

Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 08 August 2005



Visit our newest location in Schaumburg!

Weber® Grill Restaurant continues its tradition of serving up the finest in "Classic Outdoor Grilling" with the debut of a new 9000-sq.-ft. location in Schaumburg, which will open on August 16th at 1010 N. Meacham Rd. This is the fourth Weber® Grill Restaurant to open in the Chicagoland area.

The first Weber® Grill Restaurant was established in 1989 in Wheeling, Illinois, which was designed to build upon the success and popularity of Weber grills. After more than a decade of success at that location, the concept expanded with the addition of Lombard, IL (1998) and downtown Chicago (2002).

Built on the spirit of classic outdoor grilling, Weber® Grill Restaurant is committed to provide guests with a truly unique experience, one that is steeped in devotion to service, integrity of food and value in dining.

There will be cooking classes at Schaumburg offered in October, November and December. Courses will include lessons in grilling techniques, as well as seasonal classes for holiday favorites. Weber® Grill Restaurant chefs will be the teachers of the courses taught on the premises in a newly designed teaching area of the building.

Schaumburg - 847-413-0800 - 1010 N. Meacham Road

The following recipes include a timeless cheeseburger that is always a family favorite and sangria, a Weber Grill Restaurant specialty. Enjoy these summer favorites at home or at one of our four locations.

Classic Bacon Cheeseburger

Direct Medium

- 6 slices bacon
- 2 pounds ground chuck (80% lean)
- Kosher salt
- Freshly ground black pepper
- 6 thin slices extra-sharp Cheddar cheese
- 6 hamburger buns
- 6 crisp lettuce leaves
- 6 slices ripe tomato
- Ketchup (optional)
- Mustard (optional)



In a large sauté pan over medium heat, cook the bacon until crisp, 10 to 12 minutes, turning occasionally. Remove the bacon and set aside on paper towels to drain. Remove the pan from the heat.

Gently shape the ground chuck into six burgers of equal size and thickness (about 3/4 inch thick). Season both sides of the burgers with salt and pepper.

Grill over Direct Medium heat until the internal temperature reaches 160°F for medium, 8 to 10 minutes, turning once halfway through grilling time. Top each burger with a slice of the cheese during the last minute or two of grilling time and allow the cheese to melt. During the last 30 seconds, grill the buns over Direct Medium heat until lightly toasted.

Serve the cheeseburgers hot on the toasted buns with a lettuce leaf and a slice of tomato, topped with a slice of the bacon. Serve with ketchup and mustard on the side, if desired.

Makes 6 servings.

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Italian Stuffed Tomatoes

- 4 large, firm tomatoes
- Salt
- Freshly ground pepper
- 1 pound hot or mild Italian sausage
- 1/3 cup cooked rice
- 1 tablespoon chopped fresh parsley
- 2 leaves fresh basil, julienned
- Olive oil cooking spray
- For the sauce:
 - Pulp from tomatoes
 - 1 small can tomato sauce
 - Salt
 - Freshly ground pepper
 - Sugar
- 3 tablespoons sour cream

Cut off top quarter of each tomato; set tops aside. Carefully scoop out and reserve tomato pulp. Season empty tomato cavities with salt and pepper. Set aside.

Mix sausage with rice, parsley, and basil. Fill tomato cavities with sausage mixture and replace tomato tops. Spray tomatoes lightly with oil and place on a baking sheet. Place baking sheet in center of cooking grate and grill for 20 to 25 minutes.

Meanwhile, make the sauce: Combine reserved tomato pulp with tomato sauce. Add salt, pepper, and sugar to taste; bring to a boil. Remove from heat. Add sour cream and adjust seasoning to taste. Place some sauce on individual plates; top each plate with a stuffed tomato. Serve warm with grilled zucchini and crusty baguettes, if desired.

Makes 4 servings.

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Traditional Red Sangria

- 1 Granny Smith apple
- 1 red delicious apple
- 1 Bartlett pear
- 1 orange
- 2 small limes
- 1 lemon
- 1 cup sugar
- 1 1/4 cup orange juice
- 1/2 cup brandy
- 1/2 cup triple sec
- as needed, red wine

Dice all fruit small, leaving peels and rind. Mix with sugar, brandy and triple sec. Let stand a few hours in refrigerator.

Add ice to glass or pitcher. Pour fruit mix over ice. Add wine, there should be about equal portions of wine to fruit mix .

Makes 2 quarts.

Recipe from Weber Grill Restaurant