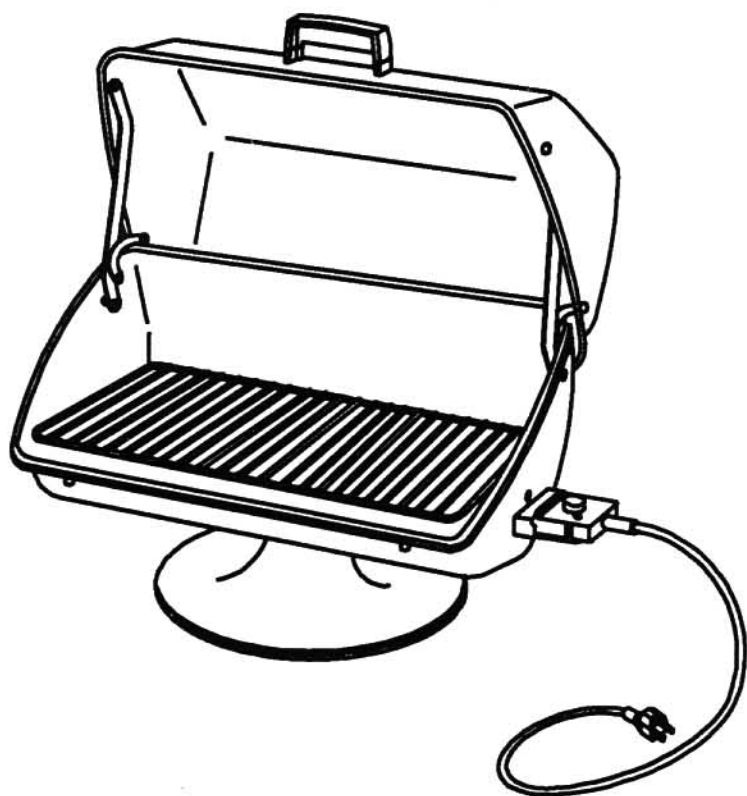


# MECO<sup>®</sup>

CORPORATION

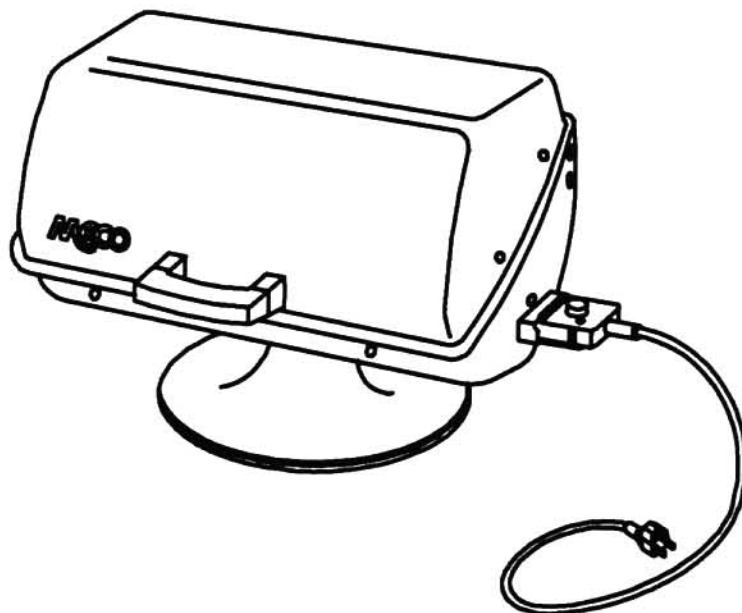


## ELECTRIC BARBECUE PORTABLE GRILL



*For the Ultimate  
Flavor Experience*

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**SERIES 9210.4**

**OWNERS MANUAL**  
*and RECIPES*

P/N 03.5106.00  
REV.1/99

## — NOTICE —

**MECO STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE HAVE INADVERTENTLY OMITTED ANY PARTS NEEDED FOR ASSEMBLY, OR YOU NEED TROUBLESHOOTING INFORMATION, PLEASE CONTACT US USING OUR TOLL FREE NUMBER. MECO WILL SHIP REPLACEMENT PARTS MONDAY THRU FRIDAY WITHIN 24 HOURS. SATURDAY & SUNDAY ORDERS WILL SHIP THE NEXT WORK DAY. THANK YOU FOR PURCHASING A MECO PRODUCT.**

