



Cooking with the Weber® SPIRIT® EX 3 burner gas barbecues for Australia and New Zealand



Step by step video recipe
guides on our websites

www.weber.com/au
www.weber.com/nz



260 °C

65 °





Weber SPIRIT EX-315



Weber SPIRIT EX-335

WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd of Level 1, 142-144 Fullarton Road, Rose Park SA 5067, Telephone: 1300 301 290, Email: custserv@weberbbq.com.au and Weber-Stephen Products New Zealand Unit D, 86 Highbrook Drive, Highbrook Park, East Tamaki, Auckland 2013, Telephone: 0800 493 237, Email: custserv@webernz.co.nz, hereby warrants to the original purchaser of the Weber® barbecue (providing it's 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.

Our goods come with guarantees that cannot be excluded under the Consumer Guarantees Act (NZ), such as guarantees of acceptable quality and fitness for purpose. In the event that goods sold are defective, we have an obligation to repair, replace or refund and our customer service team will be happy to assist you.

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

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

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

THANK YOU

Thank you for choosing a Weber SPIRIT EX barbecue.

Whether this is your first experience with a gas barbecue or you're already an avid barbecue chef, the SPIRIT EX 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 SPIRIT EX 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 new SPIRIT EX is no exception. It's 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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Introducing your new Weber SPIRIT EX barbecue

I already know how to barbecue. Why should I read this book?

Your Weber SPIRIT EX is different to other barbecues you may have used before. This booklet 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 SPIRIT EX works and you'll find some suggested methods and recipes to get you started.

We encourage you to get to know your new SPIRIT EX, 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 SPIRIT EX. 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.

Why should I barbecue with the lid down?

Your Weber SPIRIT EX has been specifically designed to be used with its lid down. Over the last 70 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'll 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.

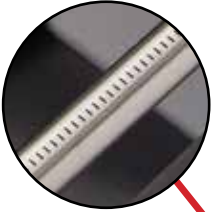
With the lid down, the heat produced by the burners circulates evenly around your food. That means you can use your barbecue to produce amazing outdoor roasts, pizzas and desserts. But even when you're barbecuing things like steak, chops or sausages, cooking with the lid down results in beautifully seared,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

Finally, the SPIRIT EX 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.

Getting to know your barbecue

Your SPIRIT EX 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.

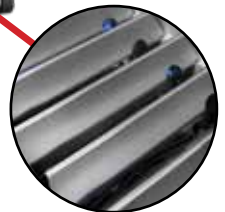
Burner tubes



WEBER CRAFTED cooking grills, frame kit and hotplate



Crossover ignition



Flavorizer bars



SPIRIT Cleaning system

High performance barbecue system

Each component of your barbecue has been uniquely designed for ease-of-use and to provide an unequalled barbecuing experience.

Crossover ignition

The crossover electronic ignition system will fire up your SPIRIT EX first time, every time. The battery powered electronic ignition delivers a repeating spark to start your barbecue. Lighting the burners is easy - all you have to do is ignite burner 1 by turning on the gas and pressing the ignition button and the crossover burner system will do the rest. Burners 2 and 3 will come to life as you turn the corresponding gas control knobs to high.

Flavorizer bars

The stainless steel Flavorizer bars are the angled bars that sit above the burners and beneath the cooking grills of your barbecue. 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 onto the lit burners below. That means you can cook almost anything on the grill with minimal chance of any unwanted flare ups.

Burner tubes

The burner tubes in your new SPIRIT EX are responsible for delivering the heat for cooking.

They're made out of heavy duty stainless steel, built to last and guaranteed to provide your cooking grills with even heat for years to come.

WEBER CRAFTED cooking grills, frame kit and hotplate

The porcelain-enameled cast iron cooking grills give you the ideal surface for cooking. The cast iron conducts heat evenly, so you'll get beautifully seared and evenly cooked food across the entire cooking area. The grills are porcelain enamel coated to make them rust resistant, so there's no need to season them before use. 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.

The WEBER CRAFTED frame kit is designed to replace one of the SPIRIT EX grills. When coupled with the WEBER CRAFTED cooking accessories you can expand your cooking repertoire. The WEBER CRAFTED hotplate comes with your barbecue and allows you to cook a variety of foods including eggs, sausages, pancakes and onion rings.

Other optional WEBER CRAFTED accessories are the sear grate, glazed pizza stone and grilling basket. How to use these accessories is included later in this guide.

Cleaning system

Your Weber SPIRIT EX has an inbuilt grease management system that makes cleaning your barbecue a breeze.

Excess fat and juices from your food drop through the grill, onto the Flavorizer bars and past the burners. They are then guided through a sloped, non-stick tray and end up in a disposable aluminium drip tray.

For anything solid that doesn't make it to the aluminium pan, the sloped tray can be easily removed. Because of its porcelain enamel coating it's easy to clean too.

Additional features

SPIRIT lid

Under the Weber lid is where all the magic happens. You'll discover that cooking with the lid down means food cooks more quickly and evenly. It's far more efficient too – you'll save gas and money as the heat is kept in and circulated all around your food.

Cooking with the lid down is the only way to get that famous Weber flavour when barbecuing.

The lid on your SPIRIT EX is manufactured from high-quality steel, sealed in gleaming porcelain enamel. This means it's resistant to rust, peeling, burning or scratching for years and years.

Warming rack

The warming rack keeps food warm or toasts burger buns, as the main meal barbecues below.

Prep and serve table

The side table gives you ample room for platters and large plates of food, making it ideal for prep work and serving. The table also features hooks for you to hang your essential barbecuing tools.

LPG Gas bottle scale indicator

Never run out of gas!. If you use LPG gas bottles on your SPIRIT EX barbecue, the gas bottle scale indicator on the side panel of your barbecue indicates how much gas you have left in your bottle.

The WEBER CONNECT control module will display a fuel level notification when a bottle is installed on the fuel scale.

WEBER CONNECT

WEBER CONNECT technology, built into the SPIRIT EX range of barbecues, allows you to barbecue with greater confidence.

WEBER CONNECT monitors the internal temperature of your barbecue and can also monitor internal food temperatures with the use of food probes. This allows you to cook your food to your preferred level of 'doneness'.

You can monitor from, and have notifications sent to, your smart device using the WEBER CONNECT app via Bluetooth or Wi-Fi.

In the WEBER CONNECT app you'll find a host of recipes and cooking guides. The app can send you flip and serve notifications, food readiness countdowns and food 'doneness' alerts. In addition, you can receive step-by-step barbecuing assistance and receive alerts on how much gas you have left in your gas bottle (LPG only).

Optional features

(SPIRIT EX-335 model only)

Side burner

The addition of a side burner extends your cooking possibilities. Fry, poach or scramble eggs, make a sauce for your favourite steak, or cook pasta or rice as an accompaniment.

Sear burner

The independent sear burner is designed to create an intense heat zone to quickly add sear marks to your food, adding to that delicious barbecue flavour.

SPIRIT lid



Side burner



Prep and serve table



Sear burner



WEBER CONNECT



**LPG gas bottle
scale indicator**



Direct cooking



Indirect cooking

The two Weber cooking methods

Your SPIRIT EX barbecue is designed to cook sensational barbecues – whether it's grilling your favourite meats and vegetables, roasting larger cuts of meats or pizzas, or baking a dessert. Weber's lid down cooking system allows you to re-create any of your favourite recipes in your backyard and all with incredible flavour.

There are two cooking methods you'll use on your SPIRIT EX – direct cooking and indirect cooking.

Regardless of the method you're using, it's always important to preheat your barbecue before use and always cook with the lid closed.

The direct cooking method (grilling)

The direct cooking method is what you might think of as traditional barbecuing. Food is cooked directly above a heat source. On your SPIRIT EX that means cooking directly above a lit burner. When using the direct method, we recommend you turn your food once, half way through the cooking time. For direct cooking, you can adjust the burner settings 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 or 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 caramelize) food, giving a characteristic barbecued appearance, texture and flavour.

The indirect cooking method (for roasting, baking and low and slow cooking)

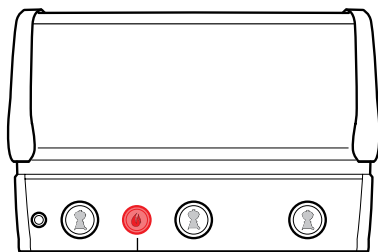
The indirect cooking method is similar to roasting or baking, but with a barbecued texture and flavour you can't get in an oven. Food is not cooked directly above a heat source.

For most indirect cooking (roasting and baking) we recommend you cook with the burners 1 and 3 on and burner 2 off. Food is placed over the burner 2 and cooked by the indirect heat produced by burners 1 and 3. Heat rises and reflects off the lid of the barbecue and hot air circulates to cook food evenly on all sides. There is 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's also the best cooking method for baking desserts, bread or pizza.

Slow cooking can also be achieved on your SPIRIT EX by using the indirect method (see low and slow cooking).

