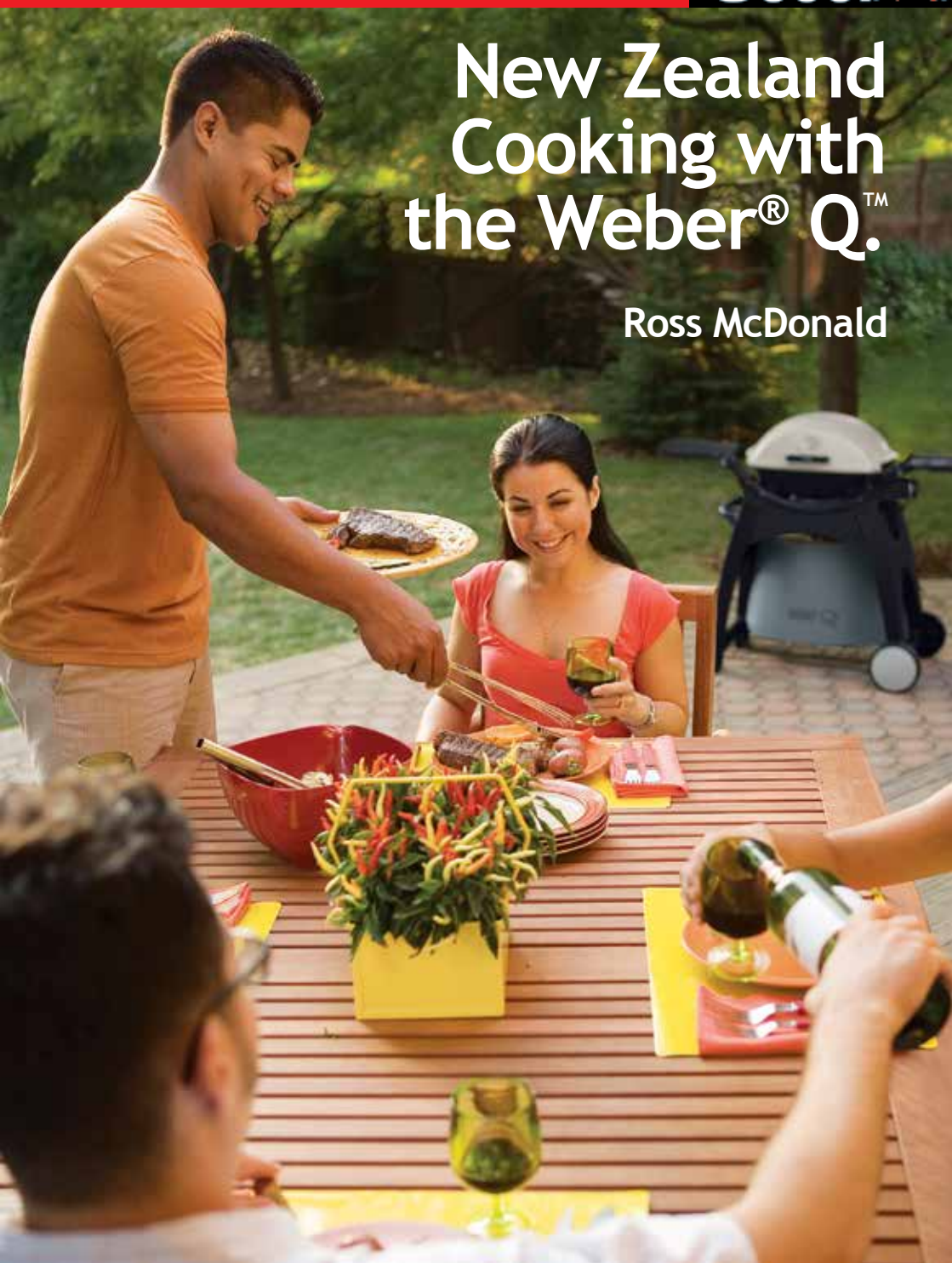


weber 

New Zealand Cooking with the Weber® Q.™

Ross McDonald



Weber® Q™ (Q220)™



The shape of the Weber® Q™ is a registered trademark.

