

Grill Out Times™

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

Shortcuts to Grilling Bliss

If there's one thing we Weber-heads all-agree on, it's that grilling should be as fun as it is flavorful. Oh sure, we like the occasional challenge. We've even been known to go gourmet. But nothing beats delicious, *simple* barbecue. That's why in this issue we feature three ways to get maximum flavor with minimal effort: with sauces, marinades, and rubs.

Now, sauces are my personal favorite because they allow you to add enticing flavor to a choice cut of meat without a lot of preparation. Just slather them on. And sauces have come a long way since I wielded my first basting brush. Every time I stroll the sauce aisle of a store, I'm amazed at the number of new-comers, from hot to sweet to spicy to wild. Or you can create your *own* special blend that reflects your personality as much as your culinary priorities. There's really no source of pride quite like your own Perfect Sauce.

Of course, nothing makes a meal melt in your mouth like a great marinade, either. I'm also a big fan of marinades because they do all the work (especially on tougher, less choice cuts of meat). Whatever you're grilling, from flank steak to eggplant, you can whip up a marinade in minutes. Just pour it over your entree and set the timer. When the marinade has done its tenderizing, flavorizing magic, you just grill up dinner and take all the credit!

But to be honest, I'd be remiss if I didn't admit I also love rubs, those wonderfully versatile combinations of herbs and spices. You just rub them into meat or toss them with vegetables, then let the dish steep in their aromatic and flavorful presence.

You can also combine a rub with oil to create a paste to keep the meat moist. Then (you guessed it) grill that savory dish and enjoy.

To fire up your grilling spirit this spring, we've featured some of our favorite sauce, marinade, and rub recipes—including some great ones sent in by *Grill Out Times* readers like you. So get out to the grill and get to work! I predict this issue will be sticky with ingredients by the time you're done with it. Unless you receive our FREE protective binder with a qualifying order (see order form for details).

Happy grilling!

Mike

Mike Kempster, Sr.
Executive Vice President

IN THIS ISSUE

Adventures in Grilling2
*Grill Saved for Rainy Day
Saves the Day*

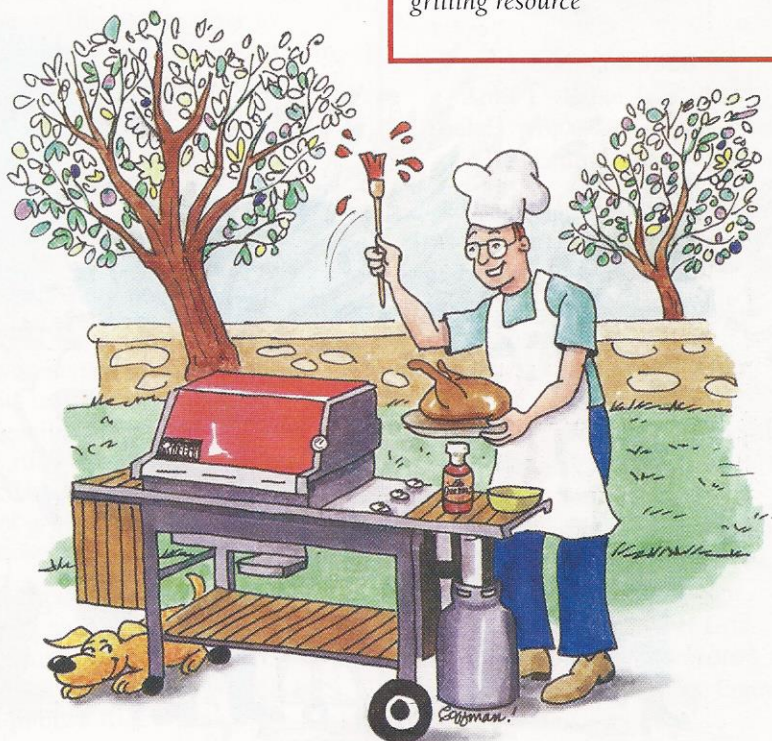
Quest for Flavor3
*The basics of great sauces,
marinades, and rubs*

Recipes2, 4, 5, 8
Sauces, marinades, and rubs

Grill Talk6
Spruce up your grill for spring

Tempting Offers7
*Everything you need to get grilling
this season*

Web Site Low-Down8
*Your 24-hour recipe and
grilling resource*



Adventures in Grilling

Grill Saved for Rainy Day Saves the Day

My husband and I received a Weber® Kettle for our wedding. It was wonderful, but too big for just the two of us, so I bought a Smokey Joe®. I kept my large grill, thinking I'd have use for it one day.

Well, that day came in 1989 when Hurricane Hugo hit the East Coast. The storm was supposed to lose strength as it came inland, but as you might recall, it didn't quite work out that way. Charlotte was hit with hurricane-strength winds and overnight, most of the city was without power.

At the time, my husband was a sergeant with the Charlotte Police Department. Double shifts were immediate, but with no electricity, there were few places for the officers to eat. So out came both my grills and I set up a "kitchen" in the front yard for my husband's troops. Neighboring grocery stores donated food before it went to waste and I cooked all night for any officer who wanted a bite. The temperature was unseasonably cold, so the grills also provided some warmth for those standing by.

