



## QUICK TIPS

### #GRILLON

# PREPARE FOR WINTER GRILLING

## TIP 01: PREPARE FOR WINTER GRILLING

- 1 Bundle up to stay warm but be sure to avoid any scarves, tassels or other clothing items that could come in contact with the grill.
- 2 Shovel a clear path to your grill so you don't slip on snow or ice on your way in and out to the grill.
- 3 Cold weather will lower the temperature inside the grill. You can help it along by removing any snow or ice before preheating your grill.
- 4 Keep extra charcoal and propane handy. In below-freezing temperatures, preheating and grilling times can take up to twice as long. Be prepared so you don't run out of fuel.



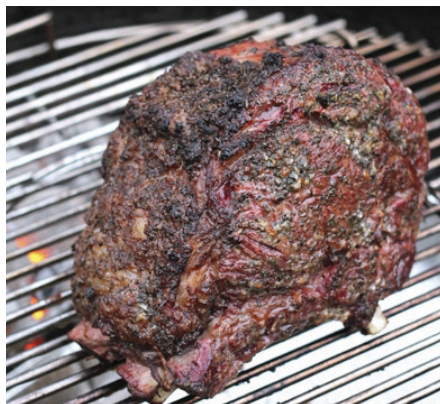
## TIP 02: GIFT GUIDE

- 1 Weber® iGrill® is the perfect gift for everyone from award-winning pit-masters to novice backyard grillers.
- 2 Christmas came early for **Cubs™** fans this year but you can still give the gift that keeps on grilling with a **Cubs™ Edition Weber® Q® 1200™ gas grill**.
- 3 Bring on the cheer for the college sports fan in your life with a **College Edition Weber® Q® 1200™ gas grills**.
- 4 Weber's New American Barbecue™ belongs on the bookshelf of every backyard hero. Award-winning author Jamie Purviance takes a modern look at classic recipes and explores the delicious evolution of American barbecue.

### TIP 03: HOLIDAY RIB ROAST

Make this easy but extra-special **rib roast** this holiday season in 4 simple steps.

- 1 Mix together finely chopped fresh herbs like rosemary and thyme with olive oil. Coat the roast evenly on all sides with the paste.
- 2 Prepare your charcoal grill for indirect cooking over medium heat (about 400 degrees). Add wood chips on top of the charcoal and place the roast on the grill, bone side down.
- 3 Cook with the lid closed as much as possible, until the internal temperature reaches 120 to 125 degrees for medium rare, about 1 ½ hours.
- 4 Remove the roast from the grill, cover loosely with foil, and let rest 20 minutes before slicing and serving.



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### TIP 04: CLEANING

- 1 Prevent critters from making your grill their home during the cold months by scraping off any food debris and grease build-up from the grates and cook box.
- 2 Remove the grates and Flavorizer bars from your gas grill, and brush them clean with a **Weber stainless steel brush**.
- 3 **Clean the burner tubes** by using a clean Weber stainless steel brush to clear the ports of debris.
- 4 Use a plastic putty knife to chip away any built-up debris along the sides and bottom of the cookbox (gas grills) or bowl (charcoal grills). Push everything into the opening down into the drip pan (gas grills) or ash catcher (charcoal grills) for easy disposal. Be sure to throw away the disposable drip pan.



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