



# WEBER'S ULTIMATE GRILLING

**A Step-By-Step Guide to Barbecue Genius**

**100**  
RECIPES

**200**  
TECHNIQUES & TIPS

**800**  
PHOTOS

**JAMIE PURVIANCE**

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**100+ RECIPES: LEARN EVERY GRILLING TECHNIQUE YOU'LL EVER NEED!**



**Temperature**



**Timing**

**MASTER**  
*~the~*  
**FOUR**  
**T's**



**Techniques**



**Tools**





*Chicken Breasts with  
Green Herb Salsa*  
RECIPE ON PAGE 143





# CHICKEN BREASTS

Chicken breasts can seem like the romantic comedies of the food world: light and easy to consume. But what makes them approachable also leaves them lacking in depth or complexity. The health benefits might be formidable, but the bland flavors are often forgettable. It's time we give these birds some help. When seasoned and grilled correctly, white chicken meat can be juicy, succulent, and flavorful. Consider what follows your winning script for blockbuster chicken.



# Chicken Breasts with Green Herb Salsa

## SALSA

1 cup tightly packed fresh Italian parsley and tender sprigs

½ cup tightly packed fresh cilantro sprigs

½ cup tightly packed fresh mint leaves

2 large garlic cloves

1 small jalapeño or serrano chile pepper, stemmed and quartered

1 tablespoon red wine vinegar

1 tablespoon fresh lemon juice

1 teaspoon finely grated lemon zest

¾ teaspoon kosher salt

½ cup extra-virgin olive oil

4 boneless, skinless chicken breast halves, tenders removed, each 6 to 8 ounces

Lemon wedges, for serving (optional)

As easy as boneless chicken breasts are to grill, they are also easy to over-cook and dry out. Do yourself a favor by removing the tender attached to the underside of each breast and cooking them separately. Making shallow cuts in the chicken ensures it will cook more quickly and evenly for juicier results.



**1.** In a food processor combine all the salsa ingredients except the oil. Pulse to chop coarsely.



**2.** With the motor running, add the oil through the feed tube in a steady stream, processing until a pesto-like consistency forms (the herbs will be finely chopped).



**6.** Prepare the grill for direct cooking over **medium heat (400°F)**. Brush the cooking grates clean. Remove the chicken from the marinade, allowing any excess marinade to drip back into the bowl to avoid flare-ups. Place the chicken, smooth (skin) side down, on the grates over **direct medium heat**. (Discard the marinade.)



**7.** Grill, with the lid closed, until the chicken is well marked and releases easily from the grates, 4 to 6 minutes. Flip the chicken and repeat on the other side, until firm to the touch and opaque all the way to the center, 4 to 6 minutes.



SERVES 4



PREP: 15 MIN



MARINATE:  
30 MIN-24 HOURS



GRILL: 8-12 MIN



**3.** Transfer  $\frac{1}{3}$  cup of the herb mixture to a shallow medium bowl and reserve the remaining salsa for serving. (The flavors of the salsa will develop as it stands while you marinate the chicken.)



**4.** Lightly score the chicken on the diagonal on the smooth (skin) side, making 3 or 4 evenly spaced slashes each about  $\frac{1}{4}$  inch deep.



**5.** Put the chicken in the bowl with the herb mixture and turn the chicken to distribute the marinade. Cover with plastic wrap and refrigerate for at least 30 minutes or up to 24 hours, turning the chicken occasionally.



**8.** Remove from the grill and let rest for 3 to 5 minutes. Serve with the reserved salsa and lemon wedges, if using.





*Porterhouse  
Steaks with  
Bord Sauce*

RECIPE ON  
PAGE 123



# PORTERHOUSE STEAK

Maybe you have been fortunate enough to find yourself in the backyard of someone who has mastered the art of grilling massive, marbled porterhouse steaks over flickering flames. Maybe you have experienced how smoky beef and glistening, salted fat can render you speechless. Maybe you are that kind of griller who can achieve those results yourself. But if not, here are some tips to point you on your way there.

## Pointers for the Ultimate Porterhouse



**1. Look for large tenderloins.** At the market, the first feature to look for is the width. What defines a porterhouse steak is the width of the tenderloin section. That is essentially a filet mignon on the opposite side of the bone from a strip steak. If the width of the filet mignon is less than 1 ½ inches, you are looking at a T-bone steak.

**2. Find thick, marbled steaks.** Porterhouse steaks are meant to be meaty and juicy. Those that are cut too thinly overcook quickly. Those that are too lean dry out quickly. For memorable results, they should be at least 1 inch thick and generously marbled with milky white fat.