Thank you for choosing the Weber® Q™ barbecue. We know you will quickly begin to enjoy many memorable barbecued meals on your Weber Q™. To help you get started we've included this Weber Q™ cooking guide. It includes some of our favourite recipes. To get the best results, you need to use the correct heat settings as shown in the barbecuing and roasting instructions. In addition to the recipes, you'll find a 'barbecuing and roasting guide' on the last few pages. This provides an estimate of the cooking times for many of the dishes you may like to try.

If you need advice or would like some help, you can either call us on 0800 493 237 or e-mail us at webernz@xtra.co.nz. You'll find that the people in our company will go out of their way to try and help you. If you would like more information about any of our barbecues or accessories, visit our website at www.webernz.co.nz.

Thank you again, and happy Weber-Q-ing.

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How to get the best from your Weber® Q™

Barbecuing

Your Q™ has been designed to cook magnificent steaks. To get the best results with steak, cook on the grill-bars rather than on a hotplate. Only use a hotplate when there is the potential for a lot of fat to come away from the meat or when cooking eggs, pancakes and the like. Where a recipe in this cooking guide requires you to 'barbecue', it is recommended that you turn the meat only once, halfway through cooking. **Always barbecue with the lid closed, these barbecues are not designed to cook with the lid up. Even when cooking on a hotplate always cook with the lid down.** Whether you are barbecuing meat on the grill or on the breakfast plate, it is important that you pre-heat the barbecue before cooking. The instructions for pre-heating your Q™ follow.

Pre-heating and Barbecuing

To pre-heat your Q™, open the lid, unfold the work surfaces and turn the burner control knob to START/HI (Photograph A).

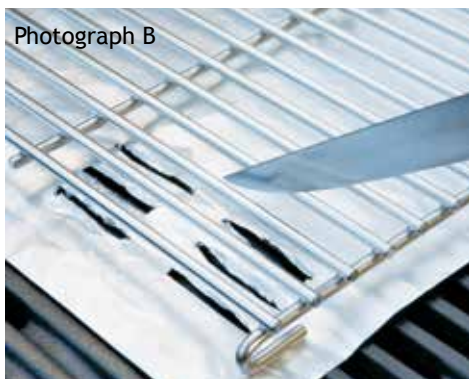


Press the red ignition button to light the barbecue. Once alight, allow the gas to run for 10 minutes with the lid **closed**. Your Q™ is now pre-heated and ready for barbecuing. Leave the burner setting on START/HI throughout the

barbecuing process. Remember to always cook with the lid down. If you are cooking with a hotplate or breakfast plate, remember to allow plenty of time for it to heat up. Always pre-heat the plate with the lid down and test it with a droplet of water to make sure it's hot enough to cook on.

Roasting

It is recommended that you use the Q roasting trivet accessory. Using this accessory allows air to convect all around the roast for more even cooking. It also helps minimise scorching on the base of the roast. To ensure the bottom of the roast is not scorched by the hot grill bars you will need a sheet of foil that is folded to



produce a 'heat-shield' of double thickness between the grill and the base of the trivet. (Double thickness creates an air gap between the two layers of foil which assists insulation). This foil lies on the cooking grill directly below the roasting trivet (Photographs B & E).

With the foil in position create slits in the foil so that the fat from the roast can drain away. When doing this we are trying to make sure that the fat doesn't fall onto the grill bars but drops between them.

When you are roasting you must also pre-heat the barbecue. The instructions for pre-heating the Q™ for roasting follow.

Pre-heating and Roasting



To pre-heat your Weber Q™, open the lid and place the foil and roasting trivet in position. Turn



the burner control knob to START/Hi (Photograph C). Press the red ignition button to light the barbecue. Once light, allow the gas to run for 10 minutes with the lid **closed**. Now that your Weber Q™ is pre-heated

turn the control knob to the roast setting (Photograph D). Your Q™ is ready for roasting. You can now place your meat inside the Q™. As your Q™ is fitted with a lid thermometer you can monitor the internal temperature of your Q™. The ideal roasting temperature is between 200°C and 220°C. Unlike an indoor oven, your Q™ uses natural convection allowing you to cook in this temperature range to produce wonderful, flavoursome roasts. Remember, there is no need to turn the meat when roasting, so do not to open the lid unnecessarily.