**1-(800)-346-3256  
(24 HOURS/7 DAYS A WEEK)  
1-(423)-639-1171 (TELEPHONE)  
1-(423)-639-2570 (FAX)**

or write:

**CONSUMER SERVICE DEPARTMENT  
MECO CORPORATION  
1500 INDUSTRIAL ROAD  
GREENEVILLE, TN. 37745 USA**

## IMPORTANT SAFEGUARDS

**WARNING: FAILURE TO FOLLOW THESE SAFETY RULES MAY RESULT IN SERIOUS INJURY OR PROPERTY LOSS. READ AND FOLLOW INSTRUCTIONS CAREFULLY BEFORE USING GRILL. THIS APPLIANCE IS INTENDED FOR OUTDOOR HOUSEHOLD, NON-COMMERCIAL USE ONLY.**

1. Read all instructions.
2. Do not touch hot surfaces. Use handles, knobs, or wear proper gloves. Open Hood carefully when cooking to avoid burns from the hot air and steam trapped inside.
3. To protect against electric shock, do not immerse cord, plug, or Electric Element in water or any other liquid.
4. Do not leave element on without cooking.
5. Unplug Grill from outlet when not in use and before cleaning. Allow to cool before cleaning, or putting on or taking off parts. Do not clean this product with water spray or the like.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return to the nearest authorized service facility for examinations, repairs or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries.
8. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
9. Do not place cord on or near a hot glass or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
11. To disconnect appliance, remove plug from outlet.
12. Do not use appliance for other than intended use.
13. Fuel, such as charcoal briquettes, is not to be used when Electric Element is in place.
14. Do not use gasoline, kerosene or alcohol for lighting charcoal.
15. Use only properly grounded 110-120 Volt outlet. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control to "off", then remove plug from wall outlet.
16. Do not use longer detachable power supply cord or extension cord unless absolutely necessary. However, they are available and if you must use one, the following care should be exercised in their use. Use only a grounding type, 3-wire 14 Ga. cord, with a marked electrical rating at least as great as the electrical rating of this appliance. The cord should be surface marked with the suffix letters "W-A" and bare a tag stating "Suitable For Use with Outdoor Appliances". Any plug connection to an extension cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on or tripped over accidentally. Keep the length as short as possible.
17. Use a protective, weatherproof cover for outdoor storage or store indoors out of the reach of children.
18. The Model 1518 Electric Cooking Elements are for use ONLY with MECO Model 9210.4 Series Electric Grills.
19. Close supervision is necessary when any appliance is used by or near children.
20. **WARNING: DO NOT USE CHARCOAL FOR INDOOR COOKING OR HEATING. TOXIC CARBON MONOXIDE FUMES MAY ACCUMULATE AND CAUSE DEATH.**

## SAVE THESE INSTRUCTIONS

# MODEL 9210

## ASSEMBLY INSTRUCTIONS

**TOOLS NEEDED:** A Straight Blade and Phillips screwdriver, 3/8" open-end wrench or pliers.

**Step 1.** Take all parts out of the carton and lay them on a smooth, clean surface. Check Parts List to make sure you locate all the parts.

**Step 2.** Lay Bowl Assembly (2) on its back. Line up holes in the Bowl bottom with the holes in Table Top Base (3). The large Grease Cup holder goes toward the rear of the Bowl. Insert Bolt (1) from inside the Bowl (2) through a hole in the bottom of the Bowl and through Table Top Base (3). Attach Lock Nut (4) to the Bolt but do not tighten. Repeat for the other 3 Nuts and Bolts and then tighten. Press Rubber Base Edging (5) around bottom edge of Base (3). Set Bowl up on base.

**Step 3.** Turn the Hood (5) upside down. Put Screw (7) through inside of Hood through Spacers (8) and (9) and into Handle (10). Check spacers for proper alignment. Tighten securely. Install the Caution Label (11) on the inside of the Handle (10) so that it is readable when the Hood is up.

**Step 4.** The Hinges are already attached to the Bowl. Move all the Hinges up. Hold the Hood (6) with your right hand and with your left hand put a Bolt (1) through the hole from the outside in the upper left corner of the Hood and through the hole of the Long Hinge. Attach Acorn Nuts (12) loosely. Hold the Hood with the left hand and repeat the attachment of the other Long Hinge.

**Step 5.** The Left Short Hinge can now be attached to the Hood. Insert Bolt (1) through the Hood hole and through the Hinge hole. Attach Acorn Nut (12) loosely. Repeat for Right Short Hinge. Tighten all Bolts just enough for Hinges to move easily.

