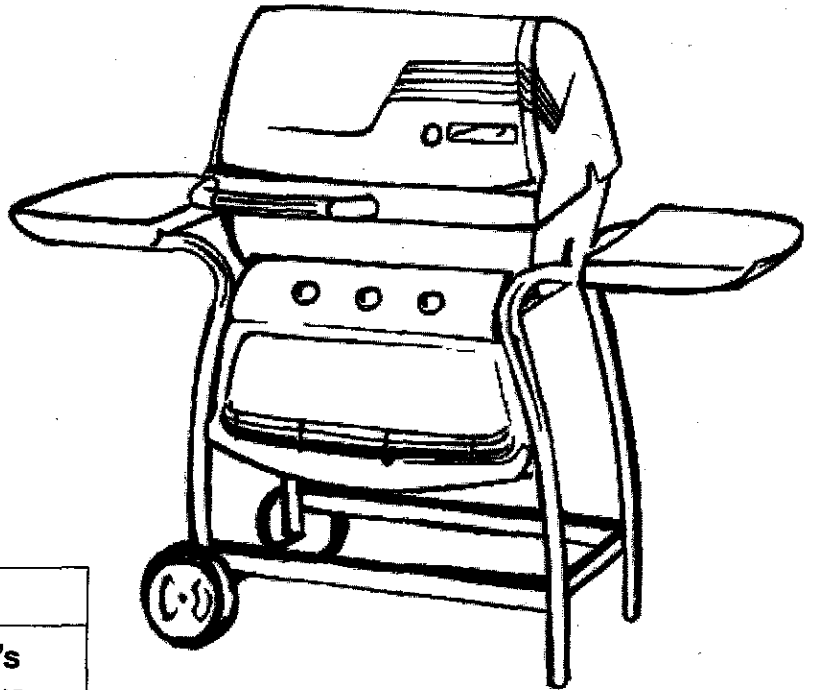




Liquid Propane Gas Grill
Model No. 415.167411



▲ WARNING
• Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

▲ WARNING
Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

▲ CAUTION
• Read and follow all Safety Statements, Assembly Instructions and Use and Care Directions before attempting to assemble and cook.
• Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary.

- Parts
- Use and Care
- Assembly
- Troubleshooting
- Safety Rules
- Recipes

Assembly Questions?
Call 1-800-241-7548
Parts Ordering:
Call 1-800-366-PART (7278)

To Installer/Assembler: Leave these instructions with consumer.
To Consumer: Keep this manual for future reference.

4628231 / 1-416-6978 (10-08-01)

WARNING

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

Call Grill Service Center For Help And Parts

- If you have questions or need assistance during assembly, please call ☎ 1-800-241-7548. You will be speaking to a representative of the Grill manufacturer and not a Sears employee. To order new parts call Sears PartDirectSM at 1-800-366-PART (7278).

Important: Fill out Warranty Information below

Warranty Information

Model Number _____

UPC (on carton) Label Lot # GG

Serial Number _____

Date Purchased _____

CAUTION

- For residential use only. Do not use for commercial cooking.

Installation Safety Precautions

- Use grill only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1**. Handling and storage of LP cylinders must conform to LP Gas Code **NFPA/ANSI 58**. Grill is not for use in or on recreational vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70**. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols

- The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER

- **DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

- **WARNING:** Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

CAUTION

- **CAUTION:** Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,989,579; 5,090,398; 5,109,834; 5,224,676; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,279,566; D341,292; D343,337; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,615; D448,616. Other Patents Pending. Assembly Instructions © 2001 Sears Corporation, All Rights Reserved.

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WARRANTY

KENMORE GRILL WARRANTY

Full 1-Year Warranty on Grill

For one year from the date of purchase Sears will repair or replace, at our option, any grill part (except for paint finish) that is defective in material or workmanship.

Limited Warranty on Selected Grill Parts

From one year after the date of purchase for the designated time periods listed below, Sears will replace the following grill parts if they are defective in material or workmanship. You will be charged for labor.

- Lifetime of Grill: Aluminum Top and Bottom Castings (except for paint finish)
- 2 years: Burner Assembly

WARRANTY SERVICE

Warranty service is available by contacting your nearest Sears Service Center.

WARRANTY RESTRICTIONS

This warranty is void if grill is used for commercial or rental purposes.

This warranty applies only when the grill is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co., Dept. 817WA,
Hoffman Estates, IL 60179

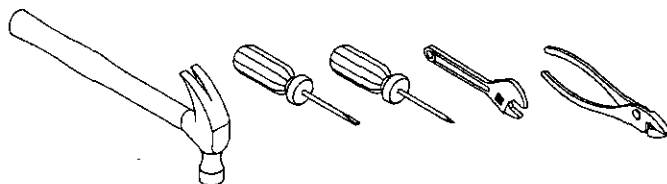
PARTS LIST – Model No. 415.167411

Key	Qty	Description	Part #
1	2	Leg Assembly	4502049
2	2	Rail	4502039
3	1	Brace	5502006
4	11	#10-24x2-1/4 Mach Screw	4080369 STD511022
5	15	#10-24 Hex Nut (keps)	4080208
6	1	Caster/Socket Set	4154420
7	4	End Cap	4154246
8	2	Wheel	4154417
9	2	5/16 Axle Bolt	4080155
10	1	Tilt-Tank Bracket	4502020
11	4	3/4 Hitch Pin	4156515
12	1	Front Panel	4154426
13	1	Panel Wire Set	4156097
14	1	Condiment Basket	4150345
15	2	Push Nut	4080636
16	1	Console Assembly	4530029
16a	3	#10-24x3/8 #8 Torx Screw	4080050
16b	1	Ignitor	5156113
16c	3	Backplate	4154450
16d	3	Control Knob	4154452
16e	1	Hose/Valve/Manifold Assy.	4158093
16f	1	Console	4526021
16g	1	Short Ignitor Wire	4153720
16h	1	Long Ignitor Wire	5156112
17	2	#10x1/2 Self-Tap Screw	4080652
18	1	Grill Bottom	4580102
19	2	1/4-20x1-1/2 Mach Screw	4080324 STD512515
20	5	#10x3/8 Screw	4080060
21	2	1/4-20 Hex Nut	4080656 STD541025

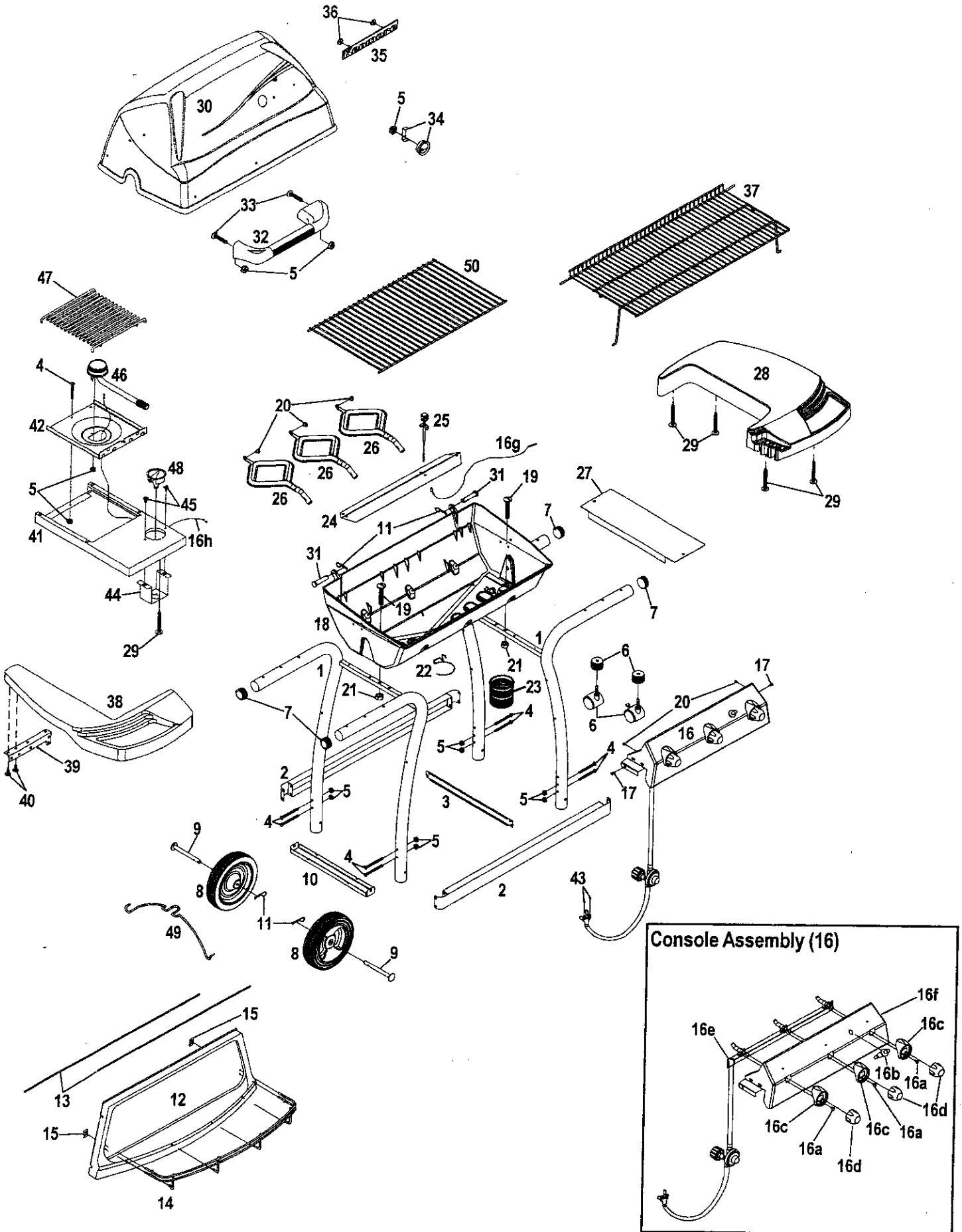
Key	Qty	Description	Part #
22	1	Grease Clip	5156610
23	1	Grease Cup	5156609
24	1	Air Shield	5501035
25	1	Electrode Assembly	4153174
26	3	Burner	4158121
27	1	Shelf Panel	4526026
28	1	Side Shelf	4154368
29	5	#10x2 Screw	4080757
30	1	Grill Lid	4580117
31	2	1/4x1-1/8 Hinge Pin	4156513
32	1	Handle	4069516
33	2	#10-24x1 Mach Screw	4080302 STD511010
34	1	Heat Indicator/Bracket	4156800
35	1	Logo Plate	4157122
36	2	3/16 Pal Nut	4153096
37	1	Swing Away	4152125
38	1	Tool Holder	4154371
39	1	Tool Holder Bracket	4501385
40	2	#10x1/2 Screw	4080737
41	1	Sideburner Body	4526029
42	1	Sideburner Frame	4501705
43	2	#6-32x3/8 Mach Screw	4080361 STD510603
44	1	Sideburner Valve Bracket	4500209
45	2	#10-24x5/8 Self-Tap Screw	4080040
46	1	Sideburner	5068011
47	1	Sideburner Grate	4156376
48	1	Sideburner Knob	4154248
49	1	Tank Wire	4154195
50	1	Cooking Grate	4152741

Before Beginning Assembly

Necessary tools for assembly of your grill include: screwdrivers (flathead and phillips), hammer, pliers and adjustable wrench. A 3/8" and 7/16" nut driver would be ideal.



