

# Grill Out Times

THE NEWSLETTER YOU CAN SINK YOUR TEETH INTO

It's the holiday season again, that time of year when summer's barbecue parties and hotdogs in the ballpark are distant memories. This is the time of year when we light the hearth and invite friends and family over for indoor festivities. It's also the time when many of you will get the urge to start a major kitchen renovation.

## MY PERFECTLY COOL KITCHEN

I'm blessed with a good-sized kitchen but it can seem small and cramped during a holiday party. I'm always amazed at the tendency for everyone we've invited to congregate in the kitchen, I guess to be close to the action and aroma of the meal preparation.

Instead of surrendering our lives to the angry gods of kitchen renovation, not to mention the money, I expand our kitchen beyond the patio door and onto the deck. Regular readers may be asking themselves, doesn't this guy live in a Chicago suburb?

Well, there's nothing like relatives and friends watching me shovel a path to the grill for encouraging a dose of hardy ribbing about my level of insanity. Don't just take my word on it. Wrap yourself in GORE-TEX®, go grill in the snow, and see how much mirth you can bring to a holiday meal.

Actually, most of the time the weather, even in Chicago, is not too cold or wet to keep a grilling enthusiast from the great taste of grill-roasted turkey or prime rib. Or try one of my quickly prepared favorites, a holiday surf and turf. Grill lobster tails or Alaskan crab legs along with filets mignons or strip steaks, and I'll bet you'll receive rave reviews.

Our kitchen seems much larger as some guests grab jackets and follow me outside for moral support, while others help Mrs. K set the table, light candles, and prepare appetizers. Speaking of appetizers, that reminds me that the grill keeps our oven free, so we're not juggling oven-roasted meats with other cooking needs.

We have had some renowned parties that began for me in the rain, cold, or snow. I might seem pretty nutty heading outside at first, but when everyone gets a taste of my grilled holiday feasts, they understand exactly why we entertain this way. Oh, and I must not forget to add that I've saved thousands of dollars by putting off that kitchen expansion project indefinitely.

Happy grilling,

*Mike*

Mike Kempster, Sr.  
Executive VP.





# Holiday Roasting from the Grill

We have a lot of good reasons to be excited around the holidays, and one of them is surely the anticipation of feasting on great meals with friends and family. The colder weather gets our appetites in the mood for hearty dishes like roasted meats and poultry—and, boy, don't they look fantastic in the center of a holiday table.

With all the planning of all the details that make your entertaining special, this is a busy time. But where the food is concerned, there is a very simple way to assure yourself of great tasting meals and much needed convenience: Fire up your grill for roasting meats and poultry. You see, when you cook a roast—like a prime rib or a leg of lamb or a turkey—on the grill, you can take advantage of dripping juices and fat that turn to smoky goodness. You can add even more smokiness with wood chips. Don't try *that* with your oven. You also do yourself a big favor by keeping the oven free for warming side dishes or baking the dessert. And for a major relief, your grill eliminates the chore of washing a bunch of splattered pots and pans!

Grill-roasting is quite simple to do. We are not talking about rocket science here, but follow these useful guidelines so everything goes just right.

**Thawing** If you pull a roast from the freezer, plan to thaw it in the refrigerator, not at room temperature. The roast froze slowly, and to give you the best texture possible, it should thaw slowly. Allow twenty-

four hours for every four pounds of meat. About thirty minutes before you plan to grill, bring the roast out of the refrigerator and let it sit at room temperature. As the meat warms up slowly, it relaxes, and the finished roast turns out as tender as can be.

**Indirect Heat** It's best to grill most foods that take longer than twenty-five minutes, such as roasts, over Indirect heat, which means that the fire is arranged on either side of the food, not directly beneath it. With the lid closed, heat rises off the lid and inside surfaces of the grill, and caramelizes the surface of the roast, creating rich juices and succulent meat. A drip pan is useful on the cooking grate to collect drippings that can be used for gravies and sauces. And a Weber® roast holder is ideal for elevating the roast so it cooks evenly on all sides.

