

# THE Grill Out TIMES

There is nothing like launching a new grill that stirs up excitement around Weber. After months of sweating the smallest details in R&D, it's worth the effort when we finally fire up a new member of the Weber® grill family and take it through its paces.

In this issue, we're proud to give you a peek at this new family addition—the Q™ gas grill. Although the name is simple, this little wunderkind is a marvel at squeezing big grilling power from a small footprint. It's portable, so it's great for picnicking and tailgating, yet it's large enough to serve as a primary gas grill for people with limited outdoor space. And since it has to stand in the shadow of its older siblings, the Genesis® and Summit® gas grills, you know it will sear a steak and roast ribs like the best of them.

Folks who have seen the Q enthusiastically envision using it in a wide variety of places. Some pretty standard, some more off the beaten path. That intrigued us, so we decided to launch a contest that asks the question, "Where will you do it?" (Meaning, where will you use your Q?)

Now, I've had the pleasure of grilling all over the world and that got me thinking about where I would do it. Where would I take my Q? The place I'd choose in a heartbeat offers an astounding variety of grilling micro-climates separated over short distances. I would do it on the island of Maui in our breathtaking 50th state of Hawaii.

First I'd do it on the top of 10,000-foot Mount Haleakala as the sun came up. That's where our astronauts practiced walking on a surface similar to the moon. Then I'd Q at Makena beach, watching a fiery sunset slip into the blue Pacific. Next, I would head over to one of the wettest places on earth, the Iao Valley, and do it surrounded by a riot of lush flowers. Then I'd head east to Hana, on one of the most challenging roads I've ever driven, and then Q while listening to the roar of Wailua Falls. After that I'd sneak in a round of golf and Q on a lanai overlooking the windswept fairways of Kaanapali. That's where I'd do it.

How about you? If you see yourself, hand-in-hand with Q, somewhere special, enter our contest. (You can read all the important details about the contest on page 2.) If you win, you and three of your grilling companions will join me and a few Weber folks in Maui for a week-long Q'uau in the sand and sun.

So flip the page and get to know Q. Then tell us: "Where you will do it?"

Happy grilling,

*Mike*

Mike Kempster Sr.  
Executive VP



Kelen 2002





# Meet The New Weber® Q:

## *The Gas Grill For The Free and Unencumbered.*



**They're dreamers,** those guys in R & D. Noodlers, doodlers, inventors. What-if types who pick up a blank piece of paper and see opportunity written all over it—opportunity to create the next great Weber® grill. This time they've really outdone themselves.

Rumor has it that the new Weber® Q™ gas grill appeared to them during one of their blue-sky-thinking sessions. It hovered and hung above their heads like a bird on the wing. In a rush of excitement they scribbled its likeness on anything that was close at hand: matchbooks, paper coffee cups, the margins of notebooks—even the backs of their hands. It was unlike anything else that had come before it, yet its Weber genes clearly showed in its gently rounded shape. Inspired, the R & D team set off to make their vision a reality and within a few short months threw back the covers and unveiled a revolutionary new product: The new Weber® Q™ gas grill.

Q is the first of its kind—a gas grill that can pull double-duty as a portable gas grill and full functioning backyard grill. A kind of BBQ two-fer. At

31.5 inches wide (with the work tables folded in), it's small enough to take anywhere you want yet big enough to cook for a small army. So, you can grill up to 8 king-size strip steaks at the same time. Plus a portabello or two. No eating in shifts. And no serving up steaks that taste like they've been griddled instead of grilled. Why? Because Q has something deep down inside that makes it special: Weber DNA. The technology and ingenuity that has made Weber the thinking man's gas grill for nearly two decades.

You're the first to see the Q outside the Weber backyard, and you might be wondering how you can get a hold of one. Q will be widely available later this year, but for now it is making a cameo appearance at select retailers. Visit [www.weber.com/Q](http://www.weber.com/Q) for a list of retailers who will be carrying Q—but call ahead to make sure it's in stock. Or enter our special *Grill Out® Times* contest. Who knows, you might land a Q grill to call your very own and find yourself sunning and sizzling on the sandy beaches of Hawaii (see details to the right on how you can win). Then tell us, "Where will you do it?"



### **Do The Big Kahuna With The Little Q**

Yep, it's true! We're giving away a trip for four to Maui, Hawaii, for one whole week! (Sunscreen not included). To enter, you must write and tell us in 150 words or less where you would do it (meaning where you would use your Q™ grill), how you would do it, and whom you would do it with (G or PG-rated entries only please!). Ten lucky entrants will win a newly minted Q grill of their very own. The grand prize winner will receive a one-week Hawaiian vacation for four. Get the full details by going to [www.weber.com](http://www.weber.com). Victory will go to the quick and quick-witted. So get busy and tell us "Where will you do it?"

