



ALL THE RIGHT PLAYS FOR PLANNING

the perfect pregame party



FORGET THE BURGERS AND BRATS.

WHEN IT COMES TO THROWING A TAILGATE PARTY, YOU EITHER NEED TO GO BIG OR GO HOME. THAT'S EXACTLY WHY WEBER IS GEARING UP TO GIVE YOU THE KNOW-HOW YOU NEED TO ALWAYS FIRE UP A WINNING GOURMET CELEBRATION.

First things first. *You gotta play by the rules:*



1

PREHEAT THAT GRILL

Preheating your grill with the lid closed for 10 to 15 minutes prepares the cooking grate by burning off any food left behind from last night's dinner, and gets the grate hot enough to sear food properly.

2

KICK CHEMICALS TO THE CURB

If using a charcoal grill, ignite your briquettes with a chimney starter and paraffin cubes instead of chemical alternatives. Chemical starters leave behind a nasty taste, and they're not eco-friendly.

3

KEEP YOUR HEAD UP AND LID DOWN

Keep the lid down—it reduces the chances of flare-ups and allows your food to cook faster and more evenly.

4

STAY SLICK

Coat your food lightly with oil to help it brown more evenly and prevent sticking. By oiling the food and not the cooking grate, you will use less oil and avoid flare-ups.

5

MAINTAIN A NO POKING ZONE

Poking allows precious juices and flavor to escape, drying out your food. That's a serious fumble.

6

TEST THE TEMP

Grilling times listed in recipes are usually approximates. Allow for more cooking time on cold or windy days, or at higher altitudes. Your best defense against under or overcooked food is an instant-read thermometer. Use it to verify doneness by inserting the tip into the center of your meat when you've timed it to come off the grill.

GET IN IT TO WIN IT.

To make sure your primo parking lot party is smooth sailing from start to finish, you need to have the right strategy. Be prepared with some items ahead of time—say, apps and dessert—and then put on your game-day grilling face when it's time to fire up the main course.

If you need some inspiration for your next stadium showdown, up your game by tackling these five delicious recipe ideas. Your guests won't know what hit 'em when you throw down with this fresh roasted eggplant dip, tempting pineapple skewers with brown butter and orange juice glaze, and one or more of these sizzling entrées.

Roasted Eggplant Dip WITH TOASTED PITA

SERVES: 4 TO 6

PREP TIME: 10 MINUTES

GRILLING TIME: 18 TO
25 MINUTES

Dip

- 2 globe eggplants, 14 to 16 ounces each
- 1 can (15 ounces) white cannellini beans, rinsed
- ½ cup lightly packed fresh Italian parsley leaves and tender stems
- 2 medium garlic cloves
- 2 anchovy fillets
- 2 tablespoons oil-packed, sun-dried tomatoes
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon fresh lemon juice
- 2 teaspoons red wine vinegar
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper

- 6 pita bread pockets



- 1.** Prepare the grill for direct cooking over high heat (450° to 550°F).
- 2.** Prick each eggplant all over with a fork. Brush the cooking grates clean. Grill over **DIRECT HIGH HEAT**, with the lid closed as much as possible, until the skins have collapsed and the flesh has softened, 15 to 20 minutes, turning every 5 minutes.
- 3.** When cool enough to handle, cut each eggplant in half lengthwise, scoop out the flesh, and place in a food processor, leaving the skins and brownish liquid behind. Add the remaining dip ingredients and process until smooth.
- 4.** Lower the temperature of the grill to medium heat (350° to 450°F). Grill the pita over **DIRECT MEDIUM HEAT**, with the lid closed as much as possible, until lightly toasted, 3 to 5 minutes, turning occasionally. Cut each pita into wedges. Serve with the dip.²

Argentine Beef Skewers

WITH CHIMICHURRI SAUCE

SERVES: 4 TO 6

PREP TIME: 20 MINUTES

GRILLING TIME: 6 TO 8 MINUTES

SPECIAL EQUIPMENT: BAMBOO SKEWERS, SOAKED IN WATER FOR AT LEAST 30 MINUTES



Sauce

- 1 cup fresh Italian parsley leaves and tender stems
- ½ cup fresh basil leaves
- ¼ cup finely chopped white onion, rinsed
- ¼ cup finely chopped carrot
- 1 medium garlic clove
- ½ teaspoon kosher salt
- 6 tablespoons extra-virgin olive oil
- 2 tablespoons rice vinegar

Rub

- 1½ teaspoons kosher salt
 - ½ teaspoon paprika
 - ½ teaspoon ground coriander
 - ½ teaspoon ground cumin
 - ¼ teaspoon ground black pepper
- 2 pounds top sirloin, 1 to 1¼ inches thick, cut into 1-inch cubes
- Extra-virgin olive oil
- 18 large cherry tomatoes

1. In a food processor or blender, finely chop the parsley, basil, onion, carrot, garlic, and salt. With the machine running, add the oil and vinegar in a steady stream, using just enough oil to create a fairly thick sauce.

2. In a small bowl mix the rub ingredients.

3. Place the meat cubes in a large bowl. Lightly coat the meat with oil and then season with the rub, stirring to coat the meat evenly.

4. Allow the meat to stand at room temperature for 20 to 30 minutes before grilling. Prepare the grill for direct cooking over high heat (450° to 550°F).

