

NEW
FOR 2016

WEBER'S

NEW AMERICAN BARBECUE™

A MODERN SPIN ON THE CLASSICS



JAMIE PURVIANCE

Barbecue.

It's been original American food from the earliest days of our country. In the past few decades, one cultural influence after another has broadened the scope of barbecue like never before. Today, it is so much more than southern-style ribs, pulled pork, and brisket. A new generation of talented cooks has taken inspiration from tradition and added their own innovations. I traveled around the country and met with legendary pitmasters and chefs to learn their brilliant techniques and creative touches that are reinventing barbecue today. I have packed all of that and more into *Weber's New American Barbecue*.

Whether you're looking for something traditional or you want to see how top chefs are reinterpreting the classics, this book has a huge range of possibilities for everyone who loves to grill.

Janie Purviance



TOP FIVE } BARBECUE TRENDS TODAY

1

BARBECUE IS GETTING PERSONAL

> Regional boundaries are giving way to loose individual riffs of barbecue that show as much free-spirited creativity as they do time-honored traditions. Young chefs and backyard cooks are blending old-school techniques with fresh mixes of flavors inspired by their own imaginations to come up with recipes like pulled pork bo ssam lettuce cups and ribs with blueberry-chipotle barbecue sauce.



2

BARBECUE IS A FULL-FLEDGED SPORT

> In the 1980s a few Midwesterners formed a little club for people who wanted to compete at making barbecue. Bragging rights were the only prizes. Since then, the Kansas City Barbecue Society (KCBS) has grown steadily in size and stature. It now has more than 21,000 members worldwide, and it sanctions more than 500 competitions each year, with more than \$4.5 million awarded in prizes during 2014 alone.



4

BARBECUE IS GETTING SWEETER

> It used to be that barbecue was all about the meat, which was sometimes basted with vinegar and spices. Today restaurants typically offer four to six styles of sauce at the table, most of them heavily sweetened with sugar, molasses, honey, or agave. An average supermarket sells more than 20 kinds of barbecue sauce, and the best-selling ones are more than 50 percent corn syrup or sugar.



3

BARBECUE IS COOKING WITH GAS

> In the old days, barbecue joints had a woodpile out back that was the only fuel for the pit, and a cook's primary tool was a shovel for the coals. Today, you are more likely to find barbecue chefs cooking with gas-powered, thermostat-controlled smokers with electric rotisseries turning racks of meat like a Ferris wheel. The new smokers still burn wood, but much more for flavor than heat.



5

BARBECUE IS MOVING UPMARKET

> Barbecue restaurants are not museums; they are businesses adapting to what matters most to customers. More and more often, menus are highlighting expensive heritage meats and organic side dishes, not to mention craft beers and dozens of bourbons and ryes. Many joints still serve barbecue on butcher paper, but there are a lot of fine dining touches out there, even pricey wine lists and valet parking.



PB AND J RIBS

SERVES: 6 TO 8 | **PREP TIME:** 30 MINUTES | **GRILLING TIME:** ABOUT 3 HOURS
SPECIAL EQUIPMENT: WATER SMOKER, 4 LARGE HANDFULS APPLE/CHERRY WOOD CHUNKS

RUB

- 2 tablespoons prepared chili powder
 - 2 tablespoons paprika
 - 2 tablespoons packed light brown sugar
 - 1 tablespoon granulated onion
 - 1 tablespoon kosher salt
 - 1 tablespoon freshly ground black pepper
- 4 racks baby back ribs, each 2½ to 3 pounds

GLAZE

- 1 cup raspberry preserves
- ½ cup unsweetened apple juice
- 2 tablespoons balsamic vinegar

SAUCE

- 1 cup creamy peanut butter
- ¾–1 cup unsweetened apple juice, divided
- 2 tablespoons cider vinegar

