Grilled Prawn & Guacamole Bites

Difficulty: Easy



Ingredients

200 grams peeled, deveined raw prawns

1 tablespoon olive oil

100 grams round corn chips

Weber Barbecue Seasoning

GUACAMOLE

2 avocados

1 lime, zest and juice

1 lemon, zest and juice

2 tablespooons chopped coriander leaves, plus extra leaves for garnish

½ red onion, finely diced

½ teaspoon tabasco, optional

½ teaspoon sweet chilli sauce

Salt and pepper, to taste

Method

If using wooden skewers, soak in water for 30 minutes.

Mash together the flesh of two avocados with the lime juice and coriander leaves. Season with salt and pepper to taste. Set aside until required

Prepare the barbecue for ***direct cooking over high heat (230°C - 260°C)***, and pre-heat as directed.

Thread the prawns onto the skewers.

Lightly coat the prawn skewers with olive oil and sprinkle the seasoning evenly over the prawns.

Brush the cooking grills clean. Grill the prawns over ***direct high heat***, with the lid closed, for 2 minutes on each side, or until they are firm to the touch and just turning opaque in the centre.

Once the prawns are cooked through, remove from the barbecue and carefully slide the prawns off the skewers.

To assemble: place a teaspoon of the guacamole onto a corn chip, top with a prawn and finish with a coriander leaf to garnish. Repeat with the remaining prawns. Serve immediately.

Serves 4 - 6

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Barbecue Chicken and Bacon Skewers

Difficulty: Easy



Ingredients

800 grams skinless and boneless chicken thigh fillets, cut into 2 cm cubes (can use chicken breast or other proteins: beef, lamb or pork)

200 grams bacon, cut into 2 cm lengths (streaky will be best)

1 tablespoon olive oil

4 tablespoons of your favourite barbecue sauce

Weber BBQ Seasoning

Serves 4 - 6

Method

If using wooden skewers, soak in water for 30 minutes.

Prepare your barbecue for ***direct cooking over medium heat (180°C - 230°C)***, and pre-heat as directed.

Combine all the seasoning ingredients. Lightly coat the chicken with olive oil. Evenly sprinkle the chicken with the seasoning.

Thread the chicken and the bacon onto skewers, alternating.

Grill the chicken skewers for 8 - 10 minutes over ***direct medium heat***, turning once, halfway through.

Brush the skewers all over with barbecue sauce and continue to cook for a further 4 minutes, flipping after 2 minutes.

Once cooked through (Chicken must reach an internal temp of 74°C) remove the skewers from the barbecue and enjoy.

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Garlic Flat Bread

Difficulty: Easy



Ingredients

280 grams self raising flour
½ teaspoon sea salt
250 grams plain yoghurt
1 tablespoon olive oil

HERBED BUTTER
50 grams butter
3 garlic cloves
1 tablespoon finely chopped fresh sage
2 tablespoons finely chopped fresh rosemary
Sea salt
Freshly ground black pepper

Serves 6 - 8

Method

In a large bowl or bread mixer combine the flour, salt, yoghurt, and oil. Knead for 10 to 15 minutes, or until smooth.

Divide the dough into six portions and roll each portion into a 20 cm by 10 cm oval shape. Place on individual squares of baking paper.

Prepare your barbecue for ***direct cooking over medium heat (180°C - 230°C)***, and pre-heat as directed

While the barbecue is preheating, make the herbed butter. In a saucepan on a side burner or stove top, melt the butter over medium heat. Add the garlic and cook until golden, about 3 minutes. Add the herbs and cook for a further 2 minutes. Remove from the heat and season with salt and pepper. Set aside until required.

Lightly oil one side of the dough.

Place the flatbreads onto the cooking grill, olive oil side down, removing the baking paper once the bread is on the barbecue. Brush the now topside of the flatbread with the olive oil. Grill over ***direct medium heat***, with the lid closed for 1 - 2 minutes. Flip over and cook until the bread has puffed and has grill marks, a further 1 - 2 minutes. Remove from the grill and finish off by brushing both sides of the flatbread with the herbed butter.

