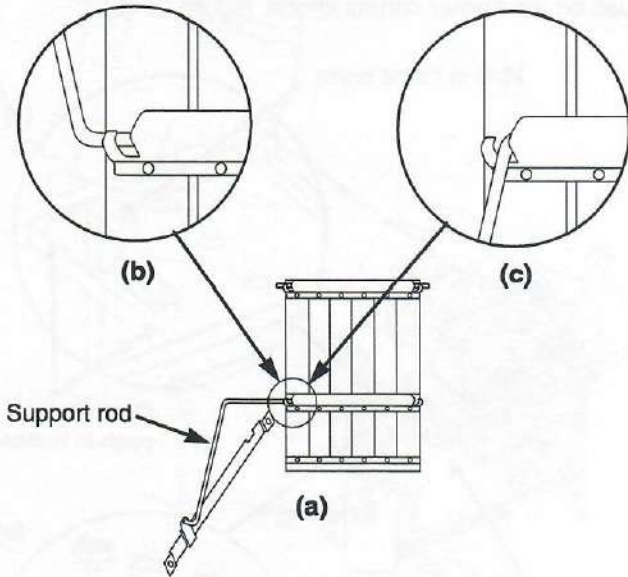


Figure 26

Insert one end of the hinge rod into the hole in the frame. Figure 27 (a).

Insert the other end into the hole in the swing table end bracket. Figure 27 (b). Hold the end bracket at an angle so the lower tab is inside the frame tube. Push the bracket into the frame. Check to see that the lower tab of the bracket is hooked in the slot in the frame. Figure 27 (c).

To fully seat the bracket, you may have to tap it lightly with a hammer.

WARNING: If swing table end bracket is in any way cracked or damaged, do not use swing table. Call our Customer Service Center to order a new part.

WARNING: The load limit for the swing table is 30 pounds.

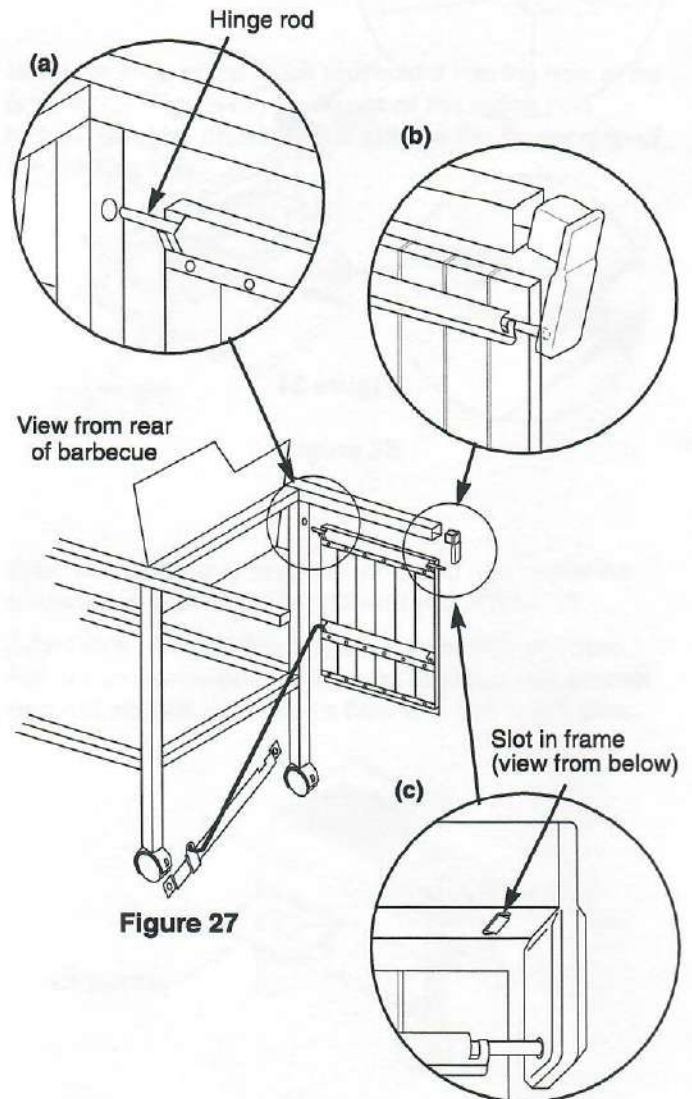


Figure 27

Position slide bar assembly on the outside of the caster frame. Put a nylon washer on each 1 3/4 inch screw, insert screws through frame and slide bar assembly and add nylon washers and hex nuts. Tighten nuts using a screwdriver and pliers. Figure 28.

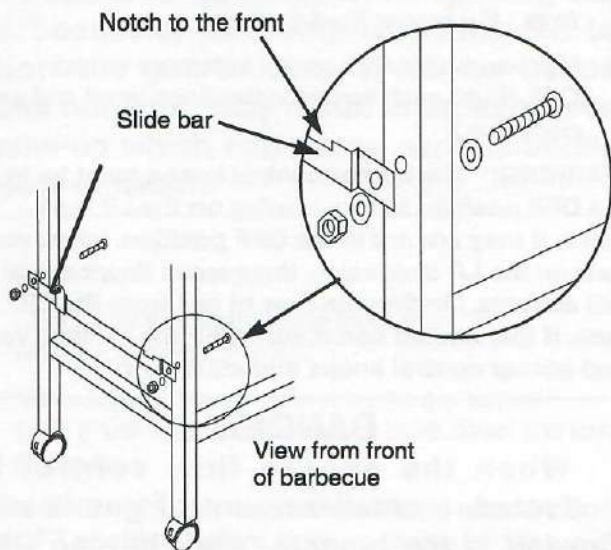


Figure 28

To lower table: Pull support rod up to disengage slide lock, and lower table. To raise table, lift table up and engage slide in locked position. Figure 29.

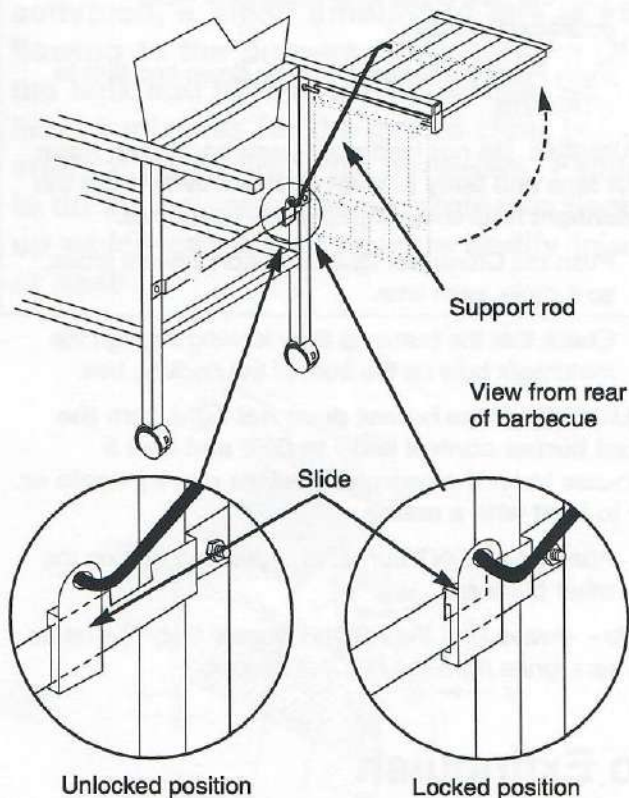


Figure 29

Step 22

Complete accessory installation

You will need: two work tables, two accessory trays, Warm-Up Basket, warming rack, thermometer, three tubing plugs and a hammer.

Insert one end of the Weber Warm-Up Basket into the hole in the right end of the lid and the other end into the slot in the left end of the lid. Figure 30 (a).

Set the work tables onto the left and right side rails. Figure 30 (b).

Set the accessory trays between the two frame connectors. Figure 30 (c).

Set the warming rack into the slots at the rear of the cooking box. Figure 30 (d).

Insert the thermometer into its holder. Figure 30 (e).

Insert tubing plugs into the ends of the frame. To fully seat the plugs, you may have to tap them lightly with a hammer. Figure 30 (f).

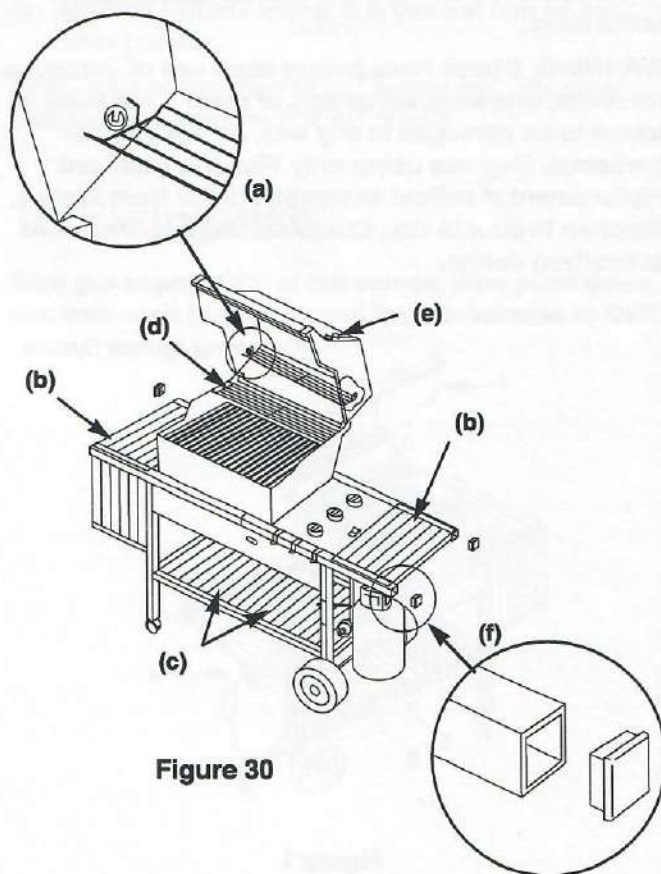


Figure 30

Caution: To keep the barbecue stationary, the tabs on the locking casters should be in the down position.

OPERATING INSTRUCTIONS

Lighting

Summary lighting instructions are on the control panel.

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 which can cause serious bodily injury or death.

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.

WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber authorized replacement manifold assembly. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

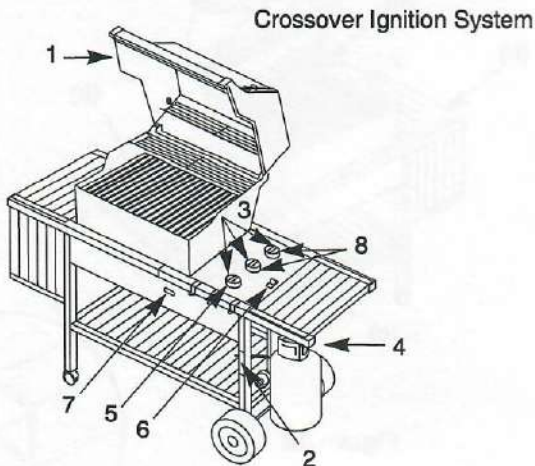


Figure 1

- 1) Open the lid. Figure 1.
- 2) Check that the fuel scale reads more than "E".
Note - E = empty; F = full.
- 3) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise.)

WARNING: The burner control knobs must be in the OFF position before turning on the LP tank valve. If they are not in the OFF position, when you turn on the LP tank valve, the excess flow control will activate, limiting the flow of gas from the LP tank. If this should occur, turn OFF the LP tank valve and burner control knobs and start over.

DANGER

When the excess flow control is activated, a small amount of gas is still flowing to the burners. After turning OFF the tank and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up which can cause serious bodily injury or death.

- 4) Turn the tank on by turning the tank valve counterclockwise.
- 5) Push Front burner control knob down and turn to START/HI.

WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

- 6) Push the Crossover Ignition Button several times, so it clicks each time.
- 7) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box.

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.

- 8) After the FRONT burner is lit you can turn on the other burners.

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

To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to OFF.

Manual Lighting

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 which can cause serious bodily injury or death.

- 1) Open the lid. Figure 2.
- 2) Check that fuel scale reads more than "E".
Note - E = empty; F = full.
- 3) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise.)

WARNING: The burner control knobs must be in the OFF position before turning on the LP tank valve. If they are not in the OFF position, when you turn on the LP tank valve, the excess flow control will activate, limiting the flow of gas from the LP tank. If this should occur, turn OFF the LP tank valve and burner control knobs and start over.

DANGER

When the excess flow control is activated, a small amount of gas is still flowing to the burners. After turning OFF the tank and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up which can cause serious bodily injury or death.

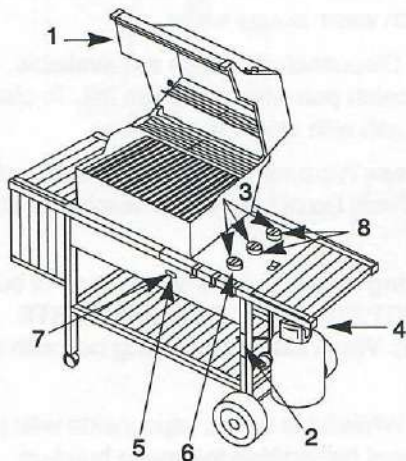


Figure 2

- 4) Turn the tank on by turning the tank valve counterclockwise.
- 5) Strike a match and put the flame into the matchlight hole in the front of the cooking box.

WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

- 6) Push Front burner control knob down and turn to START/HI.
- 7) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box.

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.

- 8) After the FRONT burner is lit you can turn on the other burners.

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

To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to OFF.

Cooking

The Weber Genesis Gas Barbecue should not be moved when operating or hot.

You can adjust the FRONT, CENTER and BACK burners as desired. The control settings High (H), Medium (M), Low (L), or Off (O) are described in your Weber cookbook. The cookbook uses these notations to describe the settings of the FRONT, CENTER, and BACK burners. For example, to sear steaks you would use (HHH) (all burners at high). Then to complete cooking you would use (MOM) (FRONT at medium, CENTER off, and BACK at medium). See your Weber cookbook for detailed cooking instructions.

Note: The temperatures inside your cooking box, for the first few uses, while surfaces are still very reflective, may be hotter than those shown in your cookbook. Cooking conditions may require the adjustment of the burner controls to attain the correct cooking temperatures.

CAUTION: Replace thermometer in lid when not in use. Do not leave thermometer in food while cooking.

If burners go out during cooking, open lid, turn off all burners and wait 5 minutes before relighting.

Preheating

Your Weber Genesis Gas Barbecue is an energy efficient appliance. It operates at a low B.T.U. rate for economy. To preheat, after lighting, close lid and turn all burners to high (HHH). Preheating to between 500° and 550° F (260° and 290° C) will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Drippings and grease

The Flavorizer Bars are designed to "smoke" the right amount of drippings for flavorful cooking. Excess drippings and grease accumulate in the catch pan under the bottom tray. Disposable foil liners are available that fit the catch pan.

CAUTION: Check the bottom tray for grease build-up before each use. Remove excess grease to avoid a grease fire in the bottom tray.

Storage and/or Nonuse

- The gas must be turned off at the LP tank when the Weber Gas Barbecue is not in use.
- When the Weber Gas Barbecue is stored indoors, the gas supply must be **DISCONNECTED** and the LP tank stored outdoors in a well-ventilated space.

Storage and/or Nonuse continued

- 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 Gas Barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.
- The Weber Gas Barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections "General and Annual Maintenance.")
- Check that the areas under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider Stopper Guards should also be checked for any obstructions. (See Section "Annual Maintenance.")

Periodic Cleaning

CAUTION: Turn your Weber Gas Barbecue OFF and wait for it to cool before cleaning.

CAUTION: Do not clean your Flavorizer Bars or cooking grates in a self-cleaning oven. Replacement cooking grates and Flavorizer Bars are available through your retailer or the Weber-Stephen Customer Service Center.

Outside surfaces - Use a warm soapy water solution.

CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products or abrasive cleaning pads on barbecue or cart surfaces.

Bottom tray - Remove excess grease and then wash with warm soapy water.

Flavorizer Bars and Cooking Grates- Clean with a suitable brass bristle brush. As needed, remove from grill and 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, clean with plastic scrub ball. Do not put in dishwasher or submerge in water.

Inside cooking box - Brush any debris off of burners tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS)**. Wash inside of cooking box with warm soapy water.

Inside Lid - While lid is warm, wipe inside with paper towel to prevent flaking due to grease build-up.

Refilling the LP tank

We recommend that you refill before the scale indicator reaches "E".

Note - If you run out of fuel, check the indicator setting and/or adjust the fuel scale indicator setting with the scale setting wing nut, while the tank is empty so you do not run out again.

Removal of the LP tank

- 1) Close tank valve (turn clockwise). Figure 3 (a).
- 2) Slide the collar back on the quick disconnect to disengage the fitting. Figure 3 (b).
- 3) Loosen tank lock wing nut and turn tank lock up out of the way.
- 4) Lift tank off.

