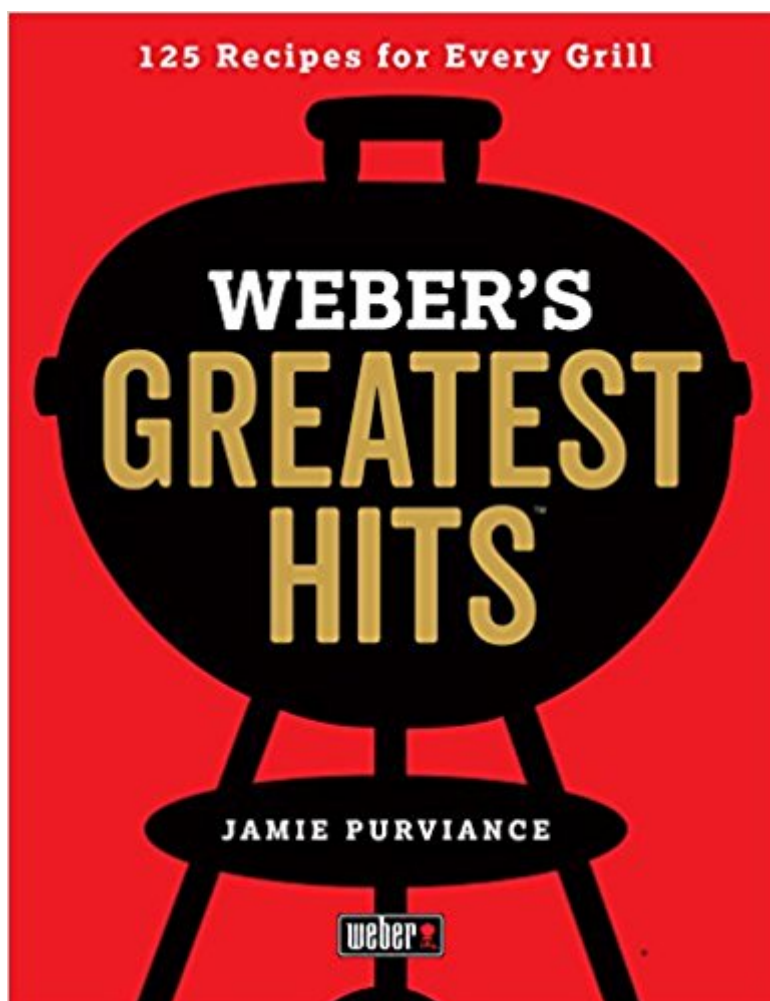


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# Weber's Greatest Hits: 125 Classic Recipes For Every Grill



## Synopsis

All Killer, No Filler: The Absolute Best Weber Recipes Ever Published, in One Amazing Collection

For decades, Weber grills have set the standard for backyard grills, and Weber's cookbooks have delighted grilling enthusiasts. But out of more than 2,000 total recipes for every kind of dish, which ones are the very best of the best? In the ultimate gift for every griller, from beginner to veteran, Weber rated, debated, and curated its entire recipe collection, with help from its most enthusiastic fans. Here in one gorgeous package are the ultimate go-to recipes for every occasion. The book includes all-new photography, fun stories from Weber's rich and often hilarious history, and special features such as the Top Ten Grilling Dos and Don'ts. Whether building a better burger or smoking competition-worthy ribs, Weber fans will delight in these classic standards and contemporary inspirations.

## Book Information

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## Customer Reviews

[View larger](#) Combat Steaks from Weber's Greatest Hits Serves 4 | Prep Time: 15 Minutes | Grilling Time: 6 To 8 Minutes

In 2006, Weber produced a cookbook of steak recipes to raise funds for U.S. Marines wounded or killed in action. Grilling contests were held at ten Marine Corps installations, and many awesome recipes were created. But in the end, only one recipe could be declared the big winner. Here it is, courtesy of Colonel Stewart Navarre, Marine Corps Base Camp Pendleton, California.

