



# Cooking with Weber® Summit® Six Burner Gas Barbecues For Australia and New Zealand



Step by step video recipe guides on our websites

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Weber® Summit® E-670

## THANK YOU

Thank you for choosing a Weber Summit barbecue.

Whether this is your first experience with a gas barbecue or you're already an avid barbecue chef, the Summit is an amazing piece of equipment for memorable outdoor cooking and entertaining. No matter if you're barbecuing for a crowd, searing restaurant quality steaks, roasting a Sunday lunch or even baking pizzas and desserts, your Summit will cook food with the most amazing flavour. Since Weber pioneered the 'Flavorizer® System' in 1985, Weber gas barbecues have been the benchmark for flavour and quality, and your Summit is no exception. It is the latest evolution of Weber's incredible covered cooking system and we know you're going to love it.

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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### 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](mailto: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](mailto: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.





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## We'd like to introduce you to your new Weber® Summit® barbecue

### I already know how to barbecue.

#### Why should I read this book?

Your Weber Summit is different to other barbecues you may have used before. This book will show you how to master Weber's 'direct' and 'indirect' cooking methods, so you can cook incredible food you may never have thought possible on a barbecue.

We'll show you how your Summit works and you'll find some suggested methods and recipes to get you started, but remember – barbecuing and outdoor cooking on a Weber should be an amazing journey!

We encourage you to get to know your Summit, master the Weber cooking methods, and then start experimenting! Try different foods and cooking styles. Take your favourite tried and tested recipes and try cooking them on your Summit. Even better, add your own flavours to make them your own.

Above all, have fun discovering the magic of outdoor cooking and entertaining on a Weber barbecue.

If you have any questions, or just want to talk about your ideas or recipes, we'd love to hear from you at Weber customer service. To share ideas or connect with other Weber barbecue owners, join the Weber community on social media.

### Why should I barbecue with the lid down?

This is one of the greatest things about your new Weber Summit. 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.

Whether you're barbecuing or roasting, 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. This comes from the barbecue smoke that is trapped under the lid. It circulates around your food, giving it a wonderful barbecue flavour.

With the lid down, the heat produced by the burners circulates evenly around your food. That means you can use your barbecue to produce amazing outdoor roasts, pizzas and desserts. But even when you're grilling things like steak, chops or sausages, cooking with the lid down results in beautifully seared and evenly cooked food with more natural juices retained.

Finally, the Summit will save you time, gas and money. Instead of wasting gas on producing heat that escapes straight into the atmosphere, your barbecue is finely tuned to be as efficient as possible, but still easily powerful enough to sear restaurant quality steaks, chops, sausages and chicken.

### Follow us on



@weberbbqausnz

## Get to know your barbecue

Your Summit® is an amazing barbecue. It's probably a little different from any barbecue you've used before, and we think it's important that you get to know, and love, your new barbecue. Here we'll show you how all the parts work together to produce incredible results.

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## Get to know your barbecue

### The porcelain enamel lid

Under the Weber® lid is where all the magic happens. You'll discover that cooking with the lid closed means that food cooks more quickly and evenly than you could ever hope for on a traditional, open top barbecue.

You'll soon find that it's far more efficient too – you'll save gas and money because heat is kept in and circulated all around your food.

But best of all, cooking with the lid down is the only way to get that famous Weber flavour when barbecuing.

The lid on your Summit is high quality steel, sealed in gleaming black porcelain enamel, so it won't rust, peel, burn or scratch for years and years.

### Cooking grills

The solid stainless steel cooking grills give you an ideal surface for cooking. The stainless steel rods retain and conduct heat evenly, so you'll get beautifully seared and evenly cooked food across the entire cooking area.

We recommend that you cook everything you can directly on the grill with the exception of very fatty meat. Save the hotplate supplied with your barbecue for things like eggs, pancakes and onion rings.

By cooking on the grills, your food will be healthier and you'll produce better flavour, as fat and meat juices fall onto the hot Flavorizer bars below.

### Flavorizer® bars

The Flavorizer bars rest under the cooking grills of your Summit, and they're responsible for the barbecue smoke that gives your food that unique Weber flavour. These angled bars sit above the burners of your barbecue, meaning they get incredibly hot when you're cooking. As meat juices and fat comes away from your food on the grill above, it drops onto the hot Flavorizer bars. There it sizzles and smoulders, creating all that wonderful barbecue smoke.

The Flavorizer bars also prevent fat dropping from your food into the burners below. That means you can cook almost anything on the grill with minimal chance of any unwanted flare ups.

### Cleaning system

As excess fat and juices drop safely past the burners, they're collected in the clever Weber Summit cleaning system.

You may have seen barbecues with sand traps, fat soakers or lava rocks before, but your Summit is different. The removable, sloped tray guides fat and juices from cooking down into a disposable aluminium pan. And when the drip pan is full, it's as easy as disposing of the contents and replacing the used pan with a new one.

For anything solid that doesn't make it to the aluminium pan, the sloped tray can be easily removed, and because it is porcelain enamel coated, it's easy to clean too.

### Rotisserie with infrared rotisserie burner

Your Summit comes equipped with a motorised rotisserie, perfect for cooking juicy rotisserie roasts. As your food is constantly turning, meat juices that would otherwise fall away from the food run over the surface and caramelize there, giving a unique rotisserie flavour. Your Summit is also fitted with a specialised infrared rotisserie burner, which provides intense, direct heat for food on the rotisserie. The infrared burner will caramelize and brown the outside of your food, and is best used at the start or end of the cooking process to get the outside surface of your meat just the way you like it.

The infrared burner can also be used to provide additional, intense high heat to food on the grill or warming rack, like pizzas, toasted cheese or baked potatoes.

### Smoker box with dedicated burner

The smoker box allows you to add another dimension to your outdoor cooking, by adding smoke flavours to grilled and roasted food. By using the dedicated smoker burner, you can get wood chips smouldering and smoking in the smoker box while the barbecue is preheating. Once you can see and smell smoke, it's time to turn the smoker burner down and add your food. By turning the smoker burner to low there is enough heat to keep the wood smouldering, without catching alight.



## Direct Cooking



## Indirect Cooking



## The two Weber® cooking methods

Your Summit® barbecue is designed to cook sensational barbecues – steaks, chicken, chops and sausages – but with Weber’s lid down cooking system, your barbecue can also produce amazing roasts, pizzas, slow roasted food and even desserts, all with incredible flavour. There are two cooking methods you’ll use on your Summit – direct cooking and indirect cooking. An explanation of the two methods follows. When cooking anything on your Summit, you’ll use either direct or indirect cooking (or a combination of both). Whether you are using the direct or indirect method, it is always important to preheat your barbecue before use and always cook with the lid closed.

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### The direct cooking method

The direct cooking method is what you might think of as traditional barbecuing. Food is cooked directly above a heat source. On your Summit, that means cooking directly above a lit burner. When using the direct method we recommend that you turn your food once, half way through the cooking time. The direct cooking method can be used with the burners on high, medium or low, depending on the level of heat required for the recipe.

Direct cooking is used for searing meat, cooking traditional barbecue food like lamb chops, sausages and steak, and grilling chicken, seafood or vegetables. The direct method should also be used when using the hotplate supplied with your barbecue for cooking food such as eggs, pancakes and onion rings.

The direct cooking method will sear and brown (or caramelise) food, giving a characteristic barbecued appearance, texture and flavour. This is what happens when your food comes into contact with the hot grill or hotplate.

### The indirect cooking method

The indirect cooking method is similar to roasting or baking, but with a barbecued texture and flavour you can’t get in an oven. Food is not cooked directly above a heat source.

For most indirect cooking (roasting and baking) we recommend that you cook with the left and right burners on and the centre burners off. Food is placed over the centre burners and cooked by the indirect heat produced by the left and right burners. Heat rises and reflects off the lid of the barbecue, and hot air circulates to cook food evenly on all sides, so there’s no need to turn your food when using the indirect cooking method.

Indirect cooking is best used for roasting thick cuts of meat, poultry or whole fish. It is also the cooking method to use for baking desserts, bread or pizza. Slow cooking can also be achieved on your Summit by using the indirect method (see ‘Low and slow cooking’).



## Cooking on your barbecue

### How to grill (direct cooking)

Traditional barbecuing in Australia and New Zealand usually involves using the direct method to cook chops, sausages and steaks on the cooking grill or hotplate.

Lamb chops and sausages on your Summit® are great, but you don't need to be limited to cooking traditional favourites like these. Barbecuing or grilling on your Summit is a delicious way to add flavour to fish, pork, chicken and vegetables.

#### Preheating for grilling:

Whenever you use your Summit for grilling, it is important that you preheat the barbecue first, with the lid closed. This ensures that the stainless steel grill or cast iron hotplate is searing hot when you start cooking.

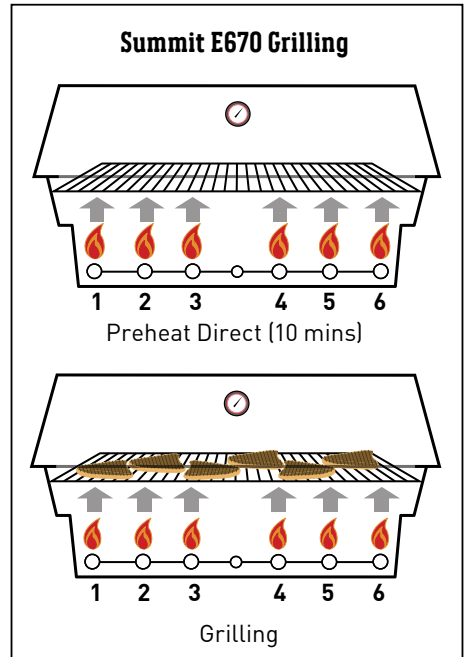
To preheat your Summit for barbecuing:

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all six main burners according to the instructions in the owner's guide.
5. Close the lid and preheat the barbecue with all main burners on HIGH for 10 minutes.

