



Cooking with a Weber® Summit® Kamado Barbecue for Australia and New Zealand







Weber® Summit® Kamado E6

WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd of Level 1, 142-144 Fullarton Road, Rose Park SA 5067, Telephone: [08] 8221 6111, Facsimile: [08] 8221 6211, Email: custserv@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.

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

Thank you for choosing a Weber Summit Kamado barbecue.

Whether this is your first experience with a charcoal barbecue or you're already an avid barbecue chef, the Summit Kamado 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 Summit Kamado will cook food with the most amazing flavour. Since Weber started in 1952, Weber barbecues have been the benchmark for flavour and quality, and your new Summit Kamado is no exception. It is 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 help you.

Australia
Ph: 1300 301 290
Email: custserv@weberbbq.com.au

New Zealand
Ph: 0800 493 237
Email: custserv@webernz.co.nz

You can also find us on social media



@weberbbqausnz



Weber Summit Kamado S6 Grilling Centre





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weber
Summit Kamado

We'd like to introduce you to your new Weber® Summit® Kamado

I already know how to barbecue.

Why should I read this book?

Your Weber Summit Kamado Grill is different to other barbecues you may have used before. This book will show you how to master Weber's 'direct', 'indirect' and 'low and slow' cooking methods, so you can cook incredible food you may never have thought possible on a barbecue.

We've made this handbook specifically for Australians and New Zealanders, using our fuels and ingredients, to make sure you can cook up a storm at home on your brand new Summit Kamado.

We'll show you how your Summit Kamado works and you'll find suggested methods and recipes to get you started, but remember - barbecuing and outdoor cooking on a Weber should be an amazing journey!

We encourage you to get to know your new Summit Kamado, master the Weber cooking methods, and then start experimenting! Try different foods and cooking styles. Try different fuels and smoking woods. Take your favourite tried and tested recipes and try cooking them on your Summit Kamado.

Above all, have fun discovering the magic of outdoor cooking and entertaining on a Weber barbecue.

If you have any questions, or just want to talk about your ideas or recipes, we'd love to hear from you at Weber customer service.

Why should I barbecue with the lid down?

This is one of the greatest things about your new Weber Summit Kamado. It's actually been specifically designed to cook with the lid down. Over the last 70 years, Weber has perfected lid down cooking to create incredible flavours and memorable meals.

Whether you're grilling, roasting, or cooking low and slow, by cooking with the lid down, you will create an amazing barbecue flavour that you just can't get by cooking with the lid open. This comes from the barbecue smoke trapped under the lid. It circulates around your food, giving it a wonderful flavour.

With the lid down, the heat produced by the briquettes or charcoal circulates evenly around your food. That means you can use your Summit Kamado to produce amazing outdoor roasts, desserts, and perfect low and slow smoked cuts of meat. But even when you're grilling 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 Summit Kamado will save you time, fuel and money. Instead of wasting fuel on producing heat that escapes straight into the atmosphere, your barbecue is engineered with an insulated lid and bowl to keep the heat in, making it significantly more efficient. This means you'll be able to maintain a heat powerful enough to sear restaurant quality steaks, get the perfect pork crackling, or smoke the juiciest brisket for much longer than your usual charcoal barbecue.

Get to know your barbecue

Your Summit® Kamado is the pinnacle of charcoal barbecuing. It's more than just a kettle barbecue, it's an extraordinary smoker too. It's probably a little different from any barbecue you've used before, and we think it's important you get to know, and love, your new Summit. Here we'll show you how all the parts work together to produce incredible results.



Get to know your barbecue

The dual wall, air-insulated porcelain enamel lid and bowl

Under the Weber® lid is where all the magic happens. You'll discover that cooking with the lid down means food cooks quickly and evenly, like an oven, producing a better flavour than you could ever achieve indoors.

What makes your Summit® Kamado so efficient is that its lid and bowl are double-walled, trapping warm air and using it as an insulator to retain and control heat and reduce fuel consumption. The outer wall of the lid and bowl on your Summit Kamado is made of high quality steel, sealed in gleaming porcelain enamel, so it won't rust, peel, burn or scratch for years and years. The aluminium inner wall optimises heat reflection to cook your food evenly. The spring-loaded lid hinge and the large stay-cool handle make the lid easy to lift and keep open - without having to find a place to put it.

Best of all, cooking with the lid down is the only way to get that famous Weber flavour when barbecuing.

Gourmet BBQ System™ cooking grill

Your Summit Kamado comes equipped with a Weber Gourmet BBQ System cooking grill, expanding the possibilities of your barbecue. Made of high quality stainless steel with a removable centre, it makes way for a range of optional inserts that include a pizza stone, griddle, sear grate and a wok. You're only limited by your creativity; you'll be able to cook things you never thought possible on a barbecue.

Diffuser plate

The diffuser plate is vital when cooking at low temperatures for extended periods. Built with durable stainless steel, the diffuser plate deflects excess heat away from your food to maintain consistent low and slow temperatures.

Rapidfire™ lid damper and vents

The Rapidfire lid damper gives you control of your Summit Kamado like never before. The classic Weber damper has been modified to give you more power than ever. With the new hinged Rapidfire design, you can flip open the lid damper to create a chimney effect, helping to ignite your fuel faster, or to quickly raise the temperature mid-cook.

The vents in the Rapidfire damper allow you to control the temperature while cooking, simply by rotating the damper to increase or decrease airflow. The vents should only be fully closed when you want to extinguish the fuel at the end of your cook.

The bottom vent should be set to **Open** whenever lighting your Summit Kamado, and whilst cooking using the Direct and Indirect methods. When using the Indirect Low and Slow method, the vent is set to **Smoke** when you're ready to start cooking, to keep the temperature in the Smoke zone. Close the bottom vent to extinguish your fuel, by moving the bowl vent arm all the way to the left, to the **Closed** position.

Open	Smoke	Closed
		

One-Touch™ cleaning system

The One-Touch cleaning system is made of premium grade stainless steel and comes factory assembled. It makes cleaning your Summit Kamado a breeze by sweeping away ash and debris into a contained wind-proof bowl. It also aids in the control of your temperature, acting as a vent to give you complete control of the airflow underneath your fuel.



The Three Cooking Methods for your Summit® Kamado

Your Summit Kamado is designed to cook sensational barbecues - steaks, chicken, chops and sausages - but with Weber's lid down cooking system, your barbecue can also produce amazing roasts, pizzas, slow roasted food and desserts, all with incredible flavour. There are three cooking methods you'll use on your Summit Kamado - direct, indirect and indirect low and slow. An explanation of the three methods follows.

Regardless of which method you are using, it is always important to preheat your barbecue before use and always cook with the lid down.

The direct cooking method

The direct cooking method is what you might think of as traditional barbecuing. Food is cooked directly above a heat source. On your Summit Kamado, that means cooking directly above lit briquettes or charcoal. When using the direct method, we recommend that you turn your food once, halfway through the cooking time.

There are two ways to cook over direct heat on your Summit Kamado - direct high heat and direct medium heat.

Direct high heat gets the food as close to the fuel as possible, making it perfect for searing, while direct medium heat sets your fuel at a slightly lower level for traditional barbecue food.

The direct cooking method will sear and brown (or caramelise) food, giving a characteristic barbecued appearance, texture and flavour. This is what happens when your food comes in contact with the hot grill.

The indirect cooking method

The indirect 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 both Char-Baskets™ equally filled with lit briquettes or charcoal and separated to each side of the charcoal grate. Food is then placed in the centre of the cooking grill and cooked by the indirect heat produced by the fuel either side of it. Heat rises and reflects off the lid of the barbecue, and hot air circulates to cook food evenly on all sides, so there's 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 is also the cooking method used for baking desserts and bread.

It's also possible to employ both direct and indirect cooking simultaneously, in what we call the Two Zone Method. Either set up your barbecue for direct cooking, with half of the fuel grate covered with fuel, or set up your baskets for indirect cooking, and use the grill above them to cook directly over the heat.

The indirect low and slow cooking method

The low and slow method involves cooking large pieces of meat at very low temperatures for a long time, producing mouth-wateringly tender results. Similar to indirect cooking, the food is not cooked directly above a heat source. Instead of having the fuel either side of the food, your lit briquettes or charcoal will be in the bottom fuel grate of the barbecue, separated from the food by the diffuser plate and a water pan.

In the following pages of this handbook, we'll teach you a little more about low and slow cooking and the challenges you may face during it - such as the importance of wrapping, resting, and how to deal with 'the stall'.



Choosing the right fuel

There are two main types of fuel we recommend for use in your Summit® Kamado. We've written this guide to assist you in choosing the right fuel for a wonderful cooking experience. The recipes and fuel quantities in this book have been tailored to suit Weber® barbecue fuels.

Briquettes

Barbecue briquettes are made from mineral char, charcoal, or a combination of the two, and may be blended with other natural ingredients to enable binding and ignition. They are then pressed to a uniform size to ensure long burning, consistent heat.

Over the years, we have found the best barbecue briquettes to be made from Australian mineral char. Charcoal based briquettes burn out quicker, meaning you may need to add fuel to complete your roast. There's a reason we have used Australian mineral char based briquettes in Weber kettles for so long - they can do everything! They're perfect for high heat direct cooking, indirect roasting and low and slow smoking. They burn hot enough to get those caramelised sear marks on steaks, long enough to give you the perfect lamb roast, pork crackling or Christmas turkey, and burn consistently for those marathon low and slow sessions - a big brisket can take 5 hours to cook!

Always ensure you use barbecue briquettes, not heating briquettes.

Weber BBQ Briquettes are manufactured in Australia; designed and shaped for faster light up, high heat when needed and a consistent long burn time.

Lump Charcoal

Lump charcoal has been used for cooking since man discovered fire, and nothing beats the traditional flavour of a barbecue cooked with natural wood charcoal. Charcoal for cooking should only be made from hardwoods. Softwoods contain too much sap and make your food bitter. Australian charcoal is produced from the world's finest hardwoods, our favourite being made from mallee gum, which burns very hot and produces little ash. Lump charcoal doesn't provide the longevity briquettes do, but it lights faster and the high heat output makes it the ideal fuel for direct cooking and small roasts. Steaks benefit greatly from being cooked over charcoal; the high heat creates the perfect sear on the surface, and the smoke infuses the meat with that unbeatable charcoal flavour.

Weber Charcoal is a premium grade charcoal that lights and burns consistently. The charcoal is graded to remove most of the smaller pieces and oversized chunks, making it ideal for use in your Weber Summit Kamado.

To get the best of both fuels in one cook, use a combination of the two. The charcoal will help with faster ignition and enhance the smoky flavours in your food, while the briquettes will make sure you get a long-lasting burn time.



