

STEVEN RAICHLEN
BEST OF BARBECUE™

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Multi-award winning author, journalist and television host, Steven Raichlen, is the definitive authority on grilling traditions around the world. Hailed for his relaxed teaching style, tips and accessible recipes, Steven takes the fear out of cooking outdoors over a live fire.

His bestselling books and his Public Television shows – “Primal Grill”™ and Barbecue University® - have redefined American barbecue. 2012 will see the re-release of his bestselling cookbook, Best Ribs Ever – A Barbecue Bible Cookbook (Workman Press, 2012), with a menu chapter full of new recipes, will likely spark a big interest in what many consider to be the quintessential American barbecue treat.

Planet Barbecue! (Workman Press, 2010), brings a new level of excitement to grilling as a global phenomenon. In 2011, Steven created a full line of bold flavored barbecue rubs and marinade pastes to allow home cooks to enjoy the same, authentic flavors he tasted while out on the world’s barbecue trail. For a detailed description of the Planet Barbecue™ brand of flavors, along with Steven’s Best of Barbecue™ rubs and sauces please reference the Steven Raichlen Food and Flavor catalog.

Best of Barbecue™ grilling tools, fuels and flavors continue to allow grill cooks of every level, to make great barbecue at home. With a stellar line up of new products – an all in one grill grate oiler, a thermal shock resistant pizza grilling stone, and a beautiful stainless steel grilling grid – the Best of Barbecue™ brand is ready to assist in making many great grilling memories for home grill chefs around the world.




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SR8126



SR8127



SR8073



SR8128



SR8134



SR8118



SR8119

ALL PURPOSE GRILLING BASKET

An extremely versatile, stainless steel grill basket, perfect for bread slices, chicken pieces, ground meats, sandwiches, vegetables, fruits, and of course, seafood.

SR8126 All purpose Basket | case/4



TROUT GRILLING BASKET

Inspired by grill baskets in Europe, this stainless steel fish basket holds four small whole fish. Perfect for backyard barbecues and campfire cooking.

SR8127 4-Fish Basket | case/4



4-COMPARTMENT GRILLING BASKET

The all-new stainless steel 4-Compartment Basket, with its convenient locking lid and sturdy integral handle, enables you to grill a whole meal or 4 separate items at once and turn foods with ease.

SR8128 Compartment Basket | case/4



MEATBALL GRILLING BASKET

This stainless steel basket holds and grills 12 meatballs to perfection. The high dry heat of the grill sears the meat, crisps the crust, and melts out excess fat.

SR8134 Meatball Basket | case/6



ULTIMATE FISH GRILLING BASKET

A non-stick fish basket that solves the age-old problem of how to grill fish without having it break apart or stick to the grill grate. This extra-large basket is designed to hold whole salmon, snapper and other large whole fish. The handle detaches so you can close the grill lid.

SR8073 Ultimate Fish Basket | case/6



EXPANDABLE GRILLING BASKET

A stainless steel basket with a unique flexible mesh that accommodates everything from fish fillets to whole zucchini to chicken halves. Food is locked into the basket so it can be turned all at once without losing a bite.

SR8118 Expandable Basket | case/6



SAUSAGE GRILLING BASKET

A stainless steel sausage basket that grills and turns 10 full size sausages all at once. Sausages stay in place and won't roll around on the grill. Adjustable height.

SR8119 Sausage Basket | case/6



Sliders are mini burgers sized just right for snacks or appetizers.

Feed a crowd in no time.



SLIDER GRILL BASKET

Designed to complement our Best of Barbecue™ Slider Press, this basket cooks 16 square slider patties at once. Our large-capacity basket is a durable and professional-quality grilling accessory. Non-stick.

SR8124 Slider Basket | case/6



SLIDER PRESS

Our unique burger press quickly forms four, uniformly sized 2-ounce mini-square burgers. The open-bottom feature allows for easy patty removal. The burger press also doubles as a bun cutter, making square buns perfectly sized for sliders. Stainless steel.

SR8125 Slider Press | case/6



BEER CAN CHICKEN ROASTER WITH DRIP PAN

Steven Raichlen wrote the book on beer can chicken—literally. This ingenious device makes the process easier and virtually fail-proof. Square construction gives you greater stability. Bird won't tip and beer won't spill. All stainless steel, so it won't react with food or rust. Metal holder adapts to both beer cans and our unique stainless steel canister, which you can fill with wine, fruit juice, or other flavorful liquid. Metal drip pan collects meat juices for sauces and prevents dripping fat from erupting into flare-ups.

SR8016 Beer Can Chicken Roaster | case/4



The grilling experience goes way beyond barbecue basics.

Best of Barbecue™ provides tools and racks for ‘qing just about anything.



ULTIMATE RIB RACK

Oversized metal arcs fit everything from small baby backs to jumbo beef ribs, providing support for the full length of each rack. Grilling the ribs vertically saves space, so you can cook four full racks on even a small kettle grill, and it also helps drain off the fat. Non-stick, rust-proof and sturdy enough to keep even the largest racks from tipping over. 14 in x 7 in x 11 in. PATENT #D542,092.

