

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

When Your Number's Up

from reader Laurie Stephens, California



My husband and I used to live across the street from my sister, Lynn, and her family. Like us, they kept their Weber® Charcoal Grill on the porch. With the familiar comfort of family, we made it a habit to "steal" each other's briquets when we ran out and then try to replace them before they were missed.

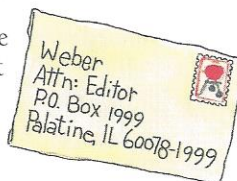
One night, just before the holidays, my brother-in-law, Dennis, came home to inform us he had just been laid off. My husband and I decided to make a nice grilled dinner for the whole family to cheer everyone up. Then we noticed we had once again been "robbed" by the "charcoal thief." I sent Dennis to the corner market to buy some more briquets so we could make dinner.

As it turned out, he decided to also purchase a \$1 scratch-off lottery ticket.

What the heck, right? Back at our house, Dennis handed the ticket to their daughter, Katie, and son, Travis, to scratch off. Imagine the look on our faces when Katie asked, "What's 5-0-0-0?" It was a \$5,000 winner! A very welcome surprise. And it all happened because we wanted to use our Weber Grill. 🍗

Got a story to share?

If it made you chuckle, feel good, or changed your life, 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. Please include your address and daytime phone number!



Million Dollar Turkey

This simple recipe is a sure winner for rich results every time.

Charcoal: Indirect
Gas: Indirect/Medium Heat

- 1 oven-ready turkey (select size to fit your grill)
- 1 Tbsp. oil
- Salt and pepper
- Herbs, rub, or seasoning to taste

Rinse turkey and pat dry. Turn wings back to hold neck skin in place. Return legs to tucked position. Brush turkey with oil. Season to taste, inside and out.

Place turkey, breast side up, in a roast holder set inside a large, heavy-gauge foil pan. Place in center of cooking grate. Cook 11 to 13 minutes per pound to an internal temperature of 180°F in the thigh and 170°F in the breast. Remove turkey from grill and let stand 15 minutes before carving. Serving size = 4 oz. skinless portion.

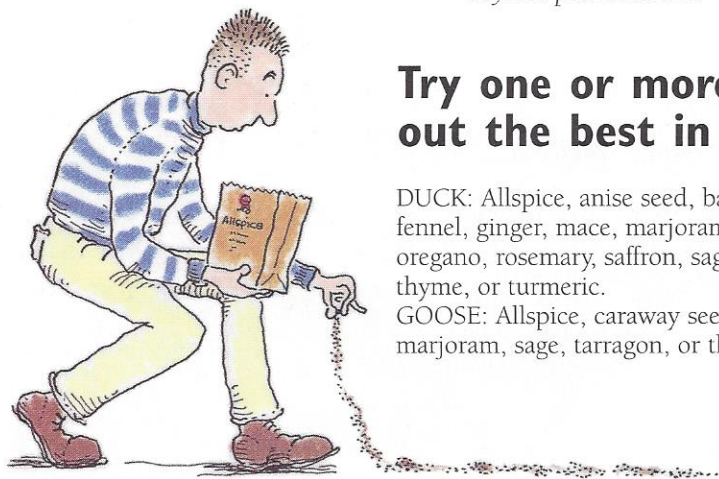
Per Serving: 191 calories, 33 g protein, 0 g carbohydrate, 5 g fat, 87 mg sodium.

Note: To collect drippings for making gravy, pour a little water into foil pan. Replenish water as needed to keep drippings from burning. Remove pan from under turkey about 30 minutes before bird is done and make gravy. (Continue cooking turkey in the center of the cooking grate.)

Try one or more of the following to bring out the best in your holiday entrée

DUCK: Allspice, anise seed, basil, chervil, fennel, ginger, mace, marjoram, nutmeg, oregano, rosemary, saffron, sage, tarragon, thyme, or turmeric.
GOOSE: Allspice, caraway seed, fennel, marjoram, sage, tarragon, or thyme.