Position of SPIRIT EX 3 burners



Note: Your SPIRIT EX 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 grill (direct cooking)

Traditional barbecuing usually involves using the direct method to grill food on the cooking grill. Barbecuing or grilling on your SPIRIT EX is a delicious way to add flavour to a range of traditional barbecue meats like steaks, chops and sausages, but it's also great for fish, pork, chicken and vegetables.

Preheating for grilling:

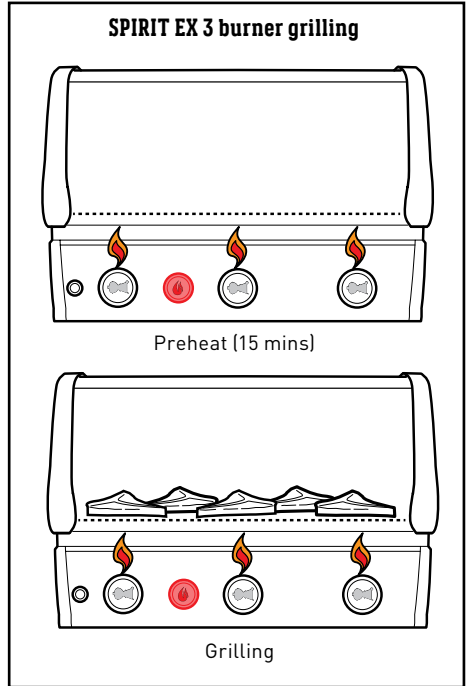
Whenever you use your SPIRIT EX for grilling, it's important to preheat the barbecue first with the lid closed. This ensures the porcelain enamelled cast iron grill is searing hot when you start cooking.

To preheat your SPIRIT EX for grilling:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all 3 main burners on HIGH according to the instructions in the owner's guide.
5. Close the lid and preheat the barbecue with the 3 main burners on HIGH for 15 minutes.

Grilling:

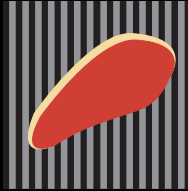
1. After preheating for 15 minutes your barbecue is ready to cook. Turn the burners to the settings suggested in the recipe.
2. Open the lid, brush the cooking grills clean with a wire brush and place your food directly on the grill.
3. Close the lid and cook for half the estimated cooking time (refer 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.



Approximate temperature range when grilling

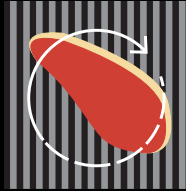
Burner settings	Temperature
All 3 main burners on HIGH	Direct high heat 250 - 290°C
All 3 main burners on MEDIUM	Direct medium-high Heat 200 - 260°C
All 3 main burners on TWO NOTCHES LESS THAN MEDIUM	Direct medium heat 180 - 230°C

How to sear the perfect steak



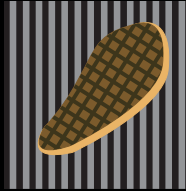
Sear

Preheat the barbecue for searing. Place the steak on the grill above the sear burner and sear for 45-60 seconds.



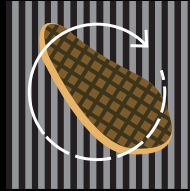
Rotate 90°

Lift the steak but don't flip it. Rotate it 90° and sear the steak for another 45-60 seconds.



Flip

Lift the steak and flip it over. Sear the steak for another 45-60 seconds.

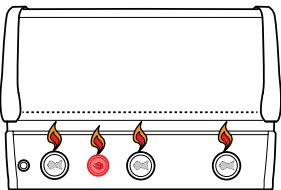


Rotate another 90°

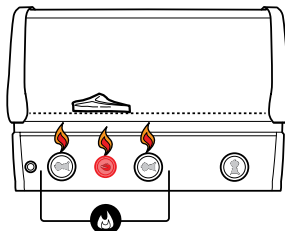
Lift the steak without flipping it and rotate it 90° again. Sear for another 45-60 seconds. If steak requires further cooking finish over indirect heat.



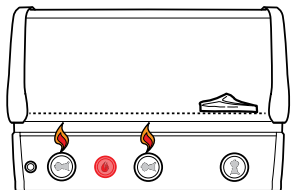
Cooking the perfect steak using the sear burner



1. Preheat (10 mins)



2. Sear direct



3. Cook indirect

How to grill using the sear burner (direct then indirect cooking)

The sear burner on your SPIRIT EX creates the ultimate system for grilling restaurant quality steaks on your barbecue. It provides extra high heat, just when you need it, while maintaining total control. Steak grilled above the sear burner will be beautifully caramelised on the outside, with a wonderful char-grilled flavour. For the best results, try to use quality steak that is between 2-4 cm thick. For thicker steaks, refer to the reverse sear method detailed in this book.

Preheating for grilling using the sear burner:

Whenever you use your SPIRIT EX it's important to preheat the barbecue first with the lid closed. This ensures the porcelain enamelled cast iron grill is searing hot when you start cooking.

To preheat your SPIRIT EX for grilling:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all 3 main burners AND the sear burner on HIGH according to the instructions in the owner's guide.
5. Preheat the barbecue with all burners on HIGH for 10 minutes.

Grilling using the sear burner:

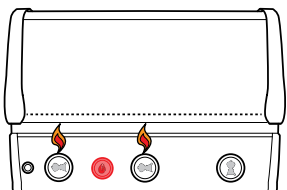
1. After preheating for 10 minutes, your barbecue is ready to cook. Turn burner 3 OFF. Leave burners 1, 2 and the sear burner on HIGH.
2. Open the lid, brush the cooking grills clean with a wire brush and place your oiled and seasoned steak directly on the grill above the lit sear burner. Tap it gently with the back of your tongs to ensure good contact with the grills.
3. Close the lid and cook for 45-60 seconds.
4. Open the lid and rotate the steak 90°. Close the lid and cook for a further 45-60 seconds.
5. Open the lid and turn the steak over. Close the lid and cook for a further 45-60 seconds.
6. Open the lid and rotate the steak 90°. Close the lid and cook for a further 45-60 seconds.
7. If your steak requires further cooking to reach your desired doneness, open the lid, turn the sear burner OFF and move the steak to the grill above the far right burner (turned OFF).
8. Close the lid and cook indirect for the remaining cooking time, if required.

By using this method, you'll cook steaks with a beautiful, crisscross 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 direct heat of the sear burner for more (or less) time. If you like a very charred outside, try preheating the barbecue for 15 minutes instead of 10.

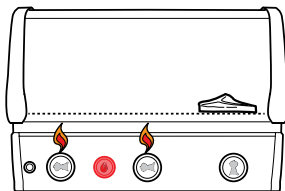
The sear burner can also be used for searing or browning the outside of cuts of meat you plan to roast. Certain cuts of beef, lamb and pork will benefit from being seared first and then finished using the indirect method. The sear burner should never be used to cook food with a very high fat content,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



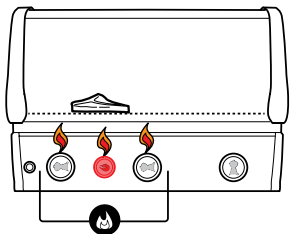
Reverse searing a steak



1. Preheat (15 mins)



2. Cook indirect



3. Sear direct

Reverse searing steak (indirect and direct cooking)

For thicker cuts of steak such as rib-eyes, tomahawks or restaurant cut steaks (over 4 cm in thickness), a great alternative to the direct grilling method is the reverse sear method. This method of cooking slowly raises the temperature of your steak and then finishes by charring the outside over a searing heat. It relies heavily on using a good quality meat thermometer to accurately gauge the 'doneness' of your steak, so you can ensure it's cooked to your liking. An internal meat temperature cooking chart is included at the end of this book.

Preheating for reverse searing:

Whenever you use your SPIRIT EX, it's important to preheat the barbecue first with the lid closed. This ensures the porcelain enamelled cast iron grill is searing hot when you start cooking.

To preheat your SPIRIT EX for reverse searing:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light burners 1 and 2 on HIGH (burners 3 and sear burner OFF) according to the instructions in the owner's guide.
5. Close the lid and preheat the barbecue with burners 1 and 2 on HIGH and the burner 3 and sear burner OFF for 15 minutes.

Reverse searing:

1. After preheating for 15 minutes, your barbecue is ready to cook. Leave burner 3 and sear burner OFF and burners 1 and 2 on HIGH.
2. Open the lid, brush the cooking grills clean with a wire brush. If you are using WEBER CONNECT or a similar meat probe thermometer, place the tip of the probe into the centre of the meat. Place your oiled steak directly on the grill above burner 3 (unlit).
3. Close the lid and cook until the internal temperature of your steak is about 15°C below the desired final internal temperature (refer to the cooking chart at the end of this book).
4. Open the lid, turn on your sear burner. Close the lid and continue to cook for another 2-3 minutes over burner 3 (unlit).
5. When the internal temperature of your steak is about 10°C below the desired internal temperature open the lid and move your steak onto the grill directly above the sear burner. Close the lid and cook for 45-60 seconds.
6. Open the lid and rotate the steak 90°. Close the lid and cook for a further 45-60 seconds
7. Open the lid and turn the steak over. Close the lid and cook for a further 45-60 seconds.
8. Open the lid and rotate the steak 90°. Close the lid and cook for a further 45-60 seconds.

