



# GRILL OUT TIMES

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

## On Your Decks...



### Wow!

That's what we said when we opened our mailbox and saw the response to our newsletter idea. You amazed us with tens of thousands of recipes, stories, tips, and questions. And the photos! We were happy to learn that Weber Grills attract all kinds of "hams."



Many of you even called us to ask if we'd sent the first newsletter yet, wondering if perhaps we had lost your name and address. Sorry you had to wait for this first issue—it took us a while to read all those great stories. (One favorite was



the camper who got caught in a flash flood and jumped into the river when he thought he saw his Weber Grill float by.)

We're still reviewing the recipes you sent and will include some tasty contributions in the next issue. In the meantime, we've included some hits to keep you grilling year-round and to welcome you to *The Weber Grill Out Times*.



## Get Set...



From its contents to its design, your comments and feedback have influenced all aspects of *The Weber Grill Out Times*. Here's what you can expect from this and future issues:



### Recipes and grilling tips.

You love your steaks, burgers, poultry, and brats, but want to learn more about grilling fish, roasts, veggies, shellfish, wild game, breads and desserts. (And ribs! You just can't get enough of those ribs.) We'll introduce you to new recipes and teach you how to spice up your old favorites.



### You'll hear from us throughout the year.

A little snow, a little rain... nothing can dampen your enthusiasm for grilling, so we'll be there for *all* your barbecuing seasons.



**You'll get first dibs on special Weber offers and new products and accessories.** You asked for it, you got it! Our goal is to make you the envy of the block party. We give you a head start on page 7.



**Culinary tips.** You'll get great cooking and seasoning secrets from Betty Hughes, our grilling guru, in the column "Ask Betty."

## GRILL!



### Safety and cleaning tips.

We'll sprinkle safety tips throughout each issue because we care about you and your family. We'll also bring you cleaning and maintenance tips in "At Your Service," a column you'll want to read every time for expert advice.



### Reader questions and stories.

We've already answered some of your most pressing questions in this first issue and will cover more as they arise. We'll also share some of your entertaining stories with other readers in future issues.



We'll also feature any other hot items we think you'll savor. We've even set up a special post office box for your questions and comments, so don't hesitate to write us at: Weber, Attn: Editor, P.O. Box 1999, Palatine, IL, 60078-1999.

Till the next issue, we hope you enjoy the feast.

Happy grilling!

*Mike*

Mike Kempster  
Executive Vice President





## Fishing for a Tasty Alternative to Burgers?

Try juicy fish steaks or flaky fish fillets. Both are easy when you start with a good marinade. Here's a tasty basic.

### Marinade for Fish

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

Combine all ingredients; blend well. Pour over fish in a nonmetal container. Let stand for 1 hour. Remove fish from marinade and cook according to recipe. Marinade may be used to baste fish while cooking. *Makes approximately 1 cup.*

**Portion Tip:** Allow ¼ to ½ cup of marinade for each 1 to 2 pounds of meat or fish.

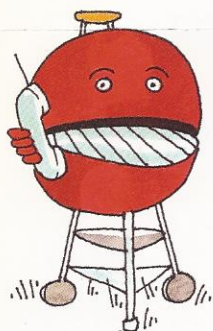
**Cooking Tip:** To prevent sticking, brush cooking grate with oil before placing fish on cooking grate. Use a wide spatula to turn fish. Turn fish only once.

### FISH COOKING GUIDE

	Thickness	Approximate cooking time
<b>Fish steaks</b>	1-1¼ inch	10-12 min.
<b>Fish fillets</b>	¼-½ inch	3-5 min.
	½-1 inch	6-10 min.
<b>Whole fish by weight</b>	1 lb	20-25 min.
	1½-2 lbs	25-30 min.
	2-4 lbs	30-50 min.

### SAFETY TIP

We all know that sharing is good...except when it comes to bacteria! So use separate dishes for raw and cooked foods. Otherwise, you could unknowingly transfer invisible bacteria.



## GRILL TALK

Customer Service Manager  
Barbara Cann addresses  
customers' concerns.

