GENESIS®
GAS GRILL

LP Gas Grill Owner's Guide

#55826



YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING YOUR GAS GRILL

⚠ DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flames.**
3. **Open lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

⚠ WARNING

1. **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance .**
2. **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

⚠ WARNING: Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the barbecue was dealer-assembled.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

⚠WARNING: Do not try to light this appliance without reading the "Lighting Instructions" section of this manual.

MEMBER NPGA National PROPANE GAS Association

DESIGN CERTIFIED®

55826 US 10/30/05
LP
US ENGLISH

2 DANGERS AND WARNINGS

⚠DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠WARNINGS

- ⚠ **Do not store a spare or disconnected liquid propane cylinder under or near this barbecue.**
- ⚠ **Improper assembly may be dangerous. Please follow the assembly instructions carefully.**
- ⚠ **After a period of storage, and/or nonuse, the Weber® gas barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.**
- ⚠ **Do not operate the Weber® gas barbecue if there is a gas leak present.**
- ⚠ **Do not use a flame to check for gas leaks.**
- ⚠ **Combustible materials should never be within 24 inches of the back or sides of your Weber® gas barbecue.**
- ⚠ **Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue.**
- ⚠ **Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.**
- ⚠ **You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.**
- ⚠ **Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions.**
- ⚠ **Do not use charcoal or lava rock in your Weber® gas barbecue.**
- ⚠ **Never lean over open grill or place hands or fingers on the front edge of the cooking box.**
- ⚠ **Should a grease fire occur, turn off all burners and leave lid closed until fire is out.**
- ⚠ **Do not enlarge valve orifices or burner ports when cleaning the valves or burners.**
- ⚠ **The Weber® gas barbecue should be thoroughly cleaned on a regular basis.**
- ⚠ **Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.**
- ⚠ **Do not attempt to disconnect any gas fitting while your barbecue is in operation.**
- ⚠ **Use heat-resistant barbecue mitts or gloves when operating barbecue.**
- ⚠ **Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.**
- ⚠ **Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.**
- ⚠ **Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the "Assembly Instructions".**

LIQUID PROPANE GAS UNITS ONLY:

- ⚠ **Use the pressure regulator and hose assembly that is supplied with your Weber® gas barbecue.**
- ⚠ **Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.**
- ⚠ **A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.**
- ⚠ **Although your liquid propane cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.**
- ⚠ **If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:**

1. **Move away from liquid propane cylinder.**
2. **Do not attempt to correct the problem yourself.**
3. **Call your fire department.**

WARRANTY 3

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas grill that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminum Castings, lifetime,	1 year paint
Stainless Steel Hood Section,	25 years
Porcelain Hood Section,	25 years
Burners,	10 years
Igniter,	3 years
Porcelain Enameled Cooking Grates,	3 years no rust through
Porcelain Enameled Cast Iron Cooking Grates,	5 years no rust through
Porcelain Enameled Cast Iron Griddle,	5 years no rust through
Stainless Steel Cooking Grates,	7 years no rust through
Porcelain Enameled Flavorizer® Bars,	1 year no rust through
Stainless Steel Flavorizer® Bars,	5 year no rust through
Thermoplastic/Thermoset Parts,	10 years Excluding fading
Rotisserie and all related components,	1 year
All Remaining Parts,	5 years

when assembled and operated in accordance with the printed instructions accompanying it.
Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.
This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your area using the contact information on our website. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge.
If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.
This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.
Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.
Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.
Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.
This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS CO.
Customer Service Center
1890 Roselle Road, Suite 308
Schaumburg, IL 60195
USA

For replacement parts call:

1-800-446-1071
www.weber.com®

4 GENERAL INSTRUCTIONS

Your Weber® gas barbecue is a portable outdoor cooking appliance. With the Weber® gas barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer® Bars produce that “outdoor” flavor in the food.
The Weber® gas barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber® gas barbecue with, if you move.
Liquid Propane (LP) gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber® gas barbecue. Please read the instructions carefully before using your Weber® gas barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2
- The pressure regulator supplied with the Weber® gas barbecue must be used. This regulator is set for 10.5 inches of water column (pressure).
- This Weber® gas barbecue is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The areas around the LP cylinder must be free and clear from debris.
- Replacement pressure regulators and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.

FOR INSTALLATION IN CANADA

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standard CSA-B149.2 (Propane Storage and Handling Code).

STORAGE AND/OR NONUSE

- The gas must be turned off at the liquid propane cylinder when the Weber® gas barbecue is not in use.
- When the Weber® gas barbecue is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well-ventilated space.
- LP cylinder must be stored outdoors in a well -ventilated area out of reach of children. Disconnected LP cylinder must not be stored in a building, garage or any other enclosed area.
- When the LP cylinder is not disconnected from the Weber® gas barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections: “General Maintenance and Annual Maintenance.”)
- Check that the areas under the control panel and the slide out bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider /Insect Screens should also be checked for any obstructions. (See Section: "Annual Maintenance.")

OPERATING

⚠ WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

⚠ WARNING: Your Weber® gas barbecue shall not be used under overhead combustible construction.

⚠ WARNING: Your Weber® gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.

⚠ WARNING: Do not use the barbecue within 24 inches of combustible materials to the back or sides of the grill.

⚠ WARNING: The entire cooking box gets hot when in use. Do not leave unattended.

⚠ WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surface.

⚠ WARNING: Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.

⚠ WARNING: Never store an extra (spare) LP cylinder under or near the Weber® gas barbecue.

⚠ WARNING: The LP cylinder used with your barbecue must be with a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) cylinder connection. The cylinder connection must be compatible with the barbecue connection.

GENERAL INSTRUCTIONS 5

COOKING

⚠ WARNING: Do not move the Weber® gas barbecue when operating or while barbecue is hot.

You can adjust the FRONT and BACK burners as desired. The control settings: High (H), Medium (M), Low (L), or Off (O) are described in your Weber® cookbook. The cookbook uses these notations to describe the settings of the FRONT and BACK burners. For example, to sear steaks, you would set all burners at H (high). Then to complete cooking, you would set FRONT and BACK at M (medium). Refer to your Weber® cookbook for detailed cooking instructions.

Note: The temperature inside your cooking box for the first few uses, while surfaces are still very reflective, may be hotter than those shown in your cookbook. Cooking conditions. Such as wind and weather, may require the adjustment of the burner controls to obtain the correct cooking temperatures.

Preheating - Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical low BTU rate. To preheat: after lighting, close lid and turn all burners to high (HH). Preheating to between 500° and 550° F (260° and 290° C) will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Drippings and grease - The Flavorizer® bars are designed to "smoke" the correct amount of drippings for flavorful cooking. Excess drippings and grease will accumulate in the catch pan under the slide out bottom tray. Disposable foil drip pans are available that fit the catch pan.

⚠ WARNING: Check the bottom tray for grease build-up before each use. Remove excess grease to avoid a grease fire in the slide out bottom tray.

CLEANING

⚠ WARNING: Turn your Weber® gas barbecue OFF and wait for it to cool before cleaning.

Outside surfaces - Use a warm soapy water solution to clean, then rinse with water.

⚠ CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.

Flavorizer® bars and Cooking grates - Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

⚠ CAUTION: Do not clean your Flavorizer® bars or cooking grates in a self-cleaning oven.

For availability of replacement cooking grates and Flavorizer® bars Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

Slide out Bottom tray - Remove excess grease, then wash with warm soapy water, then rinse.

Catch pan - Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water, then rinse.

Thermometer - Wipe with warm soapy water; clean with plastic scrub ball.

Inside cooking module - Brush any debris off of burner tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS)**. Wash inside of cooking box with warm soapy water and a water rinse.

Inside Lid - While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking built-up grease resembles paint flakes.

Stainless steel surfaces - **Preserve Your Stainless Steel -** Your grill or its cabinet, lid, control panel and shelves may be made from stainless steel. In order to keep the stainless steel looking its best is easy. Simply clean it with soap and water, rinse with clean water and wipe dry. A non-metallic brush can be used for stubborn stains.

⚠ IMPORTANT: Do not use wire brushes or abrasive cleaners on the stainless steel surfaces of your grill, as this will leave scratches.

⚠ IMPORTANT: Do no use cleaners that contain chlorine bleach on the stainless steel surface of your grill.

⚠ IMPORTANT: When cleaning surfaces, be sure to rub/ wipe in the direction of the grain to preserve the look of your stainless steel.

Thermoset surfaces - Wash with a soft cloth and a soap and water solution.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning.

Thermoset work surfaces are not to be used as cutting boards.

6 GAS INSTRUCTIONS

IMPORTANT LP CYLINDER INFORMATION
Failure to follow these **DANGER** statements exactly may result in a fire causing death or serious injury.

⚠DANGER
⚠NEVER store a spare LP Cylinder under or near this barbecue.
⚠NEVER fill the tank beyond 80% full.

Your Weber® gas grill is equipped for a cylinder supply system designed for vapor withdrawal.
⚠WARNING: Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

The proper filling methods for the filling of your cylinder are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP cylinder by weight or volume. Ask your filling station to read purging and filling instructions on the LP cylinder before attempting to fill.

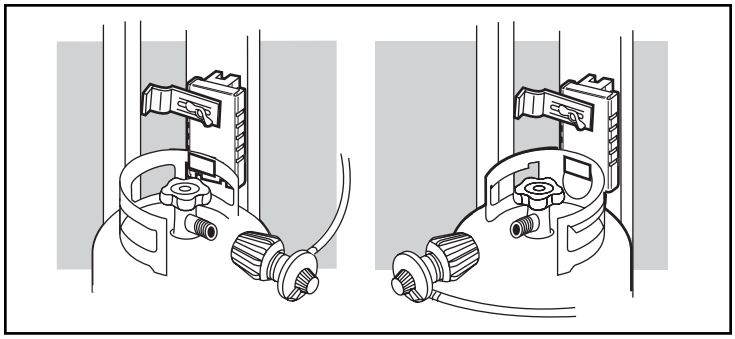
LEAK CHECK PREPARATION

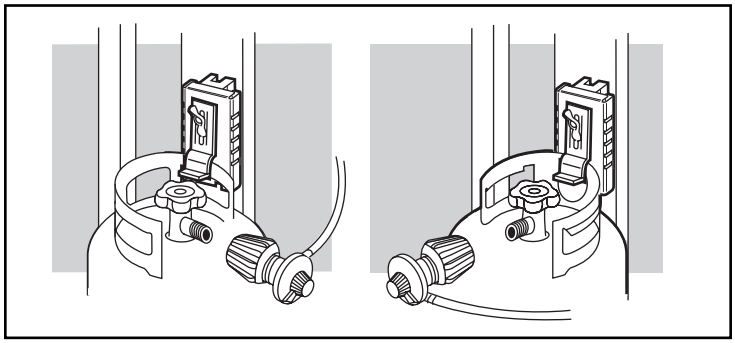
CHECK THAT ALL BURNER VALVES ARE OFF
Valves are shipped in the OFF position, but you should check to be sure that they are turned OFF. Check by pushing down and turning clockwise. If they do not turn, they are off. Proceed to the next step. If they do turn continue turning them clockwise until they stop, then they are off. Proceed to the next step.

CONNECTING THE LIQUID PROPANE CYLINDER
⚠ WARNING: Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.

⚠ DANGER
Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or flames will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

Some LP tanks have differing top collar assembles. (The top collar is the metal protective ring around the valve.) One series of tanks mount with the valve facing front. The other tanks mount with the valve facing away from the fuel scale. These types of tanks are illustrated below.





SILVER C, GOLD B & C, PLATINUM B & C
(DOES NOT APPLY TO SILVER A & B)

⚠ WARNING: Pass regulator through left hole in support panel(A). Failure to do so could cause damage to hose resulting in a fire or explosion, which can cause serious bodily injury or death and damage to property.

You will need: LP cylinder, a soap and water solution and a rag or brush to apply it.

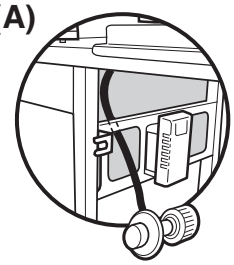
1) Turn the LP cylinder so the opening of the valve is either to the front, side or rear of the Weber® gas barbecue. Lift and hook the cylinder onto the fuel gauge.
2) Loosen the cylinder lock wing nut. Swing the cylinder lock down. Tighten the wing nut.

To Connect the hose to the cylinder:

3) Remove the plastic dust cover from the valve.
4) Screw the regulator coupling onto the tank valve, clockwise, or to the right. Hand-tighten only.

Note: This is a new type of connection. It tightens clockwise and will not allow gas to flow unless the connection is tight. The connection requires tightening by hand only.

(A)



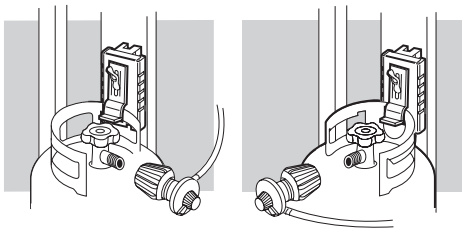
GAS INSTRUCTIONS 7

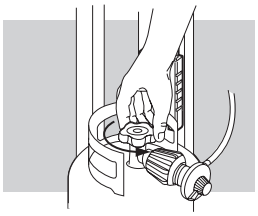
⚠ WARNING: Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.

5) Mix soap and water.
6) Turn on the cylinder valve.
7) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.

If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution.
If leak does not stop, Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®. Do not use the barbecue.

8) When leak checking is complete, turn gas supply OFF at the source and rinse connections with water.