By reversing the order of indirect and direct cooking, you'll find your steak has a very even doneness inside, while still having a char-grilled flavour on the outside. Once you master the basics of this method, we encourage you to try reverse searing your steak using lower settings for the indirect cooking, because the more slowly you raise the temperature of your steak during indirect cooking, the more consistent the internal doneness will be.



How to cook using the WEBER CRAFTED griddle (hotplate)

Hotplate cooking increases the versatility of your barbecue. It's great for cooking breakfast items such as scrambled or fried eggs, sliced mushrooms and tomatoes, hash browns or pancakes.

Hotplates are also great for burgers, frying onions, cooking beef patties and toasting burger buns. You can also make toasted sandwiches and char-grilled vegetables.

The WEBER CRAFTED hotplate is made from heavy duty, porcelain enamelled cast iron. This will result in more even heat retention and a better cooking result.

Preheating for the WEBER CRAFTED griddle:

Whenever you use your SPIRIT EX for hotplate cooking, it's important to preheat the barbecue first with the lid closed. This ensures the porcelain enamelled cast iron hotplate is at the right temperature when you start cooking.

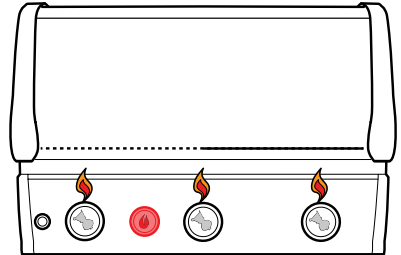
To preheat your SPIRIT EX for hotplate cooking:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Remove the right hand cooking grill, put the WEBER CRAFTED frame kit in position and place the hotplate onto the frame kit.
4. Turn the gas supply on at the source.
5. Light all 3 main burners according to the instructions in the owner's guide.
6. Turn the 3 main burners down to MEDIUM. Close the lid and preheat the barbecue with the 3 main burners on MEDIUM for 15 minutes.

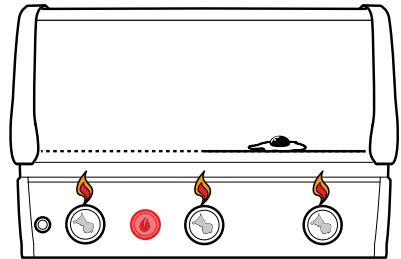
Cooking:

1. After preheating for 15 minutes your barbecue is ready to cook. Leave the burners on MEDIUM unless a recipe indicates otherwise and you are ready to cook.
2. Open the lid and place your food on the hotplate.
3. Close the lid and cook for the estimated cooking time (refer to the relevant recipe for timing).

SPIRIT EX 3 burner WEBER CRAFTED griddle



Preheat (15 mins)



Cooking

Approximate temperature range when using the hotplate

Burner settings	Temperature
All 3 main burners on MEDIUM	Direct medium heat 180 - 230°C



How to roast (indirect cooking)

Barbecue roasts are a huge part of outdoor cooking culture in Australia and New Zealand. Your SPIRIT EX is capable of roasting a leg of lamb, a beautiful Christmas turkey or crackling an amazing pork roast. You can cook an impressive baked ham, crispy roast chicken or succulent roast of beef using the indirect method on your barbecue.

Preheating for roasting:

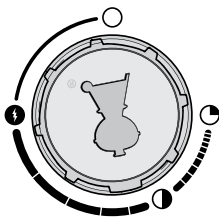
Whenever you use your SPIRIT EX, it's important to preheat the barbecue first with the lid closed. To achieve the best results, your barbecue should be hot prior to placing your food inside.

To preheat your SPIRIT EX for roasting:

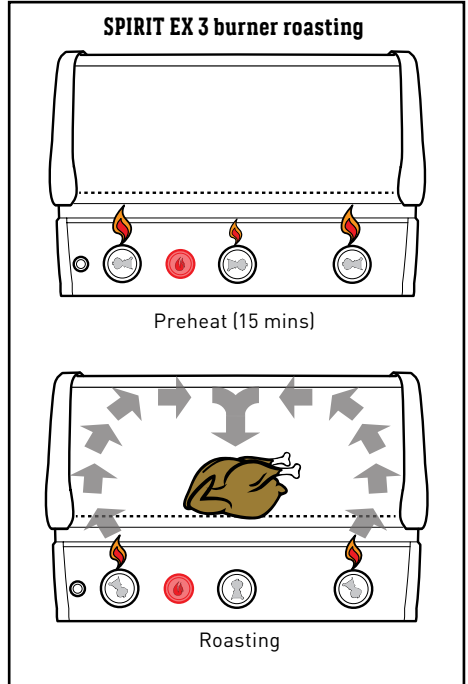
1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all 3 main burners on HIGH according to the instructions in the owner's guide.
5. Turn burner 2 to LOW and close the lid. Preheat the barbecue with burners 1 and 3 on HIGH and burner 2 on LOW for 15 minutes.

Roasting:

1. After preheating for 15 minutes, turn burner 2 OFF. Turn burners 1 and 3 down ONE NOTCH GREATER THAN MEDIUM (MEDIUM +1), which is the ROASTING SETTING (pictured).
2. Open the lid, brush the cooking grills clean with a wire brush and place your food directly on the grill above burner 2.
3. Close the lid and cook for the estimated cooking time.

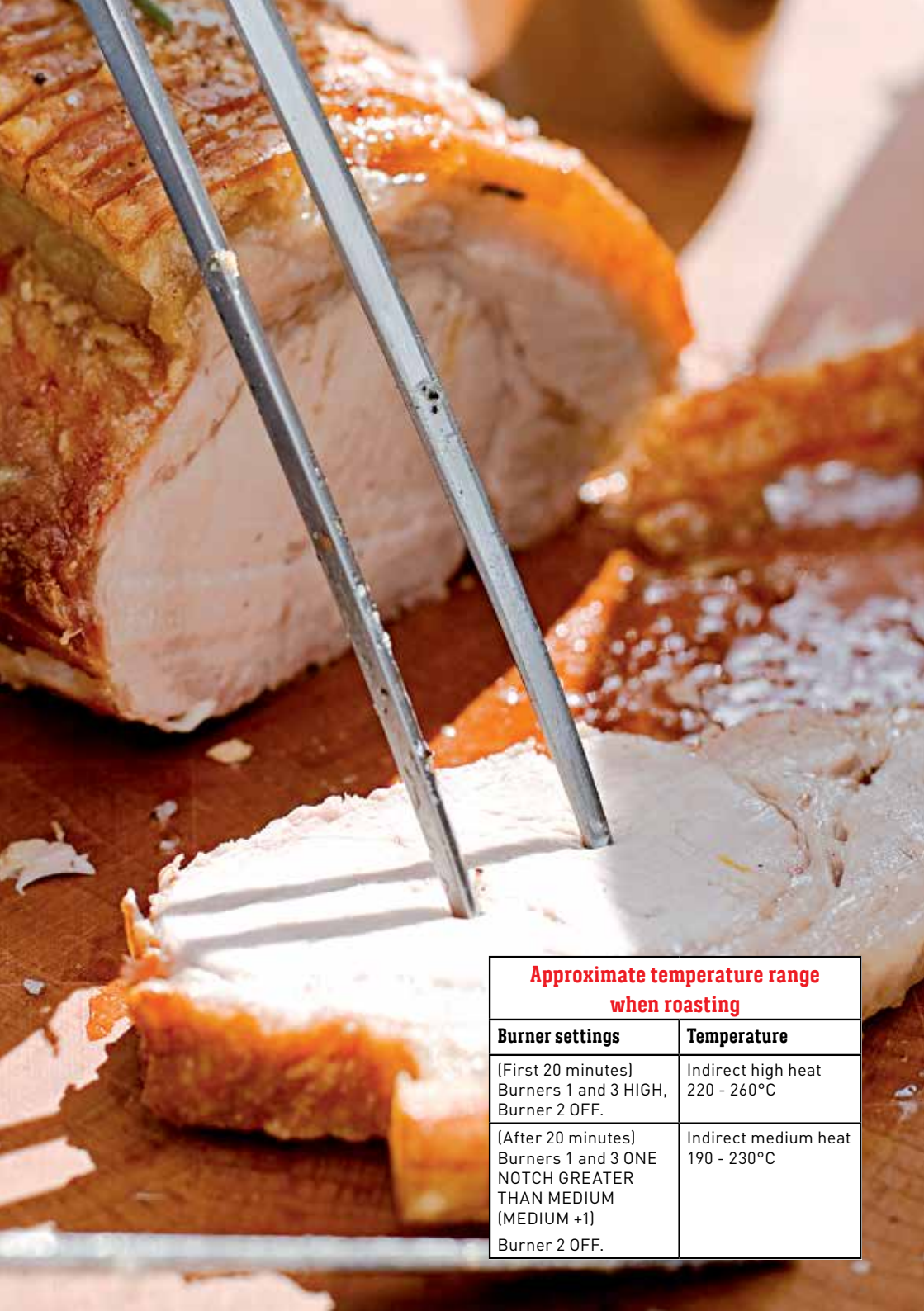


Roasting setting



Approximate temperature range when roasting

Burner settings	Temperature
Burners 1 and 3 on ONE NOTCH GREATER THAN MEDIUM and burner 2 OFF	Indirect medium heat 190 - 230°C



**Approximate temperature range
when roasting**

Burner settings	Temperature
(First 20 minutes) Burners 1 and 3 HIGH, Burner 2 OFF.	Indirect high heat 220 - 260°C
(After 20 minutes) Burners 1 and 3 ONE NOTCH GREATER THAN MEDIUM (MEDIUM +1) Burner 2 OFF.	Indirect medium heat 190 - 230°C

How to crackle a pork roast (indirect cooking)

Great pork crackling starts with dry pork skin and scoring. For best results, remove pork from packaging a few hours before roasting, pat dry, score skin (if not already scored) and rub the skin with salt. You can do this multiple times, patting away moisture that forms on the skin.

