

Honey Soy Chicken Wings

Difficulty: Easy



Ingredients

1kg Chicken niblets (Wingettes and Drumettes) or wings

MARINADE

6 Tbsp gluten free soy sauce

4 Tbsp mirin

3 Tbsp honey

2 Tbsp sesame oil

15g diced fresh ginger

Sesame seeds (for garnish)

Serves 4

Method

This recipe is ideal for cooking pre-marinated chicken wings without burning them or making a mess on your barbecue. You can substitute our marinade recipe for store bought marinated wings, but trust us, it will be better making your own!

Mix all marinade ingredients together thoroughly in a large mixing bowl. Add your chicken to a sealable bag and then add the marinade mixture. Leave this for at least 2 hours, but preferably overnight.

Set up your barbecue for **medium-high indirect heat (190°C -220°C)** and pre-heat as instructed.

Remove chicken pieces from the bag and retain the excess marinade.

Place the chicken into the barbecue in the indirect cooking area and cook with the lid down for 25 minutes, or until chicken reaches 74°C internal temperature.

If you like extra char on your chicken, reconfigure for direct high heat and grill for a few minutes until charred to your liking.

If you have used our marinade recipe, while the chicken is cooking add the excess marinade to a saucepan and bring to a boil over direct high heat. Once at a boil, lower heat so sauce is just simmering and then let it reduce in volume until it is a glaze like consistency.

Add cooked chicken to a large mixing bowl and drizzle over glaze, toss to coat. Alternatively, you can brush on the glaze with a basting brush.

Garnish with sesame seeds and serve.



GRILL ACADEMY

THE ORIGINAL BY WEBER

THE ULTIMATE WEBER EXPERIENCE

Teaching you how to barbecue the Weber Way and helping you get the most out of your backyard kitchen!

www.weber.com/AU

Classic Smashed Cheeseburgers

Difficulty: Easy



Ingredients

500g beef mince (ideally 20% fat mince)
Pickle slices
Tomato sauce
Yellow mustard
6 brioche burger buns
6 slices of burger cheese
Salt and pepper in a shaker
Oil for cooking

Serves 4

Method

This is our classic smashed cheeseburger recipe that in our opinion is the quickest and easiest way to turn any night into a burger night! You will need a spatula, smashed burger press and a basting dome to go along with your hotplate for this cook; have your tools at the ready before you start, it all happens fast and furious.

Form your beef mince into 6 balls around 80-85g each.

Set up your barbecue to cook with a hotplate for **direct high heat (210°C-250°C)**. Pre-heat your barbecue.

Once pre-heated, lightly oil your hotplate.

Toast your buns until golden, this takes around 30 seconds placing cut face down on the hotplate.

To cook your burger patty, place a mince ball onto the hotplate. Using your smashed burger press firmly push down on the ball of mince until it is flat and evenly spread onto the hotplate. Wiggle around the edges of the patty to get them thin. Wait at least 10-15 seconds before moving the press, then slide the press off the beef rather than lifting directly up.

Season the beef with salt and pepper. Watch for the beef to be cooked, with moisture rising to the top of the patty and grey colour starting to come through. This should take about 1 minute and a brown crust should have formed. Using a spatula, carefully scrape the edges of the patty, and once patty is loose from the hotplate, flip.

Place a slice of burger cheese on the flipped patty, then cover with the basting dome and cook for a further 30 seconds or until cheese is melted.

Add your patty to the toasted bun and then top with condiments of choice. Repeat for each burger or try smashing multiple at once if you are up to it!



GRILL ACADEMY
THE ORIGINAL BY WEBER

THE ULTIMATE WEBER EXPERIENCE

Teaching you how to barbecue the Weber Way and helping you get the most out of your backyard kitchen!

www.weber.com/AU

Grilled Steak

Difficulty: Easy



Ingredients

4 porterhouse steaks, about 3 cm thick
Olive oil
Weber Steak Seasoning

Method

Lightly coat the steaks with olive oil and Weber Steak Seasoning.

Prepare the barbecue for **direct cooking over high heat (250°C - 290°C)**, and pre-heat as directed.

Brush the cooking grills clean. Grill the steaks over **direct high heat**, with the lid closed, for 2 to 5 minutes per side, depending on how well done you would like the steak cooked (see timing guide).

Once the steaks have cooked, remove from the barbecue and leave to rest for 5 minutes before slicing.

TIMING GUIDE:

Rare: 2 minutes per side (48°C internal temperature)

Medium Rare: 3 minutes per side (54°C internal temperature)

Medium: 4 minutes per side (58°C internal temperature)

Well Done: 5 minutes per side (68°C internal temperature)



GRILL ACADEMY
THE ORIGINAL BY WEBER

THE ULTIMATE WEBER EXPERIENCE

Teaching you how to barbecue the Weber Way and helping you get the most out of your backyard kitchen!

www.weber.com/AU

Smoked Sausages

Difficulty: Easy



Ingredients

1kg sausages
(around 8-10 sausages if gourmet flavour)
Oil for cooking

Serves 4

Method

There are so many ways to cook the humble barbecue sausage, but this way elevates a good quality snag into something special. Cooking with indirect heat guarantees that you won't split your skins, and your sausages stay juicy with a classic 'snap' to the outside. Smoke adds another element of flavour to a classic barbecue favourite.