To refill take LP tank and tank filler adapter to a "Gas Propane" dealer.

WARNING: We recommend that your LP tank be filled at an authorized LP gas dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.

CAUTION: If you exchange your LP tank, make sure you get a similar tank in return. Your LP tank is equipped with a quick-disconnect valve. Other LP tanks are not compatible with your barbecue connection.

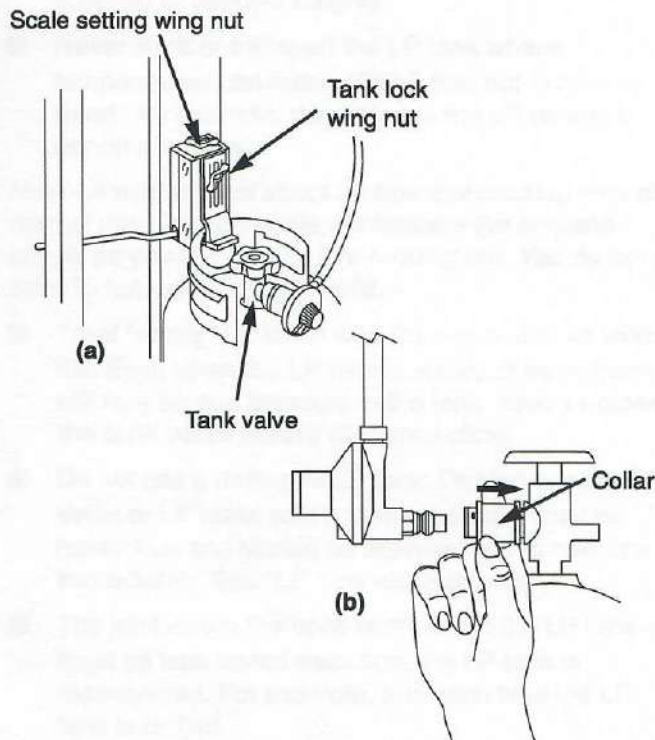


Figure 3

Connecting the filled LP tank

WARNING: Make sure that the LP tank valve is closed. Close by turning clockwise.

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.

You will need: LP tank, a soap and water solution and a rag or brush to apply it.

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

- a) Lift and hook the tank onto the fuel scale.
- b) Loosen the tank lock wing nut. Swing the tank lock down. Tighten the wing nut. Figure 4.

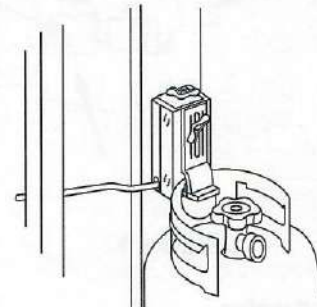


Figure 4

- c) Connect the hose to the tank. Route the hose so it does not interfere with the scale indicator rod. Slide back the collar of the quick disconnect on the tank valve. Figure 5 (a). Push the male fitting of the regulator into the quick disconnect, and maintain pressure. Slide the collar closed. Figure 5 (b). If it does not engage or lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged.

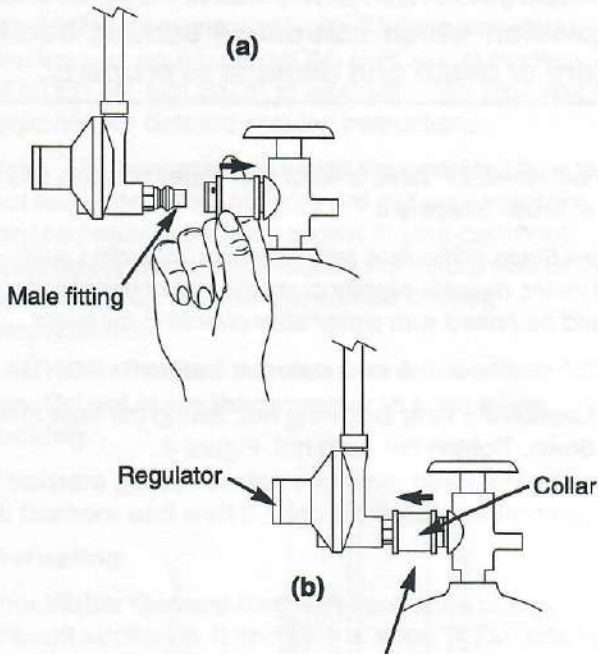


Figure 5

- d) Mix soap and water.
e) Open the tank valve. Figure 6.

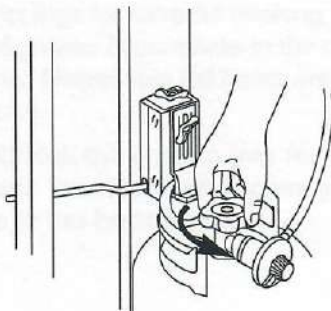


Figure 6

- f) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

If leak does not stop, turn off the gas and contact Weber-Stephen Customer Service. Do not use the barbecue.

- g) When leak checks are complete, turn gas supply OFF and rinse connections with water.

LP Tank

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.

Safe handling tips for LP Gas

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a tank, LP gas is a liquid. As the pressure is released the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. You should know this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas that prevent dispersion.
- To fill, take the LP tank to an RV center, or look up gas-propane in the phone book for other sources of LP gas, to fill the tank with 20 pounds of liquid propane.

WARNING: We recommend that your LP tank be filled at an authorized LP gas dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.

CAUTION: If you exchange your LP tank, make sure you get a similar tank in return. Your LP tank is equipped with a quick-disconnect valve. Other LP tanks are not compatible with your barbecue connection.

- Air must be removed from a new LP tank before the initial filling. Your LP dealer is equipped to do this.
- The LP tank must be installed, transported and stored in an upright position. LP tanks should not be dropped or handled roughly.
- Never store or transport the LP tank where temperatures can reach 125° F (too hot to hold by hand - for example: do not leave the LP tank in a car on a hot day).

Note - A refill will last about 20 hours of cooking time at normal use. The fuel scale will indicate the propane supply so you can refill before running out. You do not have to run out before you refill.

- Treat "empty" LP tanks with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the tank. **Always close the tank valve before disconnecting.**
- Do not use a damaged LP tank. Dented or rusty LP tanks or LP tanks with a damaged valve may be hazardous and should be replaced with a new one immediately. See "LP tank requirements".
- 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.
- Be sure the regulator is mounted with the small vent hole pointed downward so it will not collect water. This vent should be free of dirt, grease, bugs etc.

Liquid Propane (LP) Tank(s)

- The LP tank and connections supplied with your Weber Genesis Gas Barbecue have been designed and tested to meet government, American Gas Association and Underwriters Laboratories requirements.
- Weber replacement LP tanks satisfy the requirements.

If you have questions about spare LP tanks, please call Weber-Stephen Customer Service

Annual Maintenance

After a period of nonuse we recommend that you perform the following maintenance procedures **for your safety**.

WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber authorized replacement manifold assembly. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

- Inspect the burners for correct flame pattern. Clean if necessary, following the procedures outlined in the "General Maintenance" section of this manual.
- Check all gas fittings for leaks.

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.

WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

You will need: a soap and water solution and a rag or brush to apply it.

Make sure main burners are in the OFF position.

To perform leak checks: Turn on gas supply.

WARNING: Do not ignite burners while leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

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.

Check:

a) Hose to manifold connections. Figure 7 (a).

b) Regulator to tank connection. Figure 7 (b).

WARNING: If there is a leak at connection (a), retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact Weber-Stephen Customer Service.

c) Valves to manifold connection. Figure 7 (c).

d) Hose to regulator connection. Figure 7 (d).

WARNING: If there is a leak at connections (b), (c) or (d), turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact Weber-Stephen Customer Service.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

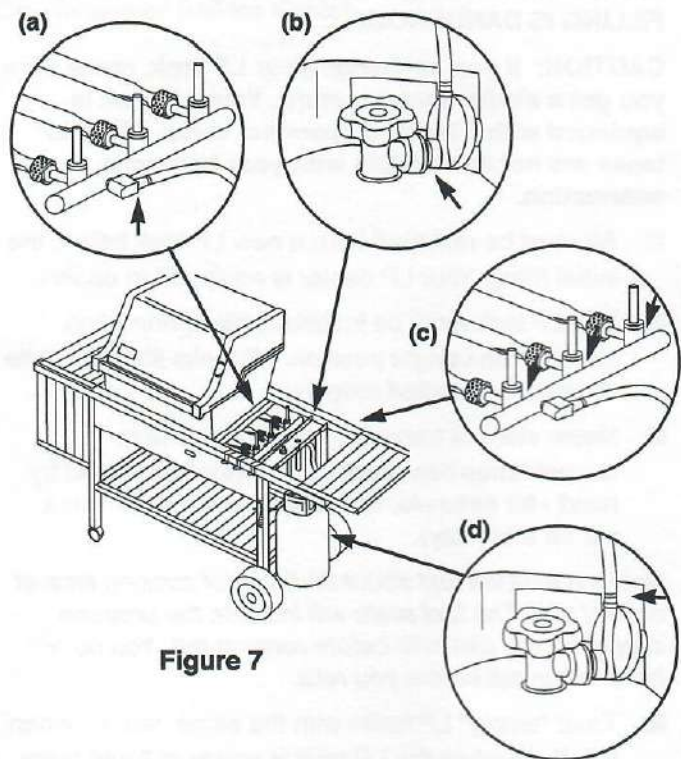


Figure 7

Inspection and Cleaning of the Weber Spider Stopper Guards

To inspect the Spider Stopper Guards, remove the control panel and look to see if they have dust or dirt on their outside surfaces. If they do, brush off the outside surface of the Spider Stopper Guards with a soft bristle brush (an old toothbrush for example). Check that there are no gaps in the Spider Stopper Guards' seams or in the fit around the burners or valves. (See Section "General Maintenance".)

General Maintenance

Weber Spider Stopper Guards

Your Weber Gas Barbecue, as well as any outdoor gas appliance, is a target for spiders and other 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 8. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue.

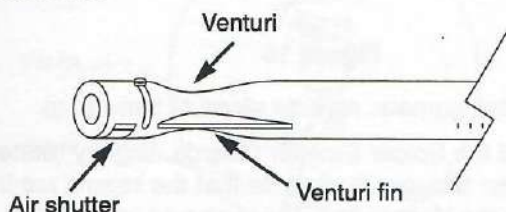


Figure 8

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 other insects access to the burner tubes through the air shutter openings. Figure 9.

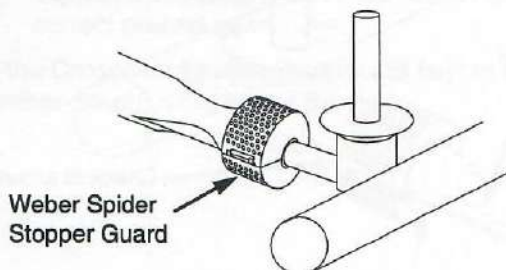


Figure 9

We recommend that you inspect the Weber Spider Stopper Guards at least once a year. (See section "Annual Maintenance".) Also inspect and clean the 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.

Main Burner Flame Pattern

The Weber Gas Barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown in Figure 10.

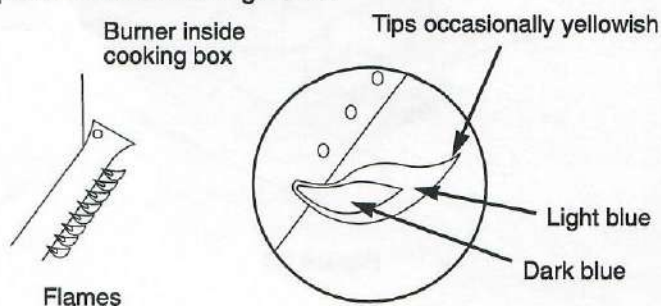


Figure 10

If the flames do not appear to be uniform the length of the burner tube, follow the burner cleaning procedures.

Main Burner Cleaning Procedure

Turn off the gas supply. Remove the manifold. (See Section "Replacing the main burners".)

Look inside each burner with a flashlight. Figure 11.

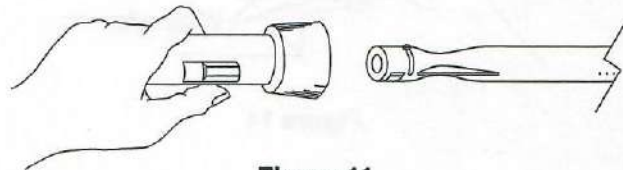


Figure 11

Clean the inside of the burners with a wire (a straightened out coat hanger will work). Figure 12. Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a brass bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

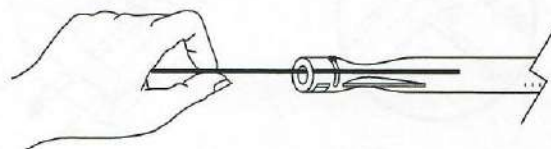


Figure 12

CAUTION: Do not enlarge the burner ports when cleaning.

Replacing Main Burners

- a) Your Weber Gas Barbecue must be OFF and cool.
- b) Turn gas OFF at source.
- c) Remove control panel: take off the burner control knobs. Put your fingers under the edge of the control panel at the control panel push-in buttons and pull toward you. Lift off the control panel.

- d) Unlatch the Spider Stopper Guards and remove. Figure 13.

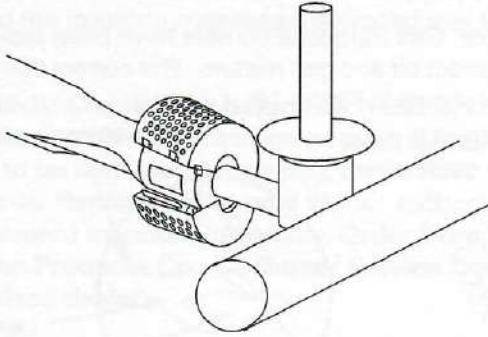


Figure 13

- e) Remove the manifold bracket and unscrew the two wing nuts that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully set it down. Figure 14.

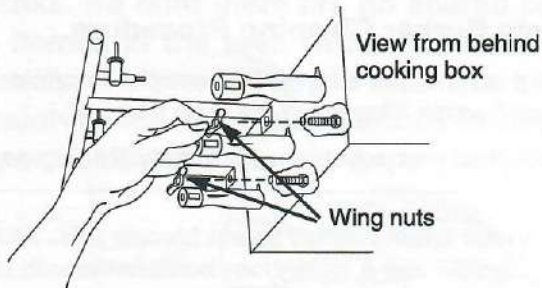


Figure 14

- f) Slide the burner assembly out from under the guide screw and washer in the corners of the cooking box. Figure 15.

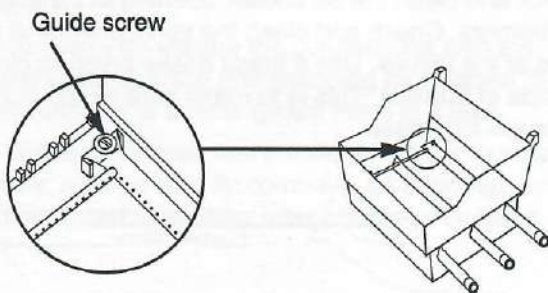


Figure 15

- g) Lift and twist the burner assembly slightly, to separate the crossover tube from the burners. Figure 16. Remove the burners from the cooking box.

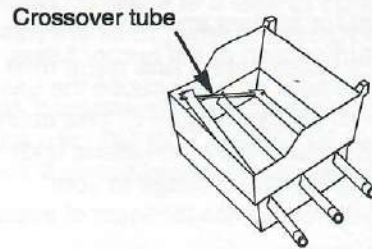


Figure 16

- h) To reinstall burners, reverse steps c) through g).
i) Reinstall the Spider Stopper Guards. Slightly rotate the Spider Stopper Guards so that the seams are in line with the Venturi fins. There should be no gaps in the seams or in the fit around the burners and valves. Figure 17.

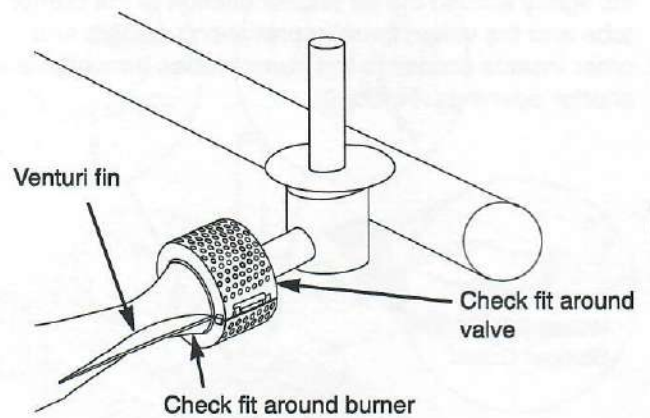


Figure 17

CAUTION: If the Spider Stopper Guards do not fit tightly, contact Weber-Stephen Customer Service.

CAUTION: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue. (See Step "Check for gas leaks".)