After 12 days, our electricity finally came back on. You can bet that during that time I became quite proficient at grilling! I still have that Kettle and use it occasionally, but my Smokey Joe sits right outside the back door, ready at a moment's notice for any less urgent grilling.

Janet Sweet, North Carolina



Got a story to top that?

If it made you feel good, heroic, amazed, or just double over with laughter, send us *your* adventure in grilling! We'll publish the best stories right here. If we choose yours, we'll also send you a nice gift. So mail us your anecdotes:



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

Please include your address and daytime phone number!

Hurricane Rub

These warming spices will keep you toasty no matter what the weather holds.

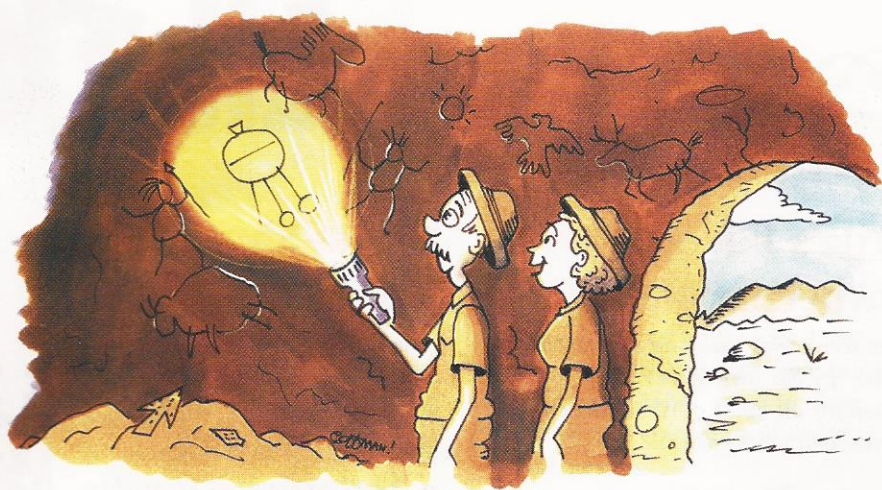
Prep time: 10 minutes
Difficulty level: Easy

- 1 clove garlic, crushed
- 1 teaspoon mustard seeds, crushed
- 1 tablespoon salt
- 1 teaspoon chili powder
- 1 teaspoon ground red pepper
- 1 teaspoon paprika
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground cumin



Mash together garlic and mustard seeds. Add salt, chili powder, red pepper, paprika, coriander, and cumin; mix well. Use on beef or pork. Makes 1/4 cup.

Per Serving: 4 calories, 0 g protein, 0 g carbohydrate, 0 g fat, 0 mg cholesterol, 551 mg sodium.



"Obviously, they were a very advanced culture."

Quest for Flavor

by Betty Hughes, Weber's grilling guru

Since we first roasted meat over fire, grillers have searched for ways to enhance the experience. Here are some time-honored favorites in the quest for flavor.

Sauces: There are three major bases for barbecue sauce: tomato, mustard, and vinegar. Styles of sauces vary by region, inspiring good-natured rivalry and many a barbecue contest.

- 1. Tomato-based sauces usually start with ketchup and range from sweet (with ingredients like honey or even cola) to tangy (with citrus or other fruits). Daring cooks bolster their brew with jelly, molasses, or syrup. For extra kick, some add a splash of bourbon, rum, whiskey, or tequila. What's your pleasure?
- 2. Mustard sauces, popular in a small pocket of the southeast, are usually sharp and tangy—go as spicy as you dare. Vinegar, oil, Worcestershire sauce, spices, and/or hot pepper sauce rev them up.
- 3. Vinegar sauces are the simplest, and so thin they are more like a marinade. They're made of vinegar, sugar, spices, and hot pepper sauce. Mop 'em on while the meat is cooking to make it tender and juicy. Traditionalists reserve some for dousing the meat at the table.

Marinades: Every marinade contains an acid to break down the fibers of the meat, an oil to keep it from sticking to the grill, and aromatics to add flavor.

Because the acids (vinegar, wine, etc.) work more quickly on tender meats, poultry and fish shouldn't be marinated too long or their texture can become mushy. As a general rule, limit fish marinating to 15 to 30 minutes, chicken to 1 to 4 hours. Conversely, larger, tougher cuts of beef, pork, and lamb can be wonderfully tenderized when marinated 4 to 8 hours.

Rubs: Like marinades, rubs add flavor to your food before you even light the grill and can help form a delicious, crispy crust. Any savory combination of herbs, spices, and sometimes sugar or salts can be thrown together to create a wonderful rub. The secret is in the proportions and the combinations. Once you hit the right balance between herb and spice, you'll have a hard time keeping your secret to yourself. (For a comprehensive list of spices, herbs, and their descriptions, visit our Spice & Herb Guide at www.weberbbq.com under "What's Cooking?")

