

weber 

Cooking with Weber® Genesis® II LX E340 Gas Barbecues for Australia and New Zealand



THANK YOU



Weber® Genesis® II LX E340

WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd care of R McDonald Co Pty Ltd of Level 1, 142-144 Fullarton Road, Rose Park SA 5067, Telephone: (08) 8221 6111, Facsimile: (08) 8221 6211, Email: weber@weberbbq.com.au and Weber-Stephen Products New Zealand care of R McDonald Co. New Zealand Ltd of 6 Maurice Road, Penrose, Auckland, 1643, Telephone: 0800 493 237, Email: custserv@webernz.co.nz, hereby warrants to the original purchaser of the Weber Barbecue (providing it is assembled and operated in accordance with the printed instructions accompanying it) that it will be free from defects in material and workmanship from the date of purchase.

Weber shall at no cost to the consumer, upon such defects occurring, at its option repair or replace such faulty materials or workmanship.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This limited warranty does not cover any defects, failures, operating difficulties or damage caused due to accident, abuse, misuse, alteration, misapplication, improper installation, connection of any other apparatus other than authorised Weber products, improper maintenance or service or failure to perform normal and routine maintenance.

Weber may require proof of the date of purchase of the Weber barbecue and therefore the consumer should retain the sales docket and return the Weber Customer Care Card immediately.

The benefits conferred by this warranty are in addition to all the other rights and remedies to a consumer under the Commonwealth of Australia Competition and Consumer Act 2010 or other Commonwealth or State legislation and this warranty does not purport to limit or exclude such rights and remedies.

Thank you for choosing a Weber Genesis II LX barbecue.

Whether this is your first experience with a gas barbecue or you're already an avid barbecue chef, the Genesis II LX is an amazing piece of equipment for memorable outdoor cooking and entertaining. No matter if you're barbecuing for a crowd, searing restaurant quality steaks, roasting a Sunday lunch or even baking pizzas and desserts, your Genesis II LX will cook food with the most amazing flavour. Since Weber pioneered the 'Flavorizer® System' in 1985, Weber gas barbecues have been the benchmark for flavour and quality, and your new Genesis II LX is no exception. It is the latest evolution of Weber's incredible covered cooking system and we know you're going to love it.

If you ever have any questions, suggestions or need any advice, please call or email our customer service team. You'll find they'll go out of their way to try to help you.

Australia

Ph: 1300 301 290

Email: custserv@weberbbq.com.au

New Zealand

Ph: 0800 493 237

Email: custserv@webernz.co.nz



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We'd like to introduce you to your new Weber® Genesis® II LX barbecue

I already know how to barbecue.

Why should I read this book?

Your Weber Genesis II LX is different to other barbecues you may have used before. This book will show you how to master Weber's 'direct' and 'indirect' cooking methods, so you can cook incredible food you may never have thought possible on a barbecue.

We'll show you how your Genesis II LX works and you'll find some suggested methods and recipes to get you started, but remember – barbecuing and outdoor cooking on a Weber should be an amazing journey!

We encourage you to get to know your new Genesis II LX, master the Weber cooking methods, and then start experimenting! Try different foods and cooking styles. Take your favourite tried and tested recipes and try cooking them on your Genesis II LX. Even better, add your own flavours to make them your own.

Above all, have fun discovering the magic of outdoor cooking and entertaining on a Weber barbecue.

If you have any questions, or just want to talk about your ideas or recipes, we'd love to hear from you at Weber customer service.

Why should I barbecue with the lid down?

This is one of the greatest things about your new Weber Genesis II LX. It's actually been specifically designed to be used with the lid down. Over the last 60 years, Weber has perfected lid down cooking to create incredible flavours and memorable meals.

Whether you're barbecuing or roasting, by cooking with the lid down, you will create an amazing barbecue flavour that you just can't get by cooking with the lid open. This comes from the barbecue smoke that is trapped under the lid. It circulates around your food, giving it a wonderful flavour.

With the lid down, the heat produced by the burners circulates evenly around your food. That means you can use your barbecue to produce amazing outdoor roasts, pizzas and desserts. But even when you're grilling things like steak, chops or sausages, cooking with the lid down results in beautifully seared, evenly cooked food with more natural juices retained.

Finally, the Genesis II LX will save you time, gas and money. Instead of wasting gas on producing heat that escapes straight into the atmosphere, your barbecue is finely tuned to be as efficient as possible, but still easily powerful enough to sear restaurant quality steaks, chops, sausages and chicken.

Get to know your barbecue

Your Genesis® II LX is an amazing barbecue. It's probably a little different from any barbecue you've used before, and we think it's important that you get to know, and love, your new barbecue. Here we'll show you how all the parts work together to produce incredible results.



iGrill ready

Open up a new world of barbecue possibilities with the iGrill 3 Bluetooth Thermometer. The iGrill 3 monitors food from beginning to end, and notifies you once it has reached the perfect temperature to serve. Your Genesis II LX comes to you iGrill ready – just add the iGrill 3 accessory. **For more information, see page 23.**

Get to know your barbecue

The porcelain enamel lid

Under the Weber® lid is where all the magic happens. You'll discover that cooking with the lid closed means that food cooks more quickly and evenly than you could ever hope for on a traditional, open top barbecue.

You'll soon find that it's far more efficient too – you'll save gas and money as the heat is kept in and circulated all around your food.

But best of all, cooking with the lid down is the only way to get that famous Weber flavour when barbecuing.

The lid on your Genesis® II LX is high quality steel, sealed in gleaming porcelain enamel, so it won't rust, peel, burn or scratch for years and years.

The GS4™ Cooking system

The GS4 cooking system is what brings your Genesis II LX to life. It brings together the ignition, cooking grills, Flavorizer® bars, burner tubes and the cleaning system to create the ultimate, reliable and easy-to-use barbecue cooking system. Here's how the system works:

Infinity™ ignition

The Infinity electronic ignition system is designed to fire up your Genesis II LX first time, every time. When the Genesis II LX ignition system was designed, every component was reviewed with one question in mind – how can this system be made more consistent and reliable? The result is Infinity ignition. This electronic ignition system delivers a battery powered, repeating spark to start your barbecue. Simply turn the gas control knob on to the 'ignition' setting and you're away. The Genesis II LX ignition system is so reliable that it is guaranteed for life.