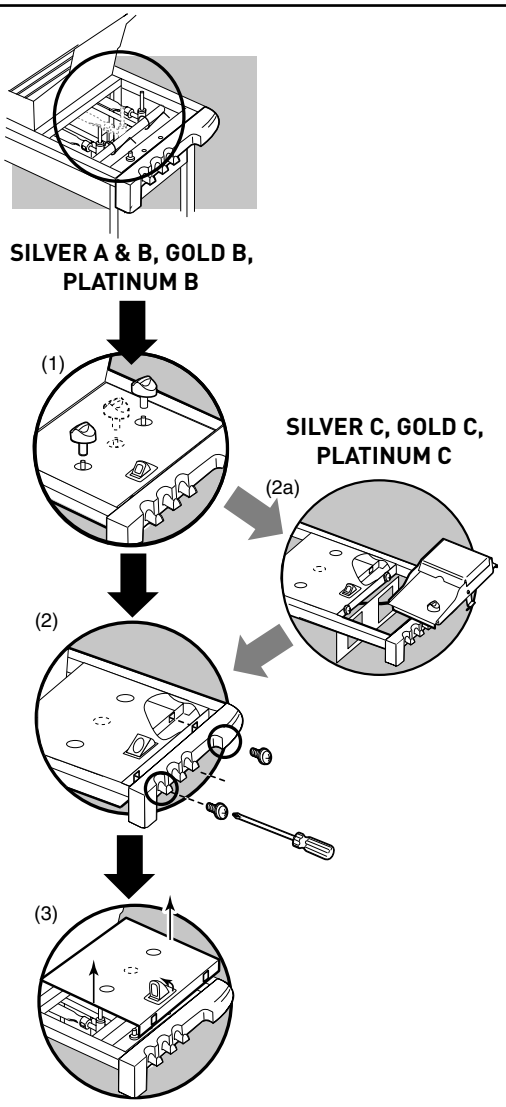
REMOVE CONTROL PANEL AND BURNER CONTROL KNOBS

You will need: Phillips screwdriver.

1) Remove control knobs.

SILVER, GOLD AND PLATINUM C MODELS

2a) Unclip side burner from Cookbox Frame.
2) Remove screws with a Phillips screwdriver
3) Pull up igniter button until it sticks in the up position and remove control panel from grill.
4) Replace control panel when Leak Check is completed.



8 GAS INSTRUCTIONS

CHECK FOR GAS LEAKS

⚠DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.

⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note - All factory-made connections have been thoroughly checked for gas leaks. The burners have been flame-tested. As a safety precaution however, you should recheck all fittings for leaks before using your Weber Gas Barbecue. Shipping and handling may loosen or damage a gas fitting.

⚠ WARNING: Perform these leak checks even if your barbecue was dealer or store assembled.

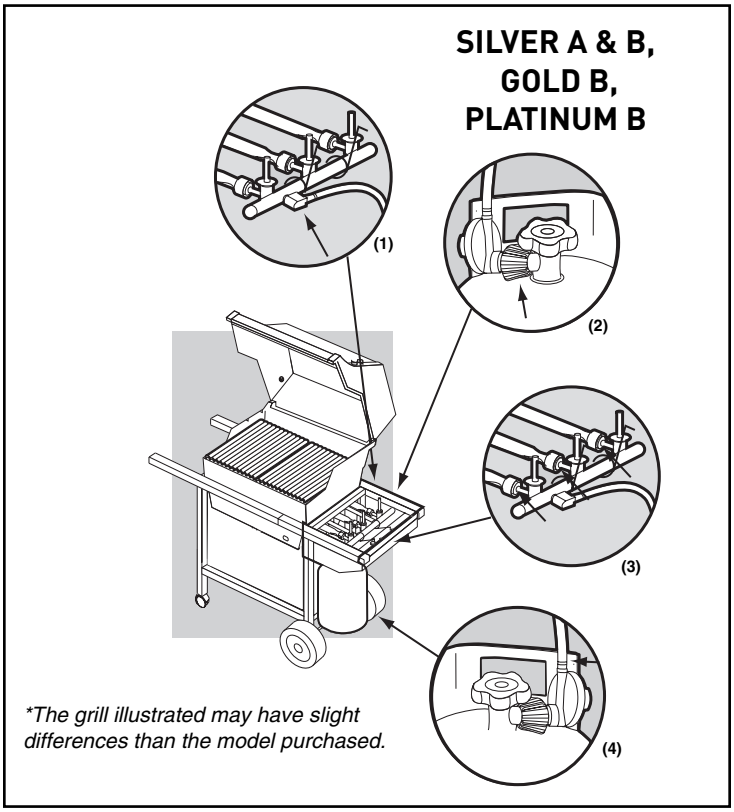
You will need: a soap and water solution, and a rag or brush to apply it.
Note - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

Make sure side burner is OFF.

To perform leak checks: open cylinder valve by turning the cylinder valve hand-wheel counterclockwise.

⚠ WARNING: Do not ignite burners when leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows, there is a leak.



**The grill illustrated may have slight differences than the model purchased.*

Check:

1) Hose-to-manifold connection.
2) Regulator-to-Cylinder connection.

⚠ WARNING: If there is a leak at connection (1), retighten the fitting with a wrench and recheck for leaks with soap and water solution.If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

Check:

3) Valves-to-manifold connections.
4) The hose-to-regulator connection.

⚠ WARNING: If there is a leak at connections (2), (3) or (4), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

GAS INSTRUCTIONS 9

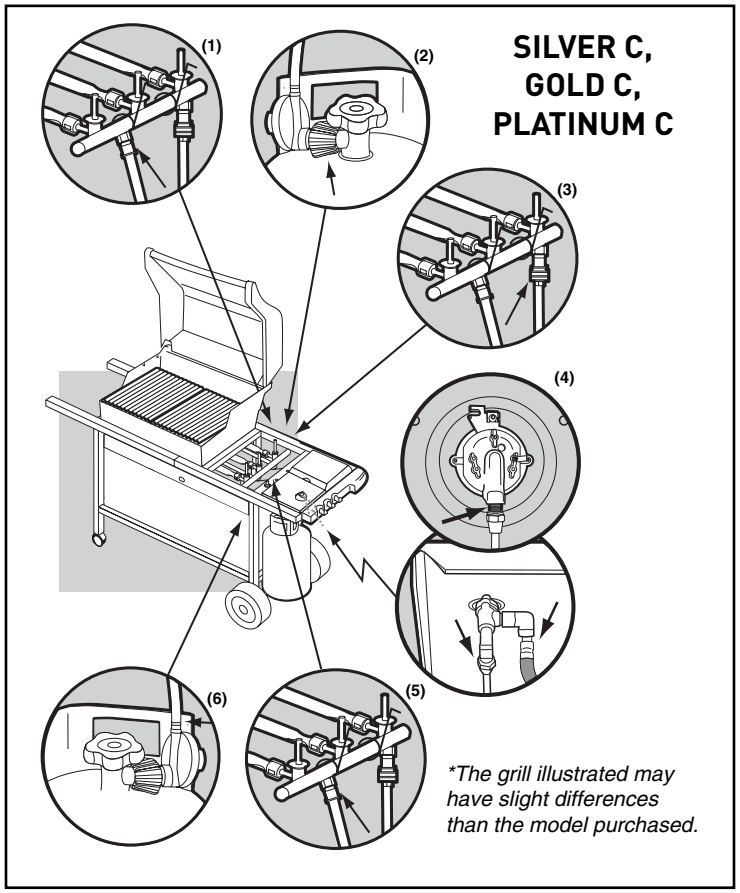
Check:
1) Hose to manifold connection.

⚠ **WARNING: If there is a leak at connection (1), retighten the fitting with a wrench and recheck for leaks with soap and water solution. If a leak persists after re-tightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.**

2) Regulator to cylinder connection.
3) Manifold to side burner hose connection.
4) Side burner hose to side burner connection, side burner valve and orifice connections
5) Valves to manifold connections.
6) Hose to regulator connection.

⚠ **WARNING: If there is a leak at connections (2,3,4,5 or 6), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.**

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.



REFILLING THE LIQUID PROPANE CYLINDER

We recommend that you refill the LP cylinder before it is completely empty.

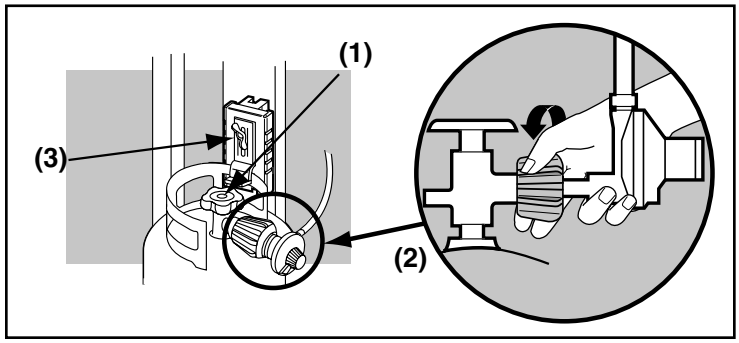
Removal of the LP cylinder

1) Close cylinder valve (turn clockwise).
2) Unscrew regulator coupling by turning counterclockwise, by hand only.
3) Loosen cylinder lock wing nut and turn cylinder lock up out of the way.
4) Lift cylinder off.

To refill, take LP cylinder to a “Gas Propane” dealer.

⚠ **WARNING: We recommend that your LP cylinder be filled at an authorized LP gas dealer, by a qualified attendant, who fills the cylinder by weight. IMPROPER FILLING IS DANGEROUS.**

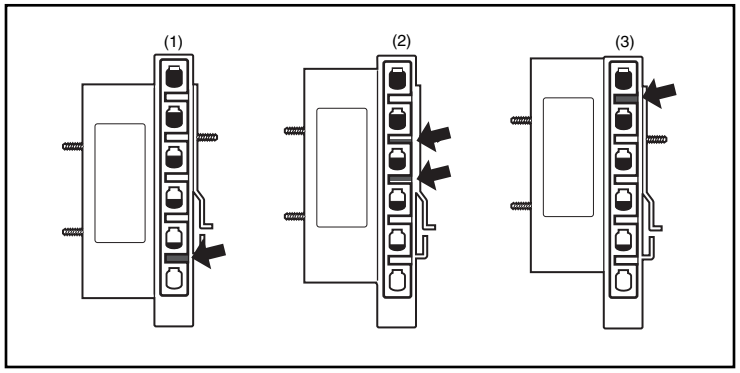
⚠ **CAUTION: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.**



CHECKING THE FUEL LEVEL IN YOUR TANK

Check the fuel level by viewing the color indicator level line on the side of the tank scale.

1) Empty
2) Medium
3) Full



10 GAS INSTRUCTIONS

SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. You should be aware of this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- To fill, take the LP cylinder to an RV center, or look up “gas-propane” in the phone book for other sources of LP gas.

⚠ WARNING: We recommend that your LP cylinder be filled at an authorized LP gas dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.

- Air must be removed from a new LP cylinder before the initial filling. Your LP dealer is equipped to do this.
- The LP cylinder must be installed, transported and stored in an upright position. LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 125° F (too hot to hold by hand - for example: do not leave the LP cylinder in a car on a hot day).

Note - A refill will last about 20 hours of cooking time at normal use. The fuel scale will indicate the propane supply so you can refill before running out. You do not have to run out before you refill.

- Treat “empty” LP cylinders with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. **Always close the cylinder valve before disconnecting.**

⚠ CAUTION: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

- Do not use a damaged LP cylinder. Dented or rusty LP cylinders or LP cylinders with a damaged valve may be hazardous and should be replaced with a new one immediately.

Liquid Propane (LP) Cylinder(s)

- The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs etc.
- The gas connections supplied with your Weber® gas barbecue have been designed and tested to meet 100% CSA and ANSI requirements.

⚠ WARNING: Replacement LP tanks must match the regulator connection supplied with this barbecue.

Liquid Propane Cylinder requirements

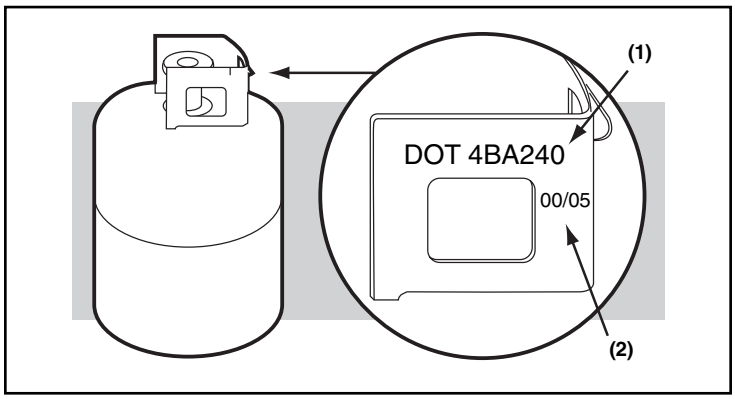
- Check to be sure cylinders have a D.O.T. certification (1), and date tested (2) is within five years. Your LP gas supplier can do this for you.
- All LP tank supply systems must include a collar to protect the cylinder valve.
- The LP cylinder must be a 20-lb. size approximately (18 1/4 inches high, 12 1/4 inches in diameter).
- The cylinder should be constructed and marked in accordance with the Specifications for LP - Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes or Transportation of Dangerous Goods; and Commission, as applicable.

In Canada

Liquid Propane Cylinder requirements

Note: Your retailer can help you match a replacement tank to your barbecue

- The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders, T.C.



OPERATING INSTRUCTIONS 11

LIGHTING

Summary lighting instructions are on the control panel.

⚠ DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

Crossover® Ignition System

Note - The Crossover® ignition system ignites the Front burner with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the Crossover® ignition button until it clicks.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

1) Open the lid.
2) Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)

⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Then start over.

