



Holy Smoke
BBQ™

Premium Products for
GRILLING ★ SMOKING ★ SLOW COOKING

USED BY PROFESSIONAL PIT MASTERS AND HOME COOKS ALIKE!

ELEVATE YOUR GAME AND BECOME A LEGEND IN YOUR OWN BACK YARD



INSPIRED BY Texas and Carolina style barbecue Johan Fritzell bought his first smoker and kick-started Holy Smoke BBQ on a remote field in Bräcke in southern Sweden 2014. Johan Åkerberg, award-winning cookbook author and classically-trained chef at the Restaurant Academy in Grythyttan, joined 2015 and has been our culinary leader ever since.

The "Original Shack" has become a destination for barbecue lovers from all over the world and serves some 75 000 people every season from easter to mid october.

Since the BBQ-community is famous for sharing its secrets and recipes we figured the time has come to share som of ours. That's why you now has this

thing in yor hand. A little summary of things we developed over the years and pretty much helped us get to where we are today. We got our slow processed lump charcoal, our hand blended rubs and seasonings, sauces, massive butcher blocks made of the best oak tree you can find, butcher paper to preserve the moist in our meats, wood chips and chunks from different wood types to get the right

flavor to whatever you want to cook. Cast iron skillets, aluminium trays, gloves and sauce mops. We got everything to make anyone a hero in their own back yard and we humbly figure, if it's good enough for us, it's probably good enough for you.

*Welcome to our family and the BBQ-community.
Cheers / Johan & Johan*

HOLY SMOKE BBQ - RUBS & SEASONINGS

From BBQ-shacks in Texas to perfect whole hogs in North Carolina, our rubs & seasonings are hand-blended and brings the passion and flavors from our small growers around the world into your kitchen.

Flavors starts with perfect sourcing. Each ingredient is carefully selected and only the most serious growers are our suppliers. We are committed to sourcing our ingredients from DOP certified growers to make the most perfect rubs that will enhance your steaks, ribs or sausages. Our rubs and

blends are all hand-blended in small batches and freshly grinded or flaked from whole spices and chilis. AAA quality is what you taste and smell!

Holy Smoke BBQ's rubs and seasonings will take your BBQ and grilling to the next level.

It's not just for the good taste, but the actual composition of our BBQ rubs that makes the big difference! Our rubs also tenderize your meat and make it juicier with our unique ingredients and how we combine the spices.



SMOKY HICKORY DRY RUB / 175g

Packs a "sweet heat" punch with a distinct smoky flavor. Rub generously on beef, pork, and poultry.



ALL-PURPOSE BARBECUE DRY RUB / 175g - Hatch Valley Green Chile® Blend

Perfect for all types of meat, poultry, fish, and vegetables. Great for tacos, enchiladas, and everything in between.



CHIMICHURRI DRY RUB / 100g

Rub this little darling on meat, poultry, or fish. The perfect base for a spicy chimichurri sauce.



SWEET VINEGAR DRY RUB / 175g

Brings that tangy, sweet heat from the Carolinas to chicken, fish, pork, seafood, and vegetables.



SOUTHERN PORK DRY RUB / 175g

Flavours of the deep south. perfect for all cuts of pork. Also suitable for poultry and beef.



SRIRACHA HOT CHILI SEASONING / 175g

Want some extra heat on meat, fish, poultry, or veggies? This little tin kicks the spice-level up a notch.



SPICY CHICKEN SEASONING / 175g

Gives you that deep, sweet & spicy bbq flavour. Rub generously on any kind of poultry.



MEXICAN ADOBO SEASONING / 175g

Brings that south-of-the-border style flavor to all meats, poultry, seafood, and vegetables.



PEPPERY STEAK SEASONING / 175g

With whole and roughly cracked peppercorns, this blend is perfect for crusting a large, bone-in steak.



APPLE & MAPLE SEASONING / 175g

Adds an earthy twist with a bit of sweetness. Use on pork, poultry, vegetables, and seafood.

HOLY SMOKE BBQ - GRILL & SIDE SAUCE COLLECTION

Holy Smoke BBQ Grill & Side Sauce Collection is expertly crafted to add finger-licking, savory flavor to your favorite grilled vegetables and meats. Each is made with unique and tasty ingredients and adds depth, spice, or sweetness to your barbecue and grilled meats. Great for dipping too!