TURKEY: Allspice, basil, chervil, mustard, nutmeg, oregano, paprika, rosemary, saffron, sage, tarragon, thyme, or turmeric.
STUFFING: Sage, rosemary, lavender, oregano, marjoram, coriander, or thyme.



Bird on a Fire: Tempting Variations for the Holidays

by Betty Hughes, Weber's grilling guru

Every year we receive more enthusiastic calls from Weber Grill owners who have just grilled their first holiday bird. They tell us there's just no better way to make it crispy golden brown on the outside and tender and juicy on the inside. They also like that there's no need for basting or fussing. The only "work" is adding charcoal as needed (see chart on right)—and gas grill owners don't even have to worry about that! Roasting the bird on the grill also frees up the oven for side dishes.

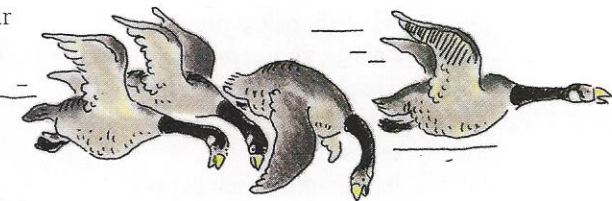
If you haven't tried it yet, start with the basic recipe on page 2. If you already cook holiday meals on your Weber Grill, try adding a little smoked flavor this year with one of the following woods for turkey, goose, or duck: maple, oak, cherry, apple, peach, pear, or wine barrel chips.

For smoke cooking, simply soak wood chunks for 1 hour or wood chips for 30 minutes in water. Shake off excess water and place wood directly on coals or, for gas grills, in a smoker box. For **turkey**, use 6 to 8 chunks or 2 to 3 cups of chips over the course of the grilling time. For **goose** use 4 to 6 chunks and 1½ to 2 cups of chips. For **duck or pheasant**, use 2 to 4 chunks or 1 cup of chips. *I recommend you start with small amounts and see how your family likes the taste. You can always intensify the flavor next*

time. Keep notes on your experiments so you can repeat your successes.

A pan of water placed in your grill or water smoker replaces moisture lost over an extended smoke cooking time. Always use hot water and replenish whenever you add more charcoal or wood (a watering can makes this easy). For extra flavor, you can also add wine, fruit juices, spices, herbs, barbecue sauce, or marinades to the water. Use your imagination and experiment! *You might even want to try a few practice combinations on a chicken or two before the big day.* That's the great thing about smoke cooking: the more you do it, the better you get.

If you craft a winning combination worth bragging about, or if you just want to share a great grilling recipe, send it to the Grill Out® Times. We'll publish the best of the bunch—if we pick yours, we'll send you a nice gift. *Please include your address and day-time phone number and mail your submission to the address shown above. Thank you!*



Charcoal Guide

To maintain proper grilling temperature and timing, add charcoal as listed below.

18½" Jumbo Joe®, Bar-B-Kettle®, or One-Touch®

- 20 briquets per side, first hour
- 7 briquets per side, each add'l. hour

22½" Bar-B-Kettle, One-Touch, Master-Touch®, or Performer®

- 25 briquets per side, first hour
- 8 briquets per side, each add'l. hour

26¾" One-Touch

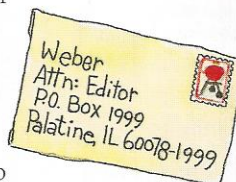
- 30 briquets per side, first hour
- 9 briquets per side, each add'l. hour

18½" Smokey Mountain Cooker™ Smoker

- 2 layers of briquets, first hour
- 12 briquets, each add'l. hour

37½" Ranch™ Kettle

- 75 briquets per side, first hour
- 22 briquets per side, each add'l. hour



Stuffed Pheasant Breast

Charcoal: Direct
Gas: Direct/Medium Heat

- 4 whole boneless pheasant breasts, skin removed
- 12-16 Tbsp. Game Bird Stuffing (see back cover)
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. ground black pepper
- 8 slices bacon

Spread open each whole pheasant breast. Place 3 to 4 tablespoons of stuffing on one half of breast; fold other breast half over stuffing. Season with salt and pepper. Wrap each breast with 2 slices of bacon. Secure with toothpicks.

