

DEDICATED TO THE PRESERVATION OF REAL BARBECUE

THE TRADITIONAL TASTE AS FOUND IN AMERICA





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WHAT WE DO IS BBQ

In the USA, the land of barbecue, we have gained inspiration and knowledge of barbecue techniques, herb mixes and rubs for over twenty-five years.

Back home in the Netherlands, we used this knowledge to develop our own unique barbecue products. Initially, we developed these products for our own use. We carefully put them together for our participation in exclusive, worldwide barbecue competitions. And with great results! In 2015, we won the international 'Whole Hog Award' with our team - 'The Dutch BBQ Crew' - and became world champions of BBQ.

From that moment on, we realized that our Grate Goods products and their underlying stories can turn any backyard barbecuer into a barbecue king.

SO MANY PEOPLE. SO MANY FLAVORS OUR TASTE JOURNEY THROUGH AMERICA

America has one of the richest barbecue cultures in the world. Almost every American state we have traveled in the past twenty-five years has its own barbecue traditions, cooking methods, recipes and ingredients.

Everywhere we went we were inspired by locals, restaurants and barbecue professionals. All these experiences and knowledge form the basis of our own unique barbecue products. We initially developed our products for participation in exclusive global barbecue competitions. But when we won the international 'Whole Hog Award' in 2015 and became world champion BBQ, demand for our products slowly emerged outside the competition circuit.

FROM AMATEURS TO PROFESSIONALS

Because we love to share our passion and discoveries with as many barbecue enthusiasts as possible, two years ago we started producing our own premium line of sauces, rubs and brine products for the European market. What started with a few boxes on the back seat of the car has now grown into an exclusive network of distributors and resellers in Europe.

In recent years Grate Goods has grown very quickly, but we always remain loyal to our origins and that is the development of authentic, pure, but above all honest barbecue products. We still develop and refine each new recipe with our own hands in our own barbecue kitchen.

SAUCES

RUBS



PICKLES

BRINES

UNIQUE BARBECUE SAUCES

A TRIBUTE TO AMERICA

Grate Goods' barbecue sauces pay homage to the rich barbecue flavors we discovered during our travels in America. Each state has its own distinctive seasoning that steals the show in our recipes.

From traditional flavors like the Kansas City Style Red to the California Style Hot sauce, each sauce has its own story and its own flavor guide - products that compliment the sauce best.



ALABAMA STYLE WHITE BARBECUE SAUCE

In the barbecue world, Mr. Big Bob Gibson is an absolute greatness. In Alabama, 1925, Bob started selling barbecue dishes and the unique 'Tangy Bar-B-Q White Sauce'. To this day, this white barbecue sauce is still very popular. Our Alabama Style White Barbecue Sauce is based on the mild variant of the White Sauce from Alabama. We have given our own twist to it, so that it matches with almost every barbecue dish. This Alabama Style White Barbecue Sauce is unsurpassed with chicken or as a dressing for coleslaw.

THE ALABAMA STYLE WHITE BARBECUE SAUCE IS AVAILABLE IN 265 ML AND 775 ML PACKAGING.



CALIFORNIA STYLE HOT BARBECUE SAUCE

This originally Thai sauce was often used as a dip for fish, crustaceans and shellfish. This 'hot sauce' became famous in California, where many variants find their origins. Our unique variant is characterized by its spicy, fruity taste. We do not need flavor enhancers! In our sauce only the best herbs, spices and exclusively fresh peppers! Directly from the packaging, this sauce is suitable for all dishes that can use some spice! We recommend this sauce as an ingredient of (spicy) sauces and dressings.

THE CALIFORNIA STYLE HOT BARBECUE SAUCE IS AVAILABLE IN 265 ML AND 775 ML PACKAGING.



CAROLINA STYLE GOLDEN BARBECUE SAUCE

In America, each region has its own taste, structure and method of preparation. Our Carolina Style Golden BBQ Sauce is inspired by the Carolina's. A sweet mustard sauce from this region forms the basis, to which we added smoked paprika, orange and many more tasteful ingredients. In 2015 we became world champion 'Whole Hog BBQ' with this special sauce! We recommend this sauce with chops, barbecue sausages and chicken. Or experiment and combine this sauce with pulled pork.

