

Grill Out Times

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

If you think grilling is for summer only, guess again. To enjoy that great grilled flavor year-round, you just need to brush up on your cold-weather grilling techniques (see page 2). Nothing you face could be worse than the day we defined "extreme grilling."

Back in the 1970s, seeking national distribution for Weber grills, I volunteered to grill a special prime rib dinner for all the vice presidents of Sears when they met here in Chicago. A lowly grill peddler cooking for their top brass was a brash proposal, but I knew if I could wow them with a Weber grilled dinner, I could get them to sell our grills across the nation. It took a little persistence, but they agreed to let us entertain them at Lake Point Towers on the shores of Lake Michigan in mid-January.

Once the rush of my initial success began to fade, I got down to worrying. Chicago's cold in January! We decided to set up on the rooftop just outside the dining room, where glass walls provided a panoramic view of the Chicago skyline, including the newly erected Sears Tower. The menu would include hickory-smoked shrimp, grilled lobster salad, and smoke-grilled prime rib stuffed with garlic and black walnuts. It was ambitious, but I was up for it.

I implored Mother Nature for a clear, windless night. She sent freezing rain, then ten inches of blowing snow.

The next morning, when the temperature dropped below zero and the wind howled down the lake, I took my grilling team to a local ski shop to load up on ski masks and expedition-grade parkas rated to -50°F.

When we got to the restaurant roof to set up, we

were nearly blown over by the icy wind. It was like *Mission Impossible*, but without the theme music.

We soldiered on with shovels and charcoal. When we placed two beautiful prime rib roasts on the grills at 2:00 PM, the temperature was -10°F, with a wind-chill of -30°F. The Sears buyer who'd helped me get the dinner approved was the first to arrive, ashen with fear of failure and demotion. Promptly at 6:00 the VPs arrived in their regulation dark suits and, despite the weather, not a windblown lock of hair. They were greeted by the nervous buyer pointing to six crazy masked men in parkas and chef aprons grilling in a cloud of steam and smoke.

Well, the shrimp and lobster were hits. I checked the prime rib at 7:00. It registered a perfect 145°F. At the same time the air temperature was -15°F and the wind-chill at ground level was -40°F.

The VPs gathered at the window as we lifted the roasts off the grills and carried them inside. I'm sure they'll never forget the image of our grill team as we placed the steaming roasts on silver carving carts. Needless to say, Sears began selling our grills across the U.S. that spring.

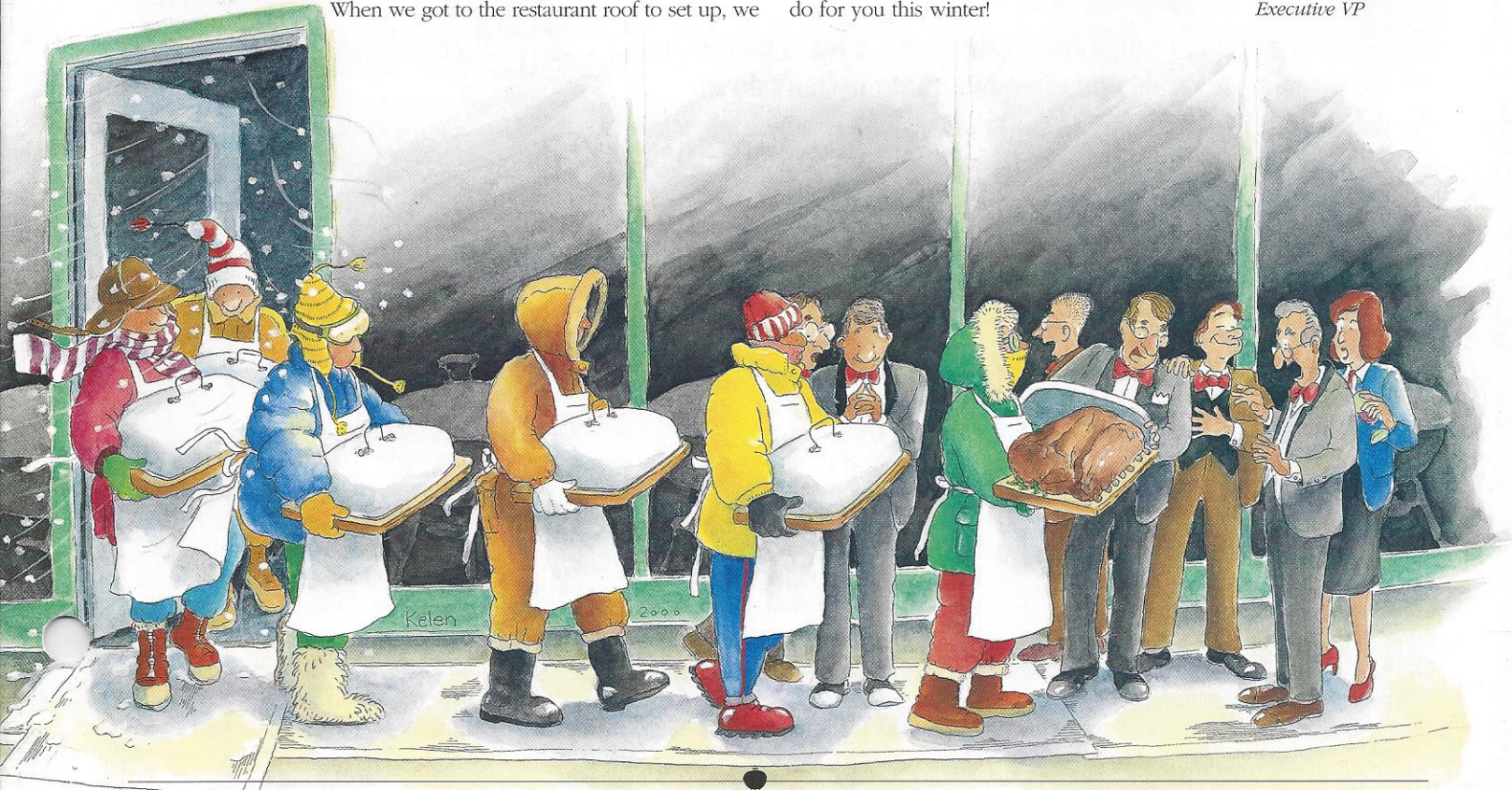
I still have my expedition parka. Last winter I dusted it off to grill some duck in a blizzard, remembering that stormy dinner so many years ago and how Weber grills have never let me down, no matter what the weather. Find out what yours can do for you this winter!

