



Cooking with the Weber® Family Q® Built In for Australia and New Zealand



Step by step video recipe
guides on our websites

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



WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd care of R McDonald Co Pty Ltd of Level 1, 142-144 Fullarton Road, Rose Park SA 5067. Telephone: (08) 8221 6111, Facsimile: (08) 8221 6211, Email: weber@weberbbq.com.au and Weber-Stephen Products New Zealand care of R McDonald Co. New Zealand Ltd of 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 is 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.

1. a) Aluminium castings 5 years
- b) Paint 2 years
- c) Igniter 5 years
- d) Burners 5 years
- e) Cooking grill 5 years
- f) Thermoplastic and thermoset parts (excluding fading) 5 years
- g) All remaining parts 2 years

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.

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 FOR CHOOSING A WEBER® FAMILY Q BUILT IN BARBECUE

We know you will quickly begin to enjoy many memorable barbecued meals on your Weber Family Q Built In. To help you get started we've included this Weber Family Q Built In cooking guide which includes some of our favourite recipes. To get the best results, you need to use the correct heat settings as shown in the barbecuing and roasting instructions. In addition to the recipes, you'll find a 'barbecuing guide' on the last few pages. This provides an estimate of the cooking times for many of the dishes you may like to try.

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.

Australia
Ph: 1300 301 290
Email: custserv@weberbbq.com.au
Web: www.weber.com/au

New Zealand
Ph: 0800 493 237
Email: custserv@webernz.co.nz
Web: www.weber.com/nz

If you would like to fill in your warranty details or need information about any of our barbecues or accessories visit our website at www.weberbbq.com.au (Australia) www.webernz.co.nz (New Zealand)
Thank you again, and happy Weber-Q-ing.

CONTENTS

How to get the best from your Weber Family Q® Built In	2
Helpful hints for the Weber Family Q Built In	4
Recipes	
Sunday Breakfast	7
Salmon Fillet with Crispy Skin & Thai Cucumber Salad	9
Meat Lovers Pizza	11
Porterhouse Steaks	13
Prawn Satay with Peanut Dipping Sauce	15
Greek Style Roast Leg of Lamb	17
Roast Chicken	19
Baked Snapper	21
Christmas Turkey	23
Traditional Bread and Butter Pudding	25
Temperature Guide	26
Barbecue Guide	27
Weber Family Q Accessories	30

How to get the best from your Weber® Family Q™ Built In

Grilling

Your Family Q Built In has been designed to cook magnificent steaks. To get the best results with steak, cook on the grill bars rather than on a hotplate. Only use a hotplate when there is the potential for a lot of fat to come away from the meat or when cooking eggs, pancakes and the like. When a recipe in this cooking guide requires you to 'grill', it is recommended that you turn the meat only once, halfway through cooking. **Always barbecue with the lid closed, these barbecues are not designed to cook with the lid up. Even when cooking on a hotplate, always cook with the lid down.**

Whether you are barbecuing meat on the grill or on a hotplate, it is important that you preheat the barbecue before cooking. The instructions for preheating your Family Q follow.

Preheating and grilling

To preheat your Family Q, open the lid and turn both control knobs to START/HIGH (photograph A). Immediately press the ignition button to light the barbecue. Once alight, close the lid and allow the barbecue to heat up for 10 minutes. Your Family Q is now preheated and ready for barbecuing.

Depending on what you are cooking, if required, adjust the burners to the temperature required in the recipe. Refer to 'Barbecuing guide' on page 27. Remember to always cook with the lid down. If you are cooking with a hotplate you will need to allow time for it to heat up. Always preheat the plate with the lid down and test it with a droplet of water to make sure it's hot enough to cook on. For more information on barbecuing and using a hotplate on your Family Q, have a look at the videos on our website at www.weberbbq.com.au (Australia) www.webernz.co.nz (New Zealand)



Roasting and baking

When a recipe in this book requires you to roast or bake, it is recommended that you remove the hotplate (if you have one), place both cooking grills in the barbecue and use a Family Q convection tray and Family Q trivet. The convection tray and trivet will transform your Family Q from cooking in grilling mode to oven mode in seconds. The convection tray is engineered with vents designed to circulate the heat perfectly all around the food. The vents allow the fat from the roast to drain away, falling between the grill bars and into the drip pan below.

To set up your Family Q for roasting and baking, place a convection tray on the grill so the four locating tabs sit inside the covered areas of your cooking grill. The tray should now be positioned in the middle of your Family Q cooking grill. Place the Family Q trivet on the tray (photograph B). You are now set up to roast or bake.



When you are roasting or baking you must preheat the barbecue. The instructions for preheating the Family Q for roasting or baking follow.