THE CAROLINA STYLE GOLDEN BARBECUE SAUCE IS AVAILABLE IN 265 ML AND 775 ML PACKAGING.



SMOKEY GHERKINS BARBECUE PICKLES

Smokey Gherkins have a subtle smokey flavor and a slightly spicy, sweet and sour kick that shakes up your taste buds. An irresistible combination of crunchy, smoky, sweet and sour and spicy - for the adventurous foodie!

Our partner Kesbeke has put together the finest pickle slices together with onions in our AllBrine NO.1.

Smokey Gherkins is a perfect pickle for the powerful barbecue and tastes delicious with everything.

SMOKEY GHERKINS IS AVAILABLE IN 340 GRAMS (NET WEIGHT) PACKAGING.



SPICY ONIONS BARBECUE PICKLES

Spicy Onions is a delicious fresh-sour pickle with a natural deep red color which is due to the small amount of beet juice that has been added to this product. Our partner Kesbeke has pickled red onion and a slice of green jalapeño pepper in AllBrine No.1 to make this fresh pickle.

Spicy Onions is a perfect pickle for the powerful barbecue and tastes delicious with almost anything. Delicious with a sandwich but also with a classic burger.

SPICY ONION IS AVAILABLE IN 325 GRAMS (NET WEIGHT) PACKAGING.



CRISPY COLESLAW BARBECUE PICKLES

Crispy Coleslaw is a deliciously crisp pickle with pickled cabbage, carrot, onion, leek and celery. Our partner Kesbeke has pickled the cabbage salad in AllBrine No.1 giving it a slight herbal flavor.

Crispy Coleslaw is a perfect table pickle for vigorous barbecue and tastes good with almost anything. Mix it with the Alabama Style White sauce to make it extra creamy. Delicious on a pulled pork sandwich and on a white tip with a sausage roll and Carolina Style Mustard sauce.

CRISPY COLESLAW IS AVAILABLE IN 325 GRAMS (NET WEIGHT) PACKAGING.



GILROY STYLE GARLIC BARBECUE SAUCE

A full, spicy and above all else a classic garlic sauce that originated in the garlic capital of America: Gilroy, California.

We've made our garlic sauce a little spicier than usual, adding black pepper and other herbs and spices so it stands up well when paired with the smoke and grill flavors of the barbecue. Gilroy Style Garlic is delicious with a burger or lamb, seafood and/or shellfish. But also try the sauce with an avocado or grilled carrot.

THE GILROY STYLE GARLIC BARBECUE SAUCE IS AVAILABLE IN 265 ML AND 775 ML PACKAGING.



KANSAS CITY STYLE RED BARBECUE SAUCE

In the self-imposed barbecue capital of America, you can find a barbecue at almost every street corner. Kansas City breathes barbecue. The barbecue sauces from this town are traditionally based on tomato and brown sugar. We have added the ultimate blend of apple juice, jalapeño pepper, smoked paprika and star anise. Add this sauce to pulled pork, spare ribs or red meat and create your own flavor explosion!

THE KANSAS CITY STYLE RED BARBECUE SAUCE IS AVAILABLE IN 265 ML AND 775 ML PACKAGING.



MEMPHIS STYLE SWEET AND SMOKEY BARBECUE SAUCE

While many sauces in Memphis are 'tangy' - sour and slightly spicy -, our Memphis Style Sweet & Smokey Barbecue Sauce is based on a sweet, smoky variant. It's a full, rich sauce that we prefer to use in combination with hamburgers or spareribs. In Memphis they say: "Not too anything, good on everything" and that fits in perfectly with our Memphis Style Sweet & Smokey Barbecue Sauce. It's perfect for hamburgers and as a 'glaze' for spareribs. Everyone can experiment with this sauce to their heart's content. It suits almost every barbecue dish.

THE MEMPHIS STYLE SWEET AND SMOKEY BARBECUE SAUCE IS AVAILABLE IN 265 ML AND 775 ML PACKAGING.