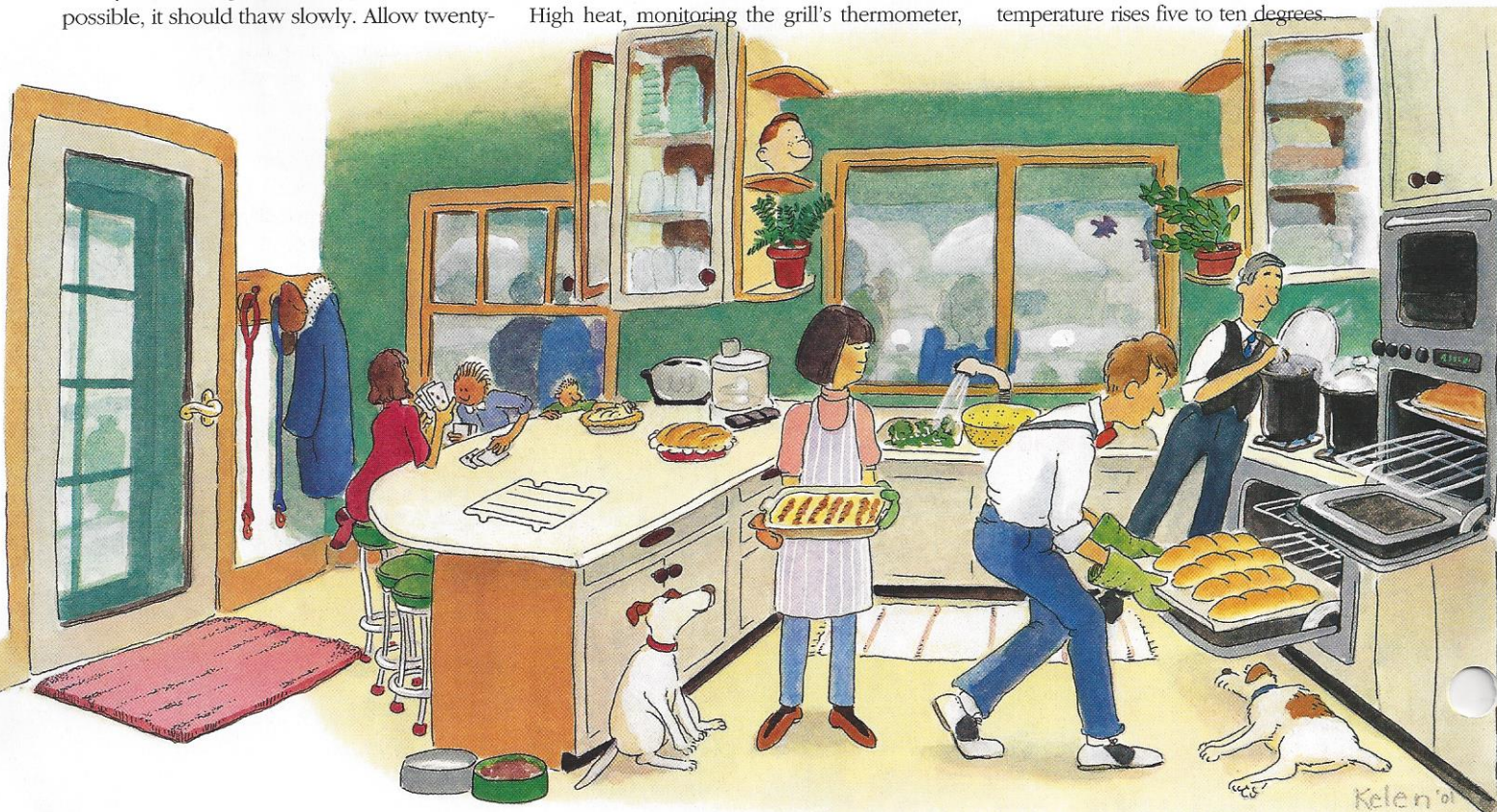
**Turning and Basting** You don't need to do either! With the lid closed, your Weber® grill works like a convection oven, distributing the heat evenly. Basting actually prohibits browning, so avoid it most of the time.

**Beating the Cold** The freezing winds of winter can bring your grill's temperature down. If you are roasting over gas, place your grill so that the wind is perpendicular to the gas flow and isn't blowing the flame down the burner tubes. On very cold days, Indirect Medium heat may not be hot enough. Try using Indirect High heat, monitoring the grill's thermometer,

and adjusting the burners to stay between 350°F and 375°F. Cold, windy days will also affect the temperature inside charcoal grills, actually raising the heat because of the added oxygen getting into the fire. To compensate, close the dampers on your grill's bowl slightly, slowing down the burn. But always keep the lid vents wide open.

**Perfectly Done** A lot of people fret about undercooking or overcooking a roast, which is understandable because we all want to get the doneness just right for our guests. Fortunately, an instant-read thermometer removes all the risk. Just insert it halfway into the thickest part of the roast (but not touching a bone), and you will know precisely how far along the roast is. For ultimate reliability, order an instant-read digital thermometer (*see the Holiday Gift Guide*) that lets you leave a probe in the meat so that an alarm will beep when the food is done to the degree that you set. Keep in mind that most roasts will rise five to ten degrees after you take them off the grill, which brings us to our last tip.

**Resting** The heat of the grill will push the juices of any roast to the center. If you cut into the roast right away, the juices will spill out and the outside parts will taste dry. Easy solution: Give your roast a "rest" at room temperature for at least ten to fifteen minutes, allowing the juices to redistribute evenly throughout the meat, while the internal temperature rises five to ten degrees.





## BETTER LATE THAN NEVER

Steven Perez  
Northern California

On Thanksgiving Day 1999, I started grilling my turkey in the late afternoon, using Weber's Turkey with Orange, Cloves, Garlic, and Sage recipe. Without thinking, I closed the lid vents almost entirely (oops!), but left the bottom vents open. I checked my bird every hour, wondering about its slow progress. Meanwhile, my wife's oven-roasted turkey was doing great, and soon the feast began—without my bird.

Throughout dinner, my son-in-law, Todd, kept bugging me about the bird on the grill. Well, after some five hours, it finally emerged, with a perfect golden color and a fabulous aroma. Todd went absolutely crazy. Even though he was stuffed, he sat down and feasted again.

The following morning, I went straight to the refrigerator, looking for my turkey. It was gone! I woke my wife. She told me she'd caught Todd sneaking off with it as everyone was leaving the night before. She told him it would be their secret.

