

Jalapeno Poppers

Difficulty: Easy



Ingredients

6 jalapeno peppers
250 grams cream cheese
½ cup cheddar cheese, grated
Weber All Purpose Low and Slow Rub
⅓ cup Parmesan cheese, grated
12 thin slices of streaky bacon, flat pancetta
or prosciutto

Serves 6

Method

Prep the jalapenos by slicing them in half lengthwise.

With a spoon, scoop out the pith and seeds.

In a small bowl, mix together the cream cheese, Parmesan and cheddar cheese.

Add the cream cheese mixture to the jalapeno halves, being sure not to overfill (flat to top of jalapeno is sufficient).

Sprinkle the filled jalapenos with All Purpose Low and Slow Rub.

Wrap the bacon strip around the popper. You can secure with a toothpick if required. Be careful not to cover the entire jalapeno with bacon/prosciutto/pancetta.

Prepare the barbecue for **indirect medium heat (190°C - 210°C)**, and pre-heat as directed.

Once at temperature, place the poppers in the indirect zone, lower the lid and cook for approximately 15 minutes or until bacon is crispy.

Remove and serve.



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Smoked Beef Cheeks

Difficulty: Easy



Ingredients

3 x 200g beef cheeks, trimmed

Weber Beef Rub

500 millilitres beef stock, divided + spray bottle

Serves 3 - 4

Method

Set up your barbecue for indirect cooking over **very low heat (100°C to 130°C)** with your desired smoking wood using chips or chunks.

Ensure the beef cheeks are trimmed of any silver skin. In a small bowl combine the salt and pepper. Sprinkle the Weber Beef Rub all over the beef cheeks. Also add 200mL of beef stock to a spray bottle.

Once the barbecue has preheated, and is smoking, add your beef cheeks to the barbecue. Cook over indirect very low heat for 3.5 to 4 hours, or until a dark crust (aka bark) has formed, spritzing the beef cheeks with beef stock (in the spray bottle) every hour (see tip 1).

Place the beef cheeks into a disposable drip pan and pour in the remaining 300mL of beef stock. Cover the pan tightly with several sheets of aluminium foil. Place the pan back onto the barbecue and continue to cook for a further 1.5 to 2 hours or until the beef cheeks are soft and have no resistance when a skewer/probe is inserted (approx. internal temperature of 98°C).

Once the beef cheeks are done, remove the pan from the barbecue and leave to rest for 30 minutes. Slice the beef cheeks (or pull if they fall apart) and serve.

Tip 1

Spritzing your beef cheeks with beef stock will help prevent them from drying out. It will also add to the overall tenderness and flavour of the beef cheeks.

Tip 2

This method is called 'boating'. Place the meat into a pan with liquid and tightly cover with foil. This will encourage the meat to soak up some of the liquid, and steam inside the pan which will create soft and succulent results.



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Texas-Style Brisket

Difficulty: Hard



Ingredients

1 untrimmed whole beef brisket, 5.4 to 6.4 kg, including both the flat and point sections

¼ cup coarsely ground black pepper

¼ cup sea salt

Serves 8

Method

Using a very sharp knife, round off the corners of the brisket. Make sure the brisket has no 90 degree angles. This will help the heat to move aerodynamically across the meat. Trim the fat on the fatty side of the brisket to about 8 mm thick but no less.

On the meatier side, remove the web-like membrane covering the meat so the coarsely grained meat underneath is visible.

Remove any hard clumps of fat on either side of the brisket. Note the section shaped like a wedge between the point and flat. Be sure to cut away most of that fat. If you don't, that fat will never melt (render).

Season the bottom of the brisket first and the fatty side last, making sure you apply the rub evenly on all sides. Refrigerate the brisket until ready to smoke (you can do this up to 12 hours in advance).

Set your barbecue to cook with very low indirect heat (110c to 130c) with some smoke, either using wood chunks or chips. Pre-heat the barbecue for 20 minutes and make sure you have good smoke being produced before putting the brisket in.

Place the brisket, fat side up, on the cooking grill and close the lid. Cook over indirect very low heat, with the lid closed as much as possible.

Cook 4 to 5 hours. Achieving surface colour indicates a good "bark" has been created and the brisket will no longer absorb much smoke. The temperature in the thickest part of the brisket will be around 65° to 71°C, but colour is the primary indication of a good bark.

Arrange two sheets of 90 cm long aluminum foil side by side and overlapping. Fill a spray bottle with water and spray the brisket all over. Transfer the brisket, fatty side up, to the centre of the paper. Fold one long side of the paper over the brisket, bring each side in and over, then roll it up until wrapped and sealed (like a burrito).