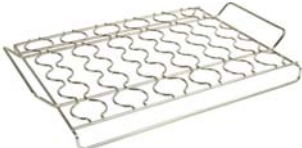
SR8017 Rib Rack | case/4



SEAFOOD GRILL RACK

Our stainless steel shellfish rack is designed to hold shellfish flat during grilling to keep the succulent juices where they belong—in the shellfish, not on the coals. The seafood rack can also be used to grill unforgettable hors d'œuvres, like stuffed mushrooms or artichoke hearts.

SR8071 Seafood Rack | case/6



POTATO GRILL RACK

Press washed potatoes onto the upright prongs. Brush with olive oil or butter. Season generously with salt and pepper and place rack on the grill. Metal conducts heat to the inside of spuds for faster cooking. Stainless steel.

SR8018 Potato Rack | case/6



CHILI PEPPER GRILL RACK AND CORER SET

Grilled jalapeño peppers are so tasty, nobody can eat just one. The Steven Raichlen pepper rack holds 18 peppers standing straight up so cheese and other stuffings stay inside the pepper while grilling. The serrated edge of the pepper corer cuts off the top of the pepper and scoops out the pulp with just a twist. Recipe card included. Stainless steel rack and corer, with soft grip handle. PATENT #D610,884.

SR8814 Chili Pepper Rack Set | case/6



GRILL RINGS

Now you can barbecue apples, pears, onions and even whole cabbages with surprising ease and efficiency. Simply stuff the fruit or vegetable with your favorite seasoning, place on the spike and grill by indirect heat method. All stainless steel. PATENT #D532,660.

SR8032 Large Grill Ring, 3.25 in diameter | case/6
SR8033 Small Grill Ring Set of 3, 2.5 in diameter | case/6





SR8132



SR8022



SR8815



25 INCHES



16 INCHES

PREMIUM GRILLING GRID

Our slotted grilling grid is perfect for grilling asparagus, mushrooms, scallops, sole, and even nuts and berries, or to put it another way, any food that might stick to or fall through the bars of a conventional grill grate. 17 in. x 11.5 in. grid size. Stainless steel.

SR8132 Grilling Grid | case/4



PAELLA PAN

Originating in Spain, paella is now internationally known. A good paella starts with short grain rice and saffron, cooked in a wide shallow pan. After that, nearly as many variety of ingredients may be used as there are inspirations to be had. Paella is traditionally cooked in the open air over a hot crackling wood fire so that the dish can be infused with the smoke flavor. As the rice absorbs the cooking liquid, the rice in the bottom of the pan toasts to a crispy golden brown. This is called the socarrat and is one of the delights of paella. Our pan is stainless steel so it takes kindly to high heat and vigorous spoon and spatula technique for the best socarrat. Stainless steel.

SR8815 Paella Pan | case/4



ADJUSTABLE GRILL TRAY

Adjustable length fits everything from fish filets to whole salmon and beef tenderloins—without taking any more space than needed on your grill. Expands from 16 inch to 25 inch. Holes in tray let the flames and smoke sear the food. Non-stick.

SR8022 Adjustable Tray | case/6





Tongs sold separately

SR8122



SR8123

CRÈME BRÛLÉE ON THE GRILL

Make crème brûlée the old-fashioned way—with sugar caramelized to a hard candy crust using a fire-heated cast iron salamander!

The 3-Piece Set includes (2) ramekins, (1) salamander and a Best of Barbecue™ recipe card for Crème Brûlée on the grill. Additional ramekins are available packaged individually.

Cast iron salamander is 4.4 in. diameter. Pre-seasoned cast iron ramekin with cream colored glazed enamel interior.

SR8122 3-Piece Crème Brûlée Set | case/4

SR8123 Single Ramekin | case/12



SR8117



SR8817

GRILL PRESSES

Use cast iron presses to provide the leverage needed for pressing food onto the hot grill for the most impressive seared grill marks. Wood handles.

Pollo al mattone also known as chicken under a brick, is a classic of Italian grilling. Our stone grill press allows you to prepare it with authenticity and style. Made of earthenware stone and a cool wooden handle, our press provides the weight you need for succulent and crusty chicken and game hens every time.

SR8034 Cast Iron Rectangular Grill Press, 4.75 in x 9 in | case/6

SR8117 Cast Iron Square Grill Press, 9 in x 9 in | case/4

SR8817 Stone Grill Press, 9 in x 9 in | case/4



SR8024



Turn a gas or charcoal grill into a wood burning oven.

TUSCAN GRILL

This dual purpose Tuscan Grill has 196 square inches of cooking surface. Easy to set up for grilling in a firepit or fireplace, or remove the legs (stores flat), and lay it on a conventional chrome-plated or enamel grate. Either way, the heavy, heat-conducting cast iron gives you killer grill marks. 14 in x 14 in.