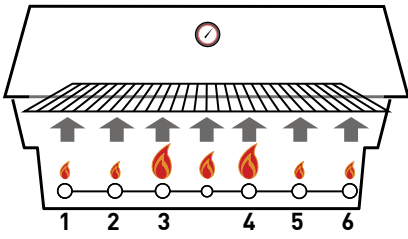
#### Grilling:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn the burners to the settings suggested in the recipe.
2. Open the lid and place your food directly on the grill (or hotplate, if you are using one).
3. Close the lid and cook for half the estimated cooking time (refer to the relevant recipe for timing).
4. Open the lid and turn the food over.
5. Close the lid and cook for the remaining cooking time.

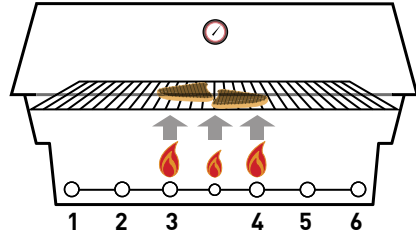
Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid or turn the food unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible.



### Summit® E670 Searing



Preheat Searing (10 mins)



Searing



## How to use the Sear Station™ (direct and indirect cooking)

The Sear Station on your Summit® is the ultimate system for cooking restaurant quality steaks on your barbecue. Steak cooked on the Sear Station will be beautifully branded on the outside, evenly cooked and tender on the inside, with a wonderful char grilled flavour. For the best results, try to use quality steak that is at least 3 cm thick.

### Preheating for searing:

Whenever you use the Sear Station on your Summit, it is important that you preheat the barbecue first, with the lid closed. This ensures that the stainless steel grill is searing hot when you start cooking.

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all main burners according to the instructions in the owner's guide.
5. Light the Sear Station burner according to the instructions in the owner's guide.
6. Turn burners 1, 2, 5 and 6 to LOW. Close the lid and preheat the barbecue with burners 3 and 4 and the Sear Station burner on HIGH, burners 1, 2, 5 and 6 on LOW for 10 minutes (as per diagram).

### Cooking steak on the Sear Station:

1. After 10 minutes preheating, your barbecue is ready to cook. Turn burners 1, 2, 5 and 6 to OFF. Leave the two centre burners and the Sear Station burner on HIGH.
2. Open the lid and place your steak directly on the grill above the Sear Station.
3. Close the lid and cook for 60 seconds.
4. Open the lid and rotate the steak 90 degrees. Close the lid and cook for a further 60 seconds.
5. Open the lid and turn the food over. Close the lid and cook for a further 60 seconds.
6. Open the lid and rotate the steak 90 degrees. Close the lid and cook for a further 60 seconds.
7. Open the lid, turn the Sear Station burner to OFF and move the steak to the grill above the far left or right burner(s) (turned off).
8. Close the lid and cook indirect for the remaining cooking time.

By using this method, you'll cook steaks with a beautiful, criss-cross seared finish on the

outside. If you like more (or less) charring on the outside of your steak, experiment with leaving the steak above the Sear Station burner for more (or less) time.

The Sear Station can also be used for searing or browning the outside of cuts of meat you plan to roast. Certain cuts of beef, lamb and pork will benefit from being seared first, and then finished using the indirect method. The Sear Station should never be used to cook food with a very high fat content, unless the fat has been removed prior to cooking.

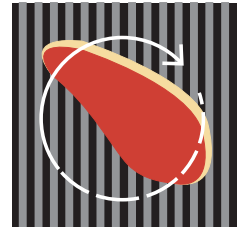
Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid or turn the food unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible.

### How to sear the perfect steak



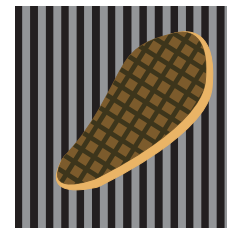
Sear

Preheat the barbecue for searing. Place the steak on the grill above the Sear Station. Sear the steak for 60 seconds.



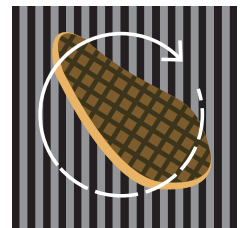
Rotate 90°

Lift the steak but don't flip it. Rotate it 90° and sear the steak for another 60 seconds.



Flip

Lift the steak and flip it over. Sear the steak for another 60 seconds.



Rotate another 90°

Lift the steak without flipping it and rotate it 90° again. Sear for another 60 seconds.



## How to roast (indirect cooking)

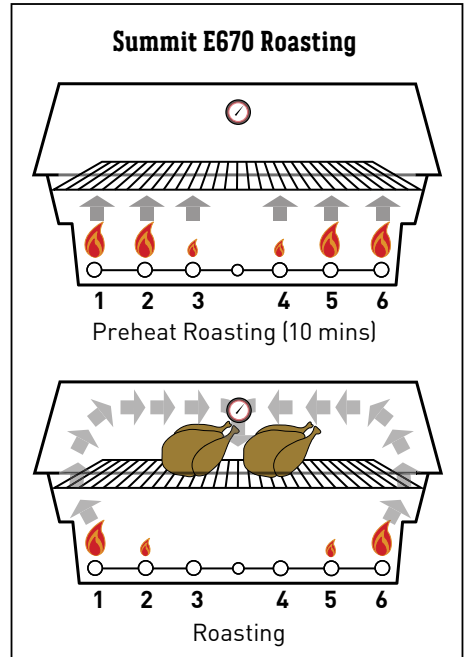
Barbecue roasts are a huge part of outdoor cooking culture in Australia and New Zealand. Australians were introduced to the magic of the outdoor barbecue roast on the Weber® Kettle in the 1970s, and we believe there is still no better way to cook a leg of lamb, roast a beautiful Christmas turkey or crackle an amazing pork roast. Your Summit® is capable of this and much more – you can cook an impressive baked ham and even perfect pizzas using the indirect method on your barbecue.

### Preheating for roasting:

Whenever you use your Summit for roasting, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in to achieve the best results.

To preheat your Summit for roasting:

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all main burners according to the instructions in the owner's guide.
5. Turn burners 3 and 4 (centre burners) to LOW and close the lid. Preheat the barbecue with burners 1,2,5 and 6 on HIGH and the centre burners on LOW for 10 minutes (pictured).



### Roasting:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn burners 3 and 4 (centre burners) to OFF, turn burners 2 and 5 to LOW and leave burners 1 and 6 on HIGH, which is the roasting setting (pictured).
2. Open the lid and place your food directly on the grill above the two centre burners.
3. Close the lid and cook for the estimated cooking time.

Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. Your food will cook faster, more evenly and with more flavour if you leave the lid closed as much as possible. As your food will cook using indirect heat when roasting, there is no need to turn the food during the cooking time.





## How to bake (indirect cooking)

What better way to finish off a beautifully cooked roast outside on your Weber barbecue, than to end the night with a perfectly baked dessert. Wow your family and friends with a dessert that you have baked outside on your Summit® barbecue. Using the indirect baking method, you can create delicious baked desserts such as cakes, puddings, pastries and slices, the list is endless.

### Preheating for baking:

Whenever you use your Summit for baking, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in to achieve the best results.

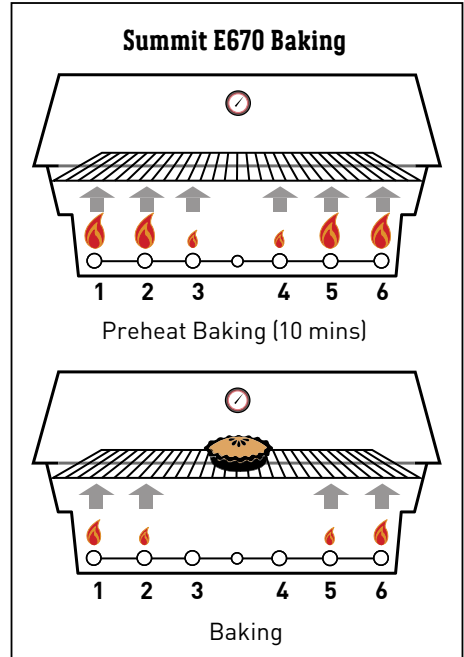
To preheat your Summit for baking:

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all six main burners according to the instructions in the owner's guide.
5. Turn burners 3 and 4 (centre burners) to LOW and close the lid. Preheat the barbecue with burners 1, 2, 5 and 6 on HIGH and the centre burners on LOW for 10 minutes (pictured).

### Baking:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn burners 3 and 4 (centre burners) to OFF, turn burners 2 and 5 to LOW and turn burners 1 and 6 to MEDIUM, which is the baking setting (pictured).
2. Open the lid and place your food directly on the grill above the centre burners.
3. Close the lid and cook for the estimated cooking time.

Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible. As your food will cook using indirect heat when baking, there is no need to turn the food during the cooking time.





## How to cook pork crackling (indirect cooking)

The secret to perfect pork crackling on your barbecue is to cook at a very high temperature at the start to blister and bubble the skin, then finish cooking the pork through at normal roasting temperatures.

### Preheating for pork crackling:

Whenever you use your Summit® for roasting, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in to achieve the best results.