**Step 6.** Line up the Handle (10) with the 2 holes in the left side of the Bowl. Attach with Screws (13). Insert Bolt (14) into the opening of the Support Tube (15) then through the hole in the side near the front of the Bowl. Attach with Acorn Nut (12) and tighten. Repeat for the other side.

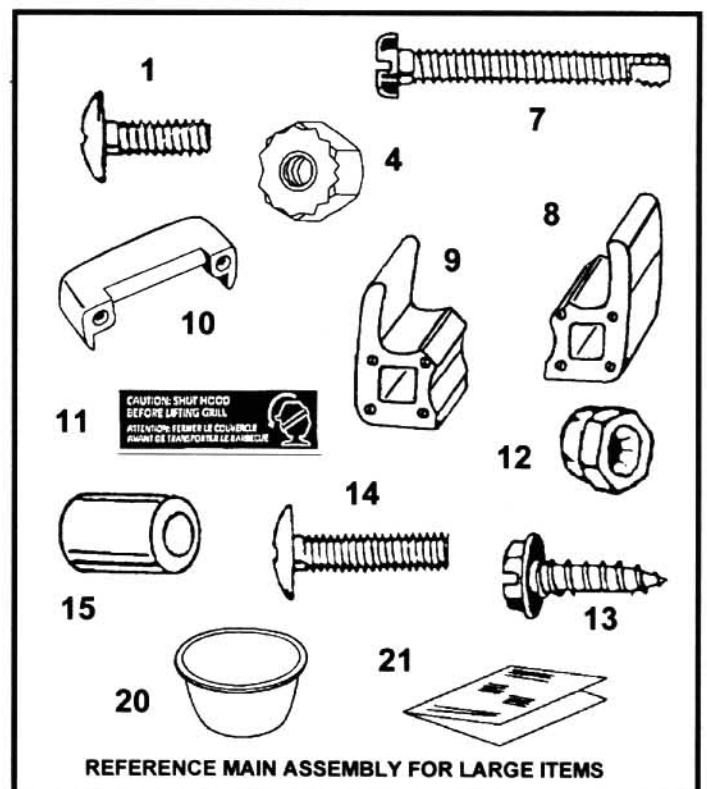
**Step 7.** There are four supports in the Bowl; two in front end, two in back. Place the Reflector Pan (16) in the Bowl so it lays flat on the supports.

**Step 8.** Install Electric Element (17) by inserting box shield through rectangular opening from inside Bowl (2) and letting Element rest on Reflector Pan (16). Put Bolt (1) through round hole in Element shield tab, and hole in Bowl. Attach Acorn Nut (12) and tighten. Plug Element Control (18) into Element.