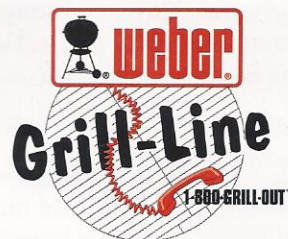
Now, there is some debate about whether you actually need to rub the ingredients into the meat, or if a sprinkling will do. It's your call. Just apply the rub shortly before grilling. Add your favorite sauce in the last 10 minutes of grilling and you just might rewrite barbecue history!

If you develop a grilling recipe you want to brag about, send it to us here at Weber, Attn: Editor, P.O. Box 1999, Palatine, IL 60078-1999. If we like it too, we'll publish it! 1

Expert Tips for Mastering the Grill

Before you claim your grilling sovereignty, make sure you understand these very important safety tips:

- 1. Never reuse marinade that has touched raw meat, poultry, or fish; it can breed harmful bacteria.
- 2. Before you add meat to a marinade, reserve a portion of the marinade for basting or a side sauce.
- 3. Discard leftover rub that has touched raw meat, poultry, or fish.



1-800-474-5568

April 1 - Labor Day 1998

Weekdays 8:00 a.m. to 6:00 p.m.
Central Time

Need immediate grilling assistance? Between April 1 and Labor Day, you can call Weber's toll-free hotline for answers to all your grilling questions. For top techniques on a terrific cookout, call during the hours above and our Certified Barbecue Experts will answer anything fired their way! (If you call after hours, a taped recording offers limited information 24 hours a day, seven days a week.) PLUS all callers can request one free copy of the new Weber Grill-Line recipe booklet, *A Barbecueer's Dozen of Rib-Ticklin' Recipes*. Enjoy!



Hawaiian Paradise Marinade

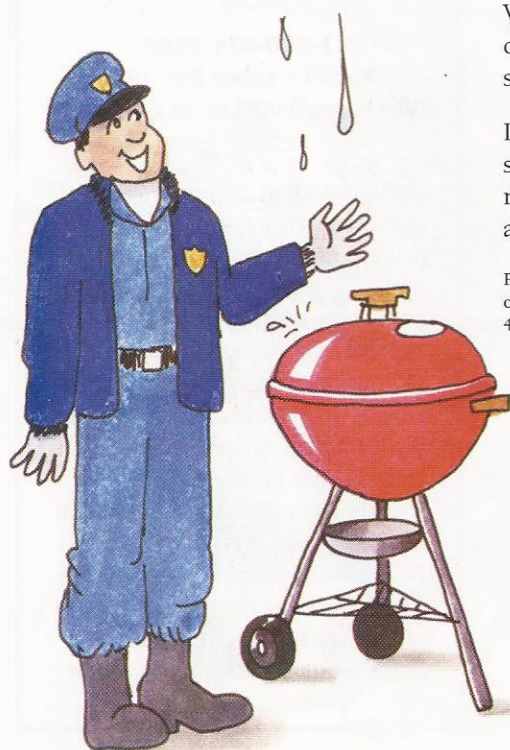
from reader Richard Spagnoli,
Pennsylvania

Prep time: 15 minutes

- 1 cup finely chopped onion
- 1 cup low-sodium soy sauce
- $\frac{2}{3}$ cup thinly sliced fresh ginger
- $\frac{2}{3}$ cup packed dark brown sugar
- $\frac{1}{2}$ cup peanut oil
- $\frac{1}{2}$ cup water
- 2 tablespoons finely chopped garlic

In a bowl combine onion, soy sauce, ginger, brown sugar, oil, water, and garlic; mix well. Cover and store in refrigerator until ready to use. Use to marinate beef or chicken. Makes 3 cups.

Per $\frac{1}{2}$ Cup Serving: 128 calories, 2 g protein, 10 g carbohydrate, 9 g fat, 0 mg cholesterol, 802 mg sodium



Fritz's Favorite Barbecue Sauce

This recipe was specially developed for Weber® by our own Weber Chef. A perfect match for all kinds of ribs, chicken pieces, and meat kabobs.

Prep time: 45 minutes

- $\frac{1}{4}$ cup olive oil
- 1 red onion, chopped
- 2 cloves garlic, finely chopped
- 1 cup chicken broth
- $\frac{3}{4}$ cup ketchup
- $\frac{1}{2}$ cup orange juice concentrate
- $\frac{1}{2}$ cup steak sauce
- 2 tablespoons finely chopped fresh chervil
- 2 tablespoons Worcestershire sauce
- 1 tablespoon ground coffee
- $\frac{1}{2}$ teaspoon celery seeds, toasted and crushed
- $\frac{1}{2}$ teaspoon ground black pepper

In a medium sauce pan heat oil; add onion and garlic. Cook and stir for 1 minute. Add chicken broth, ketchup, orange juice, steak sauce, chervil, Worcestershire sauce, ground coffee, celery seed, and black pepper. Simmer, stirring occasionally, for 30 minutes.

In food processor or blender purée sauce until smooth. Cover and chill in refrigerator until ready to use. Makes about 3 cups.

Per $\frac{1}{4}$ Cup Serving: 95 calories, 2 g protein, 12 g carbohydrate, 5 g fat, 0 mg cholesterol, 455 mg sodium



Bayou Shrimp with Creole Mayonnaise

This flavorful recipe from Nantucket Off-Shore Seasonings uses their delicious Bayou Rub, available in grilling kits on page 7.

