

NOT
JUST BBQ

NEW
PRODUCTS

LET'S START
COOKING,
GO OUTSIDE



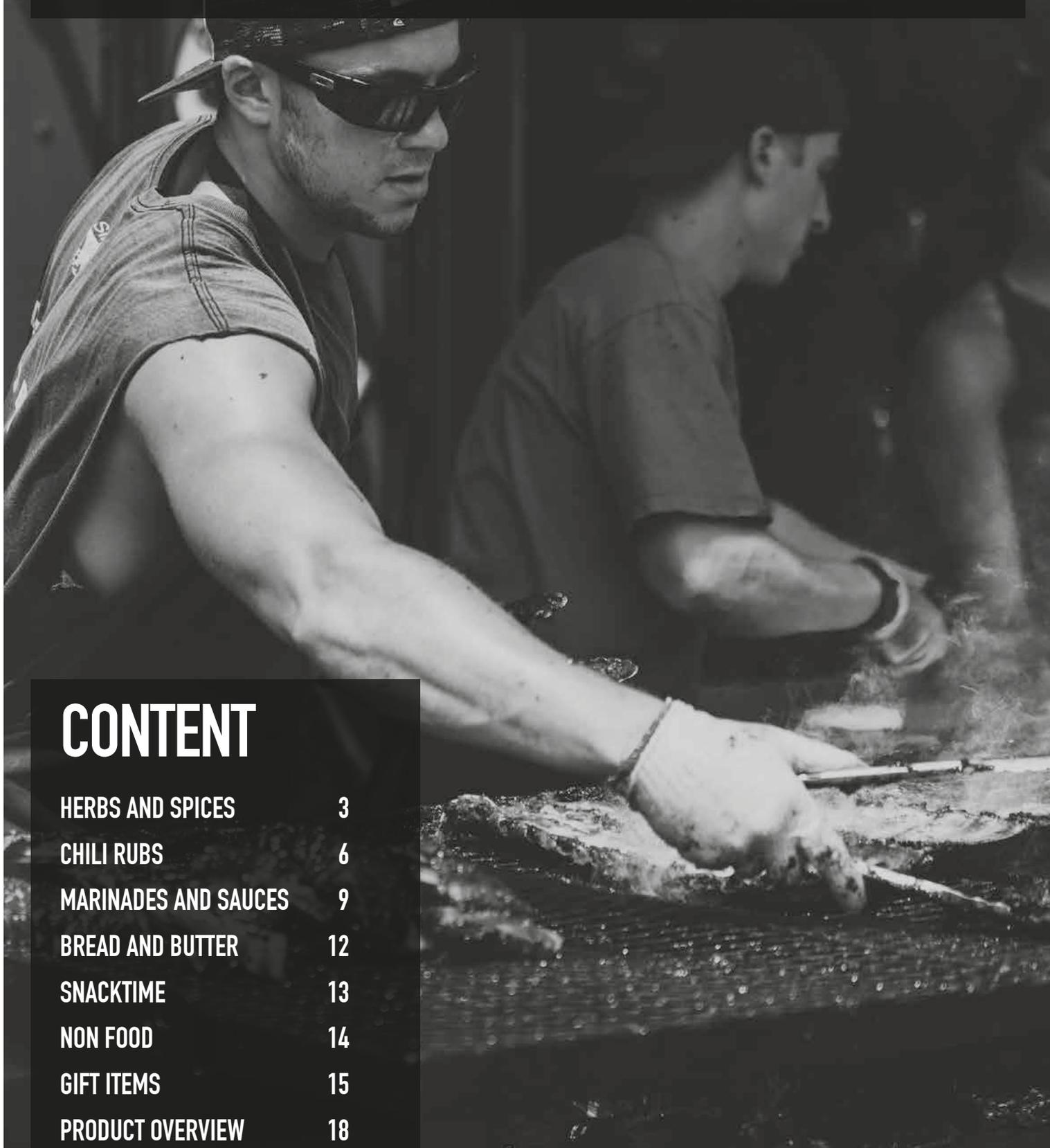
SPRING & SUMMER 2021

FIRE UP YOUR OUTDOOR COOKING!

