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The Weber® Smokey Joe®



WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd of Level 1, 142-144 Fullarton Road, Rose Park SA 5067, Telephone: [08] 8221 6111, Facsimile: [08] 8221 6211, Email: custserv@weberbbq.com.au and Weber-Stephen Products New Zealand of Unit D, 86 Highbrook Drive, Highbrook Park, East Tamaki, Auckland 2013, Telephone: 0800 493 237, Email: custserv@webernz.co.nz, hereby warrants to the original purchaser of the Weber Barbecue (providing it is assembled and operated in accordance with the printed instructions accompanying it) that it will be free from defects in material and workmanship from the date of purchase.

Weber shall at no cost to the consumer, upon such defects occurring, at its option repair or replace such faulty materials or workmanship. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This limited warranty does not cover any defects, failures, operating difficulties or damage caused due to accident, abuse, misuse, alteration, misapplication, improper installation, connection of any other apparatus other than authorised Weber products, improper maintenance or service or failure to perform normal and routine maintenance.

Weber may require proof of the date of purchase of the Weber barbecue and therefore the consumer should retain the sales docket and return the Weber Customer Care Card immediately.

The benefits conferred by this warranty are in addition to all the other rights and remedies to a consumer under the Commonwealth of Australia Competition and Consumer Act 2010 or other Commonwealth or State legislation and this warranty does not purport to limit or exclude such rights and remedies.

THANK YOU

Thank you for choosing a Weber Smokey Joe® barbecue. Your new barbecue is the perfect travelling companion. With your Smokey Joe, you can take real barbecue flavour anywhere you like. Whether you're already a charcoal cooking enthusiast, or this is your first experience with a charcoal barbecue, we hope you enjoy the experience and flavour you can only get by grilling food directly over charcoal.

If you ever have any questions, suggestions or need any advice, please call or email our customer service team. You'll find they'll go out of their way to try to help you.

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Cooking on your Smokey Joe®

The Weber® Smokey Joe is a great way to take the flavour of charcoal cooking with you, anywhere you go. It may be a little different to some other barbecues you've used before, so we suggest that you follow the cooking instructions below to get the best results. Using the Weber direct cooking method, you'll be able to barbecue flat cuts like steaks, chops, sausages and chicken with beautiful flavour, whether you're at home or out and about.

Why should I barbecue with the lid down?

This is one of the greatest things about your Weber Smokey Joe. It's actually been specifically designed to be used with the lid down. Over the last 60 years, Weber has perfected lid down cooking to create incredible flavours and memorable meals. Whatever you're barbecuing, by cooking with the lid down, you will create an amazing barbecue flavour that you just can't get by cooking with the lid open. The flavour comes from the barbecue smoke that is trapped under the lid. It circulates around your food, giving it a wonderful barbecue flavour.

The Direct Cooking Method

The direct cooking method is all about cooking your food directly above the heat source. In the case of your Smokey Joe, that's the lit charcoal or briquettes. For the best cooking results when using the direct method, we recommend that you turn your food once, halfway through the cooking time. The direct cooking method can be used for grilling steaks, chicken, burgers and skewers directly on the cooking grill above the fire. Food containing a lot of fat, like lamb chops or fatty sausages, should not be cooked directly on the grill unless much of the fat has been removed. Fat dripping from fatty food can cause

excessive smoking, grease build up inside the barbecue or flare ups. Fatty food can be cooked using a cast iron hotplate placed on the cooking grill directly above the fire. Eggs, onion rings, pancakes and bacon should also be cooked on a hotplate using the direct cooking method.

To prepare your Smokey Joe for direct cooking:

1. Open the top and bottom vents on the barbecue, and remove the lid.
2. Remove the cooking grill (top grill).

Lighting the direct fire:



1. Place three firelighters on the charcoal grate (bottom grate).



2. Light the firelighters with a match or lighter and, using a pair of tongs and heatproof gloves, add the required number of Weber Barbecue Briquettes. Approximately 20 briquettes is a good guide. Cover the lit firelighters with the briquettes forming a rough pyramid shape. Make sure that all of the firelighters are burning well before leaving the barbecue.



3. Once the firelighters are lit and the briquettes are in place, the fire needs time to establish itself to be suitable to cook on. This can take up to 25 to 30 minutes for Weber® Barbecue Briquettes. The fire needs plenty of oxygen to establish itself, so make sure the lid is left off and the vents are open.



4. After about 25 to 30 minutes, the briquettes should be mostly covered with grey/brown ash. This is the best indicator that they are ready for cooking.