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Greek Lamb Share Plate with Flat Bread and Dip

Difficulty: Easy



Ingredients

800 grams lamb rump steaks

Extra-virgin olive oil

4 teaspoons Weber Greek Seasoning

¾ cup mixed olives

1 punnet vine-ripened cherry tomatoes

3 lemons, cut in half

Fresh parsley leaves, to garnish

3 flat breads

DIP

2 eggplants (globe or Italian)

1 garlic clove, peeled

2½ lemon juice (from caramelising lemons)

2½ tablespoons tahini

½ teaspoon cumin

1 teaspoon sea salt

Serves 4

Method

Prepare the barbecue for direct cooking over ***medium-high heat (210°C - 250°C),*** with a small Weber grill pan, and pre-heat as directed.

Lightly coat the lamb and cherry tomatoes with olive oil, then sprinkle with Weber Greek Seasoning.

Once the barbecue has preheated, brush the cooking grills clean with a wire brush. Grill the eggplants over ***direct medium-high heat***, with the lid closed, for 16 minutes, or until the skin has blackened and the eggplant has softened (but not collapsed), turning occasionally.

Once the eggplants have charred, remove from the barbecue and set aside to cool slightly. Grill the lamb steaks and cherry tomatoes over ***direct medium-high heat*** for 4 minutes, flipping once halfway through the cooking time. Add the olives to the grill pan and grill for 4 minutes stirring once or twice; cook until the olives have a little caramelisation. Grill the lemons, flesh side down for 2 minutes, or until caramelised.

While the lamb is cooking, cut the eggplants in half and scoop the inner flesh into a sieve, over a bowl. Using a spoon, mix the eggplant flesh around so that some liquid drains away. Place the eggplant into a blender with the rest of the dip ingredients. Juice the caramelised lemon to get 2 ½ tablespoons of juice and add to the blender. Save any left-over lemons to serve. Blitz until smooth. Spoon into a serving dish, drizzle with olive oil and top with a little sprinkle of the Greek Seasoning.

Remove the lamb, tomatoes, olives from the grill once cooked to your liking.

Slice the lamb to serve.

Arrange the lamb, cherry tomatoes, grilled olives, spare caramelised lemon and flatbreads onto a serving platter. Garnish with fresh parsley. Serve with the dip and flat bread.

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Reverse Seared & Smoked Beef Rib Eye

Difficulty: Medium



Ingredients

1 x Rib eye steak (bone in), about 5cm thick (900 - 1200 grams)

Olive oil

Sea salt

Freshly ground black pepper

Serves 4 - 6

RED MEAT DONENESS TEMPERATURES:

Rare: 49°C

Medium Rare: 54°C

Medium: 60°C

Medium Well: 66°C

Well Done: 68°C

Method

This is the ultimate cooking method for thick steaks. The results are evenly cooked (to your liking), tender meat with a perfectly seared outside. It does take a little extra effort but trust us - it's well worth it!

Prepare your barbecue for ***indirect cooking with smoke over medium-high heat (190°C - 230°C),*** and pre-heat as directed. For charcoal barbecues, you'll need to use Weber Firespice wood chunks (not soaked). If using a gas barbecue with smoker boxes, you'll need to use soaked Weber Firespice mesquite wood chips. Refer to the user guide provided with your barbecue and/or smoker box(es) for further information.

Lightly coat the rib eye with olive oil and generously season with salt and pepper.

Once the barbecue is smoking, place the rib eye steak on the barbecue and roast over indirect medium-high heat for approximately 40 minutes, or until the internal temperature is 10°C short of your desired final doneness (see notes). For example: For medium rare (final temperature of 54°C), slowly roast until it reaches 44°C.

Remove the steak from the barbecue and set aside to rest. Prepare the barbecue for ***direct cooking over very high heat (250°C - 290°C)***.

Sear the rib eye over ***direct high heat***, with the lid closed, for 90 seconds per side, or until seared to your liking.

Remove the steak from the barbecue, slice across the grain, and enjoy.