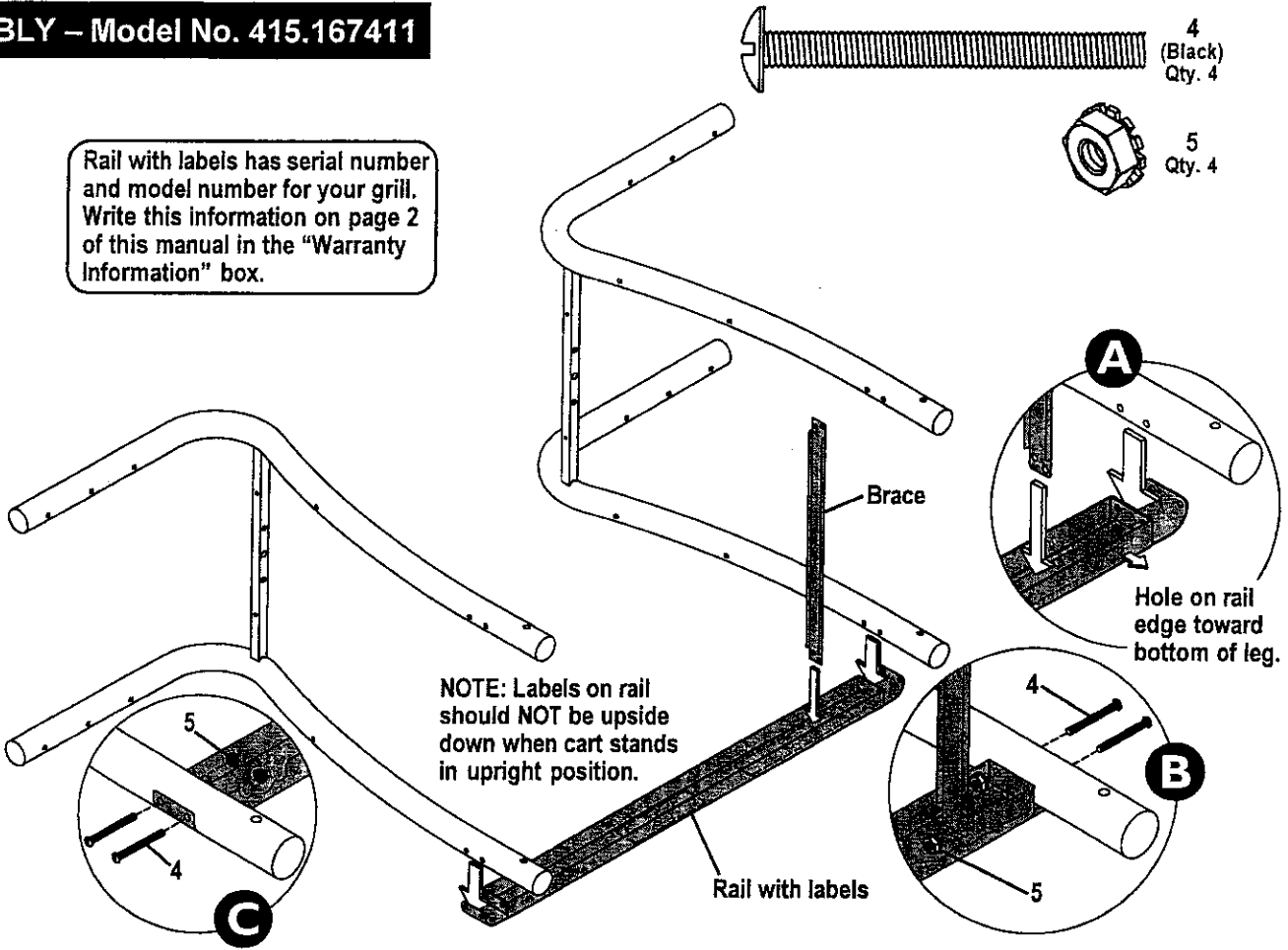
PARTS DIAGRAM – Model No. 415.167411



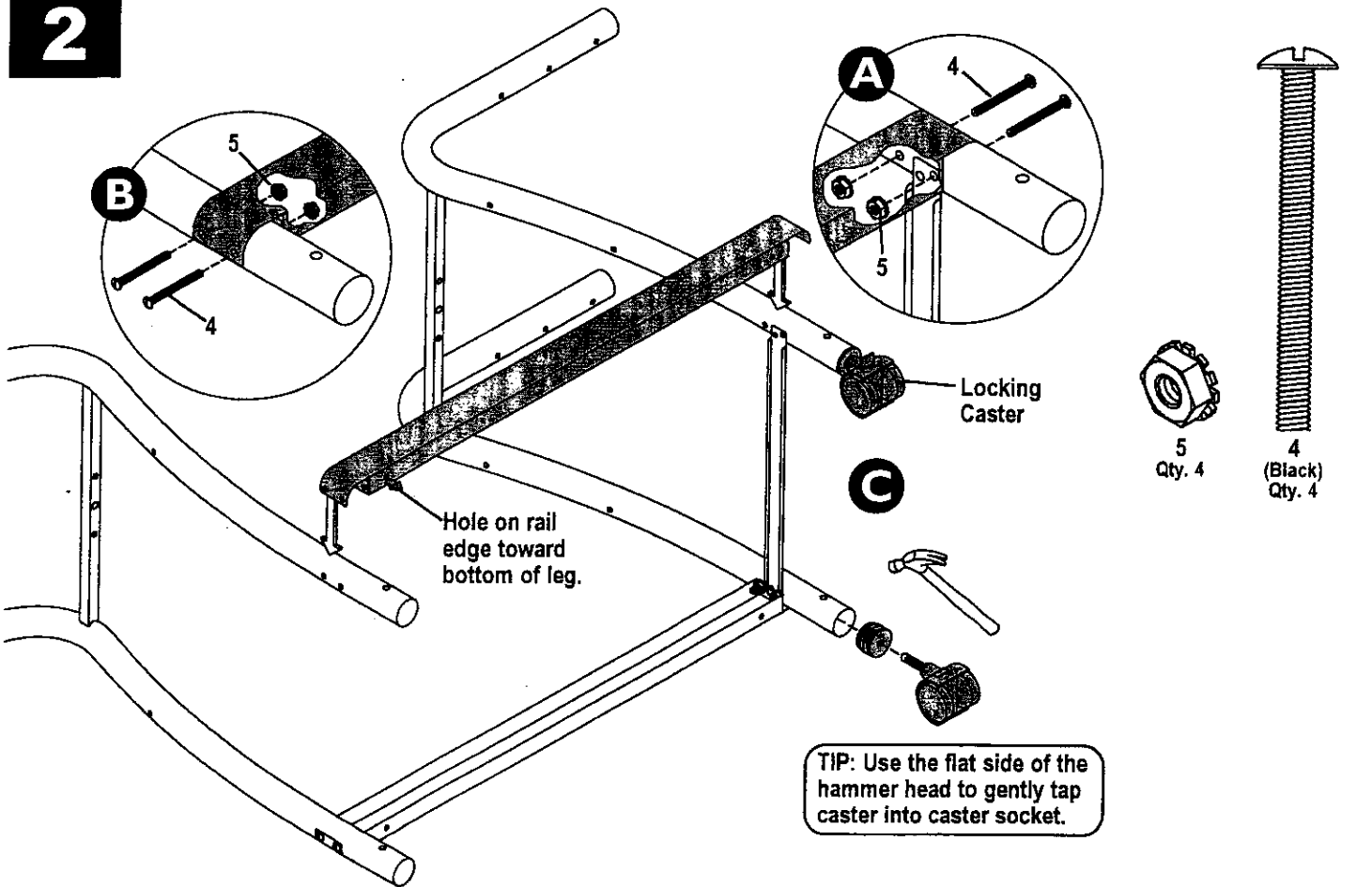
ASSEMBLY – Model No. 415.167411

1

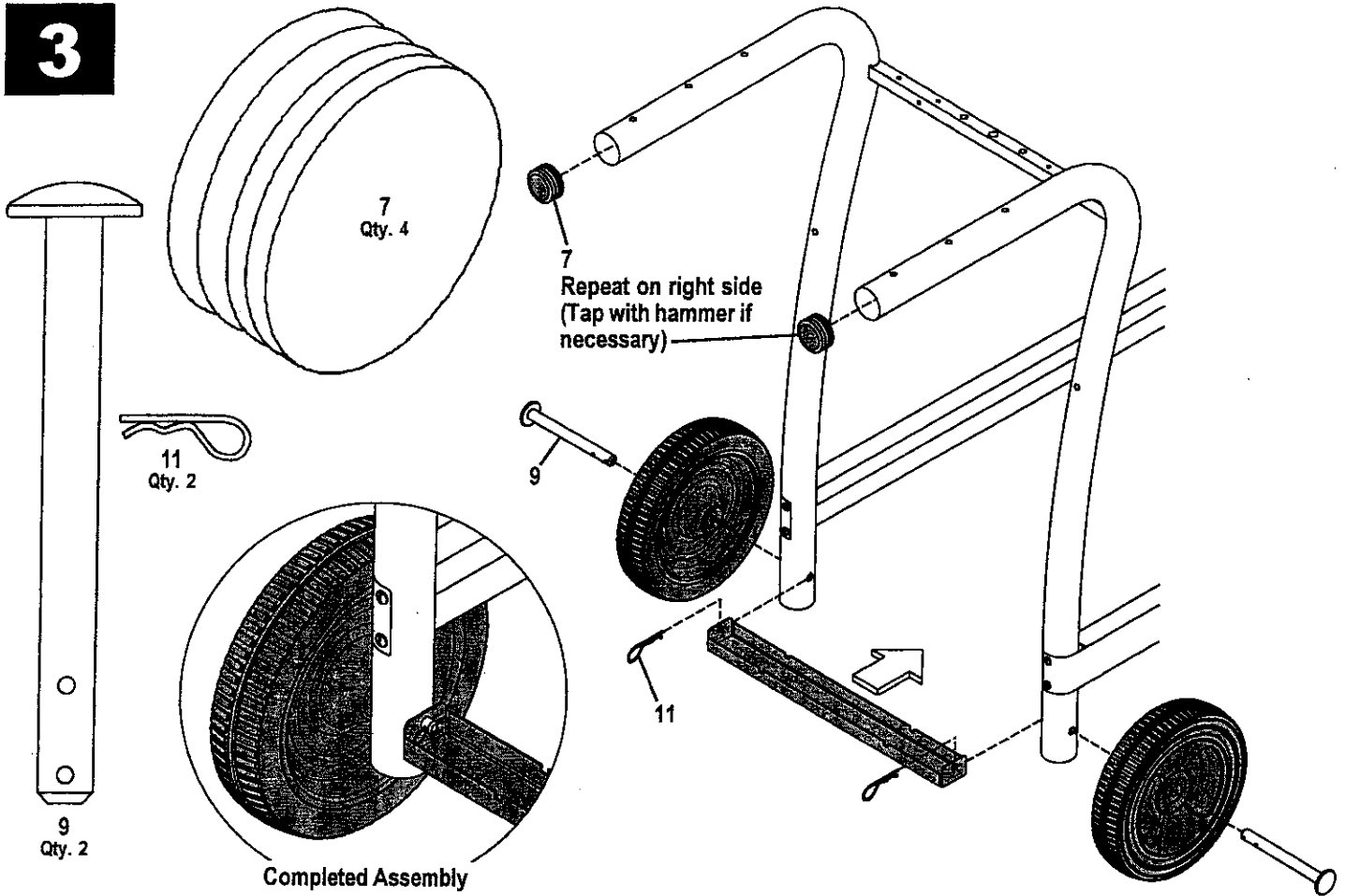
Rail with labels has serial number and model number for your grill. Write this information on page 2 of this manual in the "Warranty Information" box.



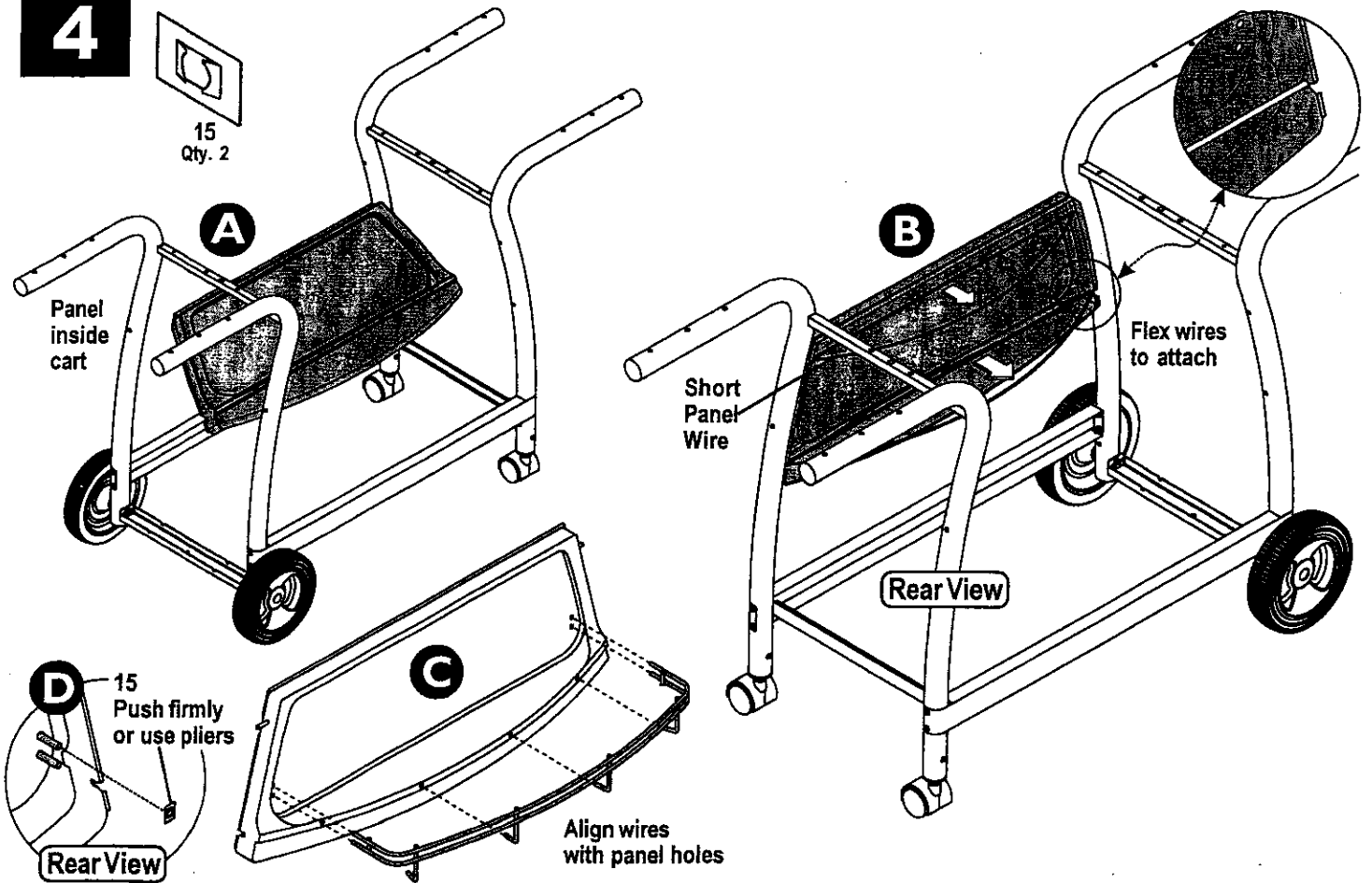
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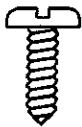
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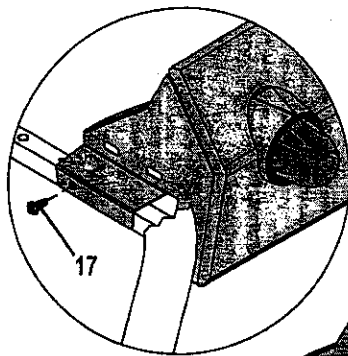
4



5



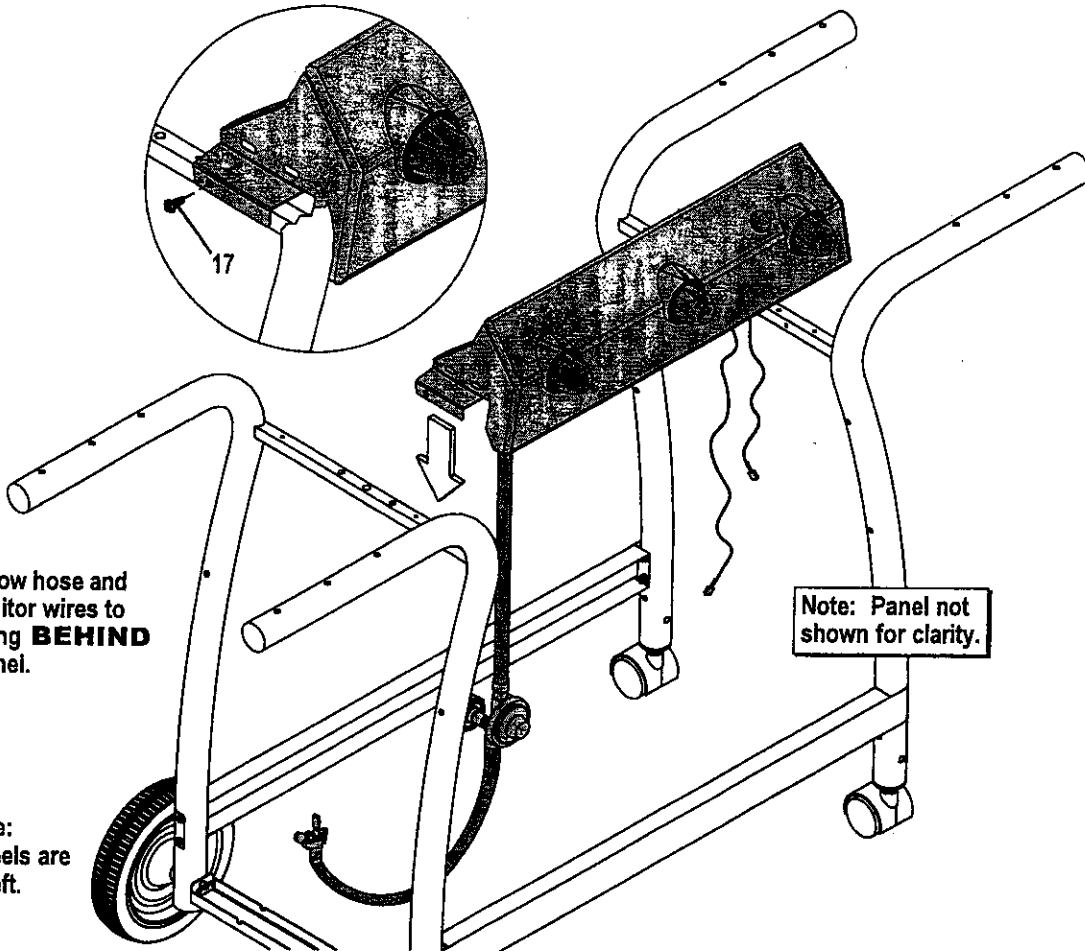
17
Qty. 2



Allow hose and ignitor wires to hang **BEHIND** panel.