Preheating and roasting

To preheat your Family Q, open the lid and place the convection tray and trivet in position. Turn both control knobs to START/HIGH (Photograph A). Immediately press the ignition button to light the barbecue. Once alight, close the lid and allow the barbecue to heat up for 10 minutes. For roasting, once your Family Q is preheated, turn the small burner control knob to the low setting (photograph C). Your Family Q is ready

for roasting. You can now place your food inside the Family Q. After cooking for 20 to 25 minutes, turn the small burner control knob to the OFF position and leave the large burner control knob on START/HI (photograph D). Continue cooking using these settings until the end of the cooking time. **IMPORTANT: Do not leave the small burner control knob on for longer than 25 minutes while roasting or baking.** Unlike an indoor oven, your Family Q uses natural convection, allowing you to cook at higher temperatures. This is how your Family Q is able to produce such wonderful, flavoursome roasts and that's why it is essential to use a convection tray and trivet when roasting with these settings. It is normal for there to be a slight drop in temperature when you open the lid and put your food in the barbecue. Don't worry; the temperature will rise again over the cooking time. Remember, there is no need to turn the meat when roasting, so try not to open the lid unnecessarily.



Preheating and baking

To preheat your Family Q for baking, open the lid and place the convection tray and trivet in position. Turn both control knobs to START/HIGH position (Photograph A).

Immediately press the ignition button to light the barbecue. Once alight, close the lid and allow the barbecue to preheat for 10 minutes. Once your Family Q is preheated, turn the small burner control knob the OFF position, leaving the large burner control knob on START/HIGH (Photograph D). Your Family Q is ready for baking.

For more information on roasting and baking on your Family Q, have a look at the videos on our website at www.weberbbq.com.au (Australia) www.webernz.co.nz (New Zealand)

Roasting tip

Getting the timing right so that your roast is cooked to your liking can be difficult at times when cooking outside. Wind, ambient temperature and the temperature of the meat when you start cooking all influence the amount of time a roast needs to be cooked.

One of the best ways to make sure you get your roast 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 in the 'Temperature Guide' at the end of this booklet.

Cooking times

In this cooking guide, each recipe has the estimated cooking time included. In addition, pages 27 to 29 are a general guide to help you with cooking times for other cuts and thicknesses of meat.

Barbecuing and roasting times listed in this guide are approximate. You may have to allow more time or use more heat on cold or windy days.

Try using a timer; you'll find it really handy. It'll give you a reminder when your barbecue is preheated, when your meat needs turning, and when the meat is likely to be cooked.

Helpful hints for the Weber Family Q

Always cook with the lid closed

No matter whether you are cooking a roast, a barbecue or breakfast on a hotplate, always cook with the lid closed. Why?

First, cooking with the lid closed creates natural convection of the air inside the barbecue. This results in more even cooking with more natural juices being retained.

Second, you will achieve outstanding barbecue flavour that you can't get by cooking with the lid open. This is produced when barbecue smoke is circulated all around the meat, imparting a beautiful smoky flavour.

Third, cooking times are greatly reduced (about half of what you might expect on an open barbecue), which means you can barbecue the same amount while using a lot less gas. As less gas is required to cook the food, you don't need to fill the gas bottle anywhere near as often (a 9 kg gas bottle will last for over 20 hours of cooking).

Use 'natural convection' to get the best results

Remember, these barbecues use natural convection to cook food perfectly. To assist convection, try not to cover more than two thirds of the cooking grill at one time. Whilst they will cook with the whole cooking surface covered, the results are far better if you barbecue in two or three batches when feeding a crowd.

When roasting, make sure the height of your food fits inside with the lid closed. To allow the air to circulate properly you should use a convection tray and Family Q® trivet and make sure you have clearance between your food and the lid.

How often should you turn the meat?

Your Family Q® will produce the most impressive food when you let the 'convection process' do its work with minimum interruption. For this reason, resist the temptation to continually turn the food. Each time you turn the food you have to raise the lid, allowing the hot air to escape. When barbecuing meat, outstanding results are achieved if you turn the meat (once only) halfway through the cooking time. Roasts, on the other hand, should never need turning.

Food sticking to the grill

When grilling food, the meat can sometimes stick to the hot grill. If the meat is properly branded (2½ to 3 minutes) before you turn it, it will not stick. People trying to turn the meat too early often have this 'sticking' problem. Don't tear it, just leave the meat where it is and it will come free once properly branded.

Using sauces and glazes

When using sauces or glazes that have a high sugar content, only apply during the last 10 to 15 minutes of cooking. If applied too early they will spoil the food, because the sugar in the glaze will caramelise and turn black.

Regular cleaning is necessary

Allowing lots of fat to build up inside the barbecue below the cooking grill can result in a fat fire. If excess fat is cleaned away every four or five times the barbecue is used, this should never be a problem. If you ever do have a fat fire, turn the gas off at the gas bottle and open the lid to let the heat escape. Remove the food. Do not throw water on the fire, just allow the fire to burn out with the lid up. It could burn for five or ten minutes. For more information on cleaning your Weber® Family Q, have a look at the videos on our website at www.weberbbq.com.au (Australia) www.webernz.co.nz (New Zealand)

How to clean your cooking grill quickly

The cooking surface on your Weber Family Q is easy to clean. For day to day cleaning, the best method is to use a Weber grill brush. After preheating the barbecue on high for 10 minutes, use a grill brush to scrape any solid debris from the cooking grill. Use a pair of long handled tongs to rub a damp cloth or paper towel over the grill bars to remove any excess grease. Your Family Q cooking grill is now ready to cook on.