ORIGINAL BARBECUE SAUCE / 270g
Our classic BBQ-sauce with a taste of Ancho & Chipotle.
Use it on all kinds of grilled and smoked food.



KOREAN RED DRAGON SAUCE / 270g
Our fiery gochujang fusion is the perfect glaze for pork, chicken, and seafood, and it doubles as a great dip.



CLASSIC RANCH SAUCE / 230g
A mayo-based sauce with herbs & garlic.
Great for pork, fish, chicken wings, or as a dip and dressing.



CHIPOTLE HONEY SAUCE / 230g
A creamy, hot 'n smoky sauce. Elevates any meat or vegetable with a hit of smoky sweetness. Great as a dip.



CREAMY SRIRACHA SAUCE / 230g
A creamy, spicy, mayo-based sauce. Brings an asian zing to poultry, fish, seafood, burgers and fries.



CHUNKY KETCHUP / 270g
A chunky sweet 'n tangy country-style ketchup.
Your new best friend for burgers and hot dogs or to scoop up with your crispy fries.

HOLY SMOKE BBQ - CHARCOAL & BRIQUETTES

PROFESSIONAL GOURMET FUEL FOR EXCEPTIONAL TASTE

Our premium charcoals and briquettes are ideal for low and slow cooking in smokers, Kamado-ovens, charcoal BBQ-s, outdoor kitchens, & grills. Sourced from sustainably-managed forests.

LUMP CHARCOAL - 10 KG / EUROPEAN HARDWOOD
Restaurant Grade Quality

LUMP CHARCOAL MIX - 8 KG / OAK & MAPLE
Restaurant Grade Quality

BIG LUMP CHARCOAL XXL - 8 KG
Restaurant Grade Quality

LUMP CHARCOAL MIX - 5 KG / BIRCH & CHERRY
Restaurant Grade Quality

LUMP CHARCOAL MIX - 5 KG / OAK & APPLE
Restaurant Grade Quality

CHARCOAL - 2.5 KG / EUROPEAN HARDWOOD
Barbecue Grade Quality

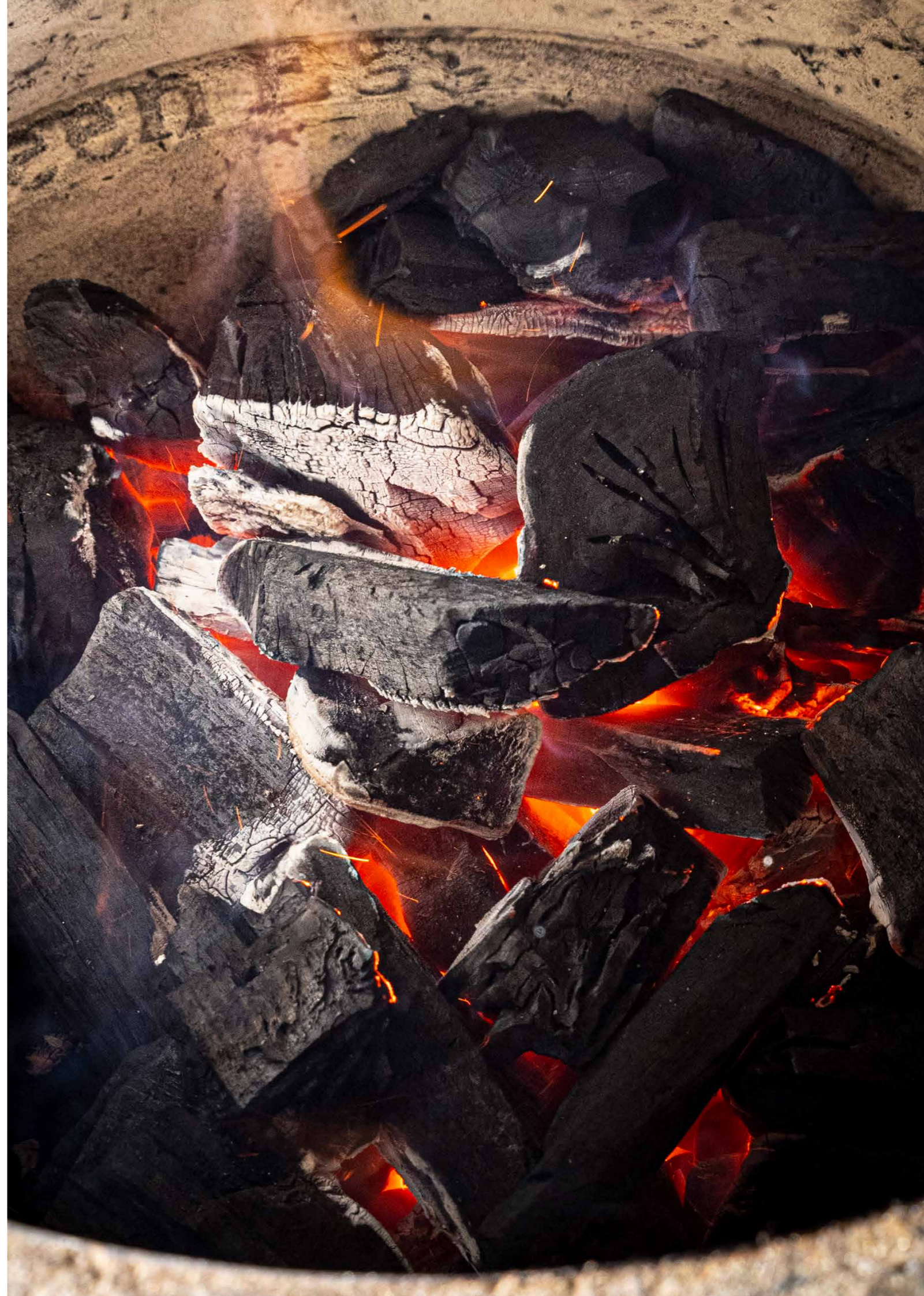
HEXAGON BRIQUETTES - 10 KG
All Natural Restaurant Quality