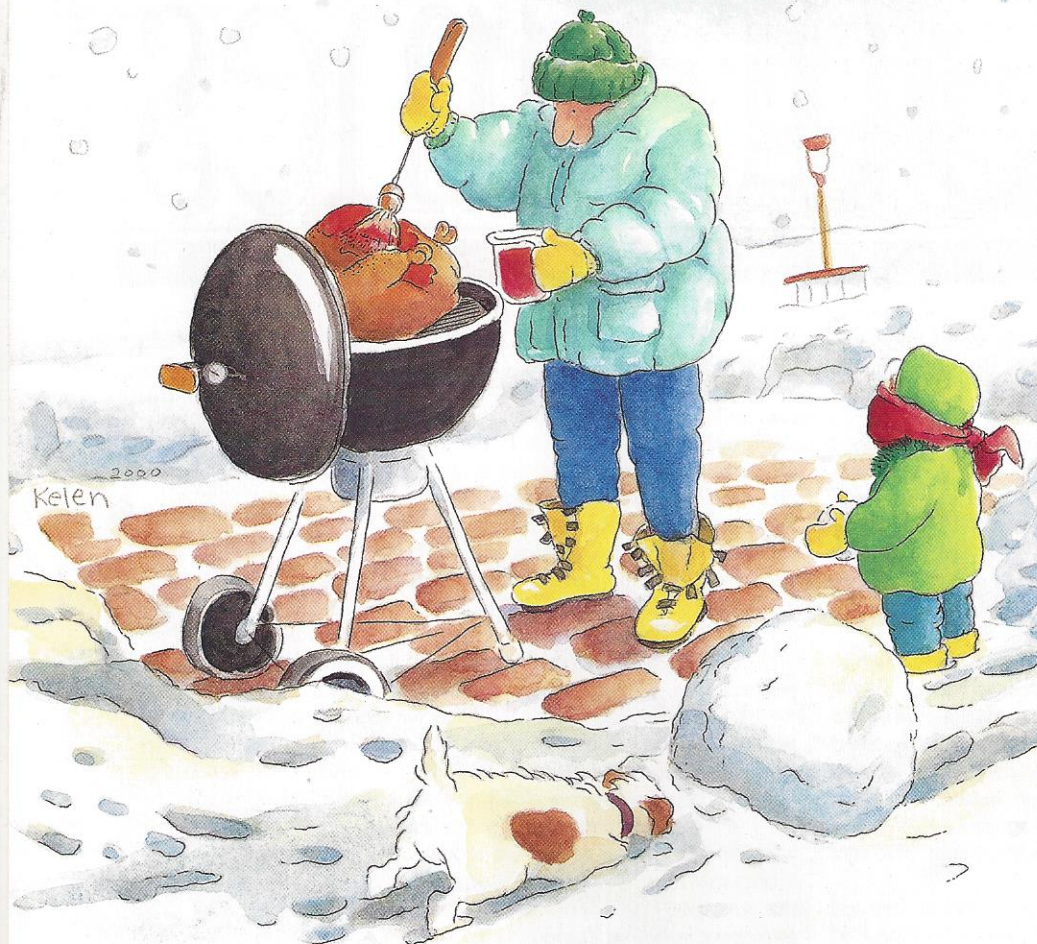
EXTREME GRILLING IS NO SWEAT

Happy grilling,

Mike

Mike Kempster, Sr.
Executive VP





Now that the temperature's dropping, a lot of people are putting their grills into hibernation. Don't do it!
Your Weber® grill is one animal that thrives in any environment.

Baby, it's cold outside. (Time to fire up the grill.)

