

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 BOOKLET

AMERICAN CLASSICS


PERFECT GOURMET SAUSAGES

HOT & FAST BLACK ANGUS BEEF SHORT RIBS

GRILLED WAGYU CHEESEBURGERS

MACARONI & CHEESE

PERFECT GOURMET SAUSAGES

 Preparation Time:
5 minutes

 Grill Method:
Direct

 Grill Temperature:
200 °C

Ingredients you will need:

Fresh Gourmet Sausages
Olive Oil

Accessories you will need:

Weber Instant-Read Thermometer
Weber Basting Brush

How to prepare:

1. Remove the sausages from its packaging.
2. Use a paper towel to pat dry excess moisture.
3. Place the sausages onto a clean tray.
4. Apply a layer of olive oil evenly to the sausages using the Weber Basting Brush.


How to grill:

1. Ensure that your Weber grill has been pre-heated on medium heat to 200°C.
2. Set up your grill for direct cooking by keeping all burners turned on or arranging your charcoals.
3. Place the sausages directly onto the cooking grates.
4. Close the lid of the grill and cook for 3 minutes per side. Use the Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness.
5. Serve warm.

(TIP: A well grilled sausage should have a well caramelized color; juicy meat and the casing has not ruptured.)

A close-up photograph of several pieces of grilled Angus beef short ribs on a metal grill. The ribs are dark brown and charred, with a thick layer of fat. Smoke is rising from the grill, creating a hazy atmosphere. The ribs are arranged on the grill, with some showing the bone.

HOT & FAST BLACK ANGUS BEEF SHORT RIBS

 Preparation Time:
15 minutes

 Grill Method:
Indirect

 Grill Temperature:
200 °C

Ingredients you will need:

Fresh Grain-Fed Beef Short Ribs
Olive Oil
Spice Rub
Salt (if required)

Accessories you will need:

Weber Mesquite Wood Chips
Weber Basting Brush
Weber Instant-Read Thermometer
Weber Smoker Box

How to prepare:


1. Trim off excess fat from the beef rib.
2. Use a paper towel to pat dry excess moisture on the beef rib.
3. Place the beef rib onto a clean tray.
4. Apply a layer of olive oil evenly to the beef rib using the Weber Basting Brush.
5. Season generously with the spice rub, ensuring that the beef ribs are well coated with the dry rub.□

How to grill:

1. Ensure that your Weber grill has been pre-heated on medium heat to 200°C.
2. Set up your grill for indirect cooking by turning off one burner or arranging your charcoals.
3. Place the beef ribs into the grill directly on the cooking grate over the hot zone.
4. Sear the ribs on all sides until a nice caramelized color.
5. Place a smoker box filled with dry wood chips directly over a burner or woodchips directly into burning charcoal to produce smoke.
6. Move the ribs to the indirect zone, close the lid of the grill and smoke for 20 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.
7. Wrap the ribs in butchers' paper or aluminum foil, and continue cooking for another 20 minutes.
8. Once done, serve warm.



GRILLED WAGYU CHEESEBURGERS

 Preparation Time:
15 minutes

 Grill Method:
Direct

 Grill Temperature:
250 °C

Ingredients you will need:

Wagyu Burger Patty
Burger Bun
Sliced Emmental Cheese
Romain Lettuce
Red/Yellow Onion
Tomato
Mayonnaise
Ketchup
Soften Butter

How to prepare:

1. Remove the Wagyu patty from its packaging.
2. Use a paper towel to pat dry excess moisture.
3. Place the Wagyu patty onto a clean tray.
4. Apply a layer of olive oil evenly to the patty using the Weber Basting Brush.
5. Season with salt and pepper to taste.
6. Slice the burger bun in half and spread the butter on both sides of the bun.
7. Prepare the vegetables by slicing them and putting it on a 2nd tray.

Accessories you will need:


Weber Instant-Read Thermometer
Weber Spatula

How to grill:

1. Ensure that your Weber grill has been pre-heated on high heat to 250°C.
2. Set up your grill for direct cooking by turning on all burners or arranging your charcoals.
3. Over direct heat, place the patty directly on the cooking grates.
4. Close the lid of the grill and cook for 3 minutes then flip the patty using the Weber Spatula and add the sliced cheese then close the lid. For medium rare doneness cook for a total of 6 minutes or 10 minutes for well done, check using a Weber Instant-Read Thermometer to ensure the internal temperature has reached your desired doneness.
5. Once cooked, remove from the grill and set aside.
6. Toast the burger buns. Then assemble your burger add your sauces and serve.



MACARONI & CHEESE

 Preparation Time:
20 minutes

 Grill Method:
Indirect

 Grill Temperature:
200 °C

Ingredients you will need:

Boiled Macaroni
Fresh Milk
Mozzarella Cheese
Cheddar Cheese
Butter
Plain Flour

How to prepare:

1. First, ensure that your pasta has been boiled.
(TIP: boil your pasta 1 minute less than stated on the packaging to ensure a perfectly cooked mac & cheese)
2. Prepare your milk, butter, flour and cheese on the side table of your grill.

Accessories you will need:

Weber GBS Griddle
Weber Premium Gloves

How to grill:

1. Place the Weber GBS Griddle into a 200°C pre-heated grill. Ensure that all burners are on high heat.
2. Pour the milk and cheese into the griddle and close the lid. Cook for 5 minutes to allow the cheese to melt, saving some of the cheese for the top later on.
3. Once cheese has melted, add in butter and plain flour. Whisk until it is well incorporated.
4. The cheese sauce would have now been thickened up.
5. Add in the macaroni and mix well until all the pasta has been coated in the cheese sauce.
6. Sprinkle the left over cheese on top of the coated pasta and bake over indirect heat by turning off one of the burners or adjusting your charcoal.
7. Once the cheese has caramelized, remove from the grill while wearing Weber Premium Gloves to protect your hands from the hot griddle.