Place stuffed pheasant breasts directly in center of cooking grate. Grill 22 to 24 minutes, turning once halfway through grilling time, or until pheasant is tender and no longer pink and stuffing reaches an internal temperature of 165°F. Makes 4 servings.

Per Serving: 712 calories, 58 g protein, 25 g carbohydrate, 42 g fat, 280 mg cholesterol, 1,446 mg sodium.

May we suggest...

Wine: 1995 Ramos-Pinto Duas Quintas, Douro Valley, Portugal

A fabulous red with complex, fruity richness and soft tannins. About \$8.

Beer: Old No. 38 Stout, North Coast Brewing Co., Inc., Fort Bragg, California

Its silky density makes a rich "sauce" for the bird.

Grilled Goose with Prune Stuffing and Gravy

Charcoal: Indirect Gas: Indirect/Medium Heat

- | | | | |
|---|--|----------------|---|
| 1 | 7- to 8-pound oven-ready goose, thawed | $1\frac{1}{2}$ | c. lightly packed grated fresh, rye bread |
| 2 | tsp. kosher salt | | |
| 1 | tsp. dried marjoram | 2 | Tbsp. raisins |
| 8 | oz. dried prunes, coarsely chopped | 1 | Tbsp. lime juice |
| 1 | c. white wine, divided | $\frac{1}{2}$ | tsp. sugar |
| | | $\frac{1}{8}$ | tsp. salt |
| 2 | c. diced apples | | tsp. cinnamon |

Rinse goose and pat dry. Remove excess fat. Sprinkle with salt and marjoram inside and out. Prick skin all over with fork.

Place goose, breast side up, on roasting rack in a roasting pan. Place pan in center of cooking grate. Add 2 cups of water to roasting pan. Grill $2\frac{1}{2}$ to 3 hours or until tender and internal temperature reaches 180°F. To crisp goose, increase grill temperature to High for last 15 to 30 minutes.

Remove goose from grill. Reserve fat for gravy. Let goose stand for 15 to 20 minutes before carving.

For the stuffing: Place prunes and $\frac{1}{4}$ cup white wine in a large bowl. Soak for 5 minutes. Add remaining ingredients except for reserved $\frac{3}{4}$ cup of wine. Mix well. Place in an 8x4x2" heavy-gauge foil pan. Cover with heavy-duty foil and grill Indirectly over Medium Heat for about 40 minutes. For crisper stuffing, grill uncovered.

