



QUICK TIPS

HOLIDAY GRILLING MADE EASY

#25DaysofGrilling

TIP 01: GRILLING IN COLD WEATHER

Test your inner Grill Master by bringing barbecue into the winter.

CLEAN

Keep your grill, and the pathway to it, free of snow. Perform all grill maintenance to ensure safe and easy grilling sessions.

STAGE

Set yourself up for success by prepping your food indoors before grilling to save time spent outside in the cold. Keep tools and a warm plate handy, just inside the door nearest to your grill.

PRE-HEATING

Allow extra time for your grill to get up to temperature (pre-heat to 500°F).



GRILLING TIME

Each time you open the lid, it adds 5 to 7 minutes. "Lookin' ain't cookin'!"

DON'T FORGET!

Let your food rest after bringing it indoors. Make sure your grill and fuel source are off. Close all vents on charcoal models.

TIP 02: HOLIDAY FOOD IDEAS

FOOD	PREPARATION	GRILLING
 BEEF TENDERLOIN SKEWERS	<ul style="list-style-type: none">• Soak wood skewers for 30 minutes• Marinate in teriyaki for 1-2 hours• Cut into even bite-sized cubes and thread onto skewers	450° - 550°F Direct Heat 4 minutes, turning once (depending on size)
 GREEN BEANS	<ul style="list-style-type: none">• Coat with oil, marinades or seasonings• Add to preheated grill basket	350° - 450°F Direct Heat 5-7 minutes, stirring occasionally
 TWICE-BAKED PLANKED POTATOES	<ul style="list-style-type: none">• Soak plank for 1 hour• Top with mashed potatoes	350°F Indirect Heat 20 minutes
 LOBSTER TAILS	<ul style="list-style-type: none">• Cut shell down center• Split meat with knife & open like a book• Add oil, salt, pepper to flesh side• Grill flesh side down	350° - 450°F Indirect Heat 7-11 minutes, turning once

TIP 03: SIMPLE WAYS TO ADD FLAVOR TO YOUR PRIME RIB ROAST

- 1 Make a simple rub with salt, pepper, and granulated garlic using a 2:1:1 ratio.
- 2 For an extra flavor boost, make a pesto out of fresh herbs or Herbes de Provence.
- 3 Score the beef and add whole peeled garlic cloves.
- 4 To enhance your experience, grill on a charcoal model and/or use a rotisserie.
- 5 Use mesquite wood chips/chunks to add a nice smoky flavor.

Grill over indirect medium heat (350° – 450°F). For a 5-6 lb bone-in roast, it will take about 1.5 to 2 hours.



TIP 04: GIFTS FOR THE GRILL MASTER



TOP 5 GRILLING ESSENTIALS

- Barbecue Mitt
- Rapidfire® Chimney Starter/ Lighter Cubes
- Tool Set
- Instant-Read Thermometer
- Grill Brush



FOR THE GRILLER WHO HAS EVERYTHING

- Gourmet BBQ System™
- Drip Pans
- Grill Basket
- Kabob Set
- Rotisserie



STOCKING STUFFERS

- Firespice® Smoked Woods
- Firespice™ Cedar Planks
- Burger Press
- Bear Claw Shredders
- Bamboo Skewers



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