Note: Panel not shown for clarity.

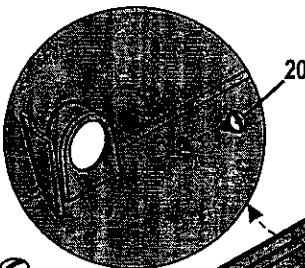
Note: Wheels are to left.



6

B

Attach grill bottom to console with screws (20).



A

Place grill bottom onto cart, insert screws (19).



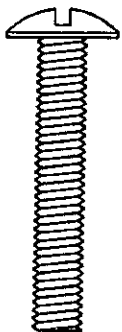
CAUTION
• Failure to install cup in clip will cause hot grease to drip from bottom of grill with risk of fire or property damage.



20
Qty. 2

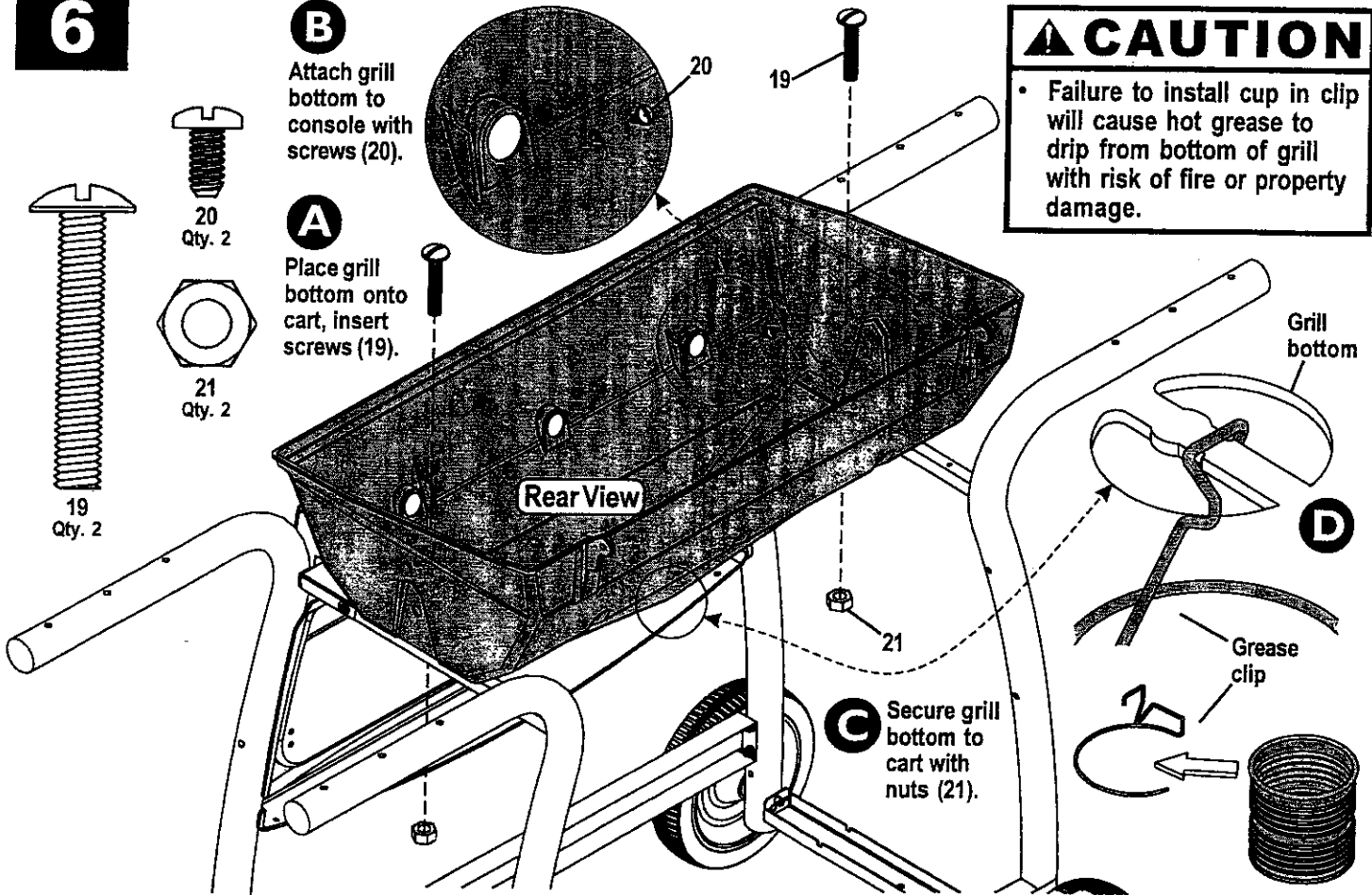


21
Qty. 2



19
Qty. 2

Rear View



Grill bottom

D

Grease clip

C Secure grill bottom to cart with nuts (21).



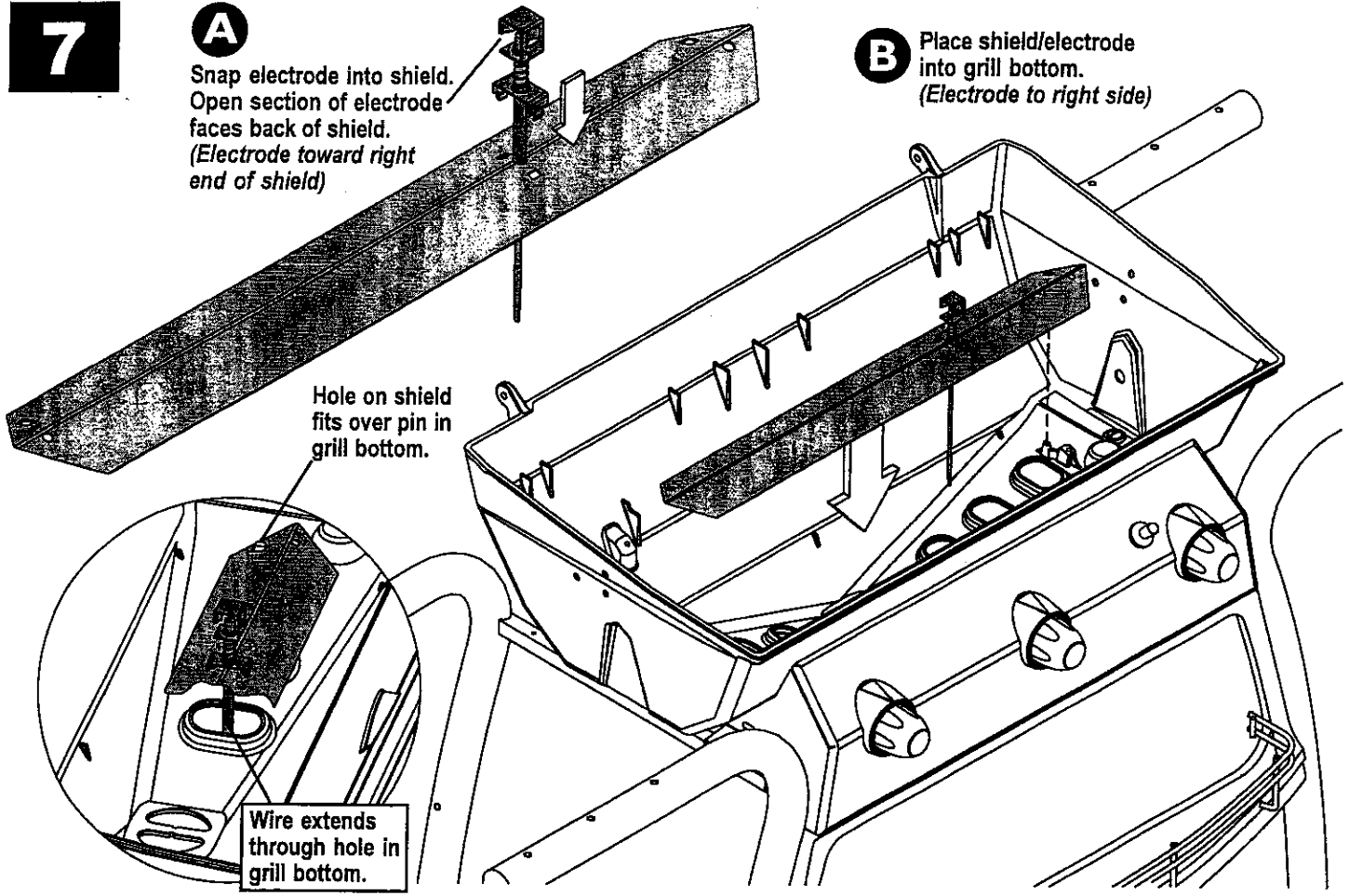
7

A

Snap electrode into shield. Open section of electrode faces back of shield. (Electrode toward right end of shield)

B

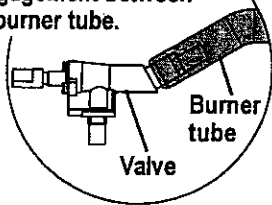
Place shield/electrode into grill bottom. (Electrode to right side)



8

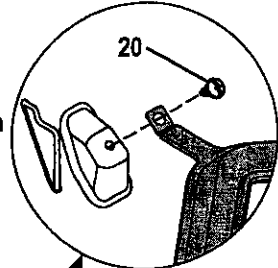
C

VERY IMPORTANT: Correct engagement between valve and burner tube.



D

Secure each burner to rear of grill bottom with screw (20).

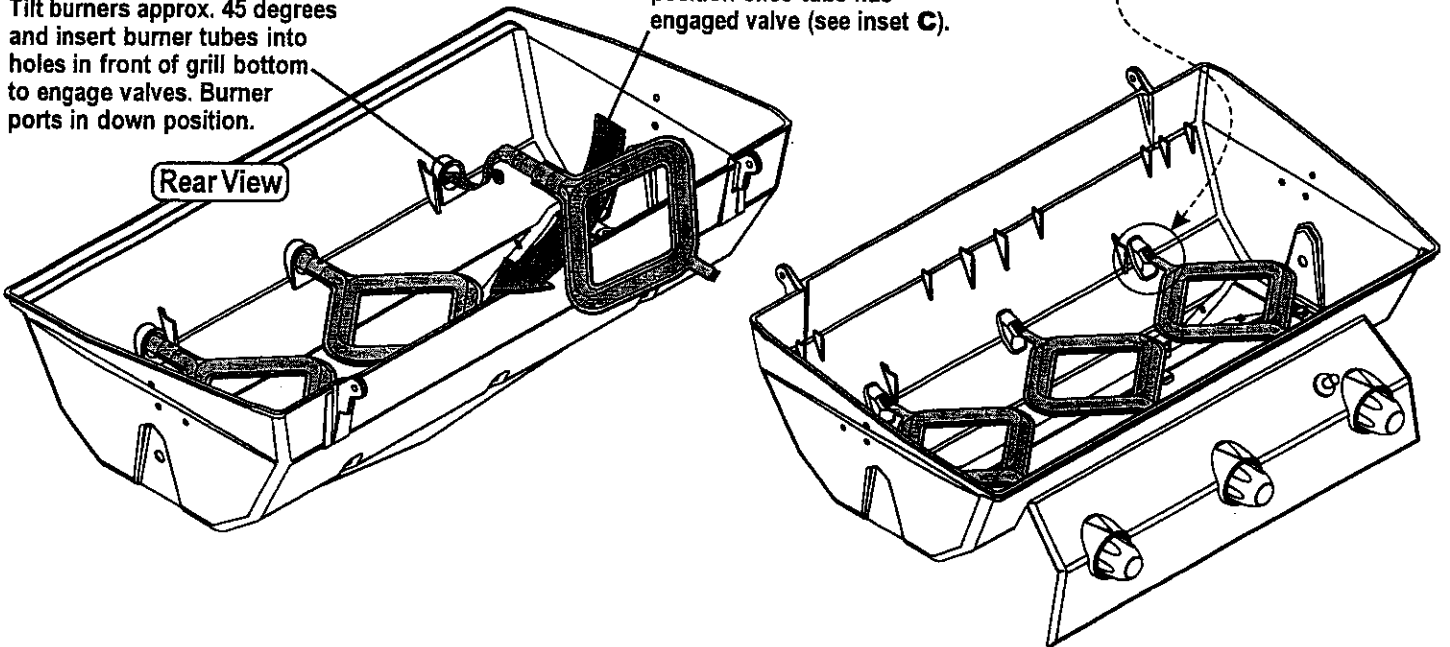


A

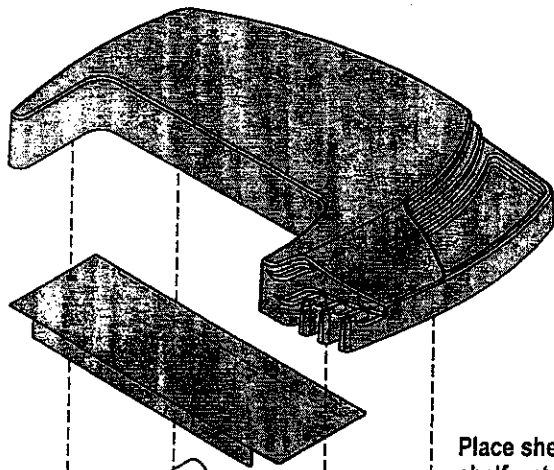
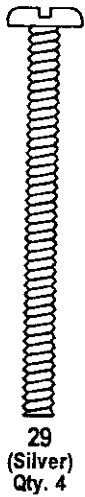
Tilt burners approx. 45 degrees and insert burner tubes into holes in front of grill bottom to engage valves. Burner ports in down position.