Roasting Tip

Getting the timing right so that your roast is cooked to your liking can be a bit tricky at times when cooking outside. Wind, ambient temperature and the temperature of the meat when you started cooking all influence the amount of time a roast needs to be cooked.

One of the best ways to make sure you get your roast cooked just the way you like it is to use a meat thermometer. With a standard meat thermometer you can read the internal temperature of the meat, so you can tell when it's cooked to your liking.

Helpful hints for the Weber® Q™

Always cook with the lid closed

No matter whether you are cooking a roast, a barbecue or breakfast on the breakfast plate, always cook with the lid closed. Why? First, cooking with the lid closed creates natural convection of the air inside the barbecue. This results in more even cooking with more natural juices retained. Second, you will achieve outstanding barbecue flavour that you can't get by cooking with the lid open. This is produced when 'flavour-giving' barbecue smoke is convected all around the meat. Third, cooking times are greatly reduced (about half of what you might expect on an open barbecue), which means you can barbecue the same amount using a lot less gas. Because less gas is required to cook foods, you don't need to fill the gas bottle anywhere near as often (a 9kg gas bottle will last for over 36 hours of cooking).

Use 'natural convection' to get the best results

Remember, these barbecues use natural convection to cook food perfectly. To assist convection, try not to cover more than two thirds of the cooking grill at one time. Whilst they will cook with the whole cooking surface covered, the results are far better if you barbecue in two or three batches when feeding a crowd.

When roasting, make sure the height of your food fits inside with the lid closed. To allow the air to convect properly you should use an accessory roasting trivet and make sure you have clearance between your food and the lid.

How often should you turn the meat?

Your Weber Q™ will produce the most impressive food when you let the ‘convection process’ do its work with minimum interruption. For this reason, resist the temptation to continually turn the food. Each time you turn the food you have to raise the lid, allowing the hot air to escape. When barbecuing meat, outstanding results are achieved if you use tongs to turn the meat (once only) half-way through the cooking time. Roasts, on the other hand, should never need turning.

Food sticking to the grill

When barbecuing steaks or chops the meat can sometimes stick to the hot grill. If the meat is properly branded (2½ to 3 minutes) before you turn it, it will not stick. People trying to turn the meat too early often have this ‘sticking’ problem. Don’t tear it, just leave the meat where it is and it will come free once properly branded.

Using sauces and glazes

Only apply sauces or glazes that have a high sugar content during the last 10-15 minutes of cooking. If applied too early they will spoil the food, because the sugar in the glaze will caramelize and turn black.

Regular cleaning is necessary

Some people never clean their Q™. Allowing lots of fat to build up inside the barbecue below the cooking grill can result in a fat fire. If excess fats are cleaned away every four or five times the barbecue is used this should never be a problem. If you ever do have a fat fire turn the gas off at the gas bottle and open the lid to let the heat escape. Remove the food. Do not throw water on the fire, just allow the fire to burn out with the lid up. It could burn for five or ten minutes.

Cleaning your Weber® Q™

Your Q™ is easy to clean. For day to day cleaning the best method is to use a Weber grill brush. Immediately after removing your food, while the grill is still very hot, dip the grill brush in cold water and brush along the grill bars where food residue remains. It is not necessary to wash your Q™ grill in water after every use but regular washing with the brush (while the grill is hot) is a good idea.

Troubleshooting

Problem. Meat tastes stewed and lacks expected barbecue flavour.

Solution. Temperature is not hot enough. Make sure that you pre-heat your barbecue as directed under ‘barbecuing’ on page 2. Always cook all food with the lid closed.

Problem. Food does not cook in the estimated cooking time.

Solution. Temperature is not hot enough. Make sure that you pre-heat your barbecue as directed under ‘barbecuing’ on page 2. Always cook all food with the lid closed.

Problem. Strong wind blows gas flame out.

Solution. Turn off gas and allow 5 minutes before relighting. If possible move your barbecue to a position that is protected from the wind. If this is not possible, face the back of your barbecue into the wind, so that the wind cannot blow into the barbecue through the air-vents on either side.