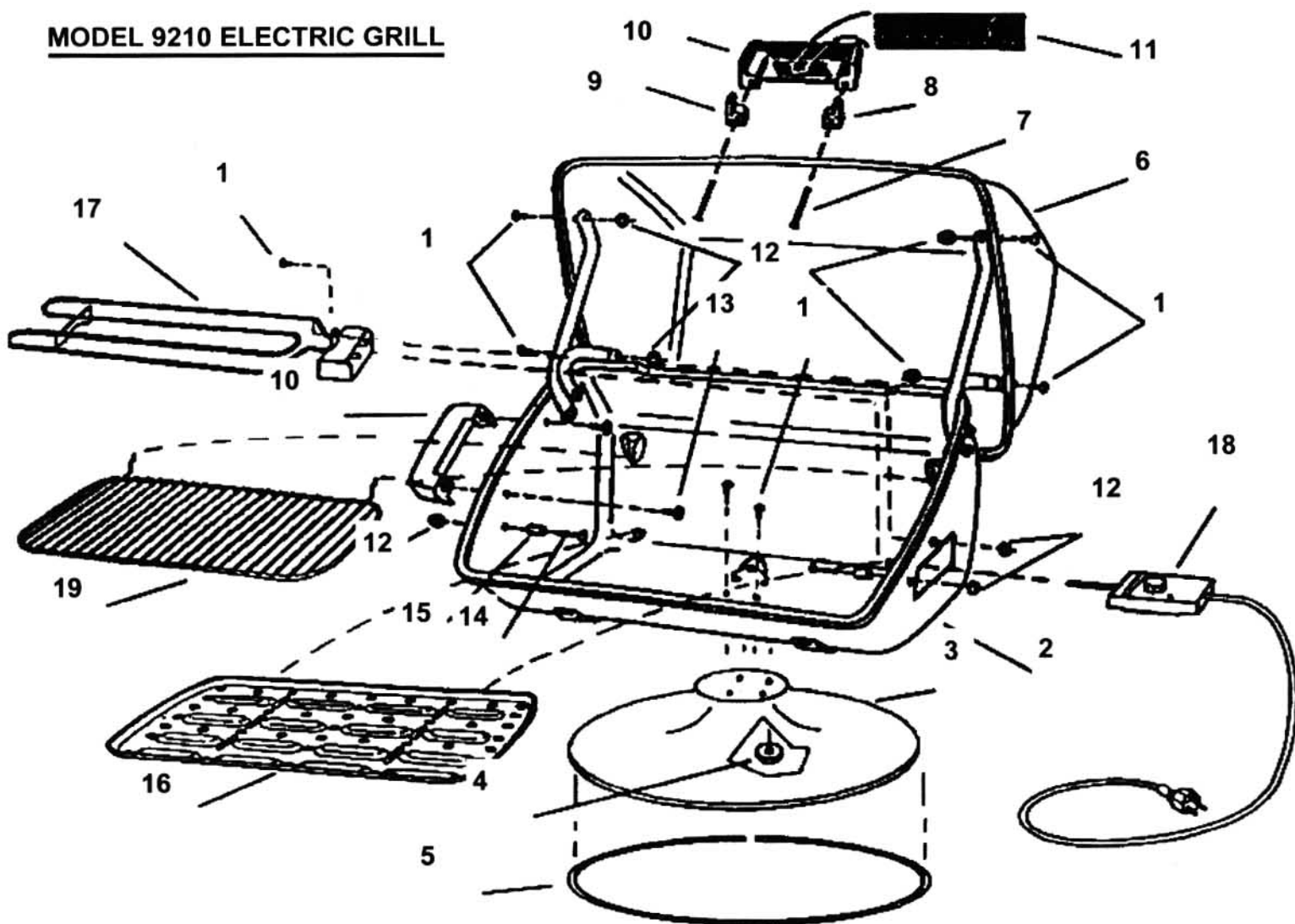
**Step 9.** Attach the Cooking Grid (19) to the Bowl by tipping the Grid up and inserting the two hook ends through the holes in the back of the Bowl. Insert to the first bend and then set the Grid down to rest on the two Support Tubes (15) on each side of the Bowl.

**Step 10.** Place the Grease Cup (20) into the Grease Cup Holder on the Back of the Base. Your Electric Grill is now ready for use but **FIRST** read **IMPORTANT SAFEGUARDS** page 2.

ITEM	PARTS LIST DESCRIPTION	PART NO.	QTY 9210
1	Bolt, 10-24 x 1/2"	03020102	9
2	Bowl Assembly	--	1
3	Base, Table Top	17543918	1
4	Lock Nut, 10-24	03030900	4
5	Edging Base	02033600	1
6	Hood	17549618	1
7	Screw, 10-24 x 1 3/8"	03519400	2
8	Spacer, Right Hand	03180501	1
9	Spacer, Left Hand	03180502	1
10	Handle	03071100	1
11	Caution Label	03156301	1
12	Acorn Nut	03500055	7
13	Screw, #10AB x 5/8"	03030101	2
14	Bolt 10-24 x 7/8"	03500030	2
15	Support Tube	03071700	2
16	Reflector	17542100	1
17	Electric Element	17072401	1
18	Element Control	03072300	1
19	Cooking Grid	03074700	1
20	Grease Cup	03074100	1
21	Owners Manual	03510600	1



## MODEL 9210 ELECTRIC GRILL



## COOKING ON YOUR MECO ELECTRIC GRILL

### **BREAK-IN:**

Plug the power cord into a 110-120 Volt AC outlet of at least 15 amp. capacity. **MAKE SURE NO OTHER HIGH WATTAGE APPLIANCES ARE PLUGGED INTO THE SAME CIRCUIT.**

Shut the Hood on the grill and set the Control knob to HIGH. Allow the grill to operate for at least ten minutes to burn away any oils that have been left on during the manufacturing process. As soon as the "new" smell goes away, you'll be ready to cook!

