



WEBER'S

NEW REAL GRILLING™

THE ULTIMATE COOKBOOK FOR EVERY BACKYARD GRILLER



BY JAMIE PURVIANCE





WEBER'S
NEW **REAL**
GRILLING™



JAMIE PURVIANCE

PHOTOGRAPHY BY TIM TURNER



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foreword

BY MIKE KEMPSTER



I was born in the early wave of baby boomers. It was the early 1950s, not long after our troops returned home from World War II. It was a time when the American dream really took root and people began settling into new homes and optimistic new lives. Back then, you knew you were doing well if you had a car with gigantic fins parked in front of a new home, a lush lawn, and a backyard patio decked out with a barbecue grill and picnic table. Life was good. Dads everywhere were stepping up to the grill, and a passion for grilling was beginning to burn across the land.

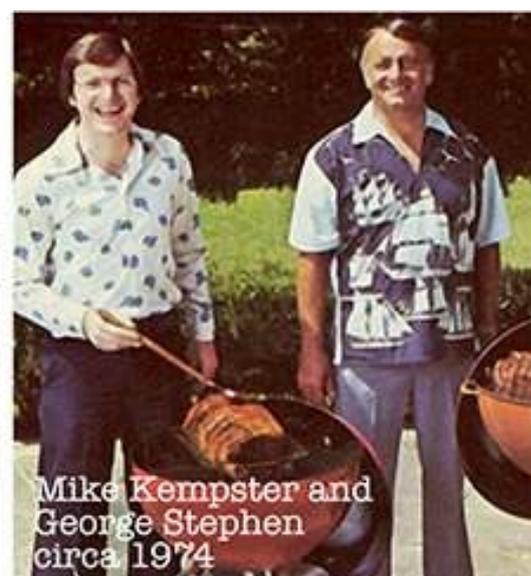
I grew up watching my dad use some of the first grills that were mass-produced for homeowners. Little did I know back then that grilling would become such an integral part of my adult life.

The year was 1952. George Stephen, a metalworker and father of twelve, loved to barbecue, but grills on the market at the time were far from ideal. Most were open braziers, making it impossible to control flare-ups. George thought that a lid with vents might help control airflow, prevent flare-ups, and keep the ashes and the elements at bay.

It's been said that necessity is the mother of invention, and that was certainly true when George invented the Weber® kettle. He was working at his father's company, Weber Brothers Metal Works, at the time, welding metal spheres into buoys. He was just about to weld two sphere halves together when it hit him: he could make a grill out of the two halves. So he did just that, and the classic Weber kettle was born. Over the next two decades, George grew his invention from a curiosity into a backyard staple.

I started selling Weber® grills when I was a teenager working in a Kansas City hardware store. I never imagined that I would be hired by George Stephen and go on to become a lifelong Weber salesman and barbecue fanatic. In the early 1970s, growing the business meant hauling grills around from store to store conducting grilling demonstrations. We even published little paper pamphlets that we sold for fifty cents. Each had a dozen or so recipes and grilling tips, and boy, were they popular. So we decided to go a little bigger.

We published our first hardcover cookbook, *Barbecuing the Weber® Covered Way*, in 1972. Some of the recipes and ingredients wouldn't stand a chance now, but we had fun reminiscing and thought we'd share some with you.



As the years have passed, traditional barbecued meals have evolved. Grilling enthusiasts are more adventuresome, and their palates expect to be treated to the wide range of food and flavors that were not popular or didn't even exist ten or twenty years ago.

It's my pleasure to introduce you to Weber's New Real Grilling™. Decades of hands-on grilling, answering grilling questions, and feeding the fire are behind every word and photo. I think you will enjoy this book as much as we have enjoyed bringing it to life.

Mike Kempster

introduction

BY JAMIE PURVIANCE



In the beginning there was fire. Then we threw some burgers and hot dogs on it, and there was dinner.