**Q:** Help! I think the paint is peeling on the inside of my grill lid. What can I do?  
—J. Elliot, Madison, WI

**A:** Relax, that's not paint. Remember, Weber® Grill lids are coated with porcelain enamel, not paint. (Porcelain enamel can withstand up to 1600°F, so there's no possible way that normal grilling temperatures can damage the finish.) The peeling substance is just *carbonized*

cooking vapors that have accumulated on the inside of the lid—and a sure sign that you're getting lots of good use out of your grill!

The peeling, which is shiny on one side and dull on the other, usually occurs in an oval pattern in the center of the lid. That's because the corners and edges of the lid do not get hot enough to carbonize the vapors. While peeling is not harmful, it's not particularly appetizing, so I

recommend you brush off the loose particles before cooking. Then, while the lid is warm, not hot, wipe the inside of it with a cloth and soapy water to

remove the rest of the particles and to prevent further buildup.

So there you have it. If you still have questions, feel free to call our Customer Service Center directly at 1-800-99-WEBER. If you don't have questions, what are you waiting for? Get grilling!

### HELPFUL HINTS FOR CHARCOAL GRILLS

Never lift that lid too quickly! When removing the lid during cooking, lift to the side, rather than straight up. Lifting straight up may create suction, drawing ashes up onto the food.





# ASK BETTY

Betty Hughes has been Weber's cooking expert for 28 years. We affectionately refer to her as our "grilling guru."

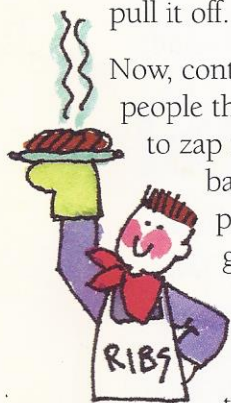


I've included cooking instructions and sauce recipes on page 4. Follow these tips and you'll be the star of the feast!

**Q:** At other people's homes, I've had barbecued pork ribs that are just wonderful. My ribs don't seem to turn out that way. Do you have any tips?

—R. Schroeder, Latrobe, PA

**A:** Great tasting pork ribs are easy if you know a few secrets. Start out with back ribs from the meat market—they may cost a few pennies more than regular spare ribs, but they're worth it because they are more meaty. To prepare them, loosen an edge of the membrane on the back of the ribs, get a finger or two underneath it, and pull it off.



Now, contrary to what many people think, you don't have to zap ribs in the microwave, bake, or boil them in a pot of water before grilling them. Some people think boiling ribs first does something magical to them. Maybe they think it removes the fat, but actually it removes most of the flavor. When you barbecue, the fat naturally drips away from the meat, but adds flavor during cooking.

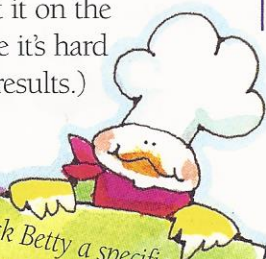
Ribs should always be cooked by the Indirect Method. For grilling, I use a Weber® Rib Rack; it holds four slabs of ribs to economize your space. To get you off to a great start,

**Q:** I'm a working mom with little time to cook and even less time to dream up quick and tasty dinners. Any suggestions?


—C. Hathaway, Denver, CO

**A:** I recommend you keep a supply of chicken pieces in the freezer; they can be prepared a variety of ways to please all palates. Always cook chicken parts by the Indirect Method (medium heat for gas), with a drip pan beneath them. Their thickness will determine how long they need to cook. Individual pieces generally take 40-60 minutes (if they're really small, they will take less time—wings take 10 to 15 minutes).

I keep plenty of boneless, skinless chicken breasts in my freezer. When I come home from work and haven't even thought about dinner yet, I pop a few in the microwave to defrost them. (I always thaw every-thing before I put it on the grill. Otherwise it's hard to predict the results.)



If you'd like to ask Betty a specific question, write her at:  
Weber, Attn: Ask Betty, P.O. Box 1999,  
Palatine, IL 60078-1999  
If your question is frequently asked, she'll answer you in this column. If not, she'll write you. Please give her a little time with personal replies...we'll have to pull her away from the grill.

