

# ***Summit***<sup>®</sup>

CHARCOAL GRILL





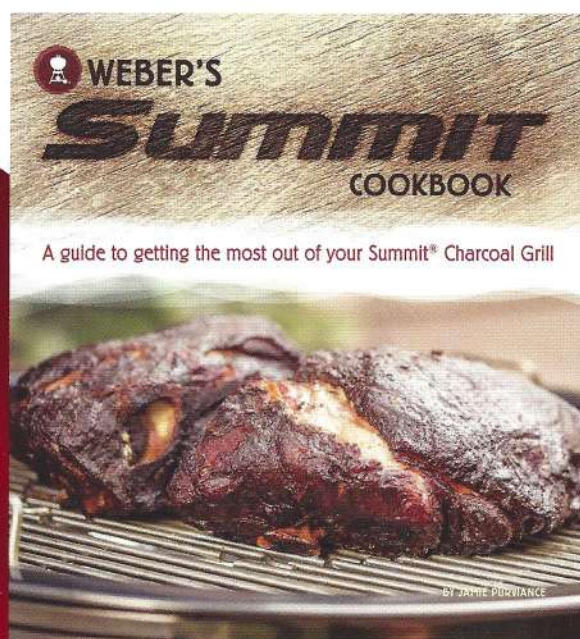
# WELCOME TO THE WEBER FAMILY!

Thank you for purchasing the Weber® Summit® charcoal grill. We are confident you will love this grill as much as we loved developing it.

Our legacy began back in 1952 when our founder, George Stephen, developed the first Weber charcoal grill out of a need to feed his ever growing family and his desire for the perfect steak. After over sixty years of innovation (and a lot of steak), the Weber® Summit® charcoal grill has arrived, and it is just as its name implies, top-of-the-line. Built with true Weber DNA, this grill gives you ultimate control and convenience to provide perfect results no matter what you grill or smoke. The flavor it imparts to your food is sure to impress family and friends at your next barbecue.

But, we don't want to stop there. We want you to officially be a part of our close knit family so you are guaranteed success each and every time you grill. To help with that, when you register your grill at [www.weber.com/registration](http://www.weber.com/registration), you will receive a beautiful 200 page cookbook dedicated solely to the Weber® Summit® Charcoal Grill mailed directly to your home. The cookbook includes everything from a robust section on setting up your grill, to chapters of mouth-watering recipes, such as Beer-Braised and Mesquite-Smoked Short Ribs, Slow Smoked Mesquite Brisket, and Smoky Shrimp Tacos. So come on over to [weber.com](http://weber.com) and join us to unleash the full power of your new Weber® Summit® charcoal grill.

Welcome again to the Weber family. We are so happy you have joined us!



## REGISTER YOUR GRILL FOR A **FREE COOKBOOK\***

With the Weber Summit charcoal grill Cookbook you will enjoy:

- » Over 95 delicious recipes with full page color photos
- » Comprehensive information on charcoal fuel types with guidelines on usage for each
- » Complete smoking woods flavor guide with wood characteristics and suggestions for food pairing
- » Top ten grilling tips for the Weber® Summit® charcoal grill

\*Cookbook available for download in Canada and Mexico.





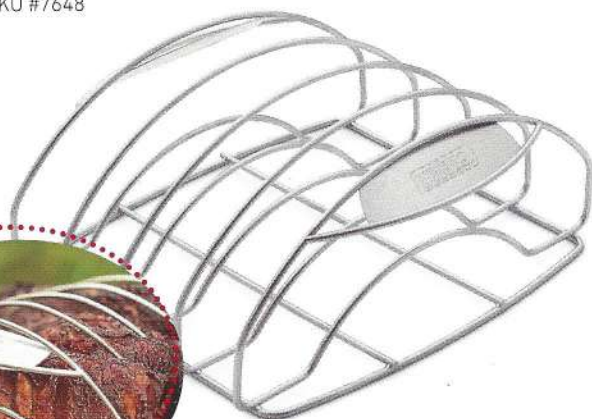
## CHARCOAL RAKE

Designed to safely and conveniently arrange lit charcoal.