Well, the compliment worked. Todd and I have grown much closer as I mentor him in the art of grilling. He's a really great student and loves everything I grill for him. We bought him his own charcoal grill and my daughter informs me he is almost as good as I am.

Thank you, Weber, for helping families be families.

*Are you a backyard hero? Send your story, recipe and photo to: Weber, Attention: Grill Out® Times Editor, P.O. Box 1999, Palatine, Illinois 60078. If we publish yours, you'll get a spiffy Weber baseball cap! For more stories, go to [www.weber.com](http://www.weber.com). Click on The Backyard.*



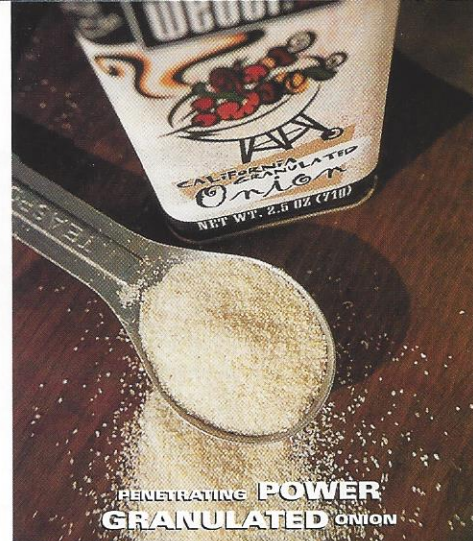
In past issues of your *Grill Out® Times*, you have offered some useful hints for those of us in colder climates to enhance and enjoy our winter grilling activities.

I have followed your sage advice but would respectfully suggest that you may have overlooked one essential wintertime tool.

In the Syracuse area, where we average about ten feet of snow annually, one of the essential tools for grilling is a reliable snow shovel. Almost any kind will suffice, but the selection is best left to the person who will do the actual snow removal prior to grilling. To illustrate, I am enclosing a photo of me and my trusty steel shovel and my Weber® grill that was taken by one of my daughters last winter. I have owned my Genesis® 2000 for over ten years and have used it regularly each winter. It continues to perform admirably and I have gladly proclaimed its performance. In fact, since purchasing mine, both of my brothers-in-law and each of my three sons-in-law have purchased similar Weber® gas grills. At family gatherings, regardless of who the host is, the Weber is usually the center of our cooking.

## THE FORGOTTEN WINTERTIME TOOL

Walt Moyer  
Syracuse, New York



Open any good cookbook and you'll find onions of various shapes and types showing up on page after page. In fact, you could say onions are the international diplomats of the kitchen, because their sweet, pungent flavor gets along with the cooking of almost every country on the planet. Unfortunately chopping them is enough to bring many of us to tears, so we couldn't be happier about the versatility of granulated onion, which conveniently provides all of an onion's tasteful character without any reason to cry.

This awesome seasoning begins with fresh onions grown in the warm fields of California. When they are ripe and ready, they are cleaned and sliced, then dried ever so slowly to evaporate their water and condense their flavor and aroma. Finally, the dried slices are pulverized into granules. That's it. No fillers. No chemicals with long, unpronounceable names. This is pure onion, ready for the grill.

Granulated onion shines in all sorts of spice rubs, particularly in the company of paprika, chile powder, and cayenne. It is a must in barbecue sauces and marinades when you are looking for a shot of sharp sweetness. Even just mixed with salt and pepper and blended into burgers, it proves that a touch of onion makes nearly everything taste better.

## Type-A Rub

*This rub is the overachiever of the family: It's good on virtually everything. Multiply the recipe, store it in a tightly sealed jar, and massage it into whatever needs a quick pick-me-up before it hits the grill.*

- |   |                           |     |                                      |
|---|---------------------------|-----|--------------------------------------|
| 1 | teaspoon dry mustard      | 1/2 | teaspoon granulated garlic           |
| 1 | teaspoon granulated onion | 1/2 | teaspoon ground coriander            |
| 1 | teaspoon paprika          | 1/2 | teaspoon ground cumin                |
| 1 | teaspoon kosher salt      | 1/2 | teaspoon freshly ground black pepper |

In a small bowl combine the ingredients. Press the rub into all sides of the meat or fish and refrigerate for 1 hour prior to grilling to intensify flavors.

*Makes 2 tablespoons.*



## Sage, Orange, and Clove Rotisserie Turkey

From *Weber's Big Book of Grilling™*

*One whiff of the orange, clove, and sage in this recipe is guaranteed to drive the neighbors wild. If you don't have a rotisserie, grill this 12- to 14-pound turkey over Indirect Medium heat for 2¼ to 2½ hours.*

### For the rub:

- 2 tablespoons granulated orange peel
- 1 tablespoon dried sage
- 1 tablespoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon vegetable oil
- 1 turkey, 12 to 14 pounds
- 2 small oranges, washed and dried
- 12 whole cloves
- 6 medium garlic cloves, crushed
- 1 bunch fresh sage, tied with cotton string

*To make the rub:* In a small bowl combine the rub ingredients. Set aside. Remove the pop-up timer, as well as the neck, giblets, and any excess fat from the turkey and discard. Rinse the turkey, inside and out, under cold water and pat dry with paper towels. Pierce the oranges several times with a knife and insert six whole cloves into each of them. Put the clove-studded oranges, garlic, and sage into the turkey cavity. Truss the turkey with cotton string.

