

2016 Holiday Gift Guide

The holidays are all about sharing your home, your time, and your table with those you care about. By giving the gift of delicious food prepared with pride and love – and the tools to make that food! – you can keep the holiday spirit going long after the decorations have been taken down. The cooking and grilling experts at The Companion Group have a few suggestions for the perfect gifts this season that will satisfy the tastes of everyone on your list.

Click on the links below to view additional information and consumer availability for each product.

BEST-SELLING GIFTS

Pizza continues to reign supreme! America's favorite food is now available in your kitchen or in your backyard – and you don't even have to tip the delivery guy! Transform your home into a pizzeria with authentic, fresh pies that rival the professionals'. Our best-selling pizza ovens have changed the way home cooks do pizza night, with mouth-watering results!

PIZZERIA PRONTO STOVETOP PIZZA OVEN

The [Pizzeria Pronto Stovetop Pizza Oven](#) makes it possible to get the hot, fresh pizza everyone loves, straight from their own kitchen! The oven uses one a stovetop gas burner to heat up to 600° F in about 15 minutes, allowing you to cook your pizza in as little as 6 minutes. Dual cordierite stones absorb the direct heat from the flame and re-distribute it evenly, eliminating hot spots. The built-in thermometer lets you know when it's time to cook, and the moisture vent on the top prevents your pizza from becoming soggy.



PIZZERIA PRONTO OUTDOOR PIZZA OVEN

The [Pizzeria Pronto Outdoor Pizza Oven](#) is the perfect gift for every pizza lover who wants to take their skills to the next level. This portable, propane-powered pizza oven preheats in 10 minutes and cooks a pizza in only 5 – with no reheating time in between. It's perfect for tailgating, camping, or your regular family pizza night.



SMOKING

The ancient art of smoking lives on with our wide variety of cooking tools and methods, bringing savory smoke flavor to any food you can dream of. Even the most seasoned cook will be delighted to find any of these in their stocking.

SMOKE PUCKS

These small-but-mighty [Smoke Pucks](#) pack a punch! The set of two will surround your meat with flavor, and their small size lets them get in close. Their vented lids direct smoke right where you want it: on your food! They can use either wood pellets or traditional wood chips, and even better, you can skip soaking the chips ahead of time and pour them right into your smoke puck!



SMOKE BAR

Cover your grill with flavorful smoke using this extra-long [Smoke Bar](#). This powerful, oversized smoker box with a directed vent maximizes output and coverage, ensuring your food is enveloped in that rich, smoky flavor you're after. Like our Smoke Pucks, you can use either wood pellets or traditional wood chips, and you can even skip soaking the chips ahead of time and pour them directly into the smoke bar!



SMOKED FOOD LOG BOOK

Smoking is a science, and any expert in their field needs to keep careful notes! This [Smoked Food Log Book](#) is the perfect place to jot down details of your culinary creations so you can achieve the perfectly-smoked meal of your dreams. Keep track of kinds of food, temperatures, seasoning, woods, and your results. With each entry, you'll be able to improve on your recipes and techniques for your ultimate smoking experience.



GRILLING PLANKS

Grilling on [Wood Planks](#) infuses food with the subtly delicate flavor of smoked wood. Wood planks are available in Alder, Cedar, Hickory, and Maple.



HOLIDAY HOSTESS GIFTS

Even the “hostess with the mostest” can use a thoughtful gift of gourmet goodies. Show how much you appreciate their hospitality – and maybe you’ll get an invite back to taste the results of these ingenious cooking devices.

HASSELBACK POTATO SLICING RACK

Baked or grilled Hasselback potatoes are a crispier, more flavorful alternative to baked potatoes. Potatoes are cut into thin slices partway through the potato so that the slices are held together. Hasselback potatoes cook faster and can also be loaded with your favorite baked potato toppings. This [Hasselback Potato Rack](#) will help you achieve perfectly spaced cuts without accidentally slicing through the entire spud! Place your potato on the wooden dish, pushing it onto the nails in the center so that your potato is held in place. Use your knife to make cuts through the stainless steel guide wires. When you’re done, slide the cutting guide off and cook your prepared potato with your favorite recipe!



HIMALAYAN SALT PLATE

Himalayan salt has a naturally low moisture content, which allows it to be heated or chilled to extreme temperatures. The [Himalayan Salt Plate](#) works wonderfully on the grill, on a gas range, or even chilled in the refrigerator or freezer for serving and presenting cold foods. The food you cook or serve on the salt plate will take on a rich, subtle salty flavor, while still using far less salt than regular table salt. Our Himalayan salt products are available in a variety of sizes and cooking methods.



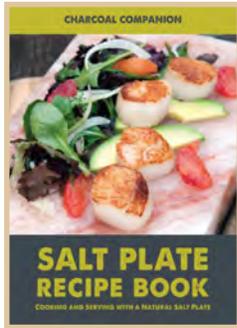
SKEWER EXPRESS EASY KABOB LOADER

The [Skewer Express Easy Kabob Loader](#) makes it faster, easier, and less messy to put together delicious kabobs for the grill. The BPA-free plastic tray features six channels that will hold the ingredients for your meal in place, then guide you so you can skewer them through the center all at once. Simply place your pieces of meat or veggies into the prep station’s channels, close the lid, and slide your stainless steel skewer through the guide holes. You’ll avoid accidentally poking your fingers, and your skewers will be filled and ready to hit the grill! This tray also makes it convenient to sprinkle on spices or drizzle on marinade, catching any excess. Finally, avoid the shifting and rolling you experience while carrying kabobs on a plate by using the tray to securely transport uncooked kabobs to the grill.



RECIPE BOOKS

Although cookbooks seem to be losing their space in the kitchen, ask around and most will tell you they prefer a hard copy to an electronic version any day. Home cooks and chefs alike use their cookbooks to keep favorites bookmarked, to jot down recipe tweaks in the margins, and to let them easily see the ingredients, steps, and images in one spread without scrolling up and down on their tablet. Our unique recipe books make a great addition to your hostess' library.

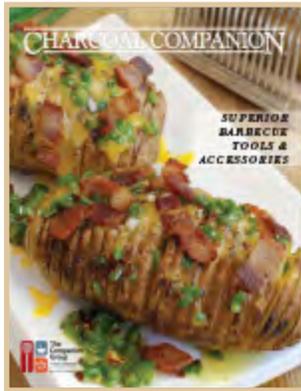


- [*Salt Plate Recipe Book*](#): Showcases versatility of Himalayan salt plates.
- [*Grilled Cheese Grilling Book*](#): Has over 54 pages of grilled cheese recipes.
- [*Pizza: From Every Day to Gourmet*](#): Includes methods, equipment, recipes and photos to inspire chefs.
- [*Stuffed Burger Recipe Book*](#): Shows over 44 pages of stuffed burger recipes.

CHARCOAL COMPANION®

PIZZACRAFT®

STEVEN RAICHLEN BEST OF BARBECUE™



For additional information or product requests, please contact:

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