**3. Avoid fatty flare-ups.** As much as I love fat, wide streaks of it, particularly around the edges, can melt so much that they create

unwanted flare-ups. Choose your steaks well and trim any perimeter fat to a thickness of about ¼ inch.



**4. Take the chill off.** Super-cold steaks cook more slowly than those you pull from the refrigerator 30 to 60 minutes before grilling. The longer they cook, the more they dry out, so let the steaks warm up a bit before they hit the fire.

**5. Season twice.** Season raw steaks generously with salt (use more than you think you should), preferably kosher salt because it melts easily and amplifies the flavors below the surface. After grilling, lightly season the cut slices so they taste great all over.



**7. Sear the tenderloin less.** The tenderloin section of a porterhouse steak tends to cook faster than the strip section. To even out the overall doneness, position the tenderloin section along the outer edge of direct heat (almost over indirect heat). That way, while you are searing the meat, the tenderloin will absorb a little less heat and cook more slowly.

**8. Sear and slide.** Searing alone could burn these thick steaks, so sear them over direct high heat for a few minutes on each side, then slide them to indirect heat to finish cooking if you like them closer to medium. This technique gives you impressive grill marks and char without overcooking the tops and bottoms of the steaks.

# Porterhouse Steaks with Board Sauce

2 well-marbled, top-quality porterhouse steaks, each about 1 pound and 1¼ to 1½ inches thick

2 tablespoons extra-virgin olive oil

2 teaspoons kosher salt

## BOARD SAUCE

2 small shallots, about 2½ ounces total, minced (generous ⅓ cup)

2 tablespoons capers, rinsed, drained, and finely chopped

Finely grated zest of 1 lemon

¼ cup finely chopped fresh basil leaves

1 teaspoon minced fresh rosemary leaves

2 tablespoons high-quality extra-virgin olive oil

1 tablespoon balsamic vinegar, preferably 10 years old

1 teaspoon freshly ground black pepper, divided

Imagine how easy dinner could be if you mixed—directly on a cutting board—a handful of raw ingredients that play well together and then dragged your steaks through that spontaneous “sauce.” This particular mix is excellent, but feel free to swap in your favorite type of oil, vinegar, and/or fresh herbs.



**1.** Place the steaks on a sheet pan and pat dry with a paper towel. Rub the oil into both sides of the steaks and then season them evenly with the salt. Let stand at room temperature for 1 hour.



**2.** Arrange all the board sauce ingredients, including ½ teaspoon of the pepper, in a pile in the center of a large cutting board. Let the pile stand while you preheat the grill and grill the steak, or for up to 1 hour.



**6.** Spread out the board sauce into a layer large enough to accommodate both steaks side by side.



**7.** Using tongs, transfer the steaks to the cutting board, laying them flat on the sauce. Season them with the remaining ½ teaspoon pepper.



SERVES 4-6



PREP: 10 MIN



GRILL: 10-12 MIN



**3.** Prepare the grill for direct and indirect cooking over medium-high heat (400° to 450°F). Brush the cooking grates clean.



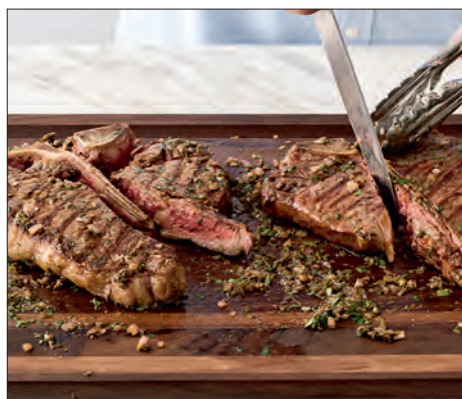
**4.** Grill the steaks over **direct medium-high heat**, with the lid closed, until cooked to your desired doneness, 10 to 12 minutes for medium rare, rotating and turning the steaks over once or twice. To cook the steaks longer, slide them to the indirect heat side of the grill.



**5.** Using a wooden spoon, gently mix the board sauce ingredients on the board into a juicy, chunky mixture.



**8.** Using the tongs, move the steaks around so they pick up some of the sauce flavorings, then turn the steaks over. Let stand, uncovered, for 4 to 5 minutes.



**9.** Using a sharp carving knife, cut the meat away from the bone.



**10.** Then cut the meat crosswise into 1/3-inch-thick slices. As you cut the meat, turn each slice back and forth in the board sauce until it is nicely coated with the flavorings. Serve right away.



# FLAVOR BOMB *your* BRUSCHETTA

How nice that an Italian idea can wear so many different international styles. Start with the recipe on page 48 and add toppings, which can be sweet or savory, meaty or not, home cooked or straight from a jar.



