



GRILL OUT TIMES

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

Cuddling Up with Comfort Food



As the crisp fall air fills with drifting leaves, I often find myself... well, hungry. Hungry for a hot, juicy grilled meal. You know, comfort food.

Comfort food is that wonderful combination of tastes, smells, and textures that evokes warm memories of childhood and secure feelings of home. The kind of food you need on a cold or windy day, after a long day of travel, or at the end of an exhausting workweek. Comfort food has a way of making everything okay. And if it comes off your Weber Grill, you know it's going to hit the spot.

If you ask folks at Weber about their favorite grilled comfort foods, their answers might surprise you:

- Filet mignon. (Okay, so that's not such a surprise.)
- Bananas grilled with honey and lime juice.
- Buffalo wings. Lots of 'em.
- Mangos, bananas, and pineapple tossed with brown sugar and heated in foil packets, then poured over ice cream. (Where's my spoon?)
- S'mores. (I think everyone who's ever been a Scout understands this one.)
- And for a real treat, mango quesadillas—cubed mango and shredded Mexican cheese with peppers toasted between two flour tortillas on the grill.

When it's cold and blustery outside, and daylight gives way to dusk while I'm still at my desk, a Friday-night dinner party is a sure way to lift my spirits. I'll light the fireplace to warm my guests while prime rib is roasting outside on my Performer® Series Grill. Friends always appreciate the warmth of the hearth, the aroma of a hardwood fire, and the incomparable taste of juicy prime rib roasted over charcoal and hickory chips. In my book, there's nothing like sharing the warmth and comfort of my home, along with a great meal and a good bottle of wine, to melt away the stress of the workweek.

In this issue, we've got some great recipes for grilled comfort food, from turkey to pot roast to garlic-cheddar mashed potatoes. On page 3 you can trace our grilling roots and on page 6 you can learn how to grill comforting cuisine in any kind of weather. Check out the World Wide Weber at www.weberbbq.com for other hearty recipes. And stick by your Weber Grill this winter to keep warm!

Happy grilling,

Mike

Mike Kempster, Sr.
Executive Vice President

P.S.: If you like to do your holiday shopping from home, check out page 7!



Warm Up on the World Wide Weber!

While you're taking a break from the cold, there are great indoor grilling adventures to be had at www.weberbbq.com, where the weather is always perfect. Fire up the computer for:

- Fabulous spreads with seasonal and cultural themes in *This Month's Special*
- A heaping platter of recipes in *What's Cooking?*
- The *Club Grille* smorgasbord, where you can savor hints from the Weber Wine Steward and Brewmaster, visit the Weber Terrace, and get the scoop on smokin' BBQ events
- Temperature and portion guides, plus expert answers to all your *Burning Questions*
- Tips on grill care and usage, plus a place to register your grill online, in *Service & Maintenance*
- A *Weber à la carte* buffet featuring all our charcoal grills and gas barbecues
- A tempting assortment of *Weber Accessories* you can purchase online



All this, and no windchill! So when it's just plumb too cold out there, there's plenty of barbecue fun waiting for you inside on the Internet at www.weberbbq.com! 🔥

Send Us Your Greatest Hits!

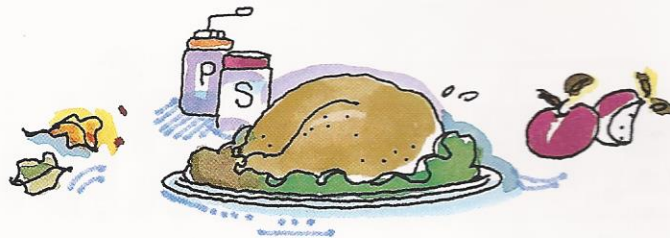


If you've got a recipe, question, grilling tip, or Adventures in Grilling™ story to share, send it to us. We'll publish the best of the bunch in the *Grill Out Times*! If we publish *you*, we'll not only contribute to your grilling fame, we'll also send you a nice thank-you gift! Send your name, address, and daytime phone number to:

Weber, Attn: Editor, P.O. Box 1999, Palatine, IL 60078-1999



ADVENTURES IN GRILLING



Whole Turkey

Charcoal: Indirect

Gas: Indirect/Medium Heat

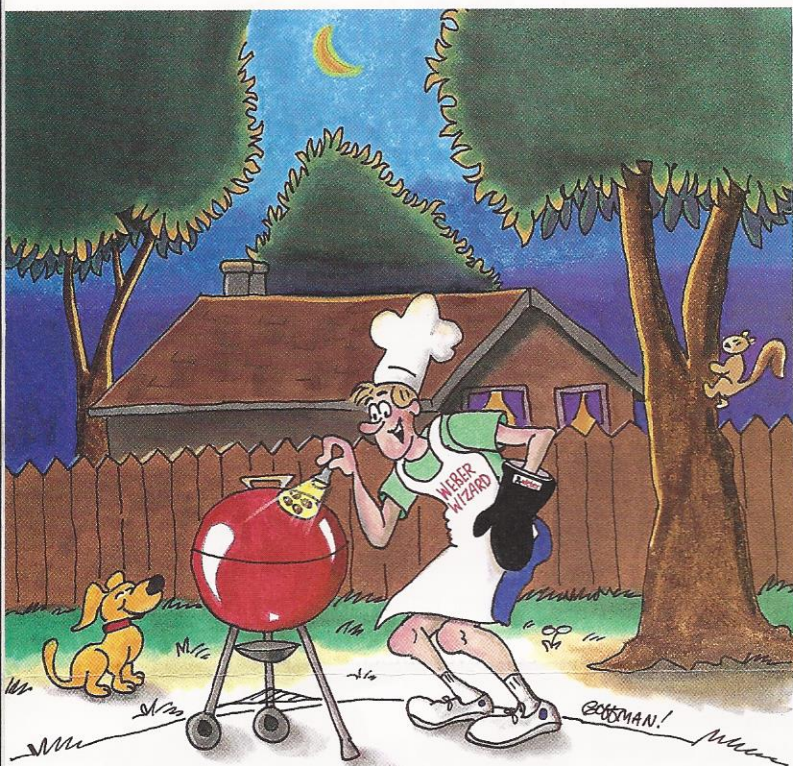
- 1 oven-ready turkey (select size to fit your grill)
- Salt and pepper
- 1 tablespoon oil