Cooking grills

The cast iron cooking grills give you an ideal surface for cooking. The cast iron retains and conducts heat evenly, so you'll get beautifully seared and evenly cooked food across the entire cooking area. We recommend that you cook everything you can, with the exception of very fatty meat, directly on the grill. Save the hotplate supplied with your barbecue for things like eggs, pancakes and onion rings. By cooking on the grills, your food will be healthier and you'll produce better flavour, as fat and meat juices fall onto the hot Flavorizer bars below.

The cast iron cooking grills in your Genesis II LX are porcelain coated to make them rust resistant, so there's no need to season them before use.

Flavorizer® bars

The Flavorizer bars rest under the cooking grills of your Genesis II LX, and they're responsible for the barbecue smoke that gives your food that unique Weber flavour. These angled bars sit above the burners of your barbecue, meaning they get incredibly hot when you're cooking. As meat juices and fat comes away from your food on the grill above, it drops onto the hot Flavorizer bars. There it sizzles and smoulders, creating all that wonderful barbecue smoke.

The Flavorizer bars also prevent fat dropping from your food into the lit burners below. That means you can cook almost anything on the grill with minimal chance of any unwanted flare ups.

Burner tubes

The burner tubes in your new Genesis II LX are responsible for delivering the heat for cooking. They probably look a little different to any you've seen on a barbecue before. That's because the burner tube design has been reimagined to ensure incredibly even cooking performance across the entire surface of your barbecue for years on end. As the stainless steel burner tubes are tapered, they deliver perfectly even gas pressure to every burner port along the top of the tube, creating an amazingly even heat. And because the burner ports are extruded, the fat, grease and dirt won't find their way in to cause blockages and uneven heat, even after years of use.

Cleaning system

As excess fat and juices drop safely from the Flavorizer bars and past the burners, they're collected in the clever Weber Genesis II LX cleaning system. You may have seen barbecues with sand traps, fat soakers or lava rocks before, but your Genesis II LX is different. The removable, sloped tray guides fat and juices from cooking down into a disposable aluminium pan. And when the drip pan is full, it's as easy as disposing of the contents and replacing the used pan with a new one. For anything solid that doesn't make it to the aluminium pan, the sloped tray can be easily removed, and because it is porcelain enamel coated, it's easy to clean too.



Direct Cooking



Indirect Cooking

The two Weber® cooking methods

Your Genesis® II LX barbecue is designed to cook sensational barbecues – steaks, chicken, chops and sausages – but with Weber’s lid down cooking system, your barbecue can also produce amazing roasts, pizzas, slow roasted food and even desserts, all with incredible flavour. There are two cooking methods you’ll use on your Genesis II LX – direct cooking and indirect cooking. An explanation of the two methods follows. When cooking anything on your Genesis II LX, you’ll use either direct or indirect cooking (or a combination of both).

Whether you are using the direct or indirect method, it is always important to preheat your barbecue before use and always cook with the lid closed.

The direct cooking method

The direct cooking method is what you might think of as traditional barbecuing. Food is cooked directly above a heat source. On your Genesis II LX, that means cooking directly above a lit burner. When using the direct method we recommend that you turn your food once, half way through the cooking time. The direct cooking method can be used with the burners on high, medium or low, depending on the level of heat required for the recipe.

Direct cooking is used for searing meat, cooking traditional barbecue food like lamb chops, sausages and steak, and grilling chicken, seafood or vegetables. The direct method should also be used when using the hotplate supplied with your barbecue for cooking food such as eggs, pancakes and onion rings.

The direct cooking method will sear and brown (or caramelize) food, giving a characteristic barbecued appearance, texture and flavour. This is what happens when your food comes in contact with the hot grill or hotplate.

The indirect cooking method

The indirect cooking method is similar to roasting or baking, but with a barbecued texture and flavour you can’t get in an oven. Food is not cooked directly above a heat source.

For most indirect cooking (roasting and baking) we recommend that you cook with the left and right burners on and the centre burner off. Food is placed over the centre burner and cooked by the indirect heat produced by the left and right burners. Heat rises and reflects off the lid of the barbecue, and hot air circulates to cook food evenly on all sides, so there’s no need to turn your food when using the indirect cooking method.

Indirect cooking is best used for roasting thick cuts of meat, poultry or whole fish. It is also the cooking method to use for baking desserts, bread or pizza. Slow cooking can also be achieved on your Genesis II LX by using the indirect method (see ‘Low and slow cooking’).



Cooking on your barbecue

How to barbecue (direct cooking)

Traditional barbecuing usually involves using the direct method to cook chops, sausages and steaks on the cooking grill or hotplate.

Lamb chops and sausages on your Genesis® II LX are great, but you don't need to be limited to cooking traditional favourites like these. Barbecuing or grilling on your Genesis II LX is a delicious way to add flavour to fish, pork, chicken and vegetables too.