MISSISSIPPI STYLE COMEBACK BARBECUE SAUCE

A multi-faceted barbecue sauce based on mayonnaise and chili sauce, supplemented with onions, fresh herbs and powerful spices. Although the Mississippi Style Comeback Sauce was originally used as a dip or as a dressing only, our variant is also powerful enough for the BBQ! We recommend this sauce with fish, shrimps, chicken, pork and potato. You can also use this sauce as a dip or, for example, as a dressing.

THE MISSISSIPPI STYLE COMEBACK BARBECUE SAUCE IS AVAILABLE IN 265 ML AND 775 ML PACKAGING.

COOPERATION WITH THE ONE AND ONLY KESBEKE

"Available in the unmistakable glass Kesbeke jars, which have almost cult status in the Netherlands."

Sometimes your barbecue dish just needs that little sidekick to finish it off. In cooperation with the family business Kesbeke - known for its traditional pickles - we developed several pickles, based on AllBrine. These pickles are a perfect sweet-sour counterpart to meat or fish.

And the best part is that they are available in the unmistakable glass Kesbeke jars, which have almost cult status in the Netherlands.

MEET OUR DELICIOUS, POWERFUL BARBECUE RUBS

Our rubs consist of carefully selected herbs and spices which can be used to give meat, fish, chicken but also for example french fries a deliciously full flavor. And all that with natural ingredients only.

Most rubs are applied half an hour to an hour before preparation for the best result.



ALLBRINE COLOR
ESPECIALLY FOR MEAT

Our brine product AllBrine Color is perfect for meat where colour retention is important, such as pastrami or pork. The natural colour of the product is retained by adding colour salt. AllBrine Color contains nitrite. This prevents bacterial growth, extends the shelf life of the meat and makes the meat less temperature sensitive. Use AllBrine Color exclusively for salting, dry brining, wet brining and for injecting meat products. Our brine is suitable for hot-smoking, cold-smoking and, for example, grilling pulled pork, spare ribs, sausage, bacon and pastrami.

THE ALLBRINE COLOR IS AVAILABLE IN PACKAGING OF 800 GRAMS, 2000 GRAMS AND 8000 GRAMS.



ALLBRINE NO.1
FOR MEAT, FISH AND
VEGETABLES

Our universal brine product. Brining (or salting) is the world's oldest method of preserving food. Nowadays we use brine products mainly to promote the taste, structure and juiciness of meat, fish and vegetables. The AllBrine No.1 can be used for salting, dry brining, wet brining and injecting. Use this brine for meat, fish and vegetables. Our brine is suitable for grilling, hot-smoking, cold-smoking and much more. Essential for a delicious smoked salmon, different fish dishes and vegetables.

THE ALLBRINE NO. 1 IS AVAILABLE IN PACKAGING OF 800 GRAMS, 2000 GRAMS AND 8000 GRAMS.

ALLBRINE
READY
CREATE FLAVOR AND TENDERNESS
FROM THE INSIDE OUT

To speed up the brining process and to ensure that all the flavors penetrate extra well into the structure of meat and poultry, a special Grate Goods injector is available.

This allows you to distribute the brine quickly and easily into your product. The injector is suitable for use with the AllBrine No.1, Color and for the 3 variants of AllBrine Ready.



ALLBRINE READY
AROMATIC HERBS & SPICES

Pickled meat, fish and poultry retain all their juices and become especially tender. AllBrine Ready Aromatic Herbs & Spices is an injectable mild basic brine of which the smell is reminiscent of a delicious broth. Thanks to the balanced combination of aromatic vegetables, herbs and spices, this liquid brine ensures that the original flavours of meat, fish and poultry are optimally enhanced.

ALLBRINE READY AROMATIC HERBS & SPICES IS AVAILABLE IN 500 ML PACKAGING.



ALLBRINE READY
MAPLE SYRUP & BOURBON

A distinct and exciting combination of sweet woody maple syrup in perfect balance with powerful oak-ripened bourbon. You can smell the wood and vanilla tones. A popular combination in Canada and the United States, especially with a nice piece of salmon. But be sure to try AllBrine Ready Maple Syrup & Bourbon with a good steak too.

ALLBRINE READY MAPLE SYRUP & BOURBON IS AVAILABLE IN 500 ML PACKAGING.



ALLBRINE READY
MUSHROOM & GARLIC

A tried and tested savoury combination of mushroom and garlic. The touch of garlic in this injectable brine complements the powerful mushroom taste and brings it all together nicely.