Remove thawed or fresh turkey from bag. Remove neck and giblets from body cavities. Rinse turkey thoroughly and pat dry. Twist wings under back to hold neck skin in place. Return legs to tucked position, if untucked. Brush turkey with oil and season with salt and pepper inside and out.

Place turkey, breast side up, in a roast holder set inside a large foil pan. Place in center of cooking grate. Cook 11 to 13 minutes per pound to an internal temperature of 180°F (82°C) in the thigh and 170°F (77°C) in the breast, or until turkey is tender and the drumsticks move easily in their sockets. Remove turkey from grill and let stand 15 minutes before carving.

Note: To use drippings to make gravy, place a little water in the large foil pan under the turkey after placing it on the grill. Remove pan from under turkey about 30 minutes before bird should be done. (Continue cooking turkey in the center of the cooking grate.)

Per Serving: 525 calories, 73 g protein, 0 g carbohydrate, 24 g fat, 212 mg cholesterol, 186 mg sodium.



The Weber Wizard Strikes Again!

I love cooking whole chickens, turkeys, or turkey breasts on my Weber Charcoal Grill (I actually own five of them), because they turn out perfect every time. But I have a little secret to my success.

I buy birds that have a "pop-up" timer in them. After I get my Indirect fire going, I place the bird on the grill in such a way that I can see the timer by looking through the top vents with a little Mag-Lite® flashlight I keep in my pocket. I don't tell my guests about the pop-up timer or the flashlight. I tell them I am the Weber Wizard and as such, I don't have to take the lid off to check the bird. I only take it off once, when the bird is grilled to perfection.

Actually, when no one is looking, I check the timer with my Mag-Lite. When the timer pops up, I lift the lid, pull out the timer so no one can see it, and announce to all that the Weber Wizard has prepared yet another perfect bird (and they are perfect!). After dinner, though, I share my secret with my guests. After all, I wouldn't want anyone discovering my fraud and crying "Fowl."

Chris Lillibridge, Connecticut

Turkey Breast

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 1 3- to 3½-pound turkey breast half, thawed
- 2 teaspoons oil
- ¼ teaspoon salt
- ⅛ teaspoon pepper



Rinse turkey and pat dry. Brush outer surface of turkey breast with oil and sprinkle with salt and pepper.

Place turkey breast in center of cooking grate. Grill 1½ to 2 hours or until meat thermometer inserted into center of turkey breast registers 170°F (77°C). Makes 6 to 8 servings.

Per Serving: 279 calories, 42 g protein, 0 g carbohydrate, 11 g fat, 107 mg cholesterol, 173 mg sodium.

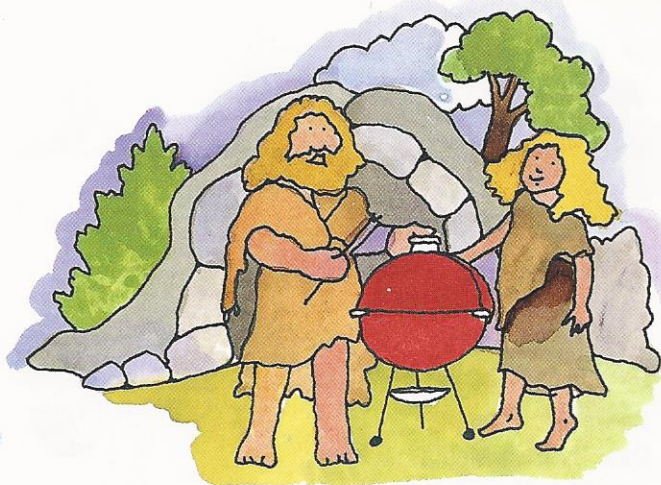
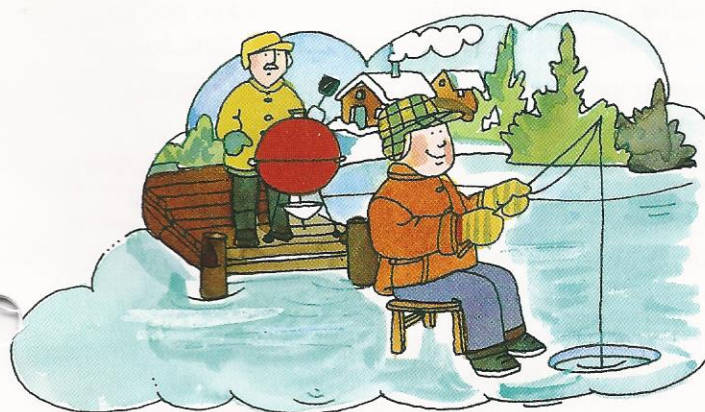
Grilling in the Extreme Rough Weather Tactics

If you aren't willing to go months without a meal cooked on your Weber Grill, welcome to the club. We know that true barbecue enthusiasts are like mail carriers: no amount of foul weather's going to stop us from delivering! But we don't have to suffer for our art. Here are a few tips on how to stay toasty while braving the elements.

