



**STEVEN RAICHLEN**  
**BEST OF BARBECUE™**

# STEVEN RAICHLEN

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## BEST OF BARBECUE™

After two decades of experience, three television series (in English and French), five James Beard awards, thirty books, countless articles, and hundreds of thousands of miles traveled, Steven Raichlen has established himself as the world's definitive authority on all things cooked with live fire. Whether it's pork smoked low and slow like in South Carolina, or ginger-tumeric prawns grilled over a screaming hot fire in Malaysia, Steven has shared his expertise on and passion for barbecue with the world.

Both new and experienced barbecue enthusiasts welcome Steven's relaxed teaching style and accessible recipes, which allow them to create great barbecue in their own backyards. With Steven's Best of Barbecue™ line of tools, fuels, and flavors, home chefs can create their perfect pit experience.

The Best of Barbecue™ line combines innovation and time-tested technique. With tools such as grilling baskets and beer can chicken racks, grillers can cook up the classics; while specialty pieces like the Himalayan salt plate and paella pan allow them to try out creative new recipes. Steven's enthusiasm for live fire has led him to cook even unlikely dishes on a grill, resulting in Best of Barbecue™ products like the creme brulee set, meatball grill, and cordierite pizza stone.

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 traveling 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.

Combining the quality tools and delectable flavors from Best of Barbecue™ with Steven Raichlen's respected expertise and friendly personality is a recipe for great grilling memories for 'que enthusiasts, no matter their skill level or what's on the menu.





<b>BASKETS</b>	<b>2</b>	<b>GLOVES &amp; CLAWS</b>	<b>19</b>
All Purpose Basket		Extra Long Suede Gloves	
Trout Basket		Pit Mitt®	
4-Compartment Basket		Insulated Food Gloves	
Meatball Basket		Meat Claws	
Ultimate Fish Basket		Insulated Gloves & Claws Set	
Expandable Basket			
Sausage Basket		<b>THERMOMETERS</b>	<b>20</b>
Corn Basket		Instant-Read Thermometer	
Quesadilla Basket		Flip-Tip™ Thermometer	
Pepper Roasting Basket		Infrared Thermometer	
Mesh Basket		Steak Buttons®	
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Beer Can Chicken Roaster		Grill Scrapin' Tool	
Ultimate Rib Rack		Adjustable 3-Head Grill Light	
Seafood Rack		Grill Grate Oiler Brush	
Potato Rack		Grid Lifter	
Chili Pepper Rack & Corer Set		Ultimate Square Chimney Starter	
Grill Rings		Charcoal & Ash Hoe	
		Ultimate Grill Brush	
<b>GRIDS, PANS &amp; PRESSES</b>	<b>8</b>	Charcoal & Ash Can & Scoop	
Premium Grid			
Paella Pan		<b>SALT SLAB &amp; HOLDER</b>	<b>24</b>
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Tuscan Grill		Cedar Plank & Spice Set	
Cast Iron Plancha		Cedar Grill Plank	
Grill Plate		Alder Grill Plank	
		Hickory Grill Plank	
<b>PIZZA STONES &amp; MORE</b>	<b>12</b>	Maple Grill Plank	
Pizza Grilling Stone		Wood Chip Blends	
Cast Iron Pizza Pan		Wood Chip Blends in Disposable Trays	
Rocking Pizza Cutter		Hickory & Mesquite Gas Grill Trays	
Pizza Peel		Olive Wood Chunks	
		Wine Barrel Staves & Chunks	
<b>KEBABS &amp; SKEWERS</b>	<b>14</b>	Soak and Smoke™	
Kebab Rack & Skewer Set		Cherry Wood Chip Blend	
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Double Prong Bamboo Skewers		<b>MEDIA &amp; MERCHANDISING</b>	<b>28</b>
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<b>GRILL TOOLS</b>	<b>16</b>	Planet Barbecue	
Signature Grill Tools		How to Grill	
Dual Handle Brush		The Barbecue! Bible	
Lumatong®		Sauces, Rubs, and Marinades	
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Marinade Injector			
Spice Paste Injector			
Marinade Turbocharger			
Marinade Spray Bottle			
Cast Iron Sauce Pot & Brush Set			
Sauce Mop & Bucket Set			