SR8024 Tuscan Grill | case/4



SR8121



SR8135

PLANCHA

Our plancha gives foods a crusty, smoky sear while keeping them succulent on the inside. Excellent for delicate fish, shrimp, vegetables—in short, anything that tends to break apart or dry out on the grill. 14 in x 11.8 in.

SR8121 Plancha | case/3



PIZZA GRILLING STONE

Turn your grill into a pizza oven using this thermal-shock resistant firebrick pizza stone. Toss a handful of wood chip on the coals or in the smoker box to blast the pizza with smoke. 15 in. square, 0.6 in. thick.

SR8135 Grilling Stone | case/3



Reusable and disposable skewers for meal sized kebabs or small snacks.



KEBAB RACK SET

Our Best of Barbecue™ Kebab Rack raises the skewer—and kebab—above the grate, enabling you to enjoy the experience of grateless grilling on a conventional grill. The notches in the rack hold the skewers steady without slipping or spinning. Includes 2-piece rack and six 22.25 in x 0.4 in wide skewers. All stainless steel.

SR8816 Kebab Rack Set | case/4



SIGNATURE STAINLESS STEEL FLAT SKEWERS

These flat, extra-wide skewers look cool and work even better. Ground lamb, chunks of beef, pork, fish, even juicy vegetables like tomatoes and mushrooms won't slip or spin, as they do with conventional skewers. Stainless steel. Three widths. All 22.25 in long.

SR8025 Set of 6 Wide Skewers, 0.39 in | case/6
SR8026 Set of 4 Wide Skewers, 0.66 in | case/6
SR8027 Set of 2 Wide Skewers, 0.98 in | case/6



WIDE FLAT BAMBOO SKEWERS

Made from natural bamboo, washable for reuse or disposable. The 12 inch length makes a generous entrée-size kebab. Sharp point for easy piercing. Thanks to the flat, 0.375 inch wide shape, food won't slip or spin when you turn the skewer.

SR8080 Set of 25 | case/12

DOUBLE PRONG BAMBOO SKEWERS

The two-prong bamboo skewers, inspired by Japanese yakitori parlors, keep cubes of meat, seafood and vegetables from spinning around so you can grill your kebabs on both sides without slippage.

SR8078 Set of 16, 9 in | case/12
SR8029 Set of 20, 6.5 in | case/12



KNOTTED BAMBOO SKEWERS

In Asian barbecue, small is beautiful. Use these 4 inch slender bamboo skewers for making yakitori, satay and other miniature Asian kebabs. The knotted end makes a convenient and cool-looking handle.

SR8030 Set of 20 | case/12

SKEWER SHIELD

Grill kebabs on bamboo skewers without burning the handles. Simply place the grill shield on the hot grate and arrange the kebabs on top so that handles are protected from the direct flame. Stainless steel. PATENT #D558,520 and 7,946,223.

SR8031 Skewer Shield | case/6





SR8110



SR8111



BUILT-IN
BOTTLE OPENER



SR8112



SR8113



SR8114



SR8003

SIGNATURE TOOLS

Forged stainless steel grill tools, restyled with ergonomic pakkawood handles. The sharp leading edge of our spatulas slides easily under food. Holes on spatula faces release moisture to prevent sogginess.

SPATULA

Spatula head is 5 inches wide. Overall length is 19.25 inches. SR8110 | case/6

FISH SPATULA

EXTRA wide spatula head is 8.625 inches wide. Overall length is 19 inches. SR8111 | case/6

SILICONE BASTING BRUSH

Silicone bristles easily release basting mixtures, flavored butters, sticky glazes, and barbecue sauces. Stainless steel handle. 18.5 inches long. SR8112 | case/6

LOCKING TONGS

The most fundamental of grilling tools. Sturdy rolled arms won't buckle. Locking mechanism for a sure grip. 19.5 inches long. SR8113 | case/6

DUAL HANDLE LARGE GRILL BRUSH

A wide grill brush doubles cleaning efficiency. The long handle gives extra reach for getting across the grill and staying out of the heat. An additional handle on the back of the grill brush head provides for two-handed leverage for putting some shoulder into scouring a hot grill grate. Brush head is 4 inch square. Overall length is 19.5 inches.

SR8114 Dual Handle Grill Brush | case/6

SR8109 Replacement Head for SR8114 | case/12



LUMATONG®

Best of Barbecue™ 20 inch Ultimate Tongs—with two LED bulbs attached to the handle. Two bright beams light up the food on the grill exactly where you point the tongs. The plastic light case is detachable for easy cleaning. PATENT #7,008,077.

SR8003 Lumatong® | case/6



STEAK KNIVES

Our sleek steak knives are hefty without looking chunky. Durable stainless steel serrated knife edges, sith smooth finished pakkawood handles. Set of 4.

