

Cajun Red Snapper Fillets with a Quartet of Peppers

Prep time: 10 minutes

Grilling time: 16 to 21 minutes

4 medium bell peppers (1 red, 1 green, 1 yellow,
and 1 orange)

2 tablespoons extra virgin olive oil, divided

1/2 teaspoon white wine vinegar

Kosher salt

4 skinless red snapper fillets, each about 6 ounces and 3/4 inch thick

2 teaspoons Weber® Grill Creations® N'Orleans

Cajun™ Seasoning

1. Grill the bell peppers over **direct high heat** (450°F to 550°F), with the lid closed as much as possible, until the skins are blackened and blistered all over, 12 to 15 minutes, turning occasionally. Place the peppers in a large bowl and cover with plastic wrap to trap the steam. Set aside for at least 10 minutes, and then peel the skins from the peppers, discarding the skins, stems, and seeds. Save the juices in the bowl. Cut the peppers lengthwise into thin strips. Add them to the bowl. Add 1 teaspoon of the oil and the vinegar. Mix well. Season with salt to taste.

2. Lightly coat the fillets on both sides with the remaining 1-2/3 tablespoons oil. Season evenly with the seasoning. Grill over **direct high heat** (450°F to 550°F), with the lid closed as much as possible, just until the fish begins to flake when poked with a small, sharp knife and the centers are just turning opaque, 4 to 5 minutes, turning once with a spatula. Serve warm with the peppers and their juices.

Makes 4 servings

Cajun Red Snapper Fillets with a Quartet of Peppers

Prep time: 10 minutes

Grilling time: 16 to 21 minutes

4 medium bell peppers (1 red, 1 green, 1 yellow,
and 1 orange)

2 tablespoons extra virgin olive oil, divided

1/2 teaspoon white wine vinegar

Kosher salt

4 skinless red snapper fillets, each about 6 ounces and 3/4 inch thick

2 teaspoons Weber® Grill Creations® N'Orleans

Cajun™ Seasoning

1. Grill the bell peppers over **direct high heat** (450°F to 550°F), with the lid closed as much as possible, until the skins are blackened and blistered all over, 12 to 15 minutes, turning occasionally. Place the peppers in a large bowl and cover with plastic wrap to trap the steam. Set aside for at least 10 minutes, and then peel the skins from the peppers, discarding the skins, stems, and seeds. Save the juices in the bowl. Cut the peppers lengthwise into thin strips. Add them to the bowl. Add 1 teaspoon of the oil and the vinegar. Mix well. Season with salt to taste.

2. Lightly coat the fillets on both sides with the remaining 1-2/3 tablespoons oil. Season evenly with the seasoning. Grill over **direct high heat** (450°F to 550°F), with the lid closed as much as possible, just until the fish begins to flake when poked with a small, sharp knife and the centers are just turning opaque, 4 to 5 minutes, turning once with a spatula. Serve warm with the peppers and their juices.

Makes 4 servings

Chicago Rib-Eye Steaks with Grill-Roasted New Potatoes

Prep time: 10 minutes

Grilling time: 26 to 33 minutes

2 pounds new potatoes, each about 2 inches in diameter, scrubbed and quartered

4 tablespoons extra virgin olive oil, divided

4 tablespoons Weber® Grill Creations® Chicago Steak Seasoning, divided

4 boneless rib-eye steaks, each 10 to 12 ounces and 3/4 to 1 inch thick

1. Place the potatoes in a large bowl or in a rimmed sheet pan. Add 2 tablespoons of the oil and 2 tablespoons of the seasoning. Toss to coat the potatoes evenly.
2. Lightly coat the steaks on both sides with the remaining 2 tablespoons of oil. Season them evenly with the remaining 2 tablespoons of seasoning. Let the steaks sit at room temperature for 20 to 30 minutes before grilling.
3. Grill the potatoes in a vegetable basket over **direct medium heat** (350°F to 450°F), with the lid closed as much as possible, until tender and browned, 20 to 25 minutes, turning them every 5 minutes or so to cook them evenly on all sides. Keep the potatoes warm while you grill the steaks.
4. Grill the steaks over **direct high heat** (450°F to 550°F), with the lid closed as much as possible, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once (if flare-ups occur, move the steaks temporarily over indirect high heat). Let rest for 2 to 3 minutes. Serve warm with the potatoes.