Boneless, skinless breasts only take 10 to 12 minutes. I've included some of my favorite recipe ideas for grilled chicken breasts on page 5. Let your appetite guide you and you can't go wrong! 

## Betty's Tips for Savvy Cooks

Use a long-handled fork only to lift meat off the grill when it's through cooking, not to test meat for doneness.



Piercing meat just allows the juices—and consequently the flavor—to run out. Trust me, a meat thermometer is a much better gauge for doneness.

Regardless of what cookbook you're using, always follow the cooking method instructions you received with your Weber Grill.

You'll get the best results in doneness, flavor, and juiciness because the Weber cooking recommendations are based on how your Weber Grill functions, not on specific recipes.

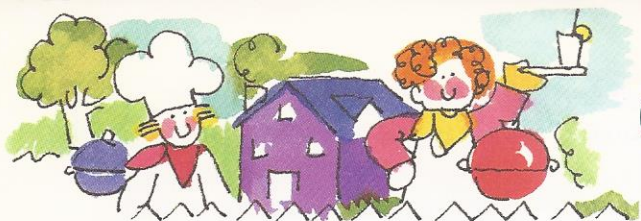


Tic-Toc-Toc...

Timing is everything!

It's easy to get distracted cooking outside, so use a timer to remind you of cooking times. You probably have one in your kitchen—take it outside and you'll never burn dinner again!





# GRILLING T

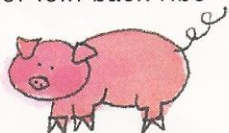
## PERFECT BARBECUED SPARERIBS

Lean, meaty pork spareribs or loin back ribs  
Salt and pepper

Charcoal: Indirect

Gas: Indirect/Medium Heat

Prepare pork spareribs by peeling off the tough membrane on the back side of the ribs. Season to taste with salt and pepper. Place ribs in center of cooking grate and cook until tender, about 60 to 80 minutes, depending upon how meaty the ribs are.



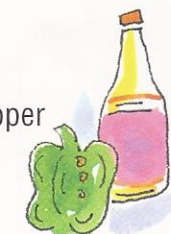
## SMOKY BARBECUE SAUCE

- ½ cup finely chopped onion
- ½ cup finely chopped green pepper
- ½ cup finely chopped celery
- 2 cloves garlic, minced
- 2 tablespoons cooking oil
- ½ teaspoon dried oregano, crushed
- ½ teaspoon dried basil, crushed
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- 2 cups catsup
- 1 cup water
- 3 tablespoons lemon juice or cider vinegar
- 4 teaspoons Worcestershire sauce
- 2 teaspoons liquid smoke

Several dashes bottled hot pepper sauce

In saucepan, cook onion, green pepper, celery, and garlic in hot oil over medium heat 5 minutes, stirring frequently. Add oregano, basil, cinnamon, and salt. Cook and stir 2 minutes more.

Stir in catsup, water, lemon juice, Worcestershire sauce, liquid smoke, and hot pepper sauce. Bring to a boil; reduce heat. Simmer, uncovered, 30 minutes, stirring occasionally. *Makes 2 cups.*



## Here's a saucy secret...

Most barbecue sauces contain sugar, which burns quickly, so only brush sauces on during the last 15-20 minutes of cooking. That's plenty of time to let the flavor do its magic.



## HONEY-SOY BARBECUE SAUCE

- ½ cup soy sauce
- ¾ cup catsup
- ¾ cup honey
- 3 cloves garlic, pressed
- ½ teaspoon Tabasco® sauce (less if desired)

