



COOKING  
with

*Magic*



in your

*Weber*

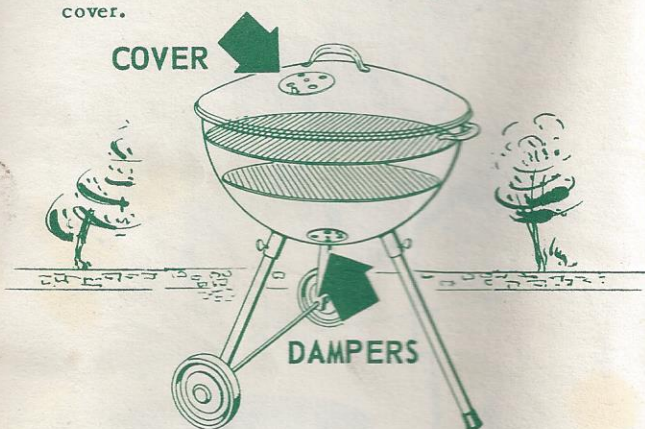
BAR-B-Q KETTLE



# Now you're cooking with *Magic*

Congratulations on your new Weber BAR-B-Q KETTLE! Soon you will be performing feats of culinary magic that will amaze you.

The "secret" of your Weber BAR-B-Q is in the cover and dampers...food comes out more juicy and tender with a sealed-in flavor that cannot be duplicated on ordinary barbecue grills without a cover.



## USE COVER AT ALL TIMES FOR CONTROLLED, FLAMELESS, REFLECTED HEAT

The cover is the secret to good cooking. It prevents flame flare-ups that burn food and spoil its flavor. Both cover and dampers regulate the amount of oxygen drawn through the bottom damper. Oxygen is burned up by the hot charcoal to prevent flare-ups as juices drip on the hot bed. Instead, these drippings will smoke to give you the true charcoal flavor unequalled by conventional barbecue grills. With cover on, the charcoal blaze is suppressed; and the intense heat of the coals is reflected into the food from all angles, penetrating to the center, sealing in natural juices and flavor, making the food cook faster and come out tasting magically better.

The dampers control heat for fast or slow cooking. If you want intense heat, open both dampers wide and close them slightly to lower the heat. After cooking is finished, close both dampers and replace cover to extinguish fire. The kettle will cool in less than one hour.

## WHEN TO START YOUR FIRE

Build your fire about half an hour before you begin cooking. This allows time for the charcoal to become red hot, through and through. When each piece is coated with white ash, the charcoal is fully ignited. Coals should be stirred before cooking to shake off this coating of ash.

## HOW TO START YOUR FIRE

Remove the upper barbecue grill. On the lower charcoal grate--not the bottom of the kettle--make a 1½ to 2-inch bed of charcoal. Pour about two ounces of commercial charcoal igniting fluid over the charcoal. Allow charcoal about two minutes to soak up the fluid, and then drop in a lighted match. Leave cover off and kettle dampers open until charcoal is burning properly.

## GENERAL COOKING INSTRUCTIONS

After a glowing bed of coals is established, replace cooking grill, lay food on top, and you're ready to barbecue. Sear both sides, season, and replace cover. Leave cover in place throughout cooking time, with both dampers open, to seal in the juices.

It is not necessary to clean your Weber BAR-B-Q KETTLE after cooking. When cooking again, put barbecue grill in place and leave it till the grease is charred; then brush it away easily with a wire brush.

## IF KETTLE IS A "SMOKEY JOE" OR RANCH BAR-B-Q...

The dull-black finish of these two models is a special heat-resistant silicon paint which needs to be "heat treated" before the kettle is ready for service. To set the paint and free unit of fumes, spread a layer of 3" to 4" of charcoal or briquets on the charcoal grill, open bottom damper, light fire and when charcoal is red hot open the cover damper and place cover on kettle. The paint smokes and rubs off only if touched while being treated. After 3 hours, close both dampers and when kettle cools, you're ready to cook.



# So...

## LET'S GET DOWN TO SOME MAGIC COOKING

### BEEF

#### STEAK

##### basic recipe

Select top sirloin or strip steak, preferably aged, at least 1" thick and at least ½ lb. per person. Grease grill with steak fat, place steaks on grill, open both dampers, put cover on and cook according to Time Chart on page 9. Turn only once with tongs or spatula, rather than fork, to avoid punctures which allow juices to escape. Season with salt and pepper after removing from grill.