Most winter dishes feature hearty, large cuts of meat or long-cooking casseroles—foods perfect for grilling by the Indirect Method, which means dinner can cook on the grill outside while you stay warm and snug inside. Grilling is not only easier than cleaning the broiler or washing pots and pans, it also brings back fond memories of summertime—a welcome change during dark, cold winter nights.

So first of all, brush off any snow around your grill and work tables, as snow can lower the temperature *inside* the grill. Then follow our advice.

GRILLING TACTICS FOR GAS When Old Man winter blows, that icy wind can lower your grill temperature faster than you can say “Jack Frost.” Always place your grill so the wind is perpendicular to the gas flow and isn't blowing the flame down the burner tubes. If the flame goes out, turn off the gas at the source, open the lid and all burners. Then wait 5 minutes, shut off the burners, and light the grill in the regular manner.

On very cold days, Indirect Medium heat may not be hot enough. To compensate, adjust for wind, then set up your

grill for Indirect High heat, close the lid, and watch the temperature move! Monitor the temperature throughout cooking so that it stays between 350°F and 375°F, 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, and monitor it from inside. Be sure to keep the grill at least 5 feet from any combustible materials—especially the side of your house!

GRILLING TACTICS FOR CHARCOAL On windy days, a charcoal fire is likely to burn too hot. To control it, open the lid vent, and 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 Weber Chimney Starter helps, too. It's a nifty little device that allows you to quickly start the coals with just a couple of sheets of newspaper. (No lighter fluid and no funny fuel taste on your food.)

The lid holder on a Performer®, Master-Touch®, or One-Touch Platinum® grill will 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 cooking temperature and can blow ashes up onto your food.

QUESTIONS? We're just a phone call away. 1-800-446-1071. Contact us 24/7/364 (we're only closed on Christmas). So grab the gloves, put away the soup and crackers, and fire up the grill!

REMINDER: IT AIN'T PAINT If you see what appears to be black peeling paint on the inside of your grill lid, don't worry, it's not. The peeling substance is just carbonized cooking vapors that have accumulated on the inside of the lid. All you need to do is brush off the loose particles before cooking. Then while the lid is warm, not hot, wash down the inside with soapy water and a cloth.

Every fall, I use my Weber Platinum® grill to roast chiles for winter storage in the freezer. This is often done over an open charcoal or wood fire, but I've found that neither method offers as much heat control as my grill, which also has a better cooking grate. We

backyard HEROES

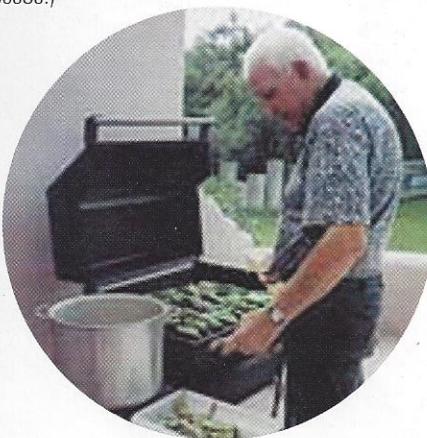
Roasting with the Chile Man

about two hours. If you're really fussy, it could take longer. This year we did three bags. First we soak, sort, and clean the chiles. Then we preheat the grill to 500°F and puncture each chile with a knife. When the grill is hot, we cover the cooking grate with chiles. I like to lay them parallel to the grates, but ultimately I'll lay them every which way to get some spots to blister. After a minute I raise the lid and turn each chile. (Use tongs and wear a barbecue mitt—this is a hot job and it will get hotter as the blistering progresses.)

After you've turned the chiles, close the lid and wait another minute. If you forgot to puncture the chile pods with a knife, you'll get explosions under the hood. Not good—you'll remember to puncture them all after this. The more often you turn the chiles, the finer the job. If you let them get too blackened, the taste will suffer. Since the meat of fresh chiles is quite moist, they don't burn easily, but if you don't turn them often enough, they'll dry out and burn.

The reward comes when you take a pack out of the freezer, put a chile under cold running water and the skin slips off, leaving clean chile meat. I love the smell of roasting chiles in the fall, but I don't miss the misery I used to go through before I got my Weber grill. I think you can tell it's a lot more fun now.

Are you a backyard hero? Send your story, recipe, and photo to: Weber, Attn: Editor, P.O. Box 1999, Palatine, Illinois 60078. If we publish yours, you'll get a spiffy Weber baseball cap! For more hero stories, go to www.weber.com. Click on The Backyard.



Reader Roland Kamps, New Mexico

HAVE YOU EVER COOKED A TURKEY ON YOUR GRILL?



Here's the tattle on turkey from our weekly online Backyard Poll: 50% said "Yes, I have!" while 46% admitted "No, I haven't tried that yet," and 4% scratched their heads and queried, "You mean you can grill a turkey?"

Be a part of our next poll! Just go to www.weber.com and click on *The Backyard*. It only takes a minute and it's fun!

Warm Beet and Onion Salad

from www.weber.com

Serve as a light lunch or a first course to a special dinner.