First, you'll need to adjust your game plan. (Flip-flops and shorts will no longer cut it.)

1. Choose either foods cooked by the Indirect Method that don't require constant attention like basting or turning, or foods that need only one quick flip (like steaks, burgers, and fish). This means fewer trips outside for you, and fewer times to open the lid and lose all that grilling heat.
2. Winter is a great time to enjoy foods that are too heavy for the hot summer: pork loin roast, leg of lamb, or standing rib roast.
3. Be organized. Get everything ready on a tray *inside*. Then bundle up and make a mad dash for it!
4. Resist the urge to drag the grill into your garage, or that enclosed porch you finally finished this summer. *Closed quarters trap deadly carbon monoxide*. Try instead to find a well-ventilated area where wind doesn't blow directly on the grill (see *Grill Talk* on page 6 for windy weather tips). Of course, always keep the grill a safe distance from anything flammable.
5. Brush off any snow around your grill and work tables, as snow can lower the temperature *inside* the grill. And *no peeking!* You may have to deal with the windchill factor, but your food doesn't.
6. You might need to increase your cooking times. Use a meat thermometer, not just a timer, to check doneness. Heat the oven to 200° to keep parts of your meal warm if everything isn't ready at the same time.

Lastly, you might want to invest in a good pair of gloves this year. And take pride in your work. After all, *anyone* can grill in the summer! 🍷



The Grill as Hearth

by Betty Hughes, Weber's grilling expert of thirty years

Why does grilling have such extraordinary appeal? Probably because it's as much a social ritual as a cooking method. In fact, the flame's allure has made it the cooking method of choice for...oh, about 40,000 years.

No doubt the desire to huddle around a live fire was largely inspired by prehistoric fashion—those animal skins had to be a bit drafty! Today, the ancient link between huddles and grills is still celebrated every fall in the form of tailgate parties.

The *backyard* cookout we know today, however, took root when Native Americans first taught European settlers how to grill game, fish, and corn over embers. By the colonial era, neighborhood barbecues were fairly common (George Washington even mentioned eating “barbecue” in his 1769 diary). By the early 1800s, plantation owners were throwing large, festive “pig pickin’s.” The flame-driven feeding frenzy that evolved into modern barbecue started in what is now North Carolina, then moved westward.

By the early 1920s, barbecue wasn't the only thing moving—thanks to Henry Ford's Model T, Americans were mobile, too! Ford began selling hibachi-type grills to motivate motorists to take countryside picnics. He also invented charcoal briquettes as a way to recycle sawdust and other factory wood scraps.

Eventually Americans figured out they didn't have to go for a drive to enjoy great outdoor cooking. They began building barbecue pits or converting oil drums into barbecues in their own backyards. By the early 1950s, the shallow, open brazier was all the rage, despite considerable design flaws and mediocre performance.

That's when George Stephen sparked a revolution. While working at Weber Brothers Metal Works, he invented the kettle-shaped barbecue with a lid, improving forever the way we grill. That familiar shape has since become an American icon synonymous with great food and good times. Why? Well, outstanding performance, for one. And let's face it, we're social animals. Barbecue is the perfect combination of our primitive, earthly instincts *and* our need to party! 🍷



GRILLING T

*Cozy up with this delicious hot menu
and endive dishes use new*

Weber-Style Yankee Pot Roast

Charcoal: Indirect
Gas: Indirect/Medium



- 1 3½-pound boneless beef chuck roast
- Salt
- 7 tablespoons Nantucket Off-Shore Seasonings™
- Prairie Rub (see page 7)
- 5 tablespoons vegetable oil
- 2 celery ribs, finely chopped
- 1 medium onion, finely chopped
- 1 medium carrot, trimmed and finely chopped
- 1 tablespoon tomato paste
- ¼ cup plus 2 tablespoons all-purpose flour
- 1 cup red wine
- 5 cups beef broth

Sprinkle beef with salt. In a small bowl, combine Prairie Rub and 3 tablespoons oil. Rub mixture on all sides of roast, pressing into surface.

Place roast in center of cooking grate. Grill 30 to 45 minutes, turning once halfway through grilling, to brown on all sides.

Meanwhile, heat 2 tablespoons oil in 4-quart saucepan over medium heat. Add celery, onion, and carrot; brown the vegetables about 20 minutes, stirring often. Add the tomato paste; cook 5 minutes, stirring frequently. Add

the flour; cook 5 minutes, stirring frequently. Add the red wine and stir until smooth and slightly thickened. Add the broth and bring to a simmer, stirring frequently.

Remove pot roast from grill and place in an 11 5/8 x 9 1/4 x 2 1/2-inch aluminum foil pan with handles. Pour broth mixture over pot roast; cover with aluminum foil. Place the roast pan in center of the cooking grate. Cook for 2 to 2½ hours, turning meat every 20 minutes until meat is tender when pierced with a fork.

