

# BECOME A GRILL MASTER



## WELCOME TO THE HEART OF GRILLING

This course teaches you how to use the Weber way of grilling to open up a world of possibilities on your barbecue.

Covering the key skills such as lighting and temperature control, you will be learning how to perfectly grill, roast and bake!

RECIPE CARD

# ADVANCED WESTERN CLASSICS

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CEDAR PLANK KING SALMON WITH CHIMICHURRI SAUCE

TEXAS SMOKED WHOLE CHICKEN

SMOKED BABY BACK RIBS

POTATO GRATIN


WARM BANANA PUDDING



# CEDAR PLANK KING SALMON WITH CHIMICHURRI SAUCE

 Preparation Time:  
25 minutes

 Grill Method:  
Indirect

 Grill Temperature:  
220 °C

## Ingredients you will need:

Fresh New Zealand King Salmon Fillet  
Extra Virgin Olive Oil  
Salt & Pepper  
Fresh Italian Parsley  
Garlic Cloves  
Red Chili (optional)  
Fresh or Dried Oregano  
Red Wine Vinegar  
Whole Lemon

## Accessories you will need:

Weber Firespice Cedar Planks  
Weber Premium Basting Brush  
Weber Instant-Read Thermometer

## How to grill:

1. Ensure that your Weber grill has been pre-heated on medium heat to 220°C.
2. Set up your grill for indirect cooking by turning off one burner or arranging your charcoals.
3. Place the Weber Premium Basting Brush into the grill to allow it to smolder.
4. Once the plank begins to smolder, place your King salmon fillets onto the plank.
5. Close the lid of the grill and cook for 5 minutes for medium rare doneness or 10 minutes for well done, check using a Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness.
6. Serve warm directly on the plank.

## How to prepare:


1. Prepare the chimichurri sauce by chopping the parsley, garlic and oregano into a fine paste then transfer into a mixing bowl.
2. Add extra virgin olive oil, red wine vinegar, salt and pepper to the paste. Mix well to combine. Adjust the seasoning according to your taste.  
**(tip: As the only seasoning is from the sauce, do ensure to generously season the sauce to make up for the lack of seasoning in the fish.)**
3. Remove the King salmon fillet from its packaging.
4. Use a paper towel to pat dry excess moisture.
5. Place the King salmon fillet onto a clean tray.
6. Use the Weber Basting Brush to brush on the chimichurri sauce evenly on to the King salmon fillets.



# TEXAS SMOKED WHOLE CHICKEN

 Preparation Time:  
15 minutes

 Grill Method:  
Indirect

 Grill Temperature:  
180 °C

## Ingredients you will need:

Whole Chicken (about 1.2kg)  
Salt & Pepper  
Olive Oil

## Accessories you will need:

Weber Hickory Wood Chips  
Weber Deluxe Poultry Roaster  
Weber Instant-Read Thermometer  
Weber Smoker Box

## How to prepare:

1. Remove the chicken from its packaging.
2. Remove the neck and feet of the chicken.
3. Use a paper towel to pat dry excess moisture.
4. Place the chicken onto a clean tray.
5. Apply a layer of olive oil to the chicken.
6. Sprinkle a generous amount of salt and pepper onto the chicken and let it marinate for 20 minutes or up to 1 hour for better flavor.

## How to grill:

1. Soak the wood chips in water for 15 minutes.
2. Pre-heat your grill for indirect heat on medium-low heat to 180°C.
3. Add woodchips to the charcoal or using a smoker box on gas/electric grills as needed.
4. Once smoke is present, place the chicken into the grill on the indirect zone and smoke for 45 minutes until the internal temperature reaches 75°C, check using a Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness. Adding woodchips as needed.
5. Once cooked, remove from the grill and let the chicken rest for 5 minutes before cutting. Serve warm.