## Buttermilk Biscuits

From *Weber's Big Book of Grilling™*

*The secret to light biscuits is to handle them as little as possible. The damp, sticky batter should be pressed together ever so gently with lightly floured hands. Go easy on them—at least until they're out of the oven!*

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ⅓ cup unsalted butter, cold, cut into 10 to 12 pieces
- ¾–1 cup buttermilk

Preheat oven to 450°F.

In a food processor mix the flour, baking powder, baking soda, and salt. Add the butter and pulse several times until blended. Add ¾ cup of the buttermilk and process just until the mixture forms a ball. The ball should be a little sticky. If it feels too dry, add 2 to 4 tablespoons more buttermilk and process briefly.

Transfer the ball onto a lightly floured work surface and lightly press and flatten into a disk about 8 inches in diameter and ½ inch thick. Use a floured biscuit cutter or inverted glass to cut 3-inch rounds. Press the remaining dough together and cut into more rounds. Transfer the biscuits to an ungreased baking pan. Bake the biscuits until golden brown, 12 to 15 minutes. Serve warm.

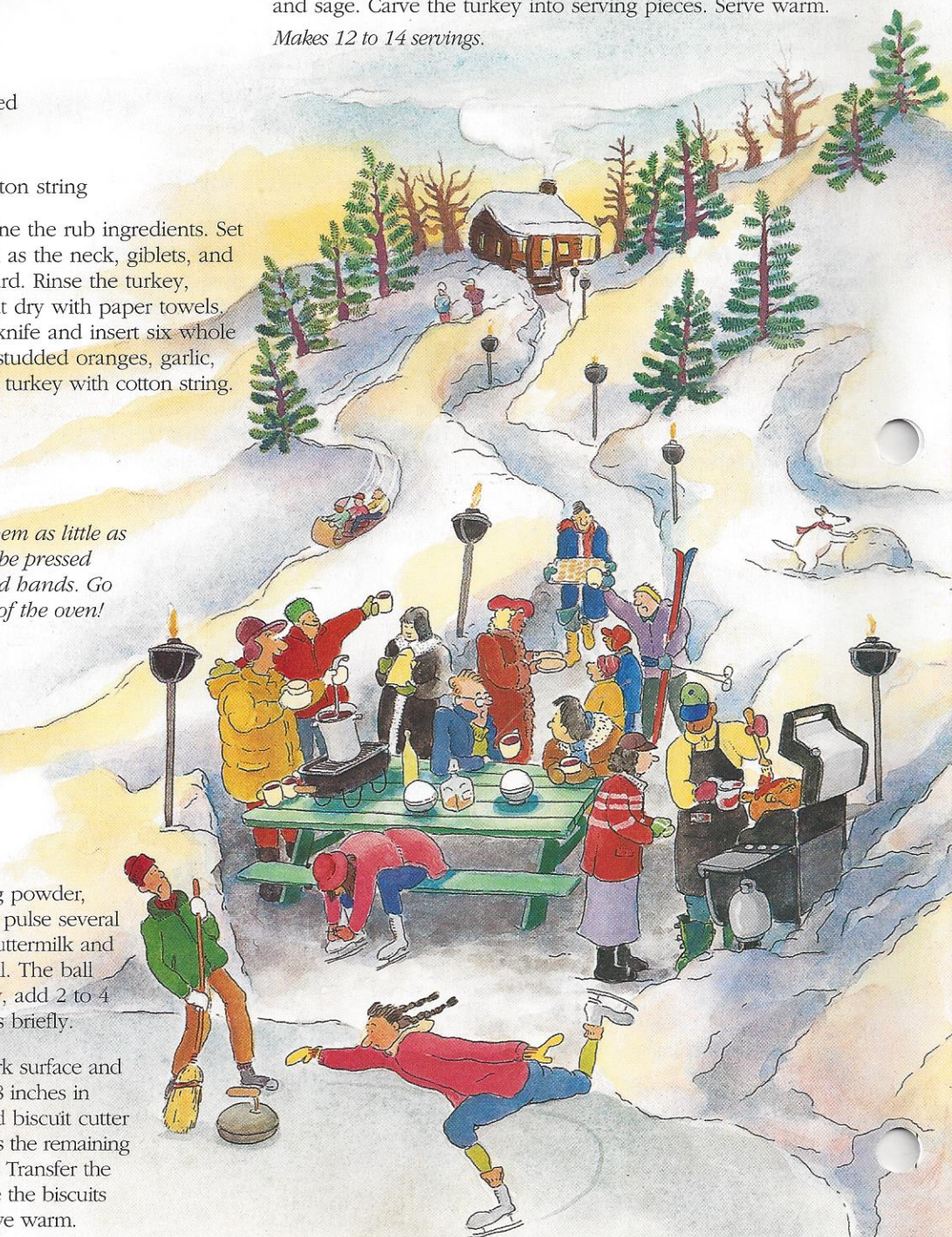
*Makes 8 biscuits.*

Pin the neck skin flap to the body with two or three small trussing needles.

Skewer the turkey lengthwise through the oranges and center on the spit. Rub the entire exterior with the rub mixture, pressing it into the skin. Set the spit on the rotisserie and let the turkey rotate over Indirect Medium heat until the internal temperature reaches 170°F in the breast and 180°F in the thickest part of the thigh, 2¼ to 2½ hours.