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Corn Ribs

Difficulty: Easy



Ingredients

4 cobs of corn, husk removed

Olive oil

Weber Barbecue Seasoning

Garnish

2 tablespoons butter, melted

Fresh red chilli, thinly sliced

Fresh coriander and parsley, chopped

Fresh lime wedges

A sprinkle of paprika

Serves 4 - 6

Method

Prepare your barbecue for ***direct medium/high heat (200°C - 230°C)***, and pre-heat as directed.

Top and tail your corn to flatten the ends, if needed. Halve your cobs of corn by snapping with your hands. Place a cob half on one of its flat ends, then use a chef's knife to slowly cut through the core, splitting the cob half lengthways. Repeat for all your cob halves.

Take your split corn halves and place them flat side down on the board. Use your chef's knife to cut lengthways again, through the corn cob to create 'quarters'. Repeat for all your split corn halves.

In a bowl, oil your corn pieces and sprinkle with 6 teaspoons of Weber Barbecue Seasoning. Mix well.

Barbecue your corn, kernel side down, for about 4 minutes, or until caramelised. Turn the corn ribs and cook for a further 1 - 2 minutes, until tender.

Remove from the barbecue and transfer to a serving platter. Sprinkle with paprika and add fresh garnish ingredients.

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Grilled Seasonal Vegetables

Difficulty: Easy



Ingredients

Seasonal vegetables

Lemons, halved

Olive oil

Salt and pepper

Method

Vegetables taste so much better when they've been grilled. Below is a quick guide for direct grilling seasonal vegetables. Remember not to chop your vegetables into pieces that can easily fall through the grill!

To prepare your vegetables, simply coat in olive oil, salt and pepper and you're ready to go. Prepare your barbecue for ***direct high heat (190°C - 230°C)***, and pre-heat as required.

Try grilling a halved lemon flesh side down on the grills and then squeeze the juice over your grilled vegetables for a delicious dressing.

Broccolini: cook for a total of 4 minutes, turning once halfway through the cooking time.

Asparagus: cook for a total of 4 minutes, turning once halfway through the cooking time.

Bok choy: Halve or quarter your bok choy, leaving the base intact to hold it together. Cook for a total of 4 minutes with the cut face of the boy choy on the grills. Turn once halfway through the cooking time.

Green beans: cook for a total of 4 - 8 minutes, turning once halfway through the cooking time. Using a grill basket can really help with turning the beans and keeping them on top of the grill.

Lemon: Grill flesh down for at least 3 minutes until lemon is nicely caramelised and soft, be careful not to squeeze the juice out of the lemon when taking off the grill.

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Roast Potatoes

Difficulty: Easy



Ingredients

6 medium potatoes, cut to an even size (quarters for medium potatoes)
Olive oil
Weber Herb seasoning

Method

Prepare your barbecue for ***indirect medium heat (190°C - 230°C)***, and pre-heat as directed.

Season cut potatoes with olive oil, and Weber Herb seasoning.

Place potatoes into the indirect zone of your barbecue and close the lid.

Roast for approximately 45 minutes, until tender and good colour is achieved.

Serves 4 - 6

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Chocolate Brownies

Difficulty: Easy



Ingredients

125g salted butter, chopped

125g dark chocolate, chopped

3 eggs

300g caster sugar

110g plain flour, sifted (gluten free if needed)

30g cocoa powder

Serves 8 - 12

Method

Set up your barbecue for ***indirect medium-low heat (170°C - 190°C) - roast setting***, and pre-heat as directed.

Place butter and chocolate in a heatproof bowl over a saucepan of simmering water (don't let the bowl touch the water). Stir until combined and melted.

Remove from heat.

In a separate bowl, whisk eggs and sugar together.

Add to the chocolate mix the egg, sugar, flour and cocoa powder, and stir until just combined.

Pour the brownie mix into a greased small Weber Ware Casserole Dish. Place the lid on the dish (vent closed) and cook in the barbecue for 40 minutes, or until just set.

Once the brownies are cooked, remove from the barbecue and leave to cool for at least half an hour, with the lid removed. Leave to cool further before slicing.

Enjoy brownies with strawberries and ice cream.

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