Makes 4 to 6 servings

Oak-Grilled Swordfish with Roasted Almond-Garlic Butter

Prep time: 20 minutes

Marinating time: 1 to 2 hours

Grilling time: 8 to 10 minutes

Marinade

¼ cup extra virgin olive oil

Grated zest and juice of 1 lemon

2 tablespoons finely chopped fresh dill

1 tablespoon minced garlic

1 teaspoon crushed red pepper flakes

¾ teaspoon kosher salt

½ teaspoon dried thyme

4 swordfish steaks, 8 to 10 ounces each and about 1 inch thick

Butter

2 dozen whole almonds (about 3 tablespoons)

3 large garlic cloves, peeled and left whole

3 tablespoons unsalted butter, softened

1 tablespoon finely chopped fresh dill

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

1 small handful oak wood chips, soaked in water for at least 30 minutes

4 lemon wedges

1. In a small bowl mix the marinade ingredients.
2. Place the swordfish steaks flat on a plate large enough to fit them in a single layer. Spoon the marinade over the steaks, turning them over to coat them evenly. Cover with plastic wrap and refrigerate for 1 to 2 hours.
3. In a medium skillet over medium heat, toast the almonds and garlic until darkened in spots all over, 4 to 6 minutes, turning occasionally. Remove the almonds and garlic from the skillet and let cool for a few minutes. Chop the almonds and garlic into tiny pieces (or pulse them in a food processor). In a small bowl combine the almond-garlic mixture with the remaining butter ingredients. Mash with the back of a fork until the ingredients are evenly distributed throughout the butter. Cover and refrigerate until about 1 hour before serving. Meanwhile, prepare your grill.
4. If you are using a charcoal grill, fill a [Weber® RapidFire® chimney starter](#) to the rim with charcoal and burn the charcoal until it is lightly covered with ash. Spread the charcoal in a tightly packed, single layer across one-half of the charcoal grate. Put the cooking grate in place, close the lid, and let the grill preheat for 10 minutes. Leave all the vents open.

If you are using a gas grill, preheat your grill on high until it reaches 500°F.

5. Scatter the drained wood chips over the lit charcoal or put the chips in the smoker box of a gas grill, following the manufacturer's instructions. Brush the cooking grate(s) clean. Lift the steaks off the plate and let the excess liquid drip onto the plate. Grill the steaks over **direct high heat** (450°F to 550°F), with the lid closed as much as possible, until the color at the center is opaque but the flesh is still juicy, 8 to 10 minutes, turning once. Swap their positions as needed for even cooking. Remove the steaks from the grill. Top each steak with some of the butter. Serve warm with the lemon wedges.



PAUSED 0:00:19.069



Pesto-Marinated Chicken Kabobs

Prep time: 10 minutes

Marinating time: about 2 hours

Grilling time: 8 to 10 minutes

Marinade

1/2 cup dry white wine

1/4 cup extra virgin olive oil

1 package Weber® Grill Creations® Tomato Garlic Pesto Marinade Mix

4 boneless, skinless chicken breast halves, 6 to 8 ounces each

2 medium yellow bell peppers, stemmed, seeded, and cut into 1-inch squares

16 small cherry or grape tomatoes, stemmed

8-10 metal or wooden skewers (soak wooden skewers in water for at least 30 minutes)

1. In a large, resealable plastic bag combine the marinade ingredients.
2. Cut each chicken breast in half lengthwise and then cut each half into equal-size pieces, about 1-1/2 inches each. Add the chicken, bell pepper squares, and tomatoes to the bag. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place the bag in a bowl, and refrigerate for about 2 hours, turning the bag once or twice.
3. Pour the contents of the bag onto a rimmed platter or sheet pan. Thread the chicken pieces with the vegetables onto skewers, alternating the ingredients. Discard the marinade.
4. Grill the kabobs over **direct medium heat** (350°F to 450°F), with the lid closed as much as possible, until the chicken is cooked through and the vegetables are crisp-tender, 8 to 10 minutes, turning once or twice. Serve warm.