Smoking with wood

The best way to impart a wonderful smoky flavour in your barbecue meal is by using Weber® smoking wood. Smoking woods come in chips and chunks; each has a specific purpose in your barbecue.

Chips or Chunks?

Chips are great for short cooks, quickly infusing your food with a light smoky flavour. It is important to soak chips in water for at least 30 minutes before use, or they will likely catch fire and give your food an acrid taste, rather than slowly smoulder and smoke. Simply add a handful of soaked chips beside the hot fuel just before cooking and you're on your way.

Chunks are the best option for long cooks, such as roasts and low and slow cooking. Ranging anywhere in size between a golf ball and a large fist, smoking chunks can give you hours of smoke without the need to soak them first. However, soaking the wood chunks for at least 30 minutes before use will create more effective smoke, because the moisture in the smoke helps it to stick to the food you're cooking.

Place your wood chunks on the edge of your fuel to achieve the best flavour outcome. This way they will smoulder rather than burn.

Flavours of Smoking

Smoking woods vary in strength and intensity, so it's very important to choose the right wood for your food and your taste buds. It's important to only use untreated hardwoods to add beautiful smoky flavour to your food. Softwoods from coniferous trees like pine can create bitter smoke that may in fact be toxic, and woods which have been treated with chemicals can be harmful too. Remember, if it's in the smoke, it's on your food.

Weber offers a range of smoking woods, all of which fit on a spectrum from mild to strong. The milder smoke flavours come from fruit woods, such as apple and cherry, which similar to the fruit they bear, add subtle sweetness to your food. Hickory and pecan sit somewhere in the middle, with mesquite sitting towards the strong end, producing a big, bold and very distinctive smoke flavour.

There's no right or wrong answers when it comes to pairing smoke with food - it all comes down to your personal taste. The beauty of using smoking wood is you're only limited by your imagination. Different combinations of woods will provide different results. Feel free to mix and match until you get the balance of sweet and strong that you desire.

WOOD TYPE	FLAVOUR NOTES	GOOD FOOD MATCHES
Apple	Subtle, sweet fruit flavours	Fish, poultry, beef, lamb, pork (especially ham)
Cherry	Sweet fruit flavours, gives a rich dark colour to the exterior of food	Fish, poultry, pork, vegetables
Hickory	The classic smoke flavour	Poultry, pork, beef, game
Pecan	Rich and sweet - ideal for smoking at very low temperatures	Fish, poultry, beef, lamb, pork
Mesquite	Big and bold with an almost bitter finish	Beef and lamb



How to Grill - The Direct Medium Heat Method

Direct heat is the strong, radiant heat most people associate with the traditional Aussie barbecue. This method gives you the best balance of searing the surface of the food, while cooking with the lid down to make your food juicy and tender all the way through. Use this method for small, tender pieces of food that will take less than 20 minutes to cook - burgers, chops, sausages, boneless chicken pieces, fish fillets, shellfish and sliced vegetables. This is also the ideal method for steaks cooked medium to well done, which need a little more time to cook through.

Prepare your barbecue for Direct Medium Heat:

1. Place the 2-rod support ring (B) in the middle position of the support brackets, then place the Rapidfire™ 'V' charcoal grate (C) within the centre of the support ring.

2. Place 2-3 firelighters in each 'V' of the charcoal grate.

3. Light the firelighters and arrange the fuel over the top, in a rough pyramid shape (D). Refer table below for fuel quantities.

4. After 8-10 minutes, the firelighters will be out.

a. For Briquettes: close the lid and open the Rapidfire lid damper and allow the briquettes to continue igniting. After 10 minutes, put on barbecue mitts or gloves. With long tongs or a charcoal rake, spread the briquettes evenly across the fuel grate (E). Make sure lit fuel is in contact with unlit fuel.

b. For Charcoal: put on barbecue mitts or gloves. With long tongs or a charcoal rake, spread the charcoal evenly across the fuel grate (E). Make sure lit fuel is in contact with unlit fuel.

5. Place the cooking grill on the top position of the bowl (F).

6. Close the lid and flip open the Rapidfire lid damper (G).

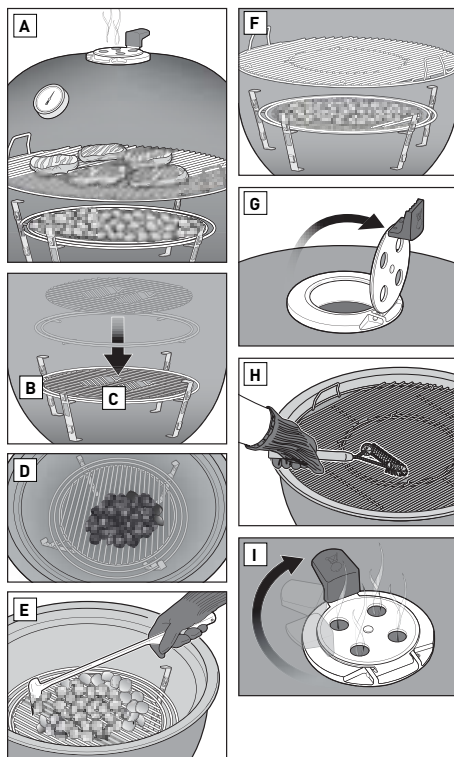
7. Preheat the cooking grill for approximately 5-10 minutes, or until the desired temperature is reached.

8. Once the cooking grill is preheated, using a stainless steel bristle grill brush, clean the cooking grill (H).

Note: Replace brush if any loose bristles are found on cooking grill or brush.

9. Place the food on the cooking grill. Close the lid and use the top damper to control the temperature. Rotating or opening the top damper will increase or decrease the desired heat inside the barbecue (I). Consult recipe for recommended cooking times and temperature. Reference the thermometer for desired temperature.

When finished cooking: Close the lid damper and bowl vents to extinguish the charcoal.



Fuel Quantity for Direct Medium Heat

Weber Briquettes	Lump Charcoal*
45 briquettes (1½ cups)	2½ cups

*When measuring quantities, use the measuring cup provided with your barbecue.



How to Sear - The Direct High Heat Method

Direct heat is the strong, radiant heat most people associate with the traditional Aussie barbecue. The Direct High Heat Method is used when cooking directly over your briquettes or charcoal, with the fuel on the highest position of the support brackets. With the fuel on the top tier, the cooking grill gets extra hot, searing the surface of the food, and developing flavours, textures and caramelisation. Use this method for a beautiful sear on the outside of your steak, while cooking it between rare and medium doneness.

Prepare your barbecue for Direct High Heat:

1. Place the 3-rod support ring (B) in the top position of the support brackets, then place the Rapidfire™ 'V' charcoal grate (C) within the centre of the support ring.

2. Place 2-3 firelighters in each 'V' of the charcoal grate.

3. Light the firelighters and arrange the fuel over the top, in a rough pyramid shape (D). Refer table below for fuel quantities.

4. After 8-10 minutes, the firelighters will be out.

a. For Briquettes: close the lid and open the Rapidfire lid damper and allow the briquettes to continue igniting. After 10 minutes, put on barbecue mitts or gloves. With long tongs or a charcoal rake, spread the briquettes evenly across the fuel grate (E). Make sure lit fuel is in contact with unlit fuel.

b. For Charcoal: put on barbecue mitts or gloves. With long tongs or a charcoal rake, spread the charcoal evenly across the fuel grate (E). Make sure lit fuel is in contact with unlit.

5. Place the cooking grill on the top position of the bowl (F).

6. Close the lid and flip open the Rapidfire lid damper (G).

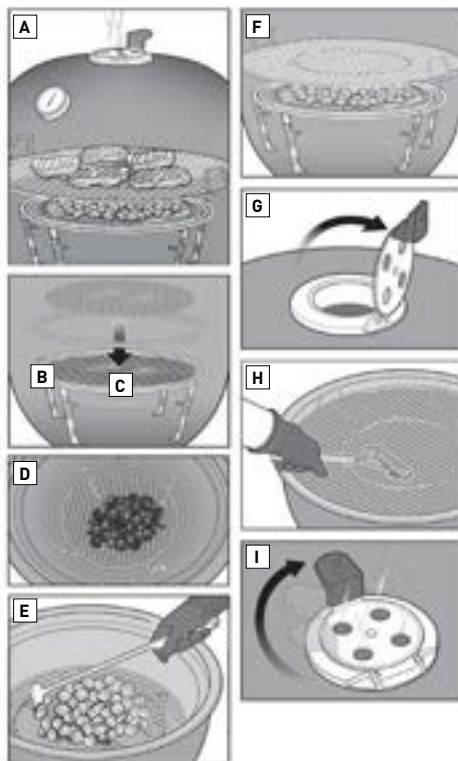
7. Preheat the cooking grill for approximately 5-10 minutes, or until the desired temperature is reached.

8. Once the cooking grill is preheated, using a stainless steel bristle grill brush, clean the cooking grill (H).

Note: Use a stainless steel bristle grill brush. Replace brush if any loose bristles are found on cooking grill or brush.

9. Place the food on the cooking grill. Close the lid and use the top damper to control the temperature. Rotating or opening the top damper will increase or decrease the desired heat inside the barbecue (I). Consult recipe for recommended cooking times and temperature. Reference the thermometer for desired temperature.

When finished cooking: Close the lid damper and bowl vents to extinguish the charcoal.



Fuel Quantity for Direct High Heat

Weber Briquettes	Lump Charcoal*
45 briquettes (1½ cups)	2½ cups

*When measuring quantities, use the measuring cup provided with your barbecue.



How to Roast and Bake - The Indirect Method

The indirect method is the way you'll use your Summit® Kamado for roasting or baking, because the food is not cooked directly above a heat source. This is the best way to cook foods that will take more than 20 minutes to cook, using radiant and reflected heat to cook the food evenly on all sides. Use this method to cook roasts, whole birds, pizzas, cakes and cookies.

Prepare your barbecue for Indirect Heat:

1. Place the two-rod support ring (B) in the middle position of the support brackets, then place the Charcoal 'V' Grate (C) within the centre of the support ring, so that the 'V's run front to back.

2. Fill the Char-Baskets™ with briquettes or charcoal (D). Refer table below for fuel quantities.

3. Place 3 firelighters in each 'V' of the charcoal grate.

4. Light the firelighters and place the Char-Baskets over the top.

Note: Lid, damper, top and bottom vents must remain open when igniting fuel.

5. After 8-10 minutes, the firelighters will be out. Close the lid and open the Rapidfire™ lid damper. Allow the fuel to continue igniting until the temperature reaches HIGH (235°C)

6. Put on barbecue mitts or gloves. Using long tongs, separate the Char-baskets so they will be set either side of the food (E).

Note: A disposable drip pan should be placed between the Char-Baskets to collect drippings and minimize cleaning time (F).