Set up your barbecue for **medium-high indirect heat (190°C-220°C)** and pre-heat as instructed. Set up additionally for smoking in your barbecue, with wood chunks in a charcoal barbecue, or wood chips in a gas barbecue.

Once your barbecue is preheated and smoking, very lightly oil your sausages and place them into the barbecue. Cook with the lid down for at least 20 minutes. Check for internal temperature, sausages are cooked once they reach 74°C.

Let the sausages rest for a few minutes and then serve.



GRILL ACADEMY
THE ORIGINAL BY WEBER

THE ULTIMATE WEBER EXPERIENCE

Teaching you how to barbecue the Weber Way and helping
you get the most out of your backyard kitchen!

www.weber.com/AU

Crackling Roast Pork

Difficulty: Medium



Ingredients

1 x 1 to 1.5kg Pork Loin Roast
2 teaspoons Olive oil
2 teaspoons Sea Salt

Serves 4 - 6

Method

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

Dry the skin of the pork and score the skin if the butcher hasn't done so already. Score through the rind and just into the fat, about 3 mm deep and at 1 cm intervals. Rub a little olive oil all over the pork. Season and rub salt all over, especially giving the rind a good coating of salt.

Roast the pork over **indirect high heat (230°C - 290°C)**, with the lid closed, for 20 to 30 minutes to crackle the skin; avoid lifting the lid during this time.

Adjust the barbecue temperature to **indirect medium heat (190°C - 230°C)**, the roast setting, and continue to cook over **indirect medium heat** for the remaining cooking time.

Once the pork has cooked, leave to rest for 5 to 10 minutes before carving.

Recipe Tips:

Avoid buying vacuum sealed pork, which has been packed in plastic, as it is much harder to crackle.

If the skin is pale and not dry, leave uncovered in the refrigerator for 24 to 48 hours to dry out the skin. You can cover the flesh with plastic wrap to prevent the flesh from also drying out.

To calculate the cooking time for your roast, measure the thickness (not length) of the roast and calculate 1 minute per millimetre. For example, the pictured roast measured 80 mm thick, therefore the cooking time was 80 minutes. Alternatively use an internal meat thermometer. To cook pork to a medium doneness the final temperature is 63°C, keeping in mind the temperature will continue to rise 3 to 6°C while it's resting.

If the pork has cooked but the rind hasn't crackled, remove the rind and return the rind to the barbecue and roast over **indirect medium heat (190°C - 230°C)** for 15 minutes to crackle whilst the pork roast is resting.



GRILL ACADEMY
THE ORIGINAL BY WEBER

THE ULTIMATE WEBER EXPERIENCE

Teaching you how to barbecue the Weber Way and helping you get the most out of your backyard kitchen!

www.weber.com/AU

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



GRILL ACADEMY
THE ORIGINAL BY WEBER

THE ULTIMATE WEBER EXPERIENCE

Teaching you how to barbecue the Weber Way and helping
you get the most out of your backyard kitchen!

www.weber.com/AU

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.



GRILL ACADEMY
THE ORIGINAL BY WEBER

THE ULTIMATE WEBER EXPERIENCE

Teaching you how to barbecue the Weber Way and helping you get the most out of your backyard kitchen!

www.weber.com/AU

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 bok 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.



GRILL ACADEMY
THE ORIGINAL BY WEBER

THE ULTIMATE WEBER EXPERIENCE

Teaching you how to barbecue the Weber Way and helping you get the most out of your backyard kitchen!

www.weber.com/AU

Golden Syrup Dumplings

Difficulty: Easy



Ingredients

DUMPLINGS

- 1 cup self-raising flour
- Pinch salt
- 30 grams cold butter, cubed
- 1 egg, lightly beaten
- 2 tablespoons milk

SAUCE

- 40 grams butter
- ½ cup golden syrup
- ½ cup brown sugar
- 1½ cup water
- 20 millilitres Whiskey (optional)
- Cream or ice cream, to serve

Method

Who can resist fluffy dumplings cooked in a bubbling, sweet, golden syrup sauce? We love to add a cheeky splash of whiskey to the sauce for an extra layer of flavour.

This recipe has been designed for cooking in a Weber Traveler Saucepan. The quantity of ingredients will also work in a Baby Q Saucepan or Small Q Ware Casserole Dish.

In a bowl combine the self-raising flour and salt. Using your fingertips rub the butter through the flour. Add the egg and milk. Gently mix until just combined (don't overwork). Flour your hands and roll the mixture into approximately 10-12 balls.

Set up your barbecue to cook with **high direct heat (210°C - 250°C)** and preheat with the saucepan in place on the grills.

Once the barbecue and pan has preheated, place the butter in the saucepan and melt for 1 minute.

Add the brown sugar, golden syrup and stir. Slowly add the water, stirring to combine. If desired, add the whiskey.

Place the dumplings into the sauce and turn the barbecue to **low direct heat (150°C - 180°C)**. Close the barbecue lid and cook for 15 to 20 minutes (without the pan lid), or until cooked through.

Serve the dumplings with the sauce and cream or ice cream

Serves 3



GRILL ACADEMY
THE ORIGINAL BY WEBER

THE ULTIMATE WEBER EXPERIENCE

Teaching you how to barbecue the Weber Way and helping you get the most out of your backyard kitchen!

www.weber.com/AU