Preheating for barbecuing:

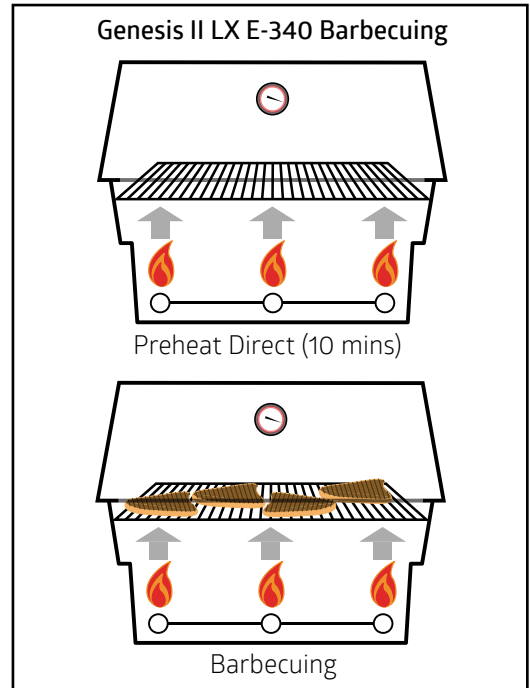
Whenever you use your Genesis II LX for barbecuing, it is important that you preheat the barbecue first, with the lid closed. This ensures that the cast iron grill or hotplate is searing hot when you start cooking. To preheat your Genesis II LX for barbecuing:

1. Check that all burner control knobs are in the off position and check with the supplied tank scale that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all three main burners according to the instructions in the owner's guide.
5. Close the lid and preheat the barbecue with the three main burners on HIGH (H) for 10 minutes.

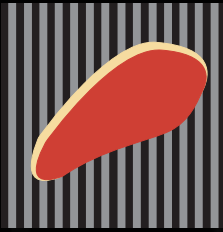
Barbecuing:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn the burners to the settings suggested in the recipe.
2. Open the lid and place your food directly on the grill (or hotplate, if you are using one).
3. Close the lid and cook for half the estimated cooking time (refer to the relevant recipe for timing).
4. Open the lid and turn the food over.
5. Close the lid and cook for the remaining cooking time.

Note: Your Genesis II LX will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid or turn the food unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible.

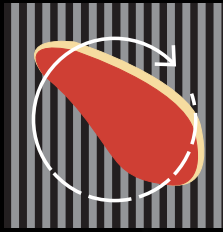


How to sear the perfect steak



Sear

Preheat the barbecue for searing. Place the steak on the grill above the burner(s) set to High+.



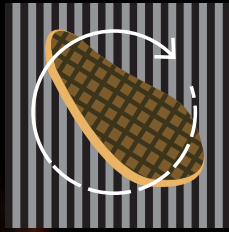
Rotate 90°

Lift the steak but don't flip it. Rotate it 90° and sear the steak for another 90 seconds.



Flip

Lift the steak and flip it over. Sear the steak for another 90 seconds.

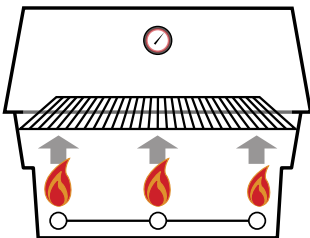


Rotate another 90°

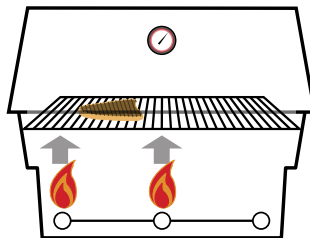
Lift the steak without flipping it and rotate it 90° again. Sear for another 90 seconds.



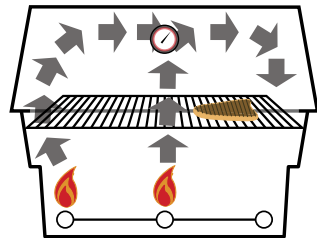
Genesis II LX E-340 cooking the perfect steak



1. Preheat (10 mins)



2. Sear Direct



3. Cook through Indirect

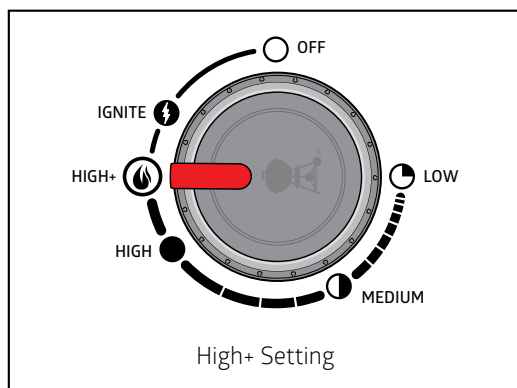
How to cook the perfect steak (direct and indirect cooking)

Every burner on your Genesis® II LX is equipped with High+; an extra boost of heat and power that is available when you need it, with a quick turn of the controls. High+ creates the ultimate system for cooking restaurant quality steaks on your barbecue. With extra high heat, just when you need it, while maintaining total control, steak cooked on with High+ will be beautifully branded on the outside, evenly cooked to your liking, and tender on the inside, with a wonderful char grilled flavour. For the best results, try to use quality steak that is at least 4 cm thick.

Preheating for cooking the perfect steak using HIGH+:

Whenever you use your Genesis II LX, it is important that you preheat the barbecue first, with the lid closed. This ensures that the cast iron grill is searing hot when you start cooking.

1. Check that all burner control knobs are in the off position and check with the supplied tank scale that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all three main burners according to the instructions in the owner's guide.
5. Turn the left and centre burner to HIGH+ (H+) and close the lid. Preheat the barbecue with the left and centre burner on HIGH+ and the right burner on HIGH (H) for 10 minutes.



Cooking the perfect steak using HIGH+:

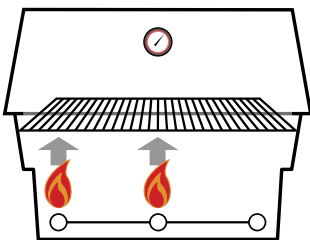
1. After preheating for 10 minutes, your barbecue is ready to cook. Turn the right burner OFF. Leave the other two main burners on HIGH+.
2. Open the lid and place your steak directly on the grill above the lit burners.
3. Close the lid and cook for 90 seconds.
4. Open the lid and rotate the steak 90 degrees. Close the lid and cook for a further 90 seconds.
5. Open the lid and turn the steak over. Close the lid and cook for a further 90 seconds.
6. Open the lid and rotate the steak 90 degrees. Close the lid and cook for a further 90 seconds.
7. Open the lid, turn the left and centre burner to HIGH and move the steak to the grill above the far right burner (turned off).
8. Close the lid and cook indirect for the remaining cooking time.