⚠DANGER:

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder valve, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

3) Turn the cylinder on by slowly turning the cylinder valve counterclockwise.

⚠ WARNING: Do not lean over the open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

4) Push Front burner control knob down and turn to START/HI.
5) Push the Crossover® ignition button several times, so it clicks each time.
6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.

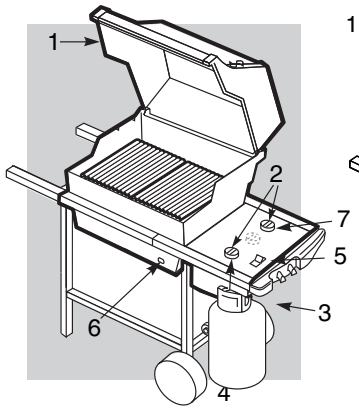
⚠ WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

7) After the FRONT burner is lit you can turn on the other burner or burners.

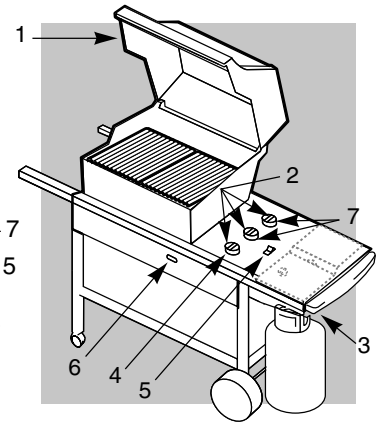
Note - Always light the FRONT burner first. The other burner or burners ignite from the FRONT burner.

MAIN BURNER LIGHTING

SILVER A & B



SILVER C
GOLD B & C
PLATINUM B & C



**The grill illustrated may have slight differences than the model purchased.*

TO EXTINGUISH

Push down and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source.

12 OPERATING INSTRUCTIONS

MANUAL LIGHTING

⚠DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

1) Open the lid.
2) Make sure all burner control knobs are turned OFF. (Push each knob down and turn clockwise to ensure they are in the off position.)

⚠ **WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP tank valve and burner control knobs. Then start over.**

⚠DANGER

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

3) Turn the cylinder on by turning the cylinder valve counterclockwise.
4) **Insert match holder with lit match into the matchlight hole in the front of the cooking box.**

⚠ **WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.**

5) Push Front burner control knob down and turn to START/HI.
6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame

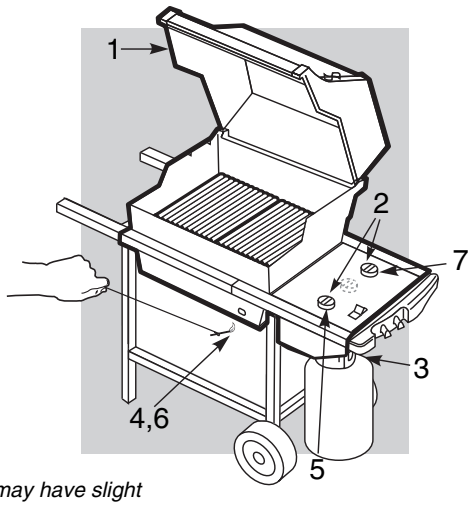
⚠ **WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.**

7) After the FRONT burner is lit you can turn on the other burner.

Note - Always light the FRONT burner first. The other burner or burners ignite from the FRONT burner.

MAIN BURNER LIGHTING

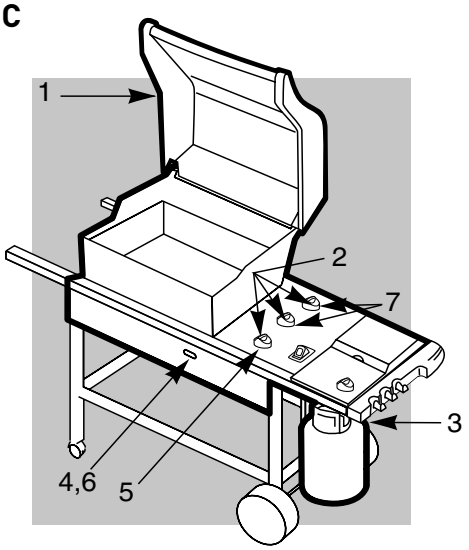
SILVER A & B



**The grill illustrated may have slight differences than the model purchased.*

MAIN BURNER LIGHTING

SILVER C
GOLD B & C
PLATINUM B & C



**The grill illustrated may have slight differences than the model purchased.*

TO EXTINGUISH

Push down and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source.

LIGHTING THE SIDE BURNER

⚠ DANGER

Failure to open the lid while igniting the side burner, or not waiting 5 minutes to allow the gas to clear if the side burner does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

Lighting only the side burner.

1) Open the side burner lid.
2) Check that the side burner valve is turned OFF. (Push each knob down and turn clockwise to ensure they are in the off position.), and all main burner control valves are OFF (push down and turn clockwise).
3) Turn the LP tank valve on (turn counter-clockwise).
4) Push down and turn the side burner control valve to HI.
5) Press the igniter button several times so it clicks each time.

⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠ WARNING: If the side burner does not light:

1) Turn OFF the side burner control valve.

2) Wait 5 minutes to let the gas clear before you try again or try to light with a match.

Lighting the side burner if the main burners are lit.

1) Open the side burner lid.
2) Push down and turn the side burner control to HI.
3) Press the igniter button several times so it clicks each time.

⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

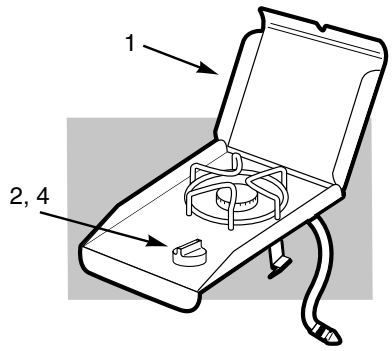
⚠ WARNING: If the side burner does not light:

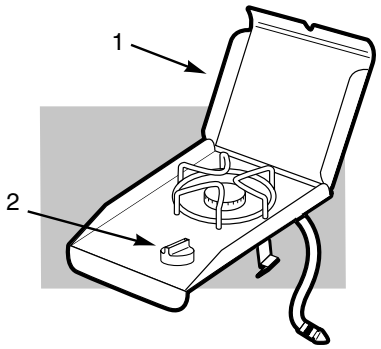
1) Turn OFF the side burner control valve.

2) Wait 5 minutes to let the gas clear before you try again or try to light with a match.

LIGHTING WITH IGNITER

FOR SIDE BURNER MODELS





**The grill illustrated may have slight differences than the model purchased.*

14 OPERATING INSTRUCTIONS

MANUALLY LIGHTING THE SIDE BURNER

⚠ DANGER

Failure to open the lid while igniting the side burner, or not waiting 5 minutes to allow the gas to clear if the side burner does not light, may result in an explosive flare-up that can cause serious bodily injury or death.

Lighting only the side burner.

1) Open the side burner lid.
2) Check that the side burner valve is turned OFF. (Push each knob down and turn clockwise to ensure that it is in the off position.), and all main burner control valves are OFF (push down and turn clockwise).
3) Turn the LP tank valve on (turn counter-clockwise).
4) Put match in a match holder and strike match.
5) Push down and turn the side burner control valve to HI.
6) Hold match holder and lit match by right side of side burner.

⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠ WARNING: If the side burner does not light:

1) Turn OFF the side burner control valve.

2) Wait 5 minutes to let the gas clear before you try again or try to light with a match.

Lighting the side burner if the main burners are lit.

1) Open the side burner lid.
2) Put match in a match holder and strike match.
3) Push down and turn the side burner control to HI.
4) Hold match holder and lit match by right side of side burner.

⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

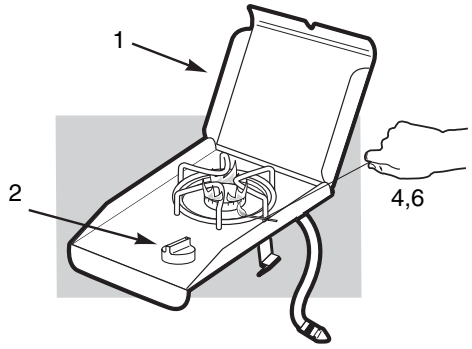
⚠ WARNING:If the side burner does not light:

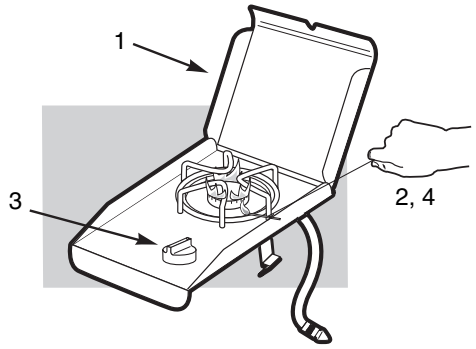
1) Turn OFF the side burner control valve.

2) Wait 5 minutes to let the gas clear before you try again or try to light with a match.

MANUAL LIGHTING

FOR SIDE BURNER MODELS





**The grill illustrated may have slight differences than the model purchased.*

TROUBLESHOOTING 15

PROBLEM	CHECK	CURE
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Spider / Insect Screens for possible obstructions. (Blockage of holes.)	Clean Spider / Insect Screens. (See Section "Annual Maintenance")
Symptoms: **Burners do not light. -or- Burners have a small flickering flame in the HIGH position.** **-or-** **Barbecue temperature only reaches 250˚ to 300˚ in the HIGH position.**	The excess flow safety device, which is part of the barbecue to cylinder connection, may have activated.	To reset the excess flow safety device turn all burner control knobs and the cylinder valve OFF. Disconnect the regulator from the cylinder. Turn burner control knobs to HIGH. Wait at least 1 minute. Turn burner control knobs OFF. Reconnect the regulator to the cylinder. Turn cylinder valve on slowly. Refer to "Lighting Instructions".
Burner does not light, or flame is low in HIGH position.	Is LP fuel low or empty?	Refill LP cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the Left burner light with a match?	If you can light the Left burner with a match, then check the Crossover® ignition system.
Experiencing flare-ups: **⚠ CAUTION: Do not line the bottom tray with aluminum foil.**	Are you preheating barbecue in the prescribed manner?	All burners on high for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer® bars heavily coated with burned-on grease?	Clean thoroughly. (See Section "Cleaning")
	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Section "Maintenance".)
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The lid is stainless steel, not paint. It cannot "peel". What you are seeing is baked on grease that has turned to carbon and is flaking off. **THIS IS NOT A DEFECT.**	Clean thoroughly. (See Section "Cleaning".)
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.		

16 SIDE BURNER TROUBLESHOOTING

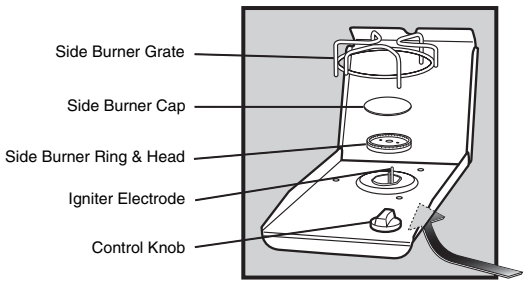
PROBLEM	CHECK	CURE
Side Burner does not light.	Is gas supply off? The excess flow safety device, which is part of the barbecue to cylinder connection, may have activated.	Turn supply on. To reset the excess flow safety device turn all burner control knobs and the cylinder valve OFF. Disconnect the regulator from the cylinder. Turn burner control knobs to HIGH. Wait at least 1 minute. Turn burner control knobs OFF. Reconnect the regulator to the cylinder. Turn cylinder valve on slowly. Refer to “Lighting Instructions”.
Flame is low in HIGH position	Is the fuel hose bent or kinked?	Straighten hose.
Push button ignition does not work.	Does burner light with a match?	If match lights burner, check igniter (see below).
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.		

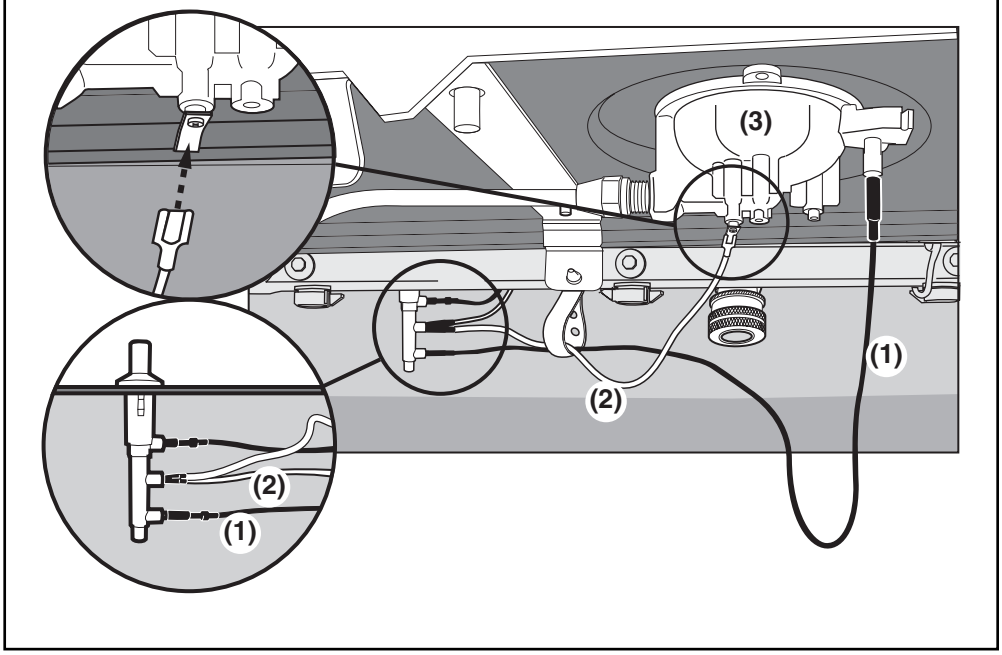
SIDE BURNER MAINTENANCE

⚠WARNING: All gas controls and supply valves should be in the OFF position.