When I was a boy in suburban New Jersey in the 1960s, this is how my family grilled. Those were the days when meat came off the grill, and pretty much everything else came out of the kitchen. Americans were still reveling in post-war, modern conveniences like Jell-O® salads, instant rice, orange juice powders, and boxed cake mixes that were “ready in a jiffy.”

As the decades came and went, so did many food trends, including our passing interests in things like nouvelle cuisine and east-west fusion foods. If nothing else, these trends brought some great ingredients to ordinary supermarkets. Remember that back in the 1980s, items such as real balsamic vinegar, chipotle chile peppers, and panko bread crumbs were “ethnic” foods that you could only find in specialty shops, if at all. Now they are supermarket staples and, as a result, grilling staples.

Weber’s New Real Grilling™ is a collection of delicious but doable recipes built on today’s supermarket staples. Trust us, we get it. We know you have better things to do than going on a crazed hunt for rare groceries. We all want to be at home, enjoying our downtime with good food, family, and friends. In this era of financial uncertainty, market upheavals, and debt crises, the home is a safe haven. The backyard is our oasis. The grill is our hearth. This is where memories are made. This is what is real.

In these pages you’ll find many classic dishes that have been popular for years, but we gave each one a twist. Nothing crazy, just riffs on popular themes—think Cheeseburgers with

Mango-Chile Salsa, Coffee-Rubbed Rib Eye Steaks with Stout Glaze, and Shrimp Kabobs with Pistachio-Tarragon Pesto. Also, in the spirit of retro fun, we reprinted some grilling recipes from days long gone and paired each with a “remixed” version that reflects today’s tastes and ingredients.

Grilling tools and cookware have come a long way, too. It used to be that all the food went right on the cooking grate and we moved them with one of two items: tongs or a spatula. Now we have more accessories and, therefore, much more fun. Have you ever used your grill to make cioppino in a wok or a loaf of bread on a pizza stone? This ingenuity, this old-meets-new ethic—this is the new American grilling. Welcome to the party.



Grilling is more a part of the American ideal than it’s ever been. We’ve been cooking this way since the beginning of time, but how we see it now—as a gateway to the good life, as a tasty means to our contented end—has evolved. Grilling is how we entertain, how we relax, and how we reconnect with what means most. This book captures all those contemporary elements of grilling while staying focused on what really never changes. It’s fun, and it’s delicious. That’s why we grilled back then, and that’s why we grill today.

Janie Purviance

ABOUT THE AUTHOR

Jamie Purviance graduated from the Culinary Institute of America and Stanford University before earning a reputation as one of America's top grilling experts.

He is the author of all of Weber's cookbooks, with millions of copies sold, and his articles have appeared in numerous publications, such as Bon Appétit, Better Homes and Gardens, Cooking Light, EatingWell, Town & Country, and the Los Angeles Times.

One of his recent books, Weber's Way to Grill™, was a finalist for a James Beard Award, and two of his cookbooks have been New York Times best sellers. Purviance teaches grilling at schools and resorts all over America and has appeared on many national television shows: Today, The Early Show, Good Morning America, and The Oprah Winfrey Show as well as on PBS, CNN, and the Food Network.



GRILLING EVOLVED

Grilling Evolved

The Evolution of Fire

Using a Wok

Using a Pizza Stone

Using a Griddle

Braising

Using a Rotisserie

the evolution

OF FIRE

What began with a spark turned into flames . . . and then the flames sparked some clever designs.



CHARCOAL GRILLS

Our classic kettle is a purist griller's dream, but for those who dream even bigger, along came a few bells and whistles. To some charcoal grills we added the convenience of gas-assisted ignition and plenty of grill-side charcoal storage. A large work surface on some recent models answers the ever-present "where do I put my tongs?" call, and a lid holder provides a safe place for the lid while you tend to your fire.