7. Place the cooking grill on the top position of the bowl, ensuring the hinged sections are over the Char-Baskets (F). This will allow for smoking wood or additional fuel to be added during the cooking process if required.

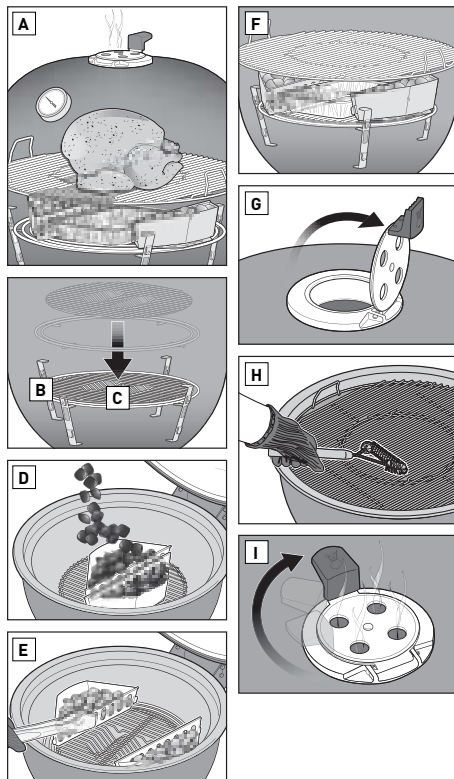
8. Close the lid and flip open the Rapidfire lid damper (G).

9. Preheat for approximately 5 minutes, or until the temperature reaches HIGH (235°C).

10. Once preheated, use a stainless steel bristle grill brush to clean the cooking grill (H).

11. Place the food on the cooking grill. Close the lid and use the top damper to control the temperature. Rotating or opening the top damper will increase or decrease the desired heat inside the barbecue (I). Consult recipe for recommended cooking times and temperature.

When finished cooking: Close the lid damper and bowl vents to extinguish the charcoal.



Fuel Quantity for Indirect Heat (Weber Briquettes)

Indirect medium heat (per side)	Indirect high heat (per side)	Indirect low heat (per side)
18-20 briquettes (⅔ cup)	22-24 briquettes (¾ cup)	14-16 briquettes (½ cup)

Fuel Quantity for Indirect Heat (Lump Charcoal)

For first hour (per side)	Add for each additional hour (per side)
1 cup	½ cup

When measuring quantities, use the measuring cup provided with your barbecue.



* Old Diffuser Plate Shown

How to cook Low and Slow - The Indirect Low and Slow Method

Low and slow is the best method for larger and fattier cuts of meat, because although the cooking process takes much longer and requires some attention, your meat will come out incredibly tender, while staying juicy and retaining a lot of natural flavour. Low and slow cooking is often also called smoking, because it's common to use smoking wood to add flavour to your food in this type of cooking. As outlined previously, pairing the right wood with the food you're cooking is important, but it's more important to be creative. Find combinations of woods you like, depending on the food you're cooking, and you can lift the flavours of a fantastic low and slow cook to the next level. Use this method to cook traditional American barbecue dishes like pulled pork, beef brisket and pork baby back ribs.

Prepare your barbecue for Low and Slow cooking:

1. Place the Rapidfire™ 'V' Charcoal Grate (B) in the bottom position of the support brackets, then place the 3-rod support ring in the top position of the support brackets (C).

2. **a. For Briquettes:** place 2-3 firelighters in each 'V' of the charcoal grate.

b. For Charcoal: place 1 firelighter in each 'V' of the charcoal grate.

3. Light the firelighters and arrange fuel on the charcoal grate, in a rough pyramid shape (D). Refer fuel quantity table overleaf.

Note: Lid, damper, top and bottom vents must remain open when igniting fuel.

4. After 8-10 minutes, the firelighters will be out. Put on barbecue mitts or gloves. With long tongs, add Weber® wood chunks to the perimeter of the piled briquettes (E).

5. Place the diffuser plate within the centre of the support ring (F).

Note: Place a large disposable drip pan on the diffuser plate, and fill with 2 litres of warm water. This helps to enhance flavour, maintain moisture in the food and simplify cleaning. Use two drip pans when smoking larger pieces of meat.

6. Place the cooking grill on the top position of the bowl (G).

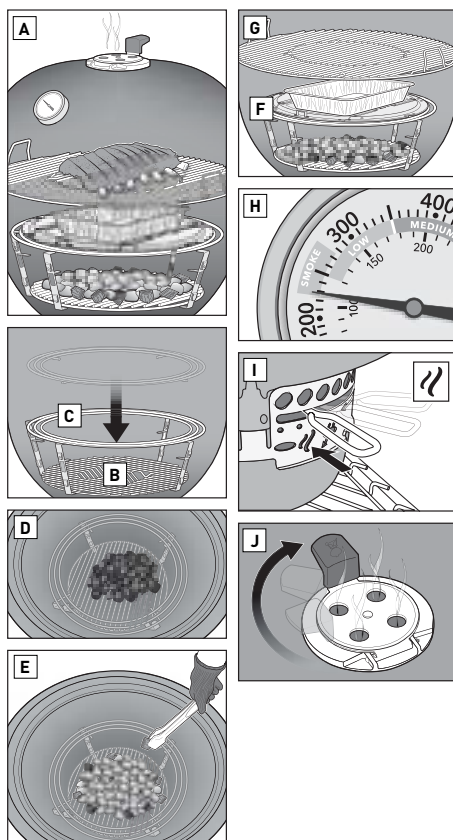
7. Clean the cooking grill using a stainless steel bristle grill brush.

Note: Replace brush if any loose bristles are found on cooking grill or brush.

8. Place the food in the centre of the cooking grill.

9. Close the lid and Rapidfire damper. Rotate the damper so the top vents are fully open.

10. Once the barbecue reaches the SMOKE zone on the thermometer (H), slide the bowl vent arm to the smoking position (I). Rotate the Rapidfire lid damper (J) so the vents are half open, adjusting as necessary to maintain recommended smoke temperature.





How to cook Low and Slow

Wrapping and resting

There are many different theories on the best method of wrapping low and slow cooked meats with aluminium foil or butcher paper - wrap it at a certain temperature, wrap it for a certain time, wrap it loosely, wrap it tightly, or don't even wrap it at all!

Not wrapping the meat allows a dense, dark 'bark' to form, which is highly coveted by low and slow enthusiasts. Leaving the meat unwrapped and exposed can result in it drying out. Wrapping the meat will help to preserve the moisture inside the meat, but can soften the bark.

We recommend a combination of the two, to get the perfect balance in retaining both the bark and the moisture. As with most low and slow cooking, it really is down to personal preference.

When it comes to resting the meat after cooking, we strongly recommend wrapping the meat. Wrapping the meat tightly will allow it to settle while retaining moisture and heat. Especially in the case of longer cooks (8 hours or more) you should rest the meat for at least an hour. A large piece of meat, providing it is wrapped, will retain heat for several hours, so there is no need to worry about it being cold when you go to slice it, pull it, or serve it.

The stall

When cooking a large piece of meat, like a beef brisket, it is common to see the internal temperature stop rising as it nears the 75°C mark, sometimes for several hours. This phenomenon is known as 'the stall'. It occurs because the meat is 'sweating' and cooling itself down, much like the human body does to avoid overheating. The stall can be frightening to people new to low and slow cooking. The best solution is not to panic, and deal with it in one of two ways:

Wrap it - wrapping the meat in aluminium foil or butcher paper will increase humidity and push the meat through the stall. This can soften the bark (the dark outer layer on the meat).

Leave it - allow the meat to continue as is, and it will help to further develop a rich, dark bark. Be prepared to wait up to four hours for it to pass the stall.

Whichever way you choose to continue your cook, remember to be patient - the wait is worth it! Taking the time to get your meat to the perfect temperature, whether it be for slicing or pulling, is crucial in getting the best possible result.

Fuel Quantity and Cooking Times for Indirect Low and Slow

	Weight	Cooking Time	Weber Briquettes	Lump Charcoal*	Wood Chunks
FISH	450g - 1.35kg	1 to 2½ hours	35 - 45 briquettes (1½ cups)	3½ cups	2 - 4
	1.35 - 2.7kg	2½ to 4 hours	35 - 45 briquettes (1½ cups)	3½ cups	2 - 4
POULTRY	900g - 1.35kg	2 to 3½ hours	35 - 45 briquettes (1½ cups)	3½ cups	1 - 3
	1.8 - 3.6kg	3½ to 4 hours	35 - 45 briquettes (1½ cups)	3½ cups	2 - 4
	3.6 - 5.4kg	4 to 5 hours	35 - 45 briquettes (1½ cups)	3½ cups	3 - 4
	5.4 - 8.1kg	8 to 10 hours	45 - 55 briquettes (1¾ cups)	5 cups	3 - 5
PORK	1.8 - 3.6kg	5 to 8 hours	35 - 45 briquettes (1½ cups)	4 cups	3 - 4
	3.6 - 5.4kg	8 to 12 hours	45 - 55 briquettes (1¾ cups)	5 cups	3 - 5
BEEF	1.8 - 3.6kg	7 to 12 hours	45 - 55 briquettes (1¾ cups)	5 cups	3 - 5
	3.6 - 5.4kg	12 to 18 hours	60 - 80 briquettes (2½ cups)	-	3 - 5

* When measuring fuel quantities use the measuring cup provided with your Summit® Kamado.

Cooking times for beef use the USDA's definition of medium doneness. Cooking times listed are for foods that have been completely thawed. The weights, fuel quantities and cooking times are meant to be guidelines rather than hard and fast rules. Factors such as altitude, wind and outside temperature can affect cooking times.



Cleaning and maintaining your Summit® Kamado

To keep your Weber® Summit Kamado looking and cooking its best, there are a few simple maintenance tips you need to follow. By following a quick and easy meal-to-meal maintenance routine, your Summit Charcoal will continue to perform like new for years to come. For a more thorough cleaning routine and annual maintenance instructions, refer to your Summit Kamado Owner's guide.

Cleaning the grills and diffuser plate

If you have been cleaning your cooking grill routinely after preheating, the debris left on it should be minimal. You should make an effort to keep the debris and buildup on your diffuser plate to a minimum as well. The best tool for keeping both the grill and the diffuser plate clean is a Weber stainless steel bristle grill brush. While the barbecue is hot, either after preheating or after cooking, take the grill brush to the grill and diffuser plate give them a good scrub. We strongly recommend using a disposable aluminium drip pan when cooking using indirect methods - not only will it help to keep the diffuser plate and the bowl clean, but it'll collect drippings that you can turn into the base of an amazing gravy.