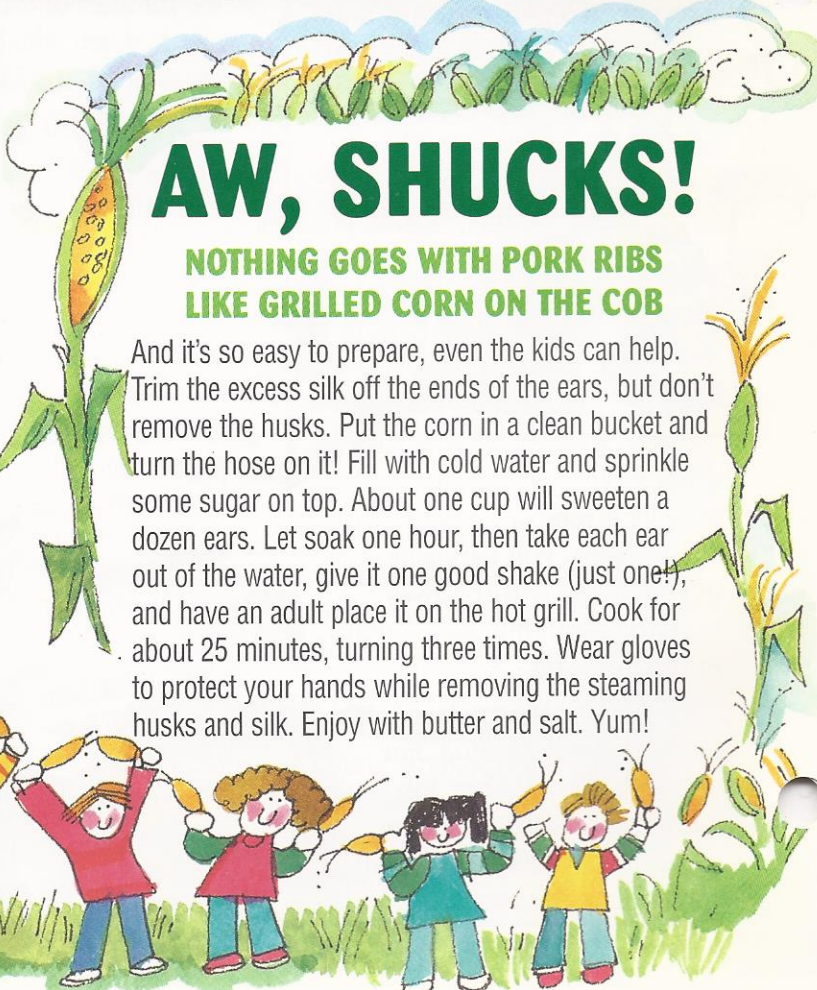
Combine ingredients; blend well. *Makes 2 cups.*



## AW, SHUCKS!

### NOTHING GOES WITH PORK RIBS LIKE GRILLED CORN ON THE COB

And it's so easy to prepare, even the kids can help. Trim the excess silk off the ends of the ears, but don't remove the husks. Put the corn in a clean bucket and turn the hose on it! Fill with cold water and sprinkle some sugar on top. About one cup will sweeten a dozen ears. Let soak one hour, then take each ear out of the water, give it one good shake (just one!), and have an adult place it on the hot grill. Cook for about 25 minutes, turning three times. Wear gloves to protect your hands while removing the steaming husks and silk. Enjoy with butter and salt. Yum!



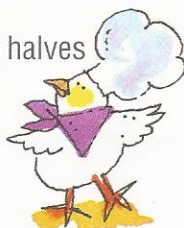


# EMPTATIONS



## GRILLED CHICKEN BREASTS

- 4 boneless, skinless chicken breast halves
- 1 tablespoon olive or vegetable oil
- Salt and pepper to taste



Charcoal: Direct

Gas: Indirect/Medium Heat

Rinse chicken breasts and pat dry. Brush with oil and season with salt and pepper. Place chicken breasts in the center of the cooking grate and cook 10 to 12 minutes or until tender and no longer pink inside, turning once halfway through cooking time.

*Makes 4 servings.*

### Tasty Variations:



Grilled chicken breasts may be sliced and served on top of a tossed green salad with a light vinaigrette dressing.



Grilled chicken breasts make delicious sandwiches. Place grilled breast on a bun and top with lettuce and sliced tomato or a grilled red pepper half. Serve with your favorite dressing.



For a quick salad, cube grilled chicken breasts, combine with chopped walnuts, celery, apple cubes and mayonnaise or salad dressing; season to taste.

