

# great GRILLING



The Curtis Lloyd collection from **Outset Inc.** (888/MY-OUTSET or [www.outsetinc.com](http://www.outsetinc.com)) is the company's top line of barbecue tools, richly crafted for the finest outdoor chef. They feature forged stainless-steel construction, rich walnut handles and an oversized spatula head. Tongs, grill brushes, steak knives, basting brushes and turning forks are available. **Circle No. 275**

**Cugino's Gourmet Foods** (888/592-8446 or [www.cuginos.com](http://www.cuginos.com)) introduces a line of Rubz! that will spice up any food you grill, bake or broil. By simply coating seafood, meats, chicken or pork in the Rubz! you'll provide a layer of flavor that seals in all the natural juices and spices up the taste. Flavors include the best-selling Garlic Butter Bud Buster, a combination of garlic goodness with a hint of butter. The Margarita blends garlic with a hint of lime and is terrific on chicken and seafood. Peppercorn Perfection adds a kick of peppery taste with a mild ranch flavored accent, and Wasabi Crusted Asian Cajun really heats up with a unique blend of wasabi flavor and spices. **Circle No. 276**



**Caley & Cobb** (800/817-2215 or [www.caleyandcobb.com](http://www.caleyandcobb.com)) herb rubs consist of a selection of top quality herb blends with no added fillers. All you add is a teaspoon each of olive oil and herbs per pound of meat and to gently rub in the mixture. Specially-blended rubs for beef, turkey, chicken, pork, vegetables and fish are available, as well as their latest Sweet & Spicy rub for grilling fruit. Just sprinkle the Sweet & Spicy on fruit such as pineapple, peaches, plums, apples, figs, bananas, mangoes or papayas and slip them on the grill or pop in the oven. The sugar caramelizes on the fruit and the spices flavor to perfection. **Circle No. 277**



Phil LaMarche created Instant Gourmet's Original Spice Blend 38 years ago. Since that time, he has expanded on the line of herb and spice blends with varieties such as Grande Southwest, Rustic Italiano and Awake-A-Steak. The Caribbean Isles blend has roots steeped in Caribbean traditions, and will add an island character to meats, poultry, seafood and veggies. This blend's spicy snap adds more flavor than heat. Add to cooked dishes or use as a rub or marinade for outdoor grilling. From **Instant Gourmet Spices**, 727/944-3226; [www.instantgourmet-spices.com](http://www.instantgourmet-spices.com) or **Circle No. 278**