Using the One-Touch™ cleaning system

The stainless steel One-Touch cleaning system makes cleanup hassle free. As you move the handle back and forth, the three blades in the bowl move ash and debris from the bottom of the bowl into the high capacity ash catcher for quick and clean ash removal. These same vents act as a bowl damper, to help bring oxygen up to the fire or to allow you to easily extinguish the fire. For proper air flow and better cooking results, remove accumulated ashes and old fuel from the bottom of the Summit Kamado and the ash catcher before use.



Weber Thermometers

Instant Read Thermometer

Use the Weber Instant Read Thermometer to read the internal meat temperature in a hurry. Just pop off the protective cover, slip it into your food and get your temp in less than 10 seconds. The thermometer shows readings in Celsius or Fahrenheit. To protect battery life, it shuts off automatically after ten minutes.

Weber Connect® Smart Barbecue Hub®

The Weber Connect smart barbecuing hub is your secret ingredient to perfectly barbecued food. It's a step-by-step assistant that sends notifications directly to your smart phone on everything from a food readiness countdown, to when it's time to tend, flip and or serve your food.

Supported by the Weber Connect App, it provides comprehensive video content to guide your cook, recipe ideas, and clear instructions to set up your barbecue for success.



How to read the recipes in this book

The collection of recipes in this book is designed to show you what your Summit® Kamado 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, indirect or indirect low and slow). It's important to note that in some instances, your barbecue can accommodate two cooking methods at once. If your fuel is set to one side in the direct method, you will be able to employ an indirect 'zone', and if you're using the indirect method, you can cook directly over the hot Char-Baskets™.

Where we have indicated cooking times, it's important to remember they are only there as a guide. Opening the lid, and the temperature of the meat when you start cooking can influence the amount of time required for your cook. 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. By reading the internal temperature of the meat, you can tell exactly when it's cooked to your liking. Weber make a range of innovative meat thermometers to suit everyone. An internal meat temperature cooking chart is included at the end of this book.



Bring on the flavour!

It would be a shame to smother something so inherently wonderful, like a well-marbled slab of pork ribs, under a blanket of spices and sauce. However, even the most fabulous main dish can often be improved with a few layers of flavour. By adding one or more of the options outlined below, you have a chance to distinguish your food with an ethnic authenticity or a creative spin that reflects your personal style. This act of layering and balancing flavours is what separates the masters from the masses.

Rubs

A rub is a mixture of ground spices, herbs, salt and sugar, mostly used prior to indirect cooking. The term 'rub' comes from massaging the meat with the mixture, encouraging the flavours to penetrate the surface of the meat. When applied generously, a rub helps to create the flavoursome bark on a piece of meat cooked low and slow. Rubs work best when there's a little salt in the mix. Salt has a way of creating openings in the surface of the food, allowing flavours, including smoke flavours, to penetrate even deeper.

Getting the right balance between salty, sweet and spicy in a rub is important to create the perfect bark on your slow cooked foods.

Marinades

Wet marinades tend to work more slowly than rubs, but over time they can seep in even further to the food. Often their acidic elements, such as vinegar or citrus juices, help to tenderise meats. Marinades typically include a fair amount of oil too, which can help when a particular meat, fish or vegetable lacks enough richness on its own to be cooked for a long time. Note that smoke compounds are fat and water soluble, so the added moisture can also help marinated foods absorb smoke a bit better.

Ratios are paramount in marinades; the right mix of acid, oils and aromatics, with the help of salt and sugar, help flavour and tenderise the food during the marinating process.

Brines

These salty solutions are basically intense versions of marinades, except their high concentration of salt means they work on the meat a little differently. The salt is able to open up pathways in the meat and carry flavours and moisture deep inside. Sometimes smoking over long periods of time leads to the drying out of meat, so brines are often effective antidotes to this concern.

A good brine can stop your meat from drying out during a low and slow cook, and turn something good into something truly extraordinary.

Sauces

Barbecue sauces, sticky glazes, savoury relishes, slow cooked chutneys, thin mop sauces - the possibilities are endless. The world of sauces is so vast it is hard to know which ones are the best for barbecued food and how to make them. Different sauces suit different foods, so there are a few things to keep in mind when choosing the right sauce to round out your dish; not too salty, not too sweet, and the perfect balance of richness and acidity.

Creativity is key when choosing and making sauces for your food; try different things, tweak ingredients, and put your own spin on it to make it perfect for your tastebuds!

Seasonings

Seasonings are balanced blends of herbs, spices and/or salts, made to add flavour to your food before, during or after cooking. Seasonings can be made specifically for certain foods, such as a chicken or steak seasoning, or can be made to reflect specific cuisines - for example, an Italian seasoning can be used on both grilled meats and pizzas to boost their flavour. We recommend sprinkling seasonings on your food from a distance of 10 - 15 centimetres or more, so the mix is distributed evenly on the surface of the food.

Seasonings are made to complement and enhance the natural flavours of your food, rather than overpower them.

Infused Oils

At Weber®, we recommend you oil your food (not the grill) before cooking, to add richness of flavour and prevent the food from sticking to the grill. A clever way to add flavour to your food is with an infused oil. Created by steeping herbs and spices in natural oils, the oil absorbs the flavours of the herbs and spices and transfers them to your food, adding subtle aromas while keeping your food looking its natural best.

Oiling your food is a must, and using an infused oil is the quickest and easiest way to add the wonderful flavours of herbs and spices without the fuss.



Seafood Mixed Grill with Thai Chilli Dressing

(Direct/Medium - 10 mins prep - 30 mins marinating - 10 mins cook - Serves 2)

Ingredients

6 prawns, shelled, head and tails intact, deveined
2 blue swimmer crabs, whole
6 oysters, shucked

For the dressing

2 red chillies, finely chopped
1 jalapeno chilli, finely chopped
½ cup fresh coriander, finely chopped
1 shallot, finely chopped
2 cloves garlic, finely chopped
2cm ginger, finely grated
2 limes, juiced
2 kaffir lime leaves, finely chopped
2 teaspoons soy sauce
2 teaspoons red wine vinegar
2 teaspoons palm sugar
1 ½ tablespoons olive oil

Method

In a medium bowl, combine the dressing ingredients. Reserve half, and add the olive oil to the remaining mixture.

Add the prawns and marinate for 30 minutes. If using wooden skewers for the prawns, soak in water for at least 30 minutes.

Set up and light your Summit® Kamado for direct medium cooking, as per the instructions in this handbook (P. 11). Leave a small indirect zone for the oysters.

Thread the prawns onto the skewers.

Place the crabs on the cooking grill over direct medium heat, and grill for 3 to 4 minutes on each side. Add the prawn

skewers to the barbecue and cook over direct medium heat for 2 minutes on each side. Add the oysters to the barbecue and cook over indirect medium heat for 4 minutes.

Remove all the seafood from the barbecue and serve onto a platter. Spoon the reserved Thai dressing over the oysters.

Prosciutto Wrapped Asparagus

(Direct/Medium - 10 mins prep - 5 mins cook - Serves 4)

Ingredients

15 asparagus spears
15 slices prosciutto, thin
1 lemon, finely zested (optional)

Method

Set up and light your Summit Kamado for direct medium cooking, as per the instructions in this handbook (P. 11).

Wrap each individual asparagus spear tightly in a piece of prosciutto.

Grill the asparagus spears over direct medium heat, close the lid and cook for 3 to 4 minutes, turning once, or until the prosciutto is crispy.

Serve the asparagus on a plate and garnish with the finely grated lemon zest.



Wood-Grilled Tuna Steaks with Smoked Fennel Relish

(Direct/Medium - 30 mins prep - 20 mins cook - Serves 4)

Ingredients

4 tuna steaks, about 2.5cm thick
Olive oil
Salt and pepper, to taste
2 handfuls of wood chips, soaked in water for at least 30 mins

For the relish

1 fennel bulb, cut into 1-2cm strips
1 large capsicum, seeds removed, cut into 1-2cm strips
4 roma tomatoes, halved lengthways
2 tablespoons sherry vinegar
½ teaspoon paprika
½ teaspoon salt
¼ teaspoon black pepper
⅓ cup hazelnuts, toasted, skinned, and coarsely chopped
½ cup fresh continental parsley, chopped

Method

Set up and light your Summit® Kamado for direct medium cooking, as per the instructions in this handbook (P. 11).

Once preheated, add one handful of wood chips to the fuel. As they start to smoke, brush the fennel, capsicum, and tomatoes with olive oil, and place on the cooking grill. Make sure the capsicum is skin side down, and the tomatoes are cut side down.

Cook for 6 to 8 minutes, turning the fennel and the tomatoes once. Put the fennel and tomatoes aside as they finish cooking. Put the capsicum strips in a bowl with plastic wrap over the top, to trap the steam, and let stand for 5 to 10 minutes.

Remove the capsicum from the bowl and peel away and discard the charred skin. Dice the fennel, capsicum and tomatoes into 1cm pieces.

In a medium sized bowl, whisk the vinegar, paprika, salt and pepper. Gradually whisk in ¼ cup of olive oil. Add the fennel, capsicum, tomatoes, hazelnuts and parsley to the bowl, mix, and set aside.

Brush the tuna steaks with oil and season with salt and pepper. Add the remaining wood chips to the fuel and place the tuna steaks on the cooking grill. Close the lid and cook for 8 minutes, until just opaque, turning the steaks once halfway.

Remove from the barbecue and serve warm with the relish.



Harissa Lamb Chops

(Direct/High - 25 mins prep - 8 mins cook
- Serves 4)

Ingredients

2 racks of lamb, frenched

For the rub

½ teaspoon whole coriander seeds

½ teaspoon whole cumin seeds

½ teaspoon whole caraway seeds

2 teaspoons chilli powder

1 teaspoon salt

½ teaspoon freshly ground black pepper

¼ teaspoon garlic powder

⅛ teaspoon cayenne pepper

Method

In a small frying pan, over medium heat, toast the coriander, cumin and caraway seeds until fragrant, about 3 to 5 minutes, stirring occasionally. Grind to a fine powder using a spice mill or coffee grinder and mix with the remaining rub ingredients in a small bowl.

Cut each lamb rack into chops with two rib bones each. Lightly coat with olive oil and season all over with the rub. Allow the chops to stand at least 30 minutes to infuse the flavour of the rub.

Set up and light your Summit® Kamado for direct high cooking, as per the instructions in this handbook (P. 13). If you have a GBS™ Sear Grate, insert it in the centre of the cooking grill.

Once preheated, place the lamb chops directly over the fire and cook, with the lid closed, for four minutes. Turn the chops and cook for another four minutes, or until reaching desired doneness.

Remove from the barbecue, allow 5 minutes resting time, and serve.