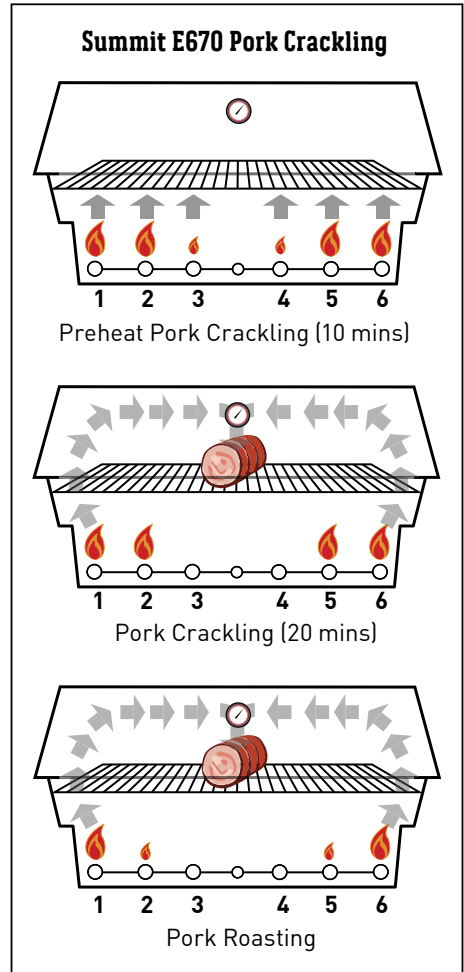
To preheat your Summit for crackling pork:

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all main burners according to the instructions in the owner's guide.
5. Turn burners 3 and 4 (centre burners) to LOW and close the lid. Preheat the barbecue with burners 1, 2, 5 and 6 on HIGH and the centre burners on LOW for 10 minutes (pictured).

### Cooking pork crackling:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn burners 3 and 4 (centre burners) to OFF, leave burners 1, 2, 5 and 6 on HIGH (pictured).
2. Open the lid and place your pork directly on the grill above the centre burners.
3. After 20 to 25 minutes, turn burners 2 and 5 to LOW. Therefore burners 1 and 6 are HIGH, 2 and 5 are LOW and 3 and 4 are OFF, which is the normal roast setting. Cook for the remaining estimated cooking time.

Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. Your food will cook faster, more evenly and with more flavour if you leave the lid closed as much as possible. As your food will cook using indirect heat when roasting and baking, there is no need to turn the food during the cooking time.





## Low and slow cooking (indirect cooking)

Secondary cuts of meat like ribs, shoulder, shanks and brisket are tougher and can be fattier than other cuts of meat you would normally roast. These tougher cuts will benefit from being cooked 'low and slow' – that is, cooked using a very low heat (about 100°C to 130°C) for many hours. This is the method used for traditional American barbecue dishes like pulled pork, beef brisket and pork spare ribs. Although the cooking process takes much longer and requires some attention, the results are well worth the effort. Your meat will be incredibly tender, while staying juicy and retaining a lot of natural flavour.

### Preheating for low and slow cooking:

Whenever you use your Summit® for low and slow cooking, it is important that you preheat the barbecue first, with the lid closed. The barbecue should be at the optimum cooking temperature (about 100°C to 130°C) when you put your food in to achieve the best results.

To preheat your Summit for low and slow cooking:

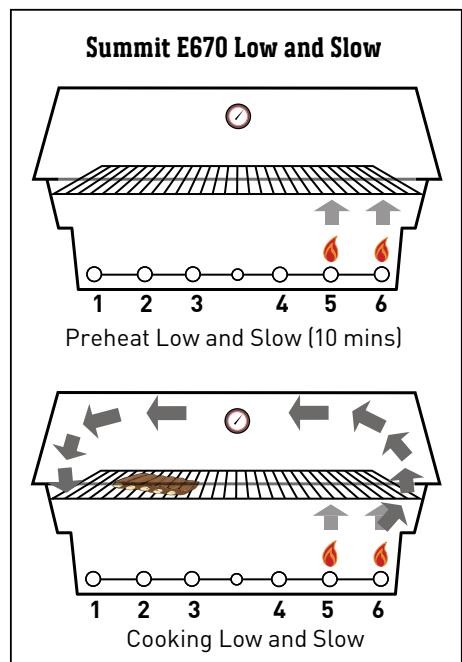
1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light burners 5 and 6 according to the instructions in the owner's guide.
5. Turn burners 5 and 6 to MEDIUM and close the lid. Preheat the barbecue with burners 1, 2, 3 and 4 OFF and burners 5 and 6 on MEDIUM for 10 minutes.

### Cooking low and slow:

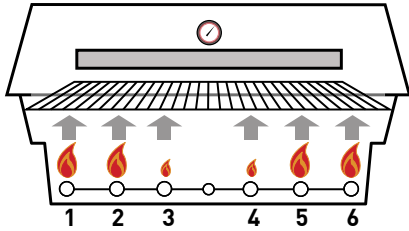
1. After preheating for 10 minutes, your barbecue is ready to cook. Leave burners 1, 2, 3 and 4 OFF and burners 5 and 6 on MEDIUM, which is the low and slow setting (pictured).
2. Open the lid and place your food directly over the UNLIT burners.
3. Close the lid and cook for the estimated cooking time.

When cooking at the low temperatures required for low and slow cooking, it is important to regularly monitor the cooking temperature inside the barbecue using the lid thermometer. If required, make small adjustments to the far right burners setting to achieve the desired temperature of approximately 100°C to 130°C.

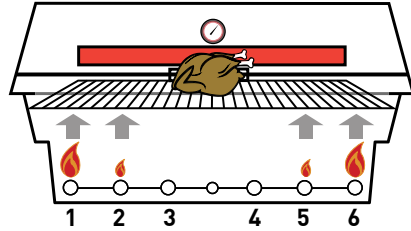
Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. As your food will cook using indirect heat cooking low and slow, there is no need to turn the food during the cooking time.



### Summit® E670 Rotisserie



Preheat Rotisserie (10 mins)



Rotisserie



## Rotisserie cooking

Cooking on a rotisserie gives your food a delicious, unique flavour. While the meat turns, fat and juices are constantly running over the surface of the food, effectively basting the meat while caramelising on the surface. When used with the infrared rotisserie burner, your rotisserie cooked food will stay juicy and tender and have a beautifully even, golden finish.

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### Preparation for rotisserie cooking:

There are a few simple steps to prepare your food and your barbecue for rotisserie cooking:

To prepare your barbecue:

1. Remove the cooking grills and hotplate from your Summit® barbecue.
2. Raise the drop down rotisserie motor from the left hand side table and place it in the upright position.
3. Plug the rotisserie motor into a power source.
4. If you want to catch fat and juices that drop from your food when cooking to make sauce or gravy, place a large aluminium drip pan in the centre of your barbecue, directly on the Flavorizer® Bars.

To prepare your food:

1. Remove meat from the fridge and allow it to stand at room temperature for a short time.
2. If necessary, truss your food using butcher's string to create as uniform and symmetrical a shape as possible.
3. Slide one rotisserie fork onto the rotisserie shaft.
4. Push the rotisserie shaft through the centre of your food and slide the food into the centre of the shaft.
5. Push the tines of the rotisserie fork into the meat to secure it to the shaft. Tighten the screws on the fork to secure it in place.
6. Slide the other rotisserie fork onto the rotisserie shaft, push the tines of the rotisserie fork into the meat, and tighten screws on the fork to secure it in place.

### Preheating for rotisserie cooking:

Whenever you use your Summit for rotisserie cooking, it is important that you preheat the barbecue first, the barbecue should be hot when you put your food in to achieve the best results.

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all main burners according to the instructions in the owner's guide.
5. Turn burners 3 and 4 (centre burners) to LOW and close the lid. Preheat the barbecue with burners 1, 2, 5 and 6 on HIGH and the centre burners on LOW for 10 minutes (pictured).

### Cooking using the rotisserie:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn burners 3 and 4 (centre burners) to OFF, turn burners 2 and 5 to LOW and leave burners 1 and 6 on HIGH, which is the roasting setting (pictured).
2. Open the lid and light the infrared rotisserie burner according to the instructions in the owners guide.
3. Push the rotisserie shaft, with your food secured by the rotisserie forks, fully into the rotisserie motor. Place the rotisserie shaft in place across the barbecue. Turn the rotisserie motor ON.
4. Close the lid and cook for 20 to 30 minutes.
5. After 20 to 30 minutes, open the lid and check your food. If the meat has the desired even, golden finish, you can turn the infrared rotisserie burner to OFF.

If you want more caramelisation/browning on the outside of the food, leave the infrared burner on until the desired finish is achieved.

6. Continue cooking with the lid closed for the estimated cooking time.





## Cleaning and maintaining your Summit®

To keep your Weber® Summit looking and cooking its best, there are a few simple maintenance tips you need to follow. If you clean and maintain your new Genesis II on the inside and the outside, your barbecue will perform like new for years and years.

Cleaning and protecting the inside of your Summit by keeping the cooking grills, Flavorizer® bars and cookbox of your barbecue clean is essential for achieving the best results when cooking, and for ensuring safe operation of your barbecue.

Cleaning the cooking grills is easy. For day-to-day cleaning of the grills, the best method is to use a Weber grill brush. After preheating your barbecue on high for 10 minutes, while the grill is very hot, use a grill brush to scrape any solid debris from the cooking grill. Use a pair of long handled tongs to rub a cloth or paper towel over the grill bars to remove any excess grease. Always wear heat proof gloves or mitts. It's not necessary to wash your grills in water after every use, however the cold grills should be washed in hot water and detergent every now and then to remove any excessive grease build up.

Your Flavorizer bars should be cleaned regularly to keep them free of grease, food and debris from the grill above. To clean them, heat your barbecue up with all burners on high for about 15 minutes with the lid closed. This will turn any debris on the Flavorizer bars to ashes. Wait for the barbecue to cool, then brush the ashes off the bars using a Weber grill brush. Every once in a while it is a good idea to take your Flavorizer bars off the barbecue and soak them in hot, soapy water. Clean them using a nylon scourer. Try to avoid using lemon or other citrus based detergents as they can contribute to corrosion.