Troubleshooting

Problem. Meat tastes stewed and lacks expected barbecue flavour.

Solution. Temperature is not high enough. Make sure that you preheat your barbecue as directed under 'Preheating and grilling' on page 2. Always cook all food with the lid closed.

Problem. Food does not cook in the estimated cooking time.

Solution. Temperature is not high enough. Make sure that you preheat your barbecue as directed under 'Preheating and grilling' on page 2. Always cook all food with the lid closed.

Problem. Strong wind blows gas flame out.

Solution. Turn off gas and allow 5 minutes before relighting. If possible move your barbecue to a position that is protected from the wind. If this is not possible, face the back of your barbecue into the wind, so that the wind cannot blow into the barbecue through the air vents on either side.

Problem. The gas will not relight after you've been cooking.

Solution. The barbecue needs to cool down a bit, so that the gas is not carried away from the igniter by heat rising. Turn off the gas and allow 5 minutes before relighting.

Problem. Flame doesn't travel all the way around the burner, therefore not producing even heating of the grill.

Solution. Holes in the burner tube may be blocked by something that has fallen from above. Lift out the cooking grill and use a paper clip or safety pin to clean out any residue from the burner holes.

Problem. Black residue from the cooking grill sticks to the meat.

Solution. Ensure that the cooking surface is clean before you start barbecuing [see 'How to clean your cooking grill quickly' on page 4].

Problem. Black smoke is coming from the barbecue.

Solution. Black smoke is a sure sign that there is a fire inside your barbecue [see 'Regular cleaning is necessary', page 4]. Grey smoke is fine; this grey smoke imparts flavour to your food.

Practise Family Q® safety

- Follow the instructions in your Weber® Family Q Owner's manual for safe lighting and operating your barbecue.
- Keep your barbecue at least 60 cm from any combustible materials, including your house, garage, deck railing, etc.
- Never use a barbecue indoors – that includes a garage or enclosed patio.
- Keep sleeves and garments at a safe distance from the heat.
- If for some reason you ever have a fat fire, turn off the gas at the bottle and open the lid, then stand away. Never pour water on a fat fire.
- Never use the barbecue on a boat. Bottled gas is denser than air and can accumulate in the bottom of the boat.
- Keep children and pets a safe distance away from the barbecue when it is hot.
- When you've finished cooking, turn off the barbecue at the burner control and at the gas bottle. If your barbecue is on natural gas turn off the barbecue at the burner control knob and disconnect the hose at the bayonet fitting.
- Before you start cooking, check and empty any accumulated fat from the aluminium tray located below the barbecue.

Food safety

- Wash your hands thoroughly with soap and hot water before starting any meal preparation, and after handling fresh meat, fish or poultry.
- Thoroughly defrost foods in the refrigerator, not on the bench top.
- Use a clean spatula or tongs to remove food from the barbecue.
- Never place cooked food on the platter that was used to carry the uncooked food to the barbecue.
- Always cook minced meats until they are at least medium (68°C internal temperature) and poultry until well done (74°C).



Sunday Breakfast

(Grill/direct medium-high heat 200 to 230°C, with a Weber Q Ware frying pan or hotplate)

Ingredients

Tomatoes, halved
Mushrooms
Olive oil
Sea salt
Freshly ground black pepper
Bacon rashers
Eggs
Bread slices

Method

Preheat the barbecue, with a Weber Q frying pan or hotplate in, for grilling (direct cooking) for 10 minutes with both burners on high.

Lightly coat the tomatoes and mushrooms with olive oil, salt and pepper.

Once the barbecue has preheated, turn both burners to medium.

Place the mushrooms, bacon and tomato halves (cut side down) onto the cooking grill, close the lid and cook for approximately 5 minutes per side.

Lightly oil the frying pan/hotplate.

While the mushrooms and tomatoes are cooking, add the eggs to the frying pan/hotplate and cook for approximately 5 minutes, or until cooked to your liking.

Place the bread onto the cooking grill and cook for approximately one minute per side, or until toasted.



Salmon Fillet with Crispy Skin & Thai Cucumber Salad

(Grill/direct medium-high heat 200 to 230°C, with a Weber Q Ware frying pan or hotplate)

Ingredients

Salmon fillet pieces with skin on, 200g to 250g each and about 50mm thick
Olive oil
Salt

For the salad

2 continental cucumbers
½ cup chopped coriander
6 large shallots, sliced thinly
1 medium red chilli, seeded and finely diced

For the dressing

1 tablespoon brown sugar
1 tablespoon fish sauce
1 tablespoon fresh lime juice
2 tablespoons rice wine vinegar
Freshly ground black pepper
2 tablespoons peanut oil

Method

Preheat the barbecue, with a Weber Q frying pan or hotplate in, for grilling (direct cooking) for 10 minutes with both burners on high.