Problem. The gas will not relight after you’ve been cooking.

Solution. The barbecue needs to cool down a bit, so that the gas is not carried away from the igniter by heat rising. Turn off the gas and allow 5 minutes before relighting.

Problem. Flame doesn't travel all the way around the burner, therefore, not producing even heating of the grill.

Solution. Hole(s) in the burner tube may be blocked by something that has fallen from above. Lift out the cooking grill and use a paper clip or safety pin to clean out any residue from the burner holes.

Problem. Black residue from the cooking grill sticks to the meat.

Solution. Ensure that the cooking surface is clean before you start barbecuing. A quality grill brush dipped in cold water and rubbed over the grill bars, when they are very hot, will remove the stubborn residue.

Problem. Black smoke is coming from the barbecue.

Solution. Black smoke is a sure sign that there is a fire inside your barbecue (see regular cleaning is necessary, page 4). Grey smoke is fine, this grey smoke imparts flavour to your food.

Practise Weber® Q™ safety

- Follow the instructions in your Weber® Q™ owner's manual for safe lighting and operating your barbecue.
- Keep your barbecue at least 60cm from any combustible materials, including your house, garage, deck railing, etc.
- Never use a barbecue indoors - that includes a garage or enclosed patio.
- Keep sleeves and garments at a safe distance from the heat.
- If for some reason you ever have a fat fire, turn off the gas at the bottle and open the lid, then stand away. Never pour water on a fat fire.
- Never use the barbecue on a boat. Bottled gas is denser than air and can accumulate in the bottom of the boat.
- Never use a barbecue on a table or stand that wobbles, leans, or is in any way unstable.

- Keep children and pets a safe distance away from the barbecue when it is hot.
- When you've finished cooking, turn off the barbecue at the burner control and at the gas bottle.
- Before you start cooking check and empty any accumulated fat from the drip pan located in the aluminium tray below the barbecue.

Food safety

- Wash your hands thoroughly with soap and hot water before starting any meal preparation and after handling fresh meat, fish or poultry.
- Thoroughly defrost foods in the refrigerator, not on the bench top.
- Use a clean spatula or tongs to remove food from the barbecue.
- Never place cooked food on the platter that was used to carry the uncooked food to the barbecue.
- Always cook minced meats until they are at least medium (71°C internal temperature) and poultry until well done (74°C).

Cooking times

In this cooking guide each recipe has the estimated cooking time included. In addition, pages 26 to 28 provide a general guide to help you with cooking times for other cuts and thicknesses of meat. Barbecuing and roasting times listed in this guide are approximate. You may have to allow more time or use more heat on cold or windy days.

Try using a timer; you'll find it really handy. It'll give you a reminder when your barbecue is pre-heated, when your meat needs turning and when the meat is likely to be cooked.

Sunday Breakfast



Barbecue on Breakfast Plate

Eggs

Bacon rashers

Sausages (optional)

Tomato halves

You will need an oiled breakfast plate (accessory). If cooking sausages, place them on the pre-heated breakfast plate for 6-8 minutes with the lid down. Turn them only once or twice. Add the eggs, bacon and the tomato halves (flat-side down) and continue cooking for 3-4 minutes, or until the eggs are cooked to your liking.

Meatballs on a Stick



Barbecue

Makes 25 to 30 small meatballs

For the meatballs:

340g minced beef

230g minced pork

½ cup breadcrumbs

3 tablespoons milk

3 tablespoons finely chopped fresh Italian parsley

1 egg

2 teaspoons Dijon mustard

½ teaspoon finely chopped fresh thyme

½ teaspoon dried onion flakes

½ teaspoon salt

¼ teaspoon freshly ground black pepper

¼ teaspoon Tabasco sauce

For the sauce:

½ cup tomato sauce

2 tablespoons mayonnaise

½ teaspoon red wine vinegar

Salt to taste

Extra-virgin olive oil

In a medium bowl, combine all of the meatball ingredients. Using your hand, gently mix until the ingredients are evenly distributed. Wet your hands with cold water and shape the meat into balls, each about 25mm in diameter. Be careful not to overwork the meat. Cover with plastic wrap and refrigerate for about 45 minutes, or until very cold.