Crossover Ignition System Operations

If the Crossover Ignition System fails to ignite the Front burner, light the Front burner with a match. If the Front burner lights with a match, then check the Crossover Ignition System.

- Check that both the white and black ignition wires are attached properly. Figure 18.

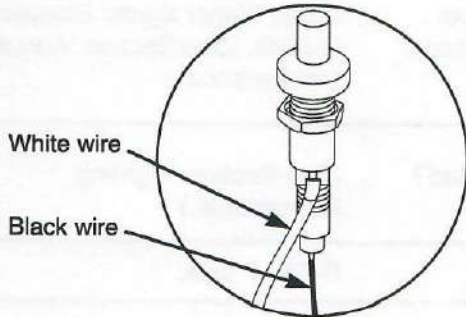


Figure 18

- Check that the Crossover Ignition button pushes the igniter (button) down, and returns to the up position.
- Check to see if the igniter is loose in the frame. Tighten if necessary; see Step "Install igniter" for correct procedure.

If the Crossover Ignition System still fails to light, contact Weber-Stephen Customer Service.

TROUBLESHOOTING & MAINTENANCE

Troubleshooting

| Problem | Check | Cure |
|--|--|---|
| Burners burn with a yellow or orange flame, in conjunction with the smell of gas. | Inspect Weber Spider Stopper Guards for possible obstructions. (Blockage of holes.) | Clean Weber Spider Stopper Guards. (See Section "Annual Maintenance".) |
| Burner does not light, or flame is low in HIGH position. | Is flow limiting device activated? | (See Section "Lighting Instructions".) |
| | Is LP fuel low or empty? | Refill LP tank. |
| | Is fuel hose bent or kinked? | Straighten fuel hose. |
| | Does the Front burner light with a match? | If you can light the Front burner with a match, then check the Crossover Ignition System. |
| Experiencing flare-ups: | Are you preheating barbecue in the prescribed manner? | All burners on high for 10 to 15 minutes for preheating. |
| | Are the cooking grates and Flavorizer Bars heavily coated with burned-on grease? | Clean thoroughly. (See Section "Periodic Cleaning".) |
| | Is the bottom tray "dirty" and not allowing grease to flow into catch pan? | Clean bottom tray. |
| CAUTION: Do not line the bottom tray with aluminum foil | | |
| Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube. | Are burners clean? | Clean burners. (See Section "General Maintenance".) |
| Inside of lid appears to be "peeling." (Resembles paint peeling.) | The lid is porcelain-on-steel, not paint. It cannot "peel." What you are seeing is baked on grease that has turned to carbon and is flaking off. THIS IS NOT A DEFECT. | Clean thoroughly. (See Section "Periodic Cleaning".) |
| Fuel scale shows that there is gas in the LP tank, but tank is empty. | Check adjustment of fuel scale. | Fuel scale must be adjusted with an empty tank. |

If the problem cannot be corrected using these methods, please contact Weber-Stephen Customer Service.

Parts List

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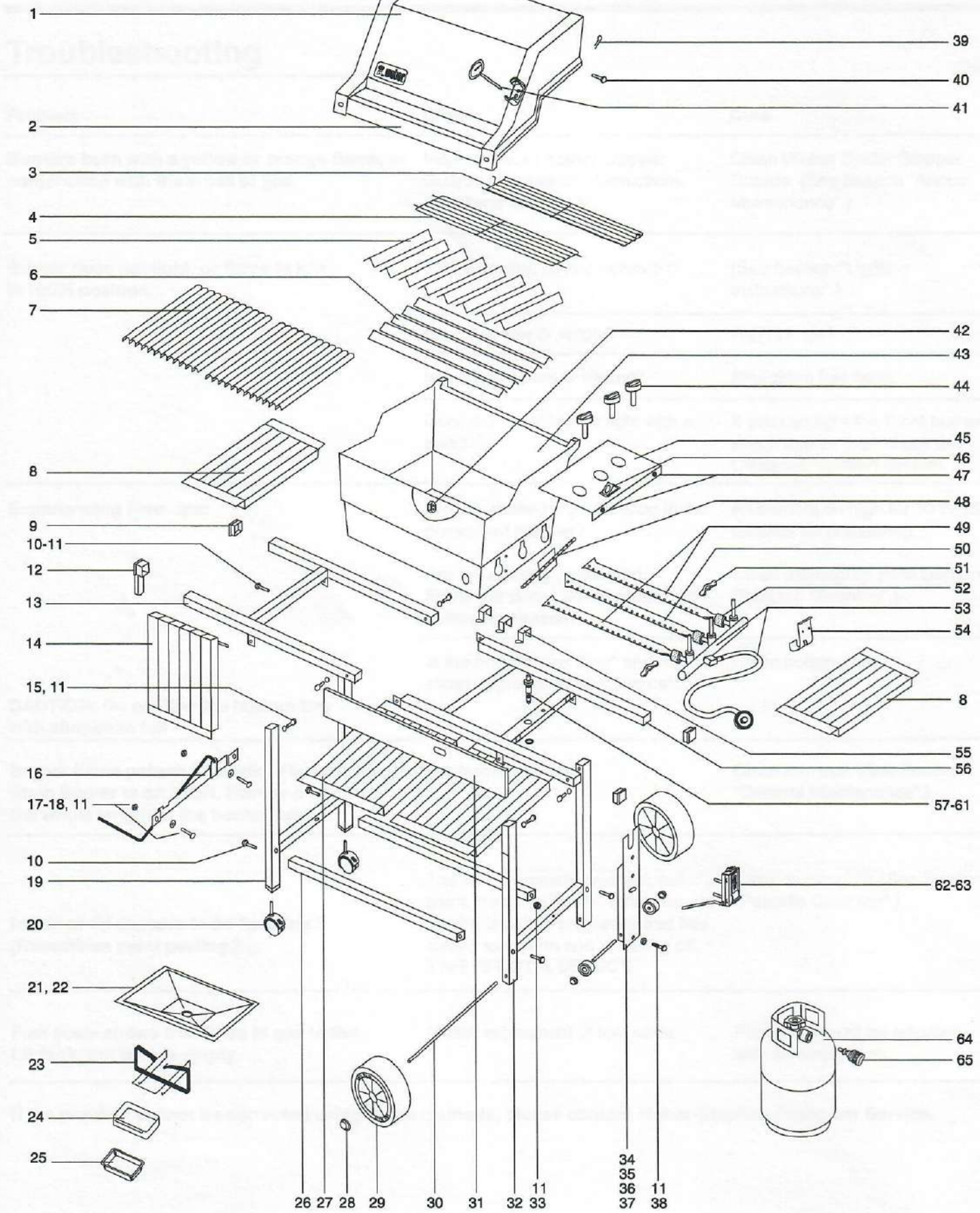
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The user must have a valid order
The use of any other...
...can be dangerous. This will also
...
...

TROUBLESHOOTING & MAINTENANCE



Parts List

All items are single quantities unless otherwise specified.

Parts can be ordered directly from Weber-Stephen Products Company by phone or mail.

Note - Do not return parts to Weber-Stephen Products Co. without first contacting the Customer Service Center by mail or phone. Returning the part may not be necessary.

- 1 Lid (assembly)
- 2 Lid handle
- 3 Warm-Up Basket
- 4 Warming rack
- 5 Short Flavorizer Bars (8)
- 6 Long Flavorizer Bars (5)
- 7 Cooking grates (2)
- 8 Work tables (2)
- 9 Tubing plugs (5)
- 10 1/4-20 x 2 inch bolts (5)
- 11 1/4 inch nylon washers (18)
- 12 Swing table end bracket
- 13 Left frame
- 14 Swing table
- 15 1/4-20 x 1/2 inch bolts (6)
- 16 Slide bar assembly
- 17 10-24 x 1 3/4 inch machine screws (2)
- 18 10-24 hex nuts (2)
- 19 Caster frame
- 20 Casters (2)
- 21 Bottom tray mounting rails (2)
- 22 Bottom tray
- 23 Catch pan holder
- 24 Catch pan
- 25 Drip pans (2)
- 26 Frame connectors (2)
- 27 Accessory trays (2)
- 28 Wheel hub caps (2)
- 29 Wheels (2)
- 30 Axle
- 31 Front panel
- 32 Wheel frame
- 33 1/4-20 hex nut
- 34 Tank glides (2)
- 35 Glide axle
- 36 Glide hubcaps (2)
- 37 Tank panel
- 38 1/4-20 x 1 1/4 inch bolt

While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

**Weber-Stephen Products Company
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(708) 705-8660
(800) 446-1071**

- 39 Hair pin cotters (2)
- 40 Hinge pins (2)
- 41 Thermometer
- 42 1/4-20 keps nut
- 43 Cooking box
- 44 Burner control knobs (3)
- 45 Control panel
- 46 Igniter button
- 47 Control panel push-in buttons (2)
- 48 Crossover tube
- 49 Front or Back burner
- 50 Center burner
- 51 1/4-20 stainless steel wing nuts (2)
- 52 Spider Stopper Guards (3)
- 53 Manifold assembly
- 54 Manifold bracket
- 55 Tool holders (3)
- 56 Right frame
- 57 Igniter
- 58 Igniter lock nut
- 59 Igniter wire (black)
- 60 Igniter wire (white)
- 61 Gas catcher ignition chamber
- 62 Fuel scale
- 63 1/4-20 wing nuts (2)
- 64 LP tank
- 65 Filler adapter

WARNING:

Use only Weber factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

A FINAL WORD OF THANKS

Thank you for choosing a Weber Barbecue. Our family here at Weber has worked hard to produce the highest quality products for your satisfaction.

While we give much attention to our products, an occasional error may occur. Our knowledgeable Customer Service staff is prepared to help you with any problems with parts or assembly.

Call our toll free number 1-800-446-1071.

For quicker service, please have your owner's manual available for reference. We also welcome any comments or suggestions you might have regarding our products.

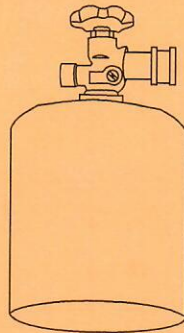
We wish your family the best in outdoor cooking enjoyment.

*Weber-Stephen Products Company
Customer Service Center
200 East Daniels Road
Palatine, Illinois 60067-6266*



NOTICE TO THE CONSUMER

Your grill is equipped with a
Type II Quick Disconnect LP tank.



Bring the filler adapter to the filling station so the attendant can properly purge and fill your LP tank.



Filler Adapter

WHEN EXCHANGING YOUR LP TANK you must ensure the LP tank is equipped with a Type II Quick Disconnect connection.

ATTENTION!

IMPORTANT NEW FEATURES

Your Weber Gas Barbecue is equipped with a new and improved LP tank connection, that has additional safety features. They are:

1. The connection of the barbecue to the LP tank can be made without the use of tools.
2. The new connection will not permit the flow of gas until a positive gas connection is made.
3. If an accidental fire occurs at the LP tank connection, the flow of gas is stopped by a temperature activated shutoff.
4. If the LP supply hose becomes damaged, cut, punctured, or accidentally fire damaged, the barbecue connection is equipped with an excess flow control that will limit the flow of gas if leakage or a fire occurs.



weber[®]

Gas Barbecue Cookbook

*Note – If you did not receive your Owner's Manual with your Weber[®] Gas Barbecue,
please contact us at 1-800-446-1071.*

*If your barbecue was dealer-assembled, contact your dealer for the Owner's Manual.
The Owner's Manual contains important safety, operating, and care instructions.
It also has your grill's serial number on the cover.*

Do not operate your Weber Gas Barbecue until you have read your Owner's Manual.

WEBER-STEPHEN PRODUCTS CO.

Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(800) 446-1071

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**Chicken, Turkey,
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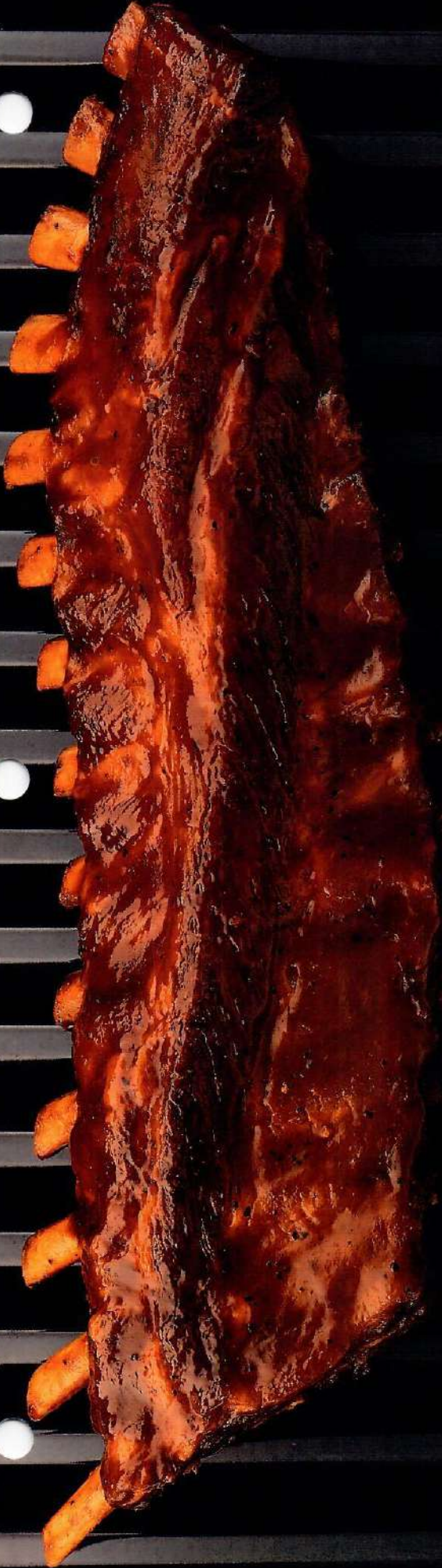
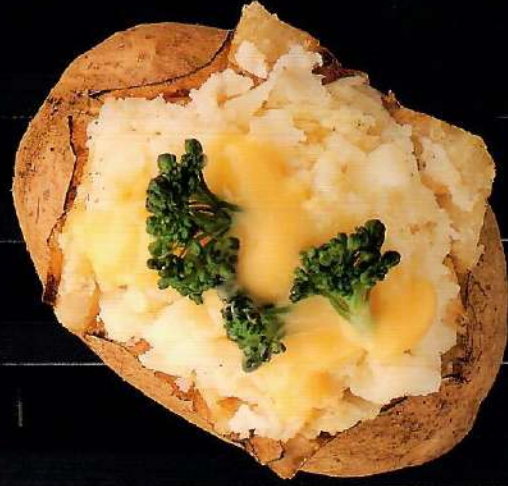
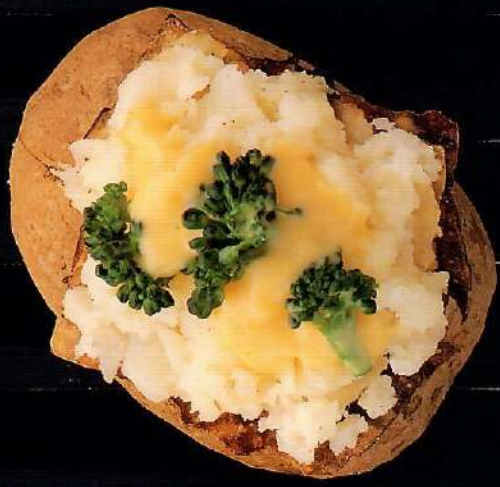
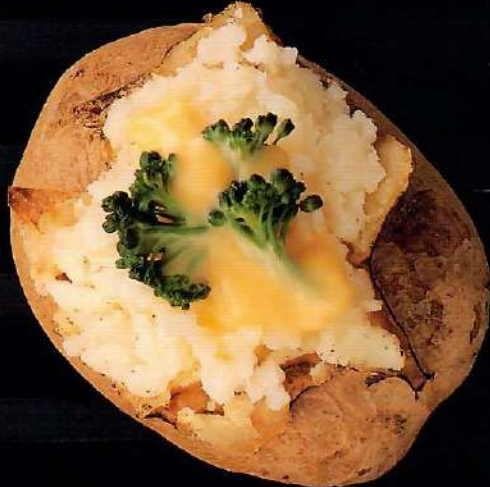
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Gas Cooking



4 Gas Cooking

Cooking Methods

Preheating the barbecue before grilling is important. Light your Weber® Gas Barbecue according to the instructions in your Owner's Manual. Close the lid and preheat barbecue to 500°-550°F (260°-288°C) with the lid down. This will take 10 to 15 minutes.

Direct Method

When using your Weber Gas Barbecue for the recipes in this book, the Direct Method is used only for preheating and searing foods. Grilling is completed by the Indirect Method.

When meat juices fall from the food onto the specially designed Flavorizer® Bars, it “flares” and creates the smoke that gives foods an irresistible barbecued flavor, and sears in the natural juices. 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.