Remove pot roast and carve into thin slices. Skim and discard fat from sauce. Return meat slices to sauce and heat thoroughly. Makes 8 servings.

Note: For a less spicy sauce, you may reduce the Prairie Rub to 3 tablespoons and combine with 2 tablespoons of oil.

Per Serving: 601 calories, 39 g protein, 11 g carbohydrate, 42 g fat, 140 mg cholesterol, 629 mg sodium.

May We Suggest...

Either of these wines will enhance your pot roast menu!

- 1993 Grgich Hills Cabernet Sauvignon, Napa, California
- 1990 Buitenverwachting, Cristine, South Africa



Weber Cheddar and Garlic Smashed Potatoes

Charcoal: Indirect
Gas: Indirect/Medium

- 6 medium baking potatoes
- 2 heads garlic
- 1 cup milk, heated
- 2 cups grated extra sharp cheddar cheese
- 2 scallions, thinly sliced
- Salt



Scrub potatoes, pat dry, and wrap in heavy foil. Wrap garlic in heavy foil, leaving a little space for expansion of steam.

Place potatoes and garlic foil packets in center of cooking grate. Cook 45 minutes to 1 hour or until potatoes can be pierced easily with a fork and garlic is soft. Turn packets twice during cooking time.

Allow potatoes and garlic to cool. Peel and coarsely dice potatoes and place in a large mixing bowl. Cut garlic heads in half horizontally and squeeze the cloves into the mixing bowl. With mixer on low speed beat until fluffy. Gradually beat in milk until smooth. Add cheese, scallions, and salt; mix until blended. Serve very hot. Makes 6 servings.

Per Serving: 342 calories, 15 g protein, 40 g carbohydrate, 14 g fat, 45 mg cholesterol, 268 mg sodium.



EMPTATIONS

u! Bursting with flavor, the pot roast
ubs you can order on page 7.

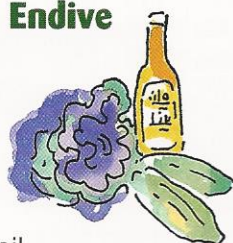


Garden-Spiced Belgian Endive and Radicchio

Charcoal: Direct

Gas: Indirect/Medium

- 5 heads Belgian endive
- 1 medium head radicchio
- 5 tablespoons extra-virgin olive oil
- 3 tablespoons Nantucket Off-Shore Seasonings™
- Garden Rub (see page 7)
- Salt



Slice the Belgian endive heads in half lengthwise. Slice the radicchio head into sixths lengthwise. Keep the leaves attached to the stem. Brush endive and radicchio

with 2½ tablespoons olive oil; sprinkle with Garden Rub and salt on both sides. Use remaining 2½ tablespoons olive oil to brush vegetables as they grill.

Place endive in center of cooking grate. Grill 10 minutes; turn and brush with oil. Add radicchio to center of cooking grate. Continue to grill endive and radicchio 10 minutes; after 5 minutes turn and brush radicchio with oil. Grill endive and radicchio until well browned and tender when pierced with a fork. Makes 6 servings.

Per Serving: 136 calories, 2 g protein, 8 g carbohydrate, 12 g fat, 0 mg cholesterol, 20 mg sodium.



Sweet Endings

This classic treat is from the World Wide Weber. Visit www.weberbbq.com for other great recipes!

Grilled Apple Strudel

Charcoal: Indirect

Gas: Indirect/Low Heat

- 1 recipe Grilled Apples (at right), chopped
- ¼ cup dark seedless raisins
- ¼ cup chopped walnuts
- ¼ cup graham cracker crumbs
- 2 tablespoons granulated sugar
- 2 tablespoons brandy
- 1 teaspoon lemon zest
- 5 sheets strudel or phyllo dough
- ½ cup butter, melted
- 1 teaspoon cinnamon-sugar

In a medium bowl combine chopped apples, raisins, walnuts, 2 tablespoons graham cracker crumbs, sugar, brandy, and lemon zest; mix well.

Cut two 24-inch lengths of waxed paper; overlap long sides about 2 inches. On waxed paper, arrange 1 sheet of phyllo (about 18" x 12"); brush with about 1 tablespoon melted butter; sprinkle with ½ tablespoon crumbs. Layer remaining phyllo sheets on top of first one, brushing each one with butter and sprinkling with crumbs.

Spoon apple mixture across top third of the layered phyllo sheets, about ½ inch from long edge; fold over short ends. Starting at apple-mixture edge, roll phyllo, jelly-roll fashion. Transfer strudel to heatproof pan or greased foil, seam side down.

Place pan in center of cooking grate. Cook 20 to 25 minutes or until nicely browned. Brush the outside of the strudel with remaining melted butter and sprinkle with cinnamon-sugar for the last 5 minutes of grilling time. Cut into wedges to serve. Makes 6 servings.

Per Serving: 407 calories, 3 g protein, 37 g carbohydrate, 28 g fat, 62 mg cholesterol, 344 mg sodium.

Grilled Apples

Charcoal: Indirect

Gas: Indirect/Medium Heat

- ¼ cup butter, melted
- 2 tablespoons packed brown sugar
- 1 tablespoons lemon juice
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 3 medium cooking apples, peeled, cut in half and cored

In a small bowl combine butter, brown sugar, lemon juice, cinnamon, and nutmeg. Place apples on cooking grate. Brush with sauce. Grill 30 minutes or until tender, turning and brushing with sauce twice.