Cooking using the direct method:



1. When the fire is ready for cooking, use tongs and heatproof gloves or mitts to spread the lit coals evenly across the charcoal grate (bottom grate).

2. Place the cooking grill (top grill) on the barbecue.

3. Place the lid on the barbecue and preheat the grill for 5 to 10 minutes. Ensure that the vents are open.

4. Open the lid, place your food directly on the grill above the lit briquettes. Put the lid back in place.

5. Halfway through the estimated cooking time, open the lid and turn your food. Put the lid back in place.

Your food will cook using the heat directly underneath the grill. We recommend that you turn your food once, halfway through the cooking time when using the direct cooking method.

Even when direct cooking, the Smokey Joe® performs best with the lid on. Barbecue smoke created by fat and juices smouldering on the hot briquettes will circulate around your food and impart a wonderful barbecue flavour. By closing the lid when direct cooking, you minimise the chance of an unwanted flare up, as oxygen to the fire is restricted. By cooking with the lid on, you also minimise the impact of environmental factors such as wind and rain, which can affect cooking times when cooking outside.

Controlling the temperature

The temperature inside the barbecue is determined by the amount of fuel burning inside and the oxygen available to the fire. In this guide, based on testing with Weber Barbecue Briquettes, we recommend you use about 20 briquettes for normal grilling. If more or less heat is required for your recipe, use more or less fuel accordingly.

Troubleshooting and Useful Tips

Problem	Possible Cause	Solution
Fat dripping into ash catcher.	Fatty food such as chops and sausages are being cooked by the direct method.	Carefully remove the meat and cooking grill (use heatproof gloves or mitts for the grill). Remove the food and trim off all the fat. Next time you cook this type of food, use a hotplate.
Firelighters burn but do not successfully ignite briquettes.	Firelighters may have lost their potency due to the evaporation of the flammable ingredients.	Reset the fire with fresh fire lighters. Be careful, some briquettes may be very hot. Use tongs to do this.
	Barbecue briquettes may be damp.	Remove the briquettes with tongs and replace with dry briquettes. Allow damp briquettes to dry before attempting to reuse them.
Food tastes like kerosene.	Food has been placed on the barbecue while the firelighters are still burning or before the barbecue briquettes have mostly ashed over.	Discard food. Next time you cook ensure that the firelighters have completely burnt away and that the coals have mostly ashed over before you commence cooking.
Food takes too long to cook.	Insufficient fuel being used to create adequate cooking temperature.	Use correct fuel quantities as detailed on page 2. Add the additional fuel required and leave the lid off the barbecue until the briquettes have mostly ashed over before recommencing cooking.
	Fire not properly established.	Remove the lid from the barbecue until the briquettes have mostly ashed over before recommencing cooking.
	One or more vents are not properly opened or are partially blocked by ash or briquettes.	Check ventilation. Carefully clear any blockages and remove the barbecue lid until the fire is burning freely and the briquettes have mostly ashed over before recommencing cooking.

Problem	Possible Cause	Solution
Food takes too long to cook.	Barbecue is cooking in windy conditions resulting in lower cooking temperatures.	Try to choose a sheltered area with adequate ventilation to use your barbecue. Remember - never use the barbecue indoors.
	Wrong fuel being used. Wood or poor quality briquettes may smoke, go out or not produce the required cooking temperatures.	Allow barbecue fire to completely extinguish and cool. Then remove this fuel and replace it with Weber barbecue fuel.

Useful Tips

1. Do not move the barbecue when hot.
2. Make sure that the top and bottom vents are fully open before placing the lid on the barbecue to commence cooking. If this is not done, the fire will go out.
3. Before lighting your barbecue, make sure that the vents at the bottom are not obstructed by ash or leftover briquettes from previous cooking.
4. Heating briquettes used for slow combustion stoves are not suitable for cooking in Weber® portable charcoal barbecues. These briquettes contain quite large quantities of toxic volatiles.
5. When lighting the fire there will initially be fumes generated by the firelighters. Do not stand over the barbecue inhaling these fumes.
6. Before cooking, it is necessary to wait until the briquettes are mostly coated with ash. Any briquettes which are not burning properly will reduce the temperature inside your barbecue.
7. Wind cools the surface of the Weber barbecue. On a windy day this will lengthen the cooking time. Remember - never use the barbecue indoors and make certain you choose a sheltered area with adequate ventilation.
8. Do not continually lift the lid to check the food while cooking. This will cause considerable heat loss and lengthen the cooking time.
9. When you have finished cooking, remember to close the top and bottom vents to extinguish the fire. Any leftover fuel may be used as part of your cooking fire the next time your barbecue is used. Saving fuel will save you money and is better for the environment.

