



DUTCH COOKWARE | 1851

INSIDE

Dressed to Grill ▶

Take Your Kitchen
Outside ▶

One Pan Makes
Summer Tasty ▶

The Original Black Steel ▶

Tequila-Spiced Whole
Chicken on the Grill ▶

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**ALL-NEW
BLACK
STEEL BBQ**

**THE
BEST WAY
TO GRILL**





DUTCH COOKWARE | 1851

DRESSED TO GRILL

ALL-NEW
BLACK CARBON STEEL
The Best Way To Grill



Make flavor the focus this summer with sun-ready spices and grill-ready pans that can take the heat.

This ready-to-use collection is powerful, lightweight, and develops a naturally nonstick patina over time, which makes it perfect for grilling delicate fish and veggies.

TAKE YOUR KITCHEN OUTSIDE

You might not be able to bring your whole kitchen outside, but these pans are made to travel. Whether you're cooking on the stovetop, grill, or even the firepit, Black Steel will always give you incredible performance.

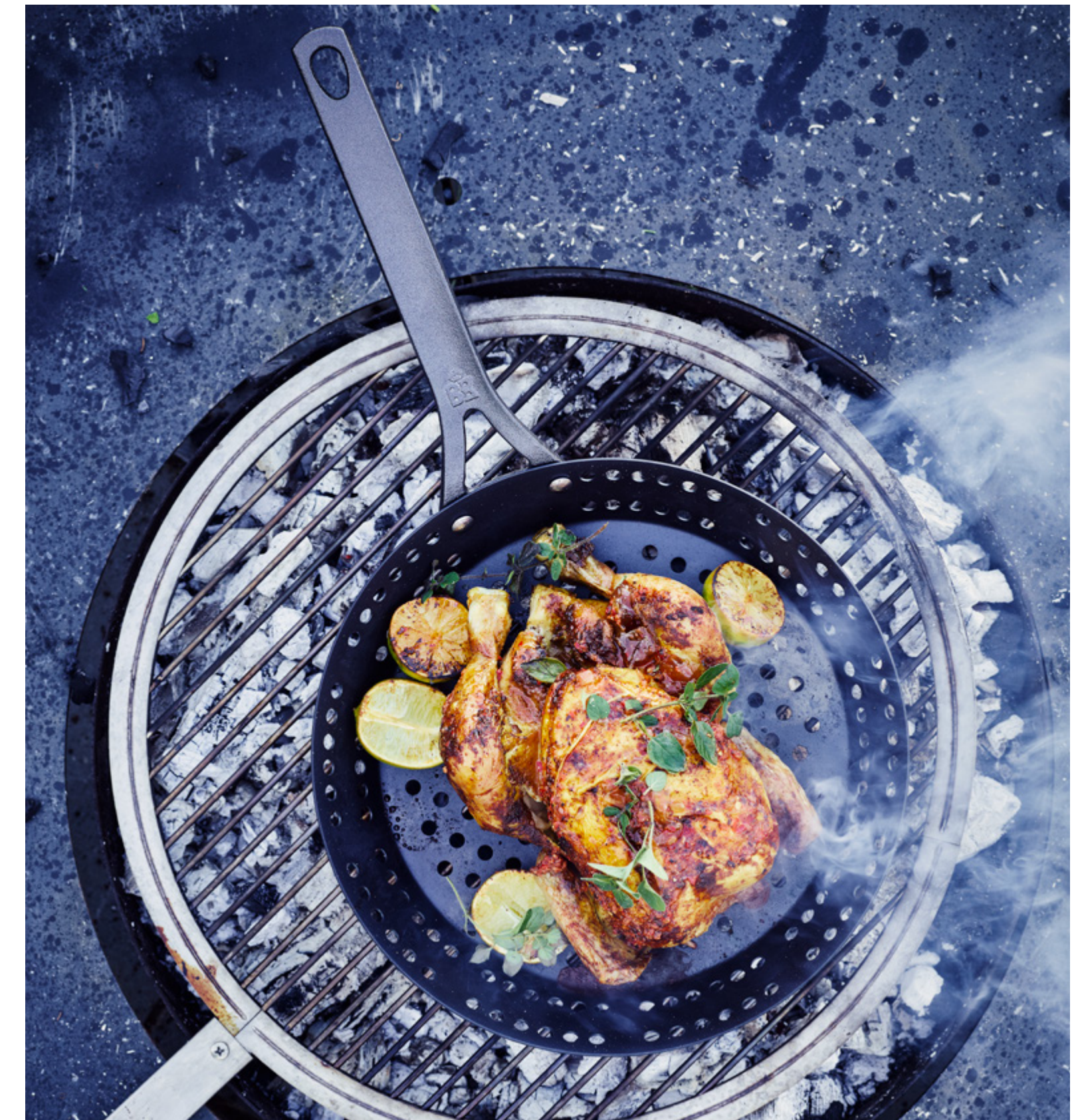
These travel-ready pans are your way into a whole new world of flavor. Cooking outside can give you smoke-infused fish, crispy grilled veggies, and fall-off-the-bone meats while you enjoy the sun, a cold drink, and a fresh breeze. You also keep your stove from heating up your kitchen. So enjoy the sun, you're doing everyone a favor.