- 1 Mix the rub ingredients. Using a dull knife, slide the tip under the membrane in the middle of the back of each rack of ribs. Lift and pull off each membrane (see how-to, page 73). Season the racks evenly with the rub, putting more of the rub on the meaty side. Allow the racks to stand at room temperature while you prepare the smoker.
- 2 Prepare the smoker for indirect cooking with very low heat (250° to 300°F), filling the water pan halfway to three-quarters of the way with water.
- 3 Add the wood chunks to the charcoal and close the lid. When smoke appears, place the racks, bone side down, over indirect very low heat. Put the lid on the smoker, and then close the top vent about halfway. Cook the racks for 2½ hours, maintaining the temperature of the smoker between 250° and 300°F. Meanwhile, make the glaze and sauce.
- 4 In a saucepan mix the glaze ingredients. Bring to a simmer over medium heat on the stove and cook for 3 to 5 minutes, stirring occasionally. Remove from the heat.
- 5 In another saucepan combine the peanut butter, ½ cup of the apple juice, and the vinegar.
- 6 After 2½ hours, lightly brush the racks on both sides with the glaze. Continue to cook for 30 minutes more.
- 7 After 3 hours total cooking time, the meat will have shrunk back from most of the bones by ¼ inch or more. If it has not, continue cooking until it does. They are done when you lift a rack at one end with tongs, bone side up, and the rack bends so much in the middle that the meat tears easily. If the meat does not tear easily, continue to cook until it does. Another way to test for doneness is to push two adjacent rib bones in opposite directions. When the racks are fully cooked, the meat between the bones should tear easily (but should not be mushy either).
- 8 Return the saucepan with the peanut sauce over medium heat. Add ¼ to ½ cup of the remaining apple juice and warm for a few minutes, stirring occasionally. Lightly brush the racks with more glaze, and then cut the racks into individual ribs. Serve warm with the peanut sauce.

Heat slowly over medium heat on the stove until the sauce is smooth, about 2 minutes, whisking constantly. Remove from the heat.



SMOKED CHICKEN NACHOS

WITH CHIPOTLE CREAM AND AVOCADO

SERVES: 6 | PREP TIME: 20 MINUTES | GRILLING TIME: 32 TO 39 MINUTES | SPECIAL EQUIPMENT: 2 LARGE HANDFULS MESQUITE OR HICKORY WOOD CHIPS, LARGE GRILL-PROOF PAN OR DISPOSABLE FOIL PAN

CHIPOTLE CREAM

- 1 cup sour cream
- 1 canned chipotle chile pepper in adobo sauce, minced
- 1 tablespoon fresh lime juice
- ¼ teaspoon kosher salt

RUB

- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- ½ teaspoon ground cayenne pepper

- 2 chicken breast halves (with bone and skin), each 14 to 16 ounces
- 11 ounces corn tortilla chips
- 14 ounces coarsely grated Monterey Jack cheese (3½ to 4 packed cups)
- 4 scallions, cut into thin slices
- 2 tablespoons finely chopped jalapeño chile peppers
- 1 large Hass avocado, cut into ½-inch cubes
- Juice of ½ lime
- ¼ cup roughly chopped fresh cilantro leaves
- Store-bought tomato salsa (optional)

Grilling bone-in chicken breasts requires a longer cooking time, but there's a dividend: the meat has more time to absorb the flavorful smoke. This is a great recipe to use leftover barbecued chicken or turkey, too.