Each time you use your barbecue, it's a good idea to check the disposable drip pan beneath the barbecue. If there is a full layer of fat and juice in the pan, it's time to throw the drip pan out and replace it with a new one. This is also a good time to check that the cookbox and removable grease tray are clear of debris. If there is a buildup of solid grease or food debris, it is important to clear it from the cookbox and grease tray.

If you don't clean accumulated grease and debris from the Flavorizer bars, cookbox and grease tray regularly, eventually all the fat is going to catch fire. If you ever do have a fat fire in your Summit, turn the gas off at the source and open the lid. Remove your food using long handled tongs if it is safe to do so. Never throw water on a fat fire, just allow the fire to burn out with the lid open. It could burn for up to about 10 minutes, depending on how much grease and fat has accumulated in your barbecue.

To maintain your barbecue and protect the stainless steel and powder coated frame, we recommend the use of Weber Stainless Steel & Metal Protectant.

The Weber Stainless Steel & Metal Protectant is specially formulated to form a light transparent barrier on stainless steel and painted metal surfaces. Using protectant is essential for protecting your barbecue against environmental factors that can contribute to rust and corrosion. It is available from your local Weber Specialist Dealer in a 500ml bottle. Regular application of the prescribed amount is important for maintaining your barbecue's appearance, and Weber recommends application of protectant at least every 3 months.

### Directions for use:

- 1) Wipe all surfaces with a damp cloth to remove dust. Allow to dry - failure to do so will inhibit the protectant adhering to the surface.
- 2) Hold bottle 25-30cm from surface and spray on a light coating. Apply sparingly. Wipe on using a microfibre cloth, ensuring even coverage. Allow to dry for 1-2 hours then reapply as above.
- 3) Allow to cure for at least 12 hours then buff with a dry microfibre cloth.

Do not apply to barbecue hood, cookbox or areas subject to temperatures above 200°C.





## Smoking

Adding wood smoke to your barbecue during cooking opens up a whole new world of flavours. Different types of wood produce different flavours and complement different meat and cooking styles. Experiment with different wood and food to find combinations that suits your taste.

### Using the smoker box:

The smoker box can be used when direct or indirect cooking. While the barbecue is preheating for cooking is the best time to get your smoker box smoking.

To use your smoker box:

1. Soak smoking wood chips in water for at least 20 minutes.
2. Open the barbecue lid.
3. Open the lid of the smoker box and fill the box with the presoaked wood.
4. Light the smoker burner according to the instructions in the owner's guide.
5. Leave the smoker burner on HIGH until the wood starts to smoulder.
6. Once the wood is smouldering, close the lid of the smoker box and turn the smoker burner to LOW. The wood should smoke for about half an hour, giving your food a subtle smokey flavour.

### How to read the recipes in this book

The collection of recipes in this book are designed to show you what your Summit® is capable of, as well as giving you some ideas for different meals you might like to cook. There are recipes that range from very simple to a little more complex. If you're new to Weber, a good suggestion is to try some simple meals first, to understand and master the cooking methods, then move on to some of the more detailed recipes or start trying your own.

At the top of each recipe, we indicate the cooking method used (direct or indirect) and the burner setting (high, medium, roast, bake, pork crackle and low and slow). It's important to note that your barbecue can accommodate both cooking methods at once. If you leave some burners

off and light others, you're able to cook 'direct' over the lit burners and 'indirect' over the unlit burners.

Where we have indicated cooking times, it's important to remember that they are only there as a guide. Wind, ambient temperature and the temperature of the meat when you start cooking can all influence the amount of time required.

One of the best ways to make sure you get your meat cooked just the way you like it is to use a meat thermometer. By reading the internal temperature of the meat, you can tell exactly when it is cooked to your liking. Weber make a range of innovative meat thermometers to suit everyone. An internal meat temperature cooking chart is included at the end of this book.

## Weber Meat Thermometers

### Digital Meat Thermometer

Use the Weber Digital Meat Thermometer to read the internal meat temperature in a hurry. Just pop off the protective cover, slip it into your food and get your temp in less than 10 seconds. The thermometer shows readings in Celsius or Fahrenheit. To protect battery life, it shuts off automatically after ten minutes.

### Snapcheck Premium Thermometer

The supremely quick and highly accurate Weber Snapcheck Digital Barbecue Thermometer gives you a digital temperature in Celsius or Fahrenheit within just three seconds. Know exactly when your meat is done, not too soon or too late; its spot on readings are accurate within a single percent. The wide display makes this grilling thermometer easy to read, even at a distance.

### iGrill® 2

Take the guesswork out of barbecuing with the iGrill 2 Bluetooth® Thermometer. The iGrill is the world's leading Bluetooth barbecue thermometer, and is a fantastic addition to Weber's range of innovative barbecue accessories. The iGrill 2 Thermometer monitors your food from beginning to end, and with the iGrill app installed on your smart phone, tablet or watch, you'll be notified when your meal is ready to come off the barbecue – cooked just the way you like it.



## Barbecued Breakfast

(Direct/medium cooking method with a hotplate)

### Ingredients

Butter  
Bacon  
Eggs  
Mushrooms, sliced  
Tomatoes (halved)  
Salt  
Freshly ground black pepper

### Method

Preheat the barbecue, with the hotplate in, for direct cooking.

Once the barbecue has preheated, turn the burners to medium.

Melt the butter on the hotplate. Place the mushrooms on the hotplate. Add the tomatoes to the grill. Season the mushrooms and tomatoes with salt and pepper.

Place the bacon on the grill.

With the lid closed, cook the tomatoes and mushrooms for approximately five minutes and then turn the mushrooms and tomatoes.

Turn the bacon.

Melt a little more butter on the hotplate and crack the eggs on to it. Season the eggs with salt and pepper and put the lid back down.

With the lid closed cook for a further 5 minutes or until cooked to your liking.

## Pancakes

(Direct/medium cooking method with a hotplate, serves 4)

### Ingredients

500 ml milk  
1 egg  
2 tsp vanilla extract  
2 cups self raising flour  
 $\frac{1}{4}$  tsp bicarbonate of soda  
 $\frac{1}{3}$  cup caster sugar  
25g butter, melted  
Cooking oil spray

### Method

Preheat the barbecue, with the hotplate in, for direct cooking.

While the barbecue is preheating, whisk the milk, egg and vanilla together in a jug until just combined.

In a separate bowl, mix the flour, bicarbonate of soda and sugar. Make a well in the centre of the dry mixture and add the milk mixture and melted butter. Whisk until well combined.

Once the barbecue has preheated, turn all burners to medium.

Carefully spray a little cooking oil spray on the hotplate to grease.

For each pancake, spoon a ladle of the mixture on to the hotplate. Make sure a gap is left between each pancake.

Close the lid and cook the pancakes for 1 to 2 minutes. Open the lid and flip the pancakes. Cook for a further minute.



## Buffalo Wings

(Indirect/high cooking method, serves 6)

### Ingredients

2 kg chicken wings, tips removed  
1 cup rice flour  
½ tsp fine salt  
¼ tsp freshly ground black pepper

### For the hot sauce

6 tbsp hot sauce (e.g. Frank's Hot Sauce)  
6 tbsp butter  
1½ tsp white vinegar  
¼ tsp cayenne pepper  
⅛ tsp garlic powder  
1 tsp Worcestershire sauce  
1 tsp Tabasco sauce  
¼ tsp salt

### For the blue cheese sauce

75g sour cream  
65g mayonnaise  
80g blue cheese  
1 tsp white vinegar  
1 garlic clove crushed  
Celery sticks to serve

### Method

Preheat the barbecue for indirect cooking.

Place chicken wings in a plastic bag with the rice flour, salt and pepper. Shake until well coated.

Once the barbecue has preheated, turn the centre burners off and leave 1, 2, 5 and 6 on high.

Shake the excess flour off the chicken wings and place them in the centre of the barbecue, ensuring a small gap is left between each piece so the heat can circulate evenly around them.

Close the lid and roast the wings on high for 30 to 35 minutes or until cooked through. There is no need to turn them during the cooking time.

While the wings are cooking, mix all the blue cheese sauce ingredients together in a small bowl. Microwave briefly until just warmed through.

Five minutes before the wings are cooked, combine the hot sauce ingredients in a small saucepan. Heat the hot sauce on the side burner (or stove top) over low heat. Cook until butter has completely melted and sauce has just started to bubble gently.

Once the wings are cooked, coat in the hot sauce and serve immediately with the blue cheese sauce and celery sticks.

## Roast Chicken Wings

(Indirect/high cooking method, serves 4)

### Ingredients

1 kg chicken wings, tips removed  
3 tbsp olive oil  
½ tsp salt  
½ tsp freshly ground black pepper

### Method

Preheat the barbecue for indirect cooking.

Remove the wings from the fridge while the barbecue is preheating.

Coat the wings with oil and season with salt and pepper.

Once the barbecue has preheated, turn the centre burners off and leave 1, 2, 5 and 6 on high.

Place the wings in the centre of the barbecue, ensuring a small gap is left between each piece so the heat can circulate around them.