GRILL TALK™

Customer Service Manager
Barbara Cann offers service
and maintenance tips.



Weber Grill owners know how to find comfort on a cold winter's day. While others might refuse to trek through the backyard for dinner, no snow or wind comes between us and a hot, juicy meal. We go for the rush!

Rough-weather grilling simply calls for skills and ingenuity, which we all know extreme grillers have. A few trade secrets don't hurt, either. Whether you're braving it with gas or charcoal, these tips will keep you grilling while the others make do with soup and crackers.

Extreme Grilling for Gas Barbecues

Nothing lowers your grill temperature faster than a good gust of wind. Always place your grill so the wind isn't blowing into the control knob side. If the flame goes out, close the gas tank and shut off all burners. Turn your grill so the wind is blowing toward the back or front of your grill. Open the lid. Wait 5 minutes before re-lighting.

On very cold days, the Medium-Off-Medium (M-O-M) setting may run lower than 350° to 375°. (I've stood by my grill on a winter's day and watched the temperature drop 100° in a 30 mph wind!) To compensate, adjust for wind, as described above. Then set your burners to High-Off-High (H-O-H), close the lid, and watch that thermometer move! Monitor the temperature throughout cooking, because if the wind dies down, you could end up grilling your dinner faster than you think. If you can, position the grill so you can see the thermometer through a window, so you can monitor it from inside.

Another winter tip: Keep a spare tank of Liquid Propane on hand so you don't have to run out for a refill in the middle of a storm. The spare tank should always be stored outdoors and away from your lit grill. If your spare is an older tank, you can order an adapter to make it a quick-disconnect tank that fits your Weber Grill. Just call us at 1-800-446-1071.

Extreme Grilling for Charcoal Grills

On windy days, a charcoal fire is likely to burn too fast. To control it, place the lid on with the lid vent open. Then adjust the bowl dampers to monitor the speed of the burn, gauging by your wind factor. Always keep the lid vent wide open.

If you have trouble lighting your charcoal in the wind, use Weber® FireStarters™ (you can order them through this issue's insert). A RapidFire® Chimney Starter helps, too. The lid holder on a Performer® or Master-Touch® Grill will help you create a windshield with your lid while you're lighting the grill. And remember, no peeking while your food is grilling! Those gusts will lower the inside temperature of your grill and can blow ashes up onto your food.

If cold weather threatens to burn off your energy reserves this winter, just follow these extreme grilling tips and you'll never go hungry! 🍴



CUSTOMER SERVICE HOTLINE



1-800-446-1071

Fax (847) 705-7971

- Product Information
- Replacement Parts
- Assembly Instructions
- Troubleshooting Advice

e-mail: support@weberservice.com

or visit our web site at www.weberbbq.com
and click on Service and Maintenance
or write Customer Service Center
250 S. Hicks Rd., Palatine, IL 60067



INVITE A FRIEND TO JOIN THE FUN!



If you'd like to share the *Grill Out™ Times* with a friend, call 1-800-99-WEBER (1-800-999-3237) and we'll send it to them FREE!

If you're receiving duplicate copies of this newsletter, please mail us all address panels and indicate the address you prefer.

If you no longer wish to receive the *Grill Out Times*, please call us. Corrections may take up to three months. We appreciate your understanding.

**SPREAD THAT
HOLIDAY CHEER
WITH THESE TRULY TASTEFUL GIFTS!**



THE ULTIMATE RIB KIT

This *Grill Out™ Times* exclusive is perfect for the rib lover on your list! **Santa's Rib Tickler Package** includes a Weber® Rib Rack, a Barbecue Mitt, a 19-oz. bottle of our tangy-sweet Weber Grill Restaurant BBQ Sauce, and a coupon for two slabs of meaty Baby Back Ribs—just like we serve at the Weber Grill Restaurant in Wheeling, Illinois. Go ahead, indulge in the lip-smackin', finger-lickin' joy of barbecue! (Ribs shipped separately in special packaging via UPS.)

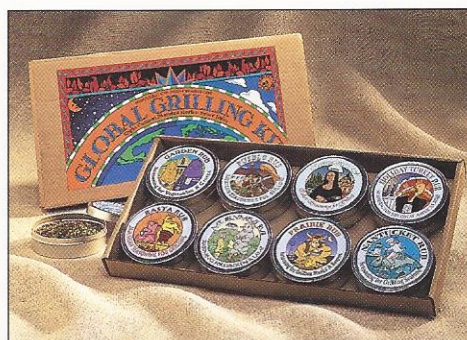
#340 Santa's Rib Tickler Package \$65.00

8 EASY WAYS TO ADD FABULOUS FLAVOR

Add international flare to grilled fare with flavors from around the world! **The Global Grilling Kit** from Nantucket Off-Shore Seasonings™ includes 8 easy-to-use savory rubs: *Nantucket Rub* for fish, *Prairie Rub* for Beef, *Garden Rub* for vegetables, *Mt. Olympus Rub* for chicken and lamb, *Rasta Rub* for Caribbean cuisine, *Renaissance Rub* for Tuscan flavor, *Holiday Turkey Rub* for the "Great American Bird," and *Pueblo Rub* for Mexican grilling and cooking. Tastes like you worked all day! (Blends are salt-free, packed in whimsical tins, and shipped in an attractive gift box, as pictured.)