# BASKETS



SR8126



SR8127



SR8128



SR8134

## ALL PURPOSE GRILLING BASKET

An extremely versatile, stainless steel grilling 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 four 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





SR8118



SR8119

**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



# BASKETS



SR8166



SR8167



SR8169



SR8154

## CORN BASKET

Our patented stainless steel corn basket with softgrip handle features height adjustments to fit any corn thickness and open sides to fit corn of any length. Great on a conventional grill and for grilling over a campfire. One rack holds four ears of corn. 6.75 in. x 19.5 in. PATENT# D506,362 & D521,821

SR8166  
Corn Basket  
case/6



## QUESADILLA BASKET

We're bringing quesadillas to the grill with our easy to use quesadilla basket. Flipping quesadillas has never been easier with this stainless steel basket. Grill your quesadillas to add a smoky twist to this classic Mexican favorite. 12 in. (30.5cm)

SR8167 Quesadilla Basket  
case/6



## PEPPER ROASTING BASKET

Nothing brings out the smoky sweetness of Poblano and other peppers like charring them over an open flame. Non-stick pepper roaster with a stainless steel handle makes browning all kinds of smaller peppers a cinch. It keeps peppers at a perfect distance from the flame to prevent burning.

SR8169  
Pepper  
Roasting  
Basket  
case/4



## MESH BASKET

Made from stainless steel mesh, our grill basket is deep enough to accommodate plenty of food. The mesh spacing also allows for maximum smoke penetration so that flavor may reach the food. A long insulated softgrip handle protects you hand from the fire while grilling wings, seafood, vegetables, and more.

SR8154  
Mesh Basket  
case/4



SR8016



**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



SR8017



The grilling experience goes way beyond barbecue basics.

Best of Barbecue™ provides tools and racks for 'quing just about anything.

SR8071



SR8018



**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 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'oeuvres, 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







SR8814



SR8032



SR8033

**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

**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



SR8022



The versatile Adjustable Grill Tray can be sized to fit food—without taking up extra space on the grill.



23 INCHES



15 INCHES

SR8815



### 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

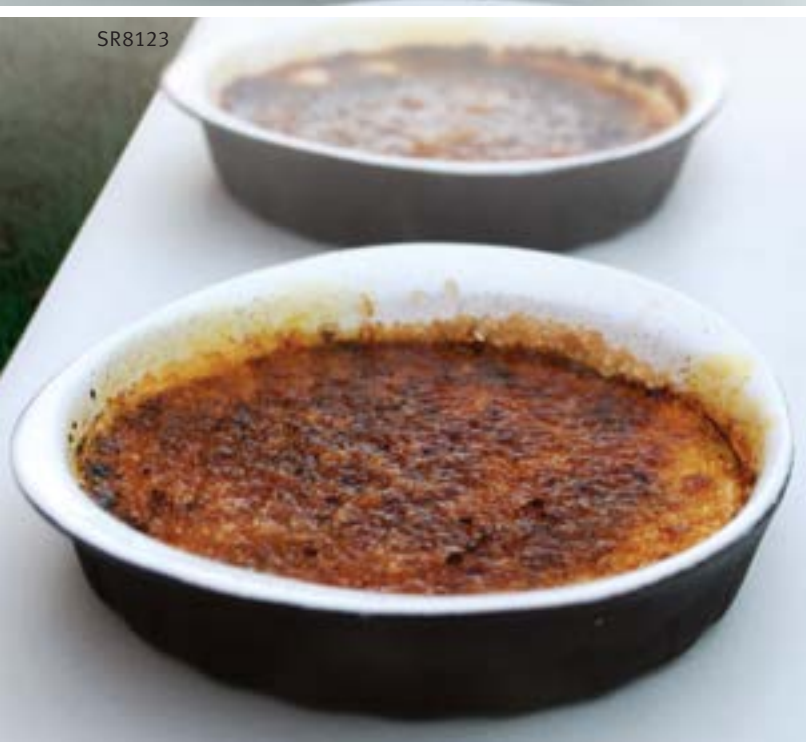
Adjustable length fits everything from fish filets to whole salmon and beef tenderloins—without taking any more space than needed on your grill. Expands from 15 in. to 23 in. Holes in tray let the flames and smoke sear the food. Non-stick.