Prep time: 10 minutes

Grilling time: 4 to 6 minutes

- 6 tablespoons mayonnaise
- 2 teaspoons Nantucket Off-Shore Seasonings Bayou Rub
- 2 teaspoons lemon juice
- 24 large shrimp, peeled and deveined (about $\frac{3}{4}$ pound)
- 2 tablespoons olive oil
- 2 tablespoons Bayou Rub Skewers

To prepare the Creole Mayonnaise, in a small bowl combine mayonnaise with the 2 teaspoons Bayou Rub and lemon juice. Stir well. Cover and store in refrigerator until ready to use.

To prepare Bayou Shrimp, place shrimp in a medium-size bowl, drizzle with olive oil, and toss to coat. Sprinkle 2 tablespoons Bayou Rub over shrimp and toss to coat well with seasoning. Thread 6 shrimp on each skewer, leaving a little space between shrimp.

Place skewers in center of cooking grate. Grill 4 to 6 minutes or until shrimp are opaque, turning once halfway through grilling time. Serve with cooked rice and Creole Mayonnaise. Makes 4 servings.

Creole Mayonnaise Per 1 Tablespoon Serving: 76 calories, 0 g protein, 0 g carbohydrate, 9 g fat, 4 mg cholesterol, 59 mg sodium

Bayou Shrimp Per Serving: 151 calories, 16 g protein, 3 g carbohydrate, 16 g fat, 119 mg cholesterol, 117 mg sodium



Sizzles

Spicy Citrus Rub

This tasty blend perks up the flavor in chicken, pork, or lamb.

Prep time: 10 minutes

- 1/4 cup packed brown sugar
- 3 tablespoons dried minced onions
- 1 tablespoon ground coriander
- 1 tablespoon ground cumin
- 1 tablespoon garlic powder
- 1 tablespoon ground ginger
- 1 tablespoon dried lemon grass or grated lemon zest
- 1 tablespoon grated lime zest
- 1 tablespoon Hungarian paprika or Madras curry powder
- 1 tablespoon ground black pepper

In a mortar, spice mill, or small bowl combine brown sugar, onions, coriander, cumin, garlic powder, ginger, lemon grass, lime zest, paprika, and black pepper. Mix well. Place rub in resealable plastic bag and allow rub to cure for 1 hour. Use to rub chicken, pork, or lamb; allow rubbed meat to cure for 2 hours or overnight in refrigerator in resealable plastic bag. Makes about 1 cup.

Per 1 Cup Rub: 354 calories, 6 g protein, 84 g carbohydrate, 3 g fat, 0 mg cholesterol, 42 mg sodium

Shish Kabob Marinade for Beef

Many thanks to reader Kris Tyler, Illinois, who asked us to republish her favorite Weber recipe to share with "a new generation of Weber Grill masters."

Prep time: 5 minutes

- 1 cup low-sodium soy sauce
- 1/2 cup packed brown sugar
- 1/2 cup pineapple juice
- 1/2 cup vinegar
- 2 teaspoons salt
- 1/2 teaspoon garlic powder

In a small saucepan combine soy sauce, brown sugar, pineapple juice, vinegar, salt, and garlic powder. Bring to a boil, stirring occasionally. Allow to cool. Cover and store in refrigerator until ready to use. Use to marinate beef. Makes about 2 cups.

Per 1/4 Cup Serving: 82 calories, 2 g protein, 20 g carbohydrate, 0 g fat, 0 mg cholesterol, 1,739 mg sodium

Great Matches

Dinner's not ready till the glasses are filled! Here's how to find the right wine or beer to make the most of your grilled meal.

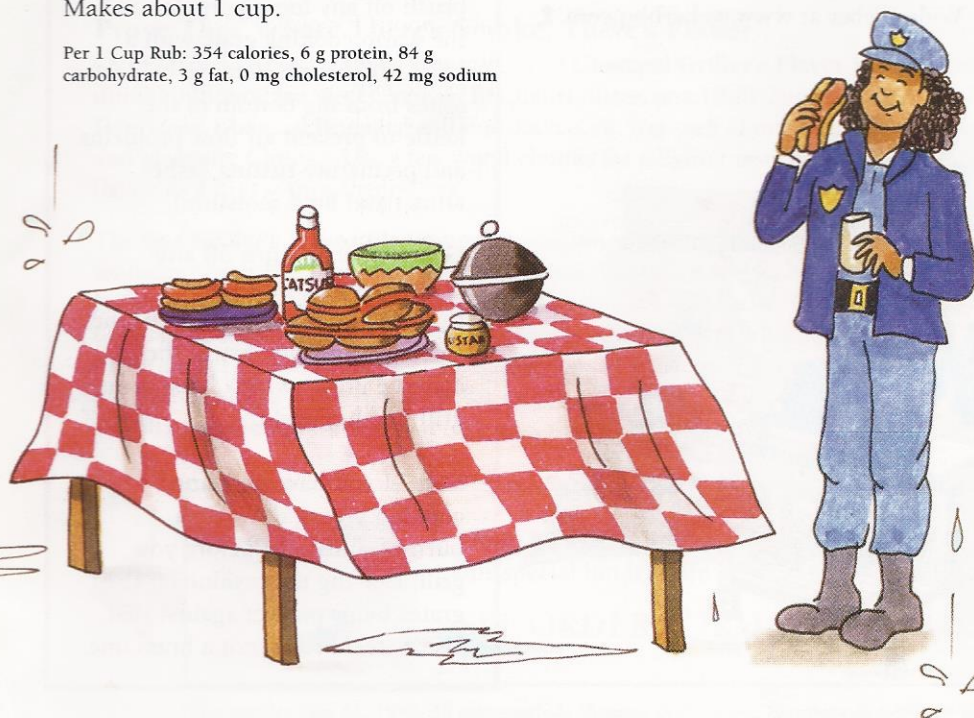
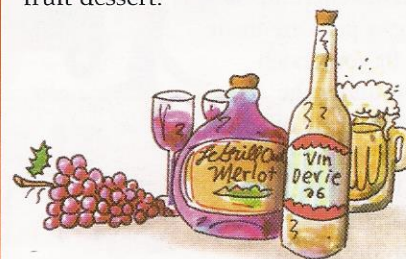
Lighter whites: Pair light grilled dishes such as veggies, delicate white fishes (sole, flounder), and shellfish with White Burgundy, Pinot Blanc/Gris/Grigio, Riesling, Chardonnay, and Mâcon.