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Texas-Style Brisket

Difficulty: Hard

Method (continued)

Place the brisket back into the barbecue and continue to cook, with the lid closed, until the meat is so tender that when you press it with your fingers through the foil it feels like a giant marshmallow or sponge. This will probably take 5 to 7 hours more.

At that point, the internal temperature should be 94° to 96°C in the flat and 98° to 99°C in the point, though tenderness is a more important indicator of doneness. The amount of time depends on the breed of cattle and other characteristics of the meat. A common mistake is taking the brisket off too early.

Transfer the brisket, still wrapped in the foil to a dry, insulated cooler or turned-off oven. Close the cooler or oven and let the meat rest for 2 to 4 hours. Don't skip this step. It helps loosen the muscles and absorb moisture back into the brisket. The ideal serving temperature of the brisket is 60° to 63°C.

Unwrap the brisket and set it on a cutting board, being careful to keep the precious meat juices in the foil. Starting with the flat, cut the brisket across the grain into thin slices.

The grain runs differently in the point section, so once you get to that portion of the brisket, you'll need to turn your knife. First, cut the point in half, then slice each portion across the grain.



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Pork Belly Burnt Ends

Difficulty: Medium



Ingredients

1 kilogram pork belly, skin removed, cut into 3x3 cm cubes
2 tablespoons Weber Pork Rub
125 millilitres water
2 tablespoons honey

CLASSIC BBQ SAUCE

$\frac{3}{4}$ cup tomato sauce
 $3\frac{1}{2}$ tablespoons brown sugar
2 tablespoons apple cider vinegar
2 tablespoons Worcestershire sauce
1 teaspoon smoked paprika
 $\frac{1}{2}$ teaspoon chilli powder

CRISP APPLE PICKLE

125 millilitres boiling water
2 tablespoons white sugar
 $\frac{1}{4}$ teaspoon sea salt
 $\frac{3}{4}$ cup apple cider vinegar
1 Granny Smith apple, julienned

Serves 4 - 6

Method

Inspired by “brisket burnt ends” this pork belly version is rich, smoky, saucy and deliciously tender. Serve as they are or top with our Crisp Apple Pickle to freshen up the flavours.

Prepare the barbecue for cooking using **indirect very low heat (110°C-130°C)** and preheat as directed. Add wood chips or chunks according to your barbecue type to give smoke during the cooking process.

Coat the pork belly cubes with Weber Pork rub.

Once the barbecue has preheated and smoke is visible, place the pork belly cubes, evenly spaced, onto the barbecue. Roast the pork belly over **indirect very low heat**, with the lid closed, for two hours or until nicely caramelised.

While the pork is cooking, make the Crisp Apple Pickle. In a medium bowl, add the boiling water, sugar and salt. Stir to dissolve. Add the apple cider vinegar and julienned apple. Stir and ensure the apple is submerged. Leave to pickle for a couple of hours.

Make the barbecue sauce. Simmer all barbecue sauce ingredients together for 5 minutes or until slightly reduced. Set aside until required.

After 2 hours, place the pork into a large Weber drip pan or large Weber casserole dish with the barbecue sauce, honey and enough water to make sure the pieces are three quarters covered (approximately 125 mL). Cover dish (with a lid or foil) and cook for a further 2 hours, or until the pork is tender.

Remove the cover and continue to cook for a further 30 mins to an hour, or until the pork is very tender and the sauce has reduced to a thickened consistency.

Serve the pork belly burnt ends with a garnish of the Crisp Apple Pickle on top.



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Classic Saucy Pork Ribs

Difficulty: Medium



Ingredients

2 racks of pork ribs (approx. 800 g each)
Spray bottle, filled with water
3 tablespoons maple syrup
3 tablespoons apple cider vinegar
Weber's Pork Low and Slow Rub

SAUCE

$\frac{3}{4}$ cup tomato sauce
 $3\frac{1}{2}$ tablespoons brown sugar
2 tablespoons apple cider vinegar
2 tablespoons Worcestershire sauce
1 teaspoon smoked paprika
 $\frac{1}{2}$ teaspoon chilli powder

Serves 4

Method

This recipe is suitable for >2023 Weber Q + models only, or for <2023 Weber Family Q's only.

Prepare the barbecue for cooking using **indirect very low heat (95°C - 130°C)** and pre-heat as directed.

Remove the membrane from the back of the ribs and coat both sides with the rub.

Once the barbecue has preheated, place your pork ribs onto the trivet. Roast the pork ribs, with the lid closed, for 2 to 2½ hours or until the ribs are a deep mahogany colour. Spritz your ribs every 30 minutes (**see tip**). Don't forget to top up the water pan with water every 2 hours.