SR8116 Steak Knives | case/4



POULTRY AND MEAT SHEARS

A sturdy pair of shears is an indispensable tool for the savvy grillers. Use these heavy-duty, drop-forged meat shears anytime a powerful cutting tool is required and when a knife just won't cut it.

SR8035 Meat Shears | case/6

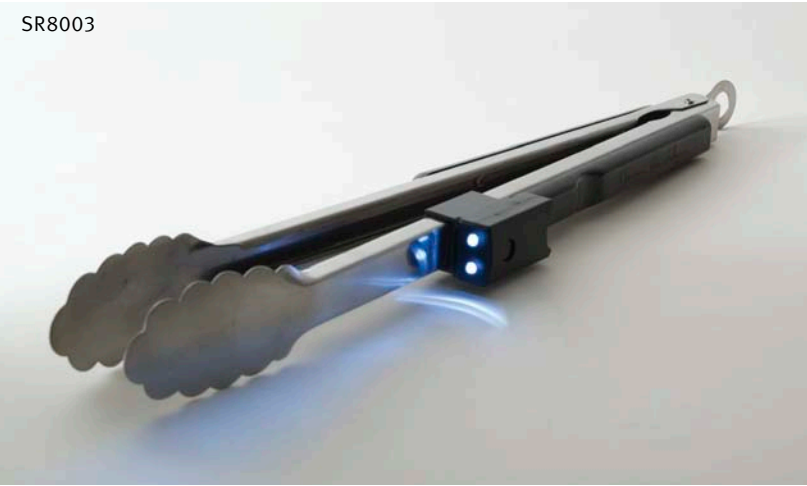


SR8131

Great tools with innovative solutions



SR8116



SR8003

MARINADE INJECTOR

Use this oversize needle to inject basting mixtures, marinades, or melted butter deep into roasts and turkeys. Keeps even the driest meats moist during cooking and smoking. 2.5 inch stainless steel injector needle unscrews for easy washing. Two-hole needle design resists clogging.

SR8072 Marinade Injector I case/12



SPICE PASTE INJECTOR

A wide mouth, plastic injector and meat spike gets spice marinades deep into meat without clogging.

SR8129 Paste Injector I case/12



SIGNATURE MARINADE TURBOCHARGER

The razor-sharp, stainless steel needles allow marinades to penetrate deep into the meat. Shortens marinating times and boosts flavor.

SR8036 Marinade Turbocharger I case/6



MARINADE SPRAY BOTTLE

Spray wine, soy sauce, fruit juice, or other flavorings on foods as they grill to keep foods moist. Stainless steel outer sleeve over a washable plastic liner. Reservoir window shows when it's time for a refill. Capacity 12 ounces.

SR8819 Spray Bottle I case/6



SAUCE POT AND BRUSH SET

This cast iron pot is sturdy enough to warm barbecue sauce on the fire and features an angled, silicone basting brush. The heavy-duty saucepan doubles as a meat pounder: use the diamond-ridged bottom for flattening and tenderizing chops and filets.

SR8133 Sauce Pot and Brush I case/4



SAUCE MOP AND BUCKET

A sauce mop and bucket are great for applying favorite basting mixtures, flavored butters, glazes and barbecue sauces. The all-cotton brush head detaches for easy soaking and cleaning. Replacement heads for mop are sold in a set of two. Sauce Mop measures 18 in.

SR8008 Sauce Mop I case/6
SR8009 Sauce Mop and Bucket Set I case/4
SR8020 Set/2 Sauce Mop Replacement Heads I case/12



INSTANT-READ THERMOMETER

When it comes to knowing when meats are perfectly cooked, professional pit masters leave nothing to chance. Instead, they reach for their trusty instant-read meat thermometer. Our Best of Barbecue™ grill thermometer comes with an oversize dial, so you can read the temperature easily.

SR8039 Thermometer I case/12



FLIP-TIP™ THERMOMETER

The Flip-Tip™ digital thermometer features an adjustable silicone depth gauge, allowing consistent placement of the thermometer probe for more accurate readings throughout the cooking process. The folding probe locks into multiple angles for easier monitoring and closes flat for convenient storage.

SR8130 Flip-Tip I case/6



INSULATED FOOD GLOVES

Use insulated food gloves for shredding piping hot pork shoulders, taking beer can chickens off the can and removing hot foods from the grill. Our gloves are light and flexible for dexterity and well insulated to shield hands from the heat. Heat-safe to 248° F (120° C). For food handling only.

SR8037 1 Pair I case/6



EXTRA LONG SUEDE GLOVE SET

Pull on these 18 inch leather grill gloves whenever handling a chimney starter full of hot coals, lifting a sizzling grill grate, or even reaching across a hot grill. Soft and pliable for an easy grasp, but long and thick enough to protect your whole arm and hand from the heat.