## GRILLED CHICKEN AND FUSILLI PASTA

- 3 tablespoons olive oil (1 for the chicken)
- 4 chicken breast halves, boned and skinned
- 1 pound fusilli pasta
- 1 cup unsalted sundried tomatoes, softened in hot water for 10 to 15 minutes and julienned
- 3 small cloves garlic, minced
- $\frac{1}{4}$  cup chopped Italian parsley
- Salt and pepper to taste



Charcoal: Direct

Gas: Indirect/Medium Heat

Cook chicken breast halves as described in the Grilled Chicken Breast recipe. Remove chicken from grill, place on platter, cover with aluminum foil to keep warm.

While chicken is grilling, bring 3 quarts salted water to boil over high heat. Add pasta. Stir until water boils again. Cook 5 to 7 minutes, or until pasta is *al dente*. Drain pasta in colander. Drizzle with 1 tablespoon olive oil and toss.

In a small skillet over medium-high heat, add remaining 1 tablespoon olive oil. When hot, add garlic and stir 1 to 2 minutes. Add sundried tomatoes and cook, stirring, 1 to 2 minutes until heated through. Remove from heat. Add to pasta, then add chopped parsley and toss. Shred chicken into thin strips.



Add to pasta and toss. Season with salt and plenty of freshly ground black pepper. *Makes 4 servings.*

## SWEET ENDINGS

### SUMMERTIME STRAWBERRY SHORTCAKE

- 1 quart strawberries
- 1 cup sugar, or to taste
- 1 pound cake
- 3 tablespoons melted butter
- Vanilla ice cream

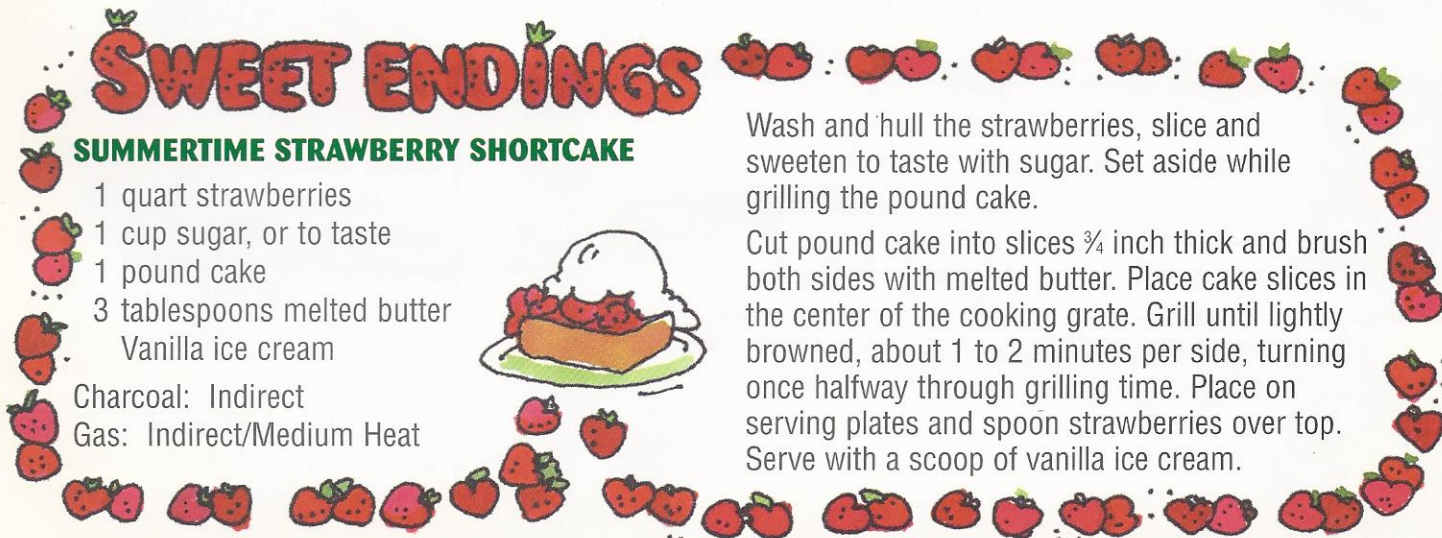


Charcoal: Indirect

Gas: Indirect/Medium Heat

Wash and hull the strawberries, slice and sweeten to taste with sugar. Set aside while grilling the pound cake.