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

Preheating for pork crackling:

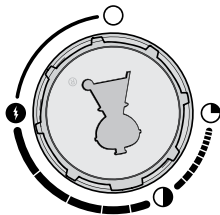
Whenever you use your SPIRIT EX for roasting, it's important to preheat the barbecue first with the lid closed. To achieve the best results, your barbecue should be hot prior to placing your food inside.

To preheat your SPIRIT EX for roasting pork crackle:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all 3 main burners on HIGH according to the instructions in the owner's guide.
5. Turn burner 2 to LOW and close the lid. Preheat the barbecue with burners 1 and 3 on HIGH and burner 2 on LOW for 15 minutes.

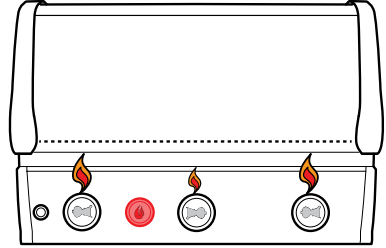
Cooking pork crackling:

1. After preheating for 15 minutes your barbecue is ready to cook. Turn burner 2 OFF and leave burners 1 and 3 on HIGH.
2. Open the lid, brush the cooking grills clean with a wire brush and place your pork directly on the grill above the burner 2.
3. After 20 minutes, turn burners 1 and 3 to ONE NOTCH GREATER THAN MEDIUM (MEDIUM +1) which is the roasting setting (pictured).
4. Cook for the remaining estimated cooking time.

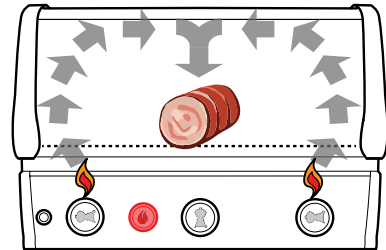


Roasting setting

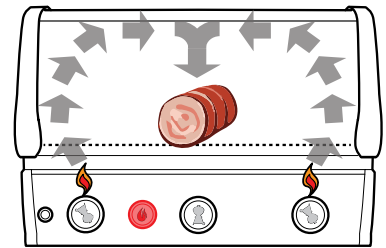
SPIRIT EX burner pork crackling



Preheat (15 mins)



Pork crackling (20 mins)



Pork crackling (after 20 mins)



How to bake (indirect cooking)

What better way to finish off a beautifully cooked meal on your SPIRIT EX barbecue, than with a perfectly baked dessert. Using the indirect baking method you can create delicious desserts such as cakes, puddings, pastries and slices.

Preheating for baking:

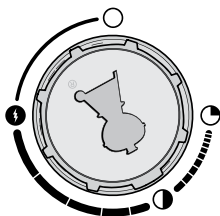
Whenever you use your SPIRIT EX, it's important to preheat the barbecue first with the lid closed. To achieve the best results, your barbecue should be hot prior to placing your food inside.

To preheat your SPIRIT EX for baking:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light burners 1 and 3 on HIGH and burner 2 on LOW, according to the instructions in the owner's guide.
5. Close the lid. Preheat the barbecue with burners 1 and 3 on HIGH and burner 2 on LOW for 15 minutes.

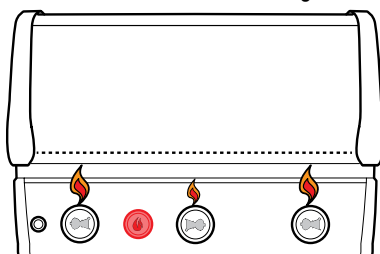
Baking:

1. After the barbecue has preheated, turn burners 1 and 3 to MEDIUM and burner 2 OFF, which is the baking setting (pictured).
2. Open the lid, brush the cooking grills clean with a wire brush and place your baking tray or dish directly on the grill above burner 2.
3. Close the lid and cook for the estimated cooking time.

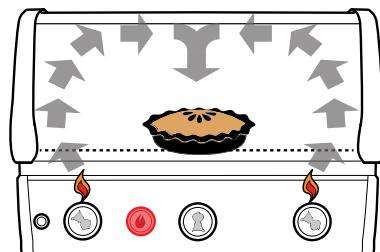


Baking setting

SPIRIT EX 3 burner baking



Preheat (15 mins)



Baking

Approximate temperature range when baking

Burner settings	Temperature
Burners 1 and 3 MEDIUM Burner 2 OFF	Indirect medium-low heat 170 - 190°C



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 110°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:

Whenever you use your SPIRIT EX for low and slow cooking, it's important to preheat the barbecue first with the lid closed. The barbecue should be at the optimum cooking temperature (about 110°C to 130°C) when you put your food in to achieve the best results.

To preheat your SPIRIT EX for low and slow cooking:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Remove the grills. Place 2 drip pans with 500 ml of cold water in each pan on the Flavorizer bars, one above burner 1 and the other above burner 3. Place the grills back in the barbecue (pictured). The addition of the water pans will ensure your meat remains moist and flavoursome.
5. Light burners 1 and 3 according to the instructions in the owner's guide. Turn burners 1 and 3 to LOW and close the lid. Preheat the barbecue with burner 2 OFF and burners 1 and 3 on LOW for 15 minutes.

Cooking low and slow:

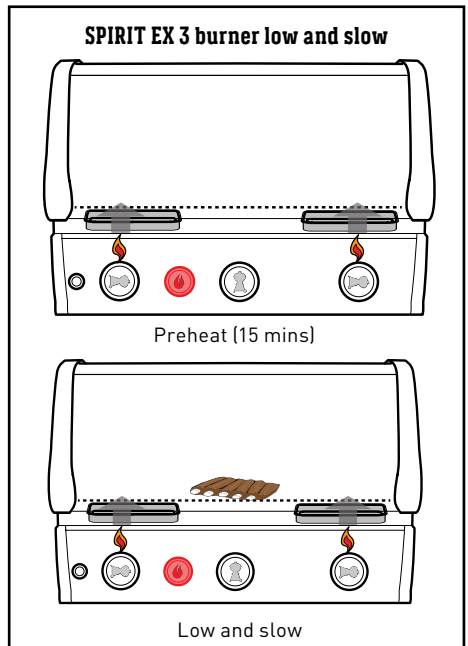
1. After preheating for 15 minutes your barbecue is ready to cook. Leave burner 2 OFF and leave burners 1 and 3 on LOW.
2. Open the lid, brush the cooking grills clean with a wire brush and place your food directly on the grill above burner 2.
3. Close the lid and cook for the estimated cooking time.

For the best results with low and slow cooking you should wrap your meat as follows:

Pork ribs: Wrap after approx. 1.5 hours into cooking and cook for a further 2 hours. Unwrap, baste and cook for a further 30 minutes. Remove ribs from barbecue, wrap and let rest for 30 minutes. Serve.

Beef short ribs: Wrap after approx. 2.5 hours into cooking and cook for a further 3 hours. Unwrap, baste and cook for a further 30 minutes. Remove ribs from barbecue, wrap and let rest for 30 minutes. Serve.

NOTE: for wrapping, use either Weber butcher paper or aluminium foil.



Approximate temperature range when cooking low and slow

Burner settings	Temperature
Burners 1 and 3 LOW	Indirect very low heat 110 - 130°C
Burner 2 OFF	



Rotisserie cooking

Cooking on a rotisserie (sold separately) adds another exciting dimension to cooking on your SPIRIT EX. Food will cook beautifully and evenly as it turns throughout the cooking process. As the food is constantly rotating, it bastes in its own juices, resulting in wonderfully moist and tender meat with a delicious outside.

A rotisserie kit is available as an accessory for your SPIRIT EX and can be used to create mouthwatering, self-basting spit roasted food. For best results, use the rotisserie with the cooking grills out of the barbecue and one or two foil drip pans resting on the Flavorizer bars directly below your food. Set up instructions are included with the rotisserie kit.