Make sure black wire is connected between the igniter and electrode.
Make sure white wire is connected between the igniter and grounding clip.
Spark should be a white/blue color, not yellow.

1) Igniter Wire
2) Ground wire
3) Burner

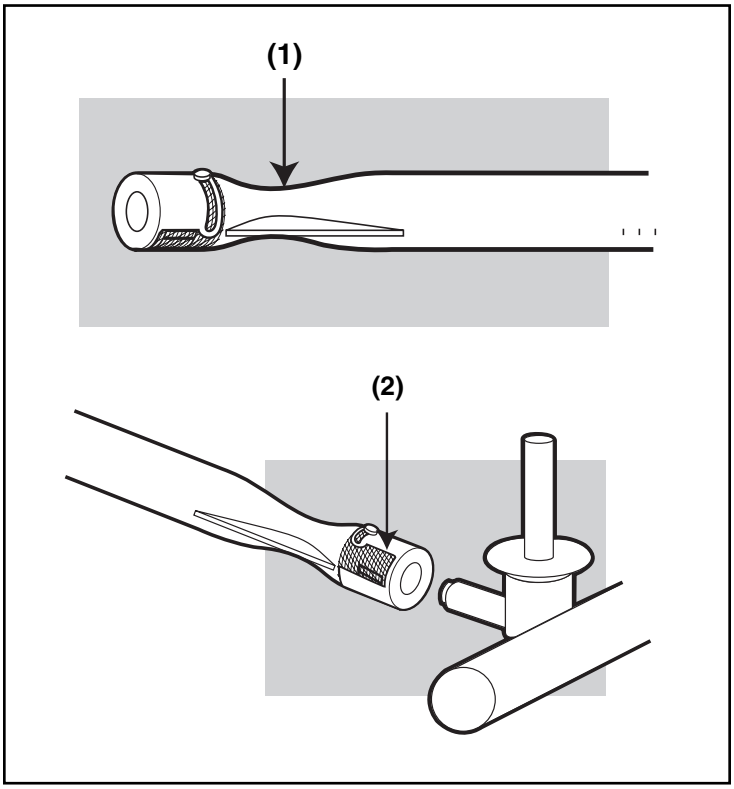




WEBER® SPIDER /INSECT SCREENS

Your Weber® gas barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section**(1)** of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the combustion air opening. This could result in a fire in and around the combustion air openings, under the control panel, causing serious damage to your barbecue.
The burner tube combustion air opening is fitted with a stainless steel screen**(2)** to prevent spiders and other insects access to the burner tubes through the combustion air openings.
We recommend that you inspect the Spider/Insect screens at least once a year. (See Section "Annual Maintenance".) Also inspect and clean the the Spider/Insect screens if any of the following symptoms should ever occur:

1) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
2) Barbecue does not reach temperature.
3) Barbecue heats unevenly.
4) One or more of the burners do not ignite.



⚠DANGER
Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property.

ANNUAL MAINTENANCE

Inspection and cleaning of the Spider/Insect screens
To inspect the spider/insect screens, remove the control panel. If there is dust or dirt on the screens, remove the burners for cleaning the screens.

Brush the spider/inspect screens, lightly, with a soft bristle brush (i.e. an old toothbrush).

⚠ CAUTION: Do not clean the spider/insect screens with hard or sharp tools. Do not dislodge the spider/insect screens or enlarge the screen openings.

Lightly tap the burner to get debris and dirt out of the burner tube. Once the spider/insect screens and burners are clean replace the burners.
If the spider/insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

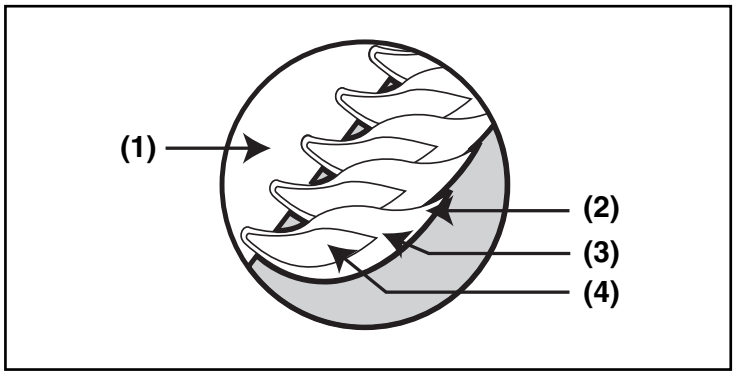
18 MAINTENANCE

MAIN BURNER FLAME PATTERN

The Weber® gas barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown.

1) Burner tube
2) Tips occasionally flicker yellow
3) Light blue
4) Dark blue

If the flames do not appear to be uniform throughout the burner tube, follow the burner cleaning procedures.



MAIN BURNER CLEANING PROCEDURE

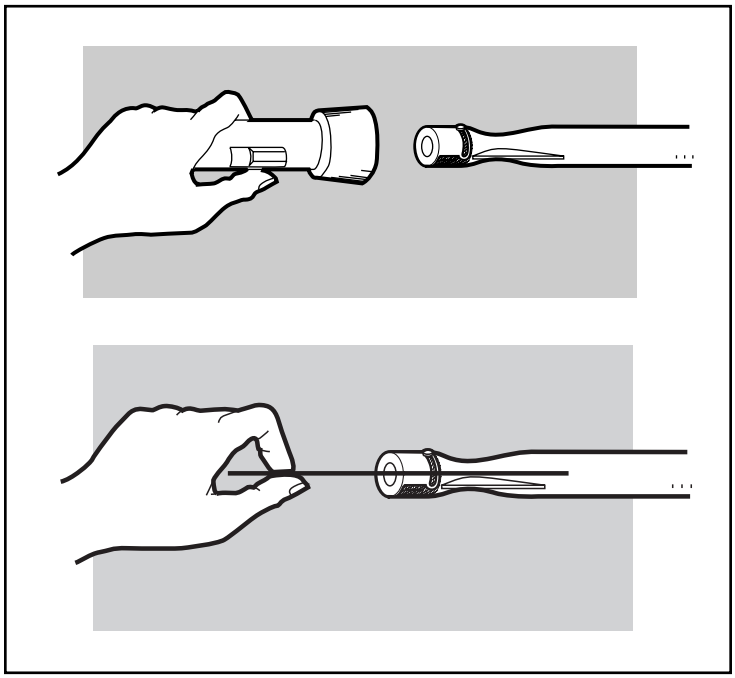
Turn off the gas supply.

Remove the manifold (See “Replace Main Burners”).

Look inside each burner with a flashlight.

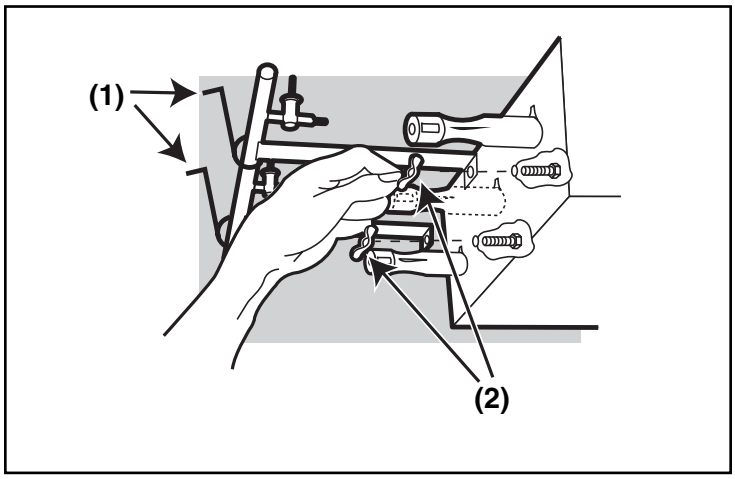
Clean the inside of the burners with a wire (a straightened-out coat hanger will work). Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a Steel bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

⚠ CAUTION: Do not enlarge the burner ports when cleaning.



REPLACING MAIN BURNERS

1) Your Weber® gas barbecue must be OFF and cool.
2) Turn gas OFF at source.
3) To remove control panel: take off the burner control knobs. Remove the screws holding the control panel in place. Lift off the control panel.
4) Unhook the manifold bracket(1) and unscrew the two wing nuts(2) that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully set it down.

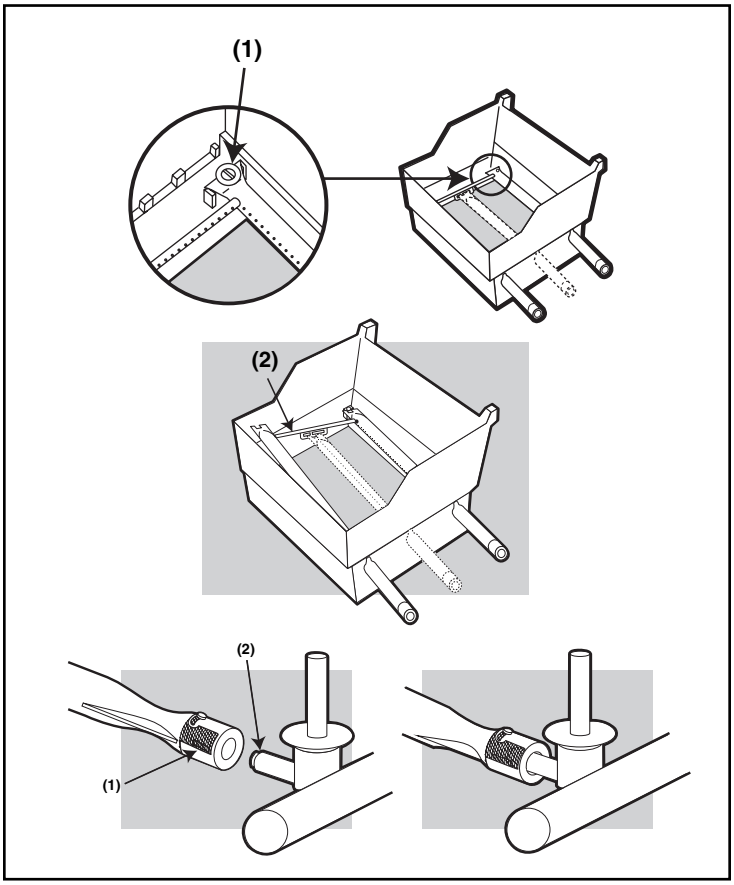


5) Slide the burner assembly out from under the guide screw and washer(1) in the corners of the cooking box.
6) Lift and twist the burner assembly slightly, to separate the crossover tube(1) from the burners. Remove the burners from the cooking box.
7) To reinstall the burners, reverse 3) through 7).

⚠ CAUTION: The burner openings(1) must be positioned properly over the valve orifices(2).

Check proper assembly before fastening manifold in place.

⚠ WARNING: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue. (See Step: "Check for gas leaks.")

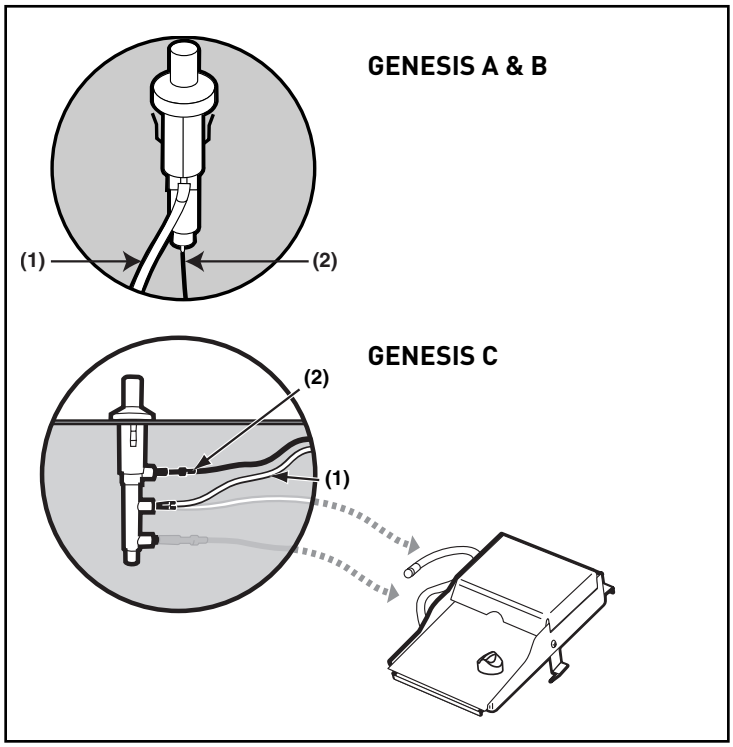


CROSSOVER® IGNITION SYSTEM OPERATIONS

If the Crossover® ignition system fails to ignite the Front burner, light the Front burner with a match. If the Front burner lights with a match, then check the Crossover® ignition system.

- Check that both the white(1) and black(2) ignition wires are attached properly.
- Check that the Crossover® ignition button pushes the igniter (button) down, and returns to the up position.

If the Crossover® ignition system still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.



⚠ ATTENTION: This product has been safety tested and is only certified for use in a specific country. Refer to country designation located on outer carton.

These parts may be gas carrying or gas burning components. Please contact Weber-Stephen Products Co., Customer Service Department for genuine Weber-Stephen Products Co. replacement part(s) information.