Chargrilled Porterhouse Steaks

(Direct/High - 5 mins prep - 6-10 mins cook - Serves 4)

Ingredients

4 porterhouse steaks

Olive oil

Salt and pepper, to taste

Method

Remove the steak from the fridge and lightly brush with olive oil. Season generously with the salt and pepper.

Set up and light your Summit Kamado for direct high cooking, as per the instructions in this handbook (P. 13). If you have a GBS Sear Grate, insert it in the centre of the cooking grill.

Place the steaks on the cooking grill or sear grate. 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 3 and 5 minutes per side, depending on how well done you would like the steak cooked.

Note: For a rare steak, cook 3 minutes per side. For each stage of doneness that follows, add 30 seconds per side; for a medium steak, cook for 4 minutes per side, for a well done steak, cook 5 minutes per side.

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. Slice against the grain into 1cm strips, or serve whole.



Crackling Roast Pork

(Indirect/High - 10 mins prep - 1 hour cook - Serves 4)

Ingredients

1 to 1.5kg rack of pork, skin on
Olive oil
Salt

Method

Set up and light your Summit® Kamado for indirect high cooking, as per the instructions in this handbook (P. 15).

While the barbecue is preheating, take the pork out of the fridge. Dry the skin of the pork using paper towel, and score the skin if the butcher hasn't done this already. Ensure that you have cut right through the skin to the fat, but not into the flesh.

Rub a little oil into the skin. Give the skin a good coating of salt, ensuring the oil and salt go into the scoring.

Once the barbecue is preheated, place the pork in the centre of the cooking grill and cook for approximately one hour, or until the internal temperature reaches 63°C.

Classic Roast Chicken

(Indirect/Medium - 5 mins prep - 1 hour cook - Serves 4)

Ingredients

Whole chicken, about 1.8 to 2kg
Olive oil
Salt
Black pepper

Method

Set up and light your Summit Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

Tuck the wings behind the back of the chicken. Brush the chicken with oil and season with salt and pepper.

Once the barbecue is preheated, place the chicken in the centre of the cooking grill and cook, with the lid down, for approximately 1 hour, or until the internal temperature reaches 73°C.



Baked Snapper

(Indirect/Medium - 15 mins prep - 45 mins cook - Serves 6)

Ingredients

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

Method

Set up and light your Summit® Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

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, and sprigs 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.

Cook with the lid closed, for approximately 45 minutes.

Hickory Barbecued Chicken

(Indirect/Medium - 20 mins prep - 45 mins cook - Serves 4)

Ingredients

8 chicken thighs (bone in)
8 chicken drumsticks
2 large handfuls hickory wood chips, soaked in water for at least 30 mins

For the rub

2 teaspoons paprika
2 teaspoons salt
½ teaspoon garlic powder
½ teaspoon black pepper

For the sauce

1 cup ketchup
¼ cup apple cider vinegar
1 tablespoon light brown sugar
1 tablespoon Dijon mustard
2 teaspoons hot sauce

Method

Combine the rub ingredients in a bowl, and season the chicken pieces with the rub.

Set up and light your Summit Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

In a small saucepan, combine the sauce ingredients over medium heat. Simmer for 6 to 8 minutes, or until slightly thickened, stirring occasionally.

Add the hickory chips to the fuel and place the chicken pieces in the centre of the cooking grill. Cook with the lid down for 45 minutes, or until the internal temperature of the chicken is 73°C, basting the chicken with the sauce during the last 15 to 20 minutes of the cook.

Remove the chicken, allow it to rest for at least 5 minutes, and serve with any remaining sauce.



Chipotle Marinated Leg of Lamb

(Indirect/Medium - 10 mins prep - 12-24 hours marinating - 1.5 hours cook - Serves 4)

Ingredients

1 leg of lamb, about 2kg

For the marinade

1 to 2 tablespoons chipotle powder
1/3 cup red wine vinegar
1/3 cup fresh lemon juice
1/3 cup olive oil
1 tablespoon ground cumin
1 tablespoon dried oregano
1 tablespoon salt
1 tablespoon garlic, finely chopped

Method

Combine marinade ingredients in a medium bowl. Place the lamb in a large resealable bag and pour the marinade in. Press the air out and seal tightly. Turn the bag to distribute the marinade evenly, and place in a large bowl. Refrigerate 12 to 24 hours, turning the bag occasionally.

Remove the lamb from the bag and discard the marinade. Allow the lamb to stand at room temperature for 30 minutes before cooking.

Set up and light your Summit® Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

Once preheated, place the lamb in the centre of the cooking grill, skin side up, and cook for approximately 90 minutes, or until desired internal temperature is reached.

Remove lamb from the barbecue and allow it to rest for 10 to 15 minutes. Slice across the grain and serve.

Winter Roast Vegetables with Pancetta Crumb

(Indirect/Medium - 10 mins prep - 50 mins cook - Serves 6)

Ingredients

Potatoes, pumpkin, carrots and sweet potato, peeled and cut into 2cm cubes
2 tablespoons pure maple syrup
2 tablespoons seeded mustard
2 tablespoons olive oil
Sea salt, to taste
Freshly ground black pepper, to taste

Pancetta crumb

40g butter
2 cloves garlic, crushed
100g pancetta, finely chopped
3 cups finely cubed ciabatta
1 tablespoon thyme leaves, extra to garnish
50g shaved parmesan, to serve

Method

Set up and light your Summit Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

In a large bowl, combine the pumpkin, potatoes, sweet potato and carrots. Add the maple syrup, mustard, olive oil. Toss to combine. Season with salt and pepper.

Note: For extra crunchy roast potatoes, boil for 15 minutes, drain, and shake to rough up the surface then coat in olive oil mixture.

Roast the vegetables over indirect medium heat for 45-50 minutes or until golden and cooked through.

Whilst the vegetables are roasting, make the pancetta crumb. In a large frying pan, fry the butter, garlic and pancetta for 2 minutes. Add the ciabatta, thyme leaves and season with salt and pepper. Fry for a further 5 minutes or until the pancetta is crispy and the bread is toasted. Pour onto paper towel to drain.

Once cooked serve with the shaved parmesan, pancetta crumb and garnish.



Prime Rib Roast with Thyme Jus

(Indirect/Medium - 40 mins prep - 60 mins cook - Serves 4)

Ingredients

Prime Rib Roast, 4 points
Olive oil
Salt and pepper, to taste
2 cloves garlic, minced
2 sprigs of rosemary, finely chopped

Thyme Jus

2 tablespoons olive oil
4 shallots, finely sliced
1 garlic clove, finely chopped
4 thyme sprigs
1 cup red wine
1 cup beef stock
50g butter

Method

Remove your roast from the refrigerator and let it stand at room temperature. Set up and light your Summit® Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

While the barbecue is lighting, in a small bowl combine the salt, pepper, garlic and rosemary. Lightly drizzle the olive oil over the roast and evenly coat and rub in the herb mixture.

Wrap the exposed bones in foil to prevent them from blackening and becoming brittle.

Once preheated, position the roast in the centre of the cooking grill and close the lid, ensuring the air vents are open.

While the roast is cooking, make the thyme jus. On a stovetop or side burner heat the olive oil in a saucepan over low heat. Add the shallots and fry until golden. Add the garlic and thyme and continue to cook for a further 2 minutes. Add the red wine and beef stock, cook until the jus has reduced by two thirds. Once the jus has reduced, add the butter and stir until melted.

Remove from the heat and leave to cool slightly. Strain through a sieve.

Once your desired temperature has been reached, remove the prime rib roast from the barbecue and leave to rest for 10-15 minutes. Carve and serve with the thyme jus.

Smoked Salmon Fillets

(Indirect/Medium - 30 mins prep - 10-15 mins cook - Serves 4)

Ingredients

4 salmon fillets
130g truss cherry tomatoes
4 garlic cloves, whole
Olive oil, to drizzle
Salt and pepper, to taste
2 lemons, sliced into 5mm slices
2 teaspoons capers
2 handfuls wood chips, soaked in water for at least 30 mins

Method

Set up and light your Summit Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

Lightly oil the salmon fillets, cherry tomatoes and garlic, season with pepper, a little salt, and the capers.

Note: the capers will add saltiness, so go lightly with the salt. More flavour can be released by crushing the capers with your fingers before putting them on the salmon.

Once the barbecue has preheated, add the wood chips to the fuel. Place the lemon slices in the centre of the grill to create a base for the salmon fillets. Place the salmon fillets on top of the lemon slices, and the garlic and tomatoes around them. Close the lid and roast for 15 minutes or until the salmon is cooked to your liking.



Christmas Turkey

(Indirect/Medium - 30 mins prep - 2 hours cook - serves 8-10)

Ingredients

4.5 to 5.5kg whole turkey
2 brown onions
6 sprigs of fresh rosemary
100g butter, cubed
4 rashers smoked bacon, rindless, roughly chopped
4 garlic cloves
1 ½ teaspoons sea salt, plus extra to season
1 teaspoon freshly ground black pepper, plus extra to season
Olive oil

Method

Remove the neck and giblets from the cavity of the turkey (if desired, save to make gravy). Dry the skin of the turkey with paper towel. Fold the wings under the turkey.

Roughly chop half of one of the onions. Remove the leaves from 4 sprigs of rosemary. Add the chopped onion and rosemary leaves to a food processor along with the butter, bacon, garlic cloves, salt and pepper. Blitz into a paste.

Stuff the paste under the skin of the turkey's thighs and breast. Lightly coat the turkey all over with olive oil. Season with salt and pepper.

Set up and light your Summit® Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

Chop the remaining 1 ½ onions into quarters. Place the onion quarters and the two remaining sprigs of rosemary into the cavity of the turkey. Using butchers string, tie the legs together.

Roast the turkey over indirect medium heat for the required cooking time or until the internal temperature has reached 71°C. The internal temperature will continue to rise 3°C to 6°C while resting (final doneness temperature for turkey is 74°C).

Note: To calculate the cooking time for turkey, allow for 20 minutes, plus an additional 20 minutes per kilo. For example, for a 5kg turkey allow 20 minutes plus 5 x 20 minutes for a total of 120 minutes.

Once the turkey has cooked, leave to rest for 20 minutes before carving.



Easy Baked Glazed Ham

[Indirect/Medium - 15 mins prep - 1.5 hours cook - serves 10-12]

Ingredients

5-6kg cooked leg ham
440g tin pineapple rings, drained
1/3 cup glace cherries

For the glaze

1 cup marmalade
1 cup brown sugar
½ cup pineapple juice
1 teaspoon mustard powder

Method

Set up and light your Summit® Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

With a sharp knife, cut the rind around the outside of the ham, around the hock (about 10cm from the end) and straight down the centre. This will help to remove the skin later. Ensure that you have cut right through the rind to the fat, but not into the flesh.

Roast the ham over indirect medium heat for 45 minutes, or until the skin is starting to separate at the centre.