Preheating for rotisserie cooking:

Whenever you use your SPIRIT EX for rotisserie cooking, it's important to preheat the barbecue first with the lid closed. To achieve the best results, your barbecue should be hot prior to placing your food inside.

Install the rotisserie kit on the side of your SPIRIT EX in accordance with the instructions included with the rotisserie.

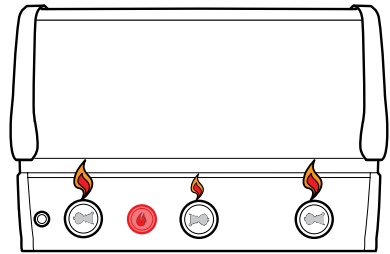
To preheat your SPIRIT EX for rotisserie cooking:

1. Check that all burner control knobs are in the off position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Remove the cooking grills.
4. Turn the gas supply on at the source.
5. Light all 3 main burners on HIGH according to the instructions in the owner's guide.
6. Turn burner 2 to LOW and close the lid. Preheat the barbecue with burners 1 and 3 on HIGH and burner 2 on LOW for 15 minutes.
7. While the barbecue is preheating, put your food in place on the spit in accordance with the instructions included with the rotisserie.

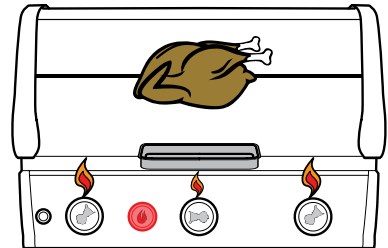
Rotisserie cooking:

1. After preheating for 15 minutes your barbecue is ready to cook. Leave burner 2 on LOW and turn burners 1 and 3 to TWO NOTCHES LESS THAN HIGH (HIGH -2).
2. Open the lid and put the rotisserie, with the food already in place on spit, on the barbecue. The food should be positioned above burner 2.
3. Place one or two large foil drip pans on the Flavorizer bars directly beneath your food.
4. Turn on the rotisserie and ensure it's turning smoothly. Close the lid and cook for the estimated cooking time.

SPIRIT EX 3 burner rotisserie cooking



Preheat (15 mins)



Rotisserie

Approximate temperature range when roasting on a rotisserie

Burner settings	Temperature
Burners 1 and 3 TWO NOTCHES LESS THAN HIGH (HIGH -2) Burner 2 LOW	Indirect medium-high heat 200 - 260°C

NOTE: Do not use a WEBER CONNECT food probe when cooking with a rotisserie.



How to use the WEBER CRAFTED sear grate

The WEBER CRAFTED sear grate is available as an accessory for your Weber SPIRIT EX. It allows you to impart a diamond pattern, criss-cross design on your food with less effort.

The sear grate fits neatly into the WEBER CRAFTED frame kit and sits directly above burners 1 and 2. The sear grate is constructed of cast iron coated in porcelain enamel. The cast iron gives you even heat across the cooking surface and the porcelain enamel coating adds rust resistance to your sear grate.

Double sided in design, the side with the thick bars is for cooking steaks whilst the other side has thinner bars and is for cooking more delicate foods such as fish, vegetables and fruit.

Preheating the sear grate for steak cooking (thick bar side):

Whenever you use your SPIRIT EX for sear grate grilling, always ensure your sear grate is clean.

It's important to preheat the barbecue first with the lid closed. This ensures the sear grate is at the correct temperature when you start grilling.

To preheat your SPIRIT EX for grilling steak on your sear grate:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Remove the left hand cooking grill, put the WEBER CRAFTED frame kit in position and place the sear grate onto the frame kit with the thick bars facing up.
4. Turn the gas supply on at the source.
5. Light all 3 main burners on HIGH, according to the instructions in the owner's guide.

NOTE: If you have the optional sear burner, turn it to HIGH (in addition to the other 3 main burners being on HIGH).

6. Close the lid and preheat the barbecue for 10 minutes.

Sear grate grilling:

1. After preheating for 10 minutes your barbecue is ready to grill.
2. Open the lid and place your oiled food directly on the sear grate.
3. Close the lid and grill for the estimated cooking time. Turn the food halfway through the cooking time [refer to the relevant recipe for timing].

Preheating the sear grate for vegetable & fish cooking (thin bar side):

Whenever you use your SPIRIT EX for sear grate grilling, always ensure your sear grate is clean.

It's important to preheat the barbecue first with the lid closed. This ensures the sear grate is at the correct temperature when you start grilling.

To preheat your SPIRIT EX for grilling vegetables or fish on your sear grate:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Remove the left hand cooking grill, put the WEBER CRAFTED frame kit in position and place the sear grate onto the frame kit with the thin bars facing up.
4. Turn the gas supply on at the source.
5. Light all 3 main burners on HIGH according to the instructions in the owner's guide.
6. Close the lid and preheat the barbecue for 10 minutes.

Sear grate grilling:

1. After preheating for 10 minutes your barbecue is ready to grill. Turn the burners down to MEDIUM.
2. Open the lid and place your oiled food directly on the sear grate.
3. Close the lid and grill for the estimated cooking time. Turn the food halfway through the cooking time [refer to the relevant recipe for timing].



How to use the WEBER CRAFTED grilling basket

The WEBER CRAFTED grilling basket (sold separately) expands your outdoor cooking experience. Well crafted and innovative, the grilling basket is designed to cook smaller cuts of food without losing them through the grill bars.

Now you can perfectly caramelize veggies, roast potato chips, cook delicate seafood and grill smaller pieces of meat.

Preheating for grilling basket cooking:

To preheat your SPIRIT EX for the WEBER CRAFTED grilling basket:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Remove the right hand cooking grill, put the WEBER CRAFTED frame kit in position and place the grilling basket onto the frame kit.
4. Turn the gas supply on at the source.
5. Light all 3 main burners on HIGH according to the instructions in the owner's guide.
6. Close the lid and leave all 3 main burners on HIGH. Preheat the barbecue for 15 minutes.

Grilling basket cooking:

1. After preheating for 15 minutes, turn all burners down to MEDIUM, your barbecue is ready to cook.
2. Open the lid and place your oiled food into the grilling basket.
3. Close the lid and cook for the estimated cooking time. Some foods may need turning halfway through the cooking time (refer to the relevant recipe for timing).



How to use the WEBER CRAFTED glazed pizza stone

There's nothing quite like cooking pizzas at home using a WEBER CRAFTED glazed pizza stone on your Weber SPIRIT EX. Try your hand at the recipe provided in your guide, then let your creativity flow as you experiment with your favourite toppings.

The WEBER CRAFTED glazed pizza stone is available as an accessory for your Weber SPIRIT EX and can expand your barbecuing possibilities as you create incredible baked goods such as pizzas and breads.

Preheating for baking:

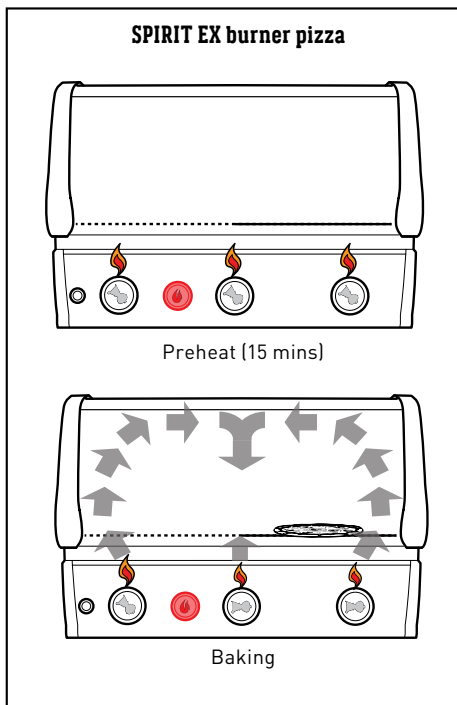
Whenever you use your SPIRIT EX for baking pizza, it's important to preheat the barbecue first with the lid closed. To achieve the best results your barbecue and pizza stone should be hot prior to placing your food inside.

To preheat your SPIRIT EX for baking pizza:

1. Check that all burner control knobs are in the OFF position and check with the supplied tank scale that there is sufficient gas in your bottle (for LPG models).
2. Open the lid.
3. Remove the right hand cooking grill, put the WEBER CRAFTED frame kit in position and place the glazed pizza stone onto the frame kit.
4. Turn the gas supply on at the source.
5. Light all 3 main burners on HIGH according to the instructions in the owner's guide.
6. Turn all 3 main burners to MEDIUM and preheat for 15 minutes.

Baking pizza:

1. After preheating for 15 minutes your barbecue is ready to cook. Leave burner 1 on MEDIUM, and turn burners 2 and 3 to LOW.
2. Open the lid and place the prepared pizza directly on to the glazed pizza stone.
3. Cook for the estimated cooking time.