By using this method, you'll cook steaks with a beautiful, criss-cross seared finish on the outside. If you like more (or less) charring on the outside of your steak, experiment with leaving the steak above the direct heat of HIGH+ for more (or less) time. If you like a very charred outside, try preheating the barbecue for 15 minutes instead of 10.

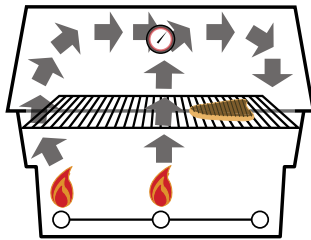
The HIGH+ setting can also be used for searing or browning the outside of cuts of meat you plan to roast. Certain cuts of beef, lamb and pork will benefit from being seared first, and then finished using the indirect method. The HIGH+ setting should never be used to cook food with a very high fat content, unless the fat has been removed prior to cooking.



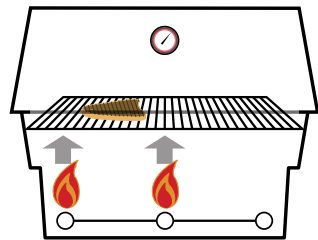
Genesis II LX E-340 reverse searing



1. Preheat (10 mins)



2. Cook through Indirect



3. Sear Direct

'Reverse searing' steak (indirect and direct cooking)

As an alternative to the method detailed on page 9 for cooking the perfect steak, many barbecuers prefer to use the 'reverse sear' method. The methods of cooking are the same (direct and indirect) but the order is reversed. For the best results when reverse searing, try to use quality steak that is at least 4 cm thick. This method of cooking relies heavily on using a good quality meat thermometer to accurately gauge the 'doneness' of your steak, so you can ensure it's cooked to your liking. An internal meat temperature cooking chart is included at the end of this book.

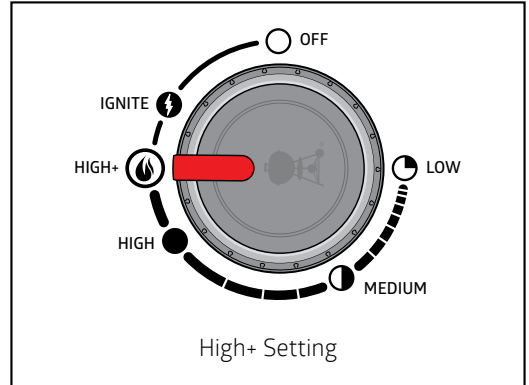
Preheating for 'reverse searing':

Whenever you use your Genesis® II LX, it is important that you preheat the barbecue first, with the lid closed. This ensures that the cast iron grill is searing hot when you start cooking.

1. Check that all burner control knobs are in the off position and check with the supplied tank scale that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light the far left and centre burner according to the instructions in the owner's guide.
5. Turn the left and centre burner to HIGH (H) and close the lid. Preheat the barbecue with the left and centre burners on HIGH and the far right burner OFF for 10 minutes.

'Reverse searing':

1. After preheating for 10 minutes, your barbecue is ready to cook. Leave the right burner OFF and the other two burners on HIGH.
2. Open the lid and place your steak directly on the grill above the right burner (unlit).
3. Close the lid and cook until the internal temperature of your steak is about 5°C below the desired internal temperature. Use a meat thermometer to measure the internal temperature.
4. Open the lid, turn the left and centre burner to the HIGH+ (H+) setting, then move your steak onto the grill directly above these burners. Close the lid and cook for 45 seconds.
5. Open the lid and rotate the steak 90 degrees. Close the lid and cook for a further 45 seconds.
6. Open the lid and turn the steak over. Close the lid and cook for a further 45 seconds.



7. Open the lid and rotate the steak 90 degrees. Close the lid and cook for a further 45 seconds.

By reversing the order of indirect and direct cooking, you will find your steak has a very even doneness inside, while still having a char grilled flavour on the outside. Once you master the basics of this method, we encourage you to try reverse searing your steak using lower settings for the indirect cooking, because the more slowly you raise the temperature of your steak during indirect cooking, the more consistent the internal doneness will be.

Note: Your Genesis II LX will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid or turn the food unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible.



How to roast and bake (indirect cooking)

Barbecue roasts are a huge part of outdoor cooking culture in Australia and New Zealand. Australians were introduced to the magic of the outdoor barbecue roast on the Weber® Kettle in the 1970s, and we believe there is still no better way to cook a leg of lamb, roast a beautiful Christmas turkey or crackle an amazing pork roast than on a Weber barbecue. Your Genesis® II LX is capable of this and much more – you can cook an impressive baked ham, perfect pizzas and even desserts using the indirect method on your barbecue.

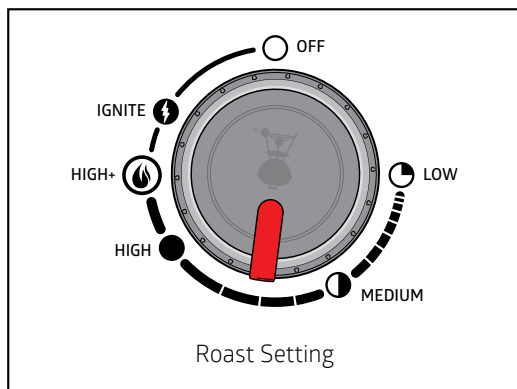
Preheating for roasting and baking:

Whenever you use your Genesis II LX, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in to achieve the best results. To preheat your Genesis II LX for roasting and baking:

1. Check that all burner control knobs are in the off position and check with the supplied tank scale that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all three main burners according to the instructions in the owner's guide.
5. Turn the centre burner to MEDIUM (M) and close the lid. Preheat the barbecue with the two outside burners on HIGH (H) and the centre burner on MEDIUM for 10 minutes.