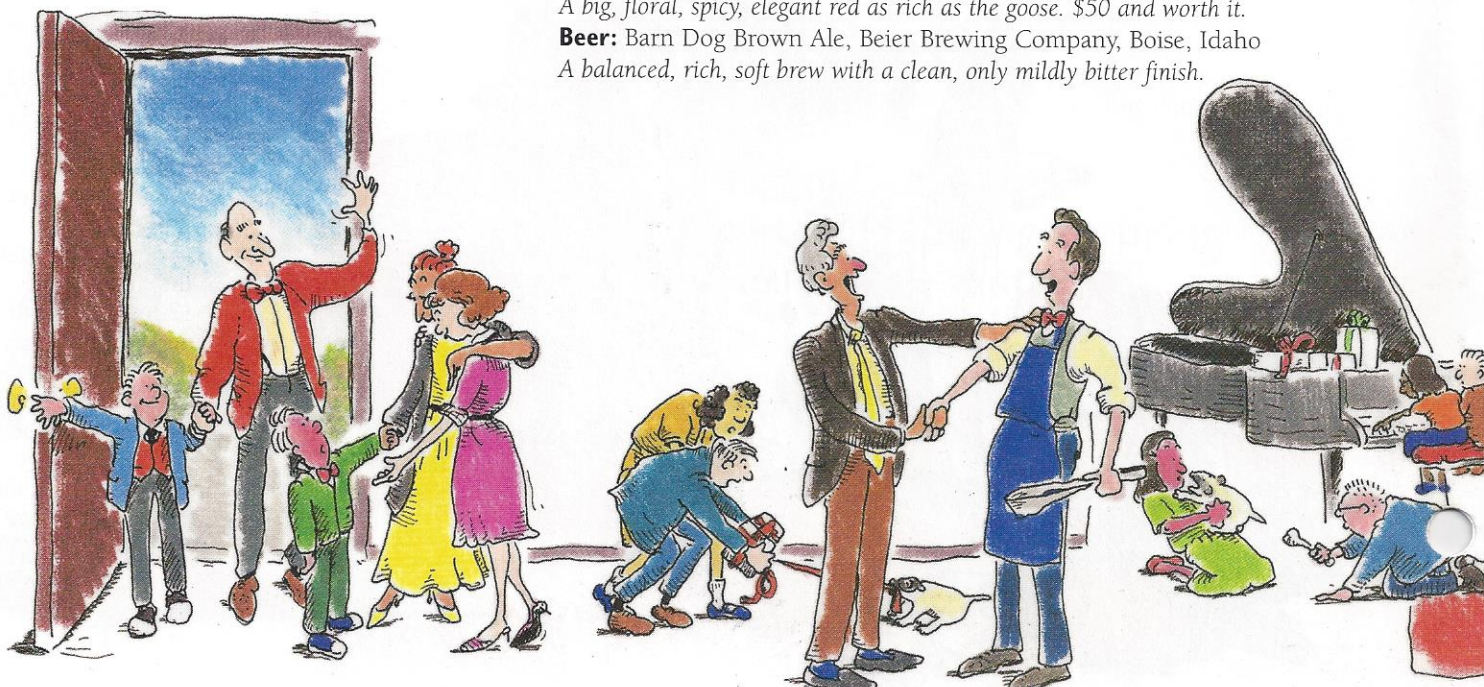
For the gravy: In a saucepan, mix remaining $\frac{3}{4}$ cup wine, $\frac{1}{2}$ cup water, 3 tablespoons reserved goose fat and 3 tablespoons stuffing. Press stuffing to dissolve and use as thickening for gravy. Bring mixture to a boil; simmer for 5 minutes, stirring constantly. Strain gravy and season with salt. Makes 6 servings.

Per Serving: 698 calories, 69 g protein, 50 g carbohydrate, 22 g fat, 239 mg cholesterol, 1,267 mg sodium.

May we suggest...

Wine: 1990 Masi Amarone di Valpolicella Mazzano, Masi, Italy
A big, floral, spicy, elegant red as rich as the goose. \$50 and worth it.

Beer: Barn Dog Brown Ale, Beier Brewing Company, Boise, Idaho
A balanced, rich, soft brew with a clean, only mildly bitter finish.



Grilled Duck with Ginger Sauce

Charcoal: Indirect Gas: Indirect/Medium Heat

- | | | | |
|---|---------------------------------------|---------------|-------------------------------|
| 1 | 4-pound oven-ready duck, thawed | 5 | Tbsp. soy sauce |
| 3 | Tbsp. oil, divided | 2 | Tbsp. ketchup |
| 1 | tsp. salt | 4 | drops hot pepper sauce |
| 4 | oz. leeks, julienne | $\frac{2}{3}$ | c. pineapple syrup |
| 1 | oz. fresh ginger, peeled and julienne | 1 | tsp. cornstarch |
| 1 | c. white wine | 4 | canned pineapple rings, cubed |
| | | $\frac{1}{2}$ | tsp. salt |

Rinse duck and pat dry. Brush skin with 1 tablespoon oil and sprinkle with salt. Prick skin all over with a fork.