SR8038 1 Pair I case/6





GRID LIFTER

If you've ever struggled to lift the grid off a hot grill for refueling or smoking, this eminently cool tool is for you. The powerful spring mechanism lets you grab and lift a hot grid with one hand, leaving the other free to add fresh charcoal or wood chips. Sturdy construction and powerful spring mechanism for lifting heavy stainless steel grill grates and cast iron grids, like our Tuscan Grill. 10.5 inch wooden handle keeps your hand away from the heat. PATENT #604,122.

SR8069 Grid Lifter | case/6



SR8041

CHARCOAL & ASH CAN AND SCOOP

The large-sized galvanized charcoal and ash can with fitted lid is great for storing charcoal or ashes. Holds up to 15 pounds of charcoal briquettes. (The tight fitted lid keeps them dry.) Keeps hot ashes safe until they cool off. Use with the cast aluminum scoop to keep your hands clean.

SR8012 Ash and Coal Can | case/4
SR8013 Ash and Coal Scoop | case/6



ULTIMATE SQUARE CHIMNEY STARTER

The Ultimate Square Chimney Starter with a wood handle is the largest chimney starter on the market. The square corners give you extra control when distributing the hot embers.

SR8041 Chimney Starter | case/4



SR8011



SR8010



SR8011

SR8010

CHARCOAL & ASH HOE

The angled metal blade makes it easy to push or pull embers where you want them, while the long handle keeps you away from the heat. Makes arranging coals for indirect grilling a snap. The Charcoal and Ash Hoe has a removable heavy-duty 5 inch wide stainless steel blade. With an overall length of 35.25 inches, whether you are moving charcoal briquettes or wood chunks, this tool will get the job done easily.

SR8011 Charcoal and Ash Hoe | case/4

ULTIMATE GRILL BRUSH

Removable 8 inch wide head has brass and stainless steel bristles that will not rust. At an overall length of nearly 30 inches, the Ultimate Grill Brush gives you great leverage and keeps you safely away from the fire.

SR8010 Ultimate Grill Brush | case/4

SR8818



GRILL SCRAPIN' TOOL

So many ways to use this grill scraper tool! The unique design allows scraping of both top and bottom of the grill grate at once. Multiple grooves and notches of various sizes accommodate many grill grid widths. Stainless steel. 19.8 in long.

SR8818 Grill Scraper | case/6



SR8074



ADJUSTABLE 3-HEAD LED GRILL LIGHT

Bright, energy saving LED lights shine down onto the grill surface from three directions. Adjustable head puts the light right where it's needed, providing complete grill coverage. Quickly clamps to the grill lid handle. Uses (4) C batteries, (not included). PATENT #D579,718 AND D595,086.

SR8074 LED Grill Light | case/4



GRILL GRATE OILER BRUSH

This all in one grill grate oiler keeps a steady supply of oil at the ready while applying a wider swathe of lubrication than other brushes. Oiler features high temperature resistant plastic and silicone, as well as a heat shield to protect your hands during use. Oiler comes with a tray to catch any excess oil drops from the brush and provides a surface for priming the device. PATENT PENDING.

SR8131 Grill Oiler Brush | case/4



SCAN HERE FOR A VIDEO DEMONSTRATION

SR8075



CEDAR TWO-PLANK SALMON SET WITH SPICES

Inspired by a venerable Pacific Northwest Indian barbecue technique, grilling on a cedar plank is one of the best ways around to cook seafood. The moist plank imparts a haunting cedar flavor. More practically speaking, it eliminates the risk of the fish sticking to the grill grate or breaking when you turn it. Plus, it makes a great presentation, especially when you serve the fish hot off the plank. Planks are 14 in. x 7 in. Set includes a tube of spices developed to complement planked salmon.

SR8075 Set of 2 Salmon Planks with Spices | case/6



SR8023



SOAK AND SMOKE™ WOOD CHIP SOAKER

This ingenious device takes the guesswork out of measuring the chips and the mess out of soaking them. Simply fill the perforated metal chip trays with wood chips, place in the plastic soaker box, and add water to cover. Trays can be raised and drained easily, and put directly into the coals or on the grill grate. PATENT #D559,621 and 7,938,285.

SR8023 Wood Chip Soaker | case/4



Smoking woods are recommended for both gas and charcoal grilling.

Wood is soaked, and put directly over the heat source to create a rich flavorful smoke that will add depth to all grilled foods.

Get real smoke flavor with wood chips and chunks—each with it’s own signature flavor.

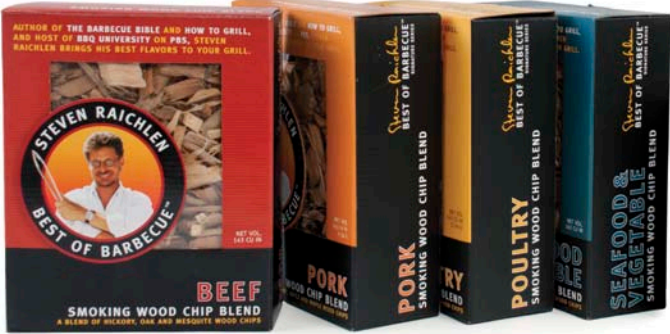
SMOKING WOOD CHIP BLENDS

BEEF: Our most robust blend, made with hickory, oak, and mesquite.