In a small bowl whisk together the sauce ingredients.

Lightly brush or spray the meatballs with oil. Barbecue until the meat is thoroughly cooked but not dry; 3 to 4 minutes each side. Arrange the meatballs on a serving platter with toothpicks. Serve warm with the sauce.

Glazed Racks of Lamb



Roast on Roasting Trivet

Butcher-prepared lamb racks, 3-4 chops each

Salt and pepper to taste

For the glaze:

½ cup marmalade

1 teaspoon dry English mustard

Protect the ends of the bones with foil. Season the racks with salt and pepper to taste. Place them on the roasting trivet and cook using the roast setting.

To make the glaze, place the marmalade and mustard in a saucepan and heat, stirring until the marmalade becomes a thick liquid. Cook the lamb for 30 to 40 minutes and then thickly brush it with the glaze. Cook for a further 10 minutes or until cooked to your liking, and serve.

Fillet Steaks with Lemon-Parsley Butter



Barbecue

Fillet steaks, about 25mm thick (one per person)

Extra-virgin olive oil

½ teaspoon salt

½ teaspoon freshly ground black pepper

For the butter:

4 tablespoons unsalted butter

1 tablespoon finely chopped fresh Italian parsley

1 teaspoon fresh lemon juice

¼ teaspoon grated lemon zest

¼ teaspoon salt

¼ teaspoon freshly ground black pepper

Using the back of a fork, mash the butter ingredients together and stir until evenly mixed.

Cover and refrigerate the butter mixture until ready to serve.

Lightly brush or spray both sides of the steak with oil. Season evenly with the salt and pepper. Barbecue the steaks for 4 to 5 minutes each side or until they are cooked as desired. Transfer each steak to a serving plate and place a tablespoon of the butter on top to melt.

Prawn Satay with Peanut Dipping Sauce



Barbecue

- 20 large green prawns (about 450g), peeled and de-veined
- 1 tablespoon vegetable oil
- ¼ teaspoon chilli powder
- ¼ teaspoon curry powder
- ¼ teaspoon freshly ground black pepper
- ⅛ 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

To make the sauce, take a small saucepan, add the oil and warm 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. Barbecue for 1 to 3 minutes each side, or until opaque. Serve with the peanut dipping sauce.

Salmon with Thai Cucumber Relish



Barbecue

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

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

Roast Chicken



Roast on Roasting Trivet

Number 18 or 20 chicken

Oil

Salt and pepper to taste

Wash the chicken thoroughly and pat it dry. Tuck the wings behind the back. Brush the chicken with oil and season with salt and pepper.

Place the chicken on the roasting trivet inside the barbecue and cook, with the lid down, for approx 1 hour. The chicken will be juicy and golden brown with crispy skin. Serve it with your favourite gravy and vegetables.

Spanish Chicken Breasts Marinated in Citrus and



Barbecue

Boneless chicken breasts (with skin)

For the marinade:

¼ cup extra-virgin olive oil

¼ cup roughly chopped fresh tarragon

2 tablespoons white-wine vinegar

Zest and juice of 1 orange

Zest and juice of 1 lemon

2 teaspoons salt

1 teaspoon minced garlic

1 teaspoon grated ginger

½ teaspoon chilli powder

½ teaspoon freshly ground black pepper

Place all marinade ingredients into a medium bowl and whisk.

Rinse the chicken breasts under cold water, place them in a large, resealable plastic bag, and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag several times to distribute the marinade, place the bag in a bowl, and refrigerate for 3 to 4 hours. Remove the chicken breasts from the marinade and reserve the marinade. Pour the marinade into a small saucepan and boil for a minute. Barbecue the breasts, skin side down first, for 5 to 6 minutes each side, or until the meat is firm and the juices run clear. Baste with the boiled marinade once, halfway through cooking.

New Zealand Roast Lamb Greek-Style



Roast on Roasting Trivet

1 leg of lamb (approx 1.8kg), boned and opened out flat

2 cloves of garlic, peeled and cut into slivers

Sprigs of rosemary

½ lemon

Salt and pepper

Skewer right through the lamb lengthways with 2 or 3 skewers; this will help prevent the meat from curling during cooking. Turn the skewered lamb over so that the skin side is facing up. Make incisions all over the surface of the meat on the skin-side.