Place duck, breast side up on roasting rack in a roasting pan. Place pan in center of cooking grate. Add 1 cup of water to roasting pan. Grill $1\frac{3}{4}$ to 2 hours or until drumsticks move easily in their sockets and juices run clear or duck reaches an internal temperature of 180°F.

In a large skillet, heat remaining oil. Add leeks and ginger and sauté for 2 to 3 minutes. Add wine, soy sauce, ketchup, and hot pepper sauce. Bring to a boil; reduce heat and simmer for 10 minutes. Mix together pineapple syrup and cornstarch; add to sauce, return to a boil, and simmer 2 minutes. Add pineapple cubes and salt; stir.

Remove duck from grill. Let stand for 10 minutes. Quarter duck and place in sauce. Makes 4 servings.

Per Serving: 691 calories, 45 g protein, 66 g carbohydrate, 24 g fat, 175 mg cholesterol, 1,833 mg sodium

May we suggest...

Wine: 1996 Benziger Old Vines Zinfandel, Sonoma County, California
A deep fruity wine with enough spice and richness to match the ginger and the duck. About \$17.

Beer: Old 55 Pale Ale, Bird Creek Brewery, Anchorage, Alaska
A citrus-laced, bitter finish brings out the rich, sweet, and spicy elements of this dish.

Stuffed Quail

Charcoal: Direct
Gas: Direct/Medium Heat

- | | |
|---------------|---|
| 8 | oven-ready quail, thawed |
| 16 | Tbsp. Game Bird Stuffing (see back cover) |
| 1 | tsp. salt |
| $\frac{1}{2}$ | tsp. ground black pepper |
| | Non-stick cooking spray |

Rinse quail and pat dry. Stuff each quail with 2 tablespoons of Game Bird Stuffing. Shape quail into original shape. Cross legs and secure with toothpick. Spray with cooking spray; season with salt and pepper.

Place quail, breast side up, directly in center of cooking grate. Grill 10 to 14 minutes, turning once halfway through grilling time, until quail is tender and juices are slightly pink and stuffing reaches an internal temperature of 165°F. Makes 4 servings.

Note: Grilling time for unstuffed quail is 7 to 9 minutes.

Per Serving: 570 calories, 39 g protein, 25 g carbohydrate, 35 g fat, 239 mg cholesterol, 1,377 mg sodium.

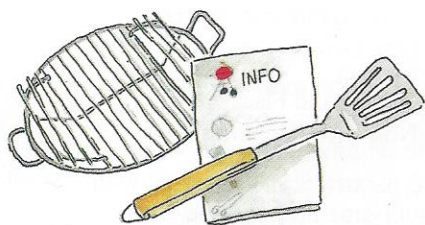
May we suggest...

Wine: 1996 Penfolds Trial Bin Semillon, Adelaide Hills, South Australia
Full-bodied, round, cascading with spice, vanilla, honey, and tropical fruit flavors. About \$25.

Beer: Rogue Hazelnut Brown Nectar, Oregon Brewing Co., Newport, Oregon
Its nose and flavor of roasted hazelnuts make a "beer nut crust."



Weber® Customer Service



FOR HELP WITH:

- product information
- replacement parts and upgrades
- assembly instructions
- troubleshooting

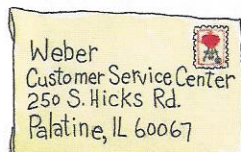


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GRILL TALK

Just the Thing: Handy Gear for Great Grilled Birds

by Barbara Cann, Customer Service Manager

Holiday cooking is something most people expect to invest some time in. After all, the guest list is usually long, the expectations are high, and a fabulous spread presented without a hitch is the stuff that great family memories are made of. But this year we can help you pull it off with tools that reduce the work while improving your results.