Foodkitchen has developed a brand especially for BBQ and Outdoor Cooking. An assortment filled with various food items that not only make outdoor cooking easier, but make your dishes taste even better. Think of various spice blends, BBQ sauces, seasonings and smoking wood. Even the sweet tooth is catered for with special BBQ marshmallows, perfect to finish a dinner al fresco. And to serve everything in matching manner there are robust olive wood serving boards, to give each dish a fantastic look. All presented in a gorgeous display made of wood and metal.

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HERBS & SPICES

RUBS

A good rub is essential for every BBQ. This coarse blend of carefully selected herbs and spices easily brings flavour to a dish. Sprinkle the rubs over meat, fish, vegetables or potatoes before preparation and 'rub it in'!

Available in eight different flavours from all over the world.

Also available in a 3-pack with our three best sellers! See the chapter 'gift sets'.



SLOW-COOK RUB

SLOW-COOKING RUBS

An instant flavour kit for the ultimate BBQ dishes! With these seasonings you'll be preparing all time BBQ classics like a pro. Create the perfect Pulled Pork, Beer Can Chicken or delicious Sticky Ribs. Sprinkle generously over a large piece of pork or chicken and give it a good rub. 'Not Just BBQ' also helps you make the best burgers in town with a Burger & Sausage spice mix.





Recipe: Steak with Coffee Rub

Necessities

Not Just BBQ Coffee Rub

4 thick ribeye steaks, at least 3 centimeters thick

Not Just BBQ Whisky Pepper sauce

100g unsalted butter

Not Just BBQ Herb Butter Mix

4 corns, husks and silk removed

baguette, quantity as desired



Preparation method

1. Season the Ribeye generously with the Not Just BBQ Coffee Rub. Cover the ribeye, and place in refrigerator to rest for at least 30 minutes.
2. Meanwhile, prepare the herb butter. Add a tablespoon of Not Just BBQ Herb Butter Mix to 100 grams of unsalted butter and stir well.
3. Place 1 tablespoon herb butter, salt and pepper on each piece of corn.
4. Wrap each corn tightly in aluminum foil and place on the prepared grill for approx. 30 minutes at 180 degrees.
5. Prepare a barbecue with 2 zones with a boiler temperature of around 130 °C.
6. Place the ribeye on the cool side of the grid and close the lid. If the ribeye has a core temperature of 48 °C, remove it from the grid and heat the barbecue. If the temperature is good, the ribeye is allowed directly above the heat and you regularly turn it to a core temperature of 55 °C.
7. Let the steak rest 10 minutes before slicing, then serve with our Not Just BBQ Whisky Pepper sauce, grilled corn and some baguette with your home-made herb butter.

Enjoy!

CHILI RUBS

CHIPOTLE CHILI RUB

A strong spice mix based on the Mexican Chipotle pepper. Makes dishes deliciously spicy. Contains no coloring and flavoring and is therefore pure and powerful in taste!

GHOST CHILI RUB

An extra sharp, fragrant herb mix based on the 'Ghost Chilli'. Recognized as the hottest pepper in the world. Contains no coloring and flavoring, therefore pure and powerful in taste!



SHAKERS

Even more refined are the shakers from 'Not Just BBQ'. They season your dishes easily before or after cooking.

For example, you can shake them over roasted potatoes, grilled vegetables or grilled fish.

With robust flavours and the right flavour combinations, these products are the perfect addition to any barbecue.



**NEW
PRODUCT**

GRINDERS

For those who like to work more carefully these grinders are the best choice. The sturdy herb and spice mills can be used before or after cooking and simply let you put the right amount of seasoning to a dish. Thanks to the grinding mechanism the aromas don't pass until you use the product.



SALT & PEPPER

These Tall Grinders are a bit larger than 'Not Just BBQ's' regular grinders and are filled with pink Himalayan salt, known for its purifying effect, coarse sea salt and extra bold peppercorns. These BBQ essentials belong in every outdoor kitchen and can also be used as table seasoning.



FIRE HERBS

Accustomed to using BBQ seasoning only on the dish itself? Then try the fire herbs from 'Not Just BBQ'. Fire Herbs are coarser than regular herbs and can be sprinkled directly over the hot coals. It creates an extra taste sensation that draws deeply into the meat.

Fire herbs from Not Just BBQ are now improved with even higher quality ingredients and a better structure, for extra BBQ-pleasure! At Not Just BBQ we find it important to be constantly looking for the best products, but also to keep improving our products. That is why our fire herbs are now in an extra large pot, with an improved recipe and structure.