PORK: Hickory, apple, and a touch of maple for that authentic barbecue flavor.

POULTRY: A distinctive blend of apple and cherry, with a touch of hickory and oak for spice.

SEAFOOD/VEGETABLE: The lightest of our smoking blends, made with alder, apple, and cherry.



BOXED WOOD CHIP BLENDS

For use directly on or with charcoal, or in a smoker box on a gas grill.

- SR8042 Beef, 143 cu in box | case/12
- SR8043 Pork, 143 cu in box | case/12
- SR8044 Poultry, 143 cu in box | case/12
- SR8045 Seafood/Vegetable, 143 cu in box | case/12
- SR8049 Assorted, 3 each, 143 cu in box | case/12

WOOD CHIP BLENDS IN DISPOSABLE TRAYS

Our wood chip blends in convenient disposable aluminum trays. Fill tray with water, wine or other liquid flavoring. After soaking, pour off the liquid and poke holes in the bottom. Place on charcoal or gas grills under the grate, or directly over the heat source, for a wonderful smoky flavor. Great for picnics or camping! Flavor assortment includes Beef, Pork, Poultry, and Seafood/Vegetable wood chip blends. 4 of each flavor.

- SR8067 Wood chip blend assortment in 28 cu in trays | case/16
- SR8046 Counter Display of 16 wood chip blend assortment in trays | case/1



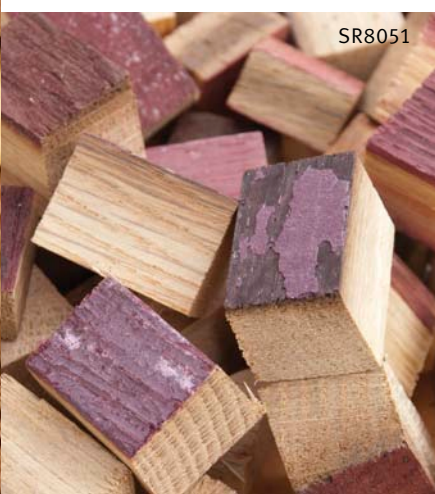
SR8042–SR8045 WOOD CHIP BLENDS



SR8101



SR8050



SR8051



SR8120 HICKORY

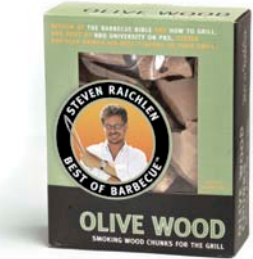


SR8120 MESQUITE

OLIVE WOOD CHUNKS

Since ancient Greek times, grill masters of the Mediterranean have used the fragrant wood of the olive tree for grilling lamb, pork, poultry, and seafood. Toss a few chunks on a conventional charcoal fire or place chunks in the smoker box or directly under the grate of a hot gas grill.

- SR8101 Olive Wood Chunks, 143 cu in box | case/6

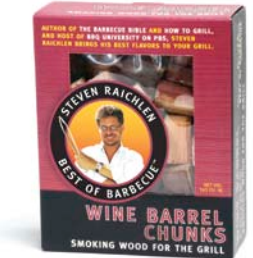


WINE BARREL SMOKING WOOD

Wine and great barbecue share much in common—they both owe their soulful flavor to wood. We’ve brought wine and barbecue together in this extraordinary fuel: red wine barrel staves for smoking and grilling. Staves are custom cut from aged cabernet sauvignon wine barrels from the vineyards of California. You not only get the robust scent of oak wood smoke, but the heady aroma of wine. Toss a couple of staves or a handful of chunks on a hot bed of charcoal or place stave directly over one of the gas burners under the grill grate. For even more flavor, build your entire fire from barrel staves or chunks. For smoking, soak first in water, then drain well and place on the hot coals or in the smoker box. Any way you use them, the wine and smoke flavors are out of this world.

Cubes are approximately 1 inch chunks for easy lighting and smoking.

- SR8051 Wine Barrel Chunks, 143 cu in box | case/6
- SR8050 Display with 8 Wine Barrel Staves Bundles, 32 oz. each | case/1



HICKORY AND MESQUITE WOOD CHIPS IN DISPOSABLE TRAYS FOR GAS GRILLS

Millions of grillers turn to their quick-lighting gas grills every day. What they gain in speed and convenience, they lose in rich smoke flavor. Our disposable aluminum wood chip containers have a unique shape that sits snugly between the flame deflector bars of most gas grills, right below food for the most intense smoky flavor. Each container is pre-packaged with 20 cubic inches of hickory or mesquite wood chips. Assortment includes 6 Hickory, 6 Mesquite. PATENT PENDING.