Heavier whites: With medium-weight dishes like darker fish (tuna, salmon), light poultry, pork, and large crustaceans, try Sauvignon/Fumé Blanc, Sancerre, Pouilly-Fumé, and White Rhônes.

Lighter reds: Balance grilled game birds, veal, and pizza with Pinot Noir, Chianti, Rioja, Beaujolais, and lighter Merlots.

Heavier reds: Pull out all the stops with beef, lamb, or intensely flavored roasts and a bold Merlot, Bordeaux, Cabernet, Shiraz, or Barbera. Smoked foods are great with Zinfandel.

Beer: Follow the same rules. Pair your lighter dishes with lighter or hoppier beers like Pilsner, Pale Ale, and Lager. Try a Brown Ale for medium but spicy dishes. Save the Porters and Stouts for the heavy dishes. Try a fruit-flavored beer with your favorite grilled fruit dessert.



Grill Talk

Customer Service Manager Barbara Cann offers service and maintenance tips.

It's spring! Why not enjoy the outdoors with a fun project? A little grill maintenance today lets you jump into full grilling action tonight.

First, check your tank fuel level or stock up on charcoal and starter. Check all parts of your grill to make sure they're working properly. If you need replacement parts, check with your local dealer, see the order form in this issue, or call Customer Service at 1-800-446-1071. Regular clean-up tips are on the right; below are other steps to take as needed.

For Weber® Charcoal Grills

Clean the bowl and lid. If you burn off cooking residue every time you grill, it should be easy to scrub the inside. Simply brush off any flaking baked-on grease with a brass wire grill brush. For a sparkling finish, either inside or out, warm soapy water and a soft cloth are usually sufficient. If necessary, lightly scrub the porcelain-enameled parts with a soapy, fine steel wool pad. (Be careful not to scratch the porcelain.) Rinse, dry, and admire your work.

Note: The finish on your grill is baked-on porcelain enamel—glossier and much more durable than paint—so you never have to wax or paint it. (Wax would only streak when the grill gets hot.)

For Weber Gas Barbecues

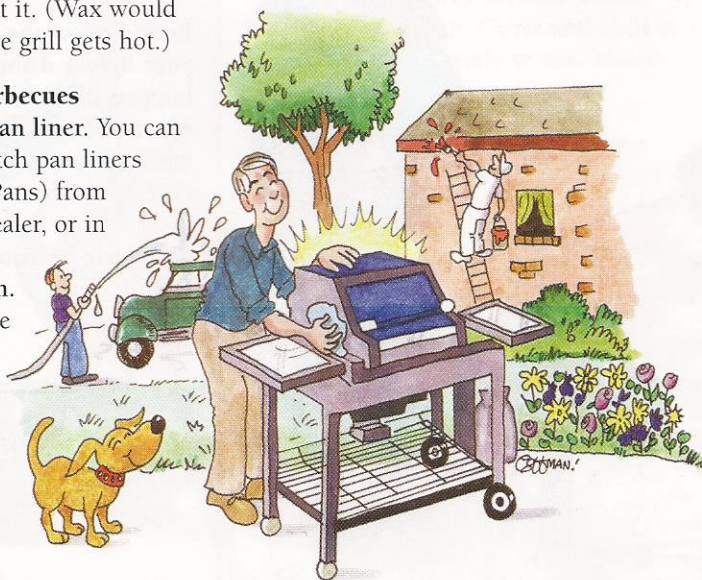
Change the catch pan liner. You can buy replacement catch pan liners (called Small Drip Pans) from your local Weber dealer, or in our online store at www.weberbbq.com. These pans are made to fit your catch pan under the bottom tray of your Weber Gas Barbecue. Regularly changing the liner also discourages

animals from visiting your grill for a greasy midnight snack.