Recipe: beer can chicken

Necessities

330 ml of ginger beer

1 free-range chicken (about 1.3 kg)

Not Just BBQ beer can chicken rub

4 tbsp hoisin sauce

Not Just BBQ Mango Chili sauce



Preparation method

1. Prepare the barbecue for indirect grilling.
2. Open the can of ginger beer, dab the chicken dry with kitchen paper and sprinkle it generously with the beer can chicken herbs.
3. Carefully slide the chicken over the beer can. Pull the two legs back and forth, so that the can and the legs together form three legs.
4. Place the back of the chicken with the can on the coolest part of the barbecue grill. Turn the chest to the warmest part and place the lid on the barbecue. Grill the chicken for approx. 45 min.
5. Spread the chicken around with some hoisin sauce and grill for another 10 minutes with the lid on the barbecue. Turn the chicken occasionally so that all sides are good heated.
6. Check whether the chicken is cooked by cutting a piece of the chicken open. Is the chicken pink? Then put it back on the barbecue! If the thighs have a temperature of 75 ° C, the chicken is cooked.
7. Take the chicken with the can of the barbecue and let it rest for 5 minutes. Carefully remove the hot can and divide the chicken into pieces.

Enjoy!

Tip: serve with Not Just BBQ's Mango Chili sauce



MARINADES & SAUCES

SAUCES

These multifunctional sauces are wonderfully light and flavourful. Perfect for dipping fish, meat or bread. But they can also be used as a salad dressing or dip for cold snacks, like sushi and sashimi.

Give your sales a boost by adding these sauces to your NJBBQ-assortment.



SAUCES GIFT SET

Try out our Sauces Gift Set, three delicious NJBBQ sauces in a beautiful gifting package, with two of our best-selling sauces:

NJBBQ Chili Garlic Sauce

NJBBQ Honey Mustard Sauce.

Furthermore, it comes with a all classic sauce:

NJBBQ Whiskey Pepper Sauce

Nice pricing to give as a gift and good in combination with our NJBBQ Gift Set for an even bigger gift. In addition, your customer can taste 3 of our favorite NJBBQ sauces and if they like one of the sauces they can buy the bigger version.



MARINADES

Experience the authentic barbecue taste with the 'Not Just BBQ' marinades. Exciting, authentic flavours with natural ingredients that make something special of each dish.

The sauces are based on classic American BBQ flavours, each with its own twist. The sauces can be used to marinate, glaze a piece of meat after cooking for extra flavour and shine, or for dipping.



HOT SAUCES

Not Just BBQ introduces three exciting new sauces that will wake up your taste buds. These hot sauces are made with chili and spices and can be used as table seasoning, in marinades and for dipping. The Lemon & Chili is quite mild with the lemon giving it an extra kick. For a more classic BBQ flavour there's the Smokey & Sweet. And for extra heat there's Mexican Chipotle.

BREAD & BUTTER

BEER BREAD

Just add beer to this easy to make bread mix. Put some muscle into it to form a smooth dough and put it on the BBQ with a closed lid to create an oven. Ofcourse the bread can be baked in a regular oven too, but it's a lot more fun on the BBQ! The mix contains herbs, spices and flavours like garlic, olives and tomato. You only need to add a bottle of your favourite beer!



HERB BUTTER

With this herb butter mixture you can make a delicious herb butter in no time. Perfect on a piece of freshly baked bread or melted over a hot steak. You can mix the blend easily with your favourite butter.



SNACK TIME

XXL BBQ MARSHMALLOWS

They do not get bigger, these XXL BBQ Marshmallows are ideal for the bbq! The firm, soft marshmallows caramalise above the bbq and are super for dessert.



MARSHMALLOW TUBES

The perfect ending to a warm summer evening: toasted marshmallows! Presented in a unique gift tube with indispensable long BBQ skewers and of course the best quality marshmallows. And they're good throughout the whole year. In the winter, cozy in front of the fireplace. Or in the summer at a campfire or barbecue. Crisp and caramelized on the outside with a warm and soft filling on the inside,



SALT TORTILLA CHIPS

Tortilla chips have been popular for years: the salty, but mild flavor of these tortilla chips is a favorite with everyone. A very pure product: corn, sunflower oil and salt. Simple, but delicious! These chips are available in a large XXL bag of up to 450 grams! Great to share with the whole family!