#341 Global Grilling Kit \$45.00

**Shipping &
Handling
Included on
All Orders!**



FOR THE CHEF WHO HAS (ALMOST) EVERYTHING

The perfect reward for the accomplished griller who's always looking for another secret ingredient. The **Rub à Trois Kit** pairs our sturdy cotton twill Weber Barbecue Apron in black with 3 incredibly flavorful rubs from Nantucket Off-Shore Seasonings: *Nantucket Rub* for fish, *Prairie Rub* for beef, and *Holiday Turkey Rub* for the "Great American Bird." Impressive way to add intense flavor without adding fat! (Blends are salt-free, packed in whimsical tins, and shipped in an attractive gift box, as pictured.)

#342 Rub à Trois Kit \$30.00

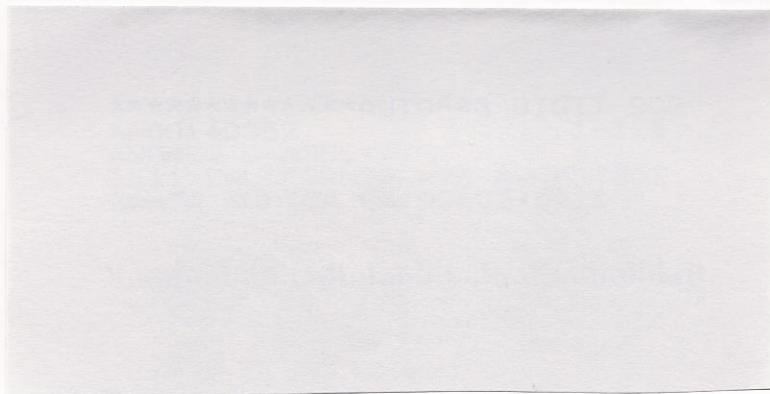
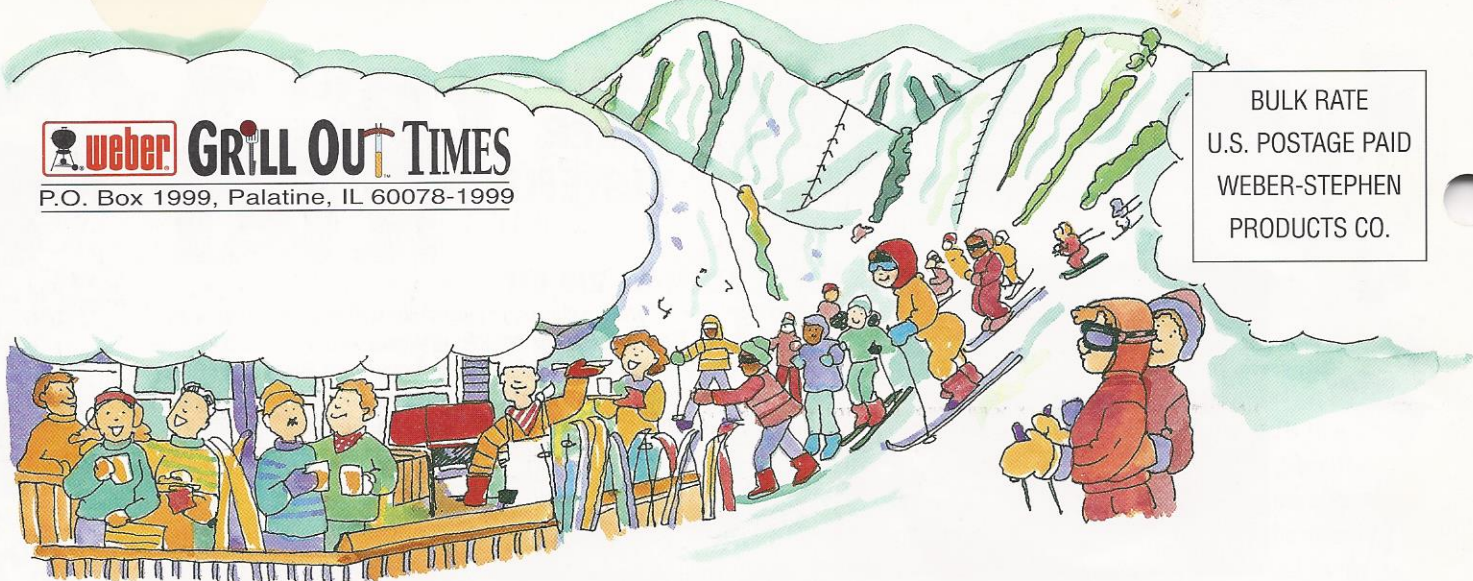
GIVE THE GIFT OF FIRE AND FUN

This year, a lump of coal is a *good* thing to find in your stocking—if it comes with our **Grilling Basics Gift Set**, that is! Our starter kit includes everything you need to get grilling: a Weber Smokey Joe® Charcoal Grill; a pack of 24 Weber FireStarters™ lighter cubes; a 10-lb. bag of Weber's Hardwood Charcoal Briquets; and our stainless steel Traditional Tongs with hardwood handles. What a way to warm up the winter! Available only through the *Grill Out Times*.

#343 Grilling Basics Gift Set \$50.00



All prices include shipping & handling. To order, call 1-800-99-WEBER (1-800-999-3237), or use enclosed order form. See order form for additional offers!