While the ham is cooking, place all the glaze ingredients into a medium saucepan over high heat, and bring to the boil. Reduce the heat to low and simmer for 10 minutes, stirring occasionally. Remove the glaze from the heat and set aside until needed.

Remove the skin with tongs. Score the fat in a diamond pattern, being careful not to cut into the flesh, as the ham flesh will dry out.

Decorate the ham with the pineapple rings and glazed cherries, securing with toothpicks.

Liberal apply a layer of the glaze over the ham. Continue to cook the ham for a further 45 minutes, basting every 15 minutes, or until the internal temperature has reached 57°C. The internal temperature will continue to rise 3°C to 6°C while resting (final reheating temperature for cooked ham is 60°C).

Once the ham has cooked, leave to rest for 15 minutes before carving.



Peach and Bourbon Glazed Ham

(Indirect/ Medium - 10 minutes prep
4 to 4.5 hours cook - serves 10-12)

Ingredients

1 pickled leg of pork, 6 to 7 kilograms
3 smoking wood chunks (we use hickory)

For the glaze

6 yellow peaches, peeled and roughly
chopped
½ cup bourbon
½ cup maple syrup
¼ cup water
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg

Method

Set up and light your Summit® Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

With a sharp knife cut the rind around the sides of the pork, around the knuckle, and down the centre to free it on all sides, ensuring that you have cut right through the rind to the fat, but not into the flesh.

Place the pork in the centre of the cooking grill. If the edges of the pork are hanging over the fire, shield the sides with aluminium foil. Roast the pork over indirect medium heat for 2½ hours to blister the skin.

Combine all the glaze ingredients in a saucepan and simmer for 10 minutes or until the peaches start to break down. Remove from the heat and set aside to cool. Blitz the glaze in a food processor until smooth.

Once the pork has cooked for 2½ hours and the skin has hardened and blistered, remove the skin with tongs. Score the fat in a diamond pattern, being careful not to cut into the flesh, as the ham flesh will dry out. The skin can be discarded or eaten.

Now that the skin is removed, you can add 3 chunks of smoking woods to the fuel. Continue to cook the ham for a further 30 minutes to 1 hour before glazing.

After 30 minutes to 1 hour, using a basting brush, generously glaze the ham and continue cooking for 1 hour, glazing the ham every 20 minutes.

Once the ham has reached an internal temperature of 65°C, remove the ham from the barbecue. The internal temperature will continue to rise 3° to 6°C while it's resting. Leave to rest for 15 minutes before carving.



Reverse Seared Rib Eye

(Indirect/Medium & Direct/High (with baskets) - 5 mins prep - 25 mins cook - Serves 2)

Ingredients

1 Rib eye steak (bone in), about 5cm thick
Olive oil
Salt
Freshly ground black pepper

Method

Set up and light your Summit® Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

Instead of separating the Char-Baskets™ to cook, move them both to one side of the barbecue, creating a two-zone cooking area. Place the drip pan on the opposite side to the baskets.

While the barbecue is preheating, prepare your rib eye. Lightly coat the rib eye with olive oil and generously season with salt and pepper.

Once preheated, place the rib eye on the cooking grill on the opposite side to the fire (indirect zone). Close the lid and cook the rib eye for approximately 20 minutes, until the internal temperature reaches 40°C.

Note: This temperature will be perfect to result in a medium rare steak. For rare, take five minutes off (15 minutes over indirect heat). For well done, add an extra 10 minutes (30 minutes over indirect heat).

Once the steak has reached 40°C, transfer the rib eye to the direct zone (over the baskets) close the lid and cook for 2 minutes. Open the lid and flip the steak over, close the lid and cook for a further 2 minutes, or until target temperature is reached.

Remove the steak from the barbecue, allow it to rest at least five minutes, slice across the grain and finish with flake salt.



Marinated Kangaroo Fillet with Roast Beetroot Salad

(Indirect/Medium & Direct/High (with baskets) - 2 hours prep - 60 mins cook - Serves 4)

Ingredients

2 tablespoons olive oil
1 lemon, juiced
2 cloves of garlic, crushed
1 teaspoon dried thyme
Sea salt
Freshly ground black pepper
2 x 300g kangaroo loin fillets
6 small beetroots, stems and roots removed
1 sweet potato, peeled, 2cm cubes
60g rocket
100g feta

For the salad dressing

2 tablespoons olive oil
2 tablespoons red wine vinegar
1 teaspoon wholegrain mustard
1 teaspoon caster sugar

Method

Start by marinating the kangaroo fillets. In a small bowl combine the olive oil, lemon juice, garlic, thyme, season with salt and pepper. Add the kangaroo fillets and refrigerate for 2 hours or overnight.

Set up and light your Summit® Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

Place the sweet potato into a bowl, drizzle with olive oil, season with salt and pepper. Thoroughly wash the beetroots and wrap in an aluminium foil parcel.

Once preheated, place the sweet potato and the beetroot parcel on the barbecue and roast for 30- 40 minutes.

While the vegetables are roasting, make the salad dressing. In a small bowl, combine the olive oil, red wine vinegar, wholegrain mustard, caster sugar and season with salt and pepper to taste. Set aside until required.

Once the sweet potato and beetroots have cooked, remove from the barbecue. Allow the vegetables to cool enough to handle. Once the beetroots have cooled enough to handle, peel and slice into quarters. Set aside until required.

Reconfigure your barbecue for direct cooking. Remove the drip pan and move the charcoal baskets together. Flip open the top damper and add more fuel if necessary - this will provide more oxygen to the fire and increase the temperature for the searing process. Wait 5 to 10 minutes for the temperature to rise and the cooking grill to heat up.

Place the kangaroo fillets on the barbecue and cook for approximately 4 minutes on each side. If additional cooking time is required, move the kangaroo fillets to an indirect zone, until the kangaroo is cooked to your liking. Once cooked, remove the kangaroo from the barbecue and allow to rest for 5 minutes.

To finish the salad, toss together the sweet potato, beetroot and rocket. Top with crumbled feta and dress with the wholegrain mustard dressing. Finish with thin slices of kangaroo fillet.



Cheeseburgers with Chipotle Relish

(Indirect/High & Direct/High - 20 mins prep - 20 mins cook - Serves 4)

Ingredients

750g beef mince
Salt
Black pepper
4 slices cheddar cheese
4 hamburger rolls

For the relish

2 tablespoons olive oil, divided
1 small red onion, finely chopped
1 clove garlic, minced
4 tomatoes, halved lengthways
3 tablespoons coriander leaves, finely chopped
1 chipotle chilli, in adobo sauce, minced
1 tablespoon lime juice

Method

In a large bowl, combine mince, salt, and pepper and shape into four equal-sized patties, about 2cm thick. Make a shallow indentation with your thumb in the centre of each patty. This will help to maintain their shape while cooking.

Set up and light your Summit® Kamado for indirect medium cooking, as per the instructions in this handbook (P. 15).

Instead of separating the Char-Baskets™ to cook, move them both to one side of the barbecue, creating a two-zone cooking area. Place the drip pan on the opposite side to the baskets.

In a Weber® frying pan, warm one tablespoon of olive oil over indirect heat. Add the onion and garlic, and cook for about 3 minutes, or until the onion is tender. Transfer to a medium bowl.

Brush the tomatoes with the remaining oil, and place cut side up on the cooking grill, in the indirect zone. Close the lid and cook until the juices are bubbling and the skins begin to split, about 12 minutes. Remove from the barbecue, peel the skins, and roughly chop the tomatoes.

Add the tomatoes, coriander, chipotle, and lime juice to the onion mixture. Season with salt and combine. Set aside for serving.

Cook the beef patties over direct heat for 8 to 10 minutes, turning once halfway. During the last minute of cooking time, place a slice of cheese on each patty to melt, and place the rolls cut side down over the direct heat to toast.

Remove the patties and rolls from the barbecue, and build the burgers with the relish.



Beef Short Ribs

(Indirect/Low and Slow - 10 mins prep - 8 to 10 hours cook - Serves 6)

Ingredients

2 racks of beef short ribs, with 3 ribs per rack
Salt
Freshly ground black pepper
4 to 6 chunks smoking wood (we use Mesquite)

For the glaze

1 tablespoon butter
½ brown onion, diced
3 garlic cloves, crushed
½ cup pineapple juice
¼ cup teriyaki sauce
¼ cup whiskey
2 tablespoons brown sugar
½ tablespoon light soy sauce
½ tablespoon lemon juice
¼ teaspoon cayenne pepper

Method

Remove the beef ribs from the fridge. Give the ribs a generous coating of freshly ground black pepper and gently massage a little salt in to the flesh of the ribs

Set up and light your Summit® Kamado for indirect low and slow cooking, as per the instructions in this handbook (P. 17).

Place the ribs on the cooking grill close the lid and follow further instructions.

Cook the ribs for 8-10 hours or until the meat has reached an internal temperature of approximately 87°C.

Note: for longer cooking times like this, remember to check the temperature of the barbecue every hour and ensure the water pan does not run dry.

While the ribs are cooking, make the glaze. Place the butter in a saucepan and cook over a low heat, until melted. Once the butter has melted, add the onion and garlic. Cook for a few minutes, or until the onion and garlic has softened. Once the onion and garlic are cooked, add the remaining glaze ingredients.

Cook, uncovered, for a further 10 minutes over a high heat or until the glaze is thick and sticky, making sure to stir regularly. Remove the glaze from the heat and set aside to cool. Once the glaze has cooled, process in a blender until it is a smooth consistency.

Glaze the beef short ribs every 20 minutes for the last hour of cooking.

Once the ribs have reached an internal temperature of approximately 95°C, remove them from the barbecue. Wrap the ribs in aluminium foil and rest for 30 minutes before slicing and serving.



Pulled, Low and Slow Smoked Lamb Shoulder

(Indirect/Low and Slow - 10 mins prep - 8 to 9 hours cook - Serves 10)

Ingredients

2-2.5kg boneless lamb shoulder
2½ tablespoons sea salt
1½ tablespoons freshly ground black pepper
1 tablespoon whole mustard seeds
2 tablespoons sweet paprika
1½ tablespoons brown sugar
2 tablespoons freshly chopped rosemary leaves
4 garlic cloves, crushed
4 tablespoons mild American mustard
4 to 6 chunks smoking wood (we use Pecan)

Method

Set up and light your Summit® Kamado for indirect low and slow cooking, as per the instructions in this handbook (P. 17).

Trim any excess fat from the lamb.

In a small bowl, combine the salt, pepper, whole mustard seeds, paprika, brown sugar, rosemary leaves and garlic.

Using a basting brush, paint the lamb with the American mustard and evenly cover with the spice mix.

