

New Zealand Cooking with Weber® Portable Charcoal Barbecues.

Ross McDonald



Weber® Smokey Joe® Silver



Weber® Go-Anywhere®

Thank you for purchasing a Weber® portable charcoal barbecue.

May we extend a warm welcome to you to the world of Weber barbecue owners.

We think this little handbook will provide you with everything you need to know to get started. Even though cooking on a Weber is easy, it's important that you get the cooking fire right. Therefore we stress the importance of reading about direct cooking before you get started. Failure to read these pages may lead to unnecessary wasted time during the cooking process. Worse still, the food may not be up to scratch by Weber standards.

Our company is about manufacturing products to the highest possible standards.

It's also about providing service, back-up and advice for the people who own our products.

If for any reason you are having difficulty cooking with your Weber we want you to call us (customer service no. is 0800 493 237, free call anywhere in New Zealand).

We will do our best to provide the friendly advice that will overcome any problem you may have.

Parts of the fire-lighting sections and recipes in this handbook have been reproduced (with the permission of the publisher) from The Complete Australian Barbecue Kettle Cookbook.

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Getting Started	2
Use the Right Fuel	2
Quantity of Barbecue Fuel	2
Cooking Using the Direct Method	2
Controlling the Temperature	2
Preparing the Weber Portable Charcoal Barbecue	2
Lighting the Direct Fire	2
Troubleshooting	4
Useful Tips	5
General Safety and Warnings	6
Meatballs on a Stick	9
Two-step Pork Chops	11
Fillet Steaks with Lemon-Parsley Butter	13
Prawn Satay with Peanut Dipping Sauce	15
Salmon with Thai Cucumber Relish	17
Spanish Chicken Breasts Marinated in Citrus and Tarragon	19
Barbecuing Guide	20

Getting Started

Use the Right Fuel

It is recommended that you use briquettes specially designed for use with Weber® barbecues.

In New Zealand, Heat Beads® are our preferred brand of barbecue fuel. If you use them you should rarely need to add extra fuel during cooking.

Commercially prepared firelighters are needed to light the fuel. Heat Beads® firelighters are recommended for this purpose.

Quantity of Barbecue Fuel

In New Zealand there are various sizes of barbecue briquettes available to consumers. Originally all barbecue briquettes were about golf-ball size. More recently the company that makes Heat Beads® Barbecue fuel has introduced a larger barbecue briquette (about twice that size). To obtain the correct temperatures in your Weber® portable charcoal barbecue you should use enough briquettes to cover the bottom grill; approximately one and a half layers deep, as a guide.

Cooking Tip: When you've finished cooking, closing the vents prevents oxygen entering the barbecue. The fire will go out and you can then use the left over fuel next time. Remember to shake excess ash off the fuel before relighting it.

Direct Cooking

The coals which provide heat are placed on the bottom grill directly under the food being cooked. In Weber® portable charcoal barbecues, direct cooking is used for grilling steaks, shish kebabs and hotplate cooking. Foods containing lots of fat, such as chops and sausages, should never be cooked using this method. Fats dripping from such foods cause excessive smoking and grease

build-up inside the barbecue. They should be cooked using a hotplate (accessory).

Controlling the Temperature

Temperature of a direct cooking fire is determined by the number of barbecue briquettes used. Use enough briquettes to cover the bottom grill; approximately one and a half layers deep, as a guide.

Preparing the Weber® Portable Charcoal Barbecue

Open the top and the bottom vents on the barbecue. Remove the barbecue lid and cooking grill. Your barbecue is now ready for lighting.

Lighting the Direct Fire

1. Place 4 firelighters on your charcoal grill. Add barbecue briquettes (not heating briquettes).
2. Light firelighters with match or taper, and using a pair of tongs, cover them with barbecue briquettes (figure A). Make sure all firelighters are burning well before leaving the barbecue (sometimes a strong wind can blow them out if they are not burning well).