Cut pound cake into slices  $\frac{3}{4}$  inch thick and brush both sides with melted butter. Place cake slices in the center of the cooking grate. Grill until lightly browned, about 1 to 2 minutes per side, turning once halfway through grilling time. Place on serving plates and spoon strawberries over top. Serve with a scoop of vanilla ice cream.





## How to make a good thing last...even longer!

We all enjoy leaving the "cooking mess" out with the grill and not in the kitchen. You can add years to the life of your grill, however, with some simple routine cleaning. After all, you don't want tonight's chicken to

taste like last night's steak. That could be a strange mix of flavors.

For easy cleanup after every use, remove your

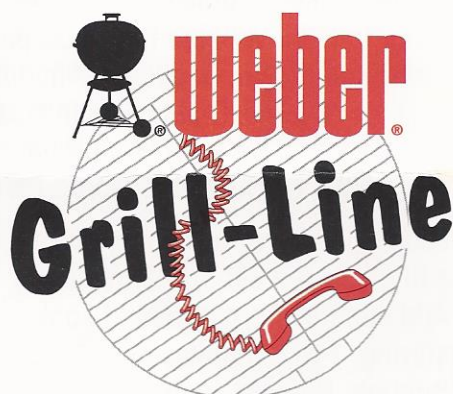
culinary masterpiece from the grill, close the lid, and let the cooking residue burn off while you dine (gas grill owners can burn off cooking residues while preheating the grill for the next feast). Then, brush loose carbon from the cooking grate with a brass bristle brush or crumpled aluminum foil. A brass brush is recommended because brass won't leave a rusty residue. (If you do use foil, be sure the grate is cool enough to touch before you start.) After brushing, wipe the warm grate with paper towels. While the inside of the grill lid is still warm, not hot,

wipe it with paper towels or warm soapy water. Rinse thoroughly and wipe dry.

Periodically, a good thorough cleaning is necessary. After you clean as described above, wipe inside and outside surfaces with a soft cloth and warm soapy water. Rinse and wipe dry. Be sure all wood surfaces and handles have dried completely before putting the cover back on your grill.



## ASK THE EXPERTS



Invite a friend to join the fun! To add someone to our mailing list, just call 1-800-99-WEBER and we'll gladly send them *The Weber Grill Out Times* FREE!



# 1-800-GRILL-OUT

(1-800-474-5568)

April 10 - September 4, 1995

Weekdays 8 am - 6 pm (CST)

If you want to learn anything about barbecuing or food preparation, need handy grilling tips, or want to get top techniques for a terrific cookout, call the Weber Grill-Line. Call between the hours above and our Certified Barbecue Experts can answer anything fired their way! If those hours aren't convenient, a taped recording will offer limited information 24 hours a day, 7 days a week through Labor Day. Call today and you can order one free copy of the Weber Grill-Line handy reference guide, *More Backyard Barbecue Basics!*

## HELPFUL HINTS

FOR GAS BARBECUES

A quick way to clean your funnel-shaped bottom tray: Place cool bottom tray over a waste basket and use a putty knife to carefully scrape off drippings; push them through the hole into the basket. Wash with soapy water, rinse, and dry.

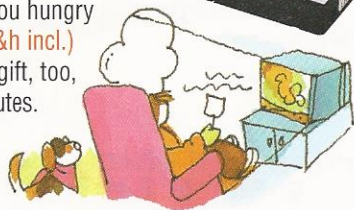
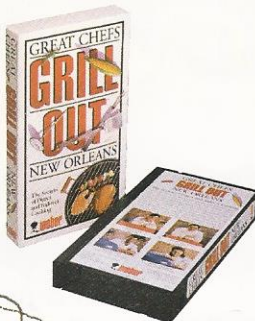




# When you love the sport, you've got to have the right equipment.

## Expand your grilling repertoire!

The first video in our **Great Chefs® GRILL OUT™** series features four master chefs from **New Orleans**, one of America's favorite cities for great dining. They'll show you how to cook fabulous fare like Grilled Lamb Chops with Wild Mushroom Salad, Spinach-Stuffed Smoked Beef Tenderloin with Bourbon-Molasses Sauce and more. Are you hungry yet? It's yours for only **\$3.99. (s&h incl.)** (Pssst! The video makes a great gift, too, so stock up!) VHS Video—58 minutes.



