



THE "HOW" OF
COVERED
BARBEQUE
COOKING
WITH
TESTED RECIPES
THAT NEVER FAIL

50¢



This book is dedicated to all past, present and future users of the WEBER COVERED BARBEQUE KETTLE. All recipes contained herein are limited to and planned for this unit only.

Cook books and recipes are a dime a dozen. Some are excellently written and give the amateur chef sufficient information to do an acceptable job of cooking. On the other hand, the greater majority of books are of no particular value because they are so general in nature, that they offer little more than a hint to the cook. This means that in spite of the fact that he follows instructions, he has no assurance that everything is being done right and that the ultimate result will be satisfactory. The problem is, that these books are designed for general use and cannot therefore, be specific. We, on the contrary, edit this book with the express purpose of taking all the guesswork out of outdoor barbeque cooking. Every recipe appearing in this book has been thoroughly tested and will advise the exact number of briquettes to use and the exact time required to complete the cooking.

We will eliminate all unnecessary and incidental data which is of no value to the chef and confine ourselves to facts pertinent to barbequeing. We must of necessity point out several important facts which every cook should know. Users of the Weber Covered Kettle take pleasure in the knowledge that their unit is the one which has dared to advance beyond the conventional type of equipment, and they know that they are enjoying the best in Barbeque Cooking.

A comparatively new and advanced type of cooking is advocated in this book.

It Is COVERED COOKING

The WEBER COVERED BARBEQUE KETTLE excels in each of these important categories.

1. The cover and kettle are completely porcelainized and will not rust. The aluminum legs are also rust proof. Both the cooking grill and the charcoal grill are made of heavy steel rod.
2. The wheels are large and sturdy for easy portability.
3. No waste of heat or charcoal. All cooking is performed with the cover on, therefore, all heat is retained and only a small amount of charcoal is required. Furthermore, the cover and kettle are equipped with dampers. When these dampers are completely closed the charcoal is rapidly extinguished and you are automatically ready for your next barbeque.
4. The grill is simple to operate. No gravel is needed as a fire bed. No spits or gears to operate and no bucket of water to douse the coals. Just start the fire, put the food on the grill and let the unit do the work.
5. The WEBER COVERED BARBEQUE KETTLE is simple to maintain, and easy to keep clean.

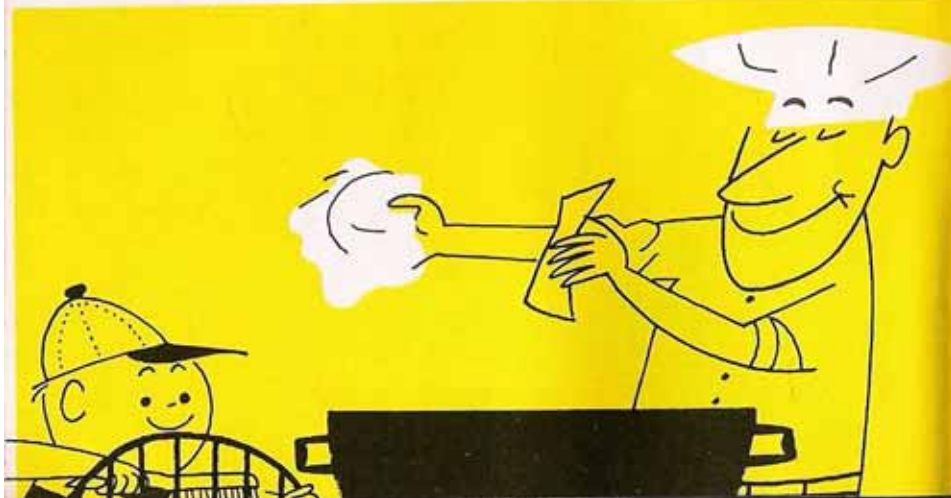
Care of the Weber Covered Barbeque Kettle

This unit is very simple to clean and easy to maintain.

REMOVAL OF ASHES: After approximately 10 hours of cooking it is advisable to remove both the cooking grill and charcoal grill and dump the accumulated ashes.

The kettle and cover are readily cleaned on the outside by using a damp cloth and wiping the kettle while hot. On the inside, it is advisable to clean the unit thoroughly from time to time. This is done by using soap and hot water or a good commercial cleaner. We recommend SPRAY MAGIC BAR-B-Q DE-GREASER.

The cooking grill is best left uncleaned after cooking. The next time you Barbeque, use a wire brush to remove all excess residue. If you want a spotless grill, clean it with soap and hot water. This, however, is not recommended nor necessary.



METHODS OF COOKING

The Weber Covered Barbeque Kettle allows the Chef the prerogative of cooking either by direct or indirect heat.

DIRECT COOKING:

All cuts of meats such as steaks, chops, hamburgers, flat meats, etc. are cooked by direct heat and consequently must be placed over the charcoal.

INDIRECT COOKING:

All whole meats such as hams, chickens, roasts, etc. are cooked by the indirect method. This process provides that the briquettes be placed on the sides of the charcoal grill only and separated by an aluminum foil drip pan. Position cooking grill with handles directly over charcoal for adding briquettes. The meat is then placed on the cooking grill directly over the foil pan and the cooking is performed entirely by reflected heat. When employing the indirect method all smoke is eliminated providing all drippings are kept off charcoal and no smoke chips are used. Consequently this type of cooking can readily be done indoors.