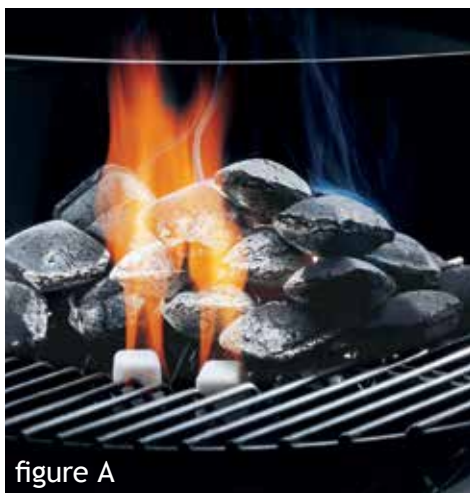


figure A

3. The barbecue may now be left until the coals are ready to cook. It will take about 40 minutes for the fire to establish itself. During this time, make sure that the lid is left off the barbecue and all vents are left open. This allows more oxygen to reach the coals, which helps establish the fire faster. On no account should you place the lid on the barbecue or close the vents while the fire is getting ready for cooking.



Your barbecue is not the same as an oven. Putting the lid on it in the early stages will quite often put a fire out due to lack of oxygen. The fire will now progress through 4 stages.

The fire will progress through the following stages:

1. Firelighters burn with a yellow flame for about 10 mins. Do not cook at this time. The temperature will not be hot enough.
2. After the firelighters cease burning, the fire will appear to go out. However, the coals are in fact burning below and the fire

will continue to grow. Do not cook at this stage.

3. 20-25 mins after lighting, some coals will be glowing and coated with a brownish ash.

4. After 35-40 mins all the coals will be ashed over and ready for cooking.

This completes fire preparation for direct cooking (figure B).



Getting ready to cook

Place the cooking grill on the barbecue. Place food on the cooking grill and place the lid on the barbecue. Consult the recipes and barbecuing guide for recommended cooking times.



Troubleshooting and Useful Tips

Troubleshooting

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

Troubleshooting

Problem	Possible Cause	Solution
Food takes too long to cook.	One or more vents are not properly opened or are partially blocked by ash or briquettes.	Check ventilation. Carefully clear any blockages and remove the barbecue lid until the fire is burning freely and all the coals are ashed over before recommencing cooking.
	Barbecue is cooking in windy conditions resulting in lower cooking temperatures.	Try to choose a sheltered area with adequate ventilation to use your barbecue. Remember - never use the barbecue indoors.
	Wrong fuel being used. Wood, charcoal or poor quality briquettes may smoke, go out or not produce the required cooking temperatures.	Allow barbecue fire to completely extinguish and cool. Then remove this fuel and replace it with the recommended barbecue fuel.

Useful Tips

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

General Safety and Warnings

9. When you have finished cooking, remember to close the top and bottom vents to extinguish the fire. Any left-over fuel may be used as part of your cooking fire the next time your barbecue is used.

Saving fuel will save you money and is better for the environment.

NOTE: Do not operate your barbecue until you have read this handbook. Please keep the handbook that came with your barbecue in a safe place. The handbook contains important information on safety, troubleshooting and maintenance procedures.

Danger

- This barbecue is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.

- Do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm coals. Cap starter fluid after use and place a safe distance away from the barbecue.

- Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal.

If using charcoal starter fluid, remove any fluid that may have drained through the bottom vents, before lighting the charcoal.

- Do not leave infants, children or pets unattended near a hot barbecue.

- Do not attempt to move a hot barbecue.

- Do not use this barbecue within five feet of any combustible material.

- Do not use the barbecue unless all parts are in place. If you have a Smokey Joe, make sure the ash catcher is properly attached to the legs underneath the bowl of the barbecue.

- Do not remove ashes until all coals are completely burned out and are fully extinguished.

- Do not wear clothing with loose flowing sleeves while lighting or using the barbecue.

- Do not use barbecue in high winds.

General Safety Warning

- Keep the barbecue in a level position at all times.

- Remove the lid from the barbecue while lighting and getting the coals started.