B

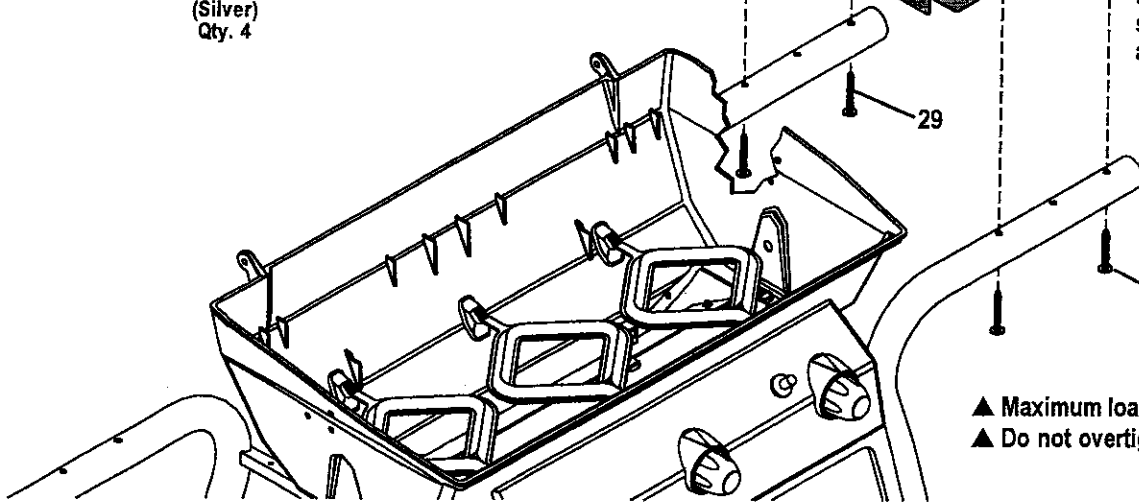
Rotate burner to flat position once tube has engaged valve (see inset C).



9



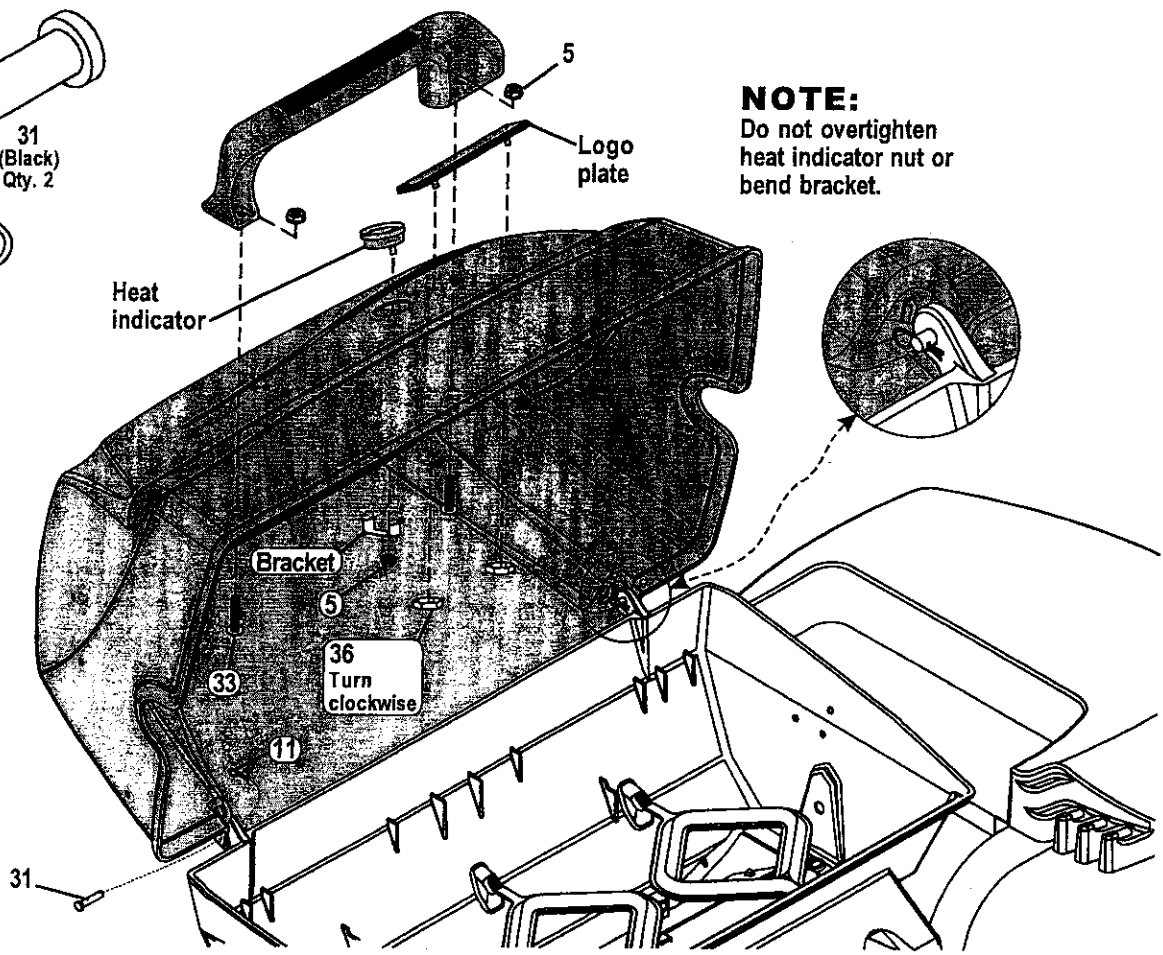
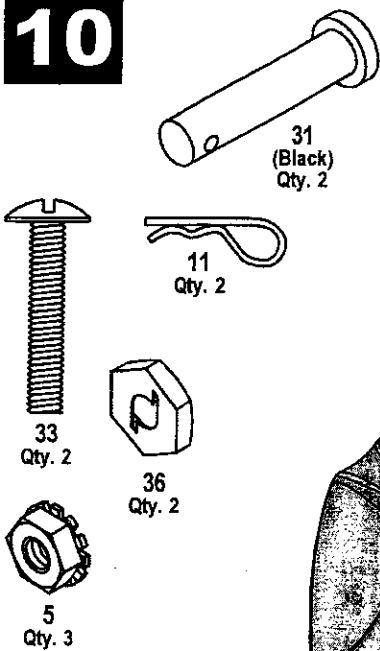
Place shelf panel and side shelf onto right legs, attach with screws (29).



TIP: Attach two outer screws first.

- ▲ Maximum load for side shelf is 10 lbs.
- ▲ Do not overtighten screws.

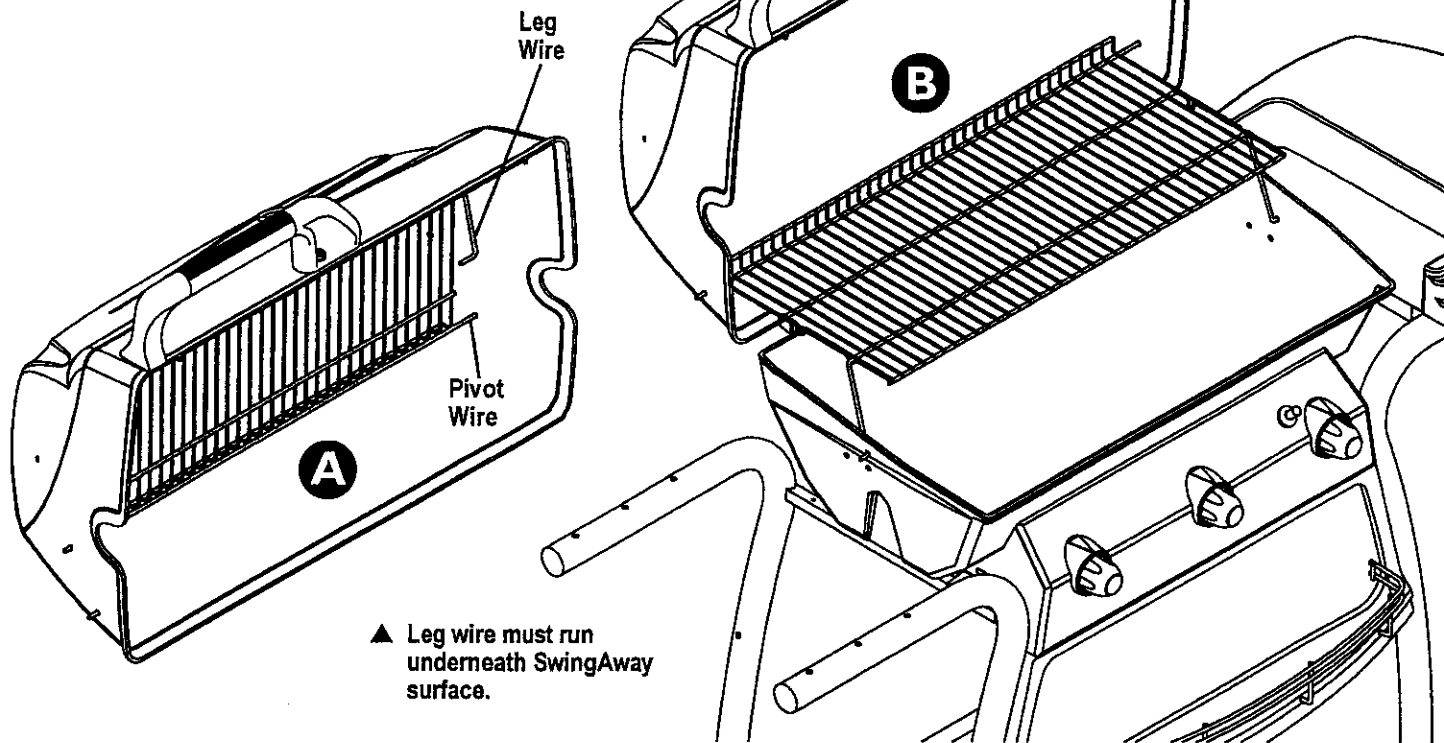
10



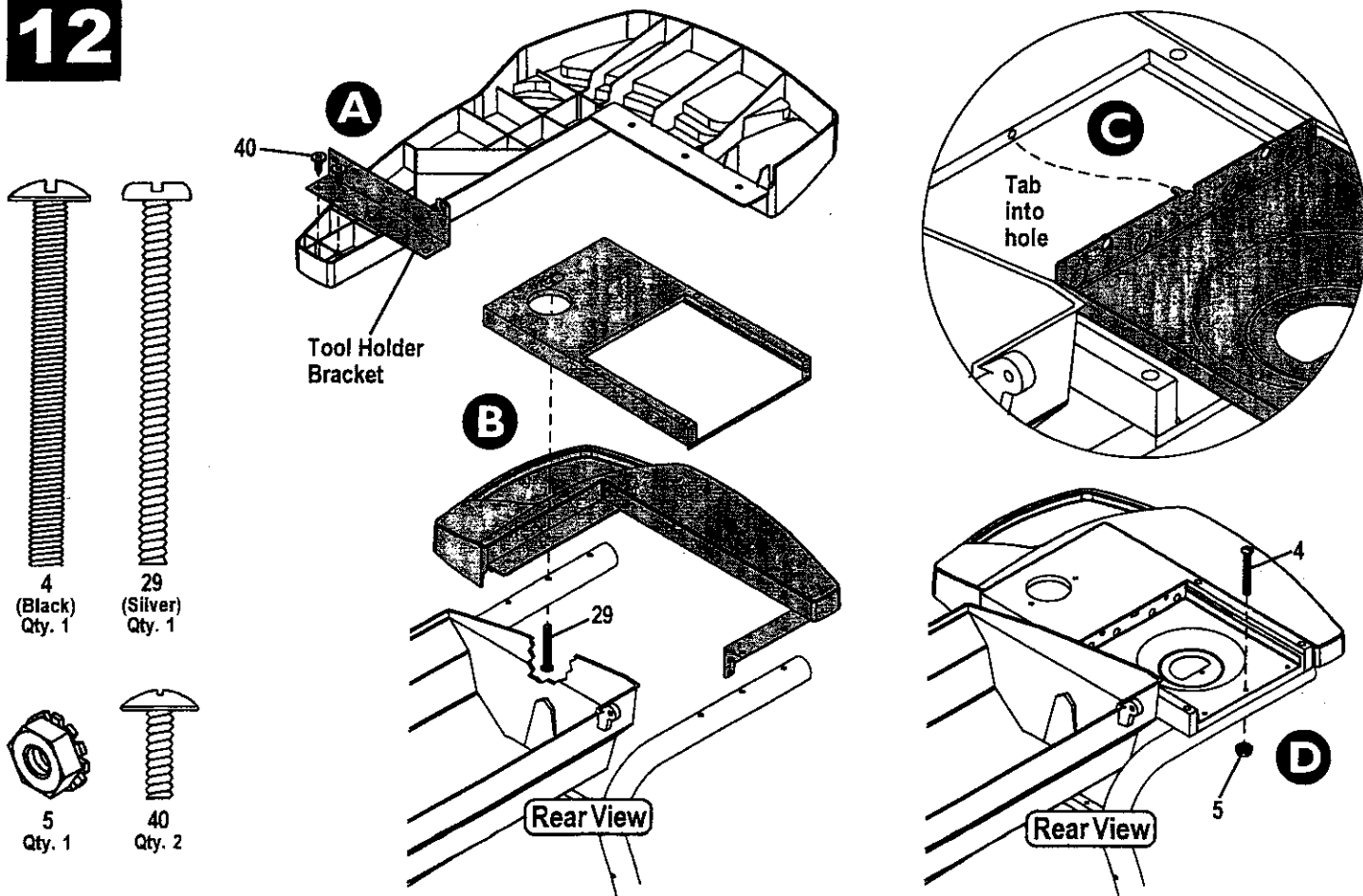
NOTE:
Do not overtighten heat indicator nut or bend bracket.

11

▲ SwingAway will keep food warm while keeping it away from flames. Do not use SwingAway for cooking meats or heavy food items.

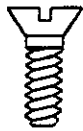


12



13

Thread 43 halfway into sideburner valve, place in right slot of valve bracket.