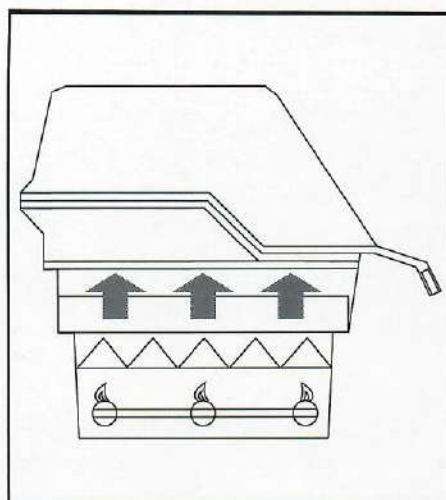
To sear well-trimmed steaks, turn all burners to HIGH (HHH). Place the meat on the preheated cooking grate. Close lid and sear first side of steaks over High Heat, allowing 2 minutes for 1-inch-thick steaks, and 4 minutes for 1½- and 2-inch-thick steaks. Then turn steaks and grill Indirect over Medium Heat, turning once halfway through grilling time. (See chart on page 8 for steak timing.)

When using the Direct Method for searing, the burner control knobs may 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 Method.

Tips On Searing

- Foods can be placed anywhere on the cooking grate. Cover and sear. When searing is completed, move foods to center of cooking grate 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 grate until flaring subsides. Then turn center burner to MEDIUM or LOW to complete searing.
- If uncertain about which temperature to use for searing, remember: the leaner the meat, the higher the heat HHH; or the fatter the meat, the lower the heat HLH or MMM.
- Searing time is included in cooking times indicated on page 8.

Direct Method



DIRECT METHOD (Searing)

| Setting | Front Burner | Center Burner | Back Burner |
|---------|--------------|---------------|-------------|
| HHH | High | High | High |
| HLH | High | Low | High |
| MMM | Medium | Medium | Medium |

WEBER TIP

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

Indirect Method

Use the Indirect Method to complete cooking foods after searing, and for grilling roasts, whole or cut-up poultry, whole fish, fish steaks or fillets, vegetables, breads, and desserts. *All foods that are high in fat, such as sausage, ribs or duck should be cooked entirely by the Indirect Method.*

The Weber® Gas Barbecue must always be preheated before grilling. After preheating, food is placed in center of the cooking grate with the front and back burners set at MEDIUM and the center burner turned to OFF (MEDIUM-OFF-MEDIUM, indicated in chart as MOM). All cooking is done with the lid down to provide uniform, evenly circulated heat. With the lid closed and the center burner turned to OFF, the Weber Gas Barbecue cooks much like a convection oven. The heat circulates inside the barbecue, so turning the food is not necessary. The thermometer in the lid indicates the cooking temperature inside the barbecue and can be used to check the internal temperature of the meats for desired degree of doneness. *All preheating and cooking is done with the lid down. No peeking—heat is lost every time you lift the lid.*

Each recipe in this book includes the grilling method and heat setting to use on your Weber Gas Barbecue. The charts in this book will be a helpful, easy reference.

Foods to be cooked at a moderate temperature 350°- 375°F (177°-191°C)

Whole roasts, whole or cut-up poultry, seared meats, whole fish, fish steaks or thick fillets, vegetables, casseroles and breads are cooked with the front and back burners set at MEDIUM, the center burner turned to OFF: MOM. Cook according to time indicated in chart or recipe. Foods can be cooked to the exact degree of doneness by checking the internal temperature of meats with the thermometer.

Foods to be cooked at a low temperature 300°-325°F (149°-163°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. Cook 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.

Using A Drip Pan

Whenever a long cooking time is indicated for foods with an excessive amount of fat, place meat or poultry inside a drip pan on top of the cooking grate to avoid unwanted flare-ups. Best results will be obtained by placing meat or poultry in a roast holder or small rack inside the drip pan. This will allow heat to circulate underneath the food and keep it from sitting in its own juice.

If you want to make a gravy or sauce with drippings from a roast, chicken or turkey, you will need to use a foil drip pan to catch flavorful drippings during cooking. Position a foil or metal pan in center of the cooking grate. Place meat, in a roast holder, inside the foil drip pan.

If you do not need drippings for a gravy or sauce, you do not need to use a foil 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.

Indirect Method



INDIRECT METHOD

| Setting | Front Burner | Center Burner | Back Burner |
|---------|--------------|---------------|-------------|
| MOM | Medium | Off | Medium |
| LOL | Low | Off | Low |
| HOH | High | Off | High |

6 Gas Cooking

Cooking Tips & 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°-550°F (260°-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.
- The temperature of your Weber® Gas Barbecue may run hotter than normal for the first few uses.
- Cooking conditions may require the adjustment of the burner controls to attain the correct cooking temperatures.
- In general, small pieces of meat will require more cooking time per pound than large pieces of meat. Foods on a crowded cooking grate 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 ¼ inch of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- Foods placed on cooking grate directly above burners may require turning or moving to a less hot area. Most foods should be placed in center of cooking grate.
- The handy Weber® Dual-Purpose Thermometer is an instant-read thermometer. It lets you keep tabs on the cooking temperature inside the barbecue. Or it can be used as a probe to check the doneness of food. Replace the thermometer in the lid when not in use. *Never leave the Weber Thermometer in the meat while grilling.*
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- If an unwanted flare-up should occur, turn all burners to OFF and move food to another area of cooking grate. Any flames will quickly subside. After flames subside, relight the grill. **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 foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Always be sure the bottom tray and grease catch pan are clean and free from debris.
- Do not line the funnel-shaped bottom tray with foil. This could prevent the grease from flowing into the grease catch pan.
- Using a timer will help to alert you when “well-done” is about to become “over-done.”

Cooking Tips & Helpful Hints

COOKING FOR A CROWD

- Select menu items that can be completely or partially prepared in advance — 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!

HINTS AND TIPS FOR COOKING ENTIRE MEALS ON YOUR BARBECUE

- 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.
- For convenience, some menu items can be partially made in advance — even cooked in advance for easy reheating on the barbecue.
- Sometimes foods 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.

FOOD HANDLING SAFETY

- Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.
- Never place cooked food on the same platter that the raw food was placed on.
- Keep hot food hot and cold foods cold.
- Do not leave hot foods out of refrigeration for more than two hours.
- Do not defrost meat at room temperature or on a countertop.

Cooking Guide for Beef

Steaks

Sear Direct/High Heat (page 4)

Grill Indirect/Medium Heat (page 5)

Cook steaks for the time given in the chart or till desired doneness, turning once halfway through cooking time.

For searing, allow 2 minutes for 1-inch-thick steaks and 4 minutes for 1½- and 2-inch-thick steaks. Turn steaks and finish cooking Indirect over Medium heat, turning once halfway through remaining cooking time. The cooking times in the chart include searing.

| CUT | THICKNESS | APPROXIMATE COOKING TIME | | |
|------------------------|-----------|--------------------------|------------------------|---------------------------|
| | | RARE 140°F (60°C) | MEDIUM 160°F (71°C) | WELL-DONE 170°F (77°C) |
| Porterhouse, ribeye, | 1 in. | 6–7 min | 7–9 min | 9–11 min |
| rib, sirloin, T-Bone, | 1½ in. | 10–12 min | 12–15 min | 15–19 min |
| tenderloin, & top loin | 2 in. | 15–17 min | 17–19 min | 19–22 min |

Roasts

Indirect/Medium Heat (page 5)

Place meat, fat side up, in center of cooking grate. Cook Indirect for time given in chart or till thermometer registers desired internal temperature.

| CUT | WEIGHT | APPROXIMATE COOKING TIME | | |
|--------------------------------|---------|--------------------------|------------------------|---------------------------|
| | | RARE 140°F (60°C) | MEDIUM 160°F (71°C) | WELL-DONE 170°F (77°C) |
| Brisket, fresh | 5–6 lbs | — | 2½–3 hrs | — |
| Rib eye roast | 4–6 lbs | 1–1½ hrs | 1½–2 hrs | 2–2½ hrs |
| Standing rib roast | 4–6 lbs | 1¼–2¼ hrs | 2¼–2¾ hrs | 2¾–3¼ hrs |
| Sirloin tip roast, boneless | 4–6 lbs | 1½–2 hrs | 2–2½ hrs | 2½–3 hrs |
| Tenderloin roast | | | | |
| Half | 2–3 lbs | 45–60 min | — | — |
| Whole | 4–5 lbs | 50 min–1½ hrs | — | — |

Cooking Guide for Pork

Chops and Steaks

Indirect/Medium Heat (page 5)

Place chops on cooking grate. Cook for the time given in the chart or till desired doneness, turning once halfway through cooking time.

| CUT | THICKNESS | APPROXIMATE COOKING TIME | |
|--------------------|-----------|--------------------------|---------------------------|
| | | MEDIUM 160°F (71°C) | WELL-DONE 170°F (77°C) |
| Blade steak | ½ in. | 10–12 min | 12–14 min |
| Chops Loin, rib | ¾–1 in. | 25–30 min | 30–35 min |

Roasts

Indirect/Medium Heat (page 5)

Place meat, fat side up, in center of cooking grate. Cook Indirect for time given in chart or till thermometer registers desired internal temperature.

| CUT | THICKNESS/ WEIGHT | 140°F (60°C) | APPROXIMATE COOKING TIME | |
|--------------------------------|----------------------|--------------|--------------------------|---------------------------|
| | | | MEDIUM 160°F (71°C) | WELL-DONE 170°F (77°C) |
| Ham, fully cooked | | | | |
| Slice | 1 in. | 12 min | — | — |
| Boneless portion | 3–4 lbs | 50 min–1 hr | — | — |
| | 4–6 lbs | 1–2 hrs | — | — |
| Smoked picnic | 5–8 lbs | 1–2½ hrs | — | — |
| Whole ham, bone in | 10–12 lbs | 2–2¾ hrs | — | — |
| Loin roast | 3–4 lbs | — | 1–2 hrs | 2–3 hrs |
| Crown rib roast | 4–6 lbs | — | 1¾–2 hrs | 2–3 hrs |
| Ribs | | | | |
| Country-style ribs | 3–4 lbs | — | — | 1¼–1½ hrs |
| Loin back ribs or spareribs | 3–4 lbs | — | — | 1–1½ hrs |
| Tenderloin | ¾–1 lb | — | 25–35 min | 30–45 min |
| Loin roast, boneless | 3–6 lbs | — | 1½–1¾ hrs | 1¾–2½ hrs |

Cooking Guide for Lamb

Chops

Indirect/Medium Heat (page 5)

Place chops on the cooking grate. Cook for the time given in the chart or till desired doneness, turning once halfway through cooking time.

| CUT | THICKNESS | APPROXIMATE COOKING TIME | | |
|-------------------------|-----------------|--------------------------|------------------------|---------------------------|
| | | RARE 140°F (60°C) | MEDIUM 160°F (71°C) | WELL-DONE 170°F (77°C) |
| Loin | 1 in. | 7–9 min | 10–13 min | 14–17 min |
| Shoulder and sirloin | 1 in. 1½ in. | 8–10 min 13–16 min | 11–14 min 17–19 min | 15–18 min 20–22 min |

Roasts

Indirect/Medium Heat (page 5)

Place meat, fat side up, in center of the cooking grate. Cook Indirect for the time given in the chart or till thermometer registers the desired internal temperature.

| CUT | WEIGHT | APPROXIMATE COOKING TIME | | |
|-----------------------------|---------|--------------------------|------------------------|---------------------------|
| | | RARE 140°F (60°C) | MEDIUM 160°F (71°C) | WELL-DONE 170°F (77°C) |
| Leg of lamb, butterflied | 4 lbs | 45–55 min | 55–65 min | 65–75 min |
| Leg roast | | | | |
| Boneless, rolled | 5–7 lbs | 1½–2¼ hrs | 2¼–3 hrs | 3–3½ hrs |
| Whole | 5–7 lbs | 1½–2 hrs | 2–2½ hrs | 2½–2¾ hrs |

Cooking Guide for Ground Meats

Patties And Sausages

Indirect/Medium Heat (page 5)

Place patties and sausages on the cooking grate. Cook for the time given in the chart or till desired doneness, turning once halfway through cooking time.

| CUT | THICKNESS | APPROXIMATE COOKING TIME | |
|---|-----------|--------------------------|---------------------------|
| | | MEDIUM 160°F (71°C) | WELL-DONE 170°F (77°C) |
| Patties | | | |
| Lean ground beef, lamb, and pork | 3/4 in. | 9-10 min | 11-12 min |
| Sausage | | | |
| Fresh bratwurst, Italian, and Polish | — | | 18-25 min |

COOKING TIP

For safety's sake, the U.S.D.A. recommends cooking any ground meat or ground poultry mixtures, such as burgers or meat loaves, till medium 160°F (71°C) The center of patties and meat loaf should not be pink, and the juices should run clear. When checking the temperature of meat loaf, wait till near the end of the cooking time before inserting the meat thermometer. Insert the thermometer near center of loaf.

| INTERNAL FOOD TEMPERATURES | |
|-------------------------------|-------------|
| Fahrenheit (F) | Celsius (C) |
| 140° | 60° |
| 150° | 66° |
| 160° | 71° |
| 170° | 77° |
| 180° | 82° |

| WEBER® GRILL TEMPERATURES | |
|------------------------------|-------------|
| Fahrenheit (F) | Celsius (C) |
| 325° | 163° |
| 350° | 177° |
| 375° | 191° |
| 400° | 201° |
| 450° | 232° |
| 500° | 260° |
| 550° | 288° |

| METRIC EQUIVALENTS | |
|-----------------------|-----------------|
| U.S. | Metric |
| 1 cup | 250 milliliters |
| 1 tablespoon | 20 milliliters |
| 1 teaspoon | 5 milliliters |

12 Gas Cooking

Cooking Guide for Poultry

Boneless Breasts, Turkey Patties, & Turkey Tenderloin Steaks

Indirect/Medium Heat (page 5)

Place on cooking grate. Cook for the time given in the chart, turning once halfway through cooking time.

| TYPE OF POULTRY | THICKNESS / WEIGHT | APPROXIMATE COOKING TIME | |
|---------------------------------------|-----------------------|--------------------------|---------------------------|
| | | MEDIUM 160°F (71°C) | WELL-DONE 170°F (77°C) |
| Chicken breasts, skinned and boned | 4–5 oz ea | — | 10–12 min |
| Turkey patties (ground raw turkey) | ¾ in. | — | 10–12 min |
| Turkey tenderloin steaks | 4–6 oz ea | — | 10–12 min |

Poultry Pieces And Whole Birds

Indirect/Medium Heat (page 5)

For chicken and turkey pieces, remove skin, if desired. Place bone side down in center of the cooking grate. Cook for the time given in the chart. During the last 10 minutes of cooking time, brush with sauce, if desired.

Place whole chicken or turkey, breast side up, in center of the cooking grate. Cook for the time given in the chart or till thermometer registers 180°F (82°C).

| TYPE OF POULTRY | THICKNESS / WEIGHT | APPROXIMATE COOKING TIME | |
|--|-----------------------|--------------------------|---------------------------|
| | | MEDIUM 160°F (71°C) | WELL-DONE 170°F (77°C) |
| Broiler-fryer chicken, whole | 3–4 lbs | — | 1¼–1¾ hrs |
| Chicken breast halves, thighs, and drumsticks | 2–2½ lbs total | — | 50–60 min |
| Cornish game hens, whole | 1–1½ lbs ea | — | 45–60 min |
| Turkey, unstuffed, whole | 6–8 lbs | — | 1¼–2 hrs |
| | 10–12 lbs | — | 2–3 hrs |
| | 14–18 lbs | — | 3–4 hrs |
| Turkey breasts, whole | 4–6 lbs | 1½–2¼ hrs | |
| | 6–8 lbs | 2–3½ hrs | |

Be sure to fully defrost turkey before cooking. Defrost turkey in the refrigerator and allow 24 hours for every 5 lbs.

Weber 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.

Cooking Guide for Fish & Seafood

Fish Fillets and Steaks

Indirect/Medium Heat (page 5)

Place on cooking grate. Cook for the time given in the chart, turning once halfway through cooking time.

| TYPE | THICKNESS | APPROXIMATE COOKING TIME |
|--------------|-----------|--------------------------|
| Fish fillets | ¼–½ in. | 3–5 min |
| | ½–1 in. | 6–10 min |
| Fish steaks | 1–1¼ in. | 10–12 min |

Whole Fish

Indirect/Medium Heat (page 5)

Thaw fish, if frozen.

Unstuffed fish: Place fish in center of the lightly greased cooking grate. Cook Indirect for the time given in the chart or till fish flakes when tested with a fork.

Stuffed fish: Lightly spoon stuffing into fish cavity. Place fish on piece of lightly greased heavy foil or in a lightly greased foil pan. Place in center of cooking grate. Cook Indirect for the time given in the chart or till fish flakes when tested with a fork and stuffing is heated through–165°F (74°C).

| TYPE | WEIGHT | APPROXIMATE COOKING TIME |
|------------------|----------|--------------------------|
| Whole, unstuffed | 1 lb | 20–25 min |
| | 1½–2 lbs | 25–30 min |
| | 2–4 lbs | 30–50 min |
| | 4–4½ lbs | 50–60 min |
| Whole, stuffed | 9–10 oz | 12–15 min |
| | 2 lbs | 50–50 min |

Seafood

Indirect/Medium Heat (page 5)

Thaw fish, if frozen.