5. Thread the meat and tomatoes alternately onto skewers. Brush the cooking grates clean. Grill the skewers over **DIRECT HIGH HEAT**, with the lid closed as much as possible, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning occasionally. Serve warm with the sauce on the side or drizzled over the top.¹



Lamb Burgers

WITH TAPENADE AND GOAT CHEESE

SERVES: 6

PREP TIME: 25 MINUTES

GRILLING TIME: 8 TO
10 MINUTES

Tapenade

- 1 medium garlic clove
- ½ cup pitted kalamata olives
- ½ cup pitted green olives
- 2 tablespoons nonpareil capers, rinsed
- 2 tablespoons extra-virgin olive oil
- ½ teaspoon Dijon mustard
- ½ teaspoon herbes de Provence

- 2¼ pounds ground lamb
- ½ teaspoon herbes de Provence
- ½ teaspoon kosher salt
- ½ teaspoon ground black pepper
- 5 ounces goat cheese, crumbled
- 6 hamburger buns
- 3 plum tomatoes, thinly sliced



1. Fit a food processor with the metal chopping blade. With the machine running, drop the garlic through the feed tube and mince. Add the rest of the tapenade ingredients and pulse until coarsely chopped. (The tapenade can be made, and then covered and refrigerated, up to 1 week ahead. Bring to room temperature before serving.)

2. Prepare the grill for direct cooking over high heat (450° to 550°F).

3. In a large bowl, using your hands, gently mix the lamb, herbs, salt, and pepper. Shape the meat into six patties of equal size and thickness, about 4 inches in diameter and ¾ inch thick. With your thumb or the back of a spoon, make a shallow indentation about 1 inch wide in the center of each patty.

4. Brush the cooking grates clean. Grill the patties over **DIRECT HIGH HEAT**, with the lid closed as much as possible, until cooked to medium doneness, 8 to 10 minutes, turning once. During the last minute of grilling, top each burger with the cheese to allow the cheese to soften, and toast the buns.

5. Build the burgers with tomato slices and tapenade. Serve warm.¹

Pineapple Skewers

WITH BROWN BUTTER AND ORANGE JUICE GLAZE

SERVES: 4 TO 6

PREP TIME: 25 MINUTES

GRILLING TIME: 6 TO
10 MINUTES

- 4 tablespoons unsalted butter
- 1/3 cup light brown sugar,
firmly packed
- 1/2 cup fresh orange juice
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon ground cloves
- 1 tablespoon fresh lemon juice
- 1/2 ripe pineapple



1. In a medium skillet over high heat, melt the butter and cook until it begins to turn brown. Add the brown sugar and stir until it dissolves. Add the orange juice carefully, as it will bubble up when it hits the hot syrup. Stir until the mixture is smooth. Season with the salt, pepper, and cloves. Cook until the mixture turns syrupy (there should be about 1/3 cup). Remove the skillet from the heat, add the lemon juice, stir well, and pour the glaze into a medium bowl to cool.
2. Prepare the grill for direct cooking over medium heat (350° to 450°F).
3. Remove the top, bottom, and all the rough peel from the pineapple. Cut the pineapple lengthwise into quarters and remove the core from each section. Cut each quarter in half and then into 1-inch pieces. Add the pineapple pieces to the bowl of glaze and gently toss to coat them. Thread onto skewers.
4. Brush the cooking grates clean.
5. Grill the skewers over **DIRECT MEDIUM HEAT**, with the lid open, until the pieces are golden brown all over, 6 to 10 minutes, turning occasionally. Remove from the grill and serve warm.²

Shrimp Po'Boys

WITH CREOLE RÉMOULADE

SERVES: 6

PREP TIME: 20 MINUTES

GRILLING TIME: 3 TO 5 MINUTES

SPECIAL EQUIPMENT:
PERFORATED GRILL PAN



Rémoulade

- 1/2 cup mayonnaise
- 2 tablespoons Creole or Dijon mustard
- 2 tablespoons sweet pickle relish
- 1 tablespoon prepared horseradish
- 2 teaspoons minced fresh tarragon leaves
- 1 teaspoon minced garlic
- 1/2 teaspoon hot sauce
- 1/2 teaspoon sweet paprika
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper

- 2 pounds large shrimp (21/30 count), peeled and deveined, tails removed
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon Creole seasoning
- 6 soft French sandwich rolls, split horizontally
- 4 cups chopped iceberg lettuce
- 18 ripe tomato slices

1. In a small bowl combine the rémoulade ingredients. Cover and refrigerate until serving.

2. Prepare the grill for direct cooking over high heat (450° to 550°F) and preheat the grill pan.

3. Toss the shrimp with the oil and then evenly coat with the Creole seasoning. Spread the shrimp on the grill pan and grill over **DIRECT HIGH HEAT**, with the lid closed as much as possible, until firm to the touch and just turning opaque in the center, 2 to 4 minutes, turning once. Remove from the grill and keep warm.

4. Grill the rolls, cut sides down, over **DIRECT HIGH HEAT**, until lightly toasted, 30 seconds to 1 minute. Spread the rémoulade on the cut sides of the rolls and add lettuce, tomatoes, and shrimp. Serve warm.¹

SNAG SOME PARKING LOT EYE CANDY

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