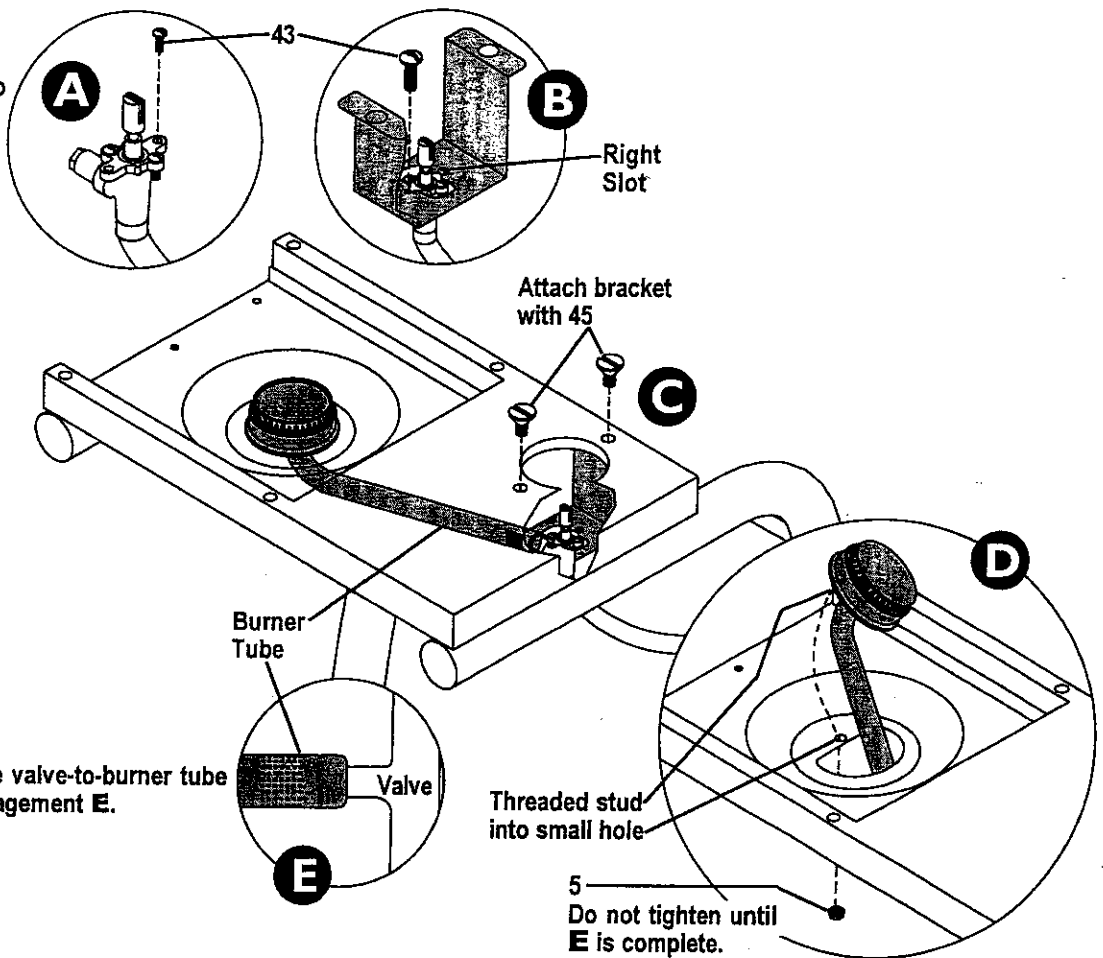
45
Qty. 2



43
Qty. 2



5
Qty. 1

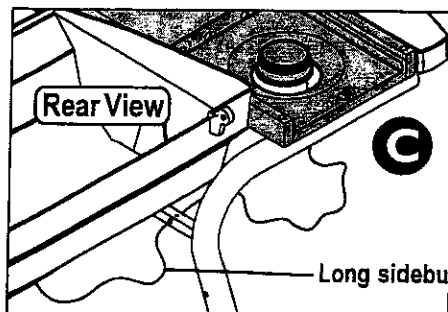


14

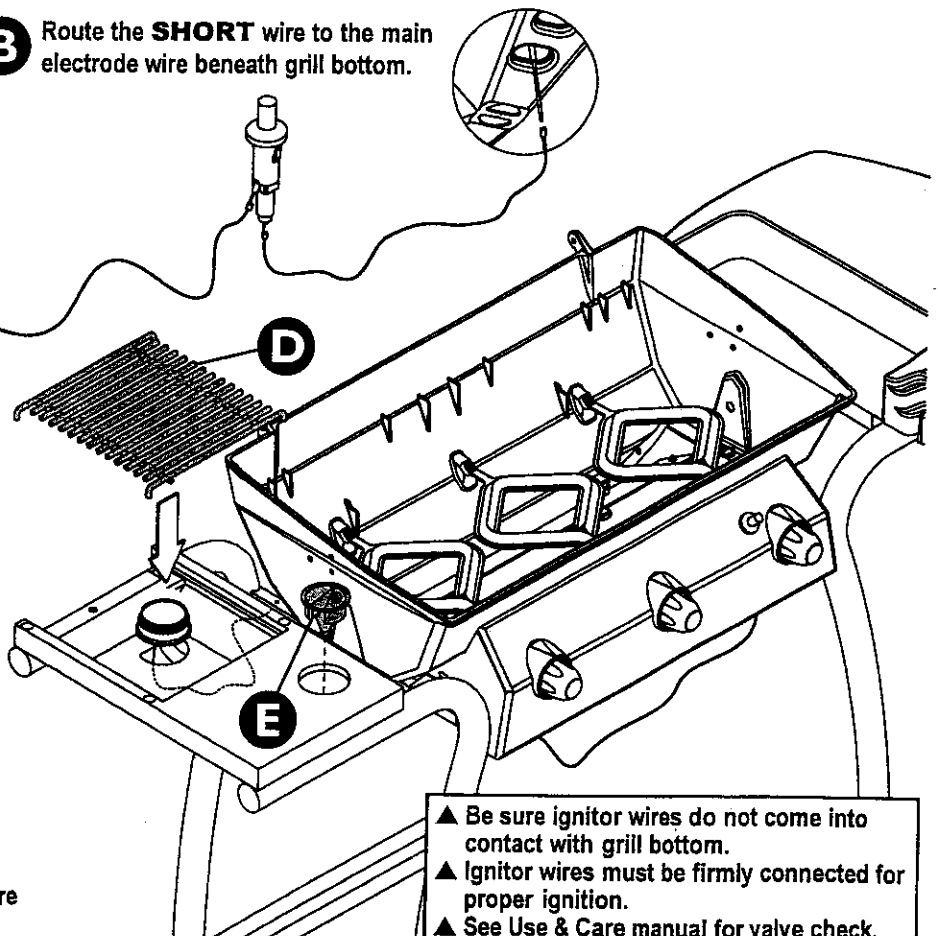
B Route the **SHORT** wire to the main electrode wire beneath grill bottom.

A

Route the **LONG** wire from the ignitor through the small hole in the rear of the casting seat (see inset **C** below). Attach to electrode tab on sideburner.

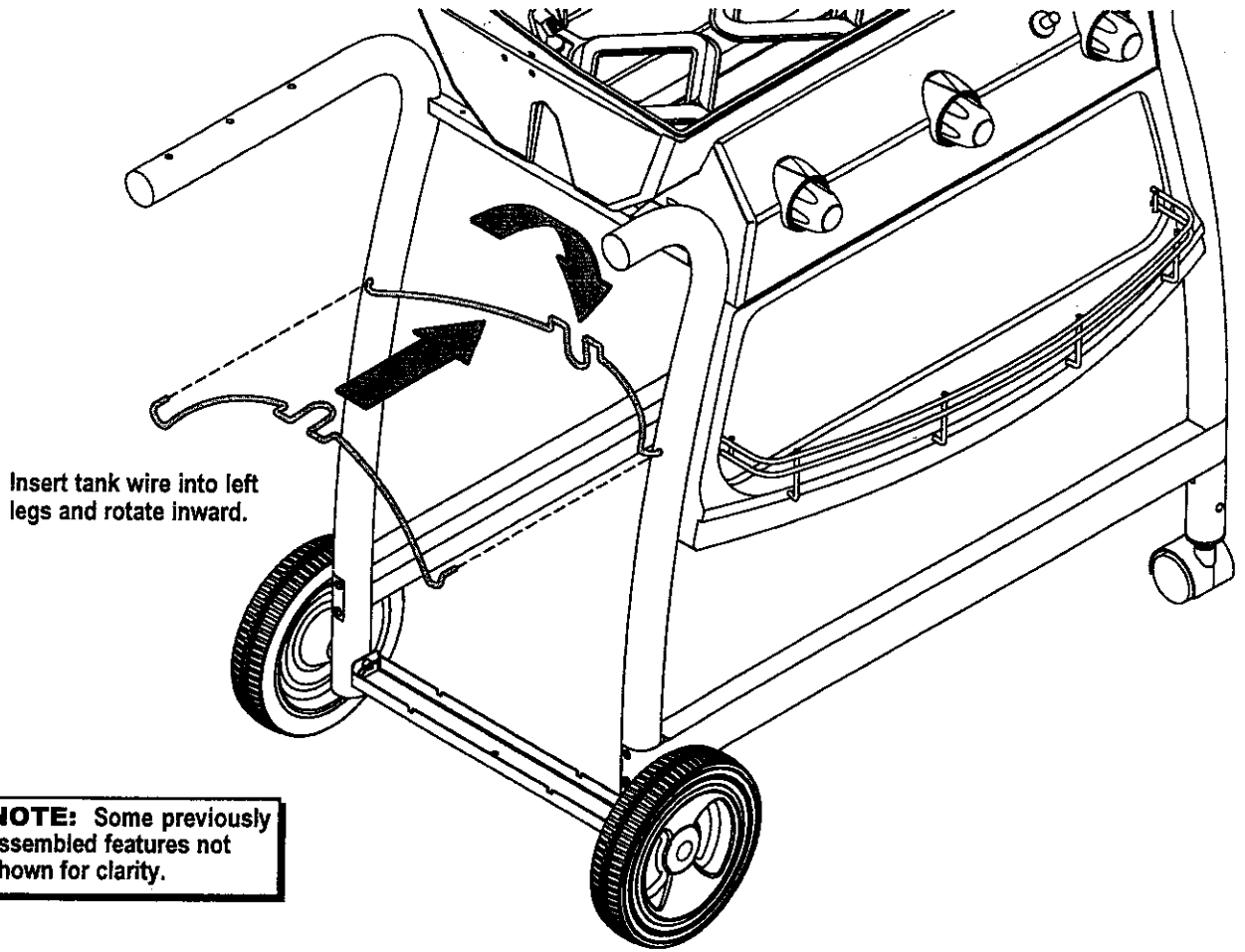


Long sideburner wire

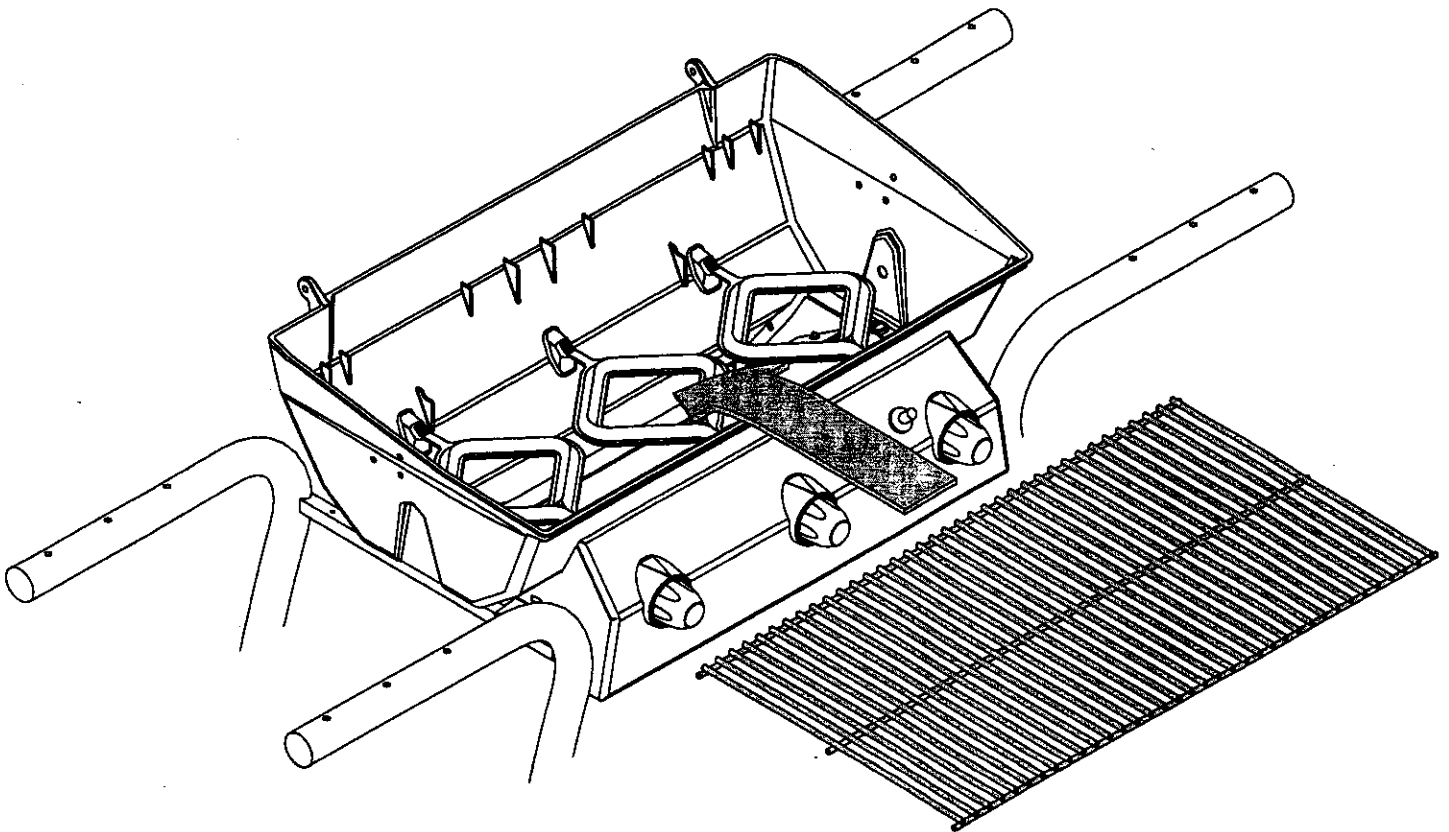


- ▲ Be sure ignitor wires do not come into contact with grill bottom.
- ▲ Ignitor wires must be firmly connected for proper ignition.
- ▲ See Use & Care manual for valve check.