Lobster tails: Place meaty side up on cooking grate. Cook for the time given in the chart or till meat becomes opaque.

Shrimp: Place shelled and deveined shrimp on heavy foil or in a Weber® drip pan. Cook for the time given in the chart or till shrimp turn pink.

| TYPE | WEIGHT | APPROXIMATE COOKING TIME |
|---------------|--------|--------------------------|
| Lobster tails | 5 oz | 5–6 min |
| | 10 oz | 10–12 min |
| Shrimp, large | 1 lb | 4–5 min |

Cooking Guide for Vegetables

Cooking Directions (Foil Packet)

Indirect/Medium Heat (page 5)

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 margarine or butter. 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 Indirect for the time given in the chart, turning packet over once halfway through cooking time. Timings below are for crisp-tender vegetables. If you prefer more tender vegetables, allow longer cooking times.

| VEGETABLES | AMOUNT | APPROXIMATE COOKING TIME |
|--|---------------|--------------------------|
| Beans, green and wax (whole) | 30 | 30–35 min |
| Broccoli flowerets | 1 cup | 15–18 min |
| Brussels sprouts | 1½ cups | 18–20 min |
| Carrots (cut into ½-inch slices) | 1½ cups | 15–20 min |
| Cauliflower flowerets | 2 cups | 20–25 min |
| Corn on the cob (foil-wrapped) | 4 medium ears | 25–35 min |
| Eggplant (cut into 1-inch slices) | 1 small | 20–25 min |
| Kohlrabi (cut into julienne strips) | 1½ cups | 25–30 min |
| Mushrooms (whole or sliced) | 1½ cups | 8–12 min |
| Peppers, sweet red, green or yellow (cut into 1-inch strips) | 1½ cups | 15–20 min |
| Potatoes (foil-wrapped) | 4 medium | 50–60 min |
| Yellow summer squash (cut into 1-inch cubes) | 1½ cups | 6–10 min |
| Zucchini (cut into ½-inch slices) | 1½ cups | 6–10 min |

GRILLED FRESH VEGETABLES

Indirect/Medium Heat (page 5)

An abundance of fresh vegetables can be cooked on the grill,—from asparagus to zucchini,—allowing you to add great variety to your outdoor meals. First, brush the prepared vegetables with cooking oil or a bottled vinaigrette salad 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-tender and ready to eat.

Asparagus: Wash and scrape off scales. Snap off and discard the woody stems. Arrange spears crosswise on the cooking grate; cook 5 to 7 minutes.

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

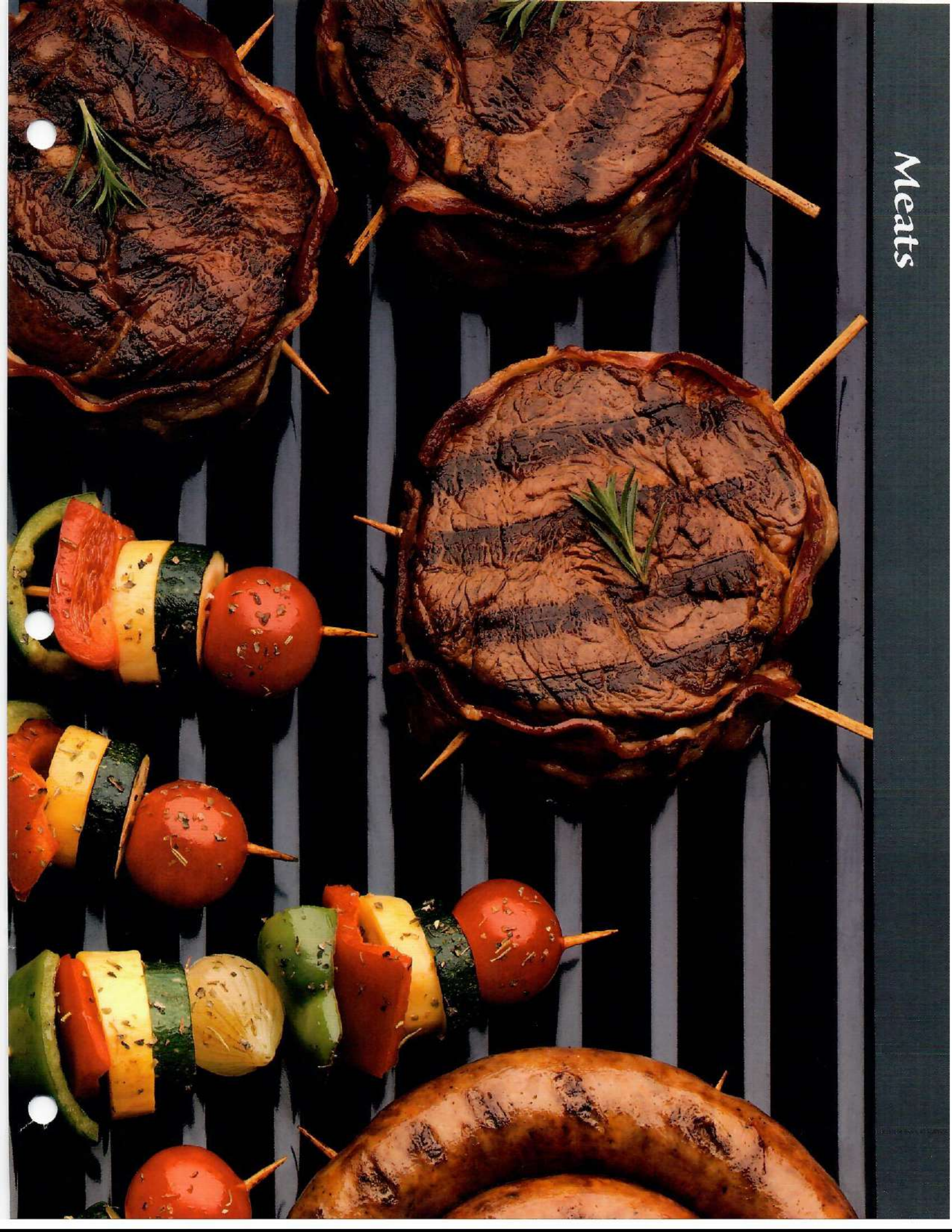
Mushrooms: Thread onto skewer. Cook 7 to 9 minutes.

Onion: Cut into ¾-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.

Meats



16 Meats

Carne Asada

Lime Marinade (below)

1½ pounds beef flank steak

Indirect/Medium Heat (page 5)

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

Place steak on cooking grate. Cook to desired degree of doneness, about 20 minutes for medium. Brush steak with reserved marinade; turn steak halfway through cooking time. Remove steak to serving platter; let stand 10 minutes. Cut steak diagonally across grain into thin pieces.

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

Gaucha Grill with Chimichurri Sauce

Chimichurri Sauce (below)

1½ pounds beef skirt or flank steak

1½ pounds chicken pieces

1½ pounds smoked thuringer sausages

Indirect/Medium Heat (page 5)

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 grate. Cook until steak is medium, about 20 minutes, and turn steak halfway through cooking time. Cook chicken until tender and juices run clear, 40 to 60 minutes. Cook sausages until they are browned on all sides, 10 to 15 minutes. Serve meats as each kind is done and removed from cooking grate. Pass remaining Chimichurri Sauce to spoon over meats.

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

Indirect/Medium Heat (page 5)

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. Place roast fat side up in center of cooking grate. An 8 pound roast requires approximately 15 minutes per pound to reach an internal temperature of 160° F (71° C).

See "Using A Drip Pan" on page 5.

Rolled Sirloin Tip Roast

Rolled beef sirloin tip roast
Salt and pepper

Indirect/Medium Heat (page 5)

Season beef sirloin tip roast to taste with salt and pepper. Place roast in center of cooking grate and cook according to times indicated in chart (page 8) for desired doneness.

Brandied Sirloin Tip Roast

Brandy Marinade (below)

3½ pound boneless beef sirloin tip roast

Indirect/Medium Heat (page 5)

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

Place meat on cooking grate. Cook to desired degree of doneness, about 1¼ hours to reach an internal temperature of 160°F (71°C). Brush beef halfway through cooking time with reserved marinade. Remove beef to serving platter; let stand 10 to 15 minutes before carving.

Brandy Marinade

- ½ cup brandy
- ½ cup cooking 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.

WEBER TIP

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

Bourbon Street Chuck Roast

Bourbon Street Marinade (below)

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

Indirect/Medium Heat (page 5)

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 grate. Cook to desired degree of doneness. Grill 1 to 1¼ hours for rare 145°F (63°C), 1¼ to 1¾ hours for medium 160°F (71°C), or 1¾ to 2 hours for well-done 170°F (77°C). Brush beef 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. Bring remaining marinade to a boil before serving with beef.

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.

Steak

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

Salt and pepper

Indirect/Medium Heat (page 5)

Trim excess fat from outer edge of steak. 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 (page 8) for suggested cooking times.

Blue Cheese Steak

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

Indirect/Medium Heat (page 5)

Trim excess fat from steaks and discard. Place steaks on cooking grate. Cook on first side. Turn steak and cook according to times indicated in chart (page 8) for desired doneness. Combine cheese and onions; sprinkle over steaks during last half of cooking time.

WEBER TIP

Remaining marinade may be served as a sauce with grilled meat if it is heated to the boiling point before serving. If marinade is not used as a brush-on, or as a sauce, it should be discarded.

Garlic Steak

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

Indirect/Medium Heat (page 5)

Trim excess fat from beef steaks and discard fat. Cut each garlic clove into four slivers. Make four slits in the 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. Garlic flavor in steaks will be more intense if steaks are refrigerated, covered, 1 to 2 hours before cooking.

Place steaks on cooking grate. Cook first side. Turn and cook according to times indicated in chart (page 8) for desired doneness.

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

Indirect/Medium Heat (page 5)

Trim excess fat from beef steaks and discard fat. Combine herbs and garlic; mash with fork to form a paste. Rub herb mixture onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours after rubbing with herb mixture.

Place steaks on cooking grate; cook first side. Turn and cook according to times indicated in chart (page 8) for desired doneness.

Three-Pepper Steak

- 6 beef steaks (1½ to 2 inches thick)
- 2 teaspoons black peppercorns
- 2 teaspoons white peppercorns
- 2 teaspoons Szechuan peppercorns
- ¼ teaspoon ground allspice

Indirect/Medium Heat (page 5)

Trim excess fat from beef steaks and discard fat. Coarsely crush peppercorns; mix peppercorns and allspice. Rub peppercorn mixture onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours after rubbing with peppercorn mixture.

Place steaks on cooking grate. Cook first side. Turn and cook according to times indicated in chart (page 8) for desired doneness.

Marinated Flank Steak

1½ pounds flank steak

MARINADE INGREDIENTS

- ½ cup cooking 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

Indirect/Medium Heat (page 5)

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.

Baked Ham

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

Indirect/Medium Heat (page 5)

Remove any rind left on ham and score fat diagonally to give a diamond effect. Insert a whole clove in center of each diamond. Center ham, fat side up, on cooking grate and cook 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 160°F (71°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.

See “Using A Drip Pan” on page 5.

Orange-Apricot Glaze

- ¼ cup apricot preserves
- ¼ cup orange juice
- 2 tablespoons soy sauce
- 1 tablespoon lemon juice

Combine all ingredients. Makes about ¾ cup.

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)

Indirect/Medium Heat (page 5)

Wipe pork steaks with a damp cloth. Sprinkle generously with garlic powder, salt, pepper and crushed rosemary leaves. Place on cooking grate and cook 10 minutes. Turn and brush steaks with glaze. Cook until browned and thoroughly cooked, about 10 minutes longer. Serve with remaining glaze on the side.

Barbecue Glaze

½ cup soy sauce
¾ cup catsup
¾ cup honey
3 cloves garlic, minced
½ teaspoon Tabasco sauce

Combine all ingredients. Makes 2 cups.

Spareribs Or Back Ribs

2 slabs of lean meaty pork spareribs or loin back ribs
Salt and pepper
Weber Tangy Barbecue Sauce (page 63)

Indirect/Medium Heat (page 5)

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 grate and cook approximately 1 hour and 20 minutes. Baste with Weber Tangy Barbecue Sauce during last 20 minutes of cooking time.



Pecan-Stuffed Pork Chops

Pecan Stuffing (Page 53)

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

Indirect/Medium Heat (page 5)

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

Place chops on cooking grate. Cook until chops are no longer pink on the inside, about 50 to 60 minutes. Turn chops halfway through cooking time. Remove wooden picks before serving.

Rolled Pork Loin

1 lean rolled pork loin, 4 to 6 pounds

Seasoned salt and pepper

¼ cup orange marmalade

Indirect/Medium Heat (page 5)

Rub surface of rolled pork loin lightly with seasoned salt and pepper. Place roast in center of cooking grate. Cook approximately 1½ to 2 hours for well-done 170°F (77°C). Glaze with orange marmalade about 20 minutes before roast is done.



Leg Of Lamb

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

Indirect/Medium Heat (page 5)

Using a small pointed knife make 8 small slits in surface of leg of lamb. Insert a sliver of garlic into each slit. Brush roast with oil. Sprinkle lemon peel, salt, rosemary and pepper over top. Center roast on cooking grate and cook about $2\frac{1}{2}$ hours for medium 160°F (71°C).

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

Indirect/Medium Heat (page 5)

Cut rack of lamb into halves. Spread a layer of mustard over lamb and place both halves in center of cooking grate and cook 20 minutes. Remove lamb from cooking grate; 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. Place in center of cooking grate and cook 1 hour or until desired doneness; 140°F (60°C) for rare, 160°F (71°C) for medium.

Butterflied Leg Of Lamb

- 1 leg of lamb, boned, trimmed and butterflied

MARINADE INGREDIENTS

- 2 cloves garlic, minced
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon ground anise
- 1 cup natural yogurt

Indirect/Medium Heat (page 5)

Combine all the marinade ingredients. Place lamb in a shallow dish. Coat the lamb with the marinade mixture. Cover and marinate 4 hours or overnight in the refrigerator.

Drain lamb, reserving marinade. Place lamb in center of the cooking grate. Cook 45 to 55 minutes for rare 140°F (60°C), 55 to 65 minutes for medium 160°F (71°C), or $1\frac{1}{4}$ hours for well-done 170°F (77°C). Brush with remaining marinade during the cooking time.

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

Indirect/Medium Heat (page 5)

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 of 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.

Place roast in center of the cooking grate and cook 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 grate and let stand 10 to 15 minutes before slicing. Slice thinly.

WEBER TIP

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



Lamb Burgers

- 1 pound lean ground lamb
- Seasoned salt and pepper

Indirect/Medium Heat (page 5)

Shape ground lamb into patties. One pound will make 4 to 6 patties, $\frac{3}{4}$ inch thick. Sprinkle with seasoned salt and pepper to taste. Place patties on cooking grate and cook according to times given in hamburger chart (page 30) for desired doneness, turning once halfway through cooking time.

Burgers Greek-Style

Yogurt-Cucumber Sauce (below)

- $\frac{3}{4}$ pound lean ground beef
- $\frac{3}{4}$ pound lean ground lamb
- $\frac{1}{4}$ cup chopped onion
- 1 teaspoon dried oregano leaves
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- 4 large pita breads
- 1 cup shredded iceberg lettuce
- 1 small tomato, chopped
- 2 green onions and tops, sliced

Indirect/Medium Heat (page 5)

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

Place patties on cooking grate. Cook according to times indicated in chart (page 30) for desired doneness, turning once halfway through cooking time. Just before patties are done, heat pita breads on cooking grate. Divide lettuce, tomato and green onions in pitas and add burgers. Spoon in Yogurt-Cucumber Sauce.

Yogurt-Cucumber Sauce

- $\frac{1}{2}$ cup plain yogurt
- $\frac{1}{4}$ cup chopped, seeded cucumber
- $\frac{1}{4}$ teaspoon dried dill weed
- $\frac{1}{4}$ teaspoon dried mint leaves

Combine all ingredients; refrigerate at least 1 hour for flavors to blend. Makes $\frac{3}{4}$ cup.

Spicy Lamb Kabobs

Orange-Spice Marinade (below)

2 pounds, lean lamb, cut into scant 1½ inch cubes

Indirect/Medium Heat (page 5)

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 grate; cook to desired degree of doneness, about 20 to 25 minutes for medium. Brush kabobs with reserved marinade during cooking; turn kabobs over halfway through cooking time.

Orange-Spice Marinade

- 1 cup olive or cooking 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.