Lightly brush the salmon fillets all over with olive oil and season with salt.

Once the barbecue is preheated, turn both burners to medium.

Barbecue the salmon on the hotplate/frying pan, skin side down, for 4 minutes. Turn the fillets and cook for another 2 to 3 minutes.

To make the salad:

Peel the cucumbers. Use a vegetable peeler to slice strips of cucumber from one end to the other. Discard the centre seeds.

Place the cucumber in a colander and allow to drain for approximately 30 minutes.

Toss the cucumber with the chopped coriander, shallots and chilli. Set aside until ready to serve.

To make the dressing:

In a bowl dissolve the brown sugar with the lime juice and fish sauce. Wisk in the vinegar. Season with black pepper and add the peanut oil, mix well to combine.

When ready to serve, pour the dressing over the salad and serve with the salmon.

weber 



Meat Lovers Pizza

(Roast/ indirect medium heat 200 to 230°C,
with a convection tray, trivet and pizza stone)

Ingredients

1 Thin pizza base
3 tablespoons of pizza sauce
125g shredded ham
125g sliced pepperoni
100g sliced mild salami
200g of pizza cheese

Method

**(Preheating and cooking instructions
are as per the Weber Q® Pizza Tray
instructions.)**

Set up your barbecue with a convection tray, trivet and pizza stone. Preheat the barbecue with the outside burner on high and the inside burner on low for 20 minutes.

Prepare the pizza on your Weber Q Pizza Tray. Spread the sauce evenly over the pizza base. Place a small amount of cheese on top. Cover with a mix of smoked ham, salami and pepperoni, and finish with a handful of cheese over the top.

Once the barbecue is preheated, leave the outside burner on high and the inside burner on low. Place the pizza tray with the pizza directly on top of the pizza stone. Cook the pizza for approximately 15 minutes, with the lid closed, or until the cheese on top is golden and the base is crispy.

Note: If cooking additional pizzas, turn the outside burner down two notches from high (the inside burner stays on low) and each following pizza (on pizza tray) should take approximately 15 to 18 minutes.



Porterhouse Steaks

(Grill/direct high heat 230 to 260°C)

Ingredients

Porterhouse steaks, about 25mm thick
(one per person)

Extra virgin olive oil

½ teaspoon salt

½ teaspoon freshly ground black pepper

Method

Preheat the barbecue for grilling (direct cooking) for 10 minutes with both burners on high.

Lightly brush the steaks with olive oil.
Season evenly with salt and pepper.

Once the barbecue is preheated, leave both burners on high. Place your steak onto the cooking grill. Using the back of your tongs, gently press down on the steak to ensure good contact with the grill.

Close the lid and cook for between 2 and 5 minutes per side, depending on how well done you would like the steak cooked (see timing guide below). Turn the steak once, halfway through the cooking time.

Remove the steaks from the barbecue and allow them to rest for about 5 minutes.

Timing Guide:

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

Rare- 2 minutes per side

Medium Rare- 3 minutes per side

Medium- 4 minutes per side

Well Done- 5 minutes per side



Prawn Satay with Peanut Dipping Sauce

(Grill/direct high heat 230 to 260°C)

Ingredients

20 large green prawns (about 450g),
peeled and deveined
1 tablespoon vegetable oil
¼ teaspoon chilli powder
¼ teaspoon curry powder
¼ teaspoon freshly ground black pepper
¼ teaspoon salt

For the sauce

1 tablespoon vegetable oil
1 tablespoon minced garlic
1 tablespoon minced ginger
½ cup water, plus 2 to 3 tablespoons
¼ cup smooth peanut butter
1 tablespoon soy sauce
¼ teaspoon freshly ground black pepper
¼ teaspoon Tabasco sauce (or more, to
taste)
1 tablespoon fresh lime juice

Method

To make the sauce, take a small
saucepan, add the oil and warm over
medium high heat. Add the garlic and
ginger and cook until fragrant, about 1
minute, stirring occasionally.

Add ½ cup of water, followed by the
peanut butter, soy sauce, pepper and
Tabasco sauce. Whisk until smooth. When
the sauce comes to a simmer, remove it
from the heat.

Just before serving, reheat the sauce
over medium heat and add the lime
juice and 2 to 3 tablespoons of water,
whisking vigorously to achieve a smooth
consistency.

Preheat the barbecue for grilling (direct
cooking) for 10 minutes with both burners
on high.

Lightly brush or spray the prawns with
oil. Season with the chilli powder, curry
powder, pepper and salt. Thread the
prawns onto skewers, either 1 per skewer
for hors d'oeuvres or 4 per skewer for a
main course.