First we start with your Weber Grill. As you read on page 3, *grilling* your holiday bird provides maximum flavor with minimum clean up. To help you handle that big bird, we have a wonderful **Roast Holder**. Made of durable nickel-plated steel, it makes carrying that heavy dish from grill to carving table easier.

To help you make gravy the easy way, we have **Large Drip Pans**. The Roast Holder fits easily inside these disposable pans so you can collect drippings. Just fill the Drip Pan with a little water to keep them from burning, and check periodically to replenish water (about every hour or, for charcoal grillers, whenever you

replenish charcoal). Remove the Drip Pan about 30 minutes before the bird is done and make the gravy with the reserve drippings. It's delicious, easy, and there's no roasting pan to soak and scrub—just throw the Drip Pan away!

If you're cooking your turkey on a charcoal grill, **Hinged Cooking Grates** make it super easy to add more charcoal without having to lift the whole grate. We carry these wonders for 22½" diameter grills and larger.

For a really easy yet fabulously delicious turkey, we offer you a secret ingredient: **Holiday Turkey Rub**. Simply rub that bird with this special blend of spices, herbs, and cranberries before placing it in the grill and enjoy the compliments. You can take your bows decked out in our new **Apron** and **Barbecue Mitt**.

These accessories and more are available in this issue both individually and in money-saving packages. Check them out and take the hassle out of holiday cooking!



Kelen

TEMPTING OFFERS

Savory Turkey Grilling Kits Make Holiday Heroes

Cook the meal that will set the family standard. Our new **Savory Turkey Grilling Kits**, exclusive to the *Grill Out® Times*, include everything you need to roast the perfect turkey on your charcoal or gas grill.



For gas grilling—Prepare the turkey with the *Holiday Turkey Rub*, then place it on our nickel-plated stainless steel *Roast Holder* set into a *Large Drip Pan*. Place the entire ensemble on the center of the cooking grate and let the rich aroma of that roasting bird drive your guests wild. (We've even included a set of *Small Drip Pans* to use for side dishes or as catch pan liners.)

Savory Turkey Kit for Gas Grills—includes a 1.25-oz. tin of *Holiday Turkey Rub*, a *Roast Holder*, 10 disposable *Large Drip Pans*, and 10 disposable *Small Drip Pans*. #97980—\$27.00

For charcoal grilling—Light the coals with our handy *FireStarters™ Lighter Cubes*, then arrange the coals for Indirect Cooking with a pair of *Charcoal Briquet Holders* set on either side of a *Large Drip Pan*. Prepare the turkey quickly and easily with the delicious *Holiday Turkey Rub* and set it over the drip pan to collect cooking juices for gravy. To add charcoal while the turkey cooks, simply lift the panels on the 22½" *Hinged Cooking Grate* and drop additional briquets into the *Holders*.

Savory Turkey Kit for Charcoal Grills—includes a box of 12 *FireStarters*, a pair of *Charcoal Briquet Holders*, 10 *Large Drip Pans*, a 1.25-oz. tin of *Holiday Turkey Rub*, and a 22½" *Hinged Cooking Grate*. NOTE: For 22½" diameter kettles only. #97979—\$40.00



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Weber® Gear Makes Great Holiday Gifts

Barbecue Basics Collection—

For the host who has everything—except the latest in barbecue wear. Our new flame-retardant *Barbecue Apron* and *Mitt* in cobalt blue add a dash of panache to your entertaining. Made of 100% cotton, they retain their flame-retardant properties even after repeated washings. The 17"-long Mitt has an inner polyester shell that's heat-resistant up to 400°F to protect your hand and forearm. We round out the collection with our *Traditional Tool Set* (turner, tongs, and fork) so you're good to go—or should we say "grill?"
#97978—\$79.00



Holiday Turkey Rub—Rosemary, rubbed sage, thyme, and oregano bring out the richness of turkey while dried cranberries, lemon peel, and ginger add a zesty touch. Salt-free rub comes in a whimsical tin. 1.25 oz. #345—\$6.00