Close the lid and roast the wings on high for 20 to 30 minutes or until cooked through. There is no need to turn them during the cooking time





## Sweet and Spicy BBQ Pork Ribs

(Indirect/low & slow cooking method, serves 4)

### Ingredients

2 to 3 racks of American-style pork ribs, membrane removed

### For the spice rub

2 tbsp brown sugar  
1 tbsp smoked paprika  
1 tsp salt  
1 tsp garlic powder  
1 tsp onion powder  
1 tsp ground cumin  
½ tsp freshly ground black pepper  
½ tsp cayenne pepper

### For the barbecue sauce

50g butter, cubed  
1 brown onion, chopped finely  
200 ml tomato sauce  
125 ml Jack Daniel's Tennessee Whiskey  
⅓ cup brown sugar  
80 ml apple cider vinegar  
2 tbsp honey  
1 tsp cayenne pepper  
1 tsp garlic powder

### Method

Mix all the spice rub ingredients together in a large bowl.

Remove the membrane from the back of the ribs and coat both sides with the spice mix. Gently rub the spice mix into the ribs. Cover and refrigerate for about an hour to marinate.

30 minutes prior to cooking, take the ribs out of the fridge and allow to stand at room temperature.

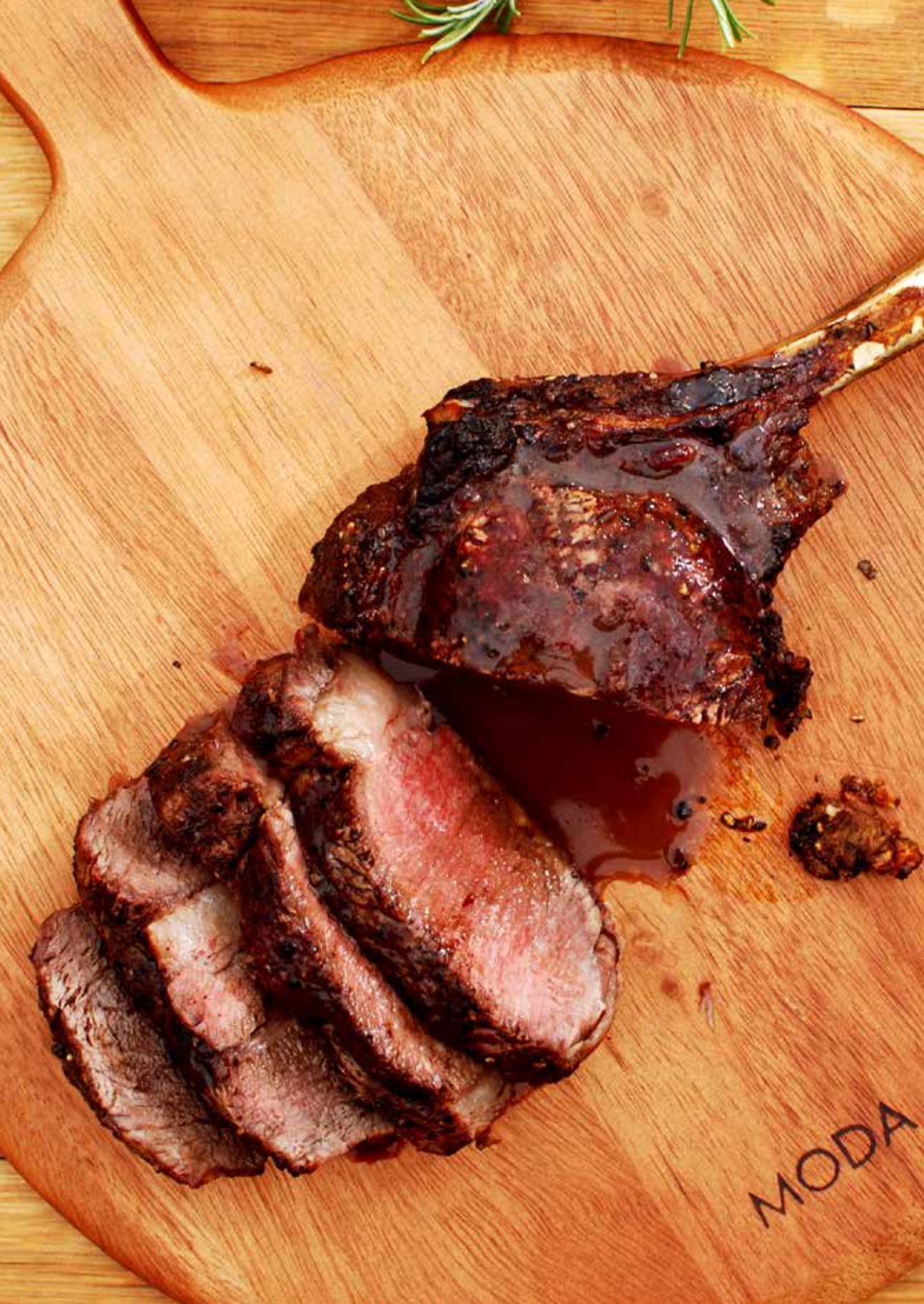
Preheat the barbecue for indirect/low & slow cooking.

Once the barbecue has preheated, put the ribs on the left hand side of the barbecue, above the left hand burner.

Leave burners 5 and 6 on medium (low and slow setting). Close the lid and cook approximately 4 hours.

Make the sauce while the ribs are cooking. Place the butter in a saucepan and cook over a high heat, on the side burner (or stove top) until melted. Once the butter has melted, add the onion and cook for a few minutes or until the onion has softened. Once the onion is cooked add all the remaining sauce ingredients. Cook for a further 10 minutes over a high heat or until thick and sticky, making sure to stir the sauce regularly.

After the ribs have been cooking for 4 hours, use a brush to baste them with the sauce. Continue to cook for another hour, basting the ribs every 20 minutes.



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## Rib Eye Steak

(Sear Station™/high, then indirect/high cooking method)

### Ingredients

Rib eye steaks, about 4 cm thick

Olive oil

Salt

Freshly ground black pepper

### Timing Guide

(These times are intended as a guide only.

Timing will vary depending on the thickness of the steak.)

Rare – 6 minutes searing, then 3 minutes indirect.

Medium Rare – 6 minutes searing, then 6 minutes indirect.

Medium – 6 minutes searing, then 12 minutes indirect.

Well Done – 6 minutes searing, then 15 minutes indirect.

### Method

Remove the steak from the fridge and lightly brush with olive oil. Season with the salt and pepper.

Preheat the barbecue for using the Sear Station (see pg 9).

Once the barbecue has preheated, turn burners 1, 2, 5 and 6 off.

Open the lid and place the steaks on the grill above the Sear Station. 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 60 seconds.

Open the lid and rotate the steaks 90 degrees on the grill. Again, using the back of your tongs, gently press down on the steak.

Close the lid and cook for a further 60 seconds. Open the lid and turn the steaks over. Again, using the back of your tongs, gently press down on the steak.

Close the lid and cook for a further 60 seconds.

Open the lid and rotate the steaks 90 degrees on the grill. Again, using the back of your tongs, gently press down on the steak.

Close the lid and cook for a further 60 seconds. The steaks are now seared. Open the lid and move the steaks to the grill above the far left or right burners. Cooking is finished by the indirect method.

Turn the Sear Station burner to off but leave the center burners on high.

Close the lid and cook until the steaks are done to your liking (see timing guide). Remove the steak from the barbecue and allow it to rest for about 5 minutes.

## Red Wine Jus

### Ingredients

4 shallots, sliced finely

2 tbsp olive oil

1 garlic clove, crushed

1 sprig fresh rosemary

2 tbsp balsamic vinegar

1 cup dry red wine

1 cup beef stock

50g butter

### Method

Heat the olive oil in a saucepan on the side burner (or stove top) over low heat.

Add the shallots, salt and pepper and fry for 5 minutes.

Once the shallots have browned, add the rosemary and garlic and continue to cook for a further 2 to 3 minutes.

Add the balsamic vinegar, wine and beef stock to the saucepan.

Cook over low heat until the jus has reduced by two thirds. Once reduced, add the butter and stir.

Leave to cool slightly, then strain through a sieve.



## Steak

(Direct/high cooking method, serves 4)

### Ingredients

4 porterhouse steaks, about 3 cm thick  
Olive oil  
Salt  
Freshly ground black pepper

### Timing Guide

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

Rare – 2 minutes per side  
Medium Rare – 3 minutes per side  
Medium – 4 minutes per side  
Well Done – 5 minutes per side

### Method

Remove the steak from the fridge and lightly brush with olive oil. Season with the salt and pepper.

Preheat the barbecue for direct cooking. Once the barbecue has preheated, leave all the burners on high.

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 2 and 5 minutes per side, depending on how well done you would like the steak cooked (see timing guide). Turn the steaks once, halfway through the total cooking time.

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

## Steakhouse Spice Rub

### Ingredients

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

### Method

30 minutes 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.

## Diane Sauce

### Ingredients

30g butter  
1 garlic clove, crushed  
2 tbsp tomato sauce  
1 ½ tbsp Worcestershire sauce  
½ cup thickened cream  
½ tsp beef stock powder  
2 tbsp fresh parsley, chopped

### Method

Melt the butter in a frying pan on the side burner (or stove top) over low heat.

Once the butter has melted, add the garlic and fry for 1 minute, stirring continuously.

When the garlic is just starting to turn golden, add the tomato sauce and Worcestershire sauce and cook for 1 minute.

Add the cream and beef stock powder to the pan. Stir well and simmer for a couple of minutes.

Add the parsley and serve.



## Traditional Barbecue

(Direct/medium cooking method with a hotplate, serves 4)

### Ingredients

1 tbsp olive oil  
2 potatoes, peeled and sliced finely into rounds (about ½ cm thick)  
2 large brown onions, sliced into thin rings  
6 pork BBQ sausages  
6 lamb loin chops, fat trimmed  
Salt  
Freshly ground black pepper

### Method

Preheat the barbecue, with the hotplate in, for direct cooking.

Once the barbecue has preheated, turn all the burners to medium.

Lightly coat the hotplate with the olive oil.