Once the barbecue is preheated, leave
both burners on high. Place the prawns
onto the barbecue and grill for 1 to 2
minutes each side, or until opaque.

Serve with the peanut dipping sauce.



Greek Style Roast Leg of Lamb

(Roast/ Indirect medium heat 200 to 230°C, with a convection tray and trivet)

Ingredients

1 leg of lamb, approximately 2kg
2 or 3 cloves of garlic, peeled and cut into slivers
Sprigs of rosemary
½ a lemon
Salt
Freshly ground black pepper

Method

Set up the barbecue with a convection tray and trivet.

Preheat the barbecue for roasting (indirect heat), for 10 minutes with both burners on high.

Using a sharp knife, make around 8 to 10 incisions in the skin all over the leg of lamb. Place a small sliver of garlic and a small sprig of rosemary into each one. Squeeze the lemon and smear the juice all over the skin. Season with salt and pepper.

Once the barbecue has preheated, leave the outside burner on high and turn the inside burner to low. Place the lamb onto the trivet and roast the lamb for approximately 80 to 100 minutes to cook to medium, depending on the thickness (see note).

After cooking for 20 to 25 minutes, turn the inside burner control off, leaving the outside burner on high, continue cooking for the remaining cooking time.

Once the lamb has cooked remove the lamb from the barbecue and allow to rest for 10 to 15 minutes before carving.

Note: To estimate the cooking time, measure the meat through its thickest part and cook for 1 minute per millimetre for medium. For example, if the roast is 90mm thick, cook for 90 minutes.



Roast Chicken

(Roast/ Indirect medium heat 200 to 230°C, with a convection tray and trivet)

Ingredients

Whole chicken, 1.8kg to 2.0kg
Oil
Salt
Freshly ground black pepper

Method

Set up the barbecue with a convection tray and trivet.

Preheat the barbecue for roasting (indirect heat), for 10 minutes with both burners on high.

Pat the chicken dry with paper towel. Tuck the wings behind its back. Brush the chicken with oil then season with salt and pepper.

Once the barbecue is preheated, leave the outside burner on high and turn the inside burner to low. Place the chicken onto the trivet and roast, with the lid down, for approximately 1 hour and 15 minutes (see timing guide).

After cooking for 20 to 25 minutes, turn the inside burner control off, leaving the outside burner on high, continue cooking for the remaining cooking time.

Once the chicken has cooked, remove the chicken from the barbecue and allow to rest for 10 to 15 minutes before carving.

Note: Two small chickens can be cooked side by side on the Family Q.

Timing Guide:

1.4kg Chicken- 1 hour

1.6kg Chicken- 1 hour 4 minutes

1.8kg Chicken- 1 hour 8 minutes

2kg Chicken- 1 hour 12 minutes

2.2kg Chicken- 1 hour 16 minutes

weber 



Baked Snapper

(Roast/ Indirect medium heat 200 to 230°C, with a convection tray and trivet)

Ingredients

Whole baby snapper, cleaned and scaled, around 2kg
Fresh oregano
Fresh thyme
1 lemon, sliced
Splash of white wine
Salt
Freshly ground black pepper

Method

Set up the barbecue with a convection tray and trivet.

Preheat the barbecue for roasting (indirect heat), for 10 minutes with both burners on high.

Lay the snapper on a double layer of good quality aluminium foil. Make sure there is enough foil all around the edges to fold to create a parcel later.

Stuff the cavity with the lemon slices, bunch of oregano and thyme. Then splash some white wine all over the fish, and season generously with salt and pepper.

Wrap the aluminium foil around the fish, making sure the parcel is completely sealed.

Once the barbecue is preheated, leave the outside burner on high and turn the inside burner to low. Place the fish onto the trivet and roast for approximately 45 minutes.

After cooking for 20 to 25 minutes, turn the inside burner control off, leaving the outside burner on high, continue cooking for the remaining cooking time.



Christmas turkey

(Roast/ Indirect medium heat, 200 to 230°C, with a convection tray and trivet)

Ingredients

4kg turkey
Olive oil
Sea salt
Freshly ground black pepper

Method

Ensure that the turkey is fully thawed to refrigeration temperature (no ice left deep inside the cavity).

Set up the barbecue with a convection tray and trivet.

Preheat the barbecue for roasting (indirect heat), for 10 minutes with both burners on high.

Rub the skin with oil to coat evenly, then season with salt and pepper.

Once the barbecue is preheated, leave the outside burner on high and turn the inside burner to low. Place the turkey onto the trivet and roast for the required cooking time (see timing guide).

After cooking for 20 to 25 minutes, turn the inside burner control off, leaving the outside burner on high, continue cooking for the remaining cooking time.

Remove the turkey from the barbecue and

allow to rest for 15 minutes before carving.

Timing Guide:

Roast the turkey, allowing 20 minutes and an additional 20 minutes per kilo (e.g. for a 4 kilo turkey allow 20 minutes plus 4 x 20 minutes or a total of 100 minutes).