Roasting and baking:

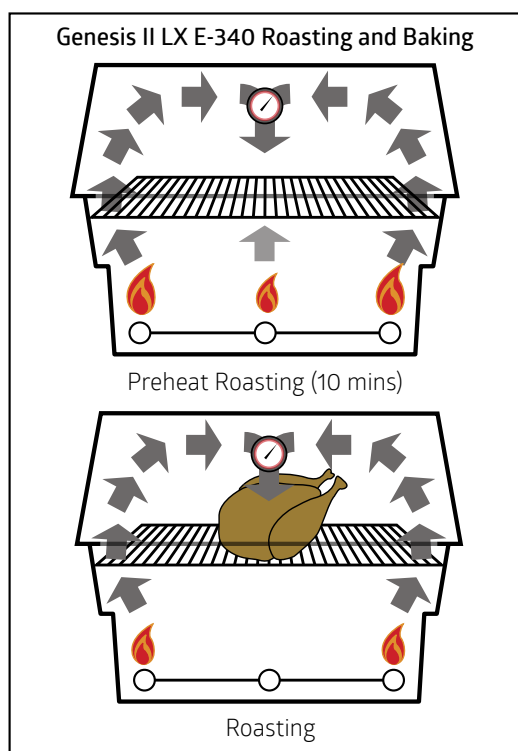
1. After the barbecue is preheated, turn the centre burner OFF. Turn the two outside burners to two notches less than HIGH, which is the ROAST SETTING (pictured).



2. Open the lid and place your food directly on the grill above the centre burner.

3. Close the lid and cook for the estimated cooking time.

Note: Your Genesis II LX will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible. As your food will cook using indirect heat when roasting and baking, there is no need to turn the food during the cooking time.





How to cook pork crackling (indirect cooking)

The secret to perfect pork crackling on your barbecue is to cook at very high temperatures at the start to blister and bubble the skin, then finish cooking the pork through at normal roasting temperatures.

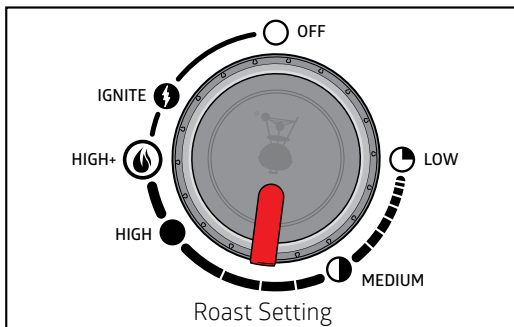
Preheating for crackling:

Whenever you use your Genesis® II LX for roasting, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in to achieve the best results. To preheat your Genesis II LX for pork crackle roasting:

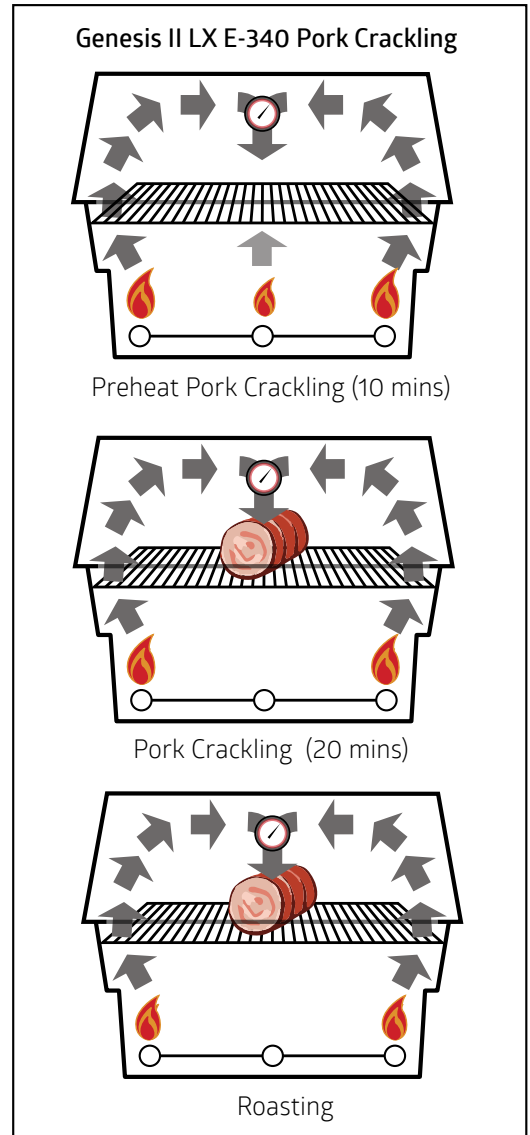
1. Check that all burner control knobs are in the off position and check with the supplied tank scale that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all three main burners according to the instructions in the owner's guide.
5. Turn the centre burner to MEDIUM (M) and close the lid. Preheat the barbecue with the two outside burners on HIGH (H) and the centre burner on MEDIUM for 10 minutes.

Cooking pork crackling:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn the centre burner OFF and leave the two outside burners on HIGH.
2. Open the lid and place your pork directly on the grill above the centre burner.
3. After 20 minutes, turn the two outside burners to the ROAST SETTING (see image).
4. Cook for the remaining estimated cooking time.



Note: Your Genesis II LX will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible. As your food will cook using indirect heat when roasting and baking, there is no need to turn the food during the cooking time.





Low and slow cooking (indirect cooking)

Secondary cuts of meat like ribs, shoulder, shanks and brisket are tougher and can be fattier than other cuts of meat you would normally roast. These tougher cuts will benefit from being cooked 'low and slow' – that is, cooked using a very low heat (about 110°C to 130°C) for many hours. This is the method used for traditional American barbecue dishes like pulled pork, beef brisket and pork spare ribs. Although the cooking process takes much longer and requires some attention, the results are well worth the effort. Your meat will be incredibly tender, while staying juicy and retaining a lot of natural flavour.