All entries must be received by June 1, 2003.





## Shrimp Satay with Peanut Dipping Sauce

*Bold, vibrant flavors of Southeast Asia shine in this quick, simple appetizer.*

Direct/High

### For the sauce:

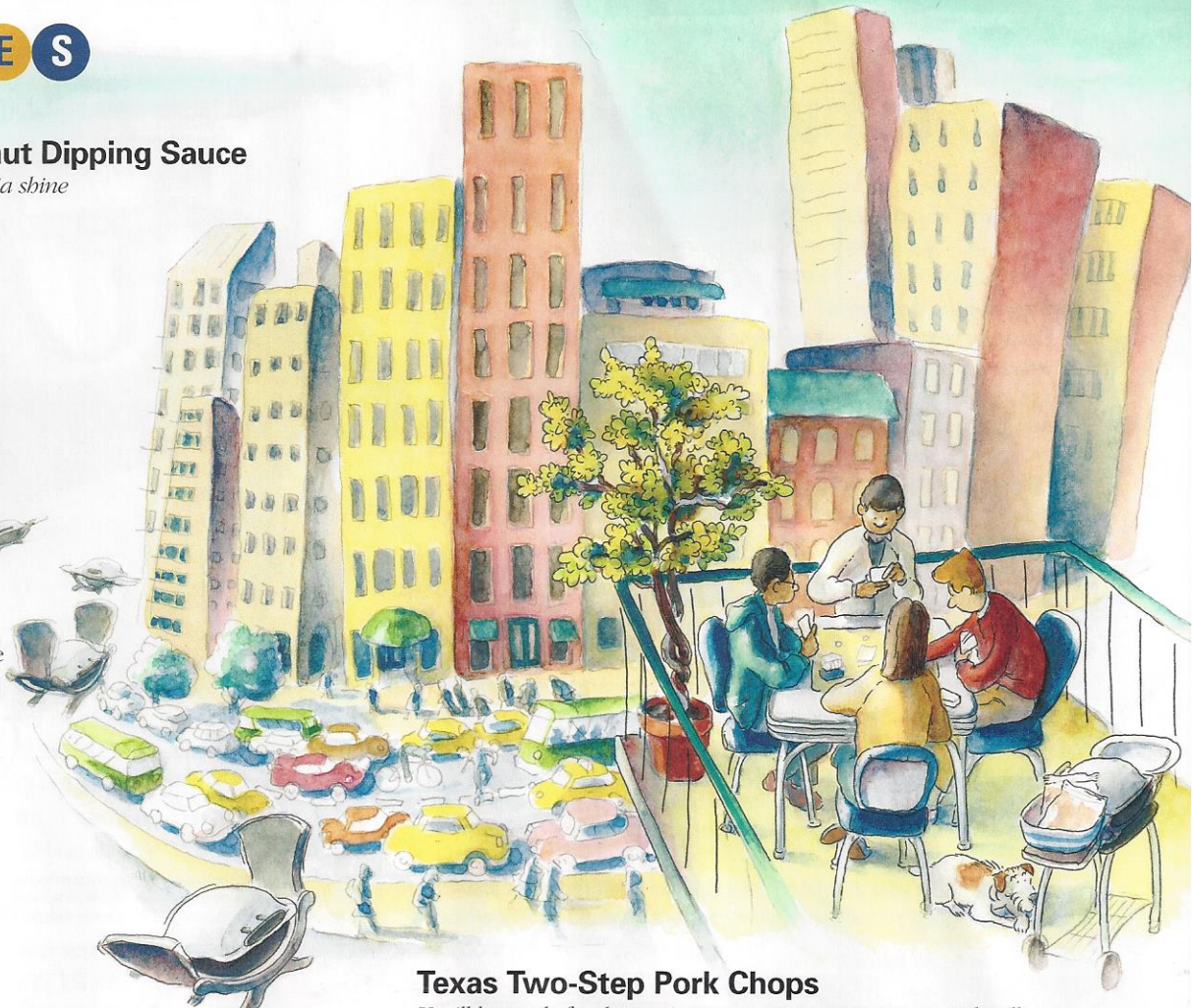
- 1 tablespoon vegetable oil
- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- 1/4 cup smooth peanut butter
- 1 tablespoon soy sauce
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon Tabasco sauce (or more, to taste)
- 1 tablespoon fresh lime juice

- 20 large shrimp (about 1 pound), peeled and deveined
- 1 tablespoon vegetable oil
- 1/4 teaspoon chili powder
- 1/4 teaspoon curry powder
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon kosher salt

To make the sauce: In a small saucepan, warm the oil over medium-high heat. Add the garlic and ginger, and cook until fragrant, about 1 minute, stirring occasionally. Add 1/2 cup of water, followed by the peanut butter, soy sauce, pepper, and Tabasco sauce. Whisk until smooth. When the sauce comes to a simmer, remove the pan from the heat. Just before serving, reheat the sauce over medium heat and add the lime juice, plus 2 to 3 tablespoons of water, whisking vigorously to achieve a smooth consistency.