Turn off the rotisserie. Wearing barbecue mitts, carefully remove the spit from the rotisserie and place it on a cutting board. Loosely cover the turkey with aluminum foil and allow to rest for at least 20 minutes. Remove the spit and discard the oranges, garlic, and sage. Carve the turkey into serving pieces. Serve warm.

*Makes 12 to 14 servings.*





## Mashed Sweet Potatoes with Grilled Onions

From Weber's Big Book of Grilling™

*How sweet it is! This easy recipe uses the grill to reinvent a traditional holiday side dish. Choose similar-sized potatoes for even cooking. Note: The sweet potatoes are grilled over Indirect Medium heat and the onion slices over Direct Medium heat.*

Indirect/Medium

- 4 pounds sweet potatoes, scrubbed
- 1 large yellow onion, cut into 1/2-inch slices
- Extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 3/4 cup unsalted butter, softened

Grill the sweet potatoes over Indirect Medium heat until tender when pierced with a fork, about 1 hour, turning three or four times during grilling time. Remove from the grill and allow to cool slightly.

When cool enough to handle, cut the potatoes in half lengthwise. Remove and discard the skins. Place the potatoes in a medium bowl and cover with aluminum foil.

Brush or spray the onion slices with olive oil and season with salt and pepper. Grill over Direct Medium heat for 10 to 12 minutes, turning once halfway through grilling time. Remove from the grill and allow to cool, then cut into 1/4-inch dice. Using a heavy-duty mixer or potato masher, mash the potatoes with the butter until smooth. Add the diced onions and mix well. Season with more salt and pepper, if desired. Serve warm.

*Makes 8 to 10 servings.*

## Grilled Pears with Pound Cake and Caramel Sauce

From Weber's Big Book of Grilling™

*The sumptuous flavor of grilled pears is made all the more irresistible with this to-die-for caramel sauce. Good enough for Christmas dinner, garnished with whipped cream, if desired.*

**For the sauce:**

- 1/2 cup granulated sugar
- 1/2 cup heavy cream
- 1/4 cup unsalted butter
- 1 teaspoon almond extract
- 4 pears, firm but ripe
- 4 slices pound cake, about 1/2 inch thick each
- Confectioners' sugar

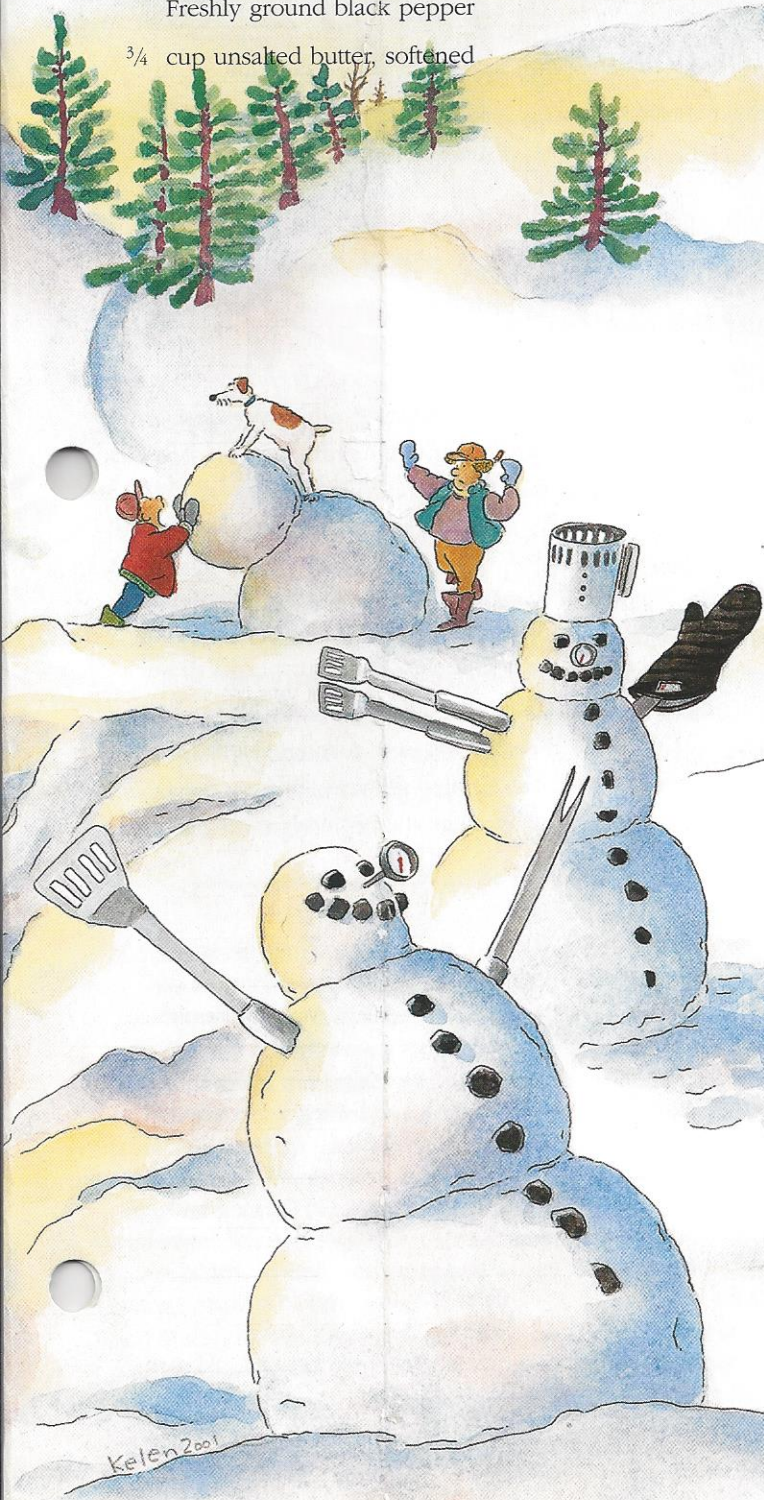
*To make the sauce:* Place the sugar in a small, heavy-bottomed saucepan and set over medium heat. Without touching the sugar, allow it to melt and turn dark brown, occasionally swirling the pan by its handle to be sure all the sugar turns to clear liquid, 8 to 12 minutes.