Preheating for low and slow:

Whenever you use your Genesis® II LX for low and slow cooking, it is important that you preheat the barbecue first, with the lid closed. The barbecue should be at the optimum cooking temperature (about 110°C to 130°C) when you put your food in to achieve the best results. To preheat your Genesis II LX for low and slow cooking:

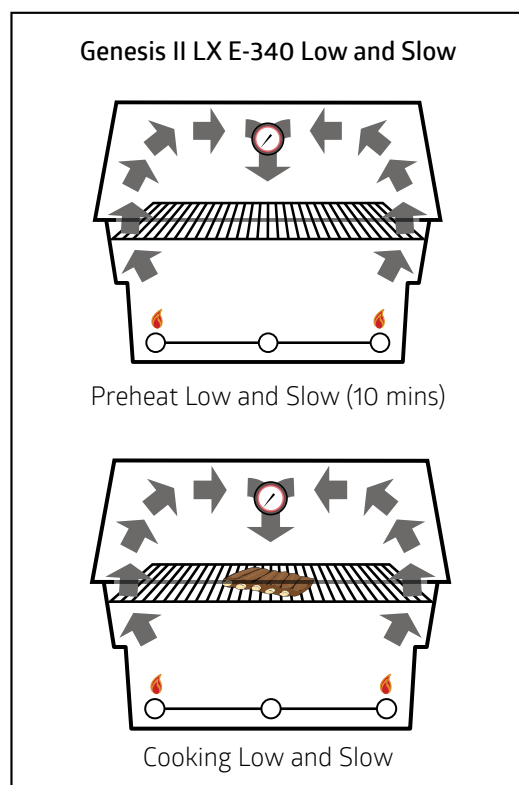
1. Check that all burner control knobs are in the off position and check with the supplied tank scale that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light the left and right burners according to the instructions in the owner's guide.
5. Turn the left and right burners to LOW (L) and close the lid. Preheat the barbecue with the centre burner OFF and the left and right burners on LOW for 10 minutes.

Cooking low and slow:

1. After preheating for 10 minutes, your barbecue is ready to cook. Leave the centre burner OFF and leave the left and right burners on LOW.
2. Open the lid and place your food directly on the grill above the centre burner.
3. Close the lid and cook for the estimated cooking time.

When cooking at the low temperatures required for low and slow cooking, it is important to regularly monitor the cooking temperature inside the barbecue using the lid thermometer. If required, make small adjustments to the burner settings to achieve the desired temperature of approximately 110°C to 130°C.

Note: Your Genesis II LX will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. As your food will cook using indirect heat cooking low and slow, there is no need to turn the food during the cooking time.





Rotisserie cooking

Cooking on a rotisserie adds another exciting dimension to cooking on a barbecue. Food will cook beautifully and evenly as it turns throughout the cooking process. As the food is constantly rotating, it bastes in its own juices, resulting in wonderfully moist and tender meat with a delicious outside.

A rotisserie kit is available as an accessory for your Genesis® II LX and can be used to create mouthwatering, self-basting spit roasted food. For best results, use the rotisserie with the cooking grills out of the barbecue and one or two foil drip pans resting on the Flavorizer® bars directly below your food. Set up instructions are included with the rotisserie kit.

Preheating for rotisserie cooking:

Whenever you use your Genesis II LX for rotisserie cooking, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in, to achieve the best results. To preheat your Genesis II LX for rotisserie cooking:

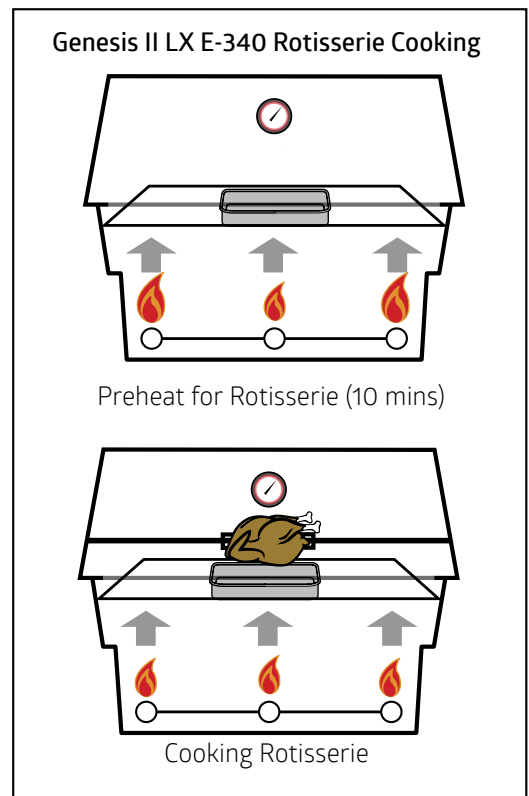
1. Check that all burner control knobs are in the off position and check with the supplied tank scale that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Remove the cooking grills.
4. Turn the gas supply on at the source.
5. Light all three main burners according to the instructions in the owner's guide.
6. Turn the centre burner to MEDIUM (M) and the left and right burners to HIGH (H). Preheat the barbecue with the left and right burners on HIGH and the centre burner on MEDIUM for 10 minutes.
7. While the barbecue is preheating, set up your rotisserie kit and put your food in place on the spit in accordance with the instructions included with the rotisserie.

Rotisserie cooking:

1. After preheating for 10 minutes, your barbecue is ready to cook. Leave the centre burner on MEDIUM and turn the left and right burners to MEDIUM.
2. Open the lid and put the rotisserie, with the food already in place on spit, on the barbecue. The food should be positioned above the centre burner.
3. Place one or two large foil drip pans on the Flavorizer bars directly beneath your food.

4. Turn on the rotisserie and ensure that it is turning smoothly. Close the lid and cook for the estimated cooking time.

Note: Your Genesis II LX will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible. As your food is constantly turning when using a rotisserie, there is no need to adjust the food during the cooking time.



Cleaning and maintaining your Genesis® II LX

To keep your Weber® Genesis II LX looking and cooking its best, there are a few simple maintenance tips you need to follow. If you clean and maintain your new Genesis II LX on the inside and the outside, your barbecue will perform like new for years and years.

Cleaning and protecting the inside of your Genesis II LX:

Keeping the cooking grills, Flavorizer® bars and cookbox of your barbecue clean is essential for achieving the best results when cooking, and for ensuring safe operation of your barbecue.