- 1 Soak the wood chips in water for at least 30 minutes.
- 2 In a small bowl whisk the chipotle cream ingredients, including any juices remaining from mincing the chipotle chile. Refrigerate until ready to use.
- 3 Prepare the grill for indirect cooking over medium heat (350° to 450°F).
- 4 In a small bowl mix the rub ingredients. Season the chicken breasts all over and between the skin and meat with the rub.
- 5 Drain and add the wood chips to the charcoal or to the smoker box of a gas grill, following manufacturer's instructions, and close the lid. When the wood begins to smoke, place the chicken, skin side down, over **indirect medium heat**, close the lid, and cook until the juices run clear and the meat is no longer pink at the bone, 25 to 30 minutes, turning once when the skin releases easily from the cooking grates. Remove the chicken from the grill and, when cool enough to handle, shred into pieces, discarding the skin and bones.
- 6 Increase the temperature of the grill to high heat (450° to 500°F).
- 7 Spread half of the tortilla chips into a large grill-proof pan. Distribute half of the cheese, half of the scallions, half of the jalapeño, and half of the chicken over the chips. Repeat with another layer.
- 8 Cook the nachos over **indirect high heat**, with the lid closed, until the cheese is melted and the chips are tinged golden brown, 7 to 9 minutes. Wearing insulated barbecue mitts or gloves, carefully transfer the pan to a heatproof surface. Top the nachos with the avocado cubes and then drizzle with the chipotle cream and lime juice. Garnish with the cilantro. Serve hot with salsa, if desired.



BOSTON BACON FATTIES

SERVES: 8 | **PREP TIME:** 30 MINUTES | **GRILLING TIME:** 1½ TO 2 HOURS
SPECIAL EQUIPMENT: 1 LARGE HANDFUL HICKORY WOOD CHIPS, INSTANT-READ THERMOMETER

2 pounds sweet Italian sausage, casings removed
¼ cup finely-grated Parmigiano-Reggiano® cheese (1 ounce)
32 slices thick-cut bacon, about 3 pounds
½ cup packed, drained, marinated artichoke hearts, chopped
½ cup packed, drained, marinated sun-dried tomatoes, chopped
½ cup roasted red bell pepper (from a jar), chopped

Bacon fatties and Italian food are two particularly popular items to eat in the Boston area. Here we combine both of them, stuffing bacon-wrapped logs with favorite ingredients from an antipasto bar in the city's North End. Keep the fire low so the bacon gets crisp without burning.

- 1 Soak the wood chips in water for at least 30 minutes.
- 2 Prepare the grill for indirect cooking over low heat (250° to 350°F).
- 3 In a large bowl mix the sausage and cheese thoroughly but gently. Divide the meat into two equal portions.
- 4 Lay a large sheet of wax paper on a work surface. On the wax paper, using half of the bacon slices (eight slices going in one direction and eight in the other), weave a tight square, as if you are making a lattice piecrust. The finished size should be about 11-by-11-inches (don't be afraid to stretch the bacon strips a little to fit).
- 5 Lay a large sheet of wax paper on another work surface. Press one of the meat portions into an 8-inch square. About 2 inches from the side nearest you, arrange half of the artichokes, half of the tomatoes, and half of the peppers in

parallel, horizontal lines, leaving about 1 inch at each end. Roll up the sausage tightly around the fillings, and then pinch the ends to seal everything in. This should look like a small meat loaf. Transfer this meat loaf at the edge of the bacon weave closest to you. Using the wax paper underneath the bacon to help, roll the bacon blanket around the sausage, tucking the ends in as you go. Set aside, seam side down. Repeat with the remaining ingredients, making a second wrapped fatty.

- 6 Drain and add the wood chips to the charcoal or to the smoker box of a gas grill, following manufacturer's instructions, and close the lid. When the wood begins to smoke, grill the fatties over **indirect low heat**, with the lid closed, until an instant-read thermometer inserted into the centers registers 150°F, 1½ to 2 hours. Remove from the grill and let rest for 10 minutes (the internal temperature will rise 5 to 10 degrees during this time). Cut into 1-inch-thick slices and serve right away.

1
Working on a piece of wax paper, create a bacon lattice. Keep the bacon slices tight. The finished size should be about 11 inches by 11 inches.

2
Arrange the artichokes, tomatoes, and bell peppers in a horizontal line on the sausage square. Leave room, about 1 inch, on either side of the stuffing.