Approximate temperature range when baking pizza

Burner settings	Temperature
Burner 1 MEDIUM	190 - 230°C
Burners 2 and 3 LOW	



Cleaning and maintaining your SPIRIT EX

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

Cleaning and protecting the inside of your SPIRIT EX 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, 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 and heat deflectors 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 ash. Wait for the barbecue to cool, then brush the ashes off the bars using a Weber grill brush. Every once in a while it's 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, check the disposable drip pan beneath the barbecue. If there's 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's a buildup of solid grease or food debris it's important to clear it from the cookbox and grease tray.

If you don't clean accumulated grease and debris from the Flavorizer bars, heat deflectors, cookbox and grease tray regularly, eventually all the fat will catch fire. If you ever do have a fat fire in your SPIRIT EX, turn the gas off at the source

and open the lid. Remove your food using long handled tongs if it's 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 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's available from your local Weber Store in a 500 ml bottle. Regular application of the prescribed amount is important for maintaining your barbecue's appearance and we recommend application 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 25-30 cm 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.





How to read the recipes in this book

The collection of recipes in this book are designed to show you what your SPIRIT EX 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). It's important to note that your barbecue can accommodate both cooking methods at once. If you leave one burner off and light the two others, you're able to cook direct over the lit burners and indirect over the unlit burner.

We also specify the quantities for each ingredient. It's important to note that all of our recipes use Australian metric quantities, please refer to the table below.

Where we have indicated cooking times, it's important to remember they're 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. 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. An internal meat temperature cooking chart is included at the end of this book.

Weber meat thermometers

Weber make a range of easy-to-read thermometers that take the guesswork out of knowing when your food is cooked to your liking.

Instant read digital meat thermometer

Use the Weber instant read digital meat thermometer to read the internal meat temperature in a hurry. Just remove the protective cover, place the thermometer into your food and get your temperature 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 3 seconds. Know exactly when your meat is done, not too soon or too late; its spot on readings are accurate within one degree (1°C). The wide display makes this barbecuing thermometer easy to read, even at a distance.

WEBER CONNECT

Your SPIRIT EX has integrated WEBER CONNECT Smart Grill Technology.

The WEBER CONNECT is your secret ingredient to perfectly barbecued food. It's a step-by-step barbecuing assistant that sends notifications directly to your smart phone on everything from a food readiness countdown, to when it's time to flip and serve. All it takes is a glance at your phone to know that everything is on track and barbecuing to perfection.

AUSTRALIAN MEASUREMENTS

CUP	METRIC
¼ cup	60 ml
⅓ cup	80 ml
½ cup	125 ml
1 cup	250 ml
SPOON	METRIC
¼ teaspoon (tsp)	1.25 ml
½ teaspoon (tsp)	2.5 ml
1 teaspoon (tsp)	5 ml
1 tablespoon (tbsp)	20 ml



Barbecued breakfast

Direct/medium heat 180 - 230°C

Equipment: WEBER CRAFTED hotplate

15 mins prep - 10 mins cook

Ingredients

Butter

Bacon

Eggs

Mushrooms, sliced

Tomatoes (halved)

Salt

Freshly ground black pepper

Method

Preheat the barbecue with one half grill and one half hotplate, for direct cooking.

Once the barbecue has preheated, leave all 3 main burners down on MEDIUM.

Melt the butter on the hotplate. Place the mushrooms, tomatoes and bacon on the hotplate. Season the mushrooms and tomatoes with salt and pepper.

With the lid closed, cook for approximately 5 minutes and then turn the mushrooms, tomatoes and 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.

Pancakes

Direct/medium heat 180 - 230°C

Equipment: WEBER CRAFTED hotplate

15 mins prep - 4 mins cook

Serves: 4

Ingredients

500 ml milk

1 egg

2 tsp vanilla extract

2 cups self raising flour

¼ tsp bicarbonate of soda

⅓ cup caster sugar

25 g butter, melted

Extra butter

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, leave all 3 main burners on MEDIUM.

Melt a little extra butter 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. Close the lid and cook for a further minute.



Buffalo wings

Roast/indirect medium heat 190 - 230°C

15 mins prep - 35 mins cook

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

- 75 g sour cream
- 65 g mayonnaise
- 80 g 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 burner 2 OFF and burners 1 and 3 to MEDIUM +1.

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.

Continue to roast the wings for a further 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 stove top over low heat. Cook until the butter has completely melted and the 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

Roast/indirect medium heat 190 - 230°C

15 mins prep - 30 mins cook

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 burner 2 OFF and burners 1 and 3 to MEDIUM +1.

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 for 20 to 30 minutes or until cooked through. There is no need to turn them during the cooking time.



Sweet and spicy barbecue pork ribs

Low and slow/Indirect very low heat 110 - 130°C
15 mins prep - 4 hours cook
Serves: 6

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

NOTE: As an alternative to this spice rub use 3
tbsp of the Weber Pork Low and Slow rub

For the barbecue sauce

50 g butter, cubed
1 brown onion, chopped finely
200 ml tomato sauce
125 ml Jack Daniel's Tennessee Whiskey
1/3 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 and slow
cooking.

Once the barbecue is preheated, leave burners
1 and 3 on LOW and burner 2 OFF. Place the ribs
above burner 2, in front of the drip tray.

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 1.5 hours,
remove them from the barbecue and baste in
the barbecue sauce. Then wrap the ribs and
place back in the barbecue to cook for a further
2 hours.

After the 2 hours, remove ribs and baste with the
barbecue sauce and place back on barbecue to
cook for a further 30 minutes. After 30 minutes
remove the ribs, wrap and let rest for 30mins
before serving.

NOTE: for wrapping, use either Weber butcher
paper or aluminium foil.



MODA

Rib eye steak

Reverse searing/indirect medium heat then direct high heat

15 mins prep - 30 mins cook

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.

Refer to page 13 for cooking method.

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

50 g 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

Grill/direct high heat 250 - 290°C

15 mins prep - 12 mins cook

Serves: 4

Ingredients

4 porterhouse steaks, approximately 3 cm thick

Olive oil

Salt

Freshly ground black pepper

or Weber Steak seasoning

Timing Guide

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

Rare – 3 minutes per side

Medium rare – 4 minutes per side

Medium – 5 minutes per side

Well done – 6 minutes per side

Method

Remove the steak from the fridge and lightly brush with olive oil. Season with the salt and pepper or Weber Steak seasoning.

Preheat the barbecue for direct cooking.

Once the barbecue has preheated, leave all 3 main 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 cooking grill is made.

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

Remove the steak from the barbecue and allow it to rest for about 5 minutes.

Weber Steak seasoning

To use the Weber Steak seasoning, simply refer to the handy directions on the side of the jar.

Steakhouse spice rub

Ingredients

1 tsp rice flour

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

30 g 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 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

Grill/direct medium heat 180 - 230°C
Equipment: WEBER CRAFTED hotplate
15 mins prep - 12 mins cook

Ingredients

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

Method

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

Once the barbecue has preheated for 15 minutes, you are ready to cook.

Leave all 3 main burners on 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 6 to 8 minutes, stirring the onions occasionally. Open the lid and turn the potatoes, lamb chops and sausages.

Close the lid and cook for a further 6 to 8 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

Grill/direct medium-high heat 200 - 260°C
15 mins prep - 1-hour marinating - 10 mins cook
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 3 main 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

Grill/direct medium-high heat 200 - 260°C
20 mins prep - 10 mins cook
Serves: 4

Ingredients

500 g 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
or 2 tbsp Weber Herb seasoning

For the yoghurt sauce

250 ml Greek yoghurt
1 Lebanese cucumber, grated
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 4 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 3 main burners down 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 4 to 5 minutes. Open the lid, turn the patties and press them down again.

Close the lid and continue to cook for a further 4 to 5 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 about a minute on the cut side.

Remove the buns from the grill and assemble the burgers.



Beef burgers

Grill/direct medium heat 180 - 230°C

Equipment: WEBER CRAFTED hotplate

15 mins prep - 30 mins refrigeration - 10 mins cook

Serves: 4

Ingredients

Butter

4 eggs

4 rashers of bacon

4 slices of cheese

4 burger buns, cut in half

Cos lettuce leaves

Your favourite burger sauce

For the beef patties

500 g 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 4 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 using the hotplate preheat instructions.

Once the barbecue has preheated for 15 minutes, you are ready to cook.

Leave all 3 main burners on 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 4 to 5 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 4 to 5 minutes, turning the bacon after 2 minutes.

One minute before the patties are finished cooking, place a slice of cheese on top to melt.

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 1 minute on the cut side.

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



Diavola Pizza

Pizza 190 - 230°C

Equipment: WEBER CRAFTED glazed pizza stone

15 mins prep - 60 mins proofing - 30 mins cook

Serves: 2 x 12 inch pizzas

Ingredients

Dough

- 7 g dried yeast
- 325 ml tepid water
- 400 g pizza flour or Tipo 00, sifted
- 100 g fine semolina, sifted
- 1 tsp white sugar
- 1 tsp fine sea salt
- 2 tbsp olive oil

Pizza sauce

- 400 g passata tomato puree
- 2 garlic cloves, crushed
- ½ tsp dried oregano
- 1 tbsp olive oil
- Salt and pepper to taste

Topping (for one pizza)

- ¼ cup pizza sauce
- 100 g speck, finely sliced
- 50 g spicy sopressa, finely sliced
- 1 long red chilli, finely sliced
- 125 g fresh mozzarella, torn into pieces
- Fresh basil leaves to serve

Method

To make the dough, mix the yeast and water in a jug. Set the mixture aside for 5 minutes.