Indirect/Medium

- 2 medium golden beets with leafy tops
- 2 medium red beets with leafy tops

For the dressing:

- 1 medium orange
- 1/3 cup extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon minced fresh basil
- 1 garlic clove, finely chopped
- 1/2 teaspoon salt
- Freshly ground black pepper
- 1 medium onion, cut into 1/2-inch thick slices
- 2 heads romaine lettuce hearts

Trim tops from beets, leaving about 1/2-inch attached; reserve tops. Leave root end intact. Scrub beets under cold water. Grill over *Indirect* Medium heat until tender when pierced with the tip of a knife, 1 to 1 1/2 hours, turning once halfway through grilling time. Remove beets from grill and let stand until cool enough to handle. Rub off their skins and cut the beets into 1/4- to 1/2-inch slices. Set aside.

While the beets are grilling, make the dressing: Wash and dry the orange. With a zester, remove 1 tablespoon of zest from the orange. Reserve zest. Peel and discard the remaining skin and white pith from the orange and, working over a separate medium bowl, separate the orange into sections, letting the orange sections and any juice fall into the bowl. Add the reserved orange zest, oil, vinegar, basil, garlic, and salt to the orange sections. Season with pepper to taste and gently stir to combine.

Lightly brush the onion slices with some of the dressing and grill over *Direct* Medium heat until lightly browned, 4 to 6 minutes, turning once halfway through grilling time. Cool slightly and separate into rings.

Rinse the beet tops under cold water and select the smallest, most tender leaves. Place the tender beet leaves and romaine lettuce hearts in a large bowl. Add half of the dressing and toss. Spread the lettuce mixture on four salad plates, dividing evenly. Top with the beets and the onion rings, dividing evenly. Drizzle the remaining dressing over the salad. Serve warm or at room temperature.

Makes 4 servings.

Holiday Quesadillas with Smoked Salmon and Caviar

These indulgent quesadillas add colorful, easy elegance to holiday cocktail parties. Garnish with a dab of caviar for a special holiday presentation and serve as a Hanukkah, Christmas, or New Year's Eve nibble.

Direct/Medium

- 8 ounces cream cheese, softened
- 3 scallions, trimmed and minced
- 3 ounces thinly sliced smoked salmon, minced
- 3 tablespoons minced fresh dill
- 1/2 cup shredded Monterey Jack cheese
- Freshly ground black pepper
- 6 8-inch green or white flour tortillas
- 6 8-inch red or white flour tortillas
- Olive oil for brushing
- 1/2 cup sour cream
- 2 ounces salmon caviar or other favorite caviar

Place cream cheese, scallions, salmon, dill, and Monterey Jack in a mixing bowl. Mash together with a fork until thoroughly blended. Season with pepper to taste.

Lay the green tortillas out on a large work surface and spread each with a generous layer of the cream cheese-salmon mixture. Top with red tortillas, pressing gently to make them adhere.

Lightly brush the tortillas on both sides with olive oil and place on the cooking grate. Grill over Direct Medium heat until lightly browned, about 4 minutes, turning once halfway through grilling time. Cut each quesadilla into 4 wedges and garnish with a 1/2-teaspoon dollop of sour cream and some caviar. Serve immediately.

Makes 24 hors d'oeuvres.

Garlic and Herb-Crusted Smoked Prime Rib

Preview from *Weber's Big Book of Grilling*

This prized melt-in-your-mouth beef cut gets extra smoky flavor from smoldering hickory and grilled fresh herbs.

Indirect/Low

- 1/4 cup finely chopped garlic
- 1 7-bone beef rib roast, 12 to 14 pounds, trimmed of fat

For the rub:

- 3 tablespoons olive oil
- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh oregano
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh rosemary
- 1 tablespoon freshly ground black pepper
- 1 tablespoon kosher salt

