

# Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 1

November 2004



**From the Weber family to your family, Season's Greetings!**

**The holidays are a time to relax with friends and family around a cozy fire, share warm memories, and enjoy great food. At Weber Grill Restaurant, we invite you to experience all of the things that make the holidays special around our "cozy fire." Read on to see what's cooking at Weber Grill Restaurant this holiday season.**

Cut here and save!

## Thanksgiving Dinner

Let our grilling experts serve you a feast you'll "gobble" up. From Turkey Barley Soup, to succulent Grilled Turkey, Grilled Sausage Stuffing, and of course dessert. Dinner will be served from Noon until 7:00 p.m. on Thursday, November 25. The three-course dinner is \$26.95\* for adults and \$10.95 for children ten and under.

\*Tax and gratuity not included.



## Give The Gift of the Grill

For those on your list who have been extra nice this year, a Weber Grill Restaurant Gift Card is the perfect stocking stuffer. **Purchase a \$100 Gift Card and receive a \$25 bonus card for yourself.**

Now that's a gift that keeps on giving!

## 'Tis the Season for a Smokin' Party

Our "seasoned" staff is on hand to make sure your holiday party is full of good cheer! From the smallest detail, to creating a special menu just for you, we'll turn your party into a truly unique experience your guests are sure to remember.

For more grilling info log on to:  
[www.webergrillrestaurant.com](http://www.webergrillrestaurant.com)

## Grilled Bananas with Raspberries and Rum

Direct/Medium

Prep time: 5 minutes

Grilling time: 5 to 7 minutes

- 2 tablespoons caramel sauce
- 1 tablespoon dark rum
- 4 bananas, ripe but not soft
- 16 fresh raspberries

In a small bowl, mix the caramel sauce and rum until smooth. Cut each banana in half lengthwise but do not cut through the skin on the bottom. Open each banana slightly, like a book. Drizzle the caramel mixture evenly over the cut sides of each banana. Evenly space 4 raspberries inside each banana. Grill over Direct Medium heat until the bananas are warm and the skins are dark, 5 to 7 minutes, turning once. Peel the bananas and serve warm with ice cream, if desired.

Makes 4 servings



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## Sage, Orange, & Clove Rotisserie Turkey, from Weber's Big Book of Grilling™

One whiff of the orange, clove, and sage in this recipe is guaranteed to drive the neighbors wild. If you don't have a rotisserie, grill this 12 to 14 pound turkey over Indirect Medium heat for 2-1/4 to 2-1/2 hours.

### For the rub:

- 2 tablespoons granulated orange peel
- 1 tablespoon dried sage
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon vegetable oil

- 1 turkey, 12 to 14 pounds
- 2 small oranges, washed and dried
- 12 whole cloves
- 6 medium garlic cloves, crushed
- 1 bunch fresh sage, tied with cotton string

**To make the rub:** In a small bowl combine the rub ingredients. Set aside.

Remove the pop-up timer, as well as the neck, giblets, and any excess fat from the turkey and discard. Rinse the turkey, inside and out, under cold water and pat dry with paper towels.

Pierce the oranges several times with a knife and insert six whole cloves into each of them. Put the clove-studded oranges, garlic, and sage into the turkey cavity. Truss the turkey with cotton string.

Pin the neck skin flap to the body with two or three small trussing needles.

Skewer the turkey lengthwise through the oranges and center on the spit. Rub the entire exterior with the rub mixture, pressing it into the skin. Set the spit on the rotisserie and let the turkey rotate over Indirect Medium heat until the internal temperature reaches 170°F in the breast and 180°F in the thickest part of the thigh, 2-1/4 to 2-1/2 hours.

Turn off the rotisserie. Wearing barbecue mitts, carefully remove the spit from the rotisserie and place it on a cutting board. Loosely cover the turkey with aluminum foil and allow to rest for at least 20 minutes. Remove the spit and discard the oranges, garlic, and sage. Carve the turkey into serving pieces.

Serve warm.

Makes 12 to 14 servings.