In a bowl mix the flour, semolina, sugar and salt. Add the yeast mixture along with the olive oil.

Mix together until a dough has formed. Remove from the bowl and knead on a floured surface for 5 minutes or until smooth and elastic.

Once the dough is kneaded, place it in a floured bowl and cover with cling film. Keep the dough in a warm spot, and leave to prove for 30- 60 minutes, or until it has nearly doubled in size.

Make the pizza sauce by placing all ingredients in a saucepan and cook on a stove top over a low heat for 10 minutes. Once the sauce is cooked remove from heat and set aside until needed.

Once the dough has risen divide the mixture into 2 equal portions. On a piece of baking paper, place a layer of flour or semolina. Flatten out the dough to create your pizza base.

Preheat the barbecue with the WEBER CRAFTED glazed pizza stone according to the directions on page 31.

Prepare pizzas with desired toppings.

Once the barbecue has preheated, slide the pizza off the baking paper and onto the WEBER CRAFTED glazed pizza stone. Leave burner 1 on MEDIUM, and turn burners 2 and 3 to LOW.

Cook each pizza for approximately 10-12 minutes or until golden on top.



Roast turkey

Roast/indirect medium heat 190 - 230°C

15 mins prep - 2.5 hours cook

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.

Wrap the wing tips with foil to prevent them getting too dark.

Once the barbecue has preheated turn burner 2 OFF and burners 1 and 3 down to ONE NOTCH GREATER THAN MEDIUM (roasting setting).

Place the turkey in the centre of the grill. Close the lid and cook for 2 to 2 ½ hours depending on the size of the bird.

Remove the turkey from the barbecue and allow to rest for 30 minutes.

To calculate the cooking time for a 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

Roast/indirect medium heat 190 - 230°C

15 mins prep - 25 mins cook

Serves: 8

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 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 sized bowl.

To make the stuffing balls, roll heaped tablespoons of mixture into balls.

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

Once the barbecue is preheated, turn burner 2 OFF and burners 1 and 3 to ONE NOTCH GREATER THAN MEDIUM (roasting setting).

Place the drip pan over the unlit burner, close the lid and bake for 10 to 15 minutes or until cooked through.



Roast pork

Roast/indirect high heat 220 - 260°C, then indirect medium heat 190 - 230°C

15 mins prep - 1.5 hours cook

Serves: 4

Ingredients

1 to 1.5 kg rack of pork

Olive oil

Salt

Method

Preheat the barbecue for cooking pork crackling.

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.

Wrap the exposed bones in foil to prevent them getting too dark.

Once the barbecue is preheated, turn burner 2 OFF and leave burners 1 and 3 on HIGH.

Place the pork above burner 2 of the grill.

Close the lid and leave burners 1 and 3 on HIGH for 20 minutes to crackle the skin.

After 20 minutes, turn burners 1 and 3 to ONE NOTCH GREATER THAN MEDIUM (MEDIUM +1) (roasting setting) and continue to cook the pork for a further 45 to 60 minutes, depending on the thickness of the meat.

Remove the pork from the barbecue and allow to rest for 15 minutes.

Note: 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 90 mm thick, cook for 90 minutes.

Apple sauce

Ingredients

4 apples, peeled and diced

1 lemon, juiced

¼ cup caster sugar

½ cup water

Method

Add all of the ingredients to a saucepan and cook over high heat on the stove top.

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

Cook for a further 5 minutes, or until the apple has softened and stir throughout the cooking time.



Crispy skin salmon with chermoula yoghurt sauce

Roast/direct medium heat 180 - 230°C

15 mins prep - 45 mins cook

Equipment: WEBER CRAFTED hotplate

Serves: 4

Ingredients

4 salmon fillets, skin on

1 tbsp olive oil

Sea salt flakes

Freshly ground black pepper

For the chermoula sauce

200 g 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 using the preheat instructions.

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

Once the barbecue has preheated for 15 minutes, you are ready to cook.

Leave all 3 main burners on 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

Roast/indirect medium heat 190 - 230°C

15 mins prep - 45 mins cook

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 the barbecue for indirect cooking.

Place the fish on a large piece of aluminium foil. Using a sharp knife cut slits into the flesh of the 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 is preheated, turn burner 2 OFF and burners 1 and 3 to ONE NOTCH GREATER THAN MEDIUM (roasting setting).

Place the snapper above the burner 2 and cook for 35 to 45 minutes.



Mexican corn cobs

Grill/direct medium-high heat 200 - 260°C

15 mins prep - 12 mins cook

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 cheese

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 3 main burners down 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 four 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 cheese.

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

Grill/direct medium-high heat 200 - 260°C

20 mins prep - 10 mins cook

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 length ways

1 tbsp olive oil

Salt

Freshly ground black pepper

100 g of soft goats 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 3 main burners down 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 with the lid closed.

Once the vegetables are cooked, remove from the grill.

To assemble

Lay a piece of eggplant on the plate.

Crumble some goats cheese on top of the eggplant.

Lay a couple of slices of zucchini on top.

Crumble some more goats 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

Baking/indirect medium-low heat 170 - 190°C

15 mins prep - 40 mins cook

Serves: 4

Ingredients

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

Method

Preheat the barbecue for indirect cooking. 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 vanilla extract 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 tsp). 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 is preheated, turn burner 2 OFF and turn burners 1 and 3 to MEDIUM.

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 thickened cream.

Chocolate chip cookies

Baking/indirect medium-low heat 170 - 190°C

20 mins prep - 60 mins refrigeration

- 12 mins cook

Makes: 24

Ingredients

185 g 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 an electric mixer 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 is preheated, turn burner 2 OFF and turn burners 1 and 3 to MEDIUM.

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		
Red meat	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
Pork	Medium	63°C
	Medium well	68°C
	Low and slow (sliced)	88-91°C
	Low and slow (pulled)	93-95°C
Ham, raw		71°C
Ham, fully cooked (to reheat)		60°C
Poultry	Well done	74°C
Minced meat / Sausage	Well done	68°C
Fish	Medium	57°C

Barbecuing guide

The following cuts, thicknesses, weights and barbecuing times are meant to be guidelines rather than rules. Cooking times and temperatures are affected by factors such as altitude, wind, outside temperature, how much food you are cooking and how well done you like your food.

Direct cooking: Barbecue steaks, fish fillets, boneless chicken pieces and vegetables using the direct method for the time given on the chart, turning once, halfway through cooking (except for scallops in shell and oysters).

Indirect cooking: Roast whole poultry, bone in poultry pieces, roast meats, whole fish and other thicker cuts using the indirect method. There is no need to turn the food. 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.

To calculate the cooking times for any roast (without a cavity, i.e. poultry), measure the thickness and calculate 1 minute per millimetre. For example, if the roast is 90mm thick, cook it for 90 minutes. If you want your roast to be well done, you will need to add 20% (or 18 minutes) to the cooking time. On the other hand, if you want it rare, you will need to deduct 20% (or 18 minutes).

BEEF		
Cut	Thickness/weight	Approximate cooking time and method
Bolar Roast, whole, boneless	2 kg (80-100 mm thick)	80 to 100 minutes roast/indirect medium heat (190-230°C)
Brisket, whole (untrimmed)	6-7 kg	10 to 12 hours low and slow/indirect very low heat (110-130°C)
Burger, minced beef	2 cm thick	8 to 10 minutes grill/direct medium-high heat (200-260°C)
Kebab	3 cm cubes	6 to 7 minutes grill/direct high heat (250-290°C)
Rib roast (prime rib), with bone	4 kg (100-120 mm thick)	1½ to 2 hours roast/indirect medium heat (190-230°C)
Short ribs	2-2.5 kg	7 to 8 hours low and slow/indirect very low heat (110-130°C)
Steak: rump, porterhouse, rib-eye, T-bone or fillet	2 cm thick	4 to 6 minutes grill/direct high heat (250-290°C)
	2.5 cm thick	6 to 8 minutes grill/direct high heat (250-290°C)
	3 cm thick	8 to 10 minutes grill/direct high heat (250-290°C)
	4 cm thick	14 to 21 minutes total: 4 to 6 minutes grill/direct high heat (250-290°C), 10 to 15 minutes roast/indirect medium heat (190-230°C)