Cheesecloth for wrapping roast

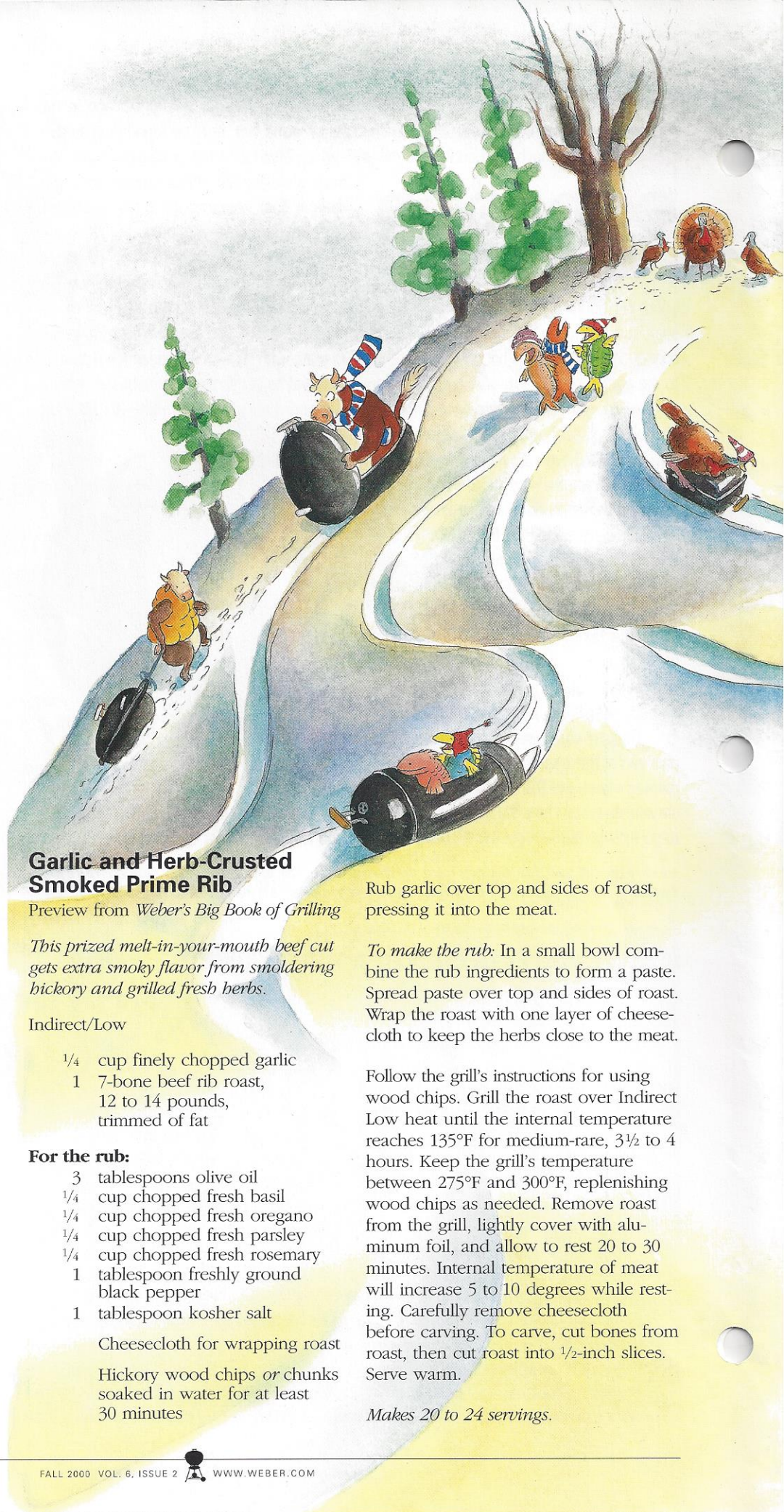
Hickory wood chips or chunks soaked in water for at least 30 minutes

Rub garlic over top and sides of roast, pressing it into the meat.

To make the rub: In a small bowl combine the rub ingredients to form a paste. Spread paste over top and sides of roast. Wrap the roast with one layer of cheesecloth to keep the herbs close to the meat.

Follow the grill's instructions for using wood chips. Grill the roast over Indirect Low heat until the internal temperature reaches 135°F for medium-rare, 3 1/2 to 4 hours. Keep the grill's temperature between 275°F and 300°F, replenishing wood chips as needed. Remove roast from the grill, lightly cover with aluminum foil, and allow to rest 20 to 30 minutes. Internal temperature of meat will increase 5 to 10 degrees while resting. Carefully remove cheesecloth before carving. To carve, cut bones from roast, then cut roast into 1/2-inch slices. Serve warm.

Makes 20 to 24 servings.



Turkey on the Grill

Preview from *Weber's Big Book of Grilling*

Okay, you're ready to take the big leap and leave the oven behind. Good for you! This basic recipe gets great results every time—you get the compliments.

Indirect/Medium

- 1 thawed or fresh turkey, giblets and neck removed
- Vegetable oil
- Salt and pepper
- Herbs, rub, or other seasoning
- Your favorite stuffing, prepared for cooking

Rinse turkey inside and out under cold water and pat dry with paper towels. Turn wings back to hold neck skin in place. Return legs to tucked position. Brush turkey generously with oil. Season with salt and pepper and herbs, rub, or other seasoning to taste, inside and out.

Place turkey, breast side up, in a roast holder set inside a large heavy-gauge foil pan. Grill over Indirect Medium heat for 11 to 13 minutes per pound to an internal temperature of 180°F in the thickest part of the thigh and 170°F in the breast. Grill the stuffing in a covered foil pan over Indirect Medium heat during the last 45 to 60 minutes of grilling time, to an internal temperature of 165°F. Remove turkey and stuffing from grill; let turkey stand 20 minutes before carving. A 12-pound turkey makes about 14 four-ounce skinless servings.

Note: To collect drippings for making gravy, pour a little water into the foil pan and replenish as needed to keep drippings from burning. Remove pan from under turkey about 30 minutes before the bird should be done and make gravy. (Continue cooking turkey over Indirect Medium heat.)

Want a recipe for delicious turkey gravy? Visit www.weber.com. Click on Cookbook, then Grilling Tips.

Lobster with Champagne Vanilla Sauce

Preview from *Weber's Big Book of Grilling*

We call this one "rapture on a fork." For special occasions, there is no substitute. When done, the lobster shells will be a rich reddish brown and the meat will be firm, juicy, and coral-white.