BRIQUETTES - 2.5 KG
All Natural Barbecue Quality



- EASY TO LIGHT - BURNS CLEAN
- NO CHEMICALS – 100% NATURAL
- FSC® CERTIFIED*
- PERFECT FOR LOW AND SLOW COOKING OR BLAZING HOT GRILLING
- CRAFTED IN EUROPE FROM SUSTAINABLE FORESTRY

* BASE COOKING SCANDINAVIA AB IS CERTIFIED THROUGH MEMBERSHIP IN PANCERT AB GROUP CERTIFICATE FOR FSC COC (FSC® C089427)



HOLY SMOKE BBQ - CHARCOAL & BRIQUETTES



BRIQUETTES - 2.5 KG



HEXAGON BRIQUETTES - 10 KG



LUMP CHARCOAL MIX, OAK & APPLE - 5 KG



LUMP CHARCOAL MIX, BIRCH & CHERRY - 5 KG



LUMP CHARCOAL - 10 KG



CHARCOAL - 2.5 KG



LUMP CHARCOAL MIX, OAK & MAPLE - 8 KG



XXL BIG LUMP CHARCOAL - 8 KG



HOLY SMOKE BBQ - WOOD CHUNKS

ADDING FLAVORED WOOD CHIPS OR CHUNKS TO YOUR GRILL MAKES SMOKING AND GRILLING EVEN MORE DELICIOUS. FOR ALL TYPES OF SMOKING AND GRILLING.

APPLE WOOD CHUNKS BOX / 3 KG

- Mild aromatic flavour of apple
- Perfect for pork, lamb, fish, chicken, and vegetables

BLACK WALNUT WOOD CHUNKS BOX / 3 KG

- Intense & smokey strong flavour of black walnut
- Perfect for all types of beef, pork & chicken

OAK WOOD CHUNKS BOX / 3 KG

- Texas-style intense flavour of oak
- Perfect for all types of beef and pork

CHERRY WOOD CHIPS BOX / 3 KG

- Sweet, slightly fruity flavour of cherry
- Perfect for fish, seafood, chicken, veal, and vegetables

HOLY SMOKE BBQ - WOOD CHIPS

ADDING FLAVORED WOOD CHIPS OR CHUNKS TO YOUR GRILL MAKES SMOKING AND GRILLING EVEN MORE DELICIOUS. FOR ALL TYPES OF SMOKING AND GRILLING.