CAUTION: Cooking indoors is safe, but be sure to have sufficient ventilation as the charcoal will swiftly use up all oxygen in a closed or non-ventilated area.

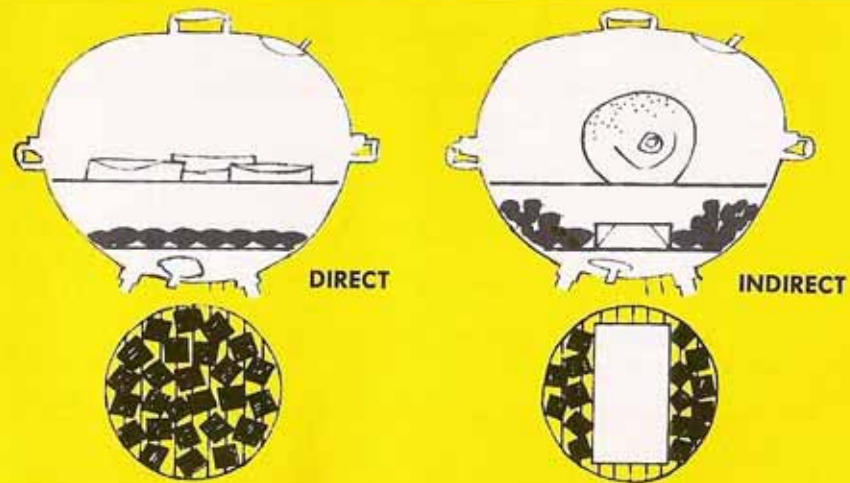
SMOKE FLAVORING:

To occasionally change the character of the food and to provide taste diversification, smoking is generally recommended. This is strictly a matter of individual taste and our suggestion is that this should be done only if you desire the flavor which results. In short, do not force smoked food on your family and friends.

Hickory and apple woods are most commonly used. We recommend chips soaked in water for approximately 20 minutes. Do not overdo it—Use only a small hand full for a particular cooking flavor. Follow directions on the package containing the chips.

REMEMBER THIS ALWAYS

**OUTDOOR OR BARBECUE COOKING MUST BE A PLEASURE.
IF IT IS A CHORE — STOP IT — USE YOUR OVEN.**



FIRE BLOWER

This small sturdy battery operated unit reduces starting time by about 75%, cuts starting cost to nothing, and prevents flame-ups. Pointing the air flow directly at the fire forces oxygen into it and will have charcoal ready to use in 5 to 8 minutes. All you need is one sheet of newspaper and a match. Since it eliminates the use of combustibles, it is the ultimate in safety. The blower is powered by a standard 6 volt lantern battery.

ROASTAND

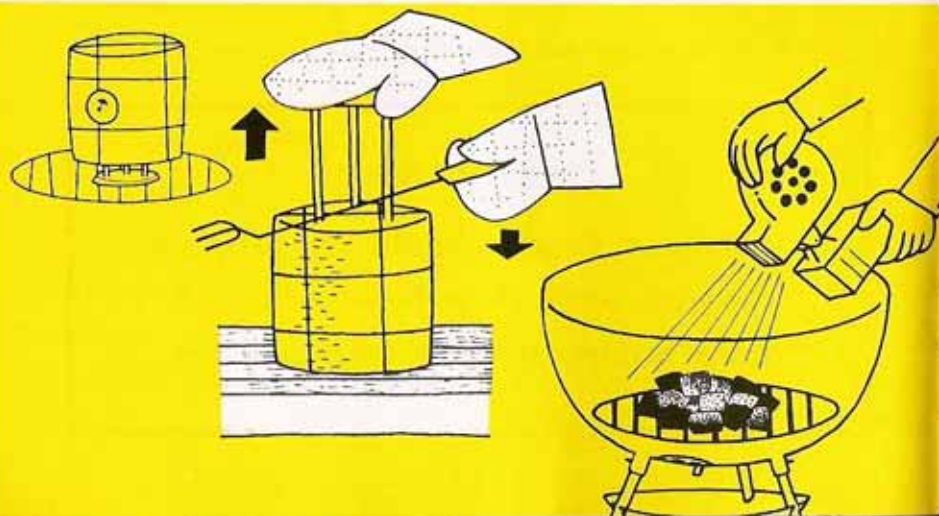
The Roastand reduces cooking time by at least one-third, reduces shrinkage considerably, roasts evenly throughout to make meat, fowl and fish more tender, juicy and tasty. Less expensive cuts of meat are made to taste like the high priced meat. Most grease and fat are removed aiding digestibility.

DIRECTIONS FOR USE:

Set Roastand on flat surface. Center meat over points of rods and slide down to within one inch of base. Place in cooking unit and use meat thermometer to determine degree of doneness. To remove meat take towel and slide meat to stand. Now place on carving board with points downward and slide meat off rods.

The stand and rods are made of cast aluminum, attractively packaged and are a perfect gift item.

The roastand can also be used in your oven with the same results.



STEAK

Most commonly used for barbequeing is the Sirloin Steak. Select a dull red steak with streaks of fat running thru the main portion and a good layer of firm white border fat.

The best results are obtained when meat has been able to reach room temperature before placing on grill. Seasoning is a matter of personal preference. It can be done either before or after cooking. Score border fat at two inch intervals but do not cut the meat. This will keep the steak from curling while it is cooking.

Hang cover on the side of the barbeque with hook provided in lid.

Open all dampers in both bottom and cover.

Use DIRECT COOKING method as shown on page 5.

