

## Weber Camping Meal:

Got cabin fever? Take your taste buds on a summer adventure by making this quintessential camping meal from our friends at Weber Grills right at home – and let summer shine in.

# All-American Steakburgers From Weber Grills

Serves: 8

### Ingredients:

1/2 cup KRAFT THICK 'N SPICY Original Barbecue Sauce  
1/4 cup A.1. Original Steak Sauce  
2 pounds ground sirloin  
1 each green and red pepper, cut into 3/4-inch-wide strips  
1 Vidalia onion, cut into 1/2-inch-thick slices  
8 KRAFT Singles  
8 whole wheat hamburger buns, toasted



### Directions:

1. Prepare the grill for direct cooking over medium heat (350° to 450°F).
2. Mix barbecue sauce and steak sauce. Mix 1/4 cup with meat; shape into 8 (1/2-inch-thick) patties.
3. Grill patties and vegetables over direct medium heat, 10 to 12 minutes or until burgers are done (160°F) and vegetables are crisp-tender, turning and brushing with remaining sauce after 6 minutes.
4. Top burgers with Singles; grill 1 minute or until melted. Fill buns with vegetables and cheeseburgers.

### Substitute:

Substitute a yellow pepper for the green pepper

# Bourbon Barbecue Beans

## From Weber Grills

Serves: 12 to 15

### Ingredients:

4 slices bacon (about 3 ounces), cut into 1/2-inch dice  
1 cup diced yellow onions (1/2-inch dice)  
1 tablespoon minced garlic  
1/2 cup ketchup  
1/4 cup dark molasses  
1/4 cup yellow mustard  
1/4 cup bourbon  
2 tablespoons brown sugar  
2 tablespoons Worcestershire sauce  
3 or 4 dashes Tabasco sauce  
2 cans (28 ounces each) baked beans  
Kosher salt  
Freshly ground pepper



Mesquite or hickory chips, soaked in water for at least 30 minutes

### Directions:

In a large sauté pan over medium heat, cook the bacon, stirring occasionally, until crispy, about 10 minutes. Add the onions and garlic and cook, until soft, about 5 minutes. Add the ketchup, molasses, mustard, bourbon, brown sugar, Worcestershire sauce, and Tabasco sauce. Bring to a boil, reduce the heat, and simmer for about 5 minutes.

Follow the grill's instructions for using wood chips, and set up the grill for indirect cooking.

Rinse and drain the baked beans and put them in a 2-quart casserole or Dutch oven. Add the sauce from the sauté pan. Stir to combine thoroughly. Place the pan on the cooking grate over indirect medium heat. Cook for 1-1/2 to 2 hours. Season with salt and pepper to taste. Serve warm.

# Banana S'mores

## From Weber Grills

Serves: 8

### Ingredients:

1 cup graham cracker crumbs  
4 tablespoons unsalted butter, melted  
1 large egg yolk

1 tablespoon unsalted butter, melted  
1 teaspoon packed brown sugar  
2 medium bananas, firm but ripe  
4 cups mini marshmallows  
1/2 cup semisweet chocolate chips



### Directions:

1. Prepare the grill for indirect and direct cooking over medium heat (about 400°F).
2. In a large bowl combine the crust ingredients and mix well. Firmly and evenly press the mixture into the bottom of an 8-by-8-inch baking pan. Grill the crust over indirect medium heat, with the lid closed as much as possible, until firm, 6 to 8 minutes. Remove the crust from the grill and set aside to cool for about 10 minutes. This will allow the crust to set.
3. In a small bowl combine the butter and brown sugar. Cut each banana in half lengthwise and leave the skins attached (they will help the bananas hold their shape on the grill). Liberally brush the cut side of the bananas with the butter mixture.
4. Grill the bananas, cut side down, over direct medium heat, with the lid open, until they start to soften, 2 to 4 minutes, without turning. Let cool briefly and then score the bananas into 1/2-inch slices, cutting through just to the peel.
5. Fill the baking pan with 2 cups of the marshmallows, making sure they cover the bottom of the crust evenly. Next, scoop out and distribute the slices of grilled banana, followed by the remaining 2 cups of marshmallows.
6. Grill the pie over indirect medium heat, with the lid closed, keeping the temperature of the grill as close to 400°F as possible, until the marshmallows have puffed up and started to brown, 5 to 7 minutes. At this point carefully sprinkle the chocolate chips over the top and continue cooking until the chips appear glossy and melted, about 2 minutes. Remove the pie from the grill and let cool for about 5 minutes. Spoon into small serving bowls and serve warm.