Makes 4 servings

Roasted Tomatoes Stuffed with Grilled Ratatouille

Prep time: 15 minutes

Grilling time: 16 to 24 minutes

4 large, ripe tomatoes

Kosher salt

Ratatouille

1 medium red onion, cut crosswise into 1/3-inch slices

1 medium red bell pepper, stem and seeds removed, cut into flat pieces

1 medium zucchini, cut lengthwise into 1/3-inch slices

Extra virgin olive oil

Freshly ground black pepper

2/3 cup grated mozzarella cheese

1 tablespoon finely chopped fresh basil

1 teaspoon balsamic vinegar

1. Cut a 1/2-inch slice off the top of each tomato. Discard the tops. With a small knife cut around the inside of the fleshy part of the tomato (do not cut through the bottom of the tomato) to within 1/2 inch of the skin. With a teaspoon, scoop out the tomato flesh, leaving about 1/2 inch of flesh attached to the skin. Discard the juice and seeds to make room for the ratatouille. Lightly salt the inside of the tomatoes and turn them, cut side down, on a plate lined with paper towels while you prepare the ratatouille.

2. Lightly brush or spray the onion, pepper, and zucchini with oil. Season with salt and pepper to taste. Grill over **direct medium heat** (350°F to 450°F) until tender, turning once. The onions will take 8 to 12 minutes. The peppers and zucchini will take 6 to 8 minutes. Transfer to a cutting board and cut into 1/3-inch pieces. Combine the grilled vegetables in a medium bowl with the cheese, basil, and vinegar.

3. Spoon the ratatouille into the tomatoes. Grill the tomatoes over **indirect medium heat** until the cheese is melted and the vegetables are warm, 8 to 12 minutes. Serve immediately.

Makes 4 servings



Rosemary-Crusted Porterhouse Steaks with Easy Red Wine Sauce

Prep time: 20 to 30 minutes

Grilling time: 10 to 12 minutes

Sauce

2 cups low-sodium beef stock

1 cup dry red wine

1/2 cup ketchup

1/4 teaspoon dried thyme

1/4 teaspoon freshly ground black pepper

2 porterhouse steaks, 1 to 1-1/4 pounds each and about 1-1/4 inch thick

Extra virgin olive oil

2 tablespoons finely chopped fresh rosemary

2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

2 tablespoons unsalted butter, cut into 2 equal pieces

1. In a medium saucepan whisk the beef stock, wine, ketchup, thyme, and pepper. Bring the mixture to a boil over medium-high heat, then reduce the heat to a simmer and cook until about 1 cup remains, 20 to 30 minutes, stirring occasionally. Remove the saucepan from the heat.
2. Trim the steaks so they have no more than 1/4 inch of fat around the perimeter. Lightly coat the steaks on both sides with oil. Season evenly with the rosemary, salt, and pepper. Let the steaks sit at room temperature for 20 to 30 minutes before grilling.
3. Brush the cooking grate clean. Sear the steaks over **direct high heat** (450°F to 550°F), with the lid closed as much as possible, for about 6 minutes, turning once or twice and swapping their positions as needed for even cooking. Then move the steaks over **indirect high heat** and cook to your desired doneness, 4 to 6 minutes for medium rare. By rotating the steaks so the tenderloin section is facing away from the hot fire, you will protect that meat from overcooking. Remove the steaks from the grill and let rest for 3 to 5 minutes.
4. Bring the sauce to a simmer. Add the butter and whisk to incorporate it. If necessary, adjust the seasonings. Carve the steaks and serve warm with the sauce on the side.