SR8022 Adjustable Tray | case/6





SR8122



SR8123



SR8117



SR8034

**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



**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. Cast iron handles.

*Pollo al mattone* also known as chicken under a brick, is a classic of Italian grilling. Our cast iron grill press allows you to prepare it with authenticity and style. Made of cast iron, 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





SR8024



SR8121



SR8172

**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

**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

**GRILL PLATE**

Steaks, chops, seafood, and veggies look fantastic served on this sleek, sturdy, gracefully curved stainless steel grill plate. 15 in. x 13.5 in.

SR8172 Grilling Plate | case/4



SR8135



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

SR8165



**PIZZA GRILLING STONE**

Turn your grill into a pizza oven using this thermal-shock resistant 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

**CAST IRON PIZZA PAN**

This sturdy cast iron pan gives you the powerful blast of heat needed to transform uncooked dough into killer crusty grilled pizza. Pan also doubles as a plancha (griddle) and serving platter for grilled foods. 14 in. diameter.

SR8165 Cast Iron Pizza Pan, 1 case/2



SR8170



SR8156



**A wooden pizza peel is perfect for transferring to and from the oven, and presenting your pizza creation to guests.**

**ROCKING PIZZA CUTTER**

This rocking pizza cutter is a quick and easy to clean tool for cutting your pies. A simple, firm rock from side to side and you're ready to serve. Stainless steel blade with hardwood handle.

SR8170 Rocking Pizza Cutter | case/4

**PIZZA PEEL**

This large wooden peel is the perfect product to transfer your uncooked pizza into your oven or grill. Sturdy enough to hold pizzas garnished with multiple toppings.

SR8156 Pizza Peel, 14 in. x 24 in | case/4



SR8816

**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



SR8025

SR8027







SR8080



SR8029



SR8030

SR8031

**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

**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

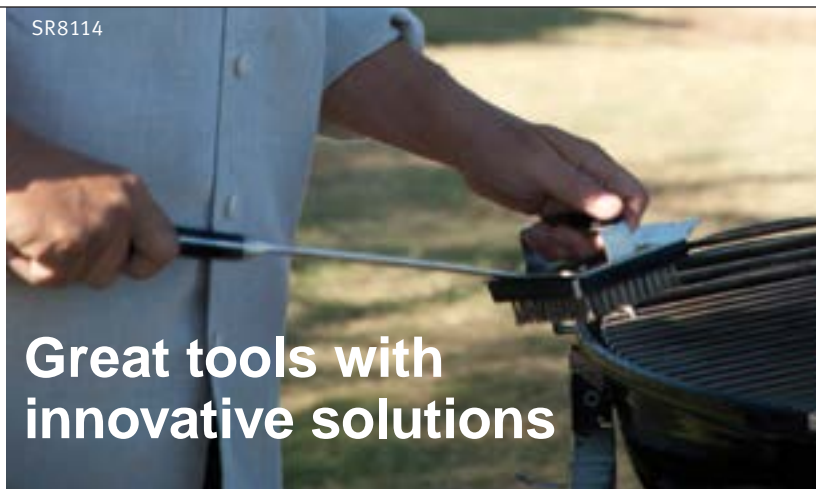




SR8114



SR8003



SR8114

Great tools with innovative solutions



SR8116



SR8003

**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, with 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 grillster. 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