⚠ WARNING: Do not attempt to make any repair to gas carrying or gas burning components without contacting Weber-Stephen Products Co., Customer Service Department. Your actions, if you fail to follow this product Warning, may cause a fire or an explosion resulting in serious personal injury or death and damage to property.

WEBER-STEPHEN PRODUCTS CO.
www.weber.com®

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THE WEBER® GAS GRILL COOKBOOK

26 great recipes, **1** great grill





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For more great grilling recipes, visit

WWW.WEBER.COM®

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CONTENTS

Thank you for choosing Weber! We hope you enjoy many years of faithful service from your grill. We're pleased to present you with this cookbook full of Weber's tried-and-true grilling recipes. Each recipe in this book includes the grilling method and heat setting to use on your Weber® gas grill. The charts in this book will be a helpful, easy reference.

If these recipes whet your appetite for more, visit our web site at www.weber.com®. We're always serving up something new. Or call us on our toll-free number, 1-800-446-1071. Our customer service center is open around-the-clock to answer all your questions. Best wishes and happy grilling!

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Poultry	**14**
Seafood	**20**
Side Dishes	**24**
Grilling Guide	**30**

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WEBER GRILLING BASICS: WHAT YOU NEED TO KNOW

All good cooks have a few secrets they like to keep to themselves. Not us—we like to share them! We think the keys to our success should be yours as well. Here's the inside scoop to help you get the best results:

To start your gas grill: Open the lid. Check that all burner control knobs are turned to OFF and that your fuel tank is not empty. Turn the gas supply on at the source. Light the grill according to the directions in the owner's manual. Close the lid and preheat the grill until the thermometer reaches 500°F to 550°F. This will take about 10 minutes. To grill, adjust burner controls as the recipe directs.

Grilling temperatures: At the top of each recipe, we indicate the requisite cooking method (Direct or Indirect) and temperature level (High, Medium, or Low). Note that a grill set up for Indirect cooking can accommodate both methods (just move the food directly over the fire for Direct cooking). Where searing is particularly important to the texture or flavor, we note that as well (e.g., Sear: High, Cook: Indirect/Medium).

Keep the lid down! Without a doubt, the most important grilling rule. Lifting the lid allows heat to escape, increasing your grilling time. A closed lid also reduces the chance of flare-ups (and closing the lid extinguishes them quickly). Open the grill only to turn foods as indicated in the recipes. More poking and flipping won't make it taste better, trust us.

GRILLING AND FOOD SAFETY

- Trim excess fat from steaks, chops and roasts, leaving no more than a scant 1/4 inch of fat. Less fat is a virtual guarantee against unwanted flare-ups.
- If an unwanted flare-up should occur, turn all burners to OFF and move food to another area of the cooking grate. Any flames will quickly subside. After flames subside, relight the grill. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS GRILL.
- Do not line the funnel-shaped bottom tray with foil. This could prevent the grease from flowing into the grease catch pan.
- Make sure the bottom tray and grease catch pan are always clean and free from debris.
- Grills radiate a lot of heat, so always keep the grill at least 2 feet from any combustible materials, including the house, garage, deck rails, etc. Never use a grill indoors or under a covered patio.
- When you're finished grilling, turn off the burners and the LP tank or source.
- Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.
- Defrost meat, fish, and poultry only in the refrigerator, never at room temperature.
- Never spray or brush oil on a hot cooking grate. Oil the food instead.
- Never place cooked food on the same platter that the raw food was placed on.
- Vigorously boil marinades that were used for raw meats, fish, or poultry for 1 full minute before using as a baste or sauce.

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GRILLING METHODS

The most important thing to know about grilling is which cooking method to use for a specific food, Direct or Indirect. The difference is simple: place the food directly over the heat, or arrange the heat on either side of it. Using the right method is the shortest route to great results—and the best way to ensure doneness safety.

Direct Method

The Direct Method, similar to broiling, means the food is grilled directly over the heat source. For even grilling, food should be turned once halfway through the cooking time.

Use the Direct Method for foods that take less than 25 minutes to grill: steaks, chops, kabobs, sausages, vegetables, and more. Direct grilling is also necessary to sear meats. Searing creates that wonderful crisp, caramelized texture where the food hits the grate. It also adds great color and flavor to the entire surface. Steaks, chops, chicken breasts, and larger cuts of meat all benefit from searing.

To sear meats, place them over Direct High heat for 2 to 5 minutes per side. Smaller pieces require less searing time. Usually after searing you finish grilling the food at a lower temperature. You can finish grilling fast-cooking foods by the Direct Method; use the Indirect Method for longer-cooking foods.

To set up your gas grill for Direct grilling, preheat the grill with all burners on High. Place food on the cooking grate, then adjust all burners to the temperature noted in the recipe. Close the lid of the grill and lift it only to turn food or to test for doneness at the end of the recommended cooking time.

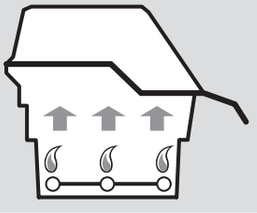
Indirect Method

The Indirect Method is similar to roasting, but with the added benefits of that grilled texture, flavor, and appearance you can't get from an oven. To set up your gas grill for Indirect cooking, burners are lit on either side of the food but not directly beneath it. Heat rises, reflects off the lid and inside surfaces of the grill, and circulates to slowly cook the food evenly on all sides, much like a convection oven, so there's no need to turn the food.

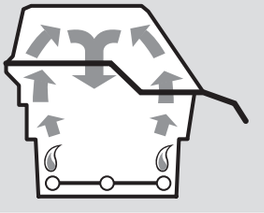
Use the Indirect Method for foods that require 25 minutes or more of cooking time or that are so delicate that direct exposure to the flame would dry them out or scorch them. Examples include roasts, ribs, whole chickens, turkeys, and other large cuts of meat, as well as delicate fish fillets.

To set up your gas grill for Indirect grilling, preheat the grill with all burners on High. Then adjust the burners on each side of the food to the temperature noted in the recipe and turn off the burner(s) directly below the food. For best results, place roasts, poultry, or large cuts of meat on a roasting rack set inside a disposable heavy-gauge foil pan. For longer cooking times, add water to the drip pan to keep drippings from burning. The drippings can be used to make gravies or sauces.

Direct Method



Indirect Method



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THREE-PEPPER STEAK

Sear: High, Cook: Indirect/High

- 6 steaks, about 1-1/2" thick
- 2 teaspoons black peppercorns
- 2 teaspoons white peppercorns
- 2 teaspoons Szechwan peppercorns
- 1/8 teaspoon ground allspice

Trim excess fat from steaks and discard fat. Coarsely crush peppercorns; mix peppercorns and allspice. Rub peppercorn mixture onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours. Allow the meat to stand at room temperature for 20 to 30 minutes before grilling. Sear steaks over *Direct High* heat for 8 to 10 minutes, turning once halfway through grilling time. Continue grilling over *Indirect High* heat for 4 to 6 minutes for medium-rare doneness.

Makes 6 servings.

SAVORY HERBED STEAK

Sear: High, Cook: Indirect/High

- 4 steaks, about 1-1/2" thick
- Extra-virgin olive oil
- 1-1/2 teaspoons dried basil leaves
- 1 teaspoon dried tarragon leaves
- 1 teaspoon dried chives
- 4 cloves garlic, minced

Trim excess fat from steaks and discard fat. Brush or spray steaks on both sides with oil. Combine herbs and garlic; mash with fork to form a paste. Rub herb mixture onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours. Allow the meat to stand at room temperature for 20 to 30 minutes before grilling. Sear steaks over *Direct High* heat for 8 to 10 minutes, turning once halfway through cooking time. Continue grilling over *Indirect High* heat for 4 to 6 minutes for medium-rare doneness.

Makes 4 servings.

MARINATED FLANK STEAK

Direct/Medium

For the marinade:

- 1/2 cup olive oil
- 1/3 cup soy sauce
- 1/4 cup red wine vinegar
- 2 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dry mustard
- 1 clove garlic, minced
- 1/4 teaspoon freshly ground black pepper

- 1 flank steak, about 1-1/2 pounds and 3/4" thick

To make the marinade: Combine marinade ingredients in a shallow, non-metal container. Place steak in marinade turning to coat completely. Marinate covered in the refrigerator for at least 4 hours or overnight.

Remove steak from marinade and discard the marinade. Allow the steak to stand at room temperature for 20 to 30 minutes before grilling. Grill over *Direct Medium* heat until medium rare, 8 to 10 minutes, turning once halfway through grilling time. Cut steak diagonally across the grain into thin slices before serving.

Makes 4 servings.

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BABY BACK RIBS WITH SPICED APPLE-CIDER MOP

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BABY BACK RIBS WITH SPICED APPLE-CIDER MOP

Indirect/Medium

from *Weber's Big Book of Grilling™*

For the mop:

- 2 cups apple cider
- 1/4 cup minced shallots
- 1 tablespoon minced jalapeño pepper, seeds removed
- 1/4 cup ketchup
- 2 tablespoons white wine vinegar
- 2 tablespoons tomato paste
- 1 tablespoon dark brown sugar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

- 2 to 3 slabs baby back pork ribs, about 4 pounds
- Kosher salt
- Freshly ground black pepper

To make the mop: In a small saucepan combine the apple cider, shallots, and jalapeño. Bring to a boil and cook over medium-high heat until about 1 cup of the liquid remains, 15 to 20 minutes. Add the remaining mop ingredients, bring to a boil, and remove from the heat. (The mop may be made ahead and refrigerated until ready to use.)

Allow the ribs to stand at room temperature for 20 to 30 minutes before grilling. Season with salt and pepper. Grill, rib side down, over *Indirect Medium* heat until the meat is very tender and has pulled back from the ends of the bones, 1-1/2 to 2 hours. Baste the ribs frequently with the mop throughout grilling time, but stop basting during the last 10 minutes. Remove from the grill and allow to rest for 5 to 10 minutes before slicing into individual ribs. Serve warm.

Makes 4 servings.

BRATWURST & BEER

Direct/Medium

- 1 can beer, 12 ounces
- 1/2 cup chopped onions
- 1/2 cup chopped green bell pepper
- 1 pound bratwurst
- Hot dog or bratwurst buns
- Mustard

Place a large foil pan in the center area of the cooking grate; pour beer into pan, then add onions and bell pepper. Place bratwurst beside pan on cooking grate and grill over *Direct Medium* heat until lightly browned, 6 to 8 minutes, turning once halfway through grilling time. Transfer bratwurst to beer mixture, cover with foil, and cook for 25 minutes. Serve on buns and top with mustard and additional chopped onions, if desired.

Makes 4 servings.

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GAUCHO GRILL WITH CHIMICHURRI SAUCE

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GAUCHO GRILL WITH CHIMICHURRI SAUCE

Indirect/Medium

For the chimichurri sauce:

- 1 cup olive oil
- 1/4 cup malt vinegar
- 1/3 cup minced parsley
- 1/4 cup minced onion
- 4 cloves garlic, minced
- 2 teaspoons dried oregano leaves
- 2 bay leaves
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon freshly ground black pepper

- 1-1/2 lb. chicken pieces, bone-in
- 1-1/2 lb. smoked Thuringer sausages
- 1 flank steak, about 1-1/2 pounds and 3/4" thick

To make the chimichurri sauce: In a medium bowl combine the chimichurri sauce ingredients. Let stand, covered, at room temperature 8 hours or overnight. Reserve some of the sauce in a separate bowl to serve with the grilled meat.

Drizzle all the meat with chimichurri sauce; rub into all surfaces. Grill chicken over *Indirect Medium* heat until tender and juices run clear, 30 to 50 minutes. Grill sausages over *Indirect Medium* heat until they are browned on all sides, 25 to 30 minutes. Grill steak over *Direct Medium* heat until medium rare, about 12 minutes, turning once halfway through cooking time. Serve meat with the reserved chimichurri sauce.

Makes 8 servings.

GYROS ROAST

Indirect/Medium

- 1 boneless leg of lamb, about 3-1/2 pounds
- 1 boneless beef round steak, about 2-1/2 pounds
- 1/4 cup dried oregano leaves
- 2 teaspoons dried dill weed
- 2 teaspoons garlic powder
- 1/2 teaspoon ground thyme
- 1-1/2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- Olive oil

Pound lamb and beef round steak on both sides with meat mallet until each piece of meat measures about 12x14 inches. Combine herbs, salt and pepper, crushing with back of spoon until fine in texture, but not powdered. Place lamb on cutting board; brush top lightly with oil and sprinkle with 1/3 of the herb mixture. Pound herbs into surface of lamb with meat mallet. Lay round steak on top of lamb; brush top lightly with olive oil and sprinkle with 1/2 the remaining herb mixture. Pound herbs into surface of beef with meat mallet. Roll up meats as tightly as possible, starting at short end; tie securely in several places with string. Brush outside of roast lightly with oil; rub remaining herb mixture into surface of meat.

Place roast on the cooking grate and grill over *Indirect Medium* heat until internal temperature registers 145˚F (63˚C) for medium rare; about 1-1/2 hours. Turn roast every 45 minutes; outside of meat will become very dark and crusty. Remove meat from cooking grate and let stand 10 to 15 minutes before carving into thin slices.

Makes 10 to 12 servings.

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RACK OF LAMB

Sear: Medium, Cook: Indirect/Medium

- 1 cup fresh bread crumbs
- 1/4 cup snipped parsley
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

- 2 racks of lamb, 1 to 1-1/2 pounds each
- 2 tablespoons Dijon mustard
- 2 tablespoons melted butter
- 1 clove garlic, crushed

In a small bowl combine the bread crumbs, parsley, salt, and pepper.