In another pan bring the cream and butter to a simmer. Carefully add the mixture to the sugar (it will bubble up). The sugar will stiffen, so simmer the mixture for a few minutes while you whisk it to melt the sugar again and smooth out the sauce. Remove the sauce from the heat. Whisk in the almond extract. Set the sauce aside (if it gets too stiff, reheat and whisk it over low heat).

Quarter the pears vertically and core them. Lightly dust the pears and the pound cake all over with the confectioners' sugar (tap off any excess). Grill the pears over Direct Medium heat until tender, 5 to 7 minutes, turning once halfway through grilling time. Grill the pound cake over Direct Medium heat until the slices are well marked and warm, about 1 minute, turning once halfway through grilling time.

Arrange the pears and cake slices on serving dishes. Drizzle with the caramel sauce and serve warm.

*Makes 4 servings.*





## GRILLTALK

At Weber, we just love to talk about grilling. Among all the calls we get in customer service, this **one question** comes up again and again. Here is the answer to set things straight.

**"It looks like I have peeling paint on the inside of my grill lid. What's happening?"**

That's not paint, it's just accumulated cooking vapors, which are easy to remove. When grease and juices from your food drip onto coals or Flavorizer® bars, they turn to smoke and steam. Since the lid is down, the vapors rise but cannot escape, so they accumulate in the center of the lid, where they slowly oxidize into carbon. The resulting deposit eventually peels off in sheets or flakes that resemble paint and are shiny on one side, dull on the other.

The flakes aren't harmful, but you can get rid of them by regularly brushing the lid with a brass-bristled grill brush or a crumpled piece of aluminum foil *before* you light the grill.

# TurkeyCast<sup>SM</sup>: Coming October 15

WHAT ARE YOU DOING between now and Thanksgiving? We would like to suggest a visit to our web site to watch *TurkeyCast<sup>SM</sup>: How to Grill a Turkey on Your Gas and Charcoal Grill*.

Betty Hughes, Weber's own grilling guru for more than 30 years, will show you how easy it is to grill your holiday bird. You'll see video clips for both charcoal and gas grilling, and be able to download a complete set of grilling instructions as well. For a sampling of what we have in store for you, read on....

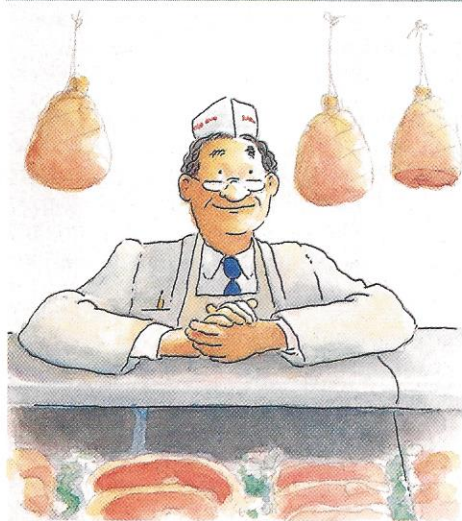
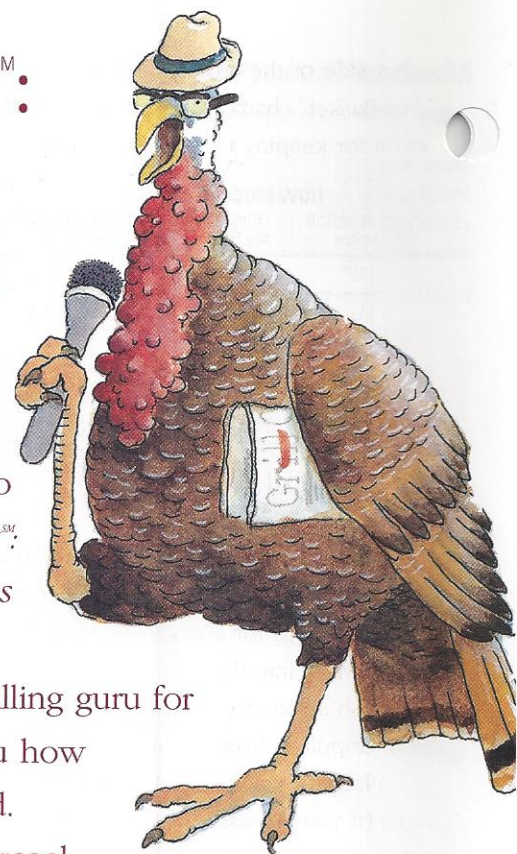
### To Be a Charcoal Champion

A masterfully grilled turkey requires a steady Indirect Medium heat (350°F) for hours. How does a charcoal griller accomplish this? Easily.