While the ribs are cooking, make the sauce. Combine all the sauce ingredients in a saucepan and bring to a gentle simmer for 4 minutes, or until thickened slightly. Set aside until required.

After 2 to 2½ hours, individually wrap the ribs in a double layer of foil, each with 1½ tablespoons of maple syrup and 1½ tablespoons of apple cider vinegar. Return the ribs to the barbecue, now bone side up, and continue to cook for a further 1½ to 2 hours or until the meat is tender when pierced with a toothpick (you should feel no resistance).

Once the ribs are tender, remove the ribs from the foil parcels, baste the ribs with the sauce and place back on the barbecue to cook for a final 30 minutes, basting again after 15 minutes if you like extra saucy ribs.

Remove the ribs from the barbecue, wrap again in foil and leave to rest for 30 minutes before serving. Slice the ribs, roll up your sleeves and get messy!

TIP

Adding extra moisture to your meat while it's cooking over long periods can help with flavour and tenderness. Simply fill a spray bottle with water or a liquid of your choice; apple cider vinegar, juice, beer etc and spray the meat every 30 minutes.



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American Biscuits

Difficulty: Easy



Ingredients

560 grams all-purpose flour
4 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
225 grams vegetable shortening, cold
360 millilitres buttermilk
1 tablespoon unsalted butter, melted

Serves 6 - 12

Method

Prepare the barbecue for *indirect cooking over high heat (230°C - 290°C)*, and pre-heat as directed.

In a large bowl combine the flour, baking powder, baking soda and salt.

Cut in the shortening with your fingertips or a pastry blender until the mixture resembles coarse bread crumbs. Add the buttermilk and stir just until the mixture sticks together.

Turn the dough out onto a floured surface and knead lightly for 20 to 30 seconds. Lightly dust your hands with flour and gently pat out the dough to a thickness of about 12 millimetres. Dip a 6 centimetre round biscuit cutter in flour and cut out rounds of dough. Gather scraps of dough and pat out, using a light touch so you don't overwork the dough; cut to make a total of 12 biscuits.

Place the biscuits close together on a greased baking tray. Brush the tops with the melted butter.

Barbecue the tray of biscuits over *indirect medium high heat* (keeping the barbecue's temperature as close to 200°C as possible) until the biscuits are golden brown, 12 to 15 minutes, checking occasionally and moving or rotating the baking sheet as needed so the bottoms of the biscuits do not burn. Keep the barbecue lid closed as much as possible.

Remove the biscuits from the barbecue and set aside to keep warm.



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Rainbow Slaw

Difficulty: Easy



Ingredients

DRESSING

- 1/3 cup apple cider vinegar
- 1/2 cup extra virgin olive oil
- 1 tablespoon Dijon mustard
- 1 tablespoon white sugar
- 1 tablespoon lemon juice
- 1 teaspoon ground salt

SALAD

- 1/2 red cabbage, finely sliced
- 1/2 green cabbage, finely sliced
- 3 carrots, peeled and grated coarsely
- 4 spring onions, finely sliced
- 1/4 cup coriander, finely chopped

Method

Prepare the dressing by combining all the ingredients in a bowl, whisking well.

Combine all salad ingredients in a large bowl.

15 minutes before serving, toss the dressing over the salad and mix well to combine.

Serves 8 - 10



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Key Lime Pie

Difficulty: Easy



Ingredients

PIE CRUST

250 grams Ginger Nut biscuits
130 grams salted butter, melted

FILLING

1 can (395 g) sweetened condensed milk
5 egg yolks
2 teaspoons finely grated lime zest
125 millilitres lime juice (approx. 3 to 4 limes)

TO GARNISH

200 grams Mascarpone, to serve
Lime zest and slices (optional)

Serves 8

Method

Prepare the barbecue for *indirect cooking over medium-low heat (170°C - 190°C)*, and pre-heat as directed.

Crush the Ginger Nut biscuits into a fine crumb using a food processor, or in a large zip lock bag, a tea towel and a rolling pin. Mix with the melted butter.

Lightly grease a 22 cm pie tin with a little butter.

Evenly spread the crumb into the tin. Firmly press the crumb over the base and up the sides of the tin.

In a large bowl, whisk the egg yolks. Gradually add the condensed milk and mix until smooth. Stir in lime juice and zest. Pour into the pie tin on top of the base.

Once the barbecue has preheated, adjust your barbecue to the settings for *indirect medium-low heat*. Bake the pie for 25 to 30 minutes, with the lid closed, or until the filling has just set.

Using heatproof gloves, remove the pie from the barbecue and leave to cool to room temperature. Leave in the tin and place in the fridge for an hour to set.

Serve with mascarpone and extra lime zest.



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