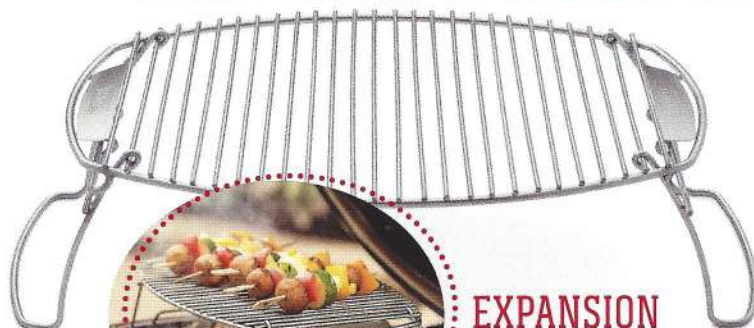


## STAINLESS STEEL RIB RACK

Designed to optimize cooking space and holds up to four large racks of pork or beef ribs.  
SKU #7648



# ACCESSORIES



## EXPANSION GRILLING RACK

Adds grilling space for cooking larger meals. SKU #7647

## FIRESPICE® COOKING WOODS

Available in chips and chunks.



**CHIPS:** Coarsely chopped wood chips.  
Ideal for smoking over shorter intervals.

**CHUNKS:** Larger pieces of wood placed among the charcoal. Ideal for smoking over longer intervals.

## GRILL COVERS

Weather resistant cover custom designed to fit your Summit® charcoal grills.

SKU #7173: Summit® charcoal grill

SKU #7174: Summit® charcoal grilling center



WWW.WEBER.COM





# GOURMET BBQ SYSTEM™

The Gourmet BBQ System™ paves the way to a brighter future for grilling enthusiasts who want to master a variety of grilling techniques. The cooking grate has a detachable circular insert that can be replaced with any piece of the Gourmet BBQ System™ cookware: wok, griddle, sear grate, pizza stone, or poultry roaster. The cookware expands cooking possibilities by delivering perfectly seared steaks and chops on the sear grate, delicious breakfast on the griddle, spicy stir-fry and soups in the wok, and even crispy pizza on the pizza stone. The best solutions are often the simplest. Remove the center insert grate and replace with any piece of Gourmet BBQ System™ cookware. Use the grilling area around the cookware for preparing the rest of your meal.



**The Gourmet BBQ System™ takes grilling to a new level. Unique cookware expands cooking possibilities to create the ultimate experience.**



## SEAR GRATE

SKU #8834



Porcelain-enameled, cast-iron sear grate retains heat and delivers steak house sear marks every time. The porcelain-enameled finish prevents sticking and allows for easy clean-up.

## PIZZA STONE WITH CARRY RACK

SKU #8836



Pizza stone enables you to add a smoky flavor to your favorite homemade pizzas! The stone absorbs moisture during cooking, producing light and crispy thin crust pizza. Carry rack makes transporting the pizza quick and easy.

## GRIDDLE

SKU #7421



Porcelain-enameled, cast-iron griddle retains heat and seals in moisture and flavor. The porcelain-enameled finish prevents sticking and allows for easy clean-up.

## POULTRY ROASTER

SKU #8838



Two-in-one design allows for cooking vegetables and/or roasting poultry. Removable poultry insert allows for a variety of liquids to be added for flavorful, moist roasting and quick change between functions.

## WOK

SKU #7422



Porcelain-enameled, cast-iron wok retains heat and seals in moisture and flavor. This large wok can be used for a variety of meals, from traditional stir-fry to hearty chili. The porcelain-enameled finish prevents sticking and allows for easy cleanup.

1

Start with the Weber Gourmet BBQ System™ cooking grate

2

Replace the removable center with your choice of cookware.

3

Sear, sauté, roast, bake, griddle, stir-fry, and more!





# WEBER RECIPE

## SLOW-SMOKED MESQUITE BRISKET

Refer to your owner's guide for proper set-up for low-heat.