For a 22½ inch grill, light about 50 charcoal briquets. (See chart on next page

for other grills.) We suggest using a Weber® RapidFire® chimney starter and FireStarters™ lighter cubes for the best results. The coals are ready when all of them have a light coating of gray ash, after 25 to 30 minutes.

Arrange the hot coals evenly on



## ask the BUTCHER PRIME RIB

The beef most of us find in the supermarket is graded *choice* by the USDA, which means we can expect a good deal of tenderness, juiciness, and flavor from it—particularly if it is cooked just right on a hot grill. However, when a special occasion calls for first-rate, top-notch beef, *prime* is the way to go. Only about two percent of the beef in this country makes this grade and you will find most of that sold in specialty markets.

At one of our favorite markets, Lobel's

of New York, the Lobel family has been upholding the art and professionalism of butchering for generations. All the beef here is prime, including unbelievably good rib roasts (a.k.a. prime ribs) that practically define a great holiday meal. You just can't beat these for taste and tenderness.

We asked butcher Evan Lobel, whose great-grandfather started in the meat business more than 150 years ago, for some advice buying the best prime ribs. Here is what he said:

**Color** "The meat should have an overall rich pink appearance, somewhere between pink and red, but avoid any dark red roasts."

**Marbling** "Look for a coarse marbling



either side of the charcoal grate.

Char-Basket™ charcoal fuel holders are useful for keeping the coals in place.

#### HOW MUCH CHARCOAL?

Diameter of Grill in Inches	Briquets for the First Hour	Briquets for Each Additional Hour
14 1/2"	15 per side	6 per side
18 1/2"	20 per side	7 per side
22 1/2"	25 per side	8 per side
26 3/4"	30 per side	9 per side
37 1/2"	75 per side	22 per side

The coals should be piled as far as possible to the outside of grate.

Place a disposable aluminum foil drip pan between the charcoal fuel holders to catch drippings for gravy, if desired. Pour a little water into the drip pan and replenish as needed during grilling to keep drippings from burning.

Place the cooking grate over the coals (if you are using a hinged cooking grate, make sure you position the flip-up sides directly over the charcoal fuel holders) and place the turkey directly on the cooking grate centered over the aluminum foil drip pan. Place the lid on the grill. Make sure that all vents are open!

At the end of every hour of cooking, add 6 to 8 briquets to each pile of coals (you'll be happy you're using a hinged cooking grate). Nestle the new coals within the hot ones to help them light quickly. Place the lid on the grill right away and keep grilling!

of milky white fat. If the marbling is minimal, or if the fat has a yellowish tint, walk away."

**Texture** "The texture should be firm, not at all mushy. It should spring back when you press the surface with a fingertip."

One of many reasons that the beef from Lobel's impresses us so much is that they dry-age it for as long as six weeks. As the large cuts of meat hang in walk-in coolers, natural enzymes soften the connective tissue in the muscles and some moisture evaporates, concentrating the rich, beefy flavor.

During the holiday season, the Lobel family is offering a few special deals to Weber customers. For instance, when you order a

#### Setting Up Your Gas Grill for Indirect Cooking

To be safe, start with a full tank of gas. A full tank will provide 17 to 18 hours of grilling. To set up your grill for Indirect cooking, turn on the gas and pre-heat the grill with all burners on High. Close the lid. When the grill's thermometer registers 500°F to 550°F (it will take about 10 minutes), adjust the burners to Medium Indirect—you will need to turn off the burners directly below the turkey. For best results, place the turkey on a roasting rack set inside a disposable

#### COOKING TIMES FOR UNSTUFFED TURKEYS

10-11 lbs. = 1 3/4 to 2 1/2 hrs.

12-14 lbs. = 2 1/4 to 3 hrs.

15-17 lbs. = 2 3/4 to 3 3/4 hrs.

18-22 lbs. = 3 1/2 to 4 hrs.

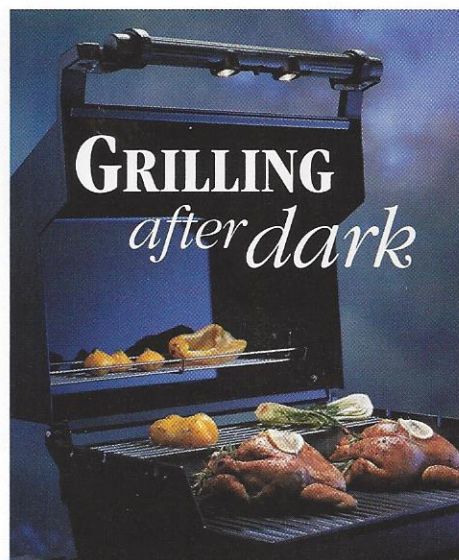
23-24 lbs. = 4 to 4 1/2 hrs.