Insert one sprig of rosemary and one sliver of garlic into each incision. Squeeze the lemon and smear the juice all over the skin. Sprinkle with salt and pepper to taste. Roast the lamb, skin side up, for 55-65 minutes.

To carve, remove the skewers and cut across the skin into thin slices. Decorate with sliced lemon, rosemary and Greek olives.



Christmas Turkey



Roast on Roasting Trivet

4kg Turkey

Vegetable oil

Salt and pepper

Ensure that the turkey is fully thawed to refrigerated temperature (no ice left deep inside the cavity).

Rub the skin with vegetable oil to coat it evenly, then season with salt and pepper to taste. Roast the turkey allowing 20 minutes and then an additional 20 minutes per kilo (eg. for a 4 kilo turkey allow 100 minutes in total).

Allow the cooked turkey to stand for ten minutes before commencing carving.

Turkey Tip:-

Turkeys cooked without stuffing are less likely to dry out. This is because juices in the cavity steam up through the breast while cooking. If you like stuffing cook it in a foil pan beside the turkey.

Barbecuing and Roasting 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

Steak: rump, porterhouse, fillet, T-bone, or sirloin (medium)

12mm thick	barbecue 2½ to 3 minutes per side
20mm thick	barbecue 3 to 4 minutes per side
25mm thick	barbecue 4 to 5 minutes per side
30mm to 40mm thick	14 to 16 minutes (total) barbecue 5 minutes per side and roast 2-3 minutes per side

Roast fillet of beef

70mm to 80mm thick	roast 70 to 80 minutes on roasting trivet
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Rib Roast

90mm to 100mm thick	roast 1½ to 1¾ hours on roasting trivet (cook bone side down)
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Veal loin chop

25mm thick	barbecue 5 to 6 minutes per side
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Kebab

25mm to 30mm cubes	barbecue 5 to 6 minutes per side
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Minced beef patty

20mm thick	barbecue 4 to 5 minutes per side
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Sausages

thin	barbecue 3 to 4 minutes per side
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thick	barbecue 4 to 5 minutes per side
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Game

Quail, whole

150g	roast 15 to 20 minutes on roasting trivet
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Duck, whole

1.6kg to 2.0kg	roast 1½ to 2 hours on roasting trivet
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Duck breast, boneless

200g to 230g	roast 10 to 15 minutes on roasting trivet
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Pork

Loin chops

12mm to 15mm thick	barbecue 4 to 6 minutes each side
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Spare ribs

12mm to 15mm thick	barbecue 4 to 6 minutes each side
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Rolled loin roast

1.5kg to 2.5kg	roast 1¼ to 1¾ hours on roasting trivet (first 25 minutes on higher setting)
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Lamb

loin or chump chops

12mm to 15mm thick	barbecue 4 to 6 minutes each side
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Leg of lamb

1.5kg to 2kg	roast 1½ to 2 hours on roasting trivet
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Rack of lamb

450g to 650g	roast 30 to 40 minutes on roasting trivet
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Poultry

Chicken breast	barbecue 5 to 6 minutes each side
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Chicken Maryland	roast 30 to 40 minutes on roasting trivet
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Chicken, whole

1.8kg to 2.0kg	roast approx 1 to 1¼ hours on roasting trivet
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Chicken, half

570g to 650g	roast 30 to 40 minutes on roasting trivet
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Rolled turkey breast

1.5kg to 1.8kg	roast 1¼ to 1¾ hours on roasting trivet
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Fish and Seafood

Fish: fillet or steak

6mm to 13mm thick	barbecue 3 to 5 minutes
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13mm to 25mm thick	barbecue 3 to 5 minutes each side
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25mm to 32mm thick	barbecue 5 to 6 minutes each side
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Fish, whole

450g	roast 15 to 20 minutes on roasting trivet
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900g to 1.2kg	roast 30 to 40 minutes on roasting trivet
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Prawns	barbecue 1 to 3 minutes each side
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Scallop	barbecue 3 to 6 minutes
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Mussel	barbecue 5 to 6 minutes (discard any that don't open)
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Oyster in shell	barbecue 3 to 5 minutes
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Fruit

Apple thick rounds	barbecue 4 to 6 minutes
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Banana halved lengthwise	barbecue 6 to 8 minutes
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Peach, pit removed halved lengthwise	barbecue 8 to 10 minutes
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Pear halved lengthwise	barbecue 10 to 12 minutes
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Pineapple rings	barbecue 5 to 10 minutes
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Note: Barbecuing times for fruit will vary with ripeness.