- 1 whole, untrimmed beef brisket, including both the flat and point sections, 10 to 12 pounds, preferably the Certified Angus Beef® brand
- 1 cup low-sodium beef broth
- 1/3 cup yellow mustard

### RUB

- 2 tablespoons ancho chile powder
- 1 tablespoon packed light brown sugar
- 1 tablespoon kosher salt
- 1 tablespoon onion powder
- 1 tablespoon paprika
- 1 tablespoon ground cumin
- 2 teaspoons ground black pepper
- 2 teaspoons ground allspice

- 8 fist-sized mesquite wood chunks

**1.** The night before you smoke the brisket, trim it. Using a very sharp knife on the fat side, trim the fat so that it is about 1/3 inch thick, but no less. On the meatier side, remove the web-like membrane that covers the meat, so that you can clearly see (and eventually season) the coarsely grained meat underneath. Then, using a food syringe, inject the meat with the beef broth: With the fat side facing down in an extra-large foil roasting pan, imagine the brisket in 1-inch squares and inject each square with some of the broth, inserting the needle parallel to the grain of the meat and slowly pulling the needle out as you inject the broth. Some broth will seep out, but try to keep as much as possible inside the meat. Then smear the mustard over both sides of the brisket.

**2.** In a small bowl mix the rub ingredients. Massage the rub all over the brisket creating a paste with the mustard and broth. Turn the brisket so that the fat side is facing up. Cover the pan and refrigerate for at least 12 hours or up to 24 hours. Remove the brisket from the refrigerator and let stand in the pan at room temperature for 1 hour before smoking.

**3.** Prepare the grill for slow-cooking/smoking with very low heat (200° to 250°F).

**4.** Add two wood chunks to the charcoal. Smoke the brisket in the pan over **INDIRECT VERY LOW HEAT**, with the lid closed, for 4 hours, adjusting the vents so the temperature inside the grill stays as close to 225°F as possible. At the start of the second, third, and fourth hours, add two more wood chunks to the charcoal and baste the brisket with any liquid that accumulates in the pan.

**5.** After 4 hours, use an instant-read thermometer to check the internal temperature of the meat. If it has not reached 160°F, continue cooking until it does. If it has reached 160°F, remove the brisket in the pan from the grill. Close the lid on the grill to prevent heat loss.

**6.** On a large work surface, lay out three sheets of heavy-duty aluminum foil, each about 3 feet long, overlapping the sheets slightly along their longer sides. Place the brisket in the center of the foil, fat side up. Pour 1/2 cup of the liquid in the pan over the meat, and fold up the edges to wrap the brisket tightly to trap the steam. At this point you can discard the remaining liquid that has accumulated in the pan, though some people like to save it for adding to their barbecue sauce.

**7.** Return the brisket to the pan, fat side facing up, and return the pan to the grill. Cook over **INDIRECT VERY LOW HEAT**, with the lid closed, until the meat is so tender that when you insert the probe of an instant-read thermometer and push it back and forth, it easily tears the meat, at least 3 hours and as long as 5 hours. The internal temperature should be 190° to 195°F, though tenderness is a more important indicator of doneness than the temperature. The amount of time required will depend on the particular breed and other characteristics of the meat. Remove from the grill and let the brisket rest at room temperature for 1 to 2 hours.

**8.** Unwrap the brisket and cut across the grain into thin slices. Serve warm with your favorite barbecue sauce and side dishes



**Get your FREE cookbook\* by registering your grill at [weber.com](http://weber.com).**

\*Cookbook available only in downloadable digital format in Canada and Mexico.



# GRILL GUIDE

The following cuts, thicknesses, weights, and grilling times are meant to be guidelines. Factors such as altitude, wind, and outside temperature can affect cooking times. Two rules of thumb: Grill steaks, fish fillets, boneless chicken pieces, and vegetables using the direct method for the time given on the chart (or to the desired doneness), turning food once halfway through grilling time. Grill roasts, whole poultry, bone-in poultry pieces, whole fish, and thicker cuts using the indirect method for the time given on the chart (or until an instant-read thermometer registers the desired internal temperature). Cooking times for beef and lamb use the USDA's definition of medium doneness unless otherwise noted. Before carving, let roasts, larger cuts of meat, and thick chops and steaks rest for 5 to 10 minutes after cooking. The internal temperature of the meat will rise by 5 to 10 degrees during this time.