### **COOKING:**

Electric Cooking is simple and similar to cooking with charcoal. Cooking time varies slightly, but no lighter fluid or charcoal clean-up is needed. For best results, cook with Hood covered to preserve natural food juices and enhance

smoke flavor. Cook your faster hamburger-hot dog-steak favorites on High, and small Cornish hens or the like on Low or Medium. Use a meat thermometer on whole meats when you can.

### **TEMPERATURE CONTROL:**

The CONTROL KNOB is for turning the grill on and off and for varying the cooking temperature from a "steak searing" HIGH all the way down to a "keep warm" LOW.

The hinged HOOD can be left open or closed to vary the cooking temperature. Even with the Hood open, the elevated rear section of the Bowl serves as a windbreak to help keep cooking temperatures high. Cooking with the Hood closed holds in all the heat, and gives a more smoky flavor if you're using hickory or mesquite chips, while cooking with the Hood open allows most of the heat to escape.

## PREPARATION:

For your menu planning purposes, your Meco electric grill has the CAPACITY to cook at one time:

12 Hamburgers  
4 Porterhouse or T-Bone Steaks  
12 Pork Chops  
16 Filet Mignon  
2 Chickens (Cut-up)  
24 Hot Dogs, and even more.

The high volume hood shape also allows you to cook large roasts, and whole chickens. Add the optional WARMING RACK and you can heat up bread or buns while you cook. Order from the Accessory Order Form that was packed with your grill.

For easy clean-up, spray the cooking grid, the inside of the hood and bowl, and the grease cup, with a non-stick vegetable spray such as PAM before you turn on the grill. Do not spray the reflector.

Preheat the Grill for at least five minutes, longer when the temperature is below 70° F, for cooking steaks and hamburgers. Other foods can be cooked without preheating the grill but you should add at least five minutes to the total cooking time.

**Marinades** can be used to enhance the flavor of meats and to tenderize the cheaper cuts of meats. A good basic marinade for almost all meats is an Italian dressing made with oil and vinegar, such as the Good Seasons product. Arrange the pieces of meat in a glass or plastic dish and pour the Italian dressing over it. Cover the dish and refrigerate for one-two hours before cooking. There are many other recipes for marinades. Look for them in your favorite barbecue cook books.

**Barbecue Sauces** applied during the last ten to fifteen minutes give that old time outdoor barbecue flavor to grilled chops, burgers, chicken, and ribs. Most barbecue sauces have a tomato and/or sugar base which burns easily, so be sure to brush on the sauce only during the last few minutes of the cooking. Many good sauces are available at your supermarket or you can add your personal touch by making your own. Experiment with combinations of tomato paste, black coffee, onion, garlic and Tabasco, all simmered together for about an hour. Brush or pour it all over chicken, chops, ribs, etc. about ten-fifteen minutes before they're done.

You can easily add SMOKE FLAVOR to any of the foods you cook on your MECO electric grill. You can get chips of hickory, mesquite, apple, cherry, and other aromatic woods at most supermarkets. Soak the chips in water for about thirty minutes before cooking, shake off the excess water and scatter them around the reflector. Cook with the hood closed for the most smoke flavor.

There are two basic ways to cook on your Meco electric grill. The DIRECT method is for steaks, chops, chicken pieces, and other foods that require high heat and short cooking time. Just put the meat directly on the grid for cooking this way.

The INDIRECT method is for cooking large roasts and poultry that requires lower heat and long cooking times. For cooking this way, make a drip pan from aluminum foil to fit between the element and the piece of meat. You can put the pan directly on the grid, or between the element and the grid. The pan reflects part of the heat away from the meat to prevent it from burning on the bottom, and catches the juices which you can use for gravy when you serve the meat.

The drip pan can be made by cutting a piece of aluminum foil about twenty-four inches long, folding it in half, then folding up each end and side about one inch. Pinch the ends so they won't leak.

Always use a MEAT THERMOMETER for checking the doneness of meats cooked this way. Be sure to take the meat off a little before the thermometer indicates the doneness you want because the meat will continue to cook while it sets for about twenty minutes before carving.

Refer to the handy QUICK GLANCE COOKING GUIDE on the back cover for information about cooking times and temperatures for various types of foods.

The juices and fats that drip down from the meat and fall onto the hot element and reflector vaporize and create the smoke and small amount of flame that gives your meat that "outdoor barbecue" flavor. Sometimes, meat with a lot of fat may cause excess FLAME-UP. When this occurs, turn the control knob to LOW and shut the hood. The flames will be quickly snuffed out. **DO NOT USE WATER TO PUT OUT THE FLAMES.**

## CARE AND CLEANING:

As you use the grill, some of the drippings may accumulate as hard deposits and the reflector will become stained.... please note that it does not have to be shiny clean for each use.