Turkey Tip:

Turkeys cooked without stuffing are less likely to dry out. This is because the juices in the cavity steam up through the breast while cooking. If you like stuffing, cook it in a foil pan beside the turkey.



Traditional Bread and Butter pudding

(Bake/ Indirect medium-low heat, 180 to 200°C, with a convection tray and trivet)

Ingredients

4 eggs
1 tablespoon sugar
1 teaspoon vanilla essence
600ml milk
1 tablespoon sultanas
1 tablespoon chopped walnuts
3 slices bread, buttered with crusts removed
1 teaspoon sugar, extra
1 teaspoon ground cinnamon

Method

Set up the barbecue with a convection tray and trivet.

Preheat the barbecue for baking (indirect heat), for 10 minutes with both burners on high.

Beat the eggs with the sugar, vanilla and milk. Strain into a lightly buttered aluminium drip pan. Add the sultanas and walnuts.

Cut the buttered bread into triangles and float them on top of the egg and milk mixture. Sprinkle the pudding with the extra sugar and cinnamon.

Once the barbecue has preheated, leave the outside burner on high and turn the inside burner off.

Place the pudding onto the trivet and bake for 30 to 40 minutes, or until the custard is set.

Serve warm with whipped cream or ice cream.

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

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 & method
Bolar Roast, whole, boneless	2kg (80-100mm thick)	80 to 100 minutes roast/indirect medium heat (200-230°C)
Brisket, whole (untrimmed)	6-7kg	10 to 12 hours low and slow/indirect very low heat (100-130°C)
Burger, minced beef	2cm thick	8 to 10 minutes barbecue/direct medium-high heat (210-250°C)
Kebab	3cm cubes	6 to 7 minutes barbecue/direct high heat (250-290°C)
Rib roast (prime rib), with bone	4kg (100-120mm thick)	1¾ to 2 hours roast/indirect medium heat (200-230°C)
Short ribs	2-2.5kg	7 to 8 hours low and slow/indirect very low heat (100-130°C)
Steak: rump, porterhouse, rib-eye, T-bone or fillet	2cm thick	4 to 6 minutes barbecue/direct high heat (250-290°C)
	2.5cm thick	6 to 8 minutes barbecue/direct high heat (250-290°C)
	3cm thick	8 to 10 minutes barbecue/direct high heat (250-290°C)
	4cm thick	14 to 21 minutes total: 4 to 6 minutes barbecue/direct high heat (250-290°C), 10 to 15 minutes roast/indirect medium heat (200-230°C)

LAMB		
Cut	Thickness/weight	Approximate cooking time & method
Burger, lamb mince	2cm thick	8 to 10 minutes barbecue/direct medium-high heat (210-250°C)
Chop or cutlet: loin or chump (trimmed, if un-trimmed use a hotplate)	2cm thick	4 to 6 minutes barbecue/direct medium-high heat (210-250°C)
	2.5cm thick	6 to 8 minutes barbecue/direct medium-high heat (210-250°C)
Leg of lamb, bone in	1.8kg to 2.3kg (approx. thickness 80-100mm)	1½ to 2 hours roast/indirect medium heat (200-230°C)
Leg of lamb, boneless, rolled	1.25-1.5kg (approx. thickness 80-100mm)	1½ to 2 hours roast/indirect medium heat (200-230°C)
Leg of lamb, butterflied	1.5-1.75kg	45 to 60 minutes roast/indirect medium heat (200-230°C)
Rack of lamb	500-750g	25 to 35 minutes roast/indirect high heat (220-260°C)
Shoulder, boneless, rolled	1.25-1.5kg	6 to 7 hours low and slow/indirect very low heat (100-130°C)

PORK		
Cut	Thickness/weight	Approximate cooking time & method
Belly, pork (bone in/ boneless)	1.5kg, 5-6cm thick	50 to 60 minutes roast/indirect medium heat (200-230°C)
Burger, pork minced	1cm thick	8 to 10 minutes barbecue/direct medium-high heat (210-250°C)
Chop/ cutlet: rib, loin or shoulder (boneless or bone in)	2cm thick	6 to 8 minutes barbecue/direct medium-high heat (210-250°C)
	2.5-3cm thick	8 to 10 minutes barbecue/direct medium-high heat (210-250°C)
Leg of Ham, smoked, bone in	3.5kg	1½ to 2 hours roast/indirect medium-low heat (150-180°C)
Leg of Pork, pickled, bone in (raw leg of ham)	5-6kg	3.5 hours roast/indirect medium heat (200-230°C)
Loin roast, bone in	1.5-2.5kg (90-110mm)	1½ to 2 hours roast/indirect medium heat (200-230°C)
Loin roast, boneless, rolled	1.75kg (90-110mm)	1½ to 2 hours roast/indirect medium heat (200-230°C)
Pork shoulder, bone in	3kg	8 to 10 hours low and slow/indirect very low heat (100-130°C)
Ribs, baby back	700g-1kg	3 to 4 hours low and slow/indirect very low heat (100-130°C)
Ribs, St louis	1.25-1.75kg	3 to 4 hours low and slow/indirect very low heat (100-130°C)
Sausage, fresh	75g	10 to 15 minutes barbecue/direct medium-high heat (210-250°C)