15



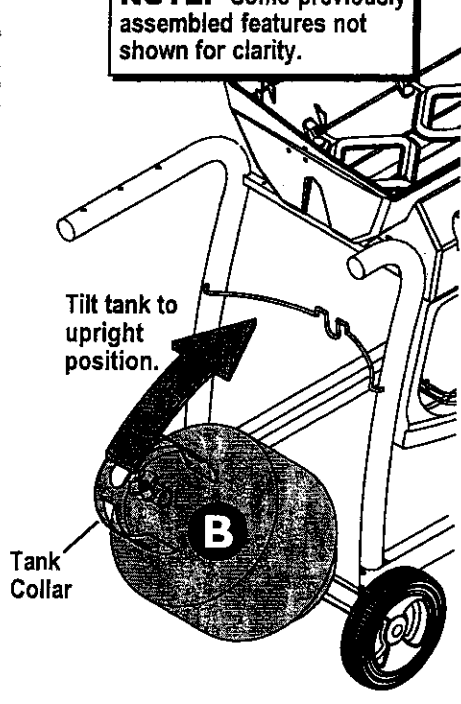
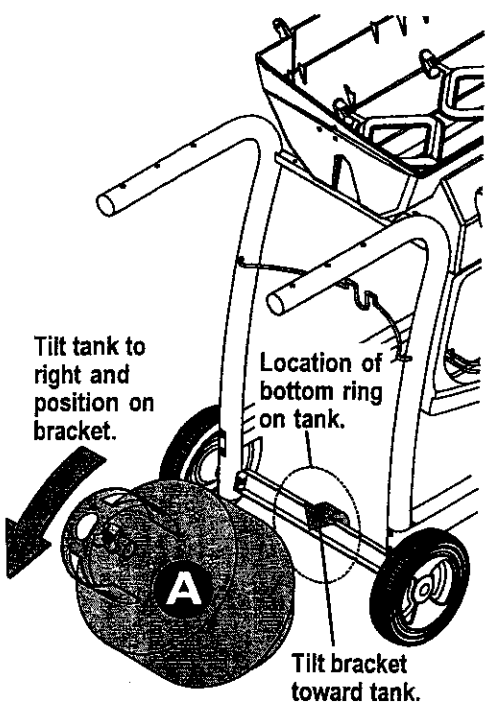
16



17

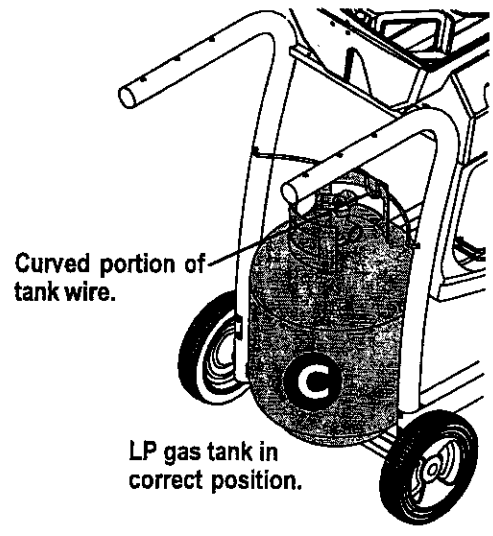
- ▲ LP GAS TANK IS SOLD SEPARATELY. Before attaching to grill and regulator, fill and leak check. See Use & Care Section.
- ▲ Curved portion of tank wire should be inside of tank collar.

NOTE: Some previously assembled features not shown for clarity.



CAUTION

- Tank collar opening must face to front of cart once tank is attached.
- Failure to install tank correctly may allow gas hose to be damaged in operation.



See Use & Care Section for important safety instructions before using.

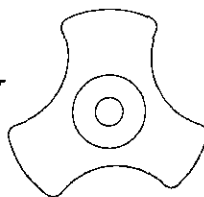
18

Perform the "Burner Flame Check" in the Use & Care section.

USE & CARE

LP Tank

- The LP tank used with your grill must meet the following requirements:
- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- Be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods, Transport Canada (TC). See LP tank collar for marking.
- LP tank valve must have:
 - Type 1 outlet compatible with regulator or grill.
 - Safety relief valve.
 - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
- Supply system must be arranged for vapor withdrawal and include collar to protect LP tank valve.



OPD Hand Wheel

LP (Liquefied Petroleum Gas)

- Is nontoxic, odorless and colorless when produced. For **Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP tank **must be purged** before filling.
- Dealer should **NEVER** fill LP tank more than 80% of LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas companies" for nearest certified LP dealers.

- LP Tank Exchange: You may choose to replace your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange for OPD safety feature equipped tank as described in LP Tank**
- Always keep LP tank in upright position during use, transit or storage.
- **Leak test LP tank BEFORE connecting to grill.**

LP Tank Leak Test

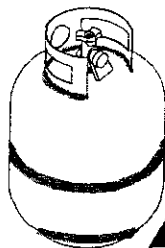
For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.



Use a clean paint brush and 50/50 soap and water solution. Use mild soap and water. **▲ Do not use household cleaning agents.** Damage to gas train components can result.

Brush soapy solution onto the shaded areas.

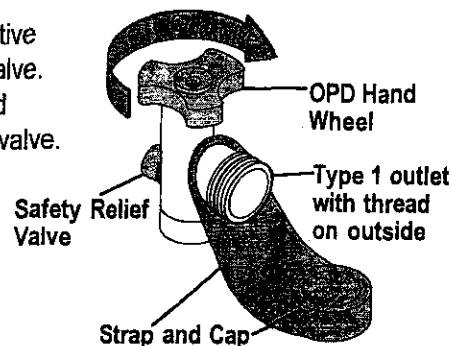


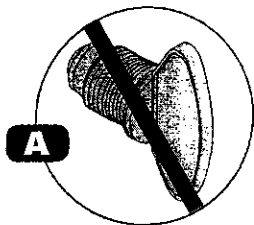
If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!



Connecting The Regulator To The LP Tank

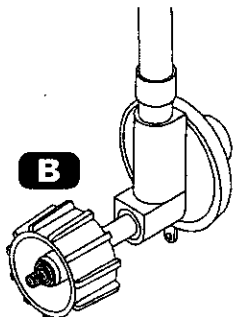
1. LP tank must be properly secured onto grill. (Refer to Assembly Section)
2. Turn all control knobs, including sideburner, to the OFF position.
3. Turn LP tank OFF by turning hand-wheel clockwise to a **full stop**.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.



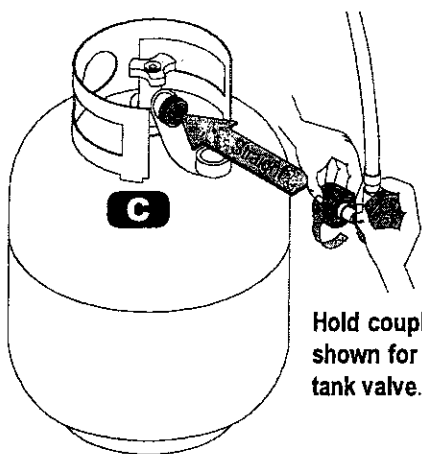


Use of this POL transport plug (A) (plastic part with external threads) will defeat safety feature of valve.

5. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, *holding regulator in a straight line (C) with LP tank valve* so as not to cross thread the connection.



Nipple has to be centered into the LP tank valve



Hold coupling nut and regulator as shown for proper connection to LP tank valve.

6. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. Tighten by hand only - do not use tools.

NOTE: If you cannot complete connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator!

▲ WARNING

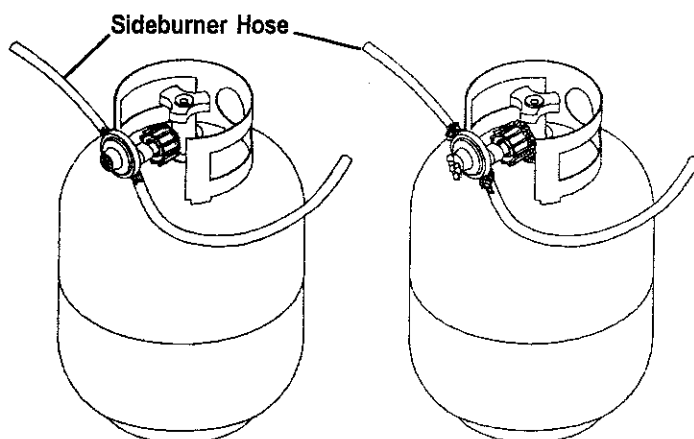
- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.

▲ WARNING

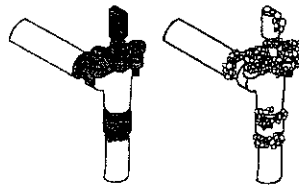
- Do not use grill until leak checked.
- If leak is detected at any time, STOP and call the Fire Department.
- If you cannot stop a gas leak, *immediately* close LP tank valve and call LP gas supplier or your fire department!

Leak Testing Valves, Hoses and Regulator

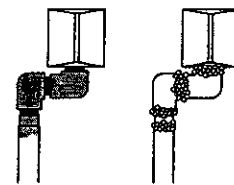
1. Turn all grill control knobs to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning hand wheel counter clockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto following connections:



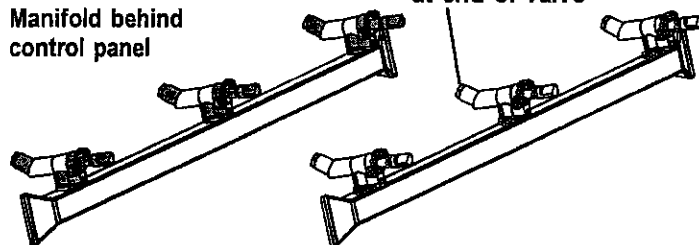
Sideburner Valve



Hose connection at manifold



Manifold behind control panel



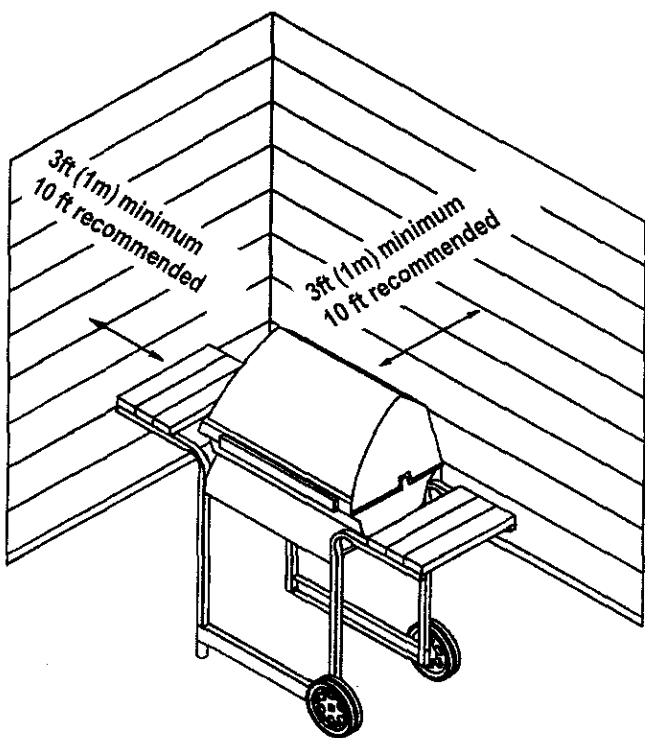
▲ Never remove opening at end of valve

5. "If growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped "do not try to repair" call for replacement parts. To order new parts call Sears PartsDirectSM at 1-800-366-PART (7278).
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

▲ WARNING

For Safe Use Of Your Grill:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under a surface that can catch fire.
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.
- Do not use charcoal in a gas grill.
- **Apartment Dwellers:**
Check with management to learn the requirements and fire codes for using an LP Gas Grill in an apartment. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies made of wood.



- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- Never operate grill with LP tank out of correct position specified in Assembly Instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.

Safety Tips

- ▲ Before opening LP tank valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP tank valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils to avoid burns and splatters.
- ▲ Maximum load for sideburner and side shelf is 10 lbs.
- ▲ The grease cup **must** be attached to grease clip and emptied after each use. Do not remove grease cup until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve, hose or regulator turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the "Troubleshooting Section".


▲ CAUTION

- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops turn knobs and LP tank off.
- Do not leave grill unattended while preheating or burning off on high. If grill has not been regularly cleaned a grease fire can occur that may damage the product.

Before Your First Cookout

- Light burners, check to make sure they are lit, close the lid and warm up grill on HI for 10 minutes. Curing of paint and parts will produce an odor only on first lighting.

Ignitor Lighting

- ▲ Do not lean over grill while lighting.
- 1. Open lid. Turn on gas at LP tank.
- 2. Turn RIGHT knob to HI.
- 3. Press ignitor button rapidly  for up to 5 seconds. Be sure burner lights and stays lit.
- 4. Turn other knobs to HI. to light other burners.
- 5. If IGNITOR does not work, follow match lighting instructions.

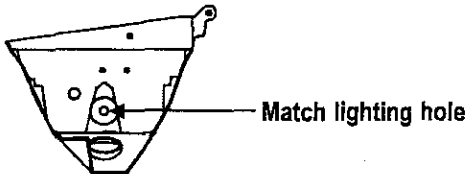
After Lighting: Knobs remain on HI for warm-up.

Match Lighting

▲ **Do not lean over grill while lighting.**

1. **Open lid.** Turn on gas at LP tank.
2. Place lit match into match lighting hole from outside grill bottom (as shown).
3. Push in and turn RIGHT knob to HI. Be sure burner lights and stays lit.
4. Light other burners by pushing knobs in and turning to HI.

After Lighting: Knobs remain on HI for warm-up.



Ignitor Check

- Turn gas off at LP tank. Press Electronic Ignition button. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "Troubleshooting" if no click or spark.


Valve Check

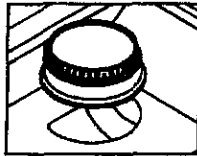
- **Important: Make sure gas is OFF at LP tank before checking valves.** Knobs lock in OFF position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to LOW position then turn back to OFF position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.

Ignitor Lighting The Sideburner

1. Turn gas on at LP tank.
2. Push in and turn knob to HIGH.
3. Press ignitor button rapidly  for up to 5 seconds. Be sure burner lights and stays lit.



Match Lighting

1. Turn gas on at LP tank.
2. To light use any hole on sideburner. Push in and turn knob to HIGH. Be sure burner lights and stays lit.

Burner Flame Check

- Light burner, rotate knob(s) from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. Perform flame check for sideburner. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Turning Grill Off

- Turn all knobs to OFF position. Turn LP tank OFF by turning hand-wheel clockwise to a full stop.

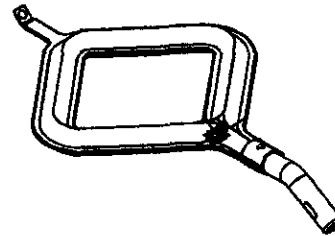
▲ WARNING

- If burner does not light turn knobs to OFF, wait 5 minutes, try again.

▲ CAUTION

- Clean burners prior to use after storing, at the beginning of grilling season or a period of one month not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause fires in burner tubes or under grill.

Typical spider webs inside burner



- See following pages for specific cleaning instructions.