For thorough cleaning unplug the cord from the outlet and allow the grill to cool. Remove the cooking grid. Loosen Acorn Nut and Screw about 2 turns. Lift up on the end of the Element and remove the Reflector. Lift it out and use a scraper or scouring pad to remove the worst of the deposits. Clean the reflector and the cooking grid with a good dish detergent. Both parts will fit in your kitchen sink or in your dishwasher. Remember, the reflector does not have to be "squeaky clean" for top performance!

While you have the grid and reflector out, clean the inside of the grill. Use a soft cloth and a hot water and detergent solution or a good strong cleaner such as "Texize Pine Power" or "Simple Green". **DO NOT USE OVEN CLEANER OR ABRASIVE SCOURING POWDERS.** Rinse out any excess detergent and then dry the inside of the grill with a soft cloth.

Empty the grease cup and replace it for the next time you cook. Wipe off the Element and Control. **DO NOT IMMERSER IN WATER.** Wipe off the outside surfaces of the grill with a soft cloth and a mild detergent and water solution. Rinse and wipe dry. Replace the clean parts. Retighten Element Screw and Acorn Nut. Dispose of wood ash from chips or chunks after they are out.

Keep the permanent beauty of your MECO electric grill by always storing it in a dry, sheltered place. Use a cover if you must store the grill outside. Check with your dealer or order one from the factory with the Accessory Order Form that was packed with your grill.

## Important Features That Make Your New Meco Grill Outstanding

**A New Advancement In the State of The Art in Outdoor Cooking...** your new Meco Electric Grill uses the energy efficient concept of infrared reflectivity to save the energy that normally wasted. It not only gives you steaks seared to perfection, but also cooks chicken to tender, succulent doneness without burning. And, it totally eliminates the need for lava rock.

**No Fuss-No Mess...** you'll be ready to cook in less than ten minutes without having to handle dirty, dusty fuels or flammable lighter fluids or fuel cylinders.

**Stores Easily...** dramatic new shape is just the right size for today's families, fits anywhere from the smallest balcony to the largest patio, yet can still cook enough fillet mignon to serve sixteen people.

**Real Outdoor Taste...** It's the instantaneous searing and burning of the dripping meat fats, not charcoal, that gives food that characteristic outdoor taste. Your new Meco electric grill has positioned the heat reflector to drain away most of the drippings to prevent flame-ups but enough drippings burst into those magic small flames that just kiss the meat to sear it to perfection.

**Large Cooking Space...** Cook large roasts, thick chops, whole chickens, even fancy burgers with all the trimmings, with the hood shut for faster cooking and more smoke flavor.

**Saves Energy, Saves Money...** You can cook for an hour at the high temperature setting for no more than 17.4 cents, even in the highest electrical cost areas of the country. The same amount of cooking time on a similar size LP gas grill would cost around 32 cents, while an hour on a similar size charcoal grill would cost about \$1.15 (plus the thirty or so minutes of your time it takes to load and start the charcoal).

**Sturdy Construction...** High quality steel forms and tubing are used throughout. All components are coated with Meco's new Dura Fuse powder finish for beauty and durability.

**Pre-assembled...** All critical electrical components are pre-assembled for your convenience.

**Instant Heat Control...** Your cooking temperature can be adjusted instantly from a steak searing high to a bread warming low with the variable heat control. Bright graphics on the control knob show you at a glance whether the grill is on or off, and a highly visible pilot light shows when the element is energized.

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## RECIPES:

### ORIENTAL GRILLED STEAK

Marinating the meat is done primarily for flavor, even though it will add some tenderness.

Yield: Serves 4 - 5

Grill temp.: HI

Cooking time: Approx. 8 min.

(Preheat - 10 min.)

1 Boneless Top Sirloin Steak - 3/4" - 1" thick  
(approx. 1-1/2 lb.)

Marinade:

2/3 cup dry red wine

3 oz. (6 tblsp.) soy sauce

1 tblsp. White Wine Worcestershire sauce

2 tblsp. grated fresh ginger

3 cloves garlic, pressed

1 tblsp. toasted sesame oil\*

Combine all the marinade ingredients. Place steak into a plastic bag. Pour marinade over meat. Close bag and set in a dish or bowl. Turn meat over every 15 minutes. Good cuts of meat such as sirloin, sirloin tip, strip steak, etc. need only to be marinated for 30 minutes. Economy cuts will need to be marinated considerably longer or overnight.