APPLE WOOD CHIPS BOX / 1 KG

- Mild and aromatic flavour of apple
- Perfect for pork, lamb, fish, chicken, and vegetables

BLACK WALNUT WOOD CHIPS BOX / 1 KG

- Intense & smokey strong flavour of black walnut
- Perfect for all types of beef and pork & chicken

CHERRY WOOD CHIPS BOX / 1 KG

- Sweet, slightly fruity flavour of cherry
- Perfect for fish, seafood, chicken, veal, and vegetables

OAK WOOD CHIPS BOX / 1 KG

- Texas-style intense flavour of oak
- Perfect for all types of beef and pork



HOLY SMOKE BBQ - CAST IRON SKILLET

PERFECT FOR YOUR STOVETOP/INDUCTION, SMOKER OR GRILL.

No need to baby it - even metal utensils welcome, no chemical coatings. Ramp up the heat slowly and cool gradually for peak performance. Keep it clean with a simple hand wash and dry.

- HIGH POLISHED, PRE-SEASONED & READY TO USE
- EASY-RELEASE COOKING SURFACE
- NITRIDING HEAT TREATED FOR A ROCK-SOLID SURFACE
- LIFETIME USE: IT ONLY GETS BETTER WITH TIME

*Perfectly imperfect features may occur
as all our cast iron products are hand-casted.*



CAST IRON SKILLET - Ø 24 CM



CAST IRON SKILLET - Ø 28 CM





HOLY SMOKE BBQ - CAST IRON REVERSIBLE GRIDDLE/GRILL

41 x 29 x 1 CM

- ALL NATURAL NON-STICK ENAMEL TECHNOLOGY
- 100% NATURAL ENAMEL COATING
- READY-TO-USE & EASY-RELEASE FINISH
- PERFECT FOR THE SMOKER, OVEN, STOVE, GRILL, OR CAMPFIRE.
- VERSATILE AND DURABLE FOR INDOOR AND OUTDOOR
- USE: CAN WITHSTAND HIGH TEMPERATURES IN AN OVEN, ON A STOVE, OR ALL GRILL TYPES.