Cleaning the cooking grills is easy. For day-to-day cleaning of the grills, the best method is to use a Weber grill brush. After preheating your barbecue on high for 10 minutes, while the grill is very hot, use a grill brush to scrape any solid debris from the cooking grill. Use a pair of long handled tongs to rub a cloth or paper towel over the grill bars to remove any excess grease. Always wear heat proof gloves or mitts. It's not necessary to wash your grills in water after every use, however the cold grills should be washed in hot water and detergent every now and then to remove any excessive grease build up.

Your Flavorizer bars and heat deflectors should be cleaned regularly to keep them free of grease, food and debris from the grill above. To clean them, heat your barbecue up with all burners on high for about 15 minutes with the lid closed. This will turn any debris on the Flavorizer bars to ashes. Wait for the barbecue to cool, then brush the ashes off the bars using a Weber grill brush. Every once in a while it is a good idea to take your Flavorizer bars off the barbecue and soak them in hot, soapy water. Clean them using a nylon scourer. Try to avoid using lemon or other citrus based detergents as they can contribute to corrosion.

Each time you use your barbecue, it's a good idea to check the disposable drip pan underneath the barbecue. If there is a full layer of fat and juice in the pan, it's time to throw the drip pan out and replace it with a new one. This is also a good time to check that the cookbox and removable grease tray are clear of debris. If there is a buildup of solid grease or food debris, it is important to clear it from the cookbox and grease tray.

If you don't clean accumulated grease and debris from the Flavorizer bars, heat deflectors, cookbox and grease tray regularly, eventually all the fat is

going to catch fire. If you ever do have a fat fire in your Genesis II LX, turn the gas off at the source and open the lid. Remove your food using long handled tongs if it is safe to do so. Never throw water on a fat fire, just allow the fire to burn out with the lid open. It could burn for up to about 10 minutes, depending on how much grease and fat has accumulated in your barbecue.

To maintain your barbecue and protect the stainless steel and powder coated frame, we recommend the use of Weber Stainless Steel & Metal Protectant.

The Weber Stainless Steel & Metal Protectant is specially formulated to form a light transparent barrier on stainless steel and painted metal surfaces. Using protectant is essential for protecting your barbecue against environmental factors that can contribute to rust and corrosion. A 250ml sample bottle of Weber Stainless Steel & Metal Protectant is included with your barbecue. It is also available from your local Weber Specialist Dealer in a 500ml bottle. Regular application of the prescribed amount is important for maintaining your barbecue's appearance, and Weber recommends application of protectant at least every 3 months.

Directions for use:

- 1) Wipe all surfaces with a damp cloth to remove dust. Allow to dry - failure to do so will inhibit the protectant adhering to the surface.
- 2) Hold bottle 25-30cm from surface and spray on a light coating. Apply sparingly. Wipe on using a microfibre cloth, ensuring even coverage. Allow to dry for 1-2 hours then reapply as above.
- 3) Allow to cure for at least 12 hours then buff with a dry microfibre cloth.

Do not apply to barbecue hood, cookbox or areas subject to temperatures above 200°C.



How to read the recipes in this book

The collection of recipes in this book are designed to show you what your Genesis® II LX is capable of, as well as giving you some ideas for different meals you might like to cook. There are recipes that range from very simple to a little more complex. If you're new to Weber®, a good suggestion is to try some simple meals first, to understand and master the cooking methods, then move on to some of the more detailed recipes or start trying your own.

At the top of each recipe, we indicate the cooking method used (direct or indirect) and the burner setting (high, medium, roast, bake, pork crackle or low and slow). It's important to note that your barbecue can accommodate both cooking methods at once. If you leave one burner off and light two others, you're able to cook 'direct' over the lit burners and 'indirect' over the unlit burner.

Where we have indicated cooking times, it's important to remember that they are only there as a guide. Wind, ambient temperature and the temperature of the meat when you start cooking can all influence the amount of time required.

One of the best ways to make sure you get your meat cooked just the way you like it is to use a meat thermometer. By reading the internal temperature of the meat, you can tell exactly when it is cooked to your liking. Weber make a range of innovative meat thermometers to suit everyone. An internal meat temperature cooking chart is included at the end of this book.

Weber Meat Thermometers

Digital Meat Thermometer

Use the Weber Digital Meat Thermometer to read the internal meat temperature in a hurry. Just pop off the protective cover, slip it into your food and get your temp in less than 10 seconds. The thermometer shows readings in Celsius or Fahrenheit. To protect battery life, it shuts off automatically after ten minutes.

Snapcheck Premium Thermometer

The supremely quick and highly accurate Weber Snapcheck Digital Barbecue Thermometer gives you a digital temperature in Celsius or Fahrenheit within just three seconds. Know exactly when your meat is done, not too soon or too late; its spot on readings are accurate within a single percent. The wide display makes this barbecuing thermometer easy to read, even at a distance.

iGrill 3

Take the guesswork out of barbecuing with the iGrill 3 Bluetooth® Thermometer. The iGrill is the world's leading Bluetooth barbecue thermometer, and is a new addition to Weber's range of innovative barbecue accessories. The iGrill 3 Thermometer monitors your food from beginning to end, and with the iGrill app installed on your smart phone, tablet or watch, you'll be notified when your meal is ready to come off the barbecue – cooked just the way you like it.

Barbecuing Guide

The following chart gives a guide to how well done your meat will be, based on the internal temperature of the meat. The internal temperature of the meat should be measured with a meat thermometer. You can estimate when your food will be ready, but the meat thermometer confirms it for you. The thermometer should be inserted into the thickest part of the meat, avoiding any bone. Most standard meat thermometers will give you an accurate reading in a matter of seconds or minutes, so it is a good idea to only use the thermometer when you think the meat is cooked.