Vegetables

Artichoke:

whole	steam 20 to 25 minutes; cut in half and barbecue 8 to 10 minutes
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Asparagus	barbecue 6 to 8 minutes
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Barbecuing and Roasting Guide

Capsicum:

whole	barbecue 10 to 12 minutes
halved or quartered	barbecue 6 to 8 minutes
Chilli	barbecue 7 to 9 minutes

Corn:

husked	barbecue 10 to 12 minutes
in husk	barbecue 25 to 30 minutes

Eggplant:

sliced	barbecue 8 to 10 minutes
halved	barbecue 12 to 15 minutes

Garlic:

whole	roast 45 to 60 minutes
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Green bean:

whole	barbecue 8 to 10 minutes
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Leek	barbecue 14 to 16 minutes
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Mushrooms	barbecue 8 to 12 minutes
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Onion thickly sliced	barbecue 8 to 12 minutes
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Potato:

whole (small)	roast 45 to 60 minutes
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thickly sliced	barbecue 14 to 16 minutes
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Potato: new

halved	barbecue 20 to 25 minutes
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Pumpkin:

half small butternut	roast 50 to 60 minutes
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small pieces	barbecue 20 to 30 minutes
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Sweet potato:

whole	roast 50 to 60 minutes
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thickly sliced	barbecue 8 to 10 minutes
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Tomato: garden

thickly sliced	barbecue 2 to 4 minutes
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halved	barbecue 6 to 8 minutes
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Tomato: roma

halved	barbecue 6 to 8 minutes
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whole	barbecue 8 to 10 minutes
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Zucchini:

thickly sliced	barbecue 6 to 8 minutes
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halved	barbecue 6 to 10 minutes
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Stainless Steel Tools

Dishwasher proof tongs and spatula are for use with the Q™.



Breakfast Plate

Perfect for bacon, eggs, sausages and pancakes. Great for camping or a champagne breakfast.



Premium Trolley Cover for the Weber® Q™
This full-length cover is made from heavy-duty vinyl and designed to withstand the harshest climates.



Roasting Trivet

Enjoy juicier, more succulent roasts. The Weber roasting trivet creates natural convection, allowing super-heated air to circulate all around the meat.



Vinyl Cover

Keep your Weber® Q™ clean and dust free with a fitted heavy-duty cover.



Replacement Drip Trays

High quality heavy-gauge pans designed for barbecue use. Can be cleaned and re-used.



Mobile Trolley

In the upright position it's just the right height for cooking; in the folded position it creates a mobile trolley; and in the collapsed position it's easy to transport or store.



Premium Trolley

A stylish permanent trolley for your Weber® Q™. Make your barbecue the centre of attention on your patio.





Premium Hotplate

The porcelain coated surface gives great cooking results and is rust resistant. The stainless steel handles can lift the hotplate from the barbecue to the table ensuring your food stays hot until it is served.



Q™ Pizza Stones with Easy-Serve Pizza Tray

Turn your Weber® Q™ into a pizza oven and enjoy fantastic gourmet pizzas in your own backyard. Includes comprehensive cooking instructions and recipe ideas.



3 Sided Grill Brush

This grill brush makes it easy to get between grill bars and other difficult places.