## BASTING & MARINATING

### 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 case/12



SR8129

SR8072

### SPICE PASTE INJECTOR

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

SR8129 Paste Injector case/12



SR8036

SR8819

### 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 case/6



SR8133

BOTTOM TEXTURE



SR8009

### 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 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 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 | case/6

SR8009 Sauce Mop and Bucket Set | case/4

SR8020 Set of 2 Sauce Mop Replacement Heads | case/12





SR8038



SR8157

**EXTRA LONG SUEDE GLOVES**

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 Gloves  
case/6



**PIT MITT®**

Woven from Aramid fibers, the same material used by the aerospace industry, this pit mitt withstands up to 475° F degrees (246° C). Wear it when lighting chimney starters, handling hot grilling planks, grill presses and salt slabs. Soft cotton interior with long sleeves to protect your arm, and silicone grips on the palm.

SR8157  
1 Glove | case/6



SR8037



SR8153

**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 Gloves  
case/6



**MEAT CLAWS**

The iconic Carolina-style pulled pork just got easier! Our meat claws feature slender stainless steel prongs for pulling with insulated rubber handles for a cool, firm grip. Use the claws to shred a smoked pork butt into pulled pork in a matter of minutes. PATENT# D663,171

SR8168  
1 Pair Meat Claws  
case/6



**INSULATED FOOD GLOVES & MEAT CLAWS SET**

This two-piece set is everything you need to lift and shred your perfectly tender large cut of beef, chicken or pork. Briskets, shoulders, and whole chickens don't stand a chance when you're equipped with our Steven Raichlen Insulated Gloves and Meat Claws Set. Get the job done while staying completely protected from the high heat of the grill. PATENT# D663,171

SR8153 Insulated Food Gloves & Claws | case/4



**THERMOMETERS**



SR8039



SR8130



SR8155



SR8171

**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 | 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 | case/6



**INFRARED THERMOMETER**

Use our infrared, laser-sighted grill and oven thermometer to measure the surface temperature of grills, pizza stones, skillets, grids, or other cooking surfaces. Displays maximum surface temperature reading in three seconds. Easy to read red backlit LED display. Uses 3 replaceable AAA batteries (not included).

SR8155 Thermometer case/4



**STEAK BUTTON® THERMOMETERS**

There's only one way to cook meat to perfection, and that's by taking it's temperature. Button thermometers are a fool-proof way to cook beef, pork and poultry to a safe temperature. Steak Button® registers when rare, medium and well done.

SR8171 Steak Buttons Set of 4 case/6



SR8074



SR8818



SR8131



**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



**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# D674,671

SR8131 Grill Oiler Brush | case/4





SR8069



**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 in. wooden handle keeps your hand away from the heat. PATENT #604,122.

SR8069 Grid Lifter | case/6

The Ultimate Chimney Starter has two handles to provide the stability needed to distribute hot coals exactly where they're needed.



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 & Coal Can | case/4

SR8013 Ash & 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



SR8011

SR8010



SR8010

Improved-  
with spiral  
bristles

**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 & 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



**HIMALAYAN SALT SLAB**

A Himalayan salt slab imparts subtle flavor onto food resulting in a milder flavor than when using ground salt. Himalayan salt is rich in trace minerals, which adds to the depth of flavor your foods will achieve when cooked, chilled or simply presented on the slab. Himalayan salt slabs have naturally high moisture contents, which allow the slab to be heated or chilled to extreme temperatures. Approximately 12 in. x 8 in. x 1.5 in.