- SR8120 Counter Display with 12 wood chips in 20 cu in trays | case/1



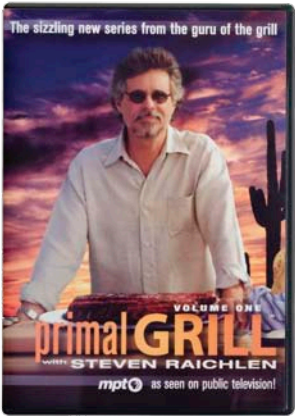
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BEST OF BARBECUE™ DISPLAY RACK

Two sided, black metal display rack on casters. Includes: 2 shelves, 24 hooks, header card with Steven Raichlen Best of Barbecue™ logo graphics and header card clips. Some assembly required. Products sold separately.

SR8999 Display Rack with Hardware and Header I case/1

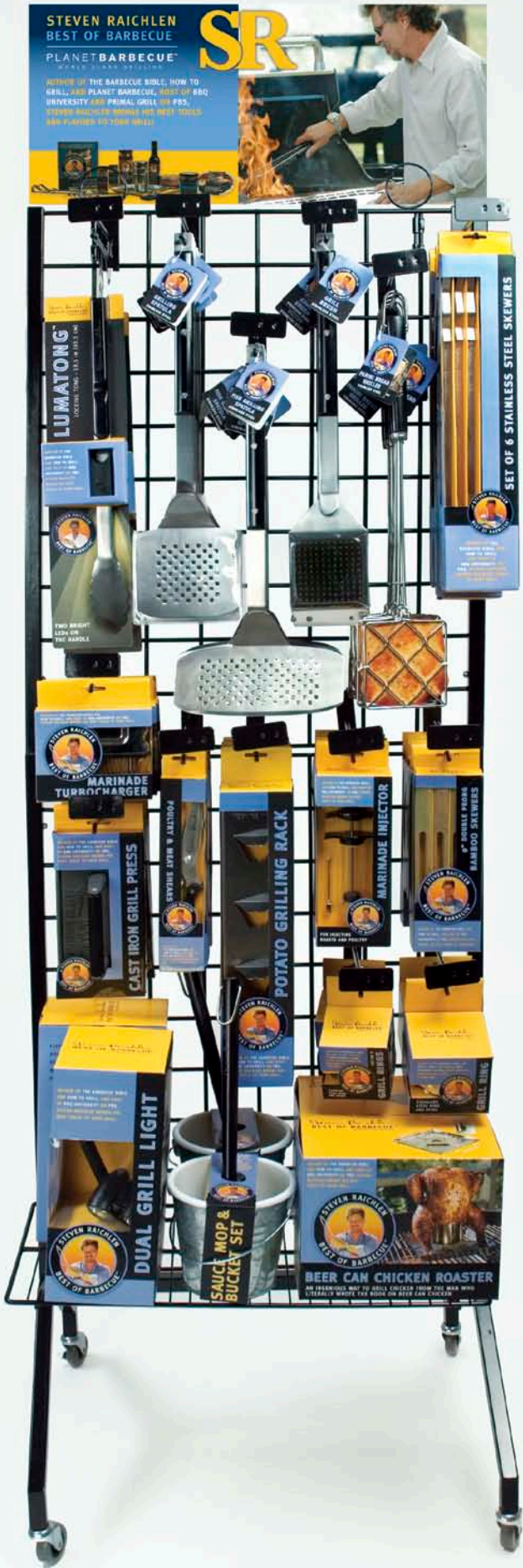


PRIMAL GRILL DVDS VOLUMES 1, 2 AND 3

The sizzling PBS show, “Primal Grill,” Now in it’s fourth year! The first three volumes are available on DVD with more than ten hours of deeper insight into the history of grilling with tips and recipes collected from Steven Raichlen’s world travels on the barbecue trail. Each DVD more than 120 minutes. (16:9 wide screen)

- SR8o68 Primal Grill DVD Volume 1 I case/6
- SR8o95 Primal Grill DVD Volume 2 I case/6
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SR8999



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512 pages filled with more than 1oo0 full-color photographs, this multi-award-winning, million-plus copy best-seller offers step-by-step instructions for more than 1oo classic dishes, from smoky ribs to fork-tender brisket to the perfect steak, and even pizza and dessert on the grill. Hundreds of new recipes and tips for any time of the year. MSRP \$19.95