Makes 4 servings



Rotisserie Five-Spice Chicken

Prep time: 20 minutes

Marinating time: 4 to 6 hours

Grilling time: 1 to 1-1/4 hours

Marinade

1/4 cup orange juice concentrate, defrosted

1/4 cup soy sauce

1/4 cup fresh lime juice

1/4 cup finely chopped fresh cilantro

1 tablespoon dark sesame oil

1 tablespoon minced garlic

1 teaspoon Chinese five-spice powder

1/2 teaspoon freshly ground black pepper

1 whole chicken, about 4 pounds

1. In a medium bowl whisk the marinade ingredients.
2. Remove and discard the neck and giblets and any excess fat from the chicken. Place the chicken in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal it tightly. Turn the bag several times to coat the chicken evenly with the marinade. Place the bag in a bowl and refrigerate for 4 to 6 hours, turning the bag occasionally.
3. Remove the chicken from the bag and discard the marinade. Tuck the tips of the wings behind the chicken's back. Truss the chicken with twine. Following the grill's instructions, secure the chicken in the middle of a rotisserie's spit, put the spit in place, and turn the rotisserie on. Let the chicken rotate over **indirect high heat** (450°F to 550°F) until the juices run clear and the internal temperature reaches 170°F in the breast and 180°F in the thickest part of the thigh (not touching the bone), 1 to 1-1/4 hours. Check the chicken after 30 minutes; if the skin is browning too quickly, reduce the heat to indirect medium (350°F to 450°F).
4. When the chicken is fully cooked, turn off the rotisserie and, using thick pot holders, remove the spit from the grill. Slide the chicken from the spit onto a cutting board, being careful not to splatter yourself with the hot juices. Let the chicken rest for about 10 minutes before carving into serving pieces. Serve warm.

Makes 4 servings



Singapore-Style Chicken Wings with Ginger and Beer

Prep time: 15 minutes

Marinating time: 2 to 4 hours

Grilling time: 20 to 25 minutes

Marinade

1 package Weber® Grill Creations® Black Peppercorn Marinade Mix

1 cup beer

1/4 cup soy sauce

2 tablespoons honey

2 tablespoons fresh lemon juice

1 tablespoon grated fresh ginger

16 chicken wings, wing tips removed

1. In a large, resealable plastic bag combine the marinade ingredients. Add the wings. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place the bag in a bowl, and refrigerate for 2 to 4 hours, turning the bag occasionally.

2. Remove the wings from the bag and let the excess liquid drip back into the bag. Discard the marinade. Grill the wings over **direct low heat** (250°F to 350°F), with the lid closed as much as possible, until browned on both sides, about 10 minutes, turning once. Then move the wings over **indirect medium heat** (350°F to 450°F) and continue to cook until the meat is no longer pink at the bone, 10 to 15 minutes, turning every 5 minutes or so. Serve warm.

Makes 4 servings

Smoky Steak Hoagies with Pickled Peppers

Prep time: 10 minutes

Grilling time: 6 to 8 minutes

Sauce

1 cup tomato sauce

2 tablespoons dark brown sugar

2 tablespoons cider vinegar

1 teaspoon Worcestershire sauce

1 teaspoon Weber® Grill Creations® Mesquite Seasoning

1 flank steak, 1-1/4 to 1-1/2 pounds and about 3/4 inch thick

Olive oil

4 teaspoons Weber® Grill Creations® Mesquite Seasoning

4 large French rolls, split open

8 pickled pepperoncini, drained and thinly sliced

1. In a medium saucepan mix the sauce ingredients. Bring to a simmer over medium heat and cook for about 1 minute, stirring occasionally.

2. Lightly coat the steak on both sides with oil. Evenly coat with the seasoning, pressing the spices into the meat. Allow the steak to sit at room temperature for 20 to 30 minutes before grilling.

3. Grill the steak over **direct high heat** (450°F to 550°F), with the lid closed as much as possible, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once. Remove the steak from the grill and let rest on a cutting board for 3 to 5 minutes. Cut the steak across the grain into thin strips.

4. Grill the rolls, cut sides down, over **direct high heat** until toasted, 10 to 20 seconds. Pile the meat in the rolls. Spoon some sauce on top. Garnish with pickled pepperoncini. Serve right away.

Makes 4 servings



Ingredients:

- Boneless Skinless Chicken Breast
 - Bread Crumbs
 - Oil
 - Garlic
 - Stick of Butter
 - Romano Cheese (finely grated)
 - White Wine (Table or Cooking)
 - Fresh broccoli
 - Ziti
 - 1 Egg
-
- Cut chicken into small pieces.
 - Mix in a bowl egg and water.
 - Dip chicken into egg mix and then bread crumbs.
 - Cook chicken in a frying pan with a small amount of oil.
 - Boil water for Ziti.
 - Cook Ziti.
 - Melt a stick of butter on low heat in a deep frying pan or a large pot, add garlic (brown), and add 1 cup of White Wine and 1 cup of cheese. Mix for a couple of minutes to remove lumps.
 - Place chicken and broccoli into pan, simmer on low for 10 minutes (mixing halfway through).
 - Add cooked Ziti to pot mix and serve.