Lay the potatoes evenly over half the hotplate. Add the onions to the hotplate and season with salt and pepper.

Once the onions and potatoes are cooking, place the sausages and trimmed lamb chops directly on the grill.

Close the lid and cook for 4 to 6 minutes, stirring the onions occasionally. Open the lid and turn the potatoes, lamb chops and sausages.

Close the lid and cook for a further 4 to 6 minutes, stirring the onions occasionally.

Remove from the grill and season the lamb chops and potatoes with salt and pepper, to taste.

## Marinated Chicken Thighs

(Direct/medium cooking method, serves 4)

### Ingredients

4 boneless, skinless chicken thighs  
Juice of 1 lemon  
1 tbsp fresh mint, chopped  
Olive oil  
Salt  
Freshly ground black pepper

### Method

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

Preheat the barbecue for direct cooking.

Once the barbecue has preheated, turn all the burners to medium.

Place the chicken thighs directly on the grill.

Close the lid and cook for 4 to 5 minutes. Open the lid and turn the chicken.

Close the lid and cook for a further 4 to 5 minutes or until cooked through.

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





## Spice Rubbed Lamb Burgers with Yoghurt Sauce

(Direct/medium cooking method, serves 4)

### Ingredients

500g minced lamb  
4 burger buns  
1 red onion, sliced  
Lettuce

### For the spice mix

1 tsp salt  
½ tsp white pepper  
½ tsp chilli powder  
½ tsp dried oregano  
1 tsp ground cumin  
1 tsp ground coriander seeds  
1 tsp smoked paprika

### For the yoghurt sauce

1 Lebanese cucumber, grated  
250 ml Greek yoghurt  
1 tbsp mint, chopped  
1 long red mild chilli, diced finely  
1 lemon, zested and juiced  
1 tbsp olive oil  
Salt  
Freshly ground black pepper

### Method

#### For the spice mix

To make the spice mix, combine all the spice rub ingredients together in a bowl.

#### For the yoghurt sauce

Salt the cucumber and rest for 10 minutes.  
Squeeze out excess liquid.

Mix all the sauce ingredients in a bowl and set aside.

### For the lamb patties

Divide the lamb mince into four equal portions. Roll each portion into a ball and then flatten with the palm of your hand.

Using your thumb, make an indentation into the centre of the patty. This helps to keep the patties a consistent thickness when cooking.

Season the patties with the spice mix and set aside.

Preheat the barbecue for direct cooking. Once the barbecue has preheated, turn all the burners to medium.

Place the patties directly on the grill and press them down lightly with the back of a spatula. Close the lid and cook the patties for 3 to 4 minutes. Open the lid, turn the patties and press them down again.

Close the lid and continue to cook for a further 3 to 4 minutes.

Once the patties have cooked, remove them from the grill and set aside to rest.

While the patties are resting, place the burger buns on the grill and cook for one minute on the cut side.

Remove the buns from the grill and assemble the burgers.



## Beef Burgers

(Direct/medium cooking method with a hotplate, serves 4)

### Ingredients

Butter  
4 eggs  
4 rashers of bacon  
4 burger buns, cut in half  
Cos lettuce leaves  
Your favourite burger sauce

### For the beef patties

500g minced beef, not too lean  
1 egg  
½ cup bread crumbs  
2 tbsp fresh parsley, finely chopped  
½ brown onion, finely chopped  
1 garlic clove, crushed  
Salt  
Freshly ground black pepper

### Method

Mix the mince, one egg, bread crumbs, parsley, onion, garlic, salt and pepper in a large bowl until well combined.

Divide the mixture into four equal portions.

Roll each portion into a ball and then flatten with the palm of your hand, so they are about 1 cm thick.

Using your thumb, make an indentation into the centre of the patty. This helps to keep the patties a consistent thickness when cooking.

Once the patties have been made, set them aside on a plate and refrigerate for 30 minutes.

Preheat the barbecue, with the hotplate in, for direct cooking.

Once the barbecue has preheated, turn all the burners to medium.

Place the patties directly on the grill and press down with the back of a spatula.

Close the lid and cook the patties for around 3 to 4 minutes. Open the lid, turn the patties and press them down again.

Once the patties are turned, melt a little butter on the hotplate and crack the eggs on to it. Season the eggs with salt and pepper.

Once the eggs are cooking, place the bacon rashers directly on the grill. Close the lid and continue to cook for a further 3 to 4 minutes, turning the bacon after 2 minutes.

When the patties are cooked, remove from the grill and set aside to rest.

While the patties are resting, place the burger buns on the grill and cook for one minute on the cut side.

Remove the buns from the grill and assemble the burgers using the lettuce leaves and your favourite burger sauce.



## Roast Leg of Lamb

(Indirect/roasting cooking method, serves 6)

### Ingredients

2 to 2.5 kg leg of lamb  
3 garlic cloves, sliced lengthways  
Sprigs of rosemary  
Juice of ½ a lemon  
Salt  
Freshly ground black pepper

### Method

An hour before cooking take the lamb out of the fridge to sit at room temperature.

Preheat the barbecue for indirect cooking.

Using a sharp knife, cut 10 to 12 small slits into the flesh of the lamb. Push a piece of garlic and a small sprig of rosemary into each slit.

Squeeze the lemon all over the lamb and season with salt and pepper.

Once the barbecue has preheated, turn burners 3 and 4 off, burners 2 and 5 to low and leave burners 1 and 6 on high (roasting setting).

Place the leg of lamb on the centre of the grill. Close the lid and cook for 1 ¼ to 1 ½ hours to cook to medium, depending on the thickness of the meat.

To estimate the cooking time, measure the meat through its thickest part and cook for 1 minute per millimetre for medium. For example, if the roast is 90 mm thick, cook for 90 minutes.

## Maple Roasted Pumpkin

(Indirect/roasting cooking method, serves 4)

### Ingredients

½ Jap pumpkin, sliced into serving sized wedges  
Olive oil  
Salt  
Freshly ground black pepper  
Maple syrup  
Flaked almonds

### Method

Preheat the barbecue for indirect cooking.

While the barbecue is preheating, mix the olive oil, salt, pepper and maple syrup together. Coat the pumpkin pieces evenly with the mixture. Once the barbecue has preheated, turn burners 3 and 4 off, burners 2 and 5 to low and leave burners 1 and 6 on high (roasting setting).

Place the pumpkin above the centre burners, making sure a gap is left around each piece to allow the heat to circulate. Cook for 30 minutes and then sprinkle with the almond flakes.

Continue to cook for a further 15 minutes or until the pumpkin is tender.

## Baked Jacket Potatoes

(Indirect/roasting cooking method, serves 8)

### Ingredients

8 white potatoes, medium sized  
Olive oil  
Salt  
Freshly ground black pepper

### Method

Preheat the barbecue for indirect cooking.

While the barbecue is preheating, mix the olive oil, salt and pepper together. Coat the potatoes evenly with the mixture.

Once the barbecue has preheated, turn burners 3 and 4 off, burners 2 and 5 to low and leave burners 1 and 6 on high (roasting setting).

Place the potatoes above the centre burners, making sure a gap is left around each one to allow the heat to circulate.

Cook for 45 to 60 minutes, until tender.



## Roast Turkey

(Indirect/roasting cooking method, serves 8)

### Ingredients

5 to 6 kg turkey  
Olive oil  
Salt  
Freshly ground black pepper

### Method

Preheat the barbecue for indirect cooking. While the barbecue is preheating, remove the turkey from the fridge.

Dry the skin of the turkey with paper towel. Rub the skin with olive oil and season with salt and pepper.

Once the barbecue has preheated, turn burners 3 and 4 off, burners 2 and 5 to low and leave burners 1 and 6 on high (roasting setting).

To calculate the cooking time for turkey, allow for 20 minutes, plus an additional 20 minutes per kilo. For example, for a 5 kg turkey allow 20 minutes plus 5 x 20 minutes for a total of 120 minutes.

## Stuffing Balls

(Indirect/roasting cooking method)

### Ingredients

1 tbsp butter, plus extra for greasing  
1 brown onion, finely diced  
2 pork sausages, skins removed  
4 slices of stale bread, blended into bread crumbs  
2 rashers of bacon, finely diced  
5 sage leaves, finely chopped  
2 tbsp pistachio nuts, roughly chopped  
2 tbsp cranberries, roughly chopped  
1 egg, lightly beaten  
Salt  
Freshly ground black pepper

### Method

Melt the butter in a saucepan on the side burner (or stove top) over a low heat. Once the butter has melted add the onion. Fry for a few minutes or until golden and just beginning to soften.

Once the onion is cooked, remove it from the heat, and set aside to cool.

Preheat the barbecue for indirect cooking. Once the onion has cooled, mix with the remaining ingredients in a medium size bowl.

To make the stuffing balls, roll a heaped tablespoon worth of mixture into balls.

Put the stuffing balls into an aluminium drip tray that has been lightly greased with butter.

Once the barbecue has preheated, turn burners 3 and 4 off, burners 2 and 5 to low and leave burners 1 and 6 on high (roasting setting).

Place the drip tray over the centre burners, close the lid and bake for 10 to 15 minutes, or until cooked through.





## Roast Pork

(Indirect/pork crackling cooking method, serves 4)

### Ingredients

1 to 1.5kg rack of pork  
1 tsp olive oil  
1½ tbsps salt

### Method

An hour before cooking, take the pork out of the fridge to sit at room temperature.

Preheat the barbecue for indirect cooking.

Dry the skin of the pork and score the skin if the butcher hasn't done this already.

Rub a little oil into the skin. Give the skin a good coating of salt.

Once the barbecue has preheated, turn burners 3 and 4 (centre burners) off and leave burners 1, 2, 5 and 6 on high.