Sear lamb racks, fat side down, over *Direct Medium* heat for 5 minutes. Remove from grill. Spread 1 tablespoon of the mustard over each lamb rack. Sprinkle the bread crumb mixture evenly over the lamb racks. Combine melted butter and garlic and drizzle on top. Continue grilling over *Indirect Medium* until medium rare, 145˚F (63˚C), about 20 minutes.

Makes 4 servings.

LEG OF LAMB

Indirect/Medium

- 1 leg of lamb, boned, rolled and tied, 5 to 6 pounds
- 2 cloves garlic, cut into 8 slivers
- Olive oil
- 1 tablespoon grated lemon peel
- 3/4 teaspoon salt
- 1 teaspoon dried rosemary leaves
- 1/4 teaspoon freshly ground black pepper

Using a small pointed knife make 8 small slits in surface of leg of lamb. Insert a sliver of garlic into each slit. Brush roast with oil. Sprinkle lemon peel, salt, rosemary, and pepper over top. Grill over *Indirect Medium* heat, about 2-1/2 hours, for medium doneness 160˚F (71˚C).

Makes 10 to 12 servings.

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SPICY LAMB KABOBS

Direct/Medium

For the marinade:

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 1 tablespoons lemon juice
- 2 tablespoons grated orange rind
- 1 green onion and top, chopped
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves

- 2 pounds lean lamb, cut into 1-1/2" cubes

To make the marinade: Combine the marinade ingredients in a shallow, glass baking dish or plastic bag. Add the lamb. Refrigerate, covered, 4 to 6 hours. Drain lamb; reserve marinade. Pour reserved marinade into a small sauce pan. Bring to a boil over high heat and boil for 1 full minute.

Arrange lamb on 4 to 6 skewers. Grill lamb over *Direct Medium* heat to medium doneness, about 10 minutes, turning and basting with the reserved marinade once halfway through grilling time.

Makes 4 to 6 servings.

PECAN-STUFFED PORK CHOPS

Sear: High, Cook: Indirect/Medium

For the stuffing:

- 1/2 cup coarsely chopped pecans
- 1/4 cup sliced green onions and tops
- 1/4 cup chopped green pepper
- 3 tablespoons butter
- 1/4 teaspoon dried rosemary leaves
- 1/8 teaspoon white pepper
- 2 cups cubed stale whole wheat bread (1/2" cubes)
- 1/3-1/2 cup chicken broth

- 6 pork loin chops with pockets for stuffing, 1-1/2" thick

To make the stuffing: In a small frying pan, sauté pecans, onions and green pepper in butter until onions are tender; stir in rosemary and pepper and sauté 1 minute longer. Combine pecan mixture and bread cubes in medium bowl; toss with enough chicken broth just to moisten.

Spoon stuffing into pockets of pork chops and secure edges with wooden picks. Allow chops to stand at room temperature for about 20 minutes before grilling. Sear chops over *Direct High* heat for 8 minutes, turning once halfway through grilling time. Continue grilling over *Indirect Medium* heat until no longer pink in the center, 8 to 10 minutes.

Remove wooden picks before serving.

Makes 6 servings.

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RICOTTA CHICKEN

Indirect/Medium

1	whole chicken, 4 to 5 pounds
12	ounces ricotta cheese
1/3	cup grated Parmesan cheese
1	egg
1-1/4	teaspoon dried basil leaves, divided
3/4	teaspoon dried tarragon leaves, divided
2	tablespoons minced parsley
1	large clove garlic, minced
	Olive oil
1/4	teaspoon paprika

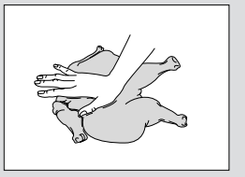
Rinse chicken and pat dry with paper towels. With poultry shears, cut along both sides of backbone the entire length of chicken. Remove whole backbone and tail. Skewer neck skin to back. Twist wing tips under back.

A. Place chicken, skin side up, on counter; press down on chicken with palms of hands to "pop" bones so that chicken will lie flat. **B.** Using a sharp paring knife and your fingers, loosen skin over top of chicken and drumsticks starting at neck edge. Be careful not to tear or cut the skin. Mix ricotta, Parmesan cheese, egg, 1 teaspoon of the basil, 1/2 teaspoon of the tarragon, parsley, and garlic. **C.** Carefully spoon cheese mixture under skin of chicken, pressing with your fingers to distribute evenly over the chicken and drumsticks. Brush chicken lightly with oil; sprinkle with the remaining 1/4 teaspoon basil, 1/4 teaspoon tarragon, and the paprika.

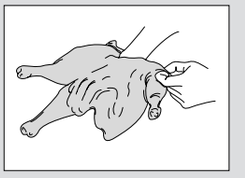
Place chicken, skin side up, on cooking grate. Grill over *Indirect Medium* heat until chicken legs move easily and skin is well browned, 1-1/4 to 1-1/2 hours. Transfer chicken to a cutting board; let stand 10 minutes. Cut into quarters, cutting lengthwise and crosswise. Reassemble chicken on serving platter.

Makes 4 servings.

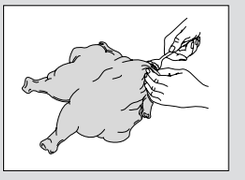
Weber Tip



A. *Press down on chicken with palms of hand to pop bones so the chicken will lie flat.*



B. *Starting at neck, loosen skin over breast, thighs, and legs with your fingers. Be careful not to tear or cut the skin.*



C. *Carefully spoon stuffing under skin, pressing with fingers to distribute stuffing evenly over the legs, the thighs, and, lastly, the breast.*

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CORNISH HENS WITH MANDARIN RICE

Indirect/Medium

For the rice:

- 1/4 cup slivered almonds
- 2 tablespoons chopped celery
- 1 small green onion and top, thinly sliced
- 2 tablespoons butter
- 1 can (11 ounces) Mandarin orange segments, well-drained
- 2 tablespoons orange juice concentrate
- 2 cups cooked rice

- 4 Cornish hens, about 1-1/2 pounds each
- Olive Oil
- Paprika
- Orange marmalade

To make the rice: Sauté almonds, celery and onion in butter in small skillet until almonds are lightly toasted. Combine almond mixture, orange segments, orange juice concentrate, and rice, tossing to mix.

Rinse Cornish hens and pat dry with paper towels. Stuff Cornish hens with rice mixture and tie legs with string. Brush hens lightly with oil; sprinkle with paprika. Grill over *Indirect Medium* heat until the stuffing reaches 165˚F and the juices run clear, about 30 to 45 minutes. Baste hens with orange marmalade during last 20 minutes of cooking time. Remove hens from the cooking grate and arrange on serving platter.

Makes 4 servings.

TANDOORI CHICKEN



Indirect/Medium

For the marinade:

- 2 cups plain yogurt
- 1 tablespoon minced gingerroot
- 2 cloves garlic, minced
- 2 teaspoons paprika
- 1-1/2 teaspoons ground cinnamon
- 1 teaspoon ground cumin
- 1 teaspoon coriander seed, crushed
- 1/4 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper

- 3 pounds chicken pieces
- 1/2 cup chopped chutney
- 1 medium cucumber, sliced

To make the marinade: In a shallow, glass baking dish combine the marinade ingredients. Rinse chicken pieces and pat dry with paper towels. Add chicken to the marinade, turning to coat each side. Refrigerate, covered, 6 hours or overnight. Remove chicken from marinade; reserve marinade. Pour reserved marinade into a small saucepan. Bring to a boil over high heat and boil for 1 full minute.

Place chicken pieces, skin side up, on cooking grate. Grill over *Indirect Medium* heat until chicken is tender and juices run clear, 30 to 50 minutes, depending upon size of pieces. Brush chicken pieces with reserved marinade during the last 20 minutes of grilling time. Arrange chicken on serving platter; serve with chutney and cucumbers.

Makes 4 servings.

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CHICKEN FAJITAS

Direct/Medium

For the marinade:

- 1/4 cup olive oil
- 3 tablespoons fresh lime juice
- 2 tablespoons red wine vinegar
- 2 tablespoons finely chopped onion
- 1 clove garlic, minced
- 1/2 teaspoon sugar
- 1/2 teaspoon dried oregano leaves
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon ground cumin

- 6 boneless, skinless chicken breast halves, about 6 ounces each
- 1 red onion, cut into 1/2" slices
- 4 plum tomatoes, cut into 1/2" slices
- 1 red or yellow bell pepper, stem and seeds removed and cut into quarters
- 6 large flour tortillas
- 1 avocado, sliced
- Salsa

To make the marinade: In a shallow, non-metal container combine the marinade ingredients. Rinse chicken and pat dry with paper towels. Add chicken to the marinade, turning to coat each side. Cover and refrigerate for 4 hours, turning occasionally.

Remove chicken breasts from the marinade and discard the marinade. Grill the chicken breasts, onion slices, tomato slices, and bell pepper quarters over *Direct Medium* heat until the meat is no longer pink and the vegetables are tender, turning once halfway through grilling time. The chicken and onion will take 8 to 12 minutes and the tomato and bell pepper will take 6 to 8 minutes. Wrap tortillas in foil and place on cooking grate. Heat for about 1 minute. Cut the bell pepper into strips and slice the chicken. Place chicken, onion, tomatoes, bell pepper and avocado in warm tortillas and roll up to eat. Serve with salsa.

Makes 6 servings.

GRILLED CHICKEN PITAS

Direct/Medium

- 6 boneless, skinless chicken breast halves, about 6 ounces each
- 2 tablespoons fresh lime juice
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1/8 teaspoon crushed red pepper
- 3 tablespoons reduced-calorie mayonnaise
- 1/2 teaspoon salt-free dried herb mixture
- 3 whole wheat pita breads, halved
- 1-1/2 cups leaf lettuce, washed and dried, shredded
- 2 tomatoes, sliced

Rinse chicken and pat dry with paper towels. Brush chicken breasts with lime juice, sprinkle with salt, pepper and crushed red pepper. Rub into surface and let sit 5 minutes. Grill over *Direct Medium* heat until chicken is no longer pink, 8 to 12 minutes, turning once halfway through grilling time. While chicken is grilling, mix together mayonnaise and dried herbs. Remove chicken breasts from cooking grate and thinly slice. Slit pitas and spread mayonnaise mixture on the inside. Fill each half with equal amounts of lettuce, tomato and sliced chicken.

Makes 6 servings.

Weber Tip

If a sauce will be brushed on meat during grilling, divide the sauce, using one part for brushing and the other for serving at the table.

Vigorously boil marinades that were used for raw meats, fish, or poultry for 1 full minute before using as a baste or sauce.

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SEA BASS WITH ROASTED PEPPER VINAIGRETTE

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SEA BASS WITH ROASTED PEPPER VINAIGRETTE

Direct/High

from www.weber.com®

For the vinaigrette:

- 3 bell peppers, preferably red, yellow, and orange
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons fresh orange juice
- 2 tablespoons finely chopped Italian parsley
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon minced garlic
- 1/2 teaspoon ground cumin
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon Tabasco sauce

- 4 skinless sea bass fillets, about 6 ounces each and 1 inch thick
- Extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper

To make the vinaigrette: Grill the bell peppers over Direct High heat until the skins are evenly charred on all sides, 10 to 12 minutes, turning every 3 to 4 minutes. Remove from the grill and place in a paper bag; close tightly. Let stand 10 to 15 minutes to steam off the skins. Remove the peppers from the bag and peel away the charred skins. Cut off the tops and remove the seeds. Cut the peppers into 1/4-inch strips and set aside. In a medium bowl, whisk together the remaining vinaigrette ingredients. Add the peppers and set aside for as long as 1 day.

Lightly brush or spray the fish fillets with olive oil. Season them with salt and pepper to taste. Grill over *Direct High* heat until the flesh is opaque in the center, 5 to 7 minutes, turning once halfway through grilling time. Remove from the grill and serve warm with the roasted pepper vinaigrette spooned over the top.

Makes 4 servings.

GRILLED FRESH TUNA

Direct/Medium

For the dressing:

- 6 tablespoons olive oil
- 2 tablespoons fresh lemon juice
- Salt
- Freshly ground black pepper

- 4 fresh albacore tuna steaks, about 6 ounces each and 1" thick
- Olive oil
- 1-1/2 tablespoons snipped parsley

To make the dressing: In a small bowl combine the dressing ingredients with salt and pepper to taste. Set aside.

Brush tuna steaks with olive oil, thoroughly coating all surfaces. Grill over *Direct Medium* heat until opaque throughout and firm to the touch, 8 to 10 minutes, turning once halfway through grilling time. Add the parsley to the dressing, mix well and drizzle a little over each steak.

Makes 4 servings.

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SALMON STEAK KYOTO

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SALMON STEAK KYOTO

Direct/Medium

For the marinade:

- 1/3 cup soy sauce
- 1/4 cup orange juice concentrate
- 2 tablespoons olive oil
- 2 tablespoons tomato sauce
- 1 teaspoon lemon juice
- 1/2 teaspoon prepared mustard
- 1 tablespoon spring onion and top, minced
- 1 clove garlic, minced
- 1/2 teaspoon minced ginger root

- 4 salmon steaks, about 1" thick
- Olive oil

To make the marinade: In a shallow, glass baking dish, combine the marinade ingredients. Add the salmon and turn to coat each side. Cover and refrigerate 30 to 60 minutes. Remove the salmon and reserve the marinade. Pour the reserved marinade into a small saucepan. Bring to a boil over high heat and boil for 1 full minute.

Lightly brush or spray salmon with oil. Grill over *Direct Medium* heat until fish is tender and flakes with a fork, 5 to 10 minutes, depending upon thickness of fish. Turn salmon and brush with marinade once halfway through grilling time.

Makes 4 servings.

