

RECIPE CARD

DISCOVER GRILLING

CEDAR PLANK KING SALMON FILLET

BLACK ANGUS GRAIN-FED STRIPLOIN STEAKS

GRILLED ORGANIC ASPARAGUS



Fresh New Zealand King Salmon Fillet
Whole Lemon
Olive Oil
Salt & Pepper
Fresh Dill

Accessories you will need:

Weber Firespice Cedar Plank Weber Basting Brush Weber Instant-Read Thermometer

- 3. Place the King salmon fillet onto a clean tray.
- 4. Apply a layer of olive oil evenly to the fillet using the Weber Premium Basting Brush.
- 5. Season with salt and pepper to taste.
- 6. Slice a few pieces of lemon to be used for garnish and squeeze the rest of the juice over the prepared King salmon fillets.

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 Firespice Cedar Plank into the grill to allow it to smolder.
- 4. Once the plank begins to smolder, place your salmon fillets onto the plank, together with lemon slices and fresh dill leaves.
- 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.



Ingredients you will need:

Fresh Black Angus Grain-Fed Striploin Steaks (250g each) Olive Oil Salt & Pepper Fresh Rosemary

How to prepare:

- 1. Remove the steaks from its packaging.
- 2. Use a paper towel to pat dry excess moisture.
- 3. Place the steaks onto a clean tray.
- 4. Apply a layer of olive oil evenly to the steaks.
- 5. Season with salt and pepper to taste.

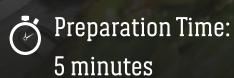
Accessories you will need:

Weber Instant-Read Thermometer

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 keeping all burners turned on or arranging your charcoals.
- 3. Place the in the grill directly on the cooking grates.
- 4. Close the lid of the grill and cook for 2 minutes per side for medium rare doneness or 4 minutes per side for well done, check using a Weber Instant-Read Thermometer to see that the internal temperature has reached your desired doneness.
- 5. Remove from the grill and let the steaks rest for 1-2 minutes before slicing.
- 6. Garnish with finely chopped rosemary.





Ingredients you will need:

Fresh Organic Asparagus Softened Butter Cajun Spice Mix

Accessories you will need:

Weber Grilling Basket or Pan Weber Premium Basting Brush



Grill Temperature: 250 °C

How to prepare:

- 1. Remove the asparagus from its packaging.
- 2. Trim off the bottom part of the asparagus.
- 3. If the asparagus has a fibrous skin, use a peeler to remove it.
- 4. Place the asparagus onto a clean tray.
- 5. Apply the butter to the asparagus together with the Cajun spice mix and coat the asparagus well using the Weber Premium Basting Brush.
- 6. Adjust the seasoning if required.
 (Tip: Check to see if the spice mix contains salt. If it does, do not add too much.)

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 keeping all burners turned on or arranging your charcoals.
- 3. Place the seasoned asparagus into the Weber Grilling Basket or Pan.
- 4. Place the entire grilling basket or pan directly onto the hot cooking grates.
- 5. Close the lid of the grill and cook for 2 minutes.
- 6. Then give the basket or pan a shake to rotate the asparagus giving it an even caramelization and cook for another 2 minutes.
- 7. Remove the asparagus from the grill and serve warm.