Clean the warming racks and control panel. A soapy, fine steel wool pad will keep the warming racks clean and free of smoke stains and debris. It will also remove grease spots and stains from the control panel (use a very light touch so you don't scratch the porcelain). Rinse thoroughly.

Clean the bottom tray. Remove the cool bottom tray from under the grill, place it over a trash can, and carefully scrape the inside with a 1" putty knife. Push the residue out through the bottom hole into the trash can. To deep clean the tray, use a soapy, fine steel wool pad, being careful not to scratch the porcelain finish. (NEVER line the bottom tray with foil, as grease can accumulate in the creases in the foil and cause a grease fire.)

If you want to spruce up the outside of your grill, or need other maintenance and troubleshooting tips, call us at 1-800-446-1071 or visit the Service & Maintenance section of the World Wide Weber at www.weberbbq.com.



Griller's Tip

You'll find the following tools are handy for quick, easy, regular cleanups:

Brass wire grill brush*

Soap-embedded, fine steel wool pads

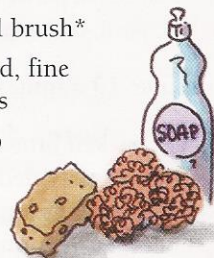
Mild dish soap

Sponge or dishcloth

1" putty knife (gas grills)

Fitted foil catch pan liners (gas grills)

**Exception: for cast iron cooking grates, a steel brush is best*



Don't Sweat (or Forget) the Small Stuff

To make regular maintenance easier, do the following every time you grill.

Charcoal Grills: After grilling, cover the grill and close the vents. After the coals have died out, brush off any loose particles on the warm cooking grate with a brass grill brush. Remove cold ashes from the bottom of the kettle to prevent air flow problems and premature rusting (ashes attract and hold moisture).

Gas Grills: To burn off any residue, before or after grilling, turn all burners to High until the smoke stops, then brush the cooking grates with a brass wire grill brush. Easy!

Note: If you have cast iron cooking grates, don't do a burn-off until just before you grill. Leaving the residue on the grates helps protect against rust. Use a steel brush, not a brass one.

Tempting Offers



Resolve Your Grilling Dilemma with the Dynamic Duo Seasoning Kit

To rub or not to rub? That is the question of the versatile griller and our Dynamic Duo Seasoning Kit is the answer! Use our famous Weber® Grill Restaurant Barbecue Sauce (19 oz.) when you crave the sweet tang of fruits and spices blended in an irresistible sauce. Use the Bayou Rub from Nantucket Off-Shore Seasonings when you want to add a little Cajun or Creole kick to your food. Rub it on for blackened poultry, pork, and seafood or stir into jambalayas, fricassees, and étouffés.

#344 Dynamic Duo Seasoning Kit\$10.00

Rub 'em the Right Way with the Global Grilling Kit

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: new Bayou Rub for great Cajun or Creole cooking, Nantucket Rub for fish and seafood, Prairie Rub for beef, Garden Rub for vegetables, Mt. Olympus Rub for chicken and lamb, Rasta Rub for Caribbean fare, Renaissance Rub for Tuscan flavor, and Pueblo Rub for Mexican dishes. Tastes like you worked all day! (Blends are salt-free, packed in whimsical tins, and shipped in an attractive box, as pictured.)

#341 Global Grilling Kit\$45.00



SHIPPING & HANDLING INCLUDED!



Put Another Notch in Your Spatula with the Rub à Trois Kit

The perfect ensemble for the accomplished griller looking for another secret ingredient. The Rub à Trois Kit pairs our sturdy, black cotton twill Weber Barbecue Apron with 3 incredibly tasty rubs from Nantucket Off-Shore Seasonings: new Bayou Rub for great Cajun or Creole kick, Nantucket Rub for fish and seafood, and Prairie Rub for beef. Three impressive ways to add flavor without adding fat! (Blends are salt-free, packed in whimsical tins, and shipped in an attractive box, as pictured.)

#342 Rub à Trois Kit\$30.00

Prove That Where There's Smoke, There's Flavor

Our Flavor Kits clearly make your case. The Charcoal Griller's Flavor Kit includes durable, aluminized steel Charcoal Briquet Holders; one 10-lb. Bag of Weber's Hardwood Charcoal Briquets; and one 360 cu. in. bag each of our FireSpice® Hickory and Mesquite Chunks. Use a few wood chunks for a lighter taste or, for intense flavor, as a heat source themselves.

The Gas Griller's Flavor Kit (pictured) puts wood-smoke flavor at your fingertips. Includes Steam-N-Chips™ Smoker Kit and one 360 cu. in. bag each of our FireSpice Hickory and Mesquite Chips. Steam-N-Chips Smoker installs in minutes without tools. Load with a handful of chips and you're smokin'! Fits full-size Genesis and Platinum Series Gas Barbecues (sorry, does not fit Spirit Series or Genesis Junior).