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Lamb Cutlets

[Direct/normal fire cooking method, serves 2]

Ingredients

6 lamb cutlets, fat trimmed
1 tablespoon olive oil
1 garlic clove, crushed
1 tablespoon lemon juice
1 teaspoon lemon rind, finely grated
1 tablespoon oregano leaves, freshly chopped or dried
Salt and pepper, to taste

Method

In a shallow dish combine the olive oil, garlic, lemon juice, lemon rind and oregano. Place lamb chops in the marinade while the barbecue is preheating.

Just before placing the lamb cutlets on the barbecue, season with salt and pepper, to taste.

Once the barbecue has preheated, place the lamb cutlets directly on the grill.

Close the lid and cook for 2 to 3 minutes. Open the lid and turn the lamb cutlets.

Close the lid and cook for a further 2 to 3 minutes or until cooked through.

Remove from the barbecue and leave them to rest for a few minutes.

Prawn Satay with Peanut Dipping Sauce

[Direct/normal fire cooking method]

Ingredients

20 large green prawns (about 450g), peeled and deveined
1 tablespoon vegetable oil
¼ teaspoon chilli powder
¼ teaspoon curry powder
¼ teaspoon freshly ground black pepper
½ teaspoon salt

For the sauce

1 tablespoon vegetable oil
1 tablespoon minced garlic
1 tablespoon minced ginger
¼ cup smooth peanut butter
1 tablespoon soy sauce
¼ teaspoon freshly ground black pepper
¼ teaspoon Tabasco sauce (or more, to taste)
1 tablespoon fresh lime juice

Method

To make the sauce take a small saucepan and warm the oil over medium-high heat. Add the garlic and ginger and cook until fragrant, about 1 minute, stirring occasionally. Add ½ cup of water, followed by the peanut butter, soy sauce, pepper and Tabasco sauce. Whisk until smooth.

When the sauce comes to a simmer, remove it from the heat. Just before serving, reheat the sauce over medium heat and add the lime juice and 2 to 3 tablespoons of water, whisking vigorously to achieve a smooth consistency.

Lightly brush or spray the prawns with oil. Season with the chilli powder, curry powder, pepper and salt. Thread the prawns onto skewers, either one per skewer for hors d'oeuvres or four per skewer for a main course.

Grill for 1 to 3 minutes each side or until opaque. Serve with the peanut dipping sauce.

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Marinated Chicken Breasts

(Direct/normal fire cooking method, serves 4)

Ingredients

2 chicken breasts
1 lemon, juiced
2 cloves garlic, crushed
1 tablespoon fresh mint, chopped
1 tablespoon olive oil
1 teaspoon sea salt
¼ teaspoon freshly ground black pepper

Method

Slice each chicken breast horizontally into two even pieces.

Mix the lemon juice, garlic, mint, olive oil, salt and pepper together in a bowl. Add the chicken breasts to the marinade, coating them evenly. Cover and refrigerate to let the chicken marinate for an hour.

Once the barbecue is preheated, place the chicken breasts directly on the grill.

Close the lid and cook for 5 to 6 minutes. Open the lid and turn the chicken.

Close the lid and cook for a further 5 to 6 minutes or until cooked through.

Remove from the barbecue and leave them to rest for a few minutes.

Salmon with Thai Cucumber Relish

(Direct/normal fire cooking method)

Ingredients

Salmon steaks, 150g to 200g each and 20mm thick
3 tablespoons Asian (toasted) sesame oil
Freshly ground black pepper

For the relish

2 tablespoons fresh lime juice
1 tablespoon fish sauce
1 tablespoon soy sauce
1 tablespoon sugar
1 tablespoon finely chopped fresh mint
1 tablespoon finely chopped fresh coriander
1 teaspoon minced fresh chilli
½ teaspoon minced garlic
1 cup finely chopped or thinly sliced cucumber

Method

In a medium bowl, whisk together all the relish ingredients except the cucumber. Add the cucumber, stir well and allow to stand at room temperature for at least 15 minutes.

Lightly brush or spray the salmon all over with oil. Season with pepper to taste.

Grill the salmon for 4 to 5 minutes each side or until opaque throughout. Serve with the relish spooned over the top.





Outback Steakhouse-Style Steak

(Direct/normal fire cooking method, serves 4)

Ingredients

4 porterhouse steaks, about 3 cm thick
Olive oil

For the steakhouse rub

1 teaspoon rice flour
1 teaspoon smoked paprika
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon dried basil
1 teaspoon sea salt
½ teaspoon white pepper

Timing Guide

(These times are intended as a guide only. Timing will vary depending on the thickness of the steak)

Rare - 3 minutes per side
Medium Rare - 4 minutes per side
Medium - 5 minutes per side
Well Done - 6 minutes per side

Method

An hour before you plan to cook your steak, combine all the spice rub ingredients together in a large bowl.