SR8151 Himalayan Salt Slab | case/2

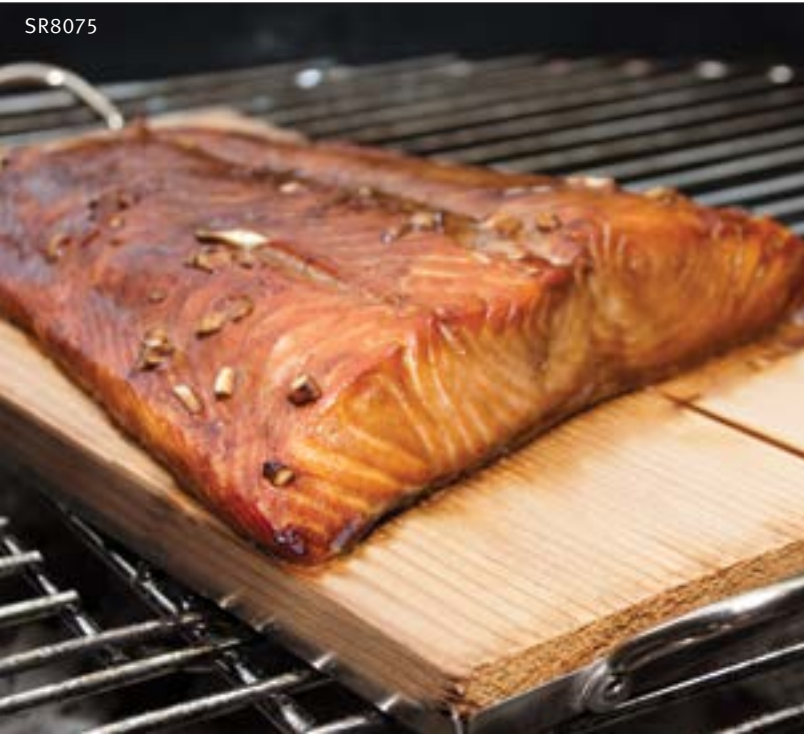
**SALT SLAB HOLDER**

Durable porcelain coated holder provides easier, safer transport of salt slab from cooking surface to table. Handling salt slab with holder eliminates excess pressure to any one area of the slab while protecting fragile edges, extending the salt slab's useful life. As salt slab begins to wear down, get more use of the salt as a cooking surface by using the holder as a frame to hold together the pieces of salt.

SR8152 Salt Slab Holder | case/6



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



**Smoking wood planks 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.**

**WESTERN RED CEDAR GRILL PLANK**

Grilling on all natural wood planks infuses food with the subtle flavor of the smoked wood and helps food retain moisture for tender results every time. Our Cedar planks are 100% authentic and are sourced in the Pacific Northwest.

SR8161 Cedar Grill Plank | case/12



**ALDER GRILL PLANK**

Some of the world's best smoked fish comes from the Pacific Northwest, where it's smoked over an aromatic local hardwood called alder. Grilling on all natural wood planks infuses food with the subtle flavor of the smoked wood. Works best with indirect grilling.

SR8162 Alder Grill Plank | case/12



**HICKORY GRILL PLANK**

Hickory smoke is one of the defining flavors of American barbecue. Grilling on all natural wood planks infuses food with the subtle flavor of the smoked wood and helps food retain moisture for tender results every time. Works best with indirect grilling.

SR8163 Hickory Grill Plank case/12



**MAPLE GRILL PLANK**

Our Best of Barbecue™ grilling plank collection wouldn't be complete without a Maple version. Grilling on all natural wood planks infuses food with the subtle flavor of the smoked wood. Works best with indirect grilling.

SR8164 Maple Grill Plank case/12



# SMOKING WOODS

## BOXED WOOD CHIP BLENDS

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

**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.

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



## 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



**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 in. 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

**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

**MAPLE WOOD CHIP BLEND**

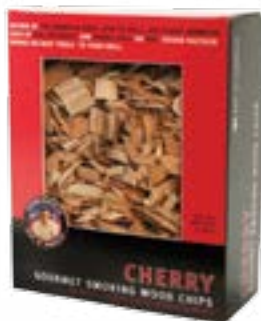
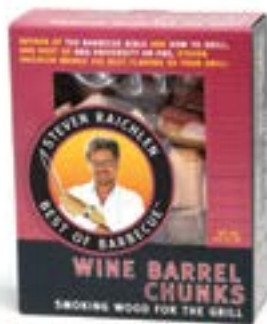
Enjoy a smokey aromatic flavor addition thanks to our Maple Wood Gourmet Smoking Chips. Great for use with beef, poultry, pork, seafood and other meats either in a smoker box or directly on the hot coals.