		Thickness / Weight	Approximate Total Grilling Time
RED MEAT	<b>Steak:</b> New York strip, porterhouse, rib-eye, T-bone, and filet mignon (tenderloin)	¾ inch thick	<b>4 to 6 minutes</b> direct high heat
		1 inch thick	<b>6 to 8 minutes</b> direct high heat
		2 inches thick	<b>14 to 18 minutes</b> sear 6 to 8 minutes direct high heat, and grill 8 to 10 minutes indirect high heat
	<b>Flank Steak</b>	1½ to 2 pounds, ¾ inch thick	<b>8 to 10 minutes</b> direct medium heat
	<b>Ground Beef Patty</b>	¾ inch thick	<b>8 to 10 minutes</b> direct medium heat
	<b>Tenderloin</b>	3 to 4 pounds	<b>45 to 60 minutes</b> 15 minutes direct medium heat, and grill 30 to 45 minutes indirect medium heat
PORK	<b>Bratwurst:</b> fresh	3 ounce link	<b>20 to 25 minutes</b> direct low heat
	<b>Chop:</b> boneless or bone in	¾ inch thick	<b>6 to 8 minutes</b> direct high heat
		1¼ to 1½ inches thick	<b>10 to 12 minutes</b> sear 6 minutes direct high heat, and grill 4 to 6 minutes indirect high heat
	<b>Ribs:</b> baby back, spareribs	3 to 4 pounds	<b>1½ to 2 hours</b> indirect medium heat
	<b>Ribs:</b> country-style, bone in	3 to 4 pounds	<b>1½ to 2 hours</b> indirect medium heat
POULTRY	<b>Tenderloin</b>	1 pound	<b>30 minutes</b> sear 5 minutes direct high heat, and grill 25 minutes indirect medium heat
	<b>Chicken Breast:</b> boneless, skinless	6 to 8 ounces	<b>8 to 12 minutes</b> direct medium heat
	<b>Chicken Thigh:</b> boneless, skinless	4 ounces	<b>8 to 10 minutes</b> direct medium heat
	<b>Chicken Pieces:</b> bone in, assorted	3 to 6 ounces	<b>36 to 40 minutes</b> 6 to 10 minutes direct low heat, 30 minutes indirect medium heat
	<b>Chicken:</b> whole	4 to 5 pounds	<b>1 to 1½ hours</b> indirect medium heat
	<b>Cornish Game Hen</b>	1½ to 2 pounds	<b>60 to 70 minutes</b> indirect medium heat
SEAFOOD	<b>Turkey:</b> whole, unstuffed	10 to 12 pounds	<b>2 to 2½ hours</b> indirect medium heat
	<b>Fish, Fillet or Steak:</b> halibut, red snapper, salmon, sea bass, swordfish, and tuna	¾ to 1 inch thick	<b>3 to 5 minutes</b> direct medium heat
		1 to 1¼ inches thick	<b>10 to 12 minutes</b> direct medium heat
	<b>Fish:</b> whole	1 pound	<b>15 to 20 minutes</b> indirect medium heat
		3 pounds	<b>30 to 45 minutes</b> indirect medium heat
VEGETABLES	<b>Shrimp</b>	1½ ounces	<b>2 to 4 minutes</b> direct high heat
	<b>Asparagus</b>	½-inch diameter	<b>6 to 8 minutes</b> direct medium heat
	<b>Corn</b>	in husk	<b>25 to 30 minutes</b> direct medium heat
		husked	<b>10 to 15 minutes</b> direct medium heat
	<b>Mushroom</b>	shiitake or button	<b>8 to 10 minutes</b> direct medium heat
		portabello	<b>10 to 15 minutes</b> direct medium heat
	<b>Onion</b>	halved	<b>35 to 40 minutes</b> indirect medium heat
		½ inch slices	<b>8 to 12 minutes</b> direct medium heat
	<b>Potato</b>	whole	<b>45 to 60 minutes</b> indirect medium heat
		½ inch slices	<b>9 to 11 minutes</b> parboil 3 minutes, and grill 6 to 8 minutes direct medium heat







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