Global Grilling Kit—Eight rubs from Nantucket Off-Shore Seasonings. *Bayou Rub* for Cajun/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. (Salt-free, packed in whimsical tins, and shipped in an attractive box.)
#341—\$45.00

Rub à Trios Kit—One black cotton twill Weber barbecue apron with 3 tasty Nantucket Off-Shore Seasonings Rubs: *Bayou Rub* for Cajun/Creole cooking, *Nantucket Rub* for fish and seafood, and *Prairie Rub* for beef. (Salt-free, packed in whimsical tins, shipped in an attractive box.) #342—\$30.00

Dynamic Duo Seasoning Kit—One 19-oz. bottle of our famous Weber® Grill Restaurant Barbecue Sauce and a full-size tin of *Bayou Rub* from Nantucket Off-Shore Seasonings. #344—\$10.00

Charcoal Griller's Flavor Kit—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.
#97580—\$20.00

Gas Griller's Flavor Kit—This Grill Out Times exclusive includes a Steam-N-Chips™ Smoker Kit and one

105 cu. in. bag each of our FireSpice Hickory and Mesquite Chips. Steam-N-Chips Smoker installs in minutes without tools, fits full-size Genesis® and Platinum® Series Gas Barbecues (sorry, does not fit Spirit® Series or Genesis Junior). #97581—\$40.00

Grill Out Times Binder—Handsome and durable three-ring binder.
#98901—\$10.00 or FREE with purchase of \$75.00 or more

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Grill by the Book™ Cookbook Series (set of four books)—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—\$24.00

18" Grill Brush and Scraper—No-rust brass bristles and a notched scraper set into an 18" hardwood handle. #1646—\$8.00

Great Chefs® Grill Out® Video Series—Fabulous recipes and techniques from gourmet chefs in America's top cities for dining. VHS format, 58 minutes each.
#50357 Seattle, #50297 New Orleans, #50775 Boston, #50787 Chicago—\$6.00 each.

Roast Holder—Easily carry roasts and poultry to and from the grill with this nickel-plated holder. Use on 18½" diameter and larger kettles and all Weber Gas Barbecues. #9501—\$13.00

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#585—\$10.00

Charcoal Kettle Rotisserie—Turn your kettle into a rotisserie grill with a heavy-duty electric motor, wood rod handle, and counterbalance for smooth turning and less motor wear. Fits 22½" diameter kettles and Performer Series grills. **#2290—\$120.00**

Gas Barbecue Rotisserie for Spirit, Genesis, and Platinum Series—Enjoy rotisserie cooking with a heavy-duty electric motor, wood rod handle, and counterbalance for smooth turning and less motor wear. **#9890—\$80.00** Rotisseries for Summit Series are also available. Please call 1-800-99-WEBER for assistance.

(In case we have any questions about your order.)

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Game Bird Stuffing

- 4 slices of bacon, finely diced
- ½ c. finely diced onions
- 1 clove garlic, minced
- 1 c. heavy cream
- ¾ tsp. dried thyme
- ½ tsp. ground cardamom
- ¼ tsp. celery seed
- 1 dash ground nutmeg
- ¾ tsp. salt, divided
- 4 c. small fresh bread cubes
- 1 egg yolk, lightly beaten
- 2 Tbsp. chopped fresh parsley
- ¾ tsp. ground black pepper

Cook bacon over low heat until lightly browned, about 6 to 7 minutes. Add onions and garlic; sauté over moderate heat about 5 minutes. Add cream, thyme, cardamom, celery seed, and nutmeg. Bring to a simmer; stir in 1/2 teaspoon salt.

Pour hot cream mixture over bread cubes. Fold in remaining salt, egg yolk, parsley, and pepper. Chill completely. Makes 4 servings.

Per Serving: 379 calories, 8 g protein, 25 g carbohydrate, 28 g fat, 140 mg cholesterol, 772 mg sodium.



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