SHRIMP KABOBS WITH CURRY BUTTER

Direct/High

For the curry butter:

- 1/2 cup butter
- 2 tablespoons finely chopped onion
- 1 teaspoon snipped fresh dill
- 1 to 1-1/2 teaspoons curry powder
- Dash garlic powder

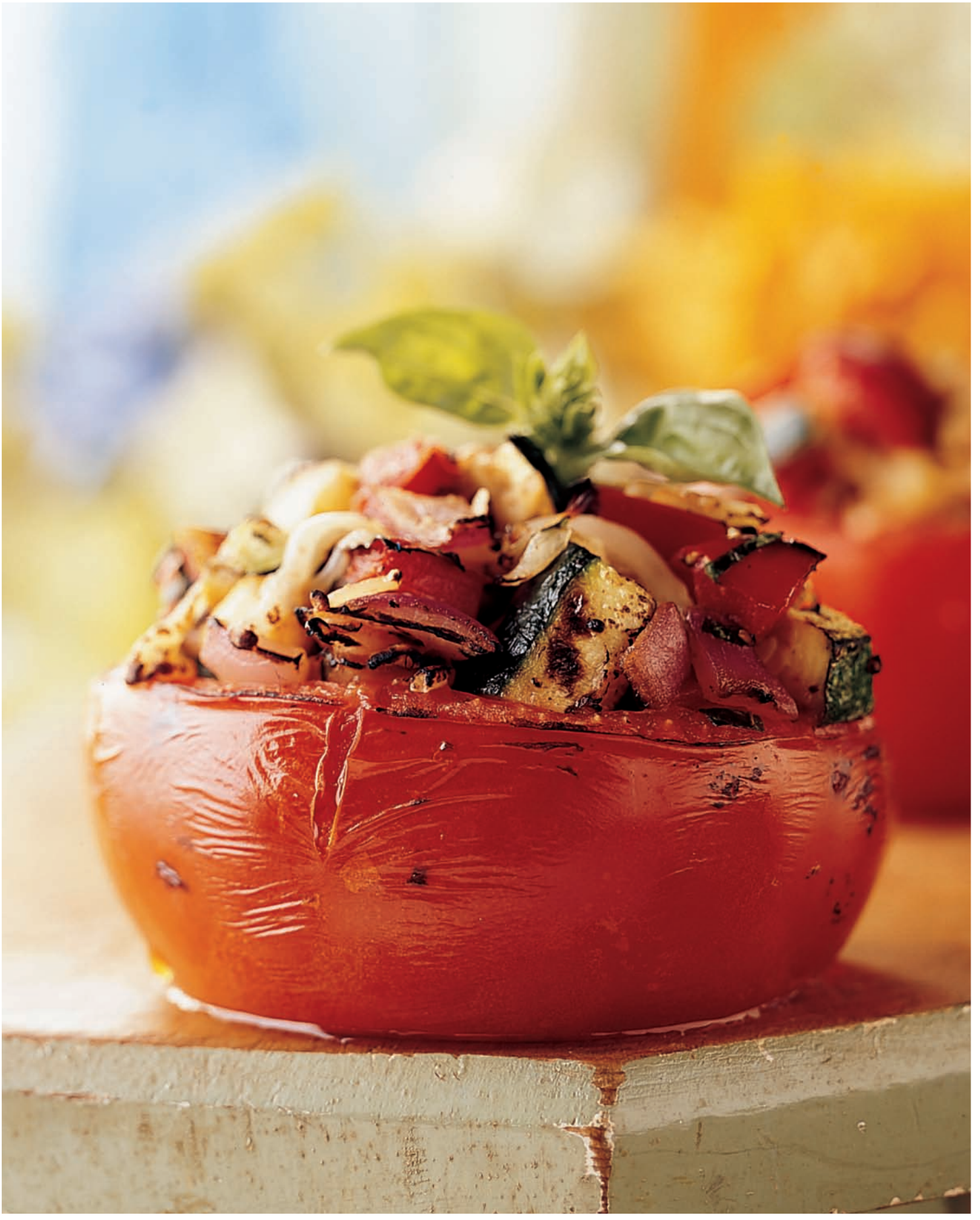
- 16 to 20 jumbo shrimp (1-1/2 to 2 pounds), peeled and deveined
- Olive oil
- Lime or lemon wedges
- Fresh dill or parsley sprigs

To make the curry butter: Melt the butter in a small pan over medium-high heat. Stir in onion, dill, curry powder, and garlic powder; cook 5 minutes.

Thread shrimp on skewers, leaving space between pieces. Lightly brush or spray the shrimp with olive oil. Grill over *Direct High* heat until the shrimp turn pink and are tender, 2 to 5 minutes, turning and brushing with the curry butter once halfway through grilling time. Arrange shrimp on serving plate. Garnish with lime wedges and dill.

Makes 4 servings.

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ROASTED TOMATOES STUFFED WITH RATATOUILLE

Direct/Medium

from www.weber.com®

- 4 large, ripe tomatoes
- Kosher salt

For the stuffing:

- 1 medium red onion, cut crosswise into 1/3-inch slices
- 1 medium red bell pepper, stem and seeds removed, cut into flat pieces
- 1 medium zucchini, cut lengthwise in 1/3-inch slices
- Extra-virgin olive oil
- Freshly ground black pepper
- 2/3 cup grated mozzarella cheese
- 1 tablespoon finely chopped fresh basil
- 1 teaspoon balsamic vinegar

Cut a 1/2-inch slice off the top of each tomato. Discard the tops. With a small knife cut around the inside of the fleshy part of the tomato (do not cut through the bottom of the tomato) to within 1/2 inch of the skin. With a teaspoon, scoop out the tomato flesh, leaving about 1/2 inch of flesh attached to the skin. Discard the juice and seeds to make room for the stuffing. Lightly salt the inside of the tomatoes and turn them, cut side down, on a plate lined with paper towels while you prepare the stuffing.

To make the stuffing: Lightly brush or spray the onion, pepper, and zucchini with olive oil. Season with salt and pepper to taste. Grill over *Direct Medium* heat until tender, turning once halfway through grilling time. The onions will take 8 to 10 minutes. The peppers and zucchini will take 6 to 8 minutes. Transfer to a cutting board and cut into 1/3-inch pieces. In a medium bowl, combine the grilled vegetables with the cheese, basil, and vinegar.

Spoon the vegetable stuffing into the tomatoes. Grill the tomatoes over *Indirect Medium* heat until the cheese is melted and the vegetables are warm, 8 to 12 minutes. Serve immediately.

Makes 4 servings.

GRILLED RED PEPPERS STUFFED WITH MOZZARELLA

Indirect/Medium

- 1 small loaf crusty Italian bread
- 3 tablespoons olive oil
- 3 medium sweet red bell peppers
- 1 cup fresh mozzarella cheese, cut into small cubes
- 1-1/2 teaspoons dried basil
- 1 clove garlic, finely chopped
- 1 tablespoon olive oil
- Salt
- Freshly ground black pepper

Thinly slice bread, remove crusts and cut into enough 1/2" croutons to make 1 cup. Warm the olive oil in a skillet, add the croutons, and sauté until golden; drain on paper towels. Cut tops off peppers about 1/2" from top, and reserve tops. Carefully remove seeds and membranes. In a bowl combine croutons, mozzarella, basil, garlic and oil. Mix well, adding salt and pepper to taste. Stuff peppers with mixture, replace tops and secure with toothpicks. Place peppers on the cooking grate, top sides up, and grill over *Indirect Medium* heat until peppers are soft, but still hold their shape, 12 to 15 minutes. Remove tops and cut in half lengthwise.

Makes 6 servings.

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SWEET CORN IN HUSKS

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SWEET CORN IN HUSKS

Direct/Medium

Trim excess silk off end of corn with kitchen scissors. Place corn in a deep container; cover corn with cold water and soak at least 1 hour. When ready to grill, remove corn from water; shake to remove excess water.

Place corn on cooking grate and grill over *Direct Medium* heat for about 25 minutes, turning 3 times. Use gloves to remove husks and silk before serving.

GRILLED STUFFED POTATOES

Indirect/Medium

- 3 large baking potatoes
- 3 tablespoons softened butter or margarine
- 2 egg yolks
- 1/2 cup sour cream
- 1 tablespoon snipped chives
- 3/4 teaspoon salt
- 2 tablespoons grated sharp cheddar cheese
- 1/4 cup broccoli flowerets

Wash and dry potatoes. Prick potatoes with fork. Grill over *Indirect Medium* heat until done, about 1 hour. Halve potatoes lengthwise. Carefully scoop out pulp, reserving 6 shells. Mash potatoes with butter while still hot. Blend egg yolks and sour cream; mix with potatoes, chives and salt. Mound mixture into reserved shells.

Grill stuffed shells over *Indirect Medium* heat until potatoes are heated through, about 10 minutes. Top each potato with cheese and continue to grill until cheese has melted. Garnish top with cooked broccoli flowerets before serving.

Makes 6 servings.

SQUASH AND PEPPERS

Direct/Medium

For the marinade:

- 2/3 cup olive oil
- 1/4 cup white wine vinegar
- 1 tablespoon water
- 2 teaspoons Dijon-style mustard
- 1 teaspoon minced chives
- 1/2 teaspoon sugar
- 1/2 teaspoon dried basil leaves
- 1/4 teaspoon garlic powder
- 1/4 teaspoon pepper



- 1 zucchini, cut into 1/2" slices
- 1 yellow summer squash, cut into 1/2" slices
- 4 small pattypan squash, halved
- 1 green bell pepper, cut into 1/2" strips
- 1 red bell pepper, cut into 1/2" strips
- 1 yellow bell pepper, cut into 1/2" strips

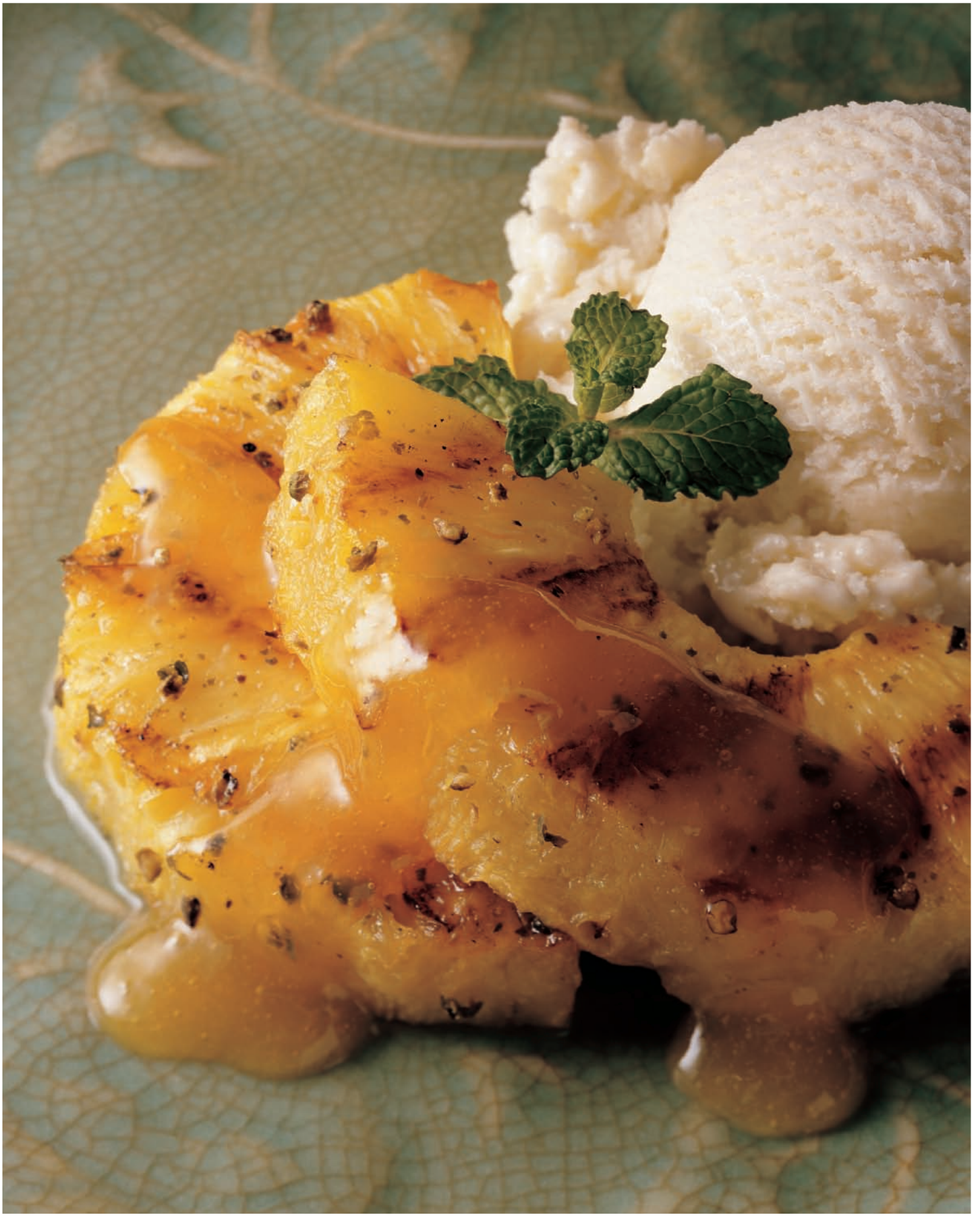
To make the marinade: In a shallow, glass baking dish whisk the marinade ingredients together.

Place the vegetables in the marinade and turn to coat evenly. Let stand 15 minutes. Drain vegetables and reserve the marinade. Arrange the vegetables on skewers or place in a foil pan.