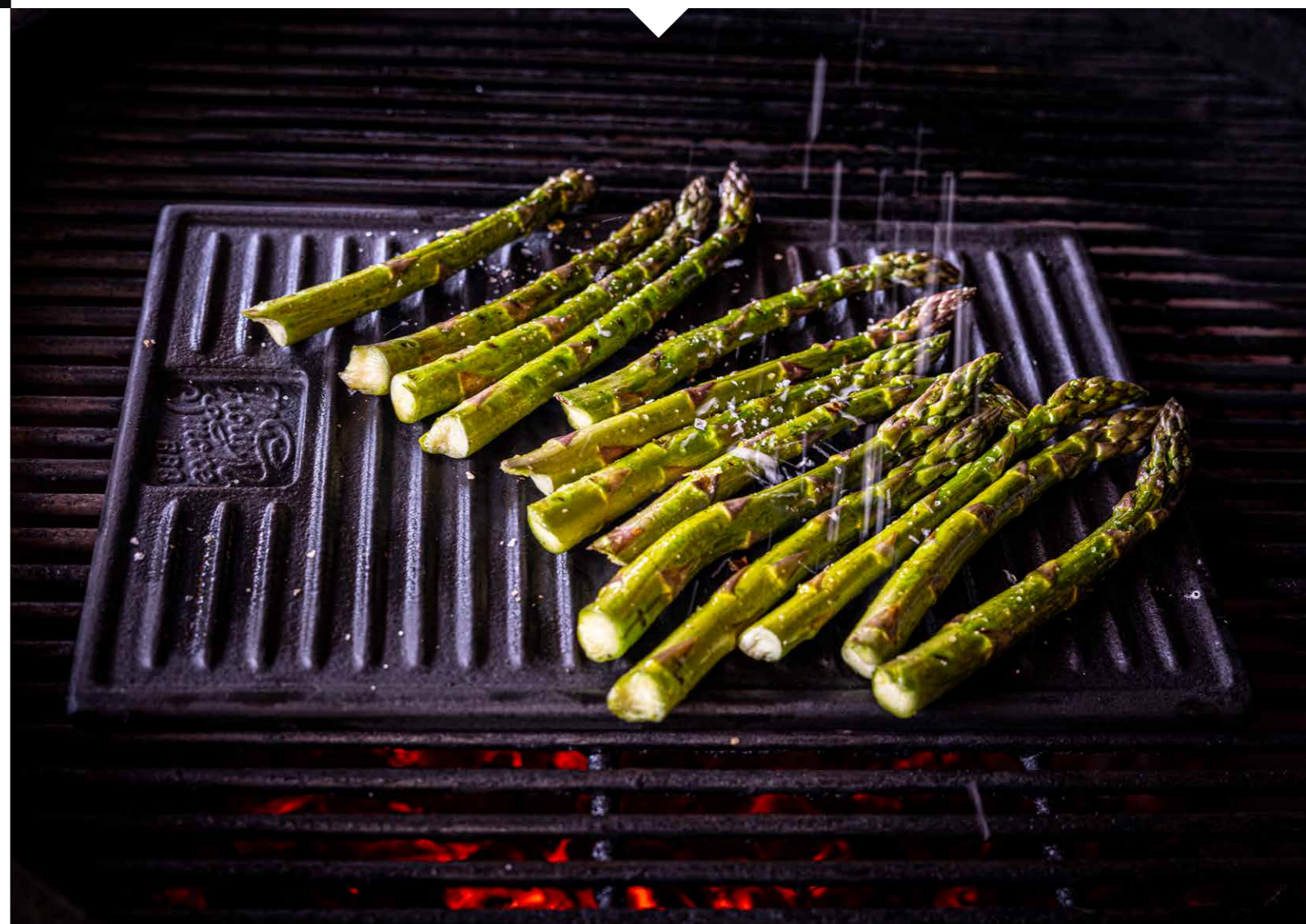


HOLY SMOKE BBQ - CAST IRON GRILL PRESS

20.5 x 17.5 CM

Over 2 kg of heavy-gauge, enameled cast iron topped with our stainless-steel spring handle. Our flat grill-press delivers serious weight and premium cooking performance, no matter the heat source.

- 100% NATURAL ENAMEL COATING
- READY-TO-USE AND EASY-RELEASE FINISH
- PERFECT FOR THE SMOKER, OVEN, STOVE, GRILL, OR CAMPFIRE
- VERSATILE AND DURABLE FOR IN AND OUTDOOR USE





HOLY SMOKE BBQ - SILICONE PRO HEAT GLOVES

PROTECTION GLOVES AGAINST HEAT, LIQUIDS, GREASE, OIL, AND FOODS.

Get ready to conquer the flames with our heat resistant gloves! Say goodbye to singed fingertips and hello to fearless food handling.

- HEAT RESISTANT TO UP TO 350°C
- READY-TO-USE & EASY-RELEASE FINISH
- WORK WITH THE MEAT DIRECTLY FROM HOT OVEN, GRILL, OR SMOKER
- HEAT, STEAM, COLD, WATER, AND OIL RESISTANT
- NON SLIP GRIP AND SOFT INNER LINING