Place 120 briquettes in the middle of the charcoal grill.

After starting the fire it will take one-half hour for briquettes to reach the cooking stage. If our battery operated fire blower is used this period will be reduced to from 5 to 8 minutes. When briquettes are grey, spread them evenly over entire grill. Place steaks on top grill inside kettle, put cover on, and leave all dampers wide open.

The recommended time for rare, medium and well done steaks are listed in the chart below. Remember, always keep the cover on. This is the big asset of your WEBER Kettle.

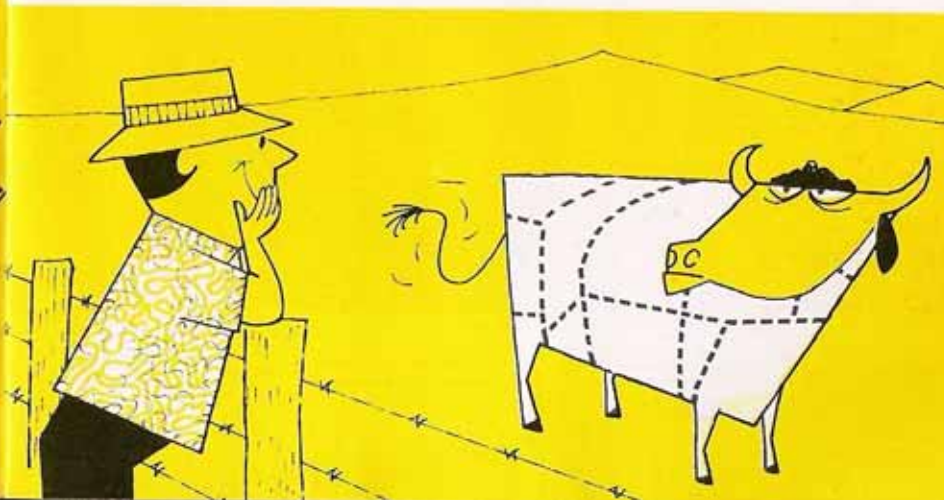
When turning meat always use a pair of tongs as this will avoid piercing the meat and letting juices escape.

When through cooking close all dampers and your charcoal will go out and be ready for the next barbeque.

STEAK COOKING CHART

Thickness of Steak	Rare 1st Side	Rare 2nd Side	Medium 1st Side	Medium 2nd Side	Well Done 1st Side	Well Done 2nd Side
1"	4 min.	5 min.	5 min.	6 min.	6 min.	7 min.
2"	7 min.	8 min.	10 min.	10 min.	12 min.	13 min.
3"	17 min.	18 min.	24 min.	24 min.	27 min.	28 min.

If you prefer searing the steak, leave cover off for first minute only on each side.



STANDING RIB ROAST

Allow approximately 1 pound of meat to each adult.

Best results are attained when roast weighs at least 5 pounds.

Be sure meat reaches room temperature before cooking.

Rub outside of roast with peanut oil and season generously with salt and coarsely ground pepper.

Hang cover on side of barbeque.

Open all dampers in cover and kettle.

Use **INDIRECT COOKING** method as shown on page 5.

Place 25 briquettes on each side of tray.

It will take charcoal about 25 minutes to be ready for barbequing. The Fire Blower will reduce this time to from 5 to 8 minutes.

Place top grill inside kettle with handles over briquettes as described on page 5.

Place meat on grill directly over foil pan, put on cover and start to cook.

Every hour add 8 briquettes to each side as explained on page 5.

Cooking Time: 13 minutes per pound.

Use meat thermometer placed in solid portion of meat. Avoid touching any fat or bone for true reading.

When through cooking close all dampers and your charcoal will go out and be ready for the next barbeque.

ROLLED RIB ROAST

This is a boned rib roast. Ask your butcher to roll and tie, but request that some fat be placed on the inside and outside of the roll. This will help keep the meat moist and juicy. Allow approximately 1 pound per adult.

Let meat attain room temperature before cooking.

Best results are attained when roast weighs 5 pounds or more.

Rub outside of roast with peanut oil and sprinkle generously with salt and coarsely ground pepper.

Hang cover on the side of barbeque.

Open all dampers in cover and kettle of barbeque.

Use **INDIRECT COOKING** method as shown on page 5.

Place 25 briquettes on each side of tray. It will take charcoal approximately 20 minutes to be ready for barbequing. By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Place top grill inside kettle with handles over charcoal as described on page 5.