Lamb Chops

- 4 loin chops (1-inch thick)
- Salt and pepper

Indirect/Medium Heat (page 5)

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



Chili Sauce Meat Loaf

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

Indirect/Medium Heat (page 5)

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 grate. Cook about 60 minutes, or until meat thermometer inserted in center of meat loaf registers 160°F (71°C). Let meat loaf stand in pan 15 minutes; drain juices and invert onto serving plate.

Italian Meatball Kabobs

Tomato-Basil Sauce (below)

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

Indirect/Medium Heat (page 5)

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 grate, cook until meatballs are no longer pink in the center; about 20 minutes. Brush meatballs with sauce, turning kabobs halfway through cooking time.

Tomato-Basil Sauce

- ½ cup finely chopped onion
- 3 cloves garlic, minced
- 3 tablespoons butter
- 1½ teaspoons dried basil leaves
- ¾ teaspoon dried oregano leaves
- ¾ teaspoon fennel seed, crushed
- 3 cups tomato sauce
- 1 can (16 ounces) tomatoes, drained and chopped
- Salt and 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
- ½ pound ground pork
- ½ pound ground veal
- ¾ cup large curd cottage cheese
- ½ cup shredded cheddar cheese
- 1 cup chopped onion
- ½ cup chopped green pepper
- ½ cup dry unseasoned bread crumbs
- 2 eggs
- ⅓ cup tomato sauce
- ¼ cup dry red wine
- 1 teaspoon Dijon-style mustard
- 1 teaspoon salt
- ¼ teaspoon pepper
- Cornichons
- Coarse grain mustard

Indirect/Medium Heat (page 5)

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

Place meat loaf on cooking grate and cook about 60 minutes, or until meat thermometer inserted in center of meat loaf registers 160°F (71°C). Let meat loaf stand in pan 15 minutes; drain juices and invert onto serving plate. Serve with cornichons and mustard.

Smoked Ham Loaf

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

Indirect/Medium Heat (page 5)

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 in center of the cooking grate and cook 60 minutes or until meat thermometer inserted in center of ham loaf registers 160°F (71°C). Let ham loaf stand in pan 15 minutes; drain juices and invert onto serving plate.

Meat Loaf Au Gratin

- 2 pounds ground beef
- 1 egg
- 1 cup cheddar cheese, grated
- 1 small onion, chopped
- 3 slices soft bread crumbs
- 1 tablespoon Worcestershire sauce
- 1 tablespoon prepared mustard
- 1 teaspoon pepper
- 1 can tomato sauce (8 ounces)

Indirect/Medium Heat (page 5)

Mix ground beef with $\frac{3}{4}$ cup cheese, egg, bread crumbs, onion and seasonings. Shape into a round loaf by placing meat mixture into a lightly oiled round mixing bowl. Turn bowl upside down into a shallow pan; remove bowl. Position pan in center of cooking grate; cook for 55 minutes. Pour off drippings. Pour tomato sauce over loaf; sprinkle top with remaining cheese and cook an additional 25 minutes.

Sausages & Peperonata

Peperonata (below)

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

Indirect/Medium Heat (page 5)

Prepare Peperonata. Place sausage on cooking grate. Cook 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.

Peperonata

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

Sauté peppers, onions and garlic in oil in large skillet 10 minutes; stir in basil, oregano, salt and pepper. Cook over medium heat until peppers are very soft and mixture is thick, about 30 minutes. Makes 3 cups.

WEBER TIP

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

Hamburgers

- 1 pound lean ground beef
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ teaspoon dried minced onions (or 1 tablespoon minced fresh onions)

Indirect/Medium Heat (page 5)

Mix ground beef, pepper, salt and onions; shape into 4 patties. Place on cooking grate; cook according to times indicated in chart for desired doneness, turning once halfway through cooking time.

Deli Burgers

- $1\frac{1}{2}$ pounds lean ground beef
- $\frac{1}{3}$ cup chopped green onions and tops
- $1\frac{1}{2}$ teaspoons chicken-flavor instant bouillon
- $\frac{1}{8}$ teaspoon coarse ground pepper
- 4 slices liverwurst, cut scant $\frac{1}{4}$ inch thick
- 4 slices dark rye bread
- Brown spicy or horseradish mustard
- Dill pickle slices

Indirect/Medium Heat (page 5)

Mix ground beef, onions, bouillon and pepper; shape into 8 patties about $\frac{1}{2}$ 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 grate and cook according to times indicated in chart for desired doneness, turning once halfway through cooking time. Serve burgers open-face on bread with mustard and pickles.

Hamburger Cooking Guide

| | $\frac{3}{4}$ inch thickness |
|-----------|------------------------------|
| Medium | 9–10 min |
| Well-Done | 11–12 min |

WEBER TIP

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



Bratwurst & Beer

- 1 pound bratwurst
- 1 (12 ounce) can beer
- ½ cup chopped onions
- ½ cup chopped green bell pepper
- Hot dog or bratwurst buns
- Mustard

Indirect/Medium Heat (page 5)

Place foil pan in center area of cooking grate; pour beer into pan, then add onions and green pepper. Place bratwurst beside pan on cooking grate. Cook bratwurst (use tongs to turn) and watch closely until lightly browned. Place bratwurst in beer mixture and cook 25 minutes. Serve on buns and top with mustard and additional chopped onions, if desired.

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

Indirect/Medium Heat (page 5)

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 9-inch square of heavy foil. Shape foil to fit around peppers leaving top uncovered. Place peppers, in foil, on cooking grate. Cook 40 to 50 minutes. Top with grated cheese and heat until cheese melts, about 5 minutes longer.

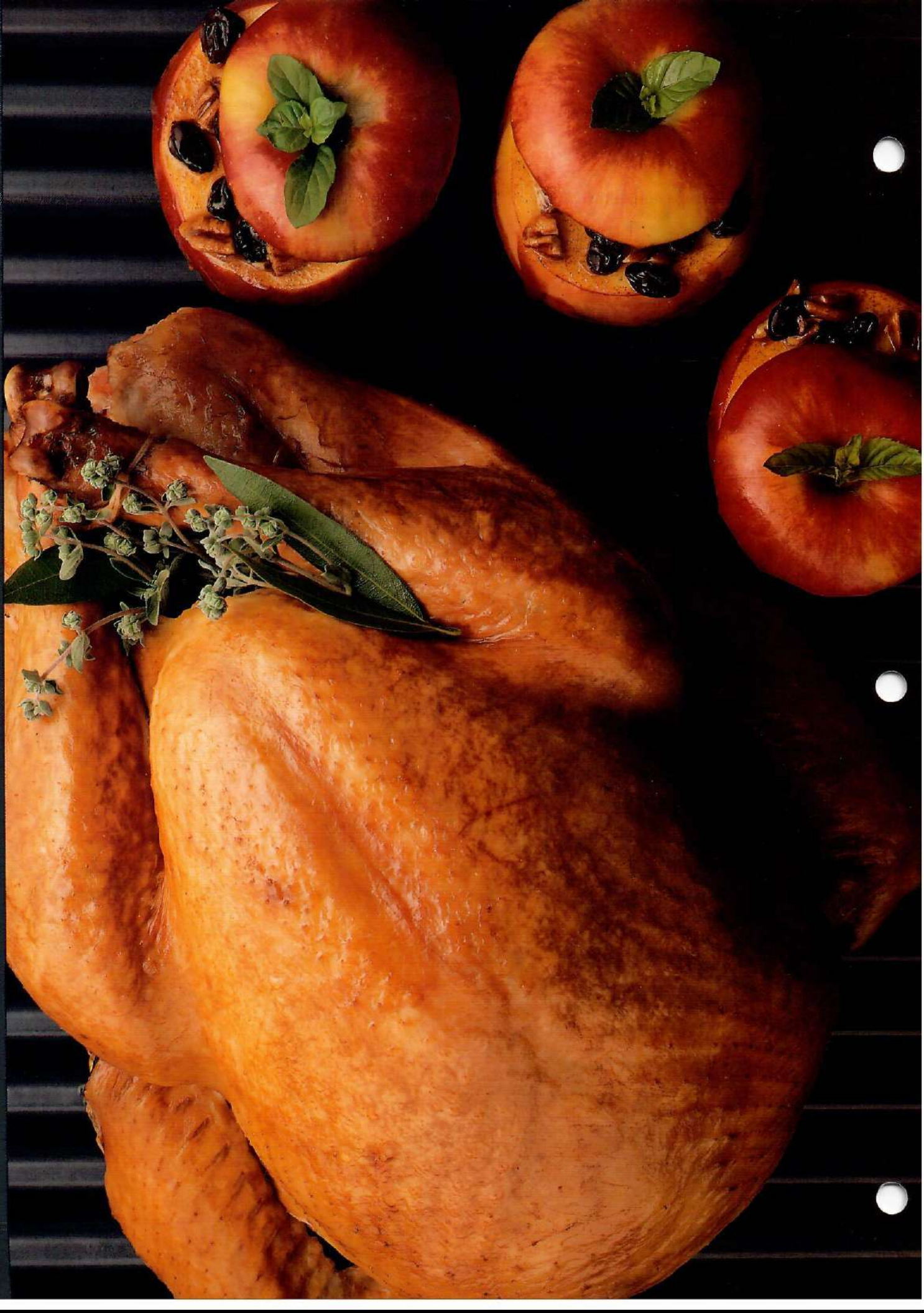
WEBER TIP

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

WEBER TIP

If you wish, stuffed peppers may be placed in a foil pan. Center pan on cooking grate and cook as indicated in recipe.

Poultry



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
- Cooking oil
- ¼ teaspoon dried basil leaves
- ¼ teaspoon dried tarragon leaves
- Paprika

Indirect/Medium Heat (page 5)

Rinse chicken and pat dry. With poultry shears, cut along both sides of backbone the entire length of chicken. Remove whole backbone and tail. Skewer neck skin to back. Twist wing tips under back. 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.

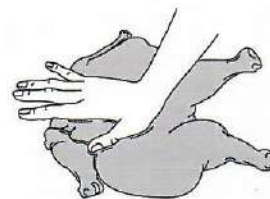
Place chicken, skin side up, on cooking grate, cook until chicken legs move easily and skin is well-browned, 1 to 1¼ hours. Remove chicken to cutting board; let stand 10 minutes. Cut into quarters, cutting lengthwise and crosswise. Reassemble chicken on serving platter.

Chicken Parts & Halves

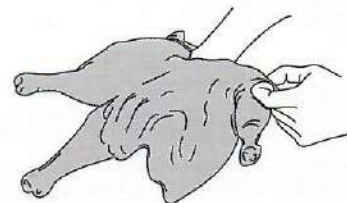
- Broiler-fryer chicken parts or halves
- Cooking oil
- Salt and pepper (if desired)

Indirect/Medium Heat (page 5)

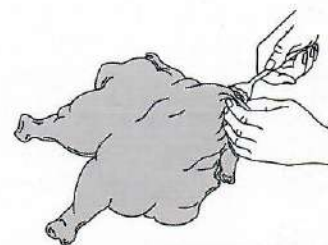
Rinse chicken parts and pat dry. Brush chicken with oil and season to taste with salt and pepper. Place chicken, bone side down, in center of cooking grate. Cook till chicken is tender, 40 to 60 minutes, depending on size of chicken pieces.



Press down on chicken with palms of hand to pop bones so the chicken will lie flat.



Starting at neck, loosen skin over breast, thighs, and legs with your fingers. Be careful not to tear or cut the skin.



Carefully spoon stuffing under skin, pressing with fingers to distribute stuffing evenly over the legs, the thighs, and, lastly, the breast.

WEBER TIP

Use separate dishes for raw and cooked poultry.

Whole Roast Chicken

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

Indirect/Medium Heat (page 5)

Rinse chicken and pat dry. Twist wing tips under back and tie legs together with string. Brush entire outer surface of chicken with oil and season lightly with salt and pepper.

Place chicken, breast side up, in center of cooking grate and cook 60 to 80 minutes to 180°F (82°C). Remove chicken to serving platter; let stand 10 minutes before carving.

Grilled Lemon Chicken

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

Indirect/Medium Heat (page 5)

Rinse chicken and pat dry. 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, breast side up, in center of cooking grate and cook until chicken legs move easily and juices run clear, about 1¼ hours. Remove chicken to serving platter; let stand 10 minutes before carving.

WEBER TIP

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



Indonesian Peanut Chicken

Peanut Sauce (below)

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

Indirect/Medium Heat (page 5)

Rinse chicken and pat dry. Place chicken pieces, skin sides up, on cooking grate. Cook until chicken is tender and juices run clear, 40 to 60 minutes, depending upon size of pieces. Brush chicken pieces with Peanut Sauce during the last 10 minutes of cooking time. Arrange chicken on serving platter; sprinkle with green onion and coriander.

Peanut Sauce

- ¼ cup chopped onion
- 1 clove garlic, minced
- 1 teaspoon cooking oil
- ½ cup peanut butter
- 4 teaspoons soy sauce
- 1 teaspoon brown sugar
- ⅛ teaspoon ground ginger
- ⅛ teaspoon crushed red pepper
- ½ to 1 cup 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 2½ cups.

Plum-Glazed Chicken Wings

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

Indirect/Medium Heat (page 5)

Rinse chicken wings and pat dry. Cut off and discard wing tips. Cut each wing at the joint to make two sections. Place chicken pieces in center of cooking grate. Cook 30 to 35 minutes or till chicken is tender and the skin is lightly crisp, turning once halfway through cooking time.

Plum Glaze

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

Combine all ingredients in a small saucepan. Cook and stir till heated through. Serve as a dipping sauce for grilled chicken wings. Makes 1¼ cups.

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
- ¼ teaspoon ground cloves
- ½ teaspoon salt
- ½ teaspoon white pepper
- ½ cup chopped chutney
- 1 medium cucumber, sliced

Indirect/Medium Heat (page 5)

Rinse chicken pieces and pat dry. 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 grate. Cook until chicken is tender and juices run clear; 40 to 60 minutes, depending upon size of pieces. Brush chicken pieces with reserved marinade during cooking. Arrange chicken on serving platter; serve with chutney and cucumbers.

Grilled Chicken Pitas

- 3 whole chicken breasts, halved, skinned and boned
- 2 tablespoons fresh lime juice
- ⅛ teaspoon each salt, freshly ground pepper and crushed red pepper
- 3 tablespoons reduced-calorie mayonnaise
- ½ teaspoon salt-free dried herb mixture
- 3 whole wheat pita breads, halved
- 2 tomatoes, sliced
- 1½ cups leaf lettuce, washed and dried

Indirect/Medium Heat (page 5)

Rinse chicken and pat dry. Brush chicken breasts with lime juice, sprinkle with salt, pepper and crushed red pepper. Rub into surface and let sit 5 minutes. Place chicken on cooking grate. Cook 8 minutes; turn and continue cooking 5 to 7 minutes or until chicken is no longer pink. While chicken is cooking, mix together mayonnaise and dried herbs. Remove chicken breasts from cooking grate and slice thinly. Slit pitas and spread mayonnaise mixture on the inside. Fill each half with equal amounts of lettuce, tomato and sliced chicken.

Chicken Fajitas

- 3 whole chicken breasts, skinned, boned and cut into halves
- ½ cup cooking 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

Indirect/Medium Heat (page 5)

Rinse chicken and pat dry. For marinade, combine oil, vinegar, lime juice, ¼ cup onion, garlic, sugar, oregano, salt, pepper and cumin in a shallow nonmetal container. Add chicken, turning to coat each side. Refrigerate, covered, 4 hours, turning occasionally. Remove chicken breasts from marinade and place on cooking grate. Cook 10 to 12 minutes, or until chicken is no longer pink, turning once halfway through cooking time. Slice chicken into thin slices. Place chicken slices, tomato, onion and avocado in tortillas and roll up to eat. Serve with salsa.

Warm Flour Tortillas

Wrap tortillas in heavy foil and place on cooking grate. Heat about 15 minutes, turning package over once.

Pineapple Chicken Quarters For A Crowd

| | <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 | ¼ teaspoon | ½ teaspoon |
| Lemon juice | ⅓ to ½ cup | ⅔ to 1 cup |
| Chicken quarters | 12 | 24 |

Indirect/Medium Heat (page 5)

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

Rinse chicken and pat dry. Place chicken quarters on cooking grate. Cook 40 to 60 minutes until chicken is tender and juices run clear, turning chicken pieces once halfway through cooking time. Brush chicken pieces with pineapple mixture during last 20 minutes of cooking time. Keep sauce warm on grill; serve remaining sauce with chicken.

Turkey Breast

- 1 bone-in Turkey Breast (5 to 8 pounds)

Cooking oil
Salt and pepper

Indirect/Medium Heat (page 5)

If frozen, defrost before cooking. Rinse turkey breast and pat dry. Brush outer surface of turkey breast with oil and season lightly with salt and pepper. Place turkey breast in center of cooking grate and cook 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 2 hours depending on size of turkey breast.

Turkey

- 1 oven-ready turkey (10 to 12 pounds)

Cooking oil
Salt and pepper

Indirect/Medium Heat (page 5)

If frozen, defrost turkey before cooking. Free legs and tail from tucked position. Remove neck and giblets. Rinse turkey thoroughly and pat dry.

