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This is our charcoal grill which is a This is our charcoal grill which is a perfect choice for you to enjoy outdoor barbecue with your family and friends. With durable iron construction this BBQ grill is wear-resistant and can serve long time use.

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Page 6/28

It has the same cooking capacity as the Weber 18.5" kettle grill and can turn out a good grilled steak or burger. If you need greater grilling capacity, you'll want to purchase a Weber 22.5" kettle grill or a Weber 26.75" kettle grill or even a Ranch kettle in addition to a WSM.

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How Do You Cook on a Weber Charcoal Grill? First, place the chicken meat on the grate's hot side, which is just right above the coal. Just like with the chicken breasts reverse sear method, sear for up to 3 to 4 minutes for each side, just once until the meat produces a golden brown

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Weber's Charcoal Grilling is an
approachable cookbook for the creation
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charcoal grill. Virtually all of the
ingredients are easily found in the

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definitive book on this unique grilling style, which lately has been surging in There is no mistaking the effects of its woodsy aromas or the primordial satisfaction of grilling over crackling flames and glowing embers.

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