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BBQ USA

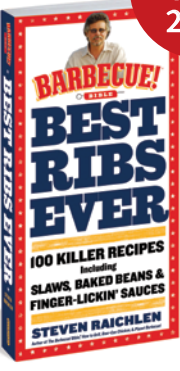
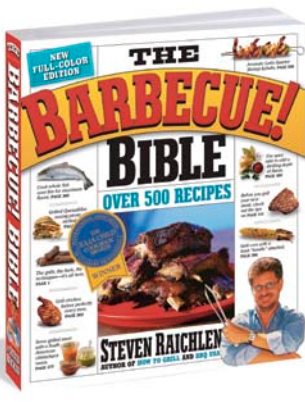
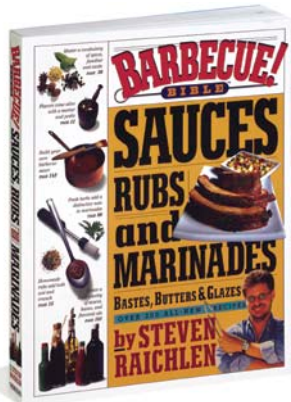
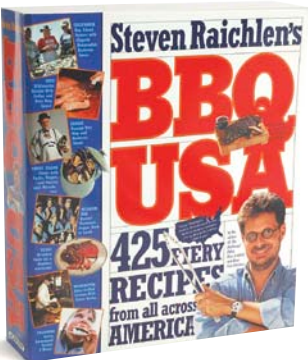
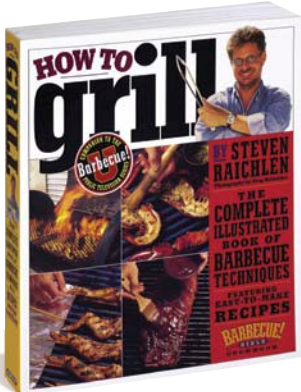
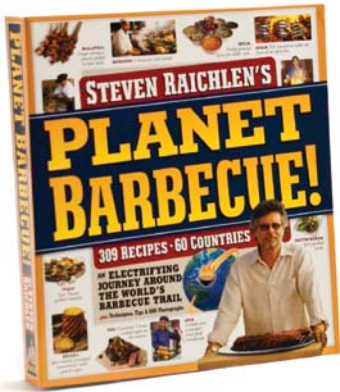
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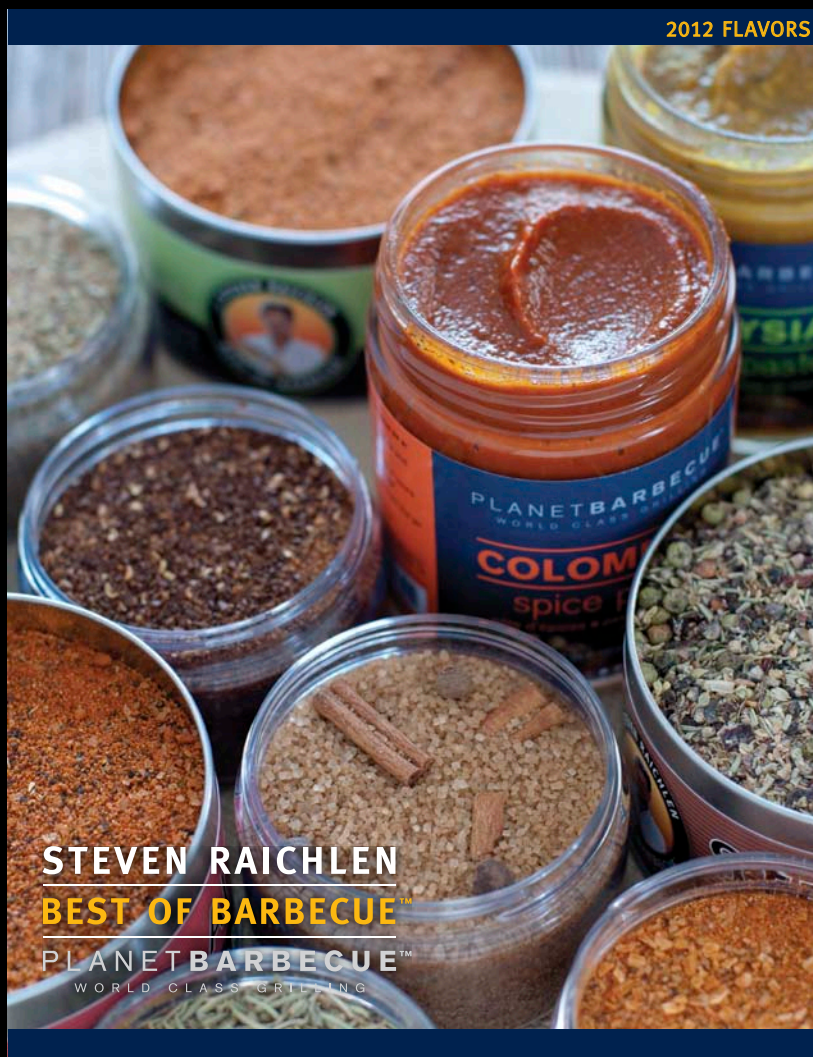
The perfect single-subject cookbook for every meat-loving griller, this book, formerly titled Ribs, Ribs, Outrageous Ribs, and updated with a menu chapter’s worth of new recipes, delivers a match made in BBQ heaven: 1oo lip-smackingest, mouth-wateringest, crowd-pleasingest, fall-off-the-bone recipes for every kind of rib, from the diminutive, succulent baby back to that two-hands-needed Dinosaur beef rib. MSRP \$13.95



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