SR8149 Maple Wood Chip Blend, 143 cu in. box | case/12

**CHERRY WOOD CHIP BLEND**

Enjoy a smokey aromatic flavor addition thanks to our Cherry Wood Gourmet Smoking Chips. Great for use with beef, poultry, pork, lamb, seafood and other meats either in a smoker box or directly on the hot coals.

SR8150 Cherry Wood Chip Blend, 143 cu in. box | case/12



**Soak wood chips in water, beer, or liquor for additional flavor. Use directly on the coals or in a smoker box. Get real smoke flavor with wood chips and chunks—each with it’s own signature flavor.**



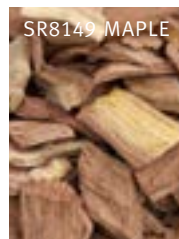
SR8101 OLIVE



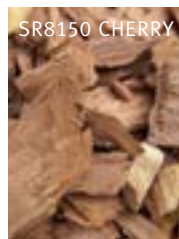
SR8050 WINE BARREL STAVES



SR8051 WINE BARREL CHUNKS



SR8149 MAPLE



SR8150 CHERRY

**SMOKING WOODS**



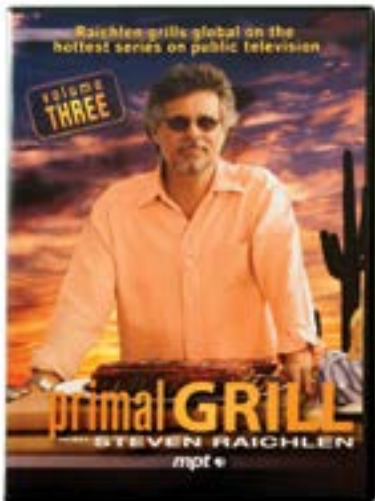
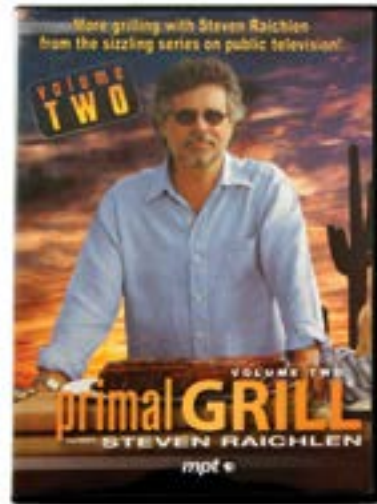
**SOAK AND SMOKE™ WOOD CHIP SOAKER**

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



**MEDIA & MERCHANDISING**



**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)

SR8068 Primal Grill DVD Volume 1 | case/6

SR8095 Primal Grill DVD Volume 2 | case/6

SR8108 Primal Grill DVD Volume 3 | case/6

## FOR CROSS-MERCHANDISING, STEVEN'S BOOKS ARE AVAILABLE THROUGH WORKMAN PUBLISHING

### PLANET BARBECUE

Steven Raichlen visited 60 countries—yes, 60 countries—and collected 309 of the tastiest, most tantalizing, easy-to-make, and guaranteed-to-wow recipes from every corner of the globe. Welcome to Planet Barbecue, the book that will take America's passionate, obsessive, smoke-crazed live-fire cooks to the next level. Planet Barbecue, with full-color photographs throughout, is an unprecedented marriage of food and culture. Now available in softcover. MSRP \$35.00 (Hardcover)

### HOW TO GRILL

512 pages filled with more than 1000 full-color photographs, this multi-award-winning, million-plus copy best-seller offers step-by-step instructions for more than 100 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

### THE BARBECUE! BIBLE

10th anniversary edition has more than 500 of the very best barbecue recipes. Capturing great grill flavors from around the world, this best-seller and winner of the IACP/Julia Child Cookbook Award has sold over one million copies worldwide.