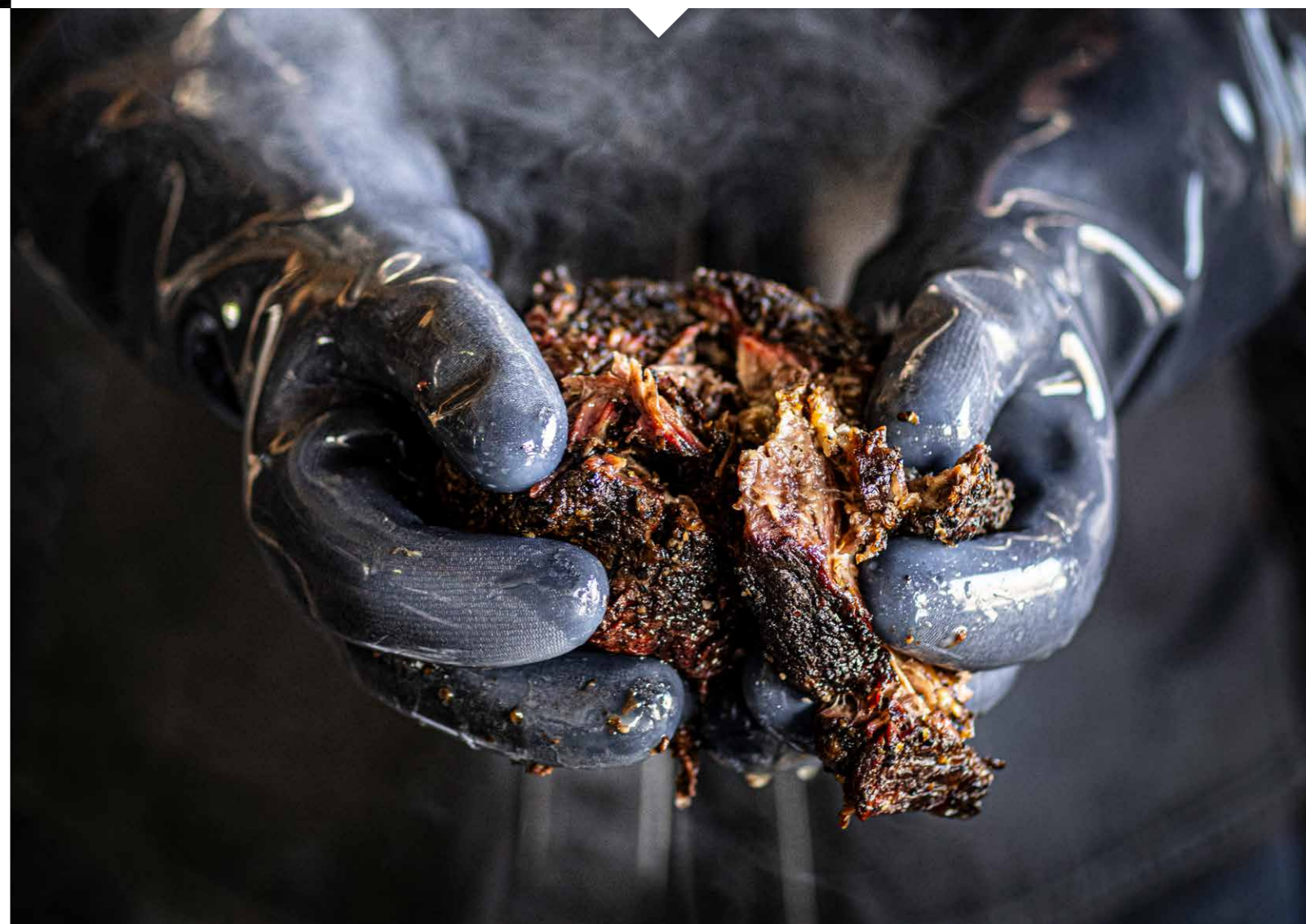
HOLY SMOKE BBQ - MULTI PURPOSE ALUMINIUM TRAYS

