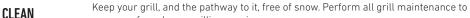


QUICK TIPS HOLIDAY GRILLING MADE EASY

#25DaysofGrilling





ensure safe and easy grilling sessions.

Set yourself up for success by prepping your food indoors before grilling to save time

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 yents on charcoal models.

TIP 02: HOLIDAY FOOD IDEAS

FOOD	PREPARATION	GRILLING
BEEF TENDERLOIN SKEWERS	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	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	Soak plank for 1 hour Top with mashed potatoes	350°F Indirect Heat 20 minutes
LOBSTER TAILS	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

- 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.
- 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 $(350^{\circ} - 450^{\circ}F)$. 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® Smoking Woods
- Firespice[™] Cedar Planks
- Burger Press
- Bear Claw Shredders
- · Bamboo Skewers



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