Lightly brush or spray the shrimp with oil. Season with the chili powder, curry powder, pepper, and salt. Thread the shrimp on skewers, either one per skewer for hors d'oeuvres or five per skewer for appetizers. Grill over Direct High heat until just opaque, 2 to 3 minutes, turning once halfway through grilling time. Serve warm with the peanut dipping sauce.

*Makes 4 to 6 servings.*



## Texas Two-Step Pork Chops

*You'll be ready for dinner in just two steps: marinating and grilling!*

Direct/Medium

### For the marinade:

- 1/4 cup ketchup
- 2 tablespoons apple juice
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon Worcestershire sauce
- 2 teaspoons minced garlic
- 1 teaspoon Tabasco sauce
- 1 teaspoon chili powder
- 1/2 teaspoon kosher salt
- 6 bone-in pork chops, about 1 inch thick each

To make the marinade: In a medium bowl whisk together the marinade ingredients.

Place the pork chops in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal it tightly. Turn the bag several times to distribute the marinade, and refrigerate for 2 to 4 hours.

Remove the chops from the bag and discard the marinade. Allow the chops to stand at room temperature for 20 to 30 minutes before grilling. Grill the chops over Direct Medium heat until barely pink in the center, 8 to 10 minutes, turning once halfway through grilling time. Serve warm.

*Makes 4 to 6 servings.*



# how to buy a gas grill

*Shopping for a full-size gas grill seems easy enough: Lift some lids, compare styles, pick a color. But if you want the best grill for your money, you need to know how design affects performance. So ask:*

**How is heat distributed?** Look for tented metal bars (like the Flavorizer® bars pioneered by Weber), which are intended to disperse heat. Lava rocks and ceramic briquets tend to pool grease and can cause flare-ups (and burned food!). Heat-conducting bars should adequately cover the cooking area so you don't get hot and cold spots.

**Where does the grease go?** Grease should be funneled into an ample catch pan that's easily accessible.

**Is the plumbing a safe distance from hot surfaces?** Make sure any electrical wiring and, most importantly, the gas line plumbing is set a safe distance from hot surfaces. Look for a grill with the gas tank located safely off to the side rather than directly below the grill.

**How's the fit and finish?** Edges should be smooth, doors should align properly, and removable parts should be easy to access and remove.

**Is it sturdy enough?** If a grill isn't solid on the sales floor, it won't last long on your patio or deck. Rule of thumb: the more assembly done at the factory, the more stable the grill will be (and less of a headache for you).

**Who's backing your purchase?** Will the manufacturer be around when you need advice next summer or parts 10 years from now?

please refrain from standing on the deck railing  
and shouting, "I'm king of the world!"



HOW MANY GRILLS HAVE YOU OWNED? DID IT SEEM ONCE A COUPLE OF GRILLING SEASONS WERE DONE, SO WAS THE GRILL? AT WEBER, WE'RE PASSIONATE ABOUT CREATING EXCEPTIONAL PRODUCTS. PERHAPS THAT'S THE REASON WE CONTINUALLY RECEIVE TOP RATINGS FROM INDUSTRY AND CONSUMER EXPERTS. NOW, WE'VE JUST TAKEN GRILLING TO A HIGHER LEVEL. **the new summit® grill and outdoor oven**  [www.weber.com](http://www.weber.com)

on the **R O A D**

Meet us to see our newest offerings and chat about grilling!

## SUNSET CELEBRATION WEEKEND

May 17 & 18—Menlo Park, CA  
[www.sunsetmagazine.com](http://www.sunsetmagazine.com)

Sunset's annual bash includes hands-on home and gardening projects, celebrity chefs, and expert demos.

## FOOD & WINE CLASSIC

June 13-15—Aspen, CO  
[www.foodandwine.com](http://www.foodandwine.com)

Attend seminars by leading chefs and wine experts, a grand wine tasting, and cooking classes. Sample delectable new recipes in the Weber® Backyard.

## TELLURIDE WINE FESTIVAL

June 27, 28 & 29—Telluride, CO  
[www.telluridewinefestival.com](http://www.telluridewinefestival.com)

Learn cooking secrets from experienced guest chefs, sample exquisite cuisine and wines from all over the world. Weber will be there to showcase our new grills and accessories for 2003 and share grilling secrets from our top-notch chefs.



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