**Adventures
in Grilling**
page 2

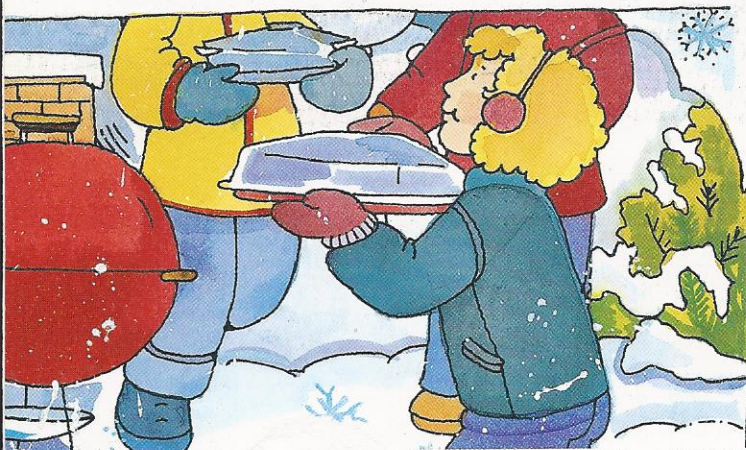
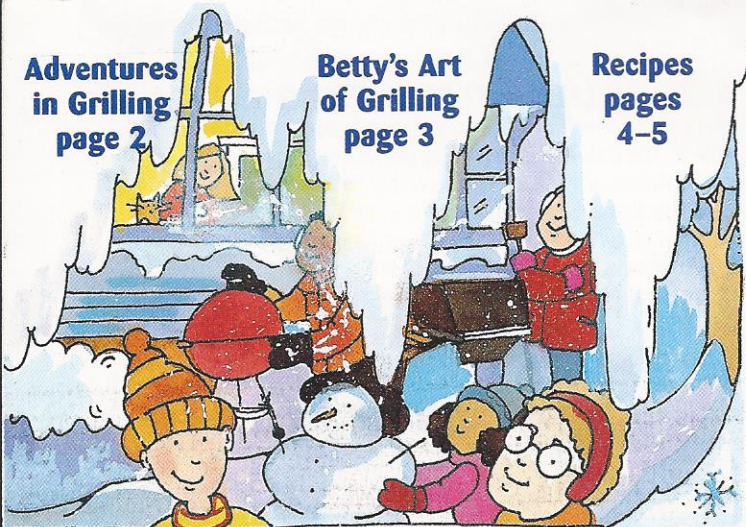
**Betty's Art
of Grilling**
page 3

Recipes
pages
4-5

Grill Talk
page 6

**Special
Offers**
page 7

**Replacement
Parts Inside**





Simplify your holiday shopping with great gifts from Weber! For accessories or replacement parts that aren't listed here, call our Customer Service department at 1-800-99-WEBER (1-800-999-3237). They'll get you what you need!



This Issue's Special Offers

Cost Each

Santa's Rib Tickler Package – This Grill Out™ Times exclusive includes a Weber Rib Rack, a Barbecue Mitt, a 19-oz. bottle of our tangy-sweet Weber Grill Restaurant BBQ Sauce, and a coupon for two slabs of meaty Baby Back Ribs like we serve at the Weber Grill Restaurant in Wheeling, Illinois. (Ribs shipped separately in special packaging via UPS.)
#340 Santa's Rib Tickler Package **\$65.00**

Global Grilling Kit – Eight savory, easy-to-use rubs from Nantucket Off-Shore Seasonings™: *Nantucket Rub* for fish, *Prairie Rub* for Beef, *Garden Rub* for vegetables, *Mt. Olympus Rub* for chicken and lamb, *Rasta Rub* for Caribbean cuisine, *Renaissance Rub* for Tuscan flavor, *Holiday Turkey Rub* for the "Great American Bird," and *Pueblo Rub* for Mexican cuisine. (Blends are salt-free, packed in whimsical tins, and shipped in an attractive gift box.)
#341 Global Grilling Kit **\$45.00**

Rub à Trois Kit – Great gift idea! Weber sturdy cotton Barbecue Apron in black and 3 flavorful Rubs from Nantucket Off-Shore Seasonings: *Nantucket Rub* for fish, *Prairie Rub* for beef, and *Holiday Turkey Rub* for the "Great American Bird." (Blends are salt-free, packed in whimsical tins, and shipped in an attractive gift box.)
#342 Rub à Trois Kit **\$30.00**

Grilling Basics Gift Set – Everything you need to get grilling: a Weber Smokey Joe®, a pack of 24 FireStarters™ lighter cubes, a 10-lb. bag of Weber's Hardwood Charcoal Briquets, and our stainless steel Traditional Tongs with hardwood handles. Available only through the Grill Out Times!
#343 Grilling Basics Gift Set **\$50.00**

All-Purpose Accessories

Cost Each

Weber Grill Restaurant Barbecue Sauce – A savory blend of tangy fruits and spices, our sweet home-style sauce was specially crafted by the chef at the Weber Grill Restaurant. You'll love it! 19 oz.
#125 Weber Grill Restaurant Barbecue Sauce **\$4.00**

Grillside Necessities – Add zest to your grilling with one 19-oz. bottle of the Weber Grill Restaurant Barbecue Sauce and your choice of a three-piece Tool Set.
#97583 Traditional Tool Set with Sauce **\$40.00**
#97584 Contemporary Tool Set with Sauce **\$35.00**

Shipping & Handling Included

All-Purpose Accessories...continued

Cost Each

Grill by the Book™ Cookbook Series – Enjoy scrumptious meals from our extremely popular collection: *Chicken and Other Poultry*; *Fish and Shellfish*; *Steaks, Chops and Burgers*; and *Weekday Meals*. 64 pages/book.