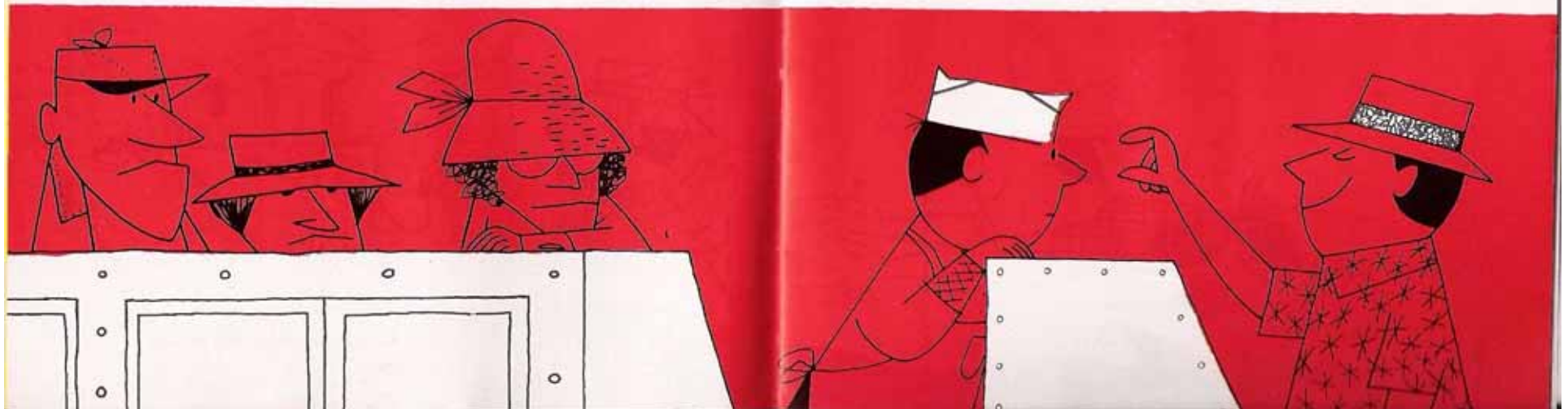
Place meat on grill directly over foil pan, put on cover and let your meat start to cook.

Every hour, add 8 briquettes to each side. This is described on page 5.

Cooking Time: 15 minutes per pound for meat to be medium.

We recommend the use of a meat thermometer. Be sure it is placed in the solid part of the meat and does not touch any fat or bone. It will then give you a true reading.

When you are through cooking close all dampers and briquettes will go out and be ready for the next barbeque.



BONED ROLLED PORK ROAST

We recommend that you select a roast not smaller than 4 pounds.

Allow approximately three-quarters pound per person.

Be sure meat is at room temperature before you start cooking

Rub outside of roast with peanut oil and sprinkle generously with salt and coarsely ground pepper.

Hang cover on side of barbeque.

Open all dampers in cover and kettle.

Use **INDIRECT COOKING** method as shown on page 5.

Place 25 briquettes on each side of pan. It will take from 25 to 30 minutes for briquettes to be ready for cooking. By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Place top grill inside kettle with handles over briquettes described in diagram page 5

Place meat on grill directly over foil pan and start to cook.

Every hour, add 8 briquettes to each side. This is described on page 5.

Cooking Time: Allow 17 minutes per pound for meat to be medium.

All pork should cook until at least medium or medium well done.

Use meat thermometer. Place in solid portion of meat to give you accurate degree of doneness.

When through cooking close all dampers and your briquettes will go out and be ready for the next barbeque.

BACK RIBS

Select ribs that are not too fatty.

Peel off the tough layer of skin on back or rib side.

Allow meat to reach room temperature.

Hang cover on the side of barbeque.

Open all dampers in bottom and cover.

Use 60 briquettes (one layer). It will take from 25 to 30 minutes for briquettes to be ready for cooking. By using the Fire Blower it will take 5 to 8 minutes to start your fire.

Use **DIRECT COOKING** method as shown on page 5.

If desired add several wet hickory chips to each side for added flavor.

Do not baste in the beginning, wait until Ribs are about half cooked, then baste frequently with sauce of your choice.

Cooking Time: 1 hour 40 minutes.

When through cooking close all dampers and your briquettes will go out and be ready for the next barbeque.

SIMPLE MARINADE TO BE USED ON PORK CHOPS OR ON CUBES OF PORK COOKED ON THE SKEWERS

1 - cup honey

1/2 - cup orange curacao

1 - teaspoon ground ginger

Stir thoroughly until all ingredients are perfectly blended.

Use as a marinade or to baste.

Since honey will easily burn cook with cover on to avoid scorching food.



PORK CHOPS

Select chops about 1 inch in thickness.

Allow meat to attain room temperature.

Season generously with salt and pepper.

Use DIRECT COOKING method as shown on page 5.

Use 80 briquettes. Place in one pile and after they are grey spread over entire grill. It will take from 25 to 30 minutes for briquettes to be ready for cooking. By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Place top grill inside of kettle.

Cook for 11 minutes on one side then turn and cook for 11 minutes on other side.

Total cooking time: 22 minutes.

Be sure to turn with tongs to avoid piercing meat letting juices escape.

When through cooking close all dampers and your briquettes will go out and be ready for the next barbeque.

Bear in mind that pork should be cooked until medium or well done.

If you prefer searing the chops, leave cover off for first minute on each side.

SUCKLING PIG

Select a pig which weighs no less than 25 pounds, preferably 35 pounds.

To avoid collapsing of pig while cooking fill cavity firmly with dressing such as bread crumbs and chopped celery, seasoned with salt pepper and sage.

Sew up cavity.

Fit tin foil over ears and tail to avoid burning. This should be removed about 1/2 hour before cooking is completed to obtain uniformity of color. Open mouth and place a piece of wood into it, so that red apple can be inserted when cooking is completed and pig is served.

Use INDIRECT COOKING method as shown on page 5.

Use the RB-600 "Ranch" Barbeque and place 35 briquettes on each side.

Place cooking grill inside of kettle with hinged ends over briquettes.

It will take from 25 to 30 minutes for briquettes to be ready for cooking.

By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

At 1 1/2 hour intervals add 12 briquettes to each side.

It is advisable to make a large tin foil drip pan.

All dampers should be wide open.

Cooking Time: 10 minutes per pound.

Nothing should be done to the pig while cooking

except about one hour before it is finished it

should be basted with a mixture of honey, orange

concentrate and soya sauce.