Place the pork on the centre of the grill. Close the lid and leave the outside burners on high for 20 minutes to crackle the skin.

After the 20 minutes, turn burners 2 and 5 to low and leave burners 1 and 6 on high (roasting setting) and continue to cook the pork for a further 45 to 60 minutes, depending on the thickness of the meat.

To estimate the cooking time, measure the meat through its thickest part and cook for 1 minute per millimetre. For example, if the roast is 90mm thick, cook for 90 minutes.

## Apple Sauce

### Ingredients

4 apples, peeled and diced  
1 lemon, juiced  
¼ cup caster sugar  
½ cup water

### Method

Cook all the ingredients in a saucepan over high heat on the side burner (or stove top).

Cook for 10 minutes over high heat, or until almost all the water has evaporated, making sure to stir the sauce every couple of minutes. Once the water has reduced, turn the side burner down to low.

Cook for a further 5 minutes, or until the apple has softened.

Stir throughout the cooking time.



## Crispy Skinned Salmon with Chermoula Yoghurt Sauce

(Direct/medium high cooking method with a hotplate, serves 4)

### Ingredients

4 salmon fillets, skin on  
1 tbsp olive oil  
Sea salt flakes  
Freshly ground black pepper

### For the Chermoula sauce

200g Greek yoghurt  
¼ preserved lemon, skin only, roughly chopped  
½ lemon, juiced  
½ bunch coriander, roughly chopped  
½ bunch parsley, roughly chopped  
1 red chilli, roughly chopped  
1 garlic clove, crushed  
1 tsp ground cumin

### Method

Preheat the barbecue, with the hotplate in, for direct cooking.

Lightly coat the salmon with the oil, salt and pepper.

Once the barbecue has preheated, turn all the burners down to medium.

Place the salmon directly on the hotplate skin side down.

Close the lid and cook for 3 to 4 minutes.

While the salmon is cooking place the sauce ingredients in a blender and blend until smooth.

Open the lid and turn the salmon, cook for a further 3 to 4 minutes.

Remove the salmon from the hotplate and leave to rest for a couple of minutes.

Serve the salmon with the sauce.

## Simple Whole Baked Snapper

(Indirect/roasting cooking method, serves 4)

### Ingredients

1.5 kg whole snapper, cleaned and scaled  
1 lemon, sliced  
1 small bunch of fresh oregano  
1 small bunch of fresh thyme  
Dry white wine  
Salt  
Freshly ground black pepper

### Method

Preheat barbecue for indirect cooking.

Place fish on a large piece of aluminium foil. Using a sharp knife cut slits into the flesh of snapper.

Stuff the cavity with the lemon slices, oregano and thyme.

Splash some white wine all over the fish.

Season generously with salt and pepper.

Tightly wrap the snapper in the foil, making sure the parcel is completely sealed.

Once the barbecue has preheated, turn burners 3 and 4 off, burners 2 and 5 to low and leave burners 1 and 6 on high (roasting setting).

Place the snapper above the centre burners and cook for 35 to 45 minutes.



## Mexican Corn Cobs

(Direct/medium cooking method, serves 4)

### Ingredients

4 corn cobs, husks removed  
Olive oil  
Salt  
Freshly ground black pepper  
2 limes cut into quarters  
¼ cup finely grated parmesan  
Paprika  
Cayenne pepper

### For the Coriander Cream Sauce

½ cup sour cream  
½ cup mayonnaise  
¼ cup fresh coriander, chopped  
Salt  
Freshly ground black pepper

### Method

Preheat the barbecue for direct cooking.  
While the barbecue is preheating, mix the sour cream, mayonnaise and coriander in a bowl, and season with salt and pepper.

Rub the corn cobs with olive oil, salt and pepper.

Once the barbecue has preheated, turn all burners to medium.

Place the corn cobs directly on the grill.

Close the lid and grill the corn for 3 minutes.  
Open the lid and turn the cobs one quarter.

Repeat this process, turning the corn every 3 minutes, until the corn has been grilled on all 4 sides (a total of 12 minutes).

Once the corn is cooked remove from the grill.  
While the corn is still hot, coat with the coriander cream sauce on all sides.

Squeeze fresh lime juice on the corn cobs and sprinkle with the parmesan.

Just before serving, give the corn a light dusting with the paprika and cayenne pepper to taste.



## Char Grilled Vegetable Stacks with Rocket and Pine Nut Salad

(Direct/medium cooking method, serves 4)

### Ingredients

2 large eggplants, cut into 1 cm thick rounds  
½ tbsp fine salt, for salting  
2 large zucchinis, cut in half and sliced lengthways  
2 large capsicums, deseeded and sliced lengthways  
1 tbsp olive oil  
Salt  
Freshly ground black pepper  
100g soft goat's cheese

### For the rocket salad

Olive oil  
Juice of 1 lemon  
Salt  
Freshly ground black pepper  
Rocket  
Balsamic glaze  
1 tbsp pine nuts, toasted

### Method

#### For the vegetable stack

Salt the eggplant and place in a bowl. Set aside for 10 minutes.

Preheat the barbecue for direct cooking. While the barbecue is preheating, rinse the eggplant well to remove all the salt. Dry the eggplant thoroughly.

Put the eggplant, zucchini and capsicum in a large bowl and mix with the olive oil, salt and pepper.

Once the barbecue has preheated, turn all burners to medium.

Place the vegetables directly on the grill leaving a small gap between each piece. Close the lid and cook for 3 to 5 minutes. Open the lid and turn the vegetables, then continue to cook for a further 3 to 5 minutes. Once the vegetables are cooked, remove from the grill.

### To Assemble

Lay a piece of eggplant on the plate. Crumble some goat's cheese on top of the eggplant.

Lay a couple of slices of zucchini on top. Crumble some more goat's cheese on top of the zucchini.

Lay a slice of the capsicum over it. Repeat this process to create the stack.

### For the salad

Combine the olive oil, lemon juice and some salt and pepper in a small bowl and use to dress the rocket leaves.

Drizzle with the balsamic glaze and sprinkle with the toasted pine nuts.





## Mixed Berry Cobbler

(Indirect/baking cooking method, serves 4)

### Ingredients

1 cup self raising flour  
100g unsalted butter, diced  
2/3 cup caster sugar, divided  
1/3 cup buttermilk  
2 tsp vanilla extract, divided  
1 x 250g punnet strawberries,  
hulled and quartered  
1 x 125g punnet raspberries  
1 x 125g punnet blueberries  
1/4 cup flaked almonds  
Icing sugar, to dust  
Thickened cream, to serve

### Method

Preheat the barbecue for indirect baking. While the barbecue is preheating, start to prepare the cobblers.

In a bowl mix together the flour, unsalted butter and 1/3 cup of the caster sugar. Using fingertips, rub together until mixture resembles fine breadcrumbs. Add the buttermilk and 1 teaspoon of the vanilla, and combine. Mixture will form into a wet dough. Set aside.

In a separate bowl mix together the berries, the remaining sugar (1/3 cup) and remaining vanilla extract (1 teaspoon). Toss to combine.

Divide the berry mixture between 4 ramekins. Gently press berries to compact into the ramekins. Top with the cobbler mixture, then sprinkle with the flaked almonds.

Once the barbecue has preheated, turn burners 3 and 4 off, burners 2 and 5 to low and burners 1 and 6 to medium (baking setting). Place the berry cobblers onto a baking tray and then on to the barbecue, cook for 30-35 minutes or until the tops are golden and cooked through.

Dust the cobblers with icing sugar and serve with the thickened cream.

## Chocolate Chip Cookies

(Indirect/baking cooking method, makes 24)

### Ingredients

185g butter at room temperature  
1 tsp vanilla essence  
1/4 cup caster sugar  
1/3 cup brown sugar, firmly packed  
1 egg, lightly beaten  
1 1/2 cups self raising flour, sifted  
2 cups choc chip bits (a mixture of dark, milk and white chocolate)

### Method

Beat the butter, vanilla essence and sugars in a large bowl with electric mixers until light and fluffy.

Add the egg and beat until well combined. Mix in the flour and choc chips with a spoon, until the mixture has just come together.

Cover and refrigerate for an hour or until firm.

Preheat barbecue for indirect cooking.

Roll heaped teaspoons of mixture into balls and place on a baking tray that has been lined with baking paper.

Once the barbecue has preheated, turn burners 3 and 4 off, burners 2 and 5 to low and burners 1 and 6 to medium (baking setting). Place the baking tray in the center of the grill.

Bake the cookies for 10 to 12 minutes or until lightly golden.

Allow to cool for at least 5 minutes on a cake cooling rack.

## Temperature Guide

The following chart gives a guide to how well done your meat will be, based on the internal temperature of the meat. The thermometer should be inserted into the thickest part of the meat, avoiding any bone. Keep in mind the internal temperature will continue to rise 3-6°C while it's resting.

INTERNAL MEAT TEMPERATURE GUIDE		
<b>Red meat</b>	Rare	49°C
	Medium Rare	54°C
	Medium	60°C
	Medium Well	66°C
	Well Done	68°C
	Low and Slow (Sliced)	88-91°C
	Low and Slow (Pulled)	93-95°C
<b>Pork</b>	Medium	63°C
	Medium Well	68°C
	Low and Slow (Sliced)	88-91°C
	Low and Slow (Pulled)	93-95°C
<b>Ham, raw</b>		71°C
<b>Ham, fully cooked (to reheat)</b>		60°C
<b>Poultry</b>	Well Done	74°C
<b>Minced meat / Sausage</b>	Well Done	68°C
<b>Fish</b>	Medium	57°C

## 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. Two rules of thumb: cook steaks, fish fillets, boneless chicken pieces and vegetables using the direct method for the time given on the chart, turning once, halfway through cooking. Cook roasts, whole poultry, bone in poultry pieces, whole fish and other thicker cuts using the indirect method.