Grill over *Direct Medium* heat until the vegetables are crisp tender, 6 to 8 minutes, turning and basting with the reserved marinade once halfway through grilling time.

Makes 6 servings.

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PARADISE GRILLED

Indirect/Medium

from *Weber's Big Book of Grilling™*

For the glaze:

- 3/4 cup fresh orange juice
- 1 tablespoon honey
- 1 tablespoon fresh lime juice
- 2 teaspoons cornstarch

- 4 slices fresh pineapple, about 1/2 inch thick each
- 1 teaspoon cracked dried green peppercorns or cracked black peppercorns

- 4 scoops vanilla ice cream

To make the glaze: In a small saucepan combine the glaze ingredients and whisk until smooth. Bring to a boil over medium-high heat and cook until thickened, 1 to 2 minutes. Keep the glaze warm or reheat when ready to serve.

Season both sides of the pineapple slices with the peppercorns. Grill over *Indirect Medium* heat until well marked, 6 to 8 minutes, turning once halfway through grilling time. Serve each pineapple slice with a scoop of ice cream and some of the glaze drizzled over the top.

Makes 4 servings.

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GRILLING GUIDE

The following cuts, thicknesses, weights, and grilling times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature, and desired doneness. Two rules of thumb: Grill steaks, fish fillets, boneless chicken pieces, and vegetables using the Direct Method for the time given on the chart or to the desired doneness, turning once halfway through grilling time. Grill roasts, whole poultry, bone-in poultry pieces, whole fish, and thicker cuts using the Indirect Method for the time given on the chart or until an instant-read thermometer reaches the desired internal temperature. Cooking times for beef and lamb are for the USDA's definition of medium doneness unless otherwise noted. Let roasts, larger cuts of meat, and thick chops and steaks rest for 5 to 10 minutes before carving. The internal temperature of the meat will rise by 5 to 10 degrees during this time.

Meat Temperatures

Use a meat thermometer for complete accuracy.

Poultry	
Whole bird, legs and thighs	180˚F (82˚C)
Breast	170˚F (77˚C)
Beef, Veal & Lamb, Roasts & Steaks	
Medium Rare	145˚F (63˚C)
Medium	160˚F (71˚C)
Well Done	170˚F (77˚C)
Pork	
Chops, roast, ribs, sausage and fresh ham	160˚F (71˚C)
Ham, fully cooked	140˚F (60˚C)
Ground Meat	
Beef, veal, lamb and pork	160˚F (71˚C)
Chicken and turkey	165˚F (74˚C)

Beef	Thickness/Weight	Approximate Grilling Time
Steak: New York, porterhouse, rib-eye, T-bone, or tenderloin	3/4 inch thick	4 to 6 minutes (medium rare) Direct High
	1 inch thick	6 to 8 minutes (medium rare) Direct High
	1-1/4 inches thick	8 to 10 minutes (medium rare) Direct High
	1-1/2 inches thick	12 to 16 minutes; sear 8 to 10 minutes Direct High, grill 4 to 6 minutes (medium rare) Indirect High
	2 inches thick	18 to 22 minutes; sear 8 to 10 minutes Direct High, grill 10 to 12 minutes (medium rare) Indirect High
Skirt steak	1/4 to 1/2 inch thick	5 to 7 minutes Direct High
Flank steak	1-1/2 to 2 pounds, 3/4 inch thick	12 to 15 minutes Direct Medium
Kabob	1 to 1-1/2 inch cubes	10 to 12 minutes Direct Medium
Tenderloin, whole	3-1/2 to 4 pounds	35 to 50 minutes (medium rare); sear 20 minutes Direct Medium, grill 15 to 30 minutes Indirect Medium
Ground beef patty	3/4 inch thick	8 to 10 minutes Direct Medium
Rib-eye roast, boneless	5 to 6 pounds	1-1/2 to 2 hours Indirect Medium
Tri-tip roast	2 to 2-1/2 pounds	30 to 40 minutes; sear 10 minutes Direct High, grill 20 to 30 minutes Indirect Medium
Rib roast	12 to 14 pounds	2-1/2 to 2-3/4 hours Indirect Medium
Veal loin chop	1 inch thick	10 to 12 minutes Direct Medium

Lamb	Thickness/Weight	Approximate Grilling Time
Chop: loin, rib, shoulder, or sirloin	3/4 to 1-1/4 inches thick	8 to 12 minutes Direct Medium
Leg of lamb, semi-boneless, rolled	6 to 7 pounds	2-1/2 hours Indirect Medium
Rib crown roast	3 to 4 pounds	1 to 1-1/4 hours Indirect Medium
Ground lamb patty	3/4 inch thick	10 minutes Direct Medium
Rack of lamb	1 to 1-1/2 pounds	25 to 35 minutes Direct Medium

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Pork	Thickness/Weight	Approximate Grilling Time
Chop: rib, loin, or shoulder	3/4 to 1 inch thick	10 to 15 minutes Direct Medium
	1-1/4 to 1-1/2 inches thick	14 to 18 minutes; sear 8 minutes Direct High, grill 6 to 8 minutes Indirect Medium
Loin chop, boneless	3/4 to 1 inch thick	10 to 12 minutes Direct Medium
Loin roast: blade, sirloin, or center rib	3 to 5 pounds	1-1/4 to 1-3/4 hours Indirect Medium
Rib crown roast	4 to 6 pounds	1-1/2 to 2 hours Indirect Medium
Ribs: country-style, baby back, or spareribs	3 to 4 pounds	1-1/2 to 2 hours Indirect Medium
Tenderloin, whole	3/4 to 1 pound	25 to 30 minutes Indirect Medium
Bratwurst		25 to 30 minutes Indirect Medium

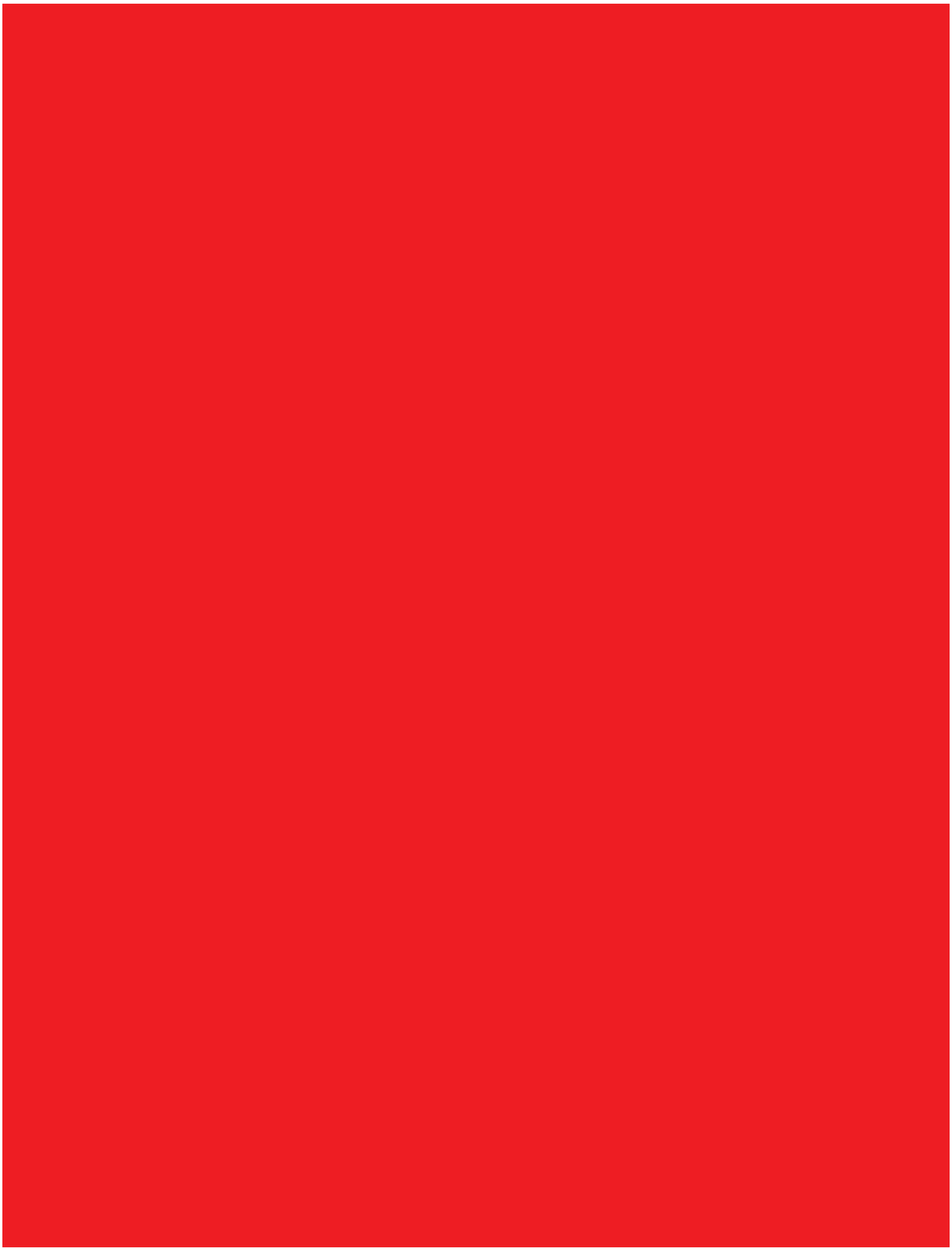
Poultry	Thickness/Weight	Approximate Grilling Time
Chicken breast, boneless, skinless	6 ounces	8 to 12 minutes Direct Medium
Chicken thigh, boneless, skinless	4 ounces	8 to 10 minutes Direct Medium
Chicken pieces, bone-in breast/wing		30 to 40 minutes Indirect Medium
Chicken pieces, bone-in leg/thigh		40 to 50 minutes Indirect Medium
Chicken, whole	3-1/2 to 5 pounds	1 to 1-1/2 hours Indirect Medium
Cornish game hen	1-1/2 to 2 pounds	30 to 45 minutes Indirect Medium
Turkey, whole, unstuffed	10 to 11 pounds	1-3/4 to 2-1/2 hours Indirect Medium
	12 to 14 pounds	2-1/4 to 3 hours Indirect Medium
	15 to 17 pounds	2-3/4 to 3-3/4 hours Indirect Medium
	18 to 22 pounds	3-1/2 to 4 hours Indirect Medium
Turkey breast, bone-in	4 to 5 pounds	1 to 1-1/2 hours Indirect Medium

Fish & Seafood	Thickness/Weight	Approximate Grilling Time
Fish, fillet or steak	1/4 to 1/2 inch thick	3 to 5 minutes Direct High
	1/2 to 1 inch thick	5 to 10 minutes Direct High
	1 to 1-1/4 inches thick	10 to 12 minutes Direct High
Fish, whole	1 pound	15 to 20 minutes Indirect Medium
	2 to 2-1/2 pounds	20 to 30 minutes Indirect Medium
	3 pounds	30 to 45 minutes Indirect Medium
Shrimp		2 to 5 minutes Direct High
Scallop		3 to 6 minutes Direct High
Note: General rule for grilling fish: 4 to 5 minutes per 1/2 inch thickness; 8 to 10 minutes per 1 inch thickness.		

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Vegetables	Thickness/Weight	Approximate Grilling Time
Artichoke, whole		Steam 20 to 25 minutes; cut in half and grill 8 to 10 minutes Direct Medium
Asparagus		6 to 8 minutes Direct Medium
Beet		1 to 1-1/2 hours Indirect Medium
Bell pepper, whole		10 to 12 minutes Direct Medium
Bell pepper, halved or quartered		6 to 8 minutes Direct Medium
Chile		7 to 9 minutes Direct Medium
Corn, husked		10 to 12 minutes Direct Medium
Corn, in husk		25 to 30 minutes Direct Medium
Eggplant, 1/2-inch slices		8 to 10 minutes Direct Medium
Eggplant, halved		12 to 15 minutes Direct Medium
Fennel, 1/4-inch slices		10 to 12 minutes Direct Medium
Garlic, whole		45 to 60 minutes Indirect Medium
Green onion, whole		3 to 4 minutes Direct Medium
Leek		14 to 16 minutes Direct Medium
Mushroom: shiitake or button		8 to 10 minutes Direct Medium
Mushroom: portabello		12 to 15 minutes Direct Medium
Onion, halved		35 to 40 minutes Indirect Medium
Onion, 1/2-inch slices		8 to 12 minutes Direct Medium
Potato, whole		45 to 60 minutes Indirect Medium
Potato, 1/2-inch slices		14 to 16 minutes Direct Medium
Potato: new, halved		20 to 25 minutes Direct Medium
Pumpkin	3 pounds	1-1/2 to 2 hours Indirect Medium
Squash: acorn	1 pound	40 to 45 minutes Indirect Medium
Squash: buttercup or butternut	2 pounds	50 to 55 minutes Indirect Medium
Squash: patty pan		10 to 12 minutes Direct Medium
Squash: spaghetti	3 pounds	1-1/4 to 1-1/2 hours Indirect Medium
Squash: yellow, 1/2-inch slices		6 to 8 minutes Direct Medium
Squash: yellow, halved		6 to 10 minutes Direct Medium
Sweet potato, whole		50 to 60 minutes Indirect Medium
Sweet potato, 1/4-inch slices		8 to 10 minutes Direct Medium
Tomato: garden, 1/2-inch slices		2 to 4 minutes Direct Medium
Tomato: garden, halved		6 to 8 minutes Direct Medium
Tomato: plum, halved		6 to 8 minutes Direct Medium
Tomato: plum, whole		8 to 10 minutes Direct Medium
Zucchini, 1/2-inch slices		6 to 8 minutes Direct Medium
Zucchini, halved		6 to 10 minutes Direct Medium

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