#97580 Charcoal Griller's Flavor Kit\$20.00

#97581 Gas Griller's Flavor Kit\$40.00



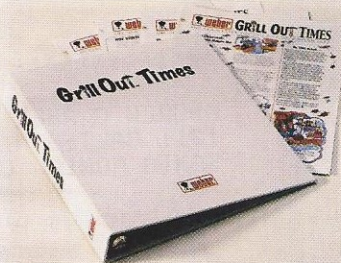
FREE BINDER! Protect your back issues of the Weber Grill Out Times with our special binder! See order page for details.

SEE ORDER FORM INSIDE FOR ADDITIONAL OFFERS!

Offer expires May 31, 1998. All prices include Shipping & Handling. To order, call 1-800-99-WEBER (1-800-999-3237), or use enclosed order form.



We've got everything you need for a spring spruce-up of any Weber® Grill you want on these pages, just call us at 1-800-99-WEBER (1-800-999-3) Service Specialists will take care of you!



FREE BINDER! Keep those back issues handy in a Weber Grill Out™ Times three-ring binder. Your choice of \$75.00 or more from the Grill Out Times.

(Can be purchased separately for \$10.00, shipping and handling included.)

Reader's Favorites for Charcoal Grills

Grilling Basics Gift Set—Everything needed 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

Charcoal Grill Rotisserie (for 22½" diameter kettles only)—Rotisserie grilling made easy! Fits all 22½" diameter kettles and features a heavy-duty electric motor, on/off switch, wooden rod handle, and counterbalance for smooth turning and less motor wear.

#2290 Charcoal Grill Rotisserie\$120.00

One-Touch® Cleaning System Hardware Pack—Includes all pieces for the One-Touch System, hubcaps, leg cap, and ash catcher clips. This hardware kit does not fit on bowls with three round dampers. Please specify kettle diameter when ordering.

#80303 Hardware Pack for 18½" diameter kettles ..\$7.80

#80302 Hardware Pack for 22½" diameter kettles ..\$8.55

Ash Catcher Replacements—Please specify kettle diameter when ordering.

#97789 Ash Catcher Replacement Kit
for 22½" diameter kettles\$8.50

#60185 Ash Catcher for 18½" diameter kettles\$6.50

Smokey Joe Cooking Grate—Replacement cooking grate for your 14" diameter Smokey Joe.

#970301 Smokey Joe Cooking Grate\$7.00

Smokey Joe Charcoal Grate—Replacement charcoal grate for your 14" diameter Smokey Joe.

#972201 Smokey Joe Charcoal Grate\$6.50

Wood Handles—Each set includes the top and bottom wood pieces and screw.

#10426 Wood Handles (pack of two sets)\$7.50

#10424 Wood Handles (pack of three sets)\$10.00

Weber FireStarters Lighter Cubes—Our safe alternative to lighter fluid. Light easily and are smokeless, odorless, and nontoxic. 24 cubes per box.

#50500 Case of 12 Boxes\$20.00

Readers' Favorites for Gas Barbecues

Replacement Flavorizer Bars (for Genesis and Platinum Series only)—Order standard porcelain-enameled Bars or upgrade with stainless steel. Each set includes 8 short and 5 long Bars (sorry, will not fit Genesis Junior).

#9813 Porcelain-Enameled Flavorizer Bars\$40.00

#9814 Stainless Steel Flavorizer Bars\$60.00

Gas Barbecue Rotisserie (for Spirit, Genesis, and Platinum series only)—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 (sorry, will not fit Genesis Junior).

#9890 Gas Barbecue Rotisserie\$80.00

Burner Tube Replacement (for Genesis and Platinum Series only)—Includes 3 burner tubes (front, center, and rear), Crossover Ignition tube, and installation instructions (sorry, will not fit Genesis Junior).

#10428 Burner Tube Replacement\$45.00

Igniter Replacement Kit (for Spirit, Genesis, and Platinum Series only)—Includes push button, black and white wires, complete Gas Catcher chamber, and installation instructions.

#40826402 Igniter Replacement Kit\$10.25

Replacement Manifold (for Genesis 1000-3000 and Platinum Series only)—Manifold assembly includes three valves; brace, hose, and regulator for the gas tank; and installation instructions. Please indicate tank type.

#10200 Replacement Manifold for POL Tanks\$53.00

#63225 Replacement Manifold for Quick-Disconnect Tanks\$58.10

Warming Rack (for Genesis 1000-5000 & Spirit 700 only)—Our flat, nickel-plated warming rack is set into the rear of the cookbox.