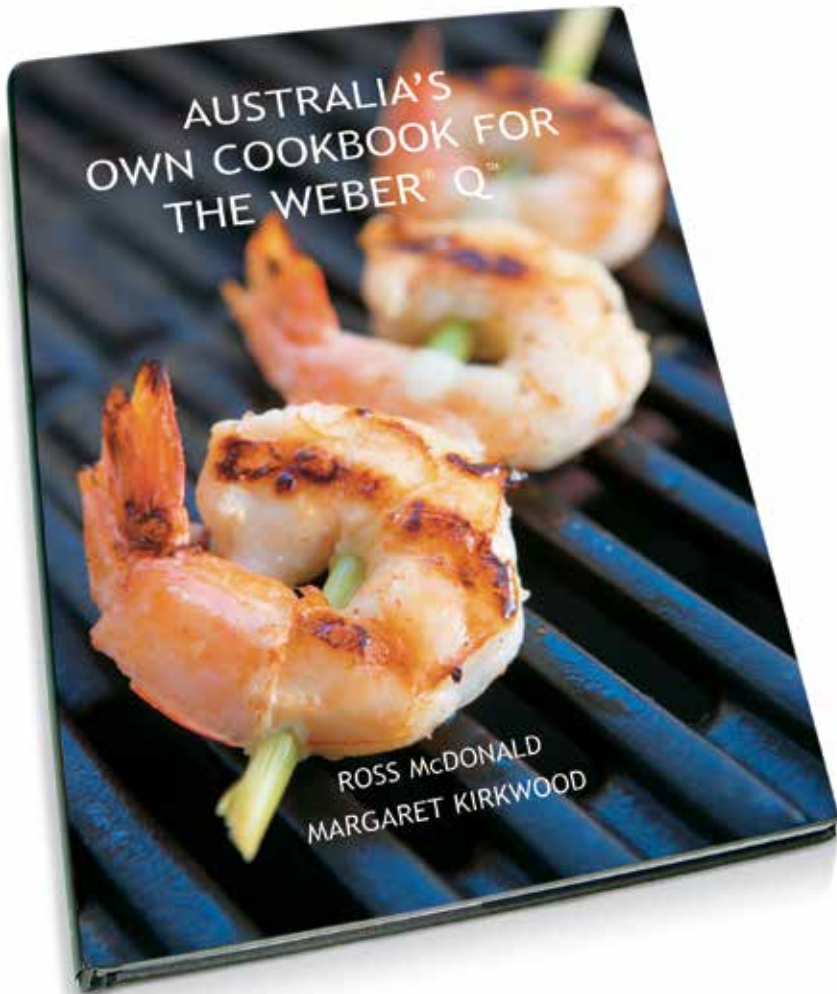
Weber® Q™ Handle Light

Three LED lights illuminate the cooking surface of your Weber® Q™ making cooking even easier.



Weber® Q™ Stainless Steel Grill Pan

Ideal for flame grilling small or delicate foods like fries, fish or vegetables.



Australia's own Weber® Q™ Cookbook

This is the second barbecue book that Ross McDonald and the late Margaret Kirkwood have put together. Those of you who own a copy of 'The Complete Australian Barbecue Kettle Cookbook' will know the superb quality of their work. The Q™ cookbook is the sort of book that would make the perfect gift for someone who 'loves' their Weber baby Q™. In it they show advanced

cooking techniques for each of the Weber Q™ models, so that you can enjoy mouth-watering breakfasts, lunches, dinners and desserts for years and years to come. The book is not available in book shops. You can purchase this book by going to the store where you purchased your Weber® baby Q™, or call 0800 493 237 and we can direct you to your nearest retailer.

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To learn more or to register your Weber® barbecue
online, visit www.webernz.co.nz

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The Q™ design is covered by the following Australian patents: Patent No. 2007202420 - Weber® Q™ grill and support frame assembly, Patent No. 2005274149 - Weber® Q™ fuel support apparatus, Patent No. 2004220587 - Gas burner with flame stabilization structure for Weber® Q™, Patent No. 2003300872 - Barbecue grill and support frame assembly for Weber® Q™, Patent No. 2003297113 - Heat distributing cooking grate with grease control structure for Weber® Q™ and Patent No. 2003241363 - Curvilinear burner tube for Weber® Q™ and the following pending Australian applications: Patent Application No. 2007286136 - Bayonet connection for Weber® Q™ burner tube. An application to register the 'Q™' logo has been filed and approved for publication. This booklet incorporates material which is copyright 2012 and owned by © Weber-Stephen Products LLC, © R. McDonald Co. Pty. Ltd. and © McDonald-Kirkwood Pty. Ltd.