General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush to insides of grill lid and bottom. Rinse and allow to completely air dry. Do not apply a caustic grill/oven cleaner to painted surfaces.
- **Plastic parts:** wash with warm soapy water and wipe dry. ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

- **Plated wire grate and air shield:** Wash grate and air shield with concentrated grill cleaner or use soap and water solution. Dry thoroughly. Store grate indoors between cookouts.
- **Porcelain grates:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.

Repainting Your Grill

- After extended use and exposure to weather, paint on grill may deteriorate or become spotted. Although this detracts from grill's appearance, it will not impair its performance.
- To refinish your grill, brush outside of grill lid and bottom with wire brush and lightly sand with fine grit sandpaper. Sanding allows new paint to adhere more easily. Wash grill lid and bottom with soap and water to remove dust and grease. Do not use a grill cleaner on outside of grill. Wipe with vinegar. Refinish outside with heat-resistant paint. **Do not paint inside of grill.**

Cleaning The Burners

Follow these instructions to clean and/or replace burners, or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP tank.
2. Remove cooking grates.
3. Remove can from grease clip.
4. Remove screws holding burners to grill bottom.
5. Rotate burners approx. 45 degrees while lifting out of grill bottom to disengage burner tube from valves.
6. Clean outside of burners with soap and water. Lay burners upside down on flat surface, insert garden hose to force water through tubes. Make sure water comes out of all burner holes. Open clogged holes with a thin wire. **Shake out excess water** and examine holes. Due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
7. To remove air shield for cleaning, disconnect ignitor wire from electrode wire beneath grill bottom. Wash air shield with concentrated grill cleaner or use soap and water solution and dry thoroughly. Return air shield to grill bottom and connect ignitor wire to electrode wire. **(Refer to assembly steps 7 and 14 for assistance.)**
8. If grill is to be stored, coat burners lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing grill, tilt burners approx. 45 degrees and insert burner tubes into holes in front of grill bottom to engage valves. Rotate burners to flat position and attach to grill bottom with screws. **(Refer to assembly step 8 for assistance.)**

VERY IMPORTANT: Burner tubes must engage valves.

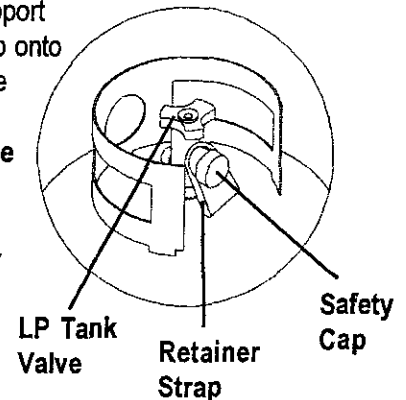
9. Before cooking again on grill, follow "Burner Flame Check".

▲ DANGER

- NEVER store a spare LP tank under or near grill or in enclosed areas.
- Never fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve. The safety relief valve on a LP tank could activate releasing gas and cause a fire.
- If you see, smell or hear escaping gas, immediately get away from the LP tank/grill and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counter clockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**



- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave a LP tank inside a vehicle which may become overheated by the sun.
- Do not store LP tank in an area where children play.

Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP tank is connected to grill, store outdoors in well-ventilated space and out of reach of children.
- Cover grill if stored outdoors.
- Store grill indoors ONLY if LP tank is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage follow "Cleaning Burner Assembly" instructions before starting grill.

Cooking Chart

Cooking times and temperatures may vary according to specific recipes, cooking conditions or barbecue equipment used. Take these factors into consideration to insure best results. If you use the indirect cooking method allow more grilling time.

Temperatures: High = 650 F° / Medium = 450 F° / Low = 300 F°

Food	Setting	Cooking Time
Beef		
Hamburger 1/2" thick	Medium	Med: 7-10 min/Well done: 10-15 min
Steak 1/2"	Medium-HI	Rare: 3-6 min/Med: 6-9 min/Well done: 9-12 min
Roast	Low	Rare: 18-22 min per lb/Med: 22-28 min per lb Well done: 28-32 min per lb
Pork		
Chops 1/2"	Medium	Well done: 15-20 min
Ribs 5-6 lbs	Low-Medium	Well done: 45-90 min
Roast 3-5 lbs	Low-Medium	Well done: 18-23 min per lb
Ham Steak 1/2"	Medium-HI	12-15 min
Ham 5 lb fully cooked	Low-Medium	20 min per lb
Lamb		
Chops 1/2"	Medium	6-12 min
Poultry		
Chicken 2 1/2-3 1/2 lbs	Low	1 hr 15 min to 1 hr 30 min
Chicken-halved or quartered	Low	40-60 min
Turkey	Low-Med.	18-20 min per lb
Seafood		
Steaks 1" thick	Medium-HI	Well done: 10-15 min
Fillets 6-8 oz	Medium-HI	8-12 min
Shrimp large or jumbo	Low-Medium	8-12 min
Venison		
Steak 1" thick	Medium	Rare: 8-10 min/Med: 10-12 min
Burgers 1/2"	Medium	Rare: 10-12 min/Med: 12-15 min
Roast 3-4 lbs	Low-Medium	Rare: 20-22 min per lb/Med: 22-25 min per lb
Vegetables		
<i>Wrap vegetables in foil</i>		
Baking potato, whole	Low	55-60 min
Onions, whole	Low	45 min
Tomatoes, half	Medium	30-40 min
Corn, whole	Low	35-45 min
Mushrooms	Medium	15-20 min

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST

Indirect Cooking

Three diamond shaped burners work independently offering maximum flexibility. Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. The heat from selected burners circulates gently throughout the grill, cooking meat or poultry without the touch of a direct flame. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.

Indirect Cooking Instructions

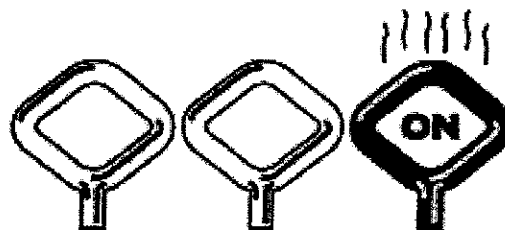
- Always cook with the lid closed.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking temperatures.
- Never cook with the food placed directly over the flames.

One-Burner Indirect Cooking

- Use this method for larger foods or large amounts of food.
- Ignite the **RIGHT** burner. For slow cooking, adjust the control knob to the **Low** setting. For faster cooking, adjust the control knob to the **HI** setting.
- Place the food in the center or left side of the cooking grate.
- Because the heat source is only on one side, the food should be rotated at least once during cooking to insure even cooking. Use a meat thermometer to determine when the food is done.

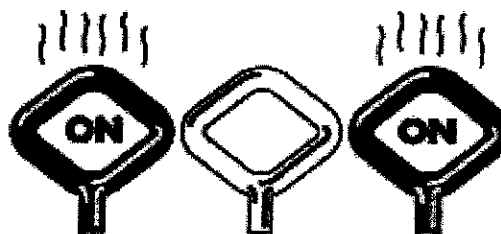
Two-Burner Indirect Cooking

- Use this method for smaller foods that fit between the left and right burners without being placed directly over the flames.
- **First**, ignite the **CENTER** burner. **Second**, ignite the **LEFT** and **RIGHT** burners and adjust the control knobs to the **Low** setting. **Third**, turn the **CENTER** burner **Off**.
- Place the food in the center of the cooking grate.
- Because there is a heat source on both sides, there is no need to rotate the food during cooking. Use a meat thermometer to determine when the food is done.



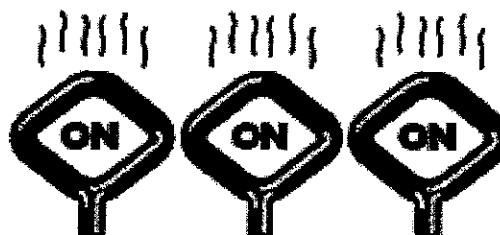
1 Burner Cooking

Cook with direct or indirect heat.
Best for smaller meals or foods.
Consumes less fuel.



2 Burner Cooking

Great indirect cooking on low.
Produces slow, even heating.
Ideal for slow roasting and baking.



3 Burner Cooking

Full heat distribution for maximum cooking.
Controlled grilling of larger meals.
Great flexibility for a variety of foods.

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

TROUBLESHOOTING

General

Problem	Possible Cause	Prevention/Cure
Burner will not light using ignitor.	Wire(s) and/or electrode covered with cooking residue.	Clean wire(s) and/or electrode with rubbing alcohol and clean swab.
	Electrode(s) and burner are wet.	Wipe dry with cloth.
	Electrode(s) cracked or broken "sparks at crack"	Replace electrode(s).
	Wire(s) is loose or disconnected.	Reconnect wires or replace electrode/wire assembly.
	Wire is shorting (sparking) between ignitor and electrode.	Replace ignitor wire/ electrode assembly.
	Bad ignitor.	Replace ignitor.
Burner(s) will not match light.	No gas flow.	Check to see if LP tank is empty. If LP tank is not empty, refer to "Sudden drop in gas flow".
	Coupling nut and regulator not fully connected.	Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only- do not use tools.
	Obstruction of gas flow.	Clear burner tube(s).
	Disengagement of burner to valve.	Reengage burner and valve.
	Is grill assembled correctly?	Check assembly steps.
Sudden drop in gas flow or low flame.	Out of gas.	Check for gas in LP tank.
	Excess flow valve tripped.	Turn off knobs, wait 30 seconds and light grill. If flames are still low turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak check. Turn on LP tank valve, wait 30 seconds and then light grill.

Problem	Possible Cause	Prevention/Cure
Flames blow out.	High or gusting winds.	Turn front of grill to face wind or increase flame height.
	Low on LP gas.	Refill LP tank.
	Excess flow valve tripped.	Refer to "Sudden drop in gas flow" above.
Flare-up.	Grease buildup.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire (can damage the appearance of steel panels and aluminum castings on the grill).	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. <i>After grill cools, remove, clean all parts and replace soup can.</i>
Flashback... (fire in burner tube)	Burner and/or burner tubes are blocked.	Turn knobs to OFF. Clean burner and/or burner tubes.
Unable to fill LP tank.	Some dealers have older fill nozzles with worn threads.	The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.



Recipes

Char-Broil Turkey

Yield: 14 to 16 generous servings or 1 lb. per person

Cooking time: 25 minutes per pound • Method: Grill on low

12 to 14 lb. turkey, thawed completely	vegetable oil
1 large apple, quartered	1 quart water
1-1/2 sticks butter	2 stalks celery, cut in 2" pieces
1 orange, quartered	2 onions, cut in large cubes
1 lemon, thinly sliced or 4 tbs. lemon juice	salt and pepper
cheesecloth (<i>optional</i>)	

Heat grill to medium. Wash and rinse turkey, removing giblets. Dry with absorbent paper. Bend wings back behind turkey. Season inside of turkey with salt and pepper. Rub outside of bird with oil. Stuff with onions, celery, orange and apple. Completely fill cavity (this gives moisture to the turkey). Cover openings of turkey with excess skin. Melt butter in a large aluminum foil pan. Add turkey, water and lemon juice. Place on grill and turn heat to low. Baste with butter, cover top with cheesecloth and baste again. Baste every 1/2 hour until done. Serve with **Giblet Gravy**.

Giblet Gravy

2 to 3 turkey or chicken giblets	salt and pepper to taste
3-4 tbs. turkey or chicken fat	1/4 tsp. Accent
1/4 cup flour	dash of thyme
2 cups fat-free pan juices	1/8 tsp. Kitchen Bouquet
2 hard boiled eggs, finely chopped	milk, if needed
giblet broth, if needed	

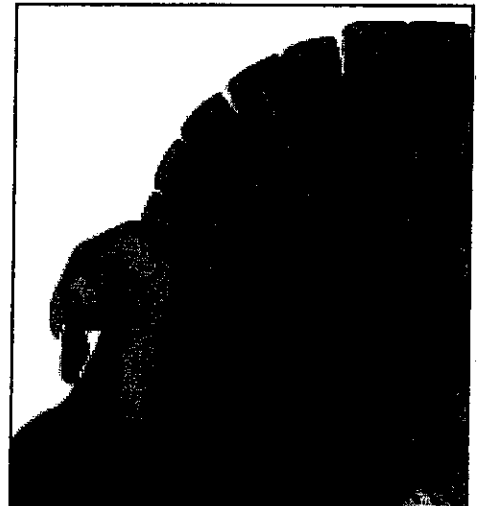
Boil giblets until tender, reserving broth. Chop giblets and set aside. Remove grilled turkey from baking pan and place on hot platter. Pour all pan juices into large measuring cup. Skim off fat, reserving 3 to 4 tbs. Place reserved fat into a deep saucepan, heating over moderate heat. Stir in flour, whisking well with wire whisk. Cook over low heat until bubbly then remove from heat. Add fat-free pan juices (add milk and giblet broth to juices to make 2 full cups). Blend well with wire whisk. Season with salt, pepper, Accent, thyme and Kitchen Bouquet, whisking continuously. Return mixture to heat and continue stirring for 3 to 4 minutes. Add chopped eggs.

Smoked Turkey Breast

Cooking time: 25 minutes Per Pound • Method: Grill Indirect Heat

1 turkey breast, fresh or thawed	1 large bottle Italian dressing
1 large plastic roasting bag	1 small bottle soy sauce

Mix dressing and soy sauce. Place turkey breast in bag and pour mixture over turkey breast. Marinate in refrigerator overnight. Light one side of grill with setting on low. Remove turkey from marinade and reserve liquid. Put meat thermometer in turkey breast being certain not to touch bone. Place turkey on the grill away from direct heat. Grill over low fire, basting and rotating often. Remove when meat thermometer registers 180°F.



Savory Sirloin Steak

Yield: 4-6 Servings • Cooking Time: 15-25 Minutes • Method: Medium-Hot

1/4 cup Worcestershire sauce	1 (3 lb.) sirloin steak
1 tbs. minced onion	2 tbs. steak sauce
2 tbs. lemon juice	2 tbs. butter, melted
2 tbs. oil	1 tbs. chopped parsley
1 tsp. salt	1 tsp. Worcestershire
1/2 tsp. instant minced garlic	



Combine first 6 ingredients. Pour into a heavy plastic bag and add steak. Marinate in refrigerator 4 hours or overnight, turning occasionally. Remove steaks from marinade about 1 hour before grilling. Drain. Place on grill over hot fire. Grill about 8 to 12 minutes on each side, or to desired degree of doneness. Combine remaining ingredients and spoon over steak before serving. Slice steak in thin diagonal slices.