#328 Set of four books \$24.00

Great Chefs® GRILL OUT™ Video Series – Learn to prepare recipes from gourmet chefs in America's top cities for dining. VHS format, 58 minutes each.

#50357 Seattle \$6.00

#50297 New Orleans \$6.00

#50775 Boston \$6.00

Weber® Drip Pans – Disposable pans make it easy to grill side dishes, desserts, more. Large pans also serve nicely as Roast Holder and Rib Rack liners. Small pans can also be used as Catch Pan Liners for Weber® Gas Barbecues.

#3301 Large Drip Pans \$6.00

#3300 Small Drip Pans \$4.00

Food Thermometer – Take the guesswork out of grilling. Instant-read design gives accurate internal food temperatures so you can grill to perfection. *Note: Thermometer designed for probe readings only. Do not leave in food while cooking!*

#585 Food Thermometer \$9.00

Readers' Favorites for Charcoal Grills

Cost Each

Charcoal Griller's Flavor Kit – Special to the *Grill Out Times*! Includes one set of Charcoal Briquet Holders, one 10-lb. bag of Weber's Hardwood Charcoal Briquets, and one 360 cu. in. bag each of FireSpice® Hickory and Mesquite Chunks.

#97580 Charcoal Griller's Flavor Kit \$20.00

Weber® FireStarters™ – Our safe alternative to lighter fluid. Light easily and are smokeless, odorless, and nontoxic.

#3975 Box of 24 cubes \$2.00

#50500 Case of 12 boxes \$20.00

Charcoal Briquet Holders – Made of durable aluminized steel, these baskets make Indirect Cooking easier. Fill with wood chunks or charcoal briquets. Fits 22½" kettles.

#9600 Charcoal Briquet Holders \$10.00

Weber's Hardwood Charcoal Briquets – The best hardwoods light easily, burn slowly in our briquets, maintaining cooking temperature long after other brands burn out.

#3500 10-lb. bag of Weber's Hardwood Charcoal Briquets \$5.00

#3520 20-lb. bag of Weber's Hardwood Charcoal Briquets \$9.00

Hinged Cooking Grate – Upgrade your 22½" Bar-B-Kettle® with a hinged cooking grate, or replace the one in your 22½" One-Touch® or Master Touch® Kettle.

#970920 Hinged Cooking Grate \$14.00

continued on back of order form...

Shipping & Handling Included

Readers' Favorites for Charcoal Grills...cont'd ***Cost Each***

Premium Charcoal Grill Cover – Protect your 22½" kettle grill from snow, rain, and dust with our full-length, heavy-duty vinyl cover.

#7701 Premium Charcoal Grill Cover for 22½"
Bar-B-Kettle® One-Touch®, or Master-Touch® \$20.00

Performer® Grill Cover – Full-length, heavy-duty vinyl cover protects both the Performer Grill and the Performer Grill with Touch-N-Go™ Gas Ignition System.

#8701 Performer Grill Cover \$40.00

Readers' Favorites for Gas Barbecues ***Cost Each***

Gas Griller's Flavor Kit – A Grill Out™ Times exclusive! This specially priced package includes a Steam-N-Chips™ Smoker Kit and one 360 cu. in. bag each of our FireSpice® Hickory and Mesquite Chips. Fits full-size Genesis® and Platinum™ Series Gas Barbecues (sorry, does not fit Spirit® Series or Genesis Junior).

#97581 Gas Griller's Flavor Kit with Chips \$40.00

Porcelain-Enameled Cooking Grates – Protective porcelain is fired onto durable steel for years of flawless performance. Set of two grates.

#9860 Porcelain-Enameled Cooking Grates
fit Genesis 1000-3500 \$25.00

#9866 Porcelain-Enameled Cooking Grates
fit Genesis 4000-5500 \$25.00

Replacement Flavorizer® Bars for Genesis 1000–5500 – Order standard porcelain-enameled Bars or upgrade with stainless steel. Each set includes 8 short and 5 long bars. Fits Genesis Series Gas Barbecues only.

#9813 Porcelain-Enameled Flavorizer Bars
for Genesis 1-5 and 1000-5500 \$40.00

#9814 Stainless Steel Flavorizer Bars
for Genesis 1-5 and 1000-5500 \$60.00

Gas Barbecue Rotisserie – A luxury for the Weber® Gas Barbecue owner, our Rotisserie features a heavy-duty electric motor, on/off switch, wooden rod handle, and counterbalance for smooth turning and less motor wear.

#9890 Gas Barbecue Rotisserie \$80.00

Standard Gas Barbecue Cover – Keep your grill looking new. Heavy-duty vinyl protects your Weber Gas Barbecue from dirt and weather.

#9852 Cover for Spirit 700 and
Genesis 1000 Series Gas Barbecue \$35.00

#9830 Cover for Genesis 2000-5500 \$35.00

OUR GUARANTEE

If you are not completely satisfied with your purchase, please return the item(s) within 10 days for a full refund.

Shipping & Handling Included