Place the lamb on the cooking grill, close the lid and follow further instruction.

Cook over indirect very low heat for 8 to 9 hours or until the temperature has reached 93°C.

Note: for longer cooking times like this, remember to check the temperature of the barbecue every hour and ensure the water pan does not run dry.

If you are short of time, after 5 hours wrap the lamb tightly in aluminium foil or butchers paper and continue to cook until the internal temperature has reached 93°C (approximately a further 2 hours).

Remove the lamb from the barbecue. Wrap in aluminium foil if you have not done so already, and leave to rest for at least 30 minutes before pulling apart with two forks.



Sweet and Spicy BBQ Pork Ribs

[Indirect/Low and Slow - 30 mins prep -
4-5 hours cook - Serves 4]

Ingredients

2 – 3 racks of American-style pork ribs,
membrane removed
4 chunks smoking wood (we use a
combination of Hickory and Apple)

For the spice rub

2 tablespoons brown sugar
1 tablespoon paprika
1 teaspoon salt
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon ground cumin
½ teaspoon freshly ground black pepper
½ teaspoon cayenne pepper

For the barbecue sauce

50g butter, cubed
1 brown onion, chopped finely
200ml tomato sauce
125ml Jack Daniel's Tennessee Whiskey
1/3 cup brown sugar
80ml apple cider vinegar
2 tablespoons honey
1 teaspoon cayenne pepper
1 teaspoon garlic powder

Method

Mix all of the spice rub ingredients together in a large bowl. Remove the membrane from the back of the ribs (otherwise ask your butcher to do so) and coat both sides with the spice mix. Rub the spice rub into the ribs. Cover and refrigerate for about an hour to marinate.

Set up and light your Summit® Kamado for indirect low and slow cooking, as per the instructions in this handbook (P. 17).

Lay the racks, bone side down or in a rib rack, on the cooking grill, close the lid and follow further instructions.

Cook over indirect low and slow heat for 3 to 4 hours or until the meat has shrunk back from most of the bones by 5mm or more. Meanwhile, make the sauce.

Note: for longer cooking times like this, remember to check the temperature of the barbecue every hour and ensure the water pan does not run dry.

In a saucepan, melt the butter over low heat. Once the butter has melted, add the onion and cook for a 3 minutes or until the onion has softened. Add the remaining sauce ingredients. Increase the heat, and cook for a further 10 minutes over high heat or until thick and sticky, stirring regularly.

After the ribs have been cooking for 3 to 4 hours, brush the racks with the sauce and continue to cook for a further 45 to 60 minutes, basting every 20 minutes.

The ribs are done when you lift a rack at one end with tongs, bone side up, and the rack bends so much in the middle that the meat tears. If the meat does not tear easily, continue to cook until it does.



Pulled Pork

(Indirect/Low and Slow - 30 mins prep -
10-12 hours cook - Serves 8)

Ingredients

Pork Scotch 2 to 2.5kg
4 to 6 chunks smoking wood (we use a
combination of Apple and Hickory)

For the spice rub

¼ cup brown sugar
¼ teaspoon freshly ground black pepper
½ teaspoon salt
½ teaspoon onion powder
½ teaspoon garlic powder
1 teaspoon ground cumin
1 teaspoon ground coriander seeds
1 teaspoon paprika
1 teaspoon dried thyme leaves
1 teaspoon ground cayenne pepper

For the sauce

3 tablespoon butter
1 brown onion, diced
4 cloves garlic, crushed
½ teaspoon ground black pepper
½ teaspoon fine salt
½ teaspoon tabasco sauce
2 cups tomato sauce
½ cup bourbon
⅓ cup apple cider vinegar
¼ cup pizza sauce
3 tablespoon Worcestershire sauce
¾ cup treacle
½ cup brown sugar

Method

Mix the spice rub ingredients together in a large bowl and rub into the pork. Cover with cling wrap, until ready to be cooked.

Set up and light your Summit® Kamado for indirect low and slow cooking, as per the instructions in this handbook (P. 17).

Place the pork on the cooking grill, close the lid and follow further instructions.

Cook the pork for 10 to 12 hours or until the internal temperature has reached approximately 93°C.

Note: For longer cooking times like this, remember to check the temperature of the barbecue every hour and ensure the water pan does not run dry.

While the pork is cooking, make the sauce. Melt butter in a saucepan over medium heat. Once melted, add the onion, garlic, salt and pepper. Cook for a few minutes or until the onion and garlic has softened.

Once the onion and garlic are cooked, add the remaining sauce ingredients. Cook over low heat for 10 minutes, stirring regularly. Remove the sauce from the heat and set aside to cool.

When the sauce has cooled, process in a blender until it is a smooth consistency.

Once the pork is cooked, remove from the barbecue and wrap in foil. Let the pork rest for at least 30 minutes.

Pull the pork apart using two forks and mix with the sauce in a large bowl.



Maple Brined Smoked Chicken with Gravy

(Indirect/Low and Slow - 20 mins prep
- 12 hours brining - 2.5-3.5 hours cook -
Serves 4)

Ingredients

2kg whole chicken
4 to 6 chunks smoking wood (we use a
combination of Apple and Cherry)

For the brine

*Note: You will need a pot or large bowl to
brine the chicken in.*

1 cup maple syrup
½ cup bourbon
2 tablespoons pickling spice
½ cup table salt
4 L cold tap water
500 ml boiling water

For the gravy

2 tablespoons butter
½ brown onion, diced
Fine sea salt
Freshly ground pepper
500 ml chicken stock
Pan juices from chicken
1 tbsp cornflour
2 tablespoons water

Method

In a small jug, combine the pickling spice, salt, maple syrup and boiling water. Stir until the salt has dissolved and set side in the fridge to cool. Once the water is cool, add the mixture to 4 litres of cold tap water in the pot/bowl. Place the chicken in the brine breast end first so the legs just poke out the top of the liquid.

Place the pot/bowl in the fridge to brine the chicken overnight. Once ready, remove the chicken from the brine and rinse. Pat the chicken dry with paper towel and return to the fridge.

Set up and light your Summit® Kamado for indirect low and slow cooking, as per the instructions in this handbook (P. 17).

Place the chicken on the cooking grill, directly above the drip pan and follow further instruction.

Note: For this recipe we recommend you use a higher cooking temperature of approximately 130°C to 150°C - use the top damper to adjust the temperature accordingly.

Cook the chicken for 2½ to 3½ hours or until the chicken has reached an internal temperature of 74°C.

Remove chicken from the barbecue and set aside to rest. While the chicken is resting, make the gravy.

Melt the butter in a saucepan over medium-heat. Add the onion, salt and pepper.

Cook for 5 minutes, or until the onion has softened. Add the chicken stock and juices from the drip pan.

Cook over high heat for 10 minutes, or until the gravy has reduced by half. In a separate bowl, combine the cornflour and water. Add the cornflour mixture to the gravy and stir well until thickened. Cook until the gravy comes to the boil again.

Serve with the smoked chicken.





Smoked Turkey Breast with Honey Mustard

(Indirect/Low and Slow - 15 mins prep - 5 hours brine - 4 hours cook - Serves 8)

Ingredients

1 whole turkey breast, with bone and skin,
2 to 2.5kg
4 to 6 chunks smoking wood (we use Apple)

For the brine

Note: You will need a pot or bowl to brine the turkey in.

2 litres water
½ cup salt
½ cup honey
2 teaspoons dried rosemary
2 teaspoons dried sage
1½ teaspoons dried marjoram
1 teaspoon black peppercorns
2 bay leaves

For the mustard

½ cup Dijon mustard
3 tablespoons honey
2 tablespoons light brown sugar

Method

In a large pot or bowl, whisk the brine ingredients until the salt is dissolved.

Place the turkey breast in the brine, using a plate to keep it submerged, cover it, and refrigerate for 5 hours.

Remove the turkey from the brine and discard the brine. Rinse under cold running water and pat dry with paper towel. Place on a wire rack over a baking pan and refrigerate uncovered for 12 to 16 hours, to dry the skin.

Set up and light your Summit® Kamado for indirect low and slow cooking, as per the instructions in this handbook (P. 17).

Place the turkey breast in the centre of the cooking grill and follow further instruction.

Cook for about 4 hours, or until the internal temperature reaches 71°C.

While the turkey is cooking, mix the mustard ingredients together in a small bowl until the sugar is dissolved, and set it aside.

Remove the turkey breast and allow it to rest for at least 10 minutes. Slice thinly and serve with the mustard.



Beef Brisket

(Indirect/Low and Slow - 15 mins prep -
12-24 hours marinating - 8-10 hours cook
- Serves 12-15)

Ingredients

1 whole beef brisket (including both the flat and the point), about 4.5 to 6kg
8 wood chunks (we recommend a wood with a bold smoke flavour, such as mesquite)

For the rub

2 tablespoons hot paprika or chilli powder
1 tablespoon brown sugar, packed
1 tablespoon salt
1 tablespoon onion powder
1 tablespoon paprika
1 tablespoon ground cumin
2 teaspoons ground black pepper
2 teaspoons ground allspice

Method

Mix all of the spice rub ingredients together in a large bowl. If not already done, trim the fat from the fat side so that it is half a centimetre thick, but no less. On the meatier side, remove the membrane, to allow access to the meat underneath for seasoning.

Massage the rub all over the brisket, cover and refrigerate for 12 to 24 hours.

One hour before cooking, remove the brisket from the fridge.

Set up and light your Summit® Kamado for indirect low and slow cooking, as per the instructions in this handbook (P. 17).

Place the brisket on the grill, fat side up and follow further instruction.

Cook the brisket 4-5 hours, or until the internal temperature reaches about 70°C. At this point, the outside of the brisket will be a very dark brown, almost black colour.

Remove the brisket from the barbecue and wrap with aluminium foil or butchers paper. This will protect the exterior and prevent the brisket from drying out.

Return the brisket, wrapped, to the barbecue and cook for a further 4-5 hours, or until the internal temperature reaches 93°C.

Remove the brisket from the barbecue and allow it to rest, still wrapped, for 1-2 hours.

Slice thinly against the grain and serve. If you want to, reserve the juices accumulated in the foil and pour over the sliced meat.



Classic Pineapple Upside Down Cake

(Indirect/Low - 10 mins prep - 25-30 mins cook - Serves 4)

Ingredients

250g butter, divided
1 cup brown sugar
440g canned pineapple rings or pieces
Glacé cherries
2 cups self raising flour
1 cup castor sugar
2 eggs
1 cup milk
1 teaspoon vanilla extract
Cream or ice cream, to serve

Method

Set up and light your Summit® Kamado for indirect low cooking, as per the instructions in this handbook (P. 15).