1. Bring your seafood up from the bland depths to new smoky heights with Black Steel. You can bring a flaky, delicate fish to the grill without worrying about it falling apart. And cleanup is easy thanks to the naturally nonstick surface.

2. The trick to getting juicy chicken? Leave it in one piece. Roast the whole chicken on the grill with our BBQ frypan and you'll be shocked how much flavor you'll get. The smoke from the grill, the marinade, the spices...is it summer yet?



**ALL-NEW
BLACK CARBON STEEL**
The Best Way To Grill



Any meal is ready to step outside with Black Steel!

- Mussels
- Chili con carne
- Smokey beans with chorizo and eggs
- Mac and cheese
- Whole chicken
- Paella
- Watermelon or pineapple
- Flaky fish
- Cauliflower steaks

And much, much more



**ONE PAN
MAKES
SUMMER
TASTY**

Cast iron handle for a sturdy and secure grip

Naturally nonstick with use for stick-free grilling

Pre-seasoned so you can get started right away

Safe for outdoor grills including charcoal, wood, and gas

Safe for metal utensils & extreme temperatures

Heats quickly and evenly so you can get great grill flavor without waiting

Lightweight design gives you total control and flexibility

Perforated so smoky flavors get in and excess fat drips out



**ALL-NEW
BLACK CARBON STEEL**
The Best Way To Grill



NEW

The more you use it,
the better it gets.

Pre-seasoned to get you started right away,
Black Steel develops a naturally nonstick patina
with use. That means the only thing you have to
do to get stick-free cooking is to start cooking.



8" FRYPAN

\$29.95



**12" BBQ FRYPAN WITH
CAST IRON HANDLE**

\$59.95



**BBQ ROASTER
W/ SIDE HANDLES**

\$69.95



**BBQ GRILL GRID
ALL HOLES**

\$49.95



12" WOK

\$59.95



10" CREPE PAN

\$39.95



**PAELLA PAN W/ SIDE
HANDLES**

\$69.95



12" GLASS LID

\$24.95

**ALL-NEW
BLACK CARBON STEEL**
The Best Way To Grill



DUTCH COOKWARE | 1851

THE ORIGINAL BLACK STEEL

10" Frypan **\$39.95**

11" Frypan **\$49.95**

12" Frypan **\$59.95**

Available at Sur La Table ►

Available at Amazon ►

ALL-NEW
BLACK CARBON STEEL
The Best Way To Grill



TOP

Try Our Instant Classic

Our fan-favorite is loved by home cooks throughout the world for its quick heating and effortless nonstick patina. From stovetop to grill, our ultra-durable Black Steel gives people who want fast, powerful, no-nonsense cooking wherever they go. And you don't have to worry about wearing out this quick-heating pan—the more you use it, the better it gets.



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product design

Tequila-Spiced Whole Chicken on the Grill



ALL-NEW
BLACK CARBON STEEL
The Best Way To Grill

TOP

Serves

4 people

Preparation time

20 min

(+ 2 hours marinating)

+ 45 min baking time

Ingredients

- 1 chicken (about 3.5 lbs.)
- 1 lime
- 1.5 oz. tequila
- 2 fresh chili peppers, finely chopped
- 2 garlic cloves, chopped
- 3 tablespoons olive oil (for garnish with herbs and lemon crumble)
- salt and pepper

Preparation

In a bowl, mix the juice of the limes, tequila, oil, garlic, and chilies to make the marinade.

Cut the chicken “spatchcock style”: cut open the chicken on both sides of the spine with a decent kitchen scissors or with a large kitchen knife that you stick in the chicken and with which you make a hefty cutting motion on both sides of the spine. Remove the spine.

Place the chicken open with the skin side down and then beat the leggy, central part with a knife so that it breaks. Turn the chicken over and flatten it.

Place it in the bowl with the marinade, coat the chicken well, cover and put in the fridge for at least 2 hours.

Place the drained chicken, with the skin side down, in the middle of the grill (keep the marinade). Let it bake for 15 minutes, then turn it over. Season with salt and pepper, close the lid and let the chicken bake for another 30 minutes, smearing it occasionally with the marinade.

Serve hot with a citrus salsa or guacamole.



DUTCH COOKWARE | 1851

THEN

The Dutch creators of the Dutch oven, BK is known throughout the world for a heritage of innovation. BK was founded in 1851 and were the first to add a protective enamel layer to steel pans to set the foundations for the modern Dutch oven. Granted a predicate Royal in 1951 by Queen Juliana, the company stands as a benchmark for timeless quality and groundbreaking design.

NOW

BK has never been a company to live in the past. A staple in all Dutch kitchens, BK has expanded their vision, creating innovative cookware for modern home cooks. BK's latest ranges are focused on making home cooking easy with powerful, durable designs for every skill level.



INVITE US OVER IF YOU'RE GRILLING THIS SUMMER

BK BLACK STEEL

Coming this summer to

Sur la table

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TOP

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