# SMOKED BABY BACK RIBS

 Preparation Time:  
10 minutes

 Grill Method:  
Indirect

 Grill Temperature:  
180 °C

## Ingredients you will need:

Baby Back Pork Ribs  
Spice Rub  
Olive Oil  
Barbecue Sauce

## Accessories you will need:

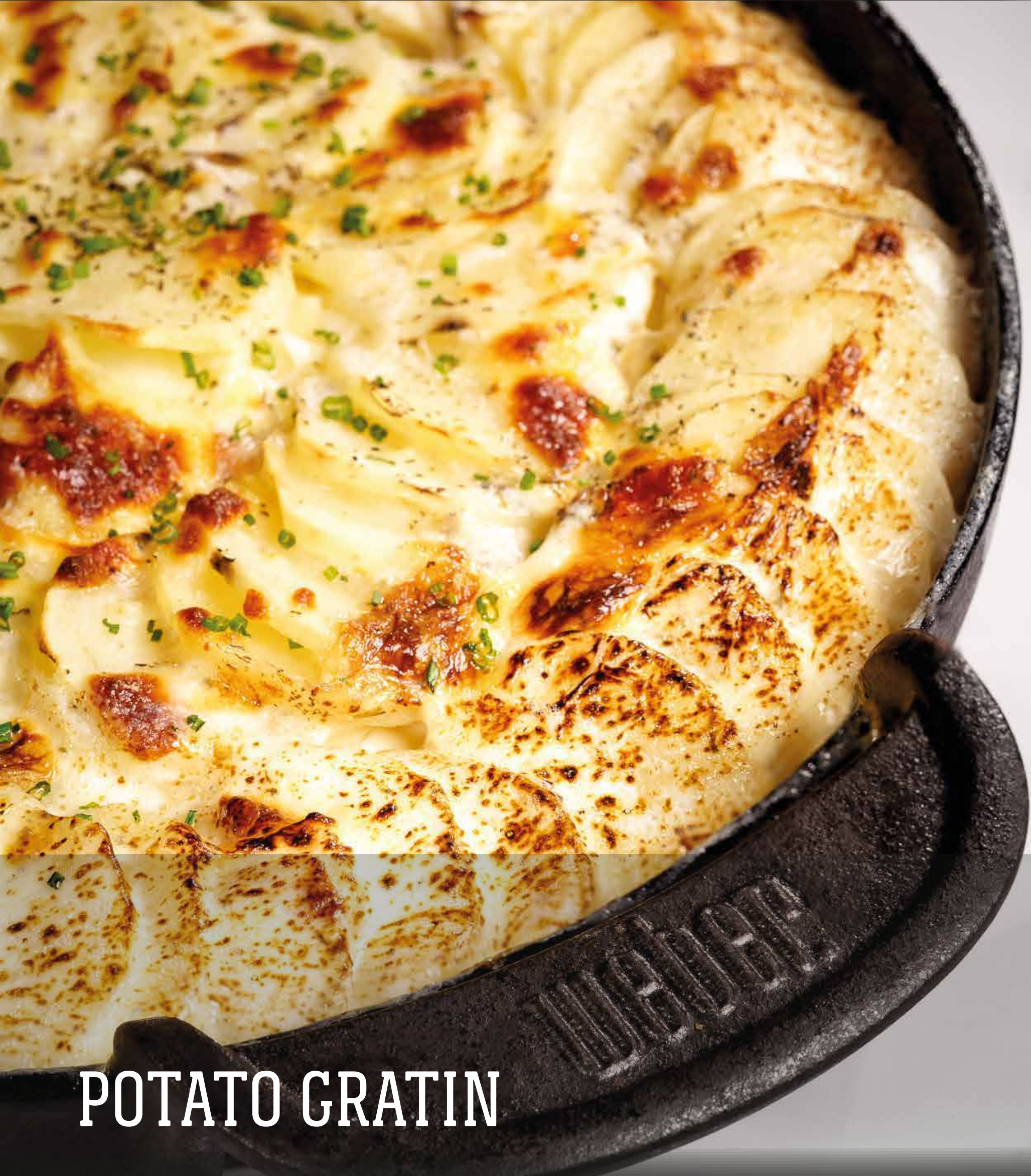
Weber Hickory Wood Chips  
Weber Premium Basting Brush  
Weber Instant-Read Thermometer  
Weber Smoker Box