NON-FOOD



LEATHER APRONS

Not Just BBQ introduces an amazing collection of real leather aprons. The leather protects you from splatter and heat, which makes it the perfect outfit for outdoor cooking and barbecuing. The aprons are handmade in Holland and have adjustable waist and neck bands.



SERVING BOARDS

The perfect decor for outdoor cooking: olive wood serving boards. Ideal for serving food and drinks at a barbecue and available in four different sizes. Each board has a different shape and its own characteristic wood pattern. Piece by piece one of a kind!





GIFT ITEMS

BBQ RUB SET

Can't choose which rub flavour you like best? Try all six with this gorgeous giftset. The set contains a small jar of the Texan Steakhouse, Louisiana Cajun, Mediterranean, Peri Peri, Chimichurri and Caribbean Jerk rub.



BBQ RUB ACTION PACK

Choose our action pack with the three best-selling rubs to make sure your present will always be received with open arms!

GIFT TIN

The perfect BBQ gift! A large Not Just BBQ tin filled with different BBQ items. And when it's empty it's great as a storage tin or kitchen accessory. Never know what gift to buy for male company? This is it!



* Contents may vary

GIFT PACKS FISH & MEAT: MARINADE & RUB & MINI SHAKER

Become a real grillmaster with these starterpacks. It's a great gift for anyone who enjoys barbecuing. There are specialized packs for fish & steak and they make a perfect Father's day gift! The gift pack shows behind the window what is inside the Gift Set, which makes it more attractive to buy the product and to give it as a gift.



**NOW
with a
window!**



* Contents may vary



GIFT SET SAUCES

Fun and gifting product with 3 NJBBQ sauces in a beautiful gifting package.

2 of these sauces are the best-selling sauces from NJBBQ:

- NJBBQ Chili Garlic Sauce
- NJBBQ Honey Mustard Sauce.

Furthermore, it comes with a classic sauce:

- NJBBQ Whiskey Pepper Sauce

Nice pricing to give as a gift and good in combination with our NJBBQ Gift Set for an even bigger gift. In addition, your customer can taste 3 of our favorite NJBBQ sauces and if they like one of the sauces they can buy the bigger version.





PRODUCT OVERVIEW

MEDITERRANEAN RUB
2015501
6 X 140G



PERI PERI RUB
2015502
6 X 160G



LOUISIANA CAJUN RUB
2015503
6 X 140G



TEXAN STEAKHOUSE RUB
2015504
6 X 160G



CARIBBEAN JERK RUB
2015505
6 X 140G



8 717677 175017 >



8 717677 175024 >



8 717677 175031 >



8 717677 175048 >



8 717677 175055 >

CHIMICHURRI RUB
2015506
6 X 130G



SMOKEHOUSE BBQ RUB
2016351
6 X 160G



MOROCCAN RUB
2019020
6 X 140G



COFFEE RUB
2019554
6 X 140 G



LEMON PEPPER SHAKER
2021135
6 X 270G



8 717677 175062 >



8 717677 178407 >



8 717677 179626 >



8 719956 380372 >



8 719956 380921 >

SPICY CHIP SHAKER
2015512
6 X 360G



SMOKY BBQ BRAAI SHAKER
2015513
6 X 2650G



SWEET 'N STICKY SHAKER
2015514
6 X 275G



GARLIC & HERB SHAKER
2015515
6 X 270G



STEAK & CHOPS SHAKER
2015516
6 X 270G



8 717677 175093 >



8 717677 175109 >



8 717677 175116 >



8 717677 175123 >



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SALT & PEPPER SHAKER
2015511
6 X 390G