Direct/Medium

For the sauce:

- 1 vanilla bean (about 4 inches long)
- 1 small sprig fresh thyme
- 1 tablespoon minced shallots
- 1 cup champagne
- $\frac{1}{4}$ pound unsalted butter, cold
- Kosher salt
- Freshly ground pepper

For the lobster:

- 4 lobster tails (uncooked), about 7 ounces each
- $\frac{1}{4}$ pound unsalted butter, at room temperature
- 2 teaspoons lemon juice
- 1 teaspoon snipped fresh chives
- $\frac{1}{4}$ teaspoon kosher salt

To prepare the sauce: Cut the vanilla bean in half and split lengthwise. Place the split vanilla bean in a small saucepan with the thyme, shallots, and champagne. Bring the liquid just to a boil, reduce the heat, and simmer until it is reduced to $\frac{1}{4}$ cup. The reduction will be a clear golden color.

Remove the saucepan from the heat and strain the liquid through a sieve. Reserve the vanilla bean. Rinse the saucepan and return the strained reduction to the pan. Using a sharp paring knife, scrape the tiny seeds from the vanilla bean into the reduction.

Bring the reduction to a simmer and whisk in the butter, one tablespoon at a time, allowing the butter to fully incorporate into the sauce after the addition of each tablespoon, until the sauce is glistening and smooth. Remove from heat and set aside until the lobster is ready.

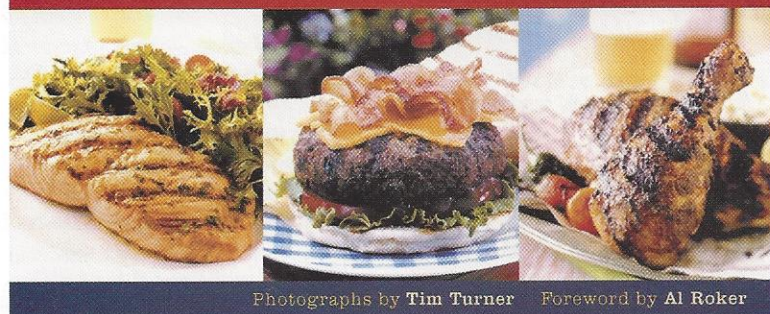
Meanwhile, prepare lobsters: Place the tails on a cutting board, shell side down. Split the tails lengthwise to expose the lobster meat. In a small bowl, mash the butter with the lemon juice, chives, and salt using the back of a fork. Spread the butter over the lobster meat and between the shell and the meat. Grill the lobster tails, shell side down, over Direct Medium heat until the meat is creamy white, 8 to 10 minutes. Remove the grilled lobster meat from their shells and serve immediately with the warm sauce.

Makes 4 servings.



By Jamie Purviance
and Sandra S. McRae

WEBER'S BIG BOOK OF GRILLING



Photographs by Tim Turner Foreword by Al Roker

The Ultimate Grilling Handbook

Make room on your cookbook shelf! The ultimate roadmap to grilling is on its way, and we want you to be the first to know. *Weber's Big Book of Grilling*, available in stores this coming spring, features recipes that run the gamut from backyard classics to more adventurous side trips on the grill.

From appetizers to desserts and through all the delicious terrain in between, we show you how to select and prepare the choicest cuts for the grill and serve them up with style.

Packed with over 350 great recipes and countless how-to's, it covers the fundamentals as well as high-flying techniques that will have you twirling your tongs. We'll give you the low-down on:

- How to master the fire
- How to get great steakhouse grill marks
- The secret to great grilled salmon
- And more!

With its vast range of recipes, you can say good-bye to the age-old "What's for dinner?" panic attack. Some of the nuggets you'll find inside:

- Garlic and Herb-Crusted Smoked Prime Rib
- Southwest Sirloin with Corn Salad
- Baby Back Ribs with Spiced Apple-Cider Mop
- Carolina Pulled BBQ Chicken Sandwich
- Saffron-Orange Rotisserie Chicken
- Rustic White Bean Soup with Roasted Tomatoes
- Seared Honey-Soy Ahi with Crisp Cucumber Salad
- Ice Cream Sandwiches

Gorgeous full-color photos will inspire and entice you, and explicit step-by-step illustrations show you how to master both basic and advanced techniques.

Served up with a generous dollop of Weber wit and wisdom, *Weber's Big Book of Grilling* is destined to become a dog-eared, sauce-stained classic.

We're so excited about *Weber's Big Book of Grilling*, we couldn't keep it to ourselves any longer. We've tucked in a few sneak preview recipes (*right and on pages 4 and 5*) to make your holidays special. Look for *Weber's Big Book of Grilling* in Spring 2001!

Parchment Packet Apples

Preview from *Weber's Big Book of Grilling*

A grown-up treat from the grill that even kids will devour. Simple. Sublime.

Direct/Medium

- 2 Granny Smith apples
- $\frac{1}{2}$ cup dried cranberries
- $\frac{1}{4}$ cup pure maple syrup
- 2 teaspoons light brown sugar
- $\frac{1}{2}$ teaspoon ground cinnamon

- 2 tablespoons unsalted butter, divided

Quarter the apples through the core. Remove and discard the core, then cut each quarter crosswise into thin, $\frac{1}{8}$ -inch slices. Place the apple slices into a medium bowl. Add the cranberries, maple syrup, sugar, and cinnamon. Stir to combine.