Remove meat from marinade and place on pre-heated grill. Cook on high heat approximately 4 minutes on each side for medium rare.

Sauce Extraordinaire is a great dip for this meat (see recipe for Stuffed Red Snapper).

\*Available in oriental section of your grocery or specialty store.

## STUFFED RED SNAPPER

This fabulous stuffed fish makes a very impressive presentation. Easy to prepare. You'll love the sauce!

Yield: 6-8 servings

Grill temp: MED/HI

Cooking time: Approx. 20 min.

(Preheat - 10 min.)

1 Red Snapper fish, scaled, cleaned & dressed, with or without head removed.

(approx. 2 to 2-1/2 lb. & 2" thick)

Stuffing:

1/2 cup rice (not precooked instant type)

1 cup water

1 tsp. or 1 cube of beef bouillon

2 tblsp. melted butter

1/2 lb. mushrooms

4 med. cloves fresh garlic, minced

1/2 cup chopped onions

3 stalks celery, sliced

1/4 tsp. (rounded) white pepper

1 tsp. basil

Salt to taste

2 tblsp. coarsely chopped fresh parsley

Dissolve bouillon in water, add rice and continue cooking according to package directions. Meanwhile, prepare vegetables and saute in butter for 3 min. Add vegetables and remaining ingredients to cooked rice. (Heat and serve remaining stuffing as a side dish.)

Rinse the fish. Butter a large piece of heavy duty aluminum foil.

Stuff fish. Place on foil and wrap foil tightly. Place on heated grill. Roast on Medium-High heat for approximately 10 min. per inch of thickness, or until flesh flakes apart easily when tested with a fork.

## CAJUN CORNISH HENS

If you like Cajun cooking, you'll love this. Not too hot, just nice and spicy.

Yield: 4 servings

Grill temp.: MED

Cooking Time: Approx. 1 hr.

(Preheat - 10 min.)

4 Rock Cornish hens

1-1/2 tblsp. onion powder or flakes

2 tblsp. garlic powder or flakes

2 tblsp. black pepper corns

1 tblsp. cayenne pepper (use less if you are not sure about how hot you want it.)

1 tblsp. dried thyme

1 tblsp. dried oregano

2-1/2 tblsp. paprika (sweet or hot, depending on your taste)

Butter

1 small onion, cut into quarter wedges

4 parsley sprigs

4 cloves garlic, peeled

Rinse hens thoroughly in cold water and blot dry with paper towels.

Combine seasonings in blender or food processor. Rub outside of hens with butter and roll in spices until covered. Place a wedge of onion, one clove of garlic, and a sprig of parsley into the cavity of each hen.

Cook hens, breast side up, on preheated grill for approximately one hour on medium heat. Serve immediately.

## BARBECUED PORK

Thicker pork cuts should be cooked slowly. The secret is to brown the meat, but not to grill it so long that it becomes dry.

Yield: 4 servings

Grill temp.: MED

Cooking time: 30-45 minutes

4 pork steaks or chops, 1/2-inch thick

1 beef bouillon cube

2 tablespoons hot water

1 teaspoon ground ginger

1/4 cup soy sauce

2 teaspoons salt

1/4 cup molasses

Dissolve bouillon cube in hot water, add remaining 4 ingredients and blend. Put meat in dish and pour marinade over meat; cover and refrigerate 2 hours, turning occasionally. Remove pork from marinade, drain well and grill on preheated grill at MEDIUM setting for 15 minutes per side, basting occasionally with remaining marinade.

## GARLIC SHRIMP

This recipe could serve as an appetizer or a main dish depending on the size of the shrimp. Thread the shrimp on skewers so they will not fall through the grid, or grill them on a aluminum foil.

Yield: 4 servings

Grill temp.: HIGH

Cooking Time: 10 minutes

12 ounces frozen peeled and deveined shrimp

1/2 cup butter or margarine

4 cloves garlic, sliced

1/4 cup fresh lemon juice

1 tablespoon dehydrated parsley flakes

1/2 teaspoon seasoned salt

1/2 teaspoon lemon and pepper seasoning

Cook garlic in butter for 2 to 3 minutes; add remaining ingredients except shrimp and heat until blended. Put shrimp in shallow dish; pour marinade over shrimp and let stand for 1 hour. Thread shrimp on metal skewers and cook on preheated grill at HIGH for 5 minutes per side. Turn and baste occasionally.