When serving, slice as a loaf of bread, but start

in center and work toward ends.

SAUCE

Used for Basting

- 1 - Cup honey
- 1 - Cup orange concentrate
- 1 - 1 oz. soya sauce

Cook above ingredients for 5 minutes and use for basting sauce.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.

HAM

Select a ham weighing not less than 7 pounds. Allow 3/4 pound per person. Remove any rind left on the ham.

Score the fat diagonally giving it an attractive diamond effect.

Insert a whole clove in the center of every diamond.

Place 25 briquettes on each side of pan. It will take from 25 to 30 minutes for briquettes to be ready for cooking. By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Place top grill inside kettle with handle over briquettes, as described in diagram on page 5.

Place meat on grill directly over foil pan and start to cook. Every hour add 8 briquettes as described on page 5.

Open all dampers and cook by INDIRECT COOKING method described on Page 5

Cooking Time: 9 minutes per pound.

After 1/2 hour of cooking the ham may be basted every 20 minutes with a mixture of ginger ale and brown sugar.

About 15 minutes before ham is removed from grill it can be topped with whole pineapple rings and cherries to give it that "eye appeal".

Use meat thermometer for best results.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.

SAUCE - For Basting Ham

- 1 - Cup brown sugar
 - 2 - Cups ginger ale
- Blend well, before using

For additional flavor, a cheap domestic champagne can be substituted for the ginger ale.



PLAN YOUR BARBEQUE PARTY

What should a Barbeque Party do?

It should provide a leisurely, relaxed and enjoyable afternoon or evening for guests and hosts alike. Be it for family or friends it should be fun. A properly planned party allows the host and hostess to mingle with their family and friends with the confidence and calm assurance that everything has been done to guarantee a good time for everyone and that all confusion and uncertainty has been eliminated.

The following suggestions should be used as a guide to Better Barbeque Parties.

Select your food carefully. Take into consideration not only the size of your group, but also the type of people they are. Choose something you think they will enjoy, but bear in mind you want something not too complicated nor difficult to prepare. Remember, you want to enjoy the party too. Do not spend too much time and effort on fancy side dishes and plan only those which you can prepare before hand.

Let the main emphasis be on barbecued food. That is what your guests look forward to. By cooking on the WEBER Covered Grill this will always be your long suit.

Here is a check list of the things you should have in readiness outside of the food itself.

Barbeque Grill (clean)

Charcoal Briquettes

Lighter

Basting Brush

Gloves

Tongs

Apron

Work Table

Spatula

Wire Brush

Carving knife and fork

Carving Board

Necessary Dishes

and Silverware

Napkins

Smoke chips - if desired

Thermometer - if required

Seasoning

As you increase your barbeque activity you may see fit to acquire some of the many tools and accessories now available, but the ones mentioned above will suffice.

Strive for informality, pleasant atmosphere and for simple appetizing menu. If you succeed in this, you have planned wisely and your party will be an event that you will enjoy and look back on with pleasant memories and justifiable satisfaction.



LEG OF LAMB

Select a leg of lamb weighing not less than 8 pounds.

Allow meat to attain room temperature for best results.

Rub thoroughly with peanut oil.

Season generously with salt and pepper.

For added flavor, cut garlic cloves into small pieces. Insert into small openings you cut in the leg of lamb.

Hang cover on side of barbeque with hook provided in cover.

Open all dampers in both bottom and cover.

Use **INDIRECT COOKING** method as shown on page 5.

Use 30 briquettes on each side of pan. It will take from 25 to 30 minutes for briquettes to be ready for cooking. By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

At the end of each hour add 8 briquettes to each side as described on page 5.

All dampers should be wide open.

Cooking Time: Allow 16 minutes per pound. Use meat thermometer to accurately determine degree of doneness.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.

LAMB CHOPS

Select chops at least 1 inch thick.

Allow meat to reach room temperature.

Season with salt and pepper.

Hang cover on side of barbeque with hook provided in lid.

Open all dampers in both bottom and cover.

Use **DIRECT COOKING** method as shown on page 5.

Use 80 briquettes. Place briquettes in one heap to ignite and spread over entire grill when ash grey.

This will take from 25 to 30 minutes. By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

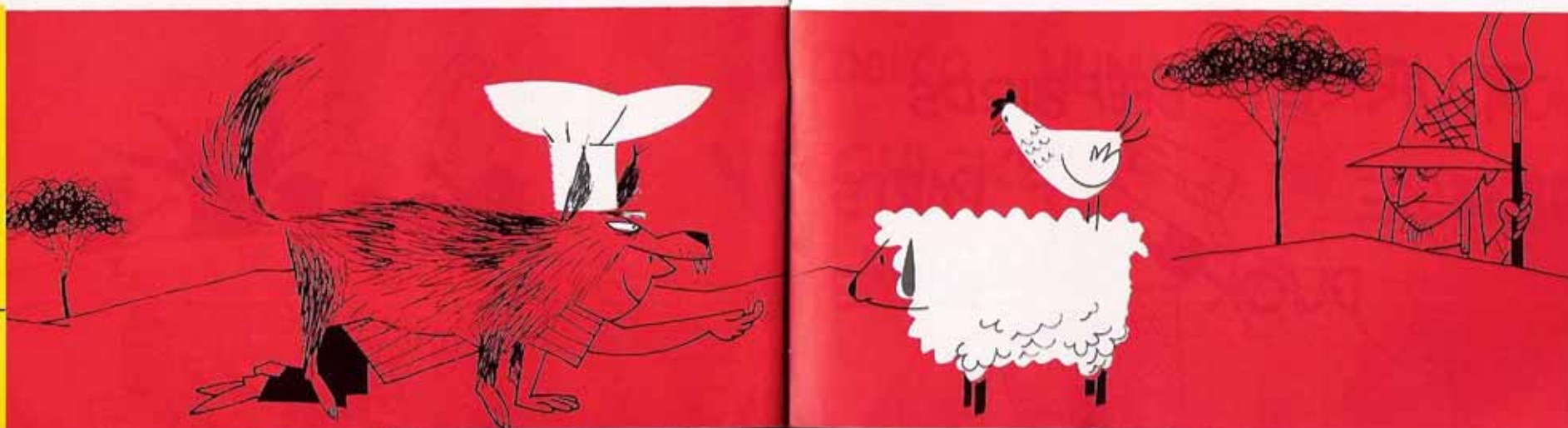
Place chops on grill and cook 5 minutes then turn and cook 5 minutes on other side.