Teriyaki Steak

Yield: 6-8 Servings • Cooking Time: 30 Minutes • Method: Medium-Hot

1 2 lb. flank steak	1 tsp. ginger	1/4 cup water
1 clove garlic, minced	2 tbs. sugar	2 tsp. meat tenderizer
1/3 cup grated onion	1/2 cup soy sauce	1 tsp. Liquid Smoke

Score steak in diamond pattern on both sides. Place steak in heavy plastic bag. Combine marinade ingredients and pour over steaks. Marinate at room temperature 2 to 3 hours, or in refrigerator overnight, turning occasionally. Allow steak to come to room temperature before grilling. Reserve marinade. Place on grill over medium-hot fire and grill with lid down for 15 minutes, basting often. Turn and grill another 15 minutes or until done to your liking. Continue basting.

Eye of Round

Yield: 6 Servings • Cooking Time: About 1-1/4 Hours • Method: Low-Medium

1 (3 lb.) eye of round	1/3 cup wine vinegar
2/3 cup Worcestershire sauce	2/3 cup salad oil
1/3 cup soy sauce	

Marinate roast overnight in above mixture. Cook over low fire until done. Check after 1 hour for medium rare. Slice very thin and serve with **Horseradish Sauce**.

Horseradish Sauce

Yields: 1-1/2 cups

Combine all ingredients in blender.	1 (3 oz.) pkg. cream cheese	2 tbs. horseradish	1 cup sour cream
1/4 tsp. each : sugar, salt and pepper	1 tsp. grated onion		

Lemon Herb Chicken

Yield: 6 Servings • Cooking Time: 45 Minutes • Method: Low

1/2 cup fresh lemon juice	Grated rind of 1 lemon
1-1/2 tsp. crushed sweet basil	1/2 tsp. crushed thyme
2 cloves garlic, crushed	2 tsp. salt
1 tsp. paprika	1 cup oil
1-1/2 tsp. onion powder	1 cut up frying chicken

Combine all ingredients and pour into plastic bag. Add chicken and marinate for 6 to 8 hours in refrigerator, turning occasionally. Remove from refrigerator 1 hour before grilling. Place chicken on grill, skin-side up. Cook for 20 to 25 minutes, basting often with marinade. Turn, cook for 20 minutes longer. Serve immediately.

Polynesian Chicken

Yield: 4 Servings • Cooking Time • 1 to 1-1/2 Hours • Method: Low

2 (2 Lb.) split broilers	2 tsp. salt
1/2 cup oil	1/2 tsp. pepper

Brush chicken with oil and season with salt and pepper. Place on grill with bone side down. Grill slowly. Turn after 20 to 25 minutes and cook about 20 minutes longer. Meanwhile make the below listed glaze.

Pineapple Glaze

1 cup crushed pineapple, drained and reserve 1/4 cup syrup	2 tbs. prepared mustard
2 tbs. lemon juice	1/2 tsp. salt
	1 cup brown sugar

Combine ingredients, brush both sides of chicken with glaze and broil about 10 minutes more or until tender. Turn and baste with glaze. Serve extra glaze with chicken.

Chicken Shish Kabobs

Yield: 4 Servings • Cooking Time: 12-16 Minutes • Method: Medium

4 chicken breast halves, boned and cut into 1-1/2 inch pieces	1 cup soy sauce
1 green pepper, cut in 1 inch pieces	1/2 lb. mushrooms
1 zucchini squash sliced and parboiled	1 small can pineapple chunks, juice reserved

Combine all but pineapple chunks (include the pineapple juice). Marinate for 8 to 12 hours in refrigerator. Thread chicken, pineapple, mushrooms and bell pepper alternately on skewers. Grill over medium fire for 6 to 8 minutes on each side or until done.

Herb Butter

1 stick butter, softened	1 small clove garlic, pressed
1 tbs. lemon juice	2 tsp. finely chopped chives
2 tsp. finely chopped parsley	2 tsp. finely chopped tarragon

Add herbs and juice to softened butter and cream all together. Cover and store in refrigerator for seasonings to blend. Good on vegetables, bread, fish or steaks.

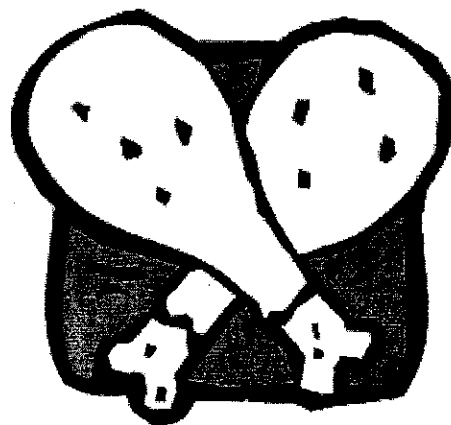
Mop Ribs

Yield: About 8 Servings, allow 1 lb. Per Person • Cooking Times: 1-1/2 Hours • Method: Low • 8 lbs. of spareribs or 1 lb. per person

Mop Sauce

2 cups beef stock or bouillon	1/4 tsp. hot pepper sauce
1/4 cup salad oil	1/2 cup Worcestershire sauce
1/3 cup vinegar	1 tsp. salt
1 bay leaf	1 tsp. dry mustard
3/4 tsp. chili powder	1 tsp. garlic powder
1/2 tsp. paprika	

Combine "Mop" ingredients and let spareribs marinate. Combine dry seasonings and generously sprinkle on spareribs before cooking. Grill spareribs as far from the fire as possible, basting frequently. Should take ribs 1 to 1-1/2 hours over low fire. Dry seasonings keep indefinitely in airtight container.



Dry Seasonings

2 tbs. salt
2 tbs. sugar
2 tsp. unsweetened lemonade powder

1-1/2 tsp. paprika
2 tsp. pepper

Use a Wire Grill Basket to grill difficult chicken, fish, burgers, steaks, and shrimp. Cook many different items at the same time and same rate by flipping them all at once, safely, surely. Fish and chicken won't fall apart while turning. To keep food from sticking to the wire, coat the basket with oil before use.

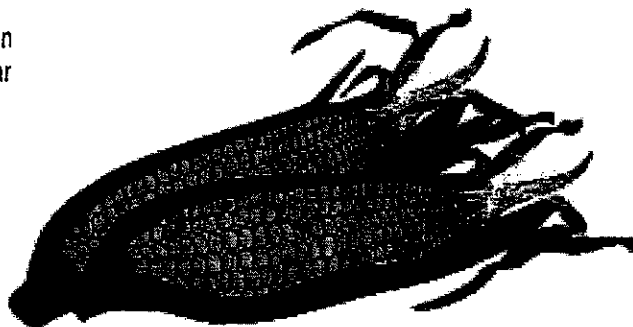
Grilled Fresh Vegetables

Fresh vegetables can be cooked on the grill. Brush the prepared vegetables with cooking oil or a bottled vinaigrette dressing. Place them directly on the cooking grate beside the meat. Turn vegetables once or before long they will be crisp and ready to eat.

Corn On The Grill

Yield: 6 Servings • Cooking Time: 15 Minutes • Method: Medium
6 ears unhusked corn
1/4 cup salt

Place unhusked corn in sink and cover with water. Add salt. Soak 2 hours. Place unhusked corn on grill. Cook and turn until entire outside husk is black. Remove from grill and husk corn. Serve with **Herb Butter**.



"Finger-Licken" Barbecue Sauce

Yields about 4-1/2 quarts

4 (14 oz.) bottle chili sauce or catsup
1 quart prepared mustard
1 (5 oz.) bottle Worcestershire sauce
1 cup sugar
1 lbs. butter
2 tbs. Liquid Smoke

Juice of 4 lemons
1 tsp salt
1 heaping tsp, red pepper
1 heaping tsp, black pepper
1 quart cider vinegar

Mix all ingredients and heat; stir until butter melts. Will keep indefinitely in the refrigerator and is delicious on anything.

How to Prepare Shish Kabobs

Shish Kabobs are fun, easy, inexpensive and if you follow these hot tips...delicious.

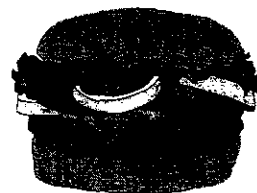
Leave 1/4" of space between each piece of food to allow even grilling and thorough basting. Parboil vegetables (e.g. peppers, onions, squash) before grilling. Try to place flavorful vegetables like peppers and onions next to meat. If using wooden skewers, soak skewers in water for 30 minutes prior to grilling to prevent scorching.

Italian Burgers

Yield: 8 Servings • Cooking Time: 20 Minutes • Method: Medium

1 (1.5 oz.) pkg. spaghetti sauce mix
1 (6 oz.) can tomato paste
3/4 cup water, divided
2 lbs. lean ground beef
8 thin slices mozzarella cheese

2 large tomatoes, sliced
Garlic salt
8 slices French bread, sliced,
buttered and toasted

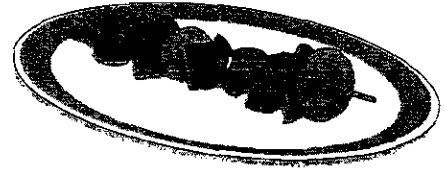


Combine spaghetti sauce mix, tomato paste, and 1/4 cup of the water. Add half of this mixture to meat and mix well. Shape into 8 (1/2 inch) patties. Add remaining 1/2 cup of the water to sauce and heat on grill, stirring until thickened. Grill burgers over medium fire for 10-15 minutes. Turn and grill until nearly ready. Top with cheese and cook until cheese starts to melt. Top with tomato and sprinkle with garlic salt. Serve meat on French bread topped with hot spaghetti sauce.

Sensational Sirloin Kabobs

Yield: 4 Servings • Cooking Time: 10-15 Minutes • Method: Medium Hot

1/4 cup soy sauce	2 lbs. boneless sirloin steak cut in 1-1/2 inch cubes
3 tbs. light brown sugar	1/2 lb. fresh mushroom caps
3 tbs. vinegar	1 pint cherry tomatoes
1/2 tsp. garlic powder	2 green peppers, cubed
1/2 tsp. seasoned salt	1 small fresh pineapple, cubed
1/4 tsp. seasoned pepper	
1/3 cup Sprite	



Combine first 7 ingredients, mixing well; pour into a plastic bag and add meat. Marinate overnight in refrigerator, turning occasionally. Parboil green peppers 1 minute. Allow meat to come to room temperature. Remove meat from marinade. Pour marinade over cooked vegetables. Alternate meat, vegetable, and pineapple on skewers. Grill over medium hot fire 10 to 15 minutes or until desired degree of doneness, basting frequently with marinade.

Grilled Fish Steaks

Yield: 8 Servings • Cooking Time: 12-18 Minutes • Method: Medium

Optional Accessory: Grill Basket

8 fish steaks (1 inch thick)	1/4 cup vegetable or olive oil
1/2 cup soy sauce	1 tbs. lime or lemon juice
1/3 cup sherry (optional)	1 clove garlic, minced

Place fish in shallow baking pan. Combine remaining ingredients and pour over fish. Marinate in refrigerator at least 1 hour, turning often. Drain fish and place in greased wire basket. Grill over medium fire 6 to 9 minutes on each side. Test with fork until fish flakes easily.

Flounder Grilled in Foil

Yield: 4-6 Servings • Cooking Time: 30 Minutes • Method: Medium

1 4-6 lbs. flounder fillets (or any other type of fish)	Butter or margarine
1 large green pepper, cut into strips	5 carrots, thinly sliced
1/4 cup freshly squeezed lemon juice	6 lemon wedges
1 medium onion, thinly sliced	6 tomato slices
Salt and pepper to taste	5 stalks of celery

Place a serving of fish on a square of foil. Sprinkle lemon over fish. Put all other ingredients on top. Dot with butter. Salt and pepper to taste. Seal packets securely. Place on grill over medium fire. Turn packets after 15 minutes and cook until fish flakes easily, about 30 minutes.

Lo-Cal Barbecued Fish

Yield: 1 lb. Per Serving • Cooking Time: 12 Minutes • Method: Medium

Salmon, halibut or haddock fish steaks, cut 1 inch thick	
1/2 tsp. thyme	1-2 bay leaves
1 cup wine vinegar	Cooking oil or olive oil



Combine bay leaves, thyme and wine vinegar. Marinate fish for 30 minutes. Drain well and place in greased grill basket. Brush with oil and grill over medium fire about 6 minutes each side, turning once.

Barbecued Shrimp

Yield: 4 Servings • Cooking Time: 10 minutes • Method: Medium-Hot

1 tbs. Worcestershire sauce	Juice of 1 lemon
3/4 cup extra virgin olive oil	1 tsp. oregano
1 tsp. seasoned salt	1/4 cup chili sauce
1/2 tsp. Tabasco	2 lbs. raw shrimp
2 cloves garlic, mashed	



Combine first 8 ingredients and blend well. Add shrimp to marinade and let sit for 1 hour at room temperature or refrigerate several hours. Place shrimp in grill basket and grill 4 to 5 minutes each side over medium hot fire, basting often.

Mauna Key Lamb Chops

Yield: 6 Servings • Cooking Time: 15 Minutes • Method: Medium- Hot

6 1 inch loin, rib or shoulder chops	1/2 cup soy sauce
2 tbs. brown sugar	1 clove garlic, crushed
1 tsp. grated fresh ginger	

Blend together all ingredients except chops. Marinate the chops in the mixture for one hour, turning. Place on grill and cook on medium-hot fire for 15 minutes, basting often. Meat should be a little pink on the inside.

Venison Burgers

Yield: 8 Servings • Cooking Time: 20 Minutes • Method: Medium

2-1/2 lbs. ground venison or 1/2 venison and 1/2 ground beef or pork	
1/4 cup butter	1 onion, chopped
2 tbs. dry red wine	1 tsp. pepper
1/2 cup finely chopped parsley	1 tsp. salt
2 cloves garlic, minced	2 tbs. soy sauce

Sauté onion, parsley and minced garlic in 1/4 cup butter. When onions are clear remove from heat. Combine sautéed mixture with meat mixture of your choice. Add remaining ingredients and mix well. Form into 8 patties, cook over medium fire for 8 to 10 minutes on each side.

Venison Tenderloin

Yield: 1/2 Lb. (Uncooked) Per Person • Cooking Time: 20 Minutes • Method: Sear, Then Medium

Venison tenderloin	2 garlic cloves, pressed
1/4 tsp. pepper	2 tbs. soy sauce
6-8 slices bacon (more for larger tenderloin)	6 tbs. olive oil
1 tbs. seasoned salt	

Rub pressed garlic over tenderloin. Combine soy sauce, olive oil, seasoned salt, and pepper. Pour over tenderloin and marinate overnight. Wrap tenderloin in bacon, securing with toothpicks. Cover the meat completely with bacon. Cook on grill over searing heat until bacon is almost done, about 5-7 minutes. Reduce temperature, cook for an additional 13 to 15 minutes over medium fire. Turn meat continuously while searing over medium heat to guarantee even cooking.

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