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.

<b>BEEF</b>		
<b>Cut</b>	<b>Thickness/weight</b>	<b>Approximate cooking time &amp; method</b>
Steak: rump, porterhouse, rib-eye, T-bone or fillet	20mm thick	4 to 5 minutes each side <b>grill/direct medium heat</b>
	25mm thick	8 to 12 minutes total: 1 to 2 minutes each side <b>sear/high heat</b> then 3 to 4 minutes each side <b>direct/low heat</b>
	32mm thick	12 to 16 minutes total: 1 to 2 minutes each side <b>sear/high heat</b> then 5 to 6 minutes each side <b>direct/low heat</b>
Veal loin chop	25mm thick	4 to 6 minutes each side <b>direct/medium heat</b>
Kebab	25mm cubes	4 to 6 minutes each side <b>direct/medium heat</b>
Beef burger	15mm thick	3 to 4 minutes each side <b>direct/medium heat</b>
Rolled Sirloin roast	1.6kg to 1.8kg	60 to 80 minutes <b>indirect heat</b>
Roast fillet of beef	70mm to 80mm thick	70 to 80 minutes <b>indirect heat</b>
Rib roast	90mm to 100mm thick	90 to 100 minutes <b>indirect heat</b>

<b>LAMB</b>		
<b>Cut</b>	<b>Thickness/weight</b>	<b>Approximate cooking time &amp; method</b>
Chop or cutlet: loin or chump (trimmed)	12mm to 15mm thick	4 to 6 minutes each side <b>direct/medium heat</b>
Chop or cutlet: loin or chump (untrimmed)	12mm to 15mm thick	6 to 8 minutes each side on hotplate
Leg of lamb	1.8kg to 2.3kg	1½ to 2 hours <b>indirect heat</b>
Rack of lamb	450g to 680g	35 to 50 minutes <b>indirect heat</b>

**PORK**

<b>Cut</b>	<b>Thickness/weight</b>	<b>Approximate cooking time &amp; method</b>
Chop: rib, loin or shoulder	20mm to 25mm thick	10 to 15 minutes <b>direct/medium heat</b>
	32mm to 38mm thick	14 to 18 minutes total: 3 to 4 minutes each side <b>direct/medium heat</b> then 8 to 10 minutes <b>indirect heat</b>
Loin chop, boneless	20mm to 25mm thick	5 to 6 minutes each side <b>direct/medium heat</b>
Loin roast	1.4kg to 2.3kg	1¼ to 1¾ hours <b>indirect heat</b>
Ribs: country style, baby back or spare ribs	1.4kg to 1.8kg	20 to 30 minutes <b>indirect heat</b>
Tenderloin, whole	340g to 450g	25 to 30 minutes <b>indirect heat</b>

**POULTRY**

<b>Cut</b>	<b>Thickness/weight</b>	<b>Approximate cooking time &amp; method</b>
Chicken breast		5 to 6 minutes each side <b>direct/medium heat</b>
Chicken thigh		4 to 5 minutes <b>direct/medium heat</b>
Chicken pieces, bone in breast/wing		30 to 40 minutes <b>indirect heat</b>
Chicken pieces, bone in leg/thigh		40 to 50 minutes <b>indirect heat</b>
Chicken, whole	1.6kg to 2.3kg	1 to 1½ hours <b>indirect heat</b>
Turkey, whole, unstuffed	4.5kg to 5kg	1¼ to 2 hours <b>indirect heat</b>
	5.5kg to 6.4kg	2¼ to 2½ hours <b>indirect heat</b>
	6.8kg to 7.7 kg	2¼ to 3 hours <b>indirect heat</b>
Turkey breast, bone in	1.8kg to 2.kg	1 to 1½ hours <b>indirect heat</b>

**FISH & SEAFOOD**

<b>Cut</b>	<b>Thickness/weight</b>	<b>Approximate cooking time &amp; method</b>
Fish, fillet or steak	6mm to 13 mm thick	2 to 3 minutes each side <b>direct/medium heat</b>
	13mm to 2mm thick	3 to 5 minutes each side <b>direct/medium heat</b>
	25mm to 30mm thick	5 to 6 minutes each side <b>direct/medium heat</b>
Fish, whole	450g	15 to 20 minutes <b>indirect heat</b>
	900g to 1.2kg	20 to 30 minutes <b>indirect heat</b>
	1.4kg	30 to 45 minutes <b>indirect heat</b>
Prawns		1 to 3 minutes each side <b>direct/high heat</b>
Scallop		1 to 2 minutes each side <b>direct/medium heat</b>

**Note:** General rule for grilling fish: 4 to 5 minutes per 13mm thickness, 8 to 10 minutes per 25 mm thickness.

## VEGETABLES

Cut	Thickness/weight	Approximate cooking time & method
Artichoke, whole		Steam 20 to 25 minutes; cut in half and grill 4 to 5 minutes each side <b>direct/medium heat</b>
Asparagus		3 to 4 minutes each side <b>direct/medium heat</b>
Capsicum, whole		5 to 6 minutes each side <b>direct/medium heat</b>
Capsicum, halved or quartered		3 to 4 minutes each side <b>direct/medium heat</b>
Chilli		3 to 5 minutes each side <b>direct/medium heat</b>
Corn, husked		5 to 6 minutes each side <b>direct/medium heat</b>
Eggplant, 10 to 15mm slices		4 to 5 minutes each side <b>direct/medium heat</b>
Eggplant, halved		6 to 8 minutes each side <b>direct/medium heat</b>
Fennel 5mm slices		5 to 6 minutes each side <b>direct/medium heat</b>
Garlic, whole		45 to 60 minutes <b>indirect heat</b>
Spring onion, whole		2 to 3 minutes each side <b>direct/medium heat</b>
Leek		7 to 8 minutes each side <b>direct/medium heat</b>
Mushroom		4 to 5 minutes each side <b>direct/medium heat</b>
Onion, whole		35 to 40 minutes <b>indirect heat</b>
Potato, whole		45 to 60 minutes <b>indirect heat</b>
Potato, 15mm slices		7 to 8 minutes each side <b>direct/medium heat</b>
Potato: new, halved		10 to 12 minutes each side <b>direct/medium heat</b>
Pumpkin 1.4kg		1½ to 2 hours <b>indirect heat</b>
Pumpkin butternut halved		45 to 60 minutes <b>indirect heat</b>
Squash: yellow, halved		3 to 5 minutes each side <b>direct/medium heat</b>
Sweet potato, whole		50 to 60 minutes <b>indirect heat</b>
Sweet potato, 5mm slices		4 to 5 minutes each side <b>direct/medium heat</b>
Tomato: garden, halved		3 to 4 minutes each side <b>direct/medium heat</b>
Tomato: roma, halved		2 to 3 minutes each side <b>direct/medium heat</b>
Zucchini, halved		4 to 6 minutes each side <b>direct/medium heat</b>

## Gas Barbecue Accessories



Weber® make a full range of innovative well made accessories that perfectly complement any Weber gas barbecue and add fun, ease and convenience to gas barbecue cooking.

### Premium Gas Barbecue Covers

All weather fabric is water resistant, UV resistant and breathable, protecting the bbq from the elements. Velcro straps added to secure the bbq, preventing the cover from blowing away. Keep cover in storage bag when not in use.



### Drip Pans

Your choice of small or large heavy gauge pans especially designed for barbecue use. Made to the highest quality without any sharp edges, these versatile pans can be cleaned and reused. Suitable either as drip pans or for cooking vegetables and desserts.

### Weber Barbecue Tools

The latest design in barbecue tools. Each will perform its specific task with ease. Their handles have built in comfort grips that give perfect balance ... the moment you pick one of them up you can feel the difference.



### Stainless Steel Tool Set

Comprises tongs, spatula and barbecue fork.

### 3 Sided Grill Brushes

These grill brushes feature a round head full of metal bristles, making it easy to get between the grill bars and other difficult places.



### Stainless Steel Grill Pan

A great idea for cooking oven chips and fries, vegetables or delicate fish on the barbecue.



### Stainless Steel Vegetable Basket

Deep enough to let you cook large quantities of your favourite vegetables.



### Rib and Roast Holder

The heavy gauge, nickel plated steel rib rack allows you to stand ribs, chops and chicken pieces in an upright position. Creates up to 50% more usable cooking area. Turn it upside down to create a roast holder that makes it easy to lift roasts on and off the barbecue.

### Barbecue Mitt

Made of 100% cotton material, the mitt has a special flame retardant coating to protect you from the heat of your barbecue.



### Barbecue Apron

High quality black barbecue apron made from 100% cotton with Weber logo.



### High Temperature Premium Gloves

Made of aramid fibres, these gloves protect you from the high heat of barbecuing. The silicone grip on the palm means you can easily handle hot pizza stones, hotplates and tools.



## Weber® Thermometers



### iGrill®2 Meat Thermometer

The difference between good food and great food is only a few degrees. Monitoring the internal temperature of the meat you're cooking is the only definitive way to know when it's cooked the way you like it. That's where the Weber® iGrill comes in.

The iGrill 2 Bluetooth® thermometer monitors food from beginning to end, and notifies you on your smart device via the Weber iGrill app once it has reached the perfect degree to serve. With the iGrill 2, you never have to worry about serving over or undercooked food again.



### Instant Read Thermometer

Make sure your meat is cooked just the way you like it with this instant read thermometer.



### Snapcheck Thermometer

Super-fast and accurate to within 1°. The Snapcheck thermometer is the ultimate instant thermometer.





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