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

aluminum foil drip pan and place the pan on the cooking grate. Add water to the drip pan to keep drippings from burning. Close the lid. Heat from the sides reflects off the grill's lid for slow, perfect roasting. See the chart above for approximate cooking times for your size turkey. (Please note: Turkey is thoroughly cooked when a meat thermometer registers 180°F in the thickest part of the thigh or 170°F when inserted in the breast).

*bone-in rib roast (either 10-pound or 14-pound) for delivery to your door before March 31, 2002, they will expertly remove the bones from the roast and then tie them back on for grilling. That way, you will get the irreplaceable flavor of grill-roasted bones infused into your beef, but when it's time to serve, you can easily set the bones aside and cut perfect slices. With each order of \$150 or more, Lobel's will also include a copy of their award-winning cookbook, appropriately titled Meat by the Lobels.*

To take advantage of this offer and more, go to [www.weber.com](http://www.weber.com), click on the Cookbook, then click on the  logo.



#### LET US SHED A LITTLE LIGHT ON THE SUBJECT

For years, grilling practitioners throughout the land have not let a little darkness spoil their fun. You'll find them grillside, skillfully balancing a tray in one hand, tongs in the other, and a flashlight tucked under one arm. Better to light one candle than to curse the darkness, as it's said.

A few of the faithful have even been known to shell out for a fancy grilling light. But that requires a long extension cord and a quantity of cash. There must be a better way.

Now there is. Introducing the Weber™ Grill-Out™ Handle Light. It's brilliant (*pardon the pun*) in its simplicity. Just replace your factory installed Genesis® gas grill lid handle with the Grill-Out handle light. It's an easy process that requires only a few minutes. Two battery-operated lights are housed in the Grill-Out handle light. To turn on the light, just press a button, angle the lights to shine on the cooking grate, and you're good to grill. Look Ma, no hands!

Now if you are one of the faithful, or have a grilling practitioner in your household, this is just what you need to outfit your Genesis® gas grill. (We also make a model that fits other gas grills.) Check out the offer in the Holiday Gift Guide. It might just change the way you Grill-Out.



## Garlic and Herb-Crusted Slow-Smoked Prime Rib

*This prized melt-in-your-mouth cut gets extra flavor from smoldering hickory and grilled fresh herbs. Great for a buffet or a fancy dinner.*

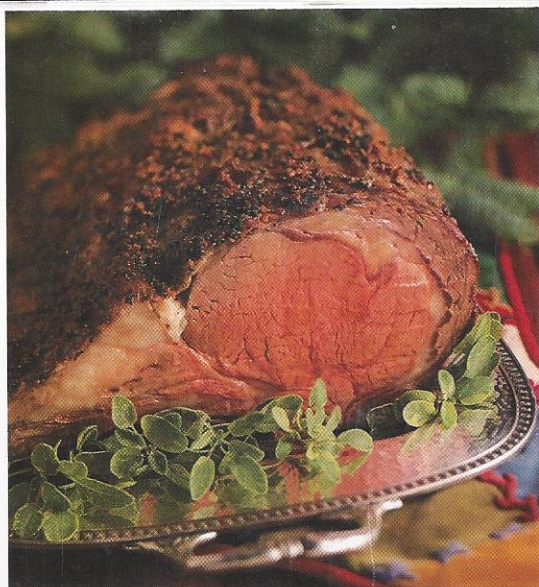
Indirect/Low

### For the paste:

- ¼ cup chopped fresh basil
- ¼ cup chopped fresh oregano
- ¼ cup chopped fresh parsley
- ¼ cup chopped fresh rosemary
- 3 tablespoons extra-virgin olive oil
- 1 tablespoon freshly ground black pepper
- 1 tablespoon kosher salt

- 1 seven-bone prime rib roast, 12 to 14 lbs.
- ¼ cup finely chopped garlic

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



*To make the paste:* In a small bowl, combine the paste ingredients and mix well.

Trim the roast of any excess fat. Press the chopped garlic into the top and sides of the roast. Spread the paste over the top and sides of the roast, then wrap with a layer of cheesecloth to hold the paste to the meat surface. Allow to stand at room temperature for 30 to 40 minutes before grilling.

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, 3½ to 4 hours. Keep the grill's temperature between 275°F and 300°F, replenishing smoking chips as needed. Remove the roast from the grill, loosely cover with aluminum foil, and allow to rest for 20 to 30 minutes. The internal temperature will rise 5°F to 10°F during this time.

Carefully remove the cheesecloth before carving. Using a sharp knife, remove the bones from the roast and cut the meat into ¾-inch slices. Serve warm.

*Makes 12 to 15 servings.*

## CLASS

### BARBECUED TURKEY & OTHER FAVORITES FROM THE GRILL

Sunday, November 4, 2001

*Those who know the unrivaled taste of really good barbecued turkey never go back to the roasted version.*

*In this hands-on class, join best-selling cookbook author Jamie Purviance for an expert look at using brines, wood chips, and spice rubs for your Thanksgiving turkey.*

*Jamie will also teach you a range of fall grilling recipes that marvelously and simply round out your meal.*

*It's a gorgeous time of the year to visit Napa Valley and drink in the sumptuous view from Miner Family Vineyards. Fabulous wines will be served with a buffet lunch.*

Miner Family Vineyards  
7850 Silverado Trail  
Oakville, CA 94562  
800-366-WINE ext. 25  
or  
707-944-9500 ext. 25

*Class starts at 10 a.m. Fee is \$75.*



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