##### special seasoning

Special seasoning is recommended only for less expensive steaks and cubed chuck, but it's a matter of personal taste:

. Rub with clove of garlic before cooking. Soak in marinade at least an hour before cooking. Soak in barbecue sauce for 15 minutes before cooking. Baste with barbecue sauce while meat is cooking. For smoked flavor: add small pieces of green hickory to charcoal fire before closing cover.

#### HAMBURGER

##### basic recipe

1 lb. of ground beef makes 4 to 6 patties. Mix meat with 1 tsp. salt, ¼ tsp. pepper, ½ tsp. minced onion which has been sauteed in butter. Shape into patties. Grease grill, cover meat, and cook with dampers partly closed for 4 min. Turn and cook 4 min. on second side.

##### stuffed hamburger

2 lbs. hamburger meat	freshly ground pepper
3 eggs	butter
1 heap. tbsp. flour	2 cups mushrooms, chopped
1 med. onion, grated	4 strips bacon
1 tbsp. salt	

Mix hamburger, eggs, flour, onion, salt, and pepper. Roll mixture into thin sheet and cut into 16 patties with large cookie cutter. Saute mushrooms in butter and spread over 8 of the patties. Place other patties on top and pinch edges. Cut strips of bacon in half and place on top. Cook same as hamburgers.



#### SHORT RIBS

Select lean ribs. Place ribs on grill, bone side down. Drop a few small pieces of green hickory on fire. Cook 1 side 20 min. Turn and cook second side 30 min. Baste with barbecue sauce if desired. Close dampers for last 2 min. to give smoked effect if desired.

#### ROLLED, RIB, OR POT ROAST

Marinate overnight or soak in barbecue sauce at least 30 min. at room temperature before cooking. Cuts 3" thick or less are cooked by Steak Time Chart (see page 00). Thicker cuts can be cooked on grill, but are best cooked on Weber Self-Rotating Spit. Baste roast with sauce. Allow about 15 min. per lb. cooking time for medium. *Meat thermometer is recommended because kettle cooks faster.*

Add small pieces of green hickory if desired.

#### WIENERS

Place wieners crosswise on grill bars and cook with dampers wide open. Turn after 3 min. Cook 5 min. more. Wieners can be brushed with barbecue sauce before and during cooking. Do not puncture wiener skins.

#### PORK

##### CHOPS AND CUTLETS

Select chops or cutlets 1" thick. Salt to taste. Cook as steaks, but use the following cooking time: first side 11 min., second side 9 min. For extra seasoning, use barbecue sauce or marinade.

##### SPARERIBS

Select lean ribs, 1 lb. per person. Salt to taste and place on grill bone side down. Cook 20 min., first side. Turn and cook 25 min. Baste with barbecue sauce containing no fat. Cook slowly for best flavor.

Green hickory gives spareribs a smoky flavor.

#### PORK ROAST

Soak in sauce for at least 30 min. at room temperature before cooking. It is best to use the Weber Self-Rotating Spit which turns at the right speed for self-basting. Baste with sauce every half hour and add charcoal if needed. If cooking on grill, turn every half hour, before basting. Cooking time, about 22 min. per pound. *Meat thermometer is recommended.*

#### HAM

##### barbecued whole hams

Whole hams can be cooked in a covered Weber Bar-



B-Q Kettle. Larger hams can be cooked with the Smoke Hood or in the Weber Ranch Bar-B-Q. PRE-COOKED HAMS--cook about 15 min. per lb. over charcoal fire. UNCOOKED HAMS--trim off all but  $\frac{1}{4}$ " fat and score surface about  $\frac{1}{2}$ " deep. Can be cooked directly on grill, but the Weber Self-Rotating Spit gives best results and bastes itself while turning. Cook about 25 min. per lb. Baste every half hour with barbecue sauce. Turn every half hour if cooking on grill. *Meat thermometer is recommended.*

## LAMB OR MUTTON

### CHOPS

Follow instructions for steak, but allow 5 min. per side for 1" chops, medium. Marjoram leaves, crumbled and sprinkled over mutton before cooking, or mixed with melted butter for basting, will "tame" its flavor.

## FOWL

### CHICKEN

#### grilled chicken

Split 1 to 2 lb. chicken up the back and flatten on grill, breast up. Cook 20 min. on each side.