Internal Meat Temperature Guide:				
Beef	Rare	49°C	Ham, fully cooked (to reheat)	60°C
Beef / Lamb	Medium Rare	54°C	Ham, fresh (Raw)	71°C
Beef / Lamb / Pork	Medium	63°C	Poultry	74°C
Beef / Lamb / Pork	Well Done	71°C	Minced meat / Sausage	71°C

The following cuts, thicknesses, weights and barbecuing times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature and how well done you like your meat. Two rules of thumb: cook steaks, fish fillets, boneless chicken pieces and vegetables using the direct method for the time given on the chart, turning once, halfway through cooking. Cook roasts, whole poultry, bone in poultry pieces, whole fish and other thicker cuts using the indirect method.

Cooking times for beef and lamb are for MEDIUM unless otherwise noted. Let roasts and larger cuts of meat rest for 5 to 10 minutes before carving.

Beef	Thickness/Weight	Approximate Cooking Time
Steak: Rump, Porterhouse, Fillet, T-bone or Sirloin	20mm thick	4 to 5 minutes each side Direct/High
	25mm thick	8 to 12 minutes (total) 1 to 2 minutes each side Sear/High then 3 to 4 minutes each side Direct/Low
	32mm thick	12 to 16 minutes (total) 1 to 2 minutes each side High/High then 5 to 6 minutes each side Direct/Low
Veal loin chop	25mm thick	4 to 6 minutes each side Direct/High
Kebab	25mm cubes	4 to 6 minutes each side Direct/High
Beef burger	15mm thick	3 to 4 minutes each side Direct/High
Rolled Sirloin roast	1.6kg to 1.8kg	60 to 80 minutes Indirect
Roast fillet of beef	70mm to 80mm thick	70 to 80 minutes Indirect
Rib roast	90mm to 100mm thick	90 to 100 minutes Indirect

Lamb	Thickness/Weight	Approximate Cooking Time
Chops: loin or chump (trimmed of fat)	12mm to 15mm thick	4 to 6 minutes each side Direct/High
Chops: loin or chump (untrimmed)	12mm to 15mm thick	6 to 8 minutes each side on hotplate
Leg of lamb	1.8kg to 2.3kg	1½ to 2 hours Indirect
Rack of lamb	450g to 680g	35 to 50 minutes Indirect

Pork	Thickness/Weight	Approximate Cooking Time
Chop: rib, loin or shoulder	20mm to 25mm thick	10 to 15 minutes Direct/High
	32mm to 38mm thick	14 to 18 minutes (total) 3 to 4 minutes each side Direct/High then 8 to 10 minutes Indirect
Loin chop, boneless	20mm to 25mm thick	5 to 6 minutes each side Direct/High
Loin roast	1.4kg to 2.3kg	1¼ to 1½ hours Indirect

Ribs: country style, baby back or spare ribs	1.4kg to 1.8kg	20 to 30 minutes Indirect
Tenderloin, whole	340g to 450g	25 to 30 minutes Indirect

Poultry	Thickness/Weight	Approximate Cooking Time
Chicken breast	-	5 to 6 minutes each side Direct/High
Chicken thigh	-	4 to 5 minutes Direct/High
Chicken pieces, bone in breast/wing	-	30 to 40 minutes Indirect
Chicken pieces, bone in leg/thigh	-	40 to 50 minutes Indirect
Chicken, whole	1.6kg to 2.3kg	1 to 1½ hours Indirect
Turkey, whole, unstuffed	4.5kg to 5kg	1¼ to 2 hours Indirect
	5.5kg to 6.4kg	2¼ to 2½ hours Indirect
	6.8kg to 7.7 kg	2¾ to 3 hours Indirect
Turkey breast, bone in	1.8kg to 2.kg	1 to 1½ hours Indirect

Fish & Seafood	Thickness/Weight	Approximate Grilling Time
Fish, fillet or steak	6mm to 13 mm thick	2 to 3 minutes each side Direct/High
	13mm to 2mm thick	3 to 5 minutes each side Direct/High
	25mm to 30mm thick	5 to 6 minutes each side Direct/High
Fish, whole	450g	15 to 20 minutes Indirect
	900g to 1.2kg	20 to 30 minutes Indirect
	1.4kg	30 to 45 minutes Indirect
Prawns	-	1 to 3 minutes each side Direct/High
Scallop	-	1 to 2 minutes each side Direct/High

Note: General rule for grilling fish: 4 to 5 minutes per 13mm thickness, 8 to 10 minutes per 25 mm thickness.

Vegetables	Approximate Grilling Time
Artichoke, whole	Steam 20 to 25 minutes; cut in half and grill 4 to 5 minutes each side Direct/High
Asparagus	3 to 4 minutes each side Direct/High
Capsicum, whole	5 to 6 minutes each side Direct/High
Capsicum, halved or quartered	3 to 4 minutes each side Direct/High
Chilli	3 to 5 minutes each side Direct/High
Corn, husked	5 to 6 minutes each side Direct/High
Eggplant, 10 to 15mm slices	4 to 5 minutes each side Direct/High
Eggplant, halved	6 to 8 minutes each side Direct/High
Fennel 5mm slices	5 to 6 minutes each side Direct/High
Garlic, whole	45 to 60 minutes Indirect
Spring onion, whole	2 to 3 minutes each side Direct/High
Leek	7 to 8 minutes each side Direct/High
Mushroom	4 to 5 minutes each side Direct/High
Onion, whole	35 to 40 minutes Indirect
Potato, whole	45 to 60 minutes Indirect
Potato, 15mm slices	7 to 8 minutes each side Direct/Medium
Potato: new, halved	10 to 12 minutes each side Direct/Medium
Pumpkin 1.4kg	1½ to 2 hours Indirect
Pumpkin butternut halved	45 to 60 minutes Indirect
Squash: yellow, halved	3 to 5 minutes each side Direct/High
Sweet potato, whole	50 to 60 minutes Indirect
Sweet potato, 5mm slices	4 to 5 minutes each side Direct/Medium
Tomato: garden, halved	3 to 4 minutes each side Direct/High
Tomato: roma, halved	2 to 3 minutes each side Direct/High
Zucchini, halved	4 to 6 minutes each side Direct/High