Brush outer surface of turkey with oil and season with salt and pepper inside and out. Pull turkey skin over neck and fasten behind back with a skewer. Twist wings under back and tie legs and tail together securely, or tuck legs under band of skin. Place turkey, breast side up, in center of cooking grate and cook until turkey is tender; 11 to 13 minutes per pound or to an internal temperature of 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 grate and let stand 10 minutes before carving that golden-brown bird.

Note – Because turkeys are large and cooking time is lengthy, it is advisable to use a foil drip pan. Place the bird in a roast holder, inside the foil drip pan. Position pan in center of cooking grate. About 30 minutes before the bird is done, remove foil drip pan and place bird in center of cooking grate. This will allow the bottom of the bird to get some color, and gives you an opportunity to make a gravy from the drippings that have accumulated in the foil drip pan.

WEBER TIP

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

WEBER TIP

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

Cornish Hens With Mandarin Rice

Mandarin Rice (below)

- 4 Cornish hens (about 1¼ pounds each)
- Cooking Oil
- Paprika
- Orange marmalade

Indirect/Medium Heat (page 5)

Rinse Cornish hens and pat dry. 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 grate and cook 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 grate and arrange on serving platter. Garnish with mint leaves.

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.

Roast Cornish Hens

- 4 Cornish hens (1 to 1¼ pounds each)
- Salt and pepper
- ¼ pound butter, melted
- 1 cup white wine

Indirect/Medium Heat (page 5)

Rinse Cornish hens and pat dry. Season hens to taste with salt and pepper. Place in center of cooking grate and cook for 60 minutes. Combine melted butter with wine and use to baste hens during cooking.

Duckling Or Goose

- 1 duckling or goose (4 to 5 pounds)
Salt and pepper

Indirect / Medium Heat (page 5)

Rinse bird and pat dry. Season with salt and pepper, inside and out. Twist wings behind back and tie legs together. Use a sharp knife to make a cut between wing joints and back to permit draining of excess fat during cooking. Prick skin all over with a fork. Place bird, breast side up, in center of cooking grate. Cook for 1¾ to 2 hours or to an internal temperature of 180°F (82°C). When the bird is about two-thirds done, cut string holding legs together. Since birds vary in type and size, roasting times are only approximate and you may have to increase or decrease indicated cooking time.

See "Using A Drip Pan" on page 5.

Duck Oriental

- 1 duckling (4½ to 5 pounds), cut into quarters
Oriental Basting Sauce (below)

Indirect/Medium Heat (page 5)

Rinse duckling quarters and pat dry. Cut wing tips and excess fat from duck and discard; pierce duck skin liberally with fork. Place duck quarters, skin sides up, on cooking grate and cook until duck is tender and juices run clear, 1¼ to 1½ hours or to an internal temperature of 180°F (82°C). Prepare Oriental Basting Sauce; brush duck with sauce during last half of cooking time.

See "Using A Drip Pan" on page 5.

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 TIP

When cooking poultry, stuffing can be baked in a disposable foil pan on the cooking grate beside the bird during the last 45 minutes of cooking time.



Fish & Seafood

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Whitefish With Garlic Butter

Garlic Butter (below)

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

Indirect/Medium Heat (page 5)

Prepare Garlic Butter. Place whitefish in the center of lightly greased cooking grate. Cook until fish is tender and flakes with a fork; about 30 minutes. Arrange fish on serving platter; spoon Garlic Butter over. Serve with lemon wedges.

Garlic Butter

- ⅓ cup butter
- 6 cloves garlic, minced
- 2 green onions, thinly sliced

Melt butter in a small saucepan. Sauté halved cloves of garlic and green onions in butter over low heat 12 to 15 minutes, or till tender and golden brown. Makes 1 cup.

Stuffed Red Snapper

Rice Stuffing (below)

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

Indirect/Medium Heat (page 5)

Prepare Rice Stuffing; spoon stuffing into fish and secure edges with metal skewers. Place fish in center of lightly greased cooking grate, cook until fish is tender and flakes with a fork, 50 to 60 minutes. Meat thermometer inserted in center of fish stuffing should register 165°F (74°C). Arrange fish on serving platter; serve with lemon wedges.

Rice Stuffing

- 1 package (6 ounces) brown and wild rice
- Water
- Salt
- ½ cup coarsely chopped pecans
- 2 tablespoons sliced green onions and tops
- 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 onions in butter in small skillet until pecans are toasted; stir in mushrooms and cook 2 minutes. Combine pecan mixture with rice; stir in orange and lemon rind. Season to taste with pepper. Makes about 3 cups.

Summer Fish Steaks

- 4 fish steaks ($\frac{1}{2}$ to 2 inches thick)
- Cucumber-Dill Butter (below)
- Lemon wedges

Indirect/Medium Heat (page 5)

Place fish steaks in center of lightly greased cooking grate. Cook until fish is tender and flakes with a fork, 10 to 12 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.

Cucumber-Dill Butter

- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup chopped, seeded, pared cucumber
- 1 teaspoon dried chives
- $\frac{1}{2}$ teaspoon dried dill weed
- Salt
- Lemon juice

Melt butter in small pan over medium-high heat. Stir in cucumber, chives and dill weed; cook just until heated through, 3 to 5 minutes. Season to taste with salt and lemon juice. Makes $\frac{3}{4}$ cup.

Pecan Fish Fillets

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

Indirect/Medium Heat (page 5)

If fish fillets are thin, place skin sides down in lightly greased foil or metal baking pan; place thick fillets in center of lightly greased cooking grate. Cook until fish is tender and flakes with a fork, 5 to 10 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.

Browned Pecan Butter

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

Melt butter in small pan or skillet over medium-high heat. Stir in pecans; cook until pecans are toasted and butter is dark brown (watch carefully as pecans can burn easily). Makes $\frac{3}{4}$ cup.

WEBER TIP

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

WEBER 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
- 2 tablespoons cooking oil
- 1 teaspoon coarse salt
- 2 pounds halibut steaks (about 1¼ inch thick)

Indirect/Medium Heat (page 5)

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. Arrange fish in center of lightly greased cooking grate and cook 10 to 12 minutes or until fish is tender and flakes with a fork, turning once halfway through cooking time. When fish is done, remove from cooking grate and serve garnished with lime slices, if desired.

Barbecued Trout

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

Indirect/Medium Heat (page 5)

Rinse fish with cold water and pat dry with paper towels. 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 in center of lightly greased cooking grate and cook until fish is tender and flakes with a fork, about 7 minutes per side. Brush with reserved Marinade while cooking.

Marinade

- ½ cup soy sauce
- ½ cup cooking Sherry
- 1 tablespoon lemon juice
- 1 clove garlic, crushed
- ¼ cup salad oil

Combine all ingredients. Makes about 1¼ cups.

WEBER TIP

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

Grilled Fresh Tuna

Dressing (below)

- 4 fresh tuna steaks (about $\frac{3}{4}$ inch thick)
- Olive oil

Indirect/Medium Heat (page 5)

Prepare Dressing. Brush tuna steaks with olive oil, thoroughly coating all surfaces. Place fish in center of lightly greased cooking grate. 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 grate. Add the reserved parsley to Dressing, mix well and drizzle a little over each steak.

Dressing

- $\frac{1}{2}$ cup olive oil
- 4 tablespoons lemon juice
- Salt and freshly ground pepper
- $1\frac{1}{2}$ tablespoons snipped parsley

Combine olive oil, lemon juice, salt and pepper in a small bowl. Reserve parsley. Makes about $\frac{3}{4}$ cup.

Lobster Tail

- 4 frozen lobster tails, about $\frac{1}{2}$ pound each
- Melted butter
- Lemon wedges

Indirect/Medium Heat (page 5)

Allow the lobster to thaw to room temperature. Rinse lobster and pat dry. To prevent curling while cooking, use kitchen shears or a sharp heavy knife to cut lengthwise through center of the hard top shell. Bend backward to crack the bottom shell. Brush the lobster generously with melted butter then place on the cooking grate. Cook 10 to 15 minutes or until the meat is opaque and the shell is bright red. Serve with lemon wedges and melted butter.

WEBER 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.



Shrimp Kabobs With Curry Butter

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

Indirect/Medium Heat (page 5)

Make Curry Butter. Thread shrimp on six 12-inch skewers, leaving space between pieces. Place shrimp on lightly greased cooking grate. Cook until shrimp turn pink and are tender, 4 to 5 minutes, depending upon size (do not overcook). Turn skewers of shrimp once and brush with Curry Butter halfway through cooking time.

Arrange cooked shrimp on serving plate. Garnish with lime wedges and dill.

Curry Butter

- $\frac{1}{2}$ cup butter
- 2 tablespoons finely chopped onion
- 1 teaspoon snipped fresh dill
- 1 to $1\frac{1}{2}$ teaspoons curry powder
- Dash garlic powder

Melt butter in small pan over medium-high heat. Stir in onion, dill weed, curry powder and garlic powder; cook 5 minutes. Makes about $\frac{1}{2}$ cup.

WEBER TIP

Shrimp become tough and lose 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.

Seafood Kabobs

- ½ cup white wine vinegar
- ¼ cup water
- 2 teaspoons lemon juice
- 2 teaspoons dried chervil leaves
- ¼ teaspoon garlic powder
- ⅛ teaspoon salt
- 1 pound swordfish steaks, cut into 1½-inch pieces
- ¾ pound sea scallops
- 8 medium mushroom caps
- 2 medium red or green peppers, cut into 1½-inch pieces
- 2 medium oranges, cut into wedges

Indirect/Medium Heat (page 5)

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 in center of lightly greased cooking grate. Cook until fish is tender and flakes with a fork, about 10 minutes. Brush kabobs with reserved marinade; turn kabobs over halfway through cooking time.

(Kabobs pictured are not indicative of recipe above.)



Salmon Steak Kyoto

- 1/3 cup soy sauce
- 1/4 cup orange juice concentrate
- 2 tablespoons cooking oil
- 2 tablespoons tomato sauce
- 1 teaspoon lemon juice
- 1/2 teaspoon prepared mustard
- 1 tablespoon green onion and top, minced
- 1 clove garlic, minced
- 1/2 teaspoon minced gingerroot
- 4 salmon steaks (2 pounds)

Indirect/Medium Heat (page 5)

For marinade, 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 in center of lightly greased cooking grate. Cook until fish is tender and flakes with a fork, 10 to 20 minutes, depending upon thickness of fish. Turn salmon once and brush with marinade halfway through cooking time.

Grilled Salmon With Rosemary And Thyme

Marinade (below)

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

Indirect/Medium Heat (page 5)

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 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.

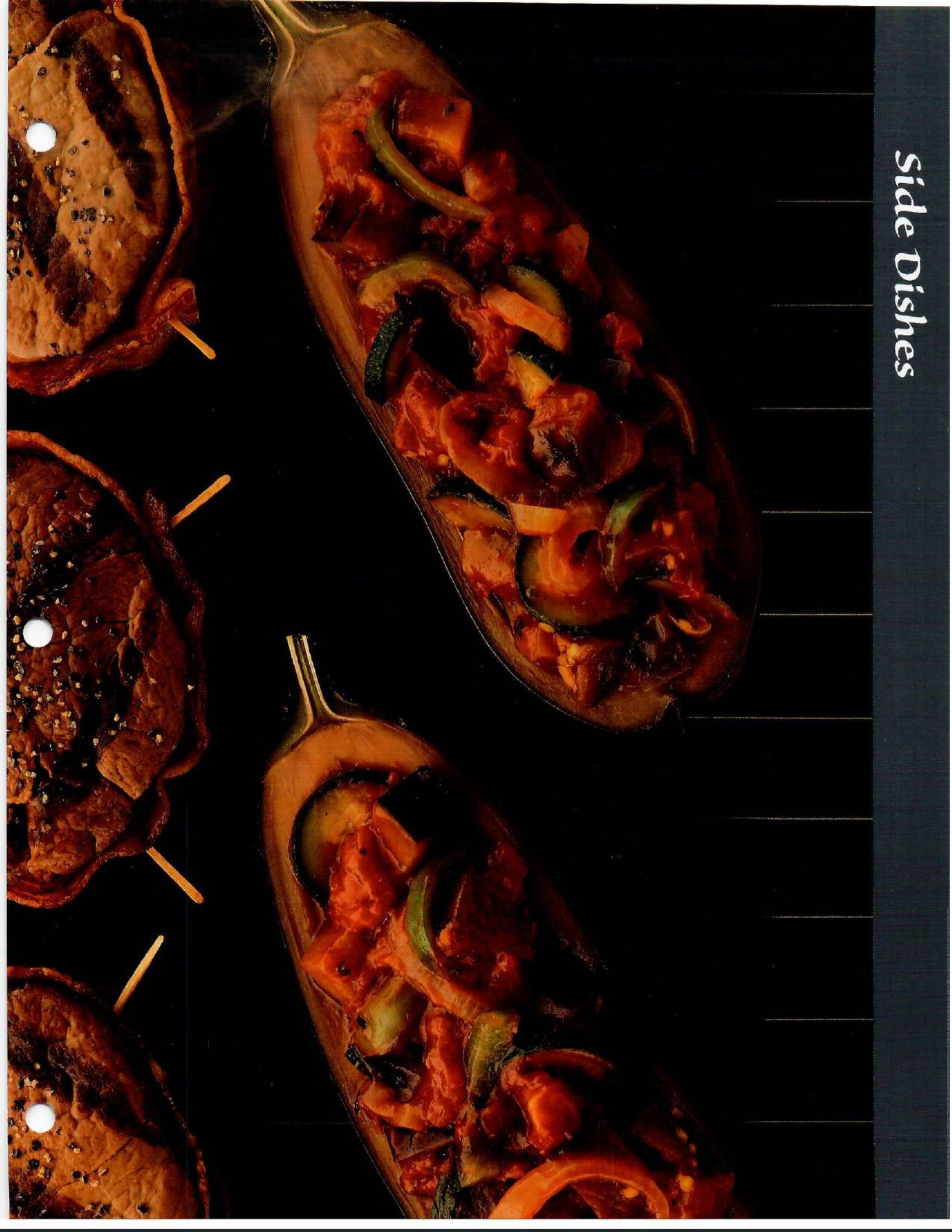
Place fish in center of lightly greased cooking grate and cook 6 minutes. Turn and cook until fish is tender and flakes with a fork, 4 to 5 minutes longer. Serve steaks on a warm platter with marinated onions on the side and garnish with sprigs of fresh rosemary if desired.

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



Hot German Potato Salad

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

Indirect/Medium Heat (page 5)

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

Spoon potato salad into foil pan or metal baking pan; cover loosely with foil. Place pan on cooking grate and cook until potato salad is warmed through, about 30 to 45 minutes.

Baked Potatoes

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

Indirect/Medium Heat (page 5)

Scrub potatoes, dry and rub with butter or margarine. Wrap each potato in heavy foil; place on cooking grate and cook. 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 and squeeze gently to fluff up center. Top with butter or sour cream with chives. Season to taste with salt and pepper.

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

WEBER TIP

Vegetables, such as potatoes or corn-on-the-cob wrapped in foil, will cook more quickly if placed to the back or front of the cooking grate over a burner, rather than in the center.

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
- ½ teaspoon finely shredded orange peel
- 2 tablespoons orange juice
- ½ teaspoon salt
- ⅔ cup coarsely chopped pecans

Indirect/Medium Heat (page 5)

Combine potatoes, egg, 3 tablespoons each of brown sugar, butter, orange peel, the orange juice and salt; beat until light and fluffy. Fold in ⅓ cup of the pecans. Turn into buttered shallow ovenproof casserole or foil pan. Sprinkle remaining ⅓ cup nuts and 3 tablespoons brown sugar over top. Drizzle remaining 3 tablespoons of butter over top. Center pan on cooking grate and cook until heated through, about 30 minutes.