## PLOUGHMAN

Substitute walnut bread for the rustic Italian bread. Core and thinly slice 1 Granny Smith apple. Coarsely grate 3 ounces sharp cheddar cheese ( $\frac{3}{4}$  cup). Grill the bread as directed, toasting on one side only. Top each bread slice with 3 or 4 apple slices, then 2 tablespoons cheese. Grill as directed to melt the cheese. Transfer to a platter and top with 1 teaspoon each fruit chutney and crumbled cooked bacon.

## SPANISH

Grill the bread as directed, but toast on both sides. Rub one side of each slice with a garlic clove. Halve 3 large plum tomatoes lengthwise. Coarsely grate the cut side of each tomato into a bowl and discard the skin. Top each bread slice with about 2 tablespoons of the tomato. Drizzle with extra-virgin olive oil and sprinkle with flaky sea salt.

## ITALIAN

Cut 8 ounces (2 balls) fresh buffalo mozzarella into 12 slices total. Grill the bread as directed, toasting on one side only. Top each bread slice with 1 tablespoon basil pesto and 2 mozzarella slices. Grill as directed to melt the cheese. Transfer to a platter and top each with 1 prosciutto slice and some arugula leaves. Drizzle with extra-virgin olive oil and sprinkle with freshly ground black pepper.



**CALIFORNIA**

Peel and pit 2 large avocados. Add to a bowl with 2 teaspoons fresh lemon juice, ½ teaspoon kosher salt, and ¼ teaspoon freshly ground black pepper. Mash with a fork until slightly chunky. Grill the bread as directed, but toast on both sides. Spread the avocado mixture on the toasts. Drizzle with extra-virgin olive oil and sprinkle with crushed red pepper flakes.

**SUMMERTIME**

Grill the bread as directed, but toast on both sides. Top each piece with 2 tablespoons ricotta cheese and season with kosher salt and freshly ground black pepper. Arrange a sliced, grilled large apricot half (see page 000) over the ricotta on each toast. Drizzle with honey and sprinkle with chopped fresh thyme leaves.

**RUSTIC**

Grill the bread as directed, but toast on both sides. Top each piece with 2 tablespoons fresh goat cheese, then 2 teaspoons fig jam. Finish with finely chopped fresh rosemary leaves and freshly ground black pepper.





*Portabello Mushrooms  
with Chard and Feta*  
RECIPE ON PAGE 223





# PORTABELLO MUSHROOMS

Dark and thick, firm and flavorful, mushrooms are the meats of the vegetable kingdom—but ultra-lean meats. That means they can dry out if your technique is off. Solutions include marinating them, basting them on the grill, or stuffing them with something spectacular and cheesy.



# Portabello Mushrooms with Chard and Feta

4 large portabello mushrooms, each 3 to 4 ounces

Extra-virgin olive oil for brushing, plus 1 tablespoon

1 very large bunch Swiss chard, 12 to 14 ounces

$\frac{1}{2}$  cup crumbled feta cheese (about 2 $\frac{1}{2}$  ounces)

$\frac{1}{2}$  cup coarsely grated whole-milk mozzarella cheese (about 2 ounces)

$\frac{1}{4}$  cup plus  $\frac{1}{3}$  cup finely grated Parmigiano Reggiano® cheese, divided

2 tablespoons mayonnaise

1 large scallion, finely chopped (white and light green parts only; about 3 tablespoons)

1 garlic clove, minced

$\frac{1}{8}$  teaspoon ground nutmeg or several fresh grindings whole nutmeg

Grilling sturdy greens is easy when you have a grill pan to keep them from falling between the bars. Rinse them well and use the water clinging to the leaves to wilt them. Chard adds heft to this cheese-rich stuffing. If you can't find large mushrooms, buy 6 smaller mushrooms and reduce the cooking time.



**1.** Prepare the grill for direct cooking over high heat (450° to 550°F). Using a damp paper towel, wipe the outside of each mushroom cap to clean. Using a small knife, cut out the stems.



**2.** Holding 1 mushroom in your palm, and using a small spoon, gently scrape out all the black gills, being careful not to tear the delicate cap. (It's important to remove the gills, as they will discolor the filling during grilling). Repeat with the remaining mushrooms.



**6.** In a medium bowl mix together the chopped greens, feta, mozzarella,  $\frac{1}{4}$  cup of the Parmigiano Reggiano®, the mayonnaise, onion, garlic, and nutmeg.



**7.** In a small bowl mix together the panko, the remaining  $\frac{1}{3}$  cup Parmigiano Reggiano®, and the remaining 1 tablespoon oil. Stir 1 tablespoon of the panko mixture into the greens filling. Season the filling to taste with pepper (about  $\frac{1}{4}$  teaspoon).