Cut 4 pieces of parchment paper about 12 x 15 inches each. Spoon one quarter of the apple mixture into the center of a piece of parchment paper. Dot with one quarter of the butter. Bring the two longer ends of the paper together and crimp them, then fold them over several times to seal the top of the packet.

Twist the other two ends of the paper in opposite directions to close it. Repeat this procedure with the remaining apple mixture, butter, and parchment pieces.

Grill the packets over Direct Medium heat for about 10 minutes. With tongs, carefully transfer the hot packets to individual plates. Cut off one of the twisted ends from each packet. Pick up each packet with tongs and tilt it so the apple mixture slides onto the plate. Serve warm with ice cream, if desired. You can also eat the apples right from the packets.

Makes 4 servings.



Bird on a Fire

If you haven't tried grilling your holiday turkey, this is the year to do it. See if these tips don't light a fire under you!

By preparing the turkey on your Weber grill over Indirect Medium heat you'll save precious oven space for those other specialties of the house. You won't have to keep basting the bird, either. The air that naturally circulates in your grill keeps the meat wonderfully moist. It couldn't be easier!

Before you start:

Make sure you have plenty of fuel. For gas grills, a full tank should last about 17 or 18 hours, so check your gas gauge before you start. For charcoal grills, check our Charcoal Guide (*inset*) to see how many briquets you need to add over the course of the grilling time.

Size: Weight is not really an issue as long as the turkey fits in your grill with the lid down (*note that turkeys over 24 pounds may not fit under your lid*). At least one inch clearance between the turkey and lid is ideal, so think structure. A broad, flat bird will fit better than one with a high breast bone.

Thawing: Completely defrost the turkey in the refrigerator before grilling.

Place the frozen bird in its original wrapping on a tray in the refrigerator. Allow 24 hours of thawing time for every 4 pounds of turkey. Never thaw poultry at room temperature.

Fresh Turkey: Grill fresh turkey just as you would a completely defrosted frozen one. Since fresh turkey is highly perishable, check the "sell by" date before you buy. Buy the turkey only 1 to 2 days before you plan to cook it

and be sure to keep it refrigerated.

Food Safety: To avoid spreading dangerous bacteria to other foods, always wash hands, utensils, and work surfaces with hot soapy water after handling raw poultry.

and allow to rest 20 minutes before carving. Remember that a smoke-cooked turkey may appear a little pink, even when thoroughly cooked.

Turkey Breasts: A turkey breast is a great idea for feeding a smaller crowd

or supplementing the menu for a large one. Grill a 3- to 3½-lb. boneless turkey breast by the Indirect method for 1½ to 2 hours until the internal temperature reaches 170°F.

Turning and

Basting: The best part about grilling your bird on your Weber grill is you don't have to do either! Simply set up the grill for Indirect grilling, place the turkey on the cooking grate, and close the lid.

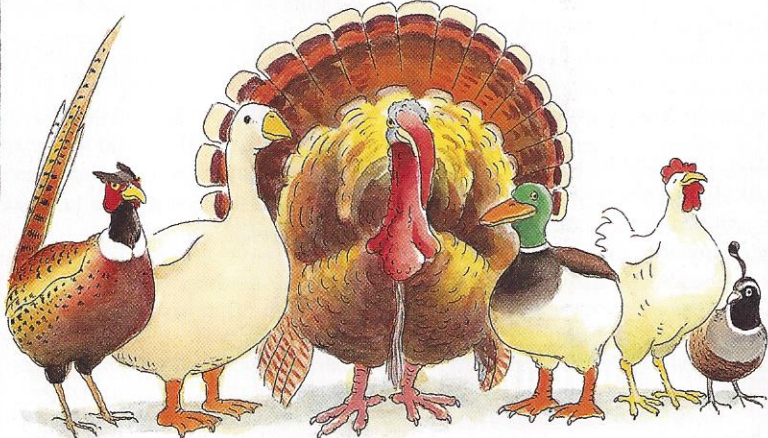
Timing:

Working backward from a planned serving time, decide when each dish should be cooked so that foods with the longest cooking time can be started first.

So go ahead. Fire up the grill! Your meal preparation will be easier,

and for once you'll have time to enjoy your guests!

the Turkey
&
other esteemed Table Birds



Pheasant Goose Turkey Duck Chicken Quail

CHARCOAL CHART FOR LONGER GRILLING TIMES

Use this guide when grilling longer-cooking foods, such as turkeys and roasts, by the Indirect Method (with coals heaped on opposite sides of the charcoal grate and a drip pan in the center; place food in center of cooking grate over drip pan).

Grill, diameter size	# of briquets for first hour	# of briquets each add'l. hour
Jumbo Joe®, Bar-B-Kettle®, & One-Touch®, 18½"	20 per side	7 per side
Bar-B-Kettle, One-Touch, Master-Touch®, & Performer®, 22½"	25 per side	8 per side
One-Touch, 26¾"	30 per side	9 per side
Ranch™, 37½"	75 per side	22 per side

Stuffing: Cook stuffing in a covered foil pan beside the turkey by the Indirect method for the last 45 to 60 minutes of turkey grilling time, to an internal temperature of 165°F.