Directions

1. In a small bowl combine all the rub ingredients and mix well. Season the steaks on both sides with the rub. Let the steaks stand at room temperature for 15 to 30 minutes before grilling.
2. Prepare the grill for direct cooking over high heat (450°F to 500°F).

to 500°F (260°C). 3. Remove the stems from the mushrooms and discard. Wipe the mushroom caps with a damp paper towel. With a teaspoon, scrape out the dark gills and discard. Cut each mushroom cap in half and then cut each half crosswise into 1/4-inch-thick slices. 4. In a large skillet over medium-high heat on the stove, melt half of the butter. Add the mushrooms and garlic, spreading the mushrooms in a single layer, and season with the salt and pepper. Cook until the mushrooms are barely tender, 4 to 5 minutes, stirring two or three times. Add the wine and cook until it nearly evaporates, about 3 minutes, stirring once. Set aside. 5. Brush the cooking grates clean. Grill the steaks over direct high heat, with the lid closed, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once. Remove the steaks from the grill and let rest for 3 to 5 minutes. Meanwhile, reheat the mushrooms over medium heat on the stove, adding the remaining butter and heating until the butter is melted. 6. Serve the steaks warm with the mushrooms spooned on top. Finish with the cheese, if desired.

**Ingredients** 1 tablespoon garlic powder (for rub) 1 teaspoon kosher salt (for rub) 1/2 teaspoon freshly ground black pepper (for rub) 4 bone-in rib-eye steaks, each about 10 ounces and 1 inch thick 3 portobello mushrooms, each about 4 ounces 1/2 cup (1 stick) unsalted butter, divided 2 teaspoons minced garlic 1/4 teaspoon kosher salt 1/8 teaspoon freshly ground black pepper 1/4 cup red wine 1/2 cup crumbled blue or feta cheese (2 1/2 ounces), optional

“I hate you Jamie Purviance! Just as I was making a list of my favorite recipes for my next book, you published most of them in this book. If a cook wants the best recipes for the backyard, here they all are between two covers. And such beautiful photography. What an accomplishment!”

•Meathead Goldwyn, author of *Meathead: The Science of Great Barbecue and Grilling*

“Veteran food writer Jamie Purviance has crafted a stylish and singularly smart book based on 65 years of iconic Weber recipes, but with his own creative twists. Think big flavors, up-to-the-minute techniques, and photos that will make you hungry. Another compelling reason (not that you need one) to fire up your grill.”

•Steven Raichlen, author of *The Barbecue Bible* cookbook series and host of *Project Smoke* and *Primal Grill* on PBS

JAMIE PURVIANCE is one of America’s top grilling experts and Weber’s master grillmaster. He graduated from Stanford University and the Culinary Institute of America before launching a career as a food writer for publications such as *Bon Appetit*, *Better Homes and Gardens*, *Fine Cooking*, *Town & Country*, and the *Los Angeles Times*. He is the author of numerous cookbooks

including Weber's Way to Grill, a James Beard Award nominee and New York Times best seller. Purviance has appeared as a grilling authority on numerous television shows including Today, The Early Show, Good Morning America, and The Oprah Winfrey Show. He lives in California. WEBER GRILL: The year was 1952. Weber Brothers Metal Works employee George Stephen Sr. had a crazy idea. Using as a model the marine buoys made by his company, he concocted a funky dome-shaped grill with a lid to protect food and keep in rich barbecue flavor. From those humble beginnings, an international grilling revolution was born. Today, Weber has grown to become the leading brand of charcoal and gas grills and accessories, and George's kettle has become a backyard icon.

This cook book is excellent. Great for beginners and expert griller's alike. I bought all of my kids and my brother inlaw one for their belated Birthday gift after I received mine. Best caesar salad dressing recipe accompanies the grilled hearts of roaming recipe. Treasures on every page.

This is a great cookbook for the grill. Saw it on our local news station with recipes being demonstrated. We have made several yummy things on the grill this summer. A must have for summer grilling! Helpful grilling tips also included in addition to great recipes.

Anyone that knows Weber and their website and recipes will recognize the author of this book. This is a must have for anyone that is looking for excellent recipes, different recipes and varied recipes.

Just about the perfect accessory to go with our new summit grill.

Very satisfied

great new ideas

This IS a very nice book. My wife and I look forward to using it often.

As always, Weber's grill books are great grilling resources.

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