Complete cooking time: 10 minutes.

Be sure to turn with tongs to avoid piercing meat and letting juices escape.

If you prefer searing the chops, cook with cover off for first minute on each side.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.



CHICKEN - HALVES

For best results select chicken halves that weigh about 1½ pounds.

Allow meat to attain room temperature for best results.
Rub thoroughly with peanut oil.

Season generously with salt and pepper.

Use **INDIRECT COOKING** method as shown on page 5.

Hang cover on the side of barbeque with hook provided in cover.

Open all dampers in both bottom and cover.

Use 50 briquettes (1 layer). Place in one pile to ignite and spread over entire grill when ash grey.

It will take from 25 to 30 minutes for briquettes to be ready for cooking.
By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Place chicken on grill, meaty side up.

Cooking Time: 50-55 minutes.

If chickens are to be basted, start after ½ hour of cooking.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.

Suggested marinade sauce for chicken that can also be used for basting.

- 1 - 8 oz. bottle of oil type French dressing.
- 1 - teaspoon garlic powder
- 1 - tablespoon leaf oragno
- 1 - teaspoon salt
- 1 - teaspoon coarse ground black pepper.
- 1 - cup White wine

Mix thoroughly and heat, then use as a baste or marinate.

WHOLE CHICKENS

Select broiler-fryers weighing 2½ to 3 pounds.

When cooking more than one try for uniformity in weight.

Allow chickens to reach room temperature.

Lock wings behind back.

Tie legs and tail firmly together.

Rub thoroughly with peanut oil.

Season generously with salt and pepper.

Hang cover on side of kettle with hook provided in cover.

Open all dampers in cover and kettle. Place top grill inside of kettle with handle over briquettes.

Use **INDIRECT COOKING** method as shown on page 5.

Use 25 briquettes on each side of pan.

It will take from 25 to 30 minutes for briquettes to be ready for cooking.

By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Add 8 briquettes at end of each hour to each side.

Cooking Time: 1 hour and 20 minutes.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.

CORNISH HEN

Select hens that weigh at least 1 pound.

Allow hens to attain room temperature.

Rub thoroughly with peanut oil.

Season generously with salt and pepper.

Hang cover on side of barbeque with hook provided in cover.

Open all dampers in cover and kettle. Place grill inside of kettle.

Use **DIRECT COOKING** method as shown on page 5.

Use 50 briquettes. Place in one pile and after they are grey spread over entire grill.

It will take from 25 to 30 minutes for briquettes to be ready for cooking.

By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

For added flavor and zest brush them with a mixture of ¼ pound butter and 1 cup white wine.

Cooking Time: 1 hour.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.

TURKEY BEEF BIRDS
GEESE PARTS
DUCK SQUAB



COOKOO HUMMINGBIRD CROW
CHICKENS PHEASA
MUD HENS



TURKEY

Select any size turkey that will fit in your WEBER Barbeque. Allow turkey to reach room temperature. Make certain that the wings are tied securely to the breast, and also that the legs and tail are firmly tied. Rub thoroughly with peanut oil. Season generously with salt and pepper. Hang cover on side of barbeque with hook provided in cover. Open all dampers in cover and kettle. Place top grill inside of kettle with handles over briquettes. It will take from 25 to 30 minutes for briquettes to be ready for cooking. By using the Fire Blower it will take from 5 to 8 minutes to start your fire. Use INDIRECT COOKING method as shown on page 5. To add an unusual flavor add 3 to 4 wet hickory chips to each side. Add 8 briquettes at end of each hour to each side. Cooking Time: 11 minutes per pound. We suggest use of meat thermometer to determine accurately when done. When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.

STUFFED TURKEY

Follow the same procedure. Cooking time will vary somewhat. Again use your meat thermometer. Here is a suggested stuffing or dressing.

- | | |
|--|--|
| 1/2 - lb. chicken livers and all the giblets from the turkey, simmer in 2 cups of water until tender. Set aside to cool. | 1/4 - teaspoon sage |
| 1 - Medium size onion, cut up and fry in | 1/8 - teaspoon black pepper. |
| 1/2 - lb. butter | Fry until onion is clear. Set aside to cool. |
| 1/2 - teaspoon salt | 2 - Eggs well beaten with |
| | 1 - teaspoon baking powder. |
| | 1 - Large loaf of bread, cut up. |

Cut up cooked livers and giblets and combine all the above ingredients. Make sure there is 1 1/2 cups of liquid broth (if not, add water to make this amount) and mix well together in large bowl.