Doneness: Turkey is fully cooked when juices run clear and a meat thermometer registers 180°F in the thigh (be sure it's not touching bone) or 170°F in the breast (about 11 to 13 minutes per pound). Remove turkey from the grill

Cooking Times for Unstuffed Turkeys

10-11 lbs. = 1¾ to 2½ hrs.

12-14 lbs. = 2¼ to 3 hrs.

15-17 lbs. = 2¾ to 3¾ hrs.

18-22 lbs. = 3½ to 4 hrs.

23-24 lbs. = 4 to 4½ hrs.

(Above are approximate times. Allow more time on cold/windy days or high altitudes.)

Spicy Grilled Chicken Soup with Vegetables

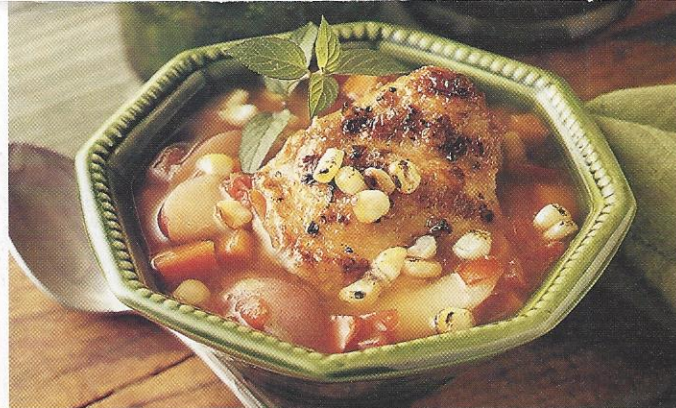
Our friend Chef Rick Bayless, whose PBS series "Mexico: One Plate at a Time" airs this fall and is sponsored by Weber, shares his version of the world's oldest remedy for the common cold.

Indirect/Medium Heat

- Fresh hot green chiles to taste (roughly 4 serranos or 2 jalapenos), stemmed
- 2 tablespoons extra-virgin olive oil
- 3 limes (1 for the marinade, 2 to cut into wedges for garnish)
- 1/2 teaspoon salt, plus more to taste
- 1/2 teaspoon freshly ground black pepper
- 6 large bone-in chicken thighs
- 3 quarts chicken broth
- 3 garlic cloves, peeled and roughly chopped
- 1 small white onion, chopped
- 1/2 pound ripe tomatoes, cored and diced, divided
- 4 fresh mint sprigs, divided
- 2 large ears of corn, husked
- Vegetable oil
- 6 young carrots, peeled and cut into 1/2-inch dice
- 3/4 pound red potatoes (about 12 very small), quartered

Season the chicken: In a small bowl, combine the chiles with the olive oil, the juice of 1 lime, 1/2 teaspoon salt, and pepper. Lay the chicken thighs in a baking dish and cover both sides with chile mixture; cover and refrigerate for several hours or overnight.

The broth: Meanwhile, in a large (6-quart) saucepan, combine the broth, garlic, onion, half the tomatoes, and 1 sprig of the mint. Bring to a boil; reduce heat to a brisk simmer and reduce broth to 2/3 its original volume (2 quarts), about 30 minutes. Strain, discard solids, and return broth to pan.



Meanwhile, grill chicken, bone-side down, over Indirect Medium heat until the chicken is richly browned, the juices run clear, and the meat easily separates from the bone, 35 to 40 minutes. Lightly brush the corn with oil and sprinkle with salt to taste. Grill corn over Direct Medium heat until golden and tender, 20 to 25 minutes, turning 3 or 4 times during grilling.

While the chicken is cooking, bring the broth to a boil over high heat, add the carrots, potatoes, and remaining tomato. Reduce heat and gently simmer until carrots and potatoes are tender, about 15 minutes. Taste and adjust seasoning with salt, if necessary.

Place one cooked chicken thigh in each of 6 soup bowls. Ladle a portion of the broth and vegetables into each bowl. Stand each ear of corn on end, hold it with a pair of tongs (it will be hot), and cut the kernels from the cob with a sharp knife. Sprinkle the corn over each bowl and garnish with a few mint leaves. Pass the lime wedges so guests can squeeze lime juice into their soup.

Makes 6 servings.

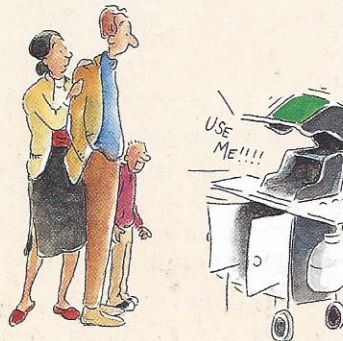


Planning your holiday menus?

Log on to our website at

www.weber.com

and you'll find we're not just talking turkey. We have ideas for a tailgate party, Christmas, and New Year's Eve, too!



QUESTIONS? NEED TIPS? ADVICE?

Visit us at: www.weber.com

Call us 24/7/364: 1-800-446-1071

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