#### roast chicken

Select broilers weighing 1 to 2 lbs., dressed. Best method of cooking is on the Weber Self-Rotating Spit which turns at right speed for self-basting. Tie wings to carcass and bind legs together with stout cord, making sure loose ends do not dangle. Narrow dampers briefly till bird is golden brown all over. Cook about  $1\frac{1}{2}$  hours. *Meat thermometer is recommended.*

### TURKEY AND DUCK

#### roast

Follow cooking instructions for roast chicken, but allow about 15 min. per lb. cooking time. *Meat thermometer is recommended.*

## SEA FOOD

### FISH

#### trout and other small fish

Brush fish with lemon butter sauce and place on food grill. Turn after 15 min., and cook for 10 min. on the second side. Green hickory gives a delightful smoke flavor.

### lemon barbecued fillets

Cover a sheet of aluminum foil or the bottom of a shallow pan with thin lemon slices. Place fillets on lemon bed and season with garlic butter, salt and pepper.

### large fish, baked

Stuff fish with regular sausage dressing, adding four slices of bacon. Sew up opening and brush fish with butter. Cook 25 min. on each side.

### OYSTERS IN THE SHELL

Cook with dampers wide till shells pop open. Serve with salted garlic butter.

### SHRIMP

Marinate peeled and cleaned shrimp in soy sauce. Place in a shallow aluminum foil pan greased with butter. Cook with dampers open for 5 min. Stir shrimp and add butter, salt and pepper. Cook 5 min. more and serve.

### LOBSTER TAILS

Split lengthwise along under side and break open. Place lobster tails shell side down on grill. Place chunks of butter on meat and cook with dampers open till shells turn brown (about 20 min.) Brush meat with salted butter; cook meat side down, briefly. Serve with melted butter.

## VEGETABLES

### BAKED POTATOES

Wrap in foil and place on grill for 45 min. to 1 hour.

### ROASTED EARS OF CORN

Soak ears, with husks on, in cold salt water for 30 min. Place on grill and bake with open dampers 10 min. on each side.

## SKEWERED COMBINATIONS

Short skewers work nicely in the covered kettles; also flavorful combinations can be skewered and turned on tines of the Weber Self-Rotating Spit.

### beef or lamb

Cut meat into  $1\frac{1}{2}$ " cubes and alternate on skewer with pieces of any or all of the following: onions (partly pre-cooked, if you're cooking meat rare), tomatoes, green peppers, mushrooms, bacon, ham. Then salt, and season with black pepper, red pepper, and paprika. Marinate meat before broiling,



adding green hickory to fire, and serve with a sauce.

## SAUCES AND MARINATES

### WB BARBECUE SAUCE

1 med.-sized onion, chopped      1 tbsp. Worcestershire  
2 tbsp. butter                      sauce  
2 tbsp. vinegar                      1 tsp. ground mustard  
2 tbsp. sugar                        ½ cup finely cut celery  
4 tbsp. lemon juice                ½ cup water  
1 cup tomato catsup               salt and pepper  
Brown onion in butter. Then add remaining ingredients and cook until flavors are well blended. Use for basting and serve with meat.

### BEEF SAUCE

2 cups tomato juice                1 clove garlic, minced  
1 tsp. ground mustard            ¼ cup catsup  
1 tbsp. sugar                        ½ cup butter  
3 tbsp. vinegar                    dash of Tabasco sauce  
2 tsp. horseradish                ¾ tsp. salt  
1 tbsp. Worcestershire sauce    ½ tsp. paprika  
¼ cup grated onion                ½ tsp. black pepper

Mix all ingredients and simmer for 30 min. Use for basting and serve with meat. Variation: substitute meat stock for tomato juice.

### WINE BARBECUE SAUCE (especially good with ribs)

1 cup white table wine            1½ tsp. salt  
(red wine for beef)               6 drops Angostura bitters  
1½ tbsp. lemon juice              ¼ cup chili sauce  
2 tsp. sugar

Mix ingredients and use for basting. To avoid all greasiness of ribs: boil ribs till almost tender and remove from water; then marinate in wine overnight and use same wine in your sauce. Finish ribs in kettle, basting with sauce.

### SOY SAUCE MARINATE (especially good for fish or fowl)

1 tbsp. fresh ginger, grated      1 pinch monosodium  
1 tbsp. ground mustard            glutamate  
1 heaping tsp. sugar               1 medium-sized onion,  
1 cup soy sauce                      grated

Make a paste with mustard and liquid; then mix all ingredients and let stand overnight. Soak meat in this sauce for at least 1 hour at room temperature before cooking.