Generously season the steaks with the spice rub on both sides. Cover and refrigerate for 30 minutes.

Remove the steaks from the fridge and lightly brush with olive oil.

Once the barbecue has preheated, place the steaks on the grill. Using the back of your tongs, gently press down on the steak to ensure good contact with the grill.

Close the lid and cook for between 3 to 6 minutes per side, depending on how well done you would like the steaks cooked (see timing guide). Turn the steaks once, halfway through the total cooking time.

Remove the steaks from the barbecue and allow to rest for approximately 5 minutes.

Barbecuing Guide

The following cuts, thicknesses, weights and barbecuing 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 how well done you like your meat. Cooking times for beef and lamb are for medium unless otherwise noted. Let roasts and larger cuts of meat rest for 5 to 10 minutes before carving.

Beef	Thickness/Weight	Approximate Cooking Time
Steak: rump, porterhouse, fillet, T-bone or sirloin (medium)	12mm thick	grill - 2½ to 3 minutes per side
	20mm thick	grill - 3 to 4 minutes per side
	25mm thick	grill - 4 to 5 minutes per side
Veal loin chop	25mm thick	grill - 5 to 6 minutes per side
Kebab	25mm to 30mm cubes	grill - 5 to 6 minutes per side
Minced beef patty	20mm thick	grill - 4 to 5 minutes per side
Sausages	thin	grill - 3 to 4 minutes per side
	thick	grill - 4 to 5 minutes per side

Pork	Thickness/Weight	Approximate Cooking Time
Loin chops	12mm to 15mm thick	grill - 4 to 6 minutes each side
Spare ribs	12mm to 15mm thick	grill - 4 to 6 minutes each side

Lamb	Thickness/Weight	Approximate Cooking Time
Loin or chump chops	12mm to 15mm thick	grill - 4 to 6 minutes each side

Poultry	Thickness/Weight	Approximate Cooking Time
Chicken thigh	-	grill - 5 to 6 minutes each side

Fish and Seafood	Thickness/Weight	Approximate Cooking Time
Fish: fillet or steak	6mm to 13mm thick	grill - 3 to 5 minutes
	13mm to 25mm thick	grill - 3 to 5 minutes each side
	25mm to 32mm thick	grill - 5 to 6 minutes each side
Prawns	-	grill - 1 to 3 minutes each side
Scallop	-	grill - 3 to 6 minutes
Mussel	-	grill - 5 to 6 minutes (discard any that don't open)
Oyster in shell	-	grill - 3 to 5 minutes

Fruit	Thickness/Weight	Approximate Cooking Time
Apple	thick round	grill - 4 to 6 minutes
Banana	halved lengthwise	grill - 6 to 8 minutes
Peach, pip removed	halved lengthwise	grill - 8 to 10 minutes
Pear	halved lengthwise	grill - 10 to 12 minutes
Pineapple rings	-	grill - 5 to 10 minutes

Note: Barbecuing times for fruit will vary with ripeness

Vegetable	Thickness/Weight	Approximate Cooking Time
Artichoke, whole	-	steam 20 to 25 minutes; cut in half and grill 8 to 10 minutes
Asparagus	-	grill - 6 to 8 minutes
Capsicum	whole	grill - 10 to 12 minutes
	halved or quartered	grill - 6 to 8 minutes
Chilli	-	grill - 7 to 9 minutes
Corn	husked	grill - 10 to 12 minutes
	in husk	grill - 25 to 30 minutes
Eggplant	sliced	grill - 8 to 10 minutes
	halved	grill - 12 to 15 minutes
Leek	-	grill - 14 to 16 minutes
Mushroom	-	grill - 8 to 12 minutes
Onion	thickly sliced	grill - 8 to 12 minutes
Potato	thickly sliced	grill - 14 to 16 minutes
Potato: new/baby	halved	grill - 20 to 25 minutes
Sweet potato	thickly sliced	grill - 8 to 10 minutes
Tomato: garden	thickly sliced	grill - 2 to 4 minutes
	halved	grill - 6 to 8 minutes
Tomato: roma	halved	grill - 6 to 8 minutes
	whole	grill - 8 to 10 minutes
Zucchini	thickly sliced	grill - 6 to 8 minutes
	halved	grill - 6 to 10 minutes



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