BBQ STEAK GRINDER
2015522
6 X 45G



EVERYDAY GRINDER
2015523
6 X 50G



LEMON & PEPPER GRINDER
2015524
6 X 55G



ITALIAN GRINDER
2015525
6 X 40G



FISH GRINDER
2015526
6 X 55G



GARLIC GRINDER
2015521
6 X 40G



STICKY RIBS RUB
2017531
6 X 180G



HAMBURGER & SAUSAGE RUB
2017532
6 X 180G



BEER CAN CHICKEN RUB
2017533
6 X 200G



PULLED PORK RUB
2016341
6 X 210G



SEA SALT GRINDER
2015562
6 X 185G



HIMALAYA SALT GRINDER
2015563
6 X 220G



BLACK PEPPER GRINDER
2015561
6 X 90G



SWEET & SPICY MARINADE
2015533
6 X 250ML



MUSTARD & SMOKE MARINADE
2015534
6 X 250ML



CHILI & SPICE MARINADE
2015536
6 X 250ML



ORIGINAL BBQ MARINADE
2015532
6 X 250ML



SMOKEY & SWEET HOT SAUCE
2017522
12 X 130G



CHIPOTLE HOT SAUCE
2017523
12 X 130G



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8 717677 175277 >



8 717677 175239 >



8 717677 178902 >



8 717677 178919 >

LEMON & CHILI HOT SAUCE
2017521
12 X 130G



CHILI GARLIC SAUCE
2015544
6 X 250ML



HONEY MUSTARD SAUCE
2017511
6 X 250ML



MANGO CHILI SAUCE
2017512
6 X 250ML



GINGER WASABI SAUCE
2015543
6 X 250ML



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8 717677 175321 >



8719956380358
8 717677 178872 >



8 717677 178889 >



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WHISKY PEPPER SAUCE
2019552
6 X 250 ML



CHIPOTLE CHILI SEASONING
2019021
6 X 80G



GHOST CHILI SEASONING
2019022
6 X 75G



SALT TORTILLA CHIPS
2019025
12 X 450G



8 719956 380358 >



8 717677 179640 >



8 717677 179633 >



8 717677 179657 >

RUB SET
2016321
6 SETS



HERB BUTTER MIX
2015551
6 X 60G



BBQ MARSHMALLOWS
2014030
12 X 250G



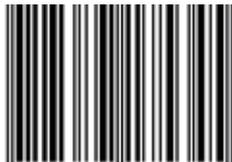
BBQ MARSHMALLOWS MIX
2016340
12 X 250G



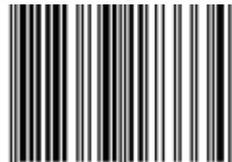
XXL BBQ MARSHMALLOWS
2019070
8 X 500 G



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8 717677 175345 >



8 717677 173334 >



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OLIVE BOARD 30CM
2014681
PER PIECE



OLIVE BOARD 20CM
2014680
PER PIECE



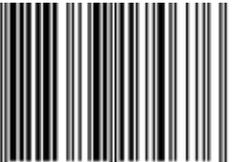
OLIVE BOARD 40CM
2014682
PER PIECE



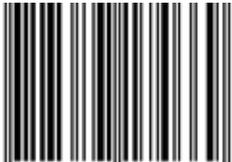
OLIVE BOARD 50CM
2014683
PER PIECE



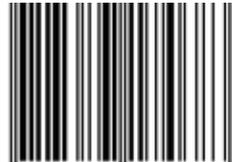
LEATHER APRON COGNAC
2016331
PER PIECE



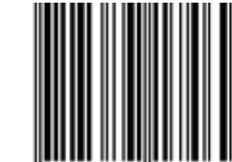
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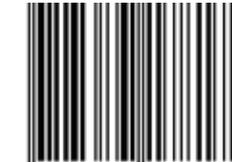
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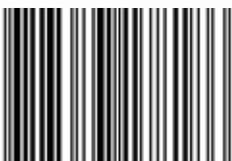
LEATHER APRON BROWN
2016332
PER PIECE



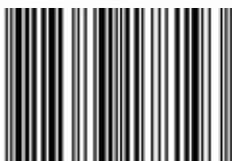
LEATHER APRON BLACK
2016333
PER PIECE



FIRE HERBS
2019555
6 X 250 G



8 717677 178186 >



8 717677 178193 >



8 719956 380389 >

GIFT PACK STEAK
2019550
6 PACKS



GIFT PACK FISH
2019551
6 PACKS



GIFT TIN
2016324
6 TINS



ACTION 3-PACK RUBS
2016326
6 PACKS



SAUCES GIFT PACK
2019553
12 X 3 X 50 ML



BEER BREAD TOMATO BASIL
2016312
6 X 500 G



DOUBLE DISPLAY

FRONT SIDE



BACK SIDE



82,5CM X 76CM X 216,5CM

SINGLE DISPLAY



82,5CM X 47,5CM X 216,5CM



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