#4072122 Warming Rack\$9.40

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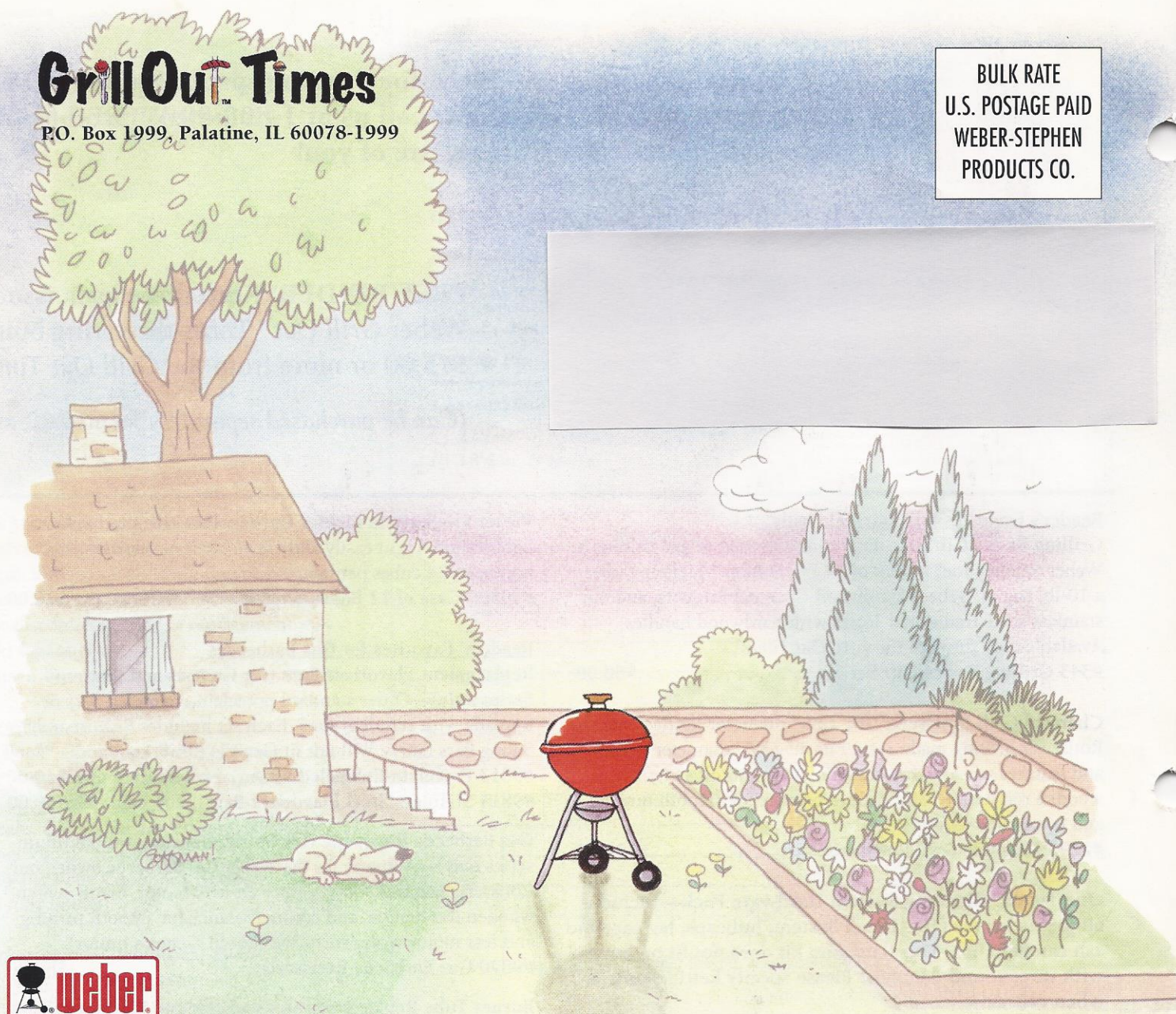
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Grill Out Times

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BULK RATE
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WEBER-STEPHEN
PRODUCTS CO.



PLEASE PASS THE FLAVOR!

If you like fresh new recipes and other tasty offerings, visit the World Wide Weber on the Internet at www.weberbbq.com!

- We've got heapin' helpings of pork, beef, chicken, side dishes, desserts, and more! Just click on **What's Cooking?** and explore the possibilities.
- Explore new menus and themes in **This Month's Special**.
- Enhance your grilling experience with beverage reviews and more in **Club Grille**.
- Find expert grilling techniques and handy guides under **Burning Questions**.
- Get answers on grill care, find your nearest dealer, and register your Weber Grill online under **Service & Maintenance**.
- Examine Weber Charcoal Grills and Gas Barbecues up close and personal in **Weber à la carte**.
- Purchase accessories, parts, and upgrades online at **Weber Accessories**.

Next time you light the grill, fire up your computer for great grilling ideas and tips!

HONEY-GINGER PEACH SAUCE

This sweet and tangy sauce wakes up your taste buds.

Prep time: 30-35 minutes • Difficulty level: Moderate

- 4 medium peaches, peeled and pitted
- 2 tablespoons honey
- 2 tablespoons lemon juice
- 1½ teaspoons minced ginger root
- 1 teaspoon balsamic vinegar
- 5 drops hot pepper sauce

Cut 3 of the peaches into large chunks. In a blender or food processor, purée peaches, honey, lemon juice, ginger, vinegar, and hot pepper sauce until smooth. Pour mixture into a small saucepan. Bring to a boil; reduce heat and simmer uncovered 15 minutes or until slightly thickened, stirring occasionally.

Meanwhile, finely chop remaining peach. Stir into sauce. Cover and chill in refrigerator until ready to use. Brush on pork, chicken, or beef in last few minutes of grilling time. Makes 1½ cups sauce.

Per Serving: 72 calories, 0 g protein, 19 g carbohydrate, 0 g fat, 0 mg cholesterol, 4 mg sodium.

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