AllBrine Ready Mushroom & Garlic is especially tasty with grilled or roasted chicken, turkey and pork. The brine ensures that even the leanest meat, such as fillets, remains tender and juicy.

ALLBRINE READY MUSHROOM & GARLIC IS AVAILABLE IN 500 ML PACKAGING.

SWEET &
SAVOURY &
TOPPINGS

THE PERFECT BARBECUE
SIDEKICK

A home run for any occasion. Take your BBQ game to a new level by going for our toppings and knock your socks off your guests, literally and figuratively. Our savoury toppings are ideal for burgers, pâté and tacos.

When it comes to BBQ cookouts or other occasions, the right toppings can make or break your dish. Our sweet and savoury toppings are completely perfected, giving your guests a treat they won't soon forget.

THE TOPPINGS ARE AVAILABLE IN 120 ML PACKS.



SAVOURY-SWEET IN 3 SURPRISING FLAVOURS



EAST-COAST STYLE
TOPPING

Savoury-sweet topping. Vegan friendly and smokey like in the Carolinas on the east coast. With Carolina Golden BBQ sauce, caramelized onions and vegan bacon bits.

A symphony of smoky and sweet notes awaits you, making it an irresistible choice for all lovers of smoky and sweet flavors out there.

Moreover, our East-Coast Style Bacon & Onion Topping is a dream come true for vegans and vegetarians, thanks to the addition of vegan bacon cubes.



TEX-MEX STYLE
TOPPING

Savoury-sweet spicy topping in Texan - Mexican style. With red and green Jalapeños, chilis and smoked Chipotle pepper, the hot one of the bunch.

Meet our BBQ Tex-Mex Style Jalapeño Topping: A Fiery-Sweet Adventure! Get ready to go on a flavor trip like no other with our bold and spicy Tex-Mex Style Jalapeño Topping, inspired by the vibrant flavors of Texas and Mexico. A tantalizing blend of red and green Jalapeños, spicy chili and smoky Chipotle pepper, this topping is the real stunner of the bunch!



INDIANA STYLE
TOPPING

Savoury-sweet, slightly spicy topping with fully ripe, sweet tomatoes just like in Indiana, a touch of garlic, basil and a pinch of chilis.

Inspired by the heartland of Indiana, where tomatoes predominate, this savoury-sweet topping is the perfect addition to take your burgers and steak to new heights of flavor! This versatile topping is equally delicious when paired with a variety of lighter options such as creamy cheeses, crispy toast or crunchy baguettes.

ALL PURPOSE
BARBECUE RUB

Our All Purpose BBQ Rub consists of a powerful blend of herbs and spices, including cumin, chili and Szechuan pepper. A perfect base rub for your favourite dish. Use this rub on all kinds of meat and poultry, preferably half an hour before preparation.

This robust rub complements the taste of good meat or poultry, and is powerful enough for all BBQ preparations.

THE ALL PURPOSE BBQ RUB IS AVAILABLE IN PACKAGING OF 180 GRAMS AND 2200 GRAMS.

SPICY CHIPOTLE
BARBECUE RUB

A spicy rub made from the finest jalapeño peppers in Mexico. With a very distinct flavour by adding the well-known green jalapeño peppers and the riper red variant. Bring balance to this blend by the addition of chipotle peppers: over-ripe smoked peppers that are dried on mesquite wood. This creates a sweet, smoky taste.

Use this rub preferably half an hour in advance, on all kinds of meat, poultry and even fish! Enjoy this beautiful distinct rub, with a slightly smoky touch.

THE SPICY CHIPOTLE BBQ RUB IS AVAILABLE IN PACKAGING OF 180 GRAMS AND 2200 GRAMS.

SEAFOOD SEASONING
BARBECUE RUB

The Seafood Seasoning BBQ Rub is a mild-spicy and fresh blend for everything from the sea: seafood, shellfish and fish. It perfectly complements the delicate flavor of fish but also the flavor of barbecue. This rub is very light and fresh and spiced in such a way that it beautifully compliments all kinds of fish, but especially seafood.