DUCK

Select ducks that weigh approximately 3 1/2 pounds. If cooking more than one strive for uniformity in weight. Allow meat to reach room temperature. Rub thoroughly with peanut oil. Season generously with salt and pepper. Hang cover on side of barbeque with hooks provided in cover. Open all dampers in cover and kettle. Place top grill inside of kettle with handle over briquettes. Use INDIRECT COOKING method as shown on page 5. Use 30 briquettes on each side of drip pan and add 6 briquettes to each side after 1 hour. It will take from 25 to 30 minutes for briquettes to be ready for cooking. By using the Fire Blower it will take from 5 to 8 minutes to start your fire. Cooking Time: 19 minutes per pound. Use meat thermometer for complete accuracy. When through cooking close all dampers and your briquettes will go out and be ready for the next barbeque.

CUMBERLAND SAUCE FOR DUCK

- 1 - 8 oz. jar red currant jelly
- 1/2 - cup of Port or Madeira wine
- 1 - teaspoon of ground ginger
- Juice from one-half orange
- Juice from one-half lemon
- Rind grated from one-half orange

Bring ingredients to a boil and, thicken with a small amount of corn starch. Cool the sauce to room temperature and serve with roast duck.



FISH

Wall Eye Pike

Make sure that fish is thoroughly clean.

Whole fish should be cooked as follows:

Hang cover on side of kettle with hook provided in cover.

Open all dampers in cover and kettle. Place top grill inside of kettle with handle over briquettes.

It will take from 25 to 30 minutes for briquettes to be ready for cooking.

By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Stuff cavity firmly with bread crumbs and chopped celery and sew up.

Use INDIRECT COOKING method as shown on page 5.

Before starting to cook, baste thoroughly on both sides with melted butter and lemon juice. It is advisable to repeat basting process frequently while cooking.

Cooking Time: 1 hour 20 minutes. Ten pound fish.

This suggests that you allow about seven minutes per pound.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.

SUGGESTED FOR USE WITH FISH FILLETS OR FISH STEAKS

1 - cup dry vermouth or white wine

¼ - cup salad oil

1 - teaspoon tarragon

Mix thoroughly.

Marinate fish for several hours before cooking.

Season with salt and pepper to suit individual taste.



LOBSTER TAIL

Select Lobster Tails weighing about ½ pound each.

It is advisable to allow 2 lobster tails per person.

Allow them to attain room temperature.

To prevent curling while barbequeing, slit lengthwise and bend backward to crack shell.

Hang cover on side of kettle with hook provided in cover.

Open all dampers in cover and kettle. Place top grill inside of kettle with handles over briquettes.

It will take from 25 to 30 minutes for briquettes to be ready for cooking.

By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Use INDIRECT COOKING method as shown on page 5.

Use 60 briquettes.

Brush generously with melted butter.

Cooking Time: 20 minutes. Shell is bright red when the lobster is done.

Serve with melted butter and lemon wedge.

LIVE LOBSTER

Allow 1 lobster per person.

Purchase ½ quart seaweed per lobster.

Place live lobster on its back and with sharp knife split almost in half.

Crack large claws with hammer.

Remove sac in nose of lobster and back veins. Leave all fat, liver and juices intact.

Stuff cavity with as much finely chopped celery as possible. Sprinkle with melted butter.

Hang cover on side of kettle with hook provided in cover.

Use 80 briquettes.

Open all dampers in cover and kettle. Place top grill inside of kettle with handle over briquettes.

It will take from 25 to 30 minutes for briquettes to be ready for cooking.

By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Use DIRECT COOKING method as shown on page 5.

Spread seaweed over grill and place lobsters on seaweed shell side down.

Cooking Time: 30 minutes. The lobster, when done, will be a bright red.

Serve with hot melted butter, lemon wedges, salt and pepper.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.



SHISH KEBOB

Any number of variations can be dreamed up by the chef, depending largely on individual likes and preferences. We want to submit one we know is delicious.

ONIONS — Small white onions 2" in diameter or less

BACON — Strips cut in half and folded over double.

PINEAPPLE — Cut into 1" squares about 1/2" thick

GREEN PEPPER — Cut into 2" square pieces.

BEEF TENDERLOIN — Cut into 1 1/2 to 2" cubes.

PORK TENDERLOIN — Cut into 1 1/2" to 2" cubes somewhat smaller than beef cubes.

MUSHROOMS — Use mushroom caps.

Allow meats to reach room temperature.

String on skewers alternately—leave small space between each set of foods.

Open all dampers in cover and kettle.

Use 50 briquettes (one layer).

Use **DIRECT COOKING** method as shown on page 5.

It will take from 25 to 30 minutes for briquettes to be ready for cooking.

Cooking Time 50 minutes.

When through cooking close all dampers and your charcoal will go out and be ready for the next barbeque.

For a small party, while cooking any whole meat, you can fill several skewers with a variety of foods, cook simultaneously, and serve as hors d'oeuvres to whet the appetite. This is a wonderful way to spend some time with your guests while your main course is cooking.



MARINADES

SUGGESTED FOR BEEF OR SHISH KEBOB

- 1 - cup soya sauce
- 1/2 - cup brown sugar
- 1/2 - cup vinegar
- 1/2 - cup pineapple juice
- 2 - teaspoons salt
- 1 - teaspoon garlic powder

Mix all ingredients and bring to a boil. Marinade beef for a minimum of 4 hours.