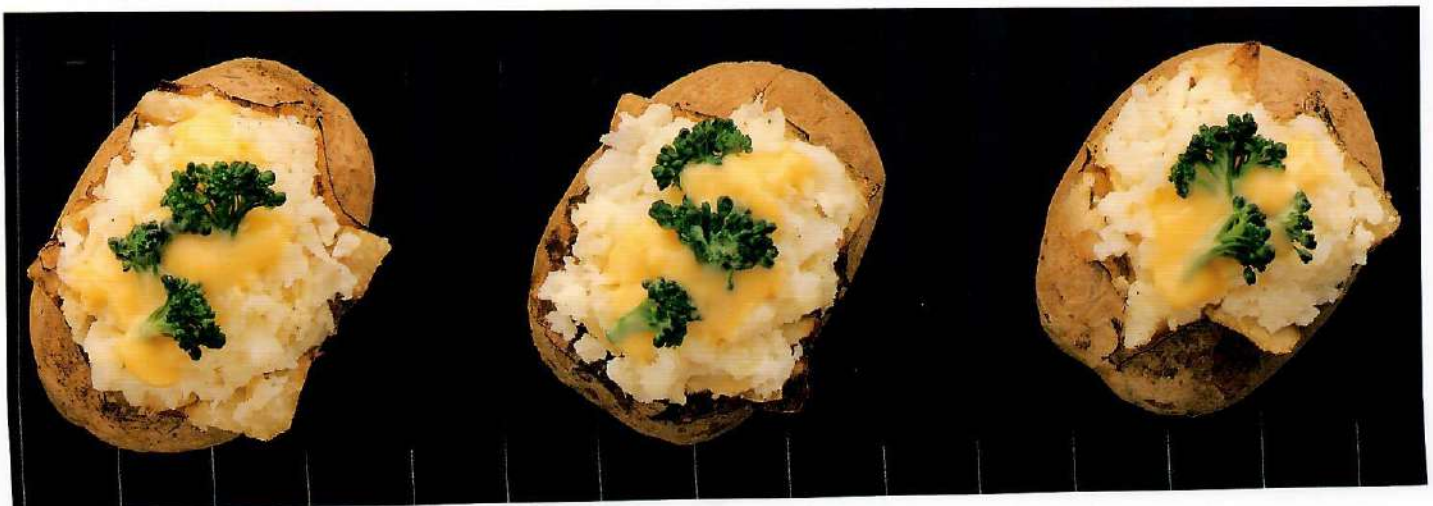
Stuffed Baked Potatoes

- 3 large baking potatoes
- 3 tablespoons softened butter or margarine
- ¾ teaspoon salt
- 2 egg yolks
- ½ cup sour cream
- 1 tablespoon snipped chives
- 2 tablespoons grated sharp cheddar cheese
- ¼ cup broccoli flowerets

Indirect/Medium Heat (page 5)

Wash and dry potatoes. Prick potatoes with fork. Bake until done, about 1 hour. Halve potatoes lengthwise. 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 a foil pan.

Place pan in center of cooking grate and cook 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 before serving.



Vegetable Kabobs

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

Indirect/Medium Heat (page 5)

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 grate and cook 10 to 15 minutes, turning once halfway through cooking time. Brush kabobs with reserved marinade while cooking.

Squash And Peppers

- 1 zucchini, cut into 1/2-inch slices
- 1 yellow summer squash, cut into 1/2-inch slices
- 4 small pattypan squash
- 1 green pepper, cut into 1/2-inch strips
- 1 red pepper, cut into 1/2-inch strips
- 1 yellow pepper, cut into 1/2-inch strips
- 2/3 cup cooking oil
- 1/4 cup white wine vinegar
- 1 tablespoon water
- 2 teaspoons Dijon-style mustard
- 1 teaspoon minced chives
- 1/2 teaspoon sugar
- 1/2 teaspoon dried basil leaves
- 1/4 teaspoon garlic powder
- 1/4 teaspoon pepper

Indirect/Medium Heat (page 5)

Combine vegetables in shallow glass baking dish; combine remaining ingredients and pour over vegetables. Let stand 15 minutes. Drain vegetables; reserve marinade. Vegetables may be arranged on skewers, or placed in a foil pan.

Place vegetables on cooking grate. Cook 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.

WEBER 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.

Patio Tomatoes

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

Indirect/Medium Heat (page 5)

Cut a thin slice off stem end of tomatoes. Scoop pulp out of tomatoes; reserve pulp for another use. Drain tomato shells upside down on paper towels. In a skillet cook bacon till crisp. Drain bacon on paper towels, reserving 1 tablespoon of bacon drippings in skillet. Add onions to reserved drippings and cook till onion is soft. Combine all ingredients, except tomatoes, and spoon mixture into tomatoes. Place each filled tomato in center of a 6-inch square of heavy foil. Shape foil up to fit around each tomato, leaving top uncovered.

Place tomatoes in center of cooking grate and cook until heated through, about 25 minutes.

Pecan Stuffing

- $\frac{1}{2}$ cup coarsely chopped pecans
- $\frac{1}{4}$ cup sliced green onions and tops
- $\frac{1}{4}$ cup chopped green pepper
- 3 tablespoons butter
- $\frac{1}{4}$ teaspoon dried rosemary leaves
- $\frac{1}{8}$ teaspoon white pepper
- 2 cups cubed stale whole wheat bread ($\frac{1}{2}$ inch cubes)
- $\frac{1}{3}$ to $\frac{1}{2}$ 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 $2\frac{1}{2}$ cups.

Noodles Parmesan

- 1 pound egg noodles, cooked, drained
- $\frac{1}{2}$ cup melted butter
- $\frac{1}{4}$ to $\frac{1}{2}$ cup grated Parmesan cheese
- $\frac{1}{8}$ teaspoon white pepper
- Milk

Indirect/Medium Heat (page 5)

Mix noodles, butter, cheese and pepper. Stir in milk a tablespoon at a time, if mixture seems dry. Spoon noodle mixture into a foil pan or metal baking pan; cover loosely with foil. Place pan in center of cooking grate. Cook until mixture is hot through, about 20 to 30 minutes.

WEBER TIP

For a delicious variation of Noodles Parmesan, 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.

Grilled Red Peppers Stuffed With Mozzarella

- 1 small loaf crusty Italian bread
- 3 tablespoons olive oil
- 3 medium sweet red peppers
- 1 cup fresh mozzarella cheese, cut into small cubes
- 1½ teaspoons dried basil
- 1 clove garlic, chopped fine
- 1 tablespoon olive oil
- Salt and freshly ground pepper

Indirect/Medium Heat (page 5)

Thinly slice bread, remove crusts and cut into enough ½-inch croutons to make 1 cup. Sauté in 3 tablespoons olive oil until golden; drain on paper towels. Cut tops off peppers about ½-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 peppers in center of cooking grate, top sides up, and cook 12 to 15 minutes or until peppers are soft, but still hold their shape. When peppers are done, remove from grate. Remove tops and cut in half lengthwise.

Roasted Red Bell Pepper

- 1 large red bell pepper

Indirect/Medium Heat (page 5)

Rinse pepper and pat dry. Place whole pepper on cooking grate. Cook pepper, turning until it chars evenly on all sides. Remove from cooking grate and place pepper in a paper bag, closing tightly. Let stand for 10 to 15 minutes. Remove peppers from bag; peel away charred skin. Cut off top and remove seeds. Pepper can be done ahead of time to this point and stored in the refrigerator.

Sweet Corn In Husks

Indirect/Medium Heat (page 5)

Trim excess silk off end of corn with kitchen scissors. Place corn in a deep container; 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 grate and cook about 25 minutes, turning 3 times. Use gloves to remove husks and silk before serving.

Grilled Onions

Medium white onions

Salt and pepper

- 1 pat butter or margarine (per onion)
- 1 slice bacon (per onion)

Indirect/Medium Heat (page 5)

Peel onions. Remove a thin slice from top and bottom. Then make 4 cuts from top toward bottom $\frac{1}{2}$ 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 heavy foil. Place onions on cooking grate and cook 40 to 50 minutes, depending upon size. To serve, open wrap, put bacon under onion; unfold onions to look like flowers.

Onion Bake

- 2 large Bermuda onions, sliced and separated into rings
- 2 tablespoons butter
- 2 cups shredded Swiss cheese, (8 ounces)
- 1 can (10 $\frac{1}{2}$ 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

Indirect/Medium Heat (page 5)

In a large skillet cook onion rings in butter until tender. Arrange onions in greased ovenproof casserole or 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 grate and cook 30 minutes.

Alabama Baked Beans

- 2 cans (16 ounces each) pork and beans, with tomato sauce, drained
- 1 small onion, chopped
- 1 small green pepper, chopped
- 4 slices bacon
- $\frac{1}{4}$ cup packed light brown sugar
- 2 tablespoons distilled white vinegar
- 1 tablespoon Worcestershire sauce
- $\frac{1}{2}$ teaspoon dry mustard

Indirect/Medium Heat (page 5)

In a skillet cook bacon until crisp. Drain and crumble, reserving 2 tablespoons drippings. Cook onion and pepper in reserved drippings till tender. Remove from heat. Stir in beans, sugar, vinegar, Worcestershire sauce, mustard and bacon pieces; spoon into ovenproof casserole or foil pan.

Place pan in center of cooking grate. Cook uncovered, about 30 to 40 minutes or until heated through and thickened.

WEBER TIP

For variation of grilled onions, slice onions and place on heavy foil. Place butter on top of onions, season to taste. Double fold foil on top and ends to seal well. Place package on cooking grate and cook 30 minutes, turning once.

Broccoli Casserole

- 1 small onion, finely chopped
- 2 tablespoons butter or margarine
- 1 tablespoon flour
- ¼ cup milk
- 1 jar (8 ounces) cheddar cheese spread
- 2 eggs, well beaten
- 1 package frozen chopped broccoli, thawed and well-drained
- ½ cup bread crumbs
- 1 tablespoon butter or margarine, melted

Indirect/Medium Heat (page 5)

In saucepan cook onion in 2 tablespoons of butter till tender. Stir in flour; add milk. Cook and stir till mixture is thickened and bubbly; blend in cheese. Gradually stir egg into mixture. Add broccoli and mix gently until blended. Pour into ovenproof casserole or foil pan. Combine bread crumbs and 1 tablespoon melted butter; sprinkle bread crumbs over top of vegetable mixture in pan. Place casserole in center of cooking grate and cook until heated through, about 30 minutes.

Pizza On The Grill

- 1 12-inch pre-baked bread shell
- 1 cup pizza sauce
- 8 ounces Italian sausage, cooked and cut into thin slices
- ½ cup sliced mushrooms
- ¼ cup thinly sliced green bell peppers
- ¼ cup thinly sliced red bell pepper
- ¼ cup sliced green onions
- 1 cup shredded mozzarella cheese
- ¾ teaspoon dried oregano, crushed

Indirect/Medium Heat (Page 5)

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 cooking grate. Cook 10 to 15 minutes or until the cheese is melted. Remove from grill and cut into wedges.

For pizza with pizzazz, the sky's the limit in terms of toppers. Use a variety of flavors including: sliced black olives, marinated artichoke hearts, chopped fresh tomatoes, pepperoni, shrimp, fresh herbs, crisp cooked bacon pieces, freshly grated Parmesan cheese, thinly sliced avocado or anchovies.

Breads In Foil

- 1 16 oz loaf of French or Italian bread
- ½ cup margarine or butter, softened

Indirect/Medium Heat (page 5)

Cut bread crosswise into 1-inch slices, cutting to, but not through, bottom crust. Spread cut surfaces with softened margarine or butter. Wrap loaf in heavy foil; seal with double fold on top and ends. Place bread in center of cooking grate and heat 15 to 20 minutes or until heated through. 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 Bread:

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

Garlic-Herb Bread:

Mix ¼ cup softened butter or margarine, ¼ cup grated Parmesan cheese, 1 crushed garlic clove, ¼ teaspoon each of dried basil and oregano, crushed; and a dash of pepper.

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, 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, ½ cup softened butter or margarine and ¼ cup each of finely chopped onion and chili sauce.

Chutney Fruit Kabobs

Chutney Glaze (below)

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

Indirect/Medium Heat (page 5)

Prepare Chutney Glaze. Arrange fruit on 4 skewers; brush with glaze. Place kabobs on cooking grate. Cook until fruit is hot through, about 5 minutes. Baste kabobs with glaze during cooking. Arrange kabobs on serving platter; spoon remaining glaze over kabobs.

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

Indirect/Medium Heat (page 5)

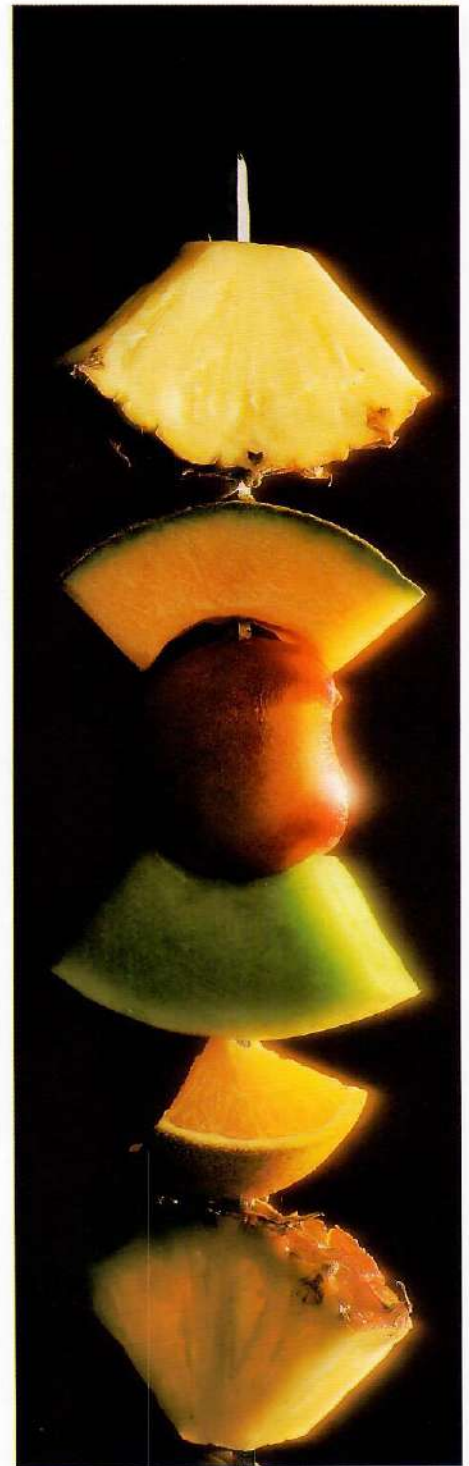
Place bananas, skin sides down, on cooking grate. Cook until banana skins are black; about 6 to 8 minutes. Turn bananas over and cook 2 to 3 minutes longer. Arrange bananas on serving plates; drizzle with honey and lime juice.

Fresh Fruit Salsa

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

Indirect/Medium Heat (page 5)

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



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
- $\frac{1}{4}$ teaspoon ground nutmeg

Indirect/Medium Heat (page 5)

Cut pineapple through top and core into quarters. Cut pineapple into $\frac{1}{2}$ -inch slices, cutting to, but not through, the shell. In a small saucepan melt margarine. Stir in brown sugar, rum, cinnamon and cloves.

Wrap pineapple tops in heavy foil. Place pineapple quarters, shell side down, in center of cooking grate. Cook until pineapple is heated through, about 15 minutes, basting with butter-rum mixture. Just before serving, remove foil from tops and sprinkle each serving with nutmeg.

WEBER TIP

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



Marinades & Sauces



Cajun-Style Marinade

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

Coarsely chop tomatoes; combine with liquid and remaining ingredients. Use with chicken, beef and pork. Makes about $2\frac{1}{2}$ cups.

Chutney Marinade

- $1\frac{1}{2}$ cups plain yogurt
- $\frac{1}{2}$ cup chopped chutney
- $\frac{1}{4}$ cup cooking oil
- 1 green onion and top, chopped
- 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 $2\frac{1}{4}$ cups.

Chuck's Cassis Marinade

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

Combine all ingredients; use with chicken, lamb and pork. Makes about $1\frac{1}{2}$ cups.

Herb-Butter Sauce

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

Melt butter in small saucepan over medium heat; stir in remaining ingredients. Cook 1 to 2 minutes to blend flavors. Use with fish and vegetables. Makes $\frac{1}{2}$ cup.

WEBER TIP

Always marinate meats in the refrigerator, covered. Reserve a portion of the marinade, before adding the meat, for use later for a sauce or for basting. Don't reuse marinades.

Mustard Butter

- ½ cup butter, softened
- 1 tablespoon Dijon-style mustard
- ½ teaspoon lemon juice
- 1 clove garlic, pressed
- Salt and freshly ground pepper

Cream butter with remaining ingredients until fluffy. Serve at room temperature. Makes ½ cup.

Pesto Sauce

- 3 medium cloves garlic, peeled
- ¼ cup pine nuts
- 2 cups fresh basil leaves
- ½ cup olive oil
- ½ 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, ½ cup at a time, continue to process. Add olive oil, blend. Stir in Parmesan cheese, salt and pepper. Set aside. Makes about ¾ cups.

Salsa

- 3 medium tomatoes, peeled and chopped
- ½ onion, chopped
- 1 clove garlic, minced
- 2 jalapeño chiles, seeded and chopped
- ½ cup green pepper, finely chopped
- 1 tablespoon dried coriander, crushed
- 1 tablespoon red wine vinegar
- ½ 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
- ¾ cup beer
- ½ cup cooking oil
- ¼ cup finely chopped green onions and tops
- 3 tablespoons chili powder
- ½ teaspoon ground cumin
- ⅛ to ¼ teaspoon cayenne pepper

Combine all ingredients. Use with chicken, pork and beef. Makes about 2½ cups.

Gordon's Southern-Style Mustard Barbecue Sauce

- 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 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
- Dash 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 1 $\frac{2}{3}$ cups.

WEBER TIP

For delicious sandwiches, mix cooked shredded hickory-smoked pork with a generous amount of Gordon's Southern-Style Mustard Barbecue 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.

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