## The guests are coming, the weather is perfect... but whatever shall you wear to the barbecue?



The **Weber® Barbecue Apron**, of course! Made of durable 100% cotton twill, this baby is machine washable and sports a sturdy pocket, the Weber logo, and a long neck loop and ties. The extra long body is 25" X 35". Available only in black, the perfect color for fine dining. **\$12.99 (s&h incl.)**



Complete the look with the **Weber® Barbecue Mitt**. Made of 100% cotton with a flame-retardant coating and extra length (17"), it protects your forearm from flare-ups. Available in black only. **\$9.99 (s&h incl.)**



## "Are the coals ready yet?"

Now you can speed up dinner without losing your cool with this extra large **RapidFire™ Chimney Starter**. The stay-cool thermoplastic handle, wire fold-out handle, and large heat shield provide safe handling of hot coals. And because the cone-shaped charcoal grate inside exposes more briquet edges to the starter flame, you can handle your hunger more quickly. Holds enough briquets for an Indirect or Direct fire on an 18½" or 22½" grill. **\$14.99 (s&h incl.)**



**ORDER BY PHONE 1-800-99-WEBER**  
**CALL TOLL-FREE**  
HAVE CREDIT CARD READY WHEN ORDERING BY PHONE



☐ **Yes!** I want to cook like the best of 'em. Please send me the Weber® merchandise indicated below. If I am not completely satisfied, I can return it within 10 days for a full refund.

Item #	Description	Price Each	How Many	TOTAL
50297	Great Chefs Grill Out Video	\$3.99		
124	Barbecue Apron	\$12.99		
126	Barbecue Mitt	\$9.99		
87886	RapidFire Chimney Starter	\$14.99		

SubTotal	
Sales Tax (IL residents add 8.25% sales tax)	
Shipping & Handling	<b>INCL.</b>
<b>TOTAL AMOUNT</b>	

Offer expires  
**October 31, 1995.**  
Please allow 2 to 4 weeks for delivery.



## ORDERED BY:

Name \_\_\_\_\_  
Street \_\_\_\_\_ Apt. \_\_\_\_\_  
(CAN NOT SHIP TO A P.O. BOX)  
City \_\_\_\_\_  
State \_\_\_\_\_ ZIP \_\_\_\_\_  
Daytime Phone ( ) \_\_\_\_\_  
Area Code (In case we have a question about your order)

## HOW WOULD YOU LIKE TO PAY?

**NO C.O.D.'S - PLEASE DO NOT SEND CASH**

☐ **Visa** ☐ **MasterCard**  
☐ **Check** ☐ **Money Order**

(Make Checks and Money Orders Payable to: Weber-Stephen Products Co.)

My Credit Card Number is:

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Expiration Date: \_\_\_\_\_ / \_\_\_\_\_  
Month Year

SIGNATURE \_\_\_\_\_

## SHIP A GIFT TO A FRIEND!



Name \_\_\_\_\_  
Street \_\_\_\_\_ Apt. \_\_\_\_\_  
(CAN NOT SHIP TO A P.O. BOX)  
City \_\_\_\_\_  
State \_\_\_\_\_ ZIP \_\_\_\_\_

Fold and tear at perforation to mail or fax orders.

Mail orders to: Weber, Attn: Customer Service  
P.O. Box 1999  
Palatine, IL 60078-1999

or fax orders to: (708) 705-7971





# GRILL OUT TIMES

P.O. Box 1999, Palatine, IL 60078-1999

PRESORTED  
FIRST-CLASS MAIL  
U.S. POSTAGE PAID  
Palatine, IL  
PERMIT No.170

**SPECIAL  
OFFERS**  
page 7

**ASK  
BETTY**  
page 3

**GRILL TALK**  
page 2

**RECIPES**  
pages 2, 4 & 5

**HINTS & TIPS**  
throughout