## QUICK GLANCE COOK GUIDE

TYPE OF FOOD	Cooking Temperature	COOKING TIME (minutes per side)	COOKING METHOD	Temperature When Done*	NUMBER of Servings Per lb.
<b>BEEF: Steaks, Kebabs</b>	<b>HIGH</b>	1" thick, rare 3-4 med 3-4 well 3-4			1-2
<b>HAMBURGERS</b>	<b>HIGH</b>	3/4" thick, rare 3-4 med 3-4 well 5-6			3-5
<b>ROASTS</b>	<b>MEDIUM</b>	Rump Rolled, 4-6 lb. rare 20 min/lb. Rib 6-8 lb. rare 16-18 min/lb. med 18-20 min/lb. Whole Tenderloin 4-6 lb. 40-60 min. total	<b>INDIRECT**</b>		
<b>LAMB ROASTS</b>	<b>MEDIUM</b>	Rib, 2-3 lb. rare 25-30 min/lb. med 30-35 min/lb. well 35-40 min/lb. Leg, 4-7 lb. rare 18-22 min/lb. med 22-28 min/lb. well 28-33 min/lb. Shoulder, 4-6 lb. med 22-28 min/lb. well 28-33 min/lb.	<b>INDIRECT**</b>	140 degree F 160 degree F 170 degree F	3-4
<b>SEAFOOD</b>				flakes with fork when done	3-4
<b>FISH</b>	<b>MEDIUM</b>	10 min. per inch of thickness			
<b>SHRIMP, SCALLOPS</b>	<b>MEDIUM +</b>	5-10 min. total			3
<b>OYSTERS, MUSSELS</b>	<b>MEDIUM +</b>	5-10 min. total			
<b>LOBSTER</b>	<b>MEDIUM +</b>	10-20 min. total			
<b>PORK CHOPS</b>	<b>MEDIUM</b>	1" thick, 12-15 min. 2" thick, 20-25 min.			2-3
Spare Ribs	<b>MEDIUM</b>	45-60 min. total			1
Roasts, 5-7 lb.	<b>MEDIUM</b>	Loin, 3-5 lb. 25-30 min/lb. Boston Butt, 4-6 lb. 20-26 min/lb. Leg, (fresh ham) 5-8 lb. 18-24 min/lb.	<b>INDIRECT**</b>	170 degree F	2-3
<b>HAM</b>	<b>MEDIUM</b>	Fully Cooked, 8-10 min/lb. Uncooked, 12-18 min/lb.		140 degree F 160 degree F	3-4
<b>POULTRY</b>	<b>MEDIUM</b>	Whole, 2 1/2-3 1/2 lb. 35-45 min/lb. Chicken Pieces, Quarters, 50-70 min. total		175 degree F	
Cornish Hens	<b>MEDIUM</b>	Whole, 45-60 min. total Butterflied, 30-40 min. total turn frequently		175 degree F	3-4
<b>TURKEY</b>	<b>MEDIUM</b>	Whole, 8-12 lb. 15-20 min/lb.	<b>INDIRECT**</b>	175 degree F	2-3
<b>DUCK</b>	<b>MEDIUM</b>	Whole, 4-6 lb. 25-35 min/lb.	<b>INDIRECT**</b>	175 degree F	2-3
<b>GOOSE</b>	<b>MEDIUM</b>	Whole, 8-12 lb. 20-30 min/lb.	<b>INDIRECT**</b>	175 degree F	2-3
<b>VEGETABLES</b>					
POTATOES	<b>MEDIUM</b>	60-75 min. total			
MUSHROOMS	<b>MEDIUM</b>	8-12 min. total			
CORN-ON-THE COB	<b>MEDIUM</b>	(in moistened husks) 15-20 min.			
ZUCCHINI, ONIONS	<b>MEDIUM</b>	20 min. total			
PEPPERS, SQUASH		turn frequently			
EGGPLANT					

\* Times are approximate and will vary with outside temperature, wind conditions and number of times you open the hood.

\*\* Use a drip pan under the meat, see page 5.

NOTE: LARGE ROASTS and POULTRY should be allowed to set for about twenty minutes before carving. The internal temperature of will rise about 10 degrees or so, and the meat will firm up for easier carving.