Full-color photographs illustrating food preparation, grilling techniques, ingredients, and irresistible finished dishes. Steven answers the most frequently asked grilling questions, plus quick solutions to common mistakes, and more. MSRP \$35.00

### SAUCES, RUBS AND MARINADES

Chili-fired rubs, lemony marinades, buttery bastes, pack-a-wallop sauces, mops, slathers, sambals and chutneys—in over 200 recipes from around the globe, Steven Raichlen shows how to add the expert touch to every dish in your repertoire. MSRP \$12.95

### BBQ USA

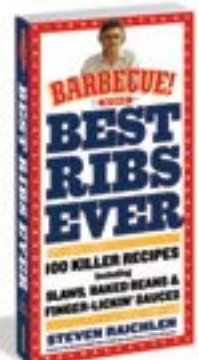
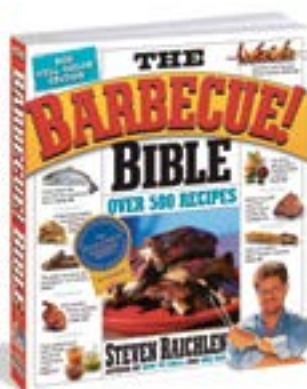
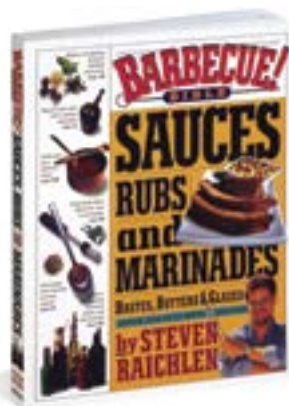
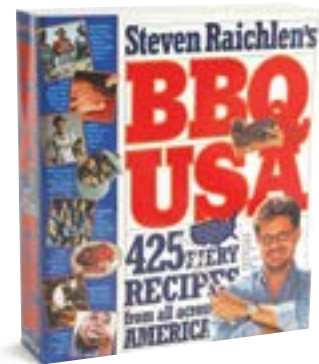
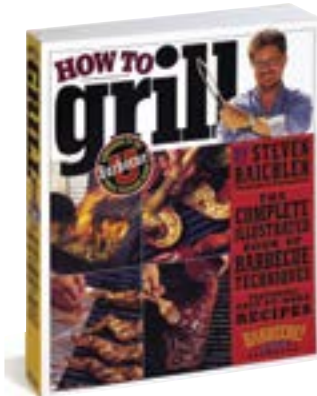
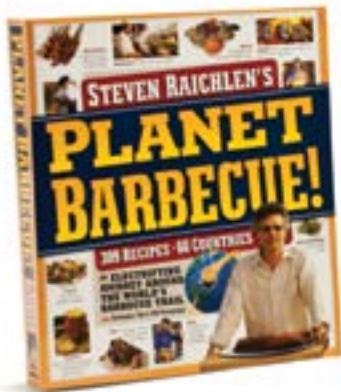
The James Beard Award-winning celebration of American grilling and barbecue in all its regional splendor, from Texas beef to Memphis pork to sweet saucy Kansas City ribs to Seattle salmon and Santa Maria tri-tips. 774 pages. More than 500 photographs; 425 mouth-watering recipes; and 100 reviews of Steven's favorite barbecue joints. MSRP \$19.95

### BEER-CAN CHICKEN

Chicken on a beer can? You bet! When Steven Raichlen, America's barbecue guru, says it's the best grilled chicken he's ever tasted, cooks stop and listen. An essential addition to every grill jockey's library, Beer-Can Chicken presents 75 must-try beer-can variations and other offbeat recipes for the grill. MSRP \$12.95

### BARBECUE! BIBLE BEST RIBS EVER

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: 100 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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REQUEST A COPY OF THE STEVEN RAICHLIN FLAVORS CATALOG.**

**FEATURING:  
PLANET BARBECUE SPICE PASTES AND RUBS  
BEST OF BARBECUE SIGNATURE SAUCES AND RUBS**



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