LAMB		
Cut	Thickness/weight	Approximate cooking time and method
Burger, lamb mince	2 cm thick	8 to 10 minutes grill/direct medium-high heat (200-260°C)
Chop or cutlet: loin or chump (trimmed, if untrimmed use a hotplate)	2 cm thick	4 to 6 minutes grill/direct medium-high heat (200-260°C)
	2.5 cm thick	6 to 8 minutes grill/direct medium-high heat (200-260°C)
Leg of lamb, bone in	1.8 kg to 2.3 kg (approx. thickness 80-100 mm)	1½ to 2 hours roast/indirect medium heat (190-230°C)
Leg of lamb, boneless, rolled	1.25-1.5 kg (approx. thickness 80-100 mm)	1½ to 2 hours roast/indirect medium heat (190-230°C)
Leg of lamb, butterflied	1.5-1.75 kg	30 to 45 minutes total: sear 10 to 15 minutes grill/direct medium-high heat (200-260°C), cook 20 to 30 minutes roast/indirect medium heat (190-230°C)
Rack of lamb	500-750 g	25 to 35 minutes roast/indirect high heat (220-260°C)
Shoulder, boneless, rolled	1.25-1.5 kg	6 to 7 hours low and slow/indirect very low heat (110-130°C)

PORK

Cut	Thickness/weight	Approximate cooking time and method
Belly, pork (bone in/ boneless)	1.5 kg, 5-6 cm thick	50 to 60 minutes total: 20 to 30 minutes roasting/indirect high heat (230-260°C), 20 to 30 minutes roasting/indirect medium heat (190-230°C)
Burger, pork minced	1 cm thick	8 to 10 minutes grill/direct medium-high heat (200-260°C)
Chop/ cutlet: rib, loin or shoulder (boneless or bone in)	2 cm thick	6 to 8 minutes grill/direct medium-high heat (200-260°C)
	2.5-3 cm thick	8 to 10 minutes grill/direct medium-high heat (200-260°C)
Leg of Ham, smoked, bone in	3.5 kg	1½ to 2 hours roast/indirect medium-low heat (150-180°C)
Leg of Pork, pickled, bone in (raw leg of ham)	5-6 kg	3.5 hours roast/indirect medium heat (190-230°C)
Loin roast, bone in	1.5-2.5 kg (90-110 mm)	1½ to 2 hours total: 20 to 30 minutes roasting/indirect high heat (220-260°C), 70 to 90 minutes roasting/indirect medium heat (190-230°C).
Loin roast, boneless, rolled	1.75 kg (90-110 mm)	1½ to 2 hours total: 20 to 30 minutes roasting/indirect high heat (220-260°C), 70 to 90 minutes roasting/indirect medium heat (190-230°C).
Pork shoulder, bone in	3 kg	8 to 10 hours low and slow/indirect very low heat (110-130°C)
Ribs, baby back	700g-1 kg	3 to 4 hours low and slow/indirect very low heat (110-130°C)
Ribs, St Louis	1.25-1.75 kg	3 to 4 hours low and slow/indirect very low heat (110-130°C)
Sausage, fresh	75 g	10 to 15 minutes grill/direct medium-high heat (200-260°C)

POULTRY

Cut	Thickness/weight	Approximate cooking time and method
Burger, Chicken mince	2cm thick	10 to 14 minutes grill/direct medium-high heat (200-260°C)
Chicken breast, boneless, skinless	175-225 g, whole	10 to 12 minutes grill/direct medium-high heat (200-260°C)
Chicken drumstick	75-115 g	23 to 35 minutes total: 3 to 5 minutes grill/direct medium-high heat (200-260°C), 20 to 30 minutes roast/indirect medium heat (190-230°C)
Chicken thigh, bone in	140-175 g	23 to 35 minutes total: 3 to 5 minutes grill/direct medium-high heat (200-260°C), 20 to 30 minutes roast/indirect medium heat (190-230°C)
Chicken thigh, boneless, skinless	115 g	8 to 10 minutes grill/direct medium-high heat (200-260°C)
Chicken, whole	2-2.5 kg	1¼ to 1½ hours roast/indirect medium heat (190-230°C)
Chicken, maryland	300-340 g	23 to 35 minutes total: 3 to 5 minutes grill/direct medium-high heat (200-260°C), 20 to 30 minutes roast/indirect medium heat (190-230°C)
Chicken wing	70-75 g	25 to 35 minutes roast/indirect medium heat (190-230°C)
Duck breast, boneless	300-340 g	20 to 25 minutes roast/indirect medium heat (190-230°C), sear skin side down only for 2 minutes grill/direct medium-high heat (200-260°C)
Duck, whole	1.6-2.2 kg	1 to 1¼ hours roast/indirect high heat (220-260°C)
Turkey breast, boneless, rolled	1-1.2 kg	1 to 1¼ hours roast/indirect medium heat (190-230°C)
Turkey, whole, not stuffed	4-5 kg	1¾ to 2¼ hours roast/indirect medium heat (190-230°C)
	5-6 kg	2¼ to 2½ hours roast/indirect medium heat (190-230°C)

SEAFOOD

Type	Thickness/weight	Approximate cooking time and method
Fish, fillet or steak: snapper, barramundi etc	1 cm thick	6 to 8 minutes grill/direct medium-high heat (200-260°C)
	2.5 cm thick	8 to 10 minutes grill/direct medium-high heat (200-260°C)
	2.5–3 cm thick	10 to 12 minutes grill/direct medium-high heat (200-260°C)
Fish, whole	450 g	15 to 20 minutes roast/indirect medium heat (190-230°C)
	1–1.2 kg	2 to 40 minutes roast/indirect medium heat (190-230°C)
Oyster	75–115 g	5 to 7 minutes grill/direct medium-high heat (200-260°C)
Prawn	40 g	1 to 4 minutes grill/direct high heat (250-290°C)
Salmon, fillet or steak	3-4 cm thick	6 to 10 minutes grill/direct medium-high heat (200-260°C)
Scallop	40 g	4 minutes grill/direct high heat (250-290°C)

VEGETABLE

Type	Thickness	Approximate cooking time and method
Asparagus	1 cm diameter	4 minutes grill/direct medium-high heat (200-260°C)
Beetroot	whole	1 to 1½ hours roast/indirect medium heat (190-230°C)
Capsicum	whole	10 to 12 minutes grill/direct medium-high heat (200-260°C)
	halved or quartered	6 to 8 minutes grill/direct medium-high heat (200-260°C)
Carrot	2.5 m diameter	45 to 55 minutes roast/indirect medium heat (190-230°C)
Corn, husked	whole	10 to 15 minutes grill/direct high heat (250-290°C)
Eggplant	1 cm slices	6 to 8 minutes grill/direct medium-high heat (200-260°C)
Garlic	whole	45 minutes to 1 hour roast/indirect medium heat (190-230°C)
Mushroom	large, whole	8 to 12 minutes grill/direct medium-high heat (200-260°C)
Onion	halved	35 to 40 minutes roast/indirect medium heat (190-230°C)
	1 cm slices	8 to 10 minutes grill/direct medium-high heat (200-260°C) with a hotplate
Potato	whole	1 to 1¼ hour roast/indirect medium heat (190-230°C)
	1 cm slices	10 to 12 minutes grill/direct medium-high heat (200-260°C)
Pumpkin	4 cm cubes/ wedges	30 to 45 minutes roast/indirect medium heat (190-230°C)
Sweet potato	whole	45 minutes–1 hour roast/indirect medium heat (190-230°C)
	1 cm slices	12 to 15 minutes grill/direct medium-high heat (200-260°C)
Tomato	whole	8 to 10 minutes grill/direct medium-high heat (200-260°C)
	halved	6 to 8 minutes grill/direct medium-high heat (200-260°C)
Zucchini	1 cm slices	4 to 6 minutes grill/direct medium-high heat (200-260°C)

Gas barbecue accessories



WEBER CRAFTED grilling basket

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

WEBER CRAFTED outdoor kitchen collection

Simply replace the right side cooking grate with the WEBER CRAFTED frame kit, place the grillware in the frame and start cooking. Sear, roast, steam, crisp, bake and more! With our new WEBER CRAFTED outdoor kitchen collection, you can cook anything you can imagine, right where you want to be - outside.



WEBER CRAFTED glazed pizza stone



WEBER CRAFTED dual sided sear grate



Weber frying pans

The small 30 cm frying pan is ideal for use on your side burner or for cooking smaller dishes in your SPIRIT EX. The large 36 cm frying pan makes a great paella dish or for when you are cooking for a crowd.



Weber precision barbecue tongs and spatula set

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.



Premium gas barbecue covers

All weather fabric is water resistant, UV resistant and breathable, protecting the barbecue from the elements. Velcro straps added to secure to the barbecue, preventing the cover from blowing away.

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 used either as drip pans or for cooking vegetables and desserts.



Weber handcrafted flavour range

A handful of flavour created by us for you. After years of taste testing, trialling, fine tuning of recipes and adding Weber handcrafted barbecued ingredients, we've created a range of Rubs and Seasonings with a unique Weber point of difference.

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.



Premium gloves

Protect your hands from a hot barbecue. The silicone on the palms insulates you from hot materials and gives a better grip.



Premium grilling rack

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, this 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.





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°C. The snapcheck thermometer is the ultimate instant thermometer.







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To learn more or to register your Weber barbecue online,
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SPIRIT EX (2022)
USER AND RECIPE
GUIDE



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