This is also a good recipe to use as a basting sauce.

BEEF SAUCE

- 2 cups tomato juice
- 1 tsp. ground mustard
- 1 tbsp. vinegar
- 2 tsp. Worcestershire sauce
- 1/4 cup grated onion
- 1 clove garlic, minced
- 1/4 cup catsup
- 1/2 cup butter
- dash Tobasco sauce
- 3/4 tsp. salt
- 1/2 stp. paprika
- 1/2 tsp. black pepper

Mix all ingredients and simmer for 30 minutes. Use for basting and serve with meat. Variation: substitute meat stock for tomato juice.



BARBEQUED OXTAILS

This recipe calls for 8 pounds of oxtails.
Prepare the following mixture.

- 3 - cans (3 oz. each) sliced mushrooms
- 3 - Carrots, sliced
- 1/2 - Green pepper, sliced
- 1/3 - Cup lemon juice
- 1 - Medium onion, chopped
- 1 - Tablespoon onion juice
- 1 - Teaspoon tobasco sauce
- 1 - Cup butter
- 1 - Teaspoon garlic salt
- 2 - Tablespoons salt
- 1 - Teaspoon freshly ground black pepper
- 1 Quart water

Mix these ingredients and simmer 15 minutes.

Hang cover on side of kettle with hook provided in cover.

Open all dampers in both bottom and cover.

Pile 60 briquettes on charcoal grill. It will take from 25 to 30 minutes for briquettes to be ready for cooking. By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Place top grill on barbeque. Place oxtails on top grill and let them brown. This will take approximately 15 minutes, then add to sauce in large uncovered dish and cook. Cooking time about 2 hours. At the end of 1 hour add 15 briquettes.

Add water as needed while cooking.

Use DIRECT COOKING method as shown on page 5.

To add a delightful flavor, add a cup of wet hickory chips to your fire.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.



CASSEROLE

- 3 cans string beans
- 3 cans cream of mushroom soup
- 2 cans French fried onion rings
- Salt and pepper

Thoroughly mix the green beans and mushroom soup and space the French fried onion rings across the top. Season with salt and pepper, cook directly over charcoal.

Use 50 briquettes (one sparse layer).

Cooking Time: one-half hour.

When cooking any whole meat this is ideal to place on grill directly above the charcoal so it does not interfere with the cooking of the meat and it gives you the necessary side dish to round out your meal.

GRILLED ONIONS

Pare large sweet onions and remove thin slice from top and bottom.

Make 4 cuts $\frac{3}{4}$ of the way through onion from top to bottom, forming 8 uniform wedges.

Carefully cut out centers of onions to a depth of one inch.

Place a tablespoon of butter in hollow and sprinkle generously with salt and freshly ground black pepper.

Crisscross two half strips of bacon over each onion.

Wrap each in foil and bake in covered grill over ash grey charcoal.

Cooking Time: 1 hour, or until tender by direct cooking method.

To serve, remove bacon and place under onions.

Carefully unfold onion wedges to fashion flowers.

POTATOES

Select medium sized potatoes and try for uniformity.

Clean thoroughly and rub with peanut oil.

Cook by DIRECT METHOD.

Cook between 45 minutes and one hour depending on size.

ROASTED EARS OF CORN

Remove corn silk.

Soak ears with husks on in cold salt water for 30 minutes.

Cook by DIRECT METHOD.

Cooking time: 15 to 20 minutes.



ACORN SQUASH

Select a good size squash.

Cut in half lengthwise and clean out seeds carefully.

Pierce the inside about 10 times with a fork and place in it a pad of butter, and one tablespoon honey. Piercing allows the butter and honey to penetrate properly.

Season with salt and pepper.

Use DIRECT COOKING method as shown on page 5.

Use 40 briquettes (one sparse layer.)

Assemble all charcoal in one heap to ignite. When ash grey spread evenly.

Cooking Time: One hour.

LARGE STUFFED CABBAGE

Halve a large cabbage lengthwise and remove center section. Now prepare the following stuffing:

2 - Parts ground steak to

1 - Part rice

Salt and pepper

1 - Cup catsup

Small amount sour cream

Stuff cabbage with above mixture.

Hang cover on side of kettle with hook provided in cover.

Open all dampers in both bottom and cover.

Place 40 briquettes in center of cooking grill. It will take from 25 to 30 minutes for briquettes to be ready for cooking. By using the fire Blower it will take from 5 to 8 minutes to start your fire.

Use DIRECT COOKING method

Place top grill inside of kettle. Place cabbage on grill with stuffed side up.

Cooking Time: 40 minutes.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.

STUFFED LARGE BELL PEPPER

Cut a large bell pepper lengthwise.

Make a mixture of —

2 - Parts ground steak to

1 - Part rice

Salt and pepper

1 - Cup catsup

Small amount sour cream

Stuff peppers with above mixture.

Hang cover on side of kettle with hook provided in cover.

Open all dampers in both bottom and cover.

Place 40 briquettes in center of cooking grill. It will take from 25 to 30 minutes for briquettes to be ready for cooking. By using the Fire Blower it will take from 5 to 8 minutes to start your fire.

Use DIRECT COOKING method.

Cooking Time: 40 minutes.

Place top grill inside kettle. Place Bell Pepper on grill with stuffed side up.

When through cooking, close all dampers and your briquettes will go out and be ready for the next barbeque.

YOUR FAVORITE RECIPES