POULTRY		
Cut	Thickness/weight	Approximate cooking time & method
Burger, Chicken mince	2cm thick	1 to 14 minutes barbecue/direct medium-high heat (210-250°C)
Chicken breast, boneless, skinless	175-225g, whole	10 to 12 minutes barbecue/direct medium-high heat (210-250°C)
Chicken drumstick	75-115g	30 to 40 minutes roast/indirect medium heat (200-230°C)
Chicken thigh, bone in	140-175g	30 to 40 minutes roast/indirect medium heat (200-230°C)
Chicken thigh, boneless, skinless	115g	8 to 10 minutes barbecue/direct medium-high heat (210-250°C)
Chicken, whole	2-2.5kg	1¼ to 1½ hours roast/indirect medium heat (200-230°C)
Chicken, maryland	300-340g	35 to 40 minutes roast/indirect medium heat (200-230°C)
Chicken wing	70-75g	25 to 35 minutes roast/indirect medium heat (200-230°C)
Duck breast, boneless	300-340g	20 to 25 minutes roast/indirect medium heat (200-230°C), sear skin side down only for 2 minutes barbecue/direct medium-high heat (210-250°C)
Duck, whole	1.6-2.2kg	1 to 1¼ minutes roast/indirect medium heat (200-230°C)
Turkey breast, boneless, rolled	1-1.2kg	1 to 1¼ hours roast/indirect medium heat (200-230°C)
Turkey, whole, not stuffed	4-5kg	1¾ to 2¼ hours roast/indirect medium heat (200-230°C)
	5-6kg	2¼ to 2½ hours roast/indirect medium heat (200-230°C)

SEAFOOD

Type	Thickness/weight	Approximate cooking time & method
Fish, fillet or steak: snapper, barramundi etc	1cm thick	6 to 8 minutes barbecue/direct medium-high heat (210-250°C)
	2.5cm thick	8 to 10 minutes barbecue/direct medium-high heat (210-250°C)
	2.5-3cm thick	10 to 12 minutes barbecue/direct medium-high heat (210-250°C)
Fish, whole	450g	15 to 20 minutes roast/indirect medium heat (200-230°C)
	1-1.2kg	2 to 40 minutes roast/indirect medium heat (200-230°C)
Oyster	75-115g	5 to 7 minutes barbecue/direct medium-high heat (210-250°C)
Prawn	40g	1 to 4 minutes barbecue/direct high heat (250-290°C)
Salmon, fillet or steak	3-4cm thick	6 to 10 minutes barbecue/direct medium-high heat (210-250°C)
Scallop	40g	4 minutes barbecue/direct high heat (250-290°C)

VEGETABLE

Type	Thickness	Approximate cooking time & method
Asparagus	1cm diameter	4 minutes barbecue/direct medium-high heat (210-250°C)
Beetroot	whole	1 to 1½ hours roast/indirect medium heat (200-230°C)
Capsicum	whole	10 to 12 minutes barbecue/direct high heat (250-290°C)
	halved or quartered	6 to 8 minutes barbecue/direct medium-high heat (210-250°C)
Carrot	2.5cm diameter	45 to 55 minutes roast/indirect medium heat (200-230°C)
Corn, husked	whole	10 to 15 minutes barbecue/direct high heat (250-290°C)
Eggplant	1cm slices	6 to 8 minutes barbecue/direct medium-high heat (210-250°C)
Garlic	whole	45 minutes to 1 hour roast/indirect medium heat (200-230°C)
Mushroom	large, whole	8 to 12 minutes barbecue/direct medium-high heat (210-250°C)
	halved	35 to 40 minutes roast/indirect medium heat (200-230°C)
Onion	1cm slices	8 to 10 minutes barbecue/direct medium-high heat (210-250°C) with a hotplate
	whole	1 to 1¼ hour roast/indirect medium heat (200-230°C)
Potato	1cm slices	10 to 12 minutes barbecue/direct medium-high heat (210-250°C)
	4cm cubes/wedges	30 to 45 minutes roast/indirect medium heat (200-230°C)
Sweet potato	whole	45 minutes-1 hour roast/indirect medium heat (200-230°C)
	1cm slices	12 to 15 minutes barbecue/direct medium-high heat (210-250°C)
Tomato	whole	8 to 10 minutes barbecue/direct medium-high heat (210-250°C)
	halved	6 to 8 minutes barbecue/direct medium-high heat (210-250°C)
Zucchini	1cm slices	4 to 6 minutes barbecue/direct medium-high heat (210-250°C)



Weber Family Q® Roasting Pack

Together with the Weber Q Trivet, the convection tray transforms your Weber Family Q from cooking in barbecue mode to oven mode in seconds. The trays are engineered with vents designed to circulate the heat above, below and all around the food. No more fiddling with foil, no fuss, just great food.