The seasonings in the Seafood Seasoning BBQ Rub are of high quality, so they go well with the strong smoke and grill flavors of barbecue.

THE SEAFOOD SEASONING BBQ RUB IS AVAILABLE IN PACKAGING OF 220 GRAMS AND 2200 GRAMS.

BEEF OR STEAK
BARBECUE RUB

A good steak does not need much, we know that like no other. Our Beef or Steak Rub strengthens the natural taste of meat by adding cardamom and a touch of coffee. A perfect combination.

Even before this rub officially came onto the market, we had already used it during the preliminaries of the World Steak Championship. Successfully! With this rub we qualified ourselves for the finals of these world championships in Fort Worth, Texas.

THE BEEF OR STEAK BBQ RUB IS AVAILABLE IN PACKAGING OF 180 GRAMS AND 2200 GRAMS.

SWEET PAPRIKA
BARBECUE RUB

We were asked by our barbecue friends to develop a sweet, friendly rub that would go well with pork and poultry. Our Sweet Paprika BBQ Rub has a delicious sweet, full-bodied bell pepper flavor.

This pure rub makes almost anything taste better. Chicken and pork especially love it. And this rub is even great for seasoning potatoes and fries. Take it from us: 'It's good on everything'.

THE SWEET PAPRIKA BBQ RUB IS AVAILABLE IN PACKAGING OF 180 GRAMS AND 2200 GRAMS.

SPG SPECIAL
BARBECUE RUB

Salt, pepper and garlic is a typical Texas spice combination. In the Southern state, this "back to basics" way of seasoning is used especially to flavor beef.

Except in Texas, salt, pepper, garlic (SPG) has become a stand-alone term all over America and in the barbecue world beyond. This rub is a true all-rounder and can flavor almost any barbecue dish. In short, with this rub you know you'll always be successful. We have added some extra herbs and spices to our own SPG version, to make it even more aromatic.

THE SPG SPECIAL BBQ RUB IS AVAILABLE IN PACKAGING OF 180 GRAMS AND 2200 GRAMS.



VERSATILE BUT
SPECIAL

PORK & POULTRY
BARBECUE RUB

A rub that has both sweet and savoury notes with a hint of curry especially made to give pork and poultry a sophisticated dose of flavor. The perfect companion for chicken, turkey and other poultry because it pairs very well with white meat.

Provides a delicious bark. A bark is the dark crust that results from prolonged cooking of meat that has been marinated with a rub.

THE PORK & POULTRY RUB IS AVAILABLE IN PACKAGING OF 180 GRAMS AND 2200 GRAMS.

NEW





★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

50 STATES FULL OF INSPIRATION

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

LOUIE MUELLER BARBECUE IN TAYLOR, TEXAS. THIS RESTAURANT HAS BEEN RUN BY THE MUELLER FAMILY SINCE 1949, NOW BY LOUIE'S GRANDSON, WAYNE MUELLER. THE BUSINESS HAS BEEN VIRTUALLY UNCHANGED SINCE 1949.

Known locally as the "cathedral of smoke." Named by themselves "The Best BBQ Restaurant in Texas." Which there means "Best in the World."

As soon as the barbecue is ready-about 11 o'clock-an American flag is put outside, the place fills up and almost immediately there is a line in front of the barbecue from which the dishes are sold.

While waiting in line, Burnt Ends are handed out. I thought Mueller's Brisket was the best ever and, indeed, perhaps the best in the world! Until I tasted the one from Ms. Tootsie at Snow's BBQ in Lexington, literally 2 towns away.

Now I couldn't choose which one was the best. A reason in itself to go back again and compare them. Besides, I haven't tasted Aaron Franklin's in Austin yet.

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GRATEGOODS.COM/ALABAMA-STYLE



ALABAMA
STYLE
WHITE
BARBECUE AS FOUND IN
SAUCE ★ ★ ★ HUNTSVILLE
ALABAMA
THE ROCKET CITY

AS FOUND IN
HUNTSVILLE
ALABAMA
THE ROCKET CITY

● TASTES BEST WITH PRODUCTS MENTIONED
IN THE WHITE FIELDS

● TASTES GOOD WITH PRODUCTS MENTIONED
IN THE COLOURED FIELDS



SAUCES

PICKLES