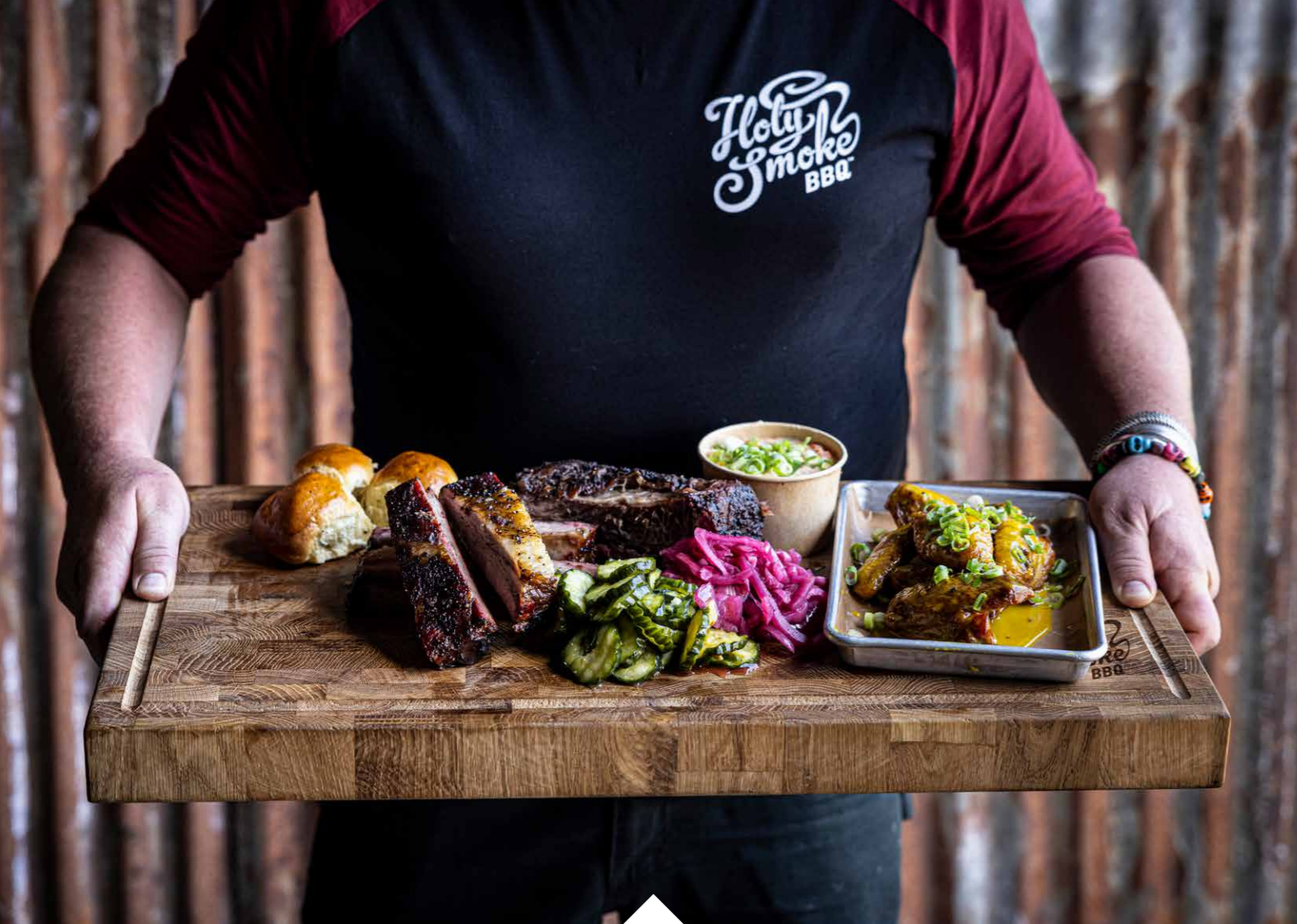
SMALL 1/8 - 24 X 16.5 CM

LARGE 1/4 - 33 X 24.5 CM

Crafted from robust, food-safe aluminum, our BBQ trays are built to last. Say goodbye to warping and hello to a barbecue companion that stands the test of time and enduring high temperatures.

- 100% FOOD SAFE
- STACKABLE
- BUILT TO LAST
- HANDWASH TO KEEP SURFACE SHINY





HOLY SMOKE BBQ - BUTCHER PAPER

FOOD GRADE CERTIFIED
45 CM X 23 M

Gives you that extra tender and juicy meat!

- UNWAXED
- UNBLEACHED
- MULTI-PURPOSE



HOLY SMOKE BBQ - BUTCHER BLOCKS

MADE FROM OAK HARDWOOD
TWO SIZES: 65 X 35 X 5 CM / 40 X 40 X 5 CM

The BBQ butcher blocks features End Grain construction, resulting in a checkerboard cutting surface with professional-grade durability. Enjoyed by professionals, chefs, and BBQ lovers!

- END GRAIN FOR DURABILITY & KEEPS KNIVES SHARP
- JUICE GROOVE
- EASY TO GRAB HANDLE
- SUSTAINABLE OAK HARDWOOD
- REVERSIBLE





HOLY SMOKE BBQ - FIRESTARTERS

24 CUBES, 100% ALL NATURAL

Best way to start your grill, smoker, firepit, campfire, or fireplace.

- ALL NATURAL FIRE STARTERS
- SUPERIOR QUALITY
- QUICK LIGHTNING
- ODORLESS
- NO CHEMICALS OR ADDITIVES



HOLY SMOKE BBQ - SAUCE MOP

GLAZE LIKE A PRO!

Get ready to slather with our Sauce Mop! Crafted for serious grillmasters, this mop is your ticket to apply the BBQ sauce or glaze generously. Made with pure cotton and a wood handle, it's the real deal. Each pack comes with 2 extra heads for non-stop basting action.

- SAUCE MOP 46 CM
- MOP: PURE COTTON
- BRUSH HANDLE: WOOD
- INCLUDES 2 EXTRA REPLACEMENT MOP HEADS





Products produced and distributed by

BASE COOKING SCANDINAVIA AB ★ WWW.BASECOOKING.SE ★ TEL +46 42 12 58 28 ★ INFO@BASECOOKING.SE