Sit your trivet inside the convection tray, pop the food in and close the lid. Your Weber Family Q has now become a convection oven that's cooking perfectly.

Replacement Drip Pans

High quality heavy gauge pans designed for barbecue use. Can be cleaned and reused.



Weber Q Pizza Stone with Easy-Serve Pizza Tray

Turn your Weber Family Q into a pizza oven and enjoy fantastic gourmet pizzas in your own backyard. Includes comprehensive cooking instructions and recipe ideas.



Weber Q® Cleaner

This Weber Q cleaner will keep your Weber Family Q looking its best. It has a unique formula made to specifically remove grease, fat and smoke stains.



Premium Cover for Family Q® Built In

This cover is made from heavy duty vinyl and designed to withstand the harshest of climates.



3 Sided Grill Brushes

These grill brushes make it easy to get between grill bars and other difficult places. Available in long or short handle.



Titanium Non-Stick Coating

Weber Q Ware

Now you really can cook everything outside on your Weber Family Q. The Q Ware frying pans and casserole dishes allow you to cook omelettes, schnitzels, potato bakes, desserts and more! The Weber Ti Titanium coated surface is easy to clean and the detachable handle makes it easy to take the pans on and off your Weber Family Q.



Titanium Non-Stick Coating



Weber Q Stainless Steel Grill Pan

Ideal for flame grilling small or delicate foods like fish or vegetables.



Weber Q Handle Light

Three LED lights illuminate the cooking surface of your Weber Q making cooking even easier.



Weber Family Q Half Hotplate

Made to fit all of the Weber Family Q barbecues, this porcelain coated surface gives great cooking results and is rust resistant.



iGrill Meat Thermometer

The difference between good and great is only a few degrees. Measuring internal temperature to get great results has never been easier. Accurately measures internal meat or ambient temperature. Temperature & alerts delivered to your Smart Phone or Tablet via Bluetooth Smart Connection. Weber iGrill app available on App Store® and Google Play™. (Batteries included)



Q Cookbox Scraper

Designed to keep your Weber Family Q nice and clean. Simply remove the grills and scrape any greasy build up into the drip tray below.



High Temperature Premium Gloves

Made of aramid fibres, these gloves protect you from the high heat of barbecuing. The silicone grip on the palm means you can easily handle hot pizza stones, hotplates and tools.

Barbecue Apron

High quality black barbecue apron made from 100% cotton with Weber logo.



Family Q® Rotisserie

Take your grilling repertoire to a whole new level with a Family Q rotisserie. It comes complete with a rotisserie spit with two spit forks that can handle a whole chicken or large roast. It is powered by a heavy duty electric motor to ensure smooth turning for even cooking all the way around.



Family Q Warming Rack

Need more room? Add additional cooking space to your Weber Family Q with a warming rack.



Weber-Stephen Products Co. (Aust) Pty. Ltd.

Australian Representative
R. McDonald Co. Pty. Ltd.
A.C.N. 007 905 384.

Level 1, 142 - 144 Fullarton Road, Rose Park, SA 5067

Consumer information phone 1300 301 290.

To learn more or to register your Weber® barbecue online,
visit www.weber.com/au

New Zealand Representative

R. McDonald Co. New Zealand Ltd.

Unit D, 86 Highbrook Drive, Highbrook Park, East Tamaki, Auckland 2013.

Consumer information phone 0800 493 237.

To learn more or to register your Weber® barbecue online,
visit www.weber.com/nz

The following are registered trademarks of Weber-Stephen Products LLC, 1415 South Roselle Road, Palatine, Illinois 60067; In Australia and or New Zealand - Weber®, Genesis®, Summit®, Weber® Q®, Weber® baby Q® and Weber® Family Q®, Spirit®, Smokey Joe®, iGrill®, Grill Academy®, Flavorizer®, Flavourizer®, Flavouriser®, Kettle silhouette®, The kettle shape®, the shape of the Weber® Q®, Go-Anywhere™, Jumbo Joe™, Original Kettle™, Performer™, Pulse™, Ranch™, Smokey Mountain Cooker™, Char-Baskets™, Char-Bin™, Crossover™, Elevations™, Firespice™, GBS™, Grill-Out™, Gourmet BBQ System™, GS4™, Infinity™, One-Touch™, Rapidfire™, Sear Station™, SlideFrame™, Snapcheck™, Snap-Jet™, Tuck-Away™, Tuck-N-Carry™, Weber® Specialist Dealers™ and Weber® Store™. This booklet incorporates material which is copyright 2019 and owned by © Weber-Stephen Products LLC, © R. McDonald Co. Pty. Ltd. 1/12/20

HG00228

FAMILY Q BUILT IN

Q3600 2020

HANDBOOK