GAS GRILLS

Back before we introduced the Genesis® grill in the mid-'80s, predecessor gas grills used lava rocks to distribute heat. While, um, groovy in theory, they were a little too hotheaded in practice, causing volcanic flare-ups and torching food beyond recognition. The gas grill market was booming and just starting to outpace charcoal grill sales, as busy folks everywhere sought convenient options. Riding that wave—but steering clear of the lava thing—we engineered the Genesis grill with a set of precisely angled bars set over the flames. These Flavorizer® bars channel juices falling from the cooking grates down onto the heating element where they sizzle and smoke, creating that coveted grill flavor all the while deterring flare-ups.

That first Genesis model was a runaway hit, but it keeps on getting better. For instance, a Sear Station® allows you to cook food at extremely high temperatures—a must for that perfect steak. A tank scale provides an accurate reading of how much gas is available, which is nice to avoid panicked propane runs. Side burner technology rivals the kitchen stove with the ability to cook at super low or super high temperatures.



SMOKERS

Where the kettle leaves off, the smoker picks up, and that is at the next level of low-and-slow grilling intensity. The first smokers were fashioned out of old oil drums cut in half and rigged with a cooking grate. Like any good idea, it was taken in all sorts of directions—vertical smokers, water smokers, electric smokers—that all did pretty much the same thing: cook food at a low temperature for a very long time. The Smokey Mountain Cooker™ smoker is designed simply but smartly, enabling consistent temperatures using a spot-on thermometer and vents to control airflow.



ELECTRIC GRILLS

Apartment dwellers, campers, and the otherwise space-challenged need love, too. Enter: the portable and compact Q[®] electric grill. Having a tiny footprint is great, but not when you can't get the thing hot enough using a standard 110-volt household current. Innovations to grill design, however, have yielded searing hot results. The Q grill produces food that tastes just like it was grilled on a standard-sized grill.



CHARCOAL VERSUS GAS

The debate has left many a house divided, but it's finally been settled. Which is better?
Both.

Before you slam this book shut, hear us out: charcoal and gas allegiances have less to do with one fuel's superiority than his or her personal taste and lifestyle. If it's mostly weeknight burgers and chicken breasts on the docket, then you may be partial to the flick-of-a-switch ease of a gas grill. Perhaps you're more of a low-and-slow type, relishing the smoke and strategy behind coals in a kettle—then charcoal it is. Gas gets a bad rap for being too mild in smoke flavor, but juicy meat plus fire equals smoke every time, regardless of the grill type. And if all else fails, there's always the smoker box.

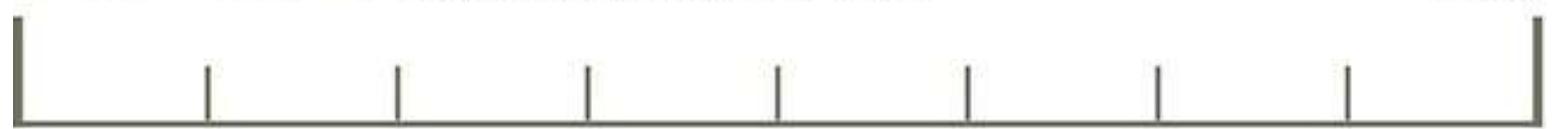
Charcoal's many varieties, from no-frills briquettes to the knock-your-socks-off smokiness of lump coals, give us good options. Each type uniquely flavors food and impacts how much hands-on time and money go in to grilling it (pricier charcoals tend to burn hotter—and faster). For these reasons, cost isn't always a good argument for charcoal versus gas because of all the variables attached to your style and frequency of grilling. When in doubt, embrace both. There's no need for rivalry talk when everybody wins.

SOME OF WEBER'S MORE MEMORABLE HITS AND MISSES OVER THE
LAST 60+ YEARS.



1952 ORIGINAL KETTLE

1960



'65
THE RANGER™



1960

1970





'66

THE WISHING WELL™



1960

1970



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