3
Roll up the sausage around the filling, and pinch the edges to seal everything in.

4
Place the sausage roll on the bacon lattice, and roll it up.



SPICY SHRIMP

WITH CHARRED POBLANO ROMESCO

SERVES: 4 TO 6 | **PREP TIME:** 20 MINUTES
GRILLING TIME: 12 TO 16 MINUTES

ROMESCO

2 poblano chile peppers, about 8 ounces total
1 small jalapeño chile pepper, stemmed, seeded, and chopped
½ cup fresh cilantro sprigs
¼ cup almonds, toasted
1 tablespoon fresh lemon juice
2 garlic cloves
¼ teaspoon freshly ground black pepper
⅛ teaspoon granulated sugar

Kosher salt
Extra-virgin olive oil
1 teaspoon paprika
¼ teaspoon ground cayenne pepper
24 large shrimp (21/30 count), peeled and deveined, tails left on, patted dry

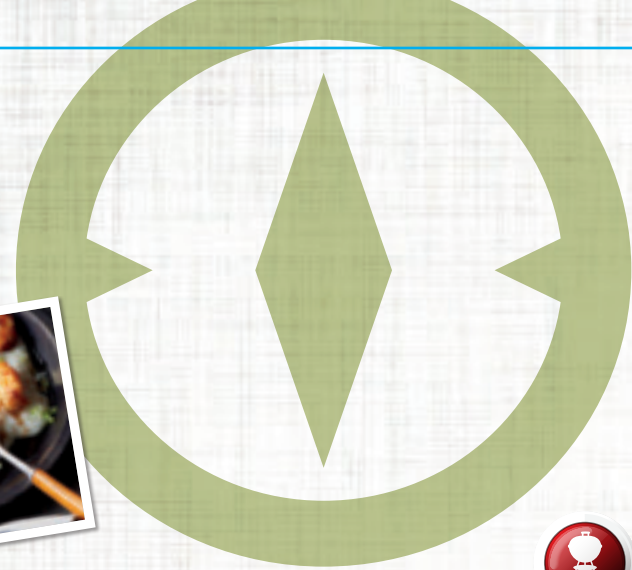
This green romesco is less sweet and a bit spicier than a traditional roasted red pepper romesco. Remember that jalapeño chile peppers vary in heat from one to the next, so it is a good idea to taste them before adding them to a dish. If you like, you can even leave the jalapeño out of this recipe.

- 1 Prepare the grill for direct cooking over high heat (450° to 550°F).

1 teaspoon salt, and process until well blended but some texture still remains. Transfer the sauce to a serving bowl.
- 2 Grill the poblano chiles over **direct high heat**, with the lid closed, until blackened and blistered all over, 10 to 12 minutes, turning occasionally. Place the peppers in a bowl and cover with plastic wrap to trap the steam. Let stand for about 10 minutes. Remove and discard the charred skin, stems, and seeds, and then coarsely chop the chiles.
- 3 In the bowl of a food processor combine the poblanos and the remaining romesco ingredients, including 3 tablespoons oil and
- 4 In a medium bowl whisk 1 tablespoon oil, 1 teaspoon salt, the paprika, and cayenne. Add the shrimp and turn to coat in the mixture. Grill the shrimp over **direct high heat**, with the lid closed, until firm to the touch and just turning opaque in the center, 2 to 4 minutes, turning once.
- 5 Arrange the shrimp on a platter and serve with the romesco sauce for dipping.

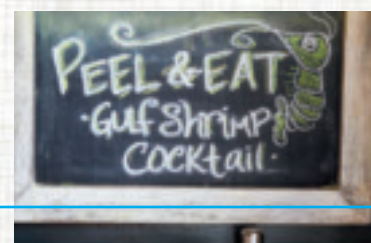
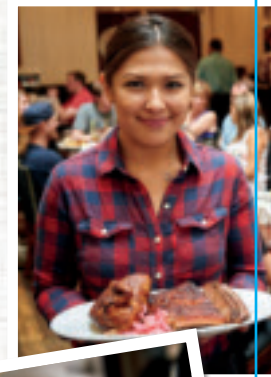
Roast the poblano chile peppers until the skin is blackened and blistered all over. Then put them in a bowl, cover with plastic wrap, and let them stand for about 10 minutes. This process will help loosen the skin and make it easier to peel them.