  
SERVES 4

  
PREP: 30 MIN

  
GRILL: 13-16 MIN

SPECIAL EQUIPMENT:  
LARGE PERFORATED  
GRILL PAN



**3.** Brush a large perforated grill pan with oil. Rinse the chard under cold running water. Stack the wet leaves in the prepared pan.



**4.** Grill over **direct high heat**, with the lid closed, until the greens begin to wilt, 5 to 6 minutes, turning once with tongs. Remove from the grill.



**5.** Cut off the stem at the base of each leaf and discard. Fold the leaves in half lengthwise and twist to wring out the excess liquid. Using a heavy, large knife, coarsely chop the greens. You should have a generous 1 cup.



**8.** Divide the greens filling evenly among the mushrooms, then pat gently with your hand to fill to the edges.



**9.** Sprinkle the remaining panko mixture evenly over the filling.



**10.** Place the mushrooms in the same grill pan. Grill over **direct high heat**, with the lid closed, until the cheese melts and the topping is deep brown, about 8 minutes. Using a metal spatula and tongs, transfer the mushrooms to plates and serve.

# Roasted Carrot Hummus with Pita Chips

## HUMMUS

1 pound carrots, ends trimmed and halved lengthwise

½ cup plus 1 tablespoon extra-virgin olive oil, divided, plus more for garnish

1¾ teaspoons kosher salt, divided

2 garlic cloves

1 can (15 ounces) chickpeas, drained and rinsed

½ cup tahini

½ cup water

6 tablespoons fresh lemon juice

1½ teaspoons ground cumin

1 teaspoon ground coriander

½ teaspoon smoked paprika, plus more for garnish

¼ teaspoon freshly ground black pepper

## PITA CHIPS

2 whole-wheat or white pita breads, each about 7 inches in diameter

¼ cup (½ stick) unsalted butter, melted

1 teaspoon smoked paprika

1 teaspoon ground cumin

½ teaspoon kosher salt

For a sweet, satisfying makeover of traditional hummus, roast carrots sticks on the grill until they are tender enough to pulverize easily in a food processor. It helps if they are all cut the same thickness to start. Toast thin pita wedges on a grill pan over indirect heat so they will crisp but not burn.





SERVES 4



PREP: 20 MIN



GRILL: 20-25 MIN

SPECIAL EQUIPMENT:  
LARGE PERFORATED  
GRILL PAN



**1.** Prepare the grill for indirect cooking over medium heat (350° to 450°F). Cut the carrots crosswise in half and then lengthwise into evenly sized sticks each about  $\frac{1}{3}$  inch thick.



**2.** Coat the carrots with 1 table-spoon of the oil and season with  $\frac{1}{2}$  teaspoon of the salt. Brush the cooking grates clean. Lay the sticks over indirect medium heat perpendicular to the bars of the grates so they do not fall between them.



**3.** Grill the carrots over **indirect medium heat**, with the lid closed, until lightly charred and very tender and soft, about 30 minutes, turning once or twice. Remove from the grill and let cool to room temperature.



**4.** In a food processor mince the garlic, then add the carrots and pulse until chopped very finely. Scrape down the sides of the bowl and add the remaining hummus ingredients, including the remaining  $1\frac{1}{4}$  teaspoons salt. Process until very smooth, 2 to 3 minutes, scraping down the bowl once or twice. Transfer to a serving bowl.



**5.** Split each pita bread into 2 thin rounds. In a small bowl stir together the melted butter, paprika, cumin, and salt. Brush both sides of each pita round with the butter mixture. Stack the rounds and cut like a cake into 8 wedges (for a total of 24 wedges). Transfer the wedges to a large perforated grill pan.



**6.** Set the pan over **indirect medium heat** and cook, with the lid closed, turning occasionally, until crisp, 10 to 12 minutes. Be careful they do not burn. Serve the chips alongside the hummus for dipping.



# The Most Highly Instructive, Visually Stunning Book Ever Published About Grilling.

Much more than just a recipe collection, *Weber's Ultimate Grilling* is a forward-thinking, comprehensive resource for anyone interested in grilling—from beginners to experts. This cutting-edge book is an entirely new take on grilling today, with every recipe step visually depicted in full-color.

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griller and teacher  
Jamie Purviance.

**Plus easy weeknight recipe variations and fun food science facts!**

### ABOUT THE AUTHOR

Jamie Purviance is a world-renowned grilling expert with a knack for teaching anyone how to do it better. After graduating from Stanford University, he taught English in California and then Indonesia. It was in Asia that he developed a full-blown obsession with outdoor cooking that put smoke in his veins and led him to chef school. He graduated from The Culinary Institute of America with high honors and launched a food career that has included multiple *New York Times* best-selling cookbooks and a James Beard Award nomination. This book is a culmination of 20 years as Weber's master griller and teacher.

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