- Always put charcoal on top of the charcoal grate and not directly into the bottom of the bowl.

- Never touch the cooking or charcoal grate, or the barbecue to see if they are hot.

- Barbecue mitts or hot pads should always be used to protect hands while barbecuing or adjusting the vents.

- Use proper barbecue tools with long, heat-resistant handles.

- Avoid placing a hot lid on carpet or grass, or hanging on the bowl handle.

- To extinguish the coals, place lid on the bowl and close all vents. Do not use water because it will damage the porcelain finish.

- To control flare-ups, place the lid on the barbecue. Do not use water.

- Handle and store hot electric starters carefully.

- Keep electrical cords away from the hot surfaces of the barbecue.

- Never dump hot coals where someone may step on them or where they might start a fire.

- Heating briquettes available for slow combustion stoves are not suitable for cooking in Weber® barbecue kettles.

These briquettes contain quite large quantities of toxic volatiles.

CAUTION

- Using sharp objects to clean the cooking grate or remove ashes will damage the finish.
- Using abrasive cleaners on the cooking grill or the barbecue itself will damage the finish.

FAILURE TO FOLLOW THESE WARNINGS MAY CAUSE SERIOUS BODILY INJURY OR DEATH, OR A FIRE OR EXPLOSION RESULTING IN DAMAGE TO PROPERTY.



Meatballs on a Stick



Barbecue

Makes 25 to 30 small meatballs

For the meatballs:

340g minced beef

230g minced pork

⅓ 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:

⅓ 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.

Two-Step Pork Chops



Barbecue

Pork loin chops, about 15-25mm thick (trimmed of rind and excess fat)

For the marinade:

¼ cup tomato sauce

2 tablespoons apple juice

2 tablespoons extra-virgin olive oil

2 tablespoons red wine vinegar

1 tablespoon Worcestershire sauce

2 teaspoons minced garlic

1 teaspoon Tabasco sauce

1 teaspoon chilli powder

½ teaspoon salt

Place all marinade ingredients into a medium bowl and whisk.

Place the pork chops in a large, resealable plastic bag and pour in the marinade.

Press the air out of the bag and seal it tightly. Turn the bag several times to distribute the marinade, and refrigerate for 2 to 4 hours.

Remove the chops from the bag and discard the marinade. Barbecue the chops for 5 to 7 minutes each side or until no longer pink in the centre.

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 deveined

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 and warm the oil over medium-high heat. Add the garlic and ginger and cook until fragrant, about 1 minute, stirring occasionally. Add ½ cup of water, followed by the peanut butter, soy sauce, pepper and Tabasco sauce. Whisk until smooth. When the sauce comes to a simmer, remove it from the heat. Just before serving, reheat the sauce over medium heat and add the lime juice and 2 to 3 tablespoons of water, whisking vigorously to achieve a smooth consistency.

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

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.

Barbecuing Guide

The following cuts, thicknesses, weights and barbecuing times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature and how well done you like your meat. Cooking times for beef and lamb are for medium unless otherwise noted. Let roasts and larger cuts of meat rest for 5 to 10 minutes before carving.

Beef

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

12mm thick	barbecue 2½ to 3 minutes per side
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20mm thick	barbecue 3 to 4 minutes per side
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25mm thick	barbecue 4 to 5 minutes per side
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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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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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Lamb

Loin or chump chops

12mm to 15mm thick	barbecue 4 to 6 minutes each side
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Poultry

Chicken breast	barbecue 5 to 6 minutes each side
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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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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
Banana halved lengthwise	barbecue 6 to 8 minutes
Peach, pip removed halved lengthwise	barbecue 8 to 10 minutes
Pear halved lengthwise	barbecue 10 to 12 minutes
Pineapple rings	barbecue 5 to 10 minutes

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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Capsicum:

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

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

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

whole	roast 45 to 60 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:

thickly sliced	barbecue 14 to 16 minutes
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Potato: new

halved	barbecue 20 to 25 minutes
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Sweet potato:

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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To learn more or to register your Weber® barbecue
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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.

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