DISCOVERING THE REGIONAL INFLUENCES OF BARBECUE TODAY

Purviance Met with Pitmasters Nationwide, From California to the Carolinas



STATE OF
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Grilling Meets
Free-Spirited Portland

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STATES OF
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SOUTH CAROLINA**
CAROLINAS AND DEEP SOUTH
The Brave
New World of
Barbecue Sandwiches

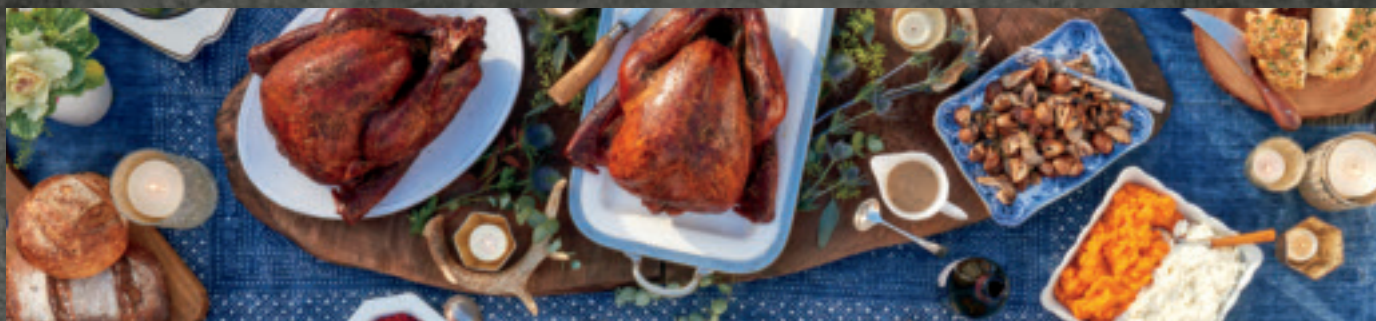
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THIS IS BARBECUE, AMERICAN STYLE.



Get ready to savor the latest flavors, trends, and techniques in barbecue today. Go beyond the traditional and get a taste of the new, authentic American barbecue.

All across the nation, people from different places, different cultures, and different perspectives are bringing something new to the grill. *Weber's New American Barbecue™* is an exciting, hands-on exploration of how American barbecue is evolving. Fresh, modern, and totally original, this book tours some of the most interesting trends in barbecue today.

With 120+ all-new recipes that reimagine the classics, loads of instruction on the latest techniques, and a look at influences that are shaping what we put on the grill, this book is the definitive word on what's happening across the nation. With *New American Barbecue™*, Weber, the most trusted and authoritative name in grilling, brings contemporary, extraordinary barbecue within reach for everyone.

INSIDE YOU'LL FIND:

- ▶ More than 120 innovative, new recipes—from starters and main dishes to sides and sauces
- ▶ Secrets for creating competition-level ribs, pork shoulder, and brisket from pit masters and barbecue legends
- ▶ Intensive step-by-step instruction and hundreds of stunning photos for getting the most from your grill and smoker
- ▶ Travelogue essays introducing you to the best barbecue, pit masters, and techniques from around the country

ABOUT THE AUTHOR

Jamie Purviance is one of America's top barbecue experts and Weber's master griller. Since graduating from Stanford University and The Culinary Institute of America, he has written several cookbooks that have sold millions of copies around the world. His recent books include *Weber's Way to Grill™* (a James Beard Award finalist), *Weber's Smoke™*, and *Weber's New Real Grilling™*—all *New York Times* best sellers.

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