Combine 125g butter with the brown sugar and spread over the base of one large or two small drip pans. Place the pineapple and cherries in a decorative manner on top of the butter and brown sugar mix.

In a mixer or food processor, combine the flour, castor sugar, eggs, milk, vanilla, and remaining butter. Mix until creamy.

Pour the cake batter over the pineapple decoration and spread it evenly.

Place the cake in the centre of the grill and cook for 25 to 30 minutes, or until golden brown.

Turn the cake out of the pan upside down onto a wire rack, and serve hot or cold with cream or ice cream.



Mixed Berry Cobblers

(Indirect/Low - 10 mins prep - 35-40 mins cook - Serves 4)

Ingredients

1 cup self raising flour
100g unsalted butter
 $\frac{2}{3}$ cup caster sugar, divided
 $\frac{1}{3}$ cup buttermilk
2 teaspoons vanilla extract, divided
1 x 250g punnet strawberries, hulled and quartered
1 x 125g punnet raspberries
1 x 125g punnet blueberries
 $\frac{1}{4}$ cup flaked almonds
Icing sugar, to dust
Thickened cream, to serve

Method

Set up and light your Summit® Kamado for indirect low cooking, as per the instructions in this handbook (P. 15).

In a bowl mix together the flour, unsalted butter and $\frac{1}{3}$ cup of the caster sugar. Using fingertips, rub together until mixture resembles fine breadcrumbs. Add the buttermilk and 1 teaspoon of the vanilla, and combine. Mixture will form into a wet dough. Set aside.

In a separate bowl mix together the berries, the remaining sugar ($\frac{1}{3}$ cup) and remaining vanilla extract (1 teaspoon). Toss to combine.

Divide the berry mixture between 4 ramekins. Gently press berries to compact into ramekins. Top with the cobbler mixture, then sprinkle with the flaked almonds.

Once the barbecue is preheated, place the berry cobblers on the grill and cook for 35 to 40 minutes or until golden and cooked through.

Dust the cobblers with icing sugar and serve with the thickened cream

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
	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, 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 & method
Bolar Roast, whole, boneless	2kg (80-100mm thick)	80 to 100 minutes roast/indirect medium heat (190-230°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 grill/direct medium heat (210-250°C)
Kebab	3cm cubes	6 to 7 minutes grill/direct high heat (250-290°C)
Rib roast (prime rib), with bone	4kg (100-120mm thick)	1¾ to 2 hours roast/indirect medium heat (190-230°C)
Short ribs	2-2.5kg	7 to 8 hours low and slow/indirect very low heat (100-130°C)
Steak: rump, porter-house, rib-eye, T-bone or fillet	2cm thick	4 to 6 minutes grill/direct high heat (250-290°C)
	2.5cm thick	6 to 8 minutes grill/direct high heat (250-290°C)
	3cm thick	8 to 10 minutes grill/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 (190-230°C)

LAMB		
Cut	Thickness/weight	Approximate cooking time & method
Burger, lamb mince	2cm thick	8 to 10 minutes grill/direct medium heat (210-250°C)
Chop or cutlet: loin or chump (trimmed, if untrimmed use a hotplate)	2cm thick	4 to 6 minutes grill/direct medium heat (210-250°C)
	2.5cm thick	6 to 8 minutes grill/direct medium heat (210-250°C)
Leg of lamb, bone in	1.8kg - 2.3kg (approx. thickness 80-100mm)	1½ to 2 hours roast/indirect medium heat (190-230°C)
Leg of lamb, boneless, rolled	1.25-1.5kg (approx. thickness 80-100mm)	1½ to 2 hours roast/indirect medium heat (190-230°C)
Leg of lamb, butterflied	1.5-1.75kg	30 to 45 minutes total: sear 10 to 15 minutes grill/direct medium heat (210-250°C), cook 20 to 30 minutes roast/indirect medium heat (190-230°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)

Barbecuing Guide

PORK		
Cut	Thickness/weight	Approximate cooking time & method
Belly, pork (bone in/ bone-less)	1.5kg, 5-6cm thick	50 to 60 minutes roast/indirect high heat (220-260°C)
Burger, pork minced	1cm thick	8 to 10 minutes grill/direct medium heat (210-250°C)
Chop/ cutlet: rib, loin or shoulder (boneless or bone in)	2cm thick	6 to 8 minutes grill/direct medium heat (210-250°C)
	2.5-3cm thick	8 to 10 minutes grill/direct medium heat (210-250°C)
Leg of Ham, smoked, bone in	3.5kg	1½ to 2 hours roast/indirect medium heat (150-180°C)
Leg of Pork, pickled, bone in (raw leg of ham)	5-6kg	3.5 hours roast/indirect medium heat (190-230°C)
Loin roast, bone in	1.5-2.5kg (90-110mm)	1½ to 2 hours roast/indirect high heat (220-260°C)
Loin roast, boneless, rolled	1.75kg (90-110mm)	1½ to 2 hours roast/indirect high heat (220-260°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 grill/direct medium heat (210-250°C)

POULTRY		
Cut	Thickness/weight	Approximate cooking time & method
Burger, Chicken mince	2cm thick	1 to 14 minutes grill/direct medium heat (210-250°C)
Chicken breast, boneless, skinless	175-225g, whole	10 to 12 minutes grill/direct medium heat (210-250°C)
Chicken drumstick	75-115g	23 to 35 minutes total: 3 to 5 minutes grill/direct medium heat (210-250°C), 20 to 30 minutes roast/indirect medium heat (190-230°C)
Chicken thigh, bone in	140-175g	23 to 35 minutes total: 3 to 5 minutes grill/direct medium heat (210-250°C), 20 to 30 minutes roast/indirect medium heat (190-230°C)
Chicken thigh, boneless, skinless	115g	8 to 10 minutes grill/direct medium heat (210-250°C)
Chicken, whole	2-2.5kg	1¼ to 1½ hours roast/indirect medium heat (190-230°C)
Chicken, maryland	300-340g	23 to 35 minutes total: 3 to 5 minutes grill/direct medium heat (210-250°C), 20 to 30 minutes roast/indirect medium heat (190-230°C)
Chicken wing	70-75g	25 to 35 minutes roast/indirect medium heat (190-230°C)
Duck breast, boneless	300-340g	20 to 25 minutes roast/indirect medium heat (190-230°C), sear skin side down only for 2 minutes grill/direct medium heat (210-250°C)]
Duck, whole	1.6-2.2kg	1 to 1¼ minutes roast/indirect high heat (220-260°C)
Turkey breast, boneless, rolled	1-1.2kg	1 to 1¼ hours roast/indirect medium heat (190-230°C)
Turkey, whole, not stuffed	4-5kg	1¾ to 2¼ hours roast/indirect medium heat (190-230°C)
	5-6kg	2¼ to 2½ hours roast/indirect medium heat (190-230°C)

SEAFOOD

Type	Thickness/weight	Approximate cooking time & method
Fish, fillet or steak: snapper, barramundi etc	1cm thick	6 to 8 minutes grill/direct medium heat (210-250°C)
	2.5cm thick	8 to 10 minutes grill/direct medium heat (210-250°C)
	2.5–3cm thick	10 to 12 minutes grill/direct medium heat (210-250°C)
Fish, whole	450g	15 to 20 minutes roast/indirect medium heat (190-230°C)
	1–1.2kg	30 to 40 minutes roast/indirect medium heat (190-230°C)
Oyster	75–115g	5 to 7 minutes grill/direct medium heat (210-250°C)
Prawn	40g	1 to 4 minutes grill/direct high heat (250-290°C)
Salmon, fillet or steak	3-4cm thick	6 to 10 minutes grill/direct medium heat (210-250°C)
Scallop	40g	4 minutes grill/direct high heat (250-290°C)

VEGETABLE

Type	Thickness	Approximate cooking time & method
Asparagus	1cm diameter	4 to 6 minutes grill/direct medium heat (210-250°C)
Beetroot	whole	1 to 1½ hours roast/indirect medium heat (190-230°C)
Capsicum	whole	10 to 12 minutes grill/direct high heat (250-290°C)
	halved or quartered	6 to 8 minutes grill/direct medium heat (210-250°C)
Carrot	2.5cm 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	1cm slices	6 to 8 minutes grill/direct medium heat (210-250°C)
Garlic	whole	40 to 50 minutes roast/indirect medium heat (190-230°C)
Mushroom	large, whole	8 to 12 minutes grill/direct medium heat (210-250°C)
Onion	halved	35 to 40 minutes roast/indirect medium heat (190-230°C)
	1cm slices	8 to 10 minutes grill/direct medium heat (210-250°C) with the GBS™ Griddle
Potato	whole	1 to 1¼ hour roast/indirect medium heat (190-230°C)
	1cm slices	10 to 12 minutes grill/direct medium heat (210-250°C)
Pumpkin	4cm 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)
	1cm slices	12 to 15 minutes grill/direct medium heat (210-250°C)
Tomato	whole	8 to 10 minutes grill/direct medium heat (210-250°C)
	halved	6 to 8 minutes grill/direct medium heat (210-250°C)
Zucchini	1cm slices	4 to 6 minutes grill/direct medium heat (210-250°C)

Summit Charcoal Accessories



Grilling Rack

Prepare your entrée, sides, and even toast bread all at once with the Grilling Rack. The versatile rack elevates your barbecuing possibilities by acting as a second grill that hovers over the main cooking grill, increasing the cooking area of your barbecue. You can even use it to almost double the capacity of your Summit Charcoal when roasting or cooking indirect low and slow, because what's even better than one brisket? A brisket and a rack of ribs!

Weber® Barbecue Tools

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.



Stainless Steel Tool Set

Comprises tongs, spatula and barbecue fork.

Stainless Steel Chef's Tongs



Charcoal rake

Every aspect of barbecuing should be simple - arranging charcoal is no exception. Use the Charcoal Rake to easily arrange your coals into a pyramid ready for lighting without getting your hands dirty, then use it again once they're lit to safely spread them out, ready for cooking.

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 cleaned and reused.

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



3 Sided Grill Brushes

These grill brushes feature a round head full of stainless steel 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.



Rib and Roast Holder

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 material, the 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 with Weber® logo.



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.





Weber Connect Smart Barbecuing Hub

The Connect smart barbecuing hub is your barbecue assistant. Get notified by food readiness count-downs, to when it's time to tend, flip and or serve your food.



Instant Read Thermometer

Make sure your meat is cooked just the way you like it with this instant read thermometer.









Australian Representative

Weber-Stephen Products Co. (Australia) Pty Ltd

ABN 18 006 305 237

Level 1, 142-144 Fullarton Road, Rose Park, South Australia, 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

Weber-Stephen Products New Zealand

CN 4425758

25B O'Rorke Road, Penrose, Auckland 1061

Consumer information phone 0800 493 237.

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

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