## How to prepare:


1. Remove the pork ribs from its packaging.
2. Use a paper towel to pat dry excess moisture.
3. Place the pork ribs onto a clean tray.
4. Apply a layer of olive oil using the Weber Premium Basting Brush  
**(tip: Always apply a layer of oil before using dry rubs, as it helps the rub stick to the meat.)**
5. Generously season the pork ribs with the spice rub on all surface area.
6. Let the meat marinate in the dry rub for 20 minutes or up to 1 hour for better flavor.
7. Prepare your barbecue sauce for basting.

## How to grill:

1. Soak the wood chips in water for 15 minutes.
2. Pre-heat your grill for indirect heat on medium-low heat to 180°C.
3. Add woodchips to the charcoal or using a smoker box on gas/electric grills.
4. Once smoke is present, place the pork ribs into the grill on the indirect zone and smoke for 30 minutes until the internal temperature reaches 65°C , check using a Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness. Adding woodchips as needed.
5. Once the temperature reaches the target, wrap the ribs in foil.
6. Brush on as much sauce as you like before returning to the grill for a further 20 minutes on indirect heat or until the meat becomes tender.
7. Once cooked, remove from the grill and let the pork ribs rest for 5 minutes before cutting. Serve warm.



# POTATO GRATIN

 Preparation Time:  
15 minutes

 Grill Method:  
Indirect

 Grill Temperature:  
200 °C

## Ingredients you will need:

Russet Potatoes  
Heavy Cream  
Parmesan Cheese  
Cheddar Cheese  
Salt  
Fresh Thyme  
Garlic Cloves

## Accessories you will need:

Weber GBS Griddle  
Weber Premium Gloves

## How to prepare:


1. In a mixing bowl, pour the cream in.
2. Slice the potatoes into thin slices about 0.5cm thickness (best done with a mandolin).
3. Soak the potatoes in the cream to prevent oxidation.
4. Chop the garlic into a fine paste.
5. Add salt, garlic paste and thyme leaves into the cream mixture and mix well.
6. Transfer the potato mixture into the Weber GBS Griddle and arrange the potatoes in a nice 'domino' pattern.

## How to grill:

1. Place the Weber GBS Griddle into a 200°C pre-heated grill. Ensure that the grill is set up for indirect heat with one of the burners turned off or adjust the charcoals.
2. Bake the potato gratin for 15 minutes or until the potatoes have softened and the cheese has caramelized.
3. Carefully remove the griddle from the grill using the Weber Premium Gloves for protection.  
**(tip: Always put on heat proof gloves when handling the grill or hot objects.)**
4. Garnish with more thyme leaves. Serve warm.



# WARM BANANA PUDDING

 Preparation Time:  
15 minutes

 Grill Method:  
Indirect

 Grill Temperature:  
180 °C

## Ingredients you will need:

Fresh Banana  
Fresh Milk  
Eggs  
White Sugar  
Vanilla Extract

## Accessories you will need:

Weber Premium Gloves

## How to prepare:

1. Separate the egg yolks from the egg whites in separate mixing bowls.
2. Chop the banana into a paste.
3. Add the banana paste to the egg yolks, together with vanilla extract, milk & sugar. Mix well to combine.
4. Whisk the egg whites together with sugar to form a stiff peak.
5. Pour the pudding mixture into a bake proof vessel.
6. Carefully spoon the whipped egg whites over and spread evenly.

## How to grill:

1. Pre-heat the grill on indirect medium-low heat to 180°C.
2. Place the banana pudding into the grill over the indirect zone and bake for 10-15 minutes or until the meringue has nicely browned.
3. Carefully remove from the grill using the Weber Premium Gloves for protection.  
(tip: Always put on heat proof gloves when handling the grill or hot objects.)
4. Serve warm.