### OIL OR BUTTER SAUCES

Those who like to keep cooking simple and meat

flavor predominant prefer to do their basting with olive oil, vegetable oil, or melted butter, seasoned with salt and various combinations of the following: lemon juice, honey, onion, garlic, or marjoram.

## COOKING TIME CHART for Weber BAR-B-Q KETTLES with cover [dampers in full open position]

*Use of meat thermometer is recommended for all large roasts, fowl and fish.*

Cooking time is approximate and is based on a medium fire. A hotter fire shortens time, cooler fire lengthens cooking time.

MEAT	TOTAL COOKING TIME	TURN AFTER
1" steak.....	7 min.....	4 min. (medium)
2" steak.....	20 min.....	12 min.
3" steak.....	40 min.....	20 min.
hamburgers.....	8 min.....	4 min.
beef ribs.....	50 min.....	20 min.
beef roast	about 15 min. per lb. (Baste every ½ hour)	
wieners.....	8 min.....	3 min.
lamb or mutton chops	about 10 min.....	5 min.
pork chops or cutlets	about 20 min.....	10 min.
spareribs.....	45 min.....	20 min.
pork roast	about 22 min. per lb. (Baste every ½ hour)	
pre-cooked ham	about 15 min. per lb. (Baste every ½ hour)	
cured ham	about 25 min. per lb. (Baste every ½ hour)	
small fowl, split and grilled	about 40 min.....	20 min.
whole chicken, broiled on spit	about 1½ hours (Basting optional)	
whole turkey, or duck, broiled on spit	about 15 min. per lb. (Basting optional)	
fish, small.....	25 min.....	15 min.
fish, large baked	about 50 min.....	30 min.
lobster.....	about 25 min. (meat side down)	





# See the *Weber* LINE of FLAVOR-CONTROLLED BAR-B-Q KETTLES and ACCESSORIES



- Weber
- "SMOKEY JOE" model
- SJ-100 — This smaller kettle now offers all the advantages of flavor-controlled cooking. Ideal for picnics and beach parties. Cover and dampers. Diameter 14½", height 17½". Special carrying carton.



- Weber
- BAR-B-Q KETTLE model
- BK-500 — Feeds up to 15 people, excellent for family meals, at home or on an outing. Cover and dampers. Diameter 22¾", height 31½". Rust-proof porcelain finish. Chrome-plated detachable legs, rubber-tired wheels.



- Weber
- BAR-B-Q DELUXE model
- BK-550 — The most compact and portable complete one-unit barbecue kitchen on the market! Cover and dampers. Diameter 22¾". Stainless steel smoke hood. Self-rotating spit. Cutting shelf.



- Weber
- RANCH BAR-B-Q model
- RB-600 — Serves 22 people! Ideal for parties and for commercial and camp feeding. Cover and dampers. Diameter 36½", height 27¾". Warm-up center pan.



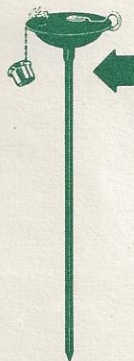
- Weber
- BAR-B-Q BRAZIER model
- JB-300 — Diameter 21½", height 24". Rust-proof porcelain finish.

Weber Electric Self-Rotating Spits turn at exactly the correct speed to cook and baste roasts and fowl. BKS-400 fits Models JB-300, BK-500. RBS-450 fits RB-600.



Weber Stainless Steel Smoke Hoods give 12 extra inches of height. Hood sits on kettle, cover sits on hood for covered cooking while using Self-Rotating Spit. SH-10 fits BK-500. SH-5 fits RB-600.

Weber Cutting Shelf model CS-15. Handy and attractive work shelf. Attaches to BK-500.



Weber Garden Torch model GT-200. Eat by torch-light, outdoors! Keeps insects away. Large wick burns kerosene 8 to 12 hours. On a 6½' sectional stake.

Weber Electric Garden Lites beautify patios, gardens, and walks with indirect lighting. Spike and base models plug into any outlet. Approved by Underwriters.



Electric Motor and Coupling — M-20 fits Smoke Hoods SH-5, SH-10. Shafts. S-40 fits RB-600 Spit. S-50 fits BK-500 Spit. Spit Fork. SF-75 fits Steel Shafts S-40, S-50.

**KETTLES GUARANTEED AGAINST  
WARPAGE DUE TO EXCESSIVE HEAT**





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